Describing a food using LanguaL facets A-Z

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Version 2010-02-26



LanguaL thesaurus

controlled vocabulary for systematic food description

- 1970's: FDA project to develop a food description system for registering food manufacturers
- 1978: Expert committee to develop the thesaurus, known as FACTORED FOOD VOCABULARY
 - Chaired by Ann McCann, FDA: nutrition
 - Joanne Holden, USDA: food composition
 - Dr. Dagobert Soergel, UMd: lexicography and thesaurus development
 - Dr. Robert Wiley, UMd: food technology
- 1981: FDA Total Diet Study indexed (234 foods)
- 1988-1995: FDA contracted to index many food databases (> 35000 foods)
- 1992: LanguaL training in Paris
- 1995: 2nd Intl. Food DB Conference (Lahti, Finland): Charter of International LanguaL Steering Committee
- 1999: LanguaL administration assumed by European Technical Committee

LanguaL thesaurus

controlled vocabulary for systematic food description

Langua Alimentaria

- Multilingual thesaural system using facetted classification
- Standard, controlled terms chosen from facets characteristic of the nutritional and/or hygienic quality of a food
- Language-independent
- Created for use in numerical databases
- Møller A. and Ireland J. (2008) LanguaL 2008 Thesaurus. http://www.langual.org



Langual thesaurus systematic food description, controlled vocabulary

CHARACTERISTIC	FACET
FOOD GROUP	 A. Product Type Derived from a combination of consumption, functional, manufacturing & legal characteristics Includes Codex Alimentarius Classification for Food and Feeds and other Codex classifications B. Food Source Species of plant or animal, or chemical food source C. Part of Plant or Animal
PHYSICAL ATTRIBUTES	E. Physical State, Shape or Form Ex.: Liquid, semiliquid, solid, whole natural shape, divided into pieces
PROCESSING	F. Extent of Heat Treatment
	G. Cooking method Cooked by dry or moist heat; cooked with fat; cooked by microwave
	H. Treatment Applied Additional processing steps, including adding, substituting, or removing components
	J. Preservation Method Any preservation method applied
PACKAGING	K. Packing Medium
	M. Container or Wrapping Container material, form, and possibly other characteristics
	N. Food Contact The surface(s) with which the food is in contact
DIETARY USES	P. Consumer Group/Dietary use Human or animal; special dietary characteristics or claims
GEOGRAPHIC ORIGIN	R. Geographic Places and Regions Country of origin, preparation of consumption
MISCELLANEOUS CHARACTERISTICS	Z. Adjunct Characteristics of Food Additional miscellaneous descriptors





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EuroFIR

LANGUAL

http://www.langual.org/

THE INTERNATIONAL FRAMEWORK FOR FOOD DESCRIPTION

LanguaL is a Food Description Thesaurus

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 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.

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

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. It was chosen to render LanguaL language-independent, to be 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. Danish, English, French, German, Italian, Spanish and Hungarian).

LanguaL thus facilitates links to many different food data banks and contributes to coherent data exchange. LanguaL is the only generally recognised method in common use for describing, capturing and retrieving data about food, adapted to computerised national and international

food composition and consumption databanks.

New version 2008 of the LanguaL thesaurus

The new version of the LanguaL thesaurus, LanguaL 2008, was released 30 July 2008. The new version of the LanguaL 2008 thesaurus includes a multilingual thesaurus in Danish, English, French, German, Italian and Spanish, For more information on the

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LANGUAL



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THE LANGUAL 2008 THESAURUS - SYSTEMATIC DISPLAY

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Descriptor AVOCADO [B1470]

Scope note Additional Information

Scientific family Lauraceae Scientific name Persea americana Mill. [BASIS] GRIN nomen 27393 Mansfeld taxid 15043



Showing 174 terms

Close expanded terms

. → A, PRODUCT TYPE [A0361]

⊡-B. FOOD SOURCE [B1564]

- ★ ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
- . . CHEMICAL FOOD SOURCE [B1041]
- FOOD SOURCE NOT KNOWN [B0001]
- . . LIQUID AS FOOD SOURCE [B2974]
- □ PLANT USED AS FOOD SOURCE [B1347]
 - □ FRUIT-PRODUCING PLANT [B1140]
 - . → BERRY [B1231]
 - ← CACTUS [B2241]
 - CASCARA SAGRADA [B2340]
 - 🕀 CITRUS FRUIT [B1139]

 - POMEGRANATE [B1162]
 - PRICKLY PEAR [B1672]
 - ---- RHUBARB [B1364]
 - STONE FRUIT [B1539]

 - □ TROPICAL OR SUBTROPICAL FRUIT [B1024]
 - ACEROLA [B1360]
 - AFRICAN EBONY [B2818]
 - --- AFRICAN FAN PALM [B2799]
 - ---- AFRICAN LOCUST BEAN [B2926]
 - AFRICAN MANGO [B2806]

Search for term

LanguaL thesaurus: alphabetical display

ABALONE

FTC:	B1408
BT :	ARCHAEOGASTROPOD [B1002]
NT :	BLACKFOOT ABALONE [B2681]
UF :	haloitis

BEVERAGE (NON-MILK) [EUROFIR]

A0840

- BT : BEVERAGE (NON-MILK) [EUROFIR] [A0777]
- AI : Alcoholic or non-alcoholic beverage; excludes milk and milk-based beverages.
- RT : BEVERAGE [US CFR] [A0229]; BEVERAGES [CIAA] [A0465]; BEVERAGES (NON-MILK) [EUROCODE2] [A0734]; 50200000 - BEVERAGES [GS1 GPC][A0875]

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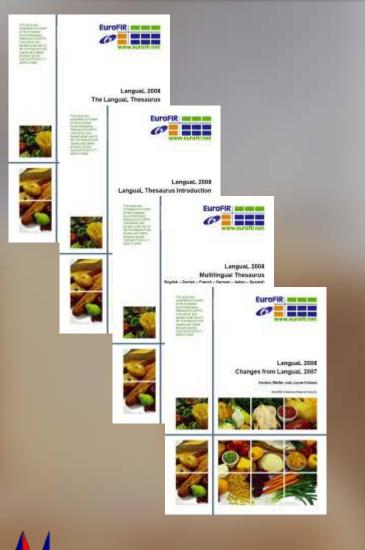
PRODUCT TYPE, NOT KNOWN

FTC: A0001

SN : Used when no product type is evident from the food product name,

e.g., 'artificially sweetened food', 'food with herbs added', etc.

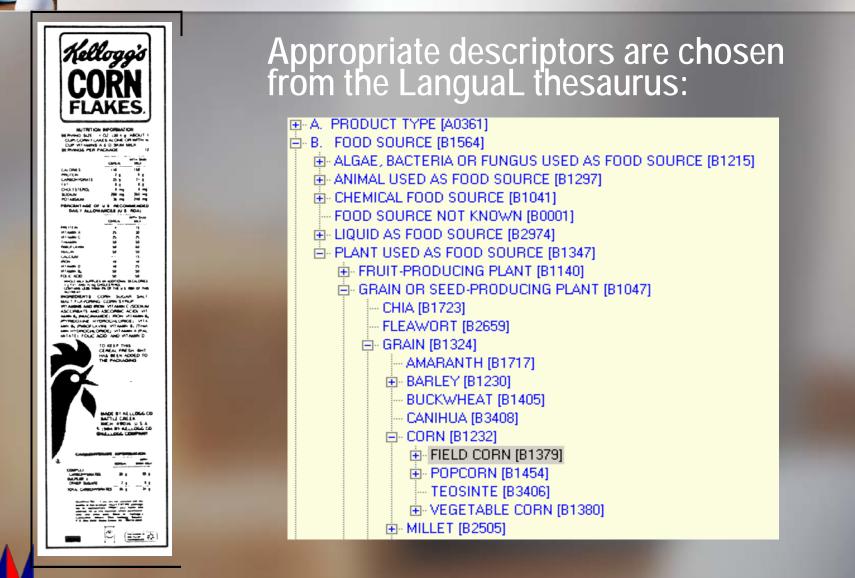
LanguaL reports available at http://www.langual.org/langual_downloads.asp http://www.eurofir.org/eurofir/FoodDescriptionII.asp



- LanguaL 2008 The LanguaL thesaurus
- LanguaL 2008 Introduction to the LanguaL thesaurus
 - LanguaL 2008 Multilingual thesaurus (English-Danish-French-German-Italian- Spanish)
- LanguaL 2008 Documentation of changes from version 2007

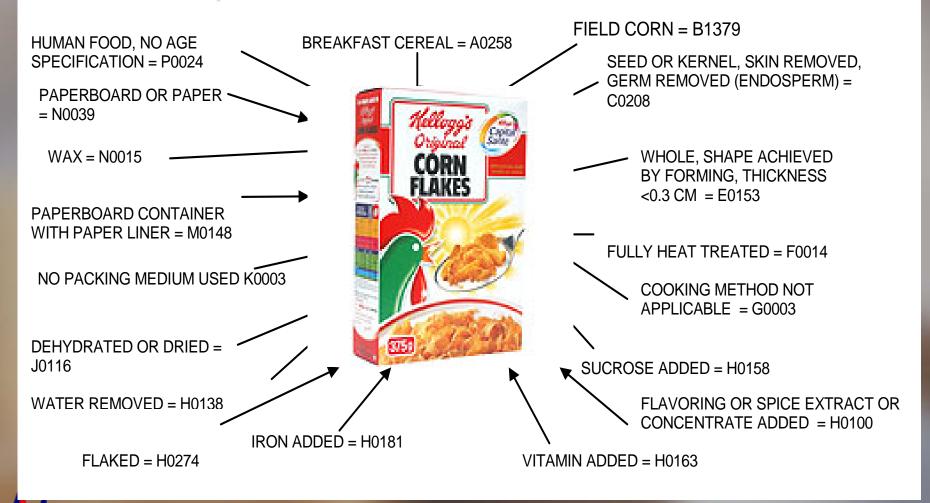
Langual Food Product Indexer 3.9 (June 2008)

How is standard vocabulary used to describe food?



How is LanguaL used to describe food?

Descriptors are chosen from each facet

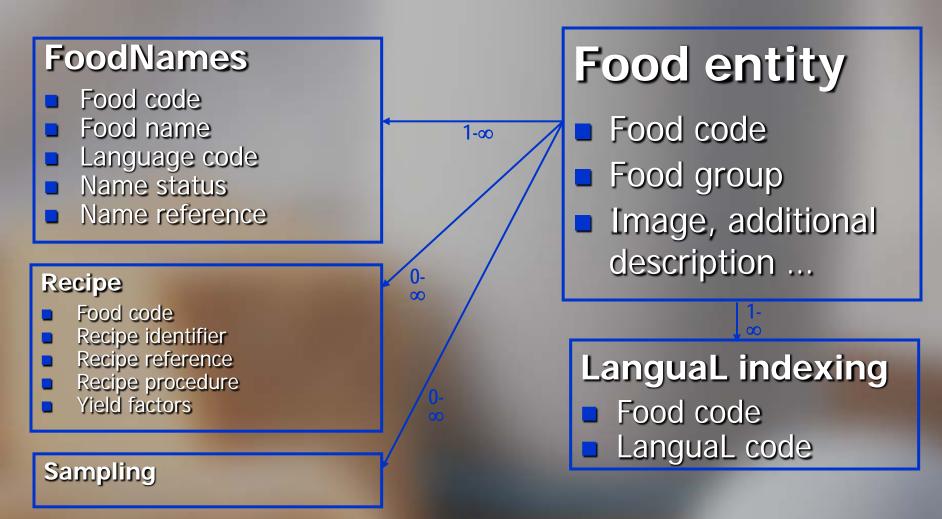


Use of thesaurus in a multilingual environment



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Code	English	French	Danish	Hungarian	
A0178	Bread	Pain	Brød	Kenyér	
B1418	Hard wheat	Blé de force	Hård hvede	Keménybúza	
C0208	Seed or kernel, skin removed, germ removed (endosperm)	Graine ou grain sans enveloppe et sans germe	Frø eller kerne, skaldele (pericarp/caryopse) fjernet, kim fjernet (endosperm)	Szénhidrát vagy hasonló vegyület	
E0105		Entier façonné épais	Hel, facon dannet ved	Egész, formázott, 1.5-7 cm közötti vastagság	
	forming, thickness 1.5-7 cm	de 1,5 à 7 cm	formning, tykkelse 1.5-7 cm	Teljesen hökezelt	
F0014	Fully heat treated	Transformation	Fuldt varmebehandlet		
		thermique complète		Sütött vagy piritott	
	Baked or roasted	Cuit au four	Bagt eller ovnstegt	Szénhidrátos fermentált	
H0256	Carbohydrate fermented	Fermenté au niveau	Kulhydratfermenteret		
J0003		des glucides Sans traitement de	Igen konservering	Tartósitási eljárást nem alkalmaztak	
	used	conservation	Intet pakningsmedium	Csomagoló eszközt nem	
K0003	No packing medium used	Sans milieu de	anvendt	alkalmaztak	
		conditionnement	Ingen emballage	Csomagolás vagy burkolás	
MUUUS	No container or wrapping used	Sans récipient ou emballage		nélkül	
N0003	No food contact surface	Sans matière en	Ingen kontaktflade til stede	Nincs élelmiszerrel érintkezö felület	
NUUUS	present	contact avec l'aliment			
P0024	Human food, no age	Alimentation humaine	Levnedamiddel uden	Emberi fogyasztásra szánt élelmiszer,	
	specification	courante	aldersspecifikation	kormeghatározás nélkül	

Structured food description in the EuroFIR Standard

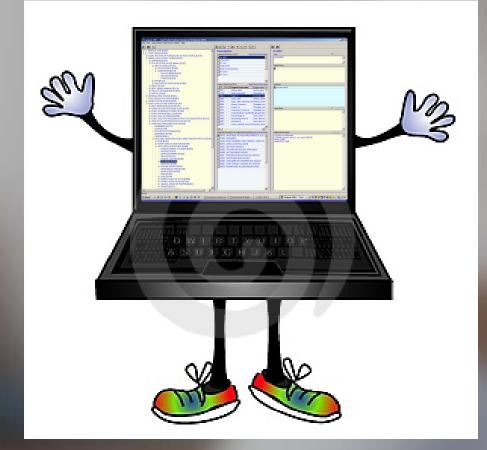


Indexing foods in FCDBs

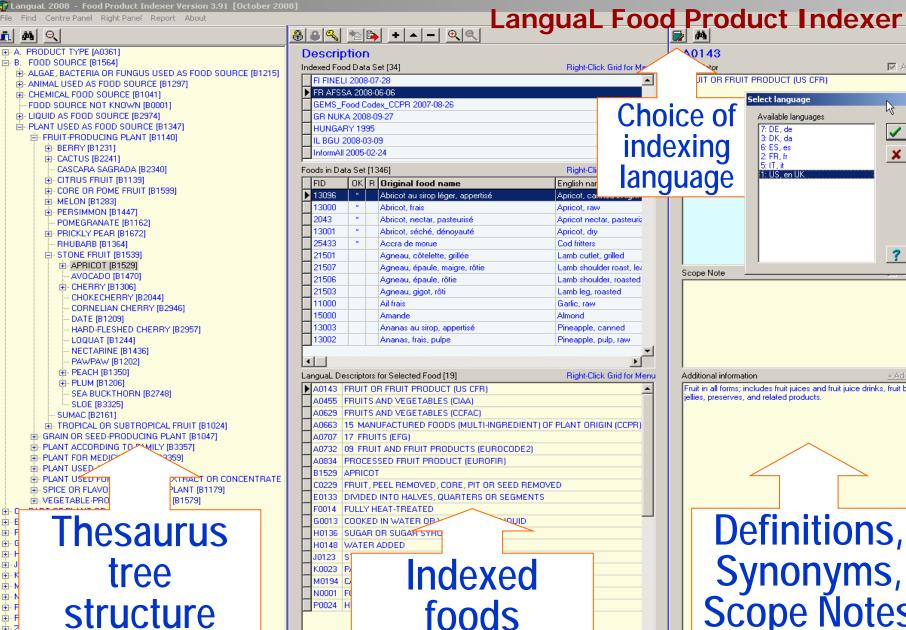
Before 2005

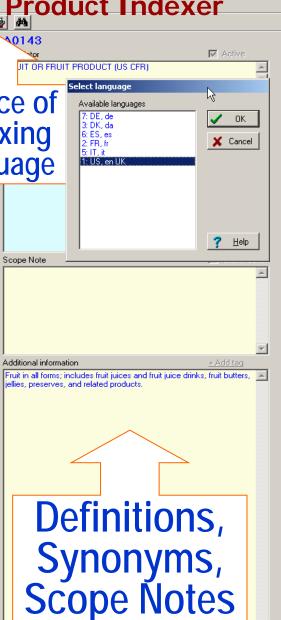


LanguaL Food Product Indexer software









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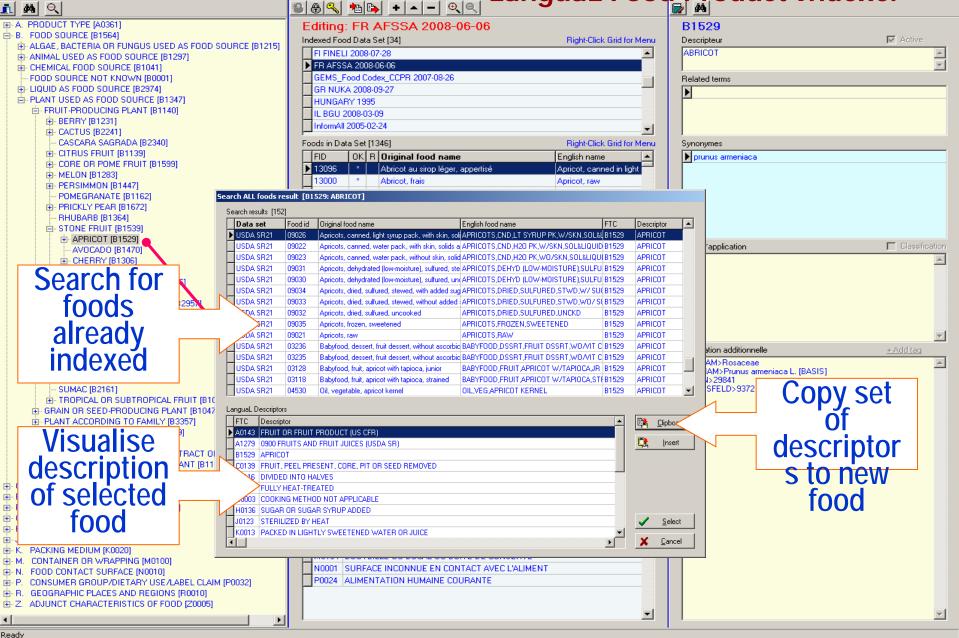


🕼 LanguaL 2008 - Food Product Indexer Version 3.91 [October 2008]

File Find Centre Panel Right Panel Report About

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Langual Food Product Indexer







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LanguaL food indexing courses EuroFIR Food Product Indexing



Wageningen 2005

Paris 2007

Bratislava 2008

USDA-FDA 2008 Latinfoods 2009

BaSeFoods 2009

FoodComp 2006/7/9

Image © 2005 EarthSat

Pointer lat 51.258663° 10n 14.018504°

Image © 2005 EarthSat Streaming []]]]] 100%





Foods indexed by LanguaL

29 indexed European data sets Over 29,000 indexed foods

Other indexed data sets:

- **EuroFIR BASIS**: bioactive subst. in foods (http://www.eurofir.net)
 - French Polyphenols database (http://www.phenol-explorer.eu/)
- **GEMS/Foods**: WHO/FAO Global Environmental Monitoring System/ Codex CCPR classification (http://www.who.int/foodsafety/chem/gems/en/index.html)
 - **INFORMALL**: information on allergenic foods (http://foodallergens.ifr.ac.uk/)
- USDA data sets (http://www.ars.usda.gov)
- FDA food indexing 1980-1995 (35.000 foods)

National language versions

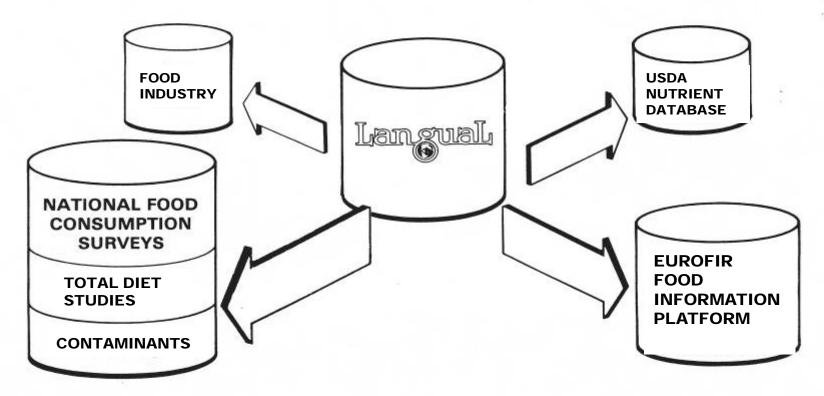
en + da, de, es, fr, hu, it
in preparation: cz, pt (nl, sr, tr)

		Foods
Data set	Version	indexed
CZ UZEI	2009-03-31	77
LT NNC	2009-07-28	135
DK DFI_NDS	2007-09-19	339
CH SwissFIR	2007-06-06	452
SE NFA	2007-04-26	467
AU UVI	2008-05-21	514
LA FVS	2008-11-28	523
ES UGR	2008-05-30	658
BG NCH	2009-01-20	828
GR NUKA	2008-09-27	901
IT INRAN	2009-04-06	909
PL NFNI	2007-06-15	932
BE Nubel	2007-05-22	944
IS ISGEM	2008-01-21	946
PT INSA	2008-01-10	962
TR TUBITAK	2008-02-25	974
DE BfEL-BLS	2007-09-24	1034
IE UCC	2008-09-24	1050
IT CSPO	2008-02-26	1052
SR IMR	2007-09-18	1141
NO MVT	2008-08-25	1188
FR AFSSA	2008-06-06	1346
SK FRI	2009-07-10	1400
DK DTU_FDB	2008-06-26	1546
UK IFR	2007-09-18	1703
IL BGU	2008-03-09	1925
HU UB	1995-06-17	2078
FI FINELI	2008-07-28	2093
NL RIVM-NEVO	2008-05-22	2309



WHERE DOES THIS LEAD?

Direct links can be established to many analytical and consumption databases as well as bibliographic files.





FACET A. PRODUCT TYPE

Product type = a food group having common consumption, functional or manufacturing characteristics

Parallel classification systems, dependent on the different uses of the indexed data



- **PRODUCT TYPE, OTHER**
- PRODUCT TYPE, NOT KNOWN
- FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY
- **CODEX ALIMENTARIUS, FUNCTIONAL CLASSES**
- FOOD ADDITIVES

PRODUCT TYPE, USA

- EUROPEAN FOOD GROUPS (EFG) EUROFIR FOOD CLASSIFICATION
- EUROCODE 2 FOOD CLASSIFICATION

- CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EC

- **CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES**
- **PRODUCT TYPE, EUROPEAN UNION**

PRODUCT TYPE US CODE OF FEDERAL REGULATIONS, TITLE 21

- GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS)
- FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS)

GLOBAL PRODUCT CLASSIFICATION (GS1 GPC)

■ PRODUCT TYPE USDA STANDARD REFERENCE

- CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS CCPR)

Different classification systems

- **PRODUCT TYPE, INTERNATIONAL**

dependent on the different uses of the indexed data



Food Classification Systems International systems for exposure studies

- Based on commodities' similar potential for pesticide residues or contaminants
 - Codex Classification of Food and Animal Feed Commodities (CCPR)
 - Codex General Standard for Contaminants and Toxins in Foods (GSC)
 - Classification of Products of Plant and Animal Origin, European Community





Food Classification Systems International systems for exposure studies

Serve as allocation tools for food additives

 Codex Food Categorization System for food additives

 CIAA Food Categorization System FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

- BAKERY WARES (CCFAC) [A0632]

- BEVERAGES, EXCLUDING DAIRY PRODUCTS (CCFAC) [A0639]

- CEREALS AND CEREAL PRODUCTS (CCFAC) [A0631]
- COMPOSITE FOODS (CCFAC) [A0641]
- -- CONFECTIONARY (CCFAC) [A0630]
- --- DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC) [A0626]
- EDIBLE ICES, INCLUDING SHERBET AND SORBET (CCFAC) [A0628]
- -- EGG AND EGG PRODUCTS (CCFAC) [A0635]
- --- FATS AND OILS, AND FAT EMULSIONS (TYPE WATER-IN-OIL) (CCFAC) [A0627]
- -- FISH AND FISH PRODUCTS (CCFAC) [A0634]
- --- FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES (CCFAC) [A0638]
- --- FRUITS AND VEGETABLES (CCFAC) [A0629]
- MEAT AND MEAT PRODUCTS (CCFAC) [A0633]
- -- READY-TO-EAT SAVORIES (CCFAC) [A0640]
- --- SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC. (CCFAC)
- SWEETENERS (CCFAC) [A0636]





Food Classification Systems International systems for products in commerce

Data synchronisation between manufacturers and distributers

 Global Product Classification (GS1 GPC, GSDN Food and Beverage Extension) http://www.gs1.org/pr oductssolutions/gdsn/g pc/ E GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874] 50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987] 50101500 - VEGETABLES - UNPREPARED/UNPROCESSED (GS1 GPC) [A1010] 50101600 - FRUIT - UNPREPARED/UNPROCESSED (GS1 GPC) [A0992] 50101700 - NUTS/SEEDS - UNPREPARED/UNPROCESSED (GS1 GPC) [A1003] 50101800 - NUTS/SEEDS - PREPARED/PROCESSED (GS1 GPC) [A1000] 50101900 - FRUIT/NUTS/SEEDS COMBINATION (GS1 GPC) [A0996] 50102000 - FRUIT - PREPARED/PROCESSED (GS1 GPC) [A0988] 50102100 - VEGETABLES - PREPARED/PROCESSED (GS1 GPC) [A1006] 50102200 - FRUITS/VEGETABLES/NUTS/SEEDS VARIETY PACKS (GS1 GPC) [A1014] 50110000 - MEAT/POULTRY/GAME/BATRACHIAN (GS1 GPC) [A1015] 50120000 - SEAFOOD (GS1 GPC) [A1124] 50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) 50150000 - OILS/FATS EDIBLE (GS1 GPC) [A1051] 50160000 - CONFECTIONERY/SUGAR SWEETENING PRODUCTS (GS1 GPC) [A0976] 50170000 - SEASONINGS/PRESERVATIVES/EXTRACTS (GS1 GPC) [A1165] 50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC) [A0927] 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061] 50200000 - BEVERAGES (GS1 GPC) [A0875] 50220000 - CEREAL/GRAIN/PULSE PRODUCTS (GS1 GPC) [A0960]

Food Classification Systems used in consumption studies

Eurocode 2

FLAIR Eurofoods-Enfant & COST Action 99

EUROCODE 2 FOOD CLASSIFICATION [A0642]

- 01 MILK AND MILK PRODUCTS (EUROCODE2) [A0724]
- 02 EGG AND EGG PRODUCTS (EUROCODE2) [A0725]
- 03 MEAT AND MEAT PRODUCTS (EUROCODE2) [A0726]
- -04 FISH AND FISH PRODUCTS (EUROCODE2) [A0727]
- 05 FATS AND OILS (EUROCODE2) [A0728]
- -06 GRAINS AND GRAIN PRODUCTS (EUROCODE2) [A0729]
- 07 PULSES, SEEDS, KERNELS, NUTS AND PRODUCTS (EUROCODE2) [A0730]
- 08 VEGETABLES AND VEGETABLE PRODUCTS (EUROCODE2) (A0731)
- 09 FRUIT AND FRUIT PRODUCTS (EUROCODE2) [A0732]
- 10 SUGAR, CHOCOLATE AND RELATED PRODUCTS (EUROCODE2) [A0733]
- 11 BEVERAGES (NON-MILK) (EUROCODE2) [A0734]
- 12 MISCELLANEOUS FOODS (EUROCODE2) [A0735]
- 13 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EUROCODE2) [A0736]

Euro-Food Groups (EFG) COST Action 99 & EFCOSUM

EUROPEAN FOOD GROUPS (EFG) (A0690)

- 01 BREAD AND ROLLS (EFG) [A0691] 02 BREAKFAST CEREALS (EFG) [A0692] 03 FLOUR (EFG) [A0693] 04 PASTA (EFG) [A0694] 05 BAKERY PRODUCTS (EFG) [A0695] 06 RICE AND OTHER CEREAL PRODUCTS (EFG) (A0696) 07 SUGAR (EFG) [A0697] 08 SUGAR PRODUCTS, EXCLUDING CHOCOLATE (EFG) [A0698] 09 CHOCOLATE (EFG) [A0699] 10 VEGETABLE OILS (EFG) [A0700] 11 MARGARINE AND LIPIDS OF MIXED ORIGIN (EFG) [A0701] 12 BUTTER AND ANIMAL FATS (EFG) [A0702] 13 NUTS (EFG) [A0703] 14 PULSES (EFG) [A0704] 15 VEGETABLES, EXCLUDING POTATOES (EFG) [A0705] 16 STARCHY ROOTS AND POTATOES (EFG) [A0706] 17 FRUITS (EFG) [A0707] 18 FRUIT JUICES (EFG) [A0708] 19 NON-ALCOHOLIC BEVERAGES (EFG) [A0709] 20 COFFEE, TEA, COCOA POWDER (EFG) [A0710] 21 BEER (EFG) [A0711] 22 WINE (EFG) [A0712] 23 OTHER ALCOHOLIC BEVERAGES (EFG) [A0713] 24 RED MEAT AND MEAT PRODUCTS (EFG) [A0714] 25 POULTRY AND POULTRY PRODUCTS (EFG) [A0715] 26 OFFALS (EFG) [A0716] 27 FISH AND SEAFOOD (EFG) [A0717] 28 EGGS (EFG) [A0718] 29 MILK (EFG) [A0719]
- 30 CHEESE (EFG) [A0720]
- 31 OTHER MILK PRODUCTS (EFG) [A0721]
- 32 MISCELLANEOUS FOODS (EFG) [A0722]
- 33 PRODUCTS FOR SPECIAL NUTBITIONAL LISE (FEG) (A0723)

Food Classification Systems National and regional classifications

EuroFIR food classification

- Comparison of national food classification systems used in FCDBs of EuroFIR Compiler Network
- + classification systems used in European food consumption/ availability studies (Eurocode 2, EFG, EPIC, DAFNE)

EUROFIR FOOD CLASSIFICATION [A0777] BEVERAGE (NON-MILK) (EUROFIR) [A0840] ALCOHOLIC BEVERAGE (EUROFIR) [A0846] ALCOHOLIC MIXED DRINK (EUROFIR) [A0851] BEER OR OTHER MALT BEVERAGE (EUROFIR) [A0847] CIDER, PERRY OR SIMILAR DRINK (EUROFIR) [A0848] LIQUEUR OR SPIRITS (EUROFIR) (A0850) WINE, FORTIFIED WINE OR WINE-LIKE BEVERAGE (EUROFIR) [A0849] JUICE OR NECTAR (EUROFIR) [A0841] NON ALCOHOLIC BEVERAGE (EUROFIR) [A0842] EGG OR EGG PRODUCT (EUROFIR) [A0790] FAT OR OIL (EUROFIR) [A0805] E FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833] GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812] MEAT OR MEAT PRODUCT (EUROFIR) [A0793] MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778] MISCELLANEOUS FOOD PRODUCT (EUROFIR) [A0852] • NUT, SEED OR KERNEL (EUROFIR) [A0823] PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT (EUROFIR) (A0869) E SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801] SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835] VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]



FACET A. PRODUCT TYPE GENERAL INDEXING RULES

- Choose a maximum of one descriptor from each of the classification systems
- Read the Scope Notes to choose the best descriptor in a classification
 - In some classification systems, you may be instructed to index according to USE rather than by ORIGIN

Potato crisps as *SNACK FOOD*, not *VEGETABLE OR VEGETABLE PRODUCT*

Orange juice as *FRUIT JUICE*, not *BEVERAGE* or *FRUIT*



DESCRIBING A FOOD USING LANGUAL

EXAMPLE: Yoghurt, whole milk, with strawberries, sweetened (Yoplait)

> *Ingredients*: Whole milk 69%, sugar 14.2%, fruit 10.5%, lactic ferments, powdered milk, fruit preservative, E202, flavoring

Container: semi-rigid plastic container with aluminum foil top





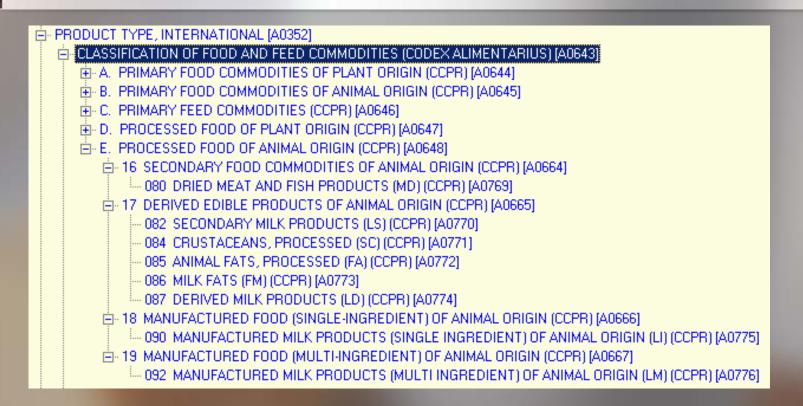
	- PRODUCT TYPE, EUROPEAN UNION (A0356)			
	EIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES (A0357)			
	E- CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY (A1220)			
	EUROCODE 2 FOOD CLASSIFICATION (A0642)			
	EUROFIR FOOD CLASSIFICATION (A0777)			
	BEVERAGE (NON-MILK) (EUROFIR) [A0840]			
	EGG OR EGG PRODUCT (EUROFIR) [A0790]			
	E - FAT OR OIL (EUROFIR) [A0805]			
	FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833]			
	GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]			
	MEAT OR MEAT PRODUCT (EUROFIR) (A0793)			
	🖨 MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) (A0778)			
	E − CHEESE (EUROFIR) [A0784]			
	FERMENTED MILK PRODUCT (EUROFIR) (A0783)			
	FROZEN DAIRY DESSERT (EUROFIR) [A0789]			
	IMMITATION MILK PRODUCTS (EUROFIR) [A0788]			
	🖮 MILK (EUROFIR) [A0779]			
	CREAM (EUROFIR) [A0782]			
LIQUID MILK (EUROFIR) [A0780]				
	PROCESSED MILK (EUROFIR) [A0781]			
	MISCELLANEOUS FOOD PRODUCT (EUROFIR) [A0852]			
	⊕- NUT, SEED OR KERNEL (EUROFIR) [A0823]			
	PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT (EUROFIR) [A0869]			
	🗄 - SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]			
	吏 - SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835]			
	VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) (A0825)			



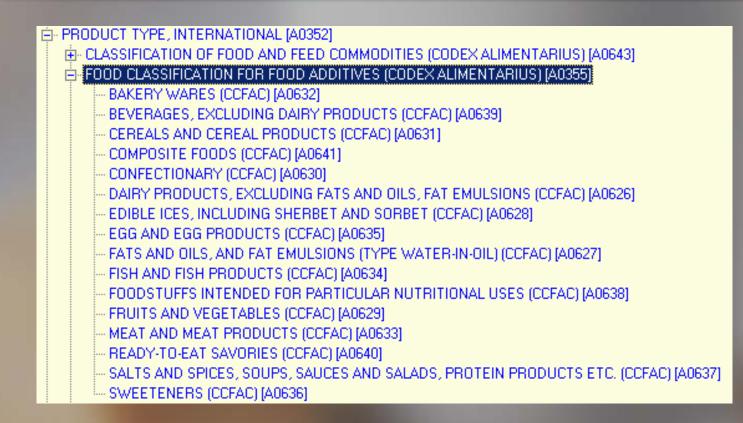




sweetened	PRODUCT TYPE, EUROPEAN UNION (A0356)
SWCCICIICU	E CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES (A0357)
	E- CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY
	EUROCODE 2 FOOD CLASSIFICATION [A0642]
	EUROFIR FOOD CLASSIFICATION (A0777)
	EIROPEAN FOOD GROUPS (EFG) (A0690)
	- 06 RICE AND OTHER CEREAL PRODUCTS (EFG) [A0696]
	- 07 SUGAR (EFG) [A0697]
	- 08 SUGAR PRODUCTS, EXCLUDING CHOCOLATE (EFG) [A0698]
	- 09 CHOCOLATE (EFG) [A0699]
	- 10 VEGETABLE OILS (EFG) [A0700]
	- 11 MARGARINE AND LIPIDS OF MIXED ORIGIN (EFG) (A0701)
	- 12 BUTTER AND ANIMAL FATS (EFG) [A0702]
	13 NUTS (EFG) [A0703]
	14 PULSES (EFG) [A0704]
	- 15 VEGETABLES, EXCLUDING POTATOES (EFG) [A0705]
	- 16 STARCHY ROOTS AND POTATOES (EFG) [A0706]
	- 17 FRUITS (EFG) [A0707]
	18 FRUIT JUICES (EFG) [A0708]
	- 19 NON-ALCOHOLIC BEVERAGES (EFG) [A0709]
	20 COFFEE, TEA, COCOA POWDER (EFG) [A0710]
	23 OTHER ALCOHOLIC BEVERAGES (EFG) [A0713] 24 RED MEAT AND MEAT PRODUCTS (EFG) [A0714]
	- 25 POULTRY AND POULTRY PRODUCTS (EFG) [A0714]
	- 26 OFFALS (EFG) [A0716]
	- 27 FISH AND SEAFOOD (EFG) [A0717]
	- 28 EGGS (EFG) [A0718]
	- 29 MILK (EFG) [A0719]
	- 30 CHEESE (EFG) [A0720]
	- 31 OTHER MILK PRODUCTS (EFG) [A0721]
	- 32 MISCELLANEOUS FOODS (EFG) [A0722]









Ę	🗄 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)				
	E→ 50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987]			
	⊕- 50110000 - MEAT/POULTRY/GAME/BATRACHIAN (GS1 GPC) [A1015]			
	⊕- 50120000 - SEAFOOD (GS1 GPC) [A1124]			
	50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) [A1025]			
	i⊒- 50131600 - EGGS/EGG SUBSTITUTES (GS1 GPC) [A1038]			
	E→ 50131700 - MILK/MILK SUBSTITUTES (GS1 GPC) [A1042]			
	E→ 50131800 - CHEESE/CHEESE SUBSTITUTES (GS1 GPC) (A1030)			
	E→ 50131900 - BUTTER/BUTTER SUBSTITUTES (GS1 GPC) [A1026]			
	E→ 50132000 - CREAM/CREAM SUBSTITUTES (GS1 GPC) [A1034]			
	50132100 - YOGHURT /YOGHURT SUBSTITUTES (GS1 GPC) [A1046]			
	10000277 - YOGHURT /YOGHURT SUBSTITUTES (FROZEN) (GS1 GPC) [A1047]			
	10000278 - YOGHURT /YOGHURT SUBSTITUTES (PERISHABLE) (GS1 GPC) [A1048]			
- 10000279 - YOGHURT/YOGHURT SUBSTITUTES (SHELF STABLE) (GS1 GPC) [A1049]				
50132200 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES VARIETY PACKS (GS1 GP				
	⊞- 50150000 - OILS/FATS EDIBLE (GS1 GPC) [A1051]			
	E→ 50160000 - CONFECTIONERY/SUGAR SWEETENING PRODUCTS (GS1 GPC) [A0976]			
	E→ 50170000 - SEASONINGS/PRESERVATIVES/EXTRACTS (GS1 GPC) [A1165]			
	⊞- 50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC) [A0927]			
	50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]			
	⊕- 50200000 - BEVERAGES (GS1 GPC) [A0875]			
	⊡- 50220000 - CEREAL/GRAIN/PULSE PRODUCTS (GS1 GPC) [A0960]			







 PRODUCT TYPE, USA [A0289] ⊕ PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270] PRODUCT TYPE, USDA STANDARD REFERENCE [A1269] 0100 DAIRY AND EGG PRODUCTS (USDA SR) [A1271] 0200 SPICES AND HERBS (USDA SR) [A1272] 0300 BABY FOODS (USDA SR) [A1273] 0400 FATS AND OILS (USDA SR) [A1274] 0500 POULTRY PRODUCTS (USDA SR) [A1275] 0600 SOUPS, SAUCES, AND GRAVIES (USDA SR) [A1276] 0700 SAUSAGES AND LUNCHEON MEATS (USDA SR) [A1277] 0800 BREAKFAST CEREALS (USDA SR) [A1278] 0900 FRUITS AND FRUIT JUICES (USDA SR) [A1279] 1000 PORK PRODUCTS (USDA SR) [A1280] 1100 VEGETABLES AND VEGETABLE PRODUCTS (USDA SR) [A1281] - 1200 NUT AND SEED PRODUCTS (USDA SR) [A1282] 1300 BEEF PRODUCTS (USDA SR) [A1283] - 1400 BEVERAGES (USDA SR) [A1284]. 1500 FINFISH AND SHELLFISH PRODUCTS (USDA SR) [A1285] 1600 LEGUMES AND LEGUME PRODUCTS (USDA SR) [A1286] 1700 LAMB, VEAL, AND GAME PRODUCTS (USDA SR) [A1287] 1800 BAKED PRODUCTS (USDA SR) [A1288] 1900 SWEETS (USDA SR) [A1289] 2000 CEREAL GRAINS AND PASTA (USDA SR) [A1290] 2100 FAST FOODS (USDA SR) [A1291] 2200 MEALS, ENTREES, AND SIDEDISHES (USDA SR) [A1292] 2500 SNACKS (USDA SR) [A1293] 3500 ETHNIC FOODS (USDA SR) [A1294]



FACET	DESCRIPTION	CODE
А	FERMENTED MILK PRODUCT (EUROFIR)	
	01 MILK AND MILK PRODUCTS (EUROCODE2)	A0724
	31 OTHER MILK PRODUCTS (EFG)	A0721
	092 MANUFACTURED MILK PRODUCTS (MULTI INGREDIENT) OF ANINAL ORIGIN (LM) (CCPR)	A0776
	DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC)	A0626
	10000278 - YOGHURT/YOGHURT SUBSTITUTES (PERISHABLE) (GS1 GPC)	A1048
	CULTURED MILK PRODUCT (US CFR)	A0101
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271





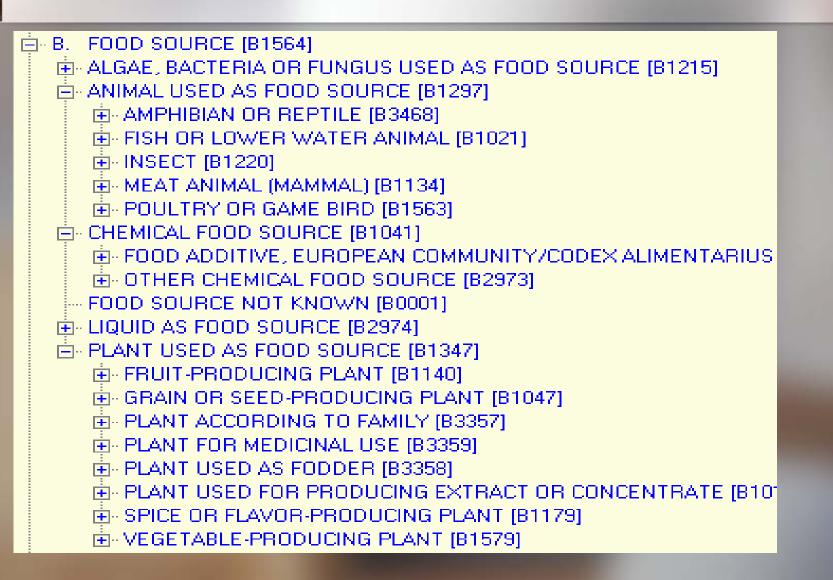
FACET B. FOOD SOURCE

The individual plant, animal or chemical from which the food product, or its major ingredient, is derived.

Terms are divided into live food sources (plants, animals, algae or fungi), and chemical food sources (water, salt or citric acid).

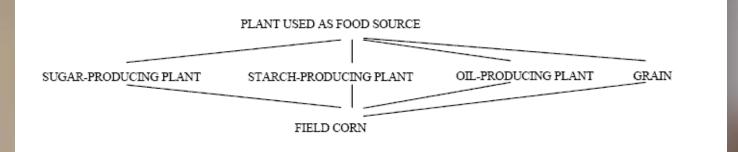


FACET B. FOOD SOURCE



Importance of hierarchical relationships

Comprehension of term
 Searching for terms
 Poly-hierarchical relationships allowed





Complex foods



FACET B. FOOD SOURCE

INDEXING TIPS

- Index major ingredient by weight, not counting water.
- Index *WATER* only if it is the sole ingredient or the food is a *SOFT DRINK*.
- Index the food source of the major ingredient in a composite food product, i.e., "bread" in bread pudding.
- Specific mixture terms are used if one component is the first ingredient and the other component is the 2nd to 4th ingredient.



DESCRIBING A FOOD USING LANGUAL

EXAMPLE: Yoghurt, whole milk, with strawberries, sweetened (Yoplait)

> *Ingredients*: Whole milk 69%, sugar 14.2%, fruit 10.5%, lactic ferments, powdered milk, fruit preservative, E202, flavoring

Container: semi-rigid plastic container with aluminum foil top





FACET B. FOOD SOURCE

B. FOOD SOURCE [B1564] ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215] ANIMAL USED AS FOOD SOURCE [B1297] AMPHIBIAN OR REPTILE [B3468] FISH OR LOWER WATER ANIMAL [B1021] MEAT ANIMAL (MAMMAL) [B1134] ANTELOPE [B1481] --- ARMADILLO [B1626] --- BEAR [B2406] --- BEAVER [B1325] --- BISON [B2098] BUFFALO [B1476] --- CAMEL [B2103] CATTLE [B1161] ---- BEEFALO [B2407] E CALF [B1349] - CATTLE AND GOAT [B2245] - CATTLE AND LAMB [B2396] - CATTLE AND SHEEP [B2244] - CATTLE AND SHEEP AND GOAT [B2247] - CATTLE AND SWINE [B1105] - CATTLE AND SWINE AND CALF [B1000] - CATTLE AND SWINE AND SHEEP [B2243] --- COW [B1201] --- YAK [B3365] ---- ZEBU [B3367] DEER FAMILY [B1500]

Example: Yoghurt, whole milk, with strawberries, sweetened

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	31 OTHER MILK PRODUCTS (EFG)	A0721
	092 MANUFACTURED MILK PRODUCTS (MULTI INGREDIENT) OF ANINAL ORIGIN (LM) (CCPR)	A0776
	DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC)	A0626
	10000278 - YOGHURT/YOGHURT SUBSTITUTES (PERISHABLE) (GS1 GPC)	A1048
	CULTURED MILK PRODUCT (US CFR)	A0101
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271
В	COW	B1201



Anatomical part of the plant or animal from which the food product or its major ingredient is derived (leaf, organ meat, egg).

Includes components of parts (cream) and extracts, concentrates or isolates (sugar).



■ Specific extracts ⇒ index anatomical part

Product	Food Source	Part Indexed
Apple juice	*APPLE*	*FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED PRESENT*
Beer	*BARLEY*	*GERMINATED OR SPROUTED SEED*
Carrot juice	*CARROT*	*ROOT, TUBER OR BULB*
Peppermint tea	*PEPPERMINT*	*LEAF*

Non specific extract ⇒ anatomical part ignored

Product	Food Source	Part Indexed (Part Ignored)
Beet sugar	*SUGAR BEET*	*SUCROSE* (not Root)
Cane sugar	*SUGAR CANE*	*SUCROSE* (not Stem/stalk)
Cod liver oil	*CODFISH*	*FAT OR OIL* *LIVER OIL* (not Liver)
Corn oil	*FIELD CORN*	*FAT OR OIL* / *SEED OIL* (not Seed/kernel)

■ INDEXING TIPS

- Use anatomical part descriptors for plants, animals, algae and fungi
- For extracts, anatomical part is ignored
 - Chicken liver is indexed by *LIVER*
 - Cod liver oil is *FAT OR OIL*/*LIVER OIL*
- If Food Source is a chemical, use *PART OF PLANT OR ANIMAL NOT APPLICABLE*
- If Food Source is not known, use *PART OF PLANT OR ANIMAL NOT KNOWN*





Example: Yoghurt, whole milk, with strawberries, sweetened

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	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271
В	COW	B1201
С	MILK	C0235



- The physical state of the food product (liquid, semi-liquid, semi-solid, solid).
- Solid food products are further subdivided by shape or form.
- Terms are provided for products that have both liquid and solid components.





Determine the physical state of the food at room temperature

Product	During processing	Point of sale	Point of consumption	Room temperature (20°C)
Frozen broccoli	Solid	Solid	Solid	Solid
Canned bouillon	Liquid	Semisolid	Liquid (at 55°C)	Semisolid
Frozen soup	Liquid	Solid	Liquid	Liquid
Ice cream	Liquid	Solid	Solid	Liquid

Liquid and semiliquid products can be poured. Semisolid products are spreadable or able to be formed. Solid products are capable of retaining their shapes



INDEXING TIPS

- Physical state is determined at room temperature (20° C)
- *WHOLE, NATURAL SHAPE* applies to an entire plant or animal as well as to a whole part thereof.
- If a liquid, semi-liquid or semi-solid is indexed as a packing medium (Facet K), it is disregarded in determining physical state.





-	E. PHYSICAL STATE, SHAPE OR FORM [E0113]
	🚊 - LIQUID (E0130)
	🖮 LIQUID, HIGH VISCOSITY [E0102]
	💼 - LIQUID, LOW VISCOSITY (E0109)
	PHYSICAL STATE, SHAPE OR FORM NOT KNOWN (E0001)
	PHYSICAL STATE, SHAPE OR FORM, MULTIPLE [E0108]
	🖨 SEMILIQUID (E0103)
	- SEMILIQUID WITH SMOOTH CONSISTENCY (E0135)
	SEMILIQUID WITH SOLID PIECES [E0110]
	🖻 SEMISOLID [E0144]
	- SEMISOLID WITH SMOOTH CONSISTENCY (E0119)
	SEMISOLID WITH SOLID PIECES [E0134]
	🖻 - SOLID (E0151)
	CRYSTAL [E0143]
	DIVIDED OR DISINTEGRATED [E0122]
	🕀 WHOLE [E0131]
	WHOLE AND PIECES [E0104]



Example: Yoghurt, whole milk, with strawberries, sweetened

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	CULTURED MILK PRODUCT (US CFR)	A0101
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271
В	COW	B1201
С	MILK	C0235
Ξ	SEMILIQUID WITH SOLID PIECES	E0110





FACET F. EXTENT OF HEAT TREATMENT

Used to broadly characterize a food product based on the extent of heat applied.

Specifics of preparation are covered by *G. COOKING METHOD* and *H. TREATMENT APPLIED*





FACET F. EXTENT OF HEAT TREATMENT

■ INDEXING TIPS

Processing affects extent of heat treatment.
 Pasteurized milk is *PARTIALLY HEAT-TREATED*
 Canned foods are always *FULLY HEAT-TREATED*.

For a food having components with different degrees of heat treatment, use *HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT*.



FACET F. EXTENT OF HEAT TREATMENT







Example: Yoghurt, whole milk, with strawberries, sweetened

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	DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC)	A0626
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	CULTURED MILK PRODUCT (US CFR)	A0101
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271
В	COW	B1201
С	MILK	C0235
E	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023





FACET G. COOKING METHOD

The method by which a food is cooked, reheated or held warm





FACET G. COOKING METHOD

■ INDEXING TIPS

- Index every cooking method known no matter where it was applied--home, restaurant, or store.
- For multiple-ingredient foods, cooking method applies to the food as a whole as well as any indexed ingredient.
- Use *COOKING METHOD NOT APPLICABLE* for foods that are not cooked, or when heating serves mainly for preservation, for example, canned vegetables.
- Use *COOKING METHOD NOT KNOWN* when the cooking method is not known.



FACET G. COOKING METHOD



G. COOKING METHOD [G0002] COOKED BY DRY HEAT [G0004] BAKED OR ROASTED [G0005] BROILED OR GRILLED [G0006] --- GRIDDLED [G0008] --- POPPED [G0009] - TOASTED [G0010] COOKED BY MICROWAVE [G0011] COOKED BY MOIST HEAT [G0012] ⊡ COOKED IN STEAM [G0021] COOKED IN WATER OR WATER-BASED LIQUID [G0013]. COOKED WITH FAT OR OIL [G0024] COOKED WITH ADDED FAT OR OIL [G0025] COOKED WITH INHERENT FAT OR OIL [G0030]. — COOKING METHOD NOT APPLICABLE [G0003] - COOKING METHOD NOT KNOWN [G0001] METHOD OF HEATING CONTAINER [G0032] REHEATED [G0037] SCALDED OR BLANCHED [G0042]



Example: Yoghurt, whole milk, with strawberries, sweetened

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	DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC)	A0626
	10000278 - YOGHURT/YOGHURT SUBSTITUTES (PERISHABLE) (GS1 GPC)	A1048
	CULTURED MILK PRODUCT (US CFR)	A0101
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271
В	COW	B1201
С	MILK	C0235
Ξ	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
G	COOKING METHOD NOT APPLICABLE	G0003

FACET H. TREATMENT APPLIED

The treatments or processes applied to a food product or any indexed ingredient in the food product.

The processes include adding, substituting or removing components or modifying the food or a component.



FACET H. TREATMENT APPLIED

INDEXING TIPS

- Use all applicable descriptors even if they are implied by descriptors from other facets.
- Use Scope Notes extensively for indexing instructions.
- A rule given for a broad descriptor holds for all its narrower terms, unless otherwise stated.
- Use *TREATMENT APPLIED NOT KNOWN* if the information available is not sufficient to index any treatment but also not sufficient to rule out all treatments (*NO TREATMENT APPLIED*)



FACET H. TREATMENT APPLIED





Example: Yoghurt, whole milk, with strawberries, sweetened

FACET	DESCRIPTION	CODE
А	FERMENTED MILK PRODUCT (EUROFIR)	A0783
В	COW	B1201
С	MILK	C0235
Ξ	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
G	COOKING METHOD NOT APPLICABLE	G0003
Н	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227



FACET J. PRESERVATION METHOD

The method(s) or technique(s) used to prevent or retard enzymatic or microbial spoilage of a food product.





FACET J. PRESERVATION METHOD

INDEXING TIPS

- Index all known methods of preservation
 - Ex: "pasteurization" + "refrigeration"
- Index the method of preserving the food for sale and subsequent storage, even if the food is in a consumption-ready state.
- Preservation Method not known, not done, other
 - *PRESERVATION METHOD NOT KNOWN*
 - *NO PRESERVATION METHOD USED *
 - *PRESERVED BY OTHER METHOD *



FACET J. PRESERVATION METHOD





Example: Yoghurt, whole milk, with strawberries, sweetened

FACET	DESCRIPTION	CODE
А	FERMENTED MILK PRODUCT (EUROFIR)	A0783
В	COW	B1201
С	MILK	C0235
Ξ	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
G	COOKING METHOD NOT APPLICABLE	G0003
Н	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227
ſ	PRESERVED BY FERMENTATION	J0104
	INGREDIENT PRESERVED BY HEAT TREATMENT	J0151
	REFRIGERATED	J0131
	PRESERVED BY ADDING CHEMICALS	J0100





FACET K. PACKING MEDIUM

The medium in which the food is packed for preservation and handling or the medium surrounding homemade foods.







Examples of packing medium

Canned peas Sardines in oil Peaches in syrup Spaghetti with tomato sauce Beef stew Macaroni with cheese sauce Packed in water Packed in vegetable oil Packed in syrup Integral food product Integral food product



FACET K. PACKING MEDIUM

INDEXING TIPS

Packing medium is indexed when the food product may be separated into a main food and a packing medium (ex: "Canned peas in water").

For an integral food product which may not be separated into a food and a packing medium (ex: "Beef stew"), index *NO PACKING MEDIUM USED*

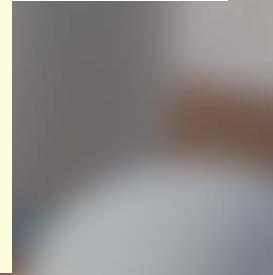
Index all known packing media



FACET K. PACKING MEDIUM

E K. PACKING MEDIUM (K0020) NO PACKING MEDIUM USED [K0003] PACKED IN EDIBLE MEDIUM [K0011] PACKED IN BROTH [K0042] PACKED IN CREAM OR MILK [K0043] PACKED IN FAT OR OIL [K0026] - PACKED IN FRUIT JUICE [K0039] - PACKED IN GELATIN [K0035] PACKED IN GRAVY OR SAUCE [K0034] - PACKED IN INK [K0044] PACKED IN SALT BRINE [K0018] • PACKED IN SWEETENED LIQUID [K0023] PACKED IN VEGETABLE JUICE [K0016] PACKED IN VINEGAB [K0029] PACKED IN WATER [K0017] PACKED IN GAS OTHER THAN AIR [K0014]. - PACKED IN CARBON DIOXIDE [K0028] PACKED IN GAS MIXTURE [K0032] PACKED IN NITROGEN [K0031] PACKED WITH AEROSOL PROPELLANT [K0015] PACKING MEDIUM NOT KNOWN [K0001] PACKING MEDIUM, OTHER [K0004] WACUUM-PACKED [K0027]





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Ξ	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
G	COOKING METHOD NOT APPLICABLE	G0003
Н	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227
J	PRESERVED BY FERMENTATION	J0104
	INGREDIENT PRESERVED BY HEAT TREATMENT	J0151
	REFRIGERATED	J0131
	PRESERVED BY ADDING CHEMICALS	J0100
К	NO PACKING MEDIUM USED	K0003

FACET M. CONTAINER OR WRAPPING

The container or wrapping of a food defined by the container material, the container form, and the material used for the liner, lid(s), or end(s).

Index terms are based on material of container or on form of container



FACET M. CONTAINER OR WRAPPING

INDEXING TIPS

- Choose a material term over a form term
 "Olive oil in glass bottle" is *GLASS CONTAINER*, not *BOTTLE OR JAR*.
- The "canning" procedure does not strictly imply a metal container. Foods are canned into glass jars, plastic bottles or metal containers.
- Such outside surfaces as sausage casings and waxing of fruits or vegetables are not considered containers
- Index all known containers



FACET M. CONTAINER OR WRAPPING

M. CONTAINER OR WRAPPING [M0100] ⊡ CONTAINER OR WRAPPING BY FORM [M0195] CONTAINER OR WRAPPING BY MATERIAL [M0202] CERAMIC OR EARTHENWARE CONTAINER [M0116] EDIBLE CONTAINER [M0212] GLASS CONTAINER [M0130] LAMINATE CONTAINER [M0181] METAL CONTAINER [M0151]. NATURAL POLYMER CONTAINER [M0320] PAPERBOARD OR PAPER CONTAINER (M0159) PLASTIC CONTAINER [M0172] PLASTIC CONTAINER, ACCORDING TO TYPE OF PLASTIC [M0357]. PLASTIC CONTAINER, FLEXIBLE OR FILM [M0186] PLASTIC CONTAINER, RIGID OR SEMIRIGID [M0184] WAX CONTAINER [M0209] WOOD CONTAINER [M0174] CONTAINER OR WRAPPING NOT KNOWN [M0001] ⊡ CONTAINER OR WRAPPING, OTHER [M0004] NO CONTAINER OR WRAPPING USED [M0003] EALING/CLOSING ELEMENT [M0220]





FACET	DESCRIPTION	CODE
А	FERMENTED MILK PRODUCT (EUROFIR)	A0783
В	COW	B1201
С	MILK	C0235
Ξ	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
G	COOKING METHOD NOT APPLICABLE	G0003
Н	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227
Ľ	PRESERVED BY FERMENTATION	J0104
	INGREDIENT PRESERVED BY HEAT TREATMENT	J0151
	REFRIGERATED	J0131
	PRESERVED BY ADDING CHEMICALS	J0100
К	NO PACKING MEDIUM USED	K0003
М	PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M0188



FACET N. FOOD CONTACT SURFACE

The specific container material(s) in direct contact with the food.

Index terms are based on manmade material (*PLASTIC*) or natural material (*WOOD*).







FACET N. FOOD CONTACT SURFACE

INDEXING TIPS

If the food container is coated, the coating material is the food contact surface.

Facet M	Facet N
ALUMINUM CAN, DRUM OR BARREL	*ALUMINUM* (if not coated)
PLASTIC WRAPPER	*POLYETHYLENE*



FACET N. FOOD CONTACT SURFACE



In NO FOOD CONTACT SURFACE PRESENT [N0003]



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G	COOKING METHOD NOT APPLICABLE	G0003
H	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227
L	PRESERVED BY FERMENTATION	J0104
	INGREDIENT PRESERVED BY HEAT TREATMENT	J0151
	REFRIGERATED	J0131
	PRESERVED BY ADDING CHEMICALS	J0100
К	NO PACKING MEDIUM USED	K0003
М	PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M0188
Ν	PLASTIC	N0036
	ALUMINIUM	N0042



FACET P. CONSUMER GROUP/ DIETARY USE/ LABEL CLAIM

- The intended audience or consumer group, human or animal, for the production and marketing of the food product.
- Also the dietary use(s) of the food in cases where the food has special characteristics, claims or uses.
 Food allergen labelling





FACET P. CONSUMER GROUP/ DIETARY USE/ LABEL CLAIM

■ INDEXING TIPS

Use all three sections independently:
 CONSUMER GROUP
 DIETARY CLAIM OR USE
 FOOD ALLERGEN LABELLING

Index all known consumer groups and dietary uses





FACET P. CONSUMER GROUP/ DIETARY USE/ LABEL CLAIM

P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM (P0032)

- CONSUMER GROUP [P0136]
 - ANIMAL FOOD [P0021]
 - E HUMAN FOOD [P0026]
 - ---- ADULT FOOD [P0188]
 - HUMAN FOOD, NO AGE SPECIFICATION [P0024]
 - INFANT OR TODDLER FOOD [P0020]
 - -- CONSUMER GROUP NOT APPLICABLE [P0003]
- --- CONSUMER GROUP NOT KNOWN [P0001]
- DIETARY CLAIM OR USE [P0023]
 - ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]
 - ⊕ COLOR-RELATED CLAIM OR USE [P0096]
 - ⊕ FLAVOR- OR TASTE-RELATED CLAIM OR USE [P0099]
 - GENERAL LABEL CLAIM (P0059)
 - HEALTH-RELATED CLAIM OR USE [P0124]
 - NUTRITION-RELATED CLAIM OR USE [P0065]
 - ORGANIC FOOD CLAIM OR USE [P0128]
 - OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]
 - ⊕ OTHER SPECIAL CLAIM OR USE [P0159]
 - ⊕ PRESERVATIVE-RELATED CLAIM OR USE [P0110]
 - PROCESSING-RELATED CLAIM OR USE [P0119]
 - ⊕ RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]
- E-FOOD ALLERGEN LABELLING [P0213]
 - CARROT AND PRODUCTS THEREOF (P0231)
 - CELERY AND PRODUCTS THEREOF [P0222]
 - CEREALS CONTAINING GLUTEN AND PRODUCTS THEREOF [P0214]
 - --- COCOA AND PRODUCTS THEREOF [P0226]
 - CORIANDER AND PRODUCTS THEREOF (P0227



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G	COOKING METHOD NOT APPLICABLE	G0003
H	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227
J	PRESERVED BY FERMENTATION	J0104
	INGREDIENT PRESERVED BY HEAT TREATMENT	J0151
	REFRIGERATED	J0131
	PRESERVED BY ADDING CHEMICALS	J0100
К	NO PACKING MEDIUM USED	K0003
М	PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M0188
Ν	PLASTIC	N0036
	ALUMINIUM	N0042
Р	HUMAN FOOD, NO AGE SPECIFICATIONS	P0024

FACET R. GEOGRAPHIC PLACES AND REGIONS

This facet indicates the area of origin of a food product.



INDEXING TIPS

- The general rule for indexing using facet R Geographic Places and Regions is:
 - Index the area of origin of a food product only when this is appropriate.
 - Descriptors from Facet R should be used only when the area of origin of a food product has a significant effect on the product at hand.



R. GEOGRAPHIC PLACES AND REGIONS [R0010]
⊕- CLIMATIC ZONE [R0193]
🖨 CONTINENTS, REGIONS AND COUNTRIES [R0509]
🖮 AFRICA [R0339]
ANTARCTICA [R0110]
🕀 - ASIA (R0345)
ATLANTIC OCEAN ISLANDS [R0352]
AUSTRALIA [R0117]
CENTRAL AMERICA (R0354)
🖨 EUROPE (R0355)
EUROPE, CENTRAL [R0356]
EUROPE, EASTERN [R0357]
🕀 EUROPE, SOUTHERN (R0358)
EUROPE, WESTERN (R0359)
E SCANDINAVIA [R0360]
INDIAN OCEAN ISLANDS [R0361]
NORTH AMERICA [R0362]
PACIFIC OCEAN ISLANDS [R0363]
🖮 SOUTH AMERICA (R0364)
🖨 FISHING AREAS (R0124)
AQUACULTURE (R0111)
■ FAO STATISTICAL AREAS FOR FISHERY PURPOSES [R0511]
FRESHWATER FISHING AREA (R0220)
SALT WATER FISHING AREA (R0510)
SUBTROPICAL WATERS [R0387]
TROPICAL WATERS [R0404]
GEOGRAPHIC PLACE OR REGION NOT KNOWN [R0001]



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N	PLASTIC	N0036
	ALUMINIUM	N0042
Р	HUMAN FOOD, NO AGE SPECIFICATIONS	P0024
R	FRANCE	R0219

This facet contains additional structured groups of miscellaneous terms useful in describing food





INDEXING TIPS

- Meat or fish descriptors are used only when meat or fish flesh is the first or only ingredient of a food product.
- Plant maturity terms are used only when maturity is indicated in the food name.
- All other descriptors are used as needed



Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

- ADJUNCT CHARACTERISTICS OF MEAT, POULTRY OR FISH [Z0049]
 - E COLOR OF FISH FLESH [Z0055]
 - E COLOR OF POULTRY MEAT [Z0006]
 - ⊕ CUT OF MEAT [20146]

 - ⊕ GRADE OF MEAT [Z0064]
 - È PARTICLE SIZE IN SOLID FORMED PRODUCTS [Z0097]
- BIOTECHNOLOGICALLY DERIVED FOOD [20151]
- DEGREE OF PLANT MATURITY (20050)
- FOOD CONTENT RANGE (EUROPE) [20176]
- FORMULATED MIX [Z0074]
- HACCP GUIDE [Z0221]
- MATERIAL OF CONTACT PRIOR TO PACKAGING [20077]
- PRESENCE OF CASING OR RIND [Z0102]
- PRESENCE OF PACKING MEDIUM [Z0218]
- PRODUCTION ENVIRONMENT [Z0206]
 - 由 AGRICULTURAL PRODUCTION ENVIRONMENT [Z0152]
 - GROWING CONDITION [Z0207]
 - PREPARATION ESTABLISHMENT [20108]
 - COMMISSARY PREPARED [Z0113]
 - --- FOOD INDUSTRY PREPARED [Z0112]
 - HOME PREPARED [Z0109]
 - RESTAURANT OR FAST FOOD PREPARED [20119]
 - STREET VENDOR PREPARED AND/OR SOLD [Z0120]
 - PRODUCTION ENVIRONMENT NOT KNOWN [Z0215]
 - PRODUCTION ENVIRONMENT OTHER [Z0216]







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	ALUMINIUM	N0042
Р	HUMAN FOOD, NO AGE SPECIFICATIONS	P0024
R	FRANCE	R0219
Z	FOOD INDUSTRY PREPARED	Z0112

Summary of rules for indexing foods with the LanguaL thesaurus

- Use the hierarchy to select descriptors.
- Consult the Scope Notes and Additional Information for clarification.
- Use one (or more) facet term from each facet, following the specific rules for that facet.
- Use each facet independently.
- Index as specifically as the vocabulary permits.
- Use Broader Terms when not enough information is available about the food.
- Use mixture terms if necessary (multiple characteristics combined in a single descriptor)





FULL INGREDIENT INDEXING (1)

Index all ingredients of a mixture or composite food

 Example of composite food

List of ingredients

Product ID	Brand	Product name	Recipe ID
7004996		Barres ligne gourmande chocolat au lait fourré cacao praliné riz soufflé sans sucre ajouté à l'aspartame et aux polyols	W02626

Recipe ID	rank	%	Ingredient ID	Name of intredient
W02626	1	28.	7004991	Praliné noisettes édulcoré aux polyols
W02626	2		3001039	Beurre de cacao
W02626	3		7003415	Matières grasses végétales hydrogénées
W02626	4		7001577	Pâte de cacao
W02626	5		7002542	Riz soufflé ou croustillant
W02626	6		7001772	Lait partiellement écrémé en poudre
W02626	7		7001584	Poudre de lactosérum
W02626	8		7001712	Cacao maigre en poudre
W02626	9		7001144	Aromes
W02626	10		7000516	E951 aspartame édulcorant
W02626	11		7004987	E966 lactitol édulcorant
W02626	12		7001582	E322 lécithines émulsifiant





 LanguaL description of food product

Prod ID	LanguaL	Corresponding LanguaL term
7004996	A0272	CHOCOLATE OR CACAO PRODUCT
7004996	B1318	CACAO
7004996	C0208	SEED OR KERNEL, SKIN REMOVED, GERM REMOVED (ENDOSPERM)
7004996	E0140	WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 0.3-1.5 CM
7004996	F0014	FULLY HEAT TREATED
7004996	G0004	COOKED BY DRY HEAT
7004996	H0108	NONNUTRITIVE SWEETENER ADDED
7004996	H0177	NUT OR SEED ADDED
7004996	H0192	TEXTURED
7004996	H0227	FLAVORING, SPICE OR HERB ADDED
7004996	H0231	CHOCOLATE OR COCOA ADDED
7004996	H0263	VEGETABLE FAT OR OIL ADDED
7004996	H0297	MILK OR MILK PRODUCT ADDED
7004996	H0302	SUGAR ALCOHOL ADDED
7004996	H0321	RICE ADDED
7004996	H0355	CHOCOLATE COVERED OR COATED
7004996	J0144	ARTIFICIALLY HEAT DRIED
7004996	K0003	NO PACKING MEDIUM USED
7004996	M0128	PLASTIC WRAPPER
7004996	N0036	PLASTIC
7004996	P0024	HUMAN FOOD, NO AGE SPECIFICATION
7004996	P0091	NO SUGARS ADDED CLAIM OR USE
7004996	RFR00	France
7004996	Z0112	FOOD INDUSTRY PREPARED





FULL INGREDIENT INDEXING (3)

LanguaL description of ingredient 7002542 "*Riz* soufflé ou croustillant"

+ LanguaL descriptions of all other ingredients listed ...

Product ID	LanguaL	Corresponding LanguaL term
7002542	A0125	GRAIN OR STARCH PRODUCT
7002542	B1322	RICE
7002542	C0134	SEED OR KERNEL, SKIN REMOVED
7002542	E0150	WHOLE, NATURAL SHAPE
7002542	F0014	FULLY HEAT TREATED
7002542	G0009	POPPED
7002542	H0138	WATER REMOVED
7002542	H0268	PUFFED
7002542	J0117	HEAT DRIED
7002542	K0003	NO PACKING MEDIUM USED
7002542	M0001	CONTAINER OR WRAPPING NOT KNOWN
7002542	N0001	FOOD CONTACT SURFACE NOT KNOWN
7002542	P0024	HUMAN FOOD, NO AGE SPECIFICATION