

# Three criteria are enough: a MR-Sort model as an alternative to the Nutri-Score

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# A quick question



INFORMATIONS NUTRITIONNELLES			
Valeurs nutritionnelles moyennes pour :		100 g	1 barre (25 g)
Average nutritional information for:		100 g	1 bar (25 g)
Energie / Energy (kJ)		1436	359
Energie / Energy (kcal)		343	86
Matières grasses / Fat		10 g	2,6 g
dont acides gras saturés / of which saturates		1,3 g	0,3 g
Glucides / Carbohydrate		4,8 g	1,2 g
dont sucres / of which sugars		0,8 g	0,2 g
dont polyols / of which polyols		23 g	5,8 g
Fibres alimentaires / Fibre		11 g	2,7 g
Protéines / Protein		18 g	4,5 g
Sel / Salt		0,48 g	0,12 g

- 1 Who knows the Nutri-Score label?
- 2 Who uses it to choose food products?

# Plan

- 1 Introduction
- 2 The Nutri-Score's algorithm
- 3 MCDA and Nutri-Score
- 4 An alternative to the Nutri-Score
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## What is the Nutri-Score ?

- Front-of-pack nutritional label (A to E)
- Goal: provide a simple summary of nutritional quality
- Based on a single numerical score
- A unique formula for all the solid foods
- First version : 2017
- Second and updated version (in order to be more restrictive): 2025

## Important

Behind this apparent simplicity lies an aggregation model.

## Status of Nutri-Score by country

- **Voluntary** (official recommendation): France, Belgium, Spain, Germany, the Netherlands, Luxembourg and Switzerland.
- **Officially rejected** : Italy, Poland, Czech Republic, Greece
- **Not used (no official recommendation)**: the other countries in the world

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# Nutri-Score's algorithm (2017 version)

## Step 1: Calculate points for each nutritional information

Points	Energy (kJ)	Sugar (g)	Saturated fatty acids (g)	Sodium (mg)
0	≤ 335	≤ 4,5	≤ 1	≤ 90
1	> 335	> 4,5	> 1	> 90
2	> 670	> 9	> 2	> 180
3	> 1005	> 13,5	> 3	> 270
4	> 1340	> 18	> 4	> 360
5	> 1675	> 22,5	> 5	> 450
6	> 2010	> 27	> 6	> 540
7	> 2345	> 31	> 7	> 630
8	> 2680	> 36	> 8	> 720
9	> 3015	> 40	> 9	> 810
10	> 3350	> 45	> 10	> 900

Points	Fruit, vegetables (%)	Fibers (g)	Proteins (g)
0	≤ 40	≤ 0,9	≤ 1,6
1	> 40	> 0,9	> 1,6
2	> 60	> 1,9	> 3,2
3	-	> 2,8	> 4,8
4	-	> 3,7	> 6,4
5	> 80	> 4,7	> 8,0



Positive points : 10

Nutritional information	Value (per 100 g)	Points
Proteins (g)	18	5 / 5
Fibers (g)	11	5 / 5
Fruits/vegetables (%)	4	0 / 5

Negative points : 7

Nutritional information	Value (per 100 g)	Points
Energy (kJ)	1435	4 / 10
Sugar (g)	0.8	0 / 10
Saturated fatty acids (g)	1.3	1 / 10
Sodium (mg)	192	2 / 10

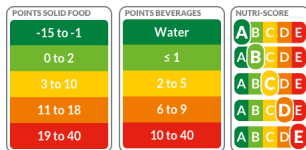


## Step 2: Nutri-Score calculation

Nutritional score = Negative points – Positive points

Nutritional score of  $a = 7 - 10 = -3$

## Step 3: Nutri-Score label



Nutri-Score label of  $a = \mathbf{A}$

## Nutri-Score's algorithm (2025 version): scales

Points	Energy (KJ/100 g)	Saturated fatty acids (g/100 g)	Sugars (g/100 g)	Salt (g/100 g)
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

Points	Proteins (g/100 g)	Fibers (g/100 g)	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		

## Nutri-Score's algorithm (2025 version) : labels

Score range	Class	Color
$[-17;0]$	A	Dark green
$[1;2]$	B	Light green
$[3,10]$	C	Yellow
$[11;18]$	D	Light orange
$[19;55]$	E	Red or Dark orange

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# MultiCriteria Decision Aid (MCDA)

## Aim

To help a decision-maker (DM) to select one or more alternatives among several alternatives evaluated on  $|N|$  criteria often contradictory.

⇒ We need to construct a preference relation over the set of all alternatives  $X$

# Nutri-Score viewed as a MCDA problem

$N$  is a set of nutritional information and  $X$  is a set of foods

- 4 criteria to be minimized (negative nutrients)
  - 1 Energy (kJ)
  - 2 Sugar (g)
  - 3 Saturated fatty acids (g)
  - 4 Sodium (mg)
- 3 criteria to be maximized (positive nutrients)
  - 1 Proteins (g)
  - 2 Fibers (g)
  - 3 Fruits/vegetables (%)

# Marginal utility functions for the criteria to be minimized

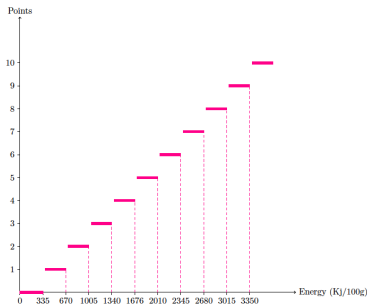


Figure: Scale of Nutri-Score

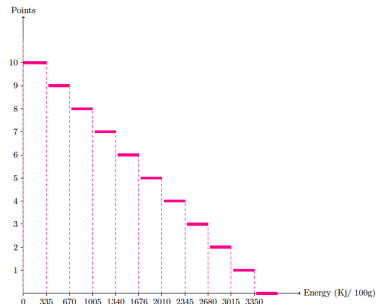


Figure: Our marginal utility function

$$u_i(x_i) = 10 - \text{points given by the Nutri-Score}$$

# Marginal utility functions for the criteria to be maximized

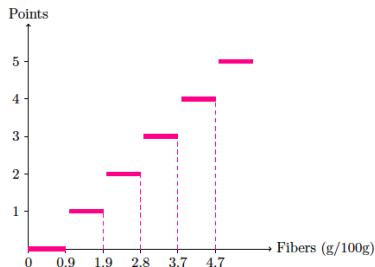


Figure: Scale of Nutri-Score

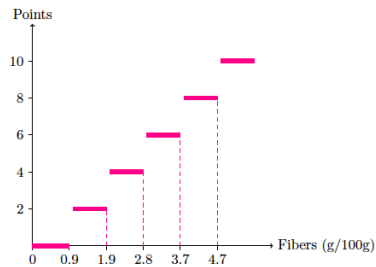


Figure: Our marginal utility function

$$u_i(x_i) = 2 \times \text{points given by the Nutri-Score}$$



## Example

Nutritional information	Value (per 100 g)	Points	Marg. uti. func.
Energy (kJ)	1435	<b>4</b> / 10	$u_{en}(a) = 6$
Sugar (g)	0.8	<b>0</b> / 10	$u_{su}(a) = 10$
Saturated fatty acids (g)	1.3	<b>1</b> / 10	$u_{sa}(a) = 9$
Sodium (mg)	192	<b>2</b> / 10	$u_{so}(a) = 8$
Proteins (g)	18	<b>5</b> / 5	$u_{pr}(a) = 10$
Fibers (g)	11	<b>5</b> / 5	$u_{fi}(a) = 10$
Fruits/vegetables (%)	4	<b>0</b> / 5	$u_{fr}(a) = 0$

## Our additive model

$$F(x_{en}, x_{su}, x_{sa}, x_{so}, x_{pr}, x_{fi}, x_{fr}) = x_{en} + x_{su} + x_{sa} + x_{so} + \frac{1}{2}(x_{pr} + x_{fi} + x_{fr})$$

## Example

Nutritional information	Value (per 100 g)	Points	Marg. uti. func.
Energy (kJ)	1435	<b>4</b> / 10	$u_{en}(a) = 6$
Sugar (g)	0.8	<b>0</b> / 10	$u_{su}(a) = 10$
Saturated fatty acids (g)	1.3	<b>1</b> / 10	$u_{sa}(a) = 9$
Sodium (mg)	192	<b>2</b> / 10	$u_{so}(a) = 8$
Proteins (g)	18	<b>5</b> / 5	$u_{pr}(a) = 10$
Fibers (g)	11	<b>5</b> / 5	$u_{fi}(a) = 10$
Fruits/vegetables (%)	4	<b>0</b> / 5	$u_{fr}(a) = 0$

$$F(a) = 6 + 10 + 9 + 8 + \frac{1}{2}(10 + 10 + 0) = 43$$

## The Nutri-Score is equivalent to a weighted sum model

- 2017 version:

$$F(x_{en}, x_{su}, x_{sa}, x_{so}, x_{pr}, x_{fi}, x_{fr}) = x_{en} + x_{su} + x_{sa} + x_{so} + \frac{1}{2}(x_{pr} + x_{fi} + x_{fr})$$

$$\text{Nutri-Score}(x) = 40 - F(x)$$

- 2025 version:

$$\begin{aligned} W(x_{en}, x_{su}, x_{sa}, x_{so}, x_{pr}, x_{fi}, x_{fr}) &= \frac{1}{42} \sum_{i \in \{en, sa\}} w_i(x_i) + \frac{1}{28} w_{su}(x_{su}) \\ &+ \frac{1}{21} w_{so}(x_{so}) + \frac{1}{60} w_{pr}(x_{pr}) \\ &+ \frac{1}{84} \sum_{i \in \{fi, fr\}} w_i(x_i) \end{aligned}$$

$$\text{Nutri-Score}(x) = 55 - W(x)$$

# The Nutri-Score is equivalent to a weighted sum model

## Consequences

- Nutri-Score allows compensation between criteria
- The normalization of scales is needed
- The criteria are strongly correlated : Energy depends on sugar, fat, protein, ...

$$\begin{aligned} \text{Energy} = & (9 \times \text{fat}) + (7 \times \text{alcohol}) + (4 \times \text{protein}) \\ & + (4 \times \text{sugar}) + (2.4 \times \text{organic acids}) \\ & + (2.4 \times \text{polyols}) + (2 \times \text{fibers}) \end{aligned}$$

## Example (Which food is healthy?)



Figure: Food a



Figure: Food b



Figure: Food c



Figure: Food d

## Example (Which food is healthy?)









The Nutri-Score's answer:  $b \succsim a \succ c \succ d$

Nutritional information	<i>a</i>	<i>b</i>	<i>c</i>	<i>d</i>
Energy (kJ)	1913	1506	1595	1838
Sugar (g)	12	14	9.1	26
Saturated fatty acids (g)	2	0.8	1	3.5
Sodium (mg)	0	16	620	440
Proteins (g)	8.5	11	11	7
Fibers (g)	10	9.4	7.5	3.5
Fruits/vegetables (%)	10	20	0	2.6
Nutri-Score (2017)	-2	-3	6	14
Nutri-Score Label (2017)	A	A	C	D
$F(x)$	42	43	34	26
Nutri-Score (2025)	1	-2	8	19
Nutri-Score Label (2025)	B	A	C	E
$W(x)$	57	58	49	41

## Example (Which food is healthy ?)

Human judgments (and even LLMs) tend to follow Nutri-Score's recommendations

Rank	Product	Key Strengths	Potential Downsides
1	Bjorg Muesli Superfruits	High fiber, natural ingredients	Smaller package size
2	Cruesli - Mixed Nuts - Quaker	Nuts, whole grains	Possible added sugars
3	Cracotte Céréales Complètes - LU	Whole grains	May contain added sugars or fats
4	Kellogg's Trésor Chocolat	Tasty, larger package	High sugar, less nutritious ingredients

Rank	Product	Overall health value
	Bjorg Muesli Superfruits	 Excellent
	Quaker Cruesli Mixed Nuts	 Moderate
	LU Cracotte Complètes	 Limited
	Kellogg's Trésor	 Poor

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## Our Proposal

- Avoid redundant and correlated criteria
- Keep only:
  - Energy
  - Sodium
  - Fruits / Vegetables
- Keep also 5 ordered categories (A', B', C', D', E')
- Use a **non-compensatory sorting model**
- The model depends on the category of foods

## Method

### MR-Sort (Majority Rule Sorting)

## Formal definition of MR-Sort

Let ordered categories  $C^1(E')$ ,  $C^2(D')$ ,  $\dots$ ,  $C^5(A')$  be separated by limiting profiles  $\pi_k$ .

An alternative  $a$  is assigned to the highest category  $C^k$  such that:

$$\sum_{i \in N, a_i \geq \pi_{k,i}} w_i \geq \lambda$$

- $w_i$ : criteria weights
- $\lambda$ : majority threshold

## Illustration : breakfast cereals

- 50 selected real breakfast cereals
- One specific food category
- Normative choice : no product should reach category A' easily

## A MR-Sort model for breakfast cereals

- Limiting profiles

	$en$ (kcal)	$so$ (mg/100g)	% $fr$
Limiting profile A'/B'	350	200	40
Limiting profile B'/C'	380	300	30
Limiting profile C'/D'	420	400	20
Limiting profile D'/E'	470	500	10

- Weights:  $w_{en} = 0.5$ ,  $w_{so} = 0.3$  and  $w_{fr} = 0.2$ .
- Majority threshold:  $\lambda = 0.6$

These parameters are explicit and debatable

	<i>en</i> (kcal)	<i>so</i> (mg/100g)	% <i>fr</i>
Limiting profile A'/B'	350	200	40
Limiting profile B'/C'	380	300	30
Limiting profile C'/D'	420	400	20
Limiting profile D'/E'	470	500	10
	0.5	0.3	0.2

$\lambda = 0.6$

### Example (Which food is healthy?)

Nutritional information	<i>a</i>	<i>b</i>	<i>c</i>	<i>d</i>
Energy (kcal)	462	357	377	456
Sodium (mg)	0	16	620	440
Fruits/vegetables (%)	10	20	0	2.6
Nutri-Score Label (2017)	A	A	C	D
Nutri-Score Label (2025)	B	A	C	E
MR-Sort model	D'	B'	E'	D'

## Results

Real Nutri-Score	MR-Sort classification				
	A'	B'	C'	D'	E'
A	0	5	2	3	0
B	0	3	2	5	0
C	0	0	2	7	1
D	0	0	2	5	3
E	0	0	0	6	4

- MR-Sort model is restrictive than Nutri-Score
- No cereal reaches category A'
- Systematic downward shifts compared to Nutri-Score

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## What have we learned ?

- Nutri-Score's algorithm is transparent
- Nutri-Score embeds strong normative assumptions
- MCDA makes these assumptions explicit
- Even simple models can be meaningful
- *Three criteria can be enough - if used properly.*

## What next ?

- Eliciting the parameters of a such of MR-Sort model by using the preferences of a panel of experts (**How to choose the experts ?**)?
- Is the Nutri-Score can be explained by a MR-Sort model (**if you believed to the Nutri-Score**) ?
- ... **or Nothing ?**

So ...



- Algorithms do not replace human judgment
- Perhaps it's enough to cook with fresh ingredients and, whenever possible, avoid processed foods.
- Yesterday, we enjoyed a wonderful meal, without thinking about the Nutri-Score !