

Using the laboratory to investigate food choice and labeling

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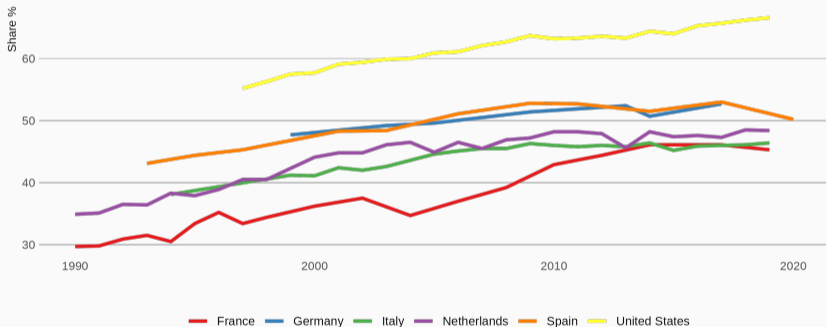
ESRI, Dublin, 25 October 2022

Intro: the problem

An obesity explosion

Share of overweight and obese people

Over all population aged 15+



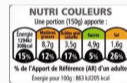
data @OECD -- plot @paolocrosetto

WHO: medical cost of obesity in the U.S.: \$147-210 bln

- Regulation
- Information
- Labeling
- Price policies
- Nudges
- ...

This talk

- Regulation
- Information
- Labeling
- Price policies
- Nudges
- ...



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Fat tax & thin subsidy

A series of key policy questions

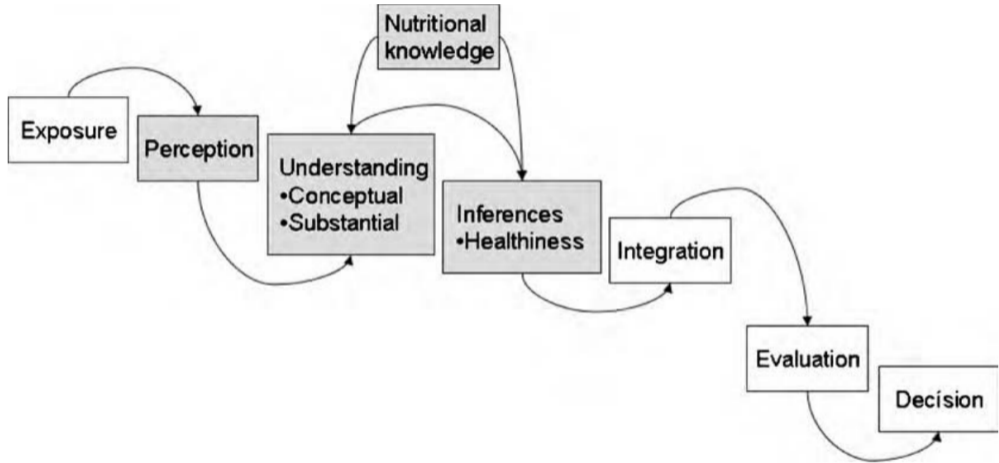
- Do **labels** work?
- Which label design is the **best** to **impact** choice?
- **How much** of an impact labels have?
- Do **price** interventions work?
- Do they work **better** or **worse** than labels?
- How do the two policies **interact**?

Intro: which role for the lab?

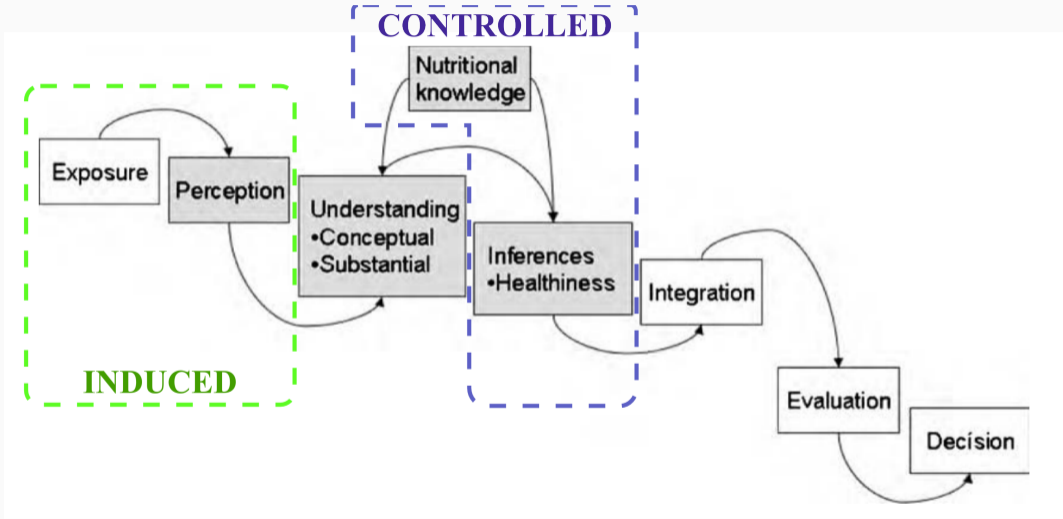
What can we learn from the lab?



A conceptual framework (Grunert)



A conceptual framework (Grunert)



Two main roles of the lab 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



Two main roles of the lab in an applied policy context

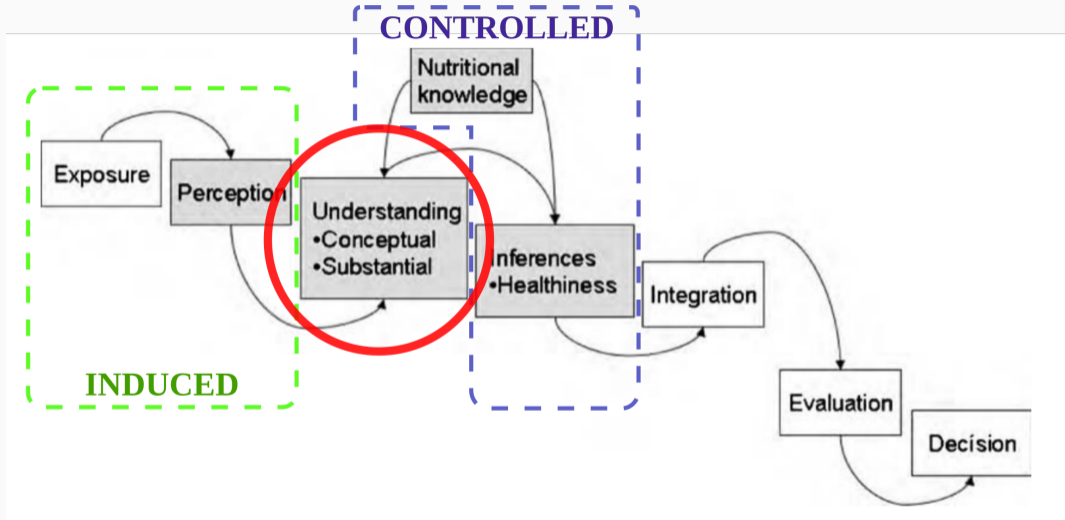
Building counterfactuals

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



Part 1: getting into the mind of subjects

Getting into the mind of subjects



The usual design



SOUP A

Nutrition Facts		
Per 1 cup (250 mL)		
Amount		% Daily Value
Calories 150		
Fat 2.5 g		4 %
Saturated 1 g		5 %
+ Trans 0 g		
Cholesterol 0 mg		
Sodium 250 mg		10 %
Carbohydrate 25 g		8 %
Fibre 5 g		20 %
Sugars 7 g		
Protein 6 g		
Vitamin A		15 %
Vitamin C		6 %
Calcium		2 %
Iron		10 %



SOUP B

Nutrition Facts		
Per 1 cup (250 mL)		
Amount		% Daily Value
Calories 160		
Fat 11 g		17 %
Saturated 2 g		10 %
+ Trans 0 g		
Cholesterol 5 mg		
Sodium 1080 mg		45 %
Carbohydrate 13 g		4 %
Fibre 1 g		4 %
Sugars 2 g		
Protein 1 g		
Vitamin A		0 %
Vitamin C		0 %
Calcium		2 %
Iron		4 %

The usual design



Study 1: building *diets*

[JoEP 2015 – L. Muller, B. Ruffieux]

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
- menu must satisfy 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

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 suédois
Dejeuner		Salade frisée		Pomme de terre à l'huile		Viande des Grisons		Pâté de foie de volaille
		Sandwich crudités fromage		Sandwich crudités roast beef		Pot au feu		Sandwich type libanais (follate)
		Pampelmousse frais		Fraise		Mousse de fruit		Salade de fruits
Collation		Gâteau de Savoie		Petit-euisse		Meringue		Kiwi
		Avocat vinaigrette		Laitue		Asperges		Rollmops de hareng
Diner		Flageolet		Pâtes complètes		Quinoa		Châtaigne
		Haricots rouges		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



Tarte aux poireaux

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



Sandwich crudités ros bif

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 rosbif 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 (taille) Energie : 18.8 ● Sucres : 1.4 ● Graisses : 13.5 ● Sel : 33.5 ● Vitamines : 17.8 ● Fibres : 19 ●
Dejeuner		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 : 11.2 ●		Salade de fruits Energie : 4.2 Sucres : 21.3 ● Graisses : 0.3 ● Sel : 0.1 ● Vitamines : 6.8 ●

Two populations, three conditions

To investigate the role of

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

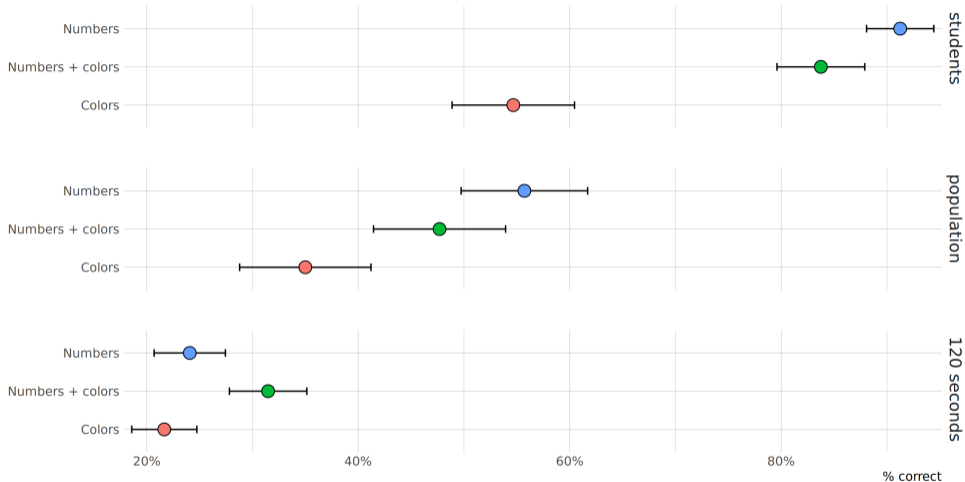
we run three conditions:

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

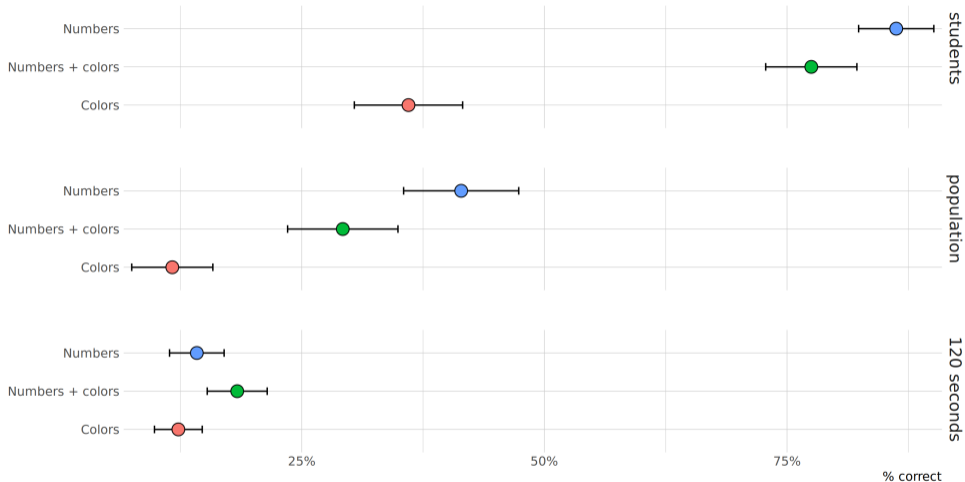
Population Population at large, no time limit, paper and pencil

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

Performance in the task - 4 constraints



Performance in the task - 7 constraints



What do we learn?

If time is **unlimited**:

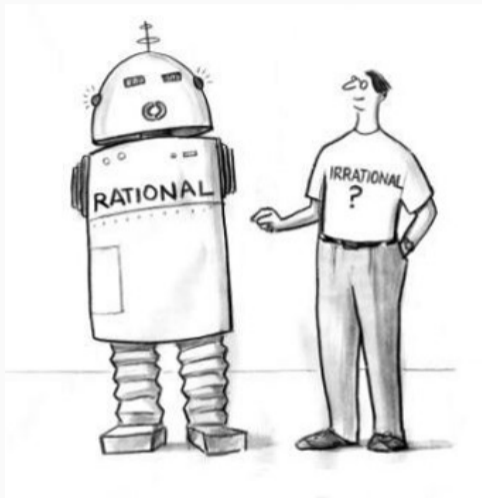
- Numbers win
- Especially so for highly skilled
- But also for general population

If time is **limited**:

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

Study 2: *fast* vs. *slow* decisions

[WIP – L. 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

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%

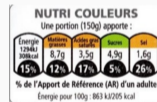
Calcium 0% • **Iron** 2%

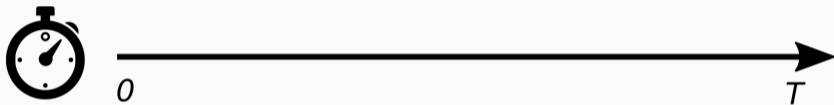
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	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:

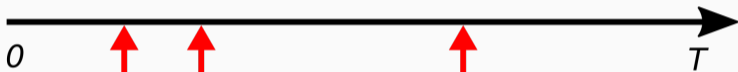
Fat 9 • **Carbohydrate** 4 • **Protein** 4







choices



A

C

B

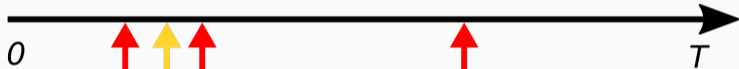


choices



uniform
draw



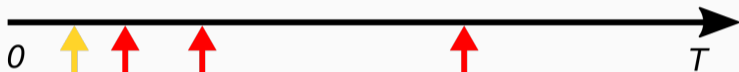


choices



uniform
draw





choices

A

C

B

uniform
draw

random

- 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

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

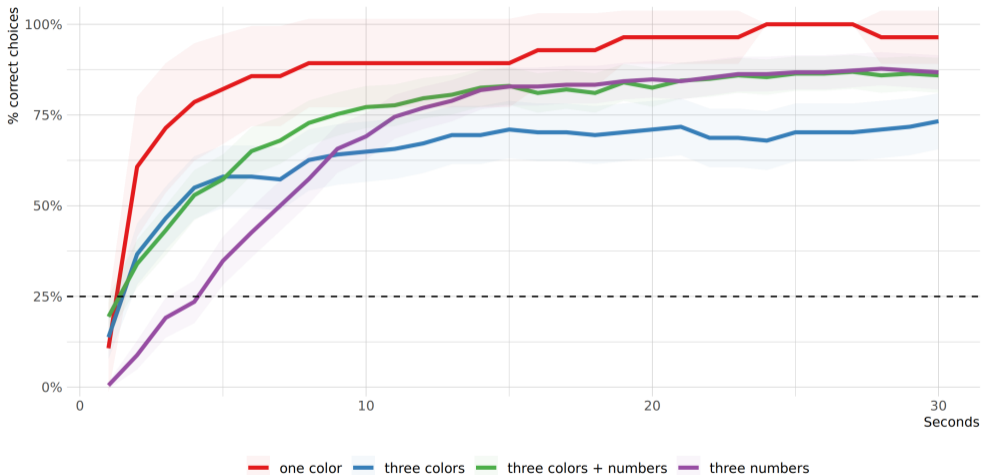
Barres de céréales
raisins et chocolat au lait

Sucres	AGS	Sel
34%	27%	9%

Choisir



Share of correct choices in time, by labeling scheme



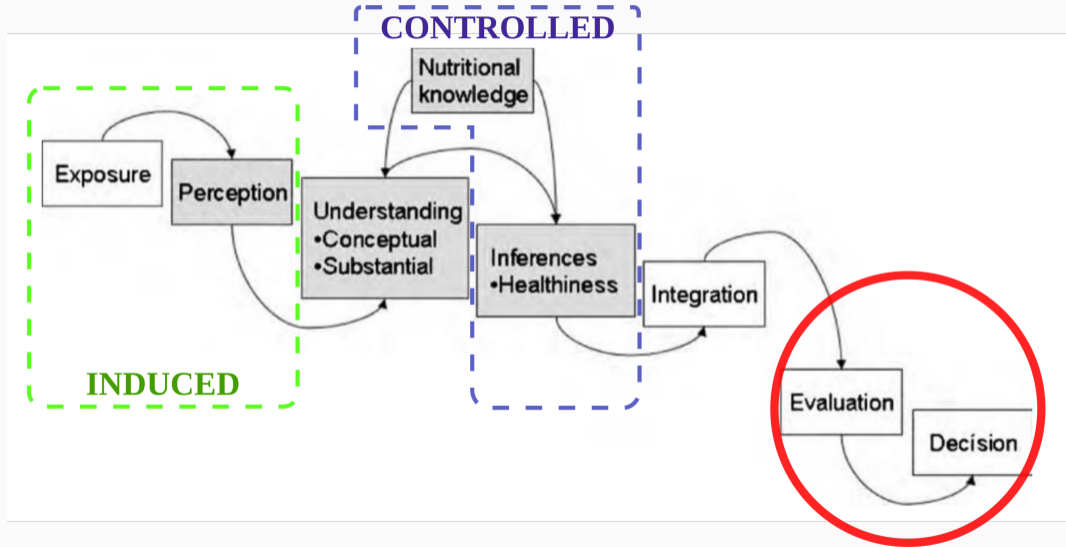
from Fast&Slow labels, wip

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



Preferences are back – and they are **key**:

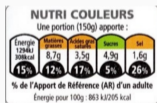
- WTP studies
- Auctions
- Choice experiments

Study 3: shopping with labels
[ERAE 2019 – L. Muller, B. Ruffieux,
A. Lacroix]

Some context



The question



French Ministry of Health – 2016

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

Our setup

Paper catalog



Computer interface



Real products



- Subjects shop for real in the lab
- For two days for their household

- $\sim \frac{1}{4}$ 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

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



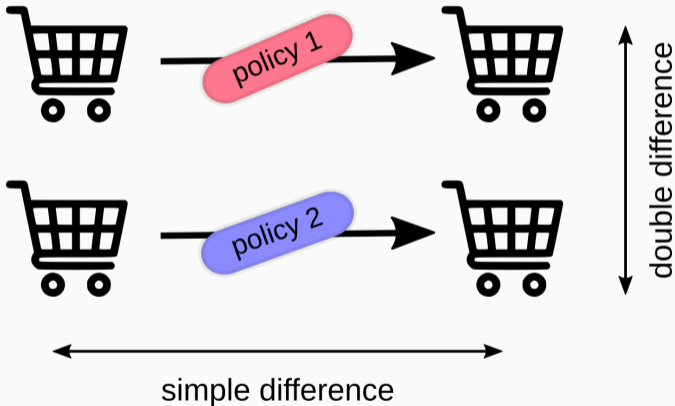
Ingrédients

Valeurs nutritionnelles

Experimental design: difference-in-difference

Shopping 1

Shopping 2



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.

Treatments

Shopping 1

no label

Shopping 2

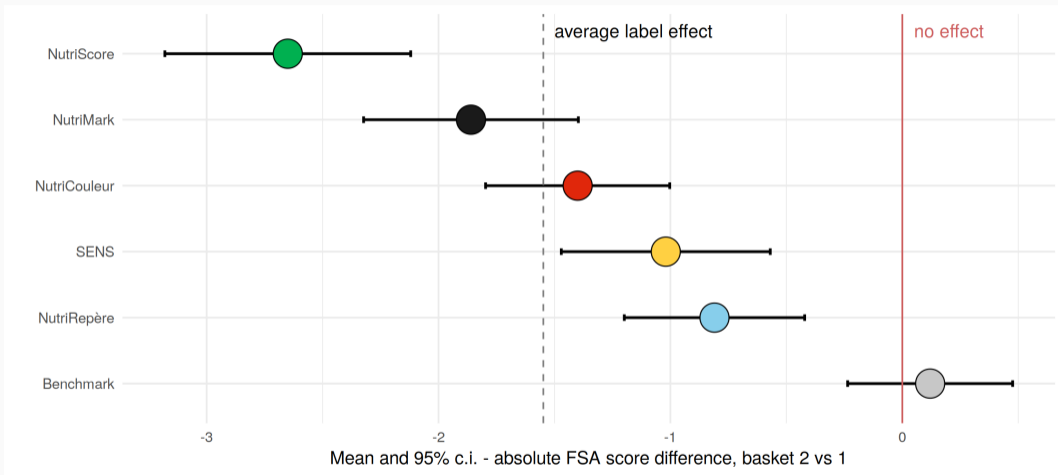
different labels



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

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

- NutriScore officially selected as French (and Spanish) standard
- Adopted by Auchan, Fleury Michon, Leclerc, Casino, Nestlé
- The very idea of FOP labels validated
- NutriScore is being proposed by France as EU standard

Study 3: Lab vs. Field

[WIP – poster by L. Muller]

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 Design	FSA score for 2000Kcal Diff-in-diff	FSA score for 2000Kcal 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"




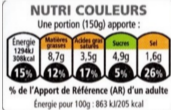


Field study: product display



Field study: alerting the subject to the experimentation



Results: the lab as a magnifying glass

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

What is going on? Which one is the *correct* estimate?

Demand effect	similar in both experiments
Strategic behavior	
Social desirability bias	

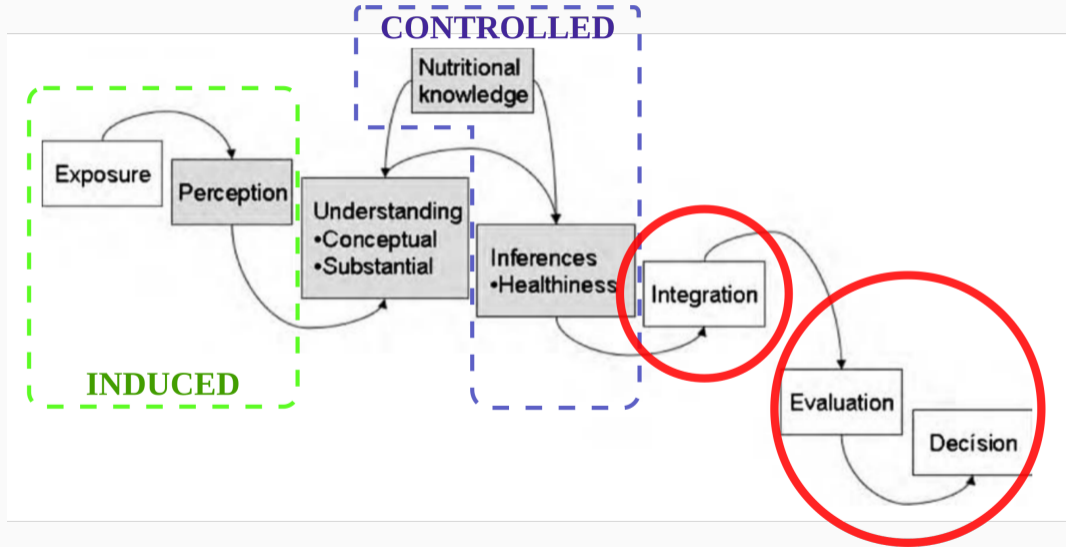
Game form misconception & complexity	mostly same simple everyday task
Incentive compatibility	same in both experiments

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 4: labels or prices?

[WIP – L. Muller, B. Ruffieux]

Integrating different policies



- 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%).

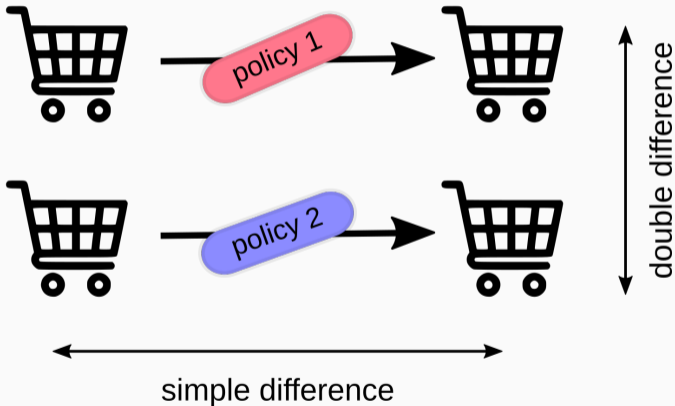
- Suppose we want to couple a **label** with an **incentive** scheme
- e.g. tax unhealthy (soda tax) and subsidize healthy food.
- Does it work? How?
- Will the intervention be (sub/super)additive?
- i.e. label **or** price \geq label **plus** price?

Exact same design as Study 2

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 Δ **Expenditure**, the *difference* between carts 1 and 2.

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.

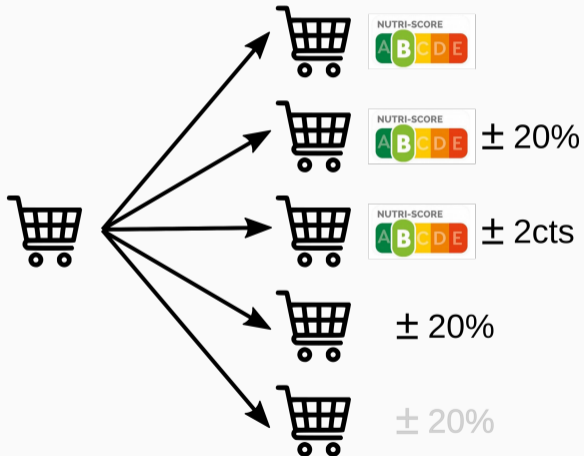
for each subject j , for each product p :

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

Treatments

Shopping 1
no policy

Shopping 2
different policies



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



A small price change: ± 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>

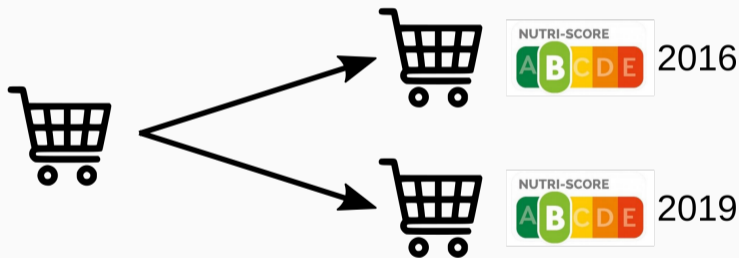
A large(ish) and representative subject pool

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

Replication

Shopping 1
no policy

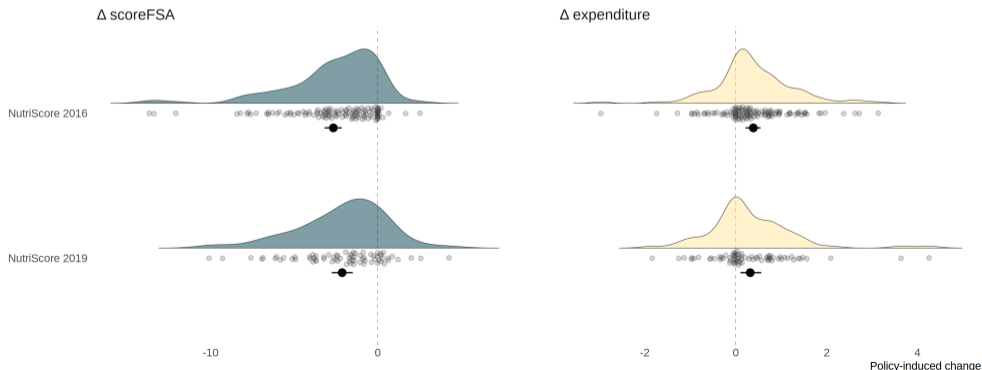
Shopping 2
different policies



Hp: we will *replicate* the 2016 findings re. NutriScore

Results: replication

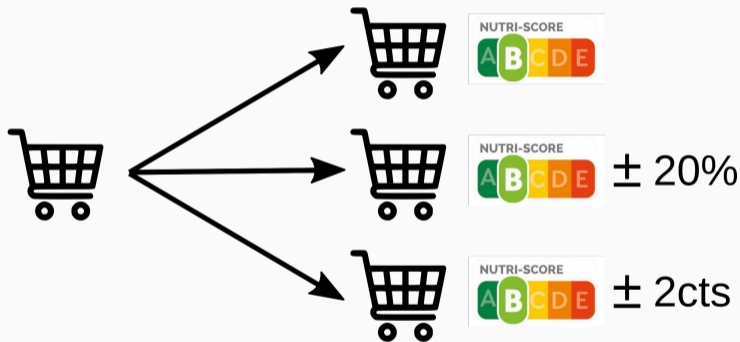
	ScoreFSA				Expenditure			
	cart 1	cart 2	difference	p-value	cart 1	cart 2	difference	p-value
NutriScore 2019	3.1 (2.95)	0.97 (3.07)	-2.13 (2.67)	0.205	5.85 (1.64)	6.17 (1.97)	0.32 (0.95)	0.621
NutriScore 2016	4.74 (3.43)	2.09 (3.47)	-2.65 (2.84)		5.24 (1.6)	5.63 (1.65)	0.39 (0.86)	



Policy mix additivity

Shopping 1
no policy

Shopping 2
different policies

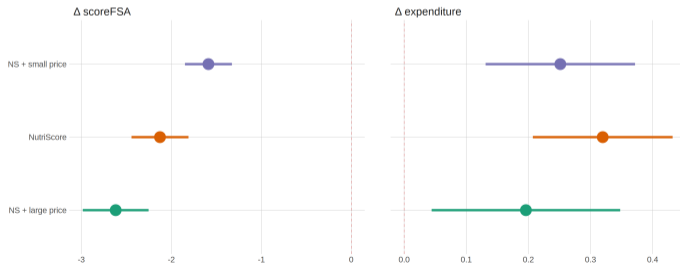


Hp: policies are subadditive: $A \mid B \leq f(A, B) \leq A + B$

Additivity: results

comparison	expenditure	scoreFSA
large vs small	0.394	0.020
NS vs large	0.243	0.411
NS vs small	0.851	0.171

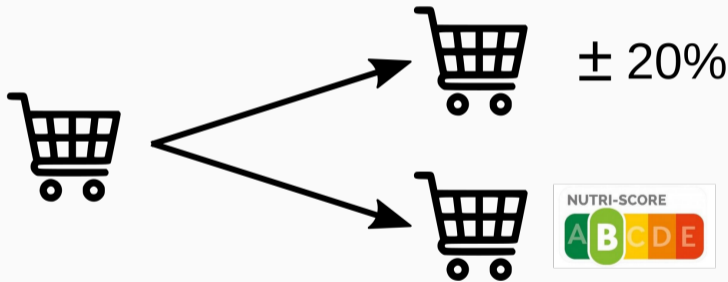
Wilcoxon rank-sum p-values



Information vs. incentives

Shopping 1
no policy

Shopping 2
different policies

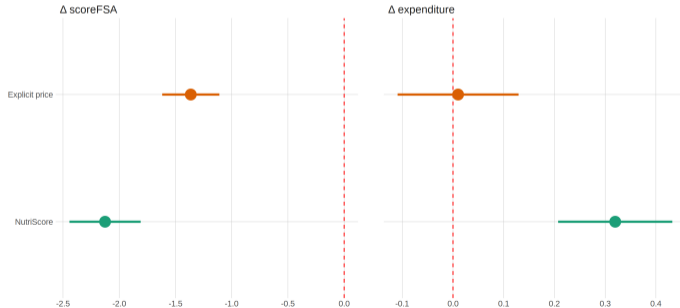


Hp: Labels have a higher impact than prices

Information vs. incentives: results

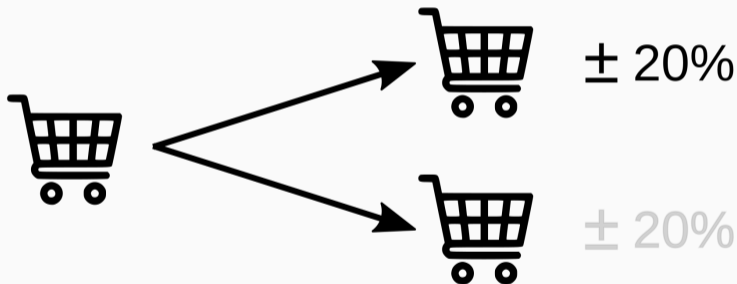
indicator	p.value
expenditure	0.005
scoreFSA	0.099

Wilcoxon rank-sum p-values



Shopping 1
no policy

Shopping 2
different policies

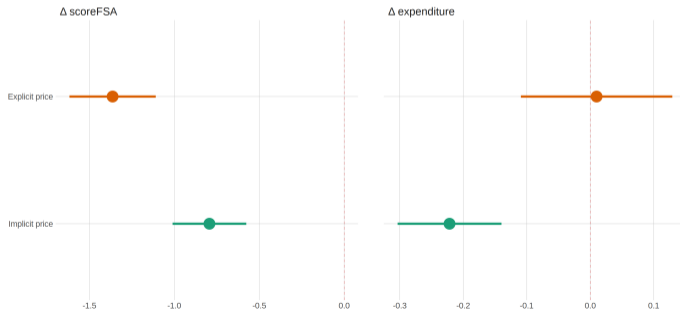


Hp: *salient* price changes have a larger impact

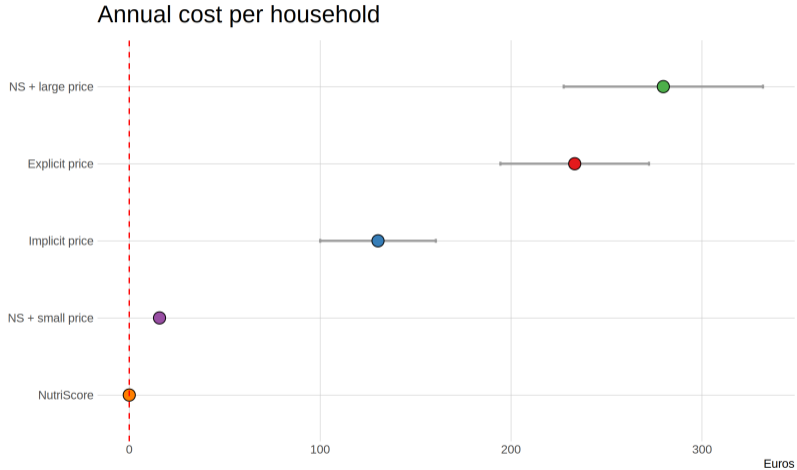
Price salience: results

indicator	p.value
expenditure	0.564
scoreFSA	0.046

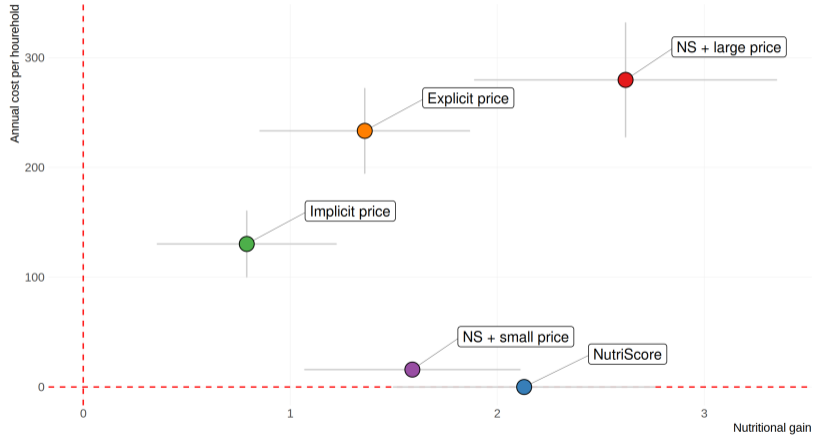
Wilcoxon rank-sum p-values



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 4: does it matter?

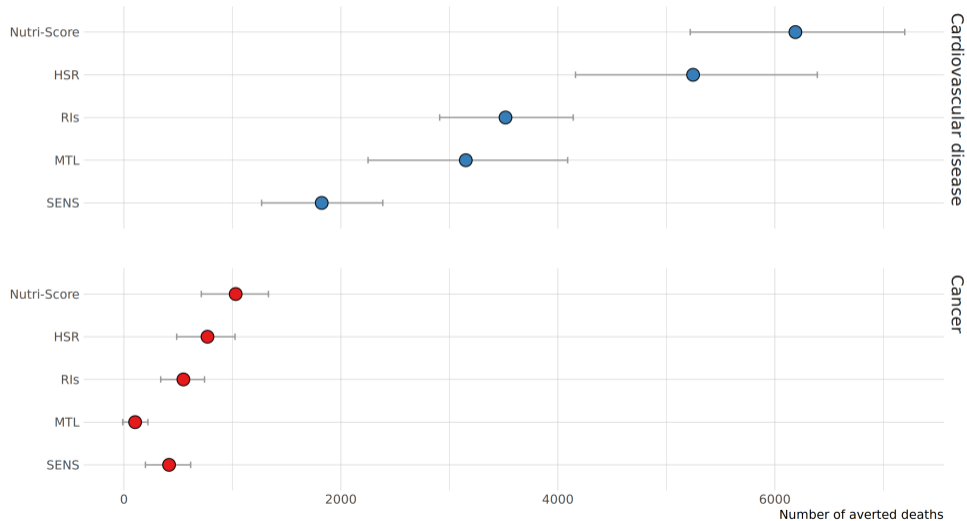
Study 5: epidemiology

[IJBNPA 2019 – S. Hercberg et al]

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.

Part 5: the future

Asking an AI

"Nutritional labeling for human beings"



"colorful impactful relevant simple effective
nutritional labeling"



How externally valid are our results?

- Andrew Gelman: if all these biases were true, they would dwarf main effects
- How to integrate all these labels?
- Label proliferation
- Information overload
- Cultural arena: the battle for label perception
- Nutrition vs tradition
- A contrarian view from Italy

There is a world beyond consumers: firms

- Price discrimination
- Multiple labeling
- Labels as anti-competitive devices
- Labels working for the *wrong* reasons
- Normative messages
- "*Bisogna che tutto cambi, affinché tutto resti uguale*"

Thank
you