## Supplementary Materials

Table S1. Description of food groups and subgroups

| Food groups | Food subgroups | Foods included |
| :---: | :---: | :---: |
| Cereals | Biscuits | Filled, regular, with chocolate, polialcohols. |
|  | Bran, flour and germ | Bran, germ and flours (refined and whole-grain) |
|  | Bread (also sliced) | Bread (normal, sliced, hamburger, doggy), refined, whole-grain, with seeds. |
|  | Breakfast cereals and flakes | Puffed rice, oatmeal, flakes. |
|  | Cakes and pastries | Donuts, muffins, gluten-free cupcake, croissants, profiteroles, ready-to-use mixes for pastries |
|  | Cereal bars | Plain, with chocolate, nuts, (dry) fruits, polialcohols |
|  | Cereal cakes and toasts | Cakes (rice, wheat, corn, oat, spelt), wheat toasts. |
|  | Natural or toasted, pasta and rice | Amaranth, quinoa, oats, barley, rye, millet, wheat, corn, spelt. Refined and whole-grain pasta and rice (brown). |
|  | Other derivatives and processed | Snacks, pizza base, doughs, nachos, wheat sticks, dehydrated soup, pancake mix, breadcrumbs. |
| Dairy | Cheese | Fresh, cured or semi-cured manchego, melted, with spices; cow, sheep, goat. |
|  | Dairy desserts | Custard, flan, catalane cream, chocolate and other flavoured mousses, rice pudding |
|  | Derivatives | Butter, cream, cheese mousse, spreading creams with cheese. |
|  | Fermented milk | Yogurts, other fermented milk |
|  | Milk-dairy beverages | Milk (liquid, powder, condensed or evaporated), milk shakes, milk with other ingredients |
| Fats | -- | Lard, margarines |
| Fish and seafood | Derivatives | Tuna and anchovie pate, surimi. |
|  | Processed | Canned, smoked, marinated. Roe, liver. Tuna, sardines, prawns, mackerel, salmon, octopus, mussels and other seafood. |
|  | Whole or chopped | Fresh, chilled or frozen with no added ingredients. |
| Fruits | Derivatives | Olives, olive pates, canned fruit, candied fruit, jams, fruit spreads, sweet quinces. |
|  | Dry | Figs, dates, plums, raisins. |

## Table S1 (cont). Description of food groups and subgroups

| Food groups | Food subgroups |  |
| :--- | :--- | :--- |
| Legumes | Canned | Beans, chickpeas, lentils, peas, green beans, soy |
|  | Dry | Beans, chickpeas, lentils, peas, green beans, soy included |
|  | Flour and pasta-like <br> Other derivatives and processed | Chickpea, lentil, pea, carob and soy flour; pea, lentil and chickpea pasta. <br> Fermented soy, soy desserts, chips, hummus |
| Meat | -- | Cold meat, luncheon meat, pate. |
| Non-alcoholic <br> beverages | Fruit beverages and soft drinks | Nectars, fruit drinks, musts, horchatas, soft drinks (cola, orange and lemon sodas), flavoured water with sweeteners, <br> tonics. |
|  | Juices | Apple, grape, tomato, peach, orange, pineapple, berries. |
|  | Natural or toasted | Processed |

Table S2. Foods with NCs and number of NCs by subgroup

| Food groups/subgroups | No foods | No foods <br> with NCs | \% Foods with <br> NCs within the <br> subgroup | No NCs | No NCs/food |
| :--- | :---: | :---: | :---: | :---: | :---: |

${ }^{1}$ Only considered foods with NCs


Figure S1. Distribution of foods according to the number of NCs

Table S3. List of all NCs authorized with total frequency, correct, incorrect and non-evaluable

| Specific NC | Total | Correct |  | Incorrect |  | Non-evaluable |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | n | n | \% | n | \% | n | \% |
| Energy-free | 22 | 12 | 54.5 | 10 | 45.5 | 0 | 0 |
| Energy-reduced | 35 | 27 | 77.1 | 7 | 20 | 1 | 2.9 |
| Fat-free | 98 | 89 | 90.8 | 9 | 9.2 | 0 | 0 |
| High calcium | 31 | 17 | 54.8 | 13 | 41.9 | 1 | 3.2 |
| High fibre | 214 | 186 | 86.9 | 24 | 11.2 | 4 | 1.9 |
| High iron | 33 | 13 | 39.4 | 14 | 48.5 | 4 | 12.1 |
| High magnesium | 48 | 5 | 10.4 | 42 | 87.5 | 1 | 2.1 |
| High minerals (general) | 10 | 0 | 0 | 10 | 100 | 0 | 0 |
| High omega-3 fatty acids | 42 | 0 | 0 | 42 | 100 | 0 | 0 |
| High phosphorus | 46 | 4 | 8.7 | 42 | 91.3 | 0 | 0 |
| High polyunsaturated fat | 9 | 4 | 44.4 | 5 | 55.6 | 0 | 0 |
| High potassium | 8 | 4 | 50 | 4 | 50 | 0 | 0 |
| High protein | 146 | 79 | 54.1 | 58 | 39.7 | 9 | 6.2 |
| High selenium | 1 | 0 | 0 | 1 | 100 | 0 | 0 |
| High unsaturated fat | 46 | 22 | 47.8 | 21 | 45.7 | 3 | 6.5 |
| High vitamin A | 8 | 0 | 0 | 8 | 100 | 0 | 0 |
| High vitamin B1 | 15 | 9 | 60 | 6 | 40 | 0 | 0 |
| High vitamin B12 | 11 | 8 | 72.7 | 3 | 27.3 | 0 | 0 |
| High vitamin B2 | 9 | 8 | 88.9 | 1 | 11.1 | 0 | 0 |
| High vitamin B3 | 10 | 8 | 80 | 2 | 20 | 0 | 0 |
| High vitamin B6 | 12 | 8 | 66.7 | 4 | 33.3 | 0 | 0 |
| High vitamin B9 | 12 | 9 | 75 | 3 | 25 | 0 | 0 |
| High vitamin C | 16 | 7 | 43.75 | 9 | 56.25 | 0 | 0 |
| High vitamin D | 6 | 4 | 66.7 | 2 | 33.3 | 0 | 0 |
| High vitamin E | 16 | 9 | 56.3 | 7 | 43.8 | 0 | 0 |
| High vitamin K | 2 | 0 | 0 | 2 | 100 | 0 | 0 |
| High vitamins (general) | 12 | 0 | 0 | 12 | 100 | 0 | 0 |
| High vitamins B | 7 | 0 | 0 | 7 | 100 | 0 | 0 |
| High zinc | 2 | 0 | 0 | 2 | 100 | 0 | 0 |
| Increased fibre | 6 | 2 | 33.3 | 1 | 16.7 | 3 | 50 |
| Increased minerals (general and specific) | 9 | 0 | 0 | 7 | 77.8 | 2 | 22.2 |
| Increased omega-3 fatty acids | 5 | 1 | 20 | 4 | 80 | 0 | 0 |
| Increased protein | 6 | 2 | 33.3 | 4 | 66.7 | 0 | 0 |
| Increased vitamins (general and specific) | 2 | 0 | 0 | 2 | 100 | 0 | 0 |
| Light | 87 | 32 | 36.8 | 54 | 62.1 | 1 | 1.1 |
| Low energy | 33 | 17 | 51.5 | 16 | 48.5 | 0 | 0 |
| Low fat | 174 | 145 | 93.3 | 29 | 16.7 | 0 | 0 |
| Low saturated fat | 164 | 0 | 0 | 164 | 100 | 0 | 0 |
| Low sodium/salt | 39 | 31 | 79.5 | 8 | 20.5 | 0 | 0 |
| Low sugars | 35 | 32 | 91.4 | 3 | 8.6 | 0 | 0 |
| Naturally / Natural | 84 | 45 | 53.6 | 36 | 42.9 | 3 | 3.6 |
| No added sodium/salt | 21 | 15 | 71.4 | 1 | 4.8 | 5 | 23.8 |
| Reduced (others) | 4 | 0 | 0 | 4 | 100 | 0 | 0 |
| Reduced fat | 42 | 31 | 73.8 | 11 | 26.2 | 0 | 0 |
| Reduced fibre | 1 | 0 | 0 | 1 | 100 | 0 | 0 |
| Reduced protein | 1 | 0 | 0 | 1 | 100 | 0 | 0 |
| Reduced saturated fat | 31 | 0 | 0 | 31 | 100 | 0 | 0 |

Table S3 (cont). List of all NCs authorized with total frequency, correct, incorrect and non-evaluable

| Specific NC | Total | Correct |  | Incorrect |  | Non-evaluable |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | n | n | \% | n | \% | n | \% |
| Reduced sodium/salt | 69 | 34 | 49.3 | 32 | 46.4 | 3 | 4.3 |
| Reduced sugars | 9 | 3 | 33.3 | 6 | 66.7 | 0 | 0 |
| Saturated fat-free | 18 | 0 | 0 | 18 | 100 | 0 | 0 |
| Sodium/salt-free | 72 | 22 | 30.6 | 49 | 68.1 | 1 | 1.4 |
| Source of (number) vitamins | 49 | 0 | 0 | 49 | 100 | 0 | 0 |
| Source of boron | 1 | 0 | 0 | 1 | 100 | 0 | 0 |
| Source of calcium | 124 | 107 | 86.3 | 16 | 12.9 | 1 | 0.8 |
| Source of copper | 3 | 0 | 0 | 3 | 100 | 0 | 0 |
| Source of fibre | 233 | 211 | 90.6 | 20 | 8.6 | 2 | 0.9 |
| Source of iodine | 1 | 0 | 0 | 1 | 100 | 0 | 0 |
| Source of iron | 78 | 24 | 30.8 | 53 | 67.9 | 1 | 1.3 |
| Source of magnesium | 23 | 11 | 47.8 | 11 | 47.8 | 1 | 4.3 |
| Source of manganese | 1 | 0 | 0 | 1 | 100 | 0 | 0 |
| Source of minerals (general) | 7 | 0 | 0 | 7 | 100 | 0 | 0 |
| Source of omega-3 fatty acids | 63 | 14 | 22.2 | 49 | 77.8 | 0 | 0 |
| Source of phosphorus | 31 | 5 | 16.1 | 26 | 83.1 | 0 | 0 |
| Source of potassium | 14 | 2 | 14.3 | 12 | 85.7 | 0 | 0 |
| Source of protein | 128 | 122 | 95.3 | 5 | 3.9 | 1 | 0.8 |
| Source of selenium | 5 | 2 | 40 | 3 | 60 | 0 | 0 |
| Source of vitamin A | 41 | 23 | 56.1 | 18 | 43.9 | 0 | 0 |
| Source of vitamin B1 | 17 | 12 | 70.6 | 5 | 29.4 | 0 | 0 |
| Source of vitamin B12 | 47 | 40 | 85.1 | 7 | 14.9 | 0 | 0 |
| Source of vitamin B2 | 30 | 25 | 83.3 | 5 | 16.7 | 0 | 0 |
| Source of vitamin B3 | 18 | 14 | 77.8 | 4 | 22.2 | 0 | 0 |
| Source of vitamin B5 | 27 | 2 | 7.4 | 25 | 92.6 | 0 | 0 |
| Source of vitamin B6 | 59 | 33 | 55.9 | 26 | 44.1 | 0 | 0 |
| Source of vitamin B8 | 1 | 1 | 100 | 0 | 0 | 0 | 0 |
| Source of vitamin B9 | 58 | 28 | 48.3 | 30 | 51.7 | 0 | 0 |
| Source of vitamin C | 31 | 17 | 54.8 | 14 | 45.2 | 0 | 0 |
| Source of vitamin D | 65 | 59 | 90.8 | 6 | 9.2 | 0 | 0 |
| Source of vitamin E | 65 | 26 | 40 | 38 | 60 | 0 | 0 |
| Source of vitamin K | 2 | 0 | 0 | 2 | 100 | 0 | 0 |
| Source of vitamins (general) | 16 | 6 | 37.5 | 10 | 62.5 | 0 | 0 |
| Source of vitamins B | 5 | 0 | 0 | 5 | 100 | 0 | 0 |
| Source of zinc | 12 | 8 | 66.7 | 4 | 33.3 | 0 | 0 |
| Sugars-free | 207 | 82 | 39.6 | 122 | 58.9 | 3 | 1.4 |
| Very low sodium/salt | 42 | 42 | 100 | 0 | 0 | 0 | 0 |
| With no added sugars | 141 | 30 | 21.3 | 96 | 68.1 | 15 | 10.6 |

Table S4. Non-authorised claims used in foods

| Type | No |
| :--- | :---: |
| General | 227 |
| Content of nutrients | 12 |
| Nutritive | 70 |
| Others | 46 |
| Specific nutrients | $\mathbf{1 2 7}$ |
| Aminoacids | 6 |
| Carbohydrates | 41 |
| Cholesterol | 6 |
| Energy | 10 |
| Fiber | 2 |
| Lipids | 111 |
| Other components | 13 |
| Others | 3 |
| Proteins | 32 |
| Vitamins and minerals | 3 |

