

<https://>

HANCPTool.org

HMTool.org

Aligning objectives from health professionals, food chain companies and target consumers



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WATSON/ALL:

1st .../... the WHO warns that out of the 10 most harmful risks to health, 6 are directly related to food and diet, and it is estimated that 130 million obese and 400 million overweight people are currently living in Europe

2nd .../.. with the current EU economic situation the prediction is that the figures will rise resulting in negative balance of the main actions still in progress

3rd .../.. managing public and private partnership for food and diet processes has become a health priority and also a competitive market strategy.

Objective:

To create a reformulation Web2.0 tool as a research project to empower businesses through the food chain to transfer scientific knowledge to the trader and the consumer.

FOOD PRO-FIT HANCP TOOL

HancpTool v1.2RC5.6

Recipies

Recipe/Version	id	Date	E(Kcal)	FAT(g)	SFA(g)	FSu(g)	Na(mg)
Brownie	002814	28.06.2010	376	27,91	14,42	16,25	165,66
reformulated for SFA	003001	11.07.2010	301	19,30	9,29	14,18	121,89

Ingredients

TCA	Ingredient	Qty.	Unit	E(Kcal)	FAT(g)	SFA(g)	FSu(g)	Na(mg)
Eurofir	Sugar, white	150.00	g	600.00	0.00	0.00	149.85	2.70
Eurofir	Chocolate, dark, 40%	478.11	g	2380.99	145.35	88.45	205.11	81.28
Eurofir	Brazil nut	112.90	g	754.17	75.08	17.61	0.00	3.39
Eurofir	Wheat whole flour	250.00	g	804.23	5.45	0.80	0.00	10.00
Eurofir	Egg, whole, raw	1100.00	g	1562.00	108.90	28.60	0.00	1375.00
Eurofir	Water	120.00	g	0.00	0.00	0.00	0.00	3.05
Eurofir	Butter, salt 0,5-3%	181.82	g	1336.38	147.27	96.36	0.00	1454.56
Eurofir	Buttermilk, low fat, plain	242.00	g	86.15	1.09	0.70	0.00	121.00

EVALUATION

RISK LEVELS: BY INGREDIENT | IN RECIPE | DISTRIBUTION | CLAIMS | CERTIFICATE

Total FAT: 22.24 (FNO 10, NPC/2 12.25) | %E Free Sugars: 15.09 (FNO 10, NPC/2 3.64) | Sodium (mg): 121.89 (FNO 500, NPC/2 0)

Value successfully corrected! Change: -12.27% (OK)

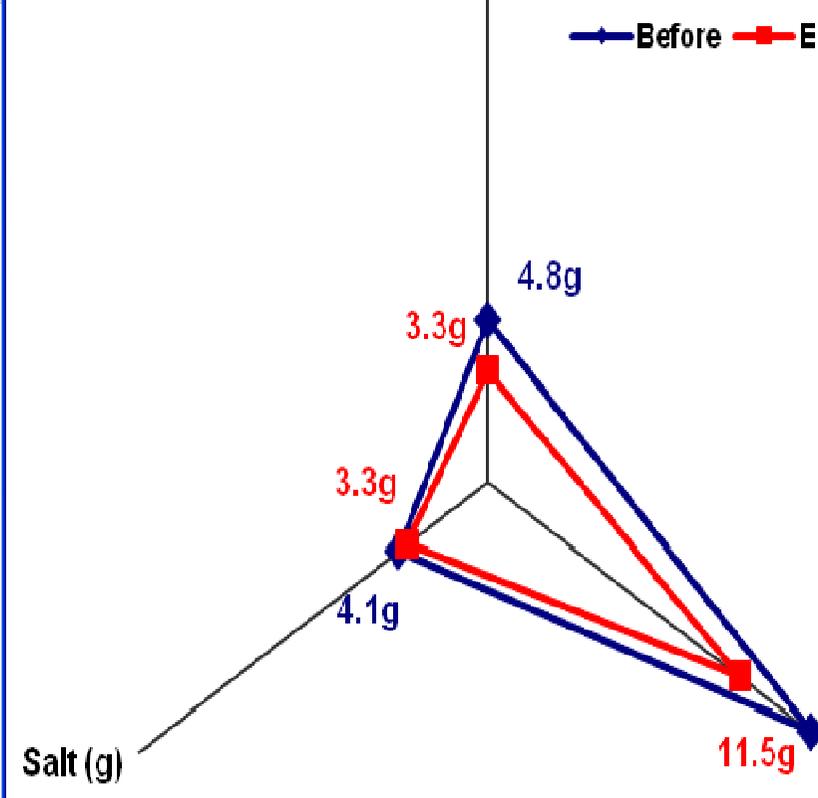
Reduce at least by 3.43 g (3.64%) Change: -2.2%

Does not need corrections Change: -43.77 mg (OK)

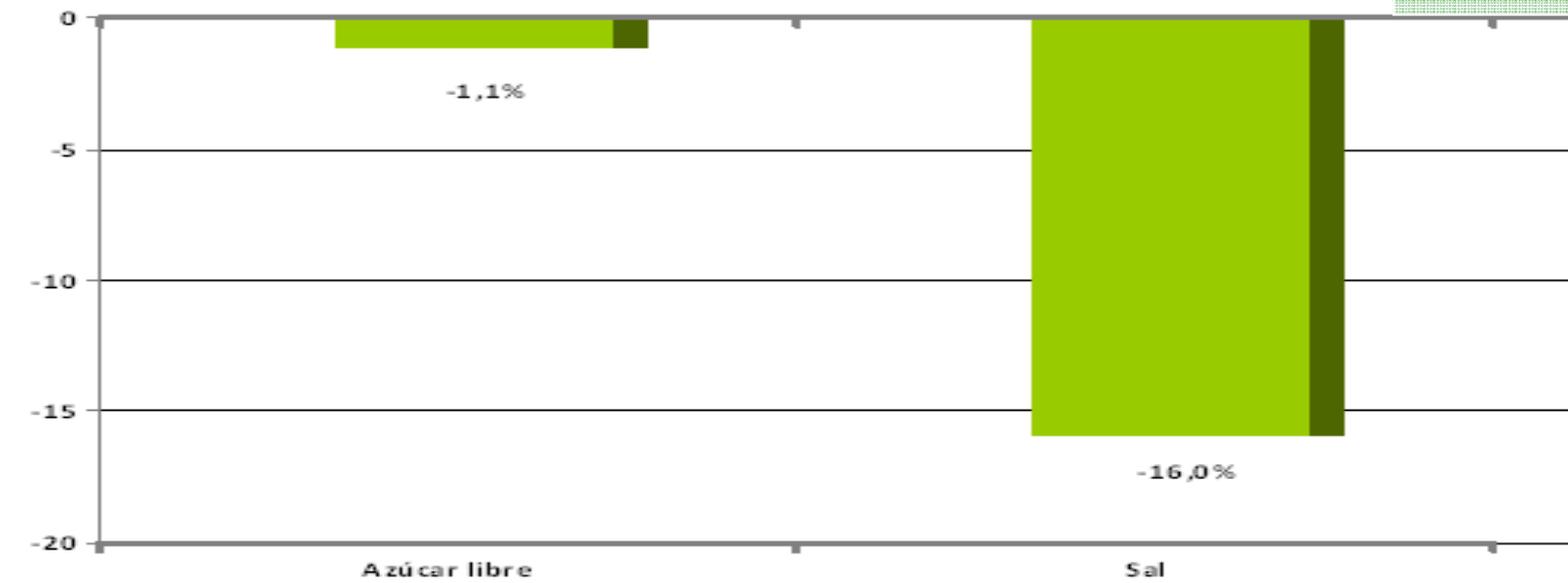
#266. Congratulations! The nutritional profile of your new product/recipe has a 50% reduction in nutritional risk (NPC) for SFA. However, your product still carries a high level of SFA, so we recommend that a message is included in the ticket/sign advising the consumer to choose small portions.

#275. The nutritional profile of your new product/recipe does not have a 50% reduction in nutritional risk (NPC) for free sugars. To improve the nutritional profile and obtain the FOOD PRO-FIT logo, the content must be reduced by at least: 3.43 g (NPC/2).

#216. Without Sodium Risk. Keep or reduce the proportion of those ingredients which contribute this nutrient. The product/recipe has a nutritional profile adjusted to the limits (FNO) established by the HANCP tool for sodium.



Availability reduction of nutritional 100g of average recipe.



HMTool v1

Healthy Menu reformulation tool

"measuring to know, share, compare and improve"



LanguaL

Software using LanguaL and full ingredient indexing created in order to characterise food recipes and menus according to their safety and nutritional quality and technology to assess specific target consumer needs.



Chef



Menu



Admón

The screenshot shows a YouTube search result for 'HMtool new'. The search bar contains 'HMtool new' and is circled in red. Below the search bar, the video title 'HMtool new' is displayed, along with the channel name 'LaSaludenToda', '5 videos', and a 'Suscribirse' button. The video thumbnail features the text 'HMTOOL Healthy menus reformulation tool' and the tagline 'measuring to know, share, compare and improve'.

LanguaL	Administrator	Staff	Professional	Not professional	User
Ingredients advanced searching	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Ingredients searching	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Descriptors edition	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Ingredients edition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Ingredients importing	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Indexación Ingredientes	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Chef	Administrator	Staff	Professional	Not professional	User
Descriptors assignment	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Recipes edition	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Menú	Administrator	Staff	Professional	Not professional	User
Menus edition	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Targets edition	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Admón	Administrator	Staff	Professional	Not professional	User
Organizations management	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Profiles management	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Users management	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Target data

Edit Query

Label	min	max	%E Min	%E Max	Interval
Breakfast					
ENERGIA (Kcal)	360.0	660.0	20.0	30.0	-
AGUA (g)	-	-	-	-	-
PROTEÍNAS (g)	9.0	33.0	10.0	20.0	-
HIDRATOS DE CARBONO (g)	40.5	107.25	45.0	65.0	-
ALMIDÓN (g)	-	-	-	-	-
AZÚCAR, TOTAL (g)	-	-	-	-	-
AZÚCARES LIBRES (g)	-	-	-	-	-
LÍPIDOS (g)	8.0	25.67	20.0	35.0	-
AG SATURADOS (g)	-	5.13	-	7.0	-
AG MONOINSATURADOS (g)	4.0	14.67	10.0	20.0	-
AG POLIINSATURADOS (g)	-	7.33	-	10.0	-
FIBRA (g)	-	-	-	-	-
COLESTEROL (mg)	-	-	-	-	-
ALCOHOL (g)	-	-	-	-	-
SODIO (mg)	-	-	-	-	-
POTASIO (mg)	-	-	-	-	-
FÓSFORO (mg)	-	-	-	-	-
CALCIO (mg)	-	-	-	-	-
MAGNESIO (mg)	-	-	-	-	-
HIERRO (mg)	-	-	-	-	-
ZINC (mg)	-	-	-	-	-
SELENIO	-	-	-	-	-
YODO	-	-	-	-	-
MANGANESO (mg)	-	-	-	-	-
VITAMINA C (mg)	-	-	-	-	-
VITAMINA B1 (mg)	-	-	-	-	-
VITAMINA B3 (mg)	-	-	-	-	-
VITAMINA B6 (mg)	-	-	-	-	-
VITAMINA B5 (mg)	-	-	-	-	-
FOLATO (ug)	-	-	-	-	-
VITAMINA B12 (ug)	-	-	-	-	-
VITAMINA A (ug)	-	-	-	-	-
BETA CAROTENOS (ug)	-	-	-	-	-
VITAMINA E (mg)	-	-	-	-	-
VITAMINA D (ug)	-	-	-	-	-

Brunch

Lunch

Snack

Dinner

CONCLUSION

... /... the predictable rising of NUTRITIONAL DIET-RELATED DISEASES AND DISORDERS make a competitive market strategy.

Thank you !!!

... /... we will use a Web2.0 tool to empower stakeholders (food manufactures, menus services at hotels, canteens and restaurants) transferring knowledge to consumers

... /... the HMtool.org we are playing a "MEDIATION" role which is a "PRO-LOCAL ECONOMY" business model from FORK to FARM.



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