



EuroFIR

European Food Information Resource

EuroFIR Association Internationale
sans but-lucratif (EuroFIR AISBL)
Annual Report 2019

First published in Belgium in 2020 by EuroFIR AISBL

40 Rue Washington
1050 Brussels
Belgium

www.eurofir.org

Copyright EuroFIR AISBL 2020

2020 – 03– 31

All right reserved. No part of this publication may be reproduced, transmitted, or stored in a retrieval system in any form or by any means, without permission in writing from EuroFIR AISBL.

ISBN (Printed version)
978-2-930672-04-5

EAN (PDF version)
9782930672052



CONTENTS

President's Welcome	04
Key Achievements in 2019	05
Vision and Mission	09
Executive Board	10
General Assembly (2019)	14
EuroFIR AISBL Office	16
Food Chemistry: Editorial Office	18
Membership: Update	20
Membership Benefits	21
FCDB Updates	22
New Members	23
Research & Technology Projects	25
Commercial Projects	28
Dissemination: Highlights	29
Stakeholder Engagement	31
Technical Discussion Groups	33
EuroFIR Thesauri: Update	36
Future Plans	37
Annual Accounts 2019	41





04

President's Welcome

As EuroFIR AISBL moves into its 11th year of operations, we can continue to be pleased with progress in establishing a self-funding, independent international Association. However, the continued support of our Members remains essential to future success and we need to be aware of your needs and refine our activities accordingly.

During 2019, I have been particularly satisfied with three broad areas, namely publication and implementation of guidelines and tools, which means updating datasets is easier and quicker, junior staff who have taken ownership of their personal and professional development, and participation in Technical Discussion Groups, which has been excellent and enabled better communication amongst compiler Members, users, and EuroFIR.

Otherwise, our achievements range from the expected updates of FoodEXplorer and eBASIS to the creation of seven open access datasets for countries in Africa and Asia as well as open access to the Australian dataset. We are also involved in the CHAFEA-funded EUREMO, which aims to establish online, open-branded food datasets for at least 16 Member States, which would be useful for our compiler Members.

We have secured funding from a new stream, namely AAL, Active Assisted Living Programme - Ageing Well in the Digital World, a European programme funding innovation that aims to keep us connected, healthy, active and happy into old age. We have also been successful in securing one of the largest and most complex EU-funded grants EuroFIR has been involved in, namely FNS-Cloud, which means we will recruit new staff in 2020 to undertake the extra work.

We continue with additional EIT Food-funding for personalised nutrition (PERSFO), this time in the workplace with four partners in Belgium and one in the UK. It remains to be seen what impact BREXIT has on our collaboration with UK organisations and we can only hope there is as little disruption as possible for everyone, especially our UK-based staff.

As ever, my thanks go to the EuroFIR Directors, who continue to have an essential role in strategic planning and operations. This year, we were delighted to have Susanne Westenbrink (RIVM - NL) re-elected as a Director, for a further three years, and welcomed Loek Pijls (Loekintofood, BE) as a Director with his vast experience of food nutrition research and regulatory affairs in large food companies in Europe. We also appreciated Karl Presser's willingness to step into the role of vice-president with special responsibility for ICT and research infrastructure development.

We were pleased to have 15 new Members join the Association as well as working with several new commercial Clients. It is essential that we continue to recruit Members, as it is your fees that enable development of tools and services, whilst EU- and otherwise-funded project raise our profile and understanding of the importance of food composition data in the 21st century.



On a personal note, I have decided to step down as President, from April 2020, after four enjoyable years at the helm, but will remain as Managing Director of EuroFIR. I look forward to working with the new President or the vice-Presidents and Directors.

Paul M Finglas
President & Managing Director

Key Achievements in 2019

1. EuroFIR data, tools & procedures:

- Seven open access datasets, namely Iran, Iraq, Kuwait, Pakistan, Tunisia, Morocco, South Africa, added to FoodEXplorer, in collaboration with QIB (UK), as part of the WHO Eastern Mediterranean Region (EMR) network, with funding from the UK Medical Research Council (MRC) Global Challenges Research Fund (GCRF), and the UK Biotechnology and Biological Sciences Research Council (BBRSC) GCRF, and supported by FAO INFOODS AFROFOODS.
- Five FoodEXplorer datasets (UK, CH, SE, NO, BE) were updated.
- Latest wave of EuroFIR Thesauri updates was completed, based on 202 proposals.
- 600 new bioactive values, including flavonoids in vegetables and fruits, glucosinolates in broccoli, and polyphenols in watercress, were added to eBASIS; exploitation of eBASIS in several EU- or otherwise-funded projects and related publications.
- Four Technical Discussion Groups (Documentation, Aggregation of Data, Laboratory Analysis and FoodCASE) advanced their activities, and two additional groups were launched (Branded Foods and Recipe Calculation).

2. EU-funded & other research & innovation project

EU-funded R&D

- Completed REFRESH activities (June 2019) on time and to budget, and hosting FoodWasterEXplorer tool (ws.eurofir.org/foodwasteexplorer), a searchable database for food waste streams in Europe [side stream (e.g. peel, stalks, seeds) and component groups (e.g. vitamins, minerals)], which is free-of-charge and allows data to be exported for further analysis offline.
- Continued collaboration with METROFOOD-RI (e.g. Foodwiki and links between food composition data quality and measures of 'goodness').
- Continued to participate actively in the ESFRI Roadmap FNH-RI application (2020-2021) and in the establishment of the Belgium node; Paul Finglas is a member of the FNH-RI Board.
- Continued to work with MRAG Ltd. (UK) in SEAFOOD^{TOMORROW} to ensure the benchmark tool includes appropriate nutrients and methods, helped elaborate the elearning curriculum, and updated contact lists for stakeholders, as part of the planning for the final event (6-7th October 2020); Siân Astley is also an active member of Communications Committee.
- Elaborated the SWEET stakeholder assessment, with the University of Newcastle (UK), to create an EU-wide list of organisations and individuals with interests in sugar content and, potentially, replacement with sweeteners and sweetness enhancers.



05



06

- Participated in the FNS-Cloud kick-off meeting (13-14th November 2019); FNS-Cloud will launch a first-generation 'food cloud', federating existing and emerging datasets and develop new services to support re-use by researchers.
- Published a European-wide fish and seafood nutrient dataset, based on FoodExplorer data, which has identified issues that are relevant to compilers, including accurate and consistent description of food and consistency of data for micronutrients.

EIT Food Innovation

- Completed Quality Information Services and Dietary Advice for Personalized Nutrition in Europe – Quisper EIT-Food (2018-19; quisper.eu) on 31st December 2019, allowing the launch of the Quisper ASBL and coordination of the Quisper Server Platform and Quisper Advisory Board.
- Secured funding for Personalized and connected food service providers – PERSFO with six beneficiaries, namely KU Leuven (BE), Sodexo (BE), QIB (UK), shiftN (BE), EuroFIR (BE) and Alberts (BE); PERSFO aims to help people make healthier food choices through food service providers in the workplace.

Active Assisted Living Programme

- Launched AAL-funded TURNTABLE (May 2019); developed co-creation session scripts and translated these into French, advertised for facilitator to work with volunteers; submitted the plan for dissemination and communication.

3. Training & capacity development:

- Angelika Mantur-Vierendeel completed post-graduate studies in Psychodietetics and started post-graduate studies in Clinical Dietetics and was promoted to Business Development Manager & Research Dietitian with effect from 1st January 2020.
- Sidonie Pauchet graduated with an Executive Masters in International Association Management and became Office Manager (1st November 2019).
- Hosted Technical Discussion Group workshops at the Food Forum (9-11th April 2019, Brussels - BE; see page 33 for details); outcomes included guidelines for default value documentation of aggregated and compiled values, draft guidelines for default documentation of initial values and documentation of analytical methods and sampling information, criteria for selection of data for aggregation, identification of services and levels of performance for laboratories, and implementation of 2018 updates to FoodCASE and identification of 2019 priorities.



4. Outreach & impact:

- Co-hosted the first Quisper Personalised Nutrition Symposium in partnership (with Quisper ASBL) and SME workshop (19-20th June 2019), exploring how QSP might help stimulate value-creation opportunities within this rapidly changing and developing domain.
- Improved monitoring of traffic to the EuroFIR websites (Google Analytics), which will help future development of the site and increase user satisfaction.
- Increased outputs and followers on Twitter (11%) and Facebook (17%), and launched the EuroFIR Instagram channel, increasing scope for visual presentation of EuroFIR information.
- Participation in the food composition post-graduate course (1st-6th December 2019, Wageningen, NL) with contributions from Susanne Westenbrink, among others.

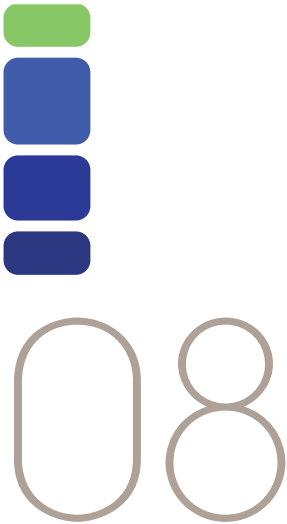
Presentation:

- Composition of bioactive compounds in foods (eBASIS) at the second Food Chemistry Conference (17-19th September 2019, Seville - ES).
- Open access harmonised food composition data in FoodEXplorer, value documentation, recipe calculation, EuroFIR thesauri updates, and data aggregation and EU- and otherwise-funded projects, REFRESH, SWEET, QUISPER EIT Food, and SEAFOOD^{TOMORROW} at the 13th IFDC (Lisbon, PT).
- EuroFIR's role in ethnic foods in Europe at the Ethnic Foods Symposium (29th October 2019, Seoul, KR).
- Publication of one newsletter and 10 eflashnews bulletins as well as two press releases, and the first EuroFIR Standard Operating Procedures Technical Manual 2019 - available at www.eurofir.org/wp-content/uploads/2019/03/2019-03-.pdf

Submitted and/ or published:

- Amoutzopoulos et al. (2020) Portion size estimation in dietary assessment: A systematic review of existing tools, their strengths and limitations. *Nutrition Reviews*: nuz107, doi.org/10.1093/nutrit/nuz107
- Bush et al. (2019) Measuring energy, macro and micronutrient intake in UK children and adolescents: a comparison of validated dietary assessment tools. *BMC Nutr* 5: 53 doi.org/10.1186/s40795-019-0312-9
- Durazzo et al. (2019) Development of Dietary supplement label database in Italy: Focus on FoodEx2 coding. *Nutrients* 12(1): pii: E89. [doi: 10.3390/nu12010089](https://doi.org/10.3390/nu12010089); work done under PD_Manager (2015-2017)
- Gavrieli et al. (2019) Identifying sources of measurement error in assessing dietary intakes: Results of a multi-country ring-trial. *Nutrition, Metabolism & Cardiovascular Diseases* 29: 127-134 [doi: 10.1016/j.numecd.2018.10.011](https://doi.org/10.1016/j.numecd.2018.10.011)
- Kapsokefalou et al. (2019) Food Composition at Present: New Challenges. *Nutrients* 11(8): 1714 doi.org/10.3390/nu11081714
- Machácková et al. (2019) Supporting the European food industry to meet nutrient labelling regulations. *Health Claims and Food Labelling*, Edited by Siân Astley, The Royal Society of Chemistry (pages 28-62) doi.org/10.1039/9781788013031
- Westenbrink et al. (2019). Evaluation of harmonized EuroFIR documentation for macronutrient values in 26 European food composition databases. *Journal of Food Composition & Analysis* 80: 40-50 doi.org/10.1016/j.jfca.2019.03.006





5. Credibility, governance & finance:

- EuroFIR AISBL and EUFIC continue to enjoy Associate Memberships, resulting in a closer relationship and regular participation in events and mutual support (e.g. editing of EUFIC scientific publications and participation in Food Safety and Nutrition & Health Discussion Groups).
- EuroFIR and Full Members have participated in FAO INFOODS meetings and other Expert Groups.
- Three EB teleconference meetings were held during 2019 with 90% attendance by Directors; Paul Finglas also met several Directors at events and conferences during the year.
- Two new agreements were signed with Clients using food composition data in commercial activities; total income from Clients was €20,280.00.
- Welcomed 15 new Members including one Commercial Organisation (PepsiCo - UK) and three non-commercial Organisations (JTI - CH, CULS - CZ, NFI DTU - DK), one SME (Nutritics, IE) as well as one new Associate Member (OGYÉI - HU), and Individuals and Students (9).
- Renewal of one Director's term (Susanne Westenbrink, RIVM - NL), recruitment of a new Director (Loek Pijls, Loekintofood - BE), and adoption of Karl Presser (Premotech GmbH - CH) as vice-president with special responsibility for ICT and research infrastructure development.
- Quisper ASBL (Quality Information Services for Personalised Expert Recommendations) launched with Jo Goossens (Quisper President, shiftN - BE), Paul Finglas (Quisper ASBL Director, EuroFIR AISBL - BE), Harry van Haafften (Quisper ASBL Director, The Hyve - NL), Siân Astley (Quisper ASBL Secretary); the purpose of the Association is to enhance population health by organising, developing and exploiting an independent and scientifically sound digital information platform as a supporting tool for creating personalised nutrition and lifestyle advice service and to support research in the area of health oriented dietary behaviour change and the role of personalised advice.
- Six proposals were submitted for funding during 2019, focussing on personalised nutrition and food and nutrition data; FNS-Cloud (EU-funded) and PERSFO EIT Food were funded; two IncluSilver vouchers were secured for Quisper EIT Food use cases with myDNAhealth and P4H.



Vision and Mission

The vision of EuroFIR AISBL is delivery of high quality, validated national food composition data and supporting information, which are essential for research and policy in the areas of food quality, nutrition and public health challenges in Europe. We also aim to enhance the awareness and understanding of the value of food composition data, and its importance for consumers in making 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, facilitate improved data quality, storage and access, and encourage wider applications and exploitation of food composition data for both research and commercial purposes.



Structure





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. Currently, the Executive Board is comprised of:



Paul Finglas, President and Managing Director

(Quadram Institute Bioscience, [QIB] – UK)

Paul Finglas is Head of the Food Databanks National Capability at the Quadram Institute (Norwich, UK) and EuroFIR Managing Director. Currently, he is also EuroFIR AISBL President. Paul is an experienced food and nutritional scientist and has published over 250 publications (h-index 36) on a wide range of topics in food sciences and nutrition. He edited McCance & Widdowson's 'The Composition of Foods' (7th Summary Edn; 2015) and has developed an online tool for the UK's CoFids with Public Health England (2019). He has, for most of his science career, been involved in a wide range of research in food, nutrition and health and has explored ways to integrate food and consumer behaviour data into personalised nutrition dietary advices. Paul has a broad range of experience in both national and European research projects and is currently the Scientific Coordinator for the Food, Nutrition and Security Cloud EU project, as well as Co-lead FNHRI UK Node. Paul is Editor-In-Chief for Food Chemistry, and Trends in Food Science and Technology and has provided expert advice to a number of bodies including the FSA, British Council, FAO and EU.



Maria Glibetic, vice-President (IMR - RS)

(Director since 2012, Vice-President since 2014)

Maria Glibetic is a researcher with extensive international experience who joined the Institute for Medical Research, University of Belgrade (Republic of Serbia), after completing her post-doctoral studies in Canada and the USA. Participation in two Network of Excellence, EuroFIR and EURRECA and several EU-funded projects have been important in helping the Department grow from seven young researchers to 27 in 2019. Maria's areas of interest include molecular biology, and understanding mechanisms by which natural and pharmaceutical components regulate cellular and tissue proinflammatory responses, to design of the first Serbian and West Balkan regional food composition database, coordination of the national contribution to EU Menu, EFSA food consumption survey, many nutritional human intervention studies, exploring gut microbiota and personal nutrition, as well as more fundamental nutrition research. She has more than 130 publications on vitamins and bioactives in foods, dietary intake, dietary intake tools development, and validation, and is Editor-in-Chief for the Elsevier Major Reference Work on Microbiota & Human Health.



Karl Presser (Premotec GmbH, CH)
(Director since 2015, Vice-President since 2019)

Karl Presser is the founder and managing partner of Premotec GmbH and Premotec Poland sp. z o.o. Until 2018, he also worked as a senior scientist in the Department of Computer Science at ETH Zurich (CH) in the Global Information Systems Group, where he also completed his PhD investigating data quality of food composition data. Beginning his career as a developer, Karl created a relational database to store and calculate timetables for universities and secondary schools using evolutionary algorithms. More recently, Karl designed FoodCASE, a tool to manage and generate food data. With more than 10 years' experience in handling food data, Karl has contributed to different European and international standards for managing and exchanging food data and participated or led nationally-, EU- and internationally funded projects. As well as EuroFIR, Karl is a board member of TC23 - International Measurement Confederation (IMEKO) and his current passion is European Research Infrastructures and the European Open Science Cloud (EOSC).



Susanne Westenbrink (RIVM - NL)
(Director since 2013)

Susanne Westenbrink is a senior research dietitian at RIVM and is responsible for the coordination of the Dutch food composition and branded databases. She has more than 20 years of experience in food composition database work and was involved in the EuroFIR Network of Excellence and EuroFIR NEXUS. Susanne also contributes to several other projects, such as the Dutch National Food Consumption Surveys, monitoring food reformulation in the Netherlands, and the Dutch portion size database; she also contributed to the Wageningen Food Composition Courses and coordinates the EuroFIR Technical Discussion Groups. Before joining RIVM, Susanne worked at Wageningen University (NL) and TNO Institute of Food and Nutrition (Zeist) in the fields of food consumption and food composition. Susanne regards working on food composition databases through national and international networks as an important tool to further establish standardisation and harmonisation to improve quality and comparability of food composition databases in Europe and beyond.





1 2



Luca Bucchini (Hylobates Consulting Srl - IT)
(Director since 2014)

Luca Bucchini is a food regulatory and scientific consultant based in Rome (IT). He is co-founder and managing director of Hylobates Srl., a food and cosmetic product regulatory affairs consultancy. For the past 20 years, Luca has worked with academia, food industry, and regulatory authorities, at EU, national and regional levels, on food and food supplement related issues. He has also led research teams in food allergen risk assessment and water contaminants. As a consultant, Luca works with European businesses, large and small, trade organisations and public bodies to assess risks of foods and novel ingredients, evaluate labels and advertising, and prepare for recalls and food crises. He also works on health claims and botanicals.



Helena Soares Costa (INSA - PT)
(Director since 2018)

Helena Soares Costa is a senior researcher at INSA and coordinates the Research & Development Unit of the Department of Food and Nutrition as well as vice-president of the Scientific Council of INSA. Her current areas of research are food composition, nutrition, and food safety. She has considerable experience in development of analytical methods for food analysis including nutrients and bioactive compounds, food composition databases, dietary assessment, and data quality. Helena has published on a wide range of topics in food science and nutrition and supervises graduate students and post-doctoral researchers as well as teaching at several universities. Helena has coordinated nationally funded projects and participated in several EU-funded projects. She is also a member of the Editorial Board for Wiley's Journal of the Science of Food and Agriculture.



Maria Kapsokefalou (AUA - GR)
(Director since 2018)

Maria Kapsokefalou is Professor in Human Nutrition (AUA, GR) and a member of the National Committee on Nutrition Policy of the Ministry of Health. She served as the Deputy Rector on Student Affairs, Academic Collaborations and Outreach and as a member of various bodies on food and nutrition policy and research strategy. Maria pursued her graduate studies in food science and nutrition at Cornell University, as a Fulbright Scholar, and received her MSc in 1989 and PhD in 1992. She continued her scientific career at Cornell University, as a recipient of the Nutricia Research Foundation International Training Fellowship, and at ETH Zurich and at the University of Crete, where she was a Researcher and Lecturer in Food Science and Nutrition until 2000. Current research activities aim to promote public health through better nutrition; she is investigating the health benefits of bioactive compounds in novel and functional foods, dietary intakes in the general adult population and vulnerable groups, and on the socioeconomic factors that affect food intake with a view to alleviating food insecurity. Her interests also extend to outreach programmes on sustainable development of the agrofood sector in Greece.



Loek Pijls (Loekintofood, NL)
(Director since 2019)

Loek Pijls PMP founded Loekintofood in 2015 addressing questions such as how what we eat impacts our health and how to apply nutrition understanding to our health, which concerns issues including diet and food composition, reformulation, health claims, communications, guidelines, regulatory positioning, nutrition policy, novel food, and training. Loek has worked in nutrition for about 30 years

in various roles across a wide range of organisations. He is a farmers' son with a particular affinity for responsible and healthy food production, presentation and consumption. His MSc is in Human Nutrition (Wageningen University) and his PhD from the Faculty of Medicine at Vrije Universiteit Amsterdam and is certified at PhD level in Nutritional Sciences and in Epidemiology and as Project Management Professional.

The Executive Board had three teleconferences during 2019 (February, June, September), and the Minutes are available online (Members' area).

Siân Astley (Secretary to EuroFIR AISBL) is rapporteur for the Executive Board.

Topics discussed included:

- Calls for fundings from EC and other sources
- EU- and otherwise funded projects
- Financial figures for the current year
- General Assembly
- Membership and commercial clients
- Office (team, Articles of Association, etc.)
- Technical Discussion Groups



13





General Assembly

The 10th EuroFIR AISBL General Assembly took place on Wednesday, 10th April 2019 at the Penta City Centre hotel, Brussels (BE). The agenda was:

- 1. Welcome & introductions**
- 2. Minutes from GA 2018 & Matters Arising**
- 3. EuroFIR Annual Report 2018**
 - a) Activities and achievements in 2018
- 4. Overview of planned activities in 2019**
 - a) Membership recruitment & benefits and Commercial Clients
 - b) New proposed open access data via FoodEXplorer for Developing/Emerging countries
 - c) New EU and other proposals
 - d) Technical Working Groups
- 5. Membership status and admission of any new national food database compiler organisations as associate members from 2019**
- 6. Officials & Directors**
 - a. Dismissals
 - b. Extension of terms for existing Directors
- 7. Examination and approval of the annual accounts**
- 8. Approval of activities and budget as set out in the Business Plan 2019**
- 9. Appropriation of results**
- 10. Discharge to the executive directors and to the managing director**
- 11. 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 and Sidonie Pauchet were appointed Secretary and vote-teller.

A total of fifteen (15) Full Members (of 27 Full Members), eight (8) Ordinary Organisations Members (of 33 Ordinary Members), seven (7) Directors were present at the meeting. Five (5) Full Members & eight (8) Ordinary Organisation Member submitted votes by email and one (1) Full Members and seven (7) Ordinary Organisation Members voted by proxy, either other Members, the Secretary or the Managing Director.

Thus, the General Assembly was quorate and valid to consider the Resolutions.

All Resolutions were accepted:

1. The General Assembly approves the activities and achievements in 2018.
2. After examination, the General Assembly approves the addition of one new national compiler organisation, namely MRC South Africa, as an Associate Member with immediate effect, as described in Articles 7.1 and 7.2 of the statutes.
3. The General Assembly approves the dismissal of Prof. Gregorio Varela Moreiras (CEU, ES) as Executive Director with immediate effect.
4. The General Assembly approves the renewal of Ms. Susanne Westenbrink (RIVM, NL) as Executive Director for three years with immediate effect.
5. The General Assembly approves the renewal of Paul Finglas (QIB, UK) as Chairperson for one year with immediate effect.
6. The General Assembly approves the nomination of Loek Pijls (Loekintofood, BE) as Executive Director for three years with immediate effect.
7. The General Assembly supports the creation of a second Vice-President responsible for ICT and research infrastructure development.
8. The General Assembly supports the nomination of Karl Presser as Vice-President responsible for ICT and research infrastructure development with immediate effect for three years.
9. After examination, the General Assembly approves the annual accounts closed on 31.12.2018, with a profit of 24.063,19€ to be appropriated.
10. After examination, the Assembly approves the activities and budget (including membership fees; as above slides) as set out in the "EuroFIR Workplan & Priorities 2018".
11. The General Assembly decides, as proposed by the Executive Board, to appropriate the results as follows:
 - Profit for the financial year: 24.063,19€
 - Profit to be allocated on 31.12.2017: 24.063,19€
 - Profit to be carried forward on 31.12.2017: 24.063,19€
12. After examination, the General Assembly gives discharge to the Directors and Managing Director for their mandate during the past financial year (2018) – (meaning the EB and the Managing Director have the confidence of the Members in the decision made in 2018).





EuroFIR AISBL Office

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.



Dr Siân Astley (Senior Researcher, Communications Manager & Secretary to the Association)

Siân Astley has worked extensively with individuals and organisations throughout Europe from a variety of disciplines including research, food and biotechnology industries and the media. She is the author of more than 300 popular science articles for magazines and trade publications as well as 25 peer-reviewed papers. She was awarded her Diploma in Science Communication in 2009 (Birkbeck University of London). After 14 years as a bench-scientist, Siân became Communications Manager for NuGO, one of the first FP6 Networks of Excellence, and was the European Communications Manager for the Institute of Food Research in Norwich (UK) until April 2012. Currently, she is a Senior Researcher and Communications Manager for EuroFIR AISBL, research activities, communications and training within EU- and otherwise-funded research projects, and Secretary to the Association and Quispe ASBL. She is an Editor for Food Chemistry and was appointed recently as Editor-in-Chief for Food Chemistry Molecular Sciences.



Mark Roe (Senior Food & Nutrition Data Scientist)

Mark Roe has more than 30 years of experience in a wide range of research activities related to food, nutrition and health. His experience at the Institute of Food Research (UK, now Quadram Institute Biosciences) included laboratory analysis, human studies, production and management of food composition data, and development and validation of dietary assessment methods. He joined EuroFIR AISBL in 2018 to provide technical and scientific support, helping to deliver data and tools for Members, and to work on EU-funded projects in which EuroFIR AISBL is a beneficiary. He has also participated in a range of EU-funded research projects that involved production or use of food composition data as well as being an author of more than 60 papers published in peer-reviewed journals.



Jérémy Terweduwe (Finance Assistant)

After graduating in hotel management in 2014, Jérémy worked in the hospitality industry for Starwood Hotels & Resorts in the accounting and finance departments for three years. After a period of travelling, he worked as a manager for the family business specialising in industrial cleaning. He joined EuroFIR in April 2019, as part-time Finance Assistant to support financial management and reporting.



Angelika Mantur-Vierendeel (Business Development Manager & Research Dietitian)

Angelika Mantur-Vierendeel manages EuroFIR membership and commercial activities (benefits, products and services, identification of improved benefits/ tools, recruitment, and marketing). She contributes to our EU- or otherwise-funded research projects, and provides technical coordination for the Technical Discussion Groups, organising meetings, taking minutes and providing feedback as well as

responding to enquiries from food data users. Angelika studied Dietetics at the Medical University of Bialystok (PL), where she obtained her Masters (2013). Recently, Angelika completed postgraduate studies on psychodietetics, broadening her knowledge and understanding about the connections between psychology and dietetics, mechanisms of dietary choices, motivation and behavioural changes. Currently, she is undertaking postgraduate studies on clinical dietetics, refreshing and extending her knowledge of nutritional therapy in various diseases.



Sidonie Pauchet (Office Manager)

Maternity leave 17th November 2019 until 23rd April 2020

Sidonie started her professional career working in the European Parliament, as a Parliamentary Assistant for a French MEP and worked as a Communications and Advocacy Assistant for a European Platform of Organisations in the field of migration and social affairs. Following completion of her Executive Masters in International Association Management (2019), Sidonie was promoted

to Office Manager and now has overall responsibility for the Secretariat, specifically management of all EuroFIR's EU-funded projects, submission of new proposals, communications activities (e.g. websites, newsletters, and social media) and events. Sidonie also attends meetings at the European Parliament, particularly the ENVI Committee to ensure we are up to date with food-related topics and helps build relationships with key European stakeholders.



Patricia Destrebecq (Office & Projects Assistant)

Maternity Cover, 1st October 2019 until 30th April 2020

Patricia Destrebecq joined EuroFIR for a limited period on a part-time basis (Monday to Thursday) to cover office administration during Sidonie Pauchet's maternity leave. Patricia has also worked for the European Chemical Industry Association, providing support to Product SG Managers. As European Sulfuric Acid administration assistant, Patricia contributed to the development of the association over

many years and was responsible for delivery of two conferences annually as well as communication with Members and Associates.





18

2019 EuroFIR Office: Leavers

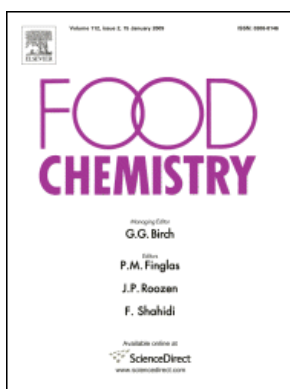
Katia Giovanetti (Finance Assistant, consulting)

Katia Giovanetti (Finance Assistant, consulting) supported the financial management of the association including EU-funded projects and left EuroFIR at the end of March 2019.

Food Chemistry: Editorial Office

Food Chemistry publishes original research papers dealing with the advancement of the chemistry and biochemistry of foods or the analytical methods/ approaches used. Its impact factor increased to 5.399 in 2019 and is ranked eighth in food science.

During 2019, the Food Chemistry Editorial Office handled more than 7300 submissions, an increase year-on-year of ca. 9%, and answered more than 5700 enquiries from authors, editors, reviewers, and Elsevier Researcher Support.



Mélanie Lowie (Food Chemistry: Managing Editor)

Mélanie Lowie is responsible for determining whether submissions meet the requirements for Food Chemistry, including scientific standards for integrity and objectivity, and do not infringe proprietary rights of other journals.



Vivien Burch (Food Chemistry: Manuscripts Assistant)

Vivien Burch is responsible for handling new and revised submissions for Food Chemistry, ensuring they meet journal standards before assigning them to Editors.

During 2019, Vivien also assisted Paul Finglas with manuscripts for Trends in Food Science.



Jo Logan (Consultant Manuscripts Assistant)

Jo Logan started working for Food Chemistry in January 2018, because of increasing numbers of submissions. She is responsible for handling new submissions in addition to helping the Editor-in-Chief (Paul Finglas), as necessary.



Janet Barnes (Consultant Manuscripts Assistant)

Janet Barnes joined the Editorial Office Team at the end of December 2019. She has 16 years of experience with Food Chemistry, working for Gordon Birch, Food Chemistry's Editor-in-Chief emeritus. Janet is assigning submissions to the Editors and sending reminders, as necessary.

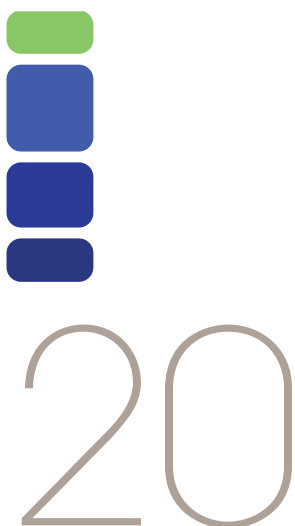
Food Chemistry news:

- Food Chemistry: X was launched during 2019, sharing the editorial team, submission system, and same standards in peer review, but all publications are open access.
- Food Chemistry: Molecular Sciences was launched on 1st January 2020, publishing research advancing the theory and practice of molecular sciences in understanding food chemistry and, like Food Chemistry: X, all publications are open access; Siân Astley is Editor-in-Chief.

EuroFIR offers members support for publishing research in Food Chemistry, Food Chemistry: X and Food Chemistry: Molecular Sciences, including:

- Personalised advice on the suitability of your manuscript
- Information about the publishing process and how to maximise your success
- Advice and mentoring for manuscript preparation and editing
- Information on manuscript status once it is submitted





Membership: Update

EuroFIR AISBL is the only independent food composition resource in Europe, bringing together 38 national food composition datasets from 25 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 2019, we were contacted by almost 300 potential new Members and Clients, requesting a trial account. Of these, 214 were from individuals or students, demonstrating there is considerable interest in food composition data among these groups. However, this group also generates the fewest new Members. In total, during 2019, EuroFIR welcomed 15 new Members including one Commercial Organisation, three Non-Commercial Organisations, one SME, and one Associate Member (new compiler from Hungary); the remainder were Individuals and Students (9) as well as two new Clients interested in food composition data.

Category	2017	2018	2019
Full Member	28	28	26
Compiler	21	21	20
Non-compiler	7	7	6
Associate Member*	3	3	4
Ordinary Member (Total)	95	91	89
Organisations	50	53	50
Individuals & Students	45	38	39
Honorary Members	34 ⁺	34 ⁺	54 ⁺ §
Total	160^{***}	157^{***}	169^{***}

* New national FCDB compiler organisations only

** Including ODIN (25, ended 2017),

+ RICHFIELDS (16, ended 2018) & REFRESH (26, ended 2019)

§ FNS-Cloud (22 [of 35] beneficiaries), TURNTABLE (9 beneficiaries), PERSFO (5 beneficiaries)

*** Including Honorary Members

Membership Benefits

EuroFIR AISBL provides Members with:

- Access to harmonised and documented food information (energy and nutrients)
- Best practice and innovation support
- Continued professional development
- eLearning modules and specialised training courses
- Innovative software tools and databases (e.g. critically evaluated data on the content and biological effects of bioactive constituents in plant-based foods)
- Networking/ representation and the chance to take part in pre-competitive research and development projects in the food and health fields
- Use of standardised food composition data in software tools
- References and standardised vocabularies for handling of food information

More specifically, exclusive benefits for our members are:

- EuroFIR eBASIS and ePlantLIBRA
- EuroFIR elearning modules
- EuroFIR FoodBasket
- EuroFIR FoodEXplorer
- EuroFIR thesauri
- FoodWasteEXplorer
- Free access to TDS-Exposure and BACCHUS microsites
- Members' Lounge (1:1 support)
- Participation in Discussion Groups (Documentation, Branded foods, Recipe calculation, FoodCASE, Aggregation of Data, Working with laboratories)

In the absence of dedicated funding, EuroFIR AISBL continues to develop a training portfolio composed of events supported by EU- and otherwise-funded projects, which are also relevant for Members. Members enjoy free or reduced rates as well as access to teaching material via the EuroFIR or project websites. We also welcome Members sharing information about their training activities, and these events are promoted via our websites and Members' news updates.





22

FCDB Updates

FoodEXplorer (www.eurofir.org/foodexplorer)

During 2019, EuroFIR updated five national datasets: United Kingdom, Belgium, Switzerland, Norway and Sweden. Updates of the Danish and Finnish datasets are in progress and the new dataset for Estonia will be added early in 2020. An update of the Netherlands dataset is also planned. The Excel-based template for FoodEXplorer dataset updates was tested further within WHO and UK Medical Research Council (MRC)-funded projects, which provided datasets for Eastern Mediterranean and AFROFOODS regions. Datasets from Kuwait, Pakistan, Iraq, Iran, Tunisia, Morocco, South Africa and Australia have also available, as Open Access, via FoodEXplorer.

eBASIS (eBASIS, ebasis.eurofir.org)

Bioactive Substances in Food Information Systems has been updated with more than 600 new values, including flavonoids in vegetables and fruits, glucosinolates in broccoli, and polyphenols in watercress. Data were entered by visiting students identified and trained by QIB FDNC (UK) staff. More than 120 people used eBASIS during 2019 and trial-period access was provided to 131 users (students, SMEs and commercial), four of whom became Members.

A poster (Expansion of the eBASIS database: Composition of bioactive compounds in foods) was presented at the second Food Chemistry Conference (17-19th September 2019, Seville – ES).

Currently, eBASIS is being used in several projects including one developing new high bioactive healthy snack foods and examining the impact of flavonoids on lung function in low-middle income countries (F-PLUS). It will also be used in FNS-Cloud to develop low- and high-bioactive content diets for and intervention study examining gut microbiome diversity.

Food wiki

A wiki is a knowledge-based website on which users modify and structure content directly from a web browser collaboratively. Typically, text is written using a simplified mark-up language and often edited with the help of a rich-text editor. Our food wiki was originally developed in EU- and otherwise-funded projects and contains information for nutrients and contaminants analysis methods, method performance, and available reference standards and proficiency testing schemes. Currently, the wiki is hosted by Premotec GmbH (CH) and is being developed further in a joint effort with METROFOOD-RI. It will be made available again to EuroFIR Members during 2020.



New Members



Czech University of Life Sciences (CULS - CZ) - www.czu.cz

The Department of Microbiology, Nutrition and Dietetics (Faculty of Agrobiological, Food and Natural Resources) carries out research and education in agricultural and food microbiology, human and animal nutrition. More specifically, nutritional and sensory analysis of food, human diets composition, diets for athletes, nutritional value and quality of edible insects, oxysterols formation during culinary processing, determination of purines in food, bioactive compound cytotoxicity, wound healing (skin and intestinal epithelium), model of human digestion, determination of probiotic microorganisms in foods, adhesive properties of probiotics, analysis of probiotic oligosaccharides in breast milk and foods, and effect of probiotics and prebiotics on intestinal microbiota.



Japan Tobacco International (JTI - CH) - www.jti.com

JTI is a leading international tobacco and vaping company with operations in more than 130 countries and the owner of several global brands. JTI joined EuroFIR because of their interest in ePlantLIBRA, specifically bioactive compounds in botanicals and herbal extracts with putative health benefits.



National Food Institute, Technical University of Denmark (NFI DTU - DK) - www.food.dtu.dk

The National Food Institute (DTU) undertakes research and communicates sustainable and added-value solutions in the areas of food and health for the benefit of society and industry. Institute tasks are carried out in a unique cooperation amongst disciplines of nutrition, chemistry, toxicology, microbiology, epidemiology and technology.

The vision is to create welfare for the future through research preventing disease and promoting health, and making it possible to feed a growing population and develop sustainable food production.



PepsiCo, Inc. (PepsiCo - UK) - www.pepsico.co.uk

PepsiCo is one of the world's leading food and beverage companies serving more than 200 countries and territories globally. Their vision is to be the global leader and behind this vision lies a passion for sustainability and a commitment to doing business in the right way.

PepsiCo has joined EuroFIR because of the potential to use FoodEXplorer, eBASIS and ePlantLIBRA for new product recipe analysis, especially around micronutrients, measurement of existing products against nutritional standards, and research exploring delivery of bioactive compounds with health benefits.



23



24



National Institute of Pharmacy and Nutrition
(OGYÉI - HU) – www.ogyei.gov.hu

The National Institute of Pharmacy and Nutrition (OGYÉI) is appointed by Hungarian Government Decree as a licensing authority for pharmaceutical and public administration. OGYÉI activities provide the public with safe, effective, and high-quality medicines in accordance with regulations. However, OGYÉI is also the methodical and research institute of Hungary, examining notifications on the quality of medicinal products and adverse drug reaction alongside authorization or withdrawal of medicinal products, which includes some foods. OGYÉI is leading an initiative updating the Hungarian food composition database and making it available electronically for the first time.



Nutritics Ltd.
(Nutritics - IE) – www.nutritics.com

Nutritics has been EuroFIR client for a long time but, last year, they joined as a Member. Nutritics provides nutrition software to thousands of clients around the world from numerous sectors including healthcare, education, foodservice, food manufacturing, and elite sport. Nutritics equips their clients with the best tools for dietary analysis, meal planning and recipe and menu management, allowing them to make accurate, relevant and actionable food choices.



Research & Technology Projects

EuroFIR AISBL has been an active beneficiary in EU- and otherwise-funded projects since 2009, covering all aspects of food composition and related information, focussing primarily on scientific contribution and stakeholder engagement.

We have vast expertise on food composition and experience in exploitation of these data in research addressing 21st century global challenges in diet, nutrition and health. Our core business remains services for Members, our technical expertise is also being applied to develop new tools and data therein. In addition, we have developed knowledge and proficiency in stakeholder engagement and other communication activities, ranging from workshop for policy development to websites and social media for a variety of purposes.



Innovative Solutions for Nutritious, Safe and Sustainable Seafood in Europe - SEAFOOD^{TOMORROW}
(Grant Agreement No. 773400) Duration: November 2017 to October 2020 - www.seafoodtomorrow.eu

SEAFOOD^{TOMORROW} aims to develop innovative sustainable solutions for improving the safety and dietary properties of seafood in Europe. Addressing the challenge to meet the growing market need for safe and sustainable seafood, the project will generate new knowledge to develop commercial solutions for improving the socio-economic and environmental sustainability of the European seafood production and processing industry. EuroFIR AISBL is involved in Market, acceptability, sustainability and demonstration, specifically helping to identify potential end-users, private facilitators and public bodies to participate actively in market implementation of new innovative solutions, and is contributing to Communication, Dissemination and Exploitation (WP6), leading Task 6.4, organising the final stakeholder event (6-7th October 2020, Brussels – BE), and ensuring targeted and effective communication of SEAFOOD^{TOMORROW} achievements. However, our expertise in food composition also led to creation of a nutrient database, specific for fish and seafood consumed in Europe, which revealed a range of issues with these data, only some of which were known about previously, and we are disseminating these findings amongst Members with the aim of improving future fish and seafood composition data.



Platform supporting vitality and abilities of elderly - TURNTABLE

Duration: May 2019 to April 2022 - www.aalturtable.eu

Unlike many of our other projects, which have been funded directly by the European Union, TURNTABLE is funded nationally through the Active Assisted Living Programme. The project aims to address the challenges of vitality and ability amongst older adults (65 years and over) through an extendable one-stop-shop

ICT platform (Turntable) integrating a range of solutions. EuroFIR AISBL is responsible for execution of co-creation sessions in Belgium as well as reporting of co-creation sessions in other countries (WP1). These sessions aim to ensure the design and content of TURNTABLE is optimal. EuroFIR is also leading Impact-oriented dissemination (WP5), which aims to raise awareness of TURNTABLE and help with recruitment of users for the co-creation sessions and field-trials. From January 2020, EuroFIR will manage the project webpage, social media accounts, and be involved in development and delivery of the communication and dissemination plan for the project.



25



26



FNS - Cloud Food Nutrition Security

Food Nutrition Security Cloud – FNS-Cloud

(Grant Agreement No. 863059); Duration: October 2019 to September 2023 – www.fns-cloud.eu

Current fragmentation of FNS resources (data, knowledge, tools and services) results in knowledge gaps that inhibit public health and agricultural policy and impede exploitation for the benefit of European citizens (e.g. sustainable production, access to nutritious products, easier healthy choices). FNS-Cloud will integrate existing and emerging data essential for pan-European research addressing food and nutrition security (FNS) and diet, health and consumer behaviours as well as sustainable agriculture and the wider bioeconomy, creating three Demonstrators (Agri-Food, Nutrition & Lifestyle and NCDs & the Microbiome to facilitate) in the process, for exploitation by users for the first time. EuroFIR AISBL is involved in all the work packages including Coordination (WP1), where Siân Astley is leading Gender Action Plan and Monitoring (Task 1.7). Paul Finglas, Angelika Mantur-Vierendeel, and Mark Roe are contributing to the Technical Preparation of FNS-Cloud (WP2) and FNS data standardisation and interoperability (WP3) as well as scientific activities for the Use case (WP4) and Demonstrators (WP5). Dissemination, Communication and Community Engagement (WP6) is led by Siân Astley, who is also participating in Education, training and support (WP7) and Sustainability and governance (WP8) with Paul Finglas.



Sweeteners and sweetness enhancers: Impact on health, obesity, safety & sugars - SWEET (Grant Agreement No. 245199);

Duration: October 2018 to September 2023 – sweetproject.eu

SWEET aims to identify and address barriers and facilitators in the use of sweeteners and sweetness enhancers (S&SEs) and examine risks and benefits of using these to replace sugar in the diet, in the contexts of health, obesity, safety and (food) sustainability. EuroFIR is contributing to Sustainability analysis of sweeteners and sweetness enhancers (S&SEs) using Life Cycle Sustainability Assessment (WP5), which aims to determine whether increasing use of S&SEs offers a sustainable pathway to promoting healthy diets, combatting obesity, and delivering improved food security. More specifically, EuroFIR will contribute to scoping work on potential S&SEs and food products, offer critical review of life-cycle analyses, and contribute to potential scenarios for use of S&SEs including cost implications, support stakeholder engagement and publication of information about S&SEs for external public users. In 2020, EuroFIR will host two life cycle assessment workshops consulting with stakeholders in partnership with ILSI-Europe (BE).





Quisper

Quality Information Services and Dietary Advice for Personalized Nutrition in Europe – Quisper EIT Food

Duration: 2018 & 2019 – quisper.eu

For the past two years, Quisper EIT Food has enjoyed funding from EIT Food, which has supported development of the Quisper® ASBL and functionalisation of the Quisper Server Platform (QSP), providing services and tools for those delivering commercial personalised nutrition advice. Developing and populating QSP was always ambitious and, during 2018-2019, Quisper EIT-Food moved the platform to Amazon Gateway and undertook a number of use cases as well as a proof-of-principle study with University of Reading eNutri app in two countries (UK and DE) to demonstrate the scope of this approach. Quisper has been disseminated widely amongst stakeholders and is now a much more familiar concept in the personalised nutrition community. In addition, TUM recruited experts for the Quisper Scientific Advisory Board (QuiSAB) and has agreed terms and conditions for reviewing QSP services and tools. In the future, Quisper® ASBL, a Belgian non-profit association, will be responsible for both the QSP and QuiSAB, and this association is a third party under EuroFIR in FNS-Cloud and represented in PERSFO by Paul Finglas and Jo Goossens; Paul Finglas is a Director with Jo Goossens (Quisper President, shiftN – BE), and Harry van Haaften (The Hyve – NL) and Siân Astley is Secretary to the Association.



Feasibility study for a monitoring system on reformulation initiatives for salt, sugars and fat – Euremo

Duration: January 2019-December 2022

Euremo aims to develop an EU-wide monitoring system of reformulation initiatives and evaluating feasibility in terms of efficiency and cost-effectiveness as well compiling data on branded foods from key food groups. Monitoring reformulation activities is an important element in changing the current obesogenic food environment, supporting healthier ones by reducing the presence of potentially harmful ingredients in processed foods and drinks. Reformulation initiatives have been implemented in a number of EU Member States. However, monitoring their effectiveness and progress is a challenge due to resource constraints and differences between available nutrients/ food composition databases. Overcoming these constraints by creating a sustainable and transferable monitoring system is key to assess the effectiveness of reformulation activities. Data are being collected and imported into FoodCASE and EuroFIR is leading the MS workshops and training networks, as well as mapping key stakeholders, particularly of EU public health institutes and faculties, which will form the basis for disseminating findings. Also, we are working closely with ICF (coordinator) and Sciensano (BE) to identify and select experts that can contribute to workshops and twinning actions to support EU MS reformulation initiatives and targets.



27





28

Commercial Projects

For developers providing software and tools using nutritional information, access to high quality, scientifically validated, evidence-based food composition data is essential. However, in an increasingly global market, data are often missing, out-of-date or country specific even if products are not. Thus, whilst opportunities arising from personalised diet and health information are huge, and we need to stay up-to-date and responsive to rapid technological and research developments, food composition data are expensive and difficult to produce; reduced funding and changing priorities have meant fewer participating laboratories, obsolete methods, and unreliable data.

EuroFIR has brought together national compilers, research organisations, and standards bodies to provide harmonised and standardised food composition data and related information via a single point of access. We also facilitate use of improved food composition data, provided by national food compiler Members, for commercial use. During 2019, we were contacted by 10 potential clients interested in our services, and two signed agreements to use food composition datasets; a conversion rate of 20%. Overall commercial income for licenses remained steady at ca €20k. In 2020, EuroFIR will continue to focus on updating FoodExplorer datasets and providing bespoke data collections to ensure products meet the needs of Members and Clients alike.

Examples of the commercial use of food composition data include:



Connecting with health and fitness wearables; Tracking nutrition intakes, personal nutritional diaries



Development of digital platforms, tools & services for food businesses, food safety

Fitatu, Nutritics
Alma Food
SmartWithFood



Gaming; Interacting with intelligent assistants



Dietetic support; Recipe management software; diet analysis, meal plans creation

Amazon Alexa
Apple's Siri
Novos Sistemas



Personalised nutritional advice; Exercise support



Online food services; Smart kitchens

Electrolux
Healthium
Axya

Dissemination: Highlights

Our website (www.eurofir.org) is the primary source of information for Members and visitors needing food composition information. During 2019, we focused on adding (e.g. Standard Operating Procedures Technical Manual 2019) and updating (e.g. Thesauri) content as well as continuing to improve navigability and security.

Google Analytics reveals that during 2019, there were 43,813-page views (35,235 unique pageviews; pageview or pageview hit is an instance of a page being loaded or reloaded in a browser. The average time on any page is around 1 minute 32 seconds and the most visited pages are the homepage (12,603), list of FCDB (4,914), description of food data (3,047), FoodEXplorer (2,867) and why join (1,312). The bounce rate is around 60% (single-page sessions, average 40-50%) and the exit rate around 40% (average for other sites is 10-35%). So, whilst we still have some work to do in retaining visitors, nonetheless, for such a specialised site, we have reasonable statistics.

In terms of where our visits come from, based on 18.5K sessions, around 40% come directly to our website, i.e. they know the URL (ca. 7000 sessions). Another 40% use Google to find us and the remainder are referred to by other websites, specifically AECOSAN (ES), PortFIR (PT), BEDCA(ES), Baidu (Korea, Search Engine) and BDA (IT) (1428-80K sessions). However, Facebook, Wikipedia and LanguaL sites are also referring users to us (ca. 60K sessions each). Geographically, users are most commonly in Spain (2939 users), the US, Portugal, the United Kingdom, Belgium, Netherlands, Italy, Germany, Estonia and India (278) and are in the main new users, who also make up 74% of users overall (17,053 in the last 12 months). Most users (66% female) access the site with a desktop computer (85%), meaning investment in tailoring our websites for mobile devices is not a priority at this stage. Average page load times are ca. 5 seconds, well below the 7 second threshold above which users are already moving on.

Additions in 2019 included:

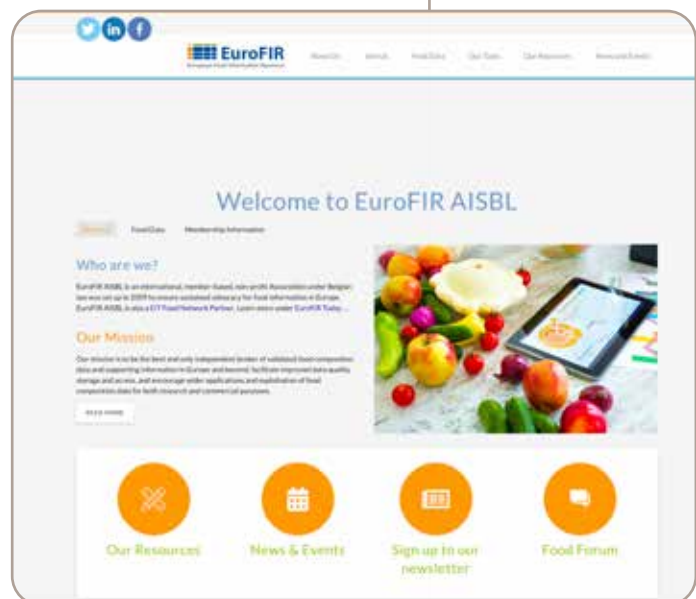
- Current projects
- Discussion Groups content
- Joining EIT Food as a Network Partner
- Updates of the EuroFIR thesauri pages
- News and press releases, and events information
- Publication of the first Standard Operating Procedures Technical Manual 2019

In 2020, we will continue to focus on:

- Cleaning up files behind the website that may or may not be redundant
- Create microsites for TDS-Exposure and BACCHUS
- Ensure Google Analytics are optimised for all websites
- Establish a rolling programme of updates across all EuroFIR's websites
- Identify and update content that is redundant or not optimised
- Move EuroFIR content from existing solid-state servers to Cloud services



2019





30



EuroFIR Social Media

EuroFIR joined Twitter ([@EuroFIR AISBL](#)) in December 2013 and since then we have acquired 578 followers and we have tweeted 848 times. 58 people followed us in 2019. The highest number of tweet impressions (how many times a tweet is seen) was 9093 in June 2019, during the Quisper Symposium. The greatest number of profile visits was during the Food Forum in April 2019 (457). We are also beginning to attract followers with wider scope (e.g. European Parliamentary assistants, SME food manufacturers, food NGOs, and other EU-funded projects).

In December 2019, we also joined Instagram ([@EuroFIR AISBL](#)) and started with a diet-themed advent calendar for users; without any other publicity, we acquired 33 followers. In 2020, we will design and implement social media campaigns for both platforms as well as Facebook where we have 560 unique followers (up from 530 in December 2018). Peak activity on Facebook coincided with the Food Forum (April 2019) and the Personalised Nutrition Symposium (June 2019).

Delivering our news

- During 2019, our top news stories included:
- NASCENT Results-in-Brief article published on CORDIS
- Launch of REFRESH webinars on tackling food waste across the supply chain and completion of the REFRESH on time and to budget
- EUROPEAN finale of the SEAFOOD^{TOMORROW} recipe contest
- Second Food Chemistry Conference
- Kick-off meetings for TURNTABLE and FNS-Cloud
- Participation at Future Food (BE) Conference, Journal of Ethnic Foods Symposium in Seoul (South Korea) and Eurocaroten Infoday (BE)

Two press releases were published during 2019. One was about the SEAFOOD^{TOMORROW} recipe contest (18/02/2019 Press release - European chefs battle it out in design for sustainable seafood dishes) and the other described the SWEET study, identifying risks and benefits of sugar replacements in the diet (03/01/2019 European project to identify and address barriers to sweetener use).

In addition, Paul Finglas gave an interview for Elsevier about the launch of Food Chemistry: X (www.youtube.com/watch?v=tHm_sNsGO5g).

The final – for now – EuroFIR Newsletter was published in June 2019. We decided that shorter, more frequent email updates might be a better approach, because of volume of information and the time-critical content we are sharing. We published 10 eflashnews bulletins in 2019, with updates about the office, Members' activities, EU- and otherwise-funded projects, tools and services, and events, those we and Members have attended and upcoming. The MailChimp-based emails are sent to Members and Clients first, and several days later to a marketing list, aimed at those who might be interested in EuroFIR activities. Open rates are about 30% (ca. 100 people) in the first 24 hours and increase to around 60% with time (several weeks), which is higher than average. However, importantly, unsubscribe rates are negligible, so for the time being this approach seems to be meeting the needs of recipients without overwhelming them with emails.

Stakeholder Engagement



37



13th International Food Data Conference

14-18th October 2019 (Lisbon - PT)

EuroFIR was well represented at the 13th IFDC, hosted by our Members at INSA, with Mark Roe, Susanne Westenbrink (RIVM, NL), Katja Sandfuchs (MRI, DE), Nicole Fark (MRI, DE) and Marie Machácková (IEAI, CZ) presenting work on Open Access harmonised food composition data in FoodEXplorer, Value documentation, Recipe calculation, EuroFIR thesauri updates and Data aggregation, respectively. Nicole Fark and Katia Sandfuchs also received EuroFIR bursaries to support their attendance. In addition, there was a presentation by Mark Roe, about the fish and seafood nutrient composition dataset developed for SEAFOOD^{TOMORROW}.

and posters describing REFRESH FoodWasteEXplorer, by Hannah Pinchen (QIB, UK), SWEET and QUISPER EIT Food. The IFDC remains one of the most important events for EuroFIR to engage with the wider food composition communities globally and gather intelligence about their needs and opinions.

Quisper Personalised Nutrition Symposium & Workshop

19-20th June 2019 Brussels BE

EIT Food-funded Quisper activities began in January 2018 and continued until the end of 2019. Activities focused on development of the Quisper Server Platform (QSP), which will assist companies (large or SME), researchers, and health professionals to improve personalised nutrition offerings for consumers, providing scientifically validated services. The long-term goal is to improve the quality of personalised nutrition services and, thereby, retain and increase consumer trust and compliance with diet and health nutrition advice. In June 2019, EuroFIR co-hosted the first Quisper Personalised Nutrition Symposium in partnership with Quisper ASBL Business Team to explore personalised nutrition in its many forms and, specifically, how QSP might help stimulate value-creation opportunities within this rapidly changing and developing domain.

The proposed business-ecosystem concept was received positively within the wider community and feedback suggested SMEs familiar with handling personal data and data mining will have an important role in the success of Quisper[®] ASBL/ QSP; EuroFIR is a Founding Member of Quisper ASBL with The Hyve (NL) and shiftN (BE).





32

Food Chemistry Conference **Shaping the future of food quality, safety, nutrition and health**

17-19th September 2019 Seville ES

The second Food Chemistry conference welcomed more than 400 food scientists from around the world to discuss the impact of research on food quality, nutrition and health, and food safety.

Editor-in-Chief, Paul Finglas (QIB – UK, EuroFIR – BE) welcomed delegates and, with co-chairs Daniel Granato (Natural Resources Institute Finland – FI), Francisco Hidalgo (Instituto de la Grasa, CSIC – ES) and John van Camp (Ghent University – BE), introduced plenary and invited presentations considered topics such as data analysis in food science, chemical reactions in foods, bioactive compounds, food safety, analytical chemistry, food structure and quality, food authenticity and traceability, and nutrition and health.

As hosts of the Food Chemistry and Food Chemistry: X Editorial Offices, this conference was also an opportunity for Siân Astley (Editor and Editorial Office Manager) and Mélanie Lowie (Managing Editor) to meet with Editors and the Executive Publisher, Jen Wood, from Elsevier. Ensuring a high-quality, author-centred service for more than 9000 submissions annually is very challenging, but this conference is an ideal opportunity to engage directly with authors and reviewers to answer questions and resolve any issues that may be of concern.

For more information about Food Chemistry visit
www.journals.elsevier.com/food-chemistry

For more information about the second Food Chemistry Conference visit
www.elsevier.com/events/conferences/food-chemistry-conference



Production and Use of Food Composition Data in Nutrition

1st-6th December 2019, Wageningen (NL)

This year's international postgraduate course was organised by the Division of Human Nutrition (Wageningen University, NL), in collaboration with Graduate School, VLAG, and 25 delegates from 20 countries participated. Course facilitators included Anders Møller and Jayne Ireland (Danish Food Informatics, DK), Hettie Schönfeldt (University of Pretoria, ZA), Susanne Westenbrink (RIVM, NL), and Paul Finglas (EuroFIR AISBL, BE) as well as Paul Hulshof, Jeanne de Vries and Edith Feskens (Wageningen University, NL); Mark Roe (EuroFIR AISBL, BE) also provided course materials for dissemination. This training course is held every two years and aims to increase understanding of the importance of standardisation of food composition data production, documentation and compilation, and contribute to capacity building. Standards developed by EuroFIR are central to achieving these goals, although the Wageningen food composition training courses pre-date EuroFIR.

Technical Discussion Groups

The EuroFIR Food Composition & Technical Working Group, which replaced the EuroFIR Compiler Network, with aim of addressing topics that are relevant for compilers and users of food composition databases, nationally and internationally, has been superseded by six Technical Discussion Groups. These enable regular, more specific consideration of issues facilitated through teleconferences and email-based exchange to encourage wider participation and cooperation. Participation is encouraging, with each generating not only wider interest amongst Members, but also better exchange of information and opinions.

The Technical Discussion Groups are open to all Members and are a good opportunity for new people or those with less experience to get help or find out what is happening.

All of the groups would welcome additional Members with experience or interest in the topics. For more information about the individual groups, contact the leaders directly.

Documentation

Susanne Westenbrink (susanne.westenbrink@rivm.nl)

Simonetta Salvini (simonetta.salvini58@gmail.com)

During 2019, the main focus was on finalising guidelines for default value documentation of aggregated and compiled values. The guidelines have been discussed, modified, and agreed on and have been implemented in FoodCASE (version 5.5.0) as well as being disseminated amongst compilers for use in other data management systems. Work also started on developing guidelines for default documentation of initial values and documentation of analytical methods and sampling information is being discussed with the Laboratory Analysis and FoodCASE Discussion Groups. Improving and completing food description coding (LanguaL and FoodEX2) is also continuing, focusing on LanguaL Facet A EuroFIR classification codes for foods in FoodEXplorer.

Topics identified for future efforts include:

- Harmonisation of formulae used to calculate components, e.g. fatty acid groups
- Evaluating the EuroFIR standard to modify and add properties, where needed
- Harmonised approaches to produce accurate and consistent food names (including English translations)

Simonetta Salvini will be stepping down from her role as a co-leader of the Discussion Group in 2020, and we would like to thank her for her time and enthusiasm in helping to launch this group and promote its activities.



33



34

Branded Foods

Patrizia Gnagnarella (patrizia.gnagnarella@ieo.it)

Maria Kapsokefalou (kapsok@aua.gr)

This group is at an early stage and the need for an additional leader was identified during the 2019 Food Forum. In September 2019, Maria Kapsokefalou took on this role and the group has identified activities for 2020, including:

- Follow up on the survey of members' interests and opinions on use of branded food data, building on the experience of compilers who are collecting branded food data (France, Belgium, Germany, Switzerland)
- Investigation of potential synergies with EuroFIR EU- and otherwise-funded projects (e.g. Euremo, FNS-Cloud) and FoodCASE to ensure activities are in line with their progress
- Identification of approaches to include data collection from labels/ packaging in an efficient and accurate way
- Examination of data quality and methods to deal with estimating values for components not included in product information

Aggregation of Data

Nicole Fark (nicole.fark@mri.bund.de)

Marine Oseredczuk (marine.oseredczuk@anses.fr)

Following the 2019 Food Forum, this Discussion Group proposed criteria for selection of data for aggregation as key and agreed to identify the most frequent EuroFIR acquisition types, practical applications, and approaches for statistical methods using real-world data. A repository for data aggregation issues was also proposed. Data selection criteria are important because this process is the first step in aggregation and has an impact on which statistical methods may be used subsequently. In 2020, the group will ask Members to identify the most frequently used and prioritised data acquisition types and discuss whether acquisition type alone is adequate for data aggregation or if additional meta data are needed.

Laboratory Analysis

Helena Costa (helena.costa@insa.min-saude.pt)

Mark Roe (mr@eurofir.org)

The group has 13 members who have been active throughout 2019. The main topic of discussion has been issues related to contracting laboratories and identification of services and levels of performance. Members discussed an approach to collect relevant (non-confidential) information and a spreadsheet-based outline proposed. The intention is to begin compiling information during 2020 and adapt the spreadsheet as necessary. Information will be made available to Members via the EuroFIR website. There have also been discussions about analysis of individual components and proposals for documenting details of analytical methods and sampling discussed with FoodCASE and Data Aggregation.

Recipe Calculation

Katja Sandfuchs (katja.sandfuchs@mri.bund.de)

Mark Roe (mr@eurofir.org)

This group was launched in November 2019 and has 44 members from 28 organisations. A survey of Members' experiences and interests was carried out and the main topics of interest are use of weight yield factors and nutrient retention factors, validation of methods, and dealing with missing information. These topics will be discussed further in 2020.

FoodCASE User Group

Ido Toxopeus (ido.toxopeus@rivm.nl)

Karl Presser (karl.presser@premotec.ch)

The focus of the FoodCASE User Group aims to exchange information amongst users and the service provider Premotec GmbH. The group met five times during 2019 (four teleconferences and once face-to-face). Also, remote meetings are held, as needed, for more detailed discussions about new features. In 2019, the group provided input on improvements commissioned by the EuroFIR Board in 2018 and exchanged views on new features implemented in – or planned for – FoodCASE. During these discussions, new topics and ideas were revealed or developed further, some of which have been discussed with other Technical Discussion Groups to obtain additional expertise (e.g. default value documentation for aggregated values – Documentation, documentation of analytical methods details and sampling-Working with Laboratories).



35





36

EuroFIR Thesauri: Update

Marie Machácková (machackova.marie@uzei.cz)

Maria da Graça Dias (m.graca.dias@insa.min-saude.pt)

During 2019, the latest update wave was completed, and new versions of the EuroFIR Thesauri prepared, based on 202 proposals submitted by Members between March 2017 and September 2019. Updates covered mainly the carbohydrates (e.g. issues related to dietary fibre, non-available oligosaccharides, resistant starch), the vitamins (e.g. vitamin D or vitamin B6) and food additives (sweeteners).

EuroFIR Thesaurus	Version	No. of proposals
Component Thesaurus	1.5	173
Method Indicator Thesaurus	1.5	27
Unit Thesaurus	1.5	1
Value Type Thesaurus	1.2	1

Information about these updates was detailed in the Update Wave Report 2019 and updates followed the procedures introduced previously. The updated thesauri were released in October 2019, via the eThesaurus Manager, in a read-only format.

In addition, guidelines for updating the EuroFIR thesauri were published and a background paper for the EuroFIR thesauri version 2019 report was prepared.

Maria da Graça Dias (INSA, PT) was appointed as the EuroFIR thesauri Editor in June 2019, in cooperation with Anders Møller and Jayne Ireland (both DFI, DK) as well as Marie Machácková (IAFI, CZ).

Information about EuroFIR Thesauri is available on the EuroFIR thesauri webpages (www.eurofir.org/our-resources/eurofir-thesauri) with access to current and earlier versions as well as publications and reports.

The updates with descriptions of the updating procedure and lists of submitted proposals for updates, as well as drafts of terms for discussion, is available only to EuroFIR Members (www.eurofir.org/our-resources/eurofir-thesauri/eurofir-thesauri-update).

The EuroFIR thesauri curator team thanks all EuroFIR Members who submitted proposals and contributed to discussion for their assistance.



Future Plans

1. Credibility, governance & finance:

- Continue to contribute to updated FAO INFOODS Compiler Guidelines and the wider FAO INFOODS sustainability plans.
- Develop FODMAP dataset (fermentable oligo-, di-, and mono-saccharides and polyols including lactose, fructose in excess of glucose, sugar polyols (sorbitol and mannitol), fructans, and galacto-oligosaccharides [GOS-stachyose and raffinose]).
- Finish implementing 2019 FoodCASE priorities and identify new ones for 2020.
- Improve FoodEXplorer and FoodCASE including a more efficient data transfer processes between the tools and delivery of food data electronically to other platforms/devices.
- Review and publish EuroFIR Thesauri updates.
- Update three existing datasets (NL, DK, FI) in FoodEXplorer and add a new dataset (Estonia).

2. EU- & otherwise-funded projects:

EU-funded R&D

- Deliver FNS-Cloud activities related to Gender Action Plan and Monitoring (Task 1.7) and participate in activities related to technical preparation of FNS-Cloud (WP2) and FNS data standardisation and interoperability (WP3), scientific activities [Use case (WP4) and Demonstrators (WP5)], Dissemination, Communication and Community Engagement (WP6), Education, training and support (WP7), and Sustainability and governance (WP8).

Benefits for EuroFIR:

- Technical improvements to FoodEXplorer, FoodCASE and links to Quispe ASBL/ Quispe Server Platform (QSP) personalised nutrition services.
- Further development of the QSP, leading to exploitation of compiler datasets and access to funding or commercial collaboration.
- Standardisation and interoperability of FNS data for users.
- New services to support data providers and user communities, and manage different types of data and formats (structured, semi-structured and unstructured).
- Compatibility with EOSC and able to link with other Research Infrastructures, enabling two-way exchange.
- FAIR principles and practices, underpinning defragmentation (i.e. better scientific and technical facilities) and improved awareness and access to data and greater confidence in exploitation for research and commercial purposes.



37



38

- Complete SEAFOOD^{TOMORROW} on time and to budget; host the project final event (6-7th October 2020); check English used in FishChoice 2.0 and translate into Icelandic; help deliver elearning content to fill gaps in existing resources for the Blue Economy; continue to support excellence in publications via the Communications Committee.

Benefits for EuroFIR:

- Access to elearning for those working in the Blue Economy.
- Enhanced reputation for stakeholder engagement and science dissemination and communication activities.
- European-wide fish and seafood nutrient dataset, based on FoodEXplorer data that has identified issues that are relevant to compilers.
- Improved benchmarking of nutrient contents of new or reformulated fish and seafood products.
- Ensure EuroFIR continues to be embedded in plans for the FNH-RI, including the newly established Belgium Node, and METROFOOD-RI as it matures.

Benefits for EuroFIR:

- Potential future funding and exploitation of compiler datasets, raising awareness of the need for these resources globally for research and commercial purposes.
- Potential new tools and services.

- Host in SWEET lifecycle analysis workshops (June and September 2020); provide inputs for life-cycle analysis scenarios, specifically environmental, social and cost-related, to explore the sustainability of S&SE and potential consequences of increased use.

Benefits for EuroFIR:

- Access to a range of databases developed across SWEET, describing sugar and sweeteners and sweetness enhancers contents of existing and reformulated foods.
- Creation of a pan-European database for sugars, based on data available in FoodEXplorer.
- Participation in two stakeholder engagement workshops, focusing on social impact of sweetener and sweetness enhancer in key foods (May-June and September 2020).
- Opportunities to identify and recruit potential new Members.
- Identify and engage experts that can contribute to CHAFEA Euremo.

Benefits for EuroFIR:

- Development of an online and open branded food database in Europe covering 16 EU MS that would be of enormous benefit to compiler Members and other research users.
- Participation of Members in workshops and twinning actions, supporting EU MS reformulation initiatives, national knowledge and targets, providing opportunities for new projects and potential Members.

Active Assisted Living Programme

- Complete the AAL-funded TURNTABLE co-creation sessions in Belgium and reporting for all countries (WP1); obtain ethical permission for the TURNTABLE field trial and recruit participants; implement the TURNTABLE communication and dissemination plan.

Benefits for EuroFIR:

- Access to an alternative funding stream and growing reputation with national funder (Innoviris, BE), commercial beneficiaries and greater profile within Brussels.
- Potential new commercial Members and funding streams.

EIT Food-funded Innovation

- **Complete Personalized and connected food service providers – PERSFO and submit proposal for a second round of funding.**

Benefits for EuroFIR:

- Continue development of personalised nutrition tools and services for Members and Clients.
- Potential new services linked to FNS Cloud and EOOSC.

- Work closely with Quisper ASBL Members to achieve dissemination and exploitation plans outlined for 2020; continue to deliver the Secretariat service for Quisper ASBL.

3. Training & capacity development:

Food Chemistry (Editorial Office):

- Provide mentoring, advice and training on publishing successfully in Food Chemistry, Food Chemistry: X and Food Chemistry: Molecular Sciences.

Benefits for EuroFIR:

- Optimisation of manuscripts for publication.

Continued Professional Development (EuroFIR AISBL Office):

- Develop Association and individuals' strengths through CPD (i.e. training to improve knowledge and expertise) and host Erasmus+ students, new interns, etc.

Benefits for EuroFIR:

- Encourages sharing of best practice.
- Enhances staff commitment.
- Ensures standards across the Association are high and consistent.
- Improves staff morale.
- Maximises staff potential.
- Promotes workforce engagement.



39





40

4. Outreach & impact:

- Continue to grow social media platforms and increase engagement; engage media directly and/or via Members and Commercial Clients to promote awareness of EuroFIR.
- Redesign and/ or enhance corporate communications for different audiences; develop EuroFIR literature, ensuring these are accessible, visually appealing as well as fit-for-purpose.

Benefits for EuroFIR:

- Attracts higher quality candidates for new roles; reduces costs of recruitment.
- Creates opportunities for stakeholder engagement.
- Increases visibility of the Association and its activities; better brand awareness.
- Create new microsites for BACCHUS and TDS-Exposure and promote these and ePlantLIBRA as sources of data, knowledge, tools and services for Members and Clients.
- Update EuroFIR websites and remove, replace and re-organise information; increase traffic and retention to these websites, using SEO, utilise Google AdWords, etc.

Benefits for EuroFIR:

- Increase visits & reduces bounce rate.
- Saves time & effort for users & staff.

5. Credibility, governance & finance:

Increase funding sources

- Increase ordinary Members and Commercial Clients from a wider range of sectors (research, SMEs in food and health biotech, industry).
- Target compilers from other regions as new Associate Members.
- Maintain and diversify EU- and otherwise-funded projects and tenders.
- Increase commercial income and revenue from data exploitation.

Improved governance structure & operations

- Increase EB engagement in strategic decisions and other operations.
- Identify potential new EB members and a potential new President.
- Support increased involvement of Members (especially compilers) in Technical Discussion Groups, especially with respect to decision-making and publications/ guidelines.

Advance engagement

- European Commission and other governmental organisations, e.g. DG Santé, EUROSTAT, EIT Food, EIT Health, EIT Communications, WHO, FAO INFOODS, EFSA, JRC, etc.
- Academia and research through participation in EU-funded and other research and innovation projects, directly and via Members and networks.
- NGOs and health professionals, e.g. EFAD, EUFIC, other relevant associations and foundations, media, etc.

Annual Accounts 2019

The 2019 income was €491,195.89 whilst expenses were €542,233.72, subject to approval by the General Assembly on 8th April 2020.

This small loss is due to a small drop in Membership income, lower income from EU- and otherwise-funded projects in the first quarter, and final year of the EU audit costs accounting. The EuroFIR Reserve is €20,771.46.

Summary 2019	Total (€)
INCOME	€491,195.89
EXPENSES	€542,233.72
SURPLUS	- €51037.83
RESERVE (2019)	€20,771.46





HEALTHY
CALORIES
LIFESTYLE
FITNESS
METABOLISM
ENERGY
DIET
FIBRE
CEREAL
FRUIT
WHEAT
VEGETABLES
SUGAR
VITAMINS
NUTRITION
PROTEIN



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: secretariat@eurofir.org

For technical and membership enquiries:
Angelika Mantur-Vierendeel am@eurofir.org

www.eurofir.org