

FOODEX 2

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FoodEx

- O papel da EFSA como um repositório central de dados relativos aos diversos controlos nacionais e programas de monitorização exige um esforço enorme de harmonização na recolha de dados.
- É essencial a existência de um sistema de identificação e caracterização único e universal de géneros alimentícios e alimentos para animais de modo a que as diferentes bases de dados nos diferentes domínios sejam “alimentadas” da mesma forma.

FoodEx 2

O nome **FoodEx** significa “Food classification and description for exposure assessment”.

É um sistema de classificação de géneros alimentícios e alimentos para animais que pretende alcançar um nível de detalhe superior ao do FoodEx1.

A caracterização dos itens alimentares é melhorada com a utilização de **facetras** – referem-se a conjuntos de descritores que permitem detalhar mais um produto alimentar de acordo com várias características como sejam o estado físico, a técnica de conservação, entre outras.

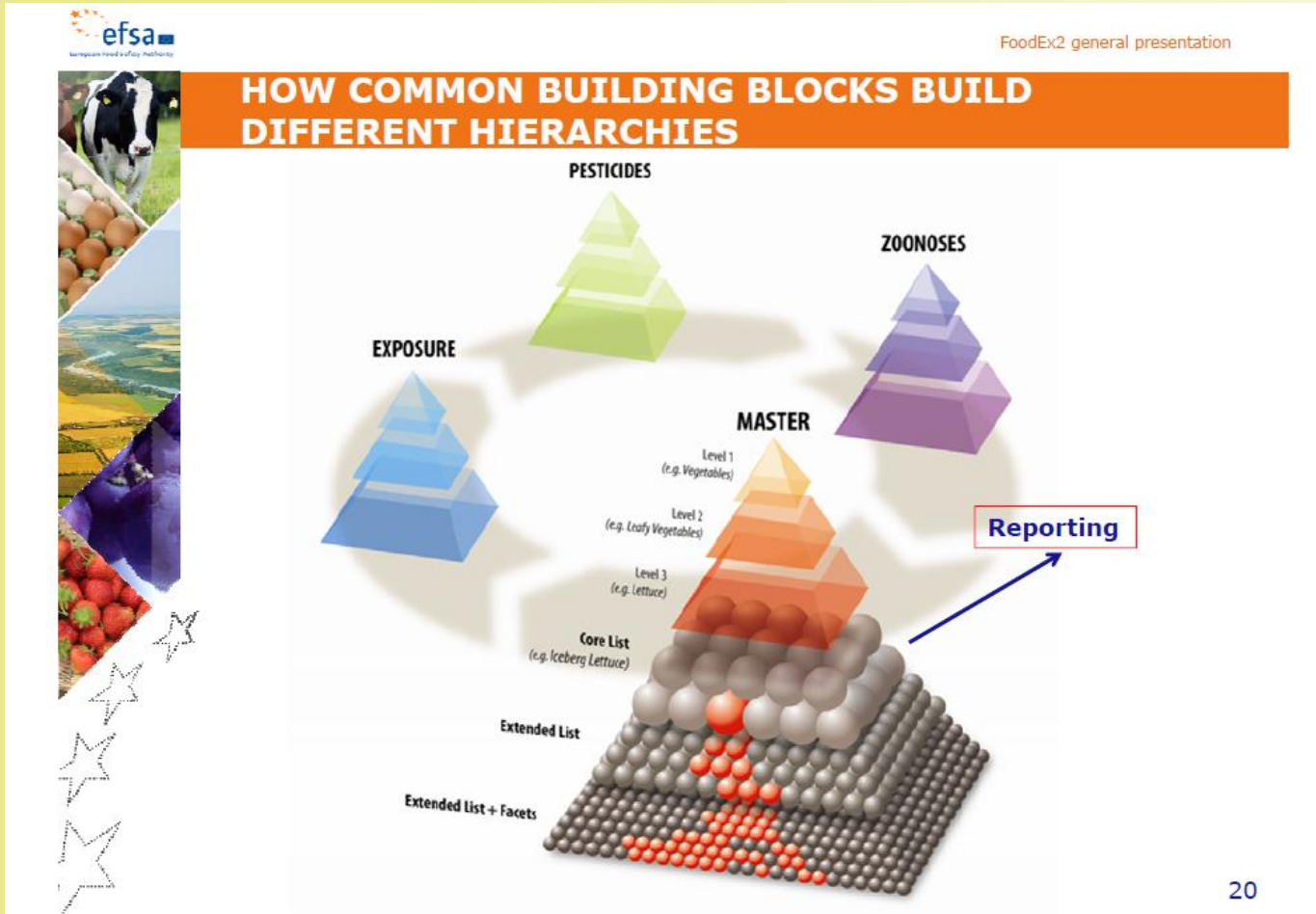
FoodEx2

Existem várias **hierarquias** que diferem conforme o domínio a que dizem respeito os dados.

- **Reporting hierarchy**
- **Master hierarchy**
- **Pesticides residues hierarchy**
- **Zoonoses hierarchy**
- **Feed hierarchy**
- **Exposure hierarchy**
- **Veterinary drugs residues hierarchy**

Cada hierarquia está adaptada ao tipo de reporte a que diz respeito.

FoodEx2 - Estrutura



Estrutura

Alimentos genéricos



Hierarquia de acordo com o uso

Carne fresca



Carne processada



Vísceras



Hierarquia de acordo com a espécie

Vaca



Porco



Frango



Como começar?

1. Que tipo de alimento estamos a codificar?

i. Qual a sua natureza (Part-nature)?

a) Matérias primas cruas (RPC)

b) Derivados das matérias primas cruas (RPC derivatives)

c) Pratos compostos (composite)

2. Qual a sua origem (source)?

a) Espécie animal/vegetal/leguminosa/....

3. Que facetas podemos adicionar para melhorar a descrição do produto?

- i. Processamento (Process)
- ii. Ingredientes (Ingredients)
- iii. Meio envolvente (Surrounding medium)
- iv. Meio de produção (Production method)
- v. Tipo de embalagem e material (Packaging/Pack material)
- vi. Agentes fortificantes (Fortifying agent)
- vii. Agentes adoçantes (Sweetening agent)
- viii. Aspectos qualitativos (Qualitative)
- ix. Termos genéricos (Generic)
- x.

Que categoria escolher?

Produtos do mar



Produtos cárneos



Produtos láteos



Frutas



Vegetais



Condimentos



Produtos de padaria



Sobremesas



Snacks



Bebidas alcoólicas



Pratos compostos



Que processamento?

Nome	Aplicação	Nome	Aplicação	Nome	Aplicação
Winemaking	Wine	Grilling/griddling (high temperature cooking)	Meat, potatoes, vegetables	Juicing	Fruits, vegetables
Beer production	Beer	Toasting	Coffee beans	Extraction	Meat, fish, yeast, infusion
Cheesemaking	Cheese	Caramelization/ browning	Sugar	Concentration/ evaporation	Milk, juices from vegetable and fruit
Churning	Butter	Mixing	Creation of compound food	Crystallization	All 'purified ingredients' like the protein-and carbohydrate-based ones, salt, etc...
Oil production	Oils and fats	Filling	Filled branches of unfilled bases	Canning/jarring	Meat, fish, fruit, etc...
Grain milling	Flours, groats, etc	Extrusion	Cereals, snack production	Seasoning	Sausage/cheese
Grain milling – starch production	Starch	Flaking	Cereals	Curing	Sausage/cheese
Sugar production	Sugar	Flattening/ rolling	Cereals	Ripening	Sausage/cheese
Pulping/mashing	Fruit, vegetables	Puffing/expanding	Cereals	Preserving by salt	Vegetables, meat, fish, seafood
Cooking in water	Egg	Gelling	Milk-Dessert/water-jellies	Preserving by sugar	Fruit, chestnuts, candying is included
Frying	Potatoes	Distillation	Creation of alcoholics	Fermentation	Milk, vegetables, sausage, cheese
Baking	Bakery products	Separation (in liquid phase)	Milk - cream	Marinating	Meat, fish, seafood
Roasting (baking with fat)	Potatoes	Brewing/infusion	Infusion materials, cacao, coffee, etc.	Pickling	Vegetables
Drying (dehydration)	Meat, fish, seafood, milk, egg, vegetables, legumes, fruit. For spices and infusion materials is considered default			Smoking	Meat, fish, seafood

Como funciona o Browser?

FOODEX 2.0 Browser ver.0.1.3s5

File Edit Tools Help

Search

Search Go

Search current Search dictionary

Search options:

- Natural sources
- Raw Primary Commodities (RPC)
- RPC Derivatives/ ingredients
- Composite food simple
- Composite food aggregated
- Broad or mixed groups
- Facets

Additional search fields:

- GEMS code
- Pesticide code
- Foodex1 code
- Langual code
- Scientific names
- Alias - Included terms

Term

Choose: Hierarchies Facets

Reporting hierarchy

- Food [A0B6Z]
- Feed [A0BB9]
- Non-food matrices [A0BYQ]

Reporting hierarchy

- Master hierarchy
- Pesticide residues hierarchy
- Zoonoses hierarchy
- Feed hierarchy
- Exposure hierarchy
- VetDrugRes hierarchy

View terms: In use in this domain Optional in this domain Not used in this domain

Term naming and definition

State Corex

Term Code

Term Name

Correlated Codes

Code	Catalogue

Scientific names

Alias - Included terms

Scopenotes:

Como funciona o FOODEX 2.0 Browser?

The screenshot displays the FOODEX 2.0 Browser interface. A blue arrow labeled 'HERE' points to the search input field. The search term 'lentils' is entered. The search options are set to 'Search current'. The search options list includes: Natural sources, Raw Primary Commodities (RPC), RPC Derivatives/ ingredients, Composite food simple, Composite food aggregated, Broad or mixed groups, and Facets. The additional search fields list includes: GEMS code, Pesticide code, Foodex1 code, Langual code, Scientific names, and Alias - Included terms. The search results list includes: Canned or jarred lentils [A01BD], Lentils (dry) [A013Q], Lentils (dry) group (p) [A0DCE], and Lentils (without pods) [A012L].

Como funciona o Browser?

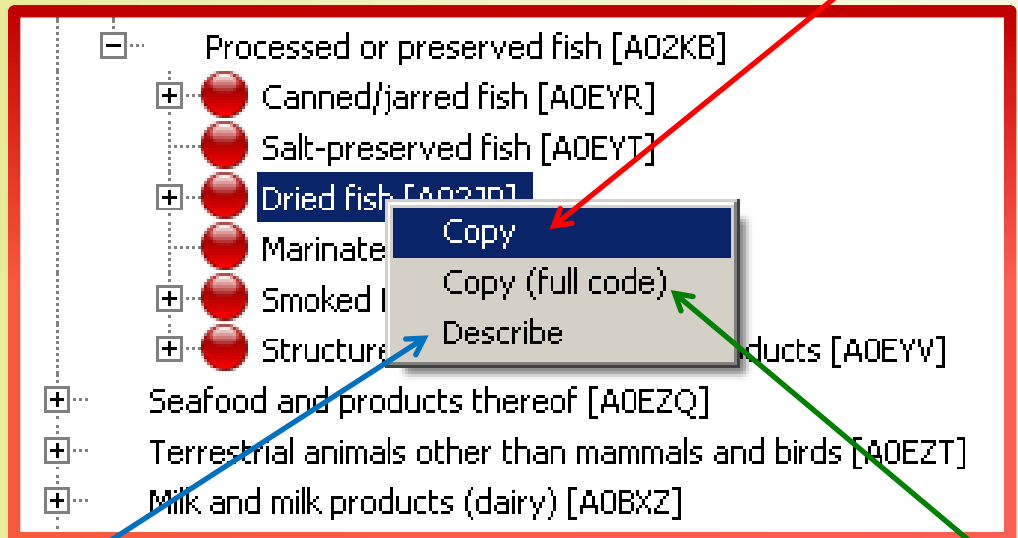
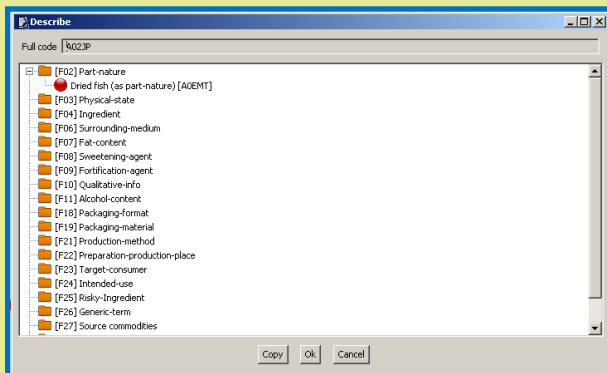
The screenshot displays the FODDEX 2.0 Browser interface. On the left, there is a search panel with options for searching current or dictionary terms and various search options like 'Natural sources' and 'Scientific names'. The main area shows a hierarchical tree of food categories, with 'Oranges, sweet [A01CR]' selected. On the right, a detailed view of the selected term is shown, including 'Term naming and definition', 'Correlated codes', 'Scientific names', and 'Scopenotes'. Annotations in Portuguese point to specific parts of the interface:

- Tipo de amostra** (Sample type) points to the 'State' field.
- Código FoodEx2 e nomenclatura** (FoodEx2 code and nomenclature) points to the 'Term Code' field.
- Código de outros sistemas de classificação** (Code of other classification systems) points to the 'Correlated codes' table.
- Nome científico** (Scientific name) points to the 'Scientific names' field.
- Notas adicionais sobre o produto** (Additional notes about the product) points to the 'Scopenotes' field.

Como funciona o Browser?

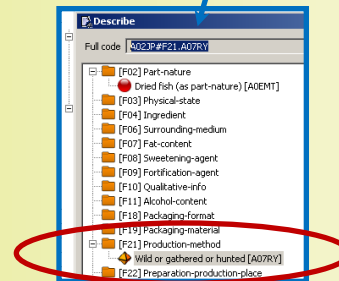
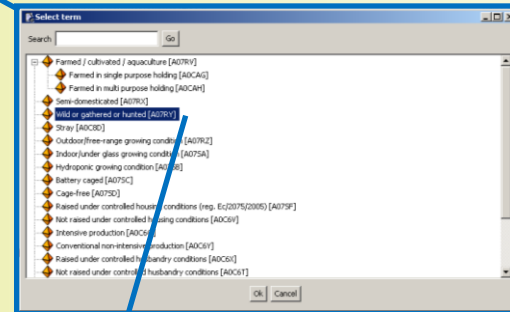
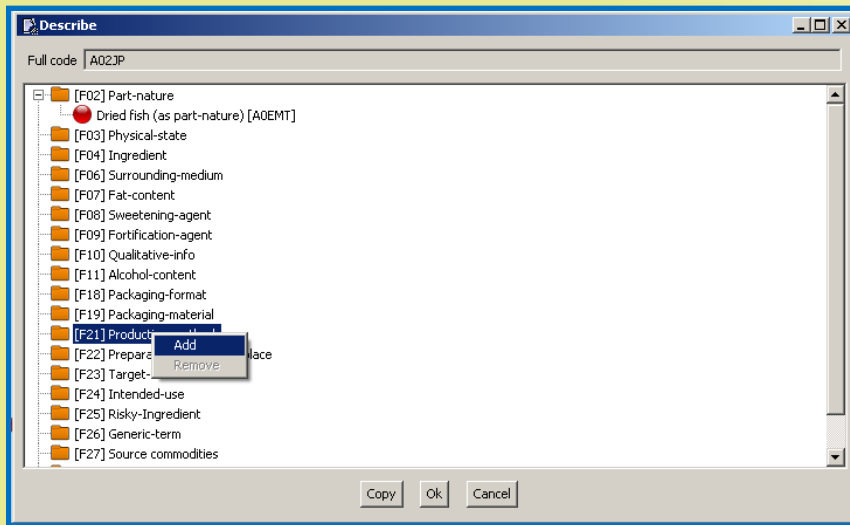
Carregando com o botão direito do rato sobre o código pretendido teremos disponíveis duas opções de cópia e uma opção para melhorar a descrição do produto

A02JP Dried fish



A02JP#F02.A0EMT Dried fish

Como funciona o Browser?



Como funciona o Browser?

FOODEX 2.0 Browser ver.0.1.3

File Edit Tools Help

Search

Search

Search current Search dic

Search options:

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- Facets

Additional search fields:

- GEMS code
- Pesticide code
- Foodex1 code
- Langual code
- Scientific names
- Alias - Included terms

Term

Full code **A01CF#F03.A06HY\$F18.A07NK\$F19.A07PR\$F20.A07RD\$F21.A07SE\$F28.A0C0S**

- King mandarin (live plant) [A05XF]
 - [F02] Part-nature
 - Fruits used as fruit (as part-nature) [A0ELC]
 - [F03] Physical-state
 - Whole/unsplit form, including artificial forms [A06HY]
 - [F04] Ingredient
 - [F07] Fat-content
 - [F09] Fortification-agent
 - [F10] Qualitative-info
 - [F11] Alcohol-content
 - [F17] Extent-of-cooking
 - [F18] Packaging-format
 - Bag, sack or pouch [A07NK]
 - [F19] Packaging-material
 - Plastic [A07PR]
 - [F20] Part-consumed-analysed
 - w/o seeds [A07RD]
 - [F21] Production-method
 - Organic production [A07SE]

meat and dairy imitates [A031D]

Water, water-based beverages and related ingredients [A0F0J]

Ingredients for hot drinks and infusions [A0F0K]

Hot drinks and similar (coffee, cocoa, tea and herbal drinks) [A03JZ]

AQUI

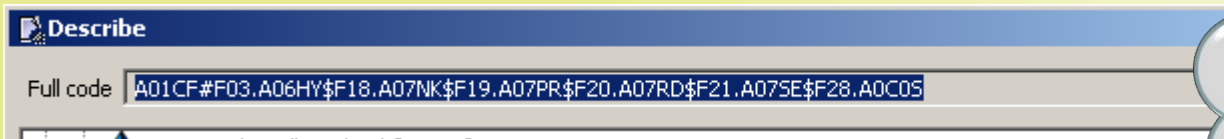
Copy Ok Cancel

Iniciar

A receber - Microsoft Ou... animated chicken - Pesq... Apresentação FoodEx2... FoodEx2 general presen... FOODEX 2.0 Browser v...

14:29

Como funciona o Browser?



Como funciona o Browser?

Parsing and decoding 2014-08-28 [Modo de Compatibilidade] - Microsoft Excel

	A	B	C	D
1	De code	3	39 Name	
2				
3	A02KK#F03.A06JA\$F06.A06XK\$F18.A07NSSF19.A07PJ\$F27.A02DS	Canned fish in oil, STATE=Slices, steaks or other flat cuts, MEDIUM=In olive oil, PACKF=Three-part can, PACKM=Steel plate, RAWSRC=Bonito		
4	A02KK#F19.A07PG\$F27.A02DX	Canned fish in oil, PACKM=Metal, RAWSRC=Tuna		
5	A02KK#F06.A06XK\$F19.A07PG\$F27.A02DX	Canned fish in oil, MEDIUM=In olive oil, PACKM=Metal, RAWSRC=Tuna		
6	A02KK#F03.A06JA\$F06.A06XK\$F18.A07NSSF19.A07PH\$F27.A02DX	Canned fish in oil, STATE=Slices, steaks or other flat cuts, MEDIUM=In olive oil, PACKF=Drawn can, PACKM=Aluminium, RAWSRC=Tuna		
7	A02KK#F03.A06JA\$F06.A06XK\$F18.A07NSSF19.A07PJ\$F27.A02DX	Canned fish in oil, STATE=Slices, steaks or other flat cuts, MEDIUM=In olive oil, PACKF=Three-part can, PACKM=Steel plate, RAWSRC=Tuna		
8	A02KK#F03.A06JA\$F06.A06XK\$F18.A07NSSF19.A07PJ\$F27.A02DX	Canned fish in oil, STATE=Slices, steaks or other flat cuts, MEDIUM=In olive oil, PACKF=Three-part can, PACKM=Steel plate, RAWSRC=Tuna		
9	A02KK#F03.A06JA\$F06.A06XK\$F27.A02DX	Canned fish in oil, STATE=Slices, steaks or other flat cuts, MEDIUM=In olive oil, RAWSRC=Tuna		
10	A02KK#F03.A06JA\$F06.A06XK\$F27.A02DX	Canned fish in oil, STATE=Slices, steaks or other flat cuts, MEDIUM=In olive oil, RAWSRC=Tuna		
11	A02DX#F03.A06HZ\$F20.A07QR	Tuna, STATE=Primal cuts / filets / halves or quarters, HOW=W/o skin		
12	A02DX#F03.A06JA\$F28.A07KQ	Tuna, STATE=Slices, steaks or other flat cuts, PROCESS=Freezing		
13	A02KK#F03.A06JA\$F06.A06XK\$F18.A07NSSF19.A07PH\$F27.A02DX	Canned fish in oil, STATE=Slices, steaks or other flat cuts, MEDIUM=In olive oil, PACKF=Drawn can, PACKM=Aluminium, RAWSRC=Tuna		
14				
15				
16				
17				
18				
19				

Sheet1 data atr

Pronto

Contar: 11 115%

Microsoft Excel - Pars...

Casos práticos



A02KK#F03.A06JA\$F06.A06XK\$F10.A0B8M\$F10.A077B\$F18.A07NR\$F19.A07PH\$F21.A07RY\$F22.A07SH\$F24.A07VP\$F27.A02DX\$F28.A0BA1

Canned fish in oil, STATE=Slices, steaks or other flat cuts, MEDIUM=In olive oil, INFO=Low sodium / reduced salt, INFO=Half fat or medium fat, PACKF=Drawn can, PACKM=Aluminium, PROD=Wild or gathered or hunted, PPLACE=Food industry prepared, USE=Ready-to-eat, RAWSRC=Tuna, PROCESS=Cooking and similar thermal preparation processes

Casos práticos

A02DB#F03.A06HY\$F18.A07NK\$F
19.A07PR\$F21.A07RY\$F28.A07KQ



European sardine, STATE=Whole/unsplit form, including artificial forms, PACKF=Bag, sack or pouch, PACKM=Plastic, PROD=Wild or gathered or hunted, PROCESS=Freezing

Casos práticos

A023T#F03.A06JA\$F18.A07NZ\$F19
.A07PR\$F22.A07SH\$F28.A0BA1

Cooked turkey meat, STATE=Slices, steaks or other flat cuts, PACKF=Flexible formed container, PACKM=Plastic, PPLACE=Food industry prepared, PROCESS=Cooking and similar thermal preparation processes



Casos práticos

Queijo Mistura de Vaca, Ovelha e Cabra Amanteigado

**A02RJ#F03.A06HY\$F10.A077A\$F2
2.A07SH\$F27.A02LV\$F27.A02MC\$
F27.A02MB\$F28.A0C6E**

Soft-ripened washed-rind cheese (limburger type),
STATE=Whole/unsplit form, including artificial
forms, INFO=Full fat, PPLACE=Food industry
prepared, RAWSRC=Cow milk, RAWSRC=Sheep
milk, RAWSRC=Goat milk,
PROCESS=Cheesemaking



Casos práticos

A003Y#F03.A07Y2\$F18.A07NK\$
F19.A07PR\$F21.A07SE\$F28.A0
COA

Wheat flour white, STATE=Fine powder,
PACKF=Bag, sack or pouch,
PACKM=Plastic, PROD=Organic
production, PROCESS=Grain milling - flours
production

