LanguaL 2008
Changes from LanguaL 2007
Anders Møller and Jayne Ireland

EuroFIR Technical Report D1.8.21c
Disclaimer

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EuroFIR, the world leading European Network of Excellence on Food Composition Databank systems (http://www.eurfir.net/) is a partnership between 49 universities, research institutes and small-to-medium sized enterprises (SMEs) from 21 countries. EuroFIR aims to develop and integrate a comprehensive, coherent and validated databank providing a single, authoritative source of food composition data for Europe.

EuroFIR Project Management Office
Institute of Food Research, Norwich Research Park
Norwich, Norfolk, NR4 7UA, UK
LanguaL 2008

CHANGES FROM VERSION 2007

EDITED BY

ANDERS MOLLER
JAYNE IRELAND
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LanguaL has a foundation that goes far back in time, and we find it important to mention the people, who brought LanguaL forward to us. Especially thanks to Bradley Rosenthal and Thomas Hendricks, both now retired from the FDA, for their enthusiasm and energy in promoting the LanguaL ideas in the past..We would especially like to express our gratitude to Ivan Varsanyi, Hungary, who during the bilateral French-Hungarian BALATON and the European COST Action 99 projects persistently invoked updates and changes to the LanguaL Thesaurus to make the thesaurus up-to-date. Ivan’s much too early death meant a big loss in the knowledge of his specialities in food science and technology. Judit Monspart-Senyi, Hungary, who replaced Ivan Varsanyi in the BALATON project, has provided a tremendous effort in the follow-up and finishing of the work initiated by Ivan.

The most important event since the introduction of the LanguaL 2000 Thesaurus in 2000 is the introduction of the LanguaL Food Product Indexer, which greatly facilitates the indexing of foods in food data bases. The Food product Indexer was developed by Erik Nørby, Polytec, and Anders Møller, Danish Food Information, with a lot of help and constructive criticism from Jayne Ireland, French Food Safety Agency, and Tue Christensen, Danish Food Institute. It has taken much thought and many hours to develop the software to the present stage as a user-friendly LanguaL indexing tool.

For this 2008 version of the LanguaL Thesaurus we also owe special thanks to the food composition data base compilers in the EuroFIR Network: Mark A. Roe, Carine Seeuws, Sylvia Tsanova, Tue Christensen, Leif Bogh-Sørensen, Heli Reinvuo, Céline Le Stunff, Olafur Reykdal, Bernd Hartmann, Stavroula Soukara, Hille Vardi, Aida Turrini, Simonetta Salvini, Martine Jansen, Jan nicke Fredriksen, Agata Troszcynska, Luísa Oliveira, Raimon Milà, Janka Porubska, Irene Mattisson, Marianne Arnemo, Åse Borgejordet, Gul Biringen Löker, Heidi Schwartz, Susanne Westenbrink, and Wulf Becker, and the other members of the national food composition database teams, Using the LanguaL Food Product Indexer, the compilers in the EuroFIR network have indexed the foods in their food composition databases. The tremendous work has accomplished many comments and suggestions of which most are included in the LanguaL 2008 Thesaurus.

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Paris, July 2008

Jayne Ireland & Anders Møller
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1 WHAT IS LANGUAL?

Langual stands for "Language of Food". It is an automated method for describing, capturing and retrieving data about food. The work on Langual was started in the late 1970’s by the Center for Food Safety and Applied Nutrition (CFSAN) of the United States Food and Drug Administration (FDA) as an ongoing co-operative effort of specialists in food technology, information science and nutrition. The original name of the thesaurus was Factored Food Vocabulary (FFV). Since then, Langual has been developed in collaboration with the US National Cancer Institute (NCI), and, more recently, its European partners, notably in France, Denmark, Switzerland and Hungary. Since 1996, the European Langual Technical Committee has administered the thesaurus.

The thesaurus provides a standardised language for describing foods, specifically for classifying food products for information retrieval. 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 categorised into viewpoints and coded for computer processing
- The resulting viewpoint/characteristic codes can be used to retrieve data about the food from external databases.

As constructed, Langual is a multilingual thesaural system using facetted classification. Each food is described by a set of standard, controlled terms chosen from facets characteristic of the nutritional and/or hygienic quality of a food, as for example the biological origin, the methods of cooking and conservation, and technological treatments.

One problem concerning multilingual thesauri 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 thesaurus, which is used in the USA and Europe for numeric data banks on food composition (nutrients and contaminants), food consumption and legislation. Each descriptor is identified by a unique code pointing to equivalent terms in different languages (e.g. English, French, Danish and Hungarian).

This paper will describe the Langual thesaurus in some detail. It will then present an in-depth example of how Langual can be applied and give general rules for indexing. Finally, it will review the individual facets of the Langual thesaurus.

---


1.1 **International use of LanguaL**

LanguaL can facilitate direct links to many different food consumption and analytical databases as well as bibliographic files, worldwide. For example, LanguaL has been used to index all 1988 USDA Nation-wide Food Consumption Survey (NFCS) foods, foods whose standards are specified by the US Code of Federal Regulations (CFR), and foods in Codex Alimentarius standards. LanguaL has also been used by the National Cancer Institute (US NCI) and the International Agency for Research in Cancer (WHO IARC) in their studies on the relationship of diet and cancer. LanguaL is currently being used to index foods in most official food composition databases in Europe.

The international use of LanguaL is best shown in the demonstration database set up on the LanguaL web-site (http://www.langual.org/). At this web-site, food composition data from 20 European countries and the USDA Nutrient database as well as specialized datasets on bioactives and allergens are linked together through a common LanguaL interface. The user interface allows the search of foods available in these nutrient databanks in order to promote data interchange, as well as to provide a useful tool for persons looking for food composition data and publicity for national databanks.

**Figure 1. information flow**

The flexibility and multidisciplinarity of a multifaceted approach allow expertise on food description to be divided up among smaller, ad hoc expert committees. The Working Group on Food Description thus took over the development of the multilingual LanguaL thesaurus in 1996.\(^5\) The information flow decided upon is illustrated in the figure above.

Although it is not the only food description language, LanguaL is considered the most definitive at the present time. Altogether, over 75,000 food products have been indexed in various coun-

---

\(^4\) Slimani N *et al.* (1998) Structure of the standardized computerized 24-hour diet interview used as reference method in the 22 centers participating in the EPIC project. *Computer methods and programs in biomedicine.*

tries using this system. Despite its shortcomings, the LanguaL thesaurus remains a good starting point for development of a truly international and flexible faceted thesaurus for food description.

1.2 CONTACTS

A thesaurus is an evolving language, which should reflect scientific and technological evolutions in the field of foods. Suggestions to introduce new concepts or to improve those proposed in this edition are therefore welcome. Eventual suggestions for updates/corrections should be send to the

LanguaL Secretariat:

c/o Dr. Jayne Ireland
AFSSA/DERNS/CIQUAL
French Agency for Food Security (AFSSA)
27-31, avenue du Général Leclerc
F-94700 MAISONS-ALFORT, France

E-mail: j.ireland@dg.afssa.fr

or the LanguaL homepage URL: http://www.langual.org/.
Changes from version 2007
2 THE MULTILINGUAL LANGUAL THESAURUS

2.1 THESAURUS STRUCTURE

A thesaurus is a structured, normalised and dynamic vocabulary destined to cover terminology of a field of specific knowledge. It is used for indexing and retrieving information in a natural language in a system of controlled terms.

English is the dominant language used in the LanguaL thesaurus. Spelling was originally US English. Later updates include British English, as these updates were based on European legislation. Other languages (secondary languages) include Danish, French, German, and Hungarian; the translations having been prepared by the corresponding national centres. The thesaurus has, moreover, been partially translated into Czech, Spanish (and Catalan), Italian and Dutch. These translations are available from the national centres.

Contrary to some multilingual thesauri, LanguaL does not make use of an exchange language. Instead, interchange of food description information is based on the use of descriptor codes.

Terms in the thesaurus are generally expressed as singulars or plurals in accordance with the conventions recognised separately in each of the languages, especially when these are subject to national standards. For example, English indexers select the plural or the singular according to rules associated with the kind of concept represented by the term (count nouns or non-count nouns). In French, singular forms, similar to those found in dictionaries, are generally preferred.

2.2 HIERARCHY

Equally as important as the identification of meaningful characteristics is the arrangement of facet 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. Alternatively, 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 facet terms.

Hierarchical relationships are extremely important for searching. Hierarchy is also a useful tool for displaying the thesaurus in a logical way so that both searcher and indexer can easily comprehend it. Finally, it underlies the aggregation of numerical values when the food vocabulary is used in compiling data.
For these reasons, all of the facets are fully structured. Care has been taken to include all useful hierarchical relationships. Some concepts can belong, on logical grounds, to more than one category at the same time; they are then said to possess **poly-hierarchical relationships**. Corresponding to its many uses, for instance, *FIELD CORN* appears under several broader terms:

- under *SUGAR-PRODUCING PLANT*
- under *STARCH-PRODUCING PLANT*
- under *OIL-PRODUCING PLANT*
- and under *GRAIN*

In this example, the term “FIELD CORN” is assigned to subordinate positions based on its generic relationship to four broader terms. In other cases, poly-hierarchical links may be based upon whole-part relationships.

**Example:**

```
    GRAPEFRUIT
     ///
   GRAPEFRUIT AND ORANGE
```

**Example:**

```
ATLANTIC OCEAN ISLAND
    ///
   SCANDINAVIA
```

Broad terms can be used to describe very general groups of food products, such as vegetables. Such a general description can be made more specific by using narrower terms and/or adding terms from other facets (e.g. *FROZEN*).

The hierarchical relationships are complemented by additional cross references among facet 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*, *SOYBEAN*, *FIELD CORN* and *SESAME*. 
2.3 Definitions

This document follows definitions and conventions given in the International Standards concerning the establishment and development of monolingual thesauri\(^6\) and of multilingual thesauri\(^7\). In accordance with these standards, the LanguaL thesaurus definitions have been expanded to include additional information. The following definitions from the standards are used:

**Indexing language**: a controlled set of terms selected from natural language and used to represent, in summary form, the systematic description of foods.

**Thesaurus**: the vocabulary of a controlled indexing language formally organised so that the *a priori* relationships between concepts (for example as “broader” and “narrower”) are made explicit.

**Indexing term**: the representation of a concept, preferably in the form of a noun or a phrase.

**Preferred term**: a term used consistently when indexing to present a given concept, also referred to as the descriptor.

**Non-preferred term**: the synonym or quasi-synonym of a preferred term. A non-preferred term is not assigned to documents, but is provided as an entry point in a thesaurus or alphabetical index, the user being directed by an instruction (for example USE or SEE) to the appropriate preferred term; also referred to as non-descriptor.

**Precombined terms**: The thesaurus has been further clarified by including Precombined terms (PCT’s), which are food product names to which facet terms have been assigned. These are not to be used for indexing, but are included for either of these reasons:

1. The Precombined term explains or illustrates the use of the facet 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 facet terms. For example, it might be obvious that the food product "Rhine wine" should be described as a *LIGHT WINE, 7-14% ALCOHOL*, but the indexer might not realise that *ALCOHOL FERMENTED* should be used in facet H (Treatment Applied) to describe the fermentation.

Precombined terms are always indexed with descriptors from facets A (Product Type), B (Food Source), C (Part of Plant or Animal) and E (Physical State, Shape or Form). Additional descriptors from other facets are assigned as needed to index the product information. Precombined terms are given in the LanguaL Users’ Manual, edition 29 September 1993 and included in the Food Product Indexer software as indexing examples, but are not included in this version of the thesaurus.

---

\(^6\) International Standard ISO 2788 (1986). Documentation – Guidelines for the establishment and development of monolingual thesauri

\(^7\) International Standard ISO 5964 (1985). Documentation – Guidelines for the establishment and development of multilingual thesauri
The following abbreviations, in accordance with the International Standards, are printed as prefixes to terms etc. Each abbreviation indicates the relationship or function of the term or node that follows:

**BT**  Broader term.
The term that follows the symbol represents a concept having a wider meaning.

**NT**  Narrower Term
The term that follows the symbol refers to a concept with a more specific meaning.

**RT**  Related Term
The term that follows the symbol is associated, but it is not a synonym, a quasi-synonym, a broader term or a narrower term.

**USE**  Use
The term that follows the symbol is the preferred term when a choice between synonyms and quasi-synonyms exists.

**UF**  Use For
The term that follows the symbol is a non-preferred term or synonym.

**SN**  Scope Note
A note attached to a term to indicate its meaning within an indexing language. It is not intended to be a dictionary definition, but it serves instead to indicate the use of a term. The language of the food field is not always precise. 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.

**AI**  Additional Information
In addition to indexing information handled by the scope notes, the LanguaL thesaurus also includes a special property named Additional Information (AI), to be used for further description of more lexical or encyclopaedic nature (list of many different properties).

**FTC**  Facet Term Code
This symbol is followed by the unique identifier for each descriptor in the LanguaL thesaurus. The identifier, the facet term code, consists of one character identifying the facet followed by a four digit number.

In interchange of food description data, the use of facet codes using only the characters A to Z and digits solves the problem of special character sets. Using the facet term code in food description data interchange also avoids translation of descriptions.

The following conventions are used throughout the LanguaL thesaurus.

a)  Preferred terms are printed in upper case.

*Examples:*
BEVERAGE
CONFECTIONERY
b) Non-preferred terms are printed in lower case except when the non-preferred term is a proper name requiring an upper case initial, or an abbreviation or acronym which should be printed throughout in upper case.

*Examples:*
BEVERAGE
UF drink
BREAM
UF abramis brama
DENMARK
UF DK

### 2.4 Display of Terms and Relationships

Terms and their interrelationships of the LanguaL thesaurus are displayed in a variety of formats to meet different user needs:

(a) *alphabetical display,* with scope notes and indications of inter-term relationships (originally by FDA called the THESAURUS ENTRY REPORT or VOCABULARY ENTRY REPORT);

(b) *systematic display,* supported by an alphabetical index and a code index (originally by FDA called the THESAURUS HIERARCHIC REPORT or HIERARCHIC TREE REPORT).

#### 2.4.1 Alphabetical Display

In this form of thesaurus display, all indexing terms, whether preferred or non-preferred, are organised as a single alphabetical sequence. Broader, narrower and related terms and scope notes may also be included. When ancillary information is appended to preferred terms, it should be listed in the following order:

1. FTC references to the facet term codes representative of the terms
2. BT references to broader terms
3. NT references to narrower terms
4. RT references to related terms
5. UF references to non-preferred terms
6. SN scope note
7. AI additional information about the terms

In the LanguaL thesaurus alphabetical display, only one level above (BT) is given. The complete hierarchical relationships between terms are given in the systematic display (see below). Non-preferred terms are usually accompanied only by references (for example USE) to their preferred equivalents.
Example of alphabetical display:

<table>
<thead>
<tr>
<th>Term</th>
<th>FTC</th>
<th>BT</th>
<th>NT</th>
<th>UF</th>
</tr>
</thead>
<tbody>
<tr>
<td>ABALONE</td>
<td>B1408</td>
<td>ARCHAEOGASTROPOD (B1002)</td>
<td>BLACKFOOT ABALONE (B2681)</td>
<td>halophilus</td>
</tr>
<tr>
<td>abramis brama</td>
<td>USE</td>
<td>BREAM</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ACIDIFIED</td>
<td>H0200</td>
<td>FLAVORING OR TASTE INGREDIENT ADDED (H0117)</td>
<td>pickled by acidification</td>
<td></td>
</tr>
<tr>
<td></td>
<td>SN</td>
<td>Used when acid is added to a food product at any level.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

2.4.2 SYSTEMATIC DISPLAY

The systematic display shows the logical, hierarchical structure of the thesaurus; it consists of two parts:

- **Categories or hierarchies** of terms arranged according to their meanings and logical interrelationships.
- An **alphabetical index** which directs the user to the appropriate part(s) of the systematic section.

The ISO standards explain the link between these two sections to be a system of addresses. An address code is assigned to each of the preferred terms in the systematic section and this code functions as a reference in the alphabetical index. In LanguaL, these addresses are the *facet term codes*.

The systematic display allows the indexer or retriever to select the most specific term that can be assigned on the basis of the information at hand. It is frequently regarded as the main part of the thesaurus, i.e. the part that carries the most of the definitional and relational information, in which case the alphabetical index assumes the role of a complementary, but secondary, component.

Example of systematic display:

<table>
<thead>
<tr>
<th>Term</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>G. COOKING METHOD (G0002)</td>
<td></td>
</tr>
<tr>
<td>COOKED BY MOIST HEAT (G0012)</td>
<td></td>
</tr>
<tr>
<td>COOKED IN STEAM (G0021)</td>
<td></td>
</tr>
<tr>
<td>STEAMED WITH PRESSURE (G0022)</td>
<td></td>
</tr>
<tr>
<td>STEAMED WITHOUT PRESSURE (G0023)</td>
<td></td>
</tr>
<tr>
<td>COOKED IN WATER OR WATER-BASED LIQUID (G0013)</td>
<td></td>
</tr>
<tr>
<td>BOILED (G0014)</td>
<td></td>
</tr>
<tr>
<td>BOILED AND DRAINED (G0015)</td>
<td></td>
</tr>
<tr>
<td>BOILED IN LARGE AMOUNT OF LIQUID (G0016)</td>
<td></td>
</tr>
<tr>
<td>BOILED IN SMALL AMOUNT OF LIQUID (G0017)</td>
<td></td>
</tr>
</tbody>
</table>
### Example of alphabetical index of terms:

<table>
<thead>
<tr>
<th>Code</th>
<th>Term</th>
</tr>
</thead>
<tbody>
<tr>
<td>B1408</td>
<td>ABALONE</td>
</tr>
<tr>
<td>B1645</td>
<td>ABALONE MUSHROOM</td>
</tr>
<tr>
<td>B1241</td>
<td>abelmoschus esculenthus</td>
</tr>
<tr>
<td>B1763</td>
<td>abramis brama</td>
</tr>
<tr>
<td>B1327</td>
<td>ACACIA</td>
</tr>
<tr>
<td>B1241</td>
<td>acacia insuavis</td>
</tr>
<tr>
<td>B1762</td>
<td>acanthistius brasilianus</td>
</tr>
<tr>
<td>B1630</td>
<td>acanthocybium solanderi</td>
</tr>
<tr>
<td>B2303</td>
<td>acanthuridae</td>
</tr>
<tr>
<td>B1360</td>
<td>ACEROLA</td>
</tr>
<tr>
<td>H0300</td>
<td>ACETIC ACID FERMENTED</td>
</tr>
<tr>
<td>H0200</td>
<td>ACIDIFIED</td>
</tr>
</tbody>
</table>

### Example of alpha-numerical index of codes:

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>A0105</td>
<td>DRESSING, CONDIMENT, GRAVY OR SAUCE</td>
</tr>
<tr>
<td>A0106</td>
<td>PREPARED GRAIN OR STARCH PRODUCT</td>
</tr>
<tr>
<td>A0107</td>
<td>BAKERY PRODUCT, UNSWEETENED</td>
</tr>
<tr>
<td>A0108</td>
<td>PASTRY SHELL, UNSWEETENED</td>
</tr>
<tr>
<td>A0109</td>
<td>PASTEURIZED PROCESS CHEESE SPREAD</td>
</tr>
<tr>
<td>A0110</td>
<td>PASTEURIZED PROCESS CHEESE</td>
</tr>
<tr>
<td>A0111</td>
<td>PASTEURIZED PROCESS CHEESE FOOD</td>
</tr>
<tr>
<td>A0112</td>
<td>NONALCOHOLIC BEVERAGE</td>
</tr>
<tr>
<td>A0113</td>
<td>SPICE OR HERB</td>
</tr>
<tr>
<td>A0114</td>
<td>FROZEN DAIRY DESSERT</td>
</tr>
<tr>
<td>A0115</td>
<td>CHEESE OR CHEESE PRODUCT</td>
</tr>
</tbody>
</table>
Changes from version 2007
3 LANGUAL VERSIONING

The changes and differences between the versions of the LanguaL thesaurus are documented with a report on the full thesaurus with alphabetical and systematic displays as well as this report on the changes between the versions. The detailed description of the changes from version 0 to version 2000 are described in LanguaL 2000 – Documentation of changes from Version 0, and the changes LanguaL 2000 to LanguaL 2007 are described in LanguaL 2007 – Documentation of Changes from version 2000.

Below, the most important changes from version 0 to version 2000 as well as the changes from version 2000 to version 2007 and from version 2007 to version 2008 are described. The detailed changes from version 2007 to version 2008 are described in chapter 4.

3.1 LANGUAL VERSION 0 AND VERSION 2000

In an effort to harmonise existing versions of LanguaL, a first international version of the thesaurus, called LanguaL Version 0, was published on the Internet by the International LanguaL steering Committee. The thesaurus provided by the US-FDA in 1995 (FDA 95) was defined as the basis for the international "Version 0" and all further discussions. This "Version 0" differs from FDA 95 in respect to the following modifications:

- correction of inconsistencies;
- removal of French synonyms;
- removal of leading zeros from the codes, in order to be able to compare FDA 95 with the versions used in the International Interface Standard (IIS) and French and Hungarian data bases.

Copies of the standardised thesaurus and the corresponding “Thesaurus Manager”, a means to browse the thesaurus, have been made available upon request at the Internet site created and maintained by the European LanguaL Technical Committee, on the LanguaL website:

National or regional user groups or authorities may organise the translation of the thesaurus, act as local competence centres and investigate how useful the different facets are in their cultural environment. A user interface allowing the search of foods available in nutrient databanks (USA

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11 http://www.langual.org/
and Europe) has also been created at the LanguaL Internet site in order to promote data interchange and provide a useful tool for persons looking for food composition data as well as publicity for national databanks.

The LanguaL thesaurus has been significantly modified over the last three years in order to include alternative international classification systems (e.g., CIAA Food Categorisation System, Global Product code, and EC and Codex Alimentarius classifications). This is to allow the description and retrieval of foods according to different legislations or needs (e.g., monitoring additive intake). This extension of LanguaL has lead to a framework for food description, instead of a closed system consisting of 14 facets.

The following updates and modifications took place from version 0 to version 2000:

- Facet A: Change of cardinality, inclusion of parallel food classifications and inclusion of food additive information
- Facet B: Inclusion of food additives, update of plant and fish species
- Facet C: Update of plant part information
- Facet E: Inclusion of particle size and change of cardinality
- Facet H: Inclusion of food additives
- Facet J: General M: General update and change of cardinality
- Facet N: General update
- Facet Z: Additional terms

Version 0 contained 3647 descriptors. The present Version 2008 contains 5573 descriptors.

### 3.2 LanguaL Version 2000 and Version 2007

From 2000, a series of proposals for new terms or clarification of existing terms submitted by LanguaL users have been published on the LanguaL website for discussion. The procedure is that a proposal is published on the LanguaL site for discussion for two months. After two months, the incoming comments or corrections are being evaluated together with the proposal, and if accepted by the LanguaL expert group, the proposals are implemented in the LanguaL Thesaurus.

All proposals and their status are available on the LanguaL website under proposals. From version 2007, related terms (RT) have been included in the LanguaL thesaurus. This will facilitate the cross-linking of terms in the thesaurus, which is especially helpful for indexing the parallel food classifications in facet A, but also helpful in creating relations across facets. The related terms have also been implemented in the LanguaL Food Product Indexer software.

From 2000 to 2007, 11 major proposals have been put forward. Based on the proposals, the following changes/modifications have been implemented in the LanguaL thesaurus:

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From 2007 to 2008, 8 major proposals have been put forward. Based on the proposals, the following changes/modifications have been implemented in the LanguaL thesaurus:

- **Facet A**: Inclusion of food classifications, comprising Global Product Code (Global System 1), top level classes of Classification of Products of Plant and Animal Origin (COMMISSION REGULATION (EC) No 178/2006), and Codex Aimentarius chesse classifications (Codex Stan A6).
- **Facet B**: Update of plant and fish species; minor relocations of descriptors.
- **Facet C**: Update of plant part information, renaming of descriptors.
- **Facet E**: Minor update.
- **Facet H**: Minor update.
- **Facet J**: Revision heat treatment descriptors, especially concerning pasteurization.
- **Facet M**: Minor update.
- **Facet N**: Minor update.
- **Facet R**: General update of fishing areas in accordance with FAO statistical areas for fishery purposes.
- **Facet Z**: Additional terms, health and nutrition claims.

### 3.3 LanguaL 2007 AND LanguaL 2008

From 2007 to 2008, 8 major proposals have been put forward. Based on the proposals, the following changes/modifications have been implemented in the LanguaL thesaurus:

- **Facet A**: Inclusion of food classifications, comprising EuroFIR food classification for food composition databases, the top level of Eurocode2, Classification of Food And Feed Commodities (Codex Alimentarius), and the European Food Groups (EFCOSUM).
- **Facet B**: Update of plant and fish species; minor relocations of descriptors.
- **Facet C**: Update of plant part information.
- **Facet E**: Minor update.
- **Facet H**: Update of treatment terms.
- **Facet J**: Revision of preservation descriptors.
- **Facet M**: Minor update.
- **Facet N**: Minor update.
- **Facet R**: General update of fishing areas in accordance with FAO statistical areas for fishery purposes.
- **Facet Z**: Additional terms.
Changes from version 2007
4 DESCRIPTION OF PROPOSALS AND UDATES

4.1 PROPOSAL FROM ANDERS MØLLER ON BEHALF OF EUROFIR WP2.4 SUBMITTED 2007-01-01

On behalf of the eBASIS Plant List Group of EuroFIR WP2.4, the following changes of descriptors in Facet C. were suggested:

FRUIT OR SEED [C0165]
FRUIT OR BERRY [C0167]
Action: Rename to FRUIT; synonym: berry, infructescence; AI: Fruit includes berries and pods.
FRUIT OR BERRY, PEEL PRESENT [C0137]
Action: Rename to FRUIT, PEEL PRESENT.
FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED PRESENT [C0140]
Action: Rename: FRUIT, PEEL PRESENT, CORE, PIT OR SEED PRESENT
FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED REMOVED [C0139]
Action: Rename: FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED REMOVED
FRUIT OR BERRY, PEEL REMOVED [C0138]
Action: Rename: FRUIT, PEEL REMOVED
FRUIT OR BERRY, PEEL REMOVED, CORE, PIT OR SEED PRESENT [C0230]
Action: Rename: FRUIT, PEEL REMOVED, CORE, PIT OR SEED PRESENT
FRUIT OR BERRY, PEEL REMOVED, CORE, PIT OR SEED REMOVED [C0229]
Action: Rename: FRUIT, PEEL REMOVED, CORE, PIT OR SEED REMOVED
FRUIT OR BERRY, PEEL UNDETERMINED, CORE, PIT OR SEED PRESENT [C0163]
Action: Rename: FRUIT, PEEL UNDETERMINED, CORE, PIT OR SEED PRESENT
FRUIT OR BERRY, PEEL UNDETERMINED, CORE, PIT OR SEED REMOVED [C0213]
Action: Rename: FRUIT, PEEL UNDETERMINED, CORE, PIT OR SEED REMOVED
PEEL, CORE OR SEED [C0110]
Action: Rename: FRUIT, CORE ONLY
FRUIT OR BERRY, CORE ONLY [C0293]
Action: Rename: FRUIT, CORE ONLY
FRUIT OR BERRY, PEEL ONLY [C0294]
Action: Rename: FRUIT, PEEL ONLY
FRUIT OR BERRY, SEED ONLY [C0295]
Action: Rename: FRUIT, SEED ONLY

POD OR SEED [C0158]
Remark: Pod is fruit and should have FRUIT [C0167] as BT.
POD AND FULL-SIZE SEED, MIXTURE [C0117]
POD CONTAINING FULL-SIZE SEEDS [C0262]
POD CONTAINING SMALL, IMMATURE SEED [C0169]
POD WITH SEEDS REMOVED [C0112]
SEED IN SHELL OR HULL [C0227]
Remark: Should have SEED [C0155] as BT.
SEED OR KERNEL [C0155]
Action: Rename to SEED; Synonym: kernel; AI: Includes kernels.
SEED OR KERNEL, SKIN PRESENT [C0135]
Action: Rename to SEED, SKIN PRESENT
SEED OR KERNEL, SKIN PRESENT, GERM PRESENT [C0133]
Action: Rename to SEED, SKIN PRESENT, GERM PRESENT
GERMINATED OR SPROUTED SEED [C0102]
Changes from version 2007

SEED ON COB, WITH OR WITHOUT HUSK [C0242]
SEED OR KERNEL, SKIN PRESENT, GERM REMOVED [C0119]
Action: Rename to SEED, SKIN PRESENT, GERM REMOVED
SEED OR KERNEL, SKIN REMOVED [C0134]
Action: Rename to SEED, SKIN REMOVED
SEED OR KERNEL, SKIN REMOVED, GERM PRESENT [C0132]
Action: Rename to SEED, SKIN REMOVED, GERM PRESENT
SEED OR KERNEL, SKIN REMOVED, GERM REMOVED (ENDOSPERM) [C0208]
Action: Rename to SEED, SKIN REMOVED, GERM REMOVED (ENDOSPERM)
SEED OR KERNEL, SKIN UNDETERMINED, GERM PRESENT [C0136]
Action: Rename to SEED, SKIN UNDETERMINED, GERM PRESENT
SEED OR KERNEL, SKIN UNDETERMINED, GERM REMOVED [C0114]
Action: Rename to SEED, SKIN UNDETERMINED, GERM REMOVED
SEED PART, OTHER [C0178]
ARIL [C0287]
GERM [C0182]
GERM AND BRAN [C0142]
NUT MILK [C0214]
Remark: Could be moved under MULTICOMPONENT EXTRACT, CONCENTRATE OR ISOLATE [C0159] as BT.
SKIN OR BRAN (PERICARP) [C0111]
BRAN [C0288]
SHELL (SEED) [C0249]
Remark: Could be moved under SEED PART, OTHER [C0178] as BT.

All *FRUIT OR BERRY* descriptors have been renamed to *FRUIT* and *SEED OR KERNEL* to *SEED*, minor rearrangement of descriptors.

The following suggestions concerning morphological plant parts are still pending final decision from EuroFIR WP2.4:

PART OF PLANT [C0174]
PART OF PLANT, MORPHOLOGICAL
BARK [C0264]
BULB [C0290]
FLORET OR FLOWER [C0237]
CALYX [C0276]
FLOWER BUD
FLOWER BUD, IMMATURE
FLOWER BUD, FRUIT (BERRY) ??
INFLORESCENCE (CAPITULUM)
INFRACTESCENCE (SPADIX), IMMATURE
STYLE (FLOWER)
INFRACTESCENCE
ACHENE
BERRY
CAPSULE
CARYOPSIS
DRUPE
DRUPETRUM
GLANDETUM
HIP (FRUIT)
NUT (PLANT PART)
POD [C0158]
POME (PLANT PART)
SCHIZOCARP
SYCONIUM
SYNCRAPrium
SOROSUS
FLESHY CONE
FRUITING BODY [C0296]
LEAF [C0200]
LEAF, AXILLARY SPROUTLET
LEAF BUD
PETIOLE [C0304]
RHIZOME [C0305]
ROOT [C0306]
ROOT AND HYPOCOTYL
SAP
SEED [C0155]
ARIL [C0287]
BERRY (SEED)
CAPSULE (SEED)
CONE
DRUPE (SEED)
NUT (SEED)
POD (SEED)
STEM OR STALK (WITHOUT LEAVES) [C0105]
TUBER [C0308]
4.2 **Proposal from Matthias Frost, BVL, Germany Submitted 2007-03-16**

Based on proposals from Birgit Gebhart and Matthias Frost, the Federal Office of Consumer Protection and Food Safety (BVL), Berlin, the following descriptors have been added:

*PLOVER*
*GULL*
*EMMER*
*EINKORN*

were added, see the detailed list in section 5 for more details. The addition of *EMMER* and *EINKORN* led to minor rearrangement of the *WHEAT* descriptors in facet B:

*WHEAT [B1312]*
  *COMMON WHEAT [B3507]*
  *HARD WHEAT [B1418]*
  *SOFT WHEAT [B1421]*
  *DURUM WHEAT [B1079]*
  *EINKORN [B3506]*
  *EMMER [B3505]*
  *SPELT [B2917]*

With more precise definition than previously found for these descriptors.

Several proposed new descriptors were not accepted for inclusion in LanguaL as they were foods in themselves. The proposed descriptors were:

*YOGURT (BT C0113 MILK OR MILK COMPONENT)*
*MILK POWDER (BT C0113 MILK OR MILK COMPONENT)*
*CURD CHEESE (BT C0113 MILK OR MILK COMPONENT)*
*SAUSAGE ADDED (BT H0180 FOOD ADDED)*
*SALAMI (BT SAUSAGE ADDED)*
*HAM ADDED (BT MEAT PRODUCT ADDED)*
*ROASTED ONIONS ADDED (BT H0349 ONION ADDED)*

Handling of foods as ingredients in the foods being indexed should be done with *full ingredient indexing*, which includes LanguaL indexing of the food itself as well as indexing of each of the food’s ingredients separately as described in the LanguaL Introduction, section 4.13. One of the suggested descriptors

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MEAT PRODUCT ADDED (BT H0191 MEAT ADDED)
is sufficiently general and has been added in facet H.

For facet E. PHYSICAL SHAPE OR FORM, two descriptors

GRATED (BT E0122 DIVIDED OR DISINTEGRATED).
COARSE (Scope note: This entry should serve to index coarse meal.) (BT E0136 DISINTEGRATED OR GROUND)

However, both descriptors already exist.

COARSELY GRATED exist as a synonym of *DIVIDED INTO PIECES, THICKNESS <0.3 CM [E0100]*, and * MEDIUM GROUND [E0117]* (synonym: *meal*) serves as the descriptor for COARSE.

For facet J. PRESERVATION METHOD, BVL indicated missing or not complete or clear definition of the descriptors, narrower terms to *PASTEURIZED BY HEAT [J0135]*. This has led to a complete revision of existing descriptors with addition of new terms

PASTEURIZED BY HEAT [J0135]
FILLING CONDITIONS FOR PASTEURIZATION [J0181]
PASTEURIZED BY HEAT AFTER FILLING [J0158]
PASTEURIZED BY HEAT BEFORE FILLING [J0159]
HIGH TEMPERATURE SHORT TIME (HTST) PASTEURIZATION [J0178]
HIGHER HEAT SHORTER TIME (HHST) PASTEURIZATION [J0179]
LOW-TEMPERATURE-LONG-TIME (LTLT) PASTEURIZATION [J0182]
ULTRA HIGH TEMPERATURE (UHT) PASTEURIZATION [J0180]
ULTRA PASTEURIZED (UP) BY HEAT [J0148]

For details about the pasteurization descriptors and their definitions, see the LanguaL 2008 thesaurus.¹⁴

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4.3 Proposal from Jayne Ireland on behalf of EuroFIR WP1.8 Submitted 2007-04-15

This proposal relates to LanguaL indexing of the most narrow (precise) terms in the Codex Alimentarius Classification for Foods and Feeds. The proposal contains the addition of descriptors as well as updates of descriptor definitions. The details are

**New descriptors**

**GREAT-HEADED GARLIC**
- **BT:** VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
- **Syn:** levan garlic, wild leek, allium ampoloprasum; elephant garlic; garlic, great-headed; broadleaf wild leek
- **AI:** <SCIFAM>Alliaceae <SCINAM>Allium ampoloprasum L., var. ampoloprasum <GRIN>400394 <ITIS>185435

**TREE ONION**
- **BT:** VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
- **Syn:** beltsville bunching onion; catawissa onion; egyptian onion, top onion; wakegi onion
- **AI:** <SCIFAM>Alliaceae <SCINAM>Allium ×proliferum (Moench) Schrad. ex Wild. <GRIN>404736 Wikipedia: Tree onions, also commonly called top onions or Egyptian onions, are a strong-growing onion with a bunch of bulblets where a normal onion would have flowers. In some varieties these bulblets will sprout and grow while still on the original stalk, which may bend down under the weight of the new growth, giving rise to the name, walking onion.

**ANGLED LOOFAH**
- **BT:** GOURD [B1719]
- **Syn:** chinese-okra, ribbed gourd, ribbed loofah, ridged gourd, silky gourd; sinkwa towelsponge
- **AI:** <SCIFAM>Cucurbitaceae <SCINAM>Luffa acutangula (L.) Roxb. <GRIN>22787<ITIS>503569

**RED HUCKLEBERRY**
- **BT** HUCKLEBERRY [B1064]
- **Synonym:** vaccinium parvifolium; red whortleberry; red bilberry
- **AI:** <SCIFAM>Ericaceae <SCINAM>Vaccinium parvifolium Sm. <ITIS>23612 <GRIN>41050 Vaccinium parvifolium (Red Huckleberry) is a species of Vaccinium native to the Pacific Northwest of North America. Indigenous peoples found the plant and its fruit very useful. The bright red, acidic berries were
used extensively for food throughout the year.  
(http://en.wikipedia.org/wiki/Vaccinium_parvifolium)

CARAMOTE PRAWN

• BT: PENAEID SHRIMP FAMILY [B1081]

• Syn: melicertus kerathurus ; penaeus kerathurus ; triple-grooved shrimp ; prawn, caramote

• AI: <SCIFAM>Penaeidae <SCINAM> Melicertus kerathurus (Forskål, 1775); Cancer kerathurus Forskål, 1775 ; Melicertus tigrinus Rafinesque-Schmaltz, 1814 ; Penaeus kerathurus (Forskål, 1775) <ITIS> 551590

EASTERN KING PRAWN

• BT: PENAEID SHRIMP FAMILY [B1081]

• Syn: melicertus plebejus ; penaeus plebejus ; prawn, eastern king

• AI: <SCIFAM>Penaeidae <SCINAM>Melicertus plebejus (Hess, 1865) ; Penaeus plebejus Hess, 1865 <ITIS>551593

ENDEAVOUR PRAWN

• BT: PENAEID SHRIMP FAMILY [B1081]

• Syn: metapenaeus endeavouri ; penaeopsis endeavouri

• AI: <SCIFAM>Penaeidae <SCINAM> Metapenaeus endeavouri (Schmitt, 1926) ; Penaeopsis endeavouri <ITIS> 95812

GREEN TIGER PRAWN

• BT: PENAEID SHRIMP FAMILY [B1081]

• Syn: penaeus semisulcatus ; prawn, green tiger

• AI: <SCIFAM>Penaeidae <SCINAM>Penaeus semisulcatus De Haan,1844 <ITIS> 95644

KURUMA PRAWN

• BT: PENAEID SHRIMP FAMILY [B1081]

• Syn: marsupenaeus japonicus ; kuruma shrimp, japanese tiger shrimp ; prawn, kuruma

• AI: <SCIFAM>Penaeidae <SCINAM>Marsupenaeus japonicus (Bate, 1888) ; Penaeus canaliculatus japonicus Bate, 1888 ; Penaeus japonicus Bate,1888 <ITIS> 551588

WESTERN KING PRAWN

• BT: PENAEID SHRIMP FAMILY [B1081]

• Syn: melicertus latisulcatus ; penaeus latisulcatus ; prawn, western king

• AI: <SCIFAM>Penaeidae <SCINAM>Melicertus latisulcatus (Kishinouye, 1896) ; Melicertus latisulcatus latisulcatus (Kishinouye, 1896); Penaeus latisulcatus Kishinouye, 1896 <ITIS> 551687
**DEEP-WATER ROSE SHRIMP**

- **BT:** PENEAEID SHRIMP FAMILY [B1081]
- **Syn:** parapenaeus longirostris; parapenaeus paradoxus; shrimp, deep-water rose
- **AI:** <SCIFAM> Penaeidae <SCINAM> Parapenaeus longirostris (Lucas, 1846); Parapenaeus paradoxus (Bouvier, 1905) <ITIS> 95733 [http://www.fao.org/fi/website/FIRetrieveAction.do?dom=species&fid=2598]

**JAPANESE EEL**

- **BT:** FRESHWATER EEL FAMILY [B2545]
- **Syn:** anguilla japonica; eel, japanese
- **AI:** <SCIFAM> Anguillidae <SCINAM> Anguilla japonica Temminck & Schlegel, 1847 <FishBase>295 <ITIS>161134

**AMUR PIKE**

- **BT:** PIKE FAMILY [B1826]
- **Syn:** esox reichertii; blackspotted pike
- **AI:** <SCIFAM> Esocidae <SCINAM> Esox reichertii Dybowski 1869 <ITIS> 623349 [http://nas.er.usgs.gov/queries/FactSheet.asp?speciesID=682]

**GOLDEN PERCH**

- **BT:** PERCH FAMILY [B2004]
- **AI:** <SCIFAM> Percichthyidae <SCINAM> Macquaria ambigua (Richardson, 1845) <ITIS> 641895 FishBase [http://filaman.ifm-geomar.de/Summary/SpeciesSummary.php?id=10312]

**SALEMA**

- **BT:** PORGY FAMILY [B1808]
- **Synonyms:** boops salpa; sarpa salpa
  - **AI:** <SCIFAM> Sparidae <SCINAM> Sarpa salpa (Linnaeus, 1758); Boops salpa (L.) <ITIS>182942 <Fishbase>204

**GEMS Foods:** WS 5001 Salema, see Boque, Boops salpa (L.); syn: Sarpa salpa L. However, the name SALEMA corresponds to several references in <ITIS> not all in the same fish family! <ITIS>182942, 169190, 169510, 169118... Archosargus rhomboidalis (Linnaeus, 1758); Kyphosus analogus (Gill, 1862); Xenistius californiensis (Steindachner, 1976)

**AM:** Since the salema is defined by the scientific names in the GEMS/Food list, I would use this definition.

**Descriptor updates:**

**BILBERRY [B2013]**

- **Syn:** vaccinium myrtillus; whortleberry (vaccinium myrtillus); whinberry
- **AI:** <GRIN>41040
Highbush Blueberry [B2026]
- add Synonym: american blueberry ; whortleberry (vaccinium corymbosum)
- AI : <SCIFAM>Ericaceae <SCINAM>Vaccinium corymbosum L. <ITIS>23573 <GRIN>41002 <Mansfeld>1753

Lingonberry (Cowberry) [B1019]
- add Synonym: alpine cranberry <GRIN>41069

Huckleberry [B1064]
- Add AI: Huckleberry is a name used in North America for several plants in two closely related genera in the family Ericaceae: Gaylussacia and Vaccinium. While some Vaccinium species, such as the Red Huckleberry, are always called huckleberries, other species may be called blueberries or huckleberries depending upon local custom. Similar Vaccinium species in Europe are called bilberries. Berries range in color according to species from bright red, through dark purple, and into the blues. In taste the berries range from tart to sweet, with a flavor similar to that of a blueberry, especially in blue/purple colored varieties. (Wikipedia : http://en.wikipedia.org/wiki/Huckleberries)

Chinese Artichoke [B2965]
- => add synonym: japanese artichoke ; artichoke betony
- <SCINAM>Stachys affinis Bunge <GRIN>35402 <ITIS>505349

Butter [A0809]
- Add RT A0702 12 BUTTER AND ANIMAL FATS (EFG)

Poultry (Eurofir) [A0795]
- Rename to "POULTRY MEAT (EUROFIR)"

Dishcloth Gourd [B1721]
- Add AI: <SCIFAM>Luffa <SCINAM>Luffa aegyptiaca Mill. <ITIS>503570 <GRIN>22788
- Add synonyms: sponge gourd, dishrag gourd, loofah, rag gourd, smooth loofah, vegetable-sponge

Amaranth (Grain) [B1717]
• **BT GRAIN [B1324]** (BBT GRAIN OR SEED-PRODUCING PLANT [B1047])
  
  • => additional BT: LEAFY VEGETABLES [B1566]

  • **AI:** <SCIFAM>Amaranthaceae <SCINAM>Amaranthus L. <ITIS>20715 Amaranthus, collectively known as amaranth or pigweed, is a cosmopolitan genus of herbs. Approximately 60 species are presently recognised, with inflorescences and foliage ranging from purple and red to gold. Although several species are often considered weeds, people around the world value amaranths as leaf vegetables, cereals and ornamentals. (http://en.wikipedia.org/wiki/Amaranth)

  • => modify descriptor to **AMARANTHUS**

  Add synonyms: amaranth (grain) ; pigweed

**PIT FRUIT [B1539]**

• Change preferred term to **STONE FRUIT** (name given in CODEX CCPR) and retain “pit fruit” as synonym

**LAKE VICTORIA PERCH [B1935]**

Change preferred term to **NILE PERCH**

• add synonyms: lake victoria perch ; perch, lake victoria ; african snook

• Add **AI:** <SCIFAM>Centropomidae <SCINAM>Lates niloticus (Linnaeus, 1758) <FishBase>347 <ITIS>167670

**EURASIAN PERCH [B2336]**

• Add **AI:** <SCIFAM>Percidae <SCINAM>Perca fluviatilis Linnaeus, 1758 <ITIS>168470

• Add synonyms: european perch ; river perch

**FISH, PLEURONECTIFORM [B1023]**

• => add synonym “flatfishes”

**EULACHON [B2654]**

• synonym thaleichthys pacificus

• **AI:** <SCIFAM>Osmeridae <SCINAM>Thaleichthys pacificus (Richardson, 1836) <ITIS>162051 <FishBase>256

**SMELT [B1310]**

• Syn osmerus thaleichthys (IS THIS CORRECT? Not found in ITIS or FishBase, see answer below)

• add synonyms : osmerus eperlanus ; european smelt ; smelt, european

• **AI:** <SCIFAM>Osmeridae <SCINAM>Osmerus eperlanus (Linnaeus, 1758) <ITIS>162039 <FishBase>1334

AM: *Osmerus thaleichthys* Ayres, 1860 is a synonym for **long-fin smelt** (*Spirinchus thaleichthys* (Ayres, 1860)). Its natural habitat is the Pacific Ocean from Alaska to California (Central America) and North American inland lakes (Washington), and as such dif-
different from the European smelt. The long-fin smelt is mentioned in <IT IS>162049 and <FISHBASE>2698.

I suggest to rename B1310 to Long-fin smelt, and create a new term, EUROPEAN SMELT, with the information given for SMELT above.

**Further discussion:**

**CRUSTACEAN [B1734]**

- CODEX WC0144 Freshwater crustaceans: FRESHWATER FISHING AREA [R0220]
- CODEX WC0145 Marine crustaceans: how can we distinguish these???

AM: The revised fishing zones will give this possibility; they distinguish between marine and inland waters.
4.4 PROPOSAL FROM ELIZABETH SMITH SUBMITTED 2007-05-11

The proposal concerns new descriptors on labelling claims and release of indexing restrictions in LanguaL fact H.

Labelling claims

"NO TRANS FAT" LABELING CLAIM
BT Labeling Claim (P0163)
RT Saturated fat-related Claim or Use (P0071) ??
SN Under the new FDA regulations, by Jan. 1, 2006, consumers will be able to find trans fat listed on food nutrition labels directly under the line for saturated fat. The new information is the first significant change on the Nutrition Facts panel since it was established in 1993.
Source: http://www.fda.gov/oc/initiatives/transfat/

PROCESSING LABELING CLAIM
BT labeling Claim (P0163)
SN Used for terms that describe processing information found on food labeling. Example would be "processed in a plant that also processes peanuts labeling claim".
Note from Betsy: We may not need this unless you can think of other such processing claims that are currently showing up on food labeling.

3, "PROCESSED IN PLANT THAT ALSO PROCESSES PEANUTS" LABELING CLAIM
BT Processing Labeling Claim

Note from Betsy: I am not sure that this is the correct wording for this concept and will see if I can clarify in the grocery store this weekend. In the meantime I wanted to capture this concept. Joanne--do you have access to labels that might clarify this wording?

4. And here is something that is coming down the pike. It has been proposed by FDA and I just wanted to capture it so that when/if it becomes law we can get in the appropriate index term:

"GLUTEN FREE" LABELING CLAIM
http://www.cfsan.fda.gov/~dms/glutqa.html#q8

Note from AM:
The labelling claim descriptors must be in accordance with both international and national regulations. The international regulations that I can think of here and now are

Codex Alimentarius:
Standard for Labelling of and Claims for Prepackaged Foods for Special Dietary Use (http://www.codexalimentarius.net/download/standards/292/CXS_146e.pdf)
Standard for Labelling of and Claims for Foods for Special Medical Purposes
(http://www.codexalimentarius.net/download/standards/294/CXS_180e.pdf)

General Guidelines on Claims
(http://www.codexalimentarius.net/download/standards/33/CXG_001e.pdf)

Guidelines for Use of Nutrition and Health Claims
(http://www.codexalimentarius.net/download/standards/351/CXG_023e.pdf)

European Union:


Proposal to modify the indexing rules for H. TREATMENT APPLIED.

It is proposed that the requirement that specific foods be indexed according to rules specified on page 68 of the LanguaL 2000 Introduction are removed. The rules have not been implemented in the LanguaL Food Product Indexer, and the EuroFIR indexing has been done without regard to the specifications of second to fourth ingredient in order of predominance as detailed in that section of the coding manual.

The chart on page 68 shows which ingredients are indexed according to the 2nd, 3rd, 4th, or any level, as well as coatings and % by weight.

It is suggested that those rules be dropped in favor of a simplified rule that any TREATMENT APPLIED index term be used where appropriate.

Note from AM: I fully support this proposal.
### 4.5 Proposal from Jayne Ireland Submitted 2007-09-18

LanguaL proposals from latest EuroFIR food indexing:

<table>
<thead>
<tr>
<th>Food</th>
<th>Descriptor</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>HONEY</td>
<td></td>
<td>PLANT USED AS FOOD SOURCE [B1347] or PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B1013] or FRUIT-PRODUCING PLANT [B1140] or INSECT [B1220]? Scope Note needed!</td>
</tr>
<tr>
<td>ROYAL JELLY</td>
<td></td>
<td>PLANT USED AS FOOD SOURCE [B1347] or PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B1013] or FRUIT-PRODUCING PLANT [B1140] or INSECT [B1220]? Scope Note needed!</td>
</tr>
<tr>
<td>CHAMOMILE</td>
<td>[B2045]</td>
<td>Wikipedia: “German Chamomile (Matricaria recutita), also spelled Camomile, is an annual plant of the sunflower family Asteraceae. Synonyms are: Chamomilla chamomilla, Chamomilla recutita (accepted name according to the Flora Europaea), Matricaria chamomilla, and Matricaria suaveolens. It usually grows near populated areas all over Europe and temperate Asia. It is widely introduced in temperate North America and Australia. As the seeds need open soil to survive, it often grows near roads, around landfills and in cultivated fields as a weed. Other names include Wild Chamomile, Hungarian Chamomile, and Scented Mayweed.” Does this agree with LanguaL AI &quot;&lt;SCINAM&gt;Anthemis nobilis L. [BASIS] &lt;GRIN&gt;104133 &lt;MANSFELD&gt;32403&quot; ?? Should we add SYNONYMS: Camomile, German Chamomile, Wild Chamomile, Hungarian Chamomile, Scented Mayweed?</td>
</tr>
<tr>
<td>peas</td>
<td>SWEET PEA [B1487]</td>
<td>URGENT !!! Sweet Pea (Lathyrus odoratus) is a flowering plant. Wikipedia: “Unlike most peas, the seeds of the sweet pea are poisonous as they contain a neurotoxin, and should not be eaten.” This descriptor was used for “PEAS IN THE POD” in Precombined Terms! =&gt; either remove from BT PEA, EDIBLE SEED CULTIVARS [B1001] as it causes confusion (not being EDIBLE !) and/or replace with Pisum sativum (the usual garden pea)</td>
</tr>
<tr>
<td>garden peas</td>
<td></td>
<td>GARDEN PEA (preferred name in ITIS) &lt;SCINAM&gt;Pisum sativum L. &lt;SCIFAM&gt;Fabaceae &lt;ITIS&gt;26867 &lt;GRIN&gt;300472</td>
</tr>
<tr>
<td>SNOW PEA [B2466] and SUGAR PEA, EDIBLE POD [B2467]</td>
<td>what is difference between SNOW PEA [B2466] and SUGAR PEA, EDIBLE POD [B2467] ??? They have same scientific name and have synonym “edible-podded pea” =&gt; deactivate SUGAR PEA, EDIBLE POD [B2467] and declare as synonym of SNOW PEA [B2466] =&gt; Or deactivate both descriptors and declare them as synonyms of the broader term PEA, EDIBLE POD CULTIVARS [B1031]</td>
<td></td>
</tr>
<tr>
<td>Term</td>
<td>Description</td>
<td></td>
</tr>
<tr>
<td>------------------</td>
<td>---------------------------------------------------------------------------------------------------------------------------------------------</td>
<td></td>
</tr>
<tr>
<td>DOVE [B1203]</td>
<td>Wikipedia: &quot;In general parlance the terms 'dove' and 'pigeon' are used somewhat interchangeably. In ornithological practice, there is a tendency for 'dove' to be used for smaller species and 'pigeon' for larger ones, but this is in no way consistently applied, and historically the common names for these birds involve a great deal of variation between the term 'dove' and 'pigeon'.&quot; =&gt; place DOVE as synonym or NT to PIGEON [B1304]</td>
<td></td>
</tr>
<tr>
<td>EUGENIA SPP. [B2921]</td>
<td>rename: EUGENIA (eugenia spp should be its synonym), RT = ROSEAPPLE [B2020]</td>
<td></td>
</tr>
<tr>
<td>ROSEAPPLE [B2020]</td>
<td>set RT = EUGENIA [B2921]</td>
<td></td>
</tr>
<tr>
<td>SALMON [B2250]</td>
<td>SALMON [B2250] is defined as oncorhynchus spp. This definition is not correct, as this BT should also include Salmo salar. ATLANTIC SALMON [B1587] (Salmo salar) needs to be included in the TREE table so that it will appear in the hierarchy under SALMON [B2250]!</td>
<td></td>
</tr>
<tr>
<td>PLUM [B1206]</td>
<td>PRUNE [B1207] should be deactivated, prefer PLUM [B1206] (similar to rule for grape-raisin)</td>
<td></td>
</tr>
<tr>
<td>Verbena</td>
<td>new term COMMON VERBENA BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179] or VERBENA (see below) &lt;SCIFAM&gt;Verbenaceae &lt;SCINAM&gt;Verbena officinalis L. &lt;GRIN&gt;41164 synonyms: common vervain ; verbena officinalis</td>
<td></td>
</tr>
<tr>
<td>Verbena</td>
<td>LEMON VERBENA [B2953] according to Wikipedia, its synonym is Lemon beebrush</td>
<td></td>
</tr>
<tr>
<td>Verbena</td>
<td>because of similarity in name, both COMMON VERBENA and LEMON VERBENA could be placed under a same BT: VERBENA =&gt; new term VERBENA BT: B1179 &lt;SCIFAM&gt;Verbenaceae &lt;SCINAM&gt;Verbena ssp synonyms: vervain ; verbena ssp</td>
<td></td>
</tr>
</tbody>
</table>
4.6 **PROPOSAL FROM WULF BECKER, NFA, SWEDEN CONCERNING ALLERGEN INFORMATION AND HEALTH AND NUTRITION CLAIMS (MAKING LANGUAL COMPLY WITH INTERNATIONAL REGULATIONS AND GS1 GSDN CODE LISTS IN THESE MATTERS) SUBMITTED 2008-02-28.**

Wulf Becker’s proposals include a detailed comparison of the Global System 1 (GS1) Code Lists and the Langual descriptors. In most cases, the two systems compare well. However, where specific descriptors are missing in Langual, the descriptors have been added.

The details are given at

[http://langual.org/Proposals/GS1%20GDSN%20kodlistor.doc](http://langual.org/Proposals/GS1%20GDSN%20kodlistor.doc)

and at

4.7 **Proposal from Jean-Cédric Reninger & Aurélie Mahé, AFSSA, France, concerning fish names submitted 2008-04-24.**

The proposal concerns fish names missing in LanguaL. All suggestions have been included in LanguaL 2008.

<table>
<thead>
<tr>
<th>Name</th>
<th>Synonymus</th>
<th>Father</th>
<th>Additional information</th>
<th>French translation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bleak</td>
<td><em>Alburnus alburnus</em></td>
<td>Carp or minnow family B1921</td>
<td>&lt;SCINAM&gt; <em>Alburnus alburnus</em> (Linnaeus, 1758) [FISHBASE] &lt;FISHBASE&gt;4730</td>
<td>Ablette</td>
</tr>
<tr>
<td>Amur bitterling</td>
<td><em>Rhodeus sericeus</em></td>
<td>Carp or minnow family B1921</td>
<td>&lt;SCINAM&gt; <em>Rhodeus sericeus</em> Pallas, 1776) [FISHBASE] &lt;FISHBASE&gt;2948</td>
<td>Bouvière</td>
</tr>
<tr>
<td>Crucian carp</td>
<td><em>Carassius carassius</em></td>
<td>Carp or minnow family B1921</td>
<td>&lt;SCINAM&gt; <em>Carassius carassius</em> (Linnaeus, 1758) [FISHBASE] &lt;FISHBASE&gt;270</td>
<td>Carassin</td>
</tr>
<tr>
<td>European Chub</td>
<td><em>Leuciscus cephalus</em></td>
<td>Carp or minnow family B1921</td>
<td>&lt;SCINAM&gt; <em>Leuciscus cephalus</em> (Linnaeus, 1758) [FISHBASE] &lt;FISHBASE&gt;4482</td>
<td>Chevesne</td>
</tr>
<tr>
<td>Sneep</td>
<td><em>Chondrostoma nasus</em></td>
<td>Carp or minnow family B1921</td>
<td>&lt;SCINAM&gt; <em>Chondrostoma nasus</em> (Linnaeus, 1758) [FISHBASE] &lt;FISHBASE&gt;4878</td>
<td>Hotu</td>
</tr>
<tr>
<td>Rudd</td>
<td><em>Scardinius erythrophthalmus</em></td>
<td>Carp or minnow family B1921</td>
<td>&lt;SCINAM&gt; <em>Scardinius erythrophthalmus</em> (Linnaeus, 1758) [FISHBASE] &lt;FISHBASE&gt;2951</td>
<td>Rotengle</td>
</tr>
<tr>
<td>Ruffe</td>
<td><em>Gymnocephalus cernuus</em></td>
<td>Perch Family B2004</td>
<td>&lt;SCINAM&gt; <em>Gymnocephalus cernuus</em> (Linnaeus, 1758) [FISHBASE] &lt;FISHBASE&gt;4474</td>
<td>Grémille</td>
</tr>
</tbody>
</table>

The proposal describes the inclusion of the GS1 Global Product Classification until the so-called “brick” level – normally used by the food manufacturers. The full classification can be found at http://gpcbrowser.gs1.org/.

In addition, the proposal lists additions and changes for the LanguaL Facet P.

The specific proposal can be found as a Microsoft Excel file at http://langual.org/Proposals/GS1%20facet%20A%202008-05-28.xls

The implementation of the Global Product Classification includes a hierarchy of 330 descriptors.

The Global Product Classification has been included in facet A. PRODUCT TYPE together with other international food classifications. This included renaming *PRODUCT TYPE, CODEX ALIMENTARIUS [A0352]* to *PRODUCT TYPE, INTERNATIONAL [A0352]*

PRODUCT TYPE, INTERNATIONAL [A0352]
  CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]
  FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]
  GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS) [A1207]
  GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874]

Furthermore, cheese hardness designation descriptors have been moved from other places in facet A to the specific General Standard for Cheese (CODEX STAN A-6-1978, Rev. 1-1999, Amended 2006) together with the classifications according to milk fat content and principle cheese ripening characteristics.
4.9  **List of Other Thesaurus Changes in Chronological Order**
Changes from version 2007
AGILE FROG
FTC: B3461
BT: FROG [B1252]
AI: <SCINAM>Rana dalmatina Bonap.
Date: 2007-02-28

BULLFROG
FTC: B3459
BT: FROG [B1252]
AI: <SCINAM>Rana catesberiana L.
Date: 2007-02-28

COMMON FROG
FTC: B3462
BT: FROG [B1252]
AI: <SCINAM>Rana temporaria L.
Date: 2007-02-28

EDIBLE FROG
FTC: B3463
BT: FROG [B1252]
AI: <SCINAM>Rana esculenta L.
Date: 2007-02-28

GARDEN NASTURTIUM
FTC: B3456
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
AI: <SCINAM>Tropaeolum majus L.
Date: 2007-02-28

HAWKSBILL TURTLE
FTC: B3466
BT: TURTLE [B1242]
AI: <SCINAM>Eretmochelys imbricate
Date: 2007-02-28

INDIAN BULLFROG
FTC: B3460
BT: FROG [B1252]
AI: <SCINAM>Rana tigrina
Date: 2007-02-28

LIZARD
FTC: B2293
Old BT: REPTILE [B1625] moved to
New BT: AMPHIBIAN [B1624]
Date: 2007-02-28

LOGGERHEAD TURTLE
FTC: B3467
BT: TURTLE [B1242]
AI: <SCINAM>Caretta caretta L.
Date: 2007-02-28
MARSH FROG
FTC: B3464
BT: FROG [B1252]
AI: <SCINAM>Rana ridibunda Pall.
Date: 2007-02-28

PEPPER LEAVES
FTC: B3458
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
AI: <SCINAM>Piper umbellatum L.; Piper aurtum H. B. & K.; Piper sanctum (Miq.) Schlecht
Date: 2007-02-28

POOL FROG
FTC: B3465
BT: FROG [B1252]
AI: <SCINAM>Rana lessonae Camer
Date: 2007-02-28

SNAKE
FTC: B1295
Old BT: REPTILE [B1625] moved to
New BT: AMPHIBIAN [B1624]
Date: 2007-02-28

THREADFIN SALMON
FTC: B3457
BT: THREADFIN FAMILY [B2253]
AI: <SCINAM>Polycactus sheridani
Date: 2007-02-28

TURTLE
FTC: B1242
Old BT: REPTILE [B1625] moved to
New BT: AMPHIBIAN [B1624]
AI: Species of the zoological order Chelonia.
Date: 2007-02-28

AMPHIBIAN
FTC: B1624
Old BT: ANIMAL USED AS FOOD SOURCE [B1297] moved to
New BT: AMPHIBIAN OR REPTILE [B3468]
Date: 2007-03-01

AMPHIBIAN OR REPTILE
FTC: B3468
BT: ANIMAL USED AS FOOD SOURCE [B1297]
Date: 2007-03-01

LIZARD
FTC: B2293
Old BT: AMPHIBIAN [B1624] moved to
New BT: REPTILE [B1625]
Date: 2007-03-01
REPTILE
FTC: B1625
Old BT: ANIMAL USED AS FOOD SOURCE [B1297] moved to
New BT: AMPHIBIAN OR REPTILE [B3468]
Date: 2007-03-01

ROHU
FTC: B3469
BT: CARP OR MINNOW FAMILY [B1921]
AI: <SCINAM>Labeo rohita (Hamilton, 1822) [FISHBASE] <FISHBASE>82
Date: 2007-03-01

SNAKE
FTC: B1295
Old BT: AMPHIBIAN [B1624] moved to
New BT: REPTILE [B1625]
Date: 2007-03-01

TURTLE
FTC: B1242
Old BT: AMPHIBIAN [B1624] moved to
New BT: REPTILE [B1625]
AI: Species of the zoological order Chelonia.
Date: 2007-03-01

INDIAN MULBERRY
FTC: B3470
BT: MULBERRY [B1501]
AI: <SCINAM>Morinda citrifolia L.[ITIS] - Test
Date: 2007-11-30

BLACK FONIO
FTC: B3471
BT: MILLET [B2505]
AI: <SCINAM>Digitaria iburua Stapf [ITIS]
Date: 2008-01-16

AMUR BITTERLING
FTC: B3473
BT: CARP OR MINNOW FAMILY [B1921]
AI: <SCINAM> Rhodeus sericeus  (Pallas, 1776) [FISHBASE] <FISHBASE>2948
Date: 2008-06-03

BLEAK
FTC: B3472
BT: CARP OR MINNOW FAMILY [B1921]
AI: <SCINAM> Alburnus alburnus (Linnaeus, 1758) [FISHBASE] <FISHBASE>4730
Date: 2008-06-03

CRUCIAN CARP
FTC: B3474
BT: CARP OR MINNOW FAMILY [B1921]
AI: <SCINAM> Carassius carassius  (Linnaeus, 1758) [FISHBASE] <FISHBASE>270
Date: 2008-06-03
EUROPEAN CHUB

FTC: B3475
BT: CARP OR MINNOW FAMILY [B1921]
AI: <SCINAM> Leuciscus cephalus (Linnaeus, 1758) [FISHBASE] <FISHBASE>4482
Date: 2008-06-03

RUDD

FTC: B3477
BT: CARP OR MINNOW FAMILY [B1921]
AI: <SCINAM> Scardinius erythrophthalmus (Linnaeus, 1758) [FISHBASE] <FISHBASE>2951
Date: 2008-06-03

RUFFE

FTC: B3478
BT: PERCH FAMILY [B2004]
AI: <SCINAM> Gymnocephalus cernuus (Linnaeus, 1758) [FISHBASE] <FISHBASE>4474
Date: 2008-06-03

SNEEP

FTC: B3476
BT: CARP OR MINNOW FAMILY [B1921]
AI: <SCINAM> Chondrostoma nasus (Linnaeus, 1758) [FISHBASE] <FISHBASE>4878
Date: 2008-06-03

COMMON GROUND DOVE

FTC: B3482
BT: PIGEON [B1304]
AI: <SCINAM> Columbina passerina (Linnaeus, 1758) <ITIS>177152
Date: 2008-07-08

COMMON VERBENA

FTC: B3480
BT: VERBENA [B3479]
AI: <SCIFAM> Verbenaceae
<SCINAM> Verbena officinalis L. <GRIN>41164
Date: 2008-07-08

EUGENIA

FTC: B2921
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
RT: ROSEAPPLE [B2020] new
Date: 2008-07-08

GARDEN PEA

FTC: B3484
BT: PEA [B1338]
AI: <SCIFAM> Fabaceae
<SCINAM> Pisum sativum L. subsp. sativum var. sativum [GRIN]
<ITIS>28867 <GRIN>400961
Date: 2008-07-08
GREAT SCALLOP
FTC: B3481
BT: SCALLOP [B1489]
AI: <SCINAM>Pecten maximus (Linnaeus, 1758)<br/> <SCIFAM>Pectinidae<br/> <ITIS>79683<br/> <SOURCE>http://www.marlin.ac.uk/species/pectenmaximus.htm
Date: 2008-07-08

LEMON VERBENA
FTC: B2953
Old BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179] moved to New BT: VERBENA [B3479]
AI: <SCINAM>Lippia triphylla (L'Hér.) Kuntze [BASIS]<br/> <GRIN>317750<br/> <MANSFELD>4474
Date: 2008-07-08

NEW ZEALAND LANGOSTINO
FTC: B3485
BT: LANGOSTINO LOBSTER [B2486]
AI: <SCINAM>Munida gregaria
Date: 2008-07-08

PEA, POISONOUS CULTIVARS
FTC: B3483
BT: PEA [B1338]
Date: 2008-07-08

PRUNE
FTC: B1207
Deactivated: 2008-07-08

ROSEAPPLE
FTC: B2020
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
RT: EUGENIA [B2921] new
AI: <SCIFAM>Myrtaceae<br/> <SCINAM>Syzygium jambos (L.) Alston [BASIS]<br/> <GRIN>50070<br/> <MANSFELD>12364
Date: 2008-07-08

SNOW PEA
FTC: B2466
Deactivated: 2008-07-08

SUGAR PEA, EDIBLE POD
FTC: B2467
Deactivated: 2008-07-08
SWEET PEA
FTC: B1487
Old BT: PEA, EDIBLE SEED CULTIVARS [B1001] moved to
New BT: PEA, POISONOUS CULTIVARS [B3483]
AI: <SCIFAM>
    <SCINAM>Lathyrus odoratus L.[ITIS]
    <ITIS>25864
    <DICTION>Sweet Pea (Lathyrus odoratus) is a flowering plant. Unlike most peas, the seeds of the sweet
pea are poisonous as they contain a neurotoxin, and should not be eaten. [Wikipedia]
Date: 2008-07-08

VERBENA
FTC: B3479
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
AI: <SCIFAM>Verbenaceae
    <SCINAM>Verbena ssp.
Date: 2008-07-08

AFRICA - INLAND WATERS (FAO MAJOR FISHING AREAS 01)
FTC: R0125
Old BT: FAO STATISTICAL AREAS FOR FISHERY PURPOSES [R0511] moved to
New BT: INLAND WATERS [R0512]
SN: US FDA 1995 Code: AA01: "AFRICAN CONTINENTAL FISHING AREA".
AI: CWP Handbook of Fishery Statistical Standards
    Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
    FAO Major Fishing Areas 01: [ftp://ftp.fao.org/fi/maps/fig_h1_1.gif]
Date: 2008-07-09

AFRICA - INLAND WATERS (FAO MAJOR FISHING AREAS 01)
FTC: R0125
Old BT: FISHING AREAS [R0124] moved to
New BT: FAO STATISTICAL AREAS FOR FISHERY PURPOSES [R0511]
Date: 2008-07-09

AMARANTH
FTC: B1717
Old BT: GRAIN [B1324] copied to
New BT: LEAFY VEGETABLE [B1566]
AI: <SCIFAM>Amaranthaceae
    <SCINAM>Amaranthus L.
    <ITIS>20715
    Amaranthus, collectively known as amaranth or pigweed, is a cosmopolitan genus of herbs.
    Approximately 60 species are presently recognised, with inflorescences and foliage ranging from purple
    and red to gold. Although several species are often considered weeds, people around the world value
Date: 2008-07-09

AMUR PIKE
FTC: B3500
BT: PIKE FAMILY [B1826]
AI: <SCINAM>Esox reichertii Dybowski, 1869 [ITIS]
    <ITIS>62349
    <SCINAM>Esox reichertii Dybowski, 1869 [FISHBASE]
    <FISHBASE>4638
Date: 2008-07-09
ANGLED LOOFAH
FTC: B3488
BT: GOURD [B1719]
AI: <SCIFAM>Cucurbitaceae
<SCINAM>Luffa acutangula (L.) Roxb. [GRIN]
<GRIN>22787
Date: 2008-07-09

ANTARCTIC AND SOUTHERN INDIAN OCEAN (FAO MAJOR FISHING AREA 58)
FTC: R0144
Old BT: INDIAN OCEAN [R0258] moved to
New BT: SOUTHERN OCEAN [R0514]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 58 [http://www.fao.org/fishery/area/Area58].
Date: 2008-07-09

ANTARCTIC AND SOUTHERN INDIAN OCEAN (FAO MAJOR FISHING AREA 58)
FTC: R0144
Old BT: FISHING AREAS [R0124] moved to
New BT: INDIAN OCEAN [R0258]
Date: 2008-07-09

ANTARCTICA - INLAND WATERS (FAO MAJOR FISHING AREA 08)
FTC: R0132
Old BT: FAO STATISTICAL AREAS FOR FISHERY PURPOSES [R0511] moved to
New BT: INLAND WATERS [R0512]
SN: US FDA 1995 Code AA08: "ANTARCTIC CONTINENTAL FISHING AREA".
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
Date: 2008-07-09

ANTARCTICA - INLAND WATERS (FAO MAJOR FISHING AREA 08)
FTC: R0132
Old BT: FISHING AREAS [R0124] moved to
New BT: FAO STATISTICAL AREAS FOR FISHERY PURPOSES [R0511]
Date: 2008-07-09

ARCTIC SEA (FAO MAJOR FISHING AREA 18)
FTC: R0133
Old BT: FAO STATISTICAL AREAS FOR FISHERY PURPOSES [R0511] moved to
New BT: MARINE AREAS [R0513]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 18 [http://www.fao.org/fishery/area/Area18].
Date: 2008-07-09
ARCTIC SEA (FAO MAJOR FISHING AREA 18)
FTC: R0133
Old BT: MARINE AREAS [R0513] moved to
New BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116]
Date: 2008-07-09

ARCTIC SEA (FAO MAJOR FISHING AREA 18)
FTC: R0133
Old BT: FISHING AREAS [R0124] moved to
New BT: FAO STATISTICAL AREAS FOR FISHERY PURPOSES [R0511]
Date: 2008-07-09

ASIA - INLAND WATERS (FAO MAJOR FISHING AREAS 04)
FTC: R0128
Old BT: FISHING AREAS [R0124] moved to
New BT: INLAND WATERS [R0512]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Areas 04 [ftp://ftp.fao.org/fi/maps/fig_h1_4_1.gif].
Date: 2008-07-09

ATLANTIC OCEAN AND ADJACENT SEAS
FTC: R0116
Old BT: FISHING AREAS [R0124] moved to
New BT: MARINE AREAS [R0513]
Date: 2008-07-09

ATLANTIC RAINBOW SMELT
FTC: B1905
Old BT: SMELT FAMILY [B1904] moved to
New BT: RAINBOW SMELT [B3499]
SN: See remarks on "RAINBOW SMELT [B1905]".
AI: <SCINAM>Osmerus mordax mordax (Mitchill, 1814) [ITIS]
<ITIS>162043
<SCINAM>Osmerus mordax mordax (Mitchill, 1814) [FISHBASE]
<FISHBASE>253
Date: 2008-07-09

ATLANTIC, ANTARCTIC (FAO MAJOR FISHING AREA 48)
FTC: R0141
Old BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116] moved to
New BT: SOUTHERN OCEAN [R0514]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 48 [http://www.fao.org/fishery/area/Area48].
Date: 2008-07-09
ATLANTIC, ANTARCTIC (FAO MAJOR FISHING AREA 48)
FTC: R0141
Old BT: FISHING AREAS [R0124] moved to
New BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116]
Date: 2008-07-09

ATLANTIC, EASTERN CENTRAL (FAO MAJOR FISHING AREA 34)
FTC: R0137
Old BT: FISHING AREAS [R0124] moved to
New BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116]
SN: US FDA 1995 Code: AA34: "ATLANTIC OCEAN EAST FISHING AREA".
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 34 [http://www.fao.org/fishery/area/Area34].
Date: 2008-07-09

ATLANTIC, NORTHEAST (FAO MAJOR FISHING AREA 27)
FTC: R0135
Old BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116] moved to
New BT: ATLANTIC, EASTERN CENTRAL (FAO MAJOR FISHING AREA 34) [R0137]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 27 [http://www.fao.org/fishery/area/Area27].
Date: 2008-07-09

ATLANTIC, NORTHEAST (FAO MAJOR FISHING AREA 27)
FTC: R0135
Old BT: FISHING AREAS [R0124] moved to
New BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116]
Date: 2008-07-09

ATLANTIC, NORTHEAST (FAO MAJOR FISHING AREA 27)
FTC: R0135
Old BT: ATLANTIC, EASTERN CENTRAL (FAO MAJOR FISHING AREA 34) [R0137] moved to
New BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116]
Date: 2008-07-09

ATLANTIC, NORTHWEST (FAO MAJOR FISHING AREA 21)
FTC: R0134
Old BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116] moved to
New BT: ATLANTIC, EASTERN CENTRAL (FAO MAJOR FISHING AREA 34) [R0137]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 21 [http://www.fao.org/fishery/area/Area21].
Date: 2008-07-09

ATLANTIC, NORTHWEST (FAO MAJOR FISHING AREA 21)
FTC: R0134
Old BT: ATLANTIC, EASTERN CENTRAL (FAO MAJOR FISHING AREA 34) [R0137] moved to
New BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116]
Date: 2008-07-09
ATLANTIC, NORTHWEST (FAO MAJOR FISHING AREA 21)
FTC: R0134
Old BT: FISHING AREAS [R0124] moved to
New BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116]
Date: 2008-07-09

ATLANTIC, SOUTHEAST (FAO MAJOR FISHING AREA 47)
FTC: R0140
Old BT: FISHING AREAS [R0124] moved to
New BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 47 [http://www.fao.org/fishery/area/Area47].
Date: 2008-07-09

ATLANTIC, SOUTHWEST (FAO MAJOR FISHING AREA 41)
FTC: R0139
Old BT: FISHING AREAS [R0124] moved to
New BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 41 [http://www.fao.org/fishery/area/Area41].
Date: 2008-07-09

ATLANTIC, WESTERN CENTRAL (FAO MAJOR FISHING AREA 31)
FTC: R0136
Old BT: FISHING AREAS [R0124] moved to
New BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 31 [http://www.fao.org/fishery/area/Area31].
Date: 2008-07-09

BROWN PRAWN
FTC: B3492
BT: PENAEID SHRIMP FAMILY [B1081]
AI: Metapenaeus endeavouri (Schmitt, 1926)[ITIS]
<ITIS>95812
Date: 2008-07-09

BUTTER (EUROFIR)
FTC: A0809
BT: BUTTER OR OTHER ANIMAL FAT (EUROFIR) [A0808]
RT: 086 MILK FATS (FM) (CCPR) [A0773] new
RT: BUTTER [C0179] new
RT: 12 BUTTER AND ANIMAL FATS (EFG) [A0702] new
AI: e.g. butter, butter oil, ghee
Date: 2008-07-09
CARAMOTE PRAWN
FTC: B3490
BT: SHRIMP [B1237]
AI: <SCINAM>Mellicertus kerathurus (Forskål, 1775)[ITIS]
     <ITIS>551590
Date: 2008-07-09

CARAMOTE PRAWN
Old BT: SHRIMP [B1237] moved to
New BT: PENAEID SHRIMP FAMILY [B1081]
Date: 2008-07-09

CZECH REPUBLIC
FTC: R0515
BT: EUROPE, EASTERN [R0357]
Date: 2008-07-09

CZECHOSLOVAKIA
FTC: R0199
Deactivated: 2008-07-09

DEEP-WATER ROSE SHRIMP
FTC: B3496
BT: PENAEID SHRIMP FAMILY [B1081]
AI: <SCINAM>Penaeus longirostris Lucas, 1846 [ITIS]
     <ITIS>95734
Date: 2008-07-09

EASTERN KING PRAWN
FTC: B3491
BT: PENAEID SHRIMP FAMILY [B1081]
AI: <SCINAM>Mellicertus plebejus (Hess, 1865) [ITIS]
     <ITIS>551593
Date: 2008-07-09

EUROPE - INLAND WATERS (FAO MAJOR FISHING AREAS 05)
FTC: R0129
Old BT: FISHING AREAS [R0124] moved to
New BT: INLAND WATERS [R0512]
SN: US FDA 1995 Code: AA05: "EUROPEAN CONTINENTAL FISHING AREA".
AI: CWP Handbook of Fishery Statistical Standards
     Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
     FAO Major Fishing Areas 05 [ftp://ftp.fao.org/fi/maps/fig_h1_5_1.gif].
Date: 2008-07-09

EUROPEAN SMELT
FTC: B3498
BT: SMELT FAMILY [B1904]
AI: <SCINAM>Osmerus eperlanus (Linnaeus, 1758) [ITIS]
     <ITIS>162039
     <SCINAM>Osmerus eperlanus (Linnaeus, 1758) [FISHBASE]
     <FISHBASE>1334
Date: 2008-07-09
FAO STATISTICAL AREAS FOR FISHERY PURPOSES

FTC: R0511
BT: FISHING AREAS [R0124]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
AI: For more information, see FAO major fishing areas [http://www.fao.org/fishery/area/search].
Date: 2008-07-09

FORMER USSR AREA - INLAND WATERS (FAO MAJOR FISHING AREAS 07)

FTC: R0131
Old BT: MARINE AREAS [R0513] moved to
New BT: INLAND WATERS [R0512]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
AI: CWP Handbook of Fishery Statistical Standards
FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
The descriptor has been inactivated in the FAO Major Fishing Area system, instead use "EUROPE - INLAND WATERS (FAO MAJOR FISHING AREAS 05)", which covers the area.
Date: 2008-07-09

FORMER USSR AREA - INLAND WATERS (FAO MAJOR FISHING AREAS 07)

FTC: R0131
Old BT: FISHING AREAS [R0124] moved to
New BT: MARINE AREAS [R0513]
Date: 2008-07-09

GOLDEN PERCH

FTC: B3501
BT: PERCH FAMILY [B2004]
AI: <SCINAM>Macquaria ambigua (Richardson, 1845) [ITIS]<ITIS>641895
<SCINAM>Macquaria ambigua (Richardson, 1845) [FISHBASE]<FISHBASE>10312
Date: 2008-07-09

GREAT-HEADED GARLIC

FTC: B3486
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
AI: <SCIFAM>Alliaceae
<SCINAM>Allium ampeloprasum L., var. ampeloprasum [GRIN]<GRIN>400394
Date: 2008-07-09

GREEN TIGER PRAWN

FTC: B3493
BT: PENAeid SHRIMP FAMILY [B1081]
AI: <SCINAM>Penaeus semisulcatus de Haan, 1844 [ITIS]<ITIS>95644
Date: 2008-07-09

INDIAN OCEAN

FTC: R0258
Old BT: FISHING AREAS [R0124] moved to
New BT: MARINE AREAS [R0513]
SN: US FDA 1995 Code: INOC
Date: 2008-07-09
INDIAN OCEAN, EASTERN (FAO MAJOR FISHING AREA 57)
FTC: R0143
Old BT: FISHING AREAS [R0124] moved to
New BT: INDIAN OCEAN [R0258]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 57 [http://www.fao.org/fishery/area/Area57].
Date: 2008-07-09

INDIAN OCEAN, WESTERN (MAJOR FISHING AREA 51)
FTC: R0142
Old BT: FISHING AREAS [R0124] moved to
New BT: INDIAN OCEAN [R0258]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 51 [http://www.fao.org/fishery/area/Area51].
Date: 2008-07-09

INLAND WATERS
FTC: R0512
BT: FAO STATISTICAL AREAS FOR FISHERY PURPOSES [R0511]
RT: FRESHWATER FISHING AREA [R0220]
AI: Eight major inland fishing areas covering the inland waters of the continents
Date: 2008-07-09

JAPANESE EEL
FTC: B3497
BT: FRESHWATER EEL FAMILY [B2545]
AI: <SCINAM>Anguilla japonica Temminck and Schlegel, 1846 [ITIS]
<ITIS>161134
<SCINAM>Anguilla japonica Temminck & Schlegel, 1846 [FISHBASE]
<FISHBASE>295
Date: 2008-07-09

KURUMA PRAWN
FTC: B3494
BT: PENAEID SHRIMP FAMILY [B1081]
AI: <SCINAM>Marsupenaeus japonicus (Bate, 1888) [ITIS]
<ITIS>551588
Date: 2008-07-09

MARINE AREAS
FTC: R0513
BT: FAO STATISTICAL AREAS FOR FISHERY PURPOSES [R0511]
RT: SALT WATER FISHING AREA [R0510] new
AI: Nineteen major marine fishing areas covering the waters of the Atlantic, Indian, Pacific and Southern
Oceans, with their adjacent seas [http://www.fao.org/fishery/cwp/handbook/H].
Date: 2008-07-09
MARINE AREAS
FTC: R0513
BT: FAO STATISTICAL AREAS FOR FISHERY PURPOSES [R0511]
Date: 2008-07-09

MEDITERRANEAN AND BLACK SEA (FAO MAJOR FISHING AREA 37)
FTC: R0138
Old BT: FISHING AREAS [R0124] moved to
New BT: MARINE AREAS [R0513]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 37 [http://www.fao.org/fishery/area/Area37].
Date: 2008-07-09

MEDITERRANEAN AND BLACK SEA (FAO MAJOR FISHING AREA 37)
FTC: R0138
Old BT: MARINE AREAS [R0513] moved to
New BT: ATLANTIC OCEAN AND ADJACENT SEAS [R0116]
Date: 2008-07-09

NORTH AMERICA - INLAND WATERS (FAO MAJOR FISHING AREAS 02)
FTC: R0126
Old BT: FISHING AREAS [R0124] moved to
New BT: INLAND WATERS [R0512]
SN: US FDA 1995 Code: AA02: "NORTH AMERICAN CONTINENTAL FISHING AREA".
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Areas 02 [ftp://ftp.fao.org/fi/maps/fig_h1_2.gif].
Date: 2008-07-09

OCEANIA - INLAND WATERS (FAO MAJOR FISHING AREAS 06)
FTC: R0130
Old BT: FISHING AREAS [R0124] moved to
New BT: INLAND WATERS [R0512]
SN: US FDA 1995 Code: AA06: "AUSTRALIAN CONTINENTAL FISHING AREA".
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
Date: 2008-07-09

ORGANIZATION FOR ECONOMIC COOPERATION AND DEVELOPMENT (OECD)
FTC: R0518
BT: GEOPOLITICAL DESIGNATION [R0365]
Date: 2008-07-09

PACIFIC OCEAN
FTC: R0324
Old BT: FISHING AREAS [R0124] moved to
New BT: MARINE AREAS [R0513]
SN: US FDA 1995 Code: PAOC
Date: 2008-07-09
PACIFIC, ANTARCTIC (FAO MAJOR FISHING AREA 88)
FTC: R0151
Old BT: PACIFIC OCEAN [R0324] moved to
New BT: SOUTHERN OCEAN [R0514]
SN: US FDA 1995 Code AA88: "PACIFIC OCEAN SOUTH FISHING AREA".
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 88 [http://www.fao.org/fishery/area/Area88].
Date: 2008-07-09

PACIFIC, ANTARCTIC (FAO MAJOR FISHING AREA 88)
FTC: R0151
Old BT: FISHING AREAS [R0124] moved to
New BT: PACIFIC OCEAN [R0324]

PACIFIC, EASTERN CENTRAL (FAO MAJOR FISHING AREA 77)
FTC: R0148
Old BT: FISHING AREAS [R0124] moved to
New BT: PACIFIC OCEAN [R0324]
SN: US FDA 1995 Code AA77: "PACIFIC OCEAN EAST FISHING AREA".
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 77 [http://www.fao.org/fishery/area/Area77].
Date: 2008-07-09

PACIFIC, NORTHEAST (FAO MAJOR FISHING AREA 67)
FTC: R0146
Old BT: FISHING AREAS [R0124] moved to
New BT: PACIFIC OCEAN [R0324]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 67 [http://www.fao.org/fishery/area/Area67].
Date: 2008-07-09

PACIFIC, NORTHWEST (FAO MAJOR FISHING AREA 61)
FTC: R0145
Old BT: FISHING AREAS [R0124] moved to
New BT: PACIFIC OCEAN [R0324]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 61 [http://www.fao.org/fishery/area/Area61].
Date: 2008-07-09
PACIFIC, SOUTHEAST (FAO MAJOR FISHING AREA 87)

FTC: R0150
Old BT: FISHING AREAS [R0124] moved to PACIFIC OCEAN [R0324]
SN: US FDA 1995 Code AA87: "PACIFIC OCEAN SOUTHEAST FISHING AREA".
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area [http://www.fao.org/fishery/area/Area87].
Date: 2008-07-09

PACIFIC, SOUTHWEST (FAO MAJOR FISHING AREA 81)

FTC: R0149
Old BT: FISHING AREAS [R0124] moved to PACIFIC OCEAN [R0324]
SN: US FDA 1995 Code AA81: "PACIFIC OCEAN SOUTHWEST FISHING AREA".
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 81 [http://www.fao.org/fishery/area/Area81]
Date: 2008-07-09

PACIFIC, WESTERN CENTRAL (FAO MAJOR FISHING AREA 71)

FTC: R0147
Old BT: FISHING AREAS [R0124] moved to PACIFIC OCEAN [R0324]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
FAO Major Fishing Area 71 [http://www.fao.org/fishery/area/Area71].
Date: 2008-07-09

RAINBOW SMELT

FTC: B3499
BT: SMELT FAMILY [B1904]
SN: According to FISHBASE, the taxonomic status of the scientific name is not valid. Valid entry is "ATLANTIC RAINBOW SMELT [B1905]" (Osmerus mordax mordax (Mitchill, 1814)). Status of scientific name in ITIS is valid, in which, Osmerus mordax mordax (Mitchill, 1814) is a subspecies.
AI: <SCINAM>Osmerus mordax (Mitchill, 1814) [ITIS]
<ITIS>162041
Date: 2008-07-09

RED HUCKLEBERRY

FTC: B3489
BT: HUCKLEBERRY [B1064]
AI: <SCIFAM>Ericaceae
<SCINAM>Vaccinium parvifolium Sm.
<GRIN>41050
<DICTION>Vaccinium parvifolium (Red Huckleberry) is a species of Vaccinium native to the Pacific Northwest of North America. Indigenous peoples found the plant and its fruit very useful. The bright red, acidic berries were used extensively for food throughout the year. [Wikipedia: http://en.wikipedia.org/wiki/Vaccinium_parvifolium]
Date: 2008-07-09
SALEMA
FTC: B3502
BT: PORGY FAMILY [B1808]
AI: <SCINAM>Sarpa salpa (Linnaeus, 1758) [ITIS]
 <ITIS>182942
 <SCINAM>Sarpa salpa (Linnaeus, 1758) [FISHBASE]
 <FISHBASE>204
Date: 2008-07-09

SALT WATER FISHING AREA
FTC: R0510
BT: FISHING AREAS [R0124]
SN: Do not use this descriptor, unless a more specific cannot be found in "MARINE AREAS [R0513]" and narrower terms.
Date: 2008-07-09

SERBIA
FTC: R0517
BT: EUROPE, EASTERN [R0357]
Date: 2008-07-09

SLOVAKIA
FTC: R0516
Old BT: CZECH REPUBLIC [R0515] moved to
New BT: EUROPE, EASTERN [R0357]
Date: 2008-07-09

SLOVAKIA
FTC: R0516
BT: CZECH REPUBLIC [R0515]
Date: 2008-07-09

SOUTH AMERICA - INLAND WATERS (FAO MAJOR FISHING AREAS 03)
FTC: R0127
Old BT: FISHING AREAS [R0124] moved to
New BT: INLAND WATERS [R0512]
AI: CWP Handbook of Fishery Statistical Standards
Section H: FISHING AREAS FOR STATISTICAL PURPOSES.
Date: 2008-07-09

SOUTHERN OCEAN
FTC: R0514
BT: MARINE AREAS [R0513]
Date: 2008-07-09

SUBTROPICAL REEF
FTC: R0388
Old BT: FISHING AREAS [R0124] moved to
New BT: SUBTROPICAL WATERS [R0387]
SN: US FDA 1995 Code: SUB2
Date: 2008-07-09
SUBTROPICAL WATERS
FTC: R0387
Old BT: FISHING AREAS [R0124] moved to
New BT: FISHING AREAS [R0124]
SN: US FDA 1995 Code: SUB1
Date: 2008-07-09

TREE ONION
FTC: B3487
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
AI: <SCIFAM>Alliaceae
     <SCINAM>Allium ×proliferum (Moench) Schrad. ex Willd. [GRIN]
     <DICTION>Tree onions, also commonly called top onions or Egyptian onions, are a strong-growing onion
with a bunch of bulblets where a normal onion would have flowers. In some varieties these bulblets will
sprout and grow while still on the original stalk, which may bend down under the weight of the new
growth, giving rise to the name, walking onion. [Source: Wikipedia]
Date: 2008-07-09

TROPICAL REEF
FTC: R0405
Old BT: FISHING AREAS [R0124] moved to
New BT: TROPICAL WATERS [R0404]
SN: US FDA 1995 Code: TRO2
Date: 2008-07-09

WESTERN KING PRAWN
FTC: B3495
BT: PENAEID SHRIMP FAMILY [B1081]
AI: <SCINAM>Melicertus latisulcatus  (Kishinouye, 1896) [ITIS]
     <ITIS>551687
Date: 2008-07-09

ADULT FOOD
FTC: P0188
BT: HUMAN FOOD [P0026]
Date: 2008-07-10

COMMON WHEAT
FTC: B3507
BT: WHEAT [B1312]
AI: <SCIFAM>Gramineae (Poaceae)
     <SCINAM>Triticum aestivum L. [BASIS]
     <GRIN>40544
     <MANSFELD>34204
Date: 2008-07-10

DIABETIC OR SUITABLE FOR DIABETICS CLAIM OR USE
FTC: P0198
BT: HEALTH-RELATED CLAIM OR USE [P0124]
AI: It should be noted that such claims are illegal in some countries, e.g. Denmark, and that other countries,
e.g. United Kingdom, are calling for an end to the use of terms such as ‘diabetic’ or ‘suitable for diabetics’
on food labels.
The European Commission is considering how foods intended specifically for people with diabetes can be
controlled.
Date: 2008-07-10
EINKORN
FTC: B3506
BT: WHEAT [B1312]
AI: <SCINAM>Triticum monococcum L. [ITIS]
<ITIS>42241
See also Wikipedia [http://en.wikipedia.org/wiki/Einkorn]
Date: 2008-07-10

EMMER
FTC: B3505
BT: WHEAT [B1312]
AI: <SCINAM>Triticum dicoccon Schrank [ITIS]
<ITIS>506639
See also Wikipedia [http://en.wikipedia.org/wiki/Emmer]
Date: 2008-07-10

FOOD QUALITY CLAIM
FTC: P0197
BT: OTHER SPECIAL CLAIM OR USE [P0159]
AI: Food Quality/Food Assurance Claim indicates, with reference to the product branding, labelling or packaging, whether the product is stamped with a quality mark, as approved by the governing authority, such as USDA for USA products [Source: GS1].
Date: 2008-07-10

FULL FAT CLAIM OR USE
FTC: P0195
BT: FAT SPECIAL CLAIM OR USE [P0017]
Date: 2008-07-10

GLOBAL PRODUCT CLASSIFICATION (GS1 GPC)
FTC: A0874
BT: PRODUCT TYPE, INTERNATIONAL [A0352]
AI: The Global System 1 (GS1) Global Product Classification (GPC) is a system that gives buyers and sellers a common language for grouping products in the same way, everywhere in the world [http://gpcbrowser.gs1.org/].
Date: 2008-07-10

GULL
FTC: B3503
BT: POULTRY OR GAME BIRD [B1563]
AI: <SCIFAM>Laridae
See also Wikipedia [http://en.wikipedia.org/wiki/Gull].
Date: 2008-07-10

HARD WHEAT
FTC: B1418
Old BT: WHEAT [B1312] moved to
New BT: COMMON WHEAT [B3507]
AI: <SCIFAM>Grassineae (Poaceae)
<SCINAM>Triticum aestivum L. [BASIS]
<GRIN>40544
<MANSFELD>34204
Hard wheat (red or white) are high protein varieties used for bread.
Date: 2008-07-10
INFANT FOOD, 0 - 3 MONTHS

FTC: P0189
BT: INFANT OR TODDLER FOOD [P0020]
Date: 2008-07-10

INFANT FOOD, 3 - 6 MONTHS

FTC: P0190
BT: INFANT OR TODDLER FOOD [P0020]
Date: 2008-07-10

INFANT FOOD, 6 - 12 MONTHS

FTC: P0191
BT: INFANT OR TODDLER FOOD [P0020]
Date: 2008-07-10

INFANT OR TODDLER FOOD, FROM 12 MONTHS ONWARDS

FTC: P0192
BT: INFANT OR TODDLER FOOD [P0020]
Date: 2008-07-10

LOW ALCOHOL CLAIM OR USE

FTC: P0193
BT: OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]
Date: 2008-07-10

NUT MILK

FTC: C0214
Old BT: SEED PART, OTHER [C0178] moved to
New BT: MULTICOMPONENT EXTRACT, CONCENTRATE OR ISOLATE [C0159]
AI: A liquid enclosed by the endosperm of nuts.
Date: 2008-07-10

PLOVER

FTC: B3504
BT: POULTRY OR GAME BIRD [B1563]
AI: <SCIFAM>Charadriinae
See also Wikipedia [http://en.wikipedia.org/wiki/Plover].
Date: 2008-07-10

POD OR SEED

FTC: C0158
Old BT: FRUIT OR SEED [C0165] moved to
New BT: FRUIT [C0167]
AI: A pod is a slightly thickened tissue that surrounds the seeds and that dries and opens as the fruit becomes ripe.
Date: 2008-07-10

PROBIOTIC CLAIM OR USE

FTC: P0194
BT: OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]
Date: 2008-07-10
SEED IN SHELL OR HULL
FTC: C0227
Old BT: POD OR SEED [C0158] moved to
New BT: SEED [C0155]
SN: Used for seeds in hard shells rather than pods. Examples include brazil nuts, walnuts, almonds and peanuts.
Date: 2008-07-10

SHELL (SEED)
FTC: C0249
Old BT: POD OR SEED [C0158] moved to
New BT: SEED PART, OTHER [C0178]
SN: Used for the shell of a seed; usually hard and/or dry. A *HUSK*, if any, is outside a shell; the *SKIN, BRAN (PERICARP)* covers the seed found inside the shell.
Date: 2008-07-10

SOFT WHEAT
FTC: B1421
Old BT: WHEAT [B1312] moved to
New BT: COMMON WHEAT [B3507]
AI: <SCIFAM>Gramineae (Poaceae)
<SCINAM>Triticum aestivum L. [BASIS]
<GRIN>40544
<MANSFELD>34204
Soft wheat (red or white) are low protein varieties used for cakes, pie crusts, biscuits and muffins.
Date: 2008-07-10

TRANS FAT CLAIM OR USE
FTC: P0196
BT: FAT SPECIAL CLAIM OR USE [P0017]
Date: 2008-07-10

VEGAN/VEGETARIAN OR SUITABILITY FOR VEGAN/VEGETARIAN CLAIM OR USE
FTC: P0199
BT: RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]
Date: 2008-07-10

EGG DISH (EUROFIR)
FTC: A0792
Old BT: EGG OR EGG PRODUCT (EUROFIR) [A0790] moved to
New BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861]
RT: PREPARED EGG DISH (U.S.) [A0284]
AI: Dishes whose predominant ingredient is seen to be eggs, e.g. omelette, soufflé, meringue, eggnog.
Date: 2008-07-27

MEAT DISH (EUROFIR)
FTC: A0799
Old BT: MEAT OR MEAT PRODUCT (EUROFIR) [A0793] moved to
New BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861]
RT: STEW OR HASH (U.S.) [A0212]
AI: Dishes whose predominant ingredient is seen to be meat; e.g. stew, meat burger, meat balls, meat pie or pasty
Date: 2008-07-27
POTATO DISH (EUROFIR)
FTC: A0830
Old BT: STARCHY ROOT OR POTATO (EUROFIR) [A0829] moved to
New BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861]
Date: 2008-07-27

PULSE DISH (EUROFIR)
FTC: A0832
Old BT: PULSE OR PULSE PRODUCT (EUROFIR) [A0831] moved to
New BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861]
Date: 2008-07-27

SAVOURY CEREAL DISH (EUROFIR)
FTC: A0822
Old BT: GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812] moved to
New BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861]
 RT: PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED (U.S.) [A0102]
AI: includes dumpling, risotto, savoury pancake, pizza, couscous, savoury pie, sandwich.
Date: 2008-07-27

SEAFOOD DISH (EUROFIR)
FTC: A0804
Old BT: SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801] moved to
New BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861]
AI: A recipe dish whose main ingredient is considered to be fish
Date: 2008-07-27

VEGETABLE DISH (EUROFIR)
FTC: A0828
Old BT: VEGETABLE (EXCLUDING POTATO) (EUROFIR) [A0826] moved to
New BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861]
AI: A recipe dish whose main ingredient is considered to be vegetables.
Date: 2008-07-27

DISINTEGRATED OR GROUND
FTC: E0136
BT: DIVIDED OR DISINTEGRATED [E0122]
RT: DIVIDED INTO PIECES, THICKNESS <0.3 CM. [E0100] new
SN: Used when particle size is below 0.2 cm.
Date: 2008-07-28

FILLING CONDITIONS FOR PASTEURIZATION
FTC: J0181
BT: PASTEURIZED BY HEAT [J0135]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2008-07-28

HIGH TEMPERATURE SHORT TIME (HTST) PASTEURIZATION
FTC: J0178
BT: PASTEURIZED BY HEAT [J0135]
SN: High Temperature Short Time (HTST) pasteurization is one of the most common methods of pasteurization, which uses metal plates and hot water to raise milk temperatures to at least 72° C (161° F) for not less than 15 seconds, followed by rapid cooling.
Date: 2008-07-28
HIGHER HEAT SHORTER TIME (HHST) PASTEURIZATION
FTC: J0179
BT: PASTEURIZED BY HEAT [J0135]
SN: Higher Heat Shorter Time (HHST) is a process similar to HTST pasteurization, but it uses slightly different equipment and higher temperatures (83 - 127° C) for a shorter time.
Date: 2008-07-28

LOW-TEMPERATURE-LONG-TIME (LTLT) PASTEURIZATION
FTC: J0182
BT: PASTEURIZED BY HEAT [J0135]
SN: Low-Temperature-Long-Time Treatment (LTLT) uses low heat for a longer time to kill pathogenic bacteria. For example, milk is pasteurized at 63° C (145° F) for 30 minutes.
Date: 2008-07-28

PASTEURIZED BY HEAT AFTER FILLING
FTC: J0158
Old BT: PASTEURIZED BY HEAT [J0135] moved to
New BT: FILLING CONDITIONS FOR PASTEURIZATION [J0181]
SN: Used when a product is pasteurized by holding at a pasteurization temperature after filling.
Date: 2008-07-28

PASTEURIZED BY HEAT BEFORE FILLING
FTC: J0159
Old BT: PASTEURIZED BY HEAT [J0135] moved to
New BT: FILLING CONDITIONS FOR PASTEURIZATION [J0181]
SN: Used when a product is pasteurized by holding at a pasteurization temperature before filling.
Date: 2008-07-28

ULTRA HIGH TEMPERATURE (UHT) PASTEURIZATION
FTC: J0180
BT: PASTEURIZED BY HEAT [J0135]
SN: Typically involves heating milk or cream to 135° to 150° C (275° to 302° F) for 1 or 2 seconds. The milk is then packaged in sterile, hermetically-sealed (airtight) containers (asptic filling) and can be stored without refrigeration for up to 90 days. After opening, spoilage times for UHT products are similar to those of conventionally pasteurized products.
Date: 2008-07-28

ULTRA PASTEURIZED (UP) BY HEAT
FTC: J0148
Old BT: PRESERVED BY HEAT TREATMENT [J0120] moved to
New BT: PASTEURIZED BY HEAT [J0135]
SN: When used to describe a dairy product, means that such product shall have been thermally processed at or above 138° C (280° F) for at least 2 seconds, either before or after packaging so as to produce a product that has extended shelf life under refrigerated conditions (21 CFR 131.3 (c)). Used to describe liquid egg products that also have been thermally processed, but at a different temperature than for milk products. The egg product will have an extended shelf life under refrigerated conditions.
Date: 2008-07-28

"NATURALLY/NATURAL" LABEL CLAIM
FTC: P0209
BT: GENERAL LABEL CLAIM [P0059]
AI: Where a food naturally meets the condition(s) laid down in this Annex for the use of a nutritional claim, the term 'naturally/natural' may be used as a prefix to the claim [REGULATION (EC) No 1924/2006 Corrigendum2007-01-18].
Date: 2008-08-01
<table>
<thead>
<tr>
<th>BLIND BAKED</th>
<th>FTC: G0046</th>
<th>BT: BAKED OR ROASTED [G0005]</th>
<th>SN: Use when a pie crust or other pastry is baked without the filling.</th>
<th>Date: 2008-08-01</th>
</tr>
</thead>
</table>

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<table>
<thead>
<tr>
<th>CEREALS CONTAINING GLUTEN AND PRODUCTS THEREOF</th>
<th>FTC: P0214</th>
<th>BT: FOOD ALLERGEN LABELLING [P0213]</th>
<th>SN: Used for cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof</th>
<th>Date: 2008-08-01</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>CHEESE HARDNESS CLASS (CODEX)</th>
<th>FTC: A0315</th>
<th>Old BT: CURED CHEESE (U.S.) [A0168]</th>
<th>New BT: GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS) [A1207]</th>
<th>Date: 2008-08-01</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>CHUTNEY OR PICKLE (EUROFIR)</th>
<th>FTC: A0860</th>
<th>Old BT: SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR) [A0853]</th>
<th>New BT: CONDIMENT (EUROFIR) [A0858]</th>
<th>Date: 2008-08-01</th>
</tr>
</thead>
</table>

<table>
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<tr>
<th>CHUTNEY OR PICKLE (EUROFIR)</th>
<th>FTC: A0860</th>
<th>Old BT: CONDIMENT (EUROFIR) [A0858]</th>
<th>New BT: VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]</th>
<th>Date: 2008-08-01</th>
</tr>
</thead>
</table>
COCOA AND PRODUCTS THEREOF
FTC: P0226
BT: FOOD ALLERGEN LABELLING [P0213]
AI: Contained in GS1 Allergen Code List.
Date: 2008-08-01

CONDIMENT (EUROFIR)
FTC: A0858
Old BT: SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR) [A0853] moved to
New BT: SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR) [A0853]
RT: CONDIMENT SAUCE (U.S.) [A0263]
AI: Food product that is usually pungent, tart, salty, or spicy and is used to enhance the flavours of other foods; includes ketchup, tabasco sauce, barbecue sauce, vinegar, soy sauce, prepared mustard, prepared horseradish, mint sauce and tartar sauce.
Date: 2008-08-01

CONTAINS {NAME OF THE NUTRIENT OR OTHER SUBSTANCE} NUTRITION CLAIM
FTC: P0207
Old BT: GENERAL LABEL CLAIM [P0059] moved to
New BT: VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]
SN: Used for claims like “contains [name of the nutrient or other substance]”.
AI: A claim that a food contains a nutrient or another substance, for which specific conditions are not laid down in this Regulation, or any claim likely to have the same meaning for the consumer, may only be made where the product complies with all the applicable provisions of this Regulation, and in particular Article 5. For vitamins and minerals the conditions of the claim ‘source of’ shall apply. [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].
Date: 2008-08-01

CORIANDER AND PRODUCTS THEREOF
FTC: P0227
BT: FOOD ALLERGEN LABELLING [P0213]
AI: Contained in GS1 Code List.
Date: 2008-08-01

CORN AND PRODUCTS THEREOF
FTC: P0229
BT: FOOD ALLERGEN LABELLING [P0213]
AI: Contained in GS1 Code List.
Date: 2008-08-01

CRUSTACEANS AND PRODUCTS THEREOF
FTC: P0215
BT: FOOD ALLERGEN LABELLING [P0213]
Date: 2008-08-01
DESIGNATION ACCORDING TO PRINCIPLE CHEESE RIPENING CHARACTERISTICS (CODEX)
FTC: A1208
BT: GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS) [A1207]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2008-08-01

DOUBLE STEAMED
FTC: G0043
BT: BOILED [G0014]
AI: Double steaming, also called double boiling, is a Chinese cooking technique to prepare delicate food such as bird nests, shark fins, etc. The food is covered with water and put in a covered ceramic jar and the jar is then steamed for several hours. This technique ensures there is no loss of liquid or moisture (its essences) from the food being cooked, hence it is often used with expensive ingredients like Chinese herbal medicines. [Wikipedia]
Date: 2008-08-01

EGG DISH (EUROFIR)
FTC: A0792
Old BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861] copied to
New BT: EGG OR EGG PRODUCT (EUROFIR) [A0790]
RT: PREPARED EGG DISH (U.S.) [A0284]
AI: Dishes whose predominant ingredient is seen to be eggs, e.g. omelette, soufflé, meringue, eggnog.
Date: 2008-08-01

EGGS AND PRODUCTS THEREOF
FTC: P0216
BT: FOOD ALLERGEN LABELLING [P0213]
Date: 2008-08-01

FISH AND PRODUCTS THEREOF
FTC: P0217
BT: FOOD ALLERGEN LABELLING [P0213]
Date: 2008-08-01

FOOD ALLERGEN LABELLING
FTC: P0213
BT: P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2008-08-01

FOOD FOR WEIGHT REDUCTION
FTC: A1205
BT: FOOD FOR SPECIAL NUTRITIONAL USE (EUROFIR) [A0871]
Date: 2008-08-01

GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS)
FTC: A1207
BT: PRODUCT TYPE, INTERNATIONAL [A0352]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2008-08-01
HIGH {NAME OF VITAMIN/S} AND/OR {NAME OF MINERAL/S} NUTRITION CLAIM
FTC: P0211
BT: VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]
AI: A claim that a food is high in vitamins and/or minerals, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least twice the value of ‘source of {NAME OF VITAMIN/S} and/or {NAME OF MINERAL/S}’ [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].
Date: 2008-08-01

HIGH PROTEIN FOOD
FTC: P0203
BT: PROTEIN SPECIAL CLAIM OR USE [P0202]
AI: A claim that a food is high in protein, and any claim likely to have the same meaning for the consumer, may only be made where at least 20 % of the energy value of the food is provided by protein [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].
Date: 2008-08-01

IN BRINE
FTC: A1212
BT: DESIGNATION ACCORDING TO PRINCIPLE CHEESE RIPENING CHARACTERISTICS (CODEX) [A1208]
Date: 2008-08-01

INCREASED {NAME OF NUTRIENT} NUTRITION CLAIM
FTC: P0208
Old BT: GENERAL LABEL CLAIM [P0059] moved to
New BT: VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]
AI: A claim stating that the content in one or more nutrients, other than vitamins and minerals, has been increased, and any claim likely to have the same meaning for the consumer, may only be made where the product meets the conditions for the claim ‘source of’ and the increase in content is at least 30 % compared to a similar product. [Forordning (EF) nr. 1924/2006 Berigtigelse 2007-01-18].
Date: 2008-08-01

INCREASED {NAME OF NUTRIENT} NUTRITION CLAIM
FTC: P0208
BT: GENERAL LABEL CLAIM [P0059]
Date: 2008-08-01

LUPINE AND PRODUCTS THEREOF
FTC: P0228
BT: FOOD ALLERGEN LABELLING [P0213]
AI: Contained in GS1 Code List.
Date: 2008-08-01

MEAT DISH (EUROFIR)
FTC: A0799
Old BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861] copied to
New BT: MEAT OR MEAT PRODUCT (EUROFIR) [A0793]
RT: STEW OR HASH (U.S.) [A0212]
AI: Dishes whose predominant ingredient is seen to be meat; e.g. stew, meat burger, meat balls, meat pie or pasty
Date: 2008-08-01
MEAT PRODUCT ADDED
FTC: H0759
BT: MEAT ADDED [H0191]
SN: Use when meat products, e.g. salami, ham, bacon, etc., have been added as an ingredient in the food.
Date: 2008-08-01

MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE)
FTC: P0220
BT: FOOD ALLERGEN LABELLING [P0213]
Date: 2008-08-01

MOLLUSCS AND PRODUCTS THEREOF
FTC: P0232
BT: FOOD ALLERGEN LABELLING [P0213]
AI: Contained in GS1 Code List.
Date: 2008-08-01

MOULD RIPENED (CODEX)
FTC: A1210
BT: DESIGNATION ACCORDING TO PRINCIPLE CHEESE RIPENING CHARACTERISTICS (CODEX) [A1208]
Date: 2008-08-01

MUSTARD AND PRODUCTS THEREOF
FTC: P0223
BT: FOOD ALLERGEN LABELLING [P0213]
Date: 2008-08-01

NATURAL SOURCE OF VITAMINS AND OR MINERALS
FTC: P0204
Old BT: VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095] moved to
New BT: SOURCE OF {NAME OF VITAMIN/S} AND/OR {NAME OF MINERAL/S} NUTRITION CLAIM [P0210]
SN: A claim that a food is a natural source of vitamins and/or minerals, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least 15% of the recommended daily allowance specified in the Annex of Council Directive 90/496/EEC per 100 g or 100 ml.
Date: 2008-08-01

NATURAL SOURCE OF VITAMINS AND OR MINERALS
FTC: P0204
BT: VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]
Date: 2008-08-01

NO BEEF ADDED
FTC: P0201
BT: OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]
SN: Denotes a product that contains no beef or beef-products. Beef is considered to be a taboo food product by some religions most notable Hinduism, Boedism and Jainism.
Date: 2008-08-01
NO PORK ADDED
FTC: P0200
BT: OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]
SN: Denotes a product that contains no pork meat.
Date: 2008-08-01

NUTS AND PRODUCTS THEREOF
FTC: P0221
BT: FOOD ALLERGEN LABELLING [P0213]
SN: Used for nuts i.e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiensis (Wangenhi.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia) and products thereof.
Date: 2008-08-01

PASTA DISH
FTC: A1204
BT: SAVOURY CEREAL DISH (EUROFIR) [A0822]
Date: 2008-08-01

PEANUTS AND PRODUCTS THEREOF
FTC: P0218
BT: FOOD ALLERGEN LABELLING [P0213]
Date: 2008-08-01

POD FRUITS AND PRODUCTS THEREOF
FTC: P0230
BT: FOOD ALLERGEN LABELLING [P0213]
AI: Contained in GS1 Code List.
Date: 2008-08-01

POTATO DISH (EUROFIR)
FTC: A0830
Old BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861] copied to
New BT: STARCHY ROOT OR POTATO (EUROFIR) [A0829]
Date: 2008-08-01

PRESSURE FRIED
FTC: G0047
BT: COOKED WITH ADDED FAT OR OIL [G0025]
SN: Use when e.g. meat and cooking oil are brought to high temperatures while pressure is held high enough that the water within is prevented from boiling off.
Date: 2008-08-01

PROTEIN SPECIAL CLAIM OR USE
FTC: P0202
BT: NUTRITION-RELATED CLAIM OR USE [P0065]
AI: Food that is promoted as being either high or low in protein.
Date: 2008-08-01
**PULSE DISH (EUROFIR)**

FTC: A0832

Old BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861]  

New BT: PULSE OR PULSE PRODUCT (EUROFIR) [A0831]  

Date: 2008-08-01

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**REDUCED (NAME OF NUTRIENT) NUTRITION CLAIM**

FTC: P0212

BT: VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

AI: A claim stating that the content in one or more nutrients has been reduced, and any claim likely to have
the same meaning for the consumer, may only be made where the reduction in content is at least 30 %
compared to a similar product, except for micronutrients, where a 10 % difference in the reference values
as set in Directive 90/496/EEC shall be acceptable, and for sodium, or the equivalent value for salt, where
a 25 % difference shall be acceptable. [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

Date: 2008-08-01

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**RIPENED (CODEX)**

FTC: A1209

BT: DESIGNATION ACCORDING TO PRINCIPLE CHEESE RIPENING CHARACTERISTICS (CODEX) [A1208]

Date: 2008-08-01

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**ROTISSERIE**

FTC: G0044

BT: BROILED OR GRILLED [G0006]

AI: Rotisserie is a style of roasting where meat is skewered on a spit and revolves over a flame or other heat
source. The rotation cooks the meat evenly in its own juices and allows easy access for continuous
basting if desired. [Wikipedia]

Date: 2008-08-01

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**SANDWICH (EUROFIR)**

FTC: A1203

BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861]

AI: A sandwich is a food item made of two or more slices of leavened bread with one or more layers of filling,
typically meat or cheese, with the addition of vegetables or salad. The bread can be used as is, or it can
be coated with butter, oil, mustard or other condiments to enhance flavor and texture. [Wikipedia]

Date: 2008-08-01

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**SAVOURY CEREAL DISH (EUROFIR)**

FTC: A0822

Old BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861]  

New BT: GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]

RT: PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED (U.S.) [A0102]

RT: PASTA DISH (U.S.) [A0220]

AI: includes dumpling, risotto, savoury pancake, pizza, couscous, savoury pie, sandwich.

Date: 2008-08-01

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**SEAFOOD DISH (EUROFIR)**

FTC: A0804

Old BT: SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]  

New BT: SEAFOOD PRODUCT (EUROFIR) [A0803]

AI: A recipe dish whose main ingredient is considered to be fish

Date: 2008-08-01
SEAFOOD DISH (EUROFIR)
FTC: A0804
Old BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861] copied to
New BT: SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]
Date: 2008-08-01

SEARED
FTC: G0045
BT: BROILED OR GRILLED [G0006]
AI: Searing (or pan searing) is a technique used in grilling, roasting, braising, sautéing, etc. that cooks the
surface of the food (usually meat, poultry or fish) at high temperature so that a brownish crust forms by
Maillard reaction and denaturation of proteins. A similar technique, browning, is typically used to sear or
brown all sides of a particular piece of meat, fish, poultry, etc. before finishing it in the oven. To obtain the
desired brown crust, the meat surface must exceed 300 °F (150 °C), so searing requires the meat surface
be free of water, which boils at around 212 °F (100 °C).
Date: 2008-08-01

SEMISOFT CHEESE (CODEX)
FTC: A0313
Deactivated: 2008-08-01

SESAME SEEDS AND PRODUCTS THEREOF
FTC: P0224
BT: FOOD ALLERGEN LABELLING [P0213]
amending Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.
Date: 2008-08-01

SOURCE OF (NAME OF VITAMIN/S) AND/OR (NAME OF MINERAL/S) NUTRITION CLAIM
FTC: P0210
BT: VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]
AI: A claim that a food is a source of vitamins and/or minerals, and any claim likely to have the same
meaning for the consumer, may only be made where the product contains at least a significant amount as
defined in the Annex to Directive 90/496/EEC or an amount provided for by derogations granted
according to Article 6 of Regulation (EC) No 1925/2006 of the European Parliament and of the Council of
20 December 2006 on the addition of vitamins and minerals and of certain other substances to foods
Date: 2008-08-01

SOURCE OF FIBRE
FTC: P0205
BT: FIBER SPECIAL CLAIM OR USE [P0049]
AI: A claim that a food is a source of fibre, and any claim likely to have the same meaning for the consumer,
may only be made where the product contains at least 3 g of fibre per 100 g or at least 1,5 g of fibre per
100 kcal [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].
Date: 2008-08-01

SOURCE OF PROTEIN
FTC: P0206
BT: PROTEIN SPECIAL CLAIM OR USE [P0202]
AI: A claim that a food is a source of protein, and any claim likely to have the same meaning for the consumer,
may only be made where at least 12 % of the energy value of the food is provided by protein.
[REGULATION (EC) No 1924/2006 Corrigendum].
Date: 2008-08-01
SOYBEANS AND PRODUCTS THEREOF
FTC: P0219
BT: FOOD ALLERGEN LABELLING [P0213]
Date: 2008-08-01

SPORTS FOOD
FTC: A1206
BT: FOOD FOR SPECIAL NUTRITIONAL USE (EUROFIR) [A0871]
Date: 2008-08-01

SULPHUR DIOXIDE AND SULPHITES
FTC: P0225
BT: FOOD ALLERGEN LABELLING [P0213]
SN: Used for sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.
AI: Sulphur dioxide and sulphites are included in the EU list of allergens because they can cause adverse reactions in some people.
Date: 2008-08-01

UNRIPENED (CODEX)
FTC: A1211
BT: DESIGNATION ACCORDING TO PRINCIPLE CHEESE RIPENING CHARACTERISTICS (CODEX) [A1208]
Date: 2008-08-01

VEGETABLE DISH (EUROFIR)
FTC: A0828
Old BT: PREPARED FOOD PRODUCT (EUROFIR) [A0861] copied to New BT: VEGETABLE PRODUCT (EUROFIR) [A0827]
AI: A recipe dish whose main ingredient is considered to be vegetables.
Date: 2008-08-01

DESIGNATION ACCORDING TO MILK FAT CONTENT
FTC: A1213
BT: GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS) [A1207]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2008-08-08

FULL FAT CHEESE (CODEX)
FTC: A1215
BT: DESIGNATION ACCORDING TO MILK FAT CONTENT [A1213]
SN: Used when the percentage of fat in dry matter is above or equal to 45% and less than 60% [CODEX STAN A-6-1978, Rev.1-1999, Amended 2006].
Date: 2008-08-08

HIGH FAT CHEESE (CODEX)
FTC: A1214
BT: DESIGNATION ACCORDING TO MILK FAT CONTENT [A1213]
SN: Used when the percentage of fat in dry matter is more than 60% [CODEX STAN A-6-1978, Rev.1-1999, Amended 2006]
Date: 2008-08-08
MEDIUM FAT CHEESE (CODEX)
FTC: A1216
BT: DESIGNATION ACCORDING TO MILK FAT CONTENT [A1213]
SN: Used when the percentage of fat in dry matter is above or equal to 25% and less than 45% [CODEX STAN A-6-1978, Rev.1-1999, Amended 2006].
Date: 2008-08-08

PARTIALLY SKIMMED CHEESE (CODEX)
FTC: A1217
BT: DESIGNATION ACCORDING TO MILK FAT CONTENT [A1213]
SN: Used when the percentage of fat in dry matter is above or equal to 10% and less than 25% [CODEX STAN A-6-1978, Rev.1-1999, Amended 2006].
Date: 2008-08-08

SKIM CHEESE (CODEX)
FTC: A1218
BT: DESIGNATION ACCORDING TO MILK FAT CONTENT [A1213]
SN: Used when the percentage of fat in dry matter is less than 10% [CODEX STAN A-6-1978, Rev.1-1999, Amended 2006].
Date: 2008-08-08

0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC)
FTC: A1221
BT: CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
Date: 2008-08-09

0110000 - CITRUS FRUIT (EC)
FTC: A1222
BT: 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]
Date: 2008-08-09

0120000 - TREE NUTS (SHELLED OR UNSHELLED) (EC)
FTC: A1223
BT: 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]
Date: 2008-08-09

0130000 - POME FRUIT (EC)
FTC: A1224
BT: 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]
Date: 2008-08-09

0140000 - STONE FRUIT (EC)
FTC: A1225
BT: 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]
Date: 2008-08-09
0150000 - BERRIES AND SMALL FRUIT (EC)
FTC: A1226
BT: 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]
Date: 2008-08-09

0160000 - MISCELLANEOUS FRUIT (EC)
FTC: A1267
BT: 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]
Date: 2008-08-09

0200000 - 2. VEGETABLES FRESH OR FROZEN (EC)
FTC: A1227
BT: CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
Date: 2008-08-09

0210000 - ROOT AND TUBER VEGETABLES (EC)
FTC: A1228
BT: 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]
Date: 2008-08-09

0220000 - BUBL VEGETABLES (EC)
FTC: A1229
BT: 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]
Date: 2008-08-09

0230000 - FRUITING VEGETABLES (EC)
FTC: A1230
BT: 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]
Date: 2008-08-09

0240000 - BRASSICA VEGETABLES (EC)
FTC: A1231
BT: 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]
Date: 2008-08-09

0250000 - LEAF VEGETABLES AND HERBS (EC)
FTC: A1232
BT: 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]
Date: 2008-08-09
0260000 - LEGUME VEGETABLES (EC)
FTC: A1233
BT: 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]
Date: 2008-08-09

0270000 - STEM VEGETABLES (EC)
FTC: A1234
BT: 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]
Date: 2008-08-09

0280000 - FUNGI (EC)
FTC: A1235
BT: 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]
Date: 2008-08-09

0290000 - SEA WEEDS (EC)
FTC: A1268
BT: 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]
Date: 2008-08-09

0300000 - 3. PULSES, DRY (EC)
FTC: A1236
BT: CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
Date: 2008-08-09

0400000 - 4. OILSEEDS AND OILFRUITS (EC)
FTC: A1237
BT: CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
Date: 2008-08-09

0401000 - OILSEEDS (EC)
FTC: A1238
BT: 0400000 - 4. OILSEEDS AND OILFRUITS (EC) [A1237]
Date: 2008-08-09

0402000 - OILFRUITS (EC)
FTC: A1239
BT: 0400000 - 4. OILSEEDS AND OILFRUITS (EC) [A1237]
Date: 2008-08-09
0500000 - 5. CEREALS (EC)

FTC: A1240
Old BT: CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357] moved to
New BT: CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
Date: 2008-08-09

0500000 - 5. CEREALS (EC)

FTC: A1240
BT: CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]
Date: 2008-08-09

0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC)

FTC: A1241
BT: CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
Date: 2008-08-09

0610000 - TEA (EC)

FTC: A1242
BT: 0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC) [A1241]
SN: Include dried leaves and stalks, fermented or otherwise of Camellia sinensis.
Date: 2008-08-09

0620000 - COFFEE BEANS (EC)

FTC: A1243
BT: 0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC) [A1241]
Date: 2008-08-09

0630000 - HERBAL INFUSIONS (EC)

FTC: A1244
BT: 0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC) [A1241]
Date: 2008-08-09

0640000 - COCOA (EC)

FTC: A1245
BT: 0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC) [A1241]
Date: 2008-08-09

0650000 - CAROB (EC)

FTC: A1246
BT: 0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC) [A1241]
Date: 2008-08-09
0700000 - HOPS (DRIED) (EC)
FTC: A1247
BT: CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
SN: Including hop pellets and unconcentrated powder.
Date: 2008-08-09

0800000 - SPICES (EC)
FTC: A1248
BT: CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
Date: 2008-08-09

0810000 - SPICES, SEEDS (EC)
FTC: A1249
BT: 0800000 - SPICES (EC) [A1248]
Date: 2008-08-09

0820000 - SPICES, FRUITS AND BERRIES (EC)
FTC: A1250
BT: 0800000 - SPICES (EC) [A1248]
Date: 2008-08-09

0830000 - SPICES, BARK (EC)
FTC: A1251
BT: 0800000 - SPICES (EC) [A1248]
Date: 2008-08-09

0840000 - SPICES, ROOTS OR RHIZOME (EC)
FTC: A1252
BT: 0800000 - SPICES (EC) [A1248]
Date: 2008-08-09

0850000 - SPICES, BUDS (EC)
FTC: A1253
BT: 0800000 - SPICES (EC) [A1248]
Date: 2008-08-09

0860000 - SPICES, FLOWER STIGMA (EC)
FTC: A1254
BT: 0800000 - SPICES (EC) [A1248]
Date: 2008-08-09
0870000 - SPICES, ARIL (EC)
FTC: A1255
BT: 0800000 - SPICES (EC) [A1248]
Date: 2008-08-09

0900000 - 9. SUGAR PLANTS (EC)
FTC: A1256
BT: CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
Date: 2008-08-09

1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC)
FTC: A1257
BT: CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
Date: 2008-08-09

1010000 - MEAT (EC)
FTC: A1258
BT: 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]
SN: Includes meat, preparations of meat, offals, blood, animal fats; fresh, chilled or frozen, salted, in brine, dried or smoked or processed as flours or meals; other processed products such as sausages and food preparations based on these.
Date: 2008-08-09

1020000 - MILK AND MILK PRODUCTS (EC)
FTC: A1259
BT: 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]
SN: Include milk and cream, not concentrated, nor containing added sugar or sweetening matter, butter and other fats derived from milk, cheese and curd.
Date: 2008-08-09

1030000 - BIRDS EGGS (EC)
FTC: A1260
BT: 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]
SN: Include birds’ eggs, fresh preserved or cooked; shelled eggs and egg yolks fresh, dried, cooked by steaming or boiling in water, moulded, frozen or otherwise preserved whether or not containing added sugar or sweetening matter.
Date: 2008-08-09

1040000 - HONEY (EC)
FTC: A1261
BT: 1030000 - BIRDS EGGS (EC) [A1260]
Date: 2008-08-09
1040000 - HONEY (EC)
FTC: A1261
Old BT: 1030000 - BIRDS EGGS (EC) [A1260] moved to
New BT: 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]
Date: 2008-08-09

1050000 - AMPHIBIANS AND REPTILES (EC)
FTC: A1262
BT: 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]
Date: 2008-08-09

1060000 - SNAILS (EC)
FTC: A1263
BT: 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]
Date: 2008-08-09

1070000 - OTHER TERRESTRIAL ANIMAL PRODUCTS (EC)
FTC: A1264
BT: 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]
Date: 2008-08-09

1100000 - 11. FISH, FISH PRODUCTS, SHELL FISH, MOLLUSCS AND OTHER MARINE AND FRESHWATER FOOD PRODUCTS (EC)
FTC: A1265
BT: CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
Date: 2008-08-09

1200000 - CROPS EXCLUSIVELY FOR ANIMAL FEED (EC)
FTC: A1266
BT: CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
Date: 2008-08-09

CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY
FTC: A1220
BT: PRODUCT TYPE, EUROPEAN UNION [A0356]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2008-08-09
GENERAL LABEL CLAIM
FTC: P0059
Old BT: LABEL OR LABELING CLAIM [P0160]  moved to
New BT: DIETARY CLAIM OR USE [P0023]
SN: Renamed from "LABEL CLAIM" [LanguaL. 2008].
Use when any 'claim or use' index term is derived from either the food name appearing on the label or from information appearing on the label that is separate from the food name.
Date: 2008-08-09

LABEL OR LABELING CLAIM
FTC: P0160
Deactivated: 2008-08-09

SEMISOFT PART SKIM CHEESE (U.S.)
FTC: A1219
BT: CHEESE HARDNESS CLASS (U.S.) [A0316]
SN: Used for cheeses, which contain not more than 50 percent of moisture, and their solids contain more than 45, but less than 50 percent, of milkfat [21 CFR Ch. I (4-1-99 Edition)]
Date: 2008-08-09

"NO TRANS FAT" CLAIM OR USE
FTC: P0233
BT: TRANS FAT CLAIM OR USE [P0196]
SN: Under the new FDA regulations, by Jan. 1, 2006, consumers will be able to find trans fat listed on food nutrition labels directly under the line for saturated fat. The new information is the first significant change on the Nutrition Facts panel since it was established in 1993.
Source: http://www.fda.gov/oc/initiatives/transfat/.
Date: 2008-08-17

LABELING CLAIM
FTC: P0163
Deactivated: 2008-08-17
LanguaL stands for “Langua Alimentaria” or “language of food”. It is an automated method for describing, capturing and retrieving data about food. The work on LanguaL was started in the late 1970’s by the Center for Food Safety and Applied Nutrition (CFSAN) of the United States Food and Drug Administration (FDA) as an ongoing co-operative effort of specialists in food technology, information science and nutrition. Since then, LanguaL has been developed in collaboration with the US National Cancer Institute (NCI), and, more recently, its European partners, notably in France, Denmark, Switzerland and Hungary. Since 1996, the European LanguaL Technical Committee has administered the thesaurus.

This report presents the documentation of changes and additions from the previous version of LanguaL, version 2007, to the present version of the LanguaL 2008 thesaurus.