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EuroFIR

European Food Information Resource

EuroFIR Association Internationale
sans but-lucratif (EuroFIR AISBL)
Annual Report 2015

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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 the 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. In 2015, for the first time, numbers of new organisation members exceeded the existing numbers of full members.

EuroFIR has used its position in Brussels to further strengthen its links with European Institutions (e.g. DG Santé, European Parliament, EFSA and JRC IRMM), as well as leading food and trade associations, such as EUFIC and ILSI Europe, other non-governmental organisations and industry. This widens reach toward our stakeholder base and potential new members as well as opportunities to be involved in new EU-funded and other projects. We are collaborating with both EUFIC and ILSI in RICHFIELDS and IFAAM, respectively, which gives added value and networking capabilities. We were invited to give a talk at the World Associations Conference last year (Lausanne, CH), and will also be present at the European event this year in Brussels (BE, 1st June 2016).

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. In particular, our efforts to be integrated and/ or aligned with the emerging RIs, such as RICHFIELDS and MetroFood, and DISH-RI should bring opportunities to embed food data and tools in virtual RIs in the health and food or agriculture domains, which should be sustainable in their own right. This brings both funding to support and develop the food information and data at the European level, and links to related data and tools for intake and other nutritional aspects, as well as helping national food composition database compilers sustain their national activities.

Secondly, we aim to extend our commercial products with new customers in the food and health arena, either directly or via the newly launched Quisper Foundation (NL). This is offering an extended service around personalised nutritional advice for individuals and biotech developers, specifically SMEs. A financial model is being developed that will offer costs based on the data values being used by customers for dietary intake assessment in large studies; a reasonable return to EuroFIR can be expected with a proportion returned to national compilers where the data are being used. Both of these approaches should help significantly with a longer-term sustainable financial model for EuroFIR AISBL, potentially increase our ordinary membership and further reduce the membership fees.

Paul M Finglas
President & Managing Director



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Overview of 2015

It has been a busy year for EuroFIR AIBSL with the launch of the new EuroFIR Food Forum in March 2015, as the basis for our annual meeting, which was extremely well received by our membership based on the feedback. We will be extending this format in April 2016 and already have an exciting programme in place with workshops, a symposium and compiler training. We continue to develop and expand our Technical Working Groups, and rely on the Directors, supported by Members, to take the lead in coordinating these groups, which they largely do in their 'spare time'. We are discussing the potential to provide some low level funding to support key activities this year, and further information will be made available during the EuroFIR Forum in April. We encourage members to get involved with these groups via LinkedIn and other workshops.

Two of our EU-funded projects finished in 2015 (EuroDISH and QualiFY) and a third (TDS-Exposure) ended in January 2016, meaning there has been several final meetings and reporting to complete. QualiFY held its final meeting in Leuven (BE), with a stakeholder event for SMEs, where plans for a new personalised nutrition platform (Quisper) were presented including how composition data can be integrated with the proposed services for dietary intake. Quisper also became a new legal entity in early 2016, based on the Dutch Foundation Model. We plan to continue our collaboration with Quisper, as a potential member, providing food composition data for intake assessment (any income will be shared with compiler members) as well as supporting communication activities.

Two new H2020 projects involving EuroFIR have started: REFRESH and RICHFIELDS. The EU Research Infrastructure Programme is funding the latter, and we are actively exploring other calls where we can combine our food data and tools as part of a larger food security, nutrition and health platform. EuroFIR has also attended several meetings

and conferences this year including FENS (Berlin – DE, October 2015), where we organised a QualiFY Symposium, and the 11th International Food Data Conference (IFDC, Hyderabad – IN, November 2015), where we organised a satellite workshop around EuroFIR food data and tools, and contributed financially to the main conference. Several FAO INFOODS representatives as well as other researchers and students attended the workshop. Papers written by EuroFIR members from the 10th IFDC have been published in a Special Issue of Food Chemistry, which is available as Open Access. Our aim in these activities is to promote the importance of the food composition data and knowledge in food and nutrition research as well as EuroFIR AIBSL and its members.

Our website continues to be updated and improved with content and functionality, as well as being an important resource for past reports and other information. Traffic to the site has increased and there has been positive feedback from several members. There have also been some staff changes in the office; Jelena Milesevic returned to Serbia to complete her PhD on vitamin D at the University of Novi Saad, and Vicka Versele is working at the University of Ghent whilst she continues to pursue her PhD candidacy. Angelika Mantur, a registered dietitian in Belgium, has joined as a Research Associate to work mainly on RICHFIELDS, but also support the membership and client activities.



Overall performance and achievements in 2015 were:

- Increased membership enquiries (up by 83% compared with 2014; 180 to 331, resulting 33 new members)
 - Commercial enquiries (up by 43% compared with 2014; 63 resulting in 10 projects and €6, 650 income)
 - Overall, membership remain steady at 195 (compared with 157 in 2014)
 - Merging of the FoodComp and Technical Working Groups
 - Three successful workshops in partnership with TDS-Exposure, Premotec GmbH (CH) and Wageningen University (NL), and the final TDS-Exposure Summer School
 - Two EU-funded project completed successfully (EuroDISH & QUALIFY)
 - Seven ebooks sold (5 Dutch and 2 Irish, income €166).
 - Three EU-funded projects started (PD Manager, RICHFIELDS and REFRESH)
 - Launch of EuroFIR Food Forum (23rd 27th March 2015), which provides an opportunity to network with members and others globally, and explored the current status and plans for a European food and health research infrastructure, based on the activities of EU-funded projects, networks and commercial platforms
- Dissemination, communications and media:
- Presence at several high-level meetings in the European Parliament - reports are published in the EU Section of EuroFIR website
 - Publication of EU calls and consultations in the EU Section of EuroFIR website
 - Reorganisation of website improving navigation, archived obsolete information (74 pages in 2015)
 - Updated food information and the Members' areas with pages dedicated to Working and User Groups
 - Improved online support for visitors and Members, resulting in more than 4, 063 visits or 11,720 pages (70% new visitors) every month
 - Four newsletters published
 - 323 Facebook Likes, 122 LinkedIn members, and 213 Twitter followers and 245 tweets
 - On average, EuroFIR gained 300 profile visits per month and acquired 14 new followers each month between October and December 2015
 - Internship hosted for six months (Samuel Lane, UK - pp 12)





Vision and Mission

EuroFIR AISBL, an international, member-based, non-profit Association under Belgian law (www.eurofir.org), 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

The General Assembly elects the Executive Board for a three-year term with the possibility of a further three-year extension. 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:

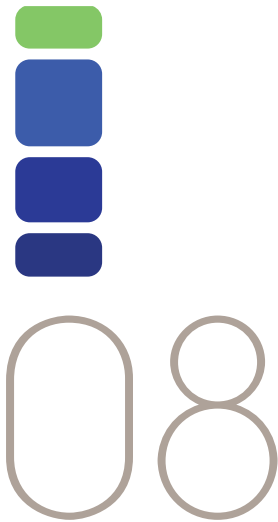
- Paul Finglas (IFR, UK; President)
- Maria Glibetic (IMR, RS)
- Barbara Koroušić Seljak (JSI, SI)
- Aida Turrini (CRA-Nut, IT)
- Luísa Oliveira (INSA, PT)
- Susanna Westenbrink (RIVM, NL)
- Karl Presser (ETH Zürich, CH)
- Luca Bucchini (Hylobates, IT)

The election of a vice-president is currently under consideration following the resignation of Heikki Pakkala (THL, FI) during 2015.

The Executive Board had four teleconferences during the year (January, March, June and October) and the Minutes for these meetings are available online (under EB – closed area). In addition, the President met with each of the directors for face-to-face discussions in December 2015. Menouch Solimani (EuroFIR AISBL, Office Manager) is rapporteur for the Executive Board and, since the General Assembly in March 2015, also Secretary for the Association.

Topics discussed included:

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



General Assembly

The sixth EuroFIR AISBL General Assembly took place on the 26th March 2015 at Science 14 Atrium (Brussel, BE). The agenda included:

- GA 2014 Minutes and matters arising including revised Articles of Association and new voting rules
- 2014 Annual Report
- Activities and achievements
- Planned activities for 2015
- Membership status and admission of any new members
- Terms and conditions for dismissal of Director(s); extension of term for existing Directors; proposed new Director(s), chair & vice-chair, and Secretary
- Examination of the annual accounts (closed 31.12.2014)
- Approval of activities and budget

A total of 21 Full Members (of 30), eight Ordinary (Organisations) Members and seven Directors were present, and postal votes were received from a further five Full Members and one Ordinary (Organisations) Member received by email. 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 by the General Assembly were:

- Revision of EuroFIR AISBL Article of Associations with regard to the Executive Board and voting rights for Ordinary Members
- Approval on the activities and achievements in 2014
- Adoption of Animal Health and Environment, BIOR (LV) as a Full Member (Articles 7.1 and 7.2)
- Adoption of Medical Research Council South African Food Data System (ZA) as an Associate Member
- Adoption of Federal Food Safety and Veterinary Office (CH) as an Associate Member
- Adoption of National Institute for Health Development (EE) as a Full Member
- Approval of the annual accounts (31.12.2014) with a loss after tax of 33.023,96 EUR



EuroFIR AISBL Office

Day-to-day operations are carried out in the EuroFIR AISBL Office under the Managing Director, **Paul Finglas** (IFR, UK) who has led a number of EU-funded research projects including EuroFIR NoE and NEXUS. His role is to provide leadership and advocacy for the Association, and secure income streams as well as managing staff in the Office.

Menouch Solimani (EuroFIR Office Manager & Secretary) provides administrative support for the Association and is responsible for ensuring EuroFIR AISBL complies with legal, financial and employment requirements. She provides support to the President and the Executive Board and prepares financial documents describing the office expenditure and budget, which are ratified by our accountant. In addition, since the General Assembly in 2015, she has been Secretary for the Association, organising meetings, maintaining records, and upholding the legal requirements of a non-profit association under Belgian law. To prepare for this role, Menouch attended training on financial management and procedure.

Sidonie Pauchet provides support for management of all EU-funded projects in which EuroFIR AISBL a partner, including financial reporting (six reporting rounds have been completed during 2015), and assists with submissions of H2020 proposals. In addition, Sidonie has helped Siân Astley implement and deliver communications activities for EuroFIR and various projects (e.g. websites, newsletters, and social media), expanding engagement with members, partners and stakeholders. Sidonie also helps the team organise training events and conferences, including EuroFIR Food Forum 2015.



Paul Finglas (UK)

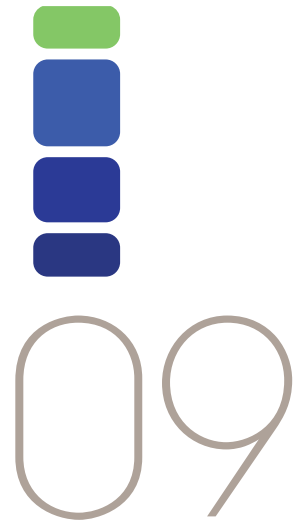


Menouch Solimani (BE)



Sidonie Pauchet (FR)

Finally, in order to ensure sustained advocacy for food information in Europe and to build relationships with key European stakeholders in areas such as food information and nutrition, Sidonie has attended several meetings at the European Parliament. She also assisted with submission of a tender to the DG SANTE – European Commission for the data collection from EU and Member States on food labelling legislation in September 2015 – and a workshop proposal for ENVI Committee.





Carlos Ramos became Research and Business Development Manager during 2014. This role combines research for EU-funded projects and new proposals with coordination of membership (e.g. current benefits, products and services, identification of improved benefits/ tools, recruitment, and marketing).

Siân Astley (Senior Researcher and Communications Manager) is responsible for training and communications activities for EU-funded RTD 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 contributes to new research proposals, particularly in the areas of dissemination, impact and stakeholder engagement but also overall coherence, and participated regularly on EC Expert Review Panels.

Angelika Mantur (Research Associate) studied Dietetics at the Medical University of Bialystok (PL) where she obtained her Masters in June 2013. Prior to joining EuroFIR, she worked as a dietitian at MedFitness (fitness club), where she was responsible for consultations with clients and nutritional advice. She has participated in many medical and fitness conferences and tradeshows, presenting body composition analysers and performing body composition analysis. Angelika took part in the 'Keep the Balance' project, organised by the Polish Dieticians Association and National Food and Nutrition Institute, and for three months worked with patients to improve their eating habits and well-being. Angelika joined EuroFIR in November 2015 as Research Associate, and will be responsible for support with on-going and new EU projects as well as assisting with membership recruitment and training.



Carlos Ramos (PT)



Siân Astley (UK)



Angelika Mantur (PL)

Vickà Versele (Research Associate) joined the EuroFIR team in September 2015 after a traineeship with the DG Health and Food Safety. She supported data compilation for PD Manager and ODIN, liaising with partners, preparing reports and carrying out some dissemination. She represented EuroFIR at a variety of events (e.g. FENS, October 2015, Berlin - DE) and met with Belgian schools regarding membership. She is pursuing a PhD-candidate's place at the University of Ghent (BE).



Vickà Versele (BE)

Mélanie Lowie (Managing Editor) joined EuroFIR AISBL in April 2013 as Managing Editor for Food Chemistry, Elsevier's flagship research journal in food science. The Managing Editor's role is to receive and handle submissions and determine whether manuscripts meet the requirements of the journal, as well as ensuring they abide by scientific standards for integrity and objectivity and do not infringe the proprietary rights of others, before assigning the manuscripts to the Editors. Sam Lane (Policy and communication intern) and Vivien Burch (Managing Editor Associate) have assisted Mélanie with the manuscript during the year whilst Siân Astley has dealt with communication with and from authors, editors and the publisher. Submissions remain high with 4850 to-date, suggesting Food Chemistry will have handled in excess of 5500 manuscripts by the end of the year.



Mélanie Lowie (BE)

Vivien Burch (Manuscripts Assistant) has been working as the manuscripts assistant for Food Chemistry since the end of October 2015. She has a degree in environmental microbiology, and gained practical food microbiology and chemistry experience working in the food industry for 15 years. To fit in with a busy family life, she currently works part-time from home in the UK. She is responsible for determining whether new submissions meet the requirements of the journal and assigning submissions to editors.



Vivien Burch (UK)





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2015 EuroFIR Internship

Samuel Lane joined EuroFIR in September 2015 on a six-month internship, as our Policy and Communications intern, although the tasks were more far-reaching than implied. He contributed to the revision and development of the EuroFIR website and social media to expand our online community, and worked with Carlos to develop members' service and respond to enquiries from new and current members. He also worked with Sidonie and Menouch on a variety of administrative tasks and event management, specifically the EuroFIR Food Forums 2016 and 2017. Finally, to gain some experience of science publication, Sam assisted Mélanie with Food Chemistry manuscripts, specifically reviewing papers that had been sent back prior to peer-review because they do not comply with the Guide for Authors. Sam completed his Bachelor's in Biology at the University of East Anglia (UK) in 2015. During his studies, he undertook a 10-week research project at the John Innes Centre (Norwich, UK) on the genetics of plant growth-promoting bacteria and their interactions with wheat roots. While at university, he decided to pursue a career in science policy and communications, and aspires to work for an international organisation, such as the European Commission or the United Nations. Currently, Sam is an intern with the European Parliament Information Office in United Kingdom (London, UK).



Samuel Lane (UK)

Membership: Update

The number of requests for a free trial account increased by 60% compared with last year for potential members and by 23% for potential clients. Over the year, we have received more than 300 requests for a trial account. We have also noticed an increase in requests, mainly from individuals and students, compared with last year (2014: 115 requests, 2015: 239 requests). As consequence, the number of Individual Members is increasing in comparison with other years.

EuroFIR is focusing progressively on the benefits provided for this type of members and how to provide the products and services for this group. We understand these members have different needs compared with organisational members and with 20 new Individual Members joining this year these members (29) now form a significant minority across the association. This increase is the result of a lower annual fee as well as improved benefit packages.

Over 2015, we received more than 50 applications from organisations interested on a trial account.

Of these contacts, eight joined us in 2015 including universities, research institutes and SMEs or other types of companies, and we are pleased to welcome them again:

- Health&, DE
- Instituto de Investigación Sanitaria La Fe, ES
- MRC Human Nutrition Research, UK
- MS Nutrition, FR
- National R&D Institute for Food Bioresources – IBA, RO
- SAFOODS (Biostatistics) Medical Research, SA
- Uzhhorod National University Medical Faculty, UA
- V.MANE Fils SA, FR



Table 1: Summary of Membership Status

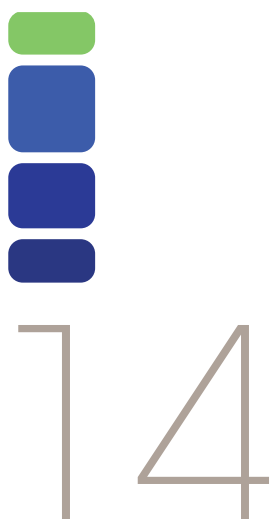
Membership Category	2013	2014	2015	2016
Full Members	33	32	28	30
Compiler	22	20	20	22
Non-compiler	11	12	8	8
Associate Members*	1	4	4	3
Ordinary Members (TOTAL)	39	42	58	88
Organisations	14	23	30	35
individuals & Students	25	19	28	53
Honorary Members	65**	79**	105**+	93**+
TOTAL MEMBERS	138***	157***	195***	214***

* Only for new national FCDB compiler organisations and discontinued for non-compilers from 2013

** including BACCHUS (16), PRECIOUS (6), ODIN (25), and QualIFY (12) (end 2015)

+ from 2015: RICHFIELDS (16) & REFRESH (26)

*** including Honorary Members



Membership Benefits

EuroFIR AISBL is the only independent food composition resource in Europe, bringing together food composition datasets from 26 EU Member States, Canada and the US – at a single point of entry. We are recognised as independent resource, promoting trust throughout a proven network, facilitating access and cooperation amongst national food composition database compiler organisations and other users including the food industry, research, education and policy-makers.

EuroFIR AISBL provides Members with:

- Access to harmonised and documented food information
- Innovative software tools
- Best practice & support
- eLearning modules & training
- Networking/ representation and the opportunity to take part in pre-competitive R&D projects
- Standardised vocabularies

Some of the exclusive benefits for our Members are:

- Use of food composition data provided by EuroFIR AISBL
- EuroFIR FoodEXplorer
- EuroFIR FoodBasket
- EuroFIR eBASIS
- EuroFIR e-learning modules
- EuroFIR repository services
- EuroFIR thesauri

Table 2. Revised membership packages

Benefits	Full Members	Ordinary Organisation	Ordinary Individuals & students
Voting rights (As per AoA)	Yes	Yes (see Note a)	
Technical Working Groups	Yes	Yes	By invitation only
FoodCASE & OPEN User Groups	Yes	Yes*	
Newsletter, eBooks ^b , other publications & access to members' pages	Yes	Yes	Yes
Training, bespoke or other	Yes	Yes/Discounted	Discounted
Consultancy & facilitation (bespoke)	Yes	Yes	
Opportunity to participate in EU-funded projects	Yes	Yes	
Two complimentary training per year and/or reduced fees	Yes	Yes (Reduced Fees)	
Access to (i) eBASIS and (ii) ePlantLIBRA	Yes	(i) By request (ii) Via membership/pay-for-view	
Data use rights	Yes	For SMEs	-
eLearning	Yes	Yes	Yes

^a Approved by GA 2013 but excluding voting on financial and resolution items

^b Each existing/new member can choose one e-book for free

* basic programme plus priority for developing new modules (free is shared, cost if exclusive)

In 2015, new benefits included:

ePlantLIBRA is a comprehensive database containing quality-assured information on the composition, adverse effects, potential benefits and contaminants of botanicals. It can help users understand established and new botanicals, and identify potential beneficial effects and risks in the context of product development, dossier preparation or safety assessment.

ePlantLIBRA was developed based on three pre-existing databases; eBASIS (ebasis.eurofir.eu), MoniQA's contaminants database (www.moniqa.eu), and HorizonScan (www.horizon-scan.com), and has a user-friendly and flexible interface designed to make searching, extracting and exporting data intuitive.

For more information visit:
www.eurofir.org/PlantLIBRA

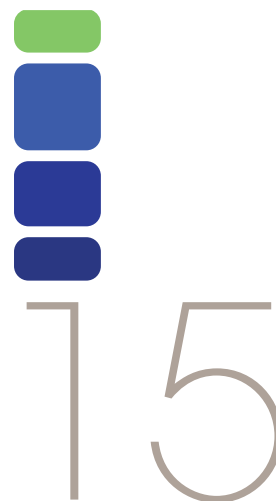
If you would like to access ePlantLIBRA, please contact:
secretariat@eurofir.org

Members' Lounge is a new service for EuroFIR Members where they can book a telephone or Skype call with a member of staff to discuss topics related to membership benefits, products and services. EuroFIR is committed to a closer relationship with Members and potential members and, for this reason, we have created this service as an alternative to email, which is not ideal for the kinds of issues members encounter.

For more information visit:
<http://bit.ly/1UG7d4>

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





Research & Technology

Food-based solutions for optimal vitamin D nutrition and health through the life cycle (ODiN),

EuroFIR is developing a specialised food composition database with the best quality data values available for vitamin D in foods across Europe, which is being used to determine dietary exposure to vitamin D in European populations. ODiN will provide evidence 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 will measure the distribution of circulating 25OHD and describe the prevalence of vitamin D deficiency amongst Europeans. In parallel, EuroFIR is responsible for estimation of dietary exposure to vitamin D in European populations. 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 first report on specialised vitamin D dataset was submitted to the European Commission in July 2014. The second consortium meeting was held from 17-20th February 2015, hosted by the University of Helsinki (FI), and was attended by more than 70 ODiN researchers from research institutes across Europe and the United States.

For more information visit:
www.odin-vitd.eu

The European Commission-sponsored research, **Integrated Approaches to Food Allergen and Allergy Risk Management (iFAAM)**, will produce a standardised management process for companies involved in food manufacturing. It will also develop tools designed to enforce regulations and produce evidence-based knowledge to inform new health advice on nutrition for pregnant women, babies and those with food allergies. One objective of iFAAM is to assess the influence of maternal and infant feeding practices on patterns and prevalence of allergies across Europe. Together with University College Cork (IE), EuroFIR is elucidating the maternal diet and early infant feeding collected by EuroPrevall and the Cork BASELINE birth cohorts. This dietary information has been consolidated into standardised datasets using LanguaL that characterise food consumption during (a) pregnancy and (b) the first 12 months of life, which will be used to understand more about the role of early life nutrition (beneficial and risk-related) in food allergy amongst children.

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



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

PREventive Care Infrastructure based On Ubiquitous Sensing

(PRECIOUS) will provide a 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 to promoting change and encouraging healthy conduct. Unlike other projects, PRECIOUS is focussing on measurable impact on user behaviour and, thus, cost saving in the public health sector as well as improved quality-of-life. EuroFIR is supporting PRECIOUS with food composition data as well as food descriptions. This information is being provided via the EuroFIR Web services. During 2015, Carlos Ramos represented PRECIOUS at events as diverse as the Digital Health and Care Congress 2015, the 9th EFAD Conference and MoniQA's 5th International Conference.

For more information visit:
www.thepreciousproject.eu



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

(BACCHUS) aims to develop tools and resources facilitating the generation of robust and exploitable scientific evidence, which can 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, have been 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 will deliver tools, processes, scientific results and best practice guidelines, which will be made publically available and support future health claims. Outcomes will be disseminated broadly within the SME food and retail community as well as traditional scientific routes. Together with IFR UK, UCC (IE) and CSIC-CEBAS (ES), EuroFIR AISBL is extending eBASIS to include additional bioactive compounds, such as peptides and individual polyphenols. We are also involved in dissemination and stakeholder engagement.

For more information visit:
www.bacchus-fp7.eu





Total Diet Study Exposure (TDS-Exposure) has 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. Project 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 have also been established. EuroFIR AISBL has led training for the beneficiaries and EU Member States without TDS, and supported dissemination activities, including development and the management of the project website, and participated in the evaluation of existing food identification and classification systems and future needs for food identification, description and classification.

For more information visit:
www.tds-exposure.eu

Quantify Life - Feed Yourself (QuaLiFY) aimed to valorise results from preceding and on-going EU-funded projects in the area of nutrition and health focusing on the opportunities and challenges presented by personalised nutrition. Within QuaLiFY, EuroFIR AISBL has 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 has been 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, which offers a digital information platform providing access to data and knowledge rules as a supporting tool for creating marketable personalised nutrition services as well as research. QuaLiFY will finish on 31st December 2015.

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



QuaLiFY
www.qualify-fp7.eu

tds ► exposure



PD Manager has a variety of objectives that aim to build and evaluate an innovative, mhealth, patient-centric, ecosystem for management of Parkinson's disease. EuroFIR AISBL is a subcontractor for the Jozsef Stefan Institute (JSI) for the optimisation of nutrition for individuals with Parkinson's disease. EuroFIR will be involved in the nutritional aspects of field labs and provide food composition data for brand foods, recipes and dietary country-specific recommendations including Italy and Greece. A mobile app with evidence-based dietary support for those with Parkinson's disease will be developed for use in Slovenia, Italy and Greece. EuroFIR AISBL will also support further development of the Open Platform for Clinical Nutrition to which the mobile app will be linked.

There is growing interest in consumer health as related to food, behaviour and lifestyle determinants. Data are, however, fragmented, key information is lacking, and the resulting knowledge gap prohibits policy-makers and companies from making 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 in producing a scientifically reliable, technically sound, and socio-legally robust evidence base, which enables scientists to efficiently collect, unlock, connect and share research data of EU-citizens. EuroFIR is leading Work Package 3 – Stakeholder Interaction, and is responsible for establishing a vibrant and active Stakeholder Platform to engage with the project through a series of workshops, the outcomes of which will help guide the design of the RI Consumer Data Platform. 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. EuroFIR will be working closely with IFR (UK), EUFIC (BE), University of Surrey (UK) and Wageningen University (NL) as well as other beneficiaries of the project.

Resource Efficient Food and Drink for the Entire Supply Chain

(REFRESH) is a Research and Innovation Action funded for four years (July 2015 to June 2018) through the European Commission's Horizon 2020 Programme.

Coordinated by Wageningen UR, Food & Biobased Research (NL), REFRESH involves 26 academic and industrial beneficiaries, representing 19 countries, which are engaged in the common aim of reducing food waste. More specifically, REFRESH aims to contribute significantly towards reduction of food waste across the EU by 30% before 2025, which amounts to between 25-40 million tonnes of food, and maximise the added value from unavoidable food waste and packaging materials. EuroFIR AISBL is most involved with Work Package (WP)6 – Valorisation of waste streams and co-products – and working includes identifying key waste streams that have significant environmental impacts to develop the most effective approaches to reduce waste, and to exploit EU data to develop a database that will provide users with ready access to the biochemical composition of agri-food chain waste streams. EuroFIR is also contributing to WP7 communication and dissemination, and WP3 helping to develop recommendations for improving the food waste policy framework.





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Commercial Projects

For software developers providing software and tools to work with nutritional information on food, high quality and official food composition data are essential to underpin these products. Ultimately the outputs of the product will only be as good as the data used by the software. Many recipe, diet or menu planning software tools are based in a particular country and so use the national food composition data from that country. However, for any particular country's dataset it is likely that there will be some products that are not included, for which data is out of date, or that some nutritional values may be missing. In addition, with an increasingly global food supply, it might be that those using food composition-based software are looking for information on products outside their country. For this reason, one of the benefit of using the EuroFIR standardised food composition data is that it includes the most up-to-date, officially-recognised data from across Europe and beyond.

EuroFIR facilitates and improves the use of food composition data from national food composition databases (FCDBs) that are members of the association for commercial use.

Examples of commercial use include:

- Development of software for implementation into mobile devices or Smart phones, video games (e.g. in the field of nutrition education) or for health advisors (e.g. for diabetics), as well as for the implementation of the software in kitchen and sport appliances (e.g. scales)
- Implementation in systems that can be accessed by a very large number of users from a wide range of sectors, for instance web portals, intranets and large-scale catering establishments

During 2015 more than 50 companies contacted EuroFIR AISBL, the vast majority of which were software developers in the areas of mobile applications for smartphones or web-services. We signed five new commercial license agreements for development of software using food composition information. Currently, EuroFIR is working actively with 10 clients and, whilst most, are from Europe, we also have clients in the USA and Asia.



Training

In the absence of funding for training, EuroFIR AISBL has sought to develop a portfolio 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 training activities, and these are promoted via the website and newsletters.

Managing TDS data with FoodCASE and exporting TDS data for exposure assessment

(13th February 2015, ETH Zurich, CH) helped likely users of FoodCase-Risk to become more familiar with FoodCase and export of data to MCRA for risk assessment.

Food composition for nutrient and exposure assessment

(23rd March 2015, Science 14 Atrium, Brussels, BE)

- Identification of substances and populations, and selection of foods, for total diet and food composition studies, and the differences between these types of studies
- Understanding the differences between LanguaL and FoodEx, and how to use these systems and FoodCase in TDS or food composition studies
- Quality and certainty of results

Advanced users of FoodCASE

(27th March 2015, Science 14 Atrium, Brussels, BE) provided support for FoodCase users to develop their skills, particularly in searching for information, understanding workflows and functionalities, and new references, foods and values (incl. duplicate and borrow function).

Introduction to total diet studies for assessing exposure

(5-10th July 2015, EVIRA, FI)

The objectives of the TDS-Exposure Summer Schools were to introduce to TDS generally, dietary exposure to contaminants, and:

- Explore scientific and technical knowledge underpinning TDS for exposure assessment
- Provide insight into methods and approaches, and quality of data
- Enable delegates to apply this knowledge to their expert field (e.g. public health, food research, risk assessment).



TDS-Exposure Summer School 2015 (FI)



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Dissemination

EuroFIR Food Forum 2015

(23rd-26th March 2015, Brussels, BE)

In 2015, and with help from many of our members, EuroFIR focused on food composition and exposure assessment, supporting TDS-Exposure and exploring how compilers and researchers can best use FoodCASE. The EuroFIR Annual Symposium, an opportunity to network, and catch up with members and others from all over the world, explored the state-of-the-art and plans for a food and health research infrastructure in Europe, based on the activities of several EU-funded projects, networks and commercial platforms including PRECIOUS and QualIFY.

For more information visit:
www.eurofir.org/?p=3919

Presentations (Members only) at:
www.eurofir.org/?p=4724

■ *The EuroFIR Food Forum provides networking, training and opportunities (e.g. face-to-face meetings) for members, and update stakeholders including members on areas of particular interest, such as development of a European food and health research infrastructure (2015) and health claims and food labelling regulations in the European Union (2016).*

EuroFIR AISBL - International & European Associations Congress

(5th-7th May 2015, Lausanne, CH)

Carlos Ramos (Research & Business Development Manager) gave an oral presentation on "Growing a small association from funding to new members", and presented our strategy for a sustainable funding-led association. The congress brought together 207 representatives from a variety of associations as well as 130 consultants, advisors and suppliers, and was a great opportunity to learn from other associations and share best practice.

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

■ *The International and European Associations Congress 2015 provided EuroFIR AISBL with a unique opportunity to explore best practices, share knowledge and network with peers who are committed to improving their organisation*

EuroDISH Final Conference, EXPO Milan (15th May 2015, Milan, IT)

The EuroDISH final conference (Proposal for a food and health research infrastructure in Europe) was an opportunity to demonstrate how the project findings relate to societal and scientific challenges in the food and health domain, and other research infrastructures.

The conference programme is available at: <http://bit.ly/1KNvD9d>

Outcomes and presentations at:
www.eurodish.eu

■ *EuroFIR was involved in several work packages, including research and dissemination activities, and outputs are relevant to RICHFIELDS and the need for a European food and health research infrastructure on the EFSRI roadmap.*



General Assembly 2015

Digital Health and Care Congress (16-17th June 2015, London UK)

Carlos Ramos presented PRECIOUS at the Digital Health and Care Congress (Enabling patient-centred care through information and technology), which was organised by the King's Fund (www.kingsfund.org.uk) and explored the latest approaches, technologies and research emerging from the world of digital health.

More information at:
<http://bit.ly/1JO1nqy>

■ *The congress explored how the innovative use of information and technology is supporting improvements in health and social care services and, by presenting PRECIOUS, EuroFIR has ensured we and other initiatives derived from EU-funding are recognised as contributing to improved services for patients and citizens.*

MoniQA 5th International Conference (Food and health - risks and benefits on innovative technologies for food quality and safety management) (16-18th September 2015, Porto, PT)

In a session focusing on personalised nutrition, food and health infrastructure and minor nutritional components, chaired by Paul Finglas (EuroFIR AISBL, BE and IFR, UK) and Isabel Ferreira (Polytechnic Institute of Braganca, PT), Karin Zimmermann (Wageningen University, NL) gave a presentation describing the proposed DISH research infrastructure (Advancing food and health research in Europe - Building a research infrastructure on food related to nutrition and health) whilst Siân Astley and Carlos Ramos (EuroFIR AISBL, BE) presented 'QualiFY: Using scientifically credible data to underpin connected health' and 'The development of a preventive care infrastructure based on ubiquitous sensing: The PRECIOUS project', respectively. Paul Finglas also described EuroFIR data and tools supporting dietary monitoring and food labelling.

■ *EuroFIR has been involved in a variety of activities in PRECIOUS and QualiFY, including research and dissemination. These presentations demonstrated not only the relevance of these efforts, but also raised EuroFIR's profile amongst stakeholders including potential users.*

15th International Nutrition and Diagnostic Conference (5-8th October 2015 - Prague, CZ)

Marie Macháčková presented the 'Significance of food composition databases for nutrition agendas' at the 15th International Nutrition and Diagnostic Conference. Her poster included reference to Williamson et al. (2006) 'EuroFIR Synthesis Report No 2 The Different Uses of Food Composition Databases' (pp 5) and FoodExplorer, highlighting the importance of food composition tables in diet and health research.

9th EFAD Conference (23rd-24th October 2015, Amsterdam, NL)

Carlos Ramos was at 9th European Federation of the Associations of Dietitians (EFAD) Conference to present PRECIOUS and QualiFY.

The conference gathered together more than 350 participants, mostly dietitians, from around Europe and launched the 'EFAD European Dietitians' Action Plan'.

For more information visit:
www.efad.org

■ *The 9th EFAD Conference provided EuroFIR AISBL with an opportunity to raise awareness of the Association and its activities with a significant group of stakeholders as well as promoting membership amongst them.*





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A harmonised approach to European total diet studies

(8th October 2015, Brussels, BE)

Following an earlier introduction to TDS-Exposure activities (February 2014), this workshop presented the final outputs of TDS-Exposure, in particular harmonised method for choosing substances of interest and populations of consumers, food sampling including food products collection, food preparation, composite formation, and chemical analysis.

Paul Finglas and Luísa Oliveir (INSA) presented the quality framework and network of European TDS Centres. FoodCase-Risk (Karl Presser, ETHZ and Premotec GmbH) and MCRA (Jacob van Klaveren, RIVM) were presented as examples of tools supporting data collection and exposure assessment. Issues related to variation and trends in TDS data and the examples from the pilot TDS studies in selected countries were also discussed.

For more information visit:
<http://bit.ly/1QX8VgX>

■ EuroFIR has contributed to a variety of activities in TDS-Exposure, including training and dissemination, and will be responsible for key aspects of the sustainability plan. Participation in this stakeholders' meeting highlighted not only these activities, but also raised awareness of the Association amongst stakeholders including potential users.

Icelandic Food Day

(15th October 2015, Reykjavik, IS)

Food law establishes the rights of consumers to safe food, and accurate and honest information. In the European Union and elsewhere globally, labelling provides comprehensive information about the content and composition of food products and helps consumers to make more informed choices, but where does this information come from and how reliable is it?

Siân Astley presented 'Tomatoes: Surprisingly difficult to describe', exploring the development, maintenance and uses of food composition information since its inception in the early 20th century with an audience of Icelandic dietitians, nutritionist and food researchers.

■ Participation provided EuroFIR AISBL with an opportunity to discuss strategies for ensuring the sustainability of food composition information, and raise awareness of the continued importance of food composition tables, with local food researchers and dietitians.



Nutritional Genomics and the Freelance Registered Dietician

(23rd October 2015, London, UK)

Siân Astley presented 'Connected health: Personalised diet and healthy living in practice' to an audience of freelance dietitians during an interactive training day. This day aimed to provide up-to-date technical information as well as key developments in the area of nutritional genomics and personalised nutrition. Other speakers included Dr Giles Yeo (Director of Genomics & Transcriptomics, University of Cambridge, UK), Colleen Fogarty-Draper (Nutrition & Metabolic Health Unit Nestlé Institute of Health Sciences, CH), Mariëtte Abrahams (Nutrition Business Consultant & Freelance RD, UK), Sowmiya Moorthie (Public Health Genomics UK), Naomi Johnson (Assistant Science Manager, Yakult UK) and Chris Moore Managing Director (Nordic Laboratories EU, UK).

■ *The event provided EuroFIR AISBL with an opportunity to raise awareness of high quality, validated national food composition data and the potential for exploitation to benefit individuals amongst UK freelance dietitians.*

12th European Nutrition Conference

(20th-23rd October 2015, Berlin DE)

Four years after the last conference in Madrid (ES), Berlin (DE) hosted the 2015 'Federation of European Nutrition Societies' (FENS) European Nutrition Conference, bringing together researchers, the food industry and students from all over the world. The theme of the conference was 'Nutrition and health throughout life-cycle - Science for the European consumer'.

One of the 'Nutrition, public health, chronic diseases' sessions was dedicated to QuaLiFY. Paul Finglas discussed science-to-service for personalised nutrition; Ben van Ommen (TNO, NL) illustrated this further based on his own experience. Paul Finglas also spoke about the use of harmonised data and knowledge rules to deliver personalised nutrition services.

Barbara Koroušić Seljak discussed how to connect to, and make use of, the QuaLiFY Server Platform (Quisper), and Jo Goosens closed the session with a talk about current and future scenarios for personalised nutrition services.

RICHFIELDS was also presented (Food quality, food safety, sustainability, consumer, behaviour and policy) during a session on food innovations, chaired by Paul Finglas; Krijn Poppe (LEI, NL) discussed novel food and health infrastructures in Europe.

Read the Conference report at:
www.eurofir.org/?p=5796

■ *This conference provided EuroFIR with an opportunity to raise awareness amongst food and nutrition researchers of the importance of high quality, validated national food composition data (EuroFIR), enhance understanding of the value of food composition data in healthy dietary choices (QuaLiFY), and the potential for collecting (RICHFIELDS) and exploiting food information (Quisper).*



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11th International Food Data Conference Food Composition and Public Health Nutrition (3rd-5th November 2015, Hyderabad, IN)

The official INFOODS International Food Data Conference (IFDC) has been held every two years at different locations around the world since 1993. It is the only major global event, and the largest regular conference, dedicated to food composition with the key aim of linking researchers generating, compiling and using food composition data. "Food Composition and Public Health Nutrition" (11th IFDC) was held at the National Institute of Nutrition (NIN, Hyderabad - IN, 3rd-5th November 2015) and included keynote lectures as well as presentations on food composition and public health nutrition. Paul Finglas gave a presentation about QualiFY, and Carlos Ramos presented new guidelines on how to calculate nutrient content of foods for business operators. Maria Glibetic (IMR, RS) presented the capacity development by applying plans in the Balkan region.

■ Like the 12th European Nutrition Conference, 11th IFDC provided EuroFIR AISBL with an opportunity to raise awareness amongst food and nutrition researchers and other stakeholders of the importance of high quality, validated national food composition data (EuroFIR), enhance understanding of the value of food composition data in healthy dietary choices (QuaLiFY), and the potential for collecting and understanding (PRECIOUS) as well as exploiting food behaviours (Quisper).

11th IDFC Post-Conference Workshop: Application of EuroFIR data and tools in food and nutrition research

(6th November 2015, Hyderabad, IN)

EuroFIR AISBL also organised a post-conference workshop to present EuroFIR food information and tools targeted at those interested in food and nutrition science from Asian and Oceania countries. Carlos Ramos again focussed on food data and tools whilst Karl Presser (ETH, CH) introduced FoodCASE for the management of food composition data and its application in total diet studies, and Maria Glibetic (IMR, RS) presented the role of food data in the Balkan Food Platform for dietary intake assessment in the Western Balkan Countries.

eBook Collection

The EuroFIR AISBL e-book collection is a joint production with national compiler (Member) 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 information 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 personal library of food composition information in Europe. Current publications include:

- Dutch Food Composition Dataset (NEVO) by the National Institute for Public Health and the Environment (RIVM) (Price: €30.25, 180 MB, Languages: Dutch and English)
- 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)
- 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)



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Website

Our website continues to be the first place members and others visit for food information and, during 2015, we have continued to improve the content and functionality. On average, we receive 4500 (ca. 30% increase) hits each month, the majority of which are new to the site (3368 unique IP addresses, 11 986 pages).

We have also increased our efforts with the Members' Area. Members have access to all online tools using a single login. We are also working to eliminate dead links and remove out-of-date information whilst ensuring partners have access to project information

Website changes in 2015 include:

- Archived obsolete information and/ or redundant pages (74 pages in 2015)
- Dedicated page for EuroFIR Technical Working Groups in the Members' area:
www.eurofir.org/?page_id=118
- Enhanced public news section - 15 articles have been posted this year, compared with five last year, including policy, research and events news on food, health and research
- New microsite to promote EuroFIR Food Forum 2016, providing essential information including the programme, venue and abstract submission for a poster competition with the aim of increasing the visibility of this annual event:
www.eurofir.org/foodforum2016
- New page presenting 31 national food composition databases with updated links:
www.eurofir.org/?page_id=5581

- Online support - more EuroFIR staff have been trained to use this facility and, with this tool, visitors can ask questions directly about our products and services, such as FoodExplorer or FoodBasket, and membership including free trials. This tool is important not only for visitors but also provides insight about potential users' needs.

- Reorganised EU Section that is more accessible with pages for reports, and calls and EU opportunities:
www.eurofir.org/?page_id=3540

- Updated information about EuroFIR Members' benefits, news from EuroFIR Members and EuroFIR e-bulletins (previous communications sent by email):
www.eurofir.org/?page_id=377

In 2016, we will continue to:

- Remove or replace obsolete information or redundant pages
- Enhance presentation and access to EuroFIR tools
- Improve usability of the Members' area, and update datasets



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Stakeholder Engagement and Lobbying

We have renewed our registration with the European Union Transparency Register, demonstrating our commitment to openness, communication, and accountability. Information about European Union and European Commission conferences, meetings and workshops have been uploaded to the EU section of our website. This helps members understand the business environment in which we are working and how we are working to represent them at the European level. We also subscribe to European bulletins to ensure members can be kept as up-to-date as possible about any opportunities related to food and health at the EU level.

Tender for the call SANTE/2014/E4/020 (September 2015)

In September 2015, EuroFIR AISBL together with the Institute of Food Research (Coordinator, IFR, UK), Jožef Stefan Institute (JSI, SI), Hylobates Consulting SPRL (IT) and the Nutrition Institute (NUTRIS, SI) submitted a tender for SANTE/2014/E4/020 concerning the collection of complete data from EU and Member States food labelling legislation for certain foods and their transfer to an EU food labelling information system. If awarded, the contract would have included collection of data related to EU and national mandatory labelling indications for certain categories of foods; keeping data up-to-date over the total duration of the contract; and a proposal for the maintenance and update of the food information system, based on the experience gained throughout the execution of the contract and an estimate as to the annual cost related to such maintenance.

Workshop for the European Parliament Committee on the Environment, Public Health and Food Safety (November 2015)

In November 2015, EuroFIR AISBL submitted an offer to organise a workshop on "Food Contact Materials – How to ensure food safety and technological innovation in the future" at the European Parliament with ENVI Committee. The purpose of the workshop was to provide information and advice for ENVI Committee Members before a new Directive, harmonising food contact materials legislation across the Member States, is published.

8th Forum for the Future of Agriculture (31st March 2015, Brussels, BE)

This conference focused on 'The UN Sustainable Development Goals: A new momentum for European agriculture'. In depth discussions were held on food security, environment, innovation and trade.

For more information visit www.forumforagriculture.com



European Innovation Partnership on Active and Healthy Ageing Summit

(9th-10th March 2015, Brussels, BE)

More than 1400 leaders from government, civil society, investment and finance, industry and academia discussed how Europe could transform demographic changes into opportunities for economic growth and social development. The European Commission, in collaboration with the Active and Assisted Living (AAL) Programme, AGE Platform Europe, the European Connected Health Alliance (ECHAlliance) and Knowledge for Innovation (K4I), organised the event.

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

Science Meets Parliament

(15th September 2015, Brussels, BE)

This event, organised by the European Parliament and the Joint Research Centre, discussed ways to build better connections between scientists and policy-makers. It also featured a discussion on the new Scientific Advisory Mechanism, which has replaced the EU Scientific Advisor as the independent body for science advice to the EU.

For more information visit:
www.eurofir.org/?p=5696

Kellen Social Media Impact Study for Associations Event

(30th September 2015, Brussels, BE)

This meeting provided associations with information about best practices for social media and how to use social media more effectively. We are using some of the advice to develop a stronger and more appropriate social media presence

Standing Committee on Agricultural Research Foresight Conference

(8th October, Brussels, BE)

This conference was hosted at the European Commission with representatives from across the bio-economy sector, including food chain, agriculture, fisheries, forestry and energy. The programme focused on findings from the 4th SCAR Foresight Report on the bio-economy, which outlines different scenarios that could become reality depending on how we manage the supply chain.

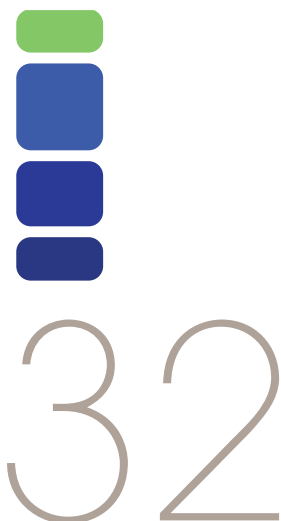
For more information visit:
www.eurofir.org/?p=5700

Association Leadership Academy session on Media Relations for Associations

(13th October, Brussels, BE)

Gareth Harding, a journalist for Clear Europe, led this roundtable discussion and the session focused on how to best engage with the media by taking into consideration their limitations and included ways that associations might improve communications strategies.





FoodComp & Technical Working and FoodCase User Groups

FoodCase User Group

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

The FoodCASE User Group met formally once during 2015. Terms of Reference for the User Group were discussed and approved, and it was decided that all FoodCASE users should be EuroFIR Members and, therefore, also FoodCASE user group members. Future joint developments amongst users were discussed, and it was agreed that Premotec GmbH will analyse users requests (under contract) but, when common features are identified, the resulting costs will be shared among FoodCASE users. Discussions have also been initiated via the LinkedIn FoodCASE User Group, participation in which is by invitation only.

Two new FoodCASE modules were implemented during 2015: food consumption and total diet studies (TDS), and three datasets covering food composition, consumption and TDS were linked together. Some FoodCASE users were involved in these projects, and participated actively in the functional specifications and subsequent testing. In addition, two FoodCASE websites were created; the challenge has been to implement customised websites to the standard version of FoodCASE. However, lessons learned from these will be useful for EuroFIR and other FoodCASE users.

Also, improvements in the food compilation process were implemented in cooperation with users, e.g. addition of fatty acid patterns that can be converted to user defined units. Users also started discussions about, for example, how special features (e.g. monosaccharide equivalents [MSE] and retinol equivalents [RE]) should be handled, how missing values should be processed during recipe calculations, and if the component

in the EuroFIR group 'food properties and measures' are nutrients or not.

A workshop at the EuroFIR Symposium 2015 was organised to promote FoodCASE amongst interested parties, and FoodCASE was also presented at the 11th IFDC (IN) and the subsequent EuroFIR workshop. Some organisations have requested further information.

Information for members:
www.eurofir.org/?page_id=4955

FoodComp & Technical WG

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

Following the General Assembly in March 2015, it was agreed the FoodComp and Technical Working Groups would merged under the coordination of Susanne Westenbrink (RIVM, NL), Mark Roe (IFR, UK) and Barbara Koroušič Seljak (JSI, SI). The main aims of the group are to address topics that are relevant for compilers and users of food composition databases, at the national and international levels, continue standardising data, and seamless development and management of all EuroFIR ICT systems. Discussions amongst the members of this combined Working Group are coordinated through the LinkedIn EuroFIR FoodComp Group, which has 79 members and nine on-going discussions.

The main topics for discussion have been around the use of EuroFIR thesauri, value documentation, and updating of datasets, which is currently underway for several national datasets and has identified some technical issues that are being resolved.

Members are working with Agnes Kadvan to review and improve functionality of the FoodExplorer tool, Marie Macháčková (UZEI) – who has taken responsibility for management of EuroFIR thesauri – and the FoodCASE User Group. Significant improvements have been identified and the new version of the tool will be available in Spring 2016. Problems with importing data into FoodCASE have been identified and possible solutions have been discussed. Most relate to compilers working with older datasets and data management tools, which are not fully compatible with the EuroFIR technical annex. Guidelines to help improve the efficiency of value documentation, by identifying priorities where resources are limited, will also be published later this year.

Esther Infanger (formerly SSN, now Federal Food Safety and Veterinary Office, CH) is leading the EuroFIR value documentation sub-group, which aims to support EuroFIR members in the preparation of documentation through:

- Guidelines for value documentation including:
 - a. (Quick) Check lists for mandatory fields
 - b. Short explanations for each field (definition, when to use, when not to use etc.)
 - c. Practical tips for different types of values, references, management systems, etc.
- Training material (e.g. FoodComp Course, EuroFIR Forum etc.)
- Glossary and definitions
- Guidelines on value documentation (online)
- Collecting ideas for updating the EuroFIR thesauri

In conjunction with this WG, UZEI has prepared EuroFIR recipe calculation guidelines for food business operators needing to calculate the content for nutrition declarations, according to the Regulation (EU) No 1169/2011 on the provision of food information to consumers. The guidelines are based on a harmonised procedure for recipe calculation, as recommended by EuroFIR, and has been published on the EuroFIR website as well as being applied by food business operators in the Czech Republic.

JSI is leading development of the Quisper Server Platform, which is an application programme interface (API) management system providing easy access to scientifically validated data and knowledge rules for personalised dietary advice. As part of this, harmonised webservice for accessing EuroFIR food composition data and dietary reference values DRVs for 10 European countries/regions were set up and new information on portion sizes was also collected, which will be provided in the near future.

Information for members:
www.eurofir.org/?page_id=115

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





Future Plans

The major objectives for the operations plan in 2016 are:

- Continued re-evaluation of membership offerings with aim of increasing membership and commercial income to 25-30% of total turnover within three years (2018-2019)
- Maintenance of EU-funded RTD income, and embedding of EuroFIR in a European food and health research infrastructure
- Improved leadership and provision of high performing secretariat based on key performance indicators (KPIs)
- Increased visibility through delivery of an integrated communications strategy
- Proactive insight and compliance with legal and regulatory requirements*

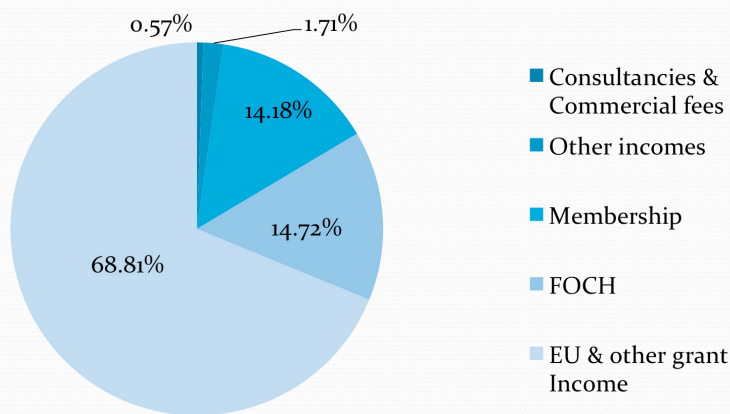
** including any changes arising from the UK position in Europe after June 2016*

Annual Accounts 2015: Summaries

The 2015 income was 694.130,95 EUR whilst expenses were 623.647,26 EUR (subject to approval by the General Assembly, 7th April 2016). When the annual accounts closed on the 31st December 2015, there was a profit before tax of 70.483,69 EUR

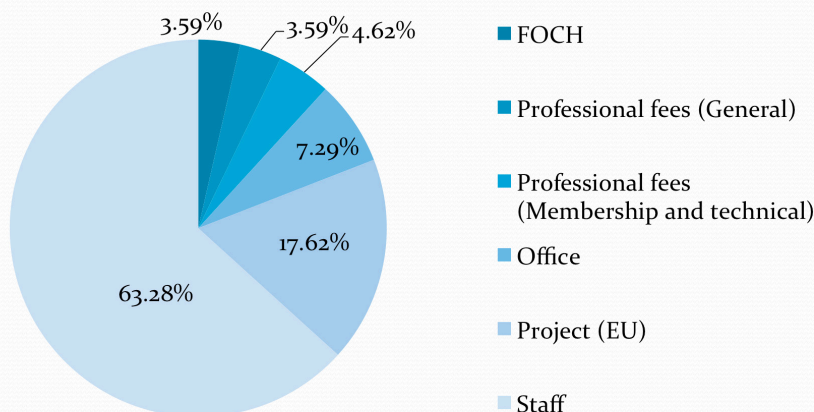


INCOME DISTRIBUTION (%)



Summary of income for 2015
(subject to approval by the General Assembly 2016)

EXPENDITURE DISTRIBUTION (%)



Summary of expenses for 2015
(subject to approval by the General Assembly 2016)

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