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**PO2960****NEW SPL OF PHYTONUTRIENTS FOR ESSENTIAL LIFESPAN***Y. Yuexin<sup>1,2</sup>*<sup>1</sup>DRI Experts Committee, Chinese Nutrition Society, China<sup>2</sup>Institute of Nutrition An Food Safety, China CDC, China

**Background and objectives:** There is increasing knowledge concerning phyto-chemicals potential for health maintenance or disease risk reduction throughout adulthood and during aging. This means that they are essential individual lifespan. The purpose of this paper is to describe the specific proposed level (SPL) and the tolerable upper intake level levels (UL) established by Chinese Nutrition Society are based on evaluations of functionality and possible adverse health effects.

**Methods:** Identification of possible indicators by Systematic Evidence-Based Reviews; Evaluating approaches for integrating evidence into processes for deriving SPL and UL; SEBR is essentially an approach to identifying, tabulating and grading the quality of available data.

**Results:** Both positive or adverse effects detected and identified at the quality of available data were evaluated by DRI experts committee. 12 phyto-chemistry SPL and 10 UL are established in the general population, including Carotenoid, Quercetin, Lutein, Glucosamine Sulfate so on.

**Conclusions:** These results show first the recommendation SPL and UL on non-essential nutrients substance by Chinese Nutrition Society. As a starting point, the result provides a guidance for professionals and industries.

**Key words:** phytochemicals, Evaluating approaches, specific proposed level, UL

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**PO2961****TEXTURE AND COLOR OF BREAD: INFLUENCE OF  $\beta$ -GLUCANS ADDITION***A E. Gallardo<sup>1,2</sup>, I. Barbosa<sup>3</sup>, M. Erben<sup>1,2</sup>, I M P L V O. Ferreira<sup>3</sup>, O. Pinho<sup>2</sup>*<sup>1</sup>Baking Laboratory, ITA, FIQ, Universidad Nacional del Litoral, Argentina<sup>2</sup>Faculty of Nutrition and Food Science, University of Porto, Portugal<sup>3</sup>Faculty of Pharmacy, University of Porto, Portugal

**Background and objectives:**  $\beta$ -glucans are soluble and fermentable fibers that, once in the intestine can compose solutions presenting benefits for health. The amount of yeast

$\beta$ -glucans in foods must range between 50 and 200 mg per serving (EFSA). However, the influence of  $\beta$ -glucans addition on bread sensory characteristics was not understood. Quality control of bread was based on texture and color, since both parameters affect consumer preference. The objective was study the effect of adding different levels of  $\beta$ -glucans extracted from yeast cell wall to improve the bread's characteristics.

**Methods:** Breads were made from 500 g of flour mixture for bread and variable amounts of  $\beta$ -glucans (0; 0.5; 1; 1.5 and 2 g). Volume was evaluated. For texture assay a TA-XT-2iHR Texture Analyser. Regarding color, lightness ( $L^*$ ), redness ( $a^*$ ) and yellowness ( $b^*$ ) were determined using a Minolta CR-300 colorimeter.

**Results:** The bread displaying the largest volume was that with a dose of 1.5 g. For Hardness, the highest value corresponded to the 0 g dose and the lowest to the 1.5 g one; whereas for Elasticity, the highest was for 1.5 g and the lowest for 0 g and 0.5 g; the highest value for Masticability corresponded to 0.5 g and the lowest one to 1.5 g. In respect to color,  $L^*$  was the highest for the 1.5 g;  $a^*$  was the highest for 0 g and the lowest for 1.5 g;  $b^*$  was the highest for 0 g and the lowest for 1.5 g.

**Conclusions:** More studies are needed to confirm the influence of  $\beta$ -glucans addition to bread using different baking conditions.

**Key words:** bread,  $\beta$ -glucans, texture, color.

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**PO2962****BIOACTIVE AND CLAIMS : REGULATORY SYSTEM IN CHINA***Y. Yuexin<sup>1</sup>*<sup>1</sup>National Institute of Nutrition and Food Safety, China

**Background and objectives:** Chinese have a long tradition and strong passion for using herbs and specific foods to be as tonics and to regulate body functions. In the present, regulation system defines health foods as foods with specific health functions.

**Methods:** Regulation Overview and Comparative analysis.

**Results:** The paper introduces the regulation system on function claim and nutrition claim in China, and compares with EU and US to ingredient and claim on science approach and management. There are a rule for function food and novel ingredients; conventional food which makes nutrition and function claims of nutritional benefits on its label or packaging (nutrition labeling, GB28050).

**Conclusions:** There are novel ingredient approval regulation, 27 claims that are allowed, more than 10 thousand products in the marketing. The approach procedure is different with other countries.

**Key words:** Novel ingredient, Function claims, label