Table S1. NOVA food groups: definition according to the extent and purpose of food processing, with examples

2) Processed culinary ingredients

Substances obtained directly from group 1 foods or from nature by industrial processes such as pressing, centrifuging, refining, extracting or mining. Their use is in the preparation, seasoning and cooking of group 1 foods. These products may contain additives that prolong product duration, protect original properties or prevent proliferation of microorganisms.

Vegetable oils crushed from seeds, nuts or fruits (notably olives); butter and lard obtained from milk and pork; sugar and molasses obtained from cane or beet; honey extracted from combs and syrup from maple trees; starches extracted from corn and other plants, and salt mined or from seawater, vegetable oils with added anti-oxidants, and table salt with added drying agents. Includes products consisting of two group 2 items, such as salted butter, and group 2 items with added vitamins or minerals, such as iodised salt.

3) Processed foods

Products made by adding salt, oil, sugar or other group 2 ingredients to group 1 foods, using preservation methods such as canning and bottling, and, in the case of breads and cheeses, using non-alcoholic fermentation. Processes and ingredients here aim to increase the durability of group 1 foods and make them more enjoyable by modifying or enhancing their sensory qualities. These products may contain additives that prolong product duration, protect original properties or prevent proliferation of microorganisms.

Canned or bottled vegetables and legumes in brine; salted or sugared nuts and seeds; salted, dried, cured, or smoked meats and fish; canned fish (with or without added preservatives); fruits in syrup (with or without added anti-oxidants); freshly made unpackaged breads and cheeses.

4) Ultra-processed foods

Formulations of ingredients, mostly of exclusive industrial use, that result from a series of industrial processes (hence 'ultra-processed'), many requiring sophisticated equipment and technology. Processes enabling the

Carbonated soft drinks; sweet or savoury packaged snacks; chocolate, candies (confectionery); ice-cream; mass-produced packaged breads and buns; margarines and other spreads; cookies (biscuits), pastries, cakes, and cake mixes; breakfast 'cereals', 'cereal' and 'energy' bars; 'energy' drinks; milk

manufacture of ultraprocessed foods include the fractioning of whole foods into substances, chemical modifications of these substances, assembly of unmodified and modified food substances using industrial techniques such as extrusion, moulding and prefrying, frequent application of additives whose function is to make the final product palatable or hyper-palatable ('cosmetic additives'), and sophisticated packaging, usually with synthetic materials. Ingredients often include sugar, oils and fats, and salt, generally in combination; substances that are sources of energy and nutrients but of no or rare culinary use such as high fructose corn syrup, hydrogenated or interesterified oils, and protein isolates; cosmetic additives such as flavours, flavour enhancers, colours, emulsifiers, sweeteners, thickeners, and anti-foaming, bulking, carbonating, foaming, gelling, and glazing agents; and additives that prolong product duration, protect original properties or prevent proliferation of microorganisms. Processes and ingredients used to manufacture ultra-processed foods are designed to create highly profitable products (low cost ingredients, long

drinks, 'fruit' yoghurts and 'fruit' drinks; 'cocoa' drinks; 'instant' sauces; infant formulas, follow-on milks, other baby products; 'health' and 'slimming' products such as meal replacement shakes and powders. Many ready to heat products including pre-prepared pies and pasta and pizza dishes; poultry and fish 'nuggets' and 'sticks', sausages, burgers, hot dogs, and other reconstituted meat products, and powdered and packaged 'instant' soups, noodles and desserts.

shelf-life, emphatic	
branding), convenient	
(ready-to-consume) hyper-	
palatable snacked products	
liable to displace all other	
NOVA food groups, notably	
group 1 foods.	

Reference: Monteiro, C.A.; Cannon, G.; Levy, R.B.; Moubarac, J.-C.; Louzada, M.L.; Rauber, F.; Khandpur, N.; Cediel, G.; Neri, D.; Martinez-Steele, E.; et al. Ultra-processed foods: what they are and how to identify them. Public Health Nutr. 2019, 22, 936–941, doi:10.1017/S1368980018003762.

Table S2. Additional Claims (AC) in FoP labels of foods advertised in 'health and wellness' sections of supermarket circulars, classified by themes.

ТНЕМЕ	ADDITIONAL CLAIMS
FREE-FROM OR LOW IN	Free-from lactose
LACTOSE	Low in lactose
FREE-FROM GLUTEN OR	Free-from gluten
WHEAT-FREE	Wheat free
	Vitamins
	Vitamin E
	Vitamin D
	Vitamin B2 + vitamin B12
	With vitamin C
VITAMINS, MINERALS	10 vitamins and minerals
AND FATTY ACIDS	26 vitamins and minerals for everyday
	Calcium
	Calcium + magnesium + vitamin B complex, and vitamins A,
	C, and D
	Essential fatty acids
	Vegan
	100% veggie
PLANT-BASED	No animal ingredients
	Vegetable-based ingredients
	3.7g protein
	9g protein
	13g protein
	14g protein
PROTEIN	21g protein
TROTLIN	23g protein
	15g whey protein
	Whey isolate
	5g BCAAs Mills and probiotics
PROBIOTICS	Milk and probiotics
	Daily probiotic shot
	With active Lactobacillus
DDECENICE OF	100% Stevia
PRESENCE OF	With natural Stevia
SWEETENERS	Sweetened with Stevia
ORGANIC	Sweetened with sucralose
ORGANIC	Organic
NON-TRANSGENIC	Non-transgenic
	Soy-free
	100% natural
\$ T 4 (MIX TIPS 4 "	Natural salts
NATURAL	Natural as it should be
	With natural ingredients
	Contains natural fibres and vitamins A and C

	17% fat
LOW FAT CONTENT	10% fat
	Only 1% fat
	Whole grain
	Whole grain first ingredient
WHICH CRAIN AND	With 14 grains
WHOLE GRAIN AND	Made with Granfibra®
FIBRE	With cereals, oat, rice, wheat and corn
	With fibre
	Soluble fibre
	With fruit flakes
	Pure fruit
	With fruit bits / pieces
	Sweetened only with sugar contained in fruits
	Only fruit, ready for the lunchbox
	100% grape juice
	Whole fruit juice / 100% fruit juice
	With brown sugar
	Oats and brown sugar
	24% oat
HIGHLIGHT ON THE	With oats and chocolate chips
PRESENCE OF	With cocoa nibs
INGREDIENTS	With Saracen grains
	With rice, oats and flaxseed
	20% rice
	100% buffalo
	Coconut water with 100% Brazilian green coconut
	100% color and flavour from the tomatoes
	Made with almonds
	With nutrients from cane sugar plant
	With Himalayan pink salt
	Contains honey
	With cotton oil
	No added preservatives
HIGHLIGHT ON THE	No added water
ABSENCE OF	Zero / no sweeteners
INGREDIENTS	0% corn starch
	0% blah blah (referred not to have ingredients other than fruits)
	Energy booster
	Pure energy
	Healthier
	Live healthier
	Have a healthier life
HEALTH AND	Your healthier choice
NUTRITION	Nutrient rich
	More nutritious and tasty
	More full nutrition
	With nutritious grains
	Grains of goodness
	Balance and digestion
	butance and digestion

	Low fat absorption
	Contains beta-glucan
	Fruit with high antioxidant power
	Less processed
	Baked
	Steamed
	Here we have family farming
	From the farm to your table
CULTIVATION,	Free range
PRODUCTION AND	No added hormones or therapeutic antibiotics
COOKING PRACTICES	Fed with 100% vegetables
	Biological fermentation
	Made with ingredients you know
	Handmade
	Gourmet
	Premium
BETTER QUALITY	Superior quality
	Selected fruits
	With selected grains
	Experience the amazing flavor
	Crispier texture
	Great taste after every bite
APPEAL TO SENSORY	Aromatic and refined
CHARACTERISTCS	Refined and outstanding
	Dense and balanced
	Cereal letters (cereals with letter format - visual appeal)
	Cerem retters (cerems with terrer jointain visual appear)

Reference: Created by the authors (2020).

Saudáveis



Figure S1. Examples of circulars' health and wellness sections (page 1)



Figure S2. Examples of circulars' health and wellness sections (page 2)