The Situation at what seems “Years Ago”

- Today's European food composition tables are incompatible without minor/major adjustments
  - with respect to foods (coverage, raw/prepared foods, brand name-generic foods)
  - with respect to components (analytical methods, calculations, modes of expression, etc.)
- The problems are multidimensional

[Deharveng et al. (1999), Slimani et al. (2000)]
EPIC – European Prospective Study into Diet and Cancer, WHO IARC
Too many European databases are not online

EuroFIR must encourage and facilitate the implementation of online nutrient databases
What is the EuroFIR platform?

The EuroFIR platform is not one system, it is:

- a virtual platform of inter-connected online national and specialised databases/datasets
  - EuroFIR BASIS
  - EuroFIR eSearch
  - other systems
- using a distributed configuration inter-linking the national systems electronically as well as linking to external systems relevant for the food composition area
- using a client – mediator – server application technology

The EuroFIR eSearch Platform

Builds on the following “ingredients”

- Food Data Compilers (Compiler Network)

and the EuroFIR requirements for

- Common food description
  - the LanguaL thesaurus
- Common data documentation
  - the EuroFIR Thesauri
- Common EuroFIR Web Services
EuroFIR Food Composition Data Compiler Network

- 28 food composition data compilers from 25 countries have agreed upon
  - standardised* approach for food description
  - standardised* procedures for data compilation
  - standardised* approach for data documentation
  - standardised* approach in recipe handling
  - standardised* approach for data interchange
  - standardised* approach for data quality management
  - standardised* approach for data interchange
  - and many other standardised* issues

* the key word is “standardised”

EuroFIR Web Services
**8th International Food Data Conference**

**October 1-3, 2009**

**Bangkok, Thailand**
Taxon: *Solanum lycopersicum* L.

**Genus:** *Solanum*  **species:** *Solanum lycopersicum*  **section:** *Lycopersicon*  **series:** *Viviparum*  **Familia:** *Solanaceae*  **officinalis:** *Solanum*  **common:** *Solanum*  **number:** 101442

**Place of publication:** Sp. pl. 1:352 – 755

**Publication year:** 1825

**Taxon type:** See also **taxon**

- *Solanum lycopersicum var. commersonne* (559 accessions)
- *Solanum lycopersicum var. lycopersicum* (559 accessions)

**Common names:**
- **tomato**

More:

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**Informal Database**

**Date:** 05-Sep-2008

**Scientific Name:** *Solanum lycopersicum* L.

**Common Name:** Tomato

**Description:**

- *Solanum lycopersicum* is a species of the *Solanum* genus. It is widely cultivated as a vegetable plant, known for its red, yellow, or orange fruits. These fruits are used in various cuisines around the world and are also used in horticulture, especially for breeding purposes.

- The *Solanum* genus is a large group of plants, including many species that are popular in gardens and agriculture. *S. lycopersicum* is one of the most common species found in these contexts.

**References:**

- [Link to reference](#)

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**8th International Food Data Conference**

**October 1-3, 2009**

**Bangkok, Thailand**
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**Notes:**

- EuroFIR Document Repository
- 8th International Food Data Conference
- October 1-3, 2009
- Bangkok, Thailand
EuroFIR Documents on Documentation and Data Interchange

- Five reports published in 2008 (current versions)*
  - Draft EuroFIR Standard – IT: Technical Annex
  - EuroFIR Thesauri 2008
    Version 1.0, July 2008
  - EuroFIR Web Services
    Background report
    December 2008
  - EuroFIR Web Services
    EuroFIR Food Data Transport Package
    Version 1.3, July 2008
  - EuroFIR Web Services

*available on the EuroFIR Technical Website (Documents 2008)
Conclusions

- The EuroFIR infrastructure and accessibility of online national food databases provide a harmonized and standardized access to European food composition data in a way that has never been seen before
  - data are searchable on one platform and searched in a uniform way
  - data are documented
  - data are comparable
  - data are interchanged electronically
- linking to external sources enhances the usefulness

Thank you for your patience

EuroFIR
http://www.eurofir.net/

EuroFIR Technical Website
http://www.eurofir.org/

LanguaL
http://www.langual.org/

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