



# 02

## CONTENTS

Welcome	02
<b>Association News:</b>	
From and for our members ...	03
From the EuroFIR AISBL Office	06
EU-funded projects: Updates	08
Save the dates	11



## WELCOME

Welcome to our Autumn newsletter with news from our members and the office. WE are pleased to announce two new EU projects – the Nascent project for SMEs on nutritional labelling procedures and software and SEAFOODTOMORROW that will start towards the end of the year. There are a quite a few conferences and meetings coming up where EuroFIR work will be presented including the 12th International Food Data conference (Argentina), IMEKO FOODS (Thessaloniki) and EuroFoodChem XIX (Budapest) so hope to see some of you at these events. We have also started planning for next year's Food Forum in Brussels so would be pleased to receive your ideas and suggestions for training and topics for the scientific seminar so send these to [secretariat@eurofir.org](mailto:secretariat@eurofir.org).

› Paul Finglas, President and Managing Director

# ASSOCIATION NEWS:

## from and for our members and associates

› **Event invitation from MITOEAGLE** - [www.mip2017.eu](http://www.mip2017.eu)

Mitochondrial Physiology: The role of mitochondria in lifestyle and metabolic syndrome  
Dpt. of Physiology, Faculty of Medicine in Hradec Králové, Charles University (CZ) is pleased to invite you to the 12th Conference on Mitochondrial Physiology (15-17th November 2017, Hradec Králové, CZ). The conference will focus on the role of mitochondria in lifestyle and metabolic syndrome, where nutrition and food composition have an important role.

› **News from BNF (UK) Multi-disciplined science approach improves diet and health**



Researchers in nutrition science disciplines have delivered some of the most significant positive impacts on human health this century, according to 'Nutrition science past and future: Celebrating a multi-disciplined approach' [<http://bit.ly/2eKVdRo>] published by the British Nutrition Foundation (BNF). The 50th anniversary Special Issue of Nutrition Bulletin charts progress in knowledge about diet and health, through the work of eminent experts, and the role of BNF over the last 50 years in helping to disseminate evidence-based findings and making nutrition science accessible to all.

› **News from Institute for Food Technology – FINS (Novi Sad, RS)**

FINS has been taking part in the EU-funded project MyNewGut (Microbiome's influence on energy balance and brain development/function put into action to tackle diet-related diseases and behaviour - [www.mynewgut.eu](http://www.mynewgut.eu)). The main focus is how the human gut microbiota and its genome (microbiome) influence obesity, behavioural- and lifestyle-related disorders, and vice versa. MyNewGut also plans to identify specific dietary strategies related to gut microbiome, design and development of new food products that could impact long-term health positively. FINS specifically has a role in developing a probiotic yogurt drink with new bacterial cultures.

› **News from MRI (DE) - Nutrition Monitoring – Challenges and Developments (Max Rubner-Institute in Karlsruhe, DE - 9-11th October 2017)** - [www.max-rubner-conference.de](http://www.max-rubner-conference.de)

The scientific programme will cover key topics in nutrition monitoring from recruitment to new assessment methods, the potential of metabolomics in identifying biomarkers, and aspects of harmonisation in Europe, including developments in data sharing within the scope of 'open access'. In the final session, we will take the opportunity to develop visions that might result in future networking, or new initiatives. Keynote speakers will address each topic with an introductory lecture, which will be followed by presentations including practical examples. The conference will begin with an overview of nutrition monitoring from the US perspective, followed by the EU and German perspectives.



# 03





› News from SSN - Release of the new Swiss Food Composition Database V5.3 - [www.naehrwertdaten.ch](http://www.naehrwertdaten.ch)

The Swiss Food Composition Database has been revised and contains new analysed data on the vitamin and mineral contents of cereal products, pulses and vegetables available in Switzerland. New foods have also been included.

› News from Slovak University of Agriculture in Nitra (SK) - Bringing together experts on nutrition, food quality and consumer health issues - <http://bit.ly/2xCoJAl>



AgroBioTech Research Centre of SUA in Nitra held a meeting 'Towards food, nutrition and health research infrastructure', under the auspices of the Rector Dr.h.c. prof. Ing. Peter Bielik. The meeting was co-organised with Wageningen University (NL) and Quadram Institute (UK). These institutions were represented by Karin Zimmermann (WU) and Paul Finglas (QIB), who introduced the mission and aims of the consortium Food, Nutrition and Health Research Infrastructure (FNHRI).

The consortium focuses on creation of a nutrition-, food- and healthcare-systems research infrastructure for consumer health. The concept has been led by Denmark, Netherlands, Italy and the United Kingdom and, subsequently, extended to include France, Sweden, Norway, Finland, Slovakia and Slovenia. SUA in Nitra presented Slovakia to consortium in 2016 by signing the memorandum of understanding for the AgroBioFood platform in collaboration with National Agricultural and Food Centre and the association Bioeconomy Cluster. The platform is supported by the Ministry of Education, Science, Research and Sport of the Slovak Republic, which issued a Letter of Acceptance recognising it as an expert partner for research and development in the field of foodstuffs and biotechnology and, at the same time, as an official representative of the Slovak Republic in relation to European and international initiatives and programmes.

› New FAO/INFOODS food composition databases

FAO/INFOODS has published an updated version of their Food composition database for biodiversity (BioFoodComp4.o) and Analytical food composition database (AnFood2.o), both available free-of-charge from <http://bit.ly/2wXixG6>. The databases are global repository of analytical data on food biodiversity (BioFoodComp4.o) or any other food (AnFood2.o) of acceptable data quality. This time, analytical data for pulses have been added, which form the basis of the FAO/INFOODS Global food composition database for pulses and the FAO/INFOODS Global database for pulses on dry matter basis.

› **IV National Dietary Survey in Italy (IV SCAI)** - <http://bit.ly/2iNHOr5>



The Council for Agricultural Research and Economics (CREA) has launched the IV Food Conservation Study in Italy (IV SCAI), developing a system to conduct the survey based on harmonised methods recommended by EFSA.

The aim of the survey is to collect food data and assess energy and nutrient adequacy, exposure to harmful chemicals, and the environmental impact of diet. The results will be used to develop policies that maintain or improve dietary choices, as a key tool for implementing guidelines for healthy eating, managing dietary exposure, and assessing environmental impact of food consumption. The survey tools were verified, and pictures of foods and dishes were revised. The software system and the underpinning databases were checked for missing values and new food products added. The study comprises two cycles, one collecting dietary data for children aged three months to nine years and the second, children and adults (10-74 years). Food intakes for children will be recorded using two repeated non-consecutive intake diaries while two non-consecutive 24h recall interviews will be used for those aged 10-74 years. Food propensities will be also recorded for rarely consumed foods, which may not be captured otherwise. Socio-demographical and cultural variables and physical activity information will also be collected.

The Ministry of Health, the Higher Institute of Health and CREA - Food and Nutrition have also signed a letter of intent regarding an innovative training course, using a range of approaches (e-learning, face-to-face, off-line interactive). Focusing on experiential components, trainees will gain a high level of specialisation in collecting dietary data using harmonised and/ or standardised methods. A high degree of motivation is an important factor in managing complex methodologies, so recruitment is targeting nutritionists, dieticians, and healthcare professionals. The first group of trainees is currently completing a pilot study for dietary data collection amongst children.

› **Science and technology options assessment (STOA platform of the European Parliament)**

**Workshop: Health systems for the future, 8th June 2017, Brussels (BE)**

The objective of the workshop was to offer an opportunity to discuss issues such as improving the governance of health system and care services, and data collection and information channels to allow comparisons across service providers, and increase citizens' participation. Chaired by Paul Rübige (MEP, DE), and moderated by Professor Helmut Brand (International Health at Maastricht University, NL), participants also discussed emerging vulnerabilities in European health systems and how better policy might support health system resilience.

Paul Finglas attended because of the obvious link with RICHFIELDS, which is designing a platform to collect and share consumer-generated about food behaviours.

For more information visit <http://bit.ly/2zJwQIA>



05



# ASSOCIATION NEWS:

## from the EuroFIR AISBL Office

› WHO Training Workshop on Standardisation of food composition tables reflecting sugar, TFA, SFA, and salt content (Amman - JO, 19-20th April 2017)

The workshop was organised by WHO in collaboration with the UK's Quadram Institute (formerly Institute of Food Research) and was attended by partners involved in the preparation and updating of food composition tables. Training included international standards and new chemical analysis techniques for salt, fat (SFA, TFA), sugar and vitamin D. A previous workshop (Morocco in September 2016), attended by Paul Finglas, reviewed food composition tables used by countries in North Africa and the Middle East, and recommended training should take place for those responsible for standardisation of food composition tables in the region. WHO and FAO recognised the need for updating and compiling regional food composition data, reflecting global recommendations and evidence, and equipping experts in the region with knowledge and skills on new standards of food composition tables. The training aimed to help countries in the Eastern Mediterranean Region to develop, implement and monitor food and nutrition policies, and assess the nutritional status of their populations. An update and a compilation of regional food composition data is also needed in the region, which can be used for product development, food labelling and related regulatory measures for promoting healthy diet as well as complying with national and international standards.



> EuroFIR Staff ...

<-- **Leaving the office:** Studentship: Ebru Melekoğlu (5th June - 1st September 2017)



Ebru is a PhD student in the Nutrition and Dietetics Department at Hacettepe University in Ankara (TR). As well as being a postgraduate student, she also works as a research assistant in the same department. Ebru joined EuroFIR on an Erasmus+ studentship for three months (5th June to 1st September 2017), and has worked on identifying potential new Members, communications and social media activities, and Food Chemistry. As a student, Ebru has had first-hand experience of exploitation of food composition databases and uses of the EuroFIR tools. She also gained experience of academic publishing processes and started learning French. Ebru said, *“my experience with EuroFIR not only gave me opportunities to grow in my professional life, but also in my personal life. Living and working in a new culture was a truly enriching experience”*.

--> **Joining the office:** Marija Ranic, Technical Business Development Manager (NASCENT)

Marija obtained her Doctorate at Belgrade University (RS) on the reuse of products obtained during food processing as functional food ingredients for health promotion. Previously, she worked as a scientific associate at the Institute for Medical Research, Centre of Research Excellence in Nutrition and Metabolism (IMR, RS), and participated in many national and international projects including six FP6 and FP7 EU-funded projects, as a researcher and a dissemination manager. Marija is an experienced nutritional scientist with 14 peer-reviewed publications and many published abstracts. As a part of CAPNUTRA's network leading team for Central and Eastern Europe, she has also been involved in many capacity development activities in nutrition.



Marija joined EuroFIR in September 2017 as the Innovative Associate for NASCENT and will be responsible for developing nutritional labelling software and claims services.

o **Maternity leave:** Vivien Burch (Food Chemistry, Manuscripts Assistant)



Congratulations to our colleague Vivien and her husband on the birth of Stanley Walter Burch, a brother for William, who arrived 21:29 on 23rd July 2017, the day before his Mum's maternity leave began ...



07

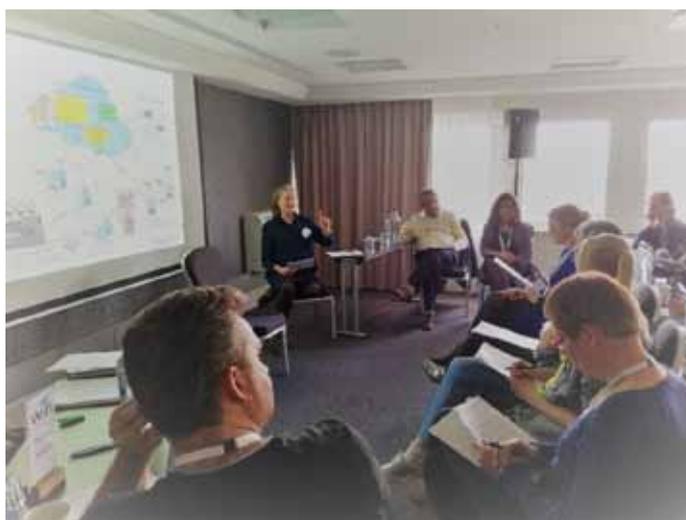


# ASSOCIATION NEWS:

## EU-funded projects: Updates

› **Research infrastructure on consumer health and food intake using e-science with linked data (RICHFIELDS): Stakeholders' Workshop (2-4th April 2017, Brussels - BE)**

The main objective of this workshop was to reflect on the scientific aims and vision, and the work performed thus far in RICHFIELDS. Recommendations from this workshop will help shape the design of the consumer-generated data platform, particularly with respect to the core offerings and governance. Many of the challenges related to food (including nutrition) and health are inherently inter-disciplinary and multi-sectoral. The EU has a strong track record of coordination amongst Member State research providers and users, and an important role in delivering research and demonstrating international leadership in innovation for economic and societal benefits through sustainable economic growth and employment, and enhanced health and well-being. Thus, stakeholders were organised in three groups: researchers, consumer representatives including public health and government, and biotech industries. Others represented dietetic, food composition, public health and regulatory sectors. Beneficiaries represented expertise in psychology and policy, diet and health research, communications, dietetics and nutrition, and law. Before lunch, participants focused on the visions and activities of RICHFIELDS. In the afternoon, participants considered how RICHFIELDS might best motivate users to collaborate and share or donate their data and potential barriers that could inhibit this, whether the core offering meets the needs of users, and if there is sufficient value for business operators and/ or consumers. Delegates also discussed the proposed governance model, and the key requirements to promote cooperation across the wider community.



The next workshop will take place in Brussels on 11-12th December 2017.

*If you are interested in attending or interested in learning more about RICHFIELDS and its activities, please contact Dr Siân Astley ([sa@eurofir.org](mailto:sa@eurofir.org)), visit [www.richfields.eu](http://www.richfields.eu) or follow us at [@SciFoodHealth](#) and/ or [LinkedIn](#).*

› REFRESH Food Waste 2017 Multi-stakeholder Conference – 18th May 2017, Berlin (DE)



This conference brought together leading researchers and organisations in food waste prevention, reduction and valorisation, and topics for discussion included social entrepreneurship, economics of food waste, consumer behaviour, food packaging policy, prevention of food waste and business practices as well as reuse,

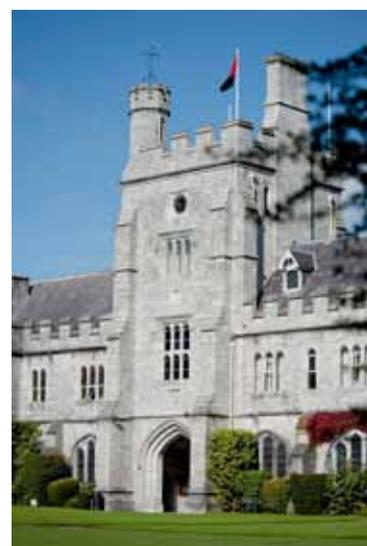
reduction and valorisation. Beneficiaries presented the latest results and ongoing work in REFRESH, and winners of the REFRESH contest for food waste solutions presented their projects. There were several interactive networking sessions bringing together practitioners with policy-makers and entrepreneurs. The Innovator Fair offered delegates a chance to explore successful food waste initiatives from across Europe.



For more information visit <http://eu-refresh.org/conference2017>  
REFRESH Food Waste 2017 Conference Proceedings: <http://bit.ly/2wCYZno>  
Extended conference programme: <http://bit.ly/2gAvVFs>  
REFRESH interim results: <http://bit.ly/2w1OJ6n>

› ODIN Final Conference: Vitamin D & Health in Europe: Current and Future Perspectives  
Tuesday 5th-Wednesday 6th September 2017, Cork (IE)

Hosted by the Cork Centre for Vitamin D and Nutrition Research (UCC, IE), this international scientific conference was the final event for ODIN, Food-based solutions for optimal vitamin D nutrition and health through the life cycle, which was funded by the European Commission. The project consisted of multi-disciplinary teams from 30 partners in 18 countries, and aimed to provide high-quality scientific evidence to underpin food-based strategies for prevention of vitamin D deficiency in Europe. The conference highlighted recent vitamin D research findings from ODIN but also more widely. Four plenary sessions and a special workshop covered topics ranging from dietary requirements for vitamin D, food strategies and novel food solutions for tackling inadequacy of vitamin D intake and status, vitamin D in relation to adult health as well as infant and maternal health outcomes. In addition to the plenary invited speakers, a number of abstracts submitted for posters were promoted to short oral presentations; more than 40 posters were also presented addressing many vitamin D-related topics. Overall, the conference offered participants a great opportunity to share and discuss recent progress in vitamin D research in Europe.



09



10



› Nutritional labelling software and claims: Service, training and innovation offering to SMEs and industry [NASCENT]

NASCENT aims to develop and extend nutritional labelling software and claims service for food businesses including SMEs, based on a pilot offering in the UK and Ireland. Activities are a direct exploitation of research and expertise within EuroFIR, especially in terms of food composition data available via FoodEXplorer, algorithms and standardisation of recipe calculation as well as our SME network. The extended service will provide an accredited nutritional labelling service for food producers using an existing software platform that will go beyond the automated services currently available. NASCENT is also expected to have a societal benefit for SMEs that often have limited resource and technical knowhow, and compliance with changing legislation can be a tipping point for the ongoing success. Consumers will benefit from the provision of accurate, high-quality nutritional information helping them choose more healthy foods. Funding is provided for the Innovation Associate, Marija Ranic, to develop procedures for accreditation of the software system, business planning and scoping for extending the service to other EU MS, specifically but not exclusively Belgium, the Netherlands, Czech Republic, Germany, Switzerland and Italy.



#### September 2017

**When:** 29-30th September 2017

**What:** 10th EFAD Conference – The Future is Now

**Where:** Rotterdam, NL

#### October 2017

**When:** 1st-6th October 2017

**What:** 14th International PostGraduate Course:  
Production and use of food composition data in  
nutrition

**Where:** Wageningen University, NL

**When:** 3rd October 2017

**What:** EUFIC 2017 Annual Conference

**Where:** Brussels, BE

**When:** 12th October 2017

**What:** Tackling childhood in Europe through  
awareness and prevention conference

**Where:** Brussels, BE

**When:** 11-13th October 2017

**What:** 12th International Food Data Conference  
and International Congress of Nutrition including  
the joint EuroFIR/ Metrofoods/ RICHFIELDS Food  
Metrology, Food Composition and Intake  
workshop

**Where:** Buenos Aires, AR

#### November 2017

**When:** 6-8th November 2017

**What:** RICHFIELDS Consortium Meeting

**Where:** Lyon, FR

**When:** 11-12th December 2017

**What:** RICHFIELDS 3rd Stakeholders' Workshop

**Where:** Brussels, BE

#### December 2017-January 2018

The EuroFIR Office will be closed  
25-29th December with only limited staff  
available on 18th-22nd December 2017 and  
1st-5th January 2018

#### April 2018

**When:** 9-13th April 2018

**What:** EuroFIR Food Forum 2018

**Where:** Brussels, BE



EuroFIR AISBL 40 Rue Washington 1050 Brussels Belgium

Telephone: +32 26 26 29 01

Numero d'entreprise: 811.804.183

VAT: BE0811.804.183

For further general information, please contact: [secretariat@eurofir.org](mailto:secretariat@eurofir.org)

For technical and membership enquiries, please contact Angelika Mantur: [am@eurofir.org](mailto:am@eurofir.org)

[www.eurofir.org](http://www.eurofir.org)



@EuroFIRAISBL



[www.facebook.com/Eurofir](http://www.facebook.com/Eurofir)



[www.linkedin.com/company/  
eurofir-aisbl](http://www.linkedin.com/company/eurofir-aisbl)