



Great News for Health Conscious Consumers!

Smart Indulgence! - You asked – We listened. Trans fats and hydrogenated oils are all food ingredients that are in the news. Consumers are asking us to use less of these ingredients and Little Brownie Bakers is listening by **finding suitable ingredients that greatly reduce or eliminate trans fats and hydrogenated oils** in our Girl Scout Cookies®. Many varieties of Little Brownie Bakers® Girl Scout Cookies contain **NO hydrogenated oil** and all cookies contain **0 grams trans fat** per serving! We are committed to providing consumers with great tasting Girl Scout Cookies that meet the high expectations of our discerning customers.



Trans Fats – Thanks to the healthier oil blend we use to bake our cookies, **all 8 Girl Scout cookie varieties now boast “0 grams trans fats per serving”**. Some believe the healthier oil blend may enhance the crunchiness of uncoated cookies, while keeping the same great taste cookie lovers have come to expect.

“0” versus “No” - Why does the food label on some of these cookie packages still list hydrogenated oils? Because there is a difference between “0” and “nothing”. **Technically there is a trace of trans fat (hydrogenated oil) in some (but not all) cookie varieties, but it amounts to less than 0.5 grams per serving.** Following all U.S. Food and Drug Administration (FDA) labeling laws, this negligible sum is rounded down to “0”.



Hydrogenated Oils – Little Brownie Bakers is working hard to **completely** remove hydrogenated oils from all of our Girl Scout Cookies – and as a result we are pleased to offer **Do-si-dos®, Trefoils, Lemon Chalet Cremes™, Thank U Berry Munch™ and Dulce de Leche Girl Scout Cookies with NO hydrogenated oils!** We are working to totally eliminate trans fats and hydrogenated oils from the remaining varieties, while retaining the same taste and texture consumers have come to love.



Palm Oil Stewardship– Kellogg Company takes its commitment to the environment very seriously. The Company conducts business in ways that respect the environment and demonstrates good stewardship of our world’s natural resources. We are members of the Roundtable for Sustainable Palm Oil, the group working to promote the growth and use of sustainable palm oil. **The limited amount of palm-based oils we use are from suppliers who are also members of the Roundtable.**

We are also working with GreenPalm to support the production of sustainable palm oil through the purchase of sustainable palm oil production certificates. The proceeds from the sale of these certificates are used to support palm oil plantations as they transition to certified, sustainable growing practices. This approach encourages palm plantations to make continuous improvements that will ultimately lead to an increase in production of sustainable palm oil with environmental, social and economic benefits.