



The WISEcode *Standard*

Defining Non-Ultra Processed Food For Consumers

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Foreword

The Quest for a U.S. Standard

As of today, there is no single U.S. or globally accepted definition for Ultra-Processed Food (UPF). While federal agencies including the HHS, FDA, and USDA have recently moved to establish a national standard, the American consumer is currently navigating a marketplace without a compass.

Most current approaches fail because they penalize all processing rather than evaluating the micro-level quality of ingredients and their actual impact on human health. The most prominent existing system, NOVA, was the first major attempt to define UPF. However, it is too blunt for the American reality. Developed for a food culture centered on fresh ingredients, its strictest category treats almost all packaged goods as equally toxic.

In the United States, where 80% of our food is packaged, a strict adoption of NOVA "breaks" the grocery store. It labels everything from simple crackers to complex chemical formulations as the same "enemy," lacking the nuance to distinguish between a healthy packaged product and a "Bliss Point Trap" designed to override satiety.

Recent state-level definitions have attempted to fill this gap. While these are admirable steps for litigation and high-level policy, they are often too broad to serve as a practical guide for a family's daily shopping trip.

The WISEcode Approach: Surgical Precision

This Standard was developed to fill the void between broad academic theory and the daily reality of the American consumer. Rather than dismissing all processing or grouping entire categories of food as "bad," this Standard analyzes over 5,000 specific ingredients using the latest scientific research to rank them from "not harmful" to "very harmful."

By moving away from "category-level" condemnation and toward ingredient-level science, we can distinguish between a processed food that is safe and an ultra-processed product designed to be addictive.

This document provides a specification for that distinction—a tool for consumers to make informed choices, and a roadmap for the food industry to reformulate the 30% of grocery items that rely on the harmful elements of ultra-processing.

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SECTION 1:

Introduction

1.1 Background

The categorization of processed foods has historically relied on broad classification systems, most notably the NOVA classification system. While NOVA has been widely used in epidemiological research, its broad classification of "NOVA 4" (Ultra-Processed Foods or UPF) groups together the vast majority of packaged commercial foods. This lack of granularity fails to distinguish between products with vastly different nutritional profiles, processing levels, and health impacts.

This Standard establishes the definition and methodology for the WISEcode UPF™ (Wc-UPF) system. Unlike binary or quaternary systems, Wc-UPF is a high-resolution, ingredient-based approach designed to assess packaged processed foods with precision. This is a numeric Standard that differentiates foods based on a composite analysis of ingredient processing complexity, added sugar load, and the presence of specific ingredients with established safety concerns. This is not an "allowed ingredient / disallowed ingredient" approach more commonly adopted by other classification systems.

1.2 Rationale for High-Resolution Classification

The Wc-UPF model classifies foods by integrating ingredient-level processing, health relevance, and added sugar exposure into a single composite score. It is designed to provide higher resolution than the NOVA system, particularly within ultra-processed foods.

1.2.1 Weighted count of processed ingredients

Each ingredient is evaluated individually to determine whether it is processed, using a modified regulatory definition (e.g., addition of additives, removal or alteration of constituents, or significant physical/chemical processing).

Processed ingredients are assigned integer weights (0–3) reflecting both degree of processing and potential health concern, based on expert consensus and scientific evidence.

Examples include increasing weights from flour → starch → hydrolyzed starch, or from added sugars → caramel → synthetic food dyes. The base score is the sum of all weighted processed ingredients; unprocessed and minimally processed ingredients do not contribute.

1.2.2 Penalty for highly concerning ingredients

Certain ingredients with credible, significant safety or health concerns (e.g., titanium dioxide, specific dyes, nitrates/nitrites, partially hydrogenated oils) trigger an automatic classification as super-ultra-processed, regardless of the numeric score.

1.2.3 Added sugar energy penalty

The model incorporates the percentage of total energy derived from added sugars, recognizing metabolic risk independent of ingredient count. No penalty is applied below 20% of energy from added sugars. Above this threshold, penalties increase stepwise by 1 point per additional 10% of energy, up to a maximum penalty of 7.

1.2.4 Penalty for highly concerning ingredients

The combined score places foods into five processing levels:

- **Minimal:** 0–3
- **Light:** 4–6
- **Moderate:** 7–10
- **Ultra:** 11–15
- **Super-Ultra:** >15 or automatic assignment due to a highly concerning ingredient

1.3 Validation and Performance Metrics

The processing levels defined in this Standard have been statistically validated against objective nutritional markers:

- **Differentiation of NOVA 4:** In commercial datasets, 99% of fortified cereals and 99% of snack bars are classified as NOVA 4. The Wc-UPF Standard distributes these products across Minimal, Light, Moderate, Ultra, and Super-Ultra bands, enabling healthier reformulation targets.
- **Caloric Density Correlation:** Validation studies confirm a linear increase in average calories per serving (caloric density) across the Wc-UPF levels:
 - Minimal: 137 kcal/serving
 - Light: 149 kcal/serving
 - Moderate: 160 kcal/serving
 - Ultra: 179 kcal/serving
 - Super-Ultra: 201 kcal/serving

SECTION 2:

Scope and Field of Application

2.1 Scope

This Standard specifies the requirements for classifying food products into one of five distinct processing levels:

- Minimal (Score 0–3)
- Light (Score 4–6)
- Moderate (Score 7–10)
- Ultra (Score 11–15)
- Super-Ultra (Score >15 or presence of a Unique Ingredient of Concern)

2.2 Application

This Standard applies to:

- Pre-packaged foods and beverages sold in retail environments.
- Ingredient databases used for nutritional research.
- Reformulation benchmarks for food manufacturers.
- Consumer-facing nutritional guidance applications.
- Government (National and State level) definitions of processing levels of foods.

2.3 Exclusions

This Standard applies exclusively to the categorization of general consumer food products based on their level of processing. This Standard shall not be applied to the following categories, as their formulation requirements, regulatory frameworks, or intended uses differ fundamentally from general consumer foods.

2.3.1 Specialized Medical and Infant Nutrition

- **Infant Formula:** Products intended for consumption by infants (0–12 months) as a partial or sole source of nutrition.
- **Medical Foods:** Foods formulated to be consumed or administered enterally under the supervision of a physician and which are intended for the specific dietary management of a disease or condition (e.g., enteral formulas, meal replacements for metabolic disorders).
- **Formulated Liquid Diets:** Products intended as the sole source of nutrition for patients with limited capacity to consume or absorb ordinary foods.

2.3.2 Non-Food Consumables and Supplements

- **Dietary Supplements:** Vitamins, minerals, herbs and their extracts, amino acids, and other products intended to supplement the diet rather than serve as a conventional food or meal, typically regulated under distinct frameworks (e.g., DSHEA in the USA).
- **Alcoholic Beverages:** Beverages containing more than 0.5% alcohol by volume.
- **Pharmaceuticals and Over-the-Counter (OTC) Drugs.**

2.3.3 Animal Feed

- Any food, feed, or supplements intended for consumption by pets, livestock, or animals other than humans.

2.3.4 Unpackaged Raw Commodities

- Fresh produce (fruits, vegetables, fungi), meats, or seafood sold in bulk or unpackaged forms without a universal barcode/GTIN, as the Wc-UPF methodology relies on standardized data inputs (e.g., GTIN/UPC) to identify the food and determine the nutrient content.

2.4 Limitations of Use

2.4.1 Medical Disclaimer: The classification of a product as "Minimal," "Light," "Moderate," "Ultra," or "Super-Ultra" Processed under this Standard is a descriptive measure of industrial processing and ingredient complexity. It is not a medical claim, diagnosis, treatment, dietetic recommendation, or a substitute for professional medical advice.

2.4.2 Nutrient Adequacy: A favorable Wc-UPF score (e.g., Minimal or Light) does not guarantee nutritional adequacy, macronutrient balance, or microbiological safety. Conversely, a classification of "Ultra-Processed" does not inherently imply immediate toxicity but indicates a formulation architecture associated with industrial ultra-processing markers, with the potential for longer term health risk with repeated consumption.

SECTION 3:

Terms and Definitions

3.1 General Definitions

3.1.1 Added Sugar Load: The percentage of total energy (calories) in a food product derived explicitly from the weight of total added sugars in the finished product.

3.1.2 Canonical Name: The standardized, unique scientific or common name assigned to an ingredient for accurate identification and classification, distinguishing it from variable brand names, synonyms, trade names, or misspellings.

3.1.3 Compound Ingredient: An ingredient that is itself composed of two or more ingredients (e.g., "soy sauce" containing water, soybeans, wheat, salt). For the purposes of scoring, the parent "compound" name is not assigned a weight; only the individual sub-ingredients are evaluated and counted toward the final score.

3.1.4 Extract: An ingredient obtained by extracting components from a natural source (plant, animal, or mineral), often resulting in a more concentrated substance than the original raw material.

3.1.5 Food Additive: Any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological purpose results in it or its by-products becoming a component of such foods (Source: Codex Alimentarius).

3.1.6 Food Matrix: The physical and chemical structure of a food, including the nutrient interactions and spatial arrangement of compounds, which affects digestion, absorption, and physiological response.

3.1.7 Imputation: A data processing method used to estimate missing values (such as added sugar content) using standardized logic, category averages, or validated databases (e.g., USDA FoodData Central) when direct data is unavailable.

3.1.8 Industrial Ingredient: An ingredient produced at scale using industrial practices (such as chemical reactions, fractionation, refining, or purification). These ingredients may be chemically identical to substances found in nature but are processed in a manner not typically replicable in a domestic kitchen.

3.1.9 Natural Ingredient: An ingredient directly derived from a plant, animal, or mineral source that meets the technical criteria set forth in ISO 19657.

3.1.10 Processing Aid: Substances used during processing to fulfill a technological purpose but which do not remain in the final product or remain only in negligible amounts. Processing aids are excluded from scoring unless they leave functional residues (these are not present in the ingredient list).

3.1.11 Scorer: The qualified individual or automated system responsible for evaluating a product's ingredients and assigning processing levels according to this Standard.

3.1.12 Synthetic Substance: A substance that is not found in nature and is produced industrially, or a substance that is chemically identical to a naturally occurring substance but produced through chemical synthesis rather than extraction.

3.1.13 Traditional Methods: Processing techniques with a long history of safe use that generally preserve the food matrix, including mechanical extraction (pressing, grinding), fermentation, cooking, drying, and preservation methods, excluding chemical synthesis.

3.2 Ingredient Classifications

3.2.1 Fortificant, Unprocessed, or Minimally Processed Ingredient (No Health Concerns)

Ingredients that are either **fortificants** (e.g., essential vitamins/minerals, proteins, probiotics, FDA-recognized fibers) or are in a natural/minimally processed form using **traditional processes only** (e.g., washing, freezing, pasteurization, milling, grinding, fermenting, pressing, home cooking), **with no solvent extraction, no industrial functional modification, and no health concerns beyond normal consumption.**

- Ingredient Processing Level: 1

3.2.2 Isolated or Refined Ingredients (No Significant Health Concerns)

Ingredients that are **purified fractions** of whole foods (e.g., starch, sugar, refined seed oils), **or further modified** (e.g. hydrolyzed protein) **or synthetic but bioidentical** replicas of naturally occurring food compounds (e.g., citric acid and simple neutralized salts, vanillin), **or** ingredients produced through **industrial-scale separation, refinement, or synthesis** (e.g., malt extract, dextrose), **and are not associated with health concerns beyond normal consumption.**

- Ingredient Processing Level: 2

3.2.3 Undisclosed, Functionally Modified, Synthetic (Non-Bioidentical), or Controversial Ingredients

Ingredients that are **more formulation-dependent** and/or **engineered to change food properties**, including undisclosed blends, functionally modified ingredients, certain synthetic additives, and ingredients with potential health concerns under active scientific debate.

- Ingredient Processing Level: 3

3.2.4 Ultra-Processed Ingredient (High-Risk or Restricted/Banned/Heavily Regulated)

Ingredients that are associated with **high health risk** and/or **regulatory restriction**. This includes ingredients linked to severe adverse health outcomes (e.g., heart attack, stroke, cancer, organ failure) and ingredients that are **banned, restricted, or heavily regulated** in one or more of the following regions: **USA, UK, EU, Canada, Australia, and New Zealand**. Because these ingredients represent categorical concern rather than incremental processing, they are treated as the highest processing level regardless of other characteristics (e.g., industrial use, synthetic origin, or ambiguous naming that suggests a restricted/banned class).

- Ingredient Processing Level: 4

3.3 Abbreviations and Acronyms

The following abbreviations and acronyms are used throughout this Standard:

- **DSHEA**: Dietary Supplement Health and Education Act
- **DV**: Daily Value
- **EDTA**: Ethylenediaminetetraacetic Acid
- **FDA**: U.S. Food and Drug Administration
- **GRAS**: Generally Recognized As Safe
- **HHS**: U.S. Department of Health and Human Services
- **ISO**: International Organization for Standardization
- **NOVA**: A Brazilian food classification system, developed by researchers at the University of São Paulo, that categorizes foods according to ingredients in the ingredient list.
- **OTC**: Over-the-Counter (referring to non-prescription drugs)
- **QA**: Quality Assurance
- **SAB**: Scientific Advisory Board
- **SUPF**: Super-Ultra-Processed Food
- **UIC**: Unique Ingredients of Concern
- **UPF**: Ultra-Processed Food
- **USDA**: U.S. Department of Agriculture
- **Wc-UPF**: WISEcode Ultra-Processed Food Standard (The specific scoring system defined in this Standard)
- **GTIN**: Global Trade Item Number
- **UPC**: Universal Product Code

SECTION 4:

Standard Criteria: Ingredient Weighting Logic

This section defines high-level logic. For examples refer to category definitions below, and for Unique Ingredients of Concern refer to Schedule 1.

4.1 Ingredient Processing Level 1: Fortificant, Unprocessed or Minimally Processed (No Health Concerns)

- **Criteria:** Fortificants (e.g., essential vitamins/minerals, proteins, probiotics, FDA-recognized fibers) **and/or** unprocessed/minimally processed ingredients made using traditional methods only, with **no solvent** (excluding water) **extraction**, **no industrial functional modification**, and **no health concerns beyond normal consumption**.
- **Weight** = Level – 1 = 0

4.2 Ingredient Processing Level 2: Isolated or Refined Ingredients

- **Criteria:** Purified fractions of whole foods (e.g., starch, sugar, refined seed oils), **or further modified** (e.g. hydrolyzed protein) or **bioidentical synthetic** compounds found in food (e.g., citric acid; vanillin), or industrial-scale refined/separated/synthesized ingredients (e.g., dextrose, malt extract), **without significant health concerns beyond normal consumption**.
- **Weight** = Level – 1 = 1

4.3 Ingredient Processing Level 3: Undisclosed, Functionally Modified, Synthetic (Non-Bioidentical), or Controversial

- **Criteria:** Ingredients that are most often produced through industrial means, such as chemical additives that affect the color or flavor of a food, the shelf-life and other aspects. These ingredients are often associated with markers of toxicity and/or inflammation.
- **Weight** = Level – 1 = 2

4.4 Ingredient Processing Level 4: Ultra-Processed Ingredients of Concern (High-Risk or Restricted/Banned/Heavily Regulated)

- **Criteria:** Ingredients associated with severe health risks and/or those banned, restricted, or heavily regulated in USA/UK/EU/Canada/Australia/NZ.
- **Weight** = Level – 1 = 3
- Level 4 ingredients contribute both a standard processing weight (3) and activate the Super-Ultra Flag (+16), reflecting categorical concern rather than incremental processing.

SECTION 5:

Definitions, Rationale and Protocols

5.1 Ingredient Processing Levels, Weights, and Rationale

All ingredients must be assigned an Ingredient Processing Level and an associated processing weight.

Table 1. Ingredient Processing Levels and Weights and Rationale

Ingredient Processing Level	Label	Processing Weight	Rationale
1	Fortificant, unprocessed, or minimally processed (no health concerns)	0	Fortificants and ingredients in natural or traditionally processed forms only (e.g., canned tomatoes, frozen berries, lentils, eggs, honey, cinnamon, sea salt, pasteurized milk, whole wheat flour, apple cider vinegar, orange juice; fortificants such as essential vitamins/minerals, proteins, probiotics, FDA-recognized fibers like acacia/gum arabic, beta-glucan, cellulose, guar gum, inulin/inulin-type fructans, pectin, polydextrose, psyllium husk, resistant dextrin/maltodextrin), with no solvent (excluding water) extraction, no industrial functional modification, and no health concerns beyond normal consumption.
2	Isolated or refined ingredients	1	Purified fractions of whole foods and/or industrially separated, refined, or synthesized ingredients (e.g., starch, sugar, refined seed oils, dextrose, malt extract), or further modified (e.g. hydrolyzed protein) including bioidentical synthetic replicas of naturally occurring food compounds (e.g., citric acid and simple neutralized salts, vanillin), without significant health concerns at typical intake levels.
3	Undisclosed, functionally modified, synthetic (non-bioidentical), or controversial	2	Ingredients that are formulation-dependent and/or engineered to change food properties, including undisclosed blends (e.g., “fudge topping,” “butter flavor”), functionally modified ingredients or functional additives (e.g., hydroxylated lecithin; hydrolyzed flour), non-bioidentical synthetics (e.g., polysorbates, saccharin), and controversial ingredients under active scientific debate (e.g., HFCS, caramel color, sulfites, TBHQ). If assigned due to ambiguous naming, this must be disclosed in the rationale.

4	High-risk or restricted/banned/heavily regulated ingredient of concern	3 (+ Flag)	Ingredients linked to severe health risk and/or banned, restricted, or heavily regulated in one or more target regions (USA, UK, EU, Canada, Australia, New Zealand) (e.g., brominated vegetable oil, partially hydrogenated oils, titanium dioxide, aluminum lake pigments, propylparaben, BHA, BHT, azodicarbonamide, bromated flour).
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Notes

- Level 4 ingredients are the primary candidates for the **Unique Ingredients of Concern (UIC)** list in Schedule 1.
- The processing weight is used directly in the Wc-UPF calculation.

5.2 Ingredient Processing Assignment Protocol

Scorers must follow these steps when assigning an ingredient to a Processing Level:

1. Identify the ingredient

- Use the most specific and canonical name available.
- Note common label synonyms (e.g., sugar, sucrose).

2. Assign a baseline Processing Level

- Match the ingredient to the criteria in Table 1.
- If unsure between two levels, choose the more processed level unless a written justification is recorded.

3. Check UIC status

- If the ingredient appears on the UIC list in Schedule 1, it must be assigned Level 4 and tagged as UIC in the database, even if its baseline level would otherwise be lower.

4. Handle compound declarations

- For compound ingredients such as “seasoning (salt, sugar, spices),” either:
 - Expand into sub-ingredients if data are available,
OR
 - Assign the compound to the highest relevant Processing Level present in the group.
 - Deduplicate the list: Ensure each unique chemical or culinary substance is only counted once, regardless of how many times it appears on the label or within different sub-components.

5. Record rationale

- Attach the appropriate standard rationale template for the level.
- Add one or two sentences of ingredient specific context if needed.

6. Update governance records

- If a new ingredient type is encountered, a provisional entry is created, reviewed, and then promoted to the Master Rationale Database.

5.3 Borderline Examples

These examples guide consistency:

- Industrial fermentation produces an ingredient that closely resembles traditional fermented products: usually Level 1.
- Protein concentrates and isolates with mainly physical fractionation: Level 2. If chemically modified or heavily texturized: Level 3.
- Novel additives with incomplete safety data: default Level 3 until reviewed for possible Level 4 and UIC status.

5.4 Added Sugar Penalty

Definition

Added Sugar Load is the percentage of total energy in a product that comes from added sugars.

Calculation

For each product:

- Let kcal_added_sugars be calories from added sugars per serving.
- Let kcal_total be total calories per serving.

Then:

$$\% \text{ energy from added sugar} = (\text{kcal_added_sugars} \div \text{kcal_total}) \times 100$$

Penalty Table

Assign the added sugar penalty P_{sugar} as follows:

% of energy from added sugar	P_{sugar} (penalty points)
<20%	0
20 to 29%	1
30 to 39%	2
40 to 49%	3

50 to 59%	4
60 to 69%	5
70 to 79%	6
80% or more	7

5.5 Unique Ingredients of Concern (UIC)

Definition

Unique Ingredients of Concern are ingredients with significant safety concern (e.g., carcinogenicity, genotoxicity, serious regulatory concern).

Application Rule

- If a product contains no UIC ingredients:
 - Compute the Wc-UPF score as:
 - $\text{Wc-UPF score} = \text{Sum of all Processing Weights} + \text{Sugar Penalty}$
- If a product contains one or more UIC ingredients:
 - Add 16 to the original Wc-UPF calculation:
 - $\text{Wc-UPF score} = \text{Sum of all Processing Weights} + \text{Sugar Penalty} + 16$

5.5 Unique Ingredients of Concern (UIC)

See Schedule 1.

SECTION 6:

Calculation Methodology

6.1 The Formula

$$Wc-UPF_{weighted} = \sum (N_i \times (i - 1)) + P_{sugar}$$

Where:

- The sum is from $i=2$ to 4
- N_i = The count of unique ingredients at Processing Level _{i}
- i = The Processing Level (from 2 to 4).
- P_{sugar} = The Added Sugar Penalty (0 – 7).

6.3 Final Score

$$\text{Processed Level Score} = \begin{cases} Wc-UPF_{weighted} + 16 & \text{if } N_4 > 0 \\ Wc-UPF_{weighted} & \text{otherwise} \end{cases}$$

6.4 Sample Calculation: "Strawberry Flavored Yogurt"

Ingredients (Weights):

- Cultured Milk (0) — Level 1
- Sugar (1) — Level 2
- Strawberries (0) — Level 1
- Modified Starch (2) — Level 3
- Natural Flavor (2) — Level 3
- Red 40 (3) — Level 4 (UIC)
- Potassium Sorbate (2) — Level 3

Step 1: Sum of Weights

$$0 + 1 + 0 + 2 + 2 + 3 + 2 = 10$$

Step 2: Sugar Penalty: Product contains 32% energy from added sugar.

$$P_{sugar} = 2$$

Step 3: Check SUPF Trigger: Red 40 is a Level 4 ingredient.

SUPF Penalty = 16

Final Score Calculation:

Score = Sum of Weights + Sugar Penalty + SUPF Trigger

Score = 10 + 2 + 16 = 28

Classification: Super-Ultra-Processed

SECTION 7:

Data Governance and Sanitation

Commercial data inputs require sanitation before scoring.

7.1 Required Data Clean-up Actions

- **Compound Parsing:** Ingredients listed as "Seasoning (Salt, Sugar)" must be split.
- **Prohibited Daily Values (QA check):** Flag any record displaying a % Daily Value (DV) for Trans Fat or Total Sugar.
- **Deduplication:** After parsing compound ingredients, any duplicate entries for the same canonical Name (e.g., "Coconut Oil" and "Organic Coconut Oil") shall be treated as a single occurrence for scoring purposes.

SECTION 8:

Interpretation Thresholds

Name | Score Range | Description |

Minimal | 0 – 3 | Ingredients are typically whole foods, simple culinary ingredients, and one or two slightly processed ingredients. |

Light | 4 – 6 | Typically foods with at least 6 ingredients but generally not more than 12, no more than 2 additives, some added sugar may be present. |

Moderate | 7 – 10 | Typically foods with approximately 10 ingredients, 1, 2 or 3 additives and anywhere from 0% to 60% of the calories derived from added sugars. These may contain zero-calorie artificial sweeteners as well as natural flavors and/or emulsifiers, or possibly a single artificial color. |

Ultra | 11 – 15 | Typically foods with at least a dozen ingredients, including artificial colors and/or flavors and often with added sugars. These may contain zero-calorie artificial sweeteners, natural flavors, emulsifiers and artificial preservatives. |

Super-Ultra | > 15 | Similar to Ultra, but with even more ingredients and industrially produced additives. Typically these foods have at least a dozen ingredients, including artificial colors and/or flavors and often with added sugars. These may contain zero-calorie artificial sweeteners, natural flavors, emulsifiers, artificial preservatives, and thickeners. |

8.1 Verification Status

Products classified as **Minimal** (Level 1), **Light** (Level 2), or **Moderate** (Level 3) are eligible for **Non-UPF Verification**, provided they contain no ingredients from the Unique Ingredients of Concern (UIC) list. Products classified as **Ultra** or **Super-Ultra** do not qualify.

SECTION 9:

Governance and Evolution Protocol

To ensure long-term credibility and transparency, this Standard shall be maintained as a "living document" that evolves with nutritional science.

9.1 The Evolution Protocol

The Standard shall be subjected to a defined methodology for how future scientific discoveries are incorporated.

- **Scientific Advisory Board (SAB):** A body of 25 scientists shall be engaged to provide ongoing evaluation of the protocol.
- **Annual Review:** The SAB shall convene annually to review new data regarding ingredient safety and any relevant published science on food and health from the preceding year.

9.2 The Transparency Log

A public "Change Log" shall be maintained for The Standard. Any change to an ingredient's classification/weighting (e.g., banning or unbanning) must be accompanied by a specific disclosure with full scientific reasoning and relevant citations.

APPENDIX:

Schedule 1

Unique Ingredients of Concern (UIC) Table

Ingredient name	
2,4,5-Trihydroxybutyrophenone (Thbp)	Artificial Color
Acetyl Benzoyl Peroxide	Azo Dyes
Activated Charcoal	Azodicarbonamide (Ada)
Alum	Benzophenone
Aluminum	Benzoyl Peroxide
Aluminum Calcium Silicate	Boric Acid
Aluminum Lake Fd&C Blue No. 1	Bromated Flour
Aluminum Lake Fd&C Blue No. 2	Brominated Soybean Oil
Aluminum Lake Fd&C Red No. 40	Brominated Vegetable Oil
Aluminum Lake Fd&C Yellow No. 5	Burnt Alum
Aluminum Lake Fd&C Yellow No. 6	Butylated Hydroxyanisole (Bha)
Aluminum Phosphate	Butylated Hydroxymethyl Phenol (4-Hydroxymethyl-2,6-Di-Tert-Butylphenol)
Aluminum Starch Octenylsuccinate	Butylated Hydroxytoluene (Bht)
Aluminum Sulfate	Butylparaben
Ammonium Alum	Calcium Bromate
Apricot Kernels	Calcium Cyclamate
Arnica Flower	Canthaxanthin

Carbon Monoxide	Eugenyl Methyl Ether (Synthetic)
Carmoisine	Fd&C Green 4
Cbd (Cannabinoid)	Fd&C Green No. 3
Certified Fd&C Colors	Fd&C Lakes
Charcoal Powder	Fd&C Red No. 1
Chlorine	Fd&C Red No. 10
Chlorine Dioxide	Fd&C Red No. 2
Cochineal Red A	Fd&C Red No. 3
Copper (Iii) Oxide	Fd&C Red No. 4
Coumarin	Fd&C Yellow No. 3
Cyclamates	Food Black 1
Cyclamic Acid	Food Blue 5
D&C Colors (Lakes)	Food Brown 3
D&C Green No. 5	Garcinia Cambogia Extract
D&C Yellow Lake No. 8	Graviola Leaf Powder
Dimethylamylamine (Dmaa)	Green Color
Erythritol	Grill Flavor
Ethoxyquin	Guiaic Gum
Ethyl Acrylate (Synthetic)	He Shou Wu
Ethylene Glycol	Heptylparaben
Ethylparaben	Hexamethylenetetramine

Hickory Smoke Flavor	Orange Color
Kava/Kava Kava	Parabens
Liquid Smoke	Partially Hydrogenated Canola Oil
Lithol Rubine Bk	Partially Hydrogenated Coconut Oil
Lye	Partially Hydrogenated Cottonseed Oil
Ma Huang	Partially Hydrogenated Lard
Melatonin	Partially Hydrogenated Palm Kernel Oil
Mesquite Smoke Flavor	Partially Hydrogenated Soybean Oil
Mesquite Smoke Powder	Partially Hydrogenated Soybean/Cottonseed Oil
Methyl P-Hydroxybenzoate	Partially Hydrogenated Tallow
Methylene Chloride	Partially Hydrogenated Vegetable Oils
Mica	Partially Hydrogenated Vegetable Shortening
Morpholine	Peru Balsam
Mucuna Pruriens	Peru Balsam Oleoresin
Myrcene	Petrolatum
Nitrate/Nitrite	Potassium Alum
Nitrites (Synthetic Form)*	Potassium Bromate
Nitrogen Dioxide	Potassium Nitrate
Octyl Gallate	Potassium Nitrite
Olestra	Propylene Glycol
Orange B	Propylene Oxide

Propylparaben	Sodium Nitrite
Pulegone (Synthetic)	Sodium Silicoaluminate
Pyridine (Synthetic)	Sodium Tetraborate
Pyroligneous Acid Extract	Stearyl Tartrate
Quinoline Yellow	Talc
Rectified Turpentine	Thiodipropionic Acid
Red Color	Titanium Dioxide
Red Yeast Rice	Toluene
Rosin And Rosin Derivatives	Tonka Bean/Extract
Shark Cartilage	Trans Fats
Silver	Turpentine Gum
Smoke Flavor	Urea
Sodium Alum	Vegetable Carbon
Sodium Aluminum Phosphate	Whale Oil
Sodium Aluminum Salt	White Color
Sodium Cyclamate	Wood Smoke
Sodium Ethylparaben	
Sodium Lauryl Sulfate	
Sodium Methylparaben	
Sodium Nitrate	
Sodium Nitrate/Nitrite	