FoodEx2 classification system

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Trusted science for safe food
Assessing exposure to contaminants

Is food intake expressed as raw or cooked?

Is food consumed in a certain form (fresh/dried/concentrated/canned, etc.)?

Has processing any influence on the contaminant?

Is all of the reported weight edible?

Is only certain part of food of relevance?
Caffeine levels (mg/L)

<table>
<thead>
<tr>
<th>Caffeine Source</th>
<th>mg/L</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black tea</td>
<td>220</td>
</tr>
<tr>
<td>Green tea</td>
<td>151</td>
</tr>
<tr>
<td>Tea (unspecified)</td>
<td>165</td>
</tr>
<tr>
<td>Tea, decaffeinated</td>
<td>25</td>
</tr>
</tbody>
</table>

Products in which chocolate occurs as a minor constituent, e.g. “chocolate biscuits” could be a source of caffeine intake.
Fresh or dried

Chemicals might concentrate
Raw versus Cooked

This is what is analysed in the laboratory

That is what people consume and is recorded in food consumption databases.
Powder versus liquid
Calcium & vitamin D fortification
Dietary exposure assessment

Occurrence

FoodEx2

Consumption

Exposure
What is FoodEx2

- A comprehensive food classification and description system
- A common language
- Developed and maintained by EFSA
Food groups

- Clearly defined
- Hierarchical structure
- A food fits in one group only
- For every food there is a group

21 Food groups in total
Facets are descriptors providing additional information for a particular aspect of a food

- Implicit facets (already assigned)
- Added facets (while coding a food item)

28 Facets in total
How to codify according to FoodEx2

**Organic yoghurt, cow milk, semi skimmed, with cereals and raspberries**

- **Facets**
  - Corn flakes: A00DD (Processed maize-based flakes)
  - Raspberries: A01EP (Raspberries (red and yellow))
  - Instant oats: A00DJ (Oat rolled grains, instant)
  - FoodEx2 core term: Yoghurt, cow milk, flavoured: A02NH (Yoghurt, cow milk, flavoured)

**Organic production:** A075E (Organic production)

**Fat related qualitative information:** A077G (Semi-skimmed)

**In a cup:** A07NT (Cup/pot)

**Made from glass:** A07PF (Glass)

**FoodEx2 code string:** A02NH#F04.A00DD$F04.A00DJ$F04.A01EP$F10.A077GSF21.A075ESF18.A07NT$F19.A07PF
At EFSA’s website

- FoodEx2 technical report (guidance)
- Training event report
- Webinars (2) and related presentations
- FoodEx2 catalogue browser and its guidance
- Maintenance report
- Collaboration agreements
FoodEx2 worldwide
Thank you!

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