

Further Developments in EuroFIR BASIS - an on-line composition and biological effects bioactive compound database

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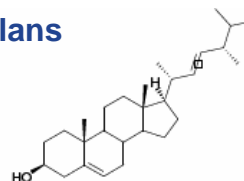
Jenny Plumb, Jorn Gry, Paul Kroon, Folmer Eriksen, Kirsten Pilegaard, Paul Finglas and Mairead Kiely on behalf of the EuroFIR consortium

8IFDC Bangkok 1-3th October 2009



Overview



- What is EuroFIR BASIS?
- Quality assurance
- Usability testing
- Reporting
- Current status and future plans



EuroFIR **EuroFIR BASIS – key features** **UCC**

- On-line database
- Composition AND biological activity data
- 16 major bioactive compound classes
- Plants and plant-based foods
- Peer-reviewed literature

- Anthocyanins
- Capsaicinoids
- Carotenoids
- Coumestans
- Cysteine sulphoxides
- Flavanols
- Flavanones
- Flavones
- Flavonols
- Glucosinolates
- Isoflavones
- Lignans
- Polyacetylenes
- Stilbenes
- Pro(antho)cyanidins
- Phytosterols

EuroFIR **EuroFIR BASIS** **UCC**

Data from primary peer-reviewed literature

Data submitted by expert into input form, including quality assessment


Links to plant info, compound info, LanguAL food description

REPORTING

EuroFIR BASIS BioActive Substances in Food Information System

Biological Evaluators Input Form - BEV

Bibliographic reference		Processing	
Reference no:	804	Shape, state or form:	Not specified
Author:	Choi, Gull, Sull, Mar	Heat treatment:	Not specified
Title:	Past food mar	Cooking method:	Not specified
Journal:	Food mar	Treatment applied:	Artificially heat treated
Volume:	19		Artificially heat treated
Year:	2001		Artificially heat treated
Pages:	227		Artificially heat treated
Publisher:	The mar and		Artificially heat treated
Reference information:	The mar and		Artificially heat treated
Food Information		Preservation method:	Artificially heat treated
Plant:	Tomato		Artificially heat treated
Part:	Tomato		Artificially heat treated
Country of origin:	Spain		Artificially heat treated
EuroFIR classification:	Tomato		Artificially heat treated
		Processing remarks:	2% soy germ blended with Durum wheat semolina, and conventional pasta was made by pasta manufacturer
		Test Material	
		Compound class:	Isaflavonoids
		Compound:	Isaflavonoids
		Source:	Not given
		Purity:	Only 5.0 g soy protein/day
		Measured quantity:	1.0 mg (reference concentration or reference dose)



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Applications

Food authorities → Regulatory issues
Assessing health claims

Researchers → Estimating exposure levels
Epidemiological studies
Supporting submissions to research
Evaluation of GM foods

Industry → New product development
Functional ingredients




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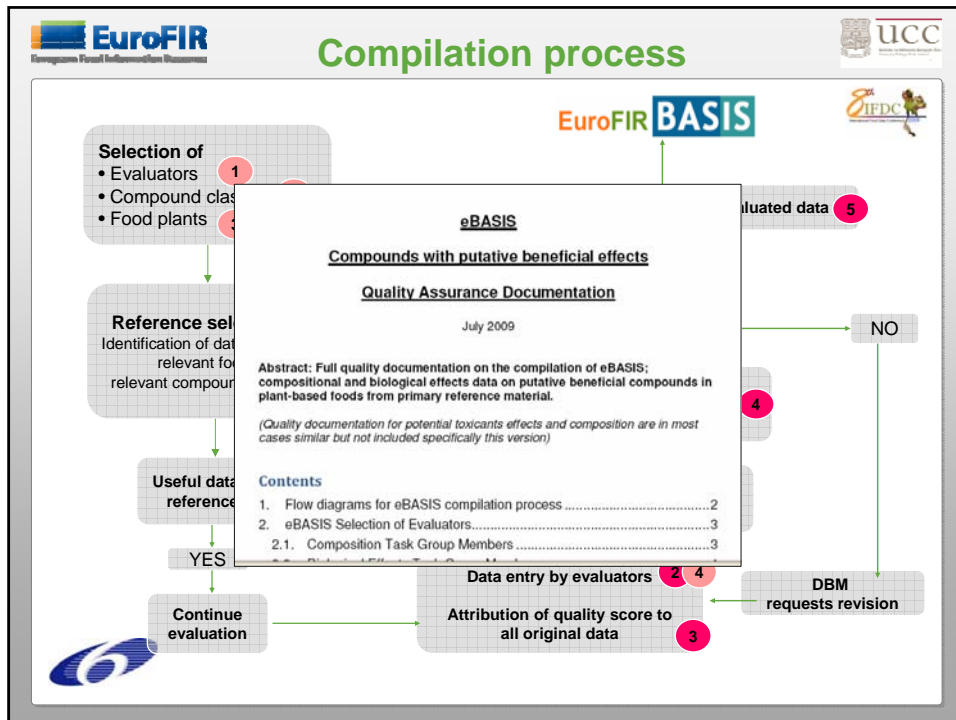
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Chemical structure: CC(C)C[C@H]1CC[C@@H]2[C@@]1(CC[C@H]3[C@H]2CC=C4[C@@]3(CC[C@@H](C4)O)C)C





Usability testing




To establish an understanding of potential user groups and their requirements


- **7 users from target groups** (food regulatory bodies, researchers, food industry)
- **Commented on key qualities of the database:**
 - **LEARNABILITY**– can users easily grasp how to use the software the first time?
 - **EFFICIENCY**– can they complete tasks effectively?
 - **MEMORABILITY**– do they remember how the next time?
 - **ERRORS**– the system should have a low error rate
 - **SATISFACTION**– do they feel positive about the experience?








Outcomes



- **Positive scores for all attributes**
- **Suggestions included:**
 - Improvements to layout of reporting
 - Access to supporting data
 - Inclusion of 'help' tools
 - Worked examples
- **These have since been addressed:**
 - Reporting tool finalised and user-friendly
 - Supporting data on plants and compound classes
 - Full user manual including worked examples

eBASIS
User Guide
June 1 2009




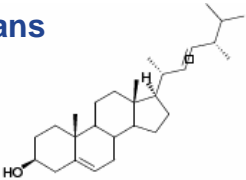

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Composition data

Search for **Bio-effect data**
Search for bio-effect data, via one or any biomarker and study type.

Search for **Composition data**
Search for compositional data, via individual combination of both compound and food.

Search for **Technical data**
Search for individual reference details and Retrieve supplementary information on com


2. Create your Bio Composition report

Please add output fields as required.

Selected Output Fields

- Reference no
- Plant
- Part
- Compound
- Average level
- Unit
- Sample year
- Sample plan
- Quality code

Bio Composition data

Click the  icon to delete a search criterion or an output field.


1. Search for Bio Composition data


Select a Search type and click a Parameter to add search criteria. Currently **2,983** data

Search type Basic Full

Parameter	Selected Search Criteria
> Food plant name	
> Plant part	
> Country of origin	
> Growing condition	
> GMO	
> Cooking method	
> Compound class	<input checked="" type="checkbox"/> Phytosterols
> Compound name	
> Analytical method name	
> Unit	
> Quality code	

VIEW REPORT





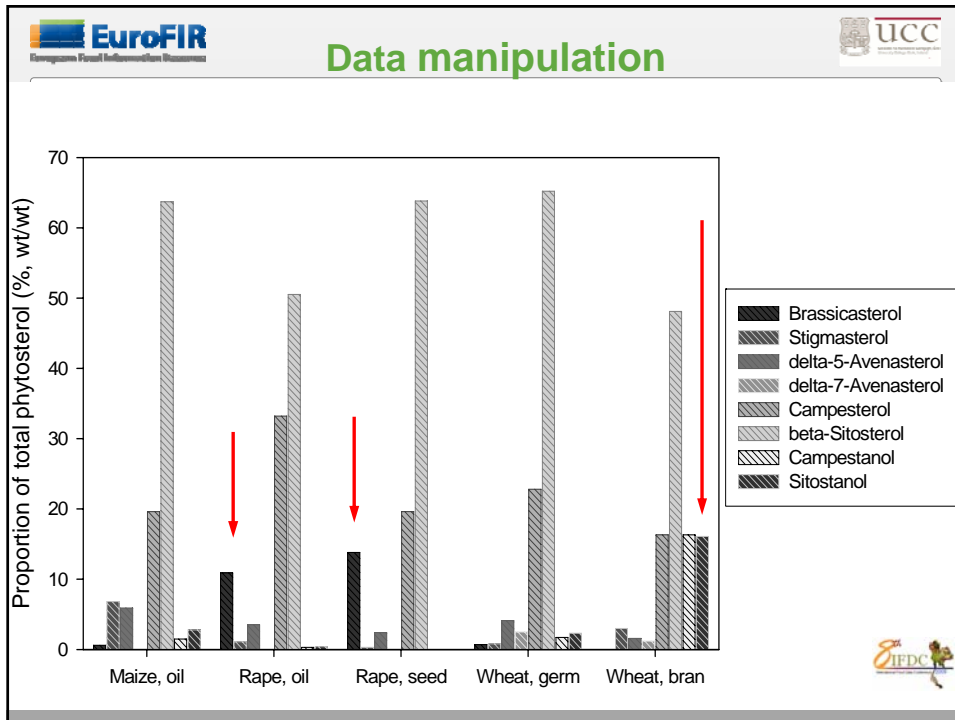
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EuroFIR BASIS
Active Substances Information System

New search [18/09/2009]
Criteria: (Form status='Approved')
and (class name='Phytosterols')

Close Print **Excel**

Id	Reference no	Plant	Part	Compound	Average level	Unit	Sample year	Quality
17343	C0642	African oil palm	Fat or oil	Campesterol	90	mg/kg FW	1997, 2001	Acceptable
17346	C0642	African oil palm	Fat or oil	beta-Sitosterol	240	mg/kg FW	1997, 2001	Acceptable
17344	C0642	African oil palm	Fat or oil	Stigmasterol	60	mg/kg FW	1997, 2001	Acceptable
5499	C0029	Almond	Seed oil	Campesterol	55	mg/kg	not available	Study with serious limitation
5501	C0029	Almond	Seed oil	beta-Sitosterol	2071.7	mg/kg	not available	Study with serious limitation
5500	C0029	Almond	Seed oil	Stigmasterol	51.7	mg/kg	not available	Study with serious limitation
9076	C0130	Almond	Seed or kernel	delta-5-Avenasterol	197	mg/kg	not given	Acceptable
16335	C0642	Almond	Seed or kernel	delta-5-Avenasterol	213	mg/kg FW	1997,2001	Acceptable
16334	C0642	Almond	Seed or kernel	Brassicasterol	37	mg/kg FW	1997,2001	Acceptable
9977	C0130	Almond	Seed or kernel	Campestanol	33	mg/kg	not given	Acceptable



1. Search for Beneficial data

Select a Search type and click a Parameter to add search criteria. Selection lists are limited by the current search criteria. Currently 53 data points selected.

Search type Basic Full

Parameter Selected Search Criteria

- Food plant name
- Compound class Phytosterols
- Compound name
- Study type Human
- Biomarkers
- Quality code

2. Create your Beneficial report

Please add output fields as required:

Selected Output Fields

- Reference no
- Compound class
- Year
- Compound
- Species
- Concentration/level
- Treatment duration
- Experimental outcome
- Quality code

VIEW REPORT

Bibliographic Reference

- Reference no ?
- Author ?
- Title ?
- Journal ?
- Volume ?
- Year ?
- Pages ?
- Publisher ?
- Reference information ?

Food Information

- Plant ?
- Part ?
- Country of origin ?
- EuroFIR classification ?
- Processed food name ?
- Plant remarks ?

Processing

- Shape, state or form ?
- Heat treatment ?
- Cooking method ?
- Treatment applied ?
- Preservation method ?
- Processing remarks ?

Test Material

- Compound ?
- Source ?
- Purity ?
- Measured quantity ?
- Study type ?
- Compound remarks ?

Link to input form

Link reference details and original publication

Excel

Id	Reference no	Compound class	Year	Compound	Species	Concentration/level	Treatment duration	Experimental outcome
806	B0155	Phytosterols	2006	Campesterol	Human	2 g Sterol Bev/person per day	8 weeks	Sterol Bev produced a time-by-treatment interaction between time groups and between baseline and week 8 after Sterol Bev: - decreased total-, LDL
1242	B0433	Phytosterols	2004	Campesterol	Human	2 g/d	8 weeks	Sterol OJ: Decreased concentrations of: - total (7.2%) and LDL (12.4%) cholesterol (P<0.001) - non-HDL cholesterol (7.8%) (P<0.01). - Apolipoprotein B (9.5% P<0.01). No effect on

Biological effects: cardiovascular health, obesity, metabolic health, type 2 diabetes, cancer, bone health, cognitive function, vision

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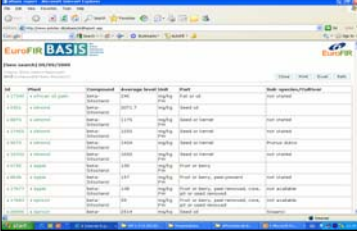
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Current status

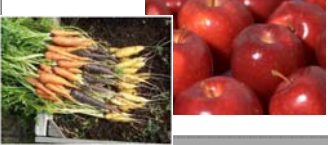
Composition: 436 papers
Bio-effects: 435 papers



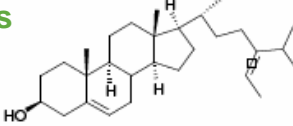
Composition: 16684 data points
Bio-effects: 766 data points



Composition: 188 plants
Bio-effects: 70 plants



Composition: 254 compounds
Bio-effects: 144 compounds
- 16 classes



Future Plans

- Possible inclusion of:
 - Tocopherols
 - Chalcones
 - Dihydrochalcones
 - Curcuminoids
 - Phenolic acids (simple)
 - Xanthine alkaloids
- Non-plant bioactive peptides
 - e.g. from dairy, meat, fish



Conclusions

- EuroFIR BASIS is...
 - A unique **online** database
 - Containing **compositional and biological data** for major food bioactive compounds
 - Containing **additional information** e.g. plant, compound class, links
 - Data is **easily extractable** and manipulated by users
 - Useful to a **range of users** (e.g. industry, policy makers, researchers)



EuroFIR BASIS Management team

Composition: Paul Kroon & Jenny Plumb (IFR, UK)
Bio-effects : Mairead Kiely, Darina Sheehan & Lucinda Black (UCC, Ireland)
Plant list: Jorn Gry, Kirsten Pilegaard & Folmer Eriksen (DTU, Denmark)

Composition evaluators

Anna-Maija Lampi, Sonja Thanner-Lechner, Maria Ranic, Lourdes Samaniego, Mauricio Rostagno

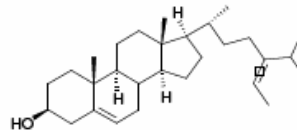
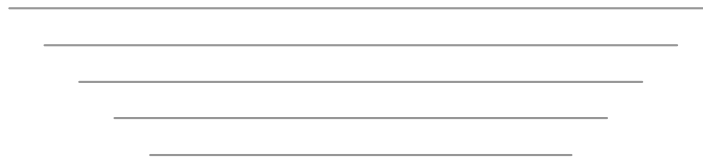
Bio-effects evaluators

Maria Kapsokefalou, Peter Hollman, John Christian Larsen, Gerrit Speijers

Quality team/Implementing I.T.

Isabel Castanheira, Mark Roe Eric Norby

This work was prepared on behalf of the EuroFIR consortium and funded under the EU 6th Framework Food Quality and Safety Programme (Project Contract No: FOOD-CT-2005-513944).



Thank you



Further information: www.eurofir.net

