

# Applied Experimental Economics

Lab Experimental Economics in action: Nutritional labels

---

Paolo Crosetto

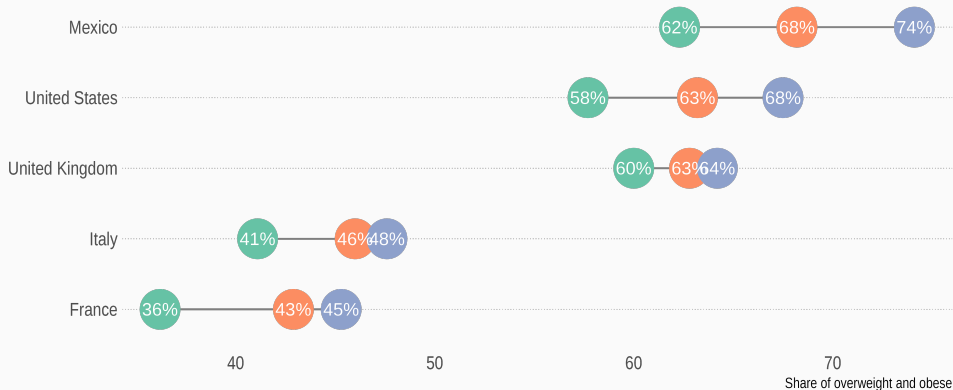
## The problem

---



## 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

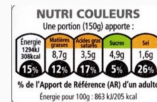
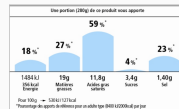
- Food: 34% of GHG emissions
- Obesity: 1.4% extra
- 14% more transport emissions
- 140Mt excess consumption

# 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?
- ...

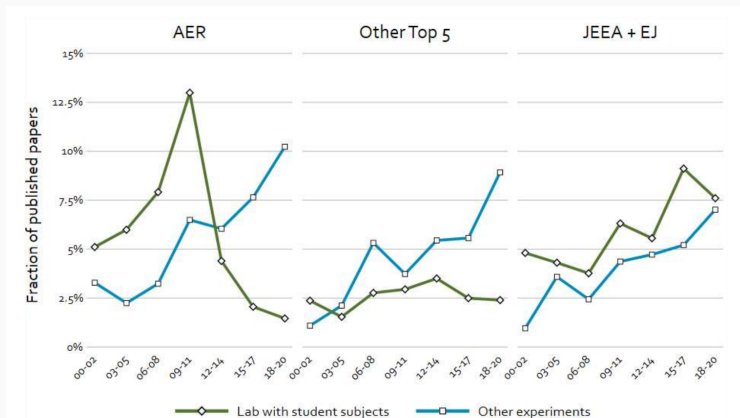
Which role for the lab?

---

# *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

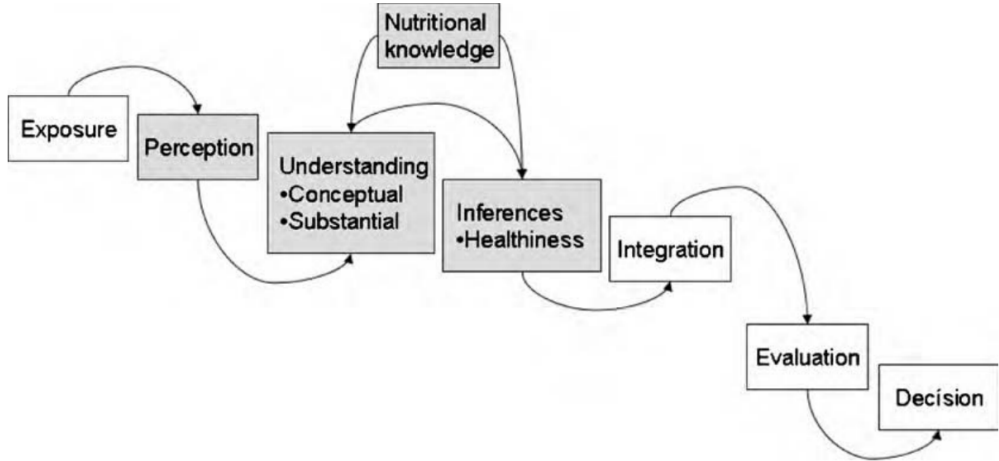
## Getting into the mind of subjects

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

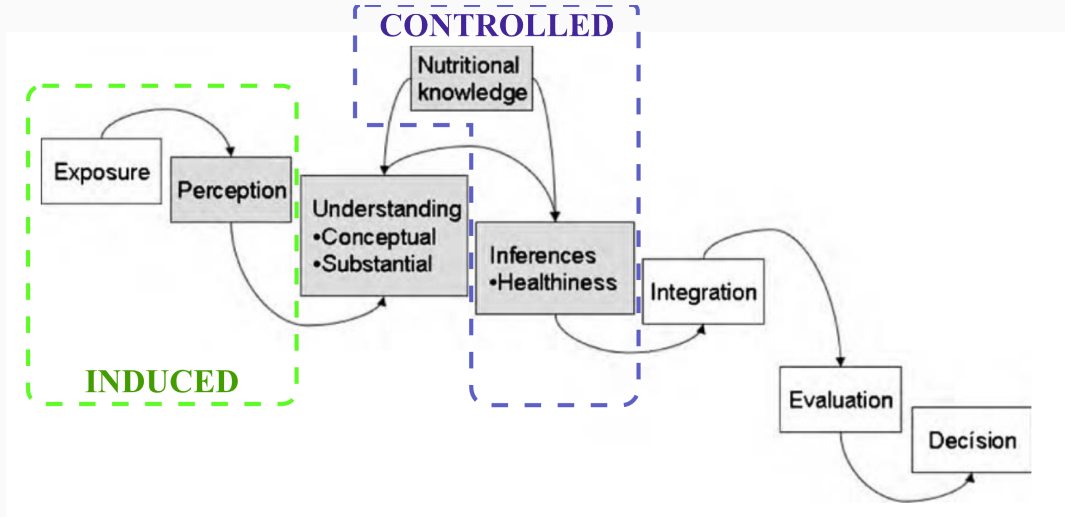
## Building counterfactuals

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

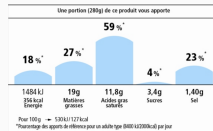
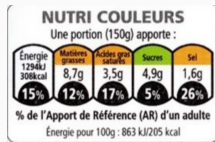
## A conceptual **framework** (Grunert)



## A conceptual **framework** (Grunert)



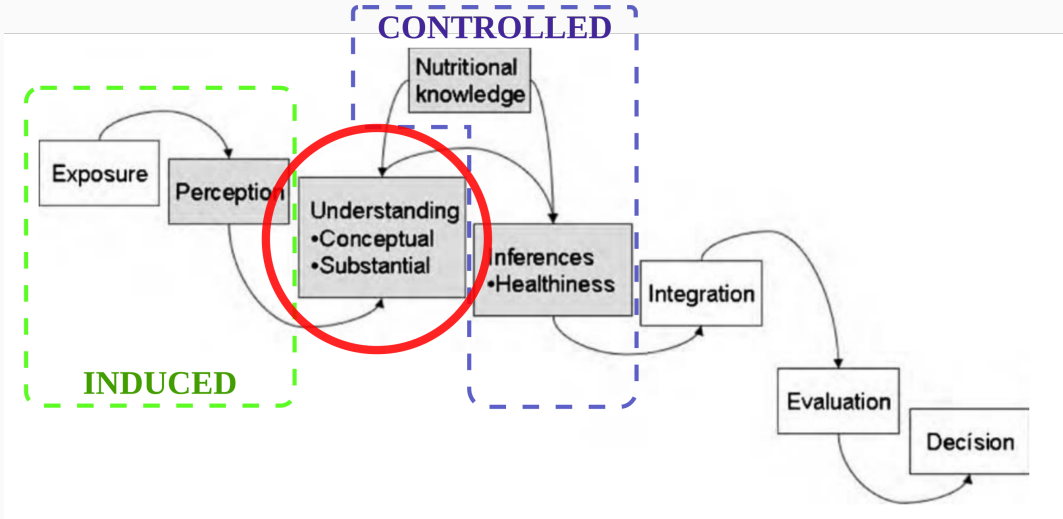
## Using the lab to directly contribute to policy



## 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

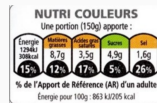
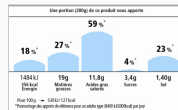
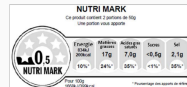
**Sodium**    Less than    2,400mg    2,400mg

**Total Carbohydrate**    300g    375g

**Dietary Fiber**    25g    30g

**Calories per gram:**

**Fat** 9    •    **Carbohydrate** 4    •    **Protein** 4



## Cognitive underpinnings of label use

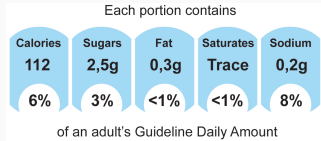
- Are colors more intuitive than numbers?
- Do numbers result in more accuracy?
- How much time is needed to use the information?
- Is there a time-accuracy trade off?

# Study 1:

## *diet building under constraints*

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

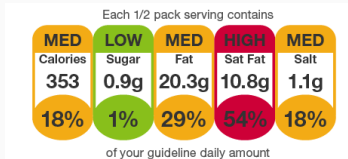
## Guideline Daily Amount (GDA)



## 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, <i>viennoiseries</i> ...
	<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

Petit déjeuner		Lait frais entier		Nectar de fruits exotiques		Eau gazeuse		Lait aromatisé
		Céréale type All Bran		Pain de mie		Orange		Pain séchés
Déjeuner		Salade froide		Pommes de terre à l'huile		Viande des Grisons		Pâté de foie de volaille
		Sandwich crudités fromage		Sandwich crudités rosbif		Pot au feu		Sandwich type libanais (falafel)
		Pamplemousse frais		Fraise		Mousse de fruit		Salade de fruits
Collation		Gâteau de Savoie		Petit-suisse		Meringue		Kiwi
		Avocat vinaigrette		Salade		Asperges grandes		Roisheps de hareng
Dîner		Flageolet		Pâtes complètes		Quinoa		Châtaigne
		Haricots rouges		Pâtes fraîches		Poivrons rouges grillés		Carotte

# Our design: diet-building

Petit déjeuner		Lait frais entier		Nectar de fruits exotiques		Eau gazeuse		Lait aromatisé
		Céréale type All Bran		Pain de mie		Orange		Pain séchés
Déjeuner		Salade frisée		Pommes de terre à l'huile		Viande des Grisons		Pâte de foie de volaille
		Sandwich crudités fromage		Sandwich crudités rosbif		Pot au feu		Sandwich type libanais (falafel)
		Pamplemousse frais		Fraise		Mousse de fruit		Salade de fruits
Collation		Gâteau de Savoie		Pâtisserie		Meringue		Kiwi
		Avocat vinaigrette		Salade		Asperges grandes		Roitelets de hareng
Dîner		Flageolet		Pâtes complètes		Quinoa		Châtaignes
		Haricots rouges		Pâtes fraîches		Poivrons rouges grillés		Carottes

## 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



Tarte aux poireaux

Energie :	12.3
Sucres :	1.7
Graisses :	46.4
Sel :	19.1



Sandwich crudités rosbif

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	 Lait frais entier Energie : 6.3 Sucres : 10.2 Graisses : 21 Sel : 3.8 Vitamines : 8.4 Fibres : 0	 Nectar de fruits exotiques Energie : 5.5 Sucres : 29.3 Graisses : 0 Sel : 0.3 Vitamines : 7.8 Fibres : 0.8	 Eau gazeuse Energie : 0 Sucres : 0 Graisses : 0 Sel : 2.9 Vitamines : 0 Fibres : 0	 Lait aromatisé Energie : 6.3 Sucres : 23.3 Graisses : 7.7 Sel : 3.8 Vitamines : 8.9 Fibres : 0
	 Céréale type All Bran Energie : 4.2 Sucres : 5.3 Graisses : 1.1 Sel : 10.6 Vitamines : 22.8 Fibres : 32.4	 Pain de mie Energie : 6.7 Sucres : 1.1 Graisses : 2.4 Sel : 12.5 Vitamines : 4.2 Fibres : 6.6	 Orange Energie : 2.6 Sucres : 12.5 Graisses : 0.2 Sel : 0.1 Vitamines : 6.4 Fibres : 8.1	 Pain suédois Energie : 9.5 Sucres : 9.5 Graisses : 3.5 Sel : 7.3 Vitamines : 3.6 Fibres : 15
	 Salade frisée Energie : 0.2 Sucres : 0.5 Graisses : 0.1 Sel : 0.2 Vitamines : 3.1 Fibres : 1.9	 Pomme de terre à l'huile Energie : 6.8 Sucres : 3.9 Graisses : 4.9 Sel : 17.3 Vitamines : 8.6 Fibres : 6.8	 Viande des Grisons Energie : 2.6 Sucres : 0.1 Graisses : 3.2 Sel : 25.9 Vitamines : 13.3 Fibres : 0	 Pâté de foie de volaille Energie : 3.5 Sucres : 0 Graisses : 7 Sel : 5.6 Vitamines : 29.7 Fibres : 0
	 Sandwich crudités fromage Energie : 19 Sucres : 2.8 Graisses : 31.9 Sel : 25.3 Vitamines : 12.7 Fibres : 11.6	 Sandwich crudités rostit Energie : 14.4 Sucres : 2.8 Graisses : 4.7 Sel : 23.7 Vitamines : 20.5 Fibres : 11.2	 Pot au feu Energie : 13.9 Sucres : 11.3 Graisses : 24.6 Sel : 52.3 Vitamines : 28.6 Fibres : 21.4	 Sandwich type libanais (falafel) Energie : 18.8 Sucres : 1.4 Graisses : 13.5 Sel : 33.5 Vitamines : 17.8 Fibres : 19
Déjeuner	 Pamplemousse frais Energie : 3.2 Sucres : 18 Graisses : 0.1 Sel : 0 Vitamines : 13	 Fraise Energie : 2.2 Sucres : 10.1 Graisses : 0.1 Sel : 0.1 Vitamines : 16.4	 Mousse de fruit Energie : 5.9 Sucres : 2.5 Graisses : 21.4 Sel : 2 Vitamines : 11.9	 Salade de fruits 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**

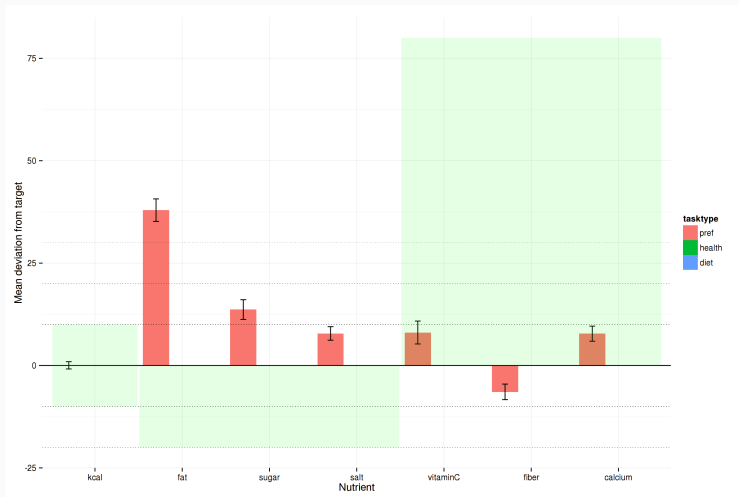
we run three conditions:

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

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

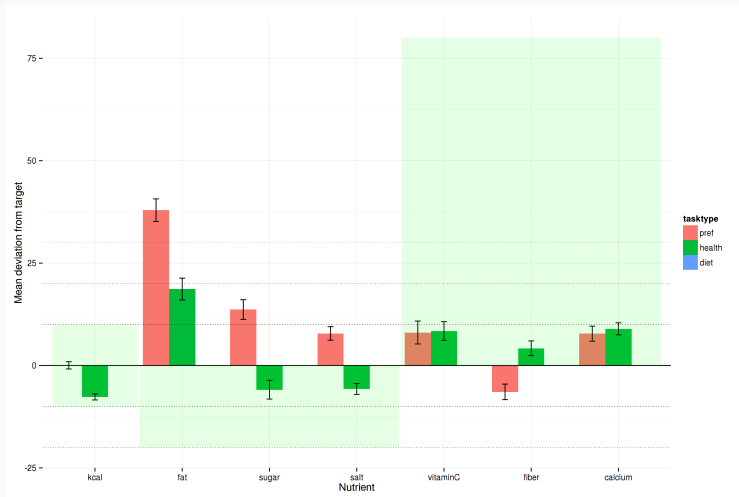
**120 seconds** Population at large, 120 seconds, NO paper and pencil

## Average results – no labels – plain preferences



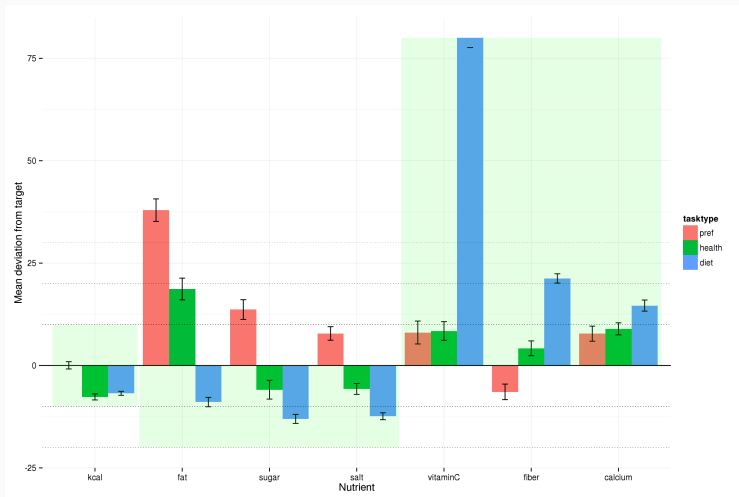
Preferences task, average performance by nutrient.

## Average results – no labels – Healthiness



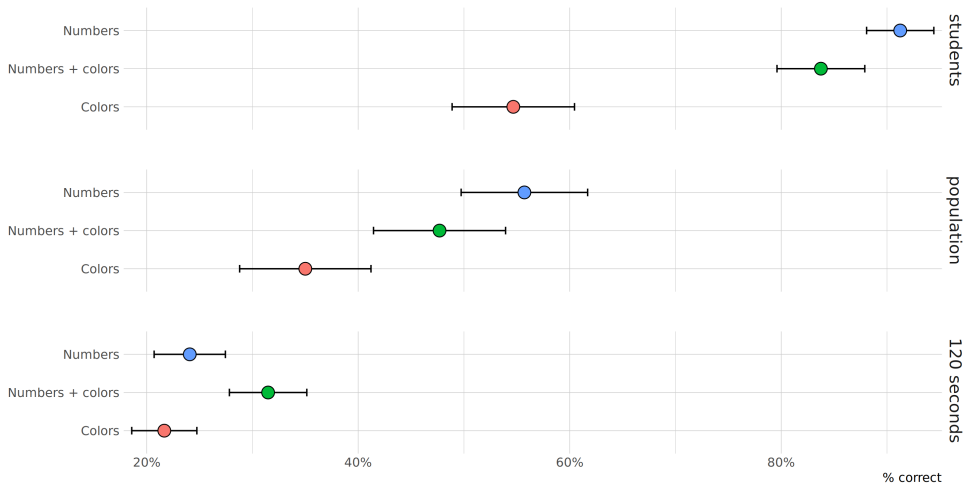
Preferences and healthiness tasks, average performance by nutrient.

## Average results – labels – All



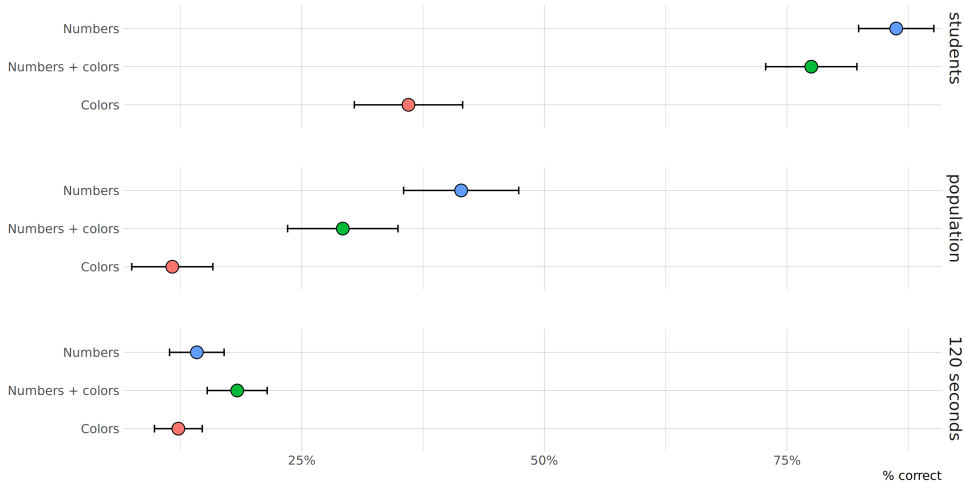
Preferences, health and diet tasks, average performance by nutrient.

## 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

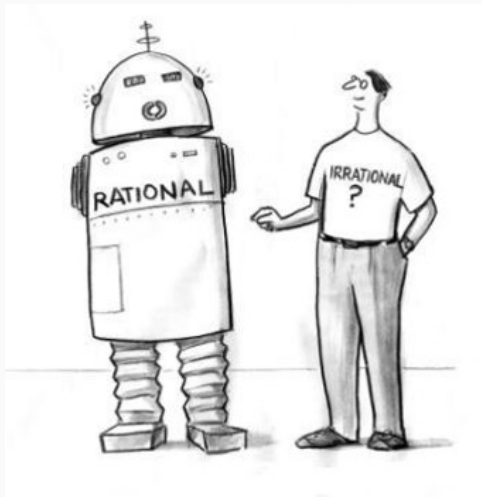
If time is **limited**:

- 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

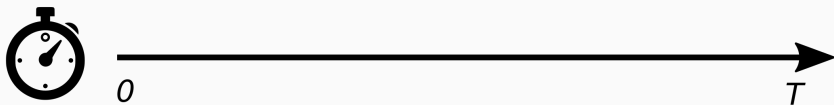
**aggregate** : fast

# A comprehensive approach

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

$\forall$  subject,  $\forall$  choice, we want to capture

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





choices





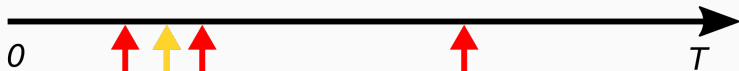
choices



uniform  
draw







choices

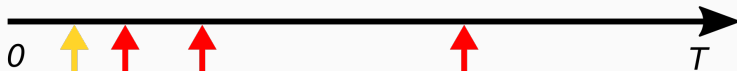
**A**

**C**

**B**

uniform  
draw

**A**



choices

**A**

**C**

**B**

uniform  
draw

**random**

# 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



3%

sugar



13%

salt



7%

fat



sugar



salt



fat

3%

sugar

13%

salt

7%

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

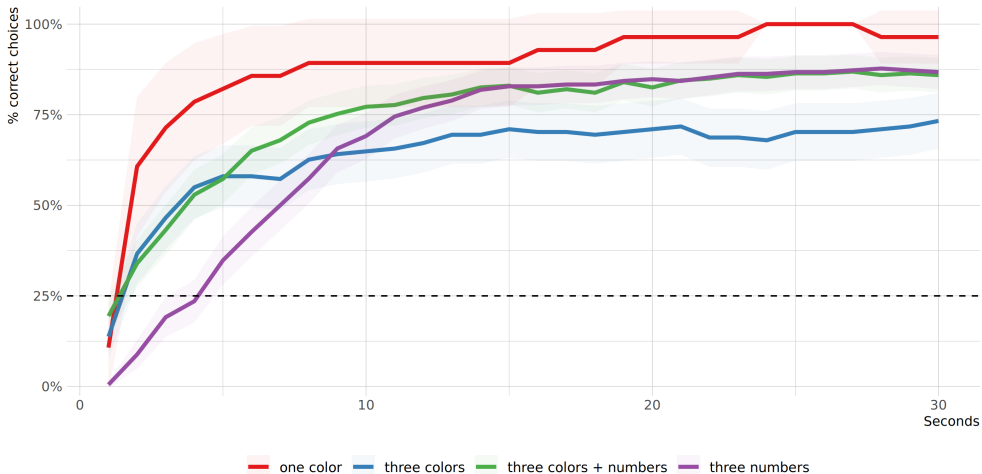


# Results from the experiment

*2016, Grenoble*



## Share of correct choices in time, by labeling scheme



from Fast&Slow labels, wip

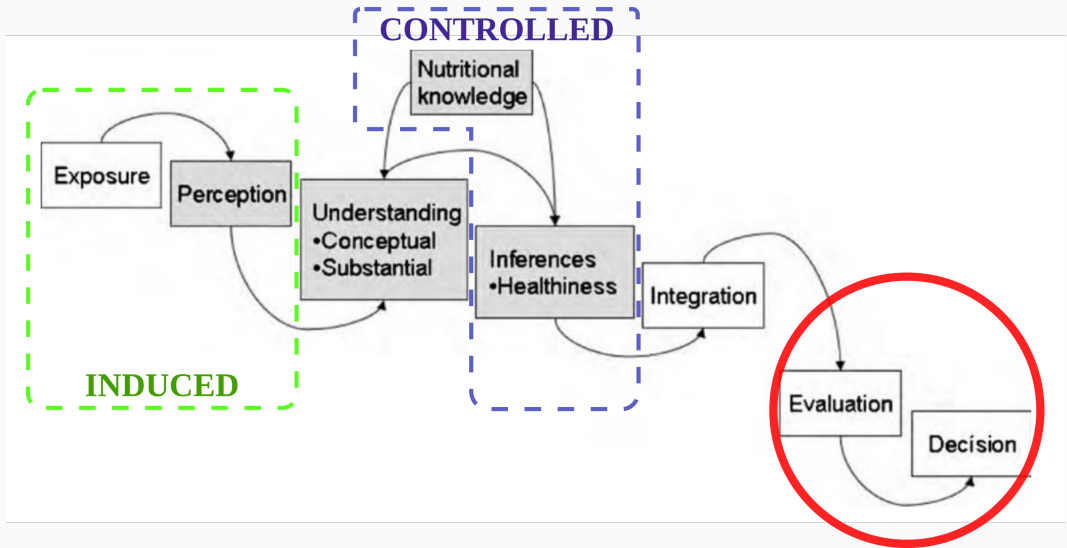
## What do we learn?

- 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



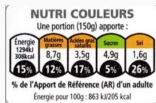


# Some context



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*

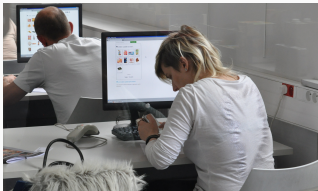
(with Anne Lacroix, Laurent Muller, Bernard Ruffieux – ERAE (2019))

# 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



Ingrédients

Valeurs nutritionnelles

Scannez un produit

 Votre panier

Aucun produit dans le panier

Terminer

## 2 Steaks hachés pur boeuf 15% mg

### Ingrédients

100% Viande bovine.

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

Valeurs nutritionnelles


Fermer



Ingrédients

Valeurs nutritionnelles

Scannez un produit

 Votre panier

Aucun produit dans le panier

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

Ingrédients


Fermer

Ingrédients

Valeurs nutritionnelles

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



Ingrédients

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 €

Terminer

- 1 +

Ajouter au caddie

Frites surgelées pour micro-ondes



Ingrédients

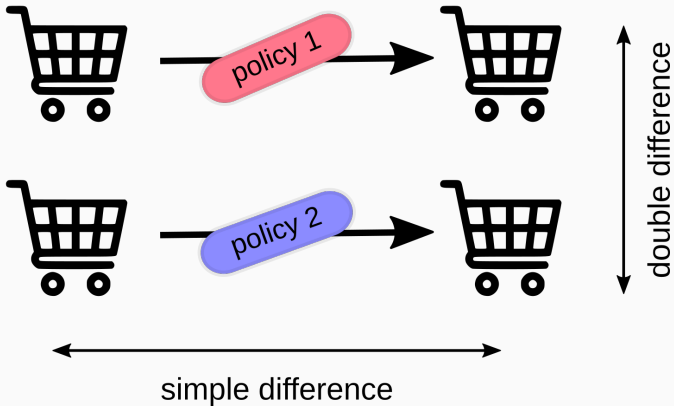
Valeurs nutritionnelles



## Experimental design: difference-in-difference

Shopping 1

Shopping 2



## Snacks

Cacahuètes grillées  
très pauvres en sel



Cacahuètes délicatement salées



Chips de maïs nature



Chips paysannes nature



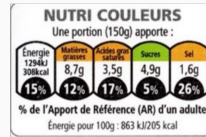
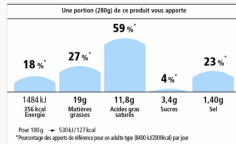
Soufflés de maïs goût cacahuète



Biscuits apéritif à l'emmental



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



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

## Snacks

Cacahuètes grillées  
très pauvres en sel



NUTRI-SCORE



Cacahuètes délicatement salées



NUTRI-SCORE



Chips de maïs nature



NUTRI-SCORE



Chips paysannes nature



NUTRI-SCORE



Soufflés de maïs goût cacahuète



NUTRI-SCORE



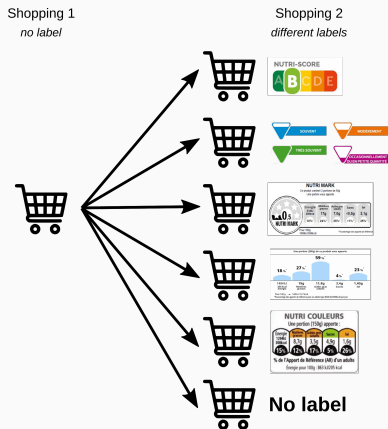
Biscuits apéritif à l'emental



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  $\Delta FSA$ , the *difference* between carts 1 and 2.

## A large and representative subject pool

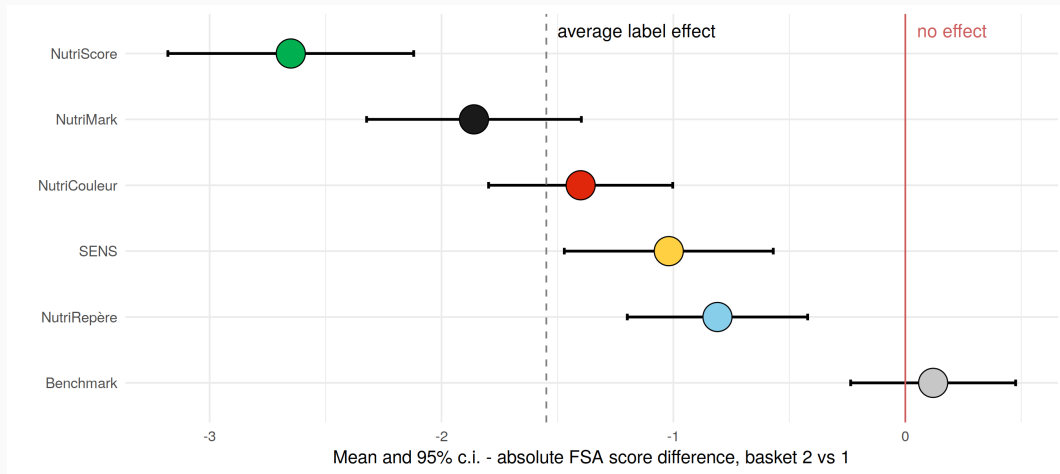
- 691 subjects
- $\sim 110$  for each of 6 treatments
- sample issued from the general population
- (recruiting agency boosted our reach into all socio-economic statuses)
- roughly representative

# Results from the experiment

*2019, Grenoble*

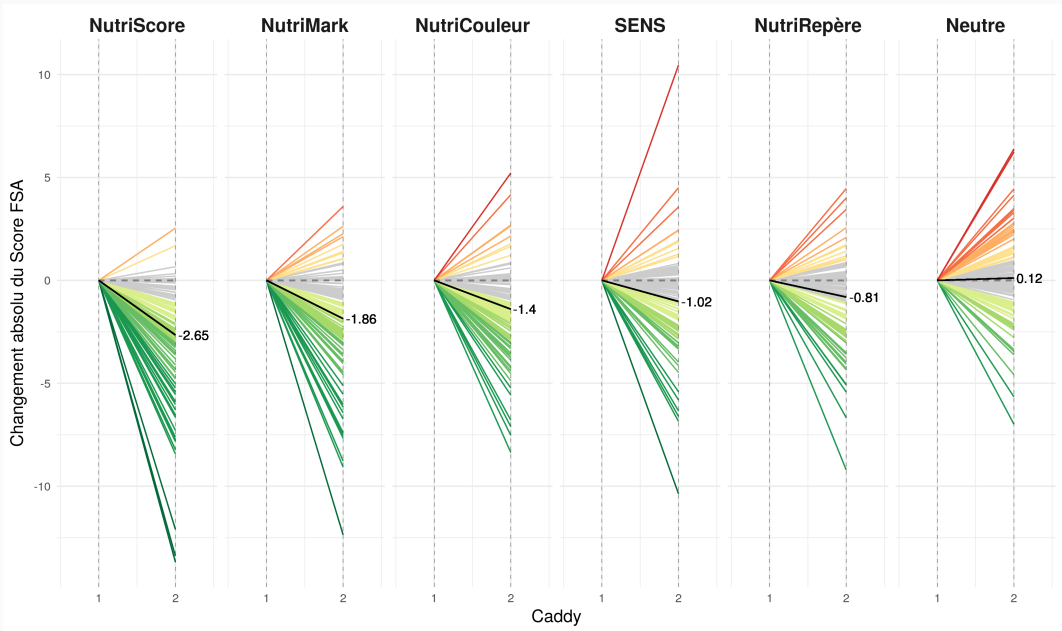


# NutriScore leads, by far



## 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



## Study 4:

### *Lab vs. Field RCTs*

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

## The two studies at a glance

	Lab	Field
Location	Grenoble	Paris couronne, Nord, Lyon
Supermarkets	"1"	60
Task	shop for two days' worth	shop
Real purchases	"yes"	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"




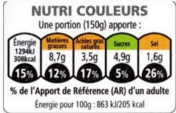


## Field study: product display



## Field study: alerting the subject



# Results: the lab as a magnifying glass

Label	Field	$\Delta$ score FSA Lab	Corr	Zoom
	-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 is selected
Focality and attention	<b>stark</b> difference
Time contraction	<b>stark</b> difference and generates focality

## Study 5: environmental labels?

[WIP – P. De Lattre, L. Muller]

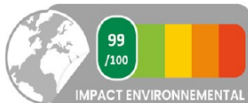
---

# The design can be used for **environmental** labels too

## Référence



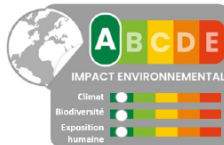
## Note



## Multiplicateur



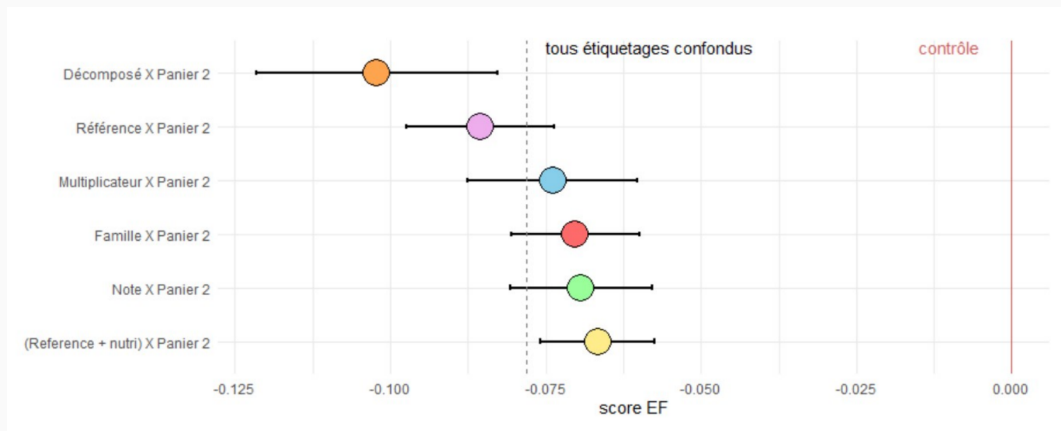
## Décomposé



## Famille



The design can be used for **environmental** labels too





## What do we **learn**?

- Consumer 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

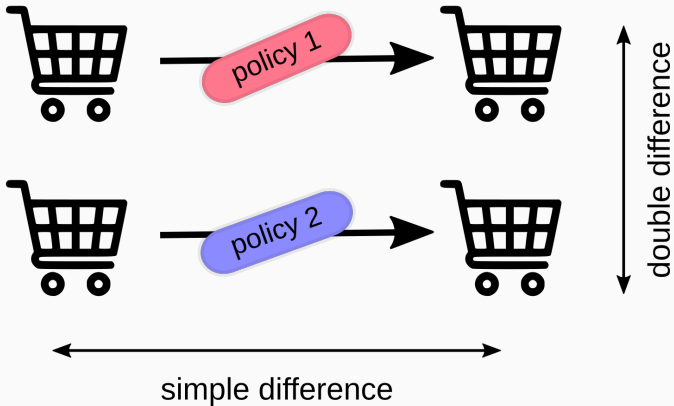
- Suppose we want to couple a **label** with an **incentive** scheme
- e.g. tax unhealthy (soda tax) and subsidize healthy food.
- Does it work? How?
- Will the intervention be (sub/super)additive?
- i.e. label **or** price  $\geq$  label **plus** price?

Exact same design as Study 3

## Experimental design: difference-in-difference

Shopping 1

Shopping 2



## Metrics: expenditure

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

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

$$expenditure_{ij} = 2000 * \frac{\sum_p Price_{p_{ij}}}{\sum_p Kcal_{p_{ij}}},$$

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

## Metrics: state investment

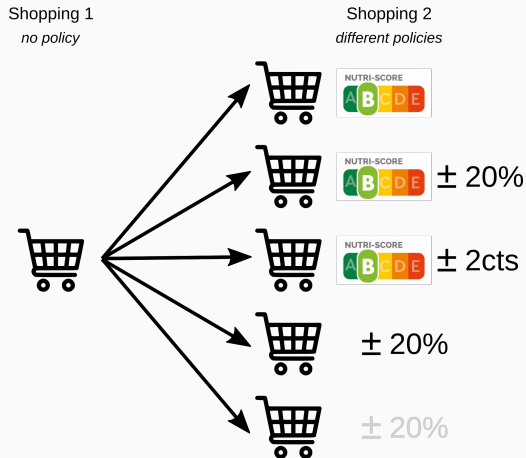
We use the total amount of subsidies minus the total amount of tax revenue, per consumer.

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 $20\%$

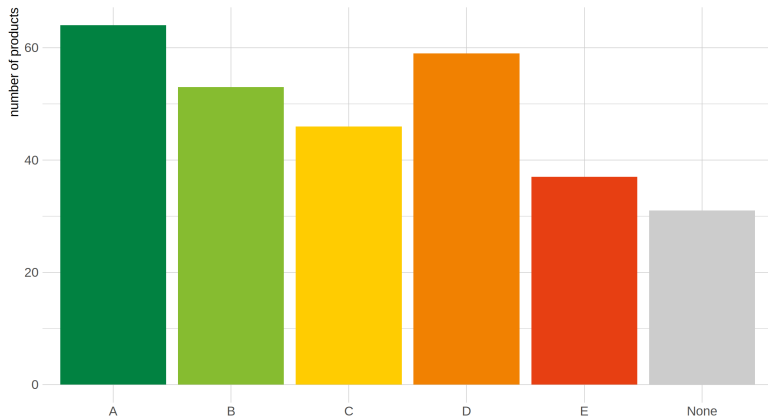


## A small price change: $\pm 1$ or 2cents

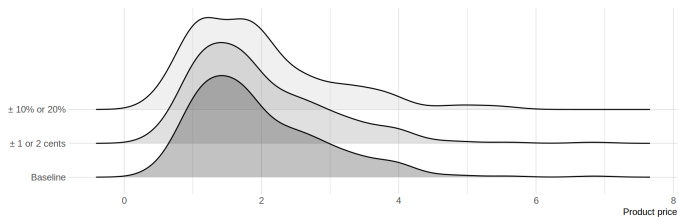


<p>Référence Sans Nutri-Score sans Bonus-Malus</p> <p>Cacahuètes grillées très pauvres en sel</p>  <p>200g 5.00€/kg</p> <p>1,00€</p>	<p>Traitement 1 Nutri-Score sans Bonus-Malus</p> <p>Cacahuètes grillées très pauvres en sel</p>  <p>200g 5.00€/kg</p> <p>1,00€</p>	<p>Traitement 2 Nutri-Score avec Bonus-Malus explicite <i>ad valorem</i> de niveau élevé</p> <p>Cacahuètes grillées très pauvres en sel</p>  <p>200g 4.00€/kg</p> <p>1,00€ 0,80€</p>
<p>Traitement 3 Nutri-Score avec Bonus-Malus explicite par unité de niveau symbolique</p> <p>Cacahuètes grillées très pauvres en sel</p>  <p>200g 4.50€/kg</p> <p>1,00€ 0,98€</p>	<p>Traitement 4 Bonus-Malus implicite <i>ad valorem</i> de niveau élevé</p> <p>Cacahuètes grillées très pauvres en sel</p>  <p>200g 4.00€/kg</p> <p>0,80€</p>	<p>Traitement 5 Bonus-Malus explicite <i>ad valorem</i> de niveau élevé</p> <p>Cacahuètes grillées très pauvres en sel</p>  <p>200g 4.00€/kg</p> <p>1,00€ 0,80€</p>

# Catalog: NutriScore

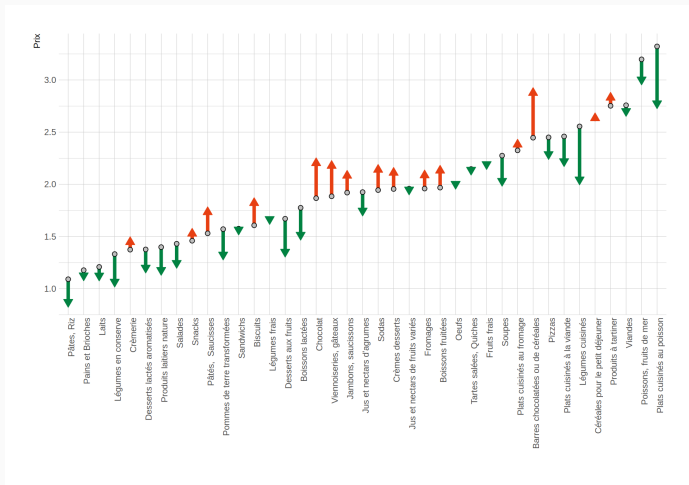


## Catalog: Price distribution



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

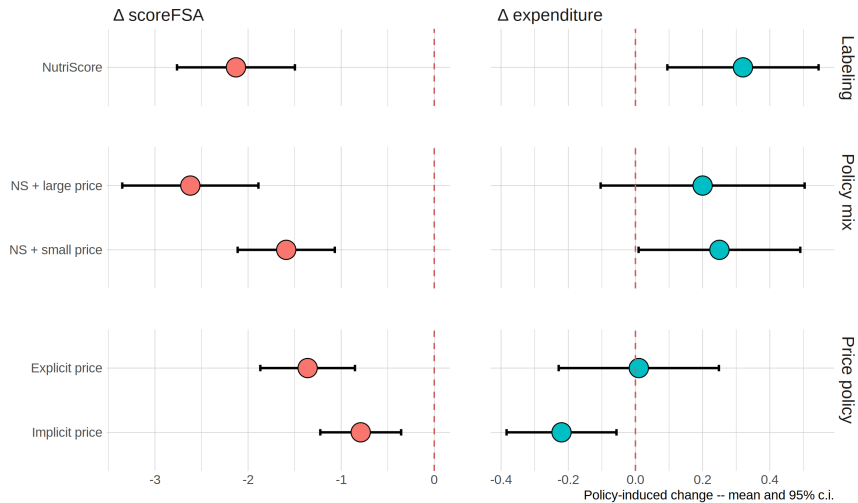
# Catalog: price changes by microcategory



## A large(ish) and representative subject pool

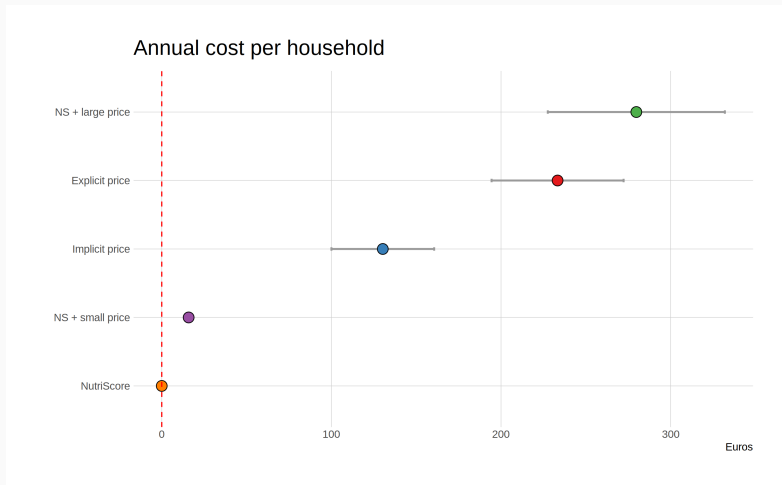
- 386 subjects
- $\sim 75$  for each of the 5 treatments
- sample issued from the general population
- roughly representative (++women, ++educated)

# Results

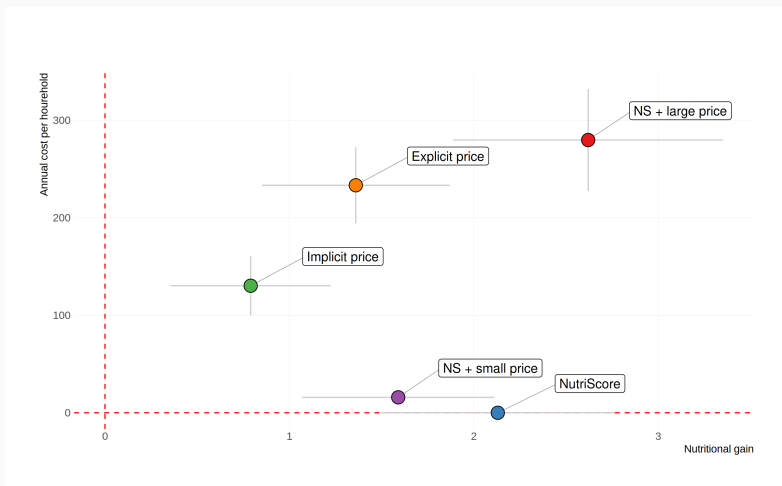




# Welfare analysis: cost for the state



# 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?

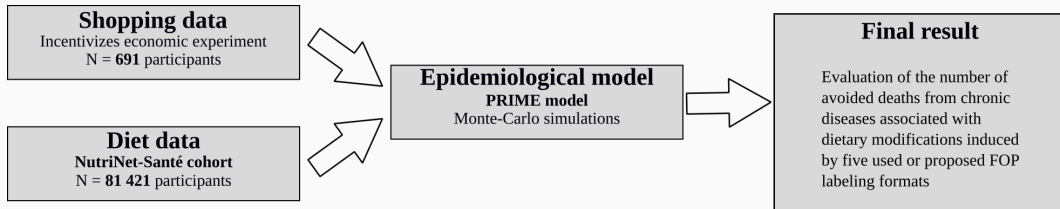
---

## Study 7:

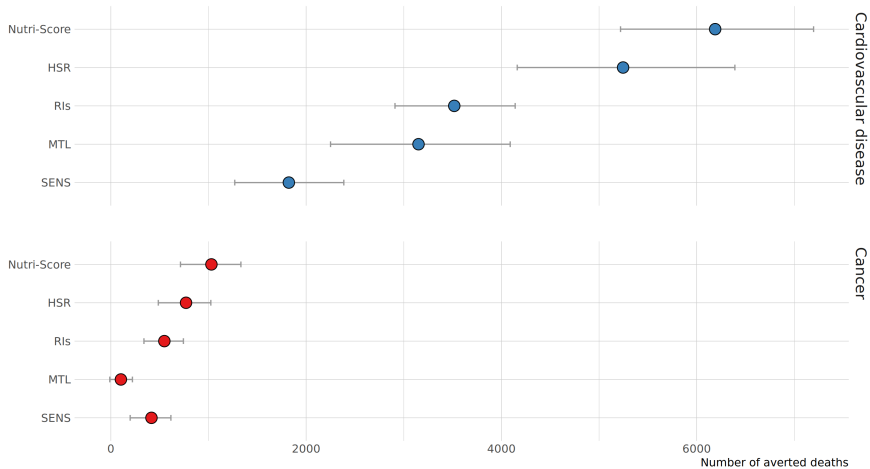
### *epidemiological consequences of labels*

(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