

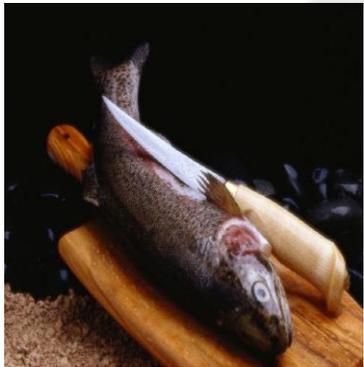


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Application of Big Data on Food Safety in Taiwan

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Outline

1. Introduction: recent food safety crisis in Taiwan
2. Food safety management system in Taiwan
3. Development of big data application on food safety
4. Exercise examples
5. Conclusions

Introduction: recent food safety crisis in Taiwan



行政院衛生署

Department of Health, Executive Yuan, R.O.C. (TAIWAN)



2010-2012 food crisis events

United States beef imports 2010



餐廳牛肉來源標示貼紙樣式

Introduction: recent food safety crisis in Taiwan



行政院衛生署

Department of Health, Executive Yuan, R.O.C. (TAIWAN)



2010-2012 food crisis events

2010 Vacuum packed dried
tofu- *Clostridium*
botulinum



2010 Bis-phenol A, BPA
plastic infant-feeding
bottles



Introduction: recent food safety crisis in Taiwan



行政院衛生署

Department of Health, Executive Yuan, R.O.C. (TAIWAN)



2010-2012 food crisis events

2011 Use of plasticizer-DEHP to replace palm oil in food as a clouding agent



D-day 5/31 終止黑心起雲劑產品

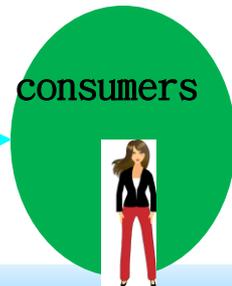
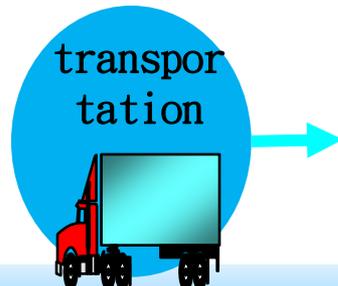
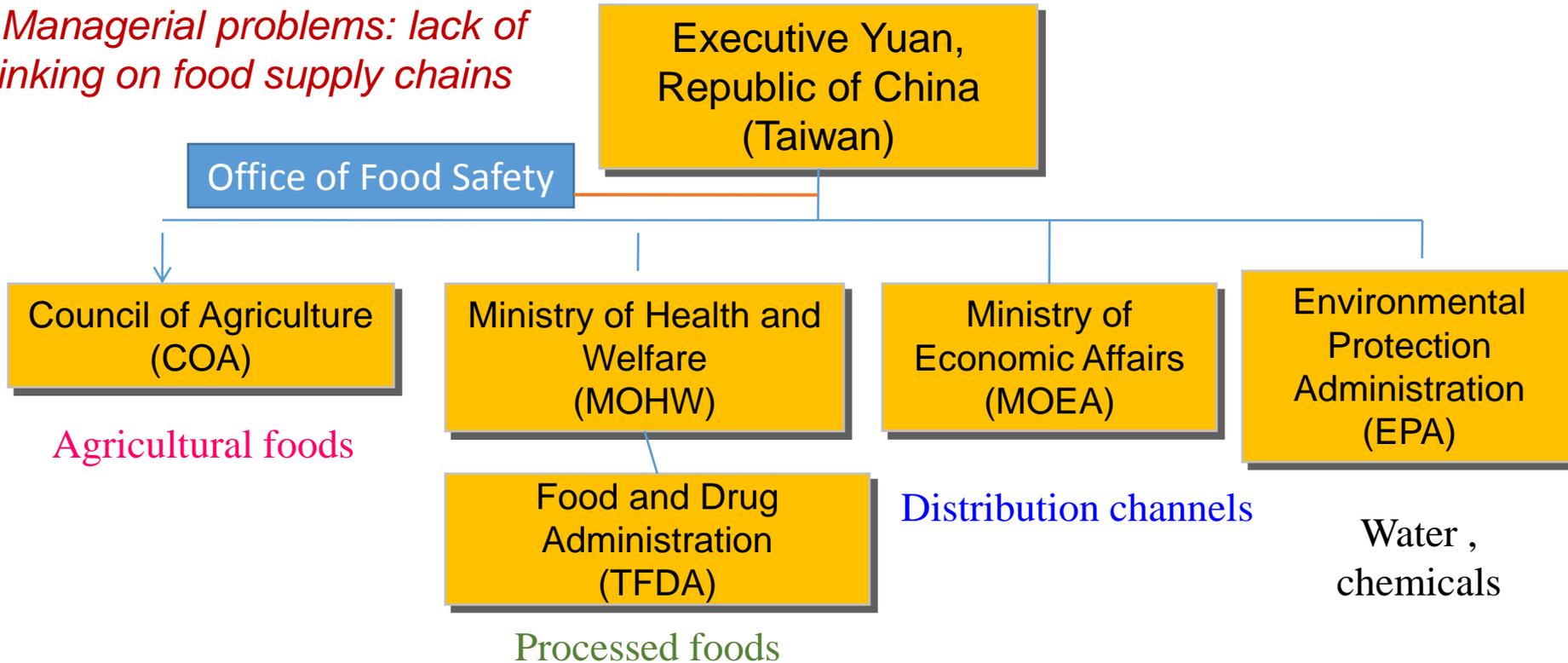
茶飲料 果醬 運動飲料 果汁類 膠囊錠狀

通路：賣場、超商、快遞、販賣機、雜貨店、網路、檯面攤、農場、茶飲果汁店等

證明文件：檢驗報告、確證無6大類塑化劑汙染或切結書、證明不使用雙鉀或寶漢公司起雲劑

Food safety management system in Taiwan

• *Managerial problems: lack of linking on food supply chains*





Development of Big Data application on food safety in Taiwan

◆ Motivations:

- To alert authorities to food safety risks and allows for faster tracing of products and ingredients
- To ensure the data can flow properly across different agencies,

◆ “Food cloud” platform

- Using big data technology, the **food cloud** gathers, shares and analyzes information in a methodical and systematic manner.



Development of big data application on food safety in Taiwan

- **2010 Dec- Food cloud platform was initiated**
 - five information systems established, including Registration, Tracing, Reporting, Testing and Inspection
- **2015 Sep- Food and Drug Intelligence Center was established**
 - the MOHW on September 2, 2015 established a food and drug intelligence center as a mechanism for managing food safety risks and crises on the national level. The technologies for big data management and mega data analysis will enable authorities to better manage food sources and protect consumer health.



Concepts of “food cloud” platform

Establishing food safety management database

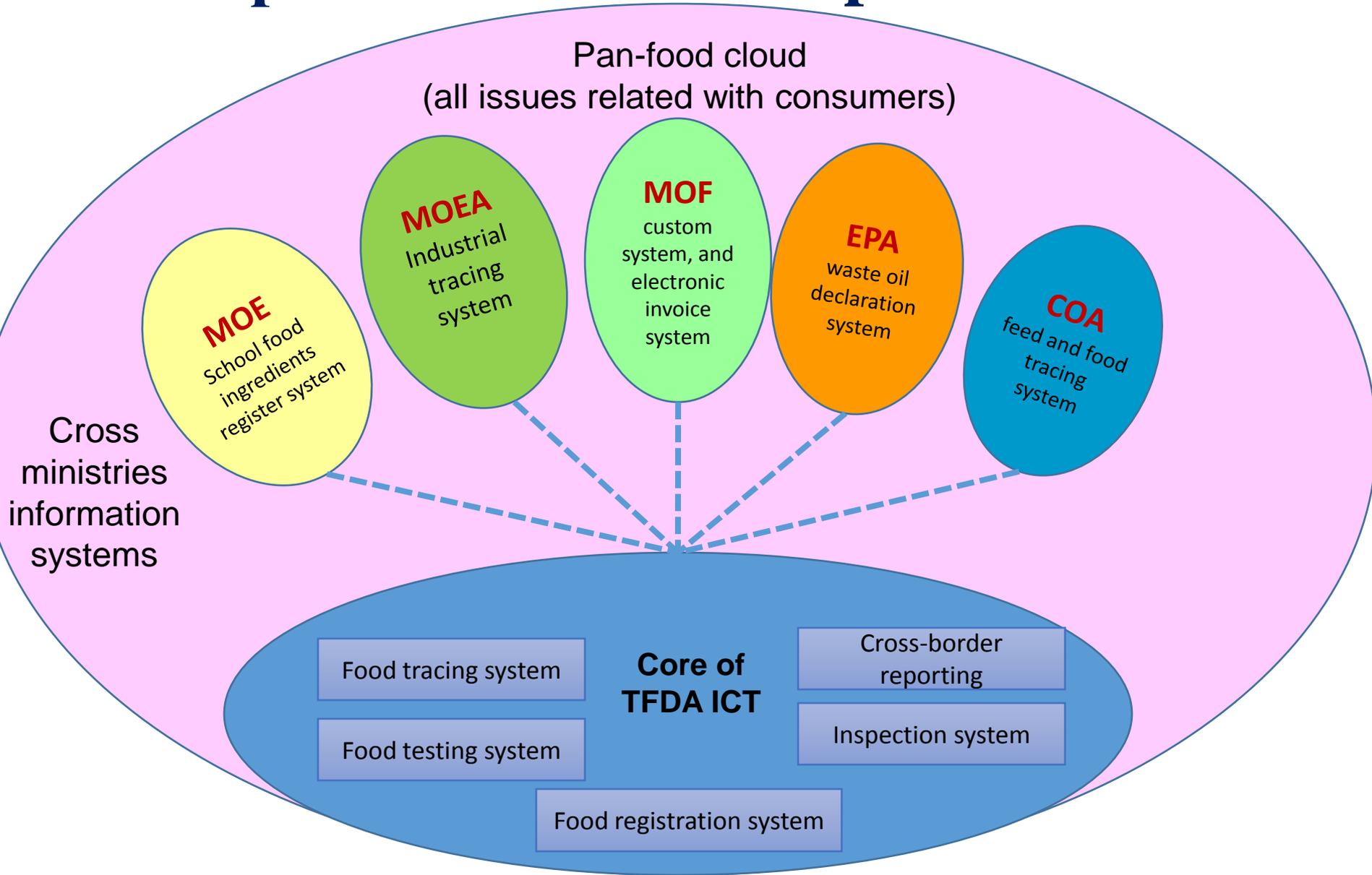
□ Health database

- 23 million people deceases data

□ Food safety management database

- 600 thousand business operators database
 - ✓ Scope: food manufacturers, food service companies, food packaging companies ...
 - ✓ Operations: food processing, import, selling..
- million food products database

Concept of “Food Cloud” platform



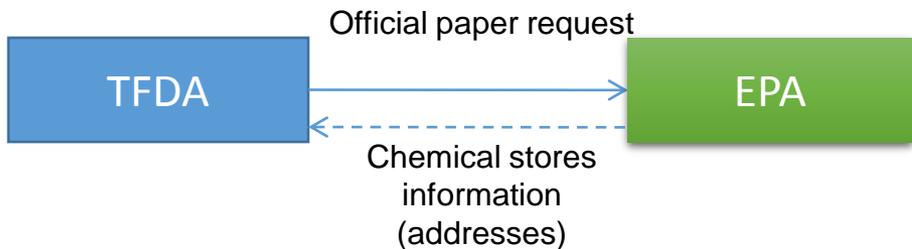


Benefits of food cloud: increasing tracing speeds

Exercise example: how to trace upstream and downstream flow of non-food grade sodium nitrite added in hot dogs ?

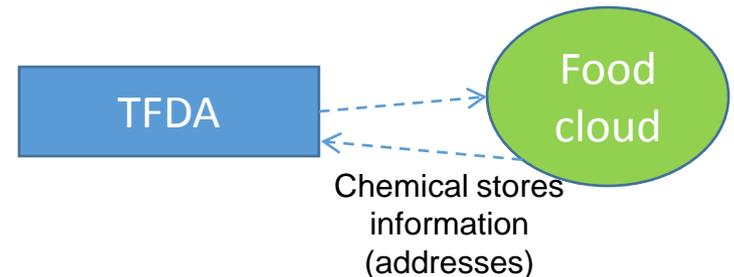
Past

- **What?:** tracing problematic products and flow
- **How?:** TFDA send official paper request to ask for chemical stores information from the Ministry of Environmental Protection (EPA).
- **Time spend:** at least one month



Current

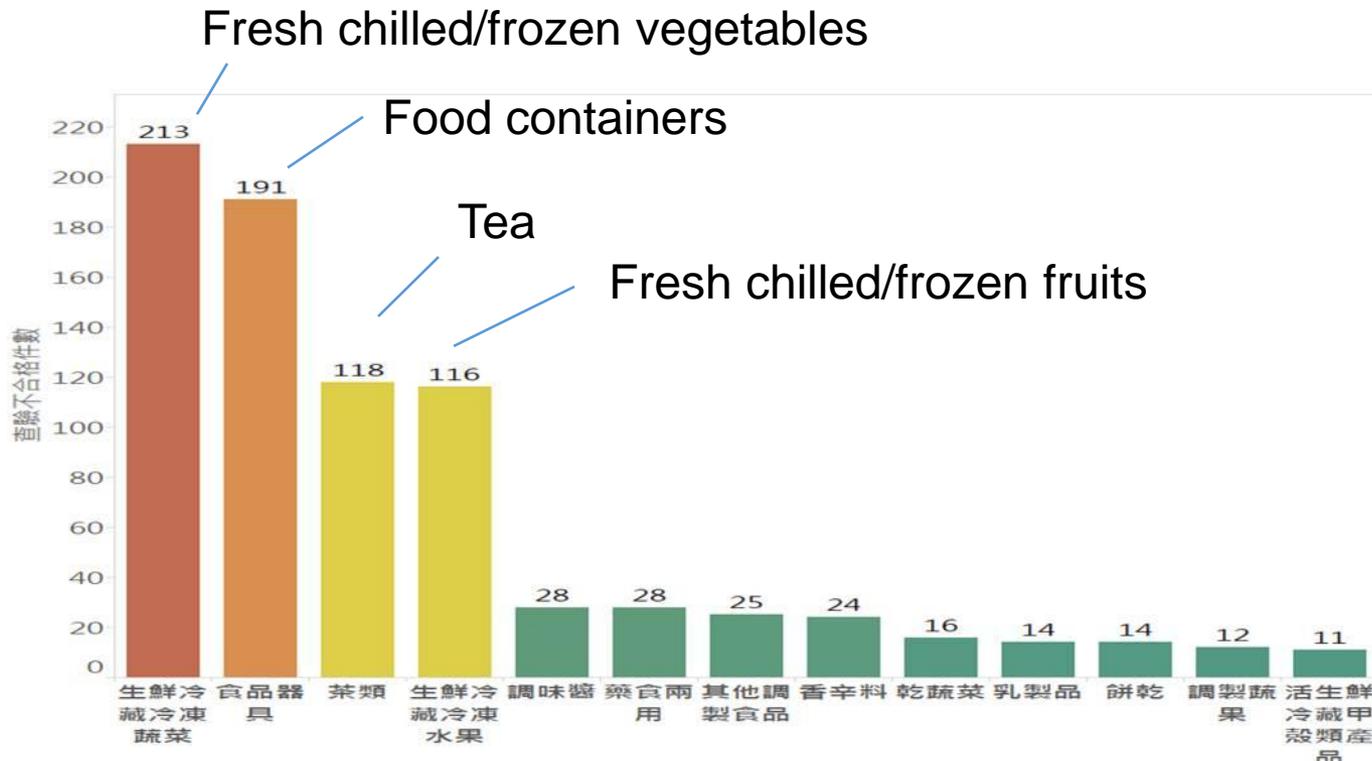
- **What?:** tracing problematic products and flow
- **How:** TFDA links food cloud-tax system platform to retrieve chemical stores information.
- **Time spend:** two days





Benefits of food cloud: early warning

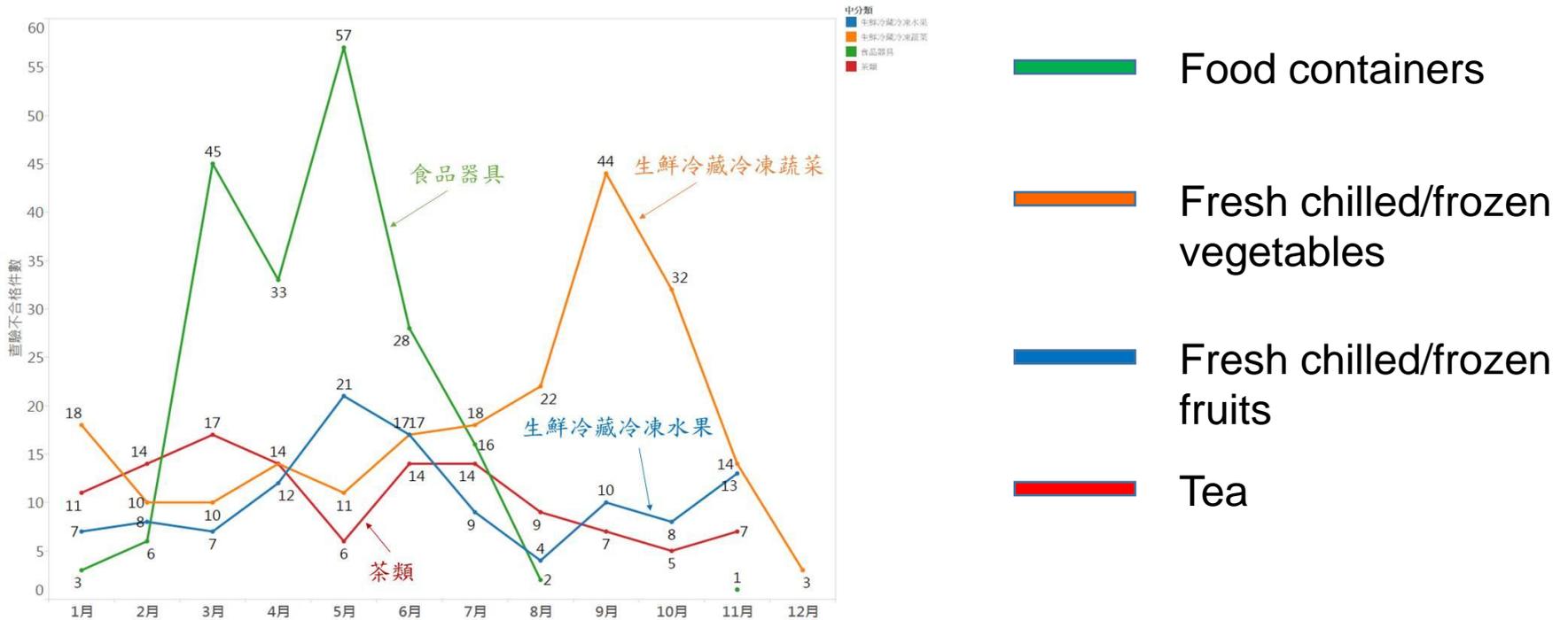
Exercise examples: how to identify potential problematic products from import data?





Benefits of food cloud: early warning

Exercise examples: how to identify potential problematic products from import data?



圖二、產品中分類查驗不合格件數時間趨勢



Exercise example: climate change and food safety data

Is there a relationship between climatic change data and seafood safety?

H.I. Hsiao, M. S. Jan, H. J. Chi (2016), Impacts of Climatic Variability on *Vibrio parahaemolyticus* Outbreaks in Taiwan, *International Journal of Environmental Research and Public Health*, 13(2), 188; doi:10.3390/ijerph13020188

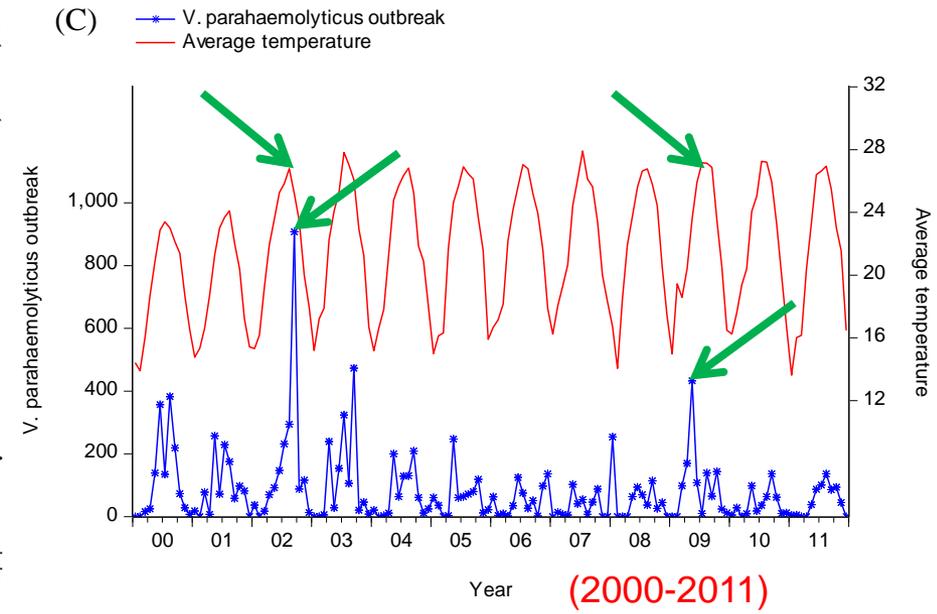
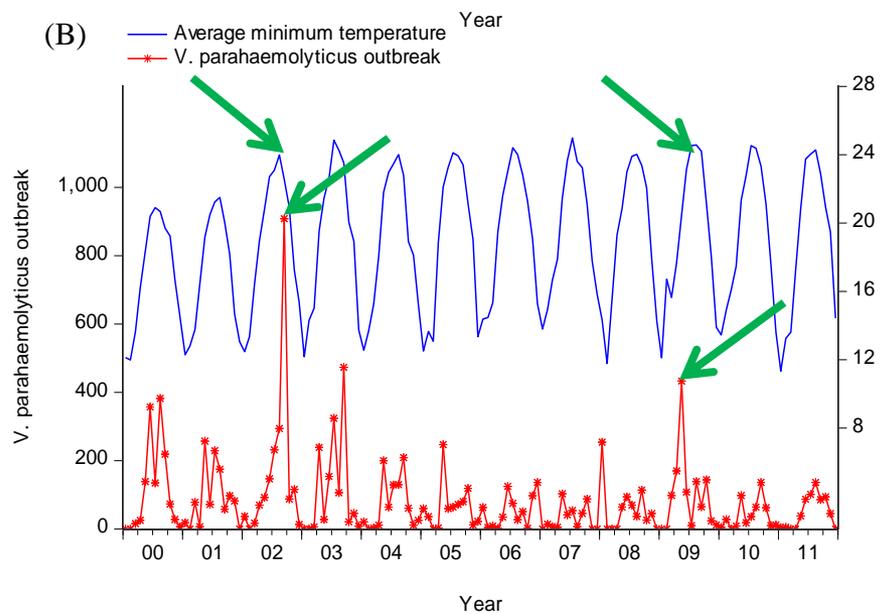
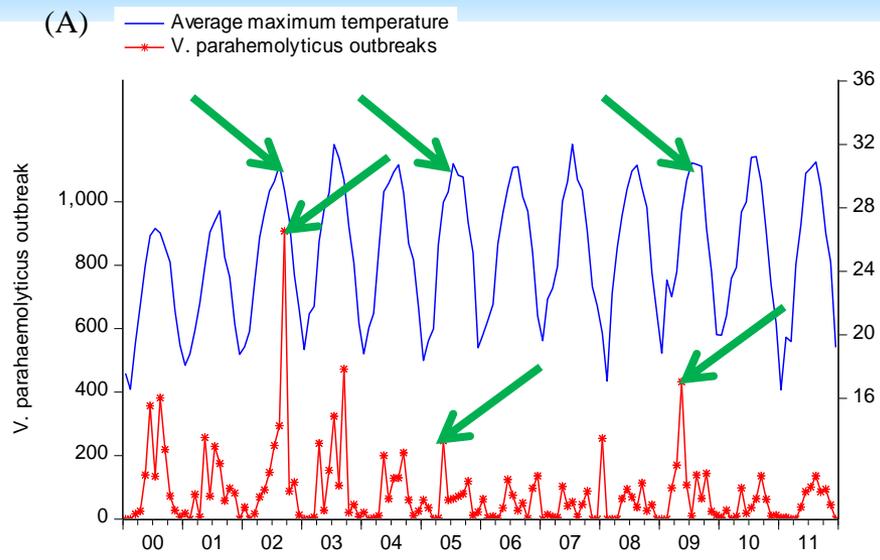


Figure 3.1 Trends of *V. parahemolyticus* with monthly:
 (A) maximum temperature, (B) minimum temperature, (C) average temperature

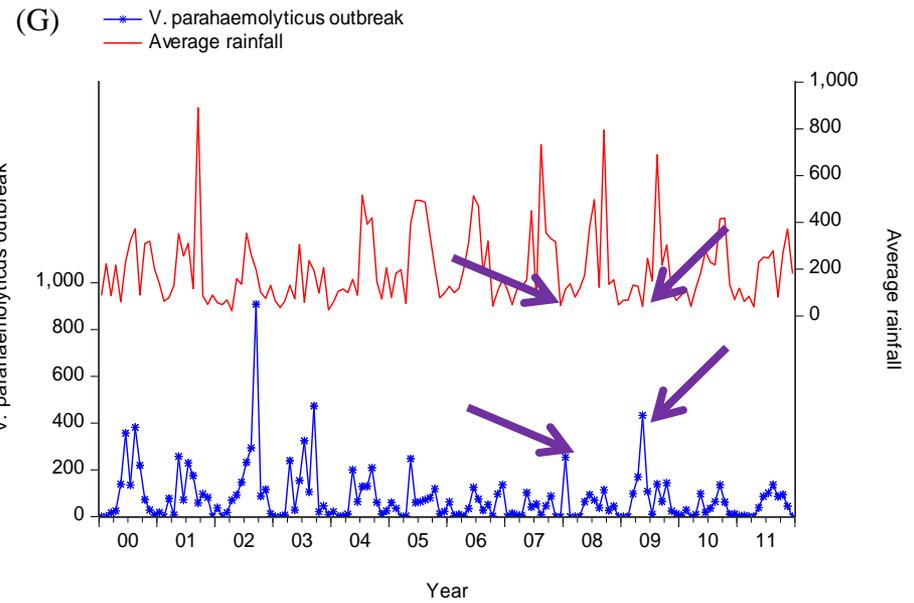
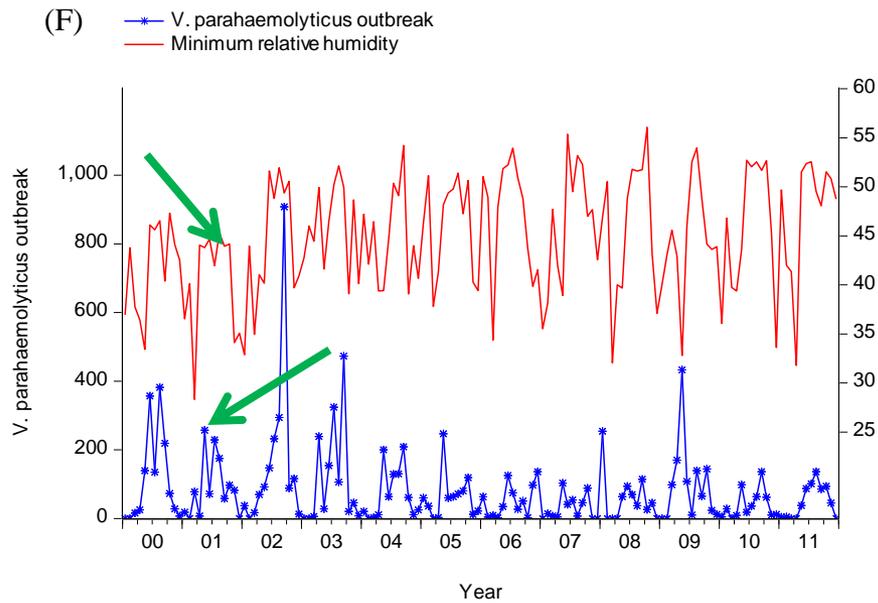
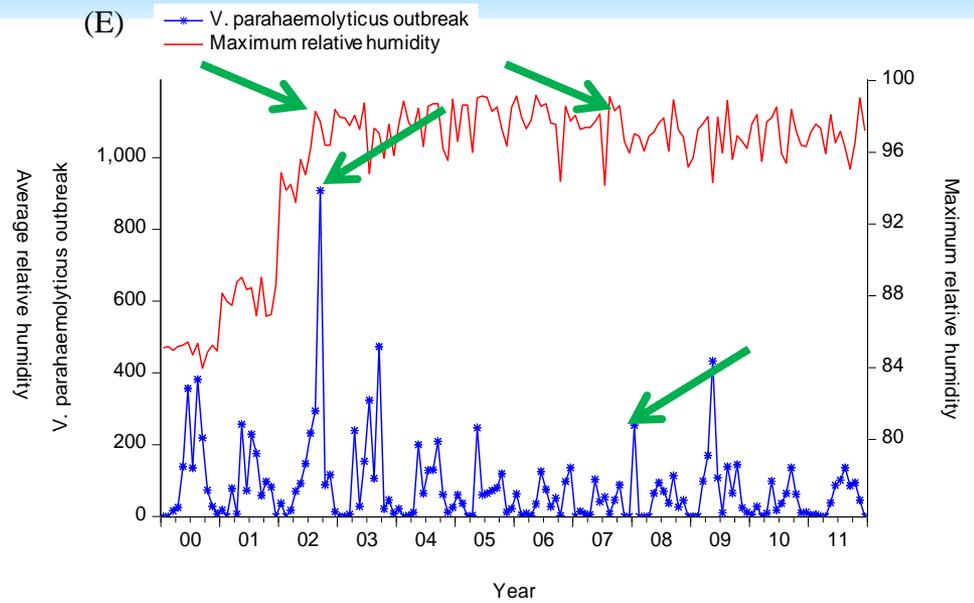
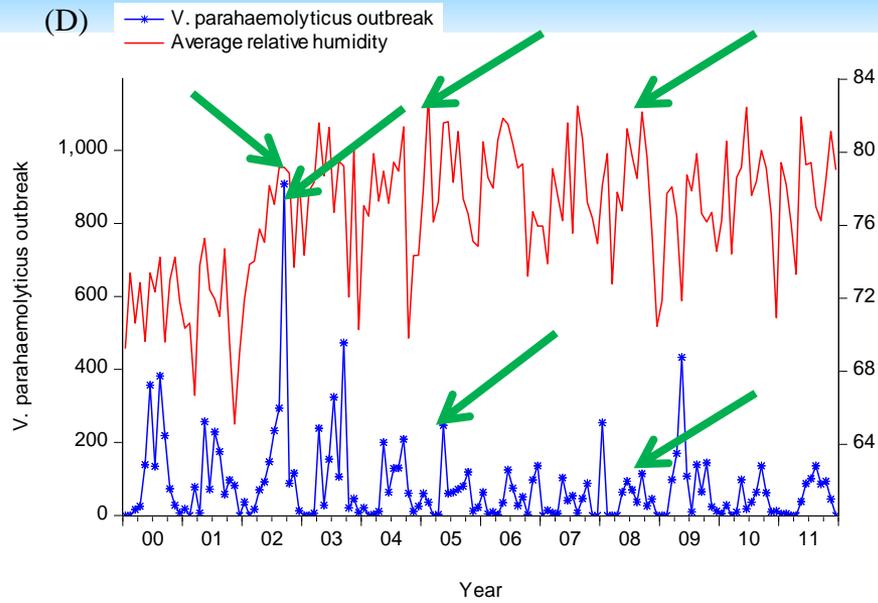


Figure 3.1 (D)average relative humidity, (E)maximum relative humidity, (F)minimum relative humidity, (G) average rainfall (Continued).



The estimation results of ARIMA(1,0,1)₁₂ for *Vibrio parahaemolyticus* outbreak series with climatic variables: Covariate models

Variable	Covariate #1	Covariate #2	Covariate #3	Covariate #4
Intercept	-344.9471	-368.2690	-364.3913*	-310.1019
AR at lag 12		0.3518***		-0.0211
MA at lag 12			0.3230***	0.5153***
avgtemp	3.8521**	4.7055***	2.3822	3.5590***
avgtemp at lag1			2.2843	
maxrfd	-0.1022	-0.1630*	-0.1401 *	-0.0151
maxrfd at lag1	-0.1307	-0.1368*	-0.1682**	-0.1734**
avgrh	1.1641	1.2892	1.2607	0.9559
avgrh at lag9	-4.2791***	-3.7936***	-4.0850***	-4.5770***
octemp	4.7350***	4.1967***	4.4053***	4.5140***
ocsant at lag6	13.0870**	12.2781**	12.8271**	13.4580***
AIC	10.8543	10.8054	10.7346	10.5413
RMSE	51.8809	54.5196	51.3805	48.5625

^a Single, double, and triple asterisks (*) indicate significance at the 10%, 5%, and 1% level of probability, respectively.



Exercise example: climate change and food safety data

- **Concluding remarks:**

- Ambient temperature, ocean temperature, ocean salinity and rainfall had impacts on microbial seafood safety.
- Knowing the effects of multiple climate factors on food-borne diseases was necessary for an intensive examination of accuracy in predicting disease.



Exercise example: import price and food safety data

The Difference Analysis on Farm Price and Import Price of Mackerel, Scad, Sardine and Squid in Taiwan

Project leader: Ching-Ta Chuang

Team members: Hsin-I Hsiao et al.

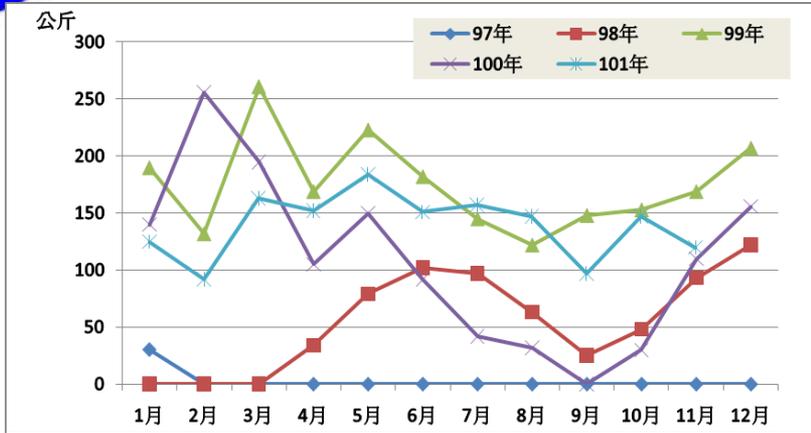
Sponsor: Fisheries Agency, Council of Agriculture, Taiwan

2013

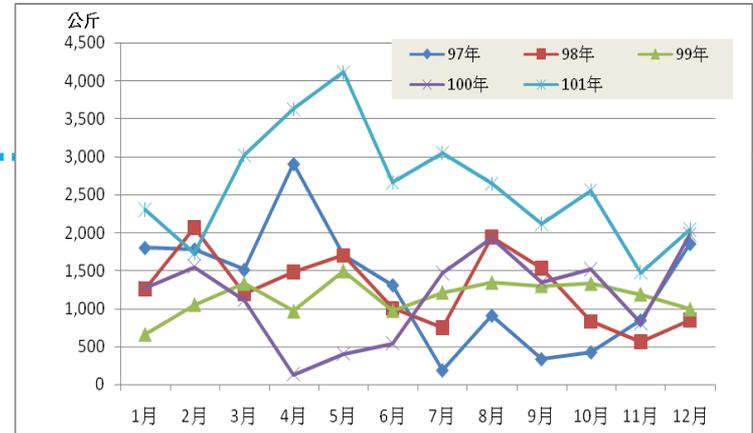


Research motivations

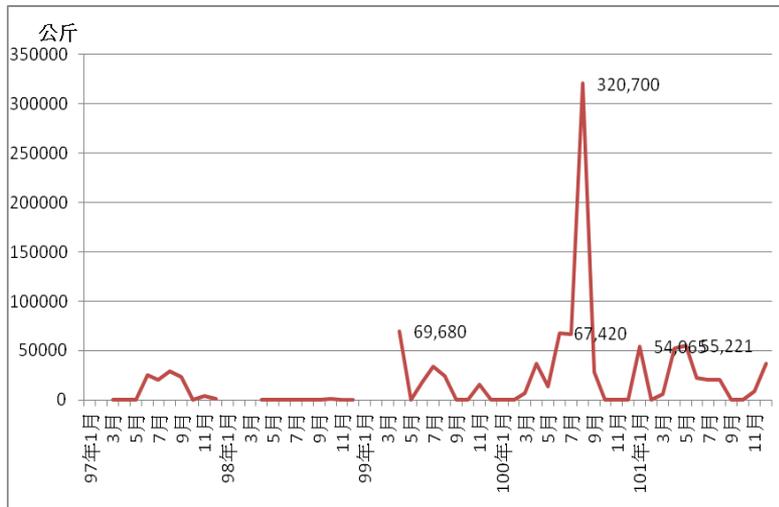
- After entering to World Trade Organization (WTO), our important seafood industry is expected receiving great impacts when tariff protection was slashed. Over the past years, we have observed that import prices of mackerels, carangid fishes, sardines, squids tend to be low than our local market prices.
- This research aims to investigate this phenomenon by analyzing its relationships with predatory pricing and with low product quality and finally provide suggest for government and seafood industry.
- **Extra findings??**



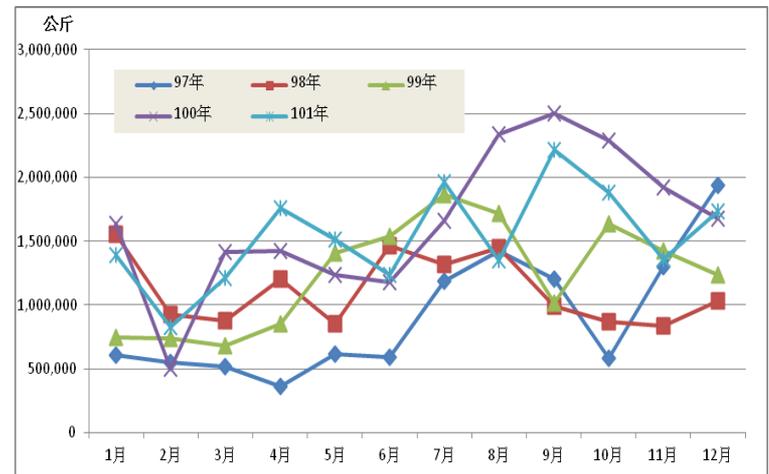
Imported fresh and chilled mackerel between 2008-2012



Imported fresh and chilled sardine between 2008-2012



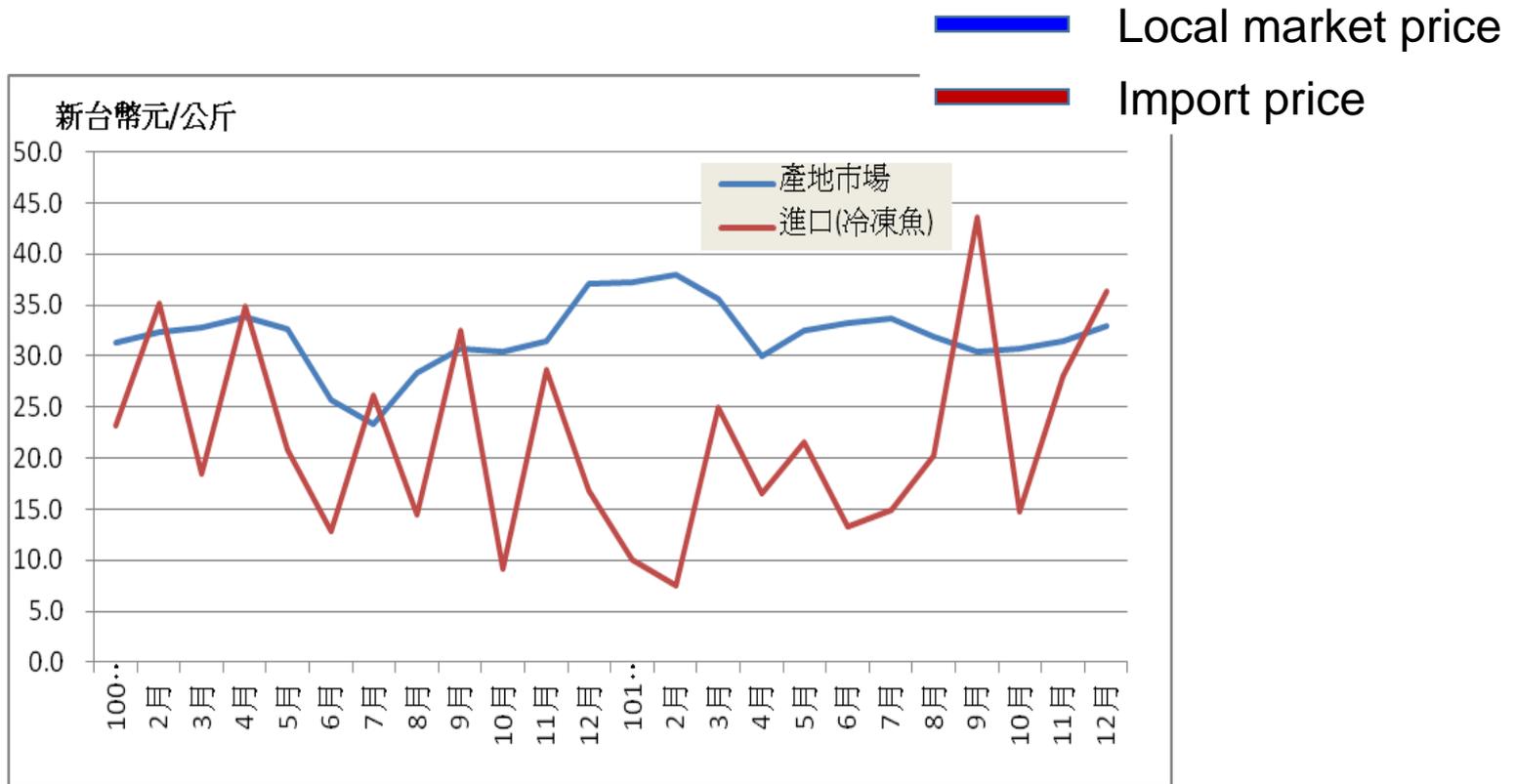
Imported frozen scad between 2008-2012



Imported frozen squid between 2008-2012



Is there a relationship between price and quality of imported seafood?



Price of local market and import of frozen sardine between 2008-2012



Is there a relationship between price and quality of imported seafood?

Unqualified inspection data of import mackerel, scad, sardine and squid

Categories and code number	Time	Item name	Source countries	Results
Mackerel	-	-	-	-
Scad	-	-	-	-
Sardine	-	-	-	-
Squid				
03074912009	2011-01-18	Frozen squid	Philippine	Formaldehyde 37.3 ppm
03074912009	2011-01-28	Frozen squid	Vietnam	Formaldehyde 39.0 ppm
03074912009	2011-07-29	Frozen squid	Indonesia	Formaldehyde 23.7 ppm
03074912009	2011-10-04	Frozen squid	Philippine	Formaldehyde 10.8 ppm

a : “-” means qualified

b: data sources: TFDA (2013)



Is there a relationship between price and quality of imported seafood?

Average price differences of frozen squid in the year of 2008-2012

	2008	2009	2010	2011	2012
Average price difference (NTD/kg)	68.66	75.87	-64.93	-119.72	-3.29



Is there a relationship between price and quality of imported seafood?

Average price differences of qualified group and disqualified groups (2011)

	Inspection outcomes	
	Qualified groups (N=7)	Disqualified groups (N=3)
Average price differences ²	-93.51 ^{a1}	-180.87 ^b

¹Different letters means there is a significant statistical differences. (p<0.05) .

²April and September were not include due to there was no import record .

Data sources: this research



Is there a relationship between price and quality of imported seafood?

Correlation between price differences and unqualified case number of monthly data 2008-2011

		Price differences	Unqualified case numbers
Price differences	Pearson correlation	1	-.289
	Significance (one-tailed)		.027
	Number	45	45
Unqualified case numbers	Pearson correlation	-.289*	1
	Significance (one-tailed)	.027	
	Number	45	45



Is there a relationship between price and quality of imported seafood?

◆ Concluding remarks:

- There is a negative relationship between price differences and unqualified case numbers.
- Low price can be used as a signal for low quality when considering of inspection strategy. Thus special attention can be paid on sampling, testing and quarantine regulations and on import commodity.



Conclusions: future direction

◆ 2016-2020 food safety white paper

- ✓ Goal-1-integrative farm-to-fork management –(1) integrating information system across different ministries (2) uses of food cloud for risk management and early warning purposes.
- ✓ Goal-2-effective source management
- ✓ Goal -3-complete food factory management
- ✓ Goal-4-food distribution channel management
- ✓ Goal-5-risk identification capability

◆ Challenges of large data set uses

- ✓ Government: horizontal and vertical integration between different departments
- ✓ Business operators: different food types, different company sizes, import, export ...
- ✓ Consumer: openness of data



Conclusions

◆ Expected advantages of large data set uses

- ✓ Identify risk sources-> prevention
- ✓ Increase tracing speed
- ✓ Identify policy direction-> planning
- ✓ Looking for research direction
- ✓ Looking for development for: value-added, economic opportunities, information development, investment, food habitat, new product development, consumer behaviors

◆ The technologies for big data management and mega data analysis will enable authorities to better manage food sources and protect consumer health. Consumers gain trust from government, and governments get reputations.

Thank you!