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EuroFIR

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Instrument: Network of Excellence

Thematic Priority: 5 – Food Quality and Safety

Deliverable D1.6.4

EuroFIR workshop and draft recommendations for standard food classification and description systems for use in European food composition databases

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AFSSA (partner 10)

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<th>Dissemination Level (please check appropriate box)</th>
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**EuroFIR IA 1.6:**
**EuroFIR Workshop and Draft Recommendations for Standard Food Classification and Description Systems for Use in European Food Composition Databases**

Report prepared by
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1 Goals of EuroFIR IA 1.6 Food Identification and Description

This report was completed on behalf of the European Food Information Resource (EuroFIR) Consortium, funded under the EU 6th Framework Food Quality and Safety Programme, project number FP6-513944. EuroFIR, the world-leading European Network of Excellence on Food Composition Databank systems¹ is a partnership between 40 universities, research institutes and small-to-medium sized enterprises (SMEs) from 21 countries.

The principal objective of EuroFIR is to build and disseminate a comprehensive, coherent and validated databank providing a single, authoritative source of food composition data in Europe for nutrients and newly emerging bioactive compounds with positive health effects. The aim of Work Package IA 1.6, in conjunction with IA1.4 and 1.5, is to establish a common standard for the identification and description of foods in European food composition databases that allows for application of state-of-the-art concepts in database linking and management and their comparability as well as the comparison and interchange of food composition data.

To enable the integration and comparison of foods in a pan-European information platform, it is necessary to harmonize existing food classification and description

¹ URL: http://www.eurofir.net
systems used in food composition databases, to conform to European dietary habits and needs in European intake assessments. To reach this goal, WP 1.6 proposes the following:

- Recommend a standard food classification and description system for use in European food composition databases.
- Apply these to the participating food composition databases; test recommended classification and description system for food record retrieval; improve food description thesauri.
- Develop prototype food classification and description support facilities, as well as resources for supporting the use of these in database compilation and information retrieval, in collaboration with WP 1.4.
- Make European food composition data interoperable, by developing mechanisms for linking foods reported in food consumption studies with available food composition data, including procedures for food aggregation.

In 2005, the network of EuroFIR food composition database (FCDB) compilers answered a questionnaire on Food Identification, leading to a report describing the similarities and differences between the national systems. This report (D1.6.2) shows that the in-house food classification systems used in the European FCDBs are all different, some based on origin (e.g. beef), others on use (e.g. dessert) or on technology (e.g. canned).

These differences are not surprising, as classification systems group or aggregate foods with similar characteristics, according to the needs of the “end-users” of data. For example, the national food classification systems as well as the Eurocode 2 are based on consumption surveys and most often highlight nutritional aspects of foods (e.g., dietetic use, fat content), whereas the Codex Alimentarius CCPR categorisation (residue driven) emphasises commodities for risk assessment, and the CIAA system (food additive driven) emphasises processed foods as the methods of preparation and conservation of foods condition the use of certain additives.

A description system, on the other hand, is a tool of the data originator, who wants to give a description of the food, as precise as possible, without the necessity of aggregating them. The two major international systems created to describe foods in food composition databases are the LanguaL thesaurus, with well-defined terms, and the INFOODS system, in free text dependent on national language. Twenty-five percent of the FCDB compilers in the EuroFIR survey cited the LanguaL thesaurus for food description; none used INFOODS description.

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2 Report on food identification in European food composition databases (Food classification and description in European food composition databases.pdf)
2 Draft recommendations for standard food classification and description systems for use in European food composition databases

In order to be effective and not duplicate work, EuroFIR WP 1.6 must evaluate and build on results of previous European projects, such as EU FLAIR Eurofoods-Enfant, COST Action 99 - Eurofoods and EFCOSUM. A review paper on food classification and description (D1.6.6a) was therefore published early 2006, comparing the principal international systems in use to classify and describe foods in food composition databases.

2.1 Food description

Both EU FLAIR Eurofoods-Enfant and COST Action 99 - Eurofoods recommended using the LanguaL thesaurus to index foods in FCDBs, eventually completed with free text description. EuroFIR WP 1.4 demonstrated that it is possible to link online databases based on food description. The following databases have been linked using the LanguaL food indexing system:

<table>
<thead>
<tr>
<th>Database</th>
<th>Online</th>
<th>URL</th>
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<tr>
<td>Denmark</td>
<td>+</td>
<td><a href="http://www.foodcomp.dk/">http://www.foodcomp.dk/</a></td>
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<tr>
<td>EuroFIR BASIS</td>
<td>+</td>
<td><a href="http://www.polytec.dk/eBasis/">http://www.polytec.dk/eBasis/</a></td>
</tr>
<tr>
<td>Finland</td>
<td>-</td>
<td><a href="http://www.fineli.fr/">http://www.fineli.fr/</a></td>
</tr>
<tr>
<td>France</td>
<td>+</td>
<td>Pt. test sites</td>
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<td>Iceland</td>
<td>-</td>
<td>Pt. test site</td>
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<tr>
<td>InformAll</td>
<td>+</td>
<td><a href="http://foodallergens.ifr.ac.uk/">http://foodallergens.ifr.ac.uk/</a></td>
</tr>
<tr>
<td>Sweden</td>
<td>+</td>
<td><a href="http://www.slv.se/ldb/">http://www.slv.se/ldb/</a></td>
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<tr>
<td>USDA SR18</td>
<td>+</td>
<td><a href="http://www.ars.usda.gov/ba/bhnrc/ndl">http://www.ars.usda.gov/ba/bhnrc/ndl</a></td>
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</tbody>
</table>

To harmonise food description in the EuroFIR network, it was therefore decided that all of the EuroFIR compilers would index their foods using the LanguaL thesaurus, which some of them already used in their FCDBs.

Prototype food description software - Food Product Indexer (FPI) - was developed to help the compilers index the foods in their databases, so that record retrieval can be

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3 Review of Food Classification and Description Systems for Use in Food Composition Databases (Deliverable D1.6.6a)
6 URL: [http://www.langual.org/search_langual_thesauri.asp](http://www.langual.org/search_langual_thesauri.asp)
7 Report from the joint 1.4, 1.5 & 1.6 workshop, London 27 February 2006 (LondonWorkshopReport_final.pdf)
tested on the EuroFIR platform. The software was presented at a 2-day course on food indexing (D1.6.2) in November 2005.

The LanguaL thesaurus has been administered since 1999 by the European Technical Committee and improved by links to international food categorisation systems (e.g., CIAA Food Categorisation System and Codex Classifications) and coding systems (e.g., E-numbers for additive identification). However, the thesaurus still needs a European food classification (in addition to original US food classification) to complete the food group facet.

### 2.2 Food classification

Following recommendations of the EFCOSUM (European Food Consumption Survey Methods) project and to ensure future coherence with food consumption data, it was decided to map the different food classification systems used in European FCDBs to EFG (Eurofoods groups) and Eurocode2. EFG 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 food consumption and food availability surveys at main group level. The EFCOSUM project recommended using the EFG system for food classification, with Eurocode 2 definitions, as a minimum requirement.

Mapping the national food groups to EFG and Eurocode 2 yielded a compromise food classification consisting of the most commonly used food groups in European food composition databases. The first version of the proposed EuroFIR food classification was discussed during the Food Indexing course in November 2005, but some questions remained. The meeting report was circulated to EuroFIR Compilers Network for opinion and corrections and further discussed at the workshop early 2006.

### 3 EuroFIR IA 1.6 workshop, London 27 February 2006

A joint WP1.4, 1.5 & 1.6 workshop was held in connection with the EuroFIR congress in London and was attended by 45 persons representing 26 partners. For WP 1.6 Food Identification and Description, Jayne Ireland (WP-L) gave a brief overview of the work accomplished by the participants since the beginning of the project.

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8 Minutes of Food Indexing course (Minutes_FoodIndexing2005.pdf)
10 Ireland, J.; van Erp-Baart, AMJ; Charrodiere, UR.; Møller, A.; Smithers, G.; Trichopoulou, A. (2002). Selection of a food classification system and a food composition database for future food consumption surveys. European Journal of Clinical Nutrition, 56 Supplement 2, S33-S45
11 Report from the joint 1.4, 1.5 & 1.6 workshop, London 27 February 2006 (LondonWorkshopReport_final.pdf)
12 Food information databank systems – everything you ever wanted to know. Tuesday 28th February 2006
The workshop was important at this stage of the project, in order to obtain feedback from the food composition database compilers concerning the:

- food-indexing course
- food product indexer software
- progress in indexing foods
- proposed classification system

Evaluation of the **food indexing course** of November 2005 were positive:

- The food indexing course was well organized and the two-day course was adequate for comprehension of the topic.
- Materials and presentations from the course were prepared on user-friendly level. Explanation of the software functions was clear.
- Participants did not have any problem with training other colleagues in working with the LanguaL software.

A suggestion was made that for the next course (after inclusion of new EuroFIR partners in 2006), the sample dataset should become a more generic example of food indexing, demonstrating how real problems in indexing can be solved.

Opinions concerning the **food product indexer software** were globally positive. The software works without problems and is simple enough to train other colleagues. Some suggestions for improvement were discussed:

- Possibility of an online version to facilitate team work
- Increase the size of the national FOOD ID field to at least 20 characters
- Possibility to copy text fields
- Addition of a comment field to the FOOD file
- List of available Food Data Sets as a combo box to save screen place.
- Possibility of toggling between Clipboard and Additional Information boxes
- Additional logical controls of incompatible descriptors
- Future introduction of Full Ingredient Indexing and recipe management

The FCDB compilers reported **progress in indexing foods** in their databases, according to the planned deliverables and milestones for the next 18 months:

<table>
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<tr>
<th>Mo</th>
<th>Deliverables &amp; Milestones</th>
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<tbody>
<tr>
<td>14</td>
<td>Review paper on food classification and description systems</td>
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</tr>
<tr>
<td>14</td>
<td>Position paper on Eurocode 2</td>
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</tr>
<tr>
<td>14</td>
<td>Workshop &amp; draft recommendations for standard food classification and description</td>
<td>✓</td>
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<tr>
<td>15</td>
<td>300-500 indexed foods per national data set</td>
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</tr>
<tr>
<td>16</td>
<td>Testing/evaluation of indexers’ performance</td>
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<tr>
<td>18</td>
<td>Fully indexed data sets (about 100 foods/database)</td>
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There were some suggestions for improving the LanguaL thesaurus for food description:

- update the Scope Notes and Additional Information fields
- provide more scientific names in facet B
- define fishing areas in facet R and season in facet Z.

Compilers should prepare detailed proposals to be published on the LanguaL website.

The participants then discussed 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 classification (Annex 1) will be introduced in the LanguaL thesaurus to link FCDBs in the EuroFIR network. After the meeting, a few questions remained and were circulated for further comments and suggestions before sending to the LanguaL secretariat. The EuroFIR food classification will be included in the LanguaL facet A (Product Type) with the other European food classification systems.

A report on the prototype food classification and description support facilities will be delivered by month 18.
4 Annex 1. EUROFIR FOOD CLASSIFICATION

Proposed food classification to be included in LanguaL thesaurus
(SYN = synonym; RT = related term; SN = scope note; AI = additional information)

MILK, MILK PRODUCT OR MILK SUBSTITUTE
SYN: dairy product
RT: 01 MILK AND MILK PRODUCTS (EUROCODE2) [A0724]
RT: DAIRY PRODUCT (US) [A0164]
RT: DAIRY PRODUCTS (CIAA) [A0452]
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*.

MILK
RT: 29 MILK (EFG) [A0719]
RT: MILK OR MILK PRODUCT (U.S.) [A0148]
AI: EFG group 29. Eurocode-2 groups 01.10-15 : Milk in all forms, milk-based beverage, cultured milk product, or milk.
SN: Index also * MILK OR MILK COMPONENT* or underlying term in facet C.

LIQUID MILK
RT: 033 MILKS (ML) (CCPR) [A0740]
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.
SN: Index also *MILK* in facet C.

PROCESSED MILK
RT: 082 SECONDARY MILK PRODUCTS (LS) (CCPR) [A0770]
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.
SN: Index also *MILK OR MILK COMPONENT* or underlying term in facet C.

CREAM
RT: 087 DERIVED MILK PRODUCTS (LD) (CCPR) [A0774]
AI: Includes fresh cream, crème fraîche and sour cream.
SN: Index also *CREAM* or underlying terms in facet C.

FERMENTED MILK PRODUCT
SYN: cultured milk product
RT: 31 OTHER MILK PRODUCTS (EFG) [A0721]
RT CULTURED MILK PRODUCT (US) [A0101]
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 yogurtt (or yoghurt), plus sour milk drinks produced by fermentation. A few of these contain alcohol 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, the protein has been increased to minimum 5.6%.

CHEESE
RT: 30 CHEESE (EFG) [A0720]
RT: 090 MANUFACTURED MILK PRODUCTS (SINGLE INGREDIENT) OF ANIMAL ORIGIN (LI) (CCPR) [A0775]
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.

SN: Index also * MILK OR MILK COMPONENT* or underlying term in facet C.

NOTE: the present definition will need to be updated according to EU regulations in preparation (http://www.fao.org/docrep/meeting/005/W9503E/w9503e00.htm)

CURED CHEESE
SYN: ripened cheese
RT: CURED CHEESE (U.S.) [A0168]
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.

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.

EXTRA HARD CHEESE (CODEX) [A0310]
SYN: grating cheese
RT: HARD GRATING CHEESE (U.S.) [A0290]
HARD CHEESE (CODEX) [A0311]
RT: HARD CHEESE (U.S.) [A0186]
AI: Cheese having 49-56% moisture on a fat-free basis (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003). Examples include gruyere, emmental, cheddar.

Note: the % moisture for the CODEX standard has been revised after the creation of the LanguaL descriptor. The scope note of this descriptor should therefore be modified.

SEMIHARD CHEESE (CODEX) [A0312]
SYN: firm cheese
RT: SEMISOFT CHEESE (U.S.) [A0281]
RT: SEMISOFT CHEESE (CODEX) [A0313]
AI: Cheese having 54-69% moisture on a fat-free basis (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003). Examples include younger emmental, cheddar, compté, edam, gouda, blue cheese.

Note: the CODEX revised standard does not distinguish semisoft and semihard cheeses.

SOFT CHEESE (CODEX) [A0314]
RT: SOFT CHEESE (U.S.) [A0138]
AI: Cheese having greater than 67% moisture on a fat-free basis (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003). Examples include brie, camembert, coulommiers and feta.

UNCURED CHEESE
SYN: unripened cheese
RT: UNCURVED 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.

PROCESSED CHEESE
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.

IMITATION MILK PRODUCTS
RT: MILK ANALOG (U.S.) [A0182]
RT: CREAM PRODUCT ANALOG (U.S.) [A0123]
RT: CHEESE PRODUCT ANALOG (U.S.) [A0128]
AI: Eurocode-2 group 01.60 : The group includes soya milk, soya cheese, non-dairy coffee creamer.
FROZEN DAIRY DESSERT
RT: FROZEN DAIRY DESSERT (U.S.) [A0114]
RT: EDIBLE ICES (CIAA) [A0454]
AI: Eurocode-2 groups 1.70.10-20 : A frozen dessert prepared from one or more dairy ingredients plus other ingredients.
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 *DESSERT*.

EGG OR EGG PRODUCT
RT: 02 'EGG AND EGG PRODUCTS (EUROCODE2) [A0725]
RT: 28 EGGS (EFG) [A0718]
RT: EGG OR EGG PRODUCT (U.S.) [A0261]
RT: EGG AND EGG PRODUCTS (CIAA) [A0461]
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”).

EGG
RT: 039 EGGS (PE) (CCPR) [A0744]
AI: Eurocode-2 groups 2.10-40; e.g. chicken eggs, duck eggs, egg yolk
Option: remove this subgroup and index eggs with broader term EGG OR EGG PRODUCT; origin and possible cooking described under other facets

EGG PRODUCT
AI: Eurocode-2 group 02.60 : e.g. dried eggs
Option: remove this subgroup and index egg products with broader term EGG OR EGG PRODUCT; treatment described under other facets

EGG DISH
RT: PREPARED EGG DISH (U.S.) [A0284]
AI: Eurocode-2 group 02.70 : e.g. omelette, soufflé, meringue, eggnog
Option: move all dishes under a new subgroup “PREPARED DISH” under *PREPARED FOOD PRODUCT*

MEAT OR MEAT PRODUCT
RT: 03 MEAT AND MEAT PRODUCTS (EUROCODE2) [A0726]
RT: MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT (U.S.) [A0217]
RT: MEAT AND MEAT PRODUCTS (CIAA) [A0459]
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.

RED MEAT
RT: 24 RED MEAT AND MEAT PRODUCTS (EFG) [A0714]
RT: MEAT OR MEAT PRODUCT (FROM MAMMAL) (U.S.) [A0150]
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).
POULTRY
RT: 25 POULTRY AND POULTRY PRODUCTS (EFG) [A0715]
RT: POULTRY OR POULTRY PRODUCT (U.S.) [A0273]
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)

OFFAL
RT: 26 OFFAL (EFG) [A0716]
RT: 032 EDIBLE OFFAL (MAMMALIAN) (MO) (CCPR) [A0739]
RT: 038 POULTRY, EDIBLE OFFAL OF (PO) (CCPR) [A0743]
AI: EFG group 26. Eurocode-2 groups 3.40-49 : e.g. liver, kidney, tongue, heart,
trotters, giblets.
SN: Index also *ORGAN MEAT* or underlying terms in facet C.

PRESERVED MEAT
SYN  cured meat
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

SAUSAGE OR SIMILAR MEAT PRODUCT
RT: SAUSAGE OR LUNCHEON MEAT (U.S.) [A0221]
RT: POULTRY-BASED SAUSAGE OR LUNCHEON MEAT (U.S.) [A0131]
AI: Eurocode-2 group 03.60 includes: pastes, pâtés and terrines; sausage meat; dry,
smoked sausages (rohwurst); fresh and lightly cooked sausages (bratwurst); cooked
sausages (kochwurst); blood & blood products (e.g. haggis, black pudding); other meat
products (e.g. galantine, brawn).

MEAT DISH
RT: STEW OR HASH (U.S.) [A0212]
AI: Eurocode-2 group 03.65 : e.g. meat burger, meat balls, meat pie or pasty
Option: move all dishes under new subgroup “PREPARED DISH” under *PREPARED
FOOD PRODUCT*

MEAT ANALOGUE
RT: MEAT PRODUCT ANALOG (U.S.) [A0132]
RT: POULTRY PRODUCT ANALOG (U.S.) [A0157]
AI: Eurocode-2 group 03.56; e.g. textured vegetable protein. The food source (e.g. soy)
is indexed in facet B.

SEAFOOD OR RELATED PRODUCT
RT: 04 FISH AND FISH PRODUCTS (EUROCODE2) [A0727]
RT: 27 FISH AND SEAFOOD (EFG) [A0717]
RT: SEAFOOD OR SEAFOOD PRODUCT (U.S.) [A0267]
RT: FISH AND FISH PRODUCTS (CIAA) [A0460]
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.
FISH OR RELATED ORGANISM
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.

SEAFOOD PRODUCT
RT: SEAFOOD-BASED SAUSAGE OR LUNCHEON MEAT (U.S.) [A0296]
RT: SEAFOOD PRODUCT ANALOG (U.S.) [A0156]
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).

SEAFOOD DISH
AI: a recipe dish whose main ingredient is considered to be fish.
Option: move all dishes under new subgroup “PREPARED DISH” under *PREPARED FOOD PRODUCT*

FAT OR OIL
RT: 05  FATS AND OILS (EUROCODE2) [A0728]
RT: REFINED OR PARTIALLY-REFINED FOOD PRODUCT (U.S.) [A0129]
RT: FAT OR OIL (US) [C0190]
RT: FATS AND OILS (CIAA) [A0451]
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.
SN: Index also *FAT OR OIL* or subgroups in facet C.

VEGETABLE FAT OR OIL
RT: 10  VEGETABLE OILS (EFG) [A0700]
RT: 068  VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
RT: SEED OIL [C0307]
RT: GERM OIL [C0297]
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.

MARGARINE OR LIPID OF MIXED ORIGIN
RT: 11  MARGARINE AND LIPIDS OF MIXED ORIGIN (EFG) [A0701]
RT: BUTTER PRODUCT ANALOG (U.S.) [A0294]
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.

BUTTER OR ANIMAL FAT
RT: 12  BUTTER AND ANIMAL FATS (EFG) [A0702]
Option: include subgroups according to Eurocode-2:
BUTTER
RT: 086 MILK FATS (FM) (CCPR) [A0773]
RT: BUTTER [C0179]
AI: Eurocode-2 group 05.10, e.g. butter, butter oil, ghee

ANIMAL FATS
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

FISH OILS
AI: Eurocode-2 group 05.50, e.g. herring oil, sardine oil

GRAIN OR GRAIN PRODUCT
SYN: cereal product
RT: 06 GRAINS AND GRAIN PRODUCTS (EUROCODE2) [A0729]
RT: GRAIN OR STARCH PRODUCT (U.S.) [A0125]
RT: CEREALS AND CEREAL PRODUCTS (CIAA) [A0457]
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.

FLOUR OR STARCH
RT: 03 FLOUR (EFG) [A0693]
RT: MILLED GRAIN OR STARCH PRODUCT (U.S.) [A0149]
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

RICE OR OTHER GRAIN
RT: 06 RICE AND OTHER CEREAL PRODUCTS (EFG) [A0696]
RT: 02 CEREAL GRAINS (GC) (CCPR) [A0683]
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.

PASTA
RT: 04 PASTA (EFG) [A0694]
RT: MACARONI OR NOODLE PRODUCT (U.S.) [A0275]
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 made from a wide range of flours, many of them non-cereal.

BREAKFAST CEREAL
RT: 02 BREAKFAST CEREALS (EFG) [A0692]
BREAKFAST CEREAL (U.S.) [A0258]
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.
SN: Excludes rolled oats, corn grits and similar products, which are indexed under *RICE OR OTHER GRAIN*.

BREAD
RT: 01 BREAD AND ROLLS (EFG) [A0691]
RT: BREAD (U.S.) [A0178]
RT: BAKERY WARES (CCFAC) [A0632]
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.

LEAVENED BREAD
AI: Eurocode-2 group 06.40 includes wholemeal wheat bread, soda bread, rye bread

UNLEAVENED BREAD OR CRISPBREAD
AI: Eurocode-2 group 06.44 includes pita bread, matzo, tortilla

BREAD PRODUCT
AI: Eurocode-2 group 06.48 includes breadcrumbs, bread stuffing

FINE BAKERY WARE
RT: 05 BAKERY PRODUCTS (EFG) [A0695]
RT: BAKERY PRODUCT (U.S.) [A0191]
RT: BAKERY WARES (CCFAC) [A0632]
RT: BAKERY WARES (CIAA) [A0458]
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, baklava); tart, pie (e.g. custard tart, mince pie); cakes (e.g. fruit cake, cream cake, sponge cake).

SAVOURY CEREAL DISH
RT: PASTA DISH (U.S.) [A0220]
RT: PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED (U.S.) [A0102]
AI: Eurocode-2 group 06.60 includes dumpling, risotto, savoury pancake, pizza, couscous, savoury pie, sandwich.
Option: move all dishes under new subgroup “DISHES” under *PREPARED FOOD PRODUCT*

NUT, SEED OR KERNEL PRODUCT
RT: 07 PULSES, SEEDS, KERNELS, NUTS AND PRODUCTS (EUROCODE2) [A0730]
RT: 13 NUTS (EFG) [A0703]
RT: NUT OR SEED PRODUCT (U.S.) [A0306]
RT: 04 NUTS AND SEEDS (CCPR) [A0652]
AI: EFG group 13. Eurocode-2 groups 7.30-40 and 7.70. Nuts, seeds and kernels in all forms, including pastes.

NUT, SEED OR KERNEL
AI: Eurocode-2 groups 7.30-40, e.g. walnut, hazelnut, sweet chestnut, sunflower seed, olive seed, pine nut, apricot kernel, peanuts.

NUT OR SEED PRODUCT
AI: Eurocode-2 group 7.70, e.g. coconut milk, chestnut purée, tahini paste, peanut butter.

VEGETABLE OR VEGETABLE PRODUCT
RT: 08 VEGETABLES AND VEGETABLE PRODUCTS (EUROCODE2) [A0731]
RT: VEGETABLE OR VEGETABLE PRODUCT (U.S.) [A0152]
RT: 02 VEGETABLES (CCPR) [A0650]
RT: FRUITS AND VEGETABLES (CIAA) [A0455]
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").

VEGETABLE (EXCLUDING POTATO)
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.

VEGETABLE PRODUCT
RT: 056 DRIED VEGETABLES (DV) (CCPR) [A0757]
AI: Eurocode-2 group 8.70, e.g. tomato purée, sun-dried tomatoes, pickled red cabbage, sauerkraut.

VEGETABLE DISH
AI: A recipe dish whose main ingredient is considered to be vegetables. 
orion: move all dishes under new subgroup "PREPARED DISH" under
*PREPARED FOOD PRODUCT*

STARCHY ROOT OR POTATO
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

POTATO DISH
Option: move all dishes under new subgroup “PREPARED DISH” under *PREPARED FOOD PRODUCT*

PULSE OR PULSE DISH
RT: 14 PULSES (EFG) [A0704]
RT: POD OR SEED VEGETABLE [B1156]
RT: 015 PULSES (VD) (CCPR) [A0680]
RT: 07 PULSES, SEEDS, KERNELS, NUTS AND PRODUCTS (EUROCODE2) [A0730]
AI: EFG group 14. Eurocode-2 group 7.10-20

PULSE DISH
Option: replace “VEGETABLE DISH”, “POTATO DISH” and “PULSE DISH” by “VEGETABLE DISH” at same level as “STARCHY ROOT OR POTATO” (i.e. including all vegetable-based dishes).
option: move all dishes under new subgroup “PREPARED DISH” under *PREPARED FOOD PRODUCT*

FRUIT OR FRUIT PRODUCT
RT: 09 FRUIT AND FRUIT PRODUCTS (EUROCODE2) [A0732]
RT: 17 FRUITS (EFG) [A0707]
RT: FRUIT OR FRUIT PRODUCT (U.S.) [A0143]
RT: 01 FRUITS (CCPR) [A0649]
RT: FRUITS AND VEGETABLES (CIAA) [A0455]
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”).

FRESH FRUIT
RT: 01 FRUITS (CCPR) [A0649]

PROCESSED FRUIT PRODUCT
RT: 055 DRIED FRUITS (DF) (CCPR) [A0756]
RT: FRUITS AND VEGETABLES (CCFAC) [A0629]
RT: FRUITS AND VEGETABLES (CIAA) [A0455]
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).

SUGAR OR SUGAR PRODUCT
RT: 10 SUGAR, CHOCOLATE AND RELATED PRODUCTS (EUROCODE2) [A0733]
RT: CONFECTIONERY (U.S.) [A0188]
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.

**SUGAR, HONEY OR SYRUP**
RT: 07 SUGAR (EFG) [A0697]
RT: SUGAR AND HONEY (CIAA) [A0462]
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).

**JAM OR MARMALADE**
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.

**NON-CHOCOLATE CONFECTIONERY OR OTHER SUGAR PRODUCT**
RT: 08 SUGAR PRODUCTS, EXCLUDING CHOCOLATE (EFG) [A0698]
RT: CANDY (U.S.) [A0204]
RT: CONFECTIONARY (CIAA) [A0456]
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.

**CHOCOLATE OR CHOCOLATE PRODUCT**
RT: 09 CHOCOLATE (EFG) [A0699]
RT: CHOCOLATE CANDY (US) [A0288]
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.

**BEVERAGE (NON-MILK)**
RT: 11 BEVERAGES (NON-MILK) (EUROCODE2) [A0734]
RT: BEVERAGE (U.S.) [A0229]
RT: BEVERAGES (CIAA) [A0465]
AI: Eurocode-2 group 11. Alcoholic or non-alcoholic beverage; excludes milk and milk-based beverages.

**JUICE OR NECTAR**
RT: 18 FRUIT JUICES (EFG) [A0708]
RT: FRUIT JUICE OR RELATED PRODUCT (U.S.) [A0104]
RT: VEGETABLE JUICE (U.S.) [A0264]
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.

**NON-ALCOHOLIC BEVERAGE**
RT: 19 NON-ALCOHOLIC BEVERAGES (EFG) [A0709]
RT: NONALCOHOLIC BEVERAGE (U.S.) [A0112]
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.

**SOFT DRINK**

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).

**WATER**

AI: Eurocode-2 group 11.56, including tap water, carbonated mineral water, still mineral water.

**COFFEE, TEA, COCOA**

SYN: steeped beverage

RT: 20 COFFEE, TEA, COCOA POWDER (EFG) [A0710]
RT: STEEPED BEVERAGE (U.S.) [A0268]
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.

**ALCOHOLIC BEVERAGE**

RT: ALCOHOLIC BEVERAGE (U.S.) [A0278]

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. Alcoholic content can be indexed in facet Z.

**BEER OR OTHER MALT BEVERAGE**

RT: 21 BEER (EFG) [A0711]
RT: MALT BEVERAGE (U.S.) [A0195]

AI: EFG group 21. Eurocode-2 group 11.10 includes beer, barley beer.

**CIDER, PERRY OR SIMILAR DRINK**

AI: Eurocode-2 group 11.15 includes apple cider, perry (made by fermenting pear juice)

**WINE, FORTIFIED WINE OR WINE-LIKE BEVERAGE**

RT: 22 WINE (EFG) [A0712]
RT: WINE OR WINE-LIKE PRODUCT, .5-24% ALCOHOL (U.S.) [A0297]

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).

**LIQUEUR OR SPIRITS**

RT: 23 OTHER ALCOHOLIC BEVERAGES (EFG) [A0713]
RT: DISTILLED SPIRITS (U.S.) [A0277]

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).

**ALCOHOLIC MIXED DRINK**
AI: Eurocode-2 group 11.35 includes cocktails, punch, shandy.

**MISCELLANEOUS FOOD PRODUCT**
RT: 12 MISCELLANEOUS FOODS (EUROCODE2) [A0735]
RT: 32 MISCELLANEOUS FOODS (EFG) [A0722]
RT: SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC. (CIAA) [A0463]
AI: EFG group 32, Eurocode-2 group 12.
SN: Use for foods and ingredients that could not fit into any of the above classes.

**SPICE, CONDIMENT OR OTHER INGREDIENT**
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*).

**BAKING INGREDIENT**
RT: FOOD ADDITIVE (U.S.) [A0181]
AI: Eurocode-2 group 12 includes yeast, baking powder, pectin, additives.

**FLAVOURING OR ESSENCE**
RT: FLAVORING OR FLAVOR ENHANCER (U.S.) [A0300]
AI: This group corresponds to Eurocode-2 group 12.14. Flavourings are substances used to give taste and/or smell to food. Community Legislation (http://europa.eu.int/comm/food/food/chemicalsafety/flavouring/index_en.htm) defines different types of flavourings, such as (1) natural, natural-identical or artificial flavouring substances, (2) flavouring preparations of plant or animal origin, and (3) process flavourings which evolve flavour after heating and smoke flavourings. Some examples are almond essence, vanilla essence.

**SEASONING OR EXTRACT**
RT: SALT OR SALT SUBSTITUTE (U.S.) [A0134]
AI: Eurocode-2 group 12.18 includes salt, stock cubes, gravy thickener, beef extract, marmite, vinegar.

**HERB OR SPICE**
SYN: spice or herb
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.

**CONDIMENT**

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

**DRESSING OR MAYONNAISE**

RT: DRESSING FOR FOOD (U.S.) [A0276]
Al: 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.

**CHUTNEY OR PICKLE**

RT: VEGETABLE PICKLE (U.S.) [A0271]
RT: RELISH (U.S.) [A0225]
Al: 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.

**PREPARED FOOD PRODUCT**

SYN: soup, sauce or miscellaneous food product
RT: PREPARED FOOD PRODUCT (U.S.) [A0172]
Al: 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).

**SAVOURY SAUCE**

RT: GRAVY OR SAUCE (U.S.) [A0286]
Al: 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.
SN: Sauce is a very general term for a liquid or semi liquid 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 *DESSERT SAUCE* subgroups, which include ready-prepared retail products as well as sauces prepared in the kitchen (above, at, or below room temperature).

**DESSERT SAUCE**

RT: SWEET SAUCE OR TOPPING (U.S.) [A0287]
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.
SN: Sauce is a very general term for a liquid or semi liquid 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 *DESSERT SAUCE* subgroups, which include ready-prepared retail products as well as sauces prepared in the kitchen (above, at, or below room temperature).

DESSERT
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.

SOUP
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.

PREPARED SALAD
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.

**PREPARED DISH**
*Option: in Eurocode2, prepared dishes are indexed under the food group of its main (or perceived to be main) ingredient. Another possibility would be to index all prepared dishes in one group under *PREPARED FOOD PRODUCT*, as was done for SOUP; the dish types (e.g. egg dish, meat dish, pasta dish) could be defined as subgroups of PREPARED DISH or simply indexed in facet B.*

SANDWICH FILLING
AI: Eurocode-2 group 12.60 includes cheese-based sandwich filling, fish-based sandwich filling.

SAVOURY SNACK
SYN snack food
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.
PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT
RT: 13 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EUROCODE2) [A0736]
RT: 33 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EFG) [A0723]
RT: DIETARY OR THERAPEUTIC FORMULATION (US) [A0309]
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).

DIETARY SUPPLEMENT
SYN: vitamin and mineral food supplements
RT: SUPPLEMENTAL FORMULATION (U.S.) [A0308]
RT: DIETARY SUPPLEMENT (CODEX) [A0398]
AI: Eurocode-2 group 13.50. The group includes vitamin/mineral products, tonics, and
supplements. Food supplements are defined in EU legislation by Directive 2002/46/EC
of the European Parliament and of the Council of 10 June 2002 on the approximation
of the laws of the Member States relating to food supplements (Text with EEA
relevance). 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).
SN: Index also “FOOD FOR SPECIAL DIETARY USE* or underlying term(s) in Facet P.

FOOD FOR PARTICULAR NUTRITIONAL USE
SYN: food for special nutritional use
SYN: food for special dietary use
SYN: dietetic food
SYN: dietary food
SYN: parnuts food
SYN: meal replacement
RT: MEAL REPLACEMENT (U.S.) [A0274]
RT: FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES (CIAA) [A0464]
RT: FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES (CCFAC) [A0638]
AI: Foodstuffs intended to satisfy particular nutritional requirements of specific groups
of the population are called "foods for particular nutritional uses", "dietetic foods" or
"dietary foods", which may sometimes be referred to as "PARNUTS" foods. They are
and Council Directive 1999/41/EC. The framework directive lists the following groups of
dietary foods for which specific rules shall be set out by Commission Directives: 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
(http://europa.eu.int/comm/food/food/labellingnutrition/nutritional/index_en.htm). 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.
SN: Index also “FOOD FOR SPECIAL DIETARY USE* or underlying term(s) in Facet P.
INFANT FORMULA OR FOLLOW-ON FORMULA
SYN: food for infants
AI: Eurocode-2 group 13.60. Infant formula and follow-on formula are products that are designed to satisfy the specific nutritional requirements of healthy infants (under the age of 12 months) and young children (between 1 and 3 years old). EC Directive 91/321/EEC, amended by Directive 96/4/EC, sets out detailed requirements for the composition and labelling of these products (http://europa.eu.int/comm/food/food/labellingnutrition/children/formulae_en.htm). SN: Index foods for toddlers as the corresponding normal food (e.g. soup, fruit product). For infant, baby and toddler foods index also *INFANT OR TODDLER FOOD* in facet P.

FOOD FOR WEIGHT REDUCTION
AI: The European Directive 96/8/EC on foods intended for use in energy-restricted diets for weight reduction lays down compositional and labelling requirements for food presented for use in energy restricted diets for weight reduction, whether the products are total daily diet replacement or individual meal replacement for weight control (http://europa.eu.int/comm/food/food/labellingnutrition/weight/index_en.htm).

FOOD FOR SPORTS PEOPLE
AI: The European Commission has announced the intention to introduce under the framework Directive 89/398/EEC a specific Directive on foods intended to meet the needs resulting from intense muscular effort (http://europa.eu.int/comm/food/food/labellingnutrition/sport/index_en.htm).

MEDICAL FOOD
SYN: foods for special medical purposes
AI: Eurocode-2 group 13.10. EC Directive 1991/21/EC (http://europa.eu.int/comm/food/food/labellingnutrition/medical/index_en.htm) and CODEX STAN 180-1991 set out rules for the composition and labelling of foods that are specifically formulated, processed and intended for the dietary management of diseases, disorders or medical conditions of individuals who are being treated under medical supervision. These foods are intended for the exclusive or partial feeding of people whose nutritional requirements cannot be met by normal foods.