FoodPrint

FOODPRINT API

The impact of every recipe, right inside your software

Carbon footprint, Nutri-Score, environmental score and allergens, calculated automatically from your technical sheets, with no double entry.

The FoodPrint API connects to your production management software or ERP. Your recipes and portion sizes are analysed automatically, and the results flow back to the tools your teams already use. This is what makes deployment realistic across hundreds of sites.

FOR EVERY RECIPE

Complete indicators, calculated dish by dish

Carbon footprint

In kg CO_2e per portion, with the contribution of each ingredient so you know where to act.

Nutri-Score

Calculated with the algorithm in force since 2025, with nutritional values per portion and per 100 g.

Environmental score

Beyond carbon: biodiversity, seasonality and origin of products.

Allergens and diets

The 14 regulated allergens detected in declared ingredients, plus vegetarian, vegan and pork-free dishes.

Composition

Share of fruit and vegetables, pulses, animal and plant proteins, red meat per portion.

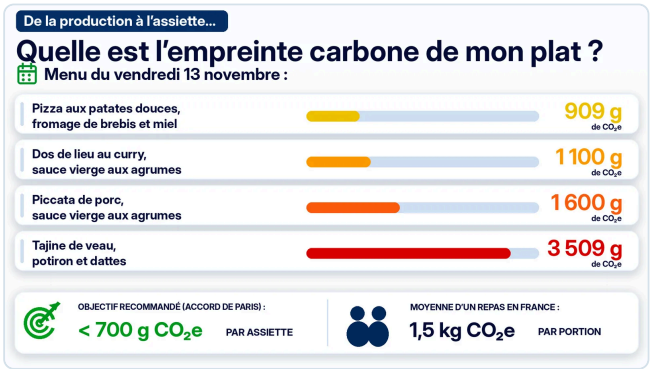
Reliability score

The quality of the match between your ingredients and the reference databases, for every result.

WHAT THE API GENERATES

Ready-to-use outputs

- **Diner labelling** for the daily menu, generated from a list of recipes.
- **PDF reports in your brand colours**, ready to share with your clients or attach to your tender responses.
- **Excel exports** for a collection of recipes, for your analyses and reporting.
- **A comparison between two dishes**, to guide menu planning.
- **Nutritional alerts** on very salty or very sugary dishes.



Example of diner labelling generated automatically from the daily menu.

Calculation method based on Agribalyse (ADEME) and the CIQUAL table (ANSES).

www.foodprint.eco

IMPLEMENTATION

A simple integration, in four steps

1
Connection

The API connects to your production software or ERP. A file import also lets you get started quickly.

2
Matching

Each ingredient is linked to the right references, with a reliability score. We validate the matches with you.

3
Calculation

Each recipe is analysed, and the results are sent back to your tools whenever a recipe is created or updated.

4
Labelling and steering

Diner labelling, reports and dashboards are available for all your sites.

FOR YOUR TECHNICAL TEAMS

Built for your IT department

- REST API in JSON format, with interactive documentation.
- API key authentication for system-to-system exchanges.
- Import of your existing technical sheets.
- The same data for the API, the web platform and the reports.
- Your recipes remain your property, processed in line with the GDPR and never shared with other clients.
- Support for your IT team throughout the implementation.

SIMPLIFIED RESPONSE EXAMPLE

```
// Recipe analysis
{
  "recipe": "Seasonal vegetable lasagne",
  "portion_g": 350,
  "carbon_footprint_kg_co2e": 0.8,
  "nutri_score": "A",
  "environmental_score": "B",
  "allergens": ["gluten", "milk", "eggs"],
  "vegetarian": true,
  "contributions": [
    { "ingredient": "cheese", "share": 0.62 },
    { "ingredient": "pasta", "share": 0.21 }
  ],
  "reliability": 0.92
}
```

Illustrative example. The exact format is provided with the documentation.

CSR teams

Reliable data for carbon accounting, sustainability reporting and target tracking, across all sites.

Sales teams

Impact reports in your brand colours for your clients, and precise figures for tender responses.

Production teams

The impact of every recipe in the technical sheets, with concrete ideas for improvement.

A result measured in the field

In a corporate restaurant, FoodPrint labelling increased the share of vegetarian dishes chosen by 18% over six months, at constant prices, and avoided 2 tonnes of CO_2e.

Let's talk about your integration

In 30 minutes, we review your situation and your information system.

Elisa Jourde, Founder and CEO
elisa.jourde@foodprint.eco
Mathias Bossaerts, CTO
mathias.bossaerts@foodprint.eco