



International Food Data Conference



Report of 9th International Food Data Conference supported by INFOODS/FAO

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1. Summary

Opening ceremony

Prof David Boxer, Director of the Institute of Food Research (IFR) welcomed delegates to the 9th International Food Data Conference on 'Food Composition and Sustainable Diets' held in the NBI Conference Centre, Norwich, United Kingdom (UK). He identified a key challenge as the need to integrate food composition and food consumption research activities and highlighted IFR's activities in this area, including the soon to be launched Food Databanks National Capability.

The conference chair, Paul Finglas, Research Leader at IFR, set the scene for the conference saying that it would serve to highlight research, policy and programme activities to guide sustainable food systems that have minimal impact on the environment and ensure synergies to protect and promote biodiversity for food and nutrition. He thanked collaborators, colleagues and experts for their contributions to the conference programme and organisation, and delegates for their participation.

Dr Barbara Burlingame from the Food and Agricultural Organization of the United Nations (FAO) provided an overview of INFOODS. INFOODS is the International Network of Food Data Systems and involves a number of data centres, including EuroFIR, and the FAO provides the secretariat. She highlighted the INFOODS work to develop standards and guidelines for collection, compilation and reporting of food component data, including a list of food component tagnames for the INFOODS Data Interchange. Dr Ute Ruth Charrondi re is the new coordinator of INFOODS at the FAO.

Prof Heather Greenfield was presented with the Prof Dr Nevin Scrimshaw Award in recognition of her lifetime work and achievements in the area of food composition.

The Greenfield Southgate Lecture was given by Dr Barbara Burlingame and entitled 'Saving the planet: sustainable diets, biodiversity and food composition'. Dr Burlingame outlined the role of food composition data in addressing the issue of sustainable diets, in particular the insights that it can give on biodiversity. She highlighted the loss of biodiversity with modern intensive agricultural systems using an example about rice – 16,000 varieties exist but only two are commonly grown, and how this can mean the difference between nutrient deficiency and adequacy in a population using an example about bananas found in Micronesia which contain 8500 microgram of carotene compared to less than 5 microgram in the common banana. These examples demonstrated how biodiversity and food security are linked – population energy requirements can be met without considering biodiversity but micronutrient requirements can not. Overall, a joint approach is needed that focuses on both diets and nutrients to improve dietary adequacy and preserve the planet's agro-biodiversity.

Key note addresses were given by Prof Judith Buttriss, the Director General of the British Nutrition Foundation, and Dr Paul Burrows from the Biotechnology and Biological Sciences Research Council (BBSRC).

Prof Buttriss outlined the need to address nutrition as part of discussions on sustainable diets, noting the global health challenges of obesity and malnutrition that must be addressed alongside sustainability issues. The current shortfall between current dietary intakes and recommendations provides an opportunity to harness the sustainability and nutrition agendas to help achieve global food security and improve health. She emphasised that healthy, sustainable diets must meet both the population's requirements for energy as well as for micronutrients.

Dr Paul Burrows spoke about the new UK multi-agency Global Food Security programme, which aims to help meet the challenge of providing the world's growing population with a sustainable and secure

supply of safe, nutritious and affordable high quality food. GFS partner organisations include the major UK public sector funders of research and training related to food, including research councils, government departments and the Technology Strategy Board. Although it is a UK model it can be applied elsewhere, and further information is available on the GFS website (www.foodsecurity.ac.uk).

Session 1 was entitled 'Food composition, biodiversity and sustainable diets' and was chaired by Paul Finglas (UK) and Dr Ute Ruth Charrondièrè (Italy).

The first presentation was given by **Dr Elizabeth Lund**, an independent consultant from the UK and described the dilemma between the health benefits of consuming fish and sustainability issues associated with its production. She presented research on the various components of fish that may provide health benefits, such as omega-3 fatty acids, taurine, vitamin D and selenium. However, she also highlighted the issues of overfishing in some wild capture fisheries and the use of fishmeal and fish oil in aquaculture to achieve the required fatty acid profile in the fish product. She concluded that aquaculture needs to be conducted sustainably and that less focus on the fatty acid composition of fish in aquaculture feed design may lead to environmental benefits.

The presentation by **Dr Ronal Calitri** from Berkeley College, New York, United States, explored the reasons for changes in consumption of native Brazilian foods over the past 10 years. He presented findings from the Pesquisa de Orcamentos Familiares survey which showed the affect of health, income level, geographic location and food prices on consumption patterns.

Speakers were not available to give the next two scheduled presentations on (1) Mediterranean food consumption patterns and sustainable resource management and (2) the nutrient biodiversity of rice. However, abstracts for these presentations are available in the conference booklet. In place of these presentations, **Barbara Stadlmayr** from the FAO (Italy) outlined the methodology used to collect food composition data for a selection of foods from West Africa. Food composition data for 173 foods and 30 food components is available on the FAO website.

The final speaker in session 1, **Florent Vieux** from INRA, Marseille, France, gave a presentation entitled 'Food consumption and greenhouse gas emissions: changing food consumption patterns or consuming less'. He presented findings from a study that estimated the greenhouse gas emissions (GHGE), from production to retail, of selected French diets, and also the impact on GHGE of decreasing intakes of red meat/delimeat. Individual GHGE were highly variable and was highly correlated with both total food intake and total energy intake. While red meat/delimeat category contributed the most GHGE compared to other foods, when iso-energetically substituted for fruits and vegetables this was found to have no positive effect on reducing total GHGE.

Session 2 continued the on the same theme as session 1 and was chaired by Dr Barbara Burlingame (Italy) and Dr Paul Hulshof (The Netherlands).

The session commenced with a case study on the British Sugar Group's approach to sustainability, which was presented by **Julian Cooper**, British Sugar plc, UK. British Sugar has developed an innovative production system that makes the most of every stick of cane and root of beet. As a result, as well as producing sugar, the company also produces a range of co-products, including electricity, animal feed, landscaping products and tomatoes.

Dr Ute Ruth Charrondièrè from the FAO, Rome, Italy, discussed the importance of biodiversity as a key element of sustainable diets, particularly to help people meet their nutrient requirements. As the nutrient composition of varieties/cultivars/breeds of the same food can differ dramatically, selection of foods based on nutrient content may provide an alternative to food fortification and supplementation.

The FAO/INFOODS will shortly publish new data as part of the existing Composition Database for Food Biodiversity.

Prof Umma Khair Salma Khanam, Gifu University, Japan, presented information on the morphological properties and bioactive constituents of amaranth. Amaranth leaves contain a number of bioactive substances, including carotenoids, betacyanin and polyphenols, and the author considered that the plant could be further promoted as a source of these substances in the diet.

The next presentation, 'Nutritional composition of minor indigenous fruits', was given by **Md Tariqul Islam Shajib** from the University of Aarhus, Slagelse, Denmark. Minor indigenous fruits are those that are not cultivated for commercial reasons but are available in areas of Bangladesh. However, many locals do not eat these fruits and they are subsequently wasted. These fruits contain a number of nutrients, and better awareness and utilisation of these fruits could help improve nutrient intakes of the population and protect biodiversity.

Katherine Stockham from the National Measurement Institute Australia presented the findings of a study that examined the effect of climate conditions on the antioxidant and bioactive content of various Australian wines. The wines were analysed for 31 different compounds, and while total phenolic content was similar regardless of region, bioactive profiles differed and appeared to be influenced by both climate variation and growing region.

Session 3 was entitled 'Challenges for trade, labelling and health claims' and was chaired by Dr Siân Astley (UK) and Prof Hetti Schonfeldt (South Africa).

The first presentation was given by **Prof Fidel Toldrá**, CSIC, Spain, on the variability in the nutrient composition of meat. He showed that many factors affect the nutrient content of meat, such as genetics and age of the animal, muscle type and the animal feed. The resulting variability in fat, heme iron and bioactive substance content should be considered in the context of general food composition databases.

In the next presentation, **Joanne Holden** from the USDA-ARS-Nutrient Data Laboratory, United States, outlined the USDA's progress in monitoring levels of added sodium (and other selected nutrients) in processed and prepared foods. In the United States, approximately 200 foods provide 80% of added sodium intakes, and chemical analysis of these foods is being undertaken to update the US food composition database to help monitor changes in sodium intakes. The new data will be available in due course.

Emily Fitt from MRC Human Nutrition Research, Cambridge, UK then presented the preliminary findings from a study estimating the caffeine intake of UK adults. Using food consumption data from the latest National Diet and Nutrition Survey, current mean caffeine intakes appear within the recommended 300mg/day, with tea and coffee the greatest contributors to caffeine intakes. Given the emerging café culture in the UK and the increase in popularity of caffeinated 'energy' drinks, the author considered that it would be beneficial for the UK food composition database to include data on caffeine in foods and beverages.

Nutrient content labelling became mandatory in Israel in 1993. **Rebecca Goldsmith**, Ministry of health, Jerusalem, Israel gave a presentation on the challenges, dilemmas and successes of this initiative. Research shows that Israeli consumers accept and understand nutrition information on food labels, and use of this information was associated with improved dietary habits. The Israeli Ministry of Health is considering furthering its nutrition labelling requirements to include front of pack labelling, additional nutrients, and nutrition and health claims.

Perrine Lavelle from BIO Intelligence Service, Paris, France presented the preliminary results of a comparative environmental assessment of the consumption patterns of a consumer of organic products and an average French consumer. Differences in environmental impact between farms appear to be greater than between organic vs. conventional produced foods. Also, it appears that the lifestyle and consumption patterns of organic consumers may counterbalance any increased environmental impact associated with organic food production.

The final presentation in this session was entitled 'Food composition databases for effective quality nutritional care' and was presented by **Prof Barbara Koroušič Seljak** from the Jožef Stefan Institute, Ljubljana, Slovenia. Prof Koroušič Seljak described the newly developed web-based and mobile application called Optijed (<http://opkp.si>). The tool is linked to the Slovenian food composition database as well as relevant guidelines on clinical nutrition. It assists dietitians to undertake nutritional assessment, diagnosis, intervention and monitoring and evaluation of patients in their care, and also provides online dietetic support for patients.

Sessions 4 and 5 were entitled 'Traditional and ethnic foods for sustainability and health' and were chaired by Dr Maria Antonia Calhau (Portugal) and Dr Santosh Khokhar (UK).

These two sessions were based on results from the EU-FP6 EuroFIR and FP7 BaSeFood projects.

The first presentation was given by **Dr Santosh Khokhar** from University of Leeds, UK and described the application of ethnic food composition data for understanding the dietary patterns and nutrient intakes among South Asians in the UK. Many vegetarian ethnic foods are a source of iron, total carotenoids and dietary fibre. Given the wide variation in recipes within the sub-populations, actual nutrient intakes may be under or over-estimated when using current food composition data, which should be addressed in future studies by undertaking further analyses of food samples.

Dr Mary Nicolaou from the University of Amsterdam, Netherlands described the HELIUS (Healthy Living in an Urban Setting) dietary pattern study, which is a longitudinal cohort study involving 5000 participants of mixed ethnic backgrounds (e.g. Ethnic Dutch, Turkish and African Surinamese) living in Amsterdam. As part of the study, the researchers are developing and validating ethnic-specific food frequency questionnaires. This is the first time that dietary intakes of migrant groups living in the Netherland have been surveyed, and will provide insight into determinants of health for these population groups.

The next presentation was given by **Prof Gregorio Varela-Moreiras** from the Spanish Nutrition Foundation and the University CEU San Pablo, Madrid, Spain. He outlined the influence of the recent increase in enriched/fortified foods available in Spain on the traditional Mediterranean dietary pattern. The availability and consumption of enriched/fortified foods has increase in recent years and higher use of these products is generally seen with increasing age, higher socio-economic status and single person households. Overall, there has been a shift away from the traditional Mediterranean diet in Spain.

Prof Luigi Filippo D'Antuono described research undertaken as part of the EU funded project BaSeFood to investigate the variability in glucosinolate and phenolic content of kale grown in Turkey, Italy and Portugal. This research identified the main glucosinolates and phenolics in kale and showed variability in content both between and within each origin. Kale is used in many traditional food dishes and could also be further exploited in the preparation of health promoting foods.

The outcomes of another project within BaSeFood were presented by **Dr Helena Soares-Costa**, Instituto Nacional de Saude Doutor Ricardo Jorge, Lisbon, Portugal. She outlined the collection of new food composition data for 33 traditional plant-based foods from six Black Sea area countries, which

were documented and evaluated according to EuroFIR guidelines. The new data will be used to help promote biodiversity and sustainable diets within the region.

The next presentation entitled 'The role of micro-organisms and their metabolites in determining functional properties of traditional foods' was given by **Angela Dolgikh**, Uzhhorod National University, Transcarpathia, Ukraine. She outlined results for the affect of selected traditional foods from the Black Sea region, such as white cabbage, cumin tea and garlic extract, on microorganism activity. Overall, she concluded that some traditional foods could potentially be considered as functional foods, due to their interaction with specific microorganisms.

The last presentation in session 5 was given by **Lydia Rubiang-Yalambing**, University of New South Wales, Australia on the nutrient composition of ailika, a commonly consumed green leafy vegetable indigenous to Papua New Guinea. Over thirty different varieties of ailika were analysed for micronutrient content and to trace the variability of nutrients between varieties. The levels of micronutrients, such as folate, iron and calcium, varied between varieties. This data will be used to identify the most nutrient-rich varieties of ailika which will then be promoted for consumption in the community to help address problems of micronutrient deficiency.

Session 6 was entitled 'database developments and new tools' and was chaired by Prof Maria Glibetic (Serbia) and Prof. Barbara Korousic Seljak (Slovenia).

The first presentation was given by **Julie Gauvreau** from ANSES, Maisons-Alfort, France and described an assessment of the potential impact of the nutritional commitments of food operators on French nutrient intakes. A number of French food operators have signed voluntary commitments with the authorities to improve the nutritional quality of their products, for example, reducing sodium, sugar or saturated fat or increasing vitamin D or fibre. Julie presented the results of a project that evaluated the potential change in consumer intakes of the nutrients in question that these commitments could have. A number of hypothetical scenarios based on different levels of market share for the foods were assessed in both adults and children. The results showed that there was the potential for beneficial effects as a result of the formulation of these foods, such as increased vitamin D intakes and reduced sodium intakes. It also provides proof of principle for this tool which could be used further to monitor potential impact of reformulation of foods on health.

The next presentation was given by **Prof Maria Glibetic** of the Centre of Research Excellence in Nutrition and Metabolism, Belgrade, Serbia. She outlined the development of a regional online food composition database for the West Balkan countries. She described how a network of compilers and other groups including the UNU/SC Network for Capacity Development in Central and Eastern Europe (NCDNCEE) and EuroFIR. A web-based application was developed in order to create the database and members were trained in its application. The regional food composition database now has data on 46 nutrients and more than 1300 foods specific to the region. This work demonstrates how data exchange, communication and integration between countries can bring real success in improving food composition data.

Paolo Colombani then gave a presentation entitled FoodCASE: A standardised Food Composition and System Environment for Europe and beyond'. He described how FoodCASE was developed as part of a PhD project and the facility it provides in managing food composition data. The agreement with EuroFIR and plans for future developments in FoodCASE were outlined. Discussions are also ongoing with FAO/INFOODS.

Rachel Novotny from the University of Hawaii described the Pacific Tracker (Pac Trac) computer programme. This is designed analyse food intakes and physical activity of people from the Pacific region, based on US MyPyramid diet and physical activity recommendations. The PacDASH

intervention trial with young children, which uses PacTrac to assess the children, encourages behaviour change to improve diet and physical activity was also described.

The next presentation, 'Apomediation: aligning objectives from health professionals, food chain companies and target consumers' was given by **Toni Colom** of the Department of Health protection in the Balearic Islands, Spain. Toni described the development of a web tool that supports the reformulation of food products and also the communication of health messages to consumers. The website developed received over 4000 visitors from 252 companies in 48 countries producing nearly 3000 reformulated products.

Finally in this session, **Simone Bell** from EuroFIR AISBL presented information on the progress of the RFID-Farm to farm (F2F) project. The project aims to demonstrate how automatic data capture; identification and sensor technologies (based on radio frequency identification) can provide a return on investment for SMEs by supplying traceability throughout the food chain. 12 pilot projects have taken place to demonstrate this technology in practice. A pilot on a fish producer in Slovenia was described and future plans for the project outlined.

Session 7 on new emerging methods was chaired by Paul Hulshof (the Netherlands) and Dr Kunchit Judaprasong (Thailand).

The first presentation in this session was given by **Prof Cornelia Witthöft**, entitled 'Food composition data for folates – more than two decades of challenges'. Cornelia outlined the nutritional significance of folates in terms of their health benefits and potential to protect against disease, in particular against defects of the neural tube in a developing fetus. Folates are challenging to analyse due to the large variety of folate forms, their low concentration in foods and their inherent instability. Much work has been done over previous decades. An evaluation was recently done by EuroFIR and IARC using 18 European and international food composition databases. There were a number of issues raised by this which have been followed up by recommendations for folate values in FCDB, published in 2011.

Dr Ulrich Schlemmer from the Max Rubner-Institut in Germany then outlined the significance of phytate in human nutrition. Although phytate is often associated with negative health effects in terms of its potential to reduce the absorption of minerals and trace elements by the gut, phytates may also confer health benefits in terms of their antioxidant and anticalcificative properties. The methods for calculating phytate content of foods and intakes of phytate in different population groups were described. It was suggested that, while it might be preferable for populations at risk of mineral deficiencies to avoid high phytate consumption, for those consuming a high quality diet they could be beneficial.

The next presentation was given by **Prof Heather Greenfield** from the Universities of Sydney and New South Wales in Australia. She described the vitamin D content of Australian red meat. Previously the vitamin D content of Australian red meat had not been investigated and it was hypothesised that the high levels of sunshine might cause levels to be higher than that for other countries and it might differ between different latitudes within Australia. Lamb and beef cuts were purchased from a number of sites in Australia and tested for their Vitamin D content it was found that the content of Australian meat was comparable to that in other countries.

Nicolette Hall from the University of Pretoria, South Africa then presented work comparing nitrogen and amino acid profile as an indicator of protein content in South African beef. Following a study on a number of different cuts of beef, it was found that in general the nitrogen conversion factor of 6.25 overestimated the amino acid content on many occasions.

Dr Prapasri Puwastien from the Institute of Nutrition at Maidol University in Thailand then presented information about the development of a good quality food analysis laboratory for ASEANFOODS, which includes Cambodia, Indonesia, Malaysia, Myanmar, the Philippines, Singapore, Thailand and Vietnam. The work described included setting up in-house quality control systems, evaluating laboratories, and organising training workshops. This has made significant improvements to the work being done in the ASEAN region and future plans will build on these developments.

The next presentation was given by **Dr Klaus Englyst** of Englyst Carbohydrates Ltd, UK, with the title: 'Evaluation of methods for determination of carbohydrate constituents in real foods and model foods with added dietary fibre'. He described how there was good agreement between rational methods for carbohydrate constituents and in some cases between rational and empirical methods, with some exceptions.

Session 8 'Update on dietary fibre methodology' was chaired by Paul Finglas (UK) and Dr Jan Willem van der Kamp (the Netherlands), who began the session with a presentation entitled 'The new fibre definition – understanding and predicting changes in fibre levels for cereal products'. The new AOAC method for measuring fibre includes components such as inulins and types of resistant starch that were not detected by the previous method. Cereal grain based products may contain various types of resistant starch and oligosaccharides and D van der Kamp described work on developing an expert system for estimating fibre content of foods using the old and new fibre methods.

The next presentation was given by **Roger Wood**, previously with the UK Food Standards Agency and now retired. He described the development of a decision tree approach by the Codex Committee on Methods of Sampling and Analysis (CCMAS) for helping analysts to choose the most appropriate method for fibre analysis.

Prof Elizabete Wenzel Menezes from the University of Sao Paulo, Brasil then gave a presentation outlining the justification for including carbohydrate monomers of 3-9 units in the Codex definition of fibre. As part of the new fibre definition, Codex allowed the decision on whether to include these carbohydrates in 'dietary fibre' to the individual authorities of each country. Prof Menezes outlined the arguments for including monomers of 3-9 units and described how this was being put into practice around the world.

Dr Juergen Hollmann from the Max Rubner Institute (MRI) in Germany then gave a presentation entitled 'Quantification of dietary fibre in cereal based food. Challenges by new fibre definitions, new methods and database management'. He described the ongoing work at MRI to measure the total dietary fibre content of foods using the new AOAC method for the German food composition database. Including low molecular weight soluble fibre fractions resulted in very different results to that currently in the German dataset and this presents a challenge as to how and when to update fibre values in Germany.

The first results on the dietary fibre levels in bread according to new AOAC fibre analysis methods were presented by **Dr Kommer Brunt** from Eurofins Food in the Netherlands. He explained that, depending on the bread type and the analytical method the results for total dietary fibre ranged from 3.0-8.6%. Higher fibre content results are seen with the new AOAC methods and this is due to the inclusion of lower molecular weight fibre fractions and in some cases it is not clear why these should be present in the products in question. There may be some methodological reasons for this and these require further investigation.

Finally in this session, **Susanne Westenbrink** from the National Institute for Public Health and the Environment in the Netherlands gave a food composition database manager's perspective on fibre. She described the complexities associated with fibre values in the Dutch food composition data base in that, as well as having values from different analytical methods, some values are sourced from other national

food composition data bases and from the food industry and it is not always possible to get all details on the analytical methods in this case. Updating the database with data from a new method of analysis for fibre would be extremely time consuming and costly and would need to be carefully considered.

Session 9 on current national and regional activities in food composition was chaired by Dr Adriana Blanco (Costa Rica) and Dr Ute Ruth Charrondiére (Italy).

The first presentation in the session was given by **Dr Phil Johnson** of the Institute of Food Research, UK entitled 'Credible information about food allergens for food allergen management: the InformAll database' He described the development of the database which contains credible, reviewed information on allergenic foods for the agro-food industry, regulator, researchers, health professionals and consumers.

The next presentation was given by **Elizabeth Dunford** from the George Institute for Global Health in Australia. The George institute is currently coordinating an international survey of the nutrient content of 'processed foods' which will track levels of particular nutrients to monitor industry and government commitments to improving the food supply.

Dr Elizabete Wenzel Menezes of the University of Sao Paulo, Brasil described the work of the Choice programme which, in line with WHO guidelines, aims to reduce saturated fatty acid, trans fatty acid, sodium and added sugar consumption and increase intakes of dietary fibre. Choice nutrition criteria have been developed for foods and a database of foods created to assess how many fit the criteria. It was found that 17% of products surveyed were eligible for the 'Choice stamp'.

The final presentation in this session was from **Marie Machackova** from the Institute of Agricultural Economics in the Czech Republic, who described the development of the new on-line Czech food composition database. The database was developed using EuroFIR standards including use of LangauL codes, value documentation, food photos and XML data export package formats. The database is freely available and, as of March 2011, 298 foods were available with a full range of components. This successful outcome is testament to the Czech compilers and also the support and expertise of the EuroFIR Network of Excellence.

Session 10 on current national and regional activities in food composition was chaired by Joanne Holden (United States) and Suzanne Westenbrink (the Netherlands).

The first presentation was given by **Dr Yoona Lee** from the Korean Health Industry Development Institute on the development of a database of recipes eaten in work canteens or restaurants to complement the Korean National Health and Nutrition Examination Survey. She described the process of carrying out the survey and highlighted the problem of a lack of food composition information on what workers consume for lunch. They analysed dishes from canteens in a number of national and local companies and developed portion size and composition information to feed into the national nutrition survey.

The next presentation was given by **Prof Barbara Korousic Seljak** from the Jožef Stefan Institute, Slovenia on the Slovenian food composition database. She outlined why, although Slovenia is a small country, it is necessary to have its own food composition database in order to represent the biodiversity of its native and traditional foods. The current Slovenian database contains a wide range of native meat and plant foods and is available as a searchable online database in a form compatible with the EuroFIR eSearch facility.

Dr Sze Pui Cheryl Mak from the Chinese University of Hong Kong Food Research Centre then gave a presentation on the construction of the Hong Kong food composition database. Hong Kong brought in

compulsory nutrition labelling in 2010. The development of a food composition database for Hong Kong aimed to support small and medium sized enterprises in providing this information on their packaging. Over 1,300 foods were analysed and the database is now available online. Companies who are members can use these data in order to develop nutrition labels for their products.

Food composition activities in South Africa were presented by **Dr Petronella Wolmarans** from the South African Medical Research Council. SAFOODS adopted the Bangkok declaration at the 8th International Food Data Conference and have been working to improve their national database. A strategy was developed including the formation of a national advisory group and a new business model and links with the food industry have been made to generate income for analysis of foods. The website for SAFOODS has been launched and strategies put in place to ensure that this work is sustained.

The final presentation of this session was given by **Dr Pia Knuthsen** from the National Food Institute in Denmark. She described current developments in analytical projects in the Danish food composition databank. Denmark already has an extensive food composition database, but improvements and updates can always be made. Resources for analysis are limited so strategies to identify priorities for analysis and appropriate sampling plans are in place.

Session 11, also on current national and regional activities in food composition was chaired by Paul Finglas (UK) and Prof Elizabete Wenzel de Menezes (Brazil).

Prof Heather Greenfield gave the first presentation of this session entitled 'A reappraisal of the nutrient composition of Australian chicken meat'. Previous analysis had been done in the 1980s and 90s and so this study aimed to detect whether any compositional changes had taken place. A wide variety of cuts were analysed and it was found that the total fat content of skinless breast and thigh fillets had significantly decreased since the previous analysis.

Dr Pamela Pehrsson from the USDA then presented her work on sampling foods in at-risk populations in the US. She described how ethnic sub-populations in the US were often at higher risk of non-communicable diseases than the general population and gave examples of some work by the USDA Nutrient Data Laboratory in sampling traditional foods in populations such as Native Americans and Latinos.

The next presentation was given by **Katja Stang** from the Max-Rubner institute in Germany. Her presentation outlined their work on assessing nutrient retention factors when cooking foods using different methods. Different cooking methods were simulated and the analytical values from the foods were used to validate the nutrient retention factors used for recipe calculation

The last presentation in this session was given by **Mark Roe** from the Institute of Food Research in the UK, entitled 'Nutrient analysis of a range of UK processed foods with particular reference to trans fatty acids'. Many foods in the UK have been reformulated to reduce or remove trans fatty acids. The survey of the nutrient content of selected processed foods aimed to provide more up to date data on trans fatty acid content in order to estimate population intakes more accurately. Where comparisons were possible, trans fatty acid contents of food had reduced since previously analysed and estimates of average population trans fatty intakes reduced from 1.2% to 0.8% of energy intake.

Session 12, also on current national and regional activities in food composition was chaired by Dr Paolo Colombani (Switzerland) and Prof T Longvah (India).

Paul Finglas from the Institute of Food Research, UK began this session with a presentation on the EuroFIR Food Platform and the work of the project EuroFIR Nexus. He described how both EuroFIR Nexus and the non-profit organisation EuroFIR AISBL are embedded within the European research community and within major public health policy initiatives in Europe. He outlined the structure of EuroFIR Nexus and its aims and how the EuroFIR platform is ensuring that its work is sustained, including collaborations with Europe and with international organisations such as FAO INFOODS.

The next presentation was given by **Prof Hettie Shonfeldt** from the University of Pretoria in South Africa, entitled 'Capacity building in food composition for Africa – lessons learned as AFROFOODS coordinator 2001-2010. Africa has a major burden of malnutrition and millions suffer from nutrient deficiencies. Along side this, obesity prevalence is also increasing, placing a double burden on public health. The development of capacity for food composition data in Africa since AFROFOODS began in the 1980s including training and the development of regional food composition datasets.

This was followed by a presentation on CAFOODS activities & prospects by **Christiant Kouebou** from Institut de Recherche Agricole pour le Développement in Cameroon. He described the activities of CAFOODS in Central Africa from 2009-2011, in particular, their work in Cameroon. The aims of the group are to raise the profile of CAFOODS, to gain funding for research in the areas of food composition and biodiversity, with a particular focus on Central Africa, to identify data production centres and, ultimately to develop a compiled database. Work was done via a number of meetings and consultations. A number of barriers were identified from CAFOODS work in Cameroon including the age, availability and quality of the data. CAFOODS will continue to work towards their goals in the future.

Prof Henrietta Ene-Obong from the university of Calabar, Nigeria gave a presentation entitled 'Compiling food composition data for dietary assessment: the Nigerian experience using a SWOT analysis'. She described the process of selecting regional communities for dietary assessment and the quality of the data that supported this. Many challenges exist, including the fact that food systems and diets are diverse between different regions of Nigeria and providing data that accurately reflect this can be difficult.

The last presentation of the conference was given by **Dr Adriana Blanco-Metzler** on the current status, activities and challenges in LATINFOODS. The online dataset, which has recently been upgraded, contains data on 6,188 foods and 24 components. However, there are some missing component data and updates for some foods are needed. The network is aligned with efforts to reduce obesity and non-communicable disease and many of the LATINFOODS members are also working with the George Institute in Australia to monitor levels of nutrients such as sodium and saturated fat in foods. This work continues to ensure that LATINFOODS is sustainable.

The poster presentations, announcements and farewells were chaired by Paul Finglas and Dr Ute Ruth Charrondière, who introduced the poster prizes, which were presented by Prof Heather Greenfield.



Cornelia Withthöft, from the Swedish University of Food Science, collected the first award on behalf of **Anders Staffas** of the National Food Administration, Uppsala, Sweden for his poster entitled 'Analyses of vitamin K in eggs and leguminous plants for the Swedish Food Database'.



Kunchit Judprasong, Institute of Nutrition, Mahidol University, Thailand also received a prize for his poster entitled ‘Laboratory performance study: analysis of mandatory nutrients and preparation of nutrition labelling’.

Poster prizes were also presented to **Norma Samman**, Institute Biological Research, Department of Nutritional Biochemistry, Argentina for her poster ‘Proximate and mineral profile of Quinoa (*Chenopodium quinoa*) and kiwicha (*Amaranthus caudatus*) consumed in north of Argentina’, and to



of



Lourdes Samaniego-Vaesken, San Pabl0-CE University, Madrid, Spain whose poster was ‘Predicted contribution of folic acid voluntary fortification in Spain to children’s dietary intakes, as assessed with new food folate composition data’.

Paul and Ruth congratulated all the poster prize winners on their excellent contributions to the conference. It was then announced that the next International Food Data Conference would take place in Granada, Spain. Finally Paul thanked all speakers and delegates for attending and the team at IFR and EuroFIR AISBL for their hard work in organising the conference. He highlighted the quality of the scientific work that had been presented at the conference and thanked the team at FAO INFOODS for their collaboration on the conference. Ruth also thanked the IFR team for their work in organising the conference and emphasised the importance of the research in the field of food composition and biodiversity. The conference was then closed.



The Conference Team

2. Proceedings of Conference

The proceedings of the conference (invited and oral contributions with some selected posters) will be considered for publication in a Special Issue of Food Chemistry in 2012/13. To date 16 manuscripts have been received by Paul Finglas (Editor) for reviewing.

3. Contribution to conference supported by INFOODS/FAO Sponsorships

Prof. Adriana Blanco-Metzler

Presented an oral presentation “LATINFOODS: Current status, activities and challenges.

Authored or co authored three Poster presentations:-

1. Consumer inquiries on nutritional labelling and food advertising in Costa Rica
2. The Pan-American Health Organization (PAHO) initiative on “Cardiovascular disease prevention through dietary salt reduction”
3. Survey on data of sodium in processed and prepared foods of Latin America

Adriana co chaired Session 9 – Current national and regional activities in food composition

Adriana also participated in the Joint INFOODS/EuroFIR workshop on Component Identification

Adriana reported that her experiences gained by attending the conference were:-

- Current interests and trends on the issue of food composition, particularly of the international organizations.
- Interaction and agreements with working groups and key scientists.
- Analysis and proposals to resolve outstanding issues related with LATINFOODS

Prof. T. Longvah

Presented an oral presentation Nutrient biodiversity in rice and its health implications

Authored or co authored three Poster presentations:-

1. Food composition activities under SAARCFOODS
2. Water and lipid soluble antioxidant activity in various cereal grains

Longvah co chaired Session 12 – Current national and regional activities in food composition

Longvah also participated in the Joint INFOODS/EuroFIR workshop on Component Identification

Longvah reported that:-

Though I was late for the conference I received very interesting insights from the remaining sessions. I had looked forward to the session on food composition, biodiversity and sustainable diets which I missed but nevertheless made up for it by meeting up with those people who presented under this topic. The session on new emerging methods was also very interesting specially the determination of phytic acid and other inositol phosphates. One session of particular interest to me was the session on dietary fibre methodology where the various issues related to dietary fibre was discussed in detail. I talked to people attending the conference and collected email ID of those with whom I would like to interact in future. On return I discussed the conference proceedings with my colleagues to bring them up to date with the latest happenings especially that is of relevance in my lab.

Christiant Kouebou

Presented an oral presentation CAFOODS activities and prospects

Christiant also participated in the Joint INFOODS/EuroFIR workshop on Component Identification

Christiant reported as the CAFOOD coordinator:-

I'm a food scientist at the Institute of Agricultural Research for Development (Cameroon), the most important NARS in Central Africa. Since 2009 I'm coordinating CAFOODS (Central Africa Food Data System) for INFOODS/FAO. At the 9th IFDC I presented our recent food composition activities (FCA). Attending such event is one of our engagements: to expand and gather more information's on FCA. Unfortunately our hierarchy is not yet ready to fully support us. This 1st participation at IFDC was the opportunity to gain from studies, projects and working strategies developed by other teams all over the world. During this period, my representative went to Nigeria for the AFROFOODS meeting (9-11 Sept 2011). These events gave us the possibility to get in touch with potential collaborators at regional or international levels, to bring with us some literature (JFCA special edition, handbooks, posters, 9IFDC book of abstracts) so that our FCA will be improved. Professionally, I gain in communication and workshop experiences. I also benefit more credibility from my hierarchy and my CAFOODS teammates. Through my participation, more Cameroon food scientists are attracted in FCA and we plan to expand our actions by disseminating more on our FCA: participation at the next Annual Conference of the Cameroon Bioscience Society (1-3 Dec 2011), submission of scientific paper on our data compilation progress (about 120 prepared foods), and planning a 3rd Consultation on FCA & Biodiversity in Cameroon (Jan 2012). Our final objective is to progressively convince our national institutions to support our project on the developing Cameroon food composition database. We are on a good move, thanks to FAO support.

Prof. Prapasri Puwaastien

Presented an oral presentation Achievements and future plan on development of good quality food analysis laboratory among ASEANFOODS

Authored or co authored three Poster presentations:-

1. Laboratory performance study: analysis of mandatory nutrients and preparation of nutrition labelling
2. Effects of household cooking on nutritive values of commonly consumed eggs

ANNEX 1 - CONFERENCE PROGRAMME



International Food Data Conference

Food Composition and Sustainable Diets

Tuesday 13th September 2011

1600-1800 Early Registrations Open NBI Conference Centre - Foyer

Wednesday 14th September 2011

0730-0845 Registration - NBI Conference Centre - Foyer

Opening Ceremony – Merton Auditorium

Chairs: Prof. David Boxer, Paul Finglas, Dr. Barbara Burlingame & Dr Paolo Colombani

0900-0910 Welcome Address - Prof. David Boxer, Director, Institute of Food Research

0910-0920 Conference's Chair - Paul Finglas

0920-0930 FAO/INFOODS - Dr. Barbara Burlingame

0930-0945 Prof. Dr. Nevin Scrimshaw Award to Prof. Heather Greenfield presented by

Dr. Ruth Charrondiere

0945-1015 Greenfield Southgate Lecture: Dr Barbara Burlingame - Saving the Planet: sustainable diets, biodiversity and food composition.

Keynote Addresses:

1015-1040 **Prof. Judith Buttriss, Director General, British Nutrition Foundation, UK**

1. Sustainable Diets: Harnessing the nutrition agenda

1040-1105 **Dr. Paul Burrows, Biotechnology and Biological Sciences Research Council (BBSRC), UK**

2. Responding to the food security challenge: The Global Food Security programme

1105-1130 **Poster Session & Morning Break - Foyer**

Session 1 – Food Composition, Biodiversity and Sustainable diets

Chairs: Paul Finglas (United Kingdom) and Dr. Ruth Charrondiere (Italy)

- 1130-1150 S1.03 Dr. Elizabeth Lund Independent, Norfolk, UK**
Health benefits of fish; is it just the fatty acids?
- 1150-1210 S1.04 Dr. Ronald Calitri, Berkeley College, New York, NY, United States**
Changes in consumption of native biodiversity in Brazil from 2002-3 to 2008-9: health, income, geographic diversity or markets?
- 1210-1230 S1.05 Prof. Nicola Lamaddalena CIHEAM-Mediterranean Agronomic Institute of Bari, Valenzano, Bari, Italy**
Contribution of Mediterranean food consumption patterns to sustainable natural resources management
- 1230-1250 S1.06 Dr. T. Longvah, National Institute of Nutrition, Hyderabad, India**
Nutrient biodiversity in rice and its health implications
- 1250-1310 S1.07 Mr Florent Vieux, INRA, Marseille, France**
Food consumption and greenhouse gas emissions: changing food consumption patterns or consuming less?
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1310-1430 Poster Session & Lunch Break - Foyer

Session 2 – Food Composition, Biodiversity and Sustainable diets

Chairs: Dr. Barbara Burlingame (Italy) and Dr. Paul Hulshof (The Netherlands)

- 1430-1450 S2.01 Dr. Julian Cooper, British Sugar plc, Peterborough, United Kingdom**
A Case Study in Sustainability
- 1450-1510 S2.02 Dr. Ruth Charrondiere, FAO, Rome, Italy**
The FAO/INFOODS Compositional Database on Food Biodiversity for Sustainable Diets
- 1510-1525 S2.03 Umma Khair Salma Khanam, Shinya Oba, Gifu University, Gifu, Japan**
Morphological properties and bioactive constituents of amaranth, *Amaranthus tricolor* L.
- 1525-1540 S2.04 Md. Tariqul Islam Shajib, University of Aarhus, Slagelse, Denmark**
Nutritional composition of Minor indigenous fruits: cheapest nutritional sources in the rural people of Bangladesh
- 1540-1555 S2.05 Katherine Stockham, National Measurement Institute Australia, Port Melbourne,**

Victoria, Australia

Comparative studies on the antioxidant properties and bioactive content of wine from different growing regions and vintages

1555-1610 S2.06 **Dr. Christian Kouebou**, Institute of Agricultural Research for Development, Garoua, Cameroon

CAFOODS activities and prospects

1610-1630 Poster Session & Afternoon Break - Foyer

Session 3 - Challenges for trade, labelling and health claims

Chairs: Dr. Siân Astley (United Kingdom) & Prof. Hettie Schonfeldt (South Africa)

1630-1655 S3.01 **Prof. Fidel Toldra**, Instituto de Agroquímica y Tecnología de Alimentos (CSIC), Avenue Agustín Escardino, Paterna, Valencia, Spain

Variability in the contents of meat nutrients and how it may affect food composition databases

1655-1715 S3.02 **Joanne Holden**, USDA-ARS-Nutrient Data Laboratory, Beltsville, MD, USA

USDA Progress in Monitoring Levels of Added Sodium in Processed and Prepared Foods

1715-1735 S3.03 **Emily Fitt**, MRC Human Nutrition Research, Cambridge, UK

A preliminary estimate of caffeine intake in UK adults following addition to the National Diet and Nutrition Survey food composition database

1735-1750 S3.04 **Rebecca Goldsmith**, Ministry of Health, Jerusalem, Israel

Nutrient Content Labelling- Many Years of Challenges, Dilemmas and Successes

1750-1805 S3.05 **Gregoire Thonier**, BIO Intelligence Service, Paris, France

Comparative environmental assessment of the consumption patterns of a consumer of organic products and an average French consumer

1805-1820 S3.06 **Prof. Barbara Korousic Seljak**, Jožef Stefan Institute, Ljubljana, Slovenia

Food composition databases for effective quality nutritional care

INFOODS Meeting – By Invitation

1830-2000 Wilkins Room – NBI Conference Centre

Thursday 15th September 2011

Session 4 - Traditional & ethnic foods for sustainability and health

Chairs: Dr. Maria Antonia Calhau (Portugal) & Dr. Santosh Khokhar (United Kingdom)

0830-0850 S4.01 Dr. Santosh Khokhar, University of Leeds, Leeds, United Kingdom

Application of ethnic food composition data for understanding the diet and health of South Asians in the UK

0850-0910 S4.02 Dr. Mary Nicolaou, ¹AMC - University of Amsterdam, department of Public Health, Amsterdam, Netherlands

Food consumption among migrant groups in the Netherlands: the HELIUS dietary patterns study

0910-0930 S4.03 Prof. Gregorio Varela-Moreiras, Spanish Nutrition Foundation, Madrid, Spain and University CEU San Pablo, Madrid, Spain

Fortified foods availability and consumption in recent years in Spain. Contribution to the adherence to the *traditional* Mediterranean Diet

0930-0950 S4.04 Prof. Filippo D'Antuono, University of Bologna, Cesena (FC), Italy

Variability of glucosinolates and phenolics in local kale populations from Turkey, Italy and Portugal

0950-1005 S4.05 Dr. Helena Soares-Costa, Food and Nutrition Department, Instituto Nacional de Saude Doutor Ricardo Jorge, Lisboa, Portugal

New nutritional data on selected traditional foods from Black Sea area countries

1005-1030 Poster session and Morning Break - Foyer

Session 5 - Traditional & ethnic foods for sustainability and health

Chair: Dr. Maria Antonia Calhau (Portugal) & Dr. Santosh Khokhar (United Kingdom)

1030-1050 S5.01 Angela Dolgikh, Uzhhorod National University, Uzhhorod, Transcarpathia, Ukraine

The role of micro-organisms and their metabolites in determining functional properties of traditional foods

1050-1110 S5.02 Lydia Rublang-Yalambing, Food Science and Technology, School of Chemical Engineering, University of New South Wales, New South Wales, Australia

Aibika, (Abelmoschus, manihot L.) a commonly consumed green leafy vegetable in Papua New Guinea (PNG): Biodiversity and its effect on micronutrients

Session 6 - Database developments and new tools

Chair: Anders Møller (Denmark) & Prof. Barbara Korousic Seljak (Slovenia)

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|------------------|-------|--|--|
| 1110-1130 | S6.O1 | <u>Julie Gauvreau</u>, ANSES, Maisons-Alfort, France | Assessment of the potential impact of the nutritional commitments of food operators on French nutrient intakes |
| 1130-1150 | S6.O2 | <u>Prof. Maria Glibetic</u>, Centre of Research Excellence in Nutrition and Metabolism, Belgrade, Serbia | Development of regional Food Composition Data Base (FCDB) for West Balkan countries (WBC) |
| 1130-1210 | S6.O3 | <u>Dr. Paolo Colombani</u>, SwissFIR Consumer Behavior, ETH Zurich, Zurich, Switzerland, | FoodCASE: A standardised Food Composition And Sytem Environment for Europe and beyond |
| 1210-1225 | S6.O4 | <u>Dr. Rachel Novotny</u>, University of Hawaii at Manoa, Honolulu, Hawaii, United States | PacificTracker2 - Expert System (PacTrac2-ES) behavioral assessment and intervention tool |
| 1225-1240 | S6.O5 | <u>Antoni Colom</u>, Department of Health Protection, Ministry of Health and Consumer, Government of the Balearic Islands, Palma de Mallorca, Spain | Apomediation: aligning objectives from health professionals, food chain companies and target consumers |
| 1240-1255 | S6.O6 | <u>Simone Bell</u>, ¹EuroFIR AISBL, Brussels, Belgium | RFID from Farm to Fork: traceability along the complete food chain |
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1255-1400 Poster Session and Lunch Break - Foyer

The George Institute for Global Health Workshop – by invitation

1300-1400 Wilkins Room, NBI Conference Centre

Chairs: Prof. Judith Buttriss & Elizabeth Dundford

Session 7 - New emerging methods

Chairs: Dr. Kunchit Judprasong (Thailand) & Prof. Peter Hollman (The Netherlands)

1400-1420 S7.01 Assoc. Prof. Cornelia Witthöft, Swedish University of Agricultural Sciences, Department of Food Science, Uppsala BioCenter, Uppsala, Sweden

Food composition data for folates - more than two decades of challenges

1420-1440 S7.02 Dr. Ulrich Schlemmer, Max Rubner-Institut, Karlsruhe, Germany

Significance of phytate in human nutrition, methods of phytic acid/phytate determination and contents of phytic acid and other inositol phosphates in foods

1440-1455 S7.03 Prof. Heather Greenfield, University of Sydney, Sydney, NSW, Australia, and University of New South Wales, Sydney, NSW, Australia,

Vitamin D content of Australian red meat

1455-1510 S7.04 Nicolette Hall, University of Pretoria, Pretoria, South Africa

Nitrogen vs. amino-acid profile as indicator of protein content in South African beef

1510-1525 S7.05 Dr. Prapasri Puwastien, Institute of Nutrition, Mahidol University, Salaya, Putthamonthon 4, Salaya, Nakhon Pathom 73170, Thailand –

Achievements and future plan on development of good quality food analysis laboratory among ASEANFOODS

1525-1540 S7.06 Dr. Klaus Englyst, Englyst Carbohydrates Ltd, Southampton, United Kingdom

Evaluation of methods for determination of carbohydrate constituents in real foods and in model foods with added dietary fibre

1540-1600 Poster Session and Afternoon Break

Session 8 - Update on dietary fibre methodology

Chairs: Paul Finglas (United Kingdom) & Dr. Jan Willem van der Kamp (The Netherlands)

1600-1615 S8.01 **Dr. Jan Willem van der Kamp**, TNO Innovation for Life, Zeist, Netherlands

The new fibre definition - Understanding and predicting changes in fibre levels for cereal products

1615-1630 S8.02 **Roger Wood**, Food Standards Agency - retired, c/o Lincolne, Sutton and Wood, 70-80 Oak Street, Norwich, United Kingdom,

Analytical requirements of the Codex definition of dietary fibre and the need for a decision tree approach

1630-1650 S8.03 **Prof. Elizabete Wenzel Menezes**, Universidade de Sao Paulo Faculdade de Ciencias Farmaceuticas, Av. Prof Lineu Prestes, 580 Bloco 14, SP, Sao Paulo, Brasil

Codex dietary fibre definition - Justification for inclusion of carbohydrate from 3 to 9 monomeric units

1650-1710 S8.04 **Dr. Juergen Hollmann**, Max Rubner-Institute, Detmold, Germany

Quantification of dietary fibre in cereal based food. Challenges by new fibre definitions, new methods and nutrient database management

1710-1725 S8.05 **Dr. Kommer Brunt**, Eurofins Food Netherlands BV, Heerenveen, Netherlands

Dietary fibre levels in bread according to AOAC 985.29 and AOAC 2009.01 method. First results.

1725-1740 S8.06 **Susanne Westenbrink**, National Institute for Public Health and the Environment (RIVM), Bilthoven, Netherlands

Dietary fibre - A food composition database manager's view

1740-1745 **Conclusions**

GALA DINNER- Norwich City Football Club - Top of Terrace

1900-1915 Coaches will pick up from hotels

1930 - 2000 Welcome to the Gala Dinner

20:00 Dinner

2300 Coaches will take back to your hotels

Friday 16th September 2011

Session 9 - Current National & Regional Activities in Food Composition

Chairs: Dr. Adriana Blanco (Costa Rica) & Dr Ruth Charrondiere (Italy)

- 0900-0920 S9.O1 **Dr. Phil Johnson**, Institute of Food Research, Norwich, Norfolk, United Kingdom
- Credible information about food allergens and allergies for food allergen management: the InformAll database
- 0920-0940 S9.O2 **Elizabeth Dunford**, The George Institute for Global Health, Sydney, NSW, Australia
- The development of a global branded food composition database to monitor product reformulation by food companies
- 0940-1000 S9.O3 **Dr. Elizabete Wenzel Menezes**, University of Sao Paulo- Pharmaceutical Science Faculty, Sao Paulo - SP, Brazil
- Brazilian database of compounds related to non transmissible chronic diseases: adequacy of food groups according to Choice Program
- 1000-1020 S9.O4 **Marie Machackova**, Institute of Agricultural Economics and Information, Prague, Czech Republic
- The new on-line Czech food composition database

1020-1040 Poster Session and Morning Break - Foyer

Session 10 - Current National & Regional Activities in Food Composition

Chairs: Joanne Holden (United States) & Susanne Westenbrink (The Netherlands)

- 1040-1100 S10.O1 **Dr Yoonna Lee**, KHIDI, Seoul, Korea, Republic of Korea
- Recipe database development for BNI (Business and Industry) dishes for processing of dietary intake data of KNHANES
- 1100-1120 S10.O2 **Prof. Barbara Korousic Seljak**, Jožef Stefan Institute, Ljubljana, Slovenia
- The Slovenian Food Composition Database
- 1120-1140 S10.O3 **Dr. Sze Pui Cheryl Mak**, Chinese University of Hong Kong Food Research Centre, Hong Kong
- Construction of the Hong Kong food composition database
- 1140-1200 S10.O4 **Dr. Petronella Wolmarans**, South African Medical Research Council, Cape Town, Western Cape, South Africa

		Food composition activities in South Africa
1200-1215	S10.05	<u>Dr. Pia Knuthsen</u> , National Food Institute, Technical Univ. of Denmark, Søborg, Denmark
		Current developments of analytical projects re; nutrients related to the Danish Food Composition Databank

1215-1330 Poster Session and Lunch Break

Session 11 - Current National & Regional Activities in Food Composition

Chairs: Paul Finglas (United Kingdom) & Prof. Elizabete Wenzel Menezes (Brazil)

1330-1350	S11.01	<u>Prof. Heather Greenfield</u> , Food Science and Technology, University of New South Wales, Sydney 2052, NSW, Australia
		A reappraisal of the nutrient composition of Australian chicken meat
1350-1410	S11.02	<u>Dr. Pamela Pehrsson</u> , USDA-ARS-Nutrient Data Laboratory, Beltsville, MD, United States
		Sampling foods in at-risk subpopulations in the U.S
1410-1430	S11.03	<u>Katja Stang</u> , Max Rubner-Institute, Karlsruhe, Germany
		A method to determine nutrient retention factors
1430-1450	S11.04	<u>Mark Roe</u> , Institute of Food Research, Norwich, United Kingdom
		Nutrient analysis of a range of UK processed foods with particular reference to trans fatty acids

1450-1510 Poster Session and Afternoon Break

Session 12 - Current National & Regional Activities in Food Composition

Chairs: Dr Paolo Colombani (Switzerland) & Prof. T. Longvah (India)

1510-1530	S12.01	<u>Paul Finglas</u> , Institute of Food Research, Norwich, United Kingdom
		The EuroFIR Food Platform: Further integration, refinement and exploitation for its long-term self-sustainability (EuroFIR Nexus)
1530-1550	S12.02	<u>Prof Hettie Schonfeldt</u> , University of Pretoria, Pretoria,, South Africa
		Capacity building in food composition for Africa – Lessons learned as AFROFOODS coordinator 2001-2010
1550-1610	S12.03	<u>Fatimata Ouattara</u> , Helen Keller International/AFROFOODS, Bamako, Mali
		The challenges of food composition activities in Africa: Case study of Mali
1610-1630	S12.04	<u>Prof. Henrietta Ene-Obong</u> , University of Calabar, Calabar, Cross River State,

Nigeria

Compiling food composition database for dietary assessment: the Nigerian experience using a SWOT analysis

1630-1650 S12.05 **Dr. Adriana Blanco-Metzler, Costa Rican Institute of Research & Teaching on Nutrition and Health (INCIENSA), Tres Rios, Cartago, Costa Rica**

LATINFOODS: Current status, activities and challenges

Poster Presentations, Announcements and Farewells

Chairs: Paul Finglas & Dr. Ruth Charrondiere

1655-1710 Poster Prize Presentation by Professor Heather Greenfield

1710-1720 Announcement 10th IFDC

1720-1740 Closing remarks and farewells

Saturday 17th September 2011

Chairs: Ian Unwin (United Kingdom) & Dr Ruth Charrondiere (Italy)

Rapporteur: Simone Bell (Belgium)

Joint INFOODS/EuroFIR workshop

on

Component Identification

09:00 to 13:00 at

NBI Conference Centre, Norwich, UK

Agenda

09.00 – 09.10	Introduction
09.10 – 10.30	General issues <ul style="list-style-type: none">• Scope and requirements• Coverage policies• Code definition principles• Component grouping• Scope notes and other documentation• Decision making process
10.30 – 10.45	Carbohydrates <ul style="list-style-type: none">• Oligo- and polysaccharide definitions
10.45 – 11.05	Coffee/tea
11.05 – 11.25	Lipid components <ul style="list-style-type: none">• Individual fatty acids• Fatty acid totals
11.25 – 11.40	Vitamins
11.40 – 12.00	Bioactives <ul style="list-style-type: none">• Coverage by INFOODS and EuroFIR• Code policies
12.00 – 12.20	Speciation (oxidation state, ionic species, radicals) <ul style="list-style-type: none">• Coverage• Code policies
12.20 – 13.00	Future plans and activities <ul style="list-style-type: none">• INFOODS tagnames• EuroFIR component identifiers• Continuing tagname-identifier harmonisation
13.00	Close of meeting

ANNEX 2 - PARTICIPANT LIST

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