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04

President's Welcome

EuroFIR Association Internationale sans but lucratif (AISBL) was founded in 2009 by the EuroFIR Network of Excellence (EU FP6). As we move into our 10th year of operations, we can be extremely pleased with the progress EuroFIR has made in establishing a self-funding, independent International Association. The continued support of our Members is essential to future success and we need to be aware of their needs and wants as we update and refine our activities.

During the last year, I have been particularly pleased with two new activities: firstly, launch of the new Discussion Groups, and the general enthusiasm of Members in participating in these, and, secondly, joint GCRF-funded training with Quadram Bioscience Institute (UK) and WHO Eastern Mediterranean Region, and the creation of harmonised food data for this Region that will be made available via FoodEXplorer in 2019.

Our achievements stem from a broad range of activities, including acquisition of new food composition data and testing of tools, standardisation of methods and updated thesauri to support tasks for the Discussion Groups and outreach amongst users and stakeholders. Our participation in several EU-funded research and innovation projects also provides us with access to new networks and data, tools or services that can be added to our core platform in the future.

The team in the Office has also been extremely busy, and special mention should be made of Sidonie Pauchet's Executive Masters in Association Management. Angelika Mantur-Vierendeel has also commenced part-time postgraduate studies, in Poland, on psychodietetics, which will broaden her knowledge and understanding of the psychological aspects of nutrition and eating behaviours.

Lastly, my thanks to the EuroFIR Directors who continue to have a key role in our strategic planning and operations. Last year, we said goodbye to three Directors (Barbara Koroušič Seljak – JSI [SI], Aida Turrini – CREA [IT] and Luísa Oliveira – INSA [PT]) and hello to two new Directors, Maria Kapsokefalou (AUA, GR) and Helena Soares Costa (INSA, PT), who have already started to explore some new training opportunities. This year, we also say goodbye to Gregorio Varela Moreiras (San Pablo CEU University, ES). Hopefully, we will continue to interact with all of them in the future.

Paul M Finglas
President & Managing Director

Key Achievements in 2018

1. EuroFIR data, tools and procedures:

- Updated four food datasets (UK, FR, CZ, NO); two more are in-progress (BE, SE) and we are working on adding a new dataset (EE).
- Selected food data added to a test site for six developing countries (Iran, Iraq, Kuwait, Pakistan, Tunisia and Morocco) in collaboration with QIB (UK) and WHO Eastern Mediterranean Region (EMR) with funding from the UK Medical Research Council (MRC) Global Challenges Research Fund (GCRF); a dataset from South Africa, developed in collaboration with QIB, Prof. Hettie Schönfeldt (University of Pretoria, ZA), and FAO INFOODS AFROFOODS, supported by the UK Biotechnology and Biological Sciences Research Council (BBRSC) GCRF, has also been added; these datasets will be open-access.
- eBASIS (ebasis.eurofir.org) and ePlantlibra (eplantlibra.eurofir.org) values have increased to 43,815 from 274 plants; more than 2000 data points have been added in collaboration with external scientific experts and Members; our thanks go to Frank Forner (Martin Luther University of Halle-Wittenberg, DE), Alessandra Durrazo (CREA, IT), Marika Massaro (IFC, IT), Gabriel Lopez (Erasmus, ES), Cindy Fiolleau (Erasmus, FR) and María Constanza Rossi (INSIBIO, AR). Over the last three years, 823 people have used eBASIS.
- eBASIS has been also extended to allow quality-evaluated data entry on extractable and non-extractable antioxidants; these compounds are key in evaluation of food matrices in applications such as dietary intake assessment, and exposure and epidemiological studies; 476 values have been added, covering 65 plants from 28 peer-reviewed publications.
- A manuscript describing the FoodExplorer Standard has been accepted for publication and an Excel template for data upload has been tested using recent datasets.
- A manuscript describing the work done on value documentation, which was presented at the 2017 International Food Data Conference is under review with the Journal of Food Composition and Analysis.
- A data aggregation inventory, drafted by Marine Oseredczuk (ANSES, FR) and Nicole Fark (MRI, DE), has been circulated for comments.
- Revised guidelines for recipe calculation have been drafted and will be considered by the Recipe Discussion Group.
- 92 proposals for updating the EuroFIR Thesauri are under review; changes relate mainly to unavailable carbohydrate components.
- Implementation of 2016 and 2017 FoodCASE features is complete and 2018 FoodCASE features have been prioritised for implementation.
- Members and Mark Roe have contributed to the update of FAO INFOODS Compiler Guidelines.



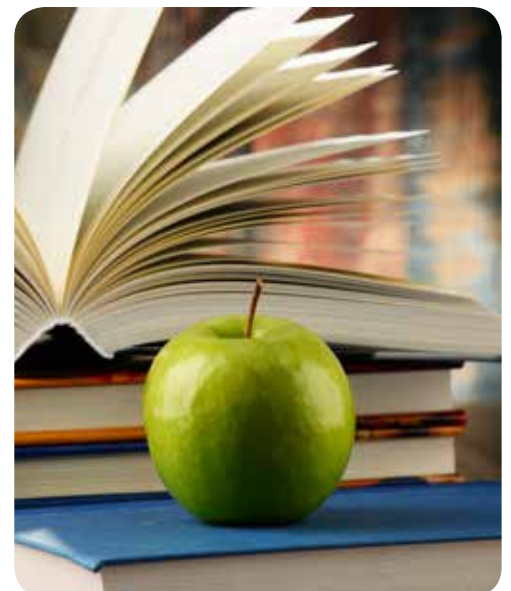
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2. EU-funded and other research and innovation projects

- Delivered final stakeholder event for RICHFIELDS (18th September, 2018 Brussels - BE), in partnership with EUFIC, and contributed to plans for the Consumer Data Platform and Food, Nutrition and Health Research Infrastructure (FNH-RI).
- RICHFIELDS consumer data platform and plans for FNH-RI were presented at NUTRICON 2018 (13-15th June 2018, Ohrid - MD) and Food2030 (4th June 2018, Plovdiv - BG).
- Usability testing for FoodWasteExplorer was completed and improvements are being implemented; the tool will be presented at the final REFRESH event (May 2019, Barcelona - ES).
- NASCENT was completed on time and to budget, and plans are on-going to implement the proposed quality assessment system for nutrient labelling software with 'EuroFIR compliant' or similar logo; an article on the project was also published by the EC <http://bit.ly/2ISK3eJ>.
- QuaLiFY (www.qualify-fp7.eu) and Quisper (quisper.eu) websites were repurposed; initial testing and relaunch of Quisper webservices (food data and dietary reference values) is underway, funded by EITFood Quisper.
- We continue to participate actively in the FNH-RI application (2020-2021) to be included on the ESFRI Roadmap and collaborate with METROFOOD-RI (e.g. Foodwiki and links between food composition data quality and measures of 'goodness'); Paul Finglas has joined the FNH-RI Board.
- Working with MRAG Limited (UK) to ensure the SEAFOOD^{TOMORROW} benchmark tool includes appropriate nutrients and methods; agreed the FishChoice 2.0 nutrient composition dataset (45 nutrients) for all countries; values from national datasets are being evaluated for each species to provide a single EU-level value; helped map existing elearning resources in terms of wants and needs among stakeholders, and created two contact lists (opt-in and marketing) for stakeholders, as part of the planning for the final event; Siân Astley is also an active member of Communications Committee.
- Contributed to the SWEET review of sweeteners for intervention studies and working with the University of Surrey (UK) on life cycle analysis of sweeteners and enhancers.
- Organised a workshop on food composition data in Mediterranean countries at NUTRIMAD2018 (24-27th October 2018, Madrid - ES) where Maria Kapsokefalou (AUA, GR) also gave a plenary talk; a paper on new challenges in food composition is being drafted for Nutrients.



3. Training and capacity development:

- We hosted several Working and User Group workshops at the Food Forum in April 2018 (10-12th April 2018, Brussels -BE).
- Supported delivery of three GCRF training and capacity development workshops covering intake and food composition in South Africa (AFROFOODS), Morocco, Jordan, Serbia and Tunisia (WHO EMR); INSA also organised a three-week analytical methods training course for five WHO EMR participants (November 2018).

As part of our in-house CPD (continued professional development):

- Angelika Mantur-Vierendeel participated in the summer school INJOY (Innovating the Joy of Eating for Healthy Aging) to broaden her knowledge of business development, supported by EIT Health.
- Angelika has also started post-graduate studies in psychodietetics to broaden her knowledge on psychological aspects of nutrition, nutritional behaviour, and personalised nutrition.
- Sidonie Pauchet completed with high honours an Executive Master's in International Association Management; her dissertation was on 'Celebrating the 10th Anniversary of EuroFIR AISBL: Growing a small association from funding to new members: a business model review'.

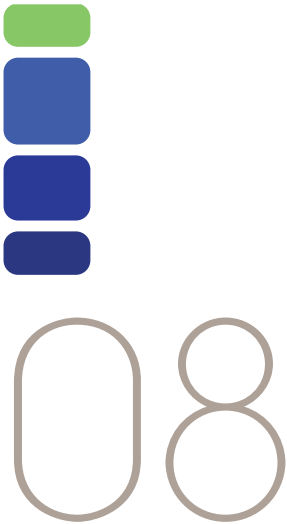
4. Outreach and impact:

- EuroFIR website was updated with a new design template; 117 old pages were removed or updated; added testimonials from Members and Commercial Clients.
- A new reference publication covering key outputs and SOPs from EuroFIR NoE and NEXUS was finalised; it will be published on EuroFIR website in 2019.
- Started efforts to Increase traffic to www.eurofir.org and microsites, using SEO, Google Adwords, etc.; promoting microsites to increase engagement with potential new members/ clients.
- Grown our social media: Facebook followers - 530 (2018; up 14%); LinkedIn members - 240 (2018; up 17%) and Twitter followers - 517 (2018; up 28%) giving total of 1,287 followers.
- Implemented a new list service (Mailman) that is being used by the Discussion Groups.
- Continuing to explore ways to extend our outreach, possibly with EUFIC.



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5. Creditability, governance, and financial sustainability:

Increase funding sources:

- Welcomed 32 new Members and six new Commercial Clients, generating additional € 25,780. New users include Danone Food Safety Center (NL) and Korean Food Research Institute (KR).
- Increased commercial income from data exploitation (€11,950 from new Commercial Clients; overall commercial income was €22,205, up 21% compared with 2017).
- Negotiating with Innoviris, Brussels Institute for the Encouragement of Scientific Research and Innovation, regarding a Grant Agreement for TURNTABLE, which aims to create an ICT platform for the elderly. The proposal is coordinated by Abinsula (IT) and includes 12 EU beneficiaries.
- Exploring how GCRF compilers can become Associate Members in 2019.
- Identified potential Members in the higher education sector.
- Launched the new Quisper ASBL in Belgium with two other SMEs; Paul Finglas is one of three Directors and Siân Astley is the Secretary; the Secretariat is within EuroFIR.
- Five new proposals were submitted for funding during 2018, at National and EU-levels, most focussing on personalised nutrition.

Governance structure and operations:

- Adoption of EuroFIR Articles of Association including Ordinary Organisation Members voting right on simple resolution; these were published in Belgian Gazette in 2018.
- Four EB telephone call meetings organised in 2018 with 70% attendance by Directors; Paul Finglas met several Directors at events and conferences during the year.

- One new Director identified for the Board in 2019; candidates for President are being sought.
- Increased involvement of Members achieved through five new Discussion Groups launched in 2018-2019.
- GDPR compliance completed by May 2018.
- Office Règlement du Travail has been drafted and will be finalised in 2019.

Collaboration with external partners:

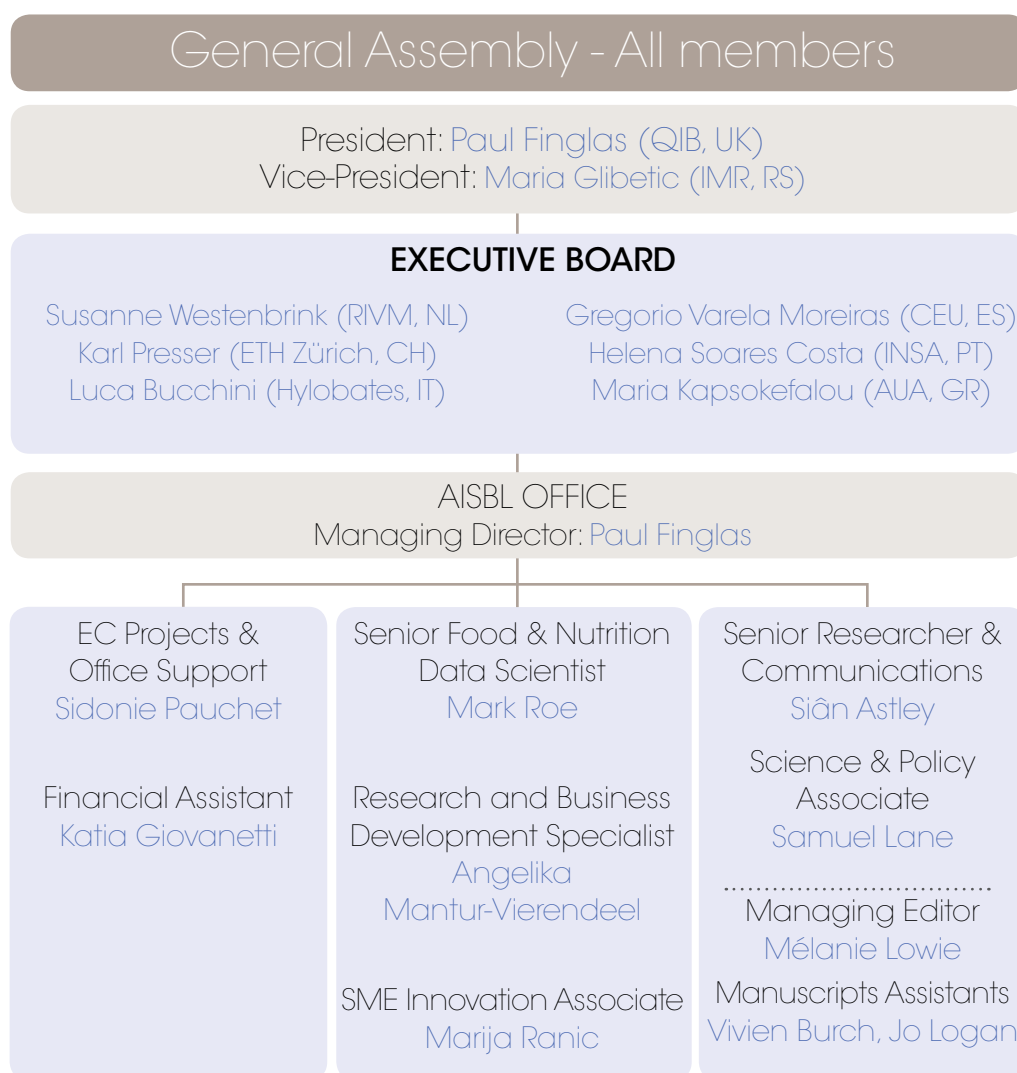
- Paul Finglas and Susanne Westenbrink attended WHO Experts Group on trans-fats (October 2018, Geneva - CH).
- Mirjana Gurinovic and Maria Glibetic organised a joint WHO-FAO Food Systems Conference (November 2018, Begrade - RS).
- EuroFIR and Full Members have attended FAO INFOODS meetings and other Expert Groups.
- Several joint QIB-EuroFIR meetings with AFROFOODS have been organised; two plenary talks and a poster were presented at the African Nutrition Congress (October 2018, Addis Ababa - Ethiopia); EuroFIR is also helping to establish the new AFROFOODS website with Premotec GmbH (CH) and QIB (UK).
- EuroFIR and EUFIC exchanged Associate Memberships, resulting in a closer relationship and regular participation in events and mutual support (e.g. editing of EUFIC scientific publications).
- Siân Astley and Angelika Mantur-Vierendeel have also participated in teleconference and face-to-face meetings for the Food Safety and Nutrition and Health Discussion Groups.

Vision and Mission

The vision of EuroFIR AISBL is delivery of high quality, validated national food composition data and supporting information in a number of different formats, which are essential for research and policy in the areas of food quality, nutrition and public health challenges in Europe. We 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 (QIB - UK)

joined the Institute of Food Research in 1981 and is Head of the Food Databanks National Capability at the Institute (www.ifr.ac.uk/fooddatabanks). For most of his career, he has been involved in a research around food composition and analysis, food description, quality and food matching, dietary intake assessment, nutritional labelling and health claims, reformulation, and food intake and health. He has considerable experience of co-coordinating both national and international projects and was the Scientific Co-coordinator for the EuroFIR projects (2005-2013) and many other EU-funded projects as well as being part of the FAO INFOODS network. Paul has a broad range of experience in science publishing and is, currently, editor for the journals Food Chemistry, and Trends in Food Science and Technology. Paul has a degree in chemistry and has published over 150 publications across a wide range of topics in food science and nutrition.



Maria Glibetic, vice-President (IMR - RS), is head of the

Centre of Research Excellence in Nutrition Research at the Institute for Medical Research in Belgrade (RS). She is involved in a wide range of activities around food and nutrition sciences, research into food bioactives and health effects, food composition and analysis, dietary intake assessment, nutritional intervention human studies and impact on health. Maria has considerable experience of coordinating both national and international projects and has participated in 10 EU-funded projects. Maria and her team were responsible for creation of first online national food database in Serbia. She also has extensive experience in scientific publishing with 120 publications and, currently, is also an editor for Elsevier's online Food Module.



Susanne Westenbrink (RIVM - NL) is a project coordinator

and senior research dietitian at the National Institute for Public Health and the Environment (RIVM) in the Netherlands. She is responsible for the coordination the Dutch food composition database (NEVO) and has more than 20 years of experience in food composition database work. She was involved in both the EuroFIR Network of Excellence and EuroFIR NEXUS and has contributed to the Dutch National Food Consumption Surveys, projects monitoring food reformulation in the Netherlands, EFSA's call on food composition data (2012), and the European Nutrient Data Base project (ENDB) for EPIC. Before working at RIVM, Susanne worked at Wageningen University (NL) and the TNO Institute on Food and Nutrition (Zeist) in the areas of food consumption and food composition. Susanne led the EuroFIR FoodComp & Technical Working Group, which generated several Discussion Groups, starting in 2018.



Luca Bucchini (Hylobates Consulting Srl - IT) is a food regulation and food risk expert. Based in Rome, he is co-founder and managing director of Hylobates Consulting Srl (2002). A biologist by training, Luca specialised in food risk assessment at Johns Hopkins University (US). For the past 17 years, he has worked on compliance and food safety with the food industry, with academia, and with authorities on food and food supplement related issues. He has managed EC-funded projects and led research teams

working on plant food supplements (PlantLIBRA), micronutrients (EURRECA) and food allergens (iFAAM); he has also coordinated an EFSA contract on food enzymes. He is vice-chair of ESSNA, the European Sports and Specialist Nutrition Alliance. At Hylobates, Luca oversees compliance of food labels, notifications of food supplements, assessment of health claims and novel foods.



Karl Presser (ETHZ & Premotec - CH) is the founder of Premotec GmbH and works as a senior scientist in the Department of Computer Science at ETH Zurich (CH) in the Global Information Systems Group. He trained as a computer scientist and earned his doctoral degree at ETHZ investigating data quality on food composition data focusing on basic principles of data quality and how a computer system can support users to manage data quality; he also created of FoodCASE in which some of his

research work is incorporated. After his computer science studies, he worked for four years in an SME as database designer, creating a relational database to store and calculate timetables for universities and secondary schools using artificial intelligence in evolutionary algorithms.



Gregorio Varela Moreiras (San Pablo CEU University - ES), Professor in Nutrition & Food Science, heads the Department of Pharmaceutical & Health Sciences and leads the Nutrition & Food Sciences research group, with 12 senior researchers and five PhD students. Gregorio is also President of the Spanish Nutrition Foundation (FEN) and past-President of the Spanish Nutrition Society (SEÑ), conducting studies related to Spanish food composition and dietary surveys, latterly the ANIBES Study. He is member of the Board

of the Royal Academy of Gastronomy (Spain) as well as the Spanish Nutrition Society (SEÑ) and Spanish Society for Community Nutrition (SENC), and a founding member of the Spanish Academy of Nutrition & Food Sciences. Gregorio has been involved in more than 30 competitive research grants, internationally (USA and EU) and nationally (ES) as well as industry contracts. He has published over 160 scientific articles (most peer-reviewed) and published 12 books as an editor and contributed to more than 50 book chapters.





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Helena Soares Costa (INSA - PT) has PhD in Biochemistry and is a Senior Researcher coordinating the Research & Development Unit in the Department of Food and Nutrition. Helena was Vice-President of the Scientific Council of INSA (2010 to 2017). Currently, her main areas of research are food composition, and nutrition and food safety. She has considerable experience in developing analytical methods for food analysis, food composition analysis (nutrients and bioactives) and databases, dietary assessment and data quality. Helena has publications on a wide range of topics in food science and nutrition. She has also supervised post-doctoral graduates, and PhD and MSc students as well as teaching at several Universities. Helena has coordinated national projects and participated in EU-funded projects, as work package leader for Traditional Foods in EuroFIR (FP6) and BaSeFood (FP7) and participated in PERSSILAA (FP7). She is a member of the Editorial Board for Journal of the Science of Food and Agriculture and for British Nutrition Foundation, Nutrition Bulletin.



Maria Kapsokefalou (AUA - GR), Professor in Human Nutrition, is Scientific Advisor to the Minister of Rural Development and Food in Greece. She is also a member of the National Council for Research and Innovation (Ministry of Education), the National Committee on Nutrition Policy (Ministry of Health) and Vice President of the Hellenic Pasteur Institute. Following a BSc in Chemistry (University of Athens, GR), Maria pursued her graduate studies in food science and nutrition at Cornell University (US), as a Fulbright Scholar. She received her MSc in 1989 and PhD in 1992 and continued her scientific development in nutrition (Cornell University), ETH Zurich (CH) and the University of Crete (GR). In 2001, Maria joined the Department of Food Science and Human Nutrition (UAU, GR) and her research activities aim to promote public health through better nutrition. Her professional interests also include outreach programmes on the sustainable development of the agrofood sector in Greece.

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The Executive Board had four teleconferences during 2018 (February, June, September and December), and the Minutes are available online (under Members' area - closed area). Siân Astley (EuroFIR AISBL, Senior Researcher & Communications Manager) is rapporteur for the Executive Board.

Topics discussed included:

- Financial figures for the current year
- Funding from EC and other sources
- General Assembly
- Membership and commercial clients
- Office (team, Articles of Association, etc.)
- Working and User Groups

General Assembly

The ninth EuroFIR AISBL General Assembly took place on Wednesday, 11th April 2018, at Le Châtelain (Brussels - BE).

The agenda included:

- Welcome & introductions
- Minutes from GA 2017 & matters arising
 - Revised Articles of Association: Power of Attorney
- EuroFIR Annual Report 2017
 - Activities and achievements in 2017
- Overview of planned activities in 2018 with focus on:
 - Focus on membership recruitment & benefits
 - New EU-funded and other proposals
 - Working and User Groups
- Officials & Directors
 - Extension of terms for existing Directors
 - Proposed new Directors
- Examination and approval of the annual accounts closed on 31.12.2017.
- Approval of activities and budget as set out in the Business Plan for the financial year 2018 including membership fees.

Sixteen (16) Full Members (of 28), eleven (11) Ordinary Organisations Members, and eight (8) Directors were present, and completed voting forms were received in advance from five (5) Full Members and ten (10) Ordinary Organisations Member as well as proxy nominations from six (6) Ordinary Organisations Members. Also, voting forms from 5 (five) Full Members & one (1) Ordinary Organisation Member were received. Thus, the General Assembly was quorate and able to vote on the Resolutions.

Siân Astley and Sidonie Pauchet were appointed Secretary and vote-teller.

NB: Revision of EuroFIR Articles of Association (Resolution 1)

General Assembly did not vote on this resolution, based on advice from EuroFIR's lawyer (Patrice Vanderbeeken). Each Full Members present signed a Power of Attorney, meaning Paul Finglas (Managing Director & President) could amend the Articles of Association in the presence of a notary, which was achieved in mid-2018.



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All resolutions were accepted by the General Assembly, including:

- Activities and achievements in 2017-2018 (Resolution 2)
- EuroFIR and its relationship with FAO INFOODS (Resolution 3)
- Overview of planned activities in 2019 with focus on:
 - Focus on membership recruitment & benefits
 - New EU and other proposals
- Working and User Groups
- Officials & Directors (Resolutions 4-10):
 - Dismissals (with thanks): Aida Turrini (CREA, IT), Barbara Koroušić Seljak (JSI, SI), Luisa Oliveira (INSA, PT)
 - Extension of terms: Maria Glibetic (IMR, RS), Karl Presser (ETHZ, CH)
 - New Director: Helena Soares (INSA, PT), Maria Kapsokefalou (AUA, GR)
- Annual accounts closed on 31.12.2017 (Resolution 11-13), specifically:
 - Loss for the financial year (2017): -117.495,40 EUR
 - Loss allocated on 31.12.2017: -117.495,40 EUR
 - Loss carried forward from 31.12.2017: - 117.945,40 EUR



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 and Communications Manager) is responsible for research activities as well as training and communications, such as website management and development, in partnership with Libot d.o.o., stakeholder interaction, social media policy and implementation, creation and delivery of events including the annual EuroFIR Food Forum; she is also Secretary to the Association. Siân also contributes to new research proposals, particularly in the areas of food, nutrition and health, dissemination activities for the Association and EU-funded projects, and impact and stakeholder engagement, and participates regularly on EC Expert Review Panels.



Mark Roe (Senior Food & Nutrition Data Scientist) provides technical and scientific support to help deliver data and tools for Members and tasks in EU-funded projects. He is also working to improve harmonisation and standardisation of datasets and introducing EuroFIR's Discussions Groups to facilitate development and communication of standard approaches for compilers. Mark contributes regularly to training activities for food composition data compilers and users and, in 2018, participated in capacity building events including WHO Eastern Mediterranean Region and AFROFOODS. He also contributes to research proposals, particularly the development and use of data.



Angelika Mantur-Vierendeel (Research & Business Development Specialist) coordinates membership and commercial activities (i.e. benefits, products and services, identification of improved benefits and tools, and recruitment, and marketing). She also contributes to tasks in EU-funded projects and provides technical coordination for EuroFIR's Discussion Groups, organising the 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 in June 2013. Currently, Angelika is undertaking postgraduate studies on Psychodietetics to broaden her knowledge about the connections between psychology and dietetics, mechanisms of dietary choices, and motivation and behavioural changes. She will finish these studies with a thesis on relationships between food and mental health and mood.





Sidonie Pauchet (EC Projects & Office Support) started her professional career working in the European Parliament, as a Parliamentary Assistant for a French MEP. She has also worked for a European Platform of Organizations in the field of migration and social affairs. She joined EuroFIR in 2014 as EC Projects, Training & Communications Assistant.

Now, Sidonie has overall responsibility for office administration and Human Resources in Belgium and France, with Siân Astley, who is responsible for UK-based staff. Sidonie also provides support for management of EU-funded projects and communications activities (e.g. websites, newsletters, and social media) and events, including EuroFIR Food Forum. In 2018, she completed an Executive Master's in International Associations Management, where she gained insight into the fundamentals of management and shared best practices across the association sector.



Katia Giovanetti (Financial Assistant, consulting) supports the financial management of the association including EU-funded projects, with Sidonie Pauchet. Previously, Katia worked as Audit Assistant for KPMG in Italy and as Administrative Analyst in a private American company in Brussels. Katia has or continues to work for several organisations, either voluntarily or freelance. She has a MA in Economics and Finance from the University of Bologna (IT) and, in 2016, she completed a Certification in Management for NGO organisations (Université Libre de Bruxelles).

Internship: Sevda Nur Urkan – Erasmus+ (3 months, June - August 2018)



Sevda, a student from the Nutrition and Dietetics Department at Istanbul Zaim University (TURKEY), joined EuroFIR for three months on the Erasmus + programme. She had the opportunity to work on a variety of topics including FoodEXplorer datasets, writing content for EuroFIR website and social media, processing Food Chemistry manuscripts, and delivery of services to EuroFIR Members. Sevda also represented EuroFIR at an external event, related to SEAFOODTOMORROW. When she left, Sevda said, *"I am grateful for each member of EuroFIR, for Paul to provide me this chance, for Siân, Angelika, Melanie, Sam, and Mark from whom I learned much, and especially Sidonie, who had supported me daily in every task with patience. I was really happy to have the chance to be part of this team."*

Food Chemistry Editorial Office



Mélanie Lowie (Food Chemistry: Managing Editor) is responsible for determining whether submissions meet the requirements of Food Chemistry, Elsevier's flagship research journal in food science, as well as scientific standards for integrity and objectivity, and do not infringe proprietary rights; she also manages the allocation of manuscripts to Editors. The Food Chemistry Editorial Team, as a whole (Mélanie, Vivien, Jo and Siân) handled more than 7280 submissions in 2018 (up by ca. 13%) and answered more than 4000 enquiries from authors, editors, reviewers, and Elsevier Researcher Support.



Vivien Burch (Food Chemistry: Manuscripts Assistant) has a background in food microbiology and food chemistry and has been working for EuroFIR since November 2015. She is responsible for handling new and revised submissions for Food Chemistry, assessing whether they meet journal standards before assigning them to Editors. Since returning to work after maternity leave in July 2018, Vivien has also assisted Paul Finglas with new submissions and managing manuscripts for Trends in Food Science.



Jo Logan (Food Chemistry: Manuscripts Assistant) started working for Food Chemistry in January 2018 as maternity cover (08/01/2018 – 30/06/2018) for Vivien Burch; her contract was, subsequently, extended until August 2018. Jo re-joined Food Chemistry in January 2019, on a self-employed basis, to support Mélanie and Vivien, because of the increasing numbers of submissions; she is also helping the Editor-in-Chief (Paul Finglas) to manage his manuscripts.

Food Chemistry publishes original research papers dealing with the advancement of the chemistry and biochemistry of foods or the analytical methods/ approach used. EuroFIR offers members support for publishing research in Food Chemistry including:

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





2018 EuroFIR Office: Leavers



Sam Lane joined EuroFIR again in May 2018, as a Science & Policy Associate, working on policy and science communications for EU-funded projects on food waste, consumer-generated data, personalised nutrition, and seafood as well as the Association. Sam first joined EuroFIR as a policy and communications Intern in 2015. Afterwards, he worked in EU outreach roles at the European Parliament Office in London (UK) and as a social media consultant on European Research Council funded projects. Sam now has a Master of Public Administration in Science, Engineering and Public Policy (University College London, UK) and, currently, is a Digital Communications Analyst at the European Parliament in Brussels.



Marija Ranic joined EuroFIR in September 2017, as the Innovative Associate for NASCENT (Nutritional labelling software and claims: service, training and innovation offering to SMEs and industry in Europe) and was responsible for developing an extended NIS Nutritics nutritional labelling software and claims service, helping SME food manufacturers comply with Regulation (EU) No 1169/2011. Previously, she worked as a scientific associate at the Institute for Medical Research, Centre of Research Excellence in Nutrition and Metabolism (IMR, RS), and participated in many national and international projects including six FP6 and FP7 EU-funded projects. Maria said, *"To work in the EuroFIR AISBL multicultural environment with great people and opportunity to learn and exchange views with leading experts in various fields of high-quality food composition data research is a once-in-a-lifetime opportunity for me and my career."*

Membership: Update

EuroFIR AISBL is the only independent food composition resource in Europe, bringing together food composition datasets from 25 European countries, Canada, USA, Japan and New Zealand – at a single point of entry – as well as working with INFOODS outside Europe. We are always working to broaden our offers to Members and Clients and acquire or make available more food composition datasets.

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 2018, we were contacted by almost 400 potential Members and Clients, who requested a trial account. Of these, 280 were from Individuals or Students, showing there is considerable interest in food composition data among these groups, although this is the group where losses are most frequently recorded (14 in 2018).

EuroFIR welcomed 32 new Members, including 23 Organisations and two Associate Members; the remainder were Individuals and Students (7). The increased number of Organisation Members was due in part to the GCRF workshops, which enabled organisations from African countries to join temporarily.

We also noticed a steady increase in numbers of Clients interested in food composition data for use in commercial or research projects- we welcomed six new clients in 2018.

Category	2015	2016	2017	2018
Full Member	28	29	28	28
Compiler	20	20	21	21
Non-compiler	8	9	7	7
Associate Member*	4	5	3	4
Ordinary Member (Total)	58	84	95	91
Organisations	30	38	50	53
Individuals & Students	28	46	45	38
Honorary Members	105**+	93**+	34+	34+
Total	195***	211***	160***	157

* New national FCDB compiler organisations only

** Including QualiFY (12, end 2015), BACCHUS (16, end 2016), PRECIOUS (6, end 2016), ODIN (25, end 2017)

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

*** Including Honorary Members





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Membership Benefits

EuroFIR AISBL provides its members with:

- Access to harmonised and documented food information (energy and nutrients values)
- Best practice and innovation support
- 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
- Continued professional development
- Use of standardised food composition data in software tools
- Valuable references and standardised vocabularies for the handling of food information

More specifically, exclusive benefits for our members are:

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

EuroFIR AISBL has also sought to develop a training portfolio composed of events supported by EU-funded projects, which are also relevant to 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 the website and newsletters.

Food composition database updates and new features

In 2018, EuroFIR updated three national datasets: United Kingdom, France and Czech Republic. The newest version of the Norwegian dataset is undergoing testing and updated data has been received from Belgium. Updates are also being discussed with the Netherlands and Finland. Efforts are being made to include new datasets, namely Estonia and Australia. An Excel-based template for FoodEXplorer dataset updates was further tested within WHO and UK Medical Research Council (MRC)-funded projects, which are providing updated datasets for the Eastern Mediterranean and AFROFOODS regions. The template was used to import data from PDF (Tunisian 2007) and Excel (South Africa). In 2019, data from Kuwait, Pakistan, Iraq, and Iran will be made available, as Open Access, via in FoodEXplorer, subject to final agreement.

Testimonials from our Members



Hylobates Consulting S.r.l. (IT) is a regulatory and scientific consulting company. Food composition data are important for ensuring compliance of food labels and health and nutrition claims. EuroFIR provides the expertise to use data correctly, as well as access to the datasets, and is a neutral, non-profit forum for ideas and projects around food.



Institute of Medical Research (IMR, RS) is a scientific organisation involved in food and nutrition research. Food composition information is used directly for analysing dietary surveys and food consumption in Serbia and other countries in the West Balkan region, under the EU Menu/EFSA guidance. EuroFIR provides good quality food data from many European and other countries worldwide and has a recipe nutrient calculation tool, all of which are important for good quality dietary intake analysis.



National Agricultural and Food Centre, Food Research Institute (SK) is responsible for providing food composition data in Slovakia. High quality, reliable and traceable food composition data are the alpha-and-

omega for food composition work, and data provided by EuroFIR meets these criteria. Data availability helps us to check our food composition data and calculate recipes.



Nutritics Ltd. (IE) use EuroFIR data as it is the only source of harmonised food composition data available. This makes our task of compiling database information for use much easier and

enables us to serve reliably a worldwide audience using our nutrition software systems.

Victu (ES) is developing a nutritional assessment and food intake app for people interested in following a healthy lifestyle. We chose EuroFIR as the data source as we believe it will help us connect with more people. We plan to grow internationally and, the more international data we have, the more applicable the app will be. The products that EuroFIR offers, compared to other associations, companies or universities, is more flexible and can be adjusted to the needs of our project.



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Institute of Nutrition and Food Technology (INyTA), University of Granada (UGR), Granada, Spain, founded and, currently, maintains the Spanish food composition database, BEDCA. BEDCA includes public research centres, Administration, and private foundations and industry, with the objective of providing support

to this organisation. When this network began compiling food data composition, the EuroFIR guidelines helped, providing European standards in quality as a basis and enabled BEDCA to be incorporated in FoodExplorer, which contains highly detailed food information from most EU Member States, the United States of America (USA) and Canada, amongst others.

FoodExplorer is very helpful for comparing different values across datasets and EuroFIR has been working to improve data harmonisation, in cooperation with EFSA, to provide researchers and governments with a broad food composition database (nearly 1750 foods, and some recipes), using facets from LanguaL and FoodEx2. BEDCA contains near 950 foods from National Survey of Dietary Intake of Spain (ENIDE) and others that have been conducted in the recent years (ANIBES, ENALIA, ENALIA 2), using both classification and description systems.

In our experience, the work done by EuroFIR has provided us with standards for compiling foods and building a high quality, homogenous and current FCDB, which is linked to other FCDBs. We consider that keeping in contact with EuroFIR and using their guidelines is essential to achieving our future goals and growth.



Research & Technology Projects



Nutritious, safe and sustainable seafood for consumers of tomorrow (SEAFOODTOMORROW, 773400) aims to optimise commercial solutions

for improving the socioeconomic and environmental sustainability of seafood production and processing whilst also increasing product quality and safety. SEAFOODTOMORROW takes into account impacts across different regions and sub-populations (e.g. elderly and under 18s) as well as different types of seafood products. Activities include use of agro- and seafood by-products to develop sustainable feeds for aquaculture, production of tailor-made products bio-fortified with specific nutrients, examining the feasibility of salt replacers, validation of more digestible, functionally- and nutritionally-beneficial products, and validate strategies to prevent or remove contaminants from seafood. Overall, the consortium aims to strengthen exploitation potential through improved acceptance, better visibility, creation of scalable markets, and increased availability of healthier seafood.

The consortium is built on inter-disciplinary teams from 19 research organisations, four associations and 12 SMEs from 15 countries, and EuroFIR is involved in several SEAFOODTOMORROW work packages (WP3, WP4 and WP6) and management tasks (e.g. Communications Committee). In 2018, we focussed on Communication, Dissemination and Exploitation (WP6), especially stakeholder engagement and elearning, and developing nutritional data for the consumer benefit-risk communication tool FishChoice (version 2.0). EuroFIR presented a poster describing SEAFOODTOMORROW at the N8 Agrifood Conference 2018 (13-14th June 2018, Liverpool – UK, n8agrifoodconference2018.com) and the 32nd EFFoST International Conference - Developing innovative food structures and functionalities through process and reformulation to satisfy consumer needs and expectations (6-8th November 2018, Nantes – FR). For more information visit www.seafoodtomorrow.eu



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Quisper

Quality Information Services and Dietary Advice for Personalized Nutrition in Europe (Quisper, 18064)

aims to deliver a digital platform, supporting delivery of personalised nutrition services in Europe, based on

the pre-beta version launched by QualiFY (Quantify Life – Feed Yourself, 613783, 2014-2015). Since 2015, Quisper has been maintained as a free trial version. It works ‘in principle’ using a limited number of sources of data and knowledge but requires further investment to achieve the service envisaged by QualiFY. The project funded, initially for one year, by European Institute of Innovation & Technology (EIT) Food aims to advance Quisper towards a commercial service (TRL 6-8) for companies (ICT and biotech SMEs), societal organisations, public healthcare services and healthcare practitioners delivering personalised food, nutrition and health advice. Quisper can also integrate existing or emerging apps to enable those without the technical knowledge to deliver personalised dietary advice or support consumers directly.

The consortium is composed of just six organisations, namely QIB (UK), PepsiCo International (UK), University of Reading (UK), shiftN (BE), TUM (DE) and EuroFIR (BE). With PepsiCo International, EuroFIR is responsible for Dissemination and Engagement. The Quisper Dissemination and Engagement Plan (QDEP, 2018-2023), was published in early 2018, detailing the unique selling points of the Quisper server platform (QSP), and results of stakeholder analysis and mapping, dissemination tools and channels, and 2018 tasks. EuroFIR and PepsiCo worked closely with shiftN, in developing these priorities, particular as related to the business offerings and website, and all of the priority activities were achieved.

For example, the QualiFY (www.qualify-fp7.eu) and Quisper (quisper.eu) websites have undergone a complete transformation; a static site now present QualiFY and directs to the Quisper site, the content, formatting and design of which have been updated. QualiFY LinkedIn and Twitter accounts have re-branded for Quisper and have been active throughout the year. Promotional leaflets and posters were distributed at events including the AAL Forum 2018 (September 2018, Bilbao – ES, Angelika Mantur-Vierendeel). Articles have been published in The Royal Society of biology’s The Biologist (Making it Personal, December 2018) and the British Nutrition Foundation’s Nutrition Bulletin (Exploitation of European Union Framework Programme results in food, health and wellbeing by small- and medium-sized enterprises, May 2018), targeting biologists, public health, dietitians, nutritionists and food technologists as well as diet and health researchers. Quisper was also represented at a number of events including the Food & Drink Federation Nutrition Committee and (Paul Finglas) and the Institute of Grocery Distribution’s Industry Nutrition Strategy Group (IGD, Siân Astley) meetings (22nd and 27th November 2018, respectively), and the European Personalised Nutrition Summit (Paul Finglas, 5-6th December 2018), all in London (UK).

For more information about EIT Food visit <http://bit.ly/2Bv0RmF>

For more about QualiFY visit www.qualify-fp7.eu

For more about Quisper visit quisper.eu





Resource Efficient Food and Drink for the Entire Supply Chain (REFRESH) is a H2020 Research and Innovation Action funded for four years (2015-2019). Coordinated by Wageningen UR, Food & Biobased Research (NL), REFRESH involves 26 academic and industrial beneficiaries, representing 19 countries, which are engaged in reduction

of food waste, and aims to contribute significantly towards reduced food waste (30% or ca. 25-40 million tonnes less food waste) across the EU before 2025, and maximise the value added from unavoidable food waste and packaging materials. As part of valorisation of waste streams and co-products (WP6), the top 80 products and their associated 291 waste streams were identified, based on consumption volume and environmental impact. This information was used by QIB (UK), EuroFIR (BE) and JSI (SI) to develop a user-friendly internet-based state-of-the-art database (FoodWasteExplorer) providing immediate access to compositional (e.g. nutrients, bioactives, toxicants) data in these waste streams, which can help support decisions made by those producing food waste and those involved in waste utilisation.

Usability testing was essential to ensure of FoodWasteExplorer is fit-for-purpose prior to wider release. During 2018, the testing helped identify whether users were able to complete specific tasks and were satisfied with the outputs, and identified changes required to improve these where needed. Nine scenarios for usability testing were developed by EuroFIR AISBL and QIB, based on the User Experience Honeycomb and included full-scale scenarios (beginning to end, including individual steps, e.g. log-in, search, outputs), elaborated scenarios (story details, i.e. you are interested in citrus fruit waste, so how might you find this information using FoodWasteExplorer) and a goal or task-based scenario (limited, e.g. how much of a substance is in a given food waste stream option; unlimited, i.e. allowing users to make up a scenario).

Usability testing included representatives from the broad groups that might use FoodWasteExplorer, i.e. research, animal nutrition, food and biotech industry, and consultants (e.g. waste management, energy). Invitations to participate in the usability testing were disseminated widely, via EuroFIR AISBL social media channels, the REFRESH and EuroFIR websites, and project beneficiaries as well as direct email contact with potential users from industry, research, and software developers. Over 200 individuals were contacted directly via email, and 17 agreed to participate (ca. 8.5%). One-on-one sessions with these volunteers ran from the beginning of July 2018 until the end of August 2018. Interviews were facilitated using GoToMeeting and lasted 30-45 minutes. In addition to the scenarios, users were asked to complete a questionnaire exploring their experience and satisfaction with FoodWasteExplorer. Based on this information, EuroFIR AISBL was able to:

- Discover whether participants were able to complete specified tasks successfully
- Identify how long it took to complete the tasks and any problems encountered
- Ascertain how satisfied participants were with FoodWasteExplorer
- Identify changes required to improve user performance and satisfaction
- Analyse FoodWasteExplorer overall performance.

For more information about REFRESH visit eu-refresh.org



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Sweeteners and sweetness enhancers: Impact on health, obesity, safety and sustainability (SWEET), a new EU-funded RIA -

Research and Innovation Action, coordinated

by the University of Liverpool (UK), started on 1st October 2018 and will run for five years. It includes 29 beneficiaries from eight EU Member States plus Switzerland. The project aims to identify and address barriers and facilitators in the use of sweeteners and sweetness enhancers (S&SEs) and examine risks and benefits of replacing sugar in the diet with these products in the context of health, obesity, and (food) sustainability. EuroFIR will contribute mainly to WP5 Sustainability analysis of sweeteners and sweetness enhancers (S&SEs) using Life Cycle Sustainability Assessment, which will determine whether increasing use of S&SEs offers a sustainable pathway to promoting healthy diets, combatting obesity and delivering improved food security in the EU. A key role in WP5 will be liaison with other WPs to ensure two-way exchange of information. To that end, EuroFIR's will work with the University of Surrey (UK), Blonk consultants (NL), Cargill R&D Centre (BE) and Ecole Nationale Veterinaire Agroalimentaire et de L'Alimentation Nantes Atlantique (FR). In November, Paul Finglas and Mark Roe attended the SWEET kick off meeting, where beneficiaries reviewed the aims of the project and took the opportunity to develop more detailed plans for the work.

For more information visit sweetproject.eu



Proposals submitted during 2017-2018

EuroFIR participated in the submission of five new proposals during 2018 each focusing on aspects of personalised nutrition.

EU-funded projects that ended in 2017-2018 or early 2019:



Since December 2016, the Food Information for Consumers regulation (EU 1169/2011; FIR) has required most businesses selling pre-packed foods to include nutritional information on their

packaging. Nutritional values can be obtained in several ways, specifically chemical analysis or calculation using food composition or other data. Chemical analysis is expensive and not always applicable for small companies with only a few products.

Nutritional labelling software and claims: service, training and innovation offering to SMEs and industry in Europe (NASCENT, 739622, end: 31st August 2018) aimed to extend nutritional labelling software and services for food manufacturers, based on an existing service in the UK and Ireland (NIS Nutritics). It was funded by a pilot scheme, under the Executive Agency for Small and Medium-sized Enterprises (EASME), which aims to accelerate innovation; Marija Ranic (RS) was recruited to implement NASCENT in partnership with QIB (UK) and Nutritics Ltd. (IE).

The successful completion of NASCENT has allowed EuroFIR AISBL to explore and develop business concepts around a proven model and helped understanding of potential markets for NLS. The technical adaptations for use of NIS Nutritics in target countries have been defined and a certification scheme, underpinned by EuroFIR, for all NLS has been devised. Limitations in existing food composition data for exploitation by NLS have been identified, along with the (language) translations necessary for users. In addition, online training and accreditation for NLS users have been designed as well as delivering continuing professional development and core training for the innovation associate, which were a contractual obligation in this type of project. Knowledge arising from NASCENT will be taken forward into the next phase, as expanding the existing model continues to offer not only an excellent business opportunity, but also a realistic prospect of supporting compliance with Regulation (EU) No. 1169/2011 through provision of accurate food information.

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

For more about EASME visit <http://bit.ly/2HjiExC>



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Research Infrastructure on Consumer Health and Food Intake using E-science with Linked Data Sharing

(RICHFIELDS, 30th September 2018) has published a design for a data platform that facilitates access to consumer data describing behaviours around purchase, preparation and consumption of foods and, on Tuesday 18th September 2018, the consortium was pleased to welcome stakeholders to the final project event (The Square Brussels Convention Centre, Brussels - BE). The aim of this event was to present and invite feedback on outcomes of the project, including design for the consumer data platform, and elaborate on plans for a food, nutrition and health research infrastructure (FNH-RI). Attendees represented more than 40 organisations and companies from 16 European Union Member States (EU MS), Switzerland and Australia, and ranged in experience from PhD students to senior researchers and chief executives.

Following a key note presentation from Peter M. Abuja (Medical University of Graz, AT) Coordinated Research Infrastructures Building Enduring Life-science Services (Coordinated Research Infrastructures, www.corbel-project.eu), representing CORBEL, there were three presentations about RICHFIELDS, namely, Introduction to RICHFIELDS, (Lada Timotijevic, University of Surrey, UK), Potential of using consumer-, research- & business-generated data (Bent Egberg Mikkelsen, Aalborg University, DK) and RICHFIELDS: Data sharing survey in eight EU Member States (Monique Raats, University of Surrey, UK), considering not only the willingness of consumers to share the data but looking at differences amongst citizens from different EU MS. Questions submitted via Sli.do, in parallel with those from the audience, were used to shape a RICHFIELDS panel session, moderated by Krijn Poppe (WecR, NL).



After lunch, Pieter van't Veer (Wageningen University, NL) gave a talk expanding the science case for FNH-RI, and there was a second panel session, also moderated by Krijn Poppe. The programme ended with the presentation by Karin Zimmermann (WecR, NL and representative of the Coordinator of RICHFIELDS), Realising the FNH-RI: Road map, exploring the state-of-the-art and how interested organisations might get involved via their national roadmaps and ESFRI.

Delegates offered positive feedback about the outcomes of the project (RICHFIELDS) and the design for the consumer data platform, particularly with respect to need and scope as well as potential users and applications. Most could envisage a future with such a consumer data platform. They also had a good understanding of the positioning of the consumer data platform within the wider food, nutrition and health landscape and the need for a RI to address fragmentation of resources across these research areas. There were still concerns about harmonisation and/or standardisation of datasets and access to data from commercial source as well as privacy. However, the scope broader than a consumer data platform alone, suggesting stakeholders' requirements are more in line with the FNH-RI, and activities extended beyond access to data into support for selection and interrogation of appropriate data, and generating publication-ready reports.

If you would like to learn more about RICHFIELDS visit www.richfields.eu or follow us at @SciFoodHealth and LinkedIn (www.linkedin.com/groups/7484314).

Commercial Projects

Turning food data into commercial opportunities

For software developers providing programmes and tools to work with nutritional information, it is essential to use high quality, scientifically-validated, and evidence-based food composition data since their outputs will only be as good as the data used. Those seeking to use food composition information for any purpose, research or commercial, need high-quality product-specific information. Most recipe-, diet- and menu-planning tools are country-specific and use national food composition data. However, in an increasingly global market, data are often missing, out-of-date or country-specific.

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 to continue to be successful. However, 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. These standardised food composition datasets are the most up-to-date and validated sources across Europe and beyond. EuroFIR also facilitates the use of improved food composition data, provided by national food compiler members, for commercial use.

During 2018, we were contacted by 16 potential clients interested in our services, and six new customers signed agreements to use food composition datasets; a conversion rate of almost 40%. Thus, in 2019, EuroFIR will continue to focus on updating FoodEXplorer datasets and providing bespoke data collections to ensure our 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
- Development of digital platforms, tools and services for food businesses
- Dietetic support
- Gaming
- Interacting with intelligent assistants
- Nutritional composition, food safety, cost management and regulatory compliance
- Online food services
- Personalised nutritional advice, exercise, etc.
- Recipe management software, diet analysis, meal plans creation
- Smart kitchens
- Tracking nutrition intakes, personal nutritional diaries, etc.



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Dissemination: Highlights

Fostering the transition towards a circular economy in Europe: Turning waste into a resource (27.02.2018, Brussels - BE)

Public Policy Exchange organised this symposium, providing an invaluable opportunity for industry experts, policy-makers, academics, NGOs and others to review the latest European regulatory policy developments and discuss strategies aimed at promoting a more sustainable economy, which Angelika Mantur-Vierendeel attended, because of the obvious link with REFRESH (see EU-funded projects). The concept of a circular economy is becoming popular, promoting reuse of products and their components for as long as possible to get the most value from them. At the end of each cycle, products and materials are recovered and regenerated, reducing waste and carbon footprints. Eurostat has calculated that EU households and economic activities generate about 2.5 billion tonnes of waste annually, 1.6 billion of which is not reused or recycled. For example, demand for plastics in Europe during 2015 was estimated at 49 million tonnes, but only 6% of new plastic materials came from recycled materials. Failure to recycle costs the European economy ca. €105 billion each year. During the symposium, a framework for voluntary commitments to increase (to 70%) recycling and reuse of plastics packaging, and recycling and reuse of all plastics waste by 2040 (to 50%), was launched. For more information visit <http://bit.ly/2KtKTun>



NUTRICON 2018 (13-15.06.2018, Ohrid - Macedonia)

Paul Finglas and Angelika Mantur-Vierendeel participated in the 5th Nutricon Congress, which gathered together more than 200 participants, from 35 countries, working in nutrition, food technology, medicine, biotechnology and engineering, as related to food. The programme was rich with presentations on nutrition, food technology and public health, and was a great opportunity for EuroFIR to present posters about RICHFIELDS and the Food, Nutrition & Health Research Infrastructure (FNH-RI). Igor Spiroski (Institute of Public Health, Macedonia, left with Paul Finglas) also gave a talk about the proposed FNH-RI, presenting the current achievements and future plans.

N8 AgriFood Conference (13-14.06.2018, Liverpool - UK)

Dr Siân Astley presented posters at this conference describing the work of NASCENT, REFRESH, and SEAFOODTOMORROW; delegates were particularly interested in the FoodWasteEXplorer, developed by REFRESH. There were 270 attendees from disciplines across food systems, and the conference offered many opportunities to initiate or reinforce existing collaborations across academia, industry and other sectors. The N8 AgriFood consortium was created to tackle the challenges associated with sustainable uses of raw materials and energy, together with new targets for consumer needs that include long term health as well as short term satisfaction in a joined-up approach, combining world-leading crop and livestock research with extensive expertise in social sciences in a single research initiative. It includes the eight most research-intensive universities in the North of England (Durham, Lancaster, Leeds, Liverpool, Manchester, Newcastle, Sheffield and York) and activities span three main themes: Sustainable food production, resilient supply chains and improved consumption and health. The Programme also has an increasing focus on engagement with international partners. For more information, visit <http://bit.ly/2G40Utl>

Ocean microplastics issue and bio-based plastics solution

(27.06.2018, Brussels - BE)

In the opinion of an expert panel brought together by AQUIMER, there is an urgent need to increase awareness of contamination in aquatic products at international, governmental, industry and consumer levels. We also need better evaluation methods for micro-plastics to protect fish and seafood food safety and determine the risks ingestion poses to human health. This topic is important for EuroFIR AISBL, as a beneficiary in SEAFOOD^{TOMORROW} (seafoodtomorrow.eu), which aims to validate and optimise innovative and sustainable solutions and improve the safety and dietary value of seafood in Europe, and Sevda Nur Urkan attended to learn more about the issues posed by micro- and nano-plastics in seafood. Ocean microplastics issue and bio-based plastics solution was organised in the framework of *bring EUROPEAN MARITIME DAY to your country*, supported by the Directorate General for Maritime Affairs and Fisheries (DG MARE). It provided an opportunity for policymakers, civil society, scientific academia, and food industry representatives to discuss the wider issues of plastic contamination in the food chain as well as the role of potential alternatives, such as bio-based plastics, in tackling microplastics pollution. On the day, AQUIMER organised an expert panel to highlight the impacts of interfering with ecosystems processes composed of experts with different perspectives on the issue of marine microplastics. Tarub Bahri (Fishery Resources Officer, FAO) presented the 2017 FAO report on microplastics in fisheries and aquaculture available and underlined that, although seafood products are a source of microplastics in the human diet, for now at least intake seems to be negligible. However, impact of plastics on food safety and human health in the longer-term is unknown.



ePlantLIBRA

ePlantlibra webinar

(02.07.2018, www.eurofir.org/eplantlibra)

EuroFIR delivered its first live webinar on ePlantLIBRA, describing what this tool can do and how to get the best results from the database for regulatory purposes and other applications. Presenters were Luca Bucchini (Hylobates, IT and EuroFIR Director) and Jenny Plumb (QIB, UK), both previously beneficiaries of the EU-funded project PlantLIBRA.

Watch the webinar at <http://bit.ly/2F7FtFI>



RICHFIELDS's Final Event (18.09.2018, Brussels - BE)

EuroFIR hosted the RICHFIELDS final conference in Brussels, which marked the culmination of this three-year project, which aimed to design a consumer-data platform to collect and connect, compare and share information about food behaviours, and revolutionise research on every-day choices made across Europe. The goal of the final event was to highlight key results and elaborate on the way forward and was attended by around 70 participants who work directly and indirectly with the theme of data-driven consumer research in the field of food and health.

For more information see EU-funded projects, RICHFIELDS or visit <http://bit.ly/2AXLI0U>



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Ageing well in the digital age: A growing community of change makers: AAL Forum 2018 (26.09.2018, Bilbao – ES)

Active and Assisted Living (AAL) aims to promote innovative technological product ideas and services for active and healthy ageing and provides support for launch on the market. Innovative ideas are presented at the annual AAL Forum, where specialists can network and exchange information. The 2018 forum brought together around 600 people with interests in ageing and social care, as well as investors looking for new technologies and organisations involved in AAL projects. Delegates had a chance to learn about the newest products and services, including Quispar® presented by EuroFIR and

Quadram Institute of Bioscience (QIB, UK). In addition to exhibitors, there were also 24 workshops on the silver economy, ageing, new technologies and business models.

For more information visit <http://bit.ly/2G99zdz>

32nd EFFOST International Conference: Developing innovative food structures and functionalities through process and reformulation to satisfy consumer needs and expectations (06-08.11.2018, Nantes – FR)

Dr Siân Astley attended the 32nd EFFoST International Conference to present SEAFOOD^{TOMORROW}, which is an example of the kinds of activities aiming to re-establish trust, mutual understanding and cooperation between industry and research for the benefit of European consumers. There was plenty of debate and discussion about recent trends in food science and food processing and how these are presented to consumers (e.g. clean label trend, free from) and reformulation efforts (i.e. reduction of salt, sugar, saturated fats) as well as food safe, shelf-life and sustainability.

For more information visit <http://bit.ly/2Gmk8Ju>

Personalised nutrition innovation summit: Actions not just concepts from the dynamic leaders in personalised nutrition (05-06.12.2018, London – UK)

The event brought together food companies, retailers and supermarkets, data analysts, personal nutrition start-ups, clinicians and dietitians to discuss the potential of personalised nutrition and how existing and emerging data around health and disease might be integrated to reveal informative and actionable insights. Paul Finglas's presentation (How to get clear insights from personalised nutrition data) explored how it is important to understand the ways in which European SMEs and research organisations are collaborating to find personalised nutrition business solutions and learn how engaging with data can deepen health system research at a larger scale, and described how Quispar®, can, potentially, provide access to scientifically validated data, knowledge, tools and services to help deliver genuine personalised dietary advice. For more information visit <http://bit.ly/2BiwfUE>

GCRF project & workshops (Morocco, Belgrade & Tunisia)

EuroFIR AISBL has helped organise and participated in several GCRF workshops during 2018, addressing the challenges faced by developing countries in generating food composition data and related information.

The aim of these workshops was to assess the status of food composition datasets in participating countries, provide training, and build capacity in the use of standardised methodologies for food composition and food intake methods.

The first workshop was held in Rabat (08-10.05. 2018, Morocco, top) with two more in Belgrade (18-19.10.2018, Republic of Serbia, bottom) and Ras Jebel (05-08.11.2018, Tunisia, middle).

The workshop in Morocco established an overview of the current status and identified gaps and needs. The follow-up workshops were specific to clusters of countries with similar types of diets (i.e. Iran, Iraq and Pakistan [Serbia] and Morocco, Tunisia, Mauritania [Tunisia]) and addressed their needs, as related to training and compilation of food composition data, including food description, value documentation, sources and quality of data and recipe calculation. Trainers from EuroFIR were Paul Finglas, Mark Roe and Angelika Mantur-Vierendeel as well as Maria Glibetic and her colleagues at IMR during the workshop in Belgrade.



The activities are led by QIB (UK), with funding from BBSRC and MRC, and run in collaboration with the WHO Eastern Mediterranean Region Office. Partners include EuroFIR and University of East Anglia (UK) as well as organisations in Morocco, Tunisia, Mauritania, Egypt, Jordan, Sudan, Iraq, Iran, Pakistan and Kuwait. Global Challenges Research Fund (UK Research and innovation) is a £1.5 billion fund set up by the UK Government in 2015 to strengthen capacity for research, innovation and knowledge exchange in the UK and developing countries through partnerships with UK researchers.





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EuroFIR Website

Our website is the primary source of information for Members and visitors needing food composition information and, during 2018, we overhauled the EuroFIR website, changing the template and re-arranging some content. The aim was to ease navigation and finding of information, but also to better promote EuroFIR's work. We also wanted a modern design, in line with technological advancements.

Traffic to our sites (EuroFIR and the microsites [ePlantLIBRA, BACCHUS, TDS-Exposure]) is consistent with previous years in terms of numbers of visitors (ca. 40 000), and the distribution of new visitors is stable (ca. 60:40). However, visitors are staying with us for longer and visiting more pages, suggesting some of the changes over recent years are helping people to find information.

Changes in 2018 included:

- Implementation of the new WordPress template to modernise the look and feel
- Re-organisation of content and reduced numbers of pages
- Increased visibility of membership benefits and commercial agreements opportunities
- Creation of two new top menu items, giving increased prominence to EuroFIR Tools & Services:
- New information and resources shared in the Members' area

In 2019, we will continue to focus on content and on feeding our website and social media accounts with more frequent, up-to-date information, especially for our Members. We aim to build a publications section for food compilers, starting with the EuroFIR Standard Operating Procedures. There will be dedicated section for the new Discussion Groups, where members will find information about how to join the groups, important dates and events, and an information archive.



Stakeholder Engagement



Proso Final Conference: Empowering societal actors through responsible research and innovation

(19.02.2018, Brussels – BE)

Proso has been exploring ideas fostering societal engagement with research and innovation and the aim of this final conference was to consider how we might encourage the engagement of citizens and third sector actors in public-funded research and policy development

across the European Union. The event brought together policy-makers, research management and funding organisations, science education and communication actors, RRI researchers and third sector organisations from across Europe and beyond and was attended by Siân Astley.

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

The European Parliament and Brexit: What it means for the food sector?

(18.05.2018, London – UK)



The European Parliament Liaison Office in London (UK) hosted an expert panel to discuss the impact BREXIT on the UK food sector (<http://bit.ly/2sTEWAI>) and consider the future of the agri-food sector and its relationship with the EU.

The panel was composed of experts from across the UK food chain including farmers (Nick van Westenholz, National Farmers' Union), food manufacturers (Helen Munday, Food Drink Federation), consumer groups (Sue Davies, Which?), academics (Prof. Erik Millstone, Sussex University) and politicians (Julie Girling MEP), and much of the discussion was focussed on trade, food safety and consumers and highlighting the relationships amongst these actors. Nick van Westenholz explored how boosting UK food production has knock-on effects for the environment and lower food prices jeopardise the financial viability of farming.

Sue Davies, Helen Munday, and Erik Millstone all championed the need for the UK to remain part of the Rapid Alert System for Food Fraud and other networks to assure food safety. Currently, it is unclear how much the UK and Europe can diverge from existing food controls given their collective influence globally. During the questions and answers session, Helen Munday suggested that SMEs might be affected most, because they have fewer staff with expertise in technical and regulatory affairs, meaning understanding and adapting to any changes to legislation will take time and money. Public attitudes to food safety were a prominent theme throughout discussions, and Helen suggested that the UK hosts many food sector R&D headquarters because of high levels of public trust in food systems.

Sam Lane, representing EuroFIR AISBL, asked what organisations have been doing to prepare for BREXIT and ensure continued cooperation. The panellists highlighted existing relationships with EU-wide bodies, COPA-COGECA (joint EU committees of farmers and their cooperatives, www.copa-cogeca.be), BEUC (European Consumer Organisation, www.beuc.eu), and FoodDrinkEurope (represents the European food and drink industry, www.fooddrinkeurope.eu) and the intent to continue to engage with these groups as well as the value these groups place on UK expertise. Indeed, the desire and need for continued dialogue and cooperation across the agrifood sectors after BREXIT was the most prevalent message of the day.



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EIT's role in strengthening EU innovation (05.06.2018, Brussels - BE)



Held in the European Parliament (Brussels, BE), this workshop focused on current work and future goals of the EIT (European Institute of Innovation & Technology) in strengthening innovation across Europe. Speakers included three MEPs from the EP's Science and Technology Options Assessment (STOA) Panel, Eva Kaili (S&D, EL), Paul Rubig (EPP, AT), and Christian Ehler (EPP, DE) as well as Tibor Navracsics (European Commissioner for Education, Culture, Youth and Sport –

responsible for EIT), Martin Kern (Acting Director of EIT), and Jean-David Malo (Director of Open Innovation and Open Science, EC, DG RTD). Key messages highlighted EIT's success in helping to close the innovation gap in Europe, and impact in regions across Europe through the Regional Innovation Scheme (RIS). Navracsics and Kern both indicated there will be an expansion of EIT, with two hubs planned, before the end of 2018, in USA and Israel, and third planned in China during 2019; there will also be new EIT communities in addition to the existing six (Climate, Digital, Food, Health, InnoEnergy & Raw Materials). In the future, there will also be more cross-community actions, and links with European Structural Investment Funds, the proposed European Innovation Council and European Universities Network, and calls will be adapted to match UN Sustainable Development Goals (SDGs).

International Forum on Food & Nutrition

(06.06.2018, Brussels - BE)

This Forum was held in the SQUARE (Brussels, BE) and focused on the Mediterranean Region and Migration. Noteworthy speakers included Gerba Verburg (Assistant Secretary General at the UN and Coordinator of the Scaling Up Nutrition Movement), Phil Hogan (European Commissioner for Agriculture and Rural Development), and Leo Abruzzese (Global Director of Public Policy, The Economist Intelligence Unit). Verburg talked about how regional development should be tied more closely to agricultural development as well as stating that nutrition and food security are increasingly makers and markers of success across all UN Sustainable Development Goals (SDGs). Hogan hinted that CAP (Common Agricultural Policy) should be transformed to include more work on nutrition and health, under a new name 'Common Agriculture and Food Policy', which is also a recommendation from BCFN, the Barilla Centre for Food and Nutrition. Abruzzese discussed developments to the Food Sustainability Index (FSI), particularly expansion to include all EU countries and more sub-Saharan countries; he also highlighted that new datasets have been added (e.g. fish stocks) and suggestions for future additions would be welcome. Other speakers included Myriam Perez (Director of Young Professionals for Agricultural and Rural Development [YPARD]), whose organisation connects farmers to researchers to develop new food products, and Mohamed Wageih (Director of Social Innovation & Business Incubation Center, SEKEM Development Foundation) who wants to build partnerships between Europe and Africa to learn from best practices in addressing food- and nutrition-related SDGs.



INnovating the JOY of Eating for Healthy Ageing (INJOY) Summer School (25.06-04.07.2018, Barcelona - ES)

Angelika Mantur-Vierendeel participated in a 10-day summer school during June and July, organised by the University of Barcelona (ES) and EIT Health. The course was designed to help entrepreneurs, intrapreneurs (in-house innovation managers), and researchers develop novel business solutions empowering citizens to adopt eating behaviours that support healthy ageing.

Students had an opportunity to participate in scientific sessions, food innovation workshops, theoretical and practical business sessions, site visits, and listen to 'influencer' talks similar to TED. The schedule was designed to combine sessions on nutrition with business development, which allowed participants from different backgrounds (nutrition, research, economics, business development) to better understand one another and how nutrition might be combined with entrepreneurship to generate new ideas. The scientific sessions helped deepen knowledge about nutrition, but also allowed participants to go back to basics and learn new content from a variety of case studies. There was a good dose of business development theory for those without this kind of background, and plenty of practical classes with case analysis to complement the theory.

To enrich the training experience, there were excursions to innovative culinary centres



and businesses in Barcelona, where students had a chance to understand how real businesses can support healthy living. Participants also had an exclusive opportunity to visit the Alicia Foundation - a centre devoted to technological innovation in cuisine, the improvement of eating habits, and the evaluation of food heritage. In a culinary workshop, students had to cook different meals using innovative technologies, which allow preparation of foods with altered textures. For example, fish and chips can be blended (homogenised) separately and served traditionally, as fish and chips, but allow those with dysphagia to enjoy food they otherwise are unable to eat because of the risk of choking. To ensure the knowledge gained could be put to good use in the future, participants also worked on group projects, translating ideas into sustainable business models. This helped develop and reinforce new skills in identifying and growing business ideas and assessing opportunities for sustainable business models to promote healthy living.

By completing this summer school, Angelika has more experience in how SMEs are finding

business opportunities in the food, nutrition and health sectors, which - in turn - helps EuroFIR understand better the needs of current and future members and clients.



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EuroFIR Symposium: Food composition in the Mediterranean: Harmonisation & Networking (NUTRIMAD 2018, 27.10.2018, Madrid – ES)

EuroFIR co-organised this symposium at NUTRIMAD, which was chaired by EuroFIR Director, Maria Kapsokefalou (AUA, GR). Speakers included another EuroFIR Director (Helena Soares Costa, INSA, PT), Aida Turrini (former EuroFIR Director, CREA, IT) and Angela Morena Martinez (EuroFIR Member, University of Granada, ES), who presented the history and current state of food composition databases (FCDBs) in Greece, Italy, Spain and Portugal. Strengths, weaknesses, and the challenges FCDBs face in each of these countries in meeting demands from research and in policy development were also discussed. One of the recommendations arising from these discussions was the need for expanding the Mediterranean Network (MeNe) to include other EU and non-EU countries in the Mediterranean Region, which would create synergies in the region to meet the challenges.



EuroFIR Thesauri: Update

Chair: Marie Macháčková (UZEI, CZ)

Activities during 2018 focused on processing 92 proposals for updating the EuroFIR Thesauri, based on requests received after release of the previous Update Wave 2016 (May 2017-January 2019).

The most urgent updates were related to dietary fibre. Food composition databases have started revision of dietary fibre values considering dietary fibre fractions detectable using newer AOAC methods. A request was received from Antie Riedel (BLS, DE) on inclusion of new terms for high- and low molecular weight dietary fibre fractions in the EuroFIR Component Thesaurus and new terms for calculations of the individual fibre fractions in the EuroFIR Method Indicator Thesaurus.

A new term for non-digestible oligosaccharides was requested by Heli Reinivou (NIHW, FI). New terms for individual non-digestible oligosaccharides were included into the EuroFIR Component Thesaurus. Non-starch polysaccharides were rearranged and new terms for non-starch polysaccharides components were added.

Anders Møller (DFI, DK) recommended a tree for individual components of resistant starch be created and include a new term for resistant starch type V (EuroFIR Component Thesaurus). He also recommended the enzymatic methods group in the EuroFIR Method Indicator Thesaurus be reorganised and reflect the correct calculation of protein, as sum of individual amino acids residues, in the EuroFIR Method Indicator and Matrix Unit Thesauri.

All proposals will be released for discussion prior to finalisation and those proposals that are accepted will be inserted into new versions and made publicly available.

Maria da Graca Dias (INSA, PT) has now joined the team as co-editor.



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FoodCase User Group: Update

Chairs: Karl Presser (Premotec GmbH, CH), Ido Toxopeus (RIVM, NL)

Annual meeting 2018

The FoodCASE user group meeting took place during the EuroFIR Food Forum (10th April 2018, Brussels – BE). With 32 attendees, it was the biggest meeting the User Group has hosted and interest in FoodCASE keeps on growing. Activities in 2017 were presented and discussed including new features such as borrowing values, use of component patterns, fixed values, and fat and salt in recipe calculations. The status of 2016 and 2017 feature lists were also checked as well as new features for 2018. As in previous years, the 2018 features were prioritised by secret vote.

Improvement of performance and usability

The two most popular features were improvement of user masks and usability. Detailed problems were collected from a survey amongst FoodCASE users. The implementation team are continuing to work on these issues and feedback is welcome.

Recipe calculation

Discussions about the correct approach for recipe calculation came up in 2018, after several compilers asked questions about implementation in FoodCASE. The relationship between a yield factor and retention factors were analysed in detail and it was realised that EuroFIR guide-lines did not consider all aspects of the correlation. New guidelines are still under revision. The topic will be transferred to the recipe calculation Discussion Group and implementation in FoodCASE revised for testing purposes.

Members and organisation

In 2018, two new organisations started using FoodCASE, the Norwegian Food Safety Authority (Mattilsynet, NO) and the National Institute for Health and Welfare in Finland (THL, FI). Transfer of their data started in 2018 and will be finished during 2019. The user group is happy to announce that Ido Toxopeus (RIVM, NL) will co-chair the FoodCASE Discussion Group; Ido has been a member of the group since the beginning and has many years of experience in food data management and IT systems.

Plans for 2019

Future plans will extend in different directions, as momentum in the FoodCASE community builds. The aggregation and recipe calculation approaches will be consolidated, but also a new module for branded food will be developed. The idea is to manage branded foods with different versions, and a CHAFEA-funded project as well as user organisations will help implement this new module. Also, in 2019, different steps in product lifecycles will be linked with food composition data. METROFOOD will facilitate links between laboratory analysis with food compiler organisations and branded foods will connect with the industry. The overall goal is an electronic research infrastructure for food data, where researchers, policy-makers, the industry and consumers can access and use a range of food data.

Food Composition & Technical Working Group: Update

Chairs: *Susanne Westenbrink (RIVM, NL), Mark Roe (EuroFIR, BE)*

Annual meeting 2018

The FCTWG annual meeting was held on 12th April, during the 2018 EuroFIR Food Forum and was well attended by compilers and other Members with wide ranging discussions on topics including: data management, documentation, data quality, contract laboratories for sample analysis, data aggregation, and recipe calculation. There was also a discussion about the proposal to introduce Discussion Groups to explore topics in more detail and encourage communication between Members.

Updated FoodEXplorer datasets

New or updated datasets being discussed include NL, BE, EE, FI, NO; the Spanish, British, French, and Czech datasets were updated during 2018. The Excel-based template for uploading FoodEXplorer datasets was tested further by WHO and UK Medical Research Council, which are providing data for the Eastern Mediterranean and AFROFOODS regions. The template was also used to import data from PDF (Tunisian 2007 dataset) and Excel (South Africa) formats. Datasets will also be available from Kuwait, Pakistan, Iraq and Iran, subject to agreement with these data providers, and will be available in FoodEXplorer in 2019.

Evaluation of the food and nutrient coverage and quality of documentation

Work to improve harmonisation and standardisation of data continued, based on the July 2017 draft standard for FoodEXplorer. Inconsistencies and errors in units and matrix units were identified and the process of converting or correcting (in collaboration with compilers) has started. It is intended that standardised datasets will be made available to users in Excel form as well as via FoodEXplorer. FoodEXplorer data are likely to be available in both the originally format, published in national compiler, and the EuroFIR standardised format, but this needs to be further discussed before a decision is made. Value documentation for macronutrients in the 26 European databases was evaluated and the results presented at the International Food Data Conference 2017 (11-13.10.2017, AR) and a paper describing these was submitted for publication in the Journal of Food Composition and Analysis during 2018; currently, it is under review.

Food Composition & Technical Working Group: 2019 Activities

- Finalise the FoodEXplorer standard and generate standardised datasets
- Continue to develop the Excel-based template for importing FoodEXplorer data
- Add new and updated FoodEXplorer datasets; add FoodEx2 codes to all datasets
- Produce standardised datasets in FoodEXplorer
- Improve quality of documentation and complete missing documentation
- Finalise the default value documentation guideline for aggregated data
- Represent EuroFIR at the INFOODS Working Group on Compilation Guidelines
- Ensure as many EuroFIR documents as possible are publicly available
- Publish the integrated document containing EuroFIR SOPs for compilation
- Continue discussions in Discussion Groups and involve more Members
- Improve communication amongst interested parties





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Discussion Groups

The FCTWG annual meeting launched six new Discussion Groups (below). There will be four tele-conferences annually, and the Groups will use an email-based discussion tool (GNU Mailman) for day-to-day communication. Leaders and co-leaders have been assigned for each as well as key topics. These Discussion Groups are open to any Member interested in joining. For more information, contact the leaders directly.

Documentation

Simonetta Salvini (simonetta.salvini58@gmail.com) & Susanne Westenbrink (susanne.westenbrink@rivm.nl)

- Food classification systems, use of LanguaL and FoodEx2, a survey of compiler members to identify where and how classification systems are used and if codes are available to EuroFIR
- Mapping between FoodEx2 and LanguaL, potential to create LanguaL codes directly from FoodEX2
- Default value documentation guideline for aggregated data was proposed
- Two teleconferences were held in 2018

Branded Foods

Patrizia Gnagnarella (patrizia.gnagnarella@ieo.it) & Mark Roe (mr@eurofir.org)

- Survey of where and how branded food data are used and associated issues
- Topics include sources of data, evaluating and checking data, quality of data
- One teleconference was held in 2018

Aggregation of Data

Nicole Fark (nicole.fark@mri.bund.de) & Marine Oseredczuk (marine.oseredczuk@anses.fr)

- Report on data aggregation, current practices and needs finalised

FoodCASE

Karl Presser (karl.presser@premotec.ch) & Ido Toxopeus (ido.toxopeus@rivm.nl)

- Merge with FoodCASE User Group and define terms of reference

Working with Laboratories - to be launched January 2019

Helena Costa Soares (helena.costa@insa.min-saude.pt) & Olafur Reykdal (olafur.reykdal@mat.is)

Recipe Calculation - to be launched during 2019

Mark Roe (mr@eurofir.org) & Carolyn Lister (carolyn.lister@plantandfood.co.nz)

- Refining the EuroFIR recipe calculation procedures

Future Plans

The planned activities are organised along five main streams:

1. EuroFIR data, tools and procedures:

- Update existing datasets in FoodEXplorer and add data for 3-4 new countries, as well open access data from developing countries.
- Update and publish (1) data aggregation inventory and (2) recipe calculation procedures.
- Develop and test procedures for calculating added sugars.
- Review and publish EuroFIR Thesauri updates.
- Finish implementing 2018 FoodCASE priorities and identify ones for 2019.
- Test and promote re-purposed Foodwiki with METROFOOD-RI.
- Develop and test new food matching tools and food imagery.
- Continue to contribute to updated FAO INFOODS Compiler Guidelines.

2. EU-funded and other projects:

- Ensure EuroFIR is embedded in plans for the FNH-RI and METROFOOD-RI.
- Complete REFRESH on time and to budget; support public launch of FoodWasteEXplorer.
- Continue to work with MRAG Limited and QIB (UK) to ensure the SEAFOOD^{TOMORROW} benchmark tool includes appropriate nutrients and methods; supply FishChoice 2.0 nutrient composition datasets; develop elearning material to fill gaps in existing resources; continue to update contact lists (opt-in and marketing), as part of planning for the final event and publish draft programme; continue to support excellence in publications via the Communications Committee.
- Participate in the SWEET Stakeholder Analysis process as well as scoping work around new and emerging S&SE (sweeteners and sweetness enhancers), as an internal reviewer; 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.
- Continue to work closely with Quisper beneficiaries to achieve dissemination and exploitation plans outlined for Year 2, including two articles about personalised nutrition and/ or Quisper and two events to promote Quisper; deliver the Secretariat service for Quisper ASBL.



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3. Training and capacity development:

- Organise Discussion Group workshops at the 2019 Food Forum (9-11th April 2019, Brussels - BE)
- Support delivery of GCRF training and capacity development workshops considering food composition and intakes in Jordan (WHO EMR).
- Explore ways to refresh elearning modules and existing learning materials, and develop new materials/tools for targeted users (e.g. nutritional labelling).
- Provide mentoring, advice and training on publishing successfully in Food Chemistry
- Develop internal strengths through continued professional development, (i.e. training to improve knowledge and expertise), host Erasmus+ students, new interns, etc.

4. Outreach and impact:

- Redesign and/or enhance corporate communications for different audiences; develop EuroFIR literature, ensuring these are accessible, visually-appelling and fit-for-purpose.
- Continue to update EuroFIR website and remove, replace and reorganise information, redundant pages, etc.
- Create a dedicated publications area for Members.
- Increase traffic to www.eurofir.org and microsites (e.g. BACCHUS), using SEO, utilise Google Adwords, etc.
- Promote microsites (e.g. ePlantLIBRA) to increase engagement with potential Members and Clients.
- Continue to grow social media platforms and increase engagement.
- Engage media directly and/or via Members and Commercial Clients to promote awareness of EuroFIR.
- Organise the Personalised Nutrition Symposium 2019 (19th June 2019, Brussels - BE) with EIT Food Quisper.
- Contribute to the 2nd Food Chemistry Conference (September 2019, Seville - ES) and 13th International Food Data Conference (October 2019, Lisbon - PT)



5. Creditability, governance, and financial sustainability:

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 EIT-funded projects and tenders
- Increase commercial income and revenue from data exploitation
- Target potential Members in the higher education sector
- Explore potential ESFRI funding streams for FNH-RI

Governance structure and operations

- Increased 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 Discussion Groups, especially with respect to decision-making and publications/ guidelines.
- Complete Office Règlement du Travail.

Collaborations with external partners:

- European Commission and other governmental organisations, e.g. DG Santé, EUROSTAT, EITFood, EITHealth, EITCommunications, 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.



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Annual Accounts 2018

The 2018 income was €675,843.08 whilst expenses were €651,103.26, subject to approval by the General Assembly on 10th April 2019.

When the annual accounts closed on the 31st December 2018, there was a surplus, before tax, of €24,063.19.

The EuroFIR reserve, including the surplus, was €71,909.29.

Summary 2018	Total (€)
TURNOVER	675,843.08
EXPENSES	(651,779.89)
SURPLUS	24,063.19
RESERVE (2019)	71,909.29

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



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