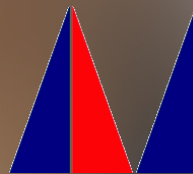




LanguaL thesaurus from A to Z

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Food Comp 2013
Wageningen
The Netherlands
13-25 October 2013



LanguaL thesaurus

systematic food description according to viewpoints/facets

CHARACTERISTIC	FACET
FOOD GROUP	A. Product Type Derived from a combination of consumption, functional, manufacturing & 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 Any preservation method applied
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 or claims
GEOGRAPHIC ORIGIN	R. Geographic Places and Regions Country of origin, preparation of consumption
MISCELLANEOUS CHARACTERISTICS	Z. Adjunct Characteristics of Food Additional miscellaneous descriptors





FACET A. PRODUCT TYPE

- **Product type = a food group having common consumption, functional or manufacturing characteristics**
- **Parallel classification systems, dependent on the different uses of the indexed data**





Different classification systems

dependent on the different uses of the indexed data

Conventional
foods

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





FACET A. PRODUCT TYPE

GENERAL INDEXING RULES

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





DESCRIBING A FOOD USING LANGUAG

- **EXAMPLE:** Yoghurt, whole milk, with strawberries, sweetened (Yoplait)

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

Container: semi-rigid plastic container with aluminum foil top

* Potassium sorbate/ Sorbic acid





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

- [-] PRODUCT TYPE, EUROPEAN UNION [A0356]
 - [+] CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]
 - [+] CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
 - [+] EUROCODE 2 FOOD CLASSIFICATION [A0642]
 - [-] **EUROFIR FOOD CLASSIFICATION [A0777]**
 - [+] BEVERAGE (NON-MILK) (EUROFIR) [A0840]
 - [+] EGG OR EGG PRODUCT (EUROFIR) [A0790]
 - [+] FAT OR OIL (EUROFIR) [A0805]
 - [+] FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833]
 - [+] GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]
 - [+] MEAT OR MEAT PRODUCT (EUROFIR) [A0793]
 - [-] MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]
 - [+] CHEESE (EUROFIR) [A0784]
 - FERMENTED MILK PRODUCT (EUROFIR) [A0783]
 - FROZEN DAIRY DESSERT (EUROFIR) [A0789]
 - IMMITATION MILK PRODUCTS (EUROFIR) [A0788]
 - [-] MILK (EUROFIR) [A0779]
 - CREAM (EUROFIR) [A0782]
 - LIQUID MILK (EUROFIR) [A0780]
 - PROCESSED MILK (EUROFIR) [A0781]
 - [+] MISCELLANEOUS FOOD PRODUCT (EUROFIR) [A0852]
 - [+] NUT, SEED OR KERNEL (EUROFIR) [A0823]
 - [+] PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT (EUROFIR) [A0869]
 - [+] SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]
 - [+] SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835]
 - [+] VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]





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

- [-] PRODUCT TYPE, EUROPEAN UNION [A0356]
 - [+] CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]
 - [+] CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY
 - [-] **EUROCODE 2 FOOD CLASSIFICATION [A0642]**
 - 01 MILK AND MILK PRODUCTS (EUROCODE2) [A0724]
 - 02 EGG AND EGG PRODUCTS (EUROCODE2) [A0725]
 - 03 MEAT AND MEAT PRODUCTS (EUROCODE2) [A0726]
 - 04 FISH AND FISH PRODUCTS (EUROCODE2) [A0727]
 - 05 FATS AND OILS (EUROCODE2) [A0728]
 - 06 GRAINS AND GRAIN PRODUCTS (EUROCODE2) [A0729]
 - 07 PULSES, SEEDS, KERNELS, NUTS AND PRODUCTS (EUROCODE2) [A0730]
 - 08 VEGETABLES AND VEGETABLE PRODUCTS (EUROCODE2) [A0731]
 - 09 FRUIT AND FRUIT PRODUCTS (EUROCODE2) [A0732]
 - 10 SUGAR, CHOCOLATE AND RELATED PRODUCTS (EUROCODE2) [A0733]
 - 11 BEVERAGES (NON-MILK) (EUROCODE2) [A0734]
 - 12 MISCELLANEOUS FOODS (EUROCODE2) [A0735]
 - 13 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EUROCODE2) [A0736]





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

- [-] PRODUCT TYPE, EUROPEAN UNION [A0356]
 - [+] CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]
 - [+] CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY
 - [+] EUROCODE 2 FOOD CLASSIFICATION [A0642]
 - [+] EUROFIR FOOD CLASSIFICATION [A0777]
 - [-] EUROPEAN FOOD GROUPS (EFG) [A0690]
 - 01 BREAD AND ROLLS (EFG) [A0691]
 - 02 BREAKFAST CEREALS (EFG) [A0692]
 - 03 FLOUR (EFG) [A0693]
 - 04 PASTA (EFG) [A0694]
 - 05 BAKERY PRODUCTS (EFG) [A0695]
 - 06 RICE AND OTHER CEREAL PRODUCTS (EFG) [A0696]
 - 07 SUGAR (EFG) [A0697]
 - 08 SUGAR PRODUCTS, EXCLUDING CHOCOLATE (EFG) [A0698]
 - 09 CHOCOLATE (EFG) [A0699]
 - 10 VEGETABLE OILS (EFG) [A0700]
 - 11 MARGARINE AND LIPIDS OF MIXED ORIGIN (EFG) [A0701]
 - 12 BUTTER AND ANIMAL FATS (EFG) [A0702]
 - 13 NUTS (EFG) [A0703]
 - 14 PULSES (EFG) [A0704]
 - 15 VEGETABLES, EXCLUDING POTATOES (EFG) [A0705]
 - 16 STARCHY ROOTS AND POTATOES (EFG) [A0706]
 - 17 FRUITS (EFG) [A0707]
 - 18 FRUIT JUICES (EFG) [A0708]
 - 19 NON-ALCOHOLIC BEVERAGES (EFG) [A0709]
 - 20 COFFEE, TEA, COCOA POWDER (EFG) [A0710]
 - 21 BEER (EFG) [A0711]
 - 22 WINE (EFG) [A0712]
 - 23 OTHER ALCOHOLIC BEVERAGES (EFG) [A0713]
 - 24 RED MEAT AND MEAT PRODUCTS (EFG) [A0714]
 - 25 POULTRY AND POULTRY PRODUCTS (EFG) [A0715]
 - 26 OFFALS (EFG) [A0716]
 - 27 FISH AND SEAFOOD (EFG) [A0717]
 - 28 EGGS (EFG) [A0718]
 - 29 MILK (EFG) [A0719]
 - 30 CHEESE (EFG) [A0720]
 - 31 OTHER MILK PRODUCTS (EFG) [A0721]
 - 32 MISCELLANEOUS FOODS (EFG) [A0722]
 - 33 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EFG) [A0723]





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

- [-] PRODUCT TYPE, INTERNATIONAL [A0352]
 - [-] CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]
 - [+] A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0644]
 - [+] B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0645]
 - [+] C. PRIMARY FEED COMMODITIES (CCPR) [A0646]
 - [+] D. PROCESSED FOOD OF PLANT ORIGIN (CCPR) [A0647]
 - [-] E. PROCESSED FOOD OF ANIMAL ORIGIN (CCPR) [A0648]
 - [-] 16 SECONDARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0664]
 - ... 080 DRIED MEAT AND FISH PRODUCTS (MD) (CCPR) [A0769]
 - [-] 17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR) [A0665]
 - ... 082 SECONDARY MILK PRODUCTS (LS) (CCPR) [A0770]
 - ... 084 CRUSTACEANS, PROCESSED (SC) (CCPR) [A0771]
 - ... 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]
 - ... 086 MILK FATS (FM) (CCPR) [A0773]
 - ... 087 DERIVED MILK PRODUCTS (LD) (CCPR) [A0774]
 - [-] 18 MANUFACTURED FOOD (SINGLE-INGREDIENT) OF ANIMAL ORIGIN (CCPR) [A0666]
 - ... 090 MANUFACTURED MILK PRODUCTS (SINGLE INGREDIENT) OF ANIMAL ORIGIN (LI) (CCPR) [A0775]
 - [-] 19 MANUFACTURED FOOD (MULTI-INGREDIENT) OF ANIMAL ORIGIN (CCPR) [A0667]
 - ... 092 MANUFACTURED MILK PRODUCTS (MULTI INGREDIENT) OF ANIMAL ORIGIN (LM) (CCPR) [A0776]





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

- [-] PRODUCT TYPE, INTERNATIONAL [A0352]
 - [+] CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]
 - [-] FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]
 - BAKERY WARES (CCFAC) [A0632]
 - BEVERAGES, EXCLUDING DAIRY PRODUCTS (CCFAC) [A0639]
 - CEREALS AND CEREAL PRODUCTS (CCFAC) [A0631]
 - COMPOSITE FOODS (CCFAC) [A0641]
 - CONFECTIONARY (CCFAC) [A0630]
 - DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC) [A0626]
 - EDIBLE ICES, INCLUDING SHERBET AND SORBET (CCFAC) [A0628]
 - EGG AND EGG PRODUCTS (CCFAC) [A0635]
 - FATS AND OILS, AND FAT EMULSIONS (TYPE WATER-IN-OIL) (CCFAC) [A0627]
 - FISH AND FISH PRODUCTS (CCFAC) [A0634]
 - FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES (CCFAC) [A0638]
 - FRUITS AND VEGETABLES (CCFAC) [A0629]
 - MEAT AND MEAT PRODUCTS (CCFAC) [A0633]
 - READY-TO-EAT SAVORIES (CCFAC) [A0640]
 - SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC. (CCFAC) [A0637]
 - SWEETENERS (CCFAC) [A0636]





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

- [-] PRODUCT TYPE, INTERNATIONAL [A0352]
 - [+] CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]
 - [+] FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]
 - [+] GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS) [A1207]
 - [-] GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874]
 - [+] 50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987]
 - [+] 50110000 - MEAT/POULTRY/GAME/BATRACHIAN (GS1 GPC) [A1015]
 - [+] 50120000 - SEAFOOD (GS1 GPC) [A1124]
 - [-] 50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) [A1025]
 - [+] 50131600 - EGGS/EGG SUBSTITUTES (GS1 GPC) [A1038]
 - [+] 50131700 - MILK/MILK SUBSTITUTES (GS1 GPC) [A1042]
 - [+] 50131800 - CHEESE/CHEESE SUBSTITUTES (GS1 GPC) [A1030]
 - [+] 50131900 - BUTTER/BUTTER SUBSTITUTES (GS1 GPC) [A1026]
 - [+] 50132000 - CREAM/CREAM SUBSTITUTES (GS1 GPC) [A1034]
 - [-] 50132100 - YOGHURT/YOGHURT SUBSTITUTES (GS1 GPC) [A1046]
 - 10000277 - YOGHURT/YOGHURT SUBSTITUTES (FROZEN) (GS1 GPC) [A1047]
 - 10000278 - YOGHURT/YOGHURT SUBSTITUTES (PERISHABLE) (GS1 GPC) [A1048]
 - 10000279 - YOGHURT/YOGHURT SUBSTITUTES (SHELF STABLE) (GS1 GPC) [A1049]
 - 50132200 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES VARIETY PACKS (GS1 GPC)
 - [+] 50150000 - OILS/FATS EDIBLE (GS1 GPC) [A1051]
 - [+] 50160000 - CONFECTIONERY/SUGAR SWEETENING PRODUCTS (GS1 GPC) [A0976]
 - [+] 50170000 - SEASONINGS/PRESERVATIVES/EXTRACTS (GS1 GPC) [A1165]
 - [+] 50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC) [A0927]
 - [+] 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]
 - [+] 50200000 - BEVERAGES (GS1 GPC) [A0875]
 - [+] 50220000 - CEREAL/GRAIN/PULSE PRODUCTS (GS1 GPC) [A0960]





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

- [-] PRODUCT TYPE, USA [A0289]
 - [-] PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]
 - [+] BEVERAGE (US CFR) [A0229]
 - [+] CACAO OR CHOCOLATE PRODUCT (US CFR) [A0272]
 - ... CHEWING GUM (US CFR) [A0176]
 - [+] CONFECTIONERY (US CFR) [A0188]
 - [-] DAIRY PRODUCT (US CFR) [A0164]
 - [+] CHEESE OR CHEESE PRODUCT (US CFR) [A0115]
 - [+] FROZEN DAIRY DESSERT (US CFR) [A0114]
 - [-] MILK OR MILK PRODUCT (US CFR) [A0148]
 - ... CULTURED MILK PRODUCT (US CFR) [A0101]
 - [+] MILK OR MILK PRODUCT ANALOG (US CFR) [A0147]
 - [+] DRESSING, CONDIMENT, GRAVY OR SAUCE (US CFR) [A0105]
 - [+] EGG OR EGG PRODUCT (US CFR) [A0261]
 - [+] FLAVORING OR SEASONING (US CFR) [A0133]
 - [+] FOOD ADDITIVE (US CFR) [A0181]
 - [+] FRUIT OR VEGETABLE PRODUCT (US CFR) [A0257]
 - ... GLAZE (US CFR) [A0214]
 - [+] GRAIN OR STARCH PRODUCT (US CFR) [A0125]
 - [+] MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT (US CFR) [A0217]
 - [+] NUT OR SEED PRODUCT (US CFR) [A0306]
 - [+] PREPARED FOOD PRODUCT (US CFR) [A0172]
 - ... REFINED OR PARTIALLY-REFINED FOOD PRODUCT (US CFR) [A0129]
 - ... SNACK FOOD (US CFR) [A0228]





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

- [-] PRODUCT TYPE, USA [A0289]
 - [+] PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]
 - [-] **PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]**
 - ... 0100 DAIRY AND EGG PRODUCTS (USDA SR) [A1271]
 - ... 0200 SPICES AND HERBS (USDA SR) [A1272]
 - ... 0300 BABY FOODS (USDA SR) [A1273]
 - ... 0400 FATS AND OILS (USDA SR) [A1274]
 - ... 0500 POULTRY PRODUCTS (USDA SR) [A1275]
 - ... 0600 SOUPS, SAUCES, AND GRAVIES (USDA SR) [A1276]
 - ... 0700 SAUSAGES AND LUNCHEON MEATS (USDA SR) [A1277]
 - ... 0800 BREAKFAST CEREALS (USDA SR) [A1278]
 - ... 0900 FRUITS AND FRUIT JUICES (USDA SR) [A1279]
 - ... 1000 PORK PRODUCTS (USDA SR) [A1280]
 - ... 1100 VEGETABLES AND VEGETABLE PRODUCTS (USDA SR) [A1281]
 - ... 1200 NUT AND SEED PRODUCTS (USDA SR) [A1282]
 - ... 1300 BEEF PRODUCTS (USDA SR) [A1283]
 - ... 1400 BEVERAGES (USDA SR) [A1284]
 - ... 1500 FINFISH AND SHELLFISH PRODUCTS (USDA SR) [A1285]
 - ... 1600 LEGUMES AND LEGUME PRODUCTS (USDA SR) [A1286]
 - ... 1700 LAMB, VEAL, AND GAME PRODUCTS (USDA SR) [A1287]
 - ... 1800 BAKED PRODUCTS (USDA SR) [A1288]
 - ... 1900 SWEETS (USDA SR) [A1289]
 - ... 2000 CEREAL GRAINS AND PASTA (USDA SR) [A1290]
 - ... 2100 FAST FOODS (USDA SR) [A1291]
 - ... 2200 MEALS, ENTREES, AND SIDEDISHES (USDA SR) [A1292]
 - ... 2500 SNACKS (USDA SR) [A1293]
 - ... 3500 ETHNIC FOODS (USDA SR) [A1294]





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

FACET	DESCRIPTION	CODE
A	FERMENTED MILK PRODUCT (EUROFIR)	A0783
	01 MILK AND MILK PRODUCTS (EUROCODE2)	A0724
	31 OTHER MILK PRODUCTS (EFG)	A0721
	092 MANUFACTURED MILK PRODUCTS (MULTI INGREDIENT) OF ANIMAL ORIGIN (LM) (CCPR)	A0776
	DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC)	A0626
	10000278 - YOGHURT/YOGHURT SUBSTITUTES (PERISHABLE) (GS1 GPC)	A1048
	CULTURED MILK PRODUCT (US CFR)	A0101
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271
How many descriptors should I choose from facet A?		
That depends on how the data will be used...		





FACET B. FOOD SOURCE

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

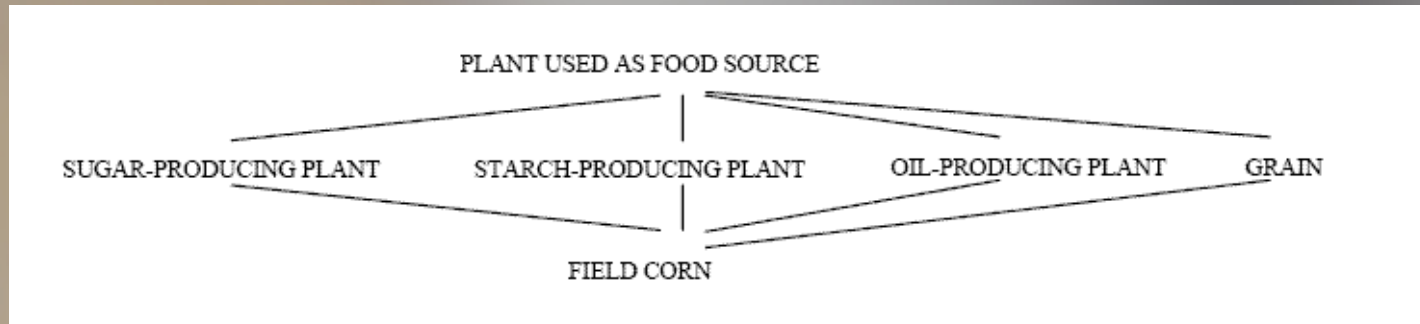
- [-] B. FOOD SOURCE [B1564]
 - [+] ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
 - [-] ANIMAL USED AS FOOD SOURCE [B1297]
 - [+] AMPHIBIAN OR REPTILE [B3468]
 - [+] ANIMAL (MAMMAL) [B1134]
 - [+] FISH OR LOWER WATER ANIMAL [B1021]
 - [+] INSECT [B1220]
 - [+] POULTRY OR GAME BIRD [B1563]
 -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





Importance of hierarchical relationships

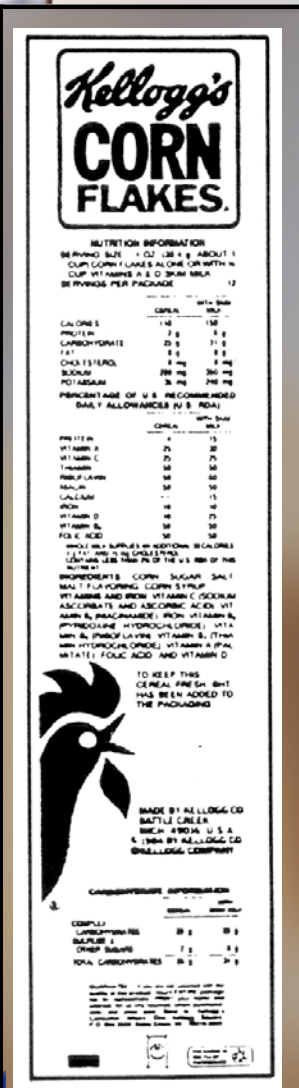
- Comprehension of term
- Searching for terms
- Poly-hierarchical relationships allowed





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]



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

- Index major ingredient by weight, not counting water:



- Example: Parsley sauce

Ingredients

Serves: 6

50 g butter

50 g plain flour

600 ml semi-skimmed milk

2-3 heaped tablespoons chopped fresh parsley

salt and freshly ground black pepper





FACET B. FOOD SOURCE

■ INDEXING TIPS

- Index **major** ingredient by **weight**, not counting water.
- Index ***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.
- Specific **mixture terms** are used if one component is the first ingredient and the other component is the 2nd to 4th ingredient.





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, flavoring





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

FACET	DESCRIPTION	CODE	
A	FERMENTED MILK PRODUCT (EUROFIR)	A0783	
	01 MILK AND MILK PRODUCTS (EUROCODE2)	A0724	
	31 OTHER MILK PRODUCTS (EFG)	A0721	
	092 MANUFACTURED MILK PRODUCTS (MULTI INGREDIENT) OF ANIMAL ORIGIN (LM) (CCPR)	A0776	
	DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC)	A0626	
	10000278 - YOGHURT/YOGHURT SUBSTITUTES (PERISHABLE) (GS1 GPC)	A1048	
	CULTURED MILK PRODUCT (US CFR)	A0101	
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271	
	B	COW	B1201





FACET C. PART OF PLANT OR ANIMAL

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





FACET C. PART OF PLANT OR ANIMAL

■ Specific extracts ⇒ index anatomical part

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

■ Non-specific extract ⇒ anatomical part ignored

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





FACET C. PART OF PLANT OR ANIMAL

■ INDEXING TIPS

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





FACET C. PART OF PLANT OR ANIMAL

- [-] C. PART OF PLANT OR ANIMAL [C0116]
 - [+] EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL [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, flavoring





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

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	DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC)	A0626
	10000278 - YOGHURT/YOGHURT SUBSTITUTES (PERISHABLE) (GS1 GPC)	A1048
	CULTURED MILK PRODUCT (US CFR)	A0101
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271
B	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.**





FACET E. PHYSICAL STATE, SHAPE OR FORM

- Determine the physical state of the food at room temperature

Product	During processing	Point of sale	Point of consumption	Room temperature (20°C)
Frozen broccoli	Solid	Solid	Solid	Solid
Canned bouillon	Liquid	Semisolid	Liquid (at 55°C)	Semisolid
Frozen soup	Liquid	Solid	Liquid	Liquid
Ice cream	Liquid	Solid	Solid	Liquid

- **Liquid** and **semiliquid** products can be poured. **Semisolid** products are **spreadable** or **able to be formed**. **Solid** products are **capable of retaining their shapes**





FACET E. PHYSICAL STATE, SHAPE OR FORM

■ INDEXING TIPS

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





FACET E. PHYSICAL STATE, SHAPE OR FORM

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





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

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 ANIMAL ORIGIN (LM) (CCPR)	A0776
	DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC)	A0626
	10000278 - YOGHURT/YOGHURT SUBSTITUTES (PERISHABLE) (GS1 GPC)	A1048
	CULTURED MILK PRODUCT (US CFR)	A0101
	0100 DAIRY AND EGG PRODUCTS (USDA SR)	A1271
B	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 always ***FULLY HEAT-TREATED***.
- For a food having **components with different degrees of heat treatment**, use ***HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT***.





FACET F. EXTENT OF HEAT TREATMENT



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

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





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

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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





FACET G. COOKING METHOD

- The method by which a food is cooked, reheated or held warm





FACET G. COOKING METHOD

■ INDEXING TIPS

- Index **every cooking method known** no matter where it was applied--home, restaurant, or store.

- Ex: Lasagne





FACET G. COOKING METHOD

■ INDEXING TIPS

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





FACET G. COOKING METHOD

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





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

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	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.





FACET H. TREATMENT APPLIED

■ INDEXING TIPS

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





FACET H. TREATMENT APPLIED

[-] H. TREATMENT APPLIED [H0111]

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



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





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

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E	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
G	COOKING METHOD NOT APPLICABLE	G0003
H	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227





FACET J. PRESERVATION METHOD

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





FACET J. PRESERVATION METHOD

■ INDEXING TIPS

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





FACET J. PRESERVATION METHOD

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



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





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





FACET K. PACKING MEDIUM

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





Examples of packing medium

Canned peas

Packed in water

Sardines in oil

Packed in vegetable oil

Peaches in syrup

Packed in syrup

Spaghetti with tomato sauce

Integral food product

Beef stew

Integral food product

Macaroni with cheese sauce

Integral food product





FACET K. PACKING MEDIUM

■ INDEXING TIPS

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





FACET K. PACKING MEDIUM

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



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





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

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C	MILK	C0235
E	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
G	COOKING METHOD NOT APPLICABLE	G0003
H	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227
J	PRESERVED BY FERMENTATION	J0104
	INGREDIENT PRESERVED BY HEAT TREATMENT	J0151
	REFRIGERATED	J0131
	PRESERVED BY ADDING CHEMICALS	J0100
K	NO PACKING MEDIUM USED	K0003





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 **material** of container or on **form** 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 glass jars, plastic bottles or metal containers.
- **Such outside surfaces as sausage casings and waxing of fruits or vegetables are not considered containers**
- **Index all known containers**



FACET M. CONTAINER OR WRAPPING

[-] M. CONTAINER OR WRAPPING [M0100]

- [+] CONTAINER OR WRAPPING BY FORM [M0195]
- [-] 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]
 - [+] PLASTIC CONTAINER, ACCORDING TO TYPE OF PLASTIC [M0357]
 - [+] PLASTIC CONTAINER, FLEXIBLE OR FILM [M0186]
 - [+] PLASTIC CONTAINER, RIGID OR SEMIRIGID [M0184]
 - [+] 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]



Container: semi-rigid plastic container with aluminum foil top





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

FACET	DESCRIPTION	CODE
A	FERMENTED MILK PRODUCT (EUROFIR)	A0783
B	COW	B1201
C	MILK	C0235
E	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
G	COOKING METHOD NOT APPLICABLE	G0003
H	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227
J	PRESERVED BY FERMENTATION	J0104
	INGREDIENT PRESERVED BY HEAT TREATMENT	J0151
	REFRIGERATED	J0131
	PRESERVED BY ADDING CHEMICALS	J0100
K	NO PACKING MEDIUM USED	K0003
M	PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M0188





FACET N. FOOD CONTACT SURFACE

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





FACET N. FOOD CONTACT SURFACE

■ INDEXING TIPS

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

Facet M

ALUMINUM CAN, DRUM OR BARREL

PLASTIC WRAPPER

Facet N

ALUMINUM (if not coated)

POLYETHYLENE





FACET N. FOOD CONTACT SURFACE

- [-] N. FOOD CONTACT SURFACE [N0010]
 - [-] FOOD CONTACT SURFACE FROM HUMAN-MADE MATERIAL [N0051]
 - ... CERAMIC [N0038]
 - + COATING ENAMEL [N0024]
 - ... GLASS [N0040]
 - [-] METAL [N0041]
 - ... ALUMINUM [N0042]
 - ... STEEL [N0044]
 - ... TIN [N0043]
 - ... PAPER OR PAPERBOARD [N0039]
 - [-] PLASTIC [N0036]
 - ... CELLULOSE ACETATE [N0034]
 - ... NYLON [N0027]
 - ... PLIOFILM [N0032]
 - + POLYESTER [N0033]
 - ... POLYETHYLENE [N0017]
 - ... POLYPROPYLENE [N0021]
 - ... POLYSTYRENE [N0022]
 - ... POLYVINYL CHLORIDE [N0037]
 - ... TEFLON [N0055]
 - + VINYLIDENE [N0029]
 - ... TEXTILE OR FABRIC [N0045]
 - ... WAX [N0015]
 - + FOOD CONTACT SURFACE FROM NATURAL MATERIAL [N0050]
 - ... FOOD CONTACT SURFACE NOT KNOWN [N0001]
 - ... FOOD CONTACT SURFACE, OTHER [N0004]
 - ... NO FOOD CONTACT SURFACE PRESENT [N0003]



Container: semi-rigid plastic container with aluminum foil top





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

FACET	DESCRIPTION	CODE
A	FERMENTED MILK PRODUCT (EUROFIR)	A0783
B	COW	B1201
C	MILK	C0235
E	SEMILIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
G	COOKING METHOD NOT APPLICABLE	G0003
H	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227
J	PRESERVED BY FERMENTATION	J0104
	INGREDIENT PRESERVED BY HEAT TREATMENT	J0151
	REFRIGERATED	J0131
	PRESERVED BY ADDING CHEMICALS	J0100
K	NO PACKING MEDIUM USED	K0003
M	PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M0188
N	PLASTIC	N0036
	ALUMINIUM	N0042





FACET P. CONSUMER GROUP/ DIETARY USE/ LABEL CLAIM

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





FACET P. CONSUMER GROUP/ DIETARY USE/ LABEL CLAIM

■ INDEXING TIPS

■ Use all three sections independently:

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

■ Index all known consumer groups and dietary uses



* *obligatory*





FACET P. CONSUMER GROUP/ DIETARY USE/ LABEL CLAIM

- [-] P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]
 - [-] CONSUMER GROUP [P0136]
 - [+] ANIMAL FOOD [P0021]
 - [-] HUMAN FOOD [P0026]
 - ADULT FOOD [P0188]
 - HUMAN FOOD, NO AGE SPECIFICATION [P0024]
 - [+] INFANT OR TODDLER FOOD [P0020]
 - 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]





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
G	COOKING METHOD NOT APPLICABLE	G0003
H	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
	SUCROSE ADDED	H0158
	FLAVORING, SPICE OR HERB ADDED	H0227
J	PRESERVED BY FERMENTATION	J0104
	INGREDIENT PRESERVED BY HEAT TREATMENT	J0151
	REFRIGERATED	J0131
	PRESERVED BY ADDING CHEMICALS	J0100
K	NO PACKING MEDIUM USED	K0003
M	PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID	M0188
N	PLASTIC	N0036
	ALUMINIUM	N0042
P	HUMAN FOOD, NO AGE SPECIFICATIONS	P0024

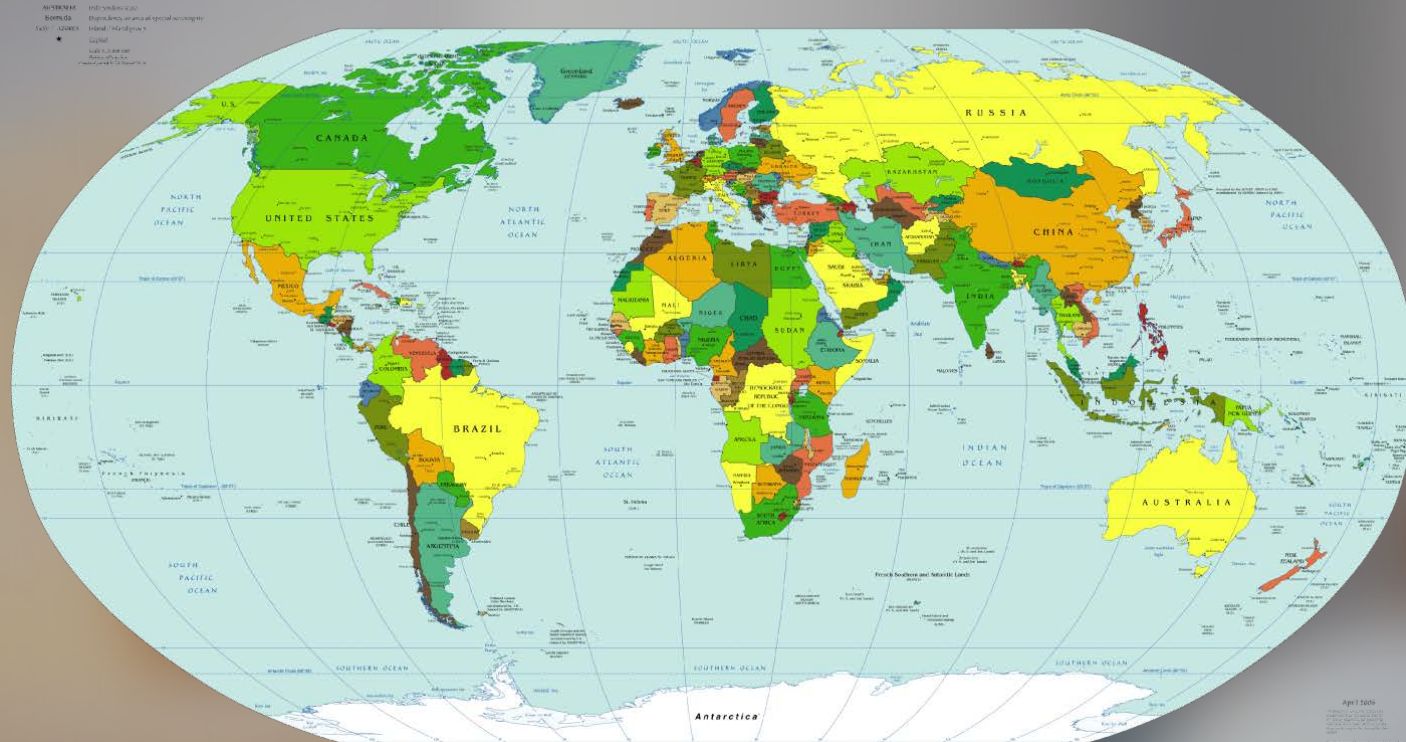




FACET R. GEOGRAPHIC PLACES AND REGIONS

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

Political Map of the World, April 2006





FACET R. GEOGRAPHIC PLACES AND REGIONS

■ INDEXING TIPS

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





FACET R. GEOGRAPHIC PLACES AND REGIONS

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





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

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E	SEMI-LIQUID WITH SOLID PIECES	E0110
F	HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT	F0023
G	COOKING METHOD NOT APPLICABLE	G0003
H	LACTIC ACID FERMENTED	H0101
	FRUIT ADDED	H0147
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J	PRESERVED BY FERMENTATION	J0104
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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
P	HUMAN FOOD, NO AGE SPECIFICATIONS	P0024
R	FRANCE	R0219





FACET Z. ADJUNCT CHARACTERISTICS OF FOOD

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





FACET Z. ADJUNCT CHARACTERISTICS OF FOOD

■ INDEXING TIPS

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





FACET Z. ADJUNCT CHARACTERISTICS OF FOOD

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





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





Summary of rules for indexing foods with the LanguaL thesaurus

- Use the **hierarchy** to select descriptors.
- Consult the **Scope Notes** and **Additional Information** for clarification.
- Use **mixture terms** if necessary (multiple characteristics combined in a single descriptor)
- 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.

