



EuroFIR AISBL Newsletter

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02



Festive greetings!

Welcome to our last newsletter of 2017. We are pleased to include a brief update on members' activities and introduce some new members.

The team has been to a number of interesting scientific and policy meetings and conferences in Belgium as well as further afield. We also report on developments with the REFRESH database and recently launched Community of Experts; the latter attracting much attention from the EU Commission, so please take a look.

Two new EU-funded projects started in the last quarter of the year: NASCENT on nutritional labelling and SEAFOODTOMORROW on fish technologies and health.

Also, please note the dates for the EuroFIR Food Forum including the General Assembly in April 2018 (Brussels), as it would be great to see more members attend.

Finally, on behalf of the EuroFIR Office and the Directors, I would like to warmly wish all our members and collaborators a very merry and restful Christmas and happy New Year.

[Paul Finglas, President and Managing Director](#)

ASSOCIATION NEWS:

News and updates from and for members



›› National Agricultural and Food Centre - Food Research Institute (VUP, SK) FAO INFOODS Seminar (Bratislava SK, 8th February 2017)

The national seminar introduced uses of food composition data including FAO INFOODS collection and compilation of analytical food composition data in Europe and Central Asia (see below). The purpose of this seminar was to raise awareness of the importance and use of national food composition databases and inform stakeholders about the collection and compilation of high quality food composition data in Slovakia as well as discuss possible future collaboration and funding. The seminar was attended by 64 delegates representing research including analytical laboratories, government, nutritionists and food businesses.

›› Collection of food composition data in the region of Europe and Central Asia

10 countries from Europe and Central Asia (Belarus, BG, HR, HU, Kazakhstan, Moldova, Russia, SK, TR and Ukraine) have compiled analytical food composition data using the FAO/INFOODS Compilation Tool. This activity was coordinated by National Agricultural and Food Centre – Food Research Institute (VUP, SK), as part of the FAO INFOODS-funded project ‘*Collection and compilation of analytical food composition data in the region of Europe and Central Asia*’. Altogether, entries for 1208 foods have been added with information sourced from peer-reviewed articles and other scientific work, laboratory reports, etc. During compilation, data were checked against original sources, according to FAO INFOODS guidelines, by Slovak compilers. These data could be used as a basis for national food composition databases, updating of existing national food composition tables in participating countries, subject to future funding. Such projects are essential for countries that do not have national food composition tables or databases as well as for developed countries that otherwise lack up-to-date, documented (high-quality) food composition data in national food composition tables or databases.

For more information contact: Anna Giertlová (pbid@vup.sk)



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>> IMEKOFOODS Conference: Metrology promoting standardization and harmonization in food and nutrition (Thessaloniki GR, 1st-4th October 2017)

The third IMEKOFOOD conference brought together scientists developing methods that reveal qualitative characteristics of foods, refresh our knowledge or explore innovation around measurement of food components and contaminants. More than 280 participants attended from 22 countries with 80 oral and 78 poster presentations under topics including FoodOmics where, under Food Composition Databanks, 'Development of FoodEXplorer – A EuroFIR data interchange tool for searching and retrieving multiple food composition databases' (Westenbrink et al. 2017) was presented by Agnes Kadvan (CAPNUTRA, RS) and introduced the mission and work of EuroFIR in field of harmonisation and standardisation of food composition databases. The presentation also described collection of more than 30 global food composition datasets and implementation of a quality management system as well as simultaneous search, data comparison and download functionalities.

For more information visit: <http://imekofoods3.web.auth.gr>

Link to presentations: <http://bit.ly/2BMzSkn> (Members only, after log-in)

>> Update of the New Zealand food composition database (Plant & Food Research, NZ)



The New Zealand food composition database (NZFCD) contains information on the nutrient and non-nutrient composition of foods commonly consumed by New Zealanders, which is used by a variety of stakeholders including government, health, research and food business sectors as well as the public. NZFCD has been managed jointly by the Ministry of Health and Plant & Food Research for more than two decades, providing a national source of independent, reliable and up-to-date information with the aims of increasing numbers of foods represented with validated data for 85 core components (including energy, proximates, minerals, vitamins, fatty acids, cholesterol, caffeine and derived components such as density, edible portion and common standard measure) by analysis, calculation or borrowed from reliable sources; and making the NZFCD freely available and easily accessible to all users. The latest version of the database (2016 Version 01), the Concise New Zealand Food Composition Tables (12th Edition 2016), Nutrition Information Panel (NIP) 2016 and the FOODfiles 2016 Manual were released on 3rd May 2017, and the FOODfiles contain up to 360 components for 2631 foods, including entries for 109 new foods and 106 updated foods.

To access NZFCD visit: www.foodcomposition.co.nz

» 12th International Food Data Conference (Buenos Aires AR, 11-13th October 2017)

The theme of the 12th International Food Data Conference was 'From food composition to better policies and programmes in nutrition and agriculture' and topics included methodologies for food composition data, processed foods, retention factors, new food composition data and databases, use of food composition data, food classification and food matching, and biodiversity.

EuroFIR was represented by talks on 'Harmonised value documentation in FoodEXplorer' (Susanne Westenbrink, RIVM NL), 'EuroFIR GAMA Wiki for analytical measurements' (Isabel Castanheira, INSA PT), 'Food matching tools as part of a future European Food, Nutrition and Health Research Infrastructure' (Paul Finglas, QIB UK & EuroFIR BE), and 'An automated food matching approach' (Karl Presser, ETHZ & Premotec CH).

Oral and poster presentations showed that analytical work is done, mainly on a small scale in many countries, which means harmonising procedures and sharing results would facilitate better use of data and add value to the activities. The new research, approaches and tools presented could be developed further, and interest was expressed in an ingredient tool to estimate amounts from label data. EuroFIR could have a role in extending cooperation in sampling and analyses projects.

Read the full report at: <http://bit.ly/2BLtp98> (Members' area, after log-in)

» Food metrology, food composition and intake Satellite workshop at the 12th IFDC & International Congress of Nutrition (Buenos Aires AR, 14th October 2017)

Organised by EuroFIR in collaboration with METROFOODS and RICHFIELDS, the aims of the workshop were to introduce the concept of research infrastructures in Europe, describe approaches used by METROFOOD, EuroFIR and RICHFIELDS, and explain how these activities might help researchers.

There were 27 participants from Europe (10), USA (1), Nigeria (1), Chile (2), Argentina (6), Ecuador (3), Kenya (1), Australia (1) and India (2) representing food, nutrition and health research institutes or universities, and the food industry. Chaired by Paul Finglas (QIB UK & EuroFIR BE), speakers included Claudia Zoani (ENEA IT), Isabel Castanheira (INSA PT), Susanne Westenbrink (RIVM NL), Karl Presser (ETHZ & Premotec, CH) and Bent Egberg Mikkelsen (Aalborg University DK), and topics included metrology in the food sector (Claudia Zoani & Isabel Castanheira), analytical methods and reference materials for food composition studies (Isabel Castanheira and Paul Finglas), measurement uncertainty, and the FoodCASE database management system for food composition and consumption data (Karl Presser).

Discussions focused on the need for greater collaboration and how research infrastructures might become genuine international platforms. The need for better standardisation and harmonisation of data was recognised as well as the demand for improved tools and services.

Link to presentations: <http://bit.ly/2BBZgsb> (Members only, after log-in)



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ASSOCIATION NEWS:

New members and commercial clients

>> New members following the GCRF Workshop (19-20th April 2017 - Amman, Jordan)

Following the '*Standardisation of Food Composition Tables Reflecting Sugar, TFA, SFA, Salt Content*' (see Newsletter 20, September 2017), several organisations joined EuroFIR as members. We would like to welcome:

- Joint Research Unit in Nutrition and Food, Regional Designated Center of Nutrition, Rabat (Morocco)
- Nutrition Unit, Division de la Santé Maternelle et Infantile, Direction de la Population, Ministère de la Santé, Rabat (Morocco)
- Analytical Platform, Ibn Tofall University, RDC-Nutrition, Rabat (Morocco)
- National Nutrition & Food Technology, Research Institute (NNFTRI), Shahid Beheshti University of Medical Sciences, Tehran (Iran)
- Department of Human Nutrition, University of Agriculture, Peshawar (Pakistan)
- National Nutrition Institute, Cairo (Egypt)
- Environmental and Life Science Research Center, Kuwait Institute for Scientific Research (KISR), Kuwait
- Institut National de Nutrition & de Technologie Alimentaire, Tunis (Tunisia)
- United Arab Emirates University, Al Ain (United Arab Emirates)
- Department of Nutrition and Food Technology, University of Jordan
- Ministry of Health (Bahrain)
- National Chemical Laboratories (Sudan)

>> Danone Nutricia Research (FR)

Dr Bridget Holmes from the Global Nutrition Department, based in the South of Paris, identified EuroFIR as a key source of validated food composition information. Danone uses food composition data in multiple ways, but mainly for the calculation of energy and nutrient content of foods and beverages consumed in dietary surveys. It is, therefore, essential that the data are reliable and updated regularly for accurate assessment of intake. Danone is a global food company focused on health through dairy, plant-based products, water and specialised nutrition for early lives and patients with a broad range of medical conditions, and research and innovation are at the heart of its mission. Danone Nutricia Research employs 1500 staff in five research centres and 55 R&I branches around the world. Their activities contribute to delivering safe, healthy and enjoyable food products, firmly rooted in scientific and technological knowledge, and a thorough understanding of local dietary habits and practices.



www.danone.com

› **European Federation of Health Products Manufacturers Associations** - www.ehpm.org

EHPM (BE) was created in 1975 and represents the interests of 1750 specialist health product manufacturers and distributors in 14 Europe countries. More than 90% of their members are SMEs. The association works for appropriate regulatory framework throughout the EU for members' products and promotes industry best practices for product quality and safety. EHPM is also a member of UEAPME (European Association of Craft, Small and Medium-Sized Enterprises), the European SME umbrella organisation. Through their member associations, EHPM aims to provide consumers with safe, science-based, high-quality products as well as accurate and helpful information about nutritional value and use. EHPM believes that appropriate EU legislation for food supplements must be developed to prevent barriers to trade and ensure consumer choice. EHPM cooperates actively with the European Commission, the European Parliament, national governments, relevant trade associations and consumer groups, leading scientists and international contacts to reach consensus.



› **Food Technology and Biotechnology, University of Zagreb (HR)** - www.pbf.unizg.hr

Faculty of Food Technology and Biotechnology is a higher education institution and the centre for education of experts in food technology, biotechnology and nutrition in the Republic of Croatia. The study of nutrition was introduced in 1984 and is organised at three levels, BSc., MSc. (2005) and PhD (2007). FTB employs 244 staff of which 168 are research and teaching staff. International collaboration reflects participation in international research projects, and FTB aims to create new knowledge and ideas by fostering critical thinking and creativity as well as innovation for industry.



› **Ispra - Joint Research Centre (IT)** - <http://bit.ly/2BND2UP>

As the European Commission's science and knowledge service, the Joint Research Centre (JRC) supports EU policies with independent scientific evidence throughout the whole policy cycle. JRC collaborates with more than a thousand organisations worldwide and offers access to many JRC facilities through collaboration agreements. Their work has a direct impact on the lives of citizens by contributing research outcomes that support a healthy and safe environment, secure energy supplies, sustainable mobility and consumer health and safety.

› **University of Brescia (IT)** - <https://en.unibs.it>

The mission of University of Brescia (UNIBS) is to focus activities on health and wealth of people in the surrounding environment, through integration of cultural and scientific areas that are the hallmark of the University, and collaboration with national and international partners working in the health, economic-industrial and socio-institutional fields to generate knowledge, educate the new generations and participate actively in the progress of Brescia, Italy and globally.



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>> **Istanbul Zaim University (TR)** - www.izu.edu.tr

Istanbul Zaim University (IZU) aims to educate virtuous and distinguished leaders who embrace the values of our civilization, generate knowledge, serve humanity and shape the future. Their goal is to become one of Turkey's top research universities that stands out with its academic and physical infrastructure, highly-preferred graduates, and the publications regarded as main source of reference. IZU has a nutrition, food science and food composition research laboratory and are developing a food composition database with nutritional values for dishes popular in Turkish cuisine (including vitamins and amino acids).



>> **Healthium (PT)** - <https://nutrium.io>

Healthium is a software developer, author of Nutrium-a software for nutritionists, dietitians and clinics that aims to simplify their most complex tasks, like the creation, planning and analysis of meal plans. It also features a mobile app for the patients.



>> **Terram Bubulae SL (ES)**

Terram Bubulae SL is a start-up software developer for the Symbiotic App. It is currently under development and aims to facilitate easy assessment of nutrition, using the food composition databases and barcodes from commercially available foods.

>> **Philips GmbH (AT)** - www.philips.at

Philips is a leader in healthcare technology. The company, aims to improve people's health, and provide them with appropriate products and solutions at all stages along the health continuum: during healthy living but also prevention, diagnostics, therapy and home care. Foundations for the development of these integrated solutions are advanced technologies and a deep understanding of the needs of healthcare professionals and consumers. The company is a leader in diagnostic imaging, vision-based therapy, patient monitoring and health IT, consumer health care and home care products.



>> **AbbVie (US)** - www.abbvie.com

AbbVie is a highly-focused research-driven biopharmaceutical company that employs around 29000 scientists, researchers, communicators, manufacturing specialists and regulatory experts globally. They develop new approaches to address health issues, from life-threatening illness to chronic conditions, targeting specific difficult-to-cure diseases where they can leverage core R&D expertise. They are working to create solutions that go beyond treating the illness to have a positive impact on lives, societies- and science.



ASSOCIATION NEWS:

News from the office

>> Food Forum 2018, 10-12th April 2018, Brussels (BE)

This event will include a half a day seminar on 'An update on food composition and intake data and tools in Europe and beyond', meetings for the expanding FoodCase User Group, and the FoodComp and Technical Working Group, the Annual General Assembly and, possibly, some training elements, so please send us your ideas!

>> EuroFIR AISBL: New Directors required

Several of our directors have expressed a desire to step down after two terms of service. Thus, we are seeking 2-3 new directors from Ordinary and Full Members to join the Board from April 2018 for three years.

For an informal discussion, contact Paul Finglas (pf@eurofir.org).

>> Congratulations!

Angelika Mantur and Mathieu Vierendeel were married on 21st July 2017 in Lipowy Most (PL). We would like to take this opportunity to congratulate Angelika and Mattieu, and wish them every happiness!



>> Biotechnology and Biological Science Research Council (BBSRC) Global Challenges Research Fund (GCRF) Africa

Quadram Institute Bioscience (QIB, Norwich, UK) has been awarded a £250,000 BBSRC GCRF Impact Acceleration Account Extension (GCRF IAAE) Award to continue research projects addressing nutrition and health in Africa. Alongside other experts, and working with FAO/WHO, QIB will carry out training, sharing their knowledge and skills, to help improve African food composition data and tools.

This will underpin the development and implementation of local food and nutrition policies, regulatory measures and health advice. QIB's Food Databanks National Capability will work with experts from South Africa, Nigeria and EuroFIR to develop the workshop programmes and activities, including pilot sampling and analysis, inventories of researchers, methods and laboratories to support existing and new food composition data.

For more information about Global Challenges Research Fund visit: <http://bit.ly/2AdbtqQ>



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>> 14th International Postgraduate Course on the Production and Use of Food Composition Data in Nutrition (Wageningen NL, 1st-6th October 2017)

Angelika Mantur-Vierendeel attended the Graduate School VLAG annual training course on the production and use of food composition data in nutrition, organised in co-operation with the Division of Human Nutrition of Wageningen University (NL). These data are an essential tool for nutritionists, especially those concerned with monitoring adequacy of dietary intake, for linking diet to health and disease, diet planning and prescription, education, food security, and for trade, export and legislation. The course attracted 19 participants from around the world, including those involved in nutritional database programmes as analysts, compilers of food composition databases, and users wanting to better understand how databases are prepared and the constraints upon their use. This year, the organisers shortened the duration to one week, meaning the programme was very intense, but it remained a highly interactive mixture of lectures, assignments, e-learnings and group work.



>> 10th EFAD Conference: Future is now (29-30th September 2017, Rotterdam NL)

The European Federation of the Associations of Dietitians annual conference for dietitians and other health professionals, at the World Trade Center (Rotterdam NL), was attended by 400 delegates from around Europe. The event focussed on the future of dietetics profession and included a very broad poster session that gave EuroFIR a chance to present 'Consumer health and food research: Using e-science better', describing the activities of RICHFIELDS, and 'Food, Nutrition and Health Research Infrastructure: Underpinning future professional practice', considering the wider food landscape. This conference was the perfect opportunity to discuss how using sources, such as wearables and smart phones, which offer real-time and real-world monitoring of behaviours, create new opportunities for research and how a FNH-RI would help food businesses, researchers and health professionals including dietitians to deliver scientifically-validated personalised services that could boost user- and consumer trust, and empower development of new and better tools for consumers.

For more information visit:

<http://bit.ly/2k2FTGq> (Friday) and <http://bit.ly/2B5Z6x6> (Saturday)



›› **EUFIC 2017 Annual Conference: Trust in science in the post-fact era**
(Brussels BE, 3rd October 2017)

Marija Ranic attended the EUFIC 2017 Annual Conference (<http://bit.ly/2wu1fMW>), which brought together more than 120 attendees from different fields interested in trust (in science). It has been suggested that, in a 'post-fact' era, people are no longer convinced by lengthy factual arguments, but are instead swayed by emotion. This conference explored this social environment and discussed how we can establish a new factual era. Keynote speakers included Fiona Lethbridge (Science Media Centre, UK), Alexander Gerber (University of Rhine-Waal, DE), Anthony Warner (writer and chef, UK), Bart Penders (Maastricht University, NL) and Bülent Çaplı (Bilkent University, TR), shedding light on the news media landscape and where science stories and sensationalist headlines come from. The take-home message was the need for scientists and science communicators to engage directly with the media and help journalists with stories.



›› **Harnessing Research and Innovation for FOOD 2030: A Science Policy Dialogue**
(Brussels BE, 16th October 2017) - <http://bit.ly/2kiISJh>

On the World Food Day, Marija Ranic attended a one day conference disseminating successful European Research and Innovation (R&I) initiatives that have contributed to the ongoing science-policy dialogue in the area of food nutrition and security. This event provided stakeholders with a platform to assess the current state of European research, innovation and investment, and explored future needs for sustainable and healthy nutrition, climate-resilience and environmental sustainability, resource efficiency, innovation and empowerment of communities. Experts included John Bell (Directorate-General for Research and Innovation, BE), Louise Fresco (Wageningen University & Research, NL), Tassos Haniotis (Directorate-General for Agriculture, BE), Cristina Amaral (FAO Liaison Office with the European Union and the Kingdom of Belgium, BE), Walter Van Dyck (Vlerick Business School, BE) and Carmen Lamacchia (University of Foggia, IT).



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>> How can we achieve healthier and more sustainable lifestyles in Europe in 2040?
(Brussels BE, 26th September 2017) - <http://bit.ly/2AAtL2q>



INter-sectoral Health Environment Research for InnovaTions (INHERIT), an H2020-funded research project, aims to change lifestyles and behaviours whilst considering the socio-economic context in which people live, and support transition to more sustainable societies. INHERIT had explored what kinds of policies, practices, and innovations that contribute to lifestyle and behaviour change, protect the environment, improve health and contribute to greater health equity. Sidonie Pauchet attended the INHERIT workshop bringing together more than 50 participants from civil society, European institutions, national health institutes and ministries to brainstorm, debate and advance four scenarios for a more sustainable future in Europe.

ASSOCIATION NEWS: EU-funded Project Updates

>> REFRESH: Food waste composition database

One third of food produced for human consumption is lost or wasted globally, which amounts to about 1.3 billion tonnes per year. REFRESH aims to contribute significantly towards the objective of reducing food waste across the EU by 30% by 2025 (ca. 25-40 million tonnes of food not being wasted in 2025) and maximise the value of unavoidable food waste and packaging materials. As part of valorisation of waste streams and co-products (WP6), the top 80 products and their associated waste streams (291) were identified, based on consumption volume and environmental impact. This information was used by Quadram Institute (UK) and EuroFIR (BE) to develop a user-friendly internet-based state-of-the-art database (FoodWasteExplorer), which has now been established on the EuroFIR server. It will be made more widely available in 2018, providing compositional data for evaluating food waste, addressing quality, safety, sustainability, legislation and costs.

>> REFRESH Online Community of Experts to tackle food waste in Europe

A new digital network has been launched to encourage collaboration and bring together expertise from Europe and beyond in a focussed response to the global issue of food waste. The Community of Experts (CoE) aims to help drive action at every level of the supply chain by empowering individuals, organisations and nations through the sharing of skills, knowledge and resources needed to act against food waste.

For more information visit <http://bit.ly/2AU9tnd> and www.refreshcoe.eu



› Nutritional labelling software and claims: Service, training and innovation offering to SMEs and industry [NASCENT] - EC Training (Berlin DE - 14-16th November 2017)

Siân Astley and Marija Ranic attended the first IMP₃rove DACAPO Seminar for Innovation Associates. Topics included transparency in innovation management performance, business impact and key performance indicators) and engaging the organisations in innovation. The seminar was a fantastic opportunity for exchange amongst the Innovation Associates and supervisors from different projects.

› New EU-funded project: Nutritious, safe and sustainable seafood for consumers of tomorrow (SEAFOODTOMORROW) [Grant Agreement No. 773400]



SEAFOODTOMORROW, an H2020-funded Innovation Action, aims to validate and optimise commercial

solutions for improving the socioeconomic and environmental sustainability of the seafood production and processing industry, while contributing to product quality and safety. The project focus is on sustainable production of nutritious and safe seafood products from demonstration to first application in the market, based on eco-innovative, sustainable solutions for marine and aquaculture-derived food products and nutrients.

This project will take into account impacts across different regions and population segments as well as the specificities of different types of seafood, across a range of activities such as utilisation of agro and seafood by-products to develop sustainable feeds for aquaculture, fortification of new products with essential nutrients, reduced salt content and increased digestibility and attractiveness, prevent/remove contaminants, and optimise sensors and biosensors for the assessment of safety.

The consortium is comprised of 19 R&D organisations, 4 associations and 13 SMEs. EuroFIR is involved either through the provision of nutritional information and, more specifically, stakeholder engagement and dissemination of outputs for exploitation. Siân Astley and Angelika Matur-Vierendeel attended the kick-off meeting at the Instituto Português do Mar e da Atmosfera in Lisbon (PT, 21st-23rd November 2017).





December 2017

When: 11-12th December 2017

What: RICHFIELDS Stakeholder workshop

Where: Brussels, BE

When: 13th December 2017

What: EuroFIR Executive Board Meeting

Where: Brussels, BE

December 2017-January 2018

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

April 2018

When: 10-12th April 2018

What: EuroFIR Food Forum 2018

Where: Brussels, BE



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