



Developing our Database Assets: Strategic Food Information for NZ

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Talk outline

- » A little about us
- » About the New Zealand Food Composition Database: a database of national significance
- » Current issues
- » New developments
 - » FoodCASE
 - » Revamped website
 - » Search Tool
- » Future plans





Plant & Food Research

Incorporated December 2008

- » Based in New Zealand
- » Government-owned Crown Research Institute
- » Revenue **NZ\$146 million** (2016/17)
- » Legacy extends back to 1926

More than 900 employees

- » 660+ research staff
- » 14 sites in New Zealand
- » Representatives in the USA, Australia

Income

- » 57% private contracts and royalties
- » 43% New Zealand Government contracts



Our global reach



Our Food Composition Database

Food Composition Database

- Nutrient information for more than 2600 foods commonly eaten in New Zealand
- Aligns with in FSANZ and INFOODS standards

- » Database of national significance
- » Partnership between Ministry of Health & PFR - started in 1980
- » Data freely available via: www.foodcomposition.co.nz





Why NZ needs a national FCD

- » National surveys to drive policy for NZ health, Food and Nutritional Guidelines and National Health Policy.
- » Validated source of NZ data to analyse the nutrient intake:
 - » 2008/09 New Zealand Adult Nutrition Survey
 - » 2002 National Children's Nutrition Survey
 - » Total Dietary Survey
- » Food regulation and safety
 - » Foods Standard Code
 - » Nutrition Information Panels (NIP)
 - » Nutrient content & health claims
- » Support the food industry
 - » Independent benchmark data to promote foods and ingredients for NZ and export markets



Provision of NZ specific data for companies

- » Provide a commercial confidential analytical and database option to the food industry, particularly for fresh produce, to analyse their products and track the composition over seasons and across varieties.
- » Analysis of beef and lamb cuts targeted for export
 - » To update database to reflect latest cuts and feeding practice
 - » Target USDA National Nutrient Database
 - » Analytical results for 288 cuts were updated in NZ and USDA for specific NZ meat cuts
 - » Fat and fatty acid results had major revisions
 - » > 24,000 values were entered into NZFCD
- » Analyse different kiwifruit cultivars for Zespri



NEW ZEALAND



Current formats

- » Currently have to register/login to use any of our products
- » Data file downloads for off-line use:
 - » New Zealand FOODfiles™: includes data for up to 360 components for 2,631 foods, as Excel or ASCII text files
 - » The Concise New Zealand Food Composition Tables: printable tables of 36 components for 1,063 foods in pdf or Excel
- » NIP online tool:
 - » New Zealand Food Composition Data for Nutrition Information Panel (NZFCD-NIP) presents seven core nutrients for 2,574 foods and ingredients













What is wrong with the current system & tools?

Alpha- carotene	Alpha- tocopherol	Ash	Available carbohydrat e by difference	Available carbohydrat e, FSANZ	Available carbohydrat es by weight	carbohydrat es in monosaccha ride	Beta- carotene	
µg∤100g	mg/100g	g/100g	g/100g	g#100g	g#100g	g/100g	μg/100g	
	0 0.3	1.7	45.18	43.1	43.1			
	0.8	1.9	38.31	36.6				
	0 0.5	1.9	41.99	40.7	40.7	44.54		
	0	1.3	41.04	38.63		42		
	0 0.5	1.6	35.92	42.6				
	0 0.29	1.8	21.54	25.78		28.25	2	
	0 0.73		48.23	43.5		47.61		
	0 0.81	1.5	42.04	39.1	39.1	42.87		
	0 0.73	2	80.84	77.6	77.6	85.12		
	0 0.44		39.12	41.47	41.47	45.45		
	0 2.78		36.17	41.47	41.47	45.45		
	0 3.78	2.1	39.96	34.98				
	0 0.47	1.5	36.71	32.92				
	12 0.04	1.95	80.19	73.29	73.29	80.6		
	0 0.21	3	75.61	66.32		72.87		
	0 0.25	2.85	72.64	65.15				
	0 0.29	2.2	74.83	66.34	66.34	72.65		
	0 0.5		73.89	66.17	66.17	72.68		
	0 0.87	1.5	83.71	75.66		83.12		
	10 0.08	2.9		72.6				
	10 0.08	2.65	81.16	73.63	73.63	80.78	1	
	10 0.12	1.7	82.51	7188		78.94		
	0 0.47	1.5	51.84	52	52	57.04		
	0 0.31	1.69						
	0 0.28	2.3	33.77	31	31	33.98		





Issues

- » Current database is old and 'at risk'
 - » staff who developed no longer with us
 - » not the right platform
 - » Can't easily change the framework
 - » not very flexible
 - » recipe calculation is not done in real time left to process overnight



- » Issues with existing formats:
 - » Not easy to search
 - » Can't easily tailor outputs to clients needs
 - » Further data manipulation (e.g. calculation of RDIs) has to be done 'manually'
 - » Not easy to print selected information





Solutions

- » Objective: Improve the management of food composition data and improve the accessibility and functionality of data through new tools & resources
- » Milestones:
- Implement a replacement for FIMS (our own Food Information Management System)
- Provide a web access portal that allows the user to find and print/download the data they want
 - » Builds on what some other international databases are doing but takes a step further
 - » Initial focus on the Food Industry including nutrient content claims compliant with FSANZ regulations
 - » Future developments will extend user groups targeted



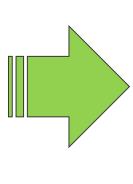
Benefits of this work

- » Ultimately the strategic food composition & information tools will deliver benefits to users, both within PFR and externally
- » Information & tools are critical to guide research (e.g. targets for breeding, guidance on clinical trial design) and avoid potential issues (e.g. non-acceptance of clinical trial evidence due to application of non-compliant biomarkers)
- » Strengthen our relationship & visibility for MoH
- » Improved success with health claims
- » Information for food industry to promote their products
- » These will be world leading resources and offer future potential to link with other databases internationally - could help with food exports (including labelling requirements & claims)



NZFCD system (FIMS) replacement







FIMS
Food Information
Management System

FoodCASE
Food Composition And
System Environment



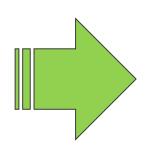
FoodCASE implementation

- » Identified replacement options
 - » Redevelop, FoodCASE, USDA, NUTTAB system, FAO
- » FoodCASE identified as best option
- » Completed evaluation and testing of FoodCASE
 - » Some modifications required to meet our needs but largely meets our requirements
- » Identification and final prioritisation of changes (must have versus future)
- » Finalising contracts and Premotec about to work on enhancements
- » NZFCD data migration to 'FoodCASE Plus' later this year ahead of possible NZ dietary surveys



Transforming accessing NZFCD Data







FoodID	Chapter	Food Name	Alcohol	Alpha-carotene	Alpha-tocopherol	Ash
FoodID	Chapter	Food Name	g/100g	μg/100g	mg/100g	g/100g
A1007	A	Bread, white wheat, sliced, prepacked, composite	0	0	0.3	1.7
A1008	A	Bread, wheatmeal, sliced, prepacked, composite	0	0	0.8	1.9
A1009	A	Bread, mixed grain, light, sliced, prepacked, composite	0	0	0.5	1.9
A101	A	Croissant, plain, composite	0	0		1.3
A1010	A	Bread, mixed grain, heavy, sliced, prepacked, composite	0	0	0.5	1.6
A1011	A	Stuffing, from chicken, deli cooked	0	0	0.29	1.8
A1014	A	Bread, gluten free, white, sliced & unsliced, prepacked,	0	0	0.73	1.4
A1015	A	Bread, gluten free, mixed grain, sliced, prepacked,	0	0	0.81	1.5
A1016	A	Bread mix, gluten free, Simple Baking Mix, Healtheries,	0	0	0.73	2
		Bread, garlic, made with butter, Garlic Bread Traditional				
A1017	A	Style, La Famiglia & Garlic Bread Italian Style, Signature	0	0	0.44	2
A1019	A	Bread, garlic, made with margarine, Garlic Bread, Pams &	0	0	2.78	2
A1021	A	Bread, mixed grain & seed, sliced, prepacked, 9 Grain &	0	0	3.78	2.1
A1024	A	Bread, mixed grain, sliced, prepacked, Ancient Grains,	0	0	0.47	1.5
A1029	A	Cracker, corn, ready to eat, Cruskits, Corn, Arnott's	0	12	0.04	1.95
A1030	A	Cracker, wheat, ready to eat, Salada, Light, Original,	0	0	0.21	3
A1031	A	Cracker, mixed grain, ready to eat, Cruskits, Light,	0	0	0.25	2.85
A1032	A	Cracker, mixed grain, ready to eat, Crisp Bread Original,	0	0	0.29	2.2
A1033	A	Cracker, wheat, ready to eat, Cream Crackers, Reduced	0	0	0.5	1
A1034	A	Cracker, rice, plain, composite	0	0	0.87	1.5
A1035	A	Cracker, rice, seaweed flavoured, Rice Cracker Seaweed,	0	10	0.08	2.9
A1036	A	Cracker, rice & seaweed flavoured Rice Cracker	0	10	0.08	2.65
A1037	A	Cracker, rice & seaweed flavoured, Rice Cracker	0	10	0.12	1.7





New ways to access data

- » Designed with a series of use cases and questions in mind:
 - » What nutrients are present in an orange?
 - » What nutrient content claims can I make for potatoes?
 - » What vegetables have the highest amount of iron?
 - » How do apples compare to oranges nutritionally?
 - » What is the effect of cooking: how does a raw carrot compare to boiled or steamed?
- » Wanted to be able to access on:
 - » Computer
 - » iPad
 - » Phone



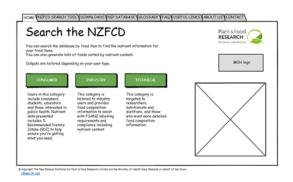


Defining & refining of user needs

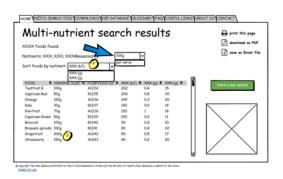
- » Identified Food Industry as the 'test case' as simpler to implement (e.g. single set RDI, fixed rules to follow)
- » Survey Monkey questionnaire to survey users of NZFCD and provide valuable insights (usability issues, current barriers to use and what users want in a tool)
- Q5 What functionality would you like when accessing food composition information?

 Search for percentage of the percenta

» Development of mock-ups for user testing









The build

- » JustinMind (https://www.justinmind.com/) used to develop a website demo
 - » Development of design & skin
- » Preparation of final files for developers:
 - » Use case document
 - » Food Files Web Access Specification
- » Catalyst (software developer) engaged and started on a series of sprints to complete building of the new product - sprints based around the various search functionality
- » Revamp of existing foodcomposition.co.nz website completed including new sections, e.g. comprehensive glossary



Refreshed website

- » We have taken the opportunity to modernise the look of website while incorporating the Search functionality
- » Restructured for easier navigation & use
- » Added new content: glossary, new FAQs







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New **Search** functionality

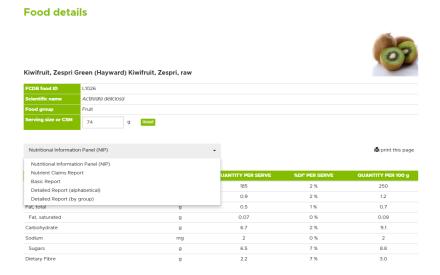


SEARCH FOR A FOOD SEARCH FOR A NUTRIENT MULTI-FOOD SEARCH MULTI-NUTRIENT SEARCH Provides the details of the amount of each nutrient in a food. Search for in food group(s) e.g. apple or A1014 All Bakery products Beverages, alcoholic Beverages, non-alcoholic Breakfast cereals Cereals & pseudo-cereals Dairy Showing 1-25 of 2.631 foods Eggs Fast foods FOOD . Fats & oils Finfish Alfonsino, flesh, raw Fruit Meat All Bran Honey Almond, Kellogg's, fortified Meat products All Bran Original, Kellogg's, fortified Miscellaneous Nuts & seeds All Bran Wheat Flakes, Kellogg's, fortified Sauces & condiments Anchovy, canned in oil, drained Shellfish Apple, 'Braeburn', flesh & skin, raw Snack foods Apple, 'Granny Smith', flesh & skin, raw Fruit L1152 Apple, 'Royal Gala', flesh & skin, raw Fruit L1150 Apple, cooking, baked with sugar Fruit L12



Reporting

- » Offer a range of reporting options so user can drill down in terms of level of detail
 - » Nutrition Information Panel (NIP)
 - » Nutrient claims report
 - » Basic report (core nutrients plus key vitamins and minerals)
 - » Detailed report (alphabetical)
 - » Detailed report (by nutrient group)





Examples of reports

Food details



Kiwifruit, Zespri Green (Hayward) Kiwifruit, Zespri, raw

FCDB food ID	L1026							
Scientific name	Actinidia delicioso	tinidia deliciosa						
Food group	Fruit							
Serving size or CSM	74	g	Reset					

* Percentage daily intakes are based on an average adult diet of 8700 kJ

NUTRIENT	UNIT	QUANTITY PER SERVE	%DI* PER SERVE	QUANTITY PER 100 g
Energy	kJ	185	2 %	250
Protein	g	0.9	2 %	1.2
Fat, total	g	0.5	1 %	0.7
Fat, saturated	g	0.07	0 %	0.09
Carbohydrate	g	6.7	2 %	9.1
Sodium	mg	2	0 %	2
Sugars	g	6.5	7 %	8.8
Dietary Fibre	g	2.2	7 %	3.0

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4/6/2018 Kiwifruit, Zespri Green (Hayward) Kiwifruit, Zespri, raw - Nutritional Information Panel (NIP) - New Zealand Food Composition Database

Nutritional Information Panel (NIP)

Kiwifruit, Zespri Green (Hayward) Kiwifruit, Zespri, raw

FCDB food ID	L1026	L1026				
Scientific name	Actinidia deliciosa					
Food group	Fruit					
Serving size or CSM	74	9	g			

* Percentage daily intakes are based on an average adult diet of 8700 kJ

NUTRIENT	UNIT	QUANTITY PER SERVE	%DI* PER SERVE	QUANTITY PER 100 g
Energy	kJ	185	2 %	250
Protein	9	0.9	2 %	1.2
Fat, total	9	0.5	1%	0.7
Fat, saturated	9	0.07	0 %	0.09
Carbohydrate	g	6.7	2.%	9.1
Sodium	mg	2	0 %	2
Sugars	g	6.5	7.%	8.8
Dietary Fibre	9	2.2	7.%	3.0

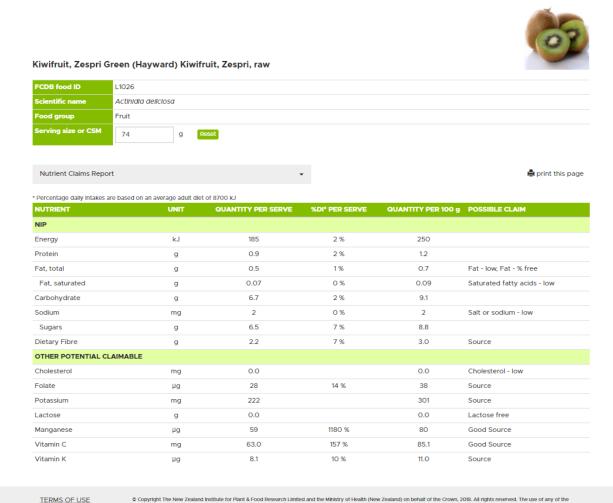
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http://dev.foodcomposition.co.nz/search/food/L1026/nip



Examples of reports...

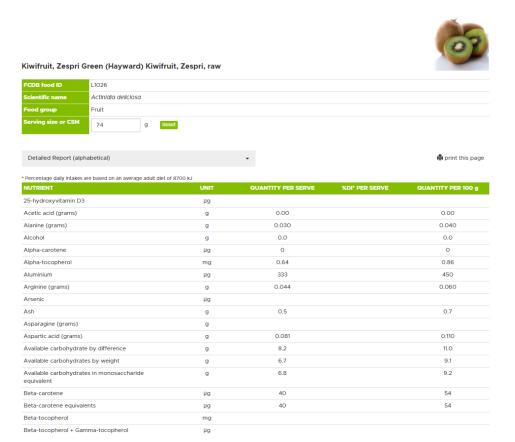
Food details





Examples of reports...

Food details



4/6/2018 Kiwifruit, Zespri Green (Hayward) Kiwifruit, Zespri, raw - Detailed Report (by group) - New Zealand Food Composition Database

Detailed Report (by group)

Kiwifruit, Zespri Green (Hayward) Kiwifruit, Zespri, raw

CDB food ID	L1026	
Scientific name	Actinidia deliciosa	
ood group	Fruit	
Serving size or CSM	74	9

* Percentage daily intakes are based on an average adult diet of 8700 kJ

CATEGORY	NUTRIENT	UNIT	QUANTITY PER SERVE	%DI* PER SERVE	QUANTITY PER 100 g
Carbohydrates					
	Carbohydrate by difference, FSANZ	g	6.7		9.0
	Total carbohydrate by difference	g	10.4		14.0
	Total carbohydrates by summation	g	9.0		12.1
	Carbohydrate exchanges	Exchanges per 100 g	0.67		0.91
Available					
	Available carbohydrates by weight	g	6.7		9.1
	Available carbohydrate by difference	g	8.2		11.0
	Available carbohydrates in monosaccharide equivalent	g	6.8		9.2
	Available carbohydrate, FSANZ	g	6.7	2 %	9.1
Sugars					
	Disaccharides, total	g	0.0		0.0
	Disaccharides, total (monosaccharide equivalents)	g	0.0		0.0
	Monosaccharides, total	g	6.5		8.8
	Polysaccharides, non-starch	9	1.2		1.7
	Polysaccharides, non-starch, water- insoluble	g	0.9		1.2
	Polysaccharides, non-starch, water- soluble	g	0.4		0.5
	Sugars, total (monosaccharide equivalents)	g	6.5		8.8
	Sugars, total	g	6.5	7 %	8.8
Individual Su	gars				
	Fructose	g	3.5		4.7
	Glucose	g	3.1		4.1
	Glycogen	9			
	Glycogen (monosaccharide equivalents)	9			
	Lactose	g	0.0		0.0
	Lactose (monosaccharide equivalents)	9	0.0		0.0
	Maltose	g	0.0		0.0
	Maltose (monosaccharide equivalents)	9	0.0		0.0
	Maltodextrin	9			

http://dev.foodcomposition.co.nz/search/food/L1026/full-grouped

1 /



Use of Google analytics

- » Currently registration of users and login monitored
- » With new website will use Google Analytics to monitor:
 - » unique users
 - » user location
 - » the technology used
 - » how they arrived at the site
 - » pages visited
 - » length of time spent
 - » specific data they sought



» We will be using as a tool to help guide our future developments but may also help with our food analysis programme (what foods are people looking for?)



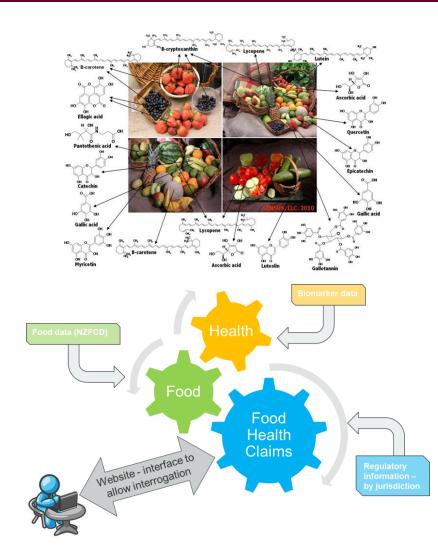
Next steps & future plans

- » Further testing with Food Industry users over the rest of April
- » Plan to go live at end of April once some additional features & fixtures implemented
- » Further enhancements for Food Industry (e.g. formulation)
- » Turn our focus to other user groups:
 - » Students and educators
 - » General public
 - » Health professionals
 - » Researchers
- » In some cases these present challenges in providing more personalised information, what data & how to display, etc
- » Regularly updates



Next steps & future plans

- Addition of more branded foods (e.g. GS1)
 - » Limited dataset
- » Migration of phytochemical data from our internal Dotmatics chemistry database
 - » What data (drill down approach)
 - » Challenges of data quality
- » International data & regs
 - » Imported foods
 - » Exports (e.g. labelling)
- » Integration of Food-Health Relationship Database





Acknowledgements

FIMS Replacement

- PFR
 - » TC Chadderton
 - Zane Gilmore
 - » Matthew Laurenson
 - » Jack McKenzie
 - » Lynne Scanlen
 - » Suba Siyakumaran
- Premotec (Karl et al.)

Web Access Product

- PFR
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 - » Allan Main
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- Catalyst

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Thank you

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