

Newsletter n°7

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WP 6 results: Follow up of food reformulation practices by SME across Europe

In order to gain better understanding of SME issues and concerns regarding food reformulation WP 6 organized an international follow-up among European SMEs. WP 6 leader (BOKU, Vienna) and the SALUX team invited SMEs to provide information by response to an online format questionnaire.

279 out of a total number of 587 responding SMEs have successfully reformulated at least one product. 49 companies stated that they failed in implementing changes in the formulation and 259 companies did not make any attempt to reformulate their recipes. Products most frequently subjected to reformulation activities are bakery wares, meat and meat products, dairy products, confectionery and prepared foods. The main purpose of the reformulation activities was salt reduction, followed by reducing the levels of sugar, fat, SAFAs and TFAs (see also Fig. 1).

In most cases reduction of one of the aforementioned substances was achieved by simply reducing the substance in question and by partial or complete replacement with alternative substances. The majority of responding companies stated that, aside of labelling requirements, these reduction or replacement approaches had no or only little impact on the production processes itself. Usually minor technological changes and adaptations in the internal quality assurance system were sufficient. Most reformulation activities were started on the company's own initiative and were conducted without any support by external parties.

Asked about their overall experience in food reformulation discrepancies appear between companies which already reformulated one or more products and those which failed or did not consider such activities (see Fig. 2). Nonetheless, the overall opinion on food reformulation seems to be rather positive. However, when discussing the results of this follow-up it should be considered that mainly companies interested in food reformulation have responded and hence the outcome might deliver a slightly distorted picture of the actual situation.

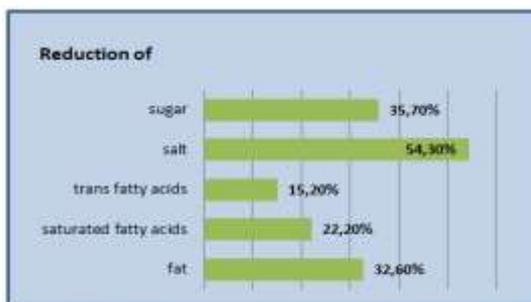


Figure 1: Aims of the reformulation initiatives (multiple choice question)

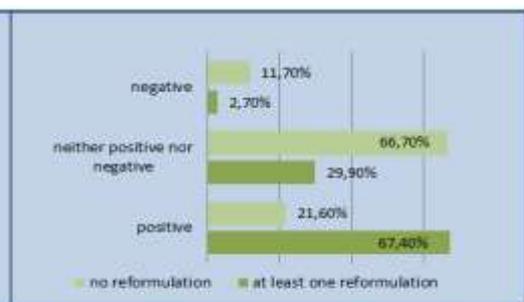


Figure 2: Overall experience of companies in reformulation – Comparison of companies which successfully reformulated at least one product to companies which failed/did not consider reformulation

SALUX meeting in Budapest, a great exchange around public health and food formulation



The SALUX team in Budapest during the 3rd Meeting

- ✓ The 3rd meeting of the SALUX project that (Budapest, 20th - 21st January 2014) has been the opportunity for the multinational consortium to exchange opinions and experiences with representative from the Hungarian government in charge of public health policies.
- ✓ Mrs. Horváth presented to the partners Dr. Krisztina Bíró (Ministry of Human Resources, Healthcare Department, Head of department), Dr. Éva Martos (MD, PhD General director, National Institute for Food and Nutrition Science, Budapest) and Mrs. Dömölki Marianna (Ministry of Rural Development, Food Processing Department) in order to present Hungarian strategy relative to food reformulation.

FOCUS ON SPAIN: CEDECARNE project



CEDECARNE is a national Organization representative of retail butchers sector in Spain. The retail butchers sector in Spain is formed by micro enterprises with a great geographic distribution so it is very difficult to undertake any action that needs their support.

Nevertheless, they decided to accompany butchers to reformulate their product in a healthier way for consumers based on a 10% salt and a 5% fat reduction on meat preparations. A partnership with the Faculty of Pharmacy (Barcelona) research team contributed to elaborate a good practice guide for reformulation.

After implementation of those good practices, if the reformulation is correctly achieved, the retail butcher receives a distinction to identify their products that guaranties they have reached the goal. For more information on this project please contact the [project coordinator](#).



SALUX project dissemination by Paul Mihai Apostu (IBA) during the International Exhibition of Meat Processing Industry –,, EXPOCARNE”, on 23 – 25th October 2013, Bucharest



Illustration of the Good Practice manual (left) and the product distinction (right) for reformulated meat products.