

NUTRISCORE - New healthier products according to Nutriscore levels A, B, C, D and E

Summary

Voluntary front-of-pack nutrition labelling schemes, most commonly NUTRISCORE, have proven to be a major influence on consumers' purchasing decisions, and France, Belgium, Spain and Germany have announced their willingness to issue regulations governing their use by companies. These countries have a significant market and political weight within the EU, increasing the likelihood that front-of-pack nutrition labelling will become compulsory and unified within the EU in the near future.

The aim of this project is to improve the nutritional classification of the meat derivatives defined by the participating companies in order to achieve better positioning with respect to competing products among consumers.

Objectives

The aim of this project was to improve the nutritional classification of meat derivatives based on the development of ingredient formulation strategies and adaptations to the manufacturing processes.

1. Diagnose the current situation of meat derivatives, based on the NUTRISCORE visual nutrition classification system.
2. Identify opportunities for incorporating new ingredients into the product formulation.
3. Develop formulation and process strategies to improve nutrition labelling.

Description of the actions carried out in the project

The project was divided into five main activities:

1. Diagnosis of the current situation with meat derivatives produced by the participating companies with regard to the visual nutrition classification system.
2. Identifying opportunities to incorporate new ingredients in the formulation of meat derivatives of interest.
3. Developing the formulation and process strategies to improve nutrition labelling for meat derivatives.
4. Developing analogues.
5. Communication and dissemination.

Final results and practical recommendations

The NUTRISCORE project permitted an examination of the current situation and strategies for nutritional improvement. The specific actions taken were:

- Diagnosis of the current situation of the different products produced by the participating companies according to the NUTRISCORE nutritional classification system and with respect to their national and international competitors.
- Identifying components in the different formulations that can be modified, through the formulation and/or manufacturing process, to improve the nutritional classification of the products.
- Identifying new ingredients that could potentially be added to processed products to improve their nutritional classification.
- Validating new formulation strategies to improve the nutrition of different types of meat derivatives.

- Proposals for developing new hybrid plant-based or 100% plant-based products.
- Developing a proposal to improve the nutritional classification based on the NUTRISCORE system for each of the different meat derivatives assessed in the project.
- Better national and international positioning of the products made by the participating companies.
- The diagnosis of meat derivatives (current situation) showed that these products were category E (mostly cured and matured sausage) on the NUTRISCORE scale. The macronutrients determining this were the fat content and profile (saturated fatty acids) together with a high sodium content.
- Different strategies were identified to reformulate meat derivatives to improve the NUTRISCORE labelling. Potentially applicable technical and commercial strategies:
 - an improvement in labelling (from class D to C) was achieved in cooked products by reducing sodium.
 - in cured-matured products, an improvement in labelling (from class E to D) was achieved by using ingredients to partially reduce the fat, reducing saturated fatty acids and adding fibre, but not by reducing salt.
- The proposal for developing plant-based products produced category A NUTRISCORE labelling, incorporating a new range of products with the potential for development, with the opportunity to make nutritional and health claims.

Conclusions

- A number of strategies for reformulating meat derivatives were identified to improve the NUTRISCORE labelling of the products selected and developed in the project. With regard to the potentially identified and applicable technical and commercial strategies:
 - in cooked products, an improvement in labelling (from class D to C) was achieved by reducing sodium through salt reduction and/or substituting it with alternative ingredients.
 - in cured-matured products, an improvement in labelling (from class E to D) was achieved by using ingredients to partially reduce the fat, reducing saturated fatty acids and adding fibre, but not by reducing salt.
- The proposal for developing plant-based products produced category A NUTRISCORE labelling, incorporating a new range of products with the potential for development, with the opportunity to make nutritional and health claims.
- The strategies identified provide a partial improvement in the NUTRISCORE scale for meat derivatives, while noting that the introduction of a plant component or entirely plant-based products would allow for a substantial improvement in terms of the NUTRISCORE as currently defined.

Leader of the Operational Group

ORGANISATION: JOAQUIM ALBERTÍ, SA

Coordinator of the Operational Group

ORGANISATION: CATALAN MEAT AND ALTERNATIVE PROTEIN CLUSTER (INNOVACC)

Other members of the Operational Group (grant recipients)

ORGANISATION: BOADAS 1880, SA

ORGANISATION: EMBUTIDOS CAULA, SL

ORGANISATION: EMBOTITS ESPINA, SAU

ORGANISATION: RAFAEL BARÓ, SA

Other members of the Operational Group (not recipients of the grant)

ORGANISATION: -

Geographical area(s) of application

PROVINCE(S)	REGION(S)
GIRONA BARCELONA	GIRONÈS OSONA

Dissemination of the project (publications, conferences, multimedia, etc.)

- News on the INNOVACC website in November 2019, where a news item on the project grant application was published: <https://www.innovacc.cat/2019/11/21/projectes-presentats-en-la-linia-de-grups-operatius-2019-del-darp/>
- INNOVACC November 2019 Newsletter, where a news item on the grant application was published.
- Presentation of the project to the Ordinary General Assembly of INNOVACC, on 15 June 2020.
- News item on the INNOVACC website in June 2020 where a news item on the decision on the project grant was published:
<https://www.innovacc.cat/2020/06/29/6-projectes-presentats-en-la-linia-de-grups-operatius-2019-del-darp-obtenen-resolucio-favorable/>
- INNOVACC June 2020 Newsletter, where a news item on approval of the project was published.
- News item on the INNOVACC website published on 30 September 2020, explaining how the project grant had been obtained, providing also a brief general description, including the participants, funding and expected completion date. See the news item at the following link:
<https://www.innovacc.cat/2020/09/30/grups-operatius-2019-projecte-nutriscore-nous-productes-mes-saludables-segons-el-nivell-nutriscore-abcde/>
- INNOVACC newsletter of September 2020, where a news item about the approval of the project was published.
- News item on the IRTA website explaining the start of the NUTRISCORE project. See the news item at the following link: <https://www.irta.cat/ca/projecte/nutriscore-nous-productes-mes-saludables-segons-el-nivell-nutriscore-a-b-c-d-e/>
- News item on the EURECAT website explaining the start of the NUTRISCORE project. See the news item at the following link: <https://eurecat.org/portfolio-items/nutriscore/>
- Presentation of the project to the Extraordinary General Assembly of INNOVACC, on 21 December 2020.
- News item on the Caula website about their participation in the project. See the news item at the following link: <https://www.embutidoscaula.com/ca/porc/>
- News item on the Boadas website about their participation in the project. See the news item at the following link: <https://boadas1880.com/ca/projecte-nutriscore/>
- News on Albertí website about their participation in the project. See the news item at the following link:
<https://laselva.es/empresa/certificacions/>
https://laselva.es/wp-content/uploads/2021/06/operacio_16_1.pdf

- News on R. Baró website about their participation in the project. See the news item at the following link: https://www.linkedin.com/posts/rafaelbaroembotits_en-rafael-bar%C3%B3-formamos-parte-del-proyecto-activity-6772113690985562112-iJs0
- INNOVACC 2021 annual magazine, which included the project. See page 27 of the following link: https://www.innovacc.cat/wp-content/uploads/2021/06/disseny-revista-innovacc-2021_ok.pdf
- Presentation of the project to the Extraordinary General Assembly of INNOVACC, on 21 June 2021.
- News item on the INNOVACC website published on 31 August 2021 explaining this and other projects. See the news item at the following links:
 - <https://www.innovacc.cat/2021/08/31/us-mostrem-els-casos-dexit-publicats-a-la-revista-anual-dinnovacc-publicada-el-juny-2021/>
 - <https://www.innovacc.cat/2020/09/30/grups-operatius-2019-projecte-nutriscore-nous-productes-mes-saludables-segons-el-nivell-nutriscore-abcde/>
- INNOVACC August 2021 newsletter, where the news item “Us mostrem els casos d’èxit publicats a la revista anual d’INNOVACC publicada el juny-2021” (Success stories published in the June-2021 INNOVACC annual magazine) about this and other projects was published.
- INNOVACC 2022 annual magazine, which included the project. Action planned in the Project Dissemination Plan. See page 17 of the following link: https://www.innovacc.cat/wp-content/uploads/2022/07/disseny-revista-innovacc-2022_BR.pdf
- Presentation of the project to the Extraordinary General Assembly of INNOVACC, on 20 June 2022.
- Presentation of the project at the conference on meat industry projects organised by INNOVACC on 27 September 2022.

Project website

<https://www.innovacc.cat/2020/09/30/grups-operatius-2019-projecte-nutriscore-nous-productes-mes-saludables-segons-el-nivell-nutriscore-abcde/>

More information on the project

PROJECT DATES	TOTAL BUDGET
Start date (month-year): July 2020	Total budget: €212,000.00
Completion date (month-year): September 2022	DACC funding: €86,640.00
Current status: Completed	EU funding: €65,360.00
	Own funding: €60,000.00

With funding from:

Project funded through Operation 16.01.01 (Cooperation for Innovation) through the Catalan Rural Development Programme 2014-2022.

Order ARP/133/2017 of 21 June, approving the regulatory bases for grants for cooperation for innovation by promoting the creation of European Association for Innovation operational groups in the areas of agricultural productivity and sustainability and the execution of innovative pilot projects by those groups, and Resolution ARP/1531/2019, of 28 May, announcing the call for the grant.



Generalitat de Catalunya
**Departament d'Acció Climàtica,
Alimentació i Agenda Rural**



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