



13th INTERNATIONAL FOOD DATA CONFERENCE

14-18 OCTOBER 2019 • LISBON • PORTUGAL

October 14th, 2019

8.30 - 17.30 INFOODS Workshop

October 15th, 2019

09.00 – 18.00 PortFIR

17.00 – 20.00 13th IFDC Registration and Get together

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October 16th, 2019

8.30 - 09.00 **Registration**

Opening Ceremony

09.00-10.15 Chairs: Maria Antónia Calhau

Welcome address – Fernando de Almeida and Isabel Castanheira (INSA) (5 min)

FAO/INFOODS – Ruth Charrondiere (5 min)

Prof. Dr. Nevin Scrimshaw Award - Paul Hulshof - (15 min)

Greenfield Southgate Award Lecture - Hettie Schönfeldt (15 min)

Keynote address: National food composition databases – essential for public health nutrition– Marga Ocké (30 min)

10.15-10.30 Coffee break

Session 1. National and international activities

10.30-12.30 Chairs: Norma Samman and Isabel Castanheira

FAO/INFOODS Compilation guidelines. Ruth Charrondiere

EuroFIR Default value documentation for aggregated/compiled nutritional values. Susanne Westenbrink

USDA FoodData Central (FDC): A Bridge to the Future of Food Composition. Pamela Pehrsson

Food Composition Tables of Japan, as archives WASHOKU food materials. Tomoko Watanabe

Update on New Zealand Food Composition database (NZFCDB) activities, 2016–18. Subathira Sivakumaran

African Network of Food Data Systems (AFROFOODS): new initiatives, collaborations, successes and future directions. Henrietta Ene-Obong

12.30-13.30 Lunch and poster session



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Session 2. Data methodology and dissemination

13.30-15.30 Chairs: Hettie Schönfeldt and Ana Catarina Moreira

Strategy and resources for updating the Portuguese Food Composition Database and the 2019 release. Luísa Oliveira

Semi-automatic generation process of a food composition table: the last update of the French Ciqual table. Marine Oseredczuk

Development of the new Australian Food Composition Data Management System. Renee Sobolewski

Development of a National Food Database in Argentina. Norma Samman

The new Danish Food Composition Database System: a reliable, transparent and flexible solution. Tue Christensen

Dissemination of new food composition tables and recipe book in Kenya. Mwai Maina

15.30-16.00 Coffee break and poster session

Session 3. New data base and approaches

16.00-18.00 Chairs: Kunchit Judprasong and José Camolas

Updated and expanded Food Composition Table for Western Africa (WAFCT 2019). Ruth Charrondiere

Neglected no more: the importance of food composition data for the conservation and sustainable use of agricultural biodiversity. Nurcan Güzelsoy

Diversifying food production and diets with locally available food trees and crops. Barbara Stadlmayr

New initiatives on open access harmonised food composition data for developing and emerging Countries. Mark Roe

Inflammatory factor of foods: Incorporating biomarker-derived values into next generation food composition databases. Paolo Colombani

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Session 4. New nutrient data

08.30-10.30 Chairs: Jayashree Arcot and Beatriz Oliveira

Brazilian food biodiversity: centralizing food composition data for the promotion of nutrient-rich foods in Brazil. Fernanda Grande

Quantification of vitamin D2 (ergocalciferol) content in Indian foods. R. Ananthan

Effects of different cooking methods on vitamin D and true retention in selected fish. Kunchit Judprasong

New data for the vitamin D content of Australian foods. Eleanor Dunlop

Carotenoids content in Ibero-American and European Foods – contribution to creation of Databases. M. Graça Dias

Iodine in U.S. Food and Dietary Supplements. Pamela Pehrsson

10.30-11.00 Coffee break and poster session

Session 5. New compositional data on animal food

11.00-13.00 Chairs: Marine Oseredczuk and Carla Gonçalves

The necessity of nutrient data on processed meat in African diets. Hettie Schönfeldt

Implementation of the GS1 data in the Belgian food composition database. Carine Seeuws

Nutrient composition of fish species sampled off the coast of Ghana. Astrid Hasselberg

Nutrient composition in seafood products available for Norwegian consumers. Synnøve Næss

Production of a nutritional composition dataset for seafood consumed in Europe. Mark Roe

Retention and yield of beef and lamb retail cuts. Beulah Pretorius

13.00-14.00 Lunch and poster session

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Session 6. New compositional data

14.00-16.00 Chairs: James Harnly and Pedro Moreira

Challenges in completeness and accuracy of food branded data in the Netherlands. Susanne Westenbrink

New food composition data on raw foods in the Czech Food Composition Database NutriDatabaze.cz. Marie Machackova

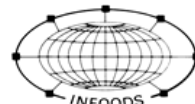
Providing information on the chemical composition of the compound dishes consumed by the Brazilian population. Kristy S. Coelho

Added and free sugars: new dataset for latest New Zealand Food Composition Database products. Elizabeth Fleming

A Multi-Country Collaboration Leads to the Development and Establishment of a Country Specific Food Composition Database for Malawi. Averalda Graan

16.00 Social Program

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Session 7. Analytical methods and compliance

08.30-10.30 Chairs: Jayne Ireland and José da Silva

Compliance of maize flour from commercial mills to fortification legislation levels for micronutrients in Kenya.
Anselimo Makokha

Determination of Vitamin K2 in foods by High-performance Liquid chromatography with Fluorescence Detection. Zhu Wang

Six folate vitamers in food – an inter-comparison study on a method using a pure deconjugase of plant origin and quantification by LC-MS/MS. Jette Jakobsen

Iron levels in the fortified rice sold in Papua New Guinea.
Maria Chandra-Hioe

Development and application of a primary method for speciation analysis of chromium in foodstuffs by HPLC coupled to ICP-MS using SSID. Petru Jitaru

Quantifying animal protein food intake in a developing country: The case of meat in South Africa. Hettie Schönfeldt

Comparative study of sodium content in common foods consumed in Argentina and Costa Rica. Norma Samman

10.30-11.00 Coffee break and poster session

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Session 8. Food Data and Bioinformatics

11.00-13.00 Chairs: Anders Møller and Isabel Trancoso

Handling missing values in food composition tables: the example of the nutrient dataset for the French national food consumption survey. Laure du Chaffaut-Koulian

FoodEx2 as a tool to facilitate the harmonization of food consumption and food composition data. Rita de Sousa

Ontologies for food description from farm to fork: A case study with FoodOn and the OBO Foundry vocabularies. Damion Dooley

Diet Assess & Plan nutritional software in EFSA's EU Menu project: platform for food data harmonization and regional collaboration in the Balkans. Milica Zeković

Nutrify India Now (NIN) mobile application: A public utility tool. T Longvah

Natural Language Processing applied to Food Data – A smart food description mapping system. Sidney Tomé

13.00-14.00 Lunch and poster session

Session 9. Nutritional epidemiology and recipe calculation

14.00-16.00 Chairs: Ana Rito and R. Ananthan

Introducing INDDX24: A dietary assessment platform for scaling up availability, access, and use of global dietary data. Jennifer Coates

State of the Australian food supply: an approach to monitor annual change in the nutritional quality of packaged foods and beverages. Maria Shahid

Estimation of Nutrient Values from Label Data in Branded Foods. Karl Presser

A Web-application to reformulate recipe through optimization: proof of concept. Romane Poinot

Comprehensive EuroFIR recipe calculation guideline to produce food composition data. Katja Sandfuchs

16.00-16.30 Coffee break and poster session



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Session 10. Round table: The origins of Food Composition Tables

16.30-17.30 Chair: Helena Soares Costa

Facilitators: Luísa Oliveira (INSA)
Pamela Pehrsson (USDA)
Hannah Pinchen (Quadram Institute)
Paolo Colombani (Mymeleon AG)
Susanne Westenbrink (RIVM)
Ruth Charrondiere (FAO)

17.30 – 18.00 Closing ceremony and Poster Award

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