

2023

ANNUAL REPORT

Food transparency at the service of citizens
and public health

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The Open Food Facts Days 2023

A word from the President

The year 2023 was once again a particularly rich one for our community.

First and foremost, the community demonstrated its vitality. The year saw a large number of physical events at which we welcomed more and more participants, more committed and also from further afield. Online, we held an average of more than 5 public meetings a week to discuss subjects as diverse as international development, the mobile app, infrastructure and data quality, to name but a few.

This dynamic community is also made up of new faces, often from our ever-growing audiences. The revamp of our visual identity, mobile app and website in 2022 have a lot to do with this. But we haven't rested on our laurels: Open Food Facts is strengthening the axes and services that have made the project a key digital community in the food ecosystem.

The first of these is the implementation of the Nutri-Score V2 - now present in 7 countries, which we deployed even before it was adopted by the French government.

Then there are the scientific collaborations through the ContribAlim and Recipe Estimator projects. It's also about new or improved functionalities, such as the search engine (Search-a-licious), the mobile application and the platform for professionals. Lastly, we have developed tools to improve contributions, using our artificial intelligence tools, and to ensure the long-term future of the project through a technical infrastructure that is gradually being updated.

This activity report invites you to explore all these facets, and provides numerous cross-references to find out more.

Anca Luca, President of Open Food Facts



The Open Food Facts project

Open Food Facts is an independent, transparent and freely reusable collaborative database of food information. A veritable Wikipedia for food, Open Food Facts informs and involves the general public, and supports scientific research, producers and public policies aimed at healthier, more sustainable food.

Created in France in 2012, Open Food Facts boasts over [3,000,000 products](#) in more than 180 countries, collected by more than 25,000 contributors.

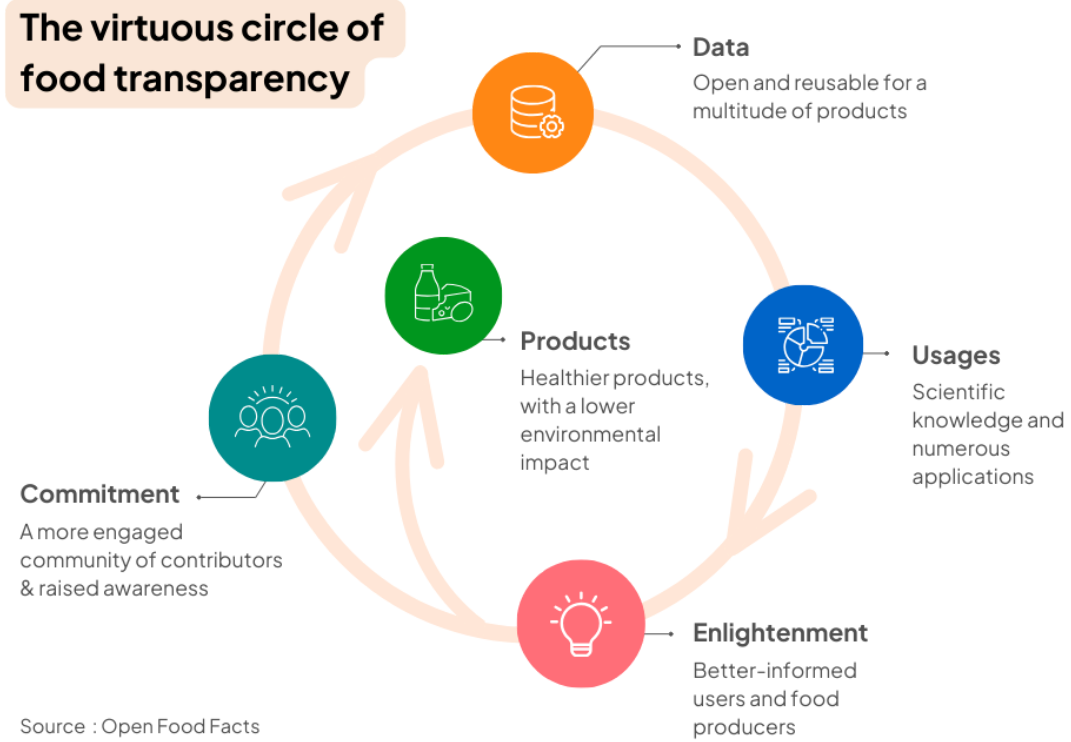
Who uses Open Food Facts? And for what purpose?

- Every day, hundreds of thousands of **consumers** consult our data, via our mobile applications or our website, to choose better products or improve their knowledge.
- Since 2015, dozens of other **mobile applications** - more than 180 to date - are based entirely on our data and offer a variety of services to general and specialist audiences: parents, diabetics, pregnant women, sports enthusiasts, etc.
- In recent years, **scientists** have been making regular use of Open Food Facts, the only global database available free of charge: we are mentioned in more than 600 scientific publications, 12 of which cite Open Food Facts as the primary, or even sole, source of their study.
- Open Food Facts also supports **education** and the development of **societal public debate on food**: journalists, professional or citizen experts, teachers and public bodies all find useful data for their work in Open Food Facts.

How is Open Food Facts transforming the food system?

Much more than a technical project, Open Food Facts is about making food transparent and transforming food. If we often compare ourselves with Wikipedia, it's because we are a knowledge project and we share the same values and practices. By enabling everyone to consult, compare, download and transform our data for their own uses, we increase their knowledge and give them the power to act.

In recent years, we have succeeded in creating a kind of virtuous circle in a number of countries, based on transparency: a large amount of public data that is easy to re-use leads to → new knowledge and new uses, which in turn leads to → enlightened users and producers who, in turn, understand all the benefits of transparency and food knowledge → become ever more numerous contributors and acculturated to food information, → which in turn leads to the collection of new data, bringing this virtuous circle of food transparency full circle.



The ultimate result of this circular dynamic is the consumption and production of healthier products that have less impact on the environment.
On a daily basis, the Open Food Facts community fights for each of these levers.

The Open Food Facts community

Open Food Facts is a community project, inspired by major projects such as Wikipedia and OpenStreetMap. This community is at the very heart of the project. It acts on a daily basis to enrich it and make it grow. First and foremost, contributors enter data and take photos, but they are also the people who :

- develop applications and tools that can be reused by everyone,
- create models to facilitate or automate data acquisition,
- map and document the data so that it can be structured,
- check the data, correct errors and improve quality,
- communicate and respond to users and producers.

The community is international, open and welcoming, and communicates via Slack, GitHub, the Forum and social networks.



A sample of the community gathered at the Open Food Facts Days

The Open Food Facts days 2023

Our annual community meeting, the **Open Food Facts days**, took place in October: as in the previous year, nearly 80 (French and international) members of the community attended.

The “Académie du Climat” (a City of Paris hub designed to put the ecological transition and initiatives at the heart of the city) made its most beautiful (and largest) room, the reception hall, available free of charge for the occasion. Several other rooms were made available for the workshops.



Reception Hall at the "Académie du Climat", Paris

The theme of this year's event was '**Celebrating the Community**'. For the first time in the history of Open Food Facts, some members of the community received Contribution Trophies for their specific efforts in various fields: Arnaud (aleene), Benoît (benbenben), John (John Gom), Léonore (Moon Rabbit) & Sébastien (sebleouf) as well as Thomas (tacite) who was unable to attend. Of course, it was also a way of thanking all the contributors to Open Food Facts.



Arnaud, Ben, Leonore and Sébastien receive awards

As in 2022, members of the community offered lightning talks where everyone spoke about their area of expertise. As there are many activities taking place within the Open Food Facts ecosystem, this was an opportunity for the community to find out more about what their neighbour is doing, or how the data is being re-used for various solutions, and thus get a more holistic view of the project.



John Gom (UK)

Ben et April (Belgium)

The weekend's programme included [lightning talks](#) on a variety of topics, barcamp-style workshops and special guest Christian Quest, open-data fellow, founding member and spokesperson for [OpenStreetMap \(OSM\)](#) - a map of the world, created by citizens and free to use under an open licence. Because of the similar nature of our projects, it was very instructive to learn from OSM's experience.



Christian Quest, OpenStreetMap



Workshops in progress

One of the workshops that bore fruit beyond the weekend was on price collection. Very quickly, a team of volunteers got together on Slack to start work on the [Open Prices](#) platform, the **first open and collaborative database of food prices**. An effort led largely by a new contributor, Raphaël Odini.

Open Food Facts also presented a new feature: [grants](#) to encourage the development of local communities (see below).

Another new feature was that our Open Food Facts Days were open to a wider audience. Throughout the day, people were able to discover the work of Open Food Facts at three stands, presenting :

- our Spotlight on the “[Tackling Food Packaging](#)” operation,
- the educational game “[How much sugar?](#) 🍰” based on Open Food Facts data,
- as well as various open data projects (aka the digital commons), such as [OpenStreetMap](#) and [Wikipedia](#).

Almost all the visitors we spoke to were very enthusiastic about the project and were pleasantly surprised to see the community working so actively!

There were plenty of opportunities to get to know each other, whether during the workshops, at the coffee breaks, or at the *Apéro Scan Party* organised on Saturday evening, where people were able to contribute to the database while enjoying a variety of spreads! For some, the party continued late into the night with the Rugby World Cup semi-final match 🇿🇦 vs. 🇬🇧.



Aperitif Scan Party on the theme of spreads

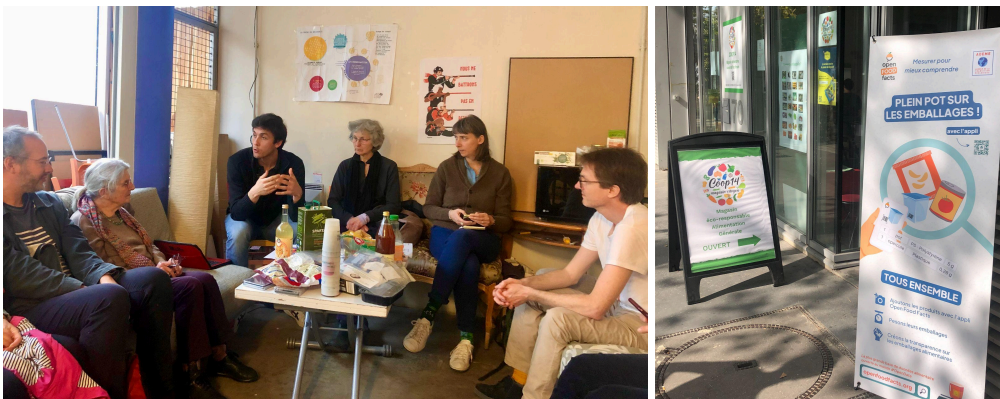
With the 2023 mini-grants, the association has also helped finance the visit of 10 contributors from afar.

A growing and active community

The Open Food Facts community has also been working on a number of projects:

- The evolution of the mobile app: [a major consultation](#) with the Open Food Facts community to decide together on the path to take to ensure that the app is used by as many people as possible. Several video meetings were organised and a questionnaire was sent out to get the community's opinion (257 respondents). [The results of the consultation have been published here, along with a roadmap](#)
- Several testimonials from members of the community, [such as John Gom](#) and his important contribution on the Eco-Score, and [participants in the Tackling Packaging operation](#),
- 'Yes We Scan:

- [a scan party organised in Paris](#) by a member of the community in the cooperative of which he is also a member, the 400 Coop. Focus on the Tackling Packaging operation; workshop reproduced at Coop 14.
- As part of her research work at the London School of Hygiene and Tropical Medicine, Sarah E. Najera Espinosa organised [a scan party with her team in several local supermarkets in Edinburgh](#).
- A scan party for the underprivileged at the Palais de la Femme as part of the [Paris Festival du Mieux Manger](#),
- Mobilisation around the new [Open Prices project](#).
- Welcoming visitors at the open house for the [new Open Food Facts premises](#) in the Les Arches Citoyennes third-tier space.
- 274 people worldwide registered for [the Contributor Skill Pool](#).
- Growing online community: more than 200 online meetings organised (with a monthly meeting dedicated to welcoming new members); 140 accounts created on [the Forum](#) (with 413 publications by community members), more Instagram (1k in 2022→ 2.6k in 2023) and LinkedIn (1.4k in 2022→2.7k in 2023) subscribers and new members on Slack (7.5k in 2022 -> 10.1k in 2023, with 167 active weekly members),
- Donor support: 850 donations in 2023, via HelloAsso and Donorbox, representing around €15.5k.



New grants available to the community

To support and facilitate the creation of local communities and their activities, Open Food Facts is introducing: the [COMMUNITY GRANTS!](#)

Two types of grants are now available via application forms:

- **Rapid grants:** a grant to support a one-off action to promote the Open Food Facts project (for example, a community event).
- **Project grants:** a grant to support regular, medium- to long-term actions to promote the Open Food Facts project. (For example, creating an active local Open Food Facts community in your country). → An application submitted at the end of 2023 for the year 2024 by Marius Grote, a German contributor ([read more about Marius' experience](#)).

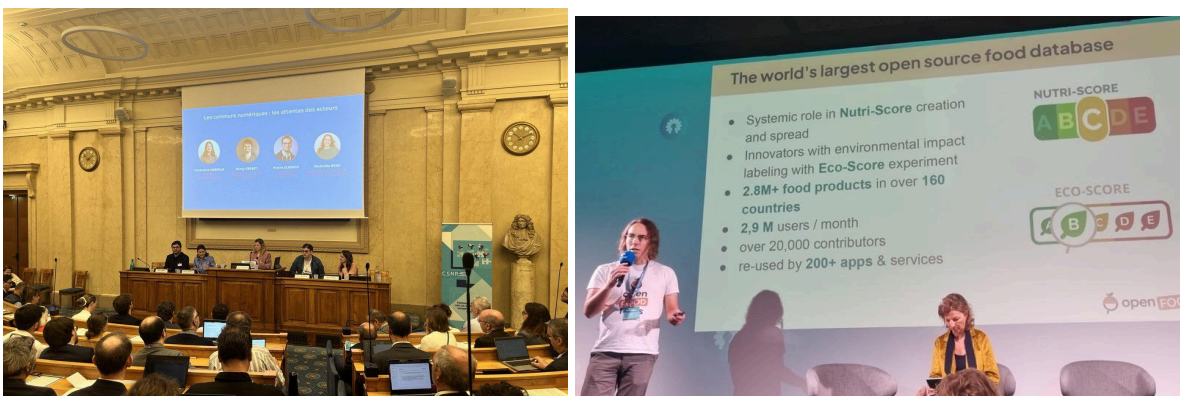
Events organised by the community

Open Food Facts has taken part in several events to represent the association's work:

- We began the year with [a presentation on the operation](#) to collect packaging data on Open Food Facts, which accompanies the work of ADEME ([see also the French article in Reporterre](#)), attended by members of the community, people new to the project, public players and journalists.
- Also in January, at [Green Week in Berlin](#), a trade fair for players in the food and agriculture sectors,
- At the end of March, 3 members of the permanent team and 2 members of the Italian community (Eyad and Mattia) [went to CIBUS](#), an international food fair,
- Participation in the [conference on the Digital Commons](#), organised by the Commission Supérieure du Numérique et des Postes (CSNP), at the Assemblée Nationale,
- [Open Food Facts invited to the ADEME stand](#) at the Salon international de l'Agriculture in Paris; a scan party around the 'Plein pot (Tackling Packaging)' operation.
- [Seminar presented at the prestigious Collège de France](#) on 'the potential to revolutionise public health research and action in the field of nutrition and health',
- Presentation at [OW2Con 2023](#) on our experience of managing a digital commons,
- Participation in the [round table 'Plastic packaging: can we do without it?'](#) organised by the Reporterre media at the Maison du Zéro Déchet in Paris, with Xavier Martelli, OFF contributor,
- Participation in the [NGI Forum in Brussels](#) to exchange views with digital players: public decision-makers, innovators, NGOs and companies from all over Europe to

discuss progress towards the future of the Internet; two new local contributors, April and Ben, are taking part.

- Open Food Facts has a stand at the [Open Source Experience](#) in Paris in the village of associations.
- Presentations at universities and to students: a round table on the [digital transition](#) at the University of Strasbourg, the Outreachy programme (Perl Foundation), a lecture on Eco-Score to students on the CIPA Masters course (from design to industrialisation of food products) in Arras and the hosting of 7 interns.





Media appearances include:

- Open Food Facts in Le Meilleur Des Mondes on France Culture (episode entitled [“How have our digital tools and open source approach enabled consumers to take back control of their food?” - in French](#))
- In the podcast “Zéro Déchet, au boulot !” to talk about the [“Tackling Food Packaging” operation](#) (Open Food Facts x Ademe)
- [Mention in The Guardian](#) by the author of the best-selling book, Ultra-Processed People, Chris van Tulleken.

I don't have time to read every label in the supermarket!

A handy, free resource is the [Open Food Facts](#) app. This app, by a non-profit organisation based in France, with contributions from tens of thousands of volunteers, lets you search for products and scan barcodes to identify UPFs. So far, the database contains more than 3m products.

- [Mention on France 5](#) in the episode ‘Les pieds dans le plat cuisiné’ by Pr. Mathilde Touvier and interview with Pierre. Another mention by Pr. Touvier in the programme [“Les pouvoirs extraordinaires du corps humain” on France 2](#).
- [Publication in the British Medical Journal](#) of the study on additives and emulsifiers and their link with the risk of cardiovascular disease by the NutriNet-Santé cohort (using Open Food Facts data).



Our main projects in 2023

Preparing the new version of the Nutri-Score

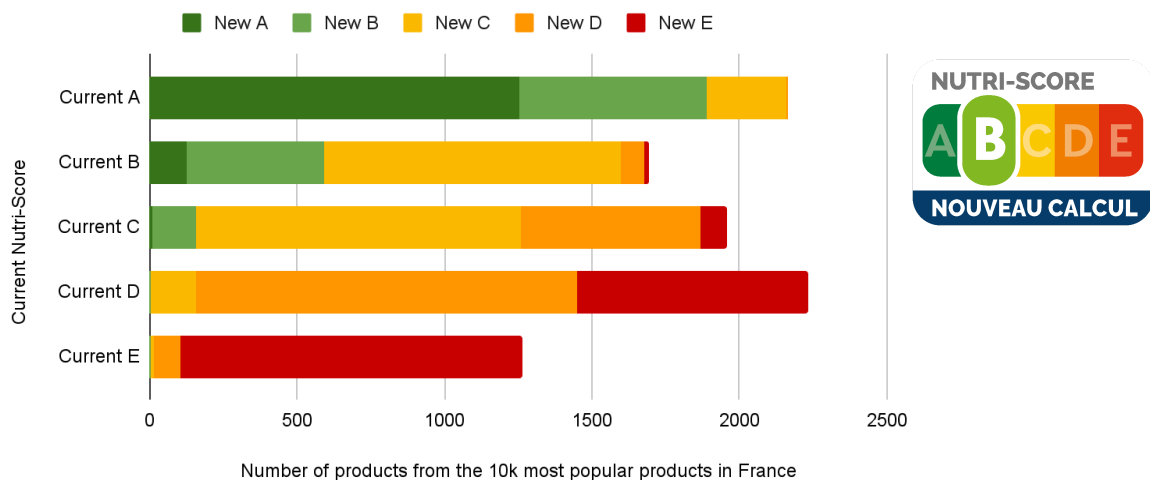
In 2023, the Nutri-Score Scientific Committee published two reports outlining changes to the Nutri-Score formula for food and beverages. This new formula will become official on 1 January 2024 in the countries that have adopted the Nutri-Score (except in France, where we will have to wait for an official decree expected later in 2024).

The changes are designed to improve the inclusion of certain beneficial foods and nutrients, such as fibre, or to limit them, such as sweeteners in drinks (source: Santé publique France). To assess the impact of these changes and develop the new formula, the Nutri-Score scientific committee used the Open Food Facts product database, among other tools.

Other, less visible changes, such as how to identify the product categories concerned by specific formulas, or how to identify ingredients counting as fruit and vegetables, required significant development on the part of Open Food Facts. In particular, we have linked the taxonomies of ingredients and categories to the [World Customs Organisation's 'Harmonised System'](#).

So that we can easily compare the impact of the new Nutri-Score formula, we are now calculating both versions of the Nutri-Score for all products, and in 2024 we will be able to switch to the new version. This has also enabled us to publish [a document outlining the magnitude of the changes brought about by the new formula](#).

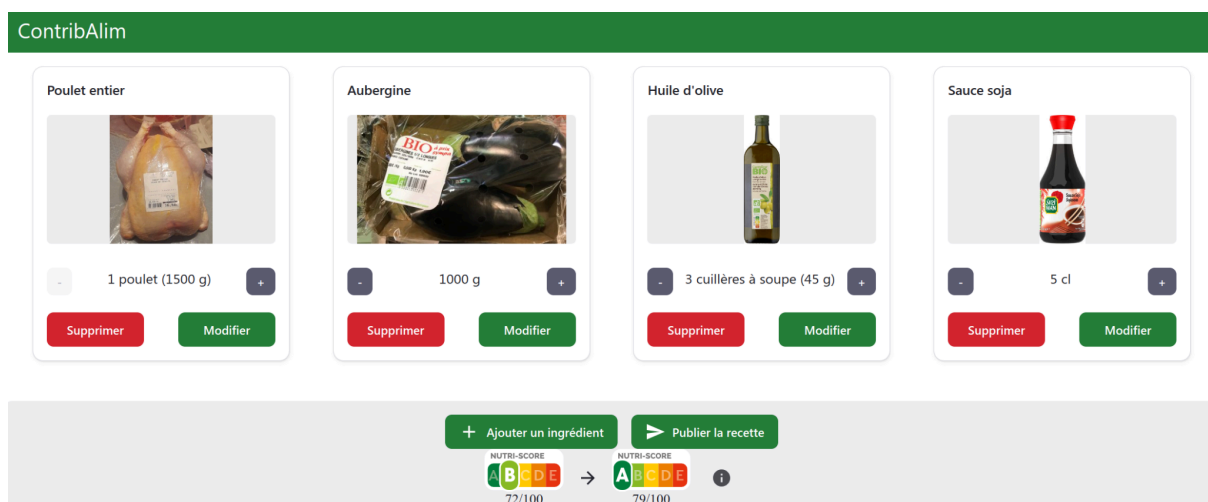
New Nutri-Score of products compared to current Nutri-Score



Scientific collaboration

ContribAlim: create a recipe and discover its Nutri-Score

In 2023, we took part in the [ContribAlim](#) project, a participatory science and contributory research scheme to develop knowledge about food, deployed in Seine Saint-Denis and funded by ADEME. For this project, we developed a [web application](#) that lets you create a recipe using around a hundred ingredients, and calculate the recipe's Nutri-Score. This application makes it possible to see in real time the impact of a recipe change (addition, deletion or substitution of an ingredient) on its nutritional quality. In the future, it could also provide information on the environmental impact of the recipe, or the cost of its ingredients.



Estimating the percentage of ingredients in a product

The quantity of ingredients in a product is rarely specified in the list of ingredients, yet this information is crucial for certain uses, such as estimating the quantity of fruit and vegetables (a very important parameter in the Nutri-Score formula). Open Food Facts has already developed a simple algorithm using the order of ingredients to find their minimum and maximum values. But for certain applications, such as calculating environmental impact, we need the most accurate estimate possible. With the help of the Accélérateur d'Initiatives Citoyennes and the French Ministry for Ecological Transition, we have started a new project [to use the nutritional values of the product to better estimate the quantity of each ingredient](#) - called [Recipe estimator](#). In particular, this project will enable us to calculate the environmental impact of products with a view to future environmental labelling.

Progress on the mobile app front

Three main improvements have been made to the mobile application:

an emphasis on simplifying contributions:

- Entering and displaying packaging as part of Opération Emballages with ADEME
 - The road to scores: a guided, faster way to obtain the Nutri-Score, Eco-Score and ultra-processing in 100% of cases
 - Multilingual product publishing is back!
 - Redesigned image editing and uploading that works offline
- Improved, more visible and shareable lists
- A better scanner.

The gradual improvement of the app has paid off, as we've gained 1 point on the Play Store rating (4.8/5). Finally, the new Open Food Facts application is now available on the independent F-Droid store.

Year	2019	2020	2021	2022	2023
New versions on Play Store & App Store (and in open-source)	7 Android 3 iOS	6 Android 5 iOS	3 Android 3 iOS 1 (Android/iOS)	15 (Android/iOS)	10 (Android)
New app installations	400k	400k	358k	406k	684k
Scans worldwide (millions)	4,8M	3,4M	2,9M	3,0M	3,9M
Scans France (millions)	3,9M (395k products, 87,2% in base)	2,6M (399k products, 91.2% in base) (+4% vs N-1)	1,8M (213k products, 99.1% in base) (+8% vs N-1)	1,6M (193k products, 99.4% in base) (stable vs N-1)	1,6M (172k products, 97% in base)

Search-a-licious

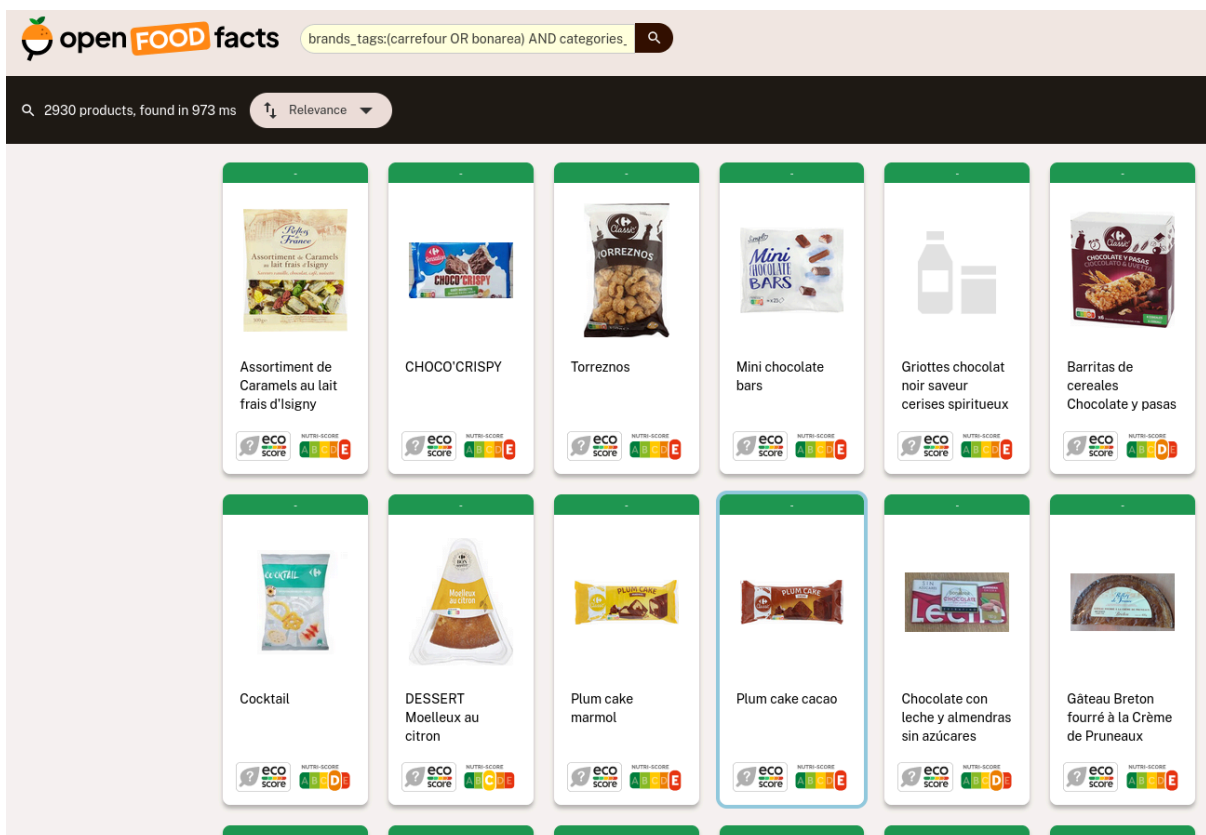
Search is a very important function for a database like Open Food Facts. However, the search engine has changed very little in recent years, with results that are not always intuitive or an uninviting interface.

Open Food Facts won the NGI Search call for projects, funded by the European Commission, with the Search-a-licious project. The project consists of an easy-to-deploy

service providing a complete search service, including the user interface. It is intended to be very easy to reuse, for Open Food Facts as well as for other data projects.

The primary aim is to give the general public much better access to Open Food Facts data by providing a search tool that is at least as convenient as an e-commerce site. The tool also aims to offer greater flexibility for advanced uses, enabling researchers or enthusiasts to carry out targeted data analyses, coupled with a tool for creating data visualisations. Through a powerful, easy-to-use API, it should also enable re-users to rapidly develop innovative functionalities.

In 2023, we started development on the basis of a project that had been started with the help of Simon Jenkins, a volunteer. We completed the design of the software architecture, the deployment part (docker), the quality automation part (CI), the main API for the search engine, including auto-completion of taxonomised terms, as well as the data import and continuous update tools. The project is being deployed in a test environment. The user interface has only been partially implemented, but a demonstrator is being used to test the tool. The very good response times measured, as well as the potential of the API, give us hope of achieving a very good tool. What remains to be done is to further develop the user interface and the whole data visualisation section.



The temporary interface for testing the search engine

Infrastructure improvements

A technical infrastructure managed in real time

Open Food Facts applications (web server, database, exports, machine learning, etc.) ultimately rely on a technical infrastructure (servers) consisting of dedicated ('bare metal') servers administered directly by our technical team (made up of permanent members and volunteers).

While managing our own infrastructure comes at a cost, it also allows us to better optimise the hardware we need and make specific adjustments to minimise costs and be more frugal. In addition, Open Food Facts has benefited from sponsorship from the Free foundation (purchase and hosting of two servers in a data centre) and OVH (provision of 3 dedicated servers).

A need for change

The servers hosted by the Free Foundation host the main services: the website (which is the engine of Open Food Facts) and the main data, including images. Given the increase in the number of images and the number of requests, it was necessary to increase the capacity of these servers. We therefore decided to add disks and RAM. What's more, these servers had historically been deployed without compartmentalising the different services. We also wanted to standardise server management using Proxmox, which offers a number of advantages. We therefore envisaged a complete re-installation of the servers.



An update operation more difficult than expected

This is not a simple operation, as these servers support production-critical services and we need to maintain continuity of service on limited resources. Fortunately, we received help from OpenStreetMap France, who kindly lent us a virtual server to host our MongoDB database (located in the same data centre).

At the beginning of the year, we were able to carry out an initial intervention on one of the servers, but we encountered difficulties with the hardware that made the operation more difficult than expected. We then re-installed the services from the second server on this server, taking advantage of the tools offered by Proxmox to isolate the services, organising the data better to facilitate back-ups and having better management of the deployment, which was more legible, uniform and predictable. This operation took a long time because of the history that had created a significant technical debt (particularly in the organisation of files). We started with the secondary services (Open Pet Food | Beauty | Products Facts) and ended with the main site (Open Food Facts).

Finally, in December, the first server was completely re-installed and we were able to launch the upgrade of the second server, which is still in progress at the end of 2023.

The year 2023 also saw a number of hardware incidents on the OVH3 server that were managed. There were also actions to consolidate backups and various other improvements.

Results of the operation

Thanks to this work, we can see the future in terms of image storage, we have better back-ups, greater deployment reliability and a much greater ability to rebuild these services in the event of a major incident. The team has also gained autonomy and understanding of different infrastructure issues, increasing its ability to react in the event of an incident and to make better choices in the technical architecture.

Artificial Intelligence to facilitate contribution

Since 2018, AI and machine learning have been an integral part of Open Food Facts' strategy to improve the quality of the data in the database, to spot inconsistencies, detect problematic images, etc. In 2023, we developed and put into production several models to improve the completeness of the database.

A new automatic classification model for food products was developed and deployed in March 2023. More powerful than the previous model, it is based on data that was not used for prediction: product images, nutritional values, text from OCR, and so on. We also took part in the 2023 season of Data4Good, during which we worked with volunteers on a model for extracting ingredient lists from product images. This model identifies, on any image, the beginning and the end of the list of ingredients, for all languages.

Finally, we have developed a module for detecting packaging elements (February 2023) and a module for automatically identifying and selecting nutritional images (September 2023). To fill in the missing data on the product sheets, we always use a two-pronged

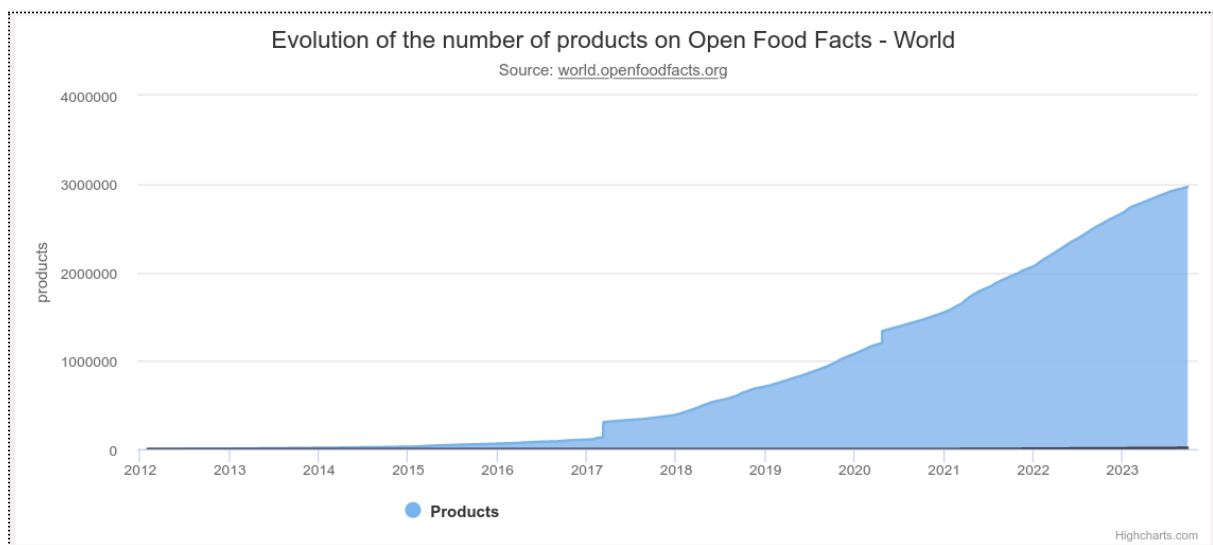
approach: automatically adding the data for which we have a high confidence rate, and letting users (web and mobile) validate the predictions in the opposite case.

During 2023, the use of Robotoff (our AI server software) enabled the addition of :

- 404,000 labels (227k manual, 177k automatic)
- 195,000 categories (manual only)
- 144,000 expiry dates (automatic only)
- 139,000 product weights (59k manual, 80k automatic)
- 114,000 brands (112k manual, 2k automatic)
- 17,000 shops (automatic only)
- 11,000 packer codes (automatic only)
- 7,600 packaging elements (manual only, from February 2023)
- 4,800 selected nutritional images (automatic only, since September 2023)

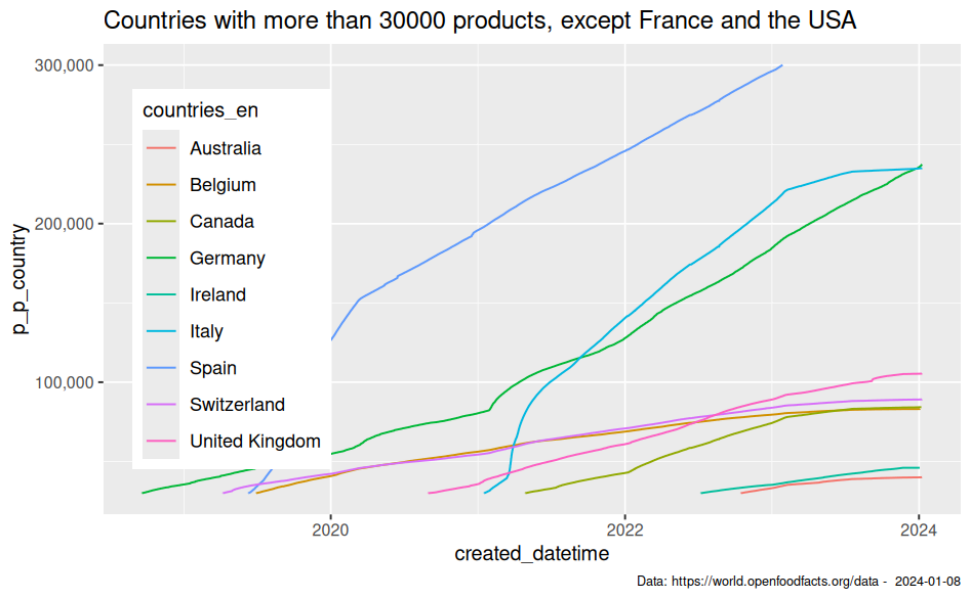
This year, Robotoff is the second largest contributor to the database in terms of number of editions.

3 000 000 products!

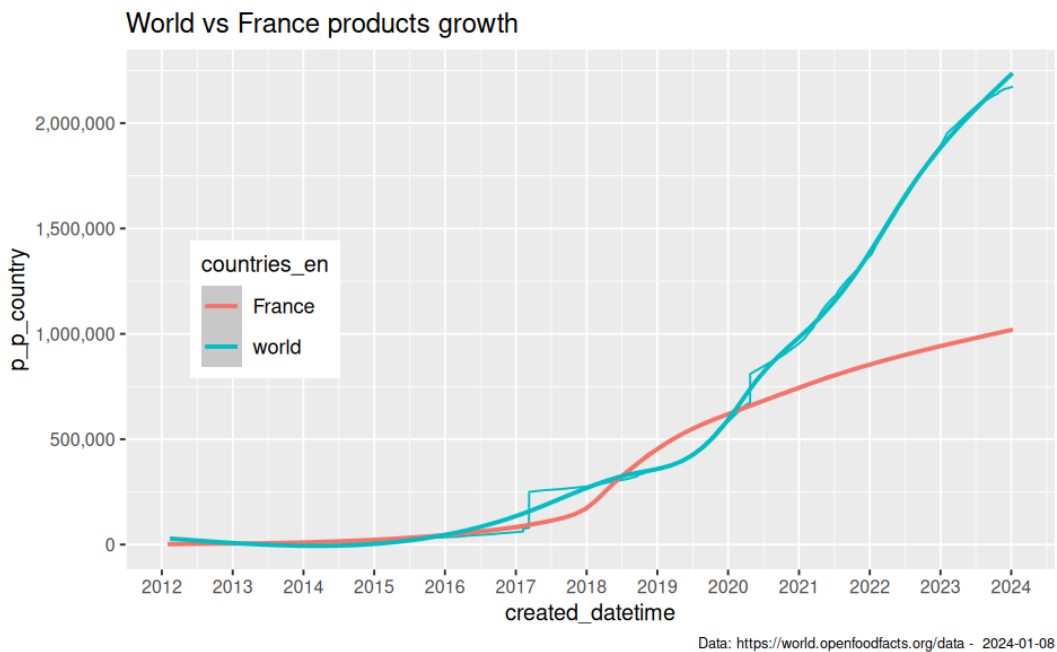


After reaching the symbolic 2 million mark in 2021, Open Food Facts will reach 3 million products in 2023, continuing its sustained growth with more than 350,000 new products. We are continuing to focus on this growth because the number of products in the database has a direct impact on the use value of our data and applications. When the number of users who find a use value in the application increases, there is a 'network' effect, through the increase in contributions, which increases the interest in the database, which attracts new users, mechanically creating more contributions, and so on.

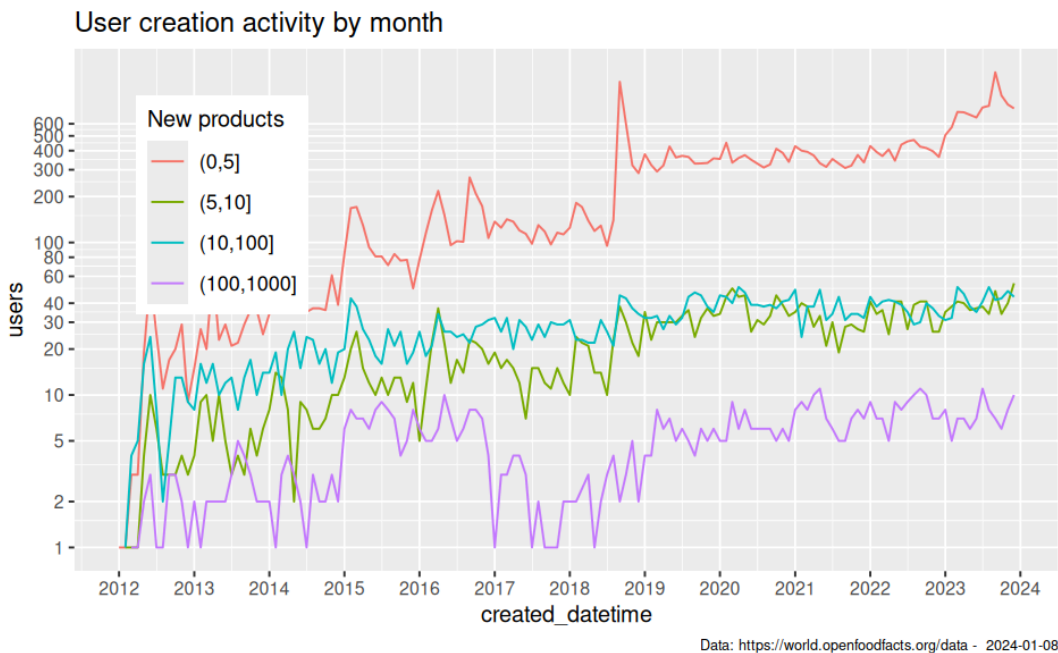
In 2023, growth continued in all countries, particularly in Europe and North America, where 9 countries now exceed 80,000 basic products, in this order: France, the United States, Spain, Germany, Italy - with sustained growth of +20 to +50% for the latter 3 -, Great Britain, Switzerland, Canada and Belgium. To this leading pack we can add Ireland and Australia, both on course to sell 50,000 products.



On a global level, 2023 continues the trend observed since 2020, whereby France is no longer the majority country and product growth is largely driven by international markets.



2023 shows a slight decrease in large contributors, partly offset by a slight increase in 'small' contributors: 500 to 1,200 monthly contributors enter 1 to 5 products, 30 to 50 contributors enter 6 to 10 products and 35 to 60 enter 11 to 100 products. The very large contributors (101 to 1000 products per month) are represented by the third-party applications that contribute to Open Food Facts: their small number (5 to 10) means that this segment fluctuates with the seasons.



The growth of the platform for producers

A small but growing team

In January, we welcomed Sarazine, a trainee for 6 months, who works hand in hand with Manon (Operational Development Manager). Following the end of Sarazine's contract, we welcomed Charlotte in October as a one-year work-study student. In addition to the permanent team, the circle of volunteers involved in canvassing activities is growing: we now have 5 regular volunteers in France, Germany, Italy and Belgium to support the association's international development.

We have been working on the onboarding process for new volunteers, including the creation of a number of resources and tools to help them discover the project, make it their own and take the initiative (email templates, detailed description of processes, monthly video meetings, etc.).

There are more and more manufacturers, but they are also more autonomous

In 2023, there are 217 producers on the Pro platform, representing more than 2,000 brands. On average, we are welcoming 1 new producer every 5 days, compared with 1 producer every 8 days in 2022.

As well as recruiting producers, we have also focused on their data transfer methods, trying to encourage the introduction of automatic data flows. By 2023, there will be around 40 producers transferring their data to Open Food Facts on a regular basis.



In terms of empowering manufacturers, we have continued our documentation efforts:

- Updating the practical guide
- Updating and translating the FAQ into several languages
- Creation of a series of video tutorials, contextually integrated into the Pro platform
- Simplification of the import file to make it accessible to smaller producers
- Creation of a new home page, with clearer, more concise messages to make navigation easier

Promotion and communication

In 2023, we took part in International Green Week in Berlin in January, the Salon de l'Agriculture in March on the ADEME stand, and the Institut du Commerce's sharing day at the ANUGA international trade fair in Cologne, Germany.

In addition to these physical events, we organised several webinars over the course of the year to help manufacturers get to grips with the platform.

A few figures on the commitment of producers

	2020	2021	2022	2023
Number of producers	50	134	168	217
→ producers displaying the Nutri-Score	18	48	68	87
Number of products imported via the platform	23 153	39 925	43 764	58 177
→ % imported products in the database (total)	3,4%	4,6%	4,6%	5,8%
→ % imported products in scans	14,1%	21,3%	21,7%	22,6%
Number of products with complete Nutri-Score data	214 718 (35%)	313 463 (37,5%)	337 087 (36,5%)	381 476 (39,3%)

This platform is not intended to replace the contribution of citizens, which remains essential. It is just another channel for rapidly acquiring data.

An initial assessment of the ‘Tackling Food Packaging’ operation



The aim of the ‘Tackling Food Packaging’ operation, carried out in collaboration with [ADEME](#) (The French Agency for Ecological Transition), was to collect massive amounts of data on food packaging in order to gain a better understanding of the problem. This participative operation, involving citizens and businesses, ran from January to May 2023 and gathered precise information on more than 13,000 products, including the shape, weight, material and sorting instructions for packaging.

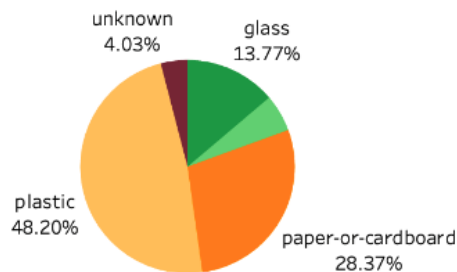
The initiative received a superb response from the general public, with several Scan Parties organised to scan packaging and collaborations with brands and retailers, some of whom shared data on more than 7,500 products. The operation also attracted the attention of the media and industry professionals.

"Our commitment to providing transparent and accessible information to our consumers is a priority. That's why we decided to take part in the **"Tackling food packaging"** campaign run by ADEME and Open Food Facts. This operation enabled us to share very precise information on the packaging of more than 6,000 references of our own-brand Intermarché and Netto own-brand food and DIY products."

Grégoire Bourdaud,
Quality and Sustainable Development Director, Les Mousquetaires




The initial results show that plastic is ubiquitous, particularly in the processed meats, ready meals and cereal products categories. The graph below shows that almost half of all food products use plastic as their main packaging material.



Ventilation des produits alimentaires selon la matière de leur élément d'emballage principal.

What's more, we have identified major disparities in packaging weight within the same product categories, demonstrating a real potential for improvement in terms of eco-design! The operation has laid the foundations for a better understanding of the impact of food packaging, and we hope that this new dataset will be useful to manufacturers for eco-design, to ADEME for the design of environmental labelling, and also to researchers.

Open Food Facts funding and finances

In 2019, Open Food Facts embarked on a process of professionalisation, based on the recognition of the limits of 'all-volunteerism'. However, each project undertaken by the non-profit needs to find its own resources. The majority of new projects cannot find all their resources in the community and need funding. Open Food Facts also needs resources to ensure the day-to-day running of the project: servers, application maintenance, etc.

Open Food Facts is looking for partnerships, support and funding from organisations that share our ambitions. To remain completely independent, we do not accept any funding from the agri-food industry. Apart from that, we are constantly looking at various forms of funding: public subsidies or subsidies from private foundations, competitions, public donations and, to a lesser extent, services when these serve the general development of the project. We prefer funding spread over several years, enabling us to work calmly with our partners over the long term. We also appreciate skills sponsorship, where private-sector employees work on an Open Food Facts project for a few weeks to a few months.

In 2023, Santé publique France is supporting us for the 5^e year to develop the producer platform and improve the apps. We are continuing to roll out the Eco-Score internationally thanks to support from the Google Impact Challenge of the Google.org foundation. For its part, ADEME is supporting the 'Plein pot sur les emballages' operation, and we are also continuing with Contribalim and Divinfood, funded by ADEME and the European Union respectively. The EU is also supporting the Search-a-licious project through its NGI Search call for projects. We have also received support from the Perl Foundation (Outreachy programme), from the DINUM Citizen Initiative Accelerator (AIC), and from the Ecole Centrale Supélec, which is continuing the work on our Taxonomy Editor started in 2022 with the Google Summer of Code.

From a financial point of view, the association is doing well and showing good indicators that go hand in hand with a slight increase in the budget: our financial result has been positive since the creation of the association. We have managed to set aside a few reserves (~10% of the annual budget) to allow us to anticipate unforeseen expenses or a potentially more difficult year.

💡 Our accounts published online: <https://link.openfoodfacts.org/2023-comptes>

Indicators and dashboard

Database growth

	2020	2021	2022	2023
Number of products at year-end	1,55 million	2,1 million	2,65 million	3 million
Number of additional products in the year	472 000	523 000	550 000	350 000
Products imported by producers	23 153	39 925	43 764	58 177
Contributing apps	21	22	22	23

Audience

	2020	2021	2022	2023
Annual web audience	19 million	21 million	26 million	32 million
Re-using apps	125	145	160	172

Human resources

	2020	2021	2022	2023
Community (product entries)	21,7 ETP	24 ETP	28 ETP	16 ETP
Permanent team	2,5 ETP, 3 pers.	3,5 ETP, 4 pers.	7 ETP, 7 pers.	10 ETP, 10 pers.
Skills sponsorship and support	1 ETP, 3 pers.	5.5 ETP, 23 pers.	3 ETP, 10 pers.	2 ETP, 10 pers.

Finance

	2020	2021	2022	2023
Total revenue	+177 331€	+307 573€	+618 517€	+751 376€
Total expenses	+175 570€	+294 577€	+582 625€	+710 039€
Net profit	+1 759€	+12 995€	+35 893€	+41 337€

Community

	2022	2023
Number of physical events organised/attended	14	25
Number of online meetings	100	200+
Number of subscribers to the Skill Pool	N/A	274
Number of accounts created on the Forum	N/A	140
No. of Forum publications	N/A	413
Instagram followers	1k	2.6k
LinkedIn followers	1.4k	2.7k
Registered on Slack	7.5k	10.1k
Slack weekly actives	-	167
No. of donors	-	850 (env. 15.5k €)

<https://wiki.openfoodfacts.org/News>

<https://blog.openfoodfacts.org/en/news/what-a-year-a-look-back-at-2023>

Find this document online: <https://link.openfoodfacts.org/23rfr>



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Join the community

- <https://slack.openfoodfacts.org>
- <https://forum.openfoodfacts.org>

Contribute to greater transparency as a manufacturer

- <https://world.pro.openfoodfacts.org/>
- producteurs@openfoodfacts.org

Make use of our database

- <https://world.openfoodfacts.org/data>

Support the project

- Make a donation: <https://world.openfoodfacts.org/donate-to-open-food-facts>
- Would you like to discuss a partnership or a project? : contact@openfoodfacts.org

The Open Food Facts community is supported by partner organisations:

