

PROYECTO EUROPEO FOOD PRO-FIT

Innovación y reformulación
nutricional en las pequeñas y
medianas empresas



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



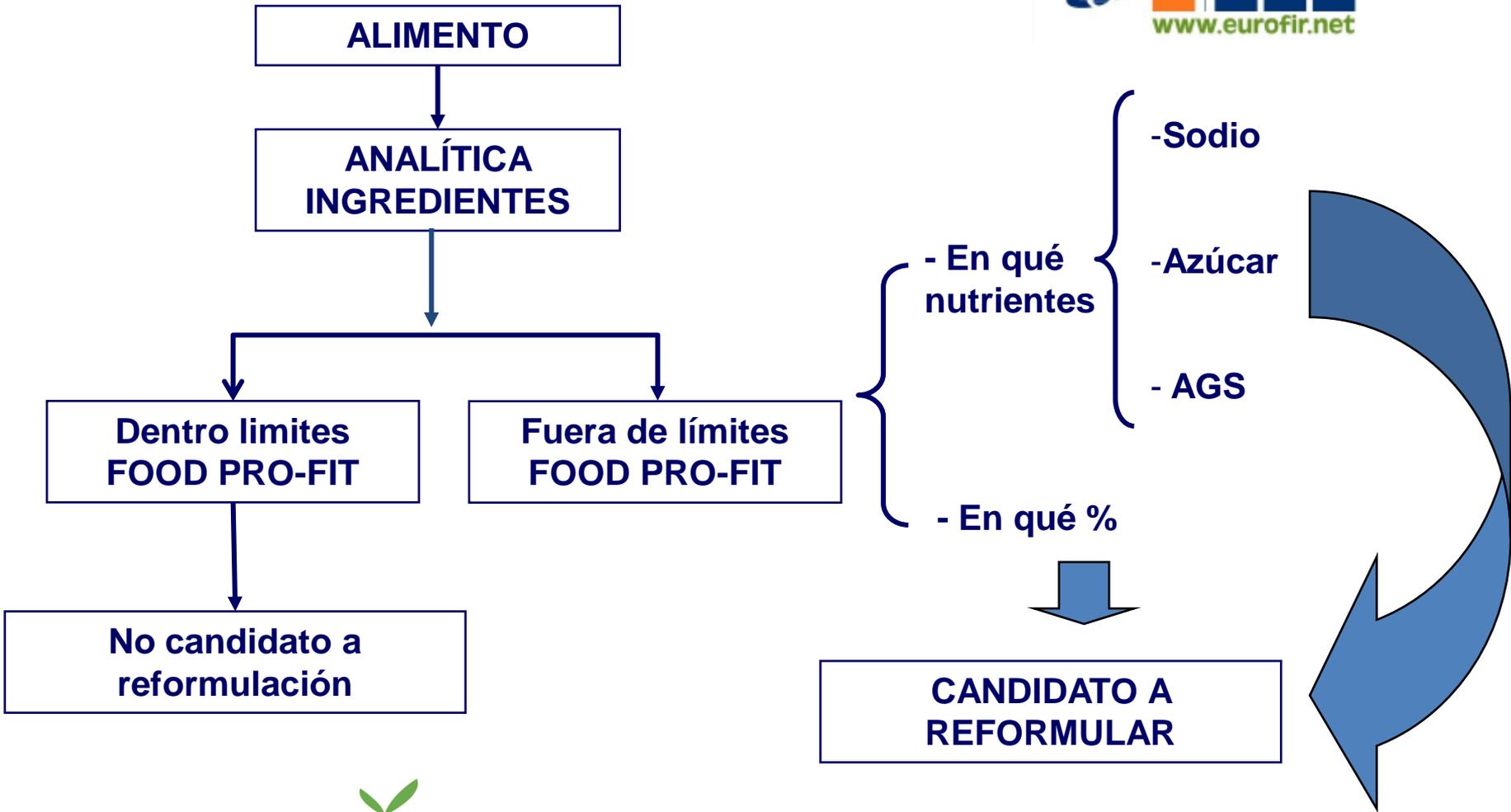
- Programa de Salud Pública CE
- Estrategia de gestión de determinantes de salud en la PYMES de la cadena alimentaria.

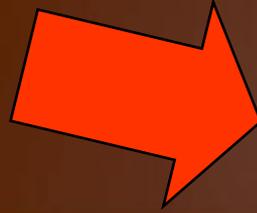


OBJETIVO GENERAL

- 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

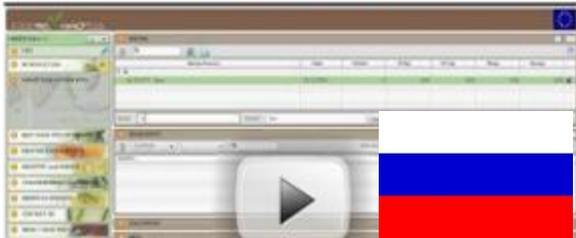
VIDEOS

<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
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2009



FOOD PRO-FIT HANCP TOOL

- HancpTool v1.2RCS.6 en ▾
- ▶ Your Company
- ▶ INTRODUCTION
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- ▶ BEST FOOD PRO-FIT RECIPES EVER
- ▶ VIDEOS AND FAQ'S
- ▶ INDUSTRY and HORECA
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- ▶ MENUS for DISEASES
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- ▶ 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

Total FAT

%E SFA 22.24

Change: -12.27% (OK)

Value succesfully corrected!

%E Free Sugars 15.09

Change: -2.2% (OK)

Reduce at least by 3.43 g (3.64%)

Sodium (mg) 121.89

Change: -43.77 mg (OK)

Does not need corrections

#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.

#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).

#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.

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

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.

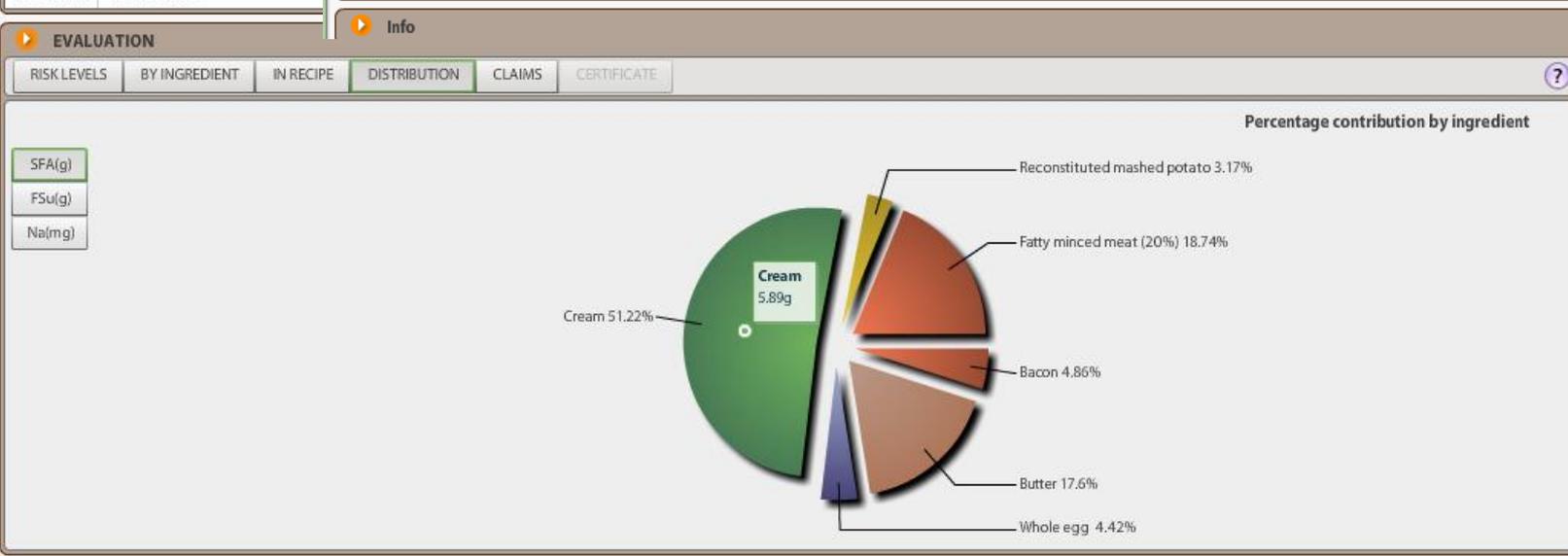
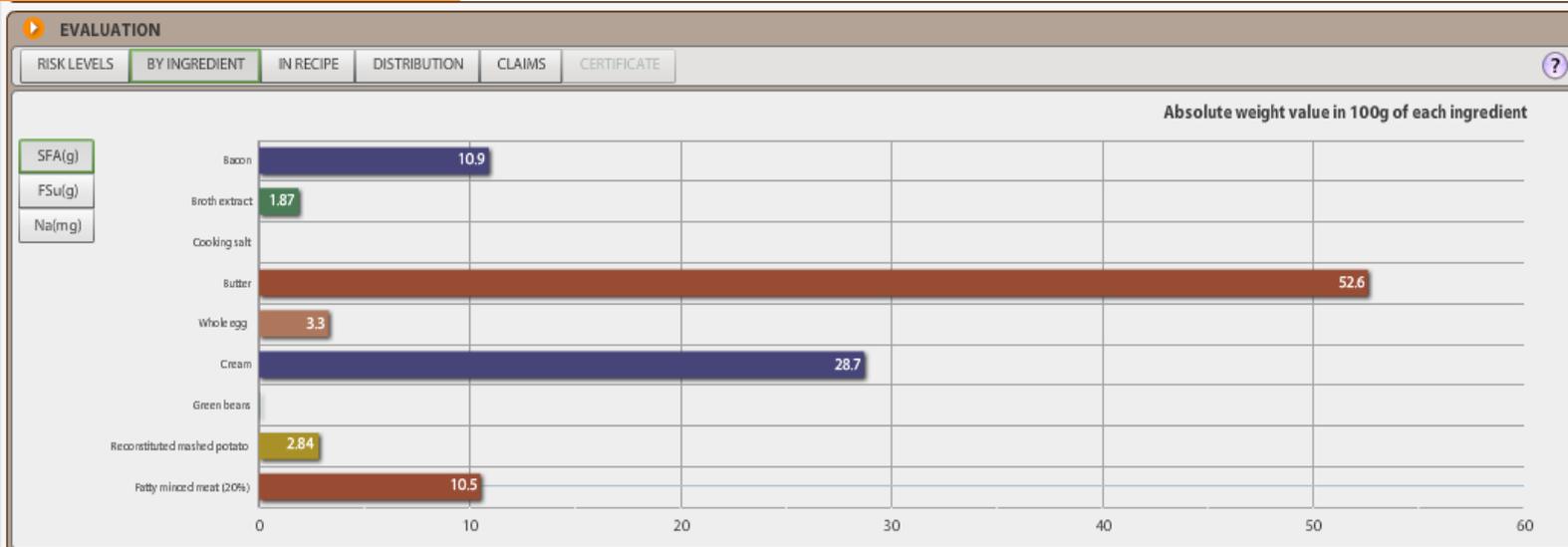
To improve the nutritional profile and obtain the FOOD PRO-FIT logo, the content must be reduced by at least: 4.75 g (NPC/2).

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

%E SFA 15.50

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.

Info

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

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.**

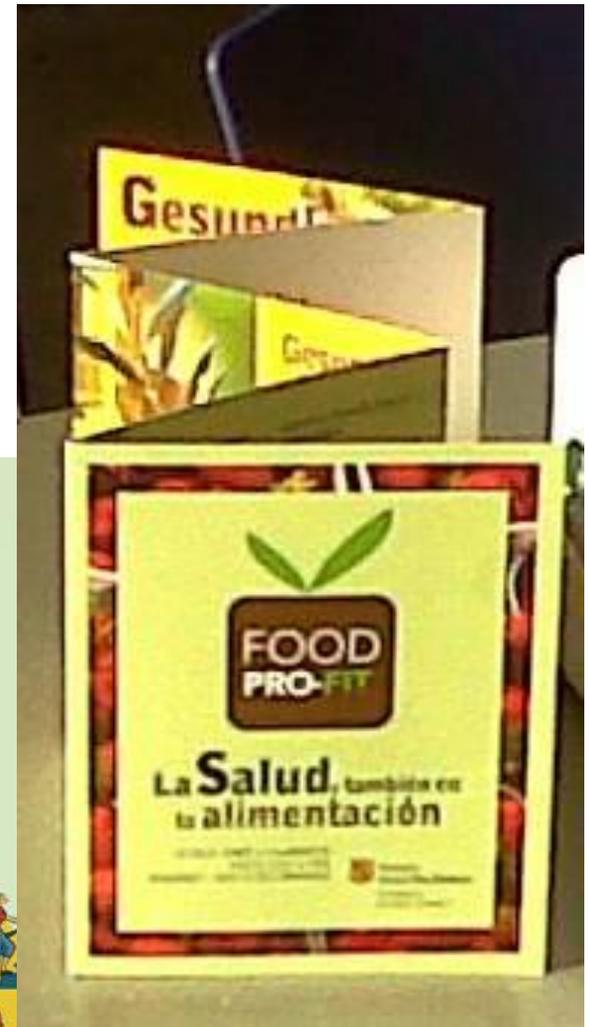
Consulte la pirámide para mejorar la proporción y frecuencia de los alimentos en su dieta.



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 treball consistirà a aconsejar, veure desenvolupar per la Conselleria de Salut i Consum el seu Departament de Promoció de la Salut. D'agost ençà, i amb un cert recolzament de les institucions, donem un nou impuls a la tasca de divulgació que femem a través de la nostra web a partir dels nostres suggeriments alimentaris.

A més del nostre treball per la conselleria aplegem cada mes un consell o suggeriment de la nostra pròpia web, per tal d'arribar a ritme i sempre amb alimentació adequada als nostres illencs.

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 millor qualitat de vida.

Una alimentació saludable comença des del naixement amb la lactància materna. A partir, aproximadament 6 mesos després de néixer, el nadó ha de passar a una alimentació basada en aliments sòlids. A partir d'aquest moment, s'ha de garantir la seva alimentació fins que, aproximadament als 24 mesos, la dieta sigui del tot variada. En aquestes etapes l'alimentació ha de ser equilibrada i aportar als nostres nadons tots els nutrients necessaris durant el període de desenvolupament físic i mental.

En l'aportació maternal i en la dieta d'alimentació dels nens cal tenir en compte 5 aspectes bàsics i no esmentats complet que consisteixen en:

- Evitar llimos, cerveses i fruites seques o sense fruites seques.

La conservació de les dietes tradicionals i el consum de aliments de la nostra terra és 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 envoltava el cas parlar i conculca la vostra opinió sobre el degust de soja, vos convidem a:

Un aspecte molt interessant de la soja són els seus productes derivats:

- La soja (foratge de soja)
- El tofu (foratge de soja, substituïm de la carn, formatge, etc.)
- El tempeh (soja fermentada que substituïm de la carn, ou, etc.)

- El miso (fermentació de soja i cerveses per enriquir-ho, etc.)

- La soja fermentada, substituïm de la carn parada i la fresa de soja

- L'edam, ideal per cuinar

- El natto (soja de soja)

- L'oli de soja i la llet de soja

- La soja fermentada (fresa de soja)

Les persones que no poden o que no volen prendre llet o lactosa de la soja han de ser atorgats de possibilitat de que avui en dia es fabriquen, en quantitat molt alta, llet i jogurt de soja.

Fins aleshores que ve:

Equip de consultoria



CONTÉ MENYS DEL 2% Saturat DE GREIX

Contingut per 100% de producte

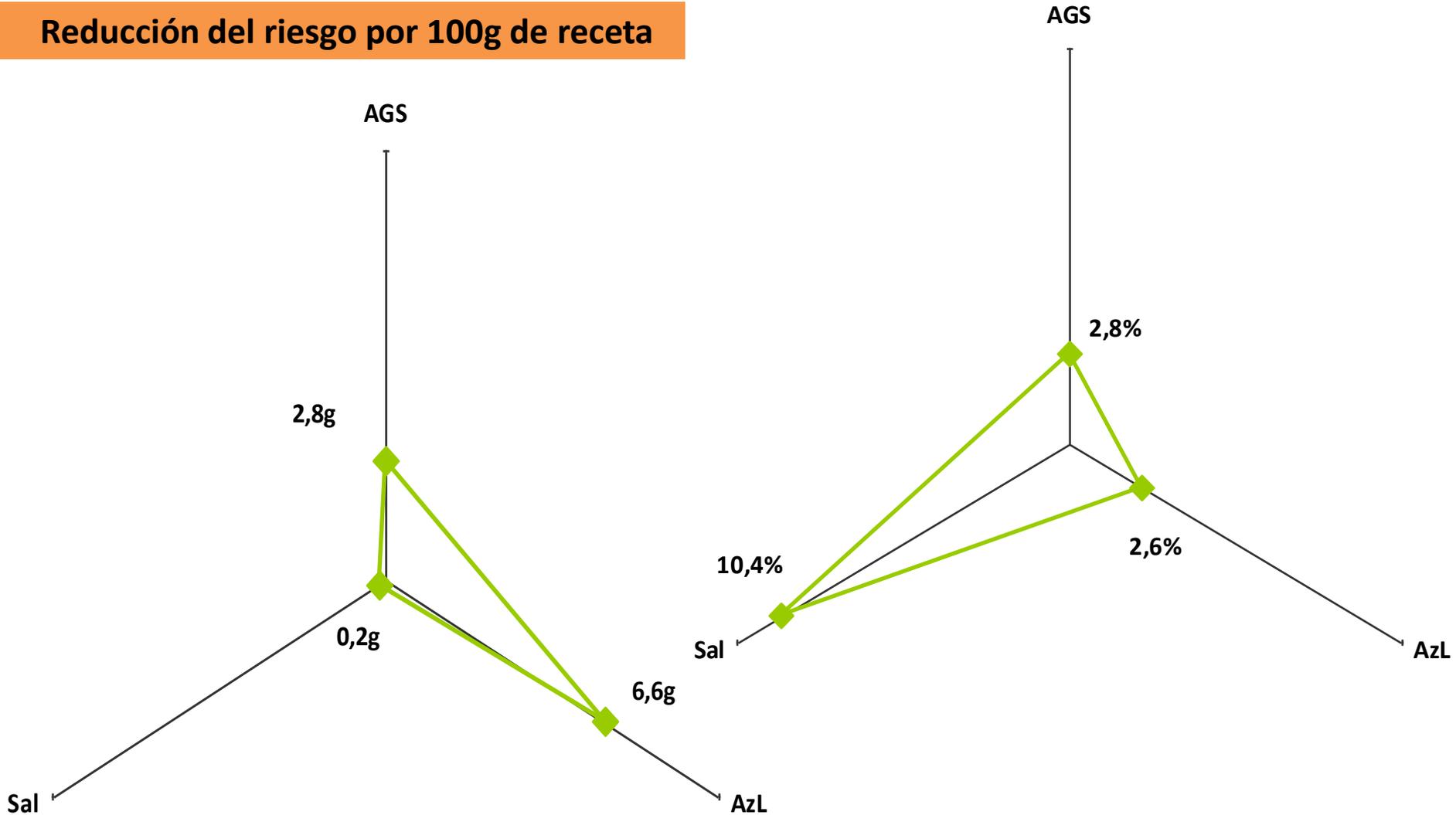
Energia	128/535 kcal/kJ
Proteïnes	17,94 gr
Hidrats	1,08 gr
dels quals sucres	0,38 gr
Greixos	5,73 gr
dels quals saturats	1,91 gr
Fibra alimentària	0,00
Sodi	0,33

FOOD PRO-FIT

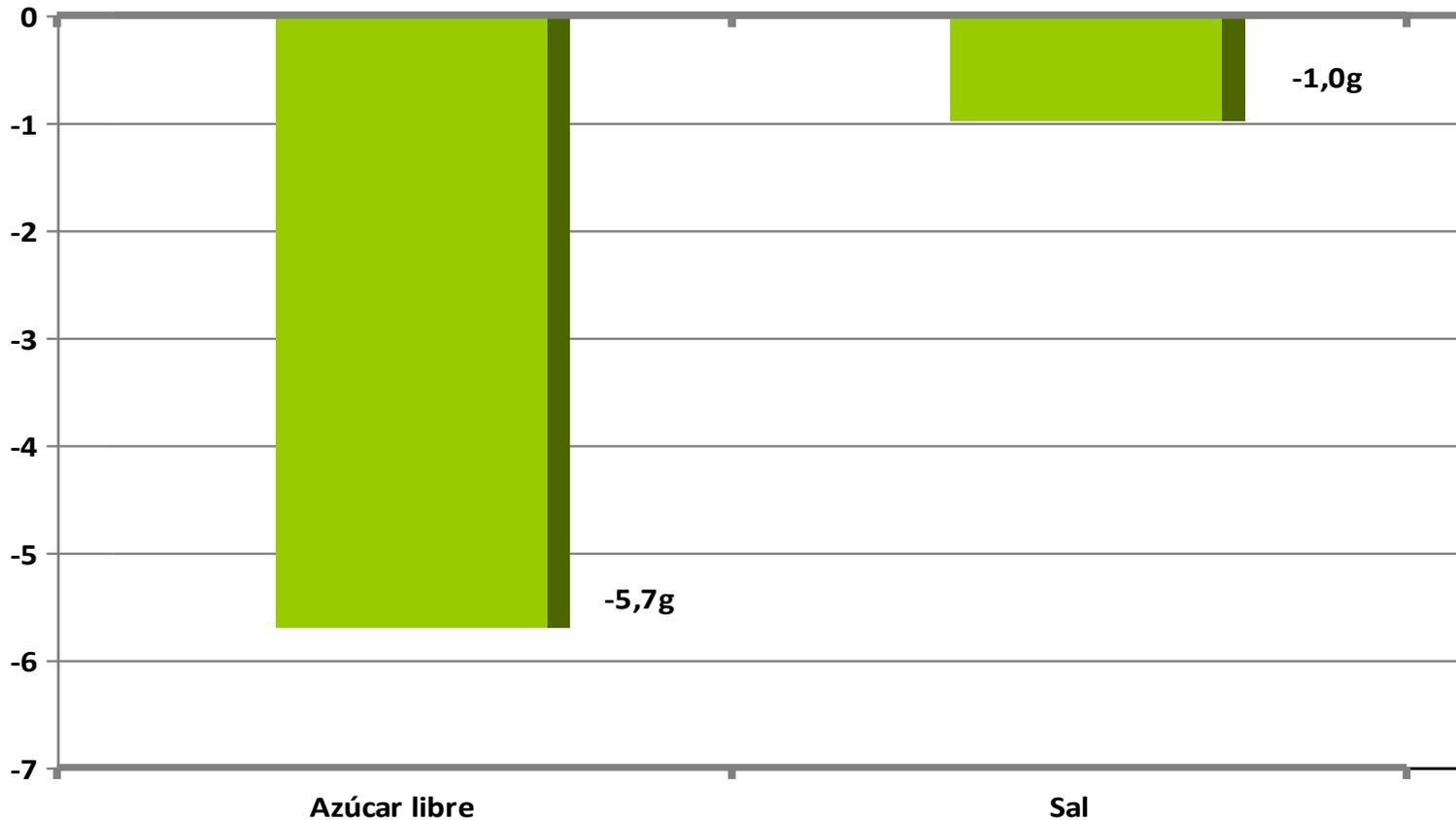


Reducción del riesgo en dieta tipo por ración

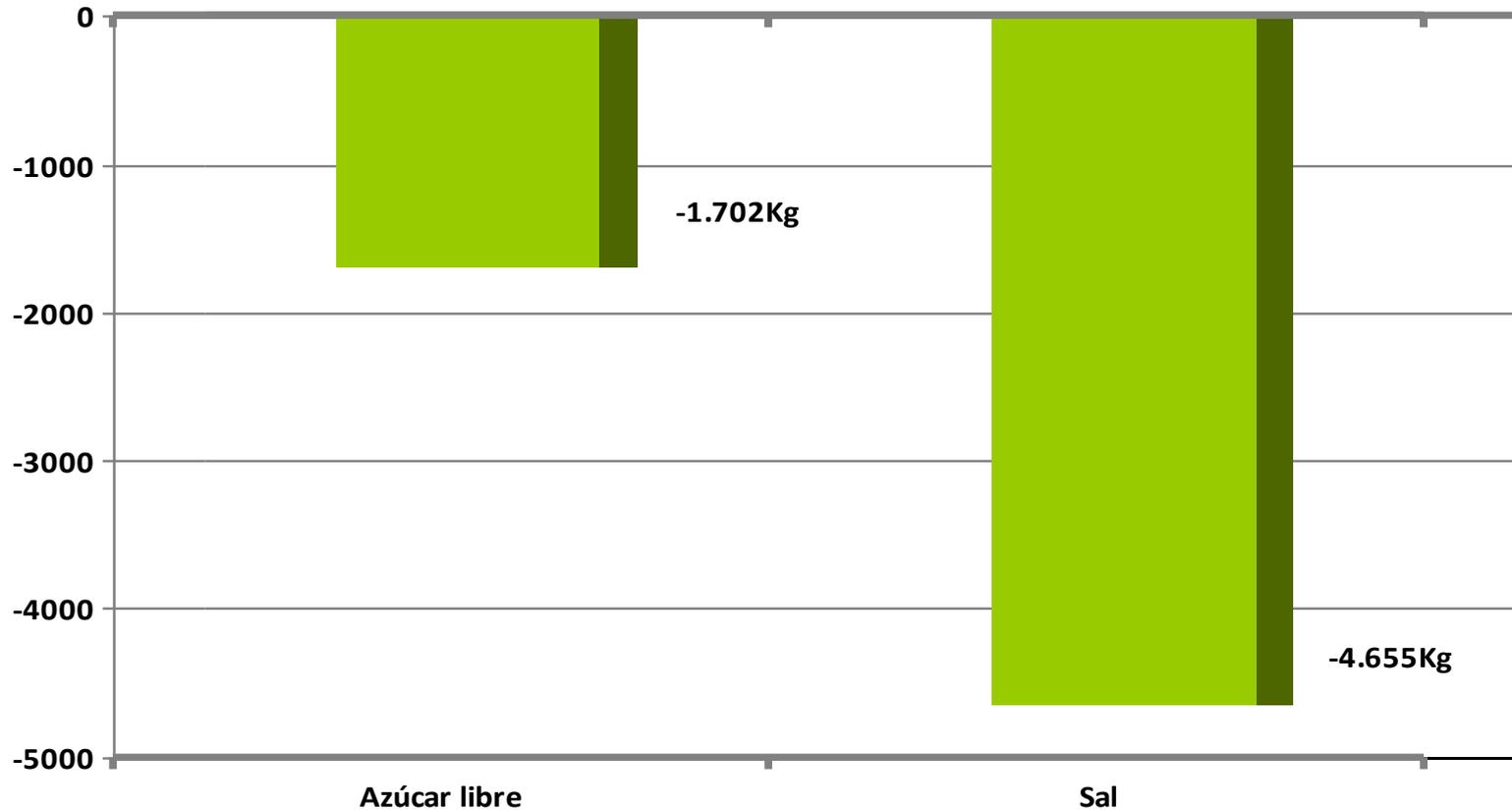
Reducción del riesgo por 100g de receta



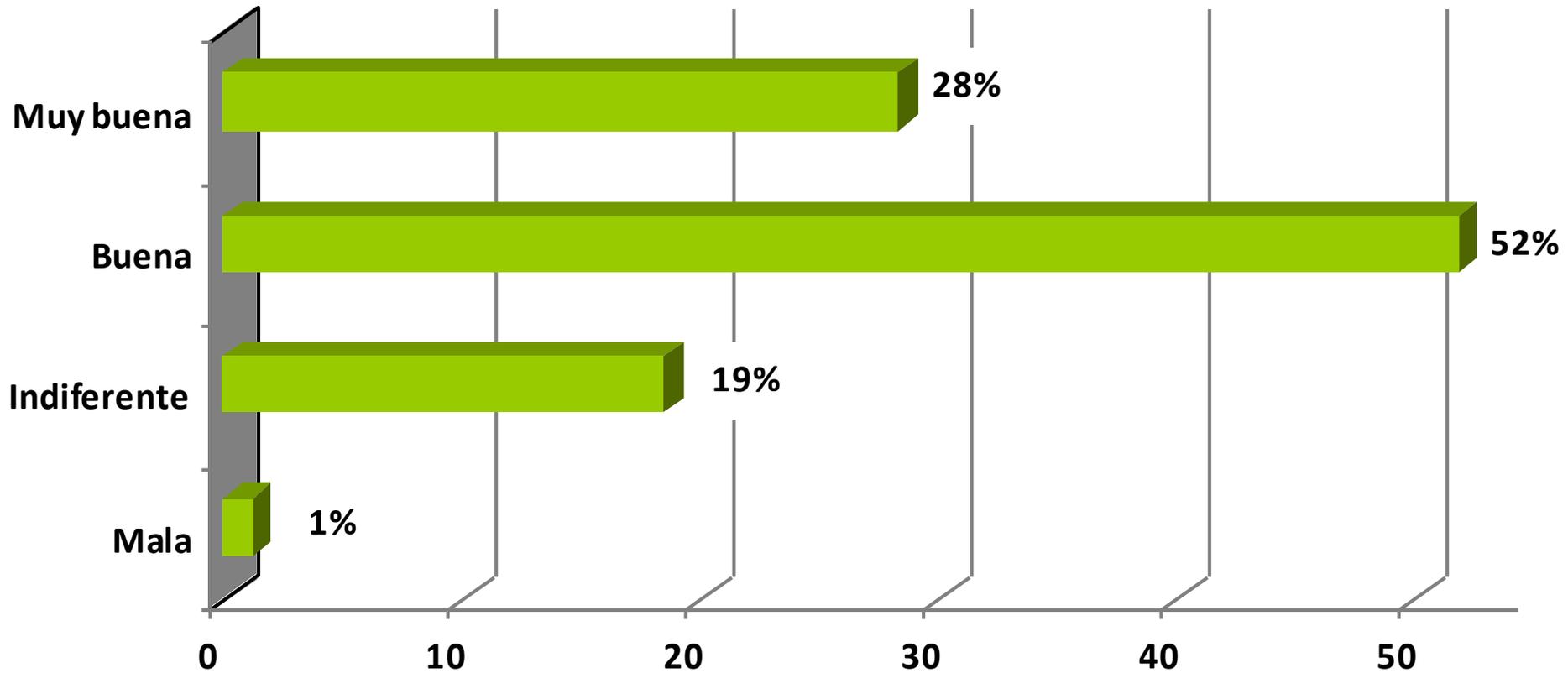
Reducción media del riesgo nutricional por 100g de producto reformulado.



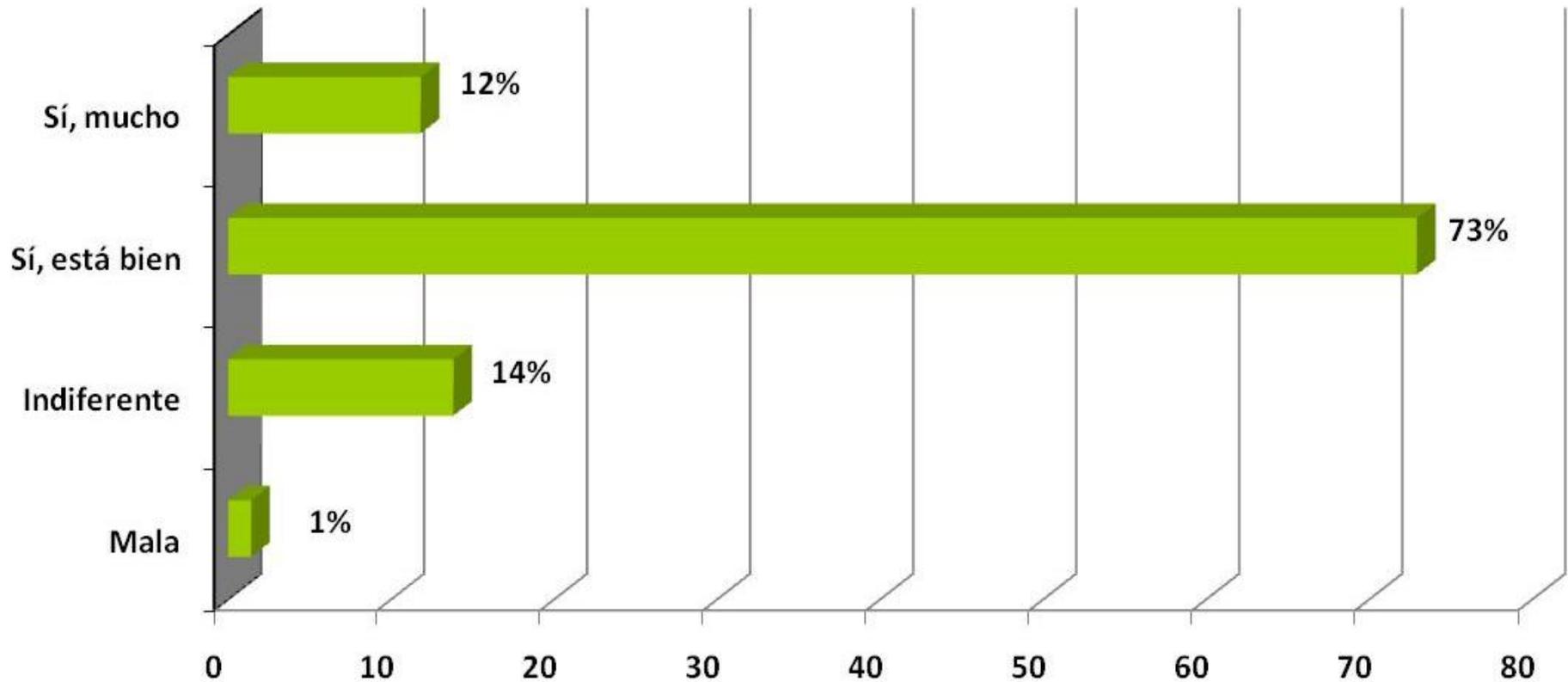
Kg de azúcar y sal reducidos en la producción anual de productos reformulados.



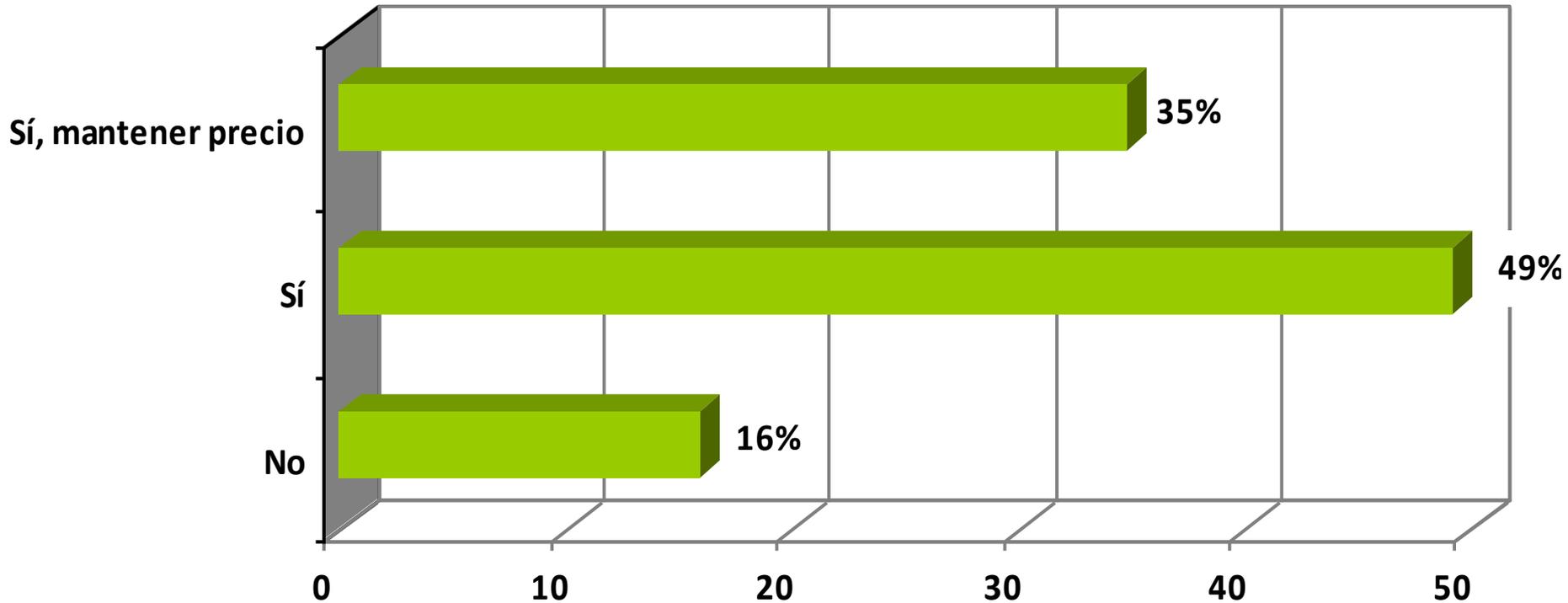
Valoración de la iniciativa FOOD PRO-FIT



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.



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.



LanguaL thesaurus

systematic food description, controlled vocabulary

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