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Nutritional quality in welfare catering: the Nutrient Analysis Critical Control Points process

Local Health Agency of Trieste integrated with
Trieste University - Faculty of Medicine

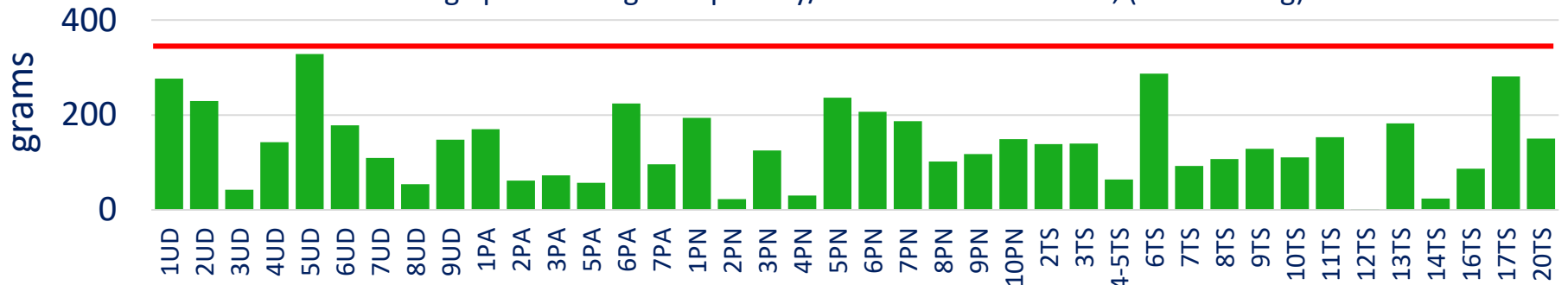
The Department of Prevention - Food and nutrition hygiene service
and

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step 1 – receiving delivery: fresh vegetables

Average provisions grams per day/residents to net waste, (LARN: 360 g)

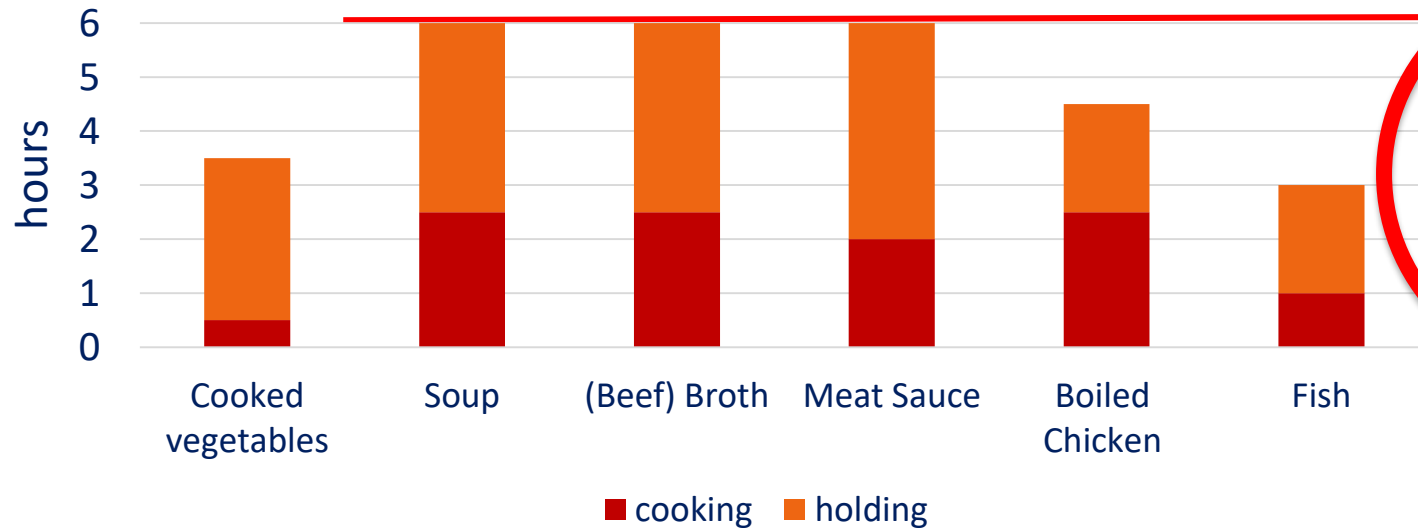


Central Health Department, the region of FVG, "Multidimensional investigation of catering services for senior citizens in the region Friuli Venezia Giulia, Trieste" (2016)

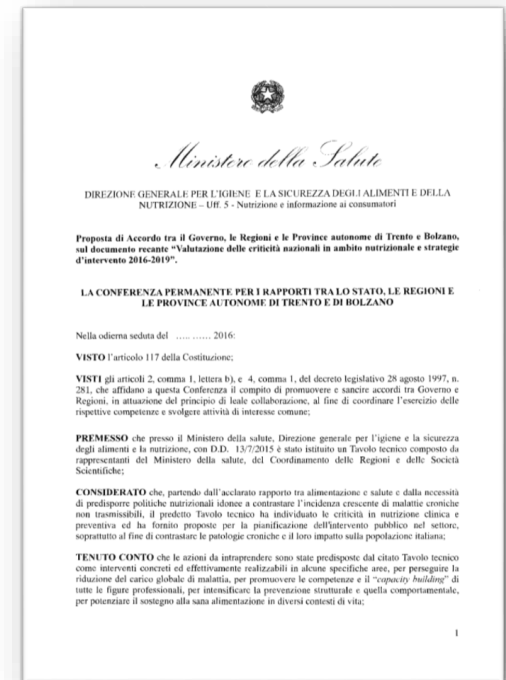


step 3 - preparation / cooking

Hours of cooking and hot holding (+90 C°): dinner



-70%
Loss of
antiradical
power
-15%

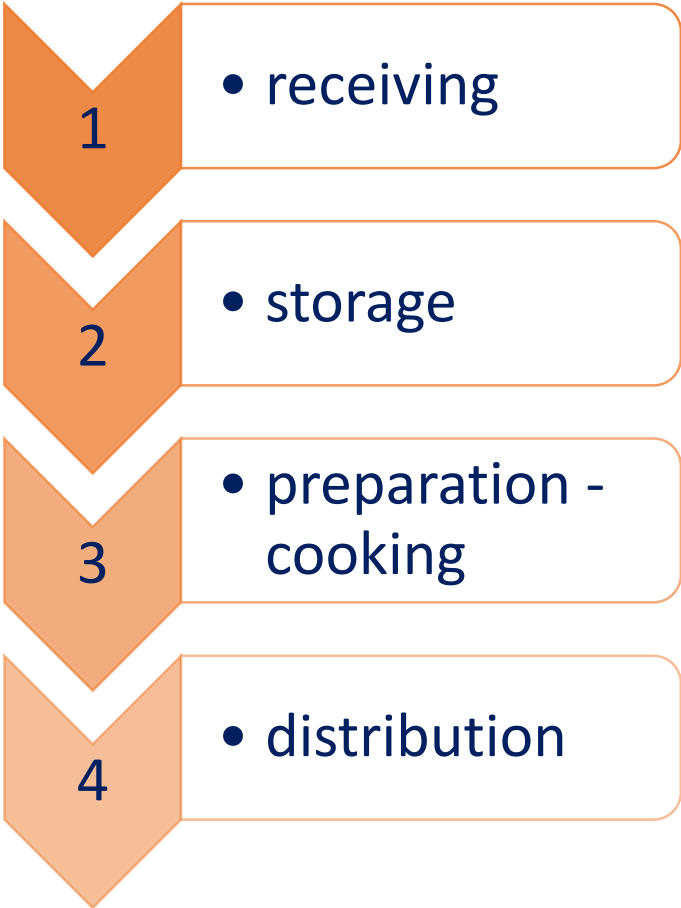


1. The measure of prevention of damage to the nutrients coincides with the indications for food safety reported among the prerequisite programs in the “Manual of correct operating practices for collective catering” compiled by Angem and Legacoop and approved by the Ministry of Health.
2. State – Regions Agreement, “Assessment of national criticalities in nutrition and intervention strategies 2016 – 2019”
....promoting and encouraging the adoption of the NACCP process in local prevention structures to promote food and nutrition policies ...

HACCP

NACCP

Main steps



physical, chemical or biological hazard

loss of nutrients in the supply chain

Good Nutritional Practices

new criteria introduced into public tenders to guarantee the total nutritional quality of meals

- monitoring the antiradical power of the meals served to residents
- defining the production program of the main 4 flow process steps
- adequacy of production premises
- appropriate instrumental equipment
- workload
- professional qualifications of the workforce
- nutritional training