



October 11 -13, 2017

Buenos Aires, Argentina

From Food Composition to better Policies and Programmes in Nutrition and Agriculture

October 11th, 2017

Registration

08.00 – 09.00 Cultural Center for Science, Science and Technology Pole

Opening ceremony

09.00 – 10.45 Chairs: Norma Sammán - U. Ruth Charrondiere

Welcome address - Dr. Norma Sammán (5 min)

FAO/INFOODS - Dr. U. Ruth Charrondiere (5 min)

INSIBIO - Dr. Juan Carlos Diaz Ricci (5 min)

CONICET - Dr. Miguel Angel Laborde (5 min)

Prof. Dr. Nevin Scrimshaw Award -

Greenfield Southgate Award Lecture -

Keynote address: Identification, Classification and Visualization of Food Compositions - Dr. Kaoru Yoshida (25 + 10 min)

10.45 – 11.15 - Coffee break and poster session

Session1. Methodology and directions around food composition data

11.15 – 13.00 Chairs: Paul Finglas - Lilia Masson

New FAO/INFOODS Evaluation framework and criteria on the quality of published food composition tables and databases (FCT/FCDB). U. Ruth Charrondiere (10) (15 min)

Harmonized value documentation in FoodEXplorer – A EuroFIR web-based tool for exploring and retrieving multiple food composition databases. Susanne Westenbrink (21) (15 min)

Minimum reporting requirement for food composition data. Jim Harnly (49) (15 min)

New directions in food composition research and databases at the USDA Nutrient Data Laboratory. Pamela R. Pehrsson (140) (15 min)

Use of conversion factors in food composition databases: Time for a change? David B. Haytowitz (137) (15 min)

13.00 – 14.00 - Lunch and poster session

Session 2. Processed foods and their healthiness

14.00 – 16.15 Chairs: Adriana Blanco-Metzler - Paul Hulshof

Tool to estimate the weight of ingredients from food label data.

Susanne Westenbrink (20) v(15 min)

FoodSwitch: a system to assess the healthiness of the world's packaged food supply. Michelle Crino (41) (15 min)

Compliance of food products to the front of package traffic light label act in Ecuador in 2016. Elsy Paola Carrillo Hinojosa (123) (10 min)

Compliance of 12 key food categories with PAHO regional sodium reduction targets in 14 Latin American and Caribbean countries.

Adriana Blanco-Metzler (63) (15 min)

Compliance of the sodium/salt content in foods consumed in Argentina. Sonia Calliope (148) (15 min)

Sodium content and compliance with regulation of processed foods and preparations of Costa Rica. María de los Angeles Montero Campos (138) (15 min)

16.15 – 16.45 - Coffee break and poster session

Session 3. News in the area of retention factors

16.45 – 18.00 Chairs: T. Longvah - Pamela Pehrsson

Analysis of bioactive components of raw and cooked foods from different food groups. Pranati Das (38) (15 min)

Effect of open cooking and pressure cooking on flavonoid and total phenolic content and antioxidant activity of selected food groups.

Thiruchenduran Somasundaram (42) (15 min)

Nutrient retention factors for recipe/cooked dishes calculation purposes. Fernanda Grande (159) (15 min)

18.30 – 20.30 - INFOODS meeting (by invitation)

October 12th, 2017

Session 4a. New FCDB and approaches

08.30 – 10.20 Chairs: Norma Samman - Harriet Kuhnlein

Updating and expanding the Food Composition Table for Western Africa.

Anna Vincent (22) (15 min)

Review and update of food composition tables in Kenya. John MainaMwai (44) (15 min)

FAO/INFOODS Global Food Composition Database for Pulses (uPulses1.0) and FAO/INFOODS Database for Pulses on Dry Matter Basis (PulsesDM1.0). Fernanda Grande (8) (15 min)

FAO/INFOODS Global Food Composition Database for Fish and Shellfish – (uFiSh1.0). Doris Rittenschober (12) (15 min)

EuroFIR GAMA Wiki for analytical measurements. Karl Presser (67) (15 min)

10.20 – 10.50 - Coffee break and poster session

Session 4b. New FCDB and approaches

10.50 – 13.25 Chairs: Johana Ortiz - Doris Rittenschober

Challenges in institutionalization of food composition in Argentina. Norma Sammán (160) (10 min)

The New Indian Food Composition tables, 2017. T. Longvah (156) (15 min)

Elaboration of a database for Brazilian nutrient intake evaluation. Elizabete Wenzel Menezes (75) (15 min)

FAO/INFOODS/IZINCG Global Food Composition Database for Phytate. Anna Vincent (19) (15 min)

5 minutes break

The history and the current status of the Food Composition Table in Japan. Tomoko Watanabe (40) (15 min)

Determination of Nutritional Composition of Some Foods in Turkish Cuisine and Establishment of a Model Data Set. Mustafa Yaman (153) (15 min)

Development of a polyphenol database for Argentina. Maria Natalia Bassett (135) (15 min)

13.25– 14.30 - Lunch and poster session

Session 5a. Usage of food composition data

14.30 – 15.40 Chairs: Suzanne Murphy - Hettie Schoenfeldt

Estimating the adequacy of apparent vitamin-A consumption using Household Consumption and Expenditure Survey (HCES) data: effects of the unit of expression. Anna Vincent (61) (15 min)

Nutrient Productivity Score (NPS) – A new concept bridging agriculture and nutrition. U. Ruth Charrondiere (11) (15 min)

Impact of Indian Food Composition Tables 2017 on Diet surveys in India. Kodavalla Venkaiah (149) (15 min)

15.40 – 16.10 - Coffee break and poster session

Session 5b. Usage of food composition data

16.10 – 17.10 Chairs: Elizabete Wenzel - Susanne Westenbrick

Application of the food composition table of the state of Kuwait in the first national nutrition survey. Hanan Alamiri (79) (15 min)

Inclusion of folic acid data in a database for nutrient intake evaluation in Brazil. Fernanda Grande (59) (15 min)

Development of a Sustainability Index of foods to prioritise sustainable and nutrition-sensitive diets. Hettie Schonfeldt (71) (15 min)

Potential climate change mitigation of dietary alternatives in Argentina. Ezequiel Arrieta (9) (15 min)

Session 6. Improved processed foods

17.20 – 18.25 Chairs: Catherine Champagne - David Haytowitz

Nutrient variability in grain legumes due to processing. T. Longvah (119) (10 min)

Nutritional and functional composition of flours from sprouted and unsprouted quinoa (*Chenopodium quinoa*) and amaranth (*Amaranthus*) grains. Maria Dolores Jimenez (118) (10 min)

Functional compounds loss during pasta and baked products elaboration with Andean corn meal. Gustavo Scalone (114) (10 min)

Nutritionally improved gluten free noodles. Karina Eliana Costa Macías (142) (10 min)

20.30 – 23.00 - Gala dinner

October 13th, 2017

Session 7. Food matching and classification

08.30 – 10.00 Chairs: Karl Presser - U. Ruth Charrondiere

FoodEx2 as a tool to facilitate the harmonization of food consumption and food composition data in the FAO/WHO GIFT platform. Pauline Allemand (121) (15 min)

An automated food matching approach. Karl Presser (66) (15 min)

Semi-Supervised food matching of web recipes to food composition data. Chahat Bhatia (95) (10 min)

Food matching tools to integrate food composition and consumption data as part of a future multidisciplinary European Food, Nutrition and Health Research Infrastructure (FNHRI). Paul Finglas(165) (15 min)

10.00 – 10.30 - Coffee break and poster session

Session 8a. New food composition data

10.30 – 11.30 Chairs: KunchitJudprasong - Jim Harnly

‘Rocha’ pear antioxidant and mineral characterization. Isabel Castanheira (124) (15 min)

Free radical scavenging and antioxidant activity of commonly consumed Indian plant foods. RajendranAnanthan (51) (15 min)

Micellerization of pro-vitamin A carotenoids from biofortified maize is related to their content and independent of the xanthophyll content. NiveditaDube (17) (15 min)

Session 8b. New food composition data

11.40 – 13.00 Chairs: Angela Kimani - Isabel Castanheira

Vitamin D3 and 25-hydroxyvitamin D3 content of white fish purchased from retail outlets in five Australian cities. Lucinda Black (24) (15 min)

Nutritional and functional values of the Ecuadorian traditional legumes. Ruth Irene Martínez Espinosa (151) (10 min)

Organic acids make more sour taste than ascorbic acid in Thai indigenous plants. KunchitJudprasong (82) (15 min)

Seasonal variations in nutrient composition of plant-based foods produced at the Southern highlands of Ecuador. Johana Ortiz (105) (15 min)

13.00 – 14.30 - Lunch and poster session

Session 9. Biodiversity

14.30 – 16.00 Chairs: RajendranAnanathan - Henrietta Obong

- Variations in the chemical composition of different lines of the West African pear (*Dacryodesedulis*).** Henrietta Ene-Obong (33) (15 min)
Genetic Diversity in Seed Morphometry and Nutritional Traits of Rice Bean Germplasm – A Potential Legume Crop. Rakesh Bhardwaj (90) (15 min)
Nutrient composition and antioxidant activity of indigenous fruits of the Khasi tribes of Meghalaya. Daniella Anne L. Chine (43) (15 min)
Study on the antioxidant activity and individual polyphenols content of indigenous vegetables of Manipur. Bidyalakshmi Loukrakpam(28) (15 min)

16.00 – 16.30 - Coffee break and poster session

Closing ceremony

16.30 – 17.30 Chairs: T. Longvah - Lilia Masson

LATINFOODS meeting

18.00 – 19.30 Cultural Center for Science, Science and Technology Pole