several problems. Firstly, the number of food items included in a food composition table is crucial. However, the most complete and up-to-date food composition table can not include analyses of all food products (varieties and brands). Secondly, variability of composition depends on several factors (seasonal variations, technology, home treatments, etc.). Furthermore, correct sampling procedures allow only a partial control, particularly for non-structural substances such as residues, contaminants, etc. Comparison of nutrients intakes estimated by applying food composition tables and by other methodologies points up the cited problems. For example, in 1991 at the Istituto Nazionale della Nutrizione (INN) a comparison based on a total diet study was carried out, in which the results did not match with the application of food composition tables. On the basis of these results, we would like to discuss in this paper the necessity to develop further research to better understand the role of food composition data, total diet and/or their combination.

Problems in the development of the food intolerance databank in Hungary. Ernõ Dworschák,[a] Mária Barna,[b] Márta Horacsek,[a] Éva Gelencsér[c] & Erzsébet Aubrecht.[c]

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In Hungary, the Food Intolerance Databank is under development according to the principles of the European Food Intolerance Databank Project. There are some problems encountered while characterizing the allergen components of the different foods. In general, Food Law in Hungary does not provide the declaration of these components. Meat products contain many protein additives, including milk, soya and even gluten, without any information for the consumers.

Sometimes the consumer does not suspect the presence of the allergen (mostly gluten) component in the food or meal: e.g. in candy products, ice-cream, snacks, cheeses, powdered soups, margarine, puddings, ketchup, chewing gums, instant soft drinks etc. In some cases even the producer overlooks the problem, using aroma holders and wheat starch containing gluten traces.

Alfa-gliatest proved to be positive for IgG and IgA fractions in a high percentage of children believed to have a gluten-free diet.

The authors mean to solve these problems in two important ways: First, to enforce the GMP principle in special foods for dietetic purposes. Second, by a selective and sensitive analytical control in this kind of foods. There have been developed methods for the determination of gluten in foods using SDS–PAGE,

monoclonal sandwich and polyclonal indirect immunoassay. At the same time the allergen activity of these samples are measured by positive human serum.

Slovak food data bank and possibilities of its application. Kristína Holčíková,* Eva Simonová, Eva Kováčiková, Alexandra Vojtaššáková & Ján Kut'ka.

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The Slovak Food Data Bank was created as an open-ended system which contains data on the most universal food characteristics and software for their processing and use.

DATABASES:

- physical properties of primary foods
- composition, nutritive and energy value of
    primary foods (*ca* 1000)
    food products (*ca* 1500)
    meals and dishes (*ca* 300)
- food consumption in SR and abroad
- recommended daily allowances for different categories of inhabitants (SR and other countries)
- nutritive and mass losses
- energy requirement of some working and sports activity

SOFTWARE:

- software for statistical processing of input data and calculation of control and valuating parameters
- ALIMENTA
    - calculation of composition and energy value of food products, meals and dishes considering mass and nutritive losses during technological or culinary preparation
    - comparison of diet composition with recommended daily allowances (evaluation of daily nutrients intake)
    - table program (allowing preparation of special food tables giving an optional choice of foods and their nutrients)
- program evaluating dependence of mass occurrence diseases on long-term catering habits
- software for nutritive evaluation of food consumption
- NUTREX, intended for physicians, evaluates daily and weekly intake of nutrients and is connected with medical records of patients

Each data base is an open system, which can be brought up to date, i.e. gradually built up and improved.

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