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> Bi-Annual Newsletter from the  
EuroFIR Association International  
Sans But Lucratif



# EuroFIR AISBL Newsletter

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## › 01: Association News

### Current status of membership benefits

*The Association provides its members with:*

- › Access to harmonised and documented food information (energy and nutrient values);
- › Use of standardised food composition data in software tools;
- › Access to innovative software tools and databases (e.g. critically evaluated data on the content and biological effects of bioactive constituents in plant based foods);
- › E-learning modules and specialised training courses;
- › Valuable references and standardised vocabularies for the handling of food information;
- › Best practice and innovation support Professional development;
- › Networking/representation and the possibility to take part in pre-competitive research and development projects in the food and health field.

- scientific content of their meetings;
- › For users, it gives improved access to scientific results as they are first reported;
- › For EuroFIR AISBL members, it disseminates extra posters published on their web-sites.

Conference posters on PosterBoard become accessible, allowing reported work to form a key part of the scientific literature, available to be cited in further publications. The posters presented at the 9th International Food Data Conference can be published on the EuroFIR PosterBoard. If you have posters relating to food composition work online and would like these to be retrievable through CiteXplore, please contact Ian Unwin (ian@ianunwin.demon.co.uk).

› **The EuroFIR e-learning modules** are now running directly on the EuroFIR website ([www.eurofir.org](http://www.eurofir.org)). Test users can try the demo version online. Members continue having access to the download the full version and will be able to run it on the website soon as well. This function simplifies the access to the modules and allows intermediate storing of results and answers.

› **The re-launch of the Compiler Network** in 2011 follows the goal of sustaining the further development of standards and enhancing the know-how in the field of food information activities within the association.

#### **New** › EuroFIR PosterBoard

The EuroFIR PosterBoard service allows searching of posters alongside other scientific publications using the CiteXplore bibliographic search service, which provides links to the full poster held online as a PDF file by either the conference organiser or the producer of an individual poster.

- › For poster authors, it supports the widespread and long-term availability of their work;
- › For conference organisers, it promotes the



#### *The President's corner*

Dear Member,

In the last Newsletter I said that 2011 will be a crucial year and this will certainly be the case. EuroFIR Nexus has now started and it will substantially support the sustainability of EuroFIR AISBL. Most of you are involved with EuroFIR Nexus, and thereby additionally contribute to the goals of EuroFIR AISBL. I would like to take this opportunity to thank you again on behalf of EuroFIR AISBL for your efforts in the frame of the Nexus Project. In particular, I would also like to give a specific mention and thanks to Anders Møller (DFI) and Irene Mattison (NFA) for their contribution to the Association and regret that they had to step down from the Executive Board. In their replacement, I am delighted to welcome both Anna Karin Lindroos (NFA) and Heikki Pakkala (KTL) as new Board Directors.

We are now in the process of restructuring our IT/tools environment, as well as the website to improve the accessibility, and use of our benefits, are establishing even more contacts with international organizations in order to strengthen EuroFIR AISBL's position as the food information provider of choice, and are getting involved in additional EC projects. This is a truly fascinating time for AISBL and we all are part of it and contribute to its success.

Paolo Colombani  
Chairperson

› EuroFIR AISBL and its members participate in **new EU research projects** ensuring expertise exchange also with experts outside the association, e.g. developing new e-learning modules on “vitamins” in addition to the existing ones and supporting the development of new learning materials for dietitians.

› As announced in the last edition of the newsletter, EuroFIR AISBL seeks for collaboration and brings new tools to its members,

e.g. the food composition data management system **FoodCASE** from the ETH Zurich, in order to help members managing their food information, making this process efficient, accurate and including the use of EuroFIR quality assessment standards.

› EuroFIR AISBL continues supporting **training participation** on a limited basis, e.g. granting full bursaries and discounted attendance for well-attended training courses

and conferences relevant for food information experts. Announcements are available on the website!

› **Registration for the 9th IFDC** in September 2011 in Norwich, UK, is still open!

› **A free test access** to eSearch facility and eBASIS and the download of the e-learning module’s demo version are available for interested users outside the Association. The

## EuroFIR eSearch facility

One of the main benefits for members of the EuroFIR AISBL is access to food information from more than 20 European food composition databases. Members can access these data through the EuroFIR eSearch facility.

The EuroFIR eSearch facility is a meta search engine, which allows the user easy access to food information from the various food composition databases across Europe. The user can select which datasets to search and can search for food names, or can use a LanguaL descriptor or a LanguaL code – the latter requires good knowledge of LanguaL, a multilingual, faceted thesaurus created to describe foods in a systematic manner ([www.langual.org](http://www.langual.org)). The search outcomes can be

compared by food or food component, and can be compared between the different databases. Outputs of the search can also be exported into a spreadsheet, allowing the user to manage the data as required.

As an example, figure 1 shows the result of a search for data on ‘lasagna’, displaying the data available from the eSearch facility from the available databases. Having selected the data of interest, figure 2 shows an example of the composition data available, in this case on fat-soluble vitamins in lasagna. The eSearch facility allows these different values to be compared and contrasted, and those most relevant to the user can be selected.

A major advantage of an application that allows central live access to the various datasets, as opposed to one single database containing data from different datasets, is that any updates done to the national databases are immediately accessible. Therefore, the data that will be accessed through the eSearch facility will always be the most up-to-date. This is particularly relevant considering the fact that the nutrient profiles of some foods, in particular composite dishes, often undergo changes due to reformulations, for example to comply with recent regulations, and therefore food databases will continuously be updated.

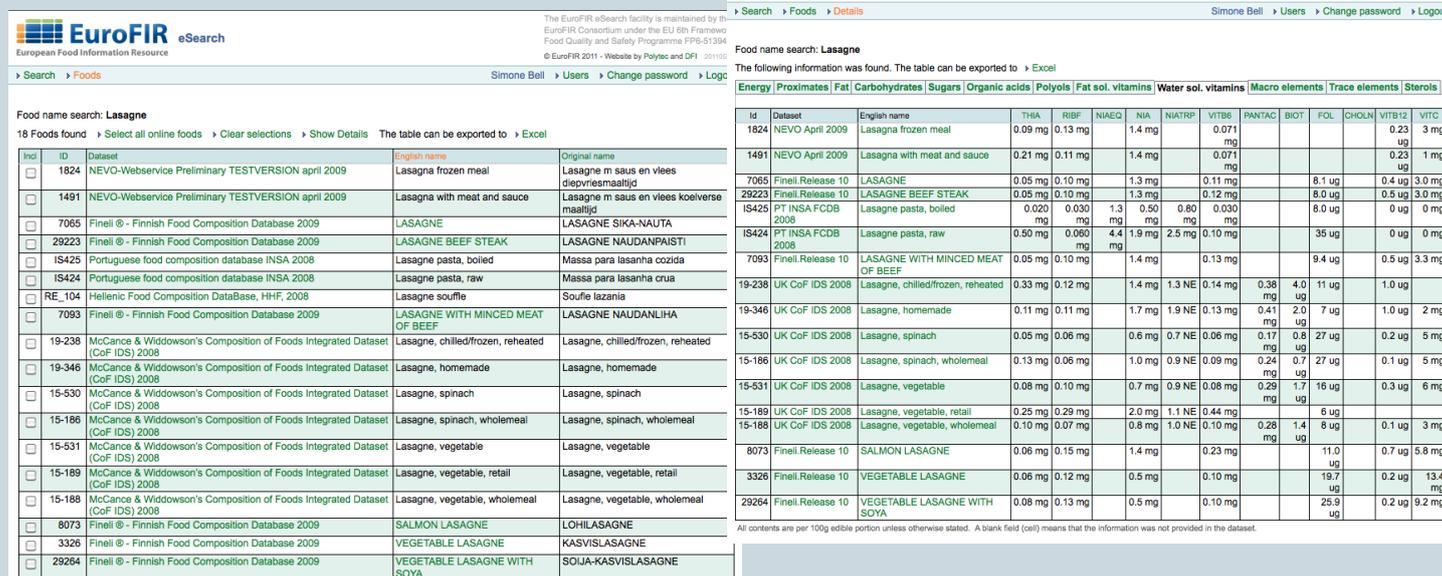


Figure 2

Figure 1

## › 02: Projects

*EuroFIR AISBL is partner in three EC funded projects starting in 2010, one starting in 2011 and probably two more starting in 2012. The project's themes cover EuroFIR-related areas of expertise such as non-nutritive nutrients with putative health benefits, food information and food traceability as well the focus on how to support dietitians in their daily work and Total Diet Studies.*

### EuroFIR NEXUS

The first meeting of the EuroFIR Nexus project took place in the beautiful city of Heidelberg in Germany on 4-5th April.



The main purpose for the meeting was to introduce the project and its overall objectives, and for the various Workpackage and Task Leaders to present and review their work plans.

The second day of the meeting was a joint EuroFIR AISBL General Assembly for the members and the presentation and discussion of the “Integration and Business Development” work in EuroFIR Nexus, as this forms the key part of the Associations’ longer-term sustainability plans.



*Heikki Pakkala (THL, Finland and EuroFIR AISBL director since April 2011), Paul Finglas (IFR, UK), Ian Unwin (IDUFIC, UK).*

For full reports on the EuroFIR Nexus and EuroFIR AISBL’s General Assembly meetings, please see the links:

Web for Nexus project partners: [www.eurofir.org/content/eurofir\\_nexus](http://www.eurofir.org/content/eurofir_nexus)

For AISBL GA results, please go to the members pages and see “meetings and events”.

### PlantLIBRA (Plant food supplements)

The EU FP7 PlantLIBRA project aims to foster the safe use of food supplements containing plants or botanical preparations, by increasing science-based decision-making by regulators and food chain operators. This 4-year project is now in its second year.

In May 2011, the project partners including EuroFIR AISBL (and its four 3rd party organi-

sations: DTU, Polytec, DFI and UCC) and IFR met for the 2nd project meeting in Brasov, Romania and coordinated a training workshop for new database evaluator’s in the systems required to enter data into ePlantLIBRA database.

IFR/EuroFIR AISBL are leading the development of the PlantLIBRA database, which is based on the earlier EuroFIR/Nettox bioactive

databases, and new planned links to the MoniQA database. The extended database (ePlantLIBRA) will include quality-assessed data on composition, beneficial and adverse effects of components of plant food supplements and herbal extracts and also additional information on plants and botanical preparations used for food supplements.

Web: [www.plantlibra.eu](http://www.plantlibra.eu)



*Jenny Plumb (IFR, UK) (left)*



*Cindy Black (UCC, Ireland) (middle) and PlantLIBRA project partners during the training workshop in Brasov.*



*Karin Nørby (DTU, Denmark)*

## RFID-F2F (From Farm to Fork - CIP Pilot actions)

Simone Bell and Paul Finglas attended the 2nd RFID\_F2F project review meeting, which took place at the UPCT pilot site Culmárex on May 13th 2011 in Águilas, Spain.

The meeting started with a visit to the breeding and on growing farms of the Culmárex (<http://www.culmarex.com/en>) offshore platform. Culmárex is the largest producer of seabass and seabream in Spain (8,000 tons of each fish per year). The fish farm houses 24 cages in 53 hectares of sea with 4 million fishes growing.



The second part of the meeting for project partners and 20 invited stakeholders was a visit to the processing plant, where Dr Geoffrey Smart (CEO, Culmárex) introduced the company's history, its current activities and the pilot initiatives.



*Simone Bell (EuroFIR AISBL), Paul Finglas (IFR, UK), project partners and stakeholders.*

Results from the project were presented followed by a demonstration of the technology that will be deployed at the Culmárex fish pilot and other pilots (wine, meat, cheese) to stakeholders, who showed strong interest in the technology and its capabilities.

The pilots demonstrated the potential for high impact, such as services provided to the stakeholders at various steps of the value chain, importance of selected technologies for the value chain integration, application of Privacy Impact Assessment Framework, possible return on investment for RFID, and users acceptance.



*Fish with RFID-tag in the box being prepared for transportation to customers. EuroFIR is delivering food information to be accompanying the food in all pilots until the end consumer.*

The project has strong dissemination and exploitation activities and future sustainability plans are being developed.

Web: [www.rfid-f2f.eu](http://www.rfid-f2f.eu)

## DIETS2 (Thematics Network of Dietetics)

*Improving "Dietitians ensuring education, teaching and professional quality" is a 3-year project (October 2010 to September 2013)*

By engaging the expertise of the DIETS2 Network partners, and through innovative use of Information and Communication Technologies, higher education institutions will enable dietetic students to learn about enquiry based learning, lifelong learning and how to reach new environments to support better nutrition. Then at postgraduate level dietitians will have improved access to courses, work standards and the means to record their progress towards supporting

change in nutritional health. Systematic dissemination and potential exploitation will benefit other healthcare professionals and support strategic goals for European health improvement.

EuroFIR AISBL is contributing to the investigation and development of tools, e.g. menu planner, databases, e-learning modules, which are important for improving how dietitians carry out their activities.

One of the project goals is the improvement of the educational/pedagogic quality and the diversity of dietetic practice placements through the development of a lifelong

learning 'toolkit' leading to enhancement of competences. EuroFIR AISBL is leading in the development of a database of current education provision at 2nd and 3rd cycle and future needs. The new database with a collection of materials used to teach enquiry-based learning should be available to all DIETS2 partners. Additionally, as a project output, the access to a wider group of users can be discussed towards the end of the project period. EuroFIR AISBL will give a talk at the V DIETS conference in October 2011 in Barcelona, Spain.

Web: [www.thematicnetworkdietetics.eu](http://www.thematicnetworkdietetics.eu)

## BaSeFood

BaSeFood (Sustainable exploitation of bioactive components from the Black Sea Area traditional foods) is a collaborative research program funded by the in the Seventh Framework Programme which was launched on April 1st, 2009.

The project is led by Prof Filippo D'Antuono (Univesrity of Bologna, IT) and the consortium includes four EuroFIR AISBL members:

IFR (UK), HHF (Greece), INSA (Portugal) and IMR (Serbia). BaSeFood aims to promote sustainable development and exploitation of Traditional Foods of plant origin containing emerging bioactive compounds with putative health effects in the Black Sea Region (BSR), and builds on concepts and methodologies developed in the previous FP6 projects EuroFIR NoE and TRUEFOOD.

Several talks and posters will be presented at the 9th International Food Data Conference in Norwich in Septemre 2011.

Visit the official project website: <http://www.basefood-fp7.eu/>

To view the latest BaSeFood Newsletters: [http://www.basefood-fp7.eu/dissemination/basefood\\_newsletters](http://www.basefood-fp7.eu/dissemination/basefood_newsletters)

## › 03: European Food Safety Authority (EFSA)

Committed to ensuring that Europe's food is safe



European Food Safety Authority

### Latest on Health Claims

In April 2011, the European Food Safety Authority (EFSA) published its latest batch of scientific opinions on health claims under Article 13.1 of the EU Regulation ((EC) No. 1924/2006). To date, EFSA has published 263 scientific opinions on more than 2,150 'general function' health claims (out of 4,637 health claims submitted to EFSA by the European Commission). It is anticipated that EFSA will complete its evaluation of the 'general function' health claims by the end of June 2011. EFSA's scientific opinions will then be considered by the European Commission and Member States, which will then decide a list of authorised claims.

In addition, the EFSA recently launched three public consultations on draft guidance on the scientific requirements for health claims relating to:

- › Bone, joint and oral health
- › Appetite ratings, weight management and blood glucose concentrations
- › Antioxidants, oxidative damage and cardiovascular health.

The consultation period ends on 31 August 2011 and the guidance documents will be finalised thereafter.

For more information about the EFSA nutrition and health claims process, see: <http://www.efsa.europa.eu/en/nda/ndaclaims.htm>

Looking ahead, accurate and accessible food composition data, such as provided by the EuroFIR eSearch facility, will be essential to support future nutrition and health claims on food products. Manufacturers will need to use food composition data to support any claims made about their products, to demonstrate that the product contains the specific food constituent in the required amount to make the claim.

EuroFIR AISBL  
was there!

## › 04: Past events

### Our staff & members have participated to the following events from January to July 2011 promoting the association

#### January 2011

##### UEAPME Food Forum, Brussels, Belgium

› Simone Bell and Paul Finglas attended UEAPME's Food Forum meeting, the European Association of Craft, Small and Medium-sized Enterprises, on January 27 in Brussels. The meeting was honoured by the presence of Ms Paola Testori Coggi (Director General of the European Commission's DG Health and Consumers, SANCO). Thirty delegates of UEAPME's member associations had the opportunity to discuss with Ms Testori new developments in food legislation including the new food labelling scheme, country of origin labelling, health claims, the news on the hygiene regulation.

In addition, the food forum debated the problem of the food term "defrosted" if only some parts of the foodstuff had been frozen before and salt reduction in foods initiative appointing also that the salt intake is a question of life style.

Simone gave an invited talk on the EuroFIR Food Data Platform as opportunity for SMEs, especially as a source of food composition data for nutritional labelling and recipe calculation procedures.

#### March 2011

##### Ethnic Foods Event, Brussels, Belgium

› The Ethnic Foods Europe hosted over 300 exhibitors, 10 international pavilions and welcomes over 4.000 visitors from 32 countries ranging from Germany to United Kingdom to Czech Republic, France and Italy and Denmark. Dr Santosh Khokhar (University of Leeds) gave an interesting and topical talk on "New information on nutrition composition of ethnic foods in Europe through EuroFIR". Santosh and Simone had the opportunity to talk to exhibitors from the ethnic foods sector and understand more their main interests and concerns covering topics such as food legislation, food labelling, challenges and opportunities in new emerging markets.

#### May 2011

##### Presentation of VIVSAN platform, Murcia, Spain



*José Luis Mendonza Pérez (President of UCAM), José Francisco Parra Martínez (President of CECE Murcia), Simone Bell (EuroFIR AISBL), Sabri Abarkan (VIVSAN Salud)*

› On May 11, prior to the RFID-F2F 2nd review project meeting, Simone Bell gave an invited talk on the importance of accurate food information and the correct use and integration of this information in software tools, at the launch event of the VIVSAN Platform.

VIVSAN is a well developed online tool for children healthy lifestyle, which builds on the collaboration of a strong team of Spanish and German experts and integrates food composition data provided by EuroFIR.

The event took place in the Los Jerónimos Abbey, Campus of the Catholic University of Murcia, Spain.

Web: [www.vivsan.es](http://www.vivsan.es)

#### July 2011

##### Event on opportunities for SMEs and R&D communities, FP7, 2012, calls in KBBE and Health Priorities. Uzhgorod, Ukraine

› Paul Finglas gave an invited talk on "Innovation and Science for Business in Food and Health Sector" at this event and gave examples on how SMEs can benefit from participation in EU-funded projects and some tips for successful consortia building. Prof Brian Mckenna (Coordinator, European Technology Platform Food for Life) and Paul took part in a round-table discussion and brokerage event with the participants. The event was organised by Prof Nadiya Boyko (Uzhgorod National University) on behalf of EU-funded project "Joint Support Office for enhancing Ukraine's integration into the European Research Area" (JSO-ERA) and the National Technology Platform "Agri-Food".



## › 05: Dates

### Our staff & members will be promoting EuroFIR AISBL at the following events

#### September 2011

##### › 9th International Food Data Conference

*Norwich in the UK is looking forward to welcoming the delegates of the 9th International Food Data Conference with the motto: Food Composition and Sustainable Diet*

- › Dates: September 12-13: EuroFIR Nexus project meetings  
September 14-17: Conference days
  - › Venue: NBI Conference Center, Norwich, UK
  - › Registration deadline: August 31
  - › Abstract deadline: March 31
- More Information under: [www.eurofir.org](http://www.eurofir.org)*

#### October 2011

##### › 10th International Graduate Course on the Production and Use of Food Composition Data in Nutrition.

16 - 26 October  
Wageningen, The Netherlands

##### › V DIETS conference

Building a strong evidence-based approach to nutrition and dietetics  
21 and 22 October  
Barcelona, Spain

##### › Food and Function Meeting

25 - 27 October  
Kosice, Slovakia  
[www.foodandfunction.net](http://www.foodandfunction.net)

##### › Information Management for Nutrition and Food Safety, 4th PortFIR Annual Meeting

27 October  
Lisbon, Portugal

#### December 2011

##### › Innovation Convention

Organised by the European Commission  
5 and 6 December  
Brussels, Belgium

#### March 2012

##### › Anuga FoodTec

The international trade fair for food and drink technology  
27 - 30 March  
Cologne, Germany

## › Updates on members publications

The Edited proceedings of the 3rd International EuroFIR Congress in Vienna in 2009 was published in November last year [see EJCN, 64 (3), S1-S134].

Several EuroFIR AISBL Members contributed to the issue with topics on harmonised information exchange between decentralised food composition database systems; Towards a CEN Standard on food date; EuroFIR eBASIS: application for health claims submissions and evaluations and LanguaL Food

Description: a Learning Process. The articles covered in this special issue summarise much of the work done in the field of food composition data within and beyond EuroFIR NoE. Please contact [ifr.eurofir@ifr.ac.uk](mailto:ifr.eurofir@ifr.ac.uk) if you would like to receive a copy of the issue.

Kimberley Bouckaert and Dr Nadia Slimani (IARC), together with Assoc Prof Cornelia Witthöft (SLU) and Paul Finglas (IFR), co-authored an article entitled “Critical evaluation of folate data in European and international

databases: recommendations for standardization in international nutritional studies” which was published in *Molecular Nutrition and Food Research* (55, 166-80, 2011).

The objective of the work was to perform an inventory and critical evaluation of folate data in selected European and international databases, and establish more robust guidelines for compiling standardised folate databases for international nutritional studies.

## › o6: Membership status and news from members

EuroFIR AISBL's membership has increased to 60 members including 26 food composition data compiler organisations from Europe, Australia and Canada, research institutes, universities, small and medium enterprises, together with individual researchers and students in the food and nutrition field. The detailed list of members is available on the EuroFIR website:

[www.eurofir.org/eurofir\\_aisbl/eurofir\\_aisbl\\_people/current\\_members](http://www.eurofir.org/eurofir_aisbl/eurofir_aisbl_people/current_members).

### New members

#### Food Standards Australia New Zealand (FSANZ)

The principal nutritionist at FSANZ is Dr Judy Cunningham. At FSANZ she manages three areas of work that produce, use and disseminate food composition data:

- › The first of these areas produce Australia's reference food composition tables (NUTTAB) and nutrition labelling tool (Nutrition Panel Calculator).
- › The second area produces dietary exposure/intake estimates for food regulatory purposes, for example for the purpose of monitoring the effectiveness of recently introduced mandatory fortification of bread with folic acid and iodine.

- › The third area prepares the nutrient databases for national nutrition surveys, including the 2007 National Children's Nutrition and Physical Activity Survey and the 2011 Australian Health Survey (currently ongoing).

A major focus in 2010 and 2011 has been the development of a new data management system, Harvest, which will replace existing food composition and dietary modelling software. Harvest is currently due for roll out from June to September 2011 and is expected to greatly reduce repetitive data activities and to facilitate data release planning.

Web: <http://www.foodstandards.gov.au/>

#### Government of Canada

Health Canada's Bureau of Nutritional Sciences is the most trusted authority in Canada providing policies, standards, advice and information on the safety and nutritional value of food. Health Canada recognizes that a healthy diet, a safe, nutritious food supply and nutritional well-being are essential contributors to a healthy, productive population. Enhancing health requires surveillance of food and nutrient intakes, food safety, nutritional status and nutrition-related health outcomes.

An integral tool to these surveillance and policy activities is our standard reference food composition database, the Canadian Nutrient File (CNF), reporting the amount of nutrients in foods commonly consumed in Canada.

This nutrition research tool is integral to many activities within the Food Program. Numerous other government departments, health professionals, educators, food manufacturers and the general public use this nutrient data to positively influence healthy eating and better food choices. The CNF has an online, searchable database that allows Canadians to search the nutrient values for specific foods.

[www.healthcanada.gc.ca/cnfonline](http://www.healthcanada.gc.ca/cnfonline)

Agriculture and Agri-Food Canada provides information, research and technology, and policies and programs to help Canada's agriculture, agri-food and agri-based products sector increase its environmental sustainability, compete in markets at home and abroad, manage risk, and embrace innovation. The activities of the Department extend from the farmer to the consumer, from the farm to global markets, through all phases of producing, processing and marketing of agriculture and agri-food products.

## › NEVO database: new release

The Dutch Food Composition Database has been updated by the National Institute for Public Health and the Environment (RIVM), The Netherlands.

A new release of NEVO-online is now available at [http://www.rivm.nl/nevo\\_en](http://www.rivm.nl/nevo_en). The website is in English, the online search tool only in Dutch, but additional information is provided. The new printed NEVO table 2011, with the same foods, but less components can be ordered at <http://webshop.voedingscentrum.nl/webshop/artikellijst.aspx?bookmark=true>.

## › BDA database: new release

Some news about the Food Composition Database for Epidemiological Studies in Italy (Banca Dati di Composizione degli Alimenti per Studi Epidemiologici in Italia - BDA) are now available:

- › the documentation of the food components that you can find in the “Composition data” section;
- › an extensive and updated list of references.

Enjoy surfing this website!

<http://www.ieo.it/bda2008/homepage.aspx>

## › BEDCA Association



BEDCA (Spanish Food Composition Database) was established in 2006 as a network of research groups funded by the Spanish Agency for Food Security and Nutrition within the special action by the Spanish Ministry of Science and Technology: The aim of BEDCA was the creation of the first database of food composition based on existing data or generated by research groups and under the harmonized standards of quality and the criteria of EuroFIR. An important goal for BEDCA was to become part of EuroFIR Food Data Platform with LANGUAL classification criteria and identifying food in Spanish as well as in English.

The first version of the BEDCA database (with about 600 food items and 30 nutrients) was presented on August 24, 2010, at the Ministry of Health (photo attached) under the chairmanship of the Minister of Health. Since then BEDCA has become the database of reference for studies by the Ministry and use by consumers, health professionals, scientists, etc.

The network became a non profit Association in January 2011, with the main objective of establish, manage and update the scientific database of the nutritional components of food, the organization of national and international information, and making it available to potential users. The association also can perform all actions related directly or indirectly to its purpose.

- › The Association is managed and represented by the Board, consisting of a President (Emilio Martínez), Secretary (Gaspar Ros), Treasurer (Refael Moreno) and six Members (Mariano Mañas, Begoña Olmedilla, María Jesús Periago, Manuel Amaro, Ignacio Martínez and Alba Martínez).



The most important objective for 2011 is to make the assessment of nutritional status of the Spanish population from data on food consumption in Spain (ENID study), leading to an update of the nutritional composition of over 3000 foods. Among the future developments are making a version for portable devices: BEDCA2.

Additional information:

- › Spanish food composition database: A challenge for a consensus Food Chemistry, Volume 113, Issue 3, 1 April 2009, Pages 789-794  
G. Ros, E. Martínez de Victoria, A. Farran.
- › Building a unified Spanish food database according to EuroFIR specifications.  
Food Chemistry, Volume 113, Issue 3, 1 April 2009, Pages 784-788  
M.A. Martínez Burgos, I. Martínez-Victoria, R. Milá, A. Farrán, R. Farré, G. Ros, M.D. Yago, N. Audí, C. Santana, M.B. López Millán, S. Ramos López, M. Mañas, E. Martínez-Victoria and On behalf of BDECA Network.

## › Recent activities of the Czech Centre for Food Composition Databases

The Czech Centre for Food Composition Databases (the Centre) was established by two institutions as a joint project in 2007. The Institute of Agricultural Economics and Information (IAEI) is responsible for coordination, compilation, value documentation and information services; the Food Research Institute Prague (FRIP) provides analyses of foods, compilation and documentation of values. The project is supervised and supported by the Czech Food Authority of the Czech Ministry of Agriculture (MoA). The main aim of the Centre is to develop and maintain the national food composition database.

In 2010, activities of the Centre were focused on collection and documentation of new data, translation of the LanguaL Thesaurus into Czech, development of an online food composition database and international cooperation with EuroFIR AISBL as an associate member (since 2010).

The database was updated with new original Czech data based on food analyses performed by FRIP within the FCDB project (raw and heat treated pork) and outputs of previous

projects (cereals and pseudo-cereals) and data sourced from literature (activity of IAFI). The data was processed according to the EuroFIR standard for full value documentation and indexing of foods by the LanguaL Thesaurus. By the end of 2010 the database included data for 298 foods. The Czech version of the Thesaurus was completed by IAEI in November 2010 with the close support of DFI.

The new on-line FCDB was launched on <http://www.czfcdb.cz> in December 2010. The concept of the online database was based on the following criteria: presentation of a database documented according the EuroFIR standardisation procedure using Excel sheets, implementation of a content management system (CMS) for administration of the application by a compiler, data expressed per 100 g edible portion, LanguaL codes displayed within each food record as searchable keywords, references attached to each value with links to available online sources of data, Czech and English version with access to be free of charge. Export transport package files in a XML format for each food were also tested. Search options

comprised searching by foods, nutrients, food groups and alphabetical list. By the end of March 2011, the database contained data for 298 foods for all components documented in the Czech FCDB.

The Centre promoted the EuroFIR eSearch facility databases to target users in the Czech Republic within presentations of the Czech FCDB at events organised by the Czech Nutrition Society, Czech MoA and Federation of the Food and Drink Industries of the Czech Republic (FFDI). EuroFIR AISBL and its products were presented also on information portals provided by IAFI: <http://www.agronavigator.cz> (agriculture, food, environment) and <http://www.bezpecnostpotravin.cz> (food safety).

Plans for 2011 include collection, compilation and documentation of data for new foods, updates of the on-line DB, cooperation with the EuroFIR AISBL and initiation of cooperation with food producers.

## › UNU/SCN Network for Capacity Development in Nutrition in Central and Eastern Europe (NCDNCEE)

The Network for Capacity Development in Nutrition in Central and Eastern Europe (NCDNCEE) held their final 6th meeting on Belgrade on 25-26th May, 2011 with 32 participants from 15 countries.

The Network had one initial meeting in 2005 and five meetings between 2006 and 2010; results are published in scientific journals and the reports are available at the website: [www.agrowebcee.net/ncdn/](http://www.agrowebcee.net/ncdn/).

The Network has had support from United Nations University, the UN Standing Commit-

tee on Nutrition, FAO in Budapest and EC projects (EuroFIR and EURRECA). The general objectives of the Network have been centred on capacity development (CD) in the CEE area and several topics have been covered over the last five years including food composition database development, nutrition education needs, food policy, food and nutrition action plans, child nutrition and micronutrient recommendations.

The second day was focussed on the current status of food composition databases in CEE

and what has been achieved to date and possible future activities in collaboration with EuroFIR AISBL and other key stakeholders. In particular, the new activities in EuroFIR Nexus will focus on the further development of the regional BalkanFood platform with NCDNCEE.

The agenda is available at: <http://www.agrowebcee.net/ncdn/>  
Photo gallery at: <http://www.agrowebcee.net/ncdn/photo-gallery/photo-gallery-2011/>

Updated!

## EuroFIR website

*The EuroFIR website was updated during the summer 2011 and the content now focus on:*

- › The communication and promotion of EuroFIR AISBL inside and outside the association
- › Acting as source of knowledge and consultation as well-proven Food Information Resource

## › New contacts and potential members

EuroFIR AISBL members may meet with interesting new contacts when attending meetings and conferences. If you believe that any of these contacts is interested in joining EuroFIR AISBL, we would be happy to get in touch with them and provide further information on membership. Please facilitate this contact by informing Simone Bell of their details or forwarding our contact details from the next page. Thank you!

## › Contact us

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