

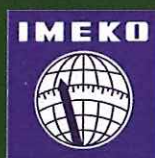


International Conference

1st IMEKOFOODS

Metrology Promoting Objective and Measurable
Food Quality and Safety

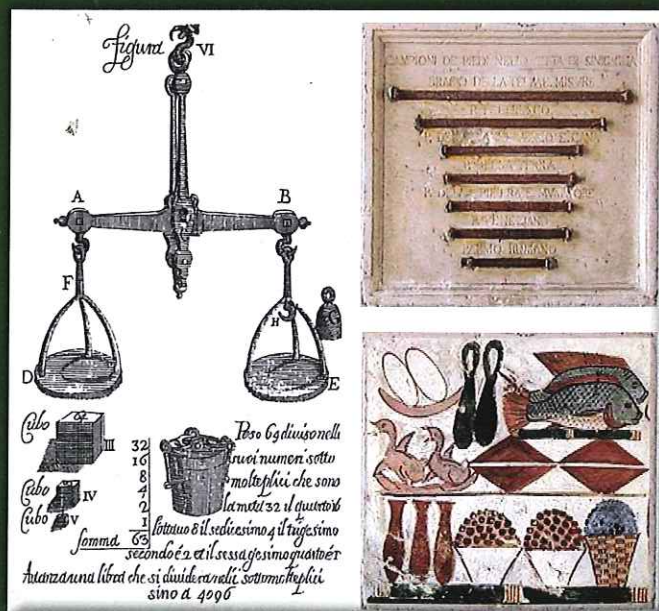
October, 12nd - 15nd 2014
Rome (Italy)



INTERNATIONAL MEASUREMENT CONFEDERATION
TC23 "Metrology in Food and Nutrition"



Italian National Agency for New Technologies,
Energy and Sustainable Economic Development





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ABSTRACT BOOK

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Edited by

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2014 ENEA

Italian National Agency for New Technologies, Energy and
Sustainable Economic Development

Lungotevere Thaon di Revel, 76

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NUTRIRETE.lab – a network to collect and store Italian food composition data

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Food composition data are produced by public and private laboratories and by the food industry for purposes of research, food control and food labeling. Data are also needed to assess and monitor diet of humans (and other animals) for individual counseling, diet therapy, food catering, public health interventions: country specific food composition databases (FCDBs) are used for such purposes (1,2).

In a fast growing food market, FCDBs are limited in number of food and nutrients, they become obsolete very quickly and lack of food components of emerging interest. On the other hand, laboratories produce costly data for specific purposes, and these valuable data could be further exploited, if collected, routinely documented and selected in a systematic way.

With the purpose of making good use of existing and up-coming chemical information about food, a government funded project (3) includes a work package aimed at creating a network of laboratories producing food information data. The web site NUTRIRETE.lab (www.nutriretelab.it) was developed to stimulate Italian laboratories to join the network by sharing their data, to convey requests for specific data between users and laboratories and to facilitate dissemination of food composition information.

To store, document and harmonize the shared information, we created a database, in MS Access. Such instrument is structured and documented according to guidelines developed in the frame of the Network of Excellence EuroFIR (4). LanguaL and other classification systems are used for food description. Information about analytical methods, sample preparation and component quantification are coded according to the EuroFIR descriptors (thesauri), but links to other systems are also possible.

This database will serve as the main source of information to update the Italian FCDBs.

Activities are ongoing and will hopefully continue in the future, if appropriate ways to launch a sustainable project will be found.

1. Banca Dati CRA-NUT http://nut.entecra.it/646/tabelle_di_composizione_degli_alimenti.html

2. Banca dati per gli Studi Epidemiologici in Italia - www.bda-ieo.it

3. MIPAFF, Progetto QUALIFU-SIAGRO, Ministero delle Politiche Agricole e Forestali – D.M. 2087/7303/09

4. European Food Information Resource - <http://www.eurofir.org/>