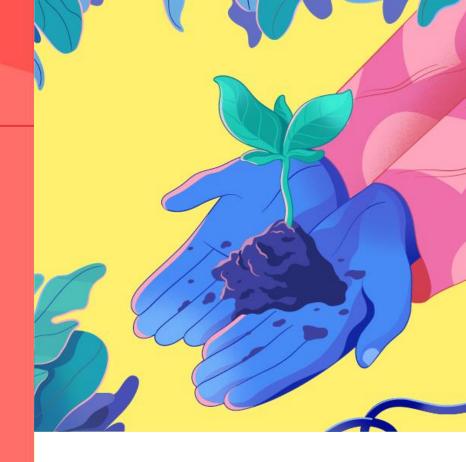
Front of Pack Nutrition Labeling

Richa Mattu

Hindustan Unilever Limited

15/02/2021





Labels

Informative (facts)

Colories 237 Calcres

Substitution Fet 3 5g

Substitution Fet 3 5g

Polymentarizated Fet 3 5g

Polymentarizated Fet 1 5g

Cholestered Top 1 5g

Cholestered Top 1 5g

Cholestered Top 1 5g

Sedium 25mg

Total Cartrebydrates 33 5g

Detay Foor 4.2g

Supra 11 5g

Preten 5.3g

Vision A 5%

Cablen Fit

Hutritional Units 5

* Based on a 2005 calcre det

Reference Intakes

of an adult's Reference Intake

Each 170g serve contains

Solution	Sugar	Fats	Solutions	Salt	39 km
393 km	3.9g	18.5g	5.1g		
20%	4%	26%	26%		
Typical values per 30ag: Energy 233kcal					
Multiple Traffic Lights					

Nutrition Facts





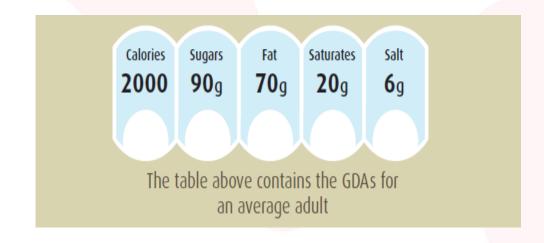


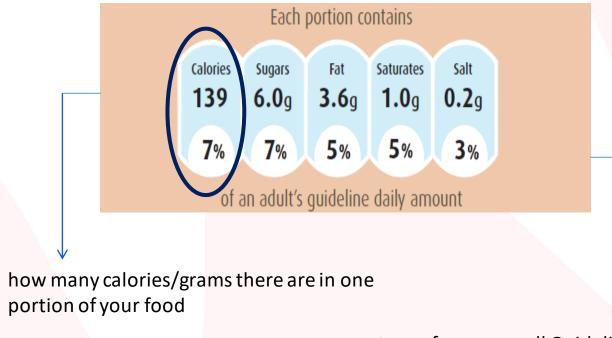




Guideline Daily Amount (GDA)

- This system of nutrition information is based on international dietary guidelines for the average daily amount of calories and nutrients that people need – known as Guideline Daily Amounts (GDA).
- The system informs you at a glance on the amount of calories a single serving holds, as well as the sugar-, fat-, saturated fat and sodium (or salt)content.
- In addition, the label shows what percentage of the daily recommended amount of these nutrients the products provides in a portion. This helps you in choosing a balanced diet





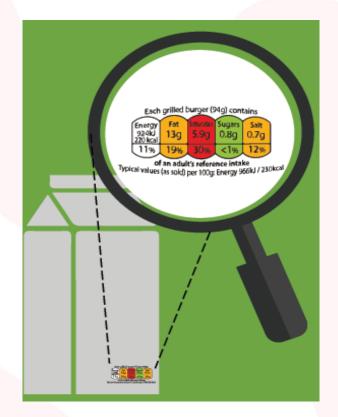


Color Coded GDA

(RI).

- Nutritional values are be given on a per portion basis for energy (kJ and kcal), fat, saturates, sugar and salt, both in actual numbers as in % of the Reference Intake
- The portion must be clearly described above. And beneath the energy values (kJ and kcal) for 100g/ml must be provided.
- For assigning the colour coding (green, amber, red) there is a criteria that must be met per 100g/ml.
- The colours may be accompanied by the wording 'high, med/ medium, low'.

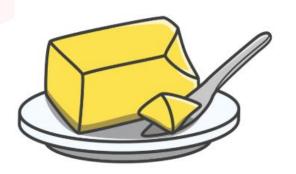




Criteria for 100g of solid food (whether it is or not sold by volume)							
Text	LOW	MEDIUM	HIGH				
Colour	Green	Amber	R	ed			
code			>25% of RIS	>30% of RIS			
Fat	≤ 3.0g/100g	>3.0g/100g - ≤ 17.5g/100g	> 17.5g/100g	> 21g/portion			
Saturates	≤ 1.5g/100g	>1.5g/100g - ≤ 5.0g/100g	> 5.0g/100g	> 6.0g/portion			
Sugars (total)	≤ 5.0g/100g	>5.0g/100g - ≤ 22.5g/100g	> 22.5g/100g	> 27g/portion			
Salt	≤ 0.3g/100g	>0.3g/100g - ≤ 1.5g/100g	> 1.5g/100g	> 1.8g/portion			

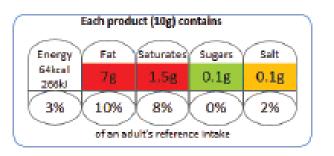


Color coded GDA-example



Each product (10g) contains						
Energy	Fat	Saturates	Sugars	Salt		
73kcal 305ki	8.1g	5.2g	0.1g	0.1g		
4%	12%	26%	0%	2%		
	of an adı	ult's referen	ce Intake			







Health Star Rating

- Australian governments, and the government of New Zealand, endorsed the voluntary Health Star Rating (HSR) interpretive frontof-pack-labelling system, developed jointly by health groups, industry and government, which applies to all packaged, manufactured or processed foods ready for sale, except for agreed exemptions.
- The Calculator takes into account four aspects of a food associated with increasing the risk factors of chronic diseases, these are energy, saturated fat, sodium and total sugars content. Certain "positive" aspects of a food such as fruit, vegetable, nut and legume content, and in some instances, dietary fibre and protein content are also considered.
- Taking these components into account, points are allocated based on the nutritional composition of 100g or 100mL. The points are converted to a star rating (from $\frac{1}{2}$ to 5 stars).
- The HSR Calculator has been developed to calculate the Health Star Rating for packaged food products.

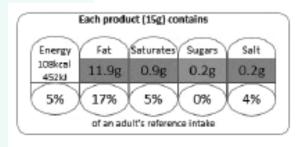






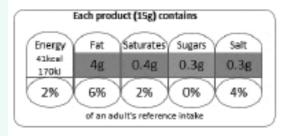
Health Star Rating-Example















Nutri-Score

- The calculation is based on the 100 g content of 4 negative elements: energy, simple sugars, saturated fatty acids and salt.
- Points of 1 to 10 are assigned to each item based on the quantities present. This score may be minimized by subtracting nutritional elements considered as positive: fruits or vegetables (and nuts), fibers and proteins. Points ranging from 1 to 5 are assigned.
- The theoretical scores of the score range from -15 (most favorable) to +40 (worst). Colors and letters are assigned based on the final score.





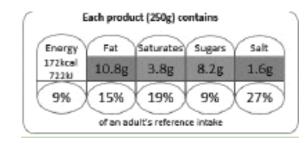
1. Attribution of points,	based on the content of nut	trients and other elements p	per 100 g of a food/beverage item

	Points A			Specific Bever	cut-offs: ages ¹	Specific cut- offs: Fats			Points C				
		Energy	Total	Energy	Total	Saturated	Saturated	Sodium	Points	Fruits,	Fiber	Prot	ein
	Points	(Kj)	sugars	(Kj)	sugars	fat (g)	fat (g)	(mg)		vegetables	(g)	ίg)
			(g)		(g)					(%)			
	0	≤ 335	< 4,5	≤ 0	≤ 0 ²	≤ 1	< 6	≤ 90	0	≤ 40	≤ 0,7	≤ 1	,6
	1	> 335	> 4,5	≤ 30	≤ 1,5 ³	> 1	≥ 6	> 90	1	> 40	> 0,7	> 1	
	2	> 670	> 9	≤ 60	≼ 3	> 2	≥ 10	> 180	2	> 60	> 1,4	> 3	
	3	> 1005	> 13,5	≤ 90	< 4,5	> 3	≥ 14	> 270	3	-	> 2,1	> 4	,8
	4	> 1340	> 18	≤ 120	€ 6	> 4	≥ 18	> 360	4	-	> 2,8	> 6	,4
	5	> 1675	> 22,5	≤ 150	≤ 7,5	> 5	≥ 22	> 450	5	> 80	> 3,5	> 8	_
	6	> 2010	> 27	≤ 180	≤ 9	> 6	≥ 26	> 540		0-5 (a)	0-5 (b)	0-5	
	7	> 2345	> 31	≤ 210	≤ 10,5	> 7	≥ 30	> 630	Total	Points A= (a) + (b) + (c) (0-15	i)
	8	> 2680	> 36	≤ 240	≤ 12	> 8	≥ 34	> 720					
	9	> 3015	> 40	≤ 270	≤ 13,5	> 9	≥ 38	> 810					
	10	> 2350	> 45	> 270	>13,5	> 10	≥ 42	> 900	•				
		0-10 (a)	0-10 (b)	0-10 (a)	0-10 (b)	0-10 (c)	0-10 (c)	0-10 (d) 3If the drink contains artificial sweeteners					
	Total Points A = (a) + (b) + (c) + (d) (0-40) 3. Attribution of colors												
	Points A ≥ 11 Points A < 11 or for cheese							1 .	Food	ds Beverage:		or	
	Folints A V TT OF TOT CHEEse					(poin	ts) (points)	AB	DE				
D	Points fruits and vegetables = 5 Points fruits and vegetables < 5				-15 to	-2 -15 to 0	Gre	en	Highest				
	Folitis II dits and vegetables = 3					-1 to		Yello		quality			
	Final score = Final score = Points A - (fiber				Λ (fibor	Tinal acces							
							4 to :		Orar	_			
	Points A – Points C points + fruits & vegetables points)						Points C	12 to	16 9 to 11	Pin	ık	Lowest	
	2. Final score = 15 to 40 points						17 to	40 12 to 40	Re	d	quality		



Nutri-Score-Example















Warning Label

- In Chile, the regulatory norms define limits for calories, saturated fat, sugar and sodium content considered "high" in foods and beverages.
- All foods that exceed the limits will have a front-of-package black and white warning message in the shape of a black octagon that reads "HIGH IN" followed by CALORIES, SATURATED FAT, SUGAR or SODIUM. A warning message will be added to products when sodium, sugars or saturated fats have been added to them and their content exceeds the limit per category (solid or liquid).

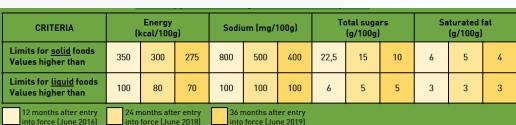


 The limits for calories, saturated fat, sugar and sodium will be implemented using an incremental approach, reaching the defined limits by 2019.

product high in fat and sugar will have 2 stop signs).



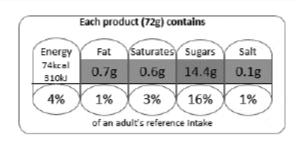






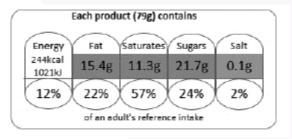
Warning Label- Example















FOP labels - comparison

	Exceso de CALORIAS MINISTERIO DE SALUD Warning label	NUTRI-SCORE A B C D E NutriScore	Each serving** contains: Super	Health Star Rating Rating	Positive logos
Visual expression	Summary indicator	Summary indicator	Nutrient rating	Both summary and nutrients	Summary indicator
Categories	Food, Drink	Food, Drink, Fats, Dairy, Cheese	Food, Drink	Food, Drink, Dairy, fats/oils	Multiple product categories
Nutrients in scope	(Energy], SAFA, sugars, sodium	(Energy), SAFA, simple sugars, sodium, fruits/vegetables/nuts, fibres and proteins	Total fat, SAFA, total sugars and salt	[Energy], SAFA, sugars, sodium, protein, dietary fibre and Fruits Vegetables Nuts and Legumes	SAFA, trans fatty acids, added sugar and salt. Sometimes dietary fibre or energy, depends on label



Thank You

