

# NUTRI-SCORE

## Questions & Answers

### English version

Version dated 17<sup>th</sup> of March 2025 and approved by Santé publique France  
The latest modifications in the document are highlighted in blue

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## WHAT IS THE NUTRI-SCORE?

Nutri-Score is a front-of-pack label that provides information on the nutritional quality of products in simplified form that complements the mandatory nutritional declaration (set by European regulations).

It is based on a scale of 5 colours ranging from dark green through yellow to dark orange.

The colours are associated with letters ranging from A to E to optimize its accessibility and understanding by the consumer.



The **nutritional score** is distinct from the **Nutri-Score**:

- **The nutritional score** uses the nutrients and ingredients within the product that have a significant impact on health to derive an estimate of the nutritional value of the product ranging from higher nutritional value for the lowest scores to lower nutritional value for the highest scores.
- **The Nutri-Score** is a graphic scale that divides the nutritional score into 5 classes (expressed by a colour and a letter), the purpose being to help the consumer better see, interpret and understand the nutritional value. The objective is not to separate 'good' foods from 'bad' foods, but rather to use the 5 classes to distinguish foods that are healthier from those that are less healthy from a nutritional point of view. This also helps food producers to decide how to reformulate their products so they can move to a higher score.

## EVOLUTION OF NUTRI-SCORE

### WHY IS THE NUTRI-SCORE EVOLVING?

The update of the Nutri-Score was made to ensure incorporating the latest evidence from the scientific literature and to be more in line with the main food-based dietary guidelines of the countries across Europe, by an international Scientific Committee of experts.

After the adoption of the Nutri-Score by different European countries (France, Belgium, Spain, Germany, the Netherlands, Luxembourg and Switzerland), a European governance was set up in February 2021.

The Steering Committee, which include the authorities from the 7 countries having adopted Nutri-Score mandated the Scientific Committee, composed of independent scientists from the countries, to update the algorithm, with a number of constraints: cross-sectional calculation method, calculation of the score per 100 g or 100 mL of food, conservation of the current main components of the algorithm already validated, etc.

The experts of the Scientific Committee paid attention to the importance of keeping the algorithm simple, transparent and based on the nutritional declaration and ingredient list displayed on the back of the food packaging in order to guarantee an easy-to-use and efficient tool for the different actors (economic operators, consumers, control authorities).

In 2021, the Scientific Committee identified and prioritized areas of evolution of the algorithm in order to develop changes based on solid scientific evidence (the report is available [online](#)).

The different objectives and outcomes of the modifications are as follows:

- Improve the classification of fatty fish
- Improve the discrimination between whole grain products rich in fiber and refined products in alignment with food-based dietary guidelines
- Improve the discrimination between vegetable oils
- Improve the discrimination of products according to their sugar content, especially for products very rich in sugar, sweetened dairy products and sweetened breakfast cereals
- Improve the discrimination of products according to salt content

- Improve the discrimination between red meat – to be limited in food-based dietary guidelines – compared to poultry
- Improve the discrimination of beverages according to their sugar content, in particular for beverages with low contents in sugar
- Improve the discrimination of milk (skimmed/partially-skimmed milk and whole milk) according to their saturates and energy content, and the discrimination of milk-based beverages and fermented milk-based beverages according to their sugars content
- Allow an alignment of the classification for NNS-sweetened beverages with current recommendations not to promote their consumption.

## IMPLEMENTATION SCHEDULE

In order to ensure consistency between the different territories, the countries have agreed on a coordinated implementation of the Updated algorithm once the regulatory procedures have been finalized in the countries by December 31<sup>st</sup>, 2023. The Nutri-Score of products placed on the market after December 31<sup>st</sup>, 2023 must in principle be based on the Updated Algorithm.

If the regulatory procedures will not be finalized until December 31<sup>st</sup>, 2023 in all Countries officially engaged in Nutri-Score (COEN), the conditions of use of the Nutri-Score applicable in the country where the product has been placed on the market for the first time are relevant to ensure the principle of free market and the principle of mutual recognition.

## WHICH NUTRI-SCORE TO USE?

### Definitions:

- the notion of **placing on the market a Product** has the meaning given to it by the EU Regulation, namely **the first sale of the Operator's Product by the manufacturer to the distributor**.
- the notion of **marketing a Product** means **the operations whereby the Product is made available throughout the distribution chain to be sold to the end-user for its intended use**. The marketing of a Product is any operation which occurs after the Product has been placed on the market.

- **Date of entry into force of the Updated Algorithm**

The date of entry into force of the Updated Algorithm in Germany, Belgium, Switzerland, the Netherlands, and in any other country not officially engaged in the Nutri-Score is 1<sup>st</sup> **January 2024**. The date of entry into force of the Updated Algorithm in Luxembourg is 5<sup>th</sup> March 2024.

The date of entry into force of the Updated Algorithm in France is 16<sup>th</sup> March 2025.

- **Determining the Algorithm to use**

The **Original Algorithm** shall be used for any Product placed on the market **before the entry into force of the Updated Algorithm**.

The **Updated Algorithm** shall be used for any Product placed on the market **upon the entry into force of the Updated Algorithm**.

- **Products benefiting from a Transition Period**

For some products, a transition period of **24 months** will be provided to Operators, to apply the Updated Algorithm. Products eligible to the transition period are the following:

- **Product already labelled and placed on the market with the Original Algorithm, before the entry into force of the Updated Algorithm.**
- **Batch of a Product placed on the market with the Original Algorithm prior to the entry into force of the Updated Algorithm.**

In these cases, the products/batch of product **can be marketed until stocks are exhausted.**

#### **Specific cases:**

The following cases are not considered as new products and **can benefit of the transition period:**

1. Product displaying the logo and already on the market, having a change in weight or size of the package;
2. Product displaying the logo and already on the market, **launching a new reference with another weight:**
3. Product displaying the logo and already on the market, **having a change of recipe.**

**It is forbidden to place on the market after the end of the transition period with the Original Algorithm.**

In France, [the transition period also applies to new product](#) placed on market [after](#) the entry into force of the Updated Algorithm.

[In the case of Products with multilingual packaging \(i.e. any Product intended to be placed on the market in several territories with the same packaging\):](#)

[1. If the product is placed on the market in a given territory and then subsequently marketed in other territories, the algorithm to be used is defined according to the rules applicable in the country where the product was first placed on the market.](#)

[2. In the case of simultaneous placement on the market in several territories:](#)

- [a. If the transition period is ongoing in France and in the other territories: the original algorithm or the updated algorithm may be used;](#)
- [b. If the transition period is still ongoing in France but has ended in all other territories where the transition period ends on 31 December 2025: the updated algorithm must be used.](#)

During that Transition Period, the Operator shall monitor which Algorithm, between the Original Algorithm and the Updated Algorithm, is used to determine the Logo of its Products on the market.

## **TRANSITION PERIOD LOGO**

During the transition period, the **logo may include a cartouche with the wording "New calculation"** translated into the national language. This logo is called the **"transition period logo" (TPL).**

The use of the TPL instead of the Nutri-Score logo is **optional** and only **allowed for products whose Nutri-Score is calculated according to the Updated Algorithm.** The operator can choose the products on which to use the TPL, without having to use it on all products of the registered brand or for a range of products (e.g. all yoghurts or all cereals).

The TPL may be used even if there is no change between the score calculated with the Original Algorithm and the score calculated with the Updated Algorithm.

The TPL may be used on products placed on the market after the entry into force of the Updated Algorithm. The TPL may be used for information in advertising, online media and e-Commerce (e.g. homepage, online shops). The operator may use the TPL in advertising, online media and e-Commerce, even if the TPL is not

used on the packaging of the respective product. However, the respective products must at least bear a Nutri-Score logo on their packaging. The rules for using the Nutri-Score in advertising, online media and e-Commerce are detailed in the graphic charter available online.

The TPL **can be used for the transition period only**. Consequently, the Operator must stop affixing the TPL on any packaging of the product accordingly. The Operator is allowed to keep manufacturing products until all existing stocks of packaging of the product bearing the TPL have been used, but for six months after the end of the transition period by the latest. To dispose the stocks of products, the operator can place on the market such products bearing the TPL until the respective sale of stocks of the products where the TPL is affixed.

The TPL is available in **several languages**. For multilingual packaging, the wording « New calculation » may need to be translated. In this case (except for the Netherlands), an asterisk will be used to indicate the translation. The operator is free to choose where to place the translation on the packaging.

#### **Choice of languages**

- For products on the French market:

The logo with the French wording "Nouveau calcul" in the cartouche is preferred.

If the wording in the cartouche is in another language, a reference to the French translation "Nouveau calcul" is required.

- For products on the Belgian market:

The logo with the English wording "New calculation" in the cartouche is preferred, with a mandatory reference to the translation in French "Nouveau calcul" and in Flemish "Nieuwe berekening".

If the wording is in another language, a reference to the French translation "Nouveau calcul" and the Flemish translation "Nieuwe berekening" is required.

- For products on the German market:

There is no preferred language for the wording "New calculation" in the cartouche

If the language chosen is not German, a reference to the German translation "Neue Berechnung" is required.

- For products on the Swiss market:

The logo with the wording "Nouveau calcul" in French or "Neue Berechnung" in German in the cartouche is preferred.

If another language is used, no translation is required.

- For products on the Luxembourg market:

The logo with the wording "Nouveau calcul" in French, or "Neue Berechnung" in German or "Nei Berechnung" in Luxembourgish in the cartouche is preferred. If another language is used, no translation is required.

- For products on the Dutch market

The TPL is not applicable in the Netherlands as there is no transition period in this territory.

Based on Article 15 Regulation (EU) No 1169/2011, the Netherlands require that on products that are marketed in the territory of the Netherlands the wording in the cartouche has to be in Dutch language.

## GENERAL CONSIDERATIONS ON THE NUTRI-SCORE CALCULATION

### NUTRI-SCORE PERIMETER

#### WHICH PRODUCTS ARE COVERED BY THE NUTRI-SCORE?



The food products covered by the Nutri-Score are those with a mandatory nutritional declaration in accordance with regulation no. 1169/2011, known as the FIC regulation (Food Information to Consumers). Except for very specific cases discussed elsewhere in this Q&A document, the available data on the mandatory nutritional declaration is what must be used to calculate the Nutri-Score.

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## WHICH PRODUCTS ARE NOT COVERED BY THE NUTRI-SCORE?

Food products that are not covered by the mandatory nutritional declaration are listed in Appendix V of regulation no. 1169/2011. They are:

1. Unprocessed products that comprise a single ingredient or category of ingredients (such as fresh fruits or vegetables, cut raw meat, honey, etc.)
2. Processed products where the only processing they have been subjected to is maturing and that comprise a single ingredient or category of ingredients Note: here the products in question are mainly meat products
3. Waters intended for human consumption, including those where the only added ingredients are carbon dioxide and/or flavourings
4. Herbs, spices or mixtures thereof
5. Salt and salt substitutes
6. Table top sweeteners
7. Products covered by Directive 1999/4/EC of the European Parliament and of the Council of 22 February 1999 relating to coffee extracts and chicory extracts, whole or milled coffee beans, and whole or milled decaffeinated coffee beans
8. Herbal and fruit infusions, tea, decaffeinated tea, instant or soluble tea or tea extract, decaffeinated instant or soluble tea or tea extract, which do not contain other added ingredients than flavourings which do not modify the nutritional value of the tea
9. Fermented vinegars and substitutes for vinegar, including those where the only added ingredients are flavourings
10. Flavourings
11. Food additives
12. Processing aids
13. Food enzymes
14. Gelatine
15. Jam setting compounds
16. Yeasts
17. Chewing gums
18. Food in packaging or containers the largest surface of which has an area of less than 25 cm<sup>2</sup>
19. Food, including handcrafted food, directly supplied by the manufacturer of small quantities of products to the final consumer or to local retail establishments directly supplying the final consumer

To this point, it should be noted that the exemption criteria are considered cumulatively, meaning that the concept of 'small quantities' must be considered alongside all the other criteria.

- With regard to 'local retail establishments directly supplying the final consumer'

'Retail shops' include large and medium-sized shops and supermarkets as well as convenience stores that sell food.

- With regard to the concept of 'local'

A radius of around 100 km at the departmental and regional level seems acceptable. This distance could be extended for producers located in less densely populated areas that develop distribution channels with consumers and retailers (gourmet shops, cheese shops, etc.) in the closest urban centres (such as the Paris metropolitan area for the Burgundy and Centre regions). This analysis applies to cross-border trade when compliant with the recommendations of the member state in question.

- With regard to the 'directly supplying the final consumer' criterion

A producer directly supplying the final consumer includes producer sales through farms, markets, short supply chains, CSAs, and production shops such as those run by artisans (butchers, delicatessens, fishmongers, bakeries, etc.), and also internet sales, as long as these sales do not constitute the sole source of revenue for the producer.

Products displayed during trade fairs in order to promote regional products may also be included.

In the vast majority of cases, when the above criteria are fulfilled the producer to whom this measure applies de facto satisfies the criterion of 'small quantities' as understood by the law.

In addition to the criteria listed above, the amount of foodstuffs produced by operators that meet the national definition of a microenterprise as described in Article 3 of Decree no. 2008-1354 from 18 December 2008 relating to the criteria that determine whether a company belongs to the category for statistical and economic analysis purposes can be considered as falling under the definition of 'small quantities'; these companies employ fewer than ten people and have a total annual sales revenue or total assets of no more than 2 million euros.

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## WHICH PRODUCTS CANNOT USE THE NUTRI-SCORE OR ARE NOT ELIGIBLE FOR IT?

As the Nutri-Score is not suitable for certain products, it cannot be used for the following foods:

- products usually known as **sport nutrition products**. The underlying nutrient profiling system of the Nutri-Score was developed in regard to the needs of the general population, whereas sport nutrition must meet particular needs. Important criteria for distinguishing foods from the field of sports nutrition are, among other things, the nutritional composition of the respective product as well as its individual presentation, design and advertising.
- food **products designed for special diets covered by the regulation UE n°609/2013<sup>1</sup>**:
  - o infant formula and follow-on formula;
  - o processed cereal-based food and baby food;
  - o food for special medical purposes;
  - o total diet replacement for weight control.
- **Meal replacement products, which do not have a goal of weight control.**

In addition, **food supplements** are not eligible for the application of the Nutri-Score.

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## CAN THE NUTRI-SCORE BE DISPLAYED ON PRODUCTS THAT ARE NOT SUBJECT TO MANDATORY NUTRITIONAL DECLARATION?

In case of **food products that are not subject to mandatory nutritional declaration**, (i.e. Appendix V of FIC regulation no. 1169/2011), **if the nutritional declaration is presented, the manufacturers can choose** whether they want or not to display the Nutri-Score on their products, unless they fall under the exceptions in the answer to the previous question ("[Which products are not covered by the Nutri-Score?](#)"). However, the choice should be applied to all products of a same food category (and not for each product separately).

Notably, with products that are packaged on-site in stores, the Nutri-Score may be added if there is a nutritional declaration on the product.

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## DOES THE NUTRI-SCORE APPLY TO ALCOHOLIC DRINKS?

The Nutri-Score **does not apply** to alcoholic drinks containing more than 1.2% alcohol.

Conversely, dealcoholized beverages (e.g. alcohol-free beers, or beverages such as alcohol-free Mojitos) must include a mandatory nutritional declaration in a similar way to non-alcoholic beverages (e.g. soft drinks, or fruit juices). As such, as soon as a manufacturer decides to display the Nutri-Score on one of its products, it must also do likewise for its dealcoholized beverages.

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## IS IT POSSIBLE TO APPLY THE NUTRI-SCORE TO RECIPES?

This remains a grey area, and the answer is subject to change depending on the outcome of the projects conducted under the umbrella of national nutrition programs (Nutrition and Health Program – Programme national nutrition santé, PNNS – in France).

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<sup>1</sup> <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32013R0609>

In the case of recipes, for example in magazines, apps or in promotional material, the calculation is based on the quantities and nutritional values of the various ingredients that constitute the dish, once the ingredients that require cooking have been cooked (nutritional values for the ingredient as consumed). In the event that an ingredient's nutritional values are unavailable because there are not covered by the FIC regulation (raw products, for example), the values listed in National food composition database shall be referred to instead. Nutritional values of such ingredients shall then be calculated using a rule of proportionality based on data found in the composition database. Nutritional values of the entire recipe should take into account the ingredients once cooked, ie. With a consideration for the yield of the ingredient within the recipe. Once the nutritional values for the recipe has been computed, the algorithm for general foods may be used and the calculation tool available online can be used.

The list of ingredients used in the recipe, and their respective quantities, must be clearly indicated. A table of the recipe's nutritional values must be presented.

Pre-packaged food products are not eligible to this modality of calculation.

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## IF THERE IS A BUSINESS RELATIONSHIP BETWEEN A CLIENT COMPANY AND ITS SUPPLIER, CAN THE NUTRI-SCORE OF A RECIPE'S "INGREDIENTS" BE USED WITHOUT SIGNING UP TO NUTRI-SCORE?

Where there is a business relationship between two companies, the technical datasheet of the "ingredient", intended for the manufacturer and not the final consumer, may include the Nutri-Score label without the manufacturer having to apply it for the involved brand and therefore it is not required to register with authorities in this case.

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## GENERAL CALCULATION RULES

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### HOW IS THE NUTRITIONAL SCORE CALCULATED?

The nutritional score is calculated using the data from the nutritional declaration per 100 g or 100 mL of product as sold (excepted specific cases) and from the ingredient list. Points are attributed according to the content in:

- 'unfavourable' elements, an excess of which is considered unhealthy: energy in KJ, sugars, salt and saturated fatty acids (and non-nutritive sweeteners for beverages for the 2023 calculation method);
- 'favourable' elements: protein, fibres, fruits, vegetables, legumes (and for the 2017 calculation method: nuts, and rapeseed, walnut and olive oils).

The details of the points computation are described in the next section: [Calculation methods for the updated algorithm \(Nutri-Score 2023\)](#) .

The final nutritional score for a food is found by subtracting the total number of favourable points from the total number of unfavourable points. In addition, the level of unfavourable points can cause the favourable points to vary depending on whether points for protein are counted (see specific rules). The score calculation method is detailed here: [Calculation methods for the updated algorithm \(Nutri-Score 2023\)](#) .

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### WHEN CALCULATING THE SCORE, SHOULD THE RESULTS BE ROUNDED?

Points are assigned according to the values indicated on the mandatory nutritional declaration. To determine number of decimals needed, we recommend the use of the European guidance document with regards to the settings of tolerances for nutrient values for labels. For optional nutrients, in accordance with Article 30-2 of the FIC regulation 1169/2011, such as fibre, rounding guidelines from the previous document are also

recommended<sup>2</sup>. It should be noted that the update of the Nutri-Score has aligned the score calculation with the decimal rules of the FIC regulation. Thus, the updated algorithm calculation does not require any specific rounding rules.

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## WITH LIQUIDS FOOD, IS THE SCORE CALCULATED FOR 100G OR 100ML?

With liquid foods such as soups, or oils, the value used is the one given as a unit on the mandatory nutritional declaration, and not a unit that is not written on the packaging (to ensure transparency for the consumer). If two values are mentioned (per 100 g and per 100 mL), the one per 100 g is to be taken into account.

## NUTRITIONAL INFORMATIONS USED: NUTRITIONAL DECLARATION, LIST OF INGREDIENTS

The nutritional calculation algorithm and the method for determining Nutri-Score classification thresholds are publicly available; this was done to make the system more transparent and reproducible.

The nutritional score is calculated using the nutritional data listed on the package per 100 g or 100 mL of product, which form part of the mandatory nutritional declaration or are included as supplemental information, in accordance with Article 30 of the FIC regulation no. 1169/2011:

- Energy (kJ)
- Fat (g)
- Saturated fatty acids (g)
- Sugars (g)
- Proteins (g)
- Salt (g)
- Fibres (g)

Through the vitamins they contain, fruits, vegetables and legumes are major contributors to public health and help ensure that the information provided is consistent with food-based dietary guidelines. They are also counted for the nutritional score. As the food must contain at least 40% for this component (details of the ingredients taken into account in the following parts) being necessary to obtain at least 1 point in the score calculation, an estimate of the content can be made by using the ingredient list, to the extent that for these products, qualifying ingredients are usually mentioned in the legal denomination of the product (Article 9 of FIC regulation no. 1169/2011, (Europa Summary of EU legislation 2012)).

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## WHAT COUNT AS A SIMPLE SUGAR?

Simple sugars include mono- and disaccharides.

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## HOW IS THE SALT – SODIUM CONVERSION CALCULATED?

The sodium content corresponds to the salt content listed in the mandatory declaration divided by a **conversion coefficient of 2.5**.

When the salt value is expressed in centigrams (2 decimal places if expressed in grams), then the rounding rule described in the “When calculating the score, should the results be rounded?” section of this Q&A apply.

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<sup>2</sup> Guidance document for competent authorities for the control of compliance with EU legislation with regard to the setting of tolerances for nutrient values declared on a label

Of note, the 2023 update of the Nutri-Score has aligned the computation of the score with decimal rules of the FIC regulation, and the sodium component was replaced by a salt component. As such, the computation of the Updated algorithm does not require specific rounding rules.

To avoid the rare but conceivable discrepancies in points assigned to the 'sodium' component in the 2017 score calculation process resulting from converting the amount of salt listed in the nutritional declaration into sodium, the solution is to privilege salt content expressed in mg (3 decimal places if expressed in grams) and include it in the nutritional declaration on the package. The declared value is calculated according to the methods described in Article 31-4 of EU regulation no. 1169/2011.

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## WHICH METHOD SHALL BE USED FOR ASSESSING FIBRE CONTENT?

All methods for determination of the fibre content declared on the nutritional declaration, listed in the European guidance document<sup>3</sup>, published in December 2012, are valid for the calculation of the score.

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## WHAT REFERENCE IS USED TO CALCULATE THE CONTENT OF “FRUITS, VEGETABLES AND LEGUMES” IN PROCESSED PRODUCTS?

The calculation of the content in “Fruits, vegetables, legumes” (and nuts, and rapeseed, walnut and olive oils in the Original Nutri-Score) is based on the ingredient list.

The amount of fruits and vegetables in the product (g per 100 g) can be calculated before or after cooking. However, when calculating the quantity of fruits and vegetables in a composite food, all the ingredients should be in the same state – either raw or cooked.

The rules to be applied for the calculation of the Original Nutri-Score are detailed in **Appendix 1**.

Finally, the list of ingredients and processes qualifying for the ‘fruit, vegetables and legumes’ component will not be revised in 2023, contrary to what was announced in the report of the Scientific Committee on the main algorithm.

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## CALCULATION ON PRODUCT AS SOLD VS. AS CONSUMED

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### DOES THE PRODUCT’S NUTRI-SCORE NEED TO BE CALCULATED BASED ON AS IT’S SOLD OR ONCE IT’S PREPARED?

The FIC regulation stipulates that the nutritional declaration may be based on the nutritional values of the product as sold, when appropriate, as prepared. In any case, the Nutri-Score’s calculation has always to be based on the energy and the nutrients indicated on the corresponding nutritional declaration. In addition, the calculation of the Nutri-Score on the prepared product can only be considered if there are sufficient details on the preparation method.

For these products, we recommend to calculate the Nutri-Score for the product as prepared, to allow consumers to be able to compare the Nutri-Score on the same basis. To be eligible for this calculation method, **the packaging must affix the nutritional declaration for 100 g or 100 mL of prepared product and the food’s preparation method has to be described in detail. Products covered by this calculation modality are those to be reconstituted, but not those included in a recipe (see examples below).**

An example of product that is covered by this modality of calculation is dehydrated powdered soups. However, products that may be used in a recipe (ex: preparation for taboulé that may be used with different vegetables, or cooking bags that may be used for different meats) are not covered by this modality. Therefore,

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<sup>3</sup> Guidance document for competent authorities for the control of compliance with EU legislation with regard to methods of analysis for determination of the fibre content declared on a label

the Nutri-Score of these products cannot include the vegetables added or the meat, while the product as sold is only couscous with spices or cooking bag with spices.

In this case, the operator is asked to add an indication on the packaging to inform the consumer that the Nutri-Score has been calculated on the product as prepared (principle of transparency). This information may be added either on the front-of-pack next to the logo (the white space around the logo may be used in this regard) or on the back of the packaging next to the nutritional declaration.

*Clarification: for reconstitutions with milk, if the type of milk is not indicated, then **semi-skimmed milk** will be considered **the default**.*

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## WHAT IS THE NUTRI-SCORE FOR FRIED PRODUCTS?

Pre-packaged fried products (such as chips or breaded fish) will normally have undergone an industrial pre-frying process that has a low impact on the amount of fat in the product.

Some products may be designed for cooking in an oven or frying pan, whereas other packaging may mention that it can be cooked in a fryer, which leads to a far greater quantity of oil in the final consumed product. **As a result, cooking in a fryer translates to a Nutri-Score that is one or two letters higher, depending on the type of oil used.**

In the exclusive case of fried products that cannot be eaten as sold and where the packaging indicates a fryer as a cooking method, it is recommended that the producer inform consumers of the changes such a preparation method would cause in terms of the product's Nutri-Score, by adding the following generic sentence to the packaging: "The process of deep-frying will worsen the product's Nutri-Score by one or two letters."

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## IS THE NUTRI-SCORE CALCULATED FOR THE PRODUCT WITH THE COVERING LIQUID?

The nutritional score is calculated **using the nutritional data listed on the package for 100 g of the product**, whose nutrients form part of the **mandatory nutritional declaration** or are included as supplemental information, in accordance with Article 30 of the FIC regulation no. 1169/2011.

If the covering liquid is taken into account in the mandatory nutritional declaration, the Nutri-Score should also be calculated for the product + the covering liquid and vice versa. To calculate the percentage of « Fruits, vegetables and legumes » in the Updated Nutri-Score (« fruits, vegetables, legumes, nuts and oils » for the Original Nutri-Score), you have to use the same basis as the table of nutritional values. If the covering liquid is taken into account, the calculation should include it. If the nutritional values do not take the covering liquid into account, then it should be recalculated without the covering liquid.

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## HOW ARE COMPOSITE PRODUCTS CALCULATED?

The nutritional score is calculated **using the nutritional data listed on the package for 100 g of the product**, whose nutrients form part of the **mandatory nutritional declaration** or are included as supplemental information, in accordance with Article 30 of the FIC regulation no. 1169/2011.

In the case of a prepared dish sold with a sauce packet that displays the nutritional values of the dish + sauce, the Nutri-Score should also be calculated for the dish + sauce.

If two nutritional statements are provided, two Nutri-Scores may be displayed on the front – there is a graphic charter available for displaying 2 Nutri-Scores on the front of the packaging.

## CALCULATION OF THE NUTRI-SCORE

The Figure on the next page summarize the process to attribute the Nutri-Score logo.

### Step 1. Selection of the algorithm to be used

Original algorithm (2017)	Updated algorithm (2023)
Product placed on the market <u>before</u> the entry into force of the Updated Algorithm (for a 24 month period)	Product placed on the market <u>upon</u> the entry into force of the Updated Algorithm.

*the notion of placing on the market a Product has the meaning given to it by the EU Regulation, namely the first sale of the Operator's Product by the manufacturer to the distributor.*

### Step 2. Identification of the product category

Original algorithm (2017)		Updated algorithm (2023)		
<ul style="list-style-type: none"> <li>General foods (incl. Nuts, seeds, milks and plant-based beverages)</li> <li>Cheeses</li> <li>Added fats</li> </ul>	<ul style="list-style-type: none"> <li>Beverages</li> </ul>	<ul style="list-style-type: none"> <li>General foods</li> <li>Cheeses</li> <li>Red meat</li> </ul>	<ul style="list-style-type: none"> <li>Fats, nuts and seeds</li> </ul>	<ul style="list-style-type: none"> <li>Beverages (incl. Milks and plant-based beverages)</li> </ul>
Changes compared to the original algorithm				

### Step 3. Score calculation (components)

Original algorithm (2017)			Updated algorithm (2023)		
• General foods	• Added fats	• Beverages	• General foods	• Fats, nuts and seeds	• Beverages
Energy	Energy	Energy *	Energy	Energy from saturates */**	Energy *
Saturated fatty acids	Ratio saturated fatty acids/lipids *	Saturated fatty acids	Saturated fatty acids	Ratio saturated fatty acids/lipids *	Saturated fatty acids
Sugars	Sugars	Sugars *	Sugars **	Sugars	Sugars *
Sodium	Sodium	Sodium	Salt **	Salt	Salt
					Non-Nutritive */** Sweeteners
Proteins	Proteins	Proteins	Proteins **	Proteins	Proteins *
Fibers	Fibers	Fibers	Fibers **	Fibers	Fibers
Fruits, vegetables, legumes, nuts and rapeseed, walnut and olive oils	Fruits, vegetables, legumes, nuts and rapeseed, walnut and olive oils	Fruits, vegetables, legumes, nuts and rapeseed, walnut and olive oils *	Fruits, vegetables, legumes **	Fruits, vegetables, legumes and oils derived from these ingredients	Fruits, vegetables, legumes *

\* Indicates for one algorithm (original or updated) the changes in point allocation compared with the General food case.  
 \*\* indicates changes in point allocation or component compared to the original algorithm

### Step 4. Logo Attribution

Original algorithm (2017)			Updated algorithm (2023)			
• General foods	• Beverages		• General foods	• Fats, nuts and seeds	• Beverages	
Min to -1	Water		Min to 0	Min to -6	Water	
0 to 2	Min to 1		1 to 2	-5 to 2	Min to 2	
3 to 10	2 to 5		3 to 10	3 to 10	3 to 6	
11 to 18	6 to 9		11 to 18	11 to 18	7 to 9	
19 to Max	10 to Max		19 to Max	19 to Max	10 to Max	



## DEFINITION OF THE PRODUCT CATEGORIES

The first step to compute the Nutri-Score is to identify the group to which product belong, as there have been adaptations to calculation rules for some specific food groups. **By default, products belong to the general food group.** Below are listed the groups for which there have been adaptations and therefore the calculation rules differ from the general case.

Please note that specific categories in the Original and in the Updated version of the algorithm may cover different products, and thus you should refer to the appropriate section.

## COMMON FOOD CATEGORIES IN THE ORIGINAL AND UPDATED NUTRI-SCORE

### WHICH PRODUCTS ARE CATEGORIZED AS CHEESES?

The following are considered cheeses, as defined by Decree 2007-628, when calculating the modified score:

- Cheeses
- Processed cheeses
- Cheese specialties

Further, the following products are considered as cheese: “Obatzda/Obatzter”, “Kochkäse”, Cheese or cheese preparations (breaded or marinated) intended to be grilled or baked.

However, **is not considered** cheese for the purposes of calculating the Nutri-Score.

- **Quark**
- **Plant-based cheese alternatives**

Besides, cheese incorporated into a composite product will be included in the overall score for the product, using the information from the nutritional declaration for 100 g of the food. Composite products are considered in their entirety as a mixture of ingredients. The score applies to the final mixture. Therefore, cheese, is not considered separately when included in a recipe.

### WHICH PRODUCTS ARE CATEGORIZED AS ADDED FATS?

'Added fats' refer to fats sold as finished products, not to fats used as ingredients in a composite product. For instance, the following are considered **added fats: vegetable oils, margarines, butter, cream or dairy products used as added fats** (such as “Schmand”, “saure Sahne” and “creme fraiche”).

Plant-based preparation for cooking (for instance made of soja, coconut...), as well as whipped cream should be considered as added fats. Coffee cream is not considered as added fat, but as beverage. Condensed milk is not considered as added fat but as general food.

Cold-emulsified sauces, such as mayonnaise or cocktail sauce, are not covered by the Added Fats adaptation.

Besides, cream used in a composite product (or butter, sunflower oil, etc.) will be included in the overall score for the product, using the information from the nutritional declaration for 100 g of the food. Composite products are considered in their entirety as a mixture of ingredients, including any fats. The score applies to the final mixture.

### WHICH PRODUCTS ARE CATEGORIZED AS BEVERAGES?

The Nutri-Score modification applies to the following beverages **if they include a nutritional declaration**, except bottled waters for which a Nutri-Score A / dark green can be displayed without mandatory nutritional declaration:

- Mineral water, table water and spring water (score A – dark green)
- Flavoured water (with and without added sugars). This category is different from mineral water and spring water and cannot be scored A – dark green



- Fruit juices, nectars and smoothies
- Vegetable juices
- Drinks with added sugar and/or sweeteners
- Teas, infusions or coffee reconstituted exclusively with water
- Lemon juices, concentrated or not, used for culinary purpose or as drink after dilution

**In the Original Nutri-Score algorithm:** milk, drinkable yoghurt, flavoured or chocolate milk beverages containing more than 80% milk, soups and gazpacho, and plant-based drinks are not considered beverages for the purposes of calculating the Nutri-Score. They are included in the General food category.

**In the Updated Nutri-Score algorithm:** milk, drinkable yoghurt, un-flavoured, flavoured or chocolate milk beverages whatever their content in milk, coffee cream, as well as plant-based drinks, are considered as beverage for the purposes of calculating the Nutri-Score. Soups and gazpacho, however, are still considered as foods, and sweeteners for hot beverages are not considered beverages for the purposes of calculating the Nutri-Score.

## SPECIFIC CASES IN THE UPDATED NUTRI-SCORE (2023)

### WHICH PRODUCTS ARE CATEGORIZED AS RED MEAT AND PRODUCTS THEREOF?

Red meat products are identified in the literature as typically products from mammalian muscles. Thus, with some exceptions (listed below), meat from birds or amphibians are excluded from this category.

The target groups for the Nutri-Score could be defined using international classifications of food products, either using the Harmonized System Nomenclature, or the Codex Alimentarius/FAO classifications.

Regarding the Codex Alimentarius classifications, the entire group 08.0 (Meat and meat products, including poultry and game and all its subgroups) is concerned, though not all food items in the individual sub-groups are concerned, only those containing red meat.

In the Harmonized System Classification, the codes correspond to the following:

- ❖ Beef:
  - 0201 Meat of bovine animals, fresh or chilled
  - 0202 Meat of bovine animals, frozen
- ❖ Pork
  - 0203 Meat of swine, fresh, chilled or frozen
- ❖ Lamb:
  - 0204 Meat of sheep or goats, fresh, chilled or frozen
- ❖ Horse
  - 0205 Horse and equine meat
- ❖ Game and venison
  - 0208903000 Of game, other than of rabbits or hares
  - 02089060 Fresh, chilled or frozen reindeer meat and edible offal thereof
- ❖ Offals and processed meat (as red meat)
  - 0206 Edible offal of bovine animals, swine, sheep, goats, horses, asses, mules or hinnies, fresh, chilled or frozen
  - 0210 Meat and edible offal, salted, in brine, dried or smoked; edible flours and meals of meat or meat offal
  - 1601 sausages
  - 1602 Prepared or preserved meat, meat offal, blood or insects (excl. sausages and similar products, and meat extracts and juices)
    - All those from swine, lamb or beef even as mixtures

Is also considered as red meat: Ostrich meat

During the preparation tasks to implement and enforce the updated Nutri-Score-algorithm from January 2024 onwards, the Steering Committee and the Technical Committee asked the Scientific Committee for further definitions of products categorized as “red meat” in order to avoid later confusion and/or misuse of the Updated Algorithm by the food business operators. In response to the request of the Steering Committee and Technical Committee, the Scientific Committee came to the conclusions listed below. These conclusions have been adopted by the Steering Committee to define red meat and products thereof.

### **1. Foods to be (potentially\*) evaluated with the red meat algorithm**

The red meat algorithm applies to products in which the main/first ingredient is meat. In other words, the red meat algorithm applies to products which have or can have the role of the meat component on a plate or in a dish:

- meat (e.g. fresh meat, seasoned meat, cooked meat in sauce)
- meat products (e.g. minced meat, meat ball, sausage)

More formally, those are the foods in the groups 13+14 of the WHO EURO Nutrient Profile Model\*\* (meat and meat products) and some food products from group 9 (meat-based tinned foods).

\* The red meat algorithm will only apply to those foods if they consist of red meat or contain a certain percentage of red meat or more (see section c)

\*\* <https://www.who.int/europe/publications/i/item/WHO-EURO-2023-6894-46660-68492>

### **Clarification and examples of product taken in account or not by the specific rule for “red meat”:**

The following clarifications are not intended to replace the definitions of the WHO groups, but to make it easier to understand and apply the rules for categorizing products as “red meat” by proposing concrete examples for the different types of product.

### **CONCERNED PRODUCTS:**

#### **Reminder of WHO groups:**

Group 13: Fresh and frozen meat, poultry, game, fish and similar products.

Group 14: Processed meat, poultry, fish and similar products.

Within these groups, the specific rule applies to the following products:

- 14d. Raw meat products and preparations. (Unprepared raw meat, minced meat products and fresh sausages. This includes marinated, flavoured, moisture-enhanced and breaded meat products) *Examples: minced meat, fresh Strasbourg sausage, Rohwurst, etc.*
- 14 ei. Whole muscle meat products, heat treated (frozen and tinned products). (Frozen and tinned whole muscle (e.g., beef, lamb, chicken and turkey)). □ Frozen and appertized (including sterilization) → Prepared meat products at room temperature (**excluding products not concerned**) *Examples: Frozen beef ribs, frozen leg of lamb, pork tenderloin, beef tournedos,...*
- 14 eii. Whole muscle meat products, heat treated (refrigerated products). (Refrigerated whole muscle (e.g., beef, lamb, chicken and turkey)). *Examples: lamb chop, roast beef, fillet of beef, etc.*
- 14f. Whole muscle meat products, non-heat preservation. Air-dried, cured, entire pieces of meat (e.g. *Parma ham and Serrano ham*). Brined meat products (e.g. *pastrami and bacon*).
- 14g. Comminuted meat products, heat treated (cooked). All types of cooked minced meat products, whether sterilized or not.. (*Cooked sausages (excluding hot dogs), cooked meat loaf balls, corned beef, luncheon meats and pâté (includes tinned sausages and luncheon meats)*).
- 14h. Comminuted meat products, non-heat preservation. (Air-dried, cured and/or fermented sausages). *Examples: pepperoni, chorizo, sausage, salami, jerky and biltong ...*

Group 9: 9a Tinned foods : meatballs in sauce and curries.

## PRODUCTS NOT CONCERNED:

Complete meat-based dishes. Here are a few examples from WHO group 9 that do not fall into the red meat category:

- 9a. Tinned foods. (Shelf-stable vegetarian and meat chilli, stew and baked beans and refried beans. Excludes tinned fruit, vegetables and legumes (see 16a and 16i)). *Examples: Ragouts, Chilis,...*
- 9bi/9bii. Pasta, noodles and rice or grains with sauce or seasoned (prepared, dry-mix or concentrated). (Shelf-stable, frozen and refrigerated products. Ready-to-serve pasta, noodles and rice or grain mixes with sauce or seasonings (e.g., macaroni with cheese sauce, noodles in tomato sauce and teriyaki noodles). Dry-mixes for shelf-stable pasta, noodles and rice or grain mixes with sauce or seasonings sold in concentrated form (e.g., macaroni with cheese sauce, noodles in tomato sauce and teriyaki noodles). Includes instant noodle with soup or seasonings.). *Examples: Meat stuffed pasta, veal stir-fry with side dish, lasagne.*
- 9c. Pizza and pizza snacks. (Frozen and refrigerated pizza, pizza snacks and calzones. Excludes sandwiches and wraps (see 9d)). *Examples: Pizzas, calzones*
- 9d. Sandwiches and wraps. (Frozen and refrigerated sandwiches, wraps, burritos, tacos, enchiladas, hamburgers and hot dogs). *Examples: Hamburger, hot dog, tacos, burritos, etc.*
- 9e. Prepared salads. (Frozen and refrigerated prepared salads (e.g., potato salad, coleslaw, pasta salad, vegetable salad, bean salad, couscous and rice salad)). *Examples: Vegetable and/or cereal-based salad with meat (bacon, pieces of ham, cured ham, etc.)*
- 9f. Ready-to-eat meals composed of a combination of carbohydrate and either vegetable or meat or all three combined. (Frozen and refrigerated dinner entrées, meal sides, meal centres and appetizers.) *Examples: "Boeuf bourguignon", "Poulet Basquaise", Stuffed vegetables, Tarts, etc.*
- 9gi/9gii. Soups (ready-to serve, tinned, refrigerated soups and dry soup (concentrated). Tinned and refrigerated, ready-to serve broth and broth-based soup. Excludes ready-made noodles with sauce (see 9bi), dry soups (9gii) and bouillon and soup stock (not concentrated) (see 18ai), Dried broth and broth-based soup (concentrated). Excludes instant noodles with soup or seasonings (see 9bii), ready-to-serve soups (see 9gi) and bouillon and soup stock (concentrated) (see 18aii)).

Sauces containing meat (e.g. Bolognese sauce) are not affected by the specific rule. This is because the aim of the Nutri-Score is to enable products to be compared within the same category/shelf, and these products are primarily sauces: the main ingredients are the sauce base, while meat represent a small proportion of the product.

On the other hand, products characterized by a higher meat content and a sales name that identifies them as meat (e.g. Meatballs in sauce) are affected by the specific rule.

### **2. Threshold of red meat content above which the "red meat algorithm" needs to be applied**

The red meat algorithm is to be applied if the red meat proportion is  $\geq 20\%$  in meat and meat products (as defined above).

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## WHICH PRODUCTS ARE CATEGORIZED AS ANIMAL AND VEGETABLE FATS, NUTS AND SEEDS CATEGORY?

This category includes fats and oils from plant or animal sources, including cream, margarines, butters and oils (as the Nutri-Score Original).

Additionally, the following products are included in this category, using the Harmonized System Nomenclature codes: <http://www.wcoomd.org/en/topics/nomenclature.aspx>  
<https://www.wcoomd.org/en/topics/nomenclature/instrument-and-tools/hs-nomenclature-2022-edition/hs-nomenclature-2022-edition.aspx>  
<https://www.tariffnumber.com/2023/>

- Nuts: 0801 0802
- Processed nuts: 200811 200819
  - > 50% nuts to qualify
- Ground nuts: 1202
- Seeds: 1204 (linseed) 1206 (sunflower) 1207 (other seeds)

Of note *chestnuts* are excluded from the category.

The detailed list of the Harmonized System Nomenclature, classifying **nuts** is detailed below:

08.01 Coconuts, Brazil nuts and cashew nuts, fresh or dried, whether or not shelled or peeled.

- Coconuts : 0801.11 -- Desiccated / 0801.12 -- In the inner shell (endocarp) / 0801.19 -- Other
- Brazil nuts : 0801.21 -- In shell / 0801.22 -- Shelled
- Cashew nuts : 0801.31 -- In shell / 0801.32 -- Shelled

08.02 Other nuts, fresh or dried, whether or not shelled or peeled.

- Almonds : 0802.11 -- In shell / 0802.12 -- Shelled
- Hazelnuts or filberts (*Corylus* spp.) : 0802.21 -- In shell / 0802.22 -- Shelled
- Walnuts : 0802.31 -- In shell / 0802.32 -- Shelled
- ~~- Chestnuts (*Castanea* spp.) : 0802.41 -- In shell / 0802.42 -- Shelled~~
- Pistachios : 0802.51 -- In shell / 0802.52 -- Shelled
- Macadamia nuts : 0802.61 -- In shell / 0802.62 -- Shelled
- Kola nuts (*Cola* spp.) 0802.70
- Areca nuts 0802.80
- Other : 0802.91 -- Pine nuts, in shell 0802.92 -- Pine nuts, shelled 0802.99 -- Other
- Pecans: 08029910

Concerning the category of **processed nuts**, the Harmonized System Nomenclature list is reported below:

- Nuts, ground-nuts and other seeds, whether or not mixed together:

2008.11 -- Ground-nuts

2008.19 -- Other, including mixtures

All processed or mixed products based on nuts with an amount > 50% (like spreadable product: peanuts butter) are taken in account.

The detailed list of the Harmonized System Nomenclature, classifying **seeds** is detailed below:

12.02 Ground-nuts, not roasted or otherwise cooked, whether or not shelled or broken.

1202.30 - Seed - Other : 1202.41 -- In shell 1202.42 -- Shelled, whether or not broken

12.04 1204.00 Linseed, whether or not broken

12.06 1206.00 Sunflower seeds, whether or not broken.

12.07 Other oil seeds and oleaginous fruits, whether or not broken: Palm nuts and kernels ; Cotton seeds ; Castor oil seeds ; Sesamum seeds ; Mustard ; Safflower (*Carthamus tinctorius*) seeds ; Melon seeds & other ; Poppy seeds ; Other

Can be considered as Other : Chia seeds ; Pumpkin seeds ; Hemp seeds ; Pine nuts.

All processed or mixed products based on seeds with an amount > 50% (like spreadable product: tahini) are taken in account.

Product from an ingredient qualifying in the nuts & seeds list (like flour or powder) qualify as nuts & seeds as well.

All processed and/or mixed products with a total amount of nuts and/or seeds > 50% are categorized in the "animal and vegetable fats, nuts and seeds" category. The proportion of vegetable oils that might have been added to these products is not taken into account in the question of the allocation of the product to this category.

Coconut (all edible parts: fresh coconut flesh, coconut cream, [coconut milk](#), desiccated and dried coconut) excluding [coconut water](#) and coconut drinks (considered as beverages) as classified by the harmonized system is to be considered in the “animal and vegetable fats, nuts and seeds” category.

Therefore, [coconut water](#) is not included in the “Fruit, vegetables and legumes” component.

## SCORE COMPUTATION AND LOGO ATTRIBUTION

In order to establish the classification of a food product in the 5-colour nutritional scale, food manufacturers and distributors shall comply with the following calculation rules to be implemented one after another:

- Calculation of the nutritional score of a food product;
- Ranking the food product in the 5-colour nutritional scale based on the calculated score.

## CALCULATION METHODS OF THE ORIGINAL ALGORITHM (NUTRI-SCORE 2017)

The Original Algorithm (Nutri-Score 2017) includes four main categories of products:

- Foods
  - General
    - Specific computation rule for Cheeses
  - Added fats
- Beverages

The Nutri-Score Calculators (including one version for the Original Algorithm and one version for the Updated Algorithm) are available [online](#).

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## CALCULATION OF THE NUTRITIONAL SCORE OF FOOD PRODUCTS

The nutritional score is calculated the same way for all food products (with specific rules for cheeses), except for vegetable and animal fats, and beverages<sup>4</sup>. For these categories of food products, the adaptations mentioned in the “specific cases” section must be taken into account.

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### General case

The nutritional score for food products relies on the calculation of a single, overall score which takes into account, for every food product:

- a “negative” component N
- a “positive” component P
- The N component of the score takes into account nutritional elements which consumption should be limited: energy, saturated fatty acids, sugars, and sodium. For each of these elements points from 0 to 10 are awarded based on the content for 100 g of food product (see. Table 1). The negative N component corresponds to the sum of these points and thus can range from 0 to 40.

**Table 1:** Points attributed to each of the elements of the negative N component

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<sup>4</sup> The list of products included in each of these categories is detailed in the section “Common food categories in the original and updated Nutri-Score”.

Points	Energy (KJ/100g)	Saturated fatty acids (g/100g)	Sugars (g/100g)	Sodium* (mg/100g)
0	≤ 335	≤ 1	≤ 4.5	≤ 90
1	> 335	> 1	> 4.5	> 90
2	> 670	> 2	> 9	> 180
3	> 1005	> 3	> 13.5	> 270
4	> 1340	> 4	> 18	> 360
5	> 1675	> 5	> 22.5	> 450
6	> 2010	> 6	> 27	> 540
7	> 2345	> 7	> 31	> 630
8	> 2680	> 8	> 36	> 720
9	> 3015	> 9	> 40	> 810
10	> 3350	> 10	> 45	> 900

\*: the sodium content corresponds to the salt content mentioned in the mandatory nutritional statement divided by 2.5.

- The P component is calculated based on the amount of fibres, proteins, and fruits, vegetables, legumes, nuts<sup>5</sup> as well as rapeseed, walnut and olive oils in the food product. For each of these elements, points from 0 to 5 are awarded based on the content for 100 g of food product (see Table 2). The positive P component corresponds to the sum of these points and thus can range from 0 to 15.

**Table 2:** Points attributed to each of the elements of the positive P component

Points	Proteins (g/100g)	Fibres (g/100g)	Fruits, vegetables, legumes, nuts and rapeseed, walnut and olive oils <sup>1</sup> (%)
0	≤ 1.6	≤ 0.9	≤ 40
1	> 1.6	> 0.9	> 40
2	> 3.2	> 1.9	> 60
3	> 4.8	> 2.8	-
4	> 6.4	> 3.7	-
5	> 8.0	> 4.7	> 80

<sup>1</sup>: fruits, vegetables, legumes and nuts contain many vitamins (especially vitamins E, C, B1, B2, B3, B6, and B9 as well as provitamin A)

The list of fruits, vegetables, legumes and nuts included in this component is detailed in **Appendix 2**.

<sup>5</sup> The list of fruits, vegetables, legumes and nuts included in this component is detailed in **Appendix 2**.

### Calculation of the nutritional score:

Depending on the score obtained for the N component, the final nutritional score is calculated as follow:

- If the total of component N is below 11 points or if the product is cheese, then the nutritional score is equal to the total N component points from which is subtracted the total for the P component.

**Nutritional score = total N points - total P points**

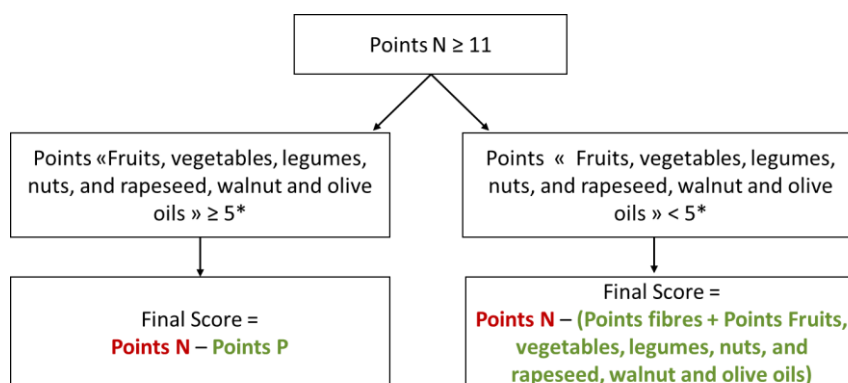
- If the total of the N component is greater than or equal to 11 points and
  - If the total points for “Fruits, vegetables, legumes, nuts, and rapeseed, walnut and olive oils” is equal to 5, then the nutritional score is equal to the total N component points from which is subtracted the total for the P component.

**Nutritional score = total N points - total P points**

- If the total points for “Fruits, vegetables, legumes, nuts, and rapeseed, walnut and olive oils” is below 5, then the nutritional score is equal to the total N component points from which is subtracted the sum of the points for “fibres” and “Fruits, vegetables, legumes, nuts, and rapeseed, walnut and olive oils”. In this case, the protein content is therefore not taken into account in the calculation of the nutritional score.

**Nutritional score = total N points – “fibres” points – “Fruits, vegetables, legumes, nuts, and rapeseed, walnut and olive oils” points**

The diagram below summarizes the formula to be applied in the listed scenarios.



*\*the score may be 10 for beverages (see the specific attribution table)*

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### Specific cases

To account for the specific nutritional composition of some categories of products and align their Nutri-Score classification with the food-based dietary guidelines, some adaptations to the algorithm were performed.

#### Animal and vegetable fats:

The points table for saturated fatty acids is replaced by a points table on the ratio saturated fatty acid/lipids (see Table 3).

**Table 3:** Table for attributing points for the ratio saturated fatty acids/lipids components in the specific case of animal and vegetable fats\*

Points	Ratio saturated fatty acids/lipids
0	<10
1	<16
2	<22
3	<28
4	<34
5	<40
6	<46
7	<52
8	<58
9	<64
10	≥64

\*The table for attributing points for the “ratio saturated fatty acids/lipids” in the case of animal and vegetable fats substitutes the “saturated fatty acids” column. Others columns (energy, sugars, sodium, fruits, vegetables, legumes, nuts and rapeseed, walnut and olive oils, fibres and proteins) are the same and should be taken into account.

The list of products included in the “animal and vegetable fats” category is detailed in the section “Which products are categorized as added fats?”.

#### Beverages:

Scores for beverages are calculated using specific points table for energy, sugars and fruits, vegetables, legumes, nuts and rapeseed, walnut and olive oils (see Table 4):

**Table 4:** Table for attributing points to beverages\*

Points	Energy (kJ/100g or 100mL)	Sugars (g/100g or 100mL)	Fruits, vegetables, legumes, nuts and rapeseed, walnut and olive oils (%)
0	≤ 0	≤ 0	≤ 40
1	≤ 30	≤ 1.5	
2	≤ 60	≤ 3	> 40
3	≤ 90	≤ 4.5	
4	≤ 120	≤ 6	> 60
5	≤ 150	≤ 7.5	
6	≤ 180	≤ 9	
7	≤ 210	≤ 10.5	
8	≤ 240	≤ 12	
9	≤ 270	≤ 13.5	
10	> 270	> 13.5	> 80



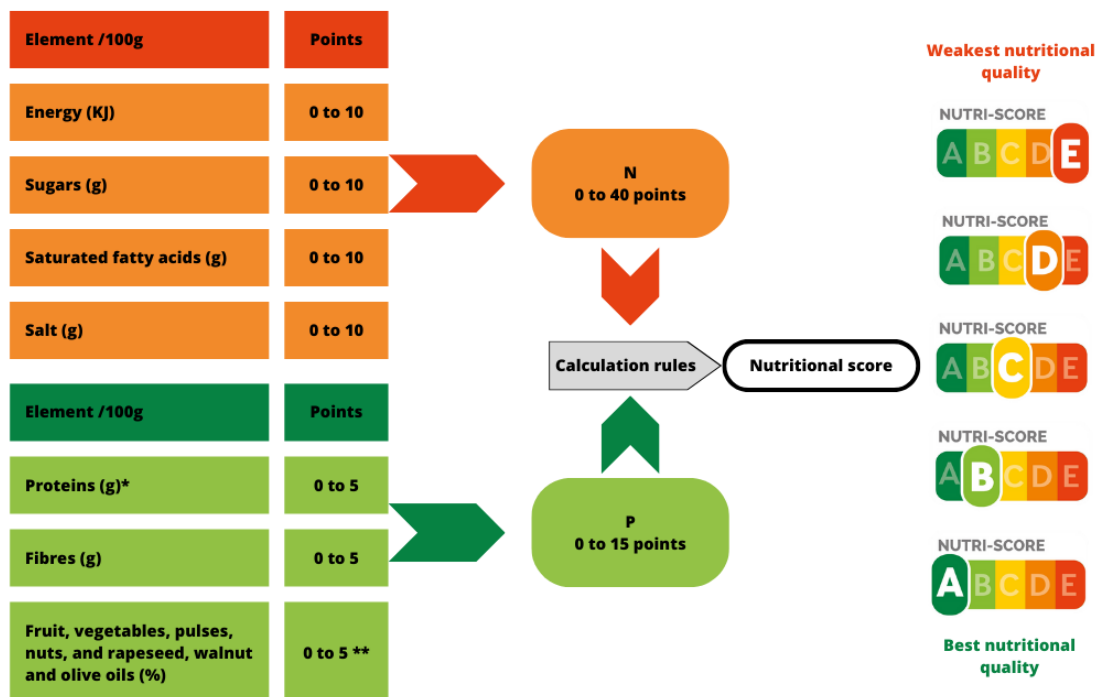
The table for attributing points to beverages substitutes the columns for energy, sugars, and fruits, vegetables, legumes, nuts and rapeseed, walnut and olive oils to the columns used in the general case. Other columns (saturated fatty acids, sodium, fibers and proteins) are the same and should be taken into account. The list of products included in the “beverages” category is detailed in the section “Which products are categorized as beverages?”.

**LOGO ATTRIBUTION**

The Nutri-Score logo is attributed based on the nutritional score calculated (see table below).

Nutritional score		Category	Nutri-Score
Foods	Beverages		
Min to -1	Waters	A	
0 to 2	Min to 1	B	
3 to 10	2 to 5	C	
11 to 18	6 to 9	D	
19 to max	10 to max	E	

The figure below summarizes the process to attribute the Nutri-Score:



\*Depending on the number of negative points and the content in "fruit, vegetables, nuts and oils, proteins are taken in account or not.

\*\*In the case of beverages, a maximum of 10 points could be obtained

## CALCULATION METHODS FOR THE UPDATED ALGORITHM (NUTRI-SCORE 2023)

The updated Nutri-Score algorithm includes three main categories of products:

- General foods
  - Specific rule for Cheeses
  - Specific rule for Red meat
- Animal and vegetable fats, nuts and seeds
- Beverages

The updated Nutri-Score Calculator is available [online](#).

## CALCULATION OF THE NUTRITIONAL SCORE OF FOOD PRODUCTS

The nutritional score is calculated the same way for all food products (with specific rules for cheeses and red meat), except for "animal and vegetable fats, nuts and seeds", and beverages<sup>6</sup>. For these categories of food products, the adaptations mentioned in the "SPECIFIC CASES" section must be taken into account.

### GENERAL CASE

The nutritional score for food products relies on the calculation of a single, overall score which takes into account, for every food product:

- a "negative" component N
- a "positive" component P

<sup>6</sup> The list of products included in each of these categories is detailed in the sections "Common food categories in the original and updated Nutri-Score" and "Specific cases in the updated Nutri-Score (2023)".

- The N component of the score takes into account nutritional elements which consumption should be limited: energy, saturated fatty acids, sugars, and salt. For each of these elements points from 0 to 20 are awarded based on the content for 100 g of food product (see. Table 5). The negative N component corresponds to the sum of these points, and thus can range from 0 to 55.

**Table 5:** Points attributed to each of the elements of the negative N component

Points	Energy (KJ/100g)	Saturated fatty acids (g/100g)	Sugars (g/100g)	Salt (g/100g)
0	≤ 335	≤ 1	≤ 3.4	≤ 0.2
1	> 335	> 1	> 3.4	> 0.2
2	> 670	> 2	> 6.8	> 0.4
3	> 1005	> 3	> 10	> 0.6
4	> 1340	> 4	> 14	> 0.8
5	> 1675	> 5	> 17	> 1
6	> 2010	> 6	> 20	> 1.2
7	> 2345	> 7	> 24	> 1.4
8	> 2680	> 8	> 27	> 1.6
9	> 3015	> 9	> 31	> 1.8
10	> 3350	> 10	> 34	> 2
11			> 37	> 2.2
12			> 41	> 2.4
13			> 44	> 2.6
14			> 48	> 2.8
15			> 51	> 3
16				> 3.2
17				> 3.4
18				> 3.6
19				> 3.8
20				> 4

- The P component is calculated based on the amount of fibres, proteins, and fruits, vegetables, and legumes<sup>7</sup> in the food product. For each of these elements, points from 0 to 7 are awarded based on the content for 100 g of food product (see Table 6). The positive P component corresponds to the sum of these points and thus can range from 0 to 17.

For red meat and products thereof, the number of points for proteins is limited to 2. The positive P component can therefore vary from 0 to 12 points.

<sup>7</sup> The list of fruits, vegetables, and legumes included in this component is detailed in the **Appendix 2**.

**Table 6:** Points attributed to each of the elements of the positive P component

Points	Proteins* (g/100g)	Fibres (g/100g)	Fruits, vegetables, legumes (%)**
0	≤ 2.4	≤ 3.0	≤ 40
1	> 2.4	> 3.0	> 40
2	> 4.8	> 4.1	> 60
3	> 7.2	> 5.2	-
4	> 9.6	> 6.3	-
5	> 12	> 7.4	> 80
6	> 14		
7	> 17		

\* For red meat and products thereof: maximum 2 points could be awarded for proteins

The list of products included in the “red meat and products thereof” category is detailed in the section “Which products are categorized as red meat and products thereof?”.

\*\*The list of fruits, vegetables, and legumes included in this component is detailed in the **Appendix 2**.

Calculation of the nutritional score:

Depending on the score obtained for the N component, the final nutritional score is calculated as follow:

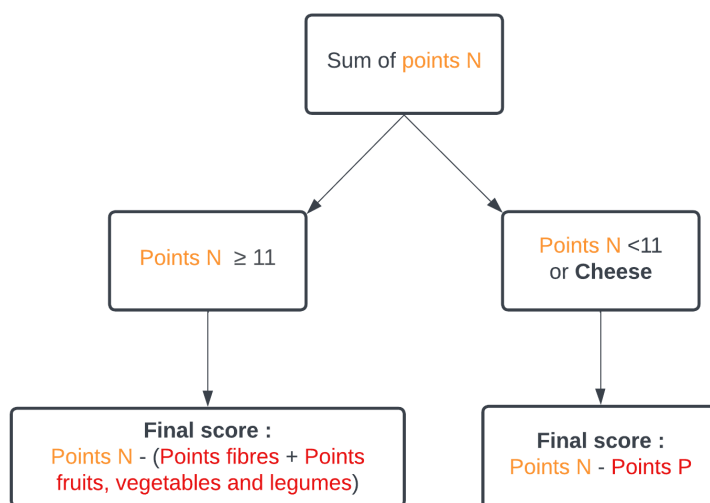
- If the total of component N is below 11 points or if the product is cheese, then the nutritional score is equal to the total N component points from which is subtracted the total for the P component.

**Nutritional score = total N points - total P points**

- If the total of the N component is greater than or equal to 11 points, then the nutritional score is equal to the total N component points from which is subtracted the sum of the points for “fibres” and “Fruits, vegetables, legumes”. In this case, the protein content is therefore not taken into account in the calculation of the nutritional score.

**Nutritional score = total N points - “fibres” points - “Fruits, vegetables, legumes” points**

The diagram below summarizes the formula to be applied in the listed scenarios (General case).



## SPECIFIC CASES

The point tables used to calculate the nutritional score for specific cases are as follows:

### Animal and vegetable fats, nuts and seeds<sup>8</sup>:

Scores for animal and vegetable fats, nuts and seeds are calculated using the following point tables (see Tables 7 and 8):

**Table 7:** Points attributed to each of the elements of the negative N component in the specific case of animal and vegetable fats, nuts and seeds

Points	Energy from saturates (kJ/100g) <sup>*</sup>	Sugars (g/100g)	Saturates/Lipids (g/100g)	Salt (g/100g)
0	≤ 120	≤ 3.4	< 10	≤ 0.2
1	> 120	> 3.4	< 16	> 0.2
2	> 240	> 6.8	< 22	> 0.4
3	> 360	> 10	< 28	> 0.6
4	> 480	> 14	< 34	> 0.8
5	> 600	> 17	< 40	> 1
6	> 720	> 20	< 46	> 1.2
7	> 840	> 24	< 52	> 1.4
8	> 960	> 27	< 58	> 1.6
9	> 1080	> 31	< 64	> 1.8
10	> 1200	> 34	≥ 64	> 2

<sup>8</sup> The list of products included in the “animal and vegetable fats, nuts and seeds” category is detailed in the section Which products are categorized as animal and vegetable fats, nuts and seeds category?”.

11		> 37		> 2.2
12		> 41		> 2.4
13		> 44		> 2.6
14		> 48		> 2.8
15		> 51		> 3
16				> 3.2
17				> 3.4
18				> 3.6
19				> 3.8
20				> 4

\* Energy from saturates is retrieved from the mandatory back-of-pack nutritional declaration as:

$\text{Energy from saturates} = \text{Saturates} \left( \frac{g}{100g} \right) \times 37$
---

**Table 8:** Points attributed to each of the elements of the positive P component in the specific case of animal and vegetable fats, nuts and seeds

Points	Proteins (g/100g)	Fibres (g/100g)	Fruits, vegetables and legumes (%)*
0	≤ 2.4	≤ 3.0	≤ 40
1	> 2.4	> 3.0	> 40
2	> 4.8	> 4.1	> 60
3	> 7.2	> 5.2	-
4	> 9.6	> 6.3	-
5	> 12	> 7.4	> 80
6	> 14		
7	> 17		

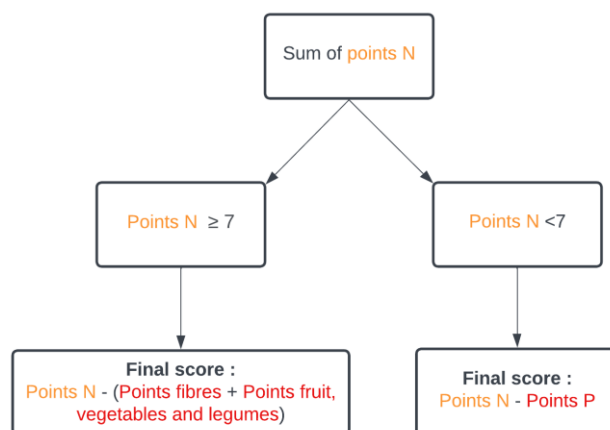
\* in the “animal and vegetable fats, nuts and seeds” category specifically, the amount of oils derived from ingredients included in the list of “Fruits, vegetables and legumes”, is considered in the “Fruits, vegetables, and legumes” component. *It should be noted that only oils derived from the entire edible part of the ingredient can be counted. So, olive, avocado and soybean oils can be counted in the “Fruits, vegetables and legumes” component but not grapeseed oil, for example.*

Calculation of the nutritional score for animal and vegetable fats, nuts and seeds

Depending on the score obtained for the N component, the final nutritional score is calculated as follow:

- If the total of component N is below 7 points, then the nutritional score is equal to the total N component points from which is subtracted the total for the P component.  
**Nutritional score = total N points - total P points**
  
- If the total of the N component is greater than or equal to 7 points, then the nutritional score is equal to the total N component points from which is subtracted the sum of the points for “fibres” and “Fruits, vegetables, legumes”. In this case, the protein content is therefore not taken into account in the calculation of the nutritional score.  
**Nutritional score = total N points – “fibres” points – “Fruits, vegetables, legumes” points**

The diagram below summarizes the formula to be applied in the listed scenarios.



### Beverages<sup>9</sup>:

Scores for beverages are calculated using the following point tables (see Tables 9 and 10). In this specific case, the negative N component also includes points for the presence of non-nutritive sweeteners:

**Table 9:** Points attributed to each of the elements of the negative N component in the specific case of beverages

Points	Energy (kJ/100 mL)	Sugars (g/100 mL)	Saturated fatty acids (g/100 mL)	Salt (g/100 mL)	Non-nutritive sweeteners (presence/absence)*
0	≤30	≤0.5	≤1	≤0.2	
1	≤90	≤2	>1	>0.2	
2	≤150	≤3.5	>2	>0.4	
3	≤210	≤5	>3	>0.6	
4	≤240	≤6	>4	>0.8	Presence
5	≤270	≤7	>5	>1	
6	≤300	≤8	>6	>1.2	
7	≤330	≤9	>7	>1.4	
8	≤360	≤10	>8	>1.6	
9	≤390	≤11	>9	>1.8	
10	>390	>11	>10	>2	
11				>2.2	
12				>2.4	
13				>2.6	
14				>2.8	
15				>3	
16				>3.2	
17				>3.4	
18				>3.6	
19				>3.8	
20				>4	

\* The list of non-nutritive sweeteners included in this component is detailed in the section **Appendix 3**.

<sup>9</sup> The list of products included in the “beverages” category is detailed in the section “Which products are categorized as beverages?”.

**Table 10:** Points attributed to each of the elements of the positive P component in the specific case of beverages

Points	Proteins (g/100 mL)	Fibres (g/100 mL)	Fruit, vegetables and legumes (%) <sup>*</sup>
0	≤1.2	≤3	≤40
1	>1.2	>3	-
2	>1.5	>4.1	>40
3	>1.8	>5.2	-
4	>2.1	>6.3	>60
5	>2.4	>7.4	-
6	>2.7		>80
7	>3.0		

\*The list of fruits, vegetables, and legumes included in this component is detailed in the **Appendix 2**.

#### Calculation of the nutritional score for beverages






The final calculation of the nutritional score is reached by subtracting the positive P component from the negative N component:

**Nutritional score = total N points - total P points**

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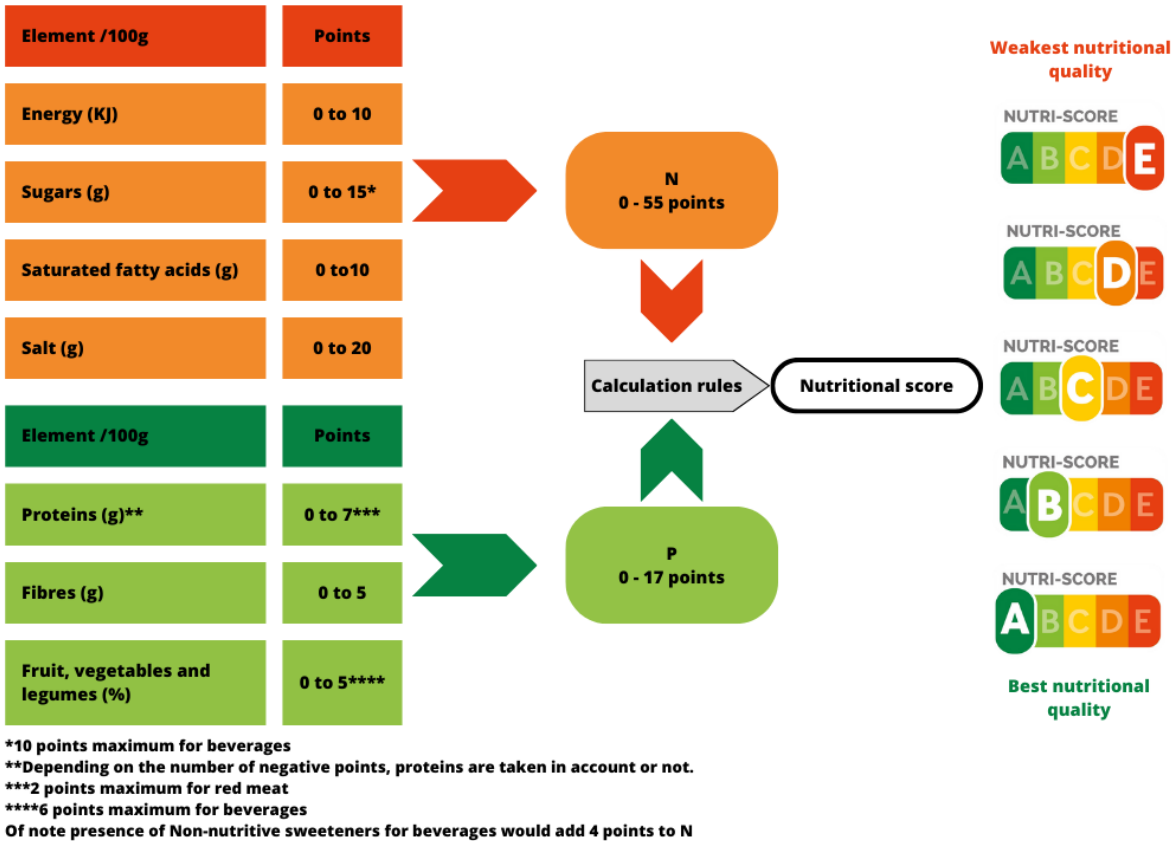
#### LOGO ATTRIBUTION

The Nutri-Score logo is attributed based on the nutritional score calculated (see table below).

Nutritional score			Category	Nutri-Score
Foods	Animal and vegetable fats, nuts and seeds	Beverages		
Min to 0	Min to -6	Waters	A	
1 to 2	-5 to 2	Min to 2	B	
3 to 10	3 to 10	3 to 6	C	
11 to 18	11 to 18	7 to 9	D	
19 to max	19 to max	10 to max	E	



The figure below summarizes the process to attribute the Nutri-Score:



**CLARIFICATIONS ON THE NUTRI-SCORE UPDATE**

**CHANGES ON THE MAIN ALGORITHM FOR FOODS**

In a first report published in December 2021, the Scientific Committee identified food groups and nutrients for which the Nutri-Score could provide additional discrimination between foods and encourage reformulation by industry to improve the nutritional composition of the food supply.

For the main algorithm, the priorities identified, as well as the results obtained from the combination scenario developed by the Scientific Committee in its report of June 2022 are presented in the table below.

Priorities identified by the Scientific Committee	Committee objective: scientific rationale	New classification in the updated Nutri-Score
<b>Fish and seafood</b>	<b>Improve the classification of fatty fish</b> to allow consumers to identify them as healthy foods (i.e. sources of omega 3 fatty acids) and to compare different forms of fish (i.e. fresh, smoked, etc.)	Increase in the percentage of <b>fatty fish</b> graded <b>A</b>
<b>Whole grain products vs. refined</b>	<b>Improve discrimination between whole grain products</b> , rich in fibres and <b>refined products</b> , especially for bread, to improve consistency with food based dietary guidelines	Proportion of <b>whole grain products</b> graded <b>A or B</b> is higher than for refined products
<b>Vegetable oils</b>	<b>Improve the discrimination between vegetable oils</b> , including olive oil, according to their fatty acids content	<b>Walnut, olive and rapeseed oils</b> , richer in unsaturated fatty acids (favourable for health), now classified as <b>B</b> instead of <b>C</b>

<b>Sugary products</b>	<p>Improve the <b>discrimination</b> between products according to their <b>sugar content</b>, in particular for :</p> <ul style="list-style-type: none"> <li>- <b>products very rich in sugars</b> whose consumption should be limited for public health reasons</li> <li>- <b>sweetened dairy products</b>, compared to unsweetened alternatives</li> <li>- <b>breakfast cereals</b></li> </ul>	<p><b>Products of poor nutritional quality rich in sugars</b>, (e.g. breakfast cereals, spreads) classified in majority <b>D or E</b></p>
<b>Meat</b>	<p>Improve <b>discrimination between red meat</b>, whose consumption should be limited to prevent certain chronic diseases, <b>and poultry</b>, which should be favoured</p>	<p>Increase in the percentage of the <b>poultry</b> products graded <b>A</b>, while <b>red meat</b> products are more graded <b>C</b></p>

The following diagram represent the main impact on the Nutri-Score classification for different food groups:

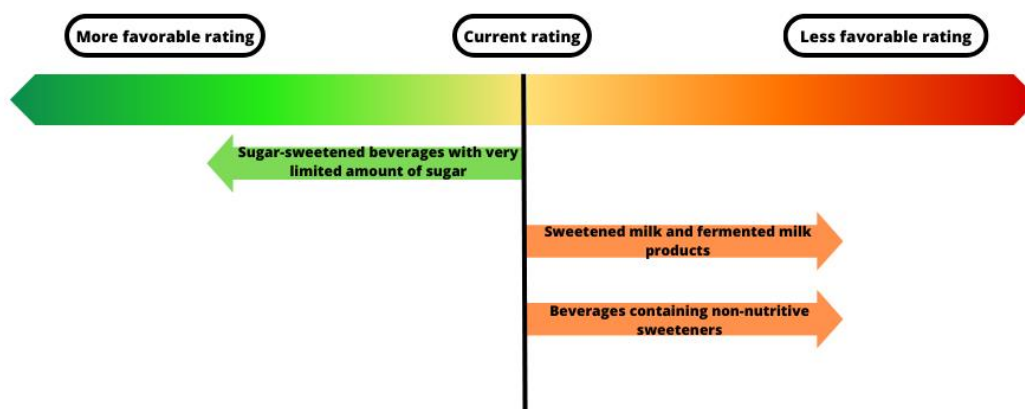


## CHANGES ON THE ALGORITHM FOR BEVERAGES

For the beverages algorithm, the priorities identified, as well as the results obtained from the combination scenario developed by the Scientific Committee in its report of March 2023 are presented in the table below.

Priorities identified by the Scientific Committee	Committee objective: scientific rationale	New classification in the updated Nutri-Score
<b>Water and naturally low-calorie beverages</b>	<b>Water is the only beverage unanimously recommended by international bodies in all COEN.</b> The specific positioning of water within the Nutri-Score classification was justified and should be maintained	<b>Water classify as A</b> and all other naturally low calorie beverages are classified between B and E according to their composition.
<b>Water-based beverages (sugar or non-sugar sweetened beverages, sodas)</b>	Improve the <b>discrimination of beverages according to sugar content</b> , in particular for low-sugar beverages, and to align its expression on the lower boundary threshold for sugar content declaration	<b>Low sugar beverages</b> (i.e. <2g/100mL) reach the <b>B category</b> while those with high amount of sugar are maintained in the D/E categories.
<b>Milk and milk-based beverages</b>	Provide an adequate <b>discrimination according to the sugars content</b> . Allow a <b>discrimination between skimmed/partially-skimmed milk and whole milk</b> given their substantial difference in saturate and energy content	<b>Skimmed and partially-skimmed milk</b> are largely classified as <b>B</b> , with a discrimination with whole milk classified as C. <b>Flavoured milk-based beverages</b> are now graded <b>D/E</b> Fermented milk-based beverages are discriminated according to sugar contents, reaching C or E classes.
<b>Beverages with non-nutritive sweeteners</b>	Ensure that the <b>use of non-nutritive sweeteners is not promoted</b> within the Nutri-Score algorithm : - not to encourage industry in using non-nutritive sweeteners as a sugar replacement in reformulation rather than lowering the content of sugars of beverages. - caution related to the excessive intake of non-nutritive sweeteners beverages according to the current scientific evidence.	<b>Beverages with non-nutritive sweeteners</b> are classified between <b>C and E</b> according to their sugar content. Products with 0 sugars are classified as C.

The following diagram represent the main impact on the Nutri-Score classification for different beverages groups:



## LEGAL CONSIDERATIONS

### REGISTRATION PROCESS

#### WHO MAY DISPLAY THE NUTRI-SCORE LOGO ON THEIR BRANDS AND PRODUCTS?

Use of the Nutri-Score trademark is allowed for producers and distributors of products marketed in Europe, after they completed the registration process online (see next section).

Use of the Nutri-Score trademark is also possible in other territories under some conditions (see specific section “Does the Nutri-Score apply outside countries engaged in the Nutri-Score?”).

#### HOW TO OBTAIN THE RIGHT TO USE THE NUTRI-SCORE? (REGISTRATION PROCESS)

We particularly emphasize on the reading of the Conditions of Use, which describes the conditions and terms of engagement, and the Q&A, which gives clarifications on how to correctly use and calculate the score.

- When ready to register, you can use one of the following links to register depending on your case:
  - For brands distributed **exclusively on the French market**, operators must register on the following website:  
[https://www.demarches-simplifiees.fr/commencer/nutri-score\\_enregistrement\\_france](https://www.demarches-simplifiees.fr/commencer/nutri-score_enregistrement_france)
  - For brands distributed in **several territories** (including France possibly) or in **a territory for which the regulator has not established its own Registration procedure** (Germany, Belgium, Luxembourg), operators must register on the following website:  
[https://www.demarches-simplifiees.fr/commencer/ns\\_international\\_registration\\_procedure](https://www.demarches-simplifiees.fr/commencer/ns_international_registration_procedure)
- For brands distributed **only in Switzerland** :  
<https://www.blv.admin.ch/blv/de/home/lebensmittel-und-ernaehrung/ernaehrung/nutriscore/nutri-score-lebensmittelproduzenten.html>

Once the registration is completed, you will receive a **receipt**. In this receipt, you will find useful documents and particularly the logos to use on your packaging. The registration procedure is purely declarative. Thus, you do not need any further validation from Santé publique France or other regulators and **as soon as you receive the validation e-mail, you can start to use the Nutri-Score on your packaging**. Please have in mind that depending on the marketing country you might also have to fill out and send files with information regarding products references. The documents and the procedure to be followed are indicated in the Conditions of Use.

#### HOW CAN THE DOCUMENTS REQUIRED TO USE THE NUTRI-SCORE BE OBTAINED?

As explained above, to receive these documents, the operator must first sign up to one of the websites listed in the section “How to obtain the right to use the Nutri-Score? (registration process)”.

They will then provide their contact information and details about their company (SIRET number, VAT number, etc.) as well as information about which product segments will receive the Nutri-Score.

Once all the required information has been provided and the application has been submitted, the applicant will receive an email containing a link to the documents required to use the Nutri-Score (as a .zip file).

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## IS IT POSSIBLE TO CONDUCT A TEST PHASE BEFORE COMMITTING?

To obtain the required documents for using the logo, you must register on one of the dedicated websites, depending on your case. See section “How to obtain the right to use the Nutri-Score? (registration process)”. Businesses have 24 months (or 36 months in the case of retailers – see specific section in the Condition of Use) to put the logo on all the categories of food products that they market under their own brands. They could thus decide to put it only on products sold online at first. But the ultimate goal – that aligns with the use of the collective mark – is to display the Nutri-Score logo on the packages of every product a brand sells, for every format, mode or point of sale.

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## CAN A REPRESENTATIVE COMPLETE THE NUTRI-SCORE REGISTRATION PROCESS?

Any eligible person who wishes to use the 'Nutri-Score' trademark notifies Santé publique France or the Regulators on the Territories of their intention by registering on one of the dedicated websites, depending on your case. See section “How to obtain the right to use the Nutri-Score? (registration process)”.

A duly authorized representative would be fully capable of completing the registration process on behalf of a principal. Santé publique France or the Regulators cannot be involved in handling and structuring the portfolio of brands for an operator wishing to use the Nutri-Score.

It is thus entirely possible to use the services of a representative, if the operator wishes. The representative must however complete one separate registration for each different principal.

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## WHAT ARE THE SPECIFICS FOR APPLYING THE NUTRI-SCORE OVERSEAS?

The Nutri-Score order is applied directly in the overseas French departments (DOMs) of Martinique, Guadeloupe, Réunion and French Guiana, as well as in Mayotte and the overseas French collectivities (COMs) of Saint-Martin, Saint-Barthélemy and Saint-Pierre-et-Miquelon: overseas territories where health laws apply directly. However, the order does not apply to the COMs of Wallis and Futuna, New Caledonia and French Polynesia.

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## DOES THE NUTRI-SCORE APPLY OUTSIDE COUNTRIES ENGAGED IN THE NUTRI-SCORE?

The commitment made by producers and distributors as part of the voluntary initiative to use the Nutri-Score applies to all categories of food products that they sell under their own brands on one or more countries engaged in the Nutri-Score.

Thus, there is no obligation to put the Nutri-Score logo on products exported outside the engaged countries.

However, if a business also wishes to put the Nutri-Score on the market in one or more European Union member states, it is possible to do so while complying with the Conditions of Use.

The Nutri-Score brand is protected within the European Union and has been registered with the WIPO (World Intellectual Property Organization) in the following countries: *Australia, Brazil, Japan, Switzerland, United-Kingdom, Morocco, Mexico, Turkey, Ukraine, USA, Benin, Burkina Faso, Cameroon, Central African Republic, Republic of Congo, Ivory Coast, Gabon, Guinea, Guinea-Bissau, Equatorial Guinea, Mali, Mauritania, Niger, Senegal, Chad, Togo, Comoros.*

For any use outside the European Union, the Operator must ensure that the logo does not contravene national law.

For any use in one or more countries where the Nutri-Score has not been registered with the WIPO, the Operator must notify Santé publique France in order to consider a possible deposit.

## SCOPE OF ENGAGEMENT

### MUST OPERATORS PUT THE NUTRI-SCORE ON ALL THEIR BRANDS AND ON ALL THE PRODUCTS FOR THE SAME BRAND?

An operator that owns several brands could choose to only put the Nutri-Score on one or some of its brands, but when used for a brand, it must be used for all categories of food products for that brand.

However, if some or all of a brand's products are not subject to the FIC regulation or fall under one of the exceptions to mandatory nutrition labeling, the operator is not obligated to display the Nutri-Score on all of its brand's products.

### WHAT IS THE SCOPE OF ENGAGEMENT FOR A BRAND THAT WISHES TO USE THE NUTRI-SCORE LABEL?

A brand (defined as trademark in the conditions of use) is a distinctive sign that enables consumers to distinguish the product or service of one company from those offered by competitors. The brand may be embodied by a proper noun, a word, an expression or a visual symbol. It acts as a benchmark for the consumer, and perhaps even a "guarantee" of quality.

If there are separate brands, the operator may choose to register one or more of its brands.

In case of sub-brands, the operator can affix the Nutri-Score on the Sub-brands products without affixing the Nutri-Score on the Parent brand.

A **sub-brand** is a product brand or product line that complements a **parent brand**, the latter of which acts as a guarantee for the former.

However, when an operator registers one of its brands, he must affix the Nutri-Score on the products reproducing or declining in whole or in part one or more of the elements of the brand registered.

Example 1:

In this example, Nestlé can choose to affix the Nutri-Score on the sub-brand Chocapic and not to affix the Nutri-Score on the sub-brand Fitness. To do so, Nestlé must indicate the Sub-brand Chocapic when it registers its brand for the Nutri-Score.



Example 2:

In this example, if Casino registers the brand “Casino”, the Nutri-Score will have to be affixed on Products with the brand “Casino” and also on “Casino BIO” or “Casino délices” Products:




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#### ARE CO-BRANDED PRODUCTS INCLUDED IN THE SCOPE OF ENGAGEMENT?

By co-branding, it is meant an arrangement that associates a single product with two separated brands.

To affix the Nutri-Score on co-branded products, the following cases are to be considered:

- Both brands are not engaged: it is not possible to use the Nutri-Score on the co-branded product;
- Only one brand is engaged: it is possible to use the Nutri-Score on the co-branded product but not mandatory;
  - The non-engaged brand owner consents to use the Nutri-Score on the co-branded products. In this case, the non-engaged brand will not have to use the Nutri-Score on its other products.
  - The non-engaged brand owner does not consent to use the Nutri-Score on the co-branded products. In this case, such products are exempted to use the Nutri-Score even if an engaged brand appear on the packaging.
- Both brands are engaged: it is required to affix the Nutri-Score on the co-branded product.

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#### WHAT ARE THE RULES OF USE OF THE NUTRI-SCORE BY JOINT-VENTURES?

By joint-ventures, it is meant a business entity created by two or more parties, characterized by shared governance and ownership.

For using the Nutri-Score, joint-ventures are considered independent and distinct from the companies behind the joint venture. Therefore, joint-ventures can apply for the Nutri-Score on brands under their responsibility without implying any registration for the brands owned by the companies behind the joint-venture.

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## MUST THE NUTRI-SCORE ALSO BE PUT ON PRODUCTS MADE FOR THE FOODSERVICE INDUSTRY?

Operators commit to using it for all the ranges they sell under a brand, whatever the final destination of the product may be, as the FIC regulation also applies to products that will be used by communities. So, if the products for use by the foodservice industry are sold under the 'Alpha' brand, they must include the Nutri-Score.

On the other hand, if the brand name is different (something other than 'Alpha'), the operator is not obligated to put the Nutri-Score on a foodservice-only brand.

This rule is applicable when the products are visible to consumers. When the products are intended for professionals, it is possible not to affix the Nutri-Score even if the brand is engaged in the Nutri-Score.

In France, various experiments have been carried out to test the extension of the Nutri-Score to out-of-home catering. Project leaders have agreed on a methodology for calculating the Nutri-Score on recipes. The results of these pilot studies are published on the website of the French Ministry of Health and Prevention: <https://sante.gouv.fr/prevention-en-sante/preserver-sa-sante/nutrition/nutri-score/etudes-et-rapports-scientifiques/article/etudes-pilotes-sur-la-faisabilite-et-l-efficacite-du-nutri-score-en>

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## IS IT POSSIBLE FOR OPERATORS TO REGISTER FOR AN EXCLUSIVELY DIGITAL USE OF THE NUTRI-SCORE LOGO?

It is not possible to use the logo on digital formats as long as the involved brand is not engaged to affix the Nutri-Score on its packaging.

In case of retailers having engaged their own private label, a digital use is authorized on other brands distributed by the retailer (in compliance with article 6.2 of the Conditions of Use).

## GRAPHIC CHARTER

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### HOW TO KNOW WHERE AND HOW TO AFFIX THE NUTRI-SCORE ON FOOD PACKAGES?

A graphic charter accessible [online](#) define the rules (sizes, placements, etc.) to affix the Nutri-Score on food packages.

Except for some specific cases listed previously, the Nutri-Score should be affixed on the front-of the food package. It is not allowed to replace the logo by a QR code and display the Nutri-Score only online.

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### HOW TO KNOW THE PREFERRED PLACEMENTS ZONES FOR THE LOGO?

The Nutri-Score modules are positioned in the lower third of the front of the packaging.

On cylindrical or egg-shaped formats, the front is where most of the product's identity and information elements are presented (logo, brand, product name, etc.). Corresponding to the FIC-Regulation it is the "Main field of vision".

These rules also apply to the vertical versions of the module.



The rules for using the Nutri-Score for sales communications and promotions are detailed in the graphic charter accessible [online](#).

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## HOW TO DISPLAY NUTRI-SCORE FOR ASSORTMENTS?

For assortments:

- When the nutritional values are different, one Nutri-Score for each nutritional declaration must be displayed; Santé publique France offers a graphic charter that makes it possible to display several Nutri-Scores on the front of the assortment package.
- In the event that the nutritional tables produce the same Nutri-Score result, a single Nutri-Score can be displayed on the front (in the case of a compote with different flavours or products with one average nutritional statement)
- If this is an assortment where each person is expected to consume the entire product, an average Nutri-Score can be calculated (such as a 'dessert sampler' assortment comprising a crème brûlée, a macaroon and a chocolate cake for each person, which are consumed as a single product). If components of an assortment belong to groups with different calculation rules (for example a solid food with a beverage), this modality of calculation cannot be used and multiple Nutri-Score are to be presented.

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## IS THERE A GRAPHIC CHARTER THAT LAYS OUT THE RULES FOR USING THE LOGO ON E-COMMERCE SITES?

For this application, the size of the logo is not set and it is not subject to the proportionality rules for packages. However, it is important to ensure the logo is perfectly legible.

The other conditions for using the logo on e-commerce sites are the same as those required when products are sold in shops.

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## USE FOR PROMOTIONAL PURPOSE

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### CAN THE LOGO BE USED FOR PROMOTIONAL PURPOSES?

Article 7 of the Conditions of Use covers these provisions. See also additional terms and conditions in Territory Exhibits in Exhibits 4 et seq.

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### WHAT ARE THE RULES FOR USING THE NUTRI-SCORE FOR PROMOTIONAL PURPOSES?

The rules for using the Nutri-Score for sales communications and promotions are detailed in the graphic charter available [online](#).

In these cases, the producer can choose to include the communication logo only (without emphasis on one of the letters) and/or 3 to 5 Nutri-Score modules, all the same size and in full colour.

However, if the brand's entire engaged product range has only one or two colours, it is possible to only display the colours that match those of the brand.

The use of the Nutri-Score logo on catalogues, flyers, etc. is optional; only its use on packaging is mandatory. As soon as the logo is displayed on the front of the packaging, it is possible to add an explanation of the logo at the back of the packaging. The information provided there must only mention elements related to the score

calculation. It should not mention other information related to additives or preservatives for instance, that could give the impression that these components are part of the calculation.

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## PROTECTION AND USE OF THE NUTRI-SCORE MARK

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### CAN THE NUTRI-SCORE MARK BE REPRODUCED WITHOUT PERMISSION FROM SANTÉ PUBLIQUE FRANCE?

Wherever the Nutri-Score is used as a trademark in business, prior written permission must be obtained from Santé publique France or relevant regulator (see above).

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### CAN THE TERM “NUTRISCORE” BE REGISTERED OR USED IN A DOMAIN NAME OR AN URL?

Santé publique France does not authorize the registration or the use of a domain name with the word “nutriscore”. Santé publique France is the owner of several registered Nutri-Score trademarks including European Union trademarks. The reason for this prohibition is that any registration and use of a domain name with the word “nutriscore” is likely to infringe Santé publique France’s intellectual property rights and is also likely to create a confusion in the minds of the public concerning the relationships between Santé publique France and the operators of the Nutri-Score system.

Operators such as private or associative actors who wish to register and use the term “nutriscore” can request specific written permission to the appropriate regulator. Santé publique France reserves itself the right to grant or refuse permission to register or use the word “nutriscore” within any domain name, without prejudice to any action that Santé publique France may undertake.

Furthermore, the use of the word “nutriscore” as a title of a webpage and/or within an URL is permitted subject to compliance with applicable laws and regulations. For instance, Santé publique France tolerates the use of the following format: [www.\(name of the organization\).\(domain name extension\)/nutriscore](http://www.(name of the organization).(domain name extension)/nutriscore).

For any question or need to request permission on the use of the term “nutriscore” in a domain name or an URL, contact the relevant regulator.

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### WHY ARE THERE PENALTIES IN THE NUTRI-SCORE CONDITIONS OF USE?

Regarding the penalties mentioned by the Conditions of Use, it is important to remember that the Conditions of Use are concerned with protecting the Nutri-Score collective mark. This protection is thus grounded in intellectual property and industrial property rights (the trademark was registered with INPI and EUIPO).

As with any trademark, the purpose of the Conditions of Use are to protect industrial products and ensure the 'Nutri-Score' collective mark is used properly by businesses to prevent illegal behaviours, fraud and/or unfair competition. Thus, penalties are only invoked if businesses are using Nutri-Score incorrectly, for instance, displaying a false score, as this would be dishonest.

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### HOW CAN AN OPERATOR STOP USING THE NUTRI-SCORE?

After registering, the Operator has 24 months to put the Nutri-Score logo on all product categories available on the market.

The Operator may stop using the Nutri-Score for one or all of their brands at any time, provided Santé publique France or Regulators are informed of this change.

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## HOW CAN SOMEONE OBTAIN THE TRANSLATION OF THE NUTRI-SCORE CONDITIONS OF USE?

Non binding translations of the Conditions of Use are available in several languages. The French or English versions of the Conditions of Use on the website of Santé publique France remains binding. The other language versions can be downloaded from the website of the respective national competent authorities:

- France: <https://www.santepubliquefrance.fr/determinants-de-sante/nutrition-et-activitephysique/articles/nutri-score>
- Germany: : [https://www.bmel.de/SharedDocs/Downloads/DE/Ernaehrung/Lebensmittel-Kennzeichnung/nutriscore-Nutzungsbedingungen.pdf?\\_\\_blob=publicationFile&v=4](https://www.bmel.de/SharedDocs/Downloads/DE/Ernaehrung/Lebensmittel-Kennzeichnung/nutriscore-Nutzungsbedingungen.pdf?__blob=publicationFile&v=4)
- Belgium: <https://www.health.belgium.be/fr/nutri-score-pour-les-professionnels>
- Switzerland: <https://www.blv.admin.ch/blv/de/home/lebensmittel-undernaehrung/ernaehrung/nutri-score/nutri-score-lebensmittelproduzenten.html>
- Luxembourg: <https://securite-alimentaire.public.lu/fr/professionnel/Denrees-alimentaires/Etiquetage/etiquetage-base-et-nutritionnel/fop-nutri-score.html>
- The Netherlands: [www.nutriscorevoorbedrijven.nl](http://www.nutriscorevoorbedrijven.nl)

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## HOW CAN THE NUTRI-SCORE LOGOS BE OBTAINED FOR EDUCATIONAL, SCIENTIFIC OR JOURNALISTIC PRESENTATIONS?

The demands including a description of the intended use should be address to the relevant regulator

- for Belgium: [nutri-score@health.fgov.be](mailto:nutri-score@health.fgov.be)
- for Switzerland: [nutri-score@blv.admin.ch](mailto:nutri-score@blv.admin.ch)
- for Luxembourg: [nutriscore@alva.etat.lu](mailto:nutriscore@alva.etat.lu)
- for Germany: [nutri-score@ral.de](mailto:nutri-score@ral.de)
- for France, for other territories or multi-territories: [nutriscore@santepubliquefrance.fr](mailto:nutriscore@santepubliquefrance.fr).

## **APPENDIX 1: DEFINING FRUITS, VEGETABLES, LEGUMES in the Updated and the Original Algorithm AND NUTS AND RAPESEED, WALNUT AND OLIVE OILS in the Original Algorithm only**

The fruit, vegetables, legumes and nuts component of the Food Standard Agency (FSA) score was initially developed in the 2000s and was based on a food classification named Eurocode 2. An English version is available online<sup>9</sup>.

The purpose of this appendix is to clarify certain points in order to standardize the **manner in which the quantity of 'fruit, vegetables, legumes, nuts and rapeseed, walnut and olive oils' (original algorithm) and 'fruits, vegetables, and legumes' (Updated Algorithm) in a food is evaluated** so that the score can be calculated. The points covered are:

1. Which foods are included in the component for the score calculation?
2. Should pureed, concentrated, dried or powdered fruits, vegetables and legumes, as well as fruit and vegetable juices, be included when calculating the quantity of fruits and vegetables in a product to determine the score? If so, how are the amounts of these processed fruits and vegetables calculated?
3. Should the quantities of foods qualifying in the component in a product be calculated before or after cooking?

### **1. DEFINING FOODS QUALIFYING IN THE COMPONENT**

**The detailed list of the various foods qualifying in this component is available in Appendix 2.**

The foods included in the following groups from the Eurocode 2 classification<sup>10</sup> (in English) can be taken into account for the calculation of the component:

- **In both the Original and the Updated Algorithms:**

i. Group 7.10 (Pulses) (i.e. Legumes);

ii. Group 8.10 (Leaf vegetables); 8.15 (Brassicas); 8.20 (Stalk vegetables); 8.25 (Shoot vegetables); 8.30 (Onion-family vegetables); 8.38 (Root vegetables); 8.40 (Fruit vegetables); 8.45 (Seed vegetables and immature pulses); 8.50 (Edible fungi); 8.55 (Seaweeds and algae); 8.60 (Vegetable mixtures)

iii. Group 9.10 (Malaceous fruit); 9.20 (Prunus species fruit); 9.25 (Other stone fruit); 9.30 (Berries); 9.40 (Citrus fruit); 9.50 (Miscellaneous fruit); 9.60 (Fruit mixtures).

iv. Group 12.20 (Herbs)

- **In the Original Algorithm only:**

Group 7.20 (underground pulses); 7.40 (nuts)

For this algorithm, **olive, walnut and rapeseed oils** are also included.



#### **Clarifications:**

- **Pickles** are a variety of CUCUMIS SATIVUS, like cucumber. In light of the botanical name, they are listed as vegetables.
- **Capers** are not listed, they are not included in vegetable calculations.

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<sup>10</sup>accessed from <http://www.danfood.info/eurocode/>



The following are not counted:

- × **Tubers**, particularly potatoes and **other starchy vegetables** (such as yams or manioc from Group 8.34) are excluded from the calculations.
- × **Pulse and maize flours** are not counted for the fruit and vegetables calculations either.
- × **Quinoa**, the nutritional composition of which is similar to that of cereals, is not considered a vegetable.
- × **Spices**: do not belong to generic Eurocode group 8 (which contains vegetables), but to group 4 instead.
- × **Chia, poppy, sunflower, flax seeds and pine nuts** that belong to Eurocode group 7.30 not covered by the FSA document.
- × **Other foods that do not belong to Eurocode groups 9, 8, 7.10, 7.20, 7.40 and 12.20.**

## 2. CALCULATING THE QUANTITY OF FRUITS, VEGETABLES AND LEGUMES IN PROCESSED PRODUCTS

- **Acceptable levels of processing for inclusion in the calculation**

The health benefits of fruits and vegetables are associated with the whole product, **including the vitamins they provide**.

Processing can result in loss of fibre and vitamins. Therefore, it would not be appropriate for ingredients such as concentrated fruit juice sugars that are added to foods to increase sweetness to count for the purpose of calculating a score in the same way as intact fruit and vegetables.

**Intact fruits and vegetables (including those that are cooked and dried) and minimally processed fruit, vegetables and legumes (peeled, sliced, tinned, frozen, purees, pulp, grilled, roasted or marinated) count for the purpose of calculating a score.**

**In the Original Algorithm, roasted nuts can be also counted.**

**However, fruits, vegetables and legumes that are subject to further processing (e.g. concentrated fruit juice sugars, powders, freeze-drying, candied fruits, fruits in stick form, flours leading to loss of water) do not count.** As an example, corn in the form of popcorn or soy proteins cannot be considered as vegetables. Regarding the frying process, fried vegetables which are thick and only partially dehydrated by the process can be taken into account, whereas crisps which are thin and completely dehydrated are excluded.

**Any addition of external ingredients that are not classified as Fruits, Vegetables, Legumes cannot be counted** (with exception of reconstitution with water to 100% concentrated fruit juices and dehydrated vegetable). For example, in the case of addition of sugars/ honey on fruits (or nuts in the Original Algorithm), only the fruits (or nuts) proportion is included in the fruit and vegetable component. Similarly, as detailed previously, additional water added to dilute coconut in coconut milk is not included in the fruit and vegetable component.

Fruits and vegetable juices can be taken into account for the following categories, based on the Directive n° 2001/112/CE:

- Fruit juice (as described in Annex I.I.1.a)
- Fruit juice from concentrate (as described in Annex I.I.1.b)
- Fruit nectar (as described in Annex I.I.4). However, added sugars are not included in the fruit and vegetable component.

Other categories are excluded for the Fruit and Vegetable component:

- Concentrated fruit juice (as described in Annex I.I.2). Only 100% reconstitution shall be taken into account.

- Concentrated fruit purée for use in the manufacture of fruit nectar (as described in Annex I.1.4). Only 100% reconstitution shall be taken into account.
- Powdered/ Dehydrated fruit juice (as described in Annex I.1.3)

**Water extracted fruit juices** cannot be counted in the Fruit and Vegetable component.

Fruit or vegetable content in beverages that go through a process aiming at removing alcohol from the beverage cannot be counted.

- **Methods for calculating processed fruits, vegetables and legumes**

Previous work has found that:

- 15-20 g of dried fruit and 25-30 g of ready-to-eat (semi-hydrated) fruit are equivalent to 80 g of fresh fruit.
- 40 g of dried legumes are equivalent to 80 g of fresh legumes.
- 20 g of tomato concentrate and 25 g of tomato ketchup are equivalent to 80 g of fresh tomato.

This would suggest that, for the purposes of calculating nutrient profiling scores, the amount of dried fruit or vegetables/legumes or concentrated vegetable present in a food should be multiplied by a standard factor when calculating the amount per 100 g of a product. However, this procedure could result in anomalous results. For example, if the amount of dried fruit in a 'fruit and cereal bar' were to be multiplied by 2, then a bar weighing 75 g and containing 50 g dried fruit would appear to have a fruit content of  $100/75 = 133\%$ , despite there being 25 g of non-fruit constituents.

That is why the decision was made to multiply the amount of fresh or concentrated fruit or vegetables/legumes by an agreed amount and divide by the weight of the non-fruit/vegetable constituents, plus that of the fruit or vegetable multiplied by the agreed amount. A multiplier of 2 was viewed as optimal.

Therefore, so as not to over-emphasise their importance to a healthy diet, the weight of dried fruit and vegetables/legumes and concentrated vegetables/legumes should be **multiplied by 2** when calculating the amount of fruit and vegetables/legumes in 100 g of food.

For reminder, concentrated fruit juices and puree that have not been rehydrated to 100% cannot be taken into account.

*In the above example, using a multiplier of 2, the fruit content of the fruit and cereal bar would be:  $(50 \times 2) / (25 + (50 \times 2)) = 100/125 = 80\%$ .*

The factor of 2 applies, regardless of the concentration factor. It is not possible to use the reconstitution factor in accordance with the 2012/122/EC directive. Moreover, even if the grammage or percentage of tomato is given in the list of ingredients once reconstituted in accordance with the 2012/122/EC directive, the score must be calculated based on the concentrated product (before reconstitution) by applying the factor of 2. The multiplier of 2 should only be applied to prepared concentrated purees such as tomato puree. For a triple-concentrated tomato puree, the same multiplier of 2 is applied.

### **3. WHICH AMOUNT OF FRUITS, VEGETABLES, LEGUMES (AND NUTS AND RAPESEED, WALNUT AND OLIVE OILS IN THE ORIGINAL ALGORITHM) TO CONSIDER WHEN CALCULATING THE SCORE?**

The proportion of fruits, vegetables, legumes (and nuts and rapeseed, walnut and olive oils in the Original Algorithm) should be aligned with values considered when elaborating the list of ingredients (even though they are not explicitly indicated on the packaging).

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## SUMMARY OF RECOMMENDATIONS

In this part, to simplify explanations and formulas, **the component was limited to the fruits, vegetables, and legumes content.** However, **for the Original Algorithm, nuts and rapeseed, walnut, and olive oils should be taken into account as well.**

The **percentage of fruits, vegetables, and legumes**, in 100 g of food is calculated as follows:

The % of f, v, l\* in a product =

$$\frac{(\text{Weight of f, v, l}) + (2 \times \text{weight of dried f, v, l})}{(\text{Weight of f, v, l}) + (2 \times \text{weight of dried f, v, l}) + (\text{Weight of non-f, v, l ingredients})} \times 100$$

*f, v, l: fruits, vegetables, legumes, including juices and purees;*

*Dried f, v, l: includes vegetable concentrates*

- **List of food products considered when calculating scores (detailed list Appendix 2)**

### For the Original and the Updated Algorithms:

#### **Fruits:**

- *Prunus* species fruit
- Apple, pear, quince, medlar
- Date, lychee, persimmon
- Berries, grapes, cherries, blackcurrants, strawberries, red currants, blackberries, cranberries, bilberries, etc.
- Citrus fruit: lemon, orange, grapefruit, kumquat, tangerine, etc.
- Banana, kiwi fruit, pineapple, melon, fig, mango, passionfruit, guava, papaya, pomegranate, cashew fruit, carambola, durian, rambutan, sweetsop, prickly pear, sapodilla, breadfruit, tamarillo, tamarind

#### **Vegetables:**

- Leaf vegetables: endive, lettuce (all types: leaf lettuce, arugula, escarole, etc.), spinach, lamb's lettuce, dandelion greens, nettle, beet greens, sorrel, etc.
- Brassicas: cabbage (all types: cauliflower, red cabbage, Brussels sprouts, curly kale, green cabbage, Chinese cabbage, watercress, radish, broccoli, etc.)
- Stalk vegetables: celery, fennel, rhubarb
- Shoot vegetables: asparagus, chicory, globe artichoke, palm hearts, bamboo shoots, taro shoots, etc.
- Onion, shallot, leek, garlic, chive, parsley, other herbs
- Root vegetables: carrot, salsify, celeriac, radish, parsnip, beetroot, chicory root
- Fruit vegetables: tomato, aubergine, cucumber, courgette, sweet pepper, chilli pepper, squash, various gourds, green banana, plantain, avocado, olive, pickle
- Flower-head vegetables: pumpkin flower
- Sprouted vegetables: pea, broad bean, sweet corn, soya bean
- Edible fungi
- Seaweeds and algae

#### **Legumes:**

- Peas (various types: chickpea, green pea, pigeon pea, etc.)
- Beans (various types: Lima, red, etc.)

- Lentils (various types: green, yellow, French, etc.)
- Cowpea, soya bean, carob bean, broad bean, etc.

**Herbs:**

- Basil, Coriander, Lemon grass, Marjoram, Mint, Oregano, Sage, etc.

**For the Original Algorithm also:**

**Nuts:**

- Walnut, hazelnut, pistachio, Brazil nut, cashew, pecan, coconut (see clarifications above), peanut, almond, chestnuts

**Oils:**

- Rapeseed, walnut and olive oils

**Elements that are not counted in the score calculation are detailed in the previous section.**

- **Calculating the amount of fruit, vegetables, legumes (and nuts in the Original Algorithm) in a processed product**

Only intact and minimally processed fruits, vegetables and legumes should count for the purpose of calculating a score. Fruits and vegetables that have been subject to further processing should not count (see details of processing above).

In the Original Algorithm, nuts count, whether they are whole, dried, light-dried, roasted, chopped, grated or ground.

- **Calculating score before or after cooking**

The amount of fruits and vegetables in the product (g per 100 g) can be calculated before or after cooking. However, when calculating the quantity of fruits and vegetables in a composite food, all the ingredients should be in the same state – either raw or cooked.

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## EXAMPLES

Two examples of application of the generic formula:

The % of f, v, l\* in a product =

$$\frac{(\text{Weight of f, v, l}) + (2 \times \text{weight of dried f, v, l})}{(\text{Weight of f, v, l}) + (2 \times \text{weight of dried f, v, l}) + (\text{Weight of non-f, v, l ingredients})} \times 100$$

*f, v, l: fruits, vegetables, legumes, including juices and purees;*

*Dried f, v, l: includes vegetable concentrates*

### 1. Suppose a portion of fruit cake weighing 150 g consists of

- 15 g of cherries,
- 25 g of raisins,
- 15 g of mixed nuts,
- 95 g of other non-fruit, vegetable, pulse or nut ingredients

In the **Original Algorithm**, the percentage of fruits, vegetables, legumes, nuts, and oils is:

$$\frac{15 (\text{cherries}) + 15 (\text{nuts}) + (2 \times 25 (\text{raisins}))}{15 + 15 + (2 \times 25) + 95 (\text{other ingredients})} \times 100 = 46\%$$

In the **Updated Algorithm**, the percentage of fruits, vegetables, and legumes is:

$$\frac{15 (\text{cherries}) + (2 \times 25 (\text{raisins}))}{15 + (2 \times 25) + 95 (\text{other ingredients}) + 15 (\text{Nuts})} \times 100 = 37\%$$

### 2. Suppose a pizza weighing 320 g consists of

- 50 g of cooked vegetables
- 20 g of tomato concentrate
- 250 g of other ingredients

The percentage of fruits, vegetables, legumes, nuts, and oils is:

$$\frac{50 (\text{vegetables}) + (2 \times 20 (\text{concentrate}))}{50 + (2 \times 20) + 250 (\text{other ingredients})} \times 100 = 26\%$$

**APPENDIX 2: Foods included in the fruits, vegetables, legumes component, in the Updated Algorithm (Nutri-Score 2023) and nuts and rapeseed, walnut and olive oils qualifying in the component, in the Original Algorithm (Nutri-Score 2017)**

**Additional fruits, vegetables, legumes qualifying in the component (in both Original and Updated Algorithms) not listed in the Eurocode 2 classification**

<b>Common name of ingredient</b>	<b>Latin name</b>	<b>Arguments for inclusion in the Fruits / Vegetables / Legumes component of the Nutri-Score</b>
<b>Azuki bean</b>	<i>Vigna angularis</i>	Other dried beans are mentioned in the Eurocode 7.10 group, such as the black-eyed bean ( <i>Vigna unguiculata</i> ) 7.10.46
<b>Black mushroom</b>	<i>Auricularia polytricha</i>	Other edible mushrooms are listed in the Eurocode 8.50 group.
<b>Trumpets of death</b>	<i>Craterellus cornucopioïdes</i>	Other edible mushrooms are listed in Eurocode group 8.50, including some from the same family such as Chanterelle ( <i>Cantharellus cibarius</i> ) 8.50.40
<b>Chinese chives</b>	<i>Allium fistulosum L</i>	Other similar ingredients include chives ( <i>Allium schoenoprasum</i> ) 8.30.50
<b>Goji berry</b>	<i>Lycium barbarum</i>	Many other berries are listed in category 9.30 Berries
<b>Large-fruited blueberry or large-fruited cranberry</b>	<i>Vaccinium macrocarpon</i>	Other cranberries are listed in category 9.30 Berries, such as <i>Vaccinium oxycoccus</i> .
<b>Sprouted vegetables (e.g. Bean sprout, Sprouted alfalfa)</b>	<i>Taugeh</i> <i>Alfalfa</i>	Beans of the sprouted vegetables are included in the Eurocode.

**Eurocode 2 classification – groups included in the component (in both Original and Updated Algorithms)**

<b>7.10</b>	<b>Pulses (corresponding to Legumes in the Nutri-Score)</b>		
<b>7.10.10</b>	Dried pea	<i>Pisum sativum</i>	Inc. Whole dried pea, Split pea
<b>7.10.15</b>	Chick pea	<i>Cicer arietinum</i>	(whole or split) Bengal gram, Garbanzo, Ceci
<b>7.10.20</b>	Dried broad bean	<i>Vicia faba</i>	
<b>7.10.25</b>	Lentil	<i>Lens esculenta</i>	Varieties: Green, Orange, Yellow, Puy, Indian brown
<b>7.10.30</b>	Common bean	<i>Phaseolus vulgaris</i>	<u>Common bean food items</u>
<b>7.10.34</b>	Dried lima bean	<i>Phaseolus lunatis</i>	Dried butter bean
<b>7.10.38</b>	Mung bean	<i>Phaseolus aureus</i>	Green gram, Golden gram
<b>7.10.42</b>	Urd bean	<i>Phaseolus mungo</i>	Black gram
<b>7.10.46</b>	Black eye bean	<i>Vigna unguiculata</i>	Blackeye pea, Chloris, Cowpea
<b>7.10.50</b>	Soya beans	<i>Glycine max</i>	Chinese black bean, Manchurian bean, Soybean
<b>7.10.xx</b>	Carob fruit	<i>Ceratonia siliqua</i>	Carob bean, Locust bean.
<b>7.10.xx</b>	Lupin(e)s	<i>Lupinus spp</i>	

## VEGETABLES

### 8.10 Leaf vegetables

8.10.10	Endive	<i>Cichorium endivia</i>	inc. Curly endive, Batavian endive, Radicchio
8.10.12	Lettuce	<i>Lactuca sativa</i>	inc. Iceberg lettuce, Cabbage lettuce, Cos lettuce, Leaf Lettuce
8.10.16	Lamb's lettuce	<i>Valerianella olitoria</i>	Corn salad, Mâche (Fr)
8.10.20	Swiss chard	<i>Beta vulgaris var cicla</i>	syn. Chard, Silver beet, Seakale beet, Leaf beet; inc. Spinach beet, Ruby/Rhubarb beet
8.10.24	Spinach	<i>Spinacia oleracea</i>	Spinage
8.10.28	Garden orache	<i>Atriplex hortensis</i>	Orach
8.10.30	Cress seedling	<i>Lepidium sativum</i>	
8.10.32	Mustard seedling	<i>Sinapis alba</i>	
8.10.34	Land cress	<i>Barbarea verna</i>	American cress, Winter cress
8.10.36	Watercress	<i>Nasturtium officinale</i>	
8.10.40	Vine leaf	<i>Vitis vinifera</i>	
8.10.44	Dandelion leaf	<i>Taraxacum officinalis</i>	
8.10.48	Nettle	<i>Urtica dioica</i>	Perennial nettle
8.10.50	Sorrel	<i>Rumex</i> spp.	syn. Sour grass; inc. Common sorrel, French sorrel
8.10.55	Purslane	<i>Portulaca oleracea</i>	
8.10.60	Parsley	<i>Petroselinum crispum</i>	

### 8.15 Brassicas

8.15.10	<u>Broccoli</u>	<i>Brassica oleracea var italica</i>	
8.15.12	Broccoli tops	<i>Brassica oleracea var italica</i>	Mainly leaves
8.15.15	Cauliflower	<i>Brassica oleracea var botrytis</i>	
8.15.20	<u>Cabbage</u>	<i>Brassica oleracea var capitata</i>	Inc. White cabbage, Spring greens
8.15.24	Red cabbage	<i>Brassica oleracea var capitata rubra</i>	
8.15.28	Chinese cabbage	<i>Brassica oleracea var pekinensis</i>	Celery cabbage
8.15.32	Cabbage penca		
8.15.40	Brussels sprouts	<i>Brassica oleracea var gemmifera</i>	
8.15.42	Brussels tops	<i>Brassica oleracea var gemmifera</i>	Cabbage-like top of plant
8.15.46	Turnip tops	<i>Brassica rapa var rapifera</i>	
8.15.50	Kohlrabi	<i>Brassica oleracea var gongylodes</i>	Turnip cabbage
8.15.55	Curly kale	<i>Brassica oleracea var acephala</i>	Borecole

<b>8.20</b>	Stalk vegetables		
<b>8.20.10</b>	Celery	<i>Apium graveolens var dulce</i>	
<b>8.20.20</b>	Fennel	<i>Foeniculum vulgare var dulce</i>	Florence fennel
<b>8.20.30</b>	Sea kale	<i>Crambe maritima</i>	
<b>8.20.50</b>	Rhubarb	<i>Rheum rhaponticum</i>	Pie-plant
<b>8.25</b>	Shoot vegetables		
<b>8.25.10</b>	Asparagus	<i>Asparagus officinalis var altilis</i>	
<b>8.25.20</b>	Chicory	<i>Cichorium intybus</i>	Belgian / white chicory, Witloof
<b>8.25.30</b>	Globe artichoke	<i>Cynara scalyms</i>	French artichoke, Leafy artichoke
<b>8.25.40</b>	Bamboo shoot	<i>Bambusa spp.</i>	
<b>8.25.50</b>	Palm heart	<i>Palmaceae spp.</i>	
<b>8.30</b>	Onion-family vegetables		
<b>8.30.10</b>	Onion	<i>Allium cepa</i>	inc. Pickling onion, Red onion, Spanish onion
<b>8.30.15</b>	Spring onion	<i>Allium cepa</i>	
<b>8.30.20</b>	Shallot	<i>Allium ascalonicum</i>	
<b>8.30.30</b>	Leek	<i>Allium ampeloprasum var porrum</i>	
<b>8.30.40</b>	Garlic	<i>Allium sativum</i>	
<b>8.30.50</b>	Chives	<i>Allium schoenoprasum</i>	Chive garlic
<b>8.38</b>	Root vegetables		
<b>8.38.10</b>	Carrot	<i>Daucus carota</i>	
<b>8.38.20</b>	Salsify	<i>Scorzonera hispanica</i>	Vegetable oyster; inc. Scorzonera (Black salsify)
<b>8.38.30</b>	Celeriac	<i>Apium graveolens var rapaceum</i>	
<b>8.38.34</b>	Parsnip	<i>Pastinaca sativa</i>	
<b>8.38.38</b>	Turnip	<i>Brassica rapa var rapifera</i>	
<b>8.38.42</b>	Swede	<i>Brassica napus var napobrassica</i>	Rutabaga, Swedish turnip, Yellow turnip
<b>8.38.50</b>	Radish	<i>Raphanus sativus</i>	Inc. Red radish, White radish, Black radish, Daikon radish
<b>8.38.55</b>	Beetroot	<i>Beta vulgaris var conditiva</i>	Red beet
<b>8.38.60</b>	Parsley root	<i>Petroselinum crispum var tuberosus</i>	Parsley potato, Hamburg parsley
<b>8.40</b>	Fruit vegetables		
<b>8.40.10</b>	Tomato	<i>Lycopersicum esculentum</i>	Peruvian apple
<b>8.40.15</b>	Aubergine	<i>Solanum melongena</i>	Egg plant
<b>8.40.20</b>	Sweet pepper	<i>Capsicum annum var grossum</i>	Bell pepper, Capsicum pepper; inc. various coloured forms
<b>8.40.25</b>	Chilli pepper	<i>Capsicum frutescens</i>	Pimento
<b>8.40.30</b>	Cucumber	<i>Cucumis sativa</i>	

<b>8.40.40</b>	Courgette	Cucurbita pepo	Zucchini; inc. Marrow (mature)
<b>8.40.45</b>	Cucurbita squash	Cucurbita spp.	Inc. Acorn squash, Spaghetti squash, Custard squash, Golden nugget, Pumpkin
<b>8.40.49</b>	Other gourds	Cucurbitaceae spp.	Inc. Ash gourd, Bottle gourd, Butternut squash, Chayote, Snake squash
<b>8.40.50</b>	Akee	Blighia sapida	Akee, Akee apple
<b>8.40.52</b>	Breadfruit	Artocarpus attilis	See also: <u>Jack fruit</u>
<b>8.40.54</b>	Matoki	Musa sapientium	Green banana; see also: <u>Banana</u>
<b>8.40.56</b>	Plantain	Musa paradisiaca	Adam's fig; see also: <u>Banana</u>
<b>8.40.60</b>	Avocado	Persea americana	Alligator pear
<b>8.40.65</b>	Olive	Olea europaea	
<b>8.45</b>	Pod and seed vegetables		
<b>8.45.10</b>	Pea	Pisum sativum	Green / garden pea
<b>8.45.20</b>	Broad bean	Vicia faba	Faba bean, Field bean, Horse bean
<b>8.45.25</b>	Wax beans	Phaseolus lunatis	Butter bean, Lima bean
<b>8.45.30</b>	French bean	Phaseolus vulgaris	Green bean
<b>8.45.40</b>	Runner beans	Phaseolus coccineus	Green bean, String bean
<b>8.45.50</b>	Sweet corn	Zea mays	Sweet maize; inc. "Baby corn" (immature)
<b>8.45.60</b>	Okra	Hibiscus esculentus	Gumbo, Ladyfinger, Okro
<b>8.50</b>	Edible fungi		
<b>8.50.10</b>	Cultivated mushroom	Agaricus bisporus	Inc. Button mushroom, Cup mushroom, Open mushroom
<b>8.50.15</b>	Field mushroom	Agaricus spp.	
<b>8.50.20</b>	Honey mushroom	Armillaria mellea	Honey agaric, Honey fungus
<b>8.50.25</b>	Boletus	Boletus (and other) spp.	Inc. Yellow boletus, Red boletus, Rough stemmed boletus, Ringed boletus
<b>8.50.30</b>	Truffle	Tuber melanosporum	Swine bread
<b>8.50.35</b>	Morel	Morchella esculanta	
<b>8.50.40</b>	Cantharelle	Cantharellus cibarius	
<b>8.50.45</b>	Orange agaric	Lactarius deliciosus	Saffron milk-cap
<b>8.50.50</b>	Oyster mushroom	Pleurotus ostreatus	
<b>8.50.55</b>	Shiitake mushroom	Lentinus edodes	
<b>8.50.60</b>	Straw mushroom	Volvaria volvaria	
<b>8.55</b>	Seaweeds		
<b>8.55.10</b>	Irish moss	Chondrus crispus	Carrageen moss
<b>8.55.20</b>	Kombu	Laminaria spp.	
<b>8.55.30</b>	Laver	Porphyra spp.	Inc. Sea lettuce, Nori (Japanese laver)

<b>8.55.40</b>	Wakame	Undaria spp.
<b>8.60</b>	Vegetable mixtures	
<b>8.60.10</b>	<u>Vegetable mixes</u>	
<b>8.60.20</b>	Mustard and cress	Sinapis alba / Lepidium sativum
<b>8.60.30</b>	Pot-herb	

## FRUITS

### 9.10 Malaceous fruit

<b>9.10.10</b>	<u>Dessert apple</u>	Pyrus malus / Malus pumila	Inc. Granny Smith, Golden Delicious, Discovery
<b>9.10.15</b>	<u>Cooking apple</u>	Pyrus malus / Malus pumila	Inc. Bramley's Seedling
<b>9.10.20</b>	Pear	Pyrus communis	Inc. Conference, Doyenne du Comice, William's Bon Chrétien
<b>9.10.25</b>	Nashi pear	Pyrus pyrifolia	Asian pear
<b>9.10.30</b>	Quince	Cydonia oblongo	
<b>9.10.40</b>	Medlar	Mespilus germanica	
<b>9.10.50</b>	Loquat	Eriobotrya japonica	Japanese medlar

### 9.20 *Prunus* species fruit

<b>9.20.10</b>	Apricot	Prunus armeniacea	
<b>9.20.20</b>	Peach	Prunus persica	
<b>9.20.25</b>	Nectarine	Prunus persica var nectarina	
<b>9.20.30</b>	Plum	Prunus domestica	
<b>9.20.32</b>	<u>Damson</u>	Prunus domestica var institia	Inc. Bullace, Prune damson
<b>9.20.34</b>	Mirabelle	Prunus domestica var syriaca	Syrian plum
<b>9.20.36</b>	Greengage	Prunus domestica var italica	
<b>9.20.40</b>	Sweet cherry	Prunus avium	Gean
<b>9.20.45</b>	Sour cherry	Prunus cerasus	Acid cherry; inc. Morello cherry
<b>9.20.50</b>	Chickasaw plum	Prunus angustifolia	
<b>9.20.55</b>	Susina	Prunus salicina	Japanese plum
<b>9.20.60</b>	Sloe	Prunus spinosa	Blackthorn, Sloe plum

### 9.25 Other stone fruit

<b>9.25.30</b>	Date	Phoenix dactylifera	
<b>9.25.40</b>	Lychee	Litchi chinensis	Litchi, Lichi
<b>9.25.44</b>	Persimmon plum	Diospyros kaki	Date plum, Kaki, Sharon fruit
<b>9.25.48</b>	Barbados cherries	Malpighia spp.	Acerolas, West Indian cherries

### 9.30 Berries

<b>9.30.10</b>	White grapes	Vitis vinifera
<b>9.30.12</b>	Black grapes	Vitis vinifera
<b>9.30.15</b>	Strawberries	Fragaria vesca

<b>9.30.20</b>	Raspberries	<i>Rubus idaeus</i>	
<b>9.30.22</b>	Loganberries	<i>Rubus loganobaccus</i>	
<b>9.30.24</b>	Blackberries	<i>Rubus fruticosus</i>	
<b>9.30.26</b>	Dewberries	<i>Rubus caesius</i>	Youngberries
<b>9.30.28</b>	Cloudberries	<i>Rubus chamaemorus</i>	Averin, Knotberries
<b>9.30.30</b>	Gooseberries	<i>Ribes grossularia</i>	Wine berries
<b>9.30.32</b>	Black currants	<i>Ribes nigrum</i>	
<b>9.30.34</b>	Red currants	<i>Ribes rubrum</i>	
<b>9.30.36</b>	White currants	<i>Ribes sativum</i>	
<b>9.30.40</b>	Cranberries	<i>Vaccinium oxycoccus</i>	
<b>9.30.42</b>	Bilberries	<i>Vaccinium myrtillus</i>	Huckleberries, Whortleberries
<b>9.30.44</b>	Cowberry	<i>Vaccinium vitis var idaea</i>	Foxberries, Mountain cranberries, Red bilberries, Red whortleberries
<b>9.30.46</b>	Blueberries	<i>Vaccinium corymbosum</i> / <i>Vaccinium angustifolium</i>	
<b>9.30.50</b>	Elderberries	<i>Sambuca nigra</i>	
<b>9.30.54</b>	Rowanberries	<i>Sorbus aucuparia</i>	
<b>9.30.58</b>	Physalis	<i>Physalis peruviana</i>	Cape gooseberry, Chinese lantern, Golden berry
<b>9.30.62</b>	Mulberries	<i>Morus</i> spp.	Inc. Black mulberry, White mulberry
<b>9.30.66</b>	Bearberries	<i>Arctostaphylos uva-ursi</i>	Foxberries, Marranitas
<b>9.30.70</b>	Sea buckthorn	<i>Hippophae rhamnoides</i>	
<b>9.40</b>	Citrus fruit		
<b>9.40.10</b>	Lemon	<i>Citrus limonum</i>	
<b>9.40.20</b>	Orange	<i>Citrus sinensis</i>	Sweet orange
<b>9.40.25</b>	Tangerine	<i>Citrus reticulata</i>	Mandarin orange; inc. Clementine, Satsuma
<b>9.40.30</b>	Grapefruit	<i>Citrus paradisi</i>	
<b>9.40.35</b>	Pomelo	<i>Citrus grandis</i>	Pummelo, Shaddock
<b>9.40.40</b>	Lime	<i>Citrus aurantifolia</i>	
<b>9.40.50</b>	Kumquat	<i>Fortunella japonica</i>	Cumquat
<b>9.50</b>	Miscellaneous fruit		
<b>9.50.10</b>	Banana	<i>Musa</i> (infertile hybrid)	See also: <u>Plantain</u>
<b>9.50.14</b>	Pineapple	<i>Ananas comosus</i>	Ananas, Pine
<b>9.50.18</b>	Kiwi fruit	<i>Actinidia chinensis</i>	Chinese gooseberry, Monkey peach
<b>9.50.22</b>	Melon	<i>Cucumis melo</i>	Inc. Ogen, Cantaloupe, Honeydew, Gallia melons
<b>9.50.26</b>	Water melon	<i>Citrullus vulgaris var lanatus</i>	
<b>9.50.30</b>	Fig	<i>Ficus carica</i>	

<b>9.50.32</b>	Mango	Mangifera indica	
<b>9.50.34</b>	Pomegranate	Punica granatum	
<b>9.50.36</b>	Passionfruit	Passiflora edulis	Purple granadilla
<b>9.50.38</b>	Cashew fruit	Anacordium occidentale	Christmas apple
<b>9.50.40</b>	Guava	Psidium guayava	
<b>9.50.42</b>	Papaya	Carica papaya	Papaw
<b>9.50.44</b>	<u>Custard apple</u>	Anona spp.	Inc. Sour sop, Sweet sop, Bullock's heart
<b>9.50.46</b>	Prickly pear	Opuntia ficus indica	Indian fig cactus
<b>9.50.48</b>	Rose hip	Rosa canina	Rose berry, Rose haw
<b>9.50.50</b>	<u>Sapodilla</u>	Achras sapota	Naseberry, Sapodilla plum
<b>9.50.52</b>	Carambola	Averrhoa carambola	Star apple, Star fruit
<b>9.50.54</b>	Durian	Durio zibethinus	Durion
<b>9.50.56</b>	Jack fruit	Artocarpus heterophylla	Jack; see also: <u>Breadfruit</u>
<b>9.50.58</b>	Chayote	Sechium edule	
<b>9.50.60</b>	Rambutan	Nephelium lappaceum	
<b>9.50.62</b>	Tamarillo	Cyphomandra betacea	Tree tomato
<b>9.50.64</b>	Tamarinde	Tamarindus indica	
<b>9.60</b>	Fruit mixtures		
<b>9.60.10</b>	Fruit cocktail		Contg. pear, peach, pineapple, grape, cherry
<b>9.60.20</b>	Fruit salad		Contg. banana, orange, apple, pear, grape

<b>12.20</b>	<b>Herbs</b>		
<b>12.20.10</b>	Angelica	Angelica archangelica	(leaf, stem, root, seed) see also <u>Candied angelica</u>
<b>12.20.12</b>	Basil	Ocimum basilicum	(leaf)
<b>12.20.14</b>	Bay	Laurus nobilis	(leaf)
<b>12.20.16</b>	Bergamot	Monarda didyma	(leaf, flower)
<b>12.20.18</b>	Burnet	Poterium sanguisorba	(leaf)
<b>12.20.20</b>	Borage	Borago officinalis	(flower, leaf)
<b>12.20.22</b>	Chervil	Anthriscus cerefolium	(leaf)
<b>12.20.24</b>	Chamomile	Chamaemelum nobile	(leaf, flower)
<b>12.20.26</b>	Comfrey	Symphytum officinale	(leaf, root)
<b>12.20.28</b>	Coriander	Coriandrum sativum	(leaf, root)
<b>12.20.30</b>	Curry	Chalcas koenigii	(leaf)
<b>12.20.32</b>	Dill	Anethum graveolens	(leaf)
<b>12.20.34</b>	Fennel	Foeniculum vulgare	(leaf, stem, seed)
<b>12.20.36</b>	Fenugreek	Trigonella foenum-graceum	(leaf)



<b>12.20.38</b>	Hop	<i>Humulus lupulus</i>	(flower, shoot)
<b>12.20.40</b>	Hyssop	<i>Hysoppos officinalis</i>	(leaf)
<b>12.20.42</b>	Lemon balm	<i>Melissa officinalis</i>	(leaf)
<b>12.20.44</b>	Lemon grass	<i>Cymbopogon</i> spp.	(leaf)
<b>12.20.46</b>	Lemon verbena	<i>Lippia citriodora</i>	(leaf)
<b>12.20.48</b>	Lovage	<i>Levisticum officinale</i>	(leaf, stem, root, seed)
<b>12.20.50</b>	Marigold	<i>Calendula officinalis</i>	(petal)
<b>12.20.52</b>	Marjoram	<i>Origanum majorana</i>	(leaf) also Sweet marjoram, Spanish wild marjoram
<b>12.20.54</b>	Mint	<i>Mentha</i> spp.	(leaf)
<b>12.20.56</b>	Nasturtium	<i>Tropaeolum majus</i>	(leaf, petal, seed, seed pod)
<b>12.20.58</b>	Oregano	<i>Origanum vulgare</i>	(leaf, flower)
<b>12.20.60</b>	Rosemary	<i>Rosmarinus officinalis</i>	(leaf)
<b>12.20.62</b>	Sage	<i>Salvia officinalis</i>	(leaf)
<b>12.20.64</b>	Savory	<i>Saturcia</i> spp.	(leaf) inc. Winter savory, Summer savory
<b>12.20.66</b>	Tansy	<i>Chrysanthemum vulgare</i>	(leaf)
<b>12.20.68</b>	Tarragon	<i>Artemesia dracunculus</i>	(leaf)
<b>12.20.70</b>	Thyme	<i>Thymus</i> spp.	(leaf)
<b>12.20.72</b>	Woodruff	<i>Asperula odorata</i>	(leaf)
<b>12.20.74</b>	Yarrow	<i>Achillea millefolium</i>	(leaf, root, seed)

**Other foods qualifying in the component for the Original Algorithm only**

**OILS:** rapeseed, walnut and olive oils

**NUTS**

**7.20** Underground pulses

**7.20.10** Peanut *Arachis hypogea* Groundnut, Monkey nut

**7.40** Nuts

**7.40.10** Walnut *Juglans regia*

**7.40.14** Hazelnut *Corylus avellana*

**7.40.18** Filbert *Corylus maxima*

**7.40.22** Coconut *Cocos nucifera* Cokernut

**7.40.26** Brazil nut *Bertholletia excelsa* Paranut, Cream nut

**7.40.30** Hickory nut *Carya illinoensis* Pecan nut

**7.40.34** Cashew nut *Anacardium occidentale*

**7.40.38** Almond, sweet *Prunus amygalus dulcis*

**7.40.42** Almond, bitter *Prunus amygalus amara*

**7.40.46** Pistachio nut *Pistacia vera*

**7.40.50** Sweet chestnut *Castanea vulgaris*

**APPENDIX 3: List of non-nutritive sweeteners taken into account for the purpose of Nutri-Score classification:**

The initial list was provided in the report of the Scientific Committee<sup>11</sup>.

New non-nutritive sweeteners (i.e. no-calorie or low-calorie artificial and natural sweeteners) authorized for the EU market must be considered for the Nutri-Score calculation<sup>12</sup>.

**The list of sweeteners authorized for the EU market is specified in the Regulation 1333/2008 annex 2 part B.**

However, though the EU regulation on sweeteners includes both NNS and sugar alcohols, scientific evidence regarding sweeteners has focused primarily on NNS, i.e. non-caloric sweeteners that are artificial sweeteners or natural sweeteners.

Therefore, the following sweeteners **should NOT be taken into account** for the purpose of Nutri-Score calculation:

<b>E-number</b>	<b>Name</b>
E 420	Sorbitols
E 421	Mannitol
E 953	Isomalt
E 956	Alitame
E 964	Polyglycitol syrup
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

<sup>11</sup> From *List of authorized sweeteners in the EU, for food items*. Update of the Nutri-Score algorithm for beverages. <https://www.santepubliquefrance.fr/determinants-de-sante/nutrition-et-activite-physique/documents/rapport-synthese/update-of-the-nutri-score-algorithm-for-beverages.-second-update-report-from-the-scientific-committee-of-the-nutri-score-v2-2023>

<sup>12</sup> <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32023R0447>