

Committed *since 2002*
to ensuring that Europe's food is safe



Implementation of FoodEx 2 in data collection for exposure assessment

Francesco.Vernazza@efsa.europa.eu

Summary:

Preamble

The WG on FCDS

The FCDS proposal and its pillars
Roadmap from a Guidance & draft
proposal to an operational system

Food classification:

Organisation of terms identifying different food items into groups . The groups are defined based on commonalities or similarities identified from the point of view of the users.

Food classification is needed in two contexts:

1. Data analysis – presentation
2. Browsing (providing a structured way to find the best term to identify a food, during coding)

Data analysis is the dominant driver

Food description:

Collection of terms recording all relevant characteristics of a food item. The information may be concatenated in the name or structured in different ways.

Food description is used while coding, in order to keep as much as possible of the useful information available on the food being considered.

Food description is also used while analysing data, to discriminate based on specific criteria

Both, data coding and data analysis may need food description

A system to classify/describe food in a perfect way for all needs **does not exist**

A **pragmatic compromise** addressing many different needs in a satisfactory way is a reasonable target. This system is necessarily a **combination of classification and description**

Summary:

Preamble

The WG on FCDS

The FCDS proposal and its pillars
Roadmap from a Guidance & draft
proposal to an operational system

POLLY BOON
LEIF BUSK
TUE CHRISTENSEN
MATTIAS FROST
BIRGIT GEBHARDT
CHRISTINE LITTLE
TRACY MCCRORIE
SARA MONTEIRO PIRES
ERICA MULLER
JEAN CEDRIC RENINGER
CHRISTINA TLUSTOS
STEFANIE VANDEVIJVERE

STEFANO CAPPE (EFSA)
VALERIU CURTUI (EFSA)
RENATA DEL ROSARIO (EU)
STEFAN FABIANSOON (EFSA)
AIJA KAZOCINA (EFSA)
ANA MARTINEZ (EU)
PABLO NART (EFSA)
VALENTINA RIZZI (EFSA)
LIISA VALSTA (EFSA)
FRANCESCO VERNAZZA (EFSA)



1. Scientific Report with guidance elements
2. Technical report, describing the initial draft of the system

Summary:

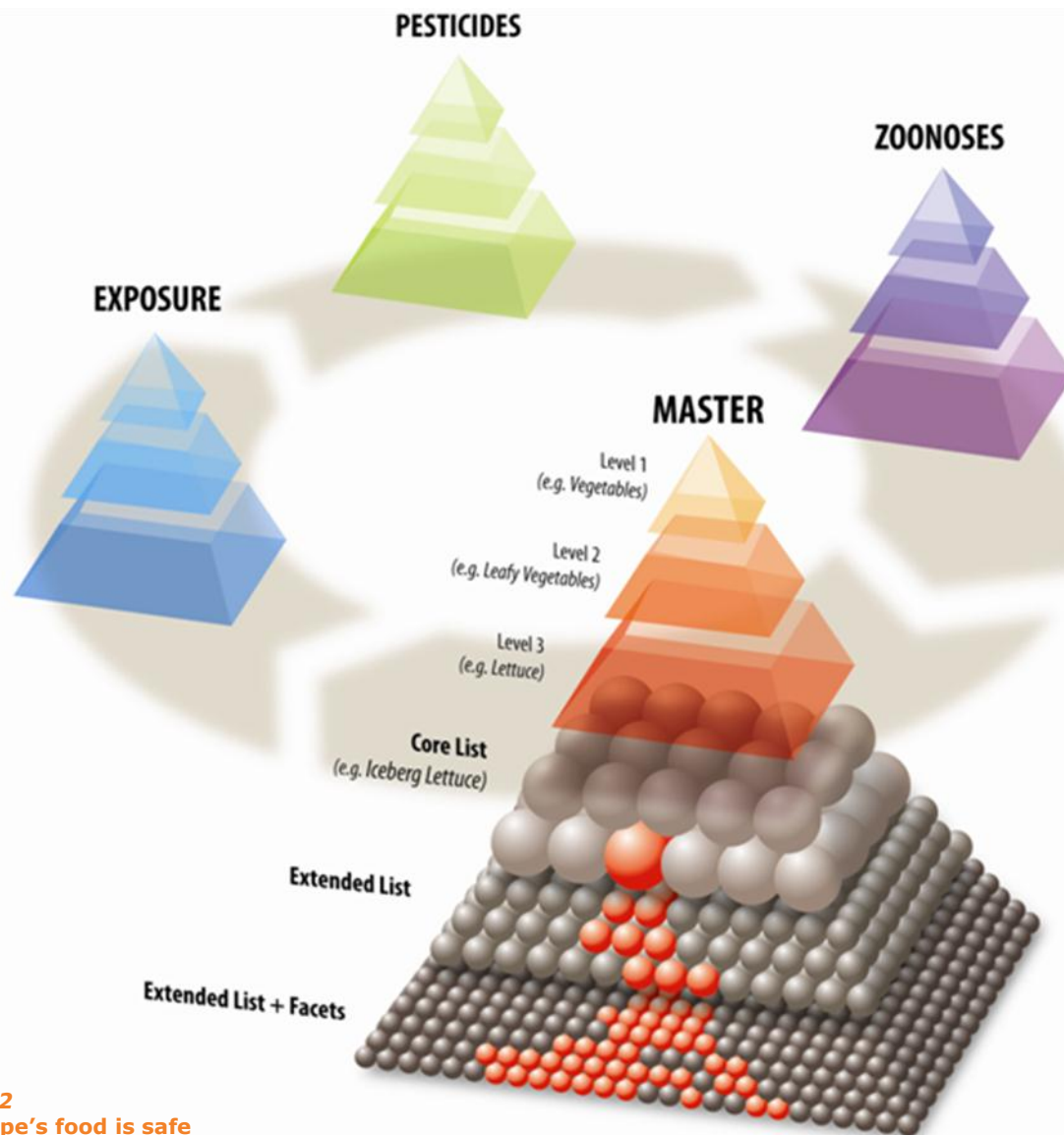
Preamble

The WG on FCDS

The FCDS proposal and its pillars

Roadmap from a Guidance & draft
proposal to an operational system

Description of the proposal



Description of the proposal

Core foods



Hierarchy of food according to use

Fresh meat



Processed meat



Offal



Hierarchy of food according to species

Cattle



Pigs



Chicken

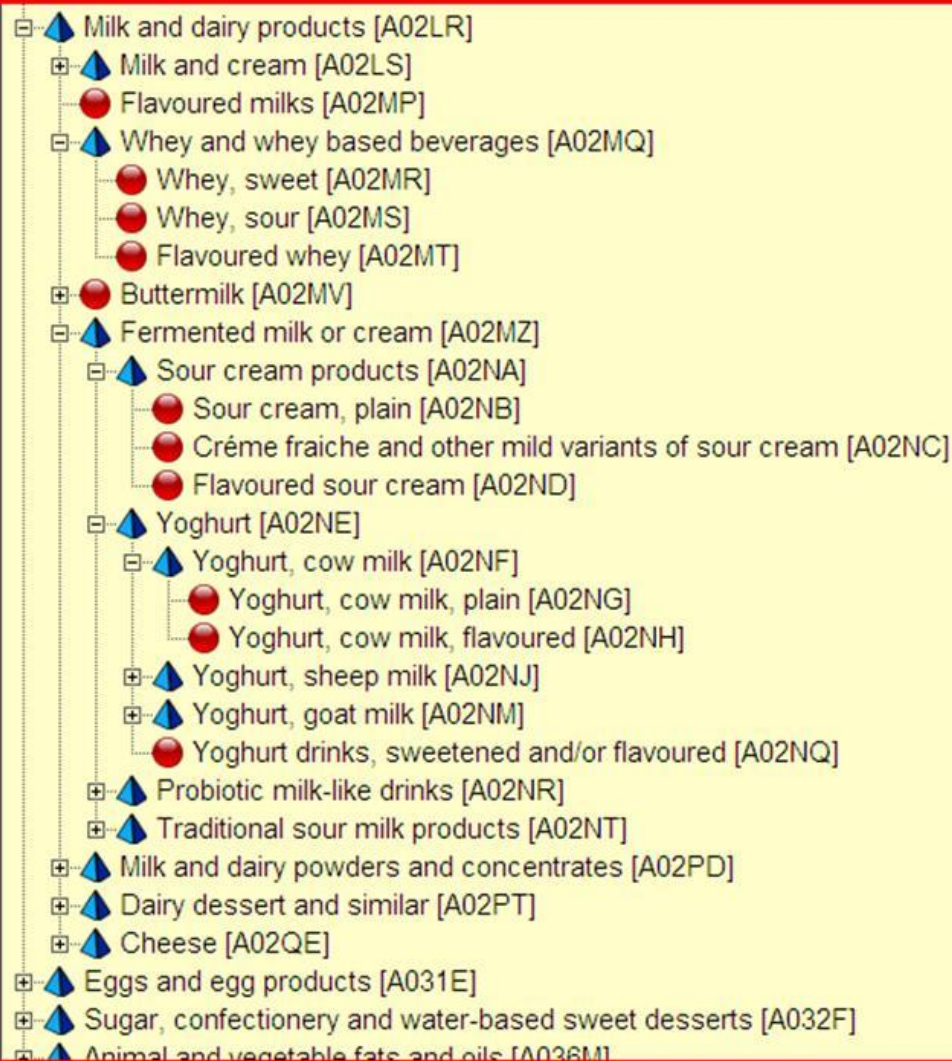


- I. The higher the level of detail, the better the food description “fits” to all areas whereas broad groups tend on the contrary to be area-specific



Detailed food items are common to all areas, while each area follows the preferred hierarchical grouping

Common vs area-specific



- II. Exposure assessment is calculated based on the Food consumption database. This database is common to all areas



A specific hierarchy, including **minimum and/or preferred level of detail for coding**, is proposed. Occurrence data collected to perform exposure assessment must be compatible with this hierarchy

Minimum/preferred coding level

Exposure hierarchy									
Code	Lev	Level1	Level2	level3	level4	level5	level6	level7	
A000J	1	Grains and grain-based products							
A000K	2		Cereals and similar						
A000L	3			Cereal and cereal-like grains					
A000M	4				Amaranth grain				
A000N	4				Buckwheat grain				
A000P	4				Barley grain				
A000S	4				Maize grains (p)				
A000T	5					Maize grain			
A000V	5					Popcorn kernels			
A000X	5					Teosinte grain			
A000Y	4				Millet grain (p)				
A000Z	5					Millet grain, barnyard			
A001A	5					Millet grain, bulrush			
A001B	5					Millet grain, common			
A000A	5					Teff grain			
A000B	5					Millet grain, finger			
A000C	6						African millet grain		
A000D	5					Millet grain, foxtail			
A000E	5					Millet grain, little			
A000F	4				Oat grains (p)				
A000G	5					Oat grain			
A000H	5					Oat grain, red			
A001C	4				Rice grains (p)				

III. For some specific food safety areas, food descriptors and groups are defined by Legislation



The “view” of the system for regulated areas shall provide the food groups as defined in the regulatory acts. Additional detail may be provided, if needed.

Specific legislation

Choose: ☒ Hierarchies ☐ Facets Pesticide residues hierarchy View terms: ☒ In use in this d

- [-] Fruit, fresh or frozen, nuts (p) [A04HL]
 - [+] Fruit, citrus [A01BT]
 - [+] Tree nuts [A014C]
 - [+] Pome fruit [A01DG]
 - [+] Stone fruit [A01GE]
 - [+] Berries and small fruit [A01DT]
 - [+] Miscellaneous tropical and sub-tropical fruits [A01HD]
- [-] Vegetables fresh or frozen (p) [A04JC]
 - [+] Root and tuber vegetables (p) [A04JD]
 - [+] Bulb vegetables [A00GX]
 - [+] Fruiting vegetables [A00HN]
 - [+] Brassica vegetables [A00FK]
 - [+] Leafy vegetables and fresh herbs (p) [A04JE]
 - [+] Legumes, vegetable fresh [A00PB]
 - [+] Vegetables, stalk and stem [A00RR]
 - [+] Fungi [A00TC]
 - [+] Marine algae [A00VA]
- [+] Pulses (dry) [A012R]
- [+] Oilseeds and oilfruits [A015E]
- [+] Cereals and similar [A000K]
- [+] Tea, coffee, herbal infusions and cocoa (p) [A04JF]
- [+] Hops (dried), including hop pellets and unconcentrated powder (humulus lupulus) [A00YZ]
- [+] Spices (p) [A04JG]
- [+] Sugar plants [A010R]
- [+] Products of animal origin - terrestrial animals [A04HM]
- [+] Fish, fish products, shell fish, molluscs and other marine and freshwater food products [A04HZ]

IV. The name of any food group may be interpreted by different persons in a different way, due to the intrinsic ambiguity of language



the system is based on codes, whose scope must be accurately described. The names attributed to the codes in the different languages are tentative and may be refined, provided that the scope of the food entry remains unchanged

c farmed mammals fresh meat [A01QT]
mammals fresh meat [A01RZ]
fresh meat [A01SN]
birds fresh meat [A01TE]
fresh meat [A01TM]
meat dried [A022L]
als and other slaughtering products (e) [A04MQ]
d whole meat products [A04ND]

V. Data are collected and reported by Member States since years in different food safety areas



The system aims to be compatible with as many as possible of the reporting systems, including GEMS-Food (Codex). Backwards compatibility is also a priority.

Additional codes

State		Corex
Raw Agricultural Commodity (RAC)		Hierarchy
Term Code		
A00FK		
Term Name		
Brassica vegetables		
Correlated Codes		
Code	Catalogue	
VB0040	GEMS	
P0240000	MATRIX	
A.01.000350	FOODEX1	

Summary:

Preamble

The WG on FCDS

The FCDS proposal and its pillars

Roadmap from a Guidance & draft
proposal to an operational system

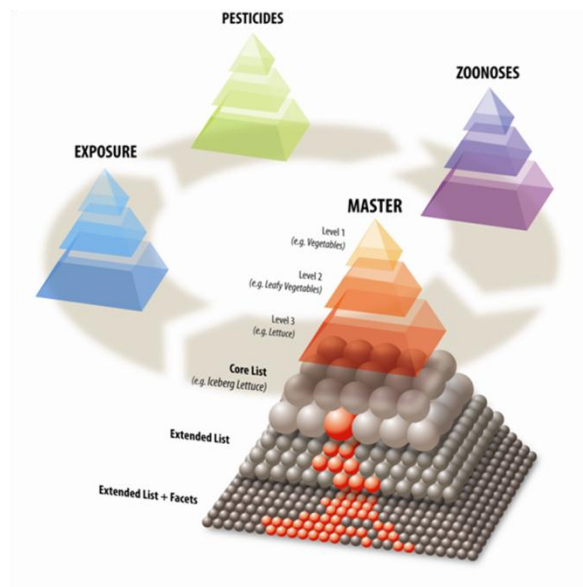
The overall process of implementing the new FCDS will follow a tiered approach:

- i. Draft proposal including different area “views”
- ii. Consultation
- iii. Pilot project(s)
- iv. Establishment of implementation-maintenance technical group (including all SSD catalogues)
- v. System refinement and tools development
- vi. Adoption of the system for data reporting (from...)

Open consultation – initial tuning

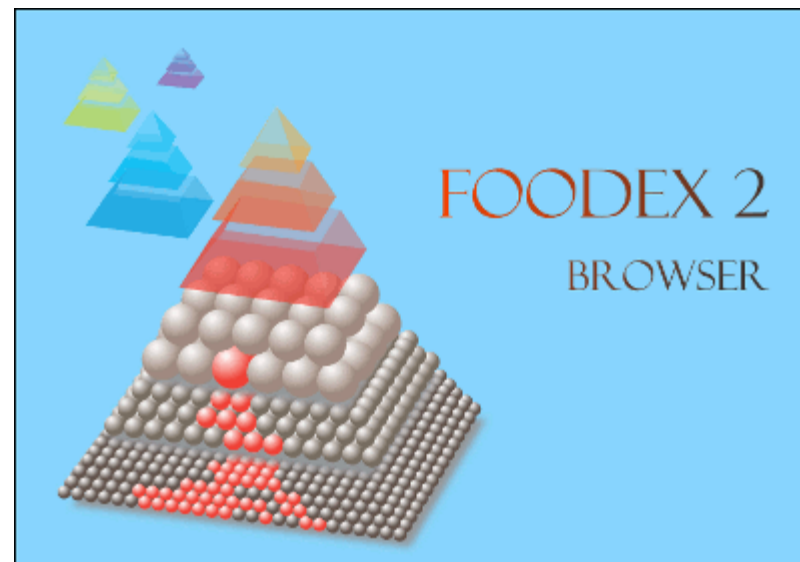
- Important missing term issues are fixed soon
- Food safety experts from the different areas (in particular EFSA Units) propose improvements of the specific hierarchies (or even propose new ones)
- Local foods try to use existing codes + facets.
Addition of new terms to the extended list depending on frequency of reporting and importance for food safety.

A look into the system



Good news:
There is a tool to navigate the system, familiarise with it and produce the code

Bad news:
This tool cannot relieve all the work needed for translation tables, but it is a big step forward



The exposure hierarchy includes 20 categories at the top level, 74 groups at the second level, 216 at the third level, 1164 at the fourth level (Core list) and 1509 at level 5 or lower. A total of 2983 groups or individual food items are included, counting the 2673 core and extended food list items. The top level categories are similar to those of the master hierarchy, but the structure is adapted to guarantee a fixed number of levels. At level 4 (the core list, not presented here because already shown in a previous chapter), specific groups are present to collect single food items that are less commonly relevant in exposure assessment.

The present revision of the FCDS includes 26 facets with 2172 dedicated descriptors. These comprise also the numerical descriptors for fat and alcohol content. In addition, four facets (characterising ingredient, sweetening agent, fortification agent and dough-mass) use elements of the food list as descriptors.

7.1. Source facet

This facet describes the source of the food item under consideration (in many cases implicitly included in the food list groups, but in some cases it might be also present in some cheese types or some sausages). The 974 descriptors are organised in hierarchy.

7.2. Part-nature facet

This facet describes the nature of the food item or included in the food list groups. The 251 descriptors



THANK
YOU

