Langual proposals from HMTool recipe & menu management project

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Distinguish "fatty fish" from "lean fish": as some fish can belong to one or other of these groups according to season and fishing zone, it is better to use facet Z – FAT CONTENT than facet B (species). HMTool project proposes 3% fat to distinguish lean fish. There is already a descriptor FAT CONTENT > 3% [Z0187].

FAT CONTENT <= 3% BT. FAT CONTENT < 3.5% [20190]	FAT CONTENT <= 3%	BT: FAT CONTENT < 3.5% [Z0190]
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Distinguish "fatty meat" from "lean meat": as some animal species can belong to one or other
of these groups according to meat cut/presence of skin, it is better to use facet Z – FAT
CONTENT than facet B (species of mammal or poultry):

FAT CONTENT >10%	BT: FAT CONTENT > 5% [Z0182]
FAT CONTENT <= 10%	BT: FAT CONTENT < 30% % [Z0184]

- 3. This means that the descriptors under **FAT CONTENT (EUROPE) [Z0177]** need to be reorganized hierarchically, in order to enable retrieval of narrower terms. For example, a search for products with fat content <30% should also yield products whose fat content is >10% etc. Moreover, the SCOPE NOTES and Additional Information for descriptors under FAT CONTENT (EUROPE) [Z0177] need to be added to the thesaurus.
- 4. Distinguish Cereal bars from FINE BAKERY WARE (EUROFIR) [A0821]. The US classification includes cereal bars under *BREAKFAST CEREAL (US CFR)*, and GS1 includes both breakfast cereals & bars under *CEREALS PRODUCTS READY TO EAT (SHELF STABLE) (GS1 GPC)*. Cereal bars (e.g. muesli bars) are sold next to Breakfast cereals in supermarkets, so a simple solution would be to include Cereal bars within the BREAKFAST CEREAL group. However, just including bars with breakfast cereals could result in a loss in precision, as cereal bars can be consumed at different times of the day. It is therefore proposed to create a new descriptor:

CEREAL BAR	BT: BREAKFAST CEREAL (EUROFIR) [A0816], FINE	Synonyms: muesli bar,
(EUROFIR)	BAKERY WARE (EUROFIR) [A0821]	granola bar, flapjack bar

5. PIZZA is such a common food in Europe, yet we lack a descriptor in the EuroFIR classification. GS1 has a food group *SAVOURY BAKERY PRODUCTS (GS1 GPC)* with subgroups to index *PIES/PASTRIES/PIZZAS/QUICHES – SAVOURY* according to their preservation method. The US has a food group *PIE, UNSWEETENED, OR PIZZA (US CFR)* under Prepared food products (Pizza Crust remaining under BREAD). It is therefore proposed to add a similar descriptor to the EuroFIR classification:

PIE,	BT: SAVOURY	SN: Used only for unsweetened	for unsweetened Related Terms: PIE,	
UNSWEETENED,	CEREAL DISH	products; sweetened pies are	UNSWEETENED, OR PIZZA	
OR PIZZA	(EUROFIR)	indexed under * FINE BAKERY	(US CFR) [A0100],	
(EUROFIR)	[A0822]	WARE (EUROFIR) [A0821]*. Pizza	SAVOURY BAKERY	
		crust should be indexed as	PRODUCTS (GS1 GPC)	
		*UNLEAVENED BREAD	[A0947]	

	(EUROFIR)* [A0819]	
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6. Pancakes & Waffles (both sweet and savoury) are common in European databases, but we cannot retrieve them from the EuroFIR food classification. HMTooll project proposes to use PANCAKE OR WAFFLE (US CFR) [A0194], which is defined as "A thin, sweetened bakery product griddled or cooked in a heated mold" and has a BT BAKERY PRODUCT, SWEETENED (US CFR). Should we create 2 EuroFIR descriptors (PANCAKE OR WAFFLE, SWEETENED and PANCAKE, SAVOURY) or is one EuroFIR descriptor enough?

PANCAKE OR	BT: FINE	AI: A thin,	SN: If sweetened, index also *	Related Term:
WAFFLE	BAKERY WARE	bakery product	SUGAR OR SUGAR SYRUP	PANCAKE OR
(EUROFIR)	(EUROFIR)	griddled or	ADDED* [H0136] or narrower	WAFFLE (US
	[A0821]	cooked in a	term. If filled, use * PREPARED	CFR) [A0194]
		heated mould.	FOOD PRODUCT (EUROFIR)*	
			[A0861] or narrower term.	

7. UNLEAVENED BREAD (EUROFIR) [A0819]: add SYNONYMS & AI

UNLEAVENED	Al: A flatbread, or unleavened bread, is a simple bread made	Synonyms:
BREAD (EUROFIR)	with flour, water, and salt and then thoroughly rolled into	flatbread;
[A0819]	flattened dough. Many flatbreads are unleavened—made	crisp bread
	without yeast or sourdough culture—although some flatbread	
	is made with yeast, such as pita bread. There are many other	
	optional ingredients that flatbreads may contain, such as curry	
	powder, diced jalapeños, chili powder, or black pepper. Olive oil	
	or sesame oil may be added as well. Flatbreads can range from	
	one millimeter to a few centimeters thick. [Wikipedia]	

Or else, given the Wikipedia definition (above), make FLATBREAD (EUROFIR) the preferred term for A0819, with "unleavened bread" as Synonym:

FLATBREAD	AI: A flatbread, or unleavened bread, is a simple bread made	Synonyms:
(EUROFIR)	with flour, water, and salt and then thoroughly rolled into	unleavened
[A0819]	flattened dough. Many flatbreads are unleavened—made	bread; crisp
	without yeast or sourdough culture—although some flatbread is	bread
	made with yeast, such as pita bread. There are many other	
	optional ingredients that flatbreads may contain, such as curry	
	powder, diced jalapeños, chili powder, or black pepper. Olive oil	
	or sesame oil may be added as well. Flatbreads can range from	
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