British Heart Foundation Health Promotion Research Group





How should we label our foods?

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Outline

- What is food labelling?
 - Information
 - Back-of-pack nutrition labelling
 - Front-of-pack nutrition labelling
 - Health warnings
 - Claims
 - Health and nutrition claims
- Evidence for the impact of food labelling?
- Could we set better standards for food labelling?

Codex Alimentarius Commission (Codex) definition of food labelling

'Any written, printed or graphic matter that is present on the label, accompanies the food, or is displayed near the food, including that for the purpose of promoting its sale or disposal'

But how near is near?

Food labelling is:

- Information that is useful to consumers
- Claims that primarily serve the interests of food producers and retailers

Where do we find food labelling?

- Packets
- Shelves
- Menus
- Websites
- Smart phone apps
- Books and reports
- Advertisements



Food labelling has different elements









Food labelling consists of:

• Information:

 Ingredients, nutrients, best-before-dates, cooking instructions, country of origin, etc.

Claims:

Taste, health, environmental concerns, animal welfare, etc.

Food labelling consists of:

• Information:

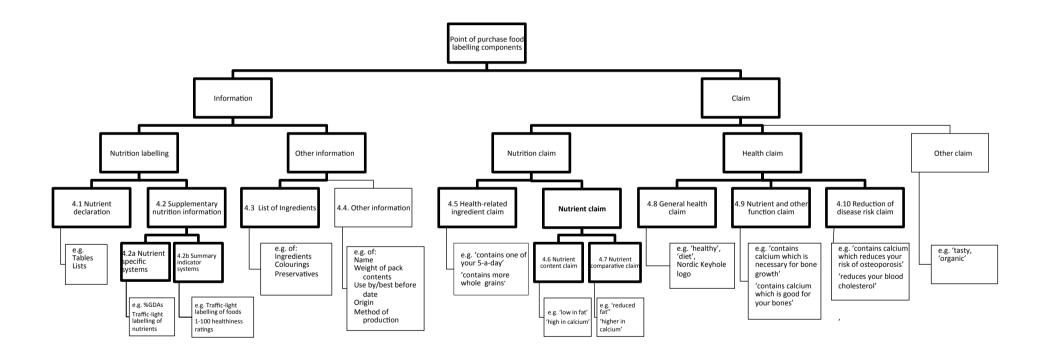
Ingredients, nutrients, best-before-dates, cooking instructions, country of origin, etc.

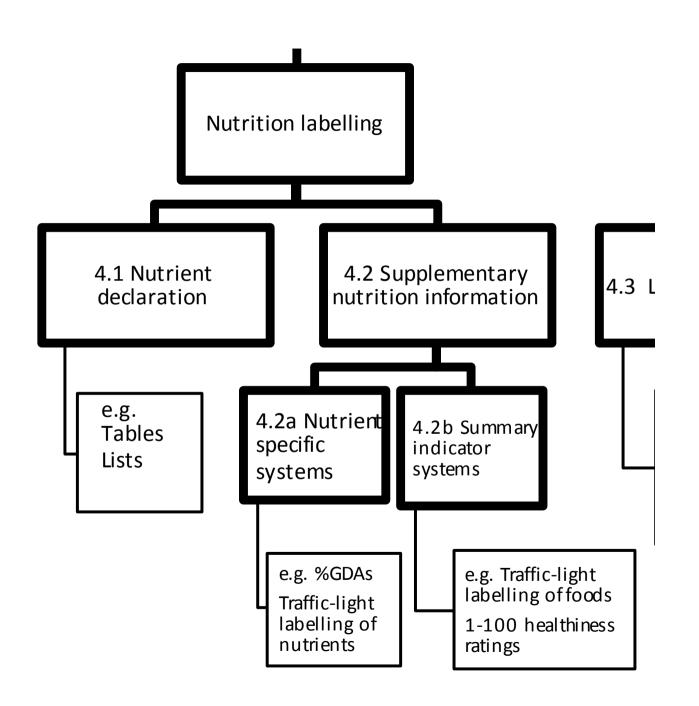
Claims:

Taste, <u>health</u>, environmental concerns, animal welfare, etc.

The price?

A taxonomy of health-related food labelling components for INFORMAS





For each food labelling element:

- What is the incidence and prevalence:
 - In forms which promote the interests of consumers?
 - In forms which promote the interests of food producers?
- What is the impact of a particular format on:
 - Consumer behaviour (including their expenditure)?
 - Food producer behaviour (product development and reformulation)?
- How is and should food labelling be regulated?

Food labelling has different elements



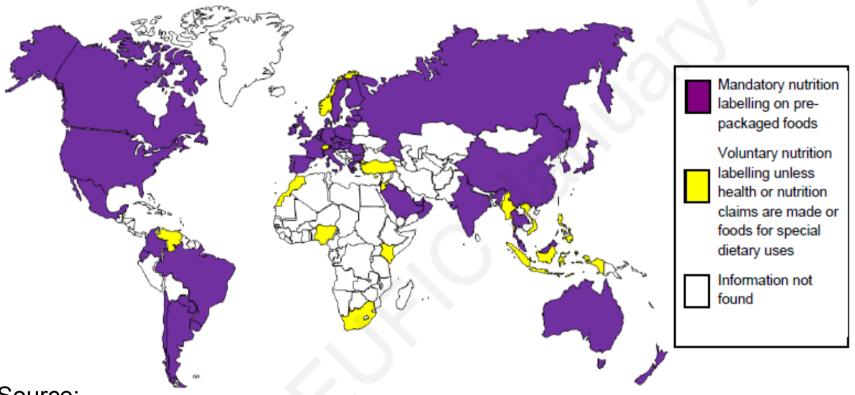






Back of-pack nutrition labelling

Figure 1. Global overview of mandatory and voluntary nutrition labelling



Source:

EUFIC, 2014, http://www.focusbiz.co.uk/clientarea/eufic/publications/

Current Label

Nutrition Facts

Serving Size 1/4 Cake (107g)

Servings per Container 14

Calories 350	Calories	from Fat 180		
Amount	/serving	% Dally Value"		
Total Fat	14g	22%		
Saturated Fat	5g	25%		
Trans Fat	0g			
Cholesterol	39mg	10%		
Sodium	200	19%		

Amount/serving	% Daily Value*
Total Carbohydrate 53g	18%
Dietary Fiber 5g	20%
Sugars, 36g	-
Protein 4g	

	1		-	
Vitamin A	0%	•	Vitamin C	0%
Calcium	4%	$\overline{}$	Iron	15%
		- T-		

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

ı		Calories:	2,000	2,500
ı	Total Fat	Less than	65g	90g
ı	Sat Fat	Less than	28g	25g
ı	Chalesterol	Less than	300mg	300mg
ı	Sodium	Less than	2,400mg	2,400mg
ı	Total Carbohydrat	ie .	300g X	375
ı	Dietary Fiber		25g	30g
ı	Calories per gram	:		$\overline{}$

INGREDIENTS: ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MIACIN, IRON, THIAMIN MONONITRATE, RIBO FLAMIN, FOLIC ACIDI, SUBAR, SKIM MILK, VEGETABLE OI (PALM, SOYBEAN AND/OR COTTONSEED OILS), WATER COCOA PROCESSED WITH ALKALI, EBGS, CORN SYRUP HIGH FRUCTOSE CORN SYRUP, CHERRIES, WHITE GRAPS JUICE CONCENTRATE, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: WHOLE WHEAT PLOUR, CARAMEL COLOR, POLYDEXTROSE, LEAVENING BAKING SODA SOCIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOS-PHATE), SALT, CORN STARCH, MONO- AND DIGLY CERIDES. NATURAL AND ARTIFICIAL FLAVORS, POLYGLYCERO ESTERS OF FATTY ACIDS, SOCIUM ALGINATE, NATURAL COCOA EXTRACT, PROPYLENE GLYCOL MONO- AND DIESTERS OF FATS AND FATTY ACIDS, MALTODEXTRIN GELLAN BUM, LACTYLIC ESTERS OF FATTY ACIDS. SOY LECITHIN, POLYSORBATE 60, SOY FLOUR, COFFEE CONTAINS MILK, WHEAT, EGGS AND SOY.

Calories and serving size should be in larger type.

Unnecessary Information.

Calling it "% Daily Amount" would be more understandable.

The Daily Amount for sodium should be 1,500 mg. The current 2,400 mg is too high.

With no Daily Value for trans fat, added sugars, or protein, consumers don't know how much to shoot for each day.

"Dietary fiber" should be called "Fiber" and should include only intact fiber from whole grains, beans, vegetables, fruit, and other foods. Polydextrose, maltodextrin, and similar carbohydrates should not count as fiber.

This information isn't useful for most consumers.

The label should list only added sugars (from high-fructose com syrup, table sugar, etc.), not the naturally occurring sugars in milk and fruit.

Many people don't realize that this is ordinary refined white flour.

All-capital letters are hard to read. If the food contains grains, the label should say what percent of the grains are whole grains.

> The "% Daily Amount" lets consumers know how much of a day's worth of trans fat, added sugar, protein, etc., each serving contains.

Red color and
"High" warn
consumers when
a serving has at
least 20 percent
of the Dally
Amount for
saturated fat, trans
fat, cholesterol,
sodium, or added
sugars.

Caffeine content is disclosed.

Consumers can see that when all the cake's sugars are combined, they become the first ingredient.

Label should show percentages by weight of key ingredients, especially those that are good or bad for your health.

> Bullets separate ingredients.

Minor ingredients and allergens are listed separately.

Better Label

Grains: 2% whole

Nutrition Facts

Serving Size 1/14 Cake (107 g)

Calories in 1 serving 350

14 Servings per Box

r r corringe p	01 D 001			
Amount per serving % Daily Amount*				
Total Fat	14 g	High	22%	
Saturated Fat	5 g	High	25%	
Trans Fat	0 g		0%	
Cholesterol	30 mg		10%	
Sodium	290 mg	_	19%	
Total Carbohydrate 53 g 18%				
Fiber	3 g		12%	
Added Sugars	30 g	- High	120%	
Protein	49		8%	
Vitarain A 0%	 Vita 	min C	0%	
Calcium 4%	Iron		15%	
*% Daily Amount is based on 2,000 calories a day.				

"% Daily Amount is based on 2,000 calones a day 20% or more of the DA is HIGH. 5% or less is LOW. 50 mg caffelne per serving

Ingredient Facts

Major Ingredients: Sugars (sugar, com syrup, high-fructose, carfi syrup, white grape julce concernyata (28%) - Skim milk - Refined bleesthed rifur (wheat frour, niach, fron, thatmin mononityate, ribotlavin, folic acid) - Vegetable oli (pain, soybean, and/or cottonseed olisi - Water - Cocce processed with alkal (5%) - Eggs - Cherries (3%)

Contains 2% or less of: Whole wheat flour - Caramel color - Polydextrose - Leavening (baking sods, sodium alumhum phosphate, 'monocacium phosphate) - Sait - Com starch - Mono- and diglycerides - Matural and artificial itavors - Polyglycerol esters of fatty acids - Sodium alginate - Matural cocos extract - Propylene glycol - Mono- and diesters of fats and fatty acids - Maitodextrin - Gerlan gum - Lactylic esters of fatty acids - Soy lecithin - Polysorbate 60 - Soy flour - Coffee

Allergy Information: Contains MILK • WHEAT • EGGS • SOY

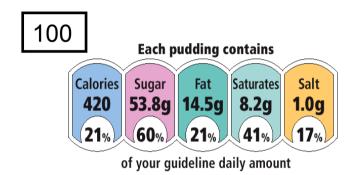
Source: CSPI, Nutrition Action Newsletter, December 2009

Food labelling has different elements



Front-of-pack nutrition labelling: different formats

Nutrients one-by-one



FAT
7.7g per serving

LOW SATURATES
2.0g per serving

SUGAR
42.2g per serving

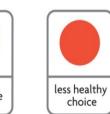
SALT
2.0g per serving

Nutrients combined

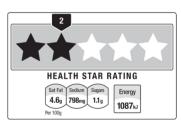








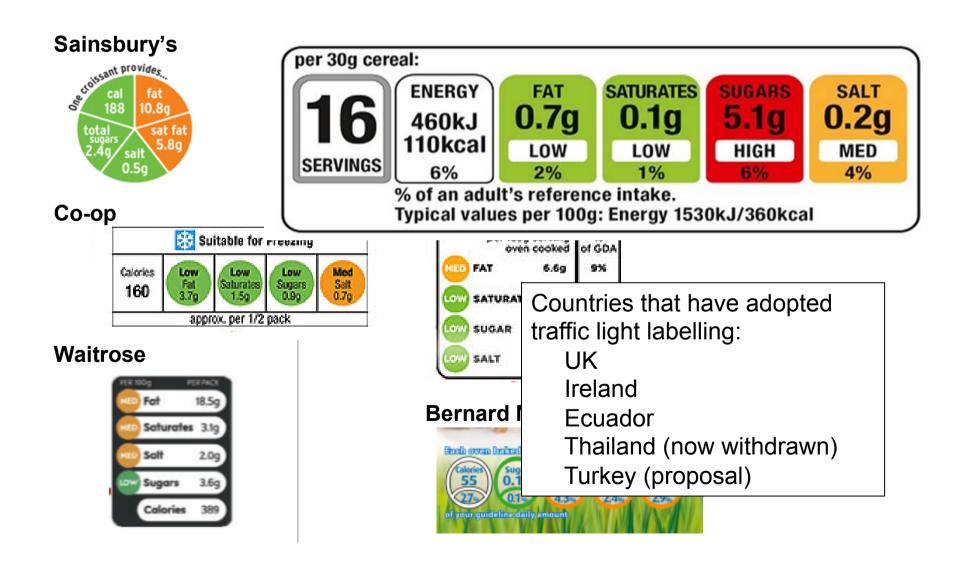
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100



Formats for traffic light labelling



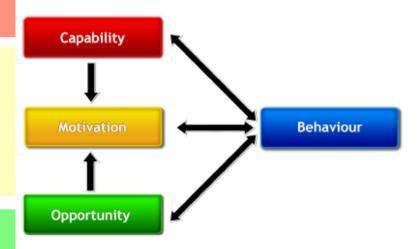
Evidence for impact

- What is the impact of a traffic-light labelling on:
 - Consumer understanding (of food (and health))?
 - Good evidence; is substantial
 - Consumer behaviour?
 - Poor evidence; likely to be small

COM-B Behavioural system



- Physical the capacity to see, hear etc.
- Psychological the capacity to engage in the necessary thought processes comprehension, reasoning
- Reflective processes involving evaluations and plans
- Automatic processes involving emotions and impulses that arise from associative learning and/or innate dispositions
- Physical afforded by the environment
- Social
 afforded by the cultural milieu that
 dictates the way that we think about
 things (e.g., the words and concepts
 that make up our language)



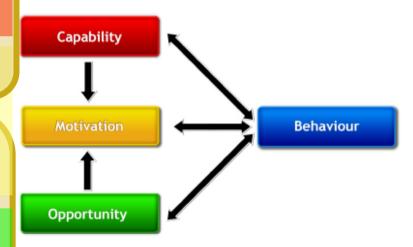
Mitchie S, van Stralen M, West R (2011) The behaviour change wheel: A new method for characterising and designing behaviour change interventions. *Implementation Science*, 6:42

Education

Increasing knowledge or understanding e.g. providing information to promote label use



- Physical the capacity to see, hear etc.
- Psychological the capacity to engage in the necessary thought processes comprehension, reasoning
- Reflective processes involving evaluations and plans
- Automatic processes
 involving emotions and impulses that
 arise from associative learning and/or
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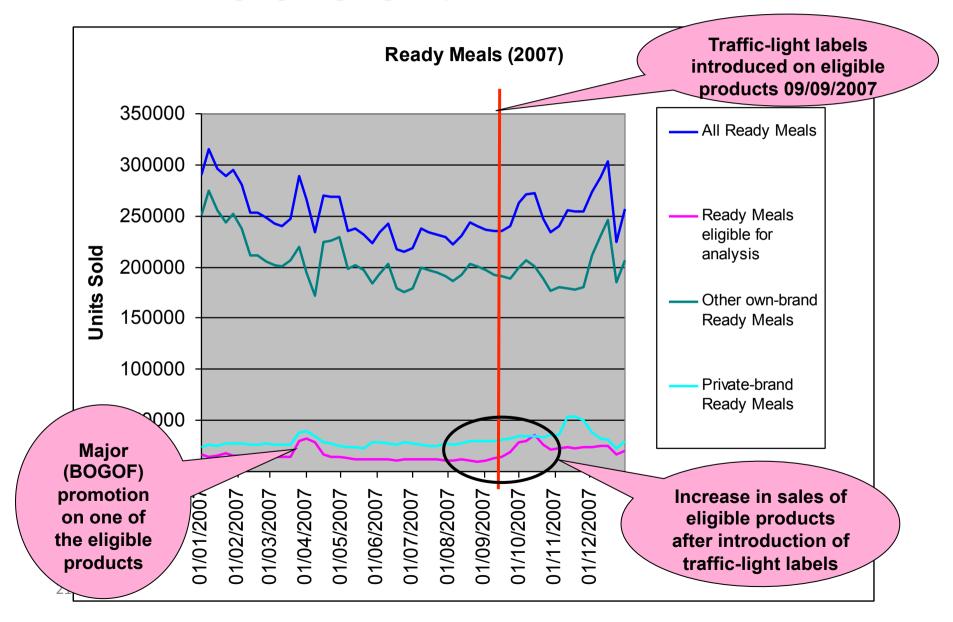


Environmental restructuring

Changing the physical or social context e.g. improving the amount and quality of food labelling

Ready Meals – Sales analysis (Sacks et al, 2009

Sales breakdown highlighting eligible products



Evidence or logic?

TESCO

2004

TESCO
4 Breaded
CHUNKY PRIME
PLAICE
FILLETS plaice tigers, cooked in golden breadcrumbs Keep frozen 270 1.2g 12.8g 1.7g 0.7g A good source of omega 3 500g 1s 18s 9s 12s No artificial preservatives, Birplay until and Bust before and Product code flavours or colours

2012





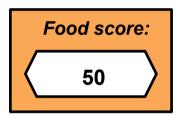
Evidence for impact

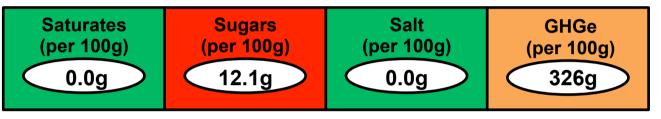
- What is the impact of a traffic-light labelling on:
 - Consumer understanding of food (and health))?
 - Good evidence; is substantial
 - Consumer behaviour?
 - Poor evidence; likely to be small
 - Food producer behaviour (product development and reformulation)?
 - Virtually no evidence; possibly larger than effect on consumer behaviour
 - Consumer health?
 - Impossible to detect; is big

'Problems' with the evidence base

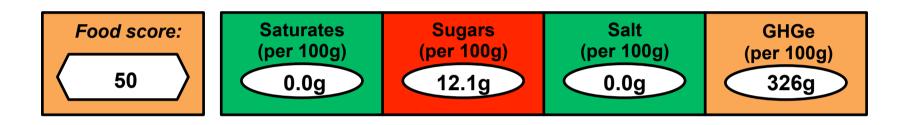
- Small effects, important on a population-wide basis, are difficult and/or expensive to detect
- Most studies on reported behaviour rather than actual behaviour
- Systematic reviews poorly conducted and/or with clear ideological biases
- Too much emphasis on emprical findings and not enough on logic

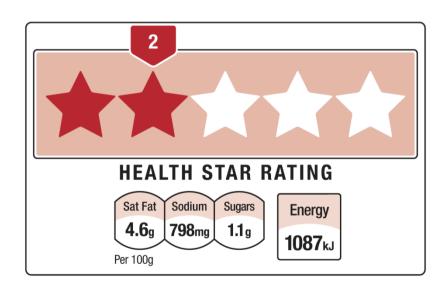
A better form of traffic-light labelling





A better form of traffic-light labelling compared with the health star rating system





Health warnings

	Year	Examples	On
Finland	1993	'High salt content'	Bread >1.3% salt, sausages >1.8% I
Thailand	2007	"Should consume in small amounts and exercise for better health"	Snack foods
Chile	2012	"High in sodium'; 'High in sugar'; 'High in fats'	
Peru	2013	'High in sodium; 'High in sugar'; 'High in saturated fats'	
Indonesia	2013	'Consuming more that 50g of sugar, 200mg of salt, or 67g of fat per person per day increases the risk of hypertension, stroke, diabetes, and heart attack'	Processed and fast food

Sources:

WCRF, 2014

http://www.wcrf.org/policy_public_affairs/ nourishing_framework/
nutrition_labelling_claims.php;

EUFIC, 2014, http://www.focusbiz.co.uk/clientarea/eufic/publications/

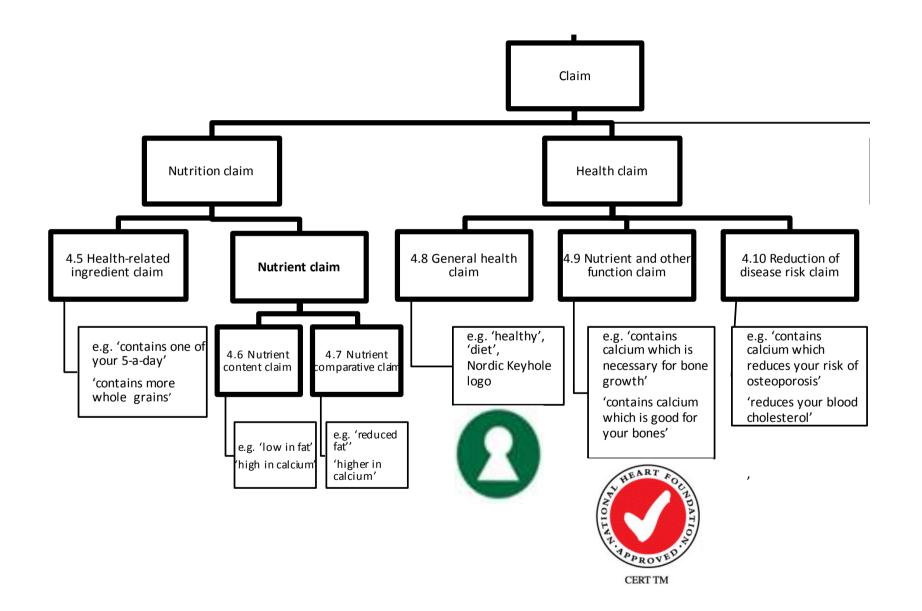
Food labelling has different elements











For health and nutrition claims to be useful to consumers they must be:

- True (substantiation procedures)
- Relevant (to public health)
- Only made for healthy foods (nutrient profile model)

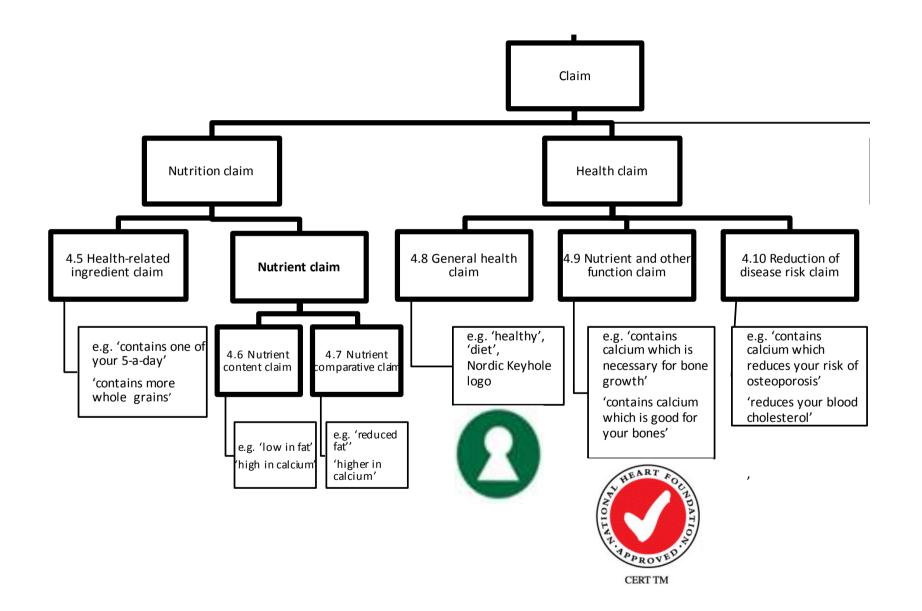
Are foods with health claims healthier than foods without? Methods

- The home-shopping website of the major retailer in the UK – Tesco - was used as the sampling frame
- All of the pre-packaged foods sold through that website were sampled randomly in November 2011
- 400 foods was selected; 382 products were purchased
- Compositional data were supplemented with data from food composition tables

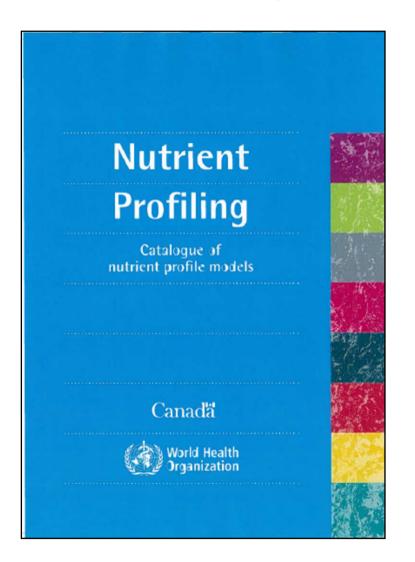
Are foods with health claims healthier than foods without? Results

15% of products with health claims29% of products with nutrition claims

Nutrient	Difference (adjusted for food category)	р
Energy (KJ/100g)	-118.1	0.2
Protein (g/100g)	2.1	0.06
Carbohydrates (g/100g)	5.3	0.09
Sugars (g/100g)	-0.4	0.86
Fat (g/100g)	-5.7	0
Saturated fat (g/100g)	-3.0	0
Fibre (g/100g)	0.7	0.05
Sodium (mg/100g)	-97.5	0.14



WHO Catalogue of Nutrient Profile Models



- Draft of 4th March 2013
- 119 models indentified,
 54 met the inclusion criteria
- 14: food labelling;
 11: school food provision;
 9: marketing restrictions
- Only 19 of the included models have been validated in any way

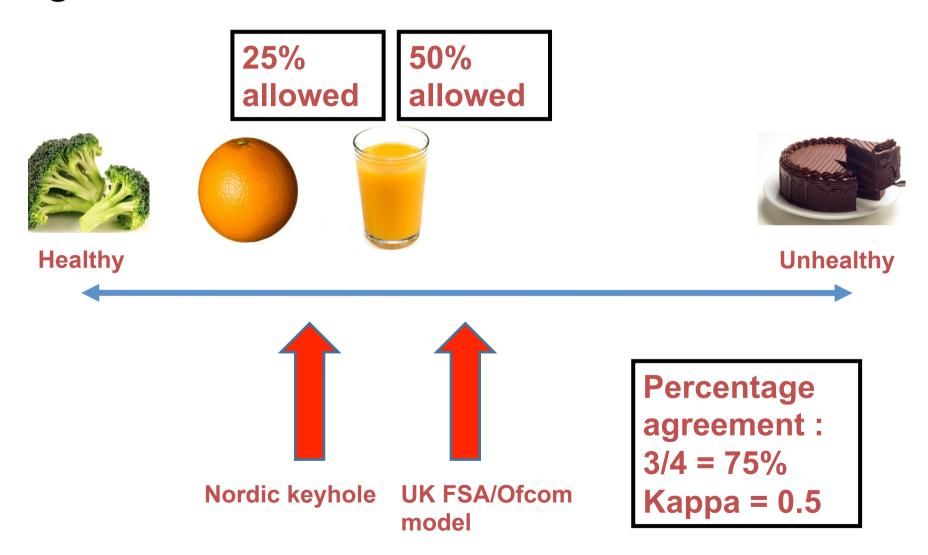
Possible np models for 'healthier choice' claims

Scheme	Responsible agency	Country
Keyhole	Swedish National Food Administration,	Sweden,
	Norwegian Directorate of Health and the	Norway,
	Norwegian Food Safety Authority, Danish	Denmark
	Veterinary and Food Administration	
Fruits & Veggies—More Matters	National Cancer Institute, Centers for	US
	Disease Control	
Healthier Choice Symbol and	Health Promotion Board	Singapore
Healthier Snack Symbol		
Traffic Light Labelling	Food Standards Agency, Department of	UK
	Health	
Heart Check	American Heart Association	US
Health Check	Canadian Heart and Stroke Foundation	Canada
Protects Health Scheme	Slovenian Heart Foundation	Slovenia
Tick programme	Australian Heart Foundation	Australia
Heart Symbol	Finnish Heart Association and Finnish	Finland
	Diabetes Association	
Choices International	Choice International Foundation	International
GI Symbol	Glycemic Index Limited	Australia and
		New Zealand
The Sensible Solution	Kraft International	International
Giant Food Healthy Ideas	Giant Food	US
Smart Spot	PepsiCo	International

Comparing nutrient profile models: possibilities

- Strictness
 - The percentage of foods classified as e.g. 'healthier' by a model
 - Overall
 - Within categories
- Agreement
 - The extent to which two models classify the same foods as e.g. 'healthier'
 - Overall
 - Within categories

Comparing nutrient profile model: strictness and agreement



Comparing the Keyhole, Choices International and Finnish Heart Symbol: methods

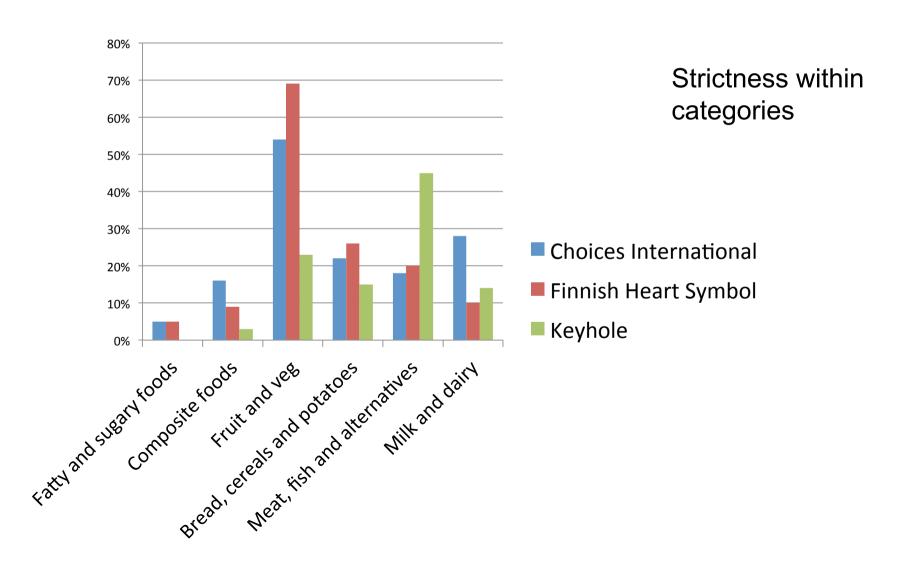
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Comparing the Keyhole, Choices International and Finnish Heart Symbol: preliminary and unpublished results

Overall strictness

	%
Health logo model	permitted
Keyhole	13%
Finnish Heart Symbol	17%
Choices International	21%

Comparing the Keyhole, Choices International and Finnish Heart Symbol: preliminary and unpublished results



Informas 'standards' for food labelling

Component	Benchmark	Co	untry doing best
Lists of ingredients	 All foods should have a list of ingredients 	•	Everywhere?
	All foods should have QUID for at least all	•	Europe
	characterising ingredients		
Nutrient	 All foods should have a nutrient declaration 	•	US
declarations	 All foods should have a nutrient declaration 	•	Australia/
	in line with Codex standards		New Zealand
Supplementary	 All foods should have a SNI which is as 	•	UK
nutrition	'interpretive' as traffic-light labelling of		
information (SNI)	nutrients		
(i.e. FOP nutrition	• The number of SNI schemes in use should be	•	Europe
labelling)	one		
Nutrition claims	 All nutrition claims should meet Codex standards 	•	,
	All nutrition claims should only be made for	•	Nowhere
	foods which are healthy		
Health claims	All health claims should related to important	•	Nowhere
	health problems.		
	 All health claims should only be made for 	•	Australian/
	foods which are healthy		New Zealand