



EuroFIR

European Food Information Resource



**EuroFIR Association Internationale
sans but-lucratif (EuroFIR AISBL)**

Annual Report 2022

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www.eurofir.org

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Presidents' Welcome

EuroFIR is a teenager; 13 years since its foundation in 2009 and, like teenagers, some characteristics are strongly embedded whilst there are also changes on the horizon.

2022 has for the most part been (new) normal working practices. EuroFIR Belgium-based staff have returned to the two days a week, subject to project and stakeholder meetings. Whilst the team enjoy working from home, which supports focused work and helps with that elusive work:life balance, being in the office means some discussions are quicker and easier even if the commute is harder. During 2022, EuroFIR also hosted two EIT Food RIS interns and they met colleagues in person, and were able to work closely with mentors to develop skills and new knowledge. EuroFIR was also pleased to participate in EIT Food RIS4Ukraine and welcomed Yevheniia Kotiakhova in late 2022 for four months (December-March inclusive); she will remain with the Association until September 2023 as a staff member. It remains to be seen whether EuroFIR will host interns in 2023, because of changes in the EIT Food RIS scheme, but the Association continues to support paid internships for individuals to gain experience of working in challenging interdisciplinary environments.

EuroFIR is fortunate to have two senior researchers (Paul Finglas and Siân Astley) who can lead on the (seemingly) endless and highly competitive search for new project funding. In 2022, EuroFIR was again invited to join more consortia than it was possible to participate in. Eight were identified as likely to be fruitful and five were successful.

Three of these started in 2022 (ALLIANCE A paradigm shift in the food supply chain systems management for the combat against food fraud; FISHEUTRUST European integration of new technologies and social-economic solutions for increasing consumer trust and engagement in seafood products; Data4Food2030 Pathways towards a fair, inclusive and innovative Data Economy for Sustainable Food Systems) whilst the other two (WASTELESS Waste quantification solutions to limit environmental stress and WATSON Fair, healthy and environmentally-friendly food systems from primary production to consumption) started in early 2023. In addition, EuroFIR also started work on two EFSA tenders secured in 2021, one on novel strategies for predicting (food protein molecule) allergenicity and the other that considers creation of an Open Access EU food composition database. Collectively, these mean EuroFIR remains financially secure in the immediate term (positive surplus and reserve), but the work required by the whole team to achieve this, in parallel with completing tasks for existing projects, is colossal and well above what might be expected from a microSME, especially when you consider that membership income has been maintained, and client numbers have increased year-on-year and pay-per-view income is growing steadily, despite challenging economic circumstances globally. EuroFIR's reputation continues to grow as evidenced by the increasing number of new EC proposal invitations from food, nutrition and ICT domains. Proposals where data is key include food traceability and food systems.

Presidents' Welcome

So, what is changing? In 2022, Paul Finglas (Managing Director) notified the Membership that he would step down as Managing Director at the 2023 General Assembly, although he will remain a Director with responsibility for Research & Innovation Strategy and finances. Further, Sidonie Pauchet (Office and Projects Manager) will assume tasks related to Secretary of the Association, freeing up time for Siân Astley (Senior Researcher & Communications Manager) to adopt roles previously undertaken by Paul Finglas, as Secrétaire Générale de l'EuroFIR AISBL. Relations with INFOODS are also being renewed, after their post-pandemic reorganisation, which will – subject to agreement – be led by Paul Finglas and Susanne Westenbrink (RIVM, NL) and Hana Mušinović, the latter spearheading participation of younger researchers to ensure future continuity, which it seems will be a theme in 2023.

Finally, whilst membership and client income have increased year-on-year and pay-per-view income is growing steadily, the Executive Board need to consider whether Membership and FoodCASE fees need to increase, because of challenging economic circumstances globally.

We would like to thank the EuroFIR team for their work as well as Members and Clients for their support and Directors and Discussion Group chairs and leaders for their efforts. Without such an active community, EuroFIR could not exist, but with one another, EuroFIR will continue to lead compilation and exploitation of food information in 2023 and beyond.

Maria Glibetic, President
IMR - RS

Karl Presser, President
Premotec GmbH - CH



Vision and Mission

The vision of EuroFIR AISBL is delivery of high quality, validated national food composition data and supporting information that is FAIR (findable, accessible, interoperable, and reusable) and can be exploited for research and consumer-centred policy in the areas of food, nutrition and health. We also aim to enhance understanding about the value of food composition data, and their importance in delivering safe, nutritious, and affordable food products and supporting healthier dietary choices.

Our mission is to be the best and only independent broker of validated food composition data and supporting information in Europe, and beyond to facilitate improved data quality, storage, access, and interchange to encourage exploitation for research and commercial purposes.

Key Achievements in 2022

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01 EUROFIR DATA, TOOLS & PROCEDURES

- 2 FCDBs updated in 2022 (CH & NL)
- Added the Hellenic Thesaurus of Branded Food Composition Data to FoodEXplorer
- Welcomed 21 new pay-per-view users

03 TRAINING & CAPACITY DEVELOPMENT

- Hosted EuroFIR Food Forum 2022 in a hybrid mode (in person and online) on 5-6th April 2022 in Brussels (BE), including Discussion Groups, Workshop on Uploading Scientific Work to an Open Repository, and 13th General Assembly

02 EU- & OTHERWISE-FUNDED PROJECTS

- Started five projects:

EFSA Allergenicity
EFSA EuOpenFood Alliance
FishEUTrust
Data4Food2030

- Completed three projects:

PERSFO
TURNTABLE
EFSA RPC Model

- Submitted eight proposals, topics covered open access EU food FCBD, digital supply chain framework, food loss and waste measurement, transparent solutions in the EU food systems



Key Achievements in 2022

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OUTREACH & IMPACT

- Social media and website analytics:

756 followers and Facebook: +2%

835 followers on Twitter: +23%

628 followers on LinkedIn: +24%

- www.eurofir.org: 23.509 visitors: +3%
- Number of new visitors: 409
- Paul Finglas attended the 22nd International Congress of Nutrition in Tokyo (JP) and gave a talk on "*Concepts and development in food data, tools and services for food labelling and reformulation in nutrition research*".
- Published a paper: "*Food Composition Data and Tools Online and Their Use in Research and Policy: EuroFIR AISBL Contribution in 2022*". Nutrients 2022. Durazzo et al.
- EuroFIR AISBL and EUFIC continue to enjoy Associate Memberships and Paul Finglas is on EUFIC's Board of Directors
- EuroFIR became a member of the European Food Forum and an observer in the EOSC Association

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CREDIBILITY, GOVERNANCE & FINANCE

- A positive balance of €13.751,23
- Pay-per-view access to FoodEXplorer generated 740€ (+169%)
- Four new license agreements were signed with Clients using food composition data for commercial and/or research activities, generating 11.000€
- Launched two new membership campaigns to attract new members
- Welcomed 12 new Members, generating a membership income increase of 5,7% compared to 2022
- EuroFIR Board of Directors had four meetings in 2022



General Assembly

13th EuroFIR AISBL General Assembly took place on 6th April 2022 in a hybrid mode.

AGENDA

1. Welcome and introductions
2. EuroFIR Annual Report 2021
 - a. Activities and achievements in 2021 (Resolution 1)
3. Overview of activities in 2021
 - a. Membership recruitment & benefits and commercial clients
 - b. New EU and other proposals
 - c. Technical Working Groups
4. Officials & Directors
 - a. Extension of terms for existing President & Directors
 - Loek Pijls (Loekintofoods, NL) (Resolution 2)
 - b. Nominations
 - Rutger Schilpzand (Choices Programme, NL) (Resolution 3)
 - c. End of term
 - Susanne Westenbrink (RIVM, NL) (Resolution 4)
5. Examination and approval of the annual accounts closed on 31.12.2021 (Resolution 5)
6. Approval of activities and budget in 2022 & Planned activities for 2022, including membership fees (Resolution 6)
7. Appropriation of results (Resolution 7)
8. Discharge to the executive Directors and to the Managing Director (Resolution 8)
9. Any other business

All present declared they were acquainted with the legal and statutory stipulations concerning convocation of the General Assembly and had reviewed the agenda.

Siân Astley was Secretary and vote-teller.

A total of thirteen (13) Full Members (out of 22 Full Members), six (6) Ordinary Organisations Members (out of 40 Ordinary Members), six (6) Directors were present onsite and online. In addition, completed email voting forms were received from five (5) Full Members & twelve (12) Ordinary Organisation Member and proxy forms from one (1) Full Members eight (8) Ordinary Organisation Members received by email, meaning the General Assembly was declared quorate and, thus, valid to deliberate and decide on agenda items.

Read the minutes of the meeting [here](#).

Executive Board

Members of the Executive Board are elected by the General Assembly for three- years with the possibility to extend this for a further three-years. Their role is to oversee strategic development of EuroFIR AISBL and provide technical and scientific support as necessary.



Maria Glibetic, President

IMR - RS
(Director since 2012, Vice-
President since 2014, Joint
President 2020)



Helena Soares Costa

INSA - PT
(Director since 2018)



Karl Presser, President

Premote - CH
(Director since 2015, Vice-
President since 2019, Joint
President 2020)



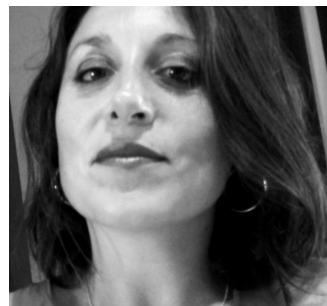
Maria Kapsokefalou

AUA - GR
(Director since 2018)



Loek Pijls

Loekintofood - NL
(Director since 2019)



Alessandra Durazzo

CREA - IT
(Director since 2021)



Luca Bucchini

Hylobates Consulting - IT
(Director since 2014)

EuroFIR Board of Directors met four times in 2022 and discussed the following (read more [here](#)):

- Calls for funding and other sources, project proposals
- Participation to EU- and otherwise funded projects
- Strategic orientation of the Association
- Financial figures for the current year and budget for the 3 next years
- Membership and commercial clients (recruitment, benefits and services)
- Office (composition of the team, legal matters etc.)

Loek Pijls (Loekintofoods, NL) renewed his term as a Director for further three years.

Directors' activities for EuroFIR included:

- Karl Presser (PMT, CH): ICT infrastructure updates including the EuroFIR website, FoodCASE, EFSA EU FCDB project
- Luca Bucchini (HYLO, IT): Food regulations, food labelling, NETTOX update
- Helena Soares Costa (INSA, PT): FCDB quality aspects (data and databases), EFSA EU FCDB project
- Maria Kapsokefalou (AUA, EL): Branded food composition data, EFSA EU FCDB project, professional development through training
- Maria Glibetic (CAPNUTRA & IMR, RS): Professional development through training, technical support and development FoodEXplorer
- Alessandra Durazzo (CREA, IT): Bioactive data in eBasis, Durazzo et al. Food Composition Data and Tools Online and Their Use in Research and Policy: EuroFIR AISBL Contribution in 2022. Nutrients, 14(22), 4788. <https://doi.org/10.3390/nu14224788>



Membership Update

EuroFIR AISBL is the only independent food composition resource in Europe, bringing together 39 national food composition datasets from 26 European countries, Canada, USA, Japan, New Zealand and Australia, and seven African countries – via a single point of entry – as well as working with INFOODS outside Europe. EuroFIR is dedicated to broadening our offers and making more food composition datasets available to Members and Clients. We are recognised as an independent resource promoting trust, throughout a proven network of contacts, facilitating access, and cooperation amongst national food composition database compiler organisations, and other key users including the food industry, research, education and policy-makers.

During 2022, we welcomed twelve new Members, including one associate member, one non-commercial organisation, seven Individuals & three Students, as well as one ePlantLIBRA user.

In 2021, we replaced free trials with pay-per-view (PPV), which means users who want to access FoodEXplorer, but have no intention of becoming Members, are now able to do this for short periods of time (1-2 weeks or 3 months). In 2022, our income from this service increased significantly from 275€ in 2021 to 740€ (2022).

Category	2021	2022
Full Member	22	22
Compiler	18	18
Non-Compiler	4	4
Associate	5	5
Ordinary (Total)	68	74
Organisations	37	37
Individuals & Students	31	37
Honorary	61	126*
Total	146	227

**Honorary Members - Project Partners, including: FNS Cloud (22), TURNTABLE (9), SWEET (24), ALLIANCE (25), FishEUTrust (21), Data4Food2030 (23), EFSA Allergenicity (2).*

Membership Benefits



ONLINE TOOLS

- ✓ FoodEXplorer
- ✓ eBasis
- ✓ ePlantLIBRA
- ✓ EuroFIR Thesauri
- ✓ FoodWasteEXplorer

DISCUSSION GROUPS

- ✓ EuroFIR Discussion
- ✓ FoodCASE

CAPACITY BUILDING

- ✓ Bespoke specialised members-only training in food composition data compilation

RESEARCH & INNOVATION

- ✓ Access to a network of innovative organisations working with food data and nutrition
- ✓ Opportunities to participate in EC funded R&D projects

EXCLUSIVE DISCOUNTS

- ✓ Nutritics- software for meal plans and nutritional labelling
- ✓ Events and training hosted by EuroFIR and our partners

CERTIFICATION SCHEME

- ✓ Certification for nutrition labelling software, assuring the highest standards in such calculations

Online Tools

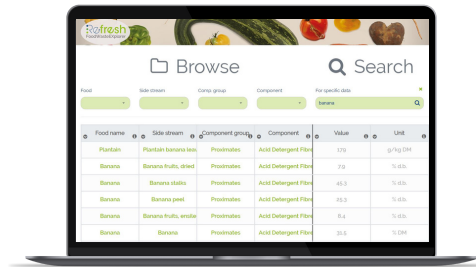
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FoodExplorer

- 39 national datasets
- Simultaneous search of standardised food composition databases (FCDB)
- Harmonised food description

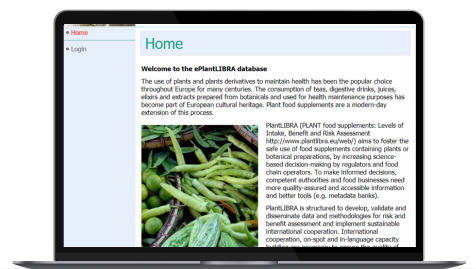
[More about FoodExplorer](#)



FoodWasteExplorer

- Search of food waste composition
- Contains ca. 27069 data points
- Representing 587 nutrients, 698 bioactives and 49 toxicants

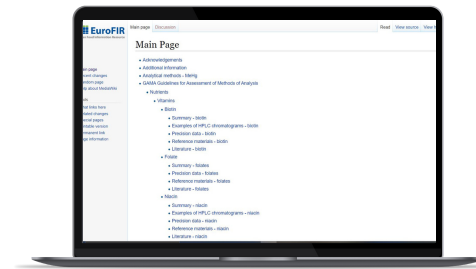
[More about FoodWasteExplorer](#)



ePlantLIBRA

- Database describing plant botanicals and plant-food supplements
- Bioactive compounds from plant botanicals and herbal extracts

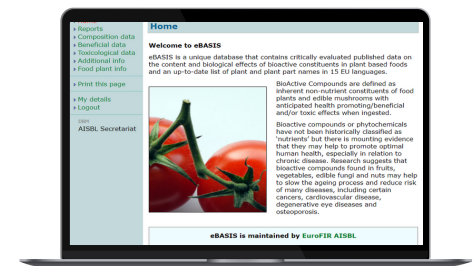
[More about ePlantLIBRA](#)



Food Wiki

- Knowledge-based, collaborative website
- Contains information for nutrients and contaminants analysis methods, method performance, reference standards and proficiency testing schemes.

[More about Food Wiki](#)



eBASIS

- Unique food bioactive compounds database
- Plant-food bioactives with putative health benefits
- More than 300 major European plant foods

[More about eBASIS](#)

New Members 2022

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AZTI, ES

AZTI is a science and technology centre that develops high-impact transformation projects with organisations aligned with the following Sustainable Development Goals (SDGs) adopted by the UN: climate action (SDG 13), underwater life (SDG 14), health and well-being (SDG 3), responsible production and consumption (SDG 12) and zero hunger (SDG 2). Specialising in marine environment and food, it provides cutting-edge and value-added products and technologies grounded in sound science and research. In the field of food, AZTI offers innovative solutions to the industry to develop new or improved products solutions where prime health, quality, food safety and identity, respecting the environment and the consumer as its centerpiece.

AZTI joined EuroFIR to obtain detailed European food composition data and provide precise dietetic recommendations according to the needs of different population groups.

Find out more [here](#).



MEMBER OF
BASQUE RESEARCH
& TECHNOLOGY ALLIANCE

INTERNATIONAL ORGANISATION OF THE FLAVOR INDUSTRY, IOFI, BE

Established in 1969, the International Organization of the Flavor Industry (IOFI) is the global voice of the flavor industry, representing both national and regional flavor associations, as well as global flavor companies. IOFI is a non-profit association with a management staff of scientific and regulatory experts located in Brussels and Washington D.C. IOFI works with industry volunteers on various projects in areas including science, safety, regulatory, communications, sustainability and more. Its mission is to advance the global trade of safe, responsibly produced flavorings that respect the environment and enrich the lives of consumers.

IOFI joined EuroFIR to access ePlantLIBRA and look for information about botanicals as source materials for production of flavourings.

Find out more [here](#).



International Organization
of the Flavor Industry

New Members 2022

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MATÍS – ICELANDIC FOOD & BIOTECH R&D, IS

Matís is a government-owned food and biotech R&D institute with about 90 employees. Their vision is to increase the value of food processing and production through research, development, dissemination of knowledge and consultancy as well as to ensure the safety and quality of food and feed products. Efforts are being made to increase collaboration with foreign research institutes and companies through international research and development projects. Cooperation with University of Iceland has increased, and it has been made possible for students from abroad to work at Matís. Matis has a role in public health studies with emphasis on food safety and development of healthy food products. Matis is responsible for the Iceland Food Composition Data Base (ISGEM) which has been on hold for several years. Matís and the Unit of Nutrition at the University of Iceland are now increasing cooperation with increasing emphasis on the Icelandic database.

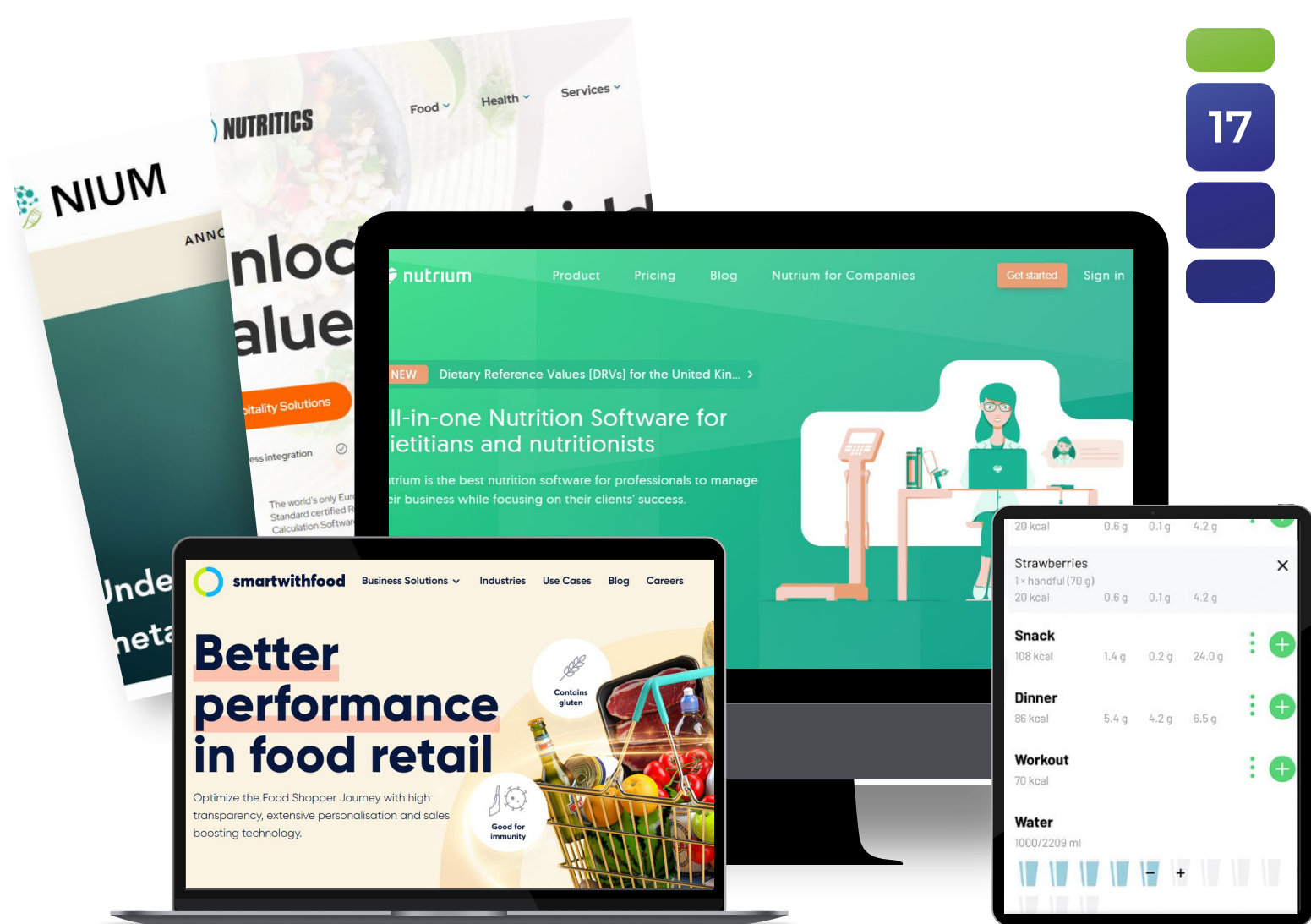
The logo for Matís, featuring the word "matís" in a bold, blue, lowercase sans-serif font.

Therefore, Matís has rejoined EuroFIR and their participation in the wider food composition community is much needed and welcomed.

Find out more [here](#).

WHAT'S IN THE WORKS?

EuroFIR is developing two new ways to engage with potential members and clients. Firstly, we are working on a partnership contract with dietitians' associations to collaborate on activities with this segment. With this partnership, associations will participate in marketing our services to their dietitians and share the profits of new members joining EuroFIR. We are also creating a referral programme to allow members to save on their annual fees by helping new organisations in their network join EuroFIR.



Commercial Projects

EuroFIR provides access to the largest collection of harmonised food composition datasets in the world. Constantly updated, and ever-growing, our collection of datasets gives potential clients access to nutritional information of food coming from 28 countries and contains high quality, scientifically validated, and evidence-based food composition data for more than 52.000 food products.

EuroFIR has been collecting and standardising food composition data from national compilers since 2005. We provide food composition information for all purpose, research or commercial, via a single point of access. The benefit of using FoodExplorer is that it includes the most up-to-date validated data globally in a unified format. The possibilities are endless, whether you want to create diet planning software, conduct research or develop artificial intelligence, EuroFIR can help you make that happen!

Examples of food composition data uses include:

- Connecting with health and fitness wearables; tracking nutrition intakes, personal nutritional diaries
- Development of digital platforms, tools & services for food businesses, food safety
- Gaming, interacting with intelligent assistants
- Dietetic support, recipe management software, diet analysis, meal plans
- Personalised nutritional advice, exercise support
- Online food services, smart kitchens

Research & Technology Projects

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Platform supporting vitality and abilities of elderly - TURNTABLE



Duration: May 2019 to October 2022 - www.aalturntable.eu

Funded nationally through INNOVIRIS, as part of the European Active Assisted Living Programme, TURNTABLE is a platform that aims to support healthy and active ageing. EuroFIR was one of three countries responsible for field trials, which were completed with 60 Brussels-based volunteers using covid-safe protocols. Preliminary results suggest satisfaction with TURNTABLE was high, and there were significant improvements in perceived quality-of-life, cognitive function, and attitudes towards gardening. EuroFIR also added values for nutritional and bioactive compounds in edible plants to the Lively app as well as putative health benefits. Now, we are working with the providers to explore how this app and Tomappo might be introduced to the Belgian market. Importantly for EuroFIR, involvement in TURNTABLE meant EuroFIR was able to participate in a cross-KIC EIT Community project that aimed to engage citizens and authorities in Brussels in open dialogue about community gardens, and this has expanded our local network to include representatives from Brussels Communes and Brussels-based dietitians generally.

EFSA Raw Primary Commodity Model Update - RPC



Duration: January 2021 to May 2022

www.eurofir.org/our-resources/current-projects/efsa-rpc-model-project/

EuroFIR, Creme Global Ltd (IE) and CAPNUTRA (RS) re-aligned the RPC model with both the Comprehensive Database and FoodEx2 coding system. FoodEx2 coded consumption events were standardised and harmonised in a systematic review of codes. More than 150.000 codes that were simplified to ca. 75.000 codes based on an overview of facet descriptors relevant to the RPC model. A second stage manual review of codes, based on consumption events of facet descriptors used with base codes, reduced the unique codes to ca. 28.000. The focus was on simplification of codes that were associated with a relatively low number of consumption events, so that impact on the RPC model was minimal. These codes were added to the Disaggregation and Conversion Tables and the tables were updated using data from a range of sources.

Research & Technology Projects

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Food Nutrition Security Cloud - FNS Cloud

Duration: October 2019 to September 2023 - www.fns-cloud.eu



FNS - Cloud
Food Nutrition Security

Food Nutrition Security Cloud (FNS-Cloud) completed Period 2 at the end of September 2022, and activities are now focused on sustainability post-funding. The FNSCloud catalogue app - curated list of FAIR datasets, tools, and services (resources) - can be searched based on tags and natural language and the service architecture infrastructure deployed to support integration of software solutions. Food chain maps for olive oil, milk, and fish have been defined from primary production to human intake, and a TDS low-end user/consumer app brings together total diet study data with public health messages; new functionalities have also been added to MCRA allowing researchers/risk assessors and managers to better curate, annotate and analyse TDS data. Five tools for collection of dietary intake data have been validated, and FooDrugs usability and updates have been completed. Training, education, and support is being delivered online and face-to-face under four main categories: (i) Underpinning concepts, (ii) Using FNS Cloud, (iii) Using the tools, and (iv) Exploring the Demonstrators.

Sweeteners and sweetness enhancers: Impact on health, obesity, safety & sugars - SWEET

Duration: October 2018 to September 2023 - www.sweetproject.eu



There is increasing interest in the use of non-nutritive sweeteners to replace added sugar to improve consumer health but, whilst work has been done to understand the safety of sweeteners, little consideration has been given to sustainability. During 2022, EuroFIR and other WP5 Beneficiaries have supported data acquisition enabling reports on social (s-LCA), environmental (e-LCA), and economic (LCC) life cycle analyses as well as the broader life cycle sustainability assessment (LCSA) to be compiled, and an article on environmental life cycle assessment of production of the high intensity sweetener steviol glycosides from *Stevia rebaudiana* leaf grown in Europe was published in the International Journal of Life Cycle Assessment 28: 221-233 (2023).

Research & Technology Projects

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FISHEUTRUST

Duration: June 2022 to May 2026 - www.fisheustrust.org

European integration of new technologies and social-economic solutions for increasing consumer trust and engagement in seafood products (FISHEUTRUST) aims to defragment European seafood systems to ensure sustainability but also create a more transparent and traceable seafood supply chain. EuroFIR AISBL is contributing to WP1 Establish Co-Creation Living Labs (CLLs), WP3 Develop and exploit efficient and sustainable digital supply chain and business models, and WP6 Integrated impact assessment to quantify environmental footprint, sustainability, and socio-economic benefits of FishEUTrust approaches, support for regulation and policy framework as a data provider. In WP7 Integration of technologies for transparent seafood supply chain and digital solutions for increasing consumer awareness, trust and empowerment, EuroFIR is helping integrate the FishEUTrust platform with other e-infrastructures, such as FNSCloud. EuroFIR is also in WP8 Communication, dissemination and clustering, publicising outputs and facilitating their exploitation, and WP9 Management and coordination, leading Task 9.5: Gender Action Plan and monitoring, supporting integration of good practice.

Data4Food2030

Duration: September 2022 to August 2026 - www.data4food2030.eu



Data4Food2030 aims to enlarge the knowledge base and insight into the data economy for food systems (DE4FS), establish a system that monitors and evaluates development, performance, and impact of DE4FS on EU policies, identify drivers and barriers, and turn these into opportunities, recommendations and solutions, test solutions and evaluate recommendations using case studies and stakeholder exchange, and provide tools to support policy development and accelerate desired outcomes. Nine case studies will provide real-world examples of DE4FS at micro- and meso-economic levels, promoting data-enabled business models. EuroFIR is supporting dissemination and communication of project activities and exploitation of the various outcomes.

Research & Technology Projects

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Alliance

Duration: November 2022 to October 2025 - www.alliance-heu-project.eu

ALLIANCE aims to provide a holistic framework to help maintain food data integrity and accuracy, increasing traceability and transparency, and strengthen interoperability in the supply chain for quality-labelled (organic, PDO, PGI and GI) foods. The project focuses on life cycle stages in quality-labelled food production from farm-to-fork and will offer novel solutions to create more fraud-resilient and pro-active food supply chain systems. EuroFIR AISBL is contributing to WP4 – Pilot Demonstration and Validation Campaigns, specifically Task 4.1 – Uses case Scenarios, Planning and Preparation, which aims to develop a detailed plan to organise ALLIANCE use cases and their assessment, and Task 5.3 Innovation management, market analysis and commercial (exploitation) roadmap.



EFSA Novel strategies for predicting allergenicity: Development of a ranking method & screening tools to assess allergy risk of innovative proteins

Duration: May 2022 to November 2023

One of the most challenging aspects in assessment of innovative food and feed is the evaluation of adverse immune reactions to innovative/novel proteins (i.e., allergenicity). EuroFIR is developing a ranking method for food proteins with allergenic potential according to their clinical relevance and screening of existing tools used to assess allergenicity using a systematic review framework in partnership with the Universities of Manchester and Surrey (UK). To support the systematic review of evidence, primary and secondary (research) questions have been proposed and a protocol developed, based on a previous method for tree nut allergens. A list of foods has been compiled in English including common names and synonyms as well as common names in French, and Spanish and Japanese. The search protocol has been tested with stakeholders, and pilot searches were completed in November 2022.



Research & Technology Projects

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EUOpenFood - Creation of Open Access EU Food Composition Database (EU FCDB)

Duration: September 2022 to September 2025

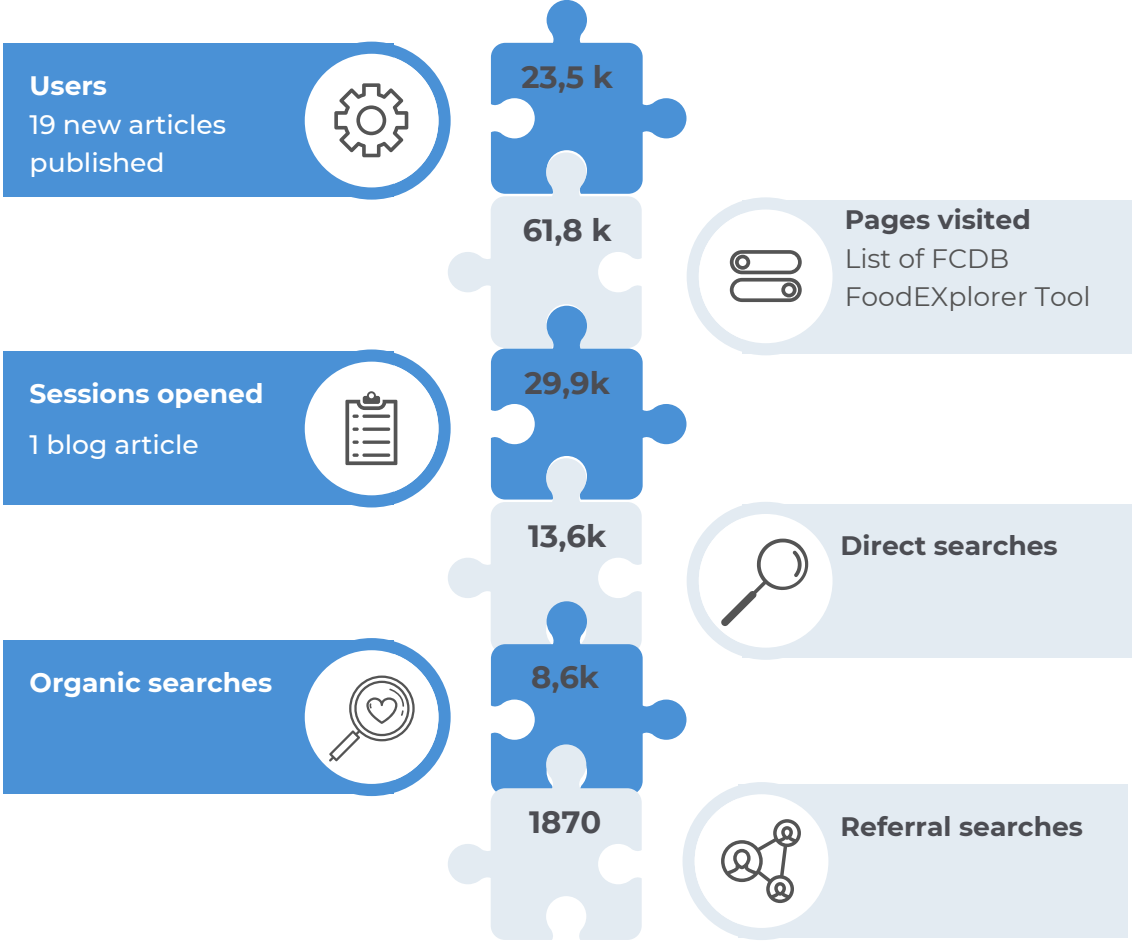


In 2013, EFSA collected food composition data mapped to FoodEx2 from 14 countries, which has been used for the assessment of intake of vitamins and minerals aimed at establishing dietary reference values. Rapid development of food industry and changes in market share influence the landscape of food composition data and create a need for continuous update. Considering the improvement of FoodEx2 after 2015, evolution of food composition databases in Europe, and increased research interest for high quality and harmonised food composition data, there is a strong need for the creation and maintenance of an Open Access European Food Composition Database (EU FCDB). EuroFIR is a leading a consortium of geographical European food composition compilers and other experts with the objective of designing, developing, and delivering such an Open Access FCDB. Tasks that started in 2022 include developing a search protocol and carrying out an extensive literature for quality evaluation, collection, storage, and maintenance of FCDBs, and drafting of reports on methodologies for evaluation of composition data, quality of the latest published versions of FCDBs from at least 16 EU, EFTA, and IPA countries, evaluating compatibility of current FCDBs formats with EFSA's SSD2, factors related to food composition data such as edible parts, retention, yield factors, and guidelines for collection, storage and maintenance of the EU FCDB and related factors.

Dissemination Highlights

Our website (www.eurofir.org) continues to be the primary source of information for Members and visitors needing food composition information. Google Analytics show that our most popular pages are those on food composition databases and information about FoodEXplorer.

During 2022, we achieved the following:



26 posts
201 engagements
4,5% engagement



29 posts
114 likes
7 comments



44 posts
87 engagements
4,28% engagement



75 tweets
117 engagements
3,75% engagement

Stakeholder Engagement

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EuroFIR team has slowly started visiting the office on a more regular basis. The team attended numerous events related to the latest news on food, nutrition, and health. Participation offered networking opportunities, as well as staying up-to-date with relevant topics. EuroFIR became a member of the European Food Forum in June 2022, which aims to promote open dialogue about sustainable food systems among policymakers, food supply chain actors, civil society organisations, research and academia, and other public institutions. Joining EFF has allowed us to participate in high-level policy events at the European Parliament, and engage with other actors involved in agri-food systems.

Read the events reports [here](#).

Events

- EFSA ONE conference
- SWEET Summer School "Sweeteners: health, obesity, safety and sustainability"
- EIT Food's Open Innovation call 2023 webinar
- PPE (Public Policy Exchange) Webinar on Reducing Food Waste
- EUFIC webinar on designing an effective information-based food waste campaign
- European Research and Innovation Days 2022
- NUTRISHIELD webinar on nutrition and cognitive development in children
- 4th Digital Health Society Summit 2022
- European Parliament Lunch Debate - Towards a New Diabetes Resolution
- EIT Food Annual Event
- Alpro's foundation Webinar - The Truth about Plant Protein
- European Food Forum Event "Reconciling food safety, resilience, and sustainability: challenges for food packaging in an evolving regulatory environment"
- Sciensano Symposium "Health challenges of the 21st century"
- 22nd International Congress of Nutrition in Tokyo
- METROFOOD-PP Final Conference – Boosting Research and Joint Cooperation: an Agrifood System Snapshot
- EOSC Symposium 2022

FoodEXplorer & FCDB Updates

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In collaboration with compilers from Full Member organisations, we have continued to update food composition datasets included in FoodEXplorer. Where possible, the aim is to update datasets whenever new datasets are published or updated by national compilers.

Please contact us if you have, or are planning to publish a new or updated dataset so these can be included.

This year, we updated the Dutch and Swiss datasets and added the Hellenic Thesaurus of Branded Food Composition Data, published by Prof. Maria Kapsokfalou et al. at the Food Chemistry & Analysis Laboratory of the Department of Food Science and Human Nutrition of the Agricultural University of Athens (EL).

In 2023, we plan to update FoodEXplorer to include the updated datasets from Norway, Denmark, Slovakia, Portugal, Belgium and New Zealand.

Visit FoodEXplorer [here](#).

Discussion Groups

The EuroFIR Discussion Group aims to enable discussion and promote cooperation and collaboration amongst Members.

Topics of interest include, but are not limited to, documentation of food composition data, branded food data, recipe calculation and laboratory analysis methods. Discussions are largely by email, with meetings and workshops arranged as necessary in response to Members' interest. Discussions include protein calculation and definitions in food composition datasets, which are led by Larissa Pferdmenges (MRI, DE) and Susanne Westenbrink (RIVM, NL). However, not all discussions are about “big problems” and Members are welcome to ask questions for input from more experienced colleagues.

We hope that Members benefit from being more aware of discussions and the opportunity to raise issues. There are also opportunities for Members to discuss collaborative approaches to proposals and projects.

Examples of topics that can be discussed within the EuroFIR Discussion Group include:

- Issues related to compilation of food composition datasets
- Use of food composition data (including nutrients, bioactive compounds, and contaminants)
- Food consumption data
- Other food and nutrition related datasets
- Nutrition-related research related to compilation or use of food information data
- Training and dissemination activities/ opportunities relevant to EuroFIR
- Collaboration opportunities with or facilitated by EuroFIR



Discussion Groups

The EuroFIR Discussion Group operates under Office365, allowing easy access to information via emails as well as SharePoint file storage, which is organised into topic folders and documents. All Members have access to the group emails and documents. Access is managed by adding the inbox to your email software. Initially, all EuroFIR Members were added to the EuroFIR Discussion Group, but Members can leave at any time. Please use the group for discussions on any topic you want to share, raise questions, or ask for opinions. The group will be the starting point for collaboration and make progress towards EuroFIR and Members' organisations goals.

FoodCASE

The FoodCASE User Group enables users (or potential users) of the FoodCASE food composition data management software system to discuss issues related to the use and development of FoodCASE.

The group holds regular (usually monthly or bi-monthly) online meetings. In 2022, the group welcomed a new chair- Sidney Tomé from INSA (PT), who is an active FoodCASE user.



Structure

General Assembly - All Members

Presidents

Maria Glibetic (IMR, RS)
Karl Presser (Premotec GmbH, CH)

Executive Board

Luca Bucchini (Hylobates, IT)
Helena Soares Costa (INSA, PT)
Alessandra Durazzo (CREA, IT)

Maria Kapsokefalou (AUA, GR)
Loek Pijls (Loekintofood, NL)

AISBL Office

Managing Director: Paul Finglas

Office Manager
Sidonie Pauchet

Financial Assistant
Jérémy Terweduwe

**Quisper
Policy Assistant**
Alba Gil

**Senior Food & Nutrition Data
Scientist**
Mark Roe

**Food & Nutrition
Researcher**
Hana Mušinić

**Business Development
Manager & Research Dietitian**
Angelika
Mantur-Vierendeel

**Senior Researcher &
Communications**
Siân Astley

EIT Food RIS Interns

Antonina Witkowska
Stefano Guzzo Bonifacio
Yevheniia Kotiakhova

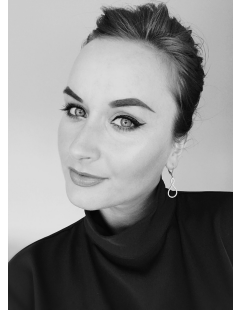
EuroFIR AISBL Office

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DR SIÂN ASTLEY
Senior Researcher,
Communications
Manager

Also Secretary to the
Association



ANGELIKA MANTUR-VIERENDEEL
Business Development Manager
& Research Dietitian



MARK ROE
Senior Food & Nutrition
Data Scientist



SIDONIE PAUCHET
Projects & Office Manager



DR HANA MUŠINOVIĆ
Food & Nutrition
Researcher



JÉRÉMY TERWEDUWE
Finances Officer



ALBA GIL
Quisper
Policy Assistant



PAUL FINGLAS
Managing Director
(QIB - UK on EB)

Day-to-day operations are carried out in the EuroFIR AISBL Office under the Managing Director, Paul Finglas (QIB, UK). His role is to provide leadership and advocacy for the Association, and secure income streams as well as managing staff in the Office.

Alba Gil left EuroFIR in June 2022, and we wish her the best of luck in her future career!

To learn more about the Secretariat and EuroFIR Staff - [click here](#).

EuroFIR AISBL Office - EIT Food RIS Interns

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ANTONINA WITKOWSKA

Project & Communications Intern

Antonina has a bachelor's degree in Dietetics from the Medical University of Warsaw and was studying Cognitive Science for her Master's thesis when she joined EuroFIR. She learned how to use a range of dissemination and communication tools to support the Association and EU-funded projects, and appreciated the opportunity to work in an international environment with specialists in different areas related to food and nutrition.



STEFANO GUZZO BONIFACIO

Membership Intern

Stefano joined EuroFIR to assist with marketing and business development, focusing on social media, marketing, communications, public relations, and sales. He has a bachelor degree in gastronomic sciences, a diploma in accounting, and was completing a master degree in enterprise management, marketing and strategy at the University of Turin (IT). Previously, he worked in marketing and sales for an Italian SME operating in the bakery industry.



YEVHENIIA KOTIAKHOVA

Intern Project Manager

Yevheniia is an Ukrainian graduate of political science at the National University of Kyiv-Mohyla Academy. She has significant expertise in community management, which formed a strong basis for her current role with EuroFIR as intern project manager. She is assisting Sidonie Pauchet with EuroFIR in projects, but also helping to identify new opportunities to engage organisations, and creating promotional content for the website and social media.

Antonina and Stefano worked with us until the end of the year, and we would like to thank them for their contributions to our activities and wish them every success in the future.

Yevheniia is staying with us in 2023 as Communications & Events Assistant.

Future Perspectives

Change in any organisation is normal but also complex and is comprised of both the trigger, usually an event or action, and transition, which is the psychological process. Change can happen quickly whilst transition can take time and is very individual. EuroFIR is focused on the desired outcome, namely a thriving Association that works with members to benefit them primarily but also those using food composition data (i.e., user communities). The starting point for dealing with transition, however, is not the desired outcome but endings and change will only be successful if we address these and create organisational resilience.

The first phase of transition began with Paul Finglas announcing he would be stepping down as Managing Director in 2023. During 2022, EuroFIR has considered what this means in terms of relationships, processes, team members and locations, physical and virtual. For example, EuroFIR owns FoodEXplorer, but we share eBASIS and FoodWasteEXplorer. Currently, these agreements are based on a relationship between QIB and EuroFIR, but that will change. Thus, an important feature of 2023 is consolation, led by Paul as the Director with responsibility for Research & Innovation Strategy. In parallel, roles will change (Siân Astley, Sidonie Pauchet, Paul Finglas, Karl Presser) and individuals will need time to establish their new roles and how to contribute most effectively.

Maintaining a robust Association also relies on external relationships and, during 2022, the team has looked beyond Members and clients to collaborators in Europe and beyond. This evaluation is based on two considerations; firstly, which organisations are important for EuroFIR to have a relationship with and who is best placed to do that and, secondly, how do we safeguard continuity alongside change. Thus, Susanne Westenbrink (RIVM, NL) and Hana Mušinić will lead in respect of INFOODS. This collaboration is important because it means Members benefit from not just European advancements but also global initiative and EuroFIR supports global food composition efforts. Similarly, currently, Paul Finglas spearheads our relationship with the European Food Information Council (EUFIC), a consumer-oriented non-profit organisation based in Brussels, founded to make the science behind food and health more accessible and easier to understand among the public, but Siân Astley is also developing this connection including cooperation in a recent proposal.



Future Perspectives

Another consideration is the placement of food composition, which sits between compilation and exploitation, in the wider food research landscape. There is increasing awareness in and demand for branded food composition data and our aim is to broaden this interest by participating in discussions about these data, principally how they can be collected, by promoting best practice as described in EuroFIR guidelines, but also exploring what communities need and how they use such data. To this end, Paul Finglas and Karl Presser are already working with METROFOOD-RI and Rutger Schilpzand.

Finally, we have also begun exploring digitalisation, which is not confined simply to electronic datasets. Digitalisation is the process of converting information into computer-readable format, enabling interchange, one of the founding ambitions of EuroFIR. Thus, we are learning from -as well as contributing to FNS-Cloud- in respect of how data are made available (FA – findable and accessible) and merged (I – interoperable) to support reuse (R) by as many user communities as possible as soon as feasible. Of course, underpinning this ambition is a digital infrastructure that is user-friendly, robust, affordable, and enjoys a high acceptance amongst users. This digitalisation has started with modernising the EuroFIR website and FoodEXplorer will need to be updated in the next two-five years, although we already have an API for machine-based sharing of food composition data.

We understand that Members and clients need time to comprehend these changes and get used to the new normal, not least who is responsible for what. However, we want to take this opportunity to assure Members that your investment in the desired outcome is as vital as ever and to reassure you that individually and organisationally our Members are central in our consideration and success.



Annual Accounts 2022

The 2022 income was €615.393,25 whilst expenses were €601.642,02, subject to approval by the General Assembly on 19th April 2023.

EuroFIR Balance Sheet 2022

INCOME		Total 2021	Total 2022
	Membership	€ 86.496,35	€ 89.771,35
	EU-funded projects	€ 352.700,69	€ 346.838,95
	Other income	€ 236.033,02	€ 178.782,95
	Total	€ 675.230,06	€ 615.393,25

COSTS			
	Technical support (suppliers,)	€ 110.002,18	€ 83.107,98
	Staffing	€ 435.763,65	€ 415.378,16
	Other	€ 103.890,90	€ 103.155,98
	Total	€ 649.656,73	€ 601.642,02

Turnover	€ 675.230,06	€ 615.393,25
Expenses	€ 649.656,73	€ 601.642,02
Surplus	€ 25.573,33	€ 13.751,23



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