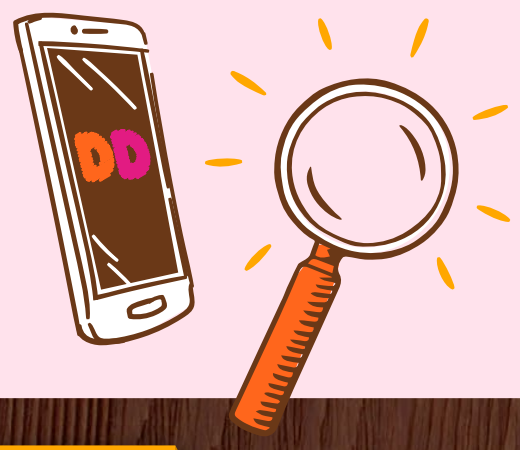
MENU IMPROVEMENT *Journey*

For more than 20 years, Dunkin' Donuts has focused on continuous improvement of our menu offerings, striving to offer our guests the best experience we can.

Increased Transparency



START 1997 One of the 1st QSRs to list nutrition, ingredient and allergen info online

- **2009** Allergen information available in all restaurants
- **2012** Smart Swaps tool launched
- **2016** Calories displayed on mobile app
  Calories posted on menu boards nationally

Better Ingredients

2003 Began removing artificial trans fat to enable a 0g trans fat menu

- **2007** 1st major QSR to introduce a 0g trans fat donut
- **2016** Removed azodicarbonamide from all products
- **2018** Removed partially hydrogenated oils

  Removed titanium dioxide from some menu items

  Artificial dyes to be removed by the end of 2018*

Better-For-You Menu Items

2005 Sugar-free flavor shots

- **2008** DDSMART better-for-you menu including egg white veggie breakfast sandwich and multigrain bagel
- **2009** Smaller portion Wake-Up Wrap® Sandwiches
- **2012** Bananas and oranges

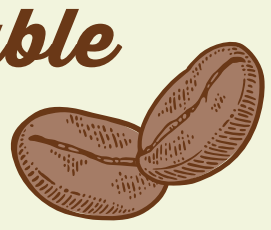
  100% Whole Grain Oatmeal with dried fruit topping

  Removed high fructose corn syrup from bagels
- **2013** Turkey sausage breakfast sandwich
- **2014** Almond milk, non-dairy alternative
- **2015** Smoothies: real fruit, low-fat yogurt
- **2016** Fruited Iced Teas: real fruit juice, less than 100 calories
- **2017** Removed artificial flavors from cream cheese spreads

  100% Whole Grain Multigrain Oatmeal with 42g of whole grain and no artificial flavor
- **2018** Removed high fructose corn syrup from English muffins

  Reduced sodium 12% across the menu

More Sustainable Ingredients



2014 Rainforest Alliance Certified™ Espresso & Dark Roast Coffee

100%

- Donuts fried in 100% sustainably sourced palm oil
- Gestation crate-free pork by 2022
- Cage-free eggs by 2025

Work Continues

*Toppings for limited edition and custom image donuts may contain artificial dyes

US menu only