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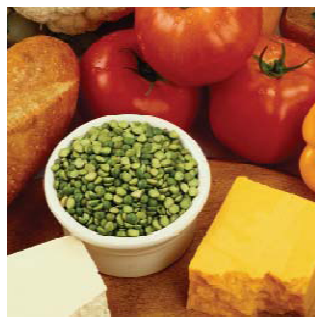
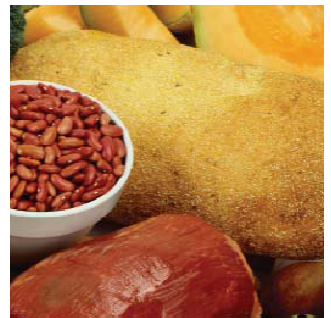
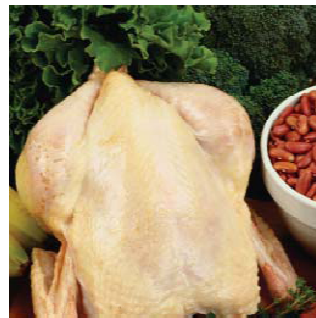
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DRAFT

LanguaL 2007 Documentation of changes from Version 2000

Anders Møller and Jayne Ireland



Disclaimer

This work was completed on behalf of the European Food Information Resource (EuroFIR) Consortium and funded under the EU 6th Framework Quality and Safety Programme, project number FP6-513944.

EuroFIR, the world leading European Network of Excellence on Food Composition Databank systems (<http://www.eurfir.net>) is a partnership between 40 universities, research institutes and small-to-medium sized enterprises (SMEs) from 21 countries. EuroFIR aims to develop and integrate a comprehensive, coherent and validated databank providing a single, authoritative source of food composition data for Europe.

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LanguaL 2007

DOCUMENTATION OF CHANGES FROM VERSION 2000

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

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

For this 2007 version of the LanguaL Thesaurus we also owe special thanks to the food composition data base compilers in the EuroFIR Network: *Mark A. Roe*, *Carine Seeuws*, *Sylvia Tsanova*, *Tue Christensen*, *Leif Bøgh-Sørensen*, *Heli Reinivuo*, *Céline Le StunFf*, *Olafur Reykdal*, *Bernd Hartmann*, *Stavroula Soukara*, *Hille Vardi*, *Aida Turrini*, *Simonetta Salvini*, *Martine Jansen*, *Jan-nicke Fredriksen*, *Agata Troszczyńska*, *Luisa Oliveira*, *Raimon Milà*, *Janka Porubska*, *Irene Mattisson*, *Marianne Arnemo*, *Åse Borgejordet*, *Gul Biringen Löker*, *Heidi Schwartz*, *Susanne Westenbrink*, and the other members of the national food composition database teams. Using the LanguaL Food Product Indexer, the compilers in the EuroFIR network have indexed the foods in their food composition databases. The tremendous work has accomplished many comments and suggestions of which most are included in the LanguaL 2007 Thesaurus.

The work done in connection with the EU-AIR Concerted Action NETTOX and its successor BASIS on bioactive substances in plant foods has also provided many comments and suggestions for changes and updates of LanguaL. This project has continued in the EuroFIR network, and we are grateful for the comments from the EuroFIR BASIS Plant Group, with special thanks to *Jørn Gry*, *Marten Sørensen*, *Folmer D. Eriksen* and *Kirsten Pilegaard* for their input.

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Paris, January 2007

Jayne Ireland & Anders Møller

LanguaL Thesaurus, Version 2007

Documentation of changes from version 2000

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1 WHAT IS LANGUAL?

LanguaL stands for "**L**angua **a**limentaria" or "language of food". It is an automated method for describing, capturing and retrieving data about food. The work on LanguaL was started in the late 1970's by the Center for Food Safety and Applied Nutrition (CFSAN) of the United States Food and Drug Administration (FDA) as an ongoing co-operative effort of specialists in food technology, information science and nutrition. The original name of the thesaurus was Factored Food Vocabulary (FFV).¹ 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.² 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.³

As constructed, 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. A first approach would be to limit the terms of different languages in which the descriptors are provided. Another is to render it language-independent. This approach was chosen by the LanguaL thesaurus, which is used in the USA and Europe for numeric data banks on food composition (nutrients and contaminants), food consumption and legislation. Each descriptor is identified by a unique code pointing to equivalent terms in different languages (e.g. English, French, Danish and Hungarian).

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

¹ McCann, A. et al. *FDA's Factored Food Vocabulary for Food Product Description*. Journal of the American Dietetic Association, vol. 88, no. 3, pp. 336 – 341, 1988.

² Hendricks, T. *LanguaL, an Automated Method for Describing, Capturing and Retrieving Data about Food*. In Simnopoulos A.P., Butrum RR (eds.): *International Food Data Bases and Information Exchange*, World. Rev. Nutr. Diet., Basel, Karger, 1992, vol. 68, pp. 94 – 103.

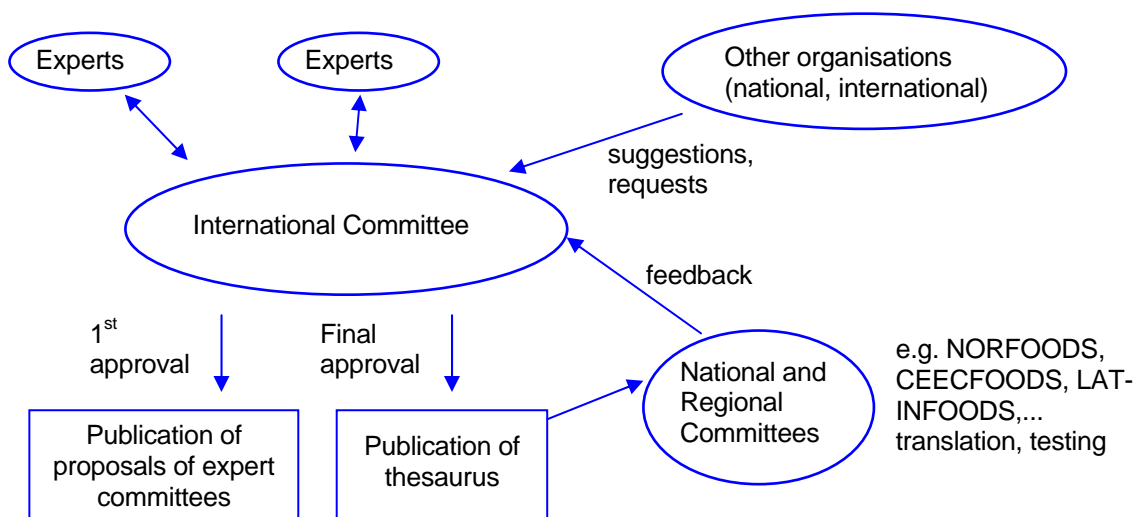
³ FDA/CFSAN. *LanguaL User's Manual*, version 1993.

1.1 INTERNATIONAL USE OF LANGUAL

LanguaL can facilitate direct links to many different food consumption and analytical databases as well as bibliographic files, worldwide. For example, LanguaL has been used to index all 1988 USDA Nation-wide Food Consumption Survey (NFCS) foods, foods whose standards are specified by the US Code of Federal Regulations (CFR), and foods in Codex Alimentarius standards. LanguaL has also been used by the National Cancer Institute (US NCI) and the International Agency for Research in Cancer (WHO IARC)⁴ in their studies on the relationship of diet and cancer. LanguaL is currently being used to index foods in most official food composition databases in Europe.

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

Figure 1. information flow



The flexibility and multidisciplinary of a multifaceted approach allow expertise on food description to be divided up among smaller, ad hoc expert committees. The Working Group on Food Description thus took over the development of the multilingual LanguaL thesaurus in 1996.⁵ The information flow decided upon is illustrated in the figure above.

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

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

⁵ Ireland-Ripert J. and Møller A. (1996). LanguaL: international organisation. *Food Chemistry*, v.57 n°1, 155-156.

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

1.2 CONTACTS

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

LanguaL Secretariat:

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or the LanguaL homepage URL: <http://www.langual.org/>.

2 THE MULTILINGUAL LANGUAL THESAURUS

2.1 THESAURUS STRUCTURE

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

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

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

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

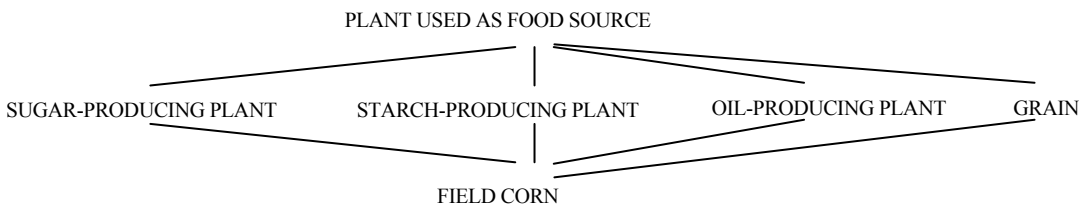
2.2 HIERARCHY

Equally as important as the identification of meaningful characteristics is the arrangement of facet terms in a hierarchic structure so that information can be retrieved at varying levels of specificity. In a particular search, one might be interested in all products with peanut as the food source. In another, one might need products with any nut as the food source. Alternatively, one might search specifically for *VITAMIN A ADDED*, more broadly for *VITAMIN ADDED*, or, still more broadly, for *NUTRIENT OR DIETARY SUBSTANCE ADDED*. These are all examples of hierarchical relationships among facet terms.

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

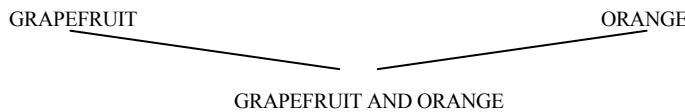
For these reasons, all of the facets are fully structured. Care has been taken to include all useful hierarchical relationships. Some concepts can belong, on logical grounds, to more than one category at the same time; they are then said to possess **poly-hierarchical relationships**. Corresponding to its many uses, for instance, **FIELD CORN** appears under several broader terms:

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



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

Example:



Example:



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

The hierarchical relationships are complemented by additional cross references among facet terms, e.g., **PROTEIN-PRODUCING PLANT**

- Narrower term **ALFALFA**
- Narrower term **SOYBEAN**
- Narrower term **FIELD CORN**
- Narrower term **SESAME**

This indicates that any search for plant protein sources should employ **ALFALFA**, **SOYBEAN**, **FIELD CORN** and **SESAME**.

2.3 DEFINITIONS

This document follows definitions and conventions given in the International Standards concerning the establishment and development of monolingual thesauri⁶ and of multilingual thesauri⁷. In accordance with these standards, the LanguaL thesaurus definitions have been expanded to include *additional information*. The following definitions from the standards are used:

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

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

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

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

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

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

- (1) The Precombined term explains or illustrates the use of the facet terms, e.g., corned beef hash as an example of a food whose physical state is *SEMISOLID WITH SOLID PIECES*.
- (2) For some foods, it is difficult for an indexer to select the proper combination of facet terms. For example, it might be obvious that the food product "Rhine wine" should be described as a *LIGHT WINE, 7-14% ALCOHOL*, but the indexer might not realise that *ALCOHOL FERMENTED* should be used in facet H (Treatment Applied) to describe the fermentation.

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

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

⁷ International Standard ISO 5964 (1985). Documentation – Guidelines for the establishment and development of multilingual thesauri

The following **abbreviations**, in accordance with the International Standards, are printed as prefixes to terms etc. Each abbreviation indicates the relationship or function of the term or node that follows:

- BT** Broader term.
The term that follows the symbol represents a concept having a wider meaning.
- NT** Narrower Term
The term that follows the symbol refers to a concept with a more specific meaning.
- RT** Related Term
The term that follows the symbol is associated, but it is not a synonym, a quasi-synonym, a broader term or a narrower term.
- USE** Use
The term that follows the symbol is the preferred term when a choice between synonyms and quasi-synonyms exists.
- UF** Use For
The term that follows the symbol is a non-preferred term or synonym.
- SN** Scope Note
A note attached to a term to indicate its meaning within an indexing language. It is not intended to be a dictionary definition, but it serves instead to indicate the *use* of a term. The language of the food field is not always precise. Scope notes are therefore provided for many descriptors in order to achieve consistency in indexing and searching and, perhaps more importantly, to achieve the purpose of a common language for the description of foods.
- AI** Additional Information
In addition to indexing information handled by the scope notes, the LanguaL thesaurus also includes a special property named Additional Information (AI), to be used for further description of more lexical or encyclopaedic nature (list of many different properties).
- FTC** Facet Term Code
This symbol is followed by the unique identifier for each descriptor in the LanguaL thesaurus. The identifier, the facet term code, consists of one character identifying the facet followed by a four digit number.

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

The following **conventions** are used throughout the LanguaL thesaurus.

- a) Preferred terms are printed in upper case.

Examples:

BEVERAGE

CONFECTIONERY

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

Examples:

BEVERAGE

UF drink

BREAM

UF abramis brama

DENMARK

UF DK

2.4 DISPLAY OF TERMS AND RELATIONSHIPS

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

- (a) *alphabetical display*, with scope notes and indications of inter-term relationships (originally by FDA called the THESAURUS ENTRY REPORT or VOCABULARY ENTRY REPORT);
- (b) *systematic display*, supported by an alphabetical index and a code index (originally by FDA called the THESAURUS HIERARCHIC REPORT or HIERARCHIC TREE REPORT).

2.4.1 ALPHABETICAL DISPLAY

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

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

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

Example of alphabetical display:

ABALONE	
FTC:	B1408
BT :	ARCHAEOGASTROPOD (B1002)
NT :	BLACKFOOT ABALONE (B2681)
UF :	haloitis
abramis brama	
USE :	BREAM
ACIDIFIED	
FTC:	H0200
BT :	FLAVORING OR TASTE INGREDIENT ADDED (H0117)
UF :	pickled by acidification
SN :	Used when acid is added to a food product at any level.

2.4.2 SYSTEMATIC DISPLAY

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

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

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

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

Example of systematic display:

G. COOKING METHOD (G0002)
COOKED BY MOIST HEAT (G0012)
COOKED IN STEAM (G0021)
STEAMED WITH PRESSURE (G0022)
STEAMED WITHOUT PRESSURE (G0023)
COOKED IN WATER OR WATER-BASED LIQUID (G0013)
BOILED (G0014)
BOILED AND DRAINED (G0015)
BOILED IN LARGE AMOUNT OF LIQUID (G0016)
BOILED IN SMALL AMOUNT OF LIQUID (G0017)

Example of alphabetical index of terms:

B1408	ABALONE
B1645	ABALONE MUSHROOM
B1241	abelmoschus esculentus
B1763	abramis brama
B1327	ACACIA
B1241	acacia insuavis
B1762	acanthistius brasilianus
B1630	acanthocybium solanderi
B2303	acanthuridae
B1360	ACEROLA
H0300	ACETIC ACID FERMENTED
H0200	ACIDIFIED

Example of alpha-numerical index of codes:

A0105	DRESSING, CONDIMENT, GRAVY OR SAUCE
A0106	PREPARED GRAIN OR STARCH PRODUCT
A0107	BAKERY PRODUCT, UNSWEETENED
A0108	PASTRY SHELL, UNSWEETENED
A0109	PASTEURIZED PROCESS CHEESE SPREAD
A0110	PASTEURIZED PROCESS CHEESE
A0111	PASTEURIZED PROCESS CHEESE FOOD
A0112	NONALCOHOLIC BEVERAGE
A0113	SPICE OR HERB
A0114	FROZEN DAIRY DESSERT
A0115	CHEESE OR CHEESE PRODUCT

3 LINGUAL VERSIONING

The changes and differences between the versions of the LanguaL thesaurus are documented with a report on the full thesaurus with alphabetical and systematic displays as well as this report on the changes between the versions. The detailed description of the changes from version 0 to version 2000 are described in LanguaL 2000 – Documentation of changes from Version 0⁸.

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

3.1 LINGUAL VERSION 0 AND VERSION 2000

In an effort to harmonise existing versions of LanguaL, a first international version of the thesaurus, called **LanguaL Version 0**, was published on the Internet by the International LanguaL steering Committee.⁹ The thesaurus provided by the US-FDA in 1995 (FDA 95) was defined as the basis for the international "Version 0" and all further discussions. This "Version 0" differs from FDA 95 in respect to the following modifications:

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

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

¹⁰National or regional user groups or authorities may organise the translation of the thesaurus, act as local competence centres and investigate how useful the different facets are in their cultural environment. A user interface allowing the search of foods available in nutrient databanks (USA and Europe) has also been created at the LanguaL Internet site in order to promote data interchange and provide a useful tool for persons looking for food composition data as well as publicity for national databanks.

⁸ Møller A, Ireland J (2000). LanguaL 2000 - Documentation of changes from Version 0. Report by the COST Action 99 – Eurofoods Working Group on Food Description, Terminology and Nomenclature, Report No. EUR 19541, European Commission.

⁹ Schlotke F. (1996). LanguaL - harmonization of different national versions. Report of the European LanguaL Technical Committee, Institute of Scientific Computing, CH-8092 Zurich

¹⁰ <http://www.langual.org/>

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

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

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

Version 0 contained 3647 descriptors, and Version 2000 contains more than 4000 descriptors.

3.2 LAGUAL VERSION 2000 AND VERSION 2007

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

All proposals and their status are available on the LanguaL website under proposals¹¹.

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

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

- Facet A: Inclusion of food classifications, comprising EuroFIR food classification for food composition databases, the top level of Eurocode2, Classification of Food And Feed Commodities (Codex Alimentarius), and the European Food Groups (EFCOSUM)
- Facet B: Update of plant and fish species; minor relocations of descriptors

¹¹ <http://www.langual.org/proposals.asp>

- Facet C: Update of plant part information
- Facet E: Minor update
- Facet H: Update of treatment terms.
- Facet J: Revision of preservation descriptors
- Facet M: Minor update
- Facet N: Minor update
- Facet R: General update
- Facet Z: Additional terms

4 DETAILED DESCRIPTION OF PROPOSALS AND UPDATES.

4.1 NORFOODS SUGGESTIONS - 2004-02-20

Additional descriptors suggested by the Nordic working group on food composition data have been implemented:

Descriptors in ***bold and italics*** are new descriptors.

CABBAGE [B1406]

...

POINTED HEADED CABBAGE (Brassica oleracea L. convar. capitata (L.) Alef. var. conica D. C.)

...

RIGHTEYE FLOUNDER FAMILY [B1856]

...

EUROPEAN FLOUNDER (Platichthys flesus (Linnaeus, 1758))

...

COD FAMILY [B1835]

...

NORWAY POUT (Trisopterus esmarkii (Nilsson, 1855))

...

PROTEIN REMOVED [H0134]

GLUTEN REMOVED

INGREDIENT ADDED [H0225]

LEAVENING AGENT ADDED

CHEMICAL LEAVENING AGENT ADDED [H0351]

SOURDOUGH ADDED (SN: if wheat sourdough index also WHEAT ADDED, if rye sourdough index also RYE ADDED)

YEAST ADDED

GRAIN ADDED [H0152]

BARLEY ADDED [H0323]

BARLEY MALT ADDED

WHEAT ADDED [H0319]

WHEAT MALT ADDED

NUT OR SEED ADDED [H0177]

PEANUT ADDED [H0124]

SEED ADDED [H0333]

TREE NUT ADDED (AI: Examples of tree nuts are walnut, cashew, pistachio, almonds, chestnut, coconut)

COCONUT ADDED [H0340]

VEGETABLE ADDED [H0212]

SOY ADDED [H0338] (not just under "GRAIN ADDED")

PRESERVED BY HEAT TREATMENT [J0120]
BLANCHED*
 INGREDIENT PRESERVED BY HEAT TREATMENT [J0151]
 PASTEURIZED BY HEAT [J0135]
 STERILIZED BY HEAT [J0123]
 STERILIZED BY ULTRA HIGH PRESSURE [J0160]
 UHT [J0148]

PROTEIN ADDED [H0164]
 GELATIN ADDED [H0165]
MILK PROTEIN ADDED
 ...

CUT OF MEAT, U.S. [Z0008]
 ...
TENDERLOIN

In food composition databases, there is a need to distinguish whether foods packed in a medium (e.g. an edible medium like brine or syrup) has been *drained* or *not drained* as this has an effect on the final compositional information of the food. It is suggested to add the two descriptors in the facet Z as

Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]
 ...
PRESENCE OF PACKING MEDIUM
DRAINED*
NOT DRAINED
 ...

Comments concerning **BLANCHED** and **DRAINED*/*NOT DRAINED**:

These descriptors are available as COOKING METHODS but do not cover the meaning of the industrial unit process *blanching*, which always precedes the unit process *freezing* in the case of industrially processed frozen vegetables and fruits.

DRAINED*/*NOT DRAINED appears as **COOKING METHOD BOILED AND DRAINED** [G0015] and **BOILED AND UNDRAINED** [G0018], but these do not have the same meaning as the proposed new descriptors.

4.2 PROPOSAL FROM ANDERS MØLLER - 2004-02-22

The proposal suggests the addition of a new term for *White sugar added*:

SUCROSE ADDED [H0158]
 BROWN SUGAR ADDED [H0361]
WHITE SUGAR ADDED

In the present version of the LanguaL (version 2000), it is possible to indicate precisely that brown sugar was added but not that white sugar was added. In facet C. PART OF PLANT OR

ANIMAL, both descriptors (*BROWN SUGAR* and *WHITE SUGAR*) exist and this should be repeated in H. TREATMENT APPLIED under *SUCROSE ADDED*.

4.3 PROPOSAL FROM ANDERS MØLLER AND IAN UNWIN - 2005-02-24 INCLUSION OF THE REVISED EUROODE 2 IN LANGUAL FACET A

The first level of the Eurocode 2 classification has been added as follows:

A. PRUDUCT TYPE [A0361]
...
PRUDUCT TYPE, EUROPEAN UNION [A0356]
CIAA CLASSIFICATION FOR FOOD ADDITIVES [A0357]
EUROCODE 2 FOOD CLASSIFICATION [A0642]
01 Milk and Milk products
02 Eggs and Egg products
...

Eurocode 2 was revised and corrected in the COST Action 99 Eurofoods project (1995-1999)¹²:

The Eurocode 2 has since then undergone a few minor changes and the first level is ready for inclusion in the LanguaL facet A. The report has been prepared for the EU FP6 EuorFIR project's work package 1.6 on Food Identification and Description¹³.

For further information on the COST Action 99 initiative, see <http://www.eurofir.org/eurocode/>.

4.4 PROPOSAL FROM JAYNE IRELAND AND ANDERS MØLLER – 2005-05-02

In Facet B, a descriptor is allowed to have multiple broader terms (e.g. "CORN/MAIZE" is classified under "CEREAL", "OIL-PRODUCING PLANT", "STARCH-PRODUCING PLANT", "SUGAR-PRODUCING PLANT"), so it is possible to introduce additional classifications under "PLANT USED AS FOOD SOURCE" [B1347]:

New term:

PLANT ACCORDING TO SPECIES (term used for classification only, not for indexing).

Under this term can be placed new narrower terms when they are needed, request by users), such as

BRASSICA SPECIES

¹² Unwin ID, Møller A (1998). Eurocode 2 Review and Modified Core Classification. Danish Veterinary and Food Administration, 1998. The report is available at <http://www.eurofir.org/eurofir/BackgroundPapers.asp>.

¹³ Unwin, ID, Møller A. EUROCODE 2 Position Paper on the Eurocode 2 Coding System. EuroFIR Report, 2006 (deliverable 1.6).

Copy existing descriptors, such as BOK CHOY [B2077], CABBAGE [B1406], MUSTARD [B2069] as narrower terms to this descriptor as needed, etc.

Further suggestions imply:

New term:

PLANT ACCORDING TO PART OR USE (term used for classification only, not for indexing)

All existing narrower terms are moved down one level:

- FRUIT-PRODUCING PLANT [B1140]
- GRAIN OR SEED-PRODUCING PLANT [B1047]

New narrower terms by use :

- ***PLANT USED AS FODDER*** (needed for Codex Classification for foods and feeds)
- ***PLANT FOR MEDICINAL USE (or STIMULANTS ?)***, a proposal for classifying plants like betel.

New classifications may be necessary for plants that are presently isolated under *PLANT USED AS FOOD SOURCE [B1347]* (e.g. *AZTEC MARIGOLD [B2339]*, *BETEL [B2310]*, *BETEL NUT PALM [B2311]*). If no classifications are found, these plants should be moved to the PLANT ACCORDING TO SPECIES section.

The reason for this proposal is that an alternate hierarchy is needed for plants in Facet B. The plants are at present only arranged by their use. For example, it is currently almost impossible to index “Brassica species” (Codex Classification for foods and feeds) when the individual plants are situated in different parts of the thesaurus tree.

4.5 PROPOSAL FROM ANDERS MØLLER – 2005-05-20 REVISION OF THE FACET R AND HACCP BRANCH IN FACET Z

The proposal suggests that the facet R and the HACCP branch of facet Z be recoded using the normal coding for the LanguaL thesaurus.

The present codes in facet R and HACCP branch of facet Z are moved to the descriptors' Scope Notes with the following text: "US FDA 1995 Code: XX", where XX is the present code.

The top level of facet R will be given the FTC R0010, and new descriptors *GEOGRAPHICAL REGIONS AND PLACES NOT KNOWN* (FTC: R0001) and *CONTINENTS, REGIONS AND COUNTRIES* (FTC: R0523) introduced.

Furthermore, all geographical designations are moved down one level as narrower terms to *CONTINENTS, REGIONS AND COUNTRIES* [R0523].

The new facet R top levels will be as follows

R. GEOGRAPHICAL PLACES AND REGIONS [R0010]

CLIMATIC ZONE [R0193]

...

CONTINENTS, REGIONS AND COUNTRIES [R0523]

AFRICA [R0339]
 ANTARCTICA [R0110]
 ASIA [R0345]
 ATLANTIC OCEAN ISLANDS [R0352]
 AUSTRALIA [R0117]
 CENTRAL AMERICA [R0354]
 EUROPE [R0355]
 INDIAN OCEAN ISLANDS [R0361]
 NORTH AMERICA [R0362]
 PACIFIC OCEAN ISLANDS [R0363]
 SOUTH AMERICA [R0364]
 FISHING AREAS [R0124]

...

GEOGRAPHICAL REGIONS AND PLACES NOT KNOWN [R0001]

GEOPOLITICAL DESIGNATION [R0365]

....

The top level of the HACCP branch in facet Z will be given the FTC Z0221.

The reason for this change is that the facet R and the HACCP branch (FTC: HA00) of facet Z do not follow the normal coding of the rest of the LanguaL thesaurus. The normal coding includes a five character alphanumeric code. The first character designates the facet letter and the remaining four characters are unique serial numbers with no specific indication of meaning. In facet R and the HACCP branch of facet Z, the codes do not follow this rule, which makes the use of cardinality rules difficult, especially the implementation of the indexing rules in the LanguaL Food Product Indexer are rendered impossible.

4.6 PROPOSAL FROM LEIF BØGH-SØRENSEN – 2005-10-18 SUGGESTIONS AND COMMENTS EXPECIALLY ON FACETS J AND H AS WELL AS DETAILED COMMENTS ON FOOD ADDITIVES IN LANGUAL

Two new terms are suggested as follows for the facet J of the LanguaL thesaurus, *PRESERVED BY STORAGE IN CONTROLLED ATMOSPHERE * and * PRESERVED BY MICRO-FILTRATION *:

PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE [J0111]
PRESERVED BY STORAGE IN CONTROLLED ATMOSPHERE
 PRESERVED BY STORAGE IN INERT ATMOSPHERE [J0173]
 PRESERVED BY STORAGE IN VACUUM [J0174]

In the present version of the LanguaL (version 2000), the precise unit operation, controlled atmosphere, involving strict control of atmosphere and temperature, is not available. As the method is common in the food industry as well as the retail chains, the term should be adopted with the following Additional Information: Storage of fruits and vegetables in an atmosphere in which the concentrations of oxygen, carbon dioxide (and often nitrogen) are different from those in air and at a low temperature. All three (four) factors are controlled at the desired levels. The process is also denominated CA Storage (synonym).

PRESERVED BY FILTRATION [J0121]

PRESERVED BY MICRO-FILTRATION

PRESERVED BY ULTRA-FILTRATION [J0157]

In the present version of the LanguaL (version 2000), the precise unit operation, micro-filtration, involving filtration with micro size pores is not available. As the method is common in the food industry as well as the retail chains, the term should be adopted with the following additional information: Microfiltration is used to remove undesirable micro-organisms and molecules. The membranes have pore diameters from 10 to 10000 nm.

For facet J the following editorial changes are suggested for existing terms:

PRESERVED BY REFRIGERATION OR FREEZING [J0142]

the descriptor should be changed to **PRESERVED BY CHILLING OR FREEZING** in accordance with the technical term. The Scope Note should read: *In order to comply with labelling requirements, it must be specified if it is chilling or freezing.* The Additional Information could read: *Preserved by cooling and storage at low temperature (chilling at around 0-5°C, freezing at -18°C).*

and in accordance with this, for

PRESERVED BY STORAGE IN REFRIGERATION [J0131]

the descriptor should be changed to **PRESERVED BY CHILLING**, the present descriptor name should be used as synonym. The Additional Information should read: *Preserved by cooling and keeping at a temperature between 30°F and 45°F (-1°C and 7°C). The temperature range depends on national legislation.* The Scope Notes should read: *Preservation methods that imply subsequent chilling are: *PASTEURIZED BY IRRADIATION*, *PASTEURIZED BY HEAT*, *PRESERVED BY CHEMICALS *, *PRESERVED BY FERMENTATION*, *SURFACE PASTEURIZED BY ULTRAVIOLET*, *PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE*, *PRESERVED BY FILTRATION*.* ‘Preserved by filtration’ is new. It may be discussed if ‘preserved by chemicals’ (and perhaps ‘preserved by fermentation’) should be maintained.

RESERVED BY STORAGE IN MODIFIED ATMOSPHERE [J0111]

As modified atmosphere storage (and modified atmosphere packaging, MAP) may involve oxygen concentrations considerably above 20%, the Additional Information should read: *Preserved by storage in an atmosphere in which the concentrations of oxygen and carbon dioxide are different from those in air.*

NATURALLY DRIED [J0141]

The Additional Information is not completely clear: ‘.. artificially dried to return to normal dry state.’?

PRESERVED BY ADDING SPICES OR EXTRACTS [J0153]

In the Additional Information ‘oxidation’ or ‘oxidative changes’ could be added to read: *Preserved by adding spices or extracts (e.g. garlic, onion, horseradish, paprika) to suppress or inhibit undesirable micro-organisms, enzyme activity, or oxidative changes.*

This is true in other cases as well, also in J0107 Refrigeration method, see the AI.

STERILIZED BY ULTRA HIGH PRESSURE [J0160]

The Additional Information should be changed: *Sterilized by holding at a high pressure, normally greater than 1000 bar. Example: Fruit juice, jam.*

As heat is not necessarily involved, the position in the tree structure should be changed. BT should be PRESERVATION METHOD [J0107], and not PRESERVED BY HEAT TREATMENT [J0120].

FROZEN BY REFRIGERATING AGENT [J0171]

The descriptor should be renamed to **CRYOGENIC FROZEN** and the present descriptor assigned as synonym. The Additional Information could be: *Frozen very rapidly by means of refrigerating agents such as liquid nitrogen or carbon dioxide. Example: lobster frozen in liquid nitrogen.*

PRESERVED BY STORAGE IN REFRIGERATION AGENT [J0172]

You cannot store foods in solid CO₂ for a long time without freezing them. However, the Additional Information could be revised into: *Preserved by storage in refrigerating agent, e.g. shipment of samples in insulated boxes with solid carbon dioxide.*

Other comments concerning facet J:

In some cases, the Scope Notes starts with '*Used when a product is preserved by the use ...*', in other cases the start is '*Preserved by ..*'. More homogeneity is preferable.

What about other (modern) techniques such as 'high-intensity light', 'pulsed electric fields', and 'ultrasound'. They are still mainly used in research and may never get widespread application.

It may be added to the Additional Information for PRESERVED BY ULTRA-FILTRATION [J0157] that the membranes have pores in the range 2-20 nm diameter (in order to distinguish from microfiltration, 10-10000 nm).

The use of units should follow international rules (SI units and other commonly used units): pressure in bar or Pascal, temperature in °C or °F.

In the tree-structure, Preserved by salting (J0103), Preserved by brining (J0137) and Preserved by dry salting (J0139) appear twice.

Comments concerning facets E, H and G:

CURED OR AGED [H0253]

There are 7 sub-items (H0288-H0294) and it would be nice if the computer was able to place them in correct order, i.e. starting with H0288 (or H0294), ending with H0294 (or H0288). The same is true for E0152, divided into pieces (<0.3, >1.5, 0.3-1.5), and for E 147 with four sub-items.

Several items are identical, at least they have nearly the same denomination. This includes:

- MonoSodiumGlutamate added [H0590] under EU, MSG added [H0369] under USA,
- Acacia gum (gum Arabic) added [H0400] under EU, Gum Arabic added [H0380] under USA
- Carboxy methyl cellulose added [H0485] under EU, [H0374] under USA.

I do not know if sodium carboxy methyl cellulose [H0673] is the same as above?

- Microcrystalline cellulose added [H0577] in EU, the same [H0373] in USA
- Xanthan gum added [H0746] under EU, xanthan gum added [H0388] under USA
- Karaya gum added [H0551] under EU, the same [H0381] under USA
- Tragacanth added [H0735] under EU, Tragacanth gum added [H0382] under USA
- Guar gum added [H0539] under EU, the same [H0378] under USA
- Pectin added [H0607] under EU, the same [H0145] under USA.

PECTIN ADDED [H0145] is also placed under INGREDIENT ADDED [H0225].

- Agar added [H0408] under EU, the same [H0384] under USA
- Carrageenan added [H0487] under EU, the same [H0386] under USA
- Polydextrose added, H0314/H0613
- Riboflavin added, H0310/H0658
- Sorbitol added, H0303/H0710
- Mannitol added, H0304/H0573
- Xylitol added, H0305/H0747
- The group STARCH ADDED [H0146] comprising dextrin and modified starch, appear under CARVBOHYDRATE ADDED [H0209] and also under USA [H0371]
- Gelatin added [H0165], appears under Protein added [H0164] and also under USA

Uncertainties:

Carob bean gum added in USA [H0377], but is not mentioned in EU. Another name or status?

Carob bean [B1366] under hemicellulose producing plants [B1014] and under spice or flavour producing plants.

Carob coated or added [H0357], carob added [H0267] under [H0229]

Alginate added [H0385] in USA, Alginic acid [H0409] in EU ??

Dextran added [H0389] in USA, but not mentioned elsewhere in LanguaL. Another status?

Harmonization:

Generally, for 'X ADDED', see above, there are no synonym, Scope Notes nor Additional Informations for items under EU, but at least often something like 'used when X is added at any level' under USA. Should a 'harmonization' be introduced? This could be that e.g. 'carboxy methyl cellulose added' has only one number? It is OK that it appears more than once.

Synonyms:

Acacia gum = gum arabic in EU [H0400], but only gum arabic mentioned in USA [H0388]

Karaya gum has gum karaya as synonym in USA, not in EU

Tragacanth gum has gum tragacanth as synonym in USA, only tragacanth in EU

Other comments:

Water added [H0138] - a definition of single-strength standard (or single strength) would be desirable. - diluted to 50-99% of single strength [H0237] is vague, as there is legislation on 'water added' (often around 10% for meat products) in several countries.

Appearing more than once The group 'Sugar or sugar syrup added' [H0136], comprising 17 compounds, appear twice. Under SWEETENER ADDED [H0202] and under CARBOHYDRATE ADDED [H0209].

As mentioned above, see also the group *STARCH ADDED* and see *PECTIN ADDED*, *GELATINE ADDED*, etc. This system is probably good!

In facet G, G0042 is SCALDED OR BLANCHED, where SN=AI. In facet J, BLANCHED is J0175.

Comments concerning food additive classifications in facet A:

The following suggestions/changes have not been implemented in LanguaL 2007. Update of the food additive information in LanguaL awaits further elaboration.

New system for Codex functional classes (before A362-451 from 1985, now in principle according to Codex Alimentarius General Requirements, volume 1A, second edition (section 5.3), revised 1999. FAO/WHO). The new classification is so close to the EU classification of food additives (3-4 differences) that it might be worthwhile only including on classification covering both classifications.

The following list shows the comparison of the older and the new CODEX classification of food additives:

FTC	Old name	New name
A0362	ACID	A0363 ACIDIFIER
Axxx1	ACIDITY REGULATOR	A0362 ACID??, A0364 ALKALI, base?, buffer?, A0380 BUFFERING AGENT pH adjusting agent?? A0363 and A0364 now in ACID/ACID REGULATOR
A0365	ANTIBLEACHING AGENT	Delete (Magnesium Carbonate only in 1985)

FTC	Old name	New name
A0366	ANTIBROWNING AGENT	Delete (Potassium metabisulfite only in 1985)
A0367	ANTICAKING AGENT	Antistick agent?? A0402 DRYING AGENT A0403 DUSTING POWDER A0437 RELEASE AGENT
A0368	ANTIFOAMING AGENT	
A0370	ANTIMOULD AND ANTITROPE AGENT	Delete (may be included in PRESERVATIVE)
A0371	ANTIOXIDANT	A0372 ANTIOXIDANT SYNERGIST, A0442 SEQUEST-RANT Now in ANTIOXIDANT
A0373	ANTIOXIDANTS SOLUBILIZER	Delete (only monoglyceride citrate in 1985)
A0374	ANTITROPE AGENT	Delete (Ca acetate&propionate in 1985) NB. ANTIROPE!!
A0375	ANTISPATTERING AGENT	Delete (esters of glycerol and therm.oxidized soy bean fatty esters in 1985)
A0376	BINDER	Now under STABILIZER
A0377		Now in FLOUR TREATMENT AGENT
A0378	BODYING AGENT	BODYING AGENT now in THICKENER
A0379	BROWN SALT: NUTRIENT, DIETARY SUP-PLEMENT	Delete (What is it? I cannot find it in FAO 1985)
A0381	BULKING AGENT	A0408 FILLER
A0382	CARBONATING AGENT	Delete (only CO2 in 1985)
A0383	CARRIER	Not included in 1999!! Reference? Perhaps unchanged??
A0384	CARRIER SOLVENT	Delete (but a number of substances in 1985)
A0385	CHEWING GUM BASE	Delete (talc only in 1985-chewing gum component?)
A0386	CLARIFYING AGENT	Delete (only polyvinylpyrrolidone in 1985)
A0387	CLOUD PRODUCING AGENT	Delete (only vegetable oils, brominated in 1985)
A0388	CLOUD PRODUCING AGENT IN NON-ALCOHOLIC BEVERAGES	Delete (only sucrose acetate isobutyrate in 1985)
A0389	COLLOIDAL STABILIZERS	Delete (only insoluble polyvinylpyrrolidone in 1985)
A0390	COLOUR ADJUNCT	Delete (only magnesium hydroxide in 1985)
A0392	COLOUR RETENTION AGENT (CODEX) (why CODEX???)	A0391 COLOUR FIXATIVE, A0393 COLOUR STABI-LIZER
Axxx2	EMULSIFYING SALT	Axxx3 MELTING SALT (melding salt i Codex 1999), A0442 SEQUEST-RANT
A0394	CONTAMINANT	Delete (is NOT included in 1985??) One more error??
A0395	DECOLOURIZING AGENT	Delete (only Carbon, activated in 1985)
A0396	DEFOAMING AGENT	Delete (only propylene glycol alginate in 85)
A0397	DENSITY ADJUSTING AGENT	Delete (only sucrose acetate isobutyrate in 85)
A0398	DIETARY SUPPLEMENT	Delete?? (Mg lactate&dibasic phosphate in 85)
A0399	DILUENT OF COLOUR AND OTHER FOOD ADDITIVES	Delete (only ethyl cellulose in 85)

FTC	Old name	New name
		DISPERSING AGENT now in 404
A0401	DOUGH CONDITIONER	Delete (or include in A0415 FLOUR TREATMENT AGENT??) DRYING AGENT now in anticaking DUSTING POWDER now in anticaking
A0404	EMULSIFIER	A0400 DISPERSING AGENT A0450 WETTING AGENT
A0405	EMULSION STABILIZER	Delete (only K phosphate in 85) but other 'groups' in 85!
A0406	ENZYME PREPARATION	Delete, although many enzymes in 1985
A0407	EXTRACTION SOLVENT	Delete (many solvents in 85) A0408 is now in BULKING AGENT
A0409	FILTERING AID	Delete (only diatomaceous earth in 85)
A0410	FIRMING AGENT	FIRMING AGENT also under STABILIZER??
A0411	FLAVOUR ADJUNCT	Delete (only formic acid in 1985)
A0412	FLAVOUR ENHANCER	FLAVOUR ENHANCER Flavour modifier xx Tenderizer xx
A0413	FLAVOURING AGENT	Delete, or include in A0412 (many compounds in 85)
A0414	FLAVOURS SOLUBILIZER	Delete (only monoglyceride citrate in 85)
A0415	FLOUR TREATMENT AGENT	A0377 BLEACHING AGENT Dough improver xx Flour improver xx
A0416	FOAMING AGENT	FOAMING AGENT Whipping agent xx Aerating agent xx
A0417	COLOUR (before called FOOD COLOUR)	
A0418	PRESERVATIVE (before called FOOD PRESERVATIVE)	A0369 ANTIMICROBIAL PRESERVATIVE Axxx4 ANTIMYCOTIC AGENT Axxx5 BACTERIOPHAGE CONTROL AGENT Chemosterilant/wine maturing agent?? Axxx6 DISINFECTION AGENT
A0419	FORMULATION AGENT	Delete (I cannot find it in FAO 1985)
A0420	FORMULATION AID	Delete (only polydextroses A and N in 1985)
A0421	FREEZANT	Delete (only N2 in 1985)
A0422	FUMIGANT	Delete (only ethylene oxide in 1985)
A0423	FUNGICIDAL PRESERVATIVE	Delete (only Pimaricin in 85)
A0424	FUNGISTATIC AGENT	Delete (Ca sorbate, diphenyl, K Sorbate in 1985)
A0425	HUMECTANT	A0430 MOISTURE RETAINING AGENT Moisture/water retaining agent ??xx

FTC	Old name	New name
		A0450 WETTING AGENT?? See EMULSIFIER
A0426	GELLING AGENT	
Axxx7	GLAZING AGENT	A0440 SEALING AGENT Coating xx Polish xx
A0427	GREEN: NUTRIENT, DIET SUPPLEMENT, ANTI-CAKING AGENT	Delete (I could not find it in FAO 1985)
	LEAVENING AGENT	Now in RAISING AGENT
A0429	LIQUID FREEZANT	Delete (Only Dichlordifluormethane in 85)
A0430		MOISTURE RETAINING AGENT now in HUMECTANT
A0431	NEUTRALIZING AGENT	Delete (11 compounds in 1985)
A0432	NUTRIENT	Delete (only Magnesium Phosphate dibasic in 1985)
A0433	ODOUR REMOVING AGENT	Delete (only Carbon, activated vegetable?? (Food grade) in 85)
A0434	OXIDIZING AGENT	Delete (only K sorbate in 85)
A0435	PACKING GAS	Delete (CO2 and N2 in 85)
A0436	PROPELLANT	
Axxx8	RAISING AGENT	A0428 LEAVENING AGENT
A0437		RELEASE AGENT now in ANTICAKING AGENT
A0438	RESIDUE	Delete (I cannot find it in FAO 1985)
A0439	SALT SUBSTITUTE	Delete (I cannot find it in FAO 1985)
A0440		SEALING AGENT now under GLAZING AGENT
A0441	SEASONING AGENT	Delete (fumarates, malates + KCl in 1985)
A0442		SEQUESTRANT now under ANTIOXIDANT
A0443	STABILIZER	A0376 BINDER A0410 FIRMING AGENT Moisture/water retention agent (A0430? see HUMECTANT)
A0444	SUSPENDING AGENT	Delete (only Na carboxymethyl cellulose in 1985)
A0445	SWEETENER (before called SWEETENING AGENT)	Artificial sweetener Nutritive sweetener
A0446	TABLETING AID	Delete (only ethyl cellulose (as in 399) in 1985)
A0447	TASTE REMOVING AGENT	Delete (as 395 and 433)
A0448		Now under THICKENER
A0449		Now under THICKENER
Axxx9	THICKENER	A0449 THICKENING AGENT
	(may use A0449 which now is thickening agent??)	A0448 TEXTURIZER A0378 BODYING AGENT
A0450		Now under EMULSIFIER (and HUMECTANT??)
A0451	YEAST FOOD	Delete (NH3Cl m.m. in 1985??)

4.7 PROPOSAL FROM ELIZABETH SMITH – 2006-02-07

New vocabulary terms are suggested as follows:

Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

...
 BIOTECHNICALLY DERIVED FOOD [Z0151]
GENETICALLY MODIFIED FOOD

Reason:

New Descriptor. Genetically modified foods are common in food trade now. Synonym: GMO. Scope Note: Used for foods containing, consisting of or produced from GMOs. Additional information: ‘Genetically modified food’ means food containing, consisting of or produced from GMOs - in accordance with REGULATION (EC) No 1829/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003 on genetically modified food and feed. See http://europa.eu.int/comm/food/food/biotechnology/index_en.htm.

C. PART OF PLANT OR ANIMAL [C0116]

...
 PART OF PLANT [C0174]

...
 ROOT, STEM, LEAF OR FLOWER [C0148]

...
 PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]

...
 FLORET OR FLOWER [C0237]

CALYX [C0276]

PETAL [C0303]

STAMEN

POLLEN [C0279]

STIGMA [C0277]

Reason:

New descriptor: STAMEN. Pollen should be moved up from STIGMA to its right position, STAMEN, where it belongs.

Additional information for STAMEN: <DICTION>A pollen-bearing organ in a flower, made up of a slender stalk (filament) and a pollen sac (anther) (Webster's). Additional information for STIGMA [C0277]: <DICTION>The free upper tip of the style of a flower, on which pollen falls and develops (Webster's)

P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]

...
 FOOD FOR SPECIAL DIETARY USE [P0023]

...
 NUTRITION-RELATED CLAIM OR USE [P0065]

...
 VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

...
ENRICHED CLAIM OR USE

FORTIFIED CLAIM OR USE
IODIZED CLAIM OR USE
UNFORTIFIED CLAIM OR USE

...
 RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]
HALAL CLAIM OR USE

Reason:

In claims related to vitamin or minerals, it is important to distinguish between the two terms "fortified" and "enriched". Add the following statements to the Additional information: "A food is 'enriched' when nutrients are added to it to replace those that are lost in processing", "A food is 'fortified' when nutrients that were never present are added to it", respectively.

For HALAL CLAIM OR USE, add the following statement to Additional Information "*<DICTION>Characterized by adherence to the dietary practices required by Islamic law (Webster's).*

Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

...
PRESENCE OF PACKING MEDIUM
DRAINED
NOT DRAINED

Reason:

It is important to distinguish whether the food in question has been drained or not drained when evaluating the nutrient content. Related term to PRESENCE OF PACKING MEDIUM is K. PACKING MEDIUM.

B. FOOD SOURCE [B1564]

...
 PLANT USED AS FOOD SOURCE [B1347]

...
 VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]

...
 POD OR SEED VEGETABLE [B1156]

...
 PEA [B1338]

...
 PEA, EDIBLE SEED CULTIVARS [B1001]

...
CHICKLING PEA
 ...

Reason:

New term: Chickling pea. Synonym: lathyrus sativus; Additional information: *<SCINAME>Lathyrus sativus L.<GRIN>21613*

Changes to existing terms:

Every NT under *Growing condition* should have "growing condition" added to it. For example, Hydroponics would be changed to Hydroponic growing condition [note singular]

Nutrient or dietary substance added [H0194] (Treatment Applied) which has "fortified" and "enriched" as synonyms to it. Add the following statement to the scope note: *"A food is 'enriched' when nutrients are added to it to replace those that are lost in processing; a food is 'fortified' when nutrients that were never present are added to it."*

Definitions or changes to definitions:

ORGANIC FOOD CLAIM OR USE [P0128].

Additional information: *"Foods produced in accordance with Council Regulation (EEC) No 2092/91 of 24 June 1991 on organic production of agricultural products and indications referring thereto on agricultural products and foodstuffs."*, see <http://europa.eu.int/eur-lex/lex/LexUriServ/LexUriServ.do?uri=CELEX:31991R2092:EN:HTML>.

The same additional information relates to organic GROWING CONDITION.

4.8 PROPOSAL FROM JAYNE IRELAND ON BEHALF OF EUROFIR WP1.6 – 2006-04-16 THE EUROFIR FOOD CLASSIFICATION FOR FOOD COMPOSITION DATABASES

The EuroFIR Food Classification

The proposed EuroFIR food classification for the thesaurus and results of the online consultation. The classification system proposed endeavours to be compatible with COST Action 99 and EFCOSUM recommendations for food consumption surveys but is not meant as a recommendation for the latter. The proposed food classification¹⁴ will be introduced in the LanguaL thesaurus to link FCDBs in the EuroFIR network.

The EuroFIR food classification will be included in the LanguaL facet A (Product Type) with the other European food classification systems as follows:

A. PRODUCT TYPE [A0361]

...

PRODUCT TYPE, EUROPEAN UNION [A0356]
CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]
EUROCODE 2 FOOD CLASSIFICATION [A0642]
EUROFIR FOOD CLASSIFICATION
EUROPEAN FOOD GROUPS (EFG) [A0690]

...

¹⁴ Report EuroFIR deliverable 1.6.4. The report is available at <http://www.eurofir.org/documents.asp>

4.9 PROPOSAL FROM JAYNE IRELAND FOR CODEX CCPR ANIMAL FOOD SOURCES - 2006-05-27

Animals

WHO GEMS/Food has asked for LanguaL indexing of GEMS/Food food list, which is now based upon the CODEX food definitions, i.e. CODEX Classification for foods and feeds. Some foods in the food list were not able to be indexed with LanguaL because certain food descriptions were unclear and/or LanguaL descriptors were lacking. The following descriptors are proposed for LanguaL facet B, Food Source.

Under FISH [B1222], create new terms for Codex CCPR:

Proposed term	AI	SYN
DIADROMOUS FISH	<DICTION>Diadromous fish travel between salt and fresh water. Anadromous fish live in the sea mostly, breed in fresh water; the best-known are salmon, which hatch in small freshwater streams, go down to the sea and live there for several years, then return to the same streams where they were hatched, spawn, and die shortly thereafter. Salmon are capable of going hundreds of kilometers upriver, and humans must install fish ladders in dams to enable the salmon to get past. Catadromous fish live in fresh water, breed in the sea; the most remarkable are freshwater eels of genus <i>Anguilla</i> , whose larvae drift on the open ocean, sometimes for months or years, before travelling thousands of kilometres back to their original streams. Amphidromous fish move between fresh and salt water during some part of life cycle, but not for breeding. (http://en.wikipedia.org/wiki/Diadromous_fish)	
FRESHWATER FISH	<DICTION>Potamodromous fish migrate within fresh water only. (http://en.wikipedia.org/wiki/Potamodromous)	potamodromous fish
MARINE FISH	<DICTION>Oceanodromous fish migrate within salt water only (http://en.wikipedia.org/wiki/Oceanodromous)	oceanodromous fish

Another possibility, in order to avoid duplication of fish descriptors in systematic display, would be to place these 3 terms under Facet Z (adjunct characteristics)

For MARINE MAMMAL [B1122] : new AI

<DICTION>*marine mammal is a mammal that is primarily ocean-dwelling or depends on the ocean for its food. Mammals originally evolved on land, but later marine mammals evolved to live back in the ocean. There are five groups of marine mammals:*

(1) Order Sirenia: the manatee, dugong, and sea cow. (2) Order Carnivora, family Ursidae: the polar bear. (3) Order Carnivora, infrafamily Pinnipedia: the seal, sea lion, and walrus. (4) Order Carnivora, family Mustelidae: the Sea Otter and Marine Otter. (5) Order Cetacea: the whale, dolphin, and porpoise. (http://en.wikipedia.org/wiki/Marine_mammal)

Under MARINE MAMMAL [B1122], create new terms:

Proposed term	AI	SYN
DOLPHIN	<p><SCIFAM>Delphinidae <DICTION>Dolphins are aquatic mammals related to whales and porpoises... Any member of the families Delphinidae and Platanistoidea (oceanic and river dolphins). Porpoises (suborder Odontoceti, family Phocoenidae) are thus not dolphins in this sense. Orcas and some related species belong to the Delphinidae family and therefore qualify as dolphins, even though they are called whales in common language. There are almost 40 species of dolphin in 17 genera. They vary in size from 1.2 m (4 ft) and 40 kg (88 lb) (Maui's Dolphin), up to 9.5 m (30 ft) and 10 tonnes (the Orca). However, the average length for most North American Species is 13.89 feet in length. Most species weigh about 50 to 200 kg (110 to 440 lb). They are found worldwide, mostly in the shallower seas of the continental shelves, and are carnivores, mostly eating fish and squid. Bottlenose Dolphin is the most common and familiar species of dolphin. (http://en.wikipedia.org/wiki/Dolphin)</p>	<p>bottlenose dolphin; humpback dolphin; spinner dolphin; tursiops truncatus ; stennella longirostris</p>
PORPOISE	<p><SCIFAM>Phocoenidae <DICTION>The porpoises are small cetaceans of the family Phocoenidae; they are related to whales and dolphins. They are however distinct from dolphins, although the word "porpoise" is often used to refer to any small dolphin, especially in North America. A key difference is the shape of the teeth and of the head. Porpoises, divided into six species, live in all oceans, mostly near the shore. Probably best known is the Harbour Porpoise, which can be found across the Northern Hemisphere. (http://en.wikipedia.org/wiki/Porpoise)</p>	

For CRAPPIE [B1409] : new AI

<SCINAM>*Pomoxis [Rafinesque, 1818]* <DICTION>The species of this genus are known as crappies and are extremely popular game fish. The genus has two species the white and black crappie. Crappie of both species are sometimes referred to as papermouths, calico bass, and strawberry bass. Both species of crappie feed on minnows as adults. Both species spawn in the early spring when the water temperature nears 64 to 68 degrees. Crappie create a nest in fine silt or gravel, and the nests are often congregated in very high densities in shallow waters. (http://en.wikipedia.org/wiki/White_crappie)

For BLACK CRAPPIE [B1819] : new AI

<SCINAM>*Pomoxis nigromaculatus (Lesueur, 1829)* <DICTION> The black crappie, *Pomoxis nigromaculatus (Lesueur, 1829)*, is very similar to *P. annularis* in size, shape, and habits, except that it is darker, with a pattern of black spots. The black crappie has 7-8 spines on its dorsal fin. The number of spines on the dorsal fin, is occasionally the only way to differentiate between a juvenile black crappie and a white crappie. The black crappie tends to prefer clearer water than the white crappie does. Its native range is uncertain, since it has been so widely transplanted, but it is presumed to be similar to the white crappie's. The black crappie is also known as the strawberry bass or Oswego bass. (http://en.wikipedia.org/wiki/White_crappie)

Other proposals:

Proposed term	BT	AI	SYN
YAK	CATTLE [B1161]	<SCINAM>Bos grunniens L. <DICTION>The yak (Bos grunniens) is a long-haired humped domestic bovine found in Tibet and throughout the Himalayan region of south central Asia. In Tibetan, the word yak refers only to the male of the species; a female is a dri or nak. In English, however, yak is usually used for both sexes. Wild yaks (Bos mutus) stand about two meters tall at the shoulder. Domestic yaks are about half that height. Both types have long shaggy hair to insulate them from the cold. Wild yaks can be either brown or black. Domesticated ones can also be white. Both males and females have horns. The word Yak is also used to describe an irritating or disagreeable individual. (http://en.wikipedia.org/wiki/Yak)	bos grunniens
ROE (DEER)	DEER [B1583]	<SCINAM>Capreolus capreolus capreolus (L.) [Codex CCPR] <DICTION>There are two species of Roe Deer. The European Roe Deer (Capreolus capreolus), a deer species of Europe and Asia Minor, and the Siberian Roe Deer (Capreolus pygargus), found from the Ural Mountains to as far east as China and Siberia. The two species met at the Caucasus Mountains, with the European species occupying the southern flank of the mountain ranges and adjacent Asia Minor and the Siberian species occupying the northern flank of the mountain ranges. Within Europe, the European Roe Deer occurs in most areas, with the exception of northern Scandinavia and some of the islands, notably Iceland, Ireland, and the Mediterranean Sea islands; in the Mediterranean region it is largely confined to mountainous regions, and is absent or rare at low levels. The Roe Deer is a relatively small deer, with a body length of 95-135 cm, a shoulder height of 65-75 cm, and a weight of 15-30 kg. It has rather short, erect antlers and a reddish body with a grey face. Its hide is golden red in summer, darkening to brown or even black in winter, with lighter undersides and a white rump patch; the tail is very short (2-3 cm), and barely visible. Only the males have antlers, which are lost during winter, but which re-grow in time for the mating season. (http://en.wikipedia.org/wiki/Roe_deer)	capreolus capreolus
ZEBU	CATTLE [B1161]	<SCINAM>Bos taurus indicus L. <DICTION>Zebus (Bos taurus indicus), sometimes known as 'nothing cattle', are better-adapted to tropical environments than other domestic cattle. Their scientific name was originally Bos indicus, but this name is now deemed invalid by ITIS, who classify the zebu under Bos taurus along with all other domestic cattle, and their aurochs ancestors, domesticated in India about 10,000 years ago. The ancient species of Bos nomadicus cattle or even gaur may have contributed to the development of the zebu. There are some 75 known breeds, split about evenly between African breeds and South Asian ones. The major Zebu cattle breeds of the world include Gyr, Guzerat, Indu-Brazilian, Nellore, Ongole and Brahman. Zebu have humps, large dewlaps and ears. They have more sweat glands than European cattle (Bos taurus). They handle hot, humid climates well and have pest resistances not seen in European cattle. (http://en.wikipedia.org/wiki/Zebu)	bos indicus

Proposed term	BT	AI	SYN
WHITE CRAPPIE	CRAPPIE [B1409]	<SCINAM>Aspelinotus grunniens; syn: Pomoxis annularis Raf. [Codex CCPR] <DICTION>The white crappie, Pomoxis annularis Rafinesque, 1818, is native throughout the eastern half of Canada and the United States, and has been widely introduced in the west as well. The white crappie is generally deep-bodied and silvery in color, with darker vertical stripes. The dorsal fin of the white crappie has six spines. The maximum recorded length for a white crappie is 53.0 cm (21 in), with a maximum weight of almost 2.35 kg (more than 5.18 lb); it can live as long as thirty years. This species prefers slower-moving water, whether a backwater of a small creek or a large lake. Some sources say the White Crappie will overpopulate in lakes less than 1000 acres (4 km ²). White Crappie often school around structure such as submerged trees. (http://en.wikipedia.org/wiki/White_crappie)	aspelinotus grunniens; pomoxis annularis
MURRAY COD	PERCH FAMILY [B2004]	<SCIFAM>Percichthyidae <SCINAM> Maccullochella peeli <DICTION> The Murray Cod (Maccullochella peelii peelii) is a large and striking predatory freshwater fish of the Maccullochella genus and the Percichthyidae family. It is an important and charismatic part of Australia's vertebrate wildlife and is found in the Murray-Darling river system in Australia. The Murray Cod is the largest wholly freshwater fish in Australia, and one of the largest wholly freshwater fish in the world. Other common names for Murray Cod include Cod, Greenfish and Goodoo. (http://en.wikipedia.org/wiki/Murray_cod)	maccullochella peeli ; greenfish ; goodoo
BOGUE	PORGY FAMILY [B1808]	<SCIFAM>Sparidae <SCINAM>Boops boops (L.)	boops boops
SILVER BREAM	PORGY FAMILY [B1808]	<SCINAM>Acanthopagrus australis (Günther, 1859) [Codex CCPR]	surf bream; acanthopagrus australis

4.10 PROPOSAL FROM JAYNE IRELAND FOR CODEX CCPR PLANT FOOD SOURCES – 2005-05-27

PLANTS

WHO GEMS/Food has asked for LanguaL indexing of GEMS/Food food list, which is now based upon the CODEX food definitions, i.e. CODEX Classification for foods and feeds. Some foods in the food list were not able to be indexed with LanguaL because certain food descriptions were unclear and/or LanguaL descriptors were lacking. The following descriptors are proposed for LanguaL facet B, Food Source.

Modification of BLACK SALSIFY [B2962] : new Synonym = spanish salsify

BRASSICA SPECIES (proposal 2005-05-02, accepted)BT: **PLANT BY FAMILY** (proposal 2005-05-02, accepted)

AI : <SCIFAM>Brassicaceae (alt. Cruciferae). <SCINAM>Brassica spp. [CCPR] <GRIN>300085

Copy existing descriptors, such as KALE [B1281], CABBAGE [B1406] etc. as narrower terms to this descriptor.

For existing term KALE [B1281] : proposed AI

<SCIFAM>Cruciferae (Brassicaceae) <SCINAM>Brassica oleracea L. convar. acephala (D.C.) Alef. [BASIS] <GRIN>319629 <MANSFELD>23870 <DICTION>Kale (also called Borecole) is a form of cabbage (Brassica oleracea Acephala Group) in which the central leaves do not form a head. It is considered to be closer to wild cabbage than most domesticated forms. The species Brassica oleracea contains a wide array of vegetables, including broccoli, cauliflower, and Brussels sprouts. The Cultivar Group Acephala also includes spring greens and collard greens, which are extremely similar genetically. Kale can be classified by leaf type: Curly leaved (Scots kales), Plain leaved, Rape kale, Leaf and spear (a cross between curly leaved and plain leaved kale), Cavolo nero (also known as black cabbage, Tuscan kale, Lacinato and dinosaur kale) (<http://en.wikipedia.org/wiki/Kale>)

For existing term COLLARD [B1385] : proposed modified BT (KALE [B1281]), synonyms and AI

Synonyms: fodder kale ; cow cabbage

<SCIFAM>Brassicaceae (alt. Cruciferae) <SCINAM>Brassica oleracea L. var. viridis L. [CCPR] <GRIN>7679 <DICTION>Collards, also called collard greens or borekale (Brassica oleracea Acephala Group), are various loose-leafed cultivars of the cabbage plant. The plant is grown for its large, dark-colored, edible leaves and as a garden ornamental, mainly in Brazil, Portugal, the Southern United States, many parts of Africa, and in Kashmir as well. They are classified in the same cultivar group as kale and spring greens, to which they are extremely similar genetically. Collards originate from the Mediterranean region, and were a regular food item in Ancient Greece and Rome. The plant is very similar to kale (col crespá in Spanish), but kale has smaller and crinklier leaves, with tougher stems and veins. It is also very similar to spring greens. Popular cultivars of collard greens include Georgia Southern, Morris Heading, Butter Collard (or couve-manteiga), and couve tronchuda. (<http://en.wikipedia.org/wiki/Collards>)

For existing term HANOVER GREENS [B1171] : new synonyms, AI

Synonyms: turnip greens ; turnip tops ; turnip salad

<DICTION>turnip greens = turnip tops = turnip salad = Hanover greens A staple of Southern cuisine, turnips greens are traditionally served with salt pork or ham hocks. The leaves are pungent and slightly bitter, especially older ones, but they become milder when cooked. (<http://www.sonic.net/~alden/Greenckg.html>)

New terms under BRASSICA SPECIES:

Proposed term	BT	AI	SYN
KORNATSURNA	BRASSICA SPECIES; LEAFY VEGETABLE [B1566]	<SCIFAM>Brassicaceae (alt. Cruciferae) <SCINAM>Brassica rapa L. subsp. nipposinica (L. H. Bailey) Hanelt var. perviridis L. H. Bailey H. L. Bail. [CCPR] <GRIN>7687	
TSAI SHIM	BRASSICA SPECIES; LEAFY VEGETABLE	<SCIFAM>Brassicaceae (alt. Cruciferae) <SCINAM>Brassica campestris L., var. parachinensis (Bailey) Sinsk. [CCPR] <GRIN>319637	brassica rapa parachinensis ; brassica parachinensis ; false pak-choi , choisum ;

	[B1566]		tsai shim ; tsoi sum
MARROW-STEM KALE	KALE [B1281] ; PLANT USED AS FODDER	<SCIFAM>Brassicaceae (alt. Cruciferae). <SCINAM> Brassica oleracea L., convar, acephala (D.C.) Alef, var. medullosa Thell. [CCPR] <GRIN> 319632	marrow-stem cabbage
CURLY KALE	KALE [B1281] ; LEAFY VEGETABLE [B1566]	<SCIFAM>Brassicaceae (alt. Cruciferae). <SCINAM> Brassica oleracea L., convar. acephala (D. C.) Alef., var. sabellica L. [CCPR] <GRIN> 319629	brassica oleracea sabellica ; borecole

PLANT USED AS FODDER (proposal 2005-05-02, accepted)

Proposed 2 Narrower Terms according to Codex CCPR:

- LEGUME ANIMAL FEED

Proposed Narrower Terms:

Proposed term	AI	SYN
KUDZU	<SCIFAM>Fabaceae (alt. Leguminosae) <SCINAM>Pueraria lobata (Willd.) Ohwi; P. thunbergiana (Sieb. & Zucc.) Benth. ; P. phaseoloides (Roxb.) Benth. [CCPR] <GRIN>314966	pueraria montana lobata
LESPEDEZA	<SCIFAM>Fabaceae (alt. Leguminosae) <SCINAM>Lespedeza cuneata (Dum. Cours.) G. Don ; L. sericea Miq. [CCPR] <GRIN>21856	
SAINFOIN	<SCIFAM>Fabaceae (alt. Leguminosae) <SCINAM>Onobrychis viciifolia Scop.; O. sativa Lamk. [CCPR] <GRIN>25737	
TREFOIL	<SCIFAM>Fabaceae (alt. Leguminosae) <SCINAM>Lotus corniculatus, L.; other Lotus spp. [CCPR] <GRIN>300317	

- STRAW, FODDER OR FORAGE OF CEREAL GRAINS AND GRASSES

Proposed Narrower Terms:

Proposed term	AI	SYN
BERMUDA GRASS	<SCIFAM>Poaceae (alt. Gramineae) <SCINAM>Cynodon dactylon (L.) Pers. [CCPR] <GRIN>12848	
BLUEGRASS	<SCIFAM>Poaceae (alt. Gramineae) <SCINAM>Poa spp. [CCPR] <GRIN>28896	
BROME GRASS	<SCIFAM>Poaceae (alt. Gramineae) <SCINAM>Bromus spp. [CCPR] <GRIN>300088	
DARNEL	<SCIFAM>Poaceae (alt. Gramineae) <SCINAM>Lolium spp. [CCPR] <GRIN>22502	lolium temulentum

Under TROPICAL OR SUBTROPICAL FRUIT [B1024], create narrower 2 groups according to Codex CCPR:

- TROPICAL OR SUBTROPICAL FRUIT - EDIBLE PEEL

Proposed Narrower Terms:

Proposed term	AI	SYN
CARANDA	<SCIFAM>Apocynaceae <SCINAM>Carissa carandas L. [CCPR] <GRIN>9159	karanda
SEA-GRAPE	<SCIFAM>Polygonaceae <SCINAM>Coccoloba uvifera Jacq. [CCPR] <GRIN>10993	coccoloba uvifera ; jamaican kino ; platterleaf
JAVA-ALMOND	<SCIFAM>Burseraceae <SCINAM>Canarium pimela Koenig; syn: C. nigrum Engl.; Canarium album (Lour.) Taesch. [CCPR] <GRIN>409501	chinese olive ; kenarinut-tree

- **TROPICAL OR SUBTROPICAL FRUIT - INEDIBLE PEEL**

Proposed Narrower Terms:

Proposed term	AI	SYN
ANNATTO	<SCIFAM>Bixaceae <SCINAM>Bixa orellana L. [CCPR] <GRIN>7249	annato ; arnatto ; lipsticktree
CANISTEL	<SCIFAM>Sapotaceae <SCINAM>Pouteria campechiana (HBK.) Baenhi; this species includes former Lacuma nervosa A.DC. and L. salicifolia HBK. [CCPR] <GRIN>102607	
ILAMA	<SCIFAM>Annonaceae <SCINAM>Annona diversifolia Saff. [CCPR] <GRIN>3481	
JAVA APPLE	<SCIFAM>Myrtaceae <SCINAM>Eugenia javanica Lam; Syn: Syzigium samarangense (Bl.) Merr. & Perry [CCPR] <GRIN>312990	

Under VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018], create a new term:

YAM

AI: <SCIFAM>Dioscoreaceae <SCINAM>Dioscorea L. [CCPR] <GRIN>300191

- Move YAM, CHINESE [B3327] and YAM, TROPICAL [B1181] under this term
- Create new terms under YAM

Proposed term	AI	SYN
YAM, CUSH-CUSH	<SCIFAM>Dioscoreaceae <SCINAM>Dioscorea trifida L. [CCPR] <GRIN>14263	
YAM, WHITE GUINEA	<SCIFAM>Dioscoreaceae <SCINAM>Dioscorea rotundata Poir. [CCPR] <GRIN>14249	eight-months yam ; white yam
YAM, YELLOW GUINEA	<SCIFAM>Dioscoreaceae <SCINAM>Dioscorea cayenensis Lam. [CCPR] <GRIN>14189	yellow yam ; twelve-months yam

Other proposed terms:

Proposed term	BT	AI	SYN
JACK-BEAN	BEAN (VEGETABLE) [B1567]	<SCIFAM>Fabaceae (alt. Leguminosae) <SCINAM>Canavalia ensiformis (L.) DC. [CCPR] <GRIN>8827	giant stock-bean
SWORD-BEAN	BEAN (VEGETABLE) [B1567]	<SCIFAM>Fabaceae (alt. Leguminosae) <SCINAM>Canavalia gladiata (Jacq.) DC. [CCPR] <GRIN>8829	dolichos gladiatus
TEPARY	BEAN (VEGETABLE) [B1567]	<SCIFAM>Fabaceae (alt. Leguminosae) <SCINAM>Phaseolus acutifolius Gray, var. latifolius Freem. [CCPR] <GRIN>27549	
VELVET BEAN	BEAN (VEGETABLE) [B1567]	<SCIFAM>Fabaceae (alt. Leguminosae) <SCINAM>Mucuna deeringiana (Bort.) Merr.; Stizolobium deeringianum Bort.; other Stizolobium spp. [CCPR] <GRIN>24652	
BEARBERRY	BERRY [B1231]	<SCIFAM>Ericaceae <SCINAM>Arctostaphylos uva-ursi (L.) Spreng. [CCPR] <GRIN>3866	bear-grape ; hog-cranberry
PACHIRA NUT	CHESTNUT [B1544]	<SCIFAM>Malvaceae <SCINAM>Pachira insignis Savigny [CCPR] <GRIN>26276	malabar chestnut
TEOSINTE	CORN [B1232]	<SCIFAM>Poaceae (alt. Gramineae) <SCINAM>Zea mays ssp. mexicana (Schrader) Iltis; Zea mexicana (Schrader) Kunze; Euchlaena mexicana Schrader. [CCPR] <GRIN>103582	
WEST INDIAN GHERKIN	CUCUMBER [B1404]	<SCIFAM>Cucurbitaceae <SCINAM>Cucumis sativus L.; pickling cucumber cultivars [CCPR] <GRIN>12546	cucumis anguria. ; bur cucumber ; bur gherkin
CANIHUA	GRAIN [B1324]	<SCIFAM>Chenopodiaceae, Amaranthaceae <SCINAM>Chenopodium pallidicaule Aellen [CCPR] <GRIN>10193	
BLACK NIGHTSHADE	LEAFY VEGETABLE [B1566]	<SCIFAM>Solanaceae <SCINAM>Solanum nigrum L. [CCPR] <GRIN>310124	
BLACKJACK	LEAFY VEGETABLE [B1566]	<SCIFAM>Asteraceae (alt. Compositae). <SCINAM>Bidens pilosa L. [CCPR] <GRIN>7169	hairy beggar-ticks ; spanish-needles
BOX THORN	LEAFY VEGETABLE [B1566]	<SCIFAM>Solanaceae <SCINAM>Lycium chinense Mill. [CCPR] <GRIN>22942	
JAPANESE-GREEN	LEAFY VEGETABLE [B1566]	<SCIFAM>Asteraceae (alt. Compositae). <SCINAM>Glebionis coronaria (L.) Cass. ex Spach [CCPR] <GRIN>417417	chop-suey-green ; garland chrysanthemum
MALLOW	LEAFY VEGETABLE [B1566]	<SCIFAM>Malvaceae <SCINAM>Malva verticillata L.; syn: M. crispa L.; M. mohileviensis Graebn., M. pamiroalaica Ilj. and M. sylvestris L. [CCPR] <GRIN>23312	

Proposed term	BT	AI	SYN
MARSH MARIGOLD	LEAFY VEGETABLE [B1566]	<SCIFAM>Ranunculaceae <SCINAM>Caltha palustris L. [CCPR] <GRIN>8657	cowflock ; cowslip
SOWTHISTLE	LEAFY VEGETABLE [B1566]	<SCIFAM>Asteraceae (alt. Compositae). <SCINAM>Sonchus oleraceus L. [CCPR] <GRIN>34939	
KAPOK	OIL-PRODUCING PLANT [B1017]	<SCIFAM>Malvaceae <SCINAM>Ceiba pentandra (L.) Gaertn. [CCPR] <GRIN>9703	
CHINESE ONION	ONION [B1300]	<SCIFAM>Alliaceae <SCINAM>Allium chinense Don. [CCPR] <GRIN>101417	allium bakeri ; rakkyo ; chinese scallion
BAMBARA GROUNDNUT	POD OR SEED VEGETABLE [B1156]	<SCIFAM>Fabaceae (alt. Leguminosae) <SCINAM>Voandzeia subterranea (L.) Thou. [CCPR] <GRIN>105107	vigna subterranea
KERSTING'S GROUNDNUT	POD OR SEED VEGETABLE [B1156]	<SCIFAM>Fabaceae (alt. Leguminosae) <SCINAM>Macrostyloma geocarpum (Harms) Marcechal & Baudet; Kerstingiella geocarpa Harms.; Voandzeia poissoinii Chev. [CCPR] <GRIN>311411	geocarpa groundnut ; geocarpa bean
WINTER- PURSLANE	PURSLANE [B1642] ; LEAFY VEGETABLE [B1566]	<SCIFAM>Portulacaceae <SCINAM>Claytonia perfoliata Donn ex Willd.; Montia perfoliata Howell [CCPR] <GRIN>316941	cuban-spinach ; miner's-lettuce
BURNET	SPICE OR FLAVOR-PRODUCING PLANT [B1179]	<SCIFAM>Rosaceae <SCINAM>Great burnet (Sanguisorba officinalis L.; Poterium officinalis A. Gray) ; Salad burnet (Sanguisorba minor Scop.; syn: Poterium sanguisorba L.) [CCPR] <GRIN>33026	
BURNING- BUSH	SPICE OR FLAVOR-PRODUCING PLANT [B1179]	<SCIFAM>Rutaceae <SCINAM>Dictamnus albus L. ; D. fraxinella Pers. [CCPR] <GRIN>13928	dittany
CALAMUS	SPICE OR FLAVOR-PRODUCING PLANT [B1179]	<SCIFAM>Acoraceae <SCINAM>Acorus calamus L. [CCPR] <GRIN>1358	flagroot
CURRYLEAF	SPICE OR FLAVOR-PRODUCING PLANT [B1179]	<SCIFAM>Rutaceae <SCINAM>Murraya koenigii (L.) Spreng. [CCPR] <GRIN>24703	
ELECAMPANE	SPICE OR FLAVOR-PRODUCING PLANT [B1179]	<SCIFAM>Asteraceae (alt. Compositae) <SCINAM>Inula helenium L. [CCPR] <GRIN>20121	
HOREHOUND	SPICE OR FLAVOR-PRODUCING PLANT [B1179]	<SCIFAM>Lamiaceae (alt. Labiatae) <SCINAM>Marrubium vulgare L. [CCPR] <GRIN>23450	
LAVENDER	SPICE OR FLAVOR-PRODUCING	<SCIFAM>Lamiaceae (alt. Labiatae) <SCINAM>Lavandula angustifolia Mill.; L. officinalis Chaix; L.	

Proposed term	BT	AI	SYN
	PLANT [B1179]	spica L.; L. vera DC. [CCPR] <GRIN>21677	
MARIGOLD	SPICE OR FLAVOR-PRODUCING PLANT [B1179]	<SCIFAM>Asteraceae (alt. Compositae) <SCINAM>Calendula officinalis L. [CCPR] <GRIN>8457	calendula
RUE	SPICE OR FLAVOR-PRODUCING PLANT [B1179]	<SCIFAM>Rutaceae <SCINAM>Ruta graveolens L. [CCPR] <GRIN>32578	
SWEET CICELY	SPICE OR FLAVOR-PRODUCING PLANT [B1179]	<SCIFAM>Apiaceae (alt. Umbelliferae) <SCINAM>Myrrhis odorata (L.) Scop. [CCPR] <GRIN>102117	myrrh
TANSY	SPICE OR FLAVOR-PRODUCING PLANT [B1179]	<SCIFAM>Asteraceae (alt. Compositae) <SCINAM>Tanacetum balsamita L.; Chrysanthemum balsamita L. [CCPR] <GRIN>80037	
WOODRUFF	SPICE OR FLAVOR-PRODUCING PLANT [B1179]	<SCIFAM>Rubiaceae <SCINAM>Asperula odorata L. [CCPR] <GRIN>103279	galium odoratum
WORMWOOD	SPICE OR FLAVOR-PRODUCING PLANT [B1179]	<SCIFAM>Asteraceae (alt. Compositae) <SCINAM>Artemisia absinthium L.; A. abrotanum L.; A. vulgaris L. [CCPR] <GRIN>4274	southernwood ; mugwort
SNAKE GOURD	SQUASH, GOURD OR PUMPKIN [B2091]	<SCIFAM>Cucurbitaceae <SCINAM>Trichosanthes cucumerina L.; syn: T. anguina L. [CCPR] <GRIN>12569	cucumis melo flexuosus ; serpent melon ; snake melon
TANGELOLO	TANGELO [B1473]	<SCIFAM> Rutaceae <SCINAM>Hybrids of Grapefruit x Tangelo [CCPR]	
SAPUCAIA-NUT	TROPICAL OR SUBTROPICAL NUT [B1022]	<SCIFAM>Lecythidaceae <SCINAM>Lecythis zabucajo Aubl.; L. elliptica Kunth; L. ollaria L.; L. usitatis Miers [CCPR] <GRIN>21717	
TROPICAL ALMOND	TROPICAL OR SUBTROPICAL NUT [B1022]	<SCIFAM>Combretaceae <SCINAM>Terminalia catappa L. [CCPR] <GRIN>36334	indian-almond ; malabar-almond ; sea-almond
ALOCASIA	VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]	<SCIFAM>Araceae <SCINAM>Alocasia macrorrhiza (L.) Schott [CCPR] <GRIN>2492	alocasia macrorrhizos ; alocasia indica
ARRACACHA	VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]	<SCIFAM>Apiaceae (alt. Umbelliferae) <SCINAM>Arracacia xanthorrhiza Bancr.; A. esculenta DC. [CCPR] <GRIN>4256	peruvian-carrot
BULBOUS CHERVIL	VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]	<SCIFAM>Apiaceae (alt. Umbelliferae) <SCINAM>Chaerophyllum bulbosum L. [CCPR] <GRIN>10020	turnip-rooted chervil

Proposed term	BT	AI	SYN
EDIBLE CANNA	VEGETABLE- PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]	<SCIFAM>Cannaceae <SCI- NAM>Canna edulis Ker. [CCPR] <GRIN>8858	canna indica; achira ; gruya ; qweensland arrowroot
KURRAT	VEGETABLE- PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]	<SCIFAM>Alliaceae, Liliaceae <SCINAM>Allium ampeloprasum L., var. kurrat Schweinf. ex Krause [CCPR] <GRIN>405537	allium kurrat ; allium ampe- loprasum ; salad leek
OCA	VEGETABLE- PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]	<SCIFAM>Oxalidaceae <SCI- NAM>Oxalis tuberosa Mol. [CCPR] <GRIN>26219	
RAMPION	VEGETABLE- PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]	<SCIFAM>Campanulaceae <SCI- NAM>Campanula rapunculus L. [CCPR] <GRIN>8778	
SKIRRET	VEGETABLE- PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]	<SCIFAM>Apiaceae (alt. Um- belliferae) <SCINAM>Sium sisarum L. [CCPR] <GRIN>34477	skirret
TOPEE TAMBU	VEGETABLE- PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]	<SCIFAM>Marantaceae <SCI- NAM>Calathea allouia (Aubl.) Lindl. [CCPR] <GRIN>8405	leren ; guinea arrowroot
ULLUCU	VEGETABLE- PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]	<SCIFAM>Basellaceae <SCI- NAM>Ullucus tuberosus Caldas [CCPR] <GRIN>40814	

4.11 COMMENTS AND PROPOSALS ON LANGUAL FROM JANKA PORUBSKÁ AND EVA KOVÁČIKOVÁ, FRI – 2006-06-27

There is no possibility to classify **freshwater fish** in the FACET A - USA classification. It would be good to add a new group **freshwater fish or freshwater product** or change the existing one to more general **fish or fish product**.

Comment from Jayne Ireland:

On the LanguaL site (www.langual.org), I have proposed to add the terms FRESHWATER FISH, MARINE FISH and DIADROMOUS FISH. Discussion is open until 2006-07-27.

Comment from Betsy Smith:

I think it would be useful to capture the migratory characteristics of fish but I would strongly encourage putting these distinctions in the Z. ADJUNCT CHARACTERISTICS OF FOODS facet rather than in the B. FOOD SOURCE facet. I found when I read the proposal I was confused if, for example, one were indexing “salmon” it would be necessary to index both “salmon” and “Diadromous fish”—would one have to index both the name of the fish as it is classified taxonomically as well as index the name according to the fish’s living conditions? Here is an alternative classification for the Z. facet that captures the needed indexing terms but doesn’t lead to confusion in the B. FOOD SOURCE tree:

Here are some existing terms in LanguaL:

Marine fish (WS) (CCPR) A0747

Freshwater fish (WF) (CCPR) A0745

Freshwater BT Fishing Area R0220 THIS SHOULD BE CHANGED TO “FRESHWATER FISHING AREA”

Adjunct Characteristics of Meat, Poultry or Fish

NEW TERM: Migration Characteristics of Fish

NEW TERM: Diadromous migration characteristics of fish

Definition: migration of fish characterized by travel between salt and fresh water.

NEW TERM: Oceanodromous migration characteristics of fish

UF Marine fish migration characteristics

Definition: migration of fish characterized by travel within salt water only.

NEW TERM: Potamodromous migration characteristics of fish

UF Freshwater fish migration characteristics

Definition: migration of fish characterized by travel within fresh water only.

Would it be useful to also capture the three narrower types of Diadromous migration characteristics??

- **anadromous** fish live in the sea mostly, breed in fresh water
- **catadromous** fish live in fresh water, breed in the sea
- **amphidromous** fish move between fresh and salt water during some part of life cycle, but not for breeding

1.) FACET P: It would be useful include age groups in the CONSUMER GROUP – HUMAN GROUP – specification of groups from general nutritional point of view

E.g.:

- Children up to 6 years
- Humans above 6 years – for spices, fried meals, mushrooms, alkaloids, alcohol which are not recommended up to 6
- Humans up to 18 or 21 years – alcohol not recommended
- Humans above 18 or 21 years
- Humans excluding pregnant women
- etc.

Comment from Jayne Ireland:

Some FOODS FOR A PARTICULAR NUTRITIONAL USE have been defined by the Council Directive 89/398/EEC as amended by Council Directive 96/84/EC and Council Directive 1999/41/EC.:

- Foods for Infants & Young Children,
- Infant Formulae and Follow-on Formulae,
- Processed-cereal based foods and other baby foods (weaning foods),
- Foods intended for weight reduction,
- Foods for special medical purposes,
- Foods for sports people.

Are you proposing to add these to facet P? It may be difficult to add the other consumer groups that you propose, until there is international agreement/definitions.

Comment from Betsy Smith:

If it is decided to add such age-related distinctions as described above I would see them falling under a new BT called HUMAN FOOD, AGE SPECIFIED. Its BT would be HUMAN FOOD.

Comment from Anders Møller:

The age specification sounds logical. It would be reasonable to discuss a revision of facet P in the light of international legislation as mentioned above. Therefore, this proposal is not implemented in LanguaL 2007.

2.) FACET B: More general terms for mushrooms would be useful:

- Instead of RED BOLETUS just *Boletus*
- The same with *Leccinum*

Comment from Jayne Ireland:

For mushrooms, I agree with you 100%. We need some mushroom experts to revise this section, which seems to have grown haphazardly over the years. However, as this is an expert job it may take some time.

Comment from Betsy Smith:

It is likely the “mushroom” area of FOOD SOURCE was enlarged only to accommodate terms needed for indexing in the early days of LanguaL rather than being developed systematically. I see no problem with either of the more general terms.

Comment from Anders Møller:

Some changes have been implemented according to the suggestions. The major revision awaits expert assistance

3.) FACET B: What is a difference between POPPY and PRIKLEY POPPY? We would like to add POPPY (*Papaver somniferum*) either to GRAIN OR SEED-PRODUCING PLANT – EDIBLE SEED or at least to OIL-PRODUCING PLANT. Poppy seed is traditional food in Slovakia. It is main ingredient in many foods and meals.

Comment from Jayne Ireland:

- B1515 POPPY (synonym *Papaver somniferum*) is listed under SPICE OR FLAVOR PRODUCING PLANT
- B2156 PRIKLEY POPPY (no synonym) is listed under OIL-PRODUCING PLANT

According to WIKEPEDIA, “The [Papaveraceae] family is well loved for the striking flowers known as poppy, with several species grown as ornamental plants, such as California Poppy (*Eschscholtzia californica*), the California state flower. The common poppy or corn poppy (*Papaver rhoeas*) is still worn in remembrance of World War I (see also In Flanders Fields). However, the reputation of the family is not all positive as it also contains the Opium Poppy (*Papaver somniferum*), which is the source of opium and opiates, as well as most of the poppy seeds used in cooking and baking.”

=> B1515 POPPY (*Papaver somniferum*) is correctly identified as the source of the edible poppy seeds used in cooking.

Again, according to WIKEPEDIA, “Poppseed oil (also poppy seed oil or poppy oil) is oil extracted from the seeds of the opium poppy (*Papaver somniferum*). The whole seeds of the poppy plant are edible and non-toxic, and have been used for cooking (particularly baking) since ancient times. Similarly, poppyseed oil has no narcotic properties (though opiates are present in quantities large enough to detect through urinalysis) and is sometimes used as a cooking oil; it is also used for moisturizing skin. Its primary use, however, is in the manufacture of paints, varnishes, and soaps.”

=> Unless the encyclopaedia is in error, B1515 POPPY is the OIL-PRODUCING PLANT and should be classified there as well.

For B2156 PRIKLEY POPPY to be useful, it will need scientific name and description.

Comment from Betsy Smith:

PRIKLEY POPPY has been misspelled. The term is PRICKLY POPPY (*Argemone pleicantha*) (*Argemone Mexicana*). I have been unable to find any use of it as a food and in some cases, the plant is poisonous! I found one use of the term in the SIREN food file (“Prickly Poppy seeds”) and I suspect that is the only reason it ever got into LanguaL.

I see no problem with putting POPPY under both seed-producing and oil-producing BTs.

Comment from Anders Møller:

The changes have been implemented according to the information given above.

4.) Freshwater crayfish (*Astacus Astacus*) could be added to the CRAWFISH OR CRAYFISH group in the FACET B.

Comment from Jayne Ireland:

According to WIKEPEDIA, “Crayfish, sometimes called crawfish, or crawdads are freshwater crustaceans resembling small lobsters, to which they are closely related. They are found in bodies of fresh water that do not freeze to the bottom, and which have shelter against predators.”

Louisiana crawfish (*Procambarus clarkii*) ‘is a species of freshwater crayfish, native to the south-eastern United States, but found also on other continents, where it is often an invasive pest.’

“*Astacus astacus*, the European crayfish, noble crayfish or broad-fingered crayfish, is the commonest of Europe's species of crayfish (Note: it is also commonly referred to as *Astacus fluviatilis*; this is the same species). Like other crayfish, The European crayfish is restricted to freshwater, living only in unpolluted streams, rivers and lakes. It is found from France throughout central Europe, to the Balkan peninsula, and north as far as parts of the British Isles, Scandinavia, and western parts of the former Soviet Union.”

=> you ar right, we need a code for European crayfish (*Astacus astacus*)

Comment from Betsy Smith:

I agree. I would suggest the MT be EUROPEAN CRAYFISH (*Astacus Astacus*).

It appears that all Crayfish/Crawfish are freshwater. I looked for “saltwater crayfish” and only learned that other coastal crustaceans (such as spiny or rock lobster) are often mistakenly called “saltwater crayfish”.

Crayfish

Definition: Any of various freshwater crustaceans that resemble tiny lobsters, complete with claws. Other coastal crustaceans (such as spiny or rock lobster) are sometimes mistakenly called *saltwater crayfish*. They are not, however, of the same species. Crayfish range from 3 to 6 inches long and weigh from 2 to 8 ounces. They're very popular in France (where they're called *écrevisses*), New Zealand, Scandinavia and parts of the United States--particularly Louisiana, where they're known as *crawfish* and *crawdads*.

crappie
crawdads
crawfish

crayfish

Crécy, à la
Crema Dania cheese; Crema
Danica cheese
Crenshaw melon; Cranshaw
melon

Comment from Anders Møller:

Changes have been implemented according to proposal.

5.) FACET M – CONTAINER OR WRAPPING BY FORM could be extended with STORAGE CRATE and TRAY (e.g. meat on tray wrapped in plastic foil).

Comment from Jayne Ireland:

It is needed to revise and systematize facet M. completely. This is work to be done for the next version of the LanguaL thesaurus.

Comment from Betsy Smith:

Facet M never really got a thorough use in all the early indexing using LanguaL so perhaps a revision is in order. In the meantime, would either of the following terms be useful?

ALUMINUM TRAY OR PAN, PLASTIC COVER OR WRAPPING (M0160)

PLASTIC TRAY OR PAN, PLASTIC COVER OR WRAPPING (M0124)

Comment from Anders Møller:

Changes await revision of facet M:

8.) There is no possibility to index BLACK CHOKEBERRY (*Aronia Melanocarpa*). Since it is similar to SERVICE TREE we would propose to include it into CORE OR POME FRUITS in FACET B.

Comment by Jayne Ireland:

“The Chokeberries (*Aronia*) are two species of deciduous shrubs in the family Rosaceae, native to eastern North America. The two species are readily distinguished by their fruit colour, from which the common names derive.” Red Chokeberry (*Aronia arbutifolia*) & Black Chokeberry (*Aronia melanocarpa*). The two species can hybridise, giving the Purple Chokeberry (*Aronia x prunifolia*), which is intermediate between the parents, having purple berries.

We first need a code for CHOKEBERRY (*Aronia*) in facet B. As it is a *Rosaceae*, I have no objections to placing it under CORE OR POME FRUITS. Would it be useful to distinguish the black, red and purple chokeberries under this?

Comment by Betsy Smith:

I was curious to find out how these are used as one of my references said chokeberries “are the inedible fruit of an ornamental shrub”. Apparently they have some food value:

Uses

The chokeberries are attractive [ornamental plants](#) for gardens. They are naturally understory and woodland edge plants, and grow well when planted under [trees](#). Chokeberries are resistant to drought, insects, pollution, and disease. Several [cultivars](#) have been developed for garden planting, including *A. arbutifolia* 'Brilliant', selected for its striking fall leaf colour, and *A. melanocarpa* 'Viking' and 'Nero', selected for larger fruit suitable for [jam](#)-making. [Juice](#) from these berries is astringent and not sweet, but high in [Vitamin C](#) and [antioxidants](#), and the berries can be used to make juice, [wine](#), and jam after cooking. It is also used as a [soft drink](#) flavoring.

From the following reference, <http://www.hort.net/profile/ros/arome/> I learned the Black Chokeberry is used for juice. The Chokeberry reference in Wikipedia was unspecific as to whether food products came from the red, black, or purple chokeberry. Maybe it would be a good idea to just introduce « Chokeberry » as an all-inclusive term.

Comment from Anders Møller:

Changes have been implemented according to proposal and comments.

9.) DOGWOOD or DOGBERRIES (*Cornus sp.*) could be added to PIT FRUITS in FACET B.

Comment by Jayne Ireland:

Sounds like a good proposal.

Comments by Betsy Smith:

May I ask for more information on this food source? I was able to learn that dogwood berries provide food for birds and some mammals from squirrels to deer but I have not been able to verify its use as a food for humans. In fact, flowering dogwoods (*Cornus florida*) are poisonous to humans. I'd be really interested to know more about how it is being used!

Comment from Anders Møller:

Changes have been implemented according to proposal and comments.

10.) SERVICE TREE is listed as ROWAN in the tree. Add more species to synonym window - *Sorbus aucuparia*, *Sorbus truminalis*.

Add a synonym SORB APPLE to ROWAN in the LanguaL – FACET B.

Comment by Jayne Ireland:

ROWAN (*Sorbus aucuparia*) should be moved under CORE OR POME FRUITS in FACET B, since it is the same family as SERVICE TREE (*Sorbus domestica*). Perhaps both under a descriptor SORBUS?

Comment by Betsy Smith:

I found a great deal of conflicting information about the similarities and differences between ROWAN, SERVICE TREE, and SORB APPLES.

Yes, I agree that ROWAN should move under CORE OR POME FRUIT and have UF *Sorbus aucuparia*.

I would suggest that there are so few terms under CORE OR POME FRUIT that putting both ROWAN and SERVICE TREE under SORBUS is unnecessary. Putting in SORBUS as a collective term would also introduce a new organizational (taxonomy) schema that is contrary to the prevailing use schema.

Rowan and Sorb Berries

Rowan and sorb berries, service berry (tree), sorb apple

sorbe (French), Vogelbeere (German), sorbo (Italian), fresno alpestre (Spanish), røn (Danish), rogn (Norwegian), rönn (Swedish), pihlajanmarja (Finnish), ryabina (Russian), jarzebina (Polish), jérabka (Czech), jerabina (Slovak), veres berkenye (Hungarian), oskorusa (Serbo-Croat), scorosua (Romanian), ofika (Bulgarian), sourbo (Greek), huzrar (Hebrew), nanakamado (Japanese)

(*Sorbus* sp. -- Family Rosaceae)

Rowan and sorb are two distinct sorts of trees in the genus *Sorbus* of the rose family, but their names are often used interchangeably. They are more commonly recognized as the bright orangey-red berries of the mountain ash tree. It owes its name to the practice of bird-catchers in Germany, and elsewhere in the world, who would trap small birds in hair nooses baited with rowan berries, since birds love the berries. These are not true berries, but drupes which are sour and astringent unless exposed to the mellowing effects of frost. They are more suited to making jams or jellies. Although an alternate name is service berry, they are not the same as service-berry (see separately).

Rowan berries grow in clusters wild throughout Europe and parts of Asia, especially the mountainous regions and are matched by the North American variety (*S. americana*). *S. torminalis* is the species usually called **sorb** and tends to grow further south in Europe. The fruits are larger than those of the rowan and green or brownish rather than the orange. Often called "**sorb apples**" because they look like small apples or pears in their shape and colour, sorbs, like the rowan, are sour and astringent, although less so after exposure to a frost. In northern climes, they are gathered to "blet", which softens them and mellows their sourness enough to be used in pies. In the south of Italy, the sun ripens the fruits on the trees, often enough so they can be eaten raw or used in pies. The fruits of the cultivated sorb, *S. domestica*, are larger and, otherwise, the same as apples.

<http://www.innvista.com/HEALTH/foods/fruits/rowanber.htm>

Comment by Jayne Ireland:

“The rowans are plants of the Family *Rosaceae*, in the Genus *Sorbus*, Subgenus *Sorbus*. They are native throughout the cool temperate regions of the northern hemisphere, with the highest species diversity in the mountains of western China and the Himalaya, where numerous apomictic microspecies occur. [...]The best known species is **European Rowan *Sorbus aucuparia***, a small tree typically 4-12 m tall growing in a variety of habitats throughout northern Europe and in mountains in southern Europe and southwest Asia. Its berries are a favourite food for many birds and are a traditional wild-collected food in Britain and Scandinavia. It is one of the hardiest European trees, occurring to 71° north in Vardø in arctic Norway, and has also become widely naturalised in northern North America.”

“The **Service Tree (*Sorbus domestica*)** is sometimes known as the **True Service Tree** to distinguish it from the Wild Service Tree. It is native to western and southern Europe (north to south Wales), northwest Africa, and southwest Asia. It is generally rare, being listed as an endangered species in Switzerland and Austria, and uncommon in Spain. [Its] fruit comes in two forms, apple shaped (f. *maliformis*) and pear (f. *pyriformis*) shaped. The fruit is a component of a cider like drink which is still made in parts of Europe.”

I am not sure that SORB APPLE should be a synonym to ROWAN, as the fruit of the SERVICE TREE are also sorbs.

Comment by Betsy Smith:

I agree. In one reference I found that SORB APPLE (*Sorbus domestica*) is considered a synonym to SERVICE TREE. In the reference I copied above I found SORBS or SORB APPLES (*Sorbus torminalis*) are different from ROWAN. I did not find any reference to “*Sorbus truminalis*” so I believe “*Sorbus torminalis*” is the correct term. Actually “*Sorbus torminalis*” is the WILD Service Tree.

Comment from Anders Møller:

Changes have been implemented according to proposal and comments.

11.) Rose hips should be included in the TREE not only as a SPICE OR FLAVOURING PRODUCING PLANT. The fruit can be used to make [tea](#) and [marmalade](#).

Comment by Jayne Ireland

Have you any suggestions to additional places to classify it? As a BERRY? Tea is also classified as SPICE OR FLAVOURING PRODUCING PLANT.

5 LIST OF THESAURUS CHANGES IN CHRONOLOGICAL ORDER

AFRICAN OIL PALM

FTC: B3330
BT: PALM [B1286]
Date: 2003-04-06

ALPINE STRAWBERRY

FTC: B3339
BT: STRAWBERRY [B1393]
Date: 2003-04-06

AMERICAN PERSIMMON

FTC: B3329
BT: PERSIMMON [B1447]
Date: 2003-04-06

BASTARD MEDIC

FTC: B3348
BT: ALFALFA [B1359]
Date: 2003-04-06

BENJAMIN TREE

FTC: B3331
BT: FICUS SPP. [B2922]
Date: 2003-04-06

BLACK PERSIMMON

FTC: B3326
BT: PERSIMMON [B1447]
Date: 2003-04-06

CHILEAN STRAWBERRY

FTC: B3338
BT: STRAWBERRY [B1393]
Date: 2003-04-06

CHINESE CRABAPPLE

FTC: B3344
BT: CORE OR POME FRUIT [B1599]
Date: 2003-04-06

CLIMBING FIG

FTC: B3332
BT: FICUS SPP. [B2922]
Date: 2003-04-06

CURLED LETTUCE

FTC: B3343
BT: LETTUCE [B1390]
Date: 2003-04-06

CURLED LETTUCE

FTC: B3343
BT: LETTUCE [B1390]
Date: 2003-04-06

DATE-PLUM

FTC: B3328
BT: PERSIMMON [B1447]
Date: 2003-04-06

EUROPEAN CRABAPPLE

FTC: B3347
BT: CORE OR POME FRUIT [B1599]
AI: <SCINAM>Malus sylvestris (L.) Mill. (1768)
<MANSFELD>8846
Date: 2003-04-06

FLORENCE FENNEL

FTC: B3333
BT: FENNEL [B1262]
Date: 2003-04-06

FRAGARIA VIRIDIS

FTC: B3335
BT: STRAWBERRY [B1393]
Date: 2003-04-06

GARDEN STRAWBERRY

FTC: B3336
BT: STRAWBERRY [B1393]
Date: 2003-04-06

HAUTBOIS STRAWBERRY

FTC: B3337
BT: STRAWBERRY [B1393]
Date: 2003-04-06

INDIAN LETTUCE

FTC: B3342
BT: LEAFY VEGETABLE [B1566]
Date: 2003-04-06

MANDCHURIAN CRABAPPLE

FTC: B3345
BT: CORE OR POME FRUIT [B1599]
Date: 2003-04-06

PARADISE APPLE

FTC: B3346
BT: CORE OR POME FRUIT [B1599]
Date: 2003-04-06

PULASAN

FTC: B3349
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
Date: 2003-04-06

SIX ROW BARLEY

FTC: B3341
BT: BARLEY [B1230]
Date: 2003-04-06

SWEET FENNEL

FTC: B3334
BT: FENNEL [B1262]
Date: 2003-04-06

TWO ROW BARLEY

FTC: B3340
BT: BARLEY [B1230]
AI: <SCINAM>Hordeum vulgare L. convar. distichon (L.) Alef.
Date: 2003-04-06

YAM, CHINESE

FTC: B3327
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
Date: 2003-04-06

001 CITRUS FRUITS (FC) (CCPR)

FTC: A0668
BT: 01 FRUITS (CCPR) [A0649]
AI: Citrus fruits are produced on trees or shrubs of the family Rutaceae. These fruits are characterized by aromatic oily peel, globular form and interior segments of juice-filled vesicles. The fruit is fully exposed to pesticides during the growing season. Post-harvest treatments with pesticides and liquid waxes are often carried out to avoid deterioration during transport and distribution due to fungal diseases, insect pests or loss of moisture.
 The fruit pulp may be consumed in succulent form and as a juice. The entire fruit may be used for preserves.
Date: 2003-11-01

002 POME FRUITS (FP) (CCPR)

FTC: A0669
BT: 01 FRUITS (CCPR) [A0649]
AI: Pome fruits are produced on trees and shrubs belonging to certain genera of the rose family (Rosaceae), especially the genera Malus and Pyrus. They are characterized by fleshy tissue surrounding a core consisting of parchment-like carpels enclosing the seeds.
 Pome fruits are fully exposed to pesticides applied during the growing season. Post-harvest treatments directly after harvest may also occur. The entire fruit, except the core, may be consumed in the succulent form or after processing.
Date: 2003-11-01

003 STONE FRUITS (FS) (CCPR)

FTC: A0670
BT: 01 FRUITS (CCPR) [A0649]
AI: Stone fruits are produced on trees belonging to the genus Prunus of the rose family (Rosaceae). They are characterized by fleshy tissue surrounding a single hard shelled seed. The fruit is fully exposed to pesticides applied during the growing season (fruit setting until harvest). Dipping of fruit immediately after harvest, especially with fungicides, may also occur.
 The entire fruit, except the seed, may be consumed in a succulent or processed form.
Date: 2003-11-01

004 BERRIES AND OTHER SMALL FRUITS (FB) (CCPR)

FTC: A0671
BT: 01 FRUITS (CCPR) [A0649]
AI: Berries and other small fruits are derived from a variety of perennial plants and shrubs having fruit characterized by a high surface: weight ratio. The fruits are fully exposed to pesticides applied during the growing season (blossoming until harvest).
 The entire fruit, often including seed, may be consumed in a succulent or processed form.
Date: 2003-11-01

005 ASSORTED TROPICAL AND SUB-TROPICAL FRUIT - EDIBLE PEEL (FT) (CCPR)

FTC: A0672
BT: 004 BERRIES AND OTHER SMALL FRUITS (FB) (CCPR) [A0671]
AI: The assorted tropical and sub-tropical fruits - edible peel are derived from the immature or mature fruits of a large variety of perennial plants, usually shrubs or trees. The fruits are fully exposed to pesticides during the growing season (period of fruit development).
 The whole fruit may be consumed in a succulent or processed form.
Date: 2003-11-01

005 ASSORTED TROPICAL AND SUB-TROPICAL FRUIT - EDIBLE PEEL (FT) (CCPR)

FTC: A0672
Old BT: 004 BERRIES AND OTHER SMALL FRUITS (FB) (CCPR) [A0671] *moved to*
New BT: 01 FRUITS (CCPR) [A0649]
Date: 2003-11-01

006 ASSORTED TROPICAL AND SUB-TROPICAL FRUIT - INEDIBLE PEEL (FI) (CCPR)

FTC: A0673
BT: 01 FRUITS (CCPR) [A0649]
AI: The assorted tropical and sub-tropical fruits - inedible peel are derived from the immature or mature fruits of a large variety of perennial plants, usually shrubs or trees. Fruits are fully exposed to pesticides applied during the growing season (period of fruit development) but the edible portion is protected by skin, peel or husk. The edible part of the fruits may be consumed in a fresh or processed form.
Date: 2003-11-01

009 BULB VEGETABLES (VA) (CCPR)

FTC: A0674
BT: 02 VEGETABLES (CCPR) [A0650]
AI: Bulb vegetables are pungent highly flavoured foods derived from fleshy scale bulbs in some commodities including stem and leaves, of the genus *Allium* of the lily family (Lilaceae). Bulb fennel is included in this group; the bulb-like growth of this commodity gives rise to similar residues.
 The subterranean parts of the bulbs and shoots are protected from direct exposure to pesticides during the growing season.
 The entire bulb may be consumed after removal of the parchment-like skin. The leaves and stems of some species or cultivars may also be consumed.
Date: 2003-11-01

01 BREAD AND ROLLS (EFG)

FTC: A0691
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

01 FRUITS (CCPR)

FTC: A0649
BT: A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0644]
AI: Fruits are derived from many different kinds of perennial plants, trees and shrubs, usually cultivated. They consist mostly of the ripe, often sweet, succulent or pulpy developed plant ovary and its accessory parts, commonly and traditionally known as fruit.
 Exposure to pesticides is dependent on the particular part of the fruit used for food. Fruits may be consumed whole, after the removal of the peel, or in part, and in the form of fresh, dried or processed products.
Date: 2003-11-01

01 MILK AND MILK PRODUCTS (EUROCODE2)

FTC: A0724
BT: EUROCODE 2 FOOD CLASSIFICATION [A0642]
Date: 2003-11-01

010 BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGE, FLOWERHEAD BRASSICAS (VB) (CCPR)

FTC: A0675
BT: 02 VEGETABLES (CCPR) [A0650]

AI: Brassica (cole or cabbage) vegetables and flowerhead brassicas are foods derived from the leafy heads, stems and immature inflorescences of plants belonging to the genus Brassica or the family Cruciferae. Although Kohlrabi does not comply fully with the description above, for convenience and because of the similarity in residue behaviour the commodity is classified in this group. Kohlrabi is a tuber-like enlargement of the stem.
The edible part of the crop is partly protected from pesticides applied during the growing season by outer leaves, or skin (Kohlrabi).
The entire vegetable after discarding obviously decomposed or withered leaves may be consumed.

Date: 2003-11-01

011 FRUITING VEGETABLES, CUCURBITS (VC) (CCPR)

FTC: A0676
BT: 02 VEGETABLES (CCPR) [A0650]
AI: Fruiting vegetables, Cucurbits are derived from the immature or mature fruits of various plants, belonging to the botanical family Cucurbitaceae; usually these are annual vines or bushes.
These vegetables are fully exposed to pesticides during the period of fruit development.
The edible portion of those fruits of which the inedible peel is discarded before consumption is protected from most pesticides, by the skin or peel, except from pesticides with a systemic action.
The entire fruiting vegetables or the edible portion after discarding the inedible peel may be consumed in the fresh form or after processing. The entire immature fruit of some of the fruiting vegetables species may be consumed, whereas only the edible portion of the mature fruit of the same species, after discarding the then inedible peel, is consumed.

Date: 2003-11-01

012 FRUITING VEGETABLES, OTHER THAN CUCURBITS (VO) (CCPR)

FTC: A0677
BT: 02 VEGETABLES (CCPR) [A0650]
AI: Fruiting vegetables, other than Cucurbits are derived from the immature and mature fruits of various plants, usually annual vines or bushes. The group includes edible fungi and mushrooms, being comparable organs of lower plants. Many plants of this group belong to the botanical family Solanaceae. This group does not include fruits of vegetables of the botanical family Cucurbitaceae or the pods of vegetables of the Leguminosae-family.
The vegetables of this group are fully exposed to pesticides applied during the period of fruit development, except those of which the edible portion is covered by husks, such as sweet corn, ground cherries (*Physalis* spp.). The latter fruiting vegetables are protected from most pesticides by the husk except from pesticides with a systemic action.
The entire fruiting vegetable or the edible portion after discarding husks or peels may be consumed in a fresh form or after processing.

Date: 2003-11-01

013 LEAFY VEGETABLES (INCLUDING BRASSICA LEAFY VEGETABLES) (VL) (CCPR)

FTC: A0678
BT: 02 VEGETABLES (CCPR) [A0650]
AI: Leafy vegetables are foods derived from the leaves of a wide variety of edible plants, usually annuals or biennials. They are characterized by a high surface:weight ratio. The leaves are fully exposed to pesticides applied during the growing season.
The entire leaf may be consumed, either fresh or after processing or household cooking.

Date: 2003-11-01

014 LEGUME VEGETABLES (VP) (CCPR)

FTC: A0679
BT: 02 VEGETABLES (CCPR) [A0650]
AI: Legume vegetables are derived from the succulent seed and immature pods of leguminous plants commonly known as beans and peas.
Pods are fully exposed to pesticides during the growing season, whereas the succulent seed is protected within the pod from most pesticides, except pesticides with systemic action.
The succulent forms may be consumed as whole pods or as the shelled product.

Date: 2003-11-01

015 PULSES (VD) (CCPR)

FTC: A0680
BT: 02 VEGETABLES (CCPR) [A0650]
AI: Pulses are derived from the mature seeds naturally or artificially dried, of leguminous plants known as beans (dry) and peas (dry).

The seeds in the pods are protected from most pesticides applied during the growing season except pesticides which show a systemic action. The dried beans and peas however are often exposed to post-harvest treatments.

The dry pulses are consumed after processing or household cooking.

Date: 2003-11-01

016 ROOT AND TUBER VEGETABLES (VR) (CCPR)

FTC: A0681

BT: 02 VEGETABLES (CCPR) [A0650]

AI: Root and tuber vegetables are the starchy enlarged solid roots, tubers, corms or rhizomes, mostly subterranean, of various species of plants, mostly annuals.
The underground location protects the edible portion from pesticides applied to the aerial parts of the crop during the growing season; however the commodities in this group are exposed to pesticide residues from soil treatments.

The entire vegetable may be consumed in the form of fresh or processed foods.

Date: 2003-11-01

017 STALK AND STEM VEGETABLES (VS) (CCPR)

FTC: A0682

BT: 02 VEGETABLES (CCPR) [A0650]

AI: Stalk and stem vegetables are the edible stalks, leaf stems or immature shoots, from a variety of annual or perennial plants. Although not actually belonging to this group, globe artichoke (the immature flowerhead) of the family Compositae is included in this group.

Depending upon the part of the crop used for consumption and the growing practices, stalk and stem vegetables are exposed, in varying degrees, to pesticides applied during the growing season.

Stalk and stem vegetables may be consumed in whole or in part and in the form of fresh, dried or processed foods.

Date: 2003-11-01

02 BREAKFAST CEREALS (EFG)

FTC: A0692

Old BT: PRODUCT TYPE, EUROPEAN UNION [A0356] *moved to*

New BT: EUROPEAN FOOD GROUPS (EFG) [A0690]

Date: 2003-11-01

02 BREAKFAST CEREALS (EFG)

FTC: A0692

BT: PRODUCT TYPE, EUROPEAN UNION [A0356]

Date: 2003-11-01

02 EGG AND EGG PRODUCTS (EUROCODE2)

FTC: A0725

BT: EUROCODE 2 FOOD CLASSIFICATION [A0642]

Date: 2003-11-01

02 VEGETABLES (CCPR)

FTC: A0650

BT: A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0644]

AI: Vegetables are foods derived from many different kinds of plants mostly annual and usually cultivated, commonly known by custom and tradition as "vegetables".

In several countries, some of these commodities grown on large areas are distinguished as "field crops" or arable crops e.g. sugar beet. For the sake of convenience in this guide such crops are classified under Type 2 Vegetables.

Exposure to pesticides is dependent on the particular part of the plant used for food and the growing practices.

Vegetables may be consumed in whole or in part and in the form of fresh, dried or processed foods.

Date: 2003-11-01

020 CEREAL GRAINS (GC) (CCPR)

FTC: A0683

BT: 03 GRASSES (CCPR) [A0651]

AI: Cereal grains are derived from the ears (heads) of starchy seeds produced by a variety of plants, primarily of the grass family (Gramineae)
Buckwheat, a dicotyledonous crop belonging to the botanical family Polygonaceae and two Chenopodiaceae species, belonging to the botanical family Chenopodiaceae are included in this group, because of similarities in size and type of the seed, residue pattern and the use of the commodity.
The edible seeds are protected to varying degrees from pesticides applied during the growing season by husks. Husks are removed before processing and/or consumption.
Cereal grains are often exposed to post-harvest treatments with pesticides.

Date: 2003-11-01

021 GRASSES FOR SUGAR AND SYRUP PRODUCTION (GS) (CCPR)

FTC: A0684

BT: 03 GRASSES (CCPR) [A0651]

AI: Grasses for sugar or syrup production, includes species of grasses with a high sugar content especially in the stem. The stems are mainly used for sugar or syrup production, and to a small extent as vegetables or sweets. The leaves, ears and several wastes of the sugar or syrup manufacturing process are used, among others, as animal feed (see Group 052: Miscellaneous fodder and forage crops).

Date: 2003-11-01

022 TREE NUTS (TN) (CCPR)

FTC: A0685

BT: 04 NUTS AND SEEDS (CCPR) [A0652]

AI: Tree nuts are the seeds of a variety of trees and shrubs which are characterized by a hard inedible shell enclosing an oily seed.

The seed is protected from pesticides applied during the growing season by the shell and other parts of the fruit.

The edible portion of the nut is consumed in succulent, dried or processed forms.

Date: 2003-11-01

023 OILSEED (SO) (CCPR)

FTC: A0686

BT: 04 NUTS AND SEEDS (CCPR) [A0652]

AI: Oilseed consists of seeds from a variety of plants used in the production of edible vegetable oils, seed meals and cakes for animal feed. Some important vegetable oil seeds are by-products of fibre or fruit crops (e.g. cotton seed, olives).

Some of the oilseeds are, directly or after slight processing (e.g. roasting), used as food (e.g. peanuts) or for food flavouring (e.g. poppy seed, sesame seed).

Oilseeds are protected from pesticides applied during the growing season by the shell or husk.

Date: 2003-11-01

024 SEED FOR BEVERAGES AND SWEETS (SB) (CCPR)

FTC: A0687

BT: 04 NUTS AND SEEDS (CCPR) [A0652]

AI: The seeds for beverages and sweets are derived from tropical and sub-tropical trees and shrubs. After processing the seeds are used in the production of beverages and sweets.

These seeds are protected from pesticides applied during the growing season by the shell or other parts of the fruit.

Date: 2003-11-01

027 HERBS (HH) (CCPR)

FTC: A0688

BT: 05 HERBS AND SPICES (CCPR) [A0653]

AI: Herbs consist of leaves, flowers, stems and roots from a variety of herbaceous plants, used in relatively small amounts as condiments to flavour foods or beverages. They are used either in fresh or naturally dried form.

Herbs are fully exposed to pesticides applied during the growing season. Post-harvest treatments are often carried out on dried herbs.

Herbs are consumed as components of other foods in succulent and dried forms or as extracts of the succulent products.

Date: 2003-11-01

028 SPICES (HS) (CODEX)

FTC: A0689

BT: 05 HERBS AND SPICES (CCPR) [A0653]
AI: Spices consist of the aromatic seeds roots, berries or other fruits from a variety of plants, which are used in relatively small quantities to flavour foods. Spices are exposed in varying degrees to pesticides applied during the growing season. Also post-harvest treatments may be applied to spices in the dried form. They are consumed primarily in the dried form as condiment.
Date: 2003-11-01

03 FLOUR (EFG)

FTC: A0693
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

03 GRASSES (CCPR)

FTC: A0651
BT: A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0644]
AI: TYPE 03 - GRASSES

Grasses are herbaceous annual and perennial monocotyledonous plants of different kinds, cultivated extensively for their ears (heads) of starchy seeds used directly for the production of food. Grasses used for animal feed are classified under Class C; Primary Animal feed commodities, Group 051.

The plants are fully exposed to pesticides applied during the growing season.

Date: 2003-11-01

03 MEAT AND MEAT PRODUCTS (EUROCODE2)

FTC: A0726
BT: EUROCODE 2 FOOD CLASSIFICATION [A0642]
Date: 2003-11-01

030 MEAT (FROM MAMMALS OTHER THAN MARINE MAMMALS) (MM) (CCPR)

FTC: A0737
BT: 06 MAMMALIAN PRODUCTS (CCPR) [A0654]
AI: Meats are the muscular tissues, including adhering fatty tissues such as intramuscular and subcutaneous fat from animal carcasses or cuts of these as prepared for wholesale or retail distribution in a "fresh" state. The cuts offered to the consumer may include bones, connective tissues and tendons as well as nerves and lymph nodes. The commodity description of "fresh" meat includes meat which has been quick-frozen or quick-frozen and thawed. The Group does not include edible offal as defined in Group 032. Exposures to pesticides is through animal metabolism following oral intake with feed or through dermal intake as a consequence of external use of pesticides against ectoparasites. The entire commodity except bones may be consumed.

Date: 2003-11-01

031 MAMMALIAN FATS (MF) (CCPR)

FTC: A0738
BT: 06 MAMMALIAN PRODUCTS (CCPR) [A0654]
AI: Mammalian fats, excluding milk fats are derived from the fatty tissues of animals (not processed). For processed animal fats see Group 085. Exposure to pesticides is through animal metabolism following oral intake with feed or through dermal intake as a consequence of external use of the pesticides against ectoparasites. The entire commodity may be consumed.

Date: 2003-11-01

032 EDIBLE OFFAL (MAMMALIAN) (MO) (CCPR)

FTC: A0739
BT: 06 MAMMALIAN PRODUCTS (CCPR) [A0654]
AI: Edible offal are edible tissue and organs other than muscles (= meat) and animal fat from slaughtered animals as prepared for wholesale or retail distribution. Examples: liver, kidney, tongue, heart, stomach, sweetbread (thymus gland), brain, etc. The group name and definitions are in conformity with those recorded in the Codex Standards 89-1981

and 98-1981, Codex Standard for Luncheon Meat and Codex Standard for Cooked Cured Chopped Meat respectively: "Edible offal" means such offal as have been passed as fit for human consumption, but not including lungs, ears, scalp, snout (including lips and muzzle), mucous membranes, sinews, genital system, udders, intestines and urinary bladder". In the former Classification of Food and Food Groups in the Guide to Codex Maximum Limits for Pesticide Residues 1978; CAC/PR 1-1978 the name Meat by-products was used for this group.

Exposure to pesticides is through animal metabolism following oral intake with feed or through dermal intake as a consequence of external use of pesticides on livestock animals against ectoparasites.

The entire commodity may be consumed.

Date: 2003-11-01

033 MILKS (ML) (CCPR)

FTC: A0740

BT: 06 MAMMALIAN PRODUCTS (CCPR) [A0654]

AI: Milks are the mammary secretions of various species of lactating herbivorous ruminant animals, usually domesticated.

In conformity with the Codex Alimentarius Code of Principles concerning Milk and Milk Products the term "Milk" shall mean exclusively the normal mammary excretion obtained from one or more milkings without either addition thereto or extraction therefrom.

Notwithstanding the provisions in the preceding paragraph, "the term "Milk" may be used for milk treated without altering its composition, or for milk, the fat content of which has been standardized under domestic legislation".

The entire commodity may be consumed.

Date: 2003-11-01

036 POULTRY MEAT (INCLUDING PIGEON MEAT) (PM) (CCPR)

FTC: A0741

BT: 07 POULTRY PRODUCTS (CCPR) [A0655]

AI: Poultry meats are the muscular tissues including adhering fat and skin from poultry carcasses as prepared for wholesale or retail distribution.

Exposure to pesticides may result from external treatment of animals or poultry houses or through animal metabolism following oral intake of pesticides with feed.

The entire product may be consumed.

Date: 2003-11-01

037 POULTRY FATS (PF) (CCPR)

FTC: A0742

BT: 07 POULTRY PRODUCTS (CCPR) [A0655]

AI: Poultry fats are derived from the fatty tissues of poultry. Exposure to pesticides may result from external treatment of animals or poultry houses or through animal metabolism following oral intake of pesticides with feed.

The entire product may be consumed.

Date: 2003-11-01

038 - POULTRY, EDIBLE OFFAL OF (PO) (CCPR)

FTC: A0743

BT: 07 POULTRY PRODUCTS (CCPR) [A0655]

AI: Poultry edible offal are such edible tissues and organs, other than poultry meat and poultry fat, from slaughtered poultry as have been passed as fit for human consumption. Examples: liver, gizzard, heart, skin etc. In the former Classification of Food and Feed Groups in the Guide to Codex Maximum Limits for Pesticide Residues 1978: CAC/PR 1-1978 the name Poultry by-products was used for this group.

Exposure to pesticides is through animal metabolism following oral intake of pesticides with feed or may result from external treatment of animals or poultry houses.

The entire product may be consumed.

Date: 2003-11-01

039 EGGS (PE) (CCPR)

FTC: A0744

BT: 07 POULTRY PRODUCTS (CCPR) [A0655]

AI: Eggs are the fresh edible portion of the body produced by female birds, especially domestic fowl. The edible portion includes egg yolk and egg white after removal of the shell.

Date: 2003-11-01

04 FISH AND FISH PRODUCTS (EUROCODE2)

FTC: A0727
BT: EUROCODE 2 FOOD CLASSIFICATION [A0642]
Date: 2003-11-01

04 NUTS AND SEEDS (CCPR)

FTC: A0652
BT: A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0644]
AI: TYPE 04 - NUTS AND SEEDS

Nuts and seeds are derived from a large variety of trees, shrubs and herbaceous plants, mostly cultivated.

The mature seeds or nuts are used as human food, for the production of beverages or edible vegetable oils and for the production of seed meals and cakes for animal feed.

Date: 2003-11-01

04 PASTA (EFG)

FTC: A0694
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

040 FRESHWATER FISH (WF) (CCPR)

FTC: A0745
BT: 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]
AI: The freshwater fishes generally remain lifelong, including free spawning period, in fresh water (lakes, ponds, rivers and brooks).
Several species of freshwater fish are domesticated and bred in fish farms. Exposure of the latter species to pesticides is mainly through compounded fish feed and can also be through water pollution.
Date: 2003-11-01

041 DIADROMOUS FISH (WD) (CCPR)

FTC: A0746
BT: 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]
AI: The diadromous fishes in general migrate from the sea to brackish and/or freshwater and in the opposite direction.
The anadromous species spawn in fresh water (streams, small rivers and brooks) e.g. several salmon species, whereas eels spawn in the ocean. Some species, such as trout, are domesticated and do not migrate. They are bred in fish farms in ponds, mountain streams etc. The latter species especially may be exposed to pesticides through compounded fish feed and also through water pollution.
The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.
Date: 2003-11-01

042 MARINE FISH (WS) (CCPR)

FTC: A0747
BT: 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]
AI: The marine fishes generally live in open seas. They are all or nearly all wild species, caught and prepared (often deep-frozen) for wholesale and retail distribution. Exposure to pesticides is mainly through water pollution and animal metabolism.
Especially the fleshy parts of the animals and to a lesser extent roe and milt are consumed.
Date: 2003-11-01

043 FISH ROE (INCLUDING MILT = SOFT ROE) AND EDIBLE OFFAL OF FISH (WR) (CCPR)

FTC: A0748
BT: 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]
AI: Fish roes are the edible reproductive bodies of several species of fish. Of some of these only the "hard roe", the female reproductive body, is used whereas both the "hard" and "soft" roe (milt) of other species is marketed.
The term roe used in free commodity description includes if relevant both types of roe.
The liver of some species is used as such for human consumption or for production of liver oils (e.g. cod liver oil).
Exposure to pesticides is through animal metabolism.

Date: 2003-11-01

044 MARINE MAMMALS (WM) (CCPR)

FTC: A0749

BT: 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]

AI: Several sea mammals are caught on a large scale. The meat of various species is used as food or feed in some areas of the world. The blubber (=whale or seal fat) fat and train oil (oil derived from whale fat) is used after processing as raw material in food or feed manufacture; the sperm oil, as well as the spermaceti (a waxy substance from the head of sperm whales) is mainly used in cosmetics and some other industrial products.

Exposure to pesticides is by consumption of contaminated prey or through water pollution.

The entire commodity except the bones and other inedible parts may be consumed.

Date: 2003-11-01

045 CRUSTACEANS (WC) (CCPR)

FTC: A0750

BT: 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]

AI: Crustaceans are aquatic animals of various species, wild or cultivated, which have an inedible chitinous outer shell.

A small number of species live in fresh water but most species live in brackish water and/or in the sea.

Exposure to pesticides is through animal metabolism or water pollution.

Crustaceans are prepared for wholesale or retail distribution at a "raw" stage, often still alive, "raw" and deep-frozen or cooked directly after catching and deep-frozen. Shrimps or prawns may also be parboiled and thereafter deep-frozen.

Although the cooked or parboiled crustaceans should be regarded as processed foods, the animals of this group are primarily classified in the Chapter on Primary food commodities, Type 8: Aquatic animal products, since several crustaceans are also-marketed in a "raw" form, i.e. not exposed to temperatures sufficiently high to coagulate the protein at the surface. A short reference to processed Crustaceans is given in Type 17: Derived edible products of animal origin, Group 084 Crustaceans, processed.

The entire commodity except the shell may be consumed: the "raw" commodities, in general, after cooking.

In some countries, species such as the Norway lobster (*Nephrops norvegicus*) are included in the commodity "Prawns" with some qualifying designation, such as Dublin Bay Prawn or Prawn of Bantry Bay (both Ireland). The Codex Stan. 92-1981 on Quick Frozen Shrimps and Prawns does not prevent this practice, provided that the designation on the label ensures that the consumer will not be misled.

There is no clear-cut distinction between Shrimps and Prawns. In several countries the commodity name-Shrimps is used for the small species whereas the slightly larger ones are called Prawns. However, a species marked in certain regions of the world as "Prawn" may be called in the local English language in other areas a shrimp and visa versa, e.g., *Pandalus borealis* is called Northern prawn or Deepwater prawn in the United Kingdom and the same species is named Pink shrimp in Canada. In Australia only the name Prawn is used for animals included in this commodity.

Not including the Freshwater species of the Palaemonidae.

Date: 2003-11-01

048 FROGS, LIZARDS, SNAKES AND TURTLES (AR) (CCPR)

FTC: A0751

BT: 09 AMPHIBIANS AND REPTILES (CCPR) [A0657]

AI: Frog, lizard, snake and turtle products are the edible parts from various animal species of the zoological classes Amphibia and Reptilia, usually wild, harvested for food. Some frog species are cultivated in a few European and Asian countries and to a small extent in the USA and "marketed" in the form of deep-frozen frog legs. The wild species are marketed in the same manner.

A few turtle species are raised from eggs or hatchlings in some tropical countries, especially the Green Turtle.

Exposure to pesticides is through animal metabolism.

The entire product, except the bones and the bony or horny outer shell (turtles), may be consumed.

Date: 2003-11-01

05 BAKERY PRODUCTS (EFG)

FTC: A0695

BT: EUROPEAN FOOD GROUPS (EFG) [A0690]

Date: 2003-11-01

05 FATS AND OILS (EUROCODE2)

FTC: A0728

BT: EUROCODE 2 FOOD CLASSIFICATION [A0642]
Date: 2003-11-01

05 HERBS AND SPICES (CCPR)

FTC: A0653
BT: A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0644]
AI: TYPE 05 - HERBS AND SPICES

Herbs and spices are the flavoursome or aromatic leaves, stems, roots, flowers or fruits of a variety of plants used to impart special flavours to food and beverages.

Date: 2003-11-01

06 GRAINS AND GRAIN PRODUCTS (EUROCODE2)

FTC: A0729
BT: EUROCODE 2 FOOD CLASSIFICATION [A0642]
Date: 2003-11-01

06 MAMMALIAN PRODUCTS (CCPR)

FTC: A0654
BT: B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0645]
AI: TYPE 06 - MAMMALIAN PRODUCTS

Mammalian products are derived from the edible parts of various mammals, primarily herbivorous, slaughtered for food. These mammals are usually domesticated, or to a lesser extent obtained as game animals.

This type does not include edible products from marine mammals, for which see Group 044.

Date: 2003-11-01

06 RICE AND OTHER CEREAL PRODUCTS (EFG)

FTC: A0696
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

07 POULTRY PRODUCTS (CCPR)

FTC: A0655
BT: B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0645]
Date: 2003-11-01

07 PULSES, SEEDS, KERNELS, NUTS AND PRODUCTS (EUROCODE2)

FTC: A0730
BT: EUROCODE 2 FOOD CLASSIFICATION [A0642]
Date: 2003-11-01

07 SUGAR (EFG)

FTC: A0697
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

08 AQUATIC ANIMAL PRODUCTS (CCPR)

FTC: A0656
BT: B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0645]
AI: Type 08 - Aquatic animal products

Aquatic animal products are derived from the edible parts of various aquatic animals, usually wild, harvested for food.

Date: 2003-11-01

08 VEGETABLES AND VEGETABLE PRODUCTS (EUROCODE2)

FTC: A0731
BT: EUROCODE 2 FOOD CLASSIFICATION [A0642]
Date: 2003-11-01

08 SUGAR PRODUCTS, EXCLUDING CHOCOLATE (EFG)

FTC: A0698
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

09 AMPHIBIANS AND REPTILES (CCPR)

FTC: A0657
BT: B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0645]
Date: 2003-11-01

09 CHOCOLATE (EFG)

FTC: A0699
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

09 FRUIT AND FRUIT PRODUCTS (EUROCODE2)

FTC: A0732
BT: EUROCODE 2 FOOD CLASSIFICATION [A0642]
Date: 2003-11-01

10 INVERTEBRATE ANIMALS (CCPR)

FTC: A0658
BT: B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0645]
Date: 2003-11-01

10 SUGAR, CHOCOLATE AND RELATED PRODUCTS (EUROCODE2)

FTC: A0733
BT: EUROCODE 2 FOOD CLASSIFICATION [A0642]
Date: 2003-11-01

10 VEGETABLE OILS (EFG)

FTC: A0700
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

11 BEVERAGES (NON-MILK) (EUROCODE2)

FTC: A0734
BT: EUROCODE 2 FOOD CLASSIFICATION [A0642]
Date: 2003-11-01

11 MARGARINE AND LIPIDS OF MIXED ORIGIN (EFG)

FTC: A0701
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

11 PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR)

FTC: A0659
BT: C. PRIMARY FEED COMMODITIES (CCPR) [A0646]
AI: Type 11 - Primary feed commodities of plant origin

The primary feed commodities of plant origin include products after removal of certain parts of the plants.

Some types of the primary feed commodities are grown and used exclusively for animal feeding purposes, e.g. alfalfa vetch and maize forage. Other types are derived from crops of which the edible parts are used directly or after processing as food, whereas the "waste" parts of these crops are generally used for feeding purposes, e.g. cereal straws, pea vines (fresh = green), pea hay, maize fodder, sugar beet tops or -leaves.

Date: 2003-11-01

12 BUTTER AND ANIMAL FATS (EFG)

FTC: A0702
 BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
 Date: 2003-11-01

12 MISCELLANEOUS FOODS (EUROCODE2)

FTC: A0735
 BT: EUROCODE 2 FOOD CLASSIFICATION [A0642]
 Date: 2003-11-01

12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR)

FTC: A0660
 BT: D. PROCESSED FOOD OF PLANT ORIGIN (CCPR) [A0647]
 AI: The term "secondary food commodity" means a "primary food commodity" which has undergone simple processing, such as removal of certain portions, drying (except natural drying), husking, and comminution, which do not basically alter the composition or identity of the product. Natural field dried mature crops or parts of crops such as pulses, bulb onions or cereal grains are not considered as secondary food commodities.

Secondary food commodities may be processed further or used as ingredients in the manufacture of food or sold directly to the consumer.

Date: 2003-11-01

13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR)

FTC: A0661
 BT: D. PROCESSED FOOD OF PLANT ORIGIN (CCPR) [A0647]
 AI: Type 13 - Derived edible products of plant origin

"Derived edible products" are foods or edible substances isolated from primary food commodities or raw agricultural commodities, not intended for human consumption as such, using physical, biological or chemical processing.

This type of processed food includes groups such as vegetable oils (crude and refined), by-products of the fractionation of cereals fruit juices, teas (fermented and dried), cocoa powder and by-products of cocoa manufacturing, and extracts of various plants.

Date: 2003-11-01

13 NUTS (EFG)

FTC: A0703
 BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
 Date: 2003-11-01

13 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EUROCODE2)

FTC: A0736
 BT: EUROCODE 2 FOOD CLASSIFICATION [A0642]
 Date: 2003-11-01

14 MANUFACTURED FOODS (SINGLE INGREDIENT) OF PLANT ORIGIN (CCPR)

FTC: A0662
 BT: D. PROCESSED FOOD OF PLANT ORIGIN (CCPR) [A0647]
 AI: Type 14 - Manufactured Foods (single-ingredient) of plant origin

The term "single-ingredient manufactured food" means a "processed food" which consists of one

identifiable food ingredient, with or without packing medium or minor ingredients, such as flavouring agents, spices and condiments, and which is normally pre-packaged and ready for consumption with or without cooking.

Date: 2003-11-01

14 PULSES (EFG)

FTC: A0704
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

15 MANUFACTURED FOODS (MULTI-INGREDIENT) OF PLANT ORIGIN (CCPR)

FTC: A0663
BT: D. PROCESSED FOOD OF PLANT ORIGIN (CCPR) [A0647]
AI: The term "multi-ingredient manufactured food" means a processed food, consisting of more than one major ingredient.

A multi-ingredient food consisting of ingredients of both plant and animal origin will be included in this type if the ingredient(s) of plant origin is (are) predominant.

Date: 2003-11-01

15 VEGETABLES, EXCLUDING POTATOES (EFG)

FTC: A0705
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

16 SECONDARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR)

FTC: A0664
BT: E. PROCESSED FOOD OF ANIMAL ORIGIN (CCPR) [A0648]
AI: Type 16 - Secondary food commodities of animal origin

The term "secondary food commodity" means a "primary food commodity" which has undergone simple processing, such as removal of certain portions, drying, and comminution, which do not basically alter the composition or identity of the commodity.

Secondary food commodities may be processed further, or used as ingredients in the manufacture of food, or sold directly to the consumer.

This type of processed food includes groups of processed primary food commodities of animal origin which have undergone simple processing, such as processed mammalian meat and poultry meat, fishes and other aquatic animals, e.g. dried meat, dried fish.

Date: 2003-11-01

16 STARCHY ROOTS AND POTATOES (EFG)

FTC: A0706
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR)

FTC: A0665
BT: E. PROCESSED FOOD OF ANIMAL ORIGIN (CCPR) [A0648]
AI: Type 17 - Derived edible products of animal origin

The term "Derived edible products" means foods or edible substances isolated from primary food commodities or raw agricultural commodities not intended for human consumption as such, using physical, biological and chemical processes.

This type includes processed (rendered or extracted, possibly refined and/or clarified) fats from mammals, including aquatic mammals, poultry and aquatic organisms such as fishes

Date: 2003-11-01

17 FRUITS (EFG)

FTC: A0707
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

18 FRUIT JUICES (EFG)

FTC: A0708
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

18 MANUFACTURED FOOD (SINGLE-INGREDIENT) OF ANIMAL ORIGIN (CCPR)

FTC: A0666
BT: E. PROCESSED FOOD OF ANIMAL ORIGIN (CCPR) [A0648]
AI: The term "single ingredient manufactured food" means a processed food which consists of one identifiable food ingredient, with or without packing medium or minor ingredients such as flavouring agents, spices and condiments, and which is normally pre-packaged and ready for consumption, with or without cooking.
Date: 2003-11-01

19 MANUFACTURED FOOD (MULTI-INGREDIENT) OF ANIMAL ORIGIN (CCPR)

FTC: A0667
BT: E. PROCESSED FOOD OF ANIMAL ORIGIN (CCPR) [A0648]
AI: 19 Manufactured food (multi-ingredient) of animal origin

The term "multi-ingredient manufactured food" means a processed food consisting of more than one major ingredient.
A multi-ingredient food consisting of ingredients of both animal and plant origin will be included in this type if the ingredient(s) of animal origin is (are) predominant
Date: 2003-11-01

19 NON-ALCOHOLIC BEVERAGES (EFG)

FTC: A0709
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

20 COFFEE, TEA, COCOA POWDER (EFG)

FTC: A0710
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

21 BEER (EFG)

FTC: A0711
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

22 WINE (EFG)

FTC: A0712
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

23 OTHER ALCOHOLIC BEVERAGES (EFG)

FTC: A0713
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

24 RED MEAT AND MEAT PRODUCTS (EFG)

FTC: A0714

BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

25 POULTRY AND POULTRY PRODUCTS (EFG)

FTC: A0715
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

26 OFFALS (EFG)

FTC: A0716
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

27 FISH AND SEAFOOD (EFG)

FTC: A0717
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

28 EGGS (EFG)

FTC: A0718
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

29 MILK (EFG)

FTC: A0719
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

30 CHEESE (EFG)

FTC: A0720
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

31 OTHER MILK PRODUCTS (EFG)

FTC: A0721
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

32 MISCELLANEOUS FOODS (EFG)

FTC: A0722
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

33 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EFG)

FTC: A0723
BT: EUROPEAN FOOD GROUPS (EFG) [A0690]
Date: 2003-11-01

A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR)

FTC: A0644
BT: CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2003-11-01

B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR)

FTC: A0645
BT: CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2003-11-01

C. PRIMARY FEED COMMODITIES (CCPR)

FTC: A0646
BT: CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
AI: Four the purpose of the Codex Alimentarius the term "primary feed commodity" means the product in or nearly in its natura¹ state intended for sale to:

1. the stock farmer as feed which is used without further processing for livestock animals or after silaging or similar farm processes;
2. the animal feed industry as a raw material for preparing compounded feeds;

Date: 2003-11-01

CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS)

FTC: A0643
BT: PRODUCT TYPE, CODEX ALIMENTARIUS [A0352]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
AI: Codex Alimentarius, Volume 2 - 1993, Section 2: Pesticide Residues in Food.

The Codex Classification of food and animal feed commodities moving in trade and the description of the various items and groups of food and animal feedstuffs included in the present document have been developed by the Codex Committee on Pesticide Residues. It was first adopted by the 18th Session of the Codex Alimentarius Commission, (1989).

The Codex Classification includes food commodities and animal feedstuffs for which Codex maximum residue limits will not necessarily be established. The Classification is intended to be as complete a listing of food commodities in trade as possible, classified into groups on the basis of the commodity's similar potential for pesticide residues.

The Classification may also be appropriate for other purposes such as setting maximum levels for other types of residues or for other contaminants in food. The Codex Classification should be consulted in order to obtain a precise description of the food or animal feed commodities and, especially, in cases where Codex maximum residue limits have been set for groups of food and groups of animal feedstuffs. The Codex Classification is intended to promote harmonization of the terms used to describe commodities which are subject to maximum residue limits and of the approach to grouping commodities with similar potential for residue for which a common group maximum residue limit can be set.

Date: 2003-11-01

D. PROCESSED FOOD OF PLANT ORIGIN (CCPR)

FTC: A0647
BT: CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2003-11-01

E. PROCESSED FOOD OF ANIMAL ORIGIN (CCPR)

FTC: A0648
BT: CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2003-11-01

EUROPEAN FOOD GROUPS (EFG)

FTC: A0690

BT: PRODUCT TYPE, EUROPEAN UNION [A0356]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
AI: The European Food Groups (EFG) classification system was developed, as a project of COST Action 99/Eurofoods, in an attempt to evaluate the level of food description and classification that would permit international comparisons of the results of available food consumption and food availability surveys. In order to formulate the EFG system, several classification schemes used for recording food intake at the international and national classification schemes were compared: International - FAO Food Balance Sheet, WHO GEMS/FOODS regional diets, DAFNE classification system for Household Budget Survey (HBS) data, and Eurocode 2 core classification (levels 1 and 2); National - French National Food Consumption Survey (1999), Dutch National Food Consumption Survey (1998), and British National Food Survey.
 In the process of comparing food intake data from various European countries, it became evident that such comparisons are feasible only when results are expressed at the raw ingredient level. Since the DAFNE classification system groups food items at the raw level, it was one of the international classification schemes used to create the EFG food grouping system.
 Ref.: Ireland, J., Van Erp-Baart, A.M.J., Charrondière, U.R., Møller, A., Smithers, G., and Trichopoulou, A.: Selection of food classification system and food composition database for future food consumption surveys. European Journal of Clinical Nutrition, 56, Suppl. 2, S33 - S45, 2002.
Date: 2003-11-01

049 MOLLUSCS (INCLUDING CEPHALOPODS) AND OTHER INVERTEBRATE ANIMALS (IM) (CCPR)

FTC: A0752
BT: 10 INVERTEBRATE ANIMALS (CCPR) [A0658]
AI: Molluscs are aquatic or land animals or various species, wild or cultivated, which have an inedible outer or inner shell.
 The edible aquatic Molluscs live mainly in brackish water or in the sea; several species are cultivated. A few edible species of land snails are cultivated.
 Exposure to pesticides is through animal metabolism: the aquatic species also through water contamination.
 The entire commodity except the outer or inner shell may be consumed.
Date: 2003-11-02

050 LEGUME ANIMAL FEEDS (AL) (CCPR)

FTC: A0753
BT: 11 PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0659]
AI: Legume animal feeds include various species of leguminous plants used for animal forage, grazing, fodder hay or silage, with or without seed. Several species are grown exclusively for animal feeding purposes, whereas some others are grown primarily as food crops. The "waste" parts of the latter crops are often used as animal feed, either in the fresh form or as hay.
 The entire commodity may be consumed by livestock animals.
Date: 2003-11-02

051 STRAW, FODDER AND FORAGE OF CEREAL GRAINS AND GRASSES, EXCEPT GRASSES FOR SUGAR PRODUCTION (INCLUDING BUCKWHEAT FODDER) (AS/AF) (CCPR)

FTC: A0754
BT: 11 PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0659]
AI: The straw, fodder and forage of cereal grains are derived from various plants of the grass family (Gramineae).
 Cereal grains are grown to a limited extent as a forage crop. The immature crop is fed to livestock animals as succulent forage or as silage.
 The cereal grain crops are mainly grown for human food or raw material for preparing food products. The "waste" parts remaining after harvest of the grain kernels (stems, stalks, leaves and empty ears) are extensively used and distributed for animal feeding purposes, in the form of dry fodder or straw.
 Several other species of the grass family are exclusively grown as forage crops. These crops are either used for grazing or are prepared for wholesale or retail distribution in the form of grass silage (in general one or more cuttings from immature plants), as artificially dried grass or as hay.
 The entire commodity may be consumed by livestock animals.
Date: 2003-11-02

052 MISCELLANEOUS FODDER AND FORAGE CROPS (AM) (CCPR)

FTC: A0755
BT: 11 PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0659]
AI: Miscellaneous Fodder and Forage crops, are derived from various kinds of plants except leguminous and grassy plants (family Gramineae). However, for convenience, the fodders and forage of grasses for sugar production are included in this group. Some of the crops listed in this group are primarily grown for human

food or as raw material for preparing food (e.g. sugar beet) and the "waste" material of such crops is used as animal feed.

The entire commodity may be consumed by livestock animals, either in a succulent form, as silage or in the form of dry fodder.

Date: 2003-11-02

055 DRIED FRUITS (DF) (CCPR)

FTC: A0756

BT: D. PROCESSED FOOD OF PLANT ORIGIN (CCPR) [A0647]

AI: Dried fruits. The commodities of this group are in general artificially dried. They may or may not be preserved or candied with addition of sugars.
Exposure to pesticides may arise from pre-harvest applications, post-harvest treatment of the fruits before processing, or treatment of the dried fruit to avoid losses during transport and wholesale or retail distribution.

Date: 2003-11-02

055 DRIED FRUITS (DF) (CCPR)

FTC: A0756

Old BT: D. PROCESSED FOOD OF PLANT ORIGIN (CCPR) [A0647] *moved to*

New BT: 12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0660]

Date: 2003-11-02

056 DRIED VEGETABLES (DV) (CCPR)

FTC: A0757

BT: 12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0660]

AI: Dried vegetables. The commodities of this group are in general artificially dried and often comminuted. Exposure to pesticides is from pre-harvest applications and or treatment of the dry commodities. The entire commodity may be consumed after soaking or boiling.

Date: 2003-11-02

057 DRIED HERBS (DH) (CCPR)

FTC: A0758

BT: 12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0660]

AI: Dried herbs. The commodities of this group are in general artificially dried and often comminuted. For the commodities on the "fresh" state see Group 027 Herbs. Exposure to pesticides is from pre-harvest applications and/or treatment of the dry commodities. They are often consumed in the dried form or soaked as a condiment in food commodities of plant or animal origin or in drinks, generally in small amounts

Date: 2003-11-02

058 MILLED CEREAL PRODUCTS (EARLY MILLING STAGES) (CM) (CCPR)

FTC: A0759

BT: 12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0660]

AI: Milled cereal products (early milling stages). The group includes the early milling fractions of cereal grains, except buckwheat, cañihua and quinoa such as husked rice, polished rice and the unprocessed cereal grain brans. Exposure to pesticides is through pre-harvest treatments of the growing cereal grain crop and especially through post-harvest treatment of cereal grains.

The entire commodity may be consumed after further processing or household preparation.

Date: 2003-11-02

059 MISCELLANEOUS SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (SM) (CCPR)

FTC: A0760

BT: 12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0660]

Date: 2003-11-02

065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR)

FTC: A0761

BT: 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]

AI: Cereal grain milling fractions includes milling fractions of cereal grains at the final stage of milling and

separation in the fractions. The group also includes the processed brans, as prepared for direct consumption.

Date: 2003-11-02

066 TEAS (DT) (CCPR)

FTC: A0762

BT: 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]

AI: Teas are derived from the leaves of several plants, principally *Camellia sinensis*. They are used mainly in a fermented and dried form or only as dry leaves for the preparation of infusions, which are used as beverages.
Newly grown vegetative shoots (terminal bud and 2-3 leaves) of tea are plucked, withered, twisted and comminuted and thereafter, in general, fermented and dried.
Teas made from other plants are often prepared in a similar way.

Date: 2003-11-02

067 VEGETABLE OILS, CRUDE (OC) (CCPR)

FTC: A0763

BT: 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]

AI: Vegetable oils, crude, includes the crude vegetable oils derived from oil seed Group 023, tropical and sub-tropical oil-containing fruits such as olives, and some pulses (e.g. soya bean, dry). For the definition and characteristics of Olive oil, crude see Codex Stan. 33-1981. The crude oils are used as constituents of compounded animal feeds or further processed (refined, clarified). See Group 068, Vegetable oils, edible (or refined).
Exposure to pesticides is through pre-harvest treatment of the relevant crops or post-harvest treatment of the oilseeds or oil-containing pulses.

Date: 2003-11-02

068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR)

FTC: A0764

BT: 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]

AI: Vegetable oils, edible (or refined) includes the vegetable oil derived from oil seed, Group 023, tropical and sub-tropical oil-containing fruits such as olives, and some pulses with a high oil content. The edible oils are derived from the crude oils through a refining and/or clarifying process. For definitions and characteristics of the edible oils listed below, see Codex Stan. 20-27 (inclusive), 33,124 and 126 (inclusive) - 1981.
Exposure to pesticides is through pre-harvest treatment of the relevant crops, or post-harvest treatment of the oilseeds and oil containing pulses.

Date: 2003-11-02

069 MISCELLANEOUS DERIVED EDIBLE PRODUCTS OF PLANT ORIGIN (DM) (CCPR)

FTC: A0765

BT: 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]

AI: Miscellaneous derived edible products include various intermediate products in the manufacture of edible food products. Some of these are used for further processing and not consumed as food or feed as such.

Date: 2003-11-02

070 FRUIT JUICES (JF) (CCPR)

FTC: A0766

BT: 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]

AI: Fruit juices are pressed from various mature fruits, either from the whole fruits or from the pulp (Type 1 and fruits from fruiting vegetables, Groups 011 and 012). A small amount of preserving agent(s) may be added to the juices during processing. The juices are often prepared for international trade in a concentrated form which is reconstituted for wholesale or retail distribution to about the original juice concentration as obtained by the pressing process.

Date: 2003-11-02

071 BY-PRODUCTS, USED FOR ANIMAL FEEDING PURPOSES, DERIVED FROM FRUIT AND VEGETABLE PROCESSING (AB) (CCPR)

FTC: A0767

BT: 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]

AI: The commodities of this group are by-products derived from fruit and vegetable processing which are mainly used for animal feeding purposes either as a part of the ration of livestock animals as such, or as

an element in the manufacture of compounded feeds. The commodities are prepared, in general, in a dry form for wholesale or retail distribution.

Date: 2003-11-02

078 MANUFACTURED MULTI-INGREDIENT CEREAL PRODUCTS (CP) (CCPR)

FTC: A0768

BT: 15 MANUFACTURED FOODS (MULTI-INGREDIENT) OF PLANT ORIGIN (CCPR) [A0663]

AI: The commodities of this group are manufactured with several ingredients; products derived from cereal grains however form the major ingredient.

Date: 2003-11-02

080 DRIED MEAT AND FISH PRODUCTS (MD) (CCPR)

FTC: A0769

BT: 16 SECONDARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0664]

AI: Dried meat and fish products, includes natural or artificial dried meat products and dried fishes, mainly marine fishes. Most of the dried fishes are naturally dried (wind and sun). For convenience other marine animals, whether or not fishes or Crustaceans, are classified in this group.
The entire commodity may be consumed, either as such or after processing (c.q. dried fish).

Date: 2003-11-02

082 SECONDARY MILK PRODUCTS (LS) (CCPR)

FTC: A0770

BT: 17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR) [A0665]

AI: Secondary milk products include milk products which have undergone simple processing such as removal or part removal of certain ingredients e.g. water, milk fat etc. The group and the commodities therein will only be used for pesticides which are not partitioned exclusively or nearly exclusively into the milk fat. The group includes among others the following commodities as defined in the relevant Codex Standards, see CAC/VOL. XVI-Ed. 1 (1984). The reference no. of the standard is indicated between brackets. Milk powders (whole, skimmed and partly skimmed) (Standard A-5 1971); evaporated milks (whole, skimmed) (Standard A-3 1971); skimmed milk. Specific commodities will be listed in this group with their code nos. accordingly as the necessity for this arises.

Date: 2003-11-02

084 CRUSTACEANS, PROCESSED (SC) (CCPR)

FTC: A0771

BT: 17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR) [A0665]

AI: Crustaceans are processed to a large extent before entering the national or international trade channels. Crabs, lobsters and shrimps or prawns are in general cooked directly after catching. Thereafter either the animals are deep frozen with or without shell, or the meat without shell is canned, with or without a packing medium. The latter may consist of water, salt, lemon juice and sugars. Shrimps or prawns may also be "parboiled" and thereafter deep-frozen. According to the relevant Codex Standards, namely 92-1981, and 95-1981 "cooked" means heated for a period of time such that the thermal centre reaches a temperature adequate to coagulate the protein and "parboiled" means heated for a period of such time that the surface of the product Codex Alimentarius reaches a temperature adequate to coagulate the protein at the surface but inadequate to coagulate the protein at the thermal centre. The cooked commodities are in general subjected to deep-freezing directly after cooking or the cooking is part of the canning process. The designation cooked after the commodity may include any of the processes mentioned except the parboiled and deep-frozen shrimps or prawns. The entire commodity except the shell may be consumed.

Date: 2003-11-02

085 ANIMAL FATS, PROCESSED (FA) (CCPR)

FTC: A0772

BT: 17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR) [A0665]

AI: The processed animal fats include rendered or extracted (possibly refined and/or clarified) fats from land and aquatic mammals and poultry and fats and oils derived from fishes.

Date: 2003-11-02

086 MILK FATS (FM) (CCPR)

FTC: A0773

BT: 17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR) [A0665]
AI: Milk fats are the fatty ingredients derived from the milk of various mammals
Date: 2003-11-02

087 DERIVED MILK PRODUCTS (LD) (CCPR)

FTC: A0774
BT: 17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR) [A0665]
AI: Derived milk products include food or edible substances isolated from the primary food commodity cattle milk, or milks from other mammals, using physical, biological and chemical processes. This group and the commodities therein will only be used if necessary for pesticides which are not partitioned exclusively or nearly exclusively into the milk fat. For further explanation, see Group 082.
 This group includes among others the following food commodities, as defined in the relevant Codex Standards, see CAC/VOL. XXI, Ed-1 (1984): Butter, whey butter, both in Standard A-1 (1971), Butteroil, anhydrous butteroil, both in Standard A-2 (1973); Cream, Standard A-9 (1976); Cream powders (half cream, high fat), Standard A-10 (1971); Edible acid casein, Standard A-12 (1976); Edible caseinates, Standard A-13 (1976).
 Specific commodities will be listed in this group with their code nos. accordingly as the necessity for this arises.
Date: 2003-11-02

090 MANUFACTURED MILK PRODUCTS (SINGLE INGREDIENT) OF ANIMAL ORIGIN (LI) (CCPR)

FTC: A0775
BT: 18 MANUFACTURED FOOD (SINGLE-INGREDIENT) OF ANIMAL ORIGIN (CCPR) [A0666]
AI: This group and the commodities therein will only be used, if the necessity arises, for pesticides which are not partitioned exclusively or nearly exclusively into the milk fat. For further explanation see Group 082.
 This group includes among others the following food commodities, as defined in the relevant Codex Standards (indicated between brackets); Yoghurt (Codex Standard A-11(a) 1975); Cheeses, individually named (Codex Standard A-6 1978 and Standard Standard C-1 (1966-1978)).
 Specific commodities will be listed in this group with their code nos. accordingly as the necessity for this arises.
Date: 2003-11-02

092 MANUFACTURED MILK PRODUCTS (MULTI INGREDIENT) OF ANIMAL ORIGIN (LM) (CCPR)

FTC: A0776
BT: 19 MANUFACTURED FOOD (MULTI-INGREDIENT) OF ANIMAL ORIGIN (CCPR) [A0667]
AI: This group and the commodities therein will only be used in the classification if necessary for pesticides which are not partitioned exclusively or nearly exclusively into the milk fat. For further explanation see Group 082.
 This group includes among others the following commodities, as defined in the relevant Codex Standards, see CAC/VOL.XVI, Ed-1 (1984); Processed Cheese Products, Codex Standard A-8(a) and A-8(b) (1978) Processed Cheese Preparations, Standard A-8(c) (1978); Flavoured Yoghurt, Standard A-11(b) (1976); Sweetened Condensed Milk, Standard A-4 (1971).
 Specific commodities will be listed in this group with their code nos. accordingly as the necessity for this arises.
Date: 2003-11-02

ALCOHOLIC BEVERAGE

FTC: A0846
BT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
RT: ALCOHOLIC BEVERAGE (U.S.) [A0278]
SN: Alcoholic content can be indexed in facet Z.
AI: Eurocode-2 groups 11.10 - 11.35. Beverage containing more than 0.5% alcohol; includes distilled spirits, malt beverage, and wine. Alcohol-free varieties are included in the appropriate categories together with their alcohol-containing forms and distinguished in facets H and P.
Date: 2003-11-02

ALCOHOLIC MIXED DRINK

FTC: A0851
BT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
AI: Eurocode-2 group 11.35 includes cocktails, punch, shandy.
Date: 2003-11-02

BAKING INGREDIENT

FTC: A0854
BT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
RT: FOOD ADDITIVE (U.S.) [A0181]
AI: Eurocode-2 group 12 includes yeast, baking powder, pectin, additives.
Date: 2003-11-02

BEER OR OTHER MALT BEVERAGE

FTC: A0847
BT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
RT: MALT BEVERAGE (U.S.) [A0195]
RT: 21 BEER (EFG) [A0711]
AI: EFG group 21. Eurocode-2 group 11.10 includes beer, barley beer.
Date: 2003-11-02

BEVERAGE (NON-MILK)

FTC: A0840
BT: 069 MISCELLANEOUS DERIVED EDIBLE PRODUCTS OF PLANT ORIGIN (DM) (CCPR) [A0765]
RT: BEVERAGE (U.S.) [A0229]
RT: BEVERAGES (CIAA) [A0465]
RT: 11 BEVERAGES (NON-MILK) (EUROCODE2) [A0734]
AI: Eurocode-2 group 11. Alcoholic or non-alcoholic beverage; excludes milk and milk-based beverages.
Date: 2003-11-02

BREAD

FTC: A0817
BT: GRAIN OR GRAIN PRODUCT [A0812]
RT: BREAD (U.S.) [A0178]
RT: BAKERY WARES (CCFAC) [A0632]
RT: 01 BREAD AND ROLLS (EFG) [A0691]
AI: EFG group 01. Eurocode-2 groups 6.40-48. Products in the "Bread" categories normally have contents of sugars and fat neither exceeding 5% on a dry weight basis.
Date: 2003-11-02

BREAD PRODUCT

FTC: A0820
BT: 078 MANUFACTURED MULTI-INGREDIENT CEREAL PRODUCTS (CP) (CCPR) [A0768]
AI: Eurocode-2 group 06.48 includes breadcrumbs, bread stuffing
Date: 2003-11-02

BREAKFAST CEREAL

FTC: A0816
BT: GRAIN OR GRAIN PRODUCT [A0812]
RT: BREAKFAST CEREAL (U.S.) [A0258]
RT: 02 BREAKFAST CEREALS (EFG) [A0692]
SN: Excludes rolled oats, corn grits and similar products, which are indexed under *RICE OR OTHER GRAIN*.
AI: EFG group 02. Eurocode-2 group 06.70. Prepared grain product ready or nearly ready for consumption and marketed primarily for breakfast use. Includes formulated breakfast cereals such as 'corn flakes' or 'muesli' and simple breakfast cereals such as instant oatmeal.
Date: 2003-11-02

BUTTER

FTC: A0809
BT: FAT OR OIL [A0805]
RT: 086 MILK FATS (FM) (CCPR) [A0773]
RT: BUTTER [C0179]
AI: Eurocode-2 group 05.10, e.g. butter, butter oil, ghee

Date: 2003-11-02

BUTTER OR OTHER ANIMAL FAT

FTC: A0808
 BT: FAT OR OIL [A0805]
 RT: 12 BUTTER AND ANIMAL FATS (EFG) [A0702]
 AI: EFG group 12.
 Date: 2003-11-02

CHEESE

FTC: A0784
 BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]
 RT: 30 CHEESE (EFG) [A0720]
 RT: 090 MANUFACTURED MILK PRODUCTS (SINGLE INGREDIENT) OF ANIMAL ORIGIN (LI) (CCPR) [A0775]
 SN: Index also *MILK OR MILK COMPONENT* or underlying term in facet C.
 AI: EFG group 30. Eurocode-2 group 01.40 : Cheese is the ripened or unripened soft or semi-hard, hard and extra hard product, which may be coated, and in which the whey protein/casein ratio does not exceed that of milk, obtained by : coagulating wholly or partly ... through the action of rennet or other suitable coagulating agents, and by partially draining the whey resulting from such coagulation; and/or processing techniques involving coagulation of the protein of milk and/or products obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003). The group includes goat and sheep cheeses, and cheeses made from sour milk, whey or buttermilk.
 Date: 2003-11-02

CHOCOLATE OR CHOCOLATE PRODUCT

FTC: A0839
 BT: 069 MISCELLANEOUS DERIVED EDIBLE PRODUCTS OF PLANT ORIGIN (DM) (CCPR) [A0765]
 RT: CHOCOLATE CANDY [A0288]
 RT: 09 CHOCOLATE (EFG) [A0699]
 AI: EFG group 09. Eurocode-2 groups 10.50-55. Some examples are chocolate slab or bar (e.g. milk chocolate bar, white chocolate bar), filled chocolate candy, chocolate-coated confectionery bars.
 Date: 2003-11-02

CIDER, PERRY OR SIMILAR DRINK

FTC: A0848
 BT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
 AI: Eurocode-2 group 11.15 includes apple cider, perry (made by fermenting pear juice)
 Date: 2003-11-02

COFFEE, TEA, COCOA

FTC: A0845
 BT: 069 MISCELLANEOUS DERIVED EDIBLE PRODUCTS OF PLANT ORIGIN (DM) (CCPR) [A0765]
 RT: STEEPED BEVERAGE (U.S.) [A0268]
 RT: 20 COFFEE, TEA, COCOA POWDER (EFG) [A0710]
 RT: 066 TEAS (DT) (CCPR) [A0762]
 AI: EFG group 20. Eurocode-2 group 11.52. Beverage prepared by extracting flavour and other components from food sources by percolation and/or immersion in water, usually at near-boiling temperature. The group includes coffee (e.g. instant coffee, coffee and chicory essence), tea, herbal tea (e.g. green tea, black tea, tisane), cocoa beverage and beverage powder.
 Date: 2003-11-02

CREAM

FTC: A0782
 BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]
 RT: 087 DERIVED MILK PRODUCTS (LD) (CCPR) [A0774]
 SN: Index also *CREAM* or underlying terms in facet C.
 AI: Includes fresh cream, crème fraîche and sour cream.

Date: 2003-11-02

CURED CHEESE

FTC: A0785
BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]
RT: CURED CHEESE (U.S.) [A0168]
SN: Cheeses are classified here according to their consistency (Codex Alimentarius Standard). Cheeses can be further distinguished according to fat content and rind type in facet Z.
AI: Ripened cheese is cheese which is not ready for consumption shortly after manufacture but which must be held for such time, at such temperature, and under such other conditions as will result in the necessary biochemical and physical changes characterizing the cheese in question. (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003). The group includes cheeses that are normally consumed cured but may be sold in an uncured or very lightly cured stage.
Date: 2003-11-02

EGG DISH

FTC: A0792
BT: FERMENTED MILK PRODUCT [A0783]
RT: PREPARED EGG DISH (U.S.) [A0284]
AI: Eurocode-2 group 02.70 : Dishes whose predominant ingredient is seen to be eggs, e.g. omelette, soufflé, meringue, eggnog.
Date: 2003-11-02

EGG OR EGG PRODUCT

FTC: A0790
BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]
RT: EGG OR EGG PRODUCT (U.S.) [A0261]
RT: EGG AND EGG PRODUCTS (CIAA) [A0461]
RT: 28 EGGS (EFG) [A0718]
RT: 02 EGG AND EGG PRODUCTS (EUROCODE2) [A0725]
AI: EFG group 28. Eurocode-2 group 02 : The group includes bird eggs, food product whose predominant constituent is eggs, recipe dishes whose main ingredient is considered to be eggs. It does not include fish roe (under "Fish").
Date: 2003-11-02

EGG OR EGG PRODUCT

FTC: A0790
Old BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772] *moved to*
New BT: CREAM [A0782]
Date: 2003-11-02

EUROFIR FOOD CLASSIFICATION

FTC: A0777
BT: 086 MILK FATS (FM) (CCPR) [A0773]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2003-11-02

FAT OR OIL

FTC: A0805
BT: 080 DRIED MEAT AND FISH PRODUCTS (MD) (CCPR) [A0769]
RT: 05 FATS AND OILS (EUROCODE2) [A0728]
RT: FAT OR OIL [C0190]
RT: FATS AND OILS (CIAA) [A0453]
SN: Index also *FAT OR OIL* or subgroups in facet C.
AI: Eurocode-2 group 05. Food substance or component consisting predominantly of mixed glycerol esters of fatty acids and, in far lesser amounts, of fatty acids, sterols and pigments. A fat is solid at room temperature; an oil is liquid at room temperature (20 degrees C). Excludes essential oils.
Date: 2003-11-02

FERMENTED MILK PRODUCT

FTC: A0783
BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]
RT: CULTURED MILK PRODUCT (U.S.) [A0101]
RT: 31 OTHER MILK PRODUCTS (EFG) [A0721]
AI: EFG group 31. Eurocode-2 groups 01.30-35. Fermented milk is a milk product obtained by fermentation of milk, which milk may have been manufactured from products obtained from milk with or without compositional modification as limited by the provision in Section 3.3, by the action of suitable microorganisms and resulting in reduction of pH with or without coagulation (CODEX STAN 243-2003). Fermented milk products include a range of foods commonly referred to as yogurt (or yoghurt), plus sour milk drinks produced by fermentation. A few of these are alcoholic as they are made with combined lactic and yeast ferments (e.g. kefir, koumiss); others are lactic fermented milk products (e.g. cieddu, kaeder milk, skyr, taette). In some traditional fermented milk products, such as Stragisto (strained yoghurt), Labneh, Ymer and Ylette, Milk the protein has been increased to minimum 5.6%.
Date: 2003-11-02

FINE BAKERY WARE

FTC: A0821
Old BT: 078 MANUFACTURED MULTI-INGREDIENT CEREAL PRODUCTS (CP) (CCPR) [A0768] *moved to*
New BT: BREAD PRODUCT [A0820]
RT: BAKERY PRODUCT (U.S.) [A0191]
RT: BAKERY WARES (CIAA) [A0458]
RT: BAKERY WARES (CCFAC) [A0632]
RT: 05 BAKERY PRODUCTS (EFG) [A0695]
AI: EFG group 05. Eurocode-2 group 06.50. Products in the *BREAD* category normally have contents of sugars and fat neither exceeding 5% on a dry weight basis. Bakery products exceeding either of these limits are termed "Fine bakery ware". Savoury fine bakery wares will tend to be higher in fat and sweet products in sugars. However, some products, for example scones, may be considered savoury or sweet. Therefore, all of these products are categorised as "Fine bakery wares", rather than using separate categories for savoury and sweet products. Some examples are: biscuits, cookies, dry pastry (e.g. savoury biscuits, sweet biscuits and cookies); sweet breads (e.g. croissants, currant bun, dough cakes like muffins or brioche, scone, doughnut); pastry (e.g. danish pastry, baclava); tart, pie (e.g. custard tart, mince pie); cakes (e.g. fruit cake, cream cake, sponge cake).
Date: 2003-11-02

FINE BAKERY WARE

FTC: A0821
BT: 078 MANUFACTURED MULTI-INGREDIENT CEREAL PRODUCTS (CP) (CCPR) [A0768]
Date: 2003-11-02

FISH OILS

FTC: A0811
BT: VEGETABLE FAT OR OIL [A0806]
AI: Eurocode-2 group 05.50, e.g. herring oil, sardine oil
Date: 2003-11-02

FISH OR RELATED ORGANISM

FTC: A0802
BT: SAUSAGE OR SIMILAR MEAT PRODUCT [A0798]
RT: 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]
RT: 09 AMPHIBIANS AND REPTILES (CCPR) [A0657]
RT: 10 INVERTEBRATE ANIMALS (CCPR) [A0658]
AI: Eurocode-2 groups 04.10-38, 04.72-76. Flesh from marine or freshwater fish, molluscs, crustaceans, and other fauna such as reptiles, insects or frogs not in the "Meats" group..
Date: 2003-11-02

FLAVOURING OR ESSENCE

FTC: A0855
BT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]

RT: FLAVORING OR FLAVOR ENHANCER (U.S.) [A0300]
 AI: Eurocode-2 group 12.14 includes almond essence, vanilla essence.
 Date: 2003-11-02

FLOUR OR STARCH

FTC: A0813
 Old BT: VEGETABLE FAT OR OIL [A0806] *moved to*
 New BT: GRAIN OR GRAIN PRODUCT [A0812]
 RT: MILLED GRAIN OR STARCH PRODUCT (U.S.) [A0149]
 RT: 03 FLOUR (EFG) [A0693]
 RT: 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]
 AI: EFG group 03. Examples: wheat flour, wholemeal, substitute flours and starches, wheat flour, patent, soya flour, rye flour, whole, potato flour, cornflour, carob flour, rice flour, arrowroot, buckwheat flour, tapioca
 Date: 2003-11-02

FLOUR OR STARCH

FTC: A0813
 BT: VEGETABLE FAT OR OIL [A0806]
 Date: 2003-11-02

FRESH OR PROCESSED EGG

FTC: A0791
 BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]
 RT: 039 EGGS (PE) (CCPR) [A0744]
 AI: Eurocode-2 groups 2.10-40; e.g. chicken eggs, duck eggs, egg yolk, egg products such as dried eggs
 Date: 2003-11-02

FROZEN DAIRY DESSERT

FTC: A0789
 Old BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772] *moved to*
 New BT: CREAM [A0782]
 RT: FROZEN DAIRY DESSERT (U.S.) [A0114]
 RT: EDIBLE ICES (CIAA) [A0454]
 SN: Includes frozen dairy items offered in a cone, a sandwich or as a cake or pie, such as frozen yogurt in a cone or an ice cream sandwich; these are also indexed under *GRAIN ADDED*. Non-dairy ices (e.g. Water ices, granitas, sorbets) are classified under *
 AI: Eurocode-2 groups 1.70.10-20 : A frozen dessert prepared from one or more dairy ingredients plus other ingredients.
 Date: 2003-11-02

FROZEN DAIRY DESSERT

FTC: A0789
 BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]
 Date: 2003-11-02

FRUIT OR FRUIT PRODUCT

FTC: A0833
 BT: 070 FRUIT JUICES (JF) (CCPR) [A0766]
 RT: FRUIT OR FRUIT PRODUCT (U.S.) [A0143]
 RT: FRUITS AND VEGETABLES (CIAA) [A0455]
 RT: 01 FRUITS (CCPR) [A0649]
 RT: 17 FRUITS (EFG) [A0707]
 RT: 09 FRUIT AND FRUIT PRODUCTS (EUROCODE2) [A0732]
 AI: EFG group 17. Eurocode-2 group 09. The group includes: fruits when consumed as a dessert; food products whose predominant constituent is fruit; recipe dishes whose main ingredient is considered to be fruit. A fruit is usually consumed as a dessert when the starch content has been reduced by conversion during ripening to sugars. The group excludes: vegetable fruits (under "Vegetable"); nuts, seeds and kernels (under *NUT, SEED OR KERNEL PRODUCT*); oils produced from fruits (under *FAT OR OIL*);

chutney and pickles (under "Miscellaneous foods").

Date: 2003-11-02

GRAIN OR GRAIN PRODUCT

FTC: A0812

BT: VEGETABLE FAT OR OIL [A0806]

RT: GRAIN OR STARCH PRODUCT (U.S.) [A0125]

RT: CEREALS AND CEREAL PRODUCTS (CIAA) [A0457]

RT: 06 GRAINS AND GRAIN PRODUCTS (EUROCODE2) [A0729]

AI: Eurocode-2 group 06. This group includes: grains and their milled products obtained from members of the grass family; dough products obtained from grain, such as pasta and breads; breakfast cereals; savoury and sweet products and dishes in which grain products are considered the predominant constituent; substitute flours and other starch products obtained from non-cereal sources. It excludes sweet corn when eaten as a vegetable.

Date: 2003-11-02

HERB OR SPICE

FTC: A0857

BT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]

RT: SPICE OR HERB (U.S.) [A0113]

RT: 05 HERBS AND SPICES (CCPR) [A0653]

RT: 057 DRIED HERBS (DH) (CCPR) [A0758]

AI: Eurocode-2 groups 12.20-26. Aromatic or pungent plant product used whole or ground as a seasoning in food products, e.g. basil, oregano, thyme, allspice, clove, paprika, curry powder. Herbs may be considered to be plants whose non-woody parts are consumed in small amounts for their flavouring properties rather than in amounts significant to the intake of major nutrients. Spices are usually a dried part, or parts, of aromatic plants used either whole or ground to add flavour and for preservative properties. Some such as coriander and fenugreek are the ground seeds of plants whose leaves are used as herbs or vegetables. Others are dried fruits or berries.

Date: 2003-11-02

IMITATION MILK PRODUCTS

FTC: A0788

Old BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772] *moved to*

New BT: CREAM [A0782]

RT: CREAM PRODUCT ANALOG (U.S.) [A0123]

RT: CHEESE PRODUCT ANALOG (U.S.) [A0128]

RT: MILK ANALOG (U.S.) [A0182]

AI: Eurocode-2 group 01.60 : The group includes soya milk, soya cheese, non-dairy coffee creamer.

Date: 2003-11-02

IMITATION MILK PRODUCTS

FTC: A0788

BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]

Date: 2003-11-02

JAM OR MARMALADE

FTC: A0837

BT: 070 FRUIT JUICES (JF) (CCPR) [A0766]

RT: FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT (U.S.) [A0155]

AI: Eurocode-2 group 10.30. Semisolid or jelled food prepared from fruit or fruit juice and other ingredients. The group includes fruit jam, fruit jelly preserve, marmalade.

Date: 2003-11-02

JUICE OR NECTAR

FTC: A0841

BT: 069 MISCELLANEOUS DERIVED EDIBLE PRODUCTS OF PLANT ORIGIN (DM) (CCPR) [A0765]

RT: FRUIT JUICE OR RELATED PRODUCT (U.S.) [A0104]

RT: VEGETABLE JUICE (U.S.) [A0264]

RT: 18 FRUIT JUICES (EFG) [A0708]
RT: 070 FRUIT JUICES (JF) (CCPR) [A0766]
AI: EFG group 18. Eurocode-2 groups 11.60 -68. The members of the work group in Action COST 99/Eurofoods considered it important to be able to separate fruit juices from both *NON-ALCOHOLIC BEVERAGE* and *FRUIT* in the EFG classification, in order to evaluate and compare consumption patterns across countries. Examples are orange juice, apple juice, tomato juice, fruit and vegetable nectars.
Date: 2003-11-02

LEAVENED BREAD

FTC: A0818
BT: GRAIN OR GRAIN PRODUCT [A0812]
AI: Eurocode-2 group 06.40 includes wholemeal wheat bread, soda bread, rye bread
Date: 2003-11-02

LIQUEUR OR SPIRITS

FTC: A0850
BT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
RT: DISTILLED SPIRITS (U.S.) [A0277]
RT: 23 OTHER ALCOHOLIC BEVERAGES (EFG) [A0713]
AI: EFG group 23. Eurocode-2 groups 11.28–30. Alcoholic beverage prepared by fermentation of grain or plant-related products and subsequent distillation. Includes liqueurs (e.g. calvados, kahlua, advocaat) and spirits (e.g. brandy, whisk(e)y, rum).
Date: 2003-11-02

LIQUID MILK

FTC: A0780
BT: 086 MILK FATS (FM) (CCPR) [A0773]
RT: 033 MILKS (ML) (CCPR) [A0740]
SN: Index also *MILK* in facet C.
AI: Eurocode-2 group 01.10 : Liquid milks are the secretion of the mammary gland of animals such as cow, sheep, goat, buffalo and camel, and include Human milk. The category includes milks that have only been processed for reasons of food safety (e.g. pasteurisation), preservation (e.g. UHT) or skimming to reduce fat content.
Date: 2003-11-02

MARGARINE OR LIPID OF MIXED ORIGIN

FTC: A0807
BT: VEGETABLE FAT OR OIL [A0806]
RT: BUTTER PRODUCT ANALOG (U.S.) [A0294]
RT: 11 MARGARINE AND LIPIDS OF MIXED ORIGIN (EFG) [A0701]
AI: EFG group 11. Eurocode-2 groups 05.20-30. Food product having functional characteristics similar to a butter product; it may be nutritionally equivalent or inferior to the product it purports to resemble.
Date: 2003-11-02

MEAT ANALOGUE

FTC: A0800
BT: SAUSAGE OR SIMILAR MEAT PRODUCT [A0798]
RT: MEAT PRODUCT ANALOG (U.S.) [A0132]
RT: POULTRY PRODUCT ANALOG (U.S.) [A0157]
SN: Index the food source (e.g. soy) in facet B.
AI: Eurocode-2 group 03.56; e.g. textured vegetable protein.
Date: 2003-11-02

MEAT DISH

FTC: A0799
BT: SAUSAGE OR SIMILAR MEAT PRODUCT [A0798]
RT: STEW OR HASH (U.S.) [A0212]
AI: Eurocode-2 group 03.65 : e.g. meat burger, meat balls, meat pie or pasty

Date: 2003-11-02

MEAT OR MEAT PRODUCT

FTC: A0793
 BT: FERMENTED MILK PRODUCT [A0783]
 RT: MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT (U.S.) [A0217]
 RT: MEAT AND MEAT PRODUCTS (CIAA) [A0459]
 RT: 03 MEAT AND MEAT PRODUCTS (EUROCODE2) [A0726]
 AI: Eurocode-2 group 03 : This category includes: carcass meat of mammals and birds; offal of mammals and birds; a food product whose predominant constituent is meat; a recipe dish whose main ingredient is considered to be meat.
 Date: 2003-11-02

MILK

FTC: A0779
 BT: 086 MILK FATS (FM) (CCPR) [A0773]
 RT: 29 MILK (EFG) [A0719]
 RT: MILK OR MILK PRODUCT (U.S.) [A0148]
 SN: Index also * MILK OR MILK COMPONENT* or underlying term in facet C.
 AI: EFG group 29. Eurocode-2 groups 01.10-15 : Milk in all forms, milk-based beverage, cultured milk product, or milk.
 Date: 2003-11-02

MILK, MILK PRODUCT OR MILK SUBSTITUTE

FTC: A0778
 BT: 086 MILK FATS (FM) (CCPR) [A0773]
 RT: DAIRY PRODUCT (U.S.) [A0164]
 RT: DAIRY PRODUCTS (CIAA) [A0452]
 RT: 01 MILK AND MILK PRODUCTS (EUROCODE2) [A0724]
 AI: This category corresponds to Eurocode-2 group 01 and includes: liquid milks and processed milks; cream; milk products including fermented milk products, yoghurts and cheeses; milk product substitutes (e.g. made from soya); milk beverage powders; dairy ice cream. The category does not include butter and butter spreads (under *FAT OR OIL*); sauces and soups with a milk product as the main ingredient (under *PREPARED FOOD PRODUCT*). Index infant formula under *FOOD FOR SPECIAL NUTRITIONAL USE*.
 Date: 2003-11-02

MISCELLANEOUS FOOD PRODUCT

FTC: A0852
 BT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
 RT: SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC. (CIAA) [A0463]
 RT: 32 MISCELLANEOUS FOODS (EFG) [A0722]
 RT: 12 MISCELLANEOUS FOODS (EUROCODE2) [A0735]
 SN: Use for foods and ingredients that could not fit into any of the above classes.
 AI: EFG group 32, Eurocode-2 group 12.
 Date: 2003-11-02

NON ALCOHOLIC BEVERAGE

FTC: A0842
 BT: 069 MISCELLANEOUS DERIVED EDIBLE PRODUCTS OF PLANT ORIGIN (DM) (CCPR) [A0765]
 RT: NONALCOHOLIC BEVERAGE (U.S.) [A0112]
 RT: 19 NON-ALCOHOLIC BEVERAGES (EFG) [A0709]
 AI: EFG group 19. Eurocode-2 groups 11.40 – 70. Beverage containing no more than 0.5% alcohol; it may be flavoured, sweetened or carbonated; includes soft drinks and steeped beverages; excludes milk in all forms, fruit juices and vegetable juices.
 Date: 2003-11-02

NON-CHOCOLATE CONFECTIONERY OR OTHER SUGAR PRODUCT

FTC: A0838

BT: 069 MISCELLANEOUS DERIVED EDIBLE PRODUCTS OF PLANT ORIGIN (DM) (CCPR) [A0765]
RT: CANDY (U.S.) [A0204]
RT: CONFECTIONARY (CIAA) [A0456]
RT: 08 SUGAR PRODUCTS, EXCLUDING CHOCOLATE (EFG) [A0698]
AI: EFG group 08. Eurocode-2 groups 10.60-70. Some examples are boiled sweet, gum sweet, nougat, turkish delight, chewing gum, marzipan, candied fruit.
Date: 2003-11-02

NUT OR SEED PRODUCT

FTC: A0824
BT: BREAD PRODUCT [A0820]
AI: Eurocode-2 group 7.70, e.g. coconut milk, chestnut purée, tahini paste, peanut butter.
Date: 2003-11-02

NUT, SEED OR KERNEL

FTC: A0823
BT: BREAD PRODUCT [A0820]
RT: NUT OR SEED PRODUCT (U.S.) [A0306]
RT: 04 NUTS AND SEEDS (CCPR) [A0652]
RT: 13 NUTS (EFG) [A0703]
RT: 07 PULSES, SEEDS, KERNELS, NUTS AND PRODUCTS (EUROCODE2) [A0730]
AI: EFG group 13. Eurocode-2 groups 7.30-40 and 7.70. Nuts, seeds and kernels in all forms, including pastes. Examples: walnut, hazelnut, sweet chestnut, sunflower seed, olive seed, pine nut, apricot kernel, peanuts.
Date: 2003-11-02

OFFAL

FTC: A0796
BT: 084 CRUSTACEANS, PROCESSED (SC) (CCPR) [A0771]
RT: 26 OFFALS (EFG) [A0716]
SN: Index also *ORGAN MEAT* or underlying terms in facet C.
AI: EFG group 26. Eurocode-2 groups 3.40-49 : e.g. liver, kidney, tongue, heart, trotters, giblets.
Date: 2003-11-02

OTHER ANIMAL FATS

FTC: A0810
BT: FAT OR OIL [A0805]
RT: 031 MAMMALIAN FATS (MF) (CCPR) [A0738]
RT: 037 POULTRY FATS (PF) (CCPR) [A0742]
RT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]
AI: Eurocode-2 group 05.40, e.g. beef fat, goose fat
Date: 2003-11-02

PASTA

FTC: A0815
BT: GRAIN OR GRAIN PRODUCT [A0812]
RT: MACARONI OR NOODLE PRODUCT (U.S.) [A0275]
RT: 04 PASTA (EFG) [A0694]
AI: EFG group 04. Eurocode-2 group 06.30. Pasta can be either dried or fresh, and as main-dish (pasta asciutta) or miniature pasta (e.g. to add to soups). Although pasta is usually made from durum wheat flour, it can also be made from wholemeal flour or buckwheat flour. Noodles contain egg unless specifically referred to as plain noodles. Asian transparent noodles can be made from a wide range of flours, many of them non-cereal.
Date: 2003-11-02

POTATO DISH

FTC: A0830
BT: 070 FRUIT JUICES (JF) (CCPR) [A0766]

Date: 2003-11-02

POULTRY

FTC: A0795
 BT: FERMENTED MILK PRODUCT [A0783]
 RT: POULTRY OR POULTRY PRODUCT (U.S.) [A0273]
 RT: 25 POULTRY AND POULTRY PRODUCTS (EFG) [A0715]
 RT: 036 POULTRY MEAT (INCLUDING PIGEON MEAT) (PM) (CCPR) [A0741]
 AI: EFG group 25. Eurocode-2 groups 03.30-39: The group includes carcass meat of domestic poultry (e.g. chicken, turkey, duck, goose) and game birds (e.g. pheasant, partridge, sea birds)
 Date: 2003-11-02

PRESERVED MEAT

FTC: A0797
 BT: OFFAL [A0796]
 RT: CURED MEAT (U.S.) [A0279]
 RT: 080 DRIED MEAT AND FISH PRODUCTS (MD) (CCPR) [A0769]
 AI: Eurocode-2 group 03.50 : e.g. ham, bacon, corned beef
 Date: 2003-11-02

PROCESSED CHEESE

FTC: A0787
 Old BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772] *moved to*
 New BT: CREAM [A0782]
 RT: PROCESSED CHEESE PRODUCT (U.S.) [A0282]
 RT: 092 MANUFACTURED MILK PRODUCTS (MULTI INGREDIENT) OF ANIMAL ORIGIN (LM) (CCPR) [A0776]
 AI: Eurocode-2 group 01.40.60 : Process(ed) cheese and spreadable process(ed) cheese are made by grinding, mixing, melting and emulsifying with the aid of heat and emulsifying agents one or more varieties of cheese, with or without the addition of milk components and/or other foodstuffs (CODEX STAN A-8(b)-1978). The result is a homogeneous plastic mass, except for grated cheese product, which is powdered or granular.
 Date: 2003-11-02

PROCESSED CHEESE

FTC: A0787
 BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]
 Date: 2003-11-02

PROCESSED FRUIT PRODUCT

FTC: A0834
 BT: 070 FRUIT JUICES (JF) (CCPR) [A0766]
 RT: 055 DRIED FRUITS (DF) (CCPR) [A0756]
 AI: Eurocode-2 group 09.70. Examples are dried fruits (e.g. dried mixed fruit), compotes, canned, stewed fruit (e.g. apple sauce, fruit cocktail).
 Date: 2003-11-02

PROCESSED MILK

FTC: A0781
 BT: 086 MILK FATS (FM) (CCPR) [A0773]
 RT: 082 SECONDARY MILK PRODUCTS (LS) (CCPR) [A0770]
 SN: Index also *MILK OR MILK COMPONENT* or underlying term in facet C.
 AI: Eurocode-2 group 01.15 : Processed milks are milks that have been subject to processing that modifies their consistency (e.g. evaporated milk) and/or composition other than fat content (e.g. whey). The group also includes milk-based drinks like milkshakes.
 Date: 2003-11-02

PULSE DISH

FTC: A0832
BT: 070 FRUIT JUICES (JF) (CCPR) [A0766]
Date: 2003-11-02

PULSE OR PULSE PRODUCT

FTC: A0831
BT: 070 FRUIT JUICES (JF) (CCPR) [A0766]
RT: 015 PULSES (VD) (CCPR) [A0680]
RT: 14 PULSES (EFG) [A0704]
RT: 07 PULSES, SEEDS, KERNELS, NUTS AND PRODUCTS (EUROCODE2) [A0730]
RT: POD OR SEED VEGETABLE [B1156]
AI: EFG group 14. Eurocode-2 group 7.10-20
Date: 2003-11-02

RED MEAT

FTC: A0794
BT: FERMENTED MILK PRODUCT [A0783]
RT: MEAT OR MEAT PRODUCT (FROM MAMMAL) (U.S.) [A0150]
RT: 24 RED MEAT AND MEAT PRODUCTS (EFG) [A0714]
RT: 030 MEAT (FROM MAMMALS OTHER THAN MARINE MAMMALS) (MM) (CCPR) [A0737]
RT: 044 MARINE MAMMALS (WM) (CCPR) [A0749]
AI: EFG group 24. Eurocode-2 groups 03.10-29 : The group includes carcass meat of domestic animals (e.g. beef, veal, pork, mutton / lamb, horse, rabbit) and game (e.g. wild pig, boar, venison, whale).
Date: 2003-11-02

RICE OR OTHER GRAIN

FTC: A0814
BT: GRAIN OR GRAIN PRODUCT [A0812]
RT: 020 CEREAL GRAINS (GC) (CCPR) [A0683]
RT: 06 RICE AND OTHER CEREAL PRODUCTS (EFG) [A0696]
RT: 058 MILLED CEREAL PRODUCTS (EARLY MILLING STAGES) (CM) (CCPR) [A0759]
AI: EFG group 06. Examples are whole grain wheat, brown rice, bulgur, parboiled rice, rolled oats, wild rice, pearl barley, millet, rolled oats, corn grits and similar products.
Date: 2003-11-02

SAUSAGE OR SIMILAR MEAT PRODUCT

FTC: A0798
BT: OFFAL [A0796]
RT: POULTRY-BASED SAUSAGE OR LUNCHEON MEAT (U.S.) [A0131]
RT: SAUSAGE OR LUNCHEON MEAT (U.S.) [A0221]
AI: Eurocode-2 group 03.60 includes: pastes, pâtés and terrines; sausage meat; dry, smoked sausages (rohurst); fresh and lightly cooked sausages (bratwurst); cooked sausages (kochwurst); blood & blood products (e.g. haggis, black pudding); other meat products (e.g. galantine, brawn).
Date: 2003-11-02

SAVOURY CEREAL DISH

FTC: A0822
BT: BREAD PRODUCT [A0820]
RT: PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED (U.S.) [A0102]
RT: PASTA DISH (U.S.) [A0220]
AI: Eurocode-2 group 06.60 includes dumpling, risotto, savoury pancake, pizza, couscous, savoury pie, sandwich.
Date: 2003-11-02

SEAFOOD DISH

FTC: A0804

BT: PRESERVED MEAT [A0797]
AI: A recipe dish whose main ingredient is considered to be fish
Date: 2003-11-02

SEAFOOD OR RELATED PRODUCT

FTC: A0801
BT: SAUSAGE OR SIMILAR MEAT PRODUCT [A0798]
RT: SEAFOOD OR SEAFOOD PRODUCT (U.S.) [A0267]
RT: FISH AND FISH PRODUCTS (CIAA) [A0460]
RT: 27 FISH AND SEAFOOD (EFG) [A0717]
RT: 04 FISH AND FISH PRODUCTS (EUROCODE2) [A0727]
AI: EFG group 27. Eurocode-2 group 04 : The group includes marine or freshwater fish, molluscs, crustaceans, and other fauna such as reptiles, insects or frogs not in the "Meats" group. The group also includes seafood product analogs and seafood-based sausage or luncheon meat as well as such products as squid ink and clam juice.
Date: 2003-11-02

SEAFOOD PRODUCT

FTC: A0803
BT: PRESERVED MEAT [A0797]
RT: SEAFOOD PRODUCT ANALOG (U.S.) [A0156]
RT: SEAFOOD-BASED SAUSAGE OR LUNCHEON MEAT (U.S.) [A0296]
RT: 080 DRIED MEAT AND FISH PRODUCTS (MD) (CCPR) [A0769]
RT: 084 CRUSTACEANS, PROCESSED (SC) (CCPR) [A0771]
AI: Eurocode-2 groups 04.40-60 includes fish offal; a food product whose predominant constituent is fish (e.g. dried and salted fish, smoked fish, canned fish, pickled fish, restructured fish and fish analogues, surimi; fish paste, pâté).
Date: 2003-11-02

SEASONING OR EXTRACT

FTC: A0856
BT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
RT: SALT OR SALT SUBSTITUTE (U.S.) [A0134]
AI: Eurocode-2 group 12.18 includes salt, stock cubes, gravy thickener, beef extract, marmite, vinegar.
Date: 2003-11-02

SOFT DRINK

FTC: A0843
BT: 069 MISCELLANEOUS DERIVED EDIBLE PRODUCTS OF PLANT ORIGIN (DM) (CCPR) [A0765]
RT: SOFT DRINK (U.S.) [A0241]
AI: Eurocode-2 groups 11.40-50, including carbonated soft drinks (e.g. soda water, carbonated lemonade, cola, tonic), non-dilution still drinks (e.g. still lemonade), dilution drinks (concentrates which are diluted with water prior to consumption, e.g. rosehip syrup, fruit squash, lime cordial).
Date: 2003-11-02

SPICE, CONDIMENT OR OTHER INGREDIENT

FTC: A0853
BT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
RT: FLAVORING OR SEASONING (U.S.) [A0133]
RT: 14 MANUFACTURED FOODS (SINGLE INGREDIENT) OF PLANT ORIGIN (CCPR) [A0662]
AI: Eurocode-2 groups 12.10 -40. This subgroup includes baking goods and other ingredients such as flavourings, essences, seasonings and extracts which are difficult to assign to other main groups; herbs and spices; dressings, condiments and mixed accompaniments such as chutneys and pickles. The group does not include starches (under *GRAIN OR GRAIN PRODUCT*); plant products that may be used in significant amounts as vegetables as well as herbs, like chives and parsley (under *VEGETABLE*).*
Date: 2003-11-02

STARCHY ROOT OR POTATO

FTC: A0829

BT: 071 BY-PRODUCTS, USED FOR ANIMAL FEEDING PURPOSES, DERIVED FROM FRUIT AND VEGETABLE PROCESSING (AB) (CCPR) [A0767]
RT: 16 STARCHY ROOTS AND POTATOES (EFG) [A0706]
RT: POTATO [B1218]
AI: In EFG, Potatoes were excluded distinguished from other vegetables because of their high starch content. Some examples of foods classified here would be new potato, main-crop potato, jerusalem artichoke, sweet potato, yam
Date: 2003-11-02

SUGAR OR SUGAR PRODUCT

FTC: A0835
BT: 070 FRUIT JUICES (JF) (CCPR) [A0766]
RT: CONFECTIONERY (U.S.) [A0188]
RT: 10 SUGAR, CHOCOLATE AND RELATED PRODUCTS (EUROCODE2) [A0733]
AI: Eurocode-2 group 10. This group includes sucrose and other sugars, sugar substitutes, honey and syrups; fruit jams, marmalades and other spreads; dessert jellies and toppings; chocolate and non-chocolate confectionery; a food product whose predominant constituent is sugar or chocolate; a recipe dish whose main ingredient is considered to be sugar or chocolate.
Date: 2003-11-02

SUGAR, HONEY OR SYRUP

FTC: A0836
BT: 070 FRUIT JUICES (JF) (CCPR) [A0766]
RT: SUGAR AND HONEY (CIAA) [A0462]
RT: 07 SUGAR (EFG) [A0697]
AI: EFG group 07. Eurocode-2 groups 10.10 -25. This group includes sugars (e.g. white sugar, brown sugar, fructose), sugar substitutes (non-nutritive sweeteners like aspartame & saccharine, nutritive sweeteners like sorbitol & mannitol), honey, syrups (e.g. molasses, maple syrup, corn syrup).
Date: 2003-11-02

UNCURED CHEESE

FTC: A0786
Old BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772] *moved to*
New BT: CREAM [A0782]
RT: UNCURED CHEESE (U.S.) [A0185]
AI: Eurocode-2 group 01.40.10 : Unripened cheese including fresh cheese is cheese which is ready for consumption shortly after manufacture (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003). It is consumed fresh and has a mild acid flavour, moisture max. 80%. Includes such products as cream cheese and mozzarella cheese.
Date: 2003-11-02

UNCURED CHEESE

FTC: A0786
BT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]
Date: 2003-11-02

UNLEAVENED BREAD

FTC: A0819
BT: VEGETABLE FAT OR OIL [A0806]
AI: Eurocode-2 group 06.44 includes pitta bread, matzo, tortilla
Date: 2003-11-02

VEGETABLE (EXCLUDING POTATO)

FTC: A0826
BT: 071 BY-PRODUCTS, USED FOR ANIMAL FEEDING PURPOSES, DERIVED FROM FRUIT AND VEGETABLE PROCESSING (AB) (CCPR) [A0767]
RT: 15 VEGETABLES, EXCLUDING POTATOES (EFG) [A0705]
AI: EFG group 15. In EFG, Potatoes were excluded distinguished from other vegetables because of their high starch content. Herbs have been included where these may be consumed in significant amounts as vegetables, either raw or cooked (e.g. parsley, chives). A vegetable fruit is usually consumed as a

vegetable when the starch content is high (e.g. avocado, olive). Some examples of foods classified here would be lettuce, cabbage, rhubarb, asparagus, onion, carrot.

Date: 2003-11-02

VEGETABLE DISH

FTC: A0828
BT: 071 BY-PRODUCTS, USED FOR ANIMAL FEEDING PURPOSES, DERIVED FROM FRUIT AND VEGETABLE PROCESSING (AB) (CCPR) [A0767]
AI: A recipe dish whose main ingredient is considered to be vegetables.
Date: 2003-11-02

VEGETABLE FAT OR OIL

FTC: A0806
BT: 080 DRIED MEAT AND FISH PRODUCTS (MD) (CCPR) [A0769]
RT: 10 VEGETABLE OILS (EFG) [A0700]
RT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
RT: GERM OIL [C0297]
RT: SEED OIL [C0307]
AI: EFG group 10. Eurocode-2 group 05.60. In this context, "vegetable fats" are oils that are solid at room temperature (e.g. palm oil, cocoa butter). It may also apply to hydrogenated (hardened) vegetable fats.
Date: 2003-11-02

VEGETABLE OR VEGETABLE PRODUCT

FTC: A0825
BT: 071 BY-PRODUCTS, USED FOR ANIMAL FEEDING PURPOSES, DERIVED FROM FRUIT AND VEGETABLE PROCESSING (AB) (CCPR) [A0767]
RT: VEGETABLE OR VEGETABLE PRODUCT (U.S.) [A0152]
RT: FRUITS AND VEGETABLES (CIAA) [A0455]
RT: 02 VEGETABLES (CCPR) [A0650]
RT: 08 VEGETABLES AND VEGETABLE PRODUCTS (EUROCODE2) [A0731]
AI: Eurocode-2 group 08 includes: plants and parts of plants eaten as vegetables (i.e. normally consumed as a savoury and usually with other foods as sources of protein and/or grain starch), including immature pulses; edible fungi and seaweed; a food product whose predominant constituent is vegetables; a recipe dish whose main ingredient is considered to be vegetables. The group excludes: fruiting body of a plant when this is consumed as a dessert fruit (under *FRUIT*); seeds, kernels and nuts (under *NUT, SEED OR KERNEL PRODUCT*); oils produced from vegetable plants (under *FAT OR OIL*); herbs, spices, chutney and pickles produced from vegetables (under *SPICE, CONDIMENT OR OTHER INGREDIENT*); food products produced wholly or partially from vegetables but used as a substitute for a food assigned to another main group (for example, potato flour is a substitute flour under *FLOUR OR STARCH*).\n
Date: 2003-11-02

VEGETABLE PRODUCT

FTC: A0827
BT: 071 BY-PRODUCTS, USED FOR ANIMAL FEEDING PURPOSES, DERIVED FROM FRUIT AND VEGETABLE PROCESSING (AB) (CCPR) [A0767]
RT: 056 DRIED VEGETABLES (DV) (CCPR) [A0757]
AI: Eurocode-2 group 8.70, e.g. tomato purée, sun-dried tomatoes, pickled red cabbage, sauerkraut.
Date: 2003-11-02

WATER

FTC: A0844
BT: 069 MISCELLANEOUS DERIVED EDIBLE PRODUCTS OF PLANT ORIGIN (DM) (CCPR) [A0765]
AI: Eurocode-2 group 11.56, including tap water, carbonated mineral water, still mineral water.
Date: 2003-11-02

WINE, FORTIFIED WINE OR WINE-LIKE BEVERAGE

FTC: A0849
BT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
RT: WINE OR WINE-LIKE PRODUCT, .5-24% ALCOHOL (U.S.) [A0297]

RT: 22 WINE (EFG) [A0712]
AI: EFG group 22. Eurocode-2 groups 11.20–24. Alcoholic beverage produced by the normal fermentation of the juice of grapes or other fruits or of the fermentable parts of plants or plant-related products. The group includes table wine, dessert wine, elderberry wine, fortified and liqueur wines (e.g. port, sherry, vermouth).
Date: 2003-11-02

FTC: A0904
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0903
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0902
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0901
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0900
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0905
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0898
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0908
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0897
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0899
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0896
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0907
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0892
BT: 058 MILLED CEREAL PRODUCTS (EARLY MILLING STAGES) (CM) (CCPR) [A0759]
Date: 2003-11-03

FTC: A0911
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0910
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0912
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0913
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0914
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0915
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0916
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0917
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0906

BT: 057 DRIED HERBS (DH) (CCPR) [A0758]

Date: 2003-11-03

FTC: A0883

BT: 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]

Date: 2003-11-03

FTC: A0918

BT: 057 DRIED HERBS (DH) (CCPR) [A0758]

Date: 2003-11-03

FTC: A0874

BT: 066 TEAS (DT) (CCPR) [A0762]

Date: 2003-11-03

FTC: A0875

BT: 066 TEAS (DT) (CCPR) [A0762]

Date: 2003-11-03

FTC: A0876

BT: 066 TEAS (DT) (CCPR) [A0762]

Date: 2003-11-03

FTC: A0877

BT: 066 TEAS (DT) (CCPR) [A0762]

Date: 2003-11-03

FTC: A0878

BT: 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]

Date: 2003-11-03

FTC: A0879

BT: 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]

Date: 2003-11-03

FTC: A0880

BT: 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]

Date: 2003-11-03

FTC: A0894

BT: 058 MILLED CEREAL PRODUCTS (EARLY MILLING STAGES) (CM) (CCPR) [A0759]

Date: 2003-11-03

FTC: A0882
BT: 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]
Date: 2003-11-03

FTC: A0895
BT: 058 MILLED CEREAL PRODUCTS (EARLY MILLING STAGES) (CM) (CCPR) [A0759]
Date: 2003-11-03

FTC: A0884
BT: 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]
Date: 2003-11-03

FTC: A0885
BT: 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]
Date: 2003-11-03

FTC: A0886
BT: 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]
Date: 2003-11-03

FTC: A0887
BT: 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]
Date: 2003-11-03

FTC: A0888
BT: 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]
Date: 2003-11-03

FTC: A0889
BT: 059 MISCELLANEOUS SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (SM) (CCPR) [A0760]
Date: 2003-11-03

FTC: A0890
BT: 058 MILLED CEREAL PRODUCTS (EARLY MILLING STAGES) (CM) (CCPR) [A0759]
Date: 2003-11-03

FTC: A0891
BT: 058 MILLED CEREAL PRODUCTS (EARLY MILLING STAGES) (CM) (CCPR) [A0759]
Date: 2003-11-03

FTC: A0893
BT: 058 MILLED CEREAL PRODUCTS (EARLY MILLING STAGES) (CM) (CCPR) [A0759]

Date: 2003-11-03

FTC: A0881
BT: 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]
Date: 2003-11-03

FTC: A0909
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0920
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0921
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0922
BT: 055 DRIED FRUITS (DF) (CCPR) [A0756]
Date: 2003-11-03

FTC: A0923
BT: 055 DRIED FRUITS (DF) (CCPR) [A0756]
Date: 2003-11-03

FTC: A0924
BT: 055 DRIED FRUITS (DF) (CCPR) [A0756]
Date: 2003-11-03

FTC: A0925
BT: 055 DRIED FRUITS (DF) (CCPR) [A0756]
Date: 2003-11-03

FTC: A0919
BT: 057 DRIED HERBS (DH) (CCPR) [A0758]
Date: 2003-11-03

FTC: A0926
BT: 055 DRIED FRUITS (DF) (CCPR) [A0756]
Date: 2003-11-03

FTC: A0927
BT: 055 DRIED FRUITS (DF) (CCPR) [A0756]

Date: 2003-11-03

FTC: A0928

BT: 055 DRIED FRUITS (DF) (CCPR) [A0756]

Date: 2003-11-03

CHUTNEY OR PICKLE

FTC: A0860

BT: 067 VEGETABLE OILS, CRUDE (OC) (CCPR) [A0763]

RT: RELISH (U.S.) [A0225]

RT: VEGETABLE PICKLE (U.S.) [A0271]

AI: Eurocode-2 group 12.38. Product prepared by immersing fruits, vegetables, or other ingredients, such as spices and sweeteners, in a brine or an acid solution. Used to enhance the flavour of other food products. Examples are mango chutney, dill pickle, mixed pickle, relish.

Date: 2003-11-03

CONDIMENT

FTC: A0858

BT: 067 VEGETABLE OILS, CRUDE (OC) (CCPR) [A0763]

RT: CONDIMENT SAUCE (U.S.) [A0263]

AI: Eurocode-2 group 12.30. Food product that is usually pungent, tart, salty, or spicy and is used to enhance the flavours of other foods; includes ketchup, tabasco sauce, barbeque sauce, vinegar, soy sauce, prepared mustard, prepared horseradish, mint sauce and tartar sauce.

Date: 2003-11-03

DESSERT

FTC: A0864

BT: 067 VEGETABLE OILS, CRUDE (OC) (CCPR) [A0763]

RT: DESSERT (U.S.) [A0222]

AI: Eurocode-2 group 6.65. Sweetened prepared product usually consumed after the main course in a meal. Excludes fruit or fruit products, bakery products and confectionery. Includes sweet puddings (custards, starch puddings), non-dairy ices (e.g. water ices, granitas, sorbets) and gelatine desserts.

Date: 2003-11-03

DESSERT SAUCE

FTC: A0863

BT: 067 VEGETABLE OILS, CRUDE (OC) (CCPR) [A0763]

RT: SWEET SAUCE OR TOPPING (U.S.) [A0287]

SN: Sauce is a very general term for a liquid or semiliquid seasoning or other accompaniment for food. When sauces are cooked as part of, or adjuncts to, dishes (including starters, main courses and desserts), they have been assigned to the *SAVOURY SAUCE* or

AI: Eurocode-2 group 12.48. Sweetened and flavored product that is used as an accompaniment to desserts, e.g. fruit sauce, fudge sauce, brandy sauce.

Date: 2003-11-03

DIETARY SUPPLEMENT

FTC: A0870

BT: 066 TEAS (DT) (CCPR) [A0762]

RT: SUPPLEMENTAL FORMULATION (U.S.) [A0308]

AI: Eurocode-2 group 13.50, includes vitamin/mineral products, tonics, supplements. Vitamin and mineral food supplements are sources in concentrated forms of those nutrients alone or in combinations, marketed in forms such as capsules, tablets, powders, solutions etc., that are designed to be taken in measured small-unit quantities but are not in a conventional food form and whose purpose is to supplement the intake of vitamins and/or minerals from the normal diet (Codex CAC/GL 55 - 2005).

Date: 2003-11-03

DRESSING, MAYONNAISE

FTC: A0859

BT: 067 VEGETABLE OILS, CRUDE (OC) (CCPR) [A0763]
RT: DRESSING FOR FOOD (U.S.) [A0276]
AI: Eurocode-2 group 12.34. Mixture of edible fats or oils, acidifying agents and optional ingredients such as sweeteners (nutritive or non-nutritive), starch, egg and seasonings. Used in limited amounts to accompany salads and other foods. Includes salad dressings & other vinegar and oil based cold sauces, mayonnaise & other egg and oil based cold sauces.
Date: 2003-11-03

FOOD FOR INFANTS

FTC: A0873
BT: 066 TEAS (DT) (CCPR) [A0762]
SN: Use only for infant formulas. Index foods for babies and toddlers as the corresponding normal food (e.g. soup, fruit product). For both infant and baby foods, also index *INFANT OR TODDLER FOOD* in facet P.
AI: Eurocode-2 group 13.60.
Date: 2003-11-03

FOOD FOR SPECIAL NUTRITIONAL USE

FTC: A0871
BT: DIETARY SUPPLEMENT [A0870]
RT: MEAL REPLACEMENT (U.S.) [A0274]
RT: FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES (CIAA) [A0464]
AI: Eurocode-2 groups 13.20-40. Foods for Special Dietary Uses are those foods that are specially processed or formulated to satisfy particular dietary requirements that exist because of a particular physical or physiological condition and/or specific diseases and disorders and that are presented as such. The composition of these foodstuffs must differ significantly from the composition of ordinary foods of comparable nature, if such ordinary foods exist (CODEX STAN 146-1985). The product may be used as the sole or major source of nourishment. It is frequently offered in a form convenient to use. The group includes infant formula, products designed for weight loss, instant breakfast, energy food stick, enteral and parenteral complete nutrition solutions, etc.
Date: 2003-11-03

MEDICAL FOOD

FTC: A0872
BT: DIETARY SUPPLEMENT [A0870]
AI: Eurocode-2 group 13.10. Foods for special medical purposes are a category of foods for special dietary uses that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision. They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foodstuffs or certain nutrients contained therein, or who have other special medically-determined nutrient requirements, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two (CODEX STAN 180-1991).
Date: 2003-11-03

PREPARED FOOD PRODUCT

FTC: A0861
BT: 067 VEGETABLE OILS, CRUDE (OC) (CCPR) [A0763]
RT: PREPARED FOOD PRODUCT (U.S.) [A0172]
AI: Eurocode-2 groups 12.44 -65. This subgroup includes multicomponent meals, sauces, retail salads, desserts, soups, snacks and other foods where similarity of the product type is more significant than the source of the principal ingredient(s).
Date: 2003-11-03

PREPARED SALAD

FTC: A0866
BT: 067 VEGETABLE OILS, CRUDE (OC) (CCPR) [A0763]
RT: SALAD (U.S.) [A0208]
AI: Eurocode-2 group 12.55. A combination of one or more vegetable, fruit, herb, meat, poultry, seafood, egg, cereal or pasta, usually served with some kind of moist dressing; may be moulded with a jelling agent. Salad takes precedence over other product types. Examples are egg salad, tuna salad, mixed vegetable salad, jelled fruit salad, macaroni salad, potato salad, rice salad, mayonnaise salad.
Date: 2003-11-03

PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT

FTC: A0869
BT: 067 VEGETABLE OILS, CRUDE (OC) (CCPR) [A0763]
RT: DIETARY OR THERAPEUTIC FORMULATION [A0309]
RT: 33 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EFG) [A0723]
RT: 13 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EUROCODE2) [A0736]
AI: EFG group 33. Eurocode-2 group 13. This group includes products for dietetic use that are not typically regarded as food. It excludes normal foods that are prepared or processed in a special way to suit dietetic purposes; these are indexed as the normal food with the addition of appropriate terms available from the thesaurus (facet P).
Date: 2003-11-03

SANDWICH FILLING

FTC: A0867
BT: 067 VEGETABLE OILS, CRUDE (OC) (CCPR) [A0763]
AI: Eurocode-2 group 12.60 includes cheese-based sandwich filling, fish-based sandwich filling.
Date: 2003-11-03

SAVOURY SAUCE

FTC: A0862
BT: 067 VEGETABLE OILS, CRUDE (OC) (CCPR) [A0763]
RT: GRAVY OR SAUCE (U.S.) [A0286]
SN: Sauce is a very general term for a liquid or semiliquid seasoning or other accompaniment for food. When sauces are cooked as part of, or adjuncts to, dishes (including starters, main courses and desserts), they have been assigned to the *SAVOURY SAUCE* or
AI: Eurocode-2 group 12.44. Nonstandardized food product used as a meal accompaniment and consisting of a mixture of fats or oils, starch, liquid and other optional ingredients specified by the recipe; excludes condiments. Includes. bolognese sauce , white sauce, brown sauce, butter sauce, tomato sauce.
Date: 2003-11-03

SAVOURY SNACK

FTC: A0868
BT: 067 VEGETABLE OILS, CRUDE (OC) (CCPR) [A0763]
RT: SNACK FOOD (U.S.) [A0228]
RT: READY-TO-EAT SAVORIES (CIAA) [A0466]
AI: Eurocode-2 group 12.65. Unsweetened food product marketed for consumption between meals; excludes nuts, edible seeds, and sweetened products such as cakes, puddings and candies. Examples are potato crisps, maize-based snacks, pretzels, popcorn.
Date: 2003-11-03

SOUP

FTC: A0865
BT: 067 VEGETABLE OILS, CRUDE (OC) (CCPR) [A0763]
RT: SOUP (U.S.) [A0198]
AI: Eurocode-2 group 12.50. A liquid food made by simmering meat, poultry, seafood or vegetables, being clear or thickened to the consistency of a thin puree or having milk or cream added, and often containing pieces of solid food such as meat, shellfish, pasta or vegetables. Soup takes precedence over other food products. Examples are egg and lemon soup, oxtail soup, fish soup, rice soup, lentil soup, minestrone, cherry soup.
Date: 2003-11-03

ATLANTIC WOLFFISH

FTC: B1817
Old BT: WOLFFISH FAMILY [B1816] *moved to*
New BT: WOLFFISH [B1519]
Date: 2004-02-08

GARFISH

FTC: B3351
 BT: NEEDLEFISH FAMILY [B1887]
 Date: 2004-02-08

LAKE WHITEFISH

FTC: B1907
 Old BT: WHITEFISH OR CISCO [B1565] *moved to*
 New BT: COMMON WHITEFISH [B2687]
 Date: 2004-02-08

LAKE WHITEFISH

FTC: B1907
 Old BT: COMMON WHITEFISH [B2687] *moved to*
 New BT: WHITEFISH OR CISCO [B1565]
 Date: 2004-02-08

SPOTTED WOLFFISH

FTC: B3350
 BT: WOLFFISH [B1519]
 Date: 2004-02-08

VENDACE

FTC: B2369
 Old BT: WHITEFISH OR CISCO [B1565] *moved to*
 New BT: COMMON WHITEFISH [B2687]
 Date: 2004-02-08

VENDACE

FTC: B2369
 Old BT: COMMON WHITEFISH [B2687] *moved to*
 New BT: WHITEFISH OR CISCO [B1565]
 Date: 2004-02-08

NORWAY HADDOCK

FTC: B3352
 BT: SCORPIONFISH FAMILY [B1084]
 Date: 2004-02-11

EUROPEAN FLOUNDER

FTC: B3353
 BT: RIGHTEYE FLOUNDER FAMILY [B1856]
 AI: <SCINAM>Platichthys flesus (Linnaeus, 1758)
 Date: 2004-02-20

MILK PROTEIN ADDED

FTC: H0748
 BT: PROTEIN ADDED [H0164]
 Date: 2004-02-20

NORWAY POUT

FTC: B3354
 BT: COD FAMILY [B1835]
 AI: <SCINAM>Trisopterus esmarkii (Nilsson, 1855)
 Date: 2004-02-20

POINTED HEADED CABBAGE

FTC: B3355
BT: CABBAGE [B1406]
AI: <SCINAM>Brassica oleracea L. convar. capitata (L.) Alef. var. conica D. C.
<MANSFELD>23907
Date: 2004-02-20

TENDERLOIN

FTC: Z0217
BT: CUT OF MEAT, U.S. [Z0008]
Date: 2004-02-20

BARLEY MALT ADDED

FTC: H0754
BT: BARLEY ADDED [H0323]
Date: 2005-05-20

BLANCHED

FTC: J0175
BT: PRESERVED BY HEAT TREATMENT [J0120]
AI: Short time scalding to stop enzymatic activity as vegetables being prepared for freezing.
Date: 2005-05-20

CHEMICAL LEAVENING AGENT ADDED

FTC: H0351
Old BT: INGREDIENT ADDED [H0225] *moved to*
New BT: LEAVENING AGENT ADDED [H0751]
Date: 2005-05-20

COCONUT ADDED

FTC: H0340
Old BT: NUT OR SEED ADDED [H0177] *moved to*
New BT: TREE NUT ADDED [H0757]
Date: 2005-05-20

DRAINED

FTC: Z0219
BT: PRESENCE OF PACKING MEDIUM [Z0218]
SN: Used to indicate that the food, for example a canned food, is drained.
Date: 2005-05-20

GLUTEN ADDED

FTC: H0758
BT: PROTEIN ADDED [H0164]
Date: 2005-05-20

GLUTEN REMOVED

FTC: H0750
BT: PROTEIN REMOVED [H0134]
Date: 2005-05-20

LEAVENING AGENT ADDED

FTC: H0751
BT: INGREDIENT ADDED [H0225]
Date: 2005-05-20

NOT DRAINED

FTC: Z0220
BT: PRESENCE OF PACKING MEDIUM [Z0218]
SN: Used to indicate that the food, for example a canned food, is not drained.
Date: 2005-05-20

PRESENCE OF PACKING MEDIUM

FTC: Z0218
BT: Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
AI: It is important to distinguish whether the food in question has been drained or not drained when evaluating the nutrient content.
 Related term to PRESENCE OF PACKING MEDIUM is K. PACKING MEDIUM.
Date: 2005-05-20

RYE MALT ADDED

FTC: H0756
BT: RYE ADDED [H0337]
Date: 2005-05-20

SOURDOUGH ADDED

FTC: H0752
BT: LEAVENING AGENT ADDED [H0751]
SN: If wheat sourdough was added use also *WHEAT ADDED [H0319]*.
 If rye sourdough was added use also *RYE ADDED [H0337]*.
Date: 2005-05-20

SOY ADDED

FTC: H0338
Old BT: GRAIN ADDED [H0152] *moved to*
New BT: VEGETABLE ADDED [H0212]
Date: 2005-05-20

TREE NUT ADDED

FTC: H0757
BT: NUT OR SEED ADDED [H0177]
AI: Examples of tree nuts are walnut, cashew, almond, chestnut, coconut.
Date: 2005-05-20

WHEAT MALT ADDED

FTC: H0755
BT: WHEAT ADDED [H0319]
Date: 2005-05-20

WHITE SUGAR ADDED

FTC: H0749
BT: SUCROSE ADDED [H0158]
Date: 2005-05-20

YEAST ADDED

FTC: H0753
BT: LEAVENING AGENT ADDED [H0751]
Date: 2005-05-20

AFRICA

FTC: R0339
Old BT: R. GEOGRAPHIC PLACES AND REGIONS [R0010] *moved to*
New BT: CONTINENTS, REGIONS AND COUNTRIES [R0509]
SN: US FDA 1995 Code: QM
Date: 2005-05-21

ANTARCTICA

FTC: R0110
Old BT: R. GEOGRAPHIC PLACES AND REGIONS [R0010] *moved to*
New BT: CONTINENTS, REGIONS AND COUNTRIES [R0509]
SN: US FDA 1995 Code: AQ
Date: 2005-05-21

ASIA

FTC: R0345
Old BT: R. GEOGRAPHIC PLACES AND REGIONS [R0010] *moved to*
New BT: CONTINENTS, REGIONS AND COUNTRIES [R0509]
SN: US FDA 1995 Code: QN
Date: 2005-05-21

ATLANTIC OCEAN ISLANDS

FTC: R0352
Old BT: R. GEOGRAPHIC PLACES AND REGIONS [R0010] *moved to*
New BT: CONTINENTS, REGIONS AND COUNTRIES [R0509]
SN: US FDA 1995 Code: QO
Date: 2005-05-21

AUSTRALIA

FTC: R0117
Old BT: R. GEOGRAPHIC PLACES AND REGIONS [R0010] *moved to*
New BT: CONTINENTS, REGIONS AND COUNTRIES [R0509]
SN: US FDA 1995 Code: AU
Date: 2005-05-21

CENTRAL AMERICA

FTC: R0354
Old BT: R. GEOGRAPHIC PLACES AND REGIONS [R0010] *moved to*
New BT: CONTINENTS, REGIONS AND COUNTRIES [R0509]
SN: US FDA 1995 Code: QP
Date: 2005-05-21

CONTINENTS, REGIONS AND COUNTRIES

FTC: R0509
BT: R. GEOGRAPHIC PLACES AND REGIONS [R0010]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2005-05-21

EUROPE

FTC: R0355
Old BT: R. GEOGRAPHIC PLACES AND REGIONS [R0010] *moved to*
New BT: CONTINENTS, REGIONS AND COUNTRIES [R0509]
SN: US FDA 1995 Code: QR
Date: 2005-05-21

GEOGRAPHIC PLACE OR REGION NOT KNOWN

FTC: R0001
BT: R. GEOGRAPHIC PLACES AND REGIONS [R0010]
Date: 2005-05-21

INDIAN OCEAN ISLANDS

FTC: R0361
Old BT: R. GEOGRAPHIC PLACES AND REGIONS [R0010] *moved to*
New BT: CONTINENTS, REGIONS AND COUNTRIES [R0509]
SN: US FDA 1995 Code: QS
Date: 2005-05-21

NORTH AMERICA

FTC: R0362
Old BT: R. GEOGRAPHIC PLACES AND REGIONS [R0010] *moved to*
New BT: CONTINENTS, REGIONS AND COUNTRIES [R0509]
SN: US FDA 1995 Code: QT
Date: 2005-05-21

PACIFIC OCEAN ISLANDS

FTC: R0363
Old BT: R. GEOGRAPHIC PLACES AND REGIONS [R0010] *moved to*
New BT: CONTINENTS, REGIONS AND COUNTRIES [R0509]
SN: US FDA 1995 Code: QU
Date: 2005-05-21

SOUTH AMERICA

FTC: R0364
Old BT: R. GEOGRAPHIC PLACES AND REGIONS [R0010] *moved to*
New BT: CONTINENTS, REGIONS AND COUNTRIES [R0509]
SN: US FDA 1995 Code: QV
Date: 2005-05-21

CHICKLING PEA

FTC: B3356
BT: PEA, EDIBLE SEED CULTIVARS [B1001]
AI: <SCINAME>Lathyrus sativus L.
 <GRIN>21613
Date: 2006-07-17

COLLARD

FTC: B1385
Old BT: LEAFY VEGETABLE [B1566] *moved to*
New BT: KALE [B1281]
AI: <SCIFAM>Brassicaceae (alt. Cruciferae)
 <SCINAM>Brassica oleracea L. var. viridis L. [CCPR]
 <GRIN> 7679
 <DICTION>Collards, also called collard greens or borekale (Brassica oleracea Acephala Group), are various loose-leafed cultivars of the cabbage plant. The plant is grown for its large, dark-colored, edible leaves and as a garden ornamental, mainly in Brazil, Portugal, the Southern United States, many parts of Africa, and in Kashmir as well. They are classified in the same cultivar group as kale and spring greens, to which they are extremely similar genetically. Collards originate from the Mediterranean region, and were a regular food item in Ancient Greece and Rome. The plant is very similar to kale (col crespá in Spanish), but kale has smaller and crinklier leaves, with tougher stems and veins. It is also very similar to spring greens. Popular cultivars of collard greens include Georgia Southern, Morris Heading, Butter Collard (or couve-manteiga), and couve tronchuda. (<http://en.wikipedia.org/wiki/Collards>)
Date: 2006-07-17

ENRICHED CLAIM OR USE

FTC: P0183
BT: VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]
SN: Used when nutrients are added to the food to replace those that are lost in processing
AI: A food is 'enriched' when nutrients are added to it to replace those that are lost in processing.
Date: 2006-07-17

EUROFIR FOOD CLASSIFICATION

FTC: A0777
BT: PRODUCT TYPE, EUROPEAN UNION [A0356]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2006-07-17

FORTIFIED CLAIM OR USE

FTC: P0184
BT: VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]
SN: Used when nutrients that were never present are added to the food.
AI: A food is 'fortified' when nutrients that were never present are added to it.
Date: 2006-07-17

GENETICALLY MODIFIED FOOD

FTC: Z0251
BT: BIOTECHNOLOGICALLY DERIVED FOOD [Z0151]
AI: 'Genetically modified food' means food containing, consisting of or produced from GMOs - in accordance with REGULATION (EC) No 1829/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003 on genetically modified food and feed.
 See http://europa.eu.int/comm/food/food/biotechnology/index_en.htm.
Date: 2006-07-17

HALAL CLAIM OR USE

FTC: P0187
BT: RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]
AI: <DICTION>Characterized by adherence to the dietary practices required by Islamic law (Webster's).
Date: 2006-07-17

IODIZED CLAIM OR USE

FTC: P0185
BT: VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]
Date: 2006-07-17

PLANT ACCORDING TO FAMILY

FTC: B3357
BT: PLANT USED AS FOOD SOURCE [B1347]
SN: This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
Date: 2006-07-17

PLANT FOR MEDICINAL USE

FTC: B3359
BT: PLANT USED AS FOOD SOURCE [B1347]
Date: 2006-07-17

PLANT USED AS FODDER

FTC: B3358
BT: PLANT USED AS FOOD SOURCE [B1347]
Date: 2006-07-17

POLLEN

FTC: C0279
Old BT: STIGMA [C0277] *moved to*
New BT: STAMEN [C0310]
Date: 2006-07-17

PRESERVED BY MICRO-FILTRATION

FTC: J0177
BT: PRESERVED BY FILTRATION [J0121]
AI: Microfiltration is used to remove undesirable micro-organisms and molecules. The membranes have pore diameters from 10 to 10000 nm.
 Micro-filtration is often used instead of pasteurisation, e.g. in the brewing industry.
Date: 2006-07-17

PRESERVED BY STORAGE IN CONTROLLED ATMOSPHERE

FTC: J0176
BT: PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE [J0111]
AI: Storage of fruits and vegetables in an atmosphere in which the concentrations of oxygen, carbon dioxide (and often nitrogen) are different from those in air and at a low temperature. All three (four) factors are controlled at the desired levels in order to suppress the fruits' and vegetables' natural respiration.
 The process is also denominated CA Storage (synonym).
Date: 2006-07-17

STAMEN

FTC: C0310
BT: FLORET OR FLOWER [C0237]
AI: <DICTION>A pollen-bearing organ in a flower, made up of a slender stalk (filament) and a pollen sac (anther) (Webster's)
Date: 2006-07-17

STERILIZED BY ULTRA HIGH PRESSURE

FTC: J0160
Old BT: PRESERVED BY HEAT TREATMENT [J0120] *moved to*
New BT: J. PRESERVATION METHOD [J0107]
AI: Sterilized by holding at a high pressure, normally greater than 1000 bar. Example: Fruit juice, jam.
Date: 2006-07-17

UNFORTIFIED CLAIM OR USE

FTC: P0186
BT: VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]
Date: 2006-07-17

ALCOHOLIC BEVERAGE

FTC: A0846
BT: BEVERAGE (NON-MILK) [A0840]
RT: ALCOHOLIC BEVERAGE (U.S.) [A0278]
SN: Alcoholic content can be indexed in facet Z.
AI: Eurocode-2 groups 11.10 - 11.35. Beverage containing more than 0.5% alcohol; includes distilled spirits, malt beverage, and wine. Alcohol-free varieties are included in the appropriate categories together with their alcohol-containing forms and distinguished in facets H and P.
Date: 2007-01-21

ALCOHOLIC MIXED DRINK

FTC: A0851
BT: ALCOHOLIC BEVERAGE [A0846]
AI: Eurocode-2 group 11.35 includes cocktails, punch, shandy.
Date: 2007-01-21

BAKING INGREDIENT

FTC: A0854
BT: SPICE, CONDIMENT OR OTHER INGREDIENT [A0853]
RT: FOOD ADDITIVE (U.S.) [A0181]
AI: Eurocode-2 group 12 includes yeast, baking powder, pectin, additives.
Date: 2007-01-21

BEER OR OTHER MALT BEVERAGE

FTC: A0847
BT: ALCOHOLIC BEVERAGE [A0846]
RT: MALT BEVERAGE (U.S.) [A0195]
RT: 21 BEER (EFG) [A0711]
AI: EFG group 21. Eurocode-2 group 11.10 includes beer, barley beer.
Date: 2007-01-21

BEVERAGE (NON-MILK)

FTC: A0840
BT: EUROFIR FOOD CLASSIFICATION [A0777]
RT: BEVERAGE (U.S.) [A0229]
RT: BEVERAGES (CIAA) [A0465]
RT: 11 BEVERAGES (NON-MILK) (EUROCODE2) [A0734]
AI: Eurocode-2 group 11. Alcoholic or non-alcoholic beverage; excludes milk and milk-based beverages.
Date: 2007-01-21

BREAD

FTC: A0817
BT: GRAIN OR GRAIN PRODUCT [A0812]
RT: BREAD (U.S.) [A0178]
RT: BAKERY WARES (CCFAC) [A0632]
RT: 01 BREAD AND ROLLS (EFG) [A0691]
AI: EFG group 01. Eurocode-2 groups 6.40-48. Products in the "Bread" categories normally have contents of sugars and fat neither exceeding 5% on a dry weight basis.
Date: 2007-01-21

BREAD PRODUCT

FTC: A0820
Old BT: UNLEAVENED BREAD [A0819] *moved to*
New BT: BREAD [A0817]
AI: Eurocode-2 group 06.48 includes breadcrumbs, bread stuffing
Date: 2007-01-21

BREAD PRODUCT

FTC: A0820
BT: UNLEAVENED BREAD [A0819]
Date: 2007-01-21

BREAKFAST CEREAL

FTC: A0816
BT: GRAIN OR GRAIN PRODUCT [A0812]
RT: BREAKFAST CEREAL (U.S.) [A0258]
RT: 02 BREAKFAST CEREALS (EFG) [A0692]
SN: Excludes rolled oats, corn grits and similar products, which are indexed under *RICE OR OTHER GRAIN*.
AI: EFG group 02. Eurocode-2 group 06.70. Prepared grain product ready or nearly ready for consumption and marketed primarily for breakfast use. Includes formulated breakfast cereals such as 'corn flakes' or 'muesli' and simple breakfast cereals such as instant oatmeal.

Date: 2007-01-21

BUTTER

FTC: A0809
 BT: BUTTER OR OTHER ANIMAL FAT [A0808]
 RT: 086 MILK FATS (FM) (CCPR) [A0773]
 RT: BUTTER [C0179]
 AI: Eurocode-2 group 05.10, e.g. butter, butter oil, ghee
 Date: 2007-01-21

BUTTER OR OTHER ANIMAL FAT

FTC: A0808
 BT: MARGARINE OR LIPID OF MIXED ORIGIN [A0807]
 RT: 12 BUTTER AND ANIMAL FATS (EFG) [A0702]
 AI: EFG group 12.
 Date: 2007-01-21

BUTTER OR OTHER ANIMAL FAT

FTC: A0808
 Old BT: MARGARINE OR LIPID OF MIXED ORIGIN [A0807] *moved to*
 New BT: FAT OR OIL [A0805]
 Date: 2007-01-21

CHEESE

FTC: A0784
 BT: MILK, MILK PRODUCT OR MILK SUBSTITUTE [A0778]
 RT: 30 CHEESE (EFG) [A0720]
 RT: 090 MANUFACTURED MILK PRODUCTS (SINGLE INGREDIENT) OF ANIMAL ORIGIN (LI) (CCPR) [A0775]
 SN: Index also * MILK OR MILK COMPONENT* or underlying term in facet C.
 AI: EFG group 30. Eurocode-2 group 01.40 : Cheese is the ripened or unripened soft or semi-hard, hard and extra hard product, which may be coated, and in which the whey protein/casein ratio does not exceed that of milk, obtained by : coagulating wholly or partly ... through the action of rennet or other suitable coagulating agents, and by partially draining the whey resulting from such coagulation; and/or processing techniques involving coagulation of the protein of milk and/or products obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003). The group includes goat and sheep cheeses, and cheeses made from sour milk, whey or buttermilk.
 Date: 2007-01-21

CHOCOLATE OR CHOCOLATE PRODUCT

FTC: A0839
 BT: SUGAR OR SUGAR PRODUCT [A0835]
 RT: CHOCOLATE CANDY [A0288]
 RT: 09 CHOCOLATE (EFG) [A0699]
 AI: EFG group 09. Eurocode-2 groups 10.50-55. Some examples are chocolate slab or bar (e.g. milk chocolate bar, white chocolate bar), filled chocolate candy, chocolate-coated confectionery bars.
 Date: 2007-01-21

CHUTNEY OR PICKLE

FTC: A0860
 BT: SPICE, CONDIMENT OR OTHER INGREDIENT [A0853]
 RT: RELISH (U.S.) [A0225]
 RT: VEGETABLE PICKLE (U.S.) [A0271]
 AI: Eurocode-2 group 12.38. Product prepared by immersing fruits, vegetables, or other ingredients, such as spices and sweeteners, in a brine or an acid solution. Used to enhance the flavour of other food products. Examples are mango chutney, dill pickle, mixed pickle, relish.
 Date: 2007-01-21

CIDER, PERRY OR SIMILAR DRINK

FTC: A0848
BT: ALCOHOLIC BEVERAGE [A0846]
AI: Eurocode-2 group 11.15 includes apple cider, perry (made by fermenting pear juice)
Date: 2007-01-21

COFFEE, TEA, COCOA

FTC: A0845
BT: NON ALCOHOLIC BEVERAGE [A0842]
RT: STEEPED BEVERAGE (U.S.) [A0268]
RT: 20 COFFEE, TEA, COCOA POWDER (EFG) [A0710]
RT: 066 TEAS (DT) (CCPR) [A0762]
AI: EFG group 20. Eurocode-2 group 11.52. Beverage prepared by extracting flavour and other components from food sources by percolation and/or immersion in water, usually at near-boiling temperature. The group includes coffee (e.g. instant coffee, coffee and chicory essence), tea, herbal tea (e.g. green tea, black tea, tisane), cocoa beverage and beverage powder.
Date: 2007-01-21

CONDIMENT

FTC: A0858
BT: SPICE, CONDIMENT OR OTHER INGREDIENT [A0853]
RT: CONDIMENT SAUCE (U.S.) [A0263]
AI: Eurocode-2 group 12.30. Food product that is usually pungent, tart, salty, or spicy and is used to enhance the flavours of other foods; includes ketchup, tabasco sauce, barbeque sauce, vinegar, soy sauce, prepared mustard, prepared horseradish, mint sauce and tartar sauce.
Date: 2007-01-21

CREAM

FTC: A0782
BT: MILK [A0779]
RT: 087 DERIVED MILK PRODUCTS (LD) (CCPR) [A0774]
SN: Index also *CREAM* or underlying terms in facet C.
AI: Includes fresh cream, crème fraîche and sour cream.
Date: 2007-01-21

CURED CHEESE

FTC: A0785
BT: CHEESE [A0784]
RT: CURED CHEESE (U.S.) [A0168]
SN: Cheeses are classified here according to their consistency (Codex Alimentarius Standard). Cheeses can be further distinguished according to fat content and rind type in facet Z.
AI: Ripened cheese is cheese which is not ready for consumption shortly after manufacture but which must be held for such time, at such temperature, and under such other conditions as will result in the necessary biochemical and physical changes characterizing the cheese in question. (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003). The group includes cheeses that are normally consumed cured but may be sold in an uncured or very lightly cured stage.
Date: 2007-01-21

DESSERT

FTC: A0864
BT: PREPARED FOOD PRODUCT [A0861]
RT: DESSERT (U.S.) [A0222]
AI: Eurocode-2 group 6.65. Sweetened prepared product usually consumed after the main course in a meal. Excludes fruit or fruit products, bakery products and confectionery. Includes sweet puddings (custards, starch puddings), non-dairy ices (e.g. water ices, granitas, sorbets) and gelatine desserts.
Date: 2007-01-21

DESSERT SAUCE

FTC: A0863

BT: PREPARED FOOD PRODUCT [A0861]
RT: SWEET SAUCE OR TOPPING (U.S.) [A0287]
SN: Sauce is a very general term for a liquid or semiliquid seasoning or other accompaniment for food. When sauces are cooked as part of, or adjuncts to, dishes (including starters, main courses and desserts), they have been assigned to the *SAVOURY SAUCE* or
AI: Eurocode-2 group 12.48. Sweetened and flavored product that is used as an accompaniment to desserts, e.g. fruit sauce, fudge sauce, brandy sauce.
Date: 2007-01-21

DIETARY SUPPLEMENT

FTC: A0870
BT: PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT [A0869]
RT: SUPPLEMENTAL FORMULATION (U.S.) [A0308]
AI: Eurocode-2 group 13.50, includes vitamin/mineral products, tonics, supplements. Vitamin and mineral food supplements are sources in concentrated forms of those nutrients alone or in combinations, marketed in forms such as capsules, tablets, powders, solutions etc., that are designed to be taken in measured small-unit quantities but are not in a conventional food form and whose purpose is to supplement the intake of vitamins and/or minerals from the normal diet (Codex CAC/GL 55 - 2005).
Date: 2007-01-21

DRESSING, MAYONNAISE

FTC: A0859
BT: SPICE, CONDIMENT OR OTHER INGREDIENT [A0853]
RT: DRESSING FOR FOOD (U.S.) [A0276]
AI: Eurocode-2 group 12.34. Mixture of edible fats or oils, acidifying agents and optional ingredients such as sweeteners (nutritive or non-nutritive), starch, egg and seasonings. Used in limited amounts to accompany salads and other foods. Includes salad dressings & other vinegar and oil based cold sauces, mayonnaise & other egg and oil based cold sauces.
Date: 2007-01-21

EGG DISH

FTC: A0792
BT: EGG OR EGG PRODUCT [A0790]
RT: PREPARED EGG DISH (U.S.) [A0284]
AI: Eurocode-2 group 02.70 : Dishes whose predominant ingredient is seen to be eggs, e.g. omelette, soufflé, meringue, eggnog.
Date: 2007-01-21

EGG OR EGG PRODUCT

FTC: A0790
BT: EUROFIR FOOD CLASSIFICATION [A0777]
RT: EGG OR EGG PRODUCT (U.S.) [A0261]
RT: EGG AND EGG PRODUCTS (CIAA) [A0461]
RT: 28 EGGS (EFG) [A0718]
RT: 02 EGG AND EGG PRODUCTS (EUROCODE2) [A0725]
AI: EFG group 28. Eurocode-2 group 02 : The group includes bird eggs, food product whose predominant constituent is eggs, recipe dishes whose main ingredient is considered to be eggs. It does not include fish roe (under "Fish").
Date: 2007-01-21

FAT OR OIL

FTC: A0805
BT: EUROFIR FOOD CLASSIFICATION [A0777]
RT: 05 FATS AND OILS (EUROCODE2) [A0728]
RT: FAT OR OIL [C0190]
RT: FATS AND OILS (CIAA) [A0453]
SN: Index also *FAT OR OIL* or subgroups in facet C.
AI: Eurocode-2 group 05. Food substance or component consisting predominantly of mixed glycerol esters of fatty acids and, in far lesser amounts, of fatty acids, sterols and pigments. A fat is solid at room temperature; an oil is liquid at room temperature (20 degrees C). Excludes essential oils.

Date: 2007-01-21

FERMENTED MILK PRODUCT

FTC: A0783
BT: MILK [A0779]
RT: CULTURED MILK PRODUCT (U.S.) [A0101]
RT: 31 OTHER MILK PRODUCTS (EFG) [A0721]
AI: EFG group 31. Eurocode-2 groups 01.30-35. Fermented milk is a milk product obtained by fermentation of milk, which milk may have been manufactured from products obtained from milk with or without compositional modification as limited by the provision in Section 3.3, by the action of suitable microorganisms and resulting in reduction of pH with or without coagulation (CODEX STAN 243-2003). Fermented milk products include a range of foods commonly referred to as yogurt (or yoghurt), plus sour milk drinks produced by fermentation. A few of these are alcoholic as they are made with combined lactic and yeast ferments (e.g. kefir, koumiss); others are lactic fermented milk products (e.g. cieddu, kaeder milk, skyr, taette). In some traditional fermented milk products, such as Stragisto (strained yoghurt), Labneh, Ymer and Ylette, Milk the protein has been increased to minimum 5.6%.

Date: 2007-01-21

FERMENTED MILK PRODUCT

FTC: A0783
Old BT: MILK [A0779] *moved to*
New BT: MILK, MILK PRODUCT OR MILK SUBSTITUTE [A0778]
Date: 2007-01-21

FINE BAKERY WARE

FTC: A0821
BT: GRAIN OR GRAIN PRODUCT [A0812]
RT: BAKERY PRODUCT (U.S.) [A0191]
RT: BAKERY WARES (CIAA) [A0458]
RT: BAKERY WARES (CCFAC) [A0632]
RT: 05 BAKERY PRODUCTS (EFG) [A0695]
AI: EFG group 05. Eurocode-2 group 06.50. Products in the *BREAD* category normally have contents of sugars and fat neither exceeding 5% on a dry weight basis. Bakery products exceeding either of these limits are termed "Fine bakery ware". Savoury fine bakery wares will tend to be higher in fat and sweet products in sugars. However, some products, for example scones, may be considered savoury or sweet. Therefore, all of these products are categorised as "Fine bakery wares", rather than using separate categories for savoury and sweet products. Some examples are: biscuits, cookies, dry pastry (e.g. savoury biscuits, sweet biscuits and cookies); sweet breads (e.g. croissants, currant bun, dough cakes like muffins or brioche, scone, doughnut); pastry (e.g. danish pastry, baclava); tart, pie (e.g. custard tart, mince pie); cakes (e.g. fruit cake, cream cake, sponge cake).

Date: 2007-01-21

FISH OILS

FTC: A0811
BT: BUTTER OR OTHER ANIMAL FAT [A0808]
AI: Eurocode-2 group 05.50, e.g. herring oil, sardine oil
Date: 2007-01-21

FISH OR RELATED ORGANISM

FTC: A0802
BT: SEAFOOD OR RELATED PRODUCT [A0801]
RT: 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]
RT: 09 AMPHIBIANS AND REPTILES (CCPR) [A0657]
RT: 10 INVERTEBRATE ANIMALS (CCPR) [A0658]
AI: Eurocode-2 groups 04.10-38, 04.72-76. Flesh from marine or freshwater fish, molluscs, crustaceans, and other fauna such as reptiles, insects or frogs not in the "Meats" group..

Date: 2007-01-21

FLAVOURING OR ESSENCE

FTC: A0855

BT: SPICE, CONDIMENT OR OTHER INGREDIENT [A0853]
RT: FLAVORING OR FLAVOR ENHANCER (U.S.) [A0300]
AI: Eurocode-2 group 12.14 includes almond essence, vanilla essence.
Date: 2007-01-21

FLOUR OR STARCH

FTC: A0813
BT: GRAIN OR GRAIN PRODUCT [A0812]
RT: MILLED GRAIN OR STARCH PRODUCT (U.S.) [A0149]
RT: 03 FLOUR (EFG) [A0693]
RT: 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]
AI: EFG group 03. Examples: wheat flour, wholemeal, substitute flours and starches, wheat flour, patent, soya flour, rye flour, whole, potato flour, cornflour, carob flour, rice flour, arrowroot, buckwheat flour, tapioca
Date: 2007-01-21

FOOD FOR INFANTS

FTC: A0873
BT: FOOD FOR SPECIAL NUTRITIONAL USE [A0871]
SN: Use only for infant formulas. Index foods for babies and toddlers as the corresponding normal food (e.g. soup, fruit product). For both infant and baby foods, also index *INFANT OR TODDLER FOOD* in facet P.
AI: Eurocode-2 group 13.60.
Date: 2007-01-21

FOOD FOR SPECIAL NUTRITIONAL USE

FTC: A0871
BT: PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT [A0869]
RT: MEAL REPLACEMENT (U.S.) [A0274]
RT: FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES (CIAA) [A0464]
AI: Eurocode-2 groups 13.20-40. Foods for Special Dietary Uses are those foods that are specially processed or formulated to satisfy particular dietary requirements that exist because of a particular physical or physiological condition and/or specific diseases and disorders and that are presented as such. The composition of these foodstuffs must differ significantly from the composition of ordinary foods of comparable nature, if such ordinary foods exist (CODEX STAN 146-1985). The product may be used as the sole or major source of nourishment. It is frequently offered in a form convenient to use. The group includes infant formula, products designed for weight loss, instant breakfast, energy food stick, interal and parenteral complete nutrition solutions, etc.
Date: 2007-01-21

FRESH OR PROCESSED EGG

FTC: A0791
BT: EGG OR EGG PRODUCT [A0790]
RT: 039 EGGS (PE) (CCPR) [A0744]
AI: Eurocode-2 groups 2.10-40; e.g. chicken eggs, duck eggs, egg yolk, egg products such as dried eggs
Date: 2007-01-21

FROZEN DAIRY DESSERT

FTC: A0789
BT: MILK, MILK PRODUCT OR MILK SUBSTITUTE [A0778]
RT: FROZEN DAIRY DESSERT (U.S.) [A0114]
RT: EDIBLE ICES (CIAA) [A0454]
SN: Includes frozen dairy items offered in a cone, a sandwich or as a cake or pie, such as frozen yogurt in a cone or an ice cream sandwich; these are also indexed under *GRAIN ADDED*. Non-dairy ices (e.g. Water ices, granitas, sorbets) are classified under *
AI: Eurocode-2 groups 1.70.10-20 : A frozen dessert prepared from one or more dairy ingredients plus other ingredients.
Date: 2007-01-21

FRUIT OR FRUIT PRODUCT

FTC: A0833
BT: EUROFIR FOOD CLASSIFICATION [A0777]
RT: FRUIT OR FRUIT PRODUCT (U.S.) [A0143]
RT: FRUITS AND VEGETABLES (CIAA) [A0455]
RT: 01 FRUITS (CCPR) [A0649]
RT: 17 FRUITS (EFG) [A0707]
RT: 09 FRUIT AND FRUIT PRODUCTS (EUROCODE2) [A0732]
AI: EFG group 17. Eurocode-2 group 09. The group includes: fruits when consumed as a dessert; food products whose predominant constituent is fruit; recipe dishes whose main ingredient is considered to be fruit. A fruit is usually consumed as a dessert when the starch content has been reduced by conversion during ripening to sugars. The group excludes: vegetable fruits (under "Vegetable"); nuts, seeds and kernels (under *NUT, SEED OR KERNEL PRODUCT*); oils produced from fruits (under *FAT OR OIL*); chutney and pickles (under "Miscellaneous foods").
Date: 2007-01-21

GRAIN OR GRAIN PRODUCT

FTC: A0812
BT: EUROFIR FOOD CLASSIFICATION [A0777]
RT: GRAIN OR STARCH PRODUCT (U.S.) [A0125]
RT: CEREALS AND CEREAL PRODUCTS (CIAA) [A0457]
RT: 06 GRAINS AND GRAIN PRODUCTS (EUROCODE2) [A0729]
AI: Eurocode-2 group 06. This group includes: grains and their milled products obtained from members of the grass family; dough products obtained from grain, such as pasta and breads; breakfast cereals; savoury and sweet products and dishes in which grain products are considered the predominant constituent; substitute flours and other starch products obtained from non-cereal sources. It excludes sweet corn when eaten as a vegetable.
Date: 2007-01-21

HERB OR SPICE

FTC: A0857
BT: SPICE, CONDIMENT OR OTHER INGREDIENT [A0853]
RT: SPICE OR HERB (U.S.) [A0113]
RT: 05 HERBS AND SPICES (CCPR) [A0653]
RT: 057 DRIED HERBS (DH) (CCPR) [A0758]
AI: Eurocode-2 groups 12.20-26. Aromatic or pungent plant product used whole or ground as a seasoning in food products, e.g. basil, oregano, thyme, allspice, clove, paprika, curry powder. Herbs may be considered to be plants whose non-woody parts are consumed in small amounts for their flavouring properties rather than in amounts significant to the intake of major nutrients. Spices are usually a dried part, or parts, of aromatic plants used either whole or ground to add flavour and for preservative properties. Some such as coriander and fenugreek are the ground seeds of plants whose leaves are used as herbs or vegetables. Others are dried fruits or berries.
Date: 2007-01-21

IMITATION MILK PRODUCTS

FTC: A0788
BT: MILK, MILK PRODUCT OR MILK SUBSTITUTE [A0778]
RT: CREAM PRODUCT ANALOG (U.S.) [A0123]
RT: CHEESE PRODUCT ANALOG (U.S.) [A0128]
RT: MILK ANALOG (U.S.) [A0182]
AI: Eurocode-2 group 01.60 : The group includes soya milk, soya cheese, non-dairy coffee creamer.
Date: 2007-01-21

JAM OR MARMALADE

FTC: A0837
BT: SUGAR OR SUGAR PRODUCT [A0835]
RT: FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT (U.S.) [A0155]
AI: Eurocode-2 group 10.30. Semisolid or jelled food prepared from fruit or fruit juice and other ingredients. The group includes fruit jam, fruit jelly preserve, marmalade.
Date: 2007-01-21

JUICE OR NECTAR

FTC: A0841
BT: BEVERAGE (NON-MILK) [A0840]
RT: FRUIT JUICE OR RELATED PRODUCT (U.S.) [A0104]
RT: VEGETABLE JUICE (U.S.) [A0264]
RT: 18 FRUIT JUICES (EFG) [A0708]
RT: 070 FRUIT JUICES (JF) (CCPR) [A0766]
AI: EFG group 18. Eurocode-2 groups 11.60 -68. The members of the work group in Action COST 99/Eurofoods considered it important to be able to separate fruit juices from both *NON-ALCOHOLIC BEVERAGE* and *FRUIT* in the EFG classification, in order to evaluate and compare consumption patterns across countries. Examples are orange juice, apple juice, tomato juice, fruit and vegetable nectars.
Date: 2007-01-21

LEAVENED BREAD

FTC: A0818
BT: BREAD [A0817]
AI: Eurocode-2 group 06.40 includes wholemeal wheat bread, soda bread, rye bread
Date: 2007-01-21

LIQUEUR OR SPIRITS

FTC: A0850
BT: ALCOHOLIC BEVERAGE [A0846]
RT: DISTILLED SPIRITS (U.S.) [A0277]
RT: 23 OTHER ALCOHOLIC BEVERAGES (EFG) [A0713]
AI: EFG group 23. Eurocode-2 groups 11.28–30. Alcoholic beverage prepared by fermentation of grain or plant-related products and subsequent distillation. Includes liqueurs (e.g. calvados, kahlua, advocaat) and spirits (e.g. brandy, whisk(e)y, rum).
Date: 2007-01-21

LIQUID MILK

FTC: A0780
BT: MILK [A0779]
RT: 033 MILKS (ML) (CCPR) [A0740]
SN: Index also *MILK* in facet C.
AI: Eurocode-2 group 01.10 : Liquid milks are the secretion of the mammary gland of animals such as cow, sheep, goat, buffalo and camel, and include Human milk. The category includes milks that have only been processed for reasons of food safety (e.g. pasteurisation), preservation (e.g. UHT) or skimming to reduce fat content.
Date: 2007-01-21

MARGARINE OR LIPID OF MIXED ORIGIN

FTC: A0807
BT: FAT OR OIL [A0805]
RT: BUTTER PRODUCT ANALOG (U.S.) [A0294]
RT: 11 MARGARINE AND LIPIDS OF MIXED ORIGIN (EFG) [A0701]
AI: EFG group 11. Eurocode-2 groups 05.20-30. Food product having functional characteristics similar to a butter product; it may be nutritionally equivalent or inferior to the product it purports to resemble.
Date: 2007-01-21

MEAT ANALOGUE

FTC: A0800
BT: MEAT OR MEAT PRODUCT [A0793]
RT: MEAT PRODUCT ANALOG (U.S.) [A0132]
RT: POULTRY PRODUCT ANALOG (U.S.) [A0157]
SN: Index the food source (e.g. soy) in facet B.
AI: Eurocode-2 group 03.56; e.g. textured vegetable protein.
Date: 2007-01-21

MEAT DISH

FTC: A0799
BT: MEAT OR MEAT PRODUCT [A0793]
RT: STEW OR HASH (U.S.) [A0212]
AI: Eurocode-2 group 03.65 : e.g. meat burger, meat balls, meat pie or pasty
Date: 2007-01-21

MEAT OR MEAT PRODUCT

FTC: A0793
BT: EUROFIR FOOD CLASSIFICATION [A0777]
RT: MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT (U.S.) [A0217]
RT: MEAT AND MEAT PRODUCTS (CIAA) [A0459]
RT: 03 MEAT AND MEAT PRODUCTS (EUROCODE2) [A0726]
AI: Eurocode-2 group 03 : This category includes: carcass meat of mammals and birds; offal of mammals and birds; a food product whose predominant constituent is meat; a recipe dish whose main ingredient is considered to be meat.
Date: 2007-01-21

MEDICAL FOOD

FTC: A0872
BT: FOOD FOR SPECIAL NUTRITIONAL USE [A0871]
AI: Eurocode-2 group 13.10. Foods for special medical purposes are a category of foods for special dietary uses that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision. They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foodstuffs or certain nutrients contained therein, or who have other special medically-determined nutrient requirements, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two (CODEX STAN 180-1991).
Date: 2007-01-21

MILK

FTC: A0779
BT: MILK, MILK PRODUCT OR MILK SUBSTITUTE [A0778]
RT: 29 MILK (EFG) [A0719]
RT: MILK OR MILK PRODUCT (U.S.) [A0148]
SN: Index also * MILK OR MILK COMPONENT* or underlying term in facet C.
AI: EFG group 29. Eurocode-2 groups 01.10-15 : Milk in all forms, milk-based beverage, cultured milk product, or milk.
Date: 2007-01-21

MILK, MILK PRODUCT OR MILK SUBSTITUTE

FTC: A0778
BT: EUROFIR FOOD CLASSIFICATION [A0777]
RT: DAIRY PRODUCT (U.S.) [A0164]
RT: DAIRY PRODUCTS (CIAA) [A0452]
RT: 01 MILK AND MILK PRODUCTS (EUROCODE2) [A0724]
AI: This category corresponds to Eurocode-2 group 01 and includes: liquid milks and processed milks; cream; milk products including fermented milk products, yoghurts and cheeses; milk product substitutes (e.g. made from soya); milk beverage powders; dairy ice cream. The category does not include butter and butter spreads (under *FAT OR OIL*); sauces and soups with a milk product as the main ingredient (under *PREPARED FOOD PRODUCT*). Index infant formula under *FOOD FOR SPECIAL NUTRITIONAL USE*.
Date: 2007-01-21

MISCELLANEOUS FOOD PRODUCT

FTC: A0852
BT: EUROFIR FOOD CLASSIFICATION [A0777]
RT: SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC. (CIAA) [A0463]
RT: 32 MISCELLANEOUS FOODS (EFG) [A0722]

RT: 12 MISCELLANEOUS FOODS (EUROCODE2) [A0735]
SN: Use for foods and ingredients that could not fit into any of the above classes.
AI: EFG group 32, Eurocode-2 group 12.
Date: 2007-01-21

NON ALCOHOLIC BEVERAGE

FTC: A0842
BT: BEVERAGE (NON-MILK) [A0840]
RT: NONALCOHOLIC BEVERAGE (U.S.) [A0112]
RT: 19 NON-ALCOHOLIC BEVERAGES (EFG) [A0709]
AI: EFG group 19. Eurocode-2 groups 11.40 – 70. Beverage containing no more than 0.5% alcohol; it may be flavoured, sweetened or carbonated; includes soft drinks and steeped beverages; excludes milk in all forms, fruit juices and vegetable juices.
Date: 2007-01-21

NON-CHOCOLATE CONFECTIONERY OR OTHER SUGAR PRODUCT

FTC: A0838
BT: JAM OR MARMALADE [A0837]
RT: CANDY (U.S.) [A0204]
RT: CONFECTIONARY (CIAA) [A0456]
RT: 08 SUGAR PRODUCTS, EXCLUDING CHOCOLATE (EFG) [A0698]
AI: EFG group 08. Eurocode-2 groups 10.60-70. Some examples are boiled sweet, gum sweet, nougat, turkish delight, chewing gum, marzipan, candied fruit.
Date: 2007-01-21

NON-CHOCOLATE CONFECTIONERY OR OTHER SUGAR PRODUCT

FTC: A0838
Old BT: JAM OR MARMALADE [A0837] *moved to*
New BT: SUGAR OR SUGAR PRODUCT [A0835]
Date: 2007-01-21

NUT OR SEED PRODUCT

FTC: A0824
BT: NUT, SEED OR KERNEL [A0823]
AI: Eurocode-2 group 7.70, e.g. coconut milk, chestnut purée, tahini paste, peanut butter.
Date: 2007-01-21

NUT, SEED OR KERNEL

FTC: A0823
BT: EUROFIR FOOD CLASSIFICATION [A0777]
RT: NUT OR SEED PRODUCT (U.S.) [A0306]
RT: 04 NUTS AND SEEDS (CCPR) [A0652]
RT: 13 NUTS (EFG) [A0703]
RT: 07 PULSES, SEEDS, KERNELS, NUTS AND PRODUCTS (EUROCODE2) [A0730]
AI: EFG group 13. Eurocode-2 groups 7.30-40 and 7.70. Nuts, seeds and kernels in all forms, including pastes. Examples: walnut, hazelnut, sweet chestnut, sunflower seed, olive seed, pine nut, apricot kernel, peanuts.
Date: 2007-01-21

OFFAL

FTC: A0796
BT: POULTRY [A0795]
RT: 26 OFFALS (EFG) [A0716]
SN: Index also *ORGAN MEAT* or underlying terms in facet C.
AI: EFG group 26. Eurocode-2 groups 3.40-49 : e.g. liver, kidney, tongue, heart, trotters, giblets.
Date: 2007-01-21

OFFAL

FTC: A0796
Old BT: POULTRY [A0795] *moved to*
New BT: MEAT OR MEAT PRODUCT [A0793]
Date: 2007-01-21

OTHER ANIMAL FATS

FTC: A0810
BT: BUTTER OR OTHER ANIMAL FAT [A0808]
RT: 031 MAMMALIAN FATS (MF) (CCPR) [A0738]
RT: 037 POULTRY FATS (PF) (CCPR) [A0742]
RT: 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]
AI: Eurocode-2 group 05.40, e.g. beef fat, goose fat
Date: 2007-01-21

PASTA

FTC: A0815
BT: GRAIN OR GRAIN PRODUCT [A0812]
RT: MACARONI OR NOODLE PRODUCT (U.S.) [A0275]
RT: 04 PASTA (EFG) [A0694]
AI: EFG group 04. Eurocode-2 group 06.30. Pasta can be either dried or fresh, and as main-dish (pasta asciutta) or miniature pasta (e.g. to add to soups). Although pasta is usually made from durum wheat flour, it can also be made from wholemeal flour or buckwheat flour. Noodles contain egg unless specifically referred to as plain noodles. Asian transparent noodles can be made from a wide range of flours, many of them non-cereal.
Date: 2007-01-21

POTATO DISH

FTC: A0830
BT: STARCHY ROOT OR POTATO [A0829]
Date: 2007-01-21

POULTRY

FTC: A0795
BT: MEAT OR MEAT PRODUCT [A0793]
RT: POULTRY OR POULTRY PRODUCT (U.S.) [A0273]
RT: 25 POULTRY AND POULTRY PRODUCTS (EFG) [A0715]
RT: 036 POULTRY MEAT (INCLUDING PIGEON MEAT) (PM) (CCPR) [A0741]
AI: EFG group 25. Eurocode-2 groups 03.30-39: The group includes carcass meat of domestic poultry (e.g. chicken, turkey, duck, goose) and game birds (e.g. pheasant, partridge, sea birds)
Date: 2007-01-21

PREPARED FOOD PRODUCT

FTC: A0861
BT: MISCELLANEOUS FOOD PRODUCT [A0852]
RT: PREPARED FOOD PRODUCT (U.S.) [A0172]
AI: Eurocode-2 groups 12.44 -65. This subgroup includes multicomponent meals, sauces, retail salads, desserts, soups, snacks and other foods where similarity of the product type is more significant than the source of the principal ingredient(s).
Date: 2007-01-21

PREPARED SALAD

FTC: A0866
BT: PREPARED FOOD PRODUCT [A0861]
RT: SALAD (U.S.) [A0208]
AI: Eurocode-2 group 12.55. A combination of one or more vegetable, fruit, herb, meat, poultry, seafood, egg, cereal or pasta, usually served with some kind of moist dressing; may be moulded with a jellying agent. Salad takes precedence over other product types. Examples are egg salad, tuna salad, mixed vegetable salad, jelled fruit salad, macaroni salad, potato salad, rice salad, mayonnaise salad.

Date: 2007-01-21

PRESERVED MEAT

FTC: A0797
 BT: MEAT OR MEAT PRODUCT [A0793]
 RT: CURED MEAT (U.S.) [A0279]
 RT: 080 DRIED MEAT AND FISH PRODUCTS (MD) (CCPR) [A0769]
 AI: Eurocode-2 group 03.50 : e.g. ham, bacon, corned beef
 Date: 2007-01-21

PROCESSED CHEESE

FTC: A0787
 BT: CHEESE [A0784]
 RT: PROCESSED CHEESE PRODUCT (U.S.) [A0282]
 RT: 092 MANUFACTURED MILK PRODUCTS (MULTI INGREDIENT) OF ANIMAL ORIGIN (LM) (CCPR) [A0776]
 AI: Eurocode-2 group 01.40.60 : Process(ed) cheese and spreadable process(ed) cheese are made by grinding, mixing, melting and emulsifying with the aid of heat and emulsifying agents one or more varieties of cheese, with or without the addition of milk components and/or other foodstuffs (CODEX STAN A-8(b)-1978). The result is a homogeneous plastic mass, except for grated cheese product, which is powdered or granular.
 Date: 2007-01-21

PROCESSED FRUIT PRODUCT

FTC: A0834
 BT: FRUIT OR FRUIT PRODUCT [A0833]
 RT: 055 DRIED FRUITS (DF) (CCPR) [A0756]
 AI: Eurocode-2 group 09.70. Examples are dried fruits (e.g. dried mixed fruit), compotes, canned, stewed fruit (e.g. apple sauce, fruit cocktail).
 Date: 2007-01-21

PROCESSED MILK

FTC: A0781
 Old BT: MILK, MILK PRODUCT OR MILK SUBSTITUTE [A0778] *moved to*
 New BT: MILK [A0779]
 RT: 082 SECONDARY MILK PRODUCTS (LS) (CCPR) [A0770]
 SN: Index also *MILK OR MILK COMPONENT* or underlying term in facet C.
 AI: Eurocode-2 group 01.15 : Processed milks are milks that have been subject to processing that modifies their consistency (e.g. evaporated milk) and/or composition other than fat content (e.g. whey). The group also includes milk-based drinks like milkshakes.
 Date: 2007-01-21

PROCESSED MILK

FTC: A0781
 BT: MILK, MILK PRODUCT OR MILK SUBSTITUTE [A0778]
 Date: 2007-01-21

PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT

FTC: A0869
 BT: EUROFIR FOOD CLASSIFICATION [A0777]
 RT: DIETARY OR THERAPEUTIC FORMULATION [A0309]
 RT: 33 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EFG) [A0723]
 RT: 13 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EUROCODE2) [A0736]
 AI: EFG group 33. Eurocode-2 group 13. This group includes products for dietetic use that are not typically regarded as food. It excludes normal foods that are prepared or processed in a special way to suit dietetic purposes; these are indexed as the normal food with the addition of appropriate terms available from the thesaurus (facet P).
 Date: 2007-01-21

PULSE DISH

FTC: A0832
BT: PULSE OR PULSE PRODUCT [A0831]
Date: 2007-01-21

PULSE OR PULSE PRODUCT

FTC: A0831
BT: VEGETABLE OR VEGETABLE PRODUCT [A0825]
RT: 015 PULSES (VD) (CCPR) [A0680]
RT: 14 PULSES (EFG) [A0704]
RT: 07 PULSES, SEEDS, KERNELS, NUTS AND PRODUCTS (EUROCODE2) [A0730]
RT: POD OR SEED VEGETABLE [B1156]
AI: EFG group 14. Eurocode-2 group 7.10-20
Date: 2007-01-21

RED MEAT

FTC: A0794
BT: MEAT OR MEAT PRODUCT [A0793]
RT: MEAT OR MEAT PRODUCT (FROM MAMMAL) (U.S.) [A0150]
RT: 24 RED MEAT AND MEAT PRODUCTS (EFG) [A0714]
RT: 030 MEAT (FROM MAMMALS OTHER THAN MARINE MAMMALS) (MM) (CCPR) [A0737]
RT: 044 MARINE MAMMALS (WM) (CCPR) [A0749]
AI: EFG group 24. Eurocode-2 groups 03.10-29 : The group includes carcass meat of domestic animals (e.g. beef, veal, pork, mutton / lamb, horse, rabbit) and game (e.g. wild pig, boar, venison, whale).
Date: 2007-01-21

RICE OR OTHER GRAIN

FTC: A0814
BT: GRAIN OR GRAIN PRODUCT [A0812]
RT: 020 CEREAL GRAINS (GC) (CCPR) [A0683]
RT: 06 RICE AND OTHER CEREAL PRODUCTS (EFG) [A0696]
RT: 058 MILLED CEREAL PRODUCTS (EARLY MILLING STAGES) (CM) (CCPR) [A0759]
AI: EFG group 06. Examples are whole grain wheat, brown rice, bulgur, parboiled rice, rolled oats, wild rice, pearl barley, millet, rolled oats, corn grits and similar products.
Date: 2007-01-21

SANDWICH FILLING

FTC: A0867
BT: PREPARED FOOD PRODUCT [A0861]
AI: Eurocode-2 group 12.60 includes cheese-based sandwich filling, fish-based sandwich filling.
Date: 2007-01-21

SAUSAGE OR SIMILAR MEAT PRODUCT

FTC: A0798
BT: MEAT OR MEAT PRODUCT [A0793]
RT: POULTRY-BASED SAUSAGE OR LUNCHEON MEAT (U.S.) [A0131]
RT: SAUSAGE OR LUNCHEON MEAT (U.S.) [A0221]
AI: Eurocode-2 group 03.60 includes: pastes, pâtés and terrines; sausage meat; dry, smoked sausages (rohwrurst); fresh and lightly cooked sausages (bratwurst); cooked sausages (kochwurst); blood & blood products (e.g. haggis, black pudding); other meat products (e.g. galantine, brawn).
Date: 2007-01-21

SAVOURY CEREAL DISH

FTC: A0822
Old BT: FINE BAKERY WARE [A0821] *moved to*
New BT: GRAIN OR GRAIN PRODUCT [A0812]
RT: PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED (U.S.) [A0102]

RT: PASTA DISH (U.S.) [A0220]
 AI: Eurocode-2 group 06.60 includes dumpling, risotto, savoury pancake, pizza, couscous, savoury pie, sandwich.
 Date: 2007-01-21

SAVOURY CEREAL DISH

FTC: A0822
 BT: FINE BAKERY WARE [A0821]
 Date: 2007-01-21

SAVOURY SAUCE

FTC: A0862
 BT: PREPARED FOOD PRODUCT [A0861]
 RT: GRAVY OR SAUCE (U.S.) [A0286]
 SN: Sauce is a very general term for a liquid or semiliquid seasoning or other accompaniment for food. When sauces are cooked as part of, or adjuncts to, dishes (including starters, main courses and desserts), they have been assigned to the *SAVOURY SAUCE* or
 AI: Eurocode-2 group 12.44. Nonstandardized food product used as a meal accompaniment and consisting of a mixture of fats or oils, starch, liquid and other optional ingredients specified by the recipe; excludes condiments. Includes. bolognese sauce , white sauce, brown sauce, butter sauce, tomato sauce.
 Date: 2007-01-21

SAVOURY SNACK

FTC: A0868
 BT: PREPARED FOOD PRODUCT [A0861]
 RT: SNACK FOOD (U.S.) [A0228]
 RT: READY-TO-EAT SAVORIES (CIAA) [A0466]
 AI: Eurocode-2 group 12.65. Unsweetened food product marketed for consumption between meals; excludes nuts, edible seeds, and sweetened products such as cakes, puddings and candies. Examples are potato crisps, maize-based snacks, pretzels, popcorn.
 Date: 2007-01-21

SEAFOOD DISH

FTC: A0804
 BT: SEAFOOD OR RELATED PRODUCT [A0801]
 AI: A recipe dish whose main ingredient is considered to be fish
 Date: 2007-01-21

SEAFOOD OR RELATED PRODUCT

FTC: A0801
 BT: EUROFIR FOOD CLASSIFICATION [A0777]
 RT: SEAFOOD OR SEAFOOD PRODUCT (U.S.) [A0267]
 RT: FISH AND FISH PRODUCTS (CIAA) [A0460]
 RT: 27 FISH AND SEAFOOD (EFG) [A0717]
 RT: 04 FISH AND FISH PRODUCTS (EUROCODE2) [A0727]
 AI: EFG group 27. Eurocode-2 group 04 : The group includes marine or freshwater fish, molluscs, crustaceans, and other fauna such as reptiles, insects or frogs not in the "Meats" group. The group also includes seafood product analogs and seafood-based sausage or luncheon meat as well as such products as squid ink and clam juice.
 Date: 2007-01-21

SEAFOOD PRODUCT

FTC: A0803
 BT: SEAFOOD OR RELATED PRODUCT [A0801]
 RT: SEAFOOD PRODUCT ANALOG (U.S.) [A0156]
 RT: SEAFOOD-BASED SAUSAGE OR LUNCHEON MEAT (U.S.) [A0296]
 RT: 080 DRIED MEAT AND FISH PRODUCTS (MD) (CCPR) [A0769]
 RT: 084 CRUSTACEANS, PROCESSED (SC) (CCPR) [A0771]
 AI: Eurocode-2 groups 04.40-60 includes fish offal; a food product whose predominant constituent is fish

(e.g. dried and salted fish, smoked fish, canned fish, pickled fish, restructured fish and fish analogues, surimi; fish paste, pâté).

Date: 2007-01-21

SEASONING OR EXTRACT

FTC: A0856
BT: SPICE, CONDIMENT OR OTHER INGREDIENT [A0853]
RT: SALT OR SALT SUBSTITUTE (U.S.) [A0134]
AI: Eurocode-2 group 12.18 includes salt, stock cubes, gravy thickener, beef extract, marmite, vinegar.
Date: 2007-01-21

SOFT DRINK

FTC: A0843
BT: NON ALCOHOLIC BEVERAGE [A0842]
RT: SOFT DRINK (U.S.) [A0241]
AI: Eurocode-2 groups 11.40-50, including carbonated soft drinks (e.g. soda water, carbonated lemonade, cola, tonic), non-dilution still drinks (e.g. still lemonade), dilution drinks (concentrates which are diluted with water prior to consumption, e.g. rosehip syrup, fruit squash, lime cordial).
Date: 2007-01-21

SOUP

FTC: A0865
BT: PREPARED FOOD PRODUCT [A0861]
RT: SOUP (U.S.) [A0198]
AI: Eurocode-2 group 12.50. A liquid food made by simmering meat, poultry, seafood or vegetables, being clear or thickened to the consistency of a thin puree or having milk or cream added, and often containing pieces of solid food such as meat, shellfish, pasta or vegetables. Soup takes precedence over other food products. Examples are egg and lemon soup, oxtail soup, fish soup, rice soup, lentil soup, minestrone, cherry soup.
Date: 2007-01-21

SPICE, CONDIMENT OR OTHER INGREDIENT

FTC: A0853
BT: MISCELLANEOUS FOOD PRODUCT [A0852]
RT: FLAVORING OR SEASONING (U.S.) [A0133]
RT: 14 MANUFACTURED FOODS (SINGLE INGREDIENT) OF PLANT ORIGIN (CCPR) [A0662]
AI: Eurocode-2 groups 12.10 -40. This subgroup includes baking goods and other ingredients such as flavourings, essences, seasonings and extracts which are difficult to assign to other main groups; herbs and spices; dressings, condiments and mixed accompaniments such as chutneys and pickles. The group does not include starches (under *GRAIN OR GRAIN PRODUCT*); plant products that may be used in significant amounts as vegetables as well as herbs, like chives and parsley (under *VEGETABLE*).*
Date: 2007-01-21

STARCHY ROOT OR POTATO

FTC: A0829
BT: VEGETABLE OR VEGETABLE PRODUCT [A0825]
RT: 16 STARCHY ROOTS AND POTATOES (EFG) [A0706]
RT: POTATO [B1218]
AI: In EFG, Potatoes were excluded distinguished from other vegetables because of their high starch content. Some examples of foods classified here would be new potato, main-crop potato, jerusalem artichoke, sweet potato, yam
Date: 2007-01-21

SUGAR OR SUGAR PRODUCT

FTC: A0835
BT: EUROFIR FOOD CLASSIFICATION [A0777]
RT: CONFECTIONERY (U.S.) [A0188]
RT: 10 SUGAR, CHOCOLATE AND RELATED PRODUCTS (EUROCODE2) [A0733]
AI: Eurocode-2 group 10. This group includes sucrose and other sugars, sugar substitutes, honey and syrups; fruit jams, marmalades and other spreads; dessert jellies and toppings; chocolate and non-

chocolate confectionery; a food product whose predominant constituent is sugar or chocolate; a recipe dish whose main ingredient is considered to be sugar or chocolate.

Date: 2007-01-21

SUGAR, HONEY OR SYRUP

FTC: A0836
 BT: SUGAR OR SUGAR PRODUCT [A0835]
 RT: SUGAR AND HONEY (CIAA) [A0462]
 RT: 07 SUGAR (EFG) [A0697]
 AI: EFG group 07. Eurocode-2 groups 10.10 -25. This group includes sugars (e.g. white sugar, brown sugar, fructose), sugar substitutes (non-nutritive sweeteners like aspartame & saccharine, nutritive sweeteners like sorbitol & mannitol), honey, syrups (e.g. molasses, maple syrup, corn syrup).
 Date: 2007-01-21

UNCURED CHEESE

FTC: A0786
 BT: CHEESE [A0784]
 RT: UNCURED CHEESE (U.S.) [A0185]
 AI: Eurocode-2 group 01.40.10 : Unripened cheese including fresh cheese is cheese which is ready for consumption shortly after manufacture (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003). It is consumed fresh and has a mild acid flavour, moisture max. 80%. Includes such products as cream cheese and mozzarella cheese.
 Date: 2007-01-21

UNLEAVENED BREAD

FTC: A0819
 BT: BREAD [A0817]
 AI: Eurocode-2 group 06.44 includes pitta bread, matzo, tortilla
 Date: 2007-01-21

VEGETABLE (EXCLUDING POTATO)

FTC: A0826
 BT: VEGETABLE OR VEGETABLE PRODUCT [A0825]
 RT: 15 VEGETABLES, EXCLUDING POTATOES (EFG) [A0705]
 AI: EFG group 15. In EFG, Potatoes were excluded distinguished from other vegetables because of their high starch content. Herbs have been included where these may be consumed in significant amounts as vegetables, either raw or cooked (e.g. parsley, chives). A vegetable fruit is usually consumed as a vegetable when the starch content is high (e.g. avocado, olive). Some examples of foods classified here would be lettuce, cabbage, rhubarb, asparagus, onion, carrot.
 Date: 2007-01-21

VEGETABLE DISH

FTC: A0828
 BT: VEGETABLE (EXCLUDING POTATO) [A0826]
 AI: A recipe dish whose main ingredient is considered to be vegetables.
 Date: 2007-01-21

VEGETABLE FAT OR OIL

FTC: A0806
 BT: FAT OR OIL [A0805]
 RT: 10 VEGETABLE OILS (EFG) [A0700]
 RT: 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
 RT: GERM OIL [C0297]
 RT: SEED OIL [C0307]
 AI: EFG group 10. Eurocode-2 group 05.60. In this context, "vegetable fats" are oils that are solid at room temperature (e.g. palm oil, cocoa butter). It may also apply to hydrogenated (hardened) vegetable fats.
 Date: 2007-01-21

VEGETABLE OR VEGETABLE PRODUCT

FTC: A0825
BT: EUROFIR FOOD CLASSIFICATION [A0777]
RT: VEGETABLE OR VEGETABLE PRODUCT (U.S.) [A0152]
RT: FRUITS AND VEGETABLES (CIAA) [A0455]
RT: 02 VEGETABLES (CCPR) [A0650]
RT: 08 VEGETABLES AND VEGETABLE PRODUCTS (EUROCODE2) [A0731]
AI: Eurocode-2 group 08 includes: plants and parts of plants eaten as vegetables (i.e. normally consumed as a savoury and usually with other foods as sources of protein and/or grain starch), including immature pulses; edible fungi and seaweed; a food product whose predominant constituent is vegetables; a recipe dish whose main ingredient is considered to be vegetables. The group excludes: fruiting body of a plant when this is consumed as a dessert fruit (under *FRUIT*); seeds, kernels and nuts (under *NUT, SEED OR KERNEL PRODUCT*); oils produced from vegetable plants (under *FAT OR OIL*); herbs, spices, chutney and pickles produced from vegetables (under *SPICE, CONDIMENT OR OTHER INGREDIENT*); food products produced wholly or partially from vegetables but used as a substitute for a food assigned to another main group (for example, potato flour is a substitute flour under *FLOUR OR STARCH*).
Date: 2007-01-21

VEGETABLE PRODUCT

FTC: A0827
BT: VEGETABLE (EXCLUDING POTATO) [A0826]
RT: 056 DRIED VEGETABLES (DV) (CCPR) [A0757]
AI: Eurocode-2 group 8.70, e.g. tomato purée, sun-dried tomatoes, pickled red cabbage, sauerkraut.
Date: 2007-01-21

WATER

FTC: A0844
BT: NON ALCOHOLIC BEVERAGE [A0842]
AI: Eurocode-2 group 11.56, including tap water, carbonated mineral water, still mineral water.
Date: 2007-01-21

WINE, FORTIFIED WINE OR WINE-LIKE BEVERAGE

FTC: A0849
BT: ALCOHOLIC BEVERAGE [A0846]
RT: WINE OR WINE-LIKE PRODUCT, .5-24% ALCOHOL (U.S.) [A0297]
RT: 22 WINE (EFG) [A0712]
AI: EFG group 22. Eurocode-2 groups 11.20–24. Alcoholic beverage produced by the normal fermentation of the juice of grapes or other fruits or of the fermentable parts of plants or plant-related products. The group includes table wine, dessert wine, elderberry wine, fortified and liqueur wines (e.g. port, sherry, vermouth).
Date: 2007-01-21

ALOCASIA

FTC: B3438
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
AI: <SCIFAM>Araceae
 <SCINAM>Alocasia macrorrhiza (L.) Schott [CCPR]
 <GRIN>2492
Date: 2007-01-25

ANNATTO

FTC: B3392
BT: TROPICAL OR SUBTROPICAL FRUIT - INEDIBLE PEEL [B3391]
AI: <SCIFAM>Bixaceae
 <SCINAM>Bixa orellana L. [CCPR]
 <GRIN>7249
Date: 2007-01-25

ARRACACHA

FTC: B3439
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
AI: <SCIFAM>Apiaceae (alt. Umbelliferae)
 <SCINAM>Arracacia xanthorrhiza Bancr.; A. esculenta DC. [CCPR]
 <GRIN>4256
Date: 2007-01-25

ATLANTIC SALMON

FTC: B1587
Old BT: SALMON [B2250] *moved to*
New BT: DIADROMOUS FISH [B3360]
Date: 2007-01-25

AZTEC MARIGOLD

FTC: B2339
Old BT: PLANT USED AS FOOD SOURCE [B1347] *moved to*
New BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
Date: 2007-01-25

BAMBARA GROUNDNUT

FTC: B3418
BT: POD OR SEED VEGETABLE [B1156]
AI: <SCIFAM>Fabaceae (alt. Leguminosae)
 <SCINAM>Voandzeia subterranea (L.) Thou. [CCPR]
 <GRIN>105107
Date: 2007-01-25

BEARBERRY

FTC: B3404
BT: BERRY [B1231]
AI: <SCIFAM>Ericaceae
 <SCINAM>Arctostaphylos uva-ursi (L.) Spreng. [CCPR]
 <GRIN>3866
Date: 2007-01-25

BERMUDA GRASS

FTC: B3383
BT: STRAW, FODDER OR FORAGE OF CEREAL GRAINS AND GRASSES [B3378]
AI: <SCIFAM>Poaceae (alt. Gramineae)
 <SCINAM>Cynodon dactylon (L.) Pers. [CCPR]
 <GRIN>1284
Date: 2007-01-25

BETEL

FTC: B2310
Old BT: PLANT USED AS FOOD SOURCE [B1347] *moved to*
New BT: PLANT FOR MEDICINAL USE [B3359]
AI: <DICTION>The Betel (Piper betle) is a spice whose leaves have medicinal properties. The plant is evergreen and perennial, with glossy heart-shaped leaves and white catkins, and grows to a height of about 1 metre. The Betel plant originated in Malaysia and now grows in India, Indonesia and Sri Lanka. The best Betel leaf is the "Magahi" variety (literally from the Magadha region) grown near Patna in Bihar, India. The plant is known by a series of different names in the regions in which it is consumed - among these are Vetrilai (Tamil) (Source: <http://en.wikipedia.org/wiki/Betel>).
Date: 2007-01-25

BETEL NUT PALM

FTC: B2311
Old BT: PLANT USED AS FOOD SOURCE [B1347] *moved to*

New BT: PLANT FOR MEDICINAL USE [B3359]
AI: <DICTION>Betel nut, also known as Pinang or Areca nut, is the seed of the Betel Palm (*Areca catechu*). Betel nuts are often chewed for their helpful effects, which are caused by the relatively high levels of alkaloids in the seed. Chewing betel nuts is an important and popular cultural activity in many Asian countries (Source: http://en.wikipedia.org/wiki/Betel_nut).
Date: 2007-01-25

BLACK NIGHTSHADE

FTC: B3409
BT: LEAFY VEGETABLE [B1566]
AI: <SCIFAM>Solanaceae
 <SCINAM>*Solanum nigrum* L. [CCPR]
 <GRIN>310124
Date: 2007-01-25

BLACKJACK

FTC: B3410
BT: LEAFY VEGETABLE [B1566]
AI: <SCIFAM>Asteraceae (alt. Compositae)
 <SCINAM>*Bidens pilosa* L. [CCPR]
 <GRIN>7169
Date: 2007-01-25

BLUEGRASS

FTC: B3384
BT: STRAW, FODDER OR FORAGE OF CEREAL GRAINS AND GRASSES [B3378]
AI: <SCIFAM>Poaceae (alt. Gramineae)
 <SCINAM>*Poa* spp. [CCPR]
 <GRIN>28896
Date: 2007-01-25

BOGUE

FTC: B3370
BT: PORGY FAMILY [B1808]
AI: <SCIFAM>Sparidae
 <SCINAM>*Boops boops* (L.)
Date: 2007-01-25

BOX THORN

FTC: B3411
BT: LEAFY VEGETABLE [B1566]
AI: <SCIFAM>Solanaceae
 <SCINAM>*Lycium chinense* Mill. [CCPR]
 <GRIN>22942
Date: 2007-01-25

BRASSICA SPECIES

FTC: B3372
BT: PLANT USED AS FOOD SOURCE [B1347]
AI: <SCIFAM>Brassicaceae (alt. Cruciferae)
 <SCINAM>*Brassica* spp. [CCPR]
 <GRIN>30008
Date: 2007-01-25

BRASSICA SPECIES

FTC: B3372
BT: PLANT ACCORDING TO FAMILY [B3357]
Date: 2007-01-25

BROME GRASS

FTC: B3385
BT: STRAW, FODDER OR FORAGE OF CEREAL GRAINS AND GRASSES [B3378]
AI: <SCIFAM>Poaceae (alt. Gramineae)
 <SCINAM>Bromus spp. [CCPR]
 <GRIN>300088
Date: 2007-01-25

BULBOUS CHERVIL

FTC: B3440
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
AI: <SCIFAM>Apiaceae (alt. Umbelliferae)
 <SCINAM>Chaerophyllum bulbosum L. [CCPR]
 <GRIN>10020
Date: 2007-01-25

BURNET

FTC: B3421
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
AI: <SCIFAM>Rosaceae
 <SCINAM>Great burnet (*Sanguisorba officinalis* L.; *Poterium officinala* A. Gray) ; Salad burnet (*Sanguisorba minor* Scop.; syn: *Poterium sanguisorba* L.) [CCPR]
 <GRIN>33026
Date: 2007-01-25

BURNING-BUSH

FTC: B3422
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
AI: <SCIFAM>Rutaceae
 <SCINAM>*Dictamnus albus* L. ; *D. fraxinella* Pers. [CCPR]
 <GRIN>1392
Date: 2007-01-25

CALAMUS

FTC: B3423
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
AI: <SCIFAM>Acoraceae
 <SCINAM>*Acorus calamus* L. [CCPR]
 <GRIN>1358
Date: 2007-01-25

CANIHUA

FTC: B3408
BT: GRAIN [B1324]
AI: <SCIFAM>Chenopodiaceae, Amaranthaceae
 <SCINAM>*Chenopodium pallidicaule* Aellen [CCPR]
 <GRIN>10193
Date: 2007-01-25

CANISTEL

FTC: B3393
BT: TROPICAL OR SUBTROPICAL FRUIT - INEDIBLE PEEL [B3391]
AI: <SCIFAM>Sapotaceae
 <SCINAM>*Pouteria campechiana* (HBK.) Baenhi; this species includes former *Lacuma nervosa* A.DC. and *L. salicifolia* HBK. [CCPR]
 <GRIN>102607
Date: 2007-01-25

CARANDA

FTC: B3388

BT: TROPICAL OR SUBTROPICAL FRUIT - EDIBLE PEEL [B3387]
 AI: <SCIFAM>Apocynaceae <SCINAM>Carissa carandas L. [CCPR]
 <GRIN>9159
 Date: 2007-01-25

CHINESE ONION

FTC: B3417
 BT: ONION [B1300]
 AI: <SCIFAM>Alliaceae
 <SCINAM>Allium chinense Don. [CCPR]
 <GRIN>101417
 Date: 2007-01-25

CURLY KALE

FTC: B3376
 BT: KALE [B1281]
 AI: <SCIFAM>Brassicaceae (alt. Cruciferae).
 <SCINAM> Brassica oleracea L., convar. acephala (D. C.) Alef., var. sabellica L. [CCPR]
 <GRIN> 319629
 Date: 2007-01-25

CURRYLEAF

FTC: B3424
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 AI: <SCIFAM>Rutaceae
 <SCINAM>Murraya koenigii (L.) Spreng. [CCPR]
 <GRIN>24703
 Date: 2007-01-25

DARNEL

FTC: B3386
 BT: STRAW, FODDER OR FORAGE OF CEREAL GRAINS AND GRASSES [B3378]
 AI: <SCIFAM>Poaceae (alt. Gramineae)
 <SCINAM>Lolium spp. [CCPR]
 <GRIN>22502
 Date: 2007-01-25

DIADROMOUS FISH

FTC: B3360
 BT: FISH [B1222]
 AI: <DICTION>Diadromous fish travel between salt and fresh water. Anadromous fish live in the sea mostly, breed in fresh water; the best-known are salmon, which hatch in small freshwater streams, go down to the sea and live there for several years, then return to the same streams where they were hatched, spawn, and die shortly thereafter. Salmon are capable of going hundreds of kilometers upriver, and humans must install fish ladders in dams to enable the salmon to get past. Catadromous fish live in fresh water, breed in the sea; the most remarkable are freshwater eels of genus *Anguilla*, whose larvae drift on the open ocean, sometimes for months or years, before travelling thousands of kilometres back to their original streams. Amphidromous fish move between fresh and salt water during some part of life cycle, but not for breeding. (http://en.wikipedia.org/wiki/Diadromous_fish)
 Date: 2007-01-25

DOLPHIN

FTC: B3363
 BT: MARINE MAMMAL [B1122]
 AI: <SCIFAM>Delphinidae <DICTION>Dolphins are aquatic mammals related to whales and porpoises... Any member of the families Delphinidae and Platanistoidea (oceanic and river dolphins). Porpoises (suborder Odontoceti, family Phocoenidae) are thus not dolphins in this sense. Orcas and some related species belong to the Delphinidae family and therefore qualify as dolphins, even though they are called whales in common language. There are almost 40 species of dolphin in 17 genera. They vary in size from 1.2 m (4 ft) and 40 kg (88 lb) (Maui's Dolphin), up to 9.5 m (30 ft) and 10 tonnes (the Orca). However, the average length for most North American Species is 13.89 feet in length. Most species weigh about 50 to 200 kg (110 to 440 lb). They are found worldwide, mostly in the shallower seas of the continental shelves,

and are carnivores, mostly eating fish and squid. Bottlenose Dolphin is the most common and familiar species of dolphin. (<http://en.wikipedia.org/wiki/Dolphin>)

Date: 2007-01-25

EDIBLE CANNA

FTC: B3441
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 AI: <SCIFAM>Cannaceae
 <SCINAM>Canna edulis Ker. [CCPR]
 <GRIN>8858
 Date: 2007-01-25

ELECAMPANE

FTC: B3425
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 AI: <SCIFAM>Asteraceae (alt. Compositae)
 <SCINAM>Inula helenium L. [CCPR]
 <GRIN>20121
 Date: 2007-01-25

FRESHWATER FISH

FTC: B3361
 BT: FISH [B1222]
 AI: <DICTION>Potamodromous fish migrate within fresh water only.
 (<http://en.wikipedia.org/wiki/Potamodromous>)
 Date: 2007-01-25

HOREHOUND

FTC: B3426
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 AI: <SCIFAM>Lamiaceae (alt. Labiatae)
 <SCINAM>Marrubium vulgare L. [CCPR]
 <GRIN>23450
 Date: 2007-01-25

ILAMA

FTC: B3394
 BT: TROPICAL OR SUBTROPICAL FRUIT - INEDIBLE PEEL [B3391]
 AI: <SCIFAM>Annonaceae
 <SCINAM>Annona diversifolia Saff. [CCPR]
 <GRIN>3481
 Date: 2007-01-25

JACK-BEAN

FTC: B3400
 BT: BEAN (VEGETABLE) [B1567]
 AI: <SCIFAM>Fabaceae (alt. Leguminosae)
 <SCINAM>Canavalia ensiformis (L.) DC. [CCPR]
 <GRIN>8827
 Date: 2007-01-25

JACK-BEAN

FTC: B3400
 BT: PLANT USED AS FOOD SOURCE [B1347]
 Date: 2007-01-25

JAPANESE-GREEN

FTC: B3412
 BT: LEAFY VEGETABLE [B1566]

AI: <SCIFAM>Asteraceae (alt. Compositae)
 <SCINAM>Glebionis coronaria (L.) Cass. ex Spach [CCPR]
 <GRIN>417417
 Date: 2007-01-25

JAVA APPLE

FTC: B3395
 BT: TROPICAL OR SUBTROPICAL FRUIT - INEDIBLE PEEL [B3391]
 AI: <SCIFAM>Myrtaceae
 <SCINAM>Eugenia javanica Lam; Syn: Syzigium samarangense (Bl.) Merr. & Perry [CCPR]
 <GRIN>312990
 Date: 2007-01-25

JAVA-ALMOND

FTC: B3390
 BT: TROPICAL OR SUBTROPICAL FRUIT - EDIBLE PEEL [B3387]
 AI: <SCIFAM>Burseraceae
 <SCINAM>Canarium pimela Koenig; syn: C. nigrum Engl.; Canarium album (Lour.) Tausch. [CCPR]
 <GRIN>409501
 Date: 2007-01-25

KAPOK

FTC: B3416
 BT: PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B1013]
 AI: <SCIFAM>Malvaceae
 <SCINAM>Ceiba pentandra (L.) Gaertn. [CCPR]
 <GRIN>9703
 Date: 2007-01-25

KERSTING'S GROUNDNUT

FTC: B3419
 BT: POD OR SEED VEGETABLE [B1156]
 AI: <SCIFAM>Fabaceae (alt. Leguminosae)
 <SCINAM>Macrostyloma geocarpum (Harms) Marcechal & Baudet; Kerstingiella geocarpa Harms.;
 Voandzeia poissoinii Chev. [CCPR]
 <GRIN>311411
 Date: 2007-01-25

KORNATSRNA

FTC: B3373
 BT: LEAFY VEGETABLE [B1566]
 AI: <SCIFAM>Brassicaceae (alt. Cruciferae)
 <SCINAM>Brassica rapa L. subsp. nipposinica (L. H. Bailey) Hanelt var. perviridis L. H. Bailey H. L. Bail.
 [CCPR]
 <GRIN>7687
 Date: 2007-01-25

KUDZU

FTC: B3379
 BT: LEGUME ANIMAL FEED [B3377]
 AI: <SCIFAM>Fabaceae (alt. Leguminosae)
 <SCINAM>Pueraria lobata (Willd.) Ohwi; P. thunbergiana (Sieb. & Zucc.) Benth. ; P. phaseoloides
 (Roxb.) Benth. [CCPR]
 <GRIN>314966
 Date: 2007-01-25

KURRAT

FTC: B3442
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 AI: <SCIFAM>Alliaceae, Liliaceae

<SCINAM>Allium ampeloprasum L., var. kurrat Schweinf. ex Krause [CCPR]
<GRIN>405537

Date: 2007-01-25

LAVENDER

FTC: B3427

BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]

AI: <SCIFAM>Lamiaceae (alt. Labiatae)
<SCINAM>Lavandula angustifolia Mill.; L. officinalis Chaix; L. spica L.; L. vera DC. [CCPR]
<GRIN>21677

Date: 2007-01-25

LEGUME ANIMAL FEED

FTC: B3377

BT: PLANT USED AS FODDER [B3358]

Date: 2007-01-25

LESPEDEZA

FTC: B3380

BT: LEGUME ANIMAL FEED [B3377]

AI: <SCIFAM>Fabaceae (alt. Leguminosae)
<SCINAM>Lespedeza cuneata (Dum. Cours.) G. Don ; L. sericea Miq. [CCPR]
<GRIN>21856

Date: 2007-01-25

LEUCAENA

FTC: B2443

Old BT: PLANT USED AS FOOD SOURCE [B1347] *moved to*

New BT: PLANT USED AS FODDER [B3358]

AI: <SCINAM>Leucaena leucocephala (Lam.) de Wit [GRIN]
<GRIN>21959

Date: 2007-01-25

LILY

FTC: B2451

Old BT: PLANT USED AS FOOD SOURCE [B1347] *moved to*

New BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

AI: <DICTION>Lilium bulbs are starchy and edible as root vegetables, although bulbs of some species may be very bitter. The non-bitter bulbs of *L. lancifolium*, *L. pumilum*, and especially *L. brownii* are grown at large scale in China as a luxury or health food, most often sold in dry form. They are eaten especially in the summer, for their ability to reduce internal heat. They may be reconstituted and stir-fried, grated and used to thicken soup, or processed to extract starch. Their texture and taste draw comparison with the potato, although the individual bulb scales are much smaller (Source: <http://en.wikipedia.org/wiki/Lily>).

Date: 2007-01-25

MALLOW

FTC: B3413

BT: LEAFY VEGETABLE [B1566]

AI: <SCIFAM>Malvaceae
<SCINAM>MaMalva verticillata L.; syn: *M. crispa* L.; *M. mohileviensis* Graebn., *M. pamiroalaica* Ilj. and *M. sylvestris* L. [CCPR]
<GRIN>23312

Date: 2007-01-25

MARIGOLD

FTC: B3428

BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]

AI: <SCIFAM>Asteraceae (alt. Compositae)
<SCINAM>Calendula officinalis L. [CCPR]
<GRIN>8457

Date: 2007-01-25

MARINE FISH

FTC: B3362
 BT: FISH [B1222]
 AI: <DICTION>Oceanodromous fish migrate within salt water only
 (<http://en.wikipedia.org/wiki/Oceanodromous>)
 Date: 2007-01-25

MARROW-STEM KALE

FTC: B3375
 BT: KALE [B1281]
 AI: <SCIFAM>Brassicaceae (alt. Cruciferae).
 <SCINAM> Brassica oleracea L., convar. acephala (D.C.) Alef, var. medullosa Thell. [CCPR]
 <GRIN> 319632
 Date: 2007-01-25

MARSH MARIGOLD

FTC: B3414
 BT: LEAFY VEGETABLE [B1566]
 AI: <SCIFAM>Ranunculaceae
 <SCINAM>Caltha palustris L. [CCPR]
 <GRIN>8657
 Date: 2007-01-25

MURRAY COD

FTC: B3369
 BT: PERCH FAMILY [B2004]
 AI: <SCIFAM>Percichthyidae
 <SCINAM> Maccullochella peeli
 <DICTION> The Murray Cod (*Maccullochella peeli peelii*) is a large and striking predatory freshwater fish of the *Maccullochella* genus and the *Percichthyidae* family. It is an important and charismatic part of Australia's vertebrate wildlife and is found in the Murray-Darling river system in Australia. The Murray Cod is the largest wholly freshwater fish in Australia, and one of the largest wholly freshwater fish in the world. Other common names for Murray Cod include Cod, Greenfish and Goodoo.
 (http://en.wikipedia.org/wiki/Murray_cod)
 Date: 2007-01-25

OCA

FTC: B3443
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 AI: <SCIFAM>Oxalidaceae
 <SCINAM>Oxalis tuberosa Mol. [CCPR]
 <GRIN>26219
 Date: 2007-01-25

ORCHARD GRASS

FTC: B2337
 Old BT: PLANT USED AS FOOD SOURCE [B1347] *moved to*
 New BT: PLANT USED AS FODDER [B3358]
 AI: <SCINAM>Dactylis glomerata L. [GRIN]
 <GRIN>13114
 Date: 2007-01-25

PACHIRA NUT

FTC: B3405
 BT: CHESTNUT [B1544]
 AI: <SCIFAM>Malvaceae
 <SCINAM>Pachira insignis Savigny [CCPR]
 <GRIN>26276

Date: 2007-01-25

PORPOISE

FTC: B3364

BT: MARINE MAMMAL [B1122]

AI: <SCIFAM>Phocoenidae <DICTION>The porpoises are small cetaceans of the family Phocoenidae; they are related to whales and dolphins. They are however distinct from dolphins, although the word "porpoise" is often used to refer to any small dolphin, especially in North America. A key difference is the shape of the teeth and of the head. Porpoises, divided into six species, live in all oceans, mostly near the shore. Probably best known is the Harbour Porpoise, which can be found across the Northern Hemisphere. (<http://en.wikipedia.org/wiki/Porpoise>)

Date: 2007-01-25

RAMPION

FTC: B3444

BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

AI: <SCIFAM>Campanulaceae
<SCINAM>Campanula rapunculus L. [CCPR]
<GRIN>8778

Date: 2007-01-25

REED FESCUE

FTC: B2338

Old BT: PLANT USED AS FOOD SOURCE [B1347] *moved to*

New BT: PLANT USED AS FODDER [B3358]

AI: <SCINAM>Festuca arundinacea Schreb. [GRIN]
<GRIN>16631

Date: 2007-01-25

ROE (DEER)

FTC: B3366

BT: DEER [B1583]

AI: <SCINAM>Capreolus capreolus capreolus (L.) [Codex CCPR]
<DICTION>There are two species of Roe Deer. The European Roe Deer (*Capreolus capreolus*), a deer species of Europe and Asia Minor, and the Siberian Roe Deer (*Capreolus pygargus*), found from the Ural Mountains to as far east as China and Siberia. The two species met at the Caucasus Mountains, with the European species occupying the southern flank of the mountain ranges and adjacent Asia Minor and the Siberian species occupying the northern flank of the mountain ranges. Within Europe, the European Roe Deer occurs in most areas, with the exception of northern Scandinavia and some of the islands, notably Iceland, Ireland, and the Mediterranean Sea islands; in the Mediterranean region it is largely confined to mountainous regions, and is absent or rare at low levels. The Roe Deer is a relatively small deer, with a body length of 95-135 cm, a shoulder height of 65-75 cm, and a weight of 15-30 kg. It has rather short, erect antlers and a reddish body with a grey face. Its hide is golden red in summer, darkening to brown or even black in winter, with lighter undersides and a white rump patch; the tail is very short (2-3 cm), and barely visible. Only the males have antlers, which are lost during winter, but which re-grow in time for the mating season. (http://en.wikipedia.org/wiki/Roe_deer)

Date: 2007-01-25

RUE

FTC: B3429

BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]

AI: <SCIFAM>Rutaceae
<SCINAM>Ruta graveolens L. [CCPR]
<GRIN>32578

Date: 2007-01-25

SAINFOIN

FTC: B3381

BT: LEGUME ANIMAL FEED [B3377]

AI: <SCIFAM>Fabaceae (alt. Leguminosae)
<SCINAM>Onobrychis viciifolia Scop.; *O. sativa* Lamk. [CCPR]
<GRIN>25737

Date: 2007-01-25

SAPUCAIA-NUT

FTC: B3436
 BT: TROPICAL OR SUBTROPICAL NUT [B1022]
 AI: <SCIFAM>Lecythidaceae
 <SCINAM>Lecythis zabucajo Aubl.; L. elliptica Kunth; L. ollaria L.; L. usitatis Miers [CCPR]
 <GRIN>21717
 Date: 2007-01-25

SEA-GRAPE

FTC: B3389
 BT: TROPICAL OR SUBTROPICAL FRUIT - EDIBLE PEEL [B3387]
 AI: <SCIFAM>Polygonaceae
 <SCINAM>Coccoloba uvifera Jacq. [CCPR]
 <GRIN>10993
 Date: 2007-01-25

SILVER BREAM

FTC: B3371
 BT: PORGY FAMILY [B1808]
 AI: <SCINAM>Acanthopagrus australis (Günther, 1859) [Codex CCPR]
 Date: 2007-01-25

SKIRRIT

FTC: B3445
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 AI: <SCIFAM>Apiaceae (alt. Umbelliferae)
 <SCINAM>Sium sisarum L. [CCPR]
 <GRIN>34477
 Date: 2007-01-25

SNAKE GOURD

FTC: B3434
 BT: SQUASH, GOURD OR PUMPKIN [B2091]
 AI: <SCIFAM>Cucurbitaceae
 <SCINAM>Trichosanthes cucumerina L.; syn: T. anguina L. [CCPR]
 <GRIN>12569
 Date: 2007-01-25

SOWTHISTLE

FTC: B3415
 BT: LEAFY VEGETABLE [B1566]
 AI: <SCIFAM>Asteraceae (alt. Compositae)
 <SCINAM>Sonchus oleraceus L. [CCPR]
 <GRIN>34939
 Date: 2007-01-25

STRAW, FODDER OR FORAGE OF CEREAL GRAINS AND GRASSES

FTC: B3378
 BT: PLANT USED AS FODDER [B3358]
 Date: 2007-01-25

SWEET CICELY

FTC: B3430
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 AI: <SCIFAM>Apiaceae (alt. Umbelliferae)
 <SCINAM>Myrrhis odorata (L.) Scop. [CCPR]
 <GRIN>102117

Date: 2007-01-25

SWORD-BEAN

FTC: B3401
 BT: BEAN (VEGETABLE) [B1567]
 AI: <SCIFAM>Fabaceae (alt. Leguminosae)
 <SCINAM>Canavalia gladiata (Jacq.) DC. [CCPR]
 <GRIN>882
 Date: 2007-01-25

TANGELOLO

FTC: B3435
 BT: TANGELO [B1473]
 AI: <SCIFAM> Rutaceae
 <SCINAM>Hybrids of Grapefruit x Tangelo [CCPR]
 Date: 2007-01-25

TANSY

FTC: B3431
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 AI: <SCIFAM>Asteraceae (alt. Compositae)
 <SCINAM>Tanacetum balsamita L.; Chrysanthemum balsamita L. [CCPR]
 <GRIN>80037
 Date: 2007-01-25

TEOSINTE

FTC: B3406
 BT: CORN [B1232]
 AI: <SCIFAM>Poaceae (alt. Gramineae)
 <SCINAM>Zea mays ssp. mexicana (Schrader) Iltis; Zea mexicana (Schrader) Kunze; Euchlaena mexicana Schrader. [CCPR]
 <GRIN>103582
 Date: 2007-01-25

TEPARY

FTC: B3402
 BT: BEAN (VEGETABLE) [B1567]
 AI: <SCIFAM>Fabaceae (alt. Leguminosae)
 <SCINAM>Phaseolus acutifolius Gray, var. latifolius Freem. [CCPR]
 <GRIN>27549
 Date: 2007-01-25

TIMOTHY

FTC: B2331
 Old BT: PLANT USED AS FOOD SOURCE [B1347] *moved to*
 New BT: PLANT USED AS FODDER [B3358]
 AI: <SCINAM>Phleum pratense L. [GRIN]
 Date: 2007-01-25

TOPEE TAMBU

FTC: B3446
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 AI: <SCIFAM>Marantaceae
 <SCINAM>Calathea allouia (Aubl.) Lindl. [CCPR]
 <GRIN>8405
 Date: 2007-01-25

TREFOIL

FTC: B3382
BT: LEGUME ANIMAL FEED [B3377]
AI: <SCIFAM>Fabaceae (alt. Leguminosae)
 <SCINAM>Lotus corniculatus, L.; other Lotus spp. [CCPR]
 <GRIN>300317
Date: 2007-01-25

TROPICAL ALMOND

FTC: B3437
BT: TROPICAL OR SUBTROPICAL NUT [B1022]
AI: <SCIFAM>Combretaceae
 <SCINAM>Terminalia catappa L. [CCPR]
 <GRIN>3633
Date: 2007-01-25

TROPICAL OR SUBTROPICAL FRUIT - EDIBLE PEEL

FTC: B3387
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
Date: 2007-01-25

TROPICAL OR SUBTROPICAL FRUIT - INEDIBLE PEEL

FTC: B3391
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
Date: 2007-01-25

 TSAI SHIM

FTC: B3374
BT: LEAFY VEGETABLE [B1566]
AI: <SCIFAM>Brassicaceae (alt. Cruciferae)
 <SCINAM>Brassica campestris L., var. parachinensis (Bailey) Sinsk. [CCPR]
 <GRIN>319637
Date: 2007-01-25

ULLUCU

FTC: B3447
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
AI: <SCIFAM>Basellaceae
 <SCINAM>Ullucus tuberosus Caldas [CCPR]
 <GRIN>40814
Date: 2007-01-25

VELVET BEAN

FTC: B3403
BT: BEAN (VEGETABLE) [B1567]
AI: <SCIFAM>Fabaceae (alt. Leguminosae)
 <SCINAM>Mucuna deeringiana (Bort.) Merr.; Stizolobium deeringianum Bort.; other Stizolobium spp.
 [CCPR]
 <GRIN>24652
Date: 2007-01-25

WEST INDIAN GHERKIN

FTC: B3407
BT: CUCUMBER [B1404]
AI: <SCIFAM>Cucurbitaceae
 <SCINAM>Cucumis sativus L.; pickling cucumber cultivars [CCPR]
 <GRIN>12546
Date: 2007-01-25

WHEATGRASS

FTC: B2362
Old BT: PLANT USED AS FOOD SOURCE [B1347] *moved to*
New BT: PLANT USED AS FODDER [B3358]
Date: 2007-01-25

WHITE CRAPPIE

FTC: B3368
BT: CRAPPIE [B1409]
AI: <SCINAM>Aspledinotus grunniens; syn: Pomoxis annularis Raf. [Codex CCPR] <DICTION>The white crappie, Pomoxis annularis Rafinesque, 1818, is native throughout the eastern half of Canada and the United States, and has been widely introduced in the west as well. The white crappie is generally deep-bodied and silvery in color, with darker vertical stripes. The dorsal fin of the white crappie has six spines. The maximum recorded length for a white crappie is 53.0 cm (21 in), with a maximum weight of almost 2.35 kg (more than 5.18 lb); it can live as long as thirty years. This species prefers slower-moving water, whether a backwater of a small creek or a large lake. Some sources say the White Crappie will overpopulate in lakes less than 1000 acres (4 km²). White Crappie often school around structure such as submerged trees. (http://en.wikipedia.org/wiki/White_crappie)
Date: 2007-01-25

WINTER-PURSLANE

FTC: B3420
Old BT: PURSLANE [B1642] *moved to*
New BT: LEAFY VEGETABLE [B1566]
AI: <SCIFAM>Portulacaceae
 <SCINAM>Claytonia perfoliata Donn ex Willd.; Montia perfoliata Howell [CCPR]
 <GRIN>31694
Date: 2007-01-25

WINTER-PURSLANE

FTC: B3420
BT: PURSLANE [B1642]
Date: 2007-01-25

WOODRUFF

FTC: B3432
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
AI: <SCIFAM>Rubiaceae
 <SCINAM>Asperula odorata L. [CCPR]
 <GRIN>103279
Date: 2007-01-25

WORMWOOD

FTC: B3433
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
AI: <SCIFAM>Asteraceae (alt. Compositae)
 <SCINAM>Artemisia absinthium L.; A. abrotanum L.; A. vulgaris L. [CCPR]
 <GRIN>427
Date: 2007-01-25

YAK

FTC: B3365
BT: CATTLE [B1161]
AI: <SCINAM>Bos grunniens L.
 <DICTION>The yak (*Bos grunniens*) is a long-haired humped domestic bovine found in Tibet and throughout the Himalayan region of south central Asia. In Tibetan, the word yak refers only to the male of the species; a female is a dri or nak. In English, however, yak is usually used for both sexes. Wild yaks (*Bos mutus*) stand about two meters tall at the shoulder. Domestic yaks are about half that height. Both types have long shaggy hair to insulate them from the cold. Wild yaks can be either brown or black. Domesticated ones can also be white. Both males and females have horns. The word Yak is also used to describe an irritating or disagreeable individual. (<http://en.wikipedia.org/wiki/Yak>)

Date: 2007-01-25

YAM

FTC: B3396
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 AI: <SCIFAM>Dioscoreaceae
 <SCINAM>Dioscorea L. [CCPR]
 <GRIN>300191
 Date: 2007-01-25

YAM, CHINESE

FTC: B3327
 Old BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018] *moved to*
 New BT: YAM [B3396]
 Date: 2007-01-25

YAM, CUSH-CUSH

FTC: B3397
 BT: YAM [B3396]
 AI: <SCIFAM>Dioscoreaceae
 <SCINAM>Dioscorea trifida L. [CCPR]
 <GRIN>14263
 Date: 2007-01-25

YAM, TROPICAL

FTC: B1181
 Old BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018] *moved to*
 New BT: YAM [B3396]
 AI: <SCIFAM>Dioscoreaceae
 <SCINAM>Dioscorea species [BASIS]
 <GRIN>14175
 <MANSFELD>18574
 Date: 2007-01-25

YAM, WHITE GUINEA

FTC: B3398
 BT: YAM [B3396]
 AI: <SCIFAM>Dioscoreaceae <SCINAM>Dioscorea rotundata Poir. [CCPR]
 <GRIN>14249
 Date: 2007-01-25

YAM, YELLOW GUINEA

FTC: B3399
 BT: YAM [B3396]
 AI: <SCIFAM>Dioscoreaceae <SCINAM>Dioscorea cayenensis Lam. [CCPR]
 <GRIN>14189
 Date: 2007-01-25

YELLOW SAGE

FTC: B2783
 Old BT: PLANT USED AS FOOD SOURCE [B1347] *moved to*
 New BT: PLANT FOR MEDICINAL USE [B3359]
 AI: <SCINAM>Lantana strigocamara R. W. Sanders [GRIN]
 <GRIN>451886
 Date: 2007-01-25

ZEBU

FTC: B3367

BT: CATTLE [B1161]
AI: <SCINAM>Bos taurus indicus L.
 <DICTION>Zebus (*Bos taurus indicus*), sometimes known as 'nothing cattle', are better-adapted to tropical environments than other domestic cattle. Their scientific name was originally *Bos indicus*, but this name is now deemed invalid by ITIS, who classify the zebu under *Bos taurus* along with all other domestic cattle, and their aurochs ancestors, domesticated in India about 10,000 years ago. The ancient species of *Bos nomadicus* cattle or even gaur may have contributed to the development of the zebus. There are some 75 known breeds, split about evenly between African breeds and South Asian ones. The major Zebu cattle breeds of the world include Gyr, Guzerat, Indu-Brazilian, Nellore, Ongole and Brahman. Zebu have humps, large dewlaps and ears. They have more sweat glands than European cattle (*Bos taurus*). They handle hot, humid climates well and have pest resistances not seen in European cattle. (<http://en.wikipedia.org/wiki/Zebu>)
Date: 2007-01-25

AMPHIDROMOUS FISH

FTC: B3450
BT: DIADROMOUS FISH [B3360]
AI: Amphidromous fish move between fresh and salt water during some part of life cycle, but not for breeding.
Date: 2007-01-26

ANADROMOUS FISH

FTC: B3448
BT: DIADROMOUS FISH [B3360]
AI: Anadromous fish live in the sea mostly, breed in fresh water; the best-known are salmon, which hatch in small freshwater streams, go down to the sea and live there for several years, then return to the same streams where they were hatched, spawn, and die shortly thereafter.
Date: 2007-01-26

BLACK CHOKEBERRY

FTC: B3455
BT: CORE OR POME FRUIT [B1599]
AI: <SCIFAM>Rosaceae
 <SCINAM>*Aronia melanocarpa* (Michx.) Elliott [GRIN]
 <GRIN>4247
Date: 2007-01-26

BOLETES

FTC: B3452
BT: MUSHROOM [B1467]
AI: <SCINAM>*Boletus* spp.
Date: 2007-01-26

CATADROMOUS FISH

FTC: B3449
BT: DIADROMOUS FISH [B3360]
AI: Catadromous fish live in fresh water, breed in the sea; the most remarkable are freshwater eels of genus *Anguilla*, whose larvae drift on the open ocean, sometimes for months or years, before travelling thousands of kilometres back to their original streams.
Date: 2007-01-26

DANUBE CRAYFISH

FTC: B3454
BT: CRAWFISH OR CRAYFISH [B2686]
AI: <SCIFAM>Astacidae
 <SCINAM>*Astacus leptodactylus* (Eschscholtz, 1823)
 <SOURCE>*Astacus leptodactylus*, the Danube crayfish or Galician crayfish, is a species of crayfish native to eastern Europe. It can be distinguished most easily from the commoner European or broad-fingered crayfish (*Astacus astacus*) by the relatively thinner "fingers" of the claws. (http://en.wikipedia.org/wiki/Astacus_leptodactylus)
Date: 2007-01-26

EUROPEAN ROWAN

FTC: B2746
Old BT: FRUIT-PRODUCING PLANT [B1140] *moved to*
New BT: CORE OR POME FRUIT [B1599]
AI: <SCIFAM>Rosaceae
 <SCINAM>Sorbus aucuparia L. [BASIS]
 <GRIN>310534
 <MANSFELD>8932
Date: 2007-01-26

LONG-FINNED EEL

FTC: B3451
BT: FRESHWATER EEL FAMILY [B2545]
AI: <SCI NAM>Anguilla nebulosa McClelland, 1844
 <FISHBASE>11700
 <ITIS>161131
Date: 2007-01-26

NOBLE CRAYFISH

FTC: B3453
BT: CRAWFISH OR CRAYFISH [B2686]
AI: <SCIFAM>Astacidae
 <SCINAM>Astacus astacus (Linnaeus, 1758)
 <SOURCE>Astacus astacus, the European crayfish, noble crayfish or broad-fingered crayfish, is the most common species of crayfish in Europe. Like other crayfish, The European crayfish is restricted to freshwater, living only in unpolluted streams, rivers and lakes. It is found from France throughout central Europe, to the Balkan peninsula, and north as far as parts of the British Isles, Scandinavia, and the western parts of the former Soviet Union.
 Astacus astacus is susceptible to the crayfish plague carried by the invasive American species Pacifastacus leniusculus, and is therefore listed as "vulnerable" by the IUCN Red List of Threatened Species. Citation: Sket, B. 1996. Astacus astacus. In: IUCN 2006. 2006 IUCN Red List of Threatened Species. <www.iucnredlist.org>. Downloaded on 26 January 2007.
 [http://en.wikipedia.org/wiki/Astacus_astacus]
Date: 2007-01-26

PRICKLY POPPY

FTC: B2156
Old BT: OIL-PRODUCING PLANT [B1017] *moved to*
New BT: PLANT FOR MEDICINAL USE [B3359]
AI: <SCINAM>Argemone mexicana L.[GRIN]
 <GRIN>3959
Date: 2007-01-26

RED BOLETUS

FTC: B2737
Old BT: MUSHROOM [B1467] *moved to*
New BT: BOLETES [B3452]
AI: Source--Persoon, D.C.H., Synopsis Methodica Fungorum. 1801, p.504.
Date: 2007-01-26

ROUGH STEMMED BOLETUS

FTC: B2738
Old BT: MUSHROOM [B1467] *moved to*
New BT: BOLETES [B3452]
AI: <SCINAM>Leccinum scabrum var. scabrum (Bull.) Gray 1821 [Index Fungorum 100712]
Date: 2007-01-26

SALMON

FTC: B2250
Old BT: TROUT FAMILY [B1129] *moved to*

New BT: ANADROMOUS FISH [B3448]
Date: 2007-01-26

SLIPPERY JACK MUSHROOM

FTC: B2260
Old BT: MUSHROOM [B1467] *moved to*
New BT: BOLETES [B3452]
AI: <SCINAM>Suillus luteus
Date: 2007-01-26

STEINPILZ

FTC: B2033
Old BT: MUSHROOM [B1467] *moved to*
New BT: BOLETES [B3452]
AI: <SCINAM>Boletus edulis
Date: 2007-01-26

FAT OR OIL

FTC: A0805
BT: EUROFIR FOOD CLASSIFICATION [A0777]
RT: 05 FATS AND OILS (EUROCODE2) [A0728] *new*
RT: FAT OR OIL [C0190] *new*
RT: FATS AND OILS (CIAA) [A0453] *new*
SN: Index also *FAT OR OIL* or subgroups in facet C.
AI: Eurocode-2 group 05. Food substance or component consisting predominantly of mixed glycerol esters of fatty acids and, in far lesser amounts, of fatty acids, sterols and pigments. A fat is solid at room temperature; an oil is liquid at room temperature (20 degrees C). Excludes essential oils.
Date: 2007-02-05

ZANDER

FTC: B2387
BT: PERCH FAMILY [B2004]
RT: PIKE PERCH [B1399] *new*
AI: <SCINAM>Sander lucioperca (Linnaeus, 1758) [FISHBASE]
Date: 2007-02-22

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

This report presents the documentation of changes and additions from the previous version of LanguaL, version 2000, to the present version of the LanguaL2007 thesaurus.