Oqali
Observatoire de l'alimentation

2024 ACTIVITY REPORT

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Contents

1. Preamble 3
2. Highlights 3
3. Published deliverables and key findings 4
   3.1. Studies by food category 4
      3.1.1. Follow-up study on Cheeses in 2015 and 2018 4
      3.1.2. Follow-up study on Soft drinks in 2010, 2013 and 2019 5
      3.1.3. Follow up study on Fruit juices and nectars in 2009, 2013 and 2019 6
   3.2. Cross-cutting studies 7
      3.2.1. Review and changes in the use of sweetening ingredients or ingredients conveying sweetness in processed products 7
      3.2.2. Study on the role of supply and demand in changes in nutritional intake by household category 8
   3.3. Monitoring the deployment of the Nutri-Score label 9
   3.4. Monitoring collective agreements 10
   3.5. Methodological report 12
4. OQALI's other activities in 2024 12
   4.1. Optimised operation 12
      4.1.1. Stakeholder consultation on the simplification of deliverables 12
      4.1.2. Reflection on the digitisation of data collection 13
      4.1.3. Improving OQALI's visibility 13
      4.1.4. Development of data coding tools 13
      4.1.5. Reflection on the prioritisation of food categories to be monitored 13
   4.2. International expansion of OQALI 13
5. Dialogue with stakeholders 14
   5.1. Governance 14
   5.2. Sectoral working groups 14
6. Outlook for 2025 14

1. PREAMBLE

The French Food Observatory (OQALI) was created in 2008 to support public policies aimed at improving the nutritional quality of food. Founded by the French Ministries of Food, Health and Consumer Affairs, it is jointly run by the National Research Institute for Agriculture, Food and the Environment (INRAE) and the French Agency for Food, Environmental and Occupational Health & Safety (ANSES). It is part of the National Programme for Food (PNA) and the National Health and Nutrition Programme (PNNS).

OQALI monitors the overall food supply and the nutritional quality of processed products available on the French market. To do this, it periodically carries out studies on different product categories such as breakfast cereals, fresh dairy products and desserts, and ready-to-eat frozen meals. Its missions also include undertaking studies on cross-cutting issues such as the use of certain ingredients (additives, sweetening ingredients, etc.), and monitoring the deployment of the Nutri-Score label and the implementation of collective agreements (as provided for in Article R. 230-38 of the French Rural and Maritime Fishing Code).

The aim of this report is to summarise OQALI's main activities in 2024.

2. HIGHLIGHTS

Several deliverables were published in 2024:

- **three follow-up studies** on cheeses, soft drinks and fruit juices and nectars, resulting in the publication of 6744 new product sheets on its website[1]:
    - Follow-up study on Cheeses in 2015 and 2018;
    - Follow-up study on Soft drinks in 2010, 2013 and 2019;
    - Follow-up study on Fruit juices and nectars in 2009, 2013 and 2019.
- **two cross-cutting studies** on sweetening ingredients and ingredients conveying sweetness and on the role of supply and demand in changes in nutritional intake by household category:
    - Report on sweetening ingredients and ingredients conveying sweetness, 2024 edition;
    - Role of supply and demand in changes in nutritional intake by household category, 2024 edition.
- **one report on the second phase of the collective agreement** in the bakery sector on reducing the salt content of bread:
    - Report on the second phase of the collective agreement on salt in bread.
- **one annual follow-up report on the Nutri-Score labelling**:
    - Annual report on the deployment of the Nutri-Score label.
- **one methodological report** on statistics used in studies by food category:
    - Methodological report – 2024 edition.

[1] https://www.oqali.fr/

3. PUBLISHED DELIVERABLES AND KEY FINDINGS

3.1. Studies by food category

In 2024, OQALI published one follow-up study comparing two collection periods for the Cheeses category, and two follow-up studies comparing three collection periods for the categories of Soft drinks and Fruit juices and nectars. The main results of these studies are summarised below.

3.1.1. Follow-up study on Cheeses in 2015 and 2018

Changes in supply, labelling information and nutritional composition were studied for Cheeses between 2015 (T0) and 2018 (T1).

The key findings were as follows:

- While **supply** by sub-category remained stable between 2015 and 2018, significant turnover in supply should be highlighted, reflecting the momentum of product launches/withdrawals;

- Concerning **labelled nutritional information**, the presence of nutritional labels increased significantly between 2015 and 2018, whereas that of nutritional guidelines, serving sizes, nutritional values per serving (**optional information** differing from the nutritional values per 100 g required under the "INCO" Regulation[2]) and health claims was **significantly lower.** The labelling of nutritional claims remained stable;

- In terms of changes in **nutritional composition**:

    - without weighting by market share, some significant changes were observed between 2015 and 2018:

        - average levels of fat and saturated fatty acids decreased significantly for one of the five sub-categories studied (Other processed cheeses for fat and cheese specialities and Processed cheese slices for culinary use for saturated fatty acids);

        - levels of salt decreased significantly for two sub-categories (Saint Marcellin and similar products / Cancoillotte) and increased significantly for two others (Roquefort / Preparations for cheese fondue), out of the 44 sub-categories considered;

[2] Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2016 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004. Official Journal of the European Union L304 of 22 November 2016.

- levels of protein increased significantly for one (Processed cheese slices for culinary use) of the five sub-categories studied;

- with weighting by market share, between 2015 and 2018, significant changes were greater in number at sub-category level for salt, for which levels decreased for five (Raclette cheese / Low-fat pressed cheeses or cheese specialities / Low-salt pressed cheeses or cheese specialities / Brie / Saint Marcellin and similar products) and increased for six (Processed cheese slices for culinary use / Preparations for cheese fondue / Roquefort / Goat's cheese logs / Feta and similar in oil / Unripened cheeses or cheese specialities, flavoured) of the 44 sub-categories studied. No significant changes were noted for fat, saturated fatty acids or protein.

3.1.2. Follow-up study on Soft drinks in 2010, 2013 and 2019

Changes in supply, labelling information and nutritional composition were studied for Soft drinks between 2010 (T0), 2013 (T1) and 2019 (T2).

The key findings were as follows:

- While **supply** by sub-category remained stable between 2013 and 2019, significant turnover in supply should be highlighted, reflecting the momentum of product launches/withdrawals;

- Concerning **labelled nutritional information**, the presence of nutritional and health claims increased significantly between 2013 and 2019, whereas that of nutritional guidelines, serving sizes and nutritional values per serving (**optional information** differing from the nutritional values per 100 ml required under the "INCO" Regulation) and health claims was **significantly lower**;

- In terms of changes in **nutritional composition**:

  - without weighting by market share, some significant changes were observed between 2013 and 2019: average levels of sugar tended to decrease and decreased significantly for three (Sugar-sweetened tea beverages / Sugar-sweetened fruit beverages / Sugar-sweetened energy drinks) of the 17 sub-categories studied, as a result of reformulations and turnover in supply. For a single sub-category (Vegetable beverages), the turnover in supply that increased levels of sugar led to a significant increase in the average level within the sub-category;

  - with weighting by market share, between 2013 and 2019, significant changes were greater in number at sub-category level for sugar, with levels tending to decrease for six (Sugar-sweetened and artificially-sweetened colas / Sugar-sweetened tea beverages / Sugar-sweetened tonics and bitters / Sugar-sweetened and artificially-sweetened flavoured waters / Sugar-sweetened flavoured waters / Sugar-sweetened fruit drinks) of the 17 sub-categories studied, accounting for one third of sales volumes in 2019. It should be noted that the average sugar content of Sugar-sweetened and artificially-sweetened fruit drinks increased significantly when weighting by market share;

- Still in terms of nutritional composition, **several measures were taken in the Soft drinks category to reduce the sugar content of these drinks (collective agreement between the public authorities and manufacturers and tax on added sugars)**. Across the board, a shift in the distribution of total sugar levels started to emerge between 2010 and 2013. This was around the time the public authorities introduced a tax on added sugars in non-alcoholic beverages (in 2012). This trend became stronger – moving in the direction intended by the public authorities – between 2013 and 2019, when the tax changed from a fixed amount to a variable rate based on the amount of added sugar (in 2018). However, in addition to the introduction of this tax, a collective agreement also addressing sugar levels in the category was signed between 2019 and 2015, explaining some of the changes observed. These results should also be considered in light of the time interval for the 2013-2019 period (six years), which was longer than the 2010-2013 period (three years): the longer the time interval, the more reformulations are observed. Note that the descriptive approach used in the study should be supplemented by causal analysis models to be able to draw a conclusion on the impact of the tax.

3.1.3. Follow up study on Fruit juices and nectars in 2009, 2013 and 2019

Changes in supply, labelling information and nutritional composition were studied for Fruit juices and nectars in 2009, 2013 and 2019.

The key findings were as follows:

- **Supply** by sub-category changed slightly between 2013 and 2019: in terms of both the number of products and sales volumes, the Fruit juices sub-category increased to the detriment of the Reconstituted fruit juices sub-category. Significant turnover in supply should be highlighted, reflecting the momentum of product launches/withdrawals;

- Concerning **labelled nutritional information**, the presence of health claims increased significantly between 2013 and 2019, whereas that of nutritional guidelines, serving sizes, nutritional values per serving (**optional information** differing from the nutritional values per 100 ml required under the "INCO" Regulation[2]) and nutritional claims was **significantly lower**;

- In terms of changes in **nutritional composition**:

    - without weighting by market share, significant changes were observed between 2013 and 2019: average levels decreased significantly for sugar within two (Fruit juices / Reconstituted fruit juices) of the five sub-categories studied, due both to changes for paired products (for both sub-categories) and to turnover in supply (for the Fruit juices sub-category). For the Nectars sub-category, reformulations also intended to significantly reduce sugar levels for paired products were observed without being major enough to have a significant effect within the whole sub-category;

    - with weighting by market share, between 2013 and 2019, significant changes observed at sub-category level were slightly greater in number for sugar, with levels tending to decrease within two sub-categories (Fruit juices / Reconstituted fruit juices) whereas conversely, the Smoothies sub-category showed a significant increase;

- **Nectars fell within the scope of the tax on sugar-sweetened and/or artificially-sweetened beverages (commonly called the "soda tax")**. Concerning the supply of nectars, the share of untaxed products (not sugar-sweetened or artificially-sweetened) increased after 2009, with a greater change between 2013 and 2019 (variable tax) than between 2010 and 2013 (fixed

tax). Moreover, within taxed nectars, the proportion of artificially-sweetened products (with or without added sugar) decreased between 2013 and 2019, meaning that fewer and fewer nectars contained artificial sweeteners. However, the average level of total sugar studied for each of the groups of taxed nectars (only artificially-sweetened, sugar-sweetened and artificially-sweetened, only sugar-sweetened) showed no significant change between 2009, 2013 and 2019. These descriptive results will need to be confirmed by additional studies to establish the causal relationship.

3.2. Cross-cutting studies

3.2.1. Review and changes in the use of sweetening ingredients or ingredients conveying sweetness in processed products

A comprehensive assessment of changes in the use of sweetening ingredients or ingredients conveying sweetness in processed foods and beverages was published in early 2024. It examined more than 54,000 lists of ingredients for products on the market between 2008 and 2020, identified by OQALI. This report showed that the majority of products, even savoury products, contained at least one sweetening ingredient or ingredient conveying sweetness. However, a decline in the use of sweetening ingredients was observed over the last 10 years, particularly for sugar syrups and artificial sweeteners. The key findings were as follows:

- **Added sugars: a variety of uses that may be difficult to spot**

Sweetening ingredients or ingredients conveying sweetness encompass a multitude of components described by numerous terms on packaging: sucrose, sugar, glucose-fructose syrup, aspartame, dextrose, molasses syrup, fruit juice concentrate, etc. For this study, all sweetening ingredients were taken into account: not just added sugars but also ingredients that impart a sweet taste without providing energy, such as artificial sweeteners (i.e. slightly more than 700 different ingredients). The aim was to identify the different forms of sweetening ingredients used in processed products, particularly in categories where they are not necessarily expected. The ingredient lists of more than 54,000 products on the French market between 2008 and 2020 were examined: ice creams and sorbets, jams, cereal bars, juices and nectars, dairy products, biscuits and cakes, soft drinks, ready meals, sauces, delicatessen meats, etc. The study involved measuring the frequency of use of sweetening ingredients on the basis of the product labels, dividing them into 11 pre-defined ingredient classes.

- **Three quarters of products contained at least one sweetening ingredient or ingredient conveying sweetness**

According to the most recent data, the majority of products studied (77%) contained at least one sweetening ingredient or ingredient conveying sweetness. These ingredients were also found in savoury product categories. Sucrose, the equivalent of “table sugar”, was found in more than half the food products studied (58%). The study also looked at combinations of sweetening ingredients: 59% of products used just one class or a combination of two different classes of sweetening ingredients or ingredients conveying sweetness.

- **Fewer intense sweeteners and sweetening ingredients over the last 10 or so years**

A significant reduction in the percentage of products containing these ingredients has been observed over the last decade, with the biggest falls seen mainly in savoury products. Moreover, the use of intense sweeteners has fallen sharply over the last 10 years, particularly for aspartame, whose presence in products has dropped from 1.8% to 0.4% in artificially-sweetened products.

This trend is partly due to product reformulations by manufacturers. Compositions have been revised to favour very common ingredients, such as white sugar or "sucrose", or those perceived as more "natural", such as fruit juices. Sugar syrups and artificial sweeteners are now used much less often.

3.2.2. Study on the role of supply and demand in changes in nutritional intake by household category

This study aimed to assess the relative contribution of changes in supply (evolution in the nutritional quality of foods) and demand (changes in consumer behaviour) to the evolution of consumers' nutritional intake, taking account of their income and age. It focused on four product categories: crisps (between 2009 and 2011), fresh pizzas (between 2009 and 2015), frozen pizzas (between 2010 and 2015) and ready-to-eat frozen meals (between 2012 and 2016).

It showed that, for the periods studied:

- overall, product reformulations played a role in reducing saturated fatty acid and salt intakes for three of the four categories studied. Although they generally benefited all consumers in the same way, the extent of their impact was moderate, except for crisps for which recipes were greatly improved between 2009 and 2011, thus reducing the gap in intakes of saturated fatty acids and salt between household categories;

- the renewal of supply had an ambiguous effect, depending on the nutrient: overall, it played a role in the increase in saturated fatty acid intakes for three of the four categories studied (the fourth being crisps); however, it contributed to the decrease in salt intakes for all four of the categories in question;

- changes in consumer behaviour generally went against the nutritional guidelines, with intakes of saturated fatty acids and salt increasing for all four of the categories studied;

- lastly, it should be noted that the impact of supply (reformulations and the renewal of supply) and demand (substitutions made by consumers) was overall proportional to the initial consumption of the product type in question, regardless of stratification (according to income or age) and the household category considered.

3.3. Monitoring the deployment of the Nutri-Score label

OQALI worked with *Santé publique France* to consolidate the list of the operators of the Nutri-Score labelling system in 2024. It then used this information to draw up its annual report on the deployment of the Nutri-Score label, in terms of the market share of the brands concerned. The key findings of this report[3] were as follows:

- As of June 2024, **1 377 companies had pledged to use the Nutri-Score system** in France, compared to 1 197 in June 2023;
- The estimated market share of the brands concerned increased between 2018 and 2023 (although to a lesser extent between 2021 and 2023); it then stabilised in 2023, accounting for **62% of sales volumes (including 31% for retailer brands, 21% for national brands** and 10% for other types of brands). It should be noted that when operators committed to or withdrew from the system after June 2024, this was not taken into account in the report;
- At type-of-brand level, the **market shares of the brands implementing the Nutri-Score have remained relatively stable since 2023.** It should be noted that:
  - **98% of retailer brands (entry-level or otherwise) had already signed on to the system by 2021;**
  - **the increase in the market share of the national brands concerned has been moderate since 2021: it rose from 33% to 39% between 2021 and 2023 and remained stable at 39% in 2024**.

[3] In this study, the market shares of the brands implementing the Nutri-Score system between 2021 and 2024 were estimated based on Kantar Worldpanel data from 2021.

3.4. Monitoring collective agreements

In March 2022, professionals in the bakery sector signed a collective agreement[4] with the public authorities aimed at reducing the salt content of bread. OQALI was appointed as a third party to monitor achievement of the agreement's targets.

The collective agreement signed in 2022 sets out the commitments of professionals in the bakery sector, i.e. the French Trade and Retail Federation (FCD), E. Leclerc, Intermarché, the French Federation of Bakery/Pastry Companies (FEB), the French National Confederation of the French Bakery and Pastry Industries (CNBPF), the French Biscuits, Cakes and Bread Products Association, the French Association for Specialised Nutrition/Adult Dietetics sector, the National Association of Bakery Ingredient Manufacturers (Syfab), and the National Association of French Milling (ANMF).

The salt reduction targets are staggered between 2022 and 2025 and are progressive for sandwich bread and standard breads (Figure 1). They correspond to maximum thresholds not to be exceeded for 100 g of bread as consumed.

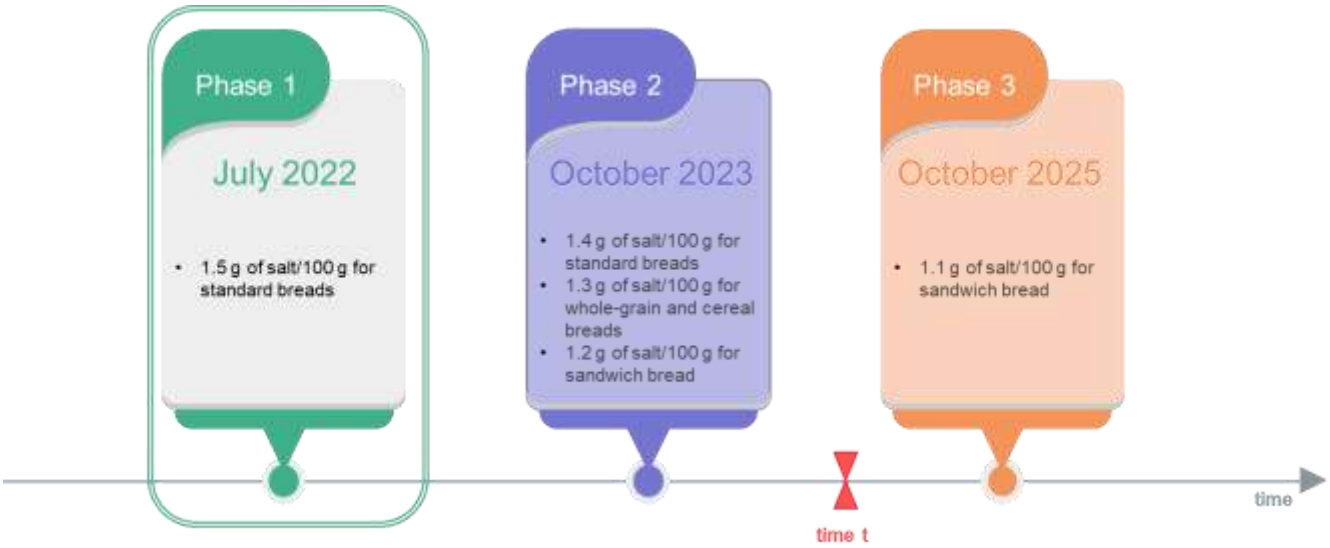

Figure 1: The three phases of the collective agreement of professionals in the bakery sector with maximum levels of salt per 100 g of bread for each type of bread

The report on the second phase of the collective ingredient focusing on standard breads, whole-grain or cereal breads and sandwich bread was published by OQALI in December 2024. It corresponded to the assessment of the final phase for standard breads and for whole-grain or cereal breads, sampled and analysed between October 2023 and July 2024, and to the intermediate phase for sandwich bread, based on labelling information after October 2023.

[4] The text of the collective agreement is available on the website of the French Ministry of Agriculture and Food Sovereignty: https://agriculture.gouv.fr/filiere-boulangerie-vers-une-diminution-du-sel-dans-le-pain

The key findings were as follows:

- The reliability of the results depended on two parameters, which ANSES had specified: adherence to the sampling plan and the control of measurement uncertainty as ensured by the analytical methods chosen. Whether for standard breads or for whole-grain or cereal breads, OQALI noted that the defined sampling plan was not systematically adhered to. In particular, non-negligible deviations were observed for whole-grain or cereal breads (the number of sampled breads was too small). The report breaks down the deviations by bread type, region and distribution channel. Moreover, several different analytical methods were used, sometimes with high and variable measurement uncertainty, in particular depending on the distribution channel, introducing bias in the results and limiting the robustness of comparisons. Therefore, the findings presented were based on the raw results and should be interpreted with caution.

- For standard breads and for whole-grain or cereal breads:

  - For 81.7% of the standard breads sampled and analysed, the salt content was below the defined threshold for Phase 2 of the agreement, i.e. 1.4 g of salt/100 g of bread;

  - For 81.8% of the whole-grain or cereal breads sampled, the salt content was below the defined threshold for Phase 2 of the agreement, i.e. 1.3 g of salt/100 g of bread;

  - Depending on the distribution channel, the results varied considerably, with compliance rates ranging from 67.5% (independent bakeries) to 90% (outlets baking but not preparing bread) for standard breads and from 64.4% (independent bakeries) to 93.2% (outlets baking but not preparing bread) for whole-grain or cereal breads;

  - By region, the results were also highly variable, with compliance rates ranging from 53.3% (Provence-Alpes-Côte d'Azur) to 100% (Bourgogne-Franche-Comté and Bretagne) for standard breads and from 55.2% (Provence-Alpes-Côte d'Azur) to 100% (Centre-Val de Loire) for whole-grain or cereal breads;

  - The average salt levels compared this way, based on sampling plans and analytical methods that sometimes differed, only enabled trends to be identified and did not allow for any precise assessment:

    - the average salt content of standard breads tended to decrease by 5% between 2022 and 2024 and by 25% between 2015 and 2024;
    - the average salt content of whole-grain or cereal breads tended to decrease by 18% between 2009 and 2024.

- For sandwich bread:

The sampling plan was not strictly adhered to for plain sandwich bread, but the deviations from the expected values were very small. Without taking account of labelling tolerance, only one of the 60 samples studied did not comply with the set threshold for this phase of 1.2 g of salt/100 g of sandwich bread. A decline was observed based on the data collected by OQALI in 2019 (-10%) and in 2012 (-12% for the average salt content versus 2024).

To date, no collective agreements have been signed for other sectors.

3.5. Methodological report

In 2024, OQALI published an update to the report setting out all the statistical methodologies used in its sectoral studies.

4. OQALI'S OTHER ACTIVITIES IN 2024

Over the course of 2024, OQALI collected data for the category of fresh delicatessen products and finalised its data collection for fresh dairy products and desserts.
Work moved forward on sectoral studies on Delicatessen meats and similar, Crackers and Processed potato products, with publication scheduled for the first half of 2025.

4.1. Optimised operation

To work on reducing the time between product collection by food category and the publication of the corresponding sectoral study, OQALI's teams are exploring several options, which include simplifying deliverables, reducing the number of indicators monitored, and digitising the collection of information.

4.1.1. Stakeholder consultation on the simplification of deliverables[5]

At the end of 2023, OQALI's stakeholders (members of the OQALI Steering Committee and Technical Orientation Committee [see section 5.1], partner distributors not affiliated with the FCD[6], partner associations and manufacturers not affiliated with ANIA[7]) were consulted with regard to the indicators that OQALI wanted to eliminate from its studies. A total of 59 stakeholders were consulted, including ministries, trade unions, distributors, manufacturers, and consumer associations. Following an analysis of the results and a discussion with the members of the OQALI Steering Committee, the results were presented on 14 May 2024. This consultation highlighted strong demand on the part of professionals and supervisory ministries for most of the indicators and information processed by OQALI to be retained, preventing any in-depth review of the indicators studied. Nevertheless, three minor indicators related to labelling parameters were removed, without any significant impact on the time needed to carry out a sectoral study. In spite of the above, in 2024, OQALI's teams worked to simplify these studies, the first of which will be published in the new format in the first half of 2025.

[5] The simplification of sectoral studies (suspending certain indicators from the data visualisation tool, reorganising the main text of reports, refocusing indicators on changes in supply and nutritional values, eliminating certain indicators related to labelling parameters) was one of the lines of work identified in 2023 as ways of improving OQALI's efficiency.
[6] French Trade and Retail Federation
[7] National Food Industry Federation

4.1.2. Reflection on the digitisation of data collection

To reduce the time between data collection and the publication of the related study, OQALI carried out two studies on the reliability and representativeness of data from digitised sources (ScanUp and ConsoTrust), compared with those collected routinely by OQALI, with 2022 data from the processed potato products category. This work was presented to OQALI's partners on 24 September 2024 and published on its website. As part of European work led by ANSES, other sources of digitised data (Open Food Facts and Euromonitor) have been or are currently being assessed.
In late 2024, based on these analyses, OQALI's Strategic Steering Committee [see section 5.1] decided to conduct a pilot study focusing on two categories in 2025. The results of this study will determine whether or not digitised information will continue to be collected. Also in late 2024, OQALI drew up specifications for the publication of a public tender that will lead to the selection of a service provider meeting the observatory's requirements.

4.1.3. Improving OQALI's visibility

In 2023, to improve the visibility of its data and make them easier to use, OQALI added a data visualisation module to its public data consultation tool (available via its website), making descriptive statistics and graphs on nutritional content available on request. Improvements were made to this tool in 2024 (its ergonomics and the presentation of results were improved). It is available via the following link: https://www.oqali.fr/donnees-publiques/base-de-donnees-oqali/stats.

4.1.4. Development of data coding tools

OQALI continued to carry out work on a semi-automatic tool for classifying data collected in its categories and sub-categories. This tool was tested with digitised data and will soon be available on OQALI's website.

4.1.5. Reflection on the prioritisation of food categories to be monitored

Capitalising on all the data from the sectoral studies undertaken by OQALI since 2008, the observatory's teams held discussions on the categorisation of food sectors, distinguishing between categories for which regular monitoring (every four to five years) may be appropriate and those for which monitoring could be less regular (every 10 years or so) (based in particular on the room for reformulation and the contribution to nutrient intake among the French population). A list of 15 categories with regular monitoring and another of 16 with less regular monitoring were therefore drawn up following validation by the OQALI Steering Committee. These lists, available in the Annex, will guide decisions on the categories to be monitored in the coming years, even though the categorisation is subject to change.

4.2. International expansion of OQALI

ANSES continues to participate in the EU Joint Action on health determinants (Prevent NCD) (2024-2028) coordinated by Norway, in order to encourage European countries to develop a tool for monitoring the nutritional quality of foods at brand level and also analyse and interpret the data collected during Best-ReMAP and Prevent NCD.

5. DIALOGUE WITH STAKEHOLDERS

5.1. Governance

In 2024, regular updates were provided to stakeholders at various meetings of the:
- Strategic Steering Committee (DGS, DGAL, DGCCRF, ANSES, INRAE) on 18 October;
- Steering Committee (DGS, DGAL, DGCCRF, ANSES, INRAE) on 30 January, 30 April, 24 June and 15 October;
- Technical Orientation Committee (DGS, DGAL, DGCCRF, ANSES, INRAE, ANIA, FCD, CLCV, *Familles Rurales*) on 14 May and 12 November;
- Extended Technical Orientation Committee (DGS, DGAL, DGCCRF, ANSES, INRAE, ANIA, FCD, CLCV, *Familles Rurales* and other OQALI partners) on 24 September.

5.2. Sectoral working groups

The sectoral working groups are made up of representatives from ANSES and INRAE (which implement) as well as industry representatives in the sector that have been involved in data collection. The aims are to present the results of sectoral studies in advance of publication and discuss possible explanations for the trends observed.

Over the course of 2024, sectoral study results were shared for the following categories:
- Delicatessen meats and similar: 11 September;
- Fruit juices and nectars: 12 September;
- Baby food: 27 September;
- Crackers: 16 October;
- Processed potato products: 18 November.

6. OUTLOOK FOR 2025

In addition to the continued implementation of sectoral studies, the priority for the 2025 work programme will be to undertake two pilot sectoral studies using digitised data. A public tender will be published for the acquisition of these data, with the aim of identifying a service provider capable of providing reliable and representative data. These two pilot studies will enable a decision to be made as to whether or not this mode of collection should be continued, as its impact on the teams' methods of operation could be significant.

The first studies incorporating the work aimed at simplifying sectoral studies will also be published.

With regard to collective agreements, a third report will be written on the monitoring of targets for reducing salt content in bread.

Lastly, work involving the international expansion of OQALI will also continue in 2025.

ANNEX

Categories with regular monitoring:

cakes and biscuits
soft drinks
broths and soups
breakfast cereals
delicatessen meat and similar
ice creams and sorbets
bread products
ready-to-eat canned meals
ready-to-eat fresh meals
ready-to-eat frozen meals
fresh dairy products and desserts
fresh delicatessen products
processed potato products
frozen snacking products
frozen pastries and desserts

Categories with less regular monitoring:

baby food
crackers
cereal bars
chocolate products
fruit purees, compotes and desserts
confectionery
jams
canned fruits
cheeses
fruit juices and nectars
infant milks
margarines
dessert mixes
hot sauces
cold sauces
syrups