

Language



AN

AUTOMATED METHOD

FOR

DESCRIBING, CAPTURING AND RETRIEVING DATA

ABOUT

FOOD

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LanguaL, a food description system

Introduction

LanguaL, which stands for "**Langua aLimentaria** or language of food", is an automated method for describing, capturing and retrieving data about food. It has been developed by the Center for Food Safety and Applied Nutrition (CFSAN) of the U.S. Food and Drug Administration (FDA) over the last almost twenty years as an ongoing cooperative effort of specialists in food technology, information science and nutrition.

LanguaL is based on the concept that:

- Any food (or food product) can be systematically described by a combination of characteristics
- These characteristics can be categorized into viewpoints and coded for computer processing
- The resulting viewpoint/characteristic codes can be used to retrieve data about the food from external data bases.

However, a problem concerning 'descriptor making' is the multiplicity of natural languages: corresponding terms of different languages are not always semantically equivalent.

A first approach would be to limit the terms of different languages in which the descriptors are provided. Another is to render it language-independent. This approach was chosen by the **LANGUAL System**, which is used in the US and Europe for numeric data banks on food composition (nutrients and contaminants), food consumption and legislation.

As constructed, it is a thesaural system using faceted classification. The same descriptor code points to terms in different languages (English, French, Danish, Hungarian, Spanish and Catalan). Despite its shortcomings, the LANGUAL system remains a good starting point for development of a truly international and flexible faceted thesaurus.

This paper will describe LanguaL in some detail. It will then present an in-depth example of how LanguaL can be applied. Finally, it will review LanguaL's use internationally and postulate its acceptance as a world-wide standard.

How is food described

One can systematically describe any food or food product using carefully selected points of view, in order to categorize its:

- Food group
- Origin
- Physical attributes
- Processing
- Packaging
- Dietary uses
- Miscellaneous characteristics.

Each viewpoint is called a **factor**, and the descriptive terms or characteristics under it are called **factor terms** or **factor values**. The factors included in the vocabulary have been selected for their importance.

There are presently fourteen (14) factors in LanguaL. The sequence of factors was chosen to facilitate writing and reading food product descriptions and also to aid in the comprehension of the vocabulary.

After characterizing the food product as a whole (Factors A-E), the factor sequence follows stages of processing (F - J), packing and packaging (K - N), consumption (P) and adjunct characteristics (Z). Each factor answers a question:

? **To what food group does the product belong?**

This question is answered by the appropriate value from A. Product Type.

? **What is the origin of the food product?**

A food product can be specified by an appropriate combination of factor values from B. Food Source and C. Part of Plant or Animal. A detailed product description can specify all ingredients; a simplified product description may specify only the first ingredient.

? **What are the physical characteristics?**

A value from E. Physical State, Shape or Form is used to answer this question. The physical characteristics of food products may be inherent (*example*) or may be the result of processing (*example*). Both of these affect heat transfer and food safety.

- ? **What processing operations have been performed to transform the food or ingredients into the final product?**

The factors primarily concerned with processing are F. Extent of Heat Treatment, G. Cooking Method, H. Treatment Applied, and J. Preservation Method. In addition, preliminary processing may be implied by C. Part of Plant or Animal (e.g., hulling or extracting) and by E. Physical State, Shape or Form (e.g., divided or disintegrated). Final processing may also be implied by E. Physical State, Shape or Form (e.g., forming, moulding, extruding).

- ? **What is the product's packing medium? How is it packaged?**

The packing characteristics are found in K. Packing Medium. Packaging description is simplified to consist only of M. Container or Wrapping and N. Food Contact Surface.

- ? **Who uses the food product? What are its special dietary characteristics?**

These questions are answered by appropriate terms from P. Consumer Group/-Dietary Use.

- ? **What further characteristics describe the food product?**

Further characteristics of the food, such as cut of meat, grade of meat or degree of plant maturity, may be described by factor terms found in Z.

The list of specifying factors included in the vocabulary is limited. For example, under A. Product Type, ethnic characteristics are not considered. Physical state and physical shape or form are combined into a single factor. The same is true of user groups and dietary characteristics. Certain aspects of M. Container or wrapping could be considered as separate factors.

The specificity of the vocabulary is also limited. For example, B. Food Source does not include animal breeds or plant cultivars. J. Preservation Method does not include individual antimicrobial agents or enzyme inhibitors.

Due to its flexible structure the vocabulary can be amended by adding new viewpoints for food description or by including more detail within factors.

The basic food vocabulary consists of factor terms, which are used to build food product descriptions.

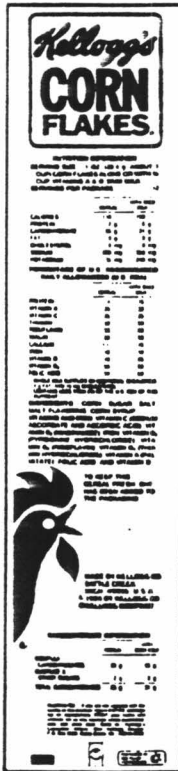
In the following each factor is presented by category together with a brief description (where appropriate) and examples of factor terms.

CHARACTERISTIC	FACTOR
FOOD GROUP	<p>A. Product Type Derived from a combination of consumption, functional and manufacturing characteristics Ex.: Dairy product, poultry/poultry product, beverage, gravy or sauce, sweetener etc.</p>
FOOD ORIGIN	<p>B. Food Source Species of plant or animal, or chemical food source Ex.: Cattle, abalone, wheat, carob, bean, garlic</p> <p>C. Part of Plant or Animal Ex.: Leaf, fruit, skeletal meat, organ meat</p>
PHYSICAL ATTRIBUTES	<p>E. Physical State, Shape or Form Ex.: Liquid, semi liquid, solid, whole natural shape, divided into pieces</p>
PROCESSING	<p>F. Extent of Heat Treatment Ex.: Fully cooked, partially cooked, uncooked, raw</p> <p>G. Cooking method Cooked by dry or moist heat; cooked with fat; cooked by microwave Ex.: Sauteed, baked or roasted, griddled, toasted, popped, deep-fried</p> <p>H. Treatment Applied Additional processing steps, including adding, substituting, or removing components Ex.: Enriched, sweetened, egg added, fat or oil added, fat removed, decaffeinated</p> <p>J. Preservation Method Primary preservation method Ex.: Dehydrated or fried, frozen, preserved by adding chemicals</p>
PACKAGING	<p>K. Packing Medium Ex.: Packed in broth, packed in gelatin, packed in gravy or sauce</p> <p>M. Container or Wrapping Container material, form, and possibly other characteristics Ex.: Paperboard tray with wrapper, plastic boil-in-bag, glass container, Aluminum lid, plastic lining</p> <p>N. Food Contact The surface(s) with which the food is in contact Ex.: Ceramic, paperboard, glass, metal, plastic</p>
DIETARY USES	<p>P. Consumer Group/Dietary use Human or animal; special dietary characteristics Ex.: Human food low fat, human food sodium free, human food very low sodium, human food reduced calorie</p>
GEOGRAPHIC ORIGIN	<p>R. Country/Region of Origin ISO-code (ISO 3166) for country of origin, local codes for region</p>
MISCELLANEOUS CHARACTERISTICS	<p>Z. Adjunct Characteristics of Food Additional miscellaneous descriptors Ex.: Pink fish flesh, shoulder (meat cut), choice (grade), edible sausage casing, mould rind, dry mix</p>

HOW IS FOOD DESCRIBED?

Each viewpoint is called a **FACTOR**.

The characteristics related to it are called **FACTOR TERMS**.



Consider the food product **CORN FLAKES**:

FACTOR

PRODUCT TYPE

FOOD SOURCE

PART OF PLANT OR ANIMAL

PHYSICAL STATE, SHAPE OR FORM

EXTENT OF HEAT TREATMENT

COOKING METHOD

TREATMENT APPLIED

PRESERVATION METHOD

PACKING MEDIUM

CONTAINER OR WRAPPING

FOOD CONTACT SURFACE

CONSUMER GROUP/DIETARY USE

ADJUNCT CHARACTERISTICS OF FOOD

FACTOR TERM

Breakfast cereal

Field corn

Seed or kernel, skin removed, germ removed (endosperm)

Whole, shape achieved by forming, thickness < 0.3 cm.

Fully cooked

Cooking method not applicable

Sucrose added; flavoring or spice extract or concentrate added; vitamin added; iron added; flaked; water removed.

Dehydrated or dried

No packing medium used

Paperboard container with paper liner

Wax; paperboard or paper

Human food, no age specification, regular diet

None

As an example, consider the commercial food product "Corn Flakes" (see Figure 1).

Its **Product Type** factor term, which identifies the food group it belongs to based on common consumption, functional or manufacturing characteristics, is "Breakfast cereal".

The **Food Source** factor term, which identifies the individual plant or animal from which the food product (or its major ingredient) is derived, would be "Field corn".

The **Part of Plant or Animal** factor term, which describes the anatomical part of the plant or animal from which the food product (or its major ingredient) is derived, is "Seed or kernel, skin removed, germ removed (endosperm)".

Its **Physical State, Shape or Form** factor term, which distinguishes between liquids and solids and further describes solids in terms of shape or form, is "Whole, shape achieved by forming, thickness less than 0.3 cm".

The **Extent of Heat Treatment** factor term, which is used to broadly characterize a food product based on the amount of heat applied, is "Fully cooked".

The **Cooking Method** factor term, which identifies the way food products are cooked,

reheated or warmed, is "Not applicable" because heat treatment is inherent in the process of making Corn Flakes.

The **Treatment Applied** factor term, which is used to describe components added or subtracted as well as processes involved in producing the food product and can have multiple values, includes:

- Sucrose added
- Flavouring or spice extract or concentrate added Vitamin added
- Iron added
- Flaked
- Water removed.

The **Preservation Method** factor term, which identifies the primary method for preventing or retarding microbial or enzymatic spoilage of a food product, is "Dehydrated or dried".

The **Packing Medium** factor term, which describes the medium in which the food is packed for preservation, handling and/or palatability, is "No packing medium used" in this example.

The **Container or Wrapping** factor term, which identifies the material comprising the main container as well as any liners, lids or ends, is "Paperboard container with paper liner".

The **Food Contact Surface** factor term, which identifies the specific container materials in direct contact with the food product and can have multiple values, includes:

- Wax
- Paperboard or paper.

The **Consumer Group/Dietary Use** factor term, which specifies who uses the food product, is "Human food, no age specification, regular diet".

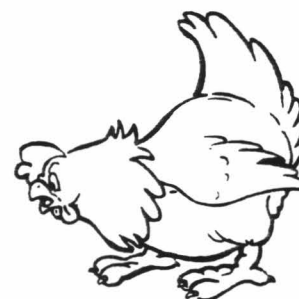
The **Adjunct Characteristics of Food** factor term, which allows for miscellaneous descriptions, does not have any value for Corn Flakes.

As another example, consider the home-made food product "Breaded, Fried Chicken". The following figure displays its factors and factor terms. As can be seen from these examples, virtually any food or food product can be categorized and characterized in this systematic fashion.

HOW IS FOOD DESCRIBED?



Consider the food product
**HOMEMADE BREADED
FRIED CHICKEN:**



FACTOR

PRODUCT TYPE
FOOD SOURCE
PART OF PLANT OR ANIMAL
PHYSICAL STATE, SHAPE OR FORM
EXTENT OF HEAT TREATMENT
COOKING METHOD
TREATMENT APPLIED
PRESERVATION METHOD
PACKING MEDIUM
CONTAINER OR WRAPPING
FOOD CONTACT SURFACE
CONSUMER GROUP/DIETARY USE
ADJUNCT CHARACTERISTICS OF FOOD

FACTOR TERM

Poultry or poultry product
Chicken
Skeletal meat part, with bone, with skin
Whole, natural shape
Fully cooked
Cooked with added fat
Fat or oil coated; Grain added; Breaded, batter-coated
No preservation method used
No packing medium used
No container or wrapping used
No food contact surface present
Human food, no age specification, regular diet
Meat color, mixture

HOW ARE FACTOR TERMS IDENTIFIED?

In order to facilitate computer processing, each factor term is assigned an alphanumeric code identifying the factor and the unique characteristic (e.g., A258 = Product Type "Breakfast cereal", A273 = Product Type "Poultry or poultry product"). The following two figures show this coding schema for the Corn Flakes and Fried Chicken examples described above.

HOW IS INFORMATION STORED?

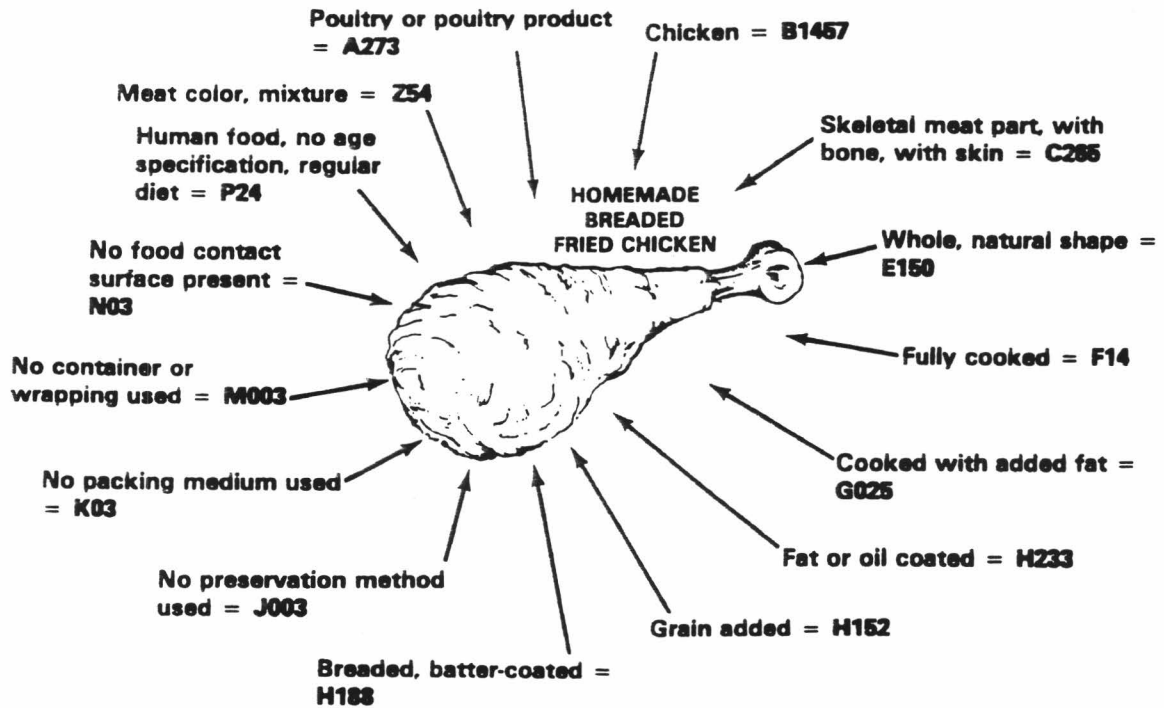
A computer record contains the food (product) name and assigned factor term codes, as well as product identification codes (e.g., Universal Product Code or UPC) for accessing external data bases. FIGURES V and VI depict these data for the Corn Flakes and Fried Chicken examples described above.

Thus, if the Corn Flakes record were selected as part of a search, it would "point" the user to additional information in the following data bases:

- FDA SIREN (1)
- FDA Total Diet (2)
- USDA Nutrient Data Base (Handbook #8) (3)

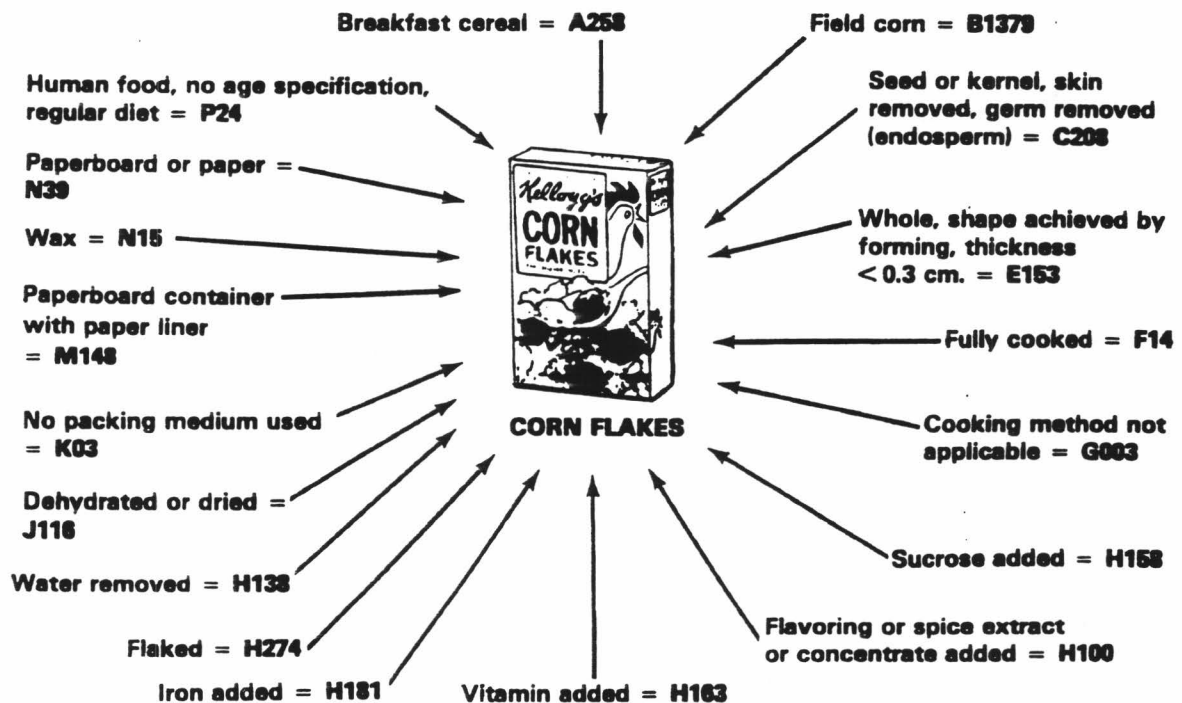
(1) Scientific Information Retrieval and Exchange Network, FDA/CFSAN
(2) Total Diet Study, FDA/CFSAN
(3) Nutrient Data Base for Standard Reference, U.S. Department of Agriculture (USDA)

HOW ARE FACTOR TERMS IDENTIFIED?



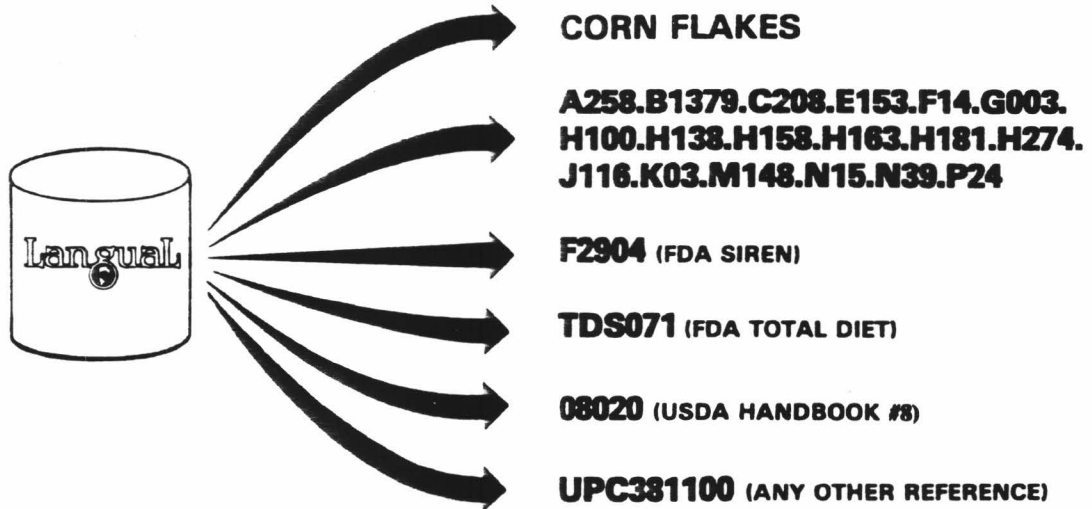
HOW ARE FACTOR TERMS IDENTIFIED?

Each is assigned a CODE for computer processing.

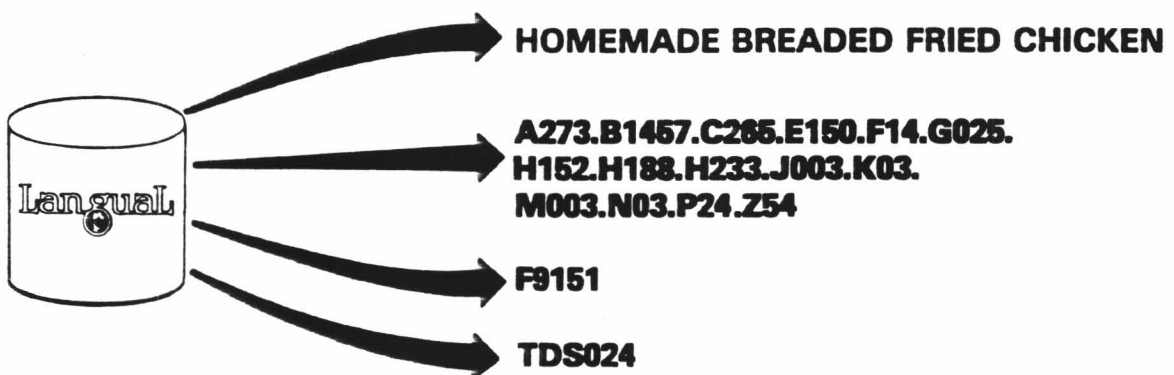


HOW IS INFORMATION STORED?

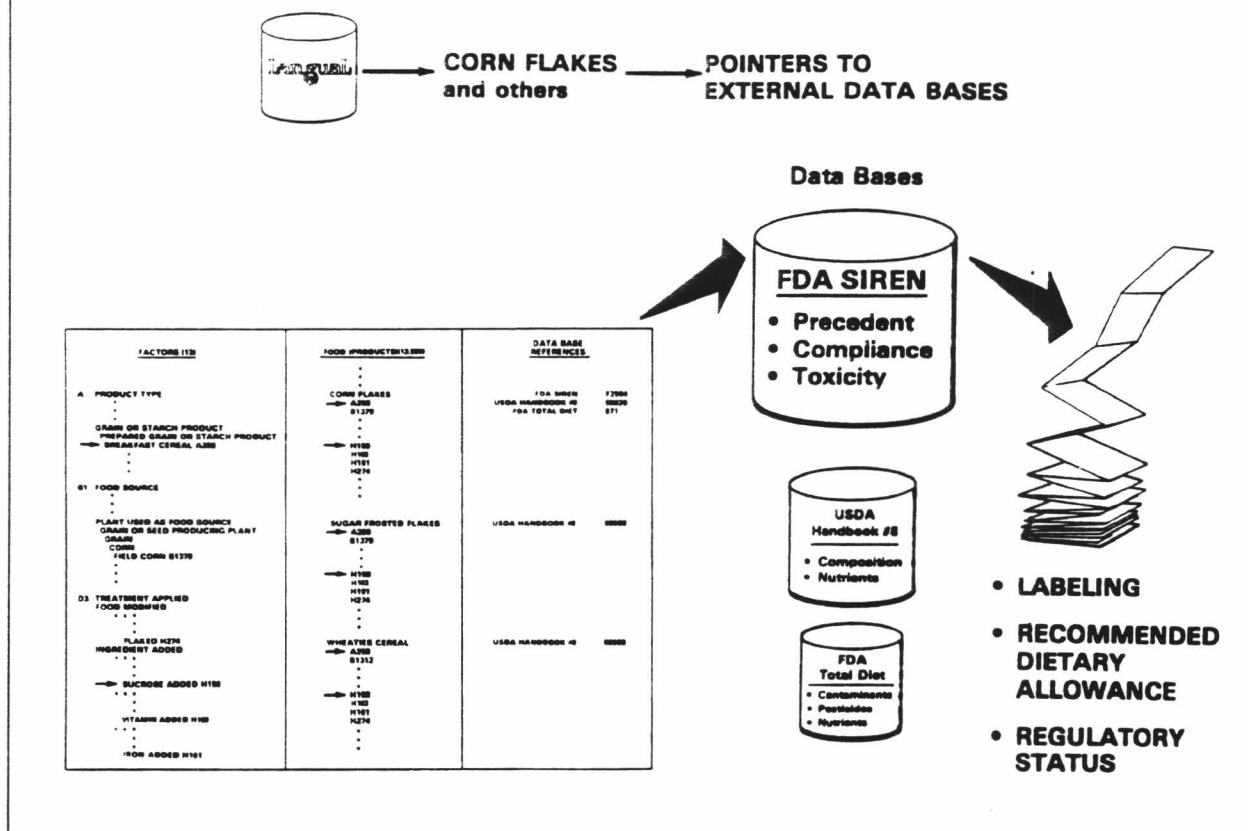
A computer record contains the food (product) name and assigned factor codes, as well as product identification codes for accessing external data bases(s).



HOW IS INFORMATION STORED?



HOW IS INFORMATION RETRIEVED?



Each selected record contains at least one pointer to an external data base where additional information related to the original query can be obtained. Perhaps data about regulatory (compliance) activities related to sucrose sweetened breakfast cereal from FDA's SIREN data base might be of interest. On the other hand, food composition and nutrient data for sucrose sweetened breakfast cereals from USDA's Nutrient Data Base (Handbook #8) could be obtained. Moreover, information on residues from contaminants and pesticides as well as additional nutritional data could be readily accessed in FDA's Total Diet Study data base. Thus, this one LanguaL query would turn up a wealth of information about sucrose sweetened breakfast cereals. Such information would be difficult (if not impossible) to obtain in any other way.

PRECOMBINED TERMS

The vocabulary has been clarified by including **precombined terms (PCT's)**, which are food product names to which factor terms have been assigned. These are not to be used for indexing. They are included for either of these reasons:

- (1) The precombined term explains or illustrates the use of the factor terms, e.g., corned beef hash as an example of a food whose physical state is *Semisolid with solid pieces*.

- (2) For some foods it is difficult for an indexer to select the proper combination of factor terms. For example, it might be obvious that "Rhine wine" is *Light wine, 7-14% alcohol*, but the indexer might not realize that *Alcohol fermented* should be used in H. Treatment Applied to describe the fermentation.

For precombined terms the vocabulary always shows the factor values appropriate for A. Product Type, B. Food Source, C. Part of Plant or Animal and E. Physical State, Shape or Form. Additional descriptors from other factors are shown as needed to index the product information. PCT's,

HIERARCHY

Equally as important as the identification of meaningful characteristics is the arrangement of factor terms in a hierarchic structure so that information can be retrieved at varying levels of specificity. In a particular search one might be interested in all products with peanut as the food source. In another, one might need products with any nut as the food source. Or one might search specifically for *Vitamin A added*, more broadly for *Vitamin added*, or, still more broadly, for *Nutrient or dietary substance added*. These are all examples of hierarchical relationships among factor terms.

Hierarchical relationships are extremely important for searching. Hierarchy is also a useful tool for displaying the vocabulary in a logical way so that it can be easily comprehended by both searcher and indexer. And finally it underlies the aggregation of numerical values when the food vocabulary is used in compiling data.

For these reasons all of the factors were fully structured. Care was taken to include all useful hierarchical relationships. Corresponding to its many uses, for instance, *Field corn* appears under several broader terms:

- under *Grain*
- under *Starch-producing plant*
- under *Sugar-producing plant*
- and under *Oil-producing plant*

Except in A. Product Type, a descriptor may be placed in the hierarchy wherever it describes a useful subset of a factor term. In the hierarchy of A. Product Type, however, a descriptor may appear only once; if that descriptor seems appropriate in more than one context (as in the example of *Field corn*, above), a choice must be made as to which is the more important. (See Factor A. Product Type for the reasons for this restriction and the example, *Potato chip*).

Broad terms can be used to describe very general groups of food products, such as frozen vegetables. Such a general description can be made more specific by using narrower terms and/or adding terms from additional factors.

The hierarchical relationships are complemented by additional cross references among factor terms, e.g., *Protein-producing plant*:

Narrower term *Alfalfa*
Narrower term *Soybean*
Narrower term *Field corn*
Narrower term *Sesame*

This indicates that any search for plant protein sources should employ *Alfalfa* and *Soybean* and a very thorough search should use in addition *Field corn* and *Sesame*.

SCOPE NOTES

The language of the food field is not always precise. Moreover, a factored vocabulary contains many general terms that require definition. Scope notes are therefore provided for many descriptors in order to achieve consistency in indexing and searching and, perhaps more importantly, to achieve the purpose of a common language for the description of foods.

WHERE DOES THIS LEAD?

LanguaL can facilitate direct links to many different food consumption and analytical databases as well as bibliographic files, worldwide. In addition to the FDA and USDA linkages discussed above, LanguaL is also being used by the National Cancer Institute (NCI) in its studies of diet's relationship to cancer incidence. Furthermore, LanguaL is being applied on an international level, with government agencies in Denmark, France and the United Kingdom using it for their endeavors.

At FDA/CFSAN a conscientious effort is being made to expand the number and variety of outside data bases accessible using LanguaL. For example, all 1988 USDA Nationwide Food Consumption Survey (NFCS) foods have been incorporated, thus providing a valuable link to up-to-date food consumption data for the U.S. Also, foods and food products whose standards are specified by Title 21 (Foods and Drugs) of the Code of Federal Regulations (CFR) have been coded. This allows access to any data base with CFR food references.

In addition, all Codex Alimentarius food standards (analogous to CFR standards discussed above) have been coded so that any data base with Codex references can be easily accessed. This should prove useful in international trade.

With the advent of the European Economic Community (EEC) in the early 1990's, there will be a need for standardized food descriptions as an adjunct to "harmonized" tariff schedules. LanguaL could prove very useful in satisfying this need. In fact, it may provide the only effective way for linking with data bases from the Eastern Bloc nations as they become a force in international commerce. With more widespread use, LanguaL could well become an international standard.

A: Product type

PRODUCT TYPE	A289
BEVERAGE	A229
ALCOHOLIC BEVERAGE	A278
DISTILLED SPIRITS	A277
DISTINCTIVE DISTILLED SPIRITS	A200
LIQUEUR	A240
NEUTRAL DISTILLED SPIRITS	A120
MALT BEVERAGE	A195
WINE	A205
APERITIF WINE	A224
DESSERT WINE	A174
SPARKLING OR CARBONATED WINE	A177
TABLE WINE	A252
NONALCOHOLIC BEVERAGE	A112
SOFT DRINK	A241
STEEPED BEVERAGE	A268
CACAO OR CHOCOLATE PRODUCT	A272
CACAO OR CHOCOLATE PRODUCT ANALOG	A158
CHEWING GUM	A176
COLOR ADDITIVE	A166
CONFECTIONERY	A188
CANDY	A204
FRUIT OR NUT CANDY	A161
HARD CANDY	A216
BRITTLE	A226
SOFT CANDY	A293
AERATED CONFECTIONERY	A141
CAMEL CANDY	A173
CHOCOLATE CANDY	A288
FONDANT	A244
FUDGE	A213
JELLY CANDY	A162
JAP OR AGAR JELLY CANDY	A146
PECTIN JELLY CANDY	A255
STARCH JELLY CANDY	A256
DECORATION	A246
ICING, FROSTING	A269
SWEET SAUCE OR TOPPING	A287
DAIRY PRODUCT	A164
CHEESE OR CHEESE PRODUCT	A115
CHEESE PRODUCT ANALOG	A128
GRATED CHEESE FOOD	A291
NATURAL CHEESE	A187
CURED CHEESE	A168
HARD CHEESE	A186
HARD GRATING CHEESE	A290
MOLD-RIPENED CHEESE	A265
SEMI-SOFT CHEESE	A281
SOFT-RIPENED CHEESE	A138
UNCURED CHEESE	A185
PROCESSED CHEESE PRODUCT	A282
COLD-PACK CHEESE PRODUCT	A116
COLD-PACK CHEESE	A280
COLD-PACK CHEESE FOOD	A126
PASTEURIZED CHEESE PRODUCT	A117
PASTEURIZED BLENDED CHEESE	A145
PASTEURIZED CHEESE SPREAD	A266
PASTEURIZED PROCESS CHEESE	A110
PASTEURIZED PROCESS CHEESE FOOD	A111
PASTEURIZED PROCESS CHEESE SPREAD	A109
FROZEN DAIRY DESSERT	A114
FROZEN YOGURT	A211
ICE CREAM OR FROZEN CUSTARD	A137
FROZEN CUSTARD	A165
ICE CREAM	A227
ICE CREAM PRODUCT ANALOG	A159
MELLORINE	A232
ICE MILK	A233
SHERBET	A245
MILK OR MILK PRODUCT	A148
CULTURED MILK PRODUCT	A101
MILK OR MILK PRODUCT ANALOG	A147
BUTTER PRODUCT ANALOG	A294
MARGARINE	A231

CREAM PRODUCT ANALOG	A123
MILK ANALOG	A182
DRESSING, CONDIMENT, GRAVY OR SAUCE	A105
CONDIMENT OR RELISH	A179
CONDIMENT SAUCE	A263
RELISH	A225
DRESSING FOR FOOD	A276
NONSTANDARDIZED DRESSING	A136
STANDARDIZED DRESSING	A292
GRAVY OR SAUCE	A286
EGG OR EGG PRODUCT	A261
EGG PRODUCT ANALOG	A254
FLAVORING OR SEASONING	A133
FLAVORING	A215
SALT OR SALT SUBSTITUTE	A134
SPICE OR HERB	A113
FOOD ADDITIVE	A181
COLOR ADDITIVE	A166
FRUIT OR VEGETABLE PRODUCT	A257
FRUIT OR FRUIT PRODUCT	A143
FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT	A155
FRUIT BUTTER	A184
FRUIT JELLY	A209
FRUIT PRESERVE OR JAM	A251
FRUIT SPREAD OR SAUCE	A197
FRUIT JUICE OR RELATED PRODUCT	A104
FRUIT JUICE	A127
FRUIT JUICE, DILUTED	A130
FRUIT NECTAR	A196
VEGETABLE OR VEGETABLE PRODUCT	A152
VEGETABLE JUICE	A264
VEGETABLE PICKLE	A271
GLAZE	A214
GRAIN OR STARCH PRODUCT	A125
MILLED GRAIN OR STARCH PRODUCT	A149
PREPARED GRAIN OR STARCH PRODUCT	A106
BAKERY PRODUCT	A191
BAKERY PRODUCT, SWEETENED	A135
CAKE	A210
COOKIE	A203
DOUGHNUT	A248
PANCAKE OR WAFFLE	A194
PASTRY, SWEETENED	A202
PIE CRUST, SWEETENED	A140
PIE, SWEETENED	A253
QUICK BREAD, SWEETENED	A183
SWEET ROLL OR BUN	A151
BAKERY PRODUCT, UNSWEETENED	A107
BREAD	A178
PIZZA CRUST	A167
CRACKER	A242
PIE CRUST, PASTRY SHELL, UNSWEETENED	A160
QUICK BREAD, UNSWEETENED	A283
BREAKFAST CEREAL	A258
MACARONI OR NOODLE PRODUCT	A275
MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT	A217
MEAT OR MEAT PRODUCT	A150
CURED MEAT	A279
MEAT PRODUCT ANALOG	A132
SAUSAGE OR RELATED PRODUCT	A221
COUNTRY SAUSAGE	A262
DRY SAUSAGE	A189
LIGHTLY CURED SAUSAGE	A154
POULTRY OR POULTRY PRODUCT	A273
POULTRY PRODUCT ANALOG	A157
POULTRY-BASED SAUSAGE OR RELATED PRODUCT	A131
SEAFOOD OR SEAFOOD PRODUCT	A267
SEAFOOD PRODUCT ANALOG	A156
NUT OR NUT PRODUCT	A260
PREPARED FOOD PRODUCT	A172
DESSERT	A222
CUSTARD OR PUDDING	A285
CUSTARD	A219
PUDDING, STARCH	A192
FROZEN NONDAIRY DESSERT	A206
WATER ICE	A230
GELATIN DESSERT	A169
MEAL REPLACEMENT	A274
MULTICOMPONENT MEAL	A139
PASTA DISH	A220

PIE, PASTRY OR PIZZA	A100
PREPARED EGG DISH	A284
SALAD	A208
SANDWICH	A218
SOUP	A198
SOUP, THICK	A180
SOUP, THIN	A243
STEW OR HASH	A212
PRODUCT TYPE NOT KNOWN	A001
PRODUCT TYPE, OTHER	A004
REFINED OR PARTIALLY-REFINED FOOD PRODUCT	A129
SNACK FOOD	A228
SWEETENER	A237
NONNUTRITIVE SWEETENER	A142
NUTRITIVE SWEETENER	A118

B. Food source

FOOD SOURCE	B1564
ANIMAL USED AS FOOD SOURCE	B1297
AMPHIBIAN	B1624
FROG	B1252
FISH OR LOWER WATER ANIMAL	B1021
AQUATIC ANIMAL	B1142
CUTTLEFISH	B1644
OCTOPUS	B1514
SQUID	B1205
FISH	B1222
FISH, BONY	B1365
FISH, ACIPENSERIFORM	B1020
PADDLEFISH FAMILY	B1896
PADDLEFISH	B1412
STURGEON FAMILY	B1897
STURGEON	B1465
FISH, ANGUILLIFORM	B1574
EEL	B1278
FISH, ATHERINIFORM	B1573
FLYING FISH FAMILY	B1886
FLYING FISH	B1144
NEEDLEFISH FAMILY	B1887
NEEDLEFISH	B1411
CALIFORNIA NEEDLEFISH	B1417
SAURY FAMILY	B1888
ATLANTIC SAURY	B1889
PACIFIC SAURY	B1890
SILVERSIDE FAMILY	B1884
SOUTH AMERICAN SILVERSIDE	B1885
FISH, CLUPEIFORM	B1601
ANCHOVY FAMILY	B1854
ANCHOVY	B1554
NORTHERN ANCHOVY	B1855
HERRING FAMILY	B1123
BLUEBACK HERRING	B1852
HERRING	B1414
ATLANTIC HERRING	B1586
PACIFIC HERRING	B1575
ROUND HERRING	B1850
MENHADEN	B1396
ATLANTIC MENHADEN	B1849
GULF MENHADEN	B1848
SARDINE, PILCHARD	B1558
EUROPEAN PILCHARD	B1853
PACIFIC SARDINE	B1847
SARDINELLA	B1392
SPANISH SARDINE	B2003
SHAD	B1348
ALEWIFE	B1402
AMERICAN SHAD	B1147
SPRAT	B1235
THREAD HERRING	B1239
ATLANTIC THREAD HERRING	B1851
MILKFISH	B1909
FISH, CYPRINIFORM	B1594
CARP OR MINNOW FAMILY	B1921
CARP	B1228
MINNOW	B1922
ROACH (FISH)	B1925
SHINER	B1908
TENCH	B1906
SUCKER FAMILY	B1892
BUFFALO FISH	B1085
SUCKER	B1319
FISH, GADIFORM	B1157
CODFISH FAMILY	B1835
BURBOT	B1627
CODFISH	B1423
ATLANTIC COD	B1842
PACIFIC COD	B1841
HADDOCK	B1441
HAKE	B1291
PACIFIC HAKE	B1137
RED HAKE	B1442
WHITE HAKE	B1840

HOKI	B1838
POLLOCK	B1440
POUTASSOU	B1837
WALLEYE POLLOCK	B1843
WHITING (FISH)	B1640
SOUTHERN BLUE WHITING	B1836
CUSK EEL FAMILY	B1844
BLACK KINGKLIP	B1857
GOLDEN KINGKLIP	B1858
RED KINGKLIP	B1859
EELPOUT FAMILY	B1846
OCEAN POUT	B1845
FISH, PERCIFORM	B1581
BARRACUDA FAMILY	B1829
BARRACUDA	B1540
BILLFISH FAMILY	B1518
MARLIN	B1243
SAILFISH	B1521
BLUEFISH FAMILY	B1810
BLUEFISH	B1512
BUTTERFISH FAMILY	B1827
BUTTERFISH	B1410
CICHLID FAMILY	B1831
BLUE TILAPIA	B1832
MOZAMBIQUE TILAPIA	B1833
NILE TILAPIA	B1834
CUTLASSFISH FAMILY	B1828
CUTLASSFISH	B1154
DOLPHIN FAMILY	B1918
DOLPHIN (FISH)	B1917
DRUM (FISH) FAMILY	B2005
CROAKER	B1794
ATLANTIC CROAKER	B1795
PERUVIAN CROAKER	B1797
DRUM (FISH)	B1204
FRESHWATER DRUM	B1796
SPOT	B1256
WEAKFISH	B1526
SAND SEATROUT	B1104
SPOTTED SEATROUT	B1615
WHITE SEA BASS	B1187
FLATHEAD FAMILY	B1809
FRESH WATER PERCH FAMILY	B2004
PERCH, FRESH WATER	B1557
PIKE PERCH	B1399
BLUE PIKE	B1424
SAUGER	B1670
WALLEYE	B1398
YELLOW PERCH	B1177
GREENLING FAMILY	B1811
GREENLING	B1431
LINGCOD	B1384
GRUNT FAMILY	B1812
GRUNT	B1813
CHILEAN GRUNT	B1814
JACK FAMILY	B1755
BLUE RUNNER	B1778
HORSE OR JACK MACKEREL	B1044
HORSE MACKEREL	B1166
JACK MACKEREL	B1090
POMPANO	B1475
FLORIDA POMPANO	B1780
YELLOWTAIL	B1534
CALIFORNIA YELLOWTAIL	B1779
JACKASS MORWONG	B1910
MACKEREL FAMILY	B1426
BONITO	B1264
ATLANTIC BONITO	B1792
PACIFIC BONITO	B1791
MACKEREL, KINGMACKEREL	B1043
ATLANTIC MACKEREL	B1790
FRIGATE MACKEREL	B1787
KINGMACKEREL	B1516
PACIFIC MACKEREL	B1570
SPANISH MACKEREL 1	B1571
PACIFIC SIERRA	B1793
TUNA	B1269
ALBACORE	B1506
BIG-EYED TUNA	B1069
BLACK SKIPJACK	B1112

BLACKFIN TUNA	81070
KAWAKAWA	81546
LITTLE TUNNY	81111
NORTHERN BLUEFIN TUNA	81004
ORIENTAL TUNA	81066
SKIPJACK	81376
SOUTHERN BLUEFIN TUNA	81003
YELLOWFIN TUNA	81074
WAHOO (FISH)	81630
MULLET FAMILY	81782
MULLET	81287
FANTAIL MULLET	81784
REDEYE MULLET	81785
STRIPED MULLET	81783
WHITE MULLET	81786
PORGY FAMILY	81808
PORGY	81234
RED HAWAIIAN PORGY	81815
SHEEPSHEAD	81422
SABLEFISH FAMILY	82006
SABLEFISH	81437
SKILFISH	81807
SAND LANCE FAMILY	81830
SAND LANCE	81354
SCORPIONFISH FAMILY	81084
BANK ROCKFISH	81772
BLACK ROCKFISH	81770
BOCACCIO	81682
CANARY ROCKFISH	81774
CHILIPEPPER (FISH)	81769
COWCOD	81767
LABRADOR REDFISH	81768
OCEAN PERCH	81153
PACIFIC OCEAN PERCH	81034
OLIVE ROCKFISH	81771
SPECKLED ROCKFISH	81775
VERMILION ROCKFISH	81766
WIDOW ROCKFISH	81776
YELLOW EYE ROCKFISH	81773
YELLOWTAIL ROCKFISH	81777
SCULPIN FAMILY	81789
CABEZON	81788
SEA BASS FAMILY	81524
ARGENTINE SEA BASS	81762
BLACKFISH	81438
GROUPEL	81496
PERSIAN GROUPEL	81758
RED GROUPEL	81757
TAUVINA GROUPEL	81759
JAPANESE SEA BASS	81760
JEWFISH	81756
PERUVIAN SEA BASS	81761
SNAILFISH FAMILY	81822
LUMPFISH	81823
SNAKE MACKEREL FAMILY	81820
ESCOLAR	81821
SNAPPER FAMILY	81798
SNAPPER	81510
AMARILLO SNAPPER	81801
BLACK SNAPPER	81099
BLACKFIN SNAPPER	81799
COLORADO SNAPPER	81804
GRAY SNAPPER	81168
HUMPBAC SNAPPER	81806
MALABAR RED SNAPPER	81805
MUTTON SNAPPER	81802
RED SNAPPER	81089
SILK SNAPPER	81800
SPOTTED ROSE SNAPPER	81803
SNOOK FAMILY	81824
SNOOK	81825
SUNFISH FAMILY	81818
BLACK BASS	81373
BREAM	81763
CRAPPIE	81409
BLACK CRAPPIE	81819
ROCK BASS	81362
SUNFISH	81419
SWORDFISH FAMILY	81383
SWORDFISH	81427

TEMPERATE BASS FAMILY	B1184
GIANT SEA BASS	B1765
WHITE BASS	B1764
WHITE PERCH	B1152
WRECKFISH	B1432
TILEFISH FAMILY	B1923
TILEFISH	B1520
WOLFFISH FAMILY	B1816
WOLFFISH	B1519
ATLANTIC WOLFFISH	B1817
FISH, PLEURONECTIFORM	B1023
LEFT EYE FLOUNDER FAMILY	B1879
CALIFORNIA HALIBUT	B1882
FANTAIL SOLE	B1880
SOUTHERN FLOUNDER	B1881
SUMMER FLOUNDER	B1883
TURBOT	B1240
RIGHT EYE FLOUNDER FAMILY	B1856
AMERICAN PLAICE	B1862
ARROWTOOTH FLOUNDER	B1866
BUTTER SOLE	B1869
DOVER SOLE	B1511
ENGLISH SOLE	B1131
EUROPEAN PLAICE	B1861
EUROPEAN SOLE	B1878
FLATHEAD SOLE	B1871
GREENLAND TURBOT	B1589
HALIBUT	B1532
ATLANTIC HALIBUT	B1877
PACIFIC HALIBUT	B1876
INDIAN OCEAN FLOUNDER	B1873
KAMCHATKA FLOUNDER	B1875
LONGHEAD DAB	B1860
PETRALE SOLE	B1863
REX SOLE	B1864
ROCK SOLE	B1868
SAND SOLE	B1870
SLENDER SOLE	B1865
STARRY FLOUNDER	B1874
WITCH FLOUNDER	B1867
YELLOWTAIL FLOUNDER	B1872
SOLE, EXCLUDING DOVER AND ENGLISH SOLES	B1025
COMMON SOLE	B1160
SOLE, SPECIES NOT KNOWN	B1032
FISH, SALMONIFORM	B1592
ARGENTINE FAMILY	B1924
ARGENTINE	B1430
PIKE FAMILY	B1826
MUSKELLUNGE	B1165
PIKE	B1293
NORTHERN PIKE	B1143
SMELT FAMILY	B1904
CAPELIN	B1903
SMELT	B1310
RAINBOW SMELT	B1905
TROUT FAMILY	B1129
ATLANTIC SALMON	B1587
CHAR	B1332
BROOK TROUT	B1077
LAKE TROUT	B1503
DANUBE SALMON	B1612
DOLLY VARDEN	B1683
PACIFIC SALMON	B1126
BLUEBACK SALMON	B1128
CHINOOK SALMON	B1132
CHUM SALMON	B1115
COHO SALMON	B1117
MASOU SALMON	B1108
PINK SALMON	B1116
TROUT	B1258
RAINBOW TROUT	B1109
SEA TROUT	B1479
WHITEFISH OR CISCO	B1565
LAKE HERRING	B1118
LAKE WHITEFISH	B1907
FISH, SEMIONOTIFORM	B1894
GAR FAMILY	B1893
FISH, SILURIFORM	B1598
BULLHEAD CATFISH FAMILY	B1040
BLUE CATFISH	B1900

BULLHEAD	B1357
BULLHEAD CATFISH	B2007
CHANNEL CATFISH	B1899
LABYRINTH CATFISH FAMILY	B1901
WALKING CATFISH	B1902
SEA CATFISH FAMILY	B1155
FISH, ZEIFORM	B1895
DORY FAMILY	B1891
FISH, CARTILAGINOUS	B1007
FISH, RAJIFORM	B1968
FISH, SQUALIFORM	B1911
ANGEL SHARK FAMILY	B1914
ANGEL SHARK	B1138
DOGFISH SHARK FAMILY	B1912
DOGFISH SHARK	B1195
SPINY DOGFISH	B1913
MACKEREL SHARK FAMILY	B1915
REQUIEM SHARK FAMILY	B1916
SHARK	B1342
SKATE FAMILY	B1976
SKATE	B1340
FISH, JAWLESS	B1164
SHELLFISH OR CRUSTACEAN	B1059
CRUSTACEAN	B1374
CRAB	B1335
BLUE CRAB	B1648
DUNGENESS CRAB	B1180
HANASAKI CRAB	B1093
KING CRAB	B1498
SNOW CRAB	B1497
TANNER CRAB	B1182
CRAYFISH	B1522
LOBSTER	B1505
SPINY LOBSTER	B1075
SHRIMP	B1237
SHELLFISH	B1433
ABALONE	B1408
CLAM	B1331
COCKLE	B1317
CONCH	B1259
MUSSEL	B1223
OYSTER	B1224
SCALLOP	B1489
WATER SNAIL	B1135
WHELK	B1633
INVERTEBRATE, LAND	B1002
INSECT, LAND	B1220
SNAIL, EDIBLE	B1455
MEAT ANIMAL	B1134
ANTELOPE	B1481
ARMADILLO	B1626
BEAVER	B1325
BUFFALO	B1476
CATTLE	B1161
CALF	B1349
CATTLE AND SWINE AND CALF	B1000
CATTLE AND SWINE	B1105
CATTLE AND SWINE AND CALF	B1000
COW	B1201
DEER FAMILY	B1500
CARIBOU	B1509
DEER	B1583
MULE DEER	B1622
MUSK DEER	B1620
REINDEER	B1619
SITKA DEER	B1621
WHITE-TAILED DEER	B1537
ELK	B1292
MOOSE	B1257
GOAT	B1328
HORSE	B1229
MARINE MAMMAL	B1122
SEAL	B1341
WHALE	B1343
MUSKRAT	B1527
OPOSSUM	B1450
RABBIT	B1323
RACCOON	B1461
SHEEP	B1183
LAMB	B1669

SQUIRREL	B1389
SWINE	B1136
CATTLE AND SWINE	B1105
CATTLE AND SWINE AND CALF	B1000
POULTRY, GAME BIRD	B1563
CHICKEN	B1457
BROILER OR FRYER CHICKEN	B1198
CAPON	B1711
HEN	B1713
ROASTER CHICKEN	B1710
ROOSTER	B1714
STAG CHICKEN	B1712
DOVE	B1203
DUCK	B1316
GOOSE	B1253
GROUSE	B1251
GUINEA FOWL	B1125
PARTRIDGE	B1382
PHEASANT	B1460
PIGEON	B1304
QUAIL	B1346
ROCK CORNISH FOWL	B1591
TURKEY	B1236
REPTILE	B1625
SNAKE	B1295
TURTLE	B1242
CHEMICAL FOOD SOURCE	B1041
CITRIC ACID	B1650
MONOSODIUM L-GLUTAMATE	B1652
POTASSIUM CHLORIDE	B1653
SODIUM BICARBONATE	B1654
SODIUM CHLORIDE	B1655
SODIUM CHLORIDE MIXT. WITH POTASSIUM CHLORIDE	B1656
WATER	B1217
MINERAL WATER	B1288
FOOD SOURCE NOT KNOWN	B0001
HUMAN AS MILK SOURCE	B1087
MICROORGANISM USED AS FOOD SOURCE	B1215
ALGAE	B1301
ALGAE, BLUE-GREEN	B1746
ALGAE, RED	B1743
CHONDRUS	B1742
LAVER	B1745
KELP	B1744
WAKAME	B1747
FUNGI	B1261
YEAST	B1345
PLANT USED AS FOOD SOURCE	B1347
FRUIT-PRODUCING PLANT	B1140
BERRY	B1231
BERRY, BRAMBLE	B1121
BLACKBERRY	B1407
BOYSENBERRY	B1063
DEWBERRY	B1490
ELDERBERRY	B1403
LOGANBERRY	B1401
YOUNGBERRY	B1388
RASPBERRY	B1494
BLACK RASPBERRY	B1618
RED RASPBERRY	B1096
BERRY, RIBES	B1159
CURRANT	B1528
BLACK CURRANT	B1192
RED AND WHITE CURRANT	B1055
GOOSEBERRY	B1394
GROUND CHERRY	B1684
BERRY, VACCINIUM	B1614
BLUEBERRY	B1491
CRANBERRY	B1508
HUCKLEBERRY	B1064
LINGONBERRY (COWBERRY)	B1019
GRAPE	B1329
GRAPE, MUSCAT	B1178
GRAPE, SULTANA	B1072
GRAPE, THOMPSON SEEDLESS	B1045
HOLLY BERRY	B1697
MULBERRY	B1501
STRAWBERRY	B1393
CITRUS FRUIT	B1139
CITRON	B1211

CLEMENTINE	B1751
GRAPEFRUIT	B1507
GRAPEFRUIT AND ORANGE	B1028
PINEAPPLE AND GRAPEFRUIT	B1246
KUMQUAT	B1530
LEMON	B1275
LIME (CITRUS)	B1067
ORANGE	B1339
CALIFORNIA VALENCIA	B1056
GRAPEFRUIT AND ORANGE	B1028
ORANGE AND APRICOT	B1709
PINEAPPLE AND ORANGE	B1631
SEVILLE ORANGE	B1193
BERGAMOT ORANGE	B1898
TANGELO	B1473
TANGERINE	B1429
UGLI FRUIT	B1502
CORE OR POME FRUIT	B1599
APPLE	B1245
CRABAPPLE	B1488
HAW	B1708
PEAR	B1344
QUINCE	B1298
PERSIMMON	B1447
PIT FRUIT	B1539
APRICOT	B1529
ORANGE AND APRICOT	B1709
AVOCADO	B1470
CHERRY	B1306
SWEET CHERRY	B1091
TART CHERRY, SOUR CHERRY	B1052
DATE	B1209
LOQUAT	B1244
NECTARINE	B1436
PAWPAW	B1202
PEACH	B1350
PEACH, CLINGSTONE	B1593
PEACH, FREESTONE	B1585
PLUM	B1206
CHERRY PLUM	B1676
DAMSON PLUM	B1662
GREENGAGE PLUM	B1675
PRUNE	B1207
POMEGRANATE	B1162
PRICKLY PEAR	B1672
RHUBARB	B1364
TROPICAL OR SUBTROPICAL FRUIT	B1024
ACEROLA	B1360
AKEE	B1690
AVOCADO	B1470
BANANA	B1266
BREADFRUIT	B1504
CARAMBOLA	B1686
CHERIMOYA	B1687
CUSTARD APPLE	B1689
DATE	B1209
FIG	B1302
GUAVA	B1333
STRAWBERRY GUAVA	B1649
JACKFRUIT	B1545
JAMBOLAN	B1651
JUJUBE	B1311
KIWIFRUIT	B1664
LITCHI	B1212
LONGAN	B1628
MAMMY APPLE	B1685
MANGO	B1270
NATAL PLUM	B1482
OHELOBERRY	B1688
PAPAYA	B1249
PINEAPPLE	B1484
PINEAPPLE AND GRAPEFRUIT	B1246
PINEAPPLE AND ORANGE	B1631
PITANGA	B1657
PLANTAIN	B1439
RAMBUTAN	B1629
ROSELLE	B1691
SAPODILLA PLUM	B1693
SAPOTE	B1694
SOURSOP	B1480

SWEETSOP	B1477
TAMARIND	B1695
VINE FRUIT	B1499
MELON	B1283
BITTER MELON	B1101
CANTALOUPE	B1471
CASABA MELON	B1102
CHINESE PRESERVING MELON	B1616
CRENSHAW MELON	B1661
HONEYDEW MELON	B1582
PERSIAN MELON	B1133
SANTA CLAUS MELON	B1578
WATERMELON	B1391
WINTER MELON	B1103
PASSION FRUIT	B1634
GRAIN OR SEED-PRODUCING PLANT	B1047
CHIA	B1723
GRAIN	B1324
AMARANTH	B1717
BARLEY	B1230
WHEAT AND BARLEY	B1698
BUCKWHEAT	B1405
CORN	B1232
FIELD CORN	B1379
FIELD CORN AND OAT	B1706
FIELD CORN AND RICE	B1677
FIELD CORN, WHITE	B1577
FIELD CORN, YELLOW	B1580
POPCORN	B1454
POPCORN, WHITE	B1151
POPCORN, YELLOW	B1617
SUGAR CANE AND FIELD CORN	B1680
WHEAT AND CORN	B1273
WHEAT AND FIELD CORN AND RYE	B1705
MILLET	B1285
OAT	B1219
FIELD CORN AND OAT	B1706
OAT AND SOY	B1679
WHEAT AND OAT	B1678
RICE	B1322
FIELD CORN AND RICE	B1677
RYE	B1313
WHEAT AND FIELD CORN AND RYE	B1705
WHEAT AND RYE	B1088
SORGHUM	B1448
TRITICALE	B1358
WHEAT	B1312
DURUM WHEAT	B1079
HARD WHEAT	B1418
SOFT WHEAT	B1421
WHEAT AND BARLEY	B1698
WHEAT AND CORN	B1273
WHEAT AND FIELD CORN AND RYE	B1705
WHEAT AND OAT	B1678
WHEAT AND RYE	B1088
WHEAT AND SOY	B1080
WILD RICE	B1375
NUT OR EDIBLE SEED	B1607
EDIBLE SEED	B1174
COTTON	B1210
JOJOBA	B1704
LOTUS	B1216
PUMPKIN	B1456
SAFFLOWER	B1548
SESAME	B1226
SOYBEAN	B1452
OAT AND SOY	B1679
WHEAT AND SOY	B1080
SUNFLOWER	B1547
NUT	B1213
PEANUT	B1337
PEANUT WITH OTHER NUT OR SEED	B1525
TEMPERATE-ZONE NUT	B1062
ACORN	B1715
ALMOND	B1272
BEECHNUT	B1543
BREADNUT	B1722
CHESTNUT	B1544
EUROPEAN CHESTNUT	B1584
FILBERT	B1533

GINGKO	B1260
HICKORY	B1553
PECAN	B1320
PINE NUT, PINON	B1596
WALNUT	B1290
BLACK WALNUT	B1071
BUTTERNUT	B1453
ENGLISH WALNUT	B1130
TROPICAL OR SUBTROPICAL NUT	B1022
BRAZILNUT	B1463
CASHEW	B1221
COCONUT	B1536
LITCHI	B1212
MACADAMIA	B1451
PILI	B1289
PISTACHIO	B1416
PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE	B1013
CARBOHYDRATE-PRODUCING PLANT	B1048
AGAVE	B1535
POLYSACCHARIDE-PRODUCING PLANT	B1009
CELLULOSE-PRODUCING PLANT	B1015
PINUS GENUS	B1083
HEMICELLULOSE-PRODUCING PLANT	B1014
ACACIA	B1327
AGAR	B1033
CAROB BEAN	B1366
CARRAGEENAN	B1053
GHATTI	B1330
GUAR	B1334
STERCULIA	B1445
TRAGACANTH	B1363
PECTIN-PRODUCING PLANT	B1011
STARCH-PRODUCING PLANT	B1016
CASSAVA	B1352
FIELD CORN	B1379
FIELD CORN AND OAT	B1706
FIELD CORN AND RICE	B1677
FIELD CORN, WHITE	B1577
FIELD CORN, YELLOW	B1580
POPCORN	B1454
POPCORN, WHITE	B1151
POPCORN, YELLOW	B1617
SUGAR CANE AND FIELD CORN	B1680
WHEAT AND CORN	B1273
WHEAT AND FIELD CORN AND RYE	B1705
SUGAR-PRODUCING PLANT	B1012
CLOVER	B1254
FIELD CORN	B1379
FIELD CORN AND OAT	B1706
FIELD CORN AND RICE	B1677
FIELD CORN, WHITE	B1577
FIELD CORN, YELLOW	B1580
POPCORN	B1454
POPCORN, WHITE	B1151
POPCORN, YELLOW	B1617
SUGAR CANE AND FIELD CORN	B1680
WHEAT AND CORN	B1273
WHEAT AND FIELD CORN AND RYE	B1705
SORGHUM	B1448
SUGAR BEET	B1370
SUGAR CANE	B1378
SUGAR CANE AND FIELD CORN	B1680
SUGAR MAPLE	B1167
SUGAR PALM	B1485
FLAVOR OR ESSENCE-PRODUCING PLANT	B1010
BITTERSWEET, EUROPEAN	B1076
COLA	B1279
OIL-PRODUCING PLANT	B1017
CACAO	B1318
CASTOR BEAN	B1703
COCONUT	B1536
COMELLO	B1474
COTTON	B1210
CRAMBE	B1336
FIELD CORN	B1379
FIELD CORN AND OAT	B1706
FIELD CORN AND RICE	B1677
FIELD CORN, WHITE	B1577
FIELD CORN, YELLOW	B1580
POPCORN	B1454

POPCORN, WHITE	B1151
POPCORN, YELLOW	B1617
SUGAR CANE AND FIELD CORN	B1680
WHEAT AND CORN	B1273
WHEAT AND FIELD CORN AND RYE	B1705
FLAX	B1700
HORSERADISH TREE	B1748
JOJOBA	B1704
OLIVE	B1299
BLACK OLIVE	B1170
GREEN OLIVE	B1169
PALM	B1286
BABASSU PALM	B1707
PEANUT	B1337
PEANUT WITH OTHER NUT OR SEED	B1525
RAPE	B1248
SAFFLOWER	B1548
SESAME	B1226
SHEANUT	B1667
SOYBEAN	B1452
OAT AND SOY	B1679
WHEAT AND SOY	B1080
SUNFLOWER	B1547
UCUUBA	B1699
PROTEIN-PRODUCING PLANT	B1049
ALFALFA	B1359
SOYBEAN	B1452
OAT AND SOY	B1679
WHEAT AND SOY	B1080
STEEPED BEVERAGE-PRODUCING PLANT	B1035
COFFEE	B1305
GINSENG	B1673
TEA	B1623
SPICE OR FLAVOR-PRODUCING PLANT	B1179
ANGELICA	B1377
ANGOSTURA BARK	B1188
ANISE	B1296
BASIL, BUSH	B1145
BASIL, SWEET	B1158
BAY	B1197
CAPER	B1247
CAPSICUM	B1541
PAPRIKA	B1353
CARAWAY	B1549
CARDAMOM	B1665
CASSIA, BATAVIA	B1556
CELERY	B1282
CHERVIL	B1444
CHIVE	B1294
CINNAMON	B1472
CINNAMON, CHINESE	B1572
CINNAMON, SAIGON	B1590
CLOVE	B1255
CORIANDER	B1381
CUMIN	B1274
CUMIN, BLACK	B1176
DILL	B1277
FENNEL	B1262
FENUGREEK	B1696
GARLIC	B1233
GAULTHERIA	B1386
GINGER	B1265
HOPS	B1517
HORSERADISH	B1146
MACE	B1321
MARJORAM, POT	B1097
MARJORAM, SWEET	B1609
MINT	B1267
PEPPERMINT	B1449
SPEARMINT	B1434
MUSTARD, BLACK	B1127
MUSTARD, BROWN	B1092
MUSTARD, WHITE	B1148
NUTMEG	B1214
ORIGANUM	B1542
PARSLEY	B1550
PEPPER, BLACK	B1191
PEPPER, WHITE	B1141
PIMENTA	B1356
POPPY	B1515

ROSE	B1225
ROSEMARY	B1495
SAFFRON	B1459
SAGE	B1303
SASSAFRAS	B1493
SAVORY, SUMMER	B1123
SAVORY, WINTER	B1114
STAR ANISE	B1464
TARRAGON	B1469
THYME	B1199
THYME, WILD	B1173
TONKA	B1039
TURMERIC	B1425
VANILLA	B1355
VEGETABLE-PRODUCING PLANT	B1579
VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED	B1057
FLORET USED AS VEGETABLE	B1036
ARTICHOKE	B1466
CAULIFLOWER	B1094
FRUIT USED AS VEGETABLE	B1006
BALSAM PEAR	B1718
CHAYOTE	B1730
CUCUMBER	B1404
EGGPLANT	B1458
GOURD	B1719
CALABASH	B1720
DISHCLOTH GOURD	B1721
HORSERADISH TREE	B1748
OKRA	B1241
OLIVE	B1299
BLACK OLIVE	B1170
GREEN OLIVE	B1169
PEPPER	B1250
HOT PEPPER, CHILI PEPPER	B1643
JALAPENO PEPPER	B1666
PAPRIKA	B1353
PIMIENTO	B1531
PUMPKIN	B1456
SQUASH	B1208
SUMMER SQUASH	B1190
WINTER SQUASH	B1189
ZUCCHINI	B1462
TOMATO	B1276
GLOBE TOMATO	B1078
MINIATURE TOMATO	B1608
PEAR TOMATO	B1107
TRIPLE SUCCOTASH	B1606
HEAD VEGETABLE	B1194
BRUSSELS SPROUT	B1611
CABBAGE	B1406
CELTUCE	B1728
CHINESE OR CELERY CABBAGE	B1051
LETTUCE	B1390
LEAFY VEGETABLE	B1566
BORAGE	B1735
CHICORY	B1552
COLLARD	B1385
CORN SALAD (PLANT)	B1754
DANDELION	B1428
ENDIVE	B1314
ESCAROLE	B1446
FIELD CRESS	B1082
GARLAND CHRYSANTHEMUM	B1740
KALE	B1281
HANOVER GREENS	B1171
LAMB'S QUARTER	B1681
LEAF MUSTARD	B1749
MALABAR NIGHTSHADE	B1150
MUSTARD GREENS	B1163
NALTA JUTE	B1731
NEW ZEALAND SPINACH	B1732
POKE GREENS	B1086
POKEWEED	B1400
SKUNK CABBAGE	B1733
SORREL	B1641
SPINACH	B1420
SWISS CHARD	B1175
WATERCRESS	B1492
POD OR SEED VEGETABLE	B1156
BEAN (VEGETABLE)	B1567

ADZUKI BEAN	81110
BLACK GRAM BEAN	81588
BROAD BEAN	81367
FIELD BEAN	81663
GARBANZO BEAN	81172
GOA BEAN	81726
HYACINTH BEAN	81725
LIMA BEAN	81397
BABY LIMA BEAN	81185
FORDHOOK LIMA BEAN	81562
SUCCOTASH	81361
TRIPLE SUCCOTASH	81606
LUPINE BEAN	81701
MOTH BEAN	81920
MUNG BEAN	81395
PHASEOLUS VULGARIS	81555
PHASEOLUS VULGARIS, EDIBLE POD CULTIVAR	81060
GREEN BEAN	81371
GREEN BEAN AND PINTO BEAN	81753
WAX BEAN	81351
PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR	81061
CRANBERRY BEAN	81186
GREAT NORTHERN BEAN	81027
KIDNEY BEAN	81113
GREEN KIDNEY BEAN	81658
RED KIDNEY BEAN	81659
NAVY OR PEA BEAN	81560
PINTO BEAN	81368
GREEN BEAN AND PINTO BEAN	81753
RICE BEAN	81702
SIEVA BEAN	81372
SOYBEAN	81452
OAT AND SOY	81679
WHEAT AND SOY	81080
COWPEA	81200
BLACKEYED PEA	81100
CATJANG BEAN	81919
CROWDER PEA	81196
YARDLONG BEAN	81724
LENTIL	81268
PEA	81338
PEA AND CARROT	81613
PEA AND ONION	81605
PEA, EDIBLE POD CULTIVARS	81031
PEA, EDIBLE SEED CULTIVARS	81001
ALASKA PEA	81326
FIELD PEA	81486
PEA, SMOOTH WRINKLED CROSSES	81042
PIGEON PEA	81668
SWEET PEA	81487
SWEET CORN	81380
SUCCOTASH	81361
SWEET CORN, WHITE	81597
SWEET CORN, YELLOW	81595
TRIPLE SUCCOTASH	81606
TUMBLE MUSTARD	81737
SESBANIA	81736
STEM OR SPEAR VEGETABLE	81005
ASPARAGUS	81415
GREEN ASPARAGUS	81604
WHITE ASPARAGUS	81603
BAMBOO	81271
BROCCOLI	81443
BUTTER BUR	81739
CELERY	81282
KOHLRABI	81369
URTICA	81674
VEGETABLE-PRODUCING PLANT, ALL PARTS USED	81058
CARDOON	81727
EAR FUNGUS	81741
LEEK	81308
MUSHROOM	81467
ABALONE MUSHROOM	81645
JAPANESE MUSHROOM	81635
OYSTER MUSHROOM	81632
STRAW MUSHROOM	81637
PURSLANE	81642
SCALLION	81478
SHALLOT	81538
TREE FERN	81750

LanguaL Food Description System, version 1993-05-16

TRUFFLE	B1387
VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED	B1018
ARROWHEAD	B1716
BEET	B1309
CARROT	B1227
BELGIAN CARROT	B1095
PEA AND CARROT	B1613
CELERIAC	B1729
COLTSFOOT	B1647
EPPAW	B1752
JERUSALEM ARTICHOKE	B1038
LAPPA	B1646
ONION	B1300
PEA AND ONION	B1605
PARSNIP	B1483
POTATO	B1218
RADISH	B1315
SALSIFY	B1551
SWEETPOTATO	B1106
TARO	B1636
TURNIP	B1238
RUTABAGA	B1413
WATERCHESTNUT, CHINESE	B1026
YAM BEAN	B1738
YAM, TROPICAL	B1181

C. Part of plant or animal

PART OF PLANT OR ANIMAL	C116
EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL	C228
ALCOHOL EXTRACT OF PLANT	C263
CARBOHYDRATE	C152
OLIGOSACCHARIDE	C226
POLYSACCHARIDE	C153
CELLULOSE	C220
PECTIN	C198
STARCH	C203
SUGAR	C108
DEXTROSE	C222
FRUCTOSE	C223
GALACTOSE, D-	C254
HONEY	C188
INVERT SUGAR	C171
LACTOSE	C209
MALTOSE	C206
SUCROSE	C210
BROWN SUGAR	C156
MOLASSES	C207
WHITE SUGAR	C157
ESSENTIAL OIL	C260
FAT OR OIL	C190
BUTTER	C179
PROTEIN EXTRACT, CONCENTRATE OR ISOLATE	C236
CASEIN	C180
GELATIN	C219
GLUTEN	C177
WATER EXTRACT OF PLANT OR ANIMAL	C159
BROTH, STOCK	C170
PART OF ANIMAL	C164
ANIMAL BODY OR BODY PART	C127
MEAT PART	C103
CHEEK AND HEAD TRIMMINGS	C259
ORGAN MEAT	C218
ORGAN MEAT, CARDIOVASCULAR SYSTEM	C129
BLOOD	C185
BONE MARROW	C149
HEART (ANIMAL)	C201
SPLEEN	C191
THYMUS, SWEETBREADS	C109
ORGAN MEAT, DIGESTIVE SYSTEM	C106
INK, AQUATIC ANIMAL	C246
INTESTINE	C212
LIVER	C176
PANCREAS	C204
STOMACH	C211
AVIAN STOMACH, GIZZARD	C124
RUMINANT STOMACH	C224
TRIPE	C192
ORGAN MEAT, OTHER SYSTEMS	C255
BRAIN	C199
EYE	C256
LUNG	C187
TONGUE	C189
ORGAN MEAT, UROGENITAL SYSTEM	C145
KIDNEY	C196
OVARY, ROE	C202
TESTIS, MILT, SOFT ROE	C234
SKELETAL MEAT PART	C175
SKELETAL MEAT PART, WITH BONE OR SHELL	C243
SKELETAL MEAT PART, WITH BONE, WITH SKIN	C265
SKELETAL MEAT PART, WITH BONE, WITHOUT SKIN	C266
SKELETAL MEAT PART, WITHOUT BONE OR SHELL	C125
BELLY MEAT	C252
SKELETAL MEAT PART, WITHOUT BONE, WITH SKIN	C267
SKELETAL MEAT PART, WITHOUT BONE, WITHOUT SKIN	C268
SKELETAL MEAT PART, WITHOUT BONE AND SKIN, WITH SEPARABLE FAT	C269
SKELETAL MEAT PART, WITHOUT BONE AND SKIN, WITHOUT SEPARABLE FAT	C270
NONMEAT PART OF ANIMAL	C122
BONE OR SHELL	C168

FAT, TRIM	C253
SKIN	C193
FEATHER	C221
WHOLE ANIMAL OR MOST PARTS USED	C173
WHOLE ANIMAL, SKINNED, DEFEATHERED OR SCALED, EVISCERATED	C120
WHOLE ANIMAL, SKINNED, DEFEATHERED OR SCALED, NOT EVISCERATED	C147
WHOLE ANIMAL, WITH SKIN, FEATHERS OR SCALES, EVISCERATED	C105
EGG	C194
EGG WHITE, ALBUMEN	C241
EGG YOLK	C215
WHOLE EGG IN SHELL	C128
WHOLE EGG WITHOUT SHELL	C225
MILK OR MILK COMPONENT	C113
CREAM OR CREAM COMPONENT	C123
BUTTER	C179
BUTTERMILK	C216
CREAM	C195
HEAVY CREAM	C161
LIGHT CREAM	C160
WHIPPING CREAM	C154
CURD	C245
MILK	C235
WHEY	C244
PART OF MICROORGANISM	C247
WHOLE MICROORGANISM	C248
PART OF PLANT	C174
FRUIT, SEED	C165
FRUIT OR BERRY	C167
FRUIT OR BERRY, PEEL PRESENT	C137
FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED PRESENT	C140
FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED REMOVED	C139
FRUIT OR BERRY, PEEL REMOVED	C138
FRUIT OR BERRY, PEEL REMOVED, CORE, PIT OR SEED PRESENT	C230
FRUIT OR BERRY, PEEL REMOVED, CORE, PIT OR SEED REMOVED	C229
FRUIT OR BERRY, PEEL UNDETERMINED, CORE, PIT OR SEED PRESENT	C163
FRUIT OR BERRY, PEEL UNDETERMINED, CORE, PIT OR SEED REMOVED	C213
PEEL, CORE OR SEED	C110
POD OR SEED	C158
POD AND FULL-SIZE SEED, MIXTURE	C117
POD CONTAINING FULL-SIZE SEEDS	C262
POD CONTAINING SMALL, IMMATURE SEED	C169
POD WITH SEEDS REMOVED	C112
SEED IN SHELL	C227
SEED OR KERNEL	C155
SEED OR KERNEL, SKIN PRESENT	C135
SEED OR KERNEL, SKIN PRESENT, GERM PRESENT	C133
GERMINATED OR SPROUTED SEED	C102
SEED ON COB, WITH OR WITHOUT HUSK	C242
SEED OR KERNEL, SKIN PRESENT, GERM REMOVED	C119
SEED OR KERNEL, SKIN REMOVED	C134
SEED OR KERNEL, SKIN REMOVED, GERM PRESENT	C132
SEED OR KERNEL, SKIN REMOVED, GERM REMOVED (ENDOSPERM)	C208
SEED OR KERNEL, SKIN UNDETERMINED, GERM PRESENT	C136
SEED OR KERNEL, SKIN UNDETERMINED, GERM REMOVED	C114
SEED PART, OTHER	C178
GERM	C182
GERM AND BRAN	C142
NUT MILK	C214
SKIN, BRAN (PERICARP)	C111
SHELL (SEED)	C249
ROOT, STEM, LEAF OR FLOWER	C148
BARK	C264
PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED	C144
CAP, BUTTON	C258
FLOWER, FLORET	C237
HEAD (PLANT)	C151
HEART (PLANT)	C162
HUSK	C181
LEAF	C200
SPEAR, SHOOT	C186
SPROUT	C183
STEM, STALK (WITHOUT LEAVES)	C101
ROOT, TUBER OR BULB	C238
ROOT, TUBER OR BULB, PEEL ONLY	C261
ROOT, TUBER OR BULB, WITH PEEL	C239
ROOT, TUBER OR BULB, WITHOUT PEEL	C240
ROOT, TUBER OR BULB, WITH PART OF TOP	C100
WHOLE PLANT OR MOST PARTS USED	C150
PART OF PLANT OR ANIMAL NOT APPLICABLE	C005
PART OF PLANT OR ANIMAL NOT KNOWN	C001

E. Physical state, shape or form

PHYSICAL STATE, SHAPE OR FORM	E113
LIQUID	E130
LIQUID, HIGH VISCOSITY	E102
LIQUID, HIGH VISCOSITY, WITH DISCRETE PARTICLES	E138
LIQUID, HIGH VISCOSITY, WITH NO VISIBLE PARTICLES	E139
LIQUID, HIGH VISCOSITY, WITH VERY SMALL PARTICLES	E121
LIQUID, LOW VISCOSITY	E109
LIQUID, LOW VISCOSITY, WITH DISCRETE PARTICLES	E149
LIQUID, LOW VISCOSITY, WITH NO VISIBLE PARTICLES	E123
LIQUID, LOW VISCOSITY, WITH VERY SMALL PARTICLES	E114
PHYSICAL STATE, SHAPE OR FORM NOT KNOWN	E001
SEMILIQUID	E103
SEMILIQUID WITH DISCRETE PARTICLES	E110
SEMILIQUID WITH SMOOTH CONSISTENCY	E135
SEMISOLID	E144
SEMISOLID WITH DISCRETE PARTICLES	E134
SEMISOLID WITH SMOOTH CONSISTENCY	E119
SOLID	E151
CRYSTAL	E143
DIVIDED OR DISINTEGRATED	E122
DISINTEGRATED OR GROUND	E136
FINELY GROUND	E106
MEDIUM GROUND	E117
MEDIUM GROUND AND SIFTED (BOLTED)	E101
DIVIDED INTO HALVES, QUARTERS OR SEGMENTS	E133
DIVIDED INTO HALVES	E116
DIVIDED INTO QUARTERS	E148
DIVIDED INTO SEGMENTS OR WEDGES	E107
DIVIDED INTO PIECES	E152
DIVIDED INTO PIECES, THICKNESS <0.3 CM.	E100
DIVIDED INTO PIECES, THICKNESS >1.5 CM.	E125
DIVIDED INTO PIECES, THICKNESS 0.3-1.5 CM.	E115
CUT INTO LONG PIECES	E141
CUT INTO SHORT PIECES	E111
SLICED	E137
SLICED, THICK, BETWEEN 0.5 AND 1.5 CM.	E124
SLICED, THIN, BELOW 0.5 CM.	E145
WHOLE	E131
WHOLE, NATURAL SHAPE	E150
WHOLE, SHAPE ACHIEVED BY FORMING	E147
WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS <0.3 CM.	E153
WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS >7 CM.	E146
WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 0.3-1.5 CM.	E140
WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 1.5-7 CM.	E105
WHOLE AND PIECES	E104

F. Degree of preparation

DEGREE OF PREPARATION	F11
DEGREE OF COOKING	F20
FULLY COOKED	F14
PARTIALLY COOKED	F18
UNCOOKED, RAW	F03
DEGREE OF PREPARATION NOT KNOWN	F01
FORMULATED MIX	F21
BEVERAGE BASE	F16
BEVERAGE BASE, DRY	F15
BEVERAGE BASE, LIQUID	F10
DRY MIX	F17

G. Cooking Method

COOKING METHOD	G002
COOKED BY DRY HEAT	G004
BAKED OR ROASTED	G005
BROILED OR GRILLED	G006
CHARCOAL BROILED	G007
GRIDDLED	G008
POPPED	G009
TOASTED	G010
COOKED BY MICROWAVE	G011
COOKED BY MOIST HEAT	G012
COOKED IN WATER OR WATER-BASED LIQUID	G013
BOILED	G014
BOILED AND DRAINED	G015
BOILED IN LARGE AMOUNT OF LIQUID	G016
BOILED IN SMALL AMOUNT OF LIQUID	G017
BOILED AND UNDRAINED	G018
BRAISED	G019
SIMMERED, POACHED OR STEWED	G020
COOKED WITH STEAM	G021
STEAMED WITH PRESSURE	G022
STEAMED WITHOUT PRESSURE	G023
COOKED WITH FAT (ADDED OR INHERENT)	G024
COOKED WITH ADDED FAT	G025
COOKED IN SMALL AMOUNT OF FAT	G026
SAUTEED	G027
STIR-FRIED	G028
DEEP-FRIED	G029
COOKED WITH INHERENT FAT	G030
COOKING METHOD NOT APPLICABLE	G003
COOKING METHOD NOT KNOWN	G001

H. Treatment applied

TREATMENT APPLIED	H111
COMPONENT REMOVED	H238
ALKALOID OR PURINE REMOVED	H135
DECAFFEINATED	H140
CARBOHYDRATE REMOVED	H266
DEBITTERED	H198
DEMINERALIZED	H137
SODIUM REMOVED	H236
FAT REMOVED	H161
FAT FULLY REMOVED	H248
FAT PARTIALLY REMOVED	H247
PROTEIN REMOVED	H134
COMPONENT SUBSTITUTED	H103
FAT SUBSTITUTED	H208
PROTEIN SUBSTITUTED	H250
FOOD MODIFIED	H141
INSTANTIZED	H169
MICROBIAALLY/ENZYMATICALLY MODIFIED	H119
ENZYMATICALLY MODIFIED	H252
LACTOSE CONVERTED	H203
FERMENTED/MODIFIED, COMPLEX PROCESS	H128
CURED, AGED OR RIPENED	H253
LACTIC ACID-OTHER ORGANISM FERMENTED	H107
FERMENTED, SIMPLE PROCESS	H230
CARBOHYDRATE FERMENTED	H256
ALCOHOL FERMENTED	H232
ALCOHOL-ACETIC ACID FERMENTED	H123
LACTIC ACID FERMENTED	H101
LIPOLYTIC FERMENTED	H127
PROTEOLYTIC FERMENTED	H102
PICKLED	H190
PHYSICALLY/CHEMICALLY MODIFIED	H130
AERATED, WHIPPED	H178
ALKALIZED	H206
BLEACHED	H197
CANDIED	H182
DISTILLED	H270
FLAKED	H274
HYDROGENATED	H174
IRRADIATED	H121
IRRADIATED BY IONIZING IRRADIATION	H179
IRRADIATED BY ULTRAVIOLET RADIATION	H261
LIQUID INJECTED	H275
PARBOILED (GRAIN)	H220
PREVIOUSLY FROZEN	H241
PUFFED	H268
ROLLED	H239
TEXTURED	H192
INGREDIENT ADDED	H225
CARBOHYDRATE ADDED	H209
OLIGOSACCHARIDE ADDED	H240
HYDROLYZED CEREAL SOLIDS ADDED	H104
POLYSACCHARIDE ADDED	H120
CELLULOSE ADDED	H218
HEMICELLULOSE ADDED	H125
HYDROLYZED CEREAL SOLIDS ADDED	H104
PECTIN ADDED	H145
STARCH ADDED	H146
SWEETENED WITH SUGAR	H136
DEXTROSE ADDED	H154
CORN SYRUP ADDED	H224
FRUCTOSE ADDED	H168
GALACTOSE ADDED	H265
HONEY ADDED	H149
HYDROLYZED CEREAL SOLIDS ADDED	H104
INVERT SUGAR ADDED	H211
LACTOSE ADDED	H157
MALTOSE ADDED	H155
SUCROSE ADDED	H158
MOLASSES ADDED	H156
COLOR ADDED	H150
CERTIFIED COLOR ADDED	H133
NONCERTIFIED COLOR ADDED	H106
FAT OR OIL ADDED	H221
ANIMAL FAT OR OIL ADDED	H262

BUTTER ADDED	H271
FAT OR OIL COATED	H233
MARGARINE ADDED	H272
VEGETABLE FAT OR OIL ADDED	H263
FILLED, STUFFED	H207
FLAVORING OR TASTE INGREDIENT ADDED	H117
ACIDIFIED	H200
ALCOHOLATED	H160
CARBONATED	H175
ARTIFICIALLY CARBONATED	H109
CARBONATED BY FERMENTATION	H246
FLAVORING, SPICE OR HERB ADDED	H227
FLAVORING OR SPICE ADDED, ARTIFICIAL	H228
FLAVORING, SPICE OR HERB ADDED, NATURAL	H229
CAROB ADDED	H267
CHOCOLATE OR COCOA ADDED	H231
FLAVORING OR SPICE EXTRACT OR CONCENTRATE ADDED	H100
SPICE ADDED	H151
SALTED	H173
SMOKED OR SMOKE-FLAVORED	H172
SMOKED BY ADDING SMOKE CONCENTRATE	H110
SMOKED BY SMOKE INFILTRATION	H118
SWEETENED	H202
SWEETENED WITH NONNUTRITIVE SWEETENER	H108
SWEETENED WITH NUTRITIVE SWEETENER	H105
SWEETENED WITH SUGAR	H136
DEXTROSE ADDED	H154
CORN SYRUP ADDED	H224
FRUCTOSE ADDED	H168
GALACTOSE ADDED	H265
HONEY ADDED	H149
HYDROLYZED CEREAL SOLIDS ADDED	H104
INVERT SUGAR ADDED	H211
LACTOSE ADDED	H157
MALTOSE ADDED	H155
SUCROSE ADDED	H158
MOLASSES ADDED	H156
FOOD ADDED	H180
CHOCOLATE OR COCOA ADDED	H231
DAIRY PRODUCT ADDED	H242
CHEESE ADDED	H143
MILK ADDED	H184
PUDDING OR CUSTARD ADDED	H132
WHEY ADDED	H260
EGG ADDED	H186
EGG WHITE ADDED	H205
EGG YOLK ADDED	H185
FRUIT ADDED	H147
JELLY, JAM OR PRESERVE ADDED	H122
ARTIFICIALLY SWEETENED FRUIT JELLY ADDED	H131
GRAIN ADDED	H152
BREADED, BATTER-COATED	H188
WHEAT GERM ADDED	H222
MEAT ADDED	H191
NUT OR SEED ADDED	H177
PEANUT OR PEANUT BUTTER ADDED	H124
POULTRY ADDED	H171
SEAFOOD ADDED	H153
VEGETABLE ADDED	H212
MUSHROOM ADDED	H166
NUTRIENT OR DIETARY SUPPLEMENT ADDED	H116
AMINO ACID ADDED	H210
ENRICHED	H194
FORTIFIED	H199
MINERAL ADDED	H159
CALCIUM ADDED	H162
CHLORIDE ADDED	H196
IODIZED	H189
IRON ADDED	H181
PHOSPHORUS ADDED	H223
POTASSIUM ADDED	H195
SODIUM ADDED	H144
ZINC ADDED	H273
VITAMIN ADDED	H163
VITAMIN A ADDED	H213
VITAMIN A AND D ADDED	H126
VITAMIN B ADDED	H216
VITAMIN C ADDED	H215
VITAMIN D ADDED	H214
VITAMIN E ADDED	H217

PROTEIN ADDED	H164
GELATIN ADDED	H165
SOY PROTEIN ADDED	H257
NO TREATMENT APPLIED	H003
TREATMENT APPLIED NOT KNOWN	H001
TREATMENT NOT APPLIED	H115
LESS SALT ADDED	H264
NO CAFFEINE ADDED	H269
NO COLOR ADDED	H167
NO FLAVOR ADDED	H219
NO PRESERVATIVE ADDED	H129
NO NITRITE/NITRATE ADDED	H249
NO SALT ADDED	H193
NO WATER ADDED	H251
NONCARBONATED	H139
NOT PASTEURIZED	H255
UNBLEACHED	H176
UNPURIFIED, UNREFINED	H258
UNSWEETENED	H170
WATER ADDED OR REMOVED	H254
REHYDRATED	H259
WATER ADDED	H148
DILUTED TO (FRUIT) DRINK	H234
DILUTED TO (FRUIT) FLAVORED DRINK	H237
DILUTED TO (FRUIT) JUICE DRINK	H235
WATER REMOVED	H138
WATER REMOVED TO RECONSTITUTION RATIO 1 PLUS 1	H114
WATER REMOVED TO RECONSTITUTION RATIO 2 PLUS 1	H113
WATER REMOVED TO RECONSTITUTION RATIO 3 PLUS 1 OR HIGHER	H112

J. Preservation method

PRESERVATION METHOD	J107
DEHYDRATED OR DRIED	J116
HEAT DRIED	J117
ARTIFICIALLY HEAT DRIED	J144
DRIED UNDER NORMAL PRESSURE	J143
DRUM-DRIED	J140
SHELF-DRIED	J134
SPRAY-DRIED	J133
DRIED UNDER REDUCED PRESSURE	J112
FREEZE-DRIED	J130
NATURALLY DRIED	J141
OSMOTICALLY DRIED	J124
NO PRESERVATION METHOD USED	J003
PRESERVATION METHOD NOT KNOWN	J001
PRESERVED BY CHEMICALS	J109
PRESERVED BY ADDING CHEMICALS	J100
PRESERVED BY TREATMENT WITH CHEMICALS	J108
PRESERVED BY FERMENTATION	J104
PRESERVED BY FILTRATION	J121
PRESERVED BY IRRADIATION	J138
PRESERVED BY IONIZING RADIATION	J122
PASTEURIZED BY IRRADIATION	J119
STERILIZED BY IRRADIATION	J113
SURFACE PASTEURIZED BY ULTRAVIOLET	J115
PRESERVED BY OTHER METHOD	J004
PRESERVED BY REFRIGERATION OR FREEZING	J142
FROZEN	J136
QUICK FROZEN	J132
SLOW FROZEN	J128
REFRIGERATED	J131
PRESERVED BY SALTING	J103
BRINED	J137
DRY SALTED	J139
PRESERVED BY SMOKING	J106
PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE	J111
PRESERVED BY THERMAL PROCESSING	J120
PASTEURIZED BY HEAT	J135
STERILIZED BY HEAT, CANNED	J123
STERILIZED AFTER FILLING	J110
STERILIZED BEFORE FILLING	J102
ASEPTIC CANNED	J126
HOT FILLED AND COOLED	J114
HOT FILLED, HELD HOT AND COOLED	J129

K. Packing medium

PACKING MEDIUM	K20
NO PACKING MEDIUM USED	K03
PACKED IN EDIBLE MEDIUM	K11
PACKED IN BROTH	K42
PACKED IN CREAM OR MILK	K43
PACKED IN FAT OR OIL	K26
PACKED IN VEGETABLE OIL	K21
PACKED IN OLIVE OIL	K38
PACKED IN VINEGAR AND OIL	K40
PACKED IN FRUIT JUICE	K39
PACKED IN GELATIN	K35
PACKED IN GRAVY OR SAUCE	K34
PACKED IN GRAVY OR SAUCE, DAIRY OR EGG COMPONENT	K33
PACKED IN GRAVY OR SAUCE, FRUIT	K45
PACKED IN GRAVY OR SAUCE, MEAT	K36
PACKED IN GRAVY OR SAUCE, VEGETABLE	K37
PACKED IN INK	K44
PACKED IN SALT BRINE	K18
PACKED IN ACIDIFIED SALT BRINE	K22
PACKED IN SWEETENED BRINE	K19
PACKED IN SWEETENED LIQUID	K23
PACKED IN EXTRA HEAVILY SWEETENED LIQUID	K24
PACKED IN HEAVILY SWEETENED LIQUID	K12
PACKED IN LIGHTLY SWEETENED WATER OR JUICE	K13
PACKED IN SLIGHTLY SWEETENED WATER OR JUICE	K30
PACKED IN VEGETABLE JUICE	K16
PACKED IN VINEGAR	K29
PACKED IN VINEGAR AND OIL	K40
PACKED IN VINEGAR WITH SUGAR	K10
PACKED IN WATER	K17
PACKED IN GAS OTHER THAN AIR	K14
PACKED IN CARBON DIOXIDE	K28
PACKED IN GAS MIXTURE	K32
PACKED IN NITROGEN	K31
PACKED WITH AEROSOL PROPELLANT	K15
PACKING MEDIUM NOT KNOWN	K01
PACKING MEDIUM, OTHER	K04
VACUUM-PACKED	K27

M. Container or wrapping

CONTAINER OR WRAPPING	M100
CERAMIC OR EARTHENWARE CONTAINER	M116
CERAMIC, EARTHENWARE BOTTLE	M114
CERAMIC, EARTHENWARE CROCK, JAR	M115
CONTAINER OR WRAPPING NOT KNOWN	M001
CONTAINER OR WRAPPING, OTHER	M004
GLASS CONTAINER	M130
GLASS CONTAINER, ALUMINUM LID	M132
GLASS CONTAINER, ALUMINUM LID, PLASTIC LINING	M135
GLASS CONTAINER, CORK STOPPER	M121
GLASS CONTAINER, PLASTIC LID OR STOPPER	M134
GLASS CONTAINER, PLASTIC LID, ALUMINUM FOIL LINING	M140
GLASS CONTAINER, PLASTIC LID, LAMINATE LINING	M133
GLASS CONTAINER, PLASTIC LID, PAPER LINING	M108
GLASS CONTAINER, PLASTIC LID, PLASTIC LINING	M136
GLASS CONTAINER, TIN-PLATED STEEL LID	M143
GLASS CONTAINER, TINLESS STEEL LID	M106
LAMINATE CONTAINER	M181
LAMINATE BAG OR POUCH	M144
LAMINATE TUBE	M167
LAMINATE TUBE, ENDS LINED WITH CORK	M111
LAMINATE TUBE, ENDS LINED WITH FOIL	M110
LAMINATE TUBE, ENDS LINED WITH LAMINATE	M109
LAMINATE TUBE, UNLINED ALUMINUM ENDS	M127
LAMINATE TUBE, UNLINED PLASTIC ENDS	M138
METAL CONTAINER	M151
ALUMINUM CONTAINER	M182
ALUMINUM CAN, DRUM OR BARREL	M175
ALUMINUM FOIL WRAPPER	M190
ALUMINUM TRAY OR PAN	M165
ALUMINUM TRAY OR PAN, ALUMINUM FOIL COVER OR WRAPPING	M163
ALUMINUM TRAY OR PAN, CARDBOARD COVER	M161
ALUMINUM TRAY OR PAN, LAMINATE COVER OR WRAPPING	M162
ALUMINUM TRAY OR PAN, PAPER WRAPPING	M164
ALUMINUM TRAY OR PAN, PLASTIC COVER OR WRAPPING	M160
ALUMINUM TUBE	M168
ALUMINUM TUBE, TOP LINED WITH CORK	M171
ALUMINUM TUBE, TOP LINED WITH FOIL	M170
ALUMINUM TUBE, TOP LINED WITH LAMINATE	M169
ALUMINUM TUBE, UNLINED PLASTIC TOP	M139
BIMETAL CONTAINER	M107
STEEL PLATE CONTAINER	M189
TIN PLATE CONTAINER	M176
TINLESS STEEL PLATE CONTAINER	M149
NO CONTAINER OR WRAPPING USED	M003
PAPERBOARD OR PAPER CONTAINER	M159
PAPER BAG, SACK OR POUCH	M120
PAPER BAG, SACK OR POUCH, FOIL LINER	M118
PAPER BAG, SACK OR POUCH, LAMINATE LINER	M119
PAPER BAG, SACK OR POUCH, PAPER LINER	M141
PAPER BAG, SACK OR POUCH, PLASTIC LINER	M117
PAPER WRAPPER	M173
PAPERBOARD CONTAINER	M156
PAPERBOARD CONTAINER WITH FOIL OR LINER OVERWRAP	M192
PAPERBOARD CONTAINER WITH LINER	M155
PAPERBOARD CONTAINER WITH ALUMINUM FOIL LINER	M147
PAPERBOARD CONTAINER WITH LAMINATE LINER	M142
PAPERBOARD CONTAINER WITH PAPER LINER	M148
PAPERBOARD CONTAINER WITH PLASTIC LINER	M146
PAPERBOARD CONTAINER WITH WINDOW	M154
PAPERBOARD CONTAINER, PLASTIC COATED	M153
PAPERBOARD CONTAINER, WAXED	M152
PAPERBOARD TUBE WITH LID OR ENDS	M112
PAPERBOARD MOLDED PACK	M150
PAPERBOARD TRAY WITH WRAPPER	M129
PLASTIC CONTAINER	M172
PLASTIC CONTAINER, FLEXIBLE OR FILM	M186
PLASTIC BAG OR POUCH	M166
PLASTIC BOIL-IN-BAG	M145
PLASTIC SHRINK-PACK	M137
PLASTIC SQUEEZE BOTTLE OR TUBE	M102
PLASTIC SQUEEZE BOTTLE OR TUBE, TOP LINED WITH CORK	M105
PLASTIC SQUEEZE BOTTLE OR TUBE, TOP LINED WITH FOIL	M101
PLASTIC SQUEEZE BOTTLE OR TUBE, TOP LINED WITH LAMINATE	M103
PLASTIC SQUEEZE BOTTLE OR TUBE, UNLINED TOP	M104

PLASTIC WRAPPER	M128
PLASTIC CONTAINER, RIGID OR SEMIRIGID	M184
PLASTIC CONTAINER, MOLDED OR BUBBLE PACK	M180
PLASTIC CONTAINER, BLOW-MOLDED	M193
PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M188
PLASTIC CONTAINER, RIGID OR SEMIRIGID, PLASTIC LID	M187
PLASTIC CONTAINER, RIGID OR SEMIRIGID, TIN-PLATED STEEL LID	M183
PLASTIC CONTAINER, RIGID OR SEMIRIGID, TINLESS STEEL LID	M185
PLASTIC TRAY OR PAN	M126
PLASTIC TRAY OR PAN, ALUMINUM FOIL COVER OR WRAPPING	M123
PLASTIC TRAY OR PAN, CARDBOARD COVER	M131
PLASTIC TRAY OR PAN, LAMINATE COVER OR WRAPPING	M122
PLASTIC TRAY OR PAN, PAPER WRAPPING	M125
PLASTIC TRAY OR PAN, PLASTIC COVER OR WRAPPING	M124
TEXTILE OR FABRIC CONTAINER	M157
TEXTILE OR FABRIC BAG	M158
TEXTILE OR FABRIC STOCKING OR CASING	M113
WOOD CONTAINER	M174
WOOD BARREL, CASK OR WHEEL	M179
WOOD BOX	M177
WOOD DRUM	M178

N. Food contact surface

FOOD CONTACT SURFACE	N10
CERAMIC	N38
COATING ENAMEL	N24
BEVERAGE CAN ENAMEL	N11
BEVERAGE CAN ENAMEL, BEER	N14
BEVERAGE CAN ENAMEL, CARBONATED SOFT DRINK	N13
BEVERAGE CAN ENAMEL, NONCARBONATED BEVERAGE	N12
CITRUS ENAMEL	N18
CORN ENAMEL (C-ENAMEL)	N30
FRUIT ENAMEL (F-ENAMEL)	N16
MEAT ENAMEL	N20
MILK ENAMEL	N19
SEAFOOD ENAMEL	N23
CORK	N46
FOOD CONTACT SURFACE NOT KNOWN	N01
FOOD CONTACT SURFACE, OTHER	N04
GLASS	N40
METAL	N41
ALUMINUM	N42
STEEL	N44
TIN	N43
NO FOOD CONTACT SURFACE PRESENT	N03
PAPERBOARD OR PAPER	N39
PLASTIC	N36
CELLOPHANE	N31
CELLULOSE ACETATE	N34
MYLAR	N26
NYLON	N27
PLIOFILM	N32
POLYESTER	N33
POLYETHYLENE	N17
POLYPROPYLENE	N21
POLYSTYRENE	N22
POLYVINYL CHLORIDE	N37
VINYLIDENE	N29
CRYOVAC	N28
SARAN	N25
TEXTILE OR FABRIC	N45
WAX	N15
WOOD	N35

P. User group

USER GROUP	P32
ANIMAL FOOD	P21
FEED FOR FOOD ANIMALS	P15
CATTLE FEED	P19
FISH FEED (FOOD FISH)	P11
POULTRY FEED	P18
SHEEP AND GOAT FEED	P14
SWINE FEED	P27
FOOD FOR NON-FOOD ANIMALS	P16
FEED FOR NON-FOOD FARM ANIMALS	P13
HORSE FEED	P25
FOOD FOR LABORATORY ANIMALS	P10
PET FOOD	P29
BIRD FOOD	P30
CAT FOOD	P28
DOG FOOD	P31
FISH FOOD (PET FISH)	P12
HUMAN FOOD	P26
HUMAN FOOD, NO AGE SPECIFICATION, REGULAR DIET	P24
HUMAN FOOD, NO AGE SPECIFICATION, SPECIAL DIET	P23
HUMAN FOOD, CALORIE SPECIAL DIET	P45
HUMAN FOOD, LOW CALORIE	P33
HUMAN FOOD, REDUCED CALORIE	P34
HUMAN FOOD, CHOLESTEROL SPECIAL DIET	P41
HUMAN FOOD, CHOLESTEROL FREE	P42
HUMAN FOOD, LOW CHOLESTEROL	P43
HUMAN FOOD, REDUCED CHOLESTEROL	P44
HUMAN FOOD, FAT SPECIAL DIET	P17
HUMAN FOOD, LOW FAT	P39
HUMAN FOOD, REDUCED FAT	P40
HUMAN FOOD, SODIUM SPECIAL DIET	P47
HUMAN FOOD, LOW SODIUM	P38
HUMAN FOOD, REDUCED SODIUM	P37
HUMAN FOOD, SODIUM FREE	P35
HUMAN FOOD, VERY LOW SODIUM	P36
INFANT OR TODDLER FOOD, REGULAR DIET	P20
INFANT OR TODDLER FOOD, SPECIAL DIET	P22
USER GROUP NOT APPLICABLE	P03
USER GROUP NOT KNOWN	P01

Z. Checklist

CHECKLIST	Z05
CUT OF MEAT	Z08
BREAST (MEAT CUT)	Z45
BRISKET	Z20
CHUCK	Z21
CUT OF MEAT NOT APPLICABLE	Z48
CUT OF MEAT NOT KNOWN	Z18
CUT OF MEAT, COMPOSITE	Z47
FLANK	Z22
FORE SHANK	Z25
JOWL, TRIMMED	Z40
LOIN	Z31
PIG'S FEET	Z41
RIB (MEAT CUT)	Z23
ROUND OR LEG (MEAT CUT)	Z24
SHORT LOIN	Z26
SHORT PLATE	Z28
SHOULDER (MEAT CUT)	Z43
FAT BACK	Z37
SIDE (MEAT CUT)	Z46
SIRLOIN	Z27
GRADE OF MEAT	Z07
CANNER GRADE	Z16
CHOICE GRADE	Z10
COMMERCIAL GRADE	Z13
CULL GRADE	Z17
CUTTER GRADE	Z15
GOOD GRADE	Z11
GRADE OF MEAT NOT KNOWN	Z19
PRIME GRADE	Z09
STANDARD GRADE	Z12
UTILITY GRADE	Z14
SHADE OF POULTRY MEAT	Z06
DARK MEAT	Z02
LIGHT MEAT	Z04
MEAT SHADE, UNDESIGNATED	Z03