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Washington, D.C., U.S.A., 20204

Factored Food Vocabulary

The Bureau of Foods' Factored Food Vocabulary (FFV) provides a method of naming and classifying food products for use in information retrieval systems. It is designed to serve the Bureau's data collecting interests, which require a vocabulary that describes those characteristics of food products which affect the safety or nutritional values of the foods. Each characteristic, such as product type, food source, part of animal or plant, physical state, shape or form, etc., is a factor in the description of the food product. Each factor has a set of values (descriptors) and by using one or more of these values the characteristic is precisely identified.

A food product is assigned a set of factor values, one (or more) for each factor. Searching is performed on individual factor values or Boolean combinations in order to retrieve the food products indexed under these factor terms. Factor values and food product names may be assigned codes for information processing. However, no hierarchy is built into these codes and they are used only for internal processing.

The factoring approach was selected by the Bureau for several reasons:

- (1) Flexibility with specificity. Separation of classificatory concepts into their elements (factors) permits these elements to

be used individually as retrieval terms whenever appropriate or, conversely, to be omitted if they are not needed. Traditional food classifications, for instance, tend to subdivide by product groups in a manner that widely separates products from a single source (e.g., corn meal, corn oil, corn gluten). Because FFV has factors for both product type and food source, it is possible to retrieve each one independently of the other.

(2) Enhanced searchability with economy. Each factor value, being a fragment of a product description, may be used with any other appropriate factor value to describe a food product. Yet each factor value is stored only once in the vocabulary. The potential number of combinations thus provided greatly increases the number of access points available for searching while maintaining a compact vocabulary.

(3) Ease of change and updating. The vocabulary is maintained as a computerized file which can be updated readily. Changes made for new information or correction of errors are available to indexers and searchers speedily but they do not alter any product names or codes assigned in other files. Hierarchic displays are generated on the basis of broader-narrower term relationships between factor values.

The following material describing the structure of FFV is excerpted from a manual being developed for the use of the vocabulary.

Chapter 2. The Structure of the Factored Food Vocabulary

The Factored Food Vocabulary provides a standardized language for the description of food products from the points of view that are of interest to the Bureau. Its structure is based on two main ideas:

- (1) A food product can be described by a combination of several characteristics, each of which may serve as a retrieval term, or descriptor, for the food product.
- (2) The characteristics can be brought together in a meaningful classification relating them to each other.

2.1 Describing food products by a combination of several characteristics

Consider the food product textured vegetable protein, derived from soybean meal, colored with caramel coloring, and encased in a plastic bag. It might be of interest to several Bureau programs from different points of view as listed below:

Program	Data needed	Common characteristic of food products to be retrieved
Nutrition	All <u>soy</u> products	Product has a specific plant as its sole source or its principal component or ingredient.
Food Safety	All products <u>not fully cooked</u>	Product is specified as being partially cooked, as distinguished from fully cooked
Filth Contamination Industrial Chemicals	All <u>flour</u> or <u>meal</u>	Product has a designated physical form or state and is a grain or starch product.
Direct Food Additives	All products with <u>colors added</u>	Product is characterized by the addition of a specific ingredient.
Indirect Food Additives	All products <u>packaged in plastic film</u>	Product has a specified container and food contact surface.

As can be seen from this example, food product characteristics can be arrayed from various viewpoints, such as:

- A Product type
- B Food ingredient
- C Physical state, shape or form
- D Processing operations
- E Packaging
- F User group
- G Establishment

We call each viewpoint a factor and the characteristics under it factor values or factor terms. The factors included in the vocabulary were selected for their importance to Bureau programs. They are listed in more detail in Figure 2/1 and illustrated through the examples in Figure 2/2.

The sequence of factors was chosen to facilitate writing and reading food product descriptions, and also to aid in comprehension of the vocabulary. After characterizing the food product as a whole, the factor sequence follows stages of manufacturing and consumption. Each factor answers a question.

? To what general group does the product belong?

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

? What is the product made of?

A food or ingredient can be specified by an appropriate combination of factor values from B1 Food source and B2 Part of plant or animal. In a very complete product description all ingredients can be specified; in a simplified product description only the first ingredient is specified.

? What are the physical characteristics of the food?

A term from C Physical state, shape or form is used to answer this question. For many foods, the physical characteristics are inherent and not the result of processing, except perhaps separating the part (e.g., oil - liquid; apple - whole, natural shape). Sometimes there is only one processing step, changing the physical form, e.g., flour - finely ground. Sometimes changing the physical form is the first processing step, e.g., cut green beans, cooked. However in other cases, particularly with highly processed foods, forming is a final process.

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

The factors primarily concerned with processing are D1 Preparation steps performed, D2 Treatment applied, and D3 Preservation method. In addition preliminary processing may be implied by B1 Part of plant or animal (e.g., hulling or extracting) and by C Physical state, shape or form (e.g., divided or disintegrated).

? How is the product packaged?

One aspect of packaging is E1 Packing medium; the other aspect is the container. Container description is simplified to consist only of E2 Container, wrapping and E3 Food contact surface.

? Who uses the food product?

This question is answered by the appropriate term from F User group.

? Who manufactures or handles the product?

This information, if needed, would be answered by G Establishment.

Figure 2/1. Factors for the description of food products.

A Product type	Derived from a combination of consumption, functional and manufacturing characteristics.
B Food ingredient	
B1 Food source	Variety of plant or animal, or chemical food source.
B2 Part of plant of animal	
C Physical state, shape or form	
D Processing operations	
D1 Degree of preparation	Not cooked, raw, partially cooked, fully cooked.
D2 Treatment applied	Additional processing steps, including adding, substituting, or removing components.
D3 Preservation method	Primary preservation method.
E Packaging	
E1 Packing medium	
E2 Container, wrapping	Container material, form, and possibly other characteristics, e.g., Glass container with aluminum lid.
E3 Food contact surface	The primary surface with which the food is in contact.
F User group	Human or animal; dietary characteristics.
G Establishment	Manufacturing, retail, storage/handling, food service.

Figure 2/2. Assignment of factor terms.

Food Product Name	Factor Term Assigned							
	A	B1	B2	C	D1	D2	D3	E2
Frozen vegetables	Vegetable or vegetable product	Plant, vegetable	----	----	Partially cooked	---	Frozen	----
Frozen leafy vegetables	Vegetable or vegetable product	Leafy vegetable	Leaf	----	Partially cooked	---	Frozen	----
Quick frozen leafy vegetables	Vegetable or vegetable product	Leafy vegetable	Leaf	----	Partially cooked	---	Quick frozen	----
Quick frozen spinach	Vegetable or vegetable product	Spinach	Leaf	----	Partially cooked	---	Quick frozen	----
Quick frozen cut spinach in cardboard box	Vegetable or vegetable product	Spinach	Leaf	Cut into short pieces	Partially cooked	---	Quick frozen	Fiberboard container

The list of specifying factors included in the vocabulary is limited. For example, under A Product type ethnic characteristics are not considered. B1 Food source makes no provision for age or maturity; there is no distinction between beef liver and calf liver. Physical state and physical shape or form are combined into one factor. Many aspects of E2 Container, wrapping are not considered as separate factors. Due to its flexible structure the vocabulary could easily be amended to take into account these and other characteristics.

The specificity of the vocabulary is also limited. For example, B1 Food source does not include plant cultivars and animal breeds. The species term must be used. B2 Part of plant or animal does not include specific cuts of meat. D3 Preservation methods does not include specific antimicrobial agents or enzyme inhibitors. Specific terms can easily be filled into the hierarchical structure.

The basic food vocabulary consists only of factor terms. These are used to build food product descriptions as shown in Figure 2/2. This structure serves best the purposes outlined in chapter 1. However, the vocabulary has been extended by including a number of food product names to which factor terms were assigned. These food product names are called precombined terms (PCT). A precombined term is included for either of these reasons:

- (1) It explains or illustrates the use of the factor, e.g., corned beef hash as an example of semisolid with discrete particles.
- (2) It is difficult to derive the proper combination.

2.2 Hierarchy

Equally as important as the identification of meaningful characteristics is the objective of structuring the selected terms so that information can be retrieved from any point of view. In a particular search one might be interested in all products where peanut is the food source. In another, one might need all products where any nut is the food source. Or one might search specifically for Vitamin A added, more broadly for Vitamins added or, still more broadly, for Nutrients and/or dietary supplements added. These are all examples of hierarchical relationships among factor values. 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.

For these reasons a hierarchical structure was developed for each factor. Care was taken to include all useful hierarchical relationships. Corresponding to its many uses, for instance, field corn appears under many broader terms:

- under Grain
- under Plant used for producing starch
- under Plant used for producing sugar
- and under Plant used for producing oil or fat

Broad terms can be used to describe the 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, as seen in Figure 2/2.

The hierarchical relationships are complemented by additional cross-references among factor terms, e.g., Plant used for producing protein extract or concentrate -

Narrower term	Alfalfa
Narrower term	Soybean
Related term	Field corn
Related term	Sesame

This indicates that a searcher looking for plant protein sources should look under field corn and sesame in addition to alfalfa and soybean if the search is to be very thorough.

2.3 Scope notes

The language of the food field is not always precise. Moreover, a factored vocabulary contains many general terms that require definition. Therefore many terms have scope notes 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.

If the explanatory material was taken from another source, this is noted. Often a scope note refers to a fuller definition, for example, in the Code of Federal Regulations (21 CFR Pts. 1-69).

The scope notes given in this vocabulary are not in any sense legal definitions; legal definitions are stipulated in CFR. The terms in this vocabulary must cover both standardized and nonstandardized foods; therefore the scope note is often broader than the corresponding definition in CFR.

2.4 Lead-in vocabulary (entry vocabulary)

For many of the factor terms in the vocabulary there exist synonyms. For the guidance of indexers and searchers these synonyms have been included in the lead-in vocabulary. They appear in the alphabetical lists with references to the terms to be used (e.g., Butterfat, use Milkfat).

2.5 Vocabulary displays

The vocabulary can be displayed in a variety of formats, as appropriate for specific purposes:

(1) Hierarchical (classified) displays

These displays show the logical structure of the vocabulary. They present this structure in varying levels of detail, from a very broad overview to a massive display giving every detail.

(1.1) Summary outline

A listing of the twelve factor headings.

(1.2) Detailed outline

A listing of the factor headings and important subordinate terms. This display provides a fuller overview of the conceptual structure of the vocabulary.

(1.3) Full hierarchy, factor terms only

This display is used, in conjunction with the alphabetical index, for indexing and query formulation. It can be used as a checklist to identify all factor terms applicable to the product or query at hand. It can also be used to view factor terms identified through the alphabetic index in their logical context. This display can be tailored for the specific application at hand.

(1.4) Full hierarchy, factor value and precombined terms (supertree)

This display is consulted when further clarification about the use of a factor value is needed. It gives for each factor value the precombined terms of which the factor value is a component.

(2) Alphabetical lists

The alphabetical lists include factor values, lead-in terms, and precombined terms in one alphabetic array. Broader, narrower and related terms and scope notes may also be included.

(3) Display of precombined descriptors

This display gives the factor values for selected precombined terms in a columnar array. It is useful to explain the vocabulary structure.

Illustrations:

I. Vocabulary displays from FFV

- a. Summary outline (1.1)
- b. Detailed outline (1.2)
- c. Factor values and precombined terms (supertree) (1.4)
- d. Alphabetic list with scope notes and entry terms (2)

II. Sample of FFV used in a computerized information system
(Total Diet Study)

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*
* FACTORED FOOD VOCABULARY *
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PART 1: FDA FOOD FACTORS WITH THEIR DEFINITIONS AND
PRINCIPAL CATEGORIES

PART 2: HIERARCHIC LIST OF FACTOR VALUES

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B2.	PART OF PLANT OR ANIMAL	PAGE 51
C.	PHYSICAL STATE, SHAPE OR FORM	PAGE 65
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D2.	TREATMENT APPLIED	PAGE 76
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E2.	CONTAINER OR WRAPPING	PAGE 92
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Ia. SUMMARY OUTLINE (1.1)

• FDA FOOD FACTORS •
• WITH THEIR DEFINITIONS •
• AND PRINCIPAL CATEGORIES •

A. PRODUCT TYPE

SN FOOD DICTIONARY--FOOD GROUP HAVING COMMON CONSUMPTION, FUNCTIONAL OR MANUFACTURING CHARACTERISTICS, E.G., FRUIT OR VEGETABLE PRODUCT, DAIRY PRODUCT, CONFECTIONERY, PREPARED FOOD.

NT : BEVERAGE ; CACAO OR CHOCOLATE PRODUCT ; CHEWING GUM ; COLOR ADDITIVE ; CONFECTIONERY ; DAIRY PRODUCT ; DRESSING, CONDIMENT, GRAVY OR SAUCE ; EGG OR EGG PRODUCT ; FOOD ADDITIVE ; FRUIT OR VEGETABLE PRODUCT ; GRAIN OR STARCH PRODUCT ; NUT OR NUT PRODUCT ; REFINED OR PARTIALLY-REFINED FOOD PRODUCT ; SNACK FOOD ; SWEETENER ; MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT ; PREPARED FOOD PRODUCT ; PRODUCT TYPE, OTHER ; GLAZE ; FLAVORING OR SEASONING

B1. FOOD SOURCE

SN FOOD DICTIONARY--INDIVIDUAL PLANT OR ANIMAL FROM WHICH THE FOOD PRODUCT OR ITS MAJOR INGREDIENT IS DERIVED; ALSO, CHEMICAL FOOD SOURCE.

NT : ANIMAL USED AS FOOD SOURCE ; MICROORGANISM USED AS FOOD SOURCE ; PLANT USED AS FOOD SOURCE ; FOOD SOURCE NOT KNOWN ; CHEMICAL FOOD SOURCE

B2. PART OF PLANT OR ANIMAL

SN FOOD DICTIONARY--ANATOMICAL PART OF PLANT OR ANIMAL WHICH IS USED, E.G., ROOT, LEAF, FRUIT, ORGAN MEAT, MILK OR EGG. ALSO INCLUDES COMPONENTS OF PARTS, SUCH AS BUTTER, AND EXTRACTS, CONCENTRATES OR ISOLATES, SUCH AS PROTEIN EXTRACT OR SUGAR. THE WHOLE PLANT OR WHOLE ANIMAL MAY ALSO BE SPECIFIED IN THIS FACTOR.

NT : EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL ; PART OF ANIMAL ; PART OF MICROORGANISM ; PART OF PLANT ; PART OF PLANT OR ANIMAL NOT APPLICABLE ; PART OF PLANT OR ANIMAL NOT KNOWN

C. PHYSICAL STATE, SHAPE OR FORM

.....
• FDA FOOD FACTORS •
• WITH THEIR DEFINITIONS •
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.....

SN FOOD DICTIONARY--THE PHYSICAL STATE OF THE FOOD PRODUCT IF IT IS LIQUID, SEMILIQUID OR SEMISOLID; THE PHYSICAL SHAPE OR FORM OF THE FOOD PRODUCT IF IT IS SOLID OR CONSISTS OF SOLID PARTS.

NT : PHYSICAL STATE : PHYSICAL SHAPE OR FORM

D1. DEGREE OF PREPARATION

SN FOOD DICTIONARY--USED TO BROADLY CHARACTERIZE A FOOD PRODUCT BASED ON THE PREPARATION STEPS PERFORMED TO READY IT FOR CONSUMPTION. SPECIFICS OF PREPARATION ARE COVERED BY *D2. TREATMENT APPLIED*.

NT : DEGREE OF COOKING : FORMULATED MIX : DEGREE OF PREPARATION NOT KNOWN

D2. TREATMENT APPLIED

SN FOOD DICTIONARY--USED TO SPECIFICALLY CHARACTERIZE A FOOD PRODUCT BASED ON THE TREATMENTS OR PROCESSES APPLIED. MULTIPLE VALUES MAY BE ASSIGNED.

NT : COMPONENT REMOVED : COMPONENT SUBSTITUTED : FOOD MODIFIED : INGREDIENT OR FOOD ADDED : TREATMENT NOT APPLIED : NO TREATMENT APPLIED : TREATMENT APPLIED NOT KNOWN : WATER ADDED OR REMOVED

D3. PRESERVATION METHOD

SN FOOD DICTIONARY--THE PRIMARY METHOD USED FOR THE PREVENTION OF MICROBIAL OR ENZYMATIC SPOILAGE.

NT : IRRADIATED : NO PRESERVATION METHOD USED : PRESERVED BY COLD : PRESERVED BY FERMENTATION : PRESERVED BY FILTRATION : PRESERVED BY THERMAL PROCESSING : PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE : PRESERVATION METHOD NOT KNOWN : PRESERVED BY OTHER METHOD : PRESERVED BY CHEMICALS : DEHYDRATED OR DRIED

.....
* FDA FOOD FACTORS *
* WITH THEIR DEFINITIONS *
* AND PRINCIPAL CATEGORIES *
.....

E1. PACKING MEDIUM

SN FOOD DICTIONARY--THE MEDIUM IN WHICH THE FOOD IS PACKED FOR PRESERVATION AND HANDLING AND/OR FOR PALATABILITY AND CONSUMER APPEAL. IF THERE ARE SEVERAL PACKING MEDIA (E.G., BEANS PACKED IN WATER WITH NITROGEN IN THE HEAD SPACE), THE PREDOMINANT MEDIUM IS USED.

NT : PACKED IN GAS OTHER THAN AIR ; NO PACKING MEDIUM USED ; PACKING MEDIUM NOT KNOWN ; PACKING MEDIUM, OTHER ; VACUUM-PACKED ; PACKED IN EDIBLE MEDIUM

E2. CONTAINER OR WRAPPING

SN FOOD DICTIONARY--CONTAINER TYPE DEFINED BY THE MAIN CONTAINER MATERIAL, THE CONTAINER FORM, AND THE MATERIAL OF THE LINER, LID AND ENDS.

NT : GLASS CONTAINER ; LAMINATE CONTAINER ; METAL CONTAINER ; PLASTIC CONTAINER ; TEXTILE OR FABRIC CONTAINER ; WOOD CONTAINER ; CERAMIC OR EARTHENWARE ; FIBERBOARD OR PAPER CONTAINER ; CONTAINER OR WRAPPING NOT KNOWN ; NO CONTAINER OR WRAPPING USED ; CONTAINER OR WRAPPING, OTHER

E3. FOOD CONTACT SURFACE

SN FOOD DICTIONARY--THE SPECIFIC CONTAINER MATERIALS IN DIRECT CONTACT WITH THE FOOD. VALUES ARE ASSIGNED FOR EACH SUCH MATERIAL.

NT : COATING ENAMEL ; CERAMIC ; FIBERBOARD OR PAPER ; GLASS ; METAL ; TEXTILE OR FABRIC ; WOOD ; CORK ; PLASTIC ; WAX ; FOOD CONTACT SURFACE NOT KNOWN ; NO FOOD CONTACT SURFACE PRESENT ; FOOD CONTACT SURFACE, OTHER

F. USER GROUP

SN FOOD DICTIONARY--USER GROUP, HUMAN OR ANIMAL, FOR WHICH THE FOOD IS PRODUCED AND MARKETED.

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• FDA FOOD FACTORS •
• WITH THEIR DEFINITIONS •
• AND PRINCIPAL CATEGORIES •

NT : ANIMAL FOOD : HUMAN FOOD : USER GROUP NOT KNOWN

G. ESTABLISHMENT

SN FOOD DICTIONARY--NOT DEVELOPED.

NT : FOOD SERVICE ESTABLISHMENT : MANUFACTURING
ESTABLISHMENT : RETAIL ESTABLISHMENT : STORAGE AND
HANDLING ESTABLISHMENT OR FACILITY

PAGE 4

FDA FOODS DICTIONARY
TREE STRUCTURE

0 1 2 3 4 5 6 7 8 9

A. PRODUCT TYPE
DAIRY PRODUCT

MILK OR MILK PRODUCT

- (PCT) CREAM, WHIPPED
- (PCT) EGG NOG
- (PCT) EVAPORATED FILLED MTLK
- (PCT) HALF AND HALF
- (PCT) INFANT FORMULA
- (PCT) LOW FAT MILK
- (PCT) MALTED MILK
- (PCT) NONFAT DRY MILK
- (PCT) RECONSTITUTED MILK
- (PCT) RENOVATED BUTTER
- (PCT) SKIM MILK
- (PCT) SWEET CREAM BUTTER, SALTED
- (PCT) SWEET CREAM BUTTER, UNSALTED
- (PCT) TABLE CREAM
- (PCT) WHIPPING CREAM, PRESSURIZED
- (PCT) WHOLE MILK

CULTURED MILK PRODUCT

- (PCT) ACIDOPHILUS MILK
- (PCT) BUTTERMILK, CULTURED
- (PCT) SOUR CREAM
- (PCT) YOGHURT

MILK OR MILK PRODUCT ANALOG

- CREAM PRODUCT ANALOG
 - (PCT) IMITATION SOUR CREAM
 - (PCT) NON-DAIRY COFFEE WHITENER
 - (PCT) NON-DAIRY TOPPING, PRESSURIZED
 - (PCT) NON-DAIRY WHIPPED TOPPING

MARGARINE

- (PCT) MARGARINE, CORN OIL, REGULAR
- (PCT) MARGARINE, SOFT
- (PCT) MARGARINE, VEGETABLE OIL, REGULAR
- (PCT) MARGARINE, WHIPPED

 FDA FOODS DICTIONARY
 TREE STRUCTURE

0 1 2 3 4 5 6 7 8 9

D2. TREATMENT APPLIED

INGREDIENT OR FOOD ADDED

FLAVORING OR TASTE INGREDIENT ADDED

SWEETENED

SWEETENED WITH NUTRITIVE SWEETENER

SWEETENED WITH SUGAR

(PCT) PUMPKIN PIE

(PCT) SOYLAC

(PCT) TOMATO BISQUE

(PCT) WAFFLE

DEXTRROSE ADDED

CORN SYRUP ADDED

(PCT) APPLE SAUCE

(PCT) MARASCHINO CHERRY, COLORED

(PCT) SOY SAUCE

FRUCTOSE ADDED

HONEY ADDED

INVERT SUGAR ADDED

HYDROLYZED CEREAL SOLIDS ADDED

LACTOSE ADDED

(PCT) INFANT FORMULA

MALTOSE ADDED

SUCROSE ADDED

(PCT) CHARTREUSE

MOLASSES ADDED

FOOD ADDED

CHOCOLATE OR COCOA ADDED

(PCT) CHOCOLATE CAKE, WHOLE

(PCT) CHOCOLATE CHIP COOKIE (TOLL-HOUSE)

(PCT) CHOCOLATE MILK

(PCT) CHOCOLATE-COVERED CARAMEL

(PCT) CHOCOLATE-COVERED RAISIN

(PCT) INSTANT COCOA MIX

(PCT) MILK CHOCOLATE AND VEGETABLE FAT

(PCT) MILK CHOCOLATE BAR, HERSHEY'S, 1 OZ.

DAIRY PRODUCT ADDED

CHEESE ADDED

(PCT) CHEESE SAUCE

 FDA FOODS DICTIONARY
 TREE STRUCTURE

0 1 2 3 4 5 6 7 8 9

D2. TREATMENT APPLIED
 INGREDIENT OR FOOD ADDED
 FOOD ADDED
 NUT OR SEED ADDED
 PEANUT OR PEANUT BUTTER ADDED
 POULTRY ADDED
 (PCT) CHICKEN POT PIE
 SEAFOOD ADDED
 VEGETABLE ADDED
 (PCT) BEEF STEW, CANNED
 (PCT) CHICKEN POT PIE
 (PCT) CHILI CON CARNE
 (PCT) CORNED BEEF HASH
 (PCT) EGG ROLL
 (PCT) VEGETABLE EGG NOODLE
 (PCT) VEGETABLE SOUP
 MUSHROOM ADDED
 NUTRIENTS AND/OR DIETARY SUPPLEMENTS ADDED
 AMINO ACIDS ADDED
 ENRICHED
 (PCT) ENRICHED FLOUR
 (PCT) ENRICHED RICE
 FORTIFIED
 MINERALS ADDED
 (PCT) INFANT FORMULA
 CALCIUM ADDED
 IODIZED
 IRON ADDED
 PHOSPHORUS ADDED
 SODIUM ADDED
 PROTEIN ADDED
 GELATIN ADDED
 SOY PROTEIN ADDED
 VITAMINS ADDED
 (PCT) INFANT FORMULA
 VITAMIN A ADDED

RED BEAN, BOILED FROM DRIED	NTD044	A152R1567C133E150F14H003J116R034001N01P24
FPK NO PACKING MEDIUM USED		
FCN CONTAINER OR WRAPPING NOT KNOWN		
FCS FOOD CONTACT SURFACE NOT KNOWN		
FUS HUMAN FOOD, NO AGE SPECIFICATION, REGULAR DIET		
RICE, WHITE, ENRICHED, COOKED	NTD050	A125R1322C132E150F14H194J001K034001N01P24
FPT GRAIN OR STARCH PRODUCT		
FSD RICE		
FPP SEED OR KERNEL WITHOUT SKIN, WITH GERM		
FPS WHOLE, NATURAL SHAPE		
FPN FULLY COOKED		
FTR ENRICHED		
FPV PRESERVATION METHOD NOT KNOWN		
FPK NO PACKING MEDIUM USED		
FCN CONTAINER OR WRAPPING NOT KNOWN		
FCS FOOD CONTACT SURFACE NOT KNOWN		
FUS HUMAN FOOD, NO AGE SPECIFICATION, REGULAR DIET		
ROLL, WHITE, SOFT, ENRICHED, COMMERCIAL	NTD059	A179R1312C134E105F14H194J001K034001N01P24
FPT BREAD, ROLL OR RUN		
FSD WHEAT		
FPP SEED OR KERNEL WITHOUT SKIN		
FPS WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS BETWEEN 1.5 AND 7 CM		
FPN FULLY COOKED		
FTR ENRICHED		
FPV PRESERVATION METHOD NOT KNOWN		
FPK NO PACKING MEDIUM USED		
FCN CONTAINER OR WRAPPING NOT KNOWN		
FCS FOOD CONTACT SURFACE NOT KNOWN		
FUS HUMAN FOOD, NO AGE SPECIFICATION, REGULAR DIET		
SALAD DRESSING, ITALIAN, BOTTLED, COMMERCIAL	NTD163	A270R1017C190E149F03H151J001K034130N40P24
FPT POURABLE DRESSING		
FSD PLANT USED FOR PRODUCING FAT OR OIL		
FPP FAT OR OIL		
FPS LIQUID, LOW VISCOSITY, WITH DISCRETE PARTICLES		
FPN UNCOOKED, RAW		
FTR SPICE ADDED		
FPV PRESERVATION METHOD NOT KNOWN		
FPK NO PACKING MEDIUM USED		
FCN GLASS CONTAINER		
FCS GLASS		
FUS HUMAN FOOD, NO AGE SPECIFICATION, REGULAR DIET		
SALAMI, LUNCH MEAT TYPE (REGULAR, NOT HARD)	NTD030	A154H1134C125E145F01H151J109K034001N01P24
FPT LIGHTLY CURED SAUSAGE		
FSD MEAT ANIMAL		
FPP SKELETAL MEAT PART, BONELESS		
FPS SLICED, THIN, BELOW 0.5 CM.		
FPN DEGREE OF PREPARATION NOT KNOWN		
FTR SPICE ADDED		
FPV PRESERVED BY CHEMICALS		
FPK NO PACKING MEDIUM USED		

Total Diet Study
product code

Composite of codes for
factor terms

JAN 25, 1983
FACTORED FOOD VOCABULARY
FACTOR TERM SCOPE NOTES
AND SYNONYMS
.....
.....

SN FOOD DICTIONARY--VEGETABLE
PRODUCT PREPARED BY IMMERSING
VEGETABLE IN A BRINE OR AN ACID
SOLUTION. OFTEN THIS TREATMENT
INDUCES FERMENTATION AND/OR
OTHER CHANGES IN THE PRODUCT.

VICHYSSEOISE
UF : POTATO-LEEK SOUP

VITAMIN ADDED

SN FOOD DICTIONARY--USED WHEN A
VITAMIN IS ADDED FOR NUTRIENT
SUPPLEMENTATION AT ANY LEVEL.

WALLEYE

UF : STIZOSTEDION VITREUM VITREUM
: YELLOW PIKE

WATER

SN FOOD DICTIONARY--POTABLE WATER.
WATER IS INDEXED AS A FOOD
SOURCE IF IT IS THE ONLY
INGREDIENT OR IF THE PRODUCT IS
A SOFT DRINK.

WATER ADDED

UF : DILUTED

SN FOOD DICTIONARY--USED FOR A
LIQUID OR SOLID PRODUCT TO WHICH
WATER WAS ADDED BEYOND ITS
NATURAL WATER LEVEL.

WATER ADDED OR REMOVED

SN FOOD DICTIONARY--USED WHEN WATER
IS ADDED OR REMOVED IN ORDER TO
CHANGE THE TOTAL
SOLIDS-TO-LIQUIDS RATIO OF A
FOOD PRODUCT.

WATER EXTRACT OF PLANT OR ANIMAL

JAN 25, 1983
FACTORED FOOD VOCABULARY
FACTOR TERM SCOPE NOTES
AND SYNONYMS
.....
.....

SN FOOD DICTIONARY--AN EXTRACT
PREPARED BY IMMERSING PLANT OR
ANIMAL PARTS IN WATER AND
POSSIBLY SIMMERING SO THAT
VARIOUS SUBSTANCES MIGRATE INTO
THE WATER WHERE THEY MAY BE
DISSOLVED OR (AS FAT) DISPENSED
NOT USED FOR STEEPED BEVERAGES.

WATER ICE

SN FOOD DICTIONARY--FROZEN
NON-DAIRY DESSERT PREPARED BY
FREEZING, WHILE STIRRING, A
MIXTURE OF WATER, NUTRITIVE
SWEETENERS AND FLAVORINGS; THE
MIX MAY OR MAY NOT BE
PASTEURIZED. MUST NOT CONTAIN
MILK OR MILK-DERIVED
INGREDIENTS, EGG YOLK OR FOOD
FATS (21 CFR 135.160). THE
OPTIONAL FLAVOR INGREDIENTS ARE
SPECIFIED IN 21 CFR
135.140(D)(1)(E).

WATER REMOVED

SN FOOD DICTIONARY--USED FOR A
LIQUID OR SOLID PRODUCT FROM
WHICH A SIGNIFICANT AMOUNT OF
WATER HAS BEEN REMOVED. IF
DEHYDRATION IS THE PRIMARY
PRESERVATION METHOD, ALSO INDEX
THE PRODUCT UNDER "DEHYDRATED OR
DRIED".

WATER REMOVED TO DILUTION RATIO 1
PLUS 1

UF : CONDENSED

WATER REMOVED TO DILUTION RATIO 2
PLUS 1

UF : CONCENTRATED, 20-40 DEGREES
BRIX

WATER REMOVED TO DILUTION RATIO 3
PLUS 1 OR HIGHER

UF : CONCENTRATED, 40 DEGREES BRIX
OR HIGHER

WEAKFISH

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FACTORED FOOD VOCABULARY
FACTOR TERM SCOPE NOTES
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.....
.....

UF : CYNOSCION : SEA TROUT 2

WHEY

SN FOOD DICTIONARY--THE SERUM OR
WATERY PART OF MILK THAT IS
SEPARATED FROM THE THICKER OR
MORE COAGULABLE PART OR CURD,
ESPECIALLY IN THE PROCESS OF
MAKING CHEESE. CONTAINS LACTOSE,
SUGAR, MINERALS, AND
LACTALBUMIN.

WHEY ADDED

SN FOOD DICTIONARY--USED FOR
SPECIAL STUDIES.

WHIPPING CREAM

UF : LIGHT WHIPPING CREAM

SN FOOD DICTIONARY--CREAM WHICH
CONTAINS NOT LESS THAN 30% BUT
LESS THAN 36% MILKFAT; A PRODUCT
LABELED "WHIPPING CREAM" MAY
CONTAIN OPTIONAL INGREDIENTS
SPECIFIED BY 21 CFR 131.157.

WHITE PERCH

UF : MORONE CHRYSOPS

WHITE SEA BASS

UF : CYNOSCION NOBILIS

WHITE SUGAR

SN FOOD DICTIONARY--HIGHLY REFINED
CRYSTALLINE SUGAR THAT APPEARS
WHITE IN COLOR.

WHITEFISH OR CISCO

UF : COREGONUS

WHOLE