

# PROYECTO EUROPEO FOOD PRO-FIT

Innovación y reformulación  
nutricional en las pequeñas y  
medianas empresas



**MANUEL MOÑINO GÓMEZ**

VICEPRESIDENTE DE ASOCIACIÓN ESPAÑOLA DE DIETISTAS-NUTRICIONISTAS. AEDN  
PRESIDENTE DEL COLEGIO OFICIAL DE DIETISTAS-NUTRICIONISTAS DE ILLES BALEARS. CODNIB



**HANCP**  
A new tool for small and medium size companies to reformulate processed foods and meals.



- Programa de Salud Pública CE
- Estrategia de gestión de determinantes de salud en la PYMES de la cadena alimentaria.



## OBJETIVO GENERAL

- Mejorar el perfil nutricional de los alimentos en AGS, azúcares libres y sodio mediante la HANCPtool” (*Hazard Analysis and Nutritional Control Points*)
- Facilitar la reformulación a las PYMES de producción de alimentos y canal HORECA (hoteles, restaurantes y catering)
- Aportar competitividad productos y servicios, a través de la gestión determinantes de salud

# Herramienta HANCP





Home > Videos

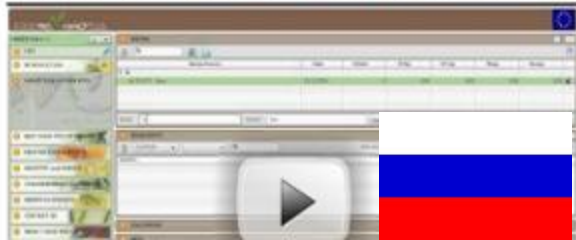
## VIDEOS

# <http://foodprofit.org/>

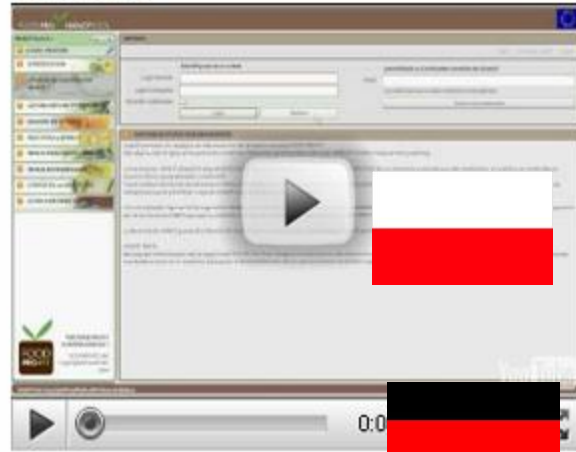
ENGLISH HANCPtool DEMO REGISTER ENGLISH



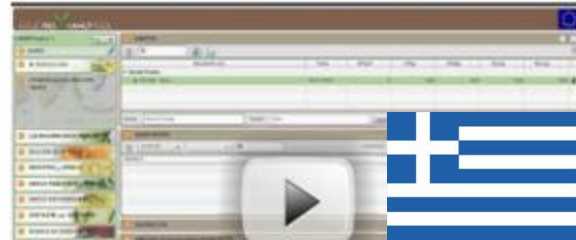
ENGLISH HANCPtool DEMO RECIPE ENGLISH



SPANISH HANCPtool DEMO REGISTER SPANISH



SPANISH HANCPtool DEMO RECETAS SPANISH



### HANCPtool

A new tool for small and medium size companies to reformulate processed foods and meals.



### Partners



- Leader Partner
- Austria
- Cyprus
- Germany
- Greece
- Poland
- Slovakia
- Spain



# ACCESO LIBRE.

# http://hancptool.org



FOOD PRO-FIT HANCP TOOL

HancpTool

HancpTool v1.2RC5.6

en

- ▶ LOGIN - REGISTER
- ▶ INTRODUCTION
- ▶ HANCP EVALUATION TOOL
- ▶ BEST FOOD PRO-FIT RECIPES EVER
- ▶ VIDEOS AND FAQ'S
- ▶ INDUSTRY and HORECA
- ▶ CHILDREN MENUS and ADULTS
- ▶ MENUS for DISEASES
- ▶ CONTACT US
- ▶ ABOUT FOOD PRO-FIT

COMPANY

Login Update Profile Logout

Sign in to your account

Login Name

Login Password

Remember credentials

Login

Register

Forgotten your password or login user name ?

email

(The credentials will be emailed to the registered contact's email address)

Email my credentials

▶ Info

You have entered in the European Food Pro-Fit Project Site, directed at food manufacturing companies and the HORECA channel (Hotels, Restaurants and Catering).

The HANCP tool (Hazard Analysis Nutritional Control Points) will help you in evaluating the nutritional risk of your foods and recipes, with regards to free sugars, saturated fats and sodium (salt).

After the food or recipe nutritional analysis, the tool will show you if one of the nutrients exceeds the recommendations in different standards you can choose and will provide several indicators that will allow you to improve the nutritional profile of your product or recipe.

Once some of the suggestions given by the system have been implemented, you will be able to introduce new ingredients and check if the reformulation you have decided on reaches the minimum proposed by the HANCP tool, your product or recipe candidate will be allowed to carry the FOOD PRO-FIT logo.

The HANCP tool will keep your product or original recipe formula and the resulting reformulations, allowing you to self-monitor their nutritional risk.

WARNING

Message from the Management of the Food Pro-Fit Project: Please note:

The HANCP tool is a Food Project tool for reformulating foodstuff in the food production industry and HORECA channel. At this time the tool is in the pilot stage and therefore some errors in measurement, evaluation or recommendations could occur for which the authors cannot be held responsible.



THE FOOD PRO-FIT  
EUROPEAN PROJECT

FOODPROFIT.ORG  
CopyRight@FoodProfit,  
2009



HancpTool v1.2RCS.6 en

Your Company

INTRODUCTION

HANCP EVALUATION TOOL



BEST FOOD PRO-FIT RECIPES EVER

VIDEOS AND FAQ'S

INDUSTRY and HORECA

CHILDREN MENUS and ADULTS

MENUS for DISEASES

CONTACT US

ABOUT FOOD PRO-FIT

Recipes

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

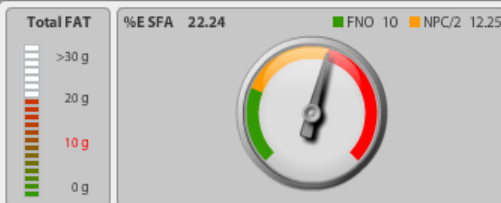
Ingredients

TCA Eurofir Group All water loss: -5% (132g) TW: 2503 g

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

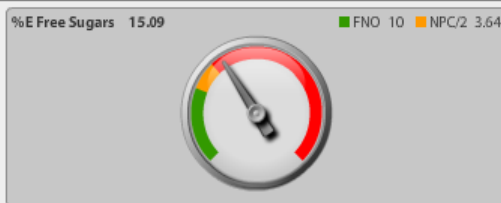
RISK LEVELS BY INGREDIENT IN RECIPE DISTRIBUTION CLAIMS CERTIFICATE



Value succesfully corrected!

#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.



Reduce at least by 3.43 g (3.64%)

#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).



Does not need corrections

#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.

Info



THE FOOD PRO-FIT EUROPEAN PROJECT

FOODPROFIT.ORG  
CopyRight@FoodProfit,  
2009

# VALORACIÓN DEL RIESGO NUTRICIONAL



Recipes (data by 100g of recipe)

Recipe/Version	id	Date	E(Kcal)	FAT(g)	SFA(g)	FSu(g)	Na(mg)
Resogalo	00375	05.11.2010	142	4,66	2,82	13,05	34,21
New version [->003758]	00376	05.11.2010	121	4,06	2,45	8,28	34,97

Recipe: Resogalo | ingredient | solid | adult | Save | Close

Ingredients

TCA Eurofir Group All water loss: -12% (1566g) TW: 11484 g

TCA	Ingredient	Qty.	Unit	E(Kcal)	FAT(g)	SFA(g)	FSu(g)	Na(mg)
Eurofir	Rice, white, raw	400.00	g	1300.00	2.00	0.00	0.00	32.00
Eurofir	Water	2000.00	g	0.00	0.00	0.00	0.00	50.80
Eurofir	Milk, whole	8000.00	g	5208.00	284.00	172.00	0.00	3512.00
Eurofir	Corn flour	400.00	g	1411.08	6.40	0.80	0.00	7.40
Eurofir	Sugar, white	1500.00	g	6000.00	0.00	0.00	1498.50	27.00
Eurofir	Cream 30%	750.00	g	2355.00	243.00	151.50	0.00	300.00

EVALUATION

RISK LEVELS BY INGREDIENT IN RECIPE DISTRIBUTION CLAIMS CERTIFICATE

**Total FAT**

>30 g  
20 g  
10 g  
0 g

%E SFA 17.90 FNO 15 NPC/2 1.45

Exceeds FNO by 0.23 g (1.45 %)

**%E Free Sugars 36.76**

FNO 15 NPC/2 13.38

Exceeds FNO by 4.75 g (13.38 %)

**Sodium (mg) 34.21**

FNO 500 NPC/2 0

Does not need corrections

#207. Your product/recipe exceeds the (FNO) limit established by the HANCP for SFA, in particular more than 12% of its energy.

To improve the nutritional profile and obtain the FOOD PRO-FIT logo, the content must be reduced by at least: 0.23 g (NPC/2).

For the reformulation check the origin of the SFA in your recipe (WONRAC). You can remove fat from the ingredients, reduce or substitute them for

#213. Your product/recipe exceeds the (FNO) limit established by the HANCP for free sugars, in particular more than 13% of its energy.

To improve the nutritional profile and obtain the FOOD PRO-FIT logo, the content must be reduced by at least: 4.75 g (NPC/2).

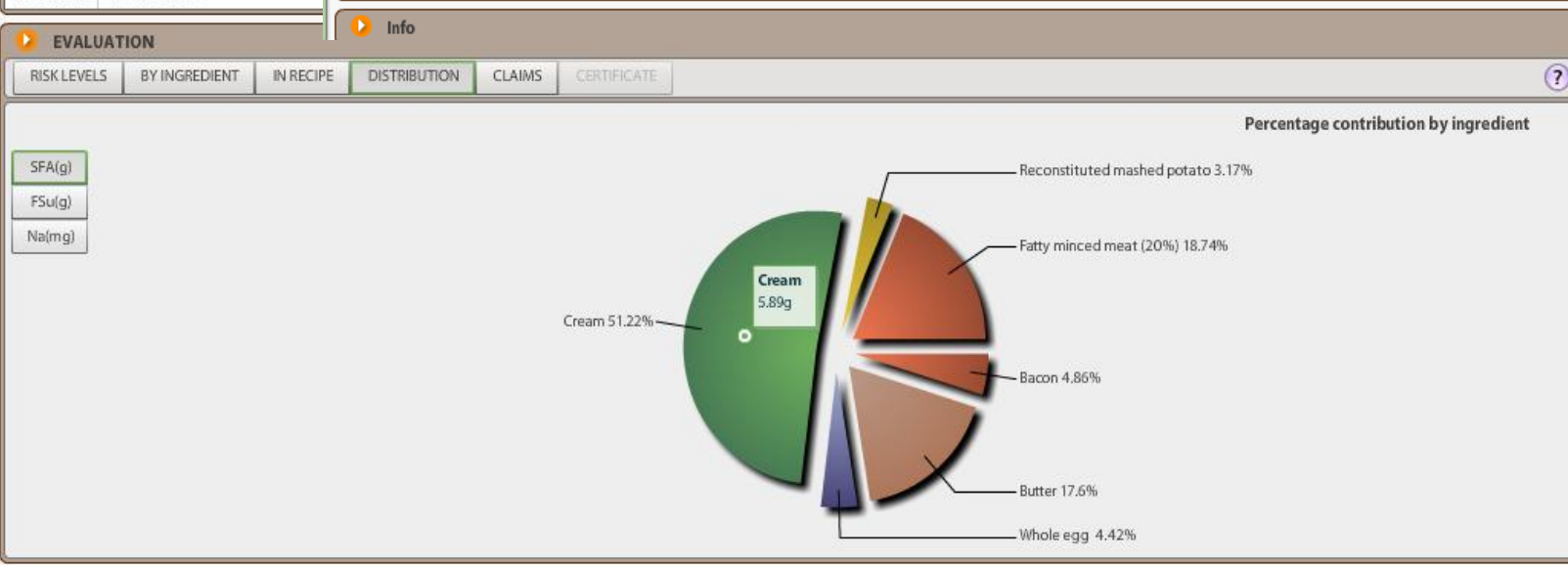
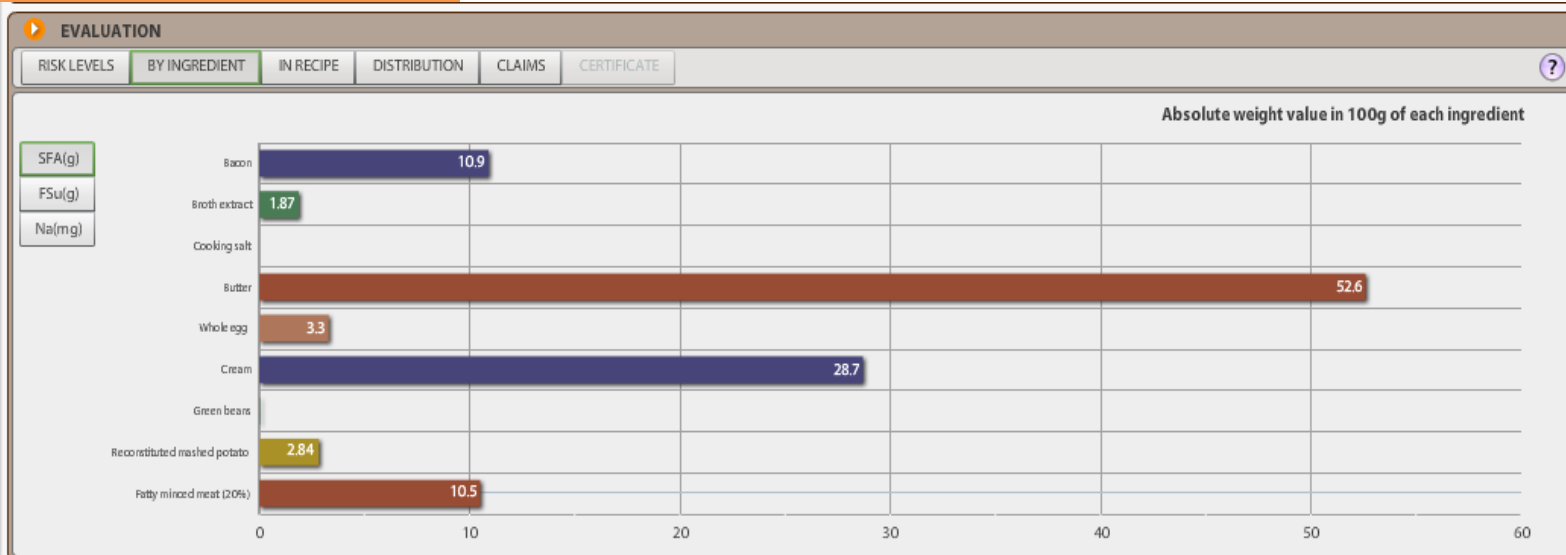
For the reformulation check the origin of the free sugars in your recipe (WONRAC). You can reduce the proportion of ingredients or substitute

#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.



# FUENTES DEL RIESGO



# REFORMULACIÓN



Recipes (data by 100g of recipe)

Recipe/Version	id	Date	E(Kcal)	FAT(g)	SFA(g)	FSu(g)	Na(mg)
Resogalo	00375	05.11.2010	142	4,66	2,82	13,05	34,21
New version [->003758]	00376	05.11.2010	121	4,06	2,45	8,28	34,97

Version: New version [->003758] | ingredient | solid | adult | Eurofir

Ingredients

TCA Eurofir Group All water loss: -12% (1514g) TW: 11106 g

TCA	Ingredient	Qty.	Unit	E(Kcal)	FAT(g)	SFA(g)	FSu(g)	Na(mg)
Eurofir	Rice, white, raw	450.00	g	1462.50	2.25	0.00	0.00	36.00
Eurofir	Water	2200.00	g	0.00	0.00	0.00	0.00	55.88
Eurofir	Milk, whole	8000.00	g	5208.00	284.00	172.00	0.00	3512.00
Eurofir	Corn flour	450.00	g	1587.47	7.20	0.90	0.00	8.32
Eurofir	Sugar, white	920.00	g	3680.00	0.00	0.00	919.08	16.56
Eurofir	Cream 30%	300.00	g	942.00	97.20	60.60	0.00	120.00
Eurofir	Cream, 18 %	300.00	g	604.86	59.97	38.10	0.00	135.00

Weight in recipe (g) 920.00

EVALUATION

RISK LEVELS BY INGREDIENT IN RECIPE DISTRIBUTION CLAIMS CERTIFICATE

**Total FAT**

>30 g  
20 g  
10 g  
0 g

Change: -2.4% (OK)

Value successfully corrected!

#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.

**%E Free Sugars 23.31**

Change: -13.44% (OK)

Value successfully corrected!

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

**Sodium (mg) 34.97**

Change: +0.76 mg (OK)

Does not need corrections

#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.

# DECLARACIONES NUTRICIONALES (1924/2006)



Recipes (data by 100g of recipe)

Recipe/Version	id	Date	E(Kcal)	FAT(g)	SFA(g)	FSu(g)	Na(mg)
New version [->003758]	00376	05.11.2010	121	4,06	2,45	8,28	34,97
New version [->003764]_looking for claim Reduced sugar content	00376	05.11.2010	121	4,07	2,45	8,01	35,05

Version: New version [->003764]\_looking for claim Reduced sugar content

ingredient | solid | adult | Eurodiet | Save | Close

Ingredients

TCA Eurofir Group All water loss: -12 % (1511g) TW: 11077 g

TCA	Ingredient	Qty.	Unit	E(Kcal)	FAT(g)	SFA(g)	FSu(g)	Na(mg)
Eurofir	Rice, white, raw	450.00	g	1462.50	2.25	0.00	0.00	36.00
Eurofir	Water	2200.00	g	0.00	0.00	0.00	0.00	55.88
Eurofir	Milk, whole	8000.00	g	38.00	284.00	172.00	0.00	3512.00
Eurofir	Corn flour	450.00	g	1587.47	7.20	0.90	0.00	8.32
Eurofir	Sugar, white	888.00	g	3552.00	0.00	0.00	887.11	15.98
Eurofir	Cream 30%	300.00	g	942.00	97.20	60.60	0.00	120.00
Eurofir	Cream, 18 %	300.00	g	604.86	59.97	38.10	0.00	135.00

EVALUATION

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

ENERGY

ENERGY-FREE

LOW ENERGY

ENERGY-REDUCED

FAT

FAT-FREE

LOW FAT

REDUCED FAT CONTENT

SATURATED FAT

SATURATED FAT FREE

LOW SATURATED FAT

REDUCED SATURATED FAT

SUGARS

SUGAR FREE

LOW SUGAR CONTENT

REDUCED SUGAR CONTENT

SODIUM/SALT

SODIUM FREE

VERY LOW SODIUM

LOW SODIUM/SALT CONTENT

SODIUM REDUCED



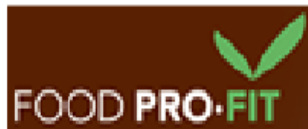
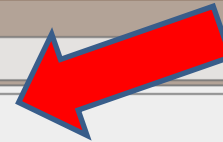
# INFORME

## EVALUATION

RISK LEVELS BY INGREDIENT IN RECIPE DISTRIBUTION CLAIMS **CERTIFICATE**

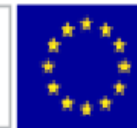
Certification date  Expires

Register certificate



### Certificado HANCP

Diagnostico de riesgos nutricionales



Ingredient	Qty.	Unit	E(Kcal)	FAT(g)	SFA(g)	FSu(g)	Na(mg)
Rice, white, raw	450.00	g	1462.50	2.25	0.00	0.00	36.00
Water	2200.00	g	0.00	0.00	0.00	0.00	55.88
Milk, whole	8000.00	g	5208.00	284.00	172.00	0.00	3512.00
Corn flour	450.00	g	1587.47	7.20	0.90	0.00	8.32
Sugar, white	888.00	g	3552.00	0.00	0.00	887.11	15.98
Cream 30%	300.00	g	942.00	97.20	60.60	0.00	120.00
Cream, 18 %	300.00	g	604.86	59.97	38.10	0.00	135.00
	100	g	121.00	4.07	2.45	8.01	35.05

#### NUTRITIONAL RISK DIAGNOSIS

#381. Congratulations! The nutritional profile of your new product/recipe has been reduced by at least 50% in nutritional risk 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.

#387. Congratulations! The nutritional profile of your new product/recipe has 50% reduction in nutritional risk for free sugars.

However, your product still carries a high level of free sugars, so we recommend that a message is included in the ticket/sign advising the consumer to choose small portions.

#329. Without sodium risk. Your product/recipe has been adjusted to the limits established by the HANCP tool for sodium.



#### CLAIMS

This food product, based on the established limits of the European Parliament and Council RULE 1924/2006, with reference to the nutritional claims and health properties in food, for energy, sugars, sodium, total fats and saturated fats, is:

#### REDUCED SUGAR CONTENT

## 10 HORECA (144 Recetas)

Hospital JOAN MARCH

TIBERI (catering company)

MÁS NATURAL

ALCARI (school catering)

HOTEL BARCELÓ

ESCOLA D'HOTELERIA

HOTEL HIPOCAMPO

COLEGIO LUIS VIVES  
(school dining hall)

ORIZONIA (company canteen)

CLINICA PALMA PLANAS

OLVISAN BALEAR (catering)

EUREST-SCOLAREST(catering)

RESIDENCIA UNIVERSITARIA

## PROYECTO PILOTO EN BALEARES

## 7 Industrias (18 Productos)

MATISA	Hamburgers and chicken sausages
ZAGAL	Sobrasada
PIRIS	Fresh and semi-cured cheese
CAN BALAGUER	Sobrasada
PRILAC	Yogurt, cheese and ice-cream
GELAT SOLLER	Ice-cream
MALLORCA BIO	Vegetarian burgers



# COMUNICACIÓN AL CONSUMIDOR



TUDO UN RETO

En algunos de nuestros platos encontrará el logotipo "Food Pro-Fit" que indica que se ha reducido su contenido en sal, azúcares libres y/o grasas saturadas.

En nuestro establecimiento usted podrá disfrutar de una dieta sana y equilibrada si sigue estos consejos:

1. Elija un menú que incluya:

- Verduras cocinadas o crudas aliñadas con aceite de oliva.
- Pasta, arroz o patatas.

- Legumbres, pescados, carnes magras o huevos.
  - Frutas frescas.
2. Acompañe la comida con agua y pan integral.
  3. Reserve los alimentos muy grasos o muy dulces para las ocasiones especiales.
  4. Elija platos elaborados a la plancha, vapor, parrilla, horno o asados.
  5. Controle la sal, nuestros platos elaborados ya se sirven



En alguns dels nostre plats trobarà el logotip "Food Pro-Fit", que indica que se n'ha reduït el contingut en sal, sucres lliures i/o greixos saturats.

Al nostre establiment vostè podrà gaudir d'una dieta sana i equilibrada si segueix aquests consells:

1. Triï un menú que inclogui:

- Verdures cuinades o crues trempades amb oli d'oliva.
- Pasta, arròs o patates.



- Llegums, peixos, carns magres o ous.
  - Fruïtes fresques.
2. Acompanyi el menjar amb aigua i pa integral.
  3. Reservi els aliments molt greixosos o molt dolços per a les ocasions especials.
  4. Triï plats elaborats a la planxa, al vapor, a la graella, al forn o rostits.
  5. Controli la sal; els nostres plats ja se serveixen condimentats.

Recuerde que una alimentación saludable se basa en:  
**VARIEDAD - PROPORCIONALIDAD - MODERACIÓN.**

Consulte la pirámide para mejorar la proporción y frecuencia de los alimentos en su dieta.

## La piràmide dels aliments

Recordi que una alimentació saludable es basa en:  
**VARIEDAT - PROPORCIONALITAT - MODERACIÓ.**

Consulti la piràmide per millorar la proporció i la freqüència dels aliments a la seva dieta.





El Hotel Hipocampo participa con la Conselleria de Salut i Consum en el proyecto europeo “**FOOD PRO-FIT**”. El objetivo es promover una alimentación saludable gracias a la mejora nutricional de productos y comidas.



En algunos de nuestros platos encontrará el logotipo “**FOOD PRO-FIT**” que indica que se ha reducido su contenido en sal, azúcares libres y/o grasas saturadas.

Si usted elige alguno de los platos “**FOOD PRO-FIT**” y quiere llevar un estilo de vida saludable, le recomendamos que siga los consejos de la etiqueta de cómo combinar los alimentos.



Combinar con:  
**Pan, pasta, arroz o patatas.**



Combinar con:  
**Carnes, pescados o huevos.**



Combinar con:  
**Verduras cocinadas o crudas (ensaladas).**



Combinar con:  
**Fruta fresca.**



No olvide la **actividad física.**



Opción más saludable dentro de un grupo de alimentos y bebidas



The Hipocampo Hotel is participating with the Regional Ministry of Health and Consume in the European “**FOOD PRO-FIT**” Project. The aim is to promote a healthy diet thanks to the nutritional improvement in products and meals.



You will find the “**FOOD PRO-FIT**” logo on some of our dishes indicating that the content of salt, free sugars and/or saturated fats has been **reduced**.

If you choose any of the “**FOOD PRO-FIT**” dishes wishing to have a healthy lifestyle, we recommend you to follow the advices placed in the labels informing how foods should be combined.



To combine with:  
**Bread, pasta, rice, potatoes.**



To combine with:  
**Meat, fish or eggs.**



To combine with:  
**Cooked or raw vegetables (salads).**



To combine with:  
**Fresh fruit.**



Do not forget the **physical activity.**



Healthiest option in a food and beverage group



Das Hotel Hipocampo beteiligt sich mit dem hiesigen Ministerium für Gesundheit an dem europäischen Projekt “**FOOD PRO-FIT**”. Das Ziel ist es, durch die Verbesserung von ernährungsrelevanten Aspekten in Lebensmittelprodukten und Fertiggerichten zur gesunden Ernährung beizutragen.



Einige unserer Gerichte sind mit dem Logo “**FOOD PRO-FIT**” gekennzeichnet, das darauf hinweist, dass der Gehalt an Salz, freiem Zucker und / oder gesättigten Fettsäuren **reduziert** worden ist.

Bei uns können Sie eine gesunde und ausgewogene Ernährung genießen, wenn Sie die folgenden Ratschläge befolgen:



Zu kombinieren mit:  
**Brot, Nudeln, Reis oder Kartoffeln**



Zu kombinieren mit:  
**Fleisch, Fisch oder Eiern**



Zu kombinieren mit:  
**Gekochtem oder rohem Gemüse (Salate)**



Zu kombinieren mit:  
**frischem Obst**



Denken Sie an **körperliche Bewegung**



Gesündeste Auswahl in einer Lebensmittel-Gruppe



Tiberi

FOOD  
PRO-FIT

NOMBRE DEL  
PLATO

millora nutricional | Verbesserung der Ernährung  
nutritional improvement

**MEJORA NUTRICIONAL**



**AZÚCAR Y  
ÁCIDOS GRASOS SATURADOS**

Sucre i àcids grassos saturats  
Zucker und Gesättigte Fettsäure  
Sugar and saturated fatty acids

combinar amb | verbindet | combine with

**+ COMBINAR con**



Barceló

FOOD  
PRO-FIT

NOMBRE DEL  
PLATO

Traducción del  
nombre del plato

Traducción del  
millora nutricional | Verbesserung der Ernährung  
nutritional improvement

**MEJORA NUTRICIONAL**



**SAL**  
Sal  
Salz  
Salt

combinar amb | verbindet | combine with

**+ COMBINAR con**



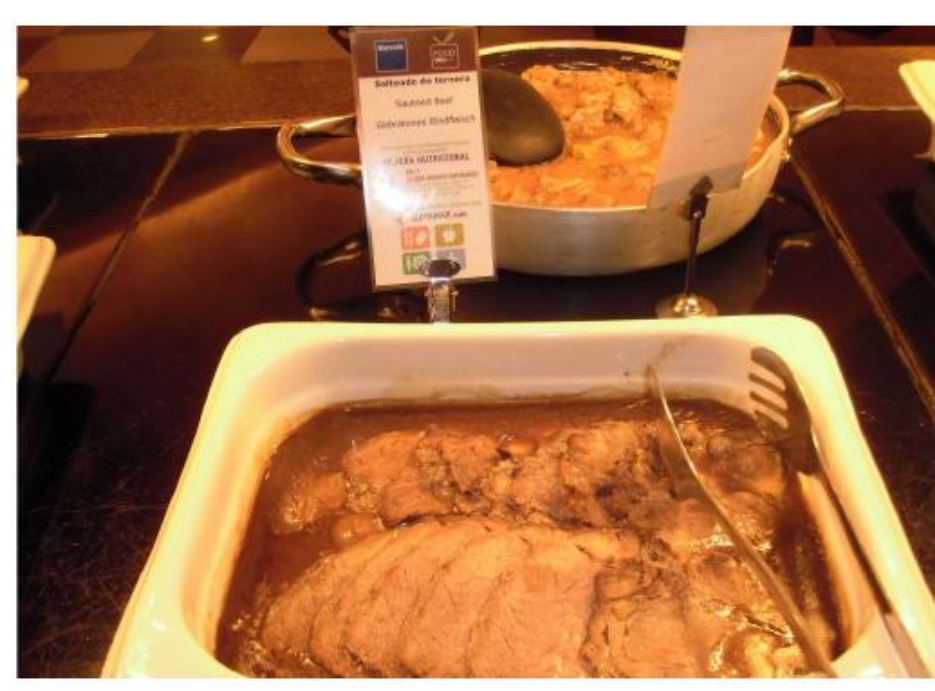
FOOD  
PRO-FIT

**OK!**

**TREMPÓ**

Ensalada de tomate,  
pimiento, cebolla...  
Traducción del nombre  
del plato  
Traducción del nombre  
del plato





### Consell alimentari

A partir d'agost com el nostre habitual consell alimentari, veur desenvolupar per la Conselleria de Salut i Consum el seu Departament de Promoció de la Salut. D'agost ençà, i amb seguit recolzament de les institucions, donem un nou impuls a la taxa de divulgació que donem a terme des de fa uns anys a partir dels nostres suggeriments alimentaris.

A més del seu elaborem per la conselleria atorguem cada any un consell o suggeriment de la nostra propia mà, per tal d'induir-los a adoptar sempre una alimentació adequada als nostres dies.

Una alimentació saludable i la pràctica d'exercici físic regular suposen un important benefici per a la salut i el benestar físic, que contribueixen a una salut més saludable.

Una alimentació saludable comença des del naixement amb la lactàcia materna. A partir, aproximadament 18 mesos després de néixer el nen, a partir d'aquest moment, s'introdueixen la resta d'aliments fins que, aproximadament als 24 mesos, la dieta sigui del tot variada. És important que l'alimentació siga equilibrada i aportada en les quantitats adequades durant el llarg de les diferents etapes de la vida.

És important assegurar-nos també d'aconseguir més coscients i consciència al dia i en un moment complet que contribueixi

desenvolupar límits, costes i fruits frescos o sense fruita natural.

La conservació de les dietes tradicionals i el comerç dels aliments de la nostra terra en una bona forma d'evitar aliments processats i processats i begudes amb sucre de sucre, aquests que, eventualment en altres àrees, no són beneficioses per la salut.

Conselleria de Salut i Consum, Departament de Promoció de la Salut

Sigues amb el que vos envieuem el que vos passa i contribueixi a la vostra salut sobre el degut de veure, vos convidem a veure.

Un aspecte més important de la veu són els seus productes de qualitat.

- La feta de veu i el jogurt de veu
- El veu (formatge de veu, sobretot de la cara, formatge, etc.)
- El tomàquet (veu formatge que substitueix la cara, ore, etc.)

- El veu (formatge de veu i costes per encagar fets, etc.)

- La veu fermentada, sobretot de la cara parada i la feta de veu

- L'oli, ideal per cuinar
- El rusc (veu de veu)
- L'oli de veu i la feta de veu
- La veu fermentada (feta de veu)

Les persones que no poden o que no volen prendre lactosa o no de la veu han de ser atorgats de possibilitat de que ara en dia en el nostre, en general tot els països, fins a seguit de veu.

Fins a ara que ve.  
Equip de qualitat



**CONTÉ MENYS DEL 2% Saturat DE GREIX**

**Contingut per 100% de producte**

Energia	128/535 kcal/kJ
Proteïnes	17,94 gr
Hidrats dels quals sucres	1,08 gr / 0,38 gr
Greixos dels quals saturats	5,73 gr / 1,91 gr
Fibra alimentària	0,00
Sodi	0,33

**FOOD PRO-FIT**





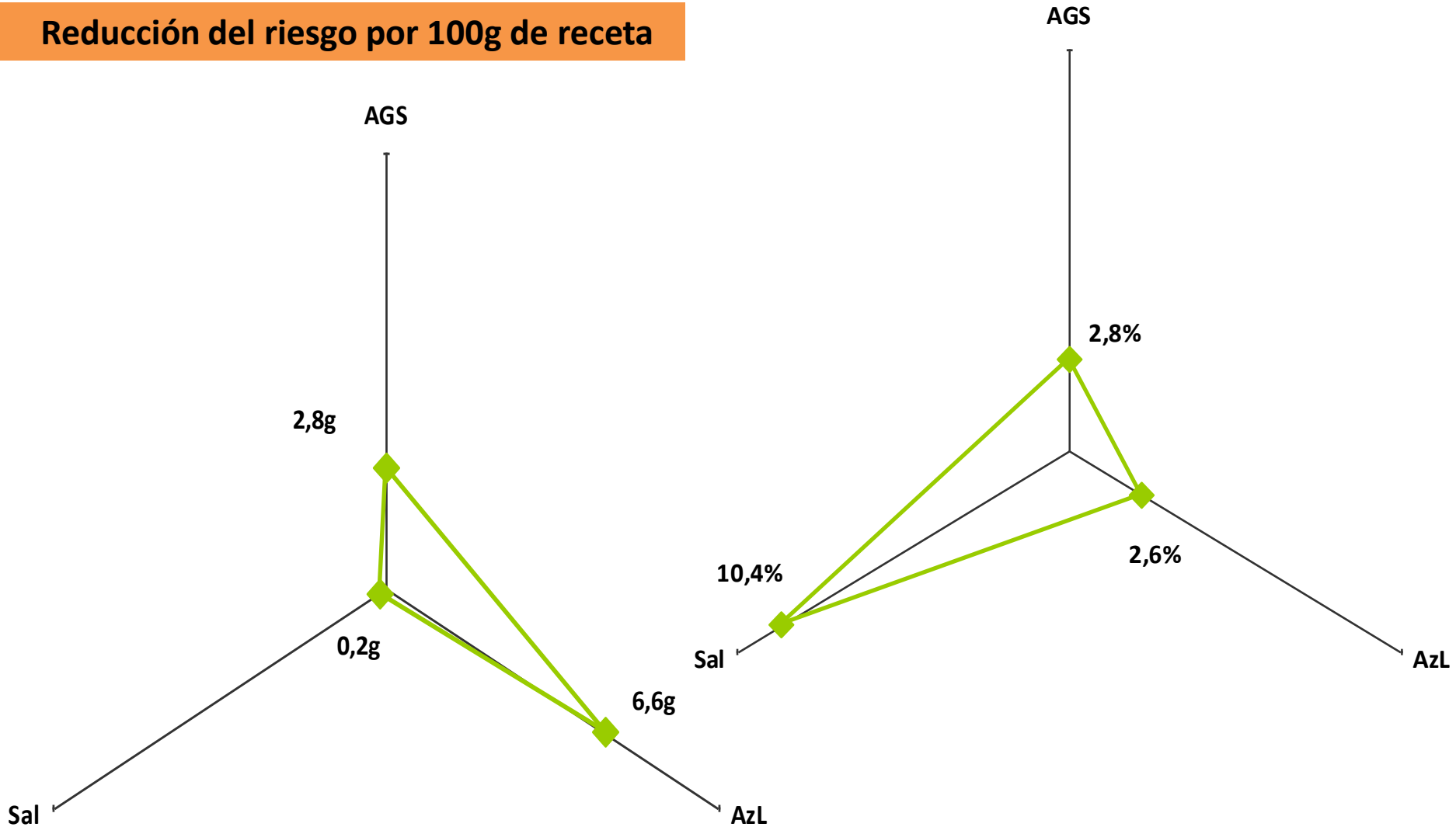
# RESULTADOS

MEDICIÓN DEL IMPACTO EN LA DIETA Y LA  
REDUCCIÓN DE DISPONIBILIDAD

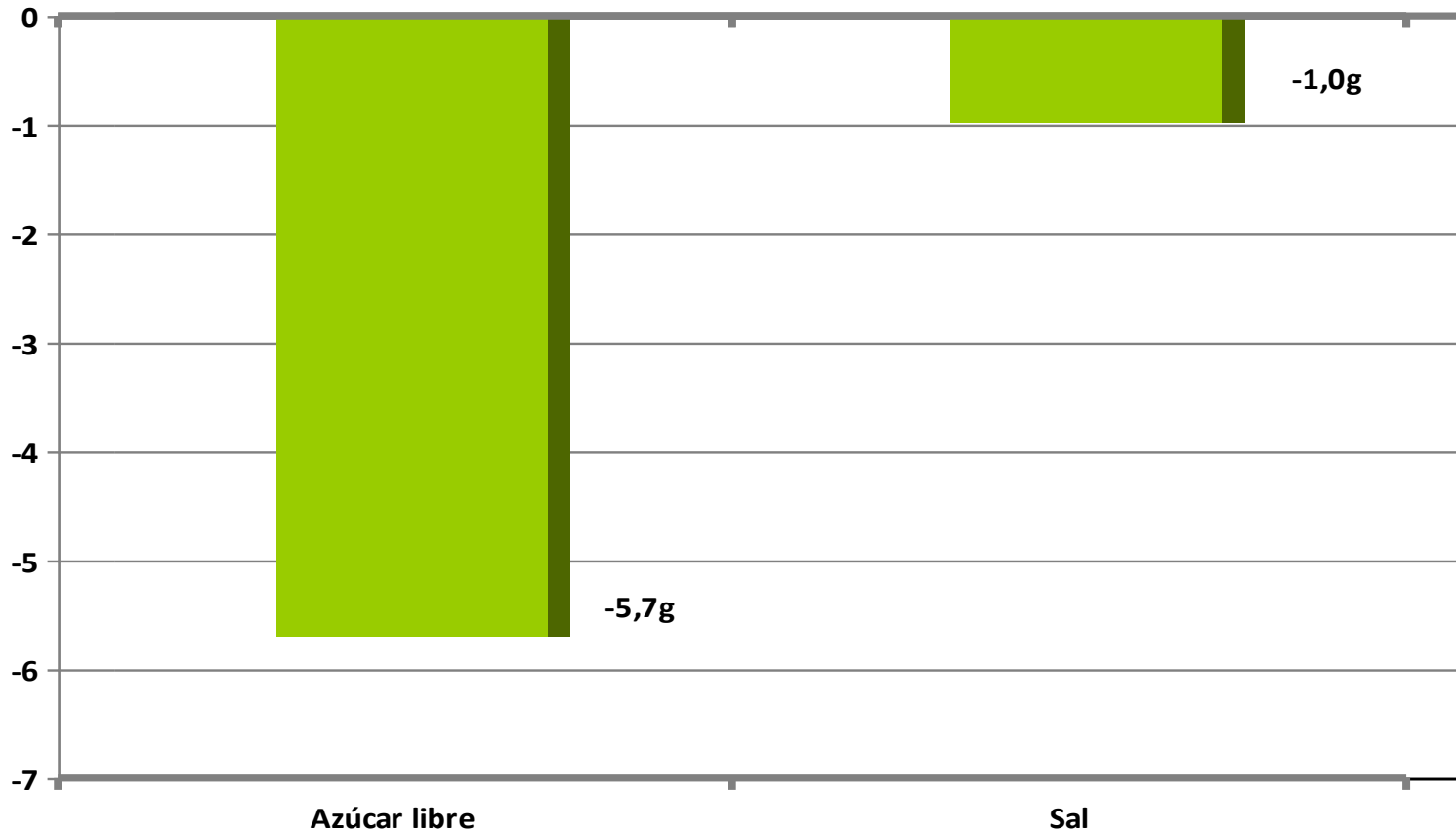


## Reducción del riesgo en dieta tipo por ración

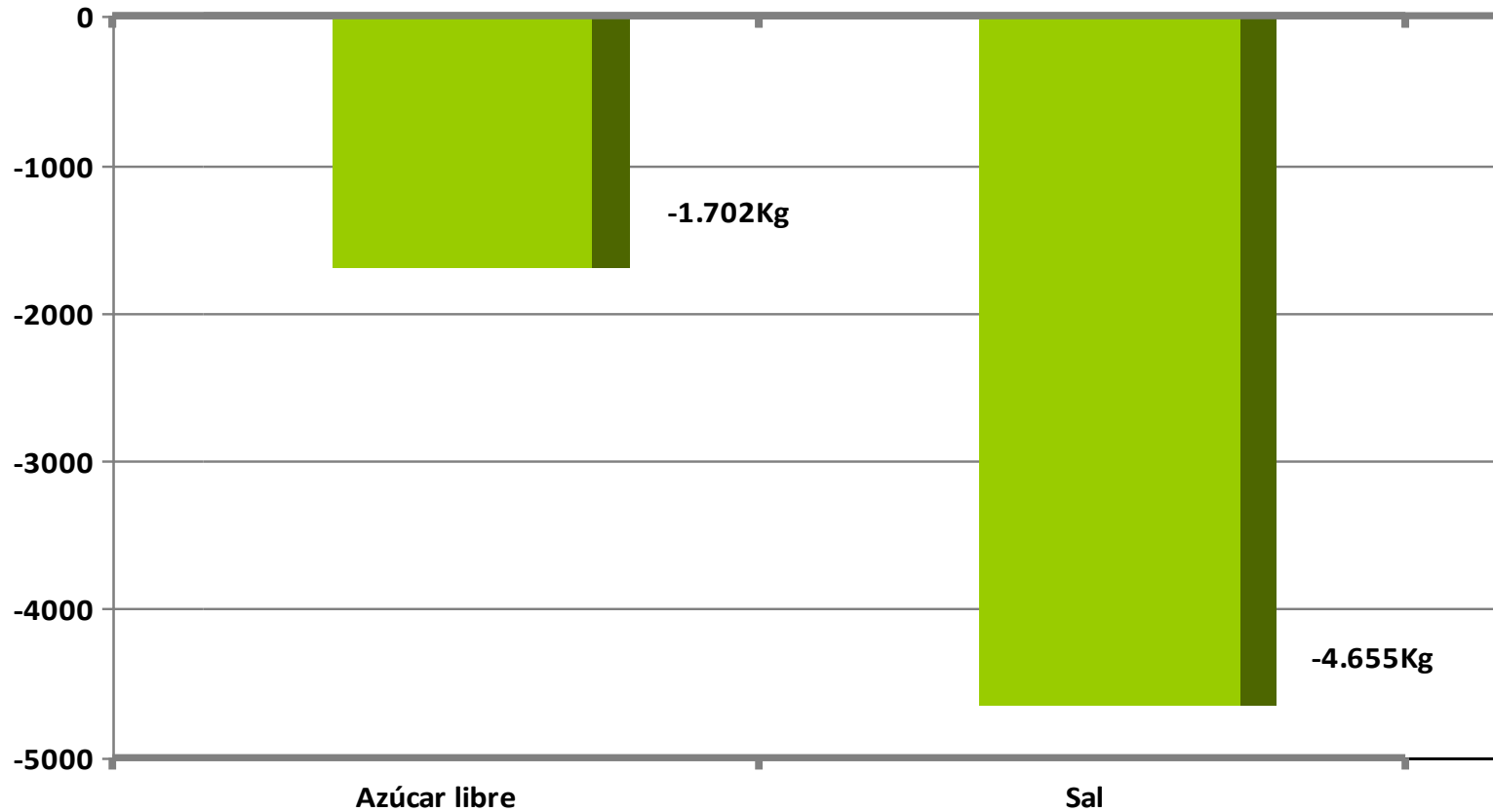
### Reducción del riesgo por 100g de receta



## Reducción media del riesgo nutricional por 100g de producto reformulado.



**Kg de azúcar y sal reducidos en la producción anual de productos reformulados.**



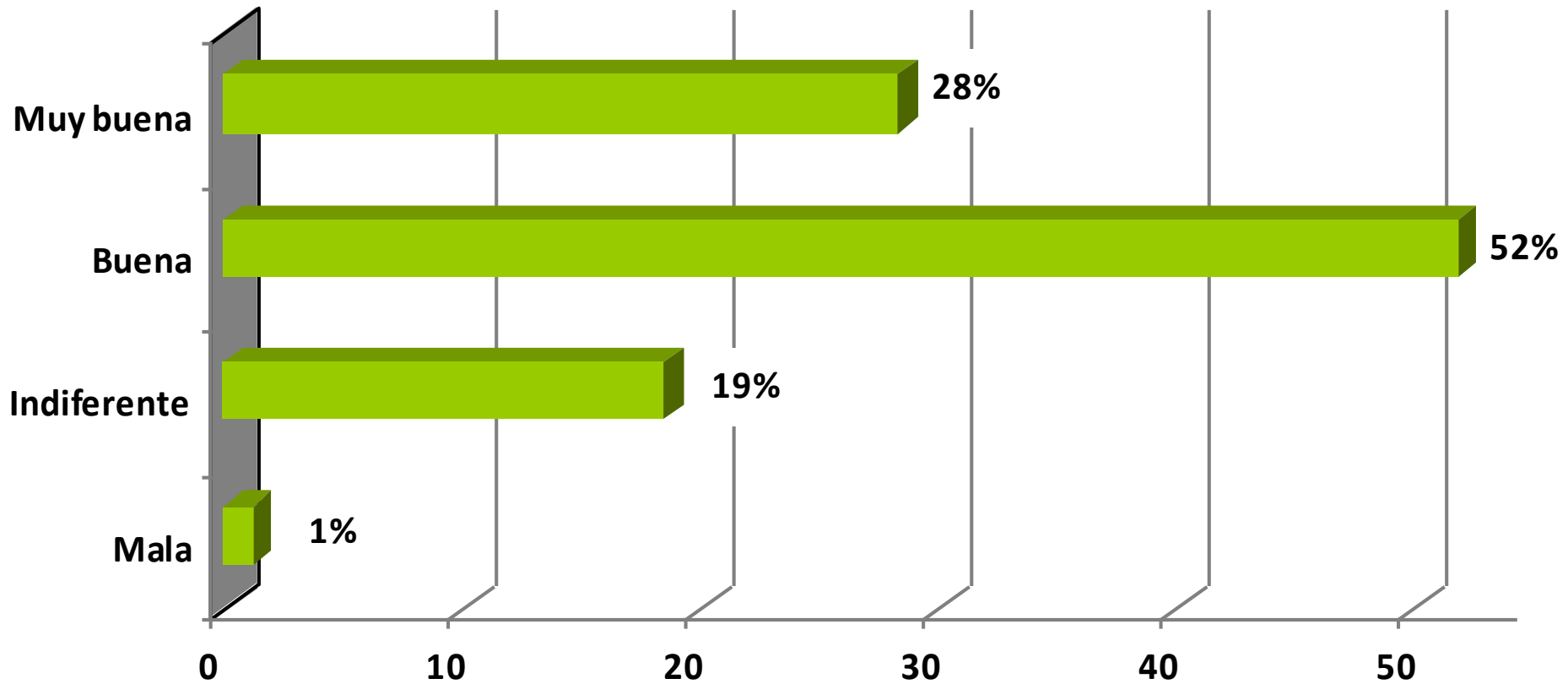


# EVALUACIÓN

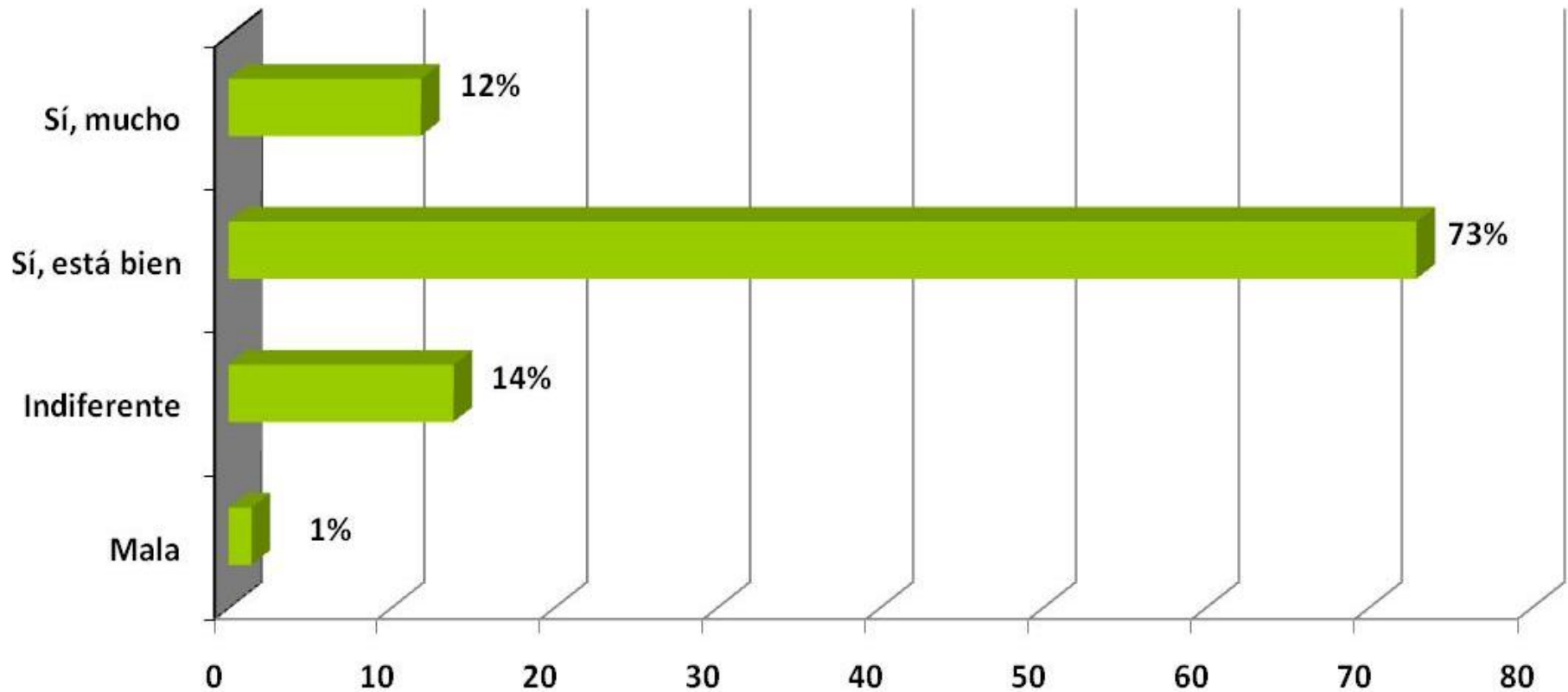
LA OPINIÓN DE LOS CLIENTES



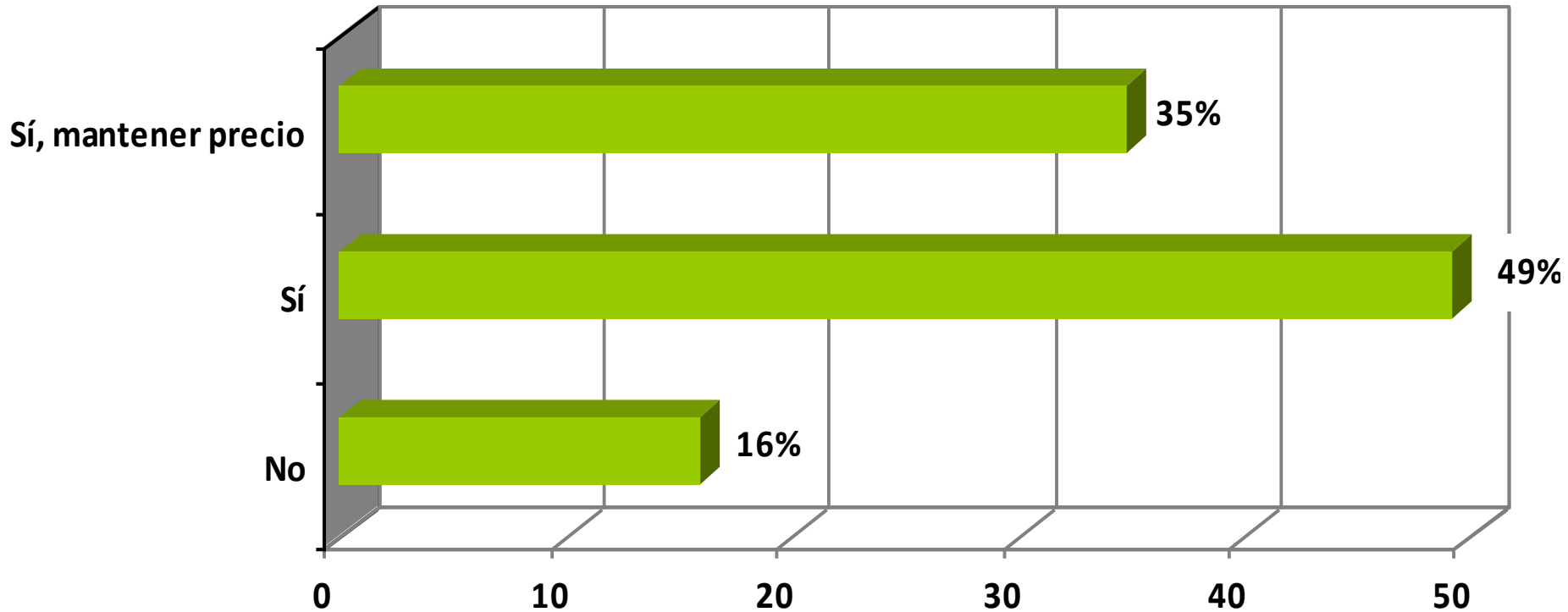
## Valoración de la iniciativa FOOD PRO-FIT



## Valoración del plato reformulado con la HANCP tool



**elección de un establecimiento que tuviera implantada una iniciativa de mejora de la calidad nutricional de los alimentos ofertados.**



# CONCLUSIONES



## HORECA

- Agilidad de uso.
- Herramienta versátil: permite múltiples formas de reformulación.
- La reformulación con la HANCPtool es posible y viable.
- Puede mejorarse un alimento y conservar sus características sin que se convierta en un producto diferente.

## INDUSTRIA

- Declaraciones nutricionales conforme el R 1924/2006.
- Conocimiento mas profundo de sus productos
- Uso de etiquetado nutricional.
- Necesidad de analíticas.

# EL FUTURO

REFORMULACIÓN E INDEXACIÓN  
LANGUAL





# LanguaL thesaurus

systematic food description, controlled vocabulary

CHARACTERISTIC	FACET
<b>FOOD GROUP</b>	<b>A. Product Type</b> Derived from a combination of consumption, functional, manufacturing & legal characteristics Includes Codex Alimentarius Classification for Food and Feeds and other Codex classifications
<b>FOOD ORIGIN</b>	<b>B. Food Source</b> Species of plant or animal, or chemical food source <b>C. Part of Plant or Animal</b>
<b>PHYSICAL ATTRIBUTES</b>	<b>E. Physical State, Shape or Form</b> Ex.: Liquid, semiliquid, solid, whole natural shape, divided into pieces
<b>PROCESSING</b>	<b>F. Extent of Heat Treatment</b> <b>G. Cooking method</b> Cooked by dry or moist heat; cooked with fat; cooked by microwave <b>H. Treatment Applied</b> Additional processing steps, including adding, substituting, or removing components <b>J. Preservation Method</b> Any preservation method applied
<b>PACKAGING</b>	<b>K. Packing Medium</b> <b>M. Container or Wrapping</b> Container material, form, and possibly other characteristics <b>N. Food Contact</b> The surface(s) with which the food is in contact
<b>DIETARY USES</b>	<b>P. Consumer Group/Dietary use</b> Human or animal; special dietary characteristics or claims
<b>GEOGRAPHIC ORIGIN</b>	<b>R. Geographic Places and Regions</b> Country of origin, preparation of consumption
<b>MISCELLANEOUS CHARACTERISTICS</b>	<b>Z. Adjunct Characteristics of Food</b> Additional miscellaneous descriptors





MBuades, MAutonell, AColomUmbert,  
MAPuigros, MGrudzinska, LGejza,  
BGalmés, YVega, MColomer, EFerragut ,  
MMoñino, ATerrassa, Tjaroslav,  
NPapayianni, FSans, ESanchez, AColom,  
MNoguera, TLesner, Strataridakis,  
STorres, JMenze, MMüller, PPalou,  
TSchnick, MTikmanidi, SMuntaner,  
ATuduri, CTurpin, SLueftenegger,  
IElmadfa, EMarkidou, TPauli,



**MUITO OBRIGADO**