



# EuroFIR

European Food Information Resource



EuroFIR Association Internationale  
sans but-lucratif (EuroFIR AISBL)  
Annual Report 2017

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# President's Welcome



EuroFIR Association Internationale sans but lucratif (AISBL) was founded in 2009 by the EuroFIR Network of Excellence (EU FP6) and is now a financially independent Association based in Brussels (BE).

In recent years, we have broadened our membership to include small- and medium-sized enterprises (SMEs) as well as individuals including students from the food and health sector, which has seen the greatest growth in numbers during 2017.

EuroFIR continues to use its location in Brussels to strengthen links with European Institutions (e.g. DG Santé, European Parliament, EFSA and JRC) as well as food and trade associations, such as EUFIC and ILSI-Europe, non-governmental organisations and food

and biotech industries. Indeed, this year, we have joined EUFIC as an SME member and EUFIC has joined EuroFIR as an Ordinary Member, enhancing cooperation developed through common interests in EU-funded projects (e.g. RICHFIELDS).

There were significant challenges in 2017 associated with securing funding, but we have reorganised the office to improve efficiency and reduce costs, and completed three projects. We also increased Membership to 126 including 31 new members and increased membership and commercial income by almost 20 %.

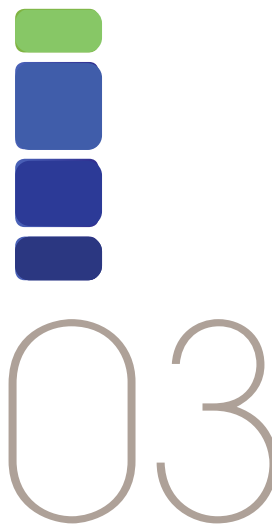
Our website and tools remain important resources for EuroFIR activities, and keeping the contents up-to-date is an on-going and challenging activity. We have published a technical briefing for better standardisation of food data, and hope that more compiler members can work with us to update FoodEXplorer quicker and more efficiently.

We have reported a loss this year, but this was covered by our reserves, demonstrating the importance of building up these resources in years where we generate a surplus. We also have been more successful in securing additional funding during 2017 and our financial position looks more favourable for the next two-three years.

I would like to thank the EuroFIR team for their hard work and support, the current Directors for their advice and time, and the Working/ User Group leaders for their efforts and dedication to EuroFIR and, last but not least, our members for their continued support for food composition research across Europe and beyond.

Finally, we hope that you enjoy reading our 2017 Annual Report.

**Paul M Finglas**  
President & Managing Director





## Overview of 2017

There were significant challenges in 2017 not least efforts to secure new funding in ever increasingly competitive programmes and an external audit for EU-funded projects (2011-2017) as well as maintaining incomes from membership and commercial projects and licenses, and reorganisation of the office to improve efficiency and reduce costs. We also completed successfully three EU-funded projects (IFAAM, ODiN and PD\_Manager).

In 2016, we were involved in nine new proposals and tenders, and finished second - by a small margin - in two, which was disappointing. However, in 2017, we have achieved more success with four new projects being selected for funding, including SEAFOOD<sup>TOMORROW</sup> (led by Instituto Portugues do Mare da Atmosfera IP - PT; SWEET led by University of Liverpool - UK; EITFood Quisper, led by Quadram Bioscience Institute - UK and NASCENT led by EuroFIR. NASCENT is developing labelling software with some of our members whilst Quisper is relaunching the personalised nutrition platform developed in QuaLiFY. EuroFIR has also applied to join the EITFood as a Network Partner in the Benelux region, which should strengthen interactions with food and health researchers and SMEs.

Overall, numbers of Full, Associate and Ordinary Members are up to 126 (2016: 118). We secured 31 new members during 2017, mainly Ordinary Members, including 14 organisations, three SMEs and 11 individuals, reflecting a much improved conversion rate from enquiries for organisations (52%) and SMEs (27%). Our membership and commercial income rose to €118,970.12 in 2017, an increase of 17.4 % over 2016 (new members: €13,540, new commercial clients: €5,500).

We hosted two RICHFIELDS's stakeholder workshops during the year, seeking ideas and opinions from potential users of the consumer-generated data platform. Our aim is to ensure that EuroFIR is allied not only with the RICHFIELDS Platform, but also more widely with the Food, Nutrition & Health Research Infrastructure (FNHRI). We are also aligning the EuroFIR Food Data Platform and tools with METROFOOD, with increasing emphasis on sharing

data, specifically providing national food composition data and obtaining new chemical analysis data for inclusion in national food datasets. In addition, the EuroFIR FoodWiki, which was extended in TDS-Exposure, is being relaunched in partnership with METROFOOD, with support from Premotec GmbH (CH).

The Food Composition & Technical Working Group has produced a briefing on better standardisation of food data, which should accelerate updating of FoodEXplorer. A manuscript, written by Susanne Westenbrink and other WG members and reviewing the status of data in FoodEXplorer, will be published in the Journal of Food Composition and Analysis, as part of the 12<sup>th</sup> IFDC proceedings. Its aim is to evaluate the impact of EuroFIR documentation on the comparability of macronutrient values in FoodEXplorer 26 datasets. The results serve as useful feedback for national compilers to help improve existing data, and helps identify gaps and errors. We would very much like more compiler members work with us to update existing food datasets with documentation and references (as we agreed at the end of EuroFIR NoE), and upload these values to FoodEXplorer.

Our website content and functionality continues to be updated and improved, and the site is an important resource for EuroFIR activities past and present. Traffic is on a par with previous years in terms of numbers. However, visitors are staying longer and exploring more pages. We published three newsletters during the year and continue to improve our social media communications (Facebook, LinkedIn and Twitter).

There have been some minor changes in the office. Marija Ranic has joined us for one year to work on NASCENT. Katia Giovanetti left us in October, but still provides financial management support. We have reported a loss this year due mainly to a drop in EU-funded project income in 2017, because of unsuccessful proposals in 2016, and corrections arising from an EU audit. However, we have been much more successful in securing four new EU-funded projects, starting in 2017-2018, and combined with steady membership and commercial income

streams as well as savings in office costs, our financial position looks more favourable for the next two-three years.

The 2018 Food Forum will take place in Brussels (BE) on 10-12<sup>th</sup> April. The Symposium, *Food composition and intake supporting research, policies and innovation in Europe*, will include updates on new food composition data and links with other types of food information. There will also be meetings hosted by the FoodComp & Technical WG and FoodCASE User Group as well as other networking opportunities for members and guests. We would like to encourage all members to attend, especially compilers, as numbers have been falling in recent years and it is important that compilers remain at the core of our activities.

## Major achievements in 2017:

### Core offerings and support

- Added one new dataset to FoodExplorer (Spain), one new dataset in testing (France), and uploaded 48 missing food items in the New Zealand dataset
- Created an Excel™ template for food composition data compilers to facilitate update of datasets according to EuroFIR standards
- Implemented new FoodCASE features, specifically bulk insert of values for existing aggregated foods and harmonised drop-down lists
- Created a new FoodExplorer standard with the FoodComp & Technical WG

### Existing and new EU-funded projects

- Received funding for a Horizon2020 SME Innovation Associate; a new programme from the Executive Agency for SMEs (EASME; NASCENT)

- Completed three EU-funded projects on time and on budget (IFAAM, ODIN and PD\_Manager)
- Delivered two stakeholders' workshops for RICHFIELDS
- Responded to seven EC calls for funding and submitted two tenders

### Membership and Finances

- Increased numbers of Full, Associate and Ordinary Members to 126
- Reduced some membership fees for Full Members
- Increased membership income (€13,540 from new members; overall membership income was €118,970.12, 17.4 % over 2016)
- Increased commercial income (€5,500 from new clients; overall commercial income was €18,300, 35% increase compared with 2016)

### Dissemination and Stakeholder Engagement

- Presented at various European and International Conferences and other events including 12<sup>th</sup> IFDC (Buenos Aires, Ar), IMEKO (Thessaloniki, GR), Predict (Dublin, IE) and the FARRP Annual Meeting (Delray Beach - FL, US)
- Delivered a joint EuroFIR/METROFOOD/RICHFIELDS workshop on food metrology, composition and intake (Buenos Aires, Ar)
- Presented posters about RICHFIELDS and the FNH-RI at the 10<sup>th</sup> EFAD Conference (Rotterdam, NL)
- Three newsletters published; 466 Facebook followers (up 10 %); 205 LinkedIn members (up 20 %); 403 Twitter followers (up 26%)





# Vision and Mission

EuroFIR AISBL ([www.eurofir.org](http://www.eurofir.org)), an international, member-based, non-profit Association under Belgian law, was set up in 2009 to ensure sustained advocacy for food information in Europe.

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 option to extend this for a further three years. Their role is to oversee strategic development of EuroFIR AISBL, and provide technical and scientific support.

The Executive Board had three teleconferences during 2017 (March, May and September). The Minutes are available online (under EB – Members only, after log-in). Topics discussed included finances, membership and commercial clients and the Office. The board also met for a face-to-face discussion in December 2017.

Siân Astley is Secretary to the Association, supported by Sidonie Pauchet.

Currently, the Executive Board is comprised of:



**Paul Finglas** (QIB – UK), **President and Managing Director of EuroFIR**, joined the Institute of Food

Research in 1981 and is Head of the Food Databanks National Capability (<https://fdnc.quadram.ac.uk>). For most of his career, he has been involved in research around food composition and analysis, food description, quality and 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

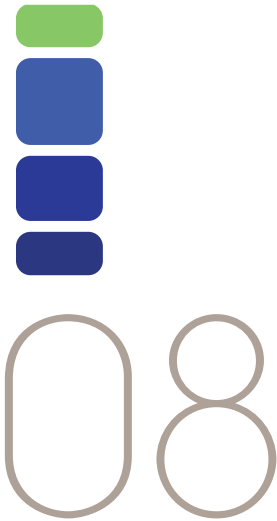
(2005-2013) and many other EU-funded projects as well as being part of the FAO INFOODS network. Paul has a broad range of experience in science publishing and is, currently, editor for the journals Food Chemistry, and Trends in Food Science and Technology. Paul has a degree in chemistry, and has published 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 the first online national food database in Serbia and, currently, is leading the EU Menu collection of consumption data in Western Balkan countries. She also has 120 publications and is also an editor for Elsevier's online Food Module.





**Barbara Koroušič Seljak** (JSI - SI) has been active in the field of food science and nutrition for over a decade. She is an author of the Slovenian Open platform for dietary assessment and menu planning, and is responsible for compilation and management of national food composition data. Since 2005, she has been involved in several national and international research projects on food and nutrition. Barbara earned her Doctorate at the University of Ljubljana in Computer Science and Informatics, and works at the Jožef Stefan Institute in Ljubljana as a Senior Researcher. She also works as an Assistant Professor at

the Jožef Stefan International Postgraduate School and the University of Nova Gorica, where she gives lectures in Software Engineering, Computer Programming, and ICT in Health. She is a member of the Executive Board of the Slovenian Society for Clinical Nutrition and Metabolism.



**Aida Turrini** (CREA - IT) has an MSc in Statistical Sciences and Demography. Currently, she is a senior researcher, leading the research group 'Nutritional food consumption population study' at CREA (Council of Agricultural Research and Economics in the Research Centre for Food and Nutrition) where her main research task is coordination of the fourth Italian nationwide dietary survey. She is involved in several European projects using food consumption and food composition data and contributing to the process of building Food and Health Research Infrastructure(s) in Europe. Aida is author or co-author

of numerous peer reviewed papers, reviewed proceedings and books, and teaches on nutritional databases for post-graduate courses. She is collaborating on national (e.g., CLUSTER AGRIFOOD) and international committees, such as the Network on Food Consumption Data (European Food Safety Authority) and the Standing Committee on Agricultural Research for the Food System Working Group.



**Karl Presser** (ETHZ & Premotec - CH) is founder of Premotec GmbH and a senior scientist in the Department of Computer Science at ETH Zurich (CH, Global Information Systems Group). He trained as a computer scientist and earned his doctoral degree investigating food composition data, focusing on how computer systems can support users to manage data quality. Some of this research was incorporated in the design of FoodCASE. Subsequently, Karl worked as database designer, creating systems to calculate timetables for universities and secondary schools using artificial intelligence in evolutionary algorithms.





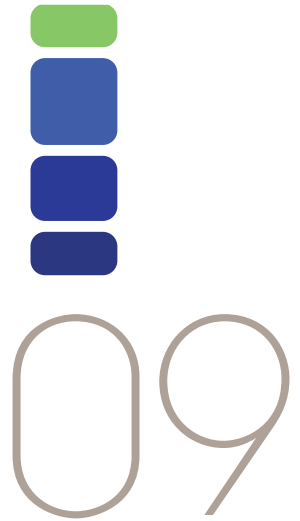
**Gregorio Varela Moreiras** (Universidad CEU San Pablo - ES) is a Professor in Nutrition & Food Science and head of the Department of Pharmaceutical and Health Sciences. He leads a research group in Nutrition and Food Sciences, with 12 senior researchers and five PhD students. Gregorio is also President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

(Spain) as well as SEN and the Spanish Society for Community Nutrition, 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-funded contracts. He has published more than 160 scientific articles (most peer-reviewed) and 12 books as an editor, and contributed more to than 50 book chapters.



**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 intensively with both the EuroFIR NoE and NEXUS projects, the Dutch National Food Consumption Surveys, projects monitoring food reformulation in the Netherlands, EFSA's call on food composition data and the European Nutrient Data

Base project (ENDB) for the EPIC study. 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 also leads the FoodComp & Technical Working Group for EuroFIR.





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**Luca Bucchini** (Hylobates Consulting Srl - IT) is a food risk scientist and food regulation 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 15 years, he has worked with academia, food industry, and authorities, at the EU, nationally and regionally, on food and food supplement issues including safety and compliance. He has managed EU-funded projects and led research teams working on plant food supplements (PlantLIBRA and BRAMA), micronutrients (EURRECA)

and food allergens (IFAAM). He is vice-chair of ESSNA, the European Sports and Specialist Nutrition Alliance ([www.essna.com](http://www.essna.com)). As a consultant, Luca also works with European businesses, trade organisations and public bodies to assess risks of foods and novel ingredients, prevent food contamination, and ensure compliance.



**Luísa Oliveira** (INSA - PT) is a senior scientist at the Portuguese National Institute of Health, where she has coordinated the Monitoring & Surveillance Unit of the Food & Nutrition Department and the Portuguese Food Information Resource Programme (PortFIR) since 2008. Her areas of work include compilation and management food composition and contamination data, data quality, EFQM quality model and total diet studies. She has been the Portuguese EuroFIR compiler since 2005 and coordinated the 2006 edition of Tabela da Composição de Alimentos. Luísa has participated in

numerous national and international projects, and is a member of EFSA's Expert Group on Chemical Occurrence. She also participated in EFSA's Working Group on Total Diet Studies and Technical Working Group on Data Collection.

# General Assembly

The eighth EuroFIR AISBL General Assembly took place on Wednesday, 5<sup>th</sup> April 2017, at the Penta Brussels City Centre Hotel (BE). The agenda included:

- Welcome & introductions
- Minutes from GA 2016 & matters arising
  - Revised Articles of Association: Power of Attorney
- EuroFIR Annual Report 2016
  - Activities and achievements in 2016
- Overview of planned activities in 2017 with focus on:
  - Focus on membership recruitment & benefits
  - New EU-funded and other proposals
  - Working and User Groups
- Membership status and admission of any new national food database compiler organisations as associate members from 2016.
- Officials & Directors
  - Extension of terms for existing Directors
  - Proposed new Director
  - Appointment of Secretary
- 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 2017 including membership fees.

Nine (9) Full Members (of 28), six (6) Ordinary Organisations Members, and six (6) Directors were present, and completed voting forms were received in advance from ten (10) Full Members and ten (10) Ordinary Organisations Member as well as proxy nominations from three (3) Full Members and six (6) Ordinary Organisations Member. Thus, the General Assembly was quorate (44/ 61 – quorum is 40 voting members) and able to decide on the Resolutions.

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

All resolutions were accepted by the General Assembly, including:

- Activities and achievements in 2016 (Resolution 1)
- Membership status and admission of Plant & Food Research (NZ) as a compiler organisation (Resolution 2)
- Officials & Directors (Resolutions 3-5):
  - Extension of term: Luca Bucchini (Hylobates Consulting Srl, IT)
  - New Director: Gregorio Valera-Moreiras (Universidad CEU San Pablo, ES)
  - Appointment of Siân Astley as Secretary to the Association
- Annual accounts closed on 31.12.2016 (Resolution 6-8), specifically:
  - Profit for the financial year (2016-2017): €37,301.70
  - Profit to be allocated (31.12.2016): €37,301.70
  - Profit to be carried forward (31.12.2016): €37,301.70





# EuroFIR AISBL Office

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



**Siân Astley** (UK) (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. (SI), stakeholder interaction, social media policy and implementation, creation and delivery of events, and the annual EuroFIR Food Forum. She also contributes to new research proposals, particularly in the areas of food, nutrition and health, dissemination, impact and stakeholder engagement but also overall coherence, and participates regularly on EC Expert Review Panels.



**Angelika Mantur-Vierendeel** (PL) (Research & Business Development Specialist) coordinates membership and commercial activities. She also contributes to our EU-funded research projects and provides technical coordination for the Food Composition and Technical Working Group, 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. Prior to joining EuroFIR, she was responsible for consultations with clients and nutritional advice at a fitness club.



**Sidonie Pauchet** (FR) started her career in the European Parliament, as a Parliamentary Assistant. She has also worked as a Communications and Advocacy Assistant for a European Platform of Organizations in migration and social affairs. Sidonie has responsibility for office administration and Human Resources for staff based in Belgium and France. Sidonie also provides support for management of all EU-funded projects including financial reporting, and submission of proposals as well as communications activities (e.g. websites, newsletters, and social media) and events, including EuroFIR Food Forum. She also helps build relationships with European stakeholders.



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**Marija Ranic** (RS) joined EuroFIR in September 2017, as the Innovative Associate for NASCENT. Marija obtained her Doctorate at Belgrade University (RS) on the reuse of products obtained during food processing as functional food ingredients for health promotion. Previously, she worked as a scientific associate at the Institute for Medical Research, Centre of Research Excellence in Nutrition and Metabolism (IMR, RS), and participated in many national and international projects. As a part of CAPNUTRA's network leading team for Central and Eastern Europe, she has also been involved in many capacity development activities in nutrition. 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".*



**Katia Giovanetti** (IT) joined EuroFIR in April 2017 as a part-time Financial and Membership Assistant. She supports the financial management of the association including EU-funded projects. 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 - BE).



**Mélanie Lowie** (BE) is the Managing Editor for Food Chemistry, Elsevier's flagship research journal in food science. She is responsible for determining if submissions meet the requirements of the journal, meet scientific standards for integrity and objectivity, and do not infringe proprietary rights as well as assigning them to the Editors. The Food Chemistry Editorial Team, composed of Mélanie, Vivien and Siân and supported by interns as necessary, handled more than 7000 submissions in 2017 (up by ca. 15%).



**Vivien Burch** (UK) is a part-time manuscripts assistant and, usually, she is responsible for handling new submissions and assessing whether they meet the criteria for the journal before assigning them to Editors. However, since July 2017, Vivien has been on maternity leave; she is due back in July 2018.



**Erasmus+: Ebru Melekoğlu** (TR)  
(3 months, June-September 2017)

Ebru is a PhD student in Nutrition and Dietetics Department at Hacettepe University (Ankara, TR). As well as being a postgraduate student, she has also worked as a research assistant in the same department for the last three years. Ebru joined EuroFIR as an Erasmus+ exchange student, and worked on developing new services and benefits for EuroFIR Members, and communications and social media as well as processing manuscripts for Food Chemistry. She was able to get first-hand experience

of using food composition databases and EuroFIR tools, rather than compiling nutritional data, as well as working in an international non-profit organisation. Ebru also attended a French course, beginning to learn a third language during her stay.

Of her stay, Ebru said, *"My experience with EuroFIR not only gave me opportunities to grow in my professional life, but also in my personal life. Living and working in a new culture was a truly enriching experience"*.



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# Membership: Update

Over the year, we have received more than 300 requests for a trial account, 240 from individuals and students, which demonstrated the strength of interest amongst these groups. As consequence, the number of Individuals Members is increasing gradually in comparison with previous years.

Ordinary Member Organisations include universities, research and food technology institutes, non-profit organisations and SMEs from the food and nutrition sector. We have seen a large increase in conversions from enquiries to membership amongst Organisation Members, specifically 52% in 2017 and 27% conversion amongst SMEs.

Two of our new SME Members were mostly interested in ePlantLIBRA.

During 2017, EuroFIR welcomed 31 new Members (one Commercial Organisation, two Students, three SMEs, 11 Individuals and 14 Non-Commercial Organisations) and four Commercial Clients. The new Ordinary Member Organisations are due largely to new members from the WHO Eastern Mediterranean Region, which are taking part in an UK-funded food composition training and capacity development project under the Global Challenges Research Fund (GCRF) and led by Quadram Bioscience Institute (QIB - UK).

**Table 1: Summary of Members**

Membership Category	2013	2014	2015	2016	2017
<b>Full Member</b>	33	32	28	29	28
Compilers	22	20	20	20	21
Non-compilers	11	12	8	9	7
<b>Associate Members*</b>	1	4	4	5	3
<b>Total (Full + Associate)</b>	<b>34</b>	<b>36</b>	<b>32</b>	<b>34</b>	<b>31</b>
<b>Ordinary Member (total)</b>	39	42	58	84	95
Organisations	14	23	30	38	50
Individuals & Students	25	19	28	46	45
<b>Total (Full, Associate &amp; Ordinary)</b>	<b>73</b>	<b>78</b>	<b>90</b>	<b>118</b>	<b>126</b>
<b>Honorary Members</b>	65**	79**	105**+	93**+	34+
<b>Total (All)</b>	<b>138***</b>	<b>157***</b>	<b>195***</b>	<b>211***</b>	<b>160***</b>

\* 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



# Membership Benefits

EuroFIR AISBL is the only independent food composition resource in Europe bringing together datasets from 26 EU Member States, Canada, USA, Japan and New Zealand – at a single point of entry – as well as working with INFOODS outside Europe.

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.

## Membership provides:

- Access to harmonised and documented food information (energy and nutrient 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 possibility to take part in pre-competitive research and development projects in the food and health field
- Professional development
- Use of standardised food composition data in software tools
- Valuable references and standardised vocabularies for the handling of food information

## Exclusive benefits for members are:

- Free use of food composition data provided by EuroFIR AISBL and tools:
  - EuroFIR FoodEXplorer
  - EuroFIR FoodBasket
  - EuroFIR eBASIS and ePlantLIBRA
  - EuroFIR e-learning modules
  - EuroFIR thesauri
- Free access to TDS-Exposure and BACCHUS microsites
- Members' Lounge (1:1 support)





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## Food composition database updates and new features

In 2017, EuroFIR put a lot of effort to improve the quality status of the Food Composition Databases and FoodEXplorer. Some of these achievements are:

- Development of a technical background document for FoodEXplorer standards describing the current state of information in the database
- EuroFIR Thesauri update, specifically new acquisition type (1), components (50), matrix units (6), method indicators (75), method types (3), value types (3)
- Creation of an Excel™ template for compilers to add FoodEXplorer data
- Corrections to the Dutch dataset for fatty acids (matrix unit now F – per 100g fatty acids)
- Spain: updated food composition data
- New Zealand: updated food composition data (upload of 48 missing food items)
- United Kingdom: updated food composition data; the missing LanguaL codes and the reference documentation are being added currently
- France: updated food composition data in the test area

Other data scheduled for update: Belgium, Czech Republic, Poland and Italy. We are also checking whether the Australian and South African data can be uploaded.

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 Chemistry** (Impact Factor 4.592 [2016], Five-year Impact Factor 4.498 [2011-2016]) publishes original research 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, namely:

- 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

The total number of manuscripts handled in 2017 was 7078.

# Research & Technology Projects

## **Nutritious, safe and sustainable seafood for consumers of tomorrow**

(SEAFOOD<sup>TOMORROW</sup>, 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.

Activities focus on sustainable production and processing of safe and nutritious seafood through demonstration and application in the market. SEAFOOD<sup>TOMORROW</sup> takes into account impacts across different regions and sub-populations (e.g. elderly and under 18s) as well as different types of seafood products. More specific activities include use of agro- and seafood by-products to develop sustainable feeds for aquaculture, enabling production of tailor-made products bio-fortified with specific nutrients, the feasibility of salt replacers, validation of more digestible, attractive, 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 research teams from 19 research organisations, four associations and 12 SMEs from 15 countries.

EuroFIR is involved in Benefit to risk assessment of solutions (WP3), supplying nutrient and bioactive composition of ingredients, Market, acceptability, sustainability and demonstration (WP4) examining consumer acceptance, sensory perception and preferences as well as and market opportunities, and Communication, Dissemination and Exploitation, especially stakeholder engagement and elearning.

For more information visit [www.seafoodtomorrow.eu](http://www.seafoodtomorrow.eu)



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) aims to extend nutritional labelling software and services for food manufacturers, based on an existing service in the UK and Ireland. It is 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 this initiative for EuroFIR in partnership with QIB (UK) and Nutritics Ltd. (IE).

NASCENT exploits expertise within EuroFIR in terms of food composition data and standardisation of recipe calculation. The extended service will provide an accredited nutritional labelling service for food producers in other Member States, by adapting the existing software.

NASCENT is also expected to have a benefit for SME food business, which have limited resource and technical knowhow, meaning compliance with new legislation can impact future success. Ultimately, consumers will benefit from the provision of accurate, high quality nutritional information, supporting their food choices.

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

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





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## **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 complete 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. As well as advancing the platform, Quisper will integrate the eNutri App (University of Reading), as a test/demonstration case, refine the business and set-up of the operational structure (data management, scientific advisory board, communication and marketing functions, governance structures) and seek out potential partners, suppliers and end-users.

For more information about EITFood visit <http://bit.ly/2BvORmF>

For more about QualiFY visit [www.qualify-fp7.eu](http://www.qualify-fp7.eu)

For more about Quisper visit <http://quisper.eu>

There is growing interest in consumer health as related to food, behaviour and lifestyle determinants. However, data are fragmented, key information is lacking, and the resulting knowledge gap prohibits policy makers and companies to make effective public health nutrition strategies and reformulation of food products. Making healthy the easy choice requires knowledge on the context of personal life style choices of EU-citizens. **Research Infrastructure on Consumer Health and Food Intake using E-science with Linked Data Sharing** (RICHFIELDS) will design a world-class infrastructure for innovative research on healthy food choice, preparation and consumption of EU-citizens, closely linked to their behaviour and lifestyle. This unique RI will bridge the gap by linking the agri-food and nutrition-health domains and account for the regional and socio-economic diversity of the EU.

The RI will be instrumental to produce a scientifically reliable, technically sound and socio-legally robust evidence-base that enables scientists to efficiently collect, unlock, connect and share research data of EU-citizens.

EuroFIR is leading Work Package 3 – Stakeholder Interaction, and responsible for delivering both Stakeholder Platform meetings (policy) and Stakeholder workshops (practice), which will help guide the design of the RI Consumer Data Platform and ensure its relevance for potential future users. Other activities include contributions to Work Packages 2 Impact and Dissemination, WP9 Connecting with related RIs (Health and Food) data, WP11 Data integration & data management and WP13 Governance, Ethics and Final Design.

For more information about RICHFIELDS visit [www.richfields.eu](http://www.richfields.eu) or #RICHFIELDS



# Quisper



## Resource Efficient Food and Drink for the Entire Supply Chain (REFRESH)

is a H2020 Research and Innovation Action funded for four years (July 2015 to June 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. More specifically, REFRESH 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.

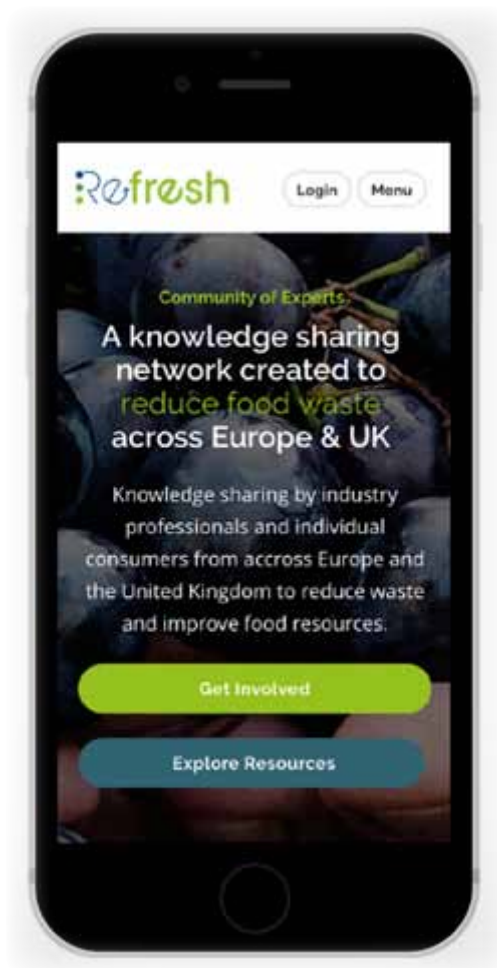
As part of valorisation of waste streams and co-products (WP6), the top 80 products and their associated 291 waste streams were identified, based on consumption volume and environmental impact. This information was used by QIB (UK), EuroFIR (BE) and JSI (SI) to develop a user-friendly internet-based state-of-the-art database (FoodWasteExplorer)

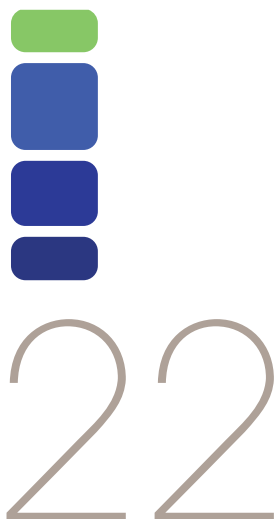
providing immediate compositional (e.g. nutrients, bioactives, toxicants) data on these waste streams for evaluation, addressing quality, safety, sustainability, legislation and costs, which can help support decisions made by those producing food waste and those involved in waste utilisation and valorisation. Such databases are available for food composition, but are lacking for food waste streams. Currently, more than 25,000 data points have been identified from a variety of sources, including published scientific papers, manufacturers data and established databases, and incorporated in the food waste database. This work is still ongoing and more data will be added, but FoodWasteExplorer will be launched in early November 2017 and is ready for testing during 2018.

For more information about REFRESH visit <http://eu-refresh.org>



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### **Projects that ended in 2017**

The European Commission-sponsored research, **Integrated Approaches to Food Allergen and Allergy Risk Management** (iFAAM) developed more standardised allergen management processes and tools for food businesses as well as evidence-based knowledge informing health advice on nutrition for pregnant women and infants, and those with food allergies. Together with University College Cork (IE), EuroFIR expanded our understanding of maternal diet and early infant feeding using information collected by EuroPrevall and the Cork BASELINE birth cohorts. The data were standardised using LanguaL to characterise food consumption during (a) pregnancy and (b) the first 12 months of life to enable better understanding of the benefits and risks of specific patterns of consumption in food allergy.

In 2016, EuroFIR took over leadership of WP9: Food Allergen Management – Translation to practice, focusing on interactions with food business, especially SMEs. Activities included surveys to understand more about food businesses (manufacturers, retail and ingredient suppliers) and consumer attitudes to: reference doses for precautionary labelling decisions; risk management strategies such as Voluntary Incidental Trace Allergen Labelling (VITAL™); and (3) possible phrases and text that could replace/ be used with “may contain”.

With the partners, EuroFIR helped publish guides about food allergens labelling, specifically ‘may contain’, for consumers and healthcare practitioners and, with ILSI-Europe, delivered the WP10 Stakeholder workshop (13-14th December 2016, Winchester – UK) where the results of the surveys were presented; they were later also presented at the FARRP Annual Meeting (West Palm Beach, FL – US).



Finally, EuroFIR is working closely with the coordinator (University of Manchester – UK) to ensure iFAAM tools for allergen risk assessment and management, including benefit-cost scenarios, developed by Hylobates Consulting Srl, are published online for SMEs to use free of charge or at low cost.

For more information visit <http://bit.ly/1XjBDwr>



**Food-based solutions for optimal vitamin D nutrition and health through the life cycle** (ODiN), EuroFIR developed a specialised food composition database with the best quality data values available for vitamin D in foods across Europe, which was used to determine dietary exposure to vitamin D in European populations. ODiN is providing evidence-based information to reduce/ prevent vitamin D deficiency in Europe, and improve nutrition and public health through food. By establishing an internationally standardised analytical platform for 25OHD, ODiN has measured, for the first time, the distribution of circulating 25OHD and described the prevalence of vitamin D deficiency amongst Europeans. By collecting the best quality information available for vitamin D, in Europe and globally, EuroFIR has facilitated a basis for dietary assessment, modelling and fortification strategies to combat vitamin D deficiency in Europe: We already know some populations are not getting as much vitamin D as they should to ensure optimal health. The final conference ‘Vitamin D & Health in Europe: Current and future perspectives’ was held on 5-6th September 2017 at University College Cork (IE).

For more information visit [www.odin-vitd.eu](http://www.odin-vitd.eu)

# Commercial Projects

Those seeking to use food composition information for any purpose, research or commercial, need high-quality product-specific information. Most recipe-, diet- or menu-planning tools are country-specific and use national food composition data but, in an increasingly global market, products are frequently missing or out-of-date or country-specific. Food composition data are becoming more 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 information from many countries at a single point of access. The benefit of using EuroFIR standardised food composition data is that it includes the most up-to-date validated data across Europe and beyond. EuroFIR also facilitates the use of improved food composition data, provided by national food compiler members, for commercial use.

During 2017, we were contacted by 15 potential clients interested in our services. Four new customers signed agreements to use food composition datasets, bringing the total number of commercial clients to 25, mostly from Europe and USA.

Opportunities associated with personalised food, nutrition 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. EuroFIR will continue to focus on database updates during 2018, to ensure our products meet the needs of members and customers alike.

*Congratulations to Louise Witteman from RobinHealthGames, a spin-off providing specialised behavioural change, diet and nutrition HealthTech solutions. She and her colleagues from Beter weten Beter eten (Understand well, Eat well), which uses data from EuroFIR FoodExplorer, won the 2017 Maria Der Welle Innovation Award.*

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

## Examples of commercial uses include:

- Tools for HoReCa including recipe management, menu calculation, menu maker, etc.
- Development of digital platforms and services for food businesses
- Recipe management software
- Online food service (HoReCa)
- Portals for personalised wellbeing including nutritional advice
- Software for recipes management, diet analysis, meal plans creation
- Smart kitchen software with nutrient analysis tool

## Apps for

- Tracking nutrition intakes, personal nutritional diaries, etc.
- Scales and nutrient intake
- Management of hospital diets
- Nutritional composition, food safety, cost management and regulatory compliance (HoReCa)
- Research including personalised nutritional advice, exercise, etc.
- Dietetic support
- Connecting with health and fitness wearables
- Interacting with Intelligent assistants (e.g. Siri on iOS, Alexa)
- Gaming



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## eBook Collection

The EuroFIR AISBL e-book collection is a joint production with national compilers. This collaboration enables us to present food composition tables in both the country's national language and in English, making cross-comparison of tables easier. The e-books are provided as fully searchable PDF files and structured identically: background information about the food composition table followed by the tables, which are sorted alphabetically. The e-books collection is intended to complement existing food composition table formats, such as printed and online tables, with the added value of being accessible without an Internet connection or the need to carry books. Their standardised and best available content is provided in a user-friendly fashion, and together build up a library of food composition information in Europe.

### Current publications are:

- Greek Food Composition Dataset by the Hellenic Health Foundation (Price: €25, 2 MB, Languages: Greek and English)
- Irish Food Composition Dataset by University College Cork (Price: €25, 2 MB, Language: English only)
- Slovak Food Composition Dataset by Food Research Institute (Price: €25, 3.5 MB, Language: Slovak and English)
- Swedish Food Composition Dataset by Swedish National Food Agency (Price: €25, 4.4 MB, Language: Swedish and English)



*The Dutch Food Composition Dataset (NEVO), published in partnership with the National Institute for Public Health and the Environment (RIVM, NL) is no longer available as a EuroFIR e-book.*



# Dissemination: Highlights

## Research infrastructure on consumer health and food intake using e-science with linked data (RICHFIELDS)

### Stakeholders' Workshop: Developing RICHFIELDS's Core Offering 4<sup>th</sup> April 2017, Brussels (BE)

The objective of this workshop was to reflect on the scientific aims and vision of RICHFIELDS, and the work performed thus far. Recommendations would help shape design of the consumer-generated data platform, particularly with respect to the core offerings and governance.

Many of the challenges related to food (including nutrition) and health are inherently inter-disciplinary and multi-sectoral. The EU has a strong track record of coordination, and an important role in delivering research and demonstrating international leadership in innovation for economic and societal benefits through sustainable economic growth and employment, and enhanced health and well-being.

Stakeholders were organised in three groups: researchers, consumer representatives including public health and government, and biotech industries. Others represented dietetic, food composition, public health and regulatory sectors. Beneficiaries represented expertise in psychology and policy, diet and health research, communications, dietetics and nutrition, and law.

Initially, participants focused on the visions and activities of RICHFIELDS, before considering how RICHFIELDS might best motivate users to collaborate and share or donate their data and potential barriers that could inhibit this, whether the core offering meets the needs of users, and if there is sufficient value for business operators and/ or consumers. Delegates also discussed the proposed governance model, and the key requirements to promote cooperation across the wider community.

For more information about RICHFIELDS visit [www.richfields.eu](http://www.richfields.eu) or #RICHFIELDS



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*Karin Zimmermann (WUR, NL), Paul Finglas (EuroFIR, BE) & Christina Sadler (EUFIC, BE) - 4<sup>th</sup> April 2017, Brussels (BE)*



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**Final Stakeholders' workshop:  
Envisaging a consumer data platform**  
*11-12<sup>th</sup> December 2017, Brussels (BE)*

Despite snow, disrupted travel and a power-cut, RICHFIELDS was pleased to welcome stakeholders (16) and beneficiaries to the third and final RICHFIELDS Stakeholders' workshop.

The aim of this workshop was to invite feedback from stakeholders on the vision for RICHFIELDS in 2017 compared with the scientific aims in 2015 and, more specifically, the scope for using consumer-, research- and business-generated data in terms of IT requirements, ethical, legal and societal issues, innovation, and potential business models. In addition, because the consumer data platform (RICHFIELDS) will not exist in isolation, wider demand for the food, nutrition and health research infrastructure was considered in parallel.

Stakeholders included individuals with expertise in food research as well as ICT, ethics, and intellectual property. During the breakout sessions, which addressed issues for the design of the platform, such as data integration and management, business models and governance for the final design, stakeholders were asked to describe the typical user and why RICHFIELDS might be indispensable in the future.

Overall, stakeholders were positive about progress and the need for more accessible consumer-generated data, describing behaviours around purchase, preparation and consumption linked to wider food, nutrition and health research.

The typical user was identified as food, nutrition and health research(ers), but some would still like to see RICHFIELDS to interact directly with consumers.



*Marc-Jeroen Bogaardt (WUR, NL) - 11<sup>th</sup> December 2017, Brussels (BE)*

**Food allergy research and resource program (FARRP): Board of Directors**

7-8<sup>th</sup> February 2017, Delray Beach (US)

FARRP was established in 1995 as a cooperative venture between the University of Nebraska and seven founding industry charter members (US). Today, FARRP has more than 80 member companies, more than 30 staff members and several graduate students. It has two primary aims, namely to develop and provide (1) the food industry with credible information, expert opinions, tools, and services relating to allergenic foods, and (2) the agricultural biotechnology industry with credible information, expert opinions, tools, and services relating to novel foods and food ingredients including genetically modified products. FARRP takes a comprehensive approach working with and collaborating with research institutions, governmental authorities, consumer groups, and scientific societies around the globe to share our experience and knowledge to improve the safety of food products for consumers with food allergies and sensitivities. In February, at the Board of Directors' Meeting, Siân Astley was asked to present results from the iFAAM industry and consumer surveys. Amongst industry representatives (ca. 350 responses), the questionnaire helped iFAAM to understand more about food businesses (manufacturers, retail and ingredient suppliers) and allergic consumers' (including parents of allergic children) attitudes to the use of reference dose for precautionary labelling.

For more information about FARRP visit <https://farrp.unl.edu>

For more information about iFAAM visit <http://bit.ly/2swkYhE>



**REFRESH Food Waste 2017 Multi-stakeholder Conference**

18<sup>th</sup> May 2017, Berlin (DE)

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

Beneficiaries presented the latest results and on-going work from REFRESH, and winners of the REFRESH contest for food waste solutions presented their projects.

There were several interactive networking sessions bringing together practitioners with policy-makers and entrepreneurs. The Innovator Fair offered delegates a chance to explore successful food waste initiatives from across Europe.

For more information about REFRESH visit <http://eu-refresh.org>



For more information about the REFRESH Community of Experts visit [www.refreshcoe.eu](http://www.refreshcoe.eu)





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## Vitamin D & Health in Europe: Current and Future Perspectives

5-6<sup>th</sup> September 2017, Cork (IE)

Hosted by the Cork Centre for Vitamin D and Nutrition Research (UCC, IE), this international scientific conference was the final event for ODIN (Food-based solutions for optimal vitamin D nutrition and health through the life cycle), which was funded by the European Commission. ODIN was comprised of multi-disciplinary teams from 30 partners in 18 countries, and aimed to provide high-quality scientific evidence to underpin food-based strategies for prevention of vitamin D deficiency in Europe. The conference highlighted recent findings from ODIN but also vitamin D research more widely.

Four plenary sessions and a workshop covered topics ranging from dietary requirements for vitamin D, food strategies and novel food solutions for tackling inadequacy of vitamin D intake and status, vitamin D in relation to adult health as well as infant and maternal health outcomes. In addition to the plenary invited speakers, a number of abstracts submitted for posters were promoted to short oral presentations; more than 40 posters were also presented addressing many vitamin D-related topics. Overall, the conference offered participants a great opportunity to share and discuss recent progress in vitamin D research in Europe.

For more information about ODIN visit [www.odin-vitd.eu](http://www.odin-vitd.eu)



Jelena Milešević & Maria Glibetic (IMR, RS) & Paul Finglas (EuroFIR, BE)



FOOD-BASED SOLUTIONS  
FOR OPTIMAL VITAMIN D NUTRITION  
AND HEALTH THROUGH THE LIFE CYCLE

## 10<sup>th</sup> EFAD Conference: Future is now

29-30<sup>th</sup> September 2017, Rotterdam (NL)

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

For more information visit  
<http://bit.ly/2k2fTGq> (Friday) and  
<http://bit.ly/2B5Z6x6> (Saturday)



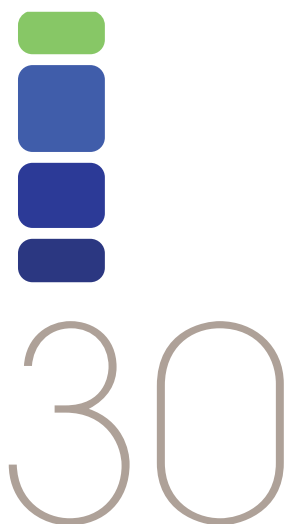
EUROPEAN  
FEDERATION OF  
THE ASSOCIATIONS  
OF DIETITIANS



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Angelika Mantur-Vierendeel (EuroFIR, BE)



# EuroFIR Website

Our website is the primary source of information for members and others needing food composition information and, during 2017, we have continued to improve the content and functionality.

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 against returning users (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 the information they need.

## Changes in 2017 included:

- Implementation of new widgetkit version and acquisition of a new template for EuroFIR main website
- Extensive revisions of the thesauri section that is now open to all visitors
- Uploading of all EuroFIR NoE & NEXUS deliverables as PDFs (after log-in):
- EuroFIR NEXUS moved to <http://bit.ly/2sxfolk>
- EuroFIR NoE moved to <http://bit.ly/2nZH8nB>
- Creation of a new publications page and sub-section for posters
- Removal of redundant pages, specifically data and documents repository, which has been merged with publications

Information is also added to News ([www.eurofir.org/news-2](http://www.eurofir.org/news-2)) on a regular basis including our newsletters, events and vacancies, and the EU Section where members can find information about EU Reports and opportunities (e.g. funding), the European Commission, the European Parliament, especially the ENVI Committee, EFSA and JRC.

With help from Ebru Melekoğlu (Erasmus+), a new publications area was created in 2017 to promote our publications and work on food information. This was launched in January 2018 and offers visitors (both Members and visitors) a dedicated access point for EuroFIR publications. Since its creation, EuroFIR and our Members have produced more than 100 publications in the fields of food composition, food databases, recipe calculation, ethnic & traditional foods, health claims etc.

To help Members and visitors access our publications, these were assigned to one of nine categories:

1. Recipe calculation guideline
2. Food composition data
3. EuroFIR Standard
4. Ethnic food
5. Health claims
6. Traditional foods
7. Bioactive compounds data
8. Data quality
9. Other (training, recipe calculation, quality assessment system, services)

## In 2018, we will:

- Remove/ replace/ reorganise obsolete or 'lost' information, redundant pages, etc.
- Create a dedicated publications area for food compilers
- Modernise the EuroFIR website by setting up the new design template

# Stakeholder Engagement

## **EuroFIR Food Forum 2017**

4-6<sup>th</sup> April 2017, Brussels – BE

The 2017 Food Forum focused on food and health research infrastructure and their current status and future landscape. The annual EuroFIR Food Symposium was chaired by Paul Finglas (Quadram Institute Bioscience [QIB], UK) and Sylvia Schreiber (CommBIZ, BE), and speakers included Karl Presser (Premotec GmbH, CH), Claudia Zoani (ENEA, IT), Tamara Bucher (ETH Zurich), Jo Goossens (ShiftN, BE), Jose Costa Requena (AALTO, FI) and Sandrine Pigat (Creme Global, IE).

Presentations are available from <http://bit.ly/2El6r77>



*Karl Presser (Premotec GmbH, CH)*

## **FoodEXplorer Workshop**

6<sup>th</sup> April 2017, Brussels – BE

Susanne Westenbrink (RIVM, NL) opened the workshop with an overview of the FoodEXplorer tool and gave credit to its developers. Angelika Mantur-Vierendeel (EuroFIR, BE) explained the different ways of accessing the tool and their benefits as well as issues that have been reported by users. To help compilers improve their datasets and respond to these issues, EuroFIR will share an anonymised list of users' comments in future.

Agnes Kadvan (Capnutra, RS) discussed in detail the technical aspects of FoodEXplorer and showed participants the various functionalities. Barbara Koroušić Seljak (JSI, SI) updated delegates about the provision of new data and it was suggested that a standardised Excel template could be used; this was implemented during 2017. Susanne Westenbrink explained how to search in FoodEXplorer and interpret the outputs with several examples.

As a result, it was identified that a list of foods, which have not been Languag coded, needs to be created and these addressed to improve the search functionality; currently, not all food products can be found using Languag codes alone. Finally, Mark Roe (QIB, UK) presented an update on data quality, and it was suggested that compilers should have a representative on the FoodComp & Technical Working Group.





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## **Standardisation of food composition tables reflecting sugar, TFA, SFA, and salt content**

*19-20<sup>th</sup> April 2017, Amman – JO*

This workshop was organised by WHO in collaboration with QIB (formerly Institute of Food Research, UK) and was the result of recommendation arising from a previous event in Morocco (September 2016), which reviewed food composition tables used by countries in North Africa and the Middle East. WHO and FAO recognised the need for updating and compiling regional food composition data, reflecting global recommendations and evidence, and equipping experts in the region with knowledge and skills on new standards of food composition tables. The workshop was attended by

organisations involved in the preparation and updating of food composition tables. Training included information about international standards and new chemical analysis techniques for salt, fat (SFA, TFA), sugar and vitamin D. This kind of training aims to help countries in the Eastern Mediterranean Region to develop, implement and monitor food and nutrition policies, and assess the nutritional status of their populations. An update and/ or a compilation of regional food composition data, which can be used for product development, food labelling and related regulatory measures for promoting healthy diet as well as complying with national and international standards, are also needed across the region.





### Health systems for the future

8<sup>th</sup> June 2017, Brussels – BE

The workshop was offered as an opportunity to discuss issues such as improving the governance of health systems and care services, and data collection and information channels to allow comparisons across service providers, and increase participation amongst citizens. Chaired by Paul Rübigen (MEP, DE), and moderated by Professor Helmut Brand (International Health at Maastricht University, NL), participants also discussed emerging vulnerabilities in European health systems and how better policy might support health system resilience. Paul Finglas attended because of the obvious link with RICHFIELDS, which is designing a platform to collect and share consumer-generated data around food behaviours.

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

### Food Sustainability Index EU Policy Workshop (European Parliament)

11<sup>th</sup> October 2017, Brussels – BE

The first Food Sustainability Index (FSI) was developed by the Economist Intelligence Unit (EIU) in 2016 to compare the performance of 25 countries across three areas, specifically food loss and waste, sustainable agriculture, and nutritional challenges. The Index has since been developed to become a globally-relevant repository of information, helping policy-makers, academics, and others to deliver solutions for food sustainability challenges. Marija Ranic attended the 2017 Food Sustainability Index EU Policy workshop where key speakers included representatives from WHO, European Parliament, and European Commission.

For more information visit 'Fixing Food'  
<http://bit.ly/2hmGiOC>

For more information about the Index visit  
<http://foodsustainability.eiu.com>

### Predict Conference, Europe's leading Data Conference, covering data science, technology and the future

2<sup>nd</sup> October 2017, Dublin – IE

Paul Finglas was a keynote speaker at the Predict Conference, which gathered together more than 50 international speakers to exchange information on artificial intelligence, manufacturing 4.0, sport, sharing economy, and data science. Paul talked about 'Food Composition Data and Tools as part of a wider Food, Nutrition and Health Research Infrastructure in Europe' and presented information about EuroFIR food composition databases. The conference was attended by more than 1000 delegates.





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## **EUFIC 2017 Annual Conference: Trust in science in the post-fact era** *3<sup>rd</sup> October Brussels – BE*

Marija Ranic attended the EUFIC 2017 Annual Conference, which brought together more than 120 delegates from different fields interested in trust (in science). It has been suggested that, in a 'post-fact' era, people are no longer convinced by lengthy factual arguments, but are instead swayed by emotion. This conference explored this social environment and discussed how we can establish a new factual era.

Keynote speakers included Fiona Lethbridge (Science Media Centre, UK), Alexander Gerber (University of Rhine-Waal, DE), Anthony Warner (writer and chef, UK), Bart Penders (Maastricht University, NL) and Bülent Çaplı (Bilkent University, TR), shedding light on the news media landscape and where science stories and sensationalist headlines come from. The takehome message was the need for scientists and science communicators to engage with the media and help journalists with stories.

For more information visit  
<http://bit.ly/2wu1fMW>

## **IMEKOFOODS Conference: Metrology promoting standardization and harmonization in food and nutrition** *1<sup>st</sup>-4<sup>th</sup> October, 2017, Thessaloniki – GR*

The third IMEKOFOOD conference brought together scientists developing methods that reveal qualitative characteristics of foods, refresh our knowledge of or explore innovation around measurement of food components and contaminants.

More than 280 participants from 22 countries attended with 80 oral and 78 poster presentations under topics including FoodOmics where (under Food Composition Databanks) 'Development of FoodEXplorer – A EuroFIR data interchange tool for searching and retrieving multiple food composition databases' (Westenbrink *et al.* 2017) was presented by Agnes Kadvan (CAPNUTRA, RS), introducing the work of EuroFIR in harmonisation and standardisation of food composition databases.

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

Presentations can be accessed (Members only, after log-in) at  
<http://bit.ly/2BMzSkn>



Marija Ranic (EuroFIR, BE) at the EUFIC 2017 Annual Conference (Brussels, BE)

## International Food Data Conference

11-13<sup>th</sup> October 2017, Buenos Aires – AR

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

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

Oral and poster presentations showed that analytical work is done, mainly, on a small-scale in many countries, which means harmonising procedures and sharing results would facilitate better use of data and add value to these activities. New research approaches and tools could be developed further, supported by EuroFIR, and interest was expressed in an ingredient tool to estimate amounts from label data.

A full report can be accessed at <http://bit.ly/2BLtp98>  
(Members only, after log-in)

EuroFIR was also pleased to award three bursaries of €1000 each to Susanne Westenbrink (RIVM NL), Vivienne Guan (University of Wollongong, AU) and Peter Korosec (JSI, SI) towards the costs of flights, registration and accommodation. EuroFIR also helped María Teresa Oyarzún (International Affairs Coordinator Institute of Nutrition and Food Technology, University of Chile) to attend the 12<sup>th</sup> IDFC and post-conference workshop.

## Food metrology, food composition and intake (IFDC satellite workshop)

14<sup>th</sup> October 2017, Buenos Aires – AR

Organised by EuroFIR in collaboration with METROFOODS and RICHFIELDS, this workshop introduced the concept of research infrastructures in Europe.

Chaired by Paul Finglas (QIB - UK & EuroFIR - BE), speakers included Claudia Zoani (ENEA IT), Isabel Castanheira (INSA PT), Susanne Westenbrink (RIVM NL), Karl Presser (ETHZ & Premotec GmbH, CH) and Bent Egberg Mikkelsen (Aalborg University DK) on topics such as metrology in the food sector, analytical methods and reference materials for food composition studies, measurement uncertainty, and the FoodCASE database management system for food composition and consumption data.

There were 27 participants from Europe (10), USA (1), Nigeria (1), Chile (2), Argentina (6), Ecuador (3), Kenya (1), Australia (1) and India (2) representing food, nutrition and health research institutes or universities, and the food industry. Discussions focused on the need for greater collaboration and how research infrastructures might become genuine international platforms. The need for better standardisation and harmonisation of data was also recognised as well as the demand for improved tools and services.

Presentations can be accessed at <http://bit.ly/2BBZgsb>  
(Members only, after log-in)





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## Harnessing Research and Innovation for FOOD 2030: A science policy dialogue

16<sup>th</sup> October 2017, Brussels – BE

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

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



Mairéad Kiely (UCC, IE) presenting ODIN at Food 2030







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# EuroFIR Thesauri: Update

**Information for Members is available at <http://bit.ly/2BLV5cT> or contact Marie Macháčková (UZEI, CZ - [machackova.marie@uzei.cz](mailto:machackova.marie@uzei.cz))**

Activities during 2017 have focused on completing the 138 requests for updates received between January 2016 and February 2017. The most urgent updates were introduction of terms related to the current EU legislation on nutrient labelling (Regulation No 1169/2011 on the provision of food information to consumers); terms on energy calculation and a term on calculation of salt equivalent were added to the EuroFIR Method Indicator Thesaurus.

An urgent update was received from the Dutch and Swiss regarding missing terms in the component, method indicator and other thesauri. Another example of an urgent update was the request for indication of 'not processed' data in the EuroFIR value type thesaurus, submitted by the UK. A report was presented at a workshop during the 2017 EuroFIR Food Forum and, based on feedback, updated prior to publication.

To read the report, visit <http://bit.ly/2DPicUX>

Updated thesauri are available at <http://ethesaurus.eurofir.org>

The most important change to the thesauri pages was an updated list of newly released thesauri, available at <http://bit.ly/2BLV5cT>, and archiving of documentation files describing previous updates, available at <http://bit.ly/2BKEdDz>.

Maria da Graça Dias (INSA, PT) will join the team as co-editor in 2018. Then, activities will focus on collecting and processing the next wave of updates and improving communications amongst interested parties.

For more information visit <http://bit.ly/2mWFmE0>



# FoodCase User Group: Update

Information about the FoodCASE User Group is available at <http://bit.ly/2nR94IA> or contact Karl Presser ([karl.presser@premotec.ch](mailto:karl.presser@premotec.ch))

**Chairs:** Karl Presser (Premotec GmbH, CH) and Luísa Oliveira (INSA, PT)

The annual FoodCASE user group meeting took place during the 2017 EuroFIR Food Forum and had the highest attendance of any FoodCASE meeting since its inception, with 28 participants including three remote (online) participants. The previous year's activities and priorities for 2017 were presented.

Participants discussed features that should be included on the 2017 feature list, which will be implemented with financial support of EuroFIR; these are prioritised based on a secret poll. Four were selected for implementation by April 2018, including simplified compilation, generation of median and other statistical values for use, beside the existing weighted average, as selected values. Two specifications from the 2016 list were also considered; bulk insertion of contributing values was included whilst the handling of missing values in recipe calculation will be considered again in another round.

At the annual meeting, an online meeting was proposed for during the year. The first took place in June 2017 with 10 participants. The implemented features from 2016 were discussed, and Premotec presented the FoodCASE release planning and the planned extension of the developer team.

The second remote meeting took place in September 2017 with 14 participants, where Zbigniew Waligórski was introduced as a new developer. The new FoodCASE release 3.5.0 was presented and implementation of the 2017 feature list started following signing of the contract with EuroFIR. The revised specification for handling missing values in recipe calculation was submitted to the user group at the end of September and agreed in mid-October. The feature to harmonise thesauri representation in FoodCASE was implemented in November 2017.

Plans for 2018 are to finish the 2016 and 2017 feature lists by April 2018 so these lists can be closed at the 2018 Food Forum before the new 2018 feature list is discussed. Currently, the EuroFIR recipe calculation approach is under review and initial implementation has been run in FoodCASE, but needs to be checked to verify the approach.

More information for members is available at <http://bit.ly/2nR94IA>



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# Food Composition & Technical Working Group: Update

Information about the FoodComp & Technical Working Groups is available at <http://bit.ly/2FMWa86> or contact the chairs ([susanne.westenbrink@rivm.nl](mailto:susanne.westenbrink@rivm.nl))

**Chairs:** *Susanne Westenbrink (RIVM, NL), Mark Roe (IFR, UK) and Barbara Koroušič Seljak (JSI, SI)*

Activities included a FoodExplorer workshop with training on search functions and use of FoodExplorer during the 2017 EuroFIR Food Forum, where the FoodExplorer standard (draft) was also discussed more widely with members. The final draft was published in July 2017 with the aim of improving presentation of FoodExplorer data. This standard should enable data from different sources to be presented more clearly and avoid the confusion caused by missing data and inconsistent use of units, matrix units, calculation algorithms etc. Although the draft has been agreed, there are still some issues outstanding, for example whether we use RE or RAE in FoodExplorer. Since both have the same component identity (VITA) but different method indicator codes, this can be confusing for users.

Recalculations are proposed to increase standardisation, e.g. by adding recalculated values for energy. The standard says that value documentation will be adapted accordingly. However, whether we show original and recalculated energy values and which will be the priority 1 nutrient needs further discussion.

A template in Excel has been developed by Agi Kadvan (IMIR, RS) to aid import of FoodExplorer food composition data. Discussions have started with the goal of improving the format (from data exchange perspective) and encouraging compilers to be more ambitious in value documentation. Nevertheless, some compilers have already used

the template successfully and Agi has been able to import new datasets into FoodExplorer.

The 2016 Spanish dataset has been uploaded in 2017 and the 2017 French dataset uploaded to the test database (December 2017); UK data have also been to be uploaded but do not currently include Langual food group classifications for all foods.

Value documentation of macronutrients in 26 datasets was evaluated and the outcomes presented by Susanne Westenbrink (RIVM, NL) at the 12th IFDC in Argentina (October 2017). An article will also be submitted for a Special Issue of Journal of Food Composition and Analysis at the beginning of 2018.

The EuroFIR priority nutrient list was revised and, since there were no priority 8 nutrients included, priority 9 components were re-coded as priority 8.

The list of EuroFIR Members was updated; this will be made available to members in due course. Also, an inventory of how compiler organisations aggregate data has been compiled by Marine Oseredczuk and Katja Sandfuchs (ANSES, FR), the results of which will be presented at the 2018 Food Forum.

Similarly, the BLS team (Bernd Hartmann, Katja Sandfuchs, MIRI-DE) started a discussion with Karl Presser (Premotec GmbH, CH) and Susanne Westenbrink (RIVM, NL) on the EuroFIR recipe calculation procedure. The current procedure contains some unclear or incomplete instructions, and modifications will be proposed prior to their adoption in FoodCASE.



Agi Kadvan (Capnutra, RS) gave an oral presentation on using FoodExplorer to search and compare food composition data at the third IMEKOFOODS Conference: Metrology promoting standardisation and harmonisation in food and nutrition (1<sup>st</sup>-4<sup>th</sup> October 2017, Thessaloniki - GR).

Food Composition & Technical working group will be meeting with compilers during the 2018 Food Forum in April where activities will focus on food analyses, including collaborating in analytical projects and sharing analytical results, as well as some one-to-one discussion around current issues.

#### 2018 activities will include:

- Publishing the FoodExplorer standard
- Continuing discussions about the FoodExplorer template, writing guidelines for and promoting its use
- Uploading the 2017 French and UK datasets to FoodExplorer
- Requesting up-to-date datasets from other compiler organisations
- Evaluating vitamin and mineral value documentation, the results of which will be presented in a journal article by Susanne Westenbrink
- Integrating 2017 revisions (priority nutrient list) with the component thesaurus

- Agreeing further activities related to the data aggregation inventory
- Refining the EuroFIR recipe calculation procedure
- Implementing proposed changes to EuroFIR priority 1 nutrients; discussing which components should be added to the priority 1 group in relation to the FoodExplorer standard and evaluation of data therein
- Representing EuroFIR at the INFOODS working group on Compilation Guidelines
- Ensuring EuroFIR documents are publically available and deciding which deliverables should also be open access
- Improving communication amongst interested parties





# Future Plans

## Membership and commercial clients, and dissemination

We will continue to review and improve our membership benefits and convert enquiries into members. There are potential opportunities for increased commercial usage of food data, but we need to harmonise FoodExplorer datasets to capitalise on these. We will use dissemination channels within EU-funded projects not only to support funded activities but also promote awareness of EuroFIR amongst the wider stakeholder audiences. We will also continue to develop the website.

## EU-funded Projects and new proposals

We will finish NASCENT and RICHFIELDS during 2018, and we will be organising the final RICHFIELDS event in Brussels during September 2018.

In SEAFOOD<sup>TOMORROW</sup> we are supplying nutrient composition data, and supporting dissemination and exploitation, through stakeholder engagement and elearning.

We have two new EU projects starting in 2018 (EITFood and SWEET). In the former, we are relaunching *Quisper* for personalised nutrition dietary advice and planning events with potential users and amongst former QualIFY partners.

We will look to join new proposals in the remaining H2020 calls as well as participating in activities around the FN&H-RI. We are also following the initial developments and discussions around FP9.

Finally, we are contributing to the FOODforce position paper on Food System Position.

## Other activities planned for the year include:

- Publishing the FoodExplorer standard and continued discussions about the FoodExplorer template, guidelines for and promotion of uses amongst compilers
- Updating of existing data in FoodExplorer and preparing new harmonised country data for upload (3-4 countries including Australia, Belgium, South Africa)
- Evaluating vitamin and mineral value documentation
- Integrating 2017 (priority nutrient list) revisions with the component thesaurus
- Refining the EuroFIR recipe calculation procedure
- Implementing changes to EuroFIR priority 1 nutrients, specifically which should be added in relation to the FoodExplorer standard and evaluation of data therein
- Representing EuroFIR at the INFOODS working group on Compilation Guidelines
- Ensuring as many EuroFIR documents as possible are available publicly
- Refining the EuroFIR recipe calculation procedure

# Annual Accounts 2017

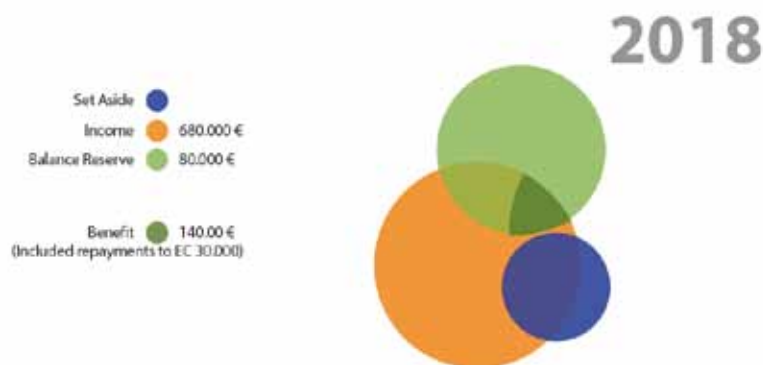
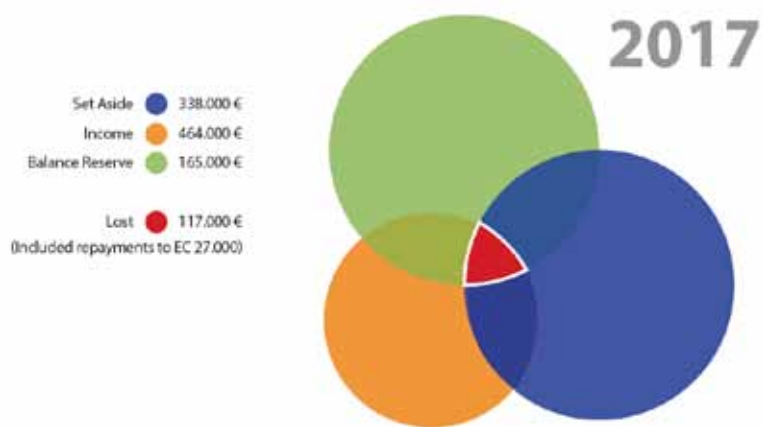
The 2017 income was €463,918.61 whilst expenses were €580,368.65 (subject to approval by the General Assembly, 11<sup>th</sup> April 2018. When the annual accounts closed on the 31<sup>st</sup> December 2017; there was a loss before tax of €117,495.40. This was covered by our reserve (leaving €47,846.10 to carry forward), thereby demonstrating the importance of building up such resources in years where we generate a surplus.

The losses were due to a drop in project income during 2017, due to reduced income (unsuccessful proposals in 2016) and corrections arising from an EU audit.

The breakdown for income and expenses in 2017 is given below.



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## Explanation of legends:

Set-aside (**blue**) - income receive in 2017 for 2018-2019; the exact value in 2019 will be determined by the work done and costs incurred during 2018

Reserve (**green**) - surplus set aside in previous years, which in 2017 was used to cover the losses arising from reduced income and corrections following an EC audit

Income (**orange**, 2017) - actual income generated

Loss (**red**, 2017) - actual losses

Income (**orange**, 2018) - budget income anticipated during 2018

Benefit (**dark green**, 2018) - surplus anticipated at the end of 2018

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



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