



Abu Dhabi Guideline

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الاصدار الأول

Abu Dhabi Guideline for the use of  
the Nutrition Mark

دليل أبوظبي الإرشادي لاستخدام  
العلامة التغذوية



This standard contributes to the following  
Sustainable Development Goals



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## 1. Amendment Page

To ensure that each copy of this technical document (Abu Dhabi Guideline) contains a complete record of amendments, the Amendment Page is updated and issued with each set of revised/new pages of the document. This ADG is a live document which can be amended when necessary. QCC operates (The use of the Nutrition Mark) Group which prepared this document and can review stakeholder comments to review and amend this document and issue an updated version when necessary.

Edition Number	Year of Approval	Number of pages	Sections Changes	Notes
First Edition	2024	28	-	New Document

## 2. About the Abu Dhabi Quality and Conformity Council

Abu Dhabi Quality and Conformity Council (QCC) is an Abu Dhabi government entity established in accordance with Local Law No. (3) of 2009 to raise the quality of Abu Dhabi's exports and products traded locally. QCC consists of a council of regulators and industry with a mandate to ensure provision of quality infrastructure in line with global standards.

- o QCC's functions are divided into six key areas:
  - Developing standards and specifications
  - Capacity building of metrology systems
  - Strengthening testing infrastructure
  - Launching conformity schemes
  - Protecting consumer interests
  - Ensuring fair trade
- o QCC's key stakeholders include regulatory authorities, consumers, retailers and wholesalers, industry, conformity assessment bodies (CABs) and importers.

QCC supports regulators and government organizations through offering quality and conformity facilities, expertise and resources that allow them to implement products safety and compliance requirements and regulations. Additionally, QCC works towards promoting a culture of quality and protecting the interests of consumers. In doing this, QCC seeks to promote the Emirate's competitiveness to become one of the world's most attractive regions for investments and human capital, and to support the competitiveness of national industries in world markets.

### 3. Acknowledgement

QCC would like to thank the members of the Working Group listed below.

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## 4. Foreword

Overweight and obesity are a global public health concern. Abu Dhabi understands that tackling overweight and obesity requires whole of government approach. A holistic approach that integrates and builds on cross-sectoral topics to improving the health of the Abu Dhabi population is being implemented.

Nutritional risk factors such as unhealthy diet, are considered one of the main drivers of non-communicable diseases, including obesity, cardiovascular diseases, diabetes and some types of cancers. In order to tackle the growing burden of these chronic diseases, government-led strategies have been developed worldwide to improve the diet and the nutritional status of populations through the implementation of multifaceted nutritional policies.

The Nutrition Mark is a groundbreaking initiative designed to empower consumers and promote healthier eating habits. This innovative labeling system provides a simple, clear, and objective way for consumers to assess the nutritional quality of packaged foods as well as some of the non-packaged food types. By using a color-coded rating system, the Nutrition Mark makes it easy for consumers to make informed choices and choose healthier options for themselves and their families.

The Nutrition Mark takes into consideration both unfavorable food composition elements for which consumption should be limited (energy, total sugars, Saturated Fatty Acids – SFA, and sodium) and favorable elements for which consumption should be encouraged (fibers, protein, fruits, vegetables, legumes, nuts and olive, rapeseed and nuts oils).

QCC in collaboration with various government entities is trying to contribute to Abu Dhabi government goal of becoming the first global reference case for halting and reversing an obesity epidemic through addressing the issues related to Food production.

This document was developed by Nutrition Mark Working group after studying and reviewing various Initiatives implemented by several government entities, international organizations, and industry groups around Nutrition Labeling. The document was endorsed as Abu Dhabi Guidelines in the Steering Technical Committee meeting number (4) for 2024 which was held in 16 December 2024.

## 5. Working Group

The Professional Working Group was organized by Abu Dhabi Quality and Conformity Council and established in July 2024, which was requested by (Abu Dhabi Public Health Center), to prepare Abu Dhabi Guideline (The use of the Nutrition Mark) in cooperation with the related stakeholders including representatives from government and private sectors. This document was developed after studying and reviewing various Initiatives implemented by several international government entities, international organizations, and industry groups around Nutrition Labeling.

This Abu Dhabi Guidelines Document supports the development of front of pack nutrition labels (FoPLs). FoPLs specifically, interpretative FoPLs, which provide an evaluation of the nutritional content of foods and beverages, have become prominent around the world and considered as effective tools to make consumers aware of the nutritional quality of foods.

Among the various interpretative schemes that have been developed and implemented in many parts of the world, a FoPL that provides a summary, graded, colors-coded label indicating the overall nutritional quality of foods according to a nutrient profiling system is found to be more effective than other FoPL types.

The document was reviewed and approved as Abu Dhabi Guidelines by the standing committee members for Abu Dhabi Specification, which include 37 members representing 25 concerned entities in the Emirate.

## 6. Purpose

This Guidelines document serves as a comprehensive guide to identify the nutritional grade which a product falls within. The purpose of this document is to achieve the following objectives:

- Integrate an environment-friendly tool to assist consumers in evaluating and selecting food and beverage options that are both healthy and environmentally sustainable.
- Encourage food establishments to provide clear and simplified nutritional information on the front of food packaging, making it easier for consumers to identify healthier options.
- Promote consumer awareness and preference for healthier food choices through easily accessible nutritional labelling.

- Increase awareness of the importance of nutrition and healthy eating habits by providing a key tool for educating manufacturers and food establishments on how to improve their products.
- Reduce risk factors associated with major non-communicable chronic diseases, including heart disease, hypertension, diabetes, and obesity, by offering consumers more informed and healthier food choices.

## 7. Scope

7.1 This document provides the basis for the assurance of a high level of consumer protection in relation to food information, taking into account the differences in the perception of consumers and their information needs whilst ensuring the smooth functioning of the internal market.

7.2 The document establishes the general principles, requirements and responsibilities governing food information, and in particular food labelling. It lays down the means to guarantee the right of consumers to information and procedures for the provision of food information.

7.3 This Guidelines Document applies exclusively to food business operators at all stages of the food chain whose activities involve providing food information for packaged foods intended for sale to the final consumer, including those delivered by mass caterers, as well as foods intended for distribution to mass caterers.

7.4 The Guidelines Document shall apply without prejudice to labelling requirements provided for by the Ministry of Industry and Advanced Technologies applicable to particular foods.

7.5 The Guidelines of the Nutri-Mark are applied to all packaged food products except the following foods which are excluded from applying this document:

- 7.5.1 Foods in which the amount of calories, protein, carbohydrates, fats, saturated fats, salt or sodium, and the total number of sugars are too small (Which can be expressed as zero) such as spices.



- 7.5.2 Fresh vegetables and fruits include any mixture of fresh vegetables or fruits, whole or cut, without any additives (such as salad without toast) and without dried vegetables and fruits.
- 7.5.3 Fresh, chilled and uncooked meat, poultry, and fish without marination.
- 7.5.4 Foods that are served directly to the consumer from the location of preparation except breads and pastries.
- 7.5.5 Food products consisting of a single nutrient such as rice, tea, coffee or sugar.
- 7.5.6 Food additives.
- 7.5.7 Foods that need to be packed or further processed and not sold directly to the consumer.
- 7.5.8 External packaging for self-service food that carry nutrition labels on an accompanying plate or on the original packaging.
- 7.5.9 Packaged drinking water and mineral water.
- 7.5.10 Packaged foods in small containers (where the container size is less than 25 cm<sup>2</sup>).
- 7.6 The Guidelines of the Nutri-Mark are also applied to all breads and pastries whether prepackaged or non-packaged.
- 7.7 Annexes 1 through 4 highlights the methodologies to be used per food type for the calculation of the Nutri Mark Grade.

## 8. Terms and definitions

Term		Definition
8.1	Algorithm	the calculation process described in the Specifications used to compute the nutritional mark of a Product and to determine its corresponding Classifying Mark.
8.2	Logo	<p>the signage “The Nutrition Mark” includes :</p> <p>5 logotypes, hereinafter referred to as the “Classifying Logo” presenting the 5 product rankings on the nutritional scale, associated with the word “Nutri-Mark”, and selecting one of the five letters A-B-C-D-E. The Classifying Logo shall be determined by using the Algorithm in accordance with the Conditions of Use. The Classifying Logos are represented as “logos packaging” in the Logo Guidelines.</p>
8.3	Mark Guidelines	the visual guidelines setting out the conditions of use of the Nutri-Mark in Annex 5: Mark Guidelines
8.4	Application	an Operator's application for registration under the Conditions of Use.
8.5	Operator	<p>any natural or legal person entitled to use the “Abu Dhabi Nutri-Mark” on the Products (as defined below) in application of the Conditions of Use. In this respect the "Rightsholder" means the Operator which owns the title or exclusive license on the intellectual property rights on its Source Products, and</p> <ul style="list-style-type: none"> <li>- the "Distributor" means the Operator which makes any lawful commercial use of its Distributed Products in direct or indirect agreement with their Rightsholder.</li> </ul> <p>A single and unique Operator can be at the same time a Rightsholder for its Source Products and a Distributor for the Distributed Products.</p>
8.6	Front-of-pack (FoP) nutrition label	a simplified form of nutritional information presented on the front of food packaging. It provides consumers with accessible and easy-to-understand data about the nutritional quality of a product, helping them make healthier choices quickly and effectively

Term		Definition
8.7	Food	any substance or part of it, raw or primary, manufactured or semi-manufactured, intended for human consumption by eating or drinking, including beverages, bottled drinking water, pickles, spices, chewing gum, and any substance used in the manufacture, preparation, or processing of food. However, it does not include cosmetics, tobacco, or substances used only as drugs.
8.8	Obesity	a medical condition characterized by excessive accumulation of body fat, where the Body Mass Index (BMI) is more than thirty. BMI is calculated using the following formula:  $\text{BMI} = \text{Weight (kg)} / \text{Height}^2 (\text{m}^2)$
8.9	Consumer	anyone who uses food to satisfy personal needs or the needs of others.
8.10	Food Establishment	a legal person holding a license to practice any food activity, whether through a permanent or temporary fixed or mobile facility.
8.11	Total Fat	total lipids, and includes phospholipids, A measuring unit of esters of certain fatty acids with glycerol, known as glycerides. These acids could be saturated or unsaturated.
8.12	Saturated fatty acids (SFAs)	a type of dietary fat present in food that is usually solid at room temperature. The most common sources of saturated fat are meat and dairy products.
8.13	Salt	A crystalline product consisting mainly of sodium chloride. It is extracted from the sea or from salt deposits in underground rocks or from naturally salty water. It is processed to reach a certain nutritional purity that is calculated according to the following equation: Salt equivalent = sodium x 2.5.
8.14	Total Sugar	All monosaccharides and disaccharides present in food, excluding polysaccharides.
8.15	Added sugar	Sugars added during food processing or packaging, which include free sugars, such as brown sugar, sugar cane juice, honey, dextrose, fructose, fruit nectar, high fructose corn syrup, lactose, malt syrup, maltose, maple syrup, molasses, and raw sugar and sucrose.



Term		Definition
8.16	Non-nutritive sweeteners (NNS)	are substances used to sweeten food and beverages that provide little to no calories or nutrients. They are much sweeter than regular sugar, allowing them to be used in smaller amounts to achieve the desired level of sweetness.
8.17	Protein	large, complex molecules made up of amino acids that are essential for the structure, function, and regulation of the body's tissues and organs.
8.18	Fibers	a type of carbohydrate that the body cannot digest. Unlike other carbohydrates, which are broken down into sugar molecules, fiber passes through the gastrointestinal tract relatively intact, playing crucial roles in digestion and overall health.
8.19	Portion	Is the amount of a food an individual chooses to eat at any one time

## 9. General Requirements

The provision of food information shall pursue a high level of protection of consumers' health and interests by providing a basis for final consumers to make informed choices and to make safe use of food, with particular regard to health, economic, environmental, social and ethical considerations.

Any food intended for supply to the final consumer or to mass caterers shall be accompanied by food information in accordance with this Specifications Document.

Food information shall not be misleading, particularly:

- (a) as to the characteristics of the food and, in particular, as to its nature, identity, properties, composition, quantity, shelf life, country of origin, method of manufacture or production;
- (b) by attributing to the food effects or properties which it does not possess;

(c) by suggesting that the food possesses special characteristics when in fact all similar foods possess such characteristics, in particular by specifically emphasizing the presence or absence of certain ingredients and/or nutrients;

Food information shall be accurate, clear and easy to understand for the consumer.

## 9.1 Mandatory Food Information

In addition to the labelling requirements mentioned in the UAE standards applicable to particular foods, the following particulars shall be provided to assess the food label grade:

- (a) the name of the food;
- (b) the list of ingredients;
- (c) the quantity of certain ingredients or categories of ingredients;
- (d) the net quantity of the food (net weight or net volume);
- (e) energy value; and

The mandatory nutrition declaration which shall include the following:

- (a) the amounts of fat, saturates, carbohydrate, sugars, protein, fiber and salt.
- (b) The energy value and the amounts of nutrients may be expressed per 100g or 100ml or per portion if the portion size is less than 100g or 100ml.

In the case of prepacked food, mandatory food information shall appear directly on the package or on a label attached thereto.

Where appropriate, a statement indicating that the salt content is exclusively due to the presence of naturally occurring sodium may appear in close proximity to the nutrition declaration.

## 9.2 The Nutrition Mark

The Nutrition Mark (Nutri-Mark) is a food choice label that provides an overall grade for a food product based on its nutritional value. The system uses a five color-coded label with letters ranging from A to E, where:

- A (dark green): Better nutritional composition
- E (dark orange): Less favorable nutritional composition

The grade assigned to a food product depends on the type of Food, its nutritional value as well as its ingredients.

## 9.3 Responsibilities

The food business operator responsible for the food information shall be the operator under whose name or business name the food is marketed or, if that operator is not established in the Emirate of Abu Dhabi, the importer into the Emirate market.

The food business operator responsible for the food information shall ensure the presence and accuracy of the food information in accordance with this document and applicable UAE standards and requirements.

Food business operators which do not affect food information shall not supply food which they know or presume, on the basis of the information in their possession as professionals, to be non-compliant with the applicable UAE standards and requirements.

Food business operators, within the businesses under their control, shall not modify the information accompanying a food if such modification would mislead the final consumer or otherwise reduce the level of consumer protection and the possibilities for the final consumer to make informed choices. Food business operators are responsible for any changes they make to food information accompanying a food.

Food business operators, within the businesses under their control, shall ensure compliance with this Document and shall verify that such requirements are met through internal quality assurance or control and/or Laboratory assessment and product certification.

Food business operators, within the businesses under their control, shall ensure that information relating to non-prepacked food intended for the final consumer or for supply to mass caterers shall be transmitted to the food business operator receiving the food by a means accepted by the Nutrition Mark provider in order to enable, when required, the provision of mandatory food information to the final consumer.

## 9.4 Mark Guidelines

The mark shall be used in accordance with the conditions stated in Annex 5 of this document.

## 10. References

- Santé Publique France – Conditions of Use of the trademark « Nutri-Score »  
Nutriscore\_reglement\_usage\_EN\_310122\_VDEF
- UAE.S GSO 2233:2021: Requirements of nutritional labeling
- A Handbook on Nutrition Labelling - Singapore (Revised June 2020), Health Promotion Board.
- UAE.S 5034 : 2018: Nutritional labelling of pre-packed products as Traffic light colours.
- U.S. FDA - Labeling & Nutrition, FDA's Nutrition Initiatives, Front-of-Package Nutrition Labeling.
- Codex CXS 192-1995 updated 2023, General Standard For Food Additives
- Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives.
- Child-Appealing Packaging of F&B Products: Voluntary Scheme for private sector F&B players, July 2024. Research developed by Abu Dhabi Early Childhood Authority.
- WHO Regional Office for Europe nutrient profile model second edition

## Annexes

### Annex 1: Label Grading

The Nutritional mark for food products relies on the calculation of a single, overall mark which takes into account, for every food product:

- a **“negative” (N)** component

**Total N points = “Energy” points + “Saturated fatty acids” points + “Sugars” points + “Salt” points**

- a **“positive” (P)** component

**Total P points = “fibers” points + “Fruits, vegetables, legumes” points + “Protein” points**

*Note: The Energy element for Animal and Vegetable Fats is the “Energy from saturated fatty acids”*

The **negative (N)** component of the mark takes into consideration nutritional factors that should be consumed in moderation: energy (energy from saturated fatty acid in case of animal and vegetables fats), saturated fatty acids, sugars, and salt. For each of these elements, points range from **0 to 20** are awarded based on the content value for 100g of food product.

The **positive (P)** component is determined using the amount of fibers, proteins, and fruits, vegetables, and legumes in the food product. Each of these elements is assigned a point value ranging from **0 to 7** based on the content for 100g of food product.

The Nutrition Mark calculation tool can be downloaded from the QCC website or used directly through the calculator below:



The  
NutriMark\_calculatic



## Annex 2A: General Food Products

The nutritional mark is calculated the same way for all food products (with specific rules for cheeses and meat), except for Animal and Vegetable Fats, and beverages . For these categories of food products, the adaptations mentioned in 3A & 4A must be taken into account.

The grade of the Nutri-Mark is calculated on the basis of the nutritional values per 100 g or 100 ml.

The **negative (N)** component represents the sum of these points, and thus can range from **0 to 55**.

The positive P component corresponds to the sum of these points and thus can range from **0 to 17**.

*Note: For red meat and products thereof, the number of points for proteins is limited to 2. And hence, the positive P component can therefore vary from 0 to 12 points*

**Table 1: Points attributed to each of the elements of the negative N component**

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

Table 2: Points attributed to each of the elements of the positive P component

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

\* For red meat and products thereof: maximum 2 points could be awarded for proteins, included in this component is detailed in Appendix 1

\*\*The list of fruits, vegetables, and legumes included in this component is detailed in Appendix 2

## Annex 2B: Assigning of the Nutri-Mark grade

- The grade is calculated based on the nutrient content per 100g or 100ml of the product.
- Depending on the total points awarded for the **negative (N)** component, the grade is calculated as follow:
  - If the total points of **negative (N)** component is below 11 points, the Nutritional Mark Range is equal to the total **negative (N)** component points minus the total for the **positive (P)** component.

$$\text{Nutritional Mark Range} = \text{total N points} - \text{total P points}$$

- If the total score of the **negative (N)** component is greater than or equal to 11 points, the calculation of the Nutritional Mark is adjusted by subtracting the sum of the points for (fibers and fruits, vegetables, and legumes) from the total **negative (N)** component points. In this case, the protein content is excluded from the calculation.

$$\text{Nutritional mark} = \text{total N points} - \text{"fibers" points} - \text{"Fruits, vegetables, legumes" points}$$

Table 3: Calculation formula for General Food

Sum of negative (N) points	
negative (N) Points < 11 or if the product is cheese	negative (N) Points ≥ 11
Nutri-Mark = total N points - total P points	Nutri-Mark = total N points – points for fibers – points for (Fruits, vegetables, legumes)

Table 4: The Nutri-Mark Grade assignment for General Food

Mark ranges	Grade	Color
Min to 0	A	Dark green
1 to 2	B	Light green
3 to 10	C	Yellow
11 to 18	D	Light orange
19 to max	E	Dark orange

### Annex 3A: Animal and Vegetable Fats

This category includes all food products that are based on animal and vegetable fats such as the food items listed in Table 5 below:

Table 5: List of animal and vegetable fats

Animal and vegetable fats	
1	vegetable and animal fats and oils, cream, margarine, butter
2	plant-based preparations for cooking (e.g. made from soya, coconut, ...), whipped cream
3	nuts, also processed (e.g. ground)
4	oilseeds (e.g. linseed, sunflower seeds, etc.)
5	nuts or oilseeds in compound foods with > 50% nut or seed content (e.g. spreads such as peanut butter, tahini)

The grade of the Nutri-Mark is calculated on the basis of the nutritional values per 100 g or 100 ml

Oils from ingredients included in the list "Fruit, vegetables and pulses" can generally be attributed to the component "Fruit, vegetables and pulses" (e.g. olive and avocado oil can be attributed to the component "Fruit, vegetables and pulses").

The **negative (N)** component represents the sum of these points, and thus can range from **0 to 55**.

The positive P component corresponds to the sum of these points and thus can range from **0 to 17**.

Marks for animal and vegetable fats, are calculated using the following point tables (Tables 6 and 7):

**Table 6: Points attributed to each of the elements of the negative (N) component.**

Points	Energy from saturates (kJ/100g)*	Sugars (g/100g)	Saturates/Lipids (g/100g)	Salt (g/100g)
0	≤ 120	≤ 3.4	< 10	≤ 0.2
1	> 120	> 3.4	< 16	> 0.2
2	> 240	> 6.8	< 22	> 0.4
3	> 360	> 10	< 28	> 0.6
4	> 480	> 14	< 34	> 0.8
5	> 600	> 17	< 40	> 1
6	> 720	> 20	< 46	> 1.2
7	> 840	> 24	< 52	> 1.4
8	> 960	> 27	< 58	> 1.6
9	> 1080	> 31	< 64	> 1.8
10	> 1200	> 34	≥ 64	> 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

\*The energy from saturates is obtained from the obligatory back-of-pack nutritional disclosure as:

$$\text{Energy from saturates} = \text{Saturates} \left( \frac{g}{100g} \right) \times 37 \text{ kJ/g}$$

**Table 7: Points attributed to each of the elements of the positive (P) component**

Points	Proteins (g/100g)	Fibers (g/100g)	Fruits, vegetables and legumes (g/100g)*
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		

## Annex 3B: Assigning of the Nutri-Mark grade

- The grade is calculated based on the nutrient content per 100g or 100ml of the product.
- Depending on the total points awarded for the **negative (N)** component, the grade is calculated as follow:
  - If the total of **negative (N)** component is below **7 points**, then the Nutritional Mark is calculated by subtracting the total points for the **positive (P)** component from the total **negative (N)** component points.

$$\text{Nutritional Mark Range} = \text{total N points} - \text{total P points}$$

- If the total score of the **negative (N)** component is greater than or equal to **7 points**, the Nutritional Mark is calculated by subtracting the sum of the points for fibers and fruits, vegetables, and legumes from the total **negative (N)** component points. In this case, the points allocated for protein is excluded from the calculation, ensuring that it does not positively influence the nutritional mark for products that are higher in less healthy components.

$$\text{Nutritional Mark Range} = \text{total N points} - \text{"fibers" points} - \text{"Fruits, vegetables, legumes" points}$$

Table 8: Calculation formula for Animal and Vegetable Fats

Sum of negative (N) points	
negative (N) Points < 7	negative (N) Points ≥ 7
Nutri-Mark = total N points - total P points	Nutri-Mark = total N points – points for fibers – points for (Fruits, vegetables, legumes)

Table 9: The Nutri-Mark Grade assignment for Animal and Vegetable Fats

Mark ranges	Grade	Color
Min to -6	A	Dark green
-5 to 2	B	Light green
3 to 10	C	Yellow
11 to 18	D	Light orange
19 to max	E	Dark orange

## Annex 4A: Beverages

This category includes all types of beverages such as the food items listed in Table 10:

Table 10: List of beverages

beverages	
1	Flavored water (with and without added sugar)
2	fruit juices, nectars and smoothies
3	vegetable juices
4	drinks with added sugar and/or sweeteners
5	teas, coffee, infusions prepared exclusively with water
6	milk, drinking yoghurt, flavored milk drinks or chocolate milk drinks or milk drinks containing cocoa regardless of the milk content and plant-based drinks.

The grade of Abu Dhabi Nutri-Mark is calculated on the basis of the nutritional values per 100 ml.

The **negative (N)** component represents the sum of these points, and thus can range from **0 to 54**.

The positive P component corresponds to the sum of these points and thus can range from **0 to 18**.

Marks for beverages are calculated using the following point tables (Tables 11 and 12). In this specific case, the **negative (N)** component also includes points for the presence of nonnutritive sweeteners:

Table 11: Points attributed to each of the elements of the negative (N) component

Points	Energy (kJ/100 mL)	Sugars (g/100 mL)	Saturates (g/100 mL)	Salt (g/100 mL)	Non-nutritive sweeteners (presence/absence)*
0	≤30	≤0.5	≤1	≤0.2	
1	≤90	≤2	>1	>0.2	
2	≤150	≤3.5	>2	>0.4	
3	≤210	≤5	>3	>0.6	
4	≤240	≤6	>4	>0.8	Presence
5	≤270	≤7	>5	>1	
6	≤300	≤8	>6	>1.2	
7	≤330	≤9	>7	>1.4	
8	≤360	≤10	>8	>1.6	
9	≤390	≤11	>9	>1.8	
10	>390	>11	>10	>2	
11				>2.2	
12				>2.4	
13				>2.6	
14				>2.8	

15				>3	
16				>3.2	
17				>3.4	
18				>3.6	
19				>3.8	
20				>4	

\* The list of non-nutritive sweeteners included in this component is detailed in Appendix 3.

**Table 12: Points attributed to each of the elements of the positive (P) component**

Points	Proteins (g/100 mL)	Fibers (g/100 mL)	Fruit, vegetables and legumes (%)*
0	≤1.2	≤3	≤40
1	>1.2	>3	-
2	>1.5	>4.1	>40
3	>1.8	>5.2	-
4	>2.1	>6.3	>60
5	>2.4	>7.4	-
6	>2.7		>80
7	>3.0		

\*The list of fruits, vegetables, and legumes included in this component is detailed in Appendix 2

## Annex 4B: Assigning of the Nutri-Mark grade

- The grade is calculated based on the nutrient content per 100ml of the product.
- The grade is equal to the total **negative (N)** component points from which is subtracted the total for the **positive (P)** component.

**Nutritional Mark Range = total N points - total P points**

**Table 13: Calculation formula for Beverages**

Sum of negative (N) and positive (P) points
<b>Nutri-Mark = total N points - total P points</b>

**Table 14: The Nutri-Mark Grade assignment for Beverages**

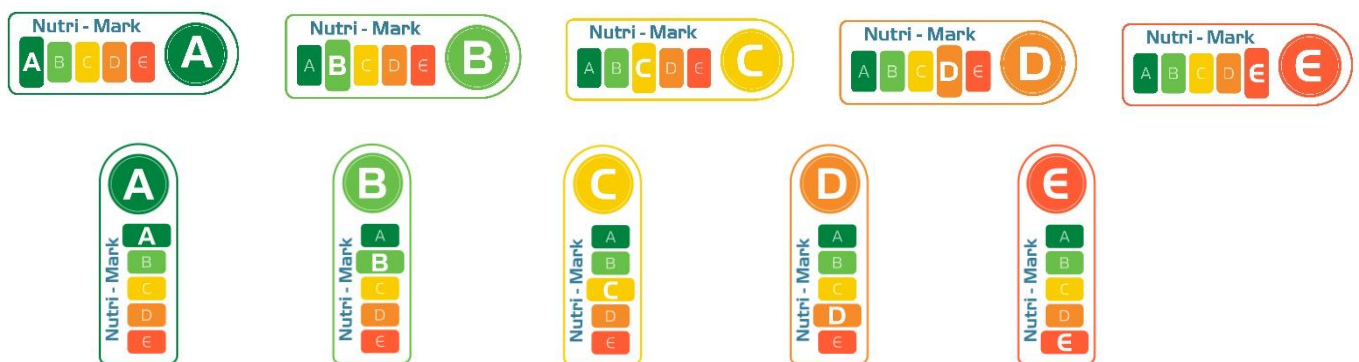
Mark ranges	Grade	Color
Waters	A	Dark green
Min to 2	B	Light green
3 to 6	C	Yellow
7 to 9	D	Light orange
10 to max	E	Dark orange

## Annex 5: Mark Guidelines

It is recommended to place the graphic symbol on the lower third of the front of the packaging.

There are vertical versions, a horizontal version and simplified of the mark, each available in 5 modules

The retained graphic symbol, called The Nutri-Mark, is represented below:



The characteristics of the Mark, including its size and color, are defined in the Nutri-Mark Guideline. The PDF document can be downloaded from the official QCC website



## Appendices

### Appendix 1: list of Red Meat and products thereof

Nutri-Mark Classification of Red Meat and Related Products			
Meat Type	HS Code	Description	
Beef	0201 (fresh/chilled)	Meat of bovine animals, fresh or chilled	
Beef	0202 (frozen)	Meat of bovine animals, frozen	
Pork	0203	Meat of swine, fresh, chilled or frozen	
Lamb	0204	Meat of swine, fresh, chilled or frozen	
Horse	0205	Horse and equine meat	
Game and Venison	0208903000 (game)	game, other than of rabbits or hares	
Game and Venison	02089060 (reindeer meat)	Fresh, chilled or frozen reindeer meat and edible offal thereof	
Offals and processed meat (as red meat)	0206	Edible offal of bovine animals, swine, sheep, goats, horses, asses, mules or hinnies, fresh, chilled or frozen	
Processed Meat ( All those from swine, lamb or beef even as mixtures)	0210 (salted/dried/smoked)	Meat and edible offal, salted, in brine, dried or smoked; edible flours and meals of meat or meat offal	
	1601	sausages	
	1602	Prepared or preserved meat, meat offal, blood or insects (excl. sausages and similar products, and meat extracts and juices)	
Ostrich Meat	Not specified	Treated as red meat	
Foods Potentially Evaluated with the Red Meat Algorithm			
Category	WHO Group	Description & Examples	Red Meat Algorithm
Raw Meat Products	14d	Unprepared raw meat, minced meat, fresh sausages, marinated, flavoured, moisture-enhanced and breaded meats	Applies
Whole Muscle, Heat-Treated	14ei	Frozen or tinned whole muscle meats like beef ribs, lamb, pork tenderloin	Applies
Whole Muscle, Heat-Treated (Refrigerated)	14eii	Refrigerated whole muscle meats such as lamb chops, roast beef	Applies

Whole Muscle, Non-Heat Preservation	14f	Air-dried or cured pieces (e.g., Parma ham, Serrano ham) and brined meats like pastrami	Applies
Comminuted Meat, Heat-Treated	14g	Cooked sausages, meat loaf, corned beef, luncheon meats, including tinned versions	Applies
Comminuted Meat, Non-Heat Preservation	14h	Air-dried or fermented sausages (e.g., pepperoni, chorizo, jerky)	Applies
Tinned Meat-Based Foods	9a	Meatballs in sauce, curries	Applies
Not Considered Red Meat	9a, 9bi/9bii, 9c, 9d, 9e, 9f, 9gi/9gii	Complete dishes like ragouts, pasta with meat sauce, pizzas, sandwiches, prepared salads, soups, and sauces (e.g., Bolognese)	Does Not Apply

Note: The red meat algorithm is to be applied if the red meat proportion is  $\geq 20\%$  in meat and meat products (as defined above).

## Appendix 2: list of fruits, vegetables, and legumes

Fruits	
1	Prunus species fruit
2	Apple, pear, quince, medlar
3	Date, lychee, persimmon
4	Berries, grapes, cherries, blackcurrants, strawberries, red currants, blackberries, cranberries, bilberries, etc.
5	Citrus fruit: lemon, orange, grapefruit, kumquat, tangerine, etc.
6	Banana, kiwi fruit, pineapple, melon, fig, mango, passionfruit, guava, papaya, pomegranate, cashew fruit, carambola, durian, rambutan, sweetsop, prickly pear, sapodilla, breadfruit, tamarillo, tamarind
Vegetables:	
1	Leaf vegetables: endive, lettuce (all types: leaf lettuce, arugula, escarole, etc.), spinach, lamb's lettuce, dandelion greens, nettle, beet greens, sorrel, etc.
2	- Brassicas: cabbage (all types: cauliflower, red cabbage, Brussels sprouts, curly kale, green cabbage, Chinese cabbage, watercress, radish, broccoli, etc.)
3	Stalk vegetables: celery, fennel, rhubarb
4	Shoot vegetables: asparagus, chicory, globe artichoke, palm hearts, bamboo shoots, taro shoots, etc.
5	Onion, shallot, leek, garlic, chive, parsley, other herbs
6	Root vegetables: carrot, salsify, celeriac, radish, parsnip, beetroot, chicory root
7	Fruit vegetables: tomato, aubergine, cucumber, courgette, sweet pepper, chilli pepper, squash, various gourds, green banana, plantain, avocado, olive, pickle
8	Flower-head vegetables: pumpkin flower
9	Sprouted vegetables: pea, broad bean, sweet corn, soya bean
10	Edible fungi
11	Seaweeds and algae
Legumes:	
1	Peas (various types: chickpea, green pea, pigeon pea, etc.)
2	Beans (various types: Lima, red, etc.)
3	Lentils (various types: green, yellow, French, etc.)
4	Cowpea, soya bean, carob bean, broad bean, etc
Herbs:	
1	Basil, Coriander, Lemon grass, Marjoram, Mint, Oregano, Sage, etc

### Appendix 3: List of non-nutritive sweeteners taken into account for the purpose of Nutri-Mark classification:

New non-nutritive sweeteners (i.e. no-calorie or low-calorie artificial and natural sweeteners) authorized must be considered for the Nutri-Mark calculation.

The list of sweeteners authorized for the market is specified in the Regulation 1333/2008 annex 2 part B & available in Codex STD 192/1995 updated 2023.

However, though the EU regulation on sweeteners includes both NNS and sugar alcohols, scientific evidence regarding sweeteners has focused primarily on NNS, i.e. non-caloric sweeteners that are artificial sweeteners or natural sweeteners.

Therefore, the following sweeteners should NOT be taken into account for the purpose of Nutri-Mark calculation:

E-number	Name
E 420	Sorbitols
E 421	Mannitol
E 953	Isomalt
E 956	Alitame
E 964	Polyglycitol syrup
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol