# From Farm to Label How Nutrition gets to Point of Shelf Labeling

**Supermarket Dietitian Symposium 2012** 

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Vestcom





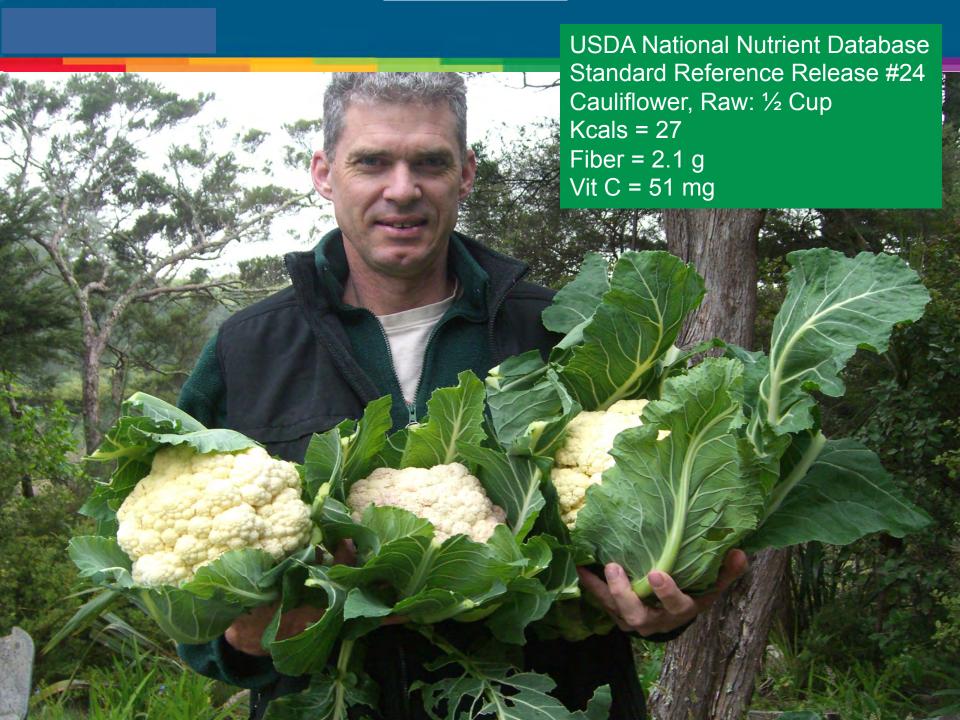


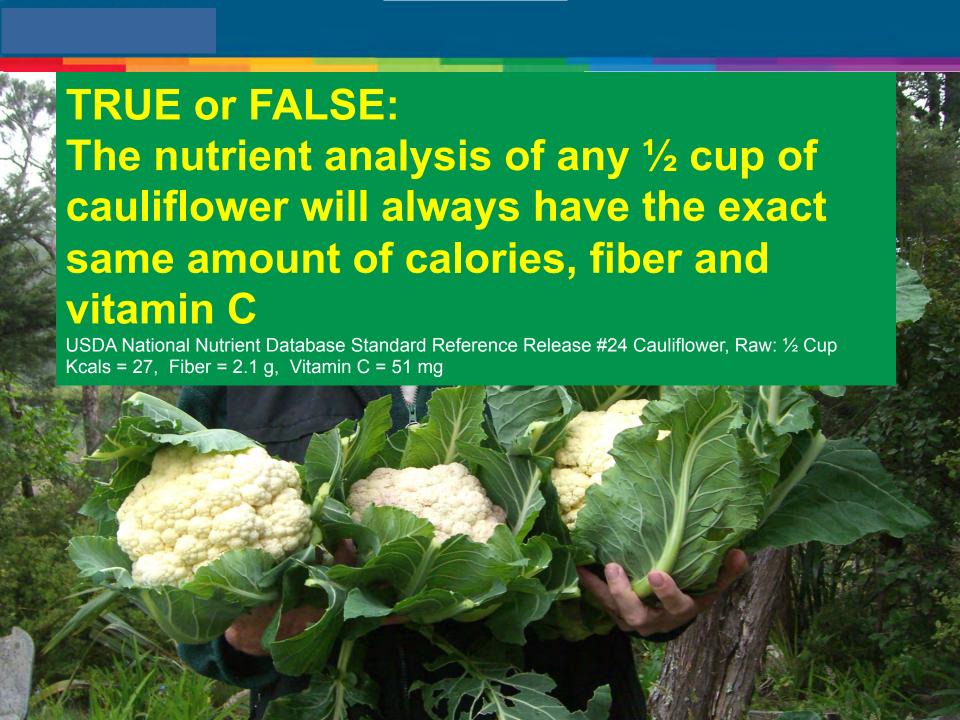
### **Agenda**

- Cover the analysis of food products
- FDA requirements for Nutrition Facts Panels
- Making claims

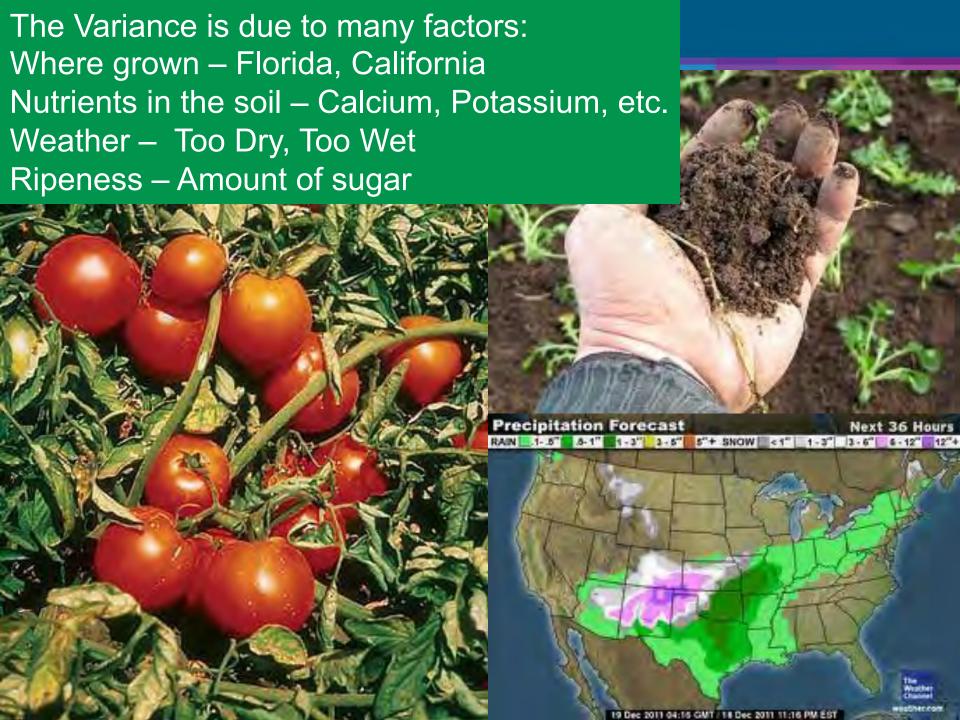








# FALSE



#### **True or False**

Nutrition Facts on a label are always an exact match to the food inside the package.



















# FALSE

#### Study in the Journal of the American Dietetic Association\*

- Researchers at Tufts University recently looked at 29 restaurant meals from casual dining establishments such as Wendy's and Ruby Tuesday and 10 frozen supermarket meals like Lean Cuisine, Weight Watchers, and Healthy Choices.
- The frozen meals averaged 8% more calories (24 -30 kcals) than the calories listed on the nutrition label.

<sup>\*</sup>The Accuracy of Stated Energy Contents of Reduced-Energy, Commercially Prepared Foods, Lorien E. Urban, MS; Gerard E. Dallal, PhD; Lisa M. Robinson, RD; Lynne M. Ausman, DSc, RD; Edward Saltzman, MD; and Susan B. Roberts, PhD. *Journal of the American Dietetic Association*, Volume 110, Issue 1 (January 2010),

# Why is this News?



**How Accurate Are Food Nutrition Labels?** 

Use food labels to know what you're eating? There's a 1 in 4 chance they're wrong

#### Fitness Magazine

Question: "How accurate are nutrition labels? Can you really trust the numbers?"



#### The New York Times

#### **Counting of Calories Isn't Always Accurate**

Analysis of 10 frozen meals averaged 8% more than the calories listed on the nutrition label.

#### **Mixed Dishes and Size of Portions**















#### **How are Foods Analyzed for the NFP?**

# Title 21 of the Code of Federal Regulations (21 CFR 101.9(g))

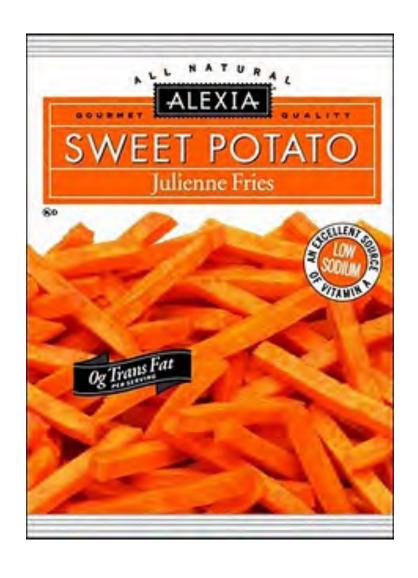
- FDA analyzes food samples that have been randomly collected from a day's production.
- The sample for nutrient analysis shall consist of a composite of 12 subsamples (consumer units), taken 1 from each of 12 randomly chosen shipping cases.
- The 12 samples are then combined and made into one homogenous composite test sample.

### **Label Development**

- Raw data is rounded
- Daily Values are determined
- All labeling data is as packaged, not as prepared
  - As packaged includes popcorn, muffins, cake mixes, etc
  - As prepared labeling is optional
- Nutritional claims is based on as packaged labeling

Nutritio	n Fa	cts			
Serving Size 1 cup					
Servings Per Conta	iner 10				
	Cer	eal with			
Amount		cup m Milk			
Per Serving					
Calories	130	170			
Calories from Fat	: 0	0			
	% Daily	Value**			
Total Fat Og*	0%	0%			
Saturated Fat 0g	0%	0%			
Trans Fat 0g	0%	0%			
Cholesterol Omg	0%	0%			
Sodium 200mg	8%	11%			
Total					
Carbohydrate 30n	ng <b>10</b> %	12%			
Dietary Fiber 4g	16%	16%			
Sugars 18g					
Protein 3g					
Vitamin A	25%	25%			
Vitamin C	25%	25%			
Calcium	0%	15%			
Iron	10%	10%			
*Amount in Cereal, One contributes an addition	e hadfoup skim val 40 calories	milk 85 ma			
sodium, 6g total carbo	hydrantes (6 g s	ugars),			
and 4g protein.					
"Percent Daily Values : calorie diet Your dail	are based on a yvalues mayb	e higher			
or lower depending or	n your calorien	ieeds:			
Calories: Total Fat Less than		500			
Sat Fat Less than	206 25	ű			
Cholesterol Less than Sodium Less than	2 400ma 2	Ong 400ng			
Total Carbohydrate	-300g T 37	<b>5</b> 9			
Dietary Fiber Calories per gram:	25g 30	9			
Fat 9 . Carbohydrate 4 . Protein 4					

# Here is an Example of a Claim



\_ ,

Serving Size:	3oz (84g/about 12 pieces)		
Calories [per serving]	140		
Total Fat	5.0g		
Saturated Fat	0.0g		
Trans Fat	0.0g		
Poly- unsaturated Fat	1.0g		
Mono- unsaturated Fat	4.0g		
Cholesterol	0.0mg		
Sodium	140mg		



## **Bringing Claims to Life on Shelf**

Anissa Buckley
Senior Director, Marketing
Vestcom



#### Who is Vestcom?



#### **Vestcom**

- Largest health & wellness shelf-edge provider in the U.S. working with 25 Retail Chains representing 7,800 stores.
- Vestcom's nutrition database program, healthyAisles®, provides nutrition data in which FDA nutrition claims are determined on the food based products
  - 3 of the top 5 grocery retailers use healthyAisles®

#### healthyAisles® uses:

- State-of-the-art proprietary data capture technology
- Dedicated IT & Database Management team
- Five Registered Dietitians





### vestcom. Bringing It To Life at Retail



#### Benefits of at shelf call outs:

- Establishes credibility with shoppers that the brands involved are "better for you"
- Builds relationships with shoppers
- Allows for targeted messaging:
  - By store, by aisle
  - By nutrition theme
  - By chronic condition



### **▼** vestcom. 60% of Decisions Made at Shelf Edge

RETAIL PRICE

0-52200-00142



PER POUND 22 12/32 OZ CAROLINA LG GRN RC



**BN WHTE GRP PEACH JCE** 





\$3.19

PER QUART

02/03/11 010744



SODIUM



Organic

Heart Healthy







YOU PAY





1.90



UNIT PRICE

PER POUND







CALIDAD CORN TORTILL

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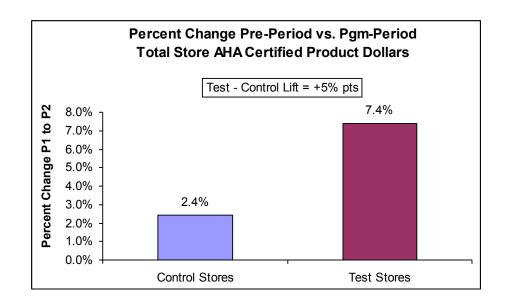


#### **American Heart Association**

# AHA Certified Products – Non Promotional Message Total Estimated Incremental Dollar Sales

• AHA certified product dollar sales at total store level - Test store sales increase was 5% points higher than control stores







	AHA Certified Product \$ Sales Per Store					All Program Stores*	
	Pre Period	Program Period	% Chg	% Pt. Lift	\$ Chg	\$ Lift Per Store	Total \$ Lift
Per Control Store	\$20,805	\$21,313	2.4%		\$508		
Per Test Store	\$20,750	\$22,285	7.4%	5.0%	\$1,535	\$1,027	\$1,101,053



<sup>\*</sup> Total Dollar Lift = \$ Lift per Store X 1,072 printing stores



#### **Calories Count Thematic Program Execution**















#### Web Page Content:

- Breakfast Recipes < 200 Calories</li>
- Product list of other items < 200</li>
   Calories
- Information about Diet and why its important to eat a good, but 'calorie smart' breakfast.



# Issues that can reduce effectiveness of Nutrition Shelf Programs:

- 1. Keeping Tags on the shelf (torn, knocked off)
  - Have a replenishment system in place
- 2. Keeping data current and of high quality
  - Work with your shelf edge nutrition provider to identify new and reformulated data
- 3. Getting Private Label data scored
  - Ensure your Private Label team is engaged with your shelf edge nutrition provider
- 4. Shopper Communications: Ensure shopping lists and website information is updated monthly









# Thank You!