

# Food composition data: Standardisation & harmonisation for re-use

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*Delivering high quality, validated national food  
composition data & supporting information ...*



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# WHO ARE WE?

- EuroFIR AISBL is an international, member-based, non-profit association established under Belgian law in 2009 by EuroFIR NoE and NEXUS FP6
- **Mission:** Ensure sustained advocacy for food data and related information in Europe and promote standardisation and harmonisation in Europe and beyond.
- **Purpose:** Development, publication, and exploitation of food composition data but also focus on improving data quality ...
- Collaborate with 40 compiler organisations worldwide, including Europe, USA, Canada, Australia, New Zealand, Africa, etc.
- FoodEXplorer, platform consolidating global FCD

[www.eurofir.or](http://www.eurofir.or)

# Power of FCDB

- Used by nutritionists and dietitians, researchers, and policymakers to assess and plan diets, conduct nutritional epidemiology studies, and develop nutritional guidelines and public health policies.
- Helps the food industry in product development (reformulation), labelling, and quality control
- Provide valuable information for consumers to make informed dietary choices
  
- FCDBs are essential for advancing understanding of food and nutrition, supporting public health, and promoting healthier eating habits ...



## Examples of Food Composition Databases:

- USDA National Nutrient Database
- 27 EU Food Composition Databases
- FSANZ Nutrient Tables
- Canadian Nutrient File CNF



# Food composition data

Provide information about the nutrient content of foods, incl. macronutrients (proteins, fats, carbohydrates), micronutrients (vitamins, minerals), and other food components (e.g., fibre)



Amounts per 100 g or per specific food unit, as consumed



Range of raw and cooked foods and beverages



Country-specific recipes



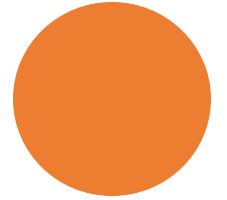
Data are (increasingly) collected and analysed using standardised methods



(Some) quality control measures in place to validate data



(Irregular) Updates to reflect changes in food composition due to agricultural practices, food processing, etc.



# Where does the data come from?

Laboratory analyses, calculated, scientific literature, and other credible sources



## Governmental Agencies

United States Department of Agriculture (USDA; Food Central), Public Health England (PHE), Food Standards Australia New Zealand (FSANZ)



## Research Institutions and Universities

Various national research institutes, universities, NGOs  
Health Canada collaborates with research institutions to compile the Canadian Nutrient File (CNF)



## International Organisations

Food and Agriculture Organization (FAO)  
International Network of Food Data Systems (INFOODS)



## Industry and private sector

USDA Global Branded Food Products Database - public-private partnership



## Collaborative Projects

EuroFIR, non-profit Member-based Association, based in Belgium since 2009



# FCDB standardisation: Limitations

**Different foods consumed** (and selected) nationally

**Changing nutrient compositions**, i.e., growing conditions, varieties, agricultural practices, processing and preparation

**Generic foods and recipes**, lack of ethnic and traditional foods

**Few branded foods**, which change frequently

**Limited resources** (personnel and funding)

**Age and sources**: old data, borrowed values, missing data

**Lack data for specialised foods**, e.g., infant and elderly, fortified foods, PGI, PDO, nutrition and health claims, supplements

**And every compiler does it differently ...**

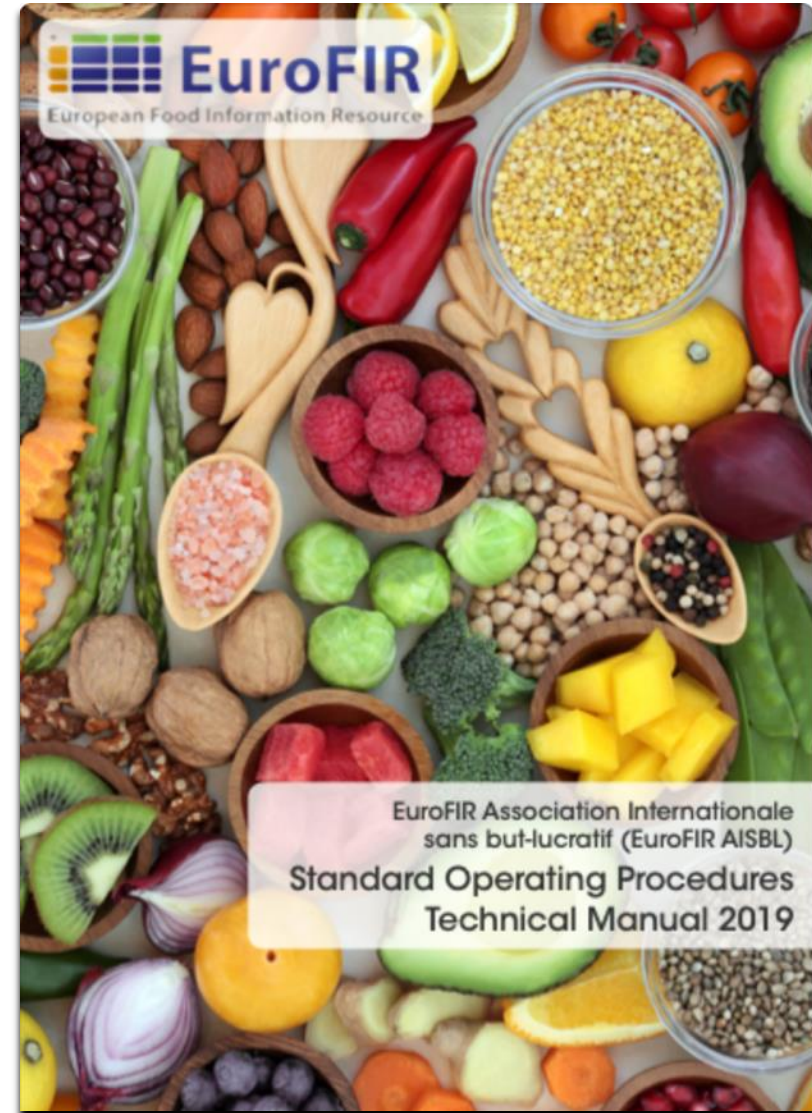




# FCDB standardisation

- Planning and defining objectives, e.g., dietary assessment, labelling
- Scope definition, i.e., types of foods, nutrients, and other components to be included based on use
- Data collection, i.e., selection, sampling, analysis
- Data evaluation and compilation, data entry, QC
- Data aggregation, data from different samples of the same food to produce representative values
- Retention factors  $\uparrow\downarrow$  (components); yield factors  $\uparrow\downarrow$  (weight)
- Data documentation
- Data integration and database management
- Data dissemination

**These ensure systematic and reliable compilation of food composition data, making it ... good enough for its intended purpose(s)**



Standards and Guidelines



Over the years, INFOODS has convened technical meetings on several topics, the most important of which are listed with the headings below. These web pages provide links to relevant technical documents by INFOODS and others working on food composition groups. Efforts are made to regularly update the technical recommendations and specifications. Feedback, suggestions, and the provision of additional links are most welcomed.

Contact us

Standards

- Food Nomenclature, Terminology and Classification Systems
- Food Component Identifiers (Tagnames)
- International Interchange of Food Composition Data
- Data Quality

Guidelines

FAO/INFOODS Guidelines for Checking Food Composition Data prior to Publication of a User Table/Database - Version 1.0 (2012)

The objective of this document is to outline comprehensively the internal checks to be carried out on the food composition data and documentation prior their publication in the user table/DB

FAO/INFOODS Guidelines for Food Matching - Version 1.2 (2012)

INFOODS developed these guidelines for a more harmonized approach to food matching while pointing out critical steps and information in order to achieve the most appropriate food matching. These guidelines are intended to assist in selecting the most appropriate foods (for which compositional data are available) to match to foods reported in food consumption surveys (at individual, household, national or international level) or to food supply data (e.g. FAOSTAT, EUROSTAT).

- FAO/INFOODS Guidelines for Food Matching - Version 1.1 (2011)



CEN  
**CEN/TC 387 - PROJECT COMMITTEE - FOOD COMPOSITION DATA**

ABSTRACT SLOVENIAN

Project Committee - Food composition data

**GENERAL INFORMATION**

Status	Inactive	Sector
Work Field	Information technology	
Parent	CEN - CEN TC	

Search Term

In Progress Published Withdrawn Date

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CEN  
**EN 16104:2012 (MAIN)** DST EN 16104:2013

Food data - Structure and interchange format

This European Standard specifies requirements on the structure and semantics of food datasets and of interchange of food data for various applications.  
 Food data refers to information on various food properties and includes various steps in the generation and publication of such data, e.g. sampling, analysis, food description, food property and value description.  
 The standard regards food data as datasets covering:

- identification, description and classification of foods including food ingredients,
- qualitative and quantitative food properties that can be measured, calculated or estimated,
- data quality values and other metadata,
- specifications of methods used for obtaining these values,
- references to sources for the information reported.

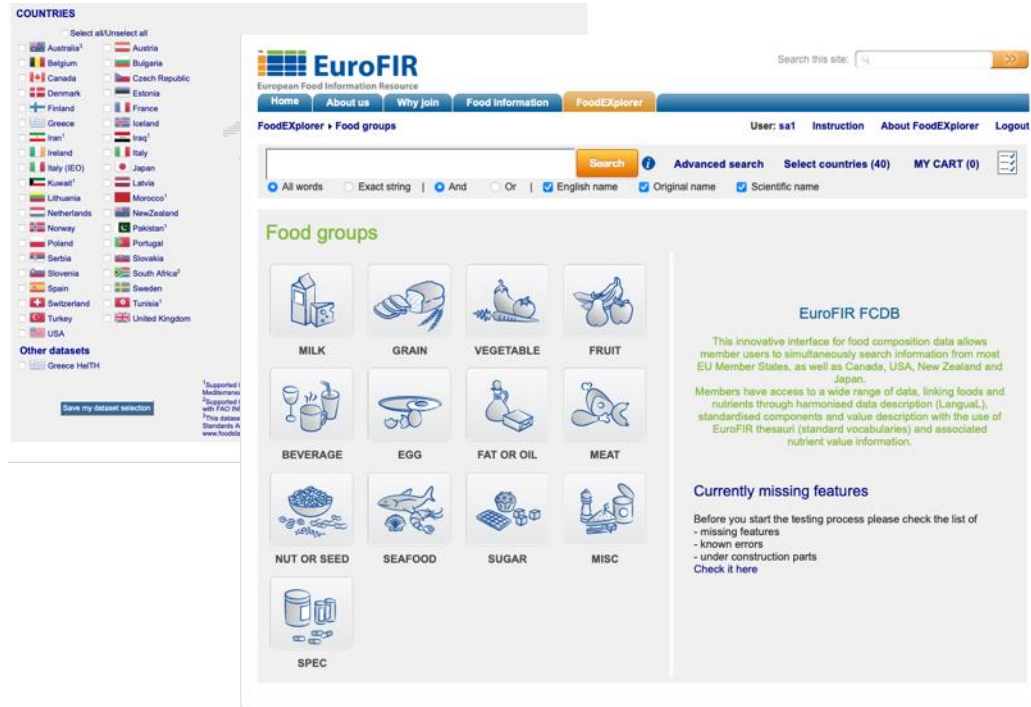
Standard 72 pages English language   
 e-Library read for 1 day

19-Dec-2012 30-Jun-2013 # 35.240.60 # 35.240.63 # 67.040 CEN/TC 387

# Global standardisation



# FCDB harmonisation: EuroFIR FoodEXplorer



Food composition datasets have inconsistencies ...



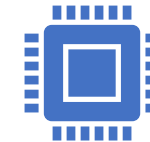
Documentation of information concerning foods, components, values and references is essential



Foods, components and values need to be defined



Data elements and relationships need to be mapped to a common structure using Thesauri



Encoding data in a format readable by both humans and machines to facilitate exchange



# EuroFIR Thesauri

- Standardised **controlled vocabularies** are essential
- EuroFIR specifications are based on a relational database model with four main entities:  
Food, Component, Value, Reference
- Entities are mandatory for documentation.

Thesaurus name	Description	Version	Published	Entity
Acquisition Type thesaurus	Description of the origin of the data reported (host system, scientific literature, analytical results, etc.)	1.2	2017-05-25	Value Reference
Component thesaurus	Descriptors (identifiers) that are used to identify the component or physico-chemical property to which the reported value relates. It is organised into a hierarchy.	1.6	2022-05-24	Component
Matrix Unit thesaurus	Terms for the amount of the matrix material that has quantity reported as the value, usually expressed using the preposition per.	1.5	2019-10-04	Value
Method Indicator thesaurus	Terms for documenting the method used to obtain a compositional value, including analysis, calculation and imputation. The terms are organised in a hierarchy.	1.6	2022-05-24	Value
Method Type thesaurus	A general indication of the type of method used to obtain the associated value.	1.2	2017-05-25	Value
Reference Type thesaurus	Details of bibliographical references describing documents that are sources of data for value, method, recipe, etc.	1.1	2011-09-08	Reference
Unit thesaurus	Terms for the measure used for the amount of the component value or measurable property reported as the value including terms for dimensionless numbers for values that are expressed as ration or as a percentage.	1.3	2022-05-24	Value
Value Type thesaurus	Description of the data values or a qualitative description of the value when no value can be given.	1.4	2022-05-24	Value
Food Classification Thesaurus	A system for classification of foods developed in EuroFIR for harmonized classification in food composition databases.	LanguaLTM 2014-1.0	2016-04-08	Food





**How good are our food composition data and databases?**

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**Open Access European Food Composition Database**

(NP/EFSA/IDATA/2022/01)



# Overview of project tasks – 1<sup>st</sup> phase

- **D1.1** Develop a **search protocol** & carry out an **extensive literature search** on methodologies for quality evaluation, collection, storage and maintenance of national/international FCDBs
  - What criteria permit quality evaluation of food composition data collection and storage, and database creation and maintenance → 570 articles and 26 grey literature documents
  - What factors (edible parts, retention, yield factors, etc.) affect quality of food composition data collection and storage, and database creation and maintenance (Task 1.5) → 128 articles and 53 grey literature documents
- **D1.2** Deliver a report on the **methodology for evaluation of food composition data** from national FCDBs (incl. fortified foods and food supplements) based on literature review
  - EuroFIR quality management framework (built on previous work globally)
  - FAO/INFOODS evaluation framework adapted for European FCDBs



# Quality criteria for values and databases

- Databases



Food coverage



Food description



Component coverage



Component identification



Units and matrix units



Data sources (food or value level)



Documentation



Validity of values (i.e., as consumed)

- Values

**Acquisition type**  
(origin)

**Reference type**

**Method type**  
(analytical, calculated)

**Value type**  
(mean, trace, logical zero)

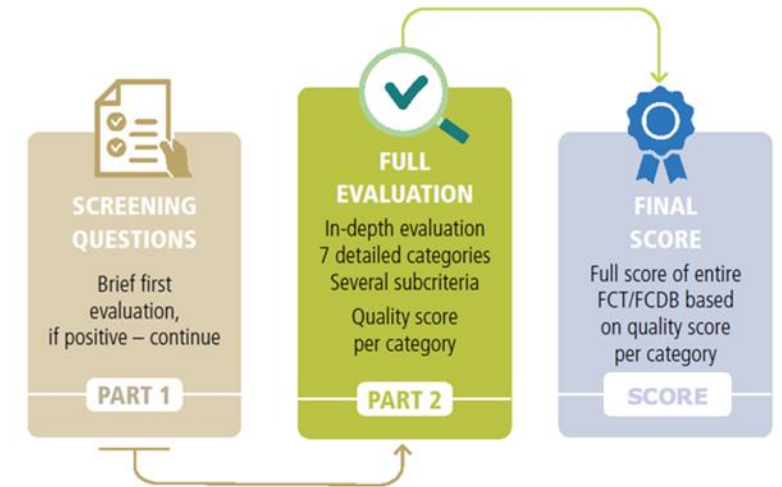
**Method indicator**  
(HPLC, energy formula, recipe calculation)

**Age & Source**



# Overview of project tasks – 1<sup>st</sup> phase

- **D1.3** Deliver a report **describing the quality** of the latest published versions of at least **16 national FCDBs** (EU, EFTA and IPA countries) – assessed using criteria identified for values and databases
  - Overall quality of **databases** was above average
  - Highlighted missing documentation and possible errors
    - help compilers to review and improve documentation
  - Strengths and weaknesses in evaluation were identified and recommendations for improvements proposed
  - Evaluation could be automated or semi-automated
- More than 80% of all **values** are high quality or above average
- Reasons for the lower quality values were identified
- Food coverage approaches strengths and weaknesses identified
- Automation likely to produce variable results and additional manual input required
- Algorithm-based approach for estimating missing values would need development and testing





# EFSA Project team

- **Integrated Data | IDATA**

- **Team Data Gateway & Outreach**

Anastasia Livaniou

Sofia Ioannidou

- **EFSA Tasking Grant collaborators**

Androniki Naska

Elissavet Maria Valanou

- **Nutrition and Food Innovation | NIF**

- **Team Human Nutrition**

Lucia Fabiani

- **Methodology and Scientific Support | MESE**

- **Team E2E Evidence**

Davide Arcella

Irene Munoz

- **Team Analysis**

Rita Sofia Ferreira de Sousa

Zsuzsanna Horvath

- **Finance Services | FIN**

Lisa Anna Brovall

Laura Perati



# Project Consortium

**EuroFIR AISBL - European Food Information Resource**  
**CAPNUTRA CAPACITY DEVELOPMENT IN NUTRITION**  
**UDRUŽENJE ZA ISTRAŽIVANJA U ISHRANI**

- **Premotec GmbH (PMT; CH)**
- **Institute of Agricultural Economics and Information (UZEI/IEAI; CZ)**
- **National Institute of Health DR Ricardo Jorge (INSA; PT)**
- **National Institute for Public Health and the Environment (RIVM; NL)**
- **Finnish Institute for Health and Welfare (THL; FI)**
- **L'Agence nationale de sécurité sanitaire de l'alimentation, de l'environnement et du travail (ANSES; FR)**
- **MATIS (IS)**
- **Agricultural University Athens (AUA; GR)**
- **University of Granada (BEDCA; ES)**
- **Research Centre for Food and Nutrition (CREA; IT)**
- **National Food Institute, Technical University of Denmark (DTU; DK)**
- **Swedish Food Agency (SFA; SW)**
- **University of Vienna (UVI; AT)**
- **Food Research Institute National Agricultural and Food Centre (NPPC; SK)**



# Conclusions



Standardisation and harmonisation are separate issues with standardisation enabling harmonisation ...

Controlled vocabularies enhance data accuracy and usability (interoperability)



Standardisation and harmonisation FCD are critical to understanding diet-health relationships and sustainability

Public health policies, product development or reformulation, information ...



Ongoing challenges in FCD standardisation and harmonisation incl. documentation, sampling, and data quality



Organisations such as FAO INFOODS, EuroFIR, and EFSA have role in these activities



Increased automation has potential but requires further development and **testing**

Enhanced use of FCD in digital health applications and AI-driven platforms can further extend its relevance but also vulnerabilities







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