

# Systems for indexing foods - LanguaL/FoodEx



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with assistance of  
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**Food Composition for Nutrient and Exposure Assessment**  
**Brussels, Belgium, 24<sup>th</sup> March 2015**

# Outline and learning objectives

- Overview of food classification and description
- LanguaL
  - Background and development
  - Food Product Indexing tool
  - Facets and examples of use
- FoodEx2
  - Background and development
  - Foods and facet descriptors
  - Browser tool
  - Examples of use

## Learning objectives

1. Become familiar with the LanguaL multi-faceted system for food description and EFSA FoodEx2 food list with associated facet descriptors
2. Identify differences between the systems and their strengths and weaknesses

# Food classification / grouping

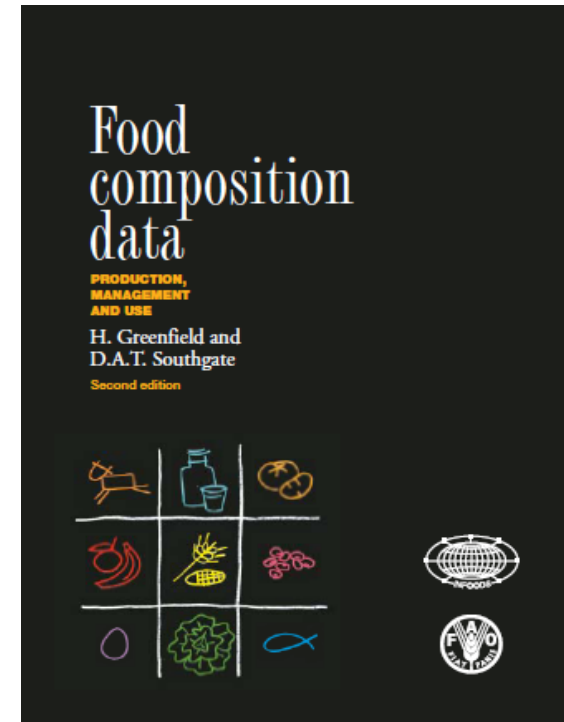
## Use of food groups

It is often convenient to structure a food composition database using food groups.

There is no internationally standardized approach to food groupings.

## Classification of foods depends on its use, e.g.

- Food composition databases
- Food consumption surveys
- Total diet studies
- Exposure studies: pesticide residues, contaminants, food additives
- Epidemiological surveys
- (National) Legislations
- Trade



# Food Classification Systems

- 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)
- EC Classification of Products of Plant and Animal Origin
- **EFSA FoodEx**

[-]	CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]
[-]	A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0644]
+	01 FRUITS (CCPR) [A0649]
+	02 VEGETABLES (CCPR) [A0650]
+	03 GRASSES (CCPR) [A0651]
+	04 NUTS AND SEEDS (CCPR) [A0652]
+	05 HERBS AND SPICES (CCPR) [A0653]
[-]	B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0645]
+	06 MAMMALIAN PRODUCTS (CCPR) [A0654]
+	07 POULTRY PRODUCTS (CCPR) [A0655]
+	08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]
+	09 AMPHIBIANS AND REPTILES (CCPR) [A0657]
+	10 INVERTEBRATE ANIMALS (CCPR) [A0658]
[-]	C. PRIMARY FEED COMMODITIES (CCPR) [A0646]
+	11 PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0659]
[-]	D. PROCESSED FOOD OF PLANT ORIGIN (CCPR) [A0647]
+	12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0660]
+	13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]
+	14 MANUFACTURED FOODS (SINGLE INGREDIENT) OF PLANT ORIGIN (CCPR) [A0662]
+	15 MANUFACTURED FOODS (MULTI-INGREDIENT) OF PLANT ORIGIN (CCPR) [A0663]
[-]	E. PROCESSED FOOD OF ANIMAL ORIGIN (CCPR) [A0648]
+	16 SECONDARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0664]
+	17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR) [A0665]
+	18 MANUFACTURED FOOD (SINGLE-INGREDIENT) OF ANIMAL ORIGIN (CCPR) [A0666]
+	19 MANUFACTURED FOOD (MULTI-INGREDIENT) OF ANIMAL ORIGIN (CCPR) [A0667]

# Food Classification Systems

- Allocation tools for food additives
  - CIAA/FoodDrinkEurope Categorization System
  - Codex Food Categorization System for food additives
- International systems for products in commerce
  - Global Product Classification (GS1 GPC)

- 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]

- GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874]
  - 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]
    - 50131600 - EGGS/EGG SUBSTITUTES (GS1 GPC) [A1038]
    - 50131700 - MILK/MILK SUBSTITUTES (GS1 GPC) [A1042]
      - 10000025 - MILK/MILK SUBSTITUTES (PERISHABLE) (GS1 GPC) [A1044]
      - 10000026 - MILK/MILK SUBSTITUTES (SHELF STABLE) (GS1 GPC) [A1045]
      - 10000027 - MILK/MILK SUBSTITUTES (FROZEN) (GS1 GPC) [A1043]
    - 50131800 - CHEESE/CHEESE SUBSTITUTES (GS1 GPC) [A1030]
    - 50131900 - BUTTER/BUTTER SUBSTITUTES (GS1 GPC) [A1026]
    - 50132000 - CREAM/CREAM SUBSTITUTES (GS1 GPC) [A1034]
    - 50132100 - YOGHURT/YOGHURT SUBSTITUTES (GS1 GPC) [A1046]
    - 50132200 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES VARIETY PACKS (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

- Consumption surveys
- 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]

- EFG European Food Grouping  
(EU Cost Action 99/Eurofoods & EFCOSUM)
- EFSA FoodEx

## 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 NUTRITIONAL USE (EFG) [A0723]

# Food Classification Systems

- Food composition databanks
- EuroFIR food classification
  - Comparison of national food classification systems used in FCDBs of EuroFIR Compiler Network
  - + classification systems used in European food consumption or 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]
- [+] 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]
- [+] SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]
- [+] SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835]
- [+] VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]

## Food classification vs. Food description

- A **classification system** tends to group or aggregate foods with similar characteristics.
- A **description system** seeks to identify the food as precisely as possible, without the necessity of aggregating them.
- **Examples of food description systems**
  - INFOODS Guidelines for describing foods  
<http://www.fao.org/infoods/infoods/standards-guidelines/food-nomenclature/en/>
  - LanguaL™ International Framework for Food Description  
<http://www.langua.org>
  - FoodEx2 EFSA Food classification and description for Exposure assessment: <http://www.efsa.europa.eu/en/datex/datexfoodclass.htm>

# INFOODS Guidelines for food description

## A. Identification of the sender

1. Name of the person transmitting the data
2. Name of the institution / organisation to which sender belongs and position within it
3. Mailing address of institution / organisation
4. International telephone number
5. Telex number and/or cable code
6. Date of data transmission

## B. Source of data on food

1. Identification of analytical laboratory
2. Identification of nutrient data base and code for food therein
3. Literature reference(s)

## C. Single versus mixed food classification

### D. Name and identification of food

1. Name of food in national language of the country in which it is intended for consumption; Name of national language
2. Local name(s) of food; Name of local language or dialect
3. Nearest equivalent name of this food in an international language; Name of international language
4. Country in which food is intended for consumption \*
5. Food group and code of food in food tables and nutrient data base used in this country
6. Food group and code for food in national or regional food tables and nutrient data bases
7. INFOODS food indexing group

## E. Further identification of SIMPLE FOODS

1. Food source; Scientific name; Variety \*
2. Part of plant or animal \*
3. Country or area of origin \*
4. Proprietary name or trade name; name and address of manufacturer
5. Other ingredients or additives \*
6. Food processing \*
7. Food preparation \*
8. Degree of cooking \*
9. Agricultural production conditions
10. Maturity or ripeness
11. Storage conditions
12. Grade
13. Container and food contact surface \*; Packing medium \*
14. Physical state, shape or form \*
15. Colour
16. Other
17. Photograph or line drawing

## F. Further identification of MIXED FOODS

1. Ingredients
2. Recipe; Reference for recipe; File reference for flow diagram of recipe
3. Type of place where mixed food was made
4. Photograph or line drawing
5. Proprietary name or trade name; name and address of manufacturer
6. Container and food contact surface \*; Packing medium \*
7. Storage conditions
8. Final preparation of mixed food

## G. Food consumption patterns

1. Typical portion size
2. Frequency and season of consumption
3. When is the food primarily eaten in the day, and if important, at what stage of the meal
4. Food users \*
5. Specific purpose for food \*

## LanguaL™ Thesaurus – key features

- Automated method for describing, capturing and retrieving information about food
- Any food can be systematically described by a combination of characteristics
- Descriptions can be coded for computer processing
- Codes can be used to retrieve data about the food from external databases
- Thesaurus is multi-lingual and therefore language independent
- Indexing tool available

## FoodEx2 – key features

- Classification embedding as many elements of description as possible.
- Descriptions of large numbers of food items aggregated into food groups
- Food categories use hierarchical parent-child relationships
- Common ‘core’ food list, plus extended food list
- Core and extended lists aggregated in different ways to meet needs of different food safety domains
- Facets used to add further descriptive details

## **Systems for describing food - LanguaL/FoodEx**

# **LanguaL<sup>TM</sup> Food Description Thesaurus**



Jayne Ireland and Anders Møller  
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**Food Composition for Nutrient and Exposure Assessment  
Brussels, Belgium, 24<sup>th</sup> March 2015**

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## LANGUAL™ - THE INTERNATIONAL FRAMEWORK FOR FOOD DESCRIPTION

Updated 2014-03-30

### 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 faceted 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. Czech, Danish, English, French, German, Italian, Portuguese, 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.

### About 35000 foods in food composition databases LanguaL™ indexed

More than 27000 foods in European food composition databases are now LanguaL™ indexed to facilitate search and retrieval in the context of the EuroFIR eSearch Prototype facility, and currently the EuroFIR FoodExplorer. In addition, the USDA National Nutrient Database for Standard Reference is now partly LanguaL™ indexed. The indexing files are available from the USDA ARS Nutrient Data site.

In total, more than 35000 European, North American foods and foods from other countries are now LanguaL™ indexed.

**News****13th International Postgraduate Foodcomp Course**

2015-01-20  
The International Postgraduate Foodcomp Course will be held from 4-16 October 2015 in Wageningen, The Netherlands. For more information, see flyer.

**LanguaL™ 2014 published**

2015-01-20  
The 2014 version of LanguaL™ published. The documentation is available and can be downloaded, see Downloads.

**11th International Food Data Conference**

2014-11-29  
The 11th International Food Data Conference will be held at the National Institute of Nutrition (NIN), Hyderabad from 3 - 5th November 2015 with the theme "Food Composition and Public Health Nutrition". For more information, see the conference website.

**Mushrooms traded as food.**

2014-09-01  
The Nordic Council of Ministers has published three publications on mushrooms in trade. For more information, see Publications on the norden.org website.



# 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: library and information science
  - 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

- **Multilingual thesaural system using faceted classification**
  - terms grouped in **facets** characteristic of nutritional and/or hygienic quality
- **Standardised language for describing foods, specifically for classifying food products for information retrieval**
- **LanguaL™ is based on the concept that:**
  - Any food can be systematically described by a **combination of characteristics**
  - These characteristics can be **categorised** and coded for computer processing
  - The resulting codes can be used to **retrieve data about the food** from external databases
- **Thesaurus can be updated** by proposal to LanguaL™ Technical Committee
  - Proposals published and open to discussion for two month period
  - <http://www.langual.org>





# LanguaL food description

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



# THE LANGUAL 2014™ THESAURUS - SYSTEMATIC DISPLAY

Updated 2015-01-20

<b>Descriptor</b>	<b>AVOCADO [B1470]</b>		
<b>Synonym(s)</b>	abogado; aguacate; palta; persea americana; persea gratissima		
<b>Scope note</b>			
<b>Taxon Info</b>	Scientific family	<i>Lauraceae</i>	[ITIS TSN 18145]
	Scientific name(s)	<i>Persea americana</i> P. Mill.	[ITIS TSN 18154]
		<i>Persea americana</i> Mill.	[GRIN Nomen 27393]
		<i>Persea americana</i> Mill.	[PLANTS Symbol PEAM3]
		<i>Persea americana</i> Mill.	[EuroFIR-NETTOX 2007 No. 204]
		<i>Persea americana</i> Mill.	[DPNL 2003]
			[Mansfeld taxid 15043]



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Showing 62 terms  
 Close expanded terms

- ⊕ A. PRODUCT TYPE [A0361]
- ⊖ B. FOOD SOURCE [B1564]
  - ⊕ ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
  - ⊕ ANIMAL USED AS FOOD SOURCE [B1297]
  - ⊕ 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 BUCKTHORN [B2340]
      - ⊕ CITRUS FAMILY [B1139]
      - ⊕ CORE OR POME FRUIT [B1599]
        - ⊖ INDIAN MULBERRY [B3470]
      - ⊕ KNOTWEED FAMILY [B4494]
      - ⊕ MELON [B1283]
      - ⊕ PERSIMMON [B1447]
      - ⊕ PRICKLY PEAR [B1672]
    - ⊖ STONE FRUIT [B1539]
      - ⊕ APRICOT [B1529]
        - ⊖ **AVOCADO [B1470]**
          - ⊖ MEXICAN AVOCADO [B4231]
          - ⊖ TRAPP AVOCADO [B4232]
        - ⊕ CHERRY [B1306]
          - ⊖ CHOKECHERRY [B2044]
          - ⊖ CORNELIAN CHERRY [B2946]
          - ⊖ DATE [B1209]
          - ⊖ HARD-FLESHED CHERRY [B2957]
          - ⊖ NECTARINE [B1436]
          - ⊖ PAWPAW [B1202]
        - ⊕ PEACH [B1350]
        - ⊕ PLUM [B1206]
          - ⊖ SEA BUCKTHORN [B2748]
        - ⊖ SLOE [B3325]
        - ⊖ SUMAC [B2161]

**News**

**13th International Postgraduate Foodcomp Course**

2015-01-20  
 The International Postgraduate Foodcomp Course will be held from 4-16 October 2015 in Wageningen, The Netherlands. For more information, see flyer.

**LanguaL™ 2014 published**

2015-01-20  
 The 2014 version of LanguaL™ published. The documentation is available and can be downloaded, see Downloads.

**11th International Food Data Conference**

2014-11-29  
 The 11th International Food Data Conference will be held at the National Institute of Nutrition (NIN), Hyderabad from 3 - 5th November 2015 with the theme "Food Composition and Public Health Nutrition". For more information, see the conference website.

**Mushrooms traded as food.**

2014-09-01  
 The Nordic Council of Ministers has published three publications on mushrooms in trade. For more information, see Publications on the norden.org website.



# LanguaL thesaurus: alphabetical display

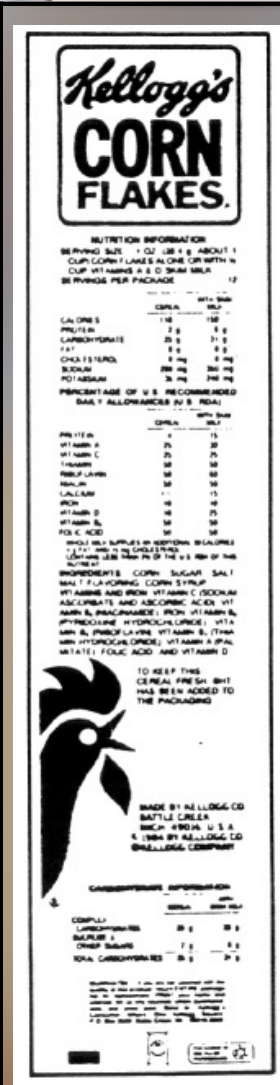
- **AVOCADO**
  - FTC: B1470
  - BT : FRUIT USED AS VEGETABLE [B1006]; STONE FRUIT [B1539] ; TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]
  - NT : MEXICAN AVOCADO [B4231] ; TRAPP AVOCADO [B4232]
  - AI : *taxon information: scientific family, scientific names, references*
  - UF : abogado; aguacate; palta; persea americana; persea gratissima
- ...
- **BEVERAGE (NON-MILK) [EUROFIR]**
  - FTC: 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]
- ...
- **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.





# How is LanguaL used to describe food?

- Appropriate descriptors are chosen from the LanguaL thesaurus:

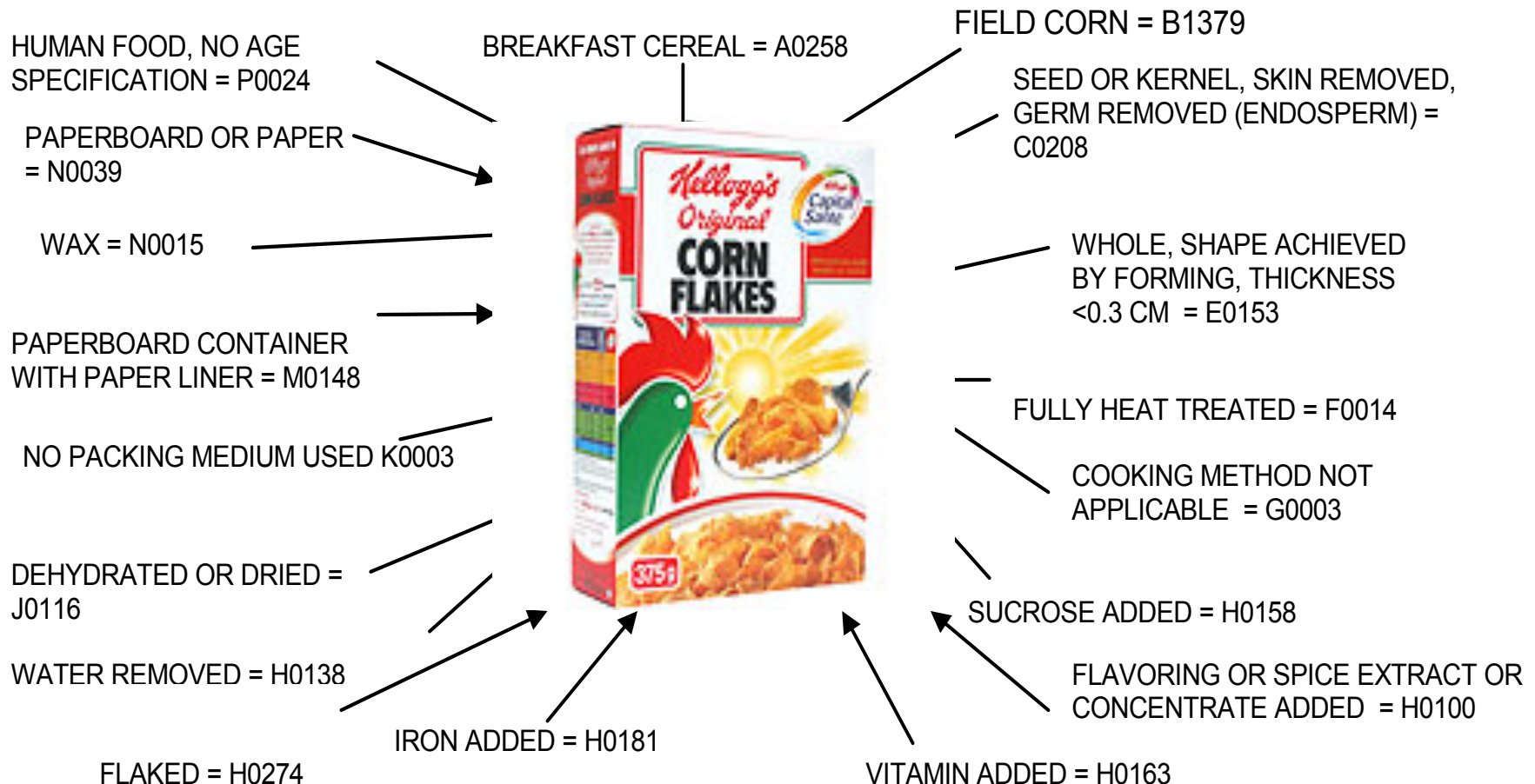


- ⊕ A. PRODUCT TYPE [A0361]
- ⊖ B. FOOD SOURCE [B1564]
  - ⊕ ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
  - ⊕ ANIMAL USED AS FOOD SOURCE [B1297]
  - ⊕ CHEMICAL FOOD SOURCE [B1041]
  - FOOD SOURCE NOT KNOWN [B0001]
  - ⊕ LIQUID AS FOOD SOURCE [B2974]
  - ⊖ PLANT USED AS FOOD SOURCE [B1347]
    - ⊕ FRUIT-PRODUCING PLANT [B1140]
    - ⊖ GRAIN OR SEED-PRODUCING PLANT [B1047]
      - CHIA [B1723]
      - FLEAWORT [B2659]
      - ⊖ GRAIN [B1324]
        - AMARANTH [B1717]
        - ⊕ BARLEY [B1230]
        - BUCKWHEAT [B1405]
        - CANIHUA [B3408]
        - ⊖ CORN [B1232]
          - ⊕ FIELD CORN [B1379]
          - ⊕ POPCORN [B1454]
          - TEOSINTE [B3406]
          - ⊕ VEGETABLE CORN [B1380]
          - ⊕ MILLET [B2505]



# How is LanguaL used to describe food?

## ■ Descriptors are chosen from each facet



# Use of thesaurus in a multilingual environment



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	Whole, shape achieved by forming, thickness 1.5-7 cm	Entier façonné épais de 1,5 à 7 cm	Hel, facon dannet ved formning, tykkelse 1.5-7 cm	Egész, formázott, 1.5-7 cm közötti vastagság
F0014	Fully heat treated	Transformation thermique complète	Fuldt varmebehandlet	Teljesen hőkezelt
G0005	Baked or roasted	Cuit au four	Bagt eller ovnstegt	Sütött vagy piritott
H0256	Carbohydrate fermented	Fermenté au niveau des glucides	Kulhydratfermenteret	Szénhidrátos fermentált
J0003	No preservation method used	Sans traitement de conservation	Igen konservering	Tartósítási eljárást nem
K0003	No packing medium used	Sans milieu de conditionnement	Intet pakningsmed anvendt	
M0003	No container or wrapping used	Sans récipient ou emballage	Ingen emballage	
N0003	No food contact surface present	Sans matière en contact avec l'aliment	Ingen kontaktflade	
P0024	Human food, no age specification	Alimentation humaine courante	Levnedamiddel uden aldersspecifikation	

2013 version translated into:

Czech  
Danish  
French  
German  
Italian  
Portuguese  
Spanish





# Indexing foods with LanguaL™

- Before 2005



- LanguaL Food Product Indexer software



- A. PRODUCT TYPE [A0361]
- B. FOOD SOURCE [B1564]
  - ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
  - ANIMAL USED AS FOOD SOURCE [B1297]
  - 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]
        - CORE OR POME FRUIT [B1599]
        - MELON [B1283]
        - PERSIMMON [B1447]
        - POMEGRANATE [B1162]
        - PRICKLY PEAR [B1672]
        - RHUBARB [B1364]
        - STONE FRUIT [B1539]
          - APRICOT [B1529]
            - AVOCADO [B1470]
            - CHERRY [B1306]
              - CHOCHECHERRY [B2044]
              - CORNELIAN CHERRY [B2946]
              - DATE [B1209]
              - HARD-FLESHED CHERRY [B2957]
              - LOQUAT [B1244]
              - NECTARINE [B1436]
              - PAWPAW [B1202]
              - PEACH [B1350]
              - PLUM [B1206]
              - SEA BUCKTHORN [B2748]
              - SLOE [B3325]
              - SUMAC [B2161]
              - TROPICAL OR SUBTROPICAL FRUIT [B1024]
            - GRAIN OR SEED-PRODUCING PLANT [B1047]
            - PLANT ACCORDING TO FAMILY [B3357]
            - PLANT FOR MEDICINAL USE [B3359]
            - PLANT USED AS FODDER [B3358]
            - PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B3358]
            - SPICE OR FLAVOR-PRODUCING PLANT [B1179]
            - VEGETABLE-PRODUCING PLANT [B1579]
  - C. PART OF PLANT OR ANIMAL [C0116]
  - E. PHYSICAL STATE, SHAPE OR FORM [E0113]
  - F. EXTENT OF HEAT TREATMENT [F0011]
  - G. COOKING METHOD [G0002]
  - H. TREATMENT APPLIED [H0000]
  - J. ...
  - K. ...
  - M. ...
  - N. ...
  - P. ...
  - R. GEOGRAPHIC PLACES AND REGIONS [R0010]
  - Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

**Thesaurus tree structure**

### Description

Indexed Food Data Set [34]

FI FINELI 2008-07-28
FR AFSSA 2008-06-06
GEMS_Food Codex_CCPR 2007-08-26
GR NUKA 2008-09-27
HUNGARY 1995
IL BGU 2008-03-09
InformAll 2005-02-24

Foods in Data Set [1346]

FID	OK	R	Original food name	English name
13096	*		Abricot au sirop léger, appertisé	Apricot, canned in light
13000	*		Abricot, frais	Apricot, raw
2043	*		Abricot, nectar, pasteurisé	Apricot nectar, pasteurized
13001	*		Abricot, séché, dénoyauté	Apricot, dry
25433	*		Accra de morue	Cod fritters
21501			Agneau, côtelette, grillée	Lamb cutlet, grilled
21507			Agneau, épaule, maigre, rôtie	Lamb shoulder roast, lean
21506			Agneau, épaule, rôtie	Lamb shoulder, roasted
21503			Agneau, gigot, rôti	Lamb leg, roasted
11000			Ail frais	Garlic, raw
15000			Amande	Almond
13003			Ananas au sirop, appertisé	Pineapple, canned
13002			Ananas, frais, pulpe	Pineapple, pulp, raw

**Indexed foods**

### LanguaL Descriptors for Selected Food [19]

A0143	FRUIT OR FRUIT PRODUCT (US CFR)
A0455	FRUITS AND VEGETABLES (CIAA)
A0629	FRUITS AND VEGETABLES (CCFAC)
A0663	15 MANUFACTURED FOODS (MULTI-INGREDIENT) OF PLANT ORIGIN (CCPR)
A0707	17 FRUITS (EFG)
A0732	09 FRUIT AND FRUIT PRODUCTS (EUROCODE2)
A0834	PROCESSED FRUIT PRODUCT (EUROFIR)
B1529	APRICOT
C0229	FRUIT, PEEL REMOVED, CORE, PIT OR SEED REMOVED
E0133	DIVIDED INTO HALVES, QUARTERS OR SEGMENTS
F0014	FULLY HEAT-TREATED
G0013	COOKED IN WATER OR WATER-BASED LIQUID
H0136	SUGAR OR SUGAR SYRUP ADDED
H0148	WATER ADDED
J0123	STERILIZED BY HEAT
K0023	PACKED IN SWEETENED LIQUID
M0194	CAN, BOTTLE OR JAR
N0001	FOOD CONTACT SURFACE NOT KNOWN
P0024	H...

**Choice of indexing language**

Select language

Available languages

- 8: CZ, cs
- 7: DE, de
- 3: DK, da
- 6: ES, es
- 2: FR, fr
- 5: IT, it
- 9: PT, pt
- 1: US, en UK

OK Cancel Help

Additional information + Add tag

Fruit in all forms; includes fruit juices and fruit juice drinks, fruit butters, jellies, preserves, and related products.

**Synonyms, Related terms, Scope Notes and Additional information**

- [-] A. PRODUCT TYPE [A0361]
- [-] B. FOOD SOURCE [B1564]
  - [-] ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
  - [-] ANIMAL USED AS FOOD SOURCE [B1297]
  - [-] 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]
      - [-] CORE OR POME FRUIT [B1599]
      - [-] MELON [B1283]
      - [-] PERSIMMON [B1447]
      - [-] POMEGRANATE [B1162]
      - [-] PRICKLY PEAR [B1672]
      - [-] RHUBARB [B1364]
      - [-] STONE FRUIT [B1539]
        - [-] APRICOT [B1529]
        - [-] AVOCADO [B1470]
        - [-] CHERRY [B1306]

**Editing: FR AFSSA 2008-06-06**

Indexed Food Data Set [34] Right-Click Grid for Menu

- [-] FI FINELI 2008-07-28
- [-] FR AFSSA 2008-06-06
- [-] GEMS\_Food Codex\_CCPR 2007-08-26
- [-] GR NUKA 2008-09-27
- [-] HUNGARY 1995
- [-] IL BGU 2008-03-09
- [-] InformAll 2005-02-24

Foods in Data Set [1346] Right-Click Grid for Menu

FID	OK	R	Original food name	English name
13096	*		Abricot au sirop léger, appertisé	Apricot, canned in light
13000	*		Abricot, frais	Apricot, raw

**B1529**

Descripteur  Active

ABRICOT

Related terms

Synonymes

prunus armeniaca

Classification

Classification additionnelle + Add tag

AM>Rosaceae  
AM>Prunus armeniaca L. [BASIS]  
I>29841  
SFELD>9372

**Search ALL foods result [B1529: ABRICOT]**

Search results [152]

Data set	Food id	Original food name	English food name	FTC	Descriptor
USDA SR21	09026	Apricots, canned, light syrup pack, with skin, soft	APRICOTS,CND,LT,SYRUP PK,W/SKN,SOL&LIQ	B1529	APRICOT
USDA SR21	09022	Apricots, canned, water pack, with skin, solids a	APRICOTS,CND,H2O PK,W/SKN,SOL&LIQUID	B1529	APRICOT
USDA SR21	09023	Apricots, canned, water pack, without skin, solid	APRICOTS,CND,H2O PK,W/SKN,SOL&LIQUID	B1529	APRICOT
USDA SR21	09031	Apricots, dehydrated (low-moisture), sulfured, ste	APRICOTS,DEHYD (LOW-MOISTURE),SULFU	B1529	APRICOT
USDA SR21	09030	Apricots, dehydrated (low-moisture), sulfured, unc	APRICOTS,DEHYD (LOW-MOISTURE),SULFU	B1529	APRICOT
USDA SR21	09034	Apricots, dried, sulfured, stewed, with added sug	APRICOTS,DRIED,SULFURED,STWD,W/ SU	B1529	APRICOT
USDA SR21	09033	Apricots, dried, sulfured, stewed, without added	APRICOTS,DRIED,SULFURED,STWD,WO/ S	B1529	APRICOT
USDA SR21	09032	Apricots, dried, sulfured, uncooked	APRICOTS,DRIED,SULFURED,UNCKD	B1529	APRICOT
USDA SR21	09035	Apricots, frozen, sweetened	APRICOTS,FROZEN,SWEETENED	B1529	APRICOT
USDA SR21	09021	Apricots, raw	APRICOTS,RAW	B1529	APRICOT
USDA SR21	03236	Babyfood, dessert, fruit dessert, without ascorbic	BABYFOOD,DSSRT,FRUIT DSSRT,WO/MIT C	B1529	APRICOT
USDA SR21	03235	Babyfood, dessert, fruit dessert, without ascorbic	BABYFOOD,DSSRT,FRUIT DSSRT,WO/MIT C	B1529	APRICOT
USDA SR21	03128	Babyfood, fruit, apricot with tapioca, junior	BABYFOOD,FRUIT,APRICOT W/TAPIOCA,JR	B1529	APRICOT
USDA SR21	03118	Babyfood, fruit, apricot with tapioca, strained	BABYFOOD,FRUIT,APRICOT W/TAPIOCA,STR	B1529	APRICOT
USDA SR21	04530	Oil, vegetable, apricot kernel	OIL,VEG,APRICOT KERNEL	B1529	APRICOT

LanguaL Descriptors

FTC	Descriptor
A0143	FRUIT OR FRUIT PRODUCT (US CFR)
A1279	0900 FRUITS AND FRUIT JUICES (USDA SR)
B1529	APRICOT
F0139	FRUIT, PEEL PRESENT, CORE, PIT OR SEED REMOVED
F0136	DIVIDED INTO HALVES
F0137	FULLY HEAT-TREATED
H0003	COOKING METHOD NOT APPLICABLE
H0136	SUGAR OR SUGAR SYRUP ADDED
J0123	STERILIZED BY HEAT
K0013	PACKED IN LIGHTLY SWEETENED WATER OR JUICE

Clipboard  
Insert  
Select  
Cancel

**Search for foods already indexed**

**Visualise description of selected food**

**Copy set of descriptors to food in your list**



# Foods indexed by LanguaL

- **29 indexed European data sets**
  - Over 29,000 indexed foods →
- **Other indexed data sets:**
  - **EuroFIR eBASIS:** 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**
  - Published: en + cz, da, de, es, fr, it, pt
  - Not published: hu, nl, se, sr, tr

Data set	Version	Foods 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





# 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**





# Different classification systems

## dependent on the different uses of the indexed data

Conventional  
foods

- **PRODUCT TYPE, USA**
  - **PRODUCT TYPE US CODE OF FEDERAL REGULATIONS, TITLE 21**
  - **PRODUCT TYPE USDA STANDARD REFERENCE**
- **PRODUCT TYPE, INTERNATIONAL**
  - CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS CCPR)
  - FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS)
  - GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS)
  - GLOBAL PRODUCT CLASSIFICATION (GS1 GPC)
- **PRODUCT TYPE, EUROPEAN UNION**
  - CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES
  - CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EC
  - EUROCODE 2 FOOD CLASSIFICATION
  - EUROPEAN FOOD GROUPS (EFG)
  - EUROFIR FOOD CLASSIFICATION
- **DIETARY SUPPLEMENTS**
- **FOOD ADDITIVES**
  - CODEX ALIMENTARIUS, FUNCTIONAL CLASSES
  - FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY
- **PRODUCT TYPE, NOT KNOWN**
- **PRODUCT TYPE, OTHER**





# 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



\* Potassium sorbate/ Sorbic acid





## Example: *Yoghurt, whole milk, with strawberries, sweetened*

FACET	DESCRIPTION	CODE
A	FERMENTED MILK PRODUCT (EUROFIR)	A0783
	01 MILK AND MILK PRODUCTS (EUROCODE2)	A0724
	31 OTHER MILK PRODUCTS (EFG)	A0721
	092 MANUFACTURED MILK PRODUCTS (MULTI INGREDIENT) OF ANIMAL 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).

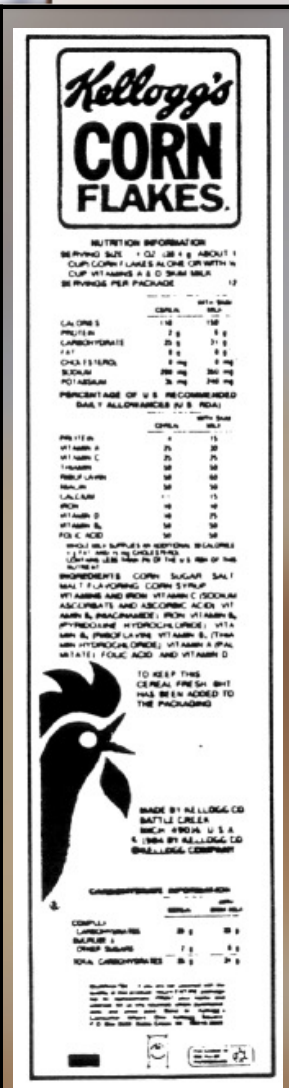
- [-] B. FOOD SOURCE [B1564]
  - [+] ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
  - [-] ANIMAL USED AS FOOD SOURCE [B1297]
    - [+] AMPHIBIAN OR REPTILE [B3468]
    - [+] ANIMAL (MAMMAL) [B1134]
    - [+] FISH OR LOWER WATER ANIMAL [B1021]
    - [+] INSECT [B1220]
    - [+] POULTRY OR GAME BIRD [B1563]
  - [-] CHEMICAL FOOD SOURCE [B1041]
    - [+] FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
    - [+] FOOD SUPPLEMENTS, VITAMIN AND MINERAL SUBSTANCES (EC) [B3749]
    - [+] OTHER CHEMICAL FOOD SOURCE [B2973]
  - ... FOOD SOURCE NOT KNOWN [B0001]
  - [+] LIQUID AS FOOD SOURCE [B2974]
  - [-] PLANT USED AS FOOD SOURCE [B1347]
    - [+] FRUIT-PRODUCING PLANT [B1140]
    - [+] GRAIN OR SEED-PRODUCING PLANT [B1047]
    - [+] PLANT ACCORDING TO FAMILY [B3357]
    - [+] PLANT FOR MEDICINAL USE [B3359]
    - [+] PLANT USED AS FODDER [B3358]
    - [+] PLANT USED FOR DIETARY SUPPLEMENTS [B4168]
    - [+] PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B1013]
    - [+] SPICE OR FLAVOR-PRODUCING PLANT [B1179]
    - [+] VEGETABLE-PRODUCING PLANT [B1579]





# Complex foods: what if there is more than one ingredient?

Index major ingredient by weight, not counting water:



- + A. PRODUCT TYPE [A0361]
- B. FOOD SOURCE [B1564]
  - + ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
  - + ANIMAL USED AS FOOD SOURCE [B1297]
  - + CHEMICAL FOOD SOURCE [B1041]
  - FOOD SOURCE NOT KNOWN [B0001]
  - + LIQUID AS FOOD SOURCE [B2974]
  - PLANT USED AS FOOD SOURCE [B1347]
    - + FRUIT-PRODUCING PLANT [B1140]
    - GRAIN OR SEED-PRODUCING PLANT [B1047]
      - CHIA [B1723]
      - FLEAWORT [B2659]
      - GRAIN [B1324]
        - AMARANTH [B1717]
        - + BARLEY [B1230]
        - BUCKWHEAT [B1405]
        - CANIHUA [B3408]
        - CORN [B1232]
          - + FIELD CORN [B1379]
          - + POPCORN [B1454]
          - TEOSINTE [B3406]
          - + VEGETABLE CORN [B1380]
          - + MILLET [B2505]



# FACET B. FOOD SOURCE

## ■ INDEXING TIPS

- Index **major** ingredient by **weight**, not counting water.
- Index the **food source of the major ingredient in a composite food product**, i.e., "bread" in bread pudding.
- Choose **\*WATER\*** only if it is the **sole ingredient** or the food is a **\*SOFT DRINK\***.
- Read **Additional Information** and **Scope Notes** to choose the best descriptor



# FACET B. FOOD SOURCE

- B. FOOD SOURCE [B1564]
  - ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE
  - ANIMAL USED AS FOOD SOURCE [B1297]
    - AMPHIBIAN OR REPTILE [B3468]
    - FISH OR LOWER WATER ANIMAL [B1021]
    - INSECT [B1220]
    - MEAT ANIMAL (MAMMAL) [B1134]
      - ANTELOPE [B1481]
      - ... ARMADILLO [B1626]
      - ... BEAR [B2406]
      - ... BEAVER [B1325]
      - ... BISON [B2098]
      - BUFFALO [B1476]
      - ... CAMEL [B2103]
      - CATTLE [B1161]
        - ... BEEFALO [B2407]
        - 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]



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



## Example: *Yoghurt, whole milk, with strawberries, sweetened*

<b>FACET</b>	<b>DESCRIPTION</b>	<b>CODE</b>
<b>A</b>	FERMENTED MILK PRODUCT (EUROFIR)	A0783
	01 MILK AND MILK PRODUCTS (EUROCODE2)	A0724
	31 OTHER MILK PRODUCTS (EFG)	A0721
	092 MANUFACTURED MILK PRODUCTS (MULTI INGREDIENT) OF ANIMAL 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
<b>B</b>	COW	B1201





## FACET C. PART OF PLANT OR ANIMAL

- **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).**





# FACET C. PART OF PLANT OR ANIMAL

■ Specific extracts ⇒ index anatomical part

Product	Food Source	Part Indexed
Apple juice	*APPLE*	*FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED PRESENT* / *JUICE*
Carrot juice	*CARROT*	*ROOT, TUBER OR BULB* / *JUICE*
Beer	*BARLEY*	*GERMINATED OR SPROUTED SEED*
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)





# FACET C. PART OF PLANT OR ANIMAL

## ■ 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\***





# FACET C. PART OF PLANT OR ANIMAL

- [-] C. PART OF PLANT OR ANIMAL [C0116]
  - [+] EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL [C0117]
  - [+] PART OF ALGAE OR FUNGUS [C0247]
  - [-] PART OF ANIMAL [C0164]
    - [-] ANIMAL BODY OR BODY PART [C0127]
      - ... FIN [C0283]
      - [+] MEAT PART [C0103]
      - [+] NONMEAT PART OF ANIMAL [C0122]
      - [+] WHOLE ANIMAL OR MOST PARTS USED [C0173]
    - [+] EGG [C0194]
    - [-] MILK OR MILK COMPONENT [C0113]
      - [+] CREAM OR CREAM COMPONENT [C0123]
        - ... CURD [C0245]
        - ... MILK [C0235]
        - ... WHEY [C0244]
  - [+] PART OF PLANT [C0174]
    - ... PART OF PLANT OR ANIMAL NOT APPLICABLE [C0005]
    - ... PART OF PLANT OR ANIMAL NOT KNOWN [C0001]



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





## 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
<b>B</b>	COW	B1201
<b>C</b>	MILK	C0235





# FACET E. PHYSICAL STATE, SHAPE OR FORM

- **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.**





# FACET E. PHYSICAL STATE, SHAPE OR FORM

## ■ 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.





# FACET E. PHYSICAL STATE, SHAPE OR FORM

- [-] 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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	01 MILK AND MILK PRODUCTS (EUROCODE2)	A0724
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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
<b>B</b>	COW	B1201
<b>C</b>	MILK	C0235
<b>E</b>	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



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

- ☐ F. EXTENT OF HEAT TREATMENT [F0011]
  - └── EXTENT OF HEAT TREATMENT NOT KNOWN [F0001]
  - ☐ HEAT-TREATED [F0022]
    - └── FULLY HEAT-TREATED [F0014]
    - └── PARTIALLY HEAT-TREATED [F0018]
  - └── HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT [F0023]
  - └── NOT HEAT-TREATED [F0003]





## Example: *Yoghurt, whole milk, with strawberries, sweetened*

<b>FACET</b>	<b>DESCRIPTION</b>	<b>CODE</b>
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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
<b>B</b>	COW	B1201
<b>C</b>	MILK	C0235
<b>E</b>	SEMILIQUID WITH SOLID PIECES	E0110
<b>F</b>	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.

- Ex: Lasagne





# 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**, when heating serves mainly for **preservation** (ex: canned vegetables) or when heating is part of an **industrial process** (ex: corn flakes) .
- 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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	CULTURED MILK PRODUCT (US CFR)	A0101
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271
<b>B</b>	COW	B1201
<b>C</b>	MILK	C0235
<b>E</b>	SEMILIQUID WITH SOLID PIECES	E0110
<b>F</b>	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
<b>G</b>	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

## H. TREATMENT APPLIED [H0111]

- COMPONENT REMOVED [H0238]
- COMPONENT SUBSTITUTED [H0103]
- FOOD MODIFIED [H0141]
  - ..... INSTANTIZED [H0169]
  - MICROBIALLY/ENZYMATICALLY MODIFIED [H0119]
  - PHYSICALLY/CHEMICALLY MODIFIED [H0130]
- INGREDIENT ADDED [H0225]
  - CARBOHYDRATE OR RELATED COMPOUND ADDED [H0301]
  - COATED OR COVERED [H0353]
  - COLOR ADDED [H0150]
  - FAT OR OIL ADDED [H0221]
  - ..... FILLED OR STUFFED [H0207]
  - FLAVORING OR TASTE INGREDIENT ADDED [H0117]
  - FOOD ADDED [H0180]
  - FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
  - FOOD ADDITIVE ADDED, USA [H0371]
  - LEAVENING AGENT ADDED [H0751]
  - NUTRIENT OR DIETARY SUBSTANCE ADDED [H0194]
  - ..... PHOSPHATE ADDED [H0370]
  - PROTEIN ADDED [H0164]
  - ..... NO TREATMENT APPLIED [H0003]
  - ..... TREATMENT APPLIED NOT KNOWN [H0001]
- WATER ADDED OR REMOVED [H0254]



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





## Example: *Yoghurt, whole milk, with strawberries, sweetened*

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<b>A</b>	FERMENTED MILK PRODUCT (EUROFIR)	A0783
<b>B</b>	COW	B1201
<b>C</b>	MILK	C0235
<b>E</b>	SEMILIQUID WITH SOLID PIECES	E0110
<b>F</b>	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
<b>G</b>	COOKING METHOD NOT APPLICABLE	G0003
<b>H</b>	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.**
- **Preservation Method not known, not done, other**
  - \*PRESERVATION METHOD NOT KNOWN\*
  - \*NO PRESERVATION METHOD USED \*
  - \*PRESERVED BY OTHER METHOD \*





# FACET J. PRESERVATION METHOD

- [-] J. PRESERVATION METHOD [J0107]
  - NO PRESERVATION METHOD USED [J0003]
  - PRESERVATION METHOD NOT KNOWN [J0001]
  - PRESERVED BY ADDING SPICES OR EXTRACTS [J0153]
  - [-] PRESERVED BY CHEMICALS [J0109]
    - + PRESERVED BY ADDING CHEMICALS [J0100]
    - PRESERVED BY TREATMENT WITH CHEMICALS [J0108]
  - [-] PRESERVED BY CHILLING OR FREEZING [J0142]
    - + PRESERVED BY CHILLING [J0131]
    - + PRESERVED BY FREEZING [J0136]
    - PRESERVED BY SOUS VIDE [J0150]
  - PRESERVED BY FERMENTATION [J0104]
  - + PRESERVED BY FILTRATION [J0121]
  - [-] PRESERVED BY HEAT TREATMENT [J0120]
    - BLANCHED [J0175]
    - INGREDIENT PRESERVED BY HEAT TREATMENT [J0151]
    - + PASTEURIZED BY HEAT [J0135]
    - + STERILIZED BY HEAT [J0123]
  - + PRESERVED BY IRRADIATION [J0138]
  - PRESERVED BY OTHER METHOD [J0004]
  - + PRESERVED BY REDUCING WATER ACTIVITY [J0145]
  - + PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE [J0111]
  - STERILIZED BY ULTRA HIGH PRESSURE [J0160]



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





## Example: *Yoghurt, whole milk, with strawberries, sweetened*

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<b>B</b>	COW	B1201
<b>C</b>	MILK	C0235
<b>E</b>	SEMI-LIQUID WITH SOLID PIECES	E0110
<b>F</b>	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
<b>G</b>	COOKING METHOD NOT APPLICABLE	G0003
<b>H</b>	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227
<b>J</b>	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*

Sardines in oil

Packed in vegetable oil

Peaches in syrup

Packed in syrup

Canned peas & carrots

Packed in water

Spaghetti with tomato sauce

Integral food product

Macaroni with cheese sauce

Integral food product

Beef stew

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

- [-] 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 VINEGAR [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]
  - VACUUM-PACKED [K0027]



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





## Example: *Yoghurt, whole milk, with strawberries, sweetened*

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A	FERMENTED MILK PRODUCT (EUROFIR)	A0783
B	COW	B1201
C	MILK	C0235
E	SEMI-LIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
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
K	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 **form** of container or on **material** of container

```
M. CONTAINER OR WRAPPING [M0100]
├─ CONTAINER OR WRAPPING BY FORM [M0195]
│   ├── AMPUL [M0196]
│   ├── BAG, SACK OR POUCH [M0197]
│   ├── BOX [M0213]
│   ├── CAN, BOTTLE OR JAR [M0194]
│   ├── CAPSULE [M0207]
│   ├── DRUM (CONTAINER) [M0198]
│   ├── ENVELOPE [M0199]
│   ├── MULTICONTAINER PACKAGE [M0208]
│   ├── PAIL [M0219]
│   ├── TUBE [M0200]
│   ├── VIAL [M0201]
│   └── WRAPPER, MATERIAL UNSPECIFIED [M0211]
├─ 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]
│   ├── TEXTILE OR FABRIC CONTAINER [M0157]
│   └── WAX CONTAINER [M0209]
├─ WOOD CONTAINER [M0174]
├─ CONTAINER OR WRAPPING NOT KNOWN [M0001]
├─ CONTAINER OR WRAPPING, OTHER [M0004]
├─ NO CONTAINER OR WRAPPING USED [M0003]
└─ SEALING/CLOSING ELEMENT [M0220]
```





# FACET M. CONTAINER OR WRAPPING

## ■ INDEXING TIPS

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





## Example: *Yoghurt, whole milk, with strawberries, sweetened*

FACET	DESCRIPTION	CODE
A	FERMENTED MILK PRODUCT (EUROFIR)	A0783
B	COW	B1201
C	MILK	C0235
E	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
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
K	NO PACKING MEDIUM USED	K0003
M	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 man-made 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

\*ALUMINUM CAN, DRUM OR BARREL\*

\*PLASTIC WRAPPER\*

### Facet N

\*ALUMINUM\* (if not coated)

\*POLYETHYLENE\*





## Example: *Yoghurt, whole milk, with strawberries, sweetened*

FACET	DESCRIPTION	CODE
A	FERMENTED MILK PRODUCT (EUROFIR)	A0783
B	COW	B1201
C	MILK	C0235
E	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
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
K	NO PACKING MEDIUM USED	K0003
M	PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M0188
N	PLASTIC	N0036
	ALUMINIUM	N0042





# FACET P. CONSUMER GROUP/ DIETARY USE/ LABEL CLAIM

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





# FACET P. CONSUMER GROUP/ DIETARY USE/ LABEL CLAIM

## ■ INDEXING TIPS

### ■ Use all three sections independently:

1. CONSUMER GROUP\*
2. DIETARY CLAIM OR USE
3. FOOD ALLERGEN LABELLING

### ■ Index all known consumer groups and dietary uses



\* *obligatory*





# FACET P. CONSUMER GROUP/ DIETARY USE/ LABEL CLAIM

- [-] P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]
  - [-] CONSUMER GROUP [P0136]
    - [+] ANIMAL FEED [P0021]
    - [-] HUMAN, CONSUMER GROUP [P0026]
      - [+] CHILDREN LESS THAN FOUR YEARS [P0256]
      - [+] HUMAN CONSUMER, ADULT [P0188]
      - [+] HUMAN CONSUMER, FOUR YEARS AND ABOVE [P0250]
      - ... HUMAN CONSUMER, NO AGE SPECIFICATION [P0024]
      - [+] HUMAN CONSUMER, OTHER [P0258]
    - ... 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]
    - [+] SWEETENER-RELATED CLAIM OR USE [P0103]
  - [-] 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]
    - ... CORN AND PRODUCTS THEREOF [P0229]
    - ... CRUSTACEANS AND PRODUCTS THEREOF [P0215]





## Example: *Yoghurt, whole milk, with strawberries, sweetened*

FACET	DESCRIPTION	CODE
A	FERMENTED MILK PRODUCT (EUROFIR)	A0783
B	COW	B1201
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G	COOKING METHOD NOT APPLICABLE	G0003
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J	PRESERVED BY FERMENTATION	J0104
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K	NO PACKING MEDIUM USED	K0003
M	PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M0188
N	PLASTIC	N0036
	ALUMINIUM	N0042
P	HUMAN FOOD, NO AGE SPECIFICATIONS	P0024







# FACET R. GEOGRAPHIC PLACES AND REGIONS

## ■ INDEXING TIPS

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





# FACET R. GEOGRAPHIC PLACES AND REGIONS

- [-] 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]
      - [+] 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]
  - [+] GEOPOLITICAL DESIGNATION [R0365]





## Example: *Yoghurt, whole milk, with strawberries, sweetened*

FACET	DESCRIPTION	CODE
A	FERMENTED MILK PRODUCT (EUROFIR)	A0783
B	COW	B1201
C	MILK	C0235
E	SEMILIQUID WITH SOLID PIECES	E0110
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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
K	NO PACKING MEDIUM USED	K0003
M	PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M0188
N	PLASTIC	N0036
	ALUMINIUM	N0042
P	HUMAN FOOD, NO AGE SPECIFICATIONS	P0024
R	FRANCE	R0219





# FACET Z. ADJUNCT CHARACTERISTICS OF FOOD

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





# FACET Z. ADJUNCT CHARACTERISTICS OF 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 or if it is specified in **food name**.
- **Plant maturity terms** are used only when **maturity is indicated in the food name**.
- **All other descriptors are used as needed**





# FACET Z. ADJUNCT CHARACTERISTICS OF FOOD

- [-] Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]
  - [-] ADJUNCT CHARACTERISTICS OF FOOD NOT KNOWN [Z0001]
  - [-] ADJUNCT CHARACTERISTICS OF MEAT, POULTRY OR FISH [Z0049]
    - [+] COLOR OF FISH FLESH [Z0055]
    - [+] COLOR OF POULTRY MEAT [Z0006]
    - [+] CUT OF MEAT [Z0146]
    - [+] EXTENT OF FAT TRIM [Z0107]
    - [+] GRADE OF MEAT [Z0064]
    - [+] PARTICLE SIZE IN SOLID FORMED PRODUCTS [Z0097]
  - [+] ADJUNCT CHARACTERISTICS OF PLANTS [Z0268]
  - [-] BIOTECHNOLOGICALLY DERIVED FOOD [Z0151]
    - [-] GENETICALLY MODIFIED FOOD [Z0251]
  - [+] FOOD CONTENT RANGE (EUROPE) [Z0176]
  - [+] FORMULATED MIX [Z0074]
  - [+] HACCP GUIDE [Z0221]
  - [+] MATERIAL OF CONTACT PRIOR TO PACKAGING [Z0077]
  - [+] PRESENCE OF CASING OR RIND [Z0102]
  - [+] PRESENCE OF PACKING MEDIUM [Z0218]
  - [-] PRODUCTION ENVIRONMENT [Z0206]
    - [+] AGRICULTURAL PRODUCTION ENVIRONMENT [Z0152]
    - [+] GROWING CONDITION [Z0207]
    - [+] ORGANIC PRODUCTION [Z0291]
    - [+] PREPARATION ESTABLISHMENT [Z0108]
    - [-] PRODUCTION ENVIRONMENT NOT KNOWN [Z0215]
    - [-] PRODUCTION ENVIRONMENT OTHER [Z0216]
  - [+] STATUS OF FOOD NAME [Z0087]





## Example: *Yoghurt, whole milk, with strawberries, sweetened*

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A	FERMENTED MILK PRODUCT (EUROFIR)	A0783
B	COW	B1201
C	MILK	C0235
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	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
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	INGREDIENT PRESERVED BY HEAT TREATMENT	J0151
	REFRIGERATED	J0131
	PRESERVED BY ADDING CHEMICALS	J0100
K	NO PACKING MEDIUM USED	K0003
M	PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M0188
N	PLASTIC	N0036
	ALUMINIUM	N0042
P	HUMAN FOOD, NO AGE SPECIFICATIONS	P0024
R	FRANCE	R0219
Z	FOOD INDUSTRY PREPARED	Z0112



Login / Edit  
 Logout  
 Change password  
 Add data set  
 Edit data set  
 Delete data set  
 Export foods (XML)  
 Import foods (XML)  
 Export foods (Relational text files)  
 Export foods (TAB-delimited)  
 Import foods (TAB-delimited)  
 Filter foods on original name  
 Filter foods on English name  
 Remove filter

### Editing: test food list

Indexed Food Data Set [6]

DK DTU_FDB 2008-06-26
Precombined terms
USDA_SR26
FOODEX2 Master 2012-09-25
test food list

Foods in Data Set [13]

FID	OK	R	Original food name
0003			Ansjos, hermetisk
0002	*		Artic hare
1	*		banane, crue
0001			Basillikum, frisk
0006			Brood rozijnen-
0005			EGG, svartfuglsegg, hrá
0009			Fromage Camembert 45% MG/MS
0007			Maslinovo ulje, extra virgine
9	*		Nature Valley Crunchy Granola Bar
0011	*		Panier de Yoplait, fraise

FOODID	DESCRIPTION
0011	A0101
0011	A0626
0011	A0721
0011	A0724
0011	A0776
0011	A0783
0011	A1048
0011	A1271
0011	B1201
0011	C0235
0011	E0110
0011	F0023
0011	G0003
0011	H0101
0011	H0147
0011	H0158
0011	H0227
0011	J0100
0011	J0104
0011	J0131
0011	J0151
0011	K0003
0011	M0188
0011	N0036
0011	N0042
0011	P0024
0011	R0219
0011	Z0112
0002	A0150
0002	A0459
0002	A0633
0002	A0714
0002	A0737
0002	A0794
0002	B4162
0002	C0269
0002	E0150
0002	F0014
0002	G0014
0002	H0001
0002	J0001
0002	K0003
0002	M0001
0002	N0001
0002	P0024
0002	R0171

FOODID	ORIGFDNM	ENGFNDAM	LANGUACODES	REMARKS
0011	Panier de Yoplait, fraise	Yoghurt, whole-milk, -with-strawberries, -sweete		
A0783-A1048-A1271-B1201-C0235-E0110-F0023-G0003-H0101-H0147-H0158-H0227-J0100-J0104-J0131-J0151-K0003-M0001-N0001-P0024-R0219-Z0112				
0002	Artic hare	Artic hare	A0150-A0459-A0633-A0714-A0737-A0794-B4162-C0269-E0150-F0014-G0004	
1	banane, crue	banana, -raw	A0143-A0995-A1279-B4270-C0138-E0150-F0003-G0003-H0003-J0001	
9	Nature Valley Crunchy Granola Bar Oats Honey	Nature Valley Crunchy Granola Bar	H0138-H0149-H0158-H0229-H0263-H0280-H0320-H0338-H0351-H0367-H0555-J0116-K0003-M0116	
0010	ALUBIA-NEGRA, SECA, REMOJADA, HERVIDA	PINTO-BEAN, DRIED, STEEPED, BOILED		
0003	Ansjos, hermetisk	Anchovy, canned		
0001	Basillikum, frisk	Basil, fresh		
0006	Brood rozijnen-	Bread raisin		
0005	EGG, svartfuglsegg, hrá	Egg, guillemot, whole, -raw		
0009	Fromage Camembert 45% MG/MS	Camembert cheese 45% fida		
0007	Maslinovo ulje, extra virgine	Olive oil, extra virgin		
0008	Saltsgrkqii, saldcti	Sea buckthorn, frozen		

J0104	PRESERVED BY FERMENTATION
J0131	PRESERVED BY CHILLING
J0151	INGREDIENT PRESERVED BY HEAT TREATMENT
K0003	NO PACKING MEDIUM USED
M0188	PLASTIC CONTAINER, RIGID OR SEMIRIGID
N0036	PLASTIC
N0042	ALUMINUM
P0024	HUMAN CONSUMER, NO AGE SPECIFICATION
R0219	FRANCE
Z0112	FOOD INDUSTRY PREPARED

### Z0112

Descriptor  Active

FOOD INDUSTRY PREPARED

Related terms

Synonyms

prepared by food industry

Scope Note  Classification

Information +Add tag



# 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.



## Systems for describing food - LanguaL/FoodEx

# FoodEx: Food classification and description for Exposure assessment



Jayne Ireland  
Danish Food Informatics, Roskilde, DK

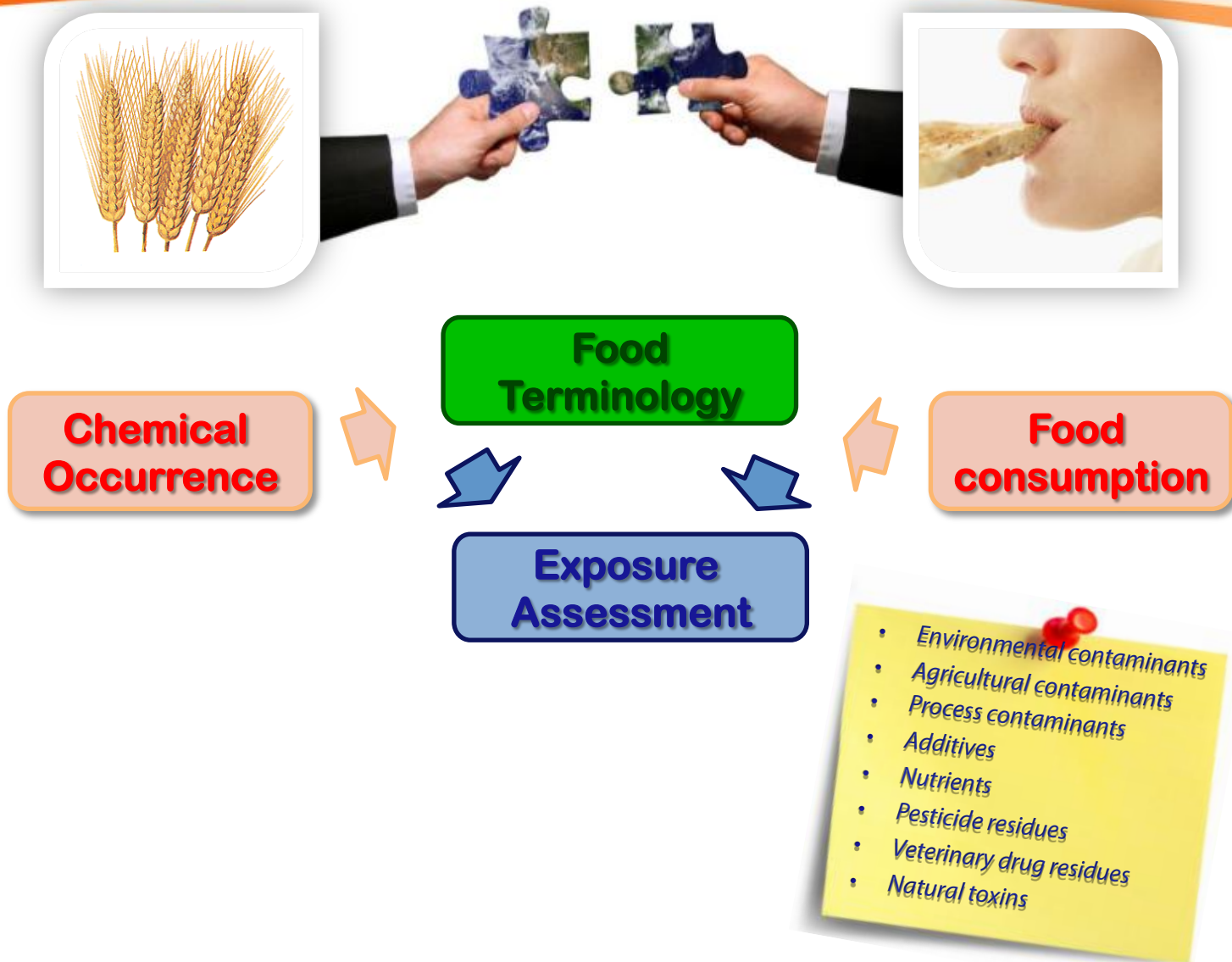
with assistance of  
Mark Roe (Institute of Food Research, Norwich, UK) and other EuroFIR colleagues  
Francesco Vernazza (EFSA DATA)

**Food Composition for Nutrient and Exposure Assessment**  
**Brussels, Belgium, 24<sup>th</sup> March 2015**

- Processing of health claim applications
- Finalising the comprehensive food consumption databases (adults, children)
- Chemical exposure assessments according to requests
- Development of food classification system covering special data needs of EFSA
- Further development of exposure assessment methodology

## **Food Composition data used for:**

- Linking to the European Comprehensive Food Consumption Database for calculation of nutrient intake and exposure
- Nutrient profile calculations, other minor requests



## EFSA Scientific Colloquium held June 2010, Parma, Italy to debate on the requirements of a harmonised food description and classification system

- 90 participants from 33 countries

### Aim

Provide guidance for a food description system capable of clearly identifying food items analysed for the presence of contaminants, zoonotic agents, pesticides, nutrients and other compounds and also food items included in food consumption surveys so that they can be unambiguously matched in order to perform exposure assessments

EFSA Scientific Colloquium  
Summary Report

14

EFSA-10-1477

**SCIENTIFIC COLLOQUIUM  
ON FOOD CLASSIFICATION:  
UNAMBIGUOUS AMBIGUITY –  
THE CHALLENGE  
OF DESCRIBING FOOD**

- Create basic **food list** complemented by a number of **facets/descriptors**
- Use **pre-combined terms** to facilitate data entry and to remain pragmatic, the list should aim not to exceed ~1 000 foods
- Tiered system linking foods at **different reporting levels** should be explored
- **Mapping/linking with existing databases** should be considered. The use, or partial use of comprehensive systems, such as LanguaL as a bridging classification system should be explored
- System should facilitate the addition of **quantitative information** (recipes, conversion factors).
- Comprehensive **guidelines and/or training** necessary to support end users
- System should be compatible with the recently developed guidelines on the **Standard Sample Description** system
- **Administration and management** of the system should be centralised
- Within the classification system, **composite foods** should be grouped in a separate hierarchy (or group) and not together with single ingredient foods
- The system needs to be **flexible** enough to address continuing changes in food products and emerging and unanticipated hazards

## FoodEx (Food classification and description for Exposure assessment)

- Version 1 published in 2011
- Hierarchical system based on **20 main food categories** that are further divided into subgroups up to a maximum of 4 levels
- Comprises about 1,700 different **food names**. Most are generic to allow the user to classify several similar foods under one name
- Does not use a catalogue of properties (facets) in order to describe food and beverages
- **Hierarchical code** also used to help user in recognising to which upper hierarchical level a food subgroup or food item belongs
- Use to classify foods included in the **Comprehensive food consumption database** identified:
  - Need for foods to be added
  - Need for facets, as further descriptors

- **FoodEx2 v1** (September 2012), **FoodEx2 v2** (2015) (<http://www.efsa.europa.eu/en/datex/datexfoodclass.htm>)
- FoodEx2 mapped to FoodEx1 codes, Pesticide Regulation and Codex classification of foods and animal feeds
- Presently **8 Hierarchies**: Reporting, Pesticide, Zoonoses, Feed, Exposure, VetDrugs, Botanicals, Master
- **Hierarchy terms** > Generic foods > **Non-specific foods** > **Core food list** > **Extended food list**
- **State of food** flag (Raw Primary Commodities, RPC derivatives/ingredients, Simple composite, Aggregated/complex composite, Broad/mixed group)
- **Scope notes** drafted for all the food list elements
- **Facet** descriptors
- Aims to be the best compromise between comprehensiveness and simplicity
  - 'Intended to be improved and completed based on suggestions by the Member State users and piloting activities'
  - Not intended to become a complete thesaurus of all possible food items and related descriptors, but to include all foods and descriptors actually needed in everyday work in the different food safety domains

## EFSA Tender - CFT/EFSA/DCM/2011/03



## Updated food composition database for nutrient intake (Dec 2011 – Oct 2012)

**Aim – To provide updated harmonised national food composition data from at least 10 member state countries**

Including:

- Nutrient data for approximately **2000 foods** included in the EFSA FoodEx2 classification system
- Information on the **most common composite recipes** of European countries (200 per country), with ingredients related to FoodEx2
- Supplement database containing information on at least 100 of the most commonly sold vitamin, mineral and other **dietary supplements**

## Initial list of foods from FoodEx2 classification provided by EFSA included

- 1727 foods, mainly level 4 (core) and 5 (extended list) codes
- List of facet descriptors to provide additional food description included
  - Cooking method
  - Fat/sugar/salt content
  - Fortification
  - Added ingredients

## Approach to mapping national food composition codes to FoodEx2

- Draft **guidelines** outlining procedure, with examples of possible problems, discussed, reviewed by Steering Group and agreed with EFSA
- Food list revised based on guidelines to produce food list suitable for compilers and EFSA (1727 foods, mainly level 4 and 5 codes)
  - Combinations of FoodEx2 code & facet descriptors treated as different foods
  - Possibility to exclude code/descriptor combinations when not relevant

A001E – Rice, grain, brown

A001E\$F14.A07GG – Rice grain, brown, cooked in water

A001E\$F14.A07GX – Rice grain, brown, baked

A02RV – Cheese, brie

A02RV\$F10.A007B – Cheese, brie, half fat

A034J – Milk chocolate

A034J\$F10.A077M – Milk chocolate, reduced sugar

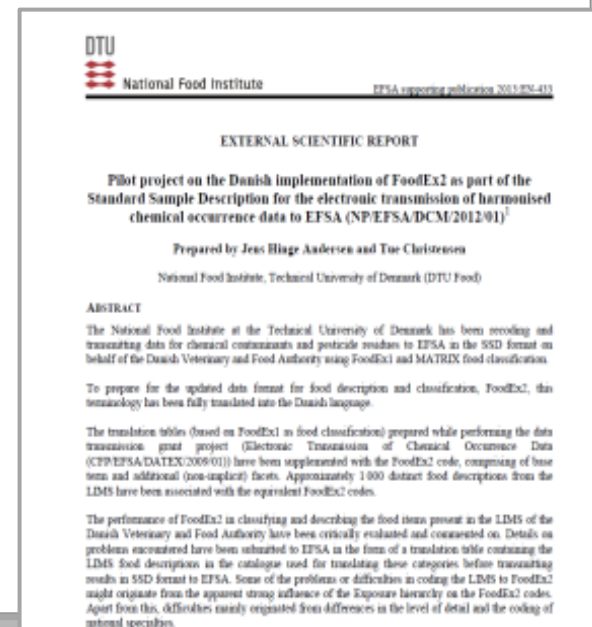
- Updated food list consisted of 3468 code/facet descriptor combinations
- EFSA provided mapping of FoodEx1 to FoodEx2 for compilers who already had FoodEx1 codes in their datasets

- Compilers provided national codes that were mapped to FoodEx2 codes and facet descriptors as closely as possible.
- Comments on the mapping process were provided and discussed
- Additional guidelines for adding additional codes were produced
- Additional codes were added by compilers, where possible

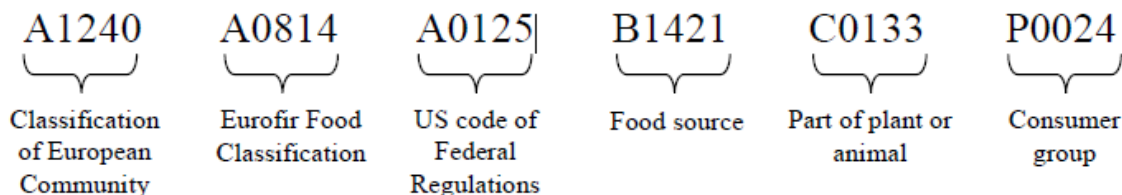
## Code mapping problems

- No direct match in national dataset
- EFSA code did not accurately define food e.g. “bread with special ingredients added”
- More than one national code could be matched to an EFSA code
- National code could be matched to more than one EFSA code
- Translation issues

- **Pilot studies** for EFSA have tested implementation of FoodEx2 as part of standard sample description with **chemical occurrence data**
- Study Aims
  - Translate FoodEx2 terms
  - Map national codes in chemical occurrence database to FoodEx2 codes
  - Submit 2012 data, with FoodEx2 codes, to EFSA
- Reports available from EFSA website
  - Denmark (Danish Technical University)
  - Romania (University of Galați)
  - France (ANSES)
  - Germany (BVL)
  - Latvia (PVD)
  - Slovakia (FRI)



- Mapping between the LanguaL system and the FoodEx2 system (Report from ANSES, France)



- Example of a mapping between LanguaL code and FoodEx2:

	LanguaL code	FoodEx2 code
Sheep liver	A0158 A0796 A0150 B1183 C0176 P0024	A01XK#F23.A07TD
Sheep muscle	A01258 A0794 A0150 B1669 C0268 P0024	A01RK#F23.A07TD

- Number of the mapping status in the mapping table:

Status	Number of concerned mapping	Percentage
Mapping ok	1 979	81.5 %
LanguaL less accurate	13	0.5 %
FoodEx2 less accurate	437	18 %
Incompatible	0	0 %
<b>Total</b>	<b>2 429</b>	<b>100 %</b>

- Harmonise and implement TDS methodology at national or regional level
- Five participating countries (Czech Republic, Finland, Germany, Iceland and Portugal) classified their original national food lists from national food consumption surveys using the FoodEx2 system
- Reports on challenges coding foods using the FoodEx2 system, including:
  - Use of 'composite dishes' codes often necessary
  - Broader terms sometimes used when specific food code not available
  - Language interpretation may contribute to perceived coding problems
- Deliverable D5.5 – SWOT analysis of FoodEx2 and LanguaL

- Deliverable D5.6 – needs for new developments on food identification and description systems
- Challenge: foods that account for a high percentage of consumption but specific to a particular country and not clearly identified by current FoodEx2 codes
  - Create new FoodEx2 food codes
  - Use FoodEx2 code + national code extension  
ex: A02KB\$CZ01
  - Use FoodEx2 code + simplified LanguaL code
- Challenge: users find it time-consuming to include FoodEx2 codes in datasets
  - FoodEx2 Browser with pre-defined priorities for facets, filters to exclude terms at a level of detail not needed
  - FoodEx2 web-based interface/Food Product Indexer for food coding
  - Need for a clear and concise User Manual, coding rules, more detailed Scope Notes, and TRAINING

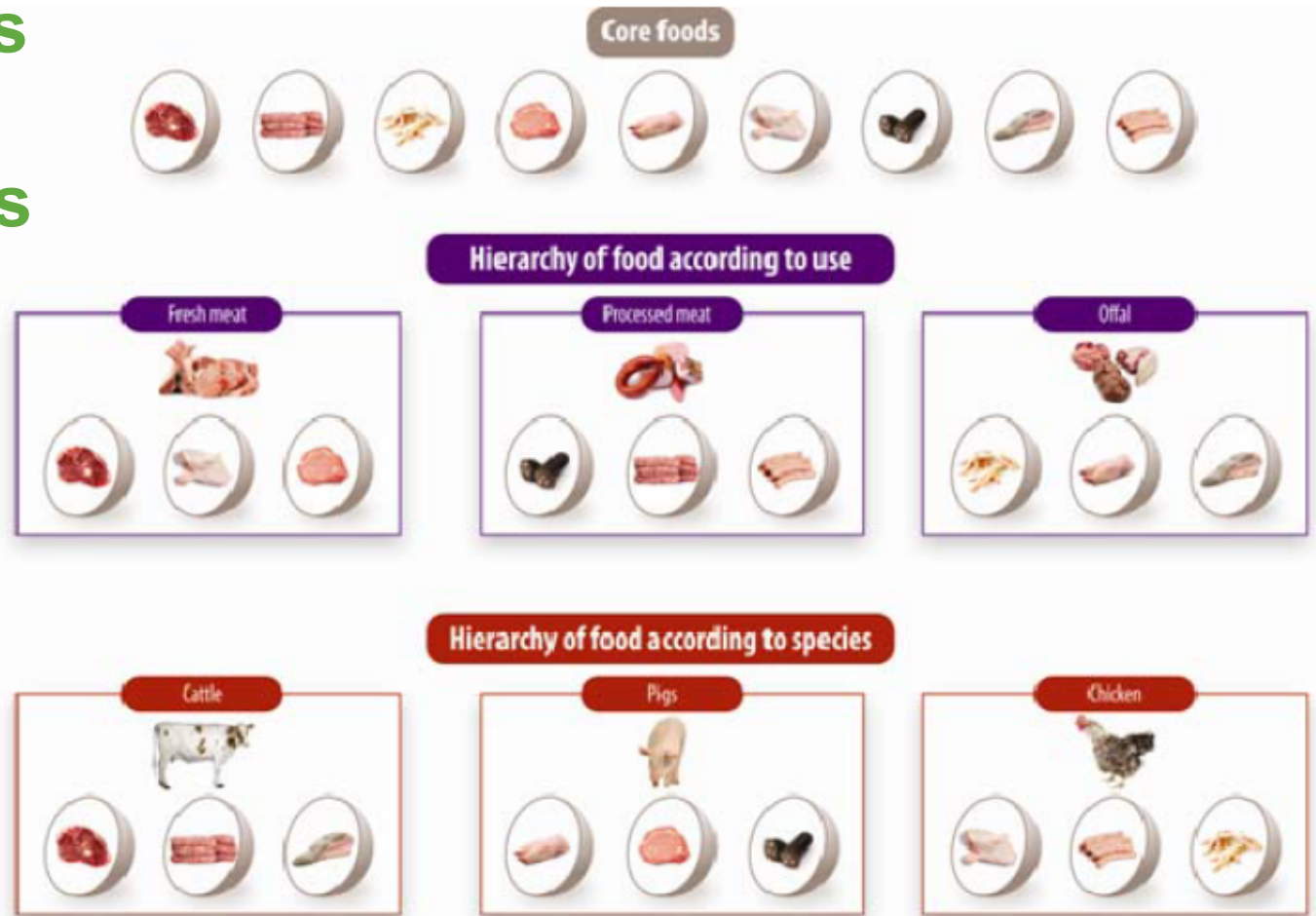


- Definition of a list of core foods as **Precombined Terms**, each implicitly including some crucial description.

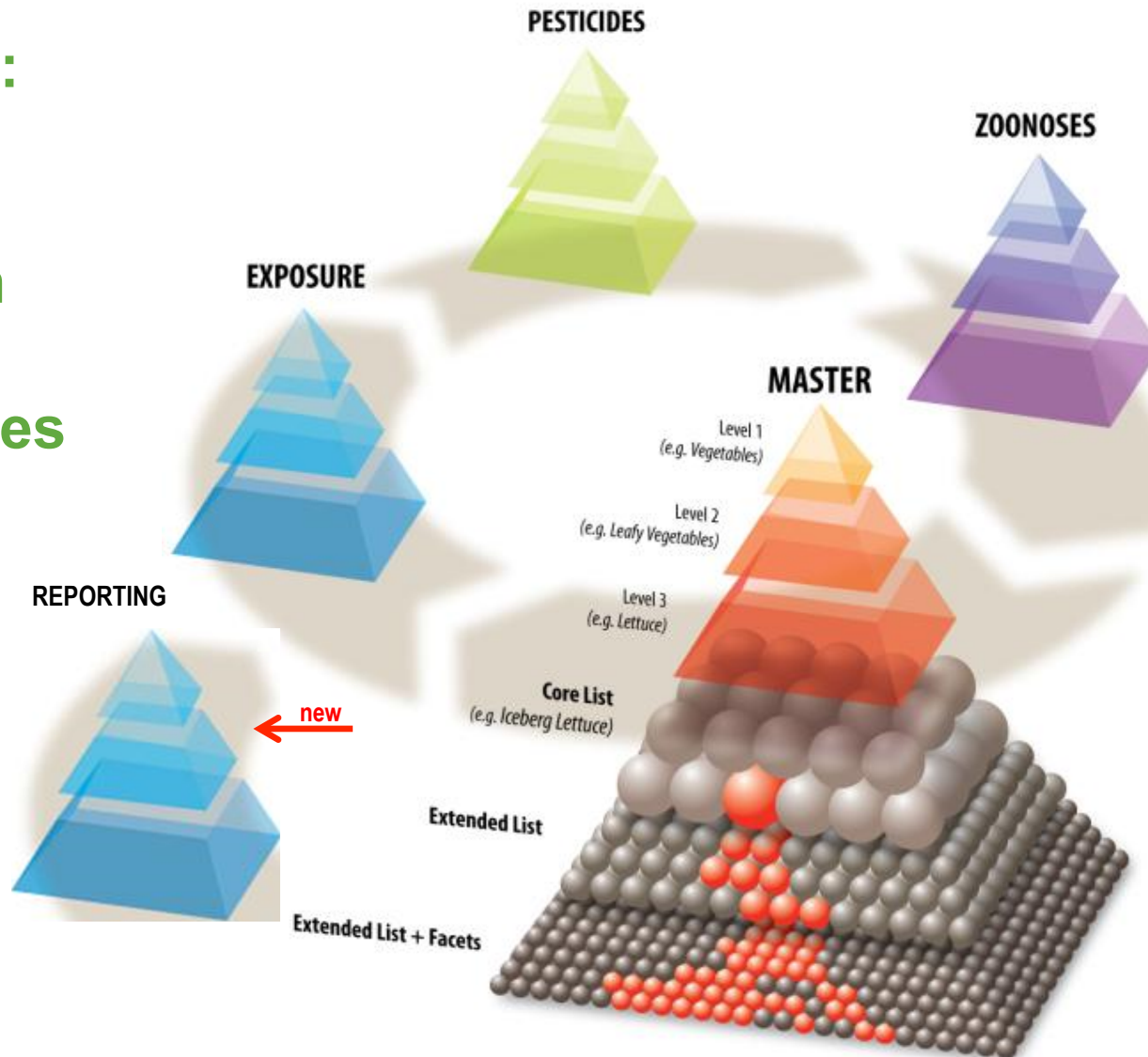


- Organisation of these core foods in a **hierarchical structure** in order to shorten coding time.
- These ‘narrow’ food groups can be grouped in different ways according to needs.
- Additional description using facet terms.





































# FoodEx2: Core foods and hierarchies



# FoodEx2: common building blocks in different hierarchies



# FoodEx2 Reporting hierarchy

-   Food [A0B6Z]
  - +   Cereal grains and similar and primary derivatives thereof [A0EZF]
  - +   Cereal doughs -based products [A0EZV]
  - +   Garden vegetables and primary derivatives thereof [A07XJ]
  - +   Legume seeds and primary derivatives thereof [A0EZG]
  - +   Fruit and primary derivatives thereof [A0EZN]
  - +   Nuts and primary derivatives thereof [A0EZH]
  - +   Oilseeds and oilfruits [A015E]
  - +   Starchy roots and tubers [A00ZS]
  - +   Sugar plants [A010R]
  - +   Herbs, spices and similar [A0EZM]
  - +   Fruit/vegetables/plant drinks, spreads and related products [A0EZP]
  - +   Mammals and birds meat and products thereof [A0EZS]
  - +   Fish meat and products thereof [A0EZR]
  - +   Seafood and products thereof [A0EZQ]
  - +   Terrestrial animals other than mammals and birds [A0EZT]
  - +   Milk and milk products (dairy) [A0BXZ]
  - +   Eggs and egg products [A031E]
  - +   Meat and dairy imitates [A03TD]
  - +   Water, water-based beverages and related ingredients [A0F0J]
  - +   Ingredients for hot drinks and infusions [A0F0K]
  - +   Hot drinks and similar (coffee, cocoa, tea and herbal drinks) [A03JZ]
  - +   Alcoholic beverages [A03LZ]
  - +   Confectionery including chocolate [A04PE]
  - +   Food products for young population [A03PV]
  - +   Food for particular diets [A03RR]
  - +   Composite dishes [A03VA]
  - +   Seasoning, sauces and condiments [A042N]
  - +   Isolated purified ingredients (including mineral or synthetic) [A0BXX]
- +   Feed [A0BB9]
- +   Non-food matrices [A0BYQ]

Level	Food Code	State	Corex
Level 1	Fruit and primary derivatives thereof	Broad or mixed group	Hierarchy
Level 2	Fruit used as fruit	Raw primary commodity	Aggregation term
	Processed fruit products	Broad or mixed group	Hierarchy
Level 3	Citrus fruit Pome fruit Berries and small fruit Stone fruit +.....	Raw primary commodity	Aspecific term
Level 4	Mandarins and similar Lemons and similar Oranges and similar Grapefruits and similar + .....	Raw primary commodity	Core list
Level 5	Mandarins Calamondins Clementines + .....	Raw primary commodity	Extended List
Level 6	King mandarin	Raw primary commodity	Extended List

Hierarchy terms > Generic foods > Non-specific foods > Core food list > Extended food list



**FOODEX 2.0 Browser ver.0.1.3s4**

File Edit Tools Help

Search:

Search current  
 Search dictionary

Search options:

- Natural sources
- Raw Primary Commodities (RPC)
- RPC Derivatives/ ingredients
- Composite food simple
- Composite food aggregated
- Broad or mixed groups
- Facets

Additional search fields:

- GEMS code
- Pesticide code
- Foodex1 code
- Languag code
- Scientific names
- Alias - Included terms

Term

- Canned or jarred mandarin [A01CK]
- Cleopatra mandarins [A01CG]
- Fruit compote, mandarin [A01IF]
- Jam, mandarins [A01NG]
- Juice concentrate, mandarin [A01JH]
- Juice, mandarin-banana [A03A]
- King mandarin [A01CF]
- Mandarin fruit [A01CK]

Choose:  Hierarchies  Facets  View terms:  In use in this domain  Optional in this domain  Not used in this domain

- Food [A0B6Z]
  - Cereal grains and similar and primary derivatives thereof [A0EZF]
  - Cereal doughs -based products [A0EZY]
  - Garden vegetables and primary derivatives thereof [A07XJ]
  - Legume seeds and primary derivatives thereof [A0EZG]
  - Fruit and primary derivatives thereof [A0EZN]
    - Fruit used as fruit [A04RK]
      - Citrus fruits [A01BT]
        - Grapefruits and similar- [A01CX]
        - Oranges and similar- [A01CP]
        - Lemons and similar- [A01BX]
        - Limes and similar- [A0DYX]
        - Mandarins and similar- [A01CB]
          - Mandarins [A01CD]
            - Calamondins [A01CC]
            - Clementines [A01CE]
            - Cleopatra mandarins [A01CG]
            - Minneolas [A01CL]
            - Satsumas [A01CK]
            - Tangerines [A01CH]
            - Tangors [A01CM]
            - Mediterranean mandarins [A01CJ]
            - Tankan mandarin [A01CN]
            - Other hybrids of Citrus reticulata, not elsewhere mentioned [A0DYQ]
          - Other Citrus fruits [A01DF]
        - Pome fruits [A01DG]
        - Stone fruits [A01GE]
        - Berries and small fruits [A01DT]
        - Miscellaneous fruit (generic) [A01HD]
        - Citrus fruit peel [A01IH]

Term naming and definition

State:  Corex:

Term Code:

Term Name:

Correlated Codes

Code	Catalogue
FC0206	GEMSCode
P0110050-000	matrixCode
A.01.000550	foodexOldCode

Scientific names

Citrus reticulata Blanco  
Citrus deliciosa Ten.

Alias - Included terms

Mandarin orange  
Tangerine

Scopenotes:

Citrus fruit from the species Citrus reticulata Blanco and Citrus deliciosa Ten. The part consumed/analyzed/used/analysed has to be reported with additional information. In case of data collection...

**Search panel**

**Hierarchical structure**

**State, Core/extended list, External codes, Scientific names, Other names, Scope Notes**

Facet	Explanation/Example
<b>Part-nature</b>	<b>Part</b> of plant/animal or Nature of food , e.g. leaf, bran, starch, meat, fat, egg, additive, bread, soft drink
<b>Source</b>	Source organism in <b>raw</b> commodities (live organisms, mineral): Einkorn (live plants), Cattle (live animals)
<b>Source-commodities</b>	Source commodity in <b>derivatives</b> : cereal grains, oranges, fish meat, bovine meat, cattle milk
<b>Ingredients</b>	Characterising ingredients in <b>composites</b> (~ hierarchy)
<b>Process</b>	<b>Technological treatments</b> : cooking methods, preservation treatments, physico-chemical modification, filling ...
<b>Surrounding-medium</b>	For food packed in container (often canned), e.g. in cream, vegetable oil, salt brine, water, wine
<b>Sweetening agent</b>	e.g. sucrose, honey, polyols, artificial sweeteners
Fortification agent	Supplements or fortifying agents, e.g. cereal bran, minerals and vitamins, herbal and plant extracts
<b>Qualitative-info</b>	Claims related to nutrients/ingredients, colour, ripeness... e.g. semi-skimmed, reduced sugar, caffeine free
<b>Extent-of-cooking</b>	Intensity of heat treatment: meat inside raw/medium/well-done, egg white semi-liquid/solid
<b>Generic term</b>	Records when broader Food List Code chosen because food was <b>unspecified</b> or <b>other</b> (not in list)
<b>Production-method</b>	e.g. farmed/cultivated/aquaculture, wild/gathered/hunted, battery-caged, organic production
<b>Packaging-format</b>	e.g. bag, bottle, can, capsule, envelope/wrap, flexible formed container
<b>Packaging-material</b>	e.g. glass, paper, plastic, metal, leaf
<b>Physical-state</b>	Form of food as reported, e.g. whole, slice, powder, liquid, puree, tablet
Fat-content	To provide fat content: 0-10% at 0.1 intervals, >10% at 1% intervals
Alcohol-content	To provide alcohol content: 0-10% at 0.1 intervals, >10% at 1% intervals
<b>Dough-mass</b>	For bakery products e.g. Yeast leavened, chemical leavened, short pastry, laminated dough
Cooking-method	The way a food item has been heat treated before consumption, e.g. boiled, stir-fried, baked, reheated
Final-preparation	The way a food item has been prepared for final consumption (e.g. battering, breading, cooking methods)
Preservation-technique	e.g. pasteurised, filtered, irradiated, vacuum packed, dried, chemical/biological treatment, frozen
Treatment-modifying-structure/nature	Treatments applied during production e.g. sliced, minced, extruded, coated, distilled, diluted
<b>Part-consumed-analysed</b>	e.g. with/without peel, shell, skin, bone, seeds
<b>Preparation-production-place</b>	Where the food was prepared for consumption: restaurant, canteen, home, artisan, food industry prepared
Target consumer	e.g. adult, infant/child, diabetic, coeliac, animal feed
Intended use	For microbiological monitoring, e.g. ready-to-eat, to eat raw, to eat cooked
Risky ingredient	For microbiological monitoring, e.g. pasteurised milk, low heat treatment, raw cream, raw eggs
Purpose-of-raising	Reason for keeping, breeding or farming animals: meat production, own consumption, zoo
Reproductive-level	Defines classes of animals from the point of view of the reproductive role
Animal-age-class	Classes used for animals in legislation or in the practice, based on age or development stage
Gender	e.g. male, female, castrated
Legislative-classes	Classes described in regulations that cannot be correctly expressed with terms and facets.



## 1. What type of food is this?

- **Raw commodity**
  - Pieces physically separated from a live source after harvesting (plants) or slaughtering (animals). No process changing the nature applied.
  - Processes assumed in the context of this classification not to change the nature of food (e.g. freezing) can be applied.
- **Derivative** of raw commodities:
  - Obtained from raw commodities (or chemical/microbiological sources) applying processes changing the 'nature' of the food.
  - E.g. flour, fruit juice, milk, oil, beer, sugar, sausages, canned foods, dehydrated foods, fermented foods, fried foods
- **Composite**
  - Obtained by more commodities and/or derivatives through processes and always involve recipes (association of different ingredients)



## 2. Where does it come from?

- **Source** (natural source, living organism)
- **Source commodities**

## 3. Any additional facet that should be optionally specified?

- a) **Process** (including any treatment, not only industrial processes)
- b) **Ingredients** (including fortification)
- c) **Surrounding medium**
- d) **Part consumed-analysed** (e.g. With peel)
- e) **Production method** (e.g. Organic)
- f) **Packaging form and/or material** (if relevant)
- g) **Sweetening agent**
- h) **Qualitative-info** (e.g. Caffeine free, colour)
- i) **Generic** (unspecified, other)



**FOODEX 2.0 Browser ver.0.1.3s4**

File Edit Tools Help

Search

Search

Search current  Search dictionary

Search options:

- Natural sources
- Raw Primary Commodities (RPC)
- RPC Derivatives/ingredients
- Composite food simple
- Composite food aggregated
- Broad or mixed groups
- Facets

Additional search fields:

- GEMS code
- Pesticide code
- Foodex1 code
- Langual code
- Scientific names
- Alias - Included terms

Term

- Frozen yoghurt [A02QC]
- Imitation yoghurt, non soy [A03TZ]
- Soya yoghurt [A03TV]
- Yoghurt [A02NE]
- Yoghurt drinks, sweetened and/or flavoured
- Yoghurt flavour [A06XD]
- Yoghurt, cow milk [A02NF]
- Yoghurt, cow milk, flavoured [A02NH]
- Yoghurt, cow milk, plain [A02NG]
- Yoghurt, goat milk [A02NM]
- Yoghurt, goat milk, flavoured [A02NP]
- Yoghurt, goat milk, plain [A02NN]
- Yoghurt, sheep milk [A02NJ]
- Yoghurt, sheep milk, flavoured [A02NL]
- Yoghurt, sheep milk, plain [A02NK]

Choose:  Hierarchies  Facets  View terms:  In use in this domain  Optional in this domain  Not used in this domain

- Food [A0B6Z]
  - ⊕ Cereal grains and similar and primary derivatives thereof [A0EZF]
  - ⊕ Cereal doughs -based products [A0EZV]
  - ⊕ Garden vegetables and primary derivatives thereof [A07XJ]
  - ⊕ Legume seeds and primary derivatives thereof [A0E2G]
  - ⊕ Fruit and primary derivatives thereof [A0E2N]
  - ⊕ Nuts and primary derivatives thereof [A0E2H]
  - ⊕ Oilseeds and oilfruits [A015E]
  - ⊕ Starchy roots and tubers [A00ZS]
  - ⊕ Sugar plants [A010R]
  - ⊕ Herbs, spices and similar [A0E2M]
  - ⊕ Fruit/vegetables/plant drinks, spreads and related products [A0E2P]
  - ⊕ Mammals and birds meat and products thereof [A0E2S]
  - ⊕ Fish meat and products thereof [A0E2R]
  - ⊕ Seafood and products thereof [A0E2Q]
  - ⊕ Terrestrial animals other than mammals and birds [A0E2T]
  - ⊕ Milk and milk products (dairy) [A0B6Z]
    - ⊕ Milk [A02LT]
    - ⊕ Milk and dairy powders and concentrates [A02PD]
    - ⊕ Fermented milk products [A0C69]
      - ⊕ Yoghurt [A02NE]
        - ⊕ Yoghurt, cow milk [A02NF]
          - ⊕ Yoghurt, cow milk, plain [A02NG]
          - Yoghurt, cow milk, flavoured [A02NH]
          - ⊕ Yoghurt, sheep milk [A02NJ]
          - ⊕ Yoghurt, goat milk [A02NM]
          - ⊕ Yoghurt drinks, sweetened and/or flavoured
          - ⊕ Traditional sour milk products [A02NT]
          - ⊕ Probiotic milk-like drinks [A02NR]
        - ⊕ Cream and cream products [A02MK]
        - ⊕ Sour cream products [A02NA]
        - ⊕ Whey [A0E2B]
        - ⊕ Buttermilk [A02MV]
        - ⊕ Flavoured milks [A02MP]
        - ⊕ Baked milk and similar [A065H]
        - ⊕ Dairy snacks [A065Z]
        - ⊕ Cheese [A02QE]
      - ⊕ Eggs and egg products [A031E]
      - ⊕ Meat and dairy imitates [A03TD]
      - ⊕ Water, water-based beverages and related ingredients [A0F0J]
      - ⊕ Ingredients for hot drinks and infusions [A0F0K]
      - ⊕ Hot drinks and similar (coffee, cocoa, tea and herbal drinks) [A03JZ]
      - ⊕ Alcoholic beverages [A03LZ]

Term naming and definition

State:  Corex:

Term Code:

Term Name:

Correlated Codes

Code	Catalogue
P1020010	matrixCode
A.01.001032	foodexOldCode

Scientific names

**Describe**

Full code:

- ⊕ [F23] Target-consumer
- ⊕ [F24] Intended-use
- ⊕ [F25] Risky-Ingredient
- ⊕ [F26] Generic-term
- ⊕ [F27] Source-commodities
  - ⊕ Cattle milk [A04HG]
- ⊕ [F28] Process
  - ⊕ Fermentation [A0CQZ]
- ⊕ [F29] Purpose-of-raising
- ⊕ [F30] Reproductive-level
- ⊕ [F31] Animal-age-class
- ⊕ [F32] Gender
- ⊕ [F33] Legislative-classes

Copy  
Copy (full code)  
Describe

A02NH Yoghurt, cow milk, flavoured



**FOODEX 2.0 Browser ver.0.1.3s4**

File Edit Tools Help

Search: Check out ver 02.00.003

Search: Import, Export, Append

Search: Compact database

Search: Hierarchy editor..., Attribute editor..., **Options...**

Additional search fields:

- GEMS code
- Pesticide code
- Foodex1 code
- Languag code
- Scientific names
- Alias - Included terms

Term

- Frozen yoghurt [A02QC]
- Imitation yoghurt, non soy [A03TZ]
- Soya yoghurt [A03TV]
- Yoghurt [A02NE]
- Yoghurt drinks, sweetened and/or flavoured [A02ND]
- Yoghurt flavour [A06XD]
- Yoghurt, cow milk [A02NF]
- Yoghurt, cow milk, flavoured [A02NH]
- Yoghurt, cow milk, plain [A02NG]
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- Yoghurt, sheep milk [A02NJ]
- Yoghurt, sheep milk, flavoured [A02NL]
- Yoghurt, sheep milk, plain [A02NK]

**Options:**

code	Name
copy_implicit_facets	True

**Options:**

code	Name
copy_implicit_facets	False

Yoghurt [A02NE]

- Yoghurt, cow milk [A02NF]
- Yoghurt, cow milk, flavoured [A02NH]
- Yoghurt, sheep milk [A02NJ]
- Yoghurt, goat milk [A02NM]
- Yoghurt drinks, sweetened and/or flavoured [A02ND]
- Traditional sour milk products [A02NT]
- Probiotic milk-like drinks [A02NR]
- Cream and cream products [A02MK]
- Sour cream products [A02NA]
- Whey [A0EZB]
- Buttermilk [A02MV]
- Flavoured milks [A02MP]
- Baked milk and similar [A065H]
- Dairy snacks [A065Z]
- Cheese [A02QE]
- Eggs and egg products [A031E]
- Meat and dairy imitates [A03TD]
- Water, water-based beverages and related ingredients [A0F0J]
- Ingredients for hot drinks and infusions [A0F0K]
- Hot drinks and similar (coffee, cocoa, tea and herbal drinks) [A03JZ]
- Alcoholic beverages [A03LZ]

Term naming and definition

Derivatives/ingredients: Corex, Extended term

Code: [ ]

Name: [urt, cow milk, flavoured]

Related Codes

Code	Catalogue
0010	matrixCode
001032	foodexOldCode

Scientific names

Included terms

Scopenotes:

The group includes any type of Yoghurt, cow milk, flavoured. Flavouring may be considered minor ingredient. The part consumed/analysed is by default a portion representing the whole marketed unit.



**FOODEX 2.0 Browser ver.0.1.3s4**

File Edit Tools Help

Search

Search

Search current  Search dictionary

Search options:

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- Yoghurt, sheep milk [A02NJ]
- Yoghurt, sheep milk, flavoured [A02NL]
- Yoghurt, sheep milk, plain [A02NK]

Choose:  Hierarchies  Facets  View terms:  In use in this domain  Optional in this domain  Not used in this domain

Food [A0B6Z]

- Cereal grains and similar and primary derivatives thereof [A0EZF]
- Cereal doughs -based products [A0EZV]
- Garden vegetables and primary derivatives thereof [A07XJ]
- Legume seeds and primary derivatives thereof [A0EZG]
- Fruit and primary derivatives thereof [A0EZN]
- Nuts and primary derivatives thereof [A0EZH]
- Oilseeds and oilfruits [A015E]
- Starchy roots and tubers [A00ZS]
- Sugar plants [A010R]
- Herbs, spices and similar [A0EzM]
- Fruit/vegetables/plant drinks, spreads and related products [A0EzP]
- Mammals and birds meat and products thereof [A0EzS]
- Fish meat and products thereof [A0EzR]
- Seafood and products thereof [A0EzQ]
- Terrestrial animals other than mammals and birds [A0EzT]
- Milk and milk products (dairy) [A0BXZ]
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- Hot drinks and similar (coffee, cocoa, tea and herbal drinks) [A03LZ]
- Alcoholic beverages [A03LZ]

Term naming and definition

State  Corex

Term Code

Term Name

Correlated Codes

Code	Catalogue
P1020010	matrixCode
A.01.001032	foodexOldCode

**Describe**

Full code

- [F01] Source
- [F02] Part-nature
  - Fermented milk (as part-nature) [A0B2Z]
- [F03] Physical-state
- [F04] Ingredient
  - Strawberries and similar- [A01DZ]
- [F06] Surrounding-medium
- [F07] Fat-content
- [F08] Sweetening-agent
  - Sucrose (common sugar) [A032H]
- [F09] Fortification-agent
- [F10] Qualitative-info
  - Full fat [A077A]
- [F11] Alcohol-content
- [F12] Dough-Mass
- [F17] Extent-of-cooking
- [F18] Packaging-format
- [F19] Packaging-material



## 1. Simple solution: Food list code

A02NH

## ~~2. Food list code + implicit codes~~

~~A02NH#F02.A0BZ2\$F27.A04HG\$F28.A0CQZ~~

~~Food list code    Facet code 1 (implicit)    Facet code 2 (implicit)    Facet code 3 (implicit)~~

## 3. Food list code + additional facet codes

Facet header    Descriptor code

A02NH#F04.A01DZ\$F08.A032H\$F10.A077A\$F19.A07PR

Food list code    Facet code 1 (additional)    Facet code 2 (additional)    Facet code 3 (additional)    Facet code 4 (additional)

- Select the closest food from the **Reporting hierarchy**. Consult the Scope Notes, Synonyms and Scientific names for clarification.
  - Choose the appropriate **nature**: start from raw commodities only in case of real raw commodities or in case of processes defined as not to change the nature of a product (e.g. freezing).
- Search for the sub-group with the appropriate source. Index as specifically as the vocabulary permits (**Core list**, **Extended list**); use broader terms (**Generic**, **Non-specific**) when not enough information is available about the food.
  - If you must use **Hierarchy** terms, add facet Generic = unspecified or other (not in list).
- If there is no sub-group with the appropriate source, choose the closest generic term and use **Facets** to add the source (or raw source or ingredients) :
  - The origin of a **raw commodity** is indexed in **SOURCE** facet; for **derivatives** use **SOURCE-COMMODITY**; for **composites** use **INGREDIENTS** facet to index characterising ingredients.
  - In case of **mixed** raw commodities or derivatives (e.g. mixed grains), choose a generic, source-independent code and add facet SOURCE-COMMODITY.
  - In case of raw commodities or derivatives with **minor ingredients** (e.g. salted popcorn), add the minor component as **INGREDIENT**.
- Report at level needed for using the data: **Food List code + additional facet codes** (not implicit facet codes)

- Thank you for your patience!
- Questions?