AN AUTOMATED METHOD FOR DESCRIBING, CAPTURING AND RETRIEVING DATA ABOUT FOOD

Original manuscript (1992) by

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LanguaL, a food description system

Introduction

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

LanguaL is based on the concept that:

• Any food (or food product) can be systematically described by a combination of characteristics

• These characteristics can be categorized into viewpoints and coded for computer processing

• The resulting viewpoint/characteristic codes can be used to retrieve data about the food from external data bases.

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

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

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

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

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

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

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

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

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

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

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

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

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

**? What are the physical characteristics?**

A value from E. Physical State, Shape or Form is used to answer this question. The physical characteristics of food products may be inherent (*example*) or may be the result of processing (*example*). Both of these affect heat transfer and food safety.
What processing operations have been performed to transform the food or ingredients into the final product?

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

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

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

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

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

What further characteristics describe the food product?

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

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

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

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

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

In the following each factor is presented by category together with a brief description (where appropriate) and examples of factor terms.
<table>
<thead>
<tr>
<th>CHARACTERISTIC</th>
<th>FACTOR</th>
</tr>
</thead>
</table>
| **FOOD GROUP** | A. Product Type  
Derived from a combination of consumption, functional and manufacturing characteristics  
Ex.: Dairy product, poultry/poultry product, beverage, gravy or sauce, sweetener etc. |
| **FOOD ORIGIN** | B. Food Source  
Species of plant or animal, or chemical food source  
Ex.: Cattle, abalone, wheat, carob, bean, garlic |
| **PHYSICAL ATTRIBUTES** | C. Part of Plant or Animal  
Ex.: Leaf, fruit, skeletal meat, organ meat |
| **PROCESSING** | E. Physical State, Shape or Form  
Ex.: Liquid, semi liquid, solid, whole natural shape, divided into pieces |
| **PACKAGING** | F. Extent of Heat Treatment  
Ex.: Fully cooked, partially cooked, uncooked, raw |
| **DIETARY USES** | G. Cooking method  
Cooked by dry or moist heat; cooked with fat; cooked by microwave  
Ex.: Sauteed, baked or roasted, griddled, toasted, popped, deep-fried |
| **GEOGRAPHIC ORIGIN** | H. Treatment Applied  
Additional processing steps, including adding, substituting, or removing components  
Ex.: Enriched, sweetened, egg added, fat or oil added, fat removed, decaffeinated |
| **MISCELLANEOUS CHARACTERISTICS** | J. Preservation Method  
Primary preservation method  
Ex.: Dehydrated or fried, frozen, preserved by adding chemicals |
| **PACKAGING** | K. Packing Medium  
Ex.: Packed in broth, packed in gelatin, packed in gravy or sauce |
| **DIETARY USES** | M. Container or Wrapping  
Container material, form, and possibly other characteristics  
Ex.: Paperboard tray with wrapper, plastic boil-in-bag, glass container, Aluminum lid, plastic lining |
| **DIETARY USES** | N. Food Contact  
The surface(s) with which the food is in contact  
Ex.: Ceramic, paperboard, glass, metal, plastic |
| **GEOGRAPHIC ORIGIN** | P. Consumer Group/Dietary use  
Human or animal; special dietary characteristics  
Ex.: Human food low fat, human food sodium free, human food very low sodium, human food reduced calorie |
| **MISCELLANEOUS CHARACTERISTICS** | R. Country/Region of Origin  
ISO-code (ISO 3166) for country of origin, local codes for region |
| **MISCELLANEOUS CHARACTERISTICS** | Z. Adjunct Characteristics of Food  
Additional miscellaneous descriptors  
Ex.: Pink fish flesh, shoulder (meat cut), choice (grade), edible sausage casing, mould rind, dry mix |
As an example, consider the commercial food product "Corn Flakes" (see Figure 1).

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

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

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

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

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

The **Cooking Method** factor term, which identifies the way food products are cooked,
reheated or warmed, is "Not applicable" because heat treatment is inherent in the process of making Corn Flakes.

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

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

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

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

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

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

- Wax
- Paperboard or paper.

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

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

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

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

<table>
<thead>
<tr>
<th>FACTOR</th>
<th>FACTOR TERM</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PRODUCT TYPE</strong></td>
<td>Poultry or poultry product</td>
</tr>
<tr>
<td><strong>FOOD SOURCE</strong></td>
<td>Chicken</td>
</tr>
<tr>
<td><strong>PART OF PLANT OR ANIMAL</strong></td>
<td>Skeletal meat part, with bone, with skin</td>
</tr>
<tr>
<td><strong>PHYSICAL STATE, SHAPE OR FORM</strong></td>
<td>Whole, natural shape</td>
</tr>
<tr>
<td><strong>EXTENT OF HEAT TREATMENT</strong></td>
<td>Fully cooked</td>
</tr>
<tr>
<td><strong>COOKING METHOD</strong></td>
<td>Cooked with added fat</td>
</tr>
<tr>
<td><strong>TREATMENT APPLIED</strong></td>
<td>Fat or oil coated; Grain added; Breaded, batter-coated</td>
</tr>
<tr>
<td><strong>PRESERVATION METHOD</strong></td>
<td>No preservation method used</td>
</tr>
<tr>
<td><strong>PACKING MEDIUM</strong></td>
<td>No packing medium used</td>
</tr>
<tr>
<td><strong>CONTAINER OR WRAPPING</strong></td>
<td>No container or wrapping used</td>
</tr>
<tr>
<td><strong>FOOD CONTACT SURFACE</strong></td>
<td>No food contact surface present</td>
</tr>
<tr>
<td><strong>CONSUMER GROUP/DIETARY USE</strong></td>
<td>Human food, no age specification, regular diet</td>
</tr>
<tr>
<td><strong>ADJUNCT CHARACTERISTICS OF FOOD</strong></td>
<td>Meat color, mixture</td>
</tr>
</tbody>
</table>

### HOW ARE FACTOR TERMS IDENTIFIED?

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

### HOW IS INFORMATION STORED?

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

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

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

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

Each is assigned a CODE for computer processing.

**Breakfast cereal** = A258

- Human food, no age specification, regular diet = P24
- Paperboard or paper = N39
- Wax = N15
- Paperboard container with paper liner = M148
- No packing medium used = K03
- Dehydrated or dried = J116
- Water removed = H138
- Flaked = H274
- Iron added = H181
- Vitamin added = H163

**Corn flakes**

- **Field corn** = B1378
- Seed or kernel, skin removed, germ removed (endosperm) = C208
- Whole, shape achieved by forming, thickness < 0.3 cm. = E153
- Fully cooked = F14
- Cooking method not applicable = G053
- Sucrose added = H158
- Flavoiring or spice extract or concentrate added = H100
HOW IS INFORMATION STORED?

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

CORN FLAKES
FDA SIREN
TDS071 (FDA TOTAL DIET)
08020 (USDA HANDBOOK #8)
UPC381100 (ANY OTHER REFERENCE)

HOW IS INFORMATION STORED?

HOMEMADE BREADED FRIED CHICKEN
FDA SIREN
TDS024
as well as any other references (e.g. UPC or EAN where applicable). The Fried Chicken record would have similar "pointers" to additional data. This means that a wide variety of food composition and food consumption databases can be referenced to by a single LanguaL search, using their existing coding schemes without change. Concomitantly, there is no need to know the codes or structure of the data bases being simultaneously searched by LanguaL.

HOW IS INFORMATION RETRIEVED?

In general, a LanguaL search is conducted to answer a specific question. The records selected as a result of this search contain pointers to outside data bases. These data bases may then be accessed (using the pointers) to obtain very detailed information related to the original query.

For example, consider the question: "What Breakfast Cereals are Sweetened with Sucrose"?

By conducting a boolean search of all the coded foods for those whose LanguaL Product Type factor is "Breakfast cereal" (A258) and whose Treatment Applied factor (multiple occurrence) includes "Sucrose added", a number of food (product) records will be selected, including the Corn Flakes example described above. The following figures depict this process.
Each selected record contains at least one pointer to an external data base where additional information related to the original query can be obtained. Perhaps data about regulatory (compliance) activities related to sucrose sweetened breakfast cereal from FDA’s SIREN data base might be of interest. On the other hand, food composition and nutrient data for sucrose sweetened breakfast cereals from USDA’s Nutrient Data Base (Handbook #8) could be obtained. Moreover, information on residues from contaminants and pesticides as well as additional nutritional data could be readily accessed in FDA’s Total Diet Study data base. Thus, this one LanguaL query would turn up a wealth of information about sucrose sweetened breakfast cereals. Such information would be difficult (if not impossible) to obtain in any other way.

**PRECOMBINED TERMS**

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

1. The precombined term explains or illustrates the use of the factor terms, e.g., corned beef hash as an example of a food whose physical state is *Semisolid with solid pieces*. 
For some foods it is difficult for an indexer to select the proper combination of factor terms. For example, it might be obvious that "Rhine wine" is *Light wine, 7-14% alcohol*, but the indexer might not realize that *Alcohol fermented* should be used in H. Treatment Applied to describe the fermentation.

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

**HIERARCHY**

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

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

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

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

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

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

The hierarchical relationships are complemented by additional cross references among factor terms, e.g., *Protein-producing plant*:
Narrower term *Alfalfa*
Narrower term *Soybean*
Narrower term *Field corn*
Narrower term *Sesame*

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

**SCOPE NOTES**

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

**WHERE DOES THIS LEAD?**

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

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

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

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

BEVERAGE
A: Product type

ALCOHOLIC BEVERAGE
DISTILLED SPIRITS
DISTINCTIVE DISTILLED SPIRITS LIQUEUR
NEUTRAL DISTILLED SPIRITS
MALT BEVERAGE
WINE
APERITIF WINE
DESSERT WINE
SPARKLING OR CARBONATED WINE
TABLE WINE
NONALCOHOLIC BEVERAGE
SOFT DRINK
STEAMED BEVERAGE
CACAOr CHOCOLATE PRODUCT
CACAOr CHOCOLATE PRODUCT ANALOG
CHewing GUM
COLOR ADDITIVE
CONFECTIONERY
CANDY
FRUIT Or NUT CANDY
HARD CANDY
BRITTLE
SOFT CANDY
AERATED CONFECTIONERY
CARAMEL CANDY
CHOCOLATE CANDY
FONDANT
FUDGE
JELLY CANDY
JAP OR AGAR JELLY CANDY
PECTIN JELLY CANDY
STARCH JELLY CANDY
DECORATION
ICING, FROSTING
SWEET SAUCE OR TOPPING
DAIRY PRODUCT
CHEESE OR CHEESE PRODUCT
CHEESE PRODUCT ANALOG
GRATED CHEESE FOOD
NATURAL CHEESE
CURED CHEESE
HARD CHEESE
HARD GRATING CHEESE
MOLD-RIPENED CHEESE
SEMI-SOFT CHEESE
SOFT-RIPENED CHEESE
UNCURED CHEESE
PROCESSED CHEESE PRODUCT
COLD-PACK CHEESE PRODUCT
COLD-PACK CHEESE
COLD-PACK CHEESE FOOD
PASTEURIZED CHEESE PRODUCT
PASTEURIZED BLENDED CHEESE
PASTEURIZED CHEESE SPREAD
PASTEURIZED PROCESS CHEESE
PASTEURIZED PROCESS CHEESE FOOD
PASTEURIZED PROCESS CHEESE SPREAD
FROZEN DAIRY DESSERT
FROZEN YOGURT
ICE CREAM OR FROZEN CUSTARD
FROZEN CUSTARD
ICE CREAM
ICE CREAM PRODUCT ANALOG
MELLORINE
ICE MILK
SHERBET
MILK OR MILK PRODUCT
CULTURED MILK PRODUCT
MILK OR MILK PRODUCT ANALOG
BUTTER PRODUCT ANALOG
MARGARINE
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<td>PIE CRUST, SWEETENED</td>
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<td>SWEET ROLL OR BUN</td>
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<td>BAKERY PRODUCT, UNSWEETENED</td>
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<td>BREAD</td>
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<td>PIZZA CRUST</td>
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<td>CRACKER</td>
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<td>PIE CRUST, PASTRY SHELL, UNSWEETENED</td>
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<td>QUICK BREAD, UNSWEETENED</td>
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B. Food source

FOOD SOURCE

ANIMAL USED AS FOOD SOURCE

AMPHIBIAN
FROG

AQUATIC ANIMAL
FISH OR LOWER WATER ANIMAL
CUTTLEFISH
OCTOPUS
SQUID
FISH
FISH, BONY
FISH, ACIPENSERIFORM
PADDLEFISH FAMILY
PADDLEFISH
STURGEON FAMILY
STURGEON
FISH, ANGUILLIFORM
EEL
FISH, Atheriniform
FLYING FISH FAMILY
FLYING FISH
NEEDLEFISH FAMILY
NEEDLEFISH
CALIFORNIA NEEDLEFISH
SAURY FAMILY
ATLANTIC SAURY
PACIFIC SAURY
SILVERSIDE FAMILY
SOUTH AMERICAN SILVERSIDE
FISH, CLupeiform
ANCHovy FAMILY
ANCHovy
NORTHERN ANCHOVY
HERRING FAMILY
BLUEBACK HERRING
HERRING
ATLANTIC HERRING
PACIFIC HERRING
ROUND HERRING
MENHADEN
ATLANTIC MENHADEN
GULF MENHADEN
SARDINE, PILCHARD
EUROPEAN PILCHARD
PACIFIC SARDINE
SARDINELLA
SPANISH SARDINE
SHAD
ALEWIFE
AMERICAN SHAD
SPRAT
THREAD HERRING
ATLANTIC THREAD HERRING
MILKFISH
FISH, Cypriniform
Carp or Minnow FAMILY
Carp
MINNOW
ROACH (FISH)
SHINER
TENCH
SUCKER FAMILY
BUFFALO FISH
SUCKER
FISH, Gadiform
CодFISH FAMILY
BURBOT
CодFISH
ATLANTIC COD
PACIFIC COD
Haddock
HAKE
PACIFIC HAKE
RED HAKE
WHITE HAKE
HOKI
POLLOCK
POUTASSOU
WALLEYE POLLOCK
WHITING (FISH)
SOUTHERN BLUE WHITING
CUSK EEL FAMILY
BLACK KINGKLIP
GOLDEN KINGKLIP
RED KINGKLIP
BELPOUT FAMILY
OCEAN POUT
FISH, PERCIFORM
BARRACUDA FAMILY
BARRACUDA
BILLFISH FAMILY
MARLIN
SAILFISH
BLUEFISH FAMILY
BLUEFISH
BUTTERFISH FAMILY
BUTTERFISH
CICHLID FAMILY
BLUE TILAPIA
MOZAMBIQUE TILAPIA
NILE TILAPIA
CUTLASSFISH FAMILY
CUTLASSFISH
DOLPHIN FAMILY
DOLPHIN (FISH)
DRUM (FISH) FAMILY
CROAKER
ATLANTIC CROAKER
PERUVIAN CROAKER
DRUM (FISH)
FRESHWATER DRUM
SPOT
WEAKFISH
SAND SEATROUT
SPOTTED SEATROUT
WHITE SEA BASS
FLATHEAD FAMILY
FRESHWATER PERCH FAMILY
PERCH, FRESH WATER
PIKE PERCH
BLUE PIKE
SAUGER
WALLEYE
YELLOW PERCH
GREENLING FAMILY
GREENLING
LINGCOD
GRUNT FAMILY
GRUNT
CHILEAN GRUNT
JACK FAMILY
BLUE RUNNER
HORSE OR JACK MACKEREL
HORSE MACKEREL
JACK MACKEREL
POMPANO
FLORIDA POMPANO
YELLOWTAIL
CALIFORNIA YELLOWTAIL
JACKASS MORWONG
MACKEREL FAMILY
SONITO
ATLANTIC BONITO
PACIFIC BONITO
MACKEREL, KINGSMACKEREL
ATLANTIC MACKEREL
FRIGATE MACKEREL
KINGMACKEREL
PACIFIC MACKEREL
SPANISH MACKEREL 1
PACIFIC SIERRA
TUNA
ALBACORE
BIG-EYED TUNA
BLACK SKIPJACK
BLACKFIN TUNA
KAWAKAWA
LITTLE TUNNY
NORTHERN BLUEFIN TUNA
ORIENTAL TUNA
SKIPJACK
SOUTHERN BLUEFIN TUNA
YELLOWFIN TUNA
Wahoo (Fish)

MULLET FAMILY
MULLET
FANTAIL MULLET
REDEYE MULLET
STRIPED MULLET
WHITE MULLET

PORGY FAMILY
PORGY
RED HAWAIIAN PORGY

SABLEFISH FAMILY
SABLEFISH
SKILFISH

SAND LANCE FAMILY
SAND LANCE

SCORPIONFISH FAMILY
BANK ROCKFISH
BLACK ROCKFISH
BODACIO
CANARY ROCKFISH
CHILIPEPPER (FISH)
CONCOD
LABRADOR REDFISH
OCEAN PERCH
PACIFIC OCEAN PERCH
OLIVE ROCKFISH
SPECKLED ROCKFISH
VERMILION ROCKFISH
WIDOW ROCKFISH
YELLOWEYE ROCKFISH
YELLOWTAIL ROCKFISH

SCULPIN FAMILY
CABEZON

SEA BASS FAMILY
ARGENTINE SEA BASS
BLACKFISH
GROPER
PERSIAN GROPER
RED GROPER
TAUVINA GROPER
JAPANESE SEA BASS
JEWFISH
PERUVIAN SEA BASS

SNAFFISH FAMILY
LUMPFISH

SNAKE MACKEREL FAMILY

ESCOLAR

SNAPPER FAMILY
SNAPPER
AMARILLO SNAPPER
BLACK SNAPPER
BLACKFIN SNAPPER
COLORADO SNAPPER
GRAY SNAPPER
HUMPBACK SNAPPER
MALABAR RED SNAPPER
MUTTON SNAPPER
RED SNAPPER
SILK SNAPPER
SPOTTED ROSE SNAPPER

SNOOK FAMILY
SNOOK

SUNFISH FAMILY
BLACK BASS
BREAM
CRAPPIE
BLACK CRAPPIE
ROCK BASS
SUNFISH

SWORDFISH FAMILY
SWORDFISH
TEMPERATE BASS FAMILY
GIANT SEA BASS
WHITE BASS
WHITE PERCH
WRECKFISH
TILEFISH FAMILY
TILEFISH
WOLFISH FAMILY
WOLFISH
ATLANTIC WOLFFISH
FISH, PLEURONECTIFORM
LEFT-EYE FLounder FAMILY
CALIFORNIA HALIBUT
FAN TAIL SOLE
SOUTHERN FLounder
SUMMER FLounder
TURBOT
RIGHT-EYE FLounder FAMILY
AMERICAN PLAICE
ARROWTOOTH FLounder
BUTTER SOLE
DOVER SOLE
ENGLISH SOLE
EUROPEAN PLAICE
EUROPEAN SOLE
FLATHEAD SOLE
GREENLAND TURBOT
HALIBUT
ATLANTIC HALIBUT
PACIFIC HALIBUT
INDIAN OCEAN FLounder
KAMCHATKA FLounder
LONGHEAD DAB
PETRALE SOLE
REX SOLE
ROCK SOLE
SAND SOLE
SLENDER SOLE
STARRY FLounder
WITCH FLounder
YELLOWTAIL FLounder
SOLE, EXCLUDING DOVER AND ENGLISH SOLES
COMMON SOLE
SOLE, SPECIES NOT KNOWN
FISH, SALMONIFORM
ARGENTINE FAMILY
ARGENTINE
PIKE FAMILY
MUSKELLUNGE
PIKE
NORTHERN PIKE
SMelt FAMILY
CAPELIN
SMelt
RAINBOW SMelt
TROUT FAMILY
ATLANTIC SALMON
CHAR
BROOK TROUT
LAKE TROUT
DANUBE SALMON
DOLLY VARDEN
PACIFIC SALMON
BLUEBACK SALMON
CHINOOK SALMON
CHUM SALMON
COHO SALMON
MASOU SALMON
PINK SALMON
TROUT
RAINBOW TROUT
SEA TROUT
WHITEFISH OR CISCO
LAKE HERRING
LAKE WHITEFISH
FISH, SEMIONOTIFORM
GAR FAMILY
FISH, SILURIIFORM
BULLHEAD CATFISH FAMILY
BLUE CATFISH
Langual Food Description System, version 1993-05-16

SQUIRREL
SWINE
CATTLE AND SWINE
CATTLE AND SWINE AND CALF
POULTRY, GAME BIRD
CHICKEN
BROILER OR FRYER CHICKEN
CAPON
HEN
ROASTER CHICKEN
ROOSTER
STAG CHICKEN
DOVE
DUCK
GOOSE
GROUSE
GUINEA FOWL
PARTRIDGE
PHEASANT
PIGEON
QUAIL
ROCK CORNISH FOWL
TURKEY
REPTILE
SNAKE
TURTLE
CHEMICAL FOOD SOURCE
CITRIC ACID
MONOSODIUM L-Glutamate
POTASSIUM CHLORIDE
SODIUM BICARBONATE
SODIUM CHLORIDE
SODIUM CHLORIDE MIXT. WITH POTASSIUM CHLORIDE
WATER
MINERAL WATER
FOOD SOURCE NOT KNOWN
HUMAN AS MILK SOURCE
MICROORGANISM USED AS FOOD SOURCE
ALGAE
ALGAE, BLUE-GREEN
ALGAE, RED
CHONDRA
LAVIER
KELP
WAKAME
FUNGI
YEAST
PLANT USED AS FOOD SOURCE
FRUIT-PRODUCING PLANT
BERRY
BERRY, DRAMBLE
BLACKBERRY
BOYSENBERRY
DEWBERRY
ELDERBERRY
LOGANBERRY
YOUNGBERRY
RASPBERRY
BLACK RASPBERRY
RED RASPBERRY
BERRY, RIBLES
CURRANT
BLACK CURRANT
RED AND WHITE CURRANT
GOOSEBERRY
GROUND CHERRY
BERRY, VACCINIUM
BLUEBERRY
CRANBERRY
HUCKLEBERRY
LINGONBERRY (COWBERRY)
GRAPE
GRAPE, MUSCAT
GRAPE, SULTANA
GRAPE, THOMPSON SEEDLESS
HOLLY BERRY
MULBERRY
STRAWBERRY
CITRUS FRUIT
CITRON
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SWEETSOP
TAMARIND
VINE FRUIT
MELON
  BITTER MELON
  CANTALOUPE
  CASABA MELON
  CHINESE PRESERVING MELON
  CRENSHAW MELON
  HONEYDEW MELON
  PERSIAN MELON
  SANTA CLAUS MELON
  WATERMELON
  WINTER MELON
PASSION FRUIT
GRAIN OR SEED-PRODUCING PLANT
CHIA
GRAIN
  AMARANTH
  BARLEY
  WHEAT AND BARLEY
  BUCKWHEAT
  CORN
    FIELD CORN
    FIELD CORN AND OAT
    FIELD CORN AND RICE
    FIELD CORN, WHITE
    FIELD CORN, YELLOW
    POPCORN
      POPCORN, WHITE
      POPCORN, YELLOW
    SUGAR CANE AND FIELD CORN
    WHEAT AND CORN
    WHEAT AND FIELD CORN AND RYE
MILLET
  OAT
    FIELD CORN AND OAT
    OAT AND SOY
    WHEAT AND OAT
RICE
  FIELD CORN AND RICE
RYE
  WHEAT AND FIELD CORN AND RYE
  WHEAT AND RYE
SORGHUM
  TRITICALE
WHEAT
  DURUM WHEAT
  HARD WHEAT
  SOFT WHEAT
  WHEAT AND BARLEY
  WHEAT AND CORN
  WHEAT AND FIELD CORN AND RYE
  WHEAT AND OAT
  WHEAT AND RYE
  WHEAT AND SOY
WILD RICE
NUT OR EDIBLE SEED
EDIBLE SEED
  COTTON
  JOJOBA
  LOTUS
  PUMPKIN
  SAFFLOWER
  SESAME
  SOYBEAN
    OAT AND SOY
    WHEAT AND SOY
SUNFLOWER
NUT
  PEANUT
    PEANUT WITH OTHER NUT OR SEED
TEMPERATE-ZONE NUT
  ACORN
  ALMOND
  BEECHNUT
  BREADNUT
  CHESTNUT
    EUROPEAN CHESTNUT
    FILBERT
GINGKO
HICKORY
PECAN
PINE NUT, PINON
WALNUT
BLACK WALNUT
BUTTERNUT
ENGLISH WALNUT
TROPICAL OR SUBTROPICAL NUT
BRAZILNUT
CASHEW
COCONUT
LITCHI
MACADAMIA
PILI
PISTACHIO
PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE
AGAVE
POLYSACCHARIDE-PRODUCING PLANT
CELLULOSE-PRODUCING PLANT
PINEUS GENUS
HEMICELLULOSE-PRODUCING PLANT
ACACIA
AGAR
CAROB BEAN
CARRAGEENAN
GHATTI
GUAR
STERCULIA
TRAGACANTH
PECTIN-PRODUCING PLANT
STARCH-PRODUCING PLANT
CASSAVA
FIELD CORN
FIELD CORN AND OAT
FIELD CORN AND RICE
FIELD CORN, WHITE
FIELD CORN, YELLOW
POPCORN
POPCORN, WHITE
POPCORN, YELLOW
SUGAR CANE AND FIELD CORN
WHEAT AND CORN
WHEAT AND FIELD CORN AND RYE
SUGAR-PRODUCING PLANT
CLOVER
FIELD CORN
FIELD CORN AND OAT
FIELD CORN AND RICE
FIELD CORN, WHITE
FIELD CORN, YELLOW
POPCORN
POPCORN, WHITE
POPCORN, YELLOW
SUGAR CANE AND FIELD CORN
WHEAT AND CORN
WHEAT AND FIELD CORN AND RYE
SORGHUM
SUGAR BEET
SUGAR CANE
SUGAR CANE AND FIELD CORN
SUGAR MAPLE
SUGAR PALM
FLAVOR OR ESSENCE-PRODUCING PLANT
BITTERSWEET, EUROPEAN
COLA
OIL-PRODUCING PLANT
CACAO
CASTOR BEAN
COCONUT
COMELLO
COTTON
CRAMBE
FIELD CORN
FIELD CORN AND OAT
FIELD CORN AND RICE
FIELD CORN, WHITE
FIELD CORN, YELLOW
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GARBANZO BEAN
GOA BEAN
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LIMA BEAN
BABY LIMA BEAN
FORDHOOK LIMA BEAN
SUCCHOTASH
LUPINE BEAN
MOTH BEAN
MUNG BEAN
PHASEOLUS VULGARIS
PHASEOLUS VULGARIS, EDIBLE POD CULTIVAR
GREEN BEAN
GREEN BEAN AND PINTO BEAN
WAX BEAN
PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR
CRANBERRY BEAN
GREAT NORTHERN BEAN
KIDNEY BEAN
GREEN KIDNEY BEAN
RED KIDNEY BEAN
NAVY OR PEA BEAN
PINTO BEAN
GREEN BEAN AND PINTO BEAN
RICE BEAN
SIEVA BEAN
SOYBEAN
OAT AND SOY
WHEAT AND SOY
COWPEA
BLACKEYED PEA
CATJANG BEAN
CROWDER PEA
YARDLONG BEAN
LENTIL
PEA
PEA AND CARROT
PEA AND ONION
PEA, EDIBLE POD CULTIVARS
PEA, EDIBLE SEED CULTIVARS
ALASKA PEA
FIELD PEA
PEA, SMOOTH WRINKLED CROSSES
PIGEON PEA
SWEET PEA
SWEET CORN
SUCCHOTASH
SWEET CORN, WHITE
SWEET CORN, YELLOW
TRIPLE SUCCHOTASH
TUMBLE MUSTARD
SESSANIA
STEM OR SPEAR VEGETABLE
ASPARAGUS
GREEN ASPARAGUS
WHITE ASPARAGUS
BAMBOO
BROCCOLI
BUTTER BUR
CELER
KOHLRABI
URTICA
VEGETABLE-PRODUCING PLANT, ALL PARTS USED
CARDOON
EAR FUNGUS
LEEK
MUSHROOM
ABALONE MUSHROOM
JAPANESE MUSHROOM
OSTER MUSHROOM
STRAW MUSHROOM
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C. Part of plant or animal

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FAT, TRIM
SKIN
FEATHER
WHOLE ANIMAL OR MOST PARTS USED
WHOLE ANIMAL, SKINNED, DEFEATHERED OR SCALCED, EVISCERATED
WHOLE ANIMAL, SKINNED, DEFEATHERED OR SCALCED, NOT EVISCERATED
WHOLE ANIMAL, WITH SKIN, FEATHERS OR SCALES, EVISCERATED

EGG
EGG WHITE, ALBUMEN
EGG YOLK
WHOLE EGG IN SHELL
WHOLE EGG WITHOUT SHELL
MILK OR MILK COMPONENT
CREAM OR CREAM COMPONENT
BUTTER
BUTTERMILK
CREAM
HEAVY CREAM
LIGHT CREAM
WHIPPING CREAM
CURD
Milk
WHEY
PART OF MICROORGANISM
WHOLE MICROORGANISM
PART OF PLANT
FRUIT, SEED
FRUIT OR BERRY
FRUIT OR BERRY, PEEL PRESENT
FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED PRESENT
FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED REMOVED
FRUIT OR BERRY, PEEL REMOVED
FRUIT OR BERRY, PEEL REMOVED, CORE, PIT OR SEED PRESENT
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FRUIT OR BERRY, PEEL UNDETERMINED, CORE, PIT OR SEED PRESENT
FRUIT OR BERRY, PEEL UNDETERMINED, CORE, PIT OR SEED REMOVED
FRUIT, CORE OR SEED
POD OR SEED
POD AND FULL-SIZE SEED, MIXTURE
POD CONTAINING FULL-SIZE SEEDS
POD CONTAINING SMALL, IMMATURE SEED
POD WITH SEEDS REMOVED
SEED IN SHELL
SEED OR KERNEL
SEED OR KERNEL, SKIN PRESENT
SEED OR KERNEL, SKIN PRESENT, GERM PRESENT
SEED OR KERNEL, SKIN PRESENT, GERMINATED OR SPROUTED SEED
SEED OR KERNEL, SKIN PRESENT, GERM REMOVED
SEED OR KERNEL, SKIN REMOVED
SEED OR KERNEL, SKIN REMOVED, GERM PRESENT
SEED OR KERNEL, SKIN REMOVED, GERM REMOVED (ENDOSPERM)
SEED OR KERNEL, SKIN UNDETERMINED
SEED OR KERNEL, SKIN UNDETERMINED, GERM PRESENT
SEED OR KERNEL, SKIN UNDETERMINED, GERM REMOVED
SEED PART, OTHER
GERM
GERM AND BRAN
NUT MILK
SKIN, BRAN (PERICARP)

SHELL (SEED)
ROOT, STEM, LEAF OR FLOWER
BARK
PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED
CAP, BUTTON
FLOWER, FLORET
HEAD (PLANT)
HEART (PLANT)
HUSK
LEAF
SPEAR, SHOOT
SPROUT
STEM, STALK (WITHOUT LEAVES)
ROOT, TUBER OR BULB
ROOT, TUBER OR BULB, PEEL ONLY
ROOT, TUBER OR BULB, WITH PEEL
ROOT, TUBER OR BULB, WITHOUT PEEL
ROOT, TUBER OR BULB, WITH PART OF TOP
WHOLE PLANT OR MOST PARTS USED
PART OF PLANT OR ANIMAL NOT APPLICABLE
PART OF PLANT OR ANIMAL NOT KNOWN
### Physical State, Shape or Form

**Liquid**
- Liquid, high viscosity
- Liquid, high viscosity, with discrete particles
- Liquid, high viscosity, with very small particles
- Liquid, low viscosity
- Liquid, low viscosity, with discrete particles
- Liquid, low viscosity, with no visible particles
- Liquid, low viscosity, with very small particles

**Physical State, Shape or Form Not Known**
- Physical state, shape or form not known

**Semi-Liquid**
- Semi-liquid with discrete particles
- Semi-liquid with smooth consistency

**Semi-Solid**
- Semi-solid with discrete particles
- Semi-solid with smooth consistency

**Solid**
- Crystal
- Divided or disintegrated
  - Disintegrated or ground
    - Finely ground
    - Medium ground
    - Medium ground and sifted (bolted)
- Divided into halves, quarters or segments
  - Divided into halves
  - Divided into quarters
  - Divided into segments or wedges
- Divided into pieces
  - Divided into pieces, thickness <0.3 cm.
  - Divided into pieces, thickness >1.5 cm.
  - Divided into pieces, thickness 0.3-1.5 cm.
- Cut into long pieces
- Cut into short pieces
- Sliced
  - Sliced, thick, between 0.5 and 1.5 cm.
  - Sliced, thin, below 0.5 cm.

**Whole**
- Whole, natural shape
- Whole, shape achieved by forming
  - Whole, shape achieved by forming, thickness <0.3 cm.
  - Whole, shape achieved by forming, thickness >7 cm.
  - Whole, shape achieved by forming, thickness 0.3-1.5 cm.
  - Whole, shape achieved by forming, thickness 1.5-7 cm.

**Whole and Pieces**
- Whole and pieces
### F. Degree of preparation

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<tr>
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<tbody>
<tr>
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<tr>
<td><strong>DEGREE OF COOKING</strong></td>
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<tr>
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<td>UNCOOKED, RAW</td>
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<tr>
<td><strong>DEGREE OF PREPARATION NOT KNOWN</strong></td>
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<tr>
<td>FORMULATED MIX</td>
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<tr>
<td>BEVERAGE BASE</td>
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<tr>
<td>BEVERAGE BASE, DRY</td>
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<tr>
<td>BEVERAGE BASE, LIQUID</td>
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G. Cooking Method

COOKING METHOD
COOKED BY DRY HEAT
BAKED OR ROASTED
SROILED OR GRILLED
CHARCOAL BROILED
GRILLED
Popped
TOASTED
COOKED BY MICROWAVE
COOKED BY MOIST HEAT
COOKED IN WATER OR WATER-BASED LIQUID
BOILED
BOILED AND DRAINED
BOILED IN LARGE AMOUNT OF LIQUID
BOILED IN SMALL AMOUNT OF LIQUID
BOILED AND UNDRAINED
Braised
SIMMERED, POACHED OR STEWED
COOKED WITH STEAM
STEAMED WITH PRESSURE
STEAMED WITHOUT PRESSURE
COOKED WITH FAT (ADDED OR INHERENT)
COOKED WITH ADDED FAT
COOKED IN SMALL AMOUNT OF FAT
Sautéed
STIR-FRIED
DEEP-FRIED
COOKED WITH INHERENT FAT
COOKING METHOD NOT APPLICABLE
COOKING METHOD NOT KNOWN
### H. Treatment applied

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<tr>
<th>Component Removed</th>
<th>Component Substituted</th>
<th>Food Modified</th>
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<tbody>
<tr>
<td>Alkaloid or purine removed</td>
<td>Fat substituted</td>
<td>Instantized</td>
</tr>
<tr>
<td>Decaffeinated</td>
<td>Protein substituted</td>
<td>Physically/chemically modified</td>
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<tr>
<td>Carbohydrate removed</td>
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<td>Aerated, whipped</td>
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<td>Alkalized</td>
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<tr>
<td>Protein removed</td>
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<td>Irradiated by ultraviolet radiation</td>
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<td>Parboiled (grain)</td>
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<td>Animal fat or oil added</td>
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SUTTER ADDED
FAT OR OIL COATED
MARGARINE ADDED
VEGETABLE FAT OR OIL ADDED
FILLED, STUFFED
FLAVORING OR TASTE INGREDIENT ADDED
ACIDIFIED
ALCOHOLATED
CARBONATED
ARTIFICIALLY CARBONATED
CARBONATED BY FERMENTATION
FLAVORING, SPICE OR HERB ADDED
FLAVORING, SPICE ADDED, ARTIFICIAL
FLAVORING, SPICE OR HERB ADDED, NATURAL
CAROB ADDED
CHOCOLATE OR COCOA ADDED
FLAVORING OR SPICE EXTRACT OR CONCENTRATE ADDED
SPICE ADDED
SALTED
SMOKED OR SMOKE-FLAVORED
SMOKED BY ADDING SMOKE CONCENTRATE
SMOKED BY SMOKE INFILTRATION
SWEETENED
SWEETENED WITH NONNUTRITIVE SWEETENER
SWEETENED WITH NUTRITIVE SWEETENER
SWEETENED WITH SUGAR
DEXTROSE ADDED
CORN SYRUP ADDED
FRUCTOSE ADDED
GALACTOSE ADDED
HONEY ADDED
HYDROLYZED CEREAL SOLIDS ADDED
INVERT SUGAR ADDED
LACTOSE ADDED
MALTOSE ADDED
SUCROSE ADDED
MOLASSES ADDED
FOOD ADDED
CHOCOLATE OR COCOA ADDED
DAIRY PRODUCT ADDED
CHEESE ADDED
MILK ADDED
PUDDING OR CUSTARD ADDED
WHEY ADDED
EGG ADDED
EGG WHITE ADDED
EGG YOLK ADDED
FRUIT ADDED
JELLY, JAM OR PRESERVE ADDED
ARTIFICIALLY SWEETENED FRUIT JELLY ADDED
GRAIN ADDED
BREADED, BATTER-COATED
WHEAT GERM ADDED
MEAT ADDED
NUT OR SEED ADDED
PEANUT OR PEANUT BUTTER ADDED
POULTRY ADDED
SEAFOOD ADDED
VEGETABLE ADDED
MUSHROOM ADDED
NUTRIENT OR DIETARY SUPPLEMENT ADDED
AMINO ACID ADDED
ENRICHED
FORTIFIED
MINERAL ADDED
CALCIUM ADDED
CHLORIDE ADDED
IODIZED
IRON ADDED
PHOSPHORUS ADDED
POTASSIUM ADDED
SODIUM ADDED
ZINC ADDED
VITAMIN ADDED
VITAMIN A ADDED
VITAMIN A AND D ADDED
VITAMIN B ADDED
VITAMIN C ADDED
VITAMIN D ADDED
VITAMIN E ADDED
PROTEIN ADDED
GELATIN ADDED
Soy PROTEIN ADDED
NO TREATMENT APPLIED
TREATMENT NOT APPLIED
LESS SALT ADDED
NO CAFFEINE ADDED
NO COLOR ADDED
NO FLAVOR ADDED
NO PRESERVATIVE ADDED
NO NITRITE/NITRATE ADDED
NO SALT ADDED
NO WATER ADDED
NONCARBONATED
NOT PASTEURIZED
UNBLEACHED
UNPURIFIED, UNREFINED
UNSWEETENED
WATER ADDED OR REMOVED
REHYDRATED
WATER ADDED
DILUTED TO (FRUIT) DRINK
DILUTED TO (FRUIT) FLAVORED DRINK
DILUTED TO (FRUIT) JUICE DRINK
WATER REMOVED
WATER REMOVED TO RECONSTITUTION RATIO 1 PLUS 1
WATER REMOVED TO RECONSTITUTION RATIO 2 PLUS 1
WATER REMOVED TO RECONSTITUTION RATIO 3 PLUS 1 OR HIGHER
Preservation method

- Dehydrated or dried
- Heat dried
- Artificially heat dried
- Dried under normal pressure
- Drum-dried
- Shelf-dried
- Spray-dried
- Dried under reduced pressure
- Freeze-dried
- Naturally dried
- Osmotically dried
- No preservation method used
- Preservation method not known
- Preserved by chemicals
  - Preserved by adding chemicals
  - Preserved by treatment with chemicals
- Preserved by fermentation
- Preserved by filtration
- Preserved by irradiation
- Preserved by ionizing radiation
- Pasteurized by irradiation
- Sterilized by irradiation
- Surface pasteurized by ultraviolet
- Preserved by other method
- Preserved by refrigeration or freezing
  - Frozen
    - Quick frozen
    - Slow frozen
  - Refrigerated
- Preserved by salting
  - Brined
  - Dry salted
- Preserved by smoking
- Preserved by storage in modified atmosphere
- Preserved by thermal processing
  - Pasteurized by heat
  - Sterilized by heat, canned
- Sterilized after filling
- Sterilized before filling
  - Aseptic canned
  - Hot filled and cooled
  - Hot filled, held hot and cooled
K. Packing medium

PACKING MEDIUM

NO PACKING MEDIUM USED
PACKED IN EDIBLE MEDIUM
PACKED IN BROTH
PACKED IN CREAM OR MILK
PACKED IN FAT OR OIL
PACKED IN VEGETABLE OIL
PACKED IN OLIVE OIL
PACKED IN VINEGAR AND OIL
PACKED IN FRUIT JUICE
PACKED IN GELATIN
PACKED IN GRAVY OR SAUCE
PACKED IN GRAVY OR SAUCE, DAIRY OR EGG COMPONENT
PACKED IN GRAVY OR SAUCE, FRUIT
PACKED IN GRAVY OR SAUCE, MEAT
PACKED IN GRAVY OR SAUCE, VEGETABLE
PACKED IN INK
PACKED IN SALT BRINE
PACKED IN ACIDIFIED SALT BRINE
PACKED IN SWEETENED BRINE
PACKED IN SWEETENED LIQUID
PACKED IN EXTRA HEAVILY SWEETENED LIQUID
PACKED IN HEAVILY SWEETENED LIQUID
PACKED IN LIGHTLY SWEETENED WATER OR JUICE
PACKED IN SLIGHTLY SWEETENED WATER OR JUICE
PACKED IN VEGETABLE JUICE
PACKED IN VINEGAR
PACKED IN VINEGAR AND OIL
PACKED IN VINEGAR WITH SUGAR
PACKED IN WATER
PACKED IN GAS OTHER THAN AIR
PACKED IN CARBON DIOXIDE
PACKED IN GAS MIXTURE
PACKED IN NITROGEN
PACKED WITH AEROSOL PROPELLANT
PACKING MEDIUM NOT KNOWN
PACKING MEDIUM, OTHER
VACUUM-PACKED
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<tr>
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</tr>
<tr>
<td>PAPERBOARD TRAY WITH WRAPPER</td>
<td>M129</td>
</tr>
<tr>
<td>PLASTIC CONTAINER</td>
<td>M172</td>
</tr>
<tr>
<td>PLASTIC CONTAINER, FLEXIBLE OR FILM</td>
<td>M186</td>
</tr>
<tr>
<td>PLASTIC BAG OR POUCH</td>
<td>M166</td>
</tr>
<tr>
<td>PLASTIC BOIL-IN-BAG</td>
<td>M145</td>
</tr>
<tr>
<td>PLASTIC SHRINK-PACK</td>
<td>M137</td>
</tr>
<tr>
<td>PLASTIC SQUEEZE BOTTLE OR TUBE</td>
<td>M102</td>
</tr>
<tr>
<td>PLASTIC SQUEEZE BOTTLE OR TUBE, TOP LINED WITH CORK</td>
<td>M105</td>
</tr>
<tr>
<td>PLASTIC SQUEEZE BOTTLE OR TUBE, TOP LINED WITH FOIL</td>
<td>M101</td>
</tr>
<tr>
<td>PLASTIC SQUEEZE BOTTLE OR TUBE, TOP LINED WITH LAMINATE</td>
<td>M103</td>
</tr>
<tr>
<td>PLASTIC SQUEEZE BOTTLE OR TUBE, UNLINED TOP</td>
<td>M104</td>
</tr>
</tbody>
</table>
PLASTIC WRAPPER
PLASTIC CONTAINER, RIGID OR SEMIRIGID
PLASTIC CONTAINER, MOLDED OR BUBBLE PACK
PLASTIC CONTAINER, BLOW-MOLDED
PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID
PLASTIC CONTAINER, RIGID OR SEMIRIGID, PLASTIC LID
PLASTIC CONTAINER, RIGID OR SEMIRIGID, TIN-PLATED STEEL LID
PLASTIC CONTAINER, RIGID OR SEMIRIGID, TINLESS STEEL LID
PLASTIC TRAY OR PAN
PLASTIC TRAY OR PAN, ALUMINUM FOIL COVER OR WRAPPING
PLASTIC TRAY OR PAN, CARDBOARD COVER
PLASTIC TRAY OR PAN, LAMINATE COVER OR WRAPPING
PLASTIC TRAY OR PAN, PAPER WRAPPING
PLASTIC TRAY OR PAN, PLASTIC COVER OR WRAPPING
TEXTILE OR FABRIC CONTAINER
TEXTILE OR FABRIC STOCKING OR CASING
WOOD CONTAINER
WOOD BARREL, CASK OR WHEEL
WOOD BOX
WOOD DRUM
FOOD CONTACT SURFACE
CERAMIC
COATING ENAMEL
BEVERAGE CAN ENAMEL
BEVERAGE CAN ENAMEL, BEER
BEVERAGE CAN ENAMEL, CARBONATED SOFT DRINK
BEVERAGE CAN ENAMEL, NONCARBONATED BEVERAGE
CITRUS ENAMEL
CORN ENAMEL (C-ENAMEL)
FRUIT ENAMEL (F-ENAMEL)
MEAT ENAMEL
MILK ENAMEL
SEAFOOD ENAMEL
CORK
FOOD CONTACT SURFACE NOT KNOWN
FOOD CONTACT SURFACE, OTHER
GLASS
METAL
ALUMINUM
STEEL
TIN
NO FOOD CONTACT SURFACE PRESENT
PAPERBOARD OR PAPER
PLASTIC
CELLOPHANE
CELLULOSE ACETATE
MYLAR
NYLON
PLIOFILM
POLYESTER
POLYETHYLENE
POLYPROPYLENE
POLYSTYRENE
POLYVINYL CHLORIDE
VINYLIDENE
CRYOVAC
SARAN
TEXTILE OR FABRIC
WAX
WOOD

N. Food contact surface
P. User group

USER GROUP

ANIMAL FOOD
FEED FOR FOOD ANIMALS
CATTLE FEED
FISH FEED (FOOD FISH)
POULTRY FEED
SHEEP AND GOAT FEED
SWINE FEED
FOOD FOR NON-FOOD ANIMALS
FEED FOR NON-FOOD FARM ANIMALS
HORSE FEED
FOOD FOR LABORATORY ANIMALS
PET FOOD
BIRD FOOD
CAT FOOD
DOG FOOD
FISH FOOD (PET FISH)

HUMAN FOOD
HUMAN FOOD, NO AGE SPECIFICATION, REGULAR DIET
HUMAN FOOD, NO AGE SPECIFICATION, SPECIAL DIET
HUMAN FOOD, CALORIE SPECIAL DIET
HUMAN FOOD, LOW CALORIE
HUMAN FOOD, REDUCED CALORIE
HUMAN FOOD, CHOLESTEROL SPECIAL DIET
HUMAN FOOD, CHOLESTEROL FREE
HUMAN FOOD, LOW CHOLESTEROL
HUMAN FOOD, REDUCED CHOLESTEROL
HUMAN FOOD, FAT SPECIAL DIET
HUMAN FOOD, LOW FAT
HUMAN FOOD, REDUCED FAT
HUMAN FOOD, SODIUM SPECIAL DIET
HUMAN FOOD, LOW SODIUM
HUMAN FOOD, REDUCED SODIUM
HUMAN FOOD, SODIUM FREE
HUMAN FOOD, VERY LOW SODIUM
INFANT OR TODDLER FOOD, REGULAR DIET
INFANT OR TODDLER FOOD, SPECIAL DIET
USER GROUP NOT APPLICABLE
USER GROUP NOT KNOWN
CHECKLIST

CUT OF MEAT
BREAST (MEAT CUT)
BRISKET
CHUCK
CUT OF MEAT NOT APPLICABLE
CUT OF MEAT NOT KNOWN
CUT OF MEAT, COMPOSITE
FLANK
FORE SHANK
JOWL, TRIMMED
LOIN
Pig's Feet
RIB (MEAT CUT)
ROUND OR LEG (MEAT CUT)
SHORT LOIN
SHORT PLATE
SHOULDER (MEAT CUT)
FAT BACK
SIDE (MEAT CUT)
SIRLOIN
GRADE OF MEAT
CANNER GRADE
CHOICE GRADE
COMMERCIAL GRADE
CULL GRADE
CUTTER GRADE
GOOD GRADE
GRADE OF MEAT NOT KNOWN
PRIME GRADE
STANDARD GRADE
UTILITY GRADE
SHADE OF POULTRY MEAT
DARK MEAT
LIGHT MEAT
MEAT SHADE, UNDESIGNATED

Z. Checklist