



FoodCASE Training

Practical part 4: Additional Functionalities







Agenda



- Export Data
- Import Data
- LanguaL
- Data Quality Analysis
- Data Issue Analysis
- Check and Approve Wizard
- Bulk Borrow
- Nutrient Estimation Wizard





Types of Export



- Copy-Paste Export
- FDTP Export (Food Data Transport Package)
- EuroFIR EXCEL Export
- Custom Reports

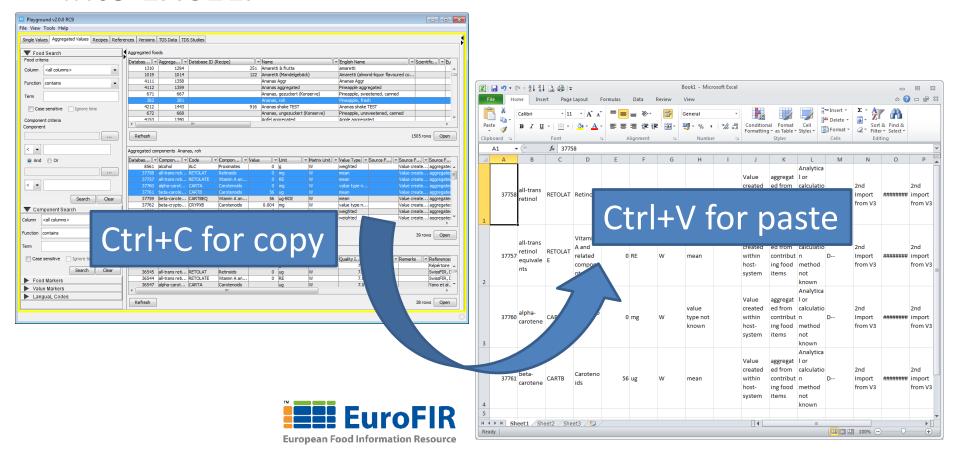






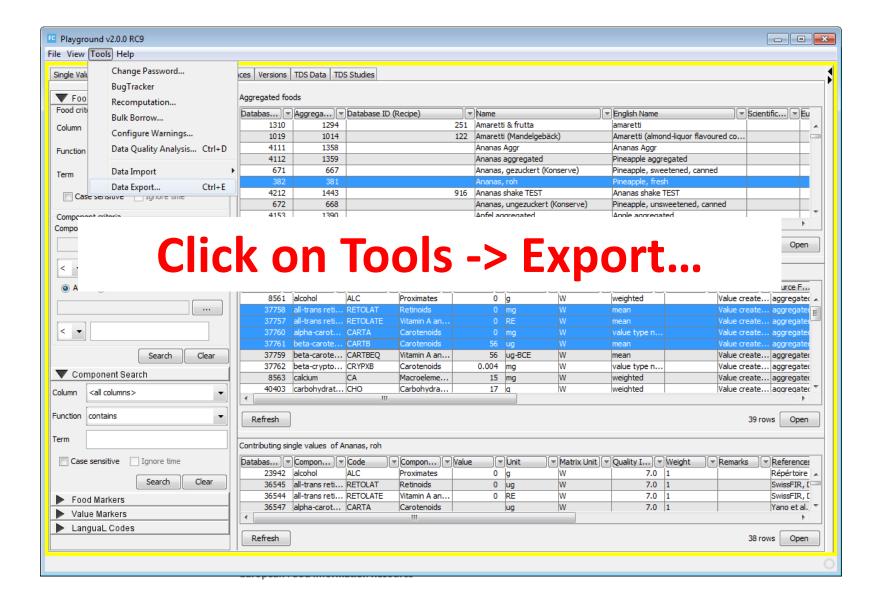
Copy-Paste Export

Every selection in tables can be copy and paste into EXCEL.



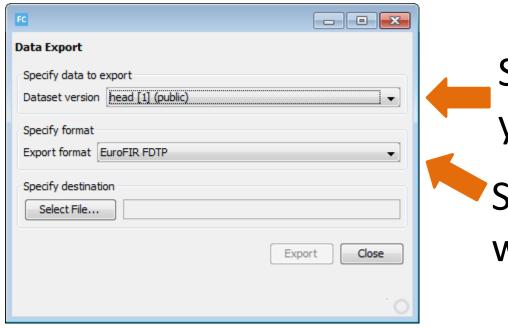


FDTP Export









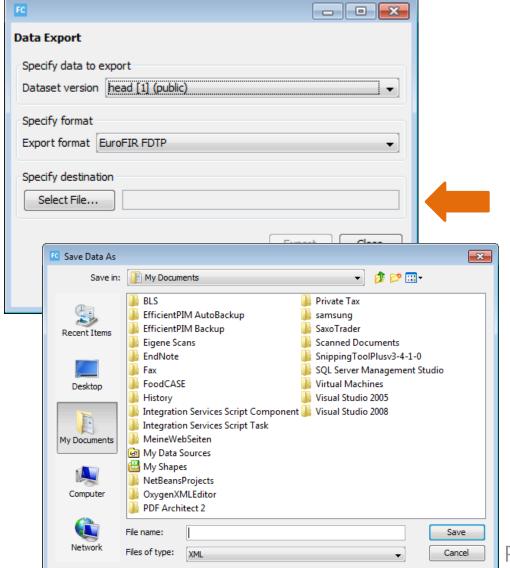
Select the version that you want to export

Select format that you want to export





FDTP Export

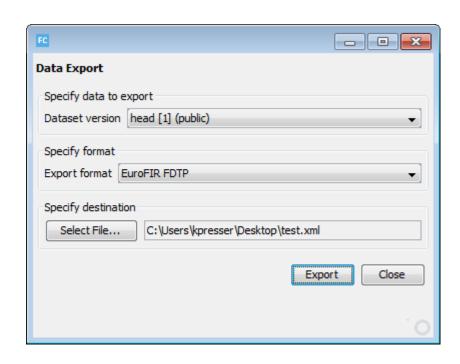


Select file to export

Provide file name including extension







Click on Export

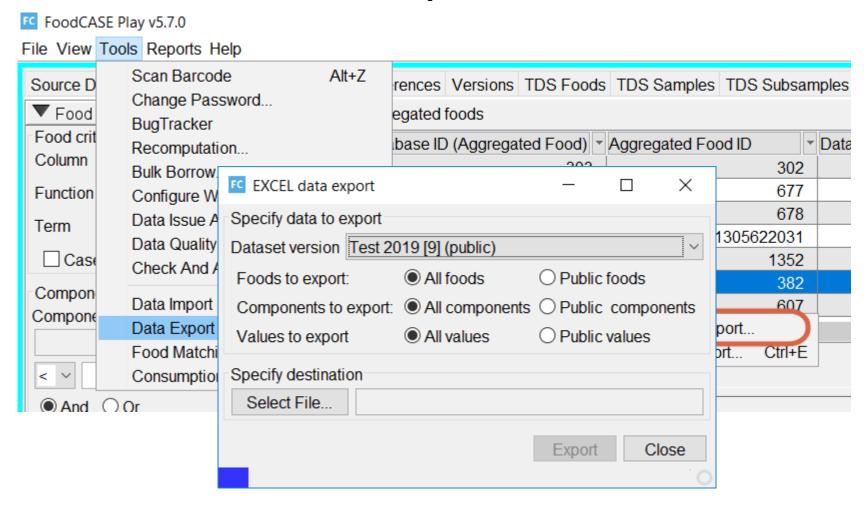
Please note that a complete data version is downloaded and converted to XML. That takes some time.







Excel Export

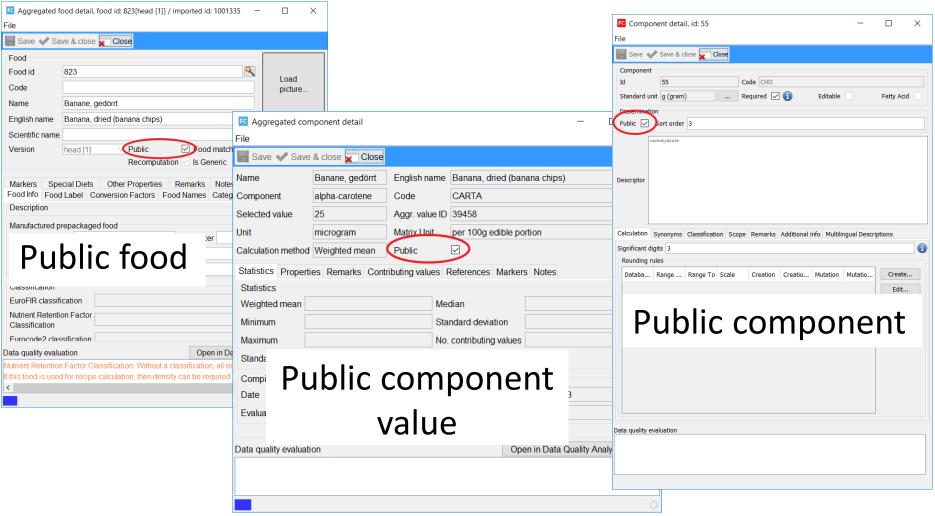








Excel Export









Generate report

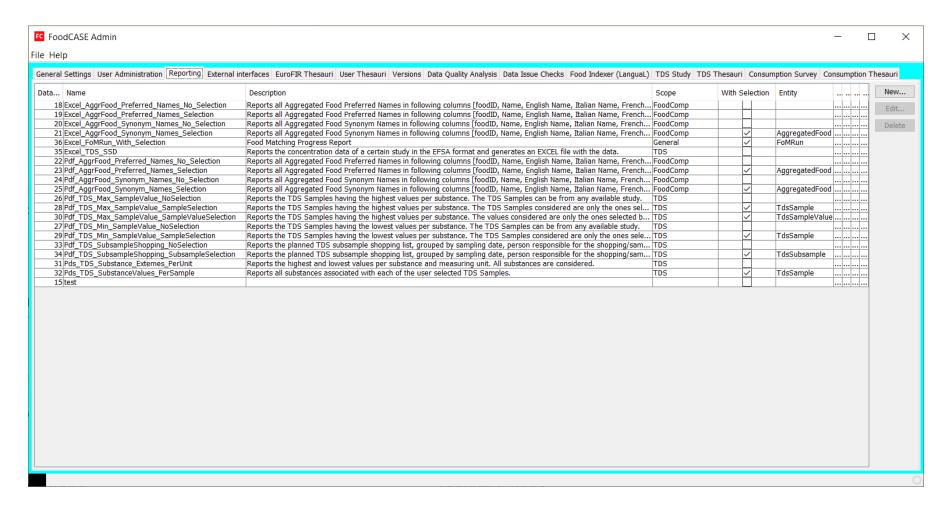
Generate a report based on the entities you selected —						×	
D.	Name	Description	Scope	With Selection	Entity		
	21 Excel_AggrFood	Reports all Aggregated Food Synonym Names in following columns [foodID, Name, English Nam	FoodComp	✓	AggregatedFood	-	
	23 Pdf_AggrFood	Reports all Aggregated Food Preferred Names in following columns [foodID, Name, English Nam	FoodComp	✓	AggregatedFood		
	25 Pdf_AggrFood	Reports all Aggregated Food Synonym Names in following columns [foodID, Name, English Nam	FoodComp	✓	AggregatedFood		
PI	Please select the file format of the report to be generated: ● PDF file ○ Excel (XLS) file						
	Generate report Close window						







Generate report







Exercises







Exercises



• 4a





Types of Import



- FDTP Import
- EXCEL Import









Initial Data

Aggregated Data

Recipe Data

Apple

Protein 0.3 g/100g Protein 200 mg/50g

• • •





Aggregation wizard

Apple

Protein 0.35 g/100g Fat 0.3 g/100g

•••

Energy 231.9 kJ/100 g





Recipe wizard

Apple Pie

Protein 2.68 g/100 g Fat 4.86 g/100 g

• • •

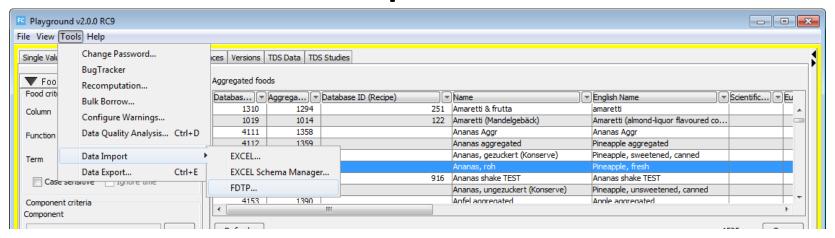
Energy 560 kJ/100 g



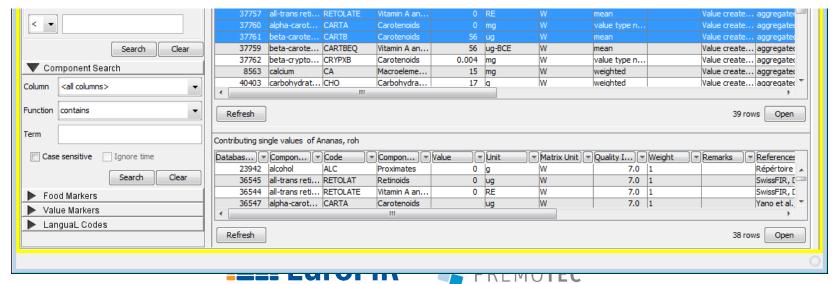




FDTP Import

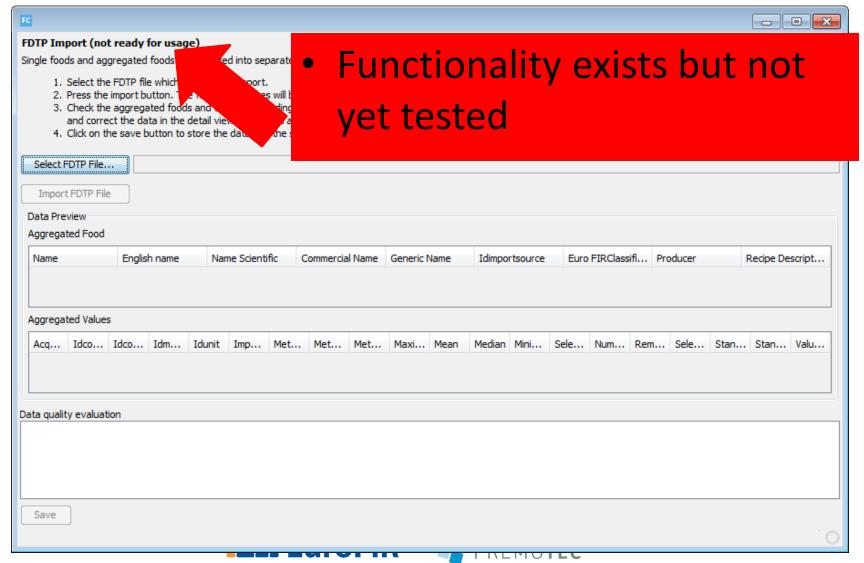


Click on Tools -> Data Import -> FDTP...



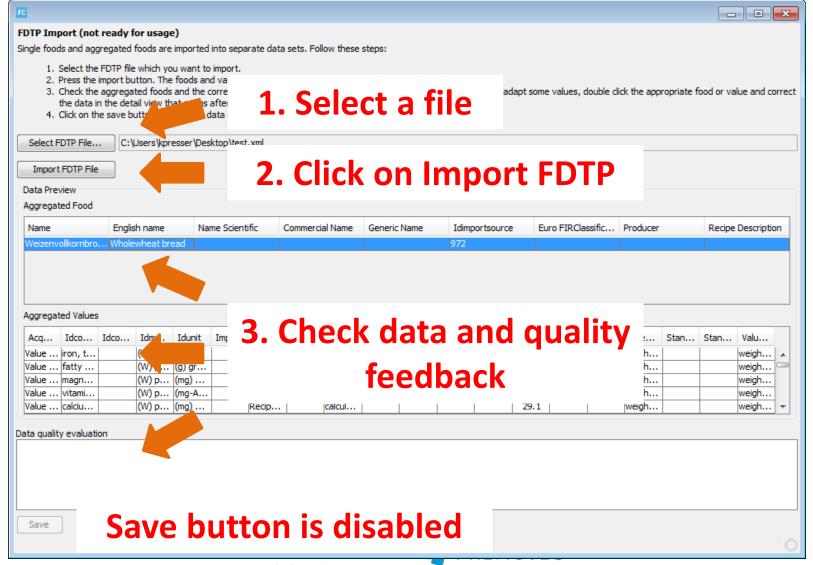


FDTP Import

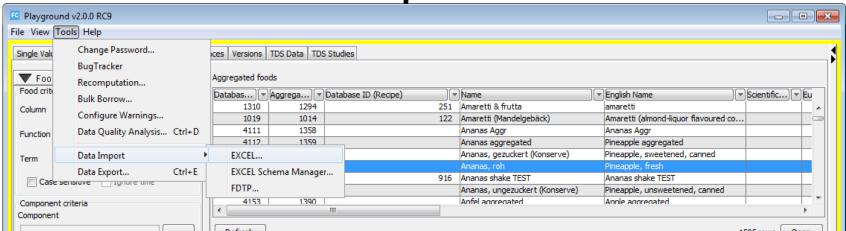




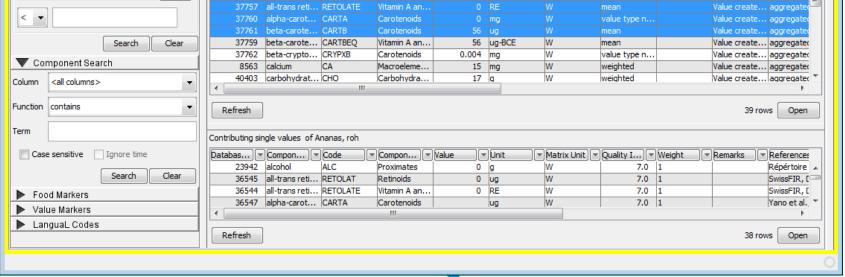
FDTP Import







Click on Tools -> Data Import -> EXCEL...





Column-wise import

Food	PROT value	FAT value	
Food1			
Food2			

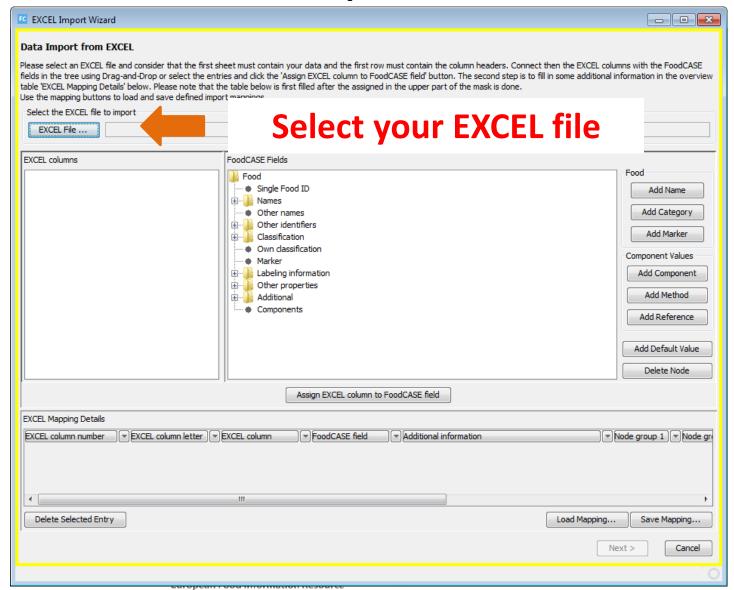
Row-wise import

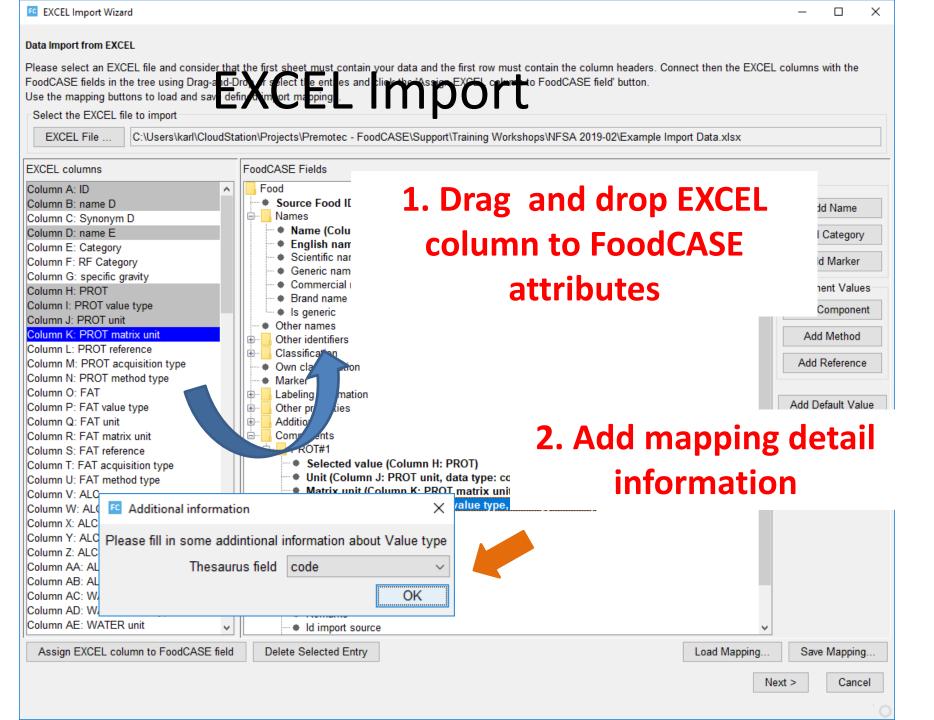
Food	Component	Value	
Food1	PROT		
	FAT		





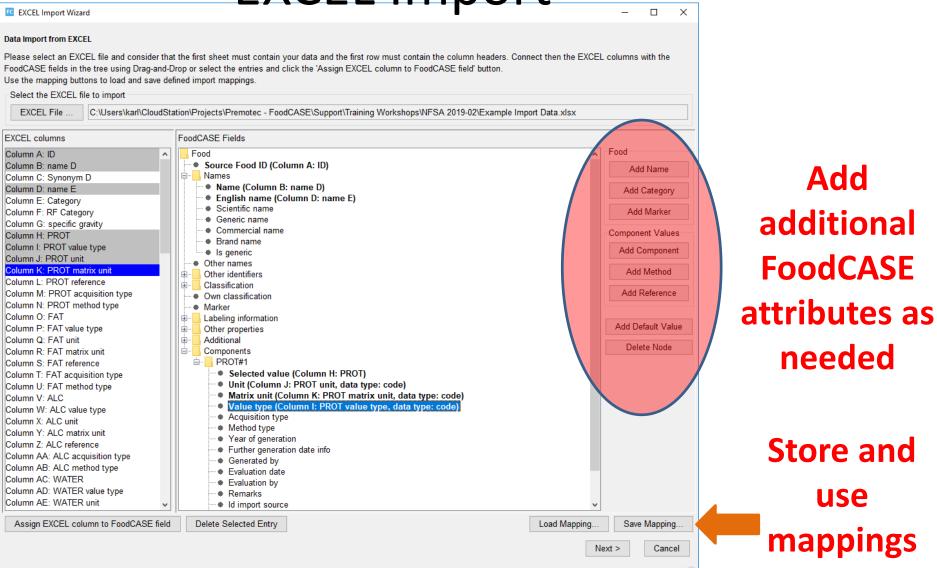








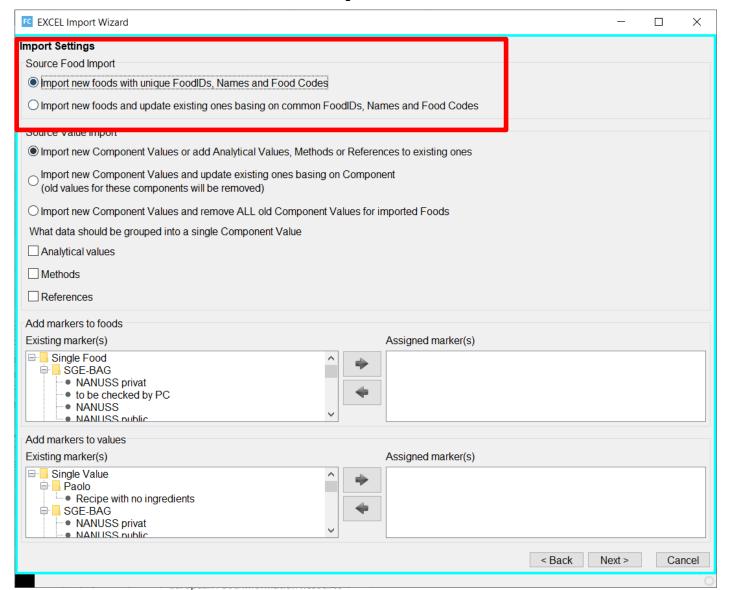




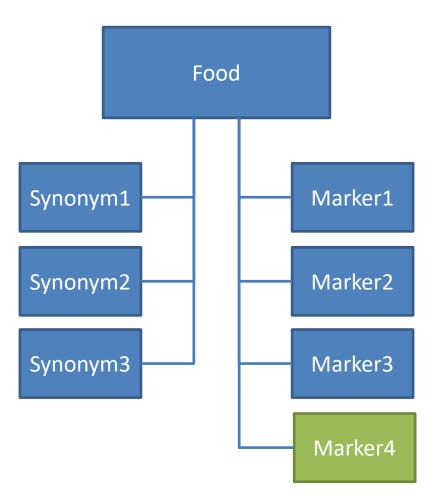
European Food Information Resource

PREMOTEC









What about collections of a food?

In a collection it is not clear if you want to replace

- none
- one or
- multiple

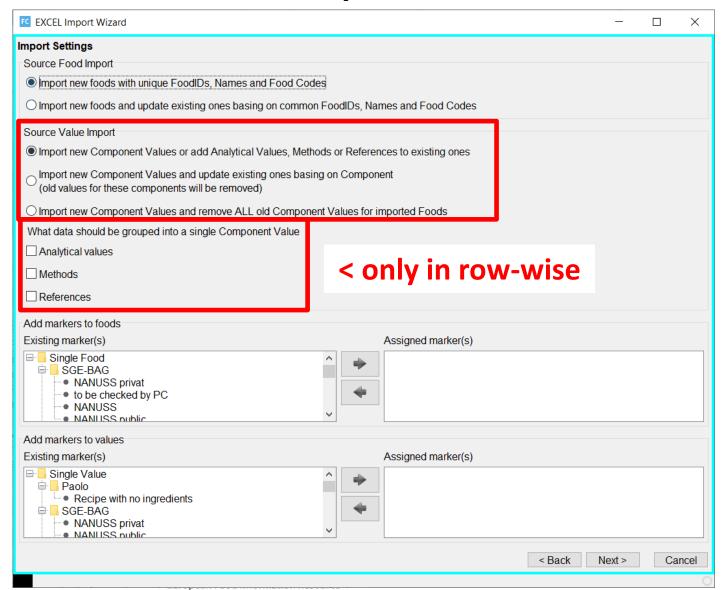
entries. Therefore, only insert is implemented.

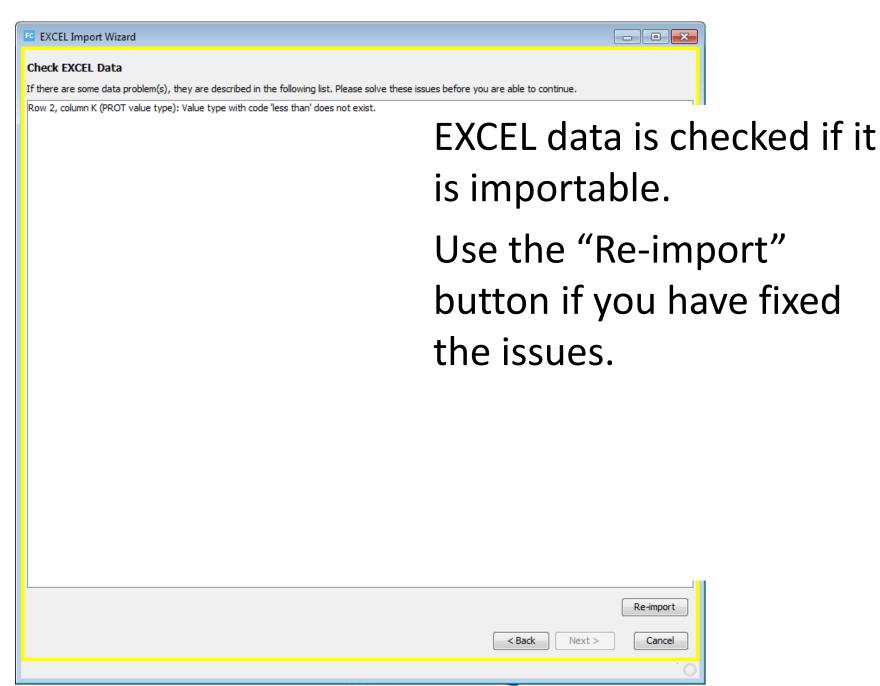
The only exception is preferred synonym, which is replaced, other entries are added.





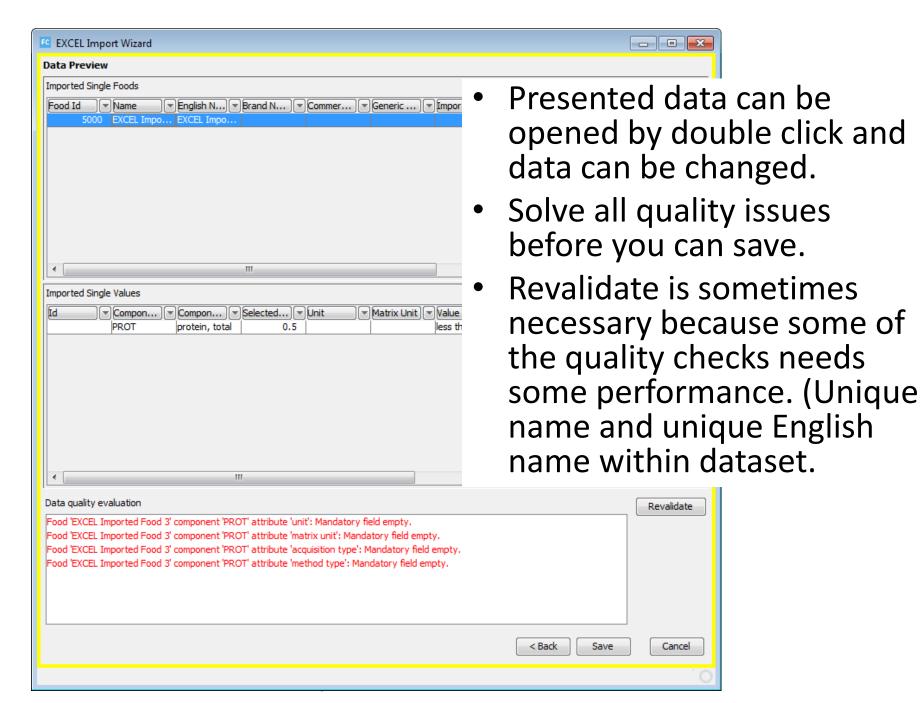












	EXCEL Import Wizard			
i	Import Settings			
ı	Source Food Import			
	mport new foods with unique FoodIDs, Names and Food Codes			
	O Import new foods and update existing ones basing on common FoodIDs, Names and Food Codes			
	Source Value Import			
	 Import new Component Values or add Analytical Values, Methods or References to existing ones 			
	$\bigcap_{\text{(old values for these components will be removed)}}^{\text{Import new Component Values and update existing ones basing on Component}}$			
	O Import new Component Values and remove ALL old Component Values for imported Foods			
	What data should be grouped into a single Component Value			
	☐ Analytical values			
	☐ Methods			
	References			



Food Name	Component	Reference
Food 1	10 g CA	Reference 1
Food 1	10 g CA	Reference 2

With grouping

Food 1

10 g CA

- Reference 1
- Reference 2

Without grouping

Food 1

10 g CA

• Reference 1

10 g CA

• Reference 2















Exercises



- 4b
- **Note:** Please do not save data as everyone is using the same files.





LanguaL







LanguaL and Food Product Indexer

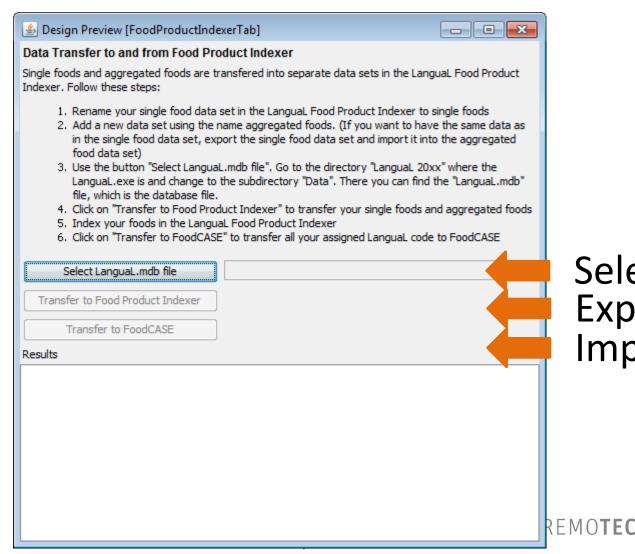
FoodCASE has a functionality to export single foods and aggregated foods to the Food Product Indexer.

Foods can then be indexed there and loaded back to FoodCASE.









Select file to export Export to FPI Import from FPI



Data quality analysis





The Spinach Popeye Iron Decimal Error Story (SPIDES)



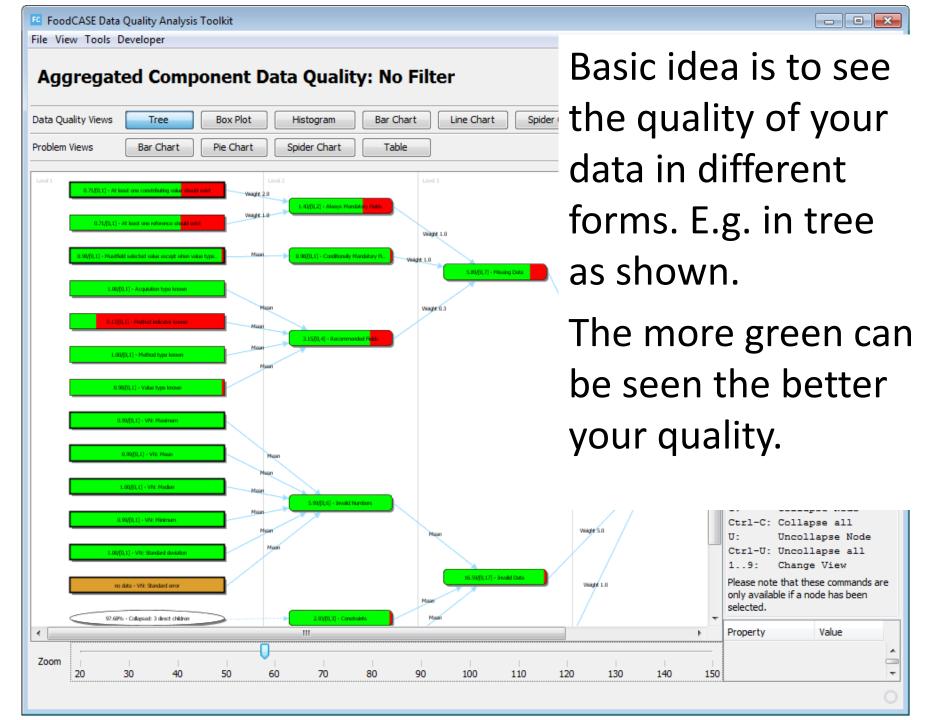
Table I

Inorganic Iron Content of Biological Materials As Determined by Bipyridine
Method with Different Concentrations of Acetic Acid

			α, α'	-Bipyri	dine an	alysis		
Material	Total Fe	Buffer pH 5	2 per cent acetic acid	4 per cent acetic acid	10 per cent acetic acid	20 per cent acetic acid	30 per cent acetic acid	50 per cent acetic acid
	mg. per gm.	mg. per gm.	mg. per gm.	mg. per gm.	mg. per gm.	mg, per gm.	mg. per gm.	mg. per gm.
Pork liver Beef "Spinach. Beef "	0.23	0.50	0.5	0.157	U. 158	0.108		0.136 0.056
Soy beans (not roasted) " (roasted),		0.046		0.055	0.061	0.075 0.060		
Beef skeletal muscle (dry). Oysters (dry)	0.32	0.064 0.067			0.080	0.073 0.085		
Blood (rats)	0.47 0.132	0.034			0.036	0.052 0.036		
Mead's cereal Northwestern yeast	0.050	0.016 0.27		0.015 0.28		0.018 0.27	0.27	0.018
Spinach	0.53	0.107			0.120	0.125		



Sherman, W.C. Elvehjem, C.A. and Hart.E.B. (1934). Further Studies on the Availability of Iron in Biological Materials. *The Journal of Biological Chemistry*. Vol. 107. NO. 3. pp383-394









Requirements:

At least one reference should exists

Maximum value >= mean value

161 data quality requirements are available in FoodCASE.









Classification scope:

Hard constraint	Soft constraint	Indicator
Selected value must be numerical	At least one reference should exists	Was an adequate measurement method used

It is known that quality is influenced

It is **NOT** known if quality is influenced but it is assumed

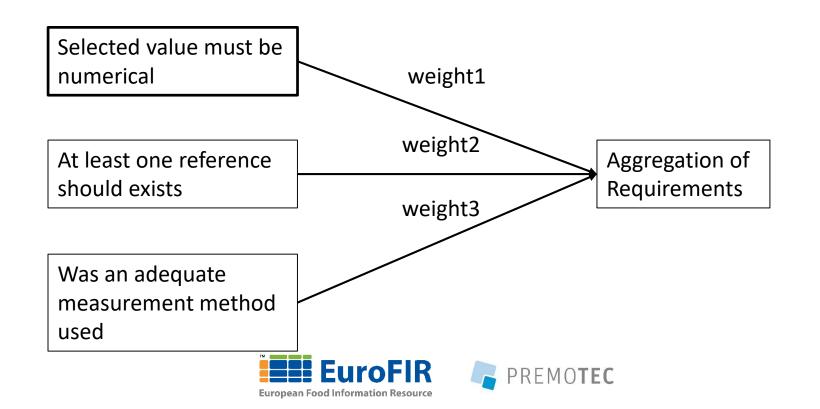






RODQ Schema

Requirement-Oriented Data Quality Schema (RODQ):







Selected value must be numerical

Possible values: true/false

or 1/0

Was an adequate measurement method used

Possible values:

Method 1: 0

Method 2: 0.5

Method 3: 0.75

Method 4: 1

Note: It is recommended that possible values are in the range from 0 to 1.

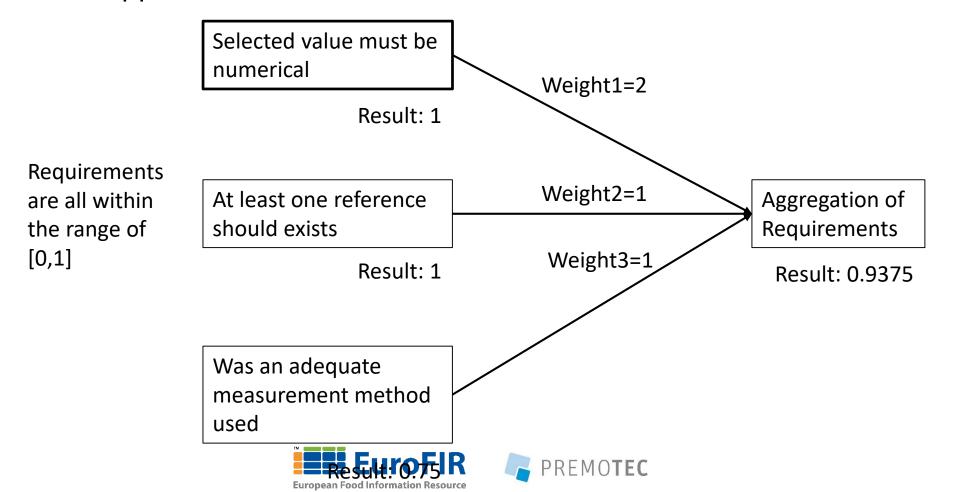






Evaluation of RODQ Schema

The evaluation of a RODQ schema for a vitamin C value of an apple would look like:

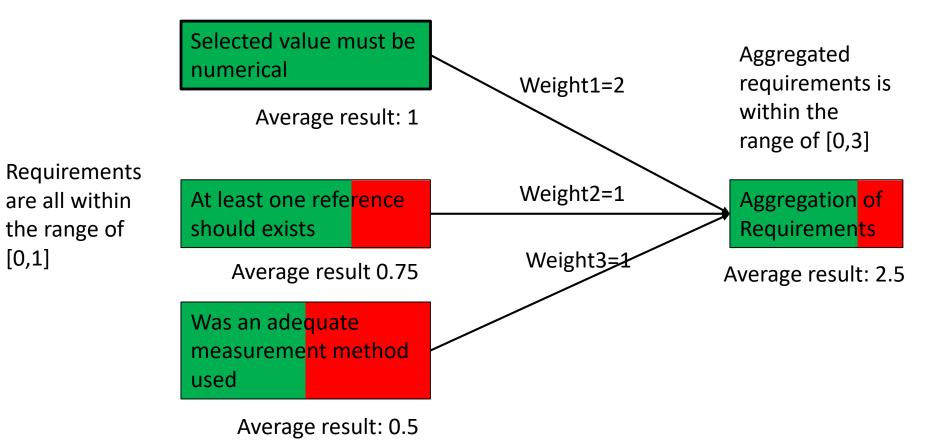




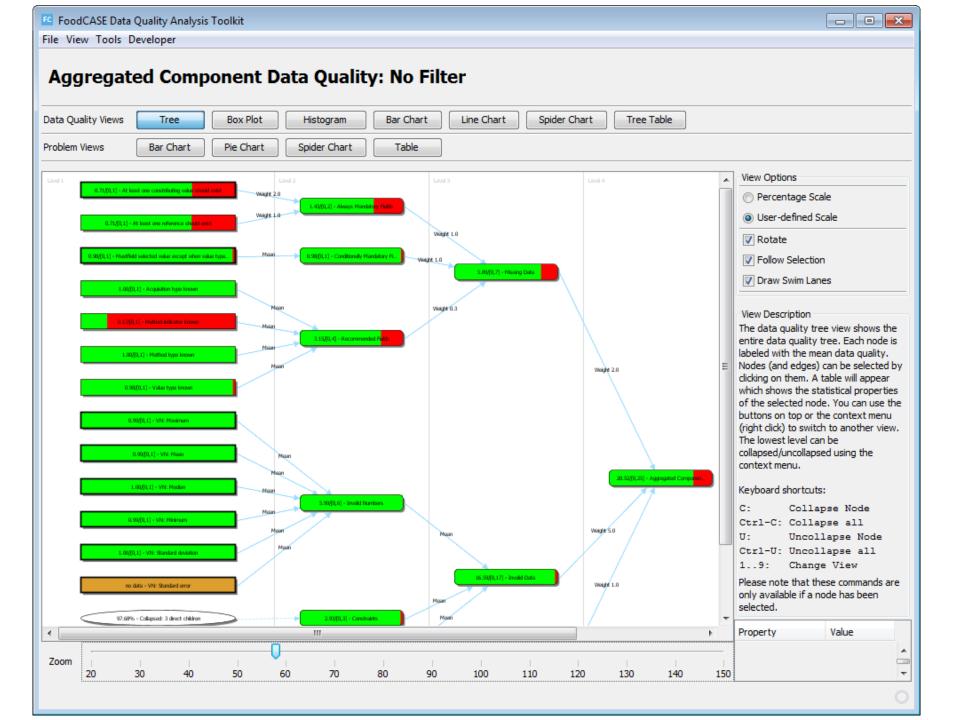
Evaluation of RODQ Schema

[0,1]

The evaluation of a RODQ schema for all values of all foods in the DB would look like:



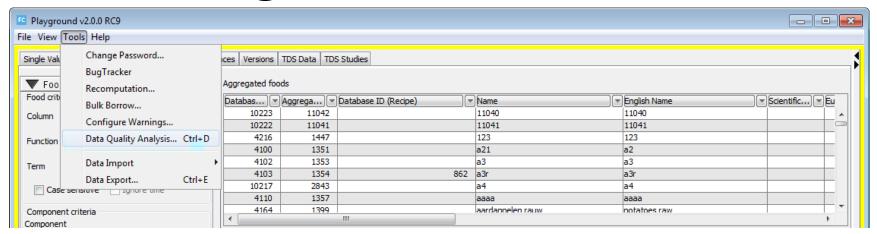
PREMOTEC



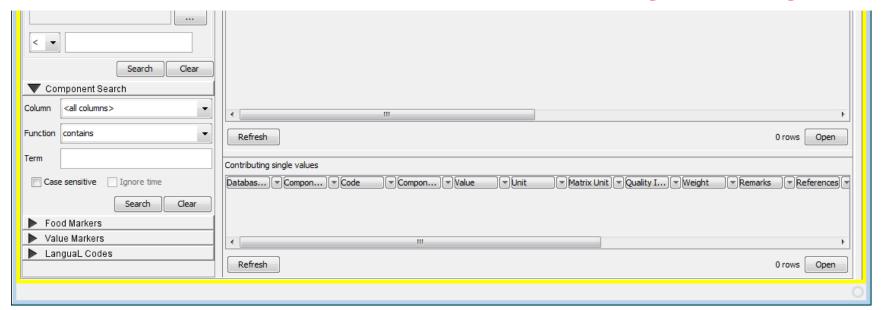




How to get to Evaluation

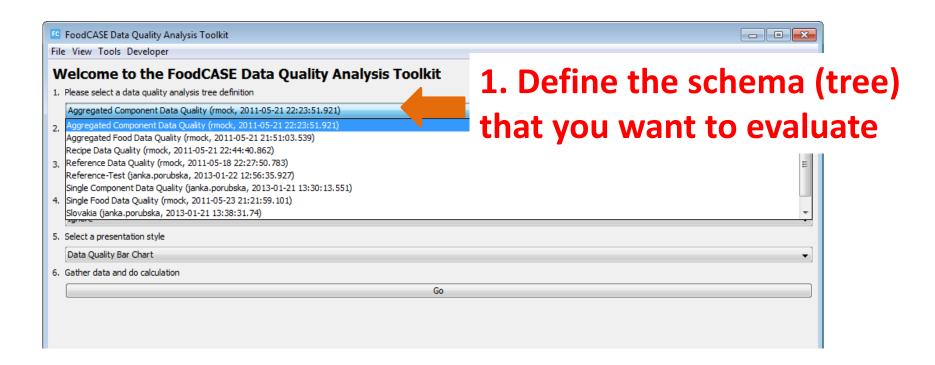


Click on Tools -> Data Quality Analysis







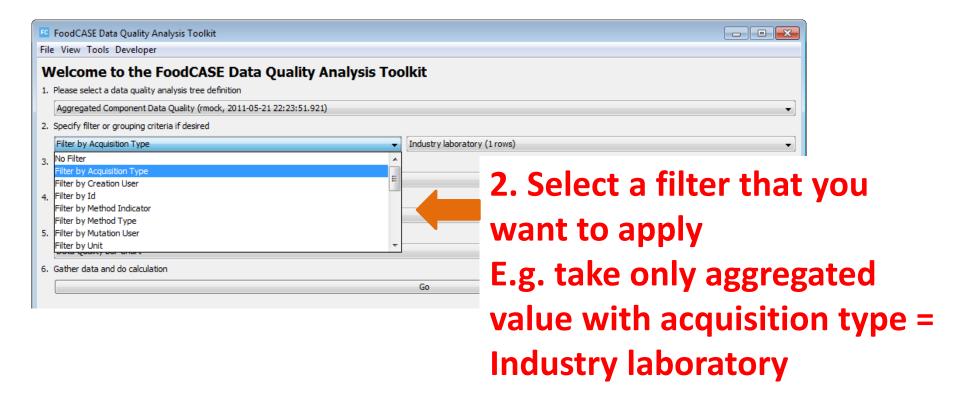










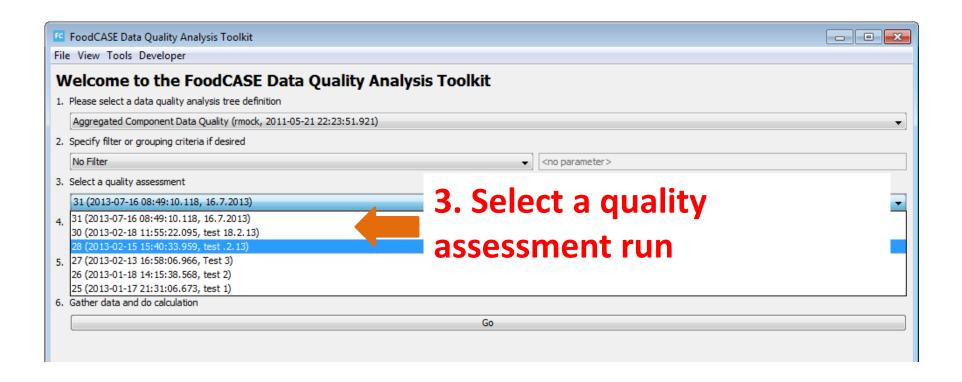








RODQ Evaluation

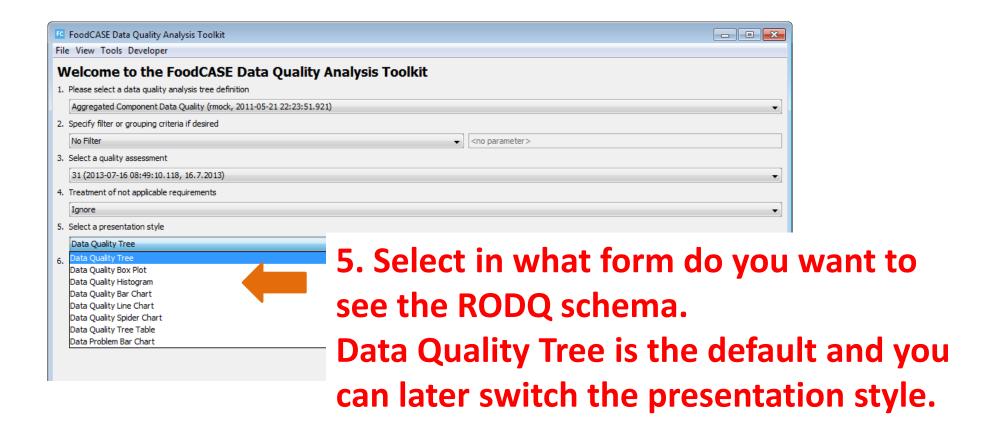








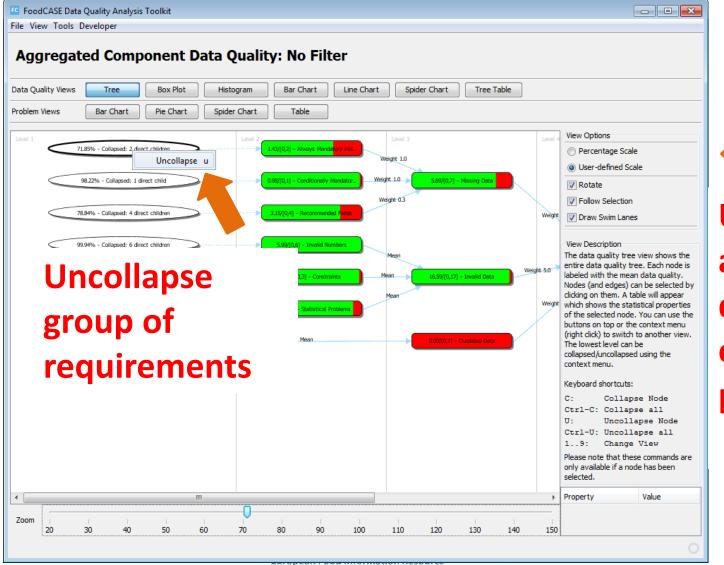








RODQ Evaluation

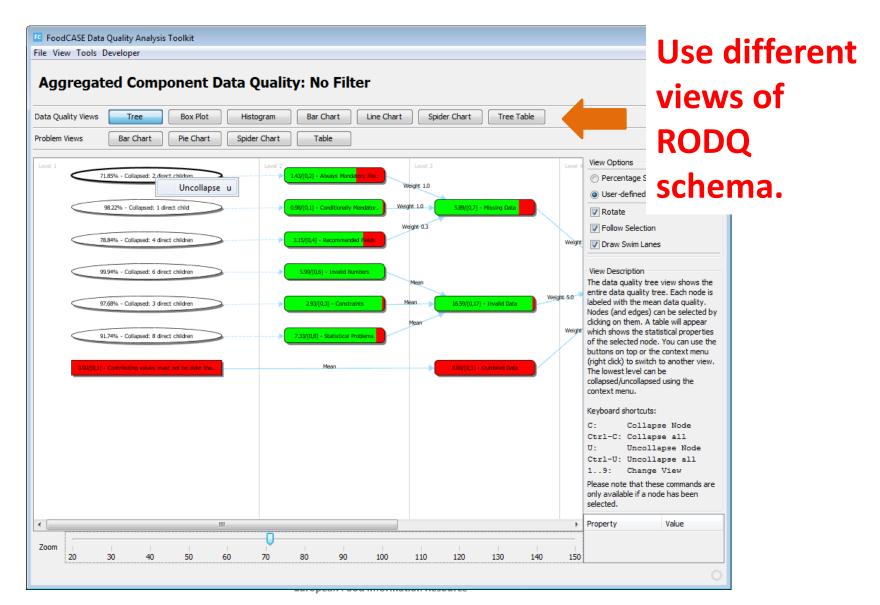




Use and see all descriptions on the right panel.

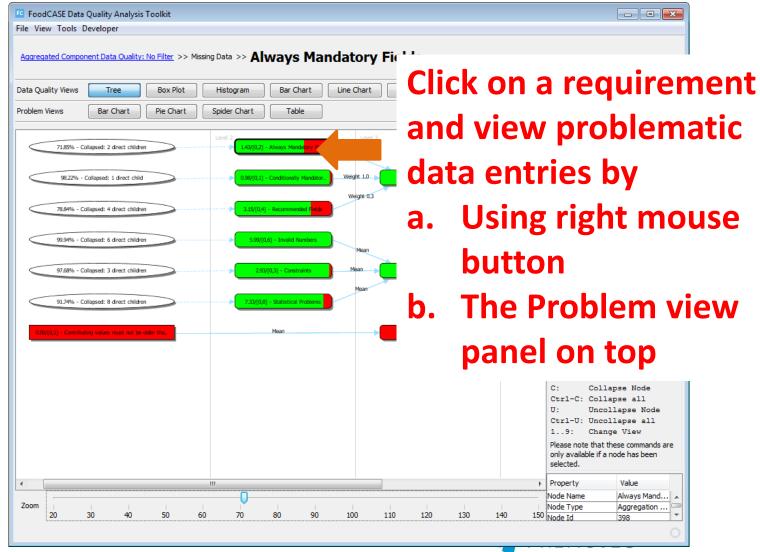


RODQ Evaluation



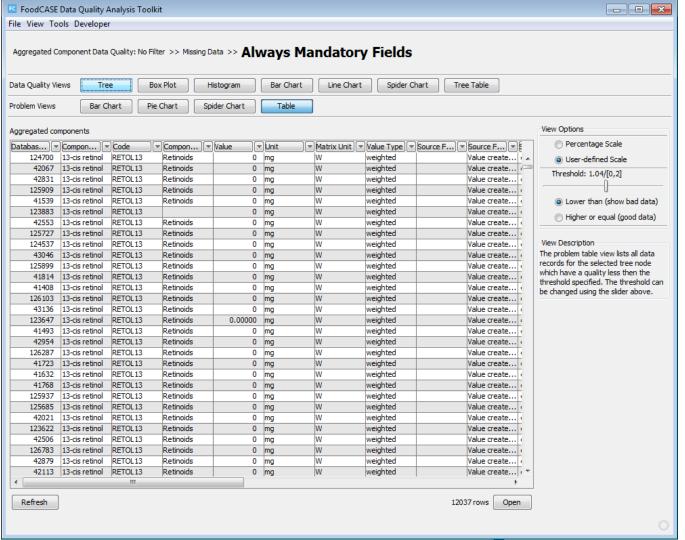


Analyse Details





Analyse Details



See data records that have bad or good data quality.

You can open the data record.

Data Quality Exercise











• 4c







Data Issue Analysis









- Check your data with your own tests
- Different types
 - Equation: PROT[g] = PROTAN[g] + PROTPL[g] (±5%)
 - Range: 0[g] < ALC < 30[g]
 - Version: Compare values to former version
 - SQL: User create own SQL queries





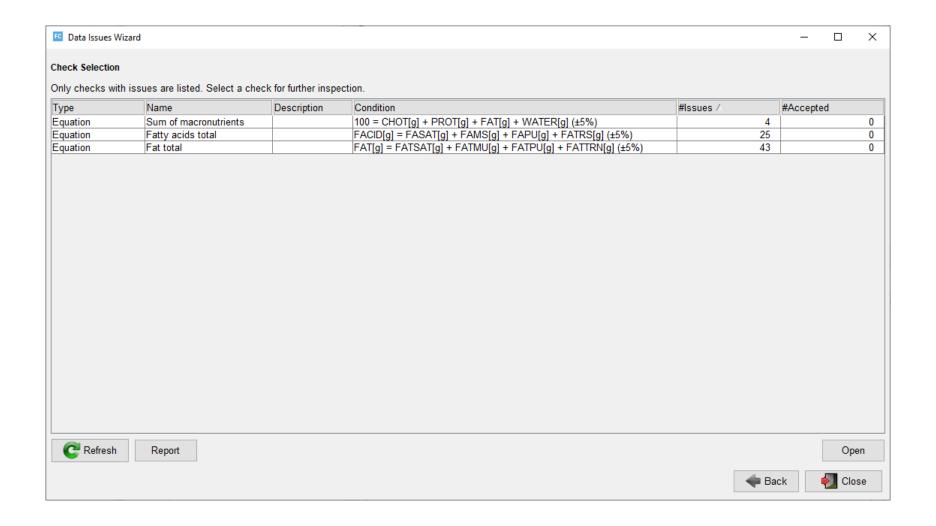


E Data Iss	ues Wizard		-	- 🗆	×
Select ched	cks to run				
	ect checks that should be executed. Check:	s can be created and updated in the	e Admin tool.		
Туре	Name	Description	Condition	Run check	
Equation	Dietary folate equivalent		FOL[µg] = FOLFD[µg] + 1.7 * FOLAC[µg] (±0%)		
Equation	DHA		F22:6[g] <= FAN3[g] (±0%)	 	
Equation	EPA		F21:5N3[g] <= FAN3[g] (±0%)		
Equation	ALA		ALA[g] <= FAN3[g] (±0%)		
Equation	FAN6		FAN6[g] <= FAPU[g] (±0%)		
Equation	FAN3		FAN3[g] <= FAPU[g] (±0%)		
Equation	Retinol activity equivalent		NV_VITA_RAE[µg] = RETOL[µg] + 0.08 * CARTB[µg] + 0.04 * CARTA[µg] + 0.04		
Equation	Linoleic acid		F18:2CN6[g] <= FAPU[g] (±0%)		
Equation	Retinol equivalent		NV_VITA_RE[µg] = RETOL[µg] + 0.17 * CARTB[µg] + 0.08 * CARTA[µg] + 0.08 *		
Equation	Iron total		FE[mg] = HAEM[mg] + NHAEM[mg] (±5%)		
Equation	Protein total		PROT[g] = PROTAN[g] + PROTPL[g] (±5%)		
Equation	Fatty acids total		FACID[g] = FASAT[g] + FAMS[g] + FAPU[g] + FATRS[g] (±5%)	\checkmark	
Equation	Fat total		FAT[g] = FATSAT[g] + FATMU[g] + FATPU[g] + FATTRN[g] (±5%)	\checkmark	
Equation	Available carbohydrates		CHO[g] = MNSAC[g] + DISAC[g] + PSACNC[g] (±3%)		
Equation	Sum of macronutrients		100 = CHOT[g] + PROT[g] + FAT[g] + WATER[g] (±5%)	✓	
Equation	Linoleic acid, omega 3		F18:2CN6[g] <= FAN3[g] (±5%)		
Version	5% difference check		5%		
SQL	Empty value created with formula	Checks if food contains compo	SELECT * FROM tblaggrfood afJOINtblaggrfoodcomponent afc ON af.idaggrfood =		~
⊤Version =					
			to any short of the Marie		
Current ve	ersion will be used for all checks. Compare v	version is necessaryry if you choose	e to run check of type version.		
current	head [1]				~
			Select the test you		
compare			Select the test you		~
6 4					
C Ref	resh		want to run.		
			Dack IVEN	€ Clos	se















Data Issues	s Wizard				_		×		
Issues List									
Only issues for	or the selected chec	k are listed. Opening an issue	will open the corresponding aggregated food in its detail frame.						
Check	Check								
Туре	ype Equation								
Name	Sum of macronutrie	ents							
Description									
Constraint	100 = CHOT[g] + F	PROT[g] + FAT[g] + WATER[g]	(±5%)						
☐ Show acc	epted issues								
Accepted			Food	Remark					
			Zitrone, roh / Lemon, fresh [402]						
			Aprikose, getrocknet / Apricot, dried [479]						
			Passionsfrucht, roh / Passion fruit, fresh [1151]						
			Rosine, getrocknet / Raisins, dried (grape)/ sultanas [488]						
C Refres	sh Report				Save	Оре	en		
				◆ Bar	ck	Clos	se		















• 4d







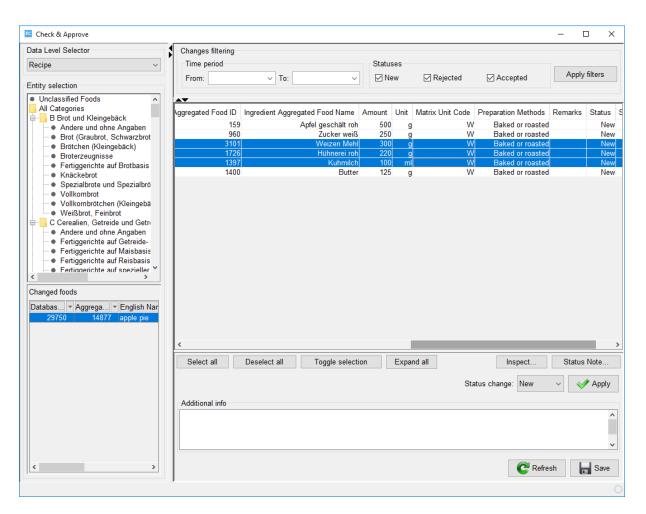
Check and Approve Wizard











- To double check data after their entry or modification
 - Source level: value change
 - Aggregated level: change in aggregation definition except changing source values
 - Recipe level: change in recipe definition
- Every food and value has a status
 - New
 - Accepted
 - Rejected
- Work through wizard until there is no data with status new.













• 4e







Bulk Borrow





Bulk Borrow



FoodCASE Play v5.7.0

Borrowed Valu	ies											
Date Creati	Database I	Target Foo	Target Food	Database I	Source Fo	Source Food	Borrowed	Component	Value	Unit	Matrix Unit	Needs Rec
Jul 23, 2018	10335	1305622078	chips naturel	214	213	fit crisp (bio	304131	ALC	0	g	per 100g edi	~
Oct 6, 2015	10236	11078	aardappel r	963	958	Kartoffel, ge	300375	ALC		g	per 100g edi	~
Jul 2, 2009	388	1305622170	Brombeere,	4085	1340	abdcasdg	8775	ALC	0	g	per 100g edi	~
Mar 16, 2018	10328	1305622058	ValDocTest1	4162	1397	abckarl	303855	CARTA	0	mg	per 100g edi	~
Sep 5, 2014	4100	1351	a21	1010	1005	Biber	299652	CARTB	0.4	μg	per 100g edi	
Apr 28, 2016	10285	200192	TestKarl6	10291	200199	ZRecipeTEST	300908	CA	20.9	mg	per 100g edi	~
Aug 5, 2019	13538	1305622172	5617 aggr2	4103	1354	a3r	395073	CA	14.6	mg	per 100g edi	
Aug 5, 2019	13537	1305622171	5617 aggr	13539	1305622173	5617 lend	395065	CA	0	mg	per 100g edi	~
Feb 11, 2016	4184	1418	Appel Jonag	4191	1423	apple elstar	300652	CHO	14.0	g	per 100g edi	~
Jul 23, 2018	10335	1305622078	chips naturel	214	213	fit crisp (bio	304134	CHO	72	g	per 100g edi	~
Sep 5, 2014	4100	1351	a21	4096	1349	Älpler-Test IN	299653	CHORL	10	mg	per 100g edi	
Aug 14, 2019	4100	1351	a21	10236	11078	aardappel r	395085	ENERCJ	729	kJ	per 100g edi	
Oct 12, 2012	4228	1456	appel4	4186	1420	Appel Elstar	126592	FAT	0.2	g	per 100g edi	~
Sep 7, 2017	10321	1305622031	Apfel Renette	4185	1419	Appel Jonag	303220	FAT	0.2	g	per 100g edi	~
Jul 23, 2018	10335	1305622078	chips naturel	214	213	fit crisp (bio	304132	FIBT	10	g	per 100g edi	~
Oct 6, 2015	10236	11078	aardappel r	963	958	Kartoffel, ge	300374	FIBT	2.1	_	per 100g edi	~
Jul 23, 2018	10335		chips naturel	10336	1305622079	yoghurt met	304198		0.25	mg	per 100g edi	~
Sep 18, 2017	4164	1399	aardappelen	496	492	Flunder, roh	303506	Р	190	mg	per 100g edi	
Sep 18, 2017	4164	1399	aardappelen	496	492	Flunder, roh	303505	K	288	mg	per 100g edi	









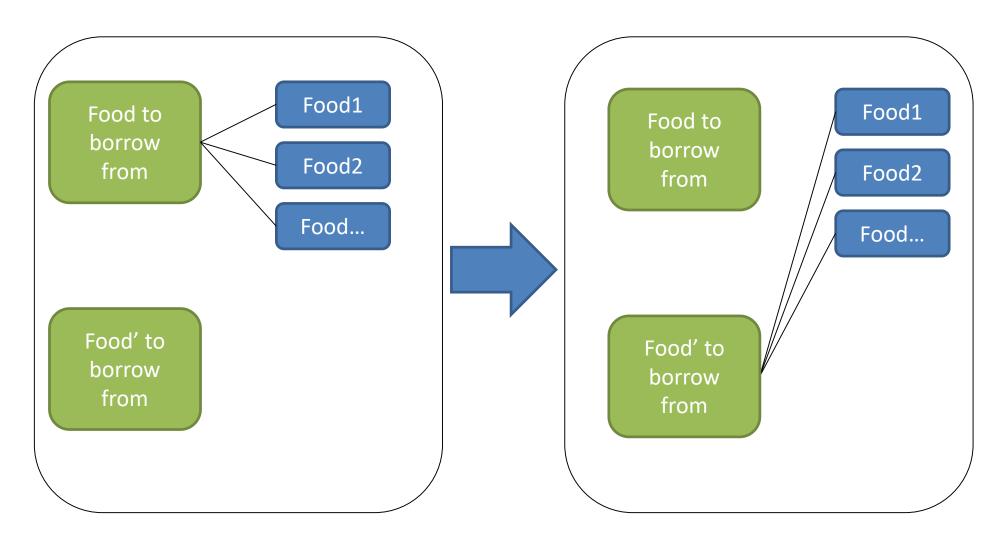
FC									X
Borrow To Aggrega	ated Foods								
Database ID		Food ID		Food Name	English Nan	English Name		Matrix Unit	
	4100		1351	a21	a2			per 100g edible po	ortion
Borrowed Values									
	Aggregate	d Food ID	Source Food Name	e Component code	Component name	Value	Unit	Matrix unit	
4100		1351		CARTB	Component name		μq	per 100g edible po	ortion
Change Course	Food C	A	regeted Feed:						
Change Source	F00d S	ource Agg	regated Food:						
Data quality evaluati	ion								
									Valid
									Finish Cancel
									Ouncer





Bulk Borrow















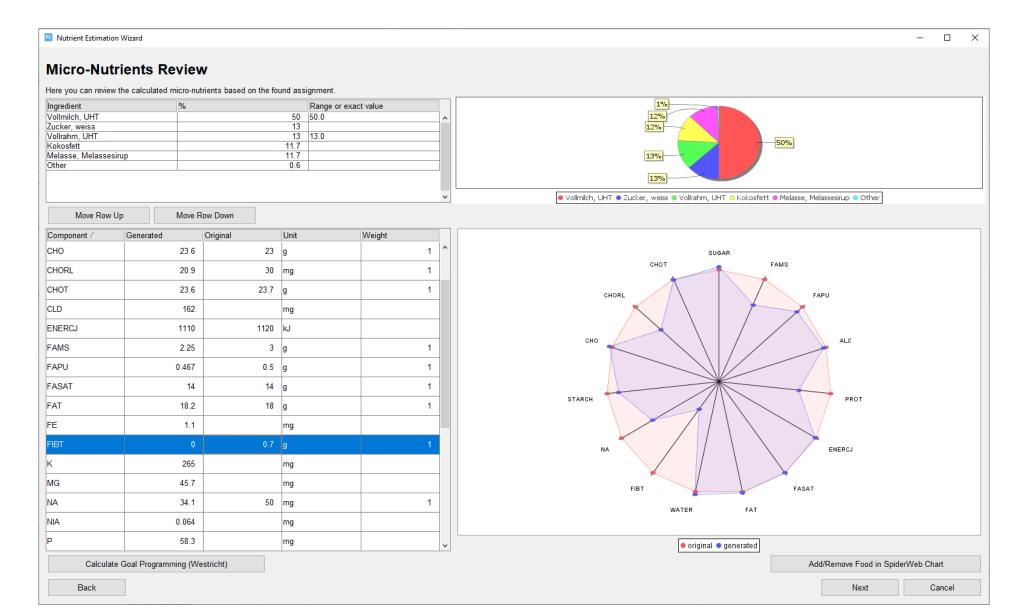


Nutrient Estimation Wizard	– 🗆 X
Nutrient Estimation Wizard	
This wizard generates micro-nutrient values basing on the provided ingredients, their preparation methods, nutrient retention factors and the Big-Eight. Required Information	
Source Food Rahmglace am Stiel, Vanille mit Schokoladeüberzug (Migros) Seehund [Ice cream, dairy, popsickle, vanilla coated with chocolate (Migros) seal]	
Weight Yield Factor 1	
Target matrix unit W (per 100g edible portion)	~
Target specific gravity	
Ingredients VollMILCH 50%, Zucker, RAHM 13%, Kokosfett, Glucose-Fructosesirup, MagerMILCHpulver, fettarmer Kakao, Kakaobutter, Emulgator: E 471, Stabilisatoren: Johannisbrotkernmehl und E 407,	, Vanille-Extrakt, Aromen, Farbstoff: E 101.
Ingredients	
Name Vollmilch, UHT / Whole milk, UHT [63]	^
Nutrient Retention Factor	
Classification	
Preperation Methods	Add
	Remove
Name Zucker, weiss / Sugar, white [481]	
Nutrient Retention Factor	
Classification Preperation Methods	
rieperation metrious	Add
	Remove
Name Vollrahm, UHT / Cream, 35 % fat, UHT [66]	
Nutrient Retention Factor <nothing selected=""></nothing>	
Add new ingredient Remove selected ingredient Move Up Move Down	
Data quality evaluation	
Vollmilch, UHT / Whole milk, UHT [63]: no nutrient retention factor classification is assigned. (default nutrient retention factor = 1)	^
Zucker, weiss / Sugar, white [481]: no nutrient retention factor classification is assigned. (default nutrient retention factor = 1) Vollrahm, UHT / Cream, 35 % fat, UHT [66]: no nutrient retention factor classification is assigned. (default nutrient retention factor = 1)	
Kakaopulver / Cocoa powder [624]: no nutrient retention factor classification is assigned. (default nutrient retention factor = 1)	
Revalidate	Next









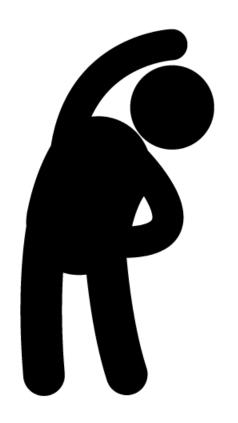


Nutrient Estimation V	Vizard						_		×
Food Data Rev	riow.								
Please provide mandate	ory identification data and review food data before saving.			Commonanta					
Food Information	1305622179	Σ	Z	Component /	Generated	Original	Unit		
Food Name				ALC	0	Original	g		^
	Gebäck mit Fruchtfüllung und Haselnüssen (Vogelnestli) NEV	V	4	CA	31.957	32	mg		
English Name	Cookie with fruit filling and hazelnuts NEW			CHO	26.618	26.8	q		
Weight Yield Factor	1			CHOT	28.693	28.8	a		-
Target matrix unit	W (per 100g edible portion)	W (per 100g edible portion)							
Target specific gravity			CLD ENERCJ	229.827	230	mg kJ		-	
Ingredients						1180	-		-
Name	nehl (Weissmehl) Type 405 / Weizenmehl (Weissmehl) Type	405 [826]	^	FAMS	9.218	9.23	g		-
Nutrient Retention	ielii (Weissmeil) Type 400 / Weizerimeili (Weissmeil) Type		FAPU	4.58	4.58	g		-	
Factor				FASAT	1.62	1.62	g		-
Classification				FAT	16.433	16.4	g		
Preperation Methods		Add		FE	0.973	0.975	mg		
		Remove		FOL	20.398	20	μg		
				K	137.272	137	mg		
Name	R: Himbeere Konfitüre / R: Himbeere Konfitüre [1045]		N	MG	28.52	28.6	mg		
Nutrient Retention Fa	actor			NA	156.551	157	mg		
Preperation Methods	s	Add		NIA	0.331	0.33	mg		
		Remove		P	66.21	66.3	mg		
		PANTA	PANTAC	0.31	0.31	mg			
Nama	Handhuna V/Handhuna VIAEM			RIBF	0.089	0.089	mg		
Name Nutrient Retention Fa	Haselnuss_X / Haselnuss_X [450]			SUGAR	8.813	8.81	g		
Classification	30.001			THIA	0.079	0.079	mg		
			~						~
Data quality evaluation	ED Toron AOS (Mariness et al. Mariness et al. Toron AOS (MARI	44-44-4		4			ft-	4)	
, ·	hl) Type 405 / Weizenmehl (Weissmehl) Type 405 [826]: no no R: Himbeere Konfitüre [1045]: no nutrient retention factor clas						actor =	- 1)	^
	ss_X [450]: no nutrient retention factor classification is assign		_	*		,			~
Revalidate						Ва	ck	Save	
. to validate						Ба		Cave	













- 4f
- Pick food:
 - Source Food ID: 159,
 - Name: Ice cream, dairy, popsickle, vanilla coated with chocolate (Migros) seal
 - Please don't store it because other are also using this example







Thank you for participation and attention.







The super user/administration can:

define her/his own requirements

Every user can:

define her/his own RODQ Schemas



