

Healthier and more sustainable vending

Guidance on nutritional standards and sustainability in vending.

About this guidance

This guidance on healthier and more sustainable vending sets out practical suggestions to make the food and drink in vending machines healthier, by providing options which are lower in calories, fat, sugar and salt. It also sets out tips on more sustainable vending which will help reduce waste and encourage recycling.

The guide adds to the FSA's collection of [healthier catering guides](#) for different types of businesses and builds on previous work with partner agencies in Northern Ireland to introduce [nutritional standards to Health and Social Care settings](#).

This guidance is available in accessible PDF format:

Northern Ireland

PDF

[View Healthier and more sustainable vending guide as PDF](#)([Open in a new window](#)) (3.71 MB)

This guidance has been developed as part of the [FSA's Making Food Better programme](#) which aims to create a healthier food environment by supporting businesses to reduce sugar, calories, saturated fat and salt in the food they produce, sell or serve, reduce portion size, provide nutritional information and deliver responsible promotions.