



INTRODUCTION:

Within the frame of the “Call for proposals 2006” of the European Commission Public Health programme, the **Directorate-General for Health and Consumers of the Balearic Islands in Spain**, launched the FOOD PRO-FIT project to the “European Agency for Health and Consumers” EAHC (CHAFEA)

“ as part of the strategy for managing the causes of disease, actions aimed at the so-called health determinants, in the small and medium-sized enterprises (SMEs) interfaces in the food channel, “

“Facilitate the reformulation of recipes and products for SMEs food manufacturers and the HORECA channel (Hotels, Restaurants and Catering) by means of a **new web2.0 tool.**”

Partners





HancpTool v1.2RC5.6 es ▾

Centro Escolar Luis Vives S.A.

INTRODUCCION

UTILIDAD de VALORACION HANCP

LAS MEJORES RECETAS FOOD

VIDEOS Y PREGUNTAS MAS

INDUSTRIA y HORECA

MENUS PARA NIÑOS y MENUS

MENUS ENFERMEDADES

CONTACTE con NOSOTROS

ACERCA DE FOOD PRO-FIT



THE FOOD PRO-FIT EUROPEAN PROJECT
FOODPROFIT.ORG
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Recetas (datos por 100g de receta)

Receta/Versión	id	Fecha	E(Kcal)	LIP(g)	AGS(g)	AzL(g)	Na(mg)
Ensalada tres quesos	00146	04.12.2009	160	14,64	3,79	0,00	582,49
Ensalada tres quesos + Esp	00146	04.12.2009	110	9,87	1,28	0,00	495,42
Ensalada con fiambres, embutidos y queso	00147	04.12.2009	182	15,95	4,99	0,00	696,35
Reformulación	00147	04.12.2009	131	11,05	2,24	0,00	588,05
Reformulación	00147	04.12.2009	131	11,05	2,24	0,00	588,05

Receta: Ensalada con fiambres, embutidos y queso | ingredien ▾ | solido ▾ | niños ▾ | Eurodiet ▾ | Guardar | Ce

Ingredientes

TCA Eurofir ▾ Grupo Todos ▾ Evaporación TW: 107200 g En receta Nominal Ratio

TCA	Ingrediente	Cant.	Uni...	E(Kcal)	LIP(g)	AGS(g)	AzL(g)	Na(mg)
FoodProfit	Lechuga	18000.00	g	2700.00	54.00	12.60	0.00	1440.
FoodProfit	Tomate	9000.00	g	1620.00	18.00	3.60	0.00	540.
FoodProfit	Zanahoria	5000.00	g	1750.00	15.00	3.50	0.00	2700.
FoodProfit	Jamón cocido	4500.00	g	7605.00	418.50	147.15	0.00	40950.
FoodProfit	Chorizo	3000.00	g	13770.00	1260.00	492.00	0.00	54000.

VALORACION

NIVELES DE RIESGO | POR INGREDIENTE | EN RECETA | DISTRIBUCION | DECLARACIONES | CERTIFICADO

Grasa Total

%E AGS 24.65 ■ FNO 10 ■ NPC/2 7.33

Exceso: 7.33 % ●

Excede el FNO en 1.48 g (7.33 %)

%E Azúcares Libres

0.00 ■ FNO 10 ■ NPC/2 0

No necesita corrección.

Sodio (mg)

696.35 ■ FNO 500 ■ NPC/2 9

Exceso: 98.17 mg

Excede el FNO en 98.17 mg

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Versión: Reformulación | ingredientes | solido | niños | Eurodiet | Guardar

Ingredientes

TCA	Ingrediente	Cant.	Uni...	E(Kcal)	LIP(g)	AGS(g)	AzL(g)	Na(mg)
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FoodProfit	Jamón cocido	4500.00	g	7605.00	418.50	147.15	0.00	40950.00
FoodProfit	Lechuga	18000.00	g	2700.00	54.00	12.60	0.00	1440.00
FoodProfit	Aceite de oliva	4500.00	g	40455.00	4495.50	571.50	0.00	13.50

VALORACION

NIVELES DE RIESGO | POR INGREDIENTE | EN RECETA | DISTRIBUCION | DECLARACIONES | CERTIFICADO

Grasa Total

>30 g
20 g
10 g
0 g

%E AGS 11.09

FNO 10 NPC/2 7.33

%E Azúcares Libres 0.00

FNO 10 NPC/2 0

Sodio (mg) 588.05

FNO 500 NPC/2 98

¡Valor corregido con éxito!

Cambio: -13.57 % (OK)

SIN CAMBIOS

No necesita corrección.

¡Valor corregido con éxito!

Cambio: -108.3 mg (OK)

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Receta/Versión	id	Fecha	E(Kcal)	LIP(g)	AGS(g)	AzL(g)	Na(mg)
Ensalada tres quesos	001461	04.12.2009	160	14,64	3,79	0,00	582,49
Ensalada tres quesos + Esp	001461	04.12.2009	110	9,87	1,28	0,00	495,42
Ensalada con fiambres, embutidos y queso	001471	04.12.2009	182	15,95	4,99	0,00	696,35
Reformulación	001471	04.12.2009	131	11,05	2,24	0,00	588,05
Reformulación	001471	04.12.2009	131	11,05	2,24	0,00	588,05

Receta: Ensalada con fiambres, embutidos y queso | ingrediente | solido | niños | Eurodiet | Guardar | Cerrar

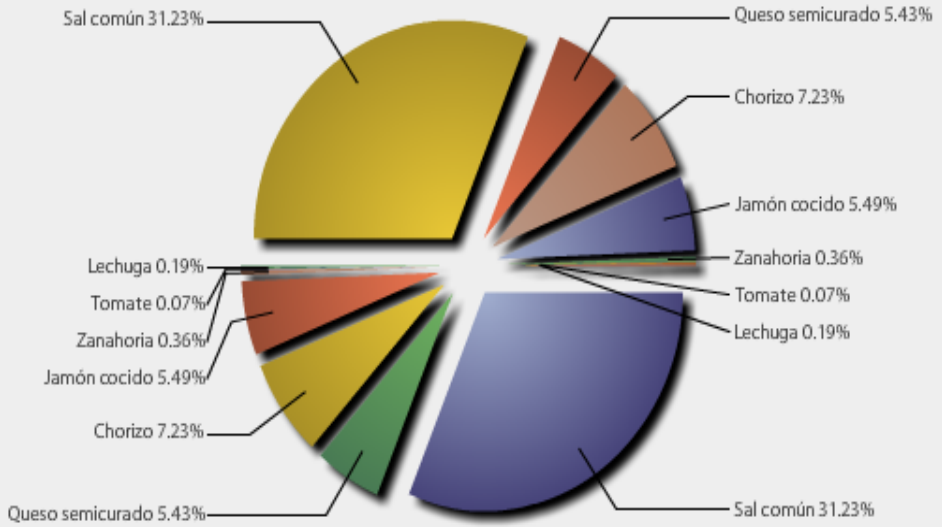
Ingredientes

VALORACION

NIVELES DE RIESGO | POR INGREDIENTE | EN RECETA | **DISTRIBUCION** | DECLARACIONES | CERTIFICADO

AGS(g)
AzL(g)
Na(mg)

Aportación porcentual por ingrediente



Info





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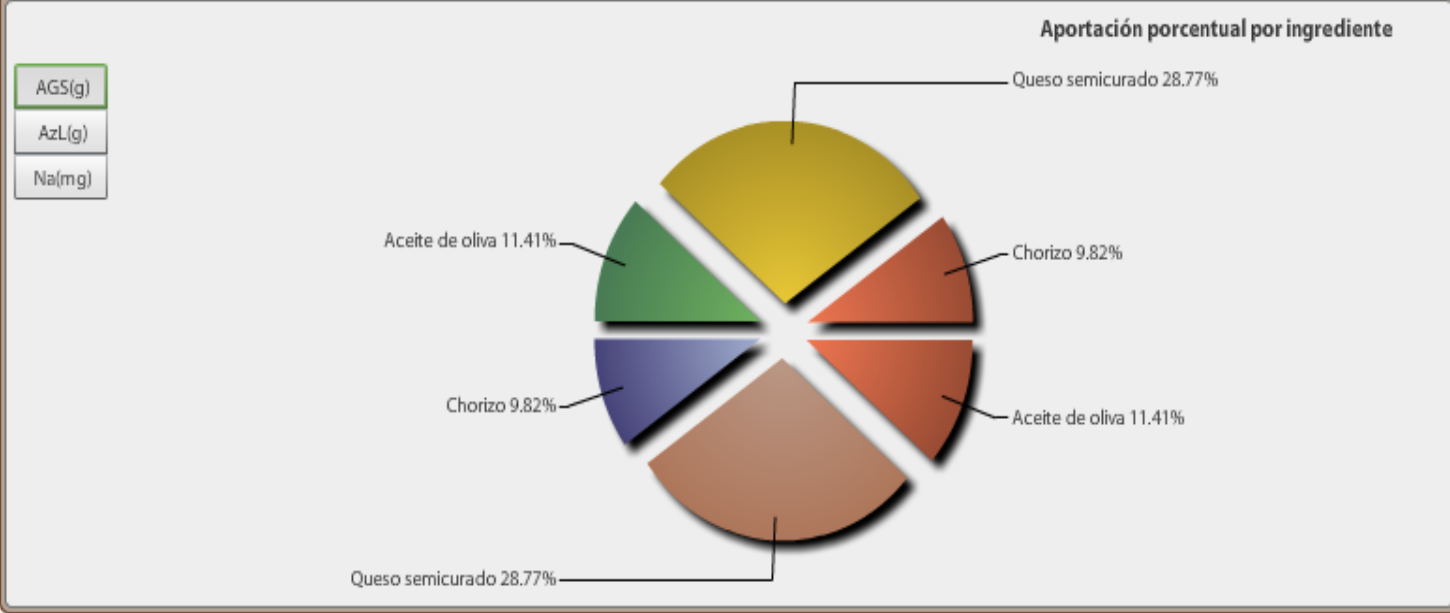
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Receta: Ensalada con fiambres, embutidos y queso | ingrediente | solido | niños | Eurodiet | Guardar | Cerrar

Ingredientes

VALORACION

NIVELES DE RIESGO | POR INGREDIENTE | EN RECETA | **DISTRIBUCION** | DECLARACIONES | CERTIFICADO



Info

HancpTool v1.2RCS.6 es

Centro Escolar Luis Vives S.A.

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Recetas (datos por 100g de receta)

Receta/Versión	id	Fecha	E(Kcal)	LIP(g)	AGS(g)	AzL(g)	Na(mg)
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Reformulación	00147	04.12.2009	131	11,05	2,24	0,00	588,05
Ensalada de patatas con salchichas	00147	04.12.2009	142	8,42	1,48	0,00	318,03
Arroz tres delicias	00147	04.12.2009	201	7,07	1,22	0,00	295,06
Arroz tres delicias Esp	00147	04.12.2009	297	15,07	2,78	0,00	592,71

Versión: Reformulación | ingrediente | solido | niños | Eurodiet | Guardar

Ingredientes

TCA	Ingrediente	Cant.	Un...	E(Kcal)	LIP(g)	AGS(g)	AzL(g)	Na(mg)
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VALORACION

NIVELES DE RIESGO | POR INGREDIENTE | EN RECETA | DISTRIBUCION | **DECLARACIONES** | CERTIFICADO

ENERGIA

SIN APORTE ENERGETICO

BAJO VALOR ENERGETICO

VALOR ENERGETICO REDUCIDO

GRASAS

SIN GRASA

BAJO CONTENIDO EN GRASA

CONTENIDO REDUCIDO EN GRASA

GRASAS SATURADAS

AZUCARES

SIN AZUCARES

BAJO CONTENIDO EN AZUCARES

CONTENIDO REDUCIDO EN AZUCARES

SODIO/SAL

SIN SODIO O SIN SAL

MUY BAJO CONTENIDO EN SODIO/SAL

BAJO CONTENIDO EN SODIO/SAL

CONTENIDO REDUCIDO EN SODIO/SAL

6 countries are part of the FOOD project



The European Consortium for the FOOD project:

Main partner

Accor Services Head Office

Associated partners

• Academies

Paul Bocuse Institute (IPB), University of Perugia (UP),
Karolinska Institutet (KI)

• Ministries of health

Spanish Agency of Food Security and Nutrition (AESAN)
Belgian Public Health Ministry (SPF SP)

• Nutritionists

High School Lucia de Bouclère - Information and Research Center
about Food Intolerances and Hygiene (HELdB-CIRIHA)
Mediterranean Diet Foundation (FDM)
Stop Obesity (STOB)

• Accor Services

National business units assuring operational relay in the countries

Collaborating partners

• European projects

Move Europe, FOOD PRO-FIT

• International organization

International Labour Organization

• Universities

University of Lyon, City University of London

• Ministry of health

Sweden - Key Hole programme

• Associations, networks (restaurants and companies)

Euro Toques,
European Network for Workplace Health Promotion (ENWHP)

For further information, please contact:

Nathalie RENAUDIN - European Affairs Delegate
nathalie.renaudin@accor.com

Or feel free to visit the FOOD website:

www.food-programme.eu



Fighting Obesity through Offer and Demand

A balanced offer
for healthier employees



***“There are no secrets to success.
It is the result of learning from failure.”***



EXECUTIVE AGENCY FOR HEALTH AND CONSUMERS

Director

Luxembourg,
EAHC LB D (2011)

FUNDACIÓ D'INVESTIGACIÓ SANITÀRIA
DE LES ILLES BALEARS
Antoni Colom Umbert
Hospital Universitario Son Espases,
Edificio S, Crta. Valldemossa, 79
Spain - 07010 Palma de Mallorca

Subject: Call for proposals 2011 - Second Programme of Community action in the field of Health (2008-2013)

Ref.: Your proposal Ares no. 594370 - "3.2.1.1. Reducing health inequalities: preparation for action plans and structural funds

Proposal number: 594370

Acronym: ineq€HIA tool

Title: 3.2.1.1. Reducing health inequalities: preparation for action plans and structural funds projects

Criteria Block A: Policy and contextual relevance	Note	Comments
(1) Project's contribution to the Second Health Programme and its annual work plan in terms of meeting the objectives and priorities	7/8	The proposed project is consistent with the Second Health Program and the annual work plan. The work covers the EU's concern with health inequalities. The proposal partly addresses a number of other annual work plan priorities.
Strategic relevance in terms of expected contributions to the existing knowledge and implication for health	6/8	The research promises to make a strong contribution to the EU Health Strategy. The proposal has wide geographical coverage and offers opportunities for transferring the findings to other Member States. The proposal has the potential to contribute to improvements in health of citizens of disadvantaged and unhealthy places in the EU. However, in order to do so, activities will need to be introduced to ensure uptake and use of the tool, as well as the development within the lifetime of the project of regional action plans.
(3) Added value at European level in the field of public health (2 aspects)	5/8	The proposal offers opportunities for a long term and sustainable impact on EU policy making. The study is clearly pan-European, easily accessible for all countries, institutions and workplaces, replicable and, therefore, with significant potential multiplier effects. <u>However, this potential would require to address the major weakness of the proposal as it is currently written: ensure uptake and use of the tool, by the development of a certain number of action plans, to test the tool in real life/ policy situations.</u>
(4) Pertinence of the geographical coverage	7/8	The project involves 9 partners from 7 EU countries. The 7 countries represent a diverse set of states from across Europe. This diversity is consistent with the aims of the study.
(5) Adequacy of the project with social, cultural and political context	6/8	A high level overview of the social, cultural and political context is provided. However, this discussion is generic and whilst successful in identifying the pertinent issues, is not specific on how this proposal will embrace the diversity of contexts in which the project will be completed. It might be considered questionable for countries in different political and economical situations – hence the need to invest in activities to involve the end users and testing of the tool to see how it

	4/5	advisory board and a steering committee. This approach promises to be fruitful in terms of keeping abreast of the most recent thinking. The proposal is a little light on detail in internal communication – overall decision making amongst multiple partners can be problematic. The external communication strategy is fairly strong although the detail of how messages will be targeted at key stakeholders could be clearer.
(5) Overall and detailed budget, Financial management	7/10	The overall budget request is significant but consistent with the ambitions of the project. The budget is spread appropriately across the various project partners..
Total criteria block C:	21/30	
Overall appreciation - Total:	72/100	
Conclusion and suggestions		<p>A well written, innovative proposal in that it aims to introduce a well proven and validated technical tool (HIA) in the policy making process. Very adequate in terms of the technical work that needs to be done to test and validate the tool, as well as to make it available in an innovative "no-frills" manner. The proposal suffers from one main weakness, that needs to be addressed – it should include in its scope the work necessary to ensure uptake and use of the tool by end users, as well as the development in the lifetime of the project of a certain number of action plans. This should have been reflected in several sections of the proposal, as per the comments under these specific parts.</p> <p>In view of the available budget the evaluation committee decided to not recommend for funding any proposal which falls under 73 points.</p>
Recommended for funding:	No	

***"Life is not waiting for the storm to pass,
it is about dancing in the rain"***



... about dancing in the rain"



European Commission
RESEARCH - Participants

Proposal Submission Forms



EUROPEAN COMMISSION

7th Framework Programme for
Research, technological
Development and Demonstration

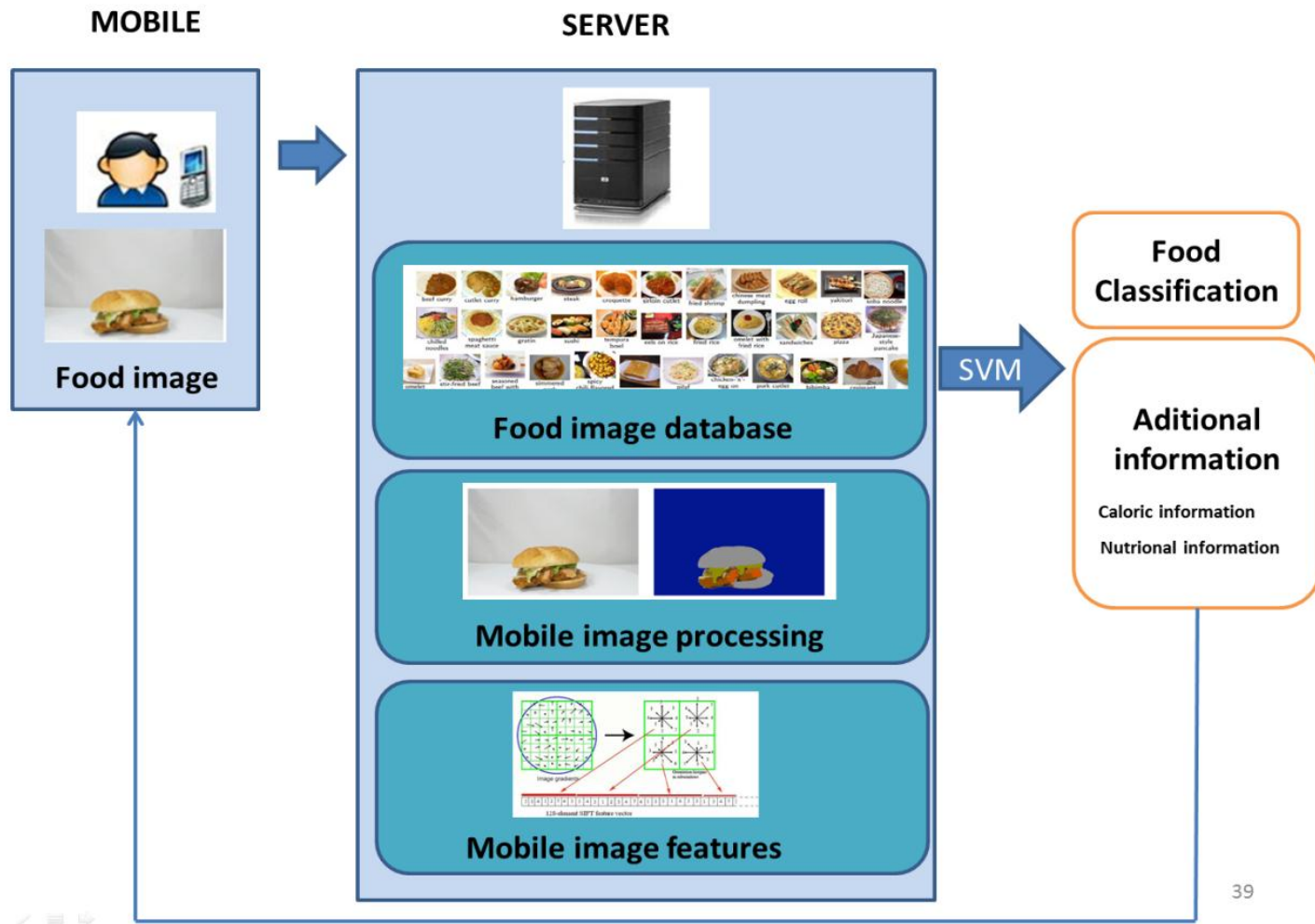
Call (part) Identifier **FP7-ICT-2013-10**

Proposal Acronym **FOODFACE**

Title: **A crowdsourcing smartphone-based platform “app” for raising collective dietary awareness**

Name of the coordinating person: **Antoni Colom**

Estimated budget in EUR (whole of the project) **1 690 881** ; Duration in months **24**



Im2Calories project

... algoritmo desarrollado por Google que cuenta las calorías de un plato a partir únicamente de una foto.



Im2Calories founder Kevin Murphy said:

“Ok fine, maybe we get the calories off by 20 percent. It doesn’t matter. We’re going to average over a week or a month or a year...to do population level statistics. **I have colleagues in epidemiology and public health, and they really want this stuff.**”

Deep Learning Summit, BOSTON 26-27 May 2015

EN RESUMEN :

- ✓ Ideas * con propuesta de ... con la ...

... COMPROMISO DE LOS DECISORES



- ✓ ... en, pero cuidando ...

- ✓ Health Determinants.
- ✓ Health in All Policies.
- ✓ Healthy disregard for

Have a healthy disregard for the impossible

Larry Page Google CEO

Gràcies,

Toni Colom

colomantoni@gmail.com