

# Indexador LanguaL para Productos Alimenticios: Tutorial

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**EuroFIR / UNT / LATINFOODS Workshop** on Production of Food Composition Data Tucumán, Argentina, 18th June 2009



# Indexador de Productos Alimenticios: Tutorial

- 1) Inicio: como instalar el Indexador de Productos Alimenticios LanguaL
- 2) Descripción de la pantalla, menús y botones
- 3) Operación por el usuario: agregando un set de datos para un nuevo alimento
- Operación por el usuario: modificando o removiendo un set de datos para un alimento
- 5) Operación por el usuario: indexando alimentos en una lista
- 6) Indexación de alimentos a partir de cero (desde el inicio)

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- 7) Copiado de alimentos indexados pre-existentes
- 8) Descriptores perdidos o ausentes
- 9) Exportar sets de datos



#### **1. Inicio:** Como se instala el Indexador para Productos Alimenticios LanguaL

- Baje el software y la base de datos del Indexador de Productos Alimenticios LanguaL 2008 del sitio web técnico de EuroFIR o del sitio web de LanguaL (NB: 10 MB archivo comprimido)
  - > Clic directamente en el link y seleccione "Guardar destino como...."
  - > Guarde el archivo comprimido en el escritorio
  - Extraer los archivos y las carpetas del archivo comprimido:
  - Hacer Doble clic en la carpeta "languaL2008FPI.zip" del escritorio
  - Elija "deszipear" / "descomprimir" la carpeta (el procedimiento depende si tiene o no instalado WinZip)
  - Extraiga todos los archivos en el escritorio (en el disco duro o el servidor)
- > Una carpeta llamada "LanguaL2008" aparece sobre el escritorio

Sugerencia: Elimine el archivo zip LanguaL a fin de no confundir con la carpeta LanguaL



# 1. **Inicio:**

Descarga de sets de datos indexados de alimentos

- Enlaces a listas de alimentos ya indexados en LanguaL:
- En el sitio LanguaL (parte inferior de la página)
  - En el sitio web técnico de EuroFIR



# 1. Inicio:

### Descarga de sets de datos indexados de alimentos

😂 LanguaL 2008					×
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	CZ UZEI 2009-03-31.TAB	13 KB	TAB File	07/04/2009 11:29	
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	DK DFI_NDS 2007-09-19.TAB	55 KB	TAB File	05/10/2007 17:49	
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C XML LanguaL 2007	ES UGR 2008-05-30, TAB	116 KB	TAB File	15/03/2009 13:52	-
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 Almacene los sets de datos de alimentos en la carpeta de Sets de Datos de Alimentos Indexadas

 El indexador LanguaL para Productos
 Alimenticios se inicia haciendo doble clic en el archivo
 LanguaL.exe de la carpeta de LanguaL2008

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# 2. Descripción de la pantalla, menús y botones

 Tesauro LanguaL en vista de árbol
 Descriptor de información LanguaL
 Panel de operación para los usuarios



#### LanguaL Food Product Indexer : general screen layout





Ready



## 2. Descripción de la pantalla: Panel izquierdo= tesauro

Tesauro LanguaL en vista de árbol

- 🥆 Facetas de A a la Z
- Clic para ver términos más estrechos
- Descriptores LanguaL en 14 facetas

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File Find Centre Panel Right Panel Report About

#### 

- A. PRODUCT TYPE (ADS61)
- B. FOOD SOURCE [81564]
- C. PART OF PLANT OR ANIMAL (CO116)
- E. PHYSICAL STATE, SHAPE OF FORM [E0113]
- F. EXTENT OF HEAT TREATMENT (FORL)
- 🚊 G. COOKING METHOD (G0002)
  - 🕀 COOKED BY DRY HEAT [G0004]
  - COOKED BY MICROWAVE [G0011]
  - E COOKED BY MOIST HEAT [G0012]
    - . E→ COOKED IN STEAM [G0021]
    - 🗄 COOKED IN WATER OR WATER-BASED LIQUID [G0813]
      - 🗄 BOILED [G0014]
      - --- BRAISED [G0019]
      - SIMMERED, POACHED OR STEWED [G0020]
  - E COOKED WITH FAT OR OIL [G0024]
  - COOKING METHOD NOT APPLICABLE [G0003]

  - REHEATED [G0037]
  - SCALDED OR BLANCHED [G0042]
- H. TREATMENT APPLIED [H0111]
- J. PRESERVATION METHOD [J0107]
- È K. PACKING MEDIUM [K0020]
- M. CONTAINER OR WRAPPING [M0100]
- ⊕ N. FOOD CONTACT SURFACE [N0010]
- ⊕ P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]
- ⊕- R. GEOGRAPHIC PLACES AND REGIONS [R0010]
- E Z. ADJUNCT CHARACTERISTICS OF FOOD [20005]

### 2. Descripción de la pantalla: Panel izquierdo botones del tesauro

Colapsar el árbol
 Encontrar en el árbol
 Salir del programa

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2. Descripción de la pantalla: Panel izquierdo menú del "Archivo"/"File"

Mostrar / Seleccionar la ubicación de la base de datos de LanguaL (unidad de disco, carpeta, red, ...)
 Salir del programa

Sugerencia: no instale más de una versión del software y base de datos FPI en su computador

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# Ubicación de la base de datos LanguaL

# unidad de disco, carpeta, red, ... Acceso a base de datos Qespliegue jerárquico Langual

🎑 Data						
File Edit	View Favorites Tools Help					27
Back 🗸	🕘 - 🏂 🔎 Search 🌾 Fo	lders	•			
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	nual 2008		🚰 LanguaL.ldb	1 KB	Microsoft Office Acc	08/08/2008 11:19
	Data		LanguaL.mdb	45,340 KB	Microsoft Office Acc	08/08/2008 11:20
	Documents EuroFIR Food Indexing Cours	e Paris 🎽	TREE.TXT	206 KB	Text Document	03/08/2008 22:30
📔 🔂 H	Help					
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📔 🔂 L	LanguaL Reports					
🗀 V	Word					
📔 🗀 >	XML LanguaL 2007					
<u>~.</u> .						

# Tree.txt file/Archivo Arbol.txt

NREE.TXT - Bloc-notes	
Fichier Edition Format ?	
A. PRODUCT TYPE [A0361] FOOD ADDITIVES [A0323] CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351] ACID (CODEX) [A0362] ACID (CODEX) [A0363] ALIALI (CODEX) [A0363] ALIALI (CODEX) [A0366] ANTIERCOMING AGENT (CODEX) [A0366] ANTIERCOMING AGENT (CODEX) [A0366] ANTINCROBIAL PRESERVATIVE (CODEX) [A0369] ANTINCROBIAL PRESERVATIVE (CODEX) [A0370] ANTINCODEX] [A0371] ANTINCIDANT (CODEX) [A0371] ANTINCIDANT SOLUBILIZER (CODEX) [A0372] ANTINCIDANT SOLUBILIZER (CODEX) [A0375] BINDER (CODEX) [A0377] BEDATINOPE AGENT (CODEX) [A0377] BEDATINCO AGENT (CODEX) [A0377] BEDATINCA AGENT (CODEX) [A0378] CARRIER (CODEX) [A0383] CARRIER SOLVENT (CODEX) [A0383] CARRIER SOLVENT (CODEX) [A0383] CLOUD PRODUCING AGENT (CODEX) [A0393] COLOUR AJJINKT (CODEX) [A0393] COLOUR ADJINKT (CODEX) [A0393] COLOUR PRIVATIVE (CODEX) [A0393] COLOUR RETENTION AGENT (CODEX) [A0395] DECOLOURIES AGENT (CODEX) [A0395]	Sugerencia: Si este archivo de texto falta, es recreado cuando el
	programa se inicia

#### EuroFIR



2. Descripción de la pantalla: Panel izquierdo "Find (Encuentre)" el menú

> Buscar por descriptor en el árbol
>  Buscar por términos y sinónimos en el árbol

> > uroFIR



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 $\times$ 

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2. Descripción de la pantalla: Panel derecho= información sobre el descriptor

Código del descriptor 1 Nombre del descriptor 3 Términos relacionados en el tesauro Sinónimos del descriptor 4 Nota de alcance : significado en el lenguaje de indexación Información adicional 6





# 2. Descripción de la pantalla: Botones derechos del panel

 Seleccionar el idioma (Ingles, Francés, Danés, Alemán, Español, Italiano)

Buscar por términos y sinónimos en el árbol LanguaL

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	Terme	🔽 Activ	2
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/	Related terms		
	Synonymes		
	amande de terre		<b></b>
	choufa		
	cyperus esculentus		-
	Motes de portée	🔲 Class	ification
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			-
	Information additionale	+ Add tag	1
	<scinam>Cyperus esculentus L. <grin>1</grin></scinam>	2901	<u> </u>
	L'est une espèce qui aime l'humidité et qui bord de l'eau. Cette plante comestible n'est	pousse au pas cultivé	ée à
	grande échelle. Ses rhizomes jaunes forme	nt de petits	
	tubercules brun-jaunatre a maturite. Urus ou ces derniers qui sont utilisés. Ils ont la forme	nymes mande de terre houfa yperus esculentus s de portée Classification mation additionale tune espèce qui aime l'humidité et qui pouse au tune espèce qui au tun	
	d'une noisette. On peut aussi en tirer une h	uile excelle	nte.
	,		



# Menú del panel derecho: Seleccionar la versión del idioma Ajustar el tamaño de las casillas

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1	Langual 2	008 - Food Product Indexer Vers	ion 3.91 [October 2008]					<u>_18</u> ],
ñ	A Q	Right Parel Report Ab		884 *** +	Q.Q.		6 A	
	E LIQUIC E PLANT E FR E GR E PL E PL E PL E PL E SP E VE	AS FOOD 1 AS FOOD 1 USED AS FOOD SOUTHON BIT ANT UT PRODUCING PLANT (BIT ANT) UIT PRODUCING PLANT (BIT ANT) ANT ACCORDING TO FAMILY (B3357) ANT FOR MEDICINAL USE (B3358) ANT USED AS FODDER (B3358) ANT USED FOR PRODUCING EXTRA ICE OR FLAVOR PRODUCING FLANT (BETABLE PRODUCING PLANT (B157 COUNAGEOPHY (B3157)	21147] CT OR CONCENTRATE (81013) (81179) (9)	Description Indexed Food Data Set [33] ▶ USDA SE21 AU UM 2008-05-21 BE Nubel 2007-05-22 BG NDH 2009-01-20 CH SwiteFIR 2007-06-06 DE BIEL-BLS 2007-09-24 DK DFL_NDS 2007-09-19		Right Clob. Gird for Menu	B1026 Descriptor CASTARA DE AGUA Related terms	Active
		CHUFA (82159) FEATHER COCKSCOMB (82158)		Foods in Data Set (7413)	nane	Right-Click Grid for Menu English name	Synonyme •	
		You can adjust the height in thousands of the availa boxes in numbers betwee The bottom box will occup	: of the boxes on the screen ble screen height. You can n 100 and 300. py the remaining space.	n. The numbers you enter are specify the height of the	ed ed hol enriched, white enriched, white unerriched, yellow unerriched, yellow boiled, plain, enriche boiled, plain, enriche	CORNMEAL SELF-R	Scope Note	Canadostor
		Term and Related terms Synonyms Scope notes	Current value         Default           200         157           100         157           200         157	t value New value 200 100 200	boited, with wheat for boited, with wheat for degemed, enriched, degemed, enriched,	CORNMEAL SELF R CORNMEAL SELF R CORNMEAL SELF R CORNMEAL SELF R		2
			✓ <u>S</u> ave X (	Default	J DON O GRANO MO VASTA M REMOVED (ENDO	Hight-Click Grid for Menu LIDO	Additional information (SCIFAM) Trapageae (SCINAM) Trapageae (GRIN) 400139 (MANSFELD) 20690 (MANSFELD) 4656	- Adding

#### Menú del panel derecho:

Ajuste la proporciones de los tamaños de las casillas para que calcen en la pantalla de la computadora :

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- Término + Términos relacionados
- Sinónimos
- Notas de alcance
- Información adicional recibe el espacio remante



#### 2. Descripción de la pantalla: Panel central= **Panel de operaciones** del usuario

Descripción / Editar modo Lista de sets de alimentos cargados en la base de datos Lista de los alimentos en set de 3 datos de alimentos seleccionados: - ID (identificación) del alimento - Chequeo de validez (OK) - Comentarios (R) - Nombre original del alimento - Nombre del alimento en ingles Descriptores de LanguaL para el alimento seleccionado (4)

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Inc	lexed Fo	od Dat	a 5	et [31]	Right-Click Grid for Menu
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H	CH 3WR	sonini 2	.00		<b></b>
Fo	ods in Da	ata Set	[71	46]	Right-Click Grid for Menu
	FID	OK	R	Original food name	English name 🔺
	09427			Abiyuch, raw	ABIYUCH,RAW
▶	09002	×		Acerola juice, raw (3	ACEROLA JUICE, RAW
L	09001	*		Acerola, (west indian cherry	ACEROLA, (WEST INDIAN C
L	06979			Adobo fresco	ADOBO FRESCO
L	35002			Agutuk, fish with shortening	AGUTUK,FISH W/ SHORTE
L	35001			Agutuk, fish/berry with seal	AGUTUK,FISH/BERRY W/
L	35003	_		Agutuk, meat-caribou (Alask	AGUTUK, MEAT-CARIBOU (/
H	14006	*		Alcoholic beverage, beer, lig	ALCOHOLIC BEV, BEER, LT
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	nausl D			for Colooted Ecod [12]	Richt Click Crid for Monay
		escript			
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	G0003	PASI	DEI	MÉTHODE DE CUISSON AF	PLICABLE
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	M0001	RÉCI	PIEI	NT OU EMBALLAGE NON S	PÉCIFIÉ
	N0001	SURF	AC	E INCONNUE EN CONTACT	AVEC L'ALIMENT
	P0024	ALIM	ENT	ATION HUMAINE COURAN	ITE
					<b>_</b>
×					



35002

35001

35003

14006

F0003

J0001

LanguaL Descriptors for Selected

B1360 ACEROLA

A0127 FRUIT JUICE (U.S.)

C0140 FRUIT, PEEL PRESE E0123 LIQUID, LOW VISCO

G0003 COOKING METHOD H0003 NO TREATMENT AP

K0003 NO PACKING MEDIU

M0001 CONTAINER OR WR

N0001 FOOD CONTACT SU

P0024 HUMAN FOOD, NO A

NOT HEAT-TREATER

PRESERVATION ME

•

Menú del Panel Central:

Interpretation (Contemporation) [100 Notice Frequencies (Contemporation) [100 Notemporation] [100 Notemporation] [100 Notemporation [100 Notemporation] [100 Notemporation] [100 Notemporation] [100 N

- Iniciar sesión / Cerrar sesión o cambiar la contraseña de un set de alimentos
- Adicionar, editar o borrar un set de datos de un alimento
- Importar o exportar sets de datos
- Adicionar o remover filtro en los nombres de los alimentos desplegados

	·	
Bij	ght-Click Grid for Menu	
	<b>^</b>	
		Related terms
Bi	abt-Click Grid for Menu	Supanums
od name		
N N	ABIYUCH.R.	
e, raw	ACEROLA J	
est indian cherry), raw	ACEROLA	Scope Note
:0	ADOBO FRE	
with shortening (Alaskar	nice cAGUTUK,FI	
/berry with seal oil (Alask	(an ic: AGUTUK,FI	
at-caribou (Alaskan ice c	ream) AGUTUK,MI	
everage, beer, light	ALCOHOLIC	
		-
Food [12] Rig	ght-Click Grid for Menu	Additional information <u>+.Add.tag</u>
		The liquid extracted or expressed from mature fruit
		with or without the application of heat. Includes
NT, CORE, PIT OR SEE	D PRESENT	single-strength juice is prepared from concentrate,
SITY, WITH NO VISIBLE	E PARTICLES	then "WATER ADDED" should be used. Carbonated fruit juices are indexed by "FBUIT JUICE" or "FBUIT
		JUICE, DILUTED* and *CARBONATED* or the
		appropriate narrower term.
MUSED		
APPING NOT KNOWN		
RFACE NOT KNOWN		
GE SPECIFICATION		
	•	-

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Agutuk, fish

Agutuk, fish

Agutuk, me

Alcoholic be

#### \_ 8 ×

#### Q <u>.</u> 酋 ⊡~A. PRODUCT TYPE [A0361] B. FOOD SOURCE [B1564] PART OF PLANT OR ANIMAL [C0116] PHYSICAL STATE, SHAPE OR FORM [E0113] EXTENT OF HEAT TREATMENT [F0011] COOKING METHOD [G0002] H. TREATMENT APPLIED [H0111] PRESERVATION METHOD [J0107] K. PACKING MEDIUM [K0020] M. CONTAINER OR WRAPPING [M0100] ⊡ N. FOOD CONTACT SURFACE [N0010] CONSUMER GROUP/DIETARY USE/LABEL CLAII Botones Panel Central

- Iniciar sesión, Cerrar sesión y cambiar la contraseña para un set de datos de alimentos
- Importación y exportación de sets de datos (archivos de texto delimitados por TAB)
- Añadir, editar o borrar un set datos indexado
- Agregar o eliminar un filtro en el nombre de los alimentos

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С	escri	ption	1 1			
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F	InformA	2005				
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F	BG NCH	1 2006-08-	30			
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Fo	pools in Da	ata Set [71	46]	Right-Cli	ck Grid for N	1enu
	FID	OK R	Original food name		English nam	
4	09427		Abyuch, raw		ABIYUCH, F	<u>.                                    </u>
ľ	09002	*	Acerola juice, raw		ACEROLA	
-	09001	*	Acerola, (west indian cherry), raw		ACEROLA,	0
-	06979		Adobo fresco		ADOBO FR	E
H	35072		Agutuk, fish with shortening (Alask	an ice c	AGUTUK,F	! 
H	35001		Agutuk, fish/berry with seal oil (Ala	skan ici	AGUTUK,F	1
-	3003		Agutuk, meat-caribou (Alaskan ice	cream)	AGUTUK,M	
H	4006		Alcoholic beverage, beer, light		ALCOHOLI	
		/				Ľ
F					<u></u> 	1
- 4	anguar D	escriptors	for Selected Food [12]	Hight-Uli	CK Grid for N	1enu
Ľ	AU127	FRUIT JU	IICE (U.S.)			-
H	61360	ACERUD			FORME	-
	C0140	FRUIT, P	EEL PRESENT, CURE, PHT UR SE	EU PR	ESENT	-
F	E0123	LIQUID, I	LUW VISCUSITY, WITH NU VISIB	LE PAR	HULES	-
-	F0003	NUT HEA				-
H	60003	LOUKING NO TRE				-
H	H0003	NU TREA	ATION METHOD NOT KNOWN			
-	80001	NO PACE	VATION METHOD NOT NNUWN			-
	M0003	CONTAIN	ING MEDIUM USED IED OD WOADDING NOT KNOW			-
	M0001	EOOD CO	ICH OH WHAFFING NOT NNUWI INTACT CHDEACE NOT KNOWN	N		-
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						-

Additional information     Additional information <th></th> <th></th>		
A0127         Descriptor       ✓ Active         FRUIT JUICE (U.S.)       ✓         Related terms       ✓         Synonyms       ✓         juice, fruit       ✓         Scope Note       Classification         Additional information       +Add tag         The liquid extracted or expressed from mature fruit with or without the application of heat. Includes concentrated juice and single-strength juice. If the single-strength juice is prepared from concentrate, then "WATER ADDED" should be used. Carbonated fruit juices are indexed by "FRUIT JUICE" or "FRUIT JUICE, DILUTED" and "CARBONATED" or the appropriate narrower term.	<b>2 M</b>	
Descriptor       Active         FRUIT JUICE (U.S.)       F         Related terms       Synonyms         juice, fruit       Classification         Scope Note       Classification         Additional information       + Add tag         The liquid extracted or expressed from mature fruit with or without the application of heat. Includes concentrated juice and single-strength juice. If the single-strength juice is prepared from concentrate, then "WATER ADDED" should be used. Carbonated fruit juices are indexed by "FRUIT JUICE* or *FRUIT JUICE, DILUTED* and "CARBONATED" or the appropriate narrower term.	A0127	
FRUIT JUICE (U.S.)         Related terms         Image: Synonyms         Image: project state in the synonym state in	Descriptor	Active
Related terms         Synonyms         juice, fruit         Scope Note         Classification         Additional information         ±Additional information         ±Add tag         The liquid extracted or expressed from mature fruit with or without the application of heat. Includes concentrated juice and single-strength juice. If the single-strength juice is prepared from concentrate, then "WATER ADDED" should be used. Carbonated fruit juices are indexed by "FRUIT JUICE" or *FRUIT JUICE, DILUTED" and "CARBONATED" or the appropriate narrower term.	FRUIT JUICE (U.S.)	A
Pelated terms         Synonyms         juice, fruit         Scope Note         Classification         Additional information         +Add tag         The liquid extracted or expressed from mature fruit with or without the application of heat. Includes concentrated juice and single-strength juice. If the single-strength juice is prepared from concentrate, then "WATER ADDED" should be used. Carbonated fruit juices are indexed by "FRUIT JUICE" or "FRUIT JUICE, DILUTED" and "CARBONATED" or the appropriate narrower term.		
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Synonyms            juice, fruit           Scope Note        □ Classification          Additional information           Additional information           Additional information           Additional information           The liquid extracted or expressed from mature fruit with or without the application of heat. Includes concentrated juice and single-strength juice. If the single-strength juice is prepared from concentrate, then "WATER ADDED" should be used. Carbonated fruit juices are indexed by "FRUIT JUICE" or *FRUIT JUICE, DILUTED" and "CARBONATED" or the appropriate narrower term.		
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Scope Note       Classification         Additional information       + Add tag         The liquid extracted or expressed from mature fruit with or without the application of heat. Includes concentrated juice and single-strength juice. If the single-strength juice is prepared from concentrate, then "WATER ADDED" should be used. Carbonated fruit juices are indexed by "FRUIT JUICE* or "FRUIT JUICE, DILUTED" and "CARBONATED" or the appropriate narrower term.		
Scope Note       Classification         Additional information       +Add tag         The liquid extracted or expressed from mature fruit with or without the application of heat. Includes concentrated juice and single-strength juice. If the single-strength juice is prepared from concentrate, then "WATER ADDED" should be used. Carbonated fruit juices are indexed by "FRUIT JUICE" or *FRUIT JUICE, DILUTED" and "CARBONATED" or the appropriate narrower term.		
Additional information       ± Add tag         The liquid extracted or expressed from mature fruit with or without the application of heat. Includes concentrated juice and single-strength juice. If the single-strength juice is prepared from concentrate, then "WATER ADDED" should be used. Carbonated fruit juices are indexed by "FRUIT JUICE" or "FRUIT JUICE, DILUTED" and "CARBONATED" or the appropriate narrower term.	Scope Note	🗖 Classificatio
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appropriate narrower term.	JUICE, DILUTED* and *CARB	ONATED* or the
	appropriate narrower term.	



2. Descripción de la pantalla: Menú para sets de alimentos indexados

- Hacer Clic en botón derecho al nombre de un set de datos de un alimento con el fin de editar la fuente:
  - Iniciar sesión, cerrar sesión o cambiar la contraseña de un set de datos de alimentos
    - Adicionar o borrar un set de datos de alimentos, o editar su nombre
    - Añadir por defecto la expresión "no conocido" a todas las facetas omitidas de los descriptores del sistema LanguaL de todos los alimentos del set de datos elegido.

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	)6979			Adobo fresc	0		ADOB	O FRE
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	35001			Agutuk, fish	/berry with seal oil (Alasł	kan ici	AGUT	UK,FI
Ц	35003			Agutuk, mea	at-caribou (Alaskan ice c	ream)	AGUT	UK,MI
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	40001	CONT	AIN	IER OR WR	APPING NOT KNOWN			
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#### 2. Descripción de la pantalla: Menú para alimentos en sets de datos

#### Hacer Clic en el botón derecho sobre la lista de alimentos :

- Copie, agregue o borre un alimento del set de datos
- Edite los nombres de los alimentos o realice un comentario adjunto a cierto alimento
- Agregue o remueva un filtro en los nombres de los alimentos desplegados para el set de datos
- Búsqueda en nombres de alimentos en todos los sets de datos (búsqueda para alimentos similares)
- Estado actualizado (chequeo de validez) para todos los alimentos elegidos en el set de datos

Precaución: esta operación puede tomar mucho tiempo!

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#### 2. Descripción de la pantalla: Configuración de un filtro sobre los nombres de los alimentos en el Panel Central





2. Descripción de la pantalla: Buscar el nombre del alimento en el Panel Central

Hacer clic en botón derecho en un alimento del set de datos indexados de alimentos con el fin de buscar los nombres de los alimentos en todas las fuentes

h on food names [A	CEROLA]					
rch results [4]						
Data set	Food id	Original food name	English food name	FTC	Descriptor	
nformAll 2005	57	Acerola	Acerola			
JSDA SR18	09002	Acerola juice, raw	ACEROLA JUICE, RAW			
JSDA SR18	09001	Acerola, (west indian cherry), raw	ACEROLA, (WEST INDIAN CHERRY),	RAW		
GEMS_Food Codex_C0	PR 2 FT 4095	Acerola, see Barbados cherry	Acerola, see Barbados cherry			
guaL Descriptors						
TC Descriptor				<b>_</b>	📴 Clipb	oard
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### 2. Descripción de la pantalla: Descripción de la lista (plantilla) Langual

File Find Centre Panel Right Panel Report About



Sugerencia:

Haga doble clic en un descriptor Langual del alimento seleccionado para poder ubicar el descriptor a la izquierda en el tesauro Langual en vista de árbol Hacer clic en botón izquierdo sobre el descriptor del alimento seleccionado para poder obtener información del mismo en el panel de la derecha

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## 2. Descripción de una pantalla: Menú para la descripción de Langual

- Hacer clic en botón derecho sobre un descriptor de LanguaL de un alimento seleccionado para:
  - Copiar el set de descriptores al Portapapeles
  - Pegar el contenido del Portapapeles a la descripción actual de alimentos
  - Vaciar el Portapapeles
  - Remover todos los descriptores o los actuales del alimento seleccionado
  - Agregar descriptores predeterminados con la expresión "no conocidos" para facetas perdidas o ausentes de la descripción de alimentos
  - Búsqueda del nombre de un alimento o de todos los alimentos con un descriptor seleccionado (alimentos similares)

June 2008]									
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F	P0024 HUMAN FOOD, NO AGE SPECIFICATION							-	
F									

# 3. Operaciones del usuario: Agregar un set de datos para un alimento nuevo

- Usar el menú del Panel Central o botón «agregar set de datos»/«add data set»
- Ingresar el nombre del alimento nuevo para el set de datos
- 3) Ingresar una clave para editar el nuevo set de datos (modificar nombre, importar alimentos)
- 4) Crear alimentos en el set de datos o importar una lista de alimentos



EuroFIR



3. Operaciones del usuario: Agregar un nuevo set de datos para un alimento

3) Desbloquear el nuevo set de datos del alimento e ingresar la clave para editar el set de datos

> Sugerencia: Clave predeterminada = WELCOME

[January 2008]

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3. Operación del usuario: Agregar un nuevo set de datos para un alimento

4) Hacer clic en botón derecho sobre la lista (plantilla) de alimentos en modo "editar"/"Edit" para agregar un alimento nuevo al set de datos.

- Ingresar el código del alimento y el nombre del alimento
- Guarde la nueva entrada

[January 2008]						
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#### 3. Operación del usuario: Agregar un nuevo set de datos para un alimento

4') En modo "editar", seleccionar el menú del Panel Central o el botón "Importar alimentos"/"import foods" para importar una lista de alimentos al nuevo set de datos del alimento

Elegir el archivo que incluya la lista de alimentos de la lista de alimentos indexados de la base de datos

#### [January 2008] ⑧⑧٩ № ⊨ + - - ♥ < Editing FR-AFSSA 2007-12-20 Indexed Food Data Set [30] Right-Click Grid for Menu E NFA NDS 2007 Supplements PT-INSA 2008-01-10 IS ISGEM 2008-01-21 LT-NNC 2008-02-19 FR-AFSSA 2007-12-20 Foods in Data Set [0] Right-Click Grid for Menu OK R Original food name English name FID ? X Select file to import ▼ 🗕 🖻 🖛 Look in: 🗀 Indexed Food Datasets 2000-2007 DE-BLS\_II.3.1\_2007-04-19.T. DK2005 2007-08-09.TAB ) ENDB DK DFI NDS 2007-09-19, TAB FDA LanguaL indexing reports 🔟 DK Foods Analysed for Pestici 🔟 Belgium Nubel 2007-05-22. TAB FI-FINELI 2007-09-07.TAB 🔟 BG Bulgaria2006-06-30. TAB FR-AFSSA 2007-12-20.TAB • File name: FR-AFSSA 2007-12-20.TAB Open Files of type: Import files (\*.TAB) -Cancel EuroFIR

# 3. Operaciones del usuario: Agregar alimentos de una lista

# Ubicación de la base de datos de los alimentos indexados:

- Carpeta LanguaL 2008
  - Bases de datos de alimentos indexados

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# 3. Operaciones del usuario:Agregar alimentos a una lista

Formato de la lista de alimentos de una fuente = archivo de texto delimitado por tabuladores

#### FOODID ORIGFDNM ENGFDNM LANGUALCODES

13096 Abricot au sirop léger, en conserve Apricots, canned in light syrup 13000 Abricot, frais Apricot, raw 2042 Abricot, jus Apricot juice 2043 Abricot, nectar Apricot nectar, pasteurized 13001 Abricot, sec, dénoyauté Apricot, dry 25433 Accras de morue Cod accras 21500 Agneau, côtelette, crue Lamb cutlet, raw 21501 Agneau, côtelette, grillée Lamb cutlet, grilled 21504 Agneau, épaule, crue Lamb shoulder, raw 21507 Agneau, épaule, maigre, rôtie Lamb shoulder roast, lean, roasted 21506 Agneau, épaule, rôtie Lamb shoulder, roasted 21502 Agneau, gigot, cru Lamb leg, raw 21503 Agneau, gigot, rôti Lamb leg, roasted 11000 Ail frais Garlic, raw 15000 Amande Almond 13003 Ananas au sirop, en conserve Pineapple, canned 2000 Ananas, jus à base de concentré, conserve Pineapple juice, reconstituted, pasteurized 13002 Ananas, pulpe, frais Pineapple, pulp, raw

# 3. Operaciones del usuario: Agregar alimentos a una lista

Formato de la lista de alimentos de una fuente = archivo de texto delimitado por tabuladores con códigos LanguaL

#### FOODID ORIGFDNM ENGFDNAM LANGUALCODES

A0143 B1529 C0139 E0150 F0003 G0003 H0003 J0001 K0003 M0001 N0001 P0024 13000 Abricot, frais Apricot, raw 13001 Abricot, sec, dénovauté Apricot, dry A0143 B1529 C0213 E0116 F0003 G0003 H0138 J0141 K0003 M0001 N0001 P0024 Lamb leg, raw A0150 B1669 C0266 E0150 F0003 G0003 H0003 J0131 K0003 M0001 N0001 P0024 Z0024 21502 Agneau, gigot, cru 21503 Agneau, gigot, rôti Lamb leg, roasted A0150 B1669 C0266 E0150 F0014 G0005 H0001 J0001 K0003 M0001 N0001 P0024 Z0024 11000 Ail frais Garlic, raw A0152 B1233 C0240 E0150 F0003 G0003 H0003 J0001 K0003 M0001 N0001 P0024 15000 Amande Almond A0260 B1272 C0133 E0150 F0003 G0003 H0138 J0116 K0003 M0001 N0001 P0024 2374 Ananas, nectar Pineapple nectar A0196 B1484 C0230 E0121 F0018 G0003 H0136 H0148 J0135 K0003 M0001 N0001 P0024 13002 Ananas, pulpe, frais Pineapple, pulp, raw A0143 B1484 C0229 E0150 F0003 G0003 H0003 J0003 K0003 M0001 N0001 P0024 27000 Anguille, cuite au four Eel, oven cooked A0267 B1278 C0243 E0150 F0014 G0005 H0001 J0001 K0003 M0001 N0001 P0024 27001 Anguille, pochée Eel, poached A0267 B1278 C0243 E0150 F0014 G0020 H0001 J0001 K0003 M0001 N0001 P0024 1009 Apéritif à la gentiane Gentian bitters A0277 B1347 C0174 E0123 F0014 G0003 H0229 H0232 H0270 J0003 K0003 M0130 N0040 P0024 20052 Artichaut, cru Globe artichoke, raw A0152 B1466 C0162 E0150 F0003 G0003 H0003 J0003 K0003 M0001 N0001 P0024 20000 Artichaut, cuit Artichoke, globe, boiled, W/O salt A0152 B1466 C0162 E0150 F0014 G0012 H0001 J0001 K0003 M0001 N0001 P0024

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# 3. Operaciones del usuario: Agregar alimentos a una lista

### Formato de la lista de alimentos de una fuente = archivo XML

xml version="1.0" encoding="iso-8859-1" ?> angualTransportPackage name="Langual Transport Package Markup Language" version="1.0"> ataSet> tandardVocabularies> tandardVocabulary system="LanguaL" position="http://www.eurofir.org/standardvocabularies/LanguaL/LanguaL2000.xml" /> tandardVocabulary system="language" position="http://www.eurofir.org/standardvocabularies/Language/iso639.xml" /> tandardVocabulary system="acquisitiontype" position="http://www.eurofir.org/standardvocabularies/Acquisitiontype/acquisitiontype.xml" /> </StandardVocabularies> enderInformation > ender sentdate="2007-02-10">Jayne Ireland</Sender> </SenderInformation> ontent language="" acquisitiontype="F"> ontentName>FRANCE\_2006-10-01</ContentName> esponsibleBody>AFSSA-Ciqual</ResponsibleBody> egalRestrictions /> ummaryOfContent /> </Content> oods> bod> escription> oodIdentifications> oodIdentification system="origfccd">1000</FoodIdentification> bodIdentification system="LanguaL">A0277 B3324 C0005 E0123 F0014 G0003 H0136 H0148 H0150 H0229 H0270 J0001 K0003 M0130 M0214 N0040 P0024 FoodIdentification> </FoodIdentifications> oodNames> oodName language="">Pastis</FoodName> bodName language="en">Anis spirit</FoodName;</pre> </FoodNames>

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## 4. Operaciones de usuario: Modificar o eliminar un set de datos

 Haga clic en botón derecho sobre el set de datos para editar o eliminar
 Escoger una acción del menú
 Ingresar una clave para desbloquear el set de datos



4. Operaciones de usuario: Modificar o eliminar un set de datos

- Haga clic en botón derecho sobre el nombre del set de datos del alimento indexado para editar la fuente
  - Ingrese la clave para el set de datos del alimento (predeterminada = WELCOME)





4. Operaciones de usuario: Modificar o eliminar un set de datos

- Modo de descripción/modo EDITAR/"Edit"
- Editar el nombre del set de datos

lune 2008	]		
8	•	<b>- -</b>	
Editing	I USDA S	B18	
Indexed Fo	od Data Set [31]	1	Bight-Click Grid for Menu
	B18		
InformA	1 2005		
Precom	bined terms		
BE Nub	el 2007-05-22		
BG NCH	H 2006-06-30		
CH Swi	ssFIR 2007-06-0	6	-
Frank in D			Dista Cist Cold to Manua
Foods in D <sub>2</sub>	ata Set [7146]		Right-Click Grid for Menu
FID		inal food name	English nam 🔺
09427	Abiyu	ich, raw	ABIYUUH,R.
09002	* Acer	pia juice, raw de la fuicet indian alegan)	ACEROLA J
03001	Acen	pia, (west indian cherry),	
Name	A SR18		
	Save	X <u>C</u> ancel	
 LanguaL D	escriptors for Se	lected Food [12]	Right-Click Grid for Menu
A0127	FRUIT JUICE (	U.S.)	<b>_</b>
B1360	ACEROLA		
C0140	FRUIT, PEEL F	RESENT, CORE, PIT (	DR SEED PRESENT
E0123	LIQUID, LOW Y	/ISCOSITY, WITH NO 1	VISIBLE PARTICLES
F0003	NOT HEAT-TR	EATED	
G0003	COOKING MET	HOD NOT APPLICABL	E
H0003	NO TREATME	NT APPLIED	
J0001	PRESERVATIO	N METHOD NOT KNO	WN
K0003	NO PACKING N	IEDIUM USED	
M0001	CONTAINER O	R WRAPPING NOT KN	10WN
N0001	FOOD CONTAG	CT SURFACE NOT KNO	DWN .
P0024	HUMAN FOOD	, NO AGE SPECIFICAT	ION
			<b>_</b>
,			

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## 5. Operaciones de usuario: Indexar alimentos en la lista

- Cardinalidad (ubicación) de las facetas
- Selección de los alimentos a indexar
- La indexación a partir de cero
- Buscar en los descriptores del tesauro LanguaL (panel de la izquierda)
- Arrastrar los descriptores al panel central
- Uso de términos relacionados

Copia de los alimentos que ya han sido indexados

## Cardinalidad de las facetas

Facet	Cardinality	Comment					
A	>=1	Choose a maximum of one descriptor from each of the parallel classification systems:  A PRODUCT TYPE (A0361)  B FOOD ADDITIVES (A0321)  B CODEXALUMENTARIUS, FUNCTIONAL CLASSES (A0361)  B CODEXALUMENTARIUS, FUNCTIONAL CLASSES (A0361)  B CODEXALUMENTARIUS, FUNCTIONAL (LASSES (A0361)  B CODEXALUMENTARIUS, FUNCTIONAL (LASSES (A0367))  C CONSTRUCT TYPE, EUROPEAN UNION (A0356)  B CONSTRUCT TYPE, USENSTRICATION FOR FOOD ADDITIVES (A0367)  B CLASSIFICATION FOR FOOD CLASSIFICATION (A0062)  B CURRORIR FOOD CLASSIFICATION (A0077)  B CLASSIFICATION OF FRODUCTS (FOID ADDITIVES (CODEX ALIMENTARIUS) (A0643)  B CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) (A0643)  B CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) (A0644)  B CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) (A0645)  B CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMEN					
В	1	hoose one descriptor from facet B. If the food product has multiple ingredients, the source of the major ingredient is indexed.					
С	1	oose one descriptor from facet C, to complete the description of the origin of the major ingredient.					
E	1	oose one descriptor from facet E					
F	1	Choose one descriptor from facet F					
G	>=1	Every cooking method for which information is readily available from a label, recipe or other food description should be indexed.					
н	>=1	All applicable descriptors from this facet should be assigned, even if they are implied by descriptors from other facets.					
J	>=1	Index all known preservation methods					
к	>=1	Choose one descriptor from facet K					
М	>=1	If a product is packed in multiple containers, index all known containers.					
N	>=1	All material in direct contact with the food should be indexed.					
Р	>=1	Choose one *CONSUMER GROUP*. Where applicable, choose also descriptors from categories *FOOD FOR SPECIAL DIETARY USE* and *FOOD ALLERGEN LABELLING*					
R	0 - 1	Index the area of origin of a food product only when this is appropriate					
z	0 - ∞	Choose descriptors from facet Z only when appropriate					



# 5. Operaciones de usuario: Indexar alimentos - Selección de los alimentos a indexar

#### ) 🕀 🔍 h 📭 🕨 🕨 📥 📥 🔍 🔍

Indexed Fo	od Dat	a Set [31]		Right-Click G	rid for Menu						
LISDA 9	B18										
InformA	12005										
Precom	bined t	terms									
BE Nub	el 2007	7-05-22									
BG NCH	BG NCH 2006-06-30										
CH Swi	CH SwissFIR 2007-06-06										
Ecods in Du	ata Set	[7146]		Bight-Click G	rid for Menu						
		B Original	food name	Thight blick d	Englisk 🔺						
01002	×	Butter, v	whipped, with salt		BUTT						
01003	×	Butter o	il, anhydrous		BUTTE						
01004	*	Cheese	, blue		CHEES						
01005	×	Cheese	, brick		CHEES						
01006	*	Cheese	, brie		CHEES						
01007	*	Cheese	, camembert		CHEES						
01008	×	Cheese	, caraway		CHEES						
01009	×	Cheese	, cheddar		CHEES						
LanguaL D	escripto	ors for Selec	ted Food [12]	Right-Click G	rid for Menu						
A0148	MILK	OR MILK PR	RODUCT (U.S.)								
B1201	COW										
C0179	BUTT	ER									
E0119	SEMIS	SOLID WITH	H SMOOTH CONS	ISTENCY							
F0018	PART	IALLY HEAT	T-TREATED								
G0003	COOK	ING METH	DD NOT APPLICA	BLE							
H0358	AERA	TED BY WH	HIPPING								
J0135	PAST	EURIZED B	Y HEAT								
K0003	NO PA	ACKING ME	DIUM USED								
M0001	CONT	AINER OR	WRAPPING NOT	KNOWN							
N0001	FOOD	CONTACT	SURFACE NOT K	NOWN							
P0024	нома	AN FOOD, N	IU AGE SPECIFICA	ATION							
					-						

- Haga clic en la cabecera de la columna para ordenar los alimentos según:
  - Código del alimento
  - Nombre original del alimento
  - Nombre del alimento en inglés
  - Comprobación de la validez (OK)

# 5. Operaciones de usuario: Indexar alimentos -Selección de los alimentos a indexar (2)

≗	
Editing: USDA SR18	Haga clic derecho en el
Indexed Food Data Set [31] Right-Click Grid for Menu	
■ USDA SR18     ■     InformAll 2005     Precombined_terms     BE Nubel 2007-05-22     BG NCH 2006-06-30     CH SwissFIR 2007-06-06	alimento de la plantilla para realizar un filtro de los nombres de los
Foods in Data Set [49] (filter = %spread%) Right-Click Grid for Menu	aiiiiieiilos
FID       OK       B       Original food name       Englist         01048       *       Cheese spread, pasteurized process, ame CHEES         01150       *       Cheese spread, pasteurized process, ame CHEES         01191       KRAFT VELVEETA Pa       Copy food and descriptors         04030       *       Sandwich spread, with       Add food         04106       *       Margarine-like spread,        Edit original food name         04107       *       Margarine-like spread, (       Edit English food name         04108       *       Margarine-like spread, (       Edit remark         04109       K	<ul> <li>El filtro de los alimentos usa "%" como comodín</li> <li>Por ejemplo, seleccione los alimentos con la palabra "spread" en el nombre</li> </ul>
E0119 SEMISOLID WITH SMOOTH CO F0014 FULLY HEAT-TREATED Update status for all	🗨 Botones para atajo:
G0003         COOKING METHOD NOT APPLICABLE           H0148         WATEF           H0174         HYDRO           H0194         NUTRIE           H0197         BLEACH           H0206         ALKALII           H0306         HOMOC	Filtre por el nombre original del alimento Elimine el filtro del alimento
	Euro EID



5. Operaciones de usuario:
Indexación de alimentos en la lista
- comprobación de la validez de la actualización

Haga clic en botón derecho en la plantilla para comprobar la validez de la actualización de todo los alimentos del set de datos

Precaución: esto

tiempo!

puede tomar mucho

n la lista		
ez de la	Description	
	Indexed Food Data Set [31] Right-Click	Grid for Menu
	USDA SR18	
	InformAll 2005	
	Precombined_terms	
	BE Nubel 2007-05-22	
<	BG NCH 2006-06-30	
	CH SwissFIR 2007-06-06	
\	Foods in Data Set [7146] Right-Click	Grid for Menu
	FID OK R Original food name	Englisł 🔺
	01006 * Cheese, brie	CHEES
	01007 * Cheese, camembert	CHEES
	01008 * Cheese Copy food and descriptors	
	Add food	
ez de	Ototo Cheese Edit original food name	
	01012 Cheese Edit English food name	
todoc	01012 Cheese Edit remark	
LUUUS	Delete food	
	Set filter op original food par	
erde	LanguaL Descriptors for Sele Set filter on English food nar	me Menu
33 3.3	A0186 HARD CHEESE	
	B1201 COW	
	C0245 CURD Search on Food name	
confirm	Update status for all	
connitin		
This operation can be very	ETHUD NUT APPLICABLE	
mis operation can be very		
	LION METHOD NOT KNOWN	
( <u>Y</u> es		
	N0001 FOOD CONTACT SUBFACE NOT KNOWN	
	P0024 HUMAN FOOD, NO AGE SPECIFICATION	

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Please

## 6. Operaciones de usuario: Indexación de los alimentos a partir de cero

- 1) Desbloquear el conjunto de datos y seleccionar los alimentos a indexar
- Seleccionar los descriptores del panel de la izquierda (tesauro LanguaL en vista de árbol)
- Proceda faceta por faceta (desde la A a la Z), respetando la cardinalidad
- Arrastre los descriptores seleccionados a la sección de descripción



# EXERCISE

LanguaL 2007 - Food Product Indexer Version	3.7	3.7 [January 2008]			
File Find Centre Proel Right Panel Report About					
Login / Edit					
A. PRC Cool		Description			
<ul> <li>⊕-C. PAF</li> <li>⊕-E. PH<sup>+</sup></li> <li>Add data set</li> <li>⊕-F. EXT</li> <li>Edit data set</li> <li>⊕-C. EXT</li> <li>Edit data set</li> </ul>		USDA SR18 SR Serbian FCDB 2007	Click Grid for Menu		
Delete data set		NO Norwegian FCDB 2007 BE NUBEL 2007 DE German BLS II 3.1 2007			
N. FO( Export foods (TAB-delimited)		Foods in Data Set [944] Right	Click Grid for Menu		
R. GEI     A GEI	1141	FID OK R Original food name Engl BE10134 * Aardappel, gebakken Pota	ish name		
Filter foods on English name		BE10135 Aardappel, gekookt Pota	to, boiled		
Remove filter				BE10137 Aardappel, neuw Pota	to, raw
		BE10138 * Aardappel, zoete Pota BE10139 Aardappelkroket, bereid Pota	to, sweet to croquette, pre		
		BE10140 Aardappelpuree Mast	hed potato		
		BE10141 Aardappelpuree, poeder Mast	hed potato, pow		
			<b>&gt;</b>		
		LanguaL Descriptors for Selected Food [14] Right	-Click Grid for Menu		

Create a new food data set and call it "LATINFOODS" Unlock the new dataset (Edit mode) and add a food:

- Food ID "10"
- Name "Albahaca, fresco"
- Add an English name "Basil, fresh"



6. Operaciones de usuario: Indexación de los alimentos a partir de cero

- Desbloquee el set de datos del alimento elegido e ingrese la contraseña para utilizar el modo de edición
- Seleccione un alimento para ser indexado

N	dexed Food	d Dat	a S	et [31] Righ	t-Click Grid for Men
4	InformAll 2	2005			
	Precombin	ned I	term	18	
	BE Nubel	2007	7-05	i-22	
	BG NCH 2	2006	-06-	30	
	CH Swiss	FIR 2	2007	7-06-06	
ю	ods in Data	a Set	[71	46] Righ	t-Click Grid for Men
	FID	OK	R	Original food name	English nam 🔺
	20006	×		Barley, pearled, cooked	BARLEY,PE
	20005	×		Barley, pearled, raw	BARLEY, PE
•	02044			Basil, fresh	BASIL, FRES
	42182			Bean beverage	BEAN BEVE
	16302	*		Beans, adzuki, mature seed, cooked, l	boile BEANS, ADZ
	16003	×		Beans, adzuki, mature seeds, canned,	sw BEANS,ADZ
	16002	×		Beans, adzuki, mature seeds, cooked,	boi BEANS ADZ
	16001	×		Beans, adzuki, mature seeds, raw	BEANS, ADZ
4					▼ ▶
a	nguaL Des	script	ors	for Selected Food [0] Righ	t-Click Grid for Men







#### [] Langual 2008 - Food Product Indexer Version 3.9 [June 2008]

File Find Centre Panel Right Panel Report About



\_ 8 ×

#### [] LanguaL 2008 - Food Product Indexer Version 3.9 [June 2008]

File Find Centre Panel Right Panel Report About



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#### [] LanguaL 2008 - Food Product Indexer Version 3.9 [June 2008]





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#### [] LanguaL 2008 - Food Product Indexer Version 3.9 [June 2008]

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File Find Centre Panel Right Panel Report About



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#### [] LanguaL 2008 - Food Product Indexer Version 3.9 [June 2008]





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Ready



# EXERCISE

 Add foods to the "LATINFOODS" list from a tab-delimited file (Latinfoods 2009-06-18.tab)

Index a food (e.g. "Café, con leche")

[January 2008]		
	+ ▲	
Editing FR-A	FSSA 2007-12-20	
Indexed Food Data Se	et [30]	Right-Click Grid for Menu
Supplements		
PT-INSA 2008-01-1	10 -21	
LT-NNC 2008-02-1	9	
Foods in Data Set IO	-20	Bight-Click Grid for Menu
	Original food name	English name
elect file to import	<u>?</u> ×	1
Look in: 🗀 Indexed Food Datasets	- 🖬 🍅 🖬 -	
2000-2007 ENDB FDA	DE-BLS_II.3.1_2007-04-19.T,     DK2005 2007-08-09.TAB     DK DFI NDS 2007-09-19.TAB     DK DFI NDS 2007-09-19.TAB	
al LanguaL Indexing reports a) Belgium Nubel 2007-05-22.TAB a) BG Bulgaria2006-06-30.TAB	FIFTER POODS ANALYSED FOR POSICI FIFTER 2007-09-07.TAB     FIFTER 2007-12-20.TAB	light-Click Grid for Menu
•	Þ	
File name: FR-AFSSA 2007-12-20. TAB	<u>O</u> pen	
Files of type: Import files (*.TAB)	▼ Cancel	
		Ø

- 4') En modo "editar", seleccionar el menú del Panel Central o el botón "Importar alimentos"/"import foods" para importar una lista de alimentos al nuevo set de datos del alimento
- Elegir el archivo que incluya la lista de alimentos de la lista de alimentos indexados de la base de datos



### 6. Operaciones de usuario: Indexación de los alimentos a partir de cero Actualizaciones auomáticas

Hacer clic en botón derecho en la lista de descriptores de LanguaL para agregar por defecto descriptores "no conocidos" para un set de datos de un alimento al que le faltan facetas Please confirm



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Yes



6. Operaciones de usuario:
Indexación de los alimentos a partir de cero
Actualizaciones auomáticas (2)

Se han agregado en forma predeterminada descriptores "no conocidos" El indexador (indexing) está ahora completo

Foods in Data Set [551] Right-Click Grid for Menu						
	FID	OK	R	Original food name	Englisł 🔺	
	X1340			ACCENT	ACCEN	
	×1048			ACIDIFIED SOUR CREAM	ACIDIF	
	×1300			ACIDOPHILUS MILK	ACIDO	
	×1490			ACTIVE DRY YEAST	ACTIVI	
	X1532	×		ALCOHOL-FREE BEER	ALCOH	
	×1202			ALE, PASTEURIZED, BOTTLED	ALE, P	
	×1002			ALL BRAN CEREAL, EXTRA FIBER, IN F	ALL BF	
	×1086			ALMOND EXTRACT, IN GLASS BOTTLE	ALMON	
Ľ						
La	nguaL D	escript	ors	for Selected Food [16] Right-Click G	rid for Menu	
	A0295	ALCO	ΗΟ	LIC BEVERAGE ANALOG (U.S.)	<b>_</b> _	
	B1230	BARL	EΥ			
	C0102	GERN	4IN/	ATED OR SPROUTED SEED		
	E0123	LIQUI	D, I	LOW VISCOSITY, WITH NO VISIBLE PAP	TICLES	
	F0001	EXTE	NT	OF HEAT TREATMENT NOT KNOWN		
	G0001	COOK	UNC	S METHOD NOT KNOWN		
	H0232	ALCO	но	L FERMENTED		
	H0246	CARB	ON	ATED BY FERMENTATION		
	H0286	ALCO	но	L FULLY REMOVED		
	J0121	PRES	ER	VED BY FILTRATION		
	K0001	PACK	ING	I MEDIUM NOT KNOWN		
	M0001	CONT	AIN	IER OR WRAPPING NOT KNOWN		
	N0001	FOOD	C	INTACT SURFACE NOT KNOWN	<b></b>	

# 7. Operaciones de usuario:Copia de alimentos pre-indexados

- Buscar los alimentos similares en todas las listas de alimentos, utilizando descriptores LanguaL o con el nombre del alimento.
- 2) Copiar la descripción de alimentos similares directamente, o copiarlos por medio del portapapeles y pegar la descripción al alimento en la lista
- 3) Modificar la descripción para describir mejor los alimentos

### 7. Operaciones de usuario: Copia de alimentos preindexados

- Desbloquear el set de datos del alimento elegido e introduzca la contraseña para utilizar el modo de edición
- Seleccionar un alimento para ser indexado

Ed	Editing: USDA SR18								
Index	ked Food	l Dat	a Si	et [31] Right-Cli	ick Grid for Menu				
▶ USDA SR18									
l Ir	InformAll 2005								
P	Precombined_terms								
B	BE Nubel 2007-05-22								
B	G NCH 2	2006	-06-	30					
С	H Swissl	FIR 2	:007	7-06-06	-				
Food	Foods in Data Set [7146] Right-Click Grid for Menu								
F	ID	OK	R	Original food name	English nam 🔺				
1	6112	×		Miso	MISO				
1	8616			MISSION FOODS, MISSION Flour Tortilla:	MISSION FC				

Mixed vegetable and fruit juice drink, with MIXED VEG

Mollusks, abalone, mixed species, cooked ABALONE,M

	10100		Moliusks, abaione, mixed species, raw	ABALUNE,
	15160	×	Mollusks, clam, mixed species, canned, dr	CLAM, MXD
	15162	×	Mollusks, clam, mixed species, canned, lic	CLAM, MXD
4				•

Molasses

LanguaL Descriptors for Selected Food [0]

14119

19304

15156

Right-Click Grid for Menu

EUrofik

MOLASSES

ABALONE N

#### LanguaL 2007 - Food Product Indexer Version 3.7 7. Operaciones de USUARIO File Find Centre Panel Right Panel Report About Copia de alimentos pre *ė*٩ PRODUCT TYPE [A0361] indexados (1) B. FOOD SOURCE [B1564] PART OF PLANT OR ANIMAL [C0116] PHYSICAL STATE, SHAPE OR FORM [E0113] EXTENT OF HEAT TREATMENT [F0011] G. COOKING METHOD [G0002] H. TREATMENT APPLIED [H0111] 1) Utilizando descriptores É-K. PACKING MEDIUM [K0020] M. CONTAINER OR WRAPPING [M0100] N. FOOD CONTACT SURFACE [N0010] LanguaL, buscar ⊡ P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM IPO B. GEOGRAPHIC PLACES AND REGIONS [R0010] alimentos similares en E Z. ADJUNCT CHARACTERISTICS OF FOOD [20005] todas las listas de alimentos Find Find what Molasses ∎°₹ Find next € Find previous Buscar el descriptor List LanguaL más Show **. u** apropiado Cancel • EuroFir

### 7. Operaciones de usuario: Copia de alimentos preindexados (1)

- Utilizando descriptores LanguaL, buscar alimentos similares en todas las listas de alimentos
- Seleccionar el descriptor LanguaL
- Clic derecho => muestra todos los alimentos indexados con cierto descriptor

#### Sugerencia:

Cierto número de sets de datos de un alimento indexado, descargado con el software FPI -> tiene más posibiliades de respuestas PERO enlentece el programa...



### 7. Operaciones de usuario: Copia de alimentos pre-indexados (1)

- Lista de alimentos indexados con el descriptor LanguaL seleccionado o con un término más corto
- Alimentos en sets de datos disponibles
- Descriptor seleccionado o término más corto
- Descripción de los alimentos
- Copia del set de descriptores al portapapeles

Se	earch results [16]						
Ð	Data set	Food id	Original food name	English food name	FTC	Descriptor	
	GEMS_Food Codex_CCPR :	DM659	Sugar cane molasses	Sugar cane molasses	C0207	MOLASSES	
	GEMS_Food Codex_CCPR 3	DM596	Sugar beet molasses	Sugar beet molasses	C0207	MOLASSES	
	GEMS_Food Codex_CCPR 3	DM658	Sorghum molasses	Sorghum molasses	C0207	MOLASSES	
	SK FRI 2008-07-04	1401	rum / um tuzemský 40%	Tafia (Um) 40%	C0207	MOLASSES	
	NL NEVO 2007-11-05	408	Rum	Rum	C0207	MOLASSES	
	DE BLS 2007-04-19	P741011	Rum	Rum > 38%	C0207	MOLASSES	
	Precombined_terms	X1415	RUM	RUM	C0207	MOLASSES	
	ES UGR 2007-06-06	43	Ron	Rum	C0207	MOLASSES	
	DK DTU_FDB 2008-06-26	1077	Rom	Rum	Haga	clic en	
	FR AFSSA 2008-06-06	1004	Bhum	Rum	las ca	hecera	S
	USDA SR18	19304	Molasses	MOLASSES			
	GEMS_Food Codex_CCPR (	DM1	Citrus molasses	Citrus molasses	para c	proenar	
	USDA SR18	14050	Alcoholic beverage, distilled, rum, 80 proc	ALCOHOLIC BEV, DISTILLED, RUM, 8	80 PRI CO207	MOLASSES	
Ł	USDA SR18	14010	Alcoholic beverage, daiquiri, prepared-fro	ALCOHOLIC BEV, DAIQUIRI, PREPAR	RED-F C0207	MOLASSES	
	USDA SR18	14009	Alcoholic beverage, daiquiri, canned	ALCOHOLIC BEV, DAIQUIRI, CND	C0207	MOLASSES	•



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### 7. Operaciones de usuario: Copia de alimentos preindexados (2)

Los descriptores son copiados al Portapapeles/clipboard, en la parte superior de la Información Adicional en la columna de la derecha Cuando no esté en uso, el portapapeles se puede cerrar

2	
C0207	
Descriptor	V Active
MOLASSE	S 💌
I	<b>v</b>
Related ter	ms
Synonyms	
Scope Note 🔽 Classification	
<u> </u>	A
	-
Clipboard (	click to close) + Add tag
A0118 NUTRITIVE SWEETENER (U.S.)	
A0697	07 SUGAR (EFG)
A0765	069 MISCELLANEOUS DERIVED EDIBLE PROD
A0836	SUGAR, HONEY OR SYRUP (EUROFIR)
B1378	SUGAR CANE
C0207	MOLASSES
E0135	SEMILIQUID WITH SMOOTH CONSISTENCY
F0014	FULLY HEAT-TREATED
G0001	COOKING METHOD NOT KNOWN
H0001	TREATMENT APPLIED NOT KNOWN
J0003	NO PRESERVATION METHOD USED
K0003	NO PACKING MEDIUM USED
	Þ


Pegar los contenidos del portapapeles a la descripción del alimento

Hacer en botón derecho de la casilla de descripción LanguaL

Seleccionar "Pegar descriptores" desde el portapapeles al alimento

La descripción está ahora completa

Fo	ods in Da	ata Set	[71	46] Right-Click Grid fo	or Menu
	FID	OK	R	Original food name	En 🔺
	16112	×		Miso	MIS
	18616			MISSION FOODS, MISSION Flour Tortilla:	MIS
	14119			Mixed vegetable and fruit juice drink, with	MD
Þ	19304	×		Molasses	МС
	15156	×		Mollusks, abalone, mixed species, cooked	AB
	15155	×		Mollusks, abalone, mixed species, raw	AB.
	15160	×		Mollusks, clam, mixed species, canned, dr	CL
	15162	×		Mollusks, clam, mixed species, canned, lic	CL
	1-1				_ <b>_</b>
1					
La	nguaL D	escripto	ors I	for Selected Food [15] Right-Click Grid fo	or Menu
	A0118	NUTR	ITI	VE SWEETENER (U.S.)	<b>_</b>
	A0697	07 SU	JGA	AR (EFG)	_
	A0765	069 M	4IS(	CELLANEOUS DERIVED EDIBLE PRODU	ICT:
	A0836	SUGA	R, I	HONEY OR SYRUP (EUROFIR)	_
	B1378	SUGA	RC	ANE	_
	C0207	MOLA	SS	ES	_
	E0135	SEMIL	JQI	JID WITH SMOOTH CONSISTENCY	
	F0014	FULLY	7 HI	EAT-TREATED	
	G0001	соок	JNG	A METHOD NOT KNOWN	
	H0001	TREA	ТМ	ENT APPLIED NOT KNOWN	
	J0003	NO PF	RES	ERVATION METHOD USED	
	K0003	NO PA	ACK	ING MEDIUM USED	
	M0001	CONT	AIN	IER OR WRAPPING NOT KNOWN	

Synonyms			
nutritive	e carbohydrate sweetener 🛛 📕		
sweeter	ner, nutritive		
Scope Not	e 🗖 Classificatio		
, Clipboard (i	click to close) + Add tag		
A0118	NUTRITIVE SWEETENER (U.S.)		
A0697	07 SUGAR (EFG)		
A0765	069 MISCELLANEOUS DERIVED EDIBLE PROD		
A0836	SUGAR, HONEY OR SYRUP (EUROFIR)		
B1378	SUGAR CANE		
C0207	MOLASSES		
E0135	SEMILIQUID WITH SMOOTH CONSISTENCY		
F0014	FULLY HEAT-TREATED		
G0001	COOKING METHOD NOT KNOWN		
H0001	TREATMENT APPLIED NOT KNOWN		
J0003	NO PRESERVATION METHOD USED		
K0003	NO PACKING MEDIUM USED		

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**Buscar alimentos** similares en todas las listas de alimentos, usando el nombre del alimento

Hacer clic en botón derecho del nombre del alimento para acceder al menú Buscar por el nombre o parte del nombre

itos pre-		
	Editing: USDA SR18	
	Indexed Food Data Set [31]	Right-Click Grid for Men
	USDA SR18	<u> </u>
	InformAll 2005	
	Precombined_terms	
	BE Nubel 2007-05-22	
opy food and descriptors	BG NCH 2006-06-30	
	CH SwissFIR 2007-06-06	
dd food	Foods in Data Set [7146]	Right-Click Grid for Men
dit original food name	FID OK B Original food n	ame English 🔺
lit English food name	16112 * Miso	MISO
lit remark	18616 MISSION FOODS	MISSION Flour Tortilla MISSIC
lete food	▶ 14119 Mixed vegetable a	and fruit juice drink, with MIXED
t filter op original food name	19304 * Molasses	MOLAS
t filter of Original food name	15156 * Mollusks, abalone	, mixed species, cooked ABALO
Chicer on English rood name	15155 * Mollusks, abalone	, mixed species, raw ABALO
move riiter	15160 * Mollusks, clam, m	ixed species, canned, dr CLAM,
arch on Food name	15162 * Mollusks, clam, m	ixed species, canned, lic CLAM,
13		· · · · · · · · · · · · · · · · · · ·
odate status for all		▶
	Search food name Name [fruit juice drink]	
	🖌 🖌 Search 🛛 🗶 <u>C</u> ance	1

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H0136 SUGAR OR SUGAR SYRUP ADDED

J0120 PRESERVED BY HEAT TREATMENT

H0148 WATER ADDED

•

H0215 VITAMIN C ADDED

- Lista de alimentos con nombres similares de alimentos
- Alimentos en sets de datos disponibles
- Descripción del alimentos seleccionado

Copiar el set de descriptores al portapapeles

eā	arch on f	food names [fruit j	uice drink	]				
9	Search re	sults [16]						
	Data s	et	Food id	Original food name	English food name	FTC	Descriptor	
	UK IFF	R 2007-09-18	17-411	Baby fruit juice drink, concentrated, fortifie	Baby fruit juice drink, concentrated, fortified			
	FB AF	SSA 2008-06-06	18309	Boisson plate tout type de fruits (teneur er	Fruit juice drink, sweetened			
	USDA	SR18	14262	Citrus fruit juice drink, frozen concentrate	CITRUS FRUIT JUC DRK, FRZ CONC			
	USDA	SR18	14263	Citrus fruit juice drink, frozen concentrate,	CITRUS FRUIT JUC DRK, FRZ CONC, PRE			
	UK IFF	R 2007-09-18	17-177	Fruit juice drink, carbonated, ready to drin	Fruit juice drink, carbonated, ready to drink			
	EI UCO	C 2008-06-04	6668	Fruit juice drink, Libby's C Apple	Fruit juice drink, Libby's C Apple			
	EI UCO	C 2008-06-04	5966	Fruit juice drink, Libby's Orange C	Fruit juice drink, Libby's Orange C			
	UK IFF	R 2007-09-18	17-196	Fruit juice drink, low calorie, ready to drink	Fruit juice drink, low calorie, ready to drink			
•	UK IFF	R 2007-09-18	17-195	Fruit juice drink, ready to drink	Fruit juice drink, ready to drink	Cli	c on la	
	IL BGU	J 2008-03-09	92510910	îéő àùëåiéåú îù÷ä	Soft drink, Grapefruit juice drink			
	USDA	SR18	14119	Mixed vegetable and fruit juice drink, with	MIXED VEG & FRUIT JUC DRK, W/ ADDE	car	pecera	para
	PL NF	NI 2007-06-15	12.1.3.002	Napoje gazowane o smaku owocowym	Fruit juice drink, carbonated ready to drink	bus	scar	
	USDA	SR18	14334	Pineapple and grapefruit juice drink, cann	PINEAPPLE&GRAPEFRUIT JUC DRK,CNI			
	ES UG	iR 2007-06-06	63	Refresco sin gas, sabor naranja	Fruit juice drinke, orange flavoured			
	ES UG	R 2007-06-06	62	Refresco, sin gas, sabor limón	Fruit juice drink, lemon flavoured			-
1		Deseriates						
	Jero						De	- I
ŀ	FIC	Descriptor				<b>_</b>	Elipboard	
ŀ	A0130	FRUIT JUICE, DILU	ITED (U.S.)				😤 lucat	- I
ŀ	81246	PINEAPPLE AND 6	IRAPEFRU	11				
ŀ	C0167	FRUIT						
ŀ	E0114	LIQUID, LOW VISC	USITY, WI	TH SMALL PARTICLES				
+	F8822	HEAT-TREATED						
1	IG0003	I COOKING METHO	D NOT APP	PLICABLE				

EuroFIR / UNT / LATINFOODS Workshop on Production of Food Composition Data, Tucumán 2009-06-18

Select

Cancel

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Los descriptores son copiados al Portapapeles/clipboard, en la parte superior de Información Adicional en la columna de la derecha Cuando no esté en uso, el portapapeles se puede cerrar

A0361 Descriptor Active A. PRODUCT TYPE Related terms Synonyms Synonyms Classification This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term. Clipboard (click to close) + Add tag A0130 FRUIT JUICE, DILUTED (U.S.) B1246 PINEAPPLE AND GRAPEFRUIT CO167 FRUIT E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF F0022 HEAT-TREATED G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0148 WATER ADDED H0148 WATER ADDED H0125 VITAMIN C ADDED J0120 PRESERVED BY HEAT TREATMENT K0003 NO PACKING MEDIUM USED M0194 CAN, BOTTLE OR JAR		
A0361 Descriptor A. PRODUCT TYPE Related terms  Synonyms  Synonyms  Classification This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.  Clipboard (click to close) A0130 FRUIT JUICE, DILUTED (U.S.) B1246 PINEAPPLE AND GRAPEFRUIT C0167 FRUIT E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF F0022 HEAT-TREATED G0003 COKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0148	3.1 88.1	
A0361 Descriptor A. PRODUCT TYPE A. PRODUCT TYPE Related terms  Synonyms  Synonyms  Classification This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.  Clipboard (click to close) A0130 FRUIT JUICE, DILUTED (U.S.) B1246 PINEAPPLE AND GRAPEFRUIT CO167 FRUIT E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF F0022 HEAT-TREATED G0003 COKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0140 VISCOSITY VITHEAT VITH VITHEAT V	2 99	
Descriptor       ✓ Active         A. PRODUCT TYPE       ✓         Related terms       ✓         Synonyms       ✓         Sope Note       ✓ Classification         This term is for CLASSIFICATION ONLY; DO NOT USE       ✓         term in indexing. Use a more precise narrower term.       ✓         Clipboard [click to close]       ✓ Add tag         ▲ A0130       FRUIT JUICE, DILUTED (U.S.)         B1246       PINEAPPLE AND GRAPEFRUIT         C0167       FRUIT         E0114       LIQUID, LOW VISCOSITY, WITH SMALL PAF         F0022       HEAT-TREATED         G0003       COOKING METHOD NOT APPLICABLE         H0136       SUGAR OR SUGAR SYRUP ADDED         H0137       VITAMIN C ADDED         J0120       PRESERVED BY HEAT TREATMENT         K0003       NO PACKING MEDIUM USED         M0194       CAN, BOTTLE OR JAR	A0361	
A. PRODUCT TYPE  Related terms  Synonyms  Scope Note Classification This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.  Clipboard (click to close) A0130 FRUIT JUICE, DILUTED (U.S.) B1246 PINEAPPLE AND GRAPEFRUIT C0167 FRUIT E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF F0022 HEAT-TREATED G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0148 WATER ADDED H0148 WATER ADDED H0215 VITAMIN C ADDED H0215 VITAMIN C ADDED H0215 VITAMIN C ADDED M0194 CAN, BOTTLE OR JAR	Descriptor	🔽 Active
Related terms         Synonyms         Scope Note         Classification         This term is for CLASSIFICATION ONLY; DO NOT USE         term in indexing. Use a more precise narrower term.         Clipboard (click to close)         + Add tag         A0130       FRUIT JUICE, DILUTED (U.S.)         B1246       PINEAPPLE AND GRAPEFRUIT         C0167       FRUIT         E0114       LIQUID, LOW VISCOSITY, WITH SMALL PAF         F0022       HEAT-TREATED         G0003       COOKING METHOD NOT APPLICABLE         H0136       SUGAR OR SUGAR SYRUP ADDED         H0148       WATER ADDED         H0215       VITAMIN C ADDED         H0215       VITAMIN C ADDED         H0216       CAN, BOTTLE OR JAR	A. PROD	UCT TYPE 🔄
Related terms         Synonyms         Scope Note         Classification         This term is for CLASSIFICATION ONLY; DO NOT USE         term in indexing. Use a more precise narrower term.         Clipboard (click to close)         + Add tag         A0130       FRUIT JUICE, DILUTED (U.S.)         B1246       PINEAPPLE AND GRAPEFRUIT         C0167       FRUIT         E0114       LIQUID, LOW VISCOSITY, WITH SMALL PAF         F0022       HEAT-TREATED         G0003       COOKING ME THOD NOT APPLICABLE         H0136       SUGAR OR SUGAR SYRUP ADDED         H0148       WATER ADDED         H0125       VITAMIN C ADDED         J0120       PRESERVED BY HEAT TREATMENT         K0003       NO PACKING MEDIUM USED         M0194       CAN, BOTTLE OR JAR		<b>*</b>
Supervises Supervises and the set of the set	Related ter	ms
Synonyms  Scope Note  Classification  This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.  Clipboard (click to close)  A0130 FRUIT JUICE, DILUTED (U.S.) B1246 PINEAPPLE AND GRAPEFRUIT C0167 FRUIT E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF F0022 HEAT-TREATED G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0148 WATER ADDED H015 VITAMIN C ADDED H0215 VITAMIN C ADDED H0215 VITAMIN C ADDED H0215 VITAMIN C ADDED H0194 CAN, BOTTLE OR JAR		
Synonyms  Scope Note  Classification  This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.  Clipboard [click to close]  A0130 FRUIT JUICE, DILUTED (U.S.)  B1246 PINEAPPLE AND GRAPEFRUIT  C0167 FRUIT  E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF F0022 HEAT-TREATED  G0003 COOKING METHOD NOT APPLICABLE  H0136 SUGAR OR SUGAR SYRUP ADDED  H0148 WATER ADDED  H0136 SUGAR OR SUGAR SYRUP ADDED  H0136 SUGAR OR SUGAR SYRUP ADDED  H0136 SUGAR OR SUGAR SYRUP ADDED  H0215 VITAMIN C ADDED  H	Г	
Synonyms  Scope Note  Classification  This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.  Clipboard (click to close)  A0130 FRUIT JUICE, DILUTED (U.S.)  B1246 PINEAPPLE AND GRAPEFRUIT C0167 FRUIT C0167 FRUIT E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF F0022 HEAT-TREATED G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0148 WATER ADDED H0125 VITAMIN C ADDED H0215 VITAMIN		
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Scope Note       Classification         This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.       Image: Classification         Clipboard (click to close)       + Add tag         Mathematication       + Add tag         Mathematication       Image: Classification         Clipboard (click to close)       + Add tag         Mathematication       + Add tag         Mathematication       Image: Classification         Mathematication       + Add tag         <	Synonyms	
Scope Note Classification This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.  Clipboard [click to close] A0130 FRUIT JUICE, DILUTED (U.S.) B1246 PINEAPPLE AND GRAPEFRUIT C0167 FRUIT E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF E0022 HEAT-TREATED G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0148 WATER ADDED H0215 VITAMIN C AD	<u>ل</u>	
Scope Note Classification This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.  Clipboard (click to close) A0130 FRUIT JUICE, DILUTED (U.S.) B1246 PINEAPPLE AND GRAPEFRUIT C0167 FRUIT E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF F0022 HEAT-TREATED G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0148 WATER ADDED H0148 WATER ADDED H0125 VITAMIN C ADDED H0215 VITAMIN C ADDED		
Scope Note  Classification  This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.  Clipboard (click to close)  A0130 FRUIT JUICE, DILUTED (U.S.)  B1246 PINEAPPLE AND GRAPEFRUIT  C0167 FRUIT  C0167 FRUIT  E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF F0022 HEAT-TREATED  G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0148 WATER ADDED H0148 WATER ADDED H0215 VITAMIN C ADDED H0215 VITAMIN C ADDED H0215 VITAMIN C ADDED H0216 VITAMIN C ADDED H0217 VITAMIN C ADDED H0218 VITAMIN C ADDED H0219 CAN, BOTTLE OR JAR	I	<b>—</b>
This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.	Scope Not	e M Llassification
Clipboard (click to close) + Add tag  A0130 FRUIT JUICE, DILUTED (U.S.)  B1246 PINEAPPLE AND GRAPEFRUIT  C0167 FRUIT  E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF  F0022 HEAT-TREATED  G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0148 WATER ADDED H0215 VITAMIN C ADDED H0215 VITAMIN C ADDED J0120 PRESERVED BY HEAT TREATMENT K0003 NO PACKING MEDIUM USED M0194 CAN, BOTTLE OR JAR		
A0130 FRUIT JUICE, DILUTED (U.S.) B1246 PINEAPPLE AND GRAPEFRUIT C0167 FRUIT E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF F0022 HEAT-TREATED G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0215 VITAMIN C ADDED H0215 VITAMIN C ADDED J0120 PRESERVED BY HEAT TREATMENT K0003 NO PACKING MEDIUM USED M0194 CAN, BOTTLE OR JAR	] Clink and (	North to show the state of the
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CO167 FRUIT E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF F0022 HEAT-TREATED G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0215 VITAMIN C ADDED J0120 PRESERVED BY HEAT TREATMENT K0003 NO PACKING MEDIUM USED M0194 CAN, BOTTLE OR JAR	P A0130	
E0167 PHOT E0114 LIQUID, LOW VISCOSITY, WITH SMALL PAF F0022 HEAT-TREATED G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0148 WATER ADDED H0215 VITAMIN C ADDED J0120 PRESERVED BY HEAT TREATMENT K0003 NO PACKING MEDIUM USED M0194 CAN, BOTTLE OR JAR	01240	
F0022 HEAT-TREATED G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0215 VITAMIN C ADDED J0120 PRESERVED BY HEAT TREATMENT K0003 NO PACKING MEDIUM USED M0194 CAN, BOTTLE OR JAR	E0114	
G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0215 VITAMIN C ADDED J0120 PRESERVED BY HEAT TREATMENT K0003 NO PACKING MEDIUM USED M0194 CAN, BOTTLE OR JAR	E0022	HEAT, TREATED
H0136 SUGAR OR SUGAR SYRUP ADDED H0148 WATER ADDED H0215 VITAMIN C ADDED J0120 PRESERVED BY HEAT TREATMENT K0003 NO PACKING MEDIUM USED M0194 CAN, BOTTLE OR JAR	60003	
H0148 WATER ADDED H0215 VITAMIN C ADDED J0120 PRESERVED BY HEAT TREATMENT K0003 NO PACKING MEDIUM USED M0194 CAN, BOTTLE OR JAR	H0136	SUGAB OB SUGAB SYBUE ADDED
H0110 WITH BUDED H0215 VITAMIN C ADDED J0120 PRESERVED BY HEAT TREATMENT K0003 NO PACKING MEDIUM USED M0194 CAN, BOTTLE OR JAR	H0148	
J0120 PRESERVED BY HEAT TREATMENT K0003 NO PACKING MEDIUM USED M0194 CAN, BOTTLE OR JAR	H0215	
K0003 NO PACKING MEDIUM USED	10213	
M0194 CAN, BOTTLE OR JAR	100120	PRESERVED BY HEAT TREATMENT
	1 IKI0012	PRESERVED BY HEAT TREATMENT
	M0194	PRESERVED BY HEAT TREATMENT NO PACKING MEDIUM USED
	M0194	PRESERVED BY HEAT TREATMENT NO PACKING MEDIUM USED CAN, BOTTLE OR JAR

- Pegue el contenido del portapapeles a la descripción del alimento
- Haga clic en botón derecho de la casilla de descripción LanguaL
- Seleccione "Pegar descriptores" desde el portapales al alimento
- La descripción está completa ... pero necesita ser corregida!

U.	ods in Da	ta Set	[7146]	Right-Click Grid	for Menu	Sync
	FID	OK	R Original f	food name E	inglish 🔺	► d
	16112	×	Miso	N	4ISO	- Ti
	18616		MISSION F	FOODS, MISSION Flour Tortilla	IISSIC	
>	14119	×	Mixed veg	etable and fruit juice drink, with N	4IXED	Scor
	19304	×	Molasses	N	10LAS	
	15156	×	Mollusks, a	abalone, mixed species, cookec A	BALO	
	15155	×	Mollusks, a	abalone, mixed species, raw 👘 A	BALO	
	15160	×	Mollusks, d	clam, mixed species, canned, dr C	LAM,	
	15162	×	Mollusks, d	clam, mixed species, canned, lic C	LAM,	
					<b>_</b>	
•					•	
	inguaL De	escript	ors for Selected	d Food [14] Right-Click Grid	for Menu	Clipt
•	A0130	FRUII	I JUICE, DILU	TED (U.S.)		• • •
	B1246	PINE/	APPLE AND GR	RAPEFRUIT		
	C0167	FRUIT	Г			
	E0114	LIQUI	D, LOW VISCO	SITY, WITH SMALL PARTICLE	S	
	F0022	HEAT	-TREATED			F
	G0003	соок	UNG METHOD	NOT APPLICABLE		
	H0136	SUGA	R OR SUGAP			
	H0148	WATE	R ADDED	Copy descriptors		
	H0140 H0215	WATE VITAN	R ADDED /IN C ADDED	Paste descriptors		
	H0148 H0215 J0120	WATE VITAN PRES	ER ADDED 4IN C ADDED ERVED BY H-	Paste descriptors Empty clipboard		
	H0140 H0215 J0120 K0003	WATI VITAN PRES NO P/	ER ADDED MINIC ADDED ERVED BY H- ACKING MEDI	Paste descriptors  Paste descriptors  Edit remark		
	H0148 H0215 J0120 K0003 M0194	WATE VITAN PRES NO P/ CAN,	ER ADDED MIN C ADDED ERVED BY H- ACKING MEDI BOTTLE OR J	Paste descriptors Paste descriptors Empty clipboard Edit remark Remove current descriptor		
	H0140 H0215 J0120 K0003 M0194 N0001	WATE VITAN PRES NO P/ CAN, FOOD	ER ADDED MIN C ADDED ERVED BY H ACKING MEDI BOTTLE OR J CONTACT S	Paste descriptors Paste descriptors Edit remark Remove current descriptor Remove all descriptors		

	diluted j	uice beverage	
	juice be	verage, diluted	_
Sc	ope Not	е	🔲 Classificati
Clipboard (click to close) + Add tag			
A0130 FRUIT JUICE, DILUTED			(U.S.)
	B1246	PINEAPPLE AND GRAPE	FRUIT
	C0167	FRUIT	
	E0114	LIQUID, LOW VISCOSITY	/, WITH SMALL PAF
	F0022	HEAT-TREATED	
	G0003	COOKING METHOD NOT	APPLICABLE
	LI9136	SUGAR OR SUGAR SYR	UP ADDED
	148	WATER ADDED	
	215	VITAMIN CIADDED	
	120	PRESERVED BY HEAT T	REATMENT
	003	NO PACKING MEDIUM U	SED
	h104	CAN, BOTTLE OR JAR	
	1134		

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Foods in Data Set [7146]

**Right-Click Grid for Menu** 

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#### OK R Original food name English 🔺 FID MIS0 16112 Miso MISSION FOODS, MISSION Flour Tortilla MISSIC 18616 Descripción 14119 Mixed vegetable and fruit juice drink, with MIXED 19304 × Molasses MOLAS correcta del × Mollusks, abalone, mixed species, cooked ABALO 15156 15155 × Mollusks, abalone, mixed species, raw alimento (1) ABALO × Mollusks, clam, mixed species, canned, dr CLAM, f 15160 15162 Mollusks, clam, mixed species, canned, lid CLAM, t × Haga clic en botón derecho de los LanguaL Descriptors for Selected Food [14] **Right-Click Grid for Menu** descriptores que deben ser eliminados A0264 VEGETABLE JUICE (U.S.) B1347 PLANT USED AS FOOD SOURCE C0174 PART OF PLANT E0114 LIQUID, LOW VISCOSITY, WITH SMALL PARTICLES F0022 HEAT-TREATED G0003 COOKING METHOD NOT APPLICABLE H0136 SUGAR OR SUGAR SYRUP ADDED Copy descriptors H0148 WATER ADDED Paste descriptors H0215 VITAMIN CIADDED Empty clipboard J0120 PRESERVED BY HEAT TREATMENT Edit remark K0003 NO PACKING MEDIUM USED M0194 CAN, BOTTLE OR JAR Remove current descriptor N0001 FOOD CONTACT SURFACE NOT KNOWN <sup>N</sup>Remove all descriptors -Add missing descriptors Search on Food name

Search for ALL foods with selected descriptor

Descripción correcta del alimento (2)

> Agregue nuevos descriptores desde el árbol LanguaL expuesto

El software FPI asegura que la cardinalidad de la faceta es respetada

A. PRODUCT TYPE [A0361]	
- B. FOOD SOURCE (B1564)	
C. PART OF PLANT OR ANIMAL [C0116]	
- E. PHYSICAL STATE, SHAPE OR FORM [E0113]	
- F. EXTENT OF HEAT TREATMENT [F0011]	
- G. COOKING METHOD [G0002]	
H. TREATMENT APPLIED [H0111]	
COMPONENT REMOVED [H0238]	
COMPONENT SUBSTITUTED [H0103]	
Er FOOD MODIFIED (H0141)	
□-INGREDIENT ADDED [H0225]	
CARBOHYDRATE OR RELATED COMPOUN	
E CUATED OR COVERED [H0353]	
E CULUR ADDED [H0150]	
EN ED OD OTVEEED (19993)	
FILLED OR STOFFED [H0207]	
EAVORING OR TASTE INGREDIENT ADDE	
- DRIED OB CANDIED FRUIT ADDED	
FRUIT JUICE ADDED (H0362)	
FRUIT PEEL ADDED [H0363]	
JELLY, JAM OR PRESERVE ADDED	
🕀 GRAIN ADDED [H0152]	
庄 MEAT ADDED [H0191]	
🕀 NUT OR SEED ADDED [H0177]	
POULTRY ADDED [H0171]	
SEAFOOD ADDED [H0153]	
• VEGETABLE ADDED [H0212]	
FOOD ADDITIVE ADDED, EUROPEAN COM     ■	
FOOD ADDITIVE ADDED, USA [H0371]	
LEAVENING AGENT ADDED [HU/51]	
ELOSPHATE ADDED (H0270)	

	<b>b</b>	+ - •					
Editing:	USD	A SR18					
Indexed Food	Data Si	et [31] Right-Click G	rid for Menu				
USDA SR1	8						
InformAll 20	005						
Precombin	Precombined_terms						
BE Nubel 2	BE Nubel 2007-05-22						
BG NCH 2	006-06-	30					
CH SwissF	IR 2007	7-06-06	<b></b>				
, Foods in Data	Set [71	46] Right-Click G	rid for Menu				
FID	OK R	Original food name	English 🔺				
16112	×	Miso	MISO				
18616		MISSION FOODS, MISSION Flour Tortilla:	MISSIC				
14119	×	Mixed vegetable and fruit juice drink, with	MIXED				
19304	×	Molasses	MOLAS				
15156	*	Mollusks, abalone, mixed species, cooked	ABALO				
15155	*	Mollusks, abalone, mixed species, raw	ABALO				
15160	*	Mollusks, clam, mixed species, canned, dr	CLAM,F				
15162	×	Mollusks, clam, mixed species, canned, lic	CLAM,F				
			▼ ►				
LanguaL Desc	criptors I	for Selected Food [14] Right-Click G	rid for Menu				
B1347 PL	ANT U	SED AS FOOD SOURCE					
C0174 P/	ART OF	PLANT					
E0114 LI	QUID, L	OW VISCOSITY, WITH SMALL PARTICL	ES 👘				
F0022 H	EAT-TR	EATED					
G0003 C0	OOKING	METHOD NOT APPLICABLE					
H0148 W	ATER /	ADDED					
H0215 VI	TAMIN	CADDED					
H03S2 FF	RUIT JU	JICE ADDED					
J0120 PF	RESER	VED BY HEAT TREATMENT					
K0003N	) PACK	ING MEDIUM USED					
M0194C4	N, BO	TTLE OR JAR					
N0001 FC	DOD CO	INTACT SURFACE NOT KNOWN					
	JMAN F	FOOD, NO AGE SPECIFICATION					

🐺 LanguaL 2007 – Food	Product 1	Indexer 1	Versio
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Report Help Centre Panel Right Panel Edit

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### 8. ¿Qué pasa si no concuerda en forma exacta con el tesauro?

	×
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Active

Classification

+ Add tag



## 8.Descriptores perdidos: Envíe una propuesta para la publicación al sitio de LanguaL

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s 🕘 http://www.langual.	org/NORFOOD5%202004-02-20.asp 🗾 🔁 Go 🗍 Links 🦉 Google 🖓 Google Schol	ar » 🤅
NGUAL	- an international framework for food o	description!
ual Home	NORFOODS SUGGESTIONS	
aurus	·	
iture acts	Submitted 2004-02-20 - Open for discussion until 2004-04-20	
sals ations	Discussion closed, proposed terms accepted	
	Edited and revised by Jayne Ireland	
t the web pages ch with LanguaL	Descriptors in <b>bold and italics</b> are suggested new descriptors.	
	CABBAGE [B1406]	
	 POINTED HEADED CABBAGE (Brassica oleracea L. convar. capitate (L.) Alef. var. conica D. C.)	
	· · · · · · · · · · · · · · · · · · ·	
	RIGHTEYE FLOUNDER FAMILY [B1856]	
	EUROPEAN FLOUNDER (Platichtys flesus (Linnaeus, 1758))	
	COD FAMILY [B1835]	
	 NORWAY POUT (Trisopterus esmarkii (Nilsson, 1855))	
	···	
	PROTEIN REMOVED [H0134] GLUTEN REMOVED	
	INGREDIENT ADDED [H0225]	
	CHEMICAL LEAVENING AGENT ADDED [H0351]	
	SUGARUOUT ADEED (SN: II WIIIBL SUUTUUUUII IIIDEA BISU WIEAT ADEED, II TYS SUUTUUUUII IIIDEA BISU KTE ADDEED) YEAST ADDEED	
	GRAIN ADDED [H0152]	
	BARLEY MALT ADDED WHEAT ADDED	
	WHEAT MALT ADDED	
	NUT OR SEED ADDED [H0177] PFANIIT ADDED [H0174]	
	SEED ADDED [H0333] TREE NUT ADDED [H0333]	
	COCONUT ADDED [H0340]	
	VEGETABLE ADDED [H0212] SOY ADDED [H0338] (not just under "GRAIN ADDED")	
	PRESERVED BY HEAT TREATMENT [J0120] BLANCHED*	



# EXERCISE

 Index foods in the "LATINFOODS" list from other already indexed foods

If necessary, import other indexed food lists from "Indexed Food Datasets" folder

883	<u>₩</u> <b>₽</b> + ▲ - <u>₹</u> ₹	
Editing	FR-AFSSA 2007-12-20	
Indexed Food	i Data Set [30]	Right-Click Grid for Menu
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Suppleme PT-INSA	nts 2008-01-10	
IS ISGEM	2008-01-21	
	008-02-19	
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Foods in Data	a Set [0]	Right-Click Grid for Menu
FID	OK R Original food name	English name
elect file to import	<u> </u>	
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	DK2005 2007-08-09. TAB	
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File name: FR-AFSSA 2007-12-2	D.TAB Open	
Files of type: Import files (*.TAB)	▼ Cancel	

# 9. Guardar sets de datos indexados: Exportar

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LanguaL 2008 - Food Product Indexer Version 3.9 [June 2008] Centre Pronel Right Panel Report About File 🔒 Login / Edit 🖶 Logout 🔍 Change password Add data set Edit data set. Delete data set. Export foods (XML) ha Import foods (XML) Export foods (Relational text files) Export foods (TAB-delimited) 💼 Import foods (TAB-delimited) 🔍 Filter foods on original name Filter foods on English name 🔍 Remove filter

« Export foods » button (default = TABdelimited text file)
Central Panel Menu
TAB-delimited text file
Relational text files
XML file

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## 9. Guardar sets de datos indexados: Exportar a un archivo de texto delimitado predeterminado (Tab-delimited text file) (una línea por alimento)

### FOODID ORIGFDNM ENGFDNAM LANGUALCODES

13000 Abricot, frais Apricot, raw A0143 B1529 C0139 E0150 F0003 G0003 H0003 J0001 K0003 M0001 N0001 P0024 13001 Abricot, sec, dénoyauté Apricot, dry A0143 B1529 C0213 E0116 F0003 G0003 H0138 J0141 K0003 M0001 N0001 P0024 21502 Agneau, gigot, cru Lamb leg, raw A0150 B1669 C0266 E0150 F0003 G0003 H0003 J0131 K0003 M0001 N0001 P0024 Z0024 Lamb leg, roasted A0150 B1669 C0266 E0150 F0014 G0005 H0001 J0001 K0003 M0001 N0001 P0024 Z0024 21503 Agneau, gigot, rôti 11000 Ail frais Garlic, raw A0152 B1233 C0240 E0150 F0003 G0003 H0003 J0001 K0003 M0001 N0001 P0024 15000 Amande Almond A0260 B1272 C0133 E0150 F0003 G0003 H0138 J0116 K0003 M0001 N0001 P0024 Pineapple nectar A0196 B1484 C0230 E0121 F0018 G0003 H0136 H0148 J0135 K0003 M0001 N0001 P0024 2374 Ananas, nectar 13002 Ananas, pulpe, frais Pineapple, pulp, raw A0143 B1484 C0229 E0150 F0003 G0003 H0003 J0003 K0003 M0001 N0001 P0024 27000 Anguille, cuite au four Eel, oven cooked A0267 B1278 C0243 E0150 F0014 G0005 H0001 J0001 K0003 M0001 N0001 P0024 27001 Anguille, pochée Eel, poached A0267 B1278 C0243 E0150 F0014 G0020 H0001 J0001 K0003 M0001 N0001 P0024 Apéritif à la gentiane Gentian bitters A0277 B1347 C0174 E0123 F0014 G0003 H0229 H0232 H0270 J0003 K0003 M0130 N0040 P0024 1009 20052 Artichaut, cru Globe artichoke, raw A0152 B1466 C0162 E0150 F0003 G0003 H0003 J0003 K0003 M0001 N0001 P0024 20000 Artichaut, cuit Artichoke, globe, boiled, W/O salt A0152 B1466 C0162 E0150 F0014 G0012 H0001 J0001 K0003 M0001 N0001 P0024

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9. Guardar Sets de datos indexados: Exportar a un archivo de texto delimitado relacional (Tab-delimited text file)

#### LanguaL2008\Indexed Food Datasets\Iceland EXP 2005-08-21\_FOOD.TXT

FOO	DID ORIGFDNM ENGFDNAM
1	Egg, guillemot, whole, raw
10	Cholcolate wafer, Prince Polo
100	Beef goulash, raw
1000	Sauce, hamburger sauce
1001	Sauce, garlic sauce
1002	Sauce, mustard sauce
1003	Sauce, spaghetti sauce w tomatoes
1004	Sauce, sweet & sour, Uncle Bens
1005	Sauce, cheese sauce, Osta- og smjör
1006	Tiramisu, Osta -g smjörsalan
1007	Soup, tomato soup

#### LanguaL2008\Indexed Food Datasets\Iceland EXP 2005-08-21\_DESC.TXT

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FOODID DESCRIPTOR

- 1 A0261
- 1 B1563
- 1 C0225 1 E0150
- 1 F0003
- 1 G0003
- 1 H0003
- 1 J0001
- 1 K0003 1 M0001
- 1 N0001
- 1 P0024
- 104 A0150
- 104 B1669
- 104 C0176 104 E0150
- 104 F0003
- 104 G0003
- 104 H0003
- 104 J0001
- 104 K0003
- 104 M0001
- 104 N0001
- 104 P0024

## 9. Guardar set de datos indexados: Exportar a un archivo XML



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## 9. Guardar Sets de datos indexados Exportar a un archivo XML (2)

'xml version="1.0" encoding="iso-8859-1" ?> anguaLTransportPackage name="LanguaL Transport Package Markup Language" version="1.0"> vataSet> tandardVocabularies> tandardVocabulary system="LanguaL" position="http://www.eurofir.org/standardvocabularies/LanguaL/LanguaL2000.xml" /> tandardVocabulary system="language" position="http://www.eurofir.org/standardvocabularies/Language/iso639.xml" /> tandardVocabulary system="acquisitiontype" position="http://www.eurofir.org/standardvocabularies/Acquisitiontype/acquisitiontype.xml" /> </StandardVocabularies> enderInformation> ender sentdate="2007-02-10">Jayne Ireland</Sender> </SenderInformation> content language="" acquisitiontype="F"> iontentName>FRANCE 2006-10-01</ContentName> .esponsibleBody>AFSSA-Cigual</ResponsibleBody> egalRestrictions /> ummaryOfContent /> </Content> oods> ood> escription> oodIdentifications> oodIdentification system="origfccd">1000</FoodIdentification> oodIdentification system="LanguaL">A0277 B3324 C0005 E0123 F0014 G0003 H0136 H0148 H0150 H0229 H0270 J0001 K0003 M0130 M0214 N0040 P0024</FoodIdentification> </FoodIdentifications> oodNames> oodName language="">Pastis</FoodName> oodName language="en">Anis spirit</FoodName>

</FoodNames>

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