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02



WELCOME

Welcome to our 15th Newsletter!

It has been a busy year and, now the summer break is over, we are fully energised to work over the remaining months of 2016. One of our main achievements this year has been further development of the Food Composition and Technical working groups, which have now merged as a single working group operating through LinkedIn and regular conference calls. This working group has been actively working on value documentation as well as on the latest version of the EuroFIR Thesaurus Manager, and some of the results are already available to our members. We are also updating the thesauri website pages, which will be re-launched next month. FoodEXplorer also deserves attention and we have plans to update the tool and the datasets from different countries over the next few of months.

In parallel, I am pleased to announce the release of the EuroFIR Recipe Calculation Guidelines, aimed primarily at food business operators. Implementation of the guidelines started in the Czech Republic, thanks to the efforts of our local member (IAEI), and more recently in Slovakia. I hope to see it implemented in other Member States given the excellent feedback received from different stakeholders.

We have also been very busy with our current EU-funded projects and this summer was no exception. The first RICHFIELDS Stakeholder Platform was held on 2nd June in Brussels with 28 delegates from different food sectors and countries, exploring their needs and ideas to understand and better use consumer-generated data. The following week, BACCHUS hosted a workshop on “Best practice in health claims and human studies underpinning health claims”, also in Brussels (10th June 2016).

We are also very enthusiastic about our most recent food compiler member from New Zealand, Plant & Food Research, which will strengthen our collaboration with countries outside Europe as well as international recognition of our work.

Finally, I want to wish every success to Menouch Solimani in her future work. She has been the Office Manager for EuroFIR since 2010 and we thank her for her dedication and support.

> **Carlos Ramos, Senior Researcher and Research & Business Development Manager**

ASSOCIATION NEWS:

Introduction to new members



www.plantandfood.co.nz

Plant & Food Research is a New Zealand Government-owned Crown Research Institute providing research and development services that aims to add value to fruit, vegetable, cereal, food and marine products. They have more than 900 members of staff, based at 14 sites across New Zealand, as well as in China, Malaysia, the USA and Australia.

Of particular relevance to EuroFIR is their work on food composition. Plant & Food Research maintains the New Zealand food composition database (www.foodcomposition.co.nz) with funding from the New Zealand Ministry of Health. It contains nutrient information about 84 nutrients in 2574 foods, with the majority of these data obtained from analyses performed by accredited laboratories in New Zealand and Australia.

In addition, Plant & Food Research is developing a food and health relationship database to include national and international data about food health claims and the evidence supporting these, including biomarkers used to assess health effects. They also conduct clinical trials for food intervention studies in several areas of health and have state-of-the-art facilities for the analysis of plant and food constituents, particularly phytochemicals.

We welcome Plant & Food Research to EuroFIR and look forward to working with them.

Contact person: Dr Carolyn Lister, carolyn.lister@plantandfood.co.nz

ASSOCIATION NEWS:

from our members and associates

National project on proficiency tests and quality control materials for food analysis

TUBITAK is involved in a national research project "QTEST" under the inter-laboratory comparison program for food laboratories (QYT-GD-2016). The aim is to provide reference materials, and deliver high quality consultancy and training services for food laboratories. TUBITAK is producing and analyze inter-laboratory comparison test samples for cereals (wheat, barley and corn flour).

Details of inter-laboratory comparison program can be found at:

QTEST Programme - <http://bit.ly/2dwm2dC>

Registration - <http://bit.ly/2d9amOK>



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ASSOCIATION NEWS:

Activities for members and stakeholders

Release of EuroFIR Recipe Calculation Guideline – Marie Macháčková (Institute of Agricultural Economics and Information, IAEI, Czech Republic)

The declaration of mandatory nutrients on prepacked foods in the European Union enters into force on 13th December 2016 (Regulation (EU) No 1169/2011). The regulation permits calculation of value for nutrient labelling, as an alternative to chemical analysis. However, neither calculation methods nor rules for the application of retention factors are provided.

EuroFIR AISBL has developed recipe calculation guidelines, aimed primarily at food business operators (food manufacturers, retailers, caterers and other stakeholders) to support them in fulfilling the legal obligation to declare nutritional content, which should contribute to future harmonisation of recipe calculation procedures in Europe.

The guidelines “How to calculate nutrient content of foods: A Guideline for food business operators” are publicly available at <http://bit.ly/2dkscfN>, and organised into two parts: Part I – a general description and Part II - examples using pre-programmed spreadsheet for mandatory and selected supplementary nutrients.

Implementation has started in the Czech Republic where they have been translated into Czech <http://bit.ly/2d7oepN>, and accepted for the purpose of nutrition declaration by the national authorities, the Czech Ministry of Agriculture and the Czech Food Inspection Agencies. The guidelines have also been presented to national food inspectors and local food manufacturers. A process of implementation has started also in Slovakia with translation of the guideline and organisation of a seminar for local stakeholders.

Interest in implementation of the EuroFIR guidelines beyond the European Union has also been registered. The guidelines have been translated into Norwegian and are available on the Norwegian Food Safety Authority website, as guidance for the food industry in Norway <http://bit.ly/2cVQ4Tn>.

In general, since the initial release of the guidelines, EuroFIR has received a positive feedback from stakeholders, which makes this initiative an important activity with a potential for further dissemination and application throughout Europe.

Authors:

Marie Macháčková, Anna Giertlova, Janka Porubská, Carlos Ramos, Paul Finglas & Mark Roe

Marie Macháčková will present the guideline at the 16th International Nutrition & Diagnostics Conference, 3-6 October, Prague, Czech Republic, www.indc.cz



HOW TO CALCULATE NUTRIENT CONTENT OF FOODS

A GUIDELINE FOR FOOD BUSINESS OPERATORS

A step-by-step Guideline for calculating nutrient content for nutrition declaration as indicated in the Regulation (EU) No 1169/2011 on the provision of food information to consumers

Based on recommendations of the European Food Information Resource Association – EuroFIR AISBL

www.eurofir.org



FoodComp & Technical WG – Report of activities, January to July 2016

During early 2016, the focus of the working group was on organising the value documentation workshop at the EuroFIR Food Forum 2016 (7th April 2016, Brussels – BE). With contributions from Esther Infanger (CH), Jayne Ireland (DK), Barbara Koroušić Seljak (SI), Marie Macháčková (CZ), Anders Møller (DK), Marine Oseredczuk (FR), Mark Roe (UK) and Susanne Westenbrink (NL), topics included a definition of value documentation and why is it so important, food composition data at different levels, EuroFIR standards, and the EuroFIR Thesauri as well as mandatory fields in value documentation, how component values might be expressed and how food composition data for FoodExplorer should be provided. Activities included practical exercises as well as the underpinning theory.

Presentations from the workshop are available at <http://bit.ly/2c06jV3>

Marie Macháčková has taken over from Ian Unwin as the EuroFIR Thesauri manager. Together with Anders Møller and Eric Norby, the thesauri manager software and webpages have been updated. There is now a general page presenting the EuroFIR Thesauri, information about access to current and archived thesauri, an updated description of manager, and a number of reports. A page about EuroFIR thesauri specifically describes procedures for submitting and processing of proposals. LinkedIn will be used for discussion about proposals instead of the discussion forum.

At the EuroFIR Food Forum 2016 a meeting of the FoodComp&Techn working group was organized. The minutes can be found at <http://bit.ly/2duiTvW>

In spring 2016, a new version of FoodExplorer was released, including several improvements for data searching and presentation. Members are encouraged to use FoodExplorer to find and compare food composition data across Member States and other countries.

To keep FoodExplorer up to date, new editions of national food composition datasets need to be (value) documented before being uploaded. It is important, therefore, that national compilers continue to work to document their datasets. New datasets have been received from New Zealand and Japan, and work is on-going to prepare these for upload. One of the problems with adding datasets to FoodExplorer is that they do not always comply fully with the required standards. To limit subsequent work, a webtool is planned that will identify problems with the datasets and report errors directly to the national compiler.

There are still some problems with the LinkedIn discussion groups. Discussions can be posted without problems and members get an email message when a new discussion is started, but not when a reaction is posted. This makes it difficult to stay aware of reactions and follow the discussion. Nevertheless, we strongly encourage the use a discussion group to post questions, feedback, new ideas, etc., which helps us progress the work further.

Please take the time to check LinkedIn regularly and engage with the discussions.



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ASSOCIATION NEWS:

from the EuroFIR AISBL Office

>> Leaving the office:



We are sorry to announce that Menouch Solimani, Secretary & Office Manager, will leave EuroFIR AISBL on 14th October 2016.

Menouch joined EuroFIR in January 2010, providing support for the Members, Executive Board and Managing Director, and was responsible for the daily operations of the AISBL, including administration, accountancy & HR.

We want to take this opportunity to thank Menouch for her dedication and contribution to the development of EuroFIR from a EU-funded project to a financially independent non-profit international association. We also wish her every success in her future work – Menouch will join an association also based at MAI in October – and continued happiness with her husband and their two children, Dimitri and Eleni.

ASSOCIATION NEWS:

EU-funded projects - Update

> RICHFIELDS Stakeholders' Platform, Thursday, 2nd June 2016, Brussels - BE

We were 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 partners 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 stakeholder community, and explore their needs and ideas to understand and better use consumer-generated data. EuroFIR is the work package leader for the Stakeholder Interaction (WP3).

Petra Goyens (European Commission, BE) presented some of the issues DG Research & Innovation is discussing with respect to future-proofing our nutrition and food systems, and Karin Zimmermann (LEI Wageningen UR, NL) introduced RICHFIELDS. Before the delegates broke into their assigned groups, Krijn Poppe (LEI Wageningen UR, NL) explained some of the concepts behind the topics for discussion, which included consumers with different needs and perspectives (e.g. type-2 diabetes, life stages, sporty, ethical and health eating).

continued ...



In the first session, participants were asked to consider what types of consumer data are relevant, who is producing these data, what the minimum data requirements might be, what might be possible in two-five years (short-term) or 10 years (long-term) time, and where data exchange taking place now and where it might take place in the future. In the second interactive session, delegates explored the services that might be useful for stakeholders or facilitate high quality research, what services could be useful for the food industry, and those services that might help policy-makers and public health. Monique Raats (University of Surrey, UK) and KwabenaTiti Ofei (Aalborg Universitet, DK) presented feedback from these sessions, which will be included in a report for consideration by Phase 3, which is responsible for design of the proposed Research Infrastructure.

The Stakeholders' Platform is an ideal forum for stakeholders to learn about RICHFIELDS and make contact with researchers improving knowledge about healthy food choices. Its aims is to ensure 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.

If you were not able to attend but would be interested in learning more about RICHFIELDS and its activities, please contact Dr Siân Astley (sa@eurofir.org), visit www.richfields.eu or follow us at [@SciFoodHealth](https://twitter.com/SciFoodHealth) and LinkedIn (www.linkedin.com/groups/7484314).



Best practice in health claims and human studies underpinning health claims
Thursday, 10th June 2016, Brussels - BE

BACCHUS hosted 38 delegates at this final workshop with the aim of exploring requirements for a health claim including design of dietary intervention studies necessary to generate evidence for a positive opinion from EFSA. Participants had the opportunity to find out more about how to submit a health claim dossier and learn the tools BACCHUS has developed to support this.

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

BACCHUS finished on 30th September 2016. More information can be found at www.bacchus-fp7.eu; tools at www.bacchus-fp7.eu/Resources.



Breakout group at workshop, 10/06/2016



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OCTOBER

EUFIC's 2016 Stakeholder Conference, Brussels - BE

Date: 4th October 2016

International Symposium 2016 – Gwangju;

Siân Astley, Food composition, labelling, and health claims

Date: 6th October 2016

FOOD 2030: Research & Innovation for Tomorrow's Nutrition & Food Systems, Brussels - BE

Date: 13th October 2016

iFAAM Consortium Meeting, Rome - IT

Date: 17-18th October 2016

OCTOBER / NOVEMBER

Food Chemistry 40th Anniversary Conference, Amsterdam - NL

Date: 31st October-1st November 2016

DECEMBER

The EuroFIR AISBL Office will be closed Monday 19th December until Monday 2nd January 2017

Food Chemistry Editorial Office will not process submissions from Monday 12th December until Monday 9th January 2017 – please submit your manuscripts after this date

iFAAM Stakeholders Workshop, Winchester - UK

Date: 13-14th December 2016

JANUARY

iFAAM Final Meeting – venue to be confirmed

Date: 23rd-24th January 2017

ECsafeSEAFOOD Final Conference – venue to be confirmed

Date: 26-27th January 2017

FEBRUARY

Towards healthier families in Europe – final event – venue to be confirmed

Date: 9th February

APRIL

EuroFIR Food Forum 2017

Date: 3rd-7th April 2017



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