

Applied Experimental Economics

Lab Experimental Economics in action: Nutritional labels

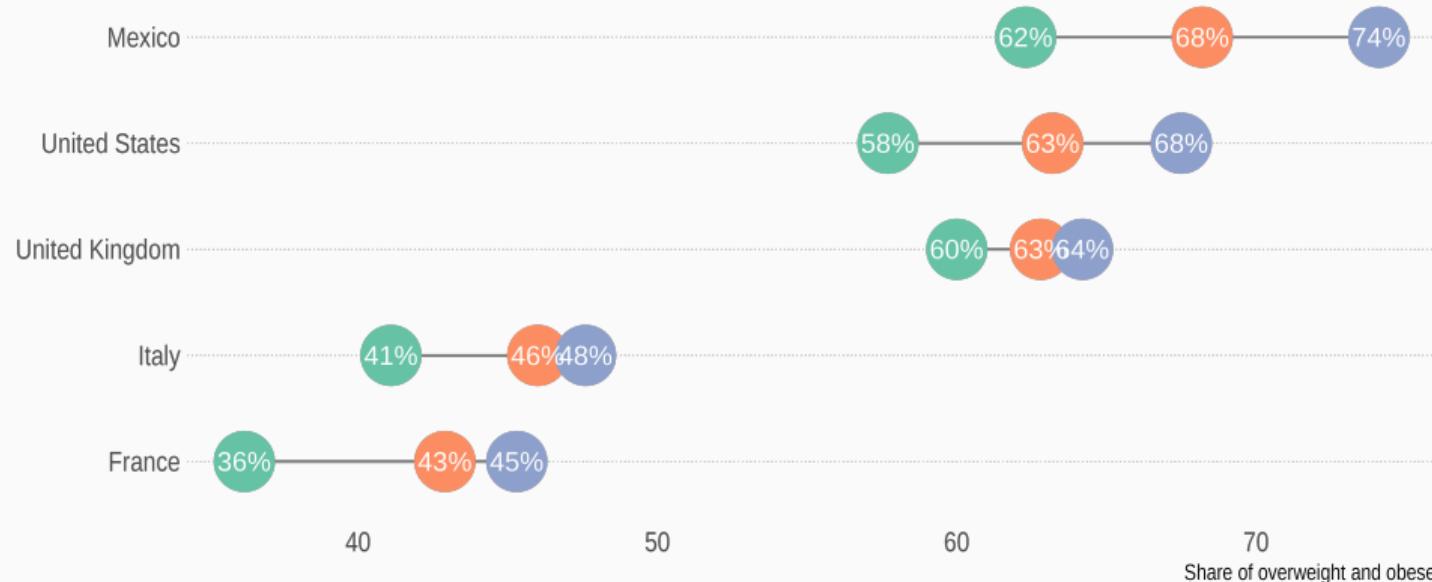
Paolo Crosetto

The problem

We're getting fatter

Evolution of the share of overweight and obese people: 2000, 2010, 2020

Selected OECD countries, all population aged 15+



... and this has huge **costs**

Health-related costs

Direct medical costs (2019):

- US: 300bn
- UK: 22bn
- Global: 1 to 3% GDP

Direct + indirect (projected 2030):

- Africa 1% GDP
- Americas 4% GDP
- Middle EAST 5% GDP

Environment-related costs

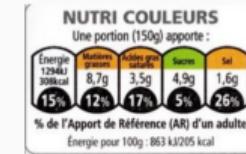
- Food: 34% of GHG emissions
- Obesity: 1.4% extra
- 14% more transport emissions
- 140Mt excess consumption

The spectrum of policies

- Information
- Fiscal interventions
- Nudges

The spectrum of policies

- Information
- Fiscal interventions
- Nudges



A series of key policy questions

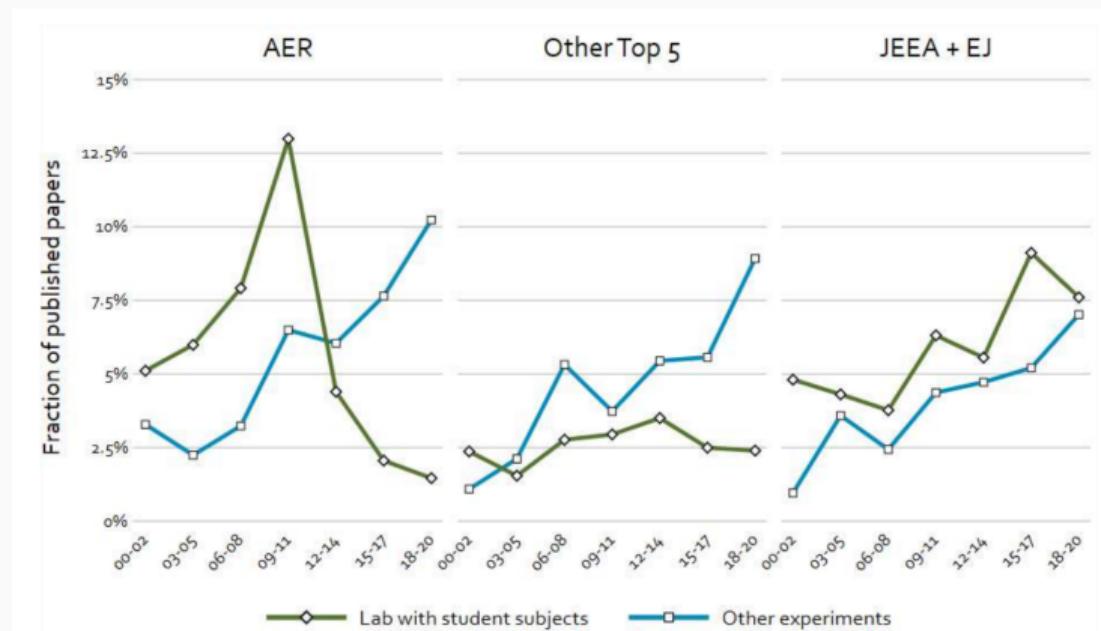
- Do labels **work**?
- **Why** and **how** do they work?
- Do people **use** them? and why?
- Which label design is the **best** to **impact** choice?
- **How much** of an impact labels have?
- ...

Which role for the lab?

What can we learn for the lab?



The rise & Fall of lab experiments



Reuben et al. (2021)

Behavioral (or "Nudge") Units Explosion

- Most OECD countries have a Behavioral Unit
- Behavioral interventions frequently featured at the EU's Commission JRC
- Behavioral interventions at work during the pandemics
- ...

...in the meantime... (2)

RCTs are the best way of determining whether a policy is working

UK Behavioural Insights Team (2012)

RCTs are the purest and most accurate observation of behaviour, unlike experiments which take place in a laboratory

Bavel et al. (2013)

I speak on behalf of many more. For we represent a movement that is much broader than any one of us. We believe that the Prize recognizes not only what this movement has accomplished, but also what it could accomplish in the future.

Esther Duflo, Nobel Prize Banquet Speech (2019)

Two main roles in an applied policy context

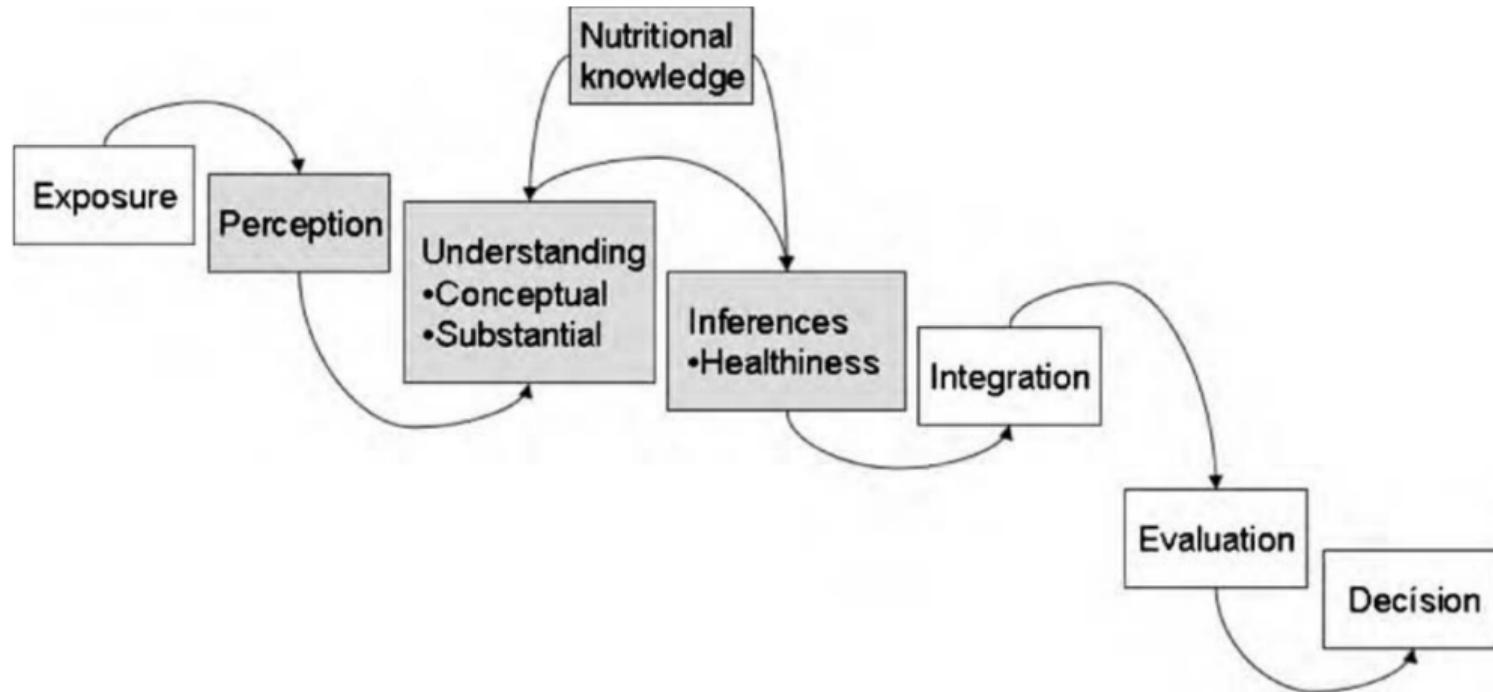
Getting into the mind of subjects

- focus on cognitive aspects
- clearly identify mechanisms
- (if needed) sidestep preferences
- heuristics, choice processes

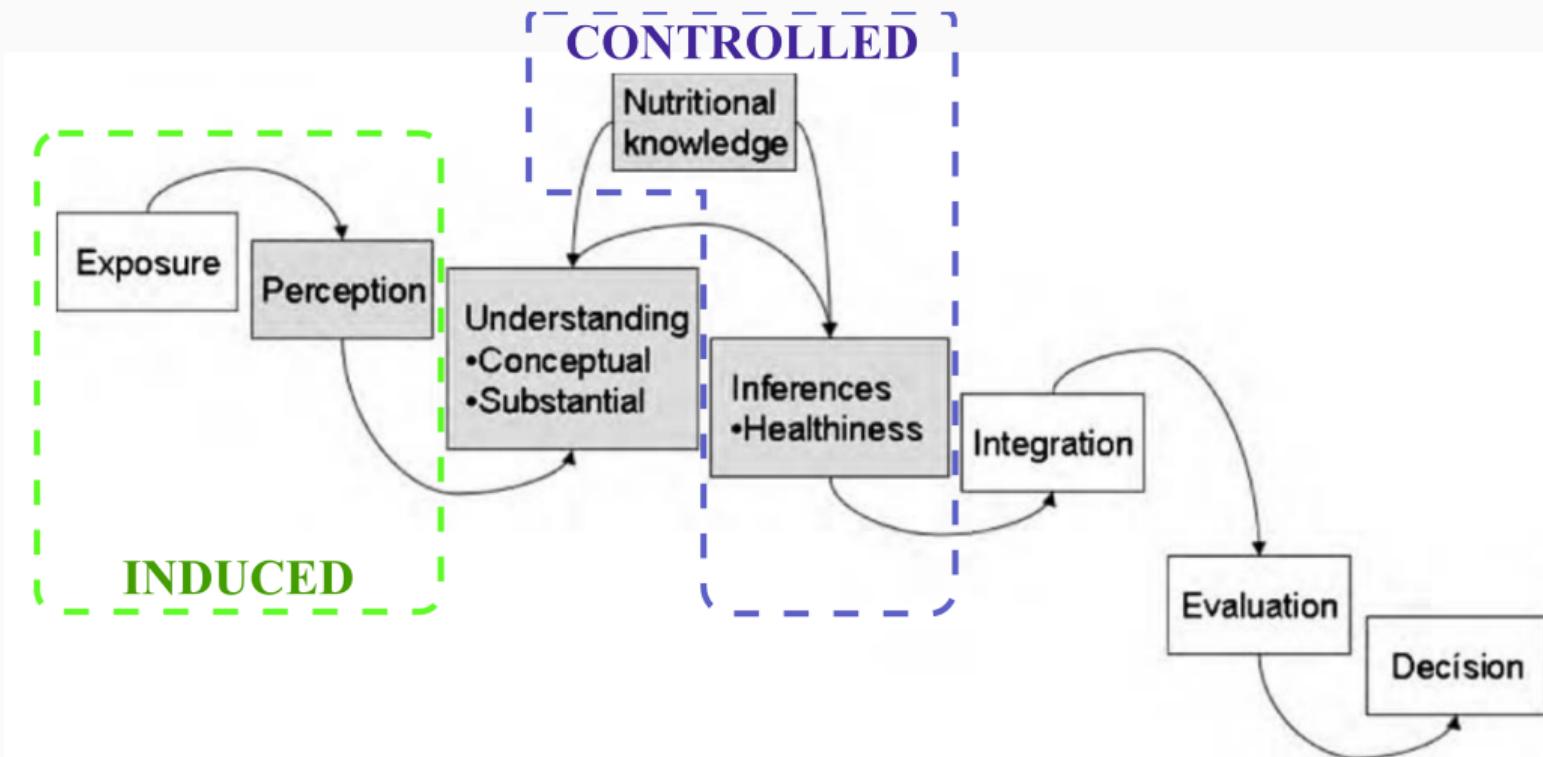
Building counterfactuals

- explore different scenarios
- integrate preferences with control
- track macro consequences
- cheaply explore solutions

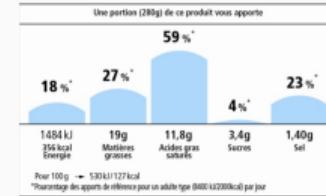
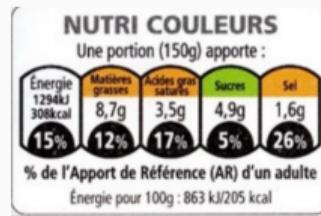
A conceptual framework (Grunert)



A conceptual framework (Grunert)

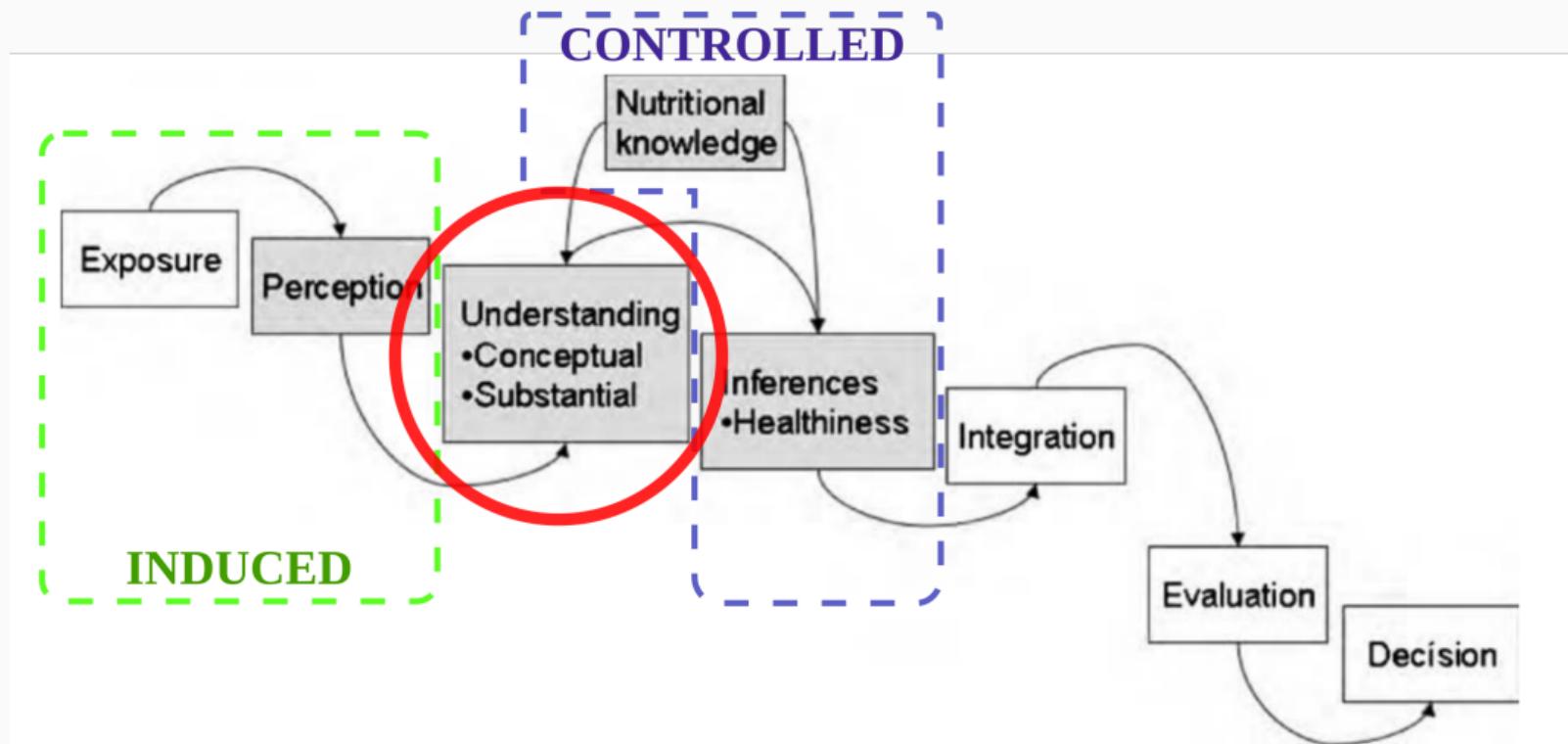


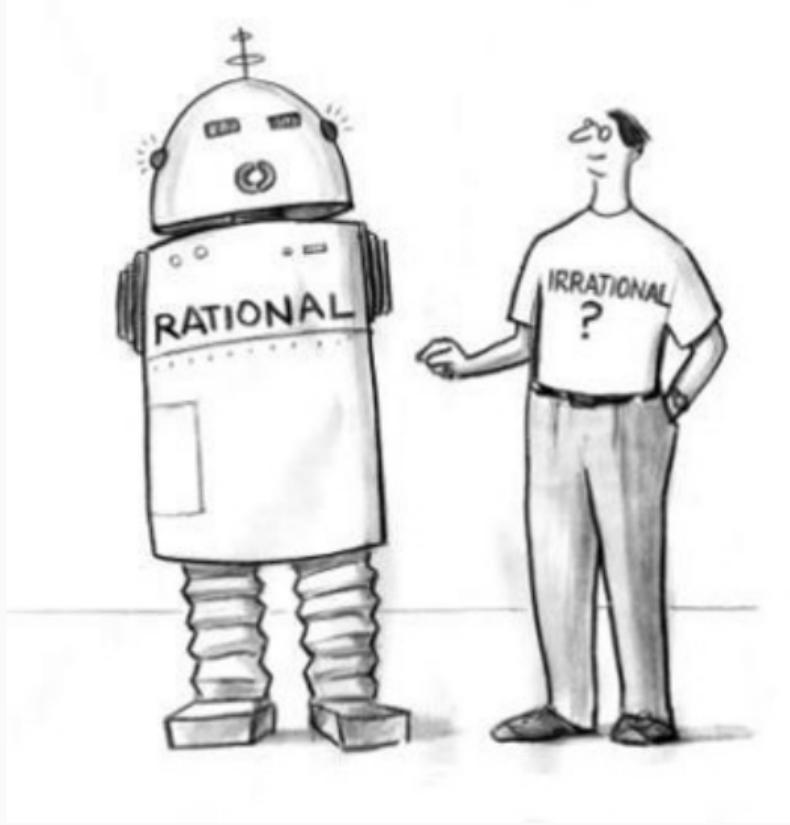
Using the lab to directly contribute to policy



Part 1: into the mind of subjects

Getting into the **mind** of subjects





How to induce healthier choices?

Homo Oeconomicus

- full attention
- no bias
- time-consistent
- goal: full information

Homo Sapiens

- limited attention
- biases
- time-inconsistent
- goal: salient cues

Nutrition Facts

Serving Size 2 CUPS (30g)

Servings per Container VARIED

Amount per Serving

Calories 150 **Calories from Fat** 70

% Daily Value*

Total Fat 7g 11%

Saturated Fat 1.5g 6%

Cholesterol 0mg 0%

Sodium 120mg 5%

Total Carbohydrate 20g 7%

Dietary Fiber 4g 15%

Sugars 9g

Protein 1g

Vitamin A 0% • **Vitamin C** 0%

Calcium 0% • **Iron** 2%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories 2,000 2,500

Total Fat Less than 65g 80g

 Sat Fat Less than 20g 25g

 Cholesterol Less than 300mg 300mg

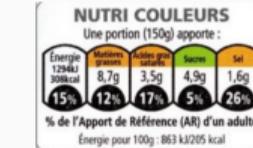
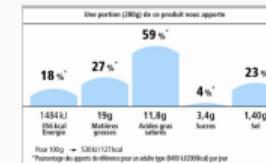
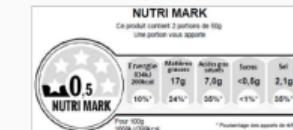
 Sodium Less than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

 Dietary Fiber 25g 30g

Calories per gram:

 Fat 9 • Carbohydrate 4 • Protein 4



The lab can shed very precise light on...

Cognitive underpinnings of label use

- Are colors more intuitive than numbers?
- Do numbers result in more accuracy?
- How much time is needed to use the information?
- Is there a time-accuracy trade off?

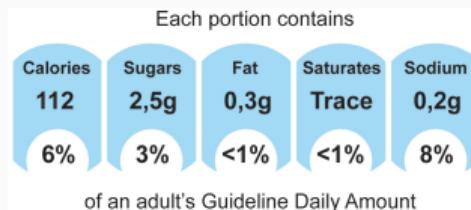
Study 1:

diet building under constraints

(with Laurent Muller, Bernard Ruffieux – Jo Eco Psy (2015))

GDA, TL, GDA+TL

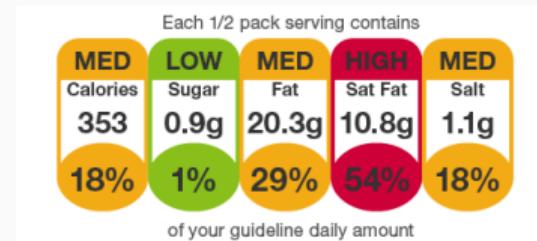
Guideline Daily Amount (GDA)



Traffic Lights (TL)



GDA+TL



The usual design



The usual design



What label is better to build a healthy diet?

Diets

- a diet is a complex object, akin to a portfolio
- you won't die for one bad item, but if the overall balance is wrong

Task

- subject "hired as a nutritionist for a canteen"
- must compose daily menu that satisfies nutritional constraints
- subject guided by labels: **numbers, colors, or both.**

Incentives

- If the daily diet built satisfies nutritional constraints \Rightarrow flat fee (2 euro)
- Several daily diets to build

Daily diet

A daily **diet** is composed of *twelve* food items over *four* meals:

	Daily base	120g bread, 10g butter, 20g oil
Breakfast	<i>Drink</i>	The, coffee, milk, hot chocolate, juice...
	<i>Main course</i>	Bread, sweets, viennoiseries...
	<i>Fruit</i>	Fruit, jam...
Lunch	<i>Entrée</i>	Light dishes, ham, paté...
	<i>Main course</i>	Sandwich, pizza, pasta...
	<i>Seasoning</i>	Oil, butter, spices & herbs
	<i>Dessert</i>	Fruit, sweets...
Afternoon snack	-	Sweets
Dinner	<i>Entrée</i>	Light dishes, ham, paté...
	<i>Main course</i>	Meat or fish
	<i>Side</i>	Vegetables, rice...
	<i>Dessert</i>	Fruit, sweets...

Our design: diet-building

	Lait frais entier	Nectar de fruits exotiques	Eau gazeuse	Lait aromatisé	
Petit déjeuner					
	Céréale type All Bran	Pain de mie	Orange	Pain suédois	
					
Dejeuner			Pomme de terre à l'huile		Viande des Grisons
					Pâté de foie de volaille
			Fraise		Mousse de fruit
			Petit-suisse		Meringue
Collation					Kiwi
			Laitue		Asperge grande
			Pâtes complètes		Quinoa
Diner			Pâtes fraîches		Poivron rouge grillé
					Carotte

Our design: diet-building

	Lait frais entier		Nectar de fruits exotiques		Eau gazeuse		Lait aromatisé	
Petit déjeuner		Céréales type All Bran		Pain de mie		Orange		Pain suédois
Dejeuner		Salade fritee		Pomme de terre à l'huile		Viande des Grisons		Pate de file de volaille
		Sandwich crudites fromage		Sandwich crudites rosbif		Pot au feu		Sandwich type libanais (halal)
		Pomme fraise		Fraise		Mousse de fruit		Salade de fruits
Collation		Gâteau de Savoie		Pett-suisse		Meringue		Kiwi
		Avocat vinaigrette		Laitue		Asperge grande		Rollmops de hareng
Diner		Flageolet		Pâtes complètes		Quinoa		Châtaigne
		Haricot rouge		Pâtes fraîches		Poivron rouge grillé		Carotte

Characteristics:

- no preferences
- incentivized
- "realistic"

We add:

- labels
- constraints

Dimensions

Nutrition is multidimensional. We consider three cases:

1-dimension Kcal only are displayed.

4-dimension Kcal + 'bad' nutrients: salt, sugar, fat.

7-dimension 4d + 'good' nutrients: vitamin C, fiber, calcium.

Labels can have numbers, or colors, or both:

Numbers modeled on Guideline Daily Amounts / Reference Intakes

Colors modeled on Traffic Lights

Num+col both of the above combined

Numbers

	Tarte aux poireaux	
Energie :	12.3	
Sucres :	1.7	
Graisses :	46.4	
Sel :	19.1	

Colors

	Sandwich crudités rosbeff
Energie :	14.4
Sucres :	●
Graisses :	●
Sel :	●



Pêche

Energie :	3	
Sucres :	14	●
Graisses :	0	●
Sel :	0	●
Vitamines :	11	●
Fibres :	12	●
Calcium :	2	●

A number + colors screen, 7 constraints

Petit déjeuner		Latte entier		Nectar de fruits exotiques		Eau gazeuse		Smoothie
	Energie : 6.3 Sucres : 10.2 Graisses : 21 Sel : 3.8 Vitamines : 8.4 Fibres : 0	Energie : 5.5 Sucres : 29.3 Graisses : 0 Sel : 0.3 Vitamines : 7.8 Fibres : 0.8	Energie : 0 Sucres : 0 Graisses : 0 Sel : 2.9 Vitamines : 0 Fibres : 0	Energie : 6.3 Sucres : 23.3 Graisses : 7.7 Sel : 3.8 Vitamines : 8.9 Fibres : 0				
Déjeuner		Céréale type All Bran		Pain de mie		Orange		Pain suédois
	Energie : 4.2 Sucres : 5.3 Graisses : 1.1 Sel : 10.6 Vitamines : 22.8 Fibres : 32.4	Energie : 6.7 Sucres : 1.1 Graisses : 2.4 Sel : 12.5 Vitamines : 4.2 Fibres : 6.6	Energie : 2.6 Sucres : 12.5 Graisses : 0.2 Sel : 0.1 Vitamines : 6.4 Fibres : 8.1	Energie : 9.5 Sucres : 9.5 Graisses : 3.5 Sel : 7.3 Vitamines : 3.6 Fibres : 15				
		Salade fraîche		Pomme de terre à l'huile		Viande des Grisons		Pâle de foie de volaille
	Energie : 0.2 Sucres : 0.5 Graisses : 0.1 Sel : 0.2 Vitamines : 3.1 Fibres : 1.9	Energie : 6.8 Sucres : 3.9 Graisses : 4.9 Sel : 17.3 Vitamines : 8.6 Fibres : 6.8	Energie : 2.6 Sucres : 0.1 Graisses : 3.2 Sel : 25.9 Vitamines : 13.3 Fibres : 0	Energie : 3.5 Sucres : 0 Graisses : 7 Sel : 5.6 Vitamines : 29.7 Fibres : 0				
		Sandwich crudité fromage		Sandwich crudité rosbif		Pot au feu		Sandwich type libanais (platet)
	Energie : 19 Sucres : 2.8 Graisses : 31.9 Sel : 25.3 Vitamines : 12.7 Fibres : 11.6	Energie : 14.4 Sucres : 2.8 Graisses : 4.7 Sel : 23.7 Vitamines : 20.5 Fibres : 11.2	Energie : 13.9 Sucres : 11.3 Graisses : 24.6 Sel : 52.3 Vitamines : 28.6 Fibres : 21.4	Energie : 18.8 Sucres : 1.4 Graisses : 13.5 Sel : 33.5 Vitamines : 17.8 Fibres : 19				
		Pamplemousse frais		Fraise		Mousse de fruit		Salade de fruits
	Energie : 3.2 Sucres : 18 Graisses : 0.1 Sel : 0 Vitamines : 13	Energie : 2.2 Sucres : 10.1 Graisses : 0.1 Sel : 0.1 Vitamines : 12.4	Energie : 5.9 Sucres : 2.5 Graisses : 21.4 Sel : 2 Vitamines : 11.2	Energie : 4.2 Sucres : 21.3 Graisses : 0.3 Sel : 0.1 Vitamines : 6.8				

Instructions

Screen 1: no info just select what you think is the overall healthiest (but nutritionally enough) menu

Screen 2: numbers, 1D you need to create a menu that has between 90% and 110% of the daily recommended calories.

Screen 3: colors, 4D you need to do as in Screen 1, plus you have to **minimize** salt, sugar and fat.

Screen 4: numbers + colors, 7D you need to do as in Screen 4, plus you have to **maximize** vitamin, calcium and fiber.

Results from the experiment

2014, Grenoble

Two populations, three conditions

To investigate the role of

- **cognitive resources** and
- **time**

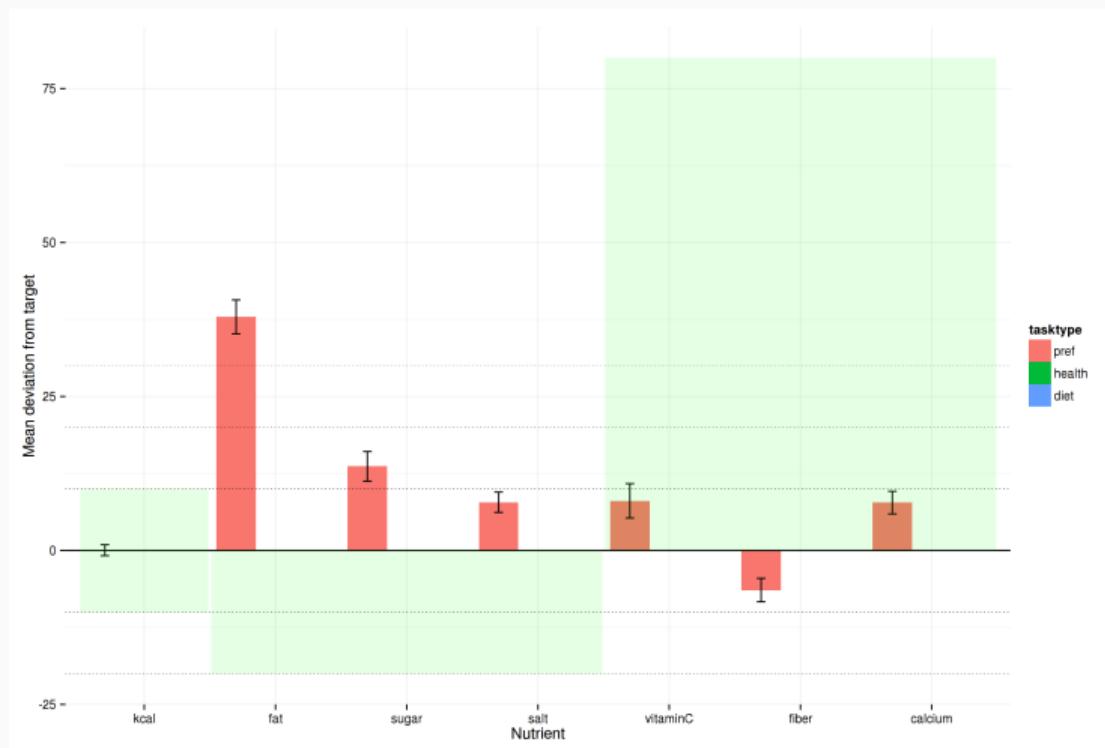
we run three conditions:

Students Highly skilled engineering students, no time limit, paper and pencil

Population Population at large, no time limit, paper and pencil

120 seconds Population at large, 120 seconds, NO paper and pencil

Average results – no labels – plain preferences



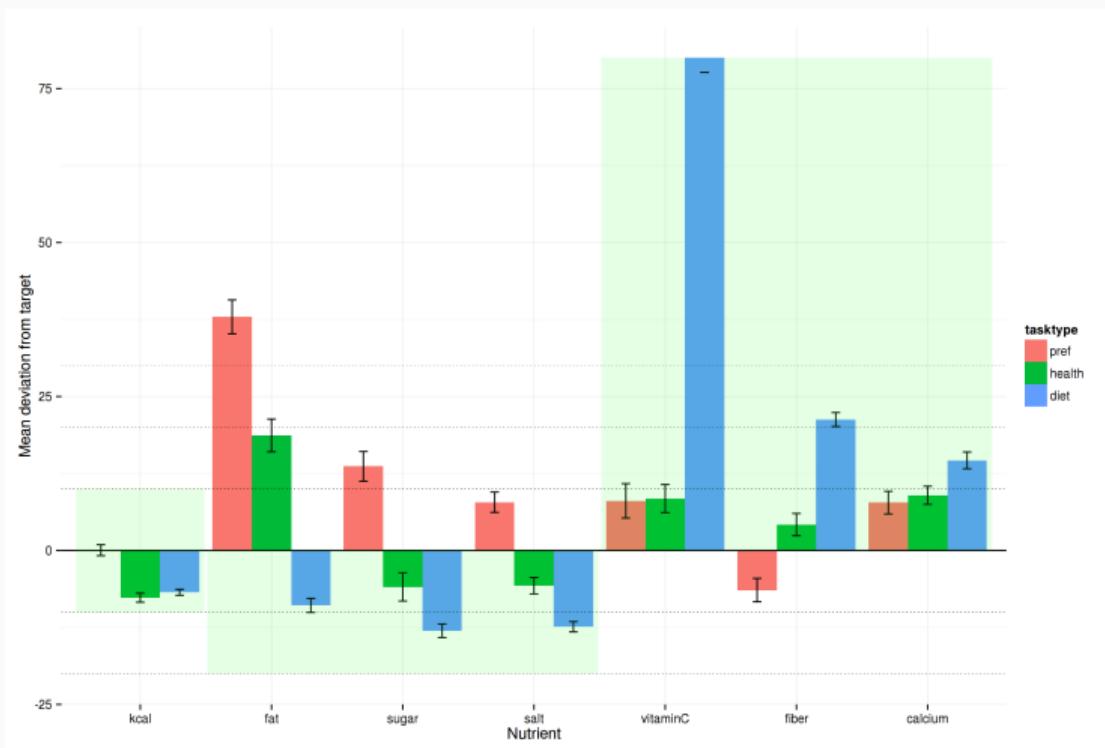
Preferences task, average performance by nutrient.

Average results – no labels – Healthiness



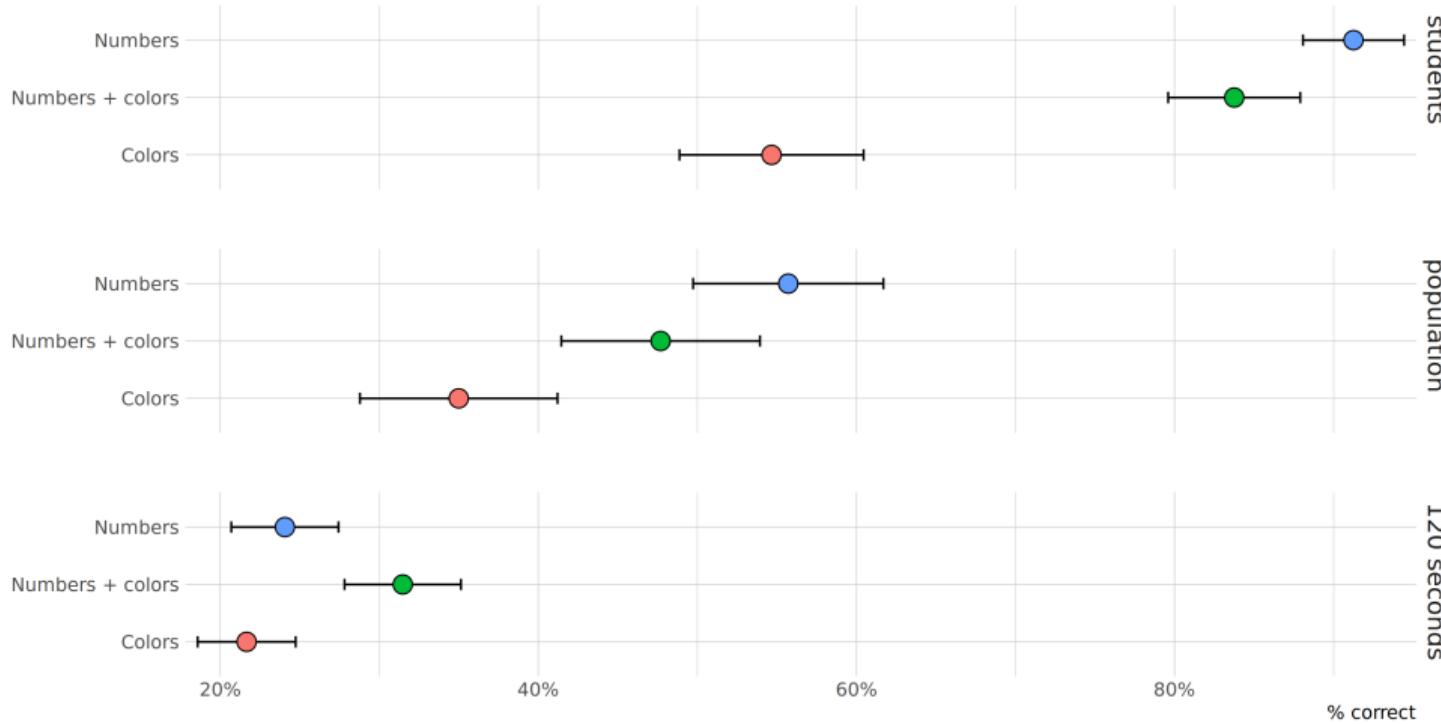
Preferences and healthiness tasks, average performance by nutrient.

Average results – labels – All

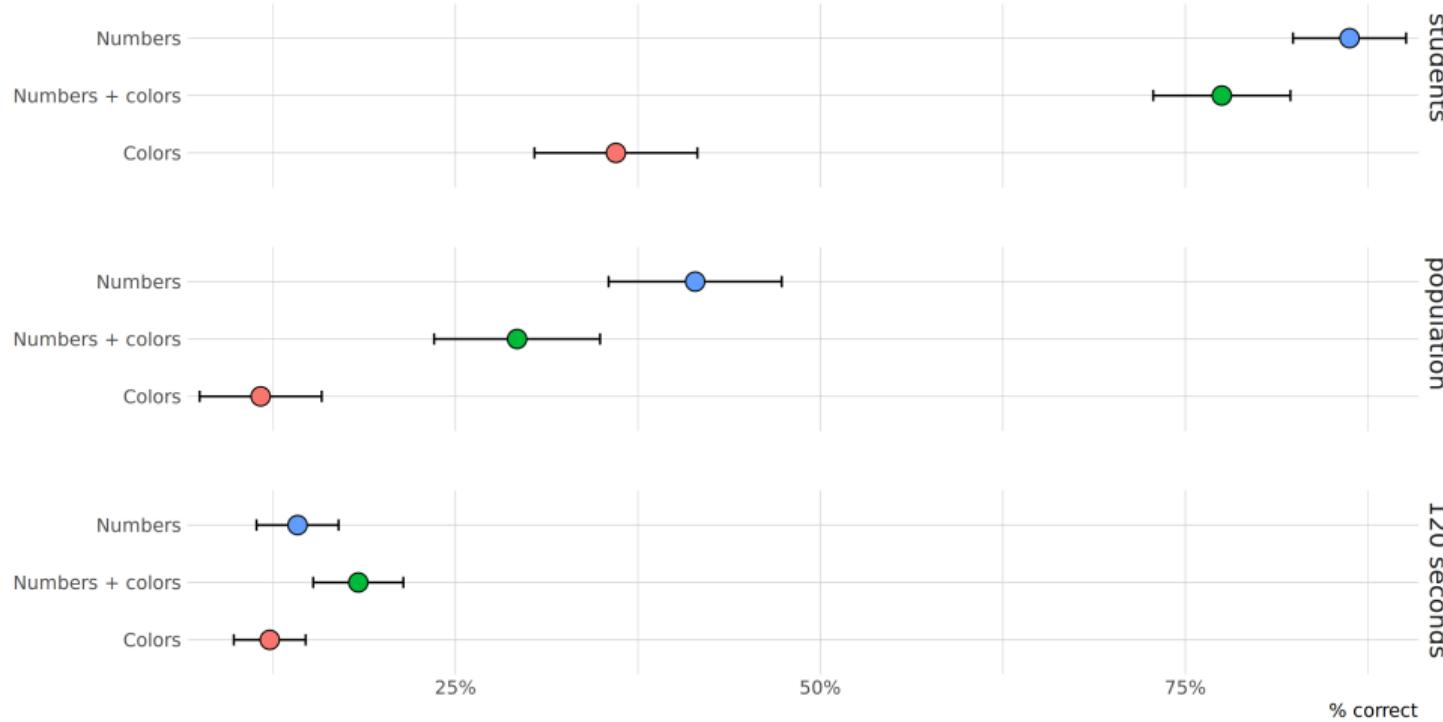


Preferences, health and diet tasks, average performance by nutrient.

Performance in the task - 4 constraints



Performance in the task - 7 constraints



Take-home message

If time is **unlimited**:

- Numbers win
- Especially so for highly skilled
- But also for general population

If time is **limited**:

- Numbers and colors equal
- Number + colors overall better
- Dismal performance in all cases

Study 2:

fast & slow reactions to labels

(with Laurent Muller)



Food choice is both fast & slow

Food choice : fast

Health goals : slow

Labels are both fast & slow

numbers : slow

analytic : slow

colors : fast

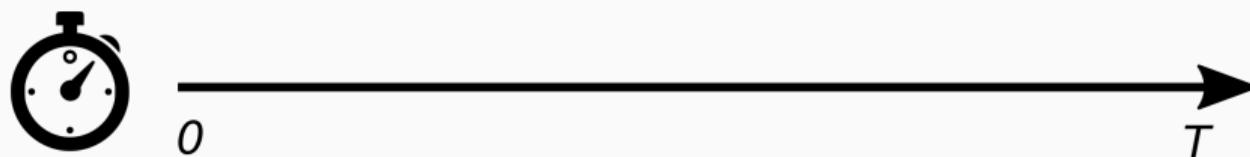
aggregate : fast

A comprehensive approach

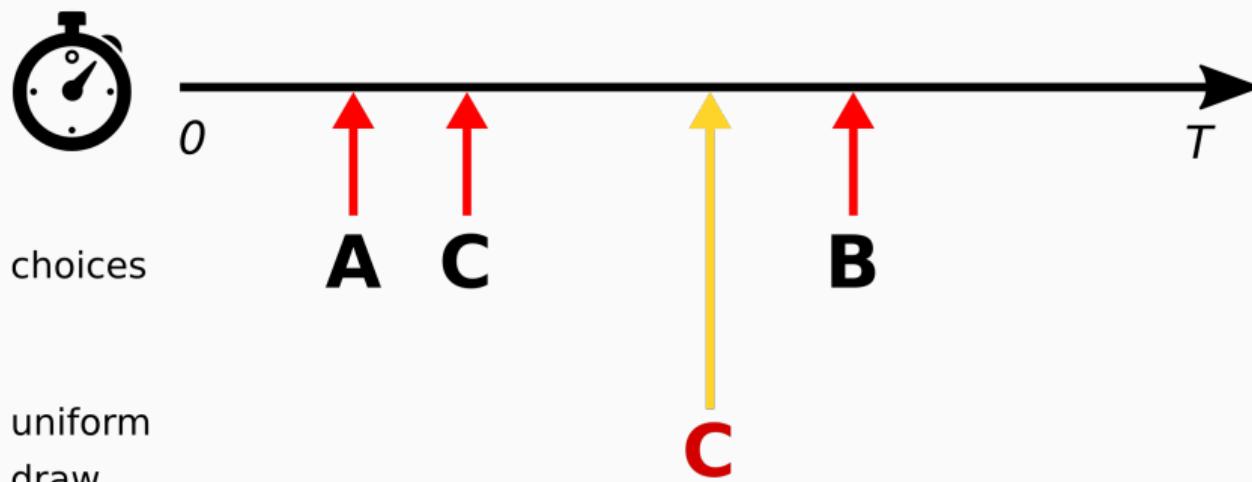
Can we build a tool based on *both* System One and Two?

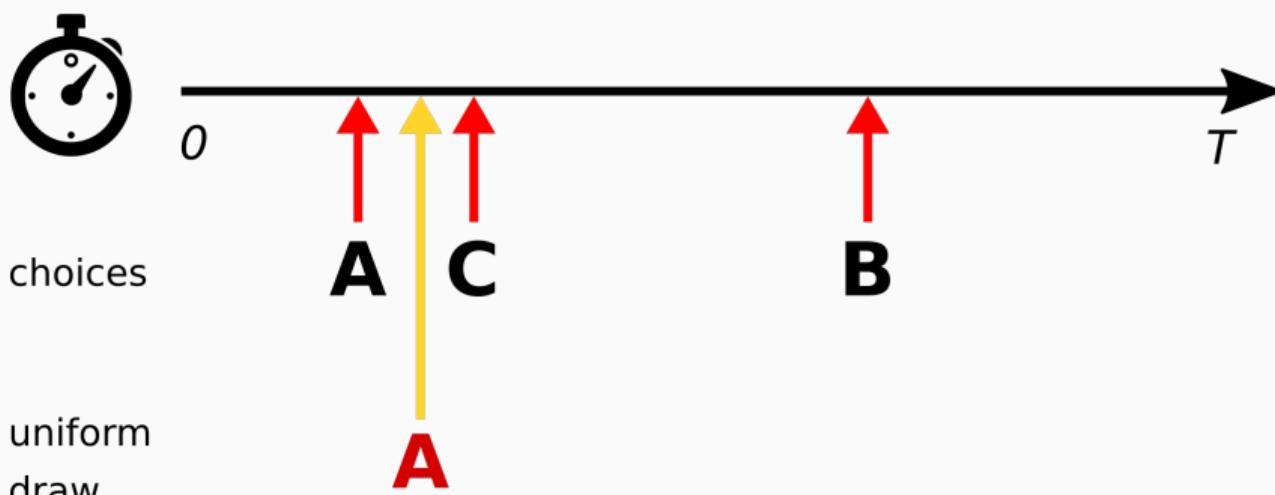
∀ subject, ∀ choice, we want to capture

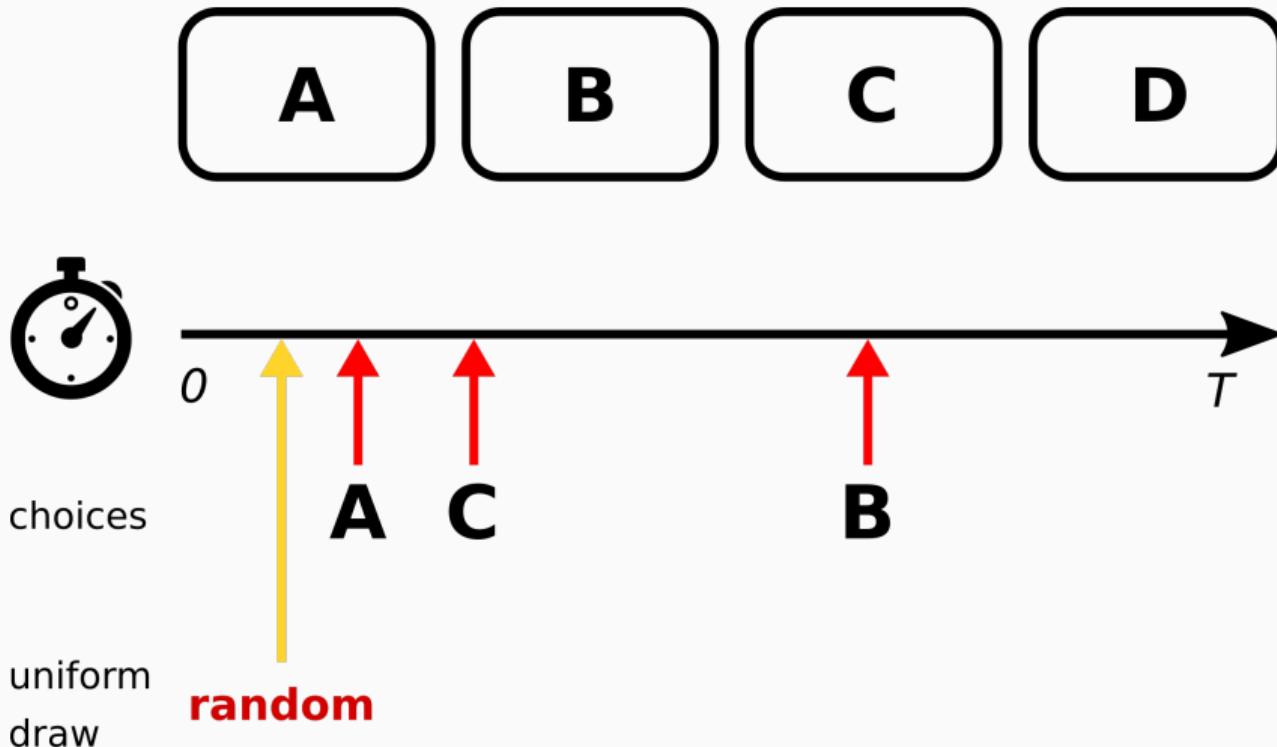
- the fast heuristics used
- *and* the slow reasoning applied
- *and* the moment the subject switched, if any











Our design

Thanks to the design:

- No choice \Rightarrow random choice: incentive to *fast* reply
- Time is ticking: incentive to *change* first decision upon reflection
- fast to slow *endogenous* (usually: exogenous)
- Data reveal choice *process* (usually: outcome)

This allows us to:

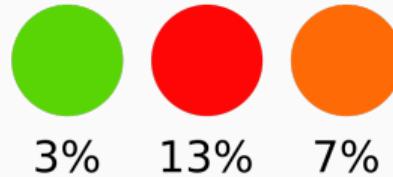
- tell apart how different labels tap on different heuristics
- measure how much *faster* colors are
- assess if numbers do a better job, and when

Labels

global
quality



fat sugar salt



fat sugar salt



fat sugar salt



Barres au chocolat au lait
et aux céréales



Choisir

Barres chocolatées
fourrées au lait et aux noisettes



Choisir

Barres chocolatées
au caramel



Choisir

Barres de céréales
raisins et chocolat au lait



Choisir



Barres au chocolat au lait
et aux céréales

Sucre



AGS



Sel



Choisir

Barres chocolatées
fourrées au lait et aux noisettes

Sucre



AGS



Sel



Choisir

Barres chocolatées
au caramel

Sucre



AGS



Sel



Choisir

Barres de céréales
raisins et chocolat au lait

Sucre



AGS



Sel



Choisir

Barres au chocolat au lait
et aux céréales

Sucres	AGS	Sel
55%	110%	5%

Choisir

Barres chocolatées
fourrées au lait et aux noisettes

Sucres	AGS	Sel
46%	87%	5%

Choisir

Barres chocolatées
au caramel

Sucres	AGS	Sel
69%	42%	7%

Choisir

Barres de céréales
raisins et chocolat au lait

Sucres	AGS	Sel
34%	27%	9%

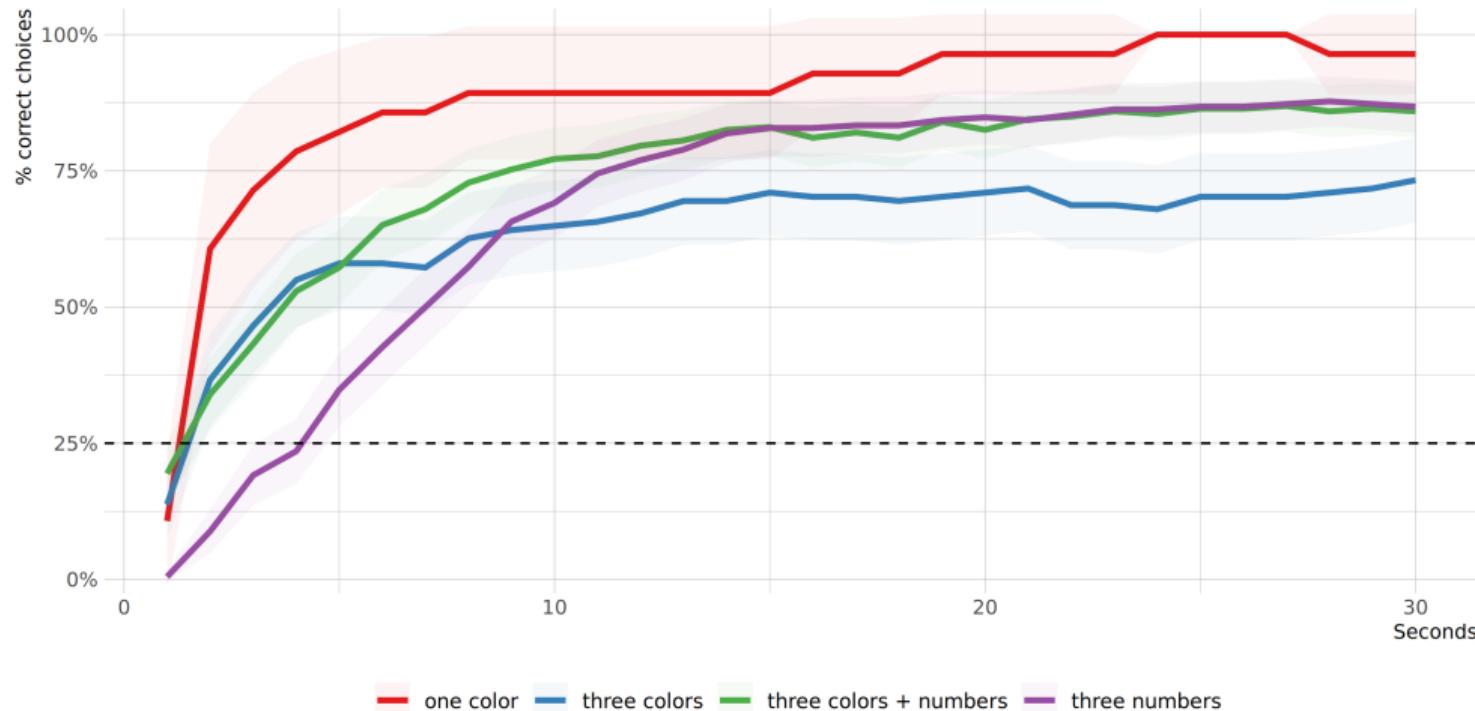
Choisir



Results from the experiment

2016, Grenoble

Share of correct choices in time, by labeling scheme



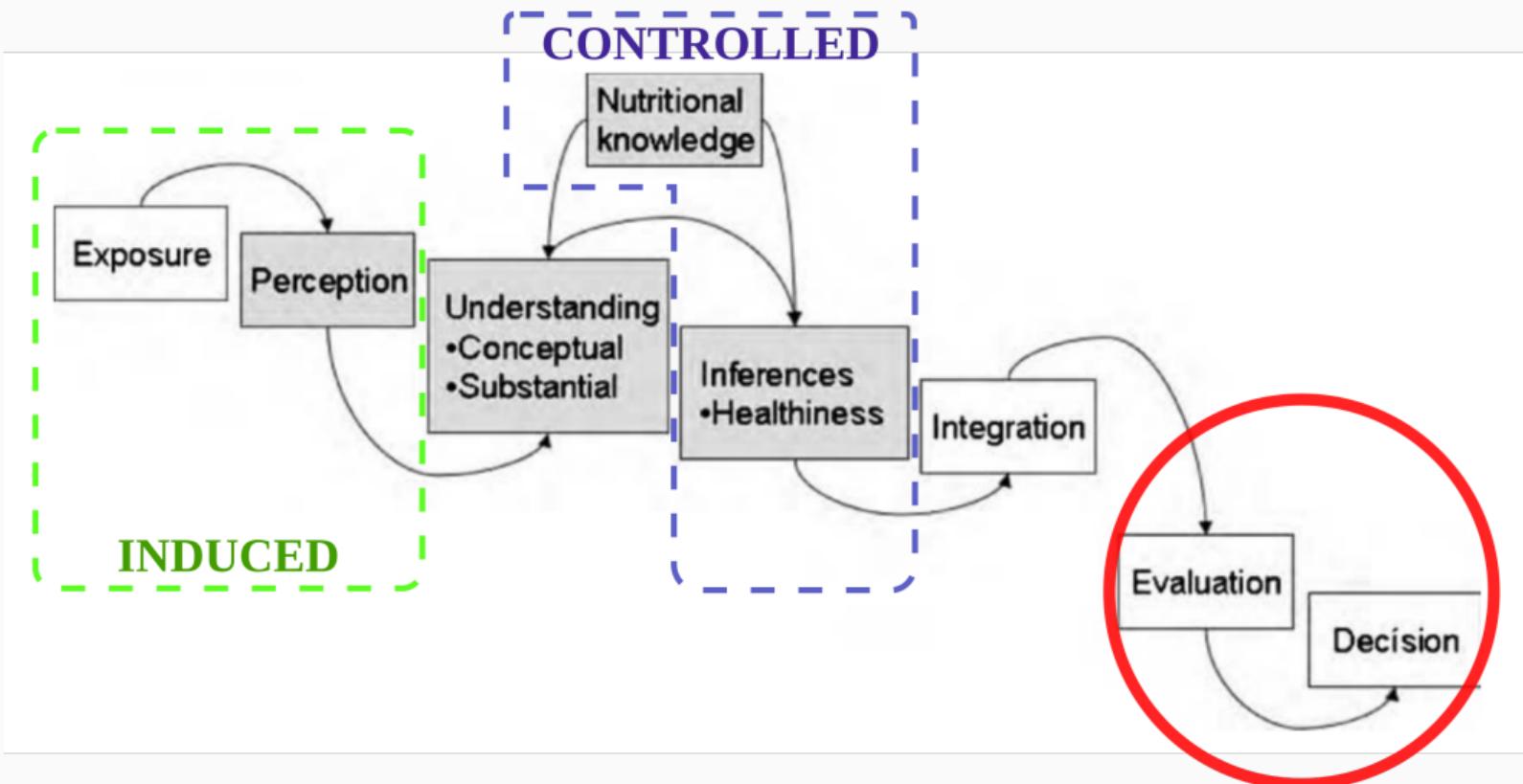
from Fast&Slow labels, wip

What do we learn?

- Trade off time/accuracy
- Heuristics give way to computation in time
- Indirect evidence of different cognitive processes
- We explicitly measure 'how more intuitive' colors are

Part 2: Building counterfactuals

Building counterfactuals



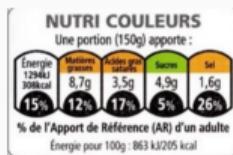
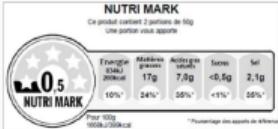


Some context



Testing a labeling policy in the field can be **costly** and **ineffective**

- Labeling all products is costly
- Large samples required
- Lots of noise – special offers, discounts, availabilities. . .
- No control on population switching shops
- Little control on implementation
- Which reference period?



French Ministry of Health

- Which FoPL to choose?
- How large is the effect?
- A RCT in 60 French supermarket
- A large lab experiment (**us!**)

Study 3:

ex-ante evaluation of labels: lab shopping

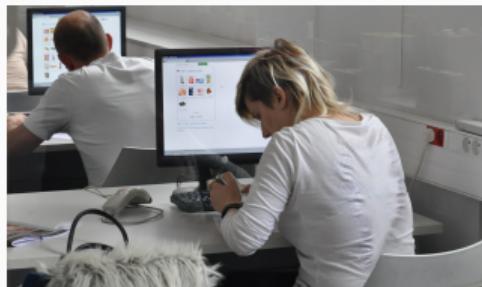
(with Anne Lacroix, Laurent Muller, Bernard Ruffieux – ERAE (2019))

Our setup

Paper catalog



Computer interface



Real products



- Preferences are back!
- Subjects shop for real in the lab

- $\sim \frac{1}{4}$ of product supply available
- chosen + we have it \Rightarrow buy

A large and representative catalog

- 290 products
- 37 food categories
- custom e-shopping interface
- barcode scanners on the desk
- price, quantity, picture (label) up front
- nutritional table and ingredient list available upon clicking

1138

Chercher

 Votre caddie actuel :

Aucun produit dans ce panier.

Terminer

4,25 €
260 g
16,35 €/Kg

- 1 +

Ajouter au caddie

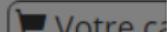
2 Steaks hachés pur boeuf 15% mg



Ingrediénts

Valeurs nutritionnelles

Scannez un produit



Votre ca

Aucun produit da

Terminer

2 Steaks hachés pur boeuf 15% mg

Ingrédients

100% Viande bovine.

Les ingrédients en majuscules sont susceptibles d'entrainer des intolérances ou des allergies

Valeurs nutritionnelles

Fermer



Ingrédients

Valeurs nutritionnelles

Scannez un produit

Votre ca

Aucun produit da

Terminer

2 Steaks hachés pur boeuf 15% mg

Valeurs nutritionnelles

Pour 100g de produit :

Energie :	129 Kcal
Lipides :	5,00 g
donc Acides Gras Saturés :	2,30 g
Glucides :	0,00 g
dont sucres :	0,00 g
Protéines :	21,00 g
Sel :	0,23 mg

Ingredi

nt

Ingredi

nt

Scannez un produit  Chercher

 Votre caddie actuel :



x 1 = 4.25 €

1 Articles

Total = 4.25 €

Terminer



1



Modifier la quantité

Enlever du caddie

2 Steaks hachés pur boeuf 15% mg

4,25 €
260 g
16,35 €/Kg



Ingrediénts

Valeurs nutritionnelles

1814

 Chercher

1814

Votre caddie actuel :



x 1 = 4.25 €



x 1 = 3.95 €



x 1 = 1.17 €



x 1 = 2.83 €



x 3 = 1.83 €

5 Articles

Total = 14.03 €

- 1 +

Ajouter au caddie

Frites surgelées pour micro-ondes

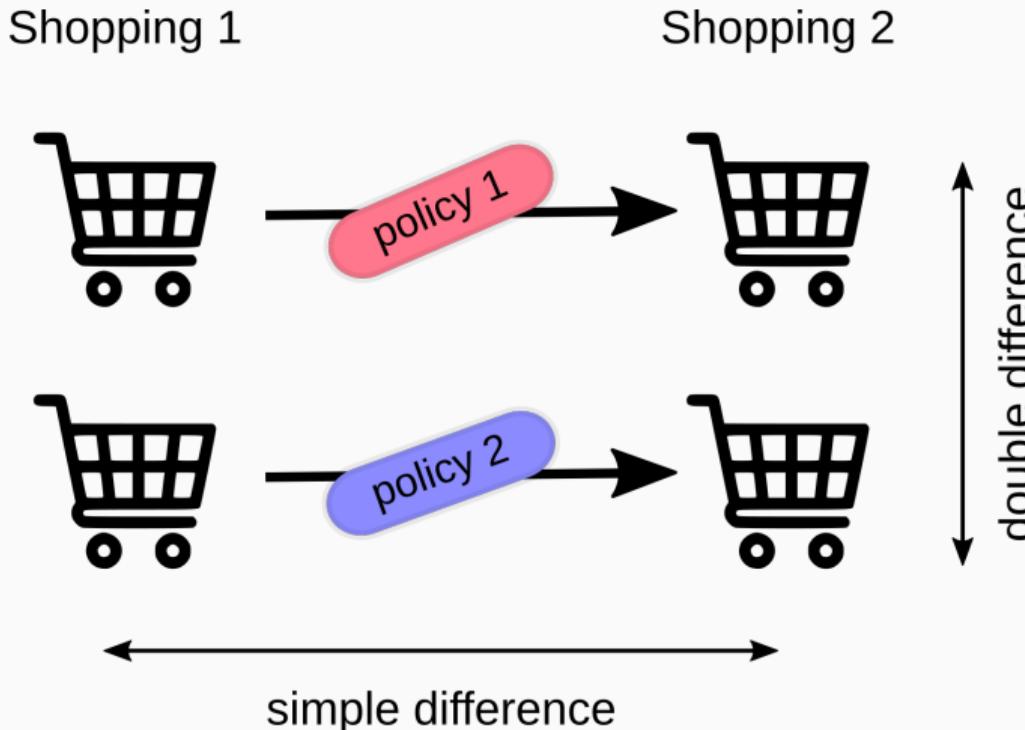


Ingédients

Valeurs nutritionnelles

Terminer

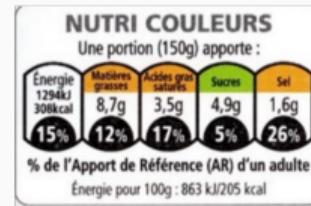
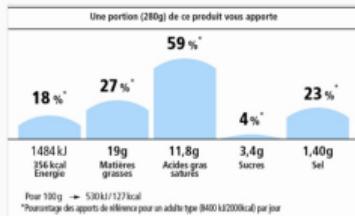
Experimental design: difference-in-difference



Snacks

Cacahuètes grillées très pauvres en sel	Cacahuètes délicatement salées
1,00€ 200g 5,00€/Kg  2852	1,09€ 220g 4,95€/Kg  2849
Chips de maïs nature	Chips paysannes nature
2,49€ 230g 10,83€/Kg  2859	2,48€ 300g 8,27€/Kg  2898
Soufflés de maïs goût cacahuète	Biscuits apéritif à l'emmental
2,25€ 260g 8,00€/Kg  2851	0,52€ 50g 10,40€/Kg  2810

Then, we apply (no or) one of five labels



- plus a Neutral (benchmark) treatment (no labels)

Snacks

Cacahuètes grillées très pauvres en sel	Cacahuètes délicatement salées
1,00€ 200g 5,00€/Kg  2872	1,09€ 220g 4,95€/Kg  2849
NUTRI-SCORE 	NUTRI-SCORE 
Chips de maïs nature	Chips paysannes nature
2,49€ 230g 10,85€/Kg  2859	2,48€ 300g 8,27€/Kg  2898
NUTRI-SCORE 	NUTRI-SCORE 
Soufflés de maïs goût cacahuète	Biscuits apéritif à l'emmental
2,25€ 260g 8,00€/Kg  2851	0,52€ 50g 10,40€/Kg  2810
NUTRI-SCORE 	NUTRI-SCORE 

Treatments



Metrics: nutrition

We use the **scoreFSA** normalized by **caloric content**.

For each shopping cart i , for each subject j , for each product p :

$$scoreFSA_{ij} = \frac{\sum_p Kcal_{pij} \cdot FSA_{pij}}{\sum_p Kcal_{pij}},$$

We focus on ΔFSA , the *difference* between carts 1 and 2.

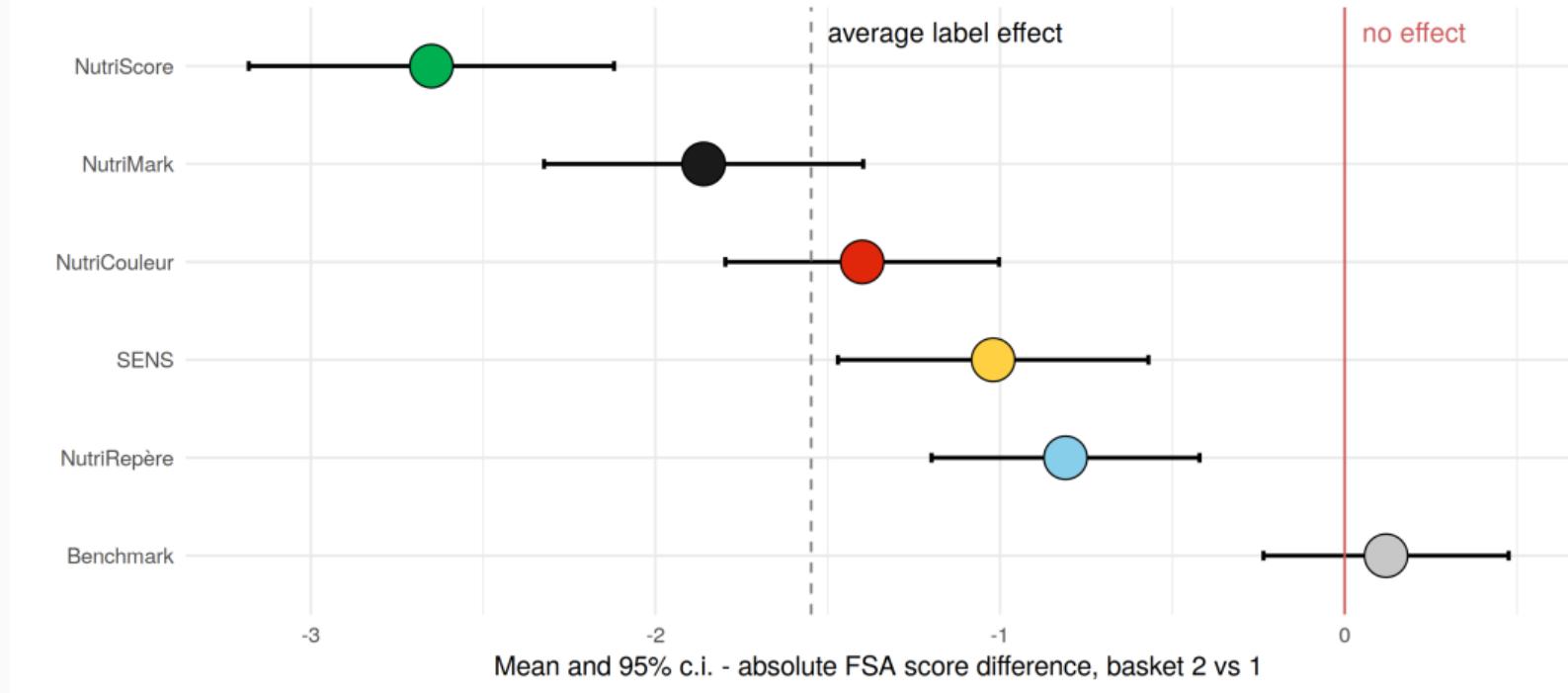
A large and representative subject pool

- 691 subjects
- ~ 110 for each of 6 treatments
- sample issued from the general population
- (recruiting agency boosted our reach into all socio-economic statuses)
- roughly representative

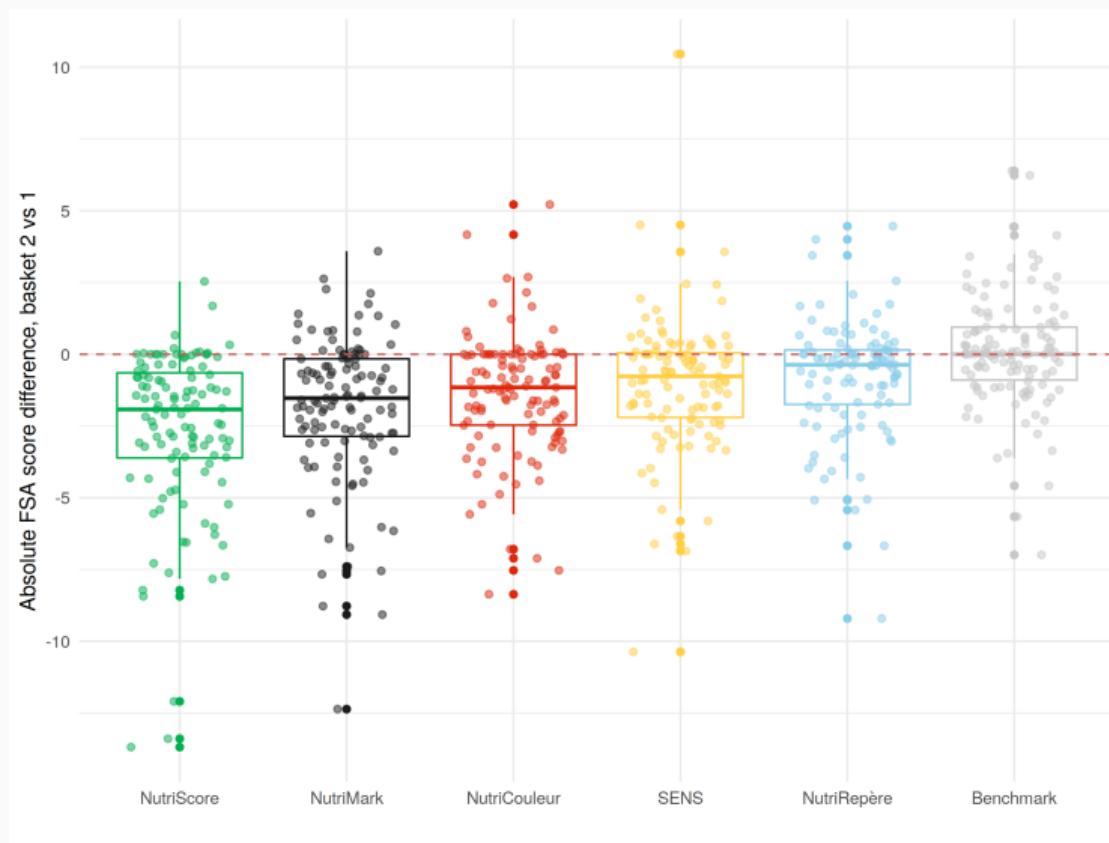
Results from the experiment

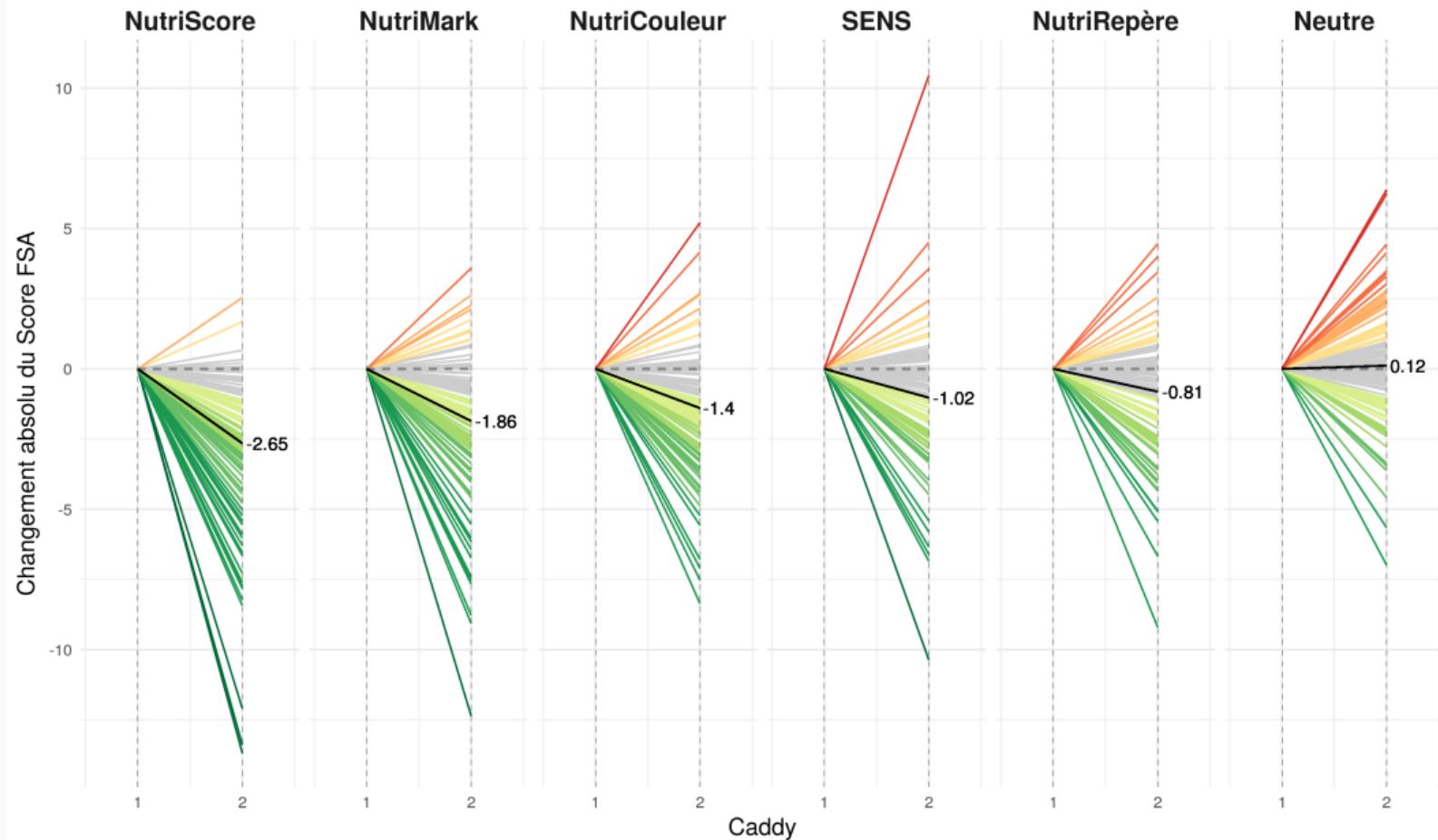
2019, Grenoble

NutriScore leads, by far



But there is heterogeneity





What do we learn?

- Color-coded, summary labels perform best
- (but only if they directly relate to quality – not SENS)
- Number-based, analytic labels perform worse

Policy implications

- NutriScore officially selected in FR (and ES, BE, DE...)
- Adopted by Auchan, Fleury Michon, Leclerc, Casino, Nestlé...
- The very idea of FOP labels validated
- NutriScore is being proposed by France as EU standard
- Even though *some countries* really do **not** like it

PRESENTI 311
VOTANTI 299
ASTENUTI 12
MAGIORANZA 150
FAVOREVOLI 299
CONTRARI 0

APPROVATO

MARTEDÌ

10

OTTOBRE

Study 4:

Lab vs. Field RCTs

(Dubois et al., Jo. Ac. Mark. Sci. 2020,)

The two studies at a glance

	Lab	Field
Location Supermarkets	Grenoble "1"	Paris couronne, Nord, Lyon 60
Task Real purchases	shop for two days' worth "yes"	shop yes
Measure	FSA score for 2000Kcal	FSA score for 2000Kcal
Design	Diff-in-diff	Diff-in-diff
Time frame	2x, same session	5 weeks, 1 year apart
Participants	691	171.827
Products (of which labeled)	290 (all)	3586 (1266)
Food categories	37	4
Purchases	27.882	1.668.301
Manpower needed	8	~ 100
Cost	~100k	~4 million

Field study: "instructions"



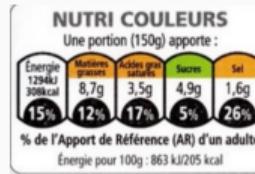
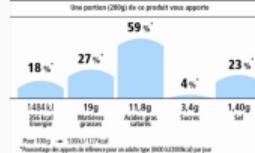
Field study: product display



Field study: alerting the subject



Results: the lab as a magnifying glass

Label	Field	Δ score FSA	Corr	Zoom
Lab				
	-0.142*	-2.766***		19x
	-0.115	-1.513*	0.88	13x
	-0.062	-1.140		18x
	-0.024	-0.924		38x

Which one is the *correct* estimate?

Demand effect	similar in both experiments
Strategic behavior	
Social desirability bias	

Game form misconception & complexity	mostly same simple everyday task
Incentive compatibility	same in both experiments

Subject pool differences	not really
Self-selection	not much, but our lab sample <i>is</i> selected
Focality and attention	stark difference
Time contraction	stark difference and generates focality

Study 5: environmental labels? [WIP – P. De Lattre, L. Muller]

The design can be used for environmental labels too

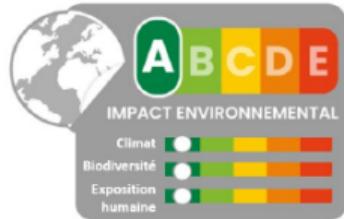
Référence



Note



Décomposé



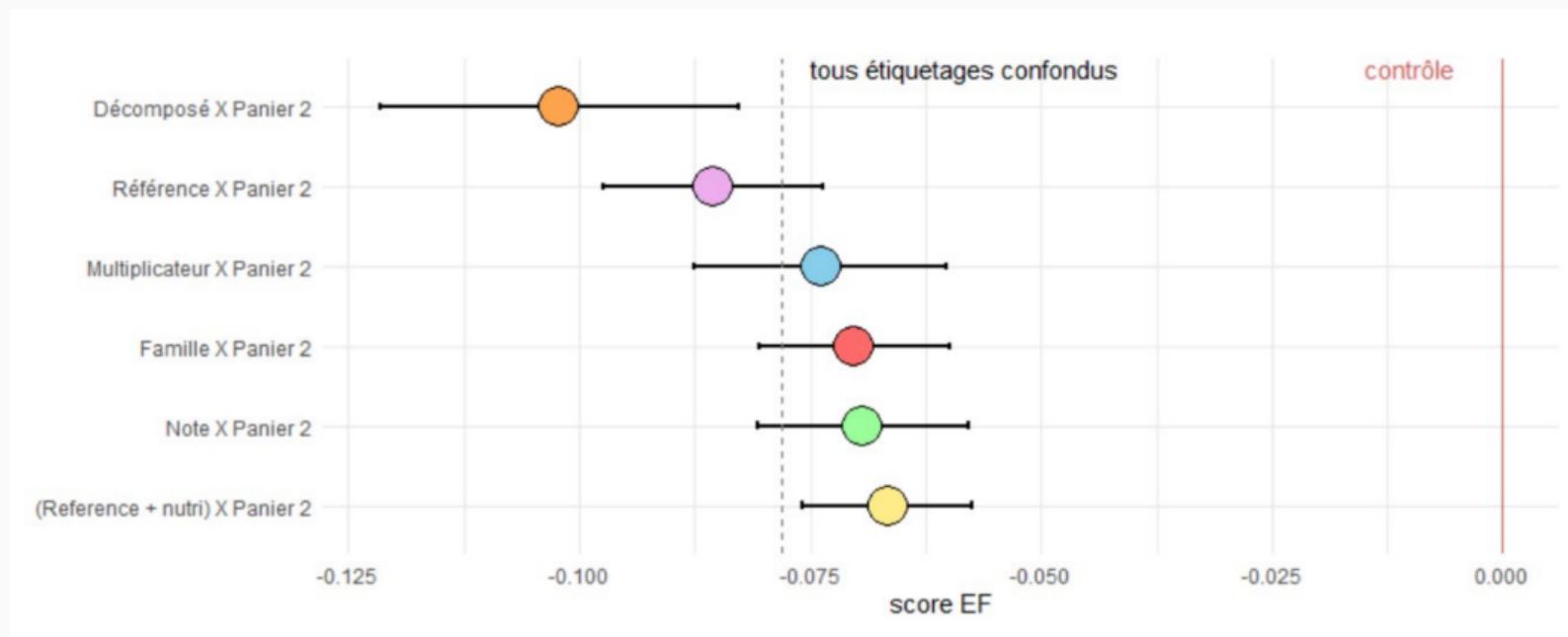
Multiplicateur



Famille



The design can be used for environmental labels too



What do we **learn**?

- Consumers seem to take environmental labels into account
- Small effects
- Different formats do not make different impacts

Study 6:

ex-ante evaluation: labels or prices?

(with Laurent Muller, Bernard Ruffieux)

A bit of context

- World Bank: strongly tax unhealthy foods (Shekar and Popkin 2020)
- WHO: introduce dietary taxes on unhealthy food of minimum 20%
- India and Mexico tax unhealthy food & beverages (India : tax of 28%).

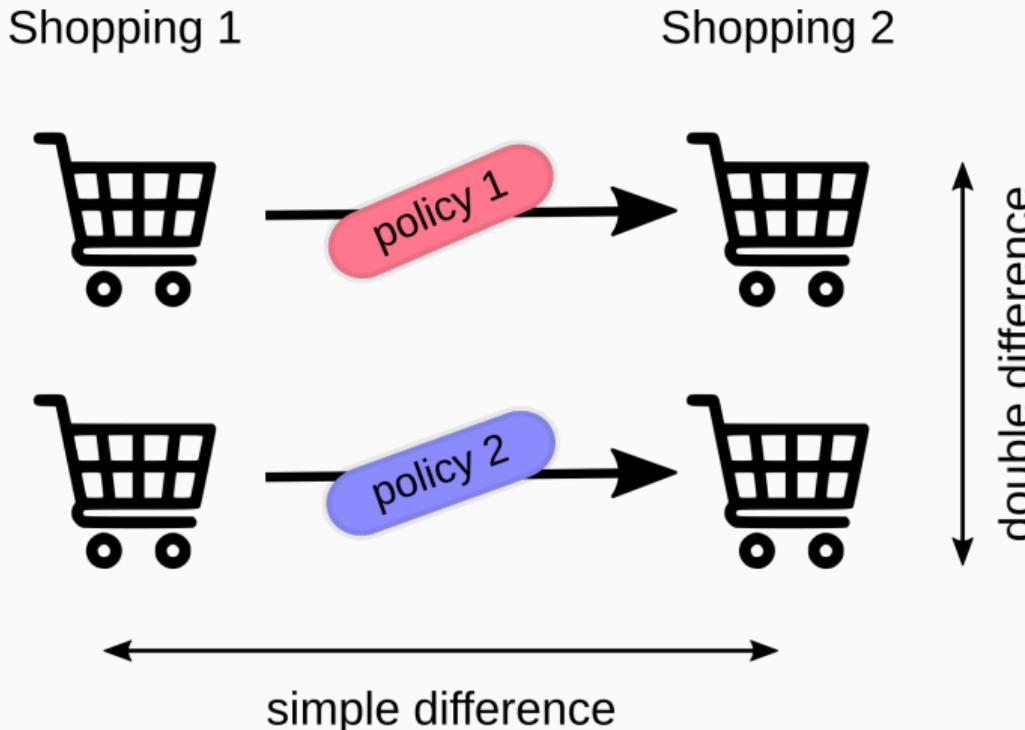
Existing evidence suggests that taxes are likely to shift consumption in the desired direction, although policy makers need to be wary of changes in other important nutrients. However, the tax would need to be at least 20% to have a significant effect on population health.' (Mytton, Clarke, and Rayner 2012)

Question and design

- Suppose we want to couple a **label** with an **incentive** scheme
- e.g. tax unhealthy (soda tax) and subsidize healthy food.
- Does it work? How?
- Will the intervention be (sub/super)additive?
- i.e. label **or** price \geq label **plus** price?

Exact same design as Study 3

Experimental design: difference-in-difference



Metrics: expenditure

We use the **expenditure** on a basket, normalized by **2000Kcal**.

For each shopping cart i , for each subject j , for each product p :

$$\text{expenditure}_{ij} = 2000 * \frac{\sum_p \text{Price}_{p_{ij}}}{\sum_p \text{Kcal}_{p_{ij}}},$$

We focus on $\Delta\text{Expenditure}$, the *difference* between carts 1 and 2.

Metrics: state investment

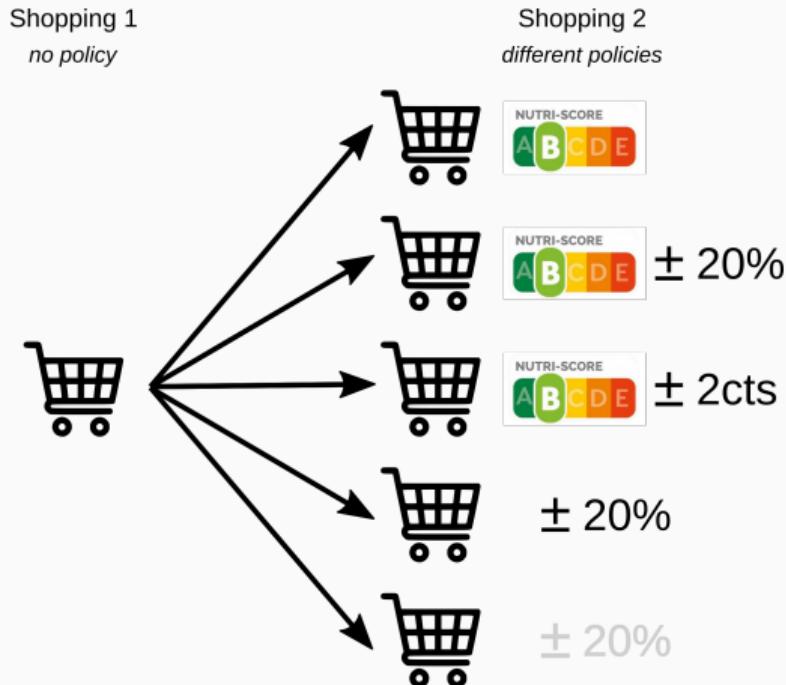
We use the total amount of subsidies minus the total amount of tax revenue, per consumer.

Since consumers had to buy for 2 days, we divide by 2 to get a daily cost.

for each subject j , for each product p :

$$stateaid_j = \frac{\sum_p (tax_{pj} - subsidy_{pj})}{2},$$

Treatments



A large price change: $\pm 10\%$ or 20%



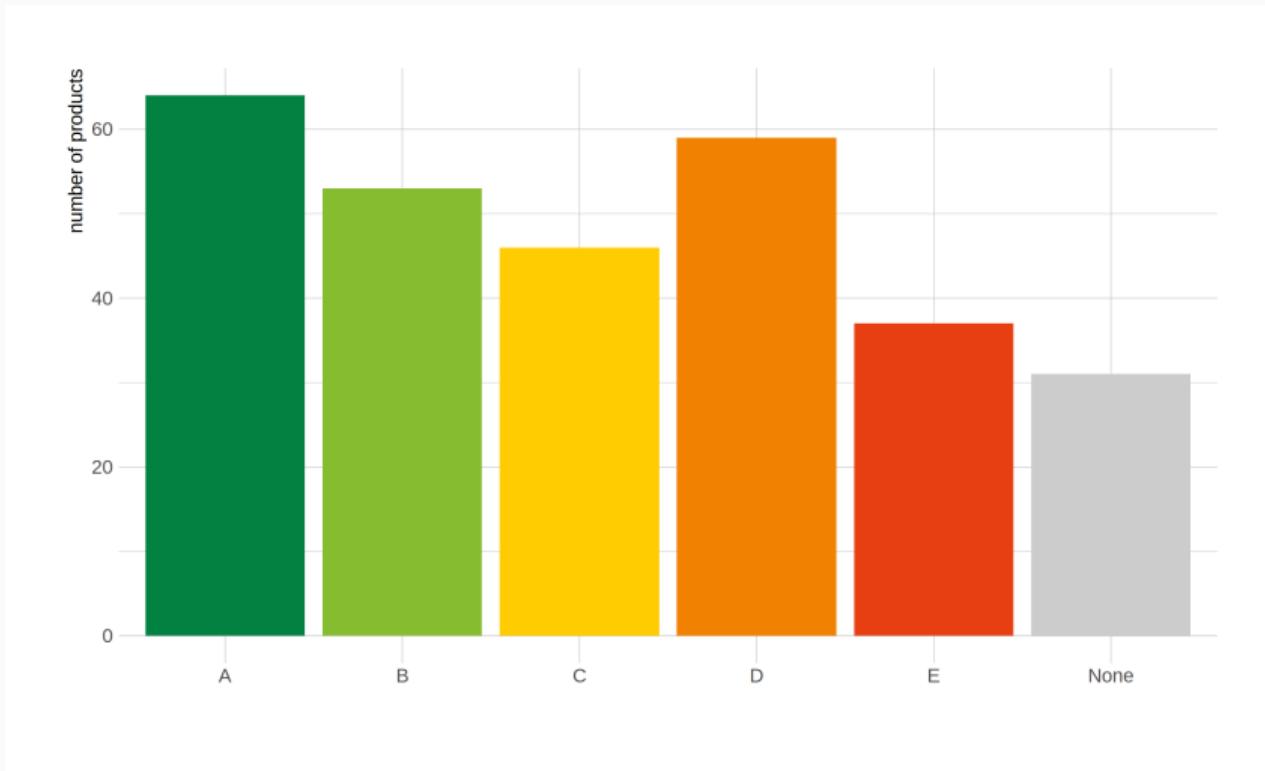
A small price change: ± 1 or 2 cents



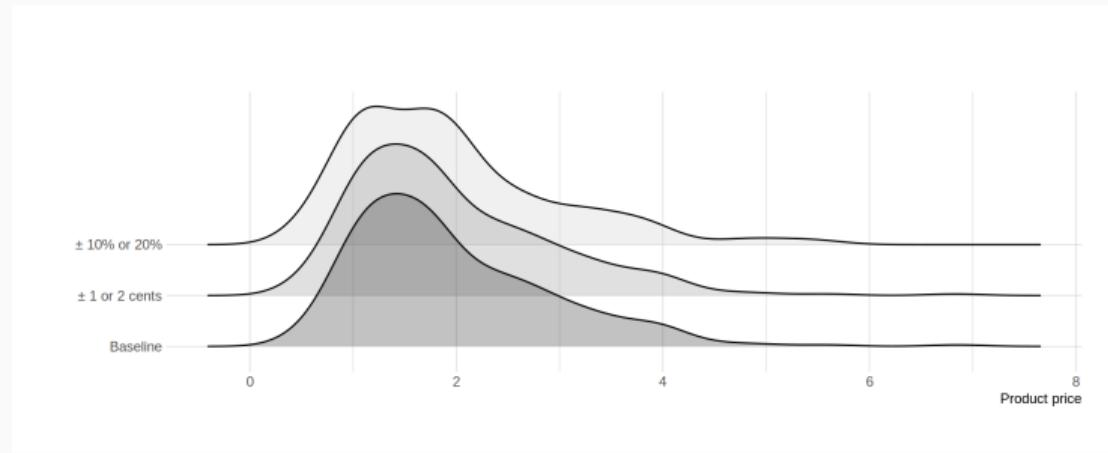
Stimuli

Référence Sans Nutri-Score sans Bonus-Malus	Traitemént 1 Nutri-Score sans Bonus-Malus	Traitemént 2 Nutri-Score avec Bonus-Malus explicite <i>ad valorem</i> de niveau élevé
Cacahuètes grillées très pauvres en sel  200g 5.00€/kg  1,00€	Cacahuètes grillées très pauvres en sel  200g 5.00€/kg  1,00€	Cacahuètes grillées très pauvres en sel  200g 4.00€/kg  1,00€ 0,80€
Traitemént 3 Nutri-Score avec Bonus-Malus explicite <i>ad valorem</i> de niveau symbolique	Traitemént 4 Bonus-Malus implicite <i>ad valorem</i> de niveau élevé	Traitemént 5 Bonus-Malus explicite <i>ad valorem</i> de niveau élevé
Cacahuètes grillées très pauvres en sel  200g 4.00€/kg  0,98€	Cacahuètes grillées très pauvres en sel  200g 4.00€/kg  0,80€	Cacahuètes grillées très pauvres en sel  200g 4.00€/kg  1,00€ 0,80€

Catalog: NutriScore

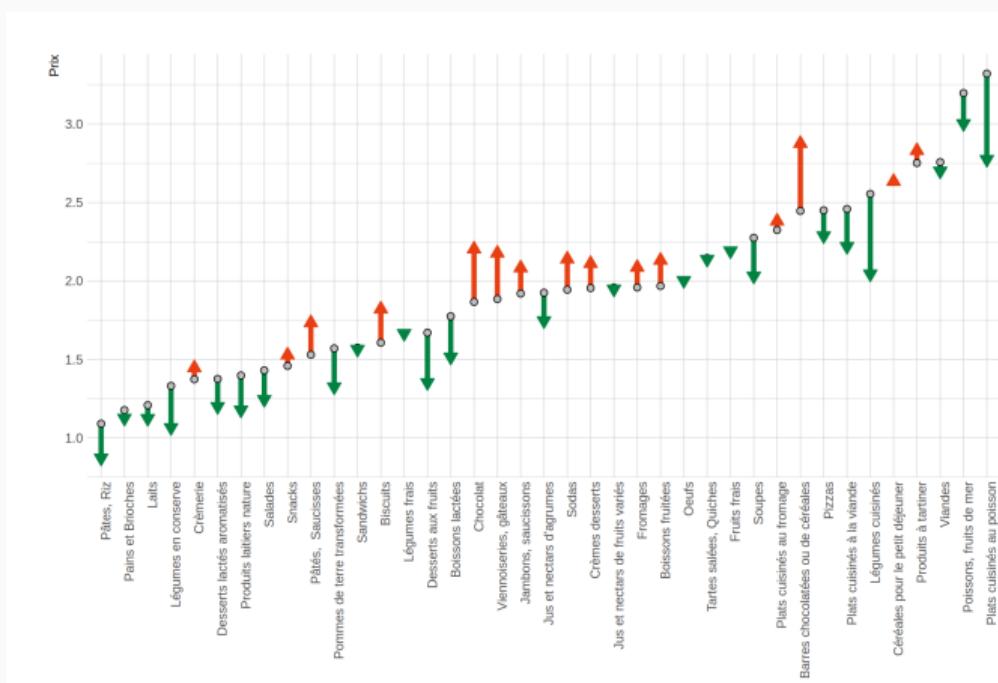


Catalog: Price distribution



	price	p-value
baseline	1.96 (0.96)	
cents	1.96 (0.96)	0.841
percent	1.94 (1)	

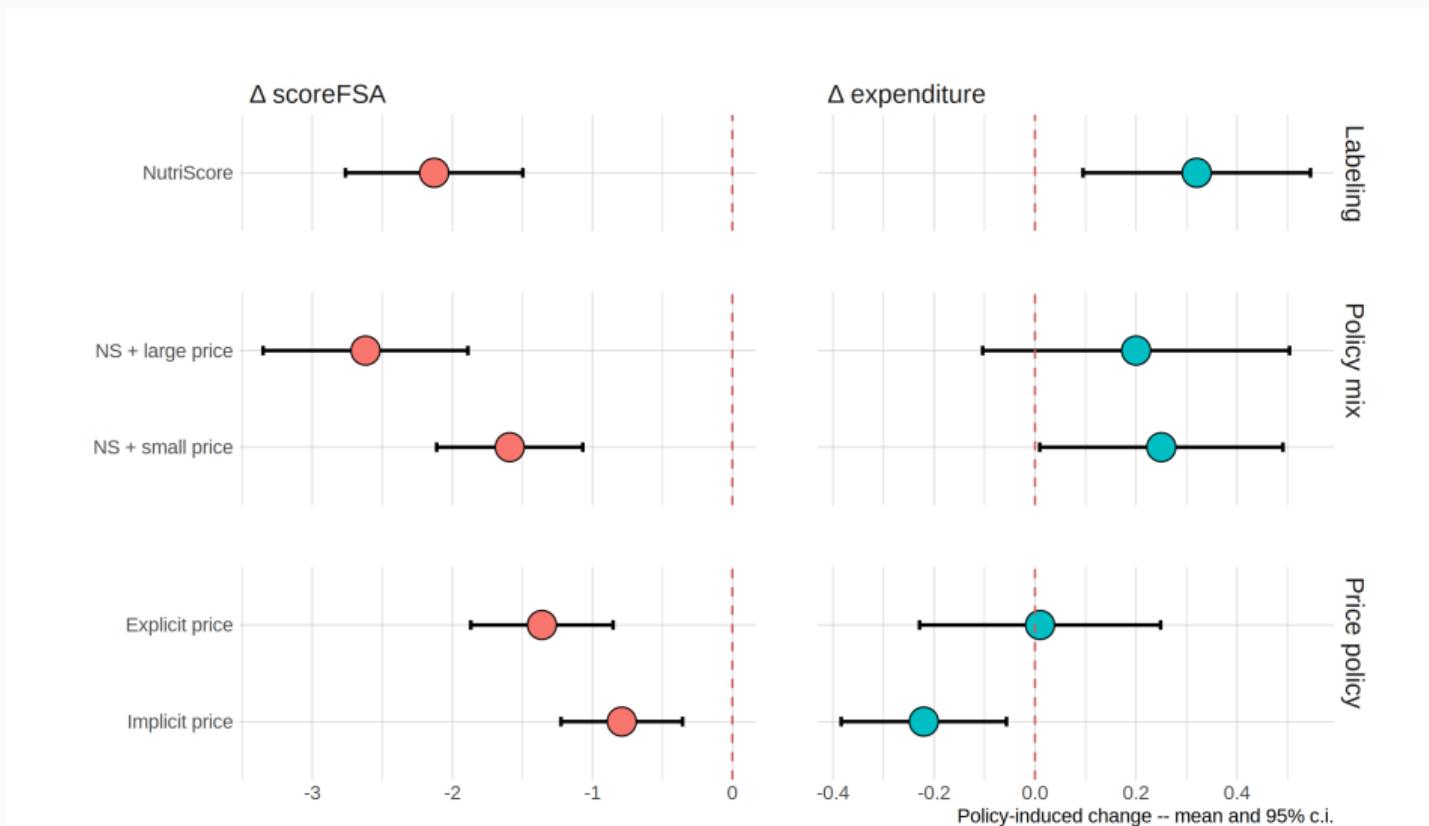
Catalog: price changes by microcategory



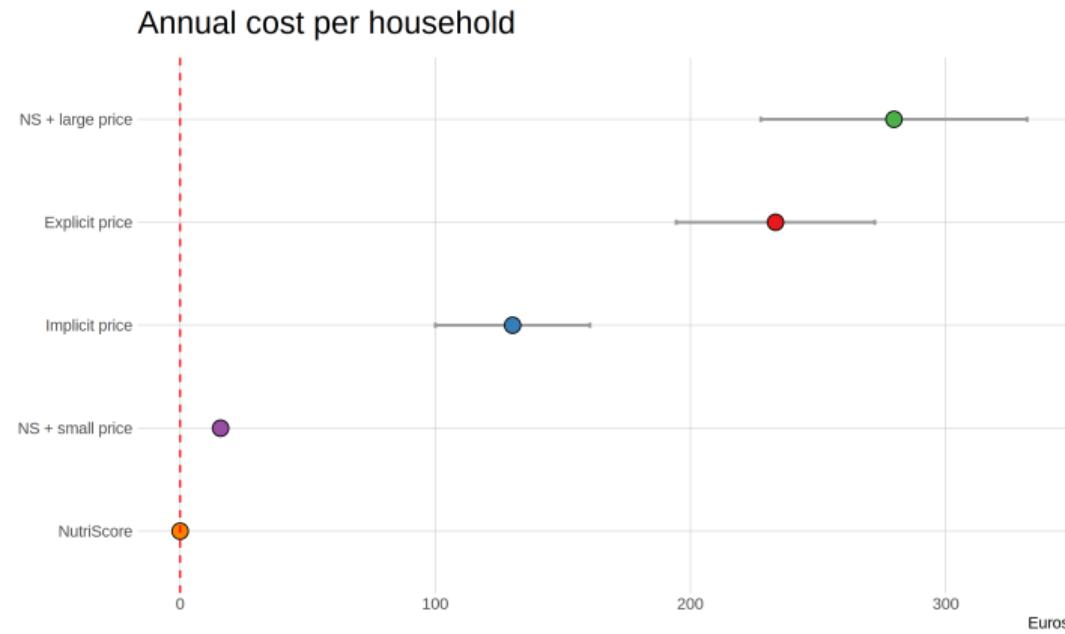
A large(ish) and representative subject pool

- 386 subjects
- ~ 75 for each of the 5 treatments
- sample issued from the general population
- roughly representative (++women, ++educated)

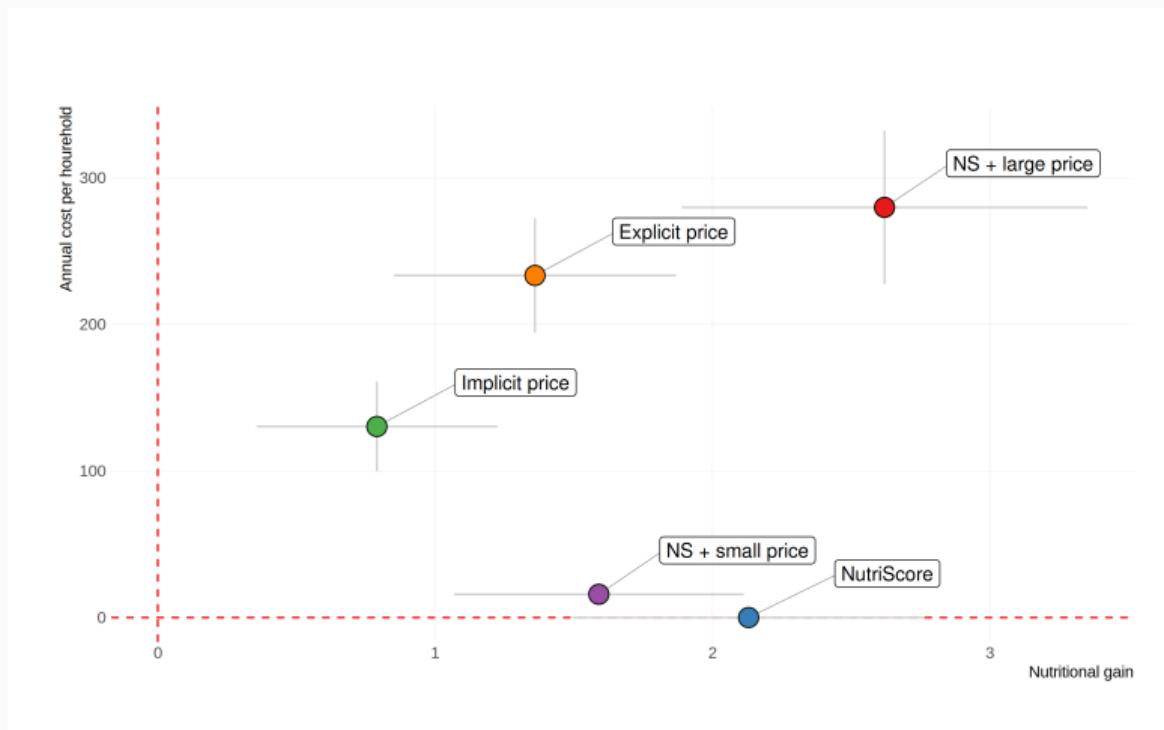
Results



Welfare analysis: cost for the state



Welfare analysis: trade-offs



What do we learn?

- Nutritional policies are subadditive
- *Too small* an incentive reduces the effect (Gneezy & Rustichini)
- Price policies have better be explicit (Chetty et al.)
- Labeling appears as more cost-effective than the policy mix
- ...still, it's just the lab!

Part 3: does it matter?

Study 7:

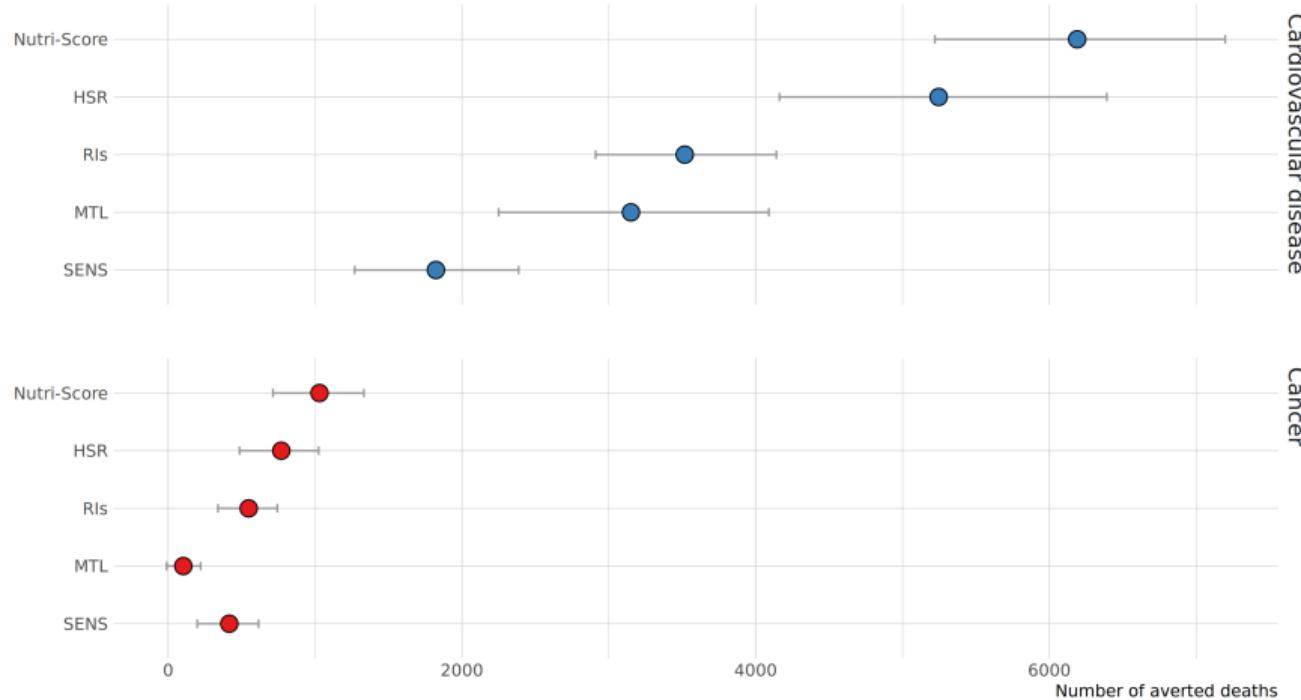
epidemiological consequences of labels

(with Egnell, d'Almeida, Kesse-Guyot, Muller, Ruffieux, Hercberg, Julia)

From micro to macro



Estimated number of averted deaths, France



What do we learn?

- Labels have non-negligible impacts on mortality
- Results from the lab can be used to feed macro models
- Better, intuitive labels are used and save lives.

What next *for behavioral label research?*

Some open questions: **consumers**

How **externally valid** are our results?

- Integration: can all the effects just be summed up?
- Label proliferation
- Information overload

What **other** forces are at play?

- Cultural arena: the battle for label perception
- Nutrition vs tradition
- A contrarian view from Italy

Some open questions: firms

Firms react **strategically**

- Price discrimination
- Multiple labeling
- Labels as anti-competitive devices

Interaction firm/consumers

- Labels working for the *wrong* reasons
- Normative messages
- "*Bisogna che tutto cambi, affinché tutto resti uguale*"

Thank you