



Sodium in the U.S. Food Supply for Products in 2022

This document provides a histogram plot of each category presented in the Voluntary Sodium Reduction Goals: Target Mean and Upper Bound Concentrations for Sodium in Commercially Processed, Packaged, and Prepared Foods: Guidance for Industry. Each histogram displays the food products used to calculate the 2022 baseline levels, which represent the top 80% of sales. The sodium level is provided along the x-axis as a concentration (mg/100g) and the number of products is provided along the y-axis. For each category, the corresponding sales-weighted baseline mean, Phase II target mean, and Phase II upper bound are also plotted on each histogram. A description of each of these elements is also provided on each page.

Table of Contents

- 1. Cottage Cheese..... 9
- 2. Cream Cheese 10
- 3. Brie Cheese 11
- 4-P. Pasta Filata Cheese 12
- 4-R. Pasta Filata Cheese 13
- 5. Feta Cheese 14
- 6. Soft Hispanic Cheese 15
- 7. Blue Cheese 16
- 8. Gouda and Edam Cheese 17
- 9-P. Monterey Jack and Other Semi-Soft Cheese 18
- 9-R. Monterey Jack and Other Semi-Soft Cheese 19
- 10-P. Cheddar and Colby Cheese 20
- 10-R. Cheddar and Colby Cheese 21
- 11-P. Parmesan and Other Hard Cheese 22
- 11-R. Parmesan and Other Hard Cheese..... 23
- 12-P. Swiss Cheese 24
- 12-R. Swiss Cheese..... 25
- 13. Cheese Spreads 26
- 14-P. Process Cheese/Cheese Food 27
- 14-R. Process Cheese/Cheese Food..... 28
- 15. Plant-Based Products Marketed as Cheese Alternatives..... 29

16-P. Butter	30
16-R. Butter	31
17. Margarine.....	32
18-P. Salad Dressing.....	33
18-R. Salad Dressing	34
19. Shelf Stable Vegetables	35
20. Vegetables - Not Breaded	36
21-P. Vegetables – Breaded.....	37
21-R. Vegetables – Breaded	38
22. Packaged French Fries, Hash Browns and Tater Tots	39
23-R. Fried Potatoes without Toppings	40
24-R. Fried Potatoes with Toppings	41
25-R. Hash Browns and Tater Tots.....	42
26-R. Mashed Potatoes	43
27-P. Potato Side Dishes.....	44
27-R. Potato Side Dishes	45
28. Instant Potatoes	46
29-P. Pickles	47
29-R. Pickles.....	48
30. Sauerkraut	49
31-P. Olives without Additions.....	50
31-R. Olives without Additions	51
32. Olives with Additions	52
33. Vegetable Juice	53
34. Nuts and Seeds - In Shell	54
35-P. Nuts and Seeds - Not in Shell.....	55
35-R. Nuts and Seeds - Not in Shell	56
36. Nut and Seed Butters	57
37. Broth and Stock.....	58
38. Condensed Soup.....	59
39. Shelf Stable Soup.....	60
40. Refrigerated Soup	61

41-R. Restaurant Soup	62
42. Dry Soup Mix	63
43. Bouillon	64
44-P. Tomato-based Sauce.....	65
44-R. Tomato-based Sauce	66
45-P. Cheese-based Sauce	67
45-R. Cheese-based Sauce	68
46. Cream-based Sauce	69
47. Pesto Sauce	70
48-P. Mexican-style Sauce.....	71
48-R. Mexican-style Sauce	72
49-P. Asian-style Sauce	73
49-R. Asian-style Sauce.....	74
50. Soy Sauce.....	75
51. Marinades.....	76
52-P. Gravy	77
52-R. Gravy.....	78
53-P. Cheese-based Dips and Spreads	79
53-R. Cheese-based Dips and Spreads.....	80
54-Cream-based Dips and Spreads	81
55-Bean-based Dips and Spreads.....	82
56-P. Vegetable/Fruit-based Dips and Spreads.....	83
56-R. Vegetable/Fruit-based Dips and Spreads	84
57-P. Ketchup, Barbecue, Cocktail, and Steak Sauce.....	85
57-R. Ketchup, Barbecue, Cocktail, and Steak Sauce	86
58-P. Hot Sauce	87
58-R. Hot Sauce	88
59-P. Mustard and Worcestershire.....	89
59-R. Mustard and Worcestershire	90
60-P. Mayonnaise and Tartar Sauce	91
60-R. Mayonnaise and Tartar Sauce	92
61. Dry Seasoning and Dry Sauce Mixes	93

62. Batters and Coatings	94
63. Ready-to-Eat Cereal.....	95
64. Instant Cereal	96
65-R. Cooked Cereal.....	97
66-P. White Bread.....	98
66-R. White Bread	99
67-P. Wheat and Mixed Grain Bread.....	100
67-R. Wheat and Mixed Grain Bread	101
68-P. Garlic and Cheese Bread	102
68-R. Garlic and Cheese Bread.....	103
69. Rye Bread.....	104
70-P. Breadcrumbs and Croutons	105
70-R. Breadcrumbs and Croutons.....	106
71-P. Bagels and Soft Pretzels	107
71-R. Bagels and Soft Pretzels.....	108
72-English Muffins	109
73-Croissants.....	110
74-P. Biscuits	111
74-R. Biscuits.....	112
75-P. Muffins	113
75-R. Muffins.....	114
76-P. Cornbread and Corn Muffins.....	115
76-R. Cornbread and Corn Muffins	116
77-P. Tortillas	117
77-R. Tortillas.....	118
78. Hard Taco Shells.....	119
79-P. Crackers.....	120
79-R. Crackers	121
80-P. Cheesecake	122
80-R. Cheesecake.....	123
81-P. Cake.....	124
81-R. Cake	125

82-P. Doughnuts	126
82-R. Doughnuts	127
83-P. Cookies.....	128
83-R. Cookies	129
84-P. Sweet Rolls, Pastries, and Pies.....	130
84-R. Sweet Rolls, Pastries, and Pies.....	131
85-P. Breakfast Bakery Goods.....	132
85-R. Breakfast Bakery Goods	133
86. Frozen Dough.....	134
87. Refrigerated Dough.....	135
88. Bakery Dry Mixes.....	136
89. Deli Meats.....	137
90. Hot Dogs and Bologna.....	138
91. Uncooked Sausage.....	139
92-P. Cooked Sausage	140
92-R. Cooked Sausage	141
93-P. Bacon.....	142
93-R. Bacon	143
94. Bacon Bits.....	144
95-P. Salami and Pepperoni.....	145
95-R. Salami and Pepperoni	146
96. Jerky and Dried Meat Snacks.....	147
97-P(a). Poultry - Nonbreaded with Seasoning/Sauce.....	148
97-P(b). Poultry - Nonbreaded in Solution	149
97-R. Poultry – Nonbreaded	150
98-P. Poultry – Breaded.....	151
98-R. Poultry – Breaded	152
99-P. Poultry - Reformulated Nuggets and Patties	153
99-R. Poultry - Reformulated Nuggets and Patties.....	154
100-P. Cured/Smoked Pork and Canadian Bacon.....	155
100-R. Cured/Smoked Pork and Canadian Bacon	156
101-P. Whole Muscle Meat	157

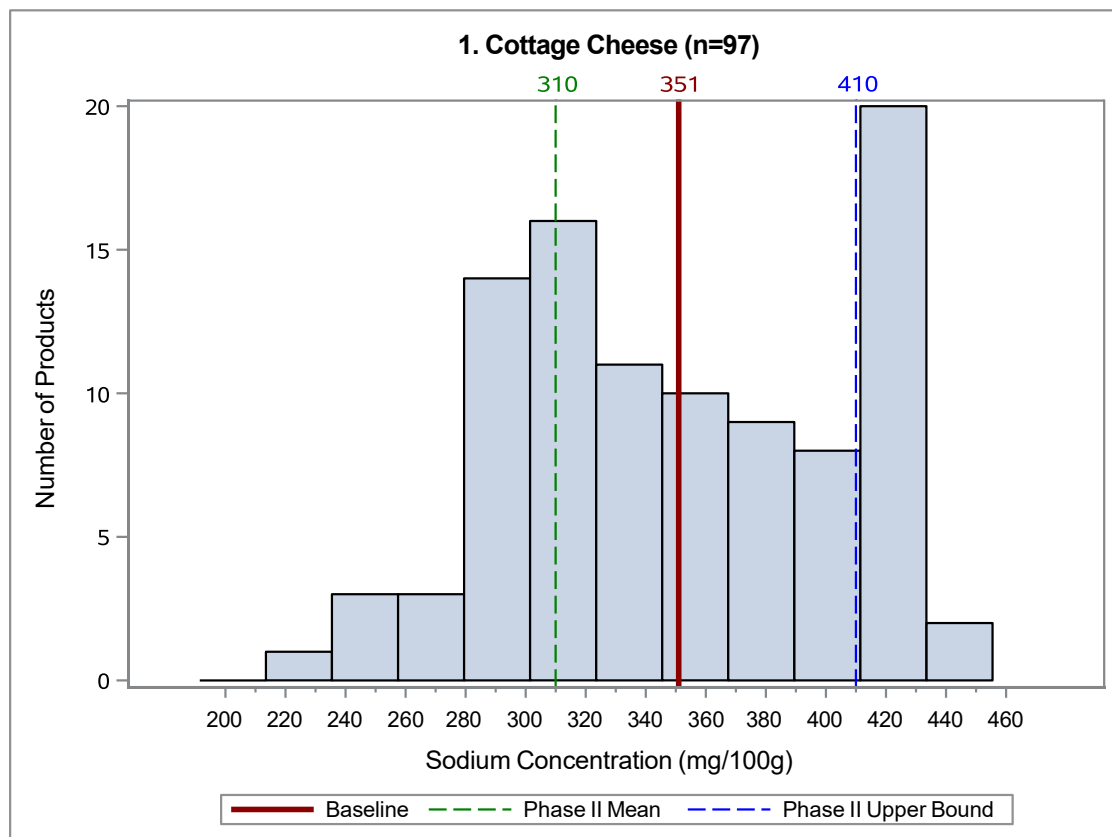
101-R. Whole Muscle Meat.....	158
102-P. Shaped Meat.....	159
102-R. Shaped Meat.....	160
103. Canned Meat.....	161
104. Canned Sausage.....	162
105. Canned Poultry.....	163
106. Meat Substitutes.....	164
107. Fish and Other Seafood - Not Breaded.....	165
108. Fish and Other Seafood – Breaded.....	166
109. Shelf-Stable Fish and Other Seafood.....	167
110. Shelf-Stable Anchovies.....	168
111-P. Unflavored Potato/Vegetable Chips.....	169
111-R. Unflavored Potato/Vegetable Chips.....	170
112. Flavored Potato/Vegetable Chips.....	171
113. Unflavored Grain Chips.....	172
114. Flavored Grain Chips.....	173
115. Puffed Snacks.....	174
116. Popcorn.....	175
117. Pretzels.....	176
118. Snack Bars.....	177
119. Snack Mixes.....	178
120. Snack Packs.....	179
121-R. Deli Meat-based Sandwiches.....	180
122-R. Dry/Cured Meat-based Sandwiches.....	181
123-R. Beef/Pork-based Sandwiches.....	182
124-R. Poultry/Fish-based Sandwiches.....	183
125-R. Vegetarian Sandwiches without Cheese.....	184
126-R. Vegetarian Sandwiches with Cheese.....	185
127-R. Hamburgers without Cheese.....	186
128-R. Hamburgers with Cheese.....	187
129-P. Hot Dogs on Buns and Corn Dogs.....	188
129-R. Hot Dogs on Buns and Corn Dogs.....	189

130-P. Breakfast Sandwiches on Biscuits.....	190
130-R. Breakfast Sandwiches on Biscuits	191
131-P. Breakfast Sandwiches Not on Biscuits.....	192
131-R. Breakfast Sandwiches Not on Biscuits	193
132. Frozen Meals and Sides	194
133. Frozen Handheld Meals	195
134. Frozen Pasta	196
135. Refrigerated Meals and Sides	197
136. Refrigerated Handheld Meals	198
137. Refrigerated Pasta	199
138. Refrigerated Meal Kits.....	200
139. Shelf Stable Meals	201
140. Shelf Stable Meal Kits	202
141(a). Dry Mix Meals and Sides - Meat Added - LIQUID SEASONING/SAUCE	203
141(b). Dry Mix Meals and Sides - Meat Added - DRY SEASONING	204
142(a). Dry Mix Meals and Sides - No Meat Added -LIQUID SEASONING/SAUCE	205
142(b). Dry Mix Meals and Sides - No Meat Added -DRY SEASONING.....	206
143-R. Meat/Poultry-based Dishes	207
144-R. Seafood-based Dishes - Not Breaded.....	208
145-R. Seafood-based Dishes – Breaded.....	209
146-R. Egg-based Dishes.....	210
147-R. Grain-based Dishes	211
148-R. Vegetable-based Dishes	212
149-R. Combination Meals/Platters.....	213
150-R. Lettuce/Green Salads with Dressing.....	214
151-R. Lettuce/Green Salads without Dressing	215
152. Meat/Seafood Salads.....	216
153-P. Grain/Vegetarian Salads.....	217
153-R. Grain/Vegetarian Salads	218
154. Packaged Appetizers	219
155-R. Filled Dough Appetizers	220
156-R. Cheese-based Appetizers	221

157-P. Pizza with Meat/Poultry/Seafood.....	222
157-R. Pizza with Meat/Poultry/Seafood.....	223
158-P. Pizza without Meat/Poultry/Seafood.....	224
158-R. Pizza without Meat/Poultry/Seafood	225
159-R. Tacos and Burritos	226
160-R. Other Mexican Dishes.....	227
161. Toddler Meals	228
162. Baby/Toddler Cookies	229
163. Baby/Toddler Puffed Snacks	230

1. Cottage Cheese

Category Description: Cottage cheese. Includes cottage cheese with additions (e.g. fruit, herbs). Includes farmer cheese, excluding Amish farmer's cheese. Cheese alternatives are excluded (see [15](#)).



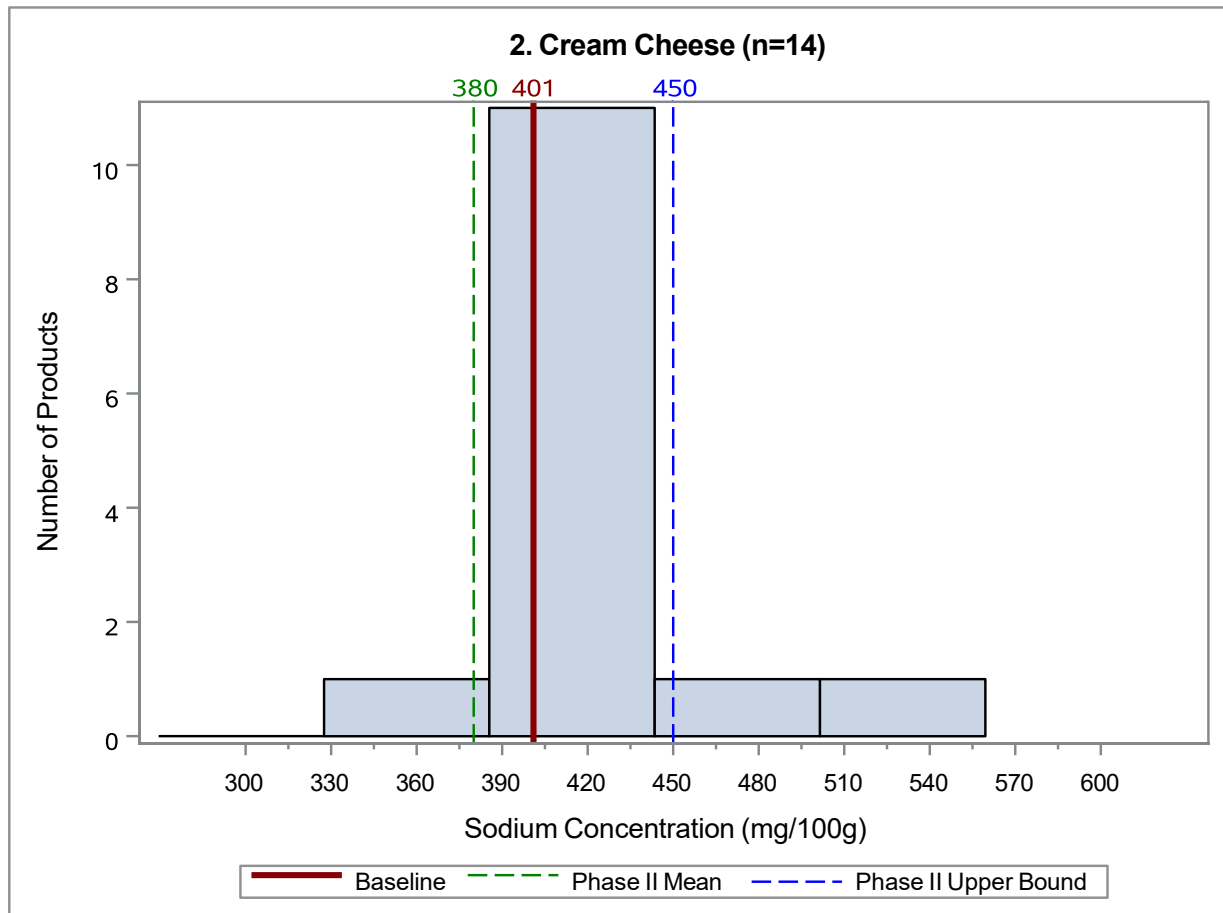
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

2. Cream Cheese

Category Description: Cream cheese, neufchatel cheese, and soft goat cheese (chevre). Includes flavored cream cheese (e.g. strawberry cream cheese) and cream cheese with additions (e.g. fruit, herbs). Includes both whipped and brick cream cheeses. Excludes other cheeses made from goat's milk (e.g. brie or feta made with goat's milk), but includes goat labneh cheese. (see [3](#), [5](#)).



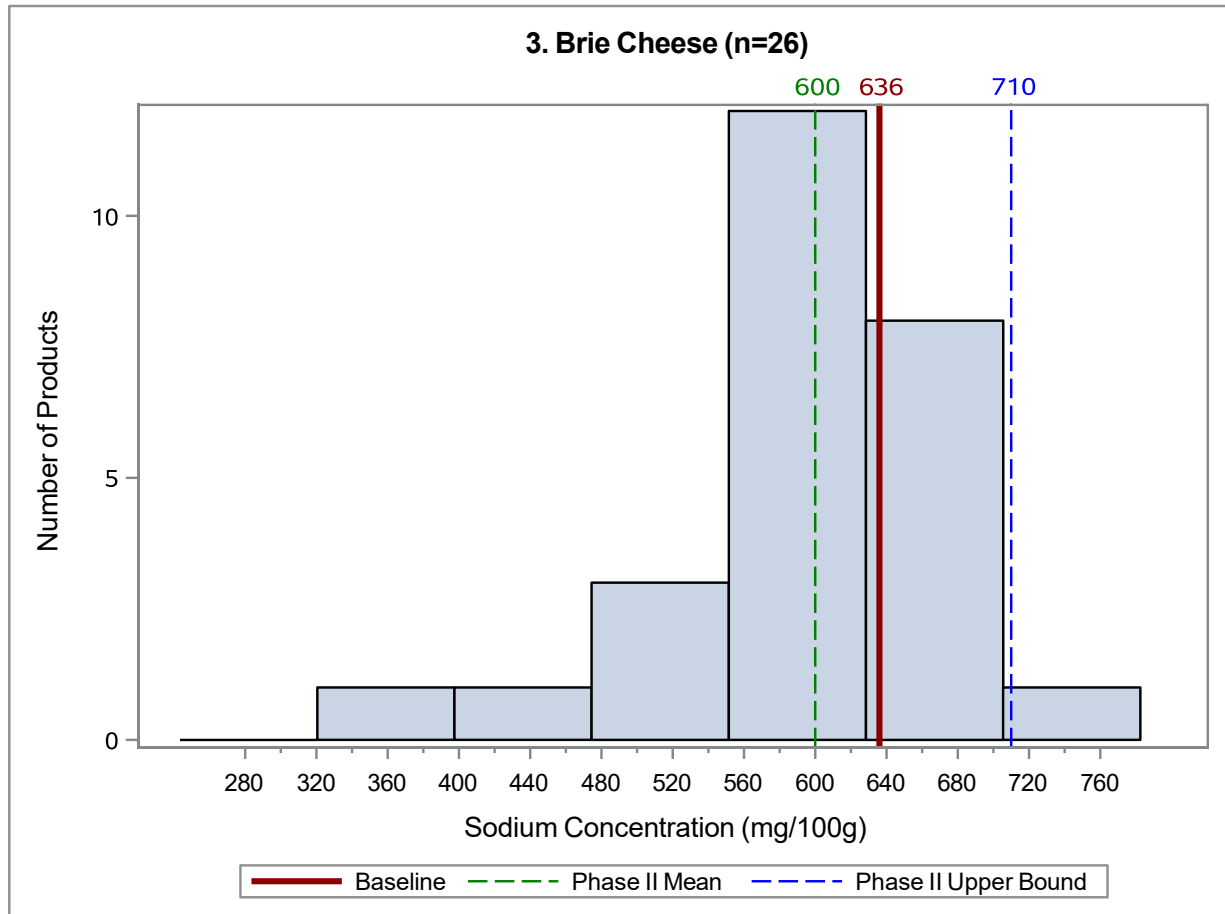
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

3. Brie Cheese

Category Description: Brie and similar mold-ripened cheeses. Examples include camembert, Port Salut, Brillat Savarin, and Caprice. Includes brie cheeses made from goat and sheep's milk.



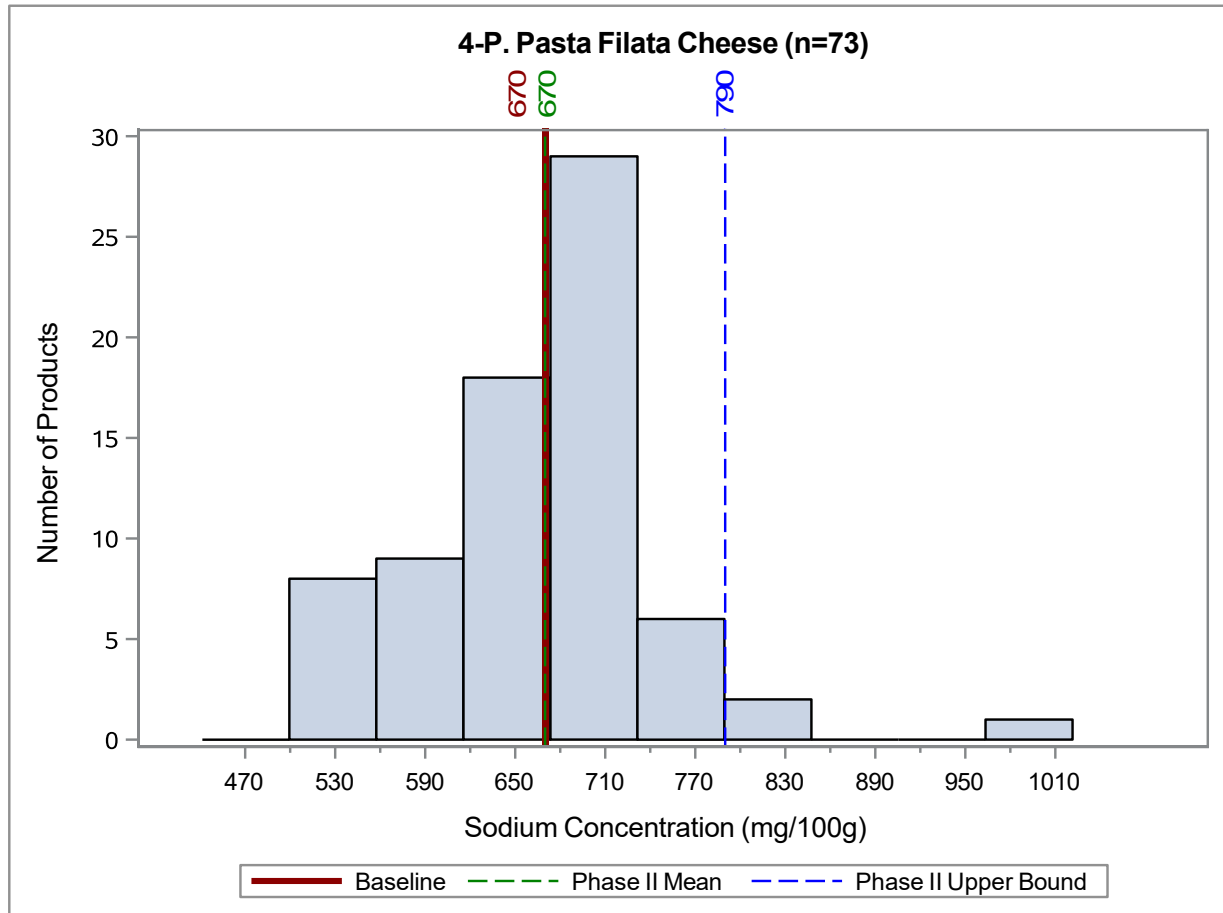
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

4-P. Pasta Filata Cheese

Category Description: Pasta filata cheeses. Examples include mozzarella, provolone, and scamorza. Includes sliced, shredded, and block/chunk products. Includes string cheese products. Excludes fresh mozzarella.



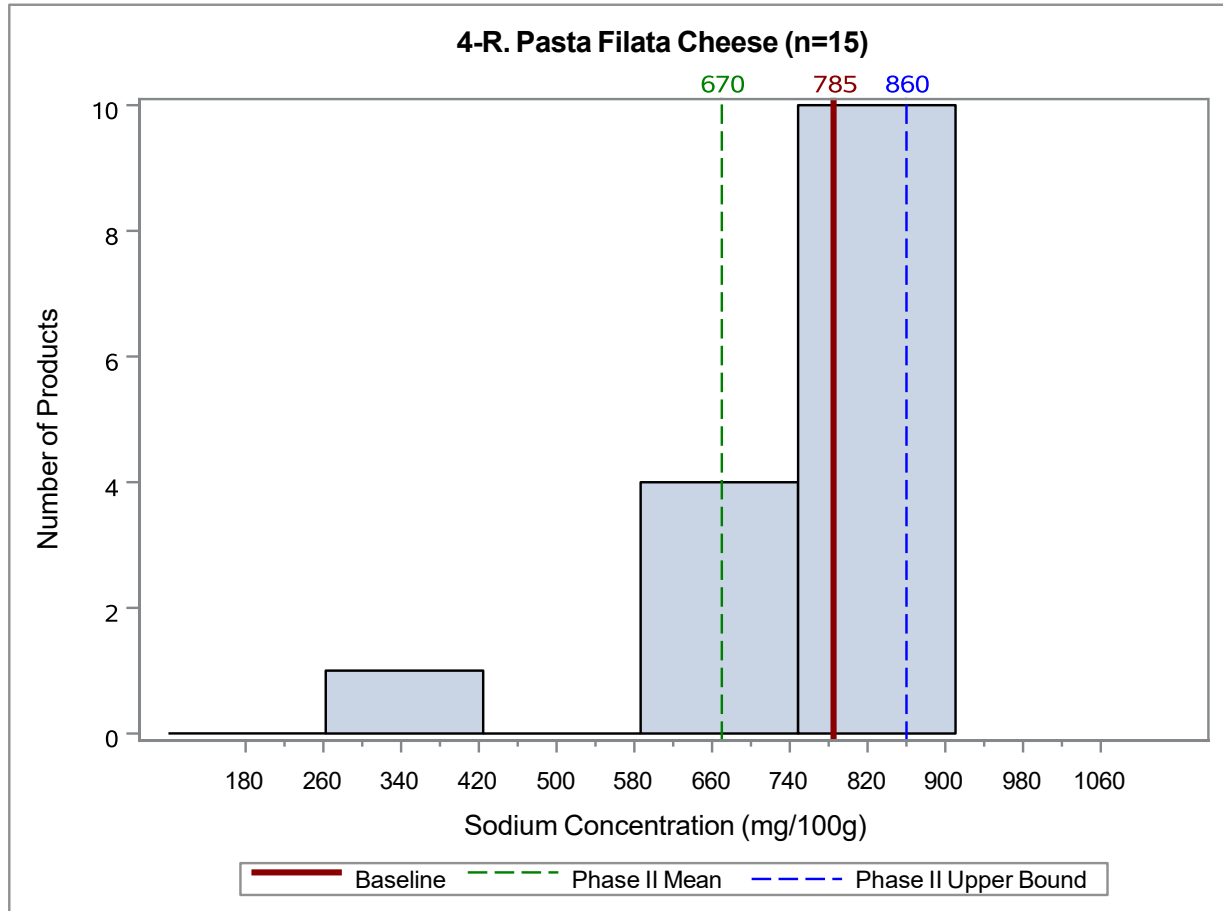
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

4-R. Pasta Filata Cheese

Category Description: Pasta filata cheeses. Examples include mozzarella, provolone, and scamorza. Includes sliced, shredded, and block/chunk products. Excludes fresh mozzarella.



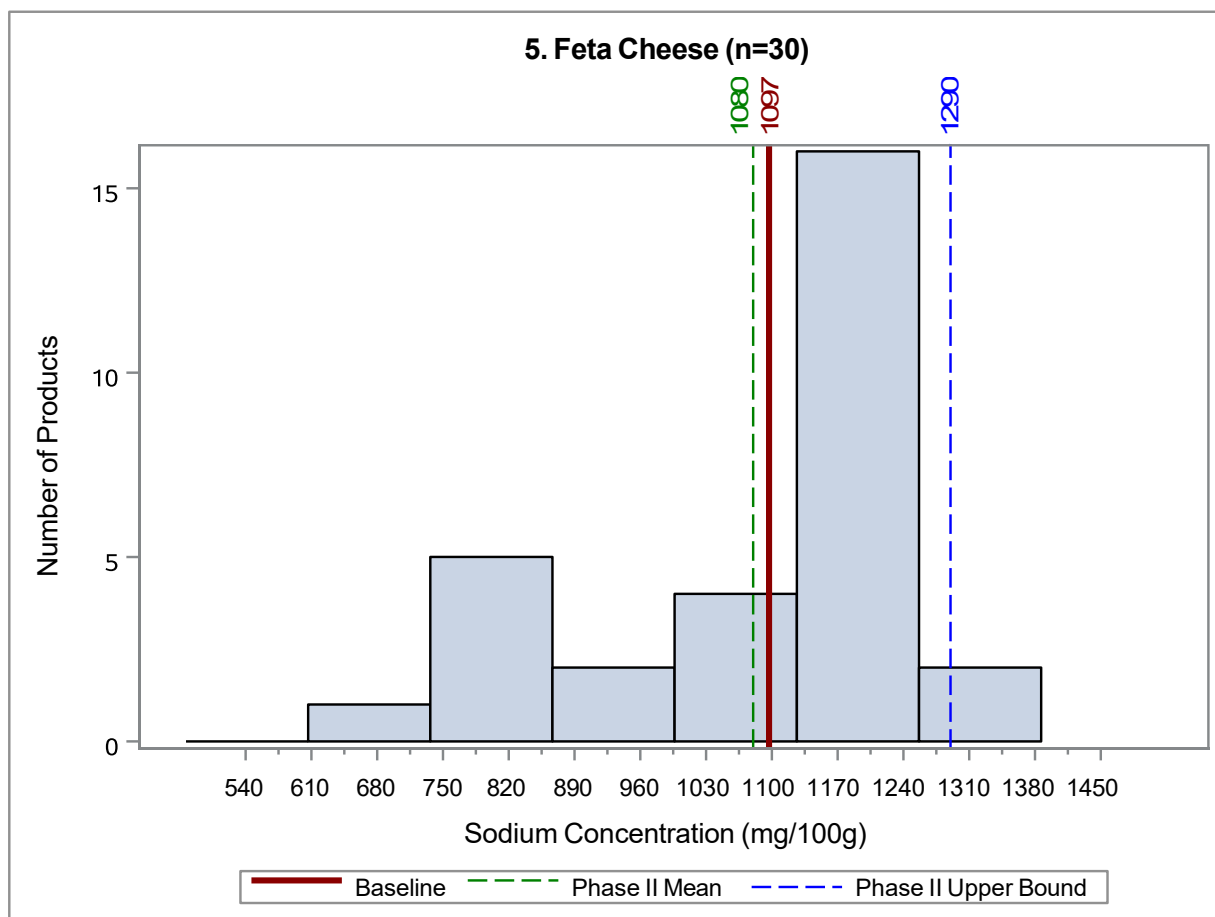
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

5. Feta Cheese

Category Description: Feta cheeses. Includes feta cheeses with additions (e.g. herbs, dried tomatoes). Includes chunk and crumbled feta cheeses. Includes akawi cheese and feta cheeses made from goat and sheep's milk.



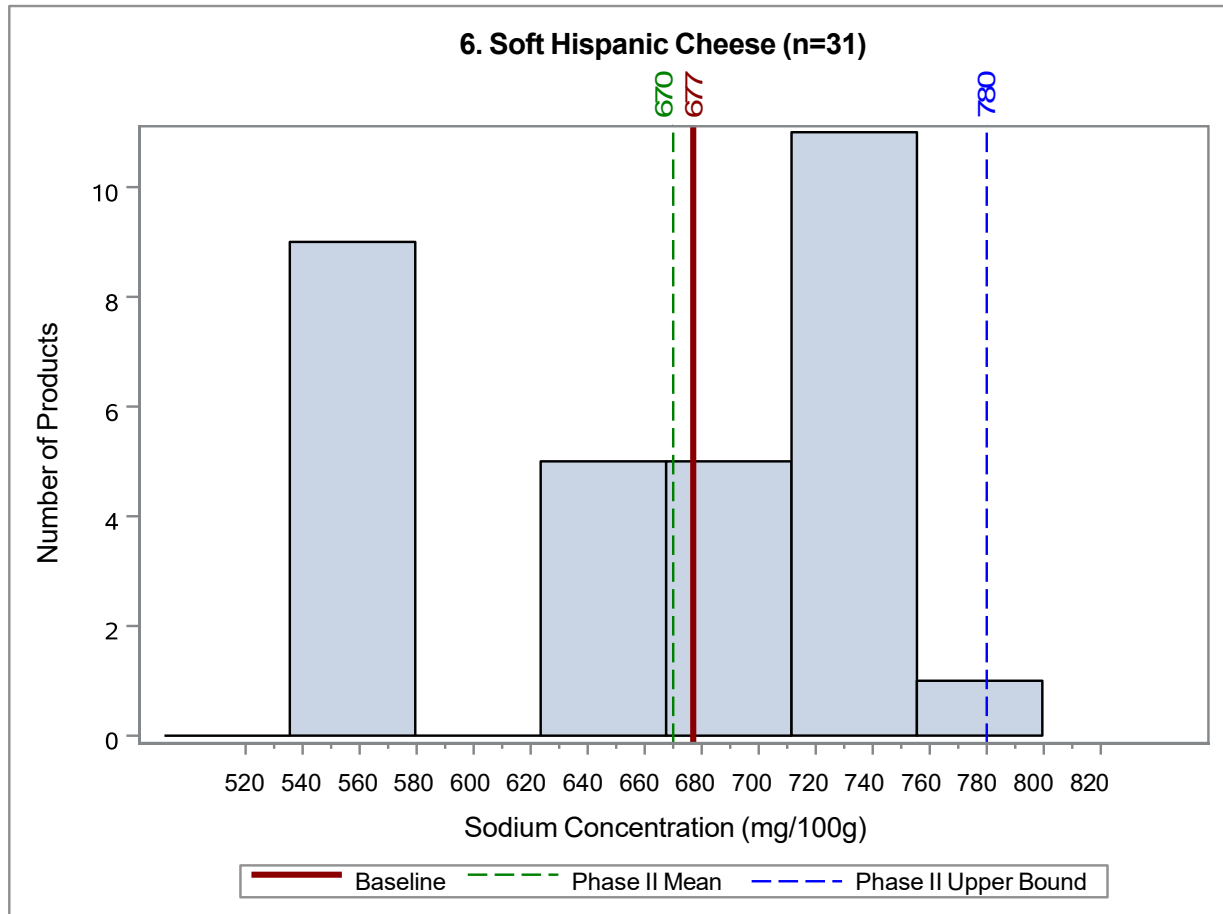
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

6. Soft Hispanic Cheese

Category Description: Soft, fresh Hispanic cheeses. Examples include Queso Blanco, Queso Fresco, Queso Panela, and Queso Para Freir. Excludes Requeson.



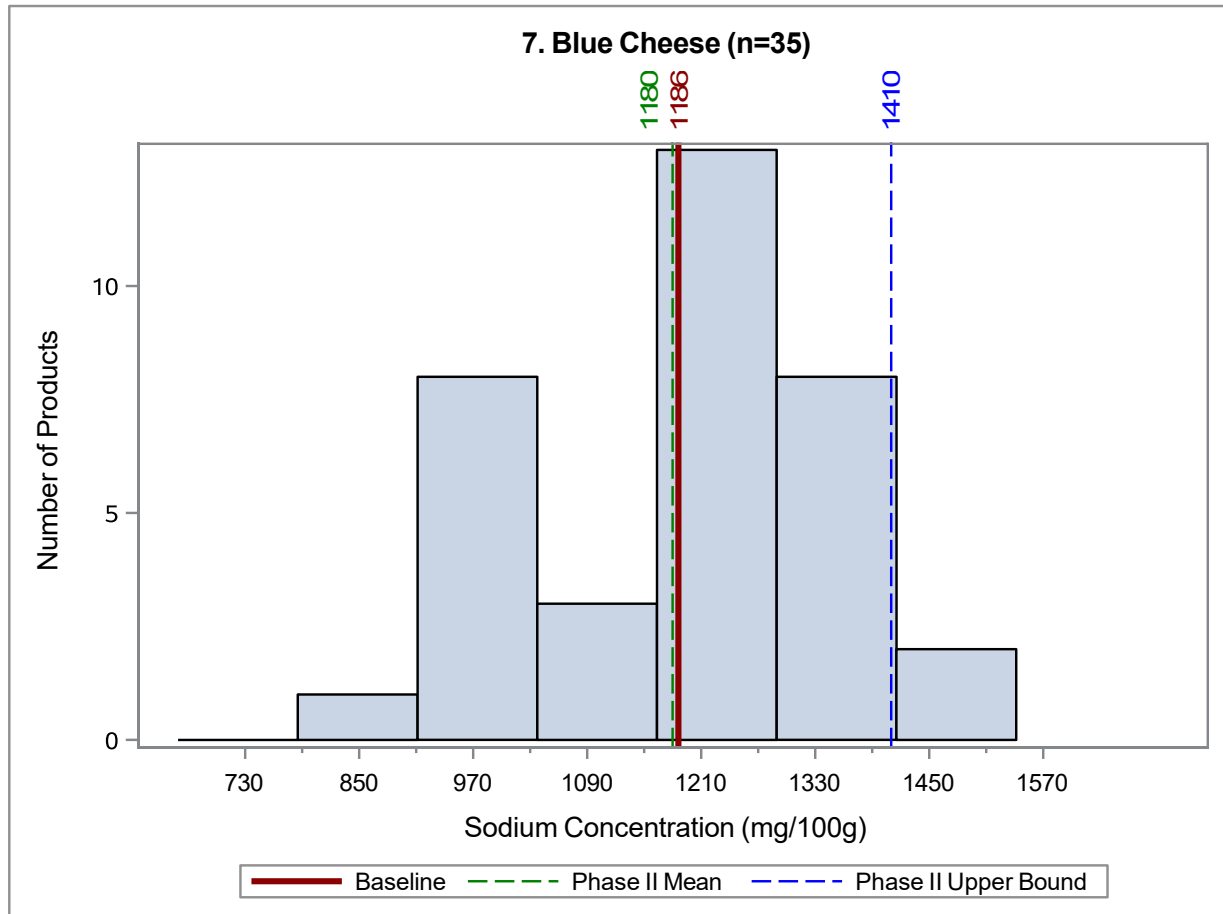
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

7. Blue Cheese

Category Description: Blue cheese and other cheeses containing the bluish-green mold *Penicillium roquefortii*. Examples include gorgonzola, amish blue, Danish blue, roquefort, and stilton.



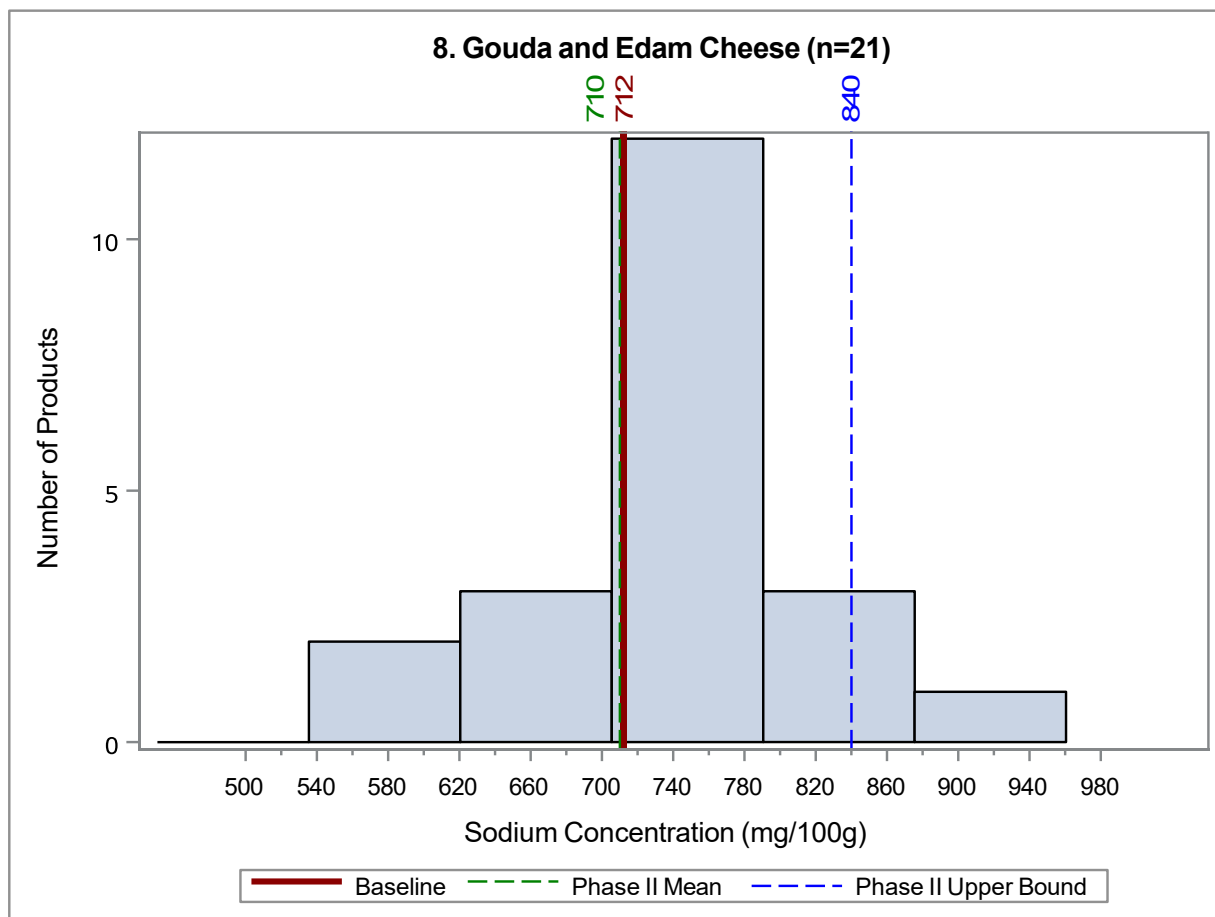
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

8. Gouda and Edam Cheese

Category Description: Gouda and edam cheeses. Includes sliced, shredded, and block/chunk products. Includes miniature snack varieties.



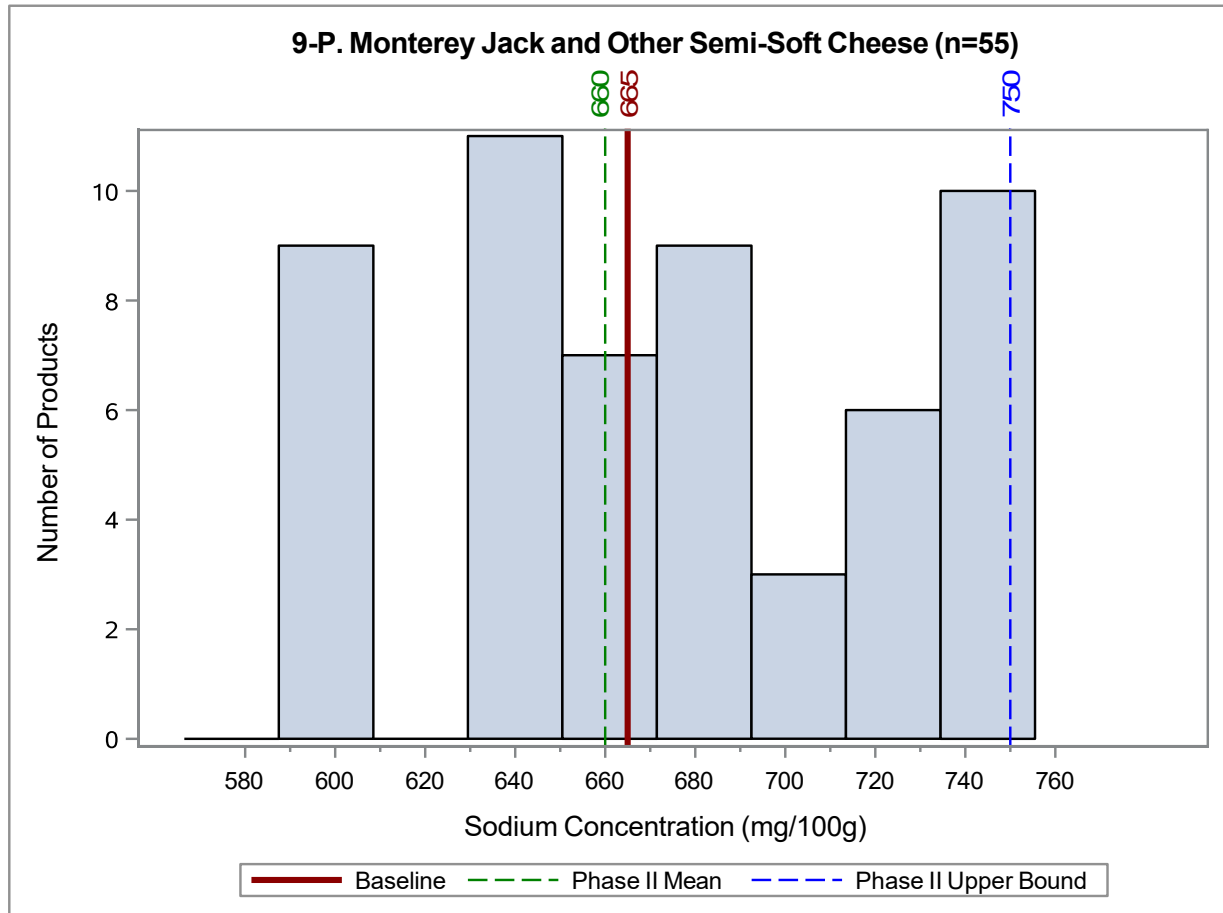
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

9-P. Monterey Jack and Other Semi-Soft Cheese

Category Description: Monterey jack and other semi-soft cheeses. Examples include muenster, pepper jack, havarti, and fontina. Includes sliced, shredded, and block/chunk products. Includes cheeses made from goat and sheep's milk.



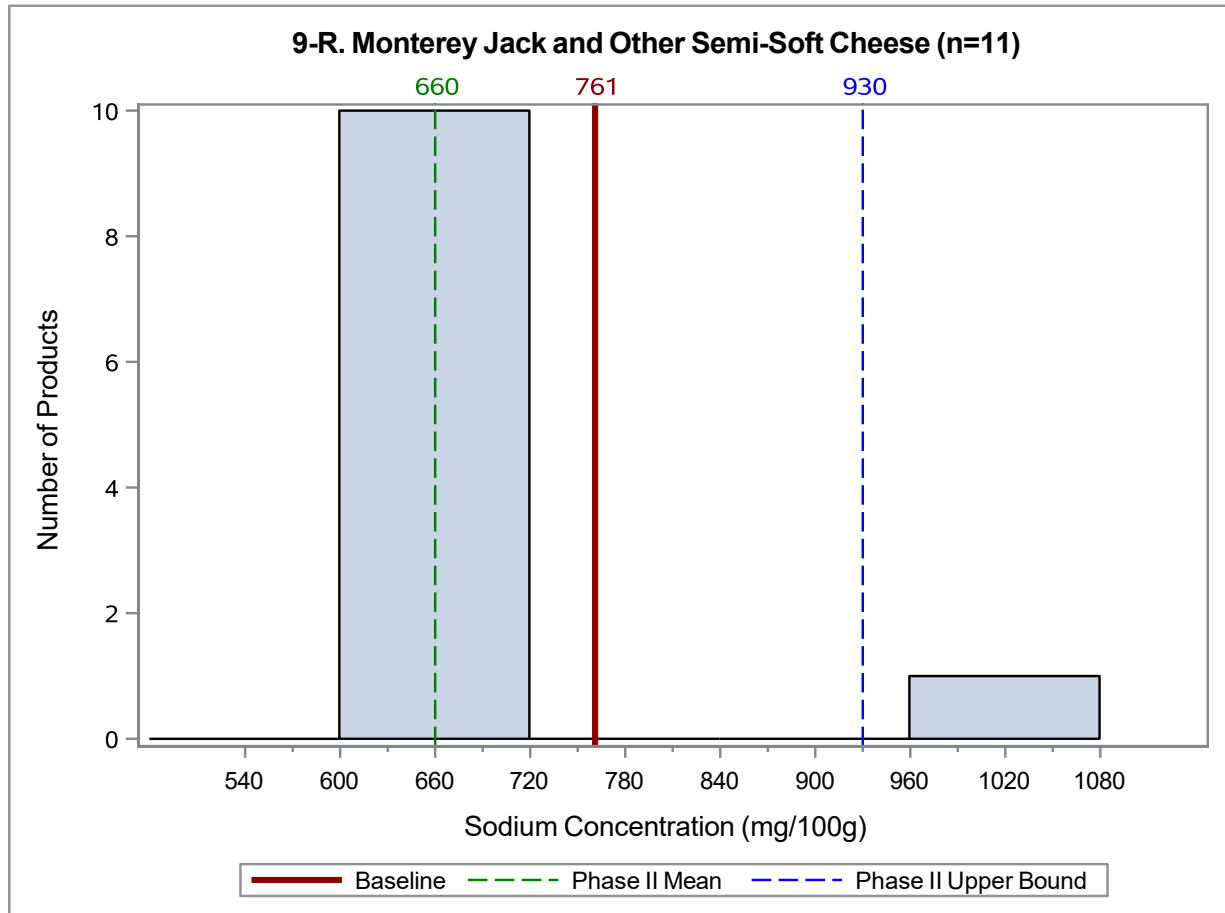
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

9-R. Monterey Jack and Other Semi-Soft Cheese

Category Description: Monterey jack and other semi-soft cheeses. Examples include muenster, pepper jack, havarti, and fontina. Includes sliced, shredded, and block/chunk products. Includes cheeses made from goat and sheep's milk.



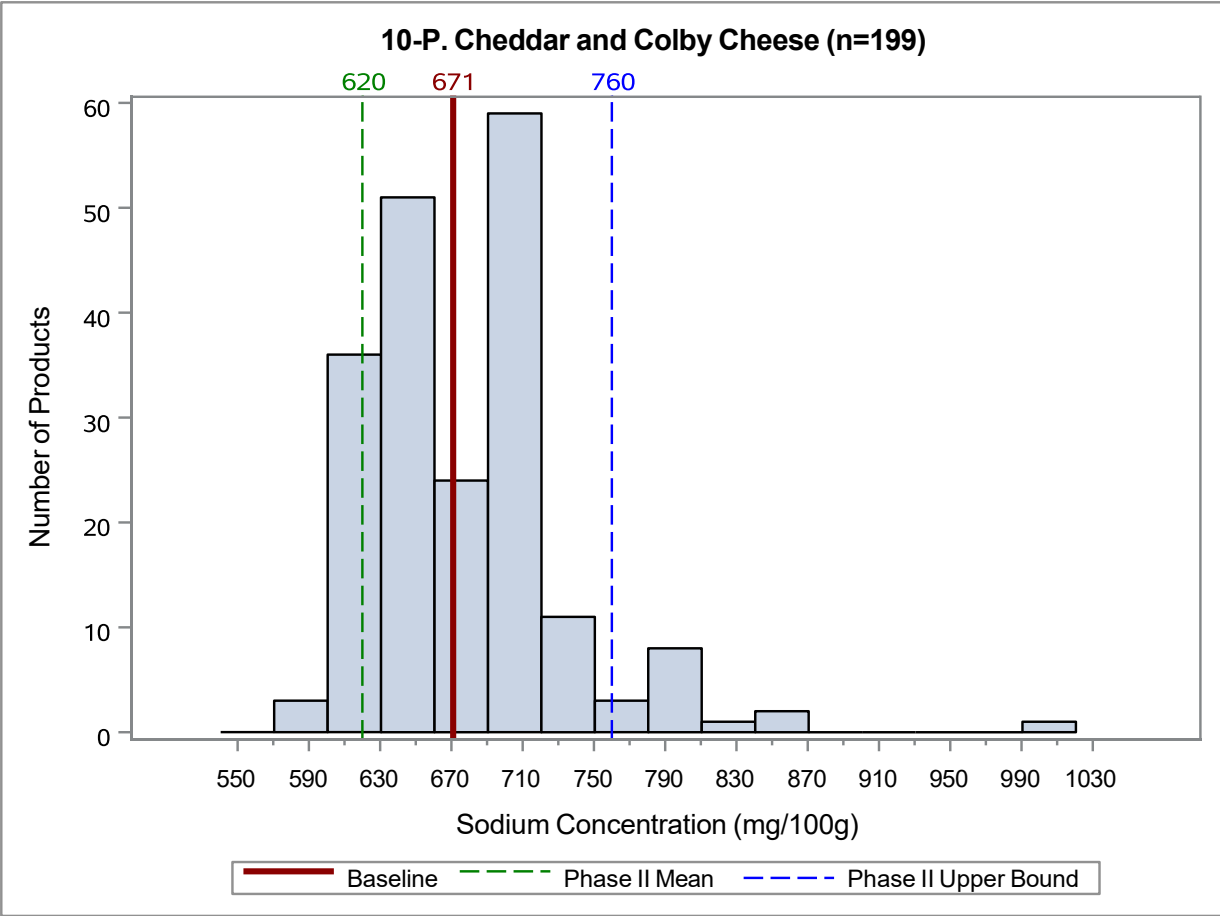
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

10-P. Cheddar and Colby Cheese

Category Description: Cheddar and colby cheeses. Includes both sharp and mild varieties of cheddar cheese. Includes sliced, shredded, and block/chunk products.



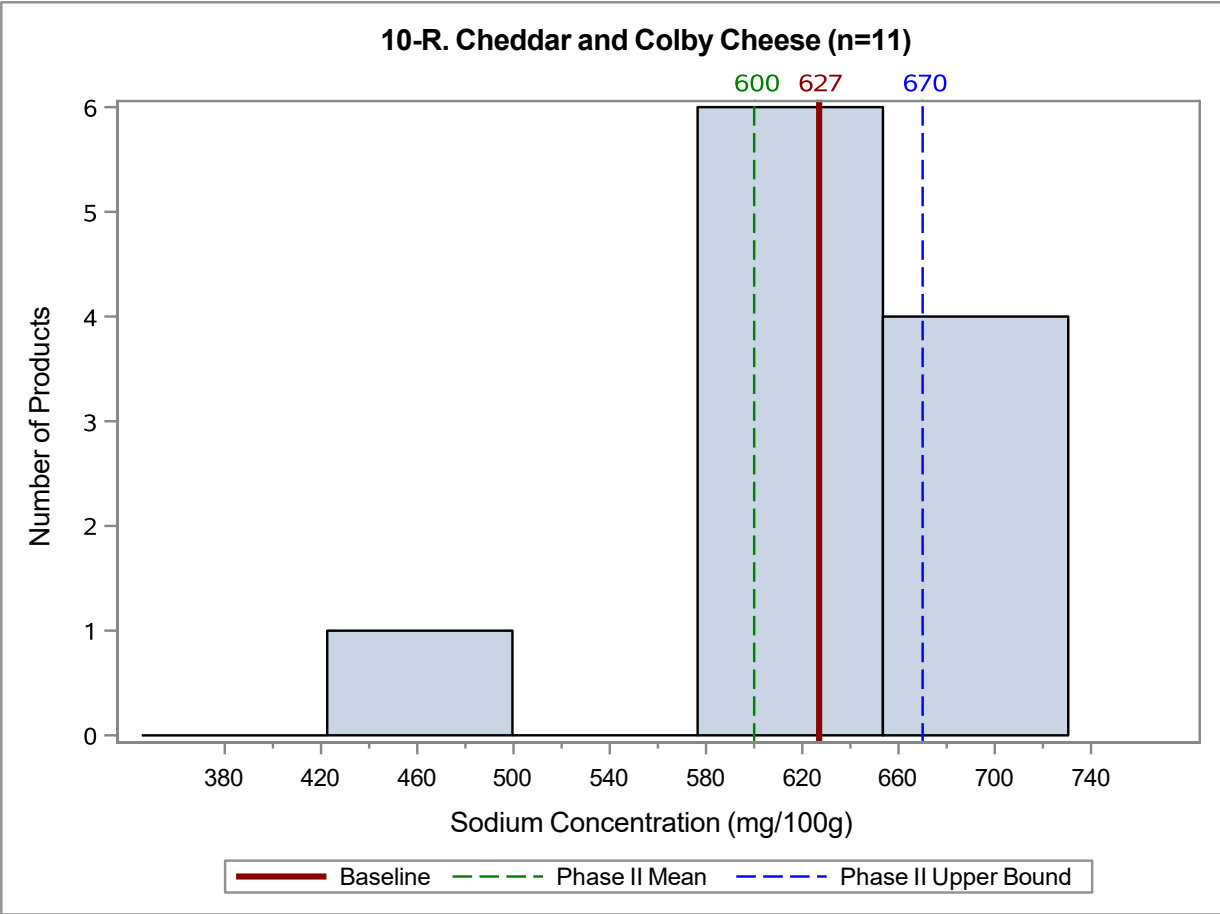
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

10-R. Cheddar and Colby Cheese

Category Description: Cheddar and colby cheeses. Includes both sharp and mild varieties of cheddar cheese. Includes sliced, shredded, and block/chunk products.



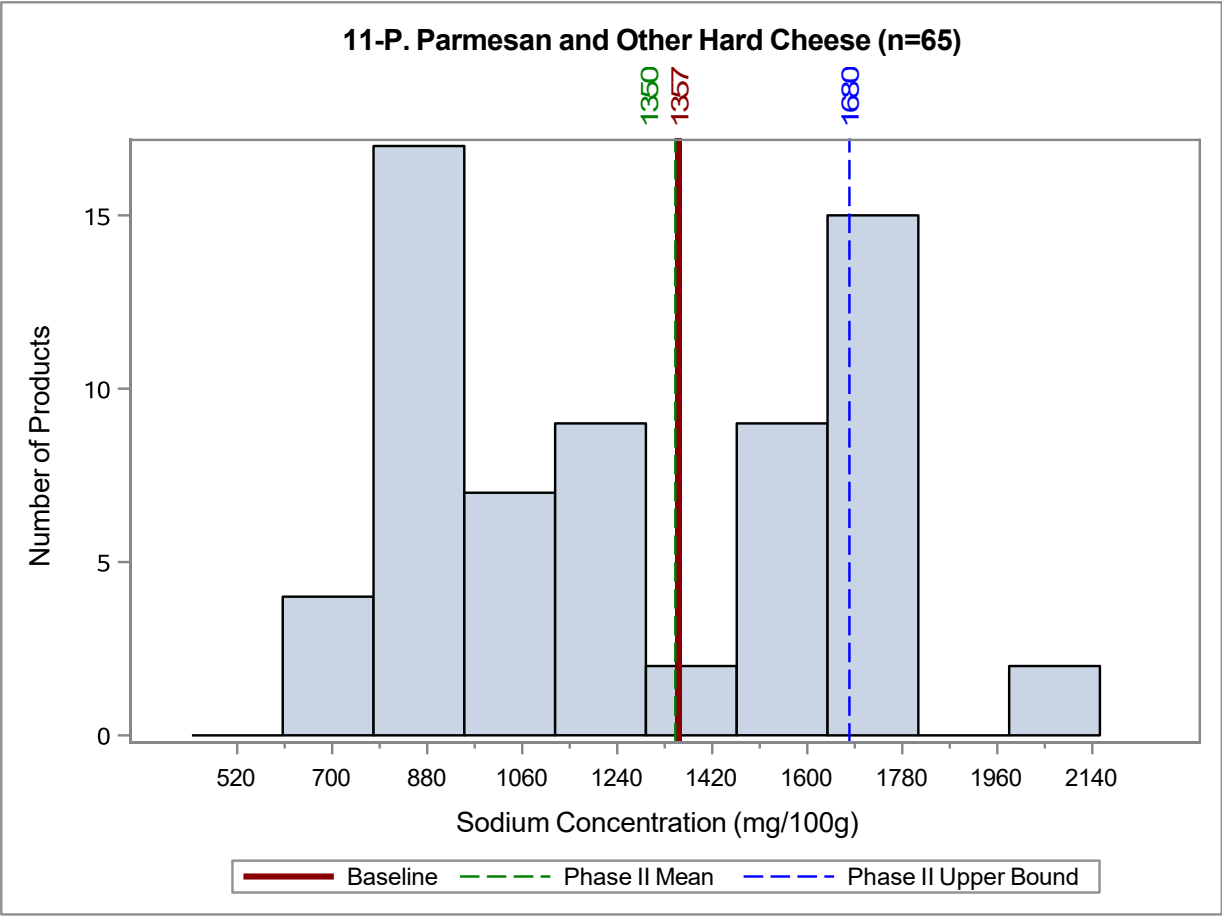
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

11-P. Parmesan and Other Hard Cheese

Category Description: Parmesan, Romano, asiago, and similar hard cheeses. Includes Hispanic hard cheeses (e.g. Cotija).



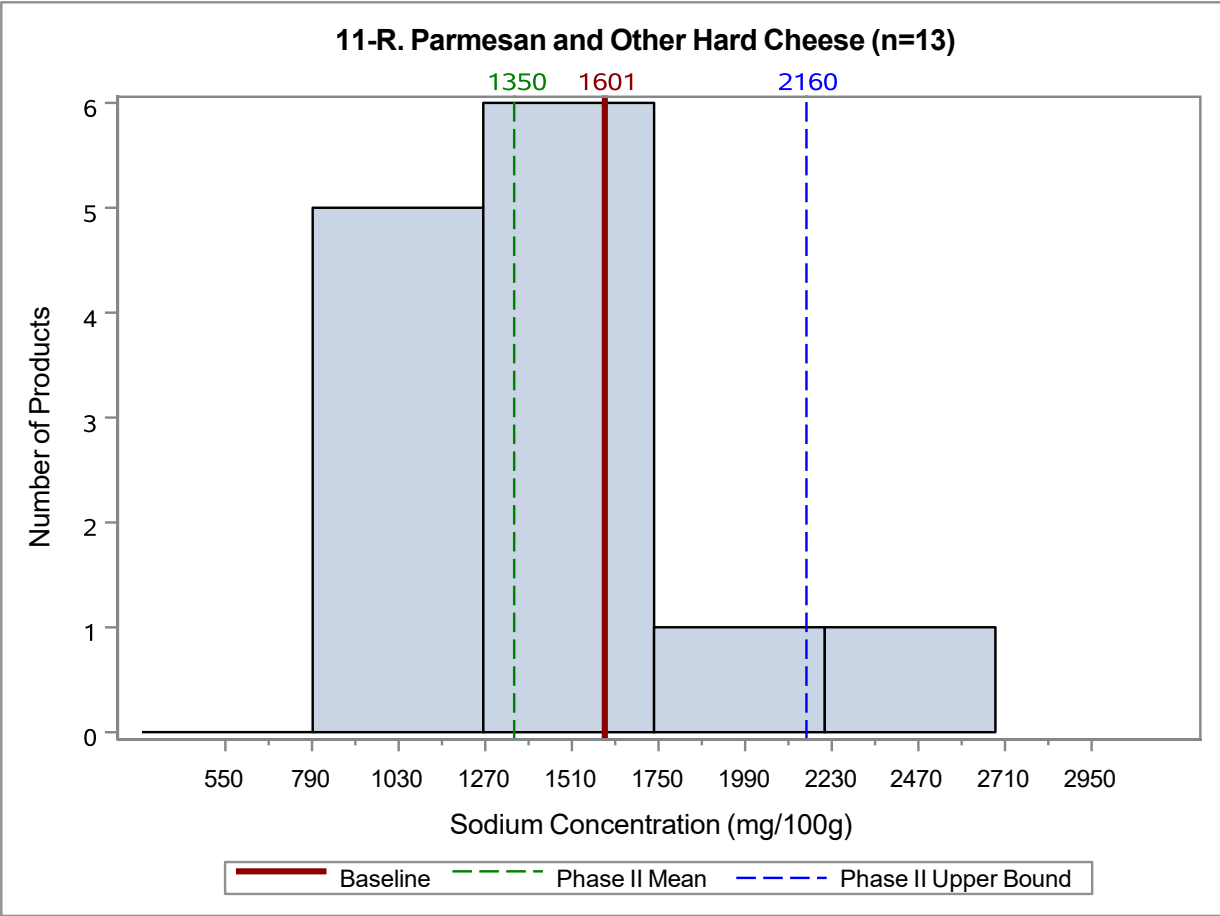
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

11-R. Parmesan and Other Hard Cheese

Category Description: Parmesan, Romano, asiago, and similar hard cheeses. Includes Hispanic hard cheeses (e.g. Cotija).



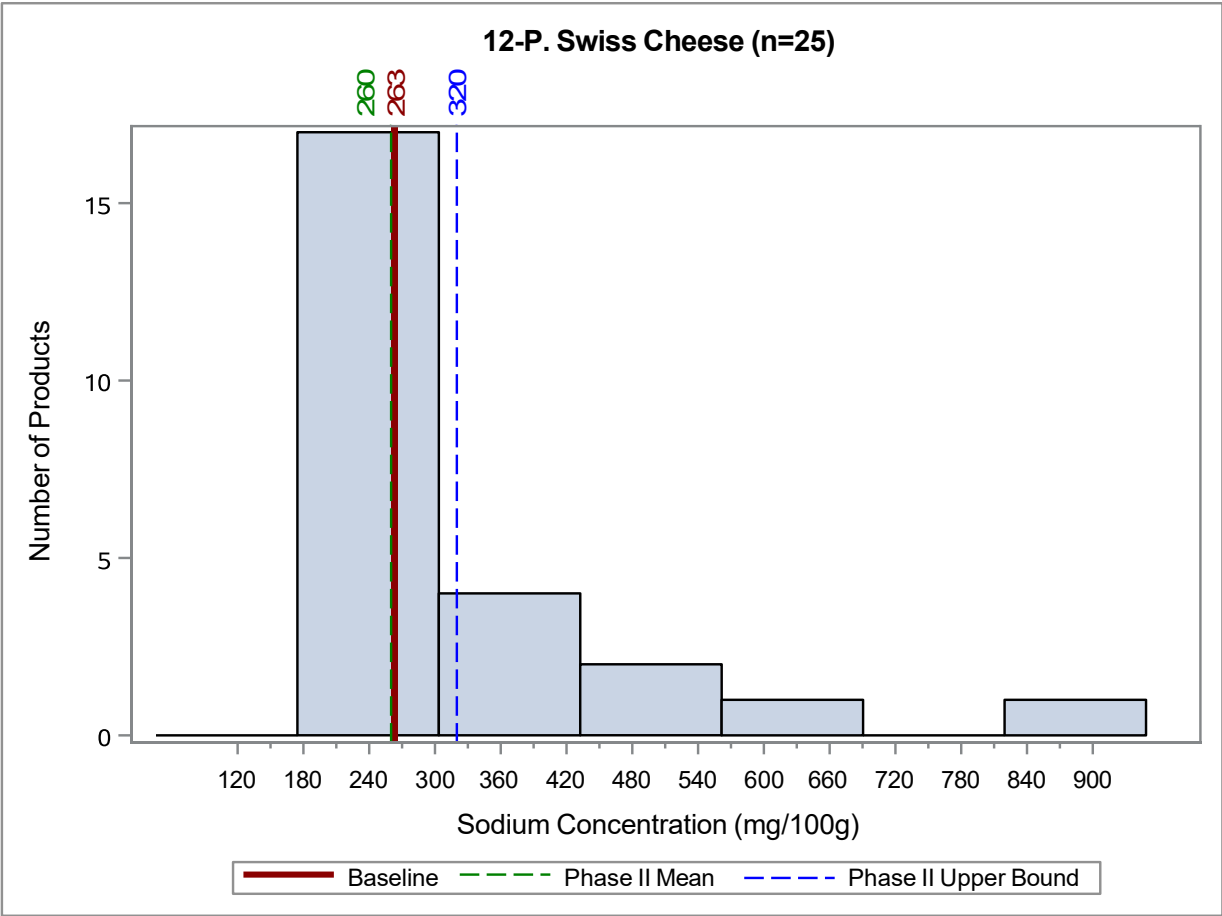
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

12-P. Swiss Cheese

Category Description: Swiss and Swiss-type cheeses. Examples include baby Swiss, lacy Swiss, emmentaler, gruyere, and Jarlsberg. Includes sliced, shredded, and block/chunk products.



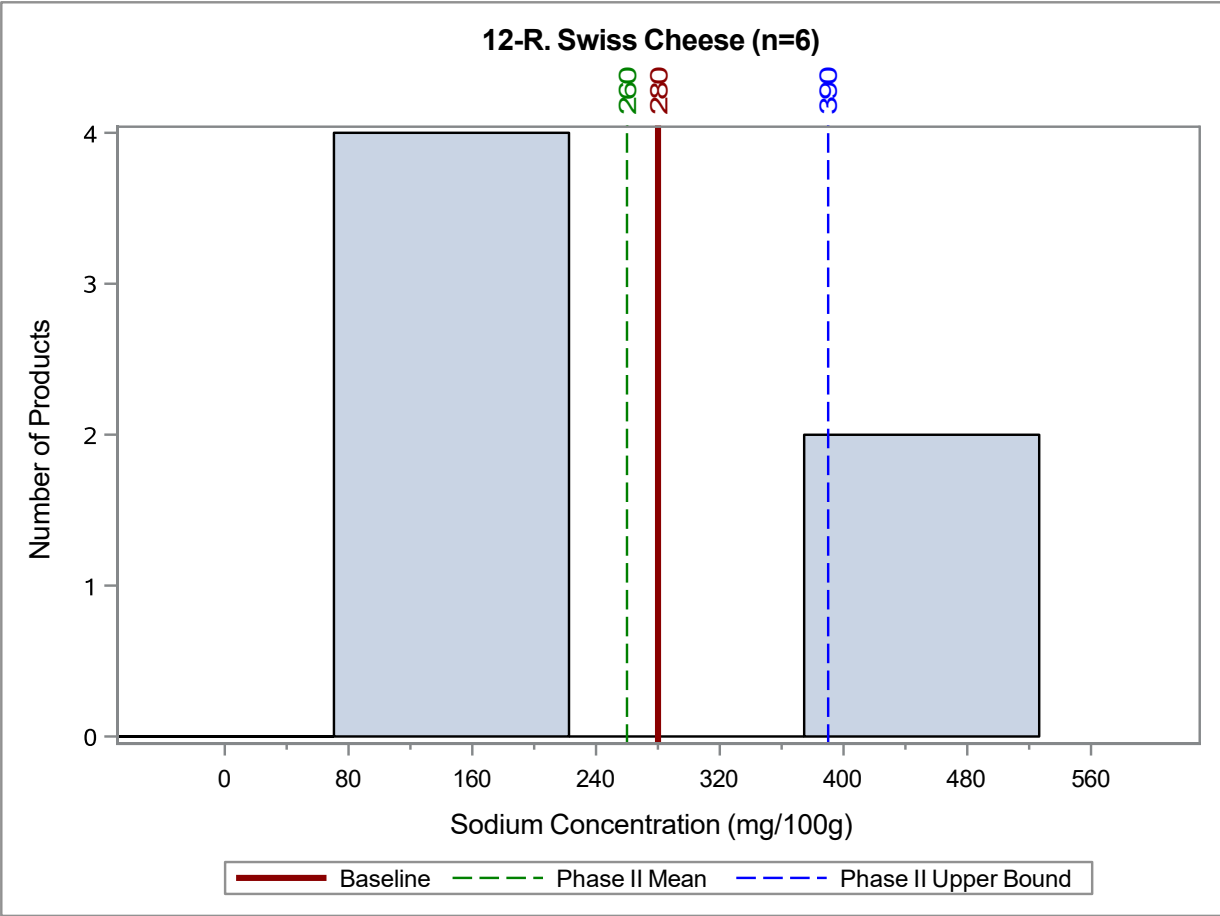
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

12-R. Swiss Cheese

Category Description: Swiss and Swiss-type cheeses. Examples include baby Swiss, lacy Swiss, emmentaler, gruyere, and Jarlsberg. Includes sliced, shredded, and block/chunk products.



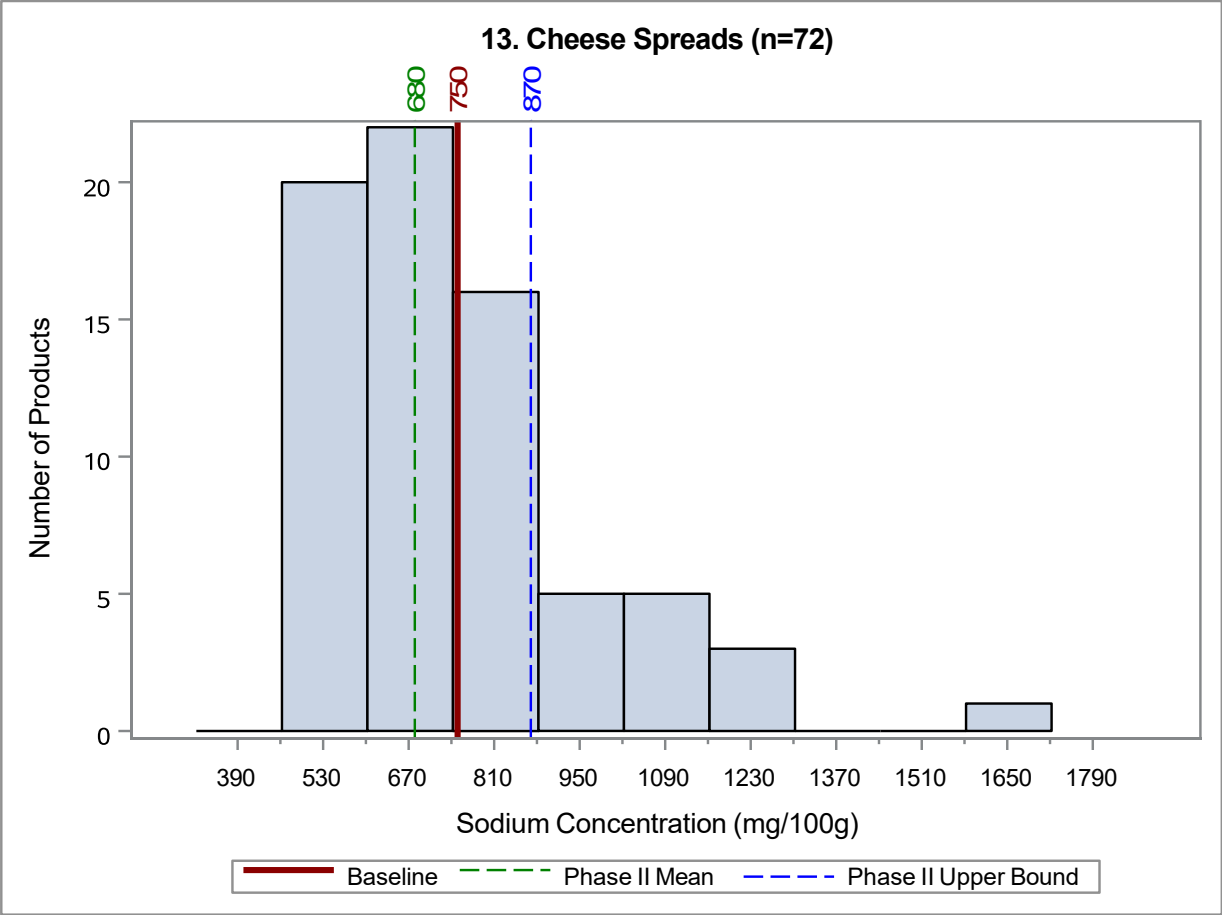
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

13. Cheese Spreads

Category Description: Cheese spreads and other spreadable cheeses. Includes pasteurized cheese spreads and pasteurized process cheese spreads. Includes pimento cheese. Includes wedges, balls, and spreads in tubs. Excludes cream cheese (see – 2) and aerosol can products (see 14-P).



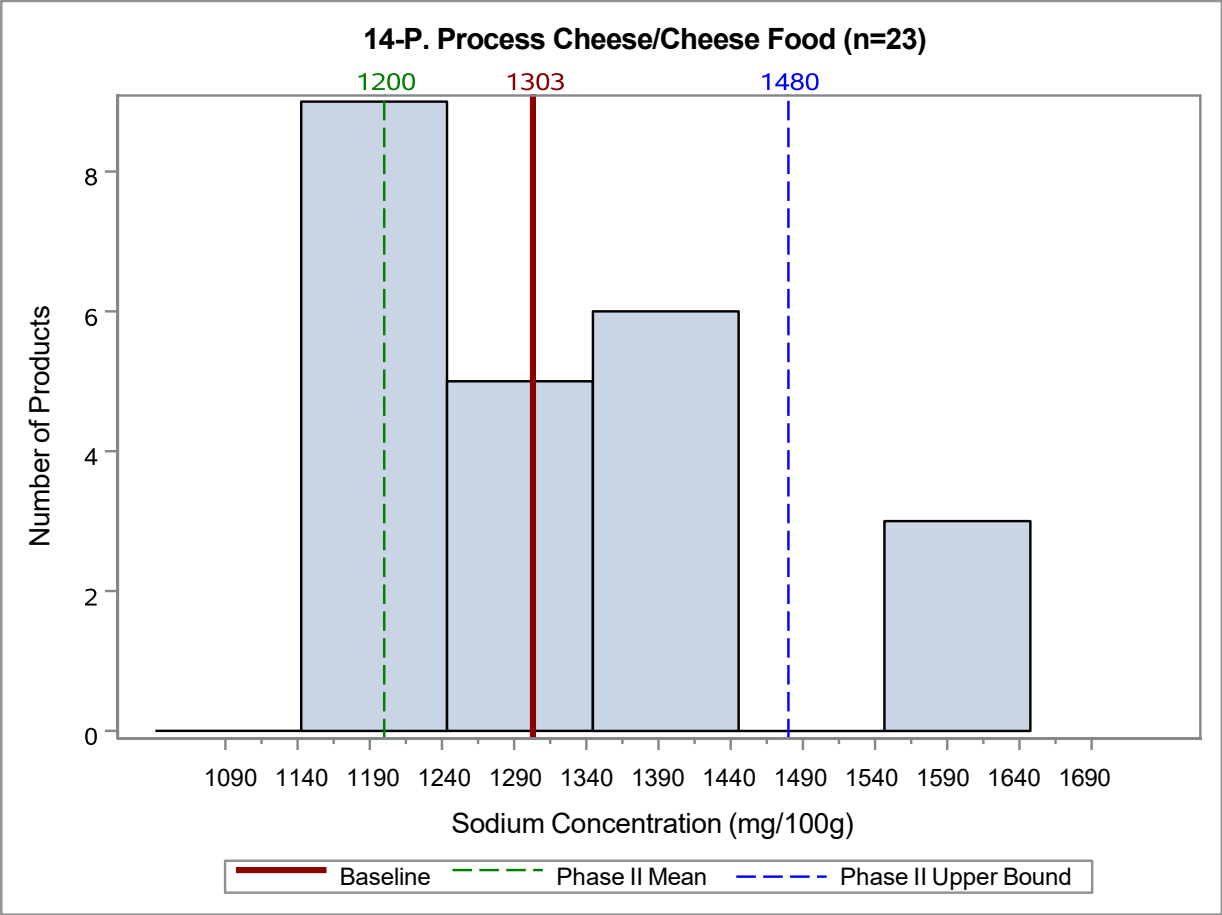
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

14-P. Process Cheese/Cheese Food

Category Description: Pasteurized process cheese and cheese food. Includes sliced (e.g. American), shredded, and block/chunk products. Includes aerosol can cheeses. Excludes cheese spreads (see 13) and plant-based products marketed as cheese alternatives (see 15).



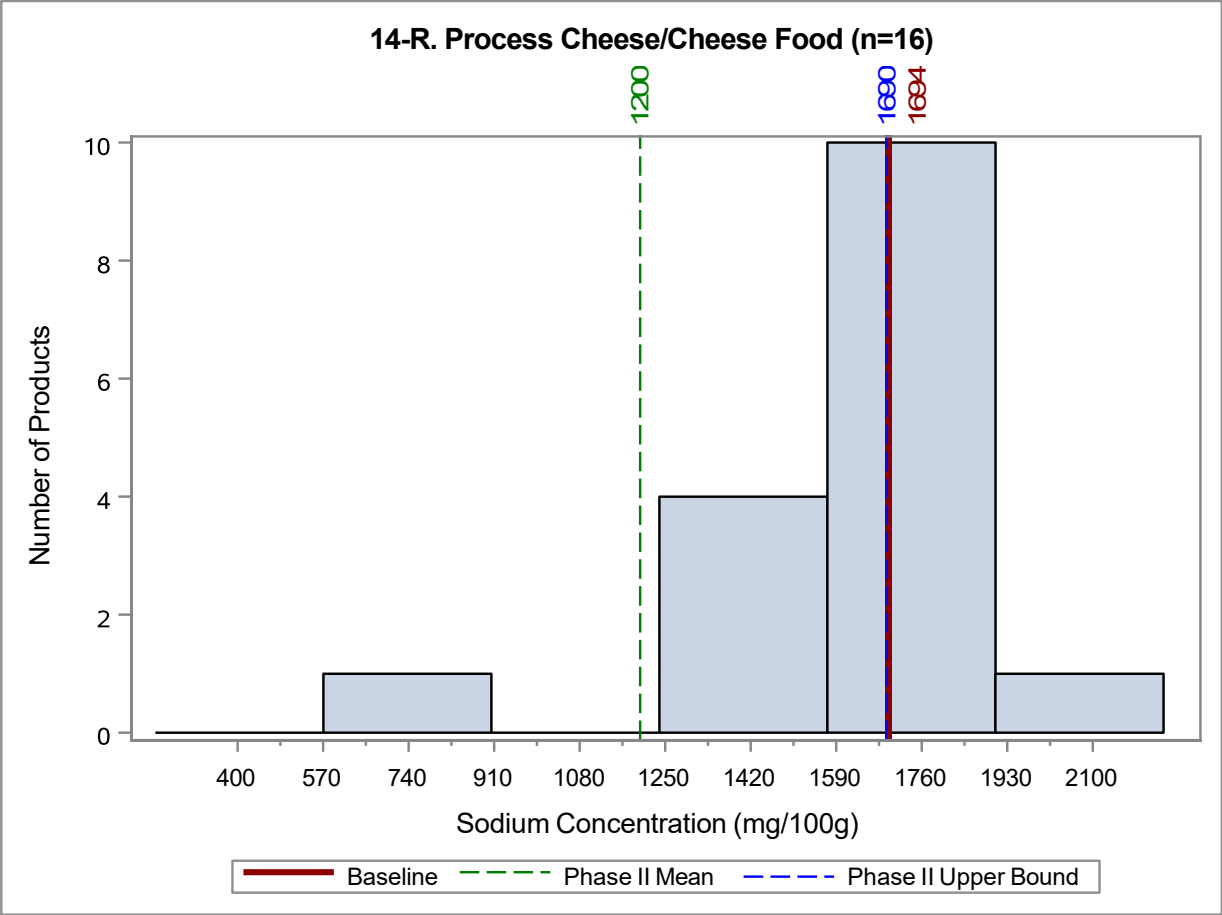
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

14-R. Process Cheese/Cheese Food

Category Description: Pasteurized process cheese and cheese food. Includes sliced (e.g. American), shredded, and block/chunk products. Includes aerosol can cheeses. Excludes cheese spreads (see 13) and plant-based products marketed as cheese alternatives (see 15).



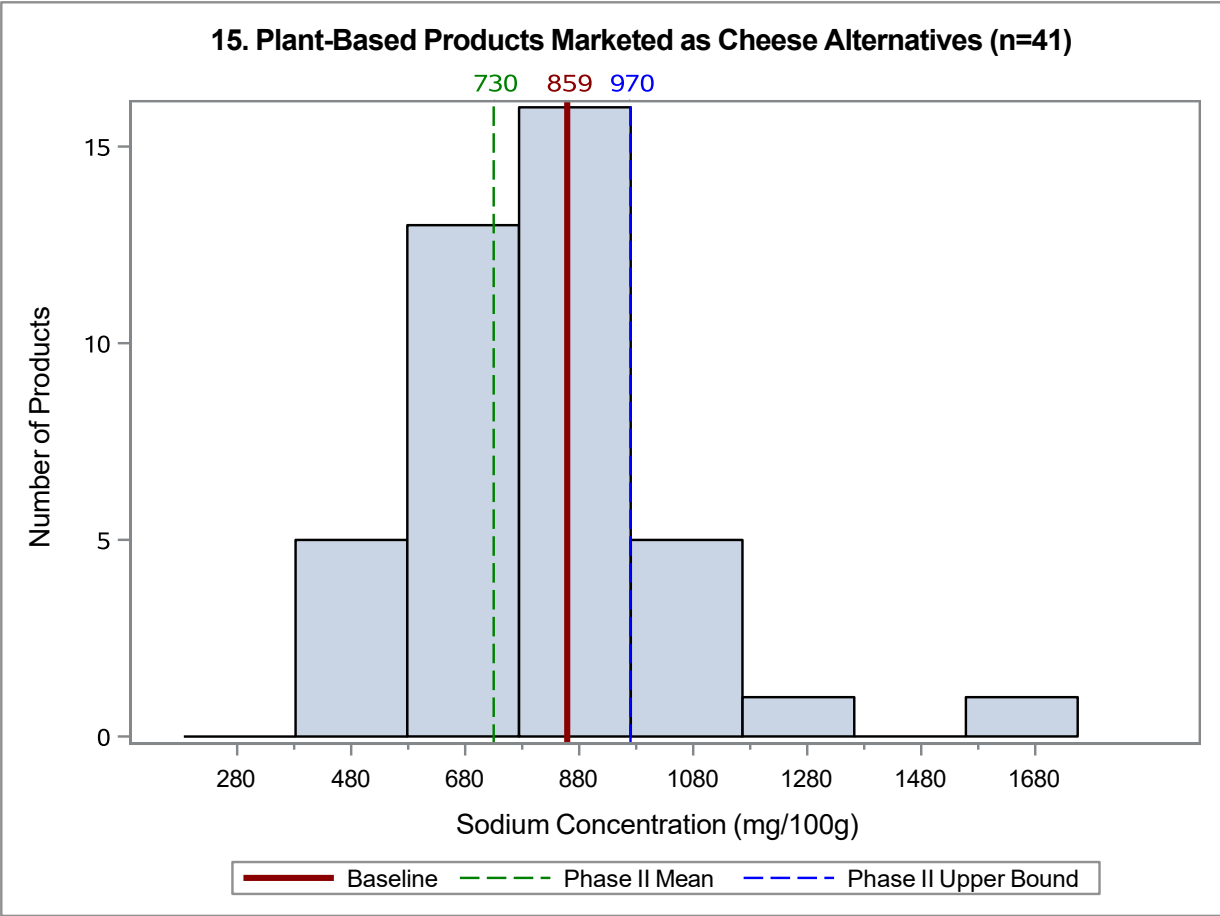
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

15. Plant-Based Products Marketed as Cheese Alternatives

Category Description: Plant-based products marketed as cheese alternatives. Examples include soy-based, nut-based, and rice-based products. Includes sliced, shredded, and block/chunk products.



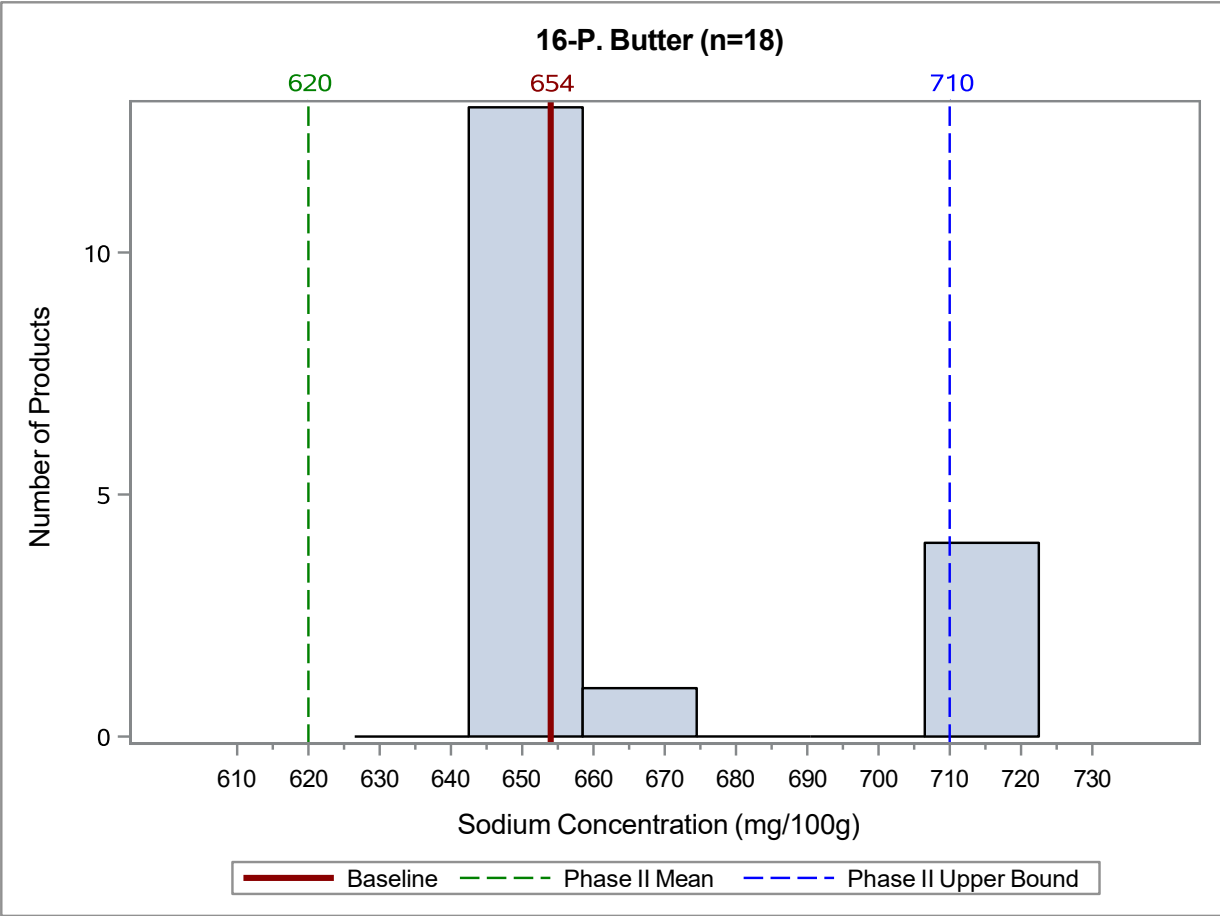
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

16-P. Butter

Category Description: Regular and light salted butter in stick and whipped form. Includes finishing/infused butters and other flavored butters. Excludes butter blends (see -17).



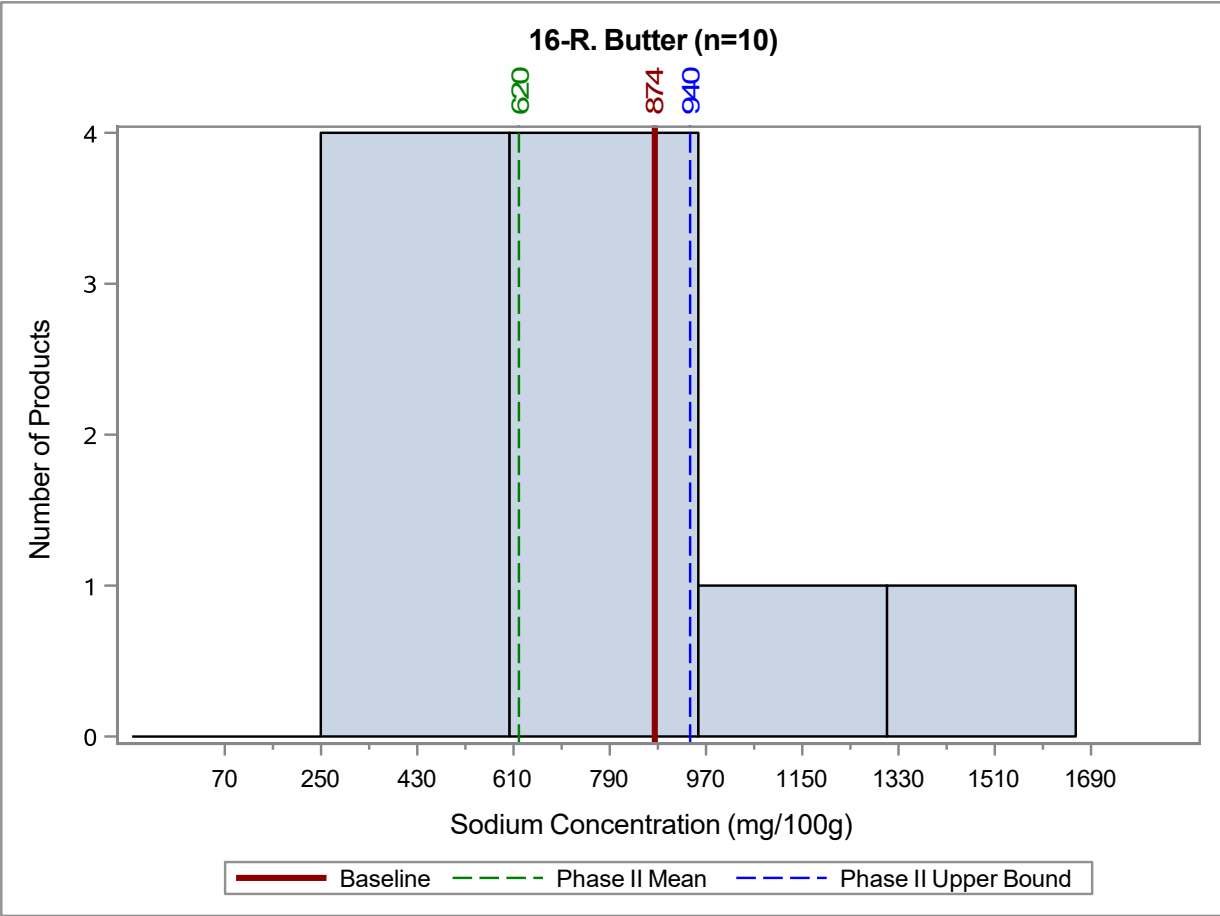
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

16-R. Butter

Category Description: Salted butter. Includes finishing/infused butters and other flavored butters (e.g. honey butter). Includes melted butter. Excludes butter blends (see 17).



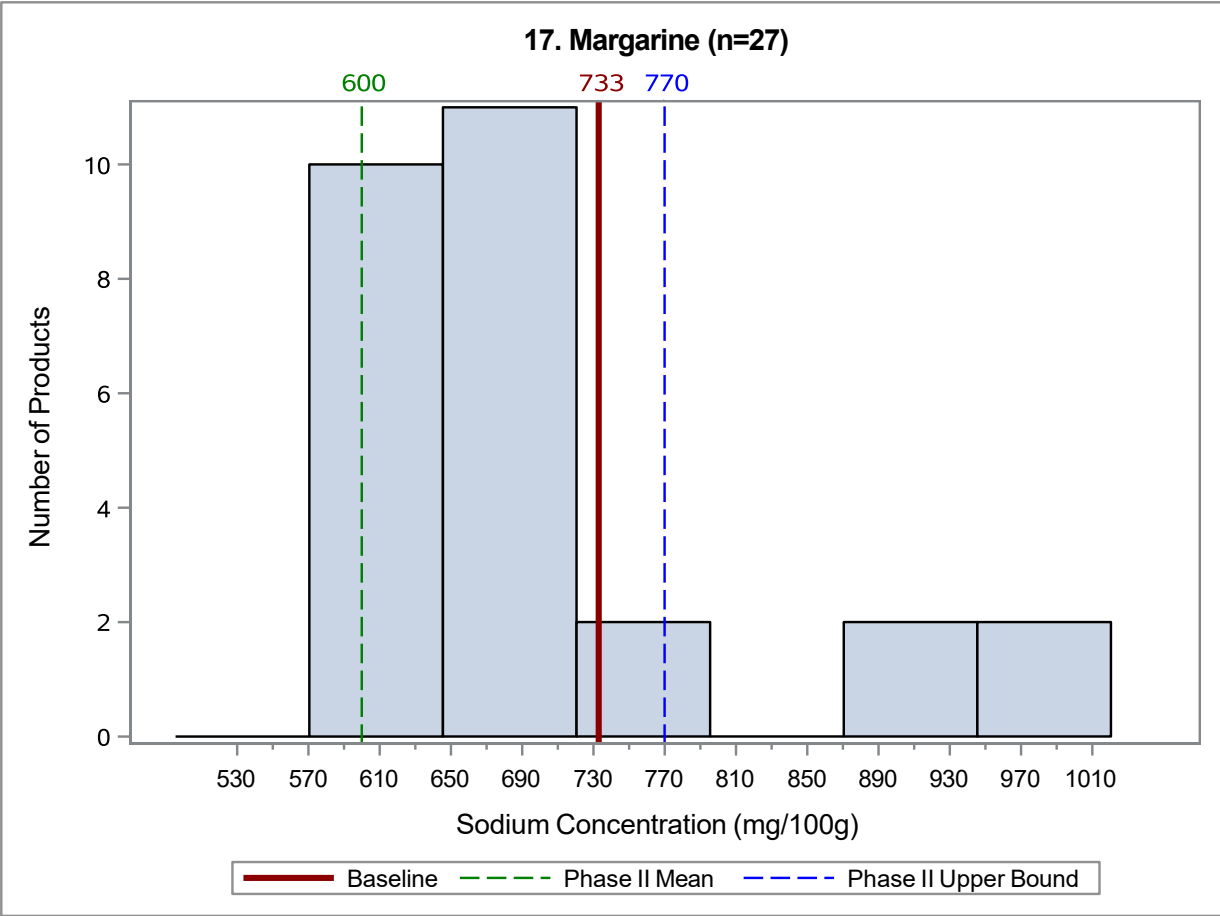
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

17. Margarine

Category Description: Regular and light margarine and vegetable oil sticks and spreads. Includes butter blends, flavored products, and sprays.



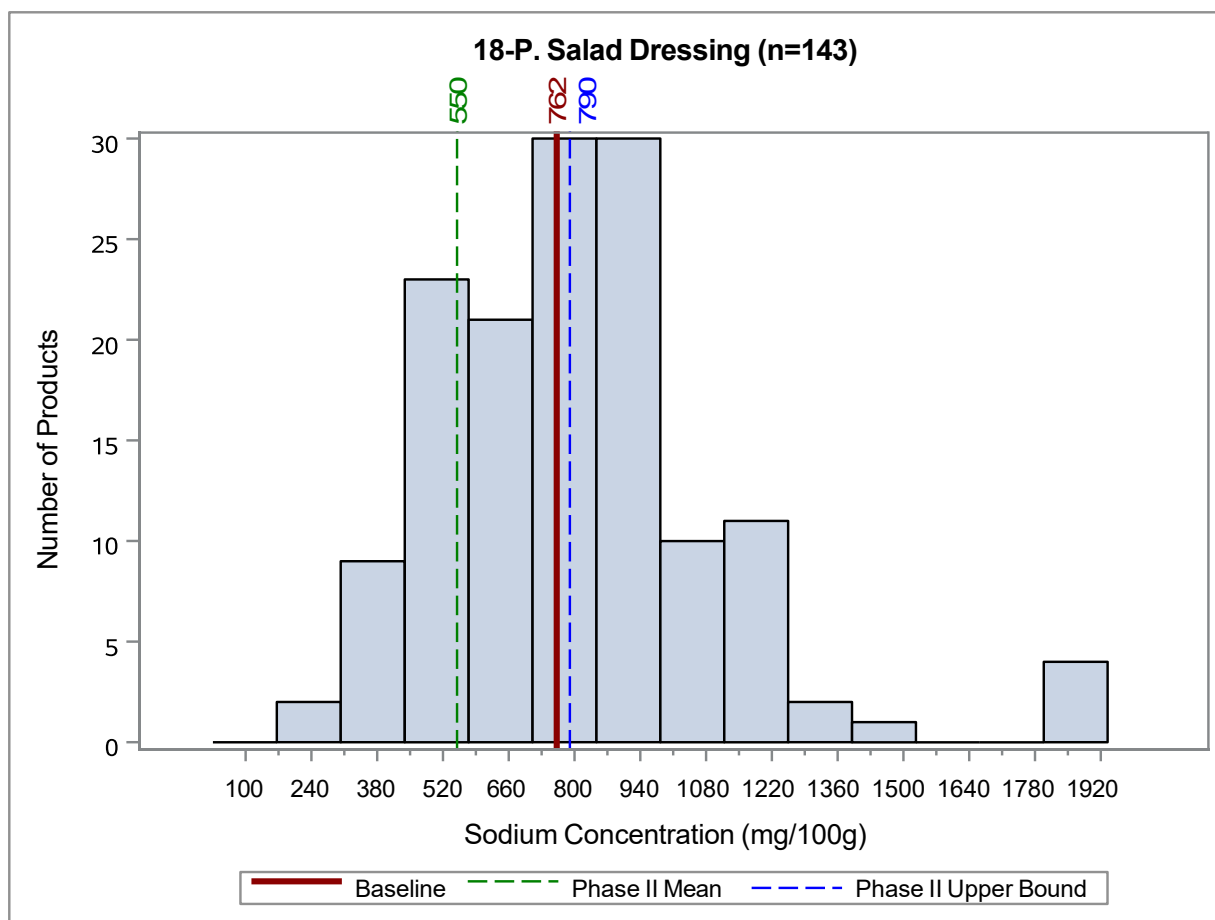
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

18-P. Salad Dressing

Category Description: Refrigerated and shelf stable salad dressings. Includes both vinegar and oil dressings and creamy dressings. Excludes salad dressing dry mixes (see [61](#)).



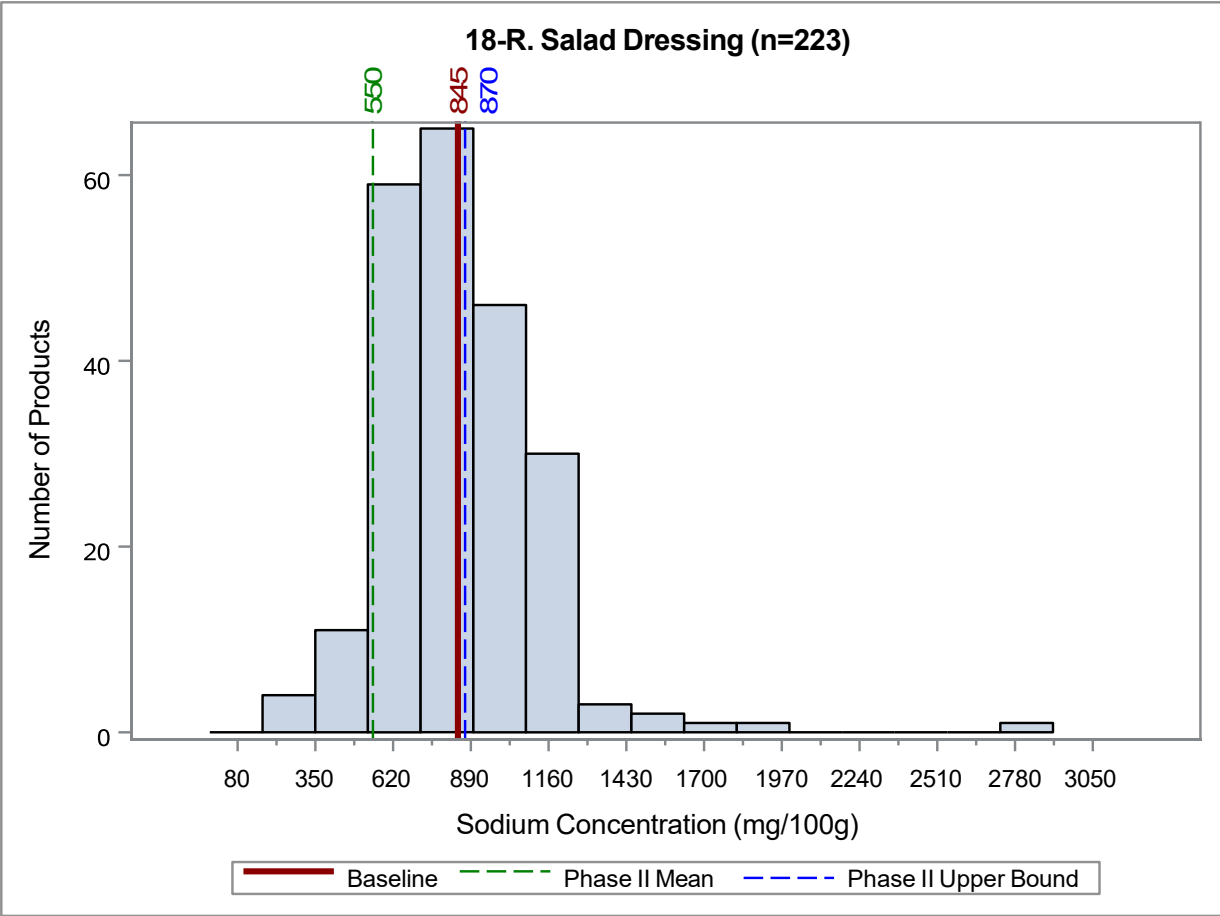
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

18-R. Salad Dressing

Category Description: Salad dressings. Includes both vinegar and oil dressings and creamy dressings. Includes ranch and blue cheese dipping sauces.



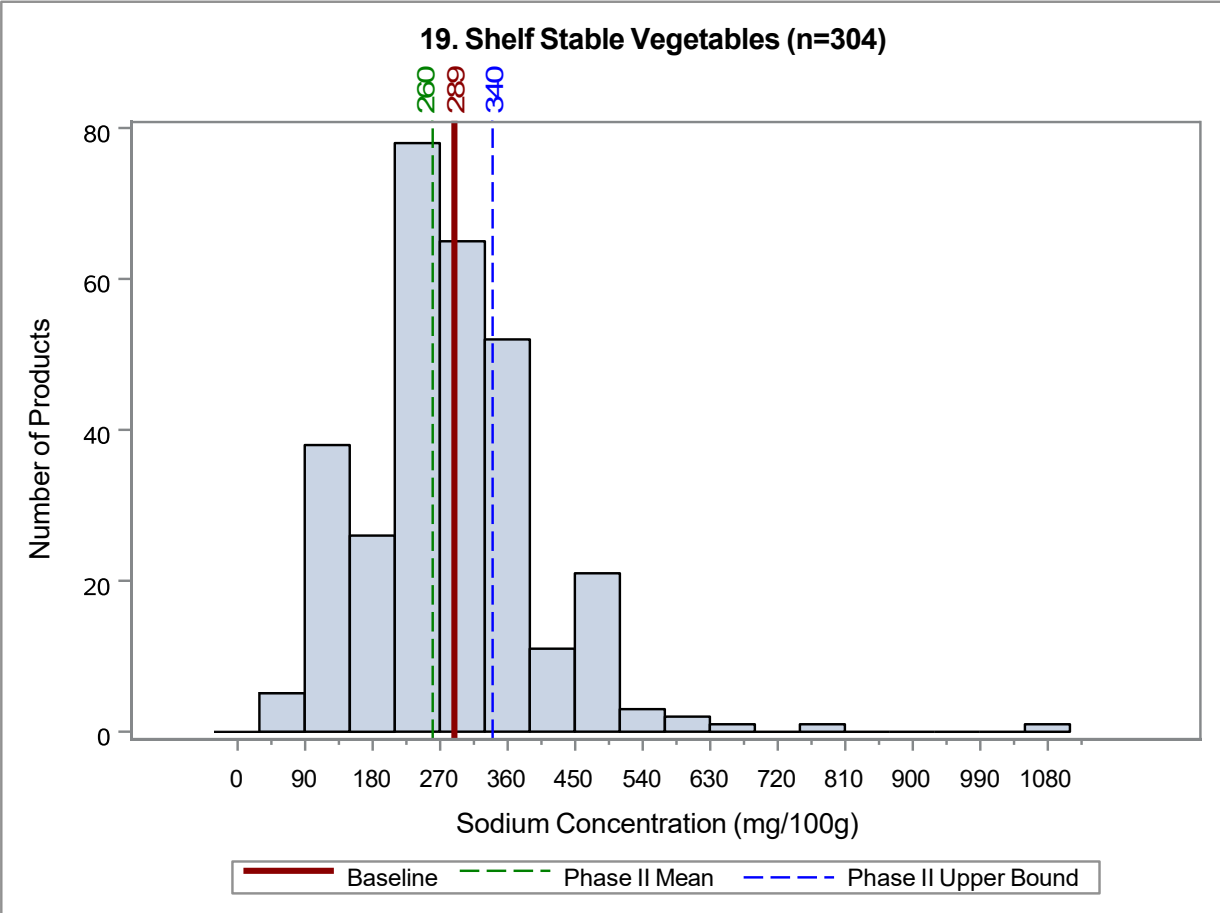
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

19. Shelf Stable Vegetables

Category Description: Shelf stable seasoned vegetables and legumes. Includes products that are marinated, creamed, and in sauce. Includes shelf stable tomatoes, potatoes, and corn. Includes refried beans. Excludes pastes, purees, and dried vegetables. Excludes pickles (see [29-P](#)), baked beans (see [139](#)), and other pickled vegetables. Excludes products with meat (e.g. beans with ham) (see [139](#)).



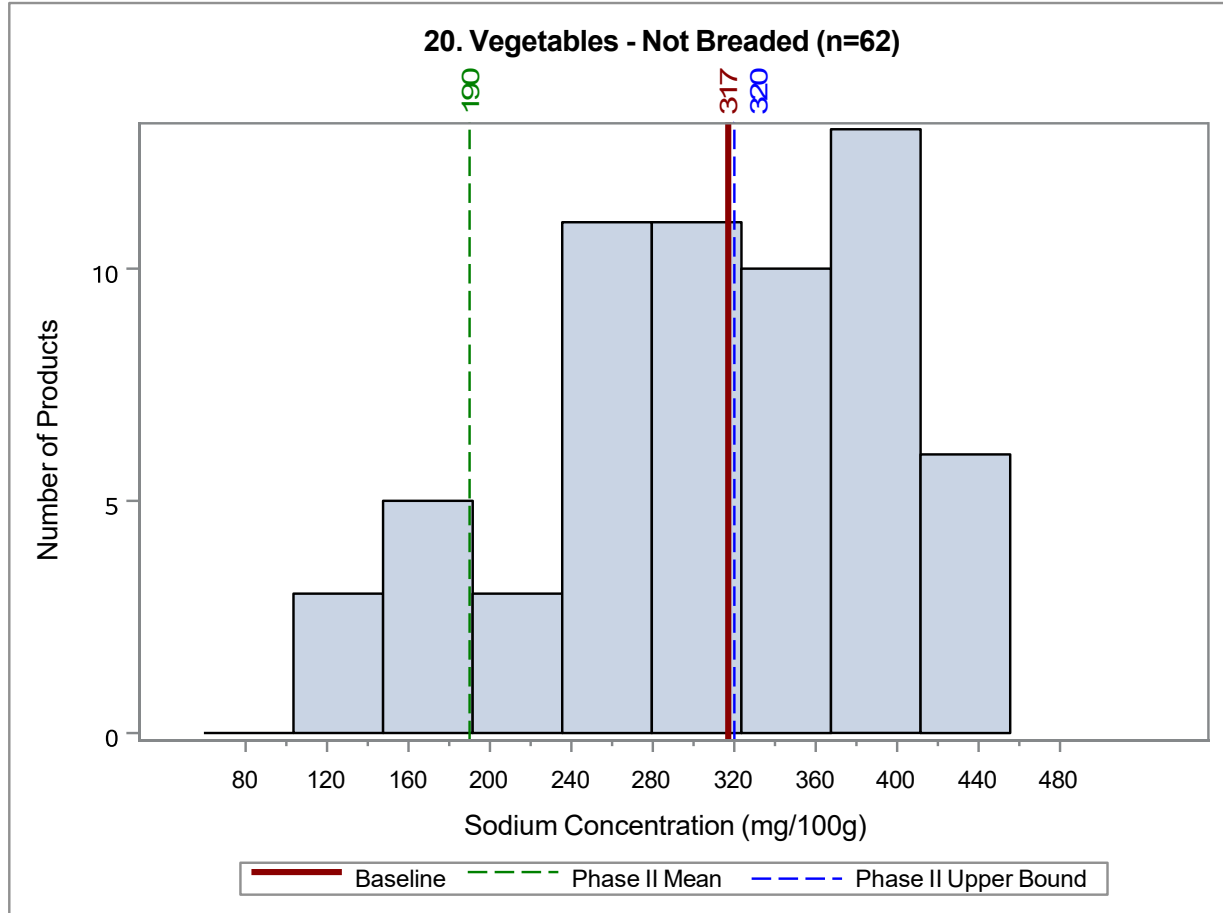
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

20. Vegetables - Not Breaded

Category Description: Frozen vegetables and legumes with sauce and/or seasoning. Examples include broccoli in cheese sauce and salted mixed vegetables. Includes microwaveable roasted potatoes in sauce. Excludes other frozen potatoes (see [22](#), [-27-P](#)).



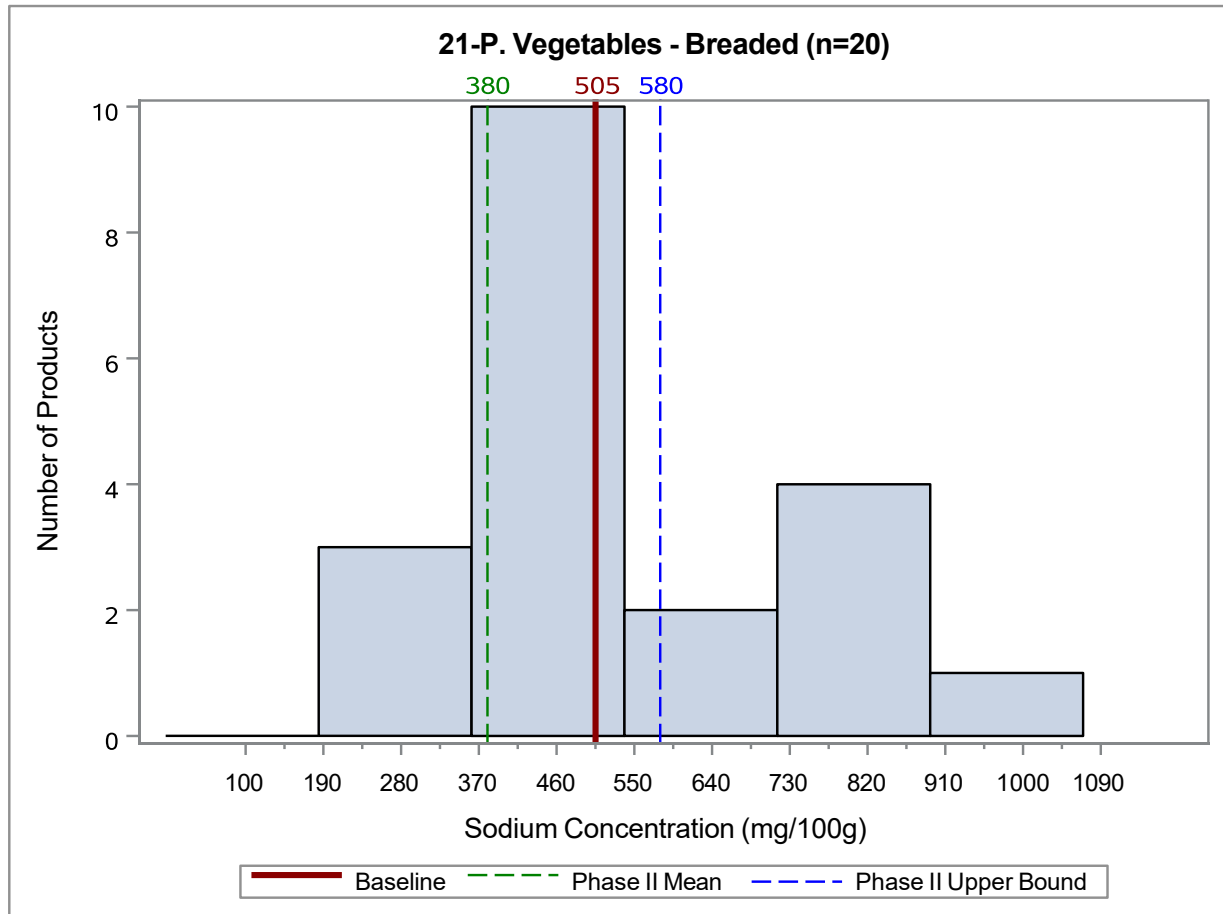
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

21-P. Vegetables – Breaded

Category Description: Frozen breaded and/or battered vegetables and legumes. Examples include onion rings, breaded okra, breaded green beans, and battered mushrooms. Excludes breaded, stuffed jalapenos (see [154](#)).



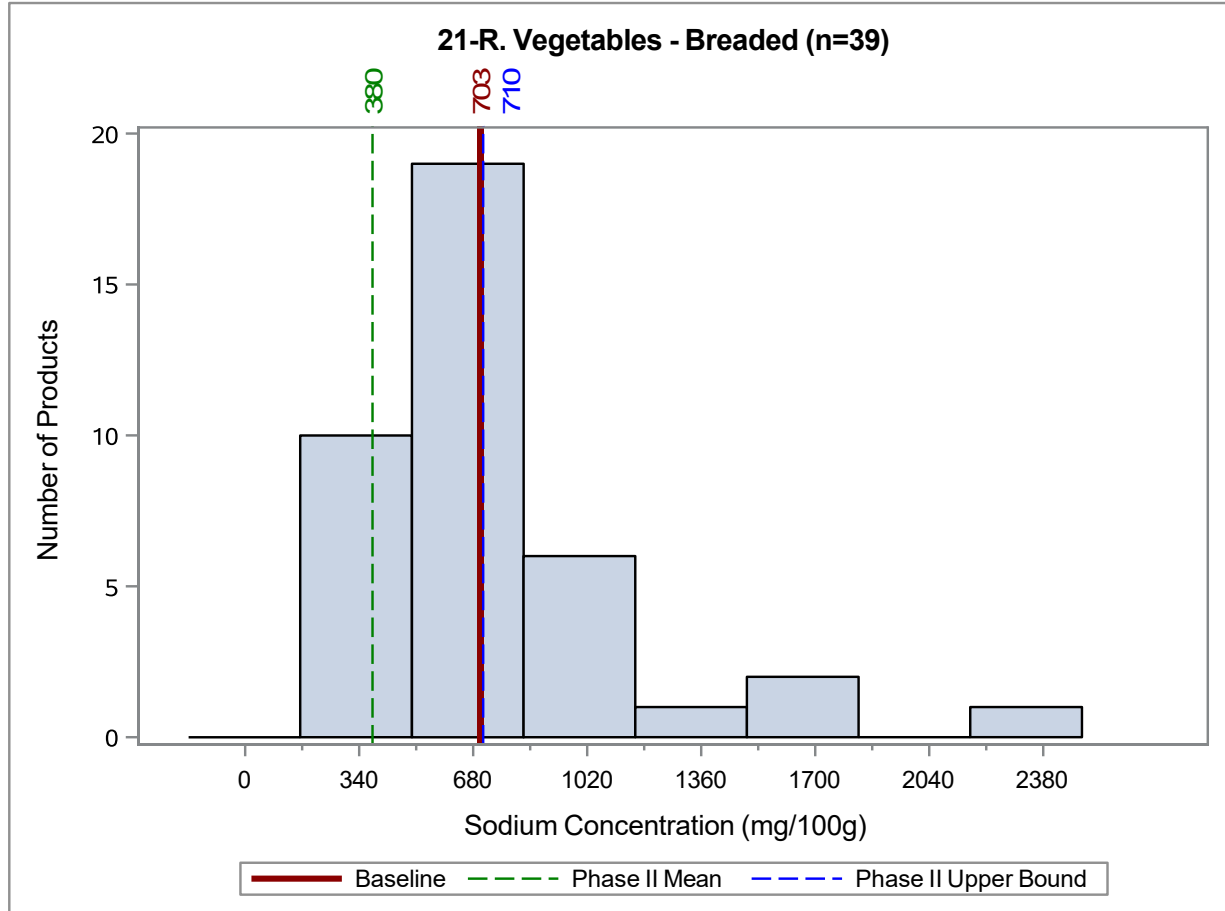
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

21-R. Vegetables – Breaded

Category Description: Breaded and/or battered vegetables and legumes. Examples include onion rings, breaded okra, breaded green beans, and battered mushrooms. Items may be served with sauce or condiments. Excludes breaded, cheese-stuffed jalapenos (see [156-R](#)).



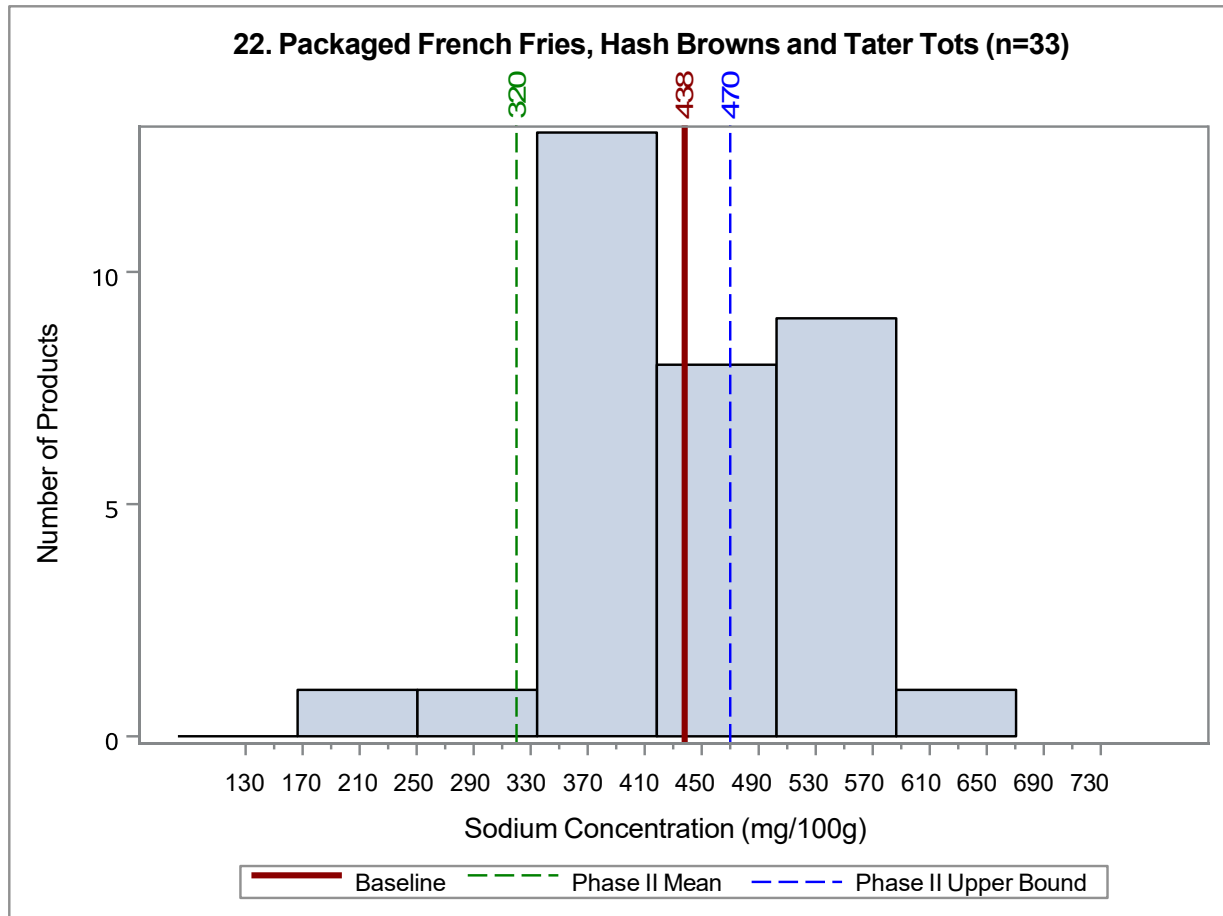
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

22. Packaged French Fries, Hash Browns and Tater Tots

Category Description: Frozen and refrigerated seasoned French fries, hash browns, and tater tots. Includes seasoned potato wedges, home fries, and potato patties.



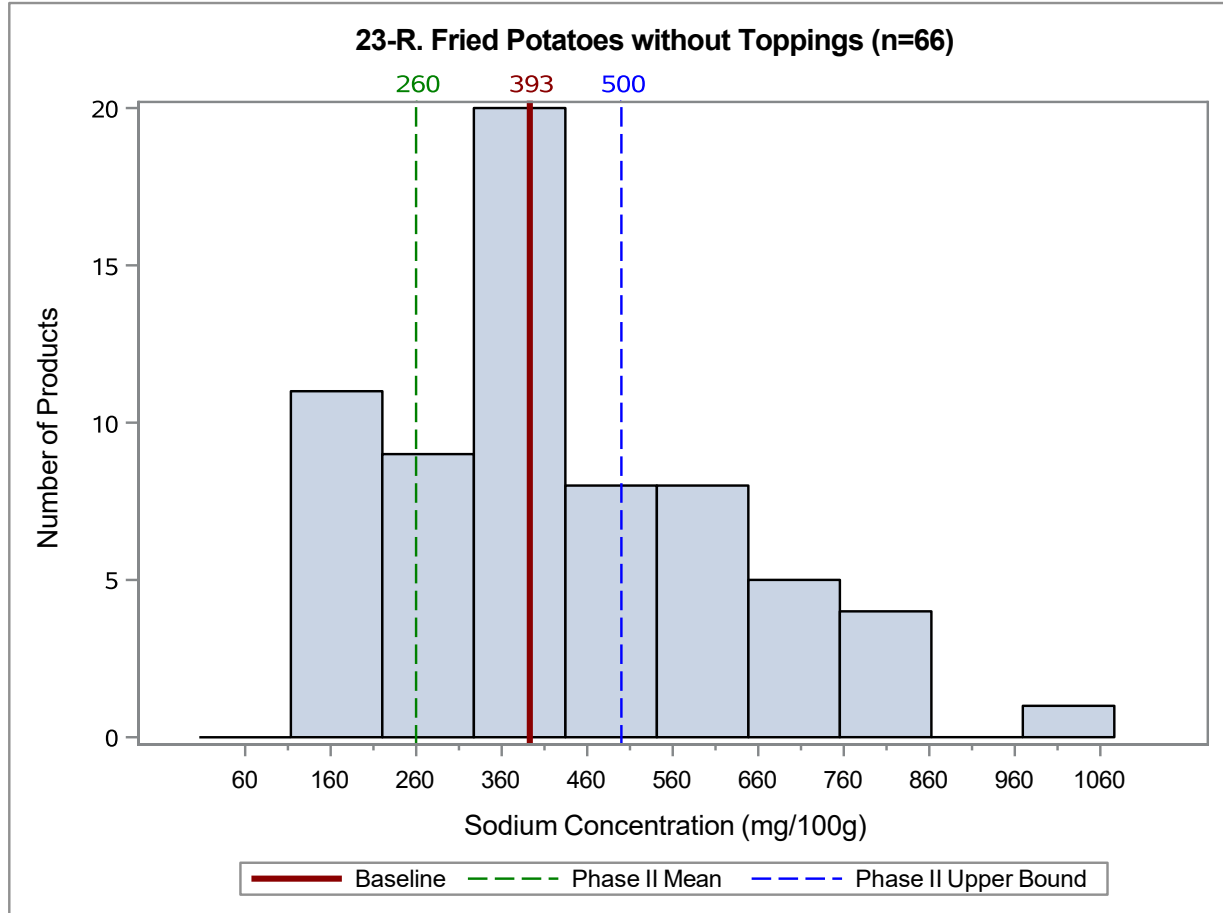
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

23-R. Fried Potatoes without Toppings

Category Description: Seasoned fried potatoes without toppings or additions. Examples include French fries, curly fries, waffle fries, wedge fries, home fries, and breakfast potatoes. Includes sweet potato fries and fries sprinkled with parmesan.



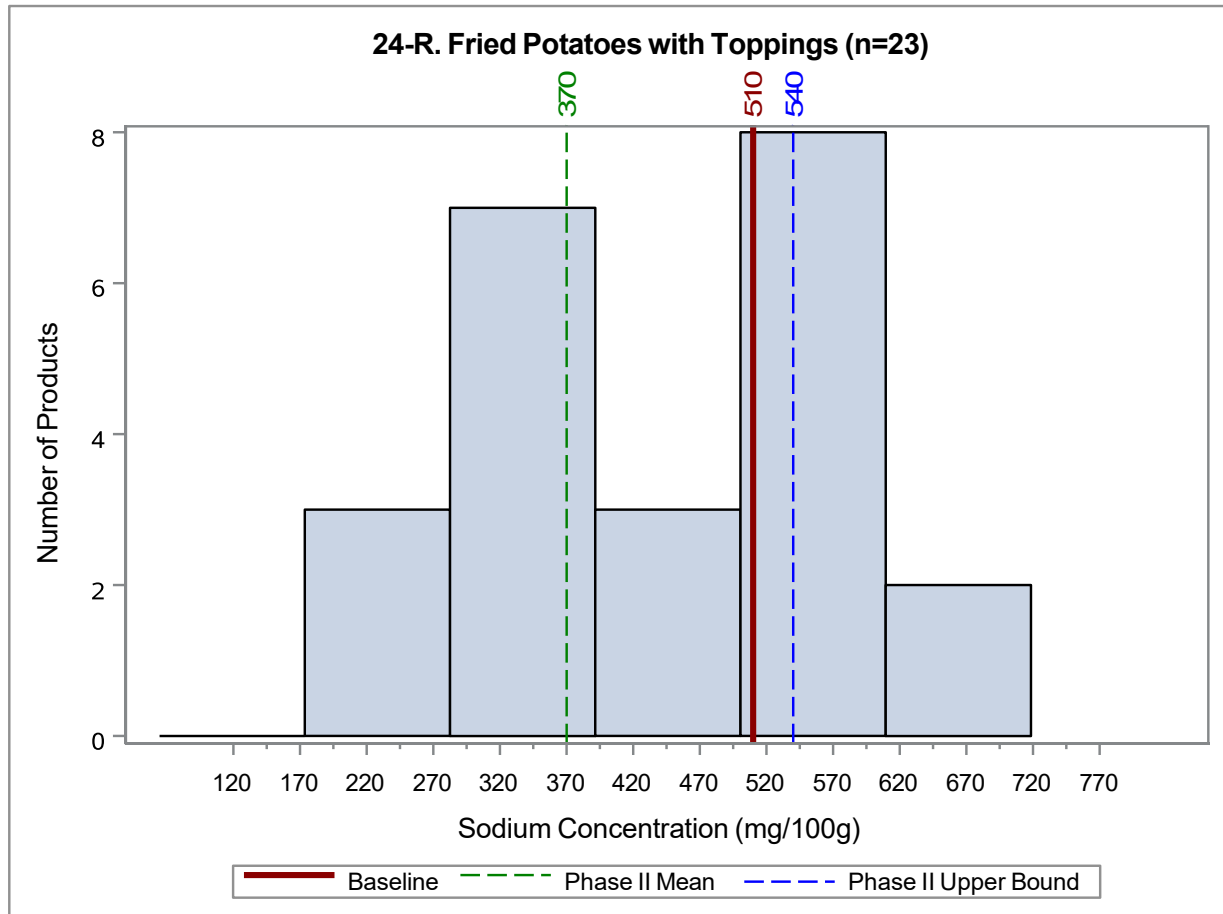
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

24-R. Fried Potatoes with Toppings

Category Description: Seasoned fried potatoes with toppings and/or additions. Examples include French fries, curly fries, waffle fries, wedge fries, home fries, and breakfast potatoes. Includes sweet potato fries. Toppings and additions include chili, melted or shredded cheese, and meat (e.g. bacon, beef).



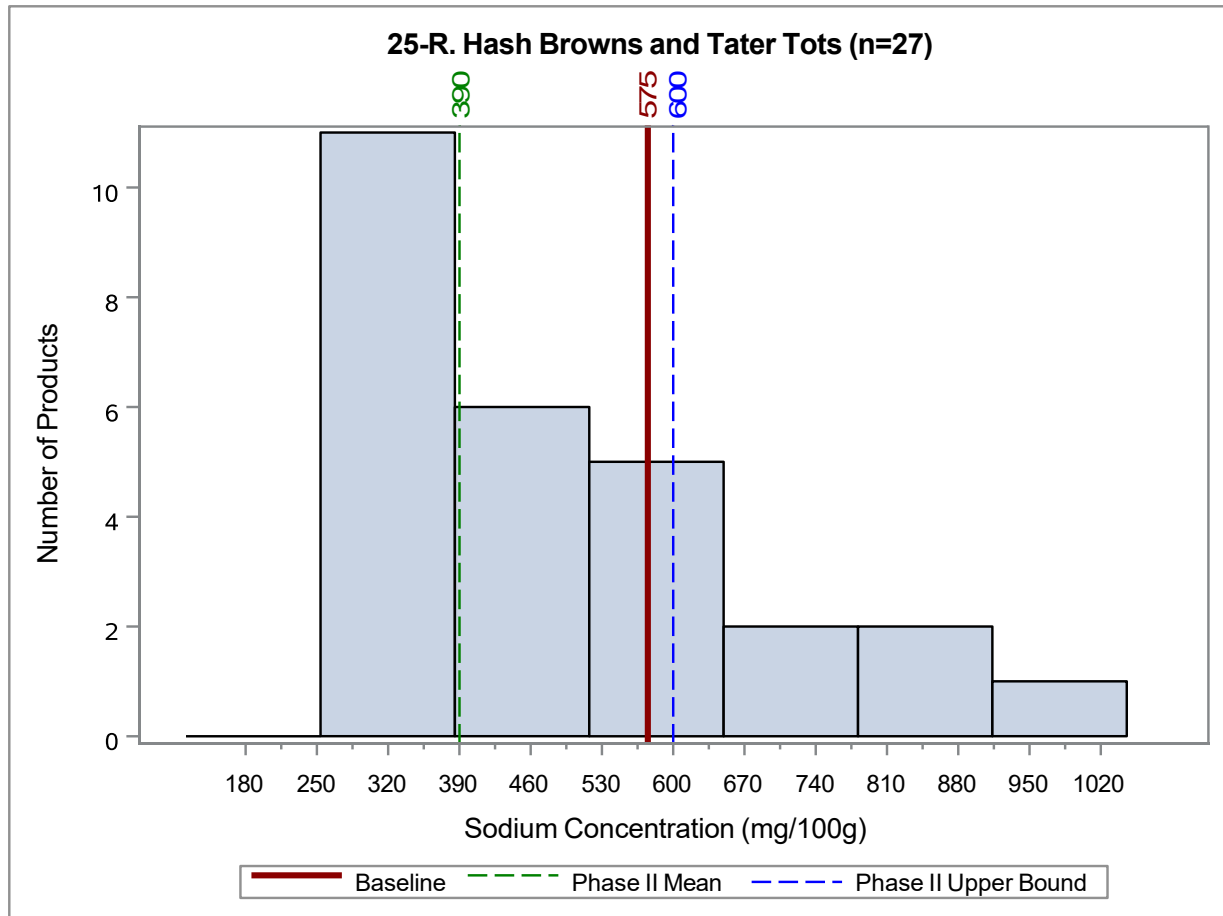
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

25-R. Hash Browns and Tater Tots

Category Description: Hash browns and tater tots. Includes hash browns and tater tots with toppings and/or additions (e.g. cheese, chili, gravy).



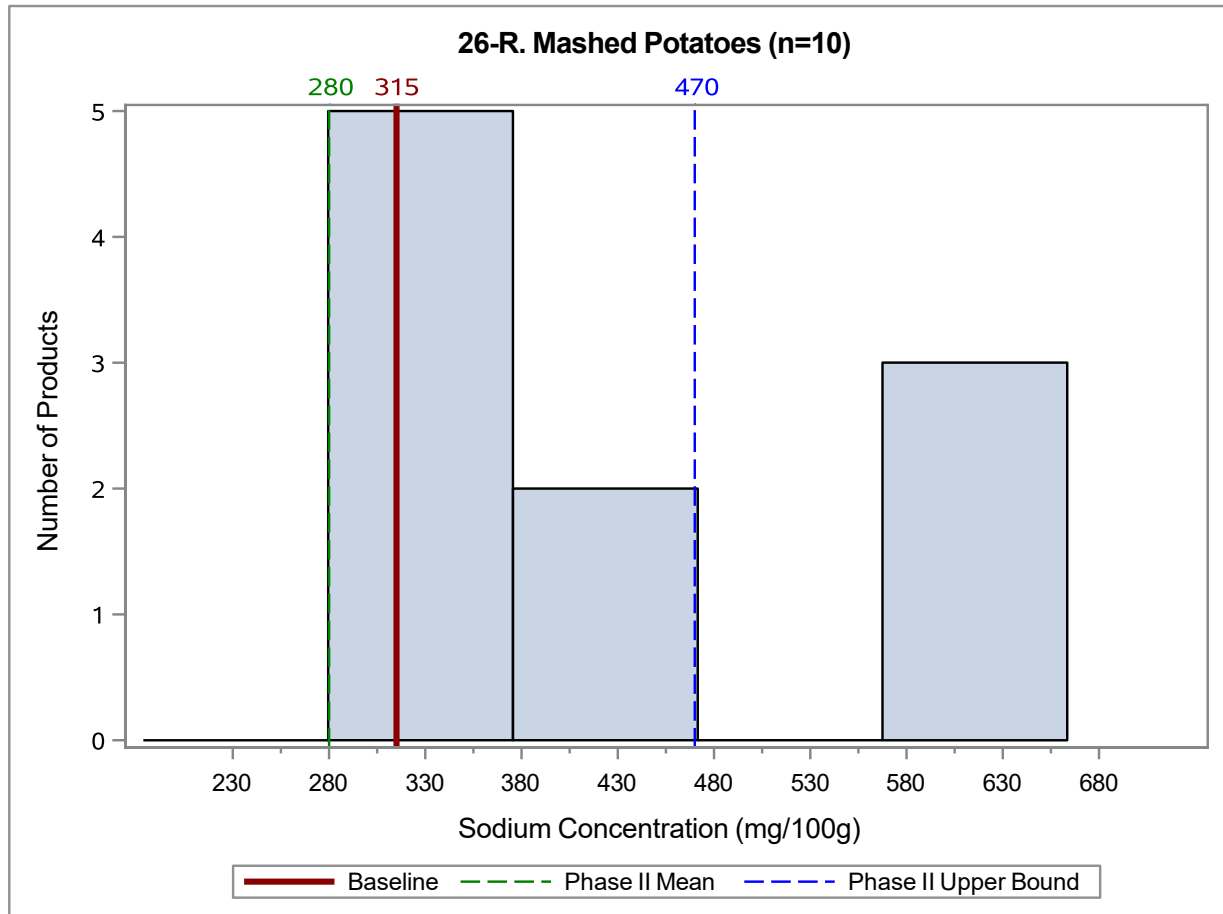
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

26-R. Mashed Potatoes

Category Description: Seasoned mashed potatoes without toppings or additions. Includes flavored mashed potatoes (e.g. white cheddar mashed potatoes, garlic mashed potatoes). Excludes mashed potatoes with toppings or additions (see [-27-R](#)).



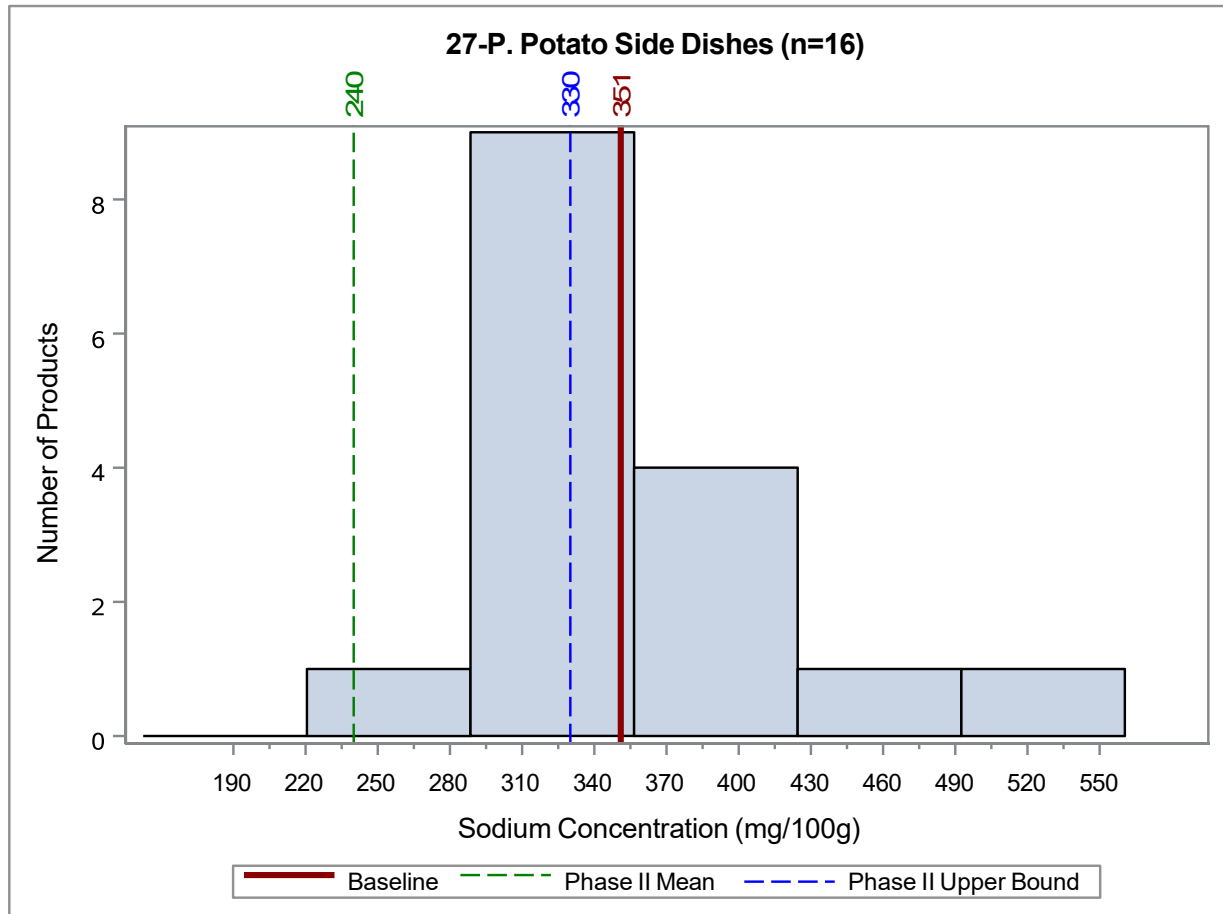
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

27-P. Potato Side Dishes

Category Description: Frozen and refrigerated potato side dishes. Examples include mashed potatoes, stuffed potatoes, scalloped potatoes, and potato casseroles. Includes sweet potato products. Excludes French fries and similar products (see [22](#)).



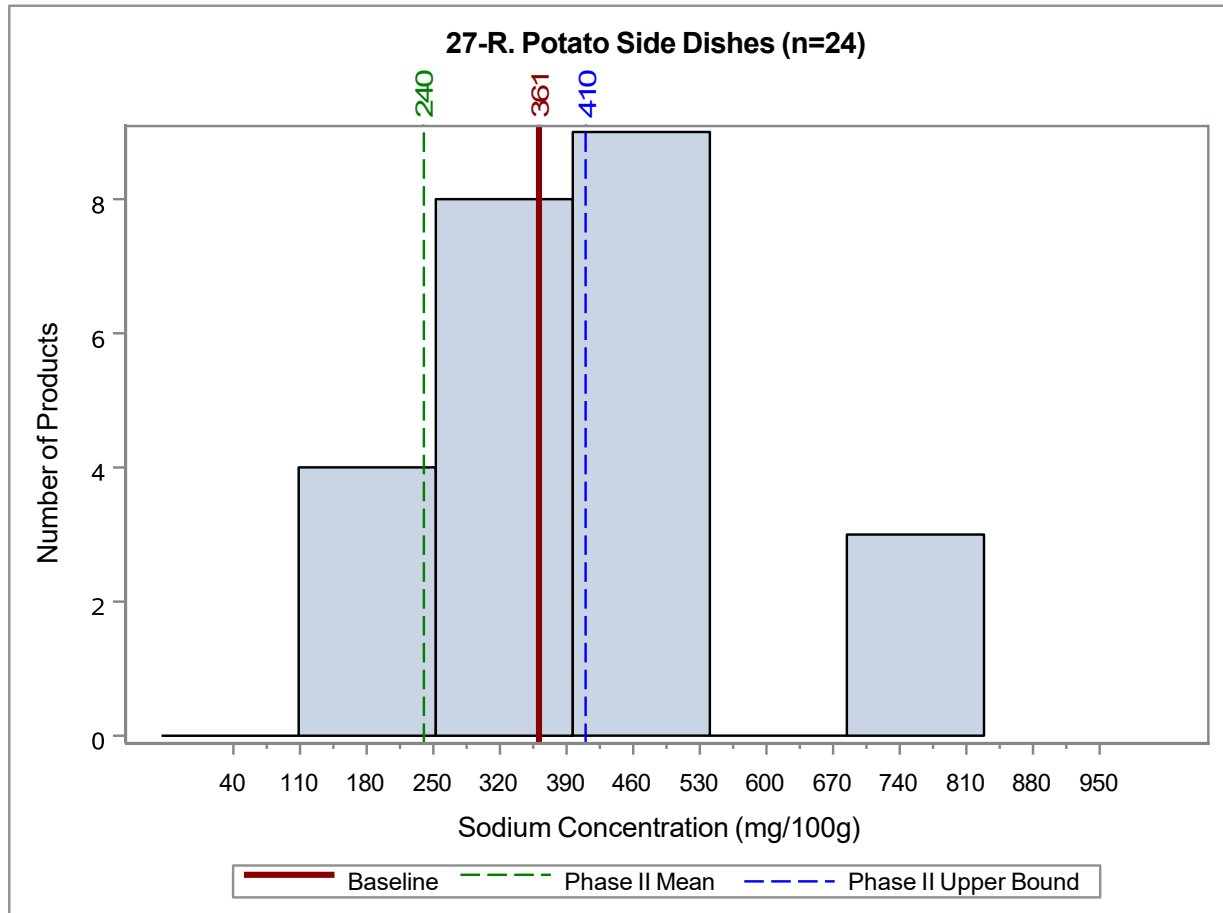
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

27-R. Potato Side Dishes

Category Description: Potato side dishes. Examples include mashed potatoes with additions and/or toppings, loaded baked potatoes, potato casseroles, and au gratin potatoes. Includes sweet potato dishes. Excludes mashed potatoes without toppings or additions (see [26-R](#)). Excludes plain potatoes with only toppings or additions that are not targeted (e.g. potato with sour cream or chives).



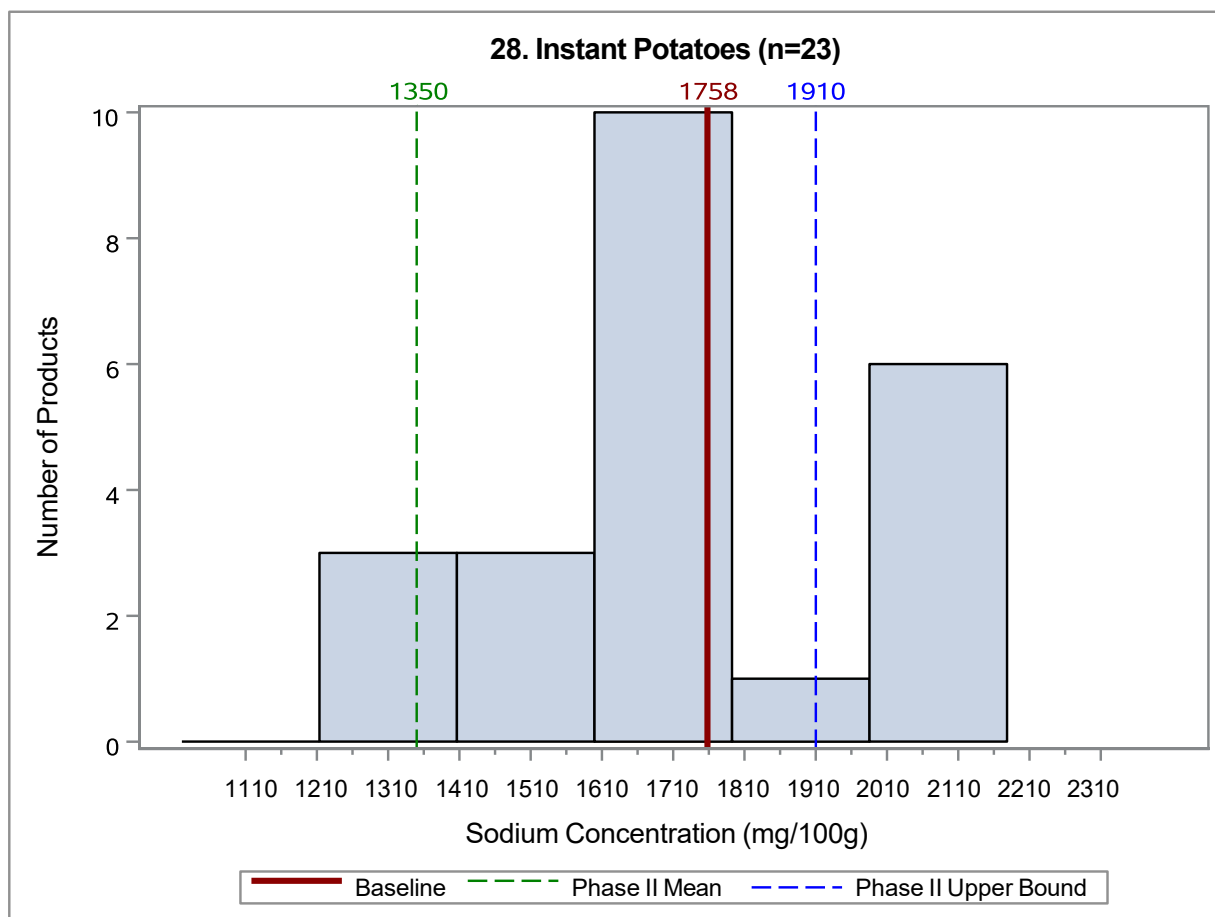
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

28. Instant Potatoes

Category Description: Seasoned, dehydrated potato products that are to be reconstituted with ingredients such as water or milk before eating. Examples include butter-flavored or cheesy mashed potatoes, scalloped potatoes, and potato pancakes. Excludes products that are not seasoned (e.g. plain instant mashed potatoes). Data provided in dry mix form ("as packaged").



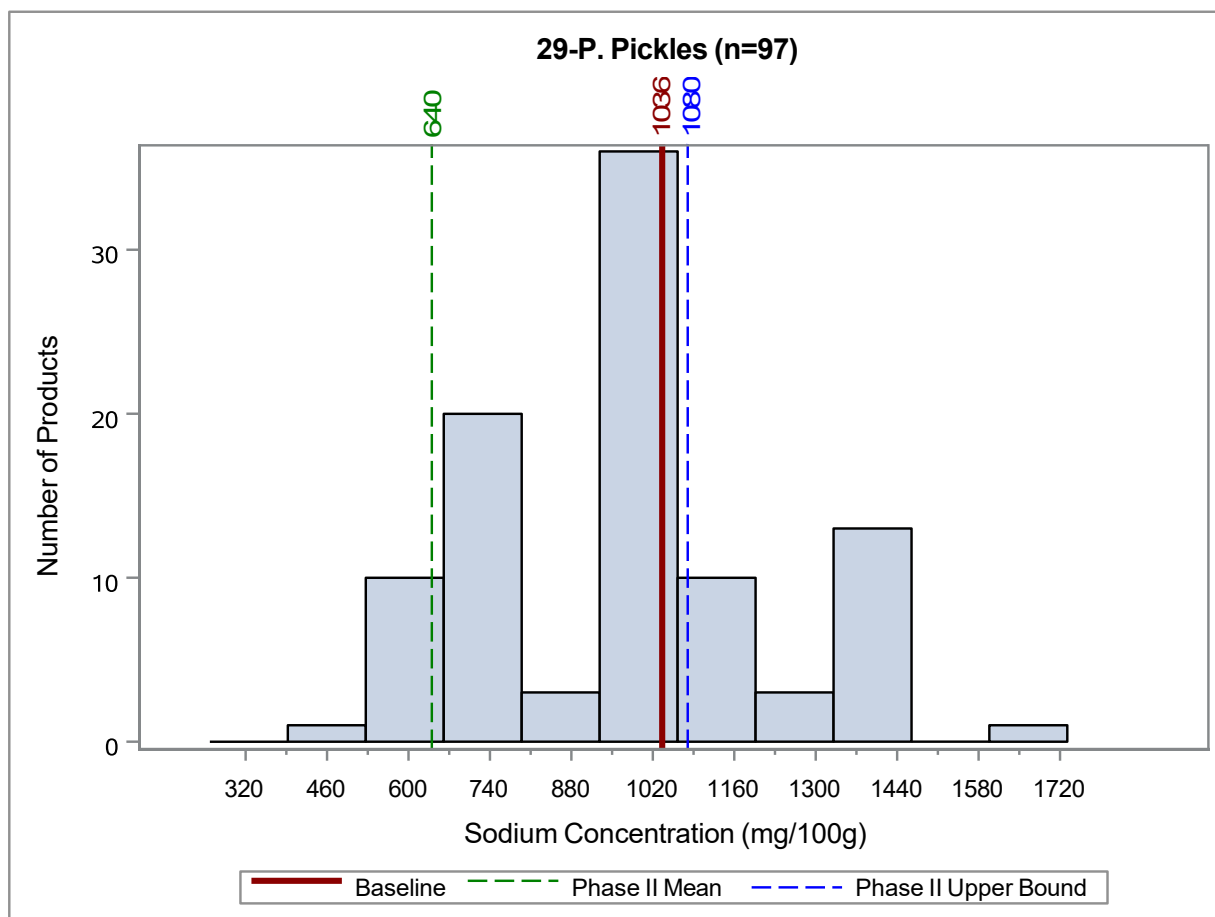
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

29-P. Pickles

Category Description: Shelf stable and refrigerated pickled cucumbers. Examples include dill pickles, gherkins, sweet pickles, and hot and spicy pickles. Excludes other pickled vegetables (e.g. peppers, beets, okra). Excludes mixes products that contain more than pickles (pickled garden mixes). Excludes relish and other pureed or mashed pickles.



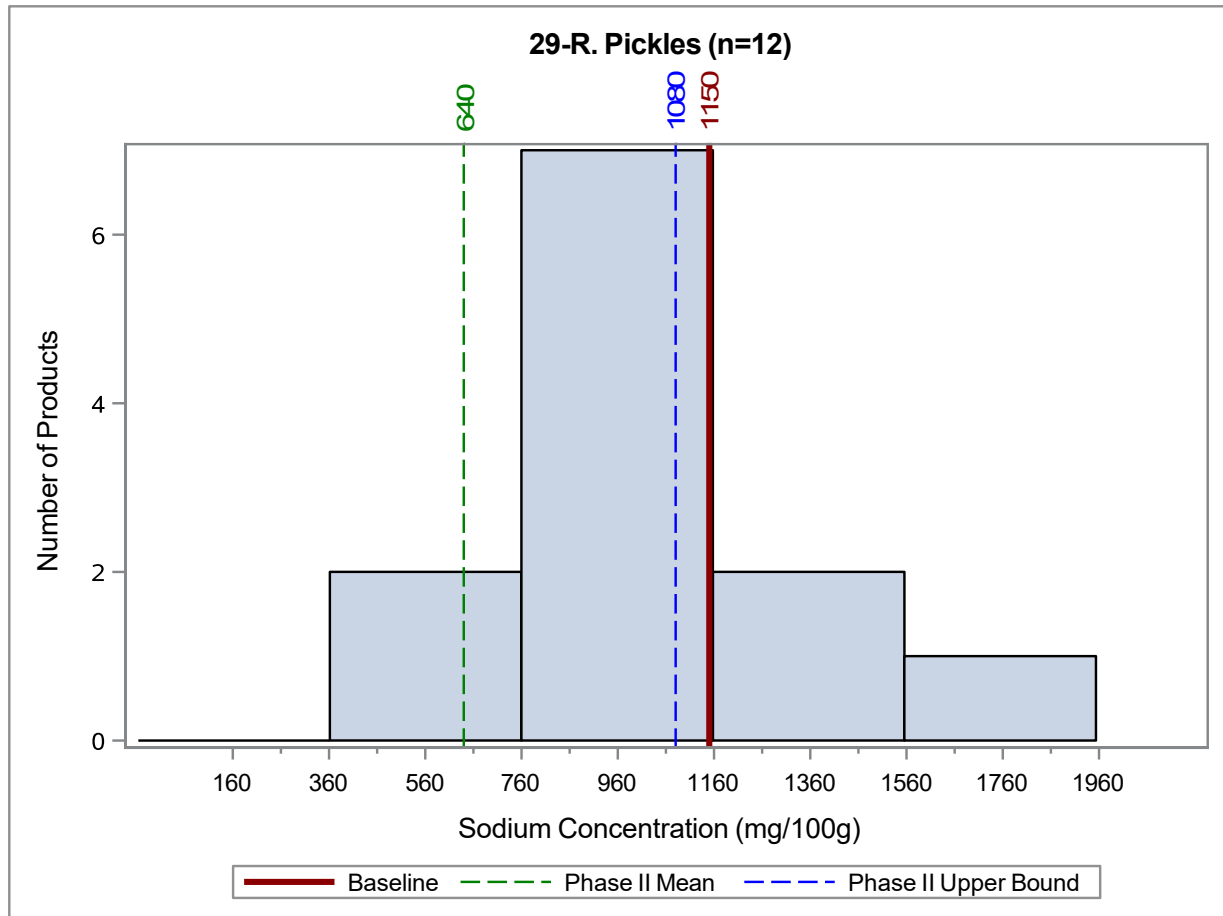
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

29-R. Pickles

Category Description: Pickled cucumbers. Examples include dill pickles, sweet pickles, and kosher pickles. Excludes other pickled vegetables (e.g. peppers, beets). Excludes relish.



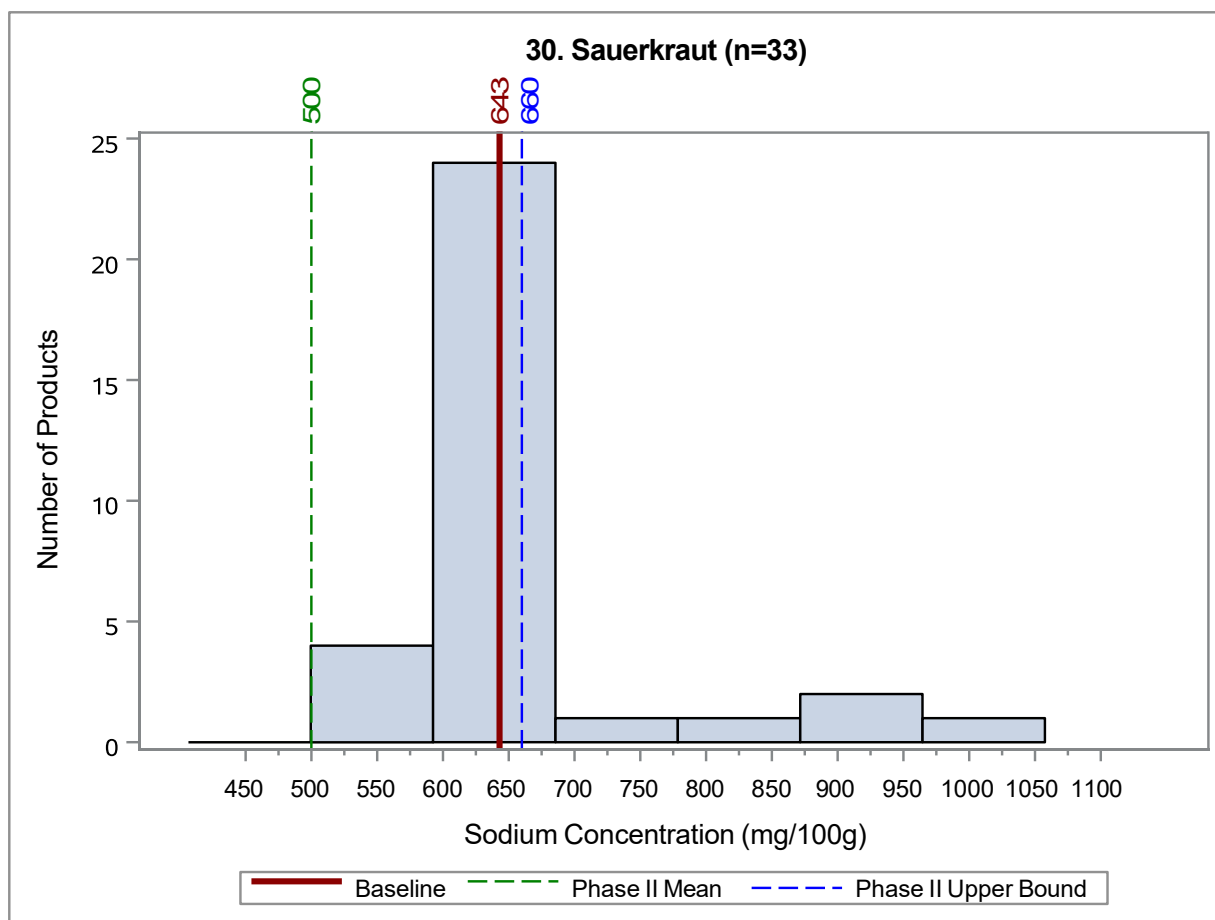
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

30. Sauerkraut

Category Description: Shelf stable and refrigerated sauerkraut. Includes all styles (e.g. traditional, bavarian, fancy).



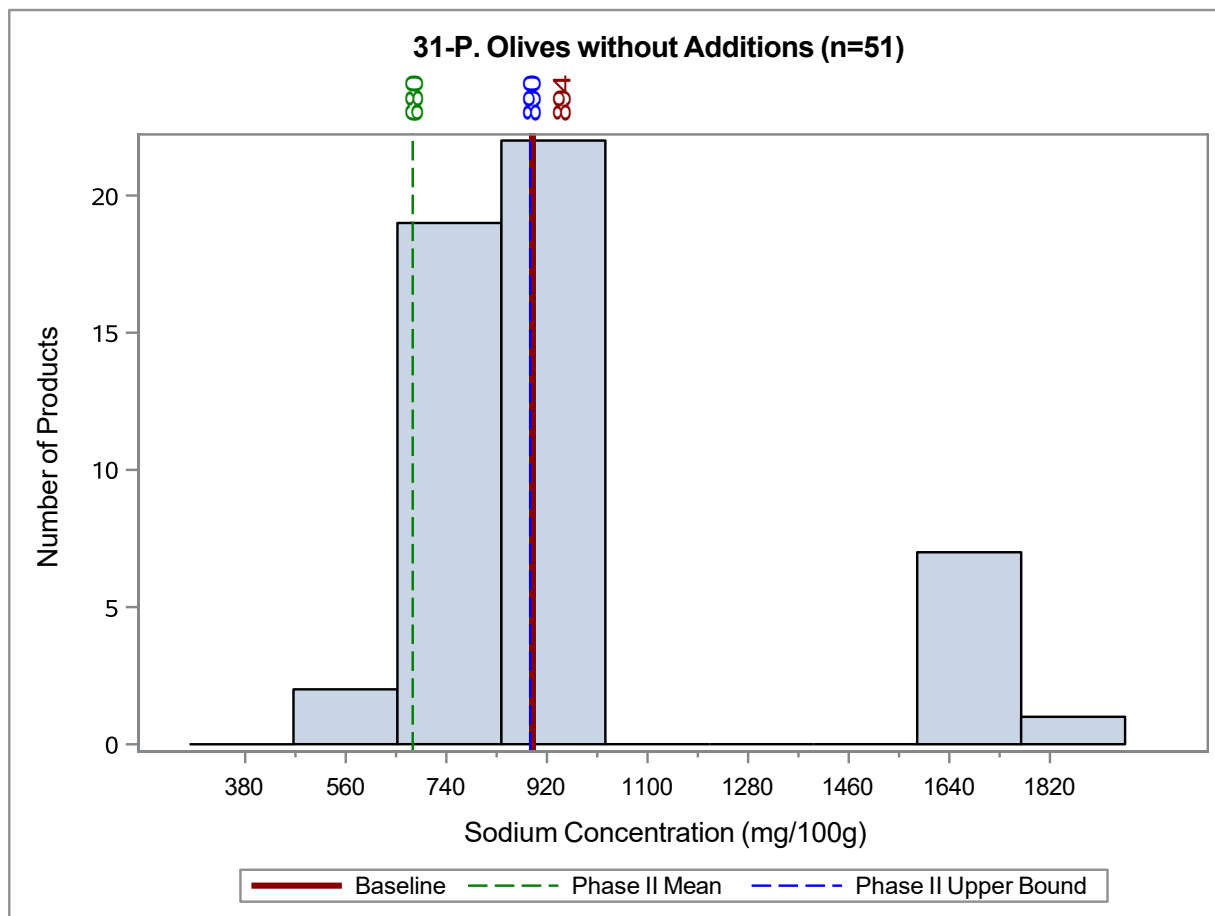
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

31-P. Olives without Additions

Category Description: Shelf stable and refrigerated olives that are neither stuffed nor come with additions (e.g. pimentos, capers, peppers). Includes olive spreads/pastes (e.g. tapenade) and olives packed in wine, vermouth, or vodka. Excludes products packed in oil or sauce (see [32](#)).



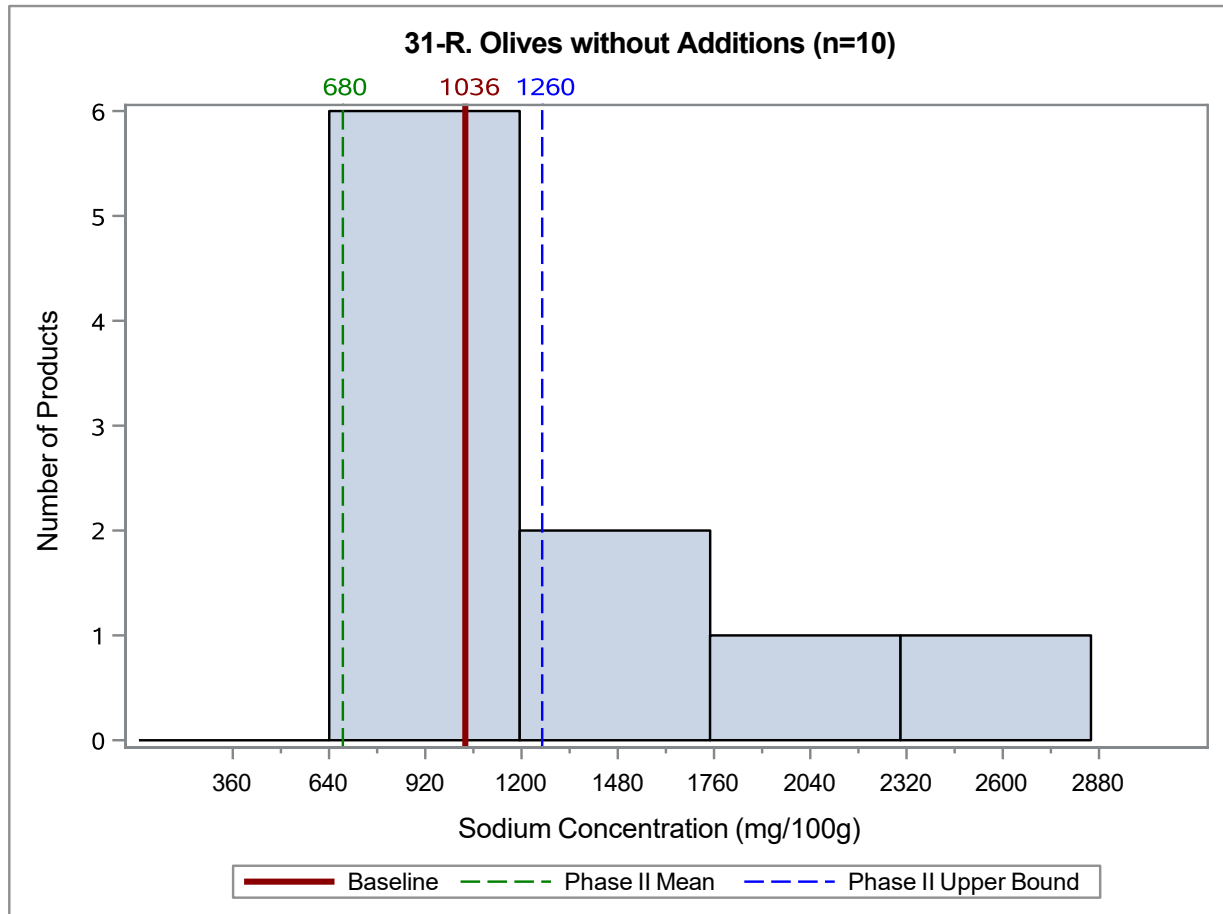
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

31-R. Olives without Additions

Category Description: Olives that are neither stuffed nor come with additions. Examples include black olives, green olives, and Kalamata olives. Includes olives usually served as a topping on pizzas, sandwiches, or salads.



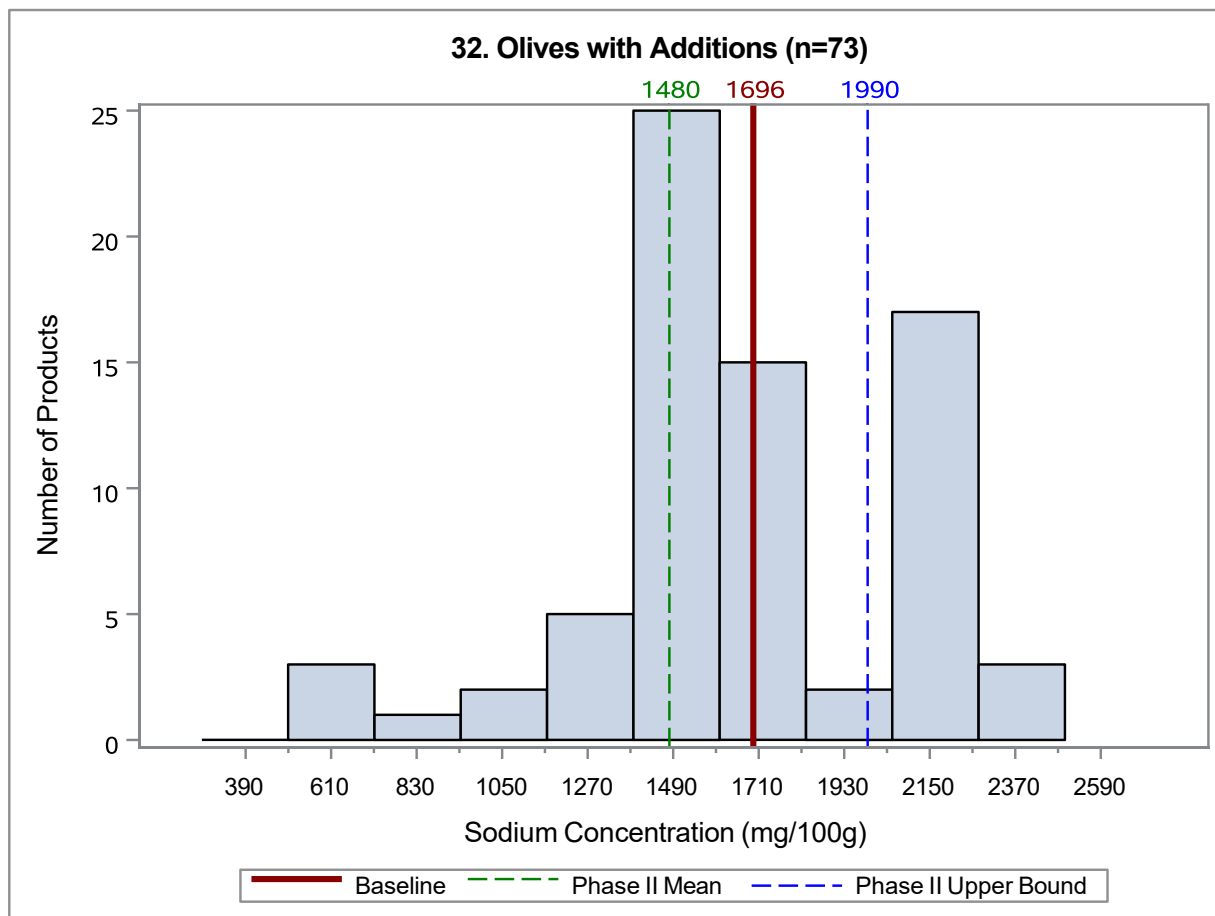
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

32. Olives with Additions

Category Description: Shelf stable and refrigerated olives that are stuffed and/or come with additions (e.g. pimentos, capers, peppers. Includes products packed in oil or sauce. Excludes olives packed in wine, vermouth, or vodka (see [-31-P](#)).



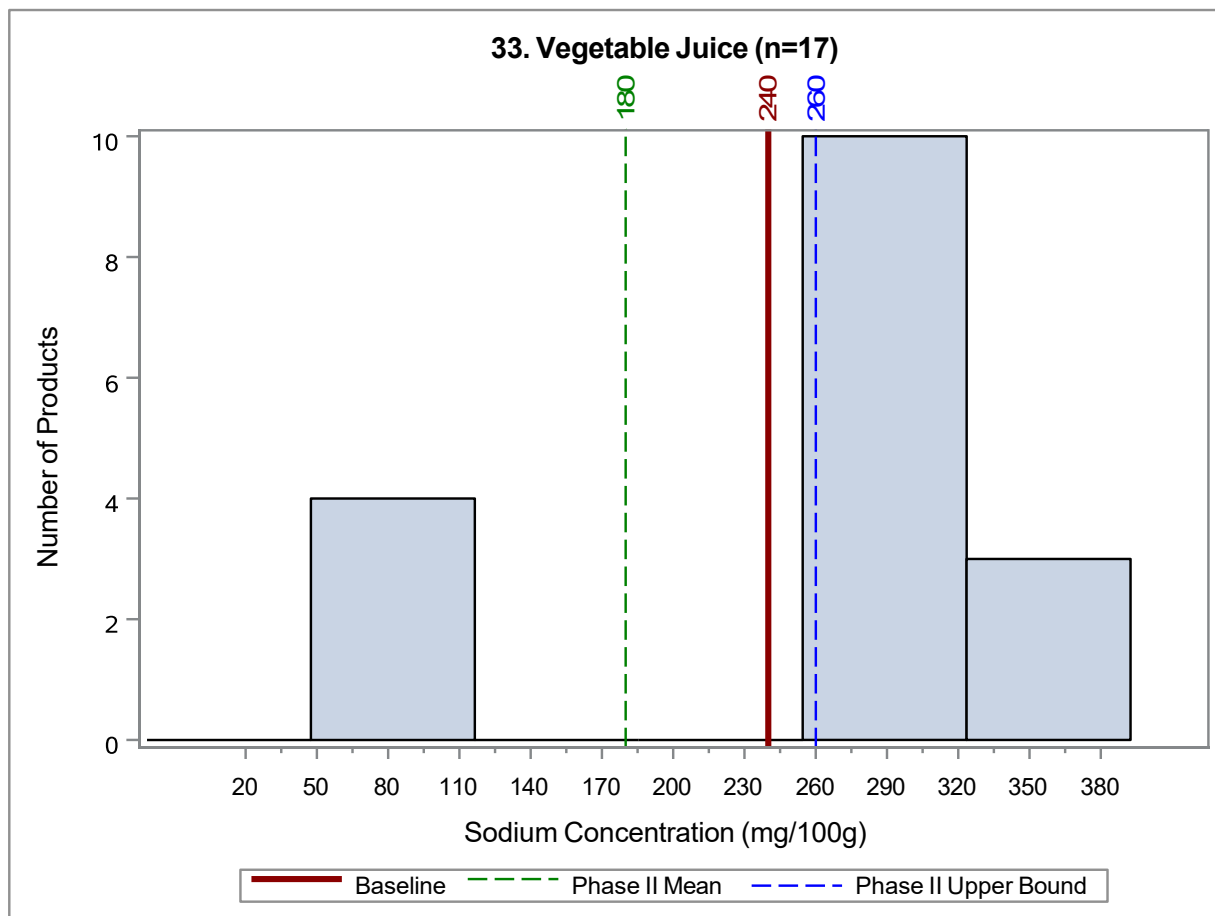
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

33. Vegetable Juice

Category Description: Vegetable-based juices, drinks, and cocktails containing added seasoning. Examples include tomato juices, reconstituted vegetable juice blends, and carrot-based drinks. Includes health drinks, vegetable shots, and other similar products.



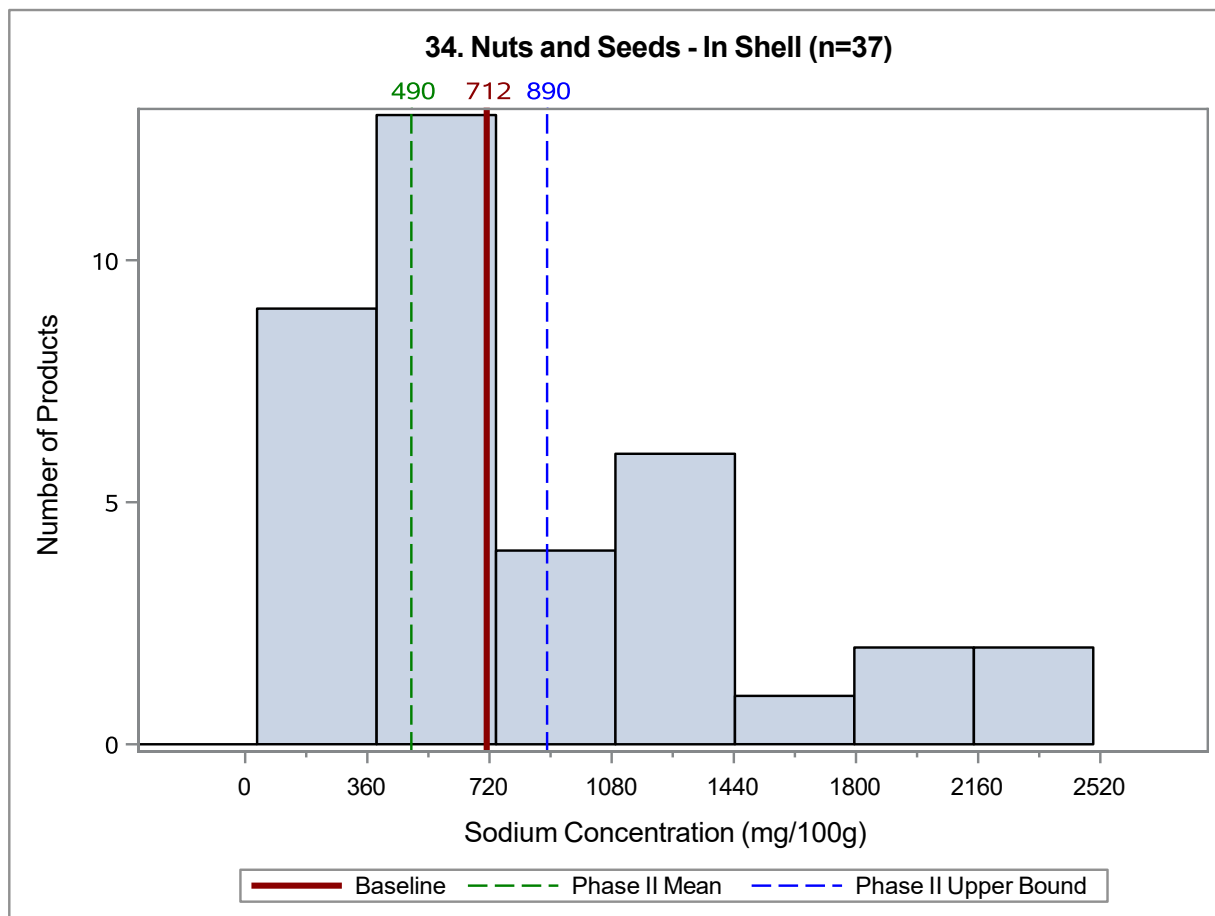
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

34. Nuts and Seeds - In Shell

Category Description: Seasoned nuts and seeds sold in-shell. Examples include in-shell peanuts, pistachios, and sunflower seeds. Excludes pumpkin and squash seeds, and nuts mixed with other snacks (see [119](#)). Includes mixed nuts. Data provided in shelled form (without shell).



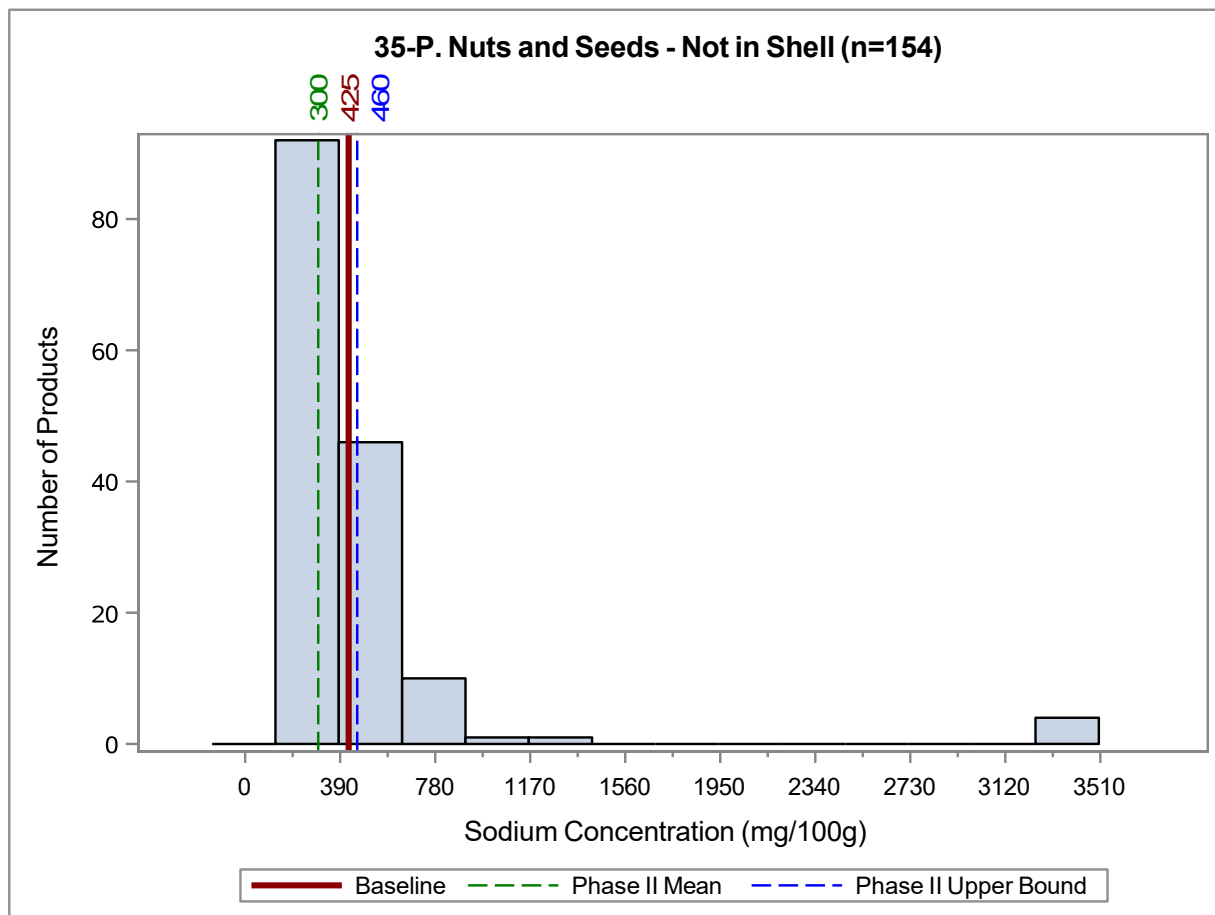
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

35-P. Nuts and Seeds - Not in Shell

Category Description: Seasoned nuts and seeds sold with no shell (e.g. "shelled", "hulled"). Examples include shelled peanuts, shelled cashews, shelled almonds, sunflower kernels, and pumpkin kernels. Pumpkin and squash seeds, regardless of shell, are found in this category. Includes both snack nuts and baking nuts, if seasoned. Includes mixed nuts. Excludes soy nuts, corn nuts, and edamame.



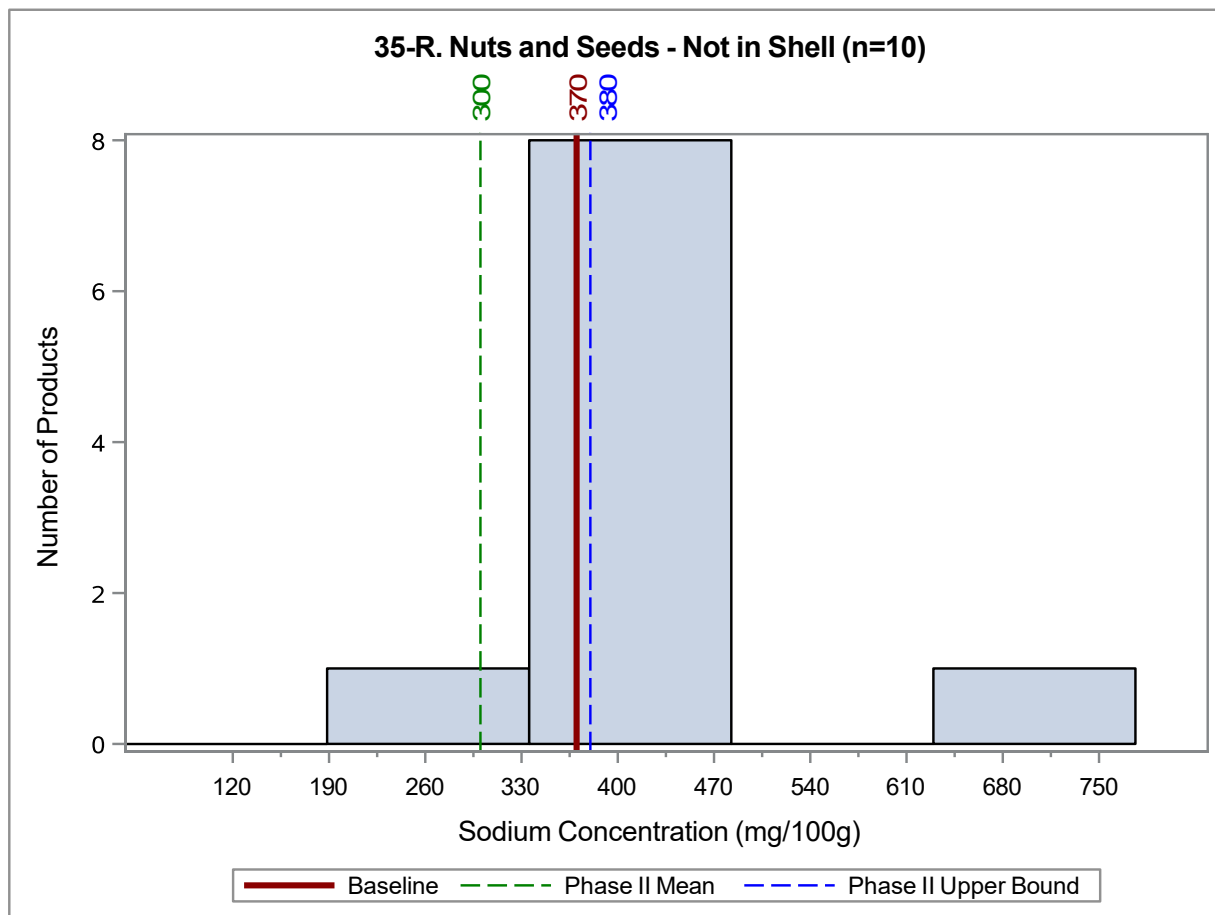
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

35-R. Nuts and Seeds - Not in Shell

Category Description: Seasoned nuts and seeds sold with no shell (e.g. "shelled", "hulled"). Examples include shelled peanuts, shelled cashews, shelled almonds, sunflower kernels, and pumpkin kernels. Pumpkin and squash seeds, regardless of shell, are found in this category. Includes both snack nuts and baking nuts, if seasoned. Includes mixed nuts. Excludes soy nuts, corn nuts, and edamame.



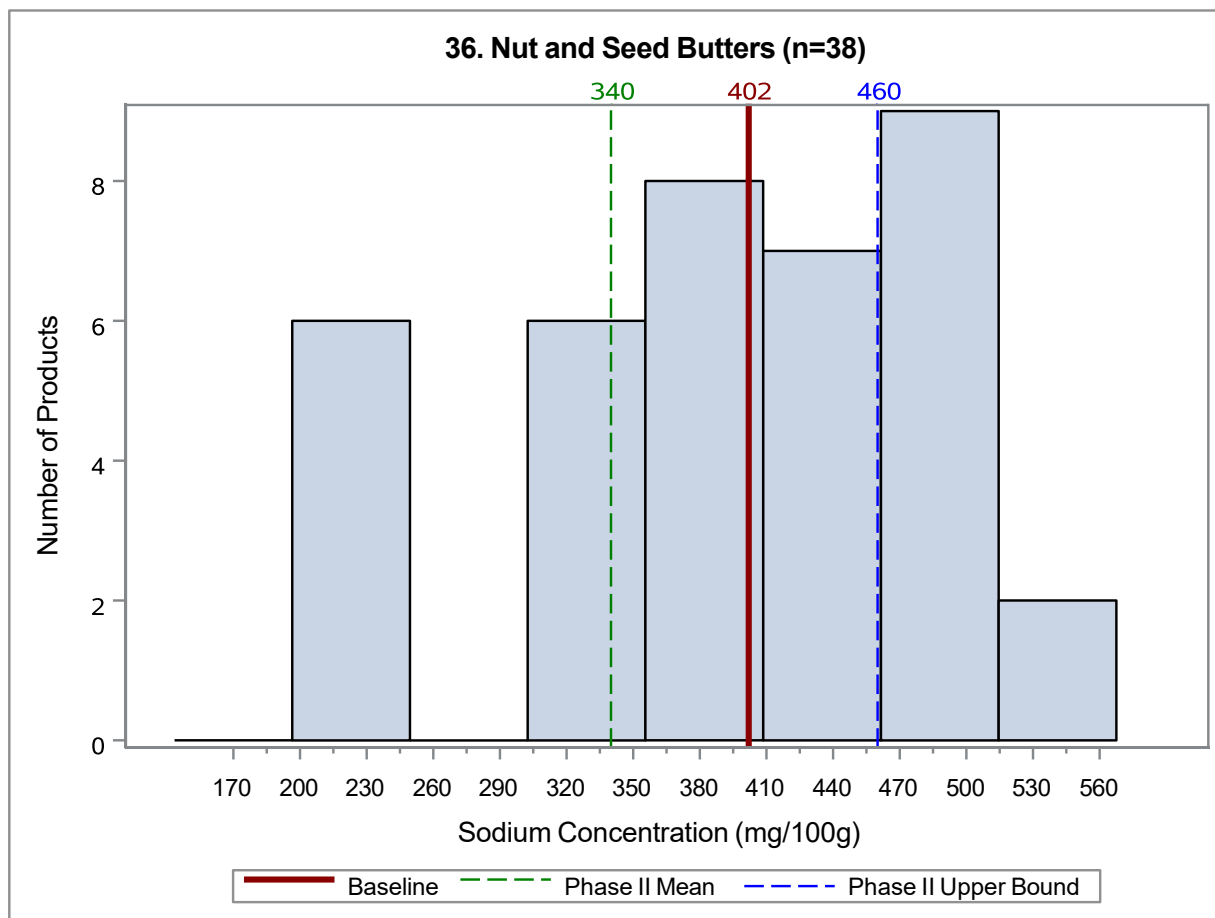
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

36. Nut and Seed Butters

Category Description: Nut and seed butters. Examples include peanut butter, almond butter, and sunflower seed spread. Includes flavored nut butters (e.g. honey peanut butter, vanilla almond butter). Includes soybean and other nut-alternative spreads. Includes tahini and other seasoned seed pastes. Excludes miso paste. Excludes sweet/dessert pastes and spreads (e.g. chestnut puree, halvah, cookie spread, hazelnut chocolate spread) and confectionary nut pastes.



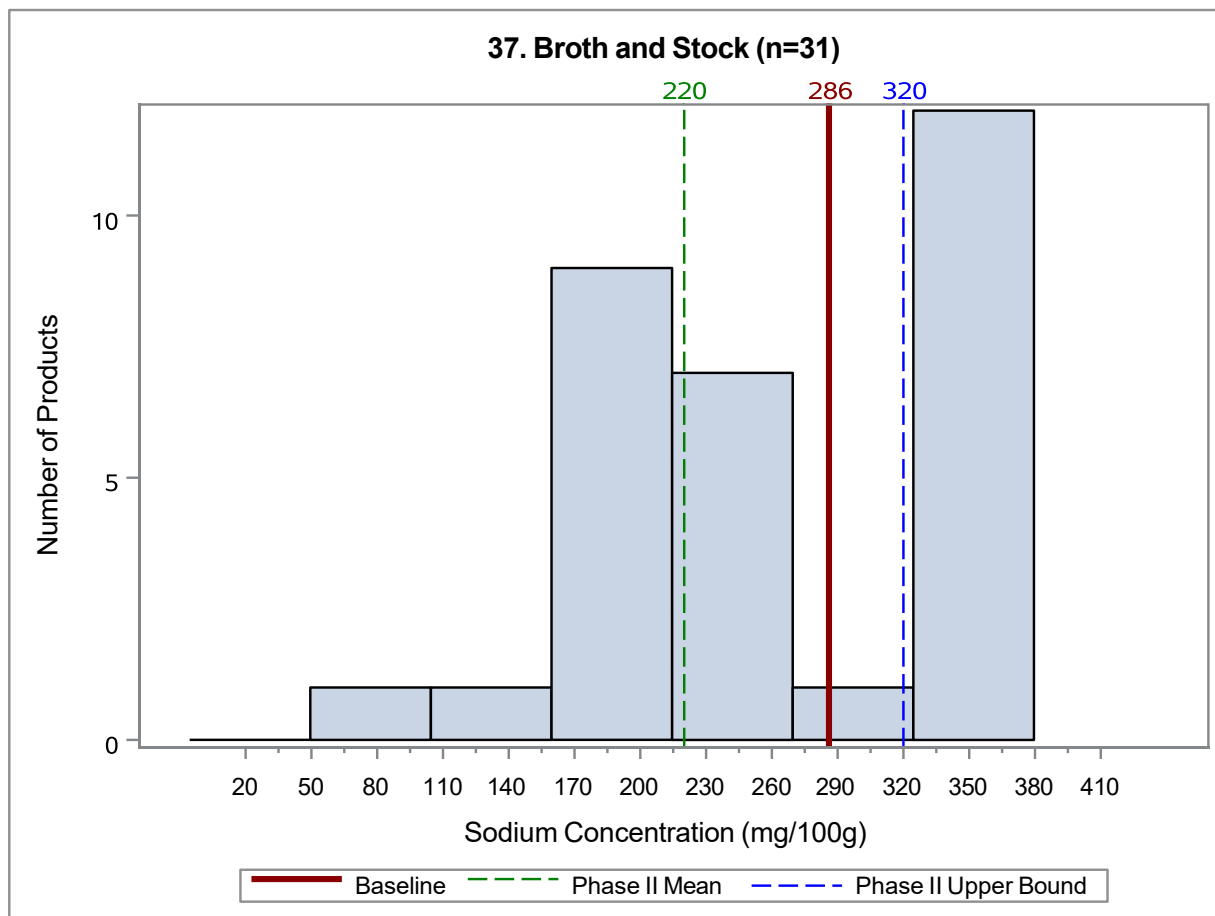
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

37. Broth and Stock

Category Description: Liquid broths and stocks. Excludes condensed broth and stock (see [38](#)). Excludes concentrates and pastes. Excludes stocks with dairy and dairy imitation additions, as well as stocks with solid additions (e.g. noodles) (See [38](#)).



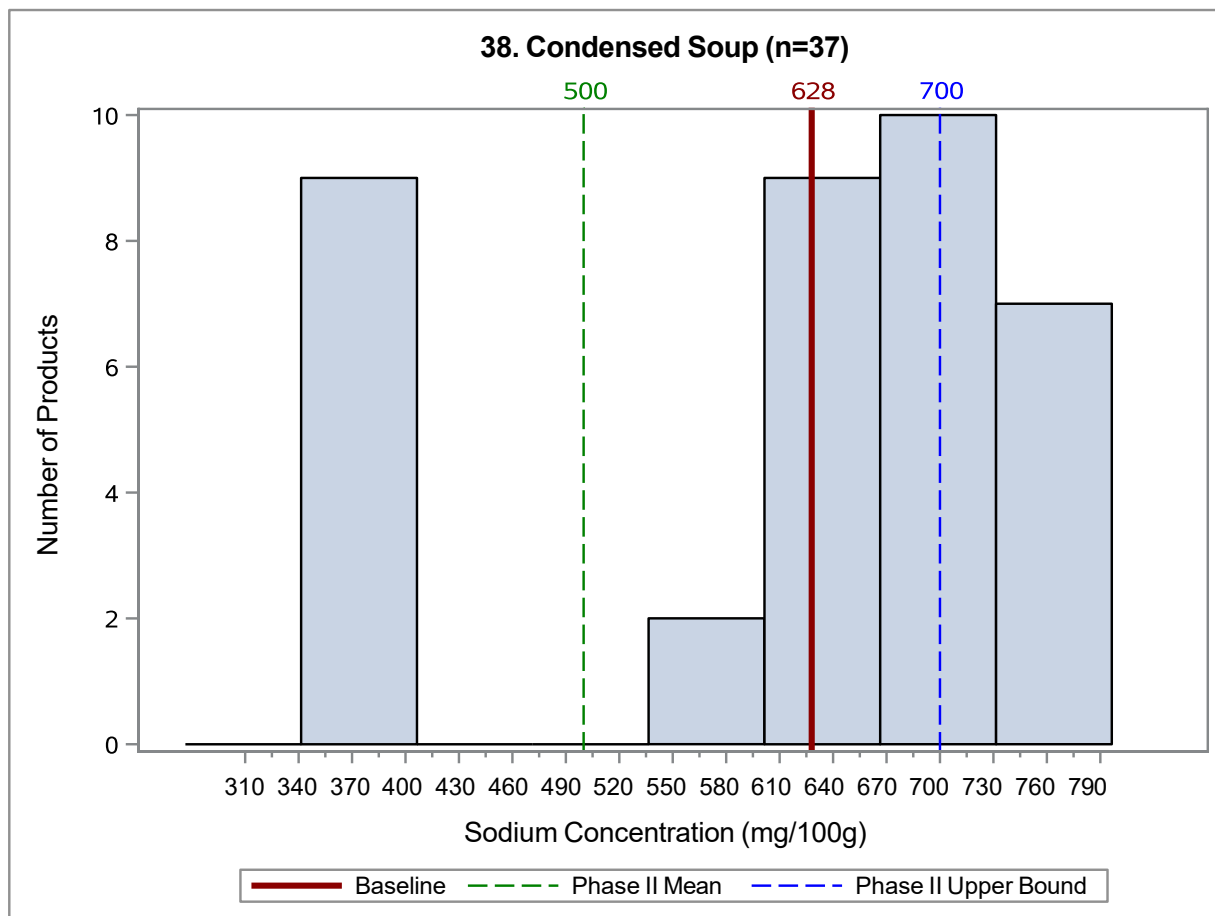
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

38. Condensed Soup

Category Description: Shelf stable soups labeled as condensed and/or requiring the addition of water or milk. Includes condensed broths and stocks. Excludes concentrated soups. Data provided in condensed form ("as packaged").



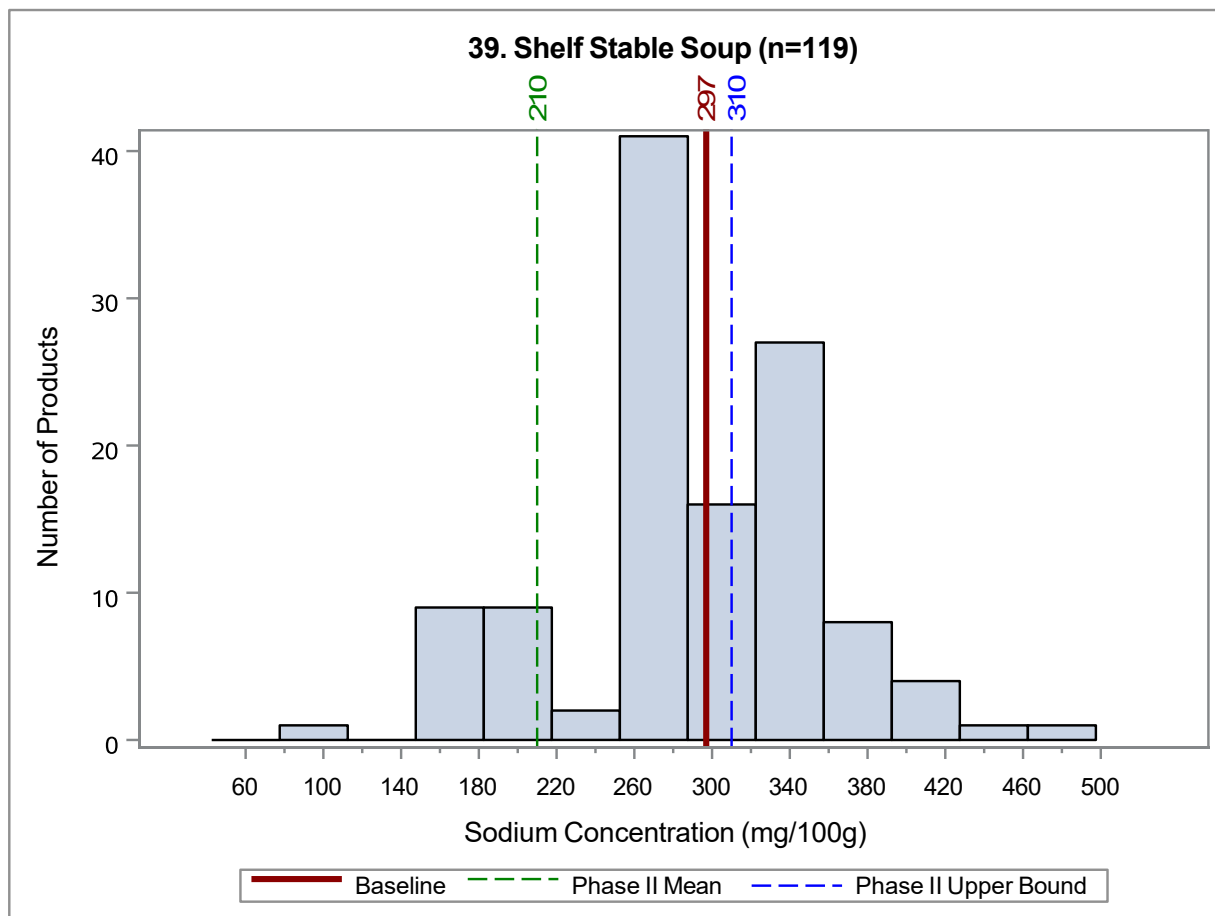
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

39. Shelf Stable Soup

Category Description: Ready-to-Heat/Ready-to-Eat shelf stable soups. Includes stews, chowders and consommé. Excludes broths and stocks (see 37), soups requiring the addition of water or milk (see 38), and shelf stable chili (see 139).



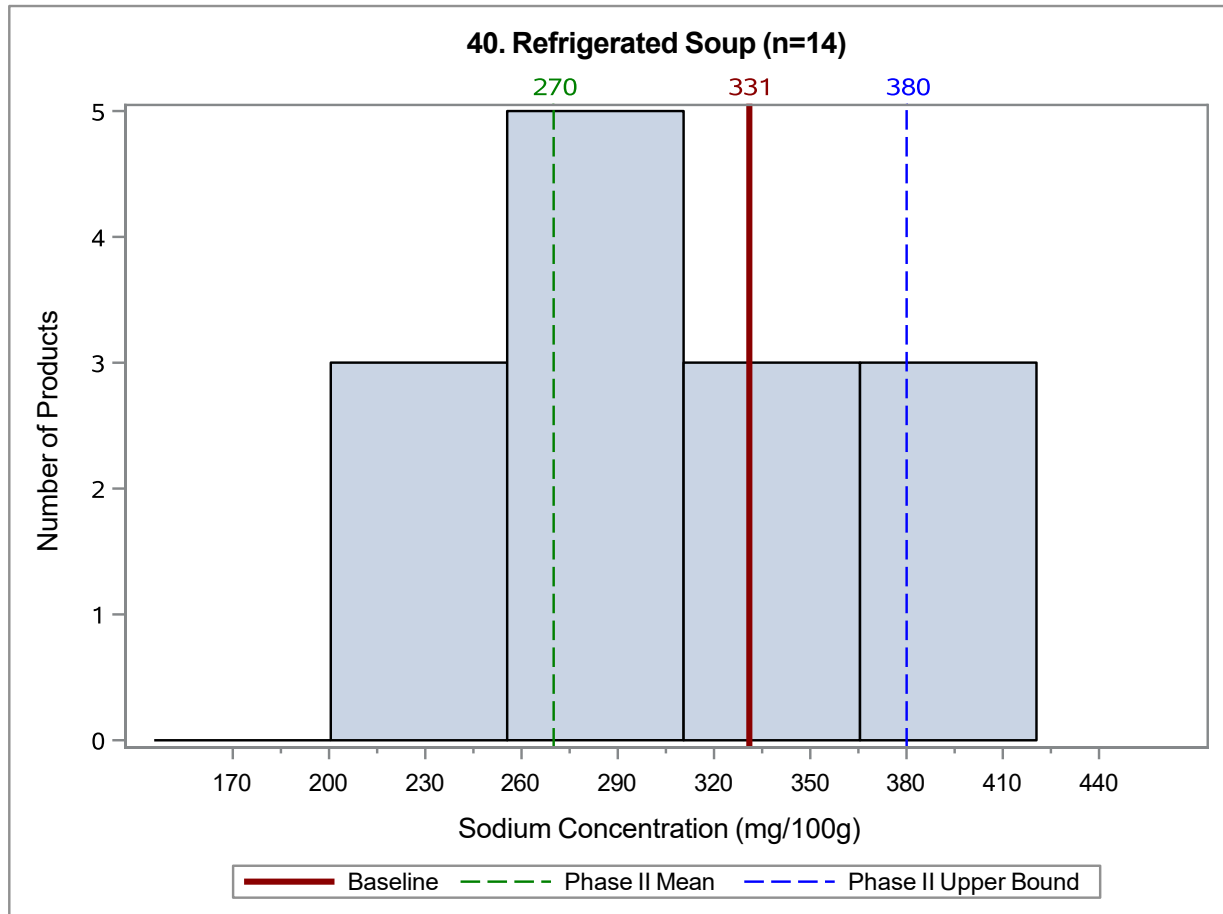
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

40. Refrigerated Soup

Category Description: Refrigerated soup. Includes refrigerated soup kits with liquid bases. Includes refrigerated chowders and stews. Excludes refrigerated broths and stocks (see 37). Excludes other soup starters and bases.



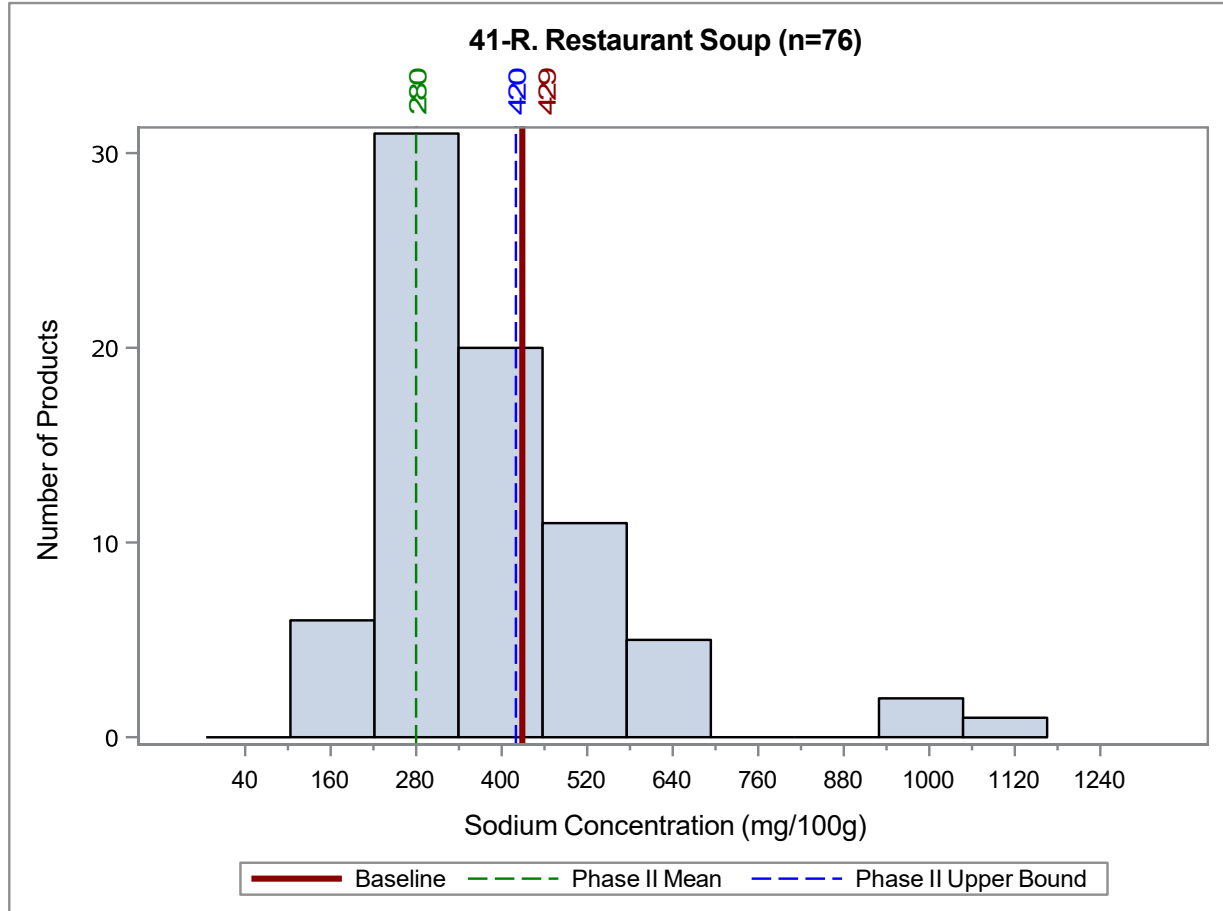
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

41-R. Restaurant Soup

Category Description: Soup. Examples include gumbos, chowders, and bisques. Includes soup served with toppings (e.g. croutons, saltine crackers, tortilla strips). Includes chili. Excludes pot roast (see [143-R](#)), and soups in bread bowls (see [147-R](#)).



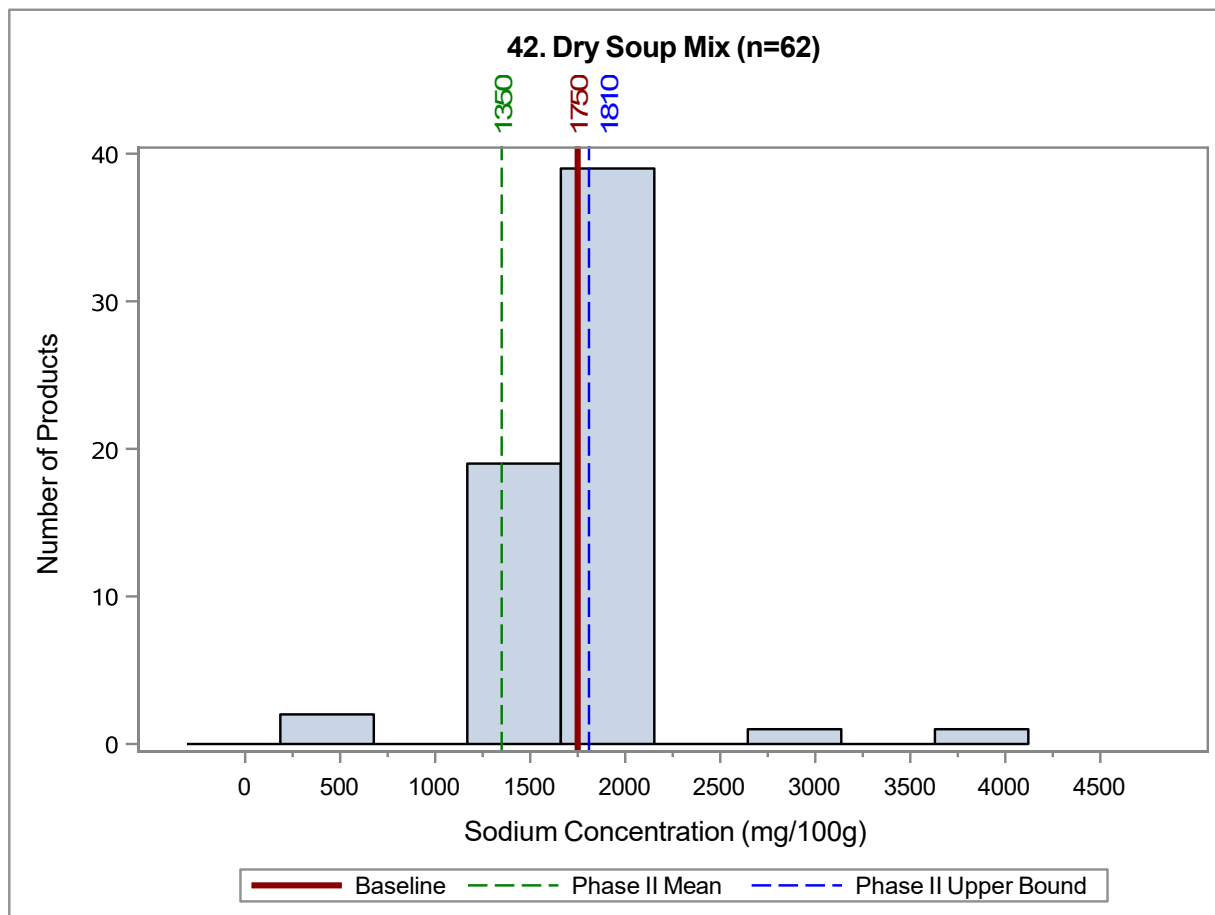
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

42. Dry Soup Mix

Category Description: Dry soup mixes that require the addition of hot water before eating. Examples include dry ramen noodles, instant noodle soup, bean soup mix, and lentil soup mix. Excludes bouillon (see 43). Data provided in dry mix form ("as packaged"). Excludes multi-purpose soup mixes (e.g. mixes that could produce either soup or dip) (See 61).



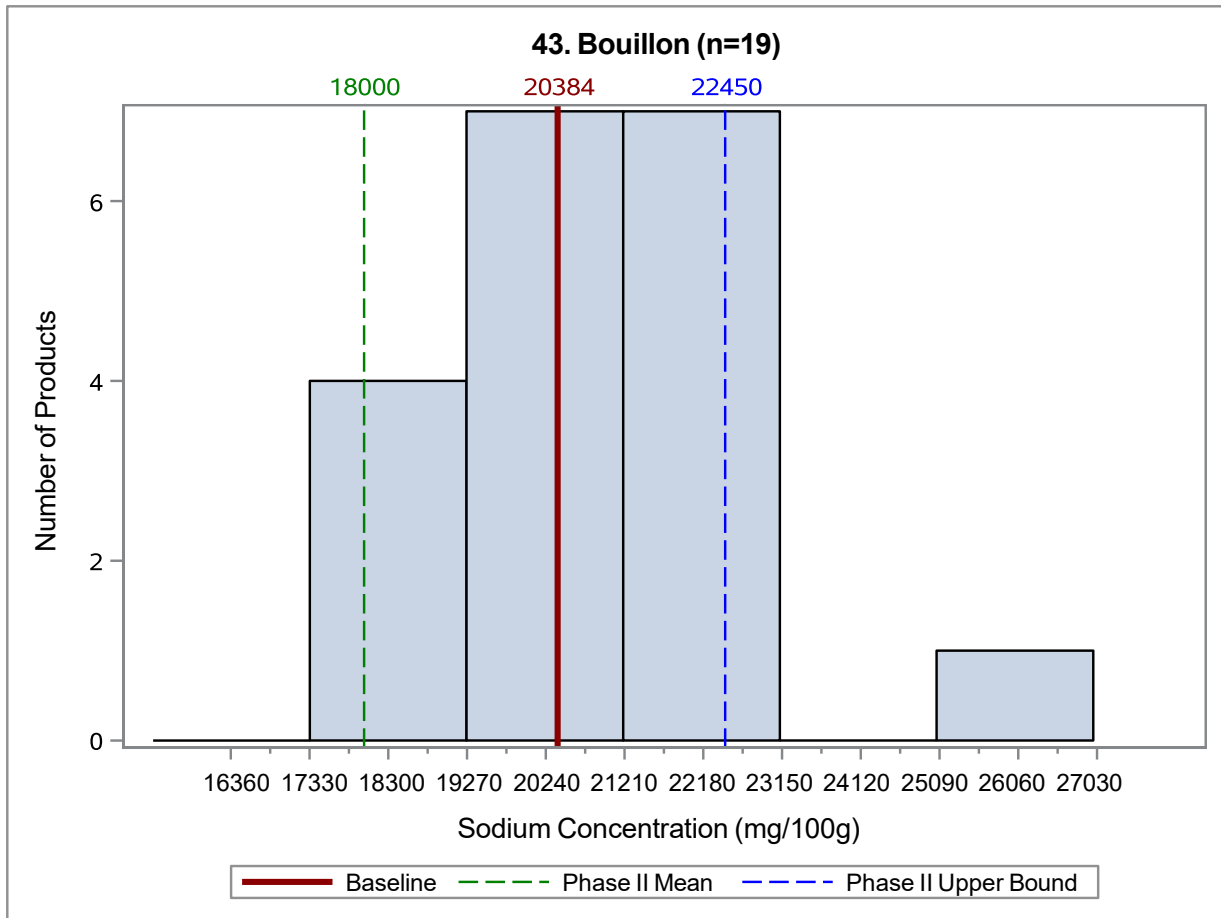
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

43. Bouillon

Category Description: Dehydrated bouillon cubes and powders. Includes vegetarian and vegan options. Excludes pastes.



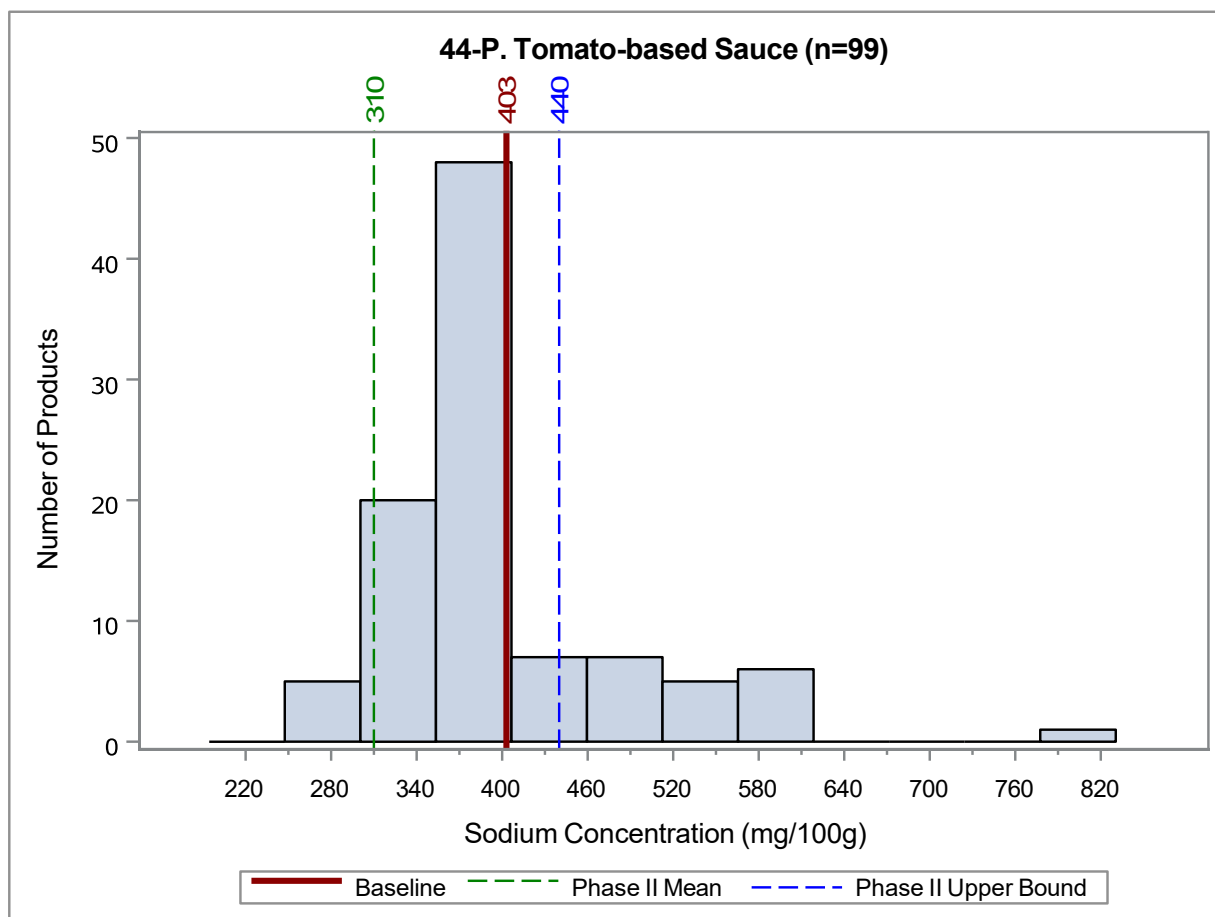
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

44-P. Tomato-based Sauce

Category Description: Sauces consisting primarily of tomatoes, usually served as part of a dish (rather than as a condiment). Examples include tomato-based pasta sauce, pizza sauce, cooking sauce, sloppy joe sauce, and chili dog sauce. Includes products with additions (e.g. meat). Excludes products classified as a condiment (e.g. ketchup, steak sauce) (see [57-P](#)).



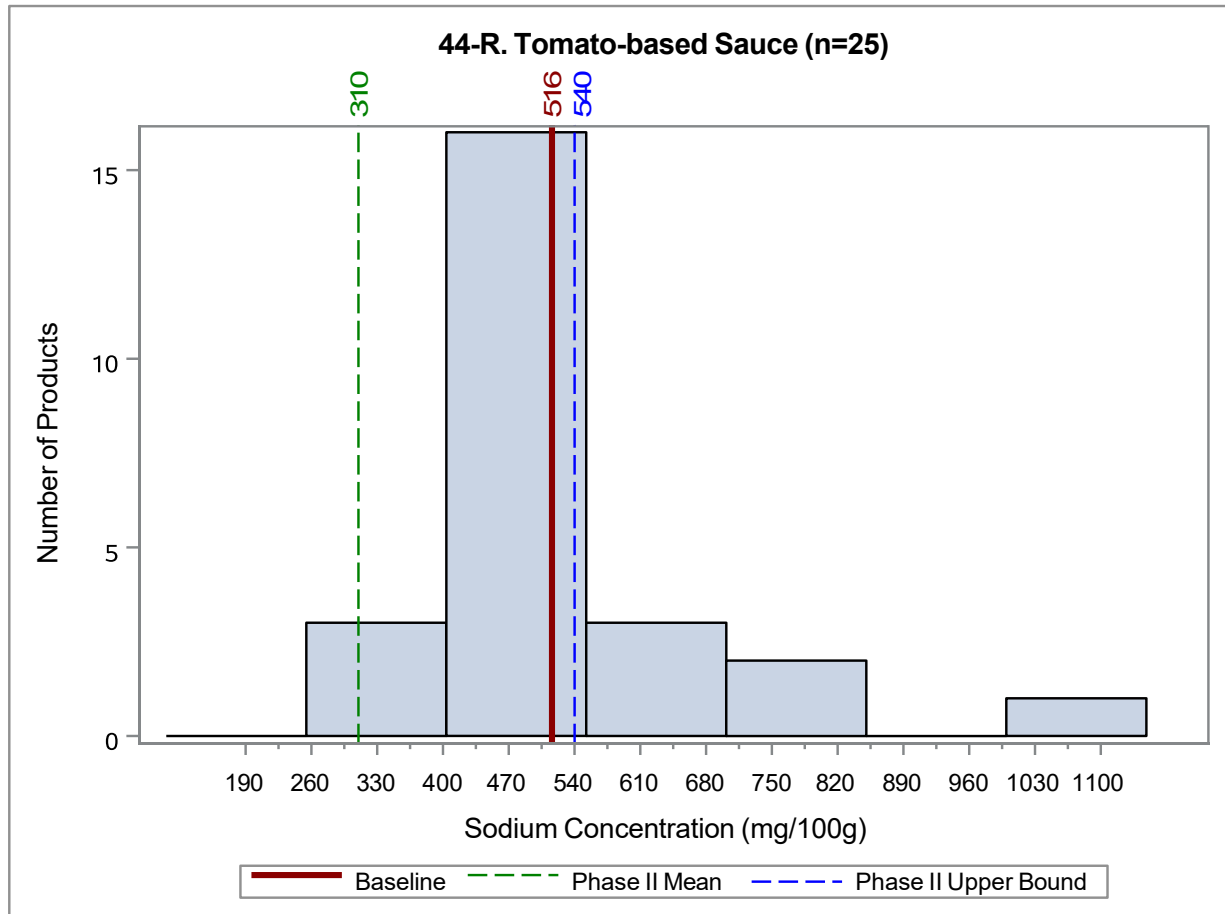
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

44-R. Tomato-based Sauce

Category Description: Sauces consisting primarily of tomatoes, usually served as part of a dish (rather than as a condiment). Examples include marinara sauce, pizza sauce, and meat sauce. Includes items with additions (e.g. meat). Excludes items classified as condiments (e.g. ketchup, steak sauce) (see [-57-R](#)).



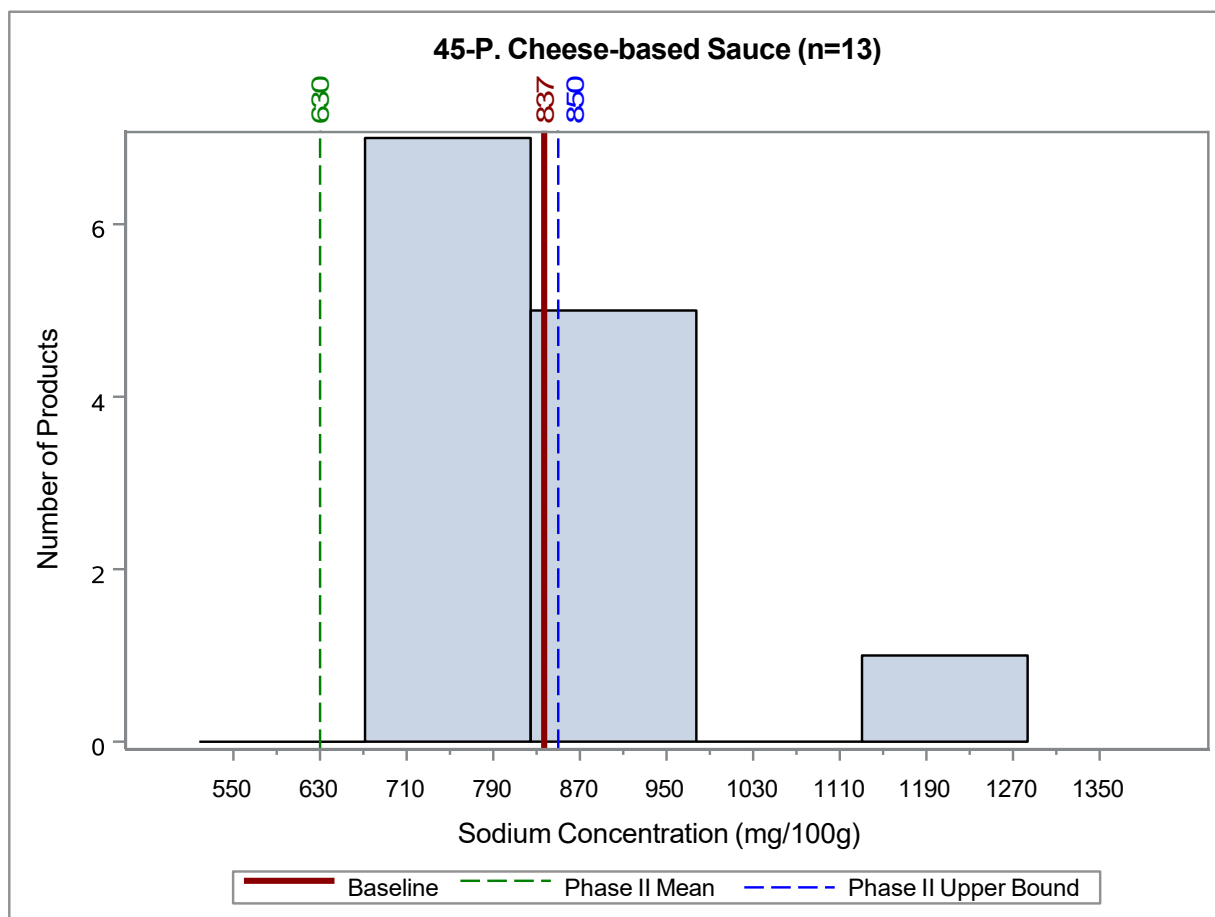
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

45-P. Cheese-based Sauce

Category Description: Sauces consisting primarily of cheese, usually served as part of a dish (rather than as a condiment). Examples include cheese-based pasta sauce and nacho cheese sauce. Includes condensed cheese sauces, sauces from cheese alternatives, and products with additions (e.g. meat, black beans, tomatoes). Excludes products labeled as dips (see [53-P](#)).



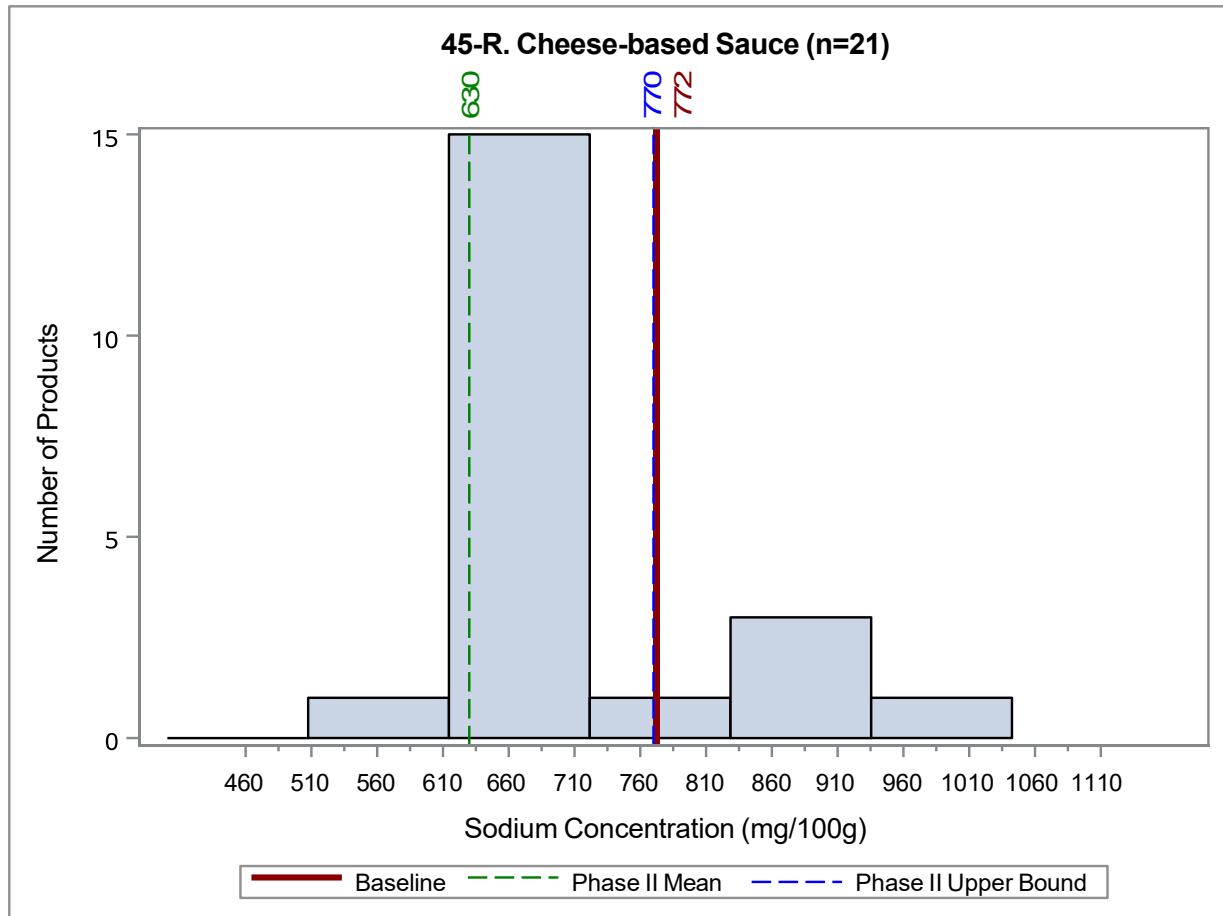
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

45-R. Cheese-based Sauce

Category Description: Sauces consisting primarily of cheese, usually served as part of a dish (rather than as a condiment). Includes nacho cheese sauce. Excludes items that are dips (see [53-R](#)).



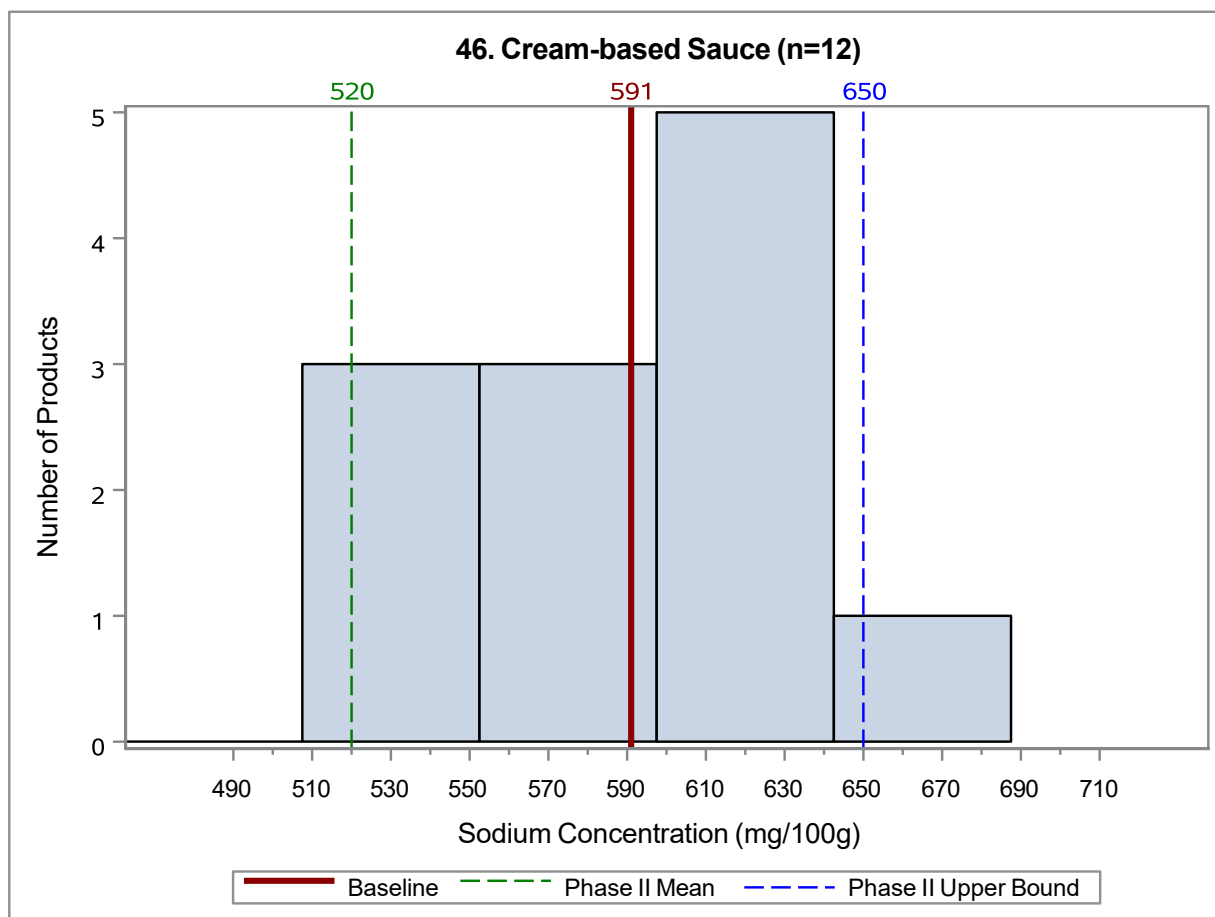
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

46. Cream-based Sauce

Category Description: Sauces consisting primarily of cream, usually served as part of a dish (rather than as a condiment). Examples include cream-based pasta sauce (e.g. alfredo, creamy parmesan), pizza sauce, cooking sauce, and simmer sauce. Includes products with additions (e.g. meat, vegetables) and without. Includes vegan cream sauces.



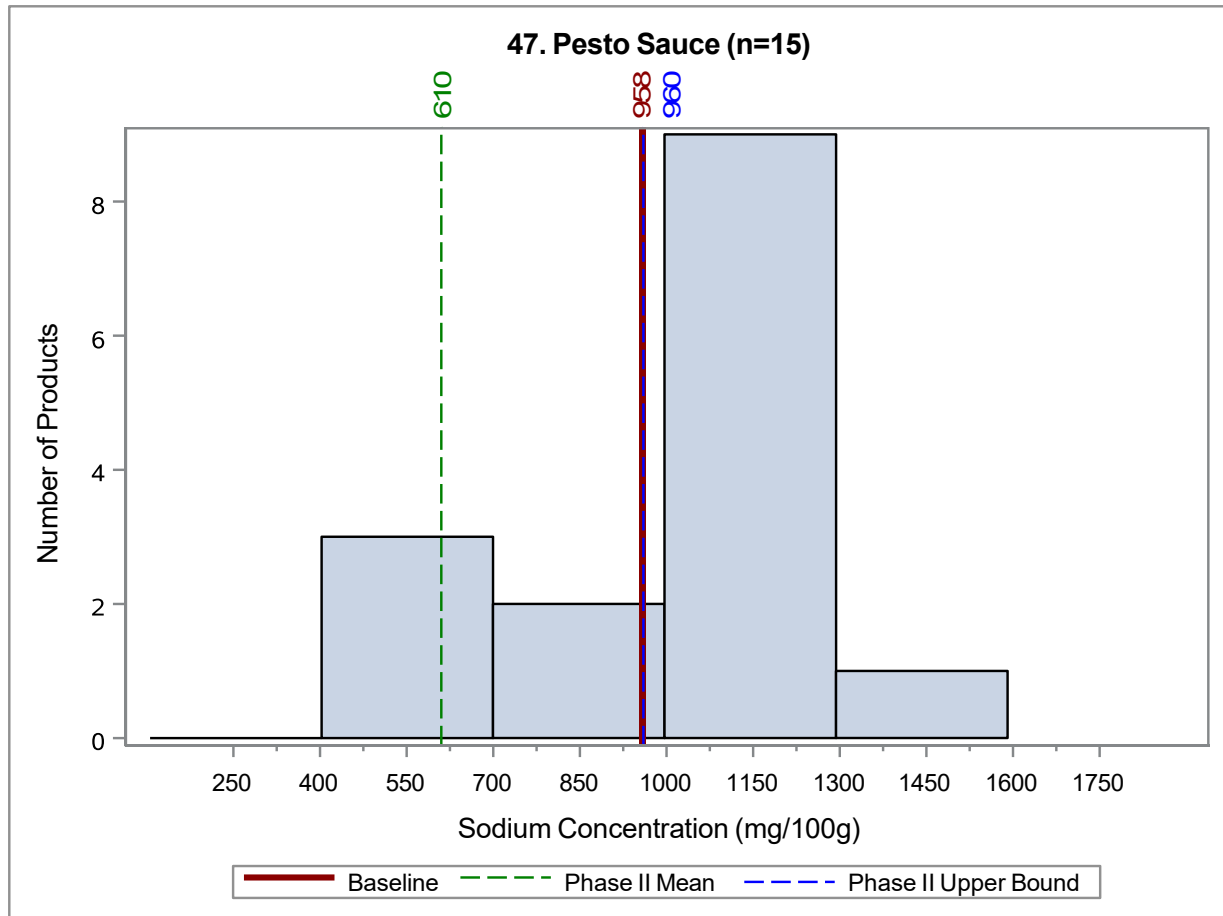
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

47. Pesto Sauce

Category Description: Pesto sauces and spreads. Includes both traditional basil pesto and other flavors (e.g. sun-dried tomato, lemon artichoke). Includes cream-based pesto sauces (e.g. Alfredo pesto).



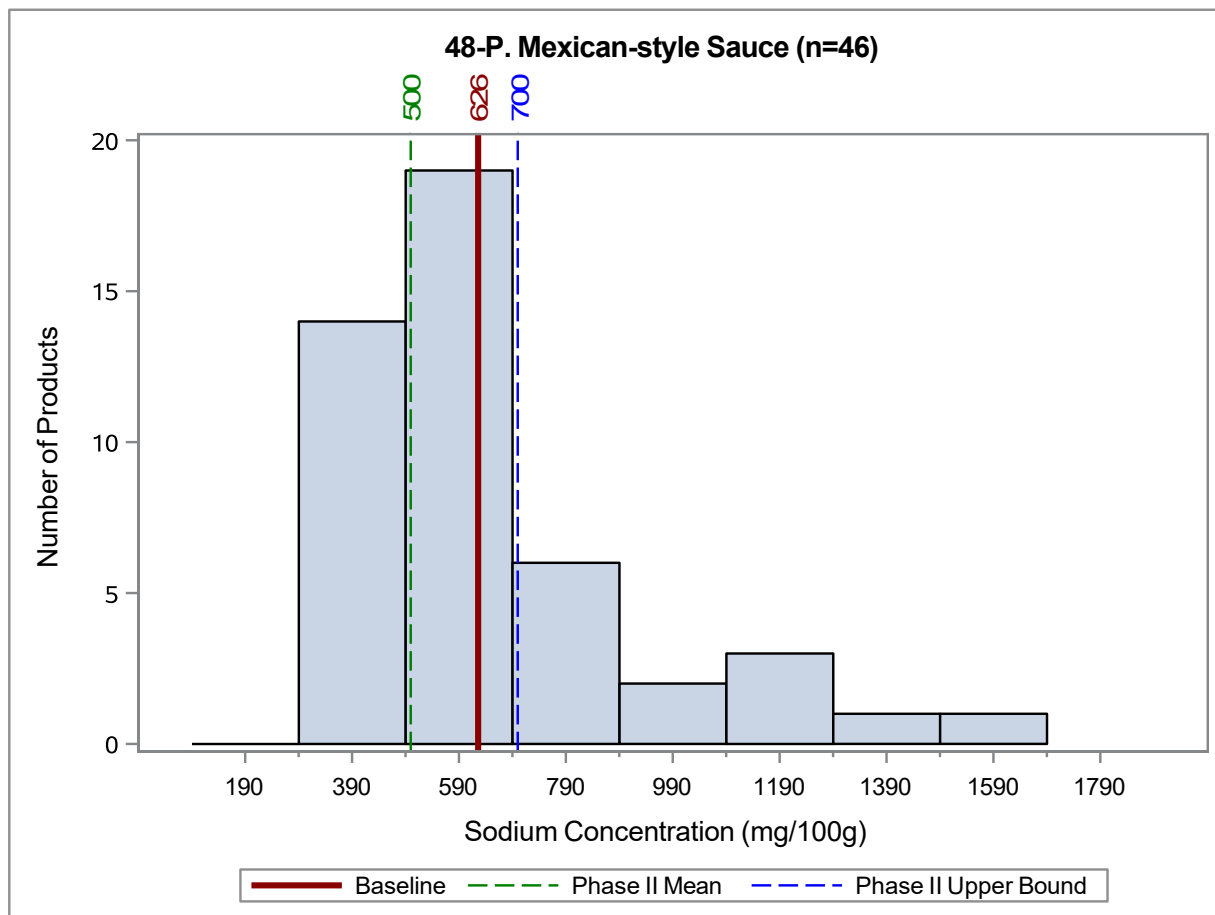
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

48-P. Mexican-style Sauce

Category Description: Mexican-style cooking sauces, dipping sauces, and marinades. Examples include taco sauce, enchilada sauce, chili sauce, and mole. Includes chipotle-flavored sauces. Excludes concentrates and pastes. Excludes hot sauce condiment (see [-58-P](#)). Excludes guacamole, salsa (see [-56-P](#)), and queso (see [-53-P](#)).



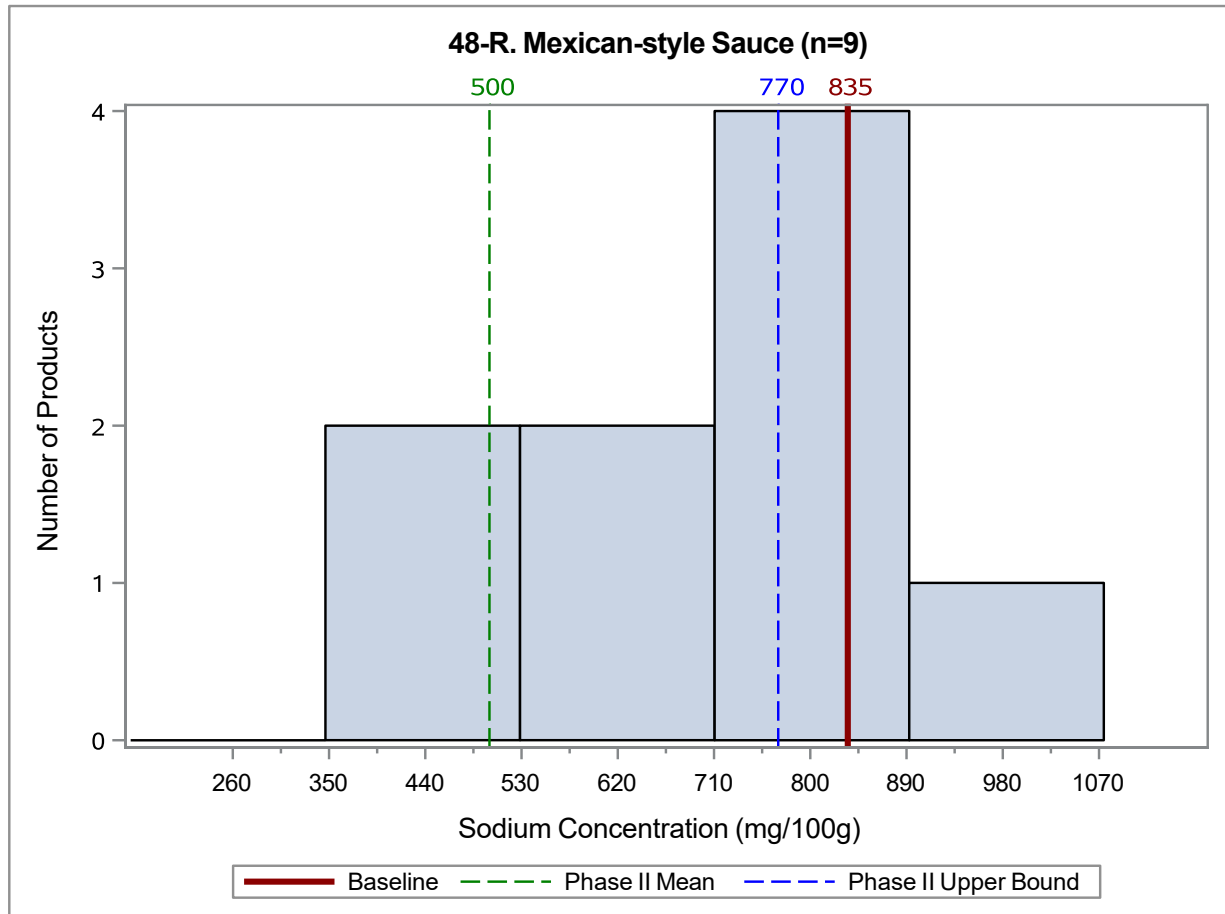
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

48-R. Mexican-style Sauce

Mexican-style sauces and dipping sauces. Examples include taco sauce, ranchero/ranchera sauce, red picante sauce, and habanero sauce. Includes chipotle-flavored sauces. Excludes hot sauce condiments (see [58-R](#)).



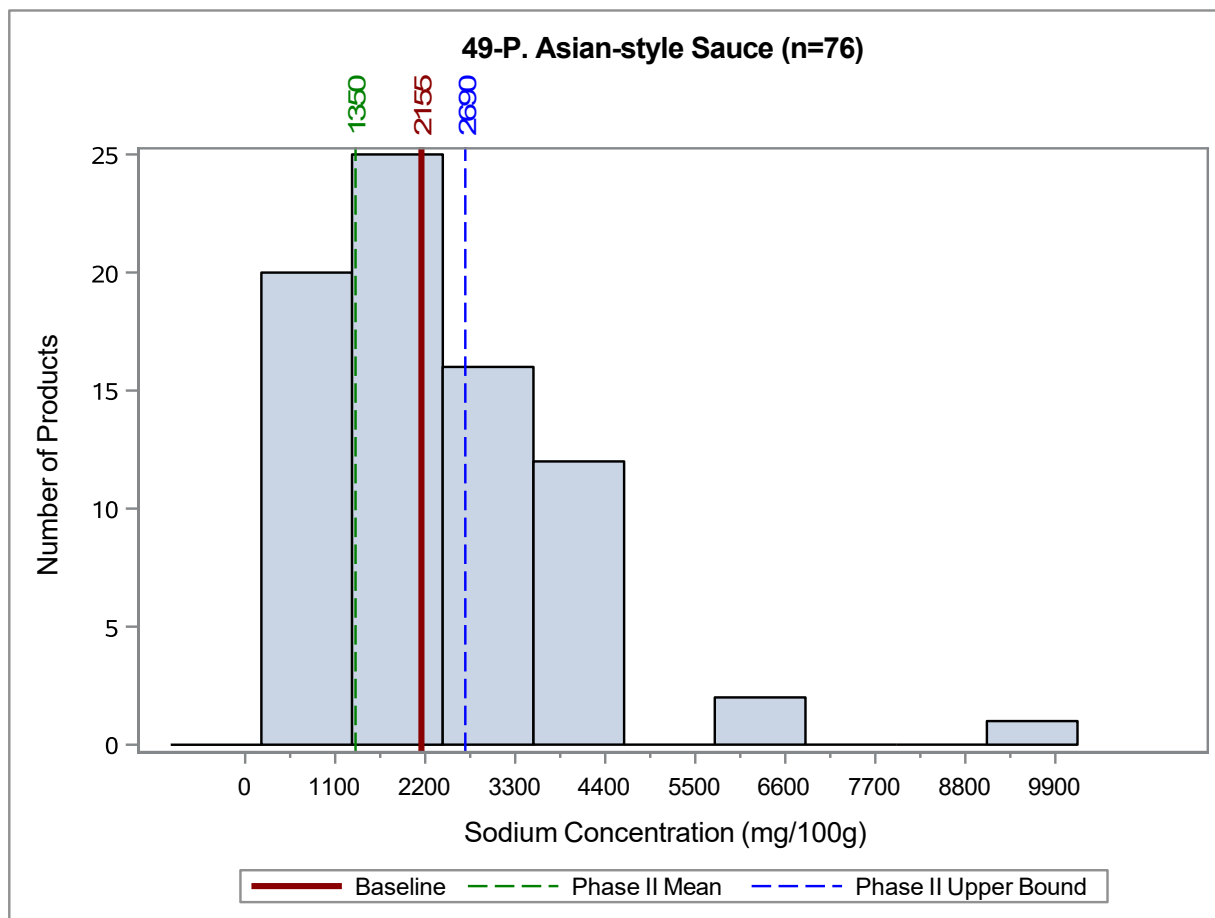
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

49-P. Asian-style Sauce

Asian-style cooking sauces, dipping sauces, and marinades. Includes both soy sauce-based sauces (e.g. teriyaki sauce, stir fry sauce, mandarin sauce, and kung pao sauce) and sauces that are not soy-sauce based (e.g. curry sauce, oyster sauce, hoisin sauce, fish sauce). Excludes soy sauce (see 50). Excludes concentrates and pastes. Excludes sugar-based sauces (e.g. duck sauce, plum sauce, sweet and sour sauce, orange sauce).



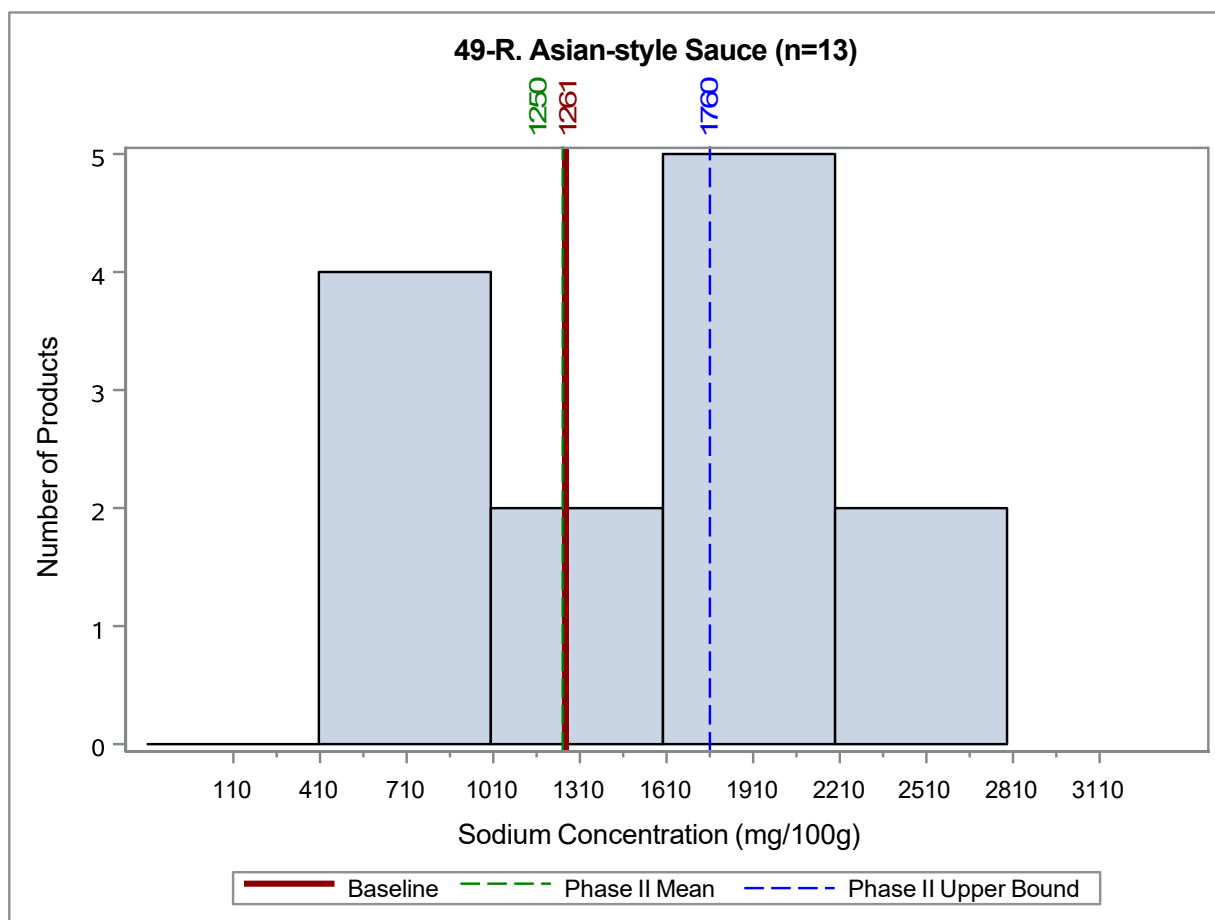
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

49-R. Asian-style Sauce

Category Description: Asian-style sauces and dipping sauces. Includes both soy sauce-based sauces and sauces that are not soy sauce-based. Examples include teriyaki sauce, mandarin sauce, hoisin sauce, dumpling sauce, and sweet chili sauce. Includes Asian barbecue sauce. Excludes Asian-style salad dressings (see [18-R](#)). Excludes duck sauce, plum sauce, sweet and sour sauce, orange sauce, and soy sauce.



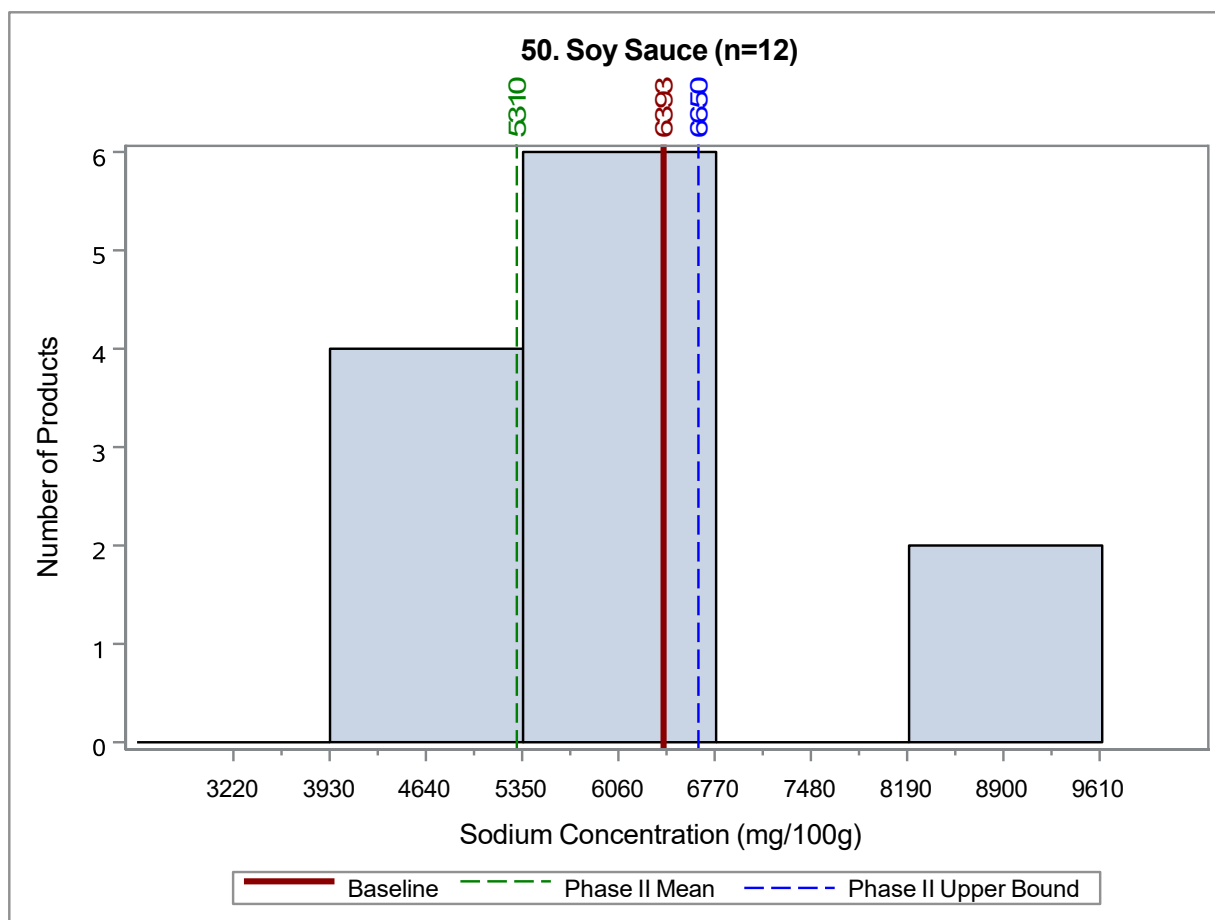
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

50. Soy Sauce

Category Description: Soy sauce. Includes gluten-free versions, such as tamari. Excludes Asian-style sauces or marinades made with soy sauce.



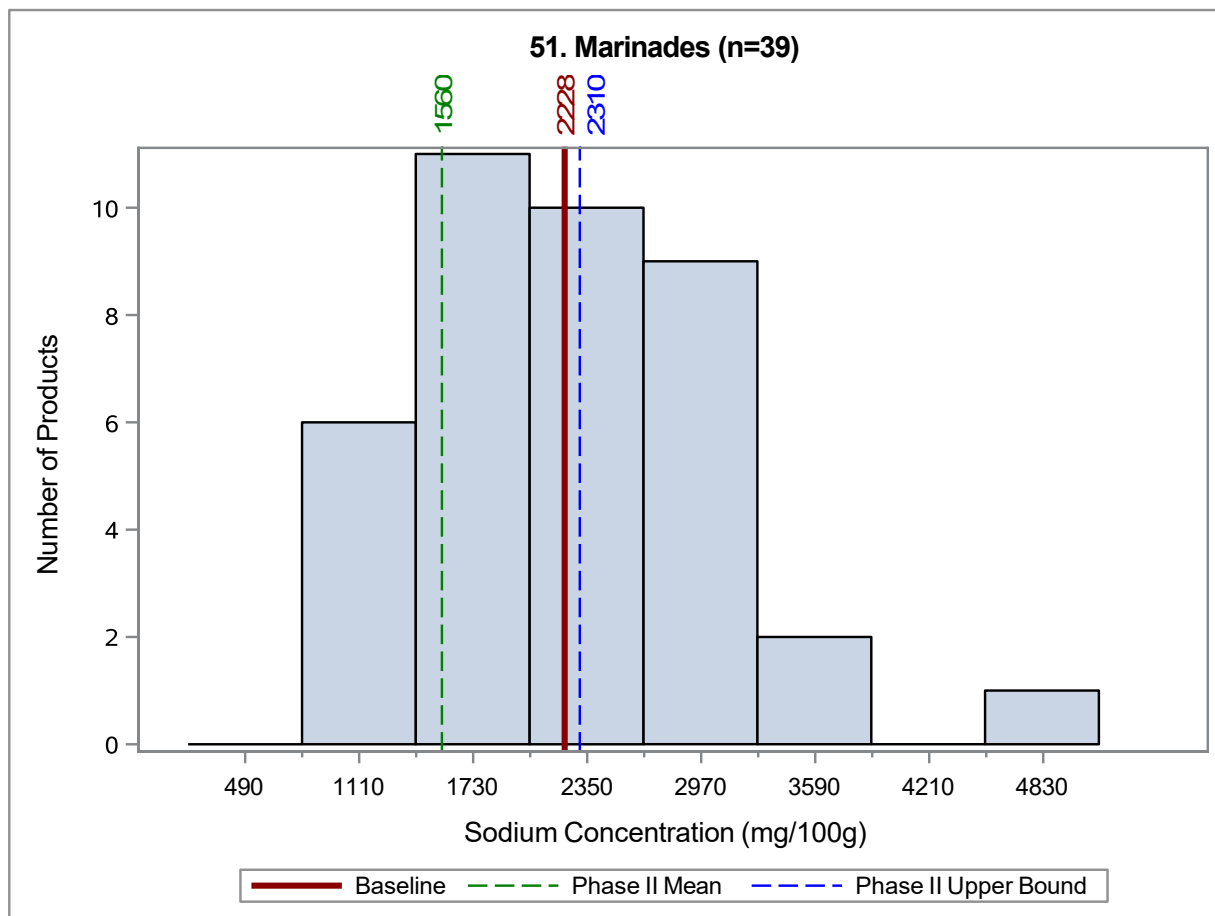
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

51. Marinades

Category Description: Liquid marinades. Includes all-purpose marinades not already categorized elsewhere (e.g. in Asian-style sauces, Mexican-style sauces, soy sauce, salad dressing). Includes grilling sauce.



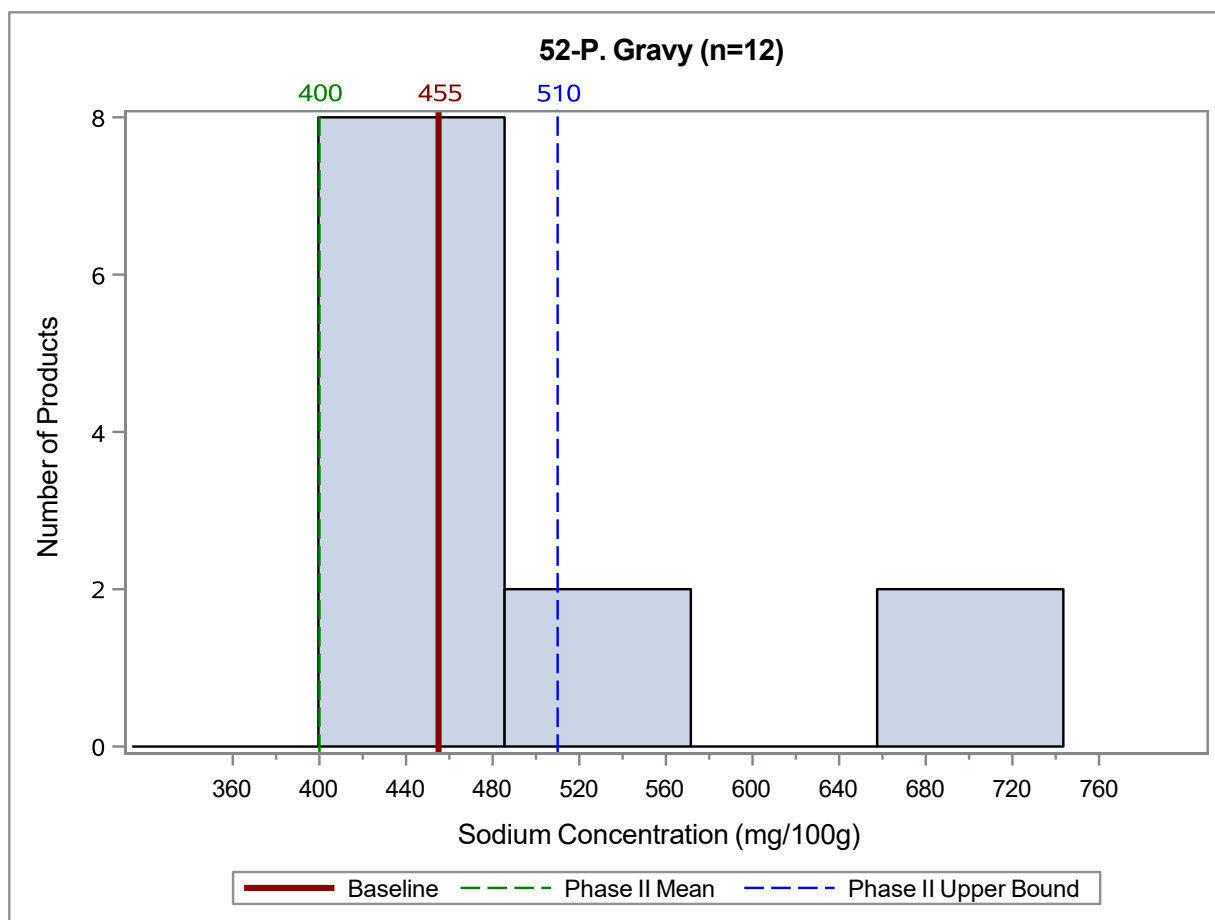
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

52-P. Gravy

Category Description: Gravy. Examples include sausage gravy, beef gravy, mushroom gravy, and au jus. Includes gravy with additions (e.g. meat, vegetables). Excludes gravy in dry mix form (see [61](#)).



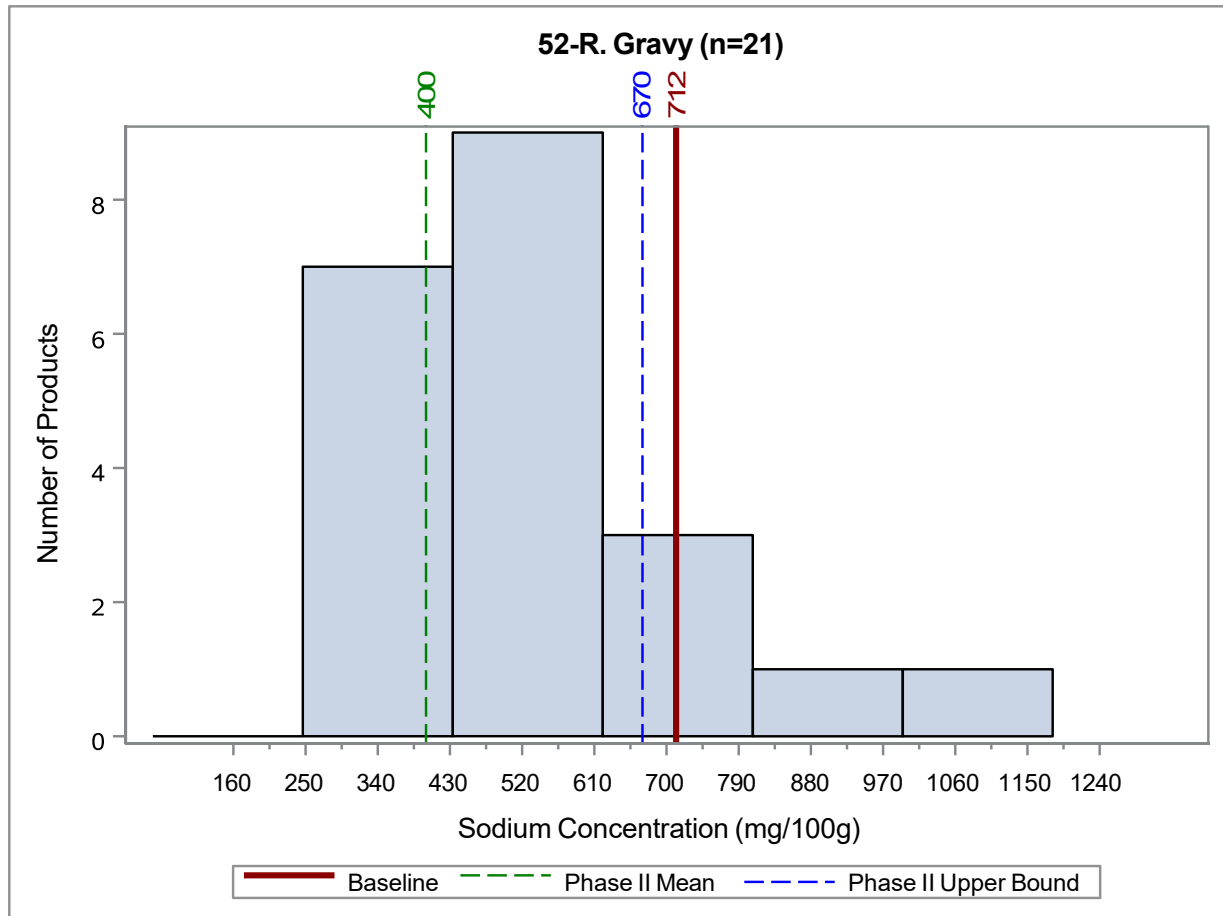
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

52-R. Gravy

Category Description: Gravy. Examples include sausage gravy, mushroom gravy, white gravy, and au jus. Includes gravy with additions (e.g. sausage, mushrooms, poultry).



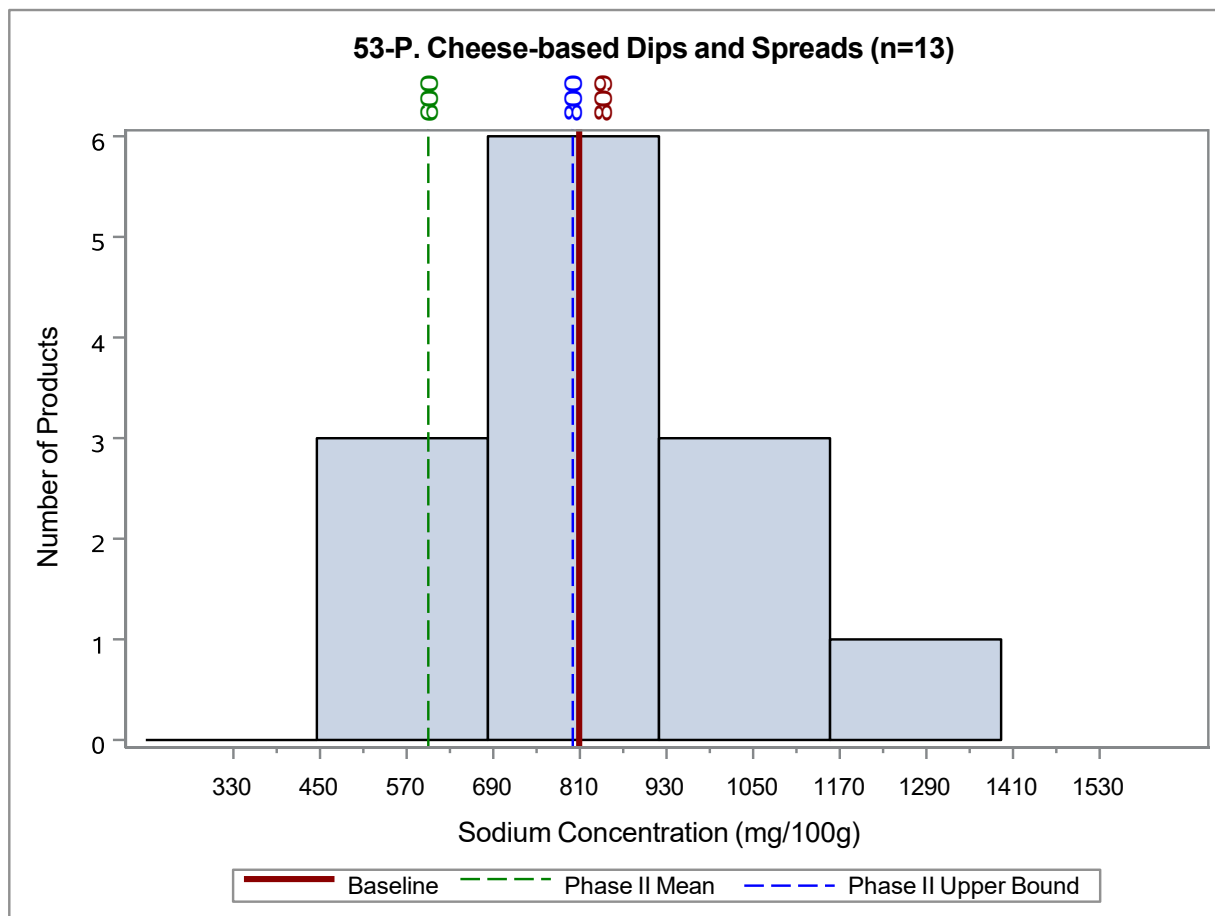
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

53-P. Cheese-based Dips and Spreads

Category Description: Dips consisting primarily of cheese. Examples include salsa con queso and other snacking dips. Includes cheese-flavored dips. Includes products labeled as spreads. Excludes aerosol can cheeses (see [14-P](#)), cream cheese-based dips (see [54](#)), and dry mix dips (see [54](#)). Excludes fondue.



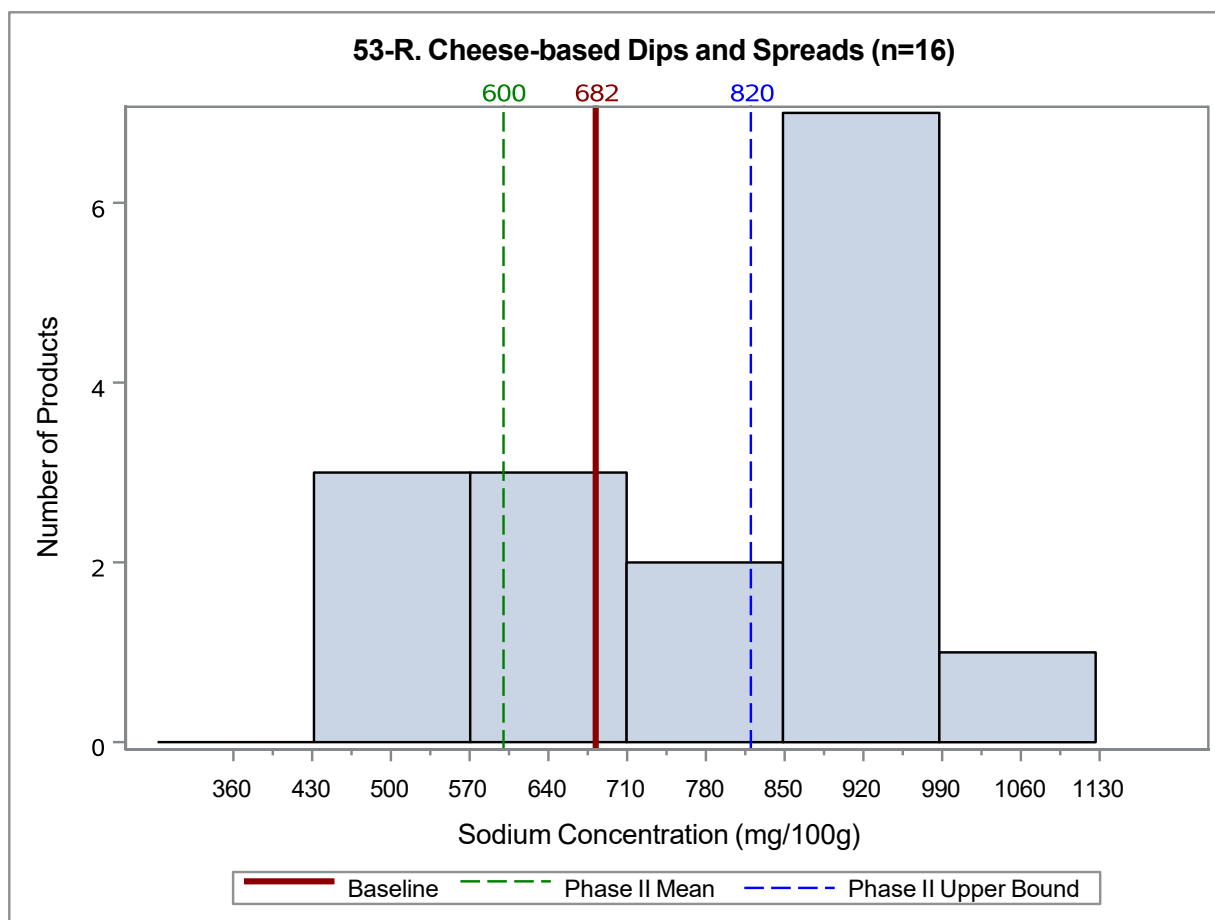
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

53-R. Cheese-based Dips and Spreads

Category Description: Dips consisting primarily of cheese. Examples include chili con queso and fondue. Includes cheese-flavored dips. Includes dips with additions (e.g. jalapenos).



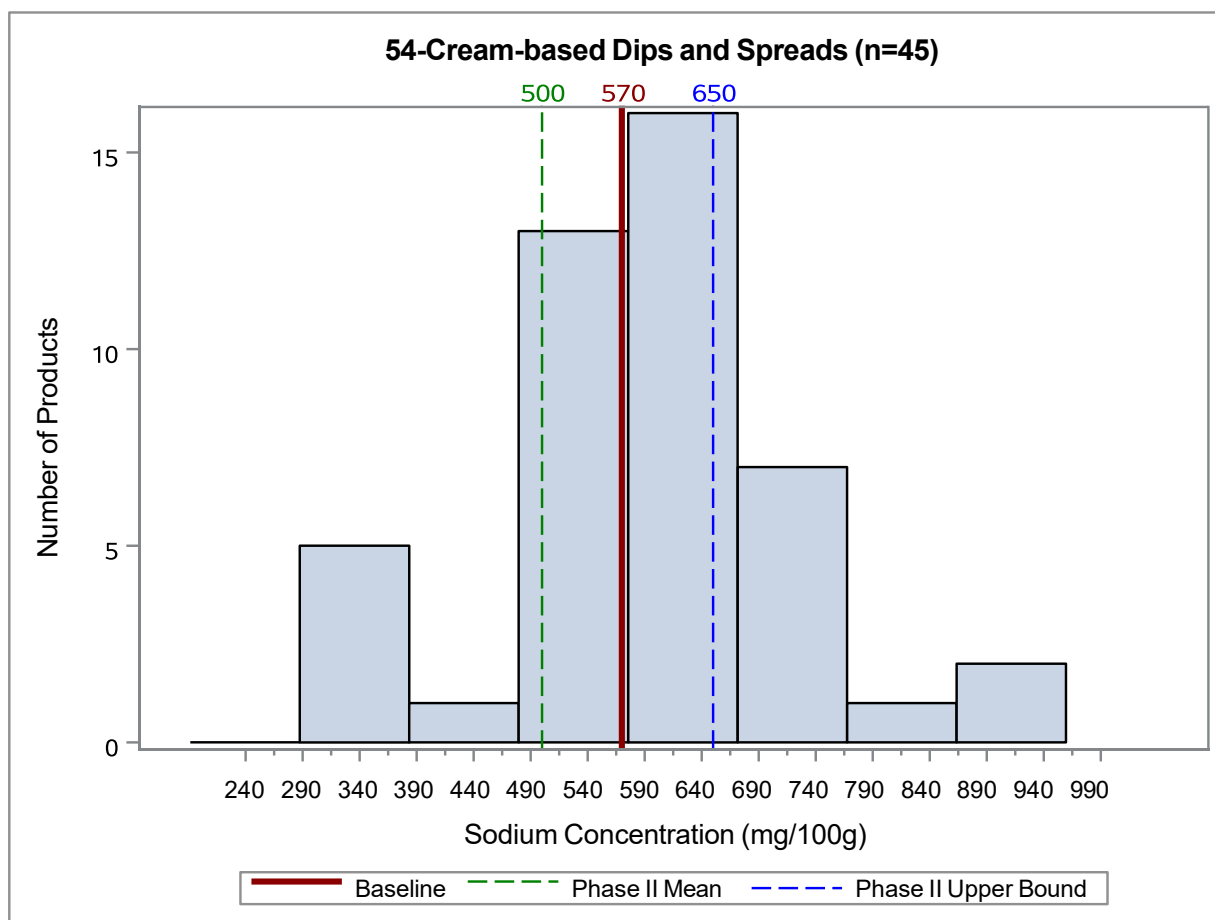
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

54-Cream-based Dips and Spreads

Category Description: Dips consisting primarily of cream, usually served on the side or as a spread. Types of bases include sour cream, mayonnaise, cream cheese, and yogurt. Examples include French onion dip, artichoke dip, veggie dip, crab dip, and tzatziki yogurt dip. Includes products labeled as spreads. Excludes cream-based salad dressings (see [18-P](#)) and dry mix dips (see [61](#)). Excludes sweet yogurt dips. Includes imitation cream dips, but excludes bean-based imitation cream dips (see [55](#))



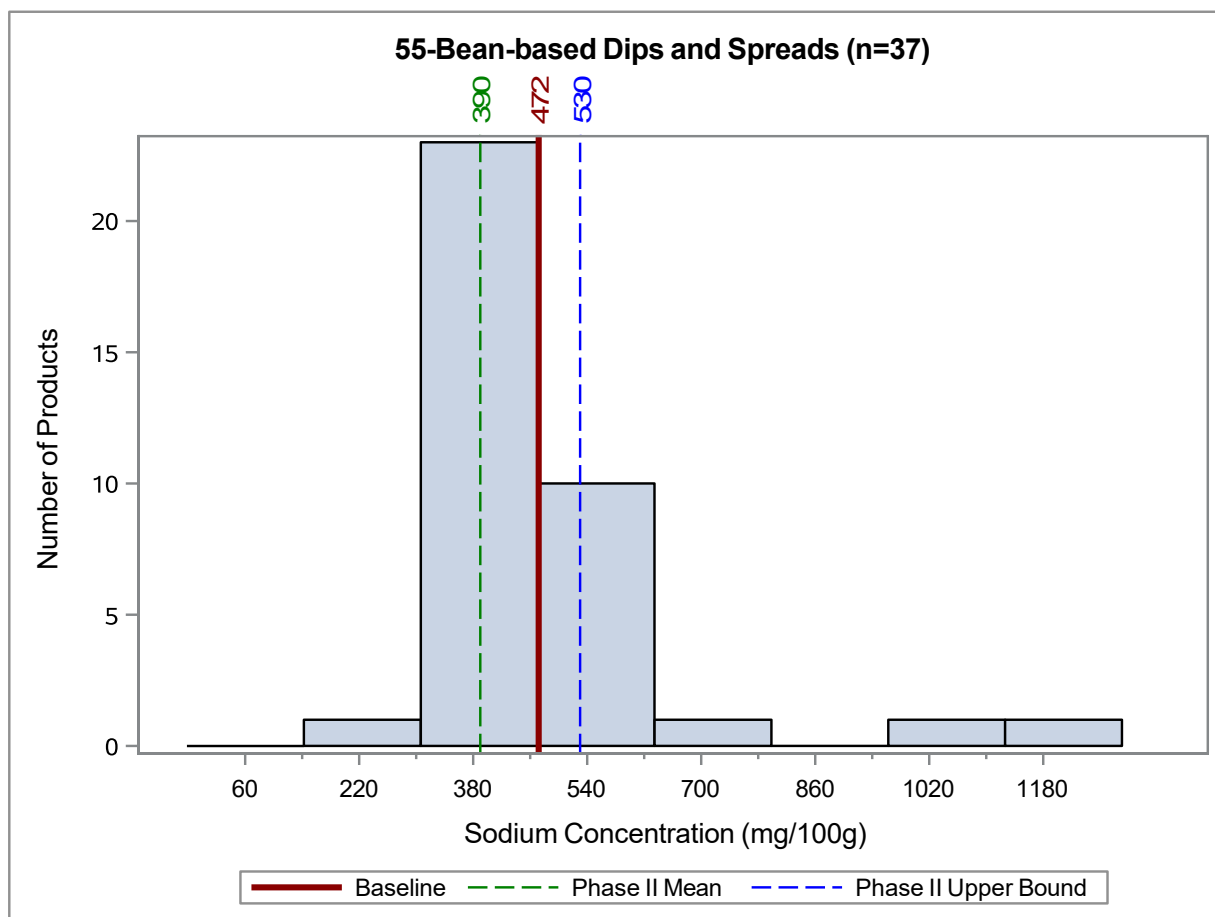
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

55-Bean-based Dips and Spreads

Category Description: Dips consisting primarily of beans and other legumes. Examples include bean dips, hummus, and 5-layer dips. Includes dips with additions (e.g. cheese, peppers, pine nuts). Includes products labeled as spreads. Includes sweet bean dips (e.g. chocolate hummus). Excludes dry mix dips (see 61).



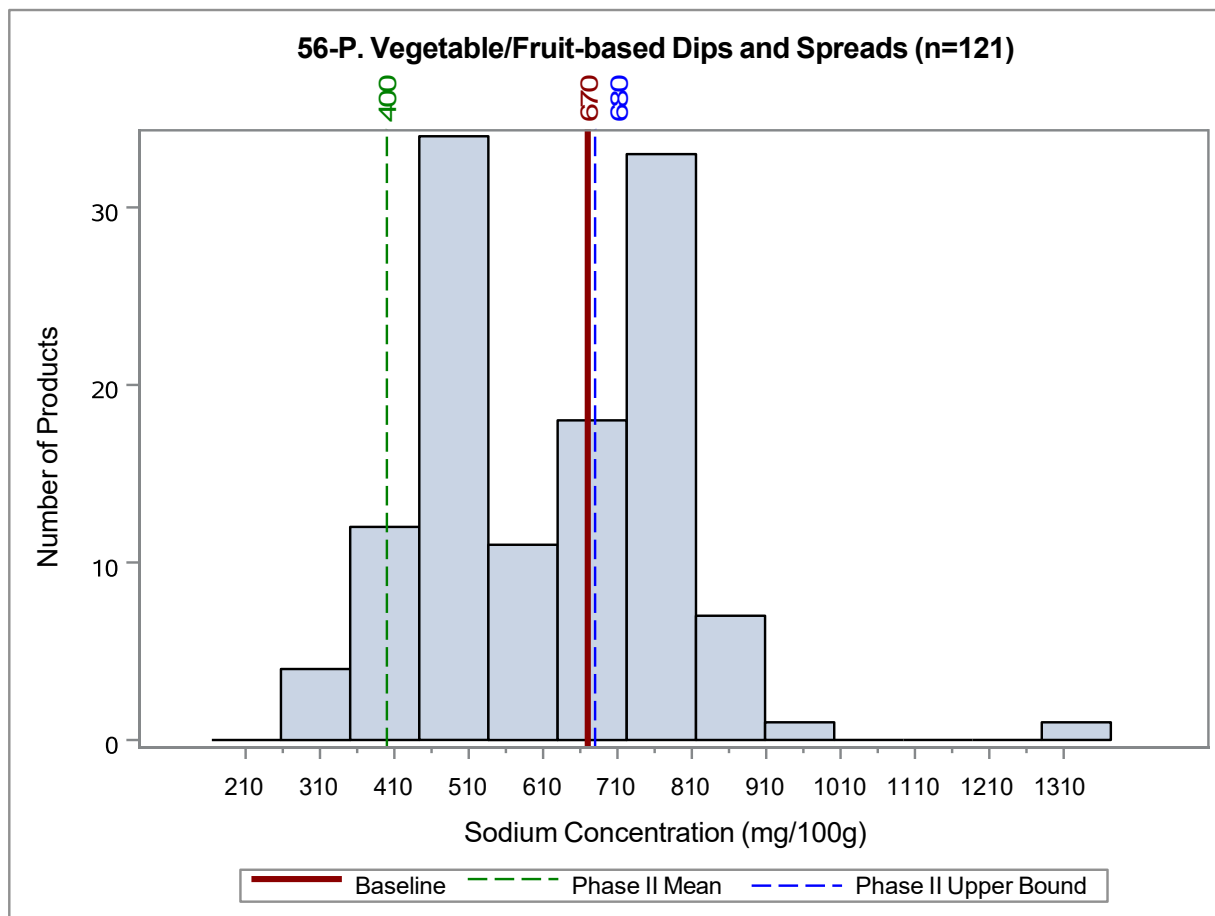
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

56-P. Vegetable/Fruit-based Dips and Spreads

Category Description: Dips consisting primarily of vegetables and/or fruits. Examples include salsa, guacamole, pico de gallo, and baba ghanoush. Includes products labeled as spreads. Excludes dry mix dips (see 61). Excludes jams and jellies.



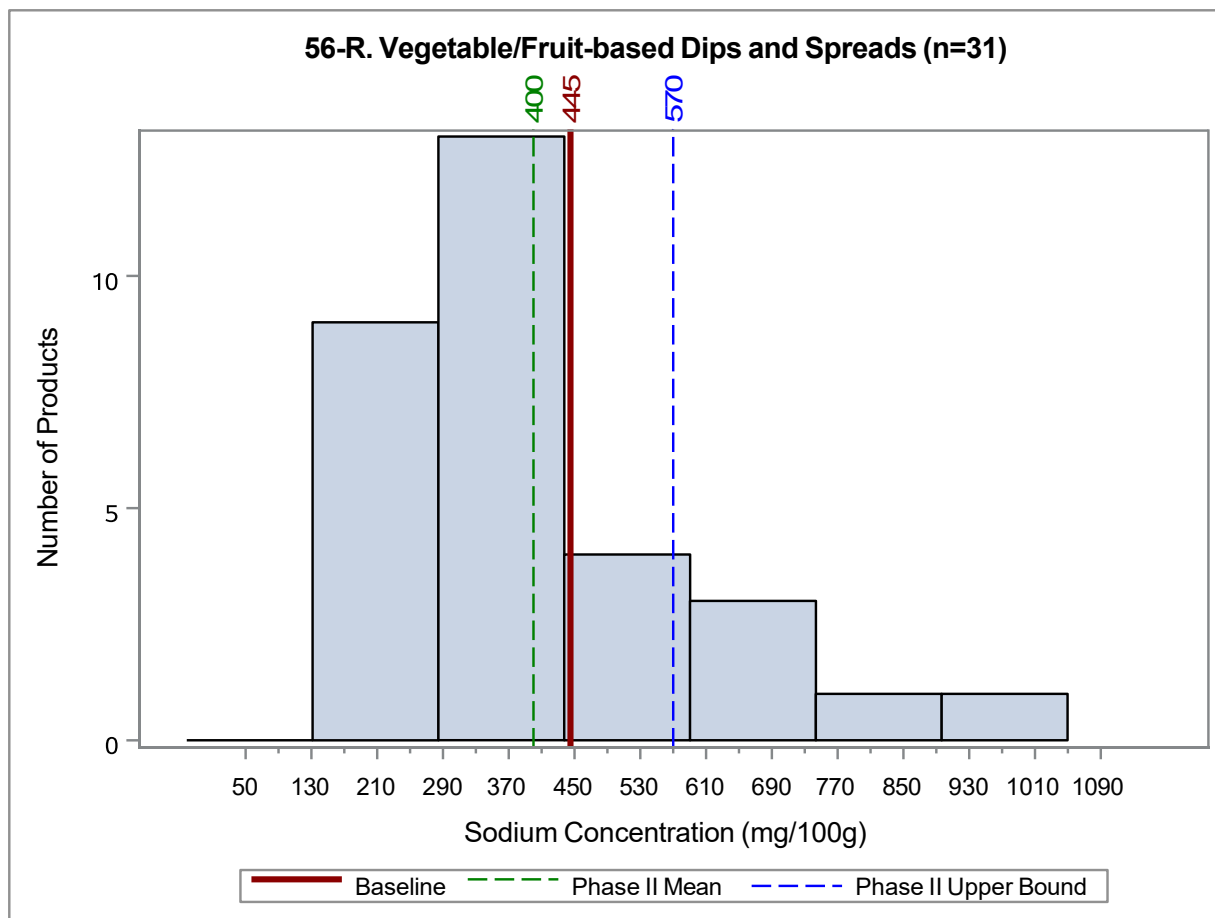
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

56-R. Vegetable/Fruit-based Dips and Spreads

Category Description: Dips consisting primarily of vegetables and/or fruits. Examples include salsa, guacamole, and pico de gallo.



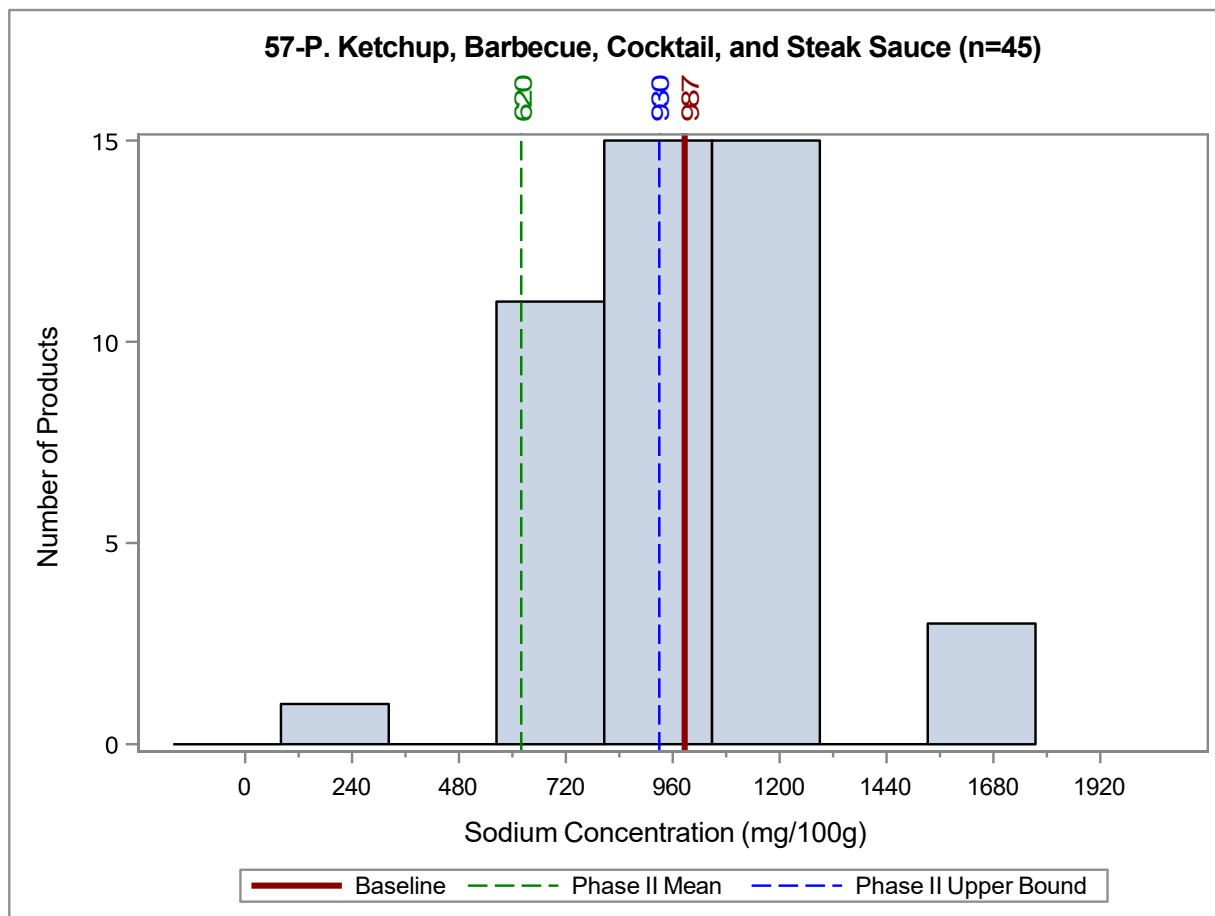
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

57-P. Ketchup, Barbecue, Cocktail, and Steak Sauce

Category Description: Ketchup, barbecue sauce, cocktail sauce, and steak sauce. Includes both traditional as well as flavored products. Excludes Asian-style barbecue sauce (soy sauce-based) (see – [49-P](#)). Excludes mayo combinations (e.g. mayonnaise and ketchup combined) (see – [60-P](#)).



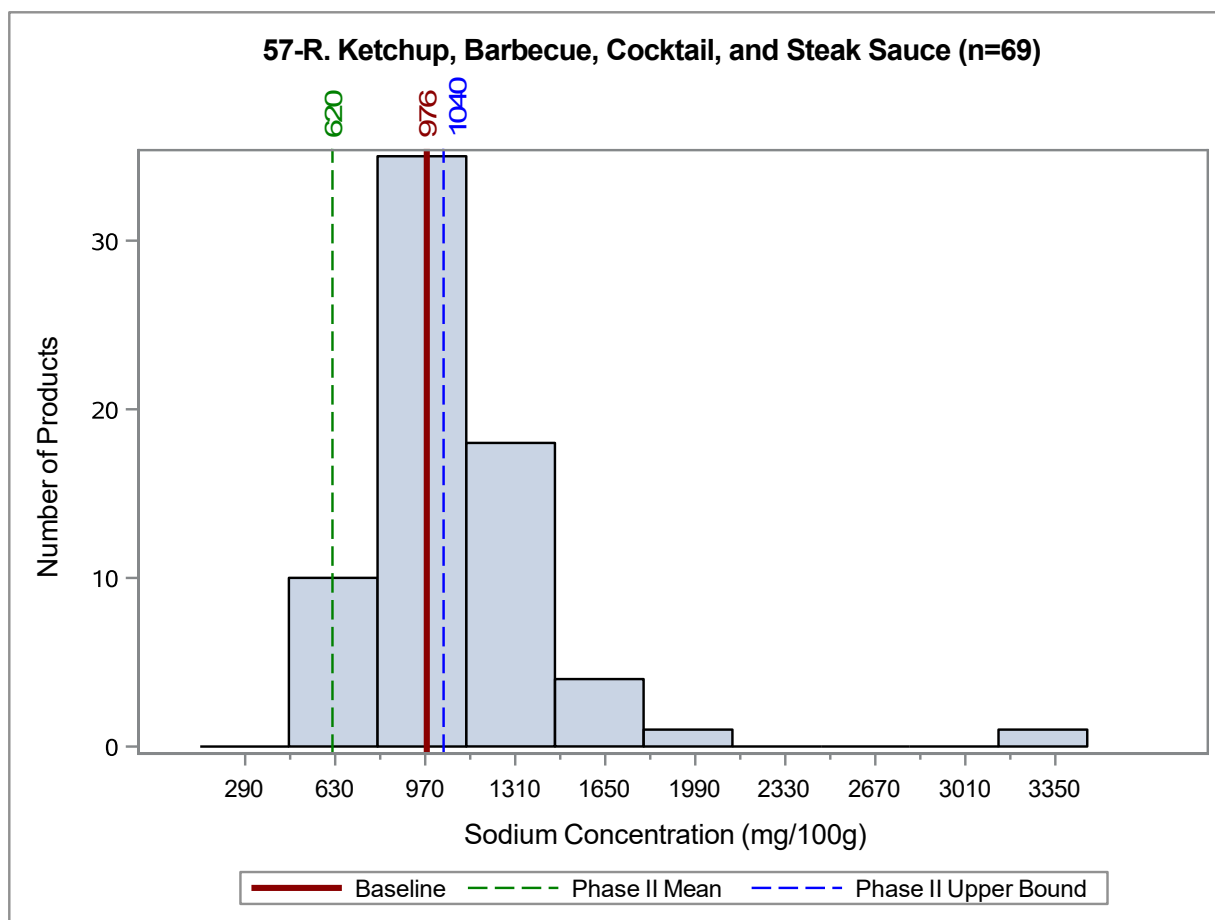
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

57-R. Ketchup, Barbecue, Cocktail, and Steak Sauce

Category Description: Ketchup, barbecue sauce, cocktail sauce, and steak sauce. Includes both traditional as well as flavored items. Excludes Asian-style barbecue sauce (soy sauce-based) (see [49-R](#)).



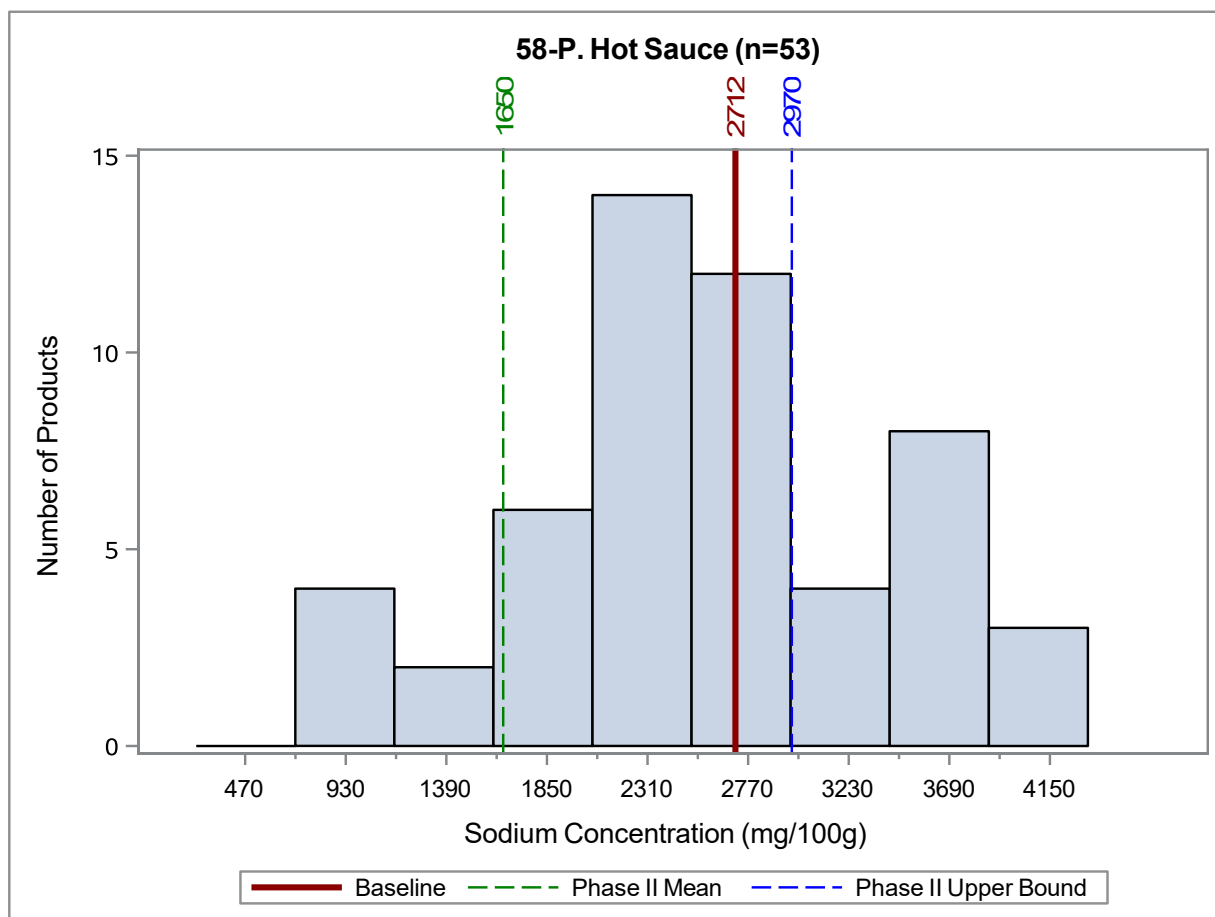
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

58-P. Hot Sauce

Category Description: Hot sauce condiments. Examples include pepper sauce, tabasco sauce, and buffalo wing sauce. Excludes hot taco sauce and enchilada sauce (see [-48-P](#)), hot barbecue sauce (see [-57-P](#)), and hot mustard (see [-59-P](#)). Excludes "sweet" hot sauce (e.g. mango and other sugar-based sauces with peppers).



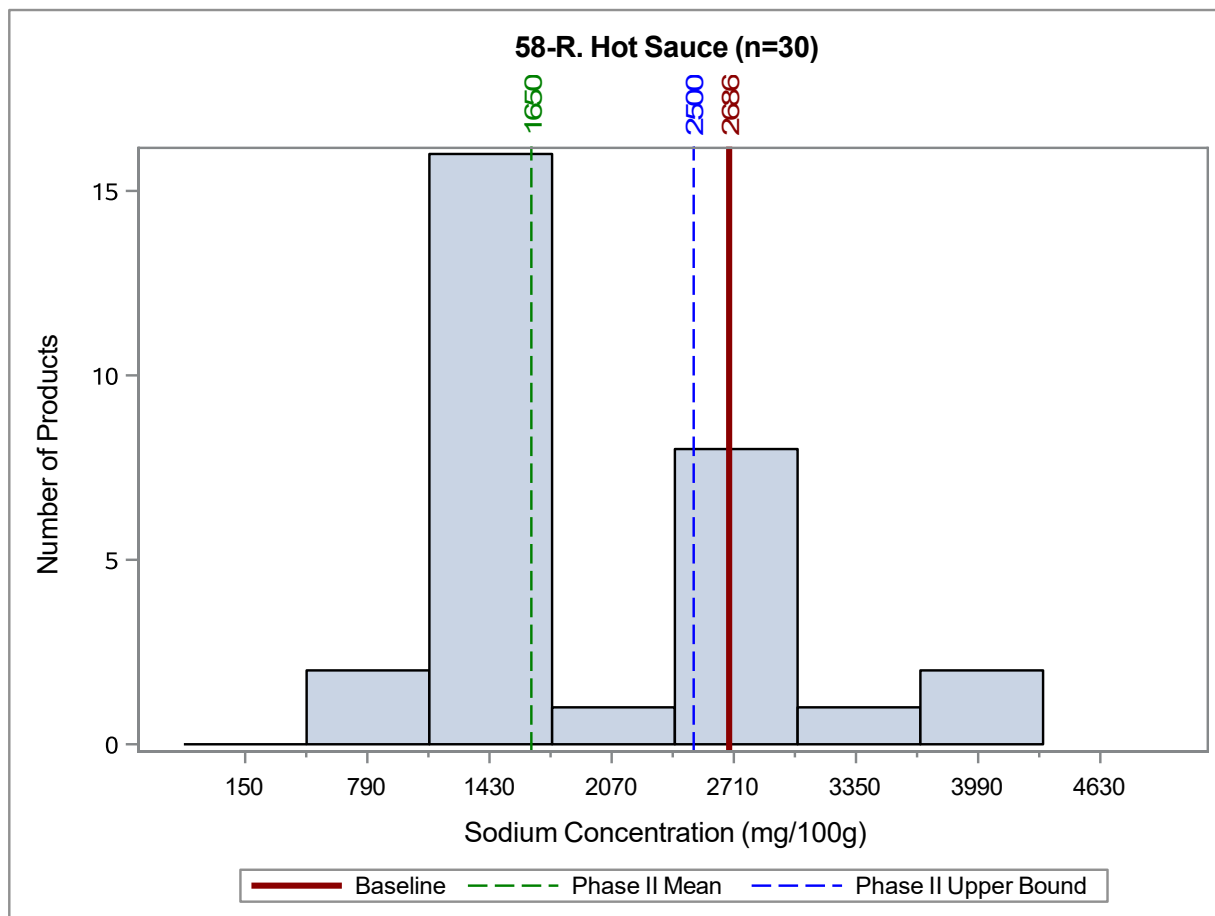
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

58-R. Hot Sauce

Category Description: Hot sauce condiments. Examples include pepper sauce, buffalo/wing sauce, and restaurant-specific hot sauces. Excludes hot taco sauce and enchilada sauce (see [48-R](#)), hot barbecue sauce (see [57-R](#)), and hot mustard (see [59-R](#)).



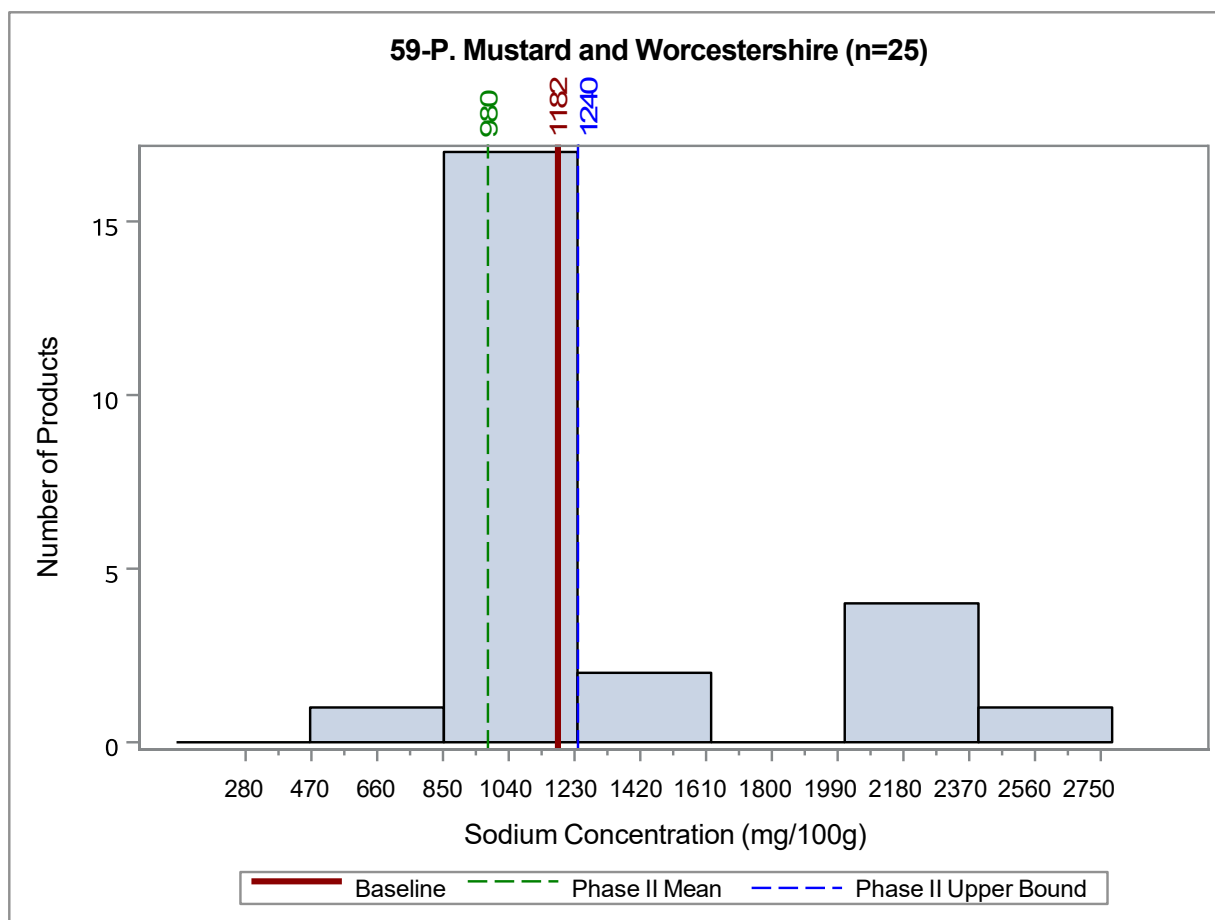
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

59-P. Mustard and Worcestershire

Category Description: Mustard and Worcestershire sauce. Includes all varieties of mustard (e.g. spicy, yellow, hot, honey).



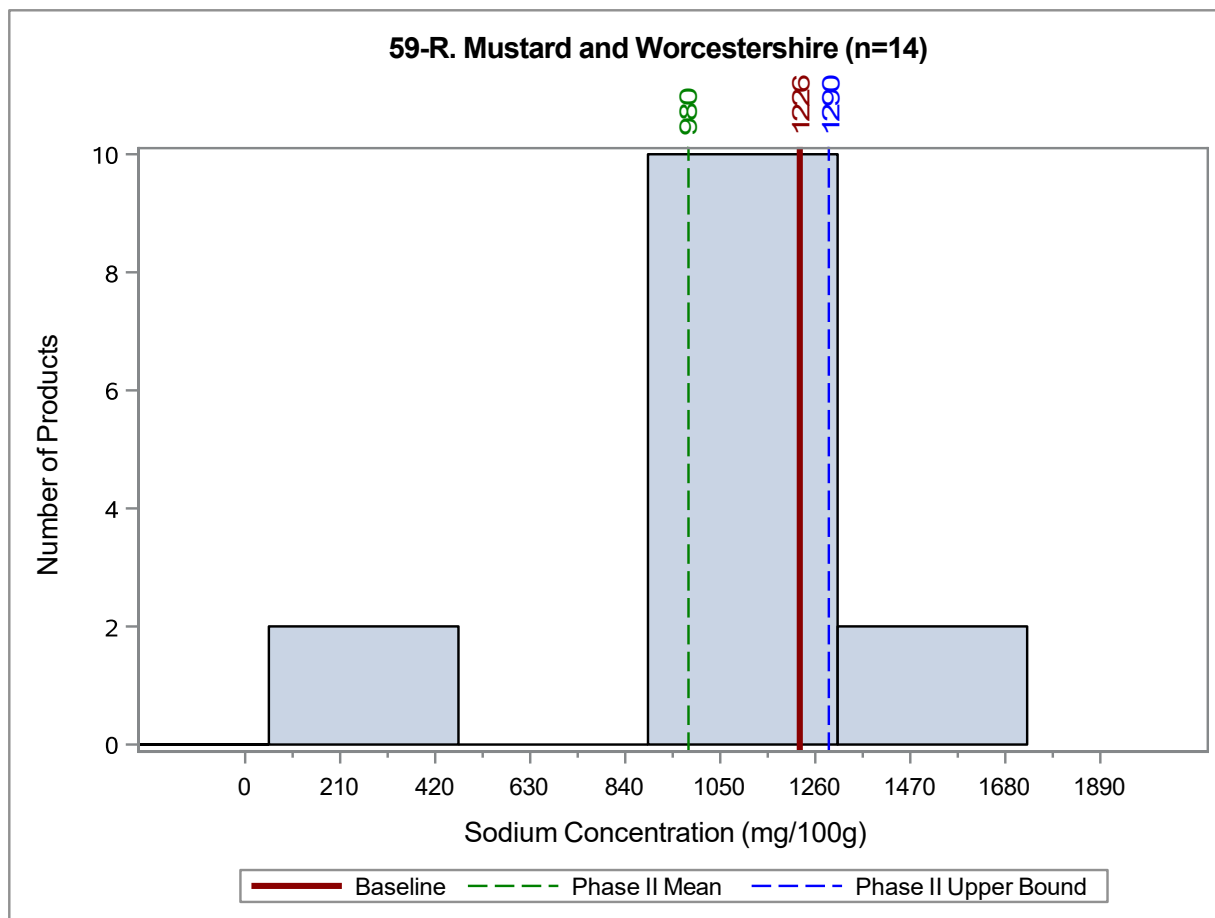
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

59-R. Mustard and Worcestershire

Category Description: Mustard. Includes all varieties of mustard (e.g. spicy, yellow, hot, honey). Includes mustard dipping sauce. Restaurant dataset does not include Worcestershire sauce.



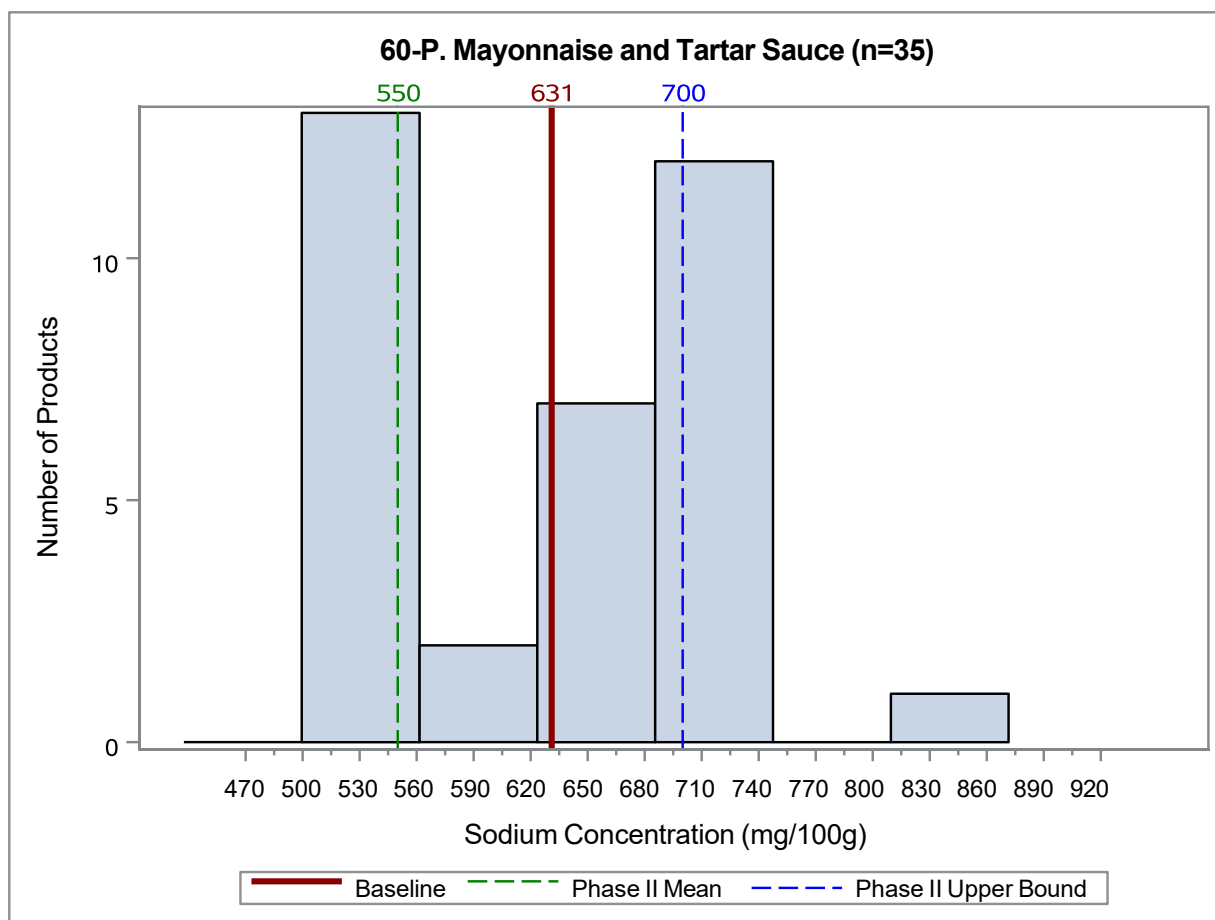
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

60-P. Mayonnaise and Tartar Sauce

Category Description: Mayonnaise and tartar sauce. Includes mayonnaise substitutes and vegan products. Includes light and fat free variations.



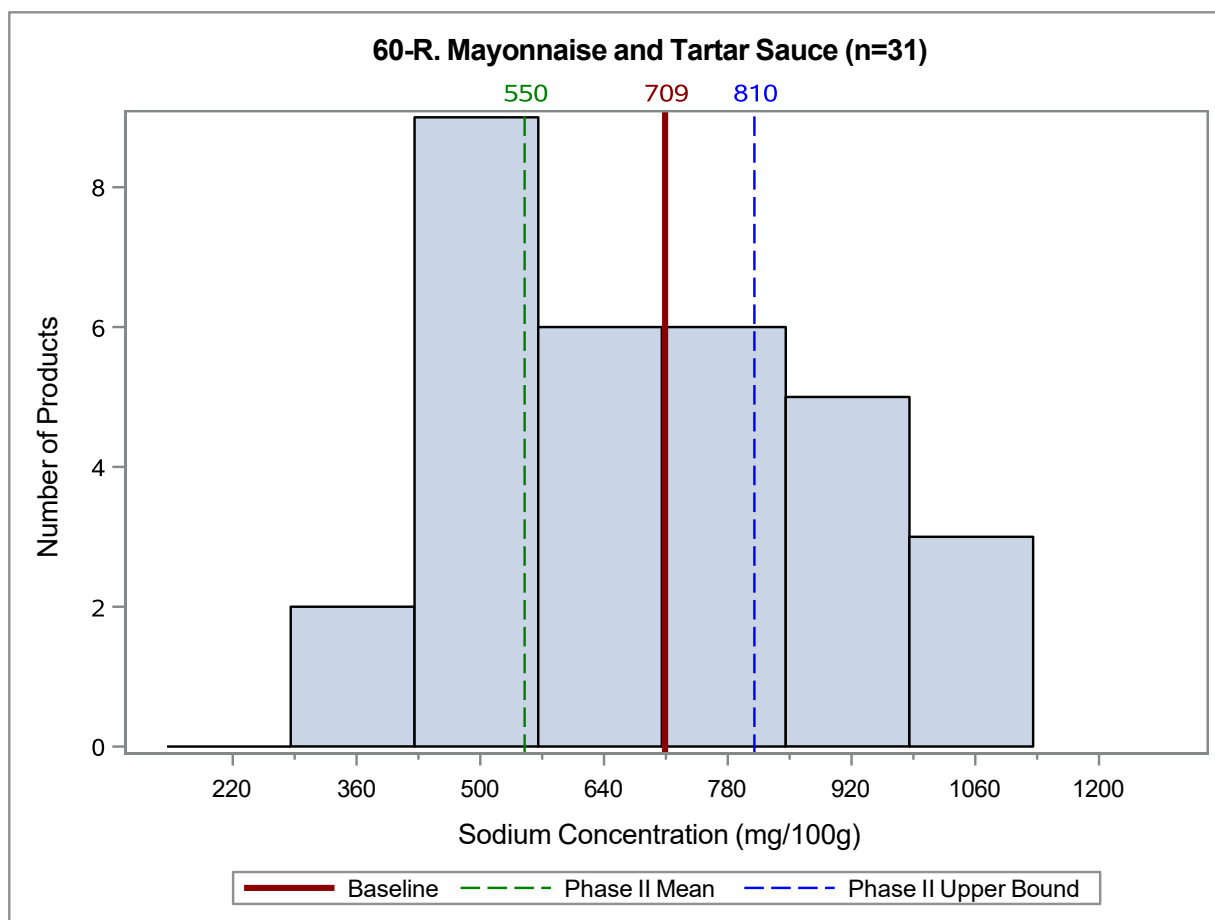
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

60-R. Mayonnaise and Tartar Sauce

Category Description: Mayonnaise and tartar sauce. Includes all varieties of mayonnaise and tartar sauce (e.g. chipotle mayonnaise, dill tartar sauce).



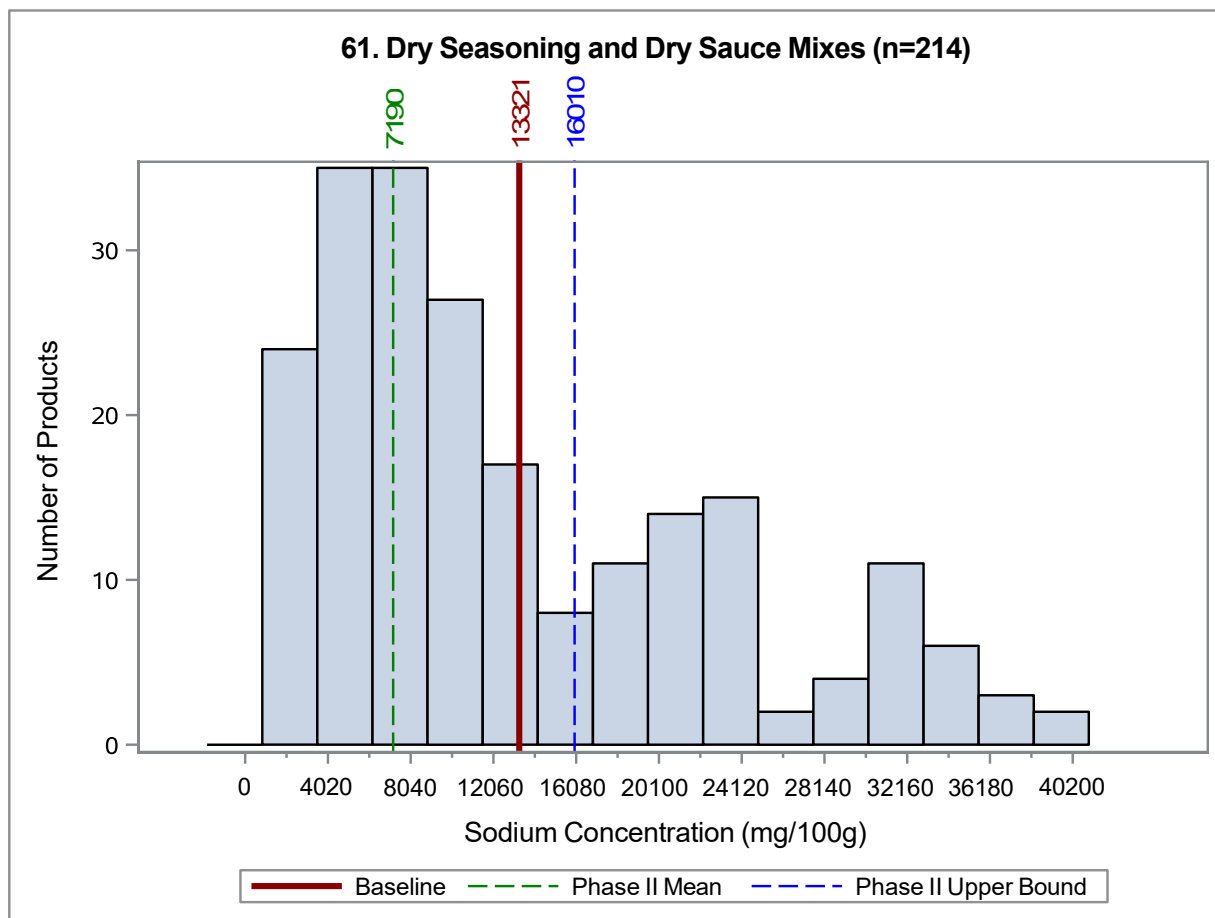
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

61. Dry Seasoning and Dry Sauce Mixes

Category Description: Dry seasonings and other seasoned dry mixes. Examples include salted seasoning blends, grilling/cooking rubs, salad dressing mixes, taco seasoning mixes, gravy mixes, dip mixes, and sauce mixes. Excludes dry batters and coating mixes (see 62). Excludes single-ingredient spices and herbs. Excludes multi-ingredient spices and herbs, unless sodium-containing ingredients are part of this blend. Excludes MSG. Excludes pastes, concentrates, and other products not in dry form.



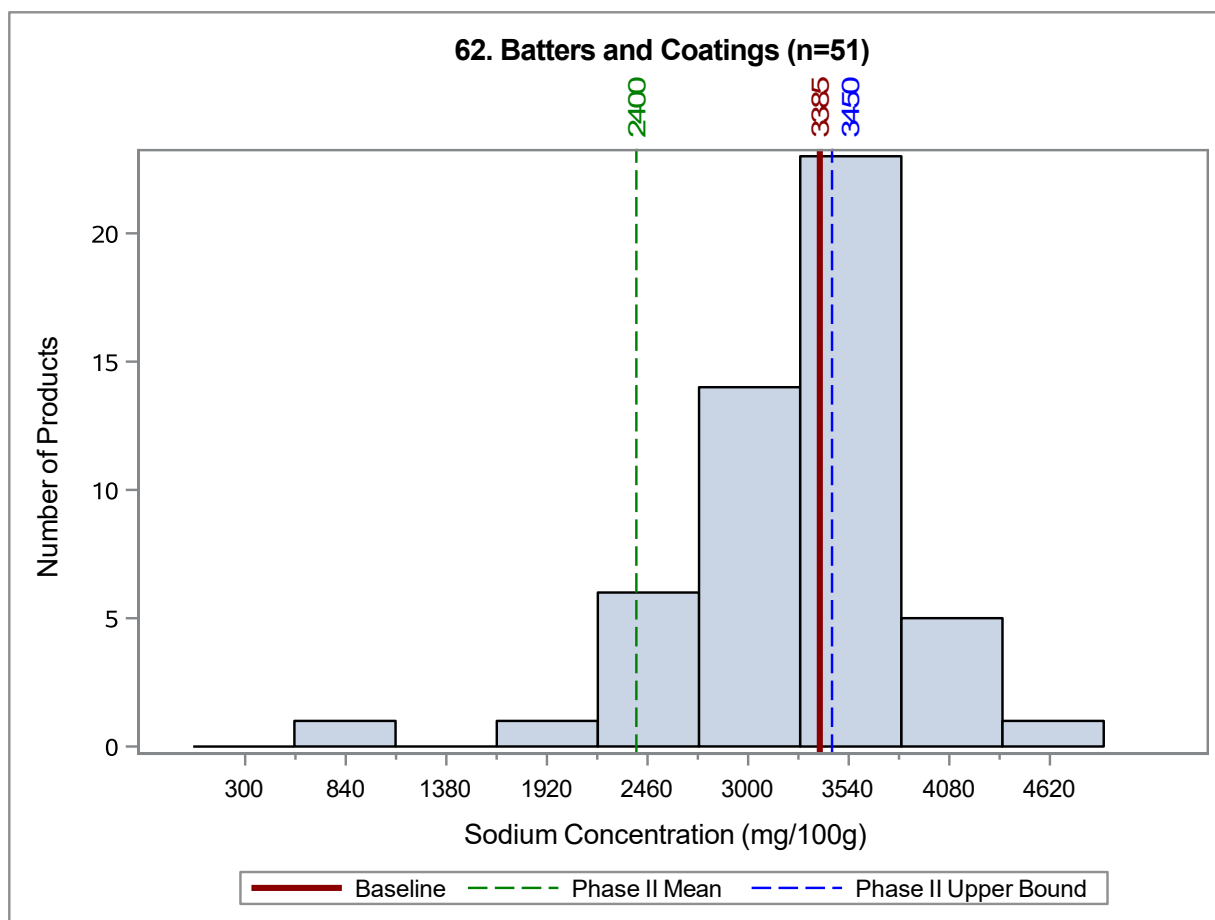
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

62. Batters and Coatings

Category Description: Seasoned dry batters and coating mixes for meat, poultry, seafood, and vegetables. Excludes breadcrumbs (see [70-P](#)) and mixes that make batters for bakery products (see [88](#)).



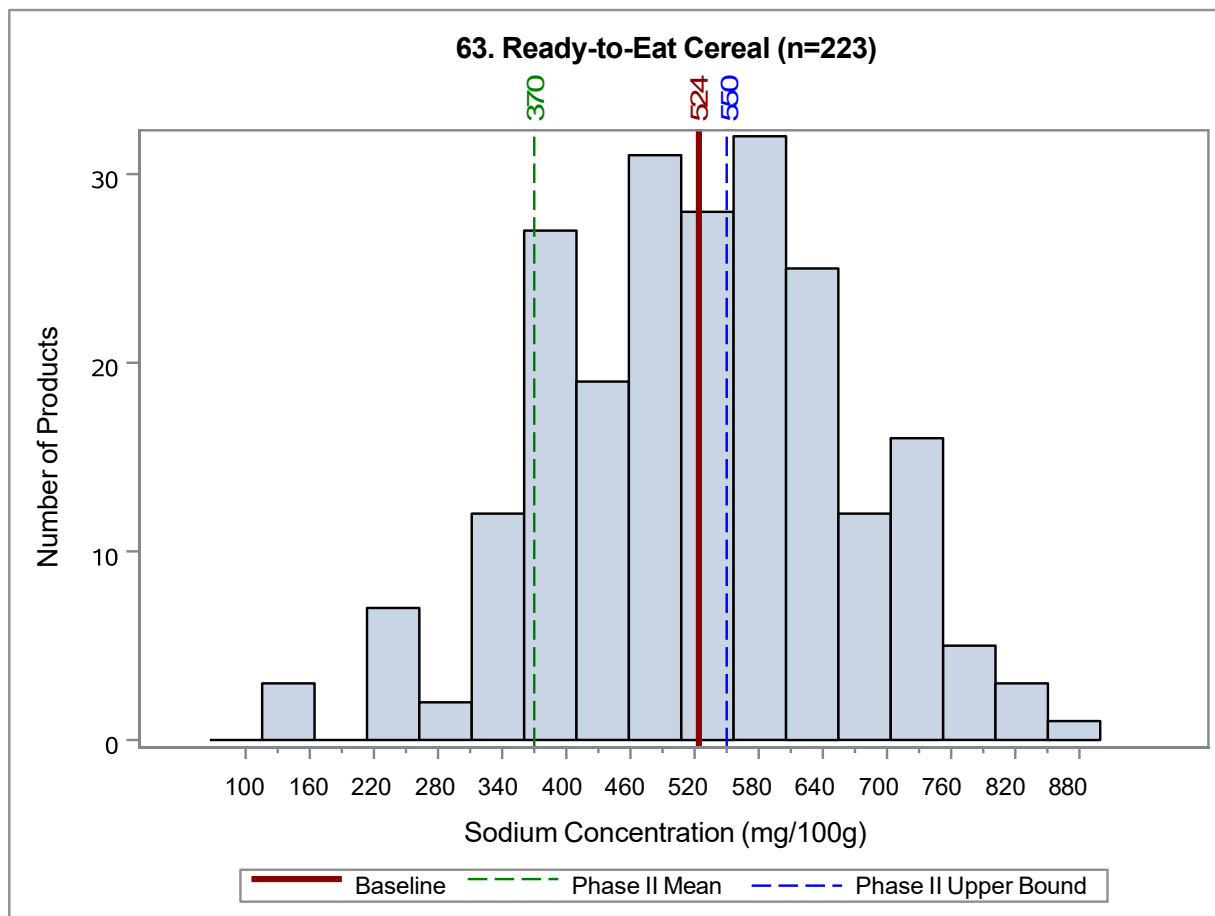
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

63. Ready-to-Eat Cereal

Category Description: Ready-to-Eat cereal. Includes puffed products, flakes, clusters, and multi-component cereals. Excludes granola, muesli, and shredded wheat cereals. Excludes oatmeal (see [64](#)) and overnight oats.



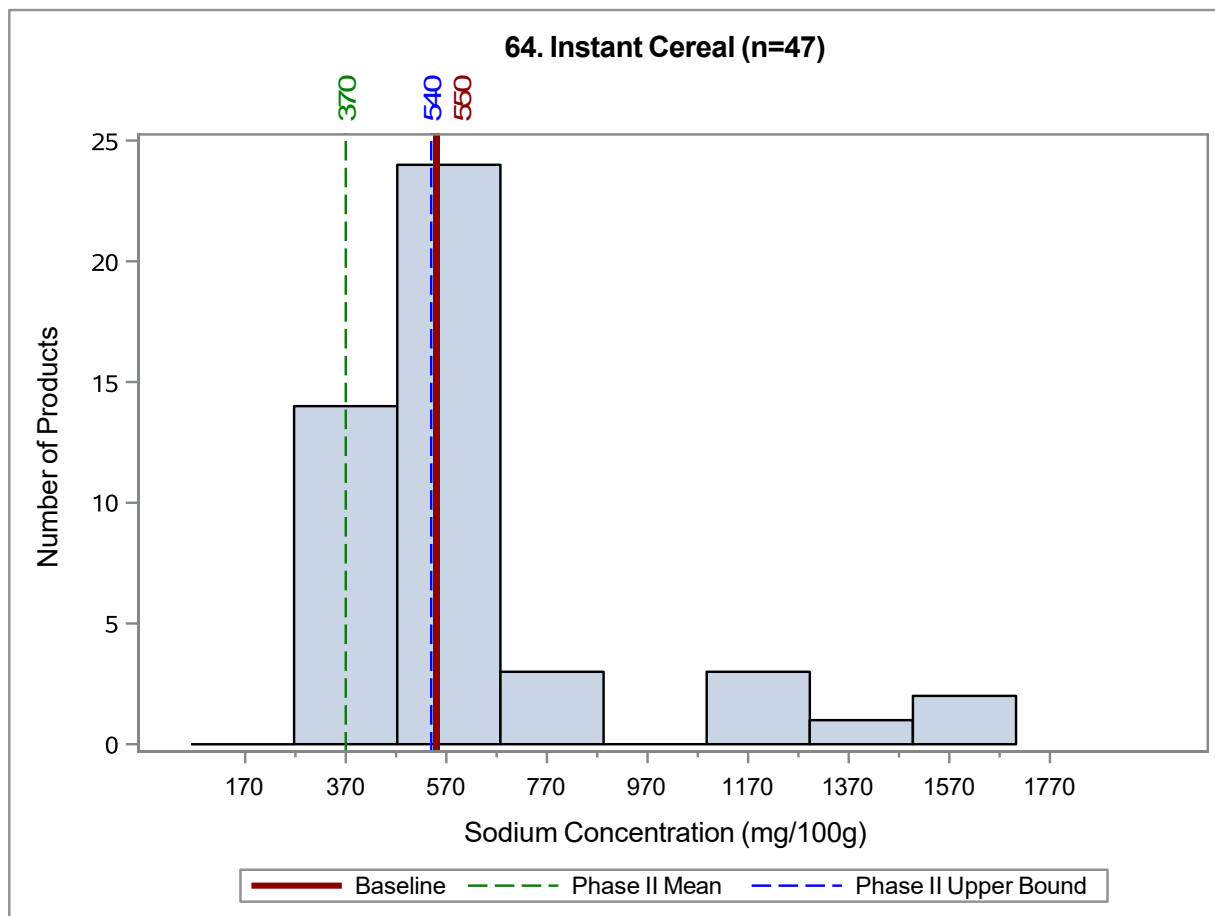
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

64. Instant Cereal

Category Description: Seasoned, dry mix instant cereals that are to be reconstituted with hot water or milk before eating. Examples include seasoned oatmeal, grits, and cream of wheat. Data provided in dry mix form ("as packaged").



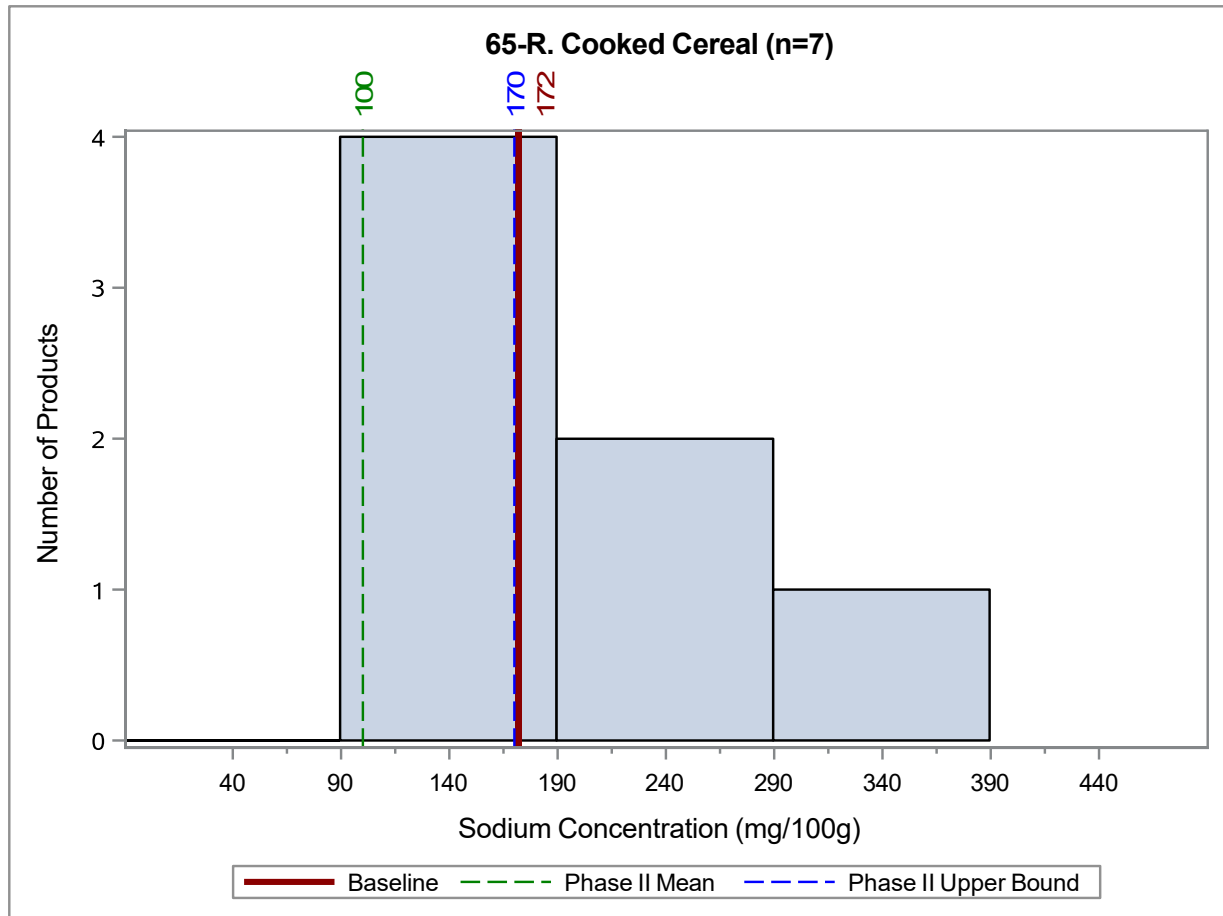
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

65-R. Cooked Cereal

Category Description: Cooked cereal. Examples include seasoned oatmeal and grits. Items may include additions (e.g. milk, fruit, margarine, cheese).



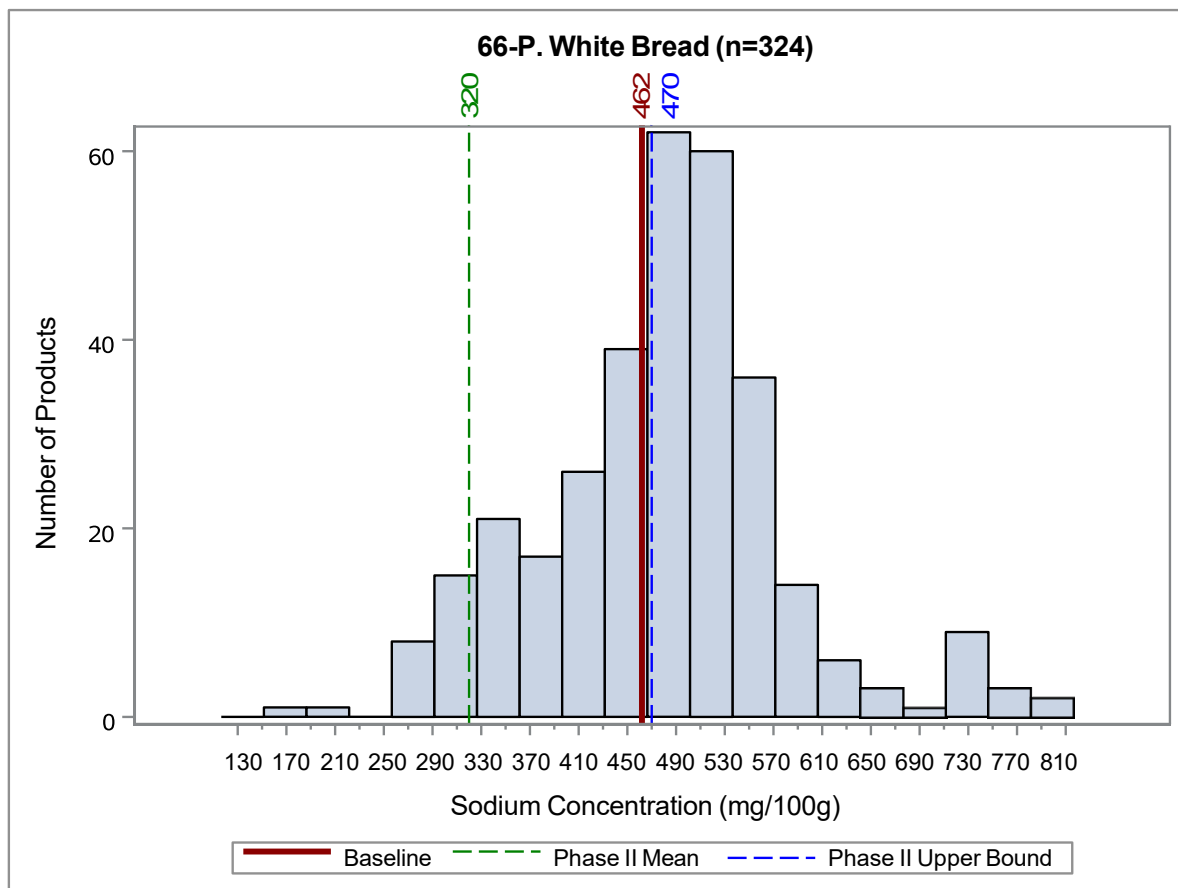
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

66-P. White Bread

Category Description: White breads and other breads not made from whole wheat flour. Example types of bread include white, Italian, potato, French, sourdough, cinnamon raisin, Hawaiian, and buttermilk. Includes various forms of bread (e.g. sandwich bread, loaves, rolls, hamburger and hot dog buns, pitas, flatbread, brioche). Includes breads with additions (e.g. seeds, fruit, herbs). Includes keto bread and all varieties of gluten-free breads. Excludes breads topped with garlic spread and/or cheese (see [68-P](#)) and dessert/sweet quick breads (see [84-P](#)).



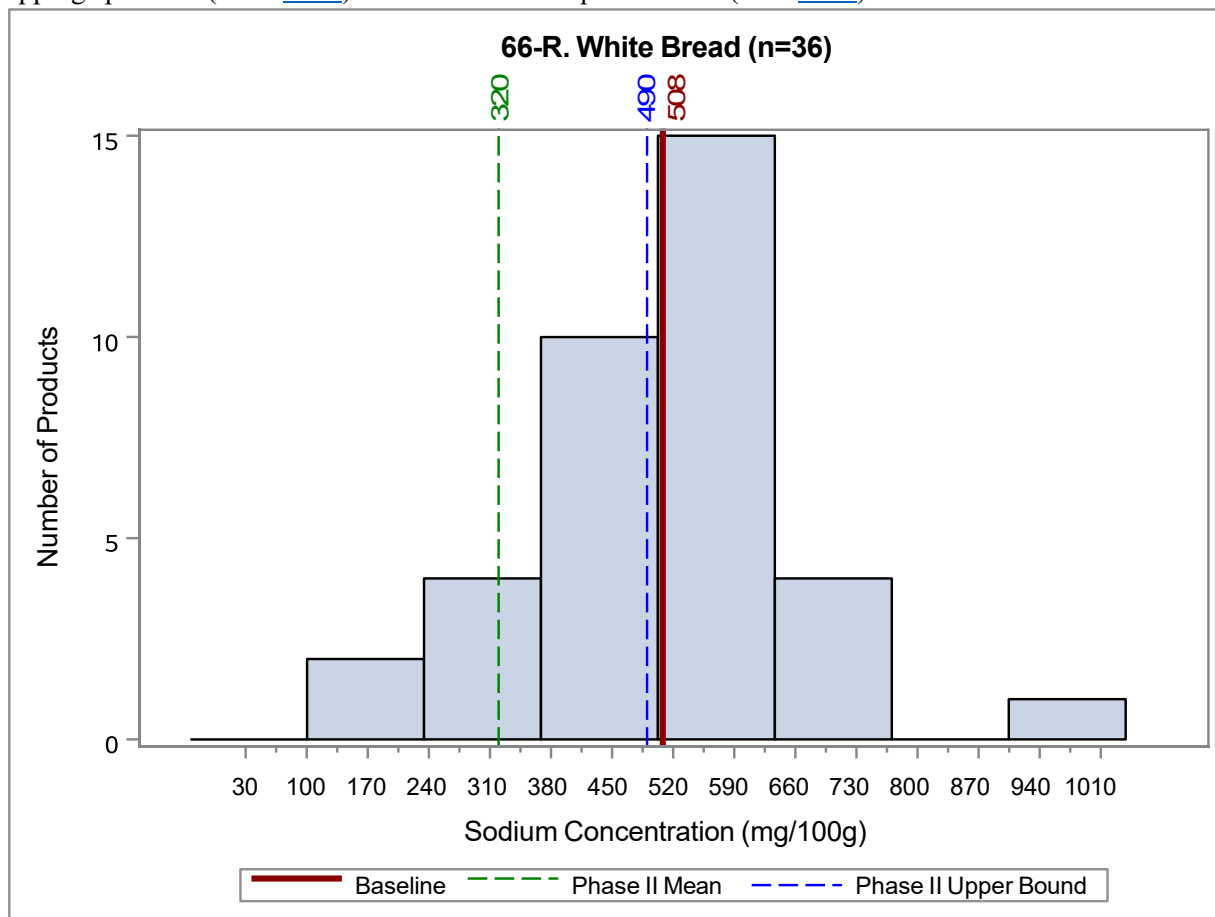
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

66-R. White Bread

Category Description: White breads and other breads not made from whole wheat flour. Example types of bread include white, sourdough, brioche, ciabatta, challah, and focaccia. Includes various forms of bread (e.g. sandwich bread, "artisan" bread, loaves, baguettes, rolls, pitas, flatbread). Includes bread with additions (e.g. seeds, fruit, herbs). Includes toasted bread. Excludes breads with garlic and/or cheese topping/sprinkles (see – [68-R](#)) and dessert/sweet quick breads (see – [84-R](#)).



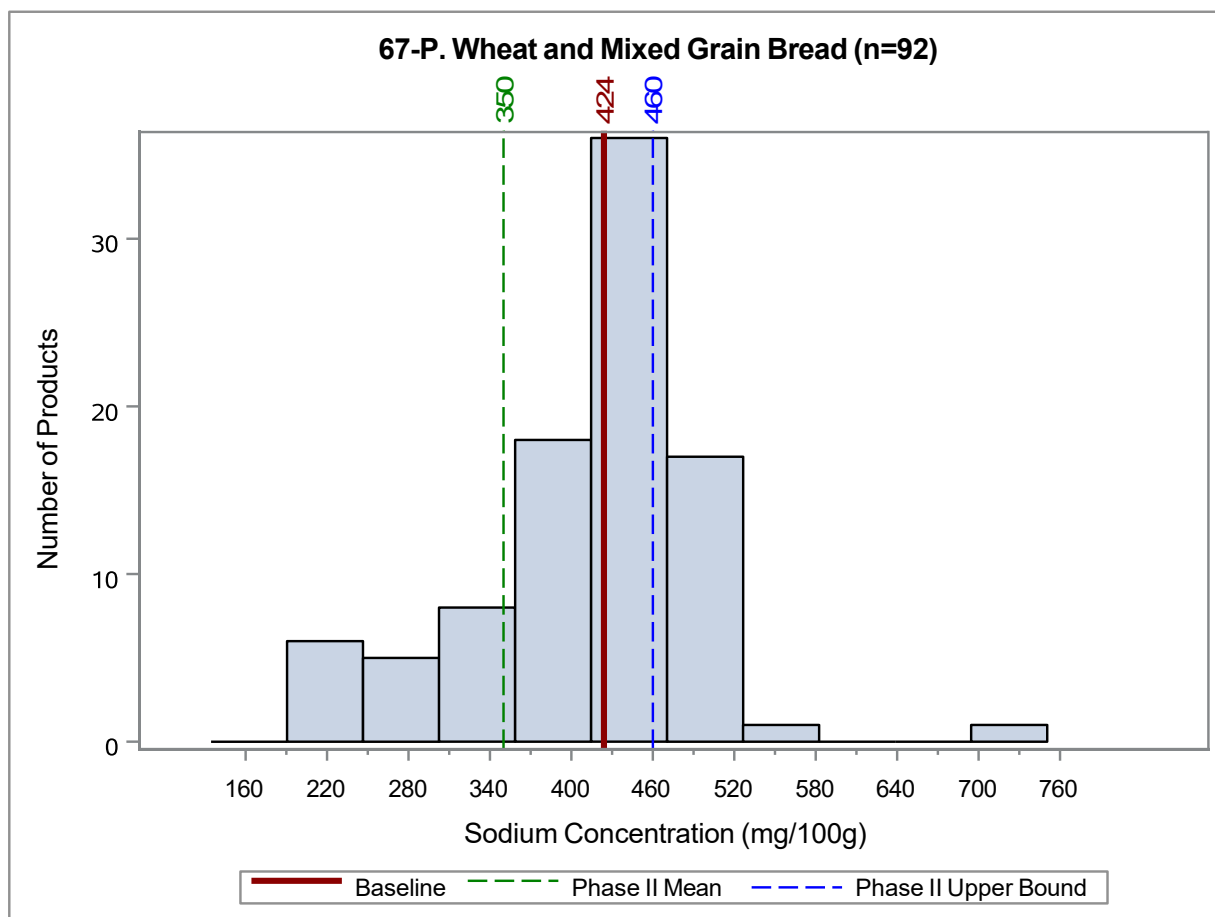
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

67-P. Wheat and Mixed Grain Bread

Category Description: Breads made from whole wheat flour or multigrain breads. Includes various forms of bread (e.g. sandwich bread, loaves, rolls, hamburger and hot dog buns, pitas, flatbread). Includes breads with additions (e.g. seeds, fruit, herbs). Includes breads made from sprouted wheat, wheat berries, or cracked wheat. Excludes gluten-free breads (See [66-P](#)).



Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

67-R. Wheat and Mixed Grain Bread

Category Description: Multigrain breads and other breads made from whole wheat flour. Includes various forms of bread (e.g. sandwich bread, "artisan" bread, loaves, baguettes, rolls, pitas, flatbread). Includes toasted bread. Includes breads called wheat, even if not made from whole wheat. Includes breads made from oats or oatmeal.



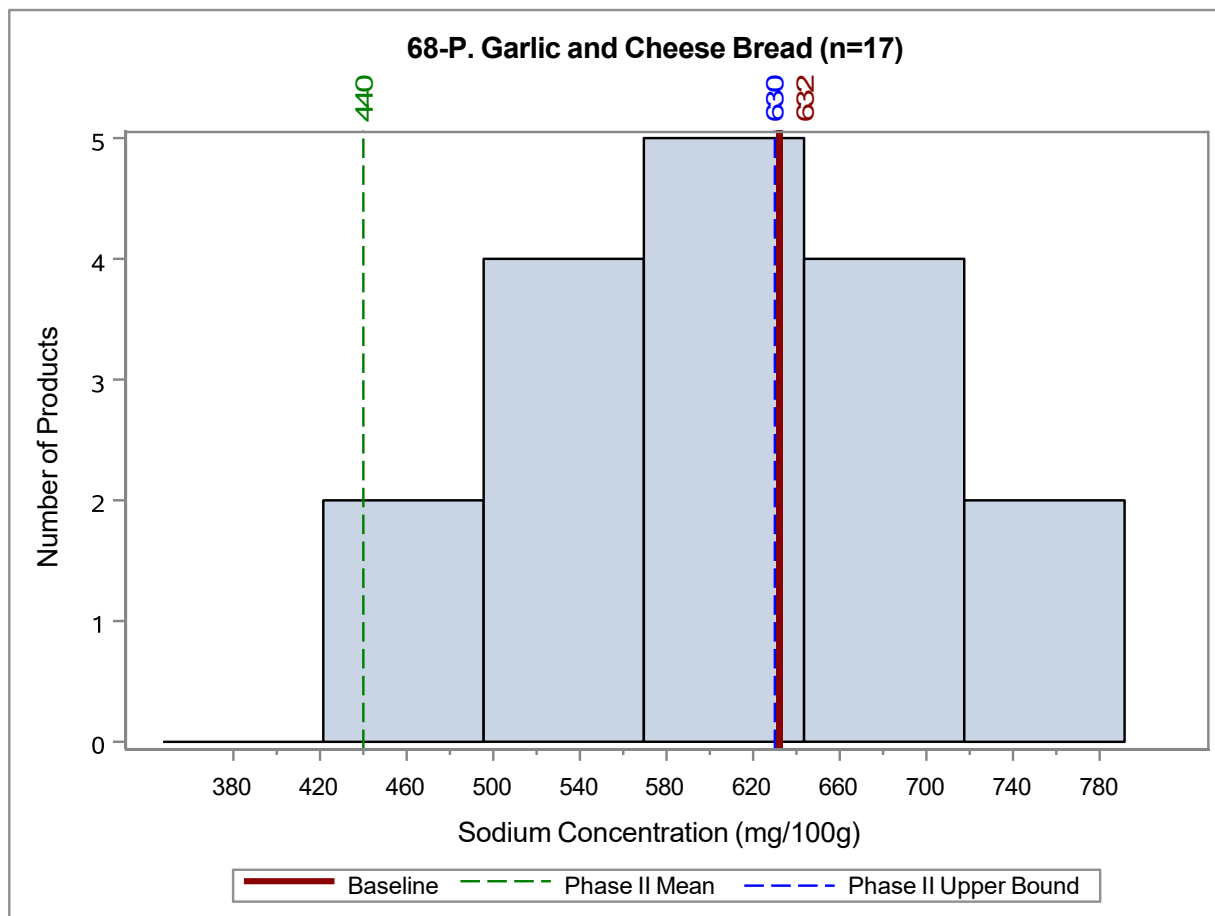
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

68-P. Garlic and Cheese Bread

Category Description: Bread topped with garlic spread and/or cheese. Includes soft breadsticks. Excludes breads with light cheese sprinkled on top (see [-66-P](#), [67-P](#)) and soft breadsticks stuffed with cheese/pizza toppings (see [154](#)). Excludes hard breadsticks (See [-79-P](#)).



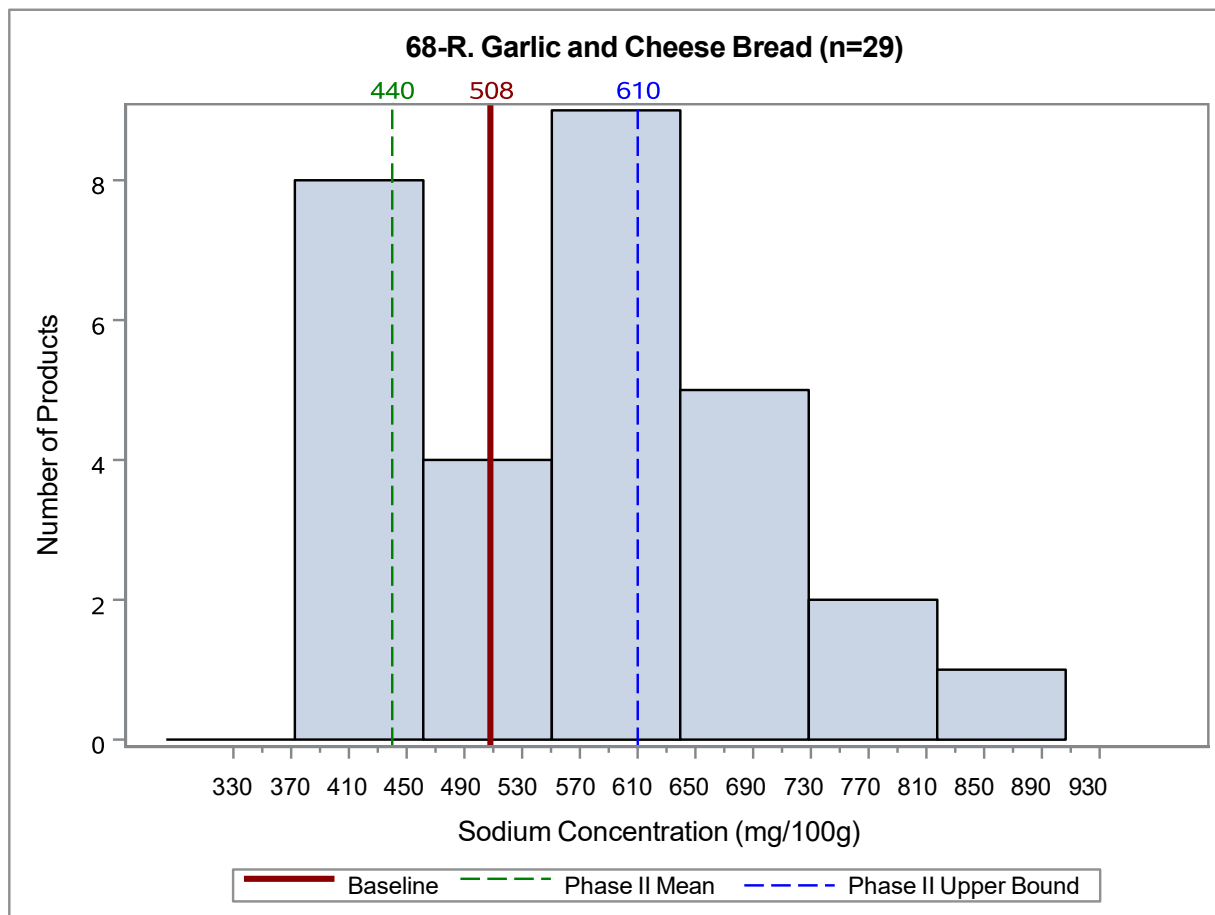
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

68-R. Garlic and Cheese Bread

Category Description: Breads topped with garlic and/or cheese. Example types of bread include Texas toast, breadsticks, cheese sticks, and garlic knots. Includes soft breadsticks and breads made partially with cheese. Includes toasted bread. Includes breads topped with savory meat (e.g. pepperoni) and breads sprinkled with garlic and/or cheese.



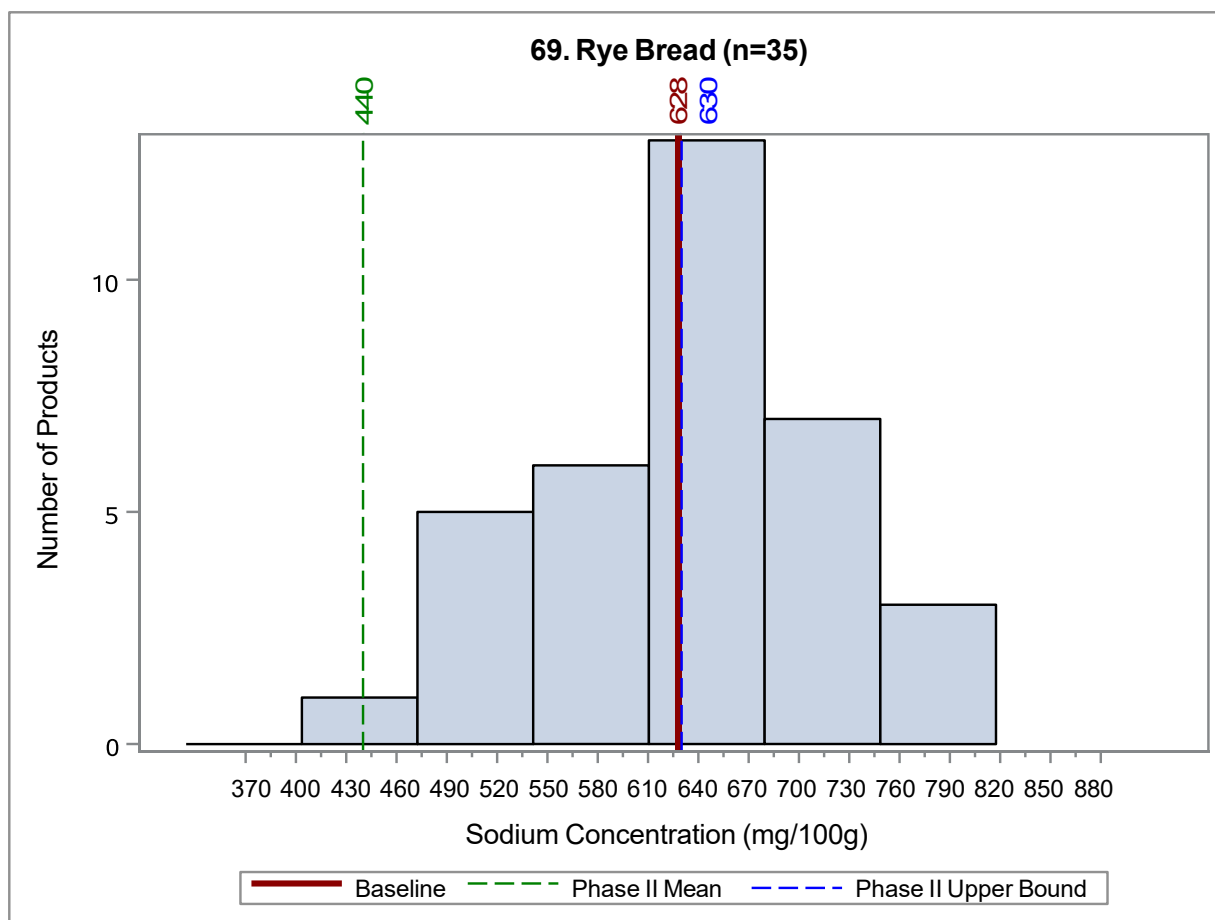
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

69. Rye Bread

Category Description: Rye and pumpernickel breads. Includes breads made primarily from rye flour (regardless of whether the product name includes the term 'rye').



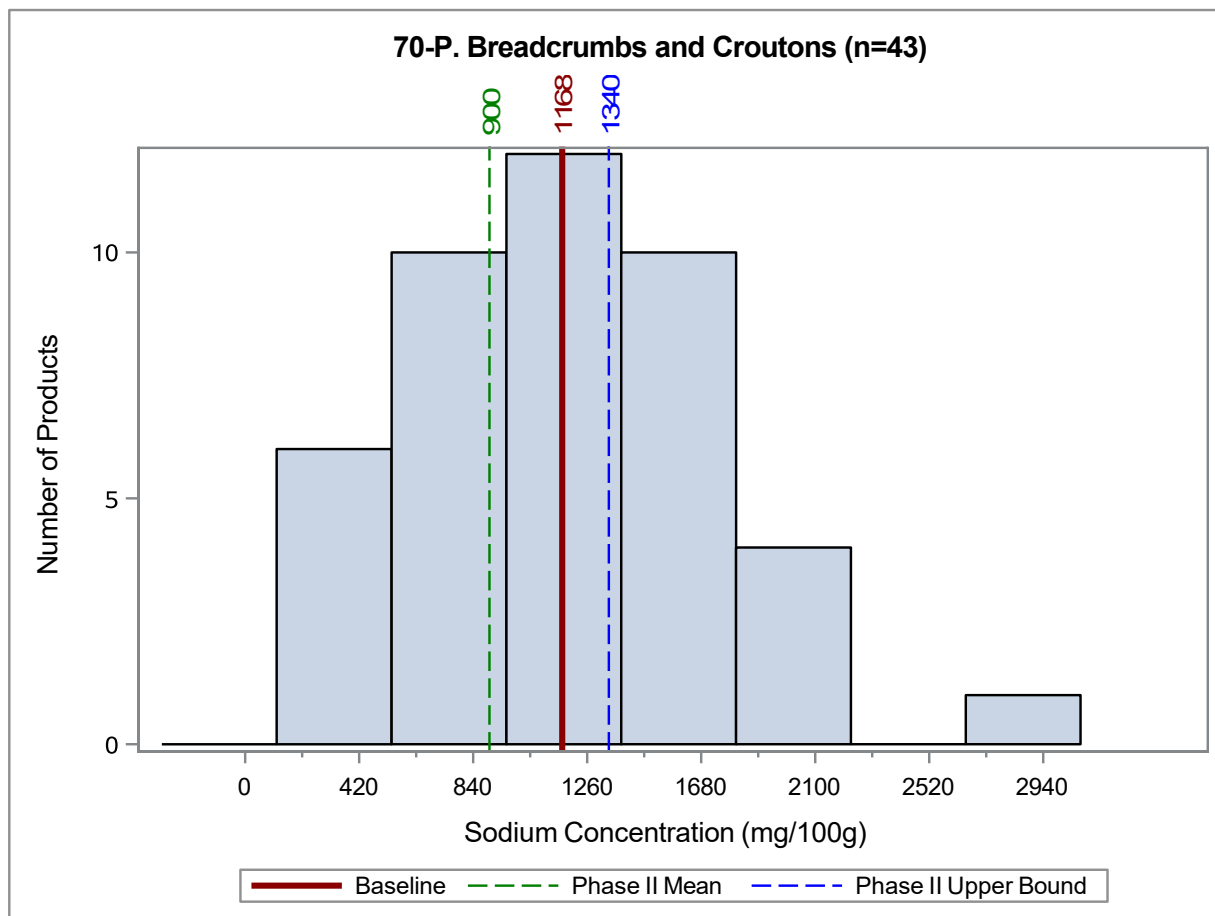
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

70-P. Breadcrumbs and Croutons

Category Description: Breadcrumbs and croutons. Includes all types of croutons and both traditional seasoned breadcrumbs and other types (e.g. panko breadcrumbs, corn flake crumbs, cracker crumbs). Includes gluten-free products.



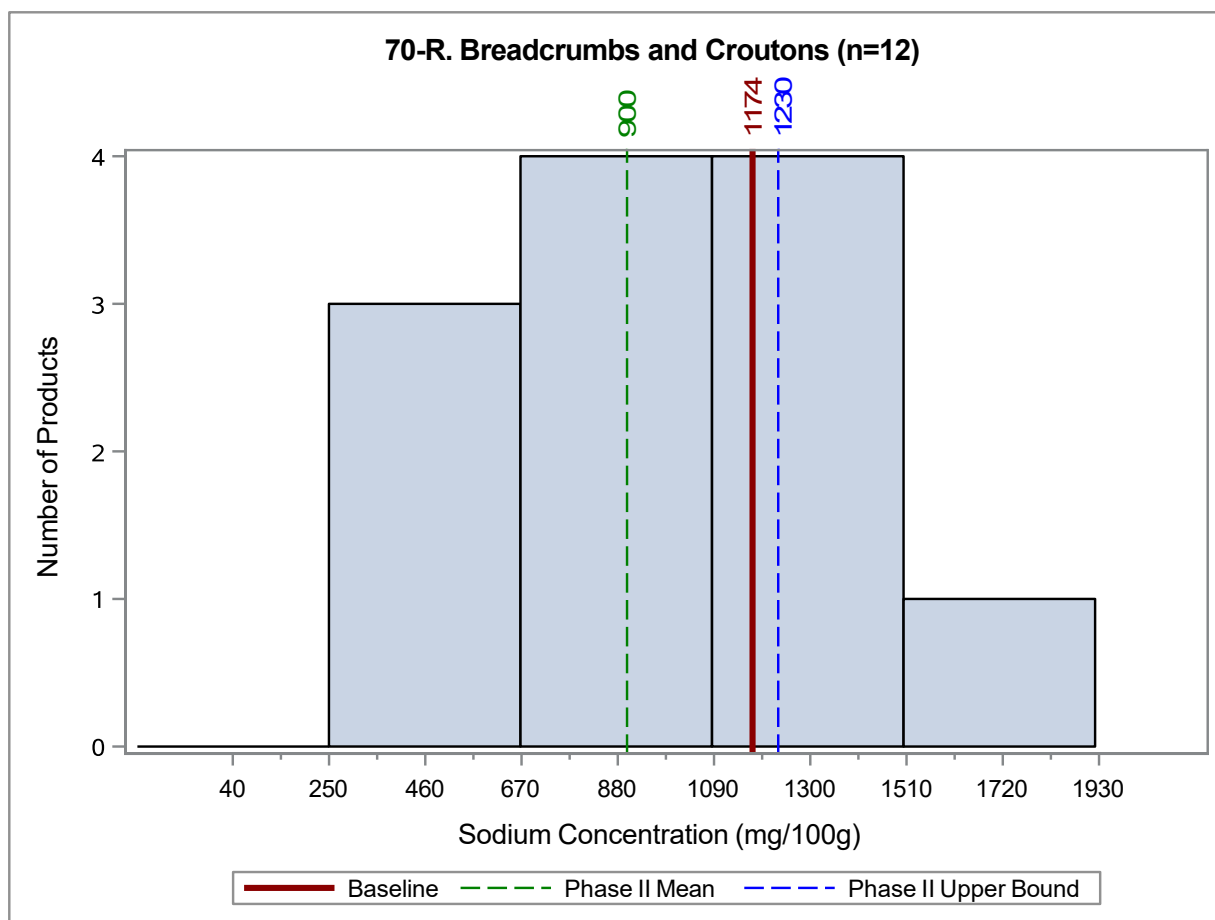
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

70-R. Breadcrumbs and Croutons

Category Description: Croutons. Includes all types and flavors of croutons (e.g. garlic parmesan croutons). Restaurant dataset does not include breadcrumbs.



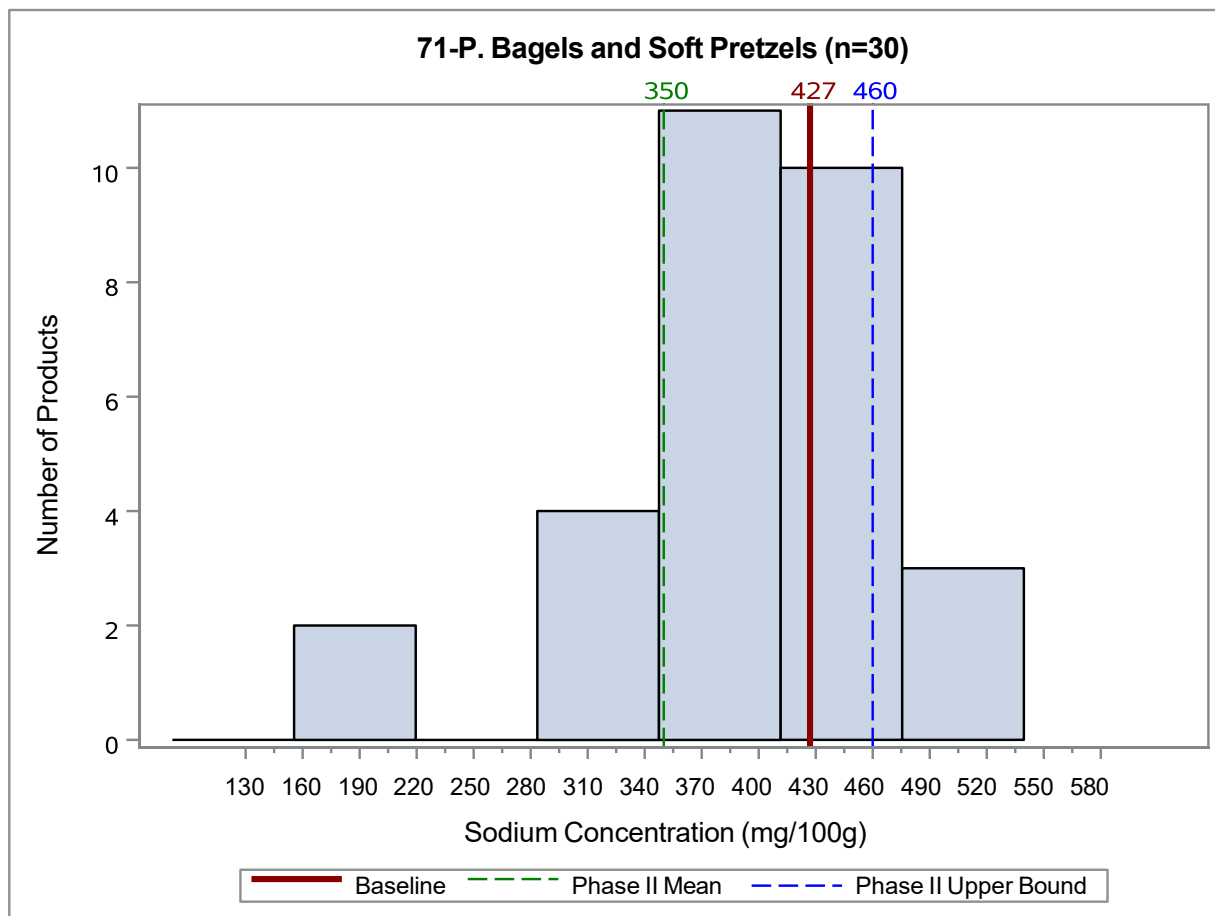
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

71-P. Bagels and Soft Pretzels

Category Description: Bagels and soft pretzels. Includes bialys, pretzel bread, bagel thins, and bagel holes. Excludes bagel sandwiches (see [131-P](#)), pizza bagels (see [154](#)), and filled/stuffed frozen pretzel appetizers (see [154](#)).



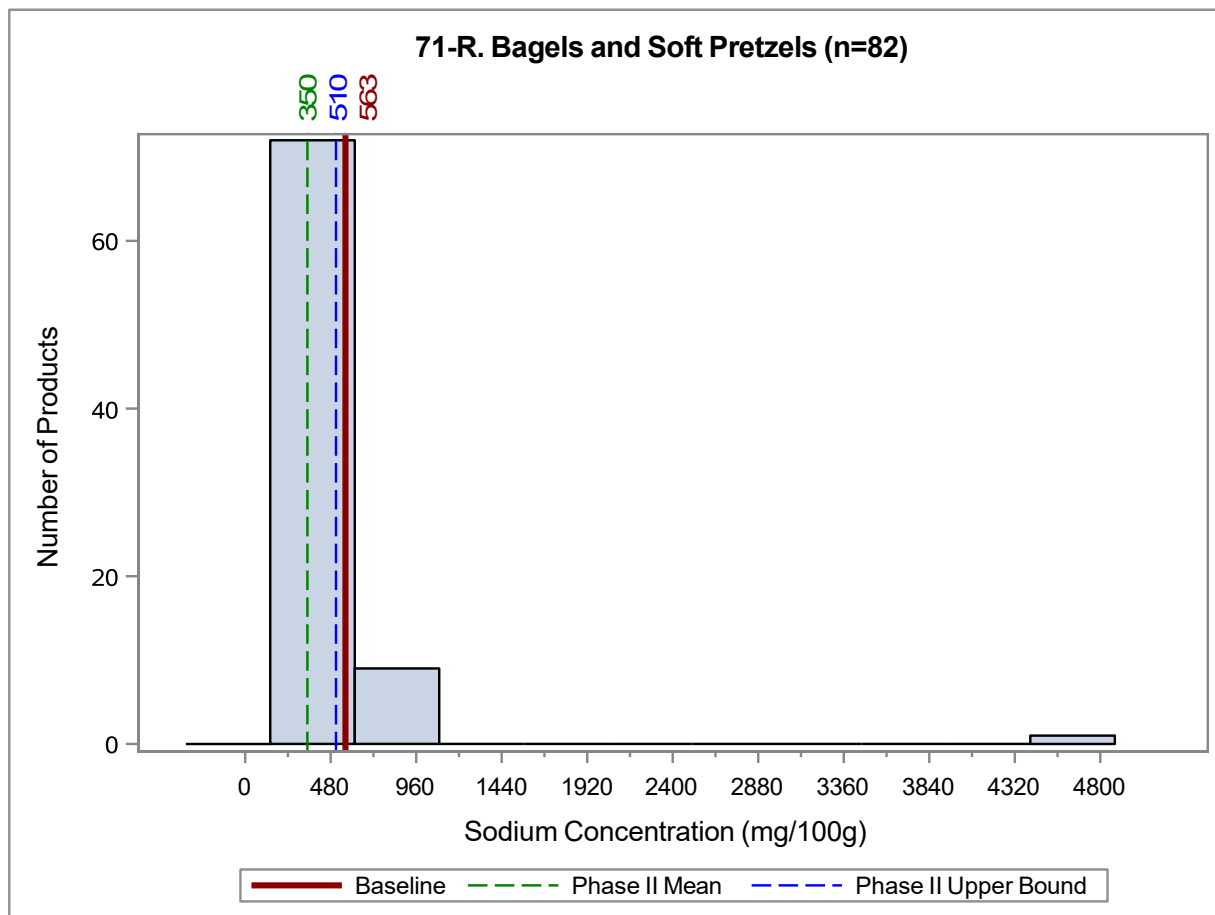
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

71-R. Bagels and Soft Pretzels

Category Description: Bagels and soft pretzels. Includes flavored bagels and pretzels (e.g. sour cream and onion, asiago cheese). Includes bagels and pretzels with additions that are both savory (e.g. pepperoni, cheese) and sweet (e.g. chocolate chips). Includes whole wheat items. Excludes bagel sandwiches (see [121-R](#) to [126-R](#), [-131-R](#)). Excludes pretzels and bagels with sauce.



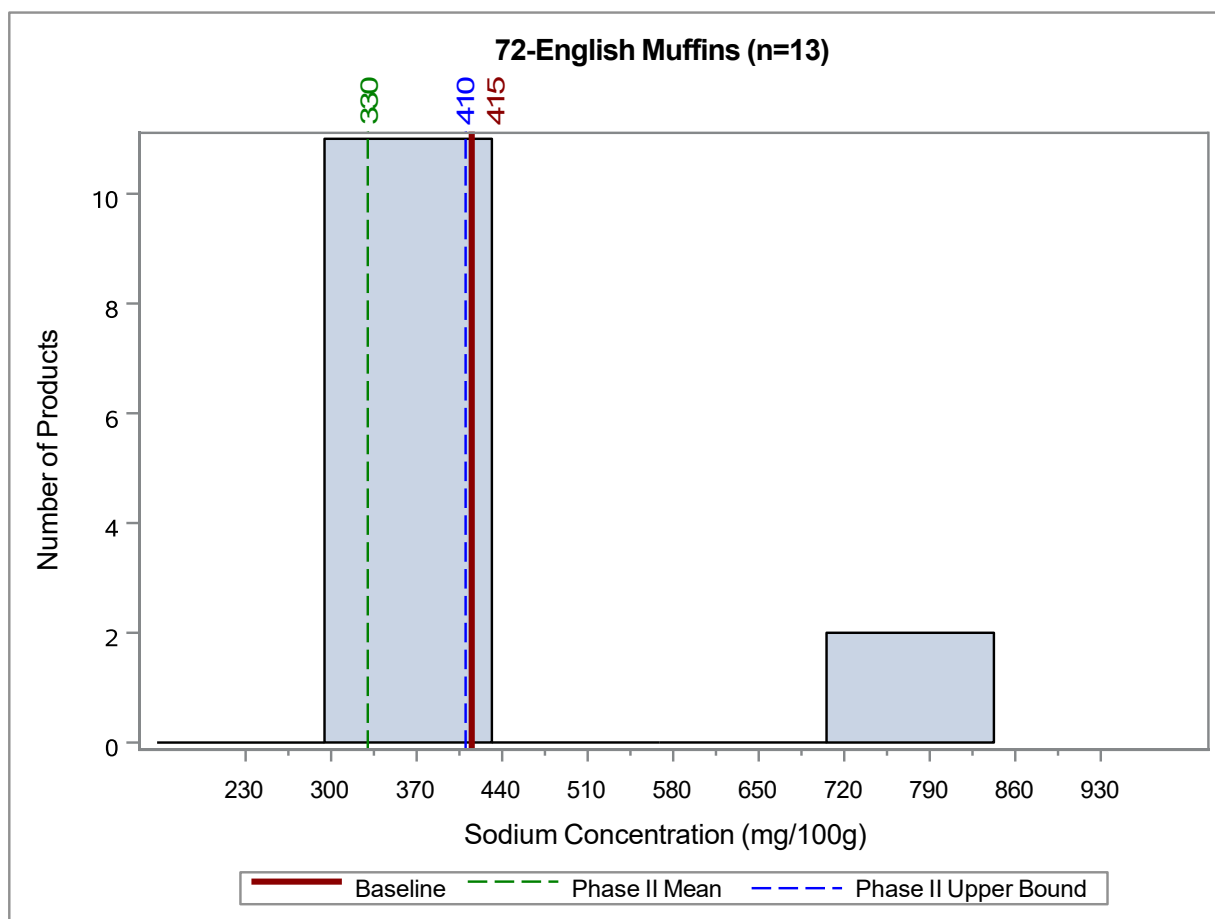
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

72-English Muffins

Category Description: English muffins. Includes all varieties. Includes crumpets.



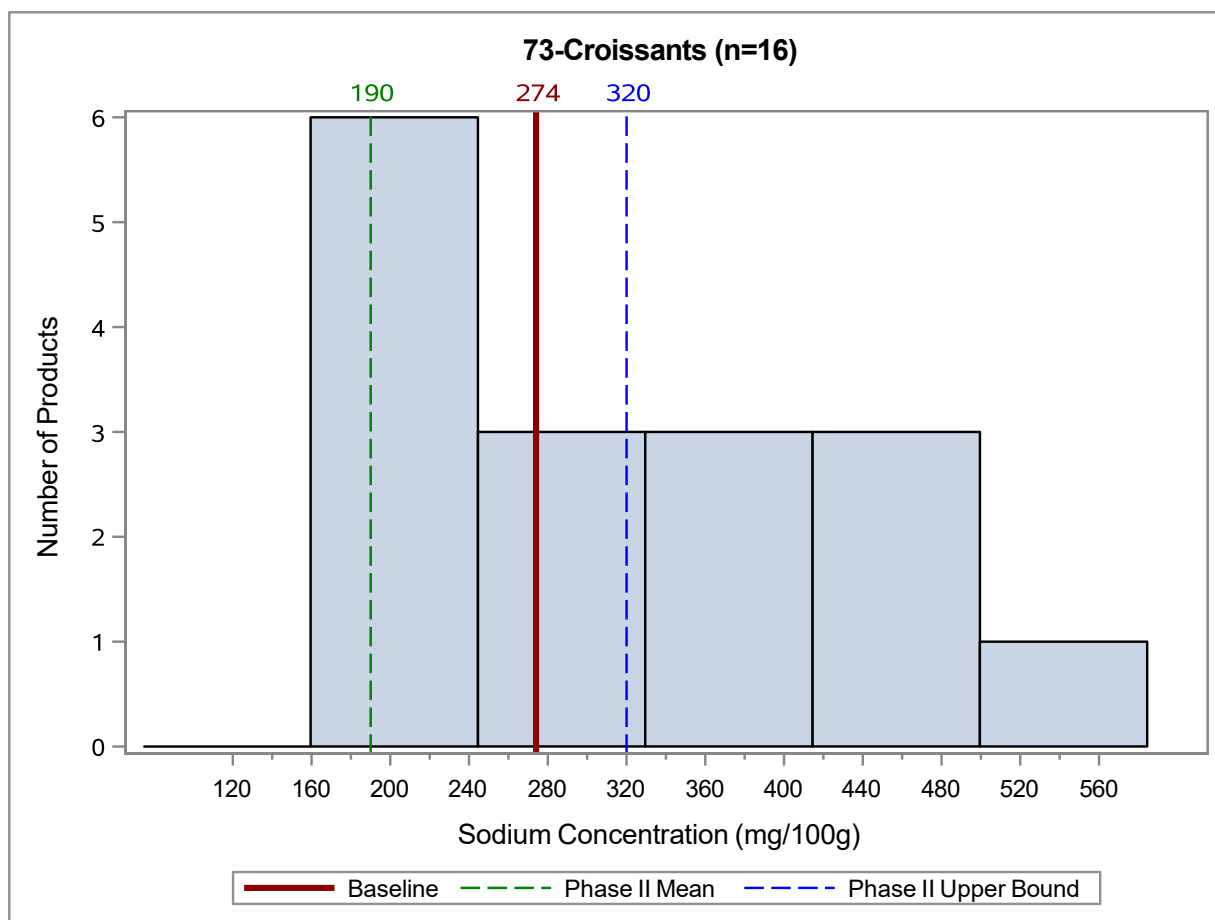
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

73-Croissants

Category Description: Croissants. Includes croissants with fillings (e.g. fruit, chocolate, cheese). Excludes refrigerated and frozen croissant dough (see [86-87](#)).



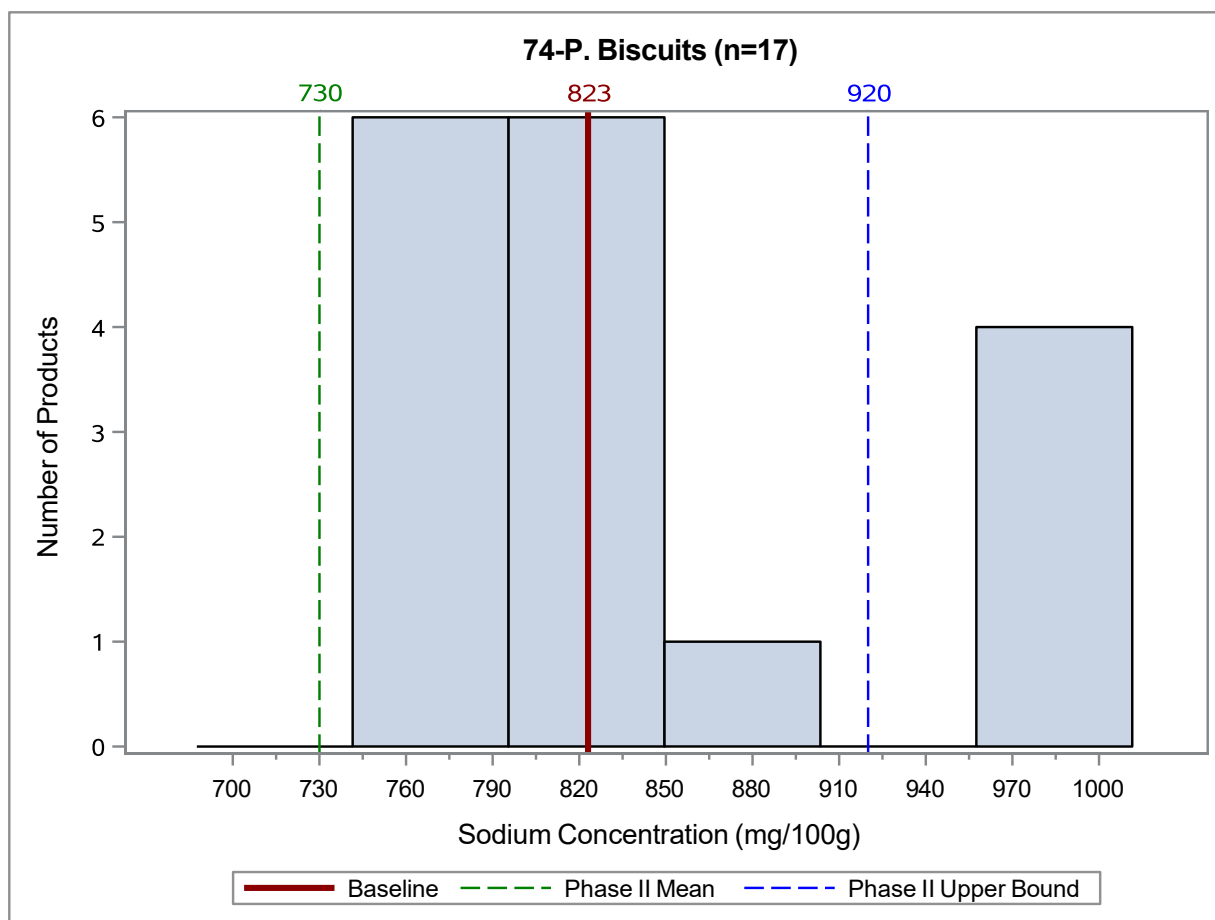
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

74-P. Biscuits

Category Description: Shelf stable, refrigerated, and frozen biscuits and biscuit dough. Includes biscuits with additions (e.g. cheese) and gluten-free biscuits.



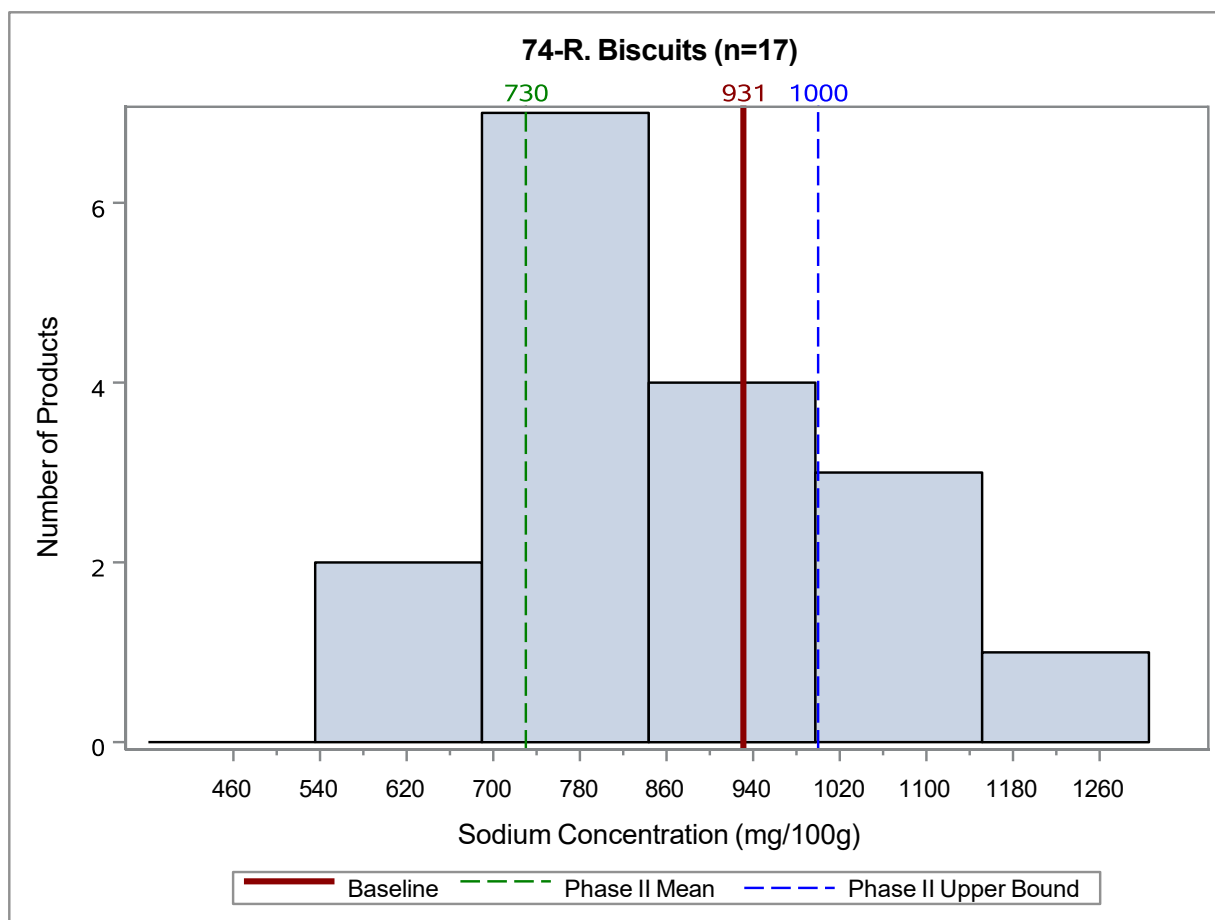
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

74-R. Biscuits

Category Description: Biscuits. Includes biscuits with sweet and savory toppings and/or additions (e.g. icing, honey, cinnamon, cheese, raisins). Excludes biscuits with gravy (see –[149-R](#)).



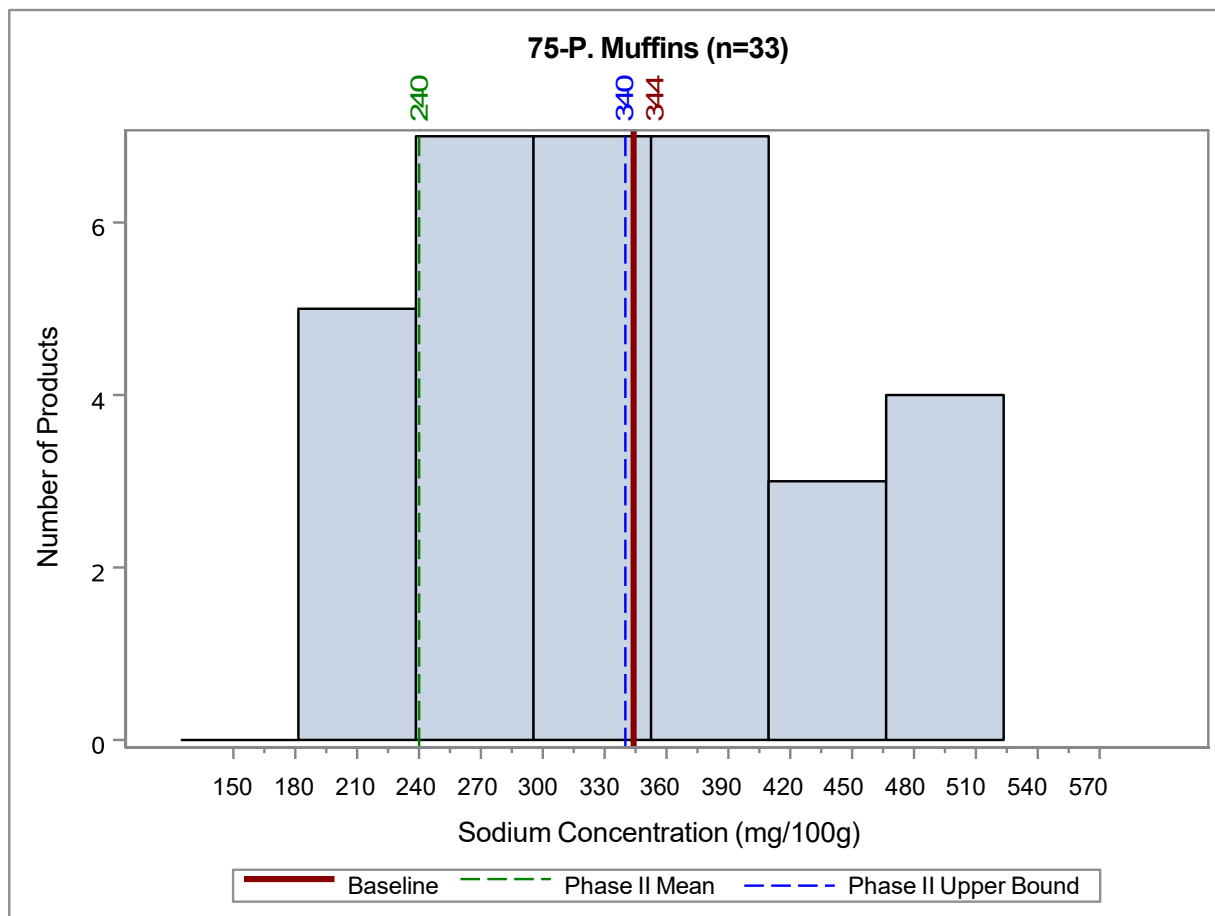
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

75-P. Muffins

Category Description: Muffins. Includes both sweet and savory flavors (e.g. chocolate chip, blueberry, banana nut, cheese). Includes miniature and muffin top varieties, as well as muffin "sticks" and gluten-free muffins. Excludes cornbread and corn muffins (see [76-P](#)) and muffin mix (see [88](#)).



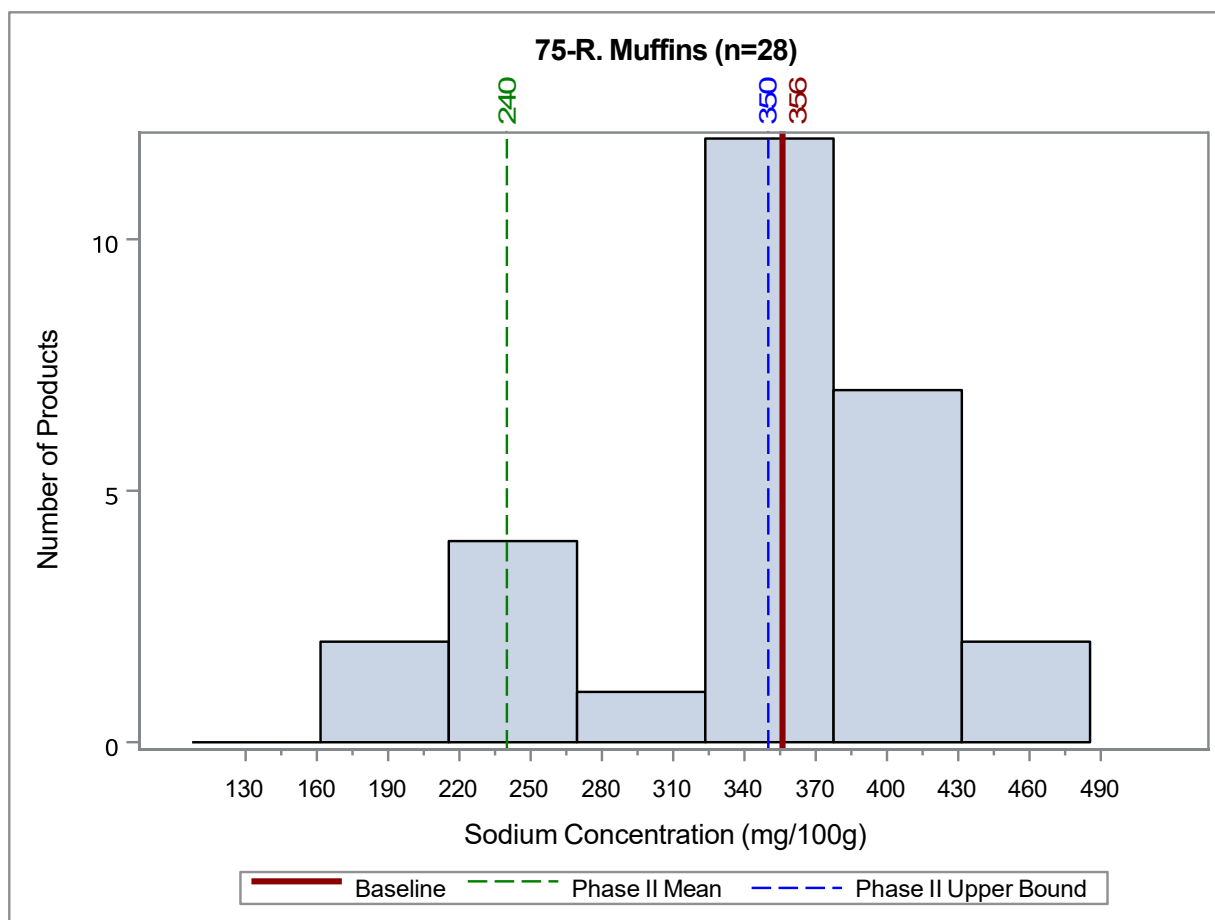
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

75-R. Muffins

Category Description: Muffins. Includes both sweet and savory flavors (e.g. chocolate chip, banana nut, raisin bran, whole wheat). Includes muffin tops. Excludes cornbread and corn muffins (see [76-R](#)).



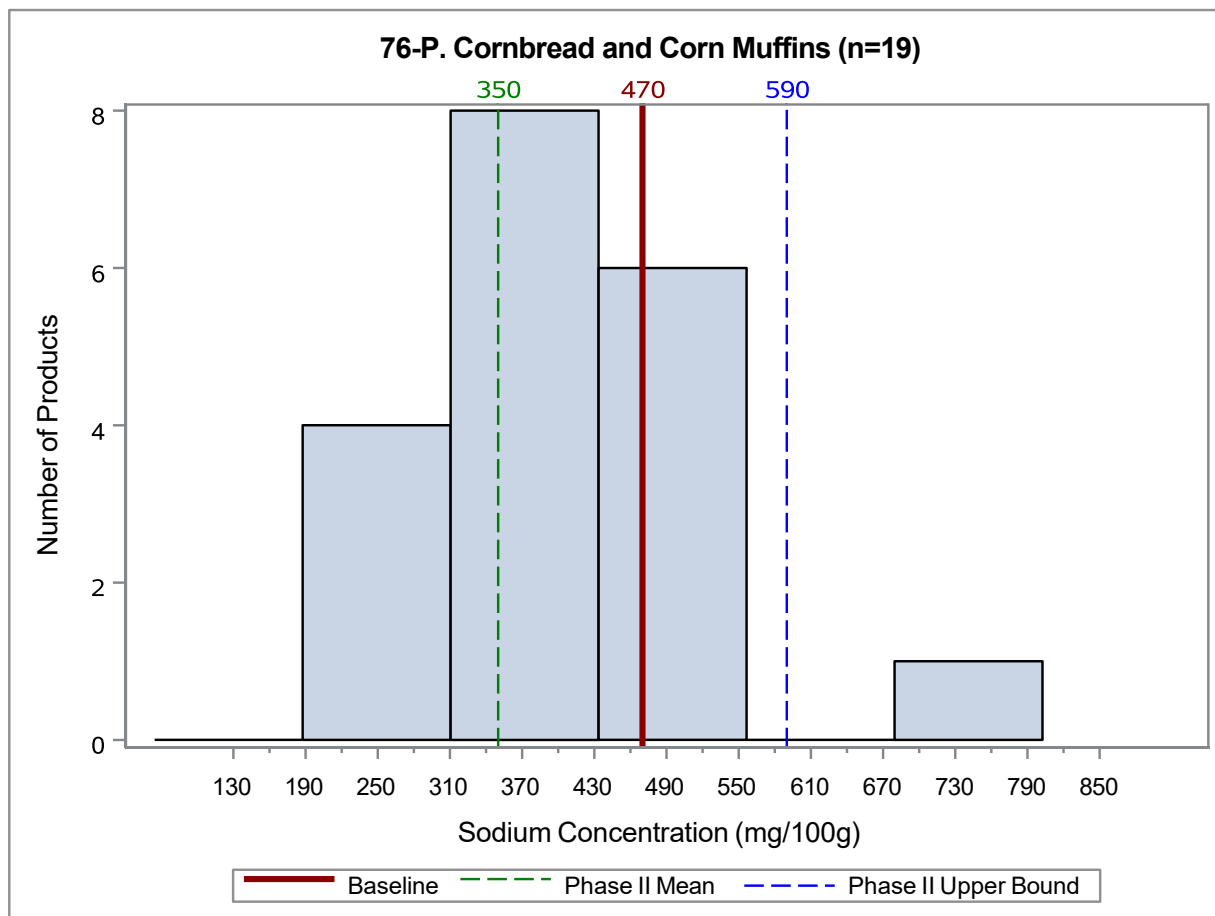
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

76-P. Cornbread and Corn Muffins

Category Description: Cornbread and corn muffins. Includes miniature and muffin top varieties. Includes gluten-free cornbread. Excludes cornbread mix and corn muffin mix (see [88](#)). Excludes corn biscuits (see [74-P](#)).



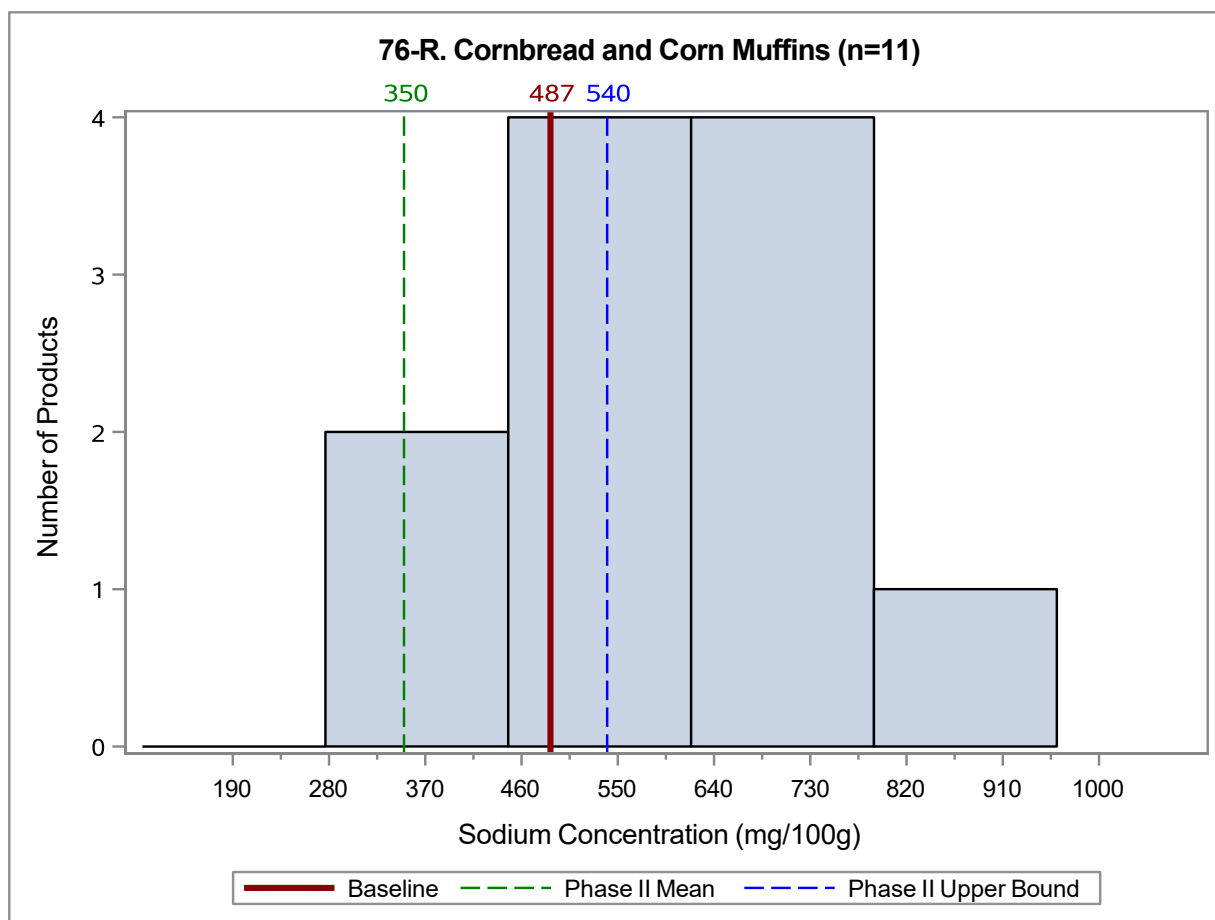
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

76-R. Cornbread and Corn Muffins

Category Description: Cornbread and corn muffins. Includes cornbread and corn muffins with additions (e.g. jalapenos, honey). Includes hushpuppies.



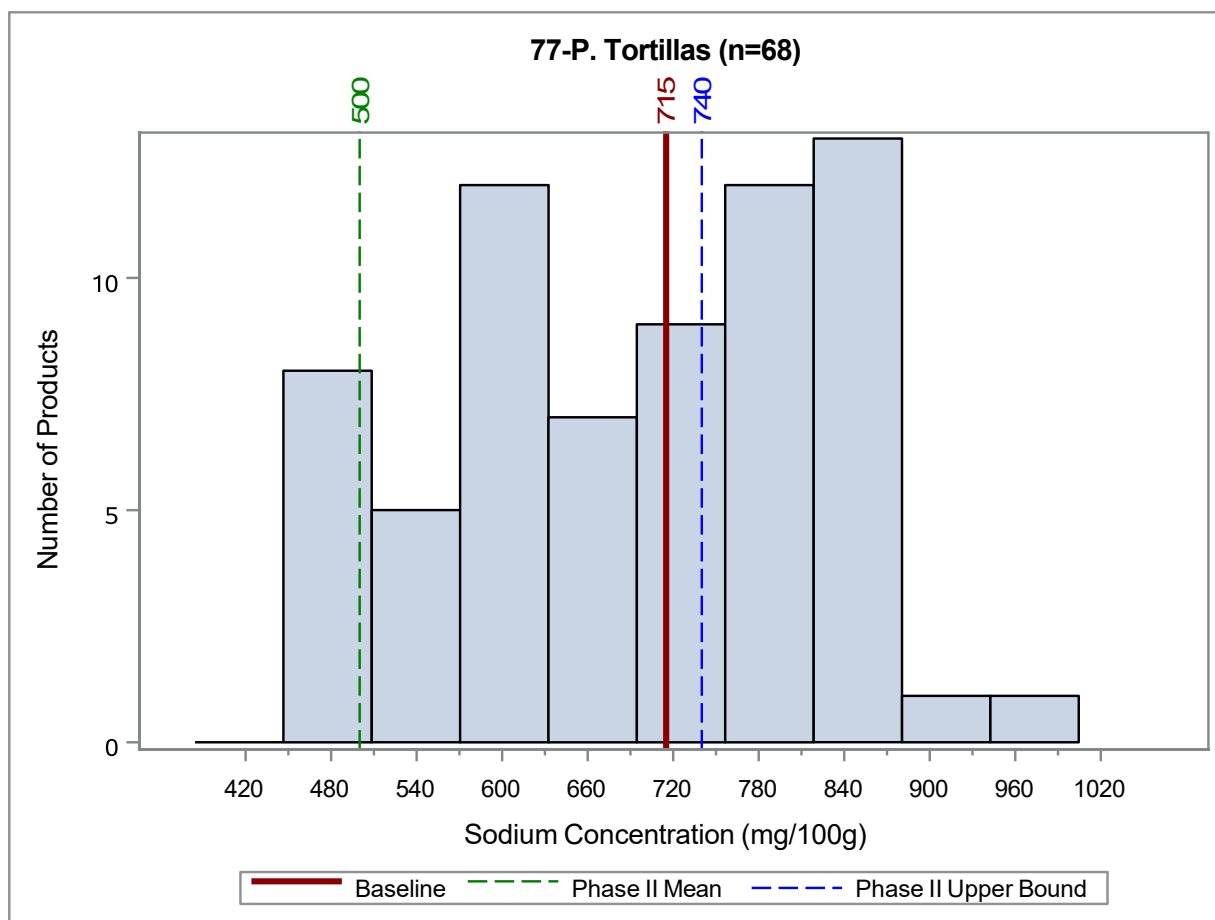
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

77-P. Tortillas

Category Description: Soft tortillas made from wheat and other flours. Excludes tortillas made from corn flour. Excludes flatbreads (see – [66-P](#) to [68-P](#), [69](#)).



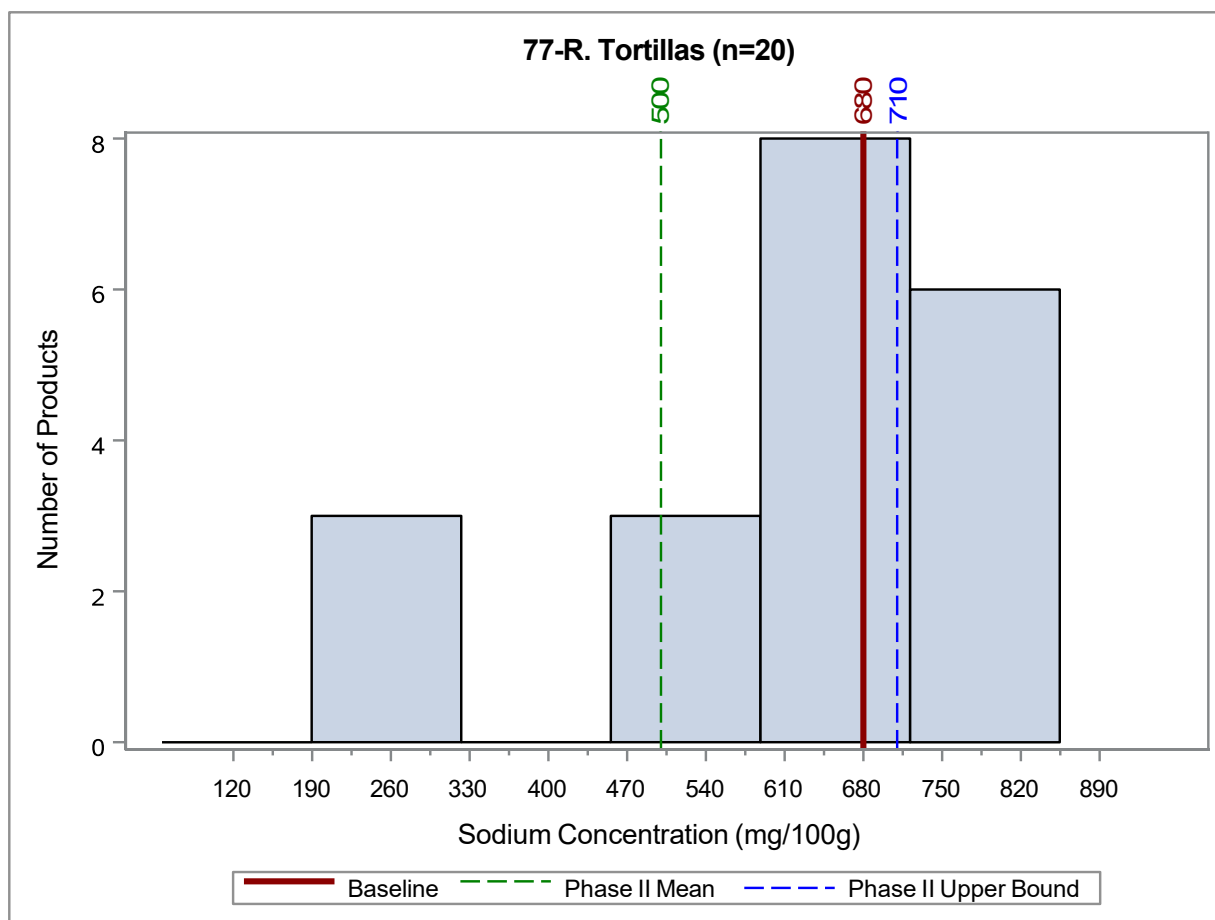
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

77-R. Tortillas

Category Description: Soft tortillas made from wheat and other flours. Excludes tortillas made from corn flour. Excludes flatbreads (see [66-R-68-R](#), [69](#)).



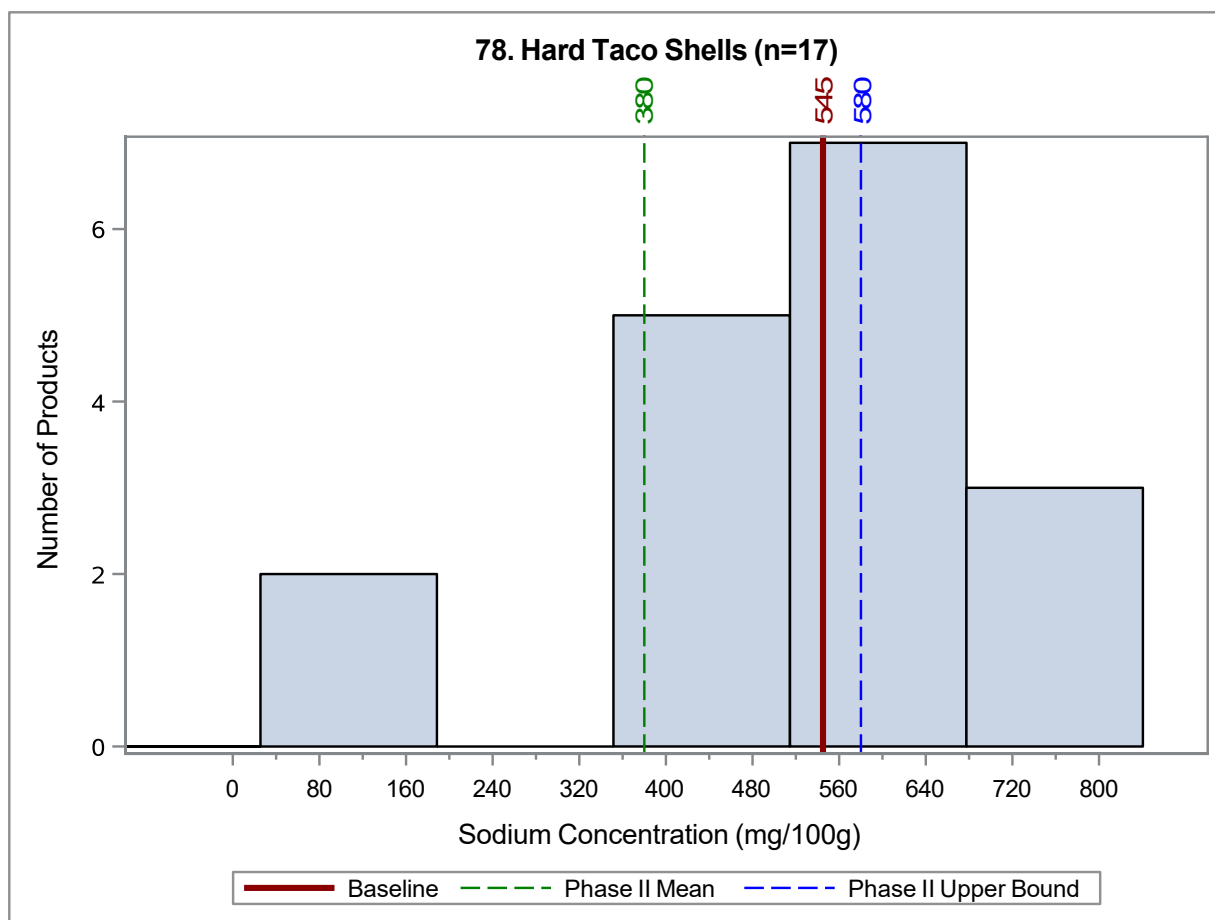
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

78. Hard Taco Shells

Category Description: Hard taco shells made from corn, wheat, and other flours. Includes taco salad shells and tostadas. Includes gluten-free varieties.



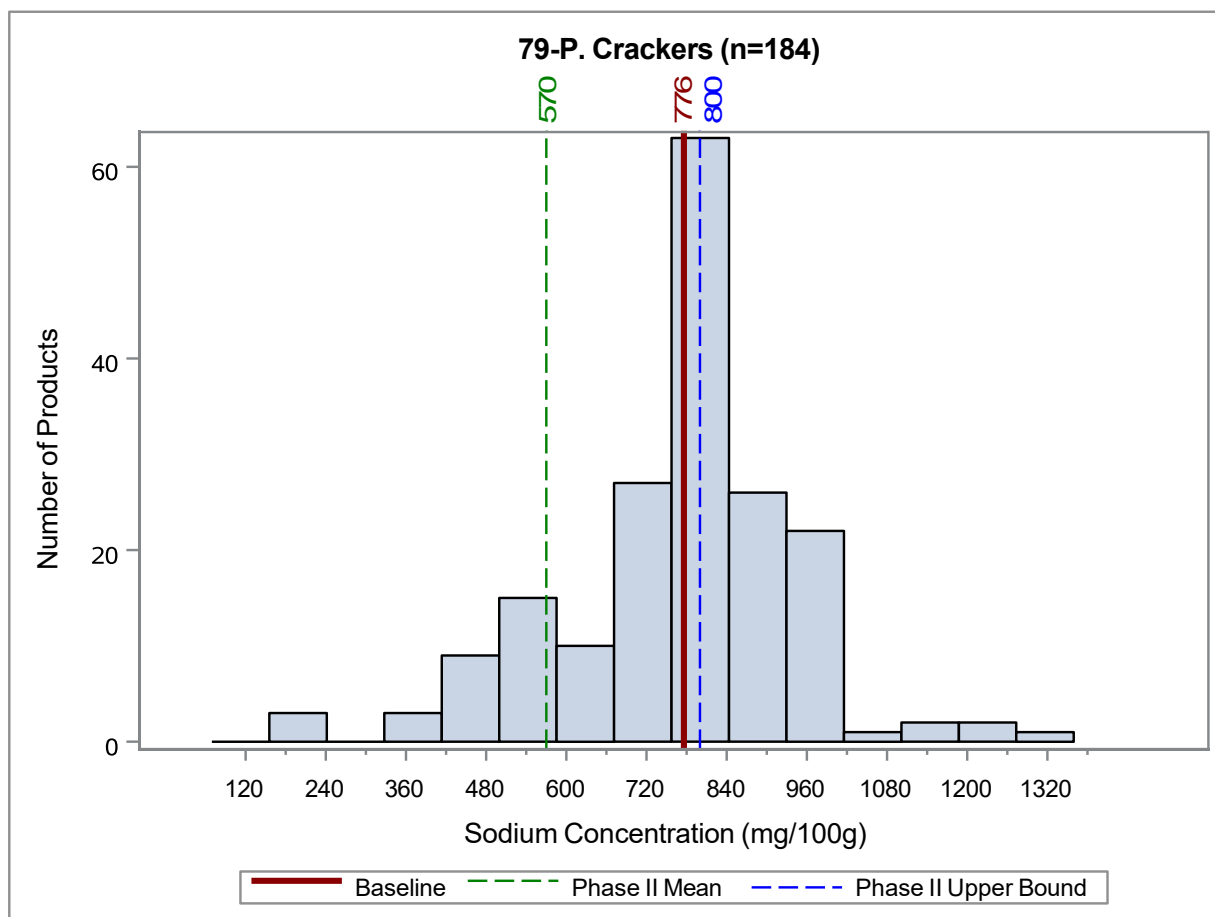
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

79-P. Crackers

Category Description: Crackers. Examples include snack crackers, saltines, graham crackers, filled/sandwich crackers, hard breadstick crackers, cheese crackers, sesame sticks, and rice crackers. Includes pita chips and bagel chips. Excludes animal crackers (see [83-P](#)), pretzel crackers (see [117](#)), and crackers that come with spreads (see [120](#)).



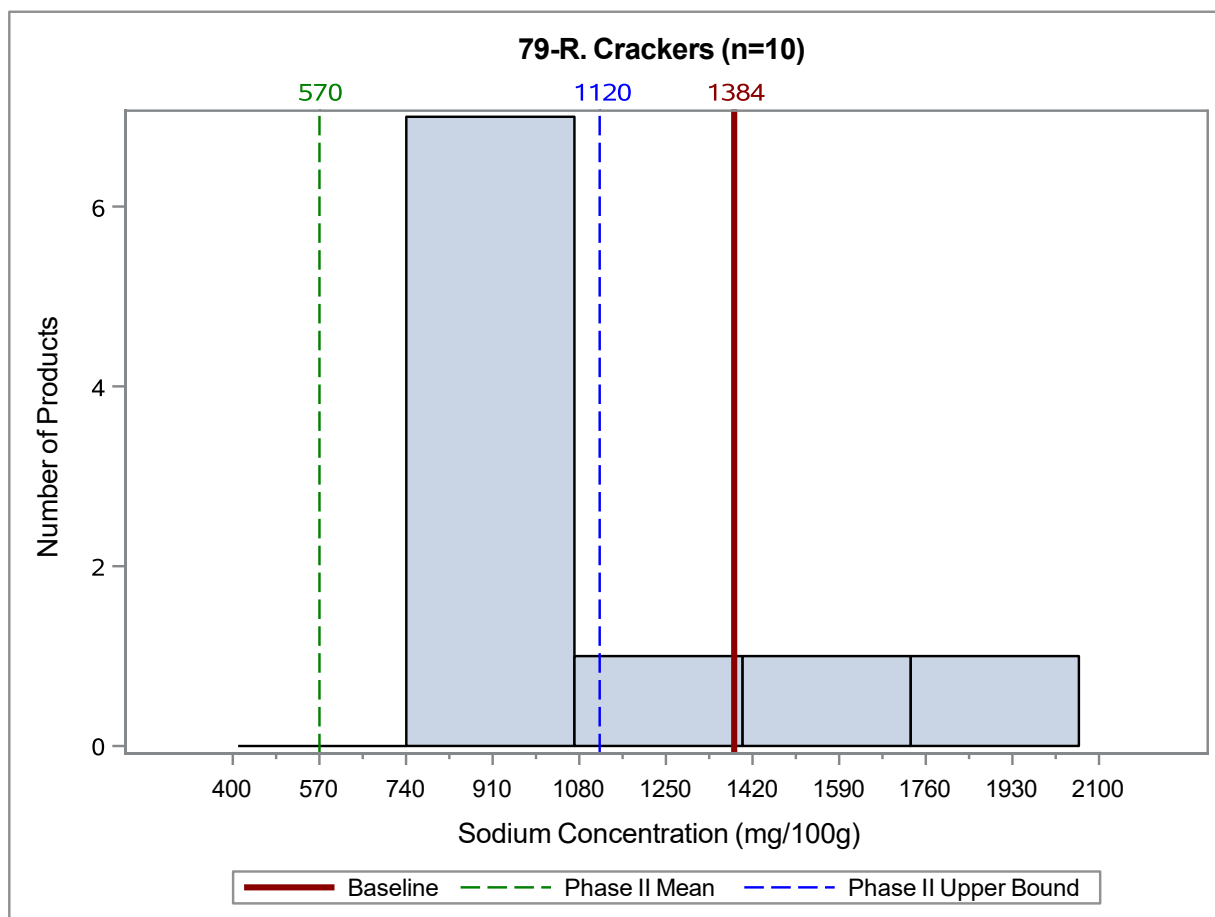
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

79-R. Crackers

Category Description: Crackers. Examples include snack crackers, saltines, graham crackers, filled/sandwich crackers, hard breadstick crackers, cheese crackers, sesame sticks, and rice crackers. Includes pita chips and bagel chips. Excludes animal crackers (see [83-R](#)), pretzel crackers (see [117](#)), and crackers that come with spreads (see [120](#)).



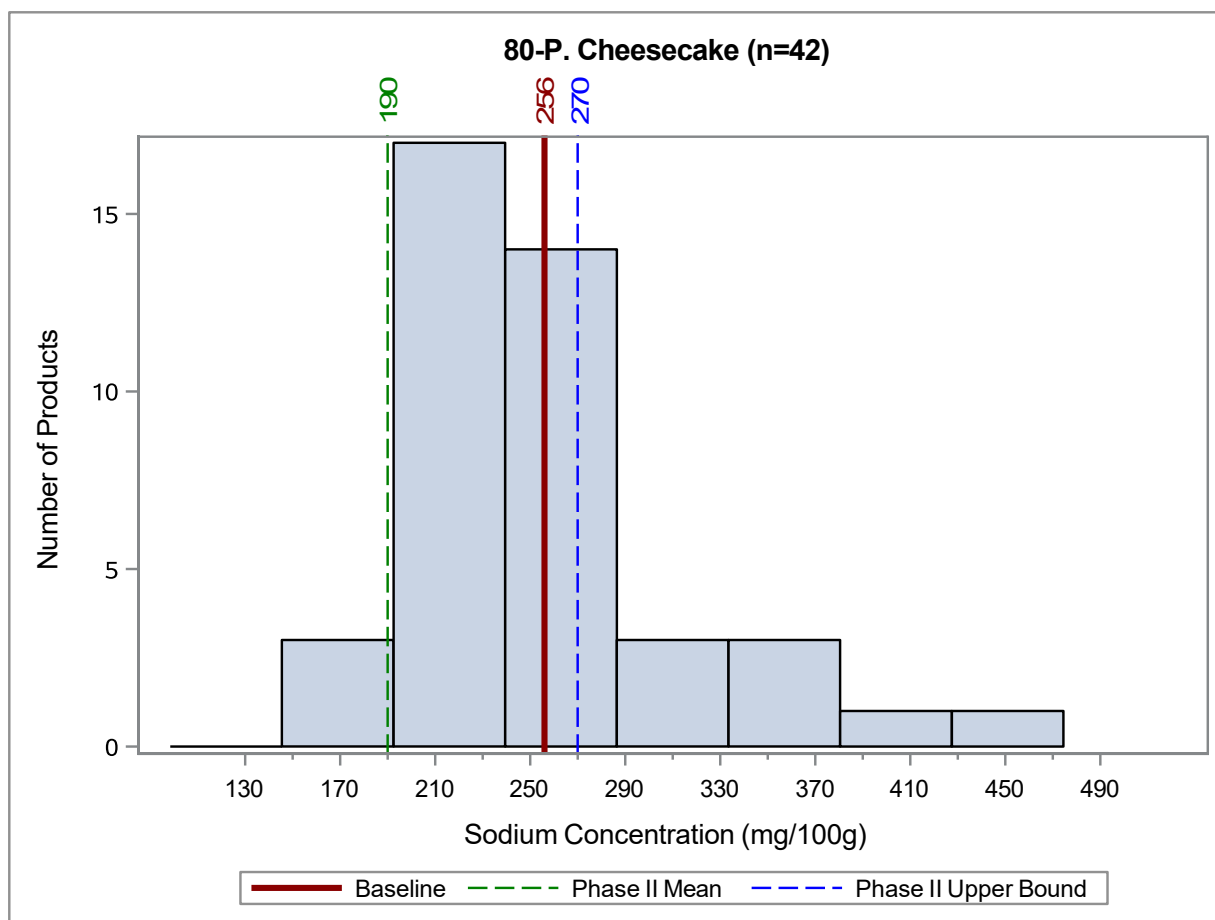
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

80-P. Cheesecake

Category Description: Cakes made with cream and soft cheese. Products may or may not have a grain crust. Includes flavored cheesecakes and cheesecakes with toppings.



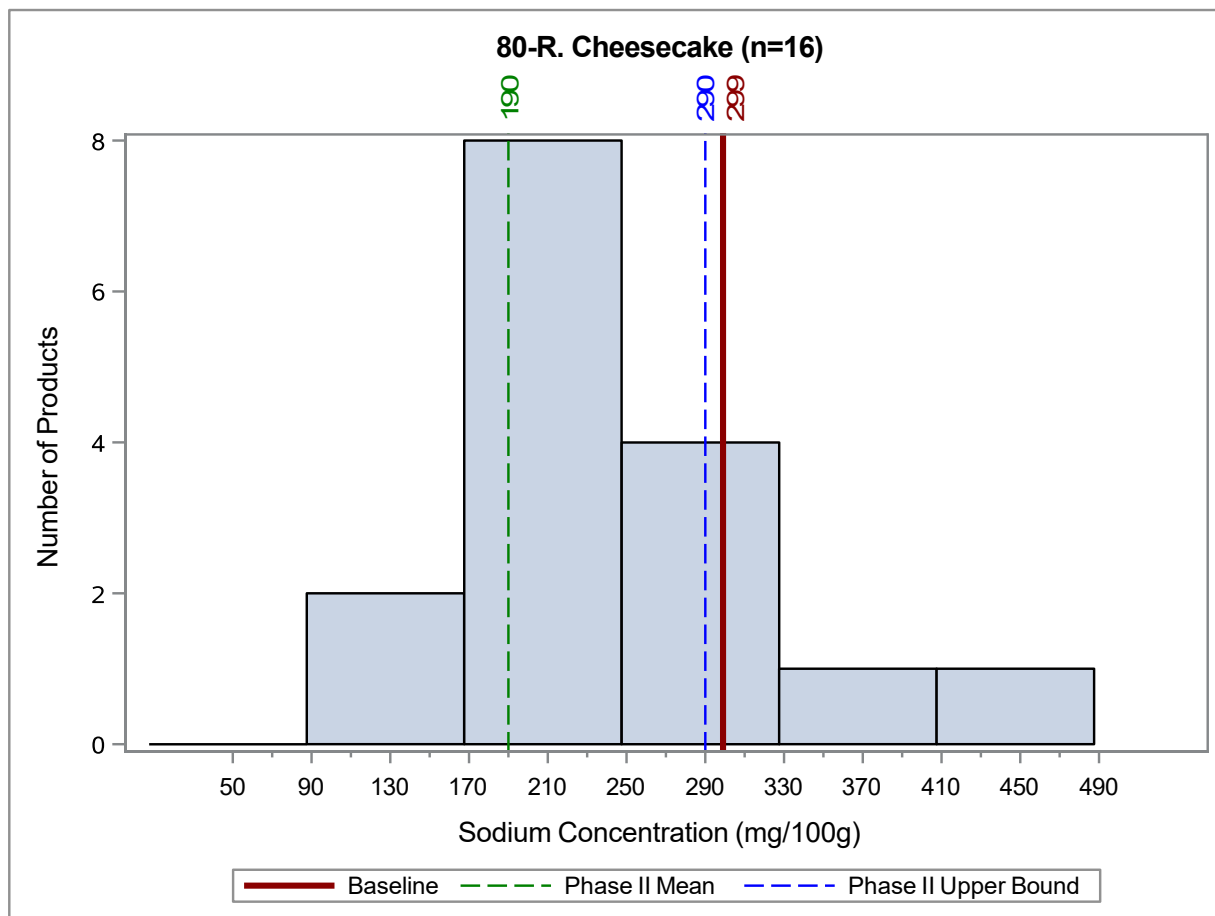
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

80-R. Cheesecake

Category Description: Cakes made with cream and soft cheese. Items may or may not have a grain crust. Includes flavored cheesecakes and cheesecakes with toppings and/or additions (e.g. fruit, fudge, whipped cream). Excludes fried cheesecake.



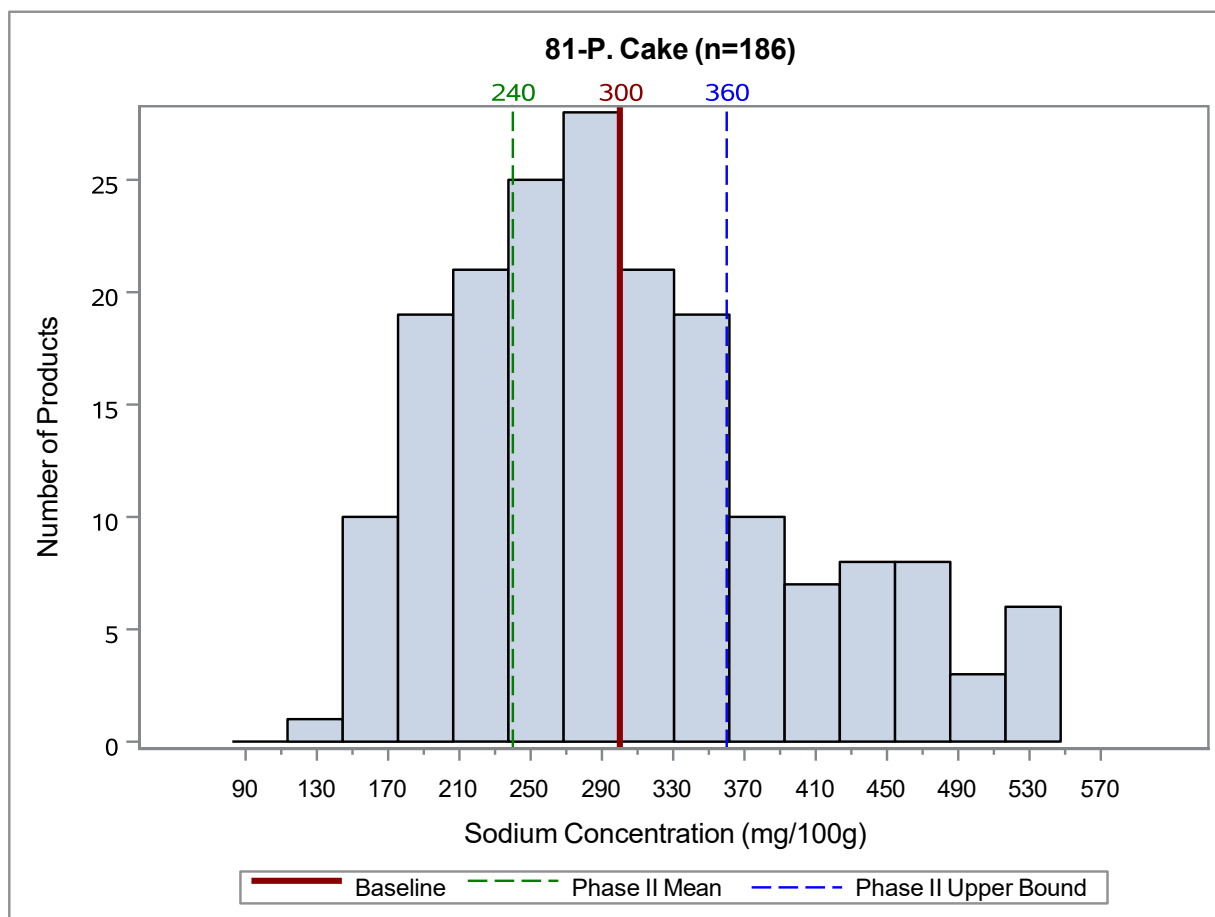
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

81-P. Cake

Category Description: Cakes, including snack cakes, cupcakes, sheet cakes, cake rolls, cake pops, and lava cakes. Includes brownies, coffee cakes, whoopie pies, and tiramisu. Includes products with icing, fillings, and toppings. Includes gluten-free varieties. Excludes dry cake mix (see 88). Excludes ice cream cakes, brookies, and panettone (see [84-P](#)).



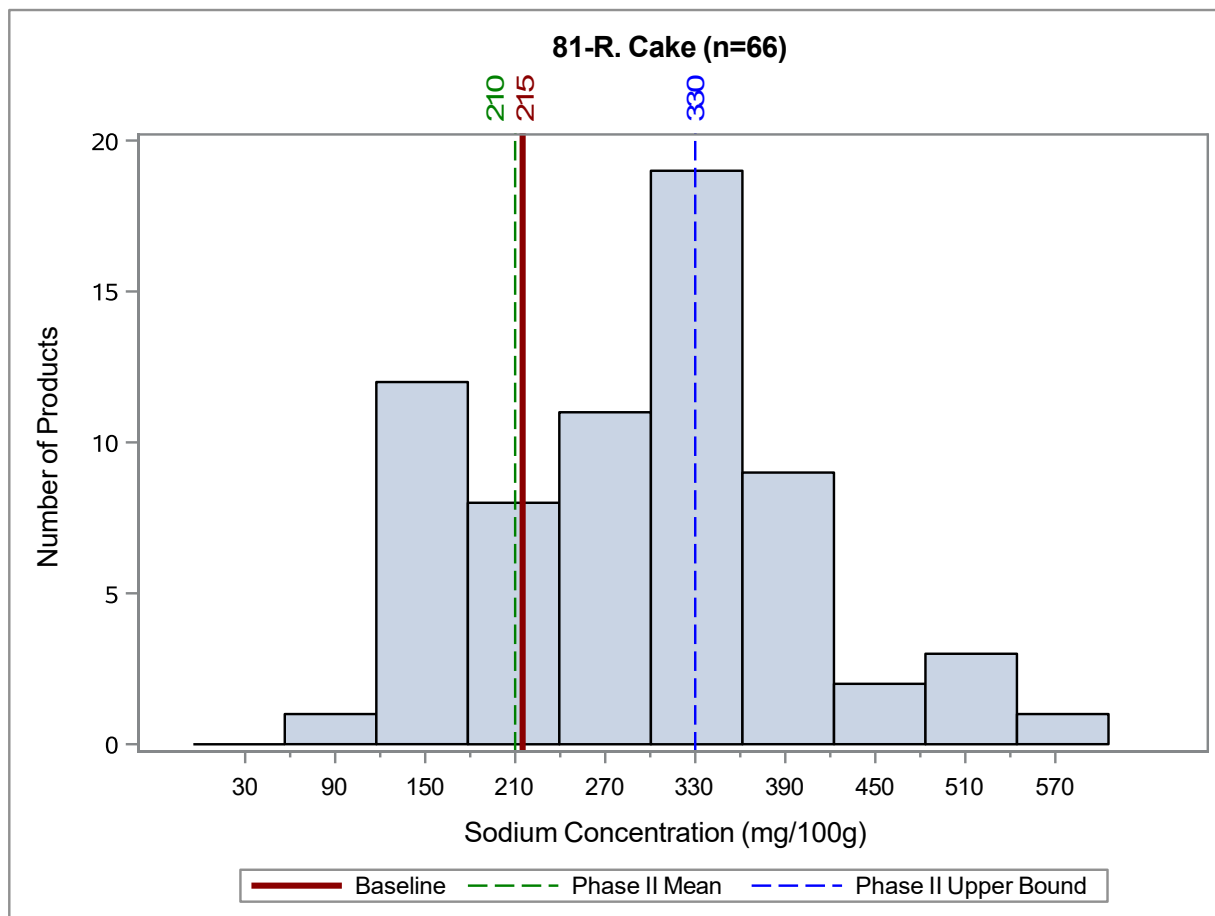
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

81-R. Cake

Category Description: Cakes. Examples include cake slices, cupcakes, tiramisu, tortes, and whoopie pies. Includes "flourless" cakes. Includes items with icing, fillings, and toppings. Includes brownies, coffee cakes, and cake pops. Excludes ice cream cakes and cakes served with ice cream.



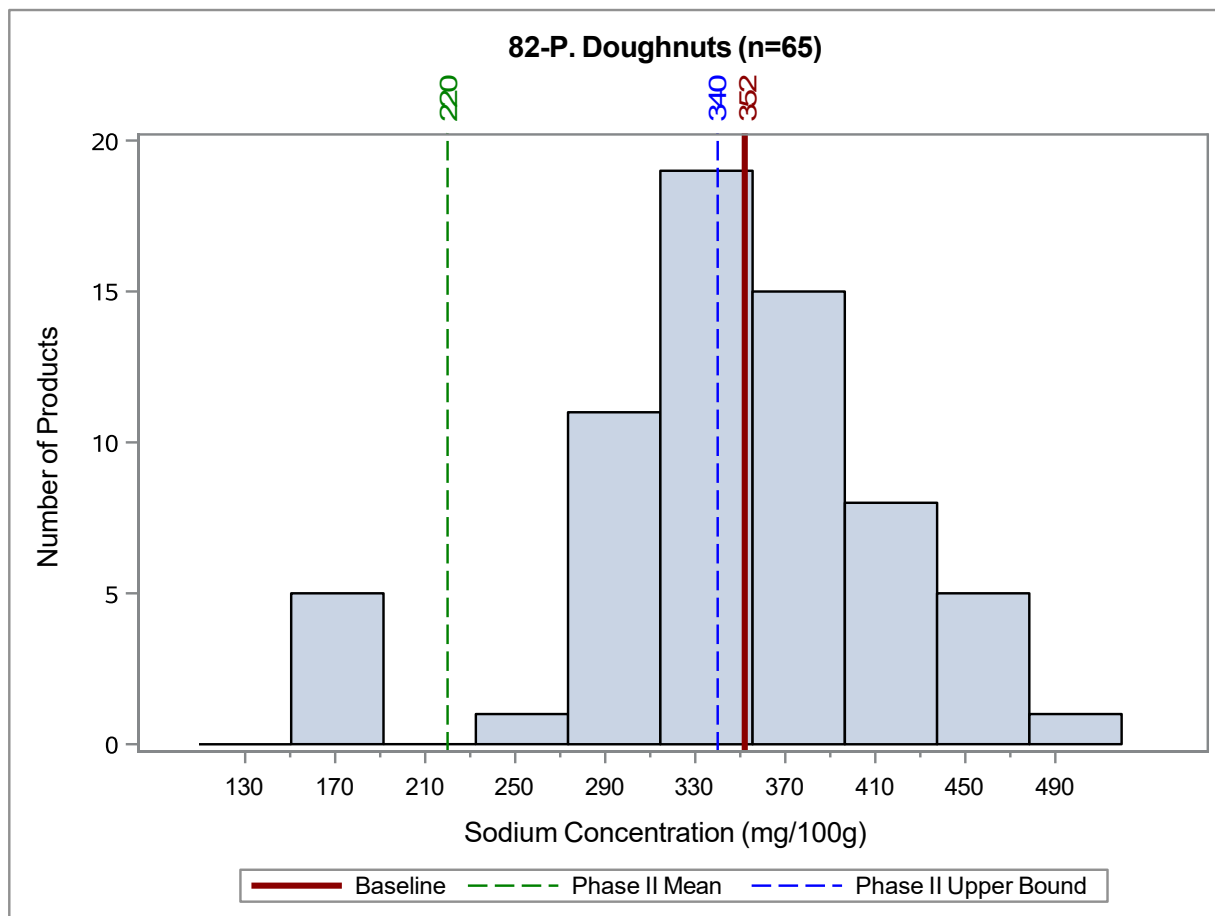
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

82-P. Doughnuts

Category Description: Yeast and chemically leavened doughnuts. Includes doughnuts with toppings, powders, and glazes. Includes snack cake doughnuts, miniature doughnuts, doughnut holes, crullers, and fritters. Includes gluten-free varieties. Excludes churros (see – [84-P](#)).



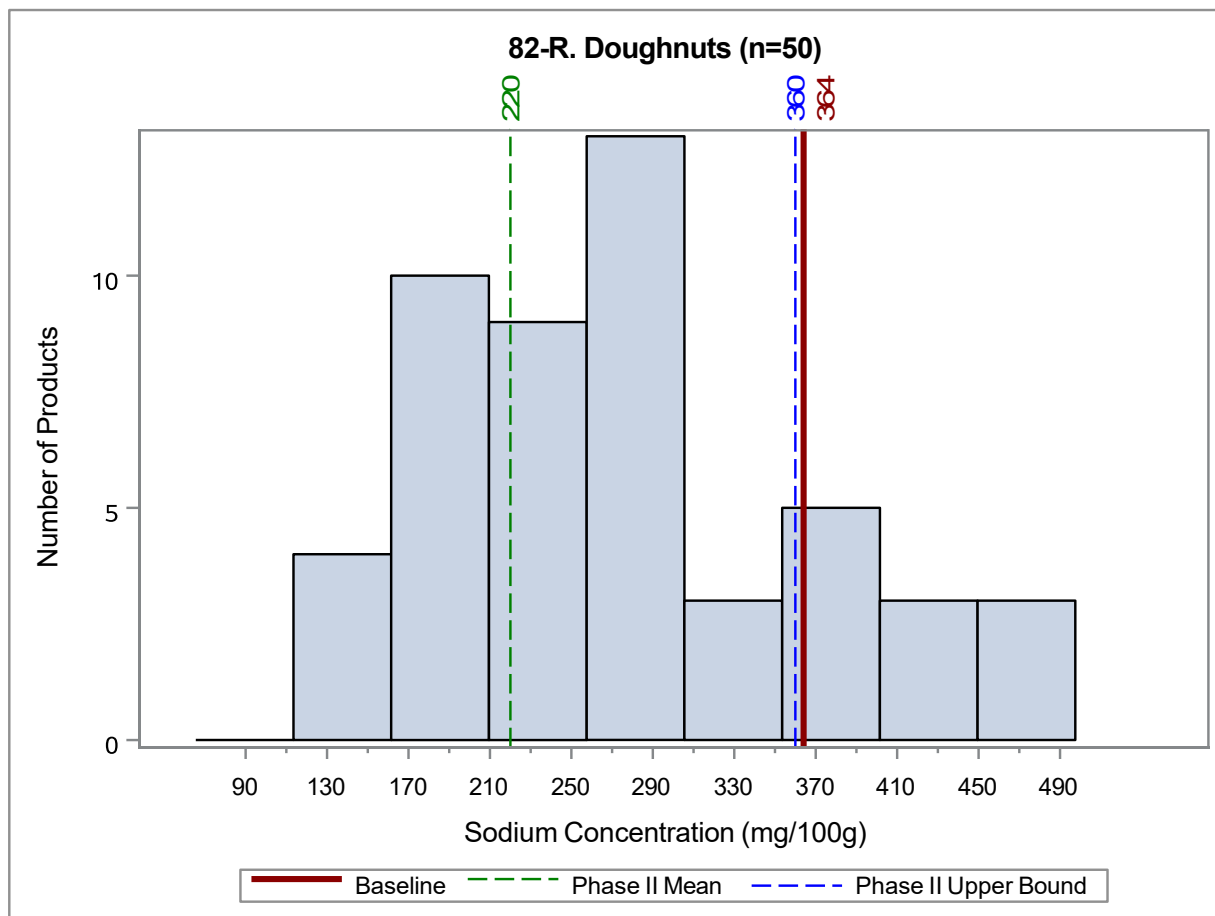
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

82-R. Doughnuts

Category Description: Yeast leavened and chemically leavened doughnuts. Includes doughnuts with toppings, powders, glazes, and fillings. Includes miniature doughnuts, doughnut holes, fritters, beignets, and funnel cakes.



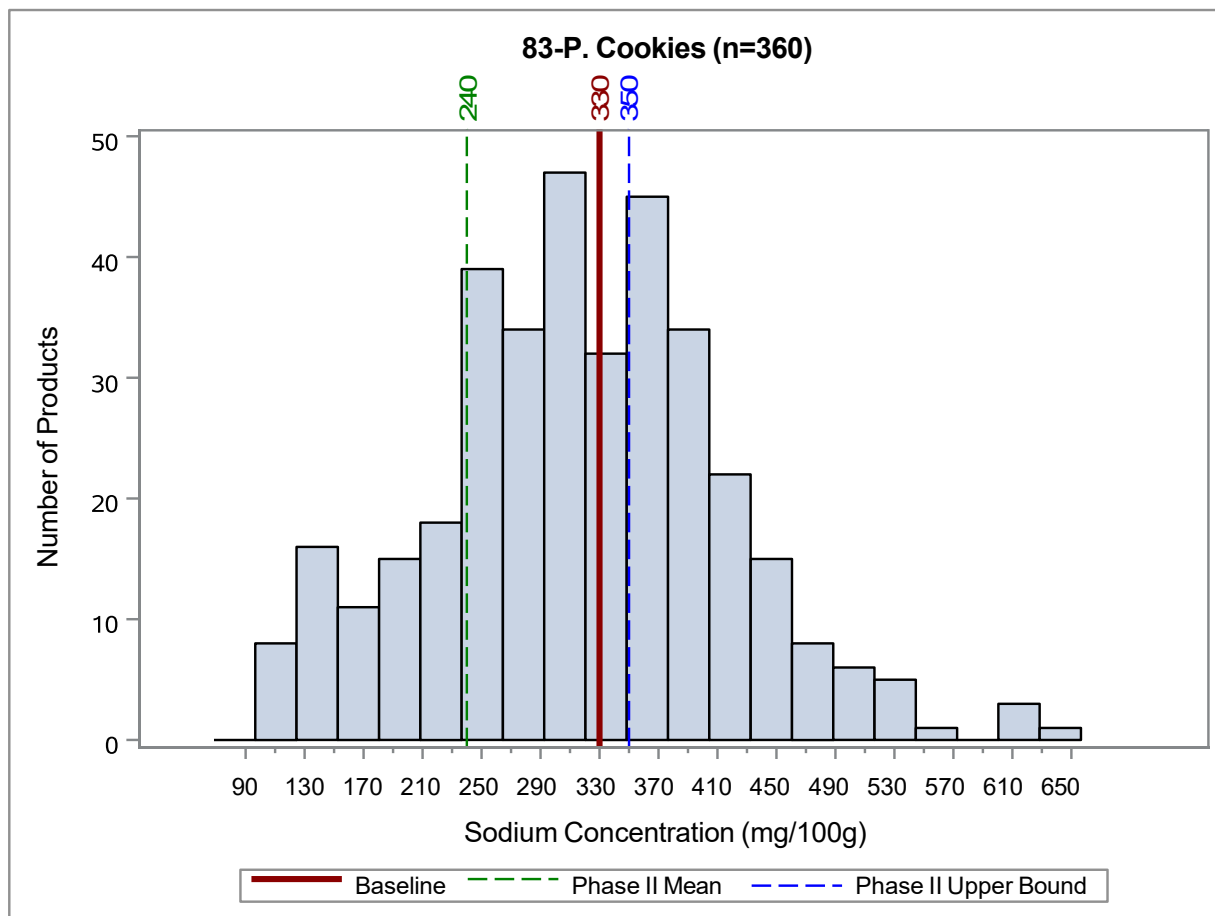
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

83-P. Cookies

Category Description: Cookies and wafers. Examples include macarons, ladyfingers, palmiers, breakfast biscuits, biscotti, snack cookies, sandwich cookies, oatmeal cream pies, and animal crackers. Includes frozen and refrigerated cookie dough. Includes gluten-free varieties. Excludes brookies.



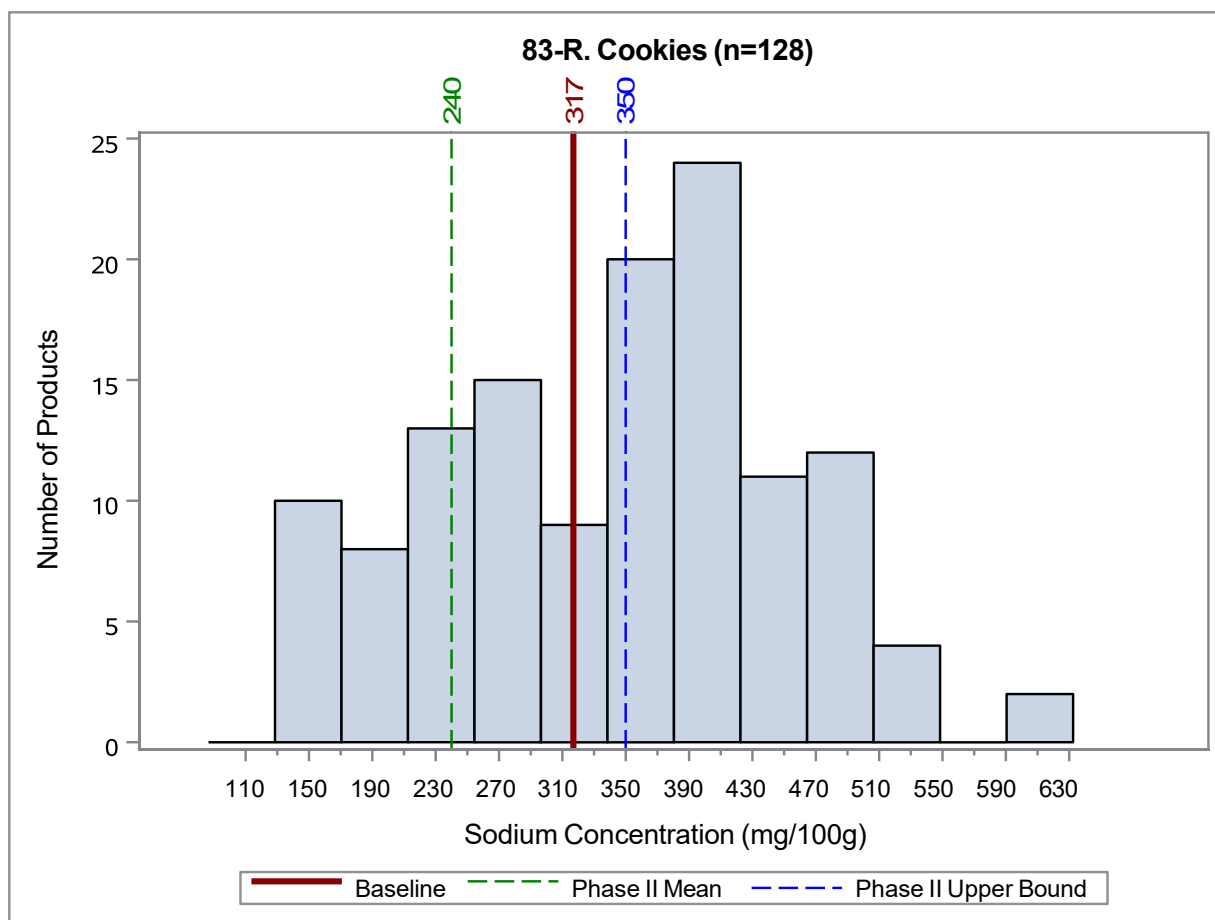
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

83-R. Cookies

Category Description: Cookies. Examples include chocolate chip, oatmeal raisin, white chocolate macadamia, and peanut butter. Includes cookie pizza.



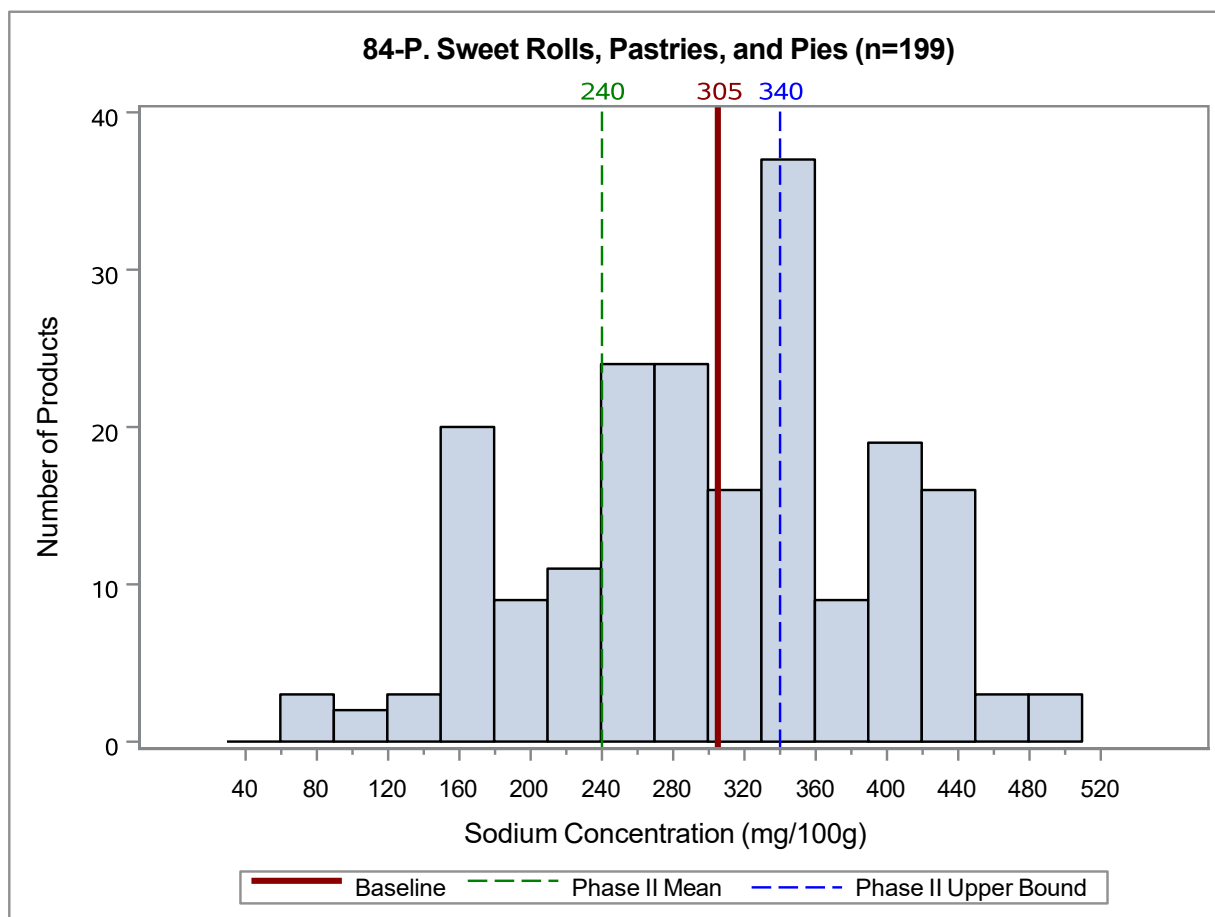
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

84-P. Sweet Rolls, Pastries, and Pies

Category Description: Sweet rolls, pastries, and pies. Includes Danishes, cobblers, cinnamon rolls, madeleines, honey buns, cannoli, strudels, cream puffs, churros, eclairs, and turnovers. Includes toaster pastries. Includes filled and topped products. Includes dessert/sweet quick breads (e.g. banana bread) and panettone.



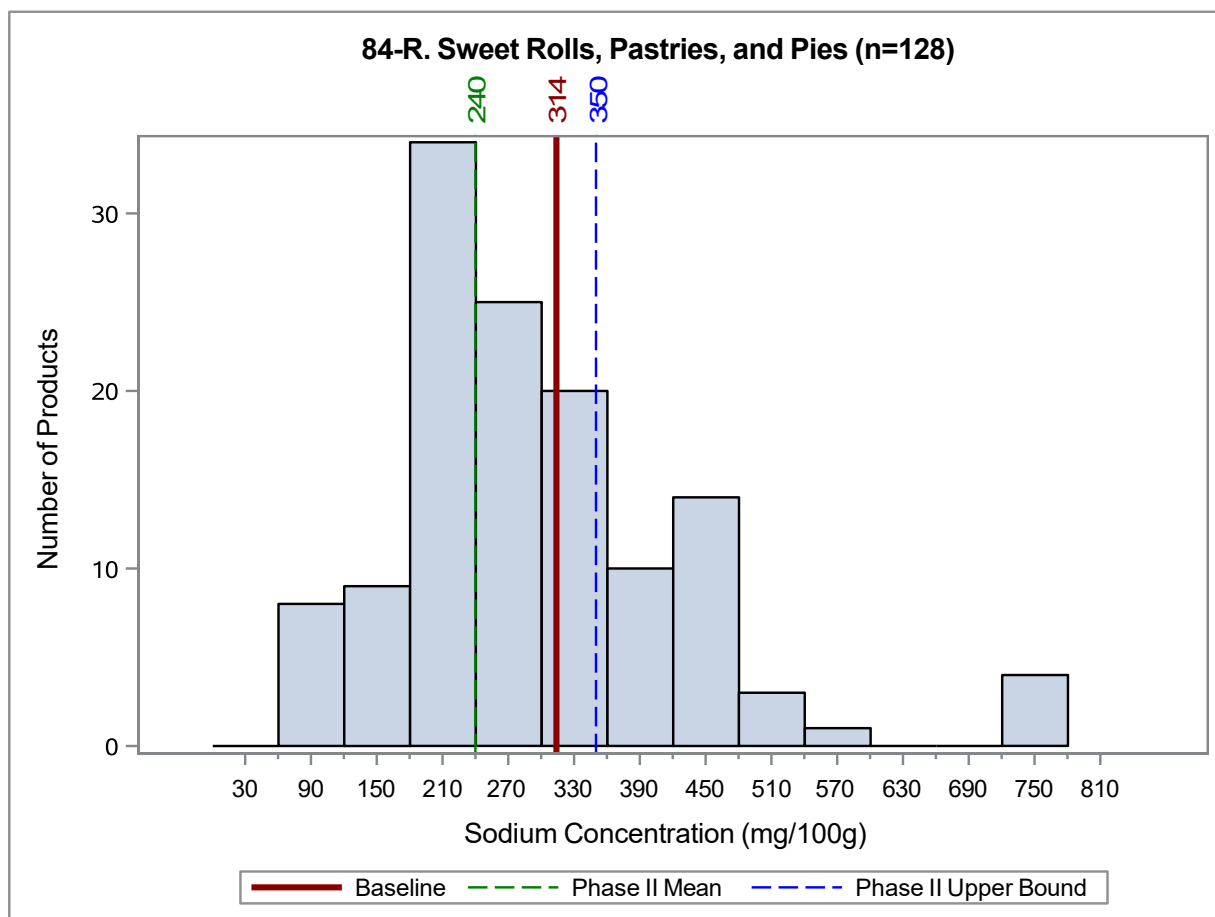
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

84-R. Sweet Rolls, Pastries, and Pies

Category Description: Sweet rolls, pastries, and pies. Includes pies, turnovers, cobblers, Danishes, strudels, tarts, and scones. Includes filled and topped items. Includes dessert/sweet quick breads (e.g. banana bread) and fried pastries (e.g. churros, cannolis, and cinnamon twists). Excludes items served with ice cream.



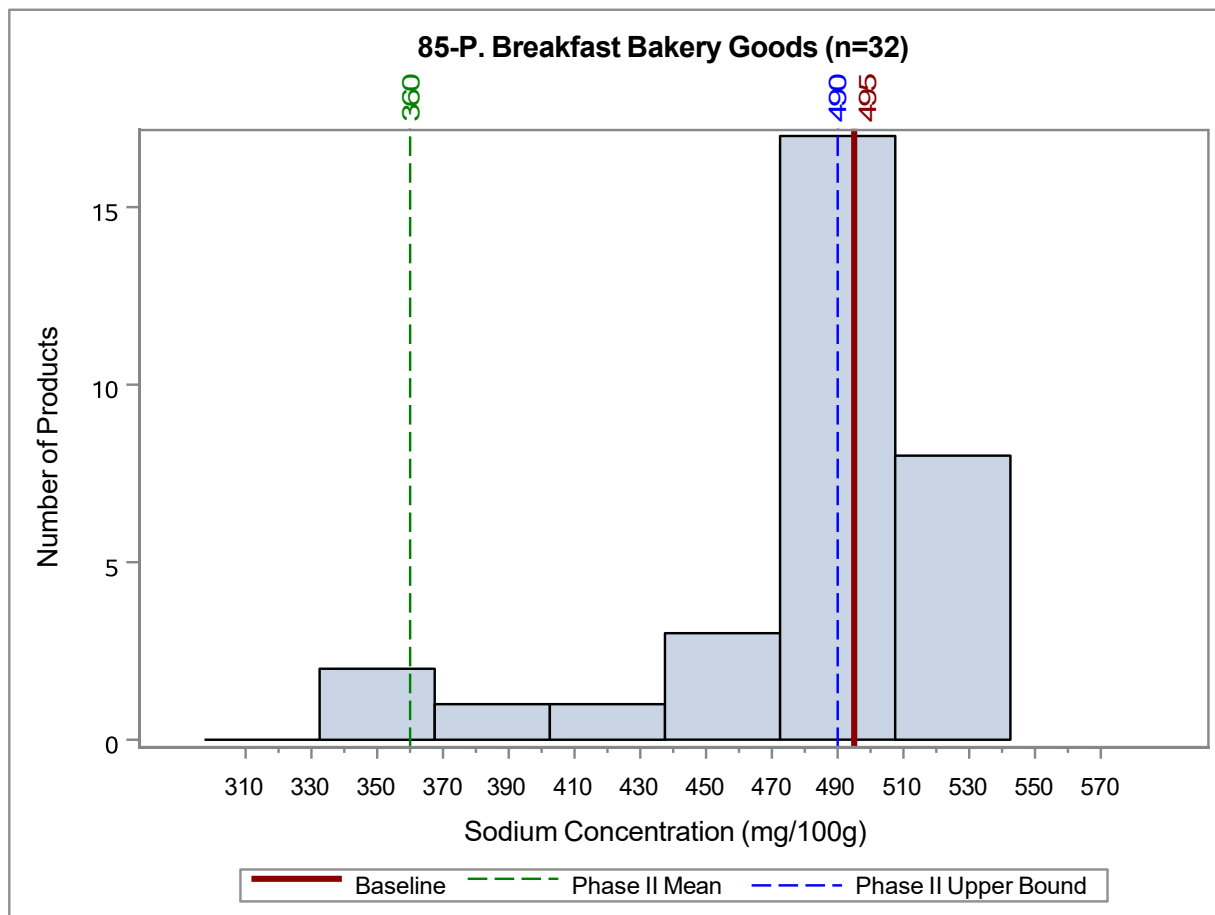
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

85-P. Breakfast Bakery Goods

Category Description: Breakfast bakery products usually eaten hot with limited preparation aside from heating. Examples include waffles, pancakes, French toast sticks, and crepes. Excludes products with meat or vegetable fillings. Excludes breakfast sandwiches and savory breakfast-type toaster pastries (see [130-P-131-P](#)) and products that come with sides (e.g. breakfast entrees) (see [132](#)).



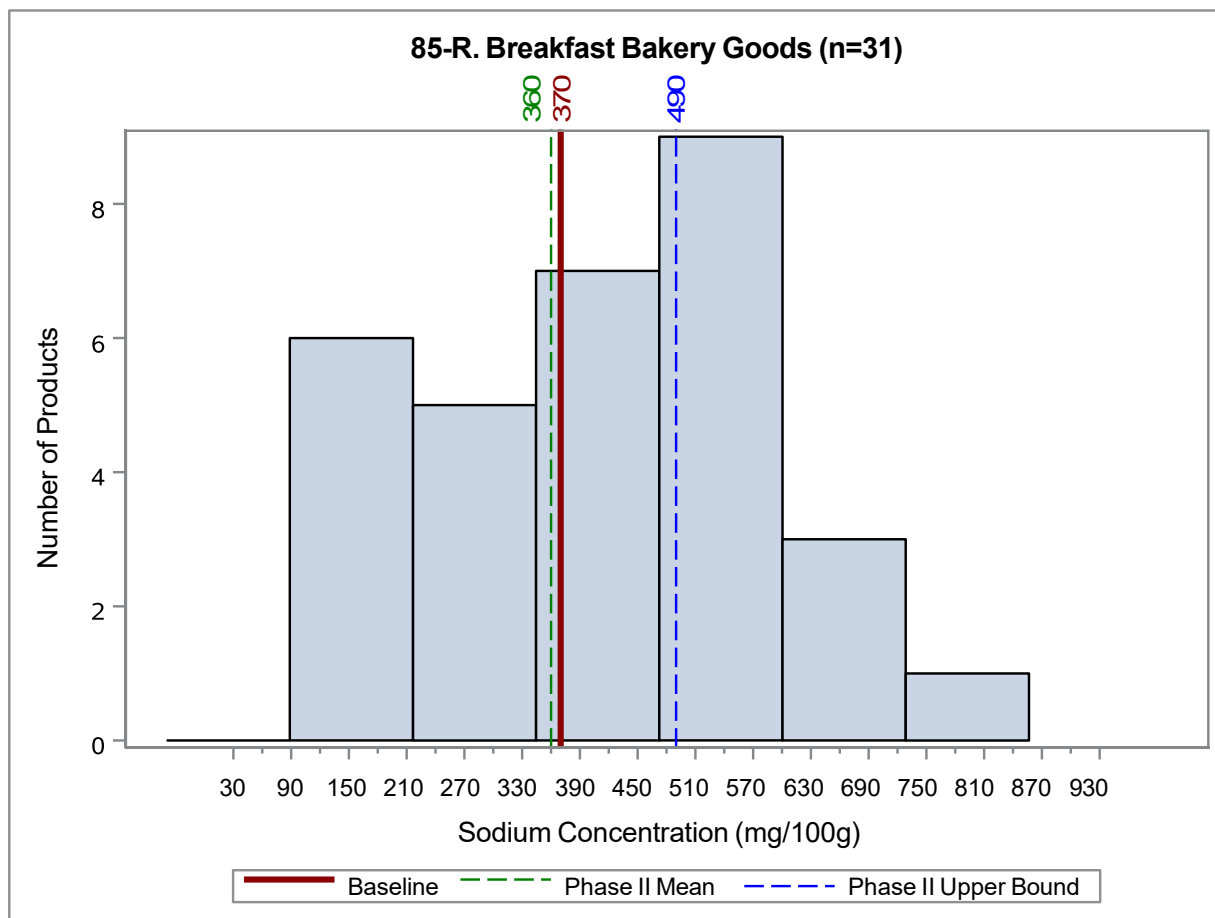
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

85-R. Breakfast Bakery Goods

Category Description: Breakfast bakery items. Examples include waffles, pancakes and pancake variants (e.g. hotcakes, side cakes), sweet crepes, and French toast. Includes filled or topped items that may have sweet (e.g. syrup, jam, chocolate chips, whipped cream) or savory (e.g. cheese, crumbled bacon) additions. Excludes breakfast sandwiches (see [130-R-131-R](#)), savory crepes (see [147-R](#)), and items that come with sides or other items (see [149-R](#)).



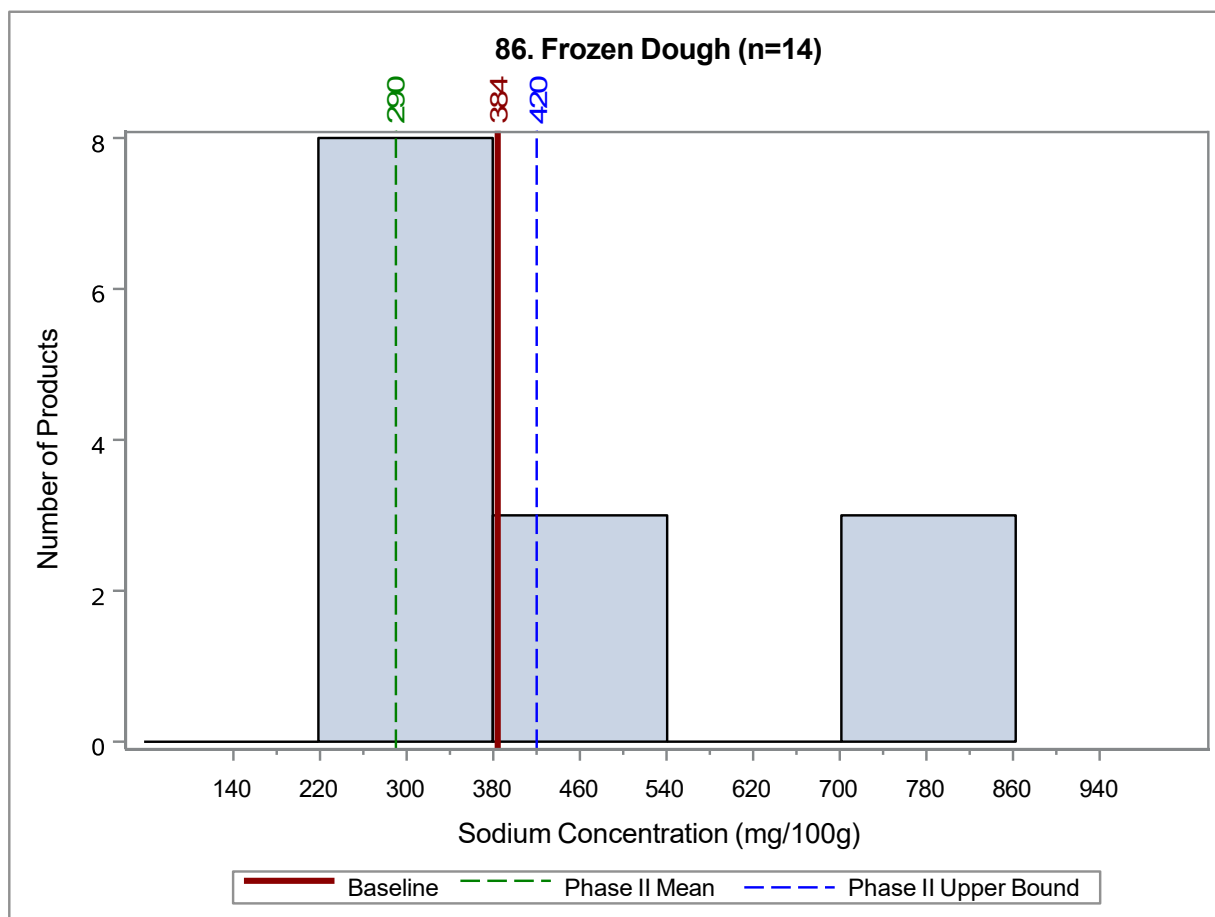
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

86. Frozen Dough

Category Description: Frozen dough. Examples include bread dough, pizza crust dough, puff pastry sheets, phyllo dough and cinnamon roll dough. Excludes precooked pizza crusts/shells and par-baked dough (see [-66-P-68-P, 69](#)), biscuit dough (see [-74-P](#)), and cookie dough (see [-83-P](#)). Excludes brownie dough and frozen batter.



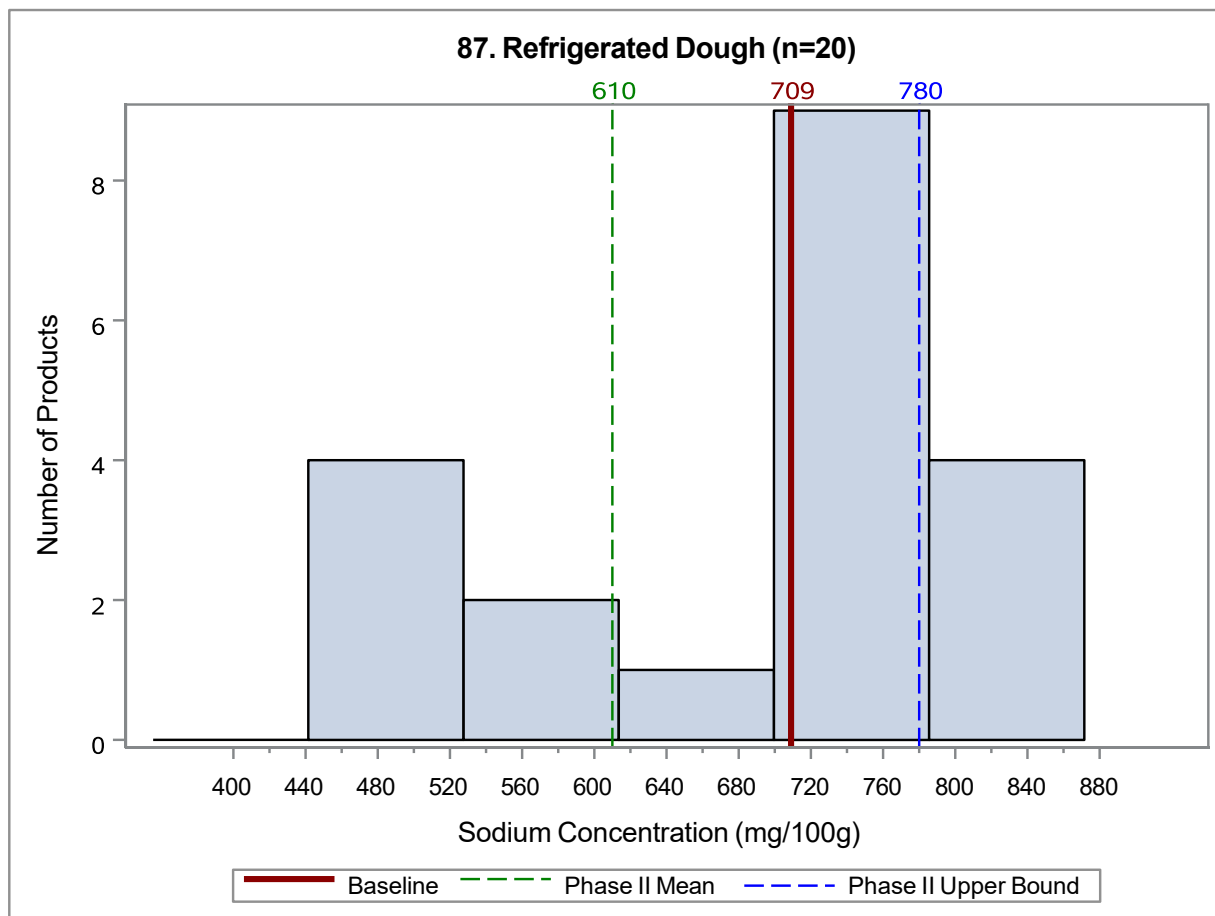
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

87. Refrigerated Dough

Category Description: Refrigerated dough. Examples include pizza crust dough, crescent roll dough, cinnamon roll dough, and bread dough. Excludes precooked pizza crusts/shells (see [-66-P-68-P, 69](#)), biscuit dough (see [-74-P](#)), and cookie dough (see [-83-P](#)). Excludes brownie dough and refrigerated batter.



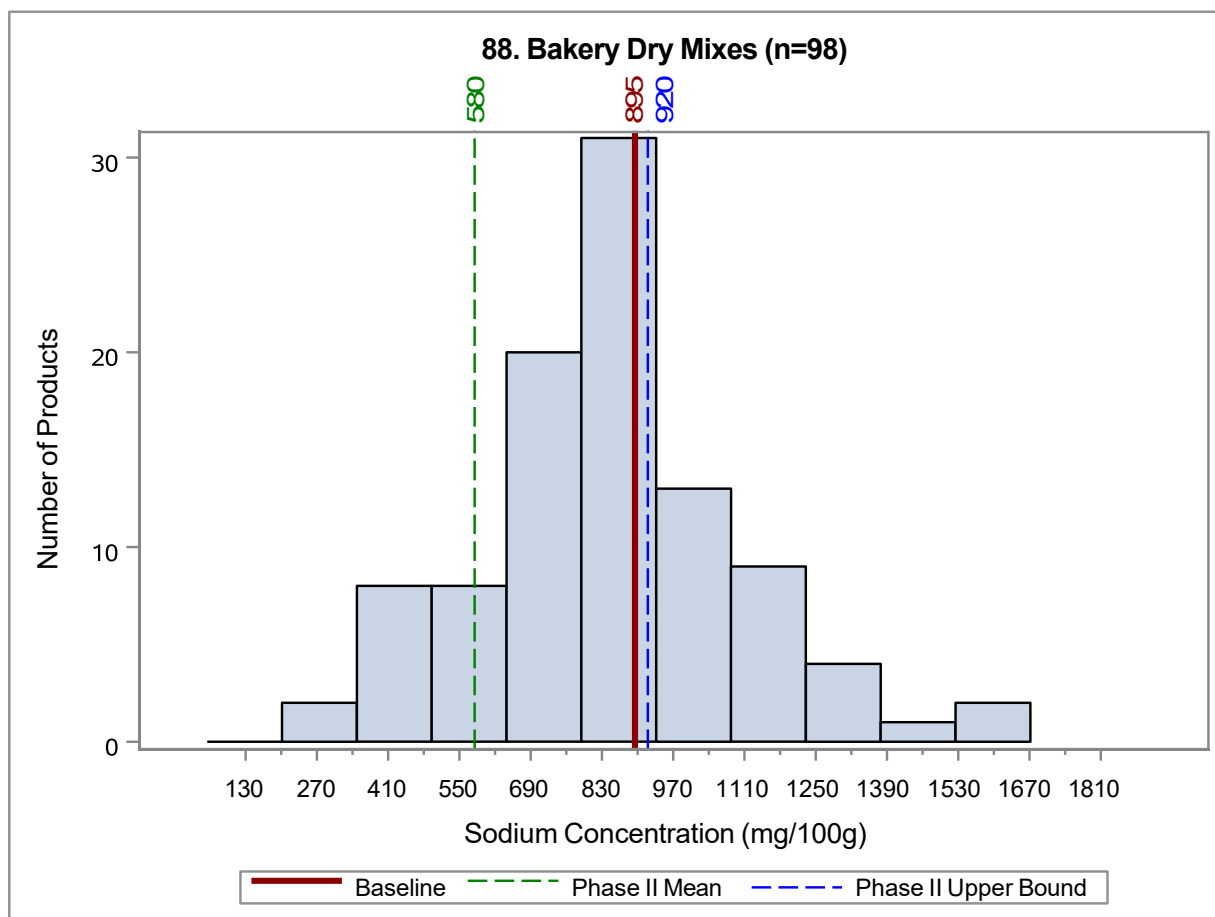
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

88. Bakery Dry Mixes

Category Description: Dry mixes used for the cooking of baked goods. Examples include cake mix, muffin mix, pancake and waffle mix, bread mix, cornbread mix, and pizza crust mix. Includes keto and gluten-free mixes and no-bake dessert mixes. Excludes pudding mix, cookie mix, and brownie mix. Data provided in dry form ("as packaged").



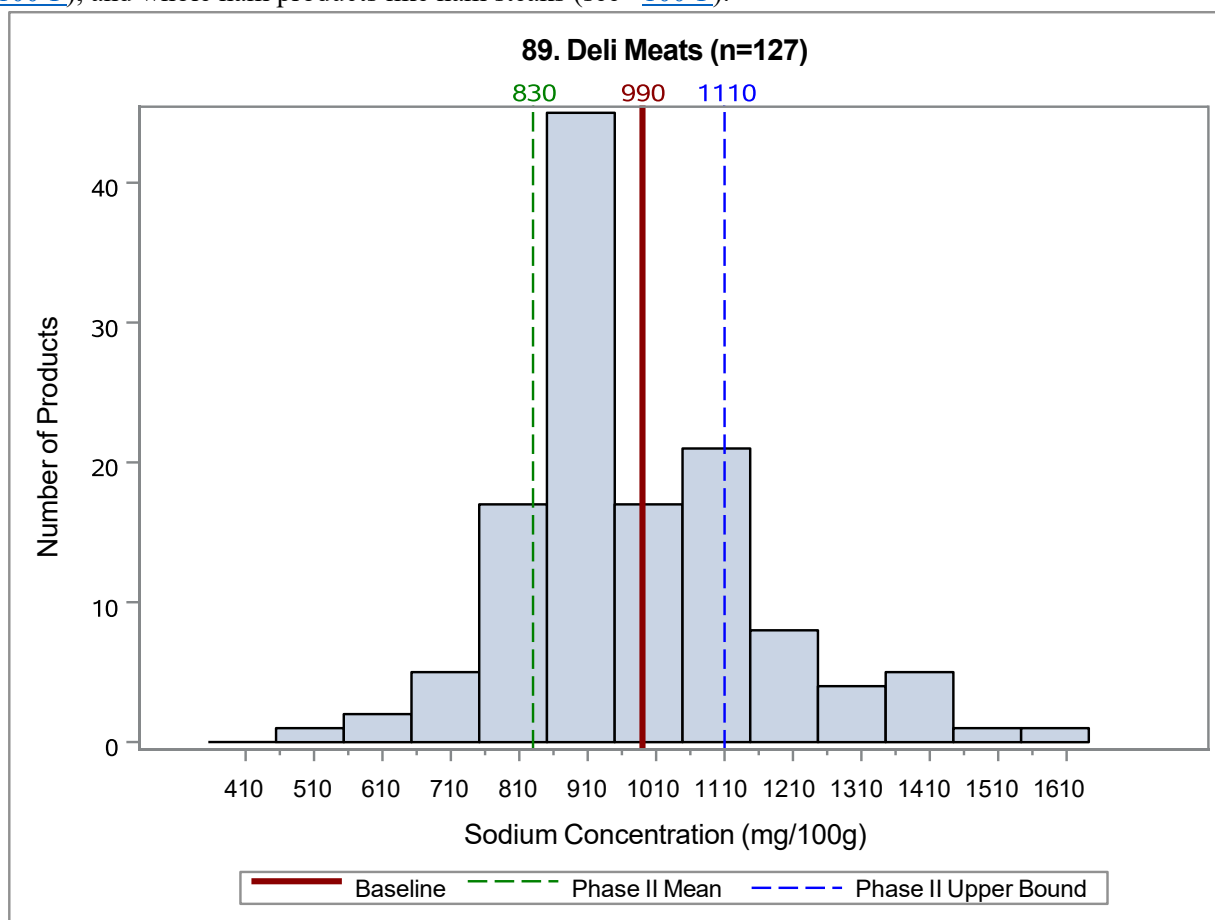
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

89. Deli Meats

Category Description: Sliced and non-sliced deli meats not already captured in more specific categories (e.g. salami). Examples include turkey, ham slices or diced ham, roast beef, loaves, pastrami, and chicken breast. Includes canned luncheon loaves. Includes smoked-flavored and other flavored deli meats. Includes refrigerated summer sausage, cervelat sausage, and thuringer sausage, but excludes shelf stable versions (see [95-P](#)). Excludes bologna (see [90](#)), salami and pepperoni (see [95-P](#)), Canadian bacon (see [100-P](#)), and whole ham products like ham steaks (see [-100-P](#)).



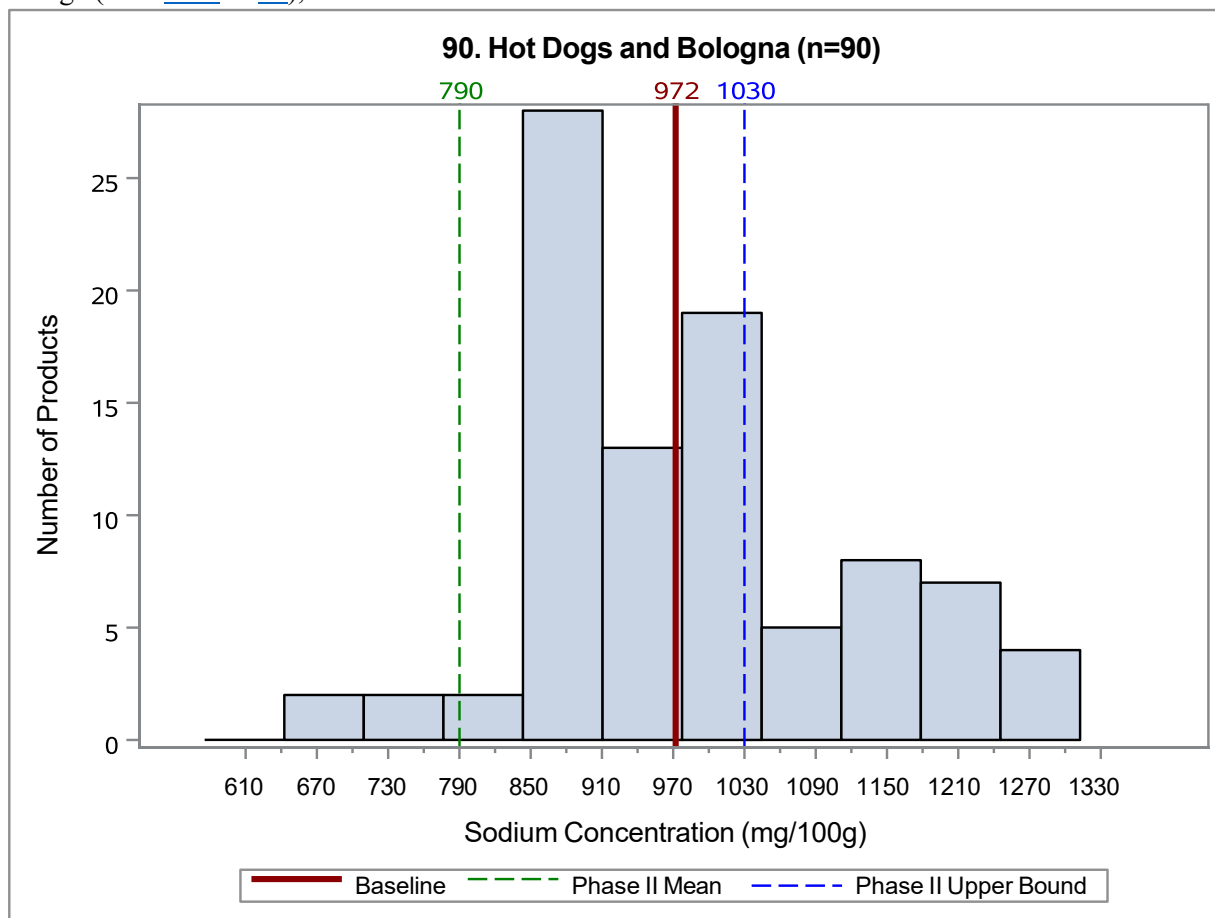
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

90. Hot Dogs and Bologna

Category Description: Hot dogs and bologna made primarily from beef, pork, and/or poultry. Includes frankfurters and wieners. Includes salami cotto. Excludes hot dogs on a bun (see –[129-P](#)), summer sausage (see –[95-P](#) or [89](#)), and mortadella.



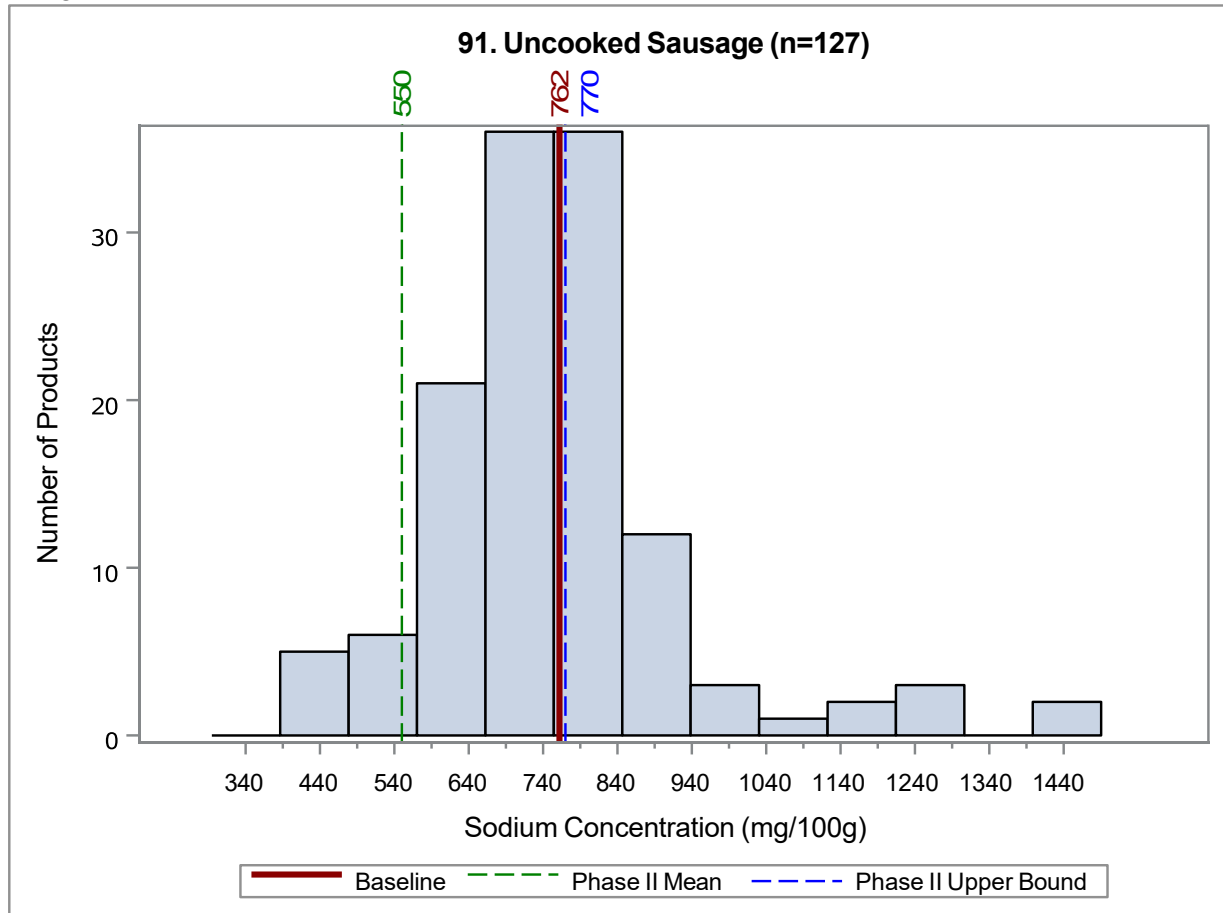
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

91. Uncooked Sausage

Category Description: Frozen and refrigerated breakfast and dinner-type sausages sold in uncooked form. Includes primarily pork, beef, and poultry products. Includes sausage links, ropes, patties, and ground meat. Data provided in uncooked form ("as packaged"). Sausages can be cured, smoked, flavored, or have additions such as cheese. Excludes Chinese sausage, blood sausage, morcilla, and pickled sausages.



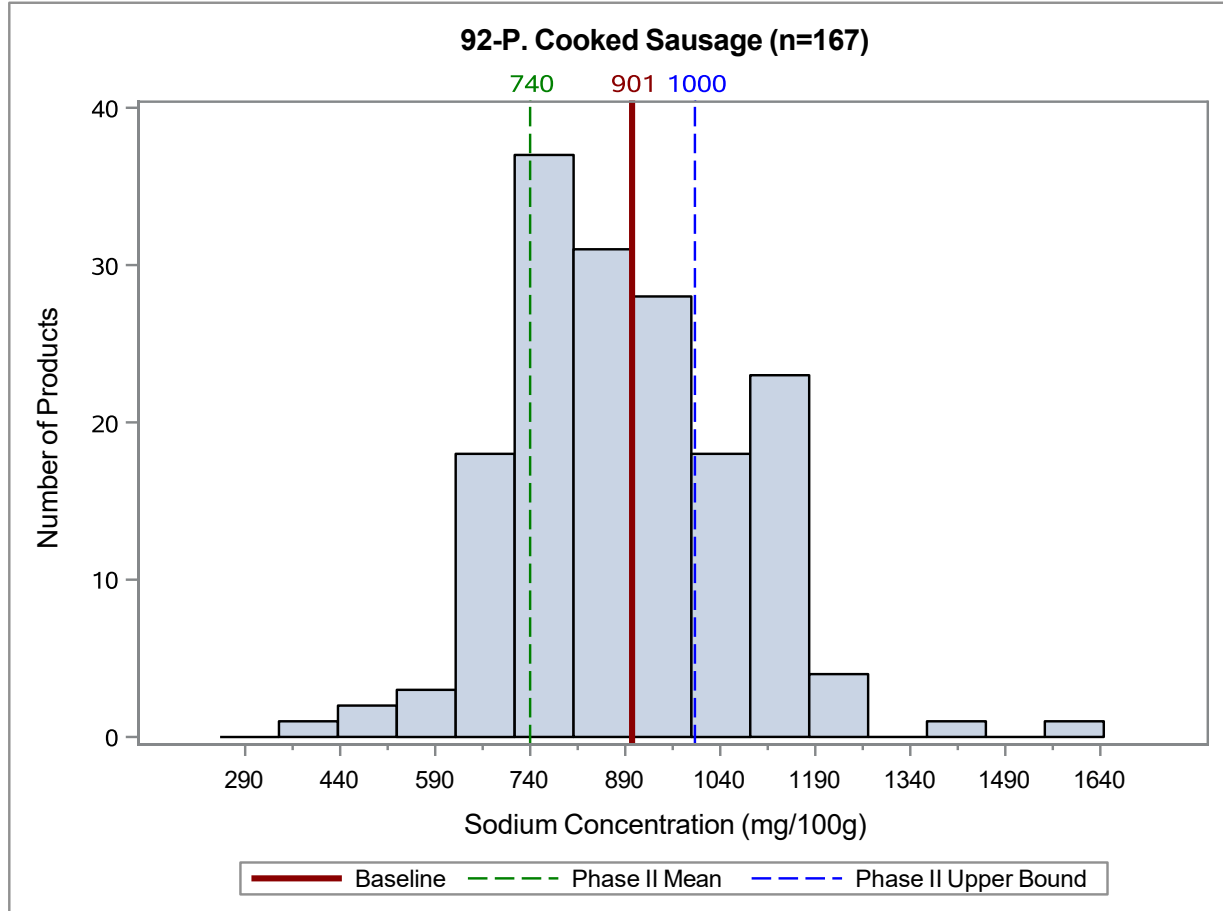
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

92-P. Cooked Sausage

Category Description: Frozen and refrigerated breakfast and dinner-type sausages sold in precooked form. Includes primarily pork, beef, and poultry products. Includes sausage links, ropes, and patties. Sausages can be cured, smoked, flavored, or have additions such as cheese. Excludes Chinese sausage, blood sausage, morcilla, and pickled sausages.



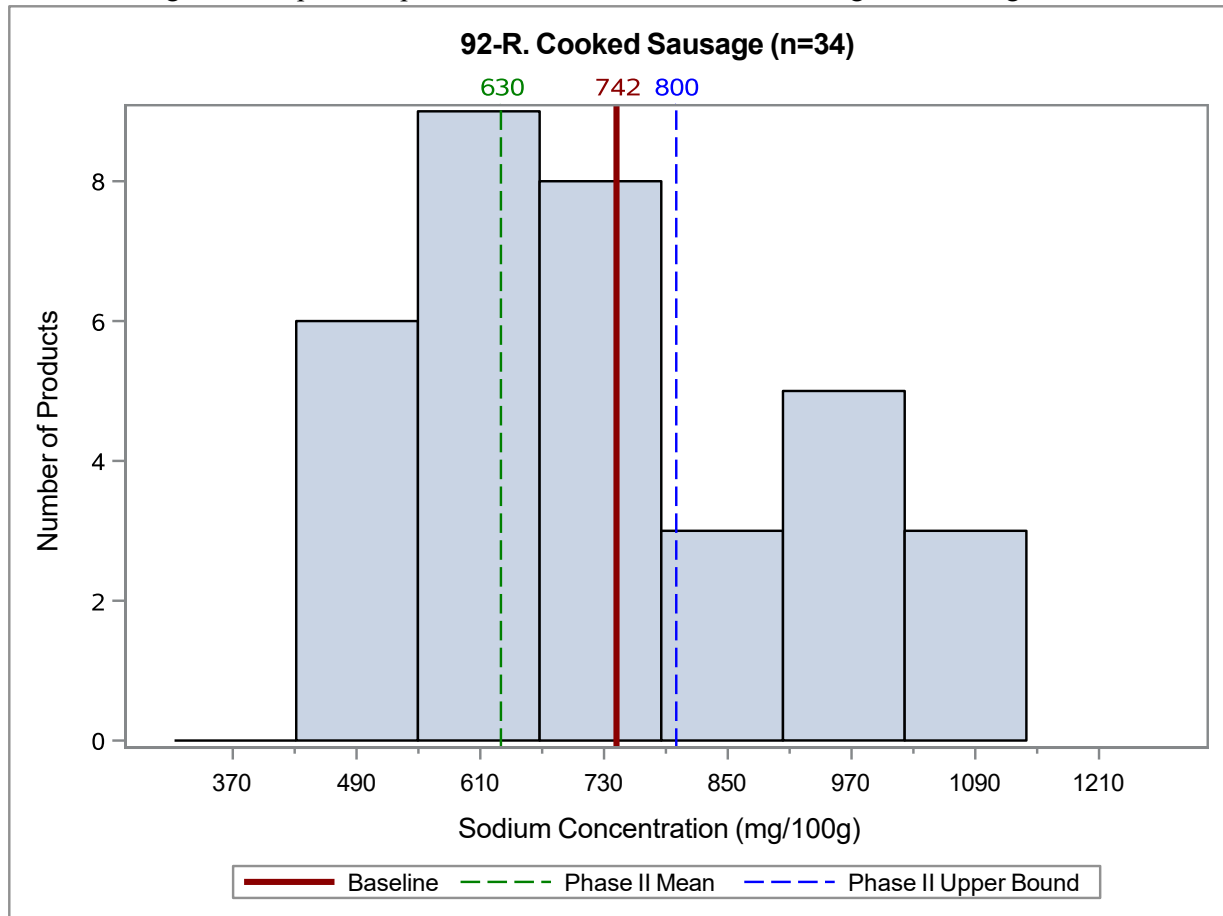
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

92-R. Cooked Sausage

Category Description: Breakfast and dinner-type sausages. Includes pork, beef, and poultry items. Includes sausage links, ropes, and patties. Includes chorizo, carved sausage, and sausage crumbles.



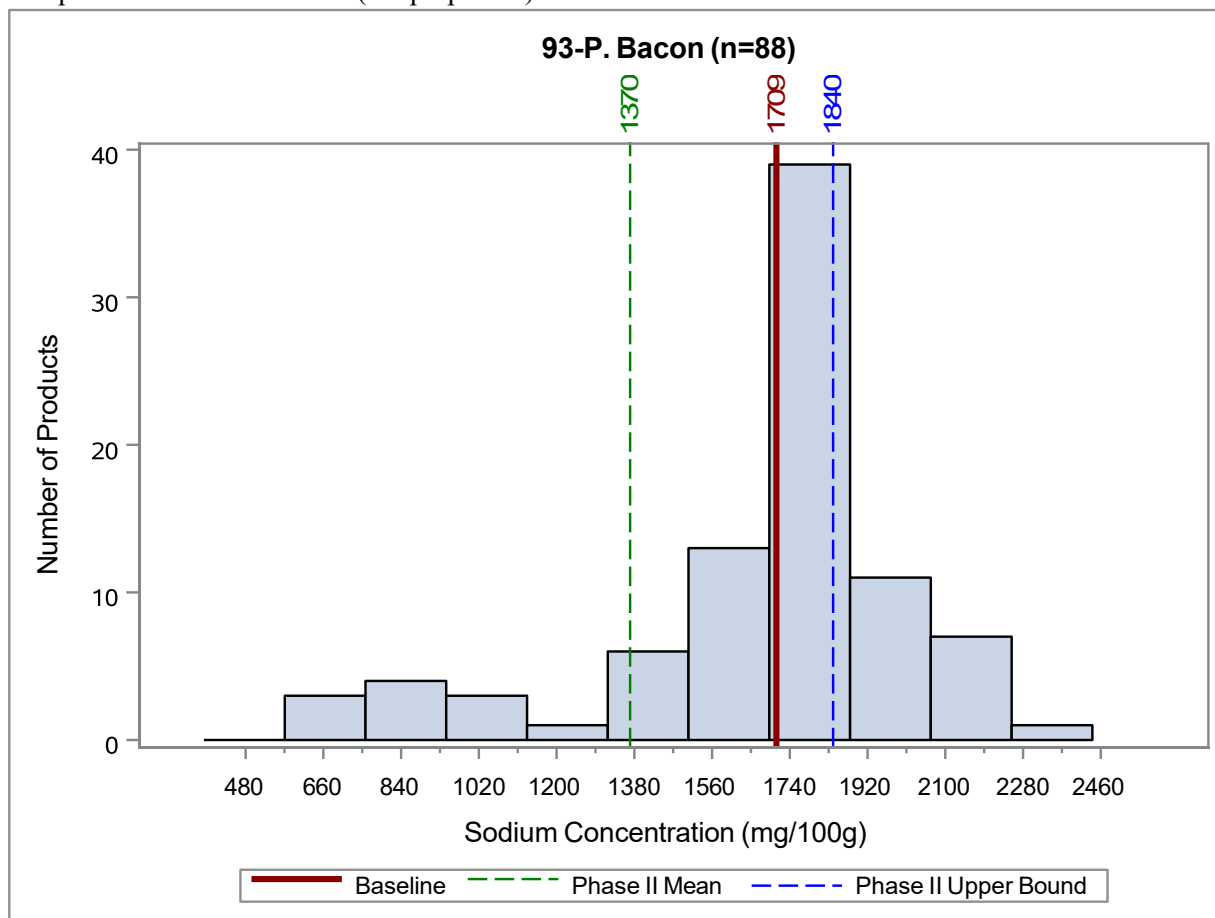
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

93-P. Bacon

Category Description: Bacon sold in both cooked and uncooked forms. Includes pork, beef, and turkey products. Excludes bacon bits (see [94](#)), Canadian bacon (see [100-P](#)), and imitation bacon (see [106](#)). Data provided in cooked form ("as prepared").



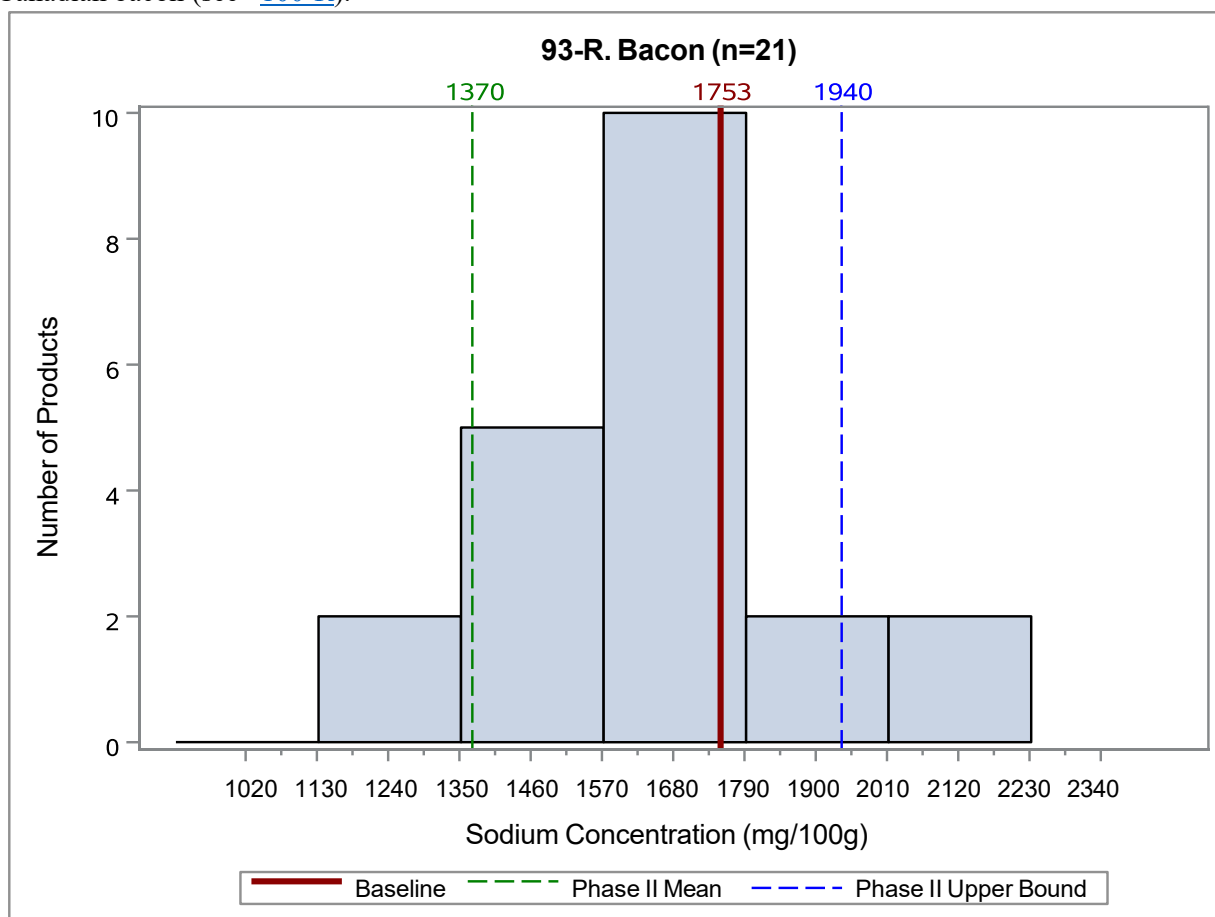
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

93-R. Bacon

Category Description: Bacon. Includes poultry bacon and pancetta. Excludes bacon bits (see [94](#)) and Canadian bacon (see [100-R](#)).



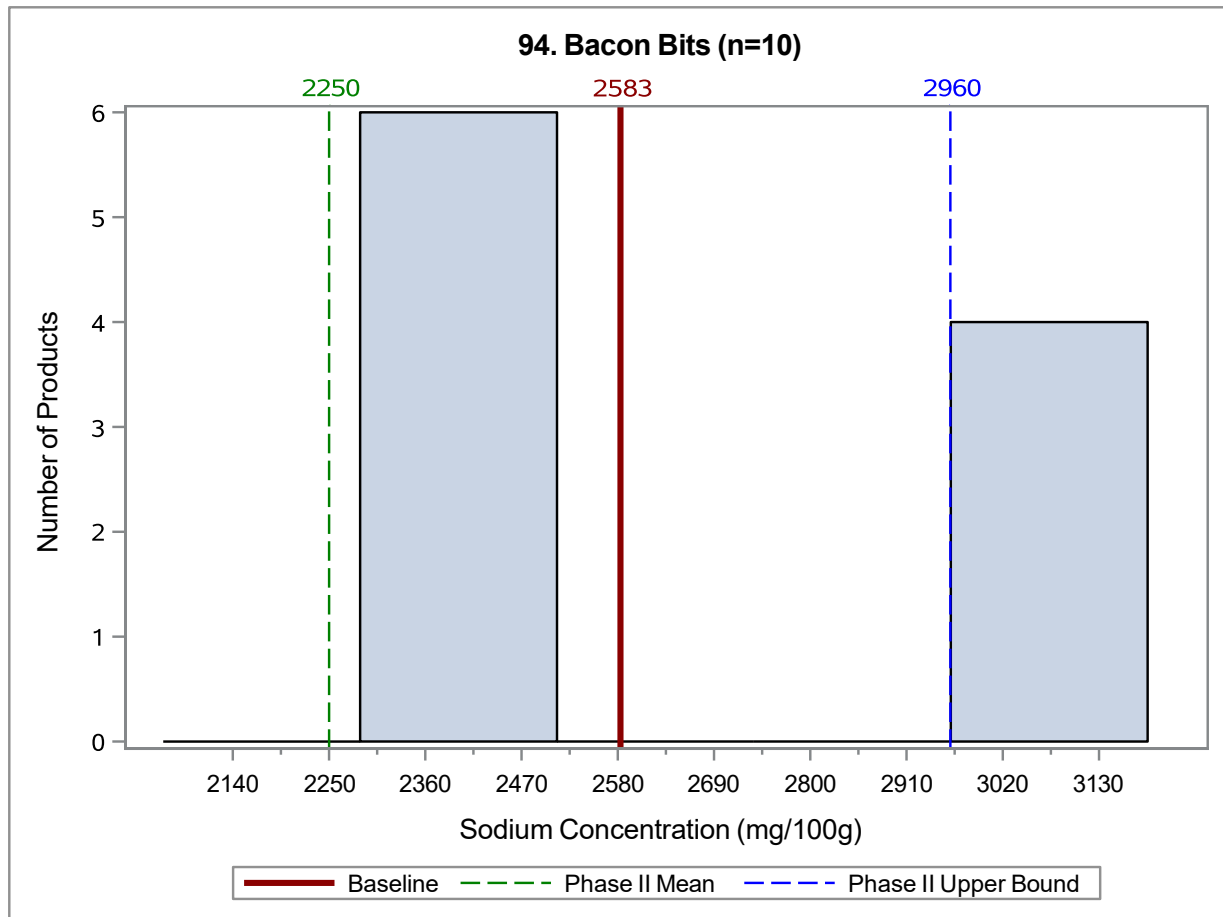
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

94. Bacon Bits

Category Description: Bacon bits and pieces. Includes imitation products/items.



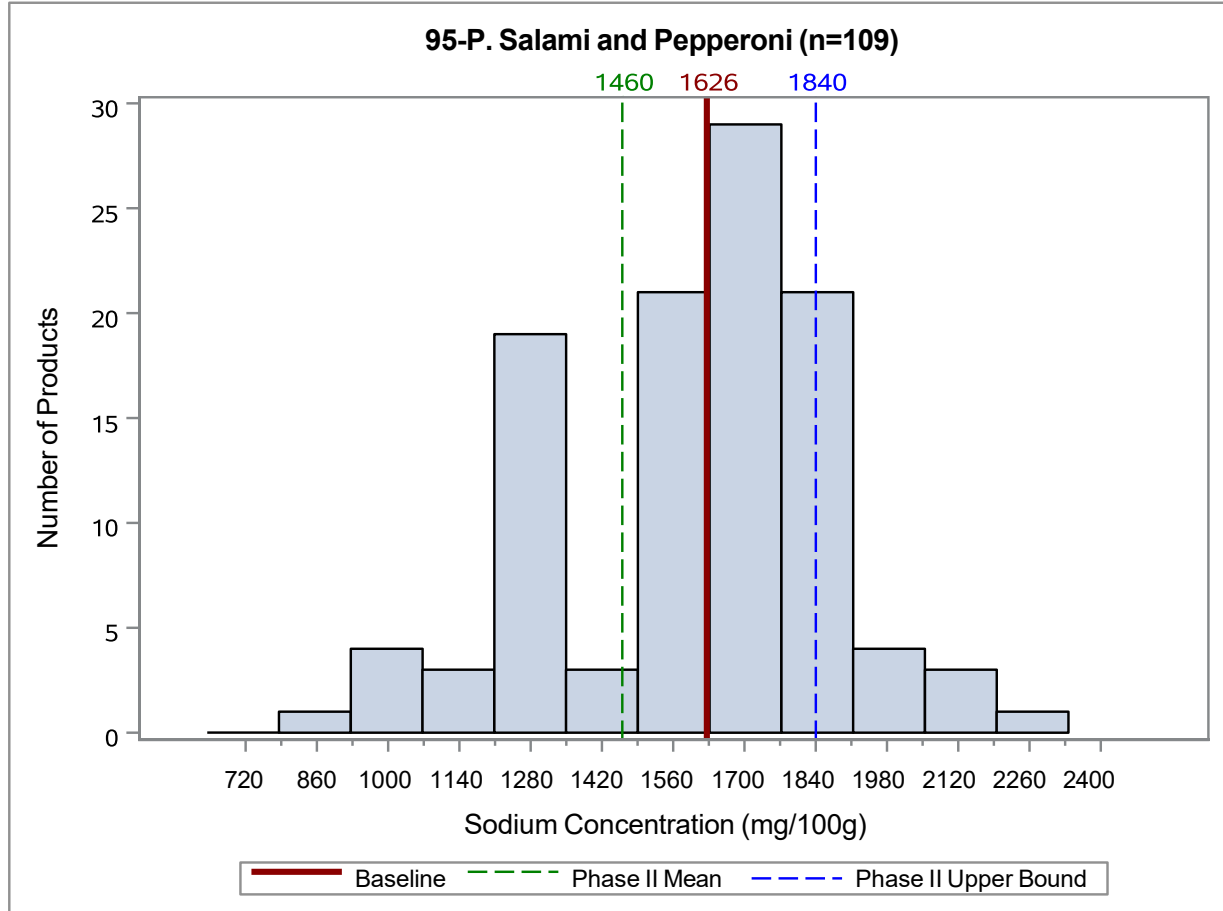
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

95-P. Salami and Pepperoni

Category Description: Hard, dry salami and pepperoni. Salami examples include genoa salami, Italian salami, Sopressata, capicola, coppa, and landjager. Includes both meat and poultry products (e.g. turkey pepperoni). Includes shelf stable chorizo. Excludes salami cotto (see [90](#)), refrigerated summer sausage, cervelat sausage, and thuringer sausage (see [89](#)), canned salami (see [104](#)), and prosciutto.



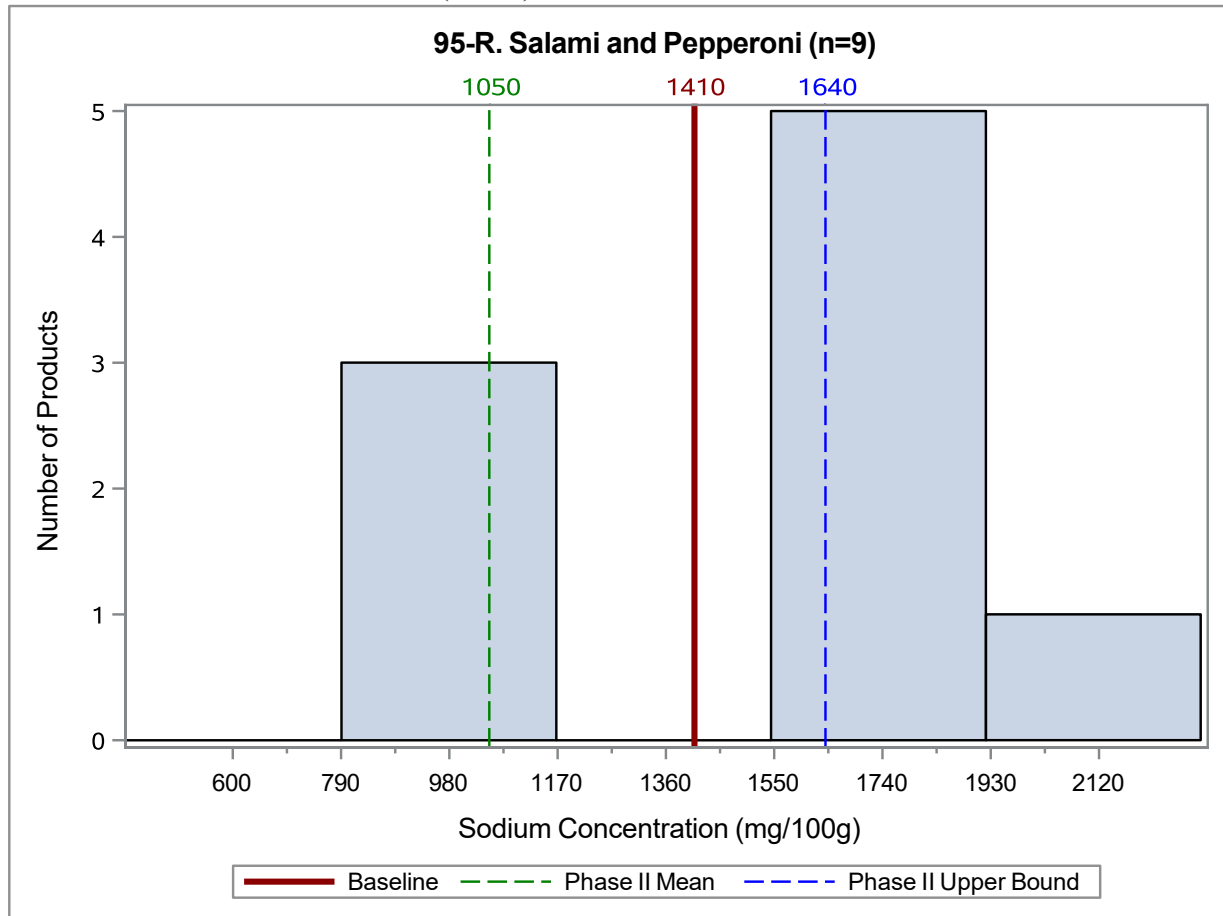
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

95-R. Salami and Pepperoni

Category Description: Hard, dry salami and pepperoni. Salami examples include genoa salami, Italian salami, and Sopressata. Includes both meat and poultry products (e.g. turkey pepperoni). Includes shelf stable chorizo. Excludes salami cotto (see [90](#)).



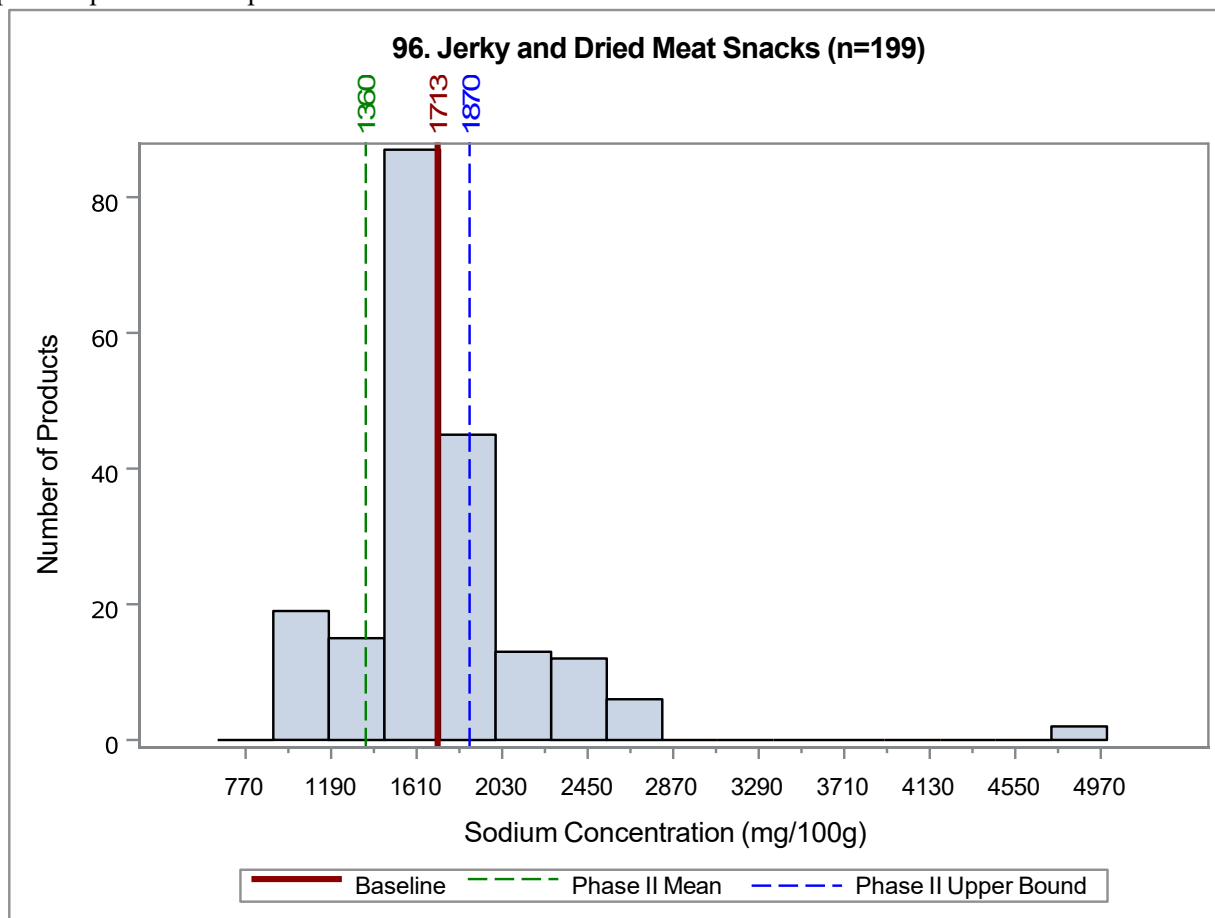
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

96. Jerky and Dried Meat Snacks

Category Description: Jerky, meat or sausage sticks, and other dried meat snacks made from meat, poultry, and fish. Includes pepperoni-flavored meat snacks and summer sausage meat sticks. Excludes pickled products and pork rinds.



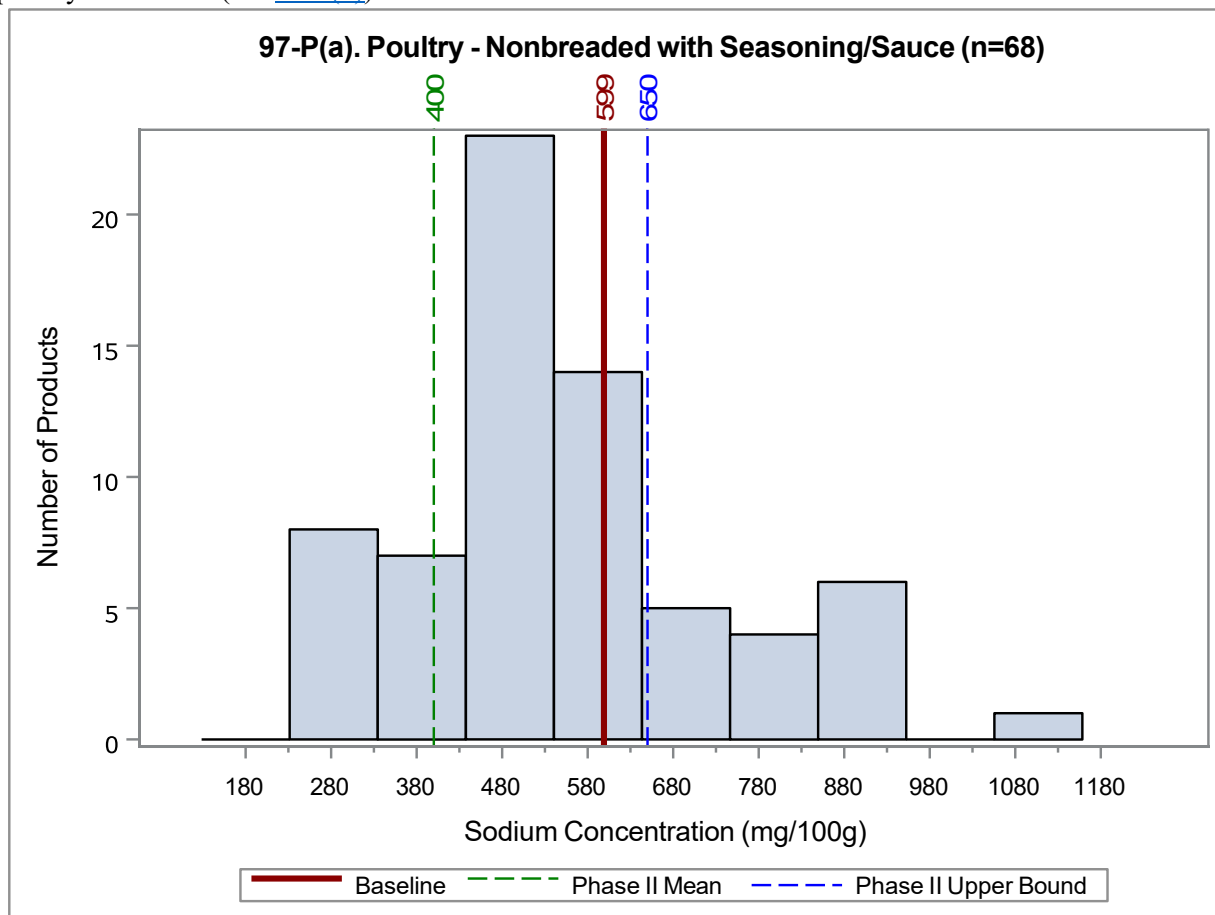
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

97-P(a). Poultry - Nonbreaded with Seasoning/Sauce

Category Description: Frozen and refrigerated seasoned poultry that has not been reformed (still whole muscle) and is not breaded nor battered. Examples include wings, drumsticks, whole muscle breasts, and whole muscle tenderloins. Includes both bone-in and boneless products. Includes stuffed/filled products. Includes products with sauce, marinade, or gravy. Includes both raw and precooked products. Excludes poultry in solution (see [97-P\(b\)](#)).



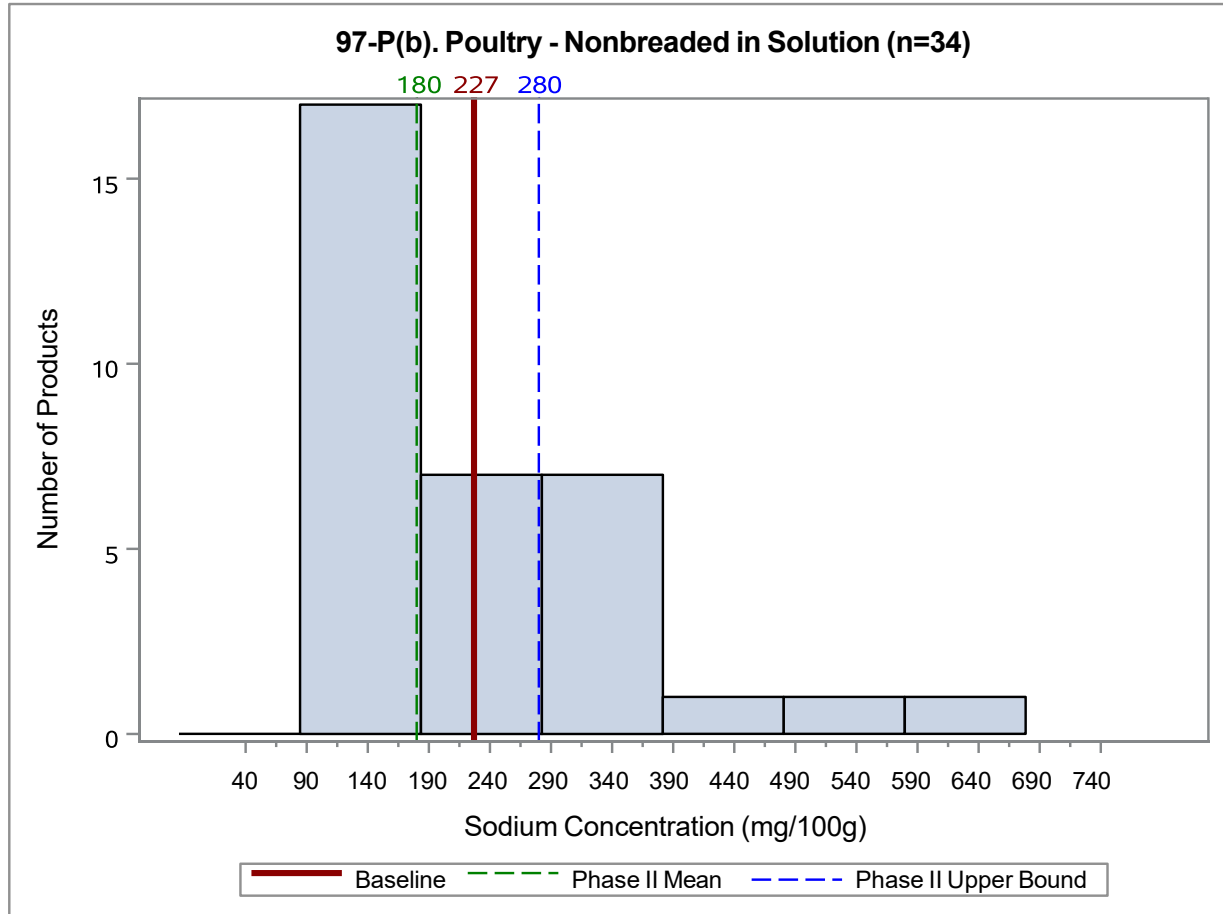
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

97-P(b). Poultry - Nonbreaded in Solution

Category Description: Frozen and refrigerated poultry in saline or broth solution that has not been reformed (still whole muscle) and is not breaded nor battered. Examples include wings, drumsticks, whole muscle breasts, and whole muscle tenderloins. Includes both bone-in and boneless products.



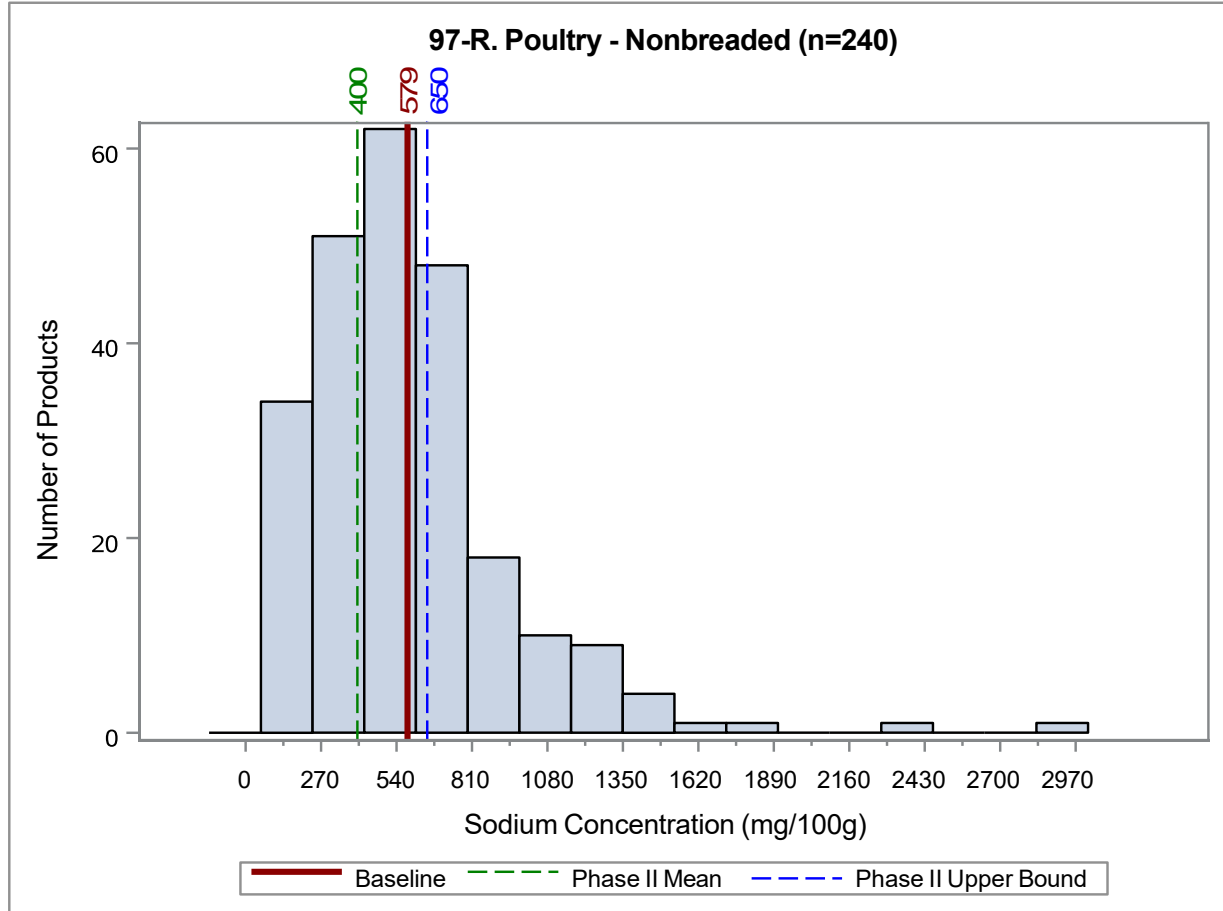
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

97-R. Poultry – Nonbreaded

Category Description: Chicken and turkey that has not been reformed (still whole muscle) and is not breaded nor battered. Examples include wings, drumsticks, whole muscle breasts, whole muscle strips, and whole muscle tenderloins. Includes both bone-in and boneless items. Includes items served with sauce or condiments. Excludes wings served in sauce (e.g. buffalo wings) (see [98-R](#)).



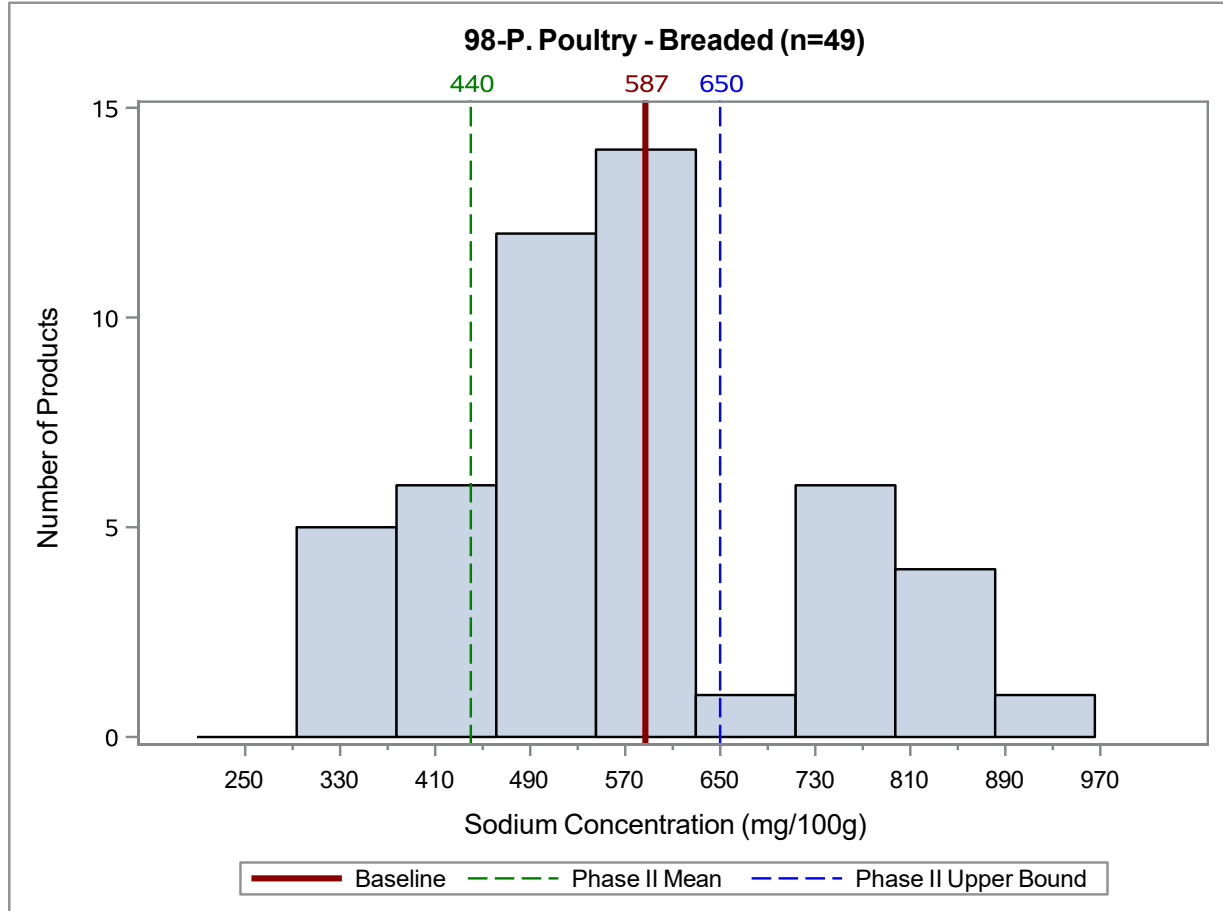
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

98-P. Poultry – Breaded

Category Description: Frozen and refrigerated chicken and turkey that has not been reformed (still whole muscle) and is breaded and/or battered. Examples include breaded wings, drumsticks, whole muscle breasts, and whole muscle tenderloins. Includes both bone-in and boneless products. Includes stuffed/filled products. Includes products with sauce, marinade, or gravy.



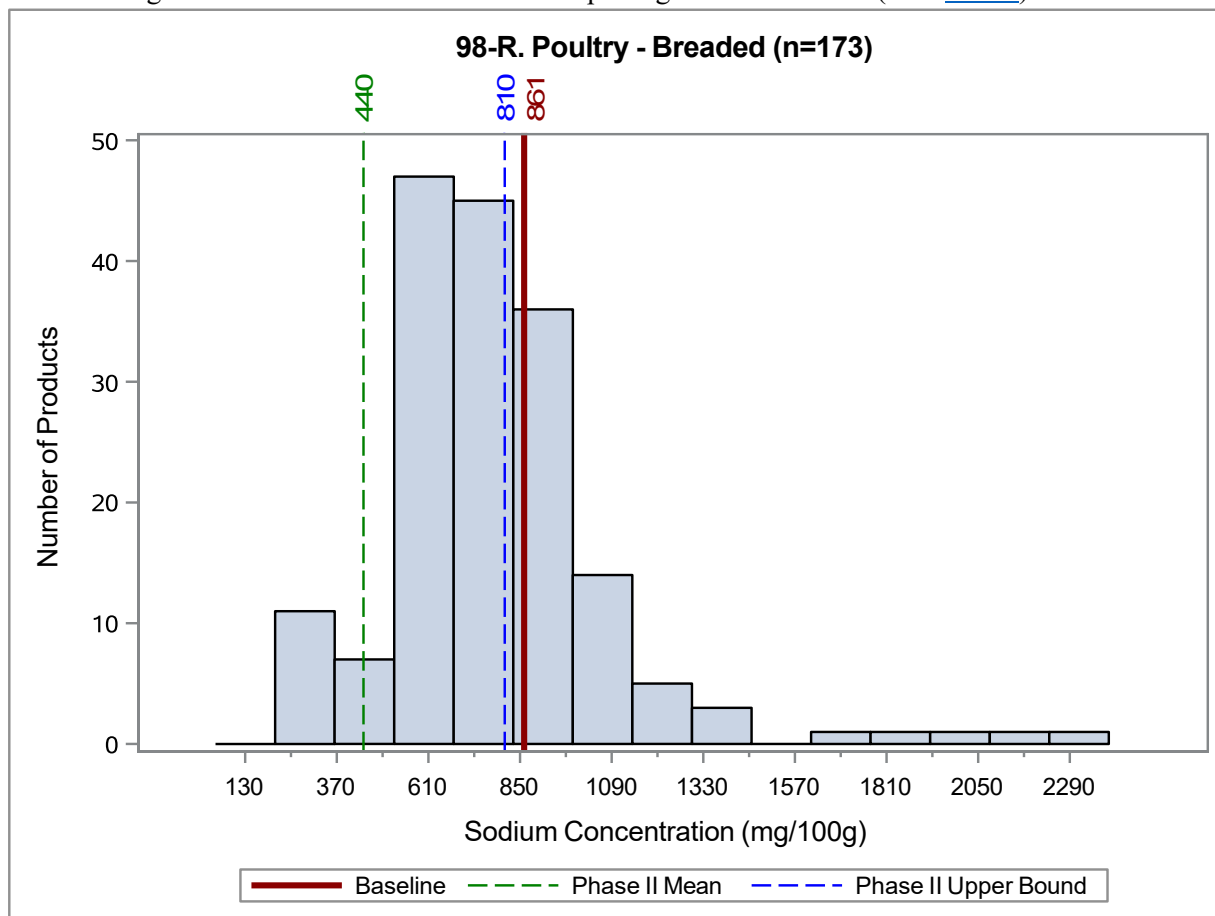
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

98-R. Poultry – Breaded

Category Description: Chicken and turkey that has not been reformed (still whole muscle) and is breaded and/or battered. Examples include breaded wings, drumsticks, whole muscle breasts, tenders, and strips. Includes both bone-in and boneless items. Includes items served with sauce or condiments. Includes wings served in sauce. Excludes chicken parmigiana and variants (see –143-R).



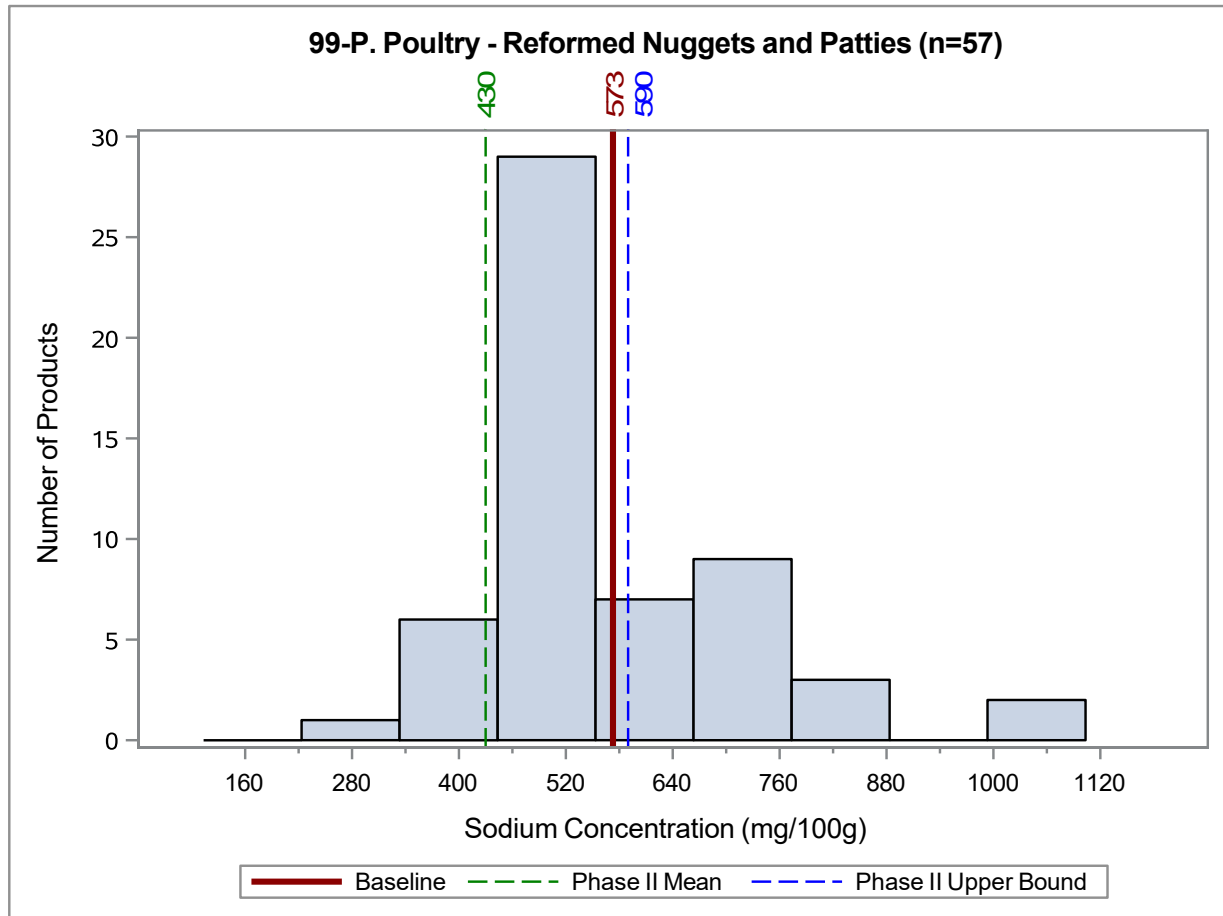
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

99-P. Poultry - Reformed Nuggets and Patties

Category Description: Frozen, breaded, shaped poultry nuggets, patties, and fritters. Products are reformed and typically contain stabilizers/binders. Examples include chicken nuggets, chicken patties, chicken fritters, chicken fries, and formed chicken.



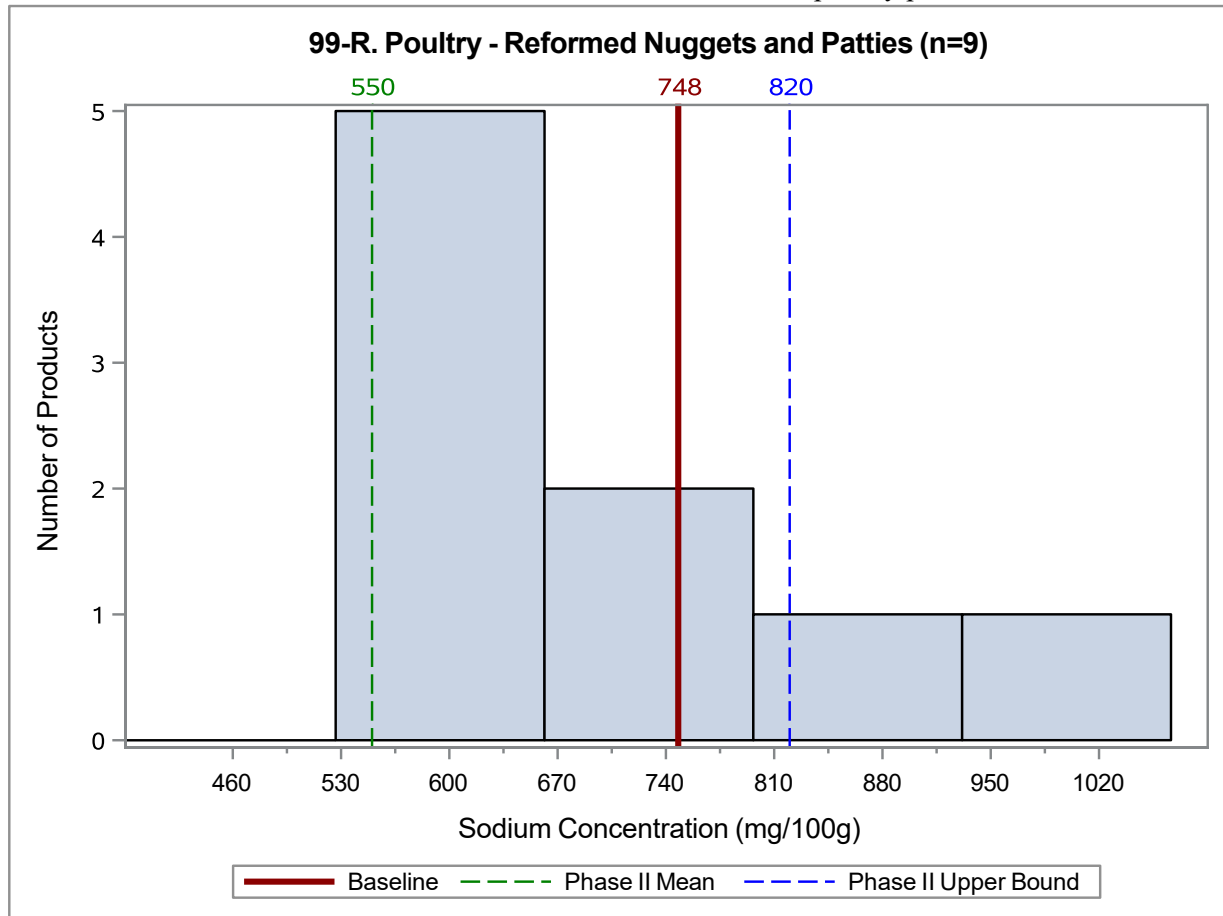
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

99-R. Poultry - Reformed Nuggets and Patties

Category Description: Breaded, shaped poultry nuggets. Items are reformed and typically contain stabilizers/binders. Examples include chicken nuggets, chicken fries, and popcorn chicken. Includes items served with sauce or condiments. Restaurant dataset does not include poultry patties.



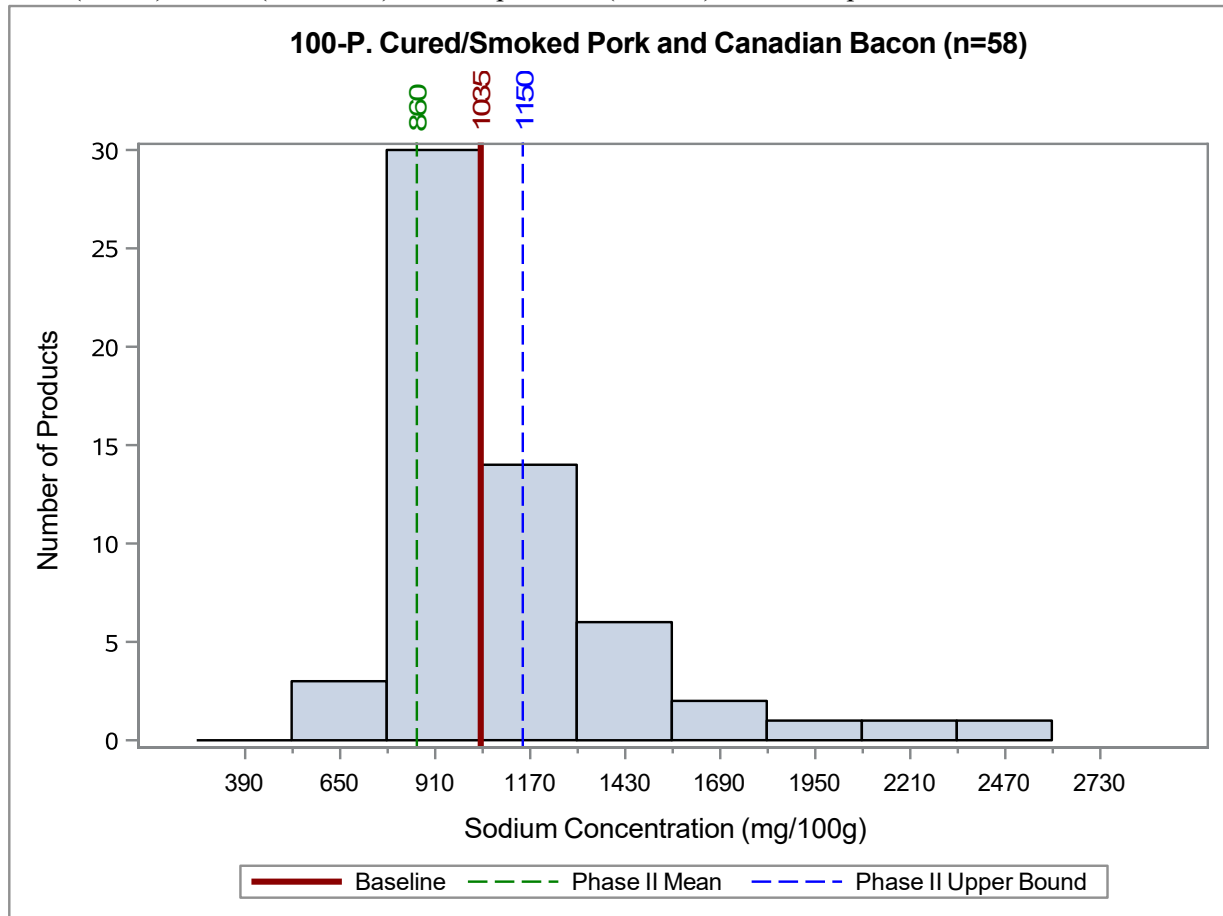
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

100-P. Cured/Smoked Pork and Canadian Bacon

Category Description: Bone-in and boneless cured/smoked pork and Canadian bacon. Includes smoked pork chops, ham steaks, carved ham, and ham ends and pieces. Excludes "smoked"-flavored sliced deli meats (see [89](#)), bacon (see [93-P](#)), canned products (see [103](#)), and ham spreads.



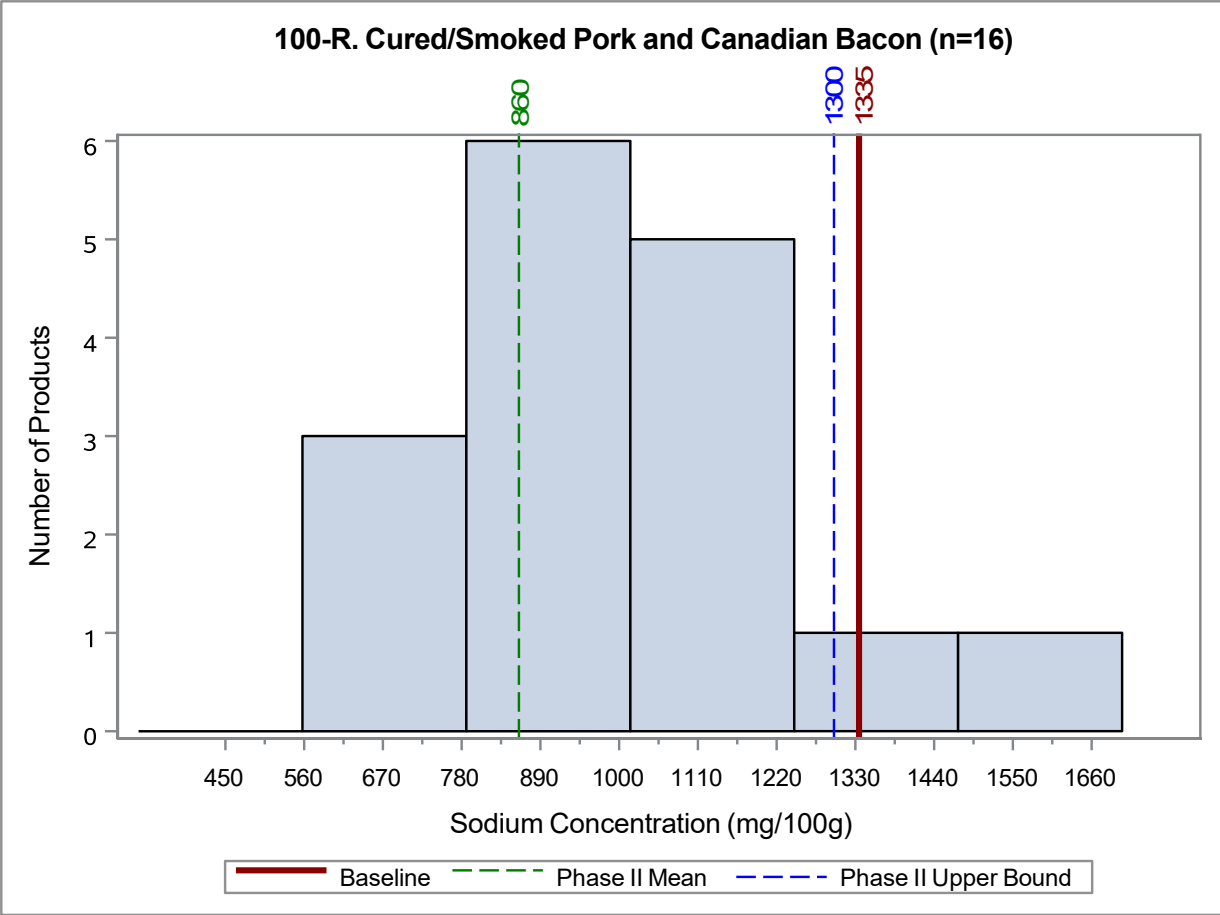
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

100-R. Cured/Smoked Pork and Canadian Bacon

Category Description: Bone-in and boneless cured/smoked pork and Canadian bacon. Includes turkey Canadian bacon. Excludes deli meat (see 89) and bacon (see -93-R).



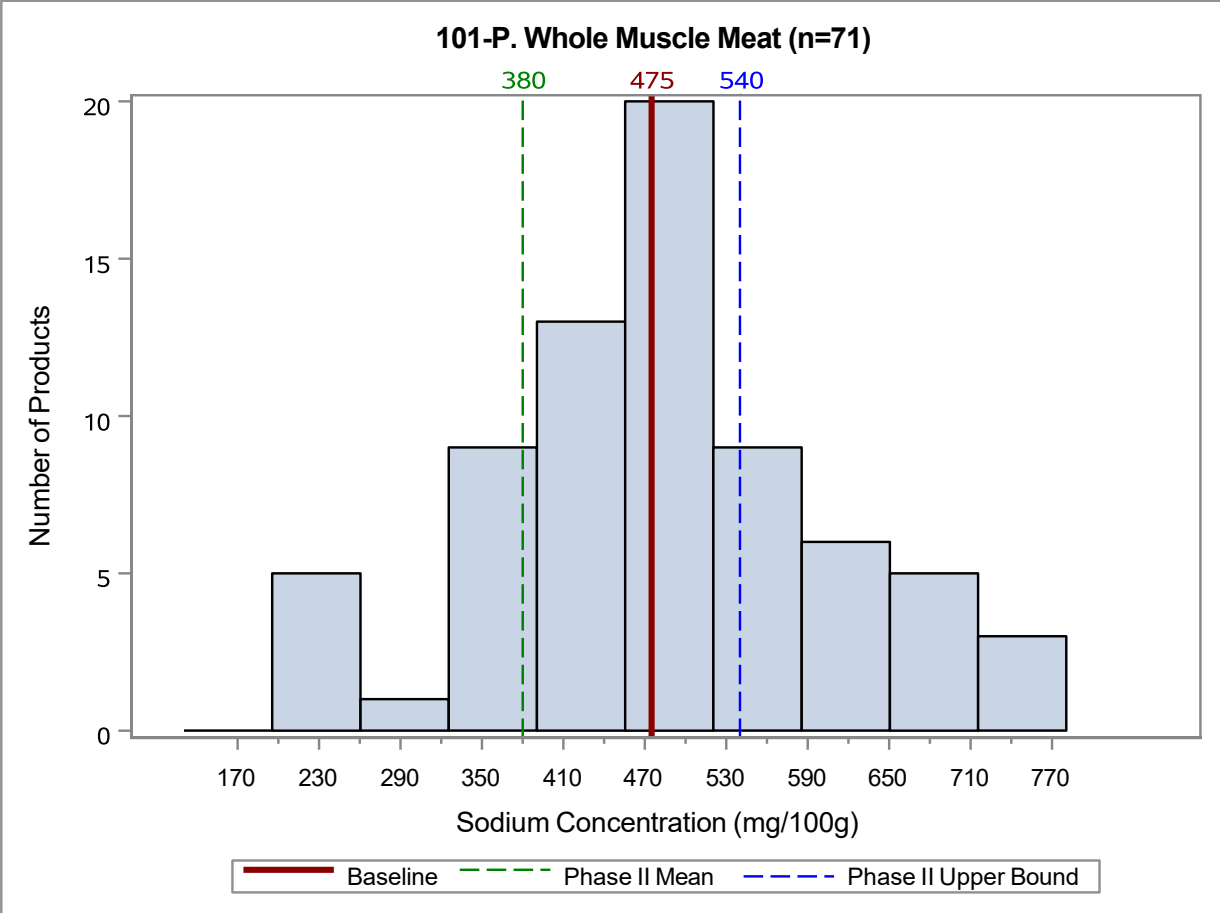
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

101-P. Whole Muscle Meat

Category Description: Whole muscle meat primarily made of beef and pork. Examples include pork ribs, beef/pork roasts, pork tenderloins, beef tips, and beef steaks. Includes both bone-in and boneless products. Includes marinated products and products in sauce. Includes bacon-wrapped products. Excludes cured/smoked pork (see -100-P) and organs.



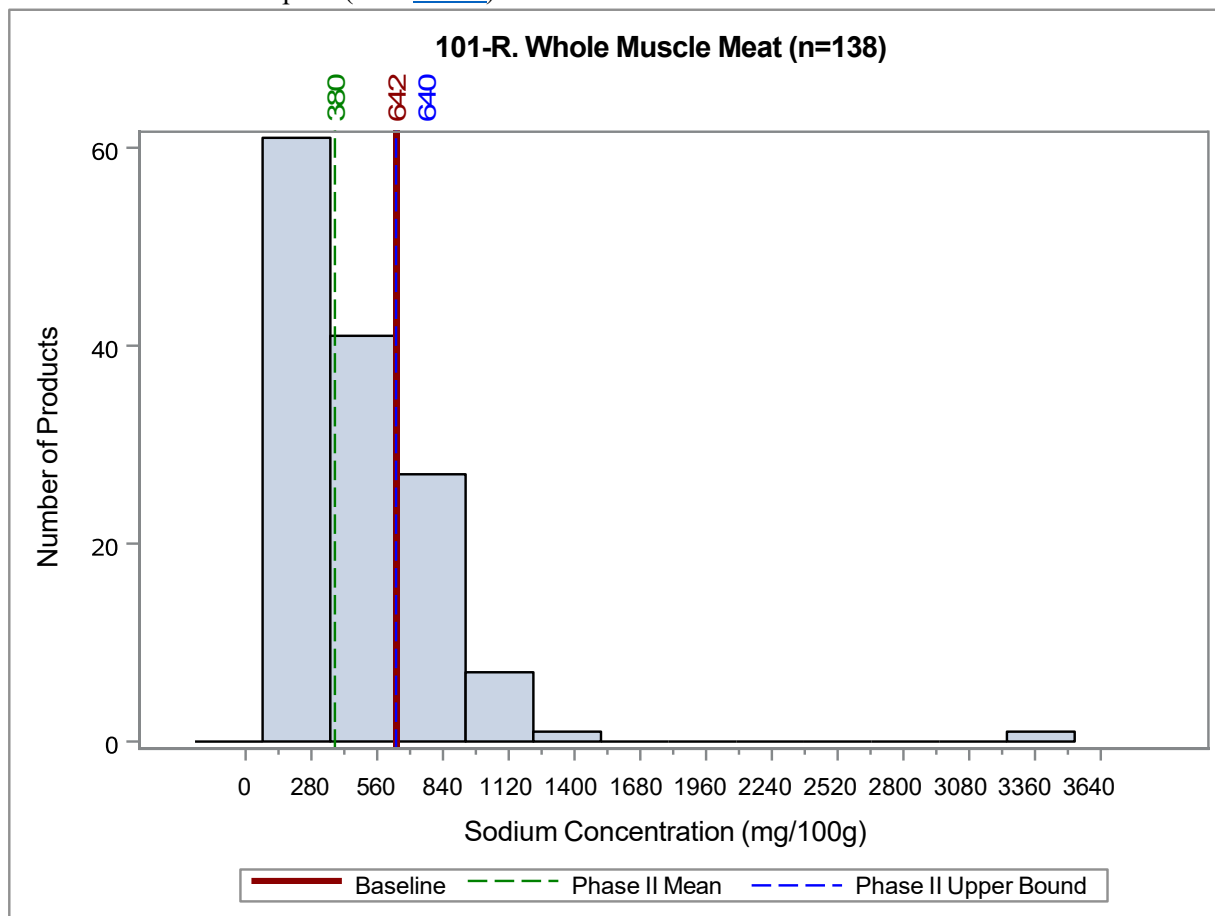
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

101-R. Whole Muscle Meat

Category Description: Whole muscle beef and pork. Examples include steaks, filets, pork ribs, pulled pork, beef tips, beef brisket, and pork chops. Includes both bone-in and boneless items. Includes items in sauce and gravy. Includes meat wrapped in bacon and dishes in which beef and pork are served together. Excludes cured/smoked pork (see –[100-R](#)).



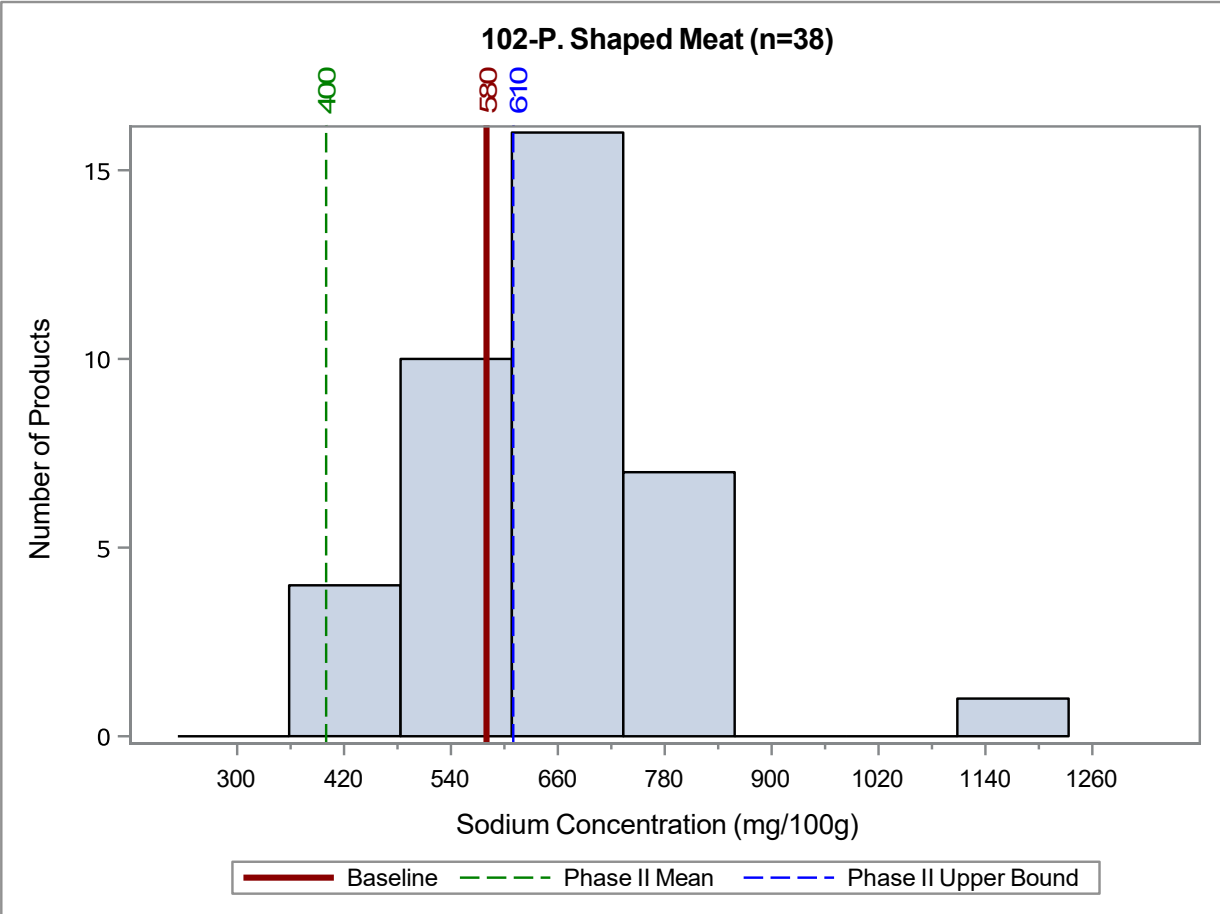
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

102-P. Shaped Meat

Category Description: Precooked and raw shaped meat and poultry. Examples include meatballs, meatloaf, sausage balls, shaped steaks, and breaded meat patties. Includes products with gravy and sauce. Excludes shaped, breaded poultry (see [-99-P](#)).



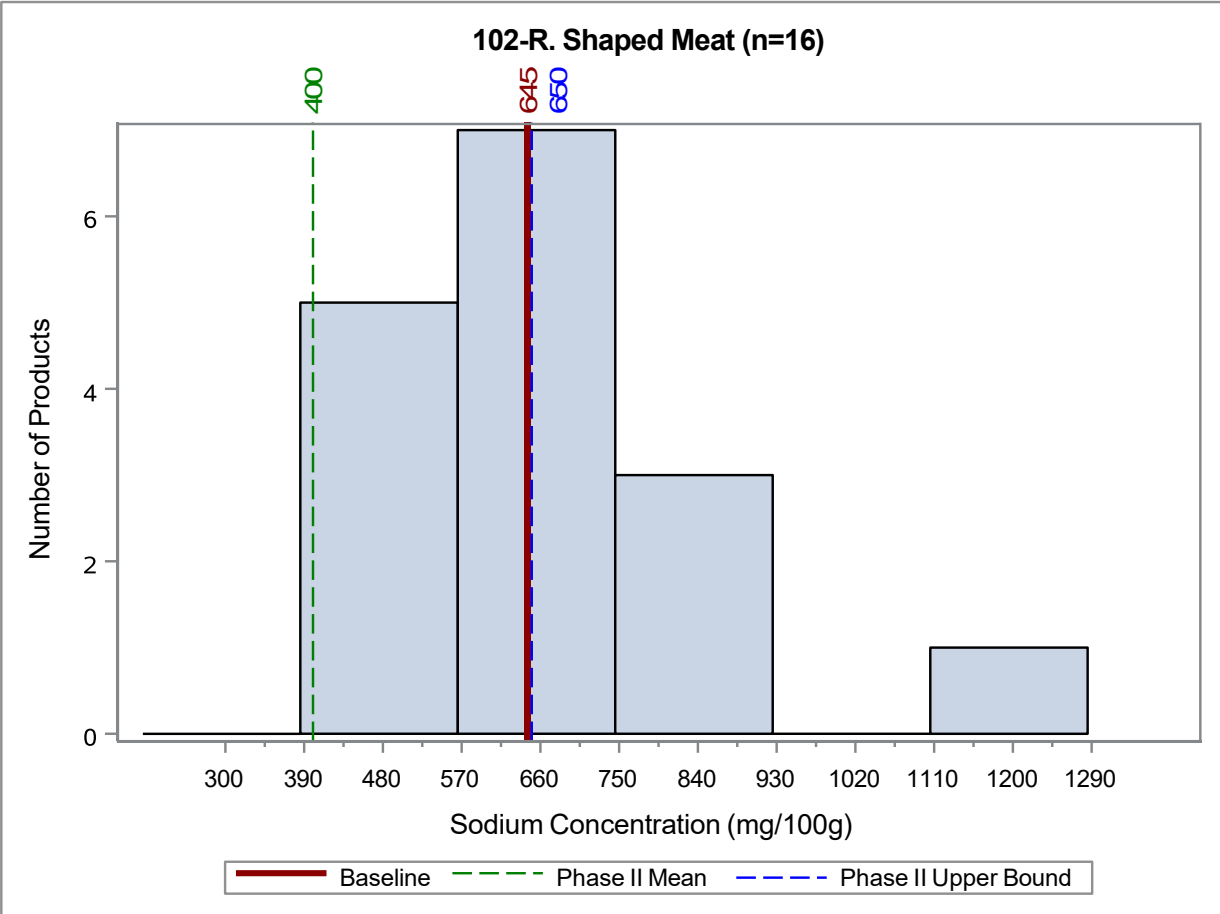
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

102-R. Shaped Meat

Category Description: Precooked and raw shaped meat and poultry. Examples include meatballs, meatloaf, sausage balls, shaped steaks, and breaded meat patties. Includes products with gravy and sauce. Excludes shaped, breaded poultry (see [99-R](#)).



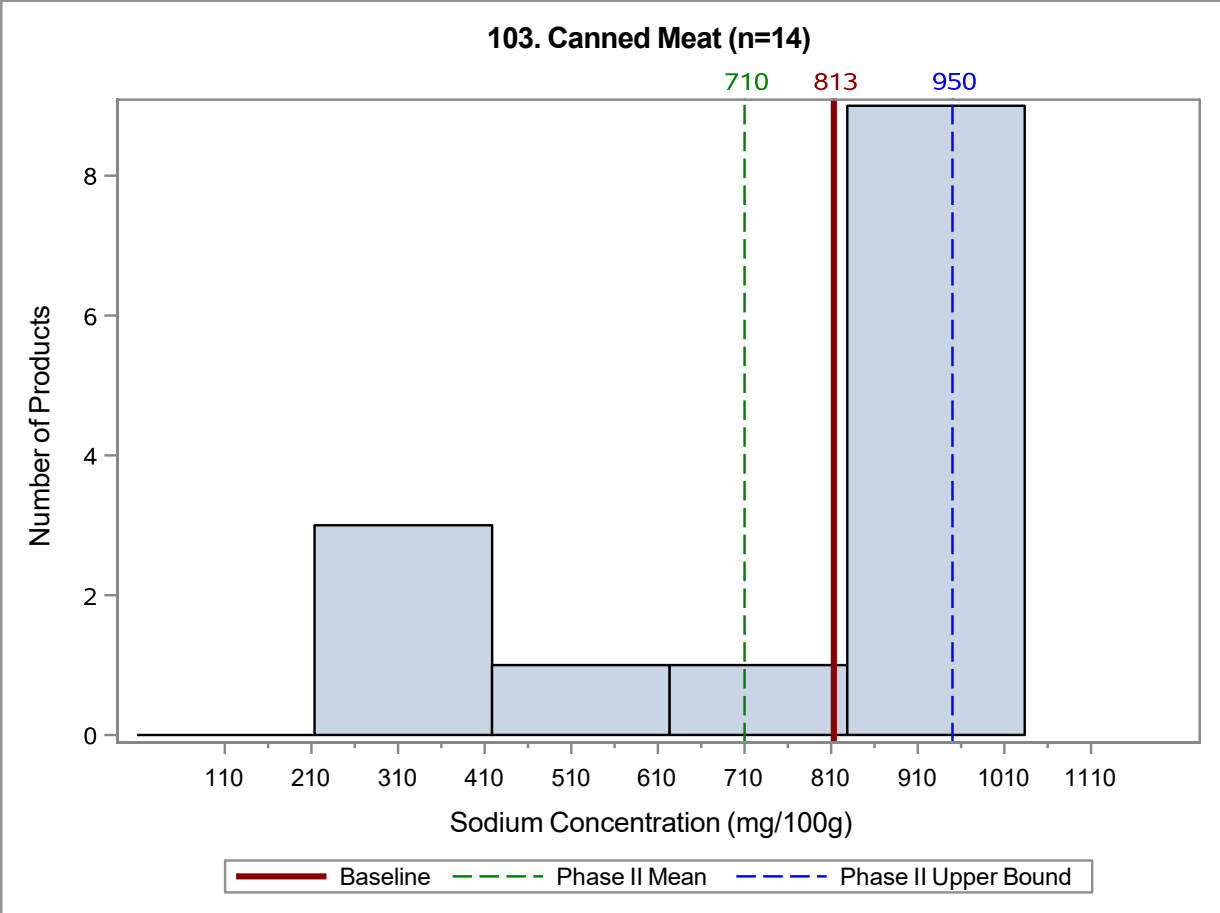
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

103. Canned Meat

Category Description: Canned beef and pork. Examples include canned corned beef, ham, roast beef, barbecue beef, and chopped pork. Includes products with gravy. Excludes canned luncheon loaves (see 89) and canned sausage (see 104). Excludes pate, ham salads (see -152), other meat spreads, and corned beef hash.



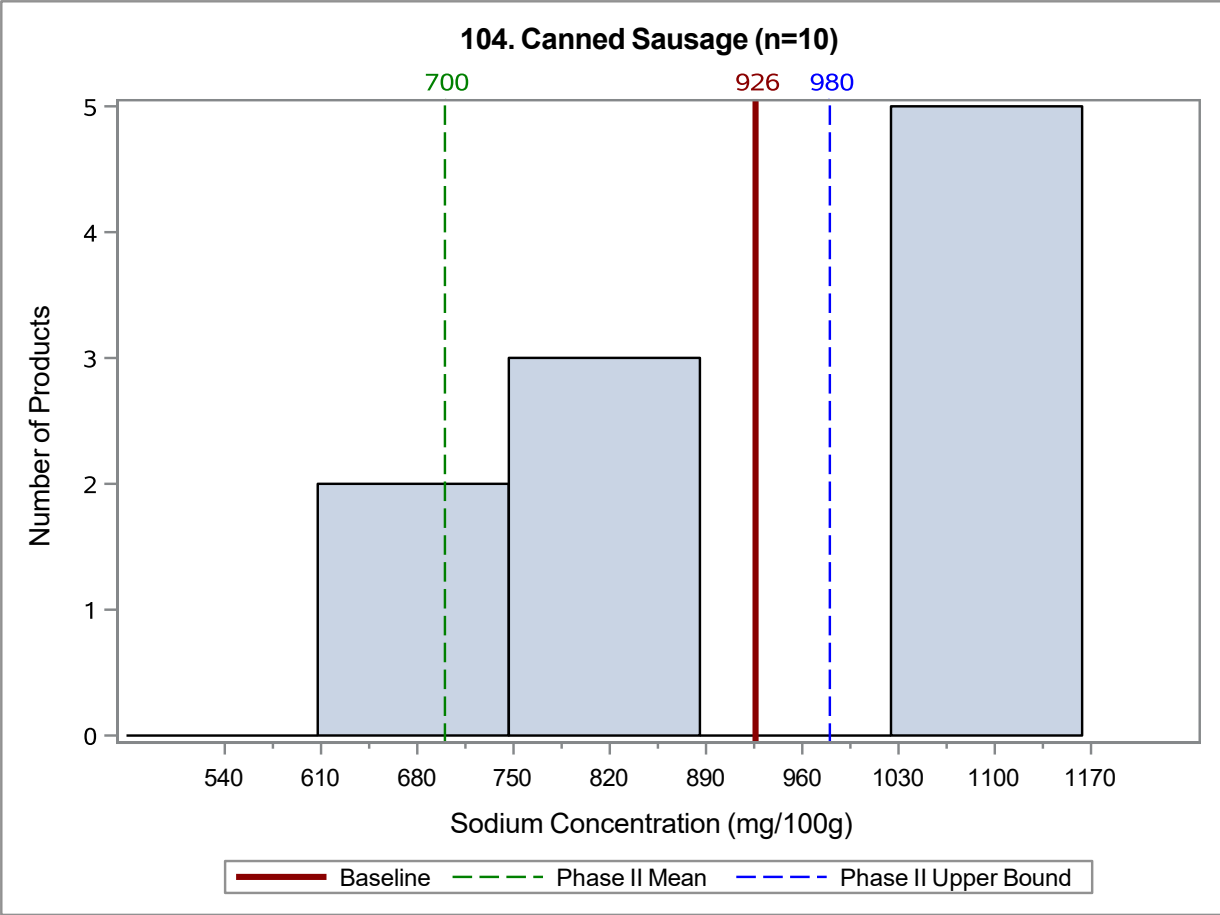
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

104. Canned Sausage

Category Description: Canned meat and poultry sausages. Examples include Vienna sausages and smoked sausages.



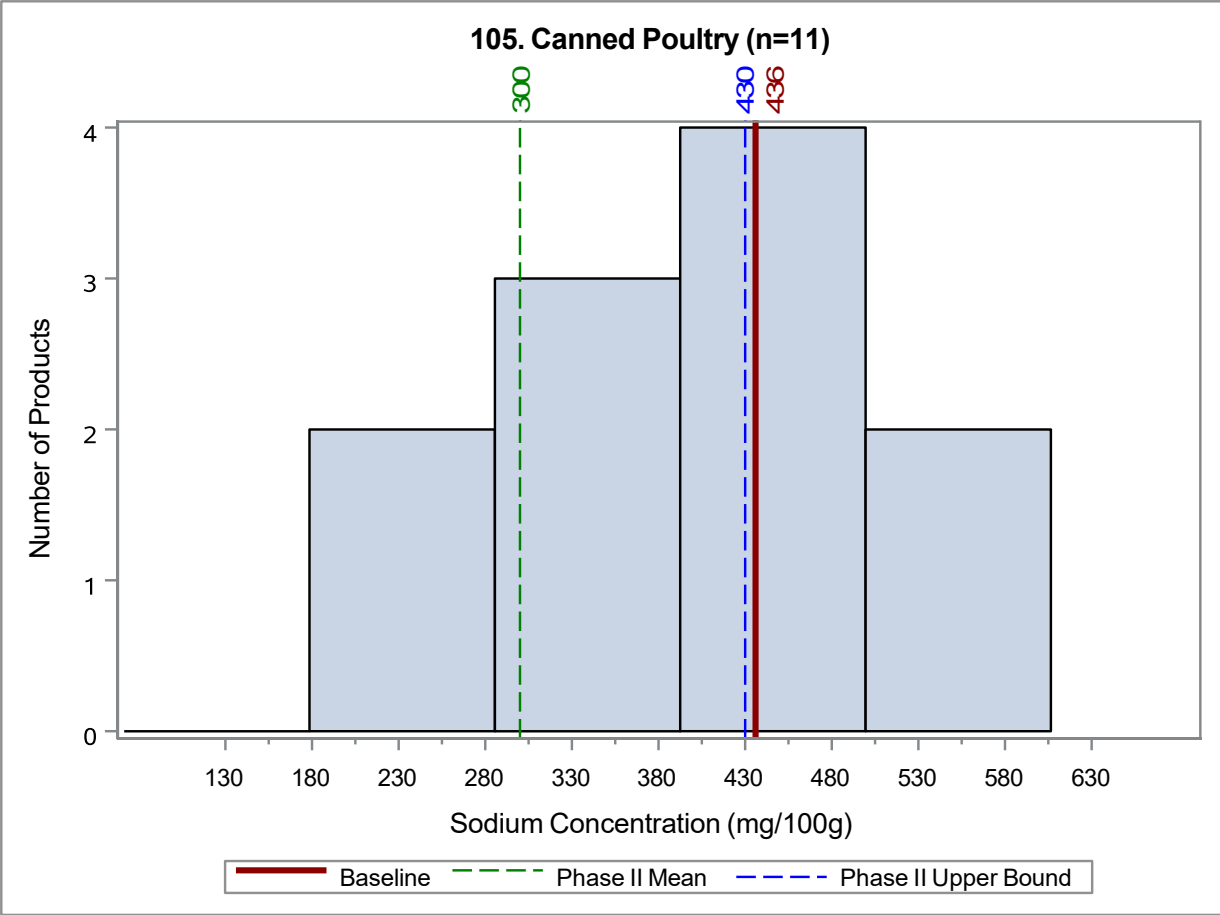
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

105. Canned Poultry

Category Description: Canned chicken and turkey. Excludes canned luncheon loaves (see 89) and canned poultry sausage (see 104). Excludes pate, organs, and poultry salads (see 152).



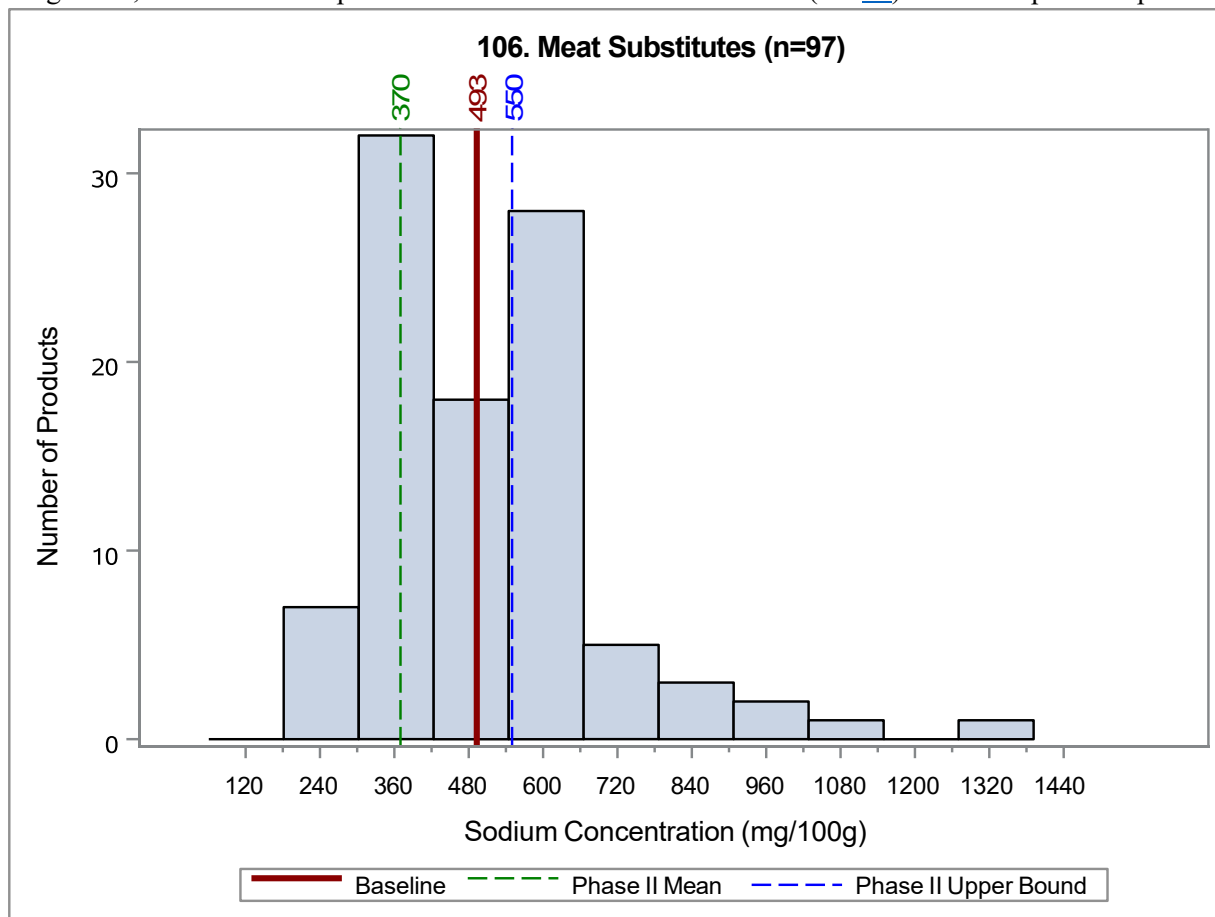
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

106. Meat Substitutes

Category Description: Meat substitutes and analogues, such as tofu, tempeh, and seitan (seasoned, marinated, and plain types). Examples include veggie burgers, veggie bacon, veggie meatballs, veggie hot dogs, and vegetarian deli slices. Includes imitation meat products that are made with soy protein isolates, wheat gluten, and textured vegetable protein. Includes substitute meat products that are vegetable-based and do not contain soy protein (e.g. all-veggie, veggie & nut, nut-based products). Includes frozen, refrigerated, and shelf stable products. Excludes imitation bacon bits (see 94). Excludes pate and pastes.



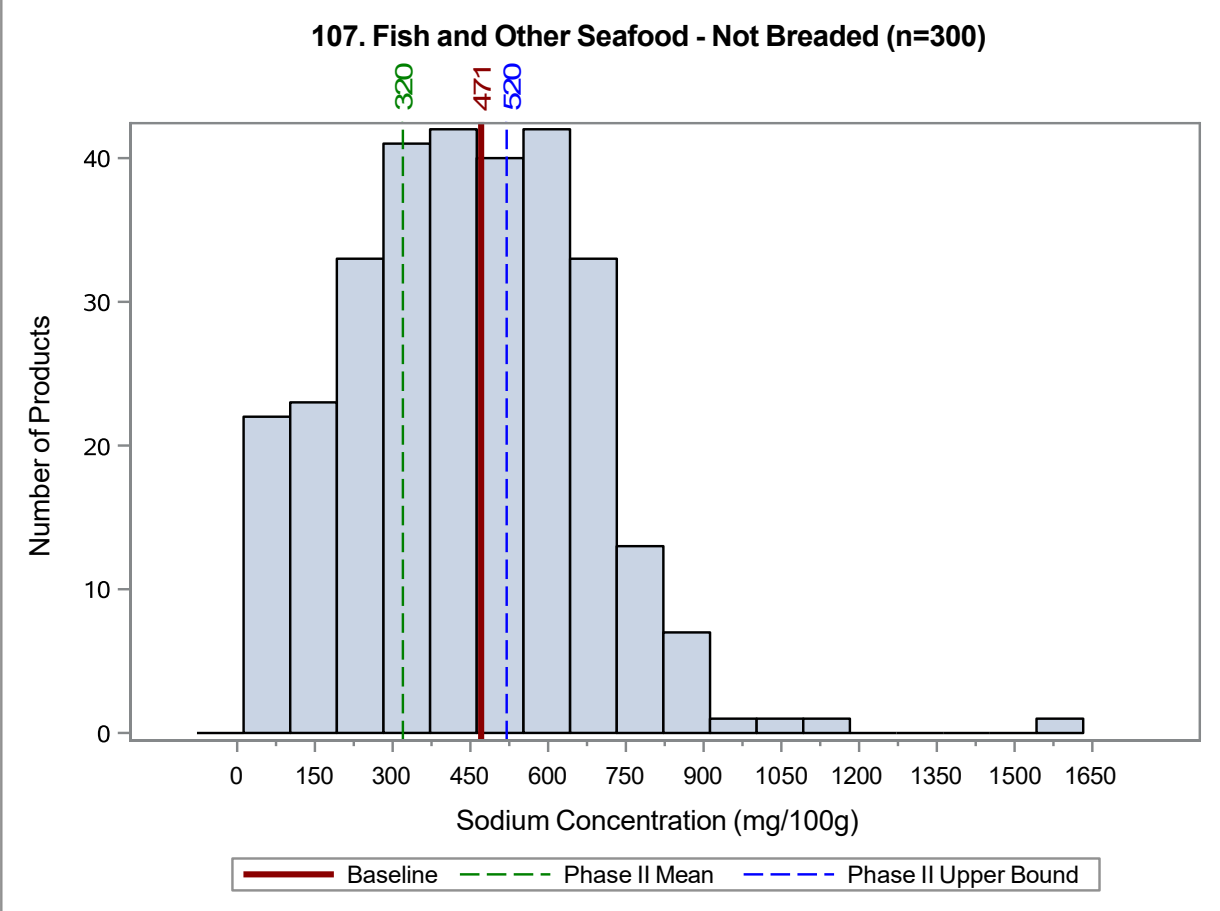
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

107. Fish and Other Seafood - Not Breaded

Category Description: Frozen and refrigerated fish and other seafood that are neither breaded nor battered. Examples include fish fillets, shrimp, and crab meat. Excludes seafood spreads (see 54) and seafood-based salads (see 152). Includes stuffed fish and seafood. Includes fish and seafood with sauces. Excludes caviar, fish pate, salted cod, pickled fish, and smoked fish.



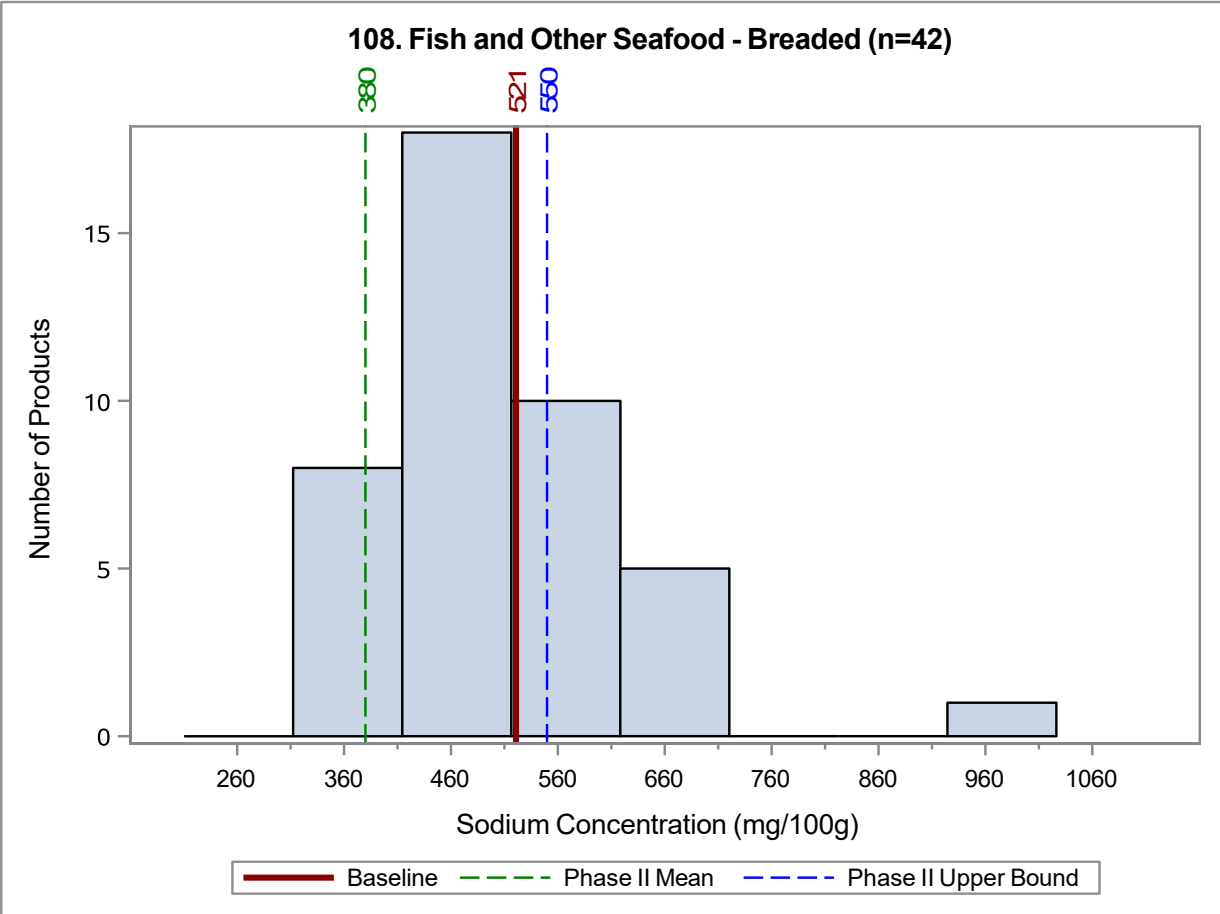
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

108. Fish and Other Seafood – Breaded

Category Description: Frozen and refrigerated fish and other seafood that are breaded and/or battered. Examples include breaded shrimp, crab cakes, breaded fish sticks, battered fish fillets, and popcorn shrimp. Includes fish with nut coatings/crusts.



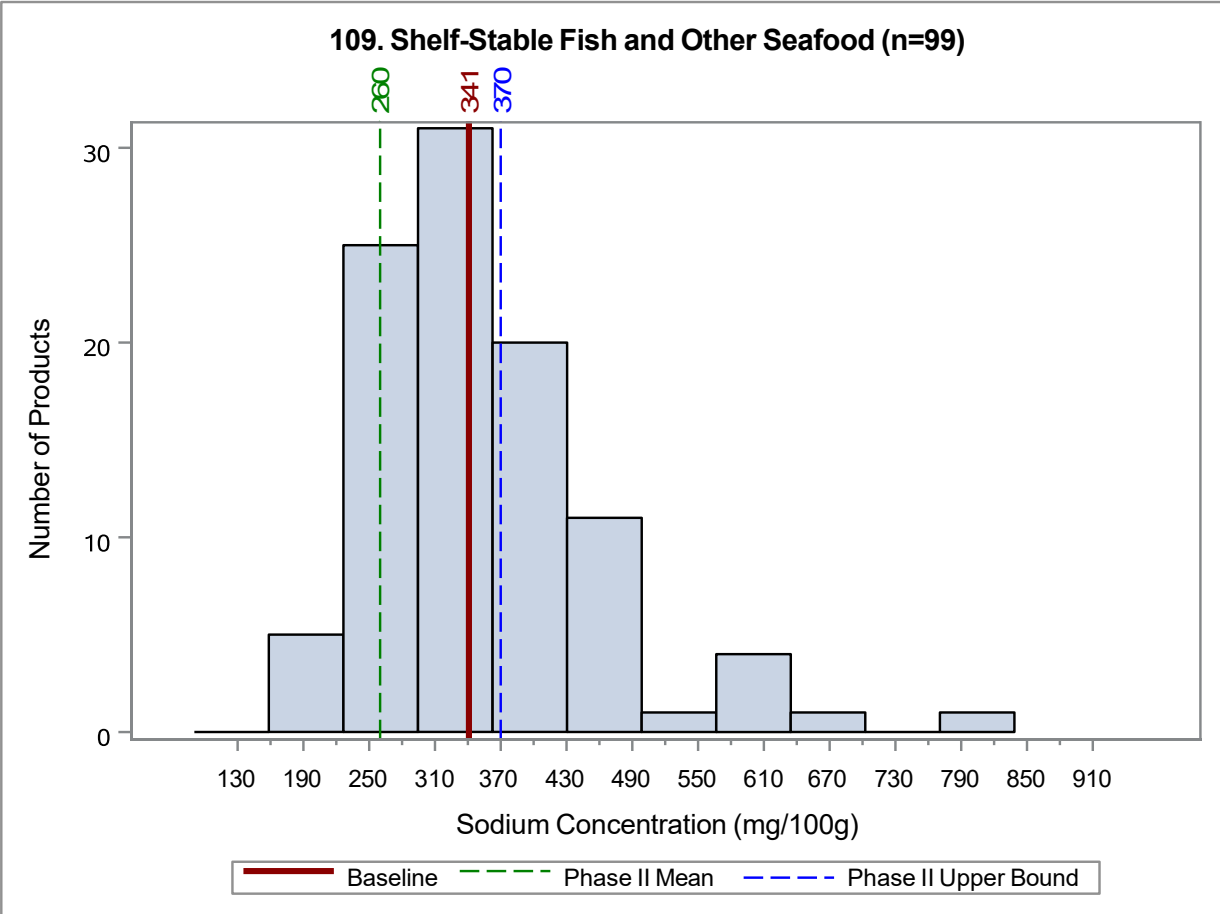
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

109. Shelf-Stable Fish and Other Seafood

Category Description: Shelf stable fish and other seafood except anchovies. Examples include tuna, sardines, salmon, herring, clams, and oysters. Excludes fish jerky (see 96). Excludes pate, caviar, and dried fish/seafood.



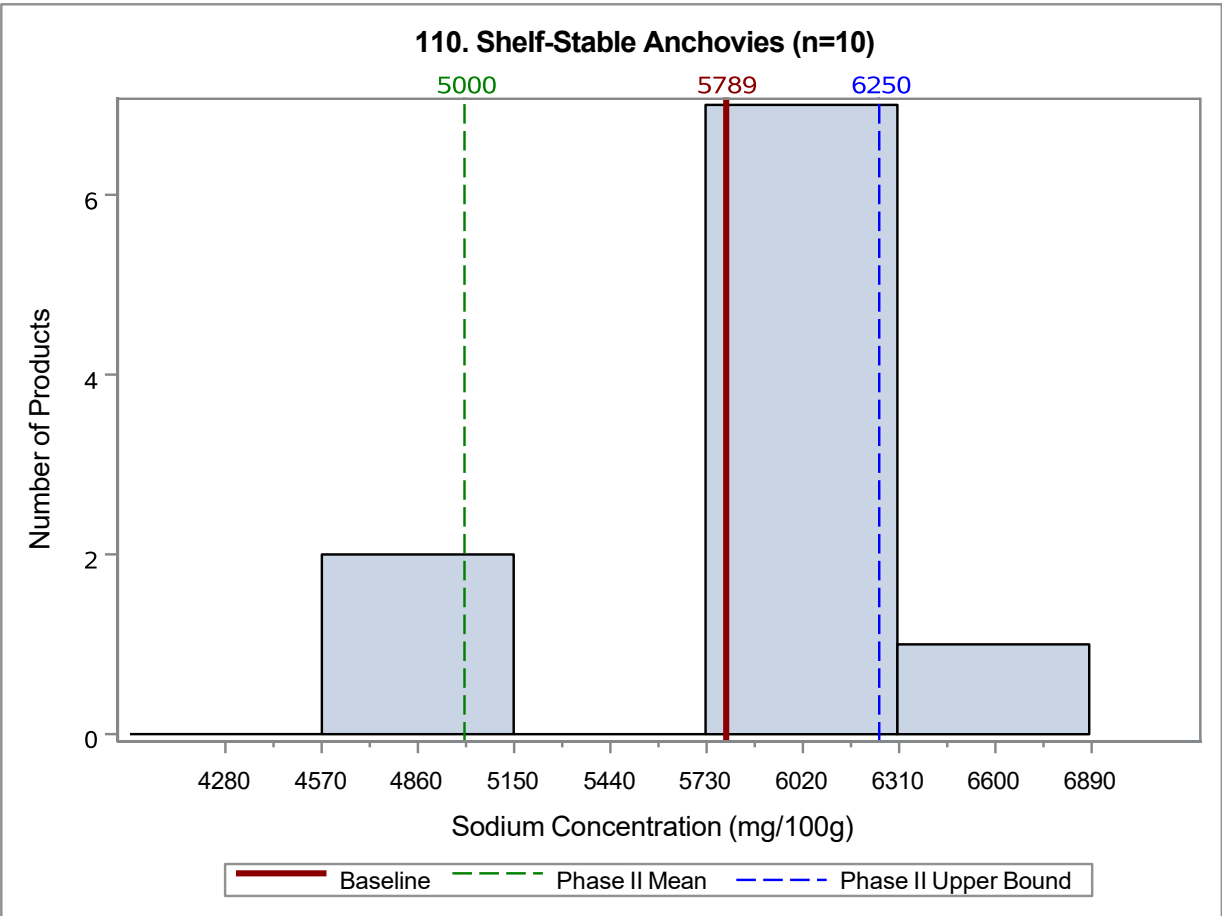
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

110. Shelf-Stable Anchovies

Category Description: Shelf stable anchovies packed in oil. Includes products with additions (e.g. capers). Excludes pate and dried anchovies.



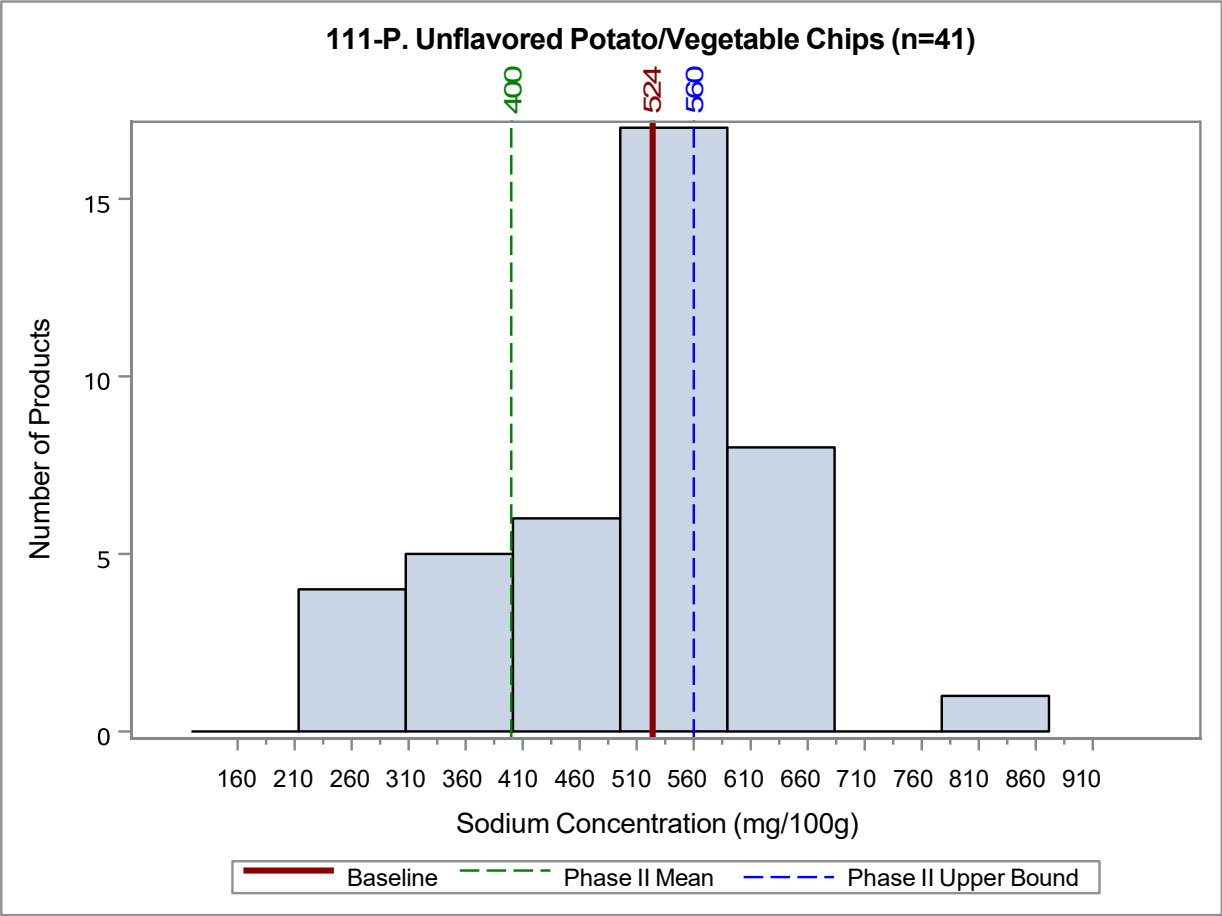
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

111-P. Unflavored Potato/Vegetable Chips

Category Description: Potato and vegetable chips seasoned with salt. Flavor examples include plain, original, and regular. Includes chips with similar salt-only flavors, such as salt and pepper and olive oil. Includes both sliced chips and reformed crisps. Excludes potato and vegetable chips seasoned with additional flavors than salt (see [112](#)), bean chips (see [113](#)), and puffed products (see [115](#)).



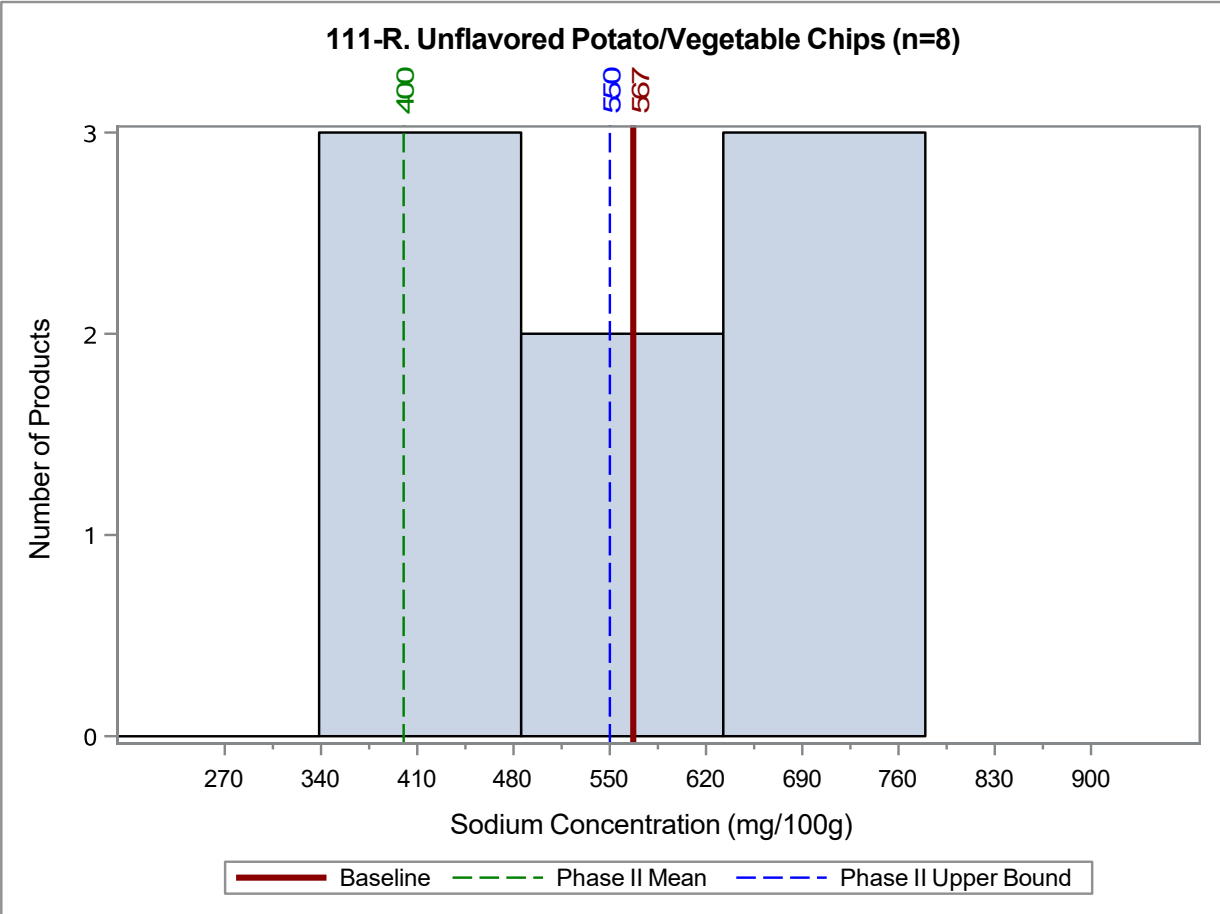
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

111-R. Unflavored Potato/Vegetable Chips

Category Description: Potato chips seasoned with salt. Examples include kettle chips, baked chips, and ruffled chips. Excludes chips seasoned with additional flavors than salt. Restaurant dataset does not include vegetable chips.



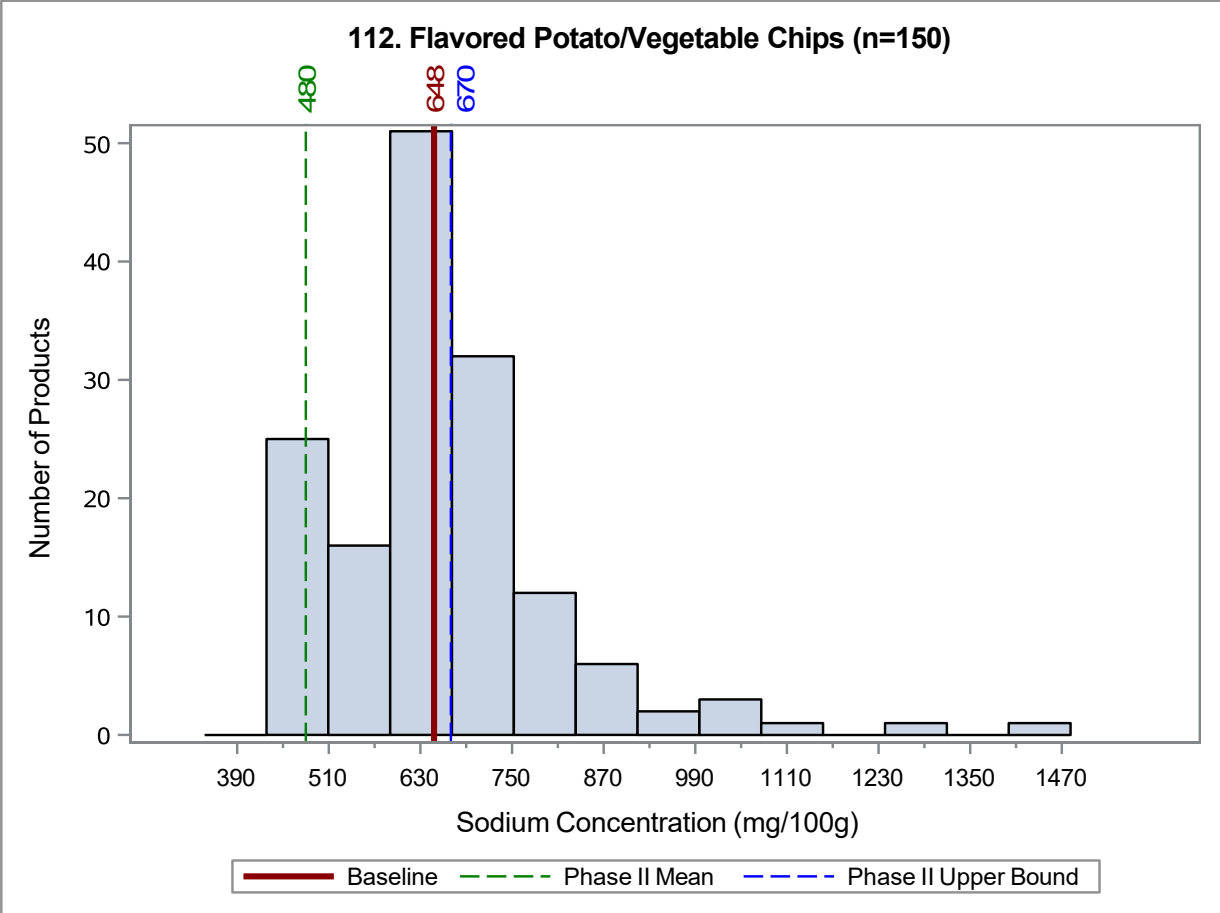
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

112. Flavored Potato/Vegetable Chips

Category Description: Potato and vegetable chips seasoned with additional flavors than salt. Flavor examples include barbecue, sour cream and onion, salt and vinegar, and cheddar. Includes both sliced chips and reformed crisps. Excludes bean chips (see [114](#)) and puffed products (see [115](#)).



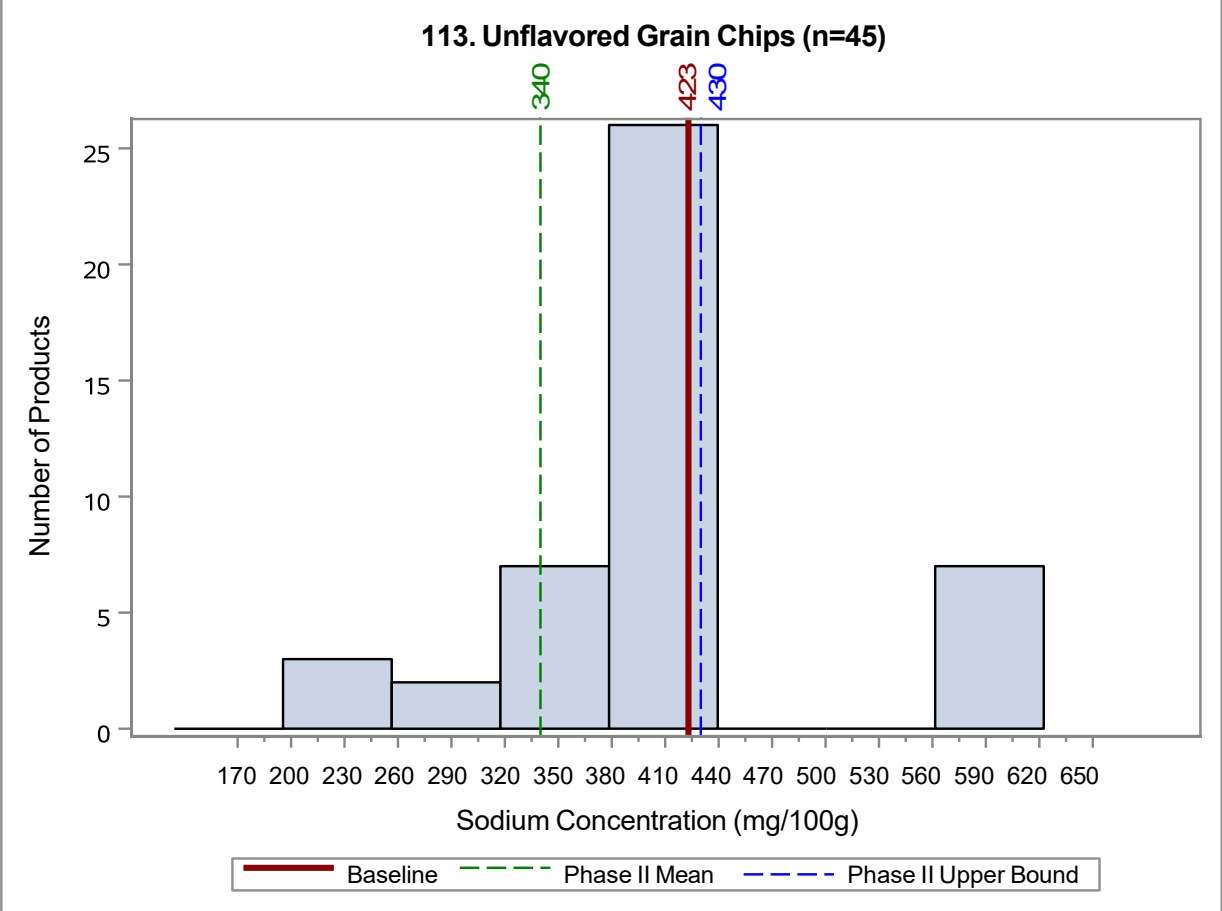
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

113. Unflavored Grain Chips

Category Description: Grain chips (e.g. tortilla chips, corn chips, multigrain chips) seasoned with salt. Flavor examples include plain, original, and regular. Includes chips with similar salt-only flavors, such as salt and pepper and lime. Includes bean chips. Excludes pita chips and bagel chips (see 79-P), chips seasoned with additional flavors than salt (see 114), and puffed products (see 115).



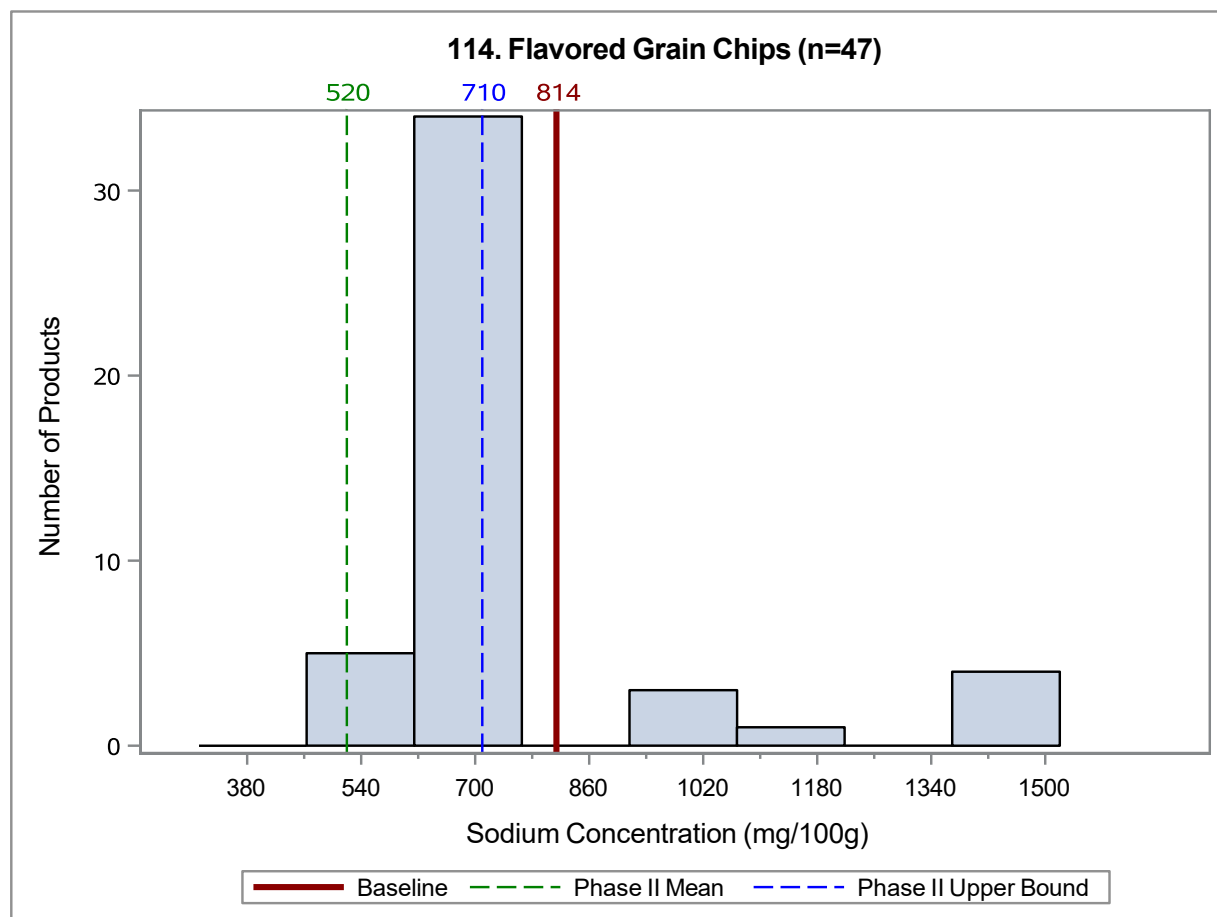
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

114. Flavored Grain Chips

Category Description: Grain chips (e.g. tortilla chips, corn chips, multigrain chips) seasoned with additional flavors than salt. Flavor examples include cheese, French onion, ranch, and hot buffalo. Includes bean chips and rolled tortilla chips. Excludes pita chips and bagel chips (see [79-P](#)) and puffed products (see [115](#)).



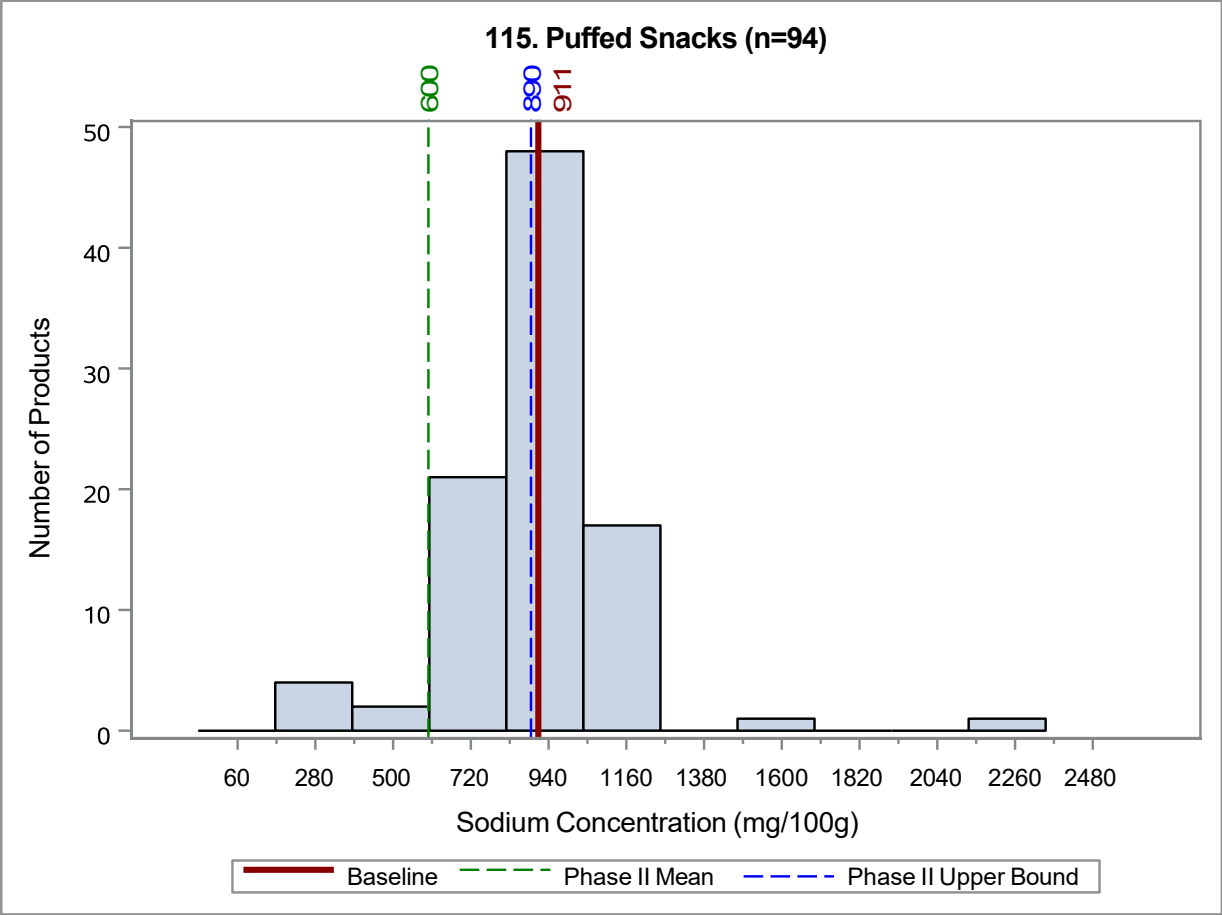
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

115. Puffed Snacks

Category Description: Seasoned puffed snacks. Examples include rice cakes, popcorn cakes, puffed cheese-flavored and onion-flavored corn snacks, and puffed potato fries/sticks. Includes puffed vegetable sticks. Excludes snacks coated in caramel, but includes caramel-dusted and caramel-flavored puffed snacks.



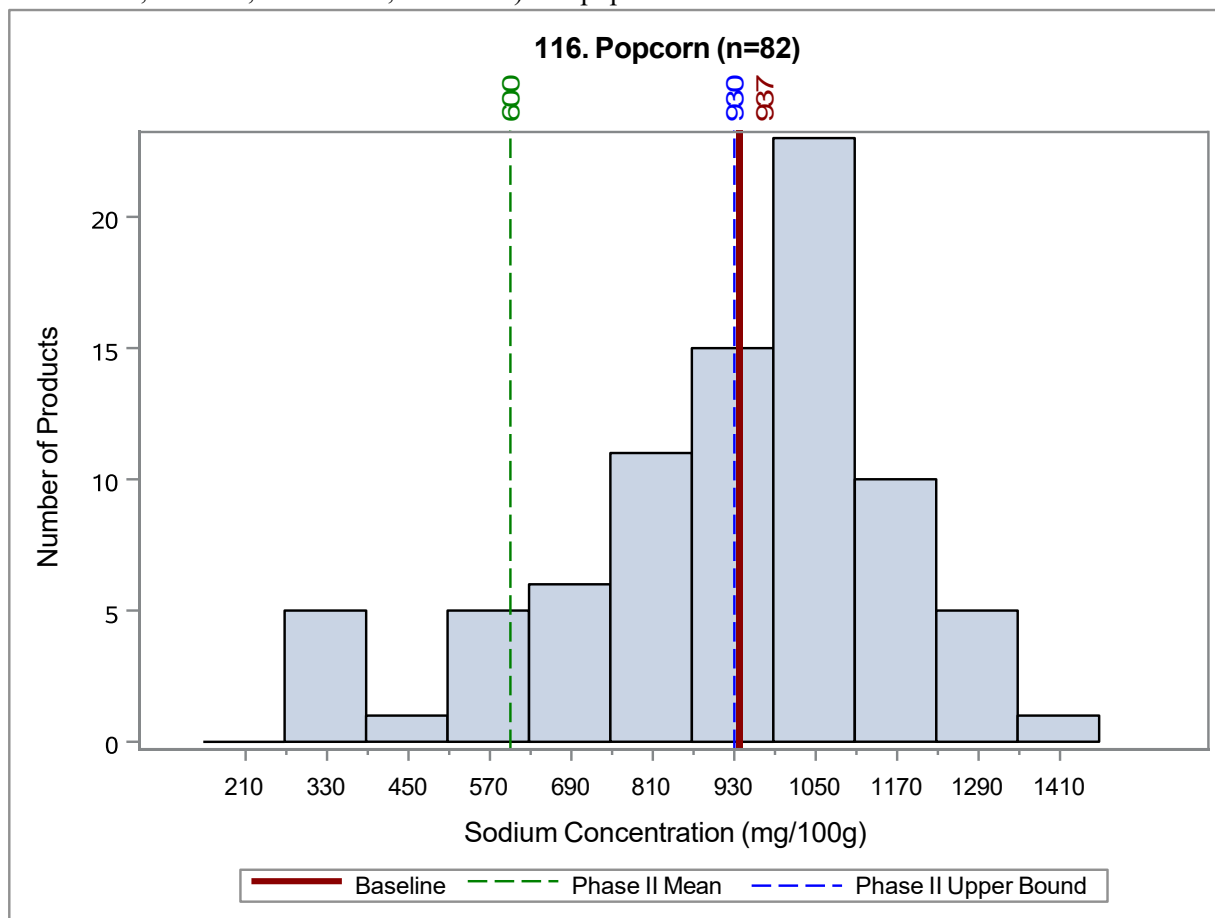
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

116. Popcorn

Category Description: Seasoned microwaveable popcorn and ready-to-eat popcorn. Excludes ready-to-eat popcorn with other additions (e.g. nuts, pretzels) (see 119). Excludes sweet-flavored popcorn (e.g. butter toffee, caramel, kettle corn, chocolate) and popcorn kernels.



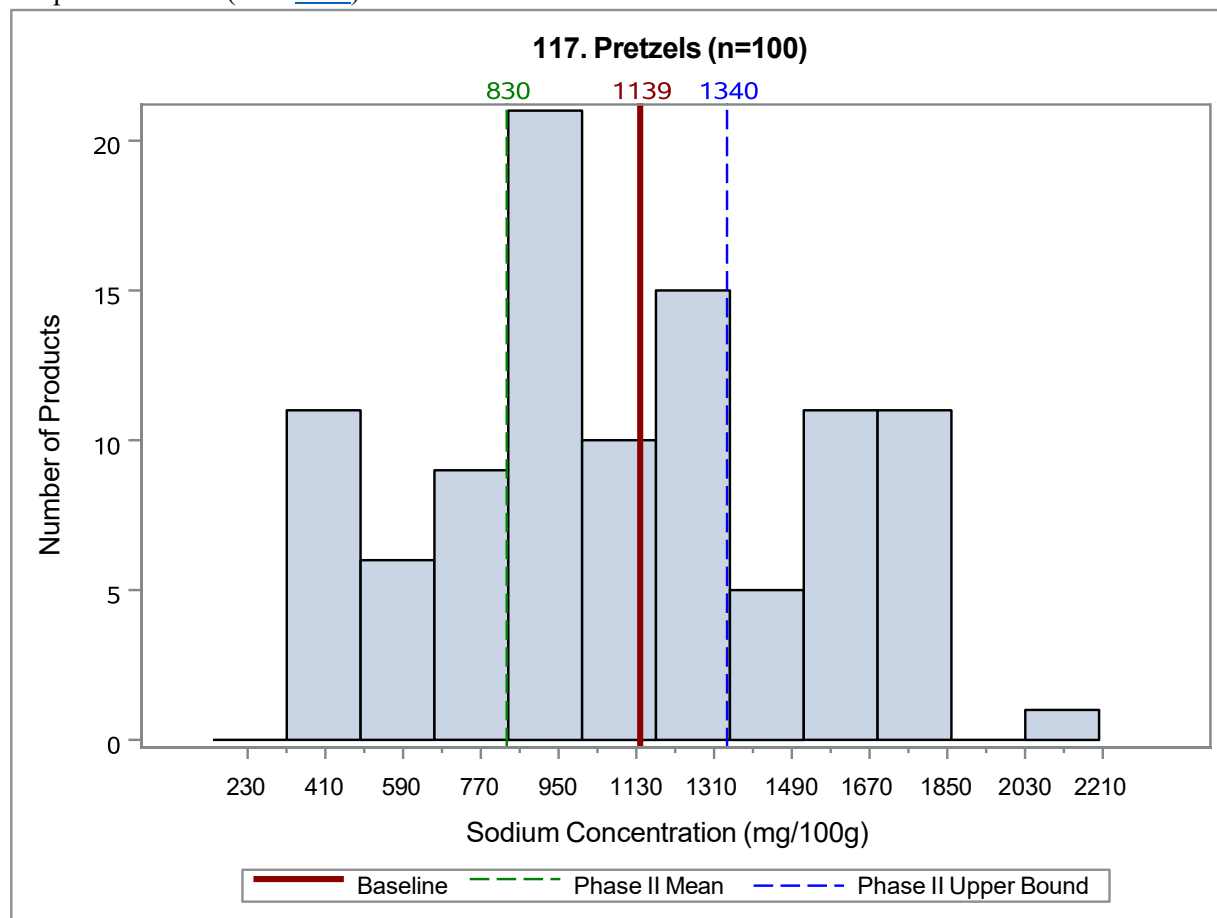
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

117. Pretzels

Category Description: Hard pretzels. Includes flavored, coated, and filled pretzels. Includes pretzels with no external salt. Includes pretzel crackers. Excludes soft pretzels (see [-71-P](#)). Excludes half-cracker half-pretzel snacks (see [-71-P](#)).



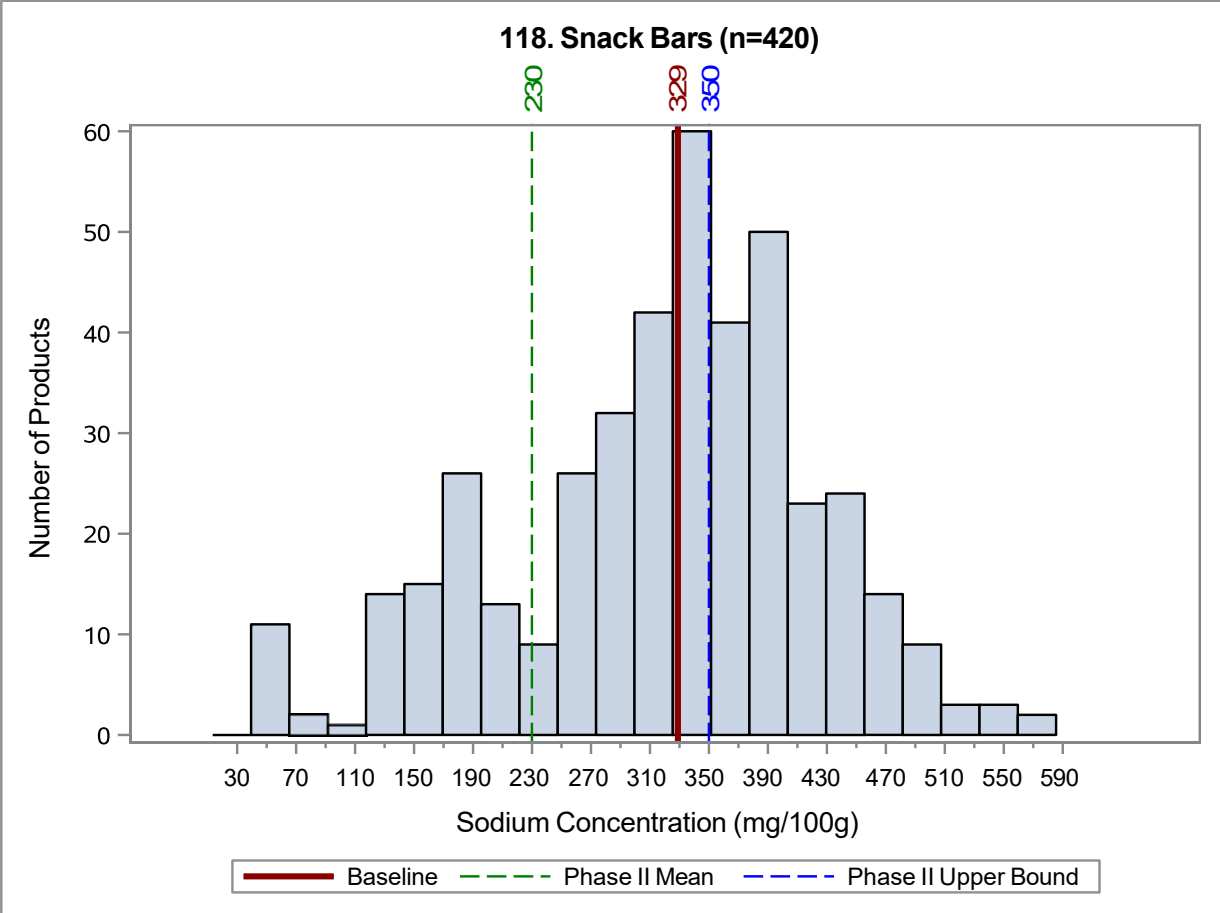
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

118. Snack Bars

Category Description: Snack bars. Examples include cereal bars, granola bars, rice snack bars, fruit and grain bars, protein bars, and breakfast bars. Includes smaller bite-sized products that have the same composition as a larger snack bar.



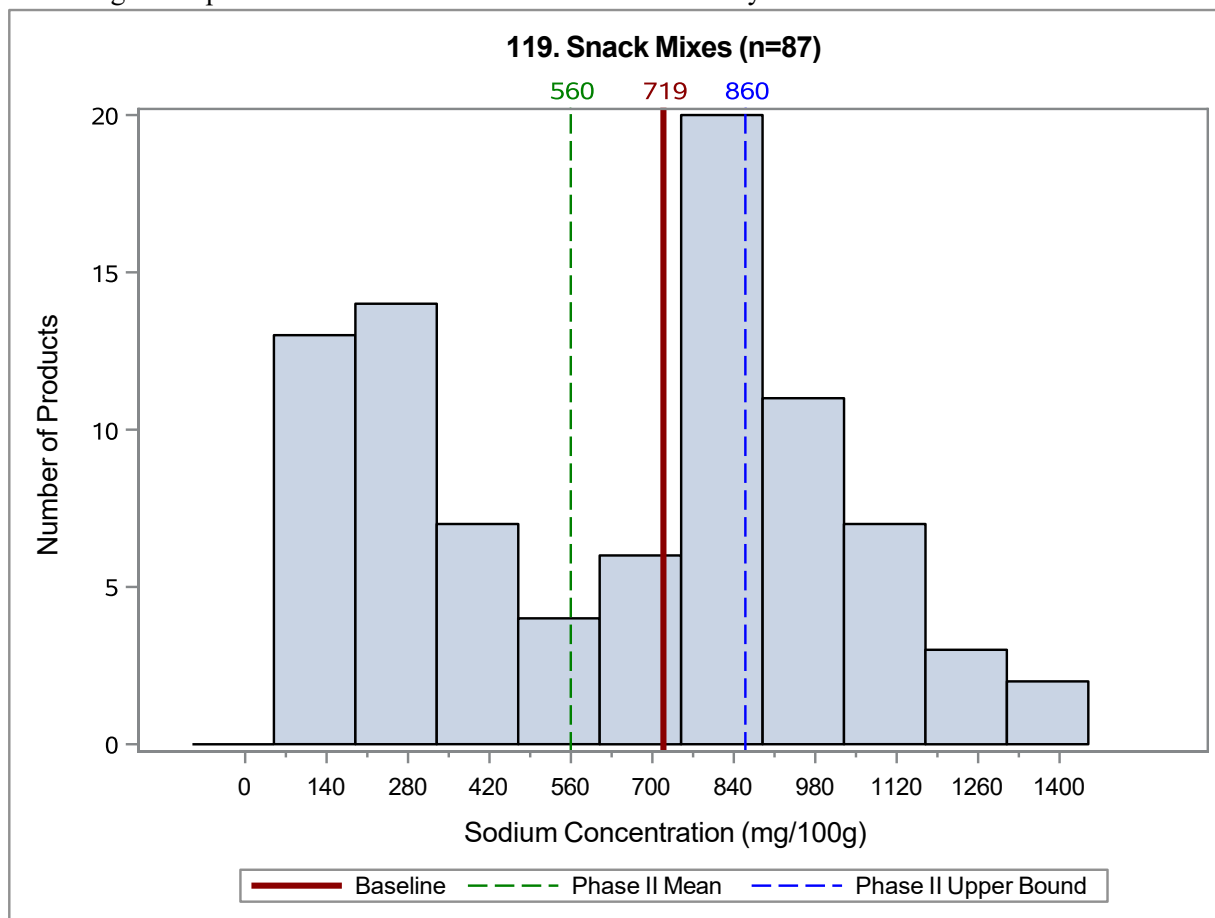
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

119. Snack Mixes

Category Description: Dry snack mixes made up of multiple components, such as cereals, nuts, pretzels, crackers, and dried fruits. Includes trail mixes. Excludes mixes containing only nuts (see [34](#), [-35-P](#)). Excludes granola products and chocolate and other confectionery mixes.



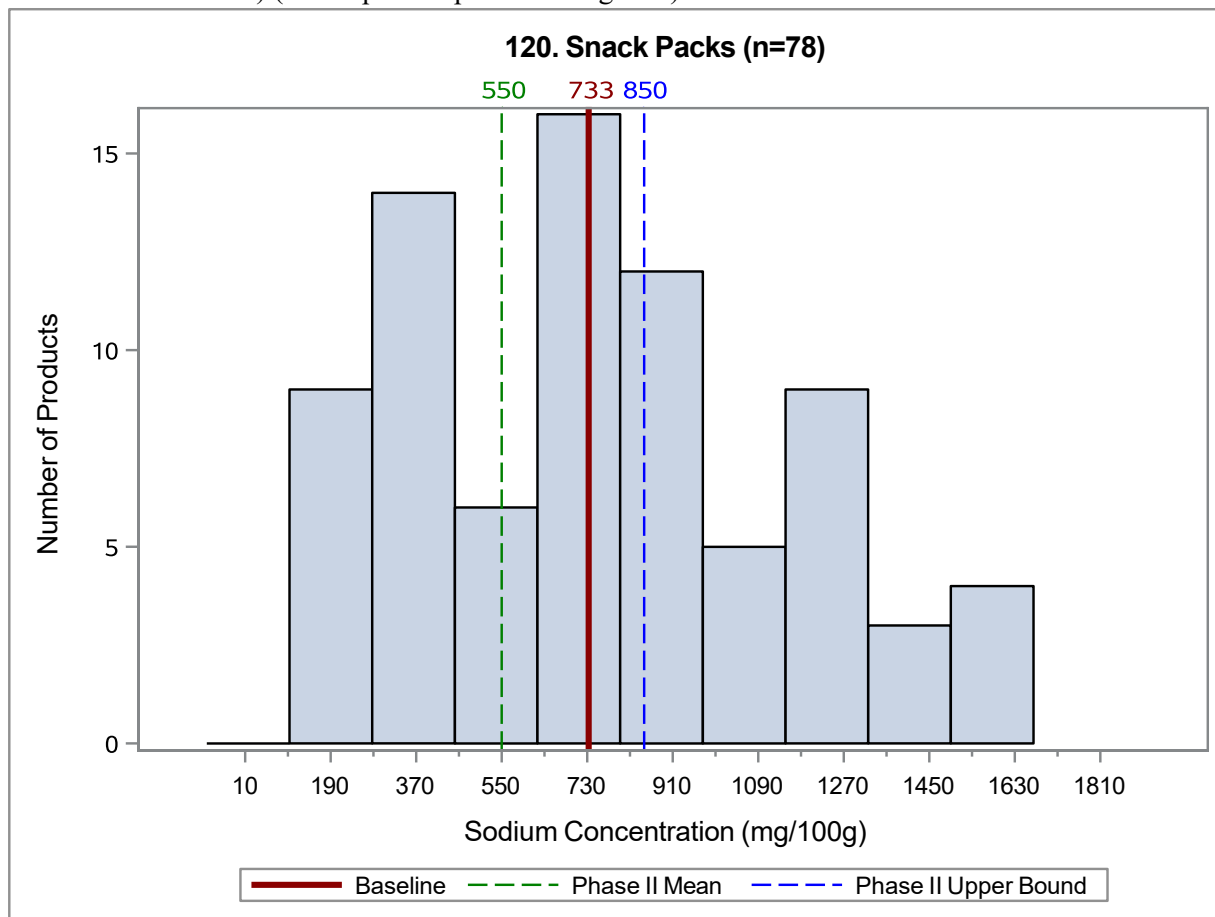
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

120. Snack Packs

Category Description: Snacks that come packaged with an additional component, such as a spread or build-your-own toppings. Examples include crackers with cheese or hummus, tuna salad with crackers, meat and cheese combinations, and lunch combination snacks (e.g. nacho components). Excludes lunch combinations that come with a beverage and/or dessert (see 138). Excludes products where nutrition information is provided separately for each product type (e.g. variety packs, products with multiple Nutrition Facts Panels) (see respective product categories).



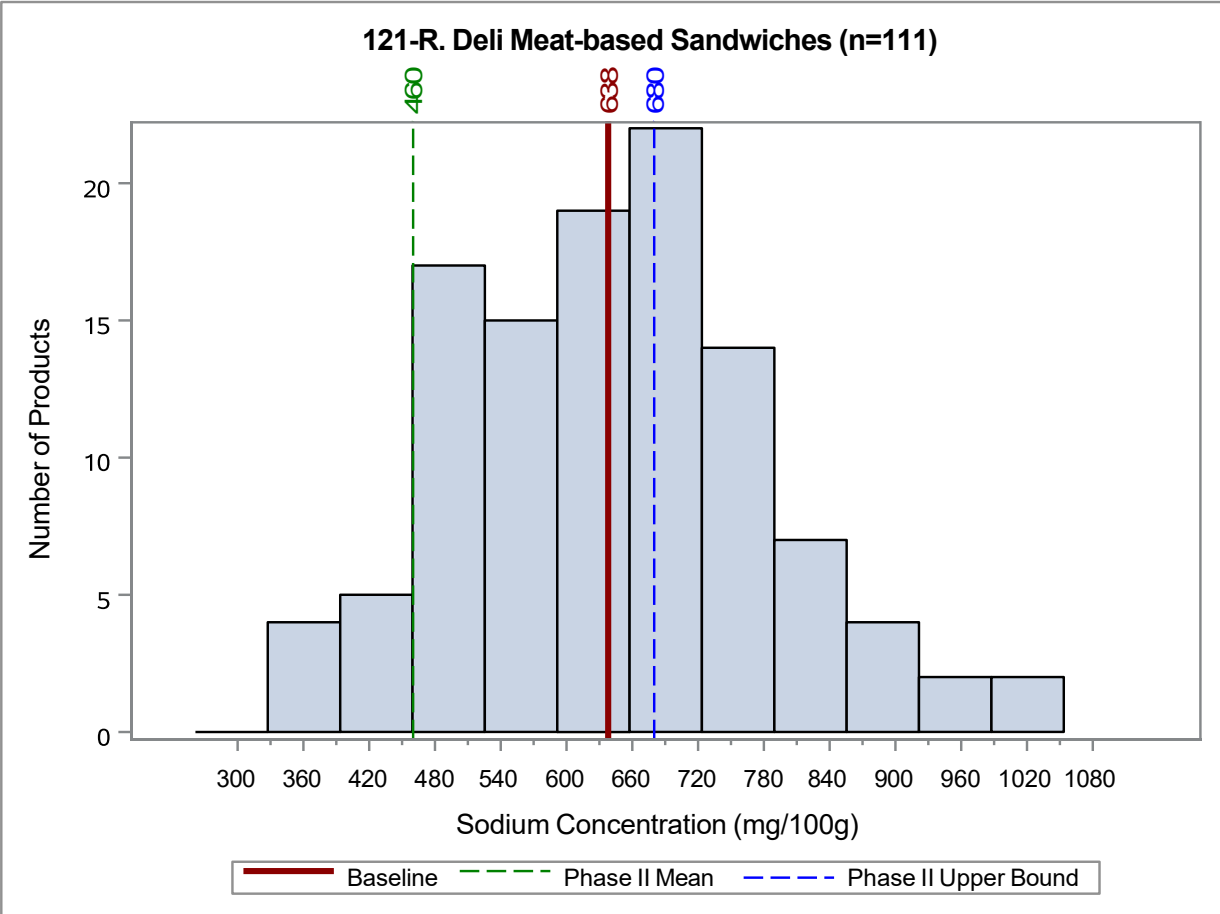
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

121-R. Deli Meat-based Sandwiches

Category Description: Sandwiches and wraps consisting primarily of deli meats. Examples include ham sandwiches, roast beef sandwiches, poultry deli meat sandwiches, Reuben sandwiches, and pastrami sandwiches. Includes sandwiches that contain a minimal amount of dry/cured meat (e.g. bacon).



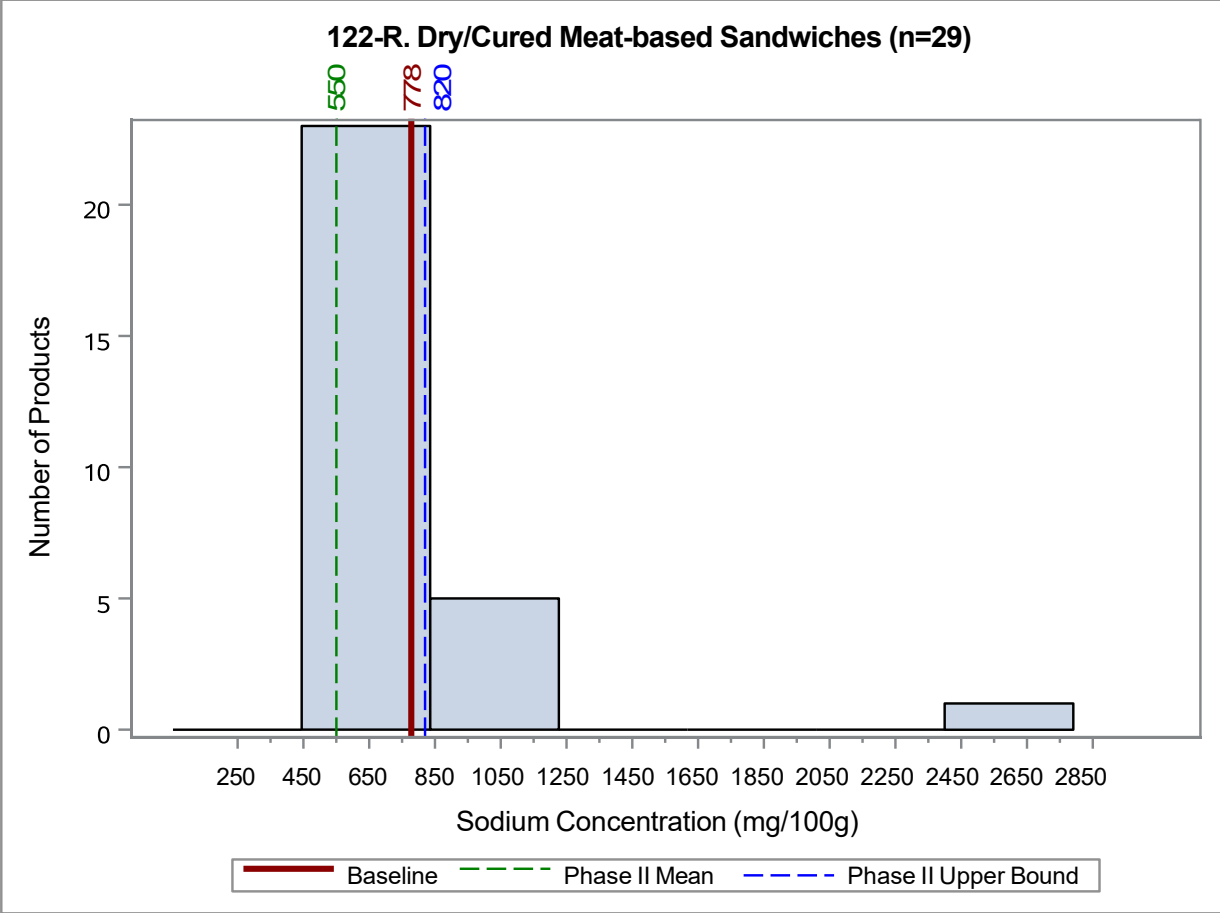
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

122-R. Dry/Cured Meat-based Sandwiches

Category Description: Sandwiches and wraps consisting primarily of dry/cured meats. Examples include BLTs, Italian sandwiches with salami and pepperoni, and grilled cheese sandwiches with bacon. Includes sandwiches and wraps that contain a minimal amount of other sandwich meats (e.g. deli meats, poultry/fish, and beef/pork).



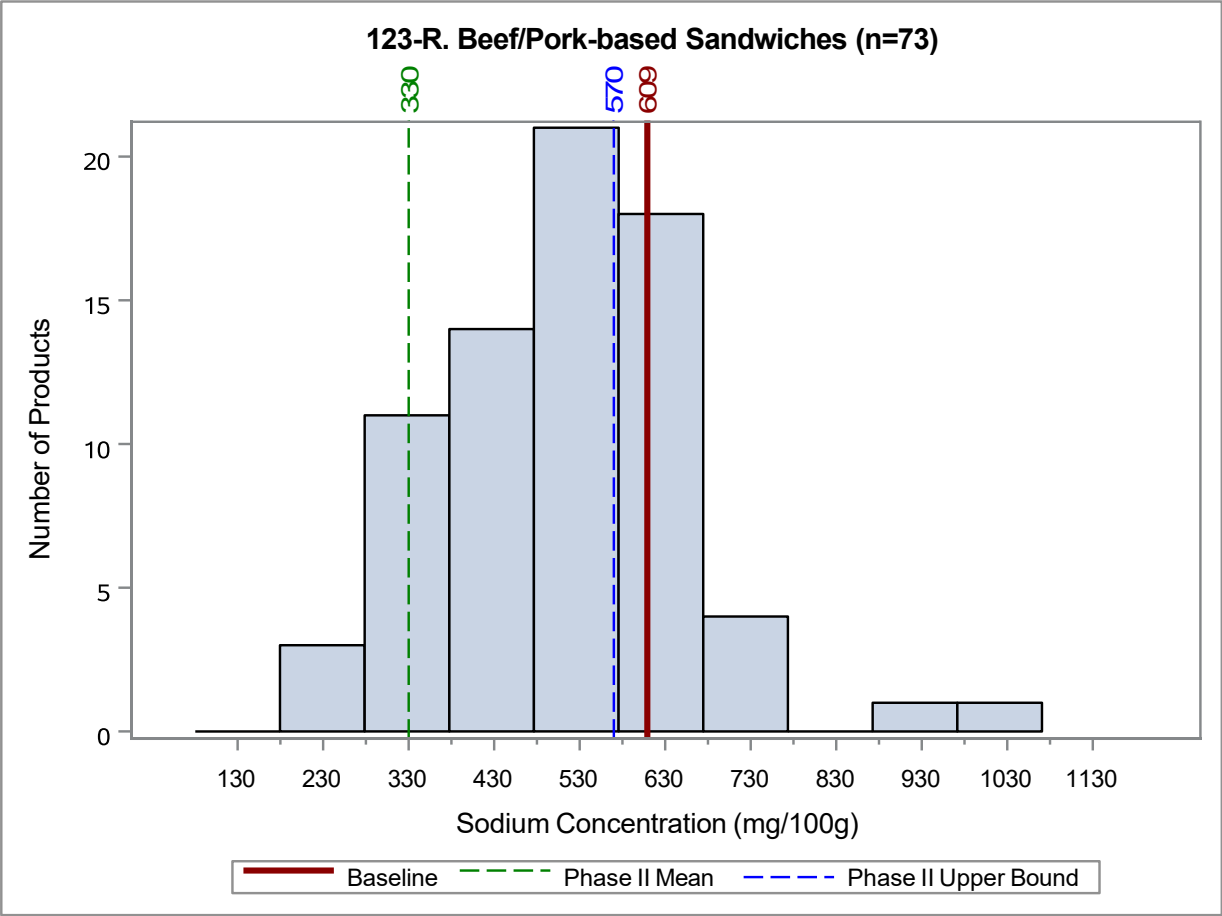
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

123-R. Beef/Pork-based Sandwiches

Category Description: Sandwiches and wraps consisting primarily of beef/pork. Examples include pulled pork sandwiches, pot roast sandwiches, French dip sandwiches, prime rib sandwiches, and Philly cheesesteaks. Includes sandwiches containing sausage. Includes sandwiches that contain a minimal amount of dry/cured meat (e.g. bacon). Excludes patty melts, meatball sandwiches, and meatloaf sandwiches (see [127-R-128-R](#)).



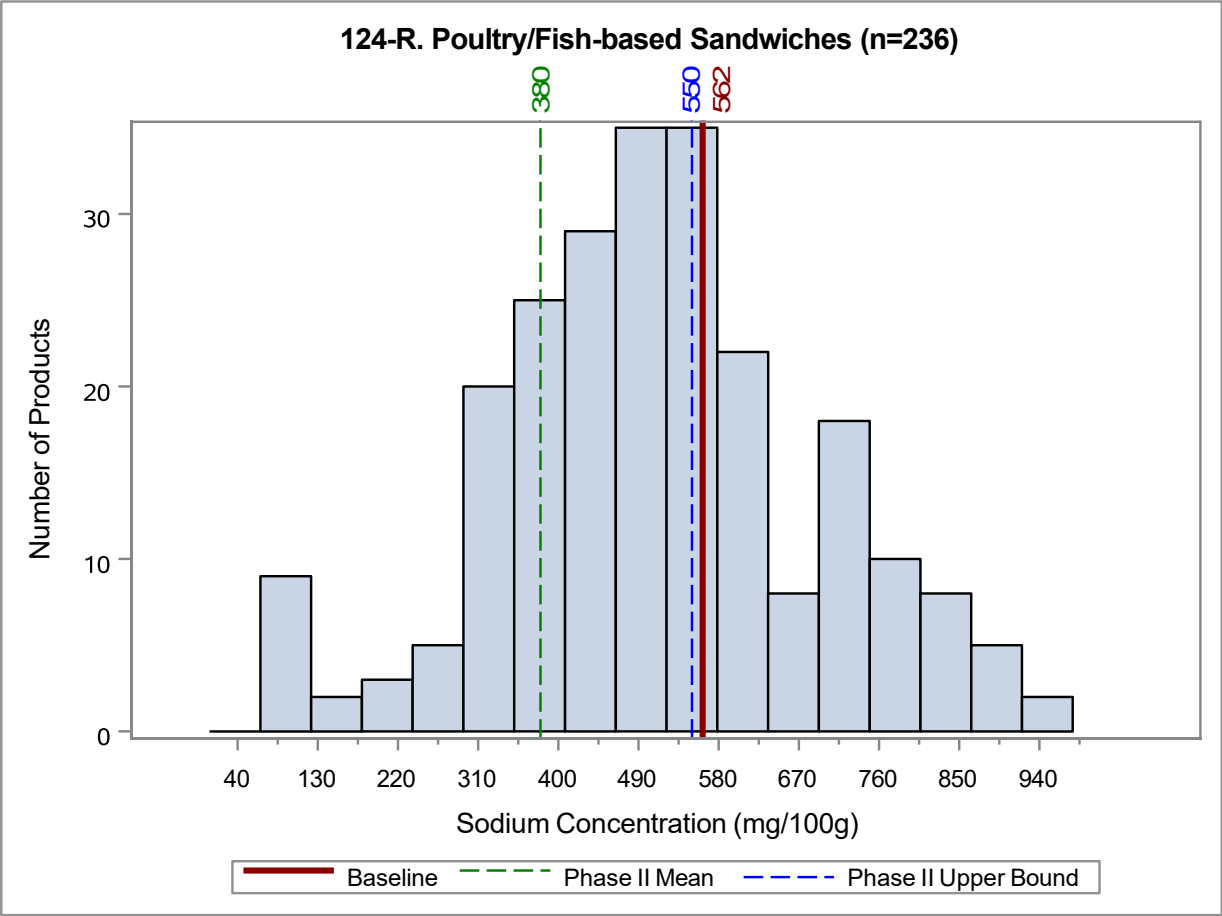
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

124-R. Poultry/Fish-based Sandwiches

Category Description: Sandwiches and wraps consisting primarily of poultry, fish, or seafood. Examples include turkey burgers, grilled or fried chicken burgers, chicken or tuna salad sandwiches, chicken club sandwiches, chicken/turkey BLTs, parmesan chicken sandwiches, and lobster rolls. Includes sandwiches containing poultry sausages. Includes sandwiches that contain a minimal amount of dry/cured meat (e.g. bacon).



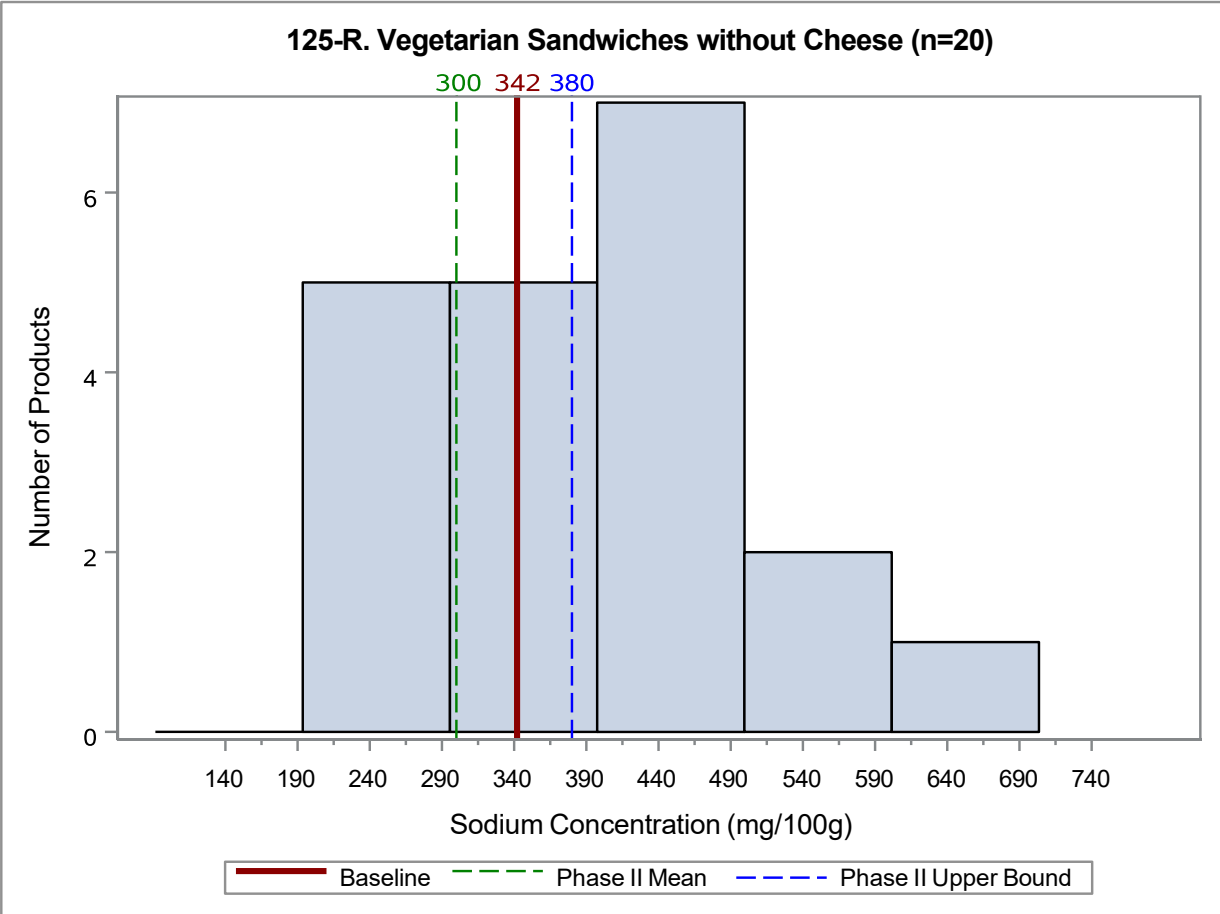
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

125-R. Vegetarian Sandwiches without Cheese

Category Description: Sandwiches and wraps without meat, poultry, seafood, or cheese. Examples include peanut butter and jelly sandwiches, egg salad sandwiches, and veggie burgers without cheese.



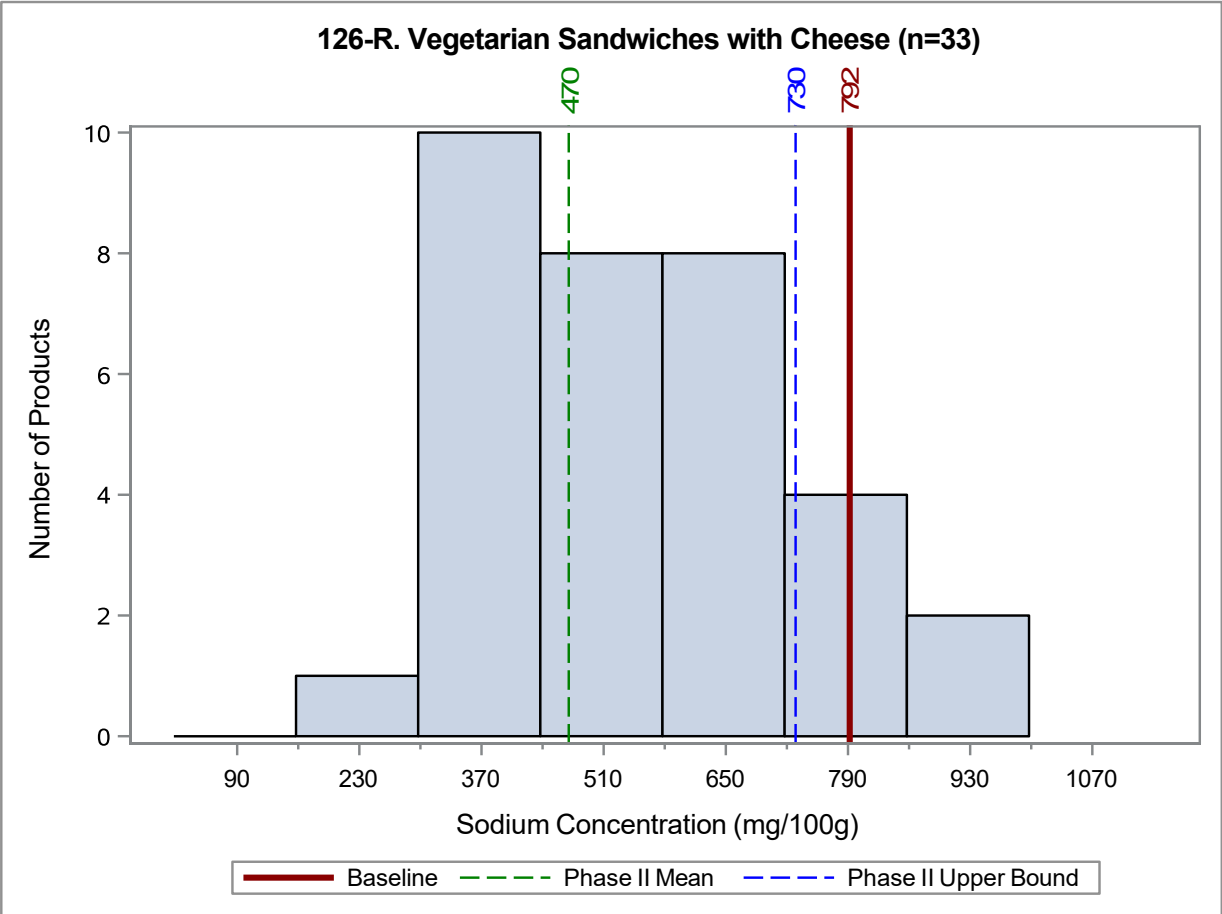
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

126-R. Vegetarian Sandwiches with Cheese

Category Description: Sandwiches and wraps without meat, poultry, seafood, but contain cheese. Examples include grilled cheese sandwiches, veggie burgers with cheese, and mozzarella and tomato sandwiches.



Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

127-R. Hamburgers without Cheese

Category Description: Hamburgers and ground meat sandwiches without cheese. Includes items with toppings and condiments (e.g. ketchup, bacon, vegetables). Includes hamburgers with alternatives for the bread (e.g. lettuce). Includes mini hamburgers and sliders. Includes meatloaf sandwiches without cheese and meatball sandwiches without cheese.



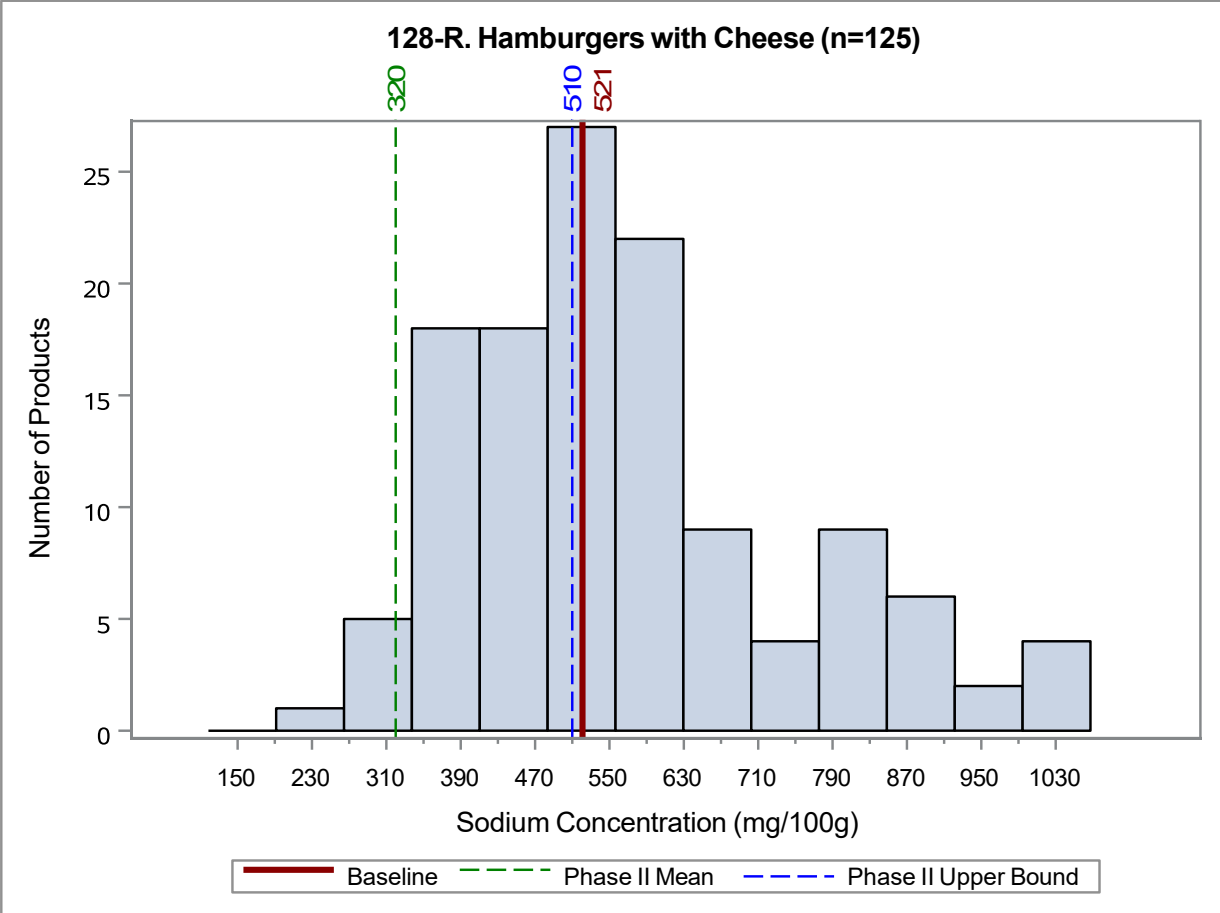
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

128-R. Hamburgers with Cheese

Category Description: Hamburgers and ground meat sandwiches with cheese. Includes items with toppings and condiments (e.g. ketchup, bacon, vegetables). Includes hamburgers with alternatives for the bread (e.g. lettuce). Includes mini hamburgers and sliders. Includes patty melts, meatloaf sandwiches with cheese, and meatball sandwiches with cheese.



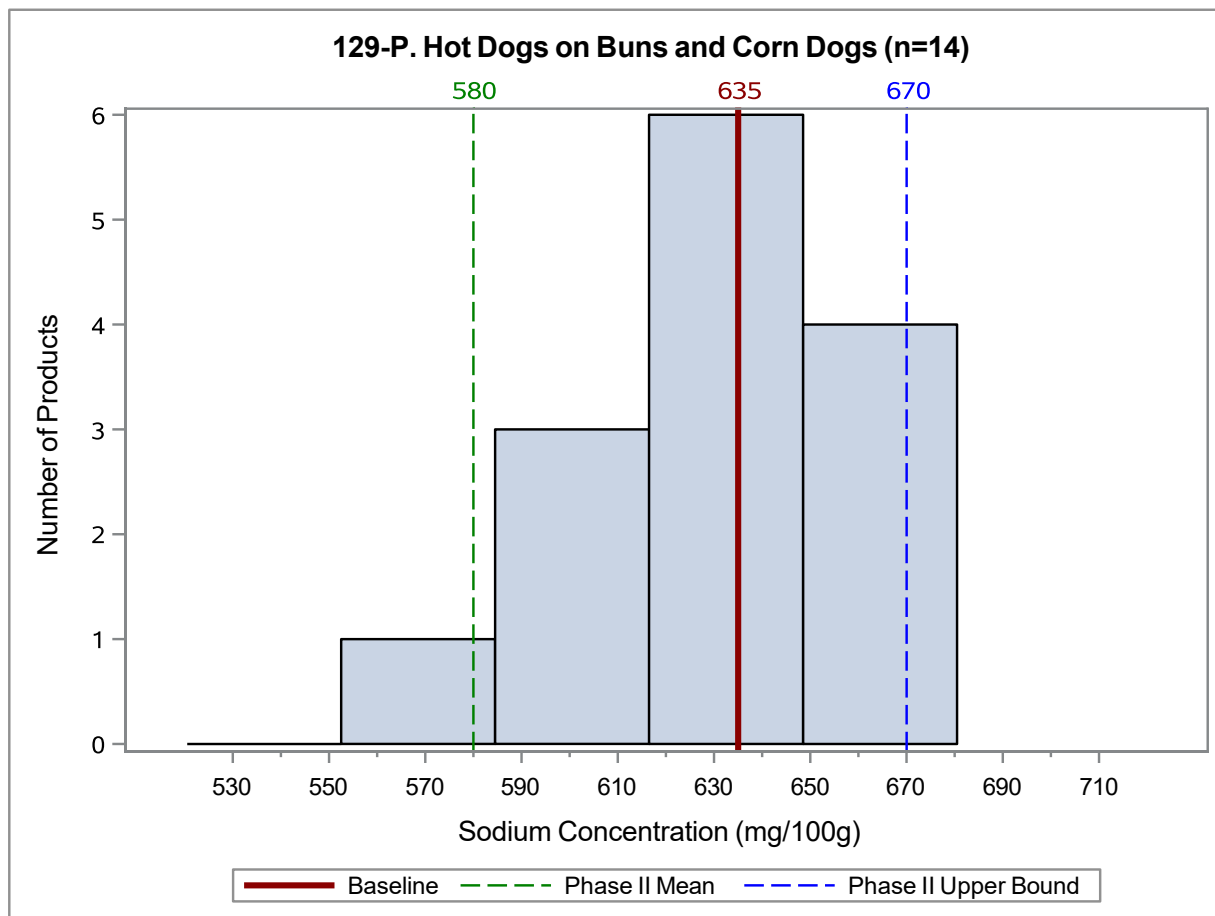
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

129-P. Hot Dogs on Buns and Corn Dogs

Category Description: Frozen and refrigerated corn dogs and hot dogs packaged with a bun. Includes bagel dogs, pretzel dogs, corn dog bites/nuggets, and mini corn dogs. Includes meatless products. Excludes hot dogs not on buns (see [90](#)) and pigs in a blanket or mini corn dogs (see [154](#)).



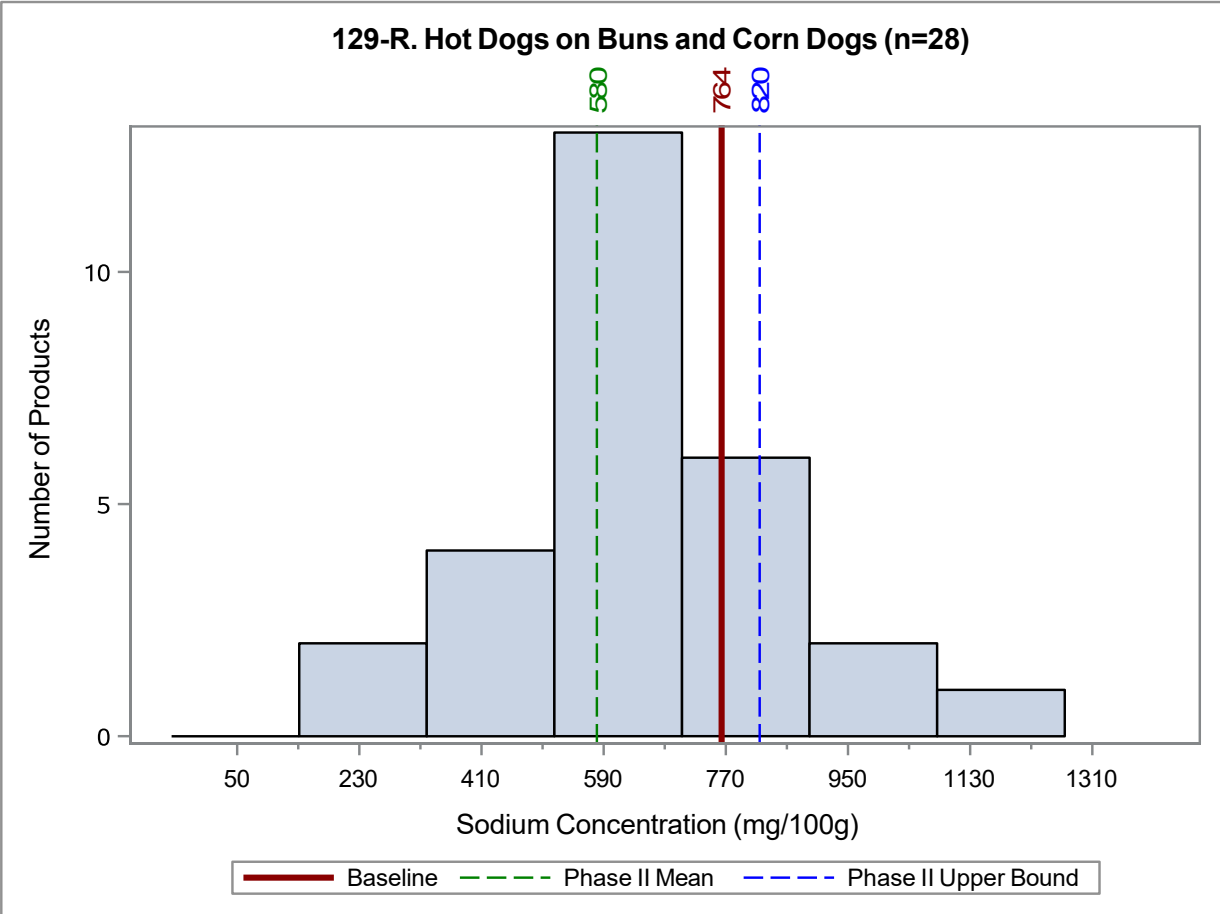
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

129-R. Hot Dogs on Buns and Corn Dogs

Category Description: Corn dogs and hot dogs with a bun. Includes pretzel dogs and mini corn dogs/hot dogs. Includes poultry items and items with additions (e.g. chili, cheese, bacon).



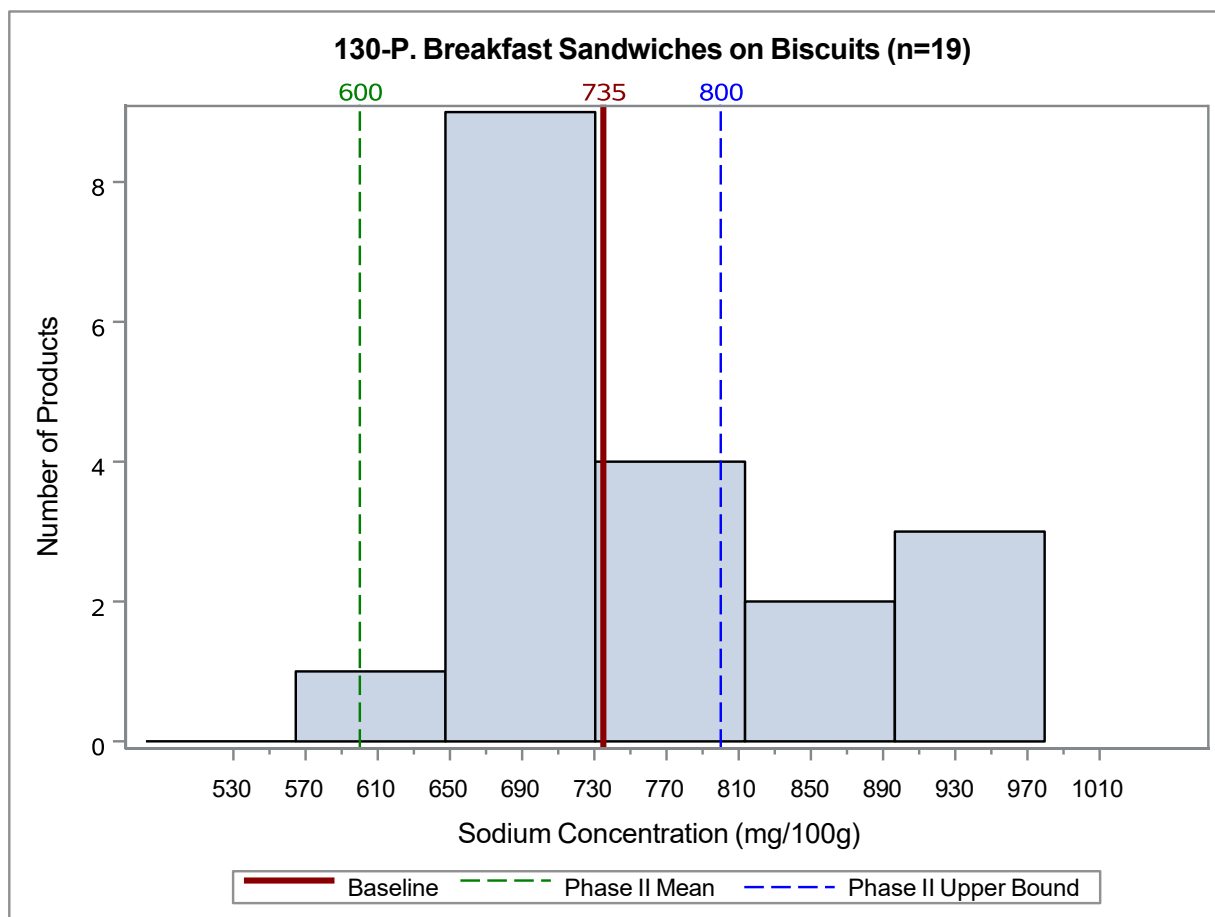
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

130-P. Breakfast Sandwiches on Biscuits

Category Description: Frozen and refrigerated breakfast-style sandwiches on biscuits. Examples include egg and breakfast meat sandwiches. Includes sausage on a biscuit and chicken on a biscuit. Includes stuffed biscuit breakfast products and gluten-free biscuit sandwiches. Excludes gravy and biscuits (see – [132](#)).



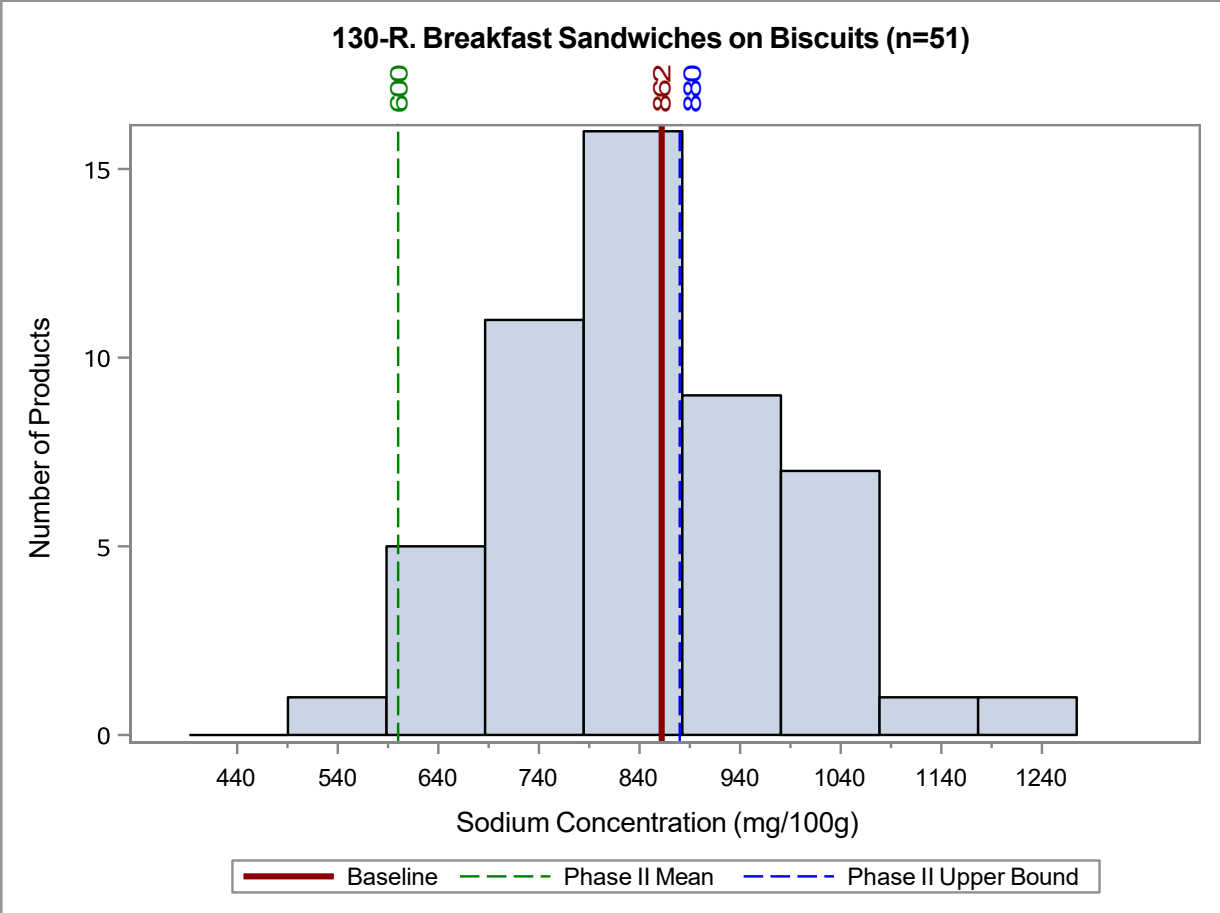
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

130-R. Breakfast Sandwiches on Biscuits

Category Description: Breakfast-style sandwiches provided on biscuits. Common fillings include ham, egg, sausage, bacon, cheese, and chicken. Examples include egg sandwiches, breakfast meat sandwiches, and breaded meat and gravy breakfast sandwiches.



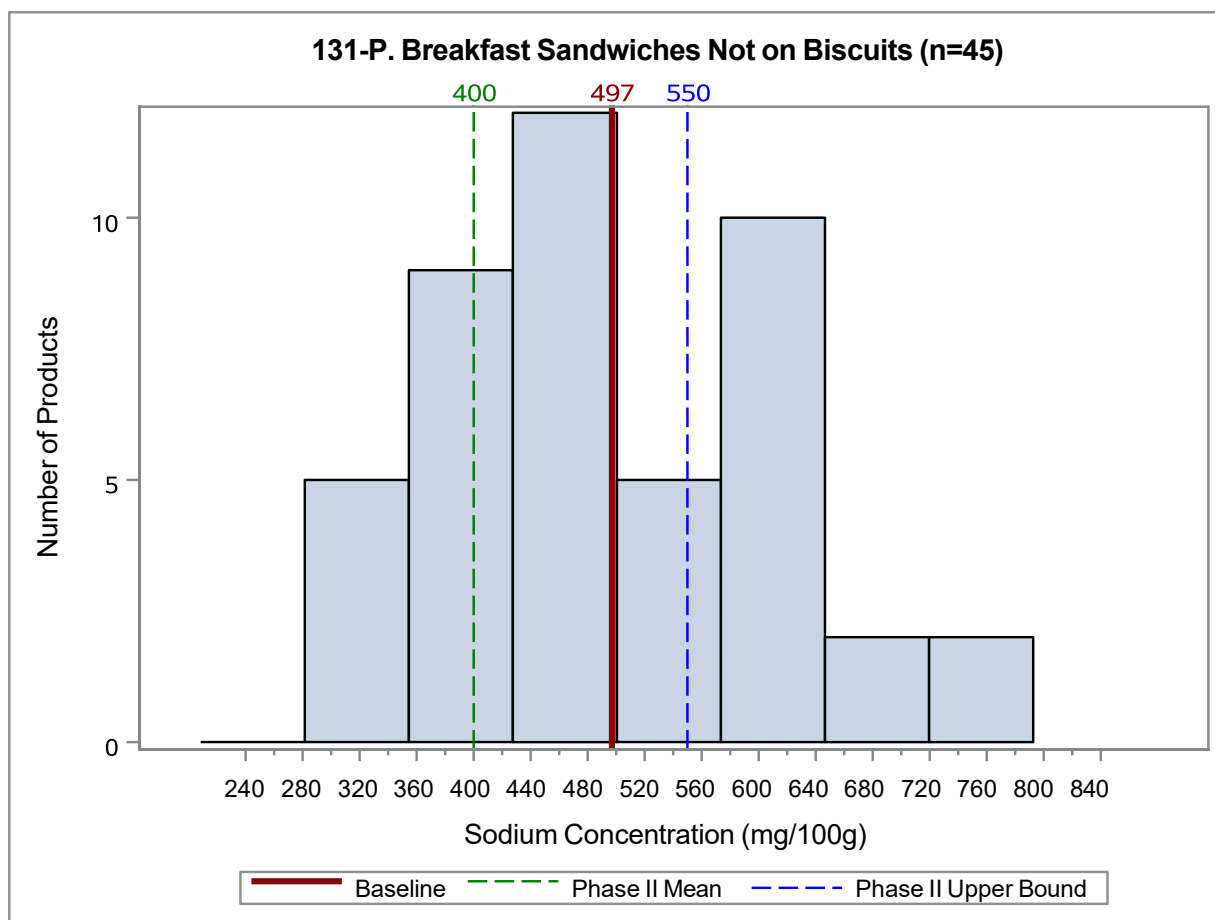
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

131-P. Breakfast Sandwiches Not on Biscuits

Category Description: Frozen and refrigerated breakfast-style sandwiches provided on a bread source other than a biscuit (e.g. bagel, croissant, pancake, toast). Examples include egg and breakfast meat sandwiches. Includes breakfast burritos, tacos, and quesadillas. Includes breakfast-type toaster pastries and other stuffed/filled products. Includes gluten-free, dairy-free, or vegan products. Excludes sweet toaster pastries (see [-84-P](#)).



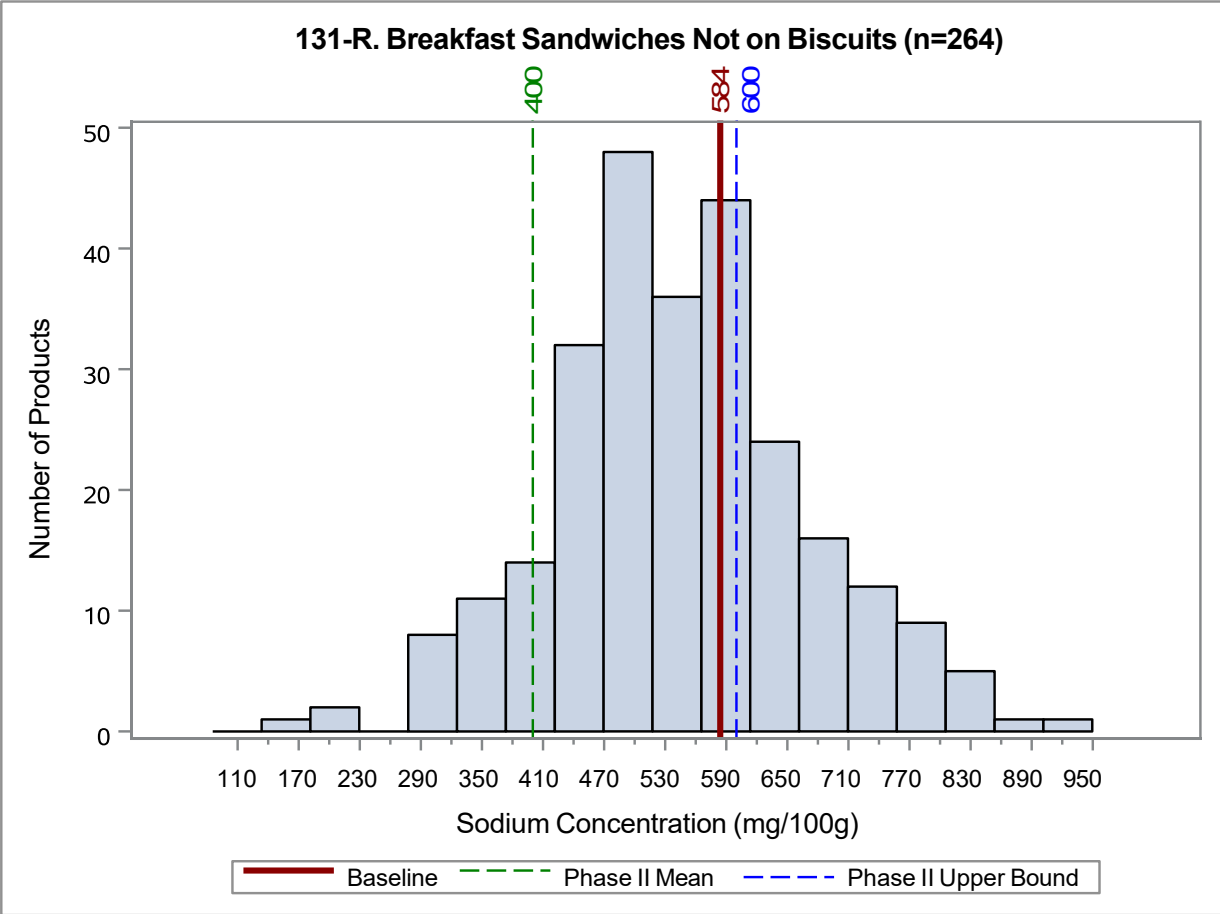
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

131-R. Breakfast Sandwiches Not on Biscuits

Category Description: Breakfast-style sandwiches provided on a bread source other than a biscuit (e.g. bagel, croissant, pancake, English muffin, toast). Common fillings include ham, egg, sausage, bacon, cheese, and chicken. Examples include egg sandwiches and breakfast meat sandwiches. Includes breakfast burritos, tacos, taquitos, and quesadillas. Includes flatbread breakfast sandwiches.



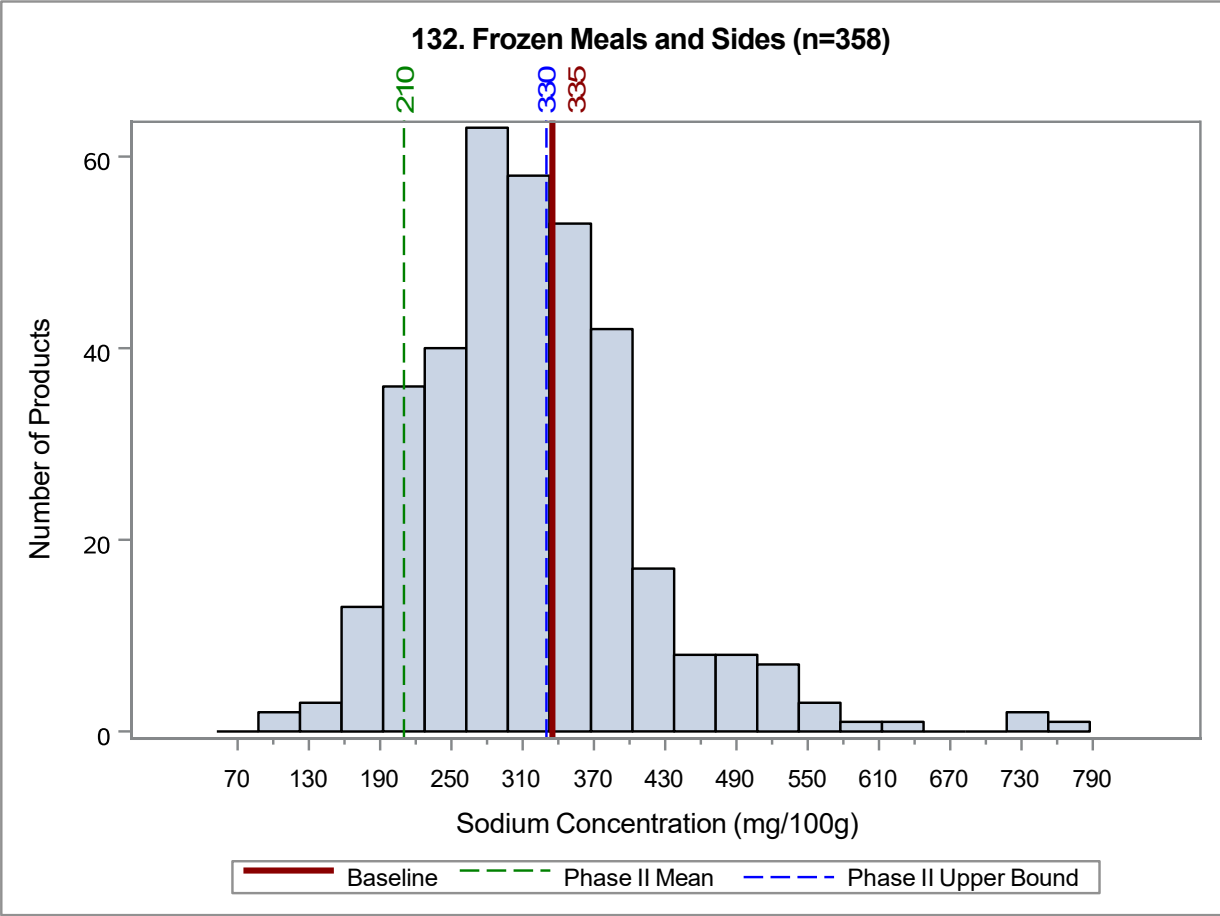
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

132. Frozen Meals and Sides

Category Description: Frozen meals and sides not already captured in more specific categories (e.g. pizzas, meat products, appetizers, breakfast sandwiches). Examples include frozen dinners with sides, pasta dinners with sauce, pot pies, rice-based sides, and breakfast entrees. Includes both single serving and multi-serving products. Excludes frozen handheld meals (see [133](#)) and frozen par-boiled pasta (see [134](#)).



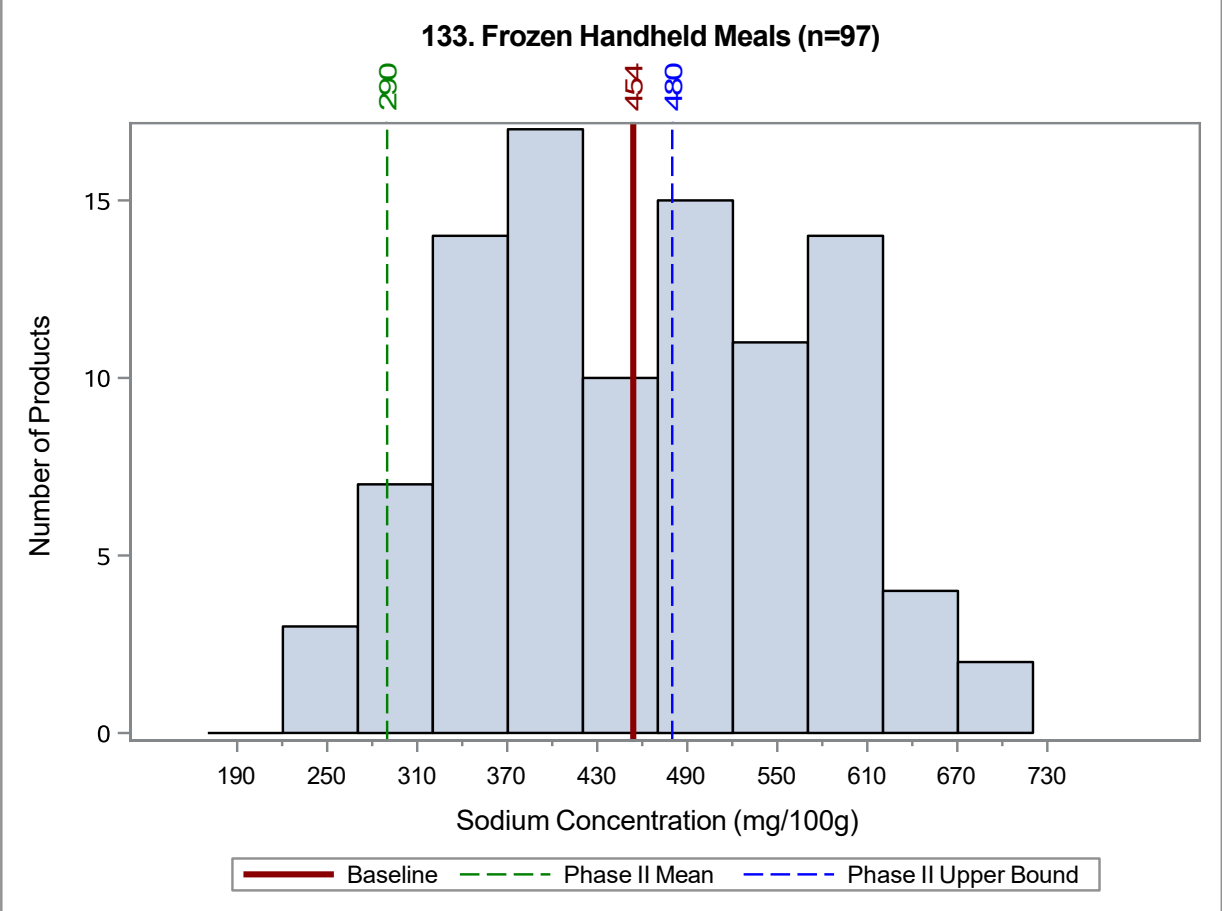
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

133. Frozen Handheld Meals

Category Description: Frozen multi-component handheld meals. Examples include burritos, pocket sandwiches, taquitos, tamales, chimichangas, sandwiches, and burgers on buns. Includes pizza pockets. Excludes frozen corn dogs and hot dogs on buns (see –[129-P](#)) and frozen breakfast sandwiches and breakfast burritos (see –[130-P-131-P](#)).



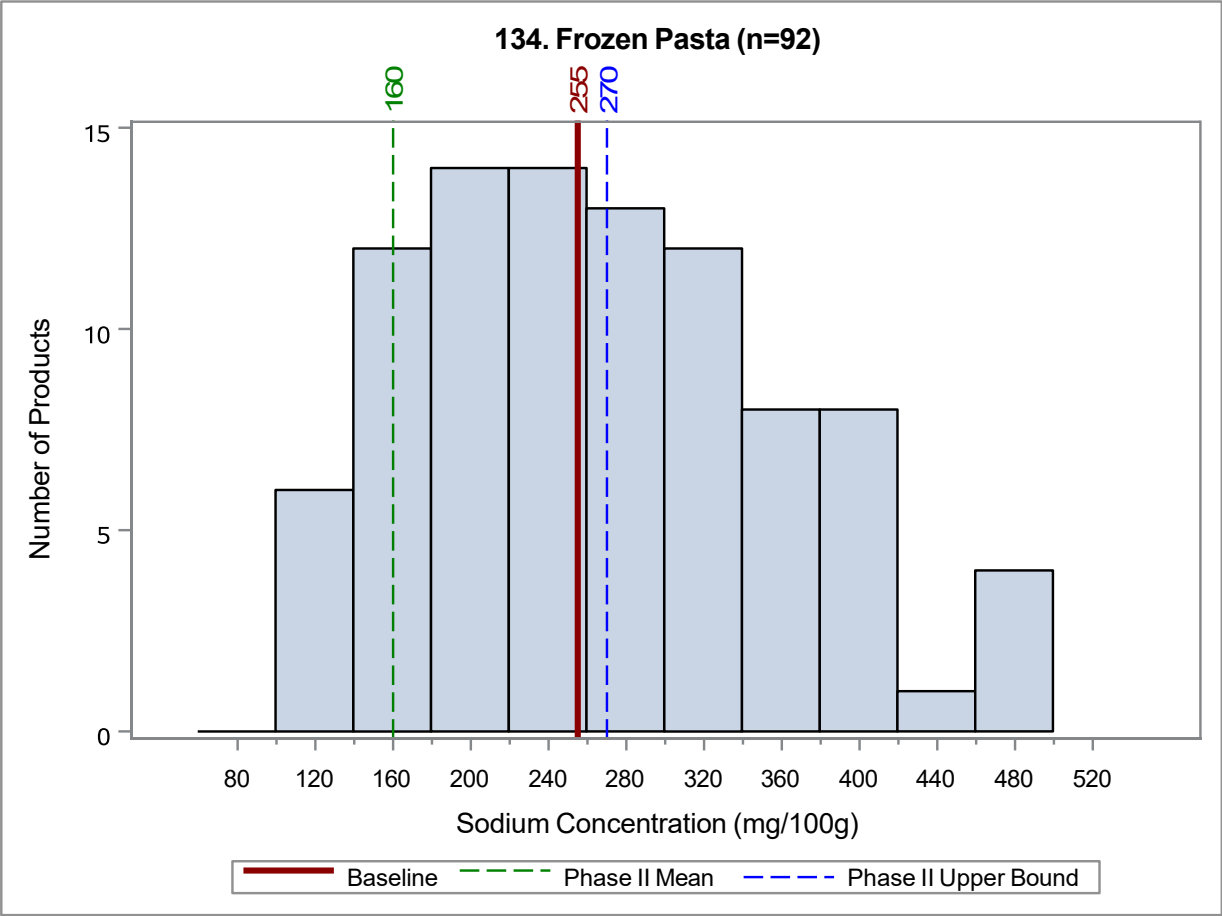
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

134. Frozen Pasta

Category Description: Frozen par-boiled stuffed pasta that either needs to be cooked on the stove or in the oven with a separate sauce or finished with a separate sauce. Examples include ravioli, tortellini, stuffed pasta shells, and manicotti. Includes gnocchi. Excludes full meals (e.g. lasagna) that are heated in the oven and microwaveable frozen pasta meals (see 132) and toasted ravioli (see 154). Excludes products that are only unstuffed noodles (e.g. frozen linguini, frozen egg noodles).



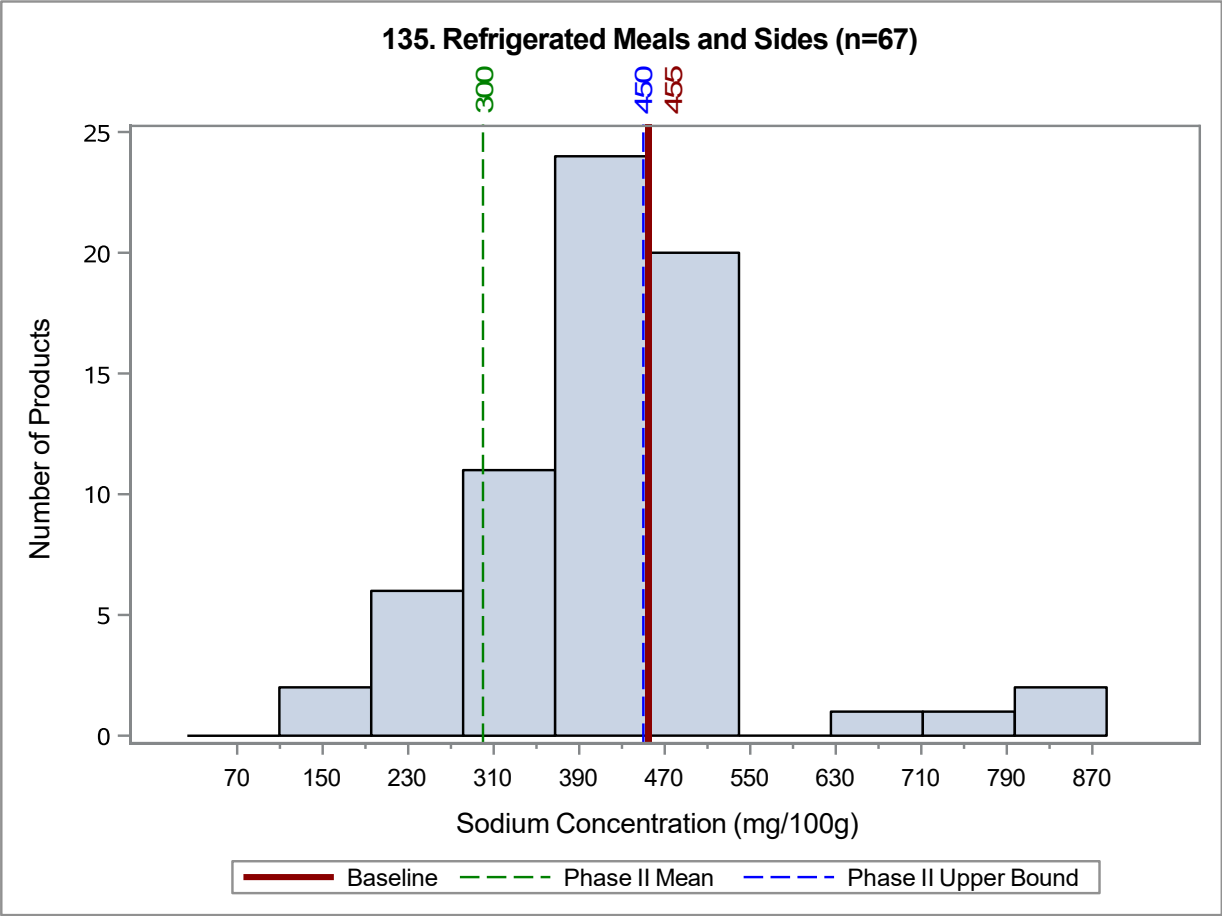
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

135. Refrigerated Meals and Sides

Category Description: Refrigerated meals and sides not already captured in more specific categories (e.g. pizzas, meat products, breakfast bakery products). Examples include "heat and eat" macaroni and cheese, stuffing, pot pies, quiches, and spaghetti and meatballs. Excludes refrigerated snack packs (see 120), refrigerated handheld meals (see 136), refrigerated par-boiled pasta (see 137), and refrigerated meal kits (see 138).



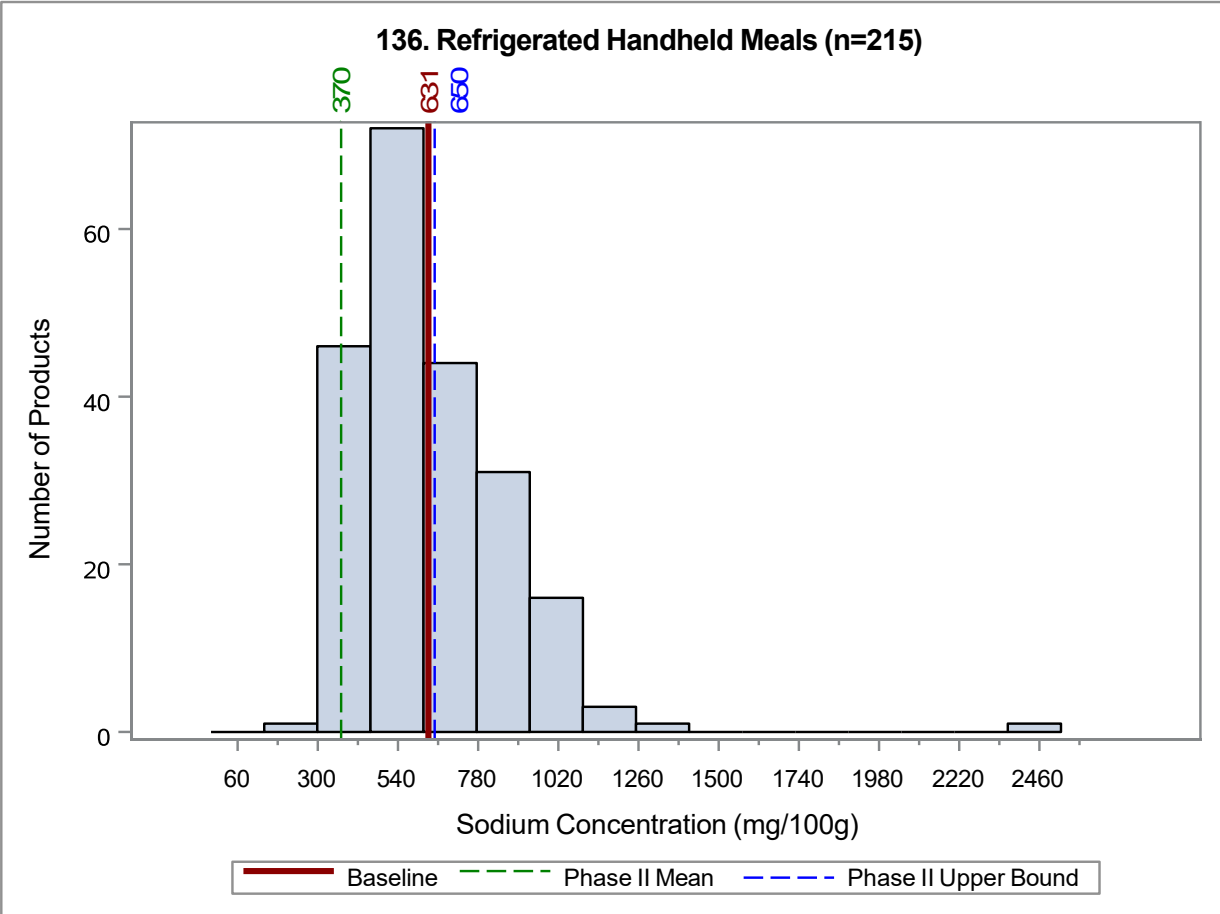
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

136. Refrigerated Handheld Meals

Category Description: Refrigerated handheld meals. Examples include sandwiches, burritos, wraps, pocket sandwiches, tamales, and burgers on buns. Excludes refrigerated corn dogs and hot dogs on buns (see –[129-P](#)) and refrigerated breakfast sandwiches and breakfast burritos (see –[130-P-131-P](#)).



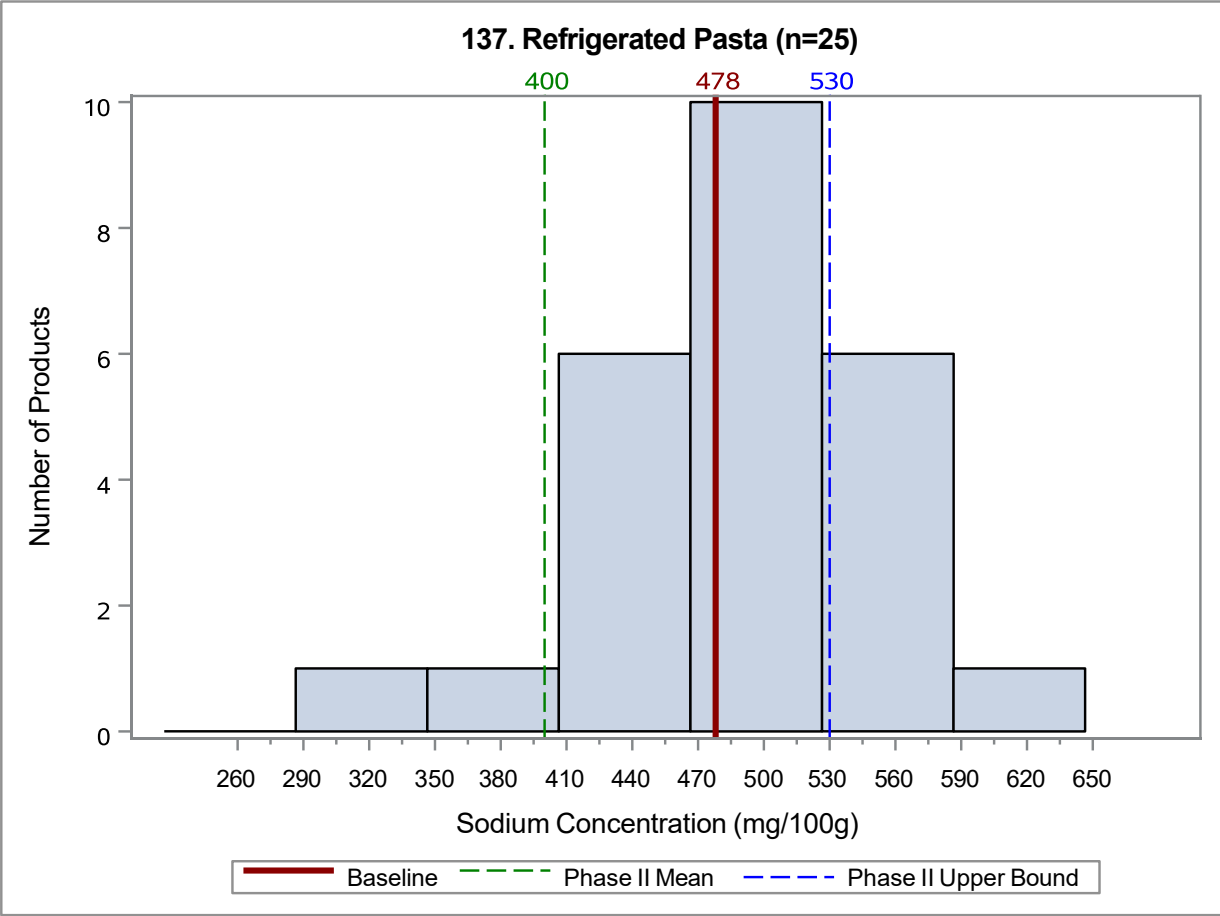
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

137. Refrigerated Pasta

Category Description: Refrigerated par-boiled stuffed pasta that either needs to be cooked on the stove or in the oven with a separate sauce or finished with a separate sauce. Examples include ravioli, tortellini, stuffed pasta shells, and manicotti. Includes gnocchi. Excludes pierogis (see 154) and microwaveable refrigerated pasta meals (see 135). Excludes products that are only unstuffed noodles (e.g. refrigerated linguini, refrigerated egg noodles).



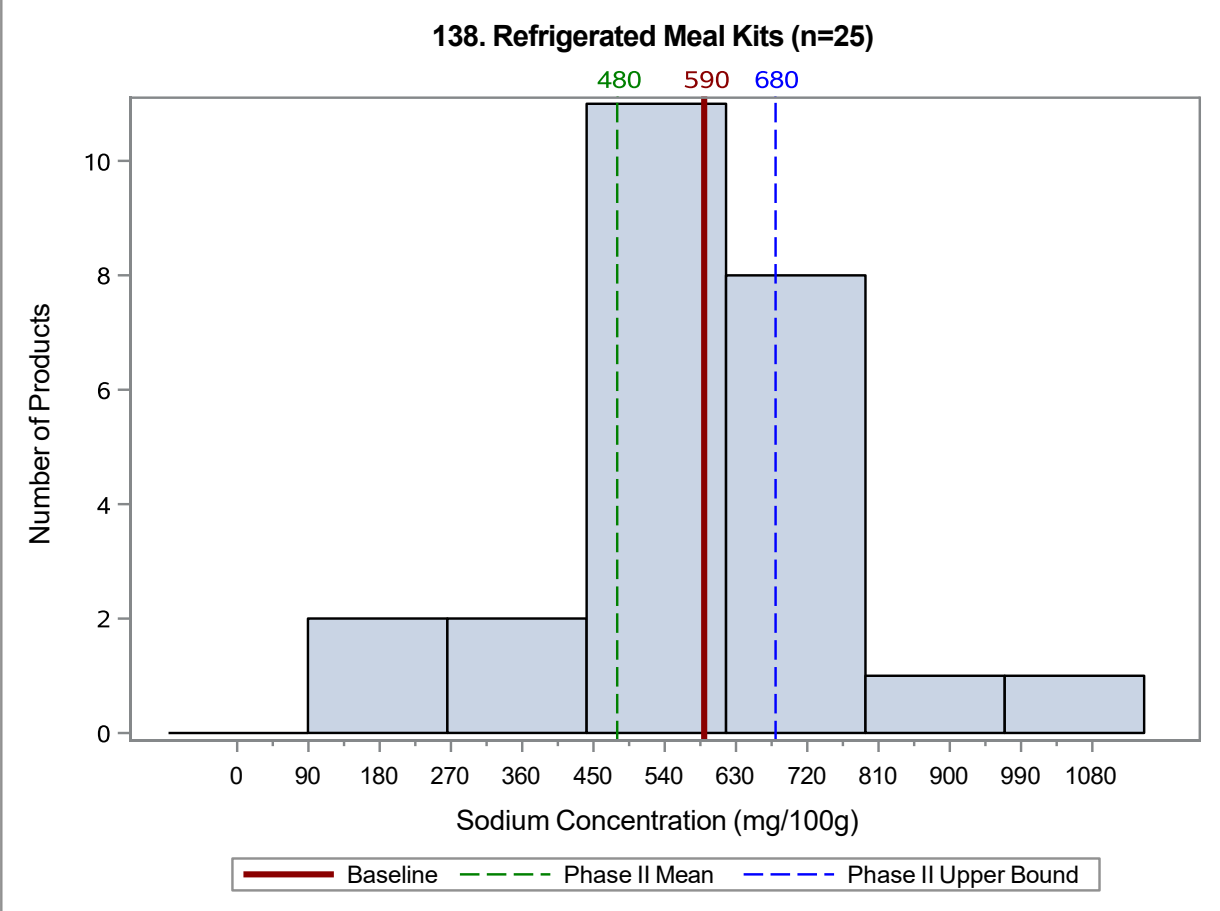
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

138. Refrigerated Meal Kits

Category Description: Refrigerated, multi-component complete meals that come with a side, dessert, and/or beverage. An example is a cracker sandwich kit that comes with a drink and candy bar. Excludes products without a side, dessert, and/or beverage (see 120). Excludes products that require outside additions (e.g. additional meat or cheese). Data provided excludes the beverage component of the meal.



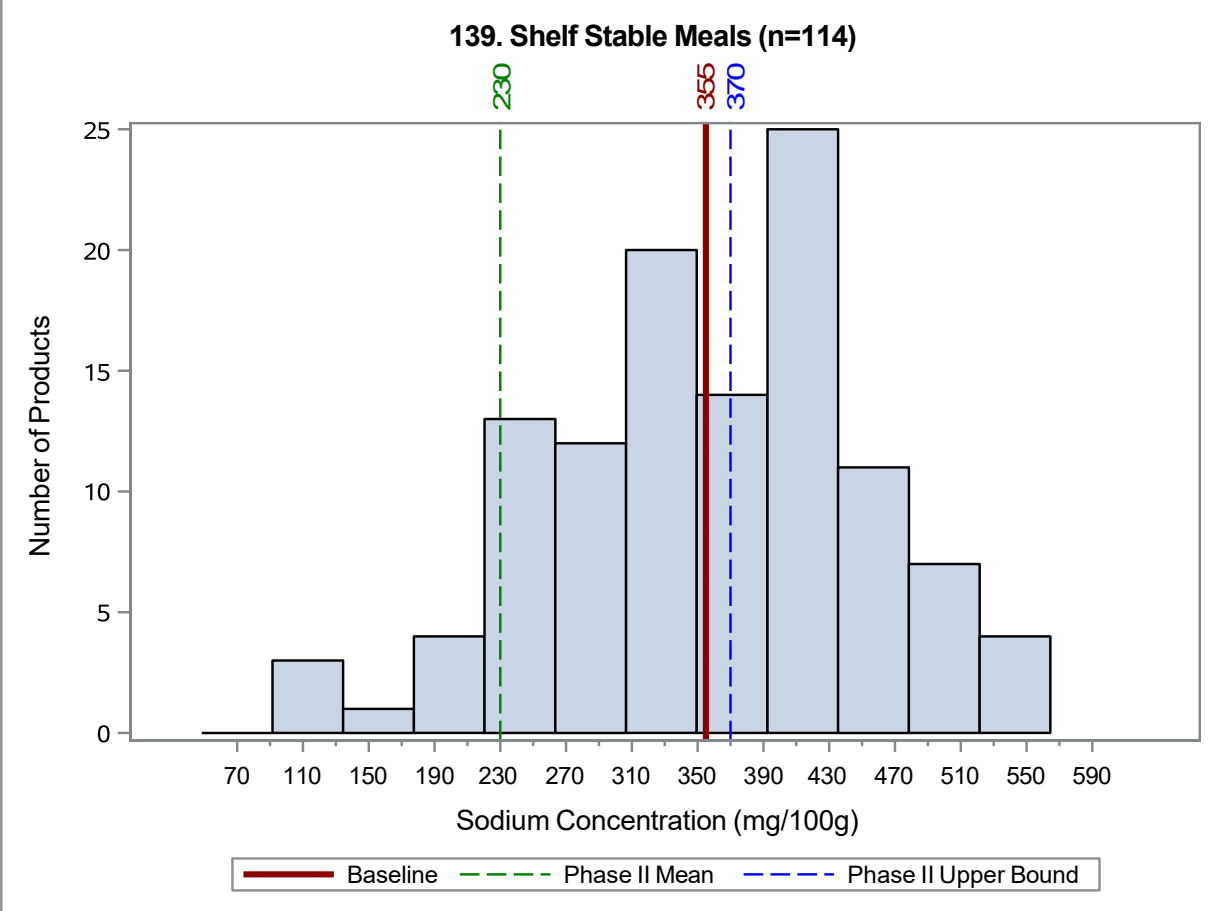
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

139. Shelf Stable Meals

Category Description: Shelf stable ready-to-eat and "heat and eat" meals. Examples include canned pasta meals, canned pork and beans, canned chili, and microwavable seasoned rice pouches. Excludes dry mix products requiring the addition of ingredients (e.g. water, milk) before eating (see [28](#), [142\(a\)](#), [142\(b\)](#)), shelf stable vegetables (see [19](#)), and soup (see [39](#)).



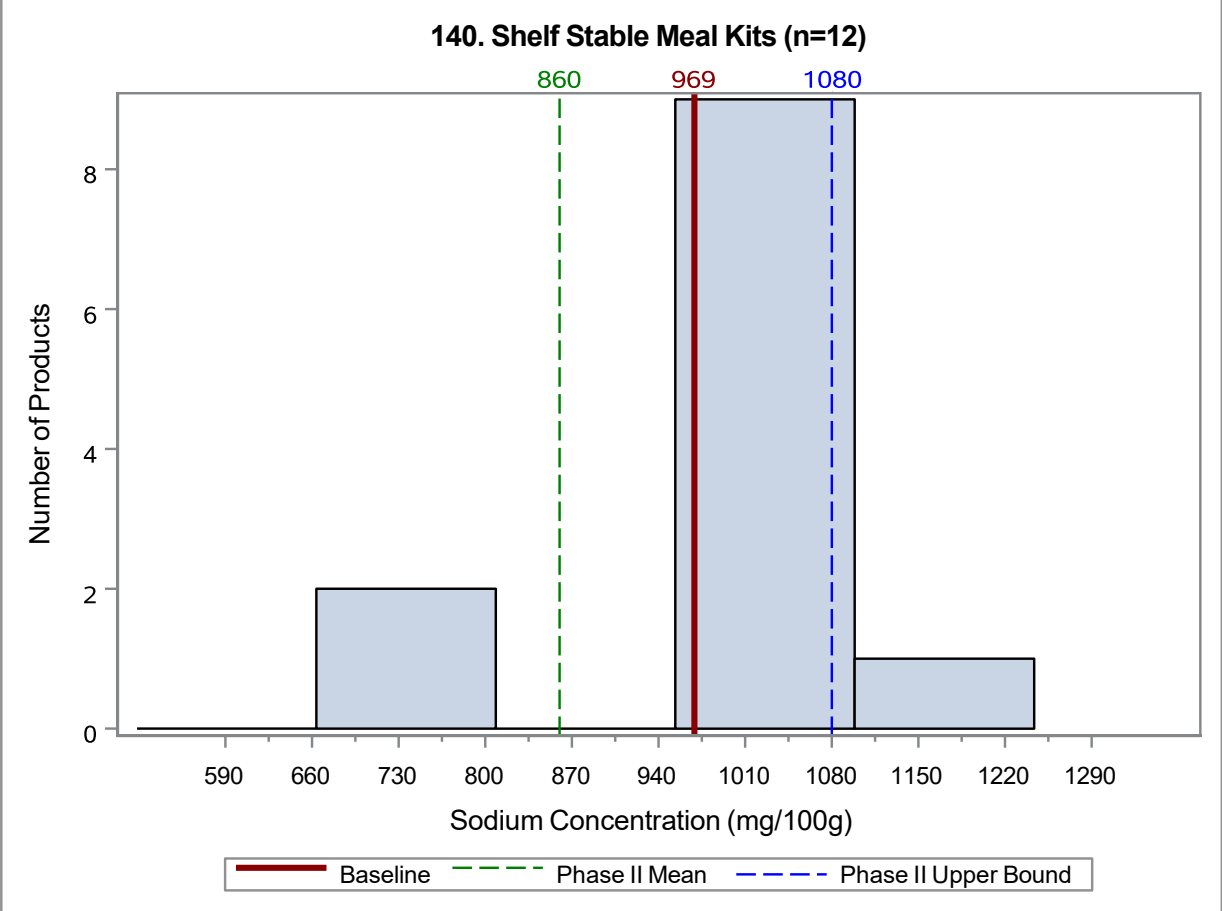
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

140. Shelf Stable Meal Kits

Category Description: Shelf stable meal kits that require other main ingredient additions (e.g. meat or cheese) while preparing the meal. Examples include taco dinner kits requiring added ground beef and pizza kits requiring added mozzarella cheese. Excludes dry mix meals requiring the addition of meat or seafood during cooking (see [141\(a\)](#), [141\(b\)](#)).



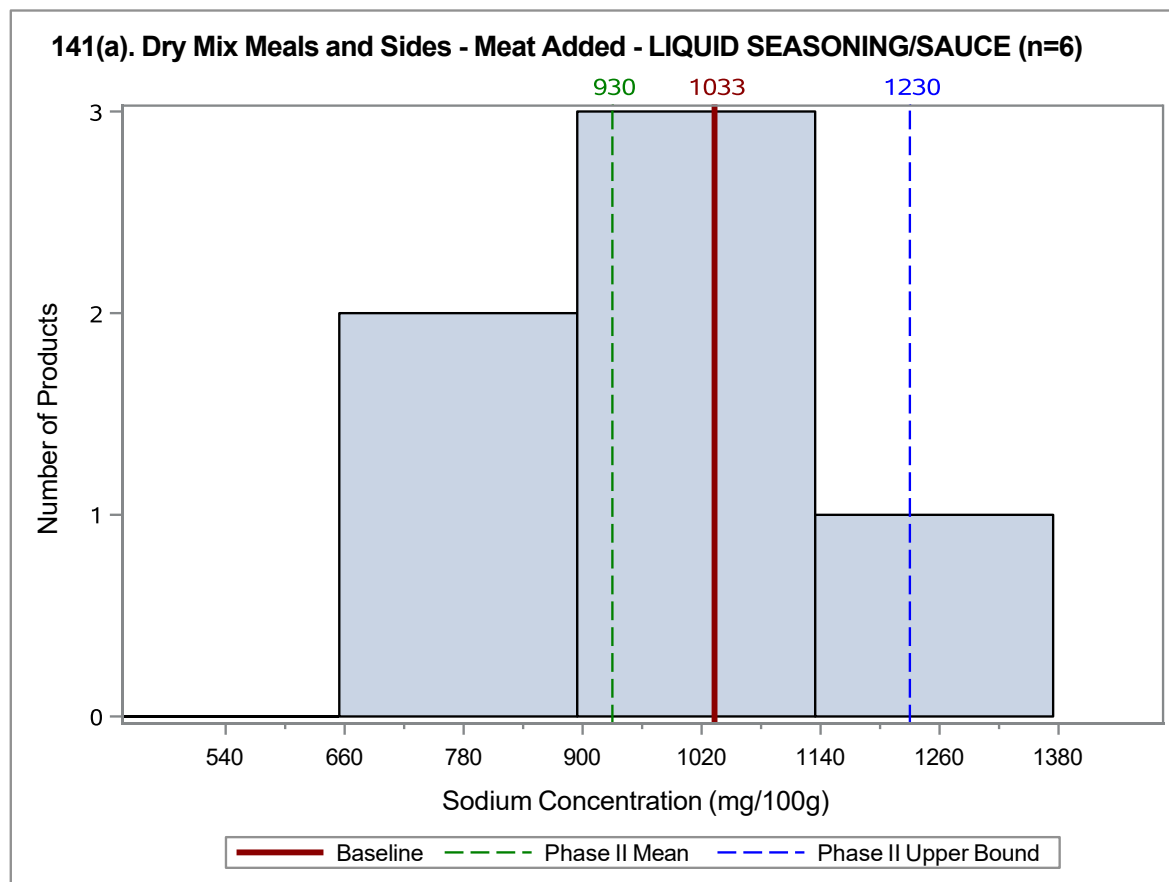
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

141(a). Dry Mix Meals and Sides - Meat Added - LIQUID SEASONING/SAUCE

Category Description: Dry mix meals and sides that require the addition of meat or seafood while preparing the meal. Requirement is based on the primary cooking directions/instructions provided on the product packaging. Examples include pasta or rice meals requiring added meat and sauce and stir fry meals requiring added meat and sauce. Data provided in dry mix form ("as packaged").



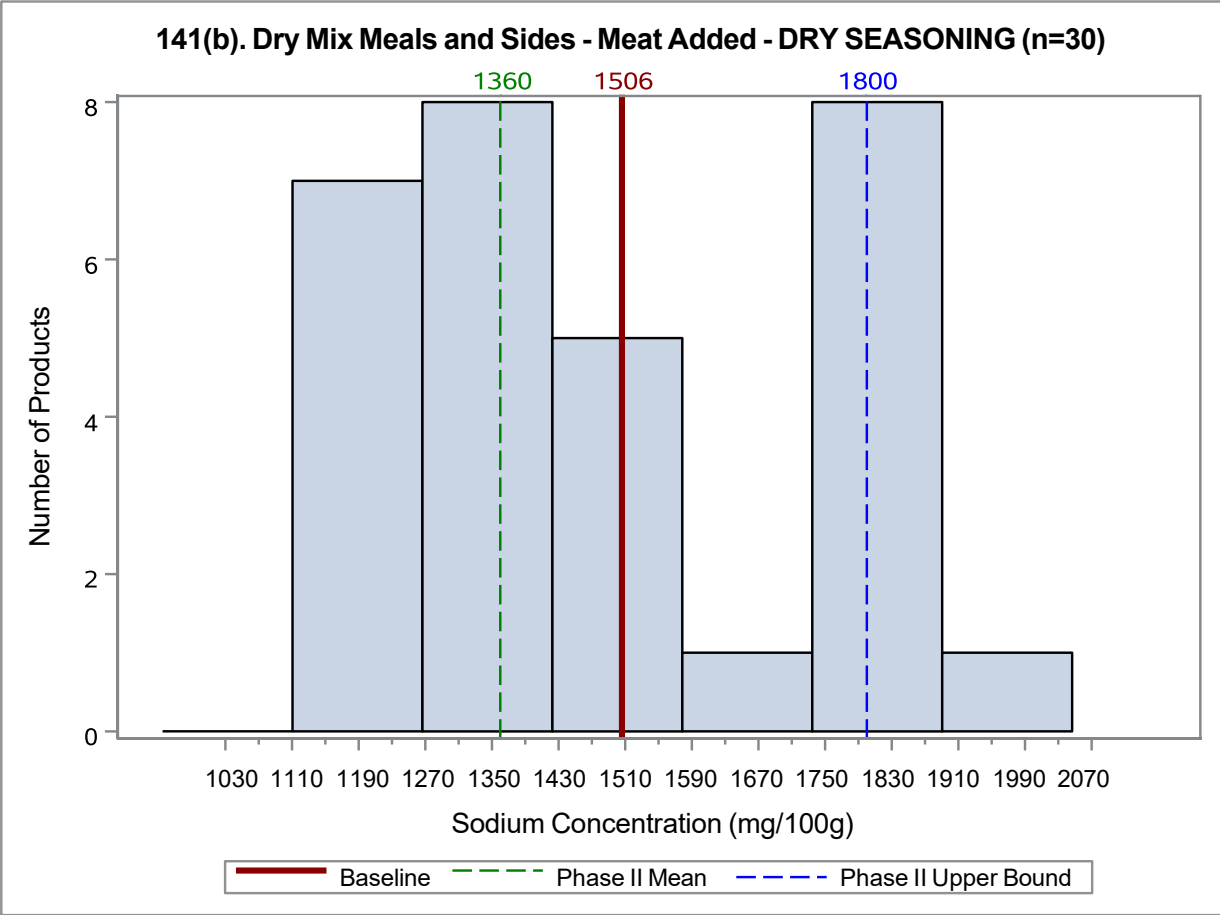
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

141(b). Dry Mix Meals and Sides - Meat Added - DRY SEASONING

Category Description: Dry mix meals and sides that require the addition of meat or seafood while preparing the meal. Requirement is based on the primary cooking directions/instructions provided on the product packaging. Examples include dry pasta meals requiring added ground beef, dry rice meals requiring added sausage, and dry stir fry meals requiring added chicken. Data provided in dry mix form ("as packaged").



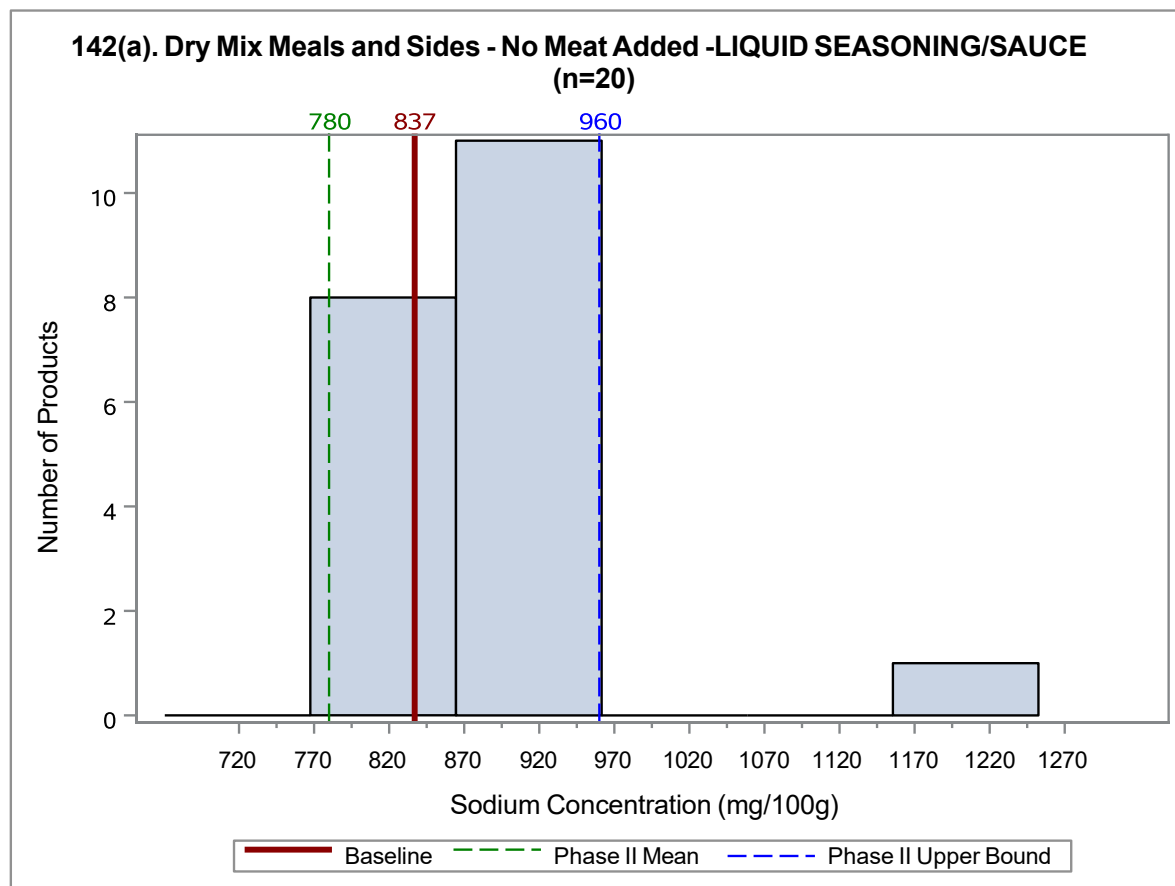
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

142(a). Dry Mix Meals and Sides - No Meat Added -LIQUID SEASONING/SAUCE

Category Description: Dry mix meals and sides that do not require the addition of meat or seafood while preparing the meal. Requirement is based on the primary cooking directions/instructions provided on the product packaging. Examples include dry pasta and sauce mix and Asian noodles and sauce mix. Excludes instant potato products (see [28](#)). Data provided in dry mix form ("as packaged").



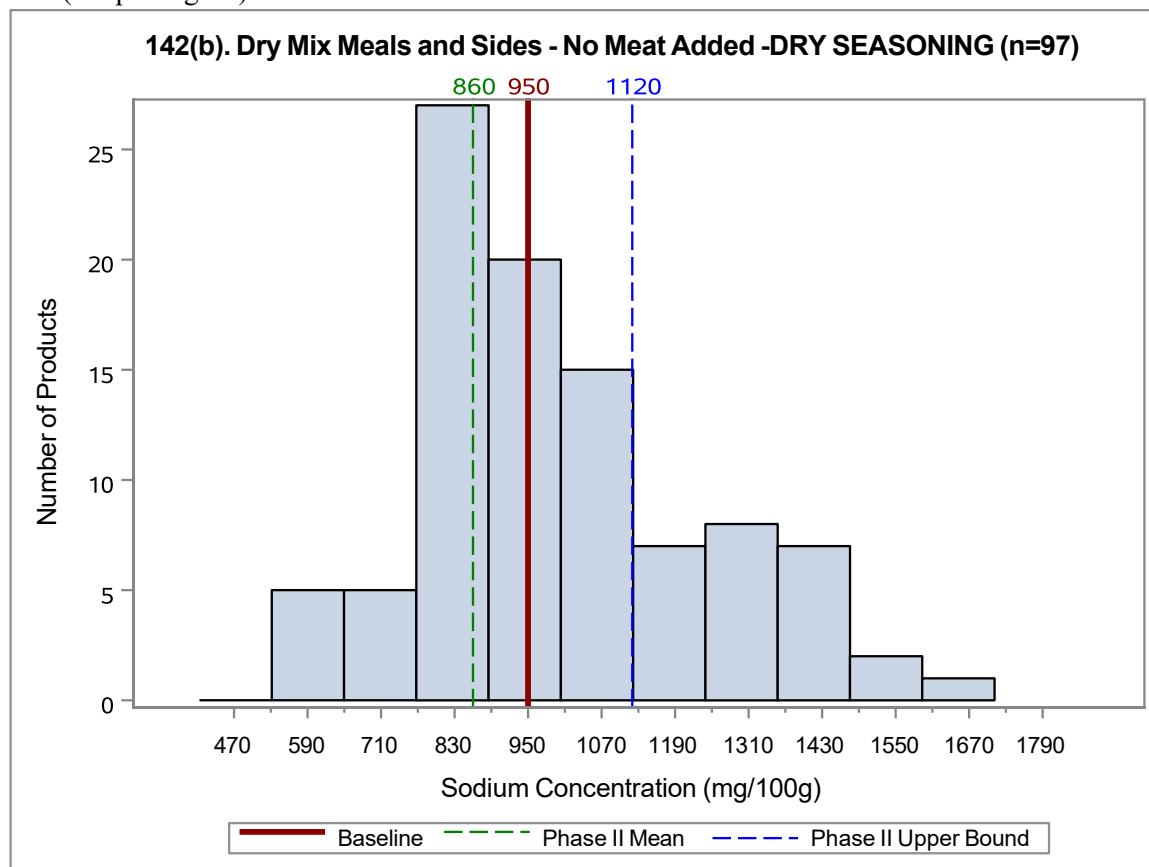
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

142(b). Dry Mix Meals and Sides - No Meat Added -DRY SEASONING

Category Description: Dry mix meals and sides that do not require the addition of meat or seafood while preparing the meal. Requirement is based on the primary cooking directions/instructions provided on the product packaging. Examples include dry pasta and powder sauce mix, stuffing mix, pasta salad mix, rice and beans mix, and couscous mix. Excludes instant potato products (see 28). Data provided in dry mix form ("as packaged").



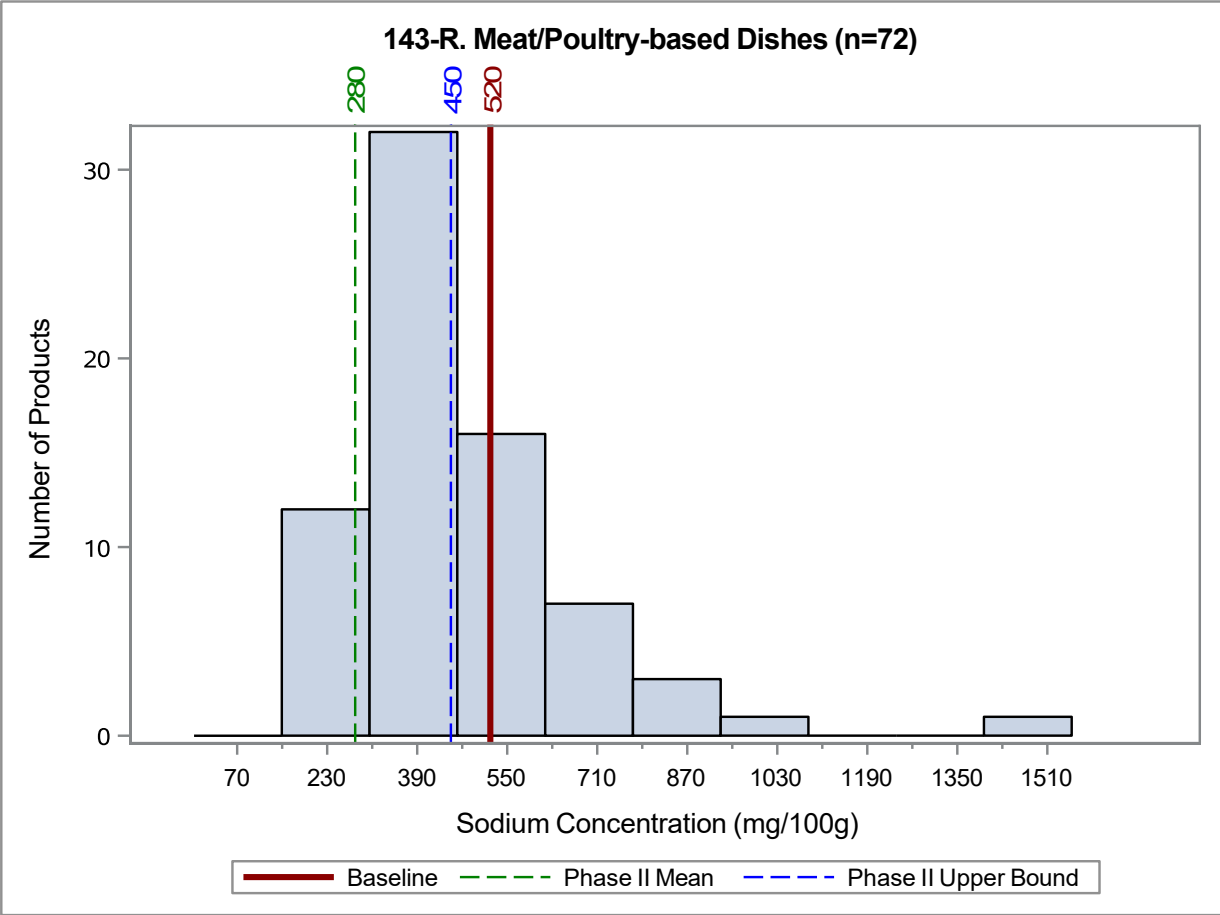
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

143-R. Meat/Poultry-based Dishes

Category Description: Meat or poultry-based dishes served with additions and sauce/gravy. Examples include steak marsala with mushrooms, shepherd's pie, chicken parmigiana, pot roast, beef bourguignon, and meat and vegetable stir fry. Additions include vegetables, cheese, or other meat as toppings (e.g. bacon). Includes sausage-based dishes. Excludes dishes where meat is served with a grain (see -147-R) and dishes that come with a combination of meats/seafood (e.g. both chicken and salmon) (see -149-R).



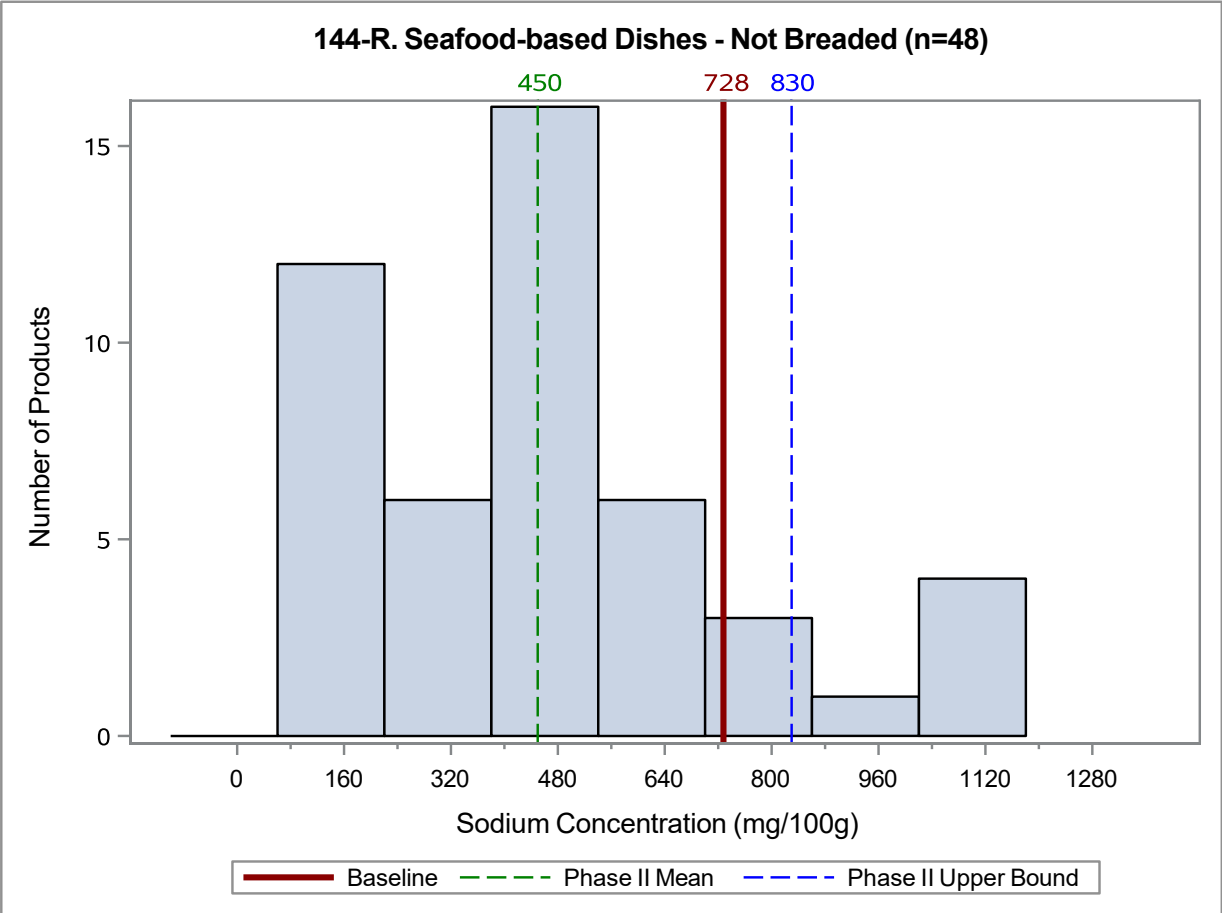
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

144-R. Seafood-based Dishes - Not Breaded

Category Description: Seafood-based dishes and single items where seafood is not breaded nor battered. May be served with vegetables, sauce, or other seafood. Examples include shrimp scampi, steamed mussels, lobster tail, scallops, and shrimp and vegetable stir fry. Includes seafood wrapped in bacon and seafood-stuffed mushrooms. Excludes dishes served with a grain (see -147-R) or meat item (see -149-R).



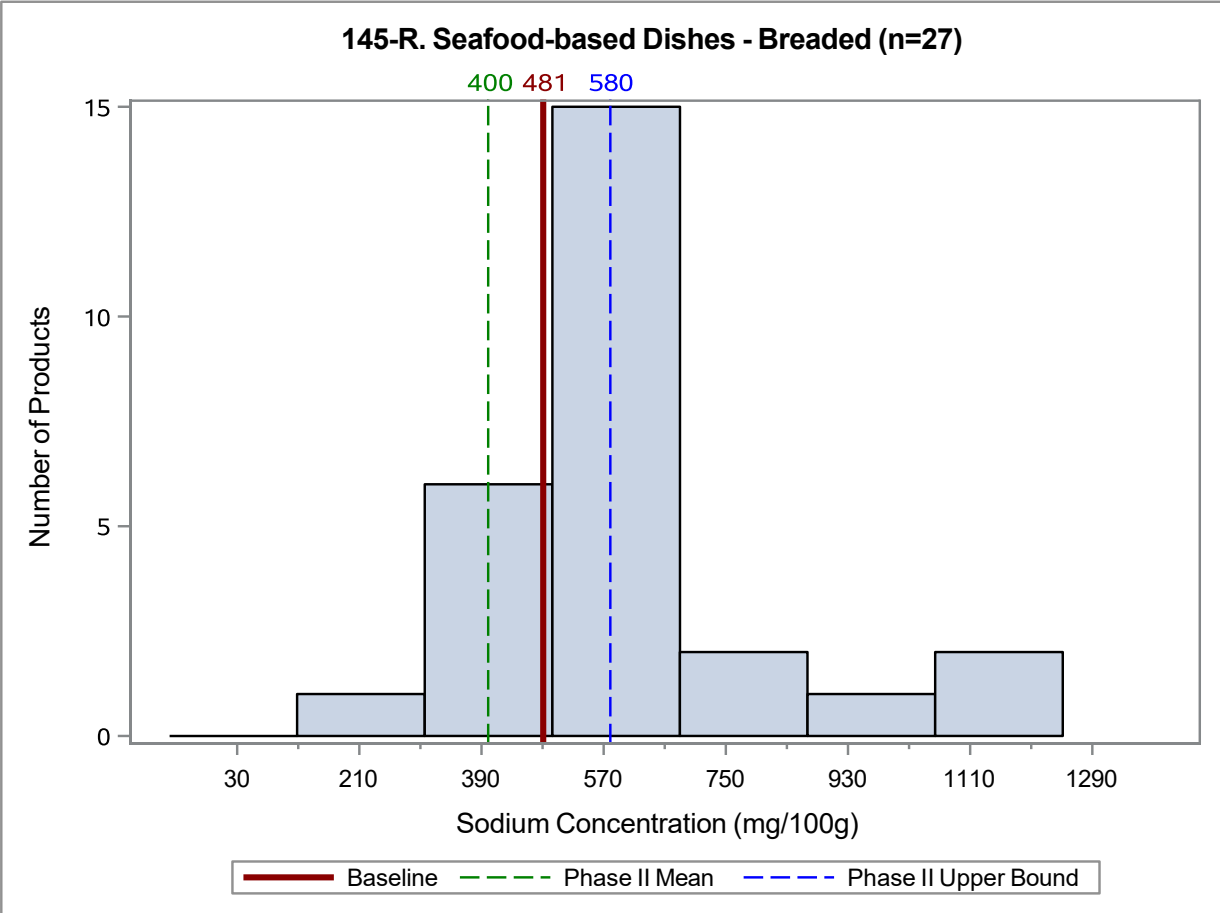
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

145-R. Seafood-based Dishes – Breaded

Category Description: Seafood-based dishes and single items where seafood is breaded and/or battered. May be served with vegetables, sauce, or other seafood. Examples include calamari, fish sticks, crab cakes, clam strips, and fried shrimp and other shellfish. Includes seafood served with condiments (e.g. tartar sauce). Excludes dishes served with a grain (see -147-R) or meat item (see -149-R).



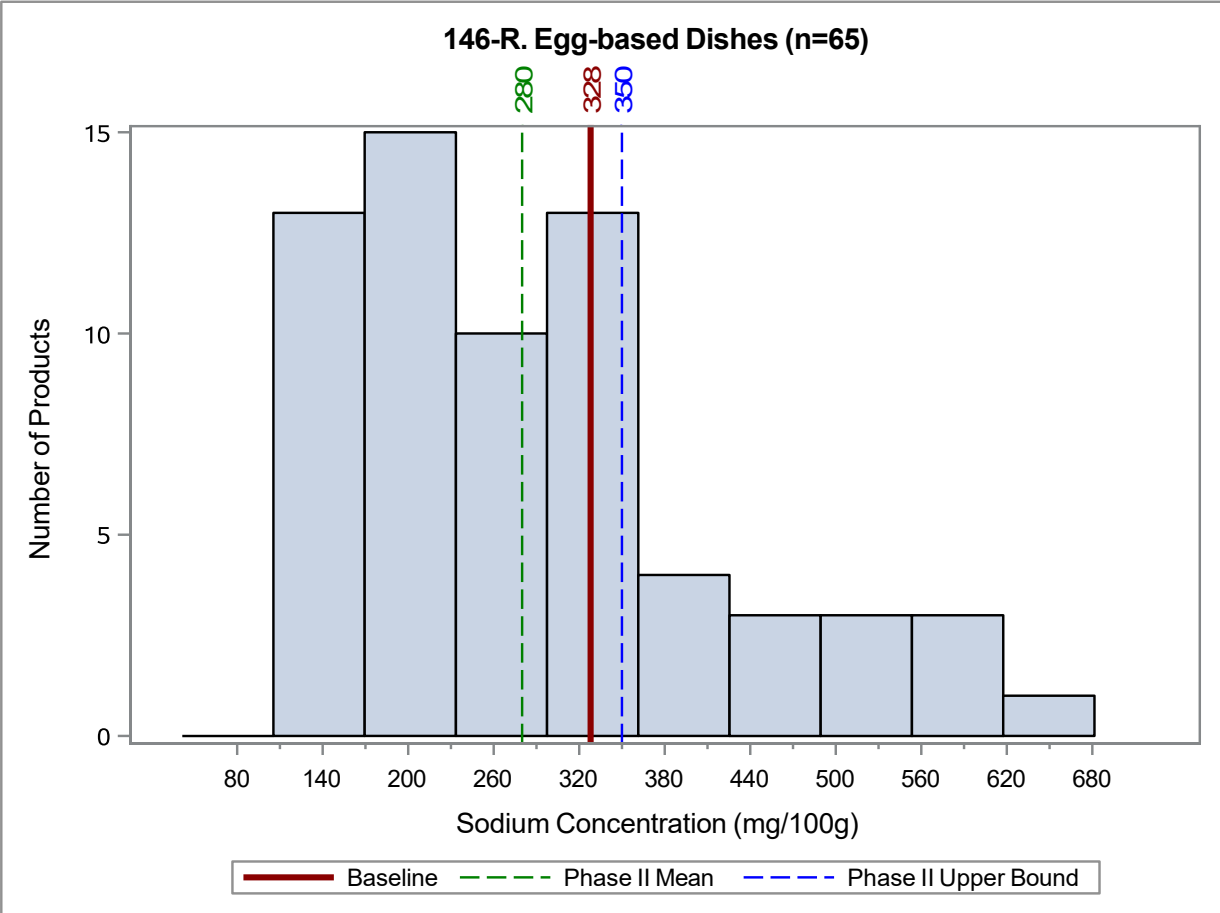
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

146-R. Egg-based Dishes

Category Description: Egg-based dishes and seasoned single item eggs. Examples include scrambled eggs, omelets, quiches, benedicts, and huevos rancheros. Includes dishes that use only egg whites. Excludes egg dishes served with sides (e.g. omelet served with hash browns) (see -149-R) and egg salad (see -153-R).



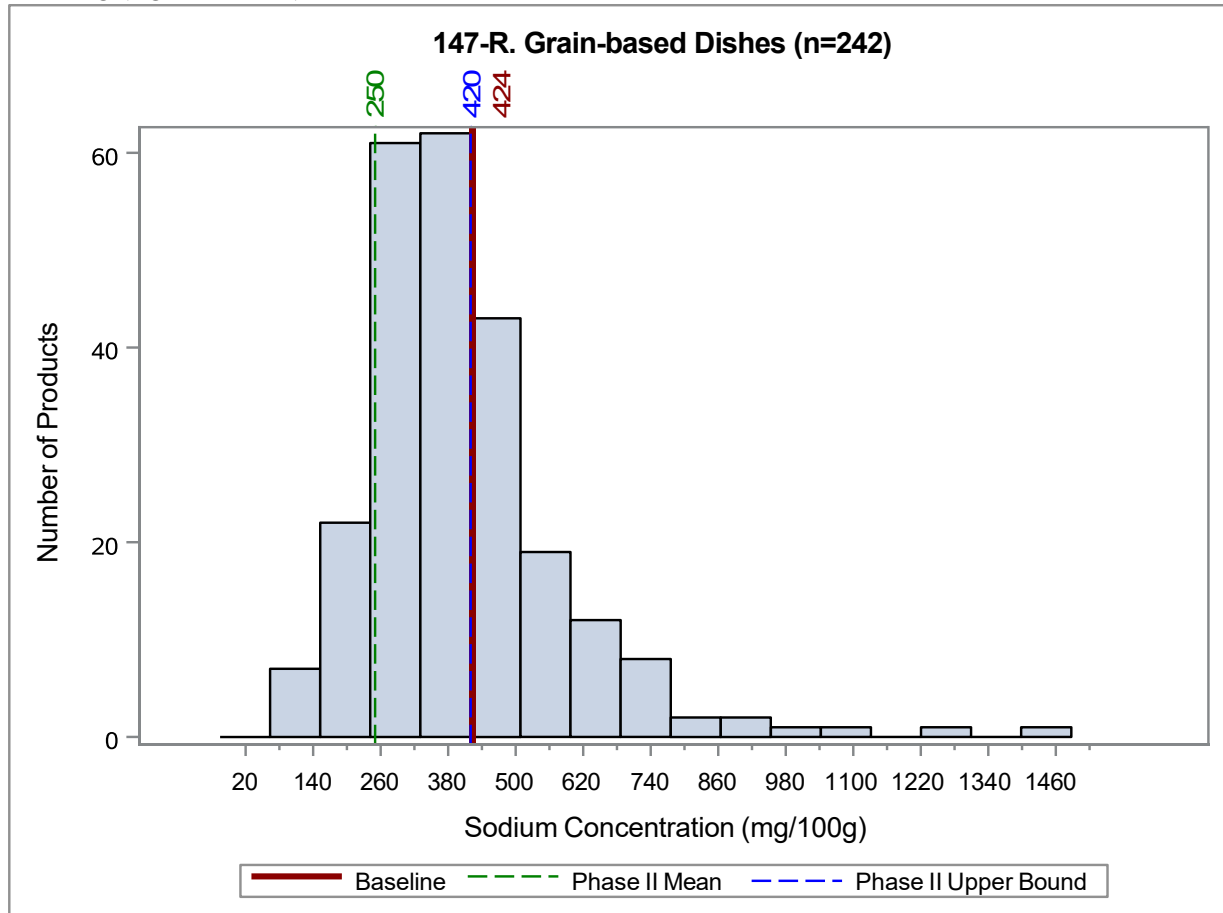
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

147-R. Grain-based Dishes

Category Description: Grain-based dishes where grain constitutes a portion of the dish and single item grain dishes. Examples of main dishes include fried rice, jambalaya, pasta dishes, Asian-style noodle dishes, savory crepes, pot pies, and soup served in a bread bowl. Examples of single item grain dishes include rice pilaf, seasoned rice, stuffing, and rice and beans. Items may contain additions (e.g. meat, seafood, vegetables, sauce) as long as there is a type of grain present. Excludes grain dishes without seasoning (e.g. white rice).



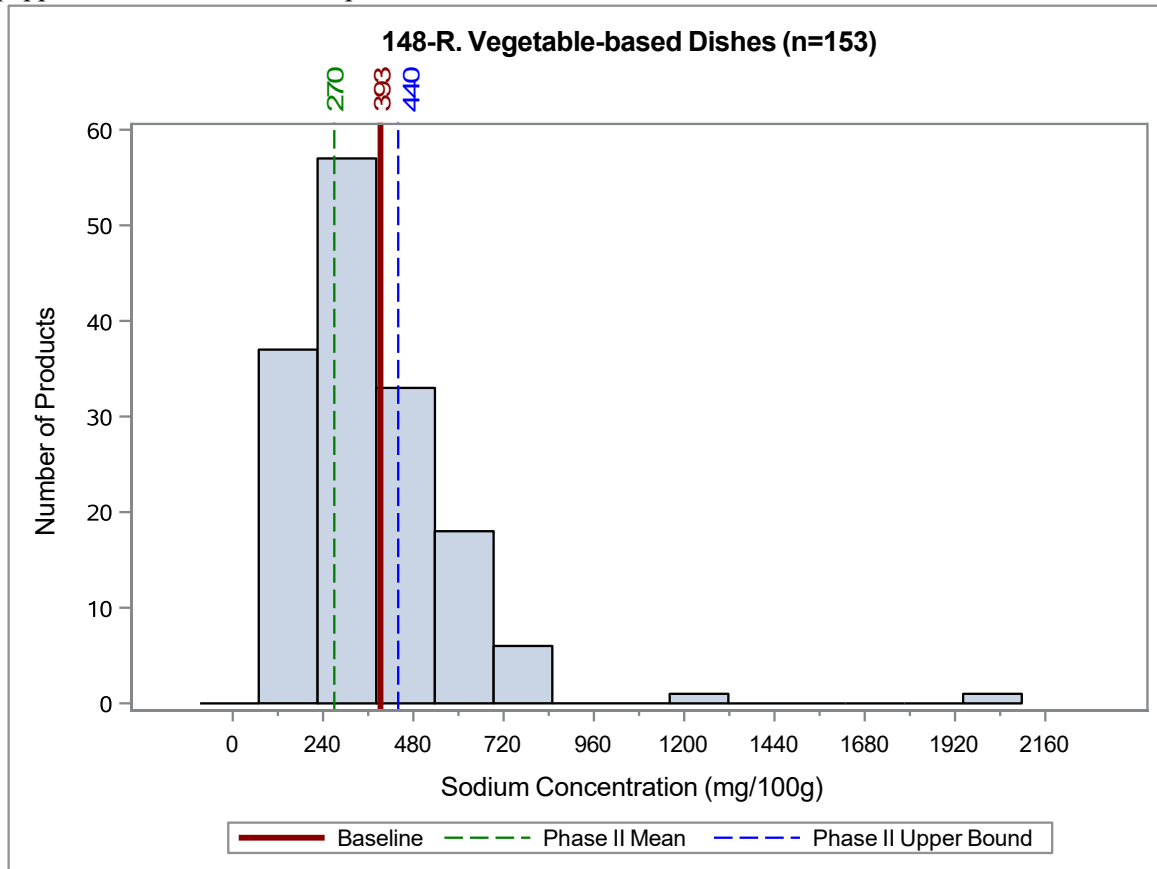
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

148-R. Vegetable-based Dishes

Category Description: Vegetable-based dishes and single item vegetable dishes. Examples of main dishes include vegetable casseroles, vegetable au gratin, stir fried vegetables, and stuffed eggplant. Examples of single item vegetable dishes include vegetables with seasoning or sauce (e.g. glazed carrots), mixed vegetables, and stuffed mushrooms. Includes bean and legume dishes (e.g. bean and cheese cup). Includes vegetable-based dishes with meat substitutes (e.g. tofu). Excludes vegetables served with a grain item (see -147-R) or a meat item (see -149-R). Excludes vegetables without seasoning and single item peppers that are marinated or pickled.



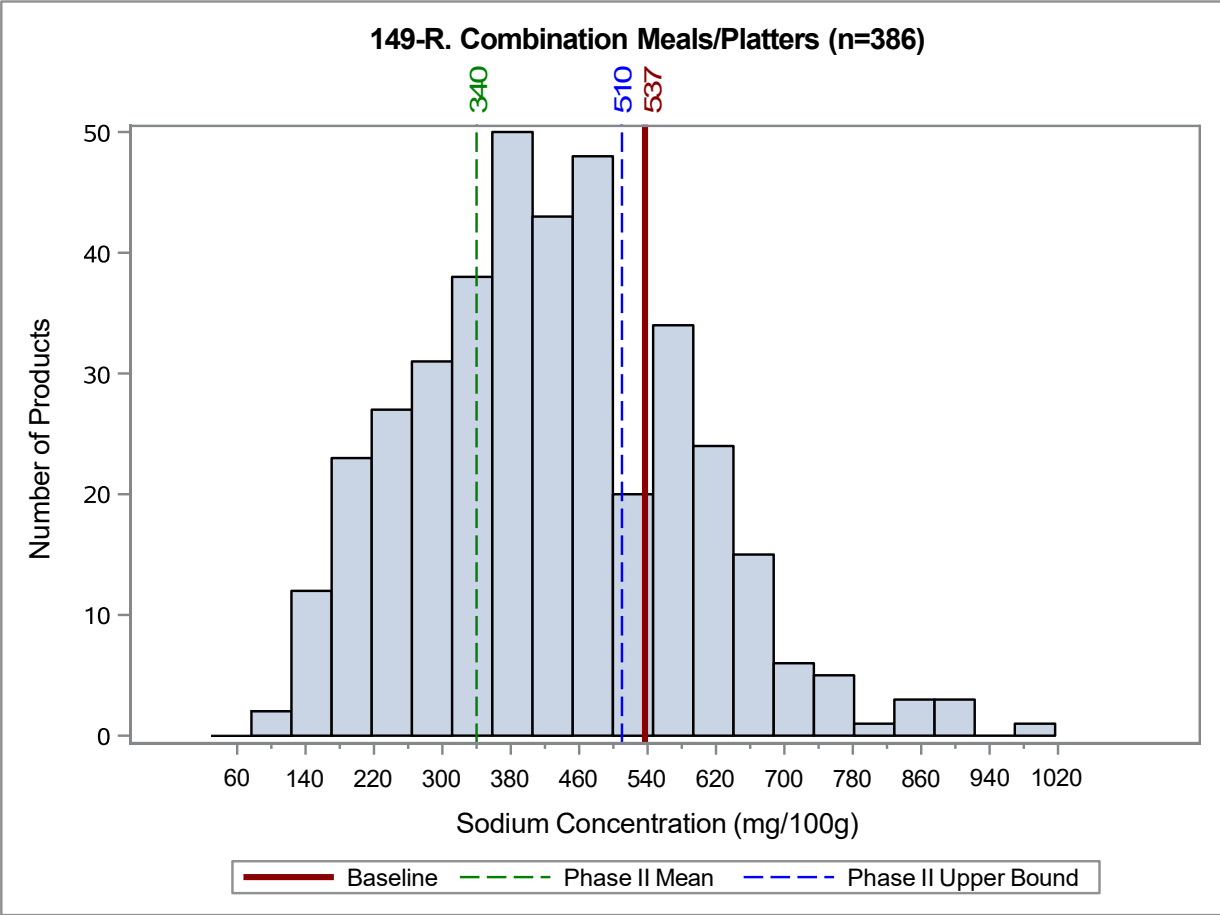
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

149-R. Combination Meals/Platters

Category Description: Dishes, entrees, and platters where different targeted food items are served on the same plate or as part of the same meal. Examples include burgers with fries, steak served with mashed potatoes and vegetables, salad and soup, breakfast or appetizer platters, and steak and lobster (i.e. "surf and turf") meals. Includes biscuits with gravy. Excludes all other mixed ingredient dishes (see [143-R-148-R](#)).



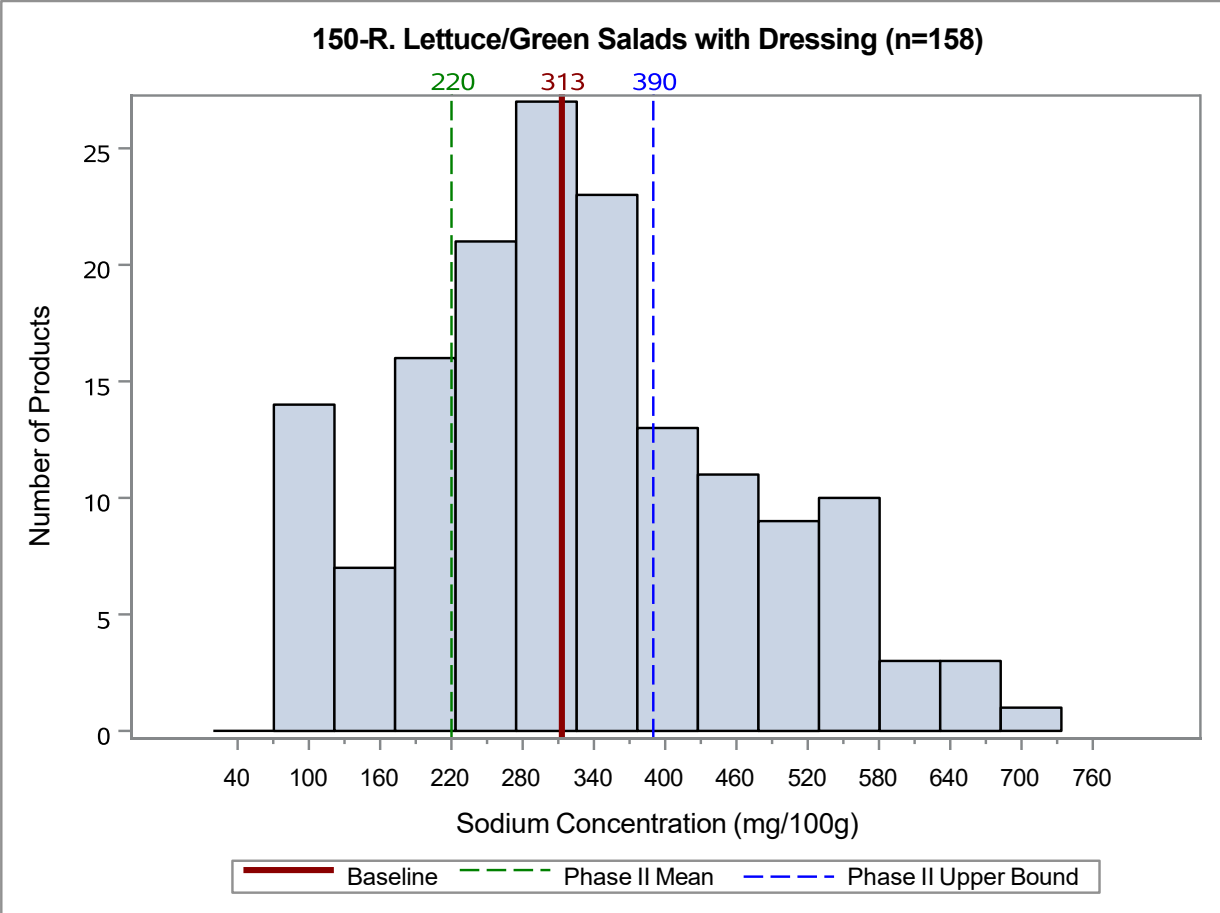
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

150-R. Lettuce/Green Salads with Dressing

Category Description: Lettuce/greens-based salads with dressing and additions/toppings that contain added sodium. Examples include Caesar salad, Cobb salad, taco salad, and wedge salad. Additions include meat, beans, croutons, cheese, eggs, and nuts.



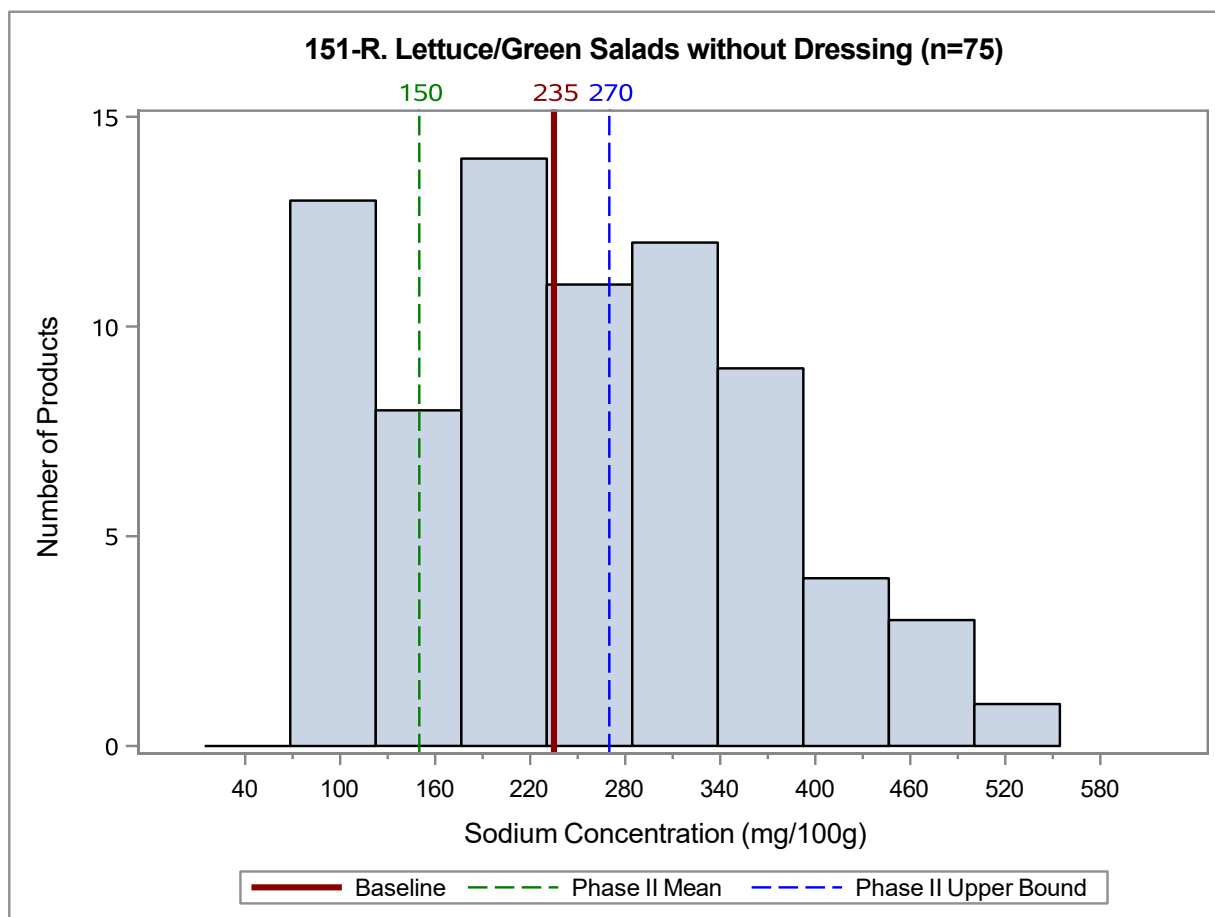
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

151-R. Lettuce/Green Salads without Dressing

Category Description: Lettuce/greens-based salads with additions/toppings that contain added sodium, but without dressing. Examples include Caesar salad, Cobb salad, taco salad, and wedge salad. Additions include meat, beans, croutons, cheese, eggs, and nuts. Data provided excludes the dressing component of the dish.



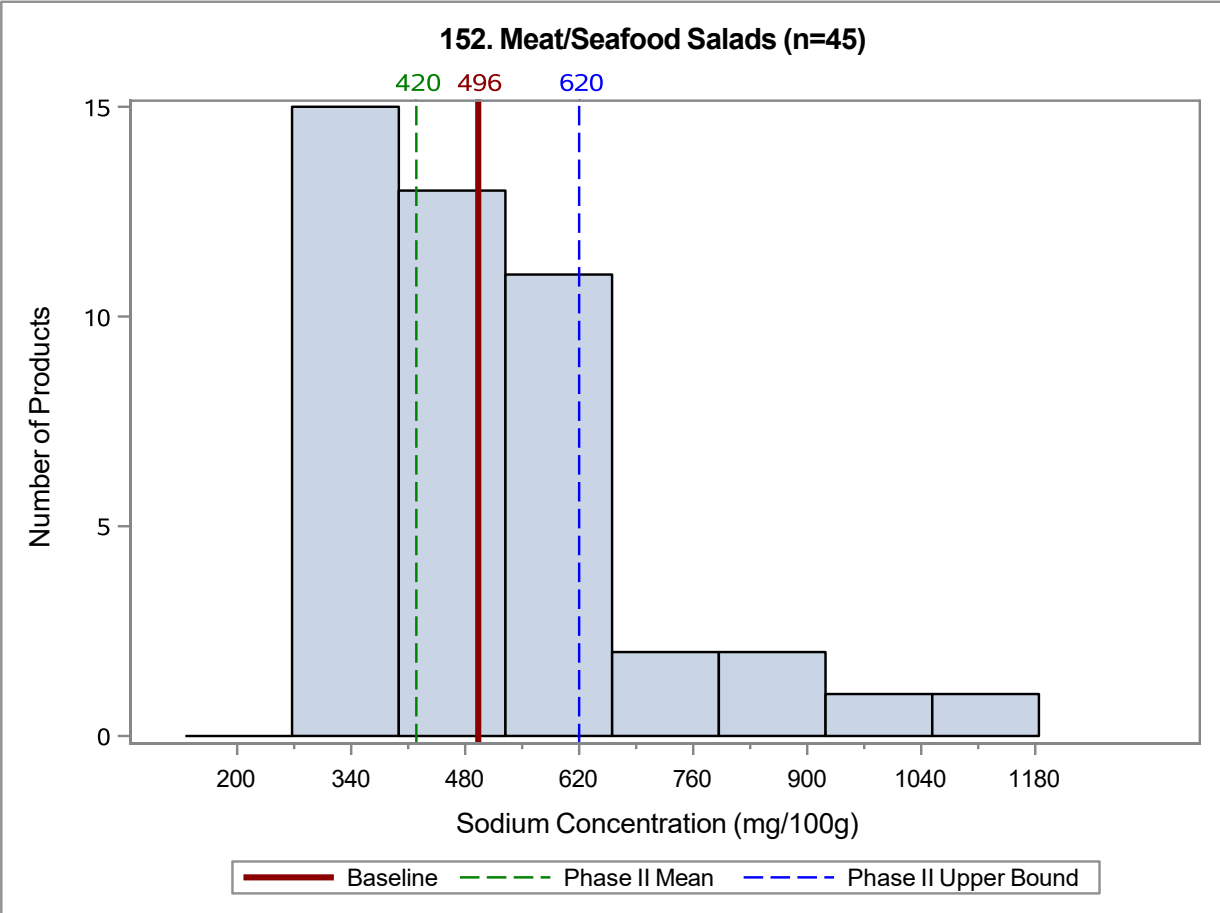
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

152. Meat/Seafood Salads

Category Description: Meat, seafood, and poultry-based salads. Examples include chicken salad, tuna salad, ham salad, and shrimp salad. Includes products that have pasta and other additions (e.g. tuna and pasta salad). Includes salads made with imitation meat/seafood/poultry. Excludes products that come with crackers (see [120](#)).



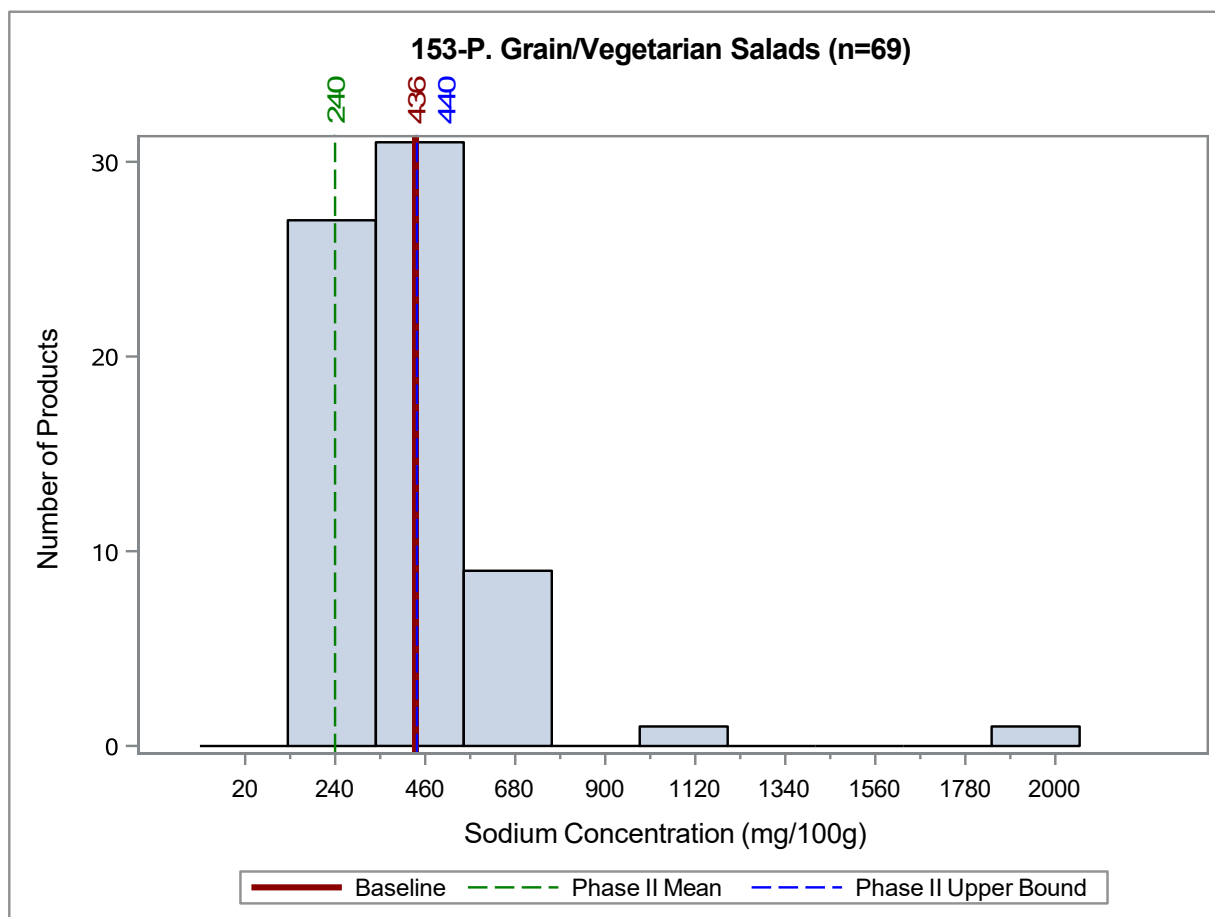
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

153-P. Grain/Vegetarian Salads

Category Description: Grain, non-leafy vegetable, and egg-based salads. Examples include pasta salad, potato salad, egg salad, bean salad, and coleslaw. Excludes canned products (e.g. canned German potato salad, canned four bean salad) (see [19](#)) and products that have meat/seafood/poultry ingredients (e.g. tuna and pasta salad) (see [-152](#)). Excludes lettuce/green salads.



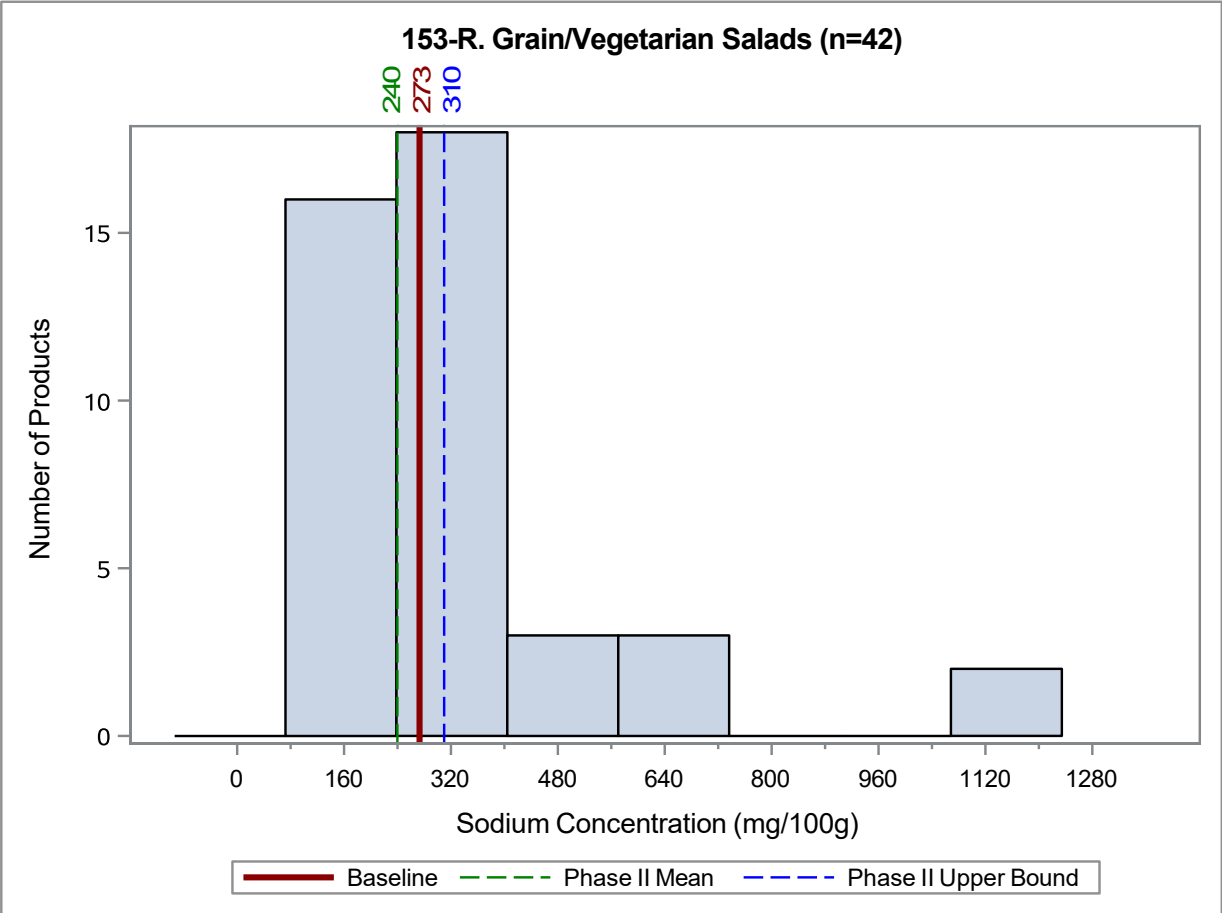
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

153-R. Grain/Vegetarian Salads

Category Description: Grain, vegetable, and egg-based salads. Examples include macaroni salad, potato salad, egg salad, coleslaw, carrot and raisin salad, and bean salad. Excludes lettuce/green-based salads (see [150-R-151-R](#)). Excludes items that have meat/seafood/poultry ingredients (e.g. tuna and pasta salad) (see [152](#)). Excludes caprese salad and fruit salad.



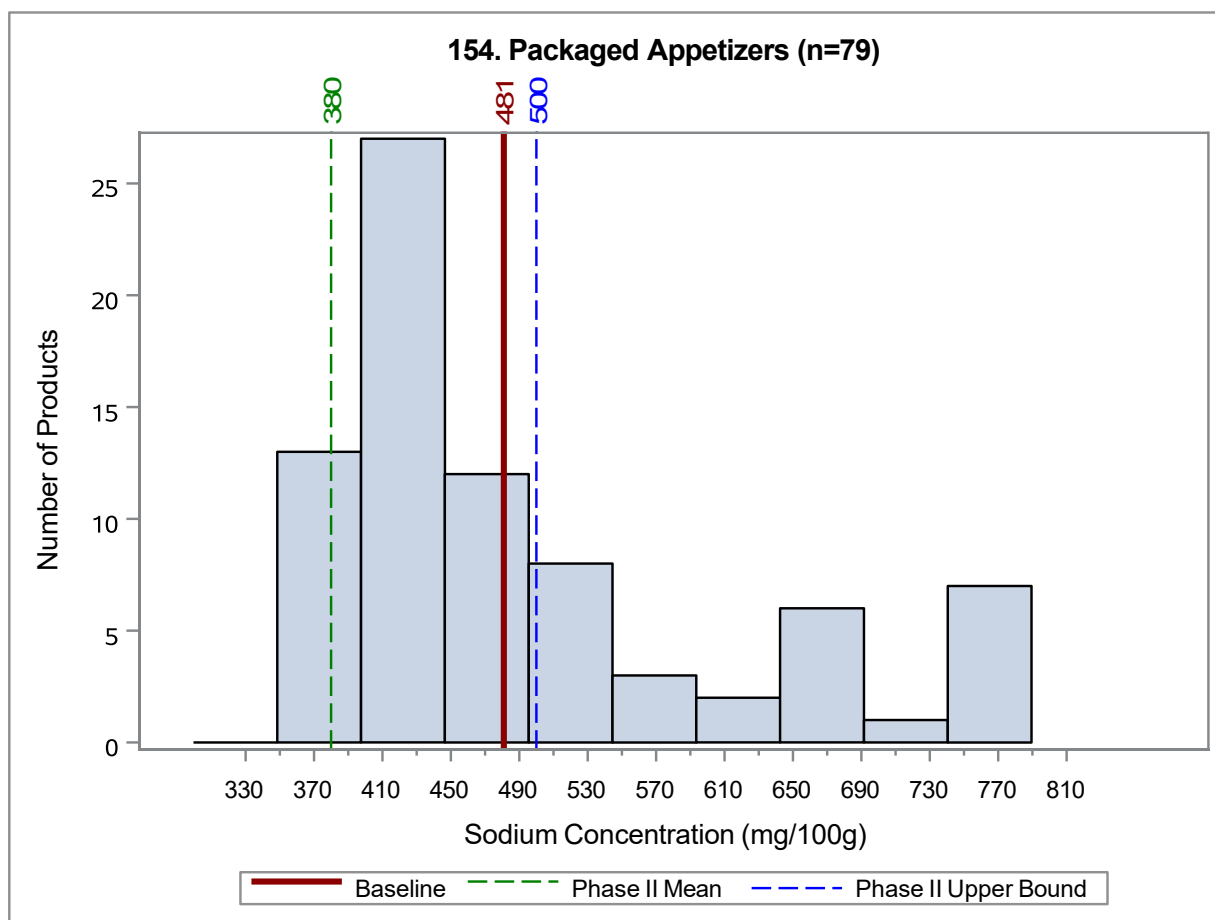
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

154. Packaged Appetizers

Category Description: Frozen and refrigerated appetizers. Examples include egg rolls, spring rolls, dumplings, taquitos, pigs in a blanket, mozzarella sticks, quesadillas, fried ravioli, pizza bagels, and pierogis. Includes miniature versions of some frozen meal products (e.g. mini quiches, mini tacos, mini sandwiches). Includes breadsticks stuffed with cheese and meat. Includes stuffed jalapenos but excludes all other breaded vegetables (see [-21-P](#)). Excludes breaded shrimp and crab cakes (see [108](#)).



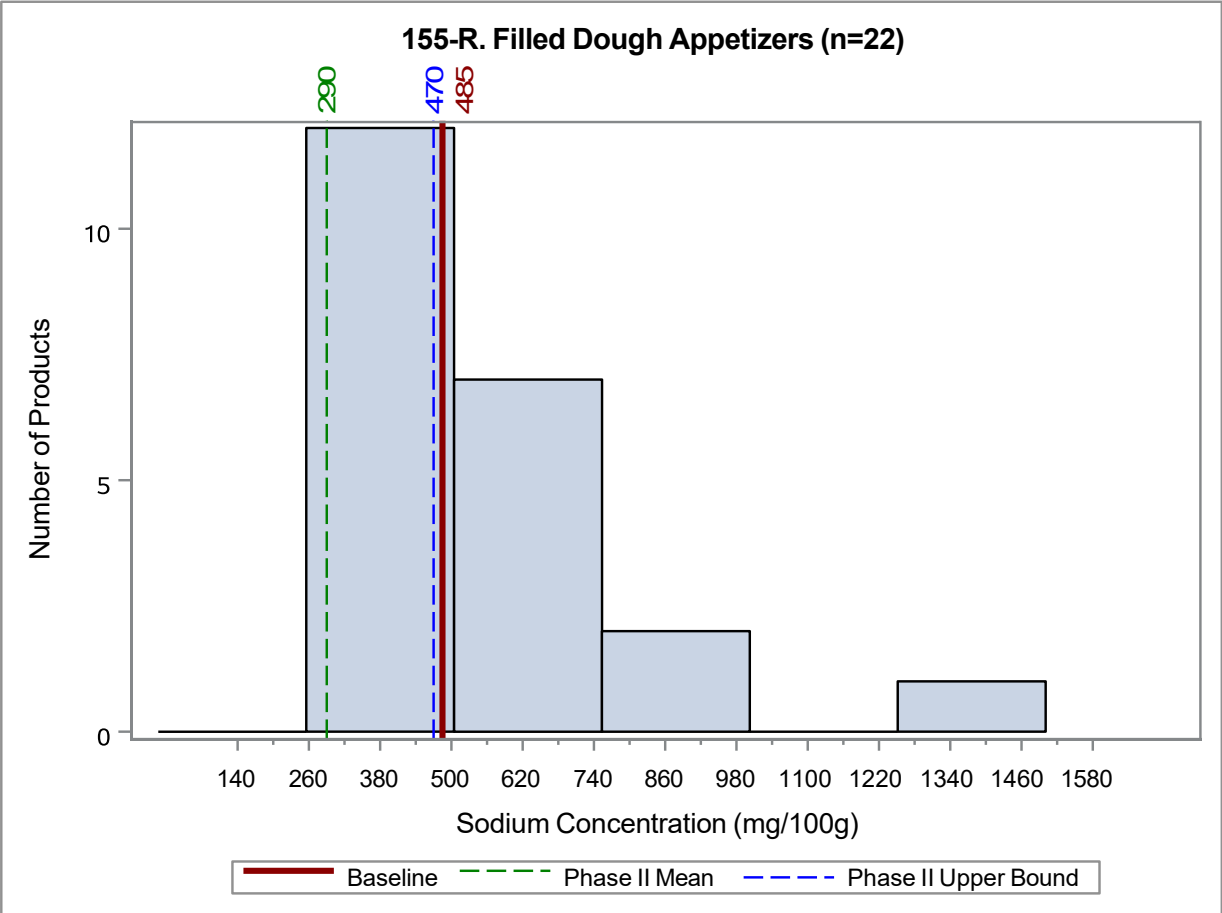
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

155-R. Filled Dough Appetizers

Category Description: Savory filled dough appetizers. Examples include wontons, dumplings, spring/egg rolls, empanadas, toasted ravioli, and fried macaroni and cheese balls. Includes items with both meat and vegetarian fillings. Includes fried, steamed, and grilled items. Includes items served with sauce or condiments on the side.



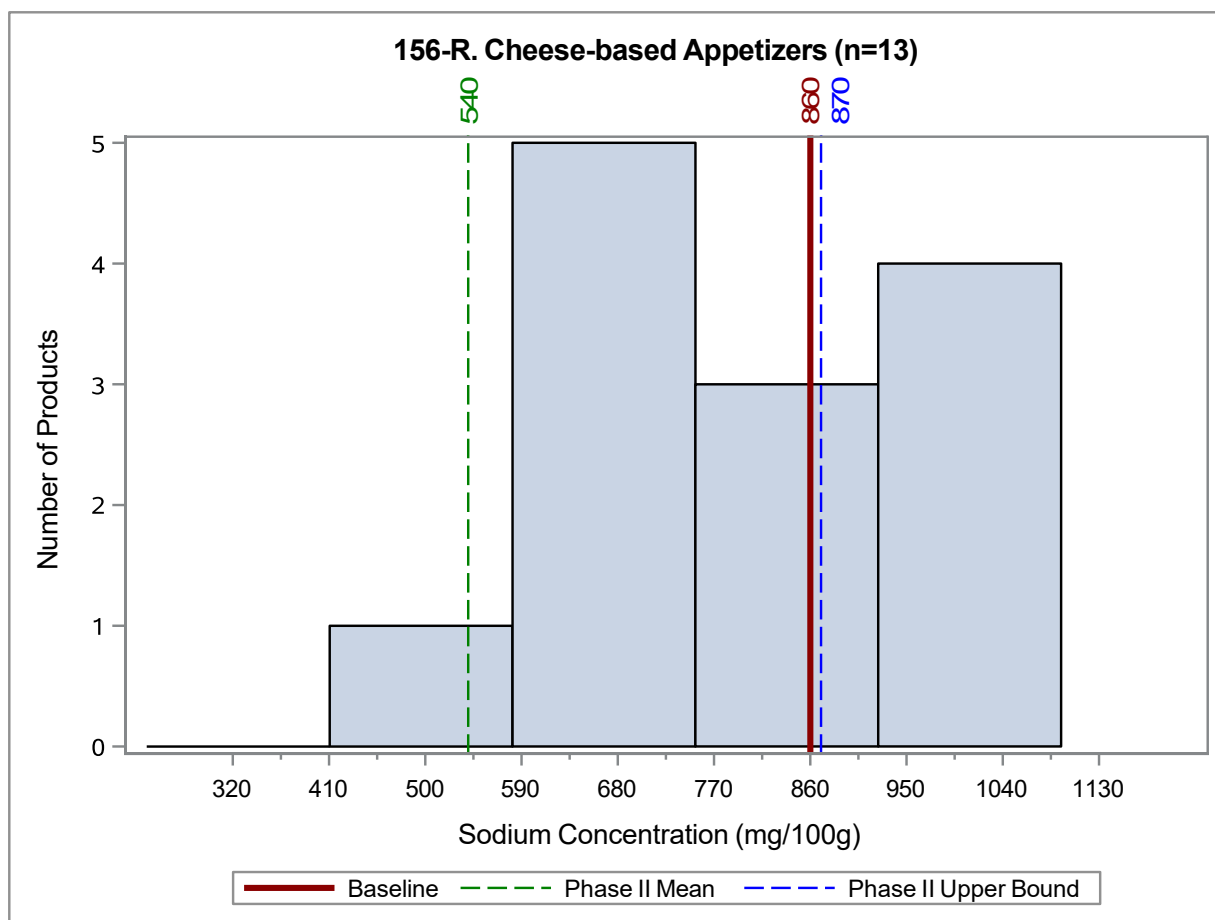
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

156-R. Cheese-based Appetizers

Category Description: Savory cheese-based appetizers. Examples include mozzarella sticks, cheese curds, and cheese-stuffed jalapenos. Includes items with sauce or condiments on the side.



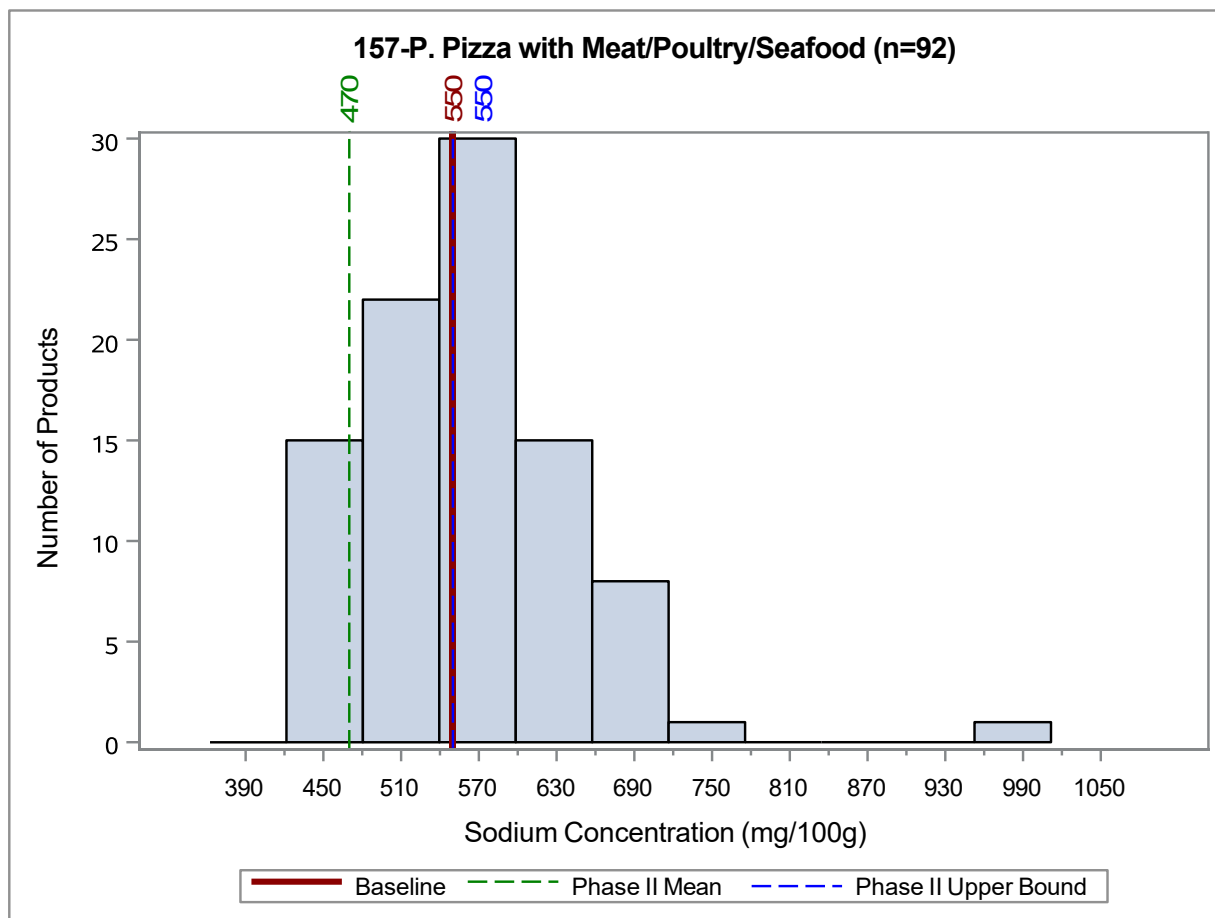
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

157-P. Pizza with Meat/Poultry/Seafood

Category Description: Frozen and refrigerated pizzas that come with meat, poultry, and/or seafood toppings. Includes calzones, strombolis, flatbread pizzas, and complete pizza kits. Includes gluten-free pizzas, pizzas with plant-based meat toppings, and breakfast pizzas. Excludes pizza-flavored/stuffed handheld meals (see [133](#), [136](#)) and pizza rolls, pizza bagels, and other miniature pizza appetizers (see [154](#)).



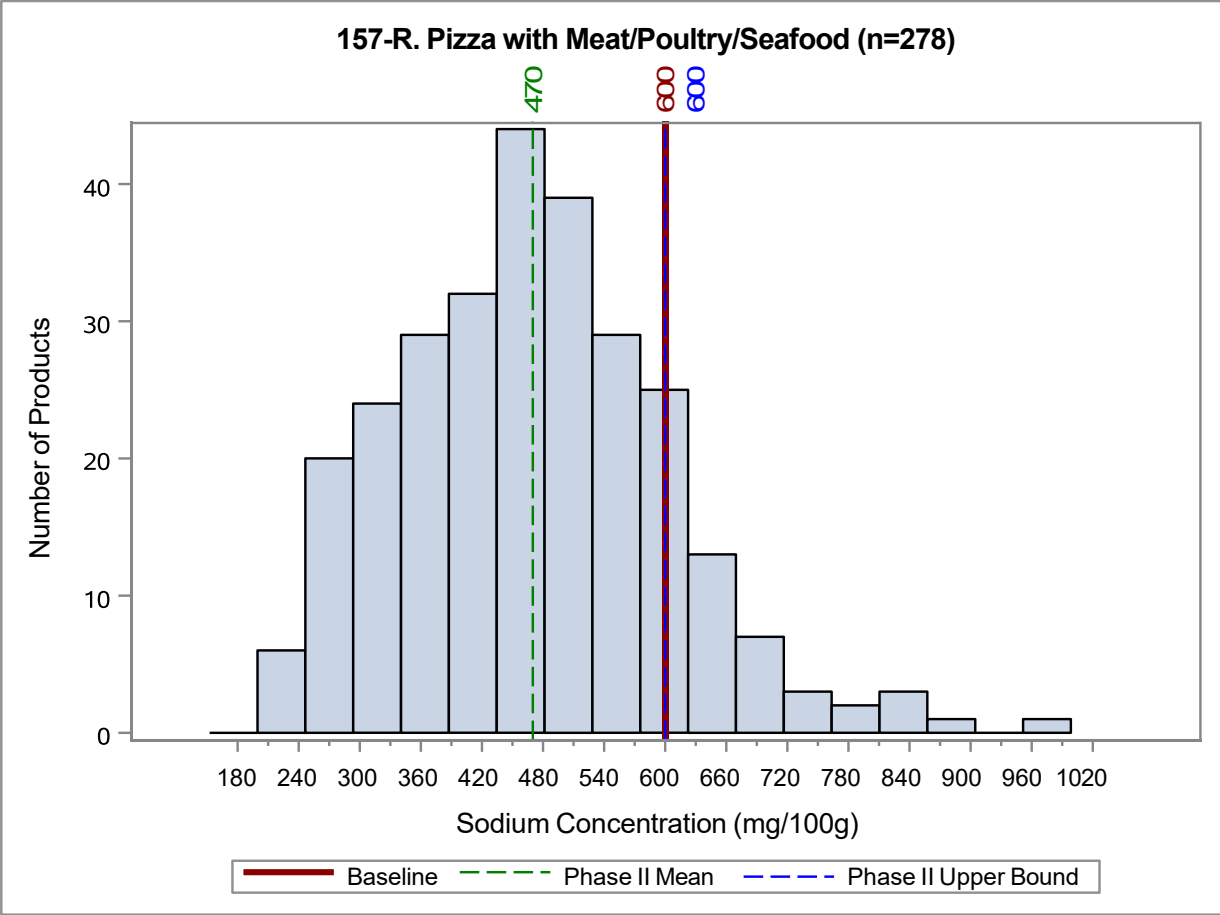
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

157-R. Pizza with Meat/Poultry/Seafood

Category Description: Pizzas that come with meat, poultry, and/or seafood toppings. Includes calzones, strombolis, flatbread pizzas, and pizza strips. Includes pizza appetizers (e.g. pizza skins, stuffed pizza rolls).



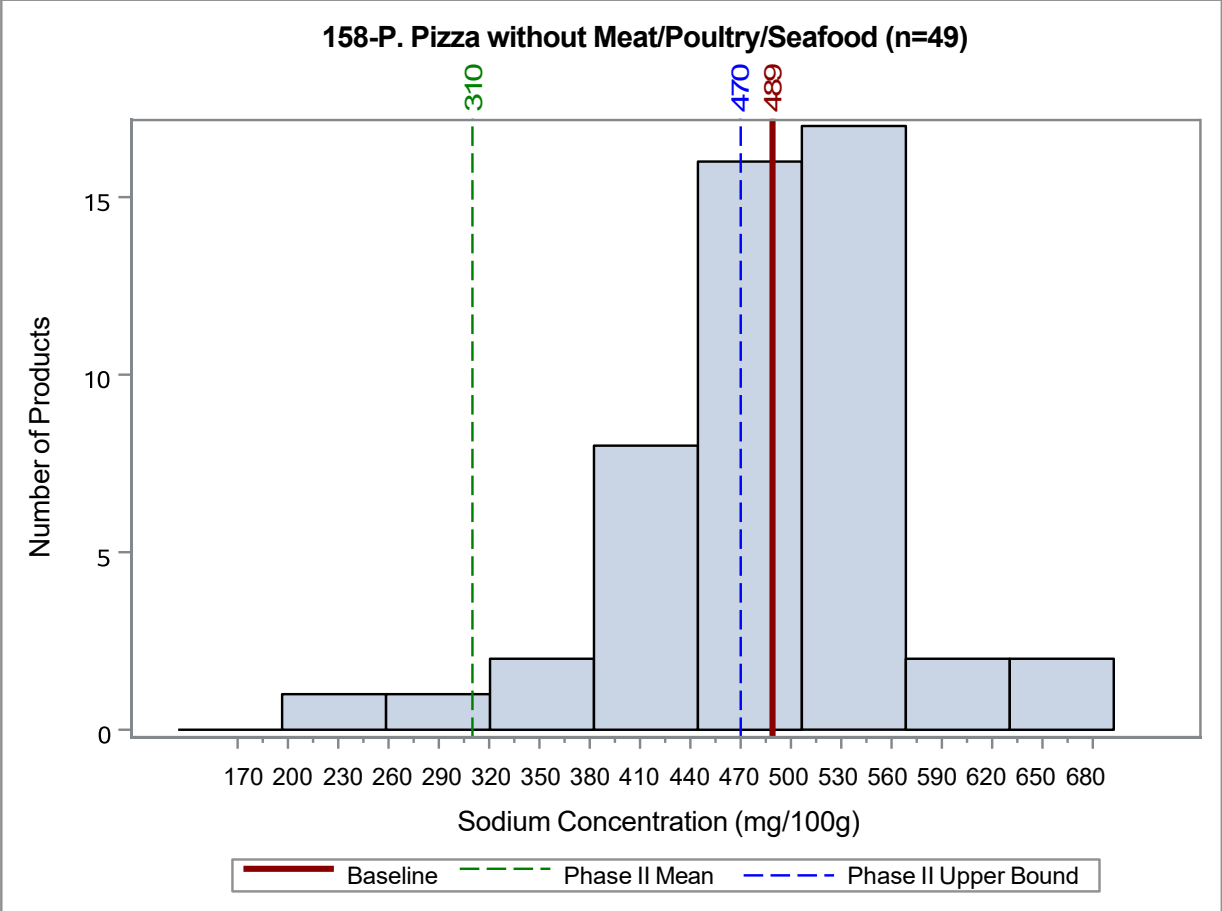
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

158-P. Pizza without Meat/Poultry/Seafood

Category Description: Frozen and refrigerated pizzas that come with toppings that are not meat, poultry, or seafood. Includes calzones, strombolis, flatbread pizzas, and complete pizza kits. Includes gluten-free pizzas and dessert pizzas. Excludes pizza-flavored/stuffed handheld meals (see [133](#), [136](#)) and pizza rolls, pizza bagels, and other miniature pizza appetizers (see [154](#)).



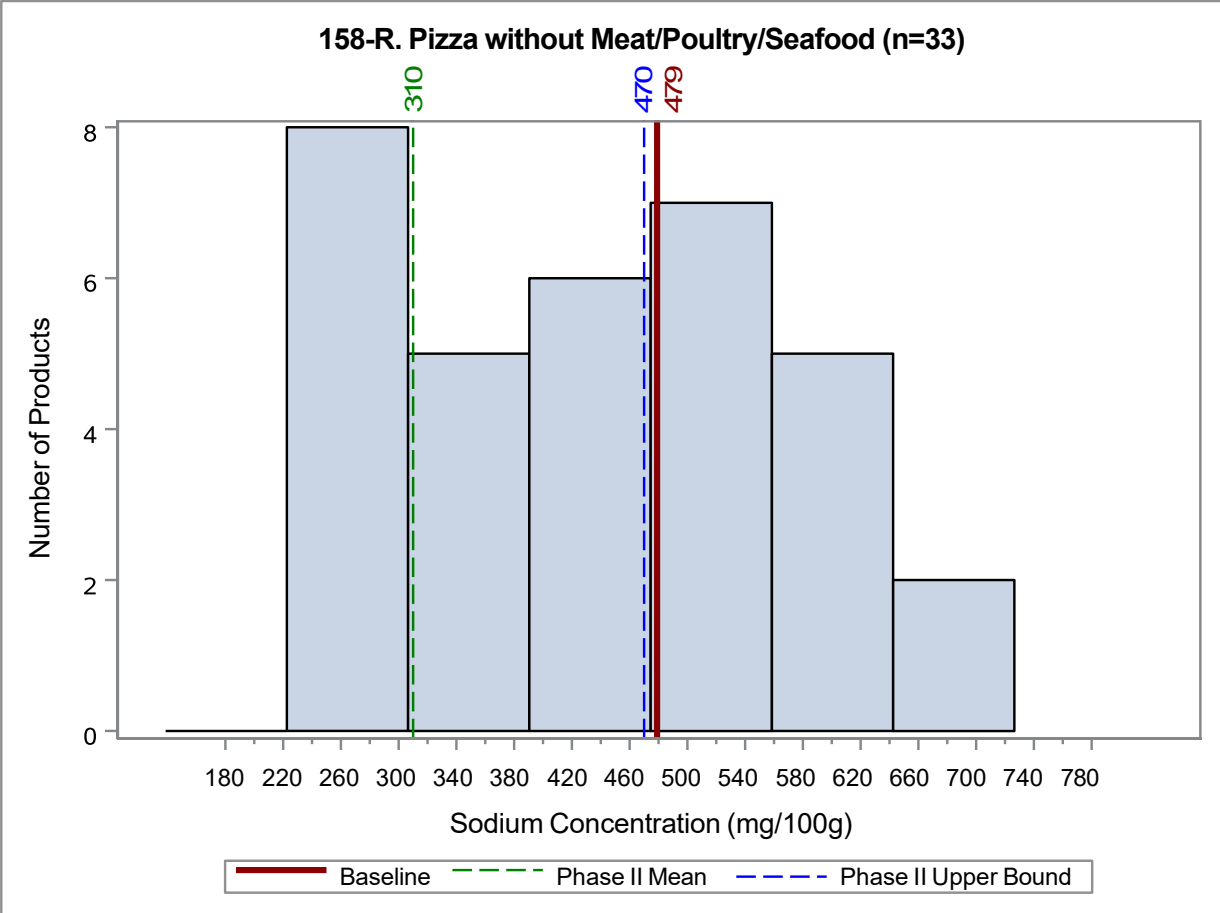
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

158-R. Pizza without Meat/Poultry/Seafood

Category Description: Pizzas that come with toppings that are not meat, poultry, or seafood. Includes calzones, strombolis, flatbread pizzas, and pizza strips. Includes pizza appetizers (e.g. pizza skins, stuffed pizza rolls).



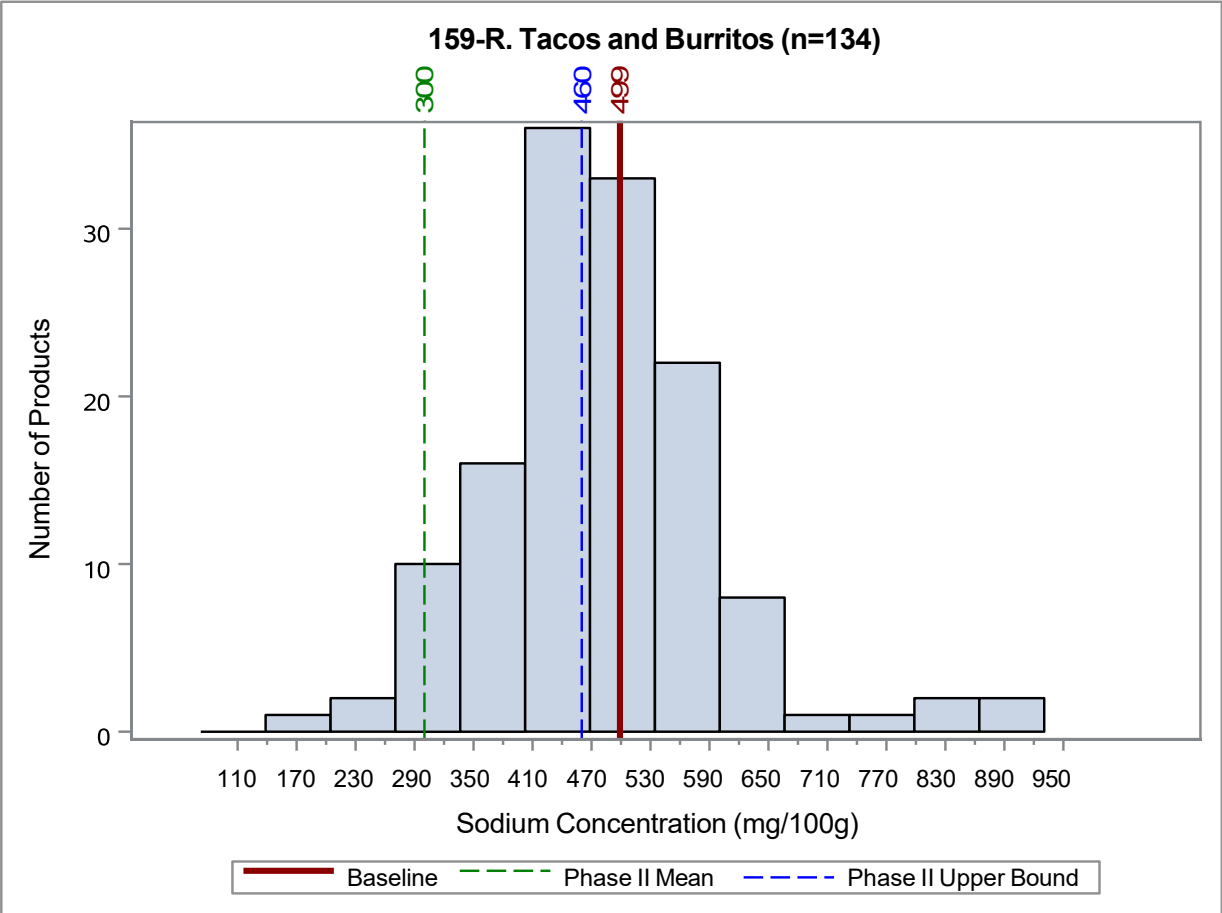
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

159-R. Tacos and Burritos

Category Description: Tacos and burritos. Includes vegetarian tacos and burritos. Includes tacos and burritos served with condiments or sauce (e.g. salsa, sour cream, guacamole, pico de gallo). Excludes breakfast tacos and burritos (see -131-R) and tacos and burritos served with sides (e.g. rice and beans) (see -149-R).



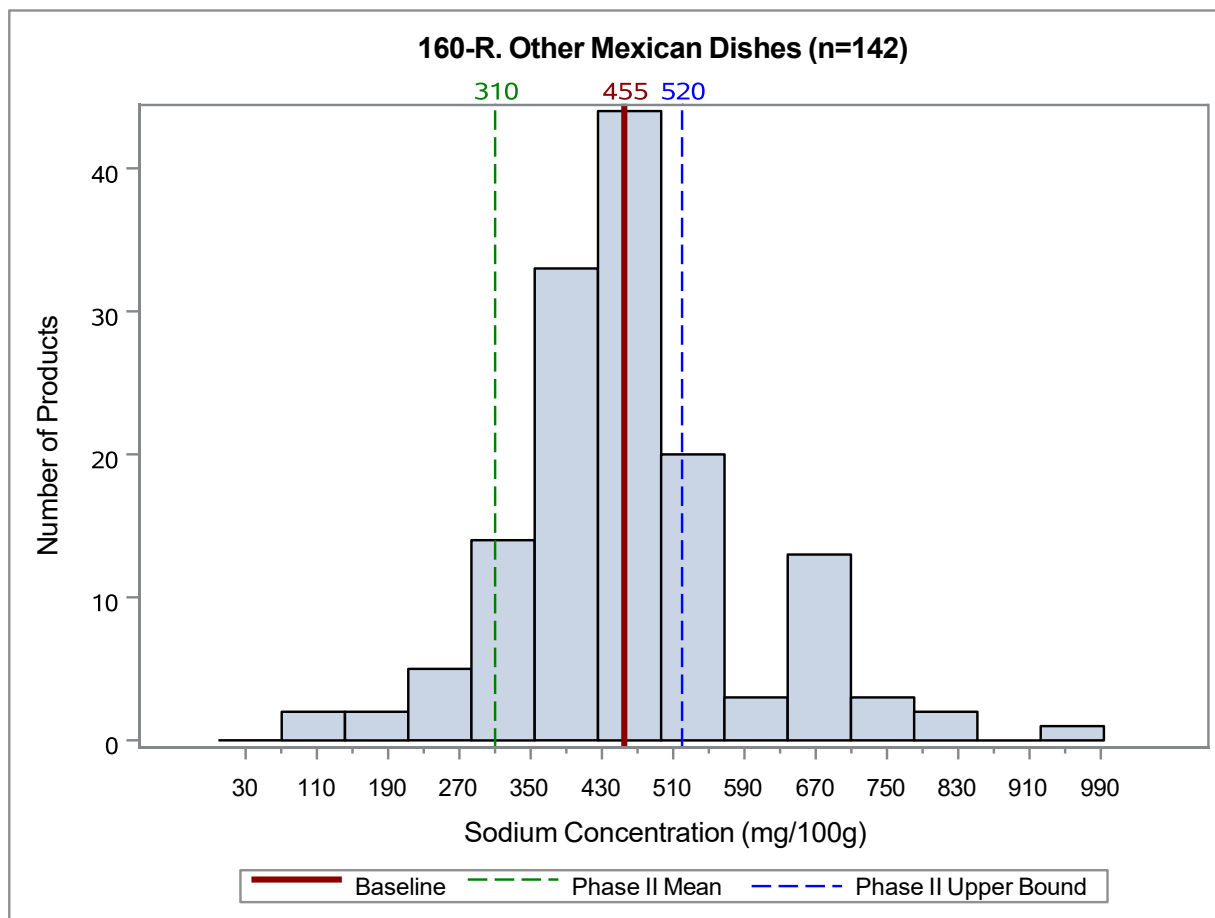
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

160-R. Other Mexican Dishes

Category Description: Other Mexican-style dishes that are not tacos or burritos (e.g. quesadillas, nachos, fajitas, taquitos, tamales). Includes vegetarian items. Includes items served with condiments or sauce (e.g. salsa, sour cream, guacamole, pico de gallo). Excludes breakfast items (see –[131-R](#)), items served with sides (e.g. rice and beans) (see –[149-R](#)), and taco salads (see –[150-R-151-R](#)). Excludes chips served with queso or cheese sauce.



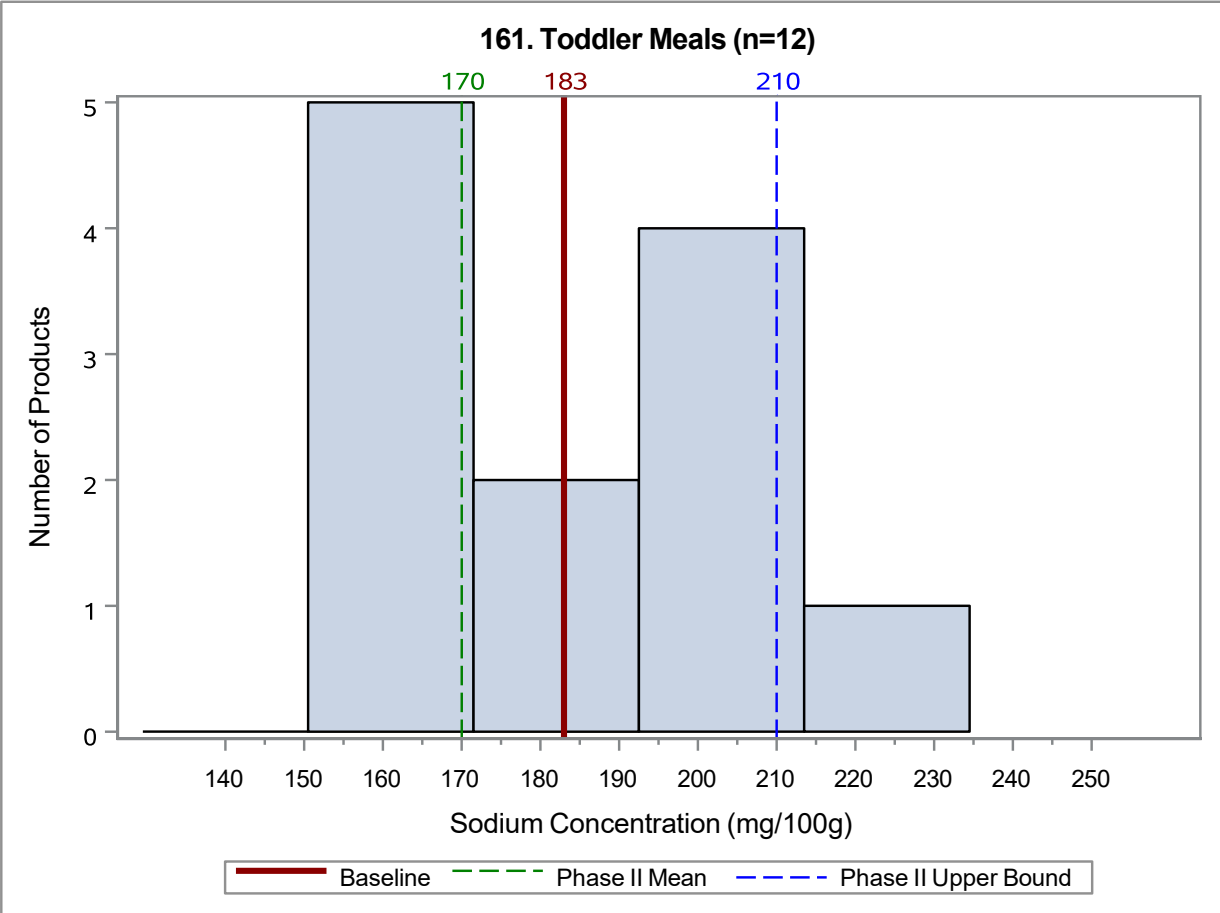
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

161. Toddler Meals

Category Description: Meals and entrees labeled/intended for toddlers (ages 12 months and up). Examples include microwaveable frozen meals, shelf stable meals, and soups. Excludes pureed/strained fruit/vegetables and other baby foods. Excludes oatmeal/cereal products. Excludes products marketed for older ages (preschoolers or 'kids') (see respective product categories).



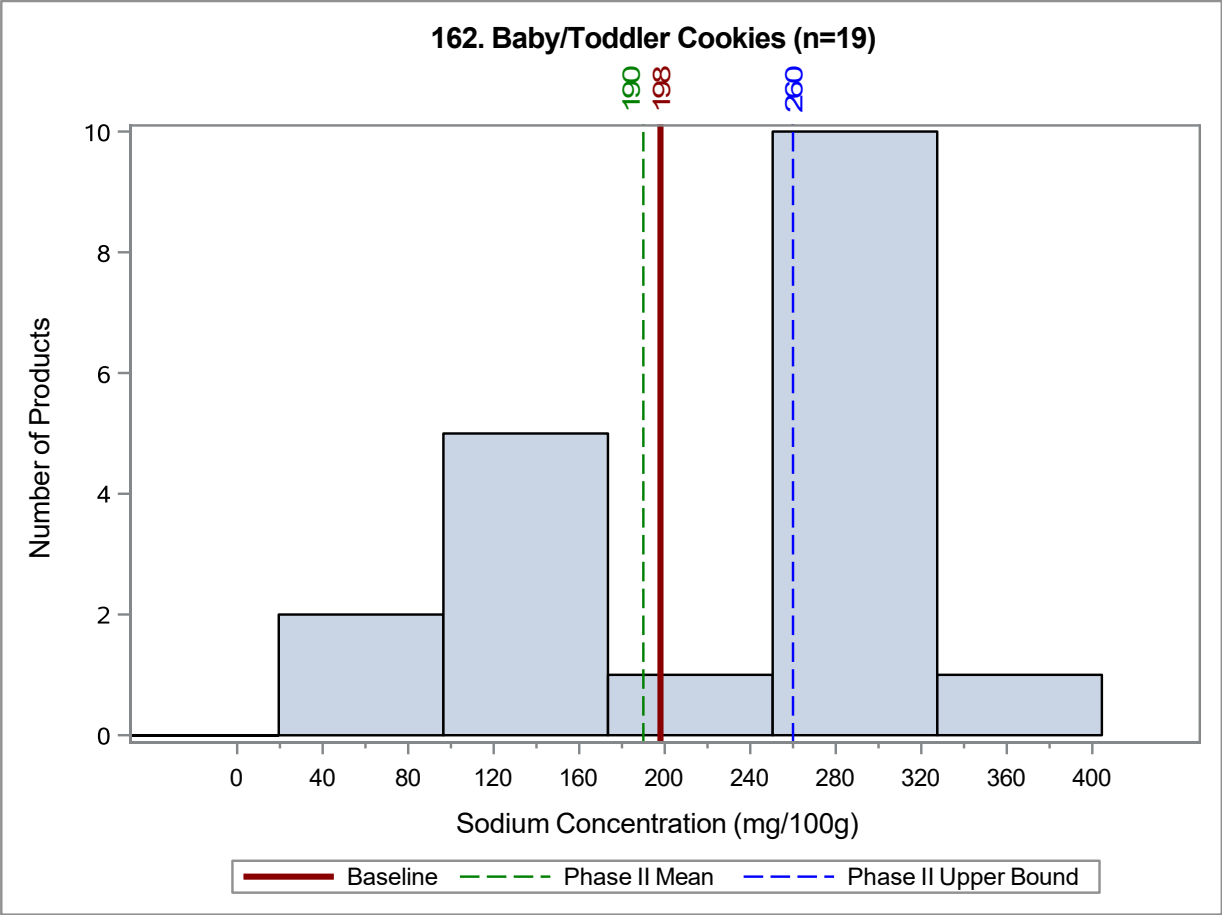
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

162. Baby/Toddler Cookies

Category Description: Cookies and grain-based bars labeled/intended for toddlers and/or babies. Examples include rusks, teething biscuits, arrowroot cookies, and fruit-filled cereal bars. Excludes products marketed for older ages (preschoolers or 'kids') (see respective product categories).



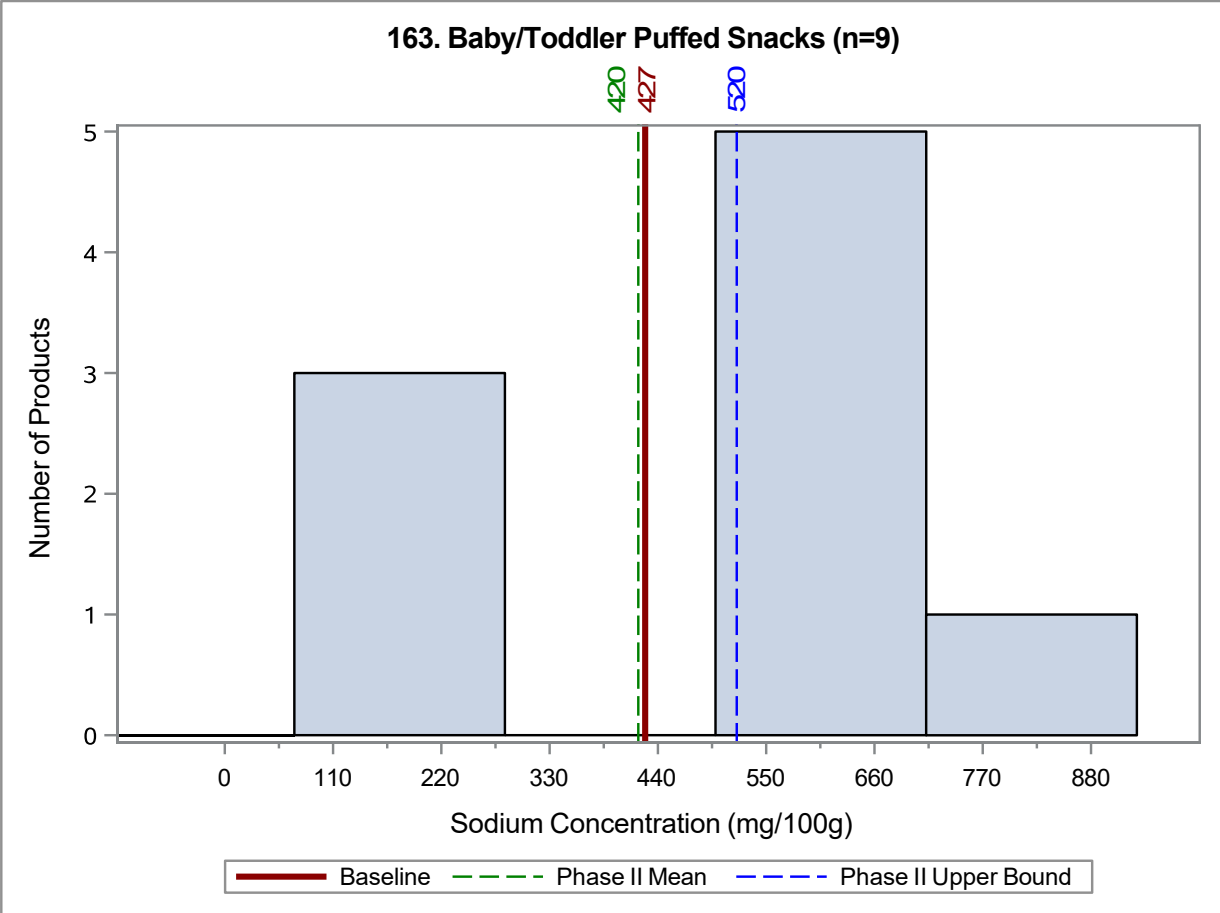
Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.

163. Baby/Toddler Puffed Snacks

Category Description: Seasoned extruded/puffed grain snacks labeled/intended for toddlers and/or babies. Excludes products marketed for older ages (preschoolers or 'kids') (see respective product categories).



Baseline Sodium Concentrations: FDA determined baseline levels of sodium in each food category using food label data and restaurant nutrition data. These serve as a starting point for measuring sodium levels in the food supply and for crediting companies on the sodium reduction progress already made. FDA weighted the sodium values of each food by sales volume for packaged foods and total annual restaurant sales for restaurant foods in order to establish baselines that are more representative of the sodium in the food supply. This allows for more popular products to have a greater influence on the category average.

Phase II Target Mean Sodium Concentrations: The target mean sodium concentrations indicate the voluntary sales-weighted average sodium concentration in each category. These targets apply to their respective food categories in the entirety of the food supply and not necessarily to any one manufacturer's particular product portfolio, although they can be used as a tool for manufacturers to evaluate their own progress toward meaningful reduction.

Phase II Upper Bound Sodium Concentrations: The upper bound could be applied to every individual product in any particular category. This contrasts with target mean concentrations, which apply to each food category as a whole, rather than an individual food item.