

Manual on the delivery of Eco score-related product information

Release 5, 20/08/2025

Document Summary

Document Item	Current Value
Document Name	Manual on the delivery of Eco score-related product information
Document Date	20/08/2025
Document Version	5.0
Document Issue	
Document Status	approved
Document Description	

Contributors

Name	Organisation
Bo Pincket	GS1 Belgium & Luxembourg

Log of Changes

Release	Date of Change	Changed By	Summary of Change
1	26/09/2022	Bo Pincket	Creation
2	09/12/2022	Bo Pincket	Correction example page 8:switched Packaging Feature Code for the metal lid and paper label.
3	22/09/2023	Bo Pincket	Update topics 3.3. Added topics 3.3.1.3 Example et topics 5. Annexes
4	28/07/2025	Bo Pincket	Update naming Eco-score → Green-score Update naming Eco-score Collective → Green-score Collective Update topic 4 "How to share the calculated Green-score via GS1 attributes?" Add topic 5 "Green-score vs Eco-score"
5	20/08/2025	Bo Pincket	Update topic 1 "Purpose of this document" Update topic 4 "How to share the calculated Green-score via GS1 attributes?"

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1 Purpose of this document

The document is intended for GS1 data providers and GS1 data recipients who wish to share product information relevant in the context of a product's 'Green-score' for target market Belgium via My Product Manager (MPM) and or the GS1 Global Data Synchronization Network (GDSN).

This document explains **how** and **which** attributes can be used to:

- share the product information required to calculate the Green-score
- share the calculated Green-score

This information must be included in the product sheet of the **BASE UNIT** of the product hierarchy.

Some of the listed attributes are also used to share product information that is not just required in the context of the Green-score. The arrangements set out in this document relate solely to product information that is needed as part of the Green-score and do not apply to other business or legal requirements. Existing business and legal requirements which apply for the attributes listed continue to apply.

More information about the Green Score for the Belgian target market can be found online via this link [Presentation | Green-score Belgium](#).

2 What is the Green-score?

The Green-score is an indicator that reflects the environmental impact of food products. The Green-score is developed by the French 'Green-score Collective' consortium.

It assigns products to 7 categories (A+, A, B, C, D, E, F), ranging from the lowest impact on the environment (A+) to the highest impact on the environment (F).

The Green-score is calculated based on two separate elements:

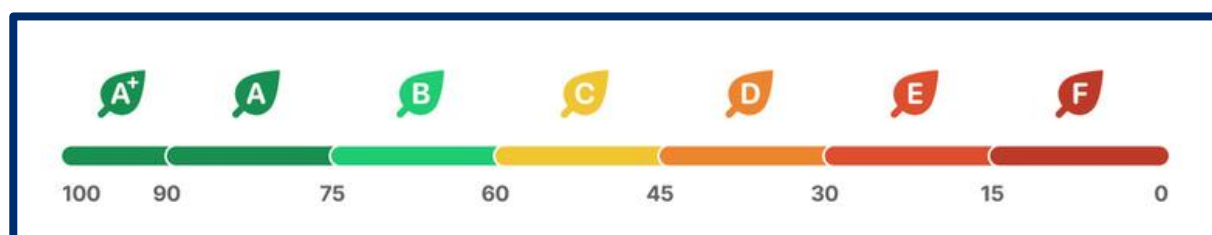
- the life cycle analysis (LCA) of the **product category** to which the product has been assigned
- additional **product-specific indicators**

The LCA is a standardised environmental impact assessment method, which consists of multiple criteria and steps. The method is widely used in the world of science to assess the effects on the environment. The LCAs for 2500 product categories were determined by the French Agency for Ecological Transition (ADEME). The LCA is integrated into the Green-score in the shape of a score on a 100-point scale.

The additional indicators allow the consideration of other environmental aspects not covered by LCA, such as biodiversity, the protection of endangered species or even local sourcing. Based on the product-specific performance on these indicators, a product receives bonus malus points (-15 to +20).

The Green-score thus consists of a score out of 100, calculated on the basis of the category of the product, supplemented by additional indicators relating to the specific characteristics of the product in question. The final Green-score is calculated by adding up all the components.

$$\text{Green-score} = \text{LCA score} + \text{bonus} - \text{malus}$$



3 How to share Eco score-relevant product information via GS1 attributes?

As stated above, the Green-score is based on 2 elements:

- A score out of 100, based on the LCA score of the product class to which the product belongs.
- Bonus malus points (-15 to +20) based on **product-specific performance** on the following criteria:
 - production systems used
 - circularity of the packaging materials used
 - locally sourced supply of ingredients
 - environmental policy in the ingredients' country of origin
 - impact on biodiversity

To determine the **product-specific performance**, product-specific information needs to be supplied for each criteria. Which information is required for each criteria and how and which of the attributes can be used to this end, is explained in greater detail in this chapter.

BMSid	BMSname	Local attribute name
665	certificationAgency	Certification agency
667	certificationStandard	Certification standard
685	certificationValue	Certification value
1284	ingredientContentPercentage	Ingredient content percentage
1285	ingredientName	Ingredient name
1286	ingredientName/@languageCode	Ingredient name language code
1288	ingredientSequence	Ingredient Sequence
1327	provenanceStatement	Ingredient origin declaration
1328	provenanceStatement/@languageCode	Ingredient origin declaration language code
1338	CountryCode	ingredient country of origin code
2166	packagingFeatureCode	Packaging feature code
2186	packagingTypeCode	Packaging type code
2187	packagingTypeDescription	Packaging type description
2188	packagingTypeDescription/@languageCode	Packaging type description language code
2206	packagingMaterialTypeCode	Packaging material type code
2218	packagingMaterialThickness	Packaging material thickness
2219	packagingMaterialThickness/@measurementUnitCode	Packaging material thickness UOM
2228	packagingMaterialColourCodeReference	Packaging material colour code reference
2237	packagingMaterialTypeCode	Composite material detail packaging material type code
2238	packagingMaterialCompositionQuantity	Composite material detail packaging material composition
2239	packagingMaterialCompositionQuantity/	Packaging material quantity UOM
2240	packagingMaterialThickness	Composite material detail packaging material thickness
2241	packagingMaterialThickness/@measurementUnitCode	Composite material detail packaging material thickness UOM
2312	packagingMarkedLabelAccreditationCode	Third party accreditation symbol on product package code
6306	packagingRawMaterialCode	Packaging raw material code
6307	packagingRawMaterialContentPercentage	Packaging raw material content percentage
6311	packagingRawMaterialCode	Packaging raw composite material code
6312	packagingRawMaterialContentPercentage	Packaging raw composite material content percentage

List of GDSN attributes that are used for passing on product-specific information required to calculate the Green-score.

3.1 Production systems used

The awarded bonus malus for the production systems applied and their positive impact on the environment is determined on the basis of specific ecological recognitions, approvals or accreditations that a product has received under the form of a certification mark (label) as a result of following guidelines issued by the body issuing the label and also recognised by the 'Green-score Collective'.

Code value	description
AGRICULTURE_BIOLOGIQUE	Agriculture Biologique - France's national logo for organic products
AQUACULTURE_STEWARDSHIP_COUNCIL	ASC label for farmed seafood (Aquaculture Stewardship Council)
BIO_PARTENAIRE	Bio Partenaire
BIOGARANTIE	Biogarantie
BIOLAND	BIOLAND - Organic food label
BLEU_BLANC_COEUR	Bleu Blanc Coeur
DEMETER_LABEL	DEMETER label (biodynamic agriculture)
EKO	EKO - organic production (certified by Skal, Netherlands)
EU_ORGANIC_FARMING	EU ORGANIC FARMING (EU logo)
FAIR_TRADE_MARK	FAIR TRADE MARK (international Fair trade Standards)
HAUTE_VALEUR_ENVIRONNEMENTALE	Haute Valeur Environnementale
LABEL_ROUGE	LABEL ROUGE (high quality poultry and eggs from traditional, free-range farming)
MARINE_STEWARDSHIP_COUNCIL_LABEL	MSC label for certified sustainable seafood (Marine Stewardship Council)
NATURE_ET_PROGRES	Nature Et Progres
RAINFOREST_ALLIANCE	RAINFOREST Alliance certified (for rainforest protection)
UTZ_CERTIFIED	UTZ Certified

List of the production system labels that are recognised by the 'Green-score Collective'

3.1.1.1 Third party accreditation symbol on product package code

For certification marks (labels) recognised by the 'Green-score Collective' that are present on the packaging, use attribute 'Third party accreditation symbol on product package code', in line with the standard guidelines. Select the code that matches the label that is on the packaging from the 'PackagingMarkedLabelAccreditationCode' code list. Repeat this for all labels recognised by the 'Green-score Collective' that are on the packaging.

3.1.1.2 Certification value

For certification marks (labels) recognised by the 'Green-score Collective' that are **NOT** on the packaging, use attribute 'Certification value'. Find the code that matches the label in 'PackagingMarkedLabelAccreditationCode' code list and enter the code in the 'Certification value' attribute. Repeat this for all labels recognised by the 'Green-score Collective' that are NOT on the packaging.

3.2 Circularity of the packaging materials used

The bonus malus for used packaging materials is aimed at promoting the circularity of packaging and the use of renewable and biodegradable raw materials. The aim is to promote packaging that gets a second life and can be reused for the same purposes (in 'closed loop'). This limits the extraction of new raw materials for the manufacture of new disposable packaging.

The bonus malus points for the packaging materials used are established based on the origin of the raw materials used and on the end of service life scenarios.

3.2.1 Labels in respect of the circularity of the packaging materials used

The following labels that a product has received for recognition, approval or accreditation regarding the use of renewable materials or that guarantee more respectful management of raw materials are considered by the 'Green-score Collective'.

Code value	description
BONSUCRO	BonSucro
FOREST_STEWARDSHIP_COUNCIL_100_PERCE	FSC 100 Percent (100 % material from sustainable forestry)
FOREST_STEWARDSHIP_COUNCIL_LABEL	FSC label for sustainable forestry (Forest Stewardship)
FOREST_STEWARDSHIP_COUNCIL_MIX	FSC MIX (material mix from controlled forestry sources)
FOREST_STEWARDSHIP_COUNCIL_RECYCLED	FSC RECYCLED (recycling material only)

List of the labels of renewable materials that are recognised by the 'Green-score Collective'

3.2.1.1 Third party accreditation symbol on product package code

For certification marks (labels) recognised by the 'Green-score Collective' that are present on the packaging, use attribute 'Third party accreditation symbol on product package code' in line with the standard guidelines. Select the code corresponding to the label present on the packaging from code list 'PackagingMarkedLabelAccreditationCode'. Repeat this for all labels recognised by the 'Green-score Collective' that are on the packaging.

3.2.1.2 Certification value

For certification marks (labels) recognised by the 'Green-score Collective' that are **NOT** on the packaging, use attribute 'Certification value'. Find the code that matches the label in the 'PackagingMarkedLabelAccreditationCode' code list and enter the code in the 'Certification value' attribute. Repeat this for all labels recognised by the 'Green-score Collective' that are NOT on the packaging.

3.2.2 Packaging materials used

Furthermore, standard packaging information from the consumer unit as it is offered to consumers in the trade and entered in GS1 product sheets in line with existing guidelines, supplemented by specific Green-score related requirements, is used to determine the bonus malus score of the packaging. The following packaging-specific attributes are to be used to supply Eco score-relevant packaging information.

3.2.2.1 Packaging type code

In line with existing guidelines and instructions, enter the packaging type of **all the different packaging elements** that make up the package in which the product is presented to the consumer. Select the correct value from code list 'PackagingTypeCode'.

E.g.: a jar of mayonnaise

- Glass jar (main packaging element): Packaging type code = jar (PT)
- Metal lid (which may be detached from the jar): Packaging type Code = PUG
- Paper label (which may be detached from the jar): Packaging type Code = PUG

Please note: When packaging consists of several packaging elements, it is desirable to provide a detailed description of the packaging of the entire product and all packaging elements via attribute 'Packaging type description'.

E.g.: a jar of mayonnaise

- glass jar: Packaging type description = glass jar with metal lid and paper wrapper
- metal lid: Packaging type description = metal lid
- paper label: Packaging type description = paper wrapper

3.2.2.2 Packaging feature code

For packaging elements for which attribute 'Packaging Type Code' equals '**PUG**' (Packaged, no specification), you need to select the correct packaging feature from the 'packagingFeatureCode' code list in function of the Green-score calculation.

- E.g.: Mayonnaise jar: glass jar with metal lid and paper wrapper
- metal lid
 - Packaging Type Code: PUG
 - Packaging Feature Code: SCREW_CAP_METAL
- paper label
 - Packaging Type Code: PUG
 - Packaging Feature Code: LABEL

3.2.2.3 Packaging material type code / Composite material detail packaging material type code

In line with existing instructions, the Green-score calculation also requires that attribute 'Packaging material type code' be used for all packaging types to indicate which material the packaging type consists of. Select the appropriate value from code list 'PackagingMaterialTypeCode'.

When a packaging type is composed of multiple materials, select code 'COMPOSITE' in attribute 'Packaging Material Code' and use attribute 'Composite material detail packaging material type code' to indicate which different materials the packaging type consists of.

3.2.2.4 Packaging material colour code reference

In line with the existing instructions, when the packaging material is equal to **POLYMER_PET**, it is also necessary to indicate the colour of the packaging material via attribute 'Packaging material colour code reference' to calculate the Green-score. Select the appropriate value from code list 'PackagingMaterialColourCodeReference'.

3.2.2.5 Composite material detail packaging material composition quantity

In line with the existing instructions, it is also necessary for calculating the Green-score for composite packaging materials to enter the amount of packaging material of each component of the composition in attribute 'Composite material detail packaging material composition quantity'. Also use attribute 'Packaging material quantity UOM' to indicate the unit in which you have declared the amount of packaging material.

3.2.2.6 Packaging material thickness / Composite material detail packaging material thickness

In line with existing instructions, when attribute 'Packaging material type code' or attribute 'Composite material detail packaging material type code' is equal to **METAL_ALUMINUM**, it is also necessary to indicate the thickness of the material via related attributes 'Packaging material thickness' or 'Composite material detail packaging material thickness' for the Green-score calculation. Also use related attributes 'Packaging material thickness UOM' and 'Composite material detail packaging material thickness UOM' to indicate the unit in which you specified the thickness of packaging material.

3.2.2.7 Packaging raw material code/ Packaging raw material content percentage & Packaging composite raw material code/ Packaging raw composite material content percentage

For the calculation of the Green-score it is **additionally required** to indicate for certain packaging materials that they are produced from recycled material. When this is the case, the % of recycled material used must also be indicated.

Select value 'RECYCLED' in attribute 'Packaging raw material code' or 'Packaging composite raw material code' when recycled material has been used to produce the packaging material in question.

Use associated attributes 'Packaging raw material content percentage' or 'Packaging raw composite material content percentage' to specify the % of recycled material used.

These extra Green-score specific **only apply for** the following packaging materials:

CORRUGATED_BOARD_DOUBLE_WALL, CORRUGATED_BOARD_OTHER,
CORRUGATED_BOARD_SINGLE_WALL, CORRUGATED_BOARD_TRIPLE_WALL, PAPER_MOLDED_PULP,
PAPER_OTHER, PAPER_PAPER, PAPER_PAPERBOARD.

3.3 locally sourced supply of ingredients & environmental policy in the ingredients' country of origin

Both the bonus malus for local sourcing and that for the environmental policy applicable in the country of origin are determined on the basis of the origin of the ingredients that make up the product.

To determine this bonus malus, it is therefore necessary that, in addition to the ingredient and origin information already provided under EU Regulation 1169/2011 via GDSN attributes at product level (Ingredients list, Country of origin code, Information on origin, ed...) additional origin info per ingredient is shared.

This extra origin info is to be supplied for those major- and sub ingredients from the ingredient statement with the highest % content, which jointly represent at least 85% of the product as a whole. Where more than 6 different ingredients are required to reach the 85% threshold, in order to calculate the Green-score, only information is to be supplied of the 6 different ingredients with the 6 highest % content.

To this end, the following ingredient-specific attributes are to be used: Ingredient Sequence, Ingredient name, Ingredient content percentage, Ingredient country of origin code and Ingredient origin declaration.

3.3.1.1 Ingredient Sequence

For all major- and sub ingredients that are taken into consideration for the calculation of the Green-score one has to use attribute 'Ingredient Sequence' to specify the incremental value indicating the ingredient order by content percentage of the product. This is the same order as they appear in appear in the ingredient list (1268 BMS ingredientStatement).

The major ingredient with the highest % is given sequence number 01. The major ingredient with the 2nd highest % is given sequence number 02 and so on.

The sub ingredient with the highest % is given sequence number 0x.01. The sub ingredient with the 2nd highest % is given sequence number 0X.02 and so on.

3.3.1.2 Ingredient name / Ingredient name language code

Use the 'Ingredient name' attribute to indicate the name of the ingredients considered for calculating the product's Eco score. Use the name as specified in the ingredient list (1268 BMS ingredientStatement).

For fish ingredients, you are also required to specify the scientific name of the fish in brackets. Even if the scientific name is not mentioned on the packaging of in the ingredient statement (1268 BMS ingredientStatement).

e.g.: Mackerel (Scomber Scombrus)

Remark: My Product Manager interface users can select the commercial and scientific fish name of most common fish ingredients in line with above specified syntax from a My Product Manager pick list. This My Product Manager pick list 'fish and seafood ingredient commercial & scientific name' can be found in annex 5.1

The Ingredient name needs to be provided in one language only. Use attribute 'Ingredient name language code' to indicate the language used.

3.3.1.3 Ingredient content percentage

For all ingredients that are taken into consideration for the calculation of the Green-score and whose name is thus specified in attribute 'Ingredient name', one has to state via attribute 'Ingredient content percentage' the % that the ingredient represents in the total product. If the % for an ingredient has already been entered in the ingredient list (1268 BMS ingredientStatement) then one has to state it again in attribute 'Ingredient content percentage'.

This % content is important to determine to what extent the origin of a specific ingredient needs to weigh by comparison with the other ingredients that are taken into account to calculate the Green-score. The higher the % content of an ingredient the greater the weight of the origin of this ingredient in order to determine the bonus malus points.

3.3.1.4 Ingredient country of origin code

Use the attribute 'Ingredient country of origin code' to indicate the origin of all ingredients (except fish ingredients caught at sea) taken into account for the calculation of the product's Green-score.

If the origin of the ingredient is variable and information on specific % is not available for each sourcing location, list all relevant origins in attribute 'Ingredient country of origin code'.

E.g.: Product with 80% tomatoes of which and an unknown % is from Morocco and unknown % is from Belgium

- Ingredient Sequence: 01
- Ingredient name: Tomatoes
- Ingredient content percentage: 80
- Ingredient country of origin code: [504] Morocco, [056] Belgium

If the origin of the ingredient is variable and information on specific % is available for each sourcing location, it is recommend to supply detailed information by creating different ingredient information tables and fill in the correct values for all attributes.

E.g.: Product with 80% tomatoes of which 60% is from Morocco and 20% from Belgium

- ingredient information table 1
 - Ingredient Sequence: 01
 - Ingredient name: Tomatoes
 - Ingredient content percentage: 80
 - Ingredient country of origin code:
- ingredient information table 2
 - Ingredient Sequence: 01.01
 - Ingredient name: Tomatoes
 - Ingredient content percentage: 60
 - Ingredient country of origin code: [504] Morocco
- ingredient information table 3
 - Ingredient Sequence: 01.02
 - Ingredient name: Tomatoes
 - Ingredient content percentage: 20
 - Ingredient country of origin code: [056] Belgium

Do NOT use the 'Ingredient country of origin code' attribute to specify the origin of fish ingredients that were caught at sea (Marine Fish ingredients). Use the 'Ingredient origin declaration' attribute to do so.

3.3.1.5 Ingredient origin declaration / Ingredient origin declaration language code

Use attribute 'Ingredient origin declaration' to specify the origin of fish ingredients caught at sea that are taken into account to calculate the Green-score.

Fill in the [FAO fishing area and related FOA code](#) (cfr GDSN code list 'CatchAreaCode') between brackets preceded by the words 'Caught in'.

e.g.: **Caught in** the Arctic Sea (18)

Remark: My Product Manager interface users can select the catch area for fish ingredients in line with above specified syntax from a My Product Manager pick list. This My Product Manager pick list 'fish and seafood ingredient catch area' can be found in annex 5.2.

The catch zone needs to be entered in just one language. Use the 'Ingredient origin declaration language code' attribute to specify the language used.

3.3.1.6 Example

Ingredient list: cereals 50% (rice, whole grain wheat, barley), dark chocolate 40% (sugar, cocoa paste, cocoa butter, anhydrous milk fat, lecithin, natural vanilla flavor), sugar 5%, whole grain wheat flour 2.4%, salt, barley malt flour, lecithin

Details on % and origin of sub ingredients are known. Supplier can choose to fill out ingredient information of all major- and sub ingredients or take into account the agreed '85% - 6 different ingredients threshold'. In order to reach the 85% threshold, % of 6 different ingredients are required in this example.

Ingredient Sequence	Ingredient name	Ingredient content percentage	Ingredient country of origin code	
01	cereals	50		
01.01	rice	25	[704] Vietnam	(1)
01.02	whole grain wheat	14	[056] Belgium	(4)
01.03	barley	11	[056] Belgium	(5)
02	dark chocolate	40		
02.01	sugar	16,5	[276] Germany	(2)
02.02	cocoa paste	16	[276] Germany	(3)
02.03	cocoa butter	4,5	[276] Germany	(6)
<i>02.04</i>	<i>anhydrous milk fat</i>	<i>2</i>	<i>[056] Belgium</i>	
<i>02.05</i>	<i>lecithine</i>	<i>0,7</i>	<i>[056] Belgium</i>	
<i>02.06</i>	<i>natural vanilla flavor</i>	<i>0,3</i>	<i>[360] Indonesia</i>	
03	sugar	5	[056] Belgium	(2)
04	whole grain wheat flour	2,4	[056] Belgium	
05	salt	1,2	[724] Spain	
06	barley malt flour	0,9	[056] Belgium	
07	lecithine	0,5	[032] Argentina	

Remarks:

- Information marked in **bold** is the minimum ingredient information that needs to be supplied in order to correctly calculate the bonus malus for local sourcing and that for the environmental policy of this the product
- Information marked italic is additional information that is available and can be supplied
- Information marked with a green background is the ingredients information that will be used to calculate the bonus malus for local sourcing and that for the environmental policy of this the product

3.4 Impact on biodiversity

When determining a product's biodiversity malus points, one considers the potential impact a product has on:

- animal species threatened by the clearing of palm forests for palm oil production
- the population of certain fish species caught at sea

3.4.1 Impact on animal species threatened by the clearing of palm forests for palm oil production

All products containing palm oil receive a malus of -10 points unless it is demonstrated through labels that the palm oil used was indeed produced by certified plantations. The 'Green-score Collective' considers 2 labels for this purpose: RSPO Segregated (SG) & RSPO Identity Preserved (IP).

3.4.1.1 Third party accreditation symbol on product package code

For the RSPO Segregated (SG) & RSPO Identity Preserved (IP) labels present on the packaging, use the 'Third party accreditation symbol on product package code' attribute in line with the standard guidelines. Select the 'SUSTAINABLE_PALM_OIL_RSPO' code (sustainable Palm Oil RSPO Certified) from the 'PackagingMarkedLabelAccreditationCode' code list.

3.4.1.2 Certification value

For the RSPO Segregated (SG) & RSPO Identity Preserved (IP) labels that are **NOT** on the packaging, use the 'Certification value' attribute and enter 'SUSTAINABLE_PALM_OIL_RSPO'.

3.4.2 Impact on the population of certain fish species caught at sea

3.4.2.1 Ingredient origin declaration & Ingredient origin declaration language code

For the purposes of calculating the Green-score, the impact on the biodiversity of the fish population is only determined for wild fish caught at sea. For these fish ingredients derived from sea fishing, we need information on where and how the fish was caught. For this we use attributes 'Ingredient origin declaration' / 'Ingredient origin declaration language code attributes'.

For calculating the bonus malus of 'local sourcing of ingredients & environmental policies in the country of origin of the ingredients', you have already indicated where the fish was caught via attribute 'Ingredient origin declaration'.

Use the 'Ingredient origin declaration' attribute again to report how the fish was caught.

Fill in the [FAO fishing gear type and related FAO code](#) (cfr GDSN code list 'CatchMethodCodes') between brackets preceded by the words 'Caught with'

*e.g.: **Caught with** boat dredges (DRB)*

Remark: My Product Manager interface users can select the catch method for fish ingredients in line with above specified syntax from a My Product Manager pick list. This My Product Manager pick list 'fish and seafood ingredient catch method' can be found in annex 5.3.

The catch method too needs to be entered in just one language. Use the same language as the one you used to enter the catch zone. Use the 'Ingredient origin declaration language code' attribute to specify the language.

4 How to share the calculated Green-score via GS1 attributes?

Any party using or displaying the Green-score must enter into a licence agreement with the Green-score Collective. This agreement does not provide for any remuneration, as the Green-score is completely free of charge. The sole purpose of the agreement is to regulate the conditions for the use and display of the Green-score, in particular to ensure compliance with and protection of the methodology and graphic charter.

In order to share the Green-score of food products calculated in compliance with the 'Green-score' methodology of the 'Green-score Collective', use the following attributes:

- 'Certification agency': Enter '**Green-score Collective**' as the name of the organisation that sets the norm.
- 'Certification standard': Enter '**Green-score**' as the name of the certification standard.
- 'Certification value': enter the value of the calculated Green-score '**A+**', '**A**', '**B**', '**C**', '**D**', '**E**' or '**F**'

If the data supplier shares information on a calculated Green-score via MPM and/or GDSN, he is responsible for keeping the value entered up to date. Which is why we advise only sharing the value of the calculated Green-score via MPM and/or GDSN if the calculation was carried out by the data supplier himself or by a solution provider operating at the instruction of the data supplier.

When the Green-score is calculated by the data supplier, we advise the data supplier to share not only the calculated Green-score with the data receiver but also the Green-score specific related product information that was used for the calculation. This allows the data receiver to inform their customers not only about the calculated Green-score of the product itself but also to share more detailed information about the product. This meets the needs of consumers and the advice of the Green-score Collective to ensure maximum transparency regarding a product's Green-score.

All parties that wish to use the Green-score label to share the calculated Green-score with consumers via the printed packaging or by other analogue or digital channels, first need to register with the Green-score collective. For further details on this topic, please go to '[Green-score Collective site](#)' topic 'Registration'.

5 Green-score vs Eco-score

Due to a complaint from the organic association IFOAM, the French consortium that owns the Eco-score was required to change the name of the score. It will be updated from **Eco-score** to **Green-score**.

In France, it was legally established that the name **Eco-score** for food products must be permanently discontinued by **31 December 2024**. As of **1 January 2025**, this term may no longer appear on packaging, and the new name **Green-score** must be used.

In the Benelux, there is **no legal restriction** on the use of the term **Eco-score** for food products.

When the Eco-score label is displayed on your packaging and you want to share the Eco-score via GDSN, you should still use the term "**Eco-score**" in your product sheet:

- 'Name of certifying body': Eco-score Collective
- 'Certification standard': Eco-score
- 'Certification number': A



When your packaging has already been updated and includes the new Green-score label, you should use the new term "**Green-score**" to share the new score via GDSN.

- 'Name of certifying body': Green-score Collective
- 'Certification standard': Green-score
- 'Certification number': A+



If you only shared the product data required to calculate the Eco-score via GDSN, then you do not need to make any changes. The same data can be used to calculate the Green-score.

6 Annexes

6.1 My Product Manager 'fish and seafood ingredient commercial & scientific name' pick list.

In order to limit errors when completing attribute 'Ingredient name' for fish and seafood ingredients (see topic 3.3.1.2), My Product Manager interface users are offered below pick list from which they can select the correct commercial & scientific name for fish and seafood ingredients.

Picklist in excel format can be downloaded via this [link](#).

fish and seafood ingredient commercial & scientific name	
Queen scallop (<i>Aequipecten opercularis</i>)	Dover sole (<i>Microstomus pacificus</i>)
Starry ray (<i>Amblyraja radiata</i>)	Yesso scallop (<i>Mizuhopecten yessoensis</i>)
Antique ark (<i>Anadara antiquata</i>)	Ling (<i>Molva molva</i>)
Atlantic wolffish (<i>Anarhichas lupus</i>)	Chilean mussel (<i>Mytilus chilensis</i>)
Spotted wolffish (<i>Anarhichas minor</i>)	Blue mussel (<i>Mytilus edulis</i>)
Short-finned eel (<i>Anguilla australis</i>)	Japanese threadfin bream (<i>Nemipterus japonicus</i>)
Tusk(=Cusk) (<i>Brosme brosme</i>)	Norway lobster (<i>Nephrops norvegicus</i>)
Whelk (<i>Buccinum undatum</i>)	Common octopus (<i>Octopus vulgaris</i>)
Edible crab (<i>Cancer pagurus</i>)	Pink(=Humpback) salmon (<i>Oncorhynchus gorbuscha</i>)
Common edible cockle (<i>Cerastoderma edule</i>)	Coho(=Silver) salmon (<i>Oncorhynchus kisutch</i>)
Red snow crab (<i>Chionoecetes japonicus</i>)	Rainbow trout (<i>Oncorhynchus mykiss</i>)
Queen crab (<i>Chionoecetes opilio</i>)	Sockeye(=Red) salmon (<i>Oncorhynchus nerka</i>)
Atlantic herring (<i>Clupea harengus</i>)	Nile tilapia (<i>Oreochromis niloticus</i>)
Common shrimp (<i>Crangon crangon</i>)	European flat oyster (<i>Ostrea edulis</i>)
Cupped oysters nei (<i>Crassostrea</i> spp)	Northern prawn (<i>Pandalus borealis</i>)
Senegalese tonguesole (<i>Cynoglossus senegalensis</i>)	Pangas catfishes nei (<i>Pangasius</i> spp)
European seabass (<i>Dicentrarchus labrax</i>)	Short neck clams nei (<i>Paphia</i> spp)
Jumbo flying squid (<i>Dosidicus gigas</i>)	Softshell red crab (<i>Paralomis granulosa</i>)
Argentine anchovy (<i>Engraulis anchoita</i>)	Kiddi shrimp (<i>Parapenaeopsis stylifera</i>)
European anchovy (<i>Engraulis encrasicolus</i>)	Penaeid shrimps nei (<i>Penaeidae</i>)
Ensis razor clams nei (<i>Ensis</i> spp)	Giant tiger prawn (<i>Penaeus monodon</i>)
Alaska pollock(=Walleye poll.) (<i>Gadus chalcogrammus</i>)	Penaeus shrimps nei (<i>Penaeus</i> spp)
Pacific cod (<i>Gadus macrocephalus</i>)	Whiteleg shrimp (<i>Penaeus vannamei</i>)
Atlantic cod (<i>Gadus morhua</i>)	American sea scallop (<i>Placopecten magellanicus</i>)
Witch flounder (<i>Glyptocephalus cynoglossus</i>)	Argentine red shrimp (<i>Pleoticus muelleri</i>)
American lobster (<i>Homarus americanus</i>)	European plaice (<i>Pleuronectes platessa</i>)
East Asian bullfrog (<i>Hoplobatrachus rugulosus</i>)	Saithe(=Pollock) (<i>Pollachius virens</i>)
Argentine shortfin squid (<i>Illex argentinus</i>)	Blue swimming crab (<i>Portunus pelagicus</i>)
Northern shortfin squid (<i>Illex illecebrosus</i>)	Red swamp crawfish (<i>Procambarus clarkii</i>)
Skipjack tuna (<i>Katsuwonus pelamis</i>)	Raja rays nei (<i>Raja</i> spp)
Nile perch (<i>Lates niloticus</i>)	Frogs (<i>Rana</i> spp)
Megrimis nei (<i>Lepidorhombus</i> spp)	Greenland halibut (<i>Reinhardtius hippoglossoides</i>)
Yellowfin sole (<i>Limanda aspera</i>)	Japanese carpet shell (<i>Ruditapes philippinarum</i>)
Southern king crab (<i>Lithodes santolla</i>)	Atlantic salmon (<i>Salmo salar</i>)
Common periwinkle (<i>Littorina littorea</i>)	European pilchard(=Sardine) (<i>Sardina pilchardus</i>)
Mitre squid (<i>Loligo chinensis</i>)	Atlantic chub mackerel (<i>Scomber colias</i>)
Indian squid (<i>Loligo duvauceli</i>)	Atlantic mackerel (<i>Scomber scombrus</i>)
European squid (<i>Loligo vulgaris</i>)	Golden redfish (<i>Sebastes norvegicus</i>)
Angler(=Monk) (<i>Lophius piscatorius</i>)	Senegalese sole (<i>Solea senegalensis</i>)
Patagonian grenadier (<i>Macruronus magellanicus</i>)	Common sole (<i>Solea solea</i>)
Blue grenadier (<i>Macruronus novaezelandiae</i>)	Coastal mud shrimp (<i>Solenocera crassicornis</i>)
Haddock (<i>Melanogrammus aeglefinus</i>)	Subtruncate surf clam (<i>Spisula subtruncata</i>)
Shallow-water Cape hake (<i>Merluccius capensis</i>)	European sprat (<i>Sprattus sprattus</i>)
Deep-water Cape hake (<i>Merluccius paradoxus</i>)	Albacore (<i>Thunnus alalunga</i>)
North Pacific hake (<i>Merluccius productus</i>)	Yellowfin tuna (<i>Thunnus albacares</i>)
Jinga shrimp (<i>Metapenaeus affinis</i>)	Atlantic seabob (<i>Xiphopenaeus kroyeri</i>)
Southern blue whiting (<i>Micromesistius australis</i>)	Patagonian scallop (<i>Zygochlamys patagonica</i>)
Lemon sole (<i>Microstomus kitt</i>)	

6.2 My Product Manager 'fish and seafood ingredient catch area' pick list.

In order to limit errors when completing attribute 'Ingredient origin declaration' for fish and seafood ingredients (see topic 3.3.1.5), My Product Manager interface users are offered below pick list from which they can select the correct catch area for fish and seafood ingredients.

Picklist in excel format can be downloaded via this [link](#).

fish and seafood ingredient catch area	
Caught in Africa - Inland waters (01)	Caught in Bay of Biscay - North (27.8.a)
Caught in America, North - Inland waters (02)	Caught in Bay of Biscay - Central (27.8.b)
Caught in America, South - Inland waters (03)	Caught in Bay of Biscay - South (27.8.c)
Caught in Asia - Inland waters (04)	Caught in Bay of Biscay - Offshore (27.8.d)
Caught in Europe - Inland waters (05)	Caught in West of Bay of Biscay (27.8.e)
Caught in Oceania - Inland waters (06)	Caught in Portuguese Waters (Subarea 27.9) (27.9)
Caught in Former USSR area - Inland waters (07)	Caught in Portuguese Waters - East (27.9.a)
Caught in Antarctica - Inland waters (08)	Caught in Portuguese Waters - West (27.9.b)
Caught in Arctic Sea (18)	Caught in Azores Grounds and Northeast Atlantic South (Subarea 27.10)
Caught in Atlantic, Northwest (21)	Caught in North of Azores (Subarea 27.12) (27.12)
Caught in Atlantic, Northeast (27)	Caught in East Greenland (Subarea 27.14) (27.14)
Caught in Barents Sea (27.1)	Caught in Northeast Greenland (27.14.a)
Caught in Norwegian Sea, Spitzbergen, and Bear Island (Subarea 27.2)	Caught in Southeast Greenland (27.14.b)
Caught in Norwegian Sea (27.2.a)	Caught in Atlantic, Western Central (31)
Caught in Spitzbergen and Bear Island (27.2.b)	Caught in Atlantic, Eastern Central (34)
Caught in Skagerrak, Kattegat, Sound, Belt Sea, and Baltic Sea (Subarea 27.3) (27.3)	Caught in Mediterranean and Black Sea (37)
Caught in Skagerrak and Kattegat (27.3.a)	Caught in Western Mediterranean (Subarea 37.1) (37.1)
Caught in Sound (27.3.b)	Caught in Balearic (37.1.1)
Caught in Belt Sea (27.3.c)	Caught in Gulf of Lions (37.1.2)
Caught in Sound and Belt Sea or the Transition Area (27.3.b,c)	Caught in Sardinia (37.1.3)
Caught in Baltic Sea (27.3.d)	Caught in Central Mediterranean (Subarea 37.2) (37.2)
Caught in North Sea (Subarea 27.4) (27.4)	Caught in Adriatic (37.2.1)
Caught in Northern North Sea (27.4.a)	Caught in Ionian (37.2.2)
Caught in Central North Sea (27.4.b)	Caught in Eastern Mediterranean (Subarea 37.3) (37.3)
Caught in Southern North Sea (27.4.c)	Caught in Aegean (37.3.1)
Caught in Iceland and Faroes Grounds (Subarea 27.5) (27.5)	Caught in Levant (37.3.2)
Caught in Iceland Grounds (27.5.a)	Caught in Black Sea (Subarea 37.4) (37.4)
Caught in Faroes Grounds (27.5.b)	Caught in Marmara Sea (37.4.1)
Caught in Rockall, Northwest Coast of Scotland and North Ireland (Subarea 27.6) (27.6)	Caught in Black Sea (37.4.2)
Caught in Northwest Coast of Scotland and North Ireland or as the West of Scotland (27.6.a)	Caught in Azov Sea (37.4.3)
Caught in Rockall (27.6.b)	Caught in Atlantic, Southwest (41)
Caught in Irish Sea, West of Ireland, Porcupine Bank, Eastern and Western English Channel, etc (Subarea 27.7) (27.7)	Caught in Atlantic, Southeast (47)
Caught in Irish Sea (27.7.a)	Caught in Atlantic, Antarctic (48)
Caught in West of Ireland (27.7.b)	Caught in Indian Ocean, Western (51)
Caught in Porcupine Bank (27.7.c)	Caught in Indian Ocean, Eastern (57)
Caught in Eastern English Channel (27.7.d)	Caught in Indian Ocean, Antarctic (58)
Caught in Western English Channel (27.7.e)	Caught in Pacific, Northwest (61)
Caught in Bristol Channel (27.7.f)	Caught in Pacific, Northeast (67)
Caught in Celtic Sea North (27.7.g)	Caught in Pacific, Western Central (71)
Caught in Celtic Sea South (27.7.h)	Caught in Pacific, Eastern Central (77)
Caught in Southwest of Ireland - East (27.7.j)	Caught in Pacific, Southwest (81)
Caught in Southwest of Ireland - West (27.7.k)	Caught in Pacific, Southeast (87)
Caught in Bay of Biscay (Subarea 27.8) (27.8)	Caught in Pacific, Antarctic (88)

6.3 My Product Manager 'fish and seafood ingredient catch method' pick list.

In order to limit errors when completing attribute 'Ingredient origin declaration' for fish and seafood ingredients (see topic 3.4.2.1), My Product Manager interface users are offered below pick list from which they can select the correct catch method for fish and seafood ingredients.

Picklist in excel format can be downloaded via this [link](#).

fish and seafood ingredient catch method	
Caught with surrounding nets (01)	Caught with dredges (04)
Caught with lift nets (05)	Caught with harvesting machines - mechanised dredges (HMD)
Caught with surrounding nets - without purse lines (lampara) (LA)	Caught with boat dredges (DRB)
Caught with lift nets - boat-operated (LNB)	Caught with hand dredges (DRH)
Caught with lift nets - stationary, shore-operated (LNS)	Caught with gillnets and entangling nets (07)
Caught with surrounding nets - with purse lines (purse seines) (PS)	Caught with gillnets and entangling nets - driftnets (GND)
Caught with seine nets (02)	Caught with gillnets and entangling nets - set gillnets (anchored) (GNS)
Caught with seine nets - beach seines (SB)	Caught with gillnets and entangling nets - combined gillnets-trammel nets (GTN)
Caught with seine nets - danish seines (SDN)	Caught with gillnets and entangling nets - encircling gillnets (GNC)
Caught with seine nets - pair seines (SPR)	Caught with gillnets and entangling nets - trammel nets (GTR)
Caught with seine nets - scottish seines (SSC)	Caught with traps (08)
Caught with trawls (03)	Caught with traps - pots (FPO)
Caught with bottom trawls - otter trawls (OTB)	Caught with hooks and lines (09)
Caught with bottom trawls - beam trawls (TBB)	Caught with hooks and lines - handlines and pole-lines (mechanised) (LHM)
Caught with midwater trawls - otter twin trawls (OTT)	Caught with hooks and lines - handlines and pole-lines (hand operated) (LHP)
Caught with midwater trawls - pair trawls (PTM)	Caught with hooks and lines - drifting longlines (LLD)
Caught with bottom trawls - pair trawls (PTB)	Caught with hooks and lines - set longlines (LLS)
Caught with midwater trawls - otter trawls (OTM)	Caught with hooks and lines - trolling lines (LTL)