Food description with LanguaL™

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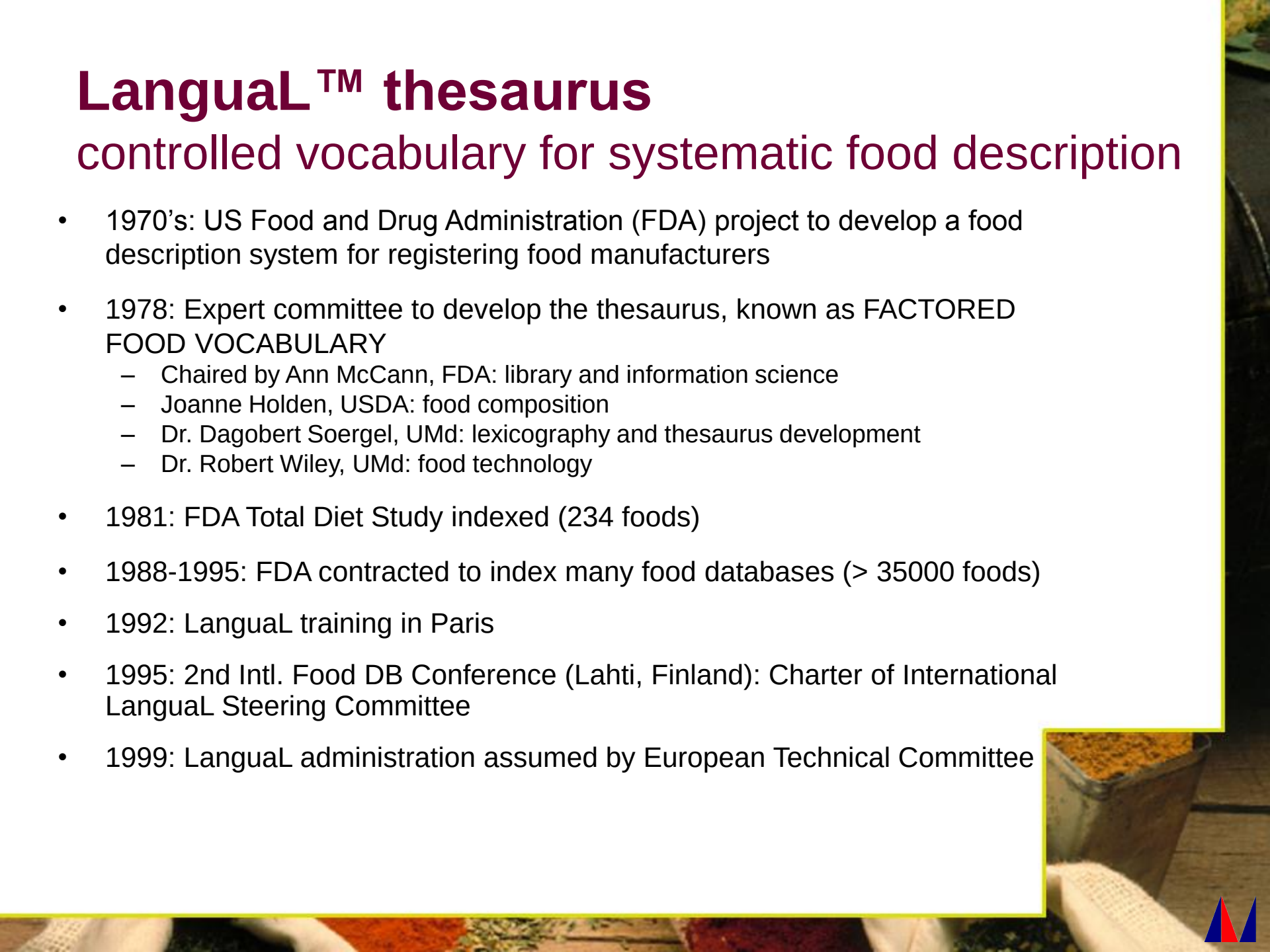
LanguaL™ thesaurus

controlled vocabulary for systematic food description

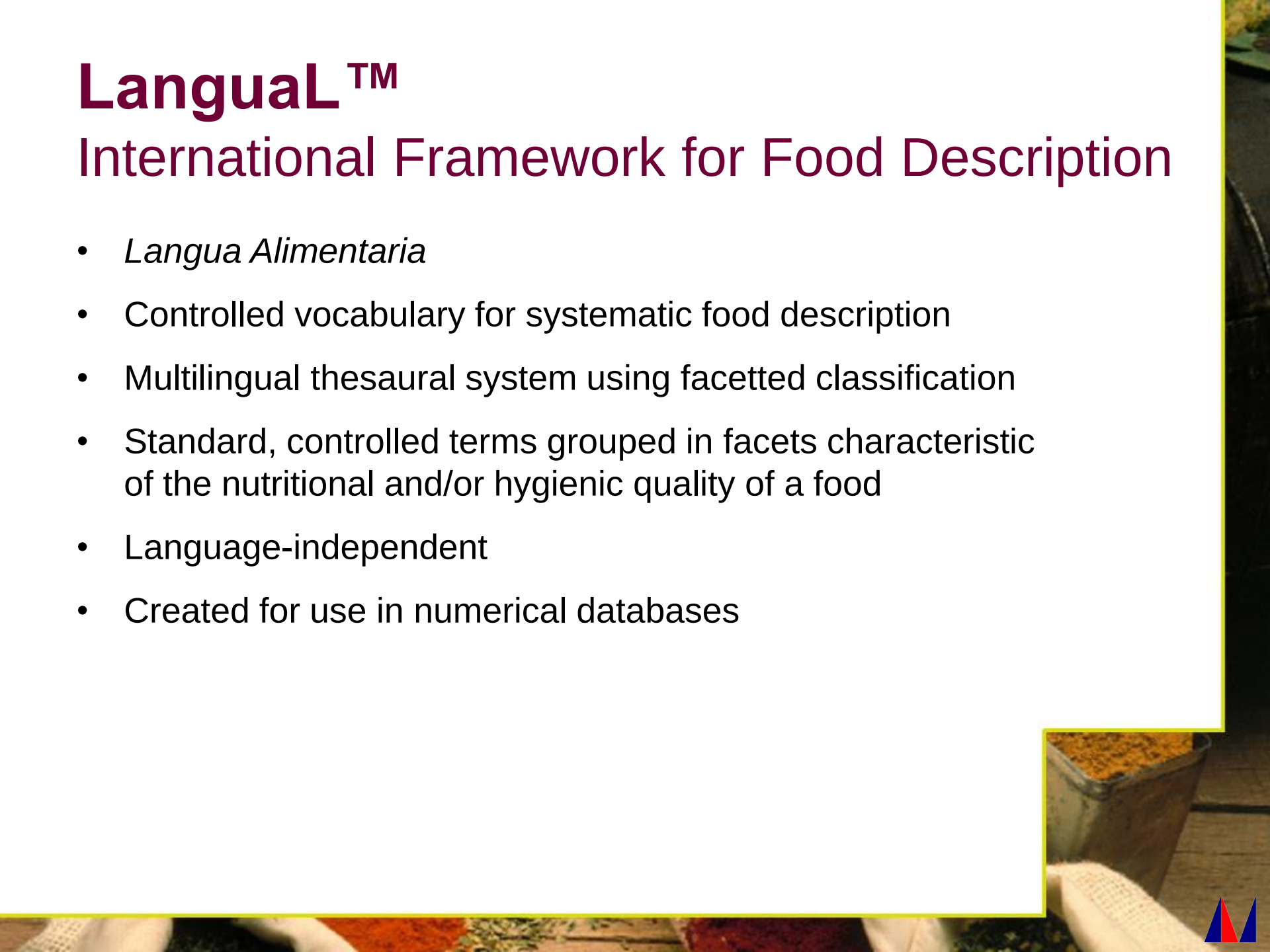
- 1970's: US Food and Drug Administration (FDA) project to develop a food description system for registering food manufacturers
- 1978: Expert committee to develop the thesaurus, known as FACTORED FOOD VOCABULARY
  - Chaired by Ann McCann, FDA: library and information science
  - Joanne Holden, USDA: food composition
  - Dr. Dagobert Soergel, UMd: lexicography and thesaurus development
  - Dr. Robert Wiley, UMd: food technology
- 1981: FDA Total Diet Study indexed (234 foods)
- 1988-1995: FDA contracted to index many food databases (> 35000 foods)
- 1992: LanguaL training in Paris
- 1995: 2nd Intl. Food DB Conference (Lahti, Finland): Charter of International LanguaL Steering Committee
- 1999: LanguaL administration assumed by European Technical Committee



LanguaL™

International Framework for Food Description

- *Langua Alimentaria*
- Controlled vocabulary for systematic food description
- Multilingual thesaural system using facetted classification
- Standard, controlled terms grouped in facets characteristic of the nutritional and/or hygienic quality of a food
- Language-independent
- Created for use in numerical databases

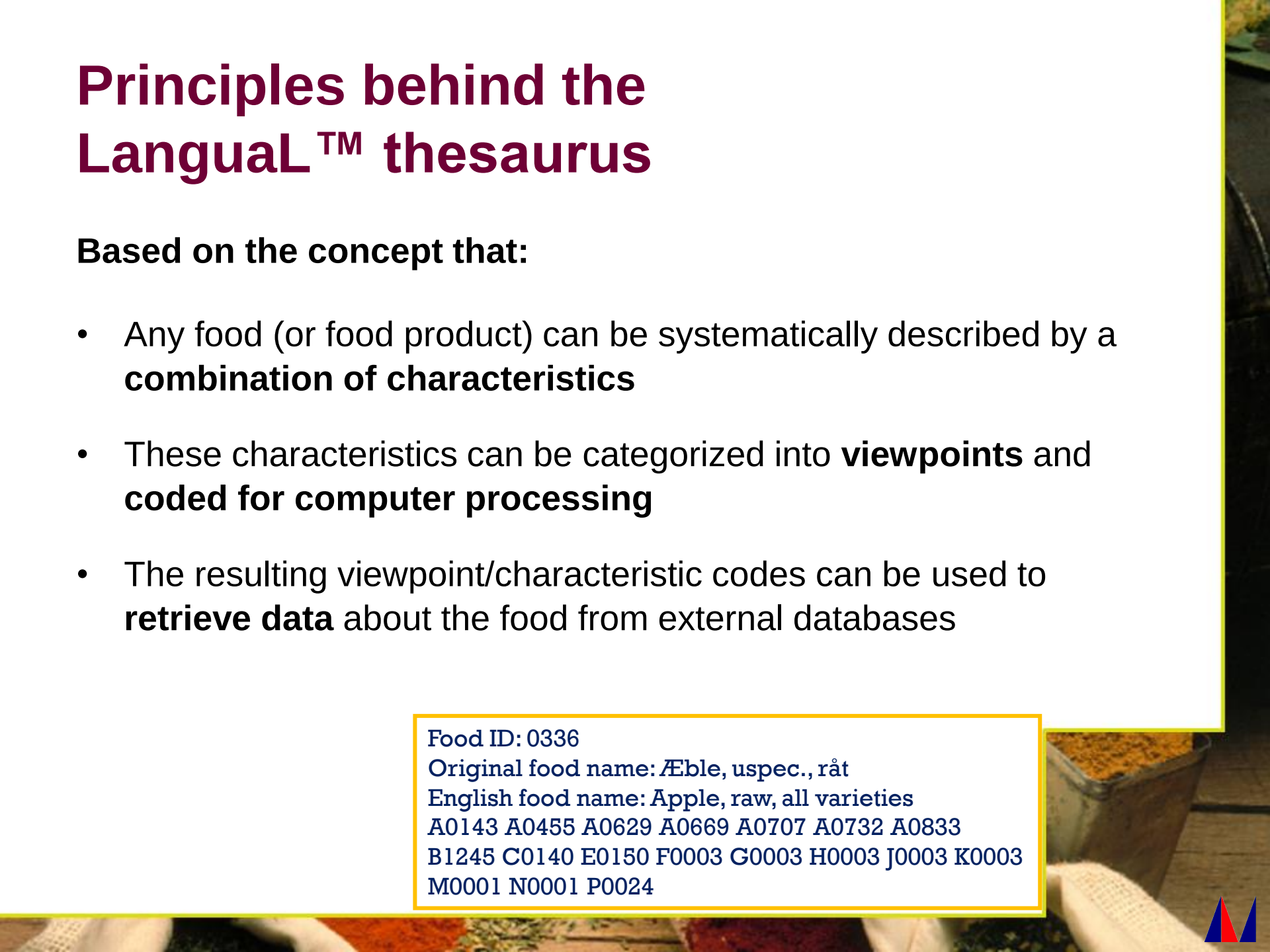


Principles behind the LanguaL™ thesaurus

Based on the concept that:

- Any food (or food product) can be systematically described by a **combination of characteristics**
- These characteristics can be categorized into **viewpoints** and **coded for computer processing**
- The resulting viewpoint/characteristic codes can be used to **retrieve data** about the food from external databases

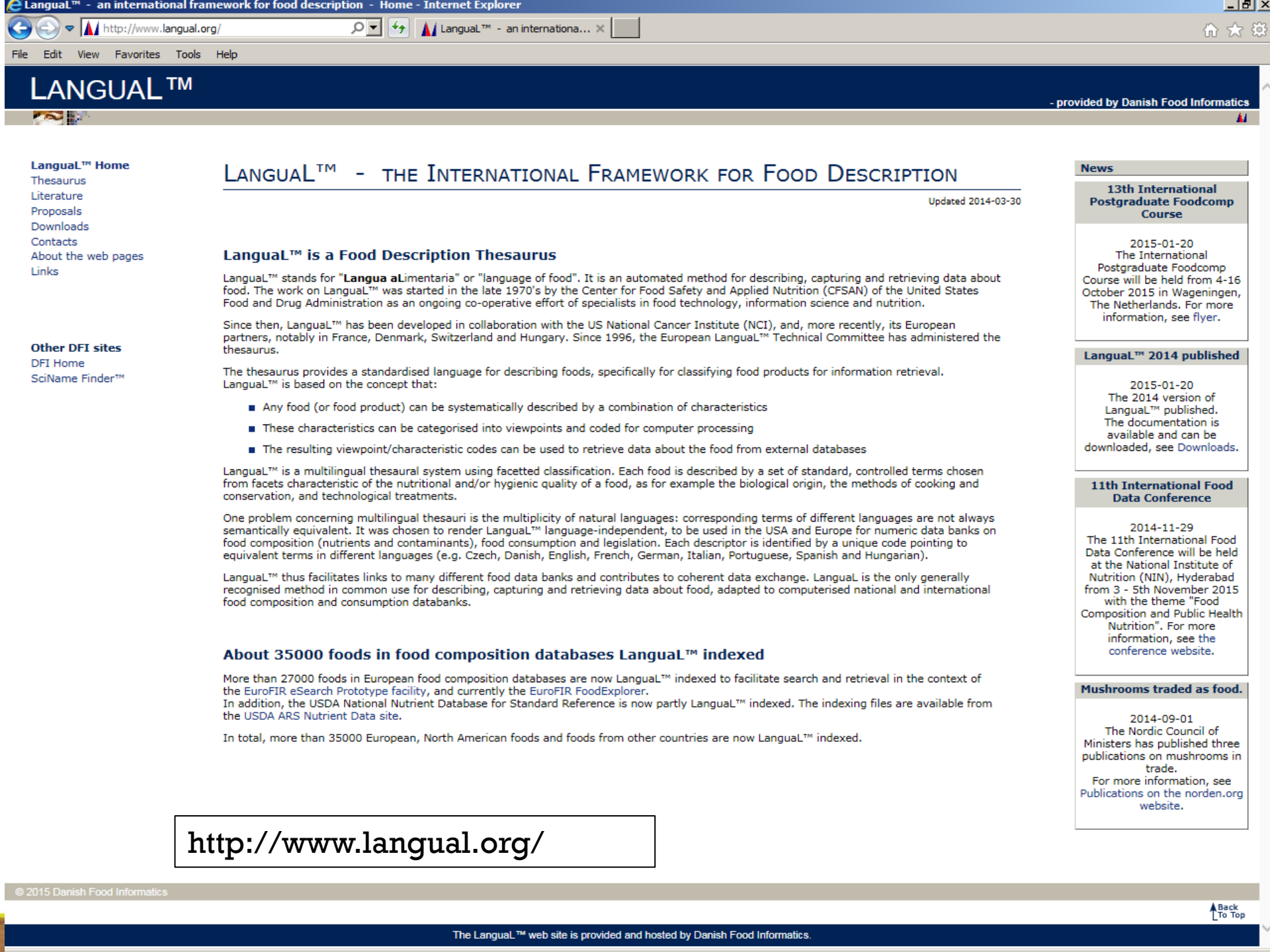
Food ID: 0336
Original food name: Æble, uspec., råt
English food name: Apple, raw, all varieties
A0143 A0455 A0629 A0669 A0707 A0732 A0833
B1245 C0140 E0150 F0003 G0003 H0003 J0003 K0003
M0001 N0001 P0024



LanguaL™ thesaurus

systematic food description according to viewpoints/facets

CHARACTERISTIC	FACET
FOOD GROUP	**A. Product Type** Derived from a combination of consumption, functional, manufacturing and legal characteristics Includes Codex Alimentarius Classification for Food and Feeds and other Codex classifications
FOOD ORIGIN	**B. Food Source** Species of plant or animal, or chemical food source
	C. Part of Plant or Animal
PHYSICAL ATTRIBUTES	**E. Physical State, Shape or Form** Ex.: Liquid, semiliquid, solid, whole natural shape, divided into pieces
PROCESSING	**F. Extent of Heat Treatment**
	G. Cooking method Cooked by dry or moist heat; cooked with fat; cooked by microwave
	H. Treatment Applied Additional processing steps, including adding, substituting, or removing components
	J. Preservation Method Primary preservation method
PACKAGING	**K. Packing Medium**
	M. Container or Wrapping Container material, form, and possibly other characteristics
	N. Food Contact The surface(s) with which the food is in contact
DIETARY USES	**P. Consumer Group/Dietary use** Human or animal; special dietary characteristics
GEOGRAPHIC ORIGIN	**R. Geographic Places and Regions** ISO-code (ISO 3166) for country of origin, local codes for region
MISCELLANEOUS CHARACTERISTICS	**Z. Adjunct Characteristics of Food** Additional miscellaneous descriptors


Langual™ - an international framework for food description - Home - Internet Explorer
http://www.langual.org/
LanguaL™ - an internationa...
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LANGUAL™
- provided by Danish Food Informatics
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SciName Finder™
LANGUAL™ - THE INTERNATIONAL FRAMEWORK FOR FOOD DESCRIPTION
Updated 2014-03-30
LanguaL™ is a Food Description Thesaurus
LanguaL™ stands for "Langua aLimentaria" or "language of food". It is an automated method for describing, capturing and retrieving data about food. The work on LanguaL™ was started in the late 1970's by the Center for Food Safety and Applied Nutrition (CFSAN) of the United States Food and Drug Administration as an ongoing co-operative effort of specialists in food technology, information science and nutrition.
Since then, LanguaL™ has been developed in collaboration with the US National Cancer Institute (NCI), and, more recently, its European partners, notably in France, Denmark, Switzerland and Hungary. Since 1996, the European LanguaL™ Technical Committee has administered the thesaurus.
The thesaurus provides a standardised language for describing foods, specifically for classifying food products for information retrieval. LanguaL™ is based on the concept that:
Any food (or food product) can be systematically described by a combination of characteristics
These characteristics can be categorised into viewpoints and coded for computer processing
The resulting viewpoint/characteristic codes can be used to retrieve data about the food from external databases
LanguaL™ is a multilingual thesaural system using facetted classification. Each food is described by a set of standard, controlled terms chosen from facets characteristic of the nutritional and/or hygienic quality of a food, as for example the biological origin, the methods of cooking and conservation, and technological treatments.
One problem concerning multilingual thesauri is the multiplicity of natural languages: corresponding terms of different languages are not always semantically equivalent. It was chosen to render LanguaL™ language-independent, to be used in the USA and Europe for numeric data banks on food composition (nutrients and contaminants), food consumption and legislation. Each descriptor is identified by a unique code pointing to equivalent terms in different languages (e.g. Czech, Danish, English, French, German, Italian, Portuguese, Spanish and Hungarian).
LanguaL™ thus facilitates links to many different food data banks and contributes to coherent data exchange. LanguaL is the only generally recognised method in common use for describing, capturing and retrieving data about food, adapted to computerised national and international food composition and consumption databanks.
About 35000 foods in food composition databases LanguaL™ indexed
More than 27000 foods in European food composition databases are now LanguaL™ indexed to facilitate search and retrieval in the context of the EuroFIR eSearch Prototype facility, and currently the EuroFIR FoodExplorer.
In addition, the USDA National Nutrient Database for Standard Reference is now partly LanguaL™ indexed. The indexing files are available from the USDA ARS Nutrient Data site.
In total, more than 35000 European, North American foods and foods from other countries are now LanguaL™ indexed.
News
13th International Postgraduate Foodcomp Course
2015-01-20
The International Postgraduate Foodcomp Course will be held from 4-16 October 2015 in Wageningen, The Netherlands. For more information, see flyer.
LanguaL™ 2014 published
2015-01-20
The 2014 version of LanguaL™ published. The documentation is available and can be downloaded, see Downloads.
11th International Food Data Conference
2014-11-29
The 11th International Food Data Conference will be held at the National Institute of Nutrition (NIN), Hyderabad from 3 - 5th November 2015 with the theme "Food Composition and Public Health Nutrition". For more information, see the conference website.
Mushrooms traded as food.
2014-09-01
The Nordic Council of Ministers has published three publications on mushrooms in trade.
For more information, see Publications on the norden.org website.
http://www.langual.org/
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THE LANGUAL 2014™ THESAURUS - SYSTEMATIC DISPLAY

Updated 2015-01-20

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

Showing 62 terms

Close expanded terms

Search for Descriptor or Synonym

- A. PRODUCT TYPE [A0361]
- B. FOOD SOURCE [B1564]
  - ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
  - ANIMAL USED AS FOOD SOURCE [B1297]
  - CHEMICAL FOOD SOURCE [B1041]
  - FOOD SOURCE NOT KNOWN [B0001]
  - LIQUID AS FOOD SOURCE [B2974]
  - PLANT USED AS FOOD SOURCE [B1347]
    - FRUIT-PRODUCING PLANT [B1140]
      - BERRY [B1231]
      - CACTUS [B2241]
      - CASCARA BUCKTHORN [B2340]
      - CITRUS FAMILY [B1139]
      - CORE OR POME FRUIT [B1599]
      - INDIAN MULBERRY [B3470]
      - KNOTWEED FAMILY [B4494]
      - MELON [B1283]
      - PERSIMMON [B1447]
      - PRICKLY PEAR [B1672]
      - STONE FRUIT [B1539]
        - APRICOT [B1529]
        - **AVOCADO [B1470]**
          - MEXICAN AVOCADO [B4231]
          - TRAPP AVOCADO [B4232]
        - CHERRY [B1306]
        - CHOKECHERRY [B2044]
        - CORNELIAN CHERRY [B2946]
        - DATE [B1209]
        - HARD-FLESHED CHERRY [B2957]
        - NECTARINE [B1436]
        - PAWPAW [B1202]
        - PEACH [B1350]
        - PLUM [B1206]
        - SEA BUCKTHORN [B2748]
        - SLOE [B3325]
      - SUMAC [B2161]

News

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2015-01-20
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LanguaL™ 2014 published

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Mushrooms traded as food.

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

LanguaL™ thesaurus:
alphabetical display

- AVOCADO
  - FTC: B1470
  - BT : FRUIT USED AS VEGETABLE [B1006]; STONE FRUIT [B1539] ; TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]
  - NT : MEXICAN AVOCADO [B4231] ; TRAPP AVOCADO [B4232]
  - AI : taxon information: scientific family, scientific names, references
  - UF : abogado; aguacate; palta; persea americana; persea gratissima
- . . .
- BEVERAGE (NON-MILK) [EUROFIR]
  - FTC: A0840
  - BT : BEVERAGE (NON-MILK) [EUROFIR] [A0777]
  - AI : Alcoholic or non-alcoholic beverage; excludes milk and milk-based beverages.
  - RT : BEVERAGE [US CFR] [A0229]; BEVERAGES [CIAA] [A0465]; BEVERAGES (NON-MILK) [EUROCODE2] [A0734]; 50200000 - BEVERAGES [GS1 GPC][A0875]
- . . .
- PRODUCT TYPE, NOT KNOWN
  - FTC: A0001
  - SN : Used when no product type is evident from the food product name, e.g., 'artificially sweetened food', 'food with herbs added', etc.

Facet term code

Broader Term

Narrower Term

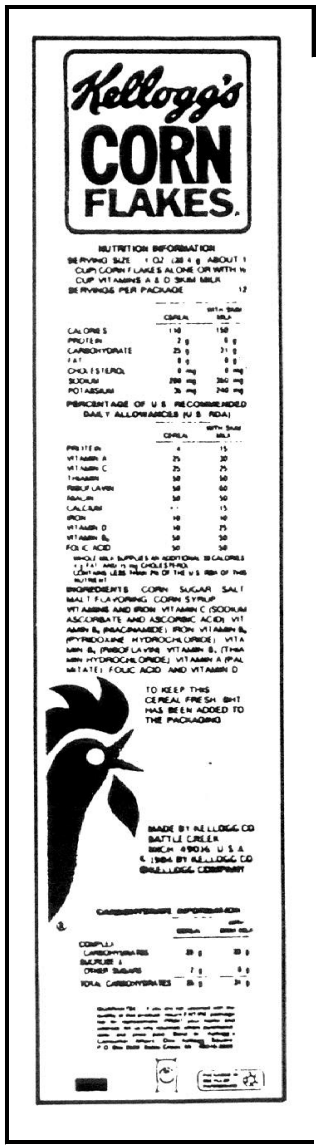
Add. Information

Use For

Related Terms

Scope Note

How is LanguaL™ used to describe food?

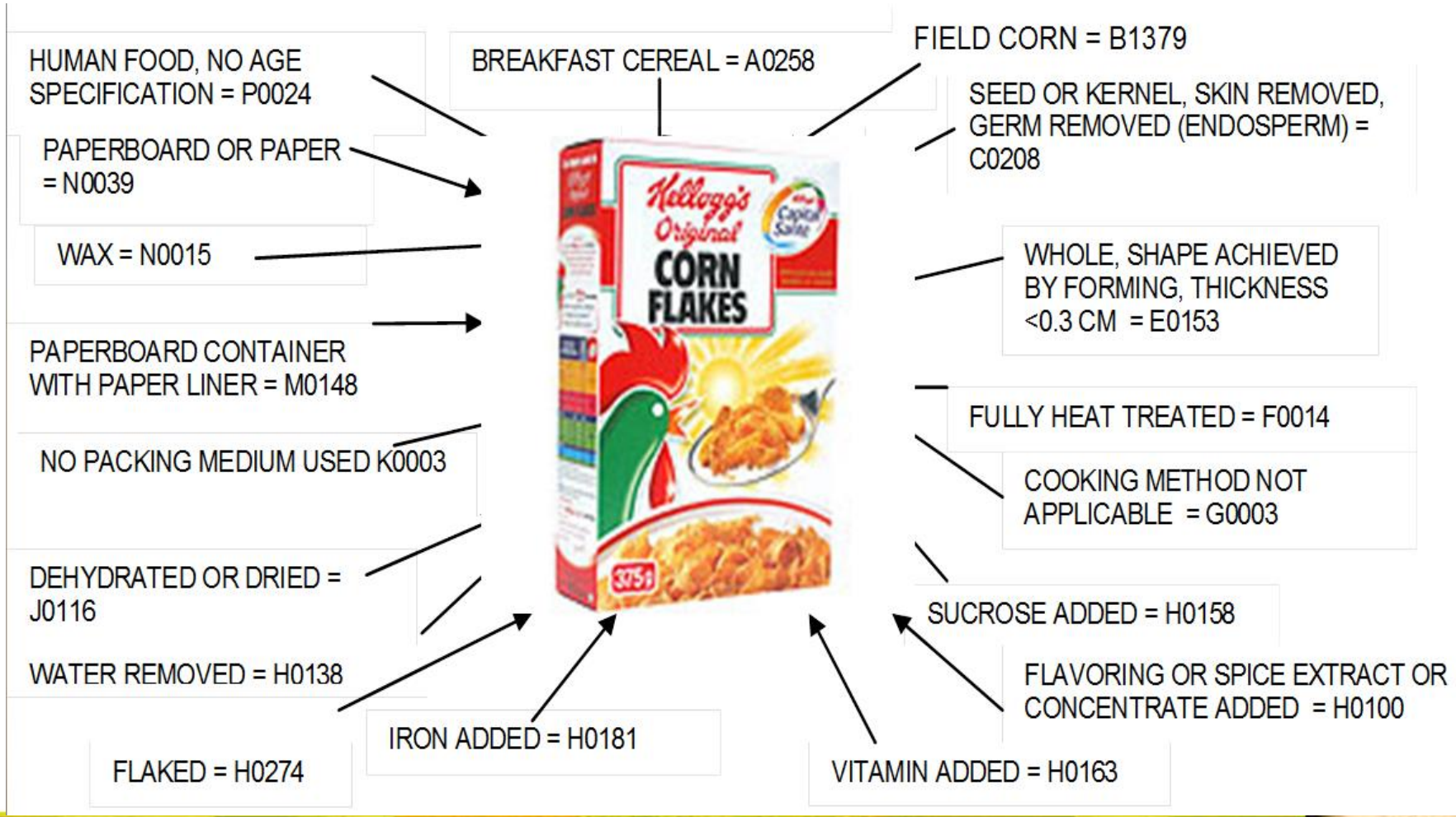


- Appropriate descriptors are chosen from the LanguaL thesaurus:

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

How is LanguaL™ used to describe food?

- Descriptors are chosen from each facet



Use of thesaurus in a multilingual environment

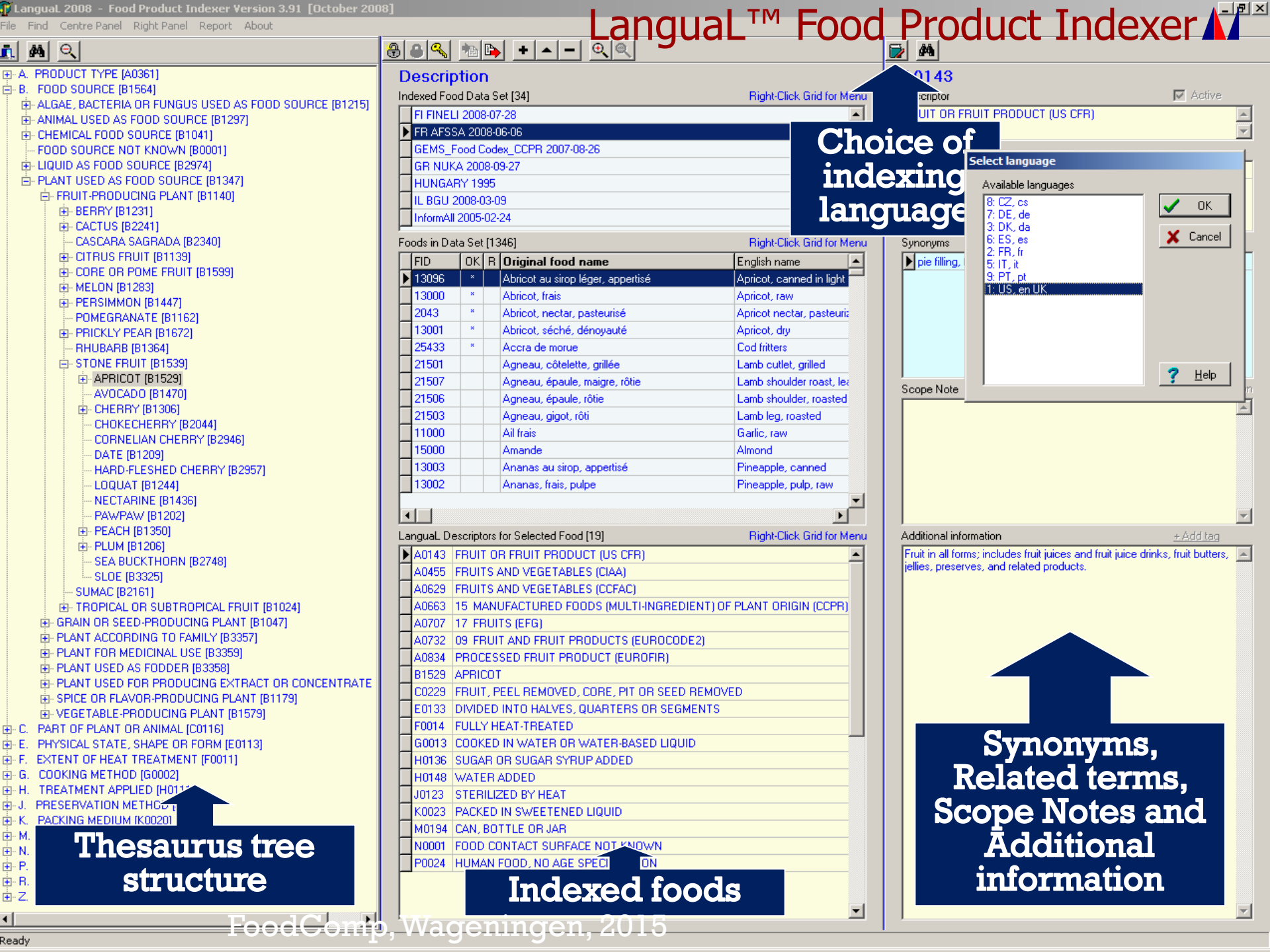
Code	English	French	Danish	Hungarian
A0178	Bread	Pain	Brød	Kenyér
B1418	Hard wheat	Blé de force	Hård hvede	Keménybúza
C0208	Seed or kernel, skin removed, germ removed (endosperm)	Graine ou grain sans enveloppe et sans germe	Frø eller kerne, skaldele (pericarp/caryopse) fjernet, kim fjernet (endosperm)	Szénhidrát vagy hasonló vegyület
E0105	Whole, shape achieved by forming, thickness 1.5-7 cm	Entier façonné épais de 1,5 à 7 cm	Hel, facon dannet ved formning, tykkelse 1.5-7 cm	Egész, formázott, 1.5-7 cm közötti vastagság
F0014	Fully heat treated	Transformation thermique complète	Fuldt varmebehandlet	Teljesen hökezelt
G0005	Baked or roasted	Cuit au four	Bagt eller ovnstegt	Sütött vagy piritott
H0256	Carbohydrate fermented	Fermenté au niveau des glucides	Kulhydratfermenteret	Szénhidrátos fermentált
J0003	No preservation method used	Sans traitement de conservation	Igen konserverin	Tartósitási eljárást nem alkalmaztak
K0003	No packing medium used	Sans milieu de conditionnement	Intet pakning anvendt	
M0003	No container or wrapping used	Sans récipient ou emballage	Ingen embal	
N0003	No food contact surface present	Sans matière en contact avec l'aliment	Ingen kontak	
P0024	Human food, no age specification	Alimentation humaine courante	Levnedamid aldersspecifi	

2013 version translated into:
Czech
Danish
French
German
Italian
Portuguese
Spanish

Indexing foods with LanguaL™

- Before 2005

- LanguaL Food Product Indexer software


LanguaL™ Food Product Indexer
Choice of indexing language
Thesaurus tree structure
Indexed foods
Synonyms, Related terms, Scope Notes and Additional information
Select language
Available languages
8: CZ, cs
7: DE, de
3: DK, da
6: ES, es
2: FR, fr
5: IT, it
9: PT, pt
1: US, en UK
OK
Cancel
Help
Description
Indexed Food Data Set [34]
Right-Click Grid for Menu
FI FINELI 2008-07-28
FR AFSSA 2008-06-06
GEMS_Food Codex_CCPR 2007-08-26
GR NUKA 2008-09-27
HUNGARY 1995
IL BGU 2008-03-09
InformAll 2005-02-24
Foods in Data Set [1346]
FID | OK | R | Original food name | English name
13096 | * | | Abricot au sirop léger, appertisé | Apricot, canned in light
13000 | * | | Abricot, frais | Apricot, raw
2043 | * | | Abricot, nectar, pasteurisé | Apricot nectar, pasteuri
13001 | * | | Abricot, séché, dénoyauté | Apricot, dry
25433 | * | | Accra de morue | Cod fritters
21501 | | | Agneau, côtelette, grillée | Lamb cutlet, grilled
21507 | | | Agneau, épaule, maigre, rôtie | Lamb shoulder roast, le
21506 | | | Agneau, épaule, rôtie | Lamb shoulder, roasted
21503 | | | Agneau, gigot, rôti | Lamb leg, roasted
11000 | | | Ail frais | Garlic, raw
15000 | | | Amande | Almond
13003 | | | Ananas au sirop, appertisé | Pineapple, canned
13002 | | | Ananas, frais, pulpe | Pineapple, pulp, raw
LanguaL Descriptors for Selected Food [19]
A0143 FRUIT OR FRUIT PRODUCT (US CFR)
A0455 FRUITS AND VEGETABLES (CIAA)
A0629 FRUITS AND VEGETABLES (CCFAC)
A0663 15 MANUFACTURED FOODS (MULTI-INGREDIENT) OF PLANT ORIGIN (CCPR)
A0707 17 FRUITS (EFG)
A0732 09 FRUIT AND FRUIT PRODUCTS (EUROCODE2)
A0834 PROCESSED FRUIT PRODUCT (EUROFIR)
B1529 APRICOT
C0229 FRUIT, PEEL REMOVED, CORE, PIT OR SEED REMOVED
E0133 DIVIDED INTO HALVES, QUARTERS OR SEGMENTS
F0014 FULLY HEAT-TREATED
G0013 COOKED IN WATER OR WATER-BASED LIQUID
H0136 SUGAR OR SUGAR SYRUP ADDED
H0148 WATER ADDED
J0123 STERILIZED BY HEAT
K0023 PACKED IN SWEETENED LIQUID
M0194 CAN, BOTTLE OR JAR
N0001 FOOD CONTACT SURFACE NOT KNOWN
P0024 HUMAN FOOD, NO AGE SPECI ON
Synonyms
pie filling,
Scope Note
Additional information
+ Add tag
Fruit in all forms; includes fruit juices and fruit juice drinks, fruit butters, jellies, preserves, and related products.
A. PRODUCT TYPE [A0361]
B. FOOD SOURCE [B1564]
ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
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MELON [B1283]
PERSIMMON [B1447]
POMEGRANATE [B1162]
PRICKLY PEAR [B1672]
RHUBARB [B1364]
STONE FRUIT [B1539]
APRICOT [B1529]
AVOCADO [B1470]
CHERRY [B1306]
CHOKECHERRY [B2044]
CORNELIAN CHERRY [B2946]
DATE [B1209]
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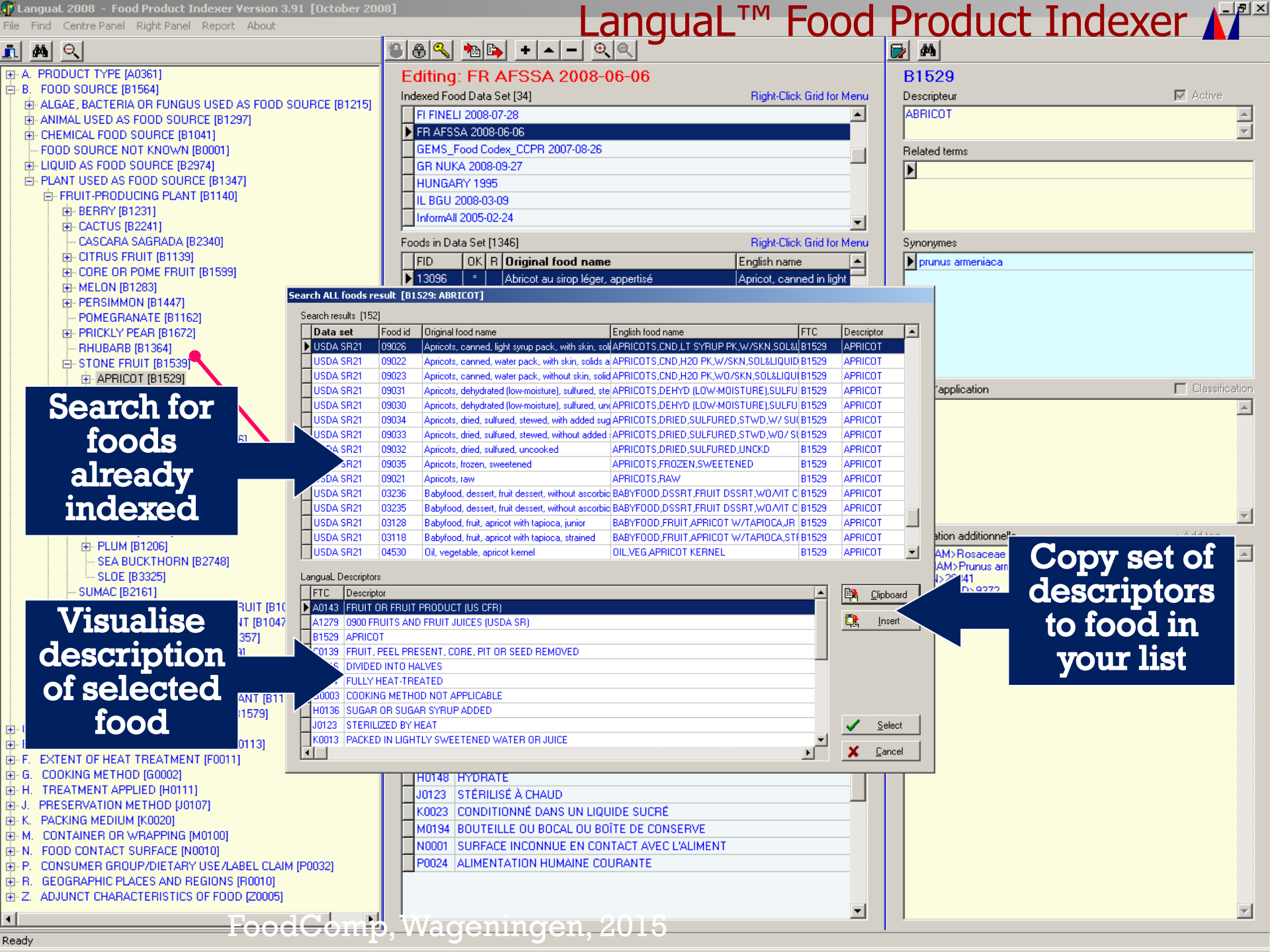
LOQUAT [B1244]
NECTARINE [B1436]
PAWPAW [B1202]
PEACH [B1350]
PLUM [B1206]
SEA BUCKTHORN [B2748]
SLOE [B3325]
SUMAC [B2161]
TROPICAL OR SUBTROPICAL FRUIT [B1024]
GRAIN OR SEED-PRODUCING PLANT [B1047]
PLANT ACCORDING TO FAMILY [B3357]
PLANT FOR MEDICINAL USE [B3359]
PLANT USED AS FODDER [B3358]
PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE
SPICE OR FLAVOR-PRODUCING PLANT [B1179]
VEGETABLE-PRODUCING PLANT [B1579]
C. PART OF PLANT OR ANIMAL [C0116]
E. PHYSICAL STATE, SHAPE OR FORM [E0113]
F. EXTENT OF HEAT TREATMENT [F0011]
G. COOKING METHOD [G0002]
H. TREATMENT APPLIED [H011
J. PRESERVATION METHOD
K. PACKING MEDIUM [K0020]
M.
N.
P.
R.
Z.
FoodComp, Wageningen, 2015
Ready

LanguaL™ Food Product Indexer



Foods indexed by LanguaL™

- **29 indexed European data sets** →
  - Over 29,000 indexed foods
- **Other indexed data sets:**
  - **USDA** data sets *(http://www.ars.usda.gov)*
  - **Dietary Supplement Label Database** *(http://dsld.nlm.nih.gov/dsld/index.jsp)*
  - **EuroFIR eBASIS**: bioactive subst. in foods *(http:www.eurofir.net)*
  - **French Polyphenols database** *(http://www.phenol-explorer.eu/)*
  - **GEMS/Foods**: WHO/FAO Global Environmental Monitoring System/ Codex CCPR classification *(http://www.who.int/foodsafety/chem/gems/en/index.html)*
  - **INFORMALL**: information on allergenic foods *(http://foodallergens.ifr.ac.uk/)*
  - **FDA** food indexing 1980-1995 *(35.000 foods)*
  - **Canada, Australia, New Zealand**
- **National language versions**
  - Published: en + cz, da, de, es, fr, it, pt
  - Not published: hu, nl, se, sr, tr

EuroFIR™ European Food Information Resource

Data set	Version	Foods indexed
CZ UZEI	2009-03-31	77
LT NNC	2009-07-28	135
DK DFI_NDS	2007-09-19	339
CH SwissFIR	2007-06-06	452
SE NFA	2007-04-26	467
AU UVI	2008-05-21	514
LA FVS	2008-11-28	523
ES UGR	2008-05-30	658
BG NCH	2009-01-20	828
GR NUKA	2008-09-27	901
IT INRAN	2009-04-06	909
PL NFNI	2007-06-15	932
BE Nubel	2007-05-22	944
IS ISGEM	2008-01-21	946
PT INSA	2008-01-10	962
TR TUBITAK	2008-02-25	974
DE BfEL-BLS	2007-09-24	1034
IE UCC	2008-09-24	1050
IT CSPO	2008-02-26	1052
SR IMR	2007-09-18	1141
NO MVT	2008-08-25	1188
FR AFSSA	2008-06-06	1346
SK FRI	2009-07-10	1400
DK DTU_FDB	2008-06-26	1546
UK IFR	2007-09-18	1703
IL BGU	2008-03-09	1925
HU UB	1995-06-17	2078
FI FINELI	2008-07-28	2093
NL RIVM-NEVO	2008-05-22	2309

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systematic food description according to viewpoints/facets

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	N. Food Contact The surface(s) with which the food is in contact
DIETARY USES	**P. Consumer Group/Dietary use** Human or animal; special dietary characteristics
GEOGRAPHIC ORIGIN	**R. Geographic Places and Regions** ISO-code (ISO 3166) for country of origin, local codes for region
MISCELLANEOUS CHARACTERISTICS	**Z. Adjunct Characteristics of Food** Additional miscellaneous descriptors

FACET A. PRODUCT TYPE

- **Food group having common consumption, functional or manufacturing characteristics**
- **Parallel classification systems**, dependent on the different uses of the indexed data

Conventional foods

– **PRODUCT TYPE, USA**
  - PRODUCT TYPE US CODE OF FEDERAL REGULATIONS, TITLE 21
  - PRODUCT TYPE USDA STANDARD REFERENCE

– **PRODUCT TYPE, INTERNATIONAL**
  - CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX CCPR)
  - FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS)
  - GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS)
  - GLOBAL PRODUCT CLASSIFICATION (GS1 GPC)

– **PRODUCT TYPE, EUROPEAN UNION**
  - CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES
  - CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EC
  - EUROCODE 2 FOOD CLASSIFICATION
  - EUROPEAN FOOD GROUPS (EFG)
  - EUROFIR FOOD CLASSIFICATION

– **DIETARY SUPPLEMENTS**

– **FOOD ADDITIVES**
  - CODEX ALIMENTARIUS, FUNCTIONAL CLASSES
  - FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY

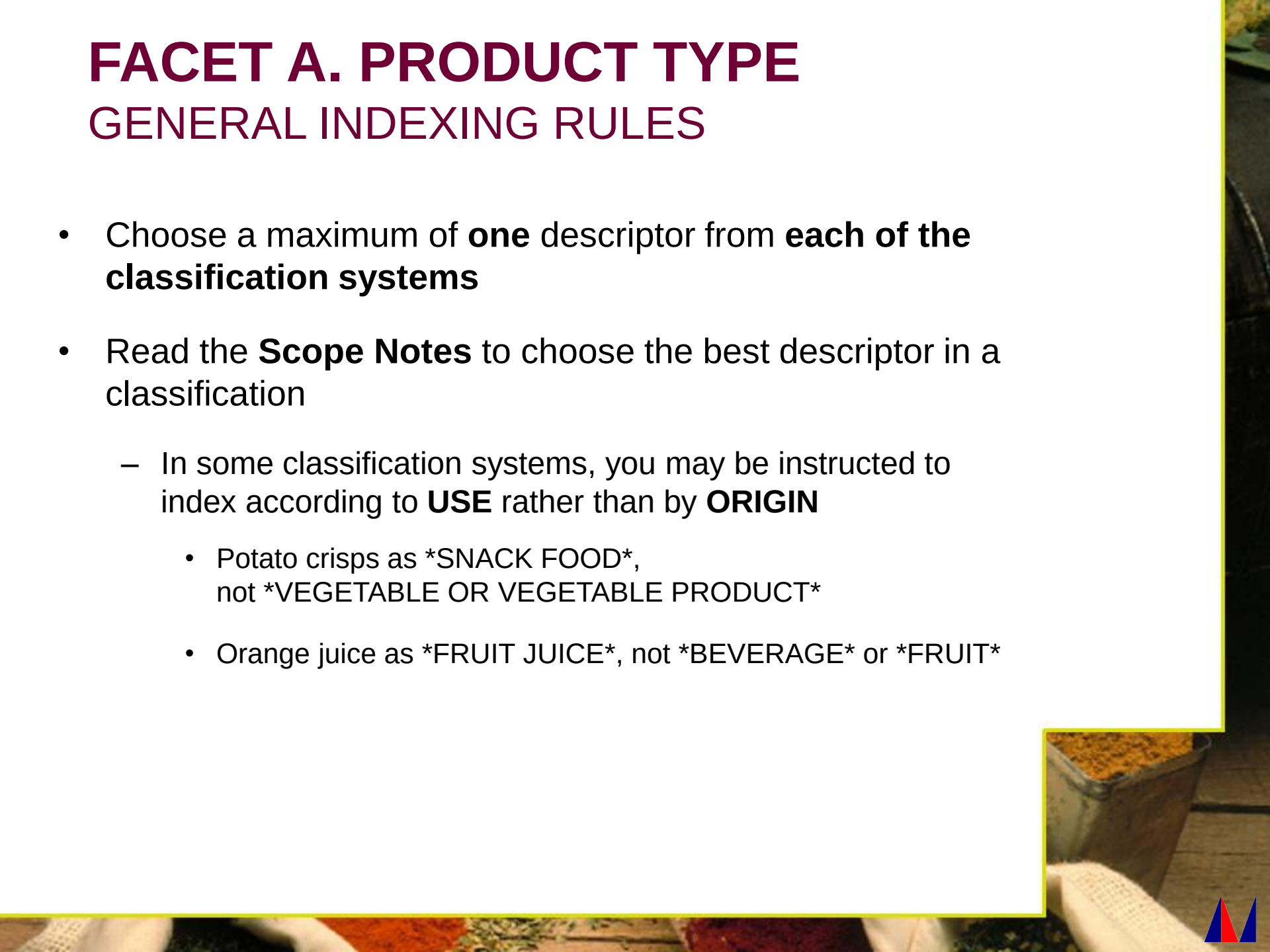
– **PRODUCT TYPE, NOT KNOWN**

– **PRODUCT TYPE, OTHER**

FACET A. PRODUCT TYPE

GENERAL INDEXING RULES

- Choose a maximum of **one** descriptor from **each of the classification systems**
- Read the **Scope Notes** to choose the best descriptor in a classification
  - In some classification systems, you may be instructed to index according to **USE** rather than by **ORIGIN**
    - Potato crisps as *SNACK FOOD*, not *VEGETABLE OR VEGETABLE PRODUCT*
    - Orange juice as *FRUIT JUICE*, not *BEVERAGE* or *FRUIT*



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

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

- *Container*: semi-rigid plastic container with aluminium foil top

* Potassium sorbate/ Sorbic acid

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

FACET	DESCRIPTION	CODE
A	FERMENTED MILK PRODUCT (EUROFIR)	A0783
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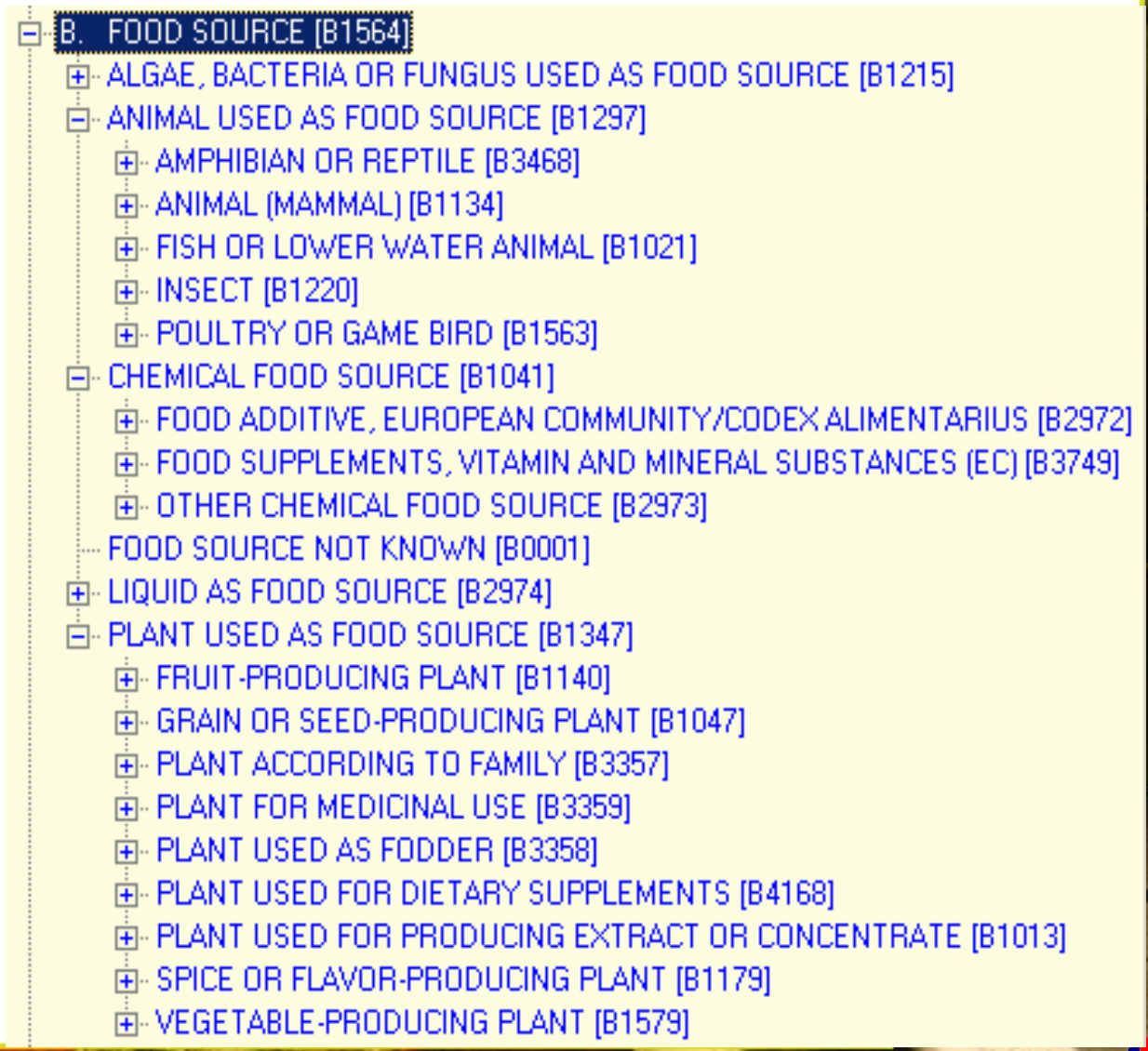
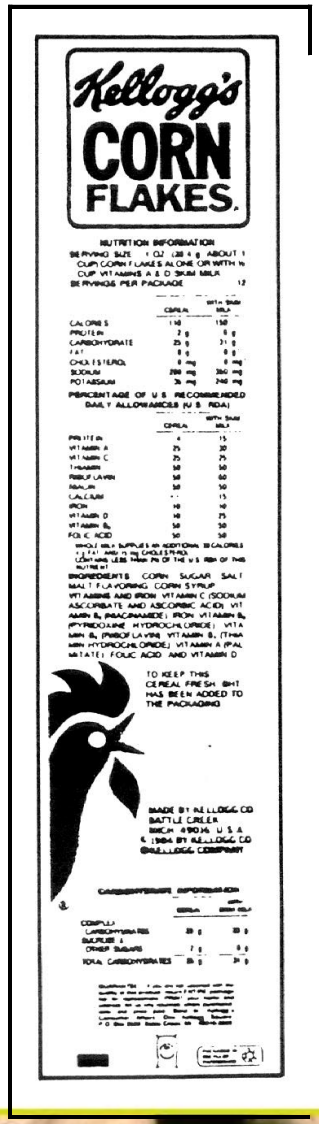
	31 OTHER MILK PRODUCTS (EFG)	A0721
	092 MANUFACTURED MILK PRODUCTS (MULTI INGREDIENT) OF ANINAL ORIGIN (LM) (CCPR)	A0776
	DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC)	A0626
	10000278 - YOGHURT/YOGHURT SUBSTITUTES (PERISHABLE) (GS1 GPC)	A1048
	CULTURED MILK PRODUCT (US CFR)	A0101
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271

FACET B. FOOD SOURCE

- The **individual plant, animal** or **chemical** from which the food product, or its major ingredient, is derived.
- Terms are divided into **live food sources** (plants, animals, algae or fungi), and **chemical food sources** (water, salt or citric acid).



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

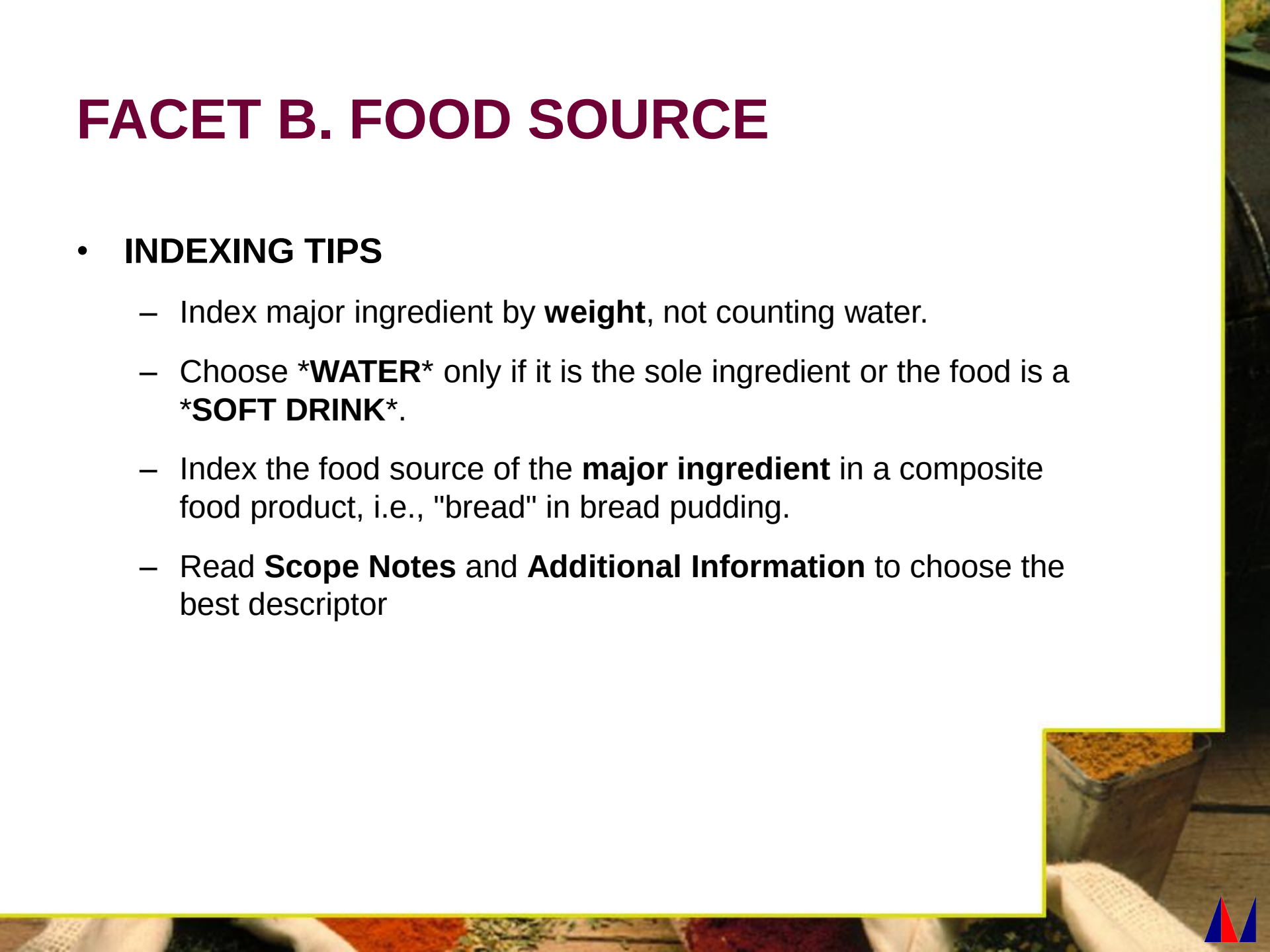


Index major ingredient by weight, not counting water:

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

FACET B. FOOD SOURCE

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



FACET B. FOOD SOURCE

- B. FOOD SOURCE [B1564]
  - ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
  - ANIMAL USED AS FOOD SOURCE [B1297]
    - AMPHIBIAN OR REPTILE [B3468]
    - FISH OR LOWER WATER ANIMAL [B1021]
    - INSECT [B1220]
    - MEAT ANIMAL (MAMMAL) [B1134]
      - ANTELOPE [B1481]
      - ARMADILLO [B1626]
      - BEAR [B2406]
      - BEAVER [B1325]
      - BISON [B2098]
      - BUFFALO [B1476]
      - CAMEL [B2103]
      - CATTLE [B1161]
        - BEEFALO [B2407]
        - CALF [B1349]
        - CATTLE AND GOAT [B2245]
        - CATTLE AND LAMB [B2396]
        - CATTLE AND SHEEP [B2244]
        - CATTLE AND SHEEP AND GOAT [B2247]
        - CATTLE AND SWINE [B1105]
        - CATTLE AND SWINE AND CALF [B1000]
        - CATTLE AND SWINE AND SHEEP [B2243]
        - COW [B1201]
        - YAK [B3365]
        - ZEBU [B3367]
      - DEER FAMILY [B1500]

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

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

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	10000278 - YOGHURT/YOGHURT SUBSTITUTES (PERISHABLE) (GS1 GPC)	A1048
	CULTURED MILK PRODUCT (US CFR)	A0101
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271
B	COW	B1201

FACET C. PART OF PLANT OR ANIMAL

- **Anatomical part of the plant or animal** from which the food product or its major ingredient is derived (leaf, organ meat, egg).
- Includes **components of parts** (cream) and extracts, concentrates or isolates (sugar).

  – **Extracts**:

    - Specific extracts: index anatomical part

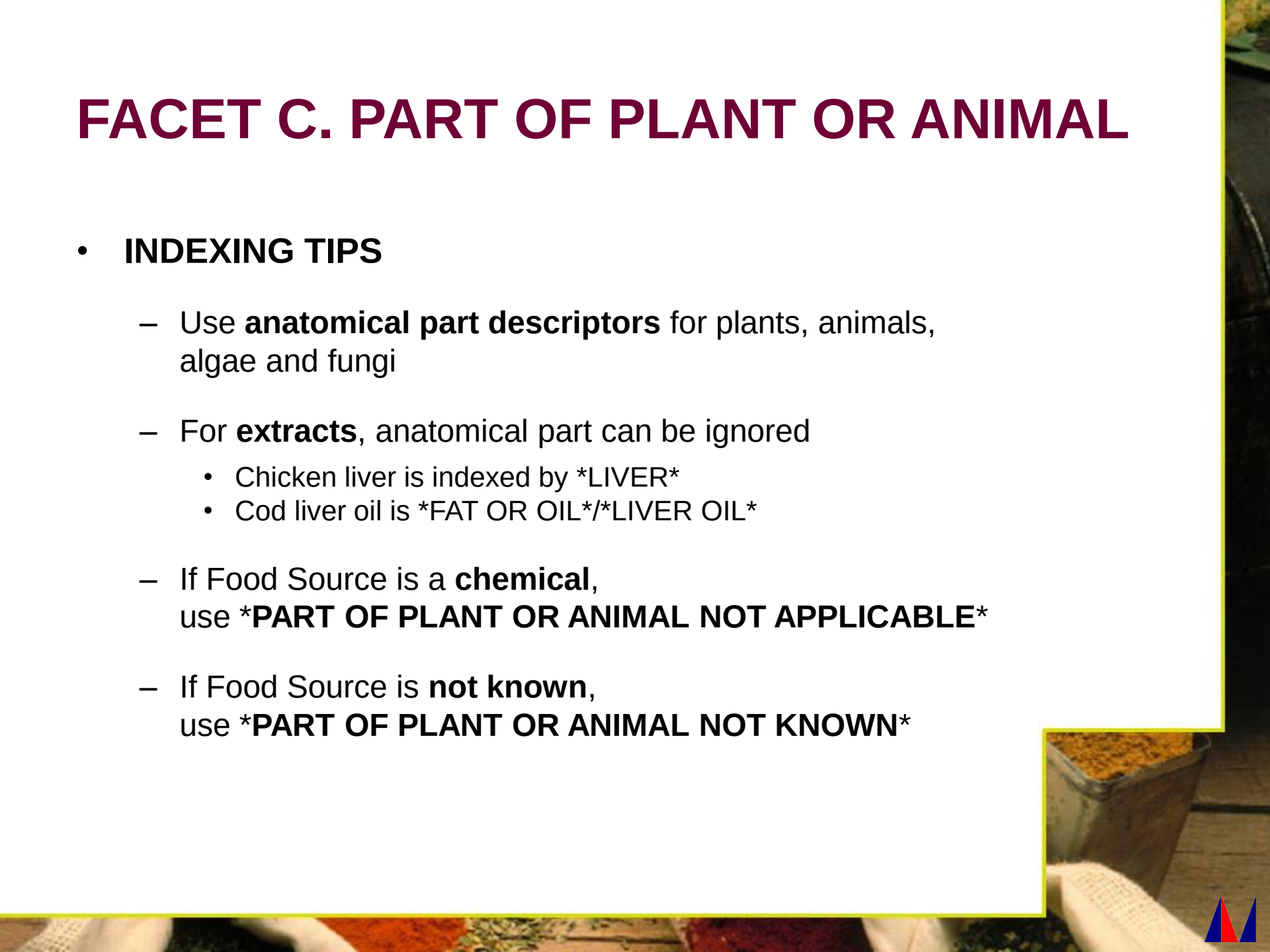
Product	Food Source	Part Indexed
Apple juice	*APPLE*	*FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED PRESENT* / *JUICE*
Carrot juice	*CARROT*	*ROOT, TUBER OR BULB* / *JUICE*
Beer	*BARLEY*	*GERMINATED OR SPROUTED SEED*
Peppermint tea	*PEPPERMINT*	*LEAF*

    - Non-specific extract: anatomical part ignored

Product	Food Source	Part Indexed (Part Ignored)
Beet sugar	*SUGAR BEET*	*SUCROSE* (not Root)
Cane sugar	*SUGAR CANE*	*SUCROSE* (not Stem/stalk)
Cod liver oil	*CODFISH*	*FAT OR OIL* *LIVER OIL* (not Liver)
Corn oil	*FIELD CORN*	*FAT OR OIL* / *SEED OIL* (not Seed/kernel)

FACET C. PART OF PLANT OR ANIMAL

- **INDEXING TIPS**
  - Use **anatomical part descriptors** for plants, animals, algae and fungi
  - For **extracts**, anatomical part can be ignored
    - Chicken liver is indexed by *LIVER*
    - Cod liver oil is *FAT OR OIL*/*LIVER OIL*
  - If Food Source is a **chemical**, use ***PART OF PLANT OR ANIMAL NOT APPLICABLE***
  - If Food Source is **not known**, use ***PART OF PLANT OR ANIMAL NOT KNOWN***



FACET C. PART OF PLANT OR ANIMAL

- C. PART OF PLANT OR ANIMAL [C0116]
  - EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL [C0228]
  - PART OF ALGAE OR FUNGUS [C0247]
  - PART OF ANIMAL [C0164]
    - ANIMAL BODY OR BODY PART [C0127]
      - FIN [C0283]
      - MEAT PART [C0103]
      - NONMEAT PART OF ANIMAL [C0122]
      - WHOLE ANIMAL OR MOST PARTS USED [C0173]
    - EGG [C0194]
    - MILK OR MILK COMPONENT [C0113]
      - CREAM OR CREAM COMPONENT [C0123]
      - CURD [C0245]
      - MILK [C0235]
      - WHEY [C0244]
  - PART OF PLANT [C0174]
  - PART OF PLANT OR ANIMAL NOT APPLICABLE [C0005]
  - PART OF PLANT OR ANIMAL NOT KNOWN [C0001]

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

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

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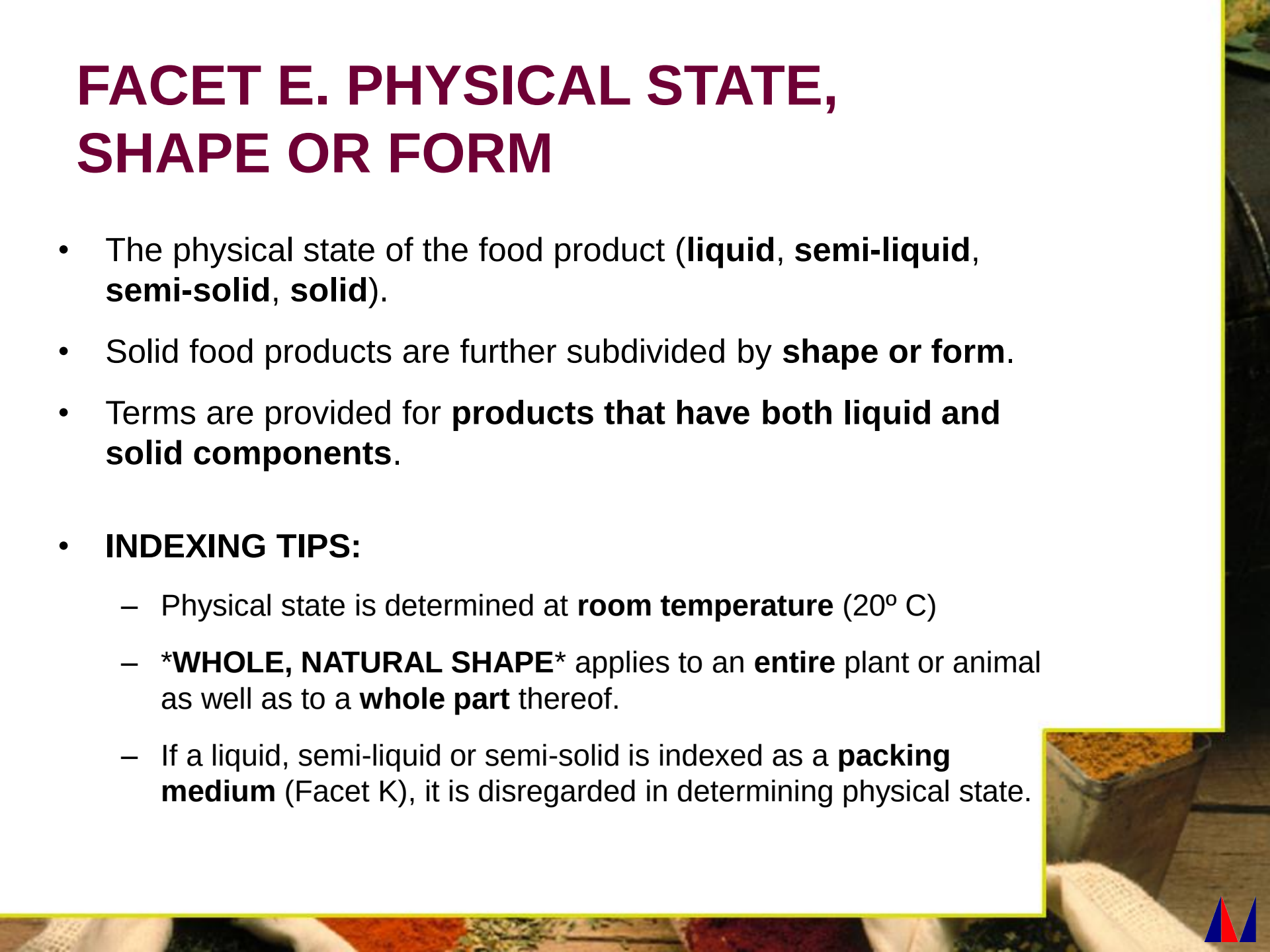
	CULTURED MILK PRODUCT (US CFR)	A0101
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271
B	COW	B1201
C	MILK	C0235

FACET E. PHYSICAL STATE, SHAPE OR FORM

- The physical state of the food product (**liquid**, **semi-liquid**, **semi-solid**, **solid**).
- Solid food products are further subdivided by **shape or form**.
- Terms are provided for **products that have both liquid and solid components**.

- **INDEXING TIPS:**
  - Physical state is determined at **room temperature** (20º C)
  - ***WHOLE, NATURAL SHAPE*** applies to an **entire** plant or animal as well as to a **whole part** thereof.
  - If a liquid, semi-liquid or semi-solid is indexed as a **packing medium** (Facet K), it is disregarded in determining physical state.



FACET E. PHYSICAL STATE, SHAPE OR FORM

- E. PHYSICAL STATE, SHAPE OR FORM [E0113]
  - LIQUID [E0130]
    - LIQUID, HIGH VISCOSITY [E0102]
    - LIQUID, LOW VISCOSITY [E0109]
  - PHYSICAL STATE, SHAPE OR FORM NOT KNOWN [E0001]
  - PHYSICAL STATE, SHAPE OR FORM, MULTIPLE [E0108]
  - SEMILIQUID [E0103]
    - SEMILIQUID WITH SMOOTH CONSISTENCY [E0135]
    - SEMILIQUID WITH SOLID PIECES [E0110]
  - SEMISOLID [E0144]
    - SEMISOLID WITH SMOOTH CONSISTENCY [E0119]
    - SEMISOLID WITH SOLID PIECES [E0134]
  - SOLID [E0151]
    - CRYSTAL [E0143]
    - DIVIDED OR DISINTEGRATED [E0122]
    - WHOLE [E0131]
    - WHOLE AND PIECES [E0104]

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

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

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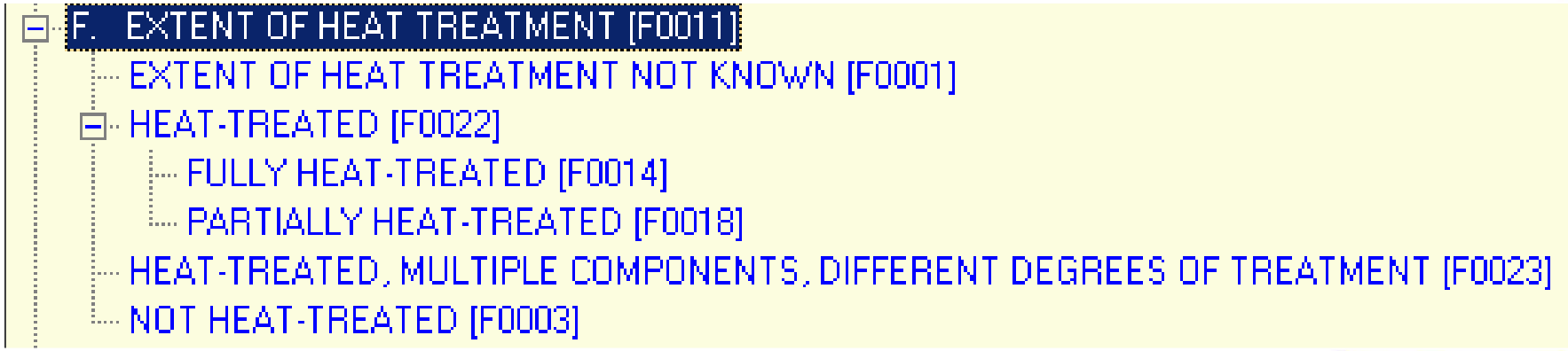
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271
B	COW	B1201
C	MILK	C0235
E	SEMILIQUID WITH SOLID PIECES	E0110

FACET F.
EXTENT OF HEAT TREATMENT

- Used to broadly characterize a food product based on the extent of heat applied.
- Specifics of preparation are covered by *G. COOKING METHOD* and *H. TREATMENT APPLIED*



FACET F.
EXTENT OF HEAT TREATMENT

- **INDEXING TIPS**
  - **Processing** affects extent of heat treatment.
    - Pasteurized milk is *PARTIALLY HEAT-TREATED*
    - Canned foods are *FULLY HEAT-TREATED*.
  - For a food having **components with different degrees of heat treatment**, use *HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT*.

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

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B	COW	B1201
C	MILK	C0235
E	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023

FACET G. COOKING METHOD

- The method by which a food is **cooked, reheated or held warm**
- **INDEXING TIPS**
  - Index **every cooking method known** no matter where it was applied--home, restaurant, or store.
  - For **multiple-ingredient foods**, cooking method applies to the **food as a whole** as well as any **indexed ingredient**.
    - Ex: Lasagne

FACET G. COOKING METHOD

- The method by which a food is **cooked, reheated or held warm**
- **INDEXING TIPS**
  - Index **every cooking method known** no matter where it was applied--home, restaurant, or store.
  - For **multiple-ingredient foods**, cooking method applies to the **food as a whole** as well as any **indexed ingredient**.
  - Use ***COOKING METHOD NOT APPLICABLE*** for foods that are **not cooked**, when heating serves mainly for **preservation** (ex: canned vegetables) or when heating is part of an **industrial process** (ex: corn flakes) .
  - Use ***COOKING METHOD NOT KNOWN*** when the cooking method is **not known**.

FACET G. COOKING METHOD

- G. COOKING METHOD [G0002]
  - COOKED BY DRY HEAT [G0004]
    - BAKED OR ROASTED [G0005]
    - BROILED OR GRILLED [G0006]
      - GRIDDLED [G0008]
      - POPPED [G0009]
      - TOASTED [G0010]
    - COOKED BY MICROWAVE [G0011]
  - COOKED BY MOIST HEAT [G0012]
    - COOKED IN STEAM [G0021]
    - COOKED IN WATER OR WATER-BASED LIQUID [G0013]
  - COOKED WITH FAT OR OIL [G0024]
    - COOKED WITH ADDED FAT OR OIL [G0025]
      - COOKED WITH INHERENT FAT OR OIL [G0030]
    - COOKING METHOD NOT APPLICABLE [G0003]
    - COOKING METHOD NOT KNOWN [G0001]
  - METHOD OF HEATING CONTAINER [G0032]
  - REHEATED [G0037]
    - SCALDED OR BLANCHED [G0042]

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

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

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	CULTURED MILK PRODUCT (US CFR)	A0101
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271
B	COW	B1201
C	MILK	C0235
E	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
G	COOKING METHOD NOT APPLICABLE	G0003

FACET H. TREATMENT APPLIED

- The **treatments** or **processes** applied to a **food product** or any **indexed ingredient** in the food product.
- The processes include **adding**, **substituting** or **removing components** or **modifying** the food or a component.

- **INDEXING TIPS**
  - Use **all applicable descriptors** even if they are implied by descriptors from other facets.
  - Use **Scope Notes** extensively for indexing instructions.
  - A **rule given for a broad descriptor** holds for all its narrower terms, unless otherwise stated.
  - Use ***TREATMENT APPLIED NOT KNOWN*** if the information available is not sufficient to index any treatment but also not sufficient to rule out all treatments (***NO TREATMENT APPLIED***)

FACET H. TREATMENT APPLIED

- H. TREATMENT APPLIED [H0111]
  - COMPONENT REMOVED [H0238]
  - COMPONENT SUBSTITUTED [H0103]
  - FOOD MODIFIED [H0141]
    - INSTANTIZED [H0169]
    - MICROBIALLY/ENZYMATICALLY MODIFIED [H0119]
    - PHYSICALLY/CHEMICALLY MODIFIED [H0130]
  - INGREDIENT ADDED [H0225]
    - CARBOHYDRATE OR RELATED COMPOUND ADDED [H0301]
    - COATED OR COVERED [H0353]
    - COLOR ADDED [H0150]
    - FAT OR OIL ADDED [H0221]
    - FILLED OR STUFFED [H0207]
    - FLAVORING OR TASTE INGREDIENT ADDED [H0117]
    - FOOD ADDED [H0180]
    - FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTA
    - FOOD ADDITIVE ADDED, USA [H0371]
    - LEAVENING AGENT ADDED [H0751]
    - NUTRIENT OR DIETARY SUBSTANCE ADDED [H0194]
    - PHOSPHATE ADDED [H0370]
    - PROTEIN ADDED [H0164]
  - NO TREATMENT APPLIED [H0003]
  - TREATMENT APPLIED NOT KNOWN [H0001]
  - WATER ADDED OR REMOVED [H0254]

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

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

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F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
G	COOKING METHOD NOT APPLICABLE	G0003
H	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227
	SORBIC ACID ADDED	H0704

FACET J. PRESERVATION METHOD

- The method(s) or technique(s) used to prevent or retard enzymatic or microbial spoilage of a food product.

- **INDEXING TIPS**
  - Index all known methods of preservation
    - Ex: "pasteurization" + "refrigeration"
  - Index the method of preserving the food for sale and subsequent storage.
  - Preservation Method not known, not done, other
    - *PRESERVATION METHOD NOT KNOWN*
    - *NO PRESERVATION METHOD USED *
    - *PRESERVED BY OTHER METHOD *

FACET J. PRESERVATION METHOD

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

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

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G	COOKING METHOD NOT APPLICABLE	G0003
H	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227
	SORBIC ACID ADDED	H0704
J	PRESERVED BY FERMENTATION	J0104
	INGREDIENT PRESERVED BY HEAT TREATMENT	J0151
	PRESERVED BY CHILLING	J0131
	PRESERVED BY ADDING CHEMICALS	J0100

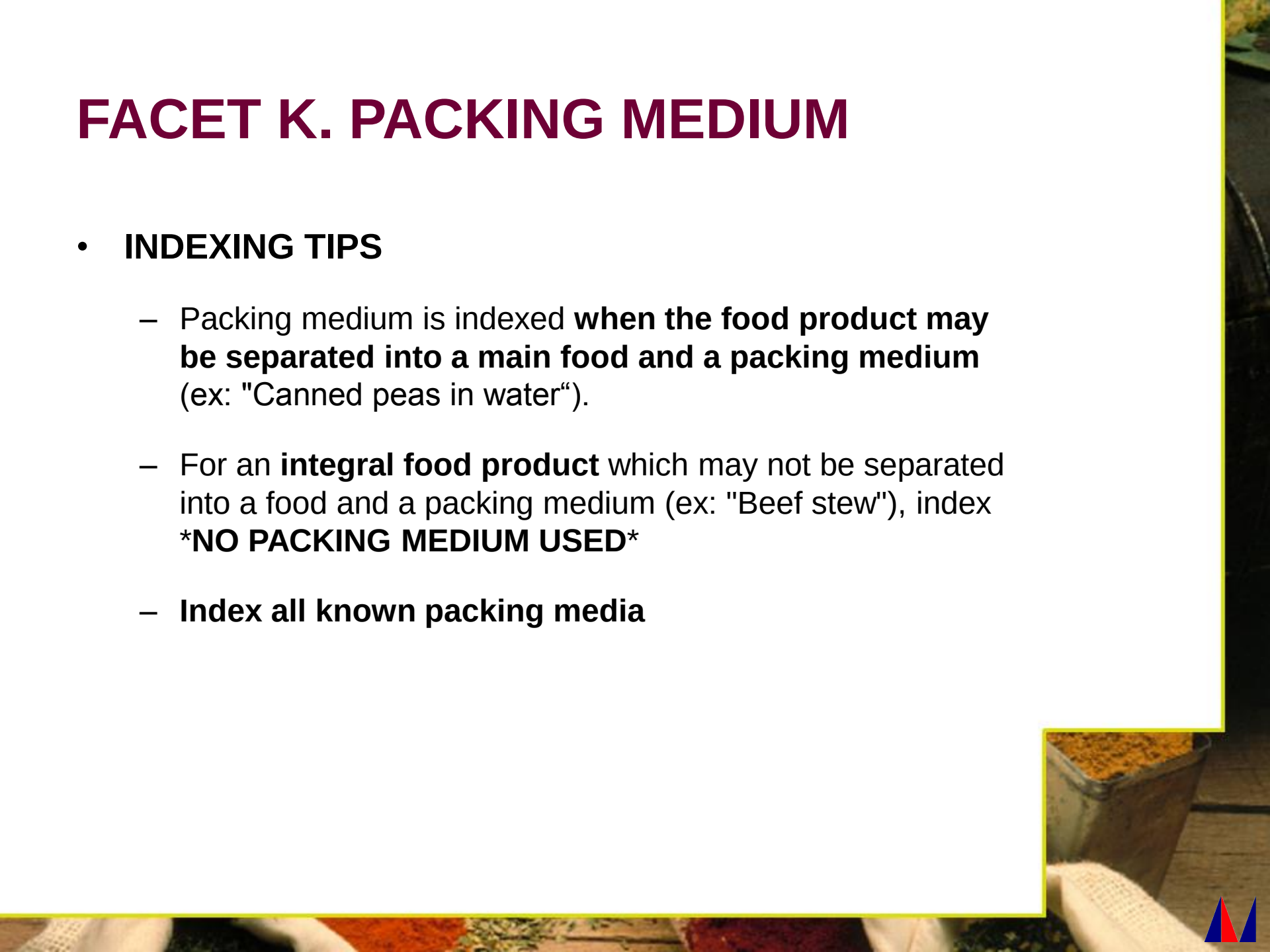
FACET K. PACKING MEDIUM

- The medium in which the food is packed for preservation and handling or the medium surrounding homemade foods.

Sardines in oil	Packed in vegetable oil
Peaches in syrup	Packed in syrup
Canned peas & carrots	Packed in water
Spaghetti with tomato sauce	Integral food product
Macaroni with cheese sauce	Integral food product
Beef stew	Integral food product

FACET K. PACKING MEDIUM

- **INDEXING TIPS**
  - Packing medium is indexed **when the food product may be separated into a main food and a packing medium** (ex: "Canned peas in water“).
  - For an **integral food product** which may not be separated into a food and a packing medium (ex: "Beef stew"), index ***NO PACKING MEDIUM USED***
  - **Index all known packing media**



FACET K. PACKING MEDIUM

- K. PACKING MEDIUM [K0020]
  - NO PACKING MEDIUM USED [K0003]
  - PACKED IN EDIBLE MEDIUM [K0011]
    - PACKED IN BROTH [K0042]
    - PACKED IN CREAM OR MILK [K0043]
    - PACKED IN FAT OR OIL [K0026]
    - PACKED IN FRUIT JUICE [K0039]
    - PACKED IN GELATIN [K0035]
    - PACKED IN GRAVY OR SAUCE [K0034]
    - PACKED IN INK [K0044]
    - PACKED IN SALT BRINE [K0018]
    - PACKED IN SWEETENED LIQUID [K0023]
    - PACKED IN VEGETABLE JUICE [K0016]
    - PACKED IN VINEGAR [K0029]
    - PACKED IN WATER [K0017]
  - PACKED IN GAS OTHER THAN AIR [K0014]
    - PACKED IN CARBON DIOXIDE [K0028]
    - PACKED IN GAS MIXTURE [K0032]
    - PACKED IN NITROGEN [K0031]
  - PACKED WITH AEROSOL PROPELLANT [K0015]
  - PACKING MEDIUM NOT KNOWN [K0001]
  - PACKING MEDIUM, OTHER [K0004]
  - VACUUM-PACKED [K0027]

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

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

FACET	DESCRIPTION	CODE
A	FERMENTED MILK PRODUCT (EUROFIR)	A0783
B	COW	B1201
C	MILK	C0235
E	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
G	COOKING METHOD NOT APPLICABLE	G0003
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J	PRESERVED BY FERMENTATION	J0104
	INGREDIENT PRESERVED BY HEAT TREATMENT	J0151
	PRESERVED BY CHILLING	J0131
	PRESERVED BY ADDING CHEMICALS	J0100
K	NO PACKING MEDIUM USED	K0003

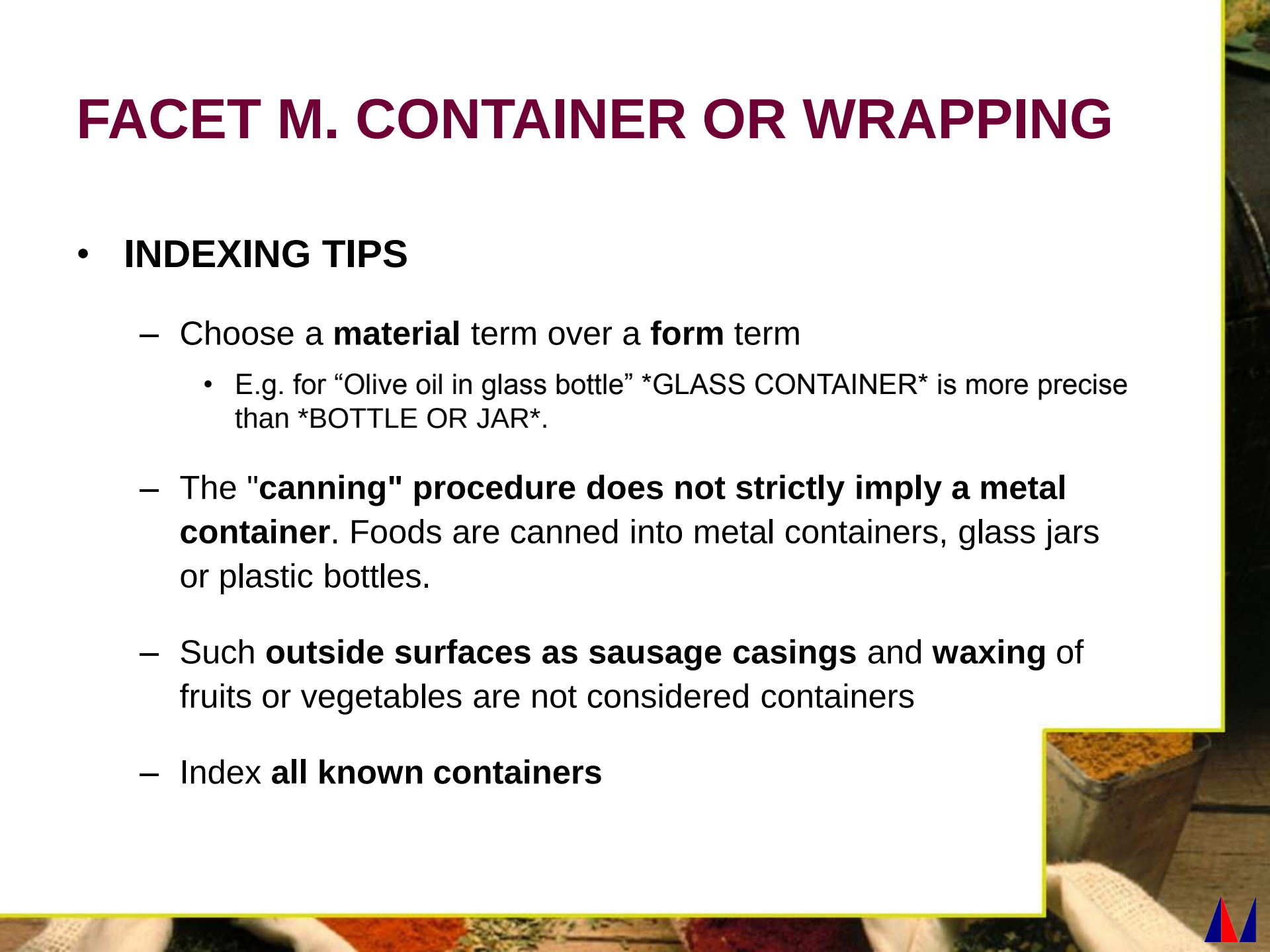
FACET M. CONTAINER OR WRAPPING

- The **container or wrapping** of a food defined by the container material, the container form, and the material used for the liner, lid(s), or end(s).
- Index terms are based on **form** of container or on **material** of container

- M. CONTAINER OR WRAPPING [M0100]
  - CONTAINER OR WRAPPING BY FORM [M0195]
    - AMPUL [M0196]
    - BAG, SACK OR POUCH [M0197]
    - BOX [M0213]
    - CAN, BOTTLE OR JAR [M0194]
    - CAPSULE [M0207]
    - DRUM (CONTAINER) [M0198]
    - ENVELOPE [M0199]
    - MULTICONTAINER PACKAGE [M0208]
    - PAIL [M0219]
    - TUBE [M0200]
    - VIAL [M0201]
    - WRAPPER, MATERIAL UNSPECIFIED [M0211]
  - CONTAINER OR WRAPPING BY MATERIAL [M0202]
    - CERAMIC OR EARTHENWARE CONTAINER [M0116]
    - EDIBLE CONTAINER [M0212]
    - GLASS CONTAINER [M0130]
    - LAMINATE CONTAINER [M0181]
    - METAL CONTAINER [M0151]
    - NATURAL POLYMER CONTAINER [M0320]
    - PAPERBOARD OR PAPER CONTAINER [M0159]
    - PLASTIC CONTAINER [M0172]
    - TEXTILE OR FABRIC CONTAINER [M0157]
    - WAX CONTAINER [M0209]
    - WOOD CONTAINER [M0174]
  - CONTAINER OR WRAPPING NOT KNOWN [M0001]
  - CONTAINER OR WRAPPING, OTHER [M0004]
  - NO CONTAINER OR WRAPPING USED [M0003]
  - SEALING/CLOSING ELEMENT [M0220]

FACET M. CONTAINER OR WRAPPING

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



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

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	INGREDIENT PRESERVED BY HEAT TREATMENT	J0151
	PRESERVED BY CHILLING	J0131
	PRESERVED BY ADDING CHEMICALS	J0100
K	NO PACKING MEDIUM USED	K0003
M	PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M0188

FACET N. FOOD CONTACT SURFACE

- The specific container **material(s) in direct contact with the food**.
- Index terms are based on **man-made material** (*PLASTIC*) or **natural material** (*WOOD*).

- **INDEXING TIPS**
  - If the food container is coated, the coating material is the food contact surface.

Facet M	**Facet N**
ALUMINUM CAN, DRUM OR BARREL	*ALUMINUM* (if not coated)
METAL CONTAINER	*SEAFOOD ENAMEL*
PLASTIC WRAPPER	*POLYETHYLENE*

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

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	PRESERVED BY ADDING CHEMICALS	J0100
K	NO PACKING MEDIUM USED	K0003
M	PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M0188
N	PLASTIC	N0036
	ALUMINIUM	N0042

FACET P. CONSUMER GROUP - DIETARY USE - LABEL CLAIM

1. The intended audience or **consumer group**, human or animal, for the production & marketing of the food product.

2. The **dietary use(s) of the food**, in cases where the food has special **characteristics, claims** or uses.

3. Food **allergen labelling**

- **INDEXING TIPS**
  - Use all three sections independently
  - Consumer group = obligatory
  - Index all known consumer groups and dietary uses

- P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]
  - CONSUMER GROUP [P0136]
    - ANIMAL FEED [P0021]
    - HUMAN, CONSUMER GROUP [P0026]
      - CHILDREN LESS THAN FOUR YEARS [P0256]
      - HUMAN CONSUMER, ADULT [P0188]
      - HUMAN CONSUMER, FOUR YEARS AND ABOVE [P0250]
      - HUMAN CONSUMER, NO AGE SPECIFICATION [P0024]
      - HUMAN CONSUMER, OTHER [P0258]
    - CONSUMER GROUP NOT APPLICABLE [P0003]
    - CONSUMER GROUP NOT KNOWN [P0001]
  - DIETARY CLAIM OR USE [P0023]
    - ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]
    - COLOR-RELATED CLAIM OR USE [P0096]
    - FLAVOR- OR TASTE-RELATED CLAIM OR USE [P0099]
    - GENERAL LABEL CLAIM [P0059]
    - HEALTH-RELATED CLAIM OR USE [P0124]
    - NUTRITION-RELATED CLAIM OR USE [P0065]
    - ORGANIC FOOD CLAIM OR USE [P0128]
    - OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]
    - OTHER SPECIAL CLAIM OR USE [P0159]
    - PRESERVATIVE-RELATED CLAIM OR USE [P0110]
    - PROCESSING-RELATED CLAIM OR USE [P0119]
    - RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]
    - SWEETENER-RELATED CLAIM OR USE [P0103]
  - FOOD ALLERGEN LABELLING [P0213]
    - CARROT AND PRODUCTS THEREOF [P0231]
    - CELERY AND PRODUCTS THEREOF [P0222]
    - CEREALS CONTAINING GLUTEN AND PRODUCTS THEREOF [P0214]
    - COCOA AND PRODUCTS THEREOF [P0226]
    - CORIANDER AND PRODUCTS THEREOF [P0227]
    - CORN AND PRODUCTS THEREOF [P0229]
    - CRUSTACEANS AND PRODUCTS THEREOF [P0215]

FACET P. CONSUMER GROUP - DIETARY USE - LABEL CLAIM

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

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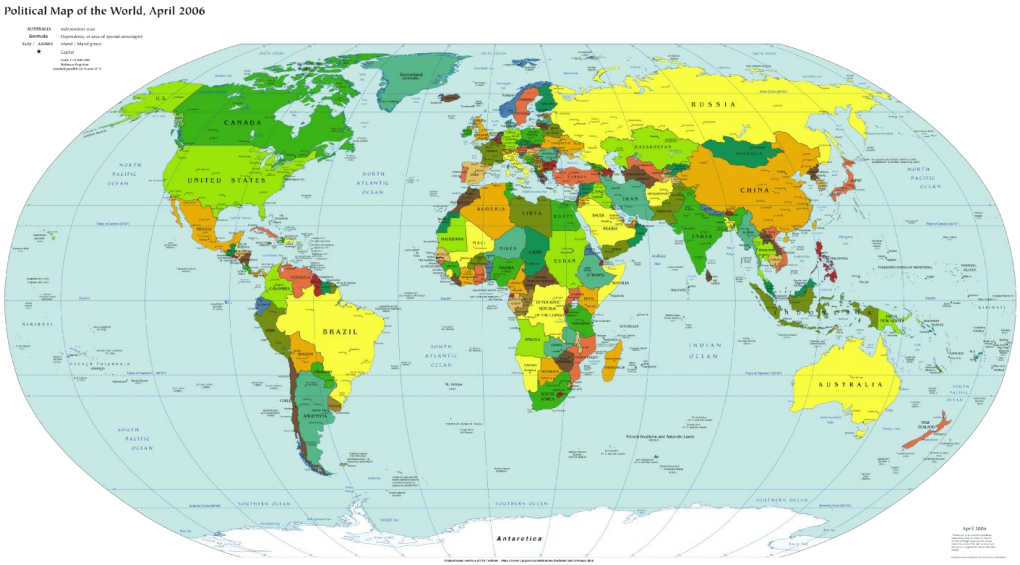
N	PLASTIC	N0036
	ALUMINIUM	N0042
P	HUMAN FOOD, NO AGE SPECIFICATIONS	P0024

FACET R.
GEOGRAPHIC PLACES AND REGIONS

- This facet indicates the **area of origin** of a food product.



- **INDEXING TIPS**
  - Index the area of origin of a food product when this is **appropriate**, when the area of origin of a food product has a **significant effect** on the product at hand.

FACET R.
GEOGRAPHIC PLACES AND REGIONS

- R. GEOGRAPHIC PLACES AND REGIONS [R0010]
  - CLIMATIC ZONE [R0193]
  - CONTINENTS, REGIONS AND COUNTRIES [R0509]
    - AFRICA [R0339]
    - ANTARCTICA [R0110]
    - ASIA [R0345]
    - ATLANTIC OCEAN ISLANDS [R0352]
    - AUSTRALIA [R0117]
    - CENTRAL AMERICA [R0354]
    - EUROPE [R0355]
      - EUROPE, CENTRAL [R0356]
      - EUROPE, EASTERN [R0357]
      - EUROPE, SOUTHERN [R0358]
      - EUROPE, WESTERN [R0359]
      - SCANDINAVIA [R0360]
    - INDIAN OCEAN ISLANDS [R0361]
    - NORTH AMERICA [R0362]
    - PACIFIC OCEAN ISLANDS [R0363]
    - SOUTH AMERICA [R0364]
  - FISHING AREAS [R0124]
    - AQUACULTURE [R0111]
    - FAO STATISTICAL AREAS FOR FISHERY PURPOSES [R0511]
    - FRESHWATER FISHING AREA [R0220]
    - SALT WATER FISHING AREA [R0510]
    - SUBTROPICAL WATERS [R0387]
    - TROPICAL WATERS [R0404]
  - GEOGRAPHIC PLACE OR REGION NOT KNOWN [R0001]
  - GEOPOLITICAL DESIGNATION [R0365]

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

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M	PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M0188
N	PLASTIC	N0036
	ALUMINIUM	N0042
P	HUMAN FOOD, NO AGE SPECIFICATIONS	P0024
R	FRANCE	R0219

FACET Z. ADJUNCT CHARACTERISTICS

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

- **INDEXING TIPS**
  - **Meat or fish descriptors** are used only when meat or fish flesh is the **first** or **only ingredient** of a food product or if it is **specified in food name**.
  - **Plant maturity** terms are used only when maturity is indicated in the **food name**.
  - All other descriptors are used as needed

FACET Z. ADJUNCT CHARACTERISTICS

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

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

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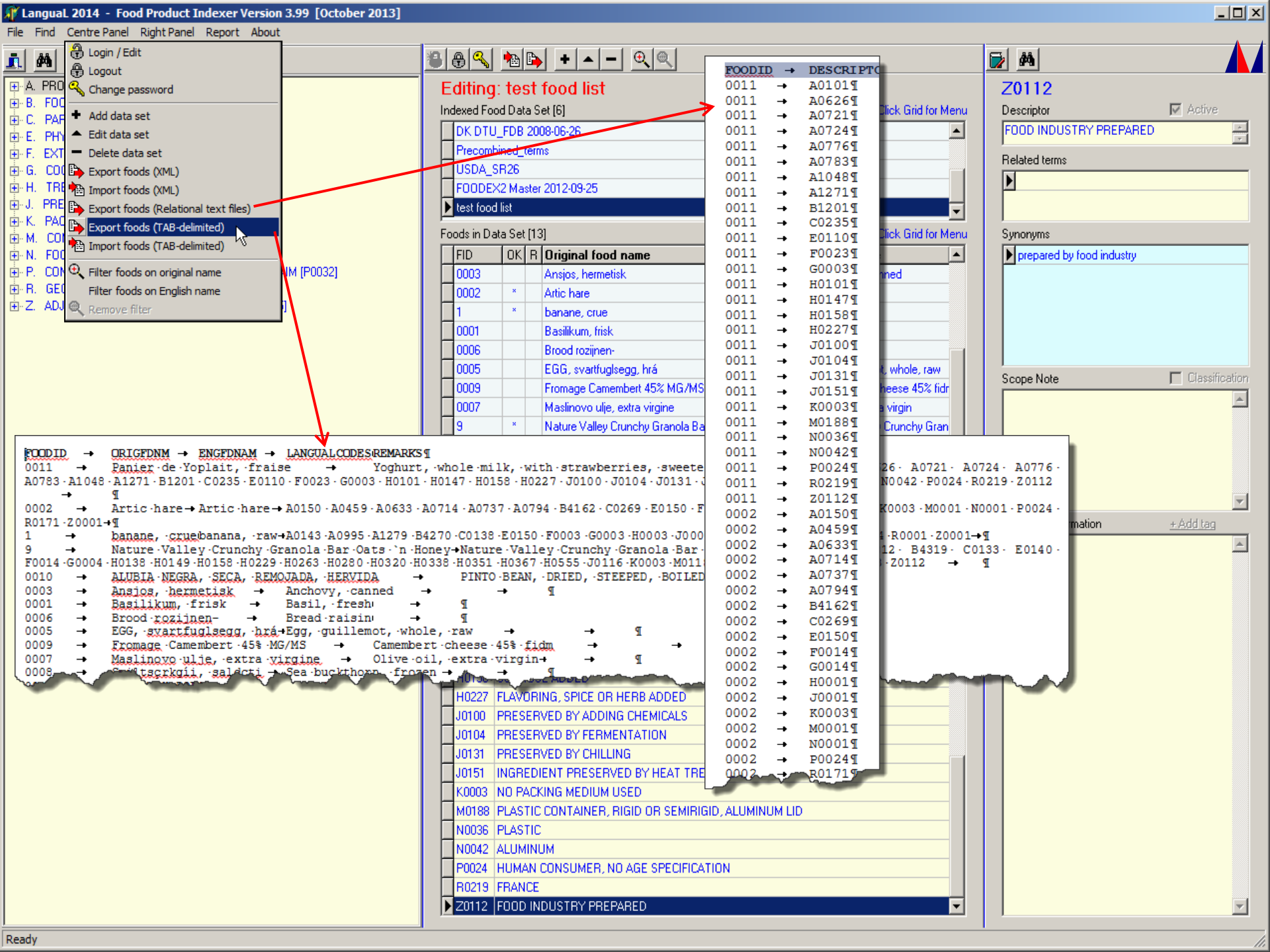
	ALUMINIUM	N0042
P	HUMAN FOOD, NO AGE SPECIFICATIONS	P0024
R	FRANCE	R0219
Z	FOOD INDUSTRY PREPARED	Z0112


Langual 2014 - Food Product Indexer Version 3.99 [October 2013]
File Find Centre Panel Right Panel Report About
Login / Edit
Logout
Change password
Add data set
Edit data set
Delete data set
Export foods (XML)
Import foods (XML)
Export foods (Relational text files)
Export foods (TAB-delimited)
Import foods (TAB-delimited)
Filter foods on original name
Filter foods on English name
Remove filter
Editing: test food list
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Precombined_terms
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test food list
Foods in Data Set [13]
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0003 Ansjos, hermetisk
0002 * Artic hare
1 * banane, crue
0001 Basilikum, frisk
0006 Brood rozijnen-
0005 EGG, svartfuglsegg, hrá
0009 Fromage Camembert 45% MG/MS
0007 Maslinovo ulje, extra virgine
9 * Nature Valley Crunchy Granola Ba
H0227 FLAVORING, SPICE OR HERB ADDED
J0100 PRESERVED BY ADDING CHEMICALS
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N0042 ALUMINUM
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R0219 FRANCE
Z0112 FOOD INDUSTRY PREPARED
Z0112
Descriptor
Active
FOOD INDUSTRY PREPARED
Related terms
Synonyms
prepared by food industry
Scope Note
Classification
+Add tag
Ready

Summary of rules for indexing foods

- Use the **hierarchy** to select descriptors.
- Consult the **Scope Notes** and **Additional Information** for clarification.
- Use one (or more) facet term from **each facet**, following the specific rules for that facet.
- Use each facet **independently**.
- Index as **specifically** as the vocabulary permits.
- Use **Broader Terms** when not enough information is available about the food.