

## **OCEANIAFOODS Food Composition Data activities**

### **Australia's food composition activities January 2002 – June 2003**

**Organisation:** Food Standards Australia New Zealand

**Country:** Australia

**Region:** OCEANIAFOODS

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### **Analytical programs**

In 2002 Food Standards Australia New Zealand (FSANZ) undertook an analytical program on the composition of dried soup powders purchased in Australia and the ready-to-eat soups prepared from them. FSANZ also undertook a small program measuring iodine levels in Australian beef, veal, lamb and mutton. This latter project was undertaken in conjunction with an industry organisation, Meat and Livestock Australia, to whom FSANZ provided assistance with a broader red meat nutrient analytical program.

### **Meetings and liaison**

In February 2002 FSANZ convened the 6<sup>th</sup> meeting of the OCEANIAFOODS group of the INFOODS program, in Brisbane Australia. The proceedings from this meeting will be available shortly.

FSANZ provided input to the review of the New Zealand food composition program

### **Enhancing data recording and reporting standards**

FSANZ has commenced a project to improve data and metadata recording standards within our reference database – the Australian Nutrient Data Bank. As part of this process we are documenting the principles we use in planning and assessing analytical programs, in naming and describing foods and in compiling data for publication.

## **Publications**

The major activity of FSANZ in 2003 and 2004 will be the production and release of a major new food composition publication. This will be the first significant data release by FSANZ since the 1999 release of AUSNUT, a specialised database developed from the 1995 Australian National Nutrition Survey.

FSANZ continues to support and develop the Nutrition Panel Calculator (NPC), a web-based tool developed to assist the food industry to prepare nutrition information panels for use on the labels of packaged foods. During 2002 there were substantial improvements to the programming of this product and to the supporting database. This database is known as AUSNUT Special Edition and includes some ingredients specifically relevant to the food industry, such as food additives.

## **Micronesia Food Composition Activities**

**Organisation:** Field Address: PO Box 2299, Kolonia, Pohnpei 96941

**Country:** Federated State of Micronesia 96941

**Region:** OCEANIAFOODS

**Contact:** Dr Lois Englberger, Honorary Research Advisor, University of Queensland, Australia Tel : 691 320-8639, fax : 691-320-4647, email : [nutrition@mail.fm](mailto:nutrition@mail.fm)

Lois Englberger states that at present, I am continuing with my work on the foods and food cultivars of the four states of the of the federated states of Micronesia; Pohnpei, Kosrae, Chuuk and Yap. Also, I have extended my analytical work to the Marshall Islands (pandanus only) and a few foods from Palau.

In September Dr Englberger will be going to Tarawa, Kiribati to collect pandanus samples. However, it will be some time before these foods are analyzed and the data are put together. Additionally, she has completed a literature review on foods analyzed from the Federated States of Micronesia and has submitted that for publication.

Dr Englberger has not yet started a new database for Micronesia, although she is thinking that it would be a good idea to do that, incorporating items for different cultivars of the traditional staple

food crops for breadfruit, banana, giant swamp taro, pandanus and other foods which have been analysed for this area and were not located in food composition tables or other literature, such as false durian (*9pangium Edule*), bird's nest fern (*asplenium nidus*), yellow fin tuna liver, skipjack tuna liver, parrotfish liver and skipjack tuna and heart. Her work has focused on analysis for pro vitamins A carotenoids (beta and alpha carotene), retinol (in the case of the seafood) and selected minerals, including the micronutrients of zinc, iron and calcium. Due to limited funding, it was not possible to carry out full nutrient analyses for any samples

For other Micronesian foods and food cultivars, Dr Englberger refers to Murai 1958 and Bradbury and Holloway 1988 and would like to see data from these publications put into the Micronesian Food Database in the future.

### **New Zealand food composition database activities**

Organisation: Crop & Food Research

Country: New Zealand

Region: OCEANIAFOODS

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### **Database activities:**

The New Zealand Food Composition Database is jointly owned by the Crop & Food Research and Ministry of Health. Early this year, the Ministry of Health (MoH) Commissioned a review/audit of the NZ Food Composition Database, which resulted in very positive comments on its operation.

During 2002 and early 2003, we were very busy with the development of food composition data for the NZ Children Nutrition Survey. The development work involved food analyses and recipe calculation of survey foods.

Another ongoing project is the development of new database management system for the NZ food composition database, which is schedule to be operational by mid 2004.

## **Publications**

Sixth edition of the concise table was released in early April 2003. The latest version of FOODfiles 2002 was released in March 2003. This version has a complete presentation of 48 nutrients plus density data for than 2650 foods. For additional information and purchase of these products, please visit our website: [www.crop.cri.nz](http://www.crop.cri.nz).

## **Pacific Food Composition Activities**

**Organisation:** University of South Pacific

**Country:** Pacific Islands

**Region:** OCEANIAFOODS

**Contact:** Aisha B. Khan, Secretary, Institute of Applied Sciences, University of the South Pacific, Tel : (679) 321 2965, fax : (679) 330 0373, email : [Khan\\_a@usp.ac.fj](mailto:Khan_a@usp.ac.fj)

The Institute of Applied Sciences at the University of the South Pacific is the lead agency for a regional Food and Agricultural Organisation project working in the food composition area. The project, entitled "Strengthening Food Analytical Capabilities in the Pacific Region", is supported under the Technical Cooperation for Developing Countries program and involves Solomon Islands, Vanuatu, Fiji, Tonga and Samoa.

Besides the focus on improving skills in the analysis of food nutrients and food contaminants, a major output of the project will be an updated version of the Pacific Island Food Composition Tables, previously published in 1994. Under the project, data gaps for certain nutrients are being filled and priority foods missing in the original tables are being analysed.

A training course on food proximate analysis was recently held and training on food data compilation will also be undertaken as part of this project. At the conclusion of the project in 2004 a regional meeting will be held to disseminate project results and launch the second edition of the Pacific Island Food Composition Tables.

