Promoting Healthier Diets through **Evolved Nutrition Labelling**













Our Starting Point

Meaningful actions needed from food industry to promote healthier diets

- Reformulation
- Innovation
- Responsible marketing

- Nutrition labelling
- Portion sizes

8 March 'Evolved Nutrition Labelling' Announcement

Recognition of shared ambition to provide consumers across Europe with interpretative nutrition labelling

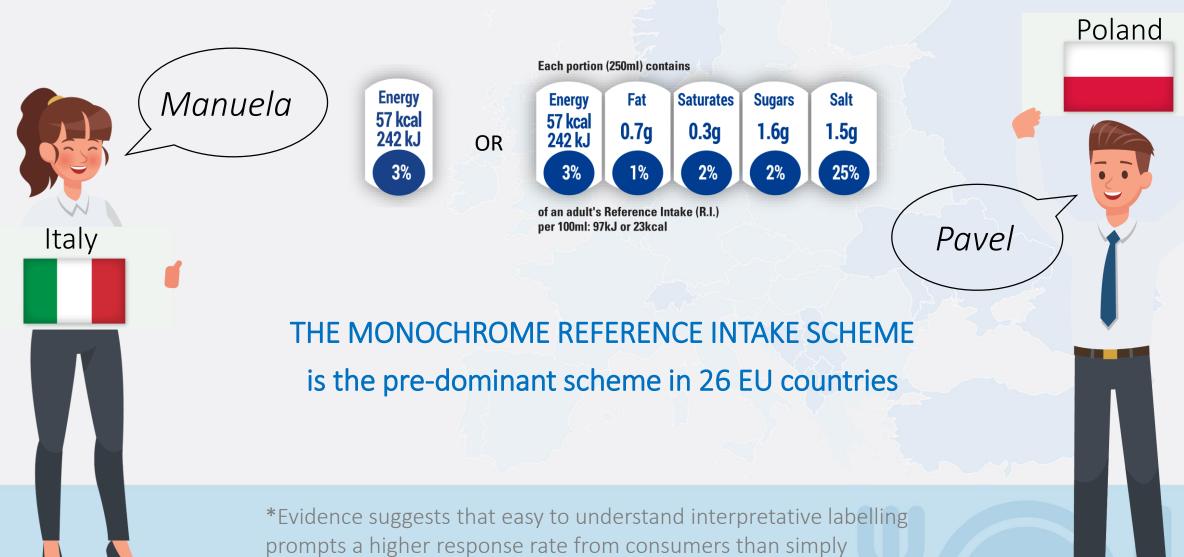
Taskforce launched to

- Enhance existing colourcoded labelling scheme for small portions
- Set reference portion sizes

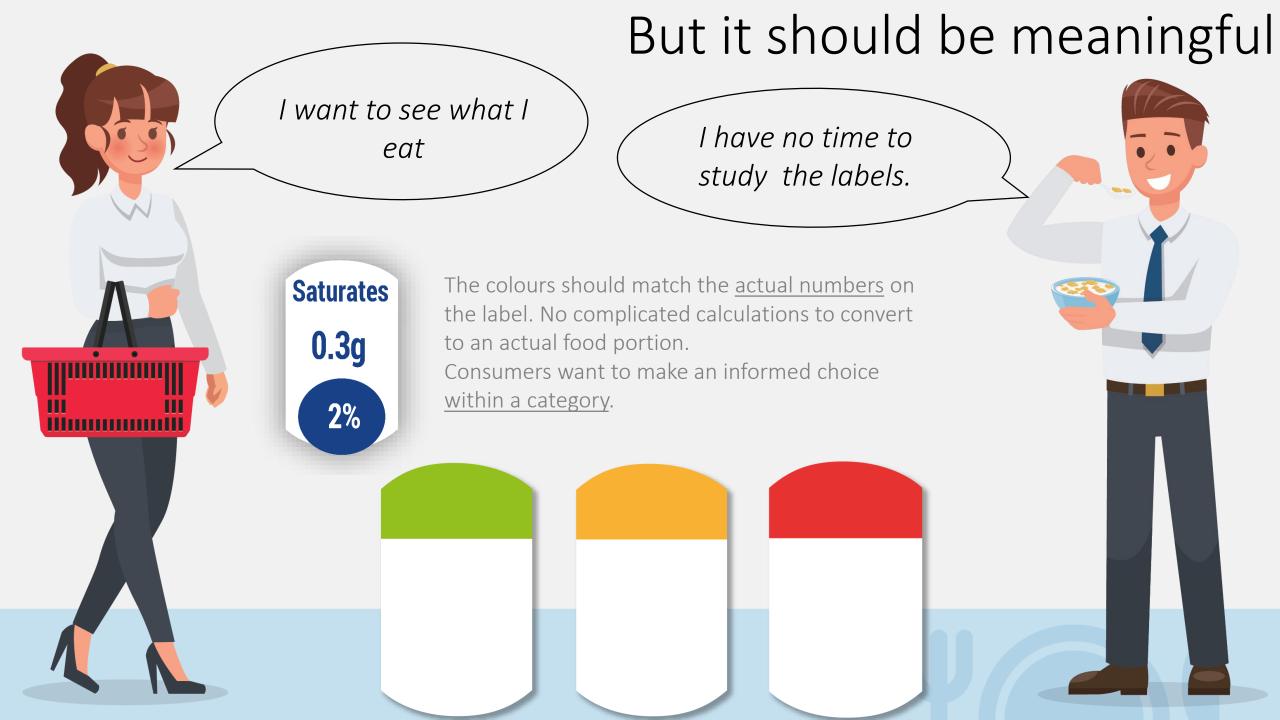
Today

- Sharing outcome of taskforce
- Gathering your feedback

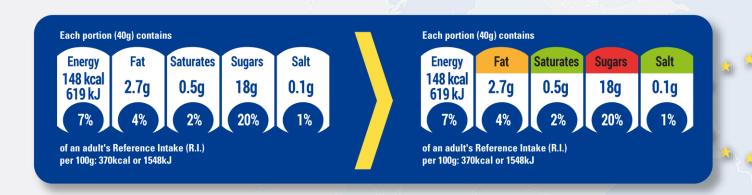
Manuela and Pavel have access to monochrome labels but more is needed *



providing nutrition information. OECD Obesity update, 2017



Evolved Nutrition Label = Better Nutrition Labelling for all European Consumers



We are determined to provide a scheme that is:

- Simple
- Easy to understand
- Meaningful

To support consumers to make more informed choices

ENL Scheme builds on what works

- Builds on monochrome scheme that is familiar to 500 million European consumers
- Enhanced by colours matching the existing monochrome portion information
- Responsibly integrates smaller portions with credible thresholds applying the same logic as for larger portions
- Compliant with EU regulations: no changes from red/amber to green compared to existing colour-coded scheme

EU "Low in" Regulation

Small Portion ≤15% of R.I. Large Portion ≤30% of R.I. Small Portion >15% of R.I. Large Portion >30% of R.I.

NB: small portions approach only for food, not beverages

Credible reference portion sizes defined by academia

Prof. Gibney, University College Dublin

Prof. Wim Saris, University of Maastricht

Prof. Alfredo Martinez, University of Navarra

Prof. Yannis Manios, University of Athens

Prof. Hannelore Daniel, University of Munich

Category	Reference Portion Size
Breakfast Cereals (Ready-to-eat)	
Muesli - Cruesli - Granola	50-60 g
Non-whole grain (puffed flakes) and whole grain(bran flakes) cereals	40 g
Cakes (light- medium weight)	70 g
Cheese	
Hard cheeses	30-40 g
Soft white cheese - spreadable cream cheese	30 g
Chocolate	
Chocolate Bars	30 g
Chocolate Tablets	25-30 g
lce cream (including frozen yogurt, sorbet, water ice)	60-70 g
Margarine	10 g
Mayonnaise	15 ml
Savory snacks (e.g. salty biscuits, crackers, pretzels)	30 g
Sugar confectionery	
Sugar confectionery	25 g
Hard candy >2g/piece (e.g. cough drops & strong mints) and chewing gum	2-5 g/per unit
Sweet Bread Toppings & Spreads	
Jam/ Marmalade/ Spreads	15 g
Nut butter spreads (e.g. peanut butter, almond butter)	15 g
Sweet biscuits	30-40 g

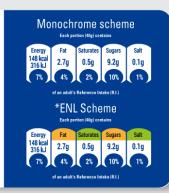
Based on actual consumption data across Europe

How does it look like on the label?

GREEN COLOUR LINKED TO "LOW IN" CLAIMS PER 100 G/ML (EU REGULATION)





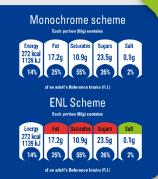




MEDIUM FOOD PORTION

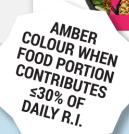


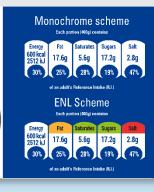
AMBER
COLOUR WHEN
FOOD PORTION
CONTRIBUTES
\$25% OF
R.I./100GR



LARGE FOOD PORTION





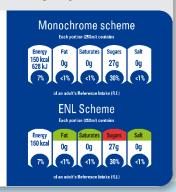




BEVERAGES



SAME COLOUR CODING SCHEME AS USED IN UK AND IRELAND



John from Ireland





I like spreads but I shouldn't eat too much saturated fat.







	Light margarine Extra Light Butter		Butter
Saturated Fat g/100g	6g	13g	52g
Label colour assessed per 100 gram	Saturates 0.6g 3%	Saturates 1.3g 7%	5.2g 26%
Label colour assessed per portion (10 g)	Saturates 0.6g 3%	Saturates 1.3g 1.3g 7%	Saturates 5.2g 26%

Colour- coding per 100g.

Existing scheme

Colour-coding per portion

ENL scheme

Marie from France



I need soup but I shouldn't have too much salt.



NUTRI-SCORE



ENL

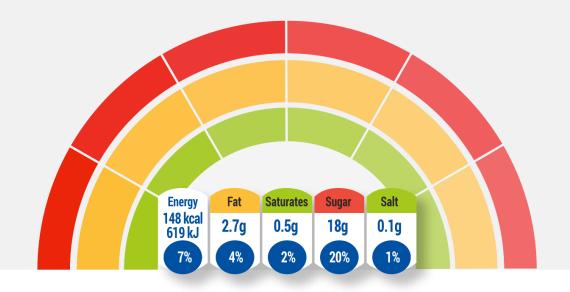
Each portion (250ml) contains

Energy	Fat	Saturates	Sugars	Salt
57 kcal 242 kJ	0.7g	0.3g	1.6g	1.5g
3%	1%	2%	2%	25%

of an adult's Reference Intake (R.I.) per 100ml: 97kJ or 23kcal

What is next?

- We need to act on all fronts to promote healthier diets
- Our consumers want easy to understand labels now
- We need to respond rapidly and trial at scale
- Learn by doing based on co-existing schemes across Europe



Call for Action European-led initiative to learn and evolve nutrition labelling together

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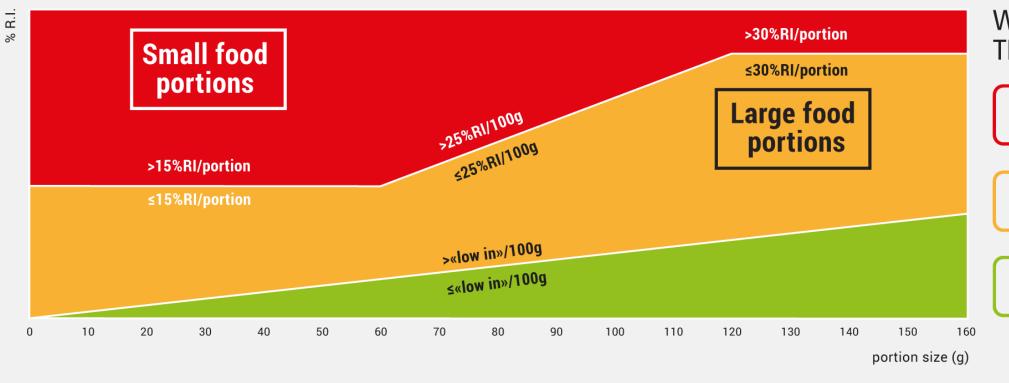








VISUALIZATION OF SCHEME FOR FOOD



WHAT DO THE COLOURS MEAN?



High in a specific nutrient.



Neither high nor low for that nutrient.



Low in a specific ingredient that you may wish to avoid overconsuming.