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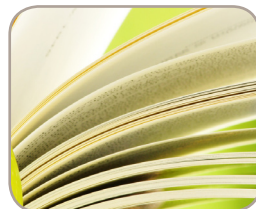
EuroFIR

European Food Information Resource

EuroFIR Association Internationale
sans but-lucratif (EuroFIR AISBL)
Annual Report 2016

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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, following EuroFIR NEXUS, has evolved into a financially independent Association, based in Brussels (BE). Many of the original 47 EuroFIR partners are members of EuroFIR AISBL, but we have also broadened our membership to include small- and medium-sized enterprises (SMEs) as well as academic and research organisations, and individuals including students from the food and health sector.

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

One of the important strategic achievements in 2016 has been EFSA funding for new dietary assessment projects in Central European Countries and the Balkans, led by IMR (RS). These projects will adapt, improve and implement the EU Menu methodology for a national food consumption survey, prepare national protocols and related documents, undertake a pilot study and carry out data collection in Serbia, Bosnia and Herzegovina, Montenegro and Macedonia, before transferring the information collected to EFSA using a structured XML, defined and provided through the EFSA Data Collection Framework. This success demonstrates the importance of our combined efforts, since 2009, supporting capacity development in food composition across the Balkan region. Hopefully, these initiatives will also lead to new members from these countries.

Activities such as these widen our outreach amongst stakeholders and potential new members as well as creating opportunities for new EU-funded and other projects. For example, we are collaborating with both EUFIC and ILSI in RICHFIELDS and iFAAM, respectively, which offers added value and networking capabilities for all involved. Similarly, several of our members are participating in the MetroFood research infrastructure and we are discussing mutually-beneficial activities, such as relaunch of the EuroFIR Wiki, which also makes available information from TDS-Exposure.

We hope that you enjoy reading our Annual Report 2016.



Paul M Finglas
President & Managing Director



Overview of 2016

It has been a good, if typically challenging, year for EuroFIR. We have completed successfully three EU-funded projects (TDS-Exposure, BACCHUS and PRECIOUS), and most of our work for PD-Manager (EU FP7 Health). We await the outcome of final reporting, but have already had positive feedback about PRECIOUS from the evaluators and EC during the December evaluation meeting. The applicability of the PRECIOUS Platform on 'Consumer Diet, Health and Lifestyle' has been included in a RICHFIELDS's (WP9) case study. Following cessation of EU-funding, microsites for TDS-Exposure and BACCHUS are being hosted by EuroFIR, supporting access to outputs for 3-5 years, including the BACCHUS Health Claims Toolkit.

We have been involved in several H2020 proposals where competition is very strong. We will continue to be involved in new project consortia for projects in the food, nutrition and health areas, where we can extend and/ or develop core food composition datasets and/ or tools as well as using our expertise in research applications. A notable success has been funding of EIT Food, led by the Technical University of Munich (DE), in which EuroFIR has been included as a SME in the Benelux region. This means there should be additional funding for translational projects in food innovation, safety and health.

The number of requests for a free trial account increased by 14% compared to 2015, with more than 400 requests received during 2016. Although the conversion rates are low, they are comparable to other similar-sized associations. Overall, our membership has increased [up 31%; 90 in 2015 to 118 in 2016 (excluding honorary members)], but membership income has dropped slightly (-9%); commercial income has risen significantly to ca. €13.5k (+242%). Income from membership and commercial income for 2016 was €101k.

Our website content and functionality continues to be updated and improved, and the site offers an important resource for EuroFIR activities and past reports as well as information about past projects, such as PlantLIBRA, TDS-Exposure and BACCHUS. Traffic is on a par with previous years in terms of numbers of visitors and distribution of new visitors and those returning. However, they are staying for longer and visiting more pages.

We have hosted several meetings during the year including the first Platform Meeting for RICHFIELDS (April - food matching tools) and the last workshop for BACCHUS (June - Best practice in health claims and human studies underpinning health claims). The first RICHFIELDS workshop 'Food and health big data: What can be measured and what can be inferred?' was held in Amsterdam (Schiphol, NL), and the final iFAAM Stakeholder Workshop 'Making may-contain more transparent' was held in Winchester (UK), in partnership with ILSI Europe (BE) and the University of Southampton (UK). We are also discussing ways in which we might work more closely with the European Federation of Dietetics Associations (EFAD), including the recruitment of a joint intern in 2017 and joint training opportunities.

EuroFIR also attended the First Food Chemistry Conference (30th October - 1st November 2016, Amsterdam, NL). This conference celebrated the 40th anniversary of the journal and brought together representatives from academia, research, and industry.

We have started planning for the 2017 Food Forum (4-6th April 2017, Brussels - BE). The EuroFIR symposium will focus on the 'Emerging landscape for the food, nutrition and health research infrastructures in Europe' and how our food data platform and tools, such as FoodEXplorer and FoodCASE, can be part of future conceptual designs.



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There will also be meetings hosted by the Food Composition & Technical Working and FoodCASE User Groups as well as other networking opportunities for members and guests.

There have been significant changes in the Office during 2016, with the departure of both Menouch Solimani and Carlos Ramos. This gave us an opportunity to restructure the team, with Siân Astley taking over as Secretary, supported by Sidonie Pauchet, who is responsible for all administrative tasks. A new financial person will join us in April 2017. Angelika Mantur is now coordinating membership and commercial activities, as Research and Business Development Specialist. In addition, we have combined the two offices on the second floor into one on the third floor. Together, these changes have saved a significant amount, which is reflected in the end-of-year surplus, giving us an opportunity to reinvest in core data and tools, and support the Food Composition & Technical Working and FoodCASE User Groups.

Finally, I would like to acknowledge the work of our Directors and the Coordinators of the Working and User Groups for their work and dedication to EuroFIR and, lastly, but not least, our members for their continued support and food composition research across Europe and beyond.



Major achievements in 2016:

■ Core offerings and support

- Added three new datasets to FoodExplorer (Republic of Serbia, Japan and New Zealand)
- Hosted an intern for six months (Sarah Tillous, BE)
- New features for FoodCASE and an active FoodComp & Technical WG

■ Existing and new EU-funded projects

- Completed four EU-funded projects on time and to budget
- Delivered two workshops and one platform meeting for RICHFIELDS, the final workshop for BACCHUS, and exhibited at the first Food Chemistry conference
- Responded to five EU calls for funding and submitted one tender application

■ Membership and Finances

- Ended the year 2016 with a surplus of €37302 before tax
- Reduced some membership fees, increased flexibility of package and numbers of benefits
- Increased membership enquiries (up by 23%, 28 new members)
- Increased commercial enquiries and income (up by 46%, €7900 income)
- Restructured the Office, increasing productivity and reducing costs

■ Dissemination & Stakeholder Engagement

- Launched the EuroFIR bi-annual poster competition
- Maintained website traffic and extended numbers of pages visited
- Sold six ebooks (3 Dutch and 3 Greek, income €147).
- Three newsletters published; 422 Facebook followers (up 30%), 173 LinkedIn members (up 42%), and 318 Twitter followers (up 50%)



Vision and Mission

EuroFIR AISBL (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 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 (IFR – 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 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.

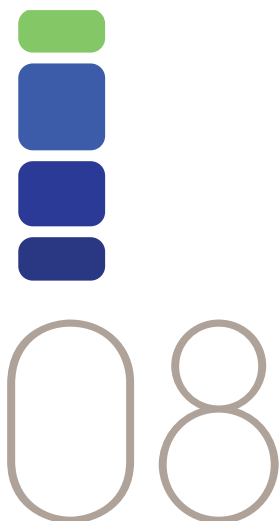


Maria Glibetic, vice-President (IMR - RS), is

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

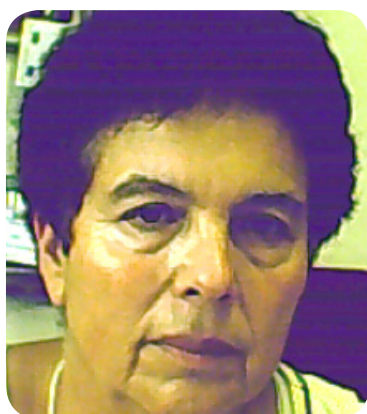
projects. Maria and her team were responsible for creation of the first online national food database in Serbia. She also has 120 publications and is, currently, also an editor for Elsevier's online Food Module.





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 also 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 Postgraduate School (SI) where she is the Assistant Professor in Software Engineering and ICT in Health. She is also a member of the Executive Board of the Slovenian Society for Clinical Nutrition and Metabolism.



Aida Turrini (CREA - IT) has a MSc in Statistical Sciences and Demography. Currently, she is a senior researcher, leading the research group "Nutritional food consumption population study" at the CREA Council of Agricultural Research and Economics (IT, previously INRAN) where her main research task is coordination of the fourth Italian nationwide dietary survey. Aida has extensive research experience in food consumption surveys and food database management, and is experienced in analysis of dietary patterns and design of information

systems for studies in the nutrition field. She is involved in several European projects using food consumption and food composition data in the view of building nutritional database systems. She is the author or co-author of numerous peer reviewed papers, reviewed proceedings and books and teaches graduate and post-graduate courses. Aida is collaborating on national (e.g., CLUSTER AGRIFOOD) and international committees, like the Network on Food Consumption Data (European Food Safety Authority).



Luísa Oliveira (INSA - PT) is a senior scientist at the Portuguese National Institute of Health (INSA) where she coordinates the Monitoring and Surveillance Unit of the Food and Nutrition Department and the Portuguese Food Information Resource Programme PortFIR since 2008. Currently, her scientific areas of work are food composition and contamination data compilation and management, data quality, total quality management, EFQM excellence model and total diet studies. She coordinated the 2006 edition of Tabela da Composição de



Alimentos, was responsible for creation of the Portuguese network on food composition within PortFIR, and has been the Portuguese EuroFIR compiler since 2005. Luísa is a member of EFSA's Expert Group on Chemical Occurrence and participated in EFSA's Working Group on Total Diet Studies and Technical Working Group on Data Collection. She has participated in numerous national and international projects



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 coordination of 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 Network of Excellence and EuroFIR NEXUS, and has contributed to several other projects, such as Dutch National Food Consumption Surveys and projects

monitoring food reformulation in the Netherlands, EFSA's call on food composition data in 2012 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.



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, national and regional levels, on food and food supplement related issues including safety and compliance. He has managed EC-funded projects and led research teams

working on plant food supplements (PlantLIBRA and BRAMA), micronutrients (EURRECA), food allergens (iFAAM), and consumer understanding of food risks (FoodRisc); he is also project leader for an EFSA contract on food enzymes. As a consultant, he works with European businesses, trade organisations and public bodies to assess risks of foods and novel ingredients, prevent food contamination and foodborne disease, and prepare for recalls and food crises.



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 FoodCASE, in which some of his research is incorporated.

Subsequently, 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.

The Executive Board had four teleconferences during 2016 (January, March, May and September), and the Minutes are available online (under EB – closed area). The President also met with directors for face-to-face discussions in December 2016. Topics discussed included:

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

Menouch Solimani (EuroFIR AISBL, Office Manager) was rapporteur for the Executive Board (January-July 2016); Siân Astley is now responsible for this.

General Assembly

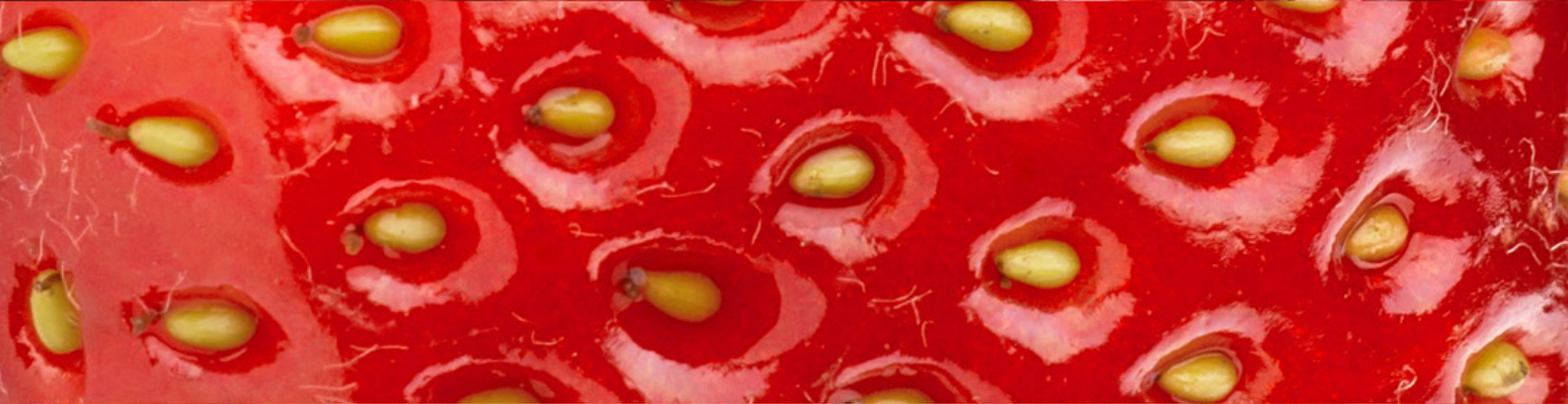
The seventh EuroFIR AISBL General Assembly took place on Wednesday 6th April 2016, at the Penta Brussels City Centre Hotel (BE). The agenda included:

- Welcome & introductions
- Minutes from GA 2015 and matters arising
 - Revised Articles of Association
 - Power of Attorney
 - New Voting Rules
- EuroFIR Annual Report 2015
 - Activities and achievements in 2015
- Overview of planned activities in 2016 with focus on:
 - Focus on membership recruitment & benefits
 - New EU and other proposals
 - Technical Working Groups (incl. Training)
- Membership status and admission of any new national food database compiler organisations as associate members from 2016.
- Officials and Directors
 - Dismissal of Director(s)
 - Extension of term for existing Directors
 - Proposed new Director(s), President and vice-President
- Examination and approval of the annual accounts closed on 31.12.2015
- Approval of activities and budget as set out in the Business Plan for 2016
- Appropriation of results.
- Discharge to the executive Directors and to the Managing Director

Eleven (of 28) Full Members, one Associate, eight Ordinary (Organisations) Members and six Directors were present, and postal (email) votes were received from a further nine Full Members and two Ordinary (Organisations) Members. The General Assembly was declared quorate and, thus, authorised to deliberate and decide on the agenda items; Siân Astley and Menouch Solimani were appointed Secretary and vote-teller. The major resolutions accepted were:

- Revision of EuroFIR AISBL Article of Associations
- Approval on the activities and achievements in 2015
- Adoption of one new national compiler organisation (Federal Food Safety and Veterinary Office, FSVO - CH) as a Full Member (as per Articles 7.1 and 7.2)
- Nomination of Maria Glibetic (Institute of Medical Research - RS) as vice-President
- Extension of the term as Executive Director (3 years, Susanne Westenbrink, RIVM - NL)
- Extension of the term as Executive Director (3 years, Luísa Oliveira, INSA - PT)
- Nomination of Luca Bucchini (Hylobates - IT) as Executive Director (back dated to 2014)
- Approval of the annual accounts (31.12.2015) with a profit after taxes of 70 483.69 EUR
- Approval of the activities and budget (business plan dated 26.03.2016) for 2016 including membership fees and remuneration of members of the Executive Board.
- Appropriation of results
 - Profit for the financial year: 70 483.69 EUR
 - Profit to be allocated on 31.12.2015: 70 483.69 EUR
 - Profit to be carried forward on 31.12.2015: 70 483.69 EUR
- Discharge of the Directors and Managing Director for their 2015 mandate





EuroFIR AISBL Office

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



Dr Siân Astley (Senior Researcher & Communications Manager) joined EuroFIR in 2012, and is responsible for research activities, and training and communications activities for EU-funded RTD or other projects and EuroFIR. Activities include website management and development in partnership with Libot d.o.o., stakeholder interaction, social media policy and implementation, creation and delivery of events, including training 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 coordinates membership and commercial activities, as Research and Business Development Specialist, a role she adopted in 2016 following the departure of Carlos Ramos. She also contributes to our EU-funded research projects. She 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. She has participated in many medical and fitness conferences and tradeshows, presenting body composition

analysers and performing body composition analysis. She also took part in 'Keep the Balance', organised by the Polish Dieticians Association and National Food and Nutrition Institute, working with individuals to improve eating habits and well-being.



Sidonie Pauchet started her professional career working in the European Parliament, as a Parliamentary Assistant for a French MEP. She also worked for a European Platform of Organisations in the field of migration and social affairs, as Communications and Advocacy Assistant. Sidonie provides support for management of all EuroFIR's EU-funded projects including financial reporting, and submission of new proposals, communications activities (e.g. websites, newsletters, and social media) and events, including EuroFIR Food Forum. She also attends meetings at the

European Parliament, particularly the ENVI Committee to ensure we are up-to-date with food-related topics, and helps build relationships with key European stakeholders. Sidonie now has overall responsibility for office administration.





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Mélanie Lowie joined EuroFIR in April 2013, as Managing Editor for Food Chemistry, Elsevier's flagship research journal in food science. She has a Masters in biology, and worked previously for the Scientific Institute for Public Health (Brussels - BE). Mélanie 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 is composed of Mélanie, Vivien and Siân, supported by Sarah Tillous, and handled more

than 6,200 submissions in 2016; a further increase is anticipated in 2017 when Food Chemistry will also move over to EVISE, Elsevier's in-house manuscript management system.



Vivien Burch has been working with EuroFIR since 2015, as a part-time Manuscripts Assistant. She has a degree in Environmental Microbiology, and 15 years' experience working in the food industry focusing on food microbiology and chemistry topics. Vivien is responsible for handling new submissions and assessing whether they meet the criteria for the journal before assigning them to Editors.

Carlos Ramos (Research Business Development Manager) and Menouch Solimani (Office Manager) left during 2016 to take up appointments elsewhere.



Sarah Tillous joined EuroFIR in April 2016, as a Policy and Communications intern. She provided support for communications, EU-funded project activities, Food Chemistry, and membership during this time. At the end of her internship, Sarah joined EuroFIR, as a research assistant, supporting our iFAAM work on specifically publishing information about allergen risk assessment and management online. Sarah studied Art History at University of Nantes and European Studies at University of Paris 3 – Sorbonne Nouvelle and the Catholic University of Louvain-la-Neuve before joining

Justin Jin (photojournalist, Brussels) and, subsequently Pubaffairs Bruxelles, as an EU Public Policy Assistant. Sarah will leave EuroFIR at the end of March 2017.

Membership: Update

The number of requests for a free trial account increased by 14% compared with last year (2015), with more than 400 requests received during 2016. We have noticed an increase in requests from individuals and students (2015: 239 requests, 2016: 338 requests), which means there is increasing emphasis on these types of membership.

We also converted more enquiries from commercial clients to membership (34% in 2016) and EuroFIR is focusing on the benefits for these members and clients, particularly the products and services provided for this group. In parallel, we have been looking at the most effective and efficient way to update the existing food composition databases, to meet the expectations of our members and clients, and promote trust amongst potential new customers.

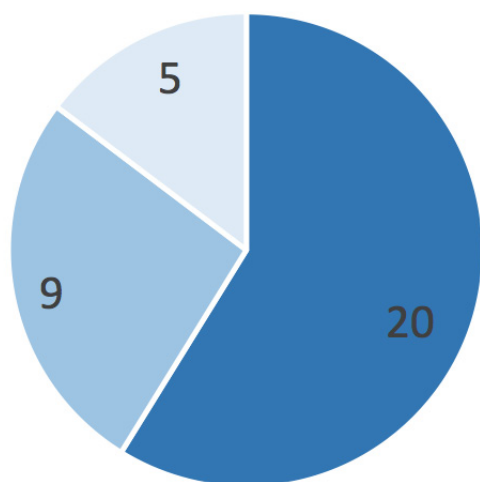
Full Members are restricted to the original EuroFIR project partners including many food composition database compiler organisations. New compilers initially join as Associate Members before converting to Full Member status after approval by the General Assembly.

During 2016, we received more than 70 applications from organisations. Five joined as members:

- Nestlé Institute of Health Sciences SA (CH)
- Consulting Colombani (CH)
- HoGent University (BE)
- Fikrimuhal Teknoloji Ltd. Sti. (TR)
- Innit Inc. (USA)

Ordinary Member Organisations include universities, research and food technology institutes, non-profit organisations, and SMEs from the food and nutrition sector.

Summary of Membership Status: Full and Associate Members



■ Full Compiler ■ Full non-compiler ■ Associate

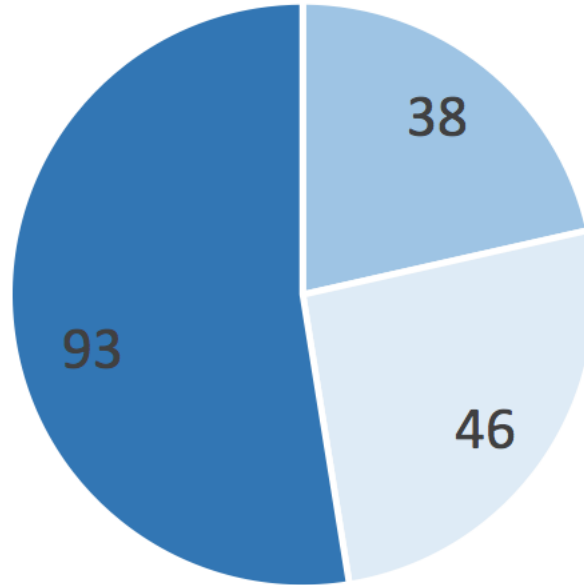


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Summary of Membership Status: Ordinary Members by type

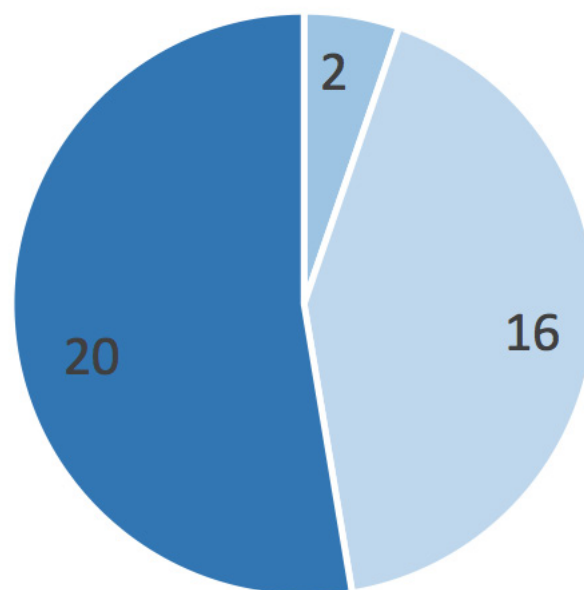


■ Organisation

■ Individuals & Students

■ Honorary

Summary of Membership Status: Ordinary Member Organisations by type



■ Commercial

■ Non-commercial

■ SMEs

Membership Benefits

EuroFIR AISBL is the only independent food composition resource in Europe bringing together food composition 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.

Generally, 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
- EuroFIR FoodEXplorer
- EuroFIR FoodBasket
- EuroFIR eBASIS and ePlantLIBRA,
- EuroFIR e-learning modules
- EuroFIR repository services
- EuroFIR thesauri
- Free access to TDS-Exposure and BACCHUS microsites
- Members' Lounge (1:1 support)





Training: In the absence of funding, EuroFIR AISBL has 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 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

Food composition database: Updates and new features

The 2016 Serbian food composition database has been incorporated successfully in FoodExplorer. The newest version contains 1,077 food products compared with 888 previously, and includes 26,525 chemical parameters. FoodExplorer has also been enlarged with the Standard Tables of Food Composition in Japan - 2015 (Seventh Revised Edition). This dataset consists of 2,198 food items and 278,579 chemical parameters. The New Zealand database - NZ FOODfiles 2014 V1 underwent testing in late 2016 and will be live in early 2017. EuroFIR is also working on FoodEXplorer Standards and a possible web-based data import tool, to make adding and update existing datasets easier in the future.







Research & Technology

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 will 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 visit
www.richfields.eu

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 2018). 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 WP6: Valorisation of waste streams and co-products, good progress has been made in identifying the top 80 products, based on consumption volume and environmental impact, and the associated 291 waste-streams. Classification and description of these waste-streams has also been considered in relation to composition, a key factor for those considering potential value added. Case studies have been initiated, and one of the next steps will be population of a newly-developed food waste compositional database across 75 of key waste-streams identified.

For more information visit
eu-refresh.org



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 diet. 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' will be held on 5-6th September 2017 at University College Cork (IE).

For more information visit www.odin-vitd.eu

PD_Manager had a variety of objectives aimed at building and evaluating an innovative, mhealth, patient-centric ecosystem for management of Parkinson's disease. EuroFIR has now completed its work for this project, with the submission and acceptance of our final Deliverable in October 2016 on Italian and Greek foods, recipes and dietary supplements, as well as daily reference values for both countries. The data will help in the development of the mobile app by JSI (SI) for PD nutrition, which will help physicians adjust medications with respect to patients' eating and drinking habits. It will also aid in identification of those who are, or at-risk of being, malnourished, and require nutritional intervention.

For more information visit www.parkinson-manager.eu



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



22

Integrated Approaches to Food Allergen and Allergy Risk Management

(iFAAM) has 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 allergen 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 (Delray Beach, 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 where possible free-of-charge or at low cost.

For more information visit:
www.inflammation-repair.manchester.ac.uk/iFAAM



PREventive Care Infrastructure based On Ubiquitous Sensing

(PRECIOUS) provided a prototype preventative care system (promoting healthy lifestyles) comprised of three components: (1) transparent sensors for monitoring user context and health indicators (e.g. food intake, sleep and activity); (2) individual virtual models that include health risks and desired behavioural changes; and (3) state-of-the-art motivational techniques (e.g. gamification), which trigger feedback tools promoting change and encouraging healthy conduct. Unlike other projects, PRECIOUS focussing on measurable impact on behaviour and, thus, cost saving in the public health sector as well as improved quality-of-life. EuroFIR supported PRECIOUS with food composition data as well as food descriptions via the EuroFIR food platform.

For more information visit
www.thepreciousproject.eu





23

Beneficial effects of dietary bioactive peptides and polyphenols on cardiovascular health in humans

(BACCHUS) aimed to develop tools and resources facilitating the generation of robust and exploitable scientific evidence, which could be used to support cause-and-effect relationships between beneficial physiological effects related to cardiovascular health in humans and consumption of bioactive peptides and polyphenols. Existing food products, developed by SMEs, with clear potential for favourable health claim opinions, were selected and aligned with research addressing key aspects of the EFSA health claim evaluation (e.g. legislation and dossiers, product bioactive characterisation, intake and bioavailability, mechanisms of action and biomarkers, randomised controlled trials). This approach delivered tools, processes and scientific results as well as best practice guidelines, which will continue to be available via a EuroFIR-hosted microsite to support future health claims.

For more information visit
www.bacchus-fp7.eu



Total Diet Study Exposure (TDS-Exposure) focused on exposure to food contaminants as consumed including heavy metals, mycotoxins and persistent organic pollutants (POPs, e.g. polychlorinated biphenols), which pose a risk to human health and the environment, and estimate chronic exposure to pesticide residues in food as well as food additives intake. Outputs include standardised methods for food sampling, analyses, exposure assessment calculations and modelling, priority foods, and selection of chemical contaminants. In the process, a variety of approaches and methods for sampling and analyses were assessed, and best practice defined. Contaminants and foods that contribute most to total exposure in Europe were also established. These resources are available via a EuroFIR-hosted microsite.

For more information visit
www.tds-exposure.eu

tds ▶ **exposure**



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Quantify Life - Feed Yourself

(QualiFY) aimed to valorise results from preceding and on-going EU-funded projects around nutrition and health focusing on the opportunities and challenges presented by personalised nutrition. Within QualiFY, EuroFIR AISBL developed a portion-size database, which allows conversion of food weight/ volume using different measures including standard household utensils. In addition, the EURRECA database of Dietary Nutrient Recommendations was updated for access via the QualiFY Server Platform, allowing access to data knowledge rules for personalised nutrition advice. EuroFIR is a Founding Member of QUISPER, a not-for profit organisation that will offer digital information supporting tool for personalised nutrition services as well as research, which will be relaunched in Belgium during 2017.

For more information visit www.qualify-fp7.eu or quisper.eu

Proposals submitted during 2016

EuroFIR participated in the submission of six new proposals during 2016 on a range of topics including seafood (2), obesity (1), gut health (1), a Starting Community for Food, Nutrition and Health Researchers (1) and nutritional labelling software (1, NASCENT). Gut Health reached Stage 2 but was not funded. Contract negotiations for NASCENT were completed in early March 2017 and the work should begin in September 2017.



QualiFY

www.qualify-fp7.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 compiler and 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 2016, we were contacted by more than 20 software developers interested in our services. Nine new customers signed agreements to use the food composition datasets, bringing the total number of commercial clients to 24, mostly from Europe and USA. 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. It is for this reason that, during 2017, we will focus on updating datasets to ensure our products meet the needs of members and customers alike.

Examples for the commercial use are:

- **AT** (2): Tools for catering companies and hotels including recipe management, menu calculation, menu maker, goods order, cash register attachment; research
- **BE**: Development of digital platforms and services for food businesses
- **CH** (2): CALCMENU- recipe management software; research
- **CZ**: Mobile app for nutritional tracking
- **DE**: Scales and app for calculation of nutritional values
- **ES** (3): App for management of hospital diets; App for nutritional composition, food safety, cost management and regulatory compliance for restaurants and other retailers; research
- **IT**: Online food service for restaurants and bars
- **NL**: Portal for personalised well-being including nutritional advice
- **NO**: Software development
- **PL**: App for nutritional values calculation
- **PT** (2): Research (personalised nutritional advice, well-being, exercise, etc.); dietetic support
- **SG**: Apps that connects with health and fitness wearables
- **UK** (4): Software for recipes management, diet analysis, meal plans creation (2); personal nutritional diary app; platform for ingredients enabling informed user choices;
- **USA** (4): Apps and intelligent assistants; smart kitchen software; nutrient analysis tool; gaming



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Dissemination

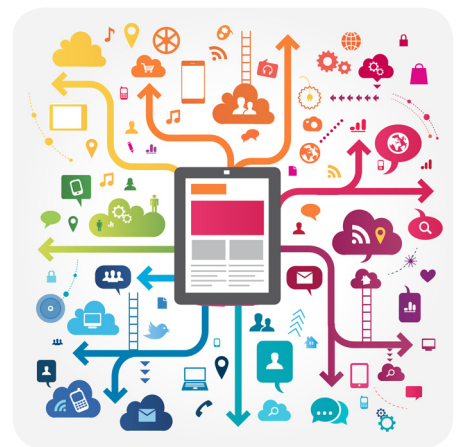
RICHFIELDS WP9 Workshop: Dietary assessment and food matching tools

EuroFIR hosted the RICHFIELDS WP9 workshop (Friday 8th April 2016, Brussels - BE) exploring how resources (e.g. food consumption and food composition databases) can be integrated and interoperability assured in the medium- and longer-terms. Paul Finglas (EuroFIR, BE) introduced RICHFIELDS, explaining that consumers are at the centre of the project with respect to their nutritional behaviour, and its effects on health and wellbeing. The objective of WP9 is to identify, analyse and test the feasibility of implementing or linking data and supporting information (both technical and content) from existing and new research infrastructures that could enrich the design of the proposed consumer data platform. The participants discussed a range of food matching approaches, including a presentation from Catherine Leclercq (FAO, IT) on the global needs for food matching tools, as identified through the INDDEX project, and shared experience of food matching approaches in ten different countries (AT, UK, IT, DK, DE, FR, NO, PT, ES, NL, RS).

Stakeholders' Platform: Introduction to RICHFIELDS

On Thursday, 2nd June 2016 (Brussels - BE), EuroFIR was pleased to welcome 28 delegates representing research funding bodies, retailers, public health, food and ingredients industries, researchers, non-governmental organisations, universities, ICT providers, and science communicators, as well as some of the beneficiaries from the UK, Belgium, Switzerland, Germany, the Netherlands, Denmark and Italy, to the first RICHFIELDS Stakeholders' Platform. The aim of this platform was to introduce RICHFIELDS to the wider stakeholder community, and explore their needs and ideas to better use consumer-generated data. EuroFIR is the work package leader for the Stakeholder Interaction (WP3) and aims to help ensure that the research infrastructure design is optimised for a range of end users, by building and maintaining effective interaction with a stakeholder communities throughout the life of the project and beyond.

For more information visit
www.richfields.eu or #RICHFIELDS





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RICHFIELDS First Stakeholders' Workshop - Food and health big data: What can be measured and what can be inferred?

On Tuesday 27th September 2016, RICHFIELDS was pleased to welcome nine stakeholders and 10 beneficiaries to the first of three RICHFIELDS Stakeholders' workshops. The main objective of this workshop was to bring together (external) experts to discuss the potential use of food-related big data in consumer science. Food-related big data can be captured through either mobile applications (e.g. MyFitnessPal) or business processes, such as loyalty cards. Participants were asked to assess the degree to which big data typically captures consumers' food-related practices and could be meaningful for research by considering what is being measured and what can be inferred from such data.

Understanding the possibilities and limitations of the food-related big data is the first step towards development of a model that specifies what kinds of tools and services the RICHFIELDS platform will provide to research. To stimulate discussions about measurement and inference, participants were given eight examples, namely Fitbit, Lloyds mobile banking, MyFitnessPal, OCADO shopping, Paratelligent (cooking), Paprika recipe manager, G2R (purchase of organic food and beverages) and B2R (grocery purchase at the household level). The workshop explored some of the issues against which data quality might be judged. These include provenance, calibration, context, and how data are captured. Ethics and governance of data capture were also considered.

Conclusions from the discussions will be fed back to Phases 1-3 to help shape design of the RICHFIELDS platform.

First Food Chemistry Conference Shaping the Future of Food Quality, Health and Safety

EuroFIR was represented at the conference (30th October - 1st November 2016, NH Grand Hotel Krasnapolsky, Amsterdam, NL) by Paul Finglas and Siân Astley, both editors for the journal, and hosted an exhibition in partnership with RICHFIELDS, providing information about the Association and the project, respectively. This conference celebrated the 40th anniversary of the journal and brought together experts and young researchers from academia, research centres, and industry to debate on the latest scientific advances in food chemistry, which will shape current and future challenges in food quality, safety, and health.

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



ELSEVIER

iFAAM Evidence-based approaches to the application of precautionary labelling

In partnership with ILSI Europe (BE) and the University of Southampton (UK), EuroFIR organised a stakeholder workshop Making "may contain" transparent on 13-14th December 2016 in Winchester (UK). The workshop aimed to review and finalise short guides for patients and healthcare professionals about current precautionary allergen labelling, and develop a proposal to improve the approach to precautionary allergen labelling for consumers.





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Best practice in health claims and human studies underpinning health claims

EuroFIR hosted the final BACCHUS workshop on Thursday, 10th June 2016 (Brussels - BE), which aimed to explore requirements for a health claim, specifically design of dietary intervention studies necessary to generate evidence for a positive opinion from EFSA. Participants (38) learned how to submit a health claim dossier and about the tools BACCHUS has developed to support this.

Presentations from the workshop are available at www.bacchus-fp7.eu/programme

More information can be found at www.bacchus-fp7.eu

BACCHUS tools can be found at www.bacchus-fp7.eu/Resources



1st International Conference on Food Bioactives & Health: Demonstrating the health benefits of food bioactives: Challenges and opportunities

This conference took place on 13-15th September 2016 in Norwich (UK), after the final BACCHUS Consortium Meeting (Norwich - UK, 12th September 2016). The aim of the conference was to provide an open forum, presenting the latest research and challenges in understanding the impact of food bioactives on human health. Many of the BACCHUS outcomes were presented to more than 250 delegates from the food research community.

EuroFIR participated specifically in:

- Presenting the latest evidence of the beneficial effects of food bioactives in humans, bioavailability and metabolism, mechanisms of action, bioactive intakes and exposure, novel sources, and functional foods and health claims
- COST POSITIVE Session: Inter-individual variation in response to food bioactives

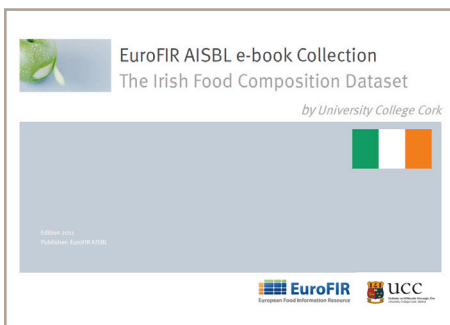
For more information visit www.fbhc2016.com

eBook Collection

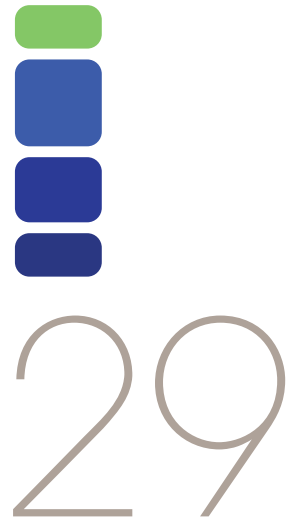
The EuroFIR AISBL e-book collection is a joint production with national compiler organisations. This collaboration enables us to present food composition tables in both the country's national language and in English, making cross-comparison of tables easier. The e-books are provided as fully searchable 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.



EuroFIR Website

Our website should be the primary source of information for members and others needing food composition information and, during 2016, we have continued to improve the content and functionality.

A new tool (page builder) was added to help improve the presentation of the pages and, in October 2016, a new template for the website was acquired with the aim of launching an updated site at the end of 2017.

The site was visited 38,155 times in 2016 by 26,255, most of whom were new to the site (ca. 67%). Overall, they explored 92,785 pages, roughly two pages per visit. Traffic is on a par with previous years in terms of numbers of visitors and distribution of new visitors and those returning. However, visitors are staying for longer and visiting more pages.

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

Changes in 2016 included:

- Revised pages about
 - Food composition databases: www.eurofir.org/food-information/food-composition-databases-2
 - EuroFIR: www.eurofir.org/about_eurofir
 - EuroFIR tools: www.eurofir.org/food-information-new
 - eLearning: www.eurofir.org/welcome-to-the-ordinary-members-page/elearning
 - EuroFIR Thesauri pages www.eurofir.org/welcome-to-the-ordinary-members-page/the-eurofir-thesauri/eurofir-thesauri-update
 - New microsite for TDS-Exposure (www.tds-exposure.eu) and BACCHUS (www.bacchus-fp7.eu)

In 2017, we will continue to:

- Remove or replace obsolete information and/ or redundant pages
- Enhance presentation and access to EuroFIR tools
- Improve the usability members' area
- Ensure that Deliverables from EuroFIR NoE and NEXUS are accessible



Stakeholder Engagement and Lobbying

EuroFIR Food Forum 2016, 4-8th April 2016, Brussels (BE)

The annual EuroFIR Food Forum combines association and project meetings for those interested in food composition information and its application in research. In 2016, the EuroFIR Symposium focused on the latest European regulatory actions for food information, nutrition and health claims as well as safety for food allergic individuals, and the impact these legal frameworks have on individuals and the food industry.

Speakers included Dr Tim Gumbel (DG Health and Food Safety, BE), Prof. Judy Buttriss (BNF, UK), Dr Igor Pravst (NUTRIS), Dr Sophie Hieke (EUFIC, BE) and Dr Audrey Dunn Galvin (UCC, EI). Following discussions, speakers were asked whether European legislation on nutrition and health claims is helping consumers; they agreed that legislation is helping to protect consumers from fraudulent claims, but were less convinced about their value for better informed decisions about healthier eating.

Other activities during the Food Forum 2016 included a workshop on documentation and quality of food composition data, and a workshop on dietary assessment and food matching tools. 60 members and stakeholders, including food compilers, diet and health researchers, SMEs, NGOs, policy-makers and the food industry, attended the Forum from 11 Member States (FR, BE, UK, NL, ES, SI, CZ, DK, IT, PT, IE), Ukraine, Switzerland and the Republic of Serbia.

Presentations from the EuroFIR Food Forum 2016 are available at <http://bit.ly/1pjo2jf>

NEW! Poster Competition

EuroFIR Food Forum 2016 also saw the inaugural EuroFIR scientific poster competition. Open to any original scientific research, there were three topics, namely Food composition information, food packaging and labelling, Nutrient profiling and healthy eating or Characterising bioactive food compounds (in vitro and in vivo). From the abstracts submitted, 12 were selected for presentation on Wednesday 6th April 2016. We would like to take this opportunity to thank all the authors for participating, and to congratulate our three winners:

- Topic 1: Food composition information, food packaging and labelling - Compilation and evaluation of a European nutrient database extension of methyl-group donors by Vicka Versele et al. (BE)
- Topic 2: Nutrient profiling and healthy eating - In nutritionally adequate diets, the frequency of consumption of food from the four SENS* closes follows a hierarchical progression from Class-1 (high frequency) to Class-4 (low frequency) Matthieu Maillot et al. (FR)
- Topic 4: Characterising bioactive food compounds (in vitro and in vivo) - An overview of antioxidant properties in heat-treated milk Alessandra Durazzo & Pamela Manzi (IT)

The posters are available at www.eurofir.org/foodforum/posters

The next EuroFIR poster competition will be at the 2018 EuroFIR Food Forum.





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The European Association Summit 2016, 31st May-2nd June 2016, Brussels (BE)

The European Association Summit is a great opportunity for Associations to share information and knowledge, and network with others. The main message of the conference was that associations should not be afraid of reinvention, creating new opportunities, staying relevant for members by ensuring benefits meet the needs of existing and new members, and reminding members what is available. Paul Finglas was a key note speaker at the session about funding, together with Michelle Crowley, Director of Global Development and Kai Troll, Director of the International Sport and Culture Association. Paul's presentation focused on how EuroFIR has grown, our business model and membership recruitment strategy, and how to secure new income streams. EuroFIR staff also attended sessions on human resources, communication and advocacy and on strategy and governance.

For more information about the 2017 event, visit visit.brussels/en/sites/eas

Tackling Childhood Obesity in Europe: Promoting Healthy and Active Lifestyles, 18th June 2016, Brussels (BE)

EuroFIR attended this international symposium to discuss policy actions, latest strategies and institutional developments focused on tackling childhood obesity in Europe. An overview considered current levels of childhood obesity in Europe, and offered an opportunity to understand better which tactics could or should be implemented in both private and public sectors to reduce and prevent weight gain. The importance of reducing intakes of salt, sugar and saturated fats to reduce the risk of non-communicable diseases was also highlighted as well as the need to eliminate trans -fats from the food supply and strengthen policies for healthy school food.

ECsafeSEAFOOD Workshop, 21st January 2016, Brussels (BE)

The ECsafeSEAFOOD policy stakeholder workshop sought to understand more about potential actions that could be taken for non-regulated contaminants. The workshop consisted of presentations and breakout sessions, promoting discussion and exchange. An online tool for balancing risks and benefits of seafood consumption, which is currently using the Spanish food composition database, was presented and there is potential for EuroFIR to become involved with the expansion of underpinning food composition data.

For more information visit www.ecsafeseafood.eu



2nd IMEKOFOODS Conference: Metrology promoting objective and measurable food quality and safety, and METROFOOD Workshop (Benevento, IT)

EuroFIR hosted a session at the second IMEKOFOODS Conference (2nd-5th October 2016), chaired by Paul Finglas, who also gave the keynote presentation on quality aspects of food composition data. Karl Presser (ETHZ, CH) described the assessment impact classification of data quality requirements in food composition database systems, whilst Jette Jakobsen (DTU, DK) presented the analytical platform for establishment of food composition data for vitamins and Aida Turrini talked about metrological concepts in dietary assessment. More generally, the conference promotes discussion and debate around the 'world of measures', promoting harmonisation and integration, and addressing emerging needs of the civil society and productive sectors. Paul Finglas also gave talks about the EuroFIR Food Data RI and RICHFIELDS at a satellite METROFOOD workshop.

For more information visit 193.206.108.90/imekofoods

Launch of the Food Sustainability Index, 7th December 2016, European Parliament, Brussels (BE)

The Barilla Center for Food and Nutrition Foundation (BCFN) have launched their new food sustainability index, which was created with the Economist Intelligence Unit, and ranks countries based on three pillars, namely nutritional challenges, sustainable agriculture and food loss and waste. The index currently covers 25 countries, 87% of GDP and two-thirds of the global population. The event was attended by MEPs and civil society actors as well as representatives from foundations, business and industry. EuroFIR had the opportunity to meet with stakeholders involved in food safety and food waste, including members of Committee on Environment, Food Safety and Health of the European Parliament.



International Symposium – Gwangju, Republic of Korea

Siân Astley was invited to give a talk (Food composition, labelling, and health claims) at a one-day International Symposium hosted by Prof. Jae-Han Shim (Chonnam National University, Republic of Korea) on 6th October 2016. Her presentation discussed the difficulties associated with developing and maintain food composition tables, creating electronic resources, such as Food Explorer and the BACCHUS health claims tools, and their central role in understanding and resolving diet and health challenges in the 21st century.

Other speakers included Il Kyu Cho (Hawaii University – US and Korea Bio-Safety Institute - KR), Liang Li (University of Alberta, CA), Ladislav Kokoska (Czech University of Life Science Prague, CZ) and Nasser A. M. Barakat (Chonbuk National University - KR), Md. Musfiqur Rahman and Prof. Hyang Burm Lee (Chonnam National University - KR).

WHO Training in Food Composition, Rabat (MA)

Paul Finglas and Mark Roe (IFR) participated in this WHO Eastern Mediterranean workshop (20–22 September 2016), organised by the WHO Regional Office, and gave a series of talks on food composition data and methods, focusing on sugar and fat (saturated and trans-fat and salt), and the use of EuroFIR standards, data and tools. The workshop was attended by food compilers and researchers from seven countries including Morocco, Tunisia, Kuwait, Egypt, United Arab Emirates, Pakistan and Iran). Other international lecturers included Prof. Philip James (formerly Director, Rowett Research Institute - UK), and Prof. Ibrahim Elmadfa (University of Vienna).

For more information about training visit <http://bit.ly/2moyThi> (FAO) <http://bit.ly/2nptZT7> (WHO).

For more information about the outcomes of the training visit <http://bit.ly/2lXoZbi>



Prof. Jae-Han Shim
Chonnam National University, Republic of Korea

Editorial Board Meeting, Boston, USA (April 2016)

Paul Finglas and Maria Glibetic (IMR –RS) attended the annual Food Science Module Board Meeting hosted by Elsevier Science (Boston – US); they are currently developing topics for the nutrition section and would welcome any suggests or contributing authors.

More information about this publication can be found at <http://bit.ly/2lXqRRO>

FoodCase User Group: Update

Information about the EuroFIR Working and User Groups is available at <https://www.linkedin.com/groups/8112476> or contact the relevant chair(s).

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

In 2015, the User Group agreed the organisation and processes of the group, which were implemented during 2016. The first step was to collect ideas for new features in FoodCASE, and present this list at the annual meeting (Brussels – BE, April 2016), which was attended by 25 people, although only five organisations had voting rights. The list of new features was evaluated and ranked, using a pairwise comparison approach, which was challenging. Nevertheless, the most sought after feature was greater functionality around missing values. Currently, compilers are using a range of approaches that should be available in FoodCASE. Other features were bulk or batch operations for aggregation and recipe calculation. This functionality handles several foods or a recipe simultaneously, to improve efficiency in compilation. The ranked list was approved by the Executive Board.

During 2017, with funding from EuroFIR, Premotec GmbH will develop specifications for the two functionalities selected, namely bulk operations and missing values. A new feature list will be prepared for ranking at the next annual meeting. Other activities during 2017 will include planning/developing the concept for the new EuroFIR research infrastructure, with FoodCASE at its centre, and extending the FoodCASE community to ensure critical mass and with it sustainability.

We would like to thank the User Group members for their fruitful discussions and willingness to move FoodCASE, as well as FCDBs in general, forward. Interest in FoodCASE is increasing with eight organisations, including FAO, considering or testing FoodCASE during 2016. One of the reasons for this interest is the active User Group associated with it. The idea of a central database for all food related data, as well as linking to this information, is also gaining interest. In Switzerland, food consumption data were imported into FoodCASE and linked to food composition data. This extended dataset is now available for the Swiss government to analyse nutritional behaviour. The German Federal Institute for Risk Assessment (Berlin, DE) decided to use FoodCASE for their total diet study (BfR Meal Study) and is cooperating with the national food compilers to analyse samples for the German food composition database, a process that is simplified by using the same system.

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





Food Composition & Technical Working Group: Update

Information about the EuroFIR Working and User Groups is available at <https://www.linkedin.com/groups/8112476> or contact the relevant chair(s).

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

A workshop on Value Documentation, held during the EuroFIR Food Forum (April 2016, Brussels – BE), was attended by ca. 25 members and staff. Topics included food composition data levels, EuroFIR standard and technical annex, EuroFIR thesauri, and exercises in value documentation. The workshop was well received and future topics for training identified.

The FoodComp & Technical WG had several Skype meetings during the year to discuss progress of work planned and other issues. These included national food composition datasets, use and improvement of FoodExplorer, and questions from users. A first draft of the proposed FoodExplorer Standard was prepared and discussed, identifying variables that could be standardised, and how new or revised food composition data could be more easily added to FoodExplorer.

The WG also reviewed and provided comments about the Thesauri updates.

Susanne Westenbrink visited Gothenburg (SE) to give a presentation 'Recent developments in European databases, based on the EuroFIR activities' at the Nordic Food Analysis Network (24th June 2016). New food composition datasets from Japan and New Zealand were prepared by Capnutra (RS) and JSI (SI), and added to FoodExplorer. Barbara Koroušič Seljak led the technical design and input for the new proposals EuHFoRIC (H2020 RI) and the Bill & Melinda Gates Foundation.

Plans for 2017 include the organisation of a workshop at the EuroFIR Food Forum (5-6th April 2017), where the topic will be use and update of FoodExplorer and the new standard. The WG will also continue to:

- Scrutinise national datasets in relation to compliance with the EuroFIR standard
- Develop improved and more efficient methods for upload of datasets to FoodExplorer from national compilers
- Investigate the potential for FoodExplorer to provide datasets as 'values only' and/ or 'values and documentation' to allow greater flexibility for compilers and users, and ensure datasets can be kept in line with national publications
- Encourage compiler members to submit new proposals to update the Thesauri
- Promote use of EuroFIR value documentation amongst members and encourage submission of the latest versions of their databases for inclusion in FoodExplorer
- Assist the EuroFIR Office in answering questions from members and commercial clients

For more information visit <http://bit.ly/2ncu3Hq>

EuroFIR Thesauri: Update

Chair: Marie Macháčková, UZEI – CZ

New functionalities were added to the EuroFIR thesaurus manager facility (TMF) during 2016. More specifically, publication date was introduced, as an identifier of a thesaurus, and draft (working) versions of the thesauri were brought back into the members' only area (private).

Navigation in the term list window has been improved, and a clipboard introduced to editing for scoping notes and additional information. The set-up functions were improved and the description of TMF was updated.

Similarly, the new functionalities are explained, and descriptions of a guest view and output reports were added. EuroFIR food classification thesaurus (version LanguaLTM 2014-1.0) was added and released publicly.

Finally, the EuroFIR thesauri webpages were reorganised and updated. They now comprise two pages covering a general description, and information about submitting and processing of updates.

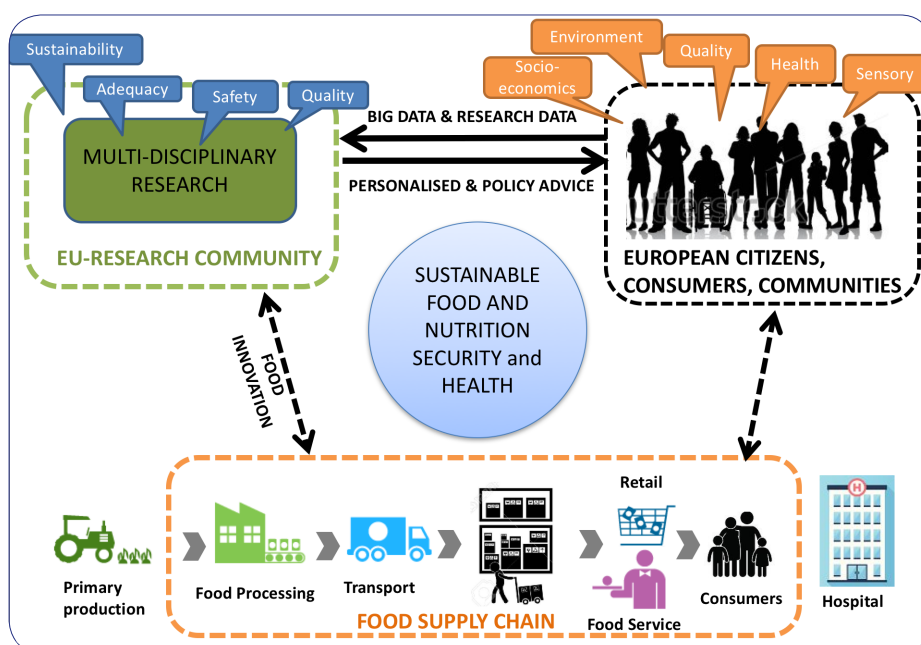
Proposals submitted for potential updates were documented under three criteria, namely method indicator, component and other. Each proposal has a unique proposal ID, text describing the proposal, and a draft version of the term within a working version of the relevant thesaurus. Lists of proposals are available on the update webpage. Discussions about these proposals are hosted by the FCT WG via LinkedIn. A 'last call' for proposals will be launched and published during 2017, before the updated EuroFIR thesauri service is released.

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



Future Plans

There are two main avenues for EuroFIR to develop in the coming years. Firstly, we will continue to identify suitable EU-funded research projects, where food composition data and our expertise and knowledge can be included, especially different new EU Programmes, such as Health and Research Infrastructures. Our intention is to be integrated and/ or aligned with emerging RIs, such as MetroFood (now an ESFRI one-year design project from January 2017) and the re-launched Food, Nutrition and Health Research Infrastructure. This should bring opportunities to embed food data and tools in virtual RIs across the health and food, and agriculture domains, in a wider Food Systems approach, which will – in turn – allow us to secure more sustainable additional funding to support development of food information at the European level and links to related data and tools for other aspects (e.g. consumption). Such an approach will also help national food compilers to raise awareness of their resources internationally and lobby for their national activities more locally.



Food, nutrition and health research infrastructure

Developed by Astley, Finglas, van't Veer and Zimmermann (2016)

Secondly, we also aim to extend our commercial services and products with new customers in the food and health arena, either directly or via the newly funded EIT Food. EIT Food is a consortium of 50 partners from leading businesses, research centres and universities across 13 countries that aims to transform the European food system by focusing on consumers' needs, driving up confidence and improving global health. EuroFIR will seek to reactivate plans around Quisper, a platform delivering electronic data for personalised nutritional services, developed by the QuaLiFY consortium. Both initiatives should help significantly with a longer-term sustainable financial model for EuroFIR, increase our ordinary membership, and further reduce the membership fees as well as providing an improved membership package.

Annual Accounts 2016: Summaries

The 2016 income was 639,624,45 EUR whilst expenses were 602,322,75EUR EUR (subject to approval by the General Assembly, 5th April 2017). These figures were well within targets set in the 2015-2016 Business plan.

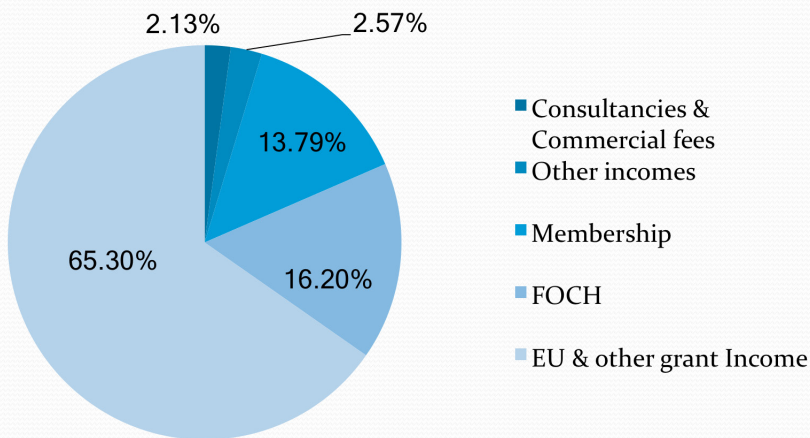
When the annual accounts closed on the 31st December 2016, there was a surplus before tax of 37,301,70 EUR. This was due largely to increased funding from EU projects (notably iFAAM where EuroFIR took over WP9) and Food Chemistry, and reduced staff costs.

The breakdown for income and expenses in 2016 is given below.



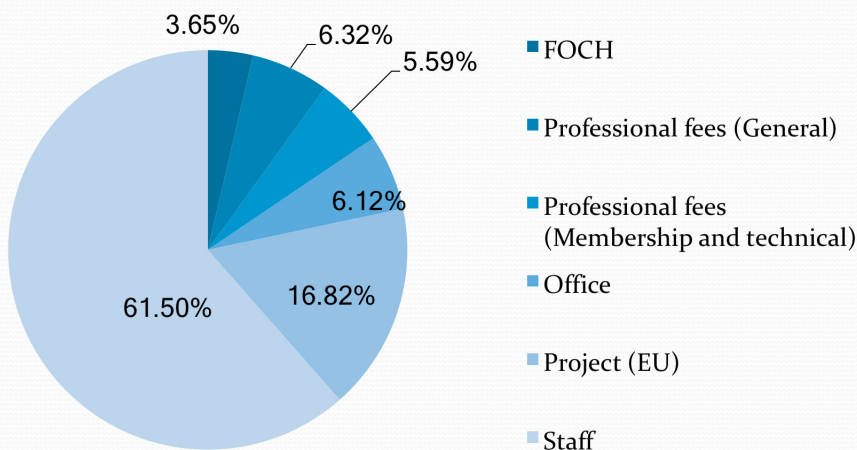
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INCOME DISTRIBUTION (%)



Summary of income for 2016
(subject to approval by the General Assembly 2017)

EXPENDITURE DISTRIBUTION (%)



Summary of expenses for 2016
(subject to approval by the General Assembly 2017)

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



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