

FP6-CT-2005-513944

EuroFIR

European Food Information Resource Network of Excellence

Network of Excellence

Sixth Framework Programme Priority 5 –

Food Quality and Safety

Report on the BaseFood Food Indexing Training Course

Actual submission date: 09/12/2009

Start Date: January 01, 2005

Duration: 5 years

Organisation name of lead contractor for this activity: **IMR**

Project co-funded by the European Commission within the Sixth Framework Programme (2002-2006)		
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BaSeFood

Sustainable exploitation of bioactive
components from the Black Sea Area traditional
foods

Report on BaSeFood Indexing Training Course
Hotel Palace Belgrade, Serbia
9-11th November 2009



EuroFIR

European Food Information Resource Network of
Excellence

REPORT ON THE BASEFOOD FOOD INDEXING TRAINING COURSE

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1 Background

The meeting was a multi-project workshop involving EuroFIR, BaSeFood, MoniQA, and the Central European network in capacity development and was carried out as part of Workpackage 3.1 in EuroFIR in co-operation with the Institute of Medical Research, Belgrade

The BaSeFood Project

BaSeFood (Sustainable exploitation of bioactives from Black Sea area traditional foods) is a research project aimed at:

- a) producing ample documentation about traditional foods of the Black Sea region
- b) investigating the nutritional values of representative foods in specific categories, for each country, by means of chemical analyses and the uses of food databases
- c) producing information about the relevant bioactives and their mechanisms of activity
- d) produce data about bioactive retention, in relation to specific unit operations.

During the phases of BaSeFood concept building, it was clear that, besides the necessary flexibility for the investigation of traditional foods of a lesser explored area (at least from a Western perspective); a formal approach was needed in order to: a) develop some parts of the research work; b) have a common framework for partners who never worked together before.

With this respect, EuroFIR represented the main comprehensive available framework. Therefore, the EuroFIR approaches and methodologies were adopted with special respect to: a) Guidelines for traditional foods description; b) the use of bioactive database EuroFIR BASIS; c) EuroFIR recipe calculation d) Food indexing. A EuroFIR – BaSeFood communication channel, through the two projects' websites, has been achieved by allowing BaSeFood partners the access to some relevant parts of the EuroFIR members area.

An extended LanguaL food description training course was set up, To show the comprehensive way by which the EuroFIR approach should be used in BaSeFood, the course program was designed to include besides food indexing with LanguaL, and also on the use of food composition databases, quality evaluation of food composition data, recipe calculation, food indexing of traditional foods as well as a demonstration and hands on use of EuroFIR eBASIS and the EuroFIR eSearch Facility.

The arrangements for the workshop began summer of 2009, where venue, participants and course programme started to be discussed. It was suggested and finally decided that the course could be carried out in cooperation with the Institute of Medical Research, and be held in Belgrade in November 2009.

2 Aim

The meeting was a multi-project workshop involving EuroFIR, BaSeFood, MoniQA, and the Central European network in capacity development.

The aims of the workshop were to:

- a) Give an introduction to food nomenclature, classification systems and identification of foods in food databases, and show how LanguaL food indexing can enhance data quality and exchange between databases.
- b) Give a practical guide to using LanguaL for indexing traditional foods to be collected in BaSeFood project and supporting more accurate recipe calculations.
- c) Give a practical guide to using EuroFIR eBASIS bioactive databases and show how these can be used for investigating information on both the composition and biological effects of bioactive compounds in traditional foods.
- d) Give a practical guide to using the EuroFIR recipe calculation approach and show the importance of LanguaL food indexing to ensure recipe calculations are correctly performed.

- e) Introduce data quality assessment systems for assessing the quality of data on nutrients and bioactive compounds in traditional foods.

3 Agenda

Sunday 8th November

Arrival and informal get together in evening (hosted by IMR)

Monday 9th November

- 0900-0945: Welcome by IMR and introductions to course participants and lecturers
0945-1000: Introduction to course and course structure [Anders Møller (DFI) & Paul Finglas (IFR)]
1000-1100: Food nomenclature in food databases (Anders Møller)
1100-1130: Break
1130-1300: Food classification and identification in food databases (Jayne Ireland) - Describing a food using LanguaL, part 1 (Jayne Ireland and Anders Møller).
1300-1400: Lunch
1400-1500: Describing a food using LanguaL, part 2 (Jayne Ireland and Anders Møller)
1500-1515: Break
1515-1700: Introduction to Food Product Indexing software (Jayne Ireland)
1700-1800: 1st Practical Exercise – Food Indexing (Jayne Ireland & Anders Møller)
1930: Workshop dinner

Tuesday 10th November

- 0900-1030: Practical online guide to using the EuroFIR BASIS bioactive database – selecting bioactive compounds for BaSeFood (Jenny Plumb and Paul Finglas)
1030-1100: Break
1100-1230: Data quality evaluation of published values for nutrients and bioactive compounds from literature/existing data (Simone Bell & Paul Finglas)
1230-1400: Lunch
1400-1415: Indexing traditional foods for BaSeFoods (Helena Costa)
1415-1630: 2nd exercise – indexing traditional foods for BaSeFoods (Helena Costa, Jayne Ireland, Anders Møller, all)
1530-1545: Break
1630-1715: Report back from exercise (All)
1930: Workshop dinner

Wednesday 11th November

- 0900-1000: A short guide to recipe calculations (Simone Bell)
1000-1045: 3rd Exercise – recipe calculation (All)
1045-1115: Break
1115-1145: EuroFIR eSearch facility (Anders Møller)
1145-1230: Closing of course, evaluation and awarding of certificates
1230: Lunch & depart

4 Participants

Course Tutors were:

Anders Møller & Jayne Ireland (DFI/EuroFIR)

Helena Costa (INSA/EuroFIR)

Simone Bell (ETH/EuroFIR)

Paul Finglas, Jenny Plumb (IFR/EuroFIR)

A detailed list of participants of this course can be found in Annex 1.

5 Minutes of Meeting

The meeting was a multi-project workshop involving EuroFIR, BaSeFood, MoniQA, and the Central European network in capacity development.

Anders Møller created a website (www.eurofir.org/basefood/) to contain all the lecturers' presentations, other relevant documents and links to useful websites. Participants were then given a user name (basefoodpartner) and password (let me in) to access the website.

5.1 Food nomenclature in food databases (Anders Møller)

Paul Finglas (PF) introduced the topic by saying how vital food nomenclature and description are for the BaSeFood project. Anders Møller (AM) emphasized the importance of documentation in food databases. PF added that it was better to have 10 well-documented foods than to have 30 that are not well documented.

Scientific names are not static - they are changing. Updating scientific names of varieties (ex kale) makes the situation not very easy. AM gave access to and examples from authoritative sources, like ITIS (all kingdoms, authoritative for US, Canada & Mexico)¹, GRIN (plant kingdom, USDA Germplasm Resources Information Network)² and FishBase, the information system with key data on the biology of all fishes³.

After his presentation, AM gave the participants an exercise to find the scientific name for "kale" and to cite authoritative sources for food names.

¹ <http://www.itis.gov/>

² <http://www.ars-grin.gov/cgi-bin/npgs/html/queries.pl>

³ <http://www.fishbase.org/search.php>

A question arose as how to choose a best food name if several names are given in literature. Anders answered that they should preferably refer to national food lists (legislation, authoritative source) and cite the source with the food name.

AM mentioned the newest proposal, an agreement between a team of international scientists on a DNA 'barcode' for the identification of plant species (Proceedings of the National Academy of Sciences), paving the way for the tracking and safeguarding of biodiversity in the developing world.

Some participants were worried about the project of creating a DNA "barcode" for species: each individual is different from other, so each barcode would have to be unique. According to the current information, the researchers have compared the effectiveness of using seven genes to identify plants. They found that a combination of *rbcL* and *matK* could identify a species in 72 per cent of cases and determine the species group in the remaining samples.

If participants know of other authoritative sources, they should send these references to AM so he can include them on the website.

5.2 Food classification and identification in food databases (Jayne Ireland)

To be easily identified, foods must be unambiguously named and described. Jayne Ireland presented the situation in European food composition databases at the beginning of the EuroFIR project in 2005: with as many languages as there are countries and no common food classification or description system, communication and sharing was impossible.

Jl briefly presented the most important international food classification systems (e.g., CIAA Food Categorisation System, Codex Classifications) and food description systems (INFOODS, LanguaL), and showed how systematic food description and controlled vocabulary can be used to identify foods.

The LanguaL Food Product Indexer software, which was made available to the EuroFIR compiler network in 2005, along with training in food indexing, has greatly facilitated food description and allowed all food composition databases in the EuroFIR network to be indexed.

5.3 Describing a food using LanguaL (Jayne Ireland, Anders Møller)

Jl then presented the structure of the LanguaL thesaurus, its different facets characterising foods, their definitions and indexing rules. An example of a common food product (fruit yoghurt) was indexed as an example.

5.4 Introduction to Food Product Indexer software (Jayne Ireland)

The LanguaL Food Product Indexer software, developed by EuroFIR partners DFI and POLYTEC, facilitates food indexing by allowing the compiler to copy already-existing food descriptions to national foods.

All participants received USB memory sticks with the Food Product Indexer program and a selection of indexed food lists to help them index their national foods. The USB also contained a FPI tutorial and all of the 2008 LanguaL reports, as well as documents about the EuroFIR Network of Excellence and the new EuroFIR AISBL non-profit association.

5.5 1st Practical Exercise – Food Indexing (Jayne Ireland & Anders Møller)

As a practical exercise, participants indexed two simple traditional foods proposed by BaSeFood: Dill herb (Ukraine) and Pumpkin seed oil (Russia).

Some participants had difficulties in following the exercises because of their level in English. However, often other participants could assist those who could not understand everything.

5.6 Practical online guide to using the EuroFIR BASIS bioactive database:

Selecting bioactive compounds for BaSeFood (Jenny Plumb and Paul Finglas)

Jenny Plumb gave an online presentation of the EuroFIR BASIS bioactive database. EuroFIR BASIS is a unique database that contains critically evaluated published data on the content and biological effects of bioactive constituents in plant based foods and an up-to-date list of plant and plant part names in 15 EU languages.

BioActive Compounds are defined as inherent non-nutrient constituents of food plants and edible mushrooms with anticipated health promoting/beneficial and/or toxic effects when ingested.

The participants were provided with a worksheet with tasks to carry out using the EuroFIR BASIS database, working through set tasks searching and reporting of

bioeffects and composition of bioactive compounds in food plants, whilst the tutors circulated among them and answered questions.

All participants have been given personal user access to EuroFIR BASIS.

5.7 Data quality evaluation of published values for nutrients and bioactive compounds from literature/existing data (Simone Bell & Paul Finglas)

Simone Bell (SB) presented the EuroFIR approach to evaluating scientific papers; EuroFIR guideline for quality index attribution to original data from scientific literature or reports.

The EuroFIR project will provide the first comprehensive pan-European food information resource, using state-of-the-art database linking. Confidence in the quality of food composition data and in the comparability of data across different databases is essential for data interchange. Quality indices are scores attributed by compilers to original data, based on assessment of the description of the data and aim to reflect the reliability of data as an estimation of the 'true' value in the food. The use of a common quality index attribution system, together with a common documentation system, is the key to ensuring data comparability.

Simone presented the approach developed by EuroFIR for defining guidelines for quality index attribution to original data from scientific literature or reports. A review of 5 existing quality index attribution systems was undertaken to identify similarities and discrepancies and provided the basis for a proposal for a EuroFIR quality index attribution system. 12 EuroFIR compilers round robin tested the system on 7 papers from peer reviewed journals and one product information sheet. Two main types of data quality systems were identified: those applicable to a specific component or component group, and those valid for all components. All systems comprised categories (from 5 to 7) referring to different aspects of data quality and composed of criteria, i.e. questions to answer. Although the systems were different, the criteria assessed generally concerned the same major issues. The system developed by EuroFIR allows assessment of 7 aspects of data quality: Food description, Component identification, Sampling plan, Number of analytical samples, Sample handling, Sample analysis and Analytical quality control. Round robin testing emphasized the difficulty for compilers to perform an assessment when descriptions of data are not explicit, especially concerning analytical method and sampling. The EuroFIR system was revised after the round robin testing to improve consistency of assessment between compilers.

5.8 Indexing traditional foods for BaSeFoods (Helena Costa, Jayne Ireland, Anders Møller)

Helena Costa (INSA) presented one of the recipes recorded in the EuroFIR work package on traditional foods: Green kale soup (Portugal). HC showed how they had indexed this food using LanguaL and how decisions were made.

5.9 2nd exercise – indexing traditional foods for BaSeFoods (Helena Costa, Jayne Ireland, Anders Møller)

Participants were then divided into 7 groups for the indexing exercise. Each group chose two traditional foods recipes from the EuroFIR work package on traditional foods

- Austria: Apple strudel
- Austria: Cabbage noodles
- Austria: Vegetable soup
- Bulgaria: Nettles with rice
- Bulgaria: Pepper relish
- Bulgaria: Pumpkin pastry
- Bulgaria: Tarator
- Greece: Cherry tomato
- Greece: Traditional chickpea soup
- Greece: Traditional must-jelly
- Italy: Castagnacio
- Lithuania: Cheese
- Lithuania: Cold fresh Beetroot Soup
- Spain: Hot vegetable sauce
- Spain: Soplillos

The participants worked on their chosen recipes, whilst the tutors circulated among them and answered questions. After the break, each group presented one of their recipes, and their indexing was discussed by the participants.

These discussions revealed points that need to be clarified in the thesaurus:

- Definition of sterilised
- Definition of dessert (EuroFIR)
- Definition of GMO

Jl will correct indexing of EuroFIR traditional foods and send to BaSeFood workshop participants. HC will also send corrected indexing to EuroFIR WP 2.3.1 members.

A question was raised concerning the challenge of keeping the important ingredient information during LanguaL indexing. AM suggested that all ingredients should be indexed (full ingredient indexing) and gave a short presentation on how this could be done in the present Food Product Indexer System, which does not fully support full ingredient indexing (see proposal on training course website).

5.10 A short guide to recipe calculations - the EuroFIR Approach (Simone Bell)

Simone Bell (SB) gave an overview of the definitions in recipe calculations and stressed the importance of using harmonized procedures in recipe calculation as well as using standardized yield and retentions factors. SB explained how the proposed nutrient retention factors are linked to the ingredients' LanguaL indexing for facet A (EuroFIR Food Classification), facet G (Cooking method), and in some cases also for facet B (Food Source).

SB presented the recipe calculation software to be included in the food composition data management system under development by Karl Presser, ETH Zürich. SB invited the participants to contact Karl Presser (karl.presser@inf.ethz.ch) for more information. A website for the FoodCase project⁴ is also available.

The use of "weight yield" (fat/water and alcohol) and "nutrient retention" factors is directly related with recipe calculation procedures for composite foods. This way, the nutrient content of prepared foods can be estimated from its individual ingredients for its publication in Food Composition Databases (FCDB), labels and special diets.

Missing values in analysed food items can be calculated via these factors as well. Furthermore, because most foods are consumed in a cooked or prepared form, the use of these factors is highly relevant for the assessment of the nutrient intake of the population in nutrition surveys. The EuroFIR Compiler Network has decided unanimously, that to reach the goal of harmonising the recipe calculation procedure, the use and selection of retention factors should follow consistent rules. This solution may sometimes be at the expense of the accuracy of the data, but comparability of the values obtained by a single calculation procedure is a compromise that all compilers have accepted, which is an important step towards the harmonisation of the European FCDB.

To date, the EuroFIR proposal for the harmonisation of recipe calculation procedures has been finalised, concluding the following: *Weight yields should be applied at recipe level. Nutrient retention factors should be applied at ingredient level.*

Furthermore, due to the large variety of recipes available for each participating country, it has been suggested that each compiler uses its own weight yield factors. However, compilers are still committed to provide the values they have used together with some background information, in order to fulfil the EuroFIR value documentation requirements.

⁴ http://proto-foodcase.ethz.ch/index_EN

The presented work focused on the use of the nutrient retention factors, which should be on the line of the EuroFIR food classification and the cooking methods available in the LanguaL thesaurus (Facet G). Finally, examples on the use of the factors and special cases on the calculation of recipes were provided.

5.11 EuroFIR eSearch facility (Anders Møller)

On request, AM gave a short presentation of the EuroFIR model and web services, and explained the EuroFIR eSearch prototype and its facilities. EuroFIR eSearch is the most comprehensive food composition data system in the world, currently comprising 20 online food composition datasets. The system will be further extended during the coming months.

5.12 Closing of course, evaluation and awarding of certificates

During the closing of the training course, PF mentioned the importance of working systematically and according to clear and standardized procedures. Documentation is extremely important.

The participants completed a written evaluation of the course. The forms are currently residing with the host (IMR) in Belgrade, Serbia, and annexed in this report

The participants were awarded a course certificate.

All presentations and related documents and links are available on the training course website, <http://www.eurofir.org/basefood>.

6 Evaluation

All participants completed an evaluation form after the course was terminated. The participants ranked all parts of the course as very good on average (Annex 3 – Evaluation report).

On a scale of 1 to 5 (1 = very easy; 5 = very difficult):

- Difficulty of themes: the lowest ranking was 2.0 and the highest 2.9

On a scale of 1 to 5 (1 = not relevant; 5 = very relevant):

- Relevance/usefulness of themes: the lowest ranking was 3.9 and the highest 4.5

On a scale of 1 to 5 (1 = not long enough; 5 = too long):

- Time allocated per item: the lowest ranking was 2.3 and the highest 2.9

The course was specifically tailor-made for the participants of the BaSeFood project and consisted of a series of talks by leading experts with questions and answer sessions. It was highly interactive including practical sessions in small working teams and providing feedback on all activities.

The ability to share ideas and the course materials were rated from “not enough time to share ideas and experiences” to “lot of possibilities” on average.

In the food nomenclature and LanguaL part the exercises were very much appreciated and also the relevance was rated as very high. Introduction to full ingredient indexing and Food Product Indexing software and practical exercise as well, rated as easy to understand and very high relevant. Practical online guide to using EuroFIR eBASIS bioactive database – selecting bioactive compounds for BaSeFood was rated as high useful and understandable and that much more time could be allocated for explanations. The part handling recipe calculation was rated as relevant, not easy understandable for all participants. One further part included traditional and ethnic foods, which was rated as easy understandable and quite relevant. The part handling quality assessment was rated as relevant and understandable.

The participants have discussed enthusiastically, shared ideas, experiences and concerns and have asked many questions. Average ranking for time allocated per item was 2.6, which indicates that more time per item, especially for practical exercise in general would be welcome. On the questions about which items could be left out and were not fully covered, the general answer was “none of them”.

It can be concluded that the participants were very well satisfied with the content of the workshop. Participants commented that the knowledge and skills learned could be very well applied to activities related to food composition data in their countries and BaSeFood project. Especially the EuroFIR's offer in starting future cooperation were classified as great opportunity to improve and develop research on food composition data further in the BaSeFood member countries.

7 Annex 1: List of participants

REPRESENTING BaSeFoods	
Country	Name/address
1. Georgia	Ms. Elene Shatberashvili Biological Farming Association Elkana Delisi Street 3 rd Plot 16 Tbilisi 0177 Georgia Email: advocacy@elkana.org.ge
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Annex 2: Evaluation Report

The participants were asked for their opinion and comments on the various aspects and topics of the course. They should evaluate the course indicating it on a scale from 1 to 5 following the programme of the course.

Introduction to food composition data & databases

	Total
Difficulty (1= very easy; 5= very difficult)	2
Relevance/usefulness (1=not relevant; 5=very relevant)	4.4
Time allocated per item (1=not long enough; 5=too long)	2.8

Additional remarks / suggestions for improvement:

Bigger letters on video wall

Food nomenclature, classification and identification in food databases

	Total
Difficulty (1= very easy; 5= very difficult)	2.5
Relevance/usefulness (1=not relevant; 5=very relevant)	4.3
Time allocated per item (1=not long enough; 5=too long)	2.8

Additional remarks / suggestions for improvement:

Very nice pictures from 1st evening of workshop

Introduction to Languag food description

	Total
Difficulty (1= very easy; 5= very difficult)	2.1
Relevance/usefulness (1=not relevant; 5=very relevant)	4.5
Time allocated per item (1=not long enough; 5=too long)	2.9

Which items could be left out?

Too detailed

Which items were not (fully) covered?

Description on ingredient basis

Additional remarks / suggestions for improvement:

- *Excellent presentation*
- *Make review on definitions of cooking methods (e.g.) or biotechnology*
- *The presentation was so clear; no need for so much details. It would be better if we have enough time to talk about facet details (such as coding method, product type...)*

Introduction to full ingredient indexing and Food Product Indexing software

	Total
Difficulty (1=very easy; 5=very difficult)	2.2
Relevance/usefulness (1=not relevant; 5=very relevant)	4.3
Time allocated per item (1=not long enough; 5=too long)	2.6

Which items could be left out?
?? *full ingredient not completely covered*

Additional remarks / suggestions for improvement:

- *Maybe need to update Languag codes for added foods, regions within nations*
- *It was a useful presentation but there should be more examples (e.g. GMOS)*

Food indexing – Practical exercise

	Total
Difficulty (1= very easy; 5= very difficult)	2.4
Relevance/usefulness (1=not relevant; 5=very relevant)	4.2
Time allocated per item (1=not long enough; 5=too long)	2.5

Additional remarks / suggestions for improvement:

- *It was too long but it mainly depended on the fact that not all people could easily follow*
- *Nice presentation, clear speech*
- *To have exercise and also discussion. Useful*

Practical online guide to using the EuroFIR BASIS bioactive database – selecting bioactive compounds for BaSeFood

	Total
Difficulty (1= very easy; 5= very difficult)	2.8
Relevance/usefulness (1=not relevant; 5=very relevant)	4.2
Time allocated per item (1=not long enough; 5=too long)	2.3

Additional remarks / suggestions for improvement:

- *The presentation was a bit not clear in some parts*
- *The presentation was given to fast, n=2 and complicated*
- *Much more time should be allocated, n=2*

The EuroFIR recipe calculation approach and the importance of LanguagL facets to ensure recipe calculations are correctly performed

	Total
Difficulty (1= very easy; 5= very difficult)	2.9
Relevance/usefulness (1=not relevant; 5=very relevant)	4.1
Time allocated per item (1=not long enough; 5=too long)	2.4

Which items were not (fully) covered?

- *There should be more explanation about the aim and importance of the application*
- *Yield factors at raw material level*
- *Software demo is not supported by exercise*

Additional remarks / suggestions for improvement:

- *Great presentation*
- *Too fast*

- *Some more exercise*

Data quality evaluation of published values for nutrients and bioactive compounds from literature/existing data

	Total
Difficulty (1= very easy; 5= very difficult)	2.5
Relevance/usefulness (1=not relevant; 5=very relevant)	3.9
Time allocated per item (1=not long enough; 5=too long)	2.6

Additional remarks / suggestions for improvement:

- *More discussion*
- *Good exercise, well done presentation*

Using LanguaL to index ethnic and traditional foods

	Total
Difficulty (1= very easy; 5= very difficult)	2.1
Relevance/usefulness (1=not relevant; 5=very relevant)	4.3
Time allocated per item (1=not long enough; 5=too long)	2.6

Additional remarks / suggestions for improvement:

- *There should be exercise about the application*
- *More discussion (about one or two more samples)*
- *Too short time*

Introduction to 2nd exercise – indexing traditional foods for BaseFoods

	Total
Difficulty (1= very easy; 5= very difficult)	2.1
Relevance/usefulness (1=not relevant; 5=very relevant)	4.2
Time allocated per item (1=not long enough; 5=too long)	2.6

Which items could be left out?

- *Not to use two recipes*

Additional remarks / suggestions for improvement:

- *There should be more exercises and discussion about traditional food. Maybe it should be better that the participants give an example of their traditional foods (from their cuisine) and participants would be able to discuss and exercise*
- *Tell the participants right after presentation that it was OK, or not?*

Other general comments:

Ability to share ideas / experiences / concerns:

Statements:

- *A lot of possibilities, n=2*
- *Perfect opportunity to make contacts and share ideas/experiences with both organizers/participants, n=3*
- *Excellent, n = 1*
- *Very good, n = 3*
- *OK, n=1*
- *There was not enough time to share ideas and experiences*

Accommodation and meals (including hotel service):

Statements:

- *Great, n=1*
- *Perfect, nearly too perfect*
- *Excellent, n = 3*
- *Good, n = 4*
- *That was so good!*
- *Everything was very good arranged, n=2*
- *Nice and pleasant stay*
- *Good location, n=3*
- *Not very good hotel*
- *Course's accommodation was sufficient; organized hotel service was not always enough*
- *Absolute value OK; a bit on expensive side*
- *The hotel and meals were very good, hotel location gives possibility to see the city*

Leisure time (social):

Statements:

- *Fantastic*
- *Very super!*
- *Great mixture of different social events*
- *Prepared perfectly*
- *Good impression of the local culture*
- *Great*
- *Congratulations to the organizers. Really well organised, as the time spent in Belgrade enabled to get an insight into Serbian culture/traditions*
- *Good, n=3*
- *It was not so much but it was very nice and funny*
- *More space to non-organised activities*
- *Wonderful!*
- *Good to learn about Serbia and traditional foods, different cultures and to make a new friends*

Course materials:

Statements:

- *Interesting*
- *Very useful, super that Anders made 1 homepage where everybody have access to*
- *Agenda before the course would be nice*
- *All taken care of*

- *Pretty good, n=2*
- *Great*
- *Very useful and available, n=2*
- *Perfect. All we needed and even more. Organizers/tutors cared about participants*
- *To find all materials at the website (EuroFIR/Basefood) is very useful, n=2*
- *Website is excellent but printed materials are poor*
- *Everything we need was ready*
- *Enough, n=2*
- *OK*

Length of course:

Statements:

- *Adequate*
- *Perfect*
- *Correct*
- *1 or 2 additional days for practice, exercise and discussion, n=2*
- *Not too much*
- *Enough, n=5*
- *Sufficient*
- *OK*
- *Appropriate*

Information received beforehand:

Statements:

- *On time*
- *Agenda was missing; other information was rewarded perfect*
- *The email before was the trainings was very nice*
- *Enough*
- *Only through Internet*
- *Good, n=3*
- *Not completely right! Unfortunately*
- *Personally, I didn't have so much information about EuroFIR, eBasis and their databases*
- *Improvable*
- *Excellent*
- *We waited for the workshop program and accommodation details but we didn't receive*
- *Requiring*

Exercises:

Statements:

- *Interesting, n=3*
- *Useful, n=3*
- *OK*
- *Partly too easy*
- *More time was needed, n=2*
- *Challenging*
- *More exercises*
- *Very important*
-

How do you intend to use the various topics that were discussed at the course in your work?

Statements:

1. *No*
2. *Support to research*
3. *To improve my work in the BaSeFood project*
4. *To apply this topics and software in BaSeFood project*
5. *Will use this system in evaluating traditional dishes of Turkey*
6. *This course will be the basis for my future work, n=3*
7. *It will help my university projects and probably get involved more deeply in my future professional fields, n=2*
8. *I am sure that I can profit from this course, now I got a concrete overview of how to use these databases*
9. *We will create data base of Georgian cuisine*

Annex 3: **EuroFIR meeting minutes report front page**

Meeting: BaSeFood Training Workshop

Date: 9th - 11th November 2009

Location: Hotel Palace Belgrade (Serbia)

Duration: 2.5 days

Reporter: Jayne Ireland, Anders Møller

Course Tutors:

Anders Møller & Jayne Ireland (DFI/EuroFIR)

Helena Costa (INSA/EuroFIR)

Simone Bell (ETH/EuroFIR)

Paul Finglas (IFR/EuroFIR)

Participants:

See list of contacts in annex

Actions:

1 Points to be clarified in the LanguaL thesaurus:

- Definition of sterilised
- Definition of dessert (EuroFIR)
- Definition of GMO

Person responsible

JI, AM

Deadline

December
2009

2 Correct indexing of EuroFIR traditional foods. Send to BaSeFood workshop participants and EuroFIR WP 2.3.1 members.

JI, HC

December
2009

3

