



Funded by the European Com ission

Nutri-Sight & Artificial intelligence

DRG4FOOD & FOODITY conference October 29th, 2025 Brussels







How do you choose the best product?







A nutritional table extremely hard to comprehend.







The growing negative impacts of food on health and the planet

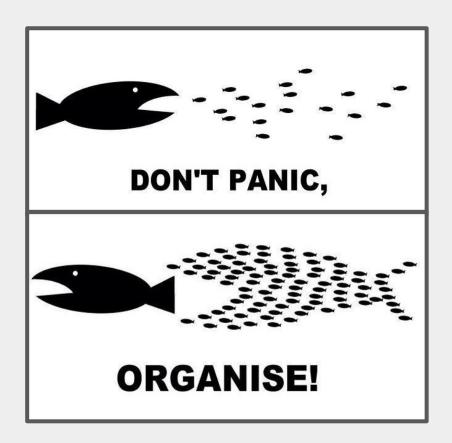
- A global epidemic of obesity
 - O Europe: 3% of GDP wiped (OECD)
 - O France: 1 in 2 adults and 1 in 5 children are overweight
 - O Annual cost: 20.4 billion euros (Public Treasury 2016)
- Globally, food accounts for 1/3
 of carbon emissions, 70%
 drinking water consumption &
 the majority of packaging waste.
- It is important and urgent to act.



Cost of obesity treatment in the UK: £54 billion euros / year (McKinsey 2014) incl. £6.1bn on the NHS

Empower users to have an impact





- → on their own health
- → on the environment
- → on the food system

Communities that build digital commons

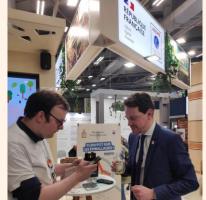






A free & open global database

- Data of public interest
 - O For consumers
 - O To improve products
 - O For research
 - O For public action
- Open data & Open Source
 - Reusable freely and free of charge
 - O Open Database License









Open Food Facts in numbers

- created in 2012
- exists thanks to more than 20,000 contributors
- 4M food products in 160 countries
- More than 4M users / month directly



We're helping tackle UN-SDG goals 3, 12 & 13



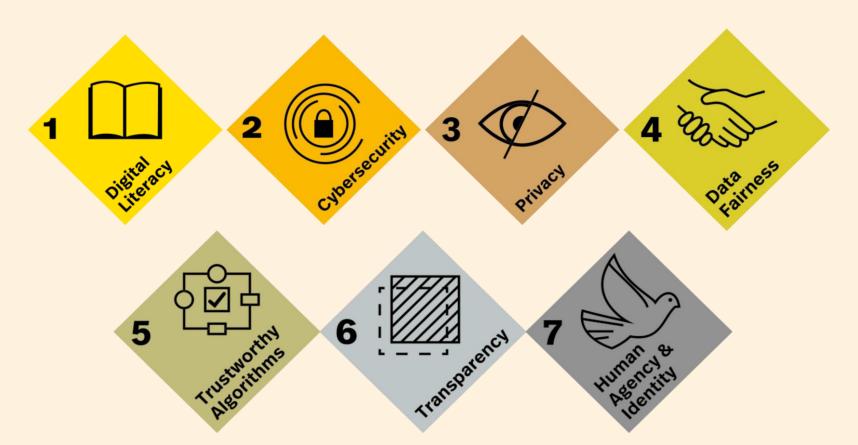




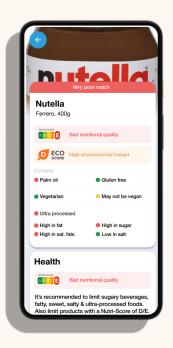




Strongly aligned with Digital Responsibility Goals (since we created Open Food Facts, 12 years ago)



Our mission



Empower consumers, researchers, producers, public decision-makers, etc., to measure and modify on a large scale the impact of food on our health and on the planet

Information and knowledge to take action









RAPPORT

Propositions pour un nouvel élan de la politique nutritionnelle française de santé publique

dans le cadre de la Stratégie Nationale de Santé

1ère Partie :

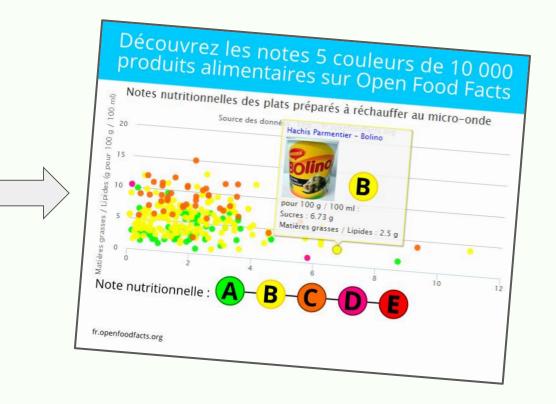
Mesures concernant la Prévention nutritionnelle

Rapport rédigé par

Pr Serge Hercberg

FU-PH NUTTION.
Université Paris 13/Département de Santé Publique Höpital Avicenne Bobigny) one raina a ay amparazanene de aume raunque inopian aviceme 6 Directeur Unité de Recherche en Epidémiologie Nutritionnelle, US57 Inserm/Inra/Cnam/Université Paris 13 Président du Programme National Nutrition Santé PNNS 2001-2005, 2006-2010, 2011-2015

Avec l'aide du **Dr Chantal Julia** (Assistante Hospitalo-Universitaire, Université Paris 13/Département de Santé Publique, Hépital Avicenne, Bobigny)



Our impact with Nutri-Score



Avez-vous consulté la **note Energie** de votre frigo avant de l'acheter ?



Regardez la **note nutritionnelle** de ce que vous mettez dedans!

Started displaying "Score 5C" on 15k products in 2015



Created an ecosystem around the Nutri-Score



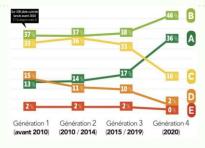
Now computed worldwide on 630k products, using mobile crowdsourcing



Now available in real-life in 5 EU countries and under EU review 30% of French products have a printed Nutri-Score



Anyone can get it, even without manufacturer cooperation



Newly-launched products
have a better nutritional 2021
profile ScanUp
study



Nutri-Score - Nutritional quality

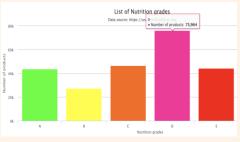
- Grade from A to E
- +: fruits and vegetables, fiber, proteins
- -: energy, saturated fat, sugars, salt
 - 200 manufacturers
 - 25% of processed foods (OQALI 9/2019)
 - Adopted in 7 EU countries





Citizens can create their own benchmark in 3 clicks





- → Highly customizable
- → From overviews to slice & dice





Iris Van Dam & Stefanie Vandevijvere (2022)

Benchmarking the nutrition-related commitments and practices of major French food companies

https://link.springer.com/article/10.1186/s12889-022-13780-y

... For packaged food and non-alcoholic beverage manufacturers and supermarkets (own-brand products), the healthiness of the complete product portfolios was analysed using Open Food Facts data for France in 2018...

As of May 16th 2025, Google Scholar returns:

866 results for « Open Food Facts »:

https://scholar.google.com/scholar?q=%22open+food+facts%22

liday, Anna Leibinger, Oliver Huizinga, Carmen Klinger, Elochukwu Okanmelu, ert, Eva Rehfuess, Peter von Philipsborn (**2023**) plication of the WHO Nutrient Profile Model to products on the German market:

plication of the WHO Nutrient Profile Model to products on the German market plications for proposed new food marketing legislation in Germany

os://www.medrxiv.org/content/10.1101/2023.04.24.23288785v1

Methods. We applied the WHO NPM to a random sample of 660 food and verage products across 22 product categories on the German market drawn from en Food Facts, a publicly available product database. ... Lino Galiana, Milena Suarez Castillo (2022)

Fuzzy matching on big-data: An illustration with scanner data and crowdsourced nutritional data

https://www.linogaliana.fr/pdf/JMS2022/S28 2 ACTE GALIANA JMS2022.pdf

... In this paper, we enrich a large retailer dataset with nutritional information extracted from Open Food Facts, completed with the ANSES Ciqual dataset...

Gero Laurenz Höhn, Martijn Huysmans Healthy Food Traditions? Nutritic Geographical Indications https://lirias.kuleuven.be/retrieve

... Thus, we base our quantitative database of OpenFood Facts(ht to thousands of observations income 10 countries...

tprint of food products from packaging data. joss.03329.pdf

n interfaced to the Open Food Facts

ng packaging information...

s contributors for creating the database this

Rodríguez-Martín, N.M.; Córdoba, P.; Sarriá, B.; Verardo, V.; Pedroche, J.; Alcalá-Santiago, Á.; García-Villanova, B.; Molina-Montes, E. (2023)

Characterizing Meat- and Milk/Dairy-like Vegetarian Foods and Their Counterparts Based on Nutrient Profiling and Food Labels. *Foods* **2023**, *12*, 1151. https://doi.org/10.3390/foods12061151

... Nutritional data of the food products were obtained from websites of supermarket and food companies, and from Open Food Facts. The latter was the main information source used to retrieve the food products. ...

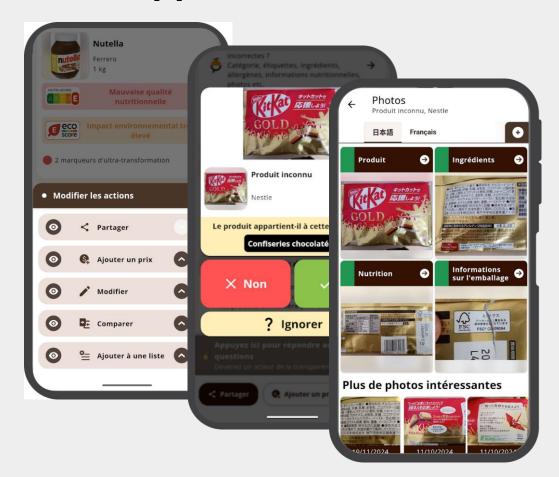
Rakhmawati, N. A., Firmansyah, A. A., Effendi, P. M., Abdillah, R., Cahyono Auto halal detection products based on <u>euclidian</u> distance and cosine simila Journal on Advanced Science, Engineering and Information Technology, 8(https://doi.org/10.18517/ijaseit.8.4-2.7083

In this study, we build a system that can compare products that have certified halal with halal certified products based on its ingredients. T are collected from Open Food Facts, Institute For Foods, Drugs, And Indonesian Council Of Ulama (LPPOM MUI) and our halal system...

... Open Food Facts (https://world.openfoodfacts.org/), a crowdsour database system provides some of the products that are labelled as



Citizens: a mobile app to collect data



Involving Producers





ARTIFICIAL INTELLIGENCE

What data?



Brand: Monoprix bio

Label: European organic label, French organic label

Category: Chocolate Brownie



What data?



Ingredients: eggs*,
cane sugar*,...

Energy kJ/100g: 983 kJ

•••

Net weight: 285 g



What makes a database good?

Data quality

Data completeness

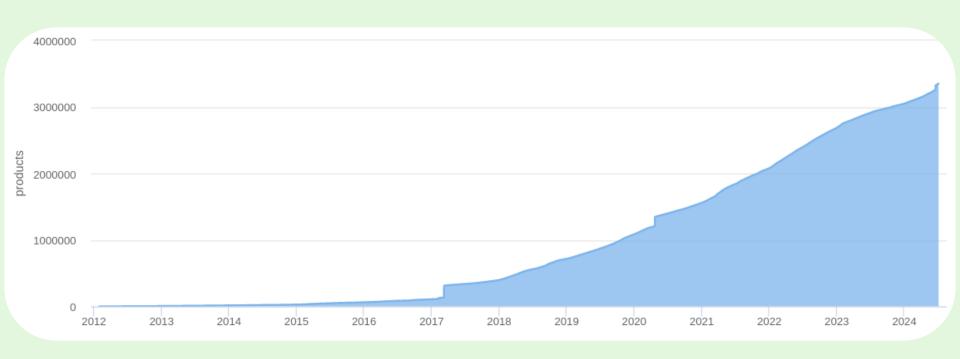
What makes a database good?

Data quality

Data completeness

ML@OFF

How can we scale?



Time-consuming tasks for contributors

INFORMATIONS NUTRITIONNELLES MOYENNES / AVERAGE NUTRITIONAL INFORMATION	pour 1 portion de 47,5 g / Per one serving of 47,5 g	pour 100 g / Per 100 g
Energie / Energy	963 kJ 231 kcal	2020 kJ 485 kcal
Matières grasses / Total fat dont acides gras saturés / of which saturates	15 g 4,6 g	31 g 9,6 g
Glucides / Carbohydrate dont sucres / of which sugars	21 g 16 g	45 g 33 g
Fibres / Fibre	1,0 g	2,2 g
Protéines / Protein	2,5 g	5,3 g
Sel / Salt	0,12 g	0,26 g

Cet étui contient environ 6 portions. / This pack contains approximately 6 portions.

Take a photo and crop the image: 15 seconds
Enter the nutritional values:
45 seconds

For 3.3 million products: **55,000 hours 6.2 years** for 1 person 24/7

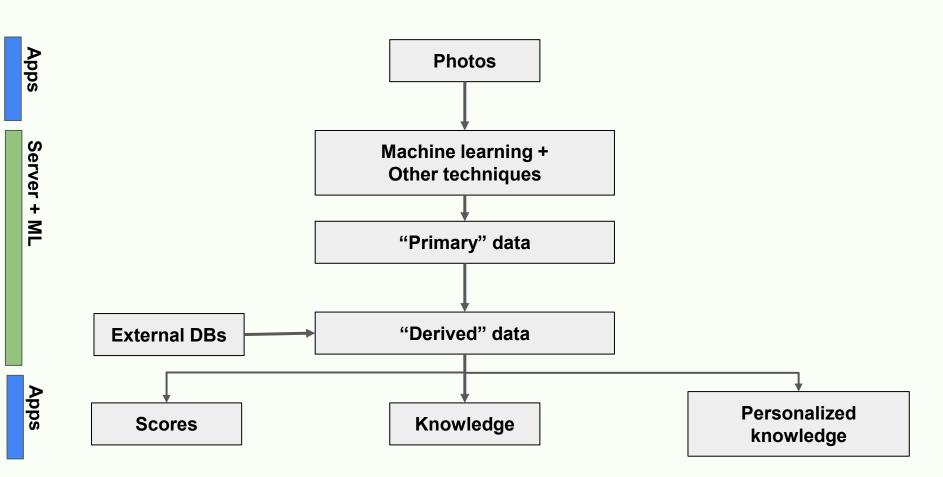
Our goals with artificial intelligence

Automate repetitive tasks

Automatic data completion

Increase contributor's outputs

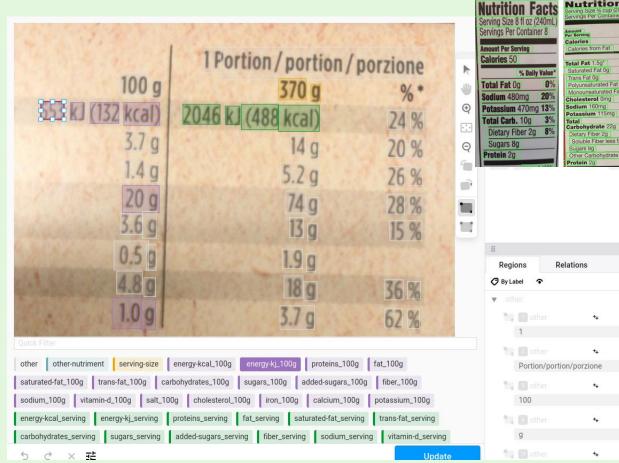
From photos to food enlightenment





NUTRI-SIGHT

Extraction of nutritional tables





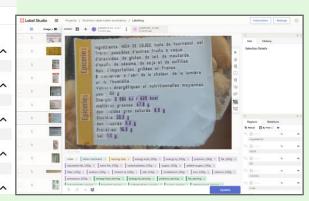
D .





Key Challenge:

Unlocking Table Extraction at Open Food Facts Scale





Bringing Al Assistance to the Open Food Facts website

Nutrition

Nutraction

extraction

| Solution | Company | Company

Our artificial intelligence, Robotoff, can now read nutritional tables

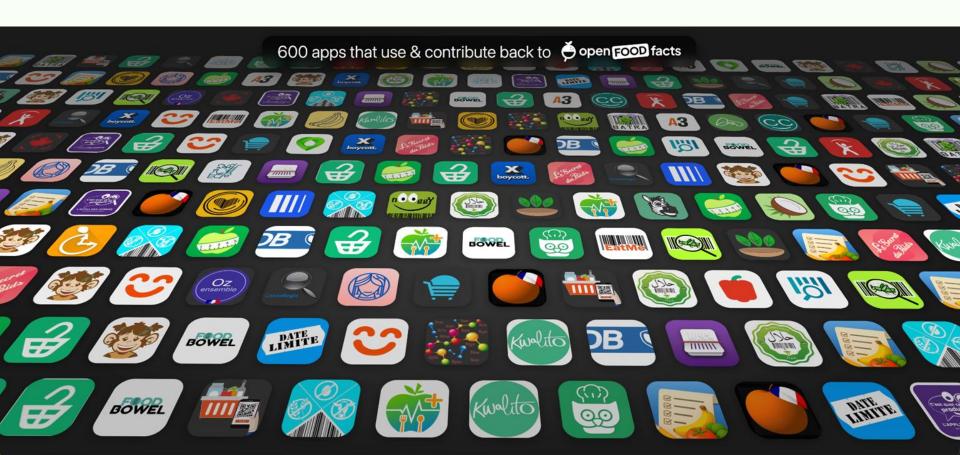
Useful to add and update a product

Works in your language



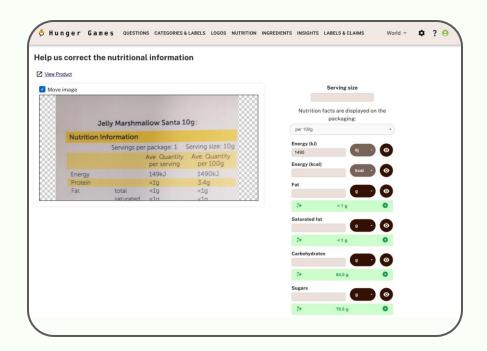
- 1. Snap the Nutrition Table
- 2. Al-Powered Suggestions
- 3. Intuitive Validation UI
- 4. Quick Confirmation

Nutri-Sight benefits 600+ app and orgs



Benefits for 3rd party apps

- → Improve the quality & completeness of nutrition data within their own apps (5 min work for the web)
- → Reduce the friction for their users who want to contribute missing information to get the Nutri-Score
- → They don't have to reinvent the wheel, and maintain a complex system
- → Ultimately, contribute to making comprehensive nutritional information more accessible to everyone, everywhere.



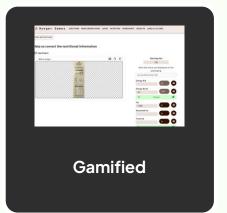
The example of Hunger Games

Validate nutrition by playing

But also: Open Food Facts Explorer

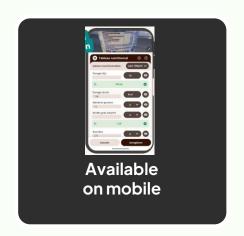


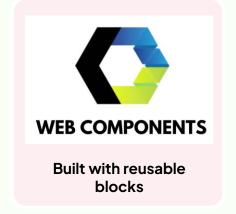














MORE AI AWESOME

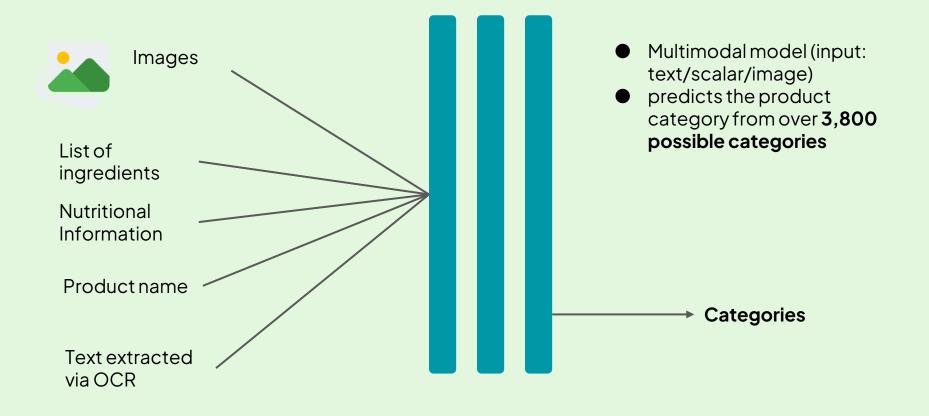
Why product categorization

Interest:

- Calculation of Nutri-score and Eco-score
- Product comparison

>50% of products still do not have a category in the DB yet!

Product categorization



Systematic human validation

287 000

added categories

Labels & logos

























Works with all kinds of logos, in a highly scalable manner.































































































































































Logo detection - Detection



A single model that detects all logos and labels







Logo detection - Grouping with kNN







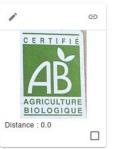


















Fixing OCR errors

Original

viande de porc [origine : Francel 89%, eau, acidifiant: E326, sel, dextrose dê blè, conservateurs : E262-E250, condiments et épices (betterave, ail, paprika, muscade), antioxydants E301-E300, extraits naturels d'herbes et d'épices, aromes naturels, colorant: E160c

Correction

viande de porc [origine : France] 89%, eau, acidifiant: E326, sel, dextrose de blé, conservateurs : E262-E250, condiments et épices (betterave, ail, paprika, muscade), antioxydants E301-E300, extraits naturels d'herbes et d'épices, arômes naturels, colorant: E160c

Thank you for your attention

Contacts

- Pierre Slamich pierre@openfoodfacts.org
- Slack: https://slack.openfoodfacts.org
- https://github.com/openfoodfacts
- Social media: @OpenFoodFacts
- Join us!







