

# Food and Nutrition Surveillance by Life Stages - VIANEV - Children under 36 months 2015

**National Institute of Health, Peru**

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## Identification

### SURVEY ID NUMBER

PER\_2015\_VIANEV\_v01\_M\_v01\_A\_ESS

### TITLE

Food and Nutrition Surveillance by Life Stages - VIANEV - Children under 36 months 2015

### ABBREVIATION OR ACRONYM

VIANEV 2015

### COUNTRY

Name	Country code
Peru	PER

### STUDY TYPE

Individual Food Consumption/Dietary Survey [hh/ifcs]

### ABSTRACT

The survey was conducted, in order to:

1. Estimate the energy and nutrient intake in a population aged 6-35 months.
2. Estimate the population with adequate consumption of energy and nutrients in the population aged 6-35 months.
3. Report the nutritional status indicators: anemia, chronic malnutrition and overweight/obesity, in the population under 36 months of age.
4. Report on the quality of water for human consumption in the homes of the study population, in the population under 36 months of age.

### KIND OF DATA

Sample survey data [ssd]

### UNIT OF ANALYSIS

Individuals

## Scope

### NOTES

The survey collected information on:

- SUBJECTS: information on the participants such as age, sex and geographical location.
- CONSUMPTION: information on all foods consumed by each participant in each survey day, including quantities and nutrient values.

The population group covered in the dataset was children younger than 36 months old.

## Coverage

### GEOGRAPHIC COVERAGE

National coverage, both urban and rural areas.

## Producers and sponsors

### PRIMARY INVESTIGATORS

Name
National Institute of Health, Peru

## Sampling

### SAMPLING PROCEDURE

For the sample selection, 14 strata were built combining areas (Metropolitan Lima and Callao, Urban and Rural Rest) and the district poverty quintile. In each stratum, a multiple of 4 clusters was selected by random sampling without replacement and with probability proportional to the total size of inhabitants. 79 of the 80 selected clusters were executed, each of approximately 50-100 households where eight teams worked for 13 weeks in the last quarter of 2015.

In order to reduce systematic errors, in each area they were randomly permuted to assign them to the teams and weeks. In each conglomerate, the random selection of the assigned day was prepared for each of the 10 children of the sample quota. Field teams performed a quick enumeration of the total number of eligible children. When the total was greater than 10, the first 10 were selected according to a pre-selected and different random sequence for each cluster. When the total was less than 10, we worked with all of them and it was not necessary to look for replacements.

The sample size was estimated by stratified and multistage random sampling in three domains (Metropolitan, Urban and Rural Lima). The sampling frame consisted of information on population and housing from the 2007 National Censuses: XI on Population and VI on Housing, available at the National Institute of Statistics and Informatics (INEI).

### WEIGHTING

No surveys weight were used in this survey.

## Data collection

### DATES OF DATA COLLECTION

Start	End
2015-10-05	2015-12-20

### DATA COLLECTION MODE

Face-to-face paper [f2f]

### DATA COLLECTION NOTES

The method used for the consumption study was the 24-hour Reminder (R24H) on two non-consecutive days. The second measurement was made in a subsample made up of one child for each of the clusters visited. The selection of the days considered all the days of the week, the date of the second visit was random starting after two non-consecutive days of the first visit.

Detailed information was collected on the forms on everything the child consumed the day before, including whether she consumed it in the Cuna Más day care program or another social program from government, parochial, or private institutions.

For the estimation of the weight of the food, several resources were used: the weighing of similar foods in the home, the identification of the food by means of a laminar of homemade measures and the use of measuring jugs and the same kitchenware of the family for the estimation of the weight of liquids. To estimate the net weight consumed, lists of equivalences of household measures of food and preparations were used, as well as auxiliary tables to determine the edible part and from raw to cooked food. All the procedures were registered in the formats for their later criticism and audit. Details are developed in the Interviewer's Manual.

## data\_processing

### METHODOLOGY NOTES

The dataset was anonymized using Statistical Disclosure methods by the Data Dissemination Team of the Statistics division at FAO. All direct identifiers have been removed prior to data submission.

## Access policy

### CONTACTS

Email
fao-who-gift@fao.org

### CONFIDENTIALITY

The users shall not take any action with the purpose of identifying any individual entity (i.e. person, household, enterprise, etc.) in the micro dataset(s). If such a disclosure is made inadvertently, no use will be made of the information, and it will be reported immediately to FAO

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- The micro dataset will only be used for statistical and/or research purposes;
- Any results derived from the micro dataset will be used solely for reporting aggregated information, and not for any specific individual entities or data subjects;
- The users shall not take any action with the purpose of identifying any individual entity (i.e. person, household, enterprise, etc.) in the micro dataset(s). If such a disclosure is made inadvertently, no use will be made of the information, and it will be reported immediately to FAO;
- The micro dataset cannot be re-disseminated by users or shared with anyone other than the individuals that are granted access to the micro dataset by FAO.

### CITATION REQUIREMENTS

National Health Institute (INS); Peru; 2015; Food and Nutrition Surveillance by life stages - VIANEV - children under 36 months, Peru, 2015

## Disclaimer and copyrights

### DISCLAIMER

The user of the data acknowledges that the original collector of the data, the authorized distributor of the data, and the relevant funding agency bear no responsibility for use of the data or for interpretations or inferences based upon such uses

## Metadata production

### DDI DOCUMENT ID

DDI\_PER\_2015\_VIANEV\_v01\_M\_v01\_A\_ESS\_FAO

### PRODUCERS

Name	Abbreviation	Affiliation	Role
Victoria Paduladequadros		Food and Agriculture Organization	Metadata producer
Oluwakayode Anidi		Food and Agriculture Organization	Metadata adapted for FAM
Development Economics Data Group	DECDG	The World Bank	Metadata adapted for World Bank Microdata Library

### DDI DOCUMENT VERSION

Identical to a metadata (PER\_2015\_VIANEV\_v01\_EN\_M\_v01\_A\_ESS) published on FAO microdata repository (<https://microdata.fao.org/index.php/catalog>). Some of the metadata fields have been edited.

**data\_dictionary**

<b>Data file</b>	<b>Cases</b>	<b>variables</b>
<b>data_anon_consumption</b>	20063	76
<b>data_anon_subjects</b>	601	23



**Data file: data\_anon\_consumption**

Cases: 20063

variables: 76

**variables**

ID	Name	Label	Question
V123	SUBJECT	Subject identification	
V124	ROUND	Round	
V125	SURVEY_DAY	Day number	
V126	RESPONDER	Responder	
V127	SEASON	Season of the year	
V128	CONSUMPTION_DAY	Day of consumption	
V129	CONSUMPTION_MONTH	Month of consumption	
V130	CONSUMPTION_YEAR	Year of consumption	
V131	WEEK_DAY	Week day of consumption	
V132	EXCEPTION_DAY	Exceptional diet the day of consumption	
V133	CONSUMPTION_TIME_HOUR	Time of consumption (hours)	
V134	CONSUMPTION_TIME_MINUTES	Time of consumption (minutes)	
V135	MEAL_NAME	Eating occasion	
V136	PLACE	Place of consumption	
V137	FOOD_TYPE	Type of the eating occasion	
V138	RECIPE_CODE	ID Recipe	
V139	RECIPE_DESCR	Recipe description in local language (other than English)	
V140	RECIPE_DESCR_ENG	Recipe description in English	
V141	FOODEX2_RECIPE_CODE	FoodEx2 recipe code	
V142	FOODEX2_RECIPE_DESCR	FoodEx2 recipe description	
V143	AMOUNT_RECIPE	Amount recipe consumed (g)	
V144	CODE_INGREDIENT	Original ingredient code	
V145	INGREDIENT	Food item or Ingredient description in local language (other than English)	
V146	INGREDIENT_ENG	Food item or Ingredient description in English	
V147	FOODEX2 INGR_CODE	FoodEx2 ingredient code	
V148	FOODEX2 INGR_DESCR	FoodEx2 ingredient description	
V150	FOOD_AMOUNT_UNPROC	Food amount (edible) before processing/cooking (raw amount) (g)	
V151	FOOD_AMOUNT_CONS	Food amount (edible) as consumed by the participant (g)	
V152	FOOD_AMOUNT_REPORTED	Food amount (edible) as reported in the survey (g)	
V153	ENERGY_kcal	Energy (kcal)	
V154	WATER_g	Water (g)	
V155	PROTEIN_g	Protein (g)	
V156	A_PROT_g	Animal protein (g)	
V157	V_PROT_g	Vegetal protein (g)	
V158	CARBOH_g	Carbohydrates (g)	
V159	SUGAR_g	Total sugars (g)	
V160	FIBTG_g	Fibre total dietary (g)	
V161	ALCOHOL_g	Alcohol (g)	

ID	Name	Label	Question
V162	FAT_g	Fat (g)	
V163	SAT_FAT_g	Saturated fat (g)	
V164	MUFA_g	Monounsaturated fat (g)	
V165	PUFA_g	Poly-unsaturated fat (g)	
V166	TFA_g	Trans fatty acid (g)	
V167	CHOL_mg	Cholesterol (mg)	
V168	CALC_mg	Calcium (mg)	
V169	IRON_mg	Iron (mg)	
V170	ZINC_mg	Zinc (mg)	
V171	MG_mg	Magnesium (mg)	
V172	PHOS_mg	Phosphorus (mg)	
V173	POTA_mg	Potassium (mg)	
V174	NA_mg	Sodium (mg)	
V175	CU_mg	Copper (mg)	
V176	IOD_mcg	Iodine (µg/mcg)	
V177	SE_mcg	Selenium (µg/mcg)	
V178	MN_mg	Manganese (mg)	
V179	VITC_mg	Vitamin C (mg)	
V180	THIA_mg	Thiamine (mg)	
V181	RIBO_mg	Riboflavin (mg)	
V182	NIAC_mg	Niacin (mg)	
V183	VITB5_mg	Vitamin B5 (mg)	
V184	VITB6_mg	Vitamin B6 (mg)	
V185	FOLDFE_mcg	Folate (µg/mcg DFE)	
V186	FOL_mcg	Folate, total (µg/mcg)	
V187	FOLFD_mcg	Folate food, naturally occurring food folates (µg/mcg)	
V188	FOLFRE_mcg	Folate, free (µg/mcg)	
V189	FOLAC_mcg	Folic acid (synthetic) (µg/mcg)	
V190	VITB12_mcg	Vitamin B12 (µg/mcg)	
V191	VITA_RAE_mcg	Vitamin A (µg/mcg RAE)	
V192	VITA_RE_mcg	Vitamin A (µg/mcg RE)	
V193	BCAROT_mcg	Beta-carotene (µg/mcg)	
V194	RETOL_mcg	Retinol (µg/mcg)	
V195	VITD_mcg	Vitamin D (µg/mcg)	
V196	VITE_mg	Vitamin E, alpha-tocopherol equivalents (mg)	
V197	VITK_mcg	Vitamin K (µg/mcg)	
V198	PHY_mg	Phytate, total (mg)	
V199	VERSION	Version	

total: 76



**Data file: data\_anon\_subjects**

Cases: 601

variables: 23

**variables**

ID	Name	Label	Question
V223	ADM0_NAME	Country	
V224	ADM1_NAME	Region	
V225	ADM2_NAME	Subregion	
V226	WEIGHTING_FACTOR	Weight factor	
V227	AREA_TYPE	Area	
V228	HOUSEHOLD	ID Household	
V229	SUBJECT	ID Subject	
V230	ROUND	Round	
V231	SEX	Sex	
V232	AGE_YEAR	Age (years)	
V233	ANT_DAY	Day of measurement	
V234	ANT_MONTH	Month of measurement	
V235	ANT_YEAR	Year of measurement	
V236	WEIGHT	Weight (kg)	
V237	HEIGHT	Height (cm)	
V238	METHOD_WEIGHT	Method for body weight measurement	
V239	METHOD_HEIGHT	Method for height measurement	
V240	SPECIAL_DIET	Special diet	
V241	PREG_LACT	Pregnant/lactating	
V242	BREASTFEEDING	Breastfeeding	
V243	UNOVERREP	Under/over reporters for energy	
V244	ACTIVITY	PAL	
V245	VERSION	Version	

total: 23



**SUBJECT: Subject identification****Data file: data\_anon\_consumption****Overview**

Valid: 20063 Invalid: 0

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**ROUND: Round****Data file: data\_anon\_consumption****Overview**

Valid: 20063 Invalid: 0

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**SURVEY\_DAY: Day number****Data file: data\_anon\_consumption****Overview**

Valid: 20063 Invalid: 0 Minimum: 1 Maximum: 2

Type: Continuous Decimal: 0 Width: 8 Range: 1 - 2 Format: Numeric

**RESPONDER: Responder****Data file: data\_anon\_consumption****Overview**

Valid: 20063

Type: Discrete Width: 106 Range: - Format: character

**Questions and instructions**

## CATEGORIES

Value	Category	Cases	
9		22	0.1%
Nanny/Nurse/Friend/Neighbor		309	1.5%
Other relative		910	4.5%
Parent/Guardian		1773	8.8%
Person responsible for cooking		14419	71.9%
Proxy (unspecified)		457	2.3%
Self		2033	10.1%
Trained data collectors stayed with each participant recording all foods/drinks consumed for the whole day		140	0.7%

**SEASON: Season of the year****Data file:** data\_anon\_consumption**Overview**

Valid: 20063    Invalid: 0  
 Type: Discrete    Width: 6    Range: -    Format: character

**Questions and instructions**

## CATEGORIES

Value	Category	Cases	
Spring		15727	78.4%
Summer		4336	21.6%

**CONSUMPTION\_DAY: Day of consumption****Data file:** data\_anon\_consumption**Overview**

Valid: 20063    Invalid: 0    Minimum: 1    Maximum: 31  
 Type: Continuous    Decimal: 0    Width: 8    Range: 1 - 31    Format: Numeric

**CONSUMPTION\_MONTH: Month of consumption****Data file:** data\_anon\_consumption**Overview**

Valid: 20063    Invalid: 0    Minimum: 1    Maximum: 12  
 Type: Continuous    Decimal: 0    Width: 8    Range: 1 - 12    Format: Numeric

**CONSUMPTION\_YEAR: Year of consumption****Data file:** data\_anon\_consumption**Overview**

Valid: 20063    Invalid: 0    Minimum: 2015    Maximum: 2016  
 Type: Continuous    Decimal: 0    Width: 8    Range: 2015 - 2016    Format: Numeric

**WEEK\_DAY: Week day of consumption****Data file:** data\_anon\_consumption

## Overview

Valid: 20063 Invalid: 0  
 Type: Discrete Width: 9 Range: - Format: character

## Questions and instructions

### CATEGORIES

Value	Category	Cases	
Friday		3075	15.3%
Monday		3312	16.5%
Saturday		2494	12.4%
Sunday		2299	11.5%
Thursday		2929	14.6%
Tuesday		3107	15.5%
Wednesday		2847	14.2%

### EXCEPTION\_DAY: Exceptional diet the day of consumption

Data file: data\_anon\_consumption

#### Overview

Valid: 0 Invalid: 0  
 Type: Discrete Width: 1 Range: - Format: character

### CONSUMPTION\_TIME\_HOUR: Time of consumption (hours)

Data file: data\_anon\_consumption

#### Overview

Valid: 20063 Invalid: 0 Minimum: 0 Maximum: 23 Mean: 12.731 Standard deviation: 4.045  
 Type: Continuous Decimal: 0 Width: 8 Range: 0 - 23 Format: Numeric

### CONSUMPTION\_TIME\_MINUTES: Time of consumption (minutes)

Data file: data\_anon\_consumption

#### Overview

Valid: 20063 Invalid: 0 Minimum: 0 Maximum: 50 Mean: 11.038 Standard deviation: 14.918  
 Type: Continuous Decimal: 0 Width: 8 Range: 0 - 50 Format: Numeric

### MEAL\_NAME: Eating occasion

Data file: data\_anon\_consumption

## Overview

Valid: 20063 Invalid: 0  
 Type: Discrete Width: 33 Range: - Format: character

## Questions and instructions

### CATEGORIES

Value	Category	Cases	
Breakfast		3853	19.2%
Dinner		2922	14.6%
Lunch		8052	40.1%
Snack or drink (unspecified when)		5236	26.1%

## PLACE: Place of consumption

Data file: data\_anon\_consumption

### Overview

Valid: 0 Invalid: 0  
 Type: Discrete Width: 1 Range: - Format: character

## FOOD\_TYPE: Type of the eating occasion

Data file: data\_anon\_consumption

### Overview

Valid: 20063 Invalid: 0  
 Type: Discrete Width: 50 Range: - Format: character

## Questions and instructions

### CATEGORIES

Value	Category	Cases	
Reported disaggregated mixed dish/recipe		16792	83.7%
Simple food item (including food supplements, etc)		3271	16.3%

## RECIPE\_CODE: ID Recipe

Data file: data\_anon\_consumption

### Overview

Valid: 16792 Invalid: 3271 Minimum: 1 Maximum: 3804 Mean: 1917.247 Standard deviation: 1112.052  
 Type: Continuous Decimal: 0 Width: 8 Range: 1 - 3804 Format: Numeric

**RECIPE\_DESCR: Recipe description in local language (other than English)****Data file:** data\_anon\_consumption**Overview**

Valid: 16792    Invalid: 0  
Type: Discrete    Width: 97    Range: -    Format: character

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**RECIPE\_DESCR\_ENG: Recipe description in English****Data file:** data\_anon\_consumption**Overview**

Valid: 0    Invalid: 20063  
Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

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**FOODEX2\_RECIPE\_CODE: FoodEx2 recipe code****Data file:** data\_anon\_consumption**Overview**

Valid: 0    Invalid: 20063  
Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

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**FOODEX2\_RECIPE\_DESCR: FoodEx2 recipe description****Data file:** data\_anon\_consumption**Overview**

Valid: 0    Invalid: 20063  
Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

---

**AMOUNT\_RECIPE: Amount recipe consumed (g)****Data file:** data\_anon\_consumption**Overview**

Valid: 16794    Invalid: 3269    Minimum: 1    Maximum: 1333    Mean: 169.333    Standard deviation: 147.98  
Type: Continuous    Decimal: 2    Width: 8    Range: 1 - 1333    Format: Numeric

---

**CODE\_INGREDIENT: Original ingredient code****Data file:** data\_anon\_consumption

**Overview**

Valid: 20063    Invalid: 0

Type: Discrete    Width: 5    Range: -    Format: character

**Questions and instructions**

## CATEGORIES

Value	Category	Cases	
A0001		2	0%
A0003		203	1%
A0005		14	0.1%
A0007		15	0.1%
A0012		2	0%
A0014		1	0%
A0020		2	0%
A0021		4	0%
A0022		4	0%
A0024		6	0%
A0025		4	0%
A0027		1	0%
A0029		2	0%
A0030		15	0.1%
A0033		4	0%
A0034		34	0.2%
A0035		1	0%
A0036		11	0.1%
A0037		62	0.3%
A0041		13	0.1%
A0042		1	0%
A0043		2	0%
A0045		4	0%
A0047		2	0%
A0048		121	0.6%
A0049		23	0.1%
A0051		10	0%
A0052		5	0%
A0054		43	0.2%
A0058		3	0%
A0059		2	0%
A0063		3	0%



A0065		4	0%
A0068		1	0%
A0069		17	0.1%
A0072		40	0.2%
A0075		18	0.1%
A0079		3	0%
A0083		1	0%
A0086		1	0%
A0087		2	0%
A0088		3	0%
A0089		10	0%
A0096		30	0.1%
A0097		51	0.3%
A0099		10	0%
A0100		7	0%
A0101		1	0%
A0103		5	0%
A0105		25	0.1%
A0108		1	0%
B0001		3	0%
B0003		25	0.1%
B0004		7	0%
B0005		1	0%
B0006		7	0%
B0007		8	0%
B0008		34	0.2%
B0011		5	0%
B0013		644	3.2%
B0014		9	0%
B0015		1	0%
B0017		144	0.7%
B0021		22	0.1%
B0022		8	0%
B0026		3	0%
B0027		3	0%
B0028		81	0.4%
B0029		508	2.5%
B0030		5	0%
B0031		16	0.1%

B0032		16	0.1%
B0033		1	0%
B0035		4	0%
B0038		4	0%
B0039		35	0.2%
B0043		1	0%
B0044		5	0%
B0045		29	0.1%
B0046		1	0%
B0047		5	0%
B0048		6	0%
B0053		17	0.1%
B0054		1	0%
B0055		6	0%
B0058		1	0%
B0060		16	0.1%
B0061		1	0%
B0062		1	0%
B0065		1	0%
B0067		9	0%
B0068		8	0%
B0069		32	0.2%
B0071		51	0.3%
B0073		7	0%
B0079		39	0.2%
B0080		140	0.7%
B0084		16	0.1%
B0085		460	2.3%
B0087		2	0%
B0088		5	0%
B0089		248	1.2%
B0095		8	0%
B0096		25	0.1%
B0097		4	0%
B0099		2	0%
B0100		32	0.2%
C0001		5	0%
C0002		17	0.1%
C0005		6	0%

C0007		16	0.1%
C0009		7	0%
C0010		1	0%
C0013		5	0%
C0016		2	0%
C0018		17	0.1%
C0020		48	0.2%
C0022		1	0%
C0033		9	0%
C0034		171	0.9%
C0040		95	0.5%
C0041		54	0.3%
C0042		11	0.1%
C0043		15	0.1%
C0045		3	0%
C0047		8	0%
C0048		22	0.1%
C0049		12	0.1%
C0051		20	0.1%
C0052		1	0%
C0054		2	0%
C0055		2	0%
C0059		42	0.2%
C0060		10	0%
C0061		2	0%
C0062		7	0%
C0063		13	0.1%
C0064		2	0%
C0065		2	0%
C0067		1	0%
C0069		42	0.2%
C0070		112	0.6%
C0071		129	0.6%
C0072		1	0%
C0073		29	0.1%
C0074		2	0%
C0075		11	0.1%
C0076		2	0%
C0078		16	0.1%

C0083		19	0.1%
C0086		5	0%
C0087		1	0%
C0090		1	0%
C0091		3	0%
C0092		1	0%
C0093		5	0%
C0094		13	0.1%
C0095		14	0.1%
C0096		19	0.1%
C0097		2	0%
C0100		1	0%
C0102		1	0%
C0107		12	0.1%
C0108		9	0%
C0109		10	0%
C0110		4	0%
C0112		16	0.1%
C0113		69	0.3%
C0114		1	0%
C0116		5	0%
C0117		1	0%
C0119		30	0.1%
C0120		1	0%
C0121		11	0.1%
C0122		1	0%
D0004		93	0.5%
D0007		10	0%
D0008		92	0.5%
D0009		990	4.9%
D0019		2	0%
D0020		27	0.1%
D0021		42	0.2%
E0020		3	0%
E0026		4	0%
E0027		6	0%
E0034		4	0%
E0035		4	0%
E0045		1	0%

E0050		3	0%
E0052		3	0%
E0053		1	0%
E0058		1	0%
E0063		1	0%
E0067		2	0%
E0068		1	0%
E0069		1	0%
E0074		1	0%
E0077		2	0%
E0079		1	0%
E0087		2	0%
EC001		6	0%
EC002		1	0%
EC004		16	0.1%
EC005		21	0.1%
EC006		48	0.2%
EC008		5	0%
EC013		2	0%
EC014		1	0%
EC016		1	0%
EC020		1	0%
EC021		1	0%
EC025		8	0%
EC026		19	0.1%
EC028		9	0%
EC030		16	0.1%
EC032		2	0%
EC035		2	0%
EC036		32	0.2%
EC037		2	0%
EC038		1	0%
EC039		12	0.1%
EC040		4	0%
EC042		6	0%
EC043		3	0%
EC044		1	0%
EC045		1	0%
EC046		5	0%

EC048		2	0%
EC049		3	0%
EC051		1	0%
EC052		1	0%
EC053		1	0%
EC054		1	0%
EC055		2	0%
EC056		1	0%
EC057		3	0%
EC058		2	0%
EC061		2	0%
EC062		3	0%
EC064		4	0%
EC065		1	0%
EC066		1	0%
EC068		3	0%
EC071		2	0%
EC073		1	0%
EC076		2	0%
EC077		1	0%
EC078		1	0%
EC079		2	0%
EC081		3	0%
EC082		5	0%
EC083		2	0%
EC085		3	0%
EC086		1	0%
EC087		1	0%
EC088		1	0%
EF001		1	0%
EF003		2	0%
EFR01		3	0%
EG002		1	0%
EG007		2	0%
EG009		10	0%
EG010		5	0%
EG011		9	0%
EG012		10	0%
EG014		1	0%

EG015		9	0%
EG016		5	0%
EG017		3	0%
EG018		1	0%
EG020		4	0%
EG021		5	0%
EG022		4	0%
EG024		4	0%
EG025		4	0%
EG026		14	0.1%
EG027		6	0%
EG028		1	0%
EG029		1	0%
EG030		2	0%
EG032		3	0%
EG033		1	0%
EG034		1	0%
EG035		3	0%
EG037		1	0%
EG039		1	0%
EG041		1	0%
EG042		1	0%
EG043		1	0%
EG045		1	0%
EG046		13	0.1%
EG049		1	0%
EG050		8	0%
EG051		3	0%
EG053		1	0%
EG055		1	0%
EGB01		6	0%
EGB04		5	0%
EGB05		1	0%
EGB06		13	0.1%
EGB07		26	0.1%
EGB08		1	0%
EGB09		4	0%
EGB13		1	0%
EGB14		3	0%

EGB18		1	0%
EL001		5	0%
EL002		30	0.1%
EL004		20	0.1%
EL005		10	0%
EL011		10	0%
EL013		200	1%
EL016		2	0%
EL017		1	0%
EL018		33	0.2%
EL020		1	0%
EL021		5	0%
EL022		27	0.1%
EL023		6	0%
EL024		1	0%
EL025		6	0%
EL026		6	0%
EL028		9	0%
EL030		3	0%
EL031		9	0%
EL033		8	0%
EL034		2	0%
EL036		1	0%
EL038		1	0%
EL039		5	0%
EL040		3	0%
EL042		1	0%
EL043		38	0.2%
EL044		1	0%
EL045		1	0%
EL047		4	0%
EL051		2	0%
EL052		1	0%
EL053		3	0%
EL054		1	0%
EL056		15	0.1%
EL057		1	0%
EL060		3	0%
ELM01		25	0.1%



ELM02		34	0.2%
ELM03		19	0.1%
ELM04		3	0%
ELM05		16	0.1%
ELM06		7	0%
ELM09		4	0%
ELM10		20	0.1%
ELM11		37	0.2%
ELM13		3	0%
ELM14		10	0%
ELM15		6	0%
ELM16		1	0%
ELM17		3	0%
ELM21		5	0%
ELM22		4	0%
ELM23		8	0%
ELM24		1	0%
ELM27		9	0%
ELM29		3	0%
ELM30		2	0%
ELM32		2	0%
ELM33		1	0%
ELM34		1	0%
ELM36		1	0%
ELM37		1	0%
ELM39		1	0%
EP003		1	0%
EP004		1	0%
EP005		22	0.1%
EP006		1	0%
EP007		1	0%
EP009		2	0%
EP010		1	0%
EP011		4	0%
EP012		1	0%
EPM02		1	0%
EPM04		1	0%
EPM06		2	0%
EPM07		1	0%

EPM08		1	0%
EPM09		2	0%
EPR01		1	0%
EPR10		4	0%
EPR13		1	0%
EPR16		1	0%
ES001		14	0.1%
ES003		2	0%
ES004		2	0%
ES005		5	0%
ES012		1	0%
ES013		4	0%
ES014		6	0%
ES015		4	0%
ES016		4	0%
ES021		2	0%
ES022		1	0%
ES023		4	0%
ES025		2	0%
ES028		25	0.1%
ES029		1	0%
ES031		3	0%
ES033		3	0%
ES035		9	0%
ES037		29	0.1%
ES038		2	0%
ES041		4	0%
ES042		10	0%
ES043		1	0%
ES045		2	0%
ES046		2	0%
ES048		2	0%
ES049		9	0%
ES050		2	0%
ES052		11	0.1%
ES053		3	0%
ES054		4	0%
ES055		1	0%
ES056		2	0%

ES057		4	0%
ES059		1	0%
ES060		2	0%
ES061		2	0%
ES062		2	0%
ES063		1	0%
ES064		1	0%
ES066		8	0%
ES067		1	0%
ES068		2	0%
ES069		1	0%
ES070		13	0.1%
ES073		1	0%
ES074		1	0%
ES075		1	0%
ES077		3	0%
ES078		2	0%
ES082		1	0%
ES083		1	0%
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ES086		4	0%
ES087		1	0%
ES088		1	0%
ES092		2	0%
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ES096		2	0%
ES097		2	0%
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F0010		1	0%
F0011		1	0%
F0012		2	0%
F0013		2	0%
F0014		1	0%
F0020		11	0.1%
F0021		3	0%
F0024		3	0%
F0025		5	0%

F0026		8	0%
F0027		2	0%
F0028		124	0.6%
F0030		3	0%
F0033		2	0%
F0035		63	0.3%
F0038		3	0%
F0039		1	0%
F0040		5	0%
F0042		4	0%
F0046		1	0%
F0047		7	0%
F0051		13	0.1%
F0052		1	0%
F0058		12	0.1%
G0004		1	0%
G0005		12	0.1%
G0007		13	0.1%
G0010		1	0%
G0011		36	0.2%
G0012		3	0%
G0014		63	0.3%
G0015		2	0%
G0016		1	0%
G0017		4	0%
G0018		20	0.1%
G0019		5	0%
H0010		11	0.1%
H0011		18	0.1%
J0002		22	0.1%
J0004		271	1.4%
J0005		12	0.1%
J0012		13	0.1%
K0001		71	0.4%
K0002		1240	6.2%
K0003		8	0%
K0004		23	0.1%
L0001		1	0%
L0003		4	0%

L0006		1	0%
L0010		13	0.1%
L0011		5	0%
L0015		2	0%
L0017		13	0.1%
L0018		1	0%
L0019		7	0%
L0020		1	0%
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M0011		1	0%
M0024		1	0%
M0026		7	0%
M0027		10	0%
M0028		8	0%
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M0035		1	0%
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M0042		1	0%
M0044		1	0%
M0045		4	0%
M0047		16	0.1%
M0048		17	0.1%
M0064		1	0%
M0070		1	0%
M0071		45	0.2%
M0080		1	0%
M0083		1	0%
M0084		4	0%
M0085		1	0%
M0090		1	0%
M0094		2	0%
M0101		1	0%
M0104		1	0%
M0113		1	0%
M0115		6	0%
M0125		2	0%

M0137		2	0%
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M0149		2	0%
M0152		30	0.1%
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M0154		1	0%
M0155		73	0.4%
M0159		33	0.2%
M0166		2	0%
M0168		2	0%
M0173		8	0%
M0174		3	0%
M0179		5	0%
M0185		2	0%
M0187		1	0%
M0191		6	0%
M0193		3	0%
M0207		10	0%
M0276		3	0%
M0279		2	0%
M0280		45	0.2%
M0285		9	0%
M0290		45	0.2%
M0292		33	0.2%
M0294		4	0%
M0295		13	0.1%
M0297		1	0%
M0302		6	0%
M0304		9	0%
M0309		8	0%
M0317		8	0%
M0323		2	0%
M0330		20	0.1%
M0331		12	0.1%
M0340		3	0%
M0341		4	0%
M0344		2	0%
M0350		420	2.1%
M0369		2	0%

M0377		18	0.1%
M0378		12	0.1%
M0379		2	0%
M0380		6	0%
M0381		8	0%
M0384		41	0.2%
M0387		1	0%
M0388		4	0%
M0389		14	0.1%
M0390		5	0%
M0399		4	0%
M0400		3	0%
M0407		1	0%
M0409		4	0%
M0413		16	0.1%
M0416		2	0%
M0424		14	0.1%
M0434		6	0%
M0436		16	0.1%
M0437		1	0%
M0441		1	0%
M0443		9	0%
M0450		45	0.2%
M0453		17	0.1%
M0459		5	0%
M0462		1	0%
M0464		3	0%
M0466		1	0%
M0469		1	0%
M0471		15	0.1%
M0472		2	0%
M0473		1	0%
M0478		1	0%
M0490		1	0%
M0491		3	0%
M0493		2	0%
M0495		1	0%
M0496		1	0%
M0497		1	0%

M0498		7	0%
M0499		8	0%
M0500		3	0%
M0509		1	0%
M0510		2	0%
M0511		28	0.1%
M0515		2	0%
M0517		1	0%
M0519		8	0%
M0520		3	0%
M0521		1	0%
M0522		1	0%
M0559		81	0.4%
M0581		8	0%
M0588		4	0%
M0590		8	0%
M0611		5	0%
M0616		2	0%
M0630		3	0%
M0643		7	0%
M0644		2	0%
M0647		16	0.1%
M0649		24	0.1%
M0653		1	0%
M0654		16	0.1%
M0670		5	0%
M0678		6	0%
M0686		2	0%
M0692		4	0%
M0697		10	0%
M0698		11	0.1%
M0699		15	0.1%
M0701		331	1.6%
M0716		9	0%
M0720		3	0%
M0731		18	0.1%
M0748		6	0%
M0766		1	0%
M0779		6	0%



M0783		1	0%
M0785		21	0.1%
M0815		36	0.2%
M0826		54	0.3%
M0849		1	0%
M0850		4	0%
M0852		3	0%
M0857		18	0.1%
M0859		429	2.1%
M0860		2	0%
M0867		10	0%
M0878		2	0%
M0879		1	0%
M0880		1	0%
M0886		4	0%
M0890		12	0.1%
M0901		1	0%
M0920		2	0%
M0922		1	0%
M0923		4	0%
M0934		2	0%
M0936		7	0%
M0938		1	0%
M0947		7	0%
M0951		4	0%
M0960		1	0%
M0962		2	0%
M0964		7	0%
M0969		1	0%
M0973		1	0%
M0981		1	0%
M0982		1	0%
M0987		1	0%
M1016		6	0%
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M1025		2	0%
M1028		4031	20.1%
M1030		3	0%
M1031		14	0.1%

M1033		5	0%
M1036		5	0%
M1038		2	0%
M1041		3	0%
M1042		2	0%
M1046		8	0%
M1048		1578	7.9%
M1049		2	0%
M1057		38	0.2%
M1059		1	0%
M1078		6	0%
M1079		6	0%
M1082		7	0%
M1083		1	0%
M1086		7	0%
M1089		3	0%
M1093		13	0.1%
M1094		3	0%
M1096		1	0%
M1101		6	0%
M1105		2	0%
M1109		1	0%
M1112		1	0%
M1115		6	0%
M1118		6	0%
M1120		1	0%
M1126		3	0%
M1132		1	0%
M1147		2	0%
M1150		1	0%
M1151		5	0%
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M1154		1	0%
M1156		1	0%
M1158		2	0%
M1160		1	0%
M1161		1	0%
M1162		1	0%
M1163		1	0%

M1164		11	0.1%
M1165		2	0%
M1167		1	0%
M1172		4	0%
M1192		2	0%
M1207		12	0.1%
M1216		20	0.1%
M1243		2	0%
M1256		3	0%
M1289		7	0%
M1293		3	0%
M1302		1	0%
M1311		8	0%
M1317		10	0%
M1318		37	0.2%
M1327		13	0.1%
M1328		39	0.2%
M1337		3	0%
M1343		2	0%
M1377		4	0%
M1379		9	0%
M1381		22	0.1%
M1396		5	0%
M1423		1	0%
M1425		1	0%
M1436		1	0%
M1438		2	0%
M1453		1	0%
M1465		1	0%
M1471		3	0%
M1472		1	0%
M1474		1	0%
M1498		1	0%
M1501		1	0%
M1504		1	0%
M1572		1	0%
M1576		11	0.1%
M1579		27	0.1%
M1580		8	0%

M1581		1	0%
M1583		11	0.1%
M1585		28	0.1%
M1586		5	0%
M1590		11	0.1%
M1614		6	0%
M1618		1	0%
M1628		1	0%
M1630		3	0%
M1635		6	0%
M1642		3	0%
M1643		2	0%
M1671		5	0%
M1673		3	0%
M1677		1	0%
M1721		5	0%
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M1740		9	0%
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M1805		1	0%
M1806		1	0%
M1816		1	0%
M1819		1	0%
M1820		2	0%
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M1885		1	0%
M1899		1	0%
M1961		1	0%
M2059		1	0%
M2062		1	0%
M2079		1	0%
M2108		1	0%

M2201		1	0%
M2222		1	0%
M2223		1	0%
M2259		2	0%
M2261		1	0%
M2272		1	0%
M2303		1	0%
M2361		3	0%
M2365		5	0%
M2374		3	0%
M2397		1	0%
P0003		6	0%
P0009		3	0%
P0040		2	0%
P0053		2	0%
T0001		1	0%
T0002		116	0.6%
T0003		29	0.1%
T0004		6	0%
T0007		3	0%
T0009		1	0%
T0015		13	0.1%
T0020		8	0%
T0030		1	0%
T0031		7	0%
T0036		2	0%
T0044		9	0%
T0047		51	0.3%
T0048		4	0%
T0049		11	0.1%
T0051		6	0%
T0052		44	0.2%
T0054		29	0.1%
T0056		7	0%
T0059		8	0%
T0060		1	0%
T0062		1	0%
T0063		1	0%
T0068		1	0%

U0001		1	0%
U0003		20	0.1%
U0004		2	0%
U0005		3	0%
U0006		1	0%
U0008		1	0%
U0011		1	0%
U0017		10	0%
U0018		215	1.1%
U0019		342	1.7%
U0020		13	0.1%
U0023		2	0%
U0024		3	0%
U0025		2	0%
U0028		2	0%
U0031		18	0.1%
U0034		10	0%
U0036		29	0.1%
U0038		2	0%
U0039		8	0%
U0046		2	0%
U0047		62	0.3%
V0005		2	0%
V0007		3	0%
V0008		2	0%
V0012		5	0%

## INGREDIENT: Food item or Ingredient description in local language (other than English)

Data file: data\_anon\_consumption

### Overview

Valid: 20063

Type: Discrete    Width: 118    Range: -    Format: character

## INGREDIENT\_ENG: Food item or Ingredient description in English

Data file: data\_anon\_consumption

### Overview

Valid: 0    Invalid: 20063

Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

**FOODEX2\_INGR\_CODE: FoodEx2 ingredient code****Data file: data\_anon\_consumption****Overview**

Valid: 20063    Invalid: 0

Type: Discrete    Width: 95    Range: -    Format: character

**Questions and instructions**

## CATEGORIES

Value	Category	Cases	
A000M		4	0%
A000M#F28.A0C0A		1	0%
A000P#F20.A07QY		2	0%
A000R		43	0.2%
A000R#F10.A0F2R		15	0.1%
A000R#F28.A07GL\$F04.A01DJ\$F04.A04PV\$F04.A032H\$F22.A07SS		1	0%
A000R#F28.A07GY		1	0%
A000R#F28.A0BZV		14	0.1%
A000T#F10.A0F2R		4	0%
A000T#F28.A07HS\$F10.A0F2R		15	0.1%
A000T#F28.A07HS\$F10.A0F5H		2	0%
A001D#F28.A07GG\$F10.A0F2R		2	0%
A001D#F28.A07HS		420	2.1%
A001N		9	0%
A001N#F20.A07QZ		18	0.1%
A001N#F28.A07HC		3	0%
A002E#F02.A067Z\$F27.A000M\$F28.A0C0A\$F03.A06JD		3	0%
A002E#F28.A07LA\$F04.A0DNK		2	0%
A002K		9	0%
A002L		2	0%
A002L#F28.A07HC		1	0%
A002N		2	0%
A002P#F10.A0F2R		16	0.1%
A002Q		12	0.1%
A002Q#F28.A07HC		8	0%
A002Q#F28.A07LF		5	0%
A002R		62	0.3%
A003D#F28.A07HS		203	1%
A003Y		36	0.2%
A003Y#F02.A067Z\$F27.A001M\$F28.A0C0A\$F10.A07XK\$F03.A06JD		1	0%
A003Y#F09.A0EXD		3	0%
A003Y#F09.A0EXY\$F09.A0EXX\$F09.A0EXV\$F09.A0EXQ\$F09.A0EXD		6	0%

A003Y#F10.A0F6C	1	0%
A003Y#F28.A07HC\$F09.A0EXD	16	0.1%
A004F	40	0.2%
A004S#F02.A067Z\$F27.A000L\$F28.A0C0A\$F03.A06JD	8	0%
A004S#F27.A000P\$F27.A000M\$F27.A000Q\$F27.A000R	25	0.1%
A004S#F27.A000P\$F27.A000T\$F27.A000G\$F27.A001D\$F27.A001N\$F04.A02MA\$F09.A0EVG\$F09.A0EXD\$F09.A16FP	1	0%
A004Y	213	1.1%
A004Y#F09.A0EXD	23	0.1%
A005D	7	0%
A005K#F04.A010C	1	0%
A005K#F04.A032M	31	0.2%
A005K#F04.A039F	17	0.1%
A005K#F04.A0F6F	6	0%
A005Y	95	0.5%
A005Y#F04.A002Q\$F04.A015K\$F04.A042P	2	0%
A005Y#F28.A07HP\$F04.A0EQD	3	0%
A006N	6	0%
A007L#F04.A0F6G	1	0%
A007P	246	1.2%
A007P#F09.A0EVG\$F09.A0EVF\$F10.A0F6C	19	0.1%
A007P#F09.A0EVG\$F09.A0EXD\$F10.A0F6C	2	0%
A007P#F09.A0EXD	32	0.2%
A007P#F09.A0EXD\$F10.A0F6C	8	0%
A007R#F22.A07SH	3	0%
A009V#F04.A06PQ\$F09.A0EVR\$F10.A06HR	4	0%
A009V#F27.A000R\$F04.A033J	1	0%
A009X	29	0.1%
A009X#F04.A06LK	1	0%
A009X#F04.A06MM	2	0%
A009X#F04.A06RR	1	0%
A009X#F04.A06VS	33	0.2%
A009Z	4	0%
A00AA	1	0%
A00AA#F04.A033J	1	0%
A00AE	9	0%
A00AE#F04.A06MX	4	0%
A00AE#F04.A0EQD	9	0%
A00AE#F04.A0EQD\$F04.A035F	1	0%
A00AE#F04.A0EQD\$F04.A06MM	5	0%
A00AN#F04.A06SJ	1	0%
A00AP#F04.A014D\$F04.A02MK\$F04.A047E	4	0%
A00AQ#F04.A06VS	1	0%
A00AQ#F22.A07SH	8	0%
A00BB#F04.A065H	2	0%
A00BR	8	0%
A00BT	2	0%



A00BT#F04.A000M\$F04.A01PS\$F04.A01ME	1	0%
A00BT#F04.A01PS\$F04.A01ME	31	0.2%
A00CP	1	0%
A00DC#F04.A032H\$F22.A07SH	11	0.1%
A00DC#F04.A032H\$F26.A07XE\$F22.A07SH	1	0%
A00DC#F04.A042V\$F22.A07SH	8	0%
A00DD	1	0%
A00DD#F09.A0EVG\$F09.A0EVF\$F10.A077J	4	0%
A00DD#F10.A077J	16	0.1%
A00DD#F10.A077L	2	0%
A00DH	120	0.6%
A00DH#F09.A0EVG\$F09.A0EXH\$F09.A0EXD\$F09.A0EVR	48	0.2%
A00DH#F28.A07HC	1	0%
A00DJ	12	0.1%
A00DJ#F04.A000R\$F22.A07SH	1	0%
A00DJ#F04.A0DNK	1	0%
A00DK#F04.A000M\$F04.A000R\$F04.A003Y	2	0%
A00DN#F04.A000M\$F04.A000R\$F09.A0EVG\$F09.A0EVF	3	0%
A00DN#F04.A000R\$F04.A0DNK\$F09.A0EVG\$F09.A0EVF	3	0%
A00DN#F04.A000R\$F09.A0EVG\$F09.A0EVF	10	0%
A00DN#F04.A000R\$F10.A077J	2	0%
A00DN#F09.A0EXY\$F09.A0EXX\$F09.A0EXV\$F09.A0EXQ\$F09.A0EXH\$F09.A0EXD	7	0%
A00EE#F04.A046R\$F22.A07SH	5	0%
A00EF	1	0%
A00EF#F04.A03HG\$F04.A035H	3	0%
A00EH#F04.A000M\$F04.A000R\$F04.A000G\$F04.A0DNK\$F09.A0EVG\$F09.A0EVF\$F10.A077J	4	0%
A00EH#F04.A000M\$F04.A000R\$F04.A000G\$F09.A0EVG\$F09.A0EVF	2	0%
A00EM#F04.A012F\$F09.A0EVG\$F09.A0EVF	3	0%
A00EM#F04.A01ME\$F10.A0F6C\$F10.A06HR	1	0%
A00EM#F04.A03HG	2	0%
A00EM#F09.A0EVG\$F09.A0EVF	9	0%
A00FA#F04.A06PQ\$F04.A000S\$F04.A001M\$F04.A00DQ\$F04.A02PJ\$F09.A0EVG\$F09.A0EVF	1	0%
A00FD	1	0%
A00FE	2	0%
A00FE#F04.A06LZ	2	0%
A00FE#F04.A06LZ\$F10.A0EZY	1	0%
A00FG#F04.A06LZ\$F04.A06LK	6	0%
A00FH#F28.A07GR\$F04.A000T	6	0%
A00FN	22	0.1%
A00FR#F20.A07RK\$F20.A07QG	2	0%
A00FR#F20.A07RK\$F20.A07QH	4	0%
A00FY	4	0%
A00GC	16	0.1%
A00GG#F20.A07QH	1	0%
A00GM#F20.A07RH	16	0.1%
A00GZ#F20.A07QF	644	3.2%

A00GZ#F28.A07LA	331	1.6%
A00GZ#F28.A07LA\$F04.A042P\$F04.A036N	6	0%
A00HC	508	2.5%
A00HC#F10.A0F2R	3	0%
A00HE	3	0%
A00HH	86	0.4%
A00HQ	140	0.7%
A00HR	36	0.2%
A00HZ#F26.A07XE	5	0%
A00JA	32	0.2%
A00JB	1	0%
A00JE	2	0%
A00JM	9	0%
A00JV#F01.A14AA	8	0%
A00KF	3	0%
A00KH	259	1.3%
A00KJ	19	0.1%
A00KN	9	0%
A00KP	13	0.1%
A00KP#F20.A07QE	1	0%
A00KP#F28.A07HS\$F10.A0F2R	34	0.2%
A00KR#F01.A05BX	3	0%
A00KX	18	0.1%
A00KY	6	0%
A00LZ	1	0%
A00MJ	66	0.3%
A00PG	16	0.1%
A00QA	1	0%
A00QG	18	0.1%
A00QH	460	2.3%
A00QV	7	0%
A00RE	17	0.1%
A00RG#F20.A07QF	10	0%
A00RJ	1	0%
A00RS#F20.A07RG	1	0%
A00RT	1	0%
A00RY	165	0.8%
A00SB	51	0.3%
A00VA	1	0%
A00VV#F20.A07QH	9	0%
A00Xj	1	0%
A00XV	1	0%
A00YB	5	0%
A00ZD	4	0%
A00ZF	6	0%
A00ZQ#F01.A059G\$F27.A00SF\$F28.A07KK	1	0%

A00ZQ#F27.A00ZT\$F28.A07KH	10	0%
A00ZQ#F27.A00ZT\$F28.A07KH\$F28.A07LA\$F03.A06JD	37	0.2%
A00ZQ#F27.A0DNK\$F28.A07LA	8	0%
A00ZT	347	1.7%
A00ZT#F20.A07QE	2	0%
A00ZT#F20.A07QF	277	1.4%
A00ZT#F28.A07GR\$F22.A07SS	39	0.2%
A00ZT#F28.A07HS	13	0.1%
A00ZZ#F10.A0F5H\$F20.A07QF	29	0.1%
A00ZZ#F20.A07QF	10	0%
A00ZZ#F28.A07GR\$F20.A07QF	2	0%
A010C#F10.A0F2R	2	0%
A010C#F10.A0F5H\$F20.A07QZ	20	0.1%
A010C#F10.A16ZX\$F20.A07QZ	3	0%
A010C#F28.A07GR	8	0%
A010C#F28.A0C0A	1	0%
A010V	1	0%
A011C	2	0%
A011C#F28.A07KH\$F10.A0F2R\$F20.A07QZ	3	0%
A011C#F28.A07KH\$F10.A166Z	13	0.1%
A011F	4	0%
A011L	14	0.1%
A011L#F02.A0EPT\$F28.A07GV	1	0%
A011Z	3	0%
A012A#F02.A066Y\$F01.A05HT\$F27.A012A	51	0.3%
A012B	2	0%
A012D#F20.A07QF	7	0%
A012F	2	0%
A012J	116	0.6%
A012N#F20.A07QF	6	0%
A012S	30	0.1%
A012T	8	0%
A013A	7	0%
A013H#F20.A07QE	4	0%
A013H#F20.A07QF	11	0.1%
A013H#F28.A07GR\$F04.A042P	1	0%
A013J	6	0%
A013J#F20.A07QZ	29	0.1%
A013J#F28.A0BZV\$F03.A06HZ	4	0%
A013M	9	0%
A013Q	79	0.4%
A013Z	1	0%
A014N	2	0%
A015H	3	0%
A015K	1	0%
A016K#F28.A07KK	6	0%

A016T#F27.A00XV	6	0%
A018E#F28.A07LA	5	0%
A019C#F28.A07XY	2	0%
A019K#F27.A0DMK	7	0%
A019K#F27.A0DMK\$F28.A07KK	15	0.1%
A019K#F27.A0DMK\$F28.A07LA\$F28.A07GL\$F28.A07KK	34	0.2%
A019K#F27.A0DMK\$F28.A07LA\$F28.A07GL\$F28.A07KK\$F04.A042P	8	0%
A019K#F27.A0DMK\$F28.A07LA\$F28.A07GL\$F28.A07KK\$F04.A042P\$F10.A0EZY	11	0.1%
A019L	1	0%
A019L#F27.A0DML\$F28.A07KK	1	0%
A01AB	8	0%
A01AR	4	0%
A01BQ#F10.A0F2Q	2	0%
A01BQ#F10.A166Z	17	0.1%
A01BY	7	0%
A01CD	95	0.5%
A01DB	1	0%
A01DJ	132	0.7%
A01DJ#F20.A07QE	95	0.5%
A01DM	1	0%
A01DP	17	0.1%
A01DP#F02.A0ELC\$F01.A05YL\$F27.A01DP	7	0%
A01DR	8	0%
A01DX	53	0.3%
A01EA	17	0.1%
A01GM	51	0.3%
A01GM#F10.A0F2R	1	0%
A01GM#F20.A07QY	3	0%
A01GP#F01.A0ECP	5	0%
A01GT	2	0%
A01HM	3	0%
A01JS#F01.A18CG	1	0%
A01KD	1	0%
A01KD#F10.A0F2S	3	0%
A01KS	2	0%
A01LB	14	0.1%
A01LC	78	0.4%
A01LC#F28.A07GR\$F10.A07XL	5	0%
A01LE	8	0%
A01LF	59	0.3%
A01LG	43	0.2%
A01LP	42	0.2%
A01LT	1	0%
A01MB#F22.A07SH	3	0%
A01ME#F02.A0ELV\$F27.A01DX\$F28.A07KG	4	0%
A01ME#F20.A07RD	10	0%

A01ME#F28.A07HP	1	0%
A01MJ#F28.A0C0A	2	0%
A01MN	17	0.1%
A01QX	63	0.3%
A01QX#F20.A0F4T	3	0%
A01QX#F28.A07GR	8	0%
A01RG	3	0%
A01RG#F10.A077C	1	0%
A01RG#F20.A07QM	2	0%
A01RG#F28.A07GR	1	0%
A01RG#F28.A07GV	7	0%
A01RJ#F10.A077B	2	0%
A01RJ#F10.A077D	1	0%
A01RJ#F10.A0CRE	1	0%
A01RJ#F20.A07QM	2	0%
A01RK	6	0%
A01RL	3	0%
A01RQ#F02.A07XQ	1	0%
A01SH	2	0%
A01SP	8	0%
A01SP#F02.A06AG	33	0.2%
A01SP#F02.A06AG\$F28.A07GR	11	0.1%
A01SP#F02.A07XQ	101	0.5%
A01SP#F02.A07XQ\$F01.A0C7A	1	0%
A01SP#F02.A07XQ\$F01.A0C7A\$F20.A07QR	3	0%
A01SP#F02.A07XQ\$F28.A07GR\$F20.A07QQ	13	0.1%
A01SP#F02.A07XQ\$F28.A0BA1\$F20.A07QQ	1	0%
A01SP#F02.A07XS	186	0.9%
A01SP#F02.A07XS\$F01.A0C7A\$F20.A07QR	11	0.1%
A01SP#F02.A07XS\$F28.A07GR	27	0.1%
A01SP#F02.A07XS\$F28.A0BA1\$F20.A07QR	1	0%
A01SP#F28.A07GY\$F22.A07SK	2	0%
A01SR	8	0%
A01XG	3	0%
A01XJ	1	0%
A01XK	1	0%
A01XQ	1	0%
A01XZ	126	0.6%
A01XZ#F28.A07GR	11	0.1%
A01ZM#F02.A069P	4	0%
A01ZM#F02.A069Q	2	0%
A020F#F02.A0BYK\$F01.A057Z\$F27.A020F	5	0%
A020F#F28.A07GR	1	0%
A020R#F02.A07XN	6	0%
A020S	1	0%
A021H#F02.A06AD	1	0%

A022B#F02.A06AC	2	0%
A022C	30	0.1%
A022T	1	0%
A024C#F04.A01SP\$F06.A06XJ	2	0%
A025Q	13	0.1%
A026A#F04.A01SP	12	0.1%
A026A#F28.A07GV	6	0%
A026V#F10.A077D	7	0%
A026X#F28.A07GR	12	0.1%
A027J	4	0%
A027J#F28.A07GR	1	0%
A029R	1	0%
A029R#F28.A07GV	20	0.1%
A02AB	1	0%
A02BM	1	0%
A02BM#F01.A09T0	1	0%
A02BM#F01.A0P7L	1	0%
A02BM#F01.A0VPX	1	0%
A02CB	4	0%
A02CB#F28.A07GR	2	0%
A02CN	3	0%
A02CV	4	0%
A02CV#F28.A07GR	5	0%
A02DN	2	0%
A02DS	6	0%
A02DS#F28.A07GR	12	0.1%
A02EQ	2	0%
A02EV	3	0%
A02EV#F28.A07GR	2	0%
A02GB	2	0%
A02JH	2	0%
A02KC	1	0%
A02LV	36	0.2%
A02LY#F09.A0EXZ\$F09.A0EXM	3	0%
A02LY#F28.A07HY\$F09.A0EXZ\$F09.A0EXM	15	0.1%
A02LZ#F09.A0EUV\$F10.A077J	3	0%
A02LZ#F09.A0EXZ\$F09.A0EXS\$F09.A0EXP\$F09.A0EXM\$F09.A0EXE\$F09.A0EUV	200	1%
A02MB	1	0%
A02MJ	3	0%
A02MP#F04.A06MF\$F10.A077G	2	0%
A02NH	30	0.1%
A02NH#F04.A01NN	1	0%
A02NH#F04.A16FP	5	0%
A02NH#F10.A077C	10	0%
A02NQ#F04.A06TV	6	0%
A02NQ#F04.A06TV\$F10.A077H	1	0%

A02NQ#F10.A077A	34	0.2%
A02NQ#F10.A077G	63	0.3%
A02PD#F04.A036N\$F04.A0BSL\$F09.A0EXZ\$F09.A0EXM\$F09.A0EXE\$F09.A0EXD	33	0.2%
A02PF	454	2.3%
A02PF#F04.A02MV\$F09.A0EVG\$F09.A0EVF	20	0.1%
A02PF#F04.A0BSL\$F04.A037L\$F09.A0EXZ\$F09.A0EXN\$F09.A0EXM\$F09.A0EXH\$F09.A0EXE\$F09.A0EXD	10	0%
A02PF#F04.A0C0T	3	0%
A02PF#F07.A071F	1	0%
A02PF#F09.A0EXZ\$F09.A0EXS\$F09.A0EXP\$F09.A0EXM\$F09.A0EXH\$F09.A0EXD	8	0%
A02PF#F10.A077G	22	0.1%
A02PF#F10.A0CQD	1	0%
A02PF#F10.A0CRG	10	0%
A02PG#F10.A077B	4	0%
A02PK	12	0.1%
A02PK#F09.A0EXH\$F09.A0EXD	30	0.1%
A02PL	1	0%
A02PV	2	0%
A02PV#F04.A06VS	1	0%
A02PV#F04.A0EQD\$F22.A07SH	1	0%
A02PY#F04.A06VS\$F03.A07Y2\$F22.A07SH	1	0%
A02QA	3	0%
A02QA#F22.A07SH	6	0%
A02QA#F28.A07HP\$F04.A06MF\$F04.A015H\$F22.A07SH	1	0%
A02QF	75	0.4%
A02QL	6	0%
A02SV	2	0%
A02YK	1	0%
A02ZH	1	0%
A031G	271	1.4%
A031K	13	0.1%
A031S	12	0.1%
A031S#F28.A07GV	3	0%
A031T	22	0.1%
A032C#F27.A031G	54	0.3%
A032J	71	0.4%
A032M	1240	6.2%
A033J	23	0.1%
A033Y#F03.A0CEA	8	0%
A033Z	1	0%
A034C	1	0%
A034G	2	0%
A034H	5	0%
A034H#F04.A032H	11	0.1%
A034H#F04.A032H\$F04.A0ETM	1	0%
A034J	3	0%
A034Q	2	0%

A034Q#F04.A015H	2	0%
A034Q#F04.A01ME	1	0%
A034X	16	0.1%
A034X#F28.A07MA\$F04.A035M\$F04.A06NQ	1	0%
A034X#F28.A07MA\$F04.A035N	1	0%
A035B#F04.A02LT\$F04.A0EQD	1	0%
A035D#F04.A015H	1	0%
A035F#F04.A034J	3	0%
A035F#F04.A035A	1	0%
A035F#F04.A035M	1	0%
A035H	2	0%
A035H#F28.A07HP	4	0%
A035K	1	0%
A035L	4	0%
A036H#F22.A07SS	6	0%
A036J	1	0%
A036N#F28.A0CRJ	96	0.5%
A036P	10	0%
A036X	990	4.9%
A037C	1	0%
A037D	93	0.5%
A037N	92	0.5%
A039C	2	0%
A039C#F10.A0CJK	35	0.2%
A039C#F10.A0CQE\$F10.A0B8M	1	0%
A039D#F10.A077C\$F10.A0CQE	10	0%
A039D#F10.A0CJK	42	0.2%
A039D#F10.A0CJK\$F10.A077C	8	0%
A03AA	15	0.1%
A03AH	171	0.9%
A03AL	6	0%
A03AM	28	0.1%
A03BH#F22.A07SH	44	0.2%
A03BK#F22.A07SH	1	0%
A03EA#F04.A01DJ\$F04.A032H	1	0%
A03EA#F04.A03AH	2	0%
A03EA#F04.A03AH\$F04.A032H	2	0%
A03EL	2	0%
A03EQ	1	0%
A03EX	42	0.2%
A03EX#F28.A07MR\$F04.A000T\$F04.A03GE\$F10.A16ZX	2	0%
A03FM	1	0%
A03FR	14	0.1%
A03GA	7	0%
A03GB	3	0%
A03GF	5	0%



A03GF#F04.A000M\$F04.A000R\$F04.A06TV\$F04.A032H	3	0%
A03GF#F04.A011G\$F04.A047B	16	0.1%
A03GF#F04.A011G\$F04.A047B\$F04.A010C	2	0%
A03GL	3	0%
A03GQ	10	0%
A03HA	11	0.1%
A03HG	14	0.1%
A03HG#F09.A0EVG\$F09.A0EVF	13	0.1%
A03HH	6	0%
A03HH#F04.A02PJ\$F04.A043N\$F10.A0F6C\$F10.A077J	38	0.2%
A03HH#F10.A0F6C	9	0%
A03HJ	1	0%
A03MB#F10.A166Z\$F11.A079J	1	0%
A03QA	48	0.2%
A03QA#F09.A0EXD	16	0.1%
A03QD#F02.A06FH\$F28.A07KG\$F28.A07LX\$F03.A06JD\$F23.A07TF	1	0%
A03QL	53	0.3%
A03QL#F04.A02MA\$F09.A0EXD	1	0%
A03QL#F09.A0EVG\$F09.A0EVF\$F09.A16FP	3	0%
A03QL#F09.A0EVB	3	0%
A03QL#F09.A0EXD	70	0.3%
A03QR	30	0.1%
A03QR#F09.A0EXD	6	0%
A03QY#F04.A002Y\$F04.A003F\$F04.A003Y\$F04.A002Q\$F04.A002L	2	0%
A03QY#F04.A003X\$F04.A02PJ	6	0%
A03RA#F04.A003F	2	0%
A03RJ	1	0%
A03RJ#F04.A01DJ	1	0%
A03RJ#F04.A01GM	2	0%
A03RJ#F04.A01LC	3	0%
A03RT	1	0%
A03SE	1	0%
A03SK#F04.A0EXD\$F04.A0EXN\$F04.A0EXE\$F04.A0EXZ\$F04.A0EXQ\$F03.A06JD	22	0.1%
A03SK#F04.A0EXD\$F04.A0EXY\$F04.A0EXX\$F04.A0EXQ\$F03.A06JL	1	0%
A03SM#F04.A0EXD	2	0%
A03SN#F04.A0EXM\$F04.A0EXH\$F04.A0EXF\$F04.A0EXE\$F04.A06TV	2	0%
A03TC#F03.A06JD	5	0%
A03TC#F04.A02PJ\$F04.A06VS\$F04.A0EXZ\$F04.A0EXY\$F04.A0EXN\$F04.A0EXM\$F04.A0EXH	1	0%
A03TJ#F28.A07KE	5	0%
A03VV#F28.A07GR\$F28.A07HK\$F04.A01SP\$F22.A07SM	1	0%
A03VY	1	0%
A03XF#F22.A07SH	1	0%
A03XF#F28.A07HS\$F22.A07SH	1	0%
A03ZP	1	0%
A03ZQ	1	0%
A040R	1	0%

A040Z		1	0%
A041B#F04.A032H		3	0%
A041C#F04.A00HH\$F04.A0BY5\$F04.A031G\$F22.A07SP		1	0%
A042T#F02.A06BZ\$F01.A0BYJ\$F27.A042T\$F09.A0EXA\$F09.A0F3A		1578	7.9%
A042Y#F04.A042P		3	0%
A043G		17	0.1%
A044C#F02.A0EPL\$F04.A0DMX		5	0%
A044C#F28.A0BYP\$F04.A01QV\$F04.A036N		6	0%
A044L		13	0.1%
A044P		3	0%
A044R		40	0.2%
A044X#F22.A07SH		11	0.1%
A045E#F04.A00XF\$F04.A042P		2	0%
A046F#F04.A01HY		7	0%
A047E		4	0%
A048A		25	0.1%
A049S		6	0%
A04DQ		2	0%
A04DQ#F02.A069G\$F01.A057Z\$F27.A04DQ		11	0.1%
A04KT#F27.A000R		5	0%
A04KY#F04.A002L		4	0%
A04LJ#F04.A000R\$F04.A000G		1	0%
A04LJ#F27.A000R		2	0%
A04LJ#F27.A000R\$F04.A000G\$F04.A032M		1	0%
A04LJ#F27.A000R\$F27.A000G		3	0%
A04LK#F04.A000M\$F04.A000R\$F04.A0DEX\$F04.A01BG\$F09.A0EVG\$F09.A0EVF		2	0%
A04MA#F20.A07QH		6	0%
A04MP#F27.A01QX		3	0%
A04MP#F27.A01RG		2	0%
A04MP#F27.A01RJ\$F20.A07QM		1	0%
A04MP#F27.A0EYF\$F28.A07KK\$F04.A042P		10	0%
A04NT		6	0%
A04PV		4031	20.1%
A04QY#F27.A000R\$F28.A07LF\$F04.A000Q\$F04.A002E\$F04.A002L\$F04.A002Y\$F04.A012F\$F09.A0EVG\$F09.A0EVF		1	0%
A04QY#F27.A000R\$F28.A07LF\$F04.A002E\$F04.A18SV\$F10.A0F6C		2	0%
A065H		1	0%
A06HL#F04.A00EE\$F04.A06MF		2	0%
A06HL#F28.A07JR\$F04.A007P\$F04.A032H		1	0%
A0B9R#F04.A007P\$F04.A0CRZ		2	0%
A0B9T#F04.A013H		2	0%
A0BB2		4	0%
A0BB2#F04.A0F6F		51	0.3%
A0BX9#F09.A0EXN		3	0%
A0BY4#F01.A063N		1	0%
A0BY4#F27.A01HM		2	0%
A0BY4#F27.A0DQY		11	0.1%

A0BYR#F04.A034L	8	0%
A0BYR#F04.A034Z\$F04.A04LL	2	0%
A0BYR#F04.A06MX	3	0%
A0BYR#F28.A07MA\$F04.A06MX	3	0%
A0BZ8	1	0%
A0BZ9#F04.A001D\$F22.A07SV	1	0%
A0C0Z#F28.A07GP	1	0%
A0C0Z#F28.A07GP\$F04.A0EZS	1	0%
A0CGD	2	0%
A0CSR	35	0.2%
A0CSR#F20.A07QG	8	0%
A0CSR#F28.A07LA	18	0.1%
A0DAD#F01.A18CJ	6	0%
A0DBV#F22.A07SH	1	0%
A0DEB	1	0%
A0DHY	8	0%
A0DJR	3	0%
A0DML	25	0.1%
A0DML#F28.A07LA\$F10.A0CJK	10	0%
A0DML#F28.A07LA\$F10.A0CQE	7	0%
A0DMX#F20.A07QE	25	0.1%
A0DMX#F20.A07QF\$F20.A07RD	39	0.2%
A0DNK	1	0%
A0DPK	2	0%
A0DPM	32	0.2%
A0DPM#F20.A07QE	12	0.1%
A0DPM#F20.A07QF	2	0%
A0DQK	120	0.6%
A0DQM	133	0.7%
A0DQY	48	0.2%
A0DRL	7	0%
A0DVQ	1	0%
A0DYS	17	0.1%
A0DZB	22	0.1%
A0DZB#F02.A0ELC\$F01.A05VV\$F27.A0DZB	22	0.1%
A0EQD#F28.A07MA\$F04.A0F4Q\$F04.A035N\$F04.A06SC	1	0%
A0EQP	4	0%
A0EQY#F04.A011L\$F04.A00FE\$F04.A0EQV	4	0%
A0ESM#F04.A04RK\$F04.A032H\$F04.A04KS\$F22.A07SS	3	0%
A0ESM#F22.A07SR	5	0%
A0ETT#F27.A00ZT	3	0%
A0EVA#F27.A010V	1	0%
A0EYF#F01.A0CTJ	6	0%
A0EYF#F02.A07XQ\$F01.A0CTN	4	0%
A0EYF#F02.A07XQ\$F01.A0CTN\$F28.A07GR	1	0%
A0EYF#F28.A07GR	1	0%

A0EYG#F01.A0C7A		2	0%
A0EYR#F27.A02DA\$F06.A06YG		1	0%
A0EYR#F27.A02DX\$F06.A06XJ		3	0%
A0F0L#F27.A014D\$F28.A07HP		1	0%
A0F0L#F27.A015H\$F28.A07HP		1	0%
A0F0N#F27.A018M		1	0%
A0F1T#F01.A057E		2	0%
A0F1T#F01.A057Z		3	0%
A0F3J#F28.A07GV		5	0%
A0F4Q#F27.A000S\$F04.A03HG		1	0%
A0F4Q#F27.A000S\$F27.A000F\$F27.A001M\$F04.A033J		9	0%
A0F4Q#F27.A000S\$F27.A000F\$F27.A001M\$F04.A06NQ		4	0%
A0F4Q#F27.A000T\$F27.A001N\$F04.A06TV		2	0%
A0F4Q#F27.A001D\$F28.A07LL\$F22.A07SH		3	0%
A0F5E		45	0.2%
A0F6G#F28.A07GR		5	0%
A0F9C		1	0%
A0FAY#F02.A0EMD\$F01.A09XE\$F27.A0FAY		2	0%
A0FAY#F28.A07GR		7	0%
A0FBT#F06.A06XJ		13	0.1%
A0FBV#F04.A042P\$F06.A06XJ		1	0%
A0FBV#F06.A06XJ		3	0%
A0FBV#F06.A06YG		4	0%
A0FBZ		1	0%
A0FCA#F06.A06XJ		1	0%
A16FJ		7	0%
A16FJ#F28.A07MA\$F28.A07HP\$F04.A065H		6	0%
A16FX#F22.A07SR		1	0%
A16GB		1	0%
A16GC#F04.A06MX		1	0%
A16GH#F04.A04JJ		1	0%
A16RD#F27.A00ZZ\$F28.A0C0A		2	0%
A185Q		7	0%
A185Q#F01.A05KP		3	0%
A185Q#F27.A013H		7	0%
A185Q#F27.A013J		9	0%
A185Q#F27.A013J\$F28.A07HC		7	0%

## FOODEX2\_INGR\_DESCR: FoodEx2 ingredient description

Data file: data\_anon\_consumption

### Overview

Valid: 20063

Type: Discrete    Width: 255    Range: -    Format: character

## Questions and instructions

### CATEGORIES

Value	Category	Cases	
Pasta, cooked, with vegetables		1	0%
Algae and prokaryotes organisms		1	0%
Amaranth flour		4	0%
Amaranth flour, PROCESS = Grinding / milling / crushing, INGREDIENT = Maca roots		2	0%
Amaranth grains		4	0%
Andean lupin (dry), PREPARATION-PRODUCTION-PLACE = Food industry prepared		1	0%
Andigena		32	0.2%
Andigena, PART-CONSUMED-ANALYSED = W/o peel		2	0%
Andigena, PART-CONSUMED-ANALYSED = With peel		12	0.1%
Animal blood, SOURCE = Cattle (as animal)		2	0%
Animal blood, SOURCE = Gallus gallus (chicken) (as animal)		3	0%
Apples		132	0.7%
Apples, PART-CONSUMED-ANALYSED = With peel		95	0.5%
Arapaima		1	0%
Aromatic herbs, PART-CONSUMED-ANALYSED = W/o stem		6	0%
Arracacha		1	0%
Asian-style noodles other than glass noodles, PREPARATION-PRODUCTION-PLACE = Food industry prepared		3	0%
Asparagus		1	0%
Avocados		14	0.1%
Baby leaf indian mustard leaves		1	0%
Baked milk and similar		1	0%
Barley coffee ingredient		11	0.1%
Barley flour		2	0%
Barley flour, PROCESS = Toasting / coffee roasting		1	0%
Barley grain, pearled		9	0%
Barley grains, PART-CONSUMED-ANALYSED = With husks		2	0%
Basil, PART-CONSUMED-ANALYSED = W/o stem		9	0%
Beans (dry) and similar-		30	0.1%
Beans (fresh seeds without pods) and similar-		3	0%
Beef liver		3	0%
Beer, QUALITATIVE-INFO = Black, ALCOHOL-CONTENT = 4 % alcohol v/v		1	0%
Beetroots		18	0.1%
Birds meat, SOURCE = Gallus gallus laying hens (as animal)		2	0%
Biscuit with inclusions, filling or coating		9	0%

Biscuit with inclusions, filling or coating, INGREDIENT = Chocolate and similar	9	0%
Biscuit with inclusions, filling or coating, INGREDIENT = Chocolate and similar, INGREDIENT = Coconut flavour	5	0%
Biscuit with inclusions, filling or coating, INGREDIENT = Chocolate and similar, INGREDIENT = Drage, sugar coated	1	0%
Biscuit with inclusions, filling or coating, INGREDIENT = Cream flavour	4	0%
Biscuits, INGREDIENT = Honey flavour, FORTIFICATION-AGENT = Dietary fibre, QUALITATIVE-INFO = Integral /not refined	4	0%
Biscuits, SOURCE-COMMODITIES = Quinoa grain, INGREDIENT = Honey	1	0%
Biscuits, chocolate	4	0%
Biscuits, rusks and cookies for children, INGREDIENT = Rice flour	2	0%
Biscuits, sweet, plain	29	0.1%
Biscuits, sweet, plain, INGREDIENT = Butter flavour	1	0%
Biscuits, sweet, plain, INGREDIENT = Coconut flavour	2	0%
Biscuits, sweet, plain, INGREDIENT = Orange flavour	1	0%
Biscuits, sweet, plain, INGREDIENT = Vanilla flavour	33	0.2%
Biscuits, sweet, wheat wholemeal	1	0%
Biscuits, sweet, wheat wholemeal, INGREDIENT = Honey	1	0%
Bitter chocolate	2	0%
Bitter-sweet chocolate	5	0%
Bitter-sweet chocolate, INGREDIENT = Sucrose (common sugar)	11	0.1%
Bitter-sweet chocolate, INGREDIENT = Sucrose (common sugar), INGREDIENT = Starches	1	0%
Black pepper, PROCESS = Granulation (from powder)	2	0%
Bonito	6	0%
Bonito, PROCESS = Frying	12	0.1%
Borlotti or other common beans (dry)	8	0%
Borlotti or other common beans (without pods)	2	0%
Bovine edible offal, non-muscle, other than liver and kidney, PART-NATURE = Lung (as part-nature)	4	0%
Bovine edible offal, non-muscle, other than liver and kidney, PART-NATURE = Spleen (as part-nature)	2	0%
Bovine other slaughtering products, PART-NATURE = Tripe (as part-nature)	6	0%
Bovine tongue	1	0%
Bovine, minced meat	6	0%
Bread and rolls with special ingredients added, INGREDIENT = Brown sugar	31	0.2%
Bread and rolls with special ingredients added, INGREDIENT = Butter and margarine/oil blends	17	0.1%
Bread and rolls with special ingredients added, INGREDIENT = Egg yolk	6	0%
Bread and rolls with special ingredients added, INGREDIENT = Sweet potatoes	1	0%
Brioche type products	2	0%
Brioche type products, INGREDIENT = Amaranth grains, INGREDIENT = Candied fruits, INGREDIENT = Dried vine fruits (raisins etc.)	1	0%

Brioche type products, INGREDIENT = Candied fruits, INGREDIENT = Dried vine fruits (raisins etc.)	31	0.2%
Broad beans (dry), PART-CONSUMED-ANALYSED = W/o peel	11	0.1%
Broad beans (dry), PART-CONSUMED-ANALYSED = With peel	4	0%
Broad beans (dry), PROCESS = Frying, INGREDIENT = Salt	1	0%
Broad beans (without pods)	51	0.3%
Broccoli	22	0.1%
Brown sugar	1240	6.2%
Butter	2	0%
Butter, QUALITATIVE-INFO = With added salt	35	0.2%
Butter, QUALITATIVE-INFO = Without added salt, QUALITATIVE-INFO = Low sodium / reduced salt	1	0%
Cakes, INGREDIENT = Pineapple flavour	1	0%
Camu camu	7	0%
Candied or sugar preserved nuts, SOURCE-COMMODITIES = Almonds, PROCESS = Chocolate coating	1	0%
Candied or sugar preserved nuts, SOURCE-COMMODITIES = Peanuts, PROCESS = Chocolate coating	1	0%
Canned anchovies, SURROUNDING-MEDIUM = In vegetable oil	1	0%
Canned mackerel, INGREDIENT = Salt, SURROUNDING-MEDIUM = In vegetable oil	1	0%
Canned mackerel, SURROUNDING-MEDIUM = In vegetable oil	3	0%
Canned mackerel, SURROUNDING-MEDIUM = In water	4	0%
Canned meat, INGREDIENT = Chicken fresh meat, SURROUNDING-MEDIUM = In vegetable oil	2	0%
Canned sardines	1	0%
Canned tunas and similar, SURROUNDING-MEDIUM = In vegetable oil	13	0.1%
Canned/jarred fish, SOURCE-COMMODITIES = Sardines and sardine-type fishes, SURROUNDING-MEDIUM = In water	1	0%
Canned/jarred fish, SOURCE-COMMODITIES = Tuna, SURROUNDING-MEDIUM = In vegetable oil	3	0%
Capsicum baccatum	25	0.1%
Capsicum baccatum, PROCESS = Grinding / milling / crushing, QUALITATIVE-INFO = With added salt	10	0%
Capsicum baccatum, PROCESS = Grinding / milling / crushing, QUALITATIVE-INFO = Without added salt	7	0%
Capulins	1	0%
Carambolas	3	0%
Carrots	460	2.3%
Cassava roots, PART-CONSUMED-ANALYSED = W/o peel	10	0%
Cassava roots, PROCESS = Frying, PART-CONSUMED-ANALYSED = W/o peel	2	0%
Cassava roots, QUALITATIVE-INFO = Yellow, PART-CONSUMED-ANALYSED = W/o peel	29	0.1%
Catfishes (freshwater)	4	0%
Catfishes (freshwater), PROCESS = Frying	1	0%

Cauliflowers, PART-CONSUMED-ANALYSED = W/o decayed leaves, PART-CONSUMED-ANALYSED = W/o stem		4	0%
Cauliflowers, PART-CONSUMED-ANALYSED = W/o decayed leaves, PART-CONSUMED-ANALYSED = With stem		2	0%
Celeries		165	0.8%
Cereal and cereal-like flours not separately listed, SOURCE-COMMODITIES = Quinoa grain		5	0%
Cereal bars mixed, INGREDIENT = Honey flavour, INGREDIENT = Maize and similar-, INGREDIENT = Wheat and similar-, INGREDIENT = Rice rolled grains, INGREDIENT = Milk powder, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements		1	0%
Cereal flakes and similar, SOURCE-COMMODITIES = Quinoa grain, PROCESS = Extrusion/extrusion-cooking, INGREDIENT = Amaranth flour, INGREDIENT = Soya flour, QUALITATIVE-INFO = Fortified		2	0%
Cereal flakes and similar, SOURCE-COMMODITIES = Quinoa grain, PROCESS = Extrusion/extrusion-cooking, INGREDIENT = Kaniwa grain, INGREDIENT = Amaranth flour, INGREDIENT = Barley flour, INGREDIENT = Oat flour, INGREDIENT = Soyabeans (without pods), FORTIFIC		1	0%
Cereal rolled grains, INGREDIENT = Quinoa grain, INGREDIENT = Oat grain		1	0%
Cereal rolled grains, SOURCE-COMMODITIES = Quinoa grain		2	0%
Cereal rolled grains, SOURCE-COMMODITIES = Quinoa grain, INGREDIENT = Oat grain, INGREDIENT = Brown sugar		1	0%
Cereal rolled grains, SOURCE-COMMODITIES = Quinoa grain, SOURCE-COMMODITIES = Oat grain		3	0%
Cheese, cheddar		1	0%
Cherry plums		2	0%
Chicken carcase		13	0.1%
Chicken edible offal, non-muscle, other than liver and kidney		5	0%
Chicken edible offal, non-muscle, other than liver and kidney, PROCESS = Frying		1	0%
Chicken feet		30	0.1%
Chicken fresh meat		8	0%
Chicken fresh meat, PART-NATURE = Breast (as part-nature)		186	0.9%
Chicken fresh meat, PART-NATURE = Breast (as part-nature), PROCESS = Cooking and similar thermal preparation processes, PART-CONSUMED-ANALYSED = W/o skin		1	0%
Chicken fresh meat, PART-NATURE = Breast (as part-nature), PROCESS = Frying		27	0.1%
Chicken fresh meat, PART-NATURE = Breast (as part-nature), SOURCE = Gallus gallus laying hens (as animal), PART-CONSUMED-ANALYSED = W/o skin		11	0.1%
Chicken fresh meat, PART-NATURE = Leg (as part-nature)		101	0.5%
Chicken fresh meat, PART-NATURE = Leg (as part-nature), PROCESS = Cooking and similar thermal preparation processes, PART-CONSUMED-ANALYSED = With skin		1	0%
Chicken fresh meat, PART-NATURE = Leg (as part-nature), PROCESS = Frying, PART-CONSUMED-ANALYSED = With skin		13	0.1%
Chicken fresh meat, PART-NATURE = Leg (as part-nature), SOURCE = Gallus gallus laying hens (as animal)		1	0%
Chicken fresh meat, PART-NATURE = Leg (as part-nature), SOURCE = Gallus gallus laying hens (as animal), PART-CONSUMED-ANALYSED = W/o skin		3	0%
Chicken fresh meat, PART-NATURE = Wing (as part-nature)		33	0.2%
Chicken fresh meat, PART-NATURE = Wing (as part-nature), PROCESS = Frying		11	0.1%



Chicken fresh meat, PROCESS = Roasting, PREPARATION-PRODUCTION-PLACE = Restaurant or fast food prepared	2	0%
Chicken liver	126	0.6%
Chicken liver, PROCESS = Frying	11	0.1%
Chicken, other slaughtering products, PART-NATURE = Heart (as part-nature)	2	0%
Chickpeas (dry)	9	0%
Chili peppers	1	0%
Chinese cabbages, PART-CONSUMED-ANALYSED = W/o stem	1	0%
Chips, crisps, fries and dough-based analogues, INGREDIENT = Potato crisps or sticks, INGREDIENT = Corn curls, INGREDIENT = Puffs/curls-type extruded snack	4	0%
Chocolate and similar, PROCESS = Filling, INGREDIENT = Extruded breakfast cereal products, INGREDIENT = Basic sweet masses, INGREDIENT = Peanut flavour	1	0%
Cocoa beverage-preparation, powder	6	0%
Cocoa beverage-preparation, powder, INGREDIENT = Milk powder, INGREDIENT = Malt extract, QUALITATIVE-INFO = Fortified, QUALITATIVE-INFO = With added sugar	38	0.2%
Cocoa beverage-preparation, powder, QUALITATIVE-INFO = Fortified	9	0%
Cocoa mass	1	0%
Cocoa powder	14	0.1%
Cocoa powder, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements	13	0.1%
Coffee beans, roasted	3	0%
Cola beverages, caffeinic	14	0.1%
Combination of vitamin and mineral only supplements, INGREDIENT = Vitamin D (cholecalciferol, ergocalciferol), INGREDIENT = Calcium, INGREDIENT = Magnesium, INGREDIENT = Zinc, INGREDIENT = Strawberry flavour	2	0%
Common banana	78	0.4%
Common banana - acuminata cultivars	133	0.7%
Common banana - paradisiaca cultivars	120	0.6%
Common banana, PROCESS = Frying, QUALITATIVE-INFO = Ripe / mature	5	0%
Common peaches	51	0.3%
Common peaches, PART-CONSUMED-ANALYSED = With husks	3	0%
Common peaches, QUALITATIVE-INFO = White	1	0%
Common wheat grain	9	0%
Common wheat grain, PART-CONSUMED-ANALYSED = W/o husks	18	0.1%
Common wheat grain, PROCESS = Toasting / coffee roasting	3	0%
Condensed milk (sometimes with added sugars), QUALITATIVE-INFO = Half fat or medium fat	4	0%
Corn curls	2	0%
Corn curls, INGREDIENT = Cheese flavour	2	0%
Corn curls, INGREDIENT = Cheese flavour, QUALITATIVE-INFO = Hot/piquant/spicy	1	0%
Corn syrup	1	0%
Cow milk	36	0.2%

Cow milk, semi skimmed (half fat), FORTIFICATION-AGENT = Omega-3 fatty acids, QUALITATIVE-INFO = With added sugar		3	0%
Cow milk, semi skimmed (half fat), FORTIFICATION-AGENT = Vitamin A (retinol, carotenoids), FORTIFICATION-AGENT = Vitamin B6 (pyridoxine, pyridoxamine, pyridoxal), FORTIFICATION-AGENT = Vitamin B12 (cyanocobalamin, hydroxocobalamin, methylcobalamin), FORTI		200	1%
Cow milk, whole, FORTIFICATION-AGENT = Vitamin A (retinol, carotenoids), FORTIFICATION-AGENT = Vitamin D (cholecalciferol, ergocalciferol)		3	0%
Cow milk, whole, PROCESS = UHT, FORTIFICATION-AGENT = Vitamin A (retinol, carotenoids), FORTIFICATION-AGENT = Vitamin D (cholecalciferol, ergocalciferol)		15	0.1%
Cow, ox or bull fresh meat		63	0.3%
Cow, ox or bull fresh meat, PART-CONSUMED-ANALYSED = Including visible fat		3	0%
Cow, ox or bull fresh meat, PROCESS = Frying		8	0%
Crackers and breadsticks		95	0.5%
Crackers and breadsticks, INGREDIENT = Maize flour, INGREDIENT = Sesame seeds, INGREDIENT = Salt		2	0%
Crackers and breadsticks, PROCESS = Chocolate coating, INGREDIENT = Chocolate and similar		3	0%
Cucumbers		9	0%
Culantro leaves		35	0.2%
Culantro leaves, PART-CONSUMED-ANALYSED = With stem		8	0%
Culantro leaves, PROCESS = Grinding / milling / crushing		18	0.1%
Cumin seed, PROCESS = Grinding / milling / crushing		5	0%
Curly kales, PART-CONSUMED-ANALYSED = W/o core		16	0.1%
Dairy desserts spoonable		2	0%
Dairy desserts spoonable, INGREDIENT = Chocolate and similar, PREPARATION-PRODUCTION-PLACE = Food industry prepared		1	0%
Dairy desserts spoonable, INGREDIENT = Vanilla flavour		1	0%
Dasheen taros		2	0%
Dessert sauces/toppings, INGREDIENT = Carobs		7	0%
Dolphinfish roe		2	0%
Doughnuts-berliner		8	0%
Drage, sugar coated, INGREDIENT = Caramel, soft		1	0%
Drage, sugar coated, INGREDIENT = Chewing gum		1	0%
Drage, sugar coated, INGREDIENT = Milk chocolate		3	0%
Dried bananas, PROCESS = Grain milling - flours production		2	0%
Dried durum pasta		246	1.2%
Dried durum pasta, FORTIFICATION-AGENT = Iron		32	0.2%
Dried durum pasta, FORTIFICATION-AGENT = Iron, QUALITATIVE-INFO = Fortified		8	0%
Dried durum pasta, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements, QUALITATIVE-INFO = Fortified		19	0.1%
Dried durum pasta, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Iron, QUALITATIVE-INFO = Fortified		2	0%
Dried herbs, SOURCE-COMMODITIES = Oregano		6	0%

Dried nuts/seeds and related flours and powders, SOURCE-COMMODITIES = Annatto seed	1	0%
Dried pasta, INGREDIENT = Egg white	1	0%
Dried potato products	2	0%
Dried potato products, PROCESS = Freeze-drying (lyophilisation), QUALITATIVE-INFO = Black	13	0.1%
Dried potato products, PROCESS = Freeze-drying (lyophilisation), QUALITATIVE-INFO = White, PART-CONSUMED-ANALYSED = W/o husks	3	0%
Dried prunes, PREPARATION-PRODUCTION-PLACE = Food industry prepared	3	0%
Dried starchy roots and tuber products, SOURCE-COMMODITIES = Cassava roots, PROCESS = Grain milling - flours production	2	0%
Dried vegetables, SOURCE = Maize (as plant), SOURCE-COMMODITIES = Sprouts, shoots and similar, PROCESS = Sun drying	1	0%
Dried vegetables, SOURCE-COMMODITIES = Maca roots, PROCESS = Grinding / milling / crushing	8	0%
Dried vegetables, SOURCE-COMMODITIES = Potatoes, PROCESS = Freeze-drying (lyophilisation)	10	0%
Dried vegetables, SOURCE-COMMODITIES = Potatoes, PROCESS = Freeze-drying (lyophilisation), PROCESS = Grinding / milling / crushing, PHYSICAL-STATE = Powder	37	0.2%
Dried vine fruits (raisins etc.)	4	0%
Dried vine fruits (raisins etc.), PART-CONSUMED-ANALYSED = W/o seeds	10	0%
Dried vine fruits (raisins etc.), PROCESS = Chocolate coating	1	0%
Drums	1	0%
Duck fresh meat	8	0%
Egg white, PROCESS = Frying	5	0%
Energy drinks	7	0%
Epazote	1	0%
Evaporated milk (liquid, unsweetened)	454	2.3%
Evaporated milk (liquid, unsweetened), FAT-CONTENT = 6.4 % fat	1	0%
Evaporated milk (liquid, unsweetened), FORTIFICATION-AGENT = Vitamin A (retinol, carotenoids), FORTIFICATION-AGENT = Vitamin B6 (pyridoxine, pyridoxamine, pyridoxal), FORTIFICATION-AGENT = Vitamin B12 (cyanocobalamin, hydroxocobalamin, methylcobalam	8	0%
Evaporated milk (liquid, unsweetened), INGREDIENT = Buttermilk, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements	20	0.1%
Evaporated milk (liquid, unsweetened), INGREDIENT = Hydrolysed vegetable proteins	3	0%
Evaporated milk (liquid, unsweetened), INGREDIENT = Maltodextrin, INGREDIENT = Other plant oils, FORTIFICATION-AGENT = Vitamin A (retinol, carotenoids), FORTIFICATION-AGENT = Vitamin C (ascorbic acid), FORTIFICATION-AGENT = Vitamin D (cholecalciferol)	10	0%
Evaporated milk (liquid, unsweetened), QUALITATIVE-INFO = Lactose free	1	0%
Evaporated milk (liquid, unsweetened), QUALITATIVE-INFO = Light	10	0%
Evaporated milk (liquid, unsweetened), QUALITATIVE-INFO = Semi-skimmed	22	0.1%
Extra hard cheese (parmesan, grana type)	1	0%
Extruded breakfast cereal products, SOURCE-COMMODITIES = Maize and similar-, INGREDIENT = Cocoa powder	1	0%
Extruded breakfast cereal products, SOURCE-COMMODITIES = Maize and similar-, SOURCE-COMMODITIES = Oat and similar-, SOURCE-COMMODITIES = Wheat and similar-, INGREDIENT = Fruit flavour	4	0%

Extruded breakfast cereal products, SOURCE-COMMODITIES = Maize and similar-, SOURCE-COMMODITIES = Oat and similar-, SOURCE-COMMODITIES = Wheat and similar-, INGREDIENT = Honey		9	0%
Extruded breakfast cereal products, SOURCE-COMMODITIES = Maize grain, SOURCE-COMMODITIES = Common wheat grain, INGREDIENT = Strawberry flavour		2	0%
Extruded breakfast cereal products, SOURCE-COMMODITIES = Rice grain, PROCESS = Puffing / expanding, PREPARATION-PRODUCTION-PLACE = Food industry prepared		3	0%
Fermented vegetables, SOURCE-COMMODITIES = Potatoes		3	0%
Filled chocolate		2	0%
Filled chocolate, INGREDIENT = Dried vine fruits (raisins etc.)		1	0%
Filled chocolate, INGREDIENT = Peanuts		2	0%
Firm/semi-hard cheese (gouda and edam type)		2	0%
Fish (meat), QUALITATIVE-INFO = Fat free		7	0%
Fish fingers, breaded		1	0%
Flavour enhancer		25	0.1%
Flavoured milks, INGREDIENT = Chocolate flavour, QUALITATIVE-INFO = Semi-skimmed		2	0%
Flour mix (like wheat/rye/barley/oats and other)		8	0%
Flour mix (like wheat/rye/barley/oats and other), SOURCE-COMMODITIES = Barley grains, SOURCE-COMMODITIES = Amaranth grains, SOURCE-COMMODITIES = Kaniwa grain, SOURCE-COMMODITIES = Quinoa grain		25	0.1%
Flour mix (like wheat/rye/barley/oats and other), SOURCE-COMMODITIES = Barley grains, SOURCE-COMMODITIES = Maize grain, SOURCE-COMMODITIES = Oat grain, SOURCE-COMMODITIES = Rice grain, SOURCE-COMMODITIES = Common wheat grain, INGREDIENT = Cow milk, skimme		1	0%
Foamed sugar products (marshmallows)		2	0%
Foamed sugar products (marshmallows), PROCESS = Chocolate coating		4	0%
Follow-on formula, milk-based, liquid		30	0.1%
Follow-on formula, milk-based, liquid, FORTIFICATION-AGENT = Iron		6	0%
Follow-on formula, milk-based, powder		53	0.3%
Follow-on formula, milk-based, powder, FORTIFICATION-AGENT = Iron		70	0.3%
Follow-on formula, milk-based, powder, FORTIFICATION-AGENT = Omega-3 fatty acids		3	0%
Follow-on formula, milk-based, powder, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements, FORTIFICATION-AGENT = Probiotic cultures		3	0%
Follow-on formula, milk-based, powder, INGREDIENT = Cow milk, skimmed (low fat), FORTIFICATION-AGENT = Iron		1	0%
French beans (with pods)		16	0.1%
Fresh uncured cheese		75	0.4%
Freshwater fish, PROCESS = Frying		12	0.1%
Fried bread dough, PREPARATION-PRODUCTION-PLACE = Street vendor prepared and/or sold		1	0%
Fried eggs, SOURCE-COMMODITIES = Hen eggs		54	0.3%
Fruit / vegetable juices and nectars, FORTIFICATION-AGENT = Vitamin C (ascorbic acid)		3	0%
Fruit juices (100% from named source), SOURCE = Naranjilla (as plant)		1	0%
Fruit juices (100% from named source), SOURCE-COMMODITIES = Carambolas		2	0%
Fruit juices (100% from named source), SOURCE-COMMODITIES = Granadillas		11	0.1%

Fruit soft drink, orange	2	0%
Fruit soft drink, pineapple	1	0%
Garden peas (dry)	6	0%
Garden peas (dry), PART-CONSUMED-ANALYSED = W/o husks	29	0.1%
Garden peas (dry), PROCESS = Polishing, PHYSICAL-STATE = Primal cuts / fillets / halves or quarters	4	0%
Garden peas (without pods)	116	0.6%
Garlic, PART-CONSUMED-ANALYSED = W/o peel	644	3.2%
Garlic, PROCESS = Grinding / milling / crushing	331	1.6%
Garlic, PROCESS = Grinding / milling / crushing, INGREDIENT = Salt, INGREDIENT = Vegetable fats and oils, edible	6	0%
Gelatine	45	0.2%
Gelatine dessert, PREPARATION-PRODUCTION-PLACE = Home prepared (family, social networks, proxies)	6	0%
Ginger roots	8	0%
Globe artichokes, PART-CONSUMED-ANALYSED = With core	1	0%
Globe tomato	36	0.2%
Goat fresh meat	3	0%
Goat milk	1	0%
Granadillas	48	0.2%
Guavas	2	0%
Gum drops	1	0%
Hakes	4	0%
Hakes, PROCESS = Frying	2	0%
Ham, pork	1	0%
Hard candies	16	0.1%
Hard candies, PROCESS = Filling, INGREDIENT = Basic sweet masses	1	0%
Hard candies, PROCESS = Filling, INGREDIENT = Chewing gum, INGREDIENT = Fruit flavour	1	0%
Head cabbages	4	0%
Head lettuces	6	0%
Hen egg white	22	0.1%
Hen egg yolk	12	0.1%
Hen egg yolk, PROCESS = Deep frying	3	0%
Hen eggs	271	1.4%
Herbs, vegetables and oil sauces, INGREDIENT = Coriander leaves, INGREDIENT = Salt	2	0%
Honey	23	0.1%
Horse mackerels	3	0%
Human milk	3	0%
Ice cream, milk-based, PREPARATION-PRODUCTION-PLACE = Food industry prepared	9	0%
Ice cream, milk-based, PROCESS = Chocolate coating, INGREDIENT = Chocolate flavour, INGREDIENT = Peanuts, PREPARATION-PRODUCTION-PLACE = Food industry prepared	1	0%

Infant formula, based on protein hydrolysates, powder	1	0%
Infant formula, milk-based, powder	48	0.2%
Infant formula, milk-based, powder, FORTIFICATION-AGENT = Iron	16	0.1%
Instant coffee powder	10	0%
Isotonic and sport drinks	3	0%
Jam, strawberries	17	0.1%
Jelly candies	4	0%
Juice, grapefruit	6	0%
Juice, lemon	171	0.9%
Juice, orange	28	0.1%
Juice, passion fruit	15	0.1%
Lablab beans (dry)	1	0%
Lamb fresh meat	6	0%
Leafy vegetables, SOURCE = Onion (as plant)	3	0%
Leeks	51	0.3%
Legume (beans) soup, dry, INGREDIENT = Broad beans (dry)	2	0%
Lemons	7	0%
Lentils (dry)	79	0.4%
Lettuces (generic)	18	0.1%
Lima beans (dry)	7	0%
Lima beans (without pods), PART-CONSUMED-ANALYSED = W/o peel	7	0%
Liquid extract of plant origin, SOURCE-COMMODITIES = Sugar canes	1	0%
Lupins (without pods), PART-CONSUMED-ANALYSED = W/o peel	6	0%
Maca roots	1	0%
Mackerel, atlantic	4	0%
Mackerel, atlantic, PROCESS = Frying	5	0%
Maize flour	12	0.1%
Maize flour, PROCESS = Extrusion/extrusion-cooking	5	0%
Maize flour, PROCESS = Toasting / coffee roasting	8	0%
Maize germ, PROCESS = Sun drying	6	0%
Maize grain, PROCESS = Raw, no heat treatment, QUALITATIVE-INFO = White	15	0.1%
Maize grain, PROCESS = Raw, no heat treatment, QUALITATIVE-INFO = Yellow	2	0%
Maize grain, QUALITATIVE-INFO = White	4	0%
Maize meal, QUALITATIVE-INFO = White	16	0.1%
Maize semolina	2	0%
Maize starch	62	0.3%
Maize, milled, PROCESS = Steaming	1	0%
Maize, milled, PROCESS = Steaming, INGREDIENT = Mammals and birds meat and products thereof	1	0%

Mammals liver, PROCESS = Deep frying	5	0%
Mammals meat, PART-NATURE = Leg (as part-nature), SOURCE = Guinea pig (as animal)	4	0%
Mammals meat, PART-NATURE = Leg (as part-nature), SOURCE = Guinea pig (as animal), PROCESS = Frying	1	0%
Mammals meat, PROCESS = Frying	1	0%
Mammals meat, SOURCE = Alpaca (as animal)	6	0%
Mammals or birds dried meat, SOURCE-COMMODITIES = Cow, ox or bull fresh meat	3	0%
Mammals or birds dried meat, SOURCE-COMMODITIES = Mammals meat, PROCESS = Sun drying, INGREDIENT = Salt	10	0%
Mammals or birds dried meat, SOURCE-COMMODITIES = Pig fresh meat	2	0%
Mammals or birds dried meat, SOURCE-COMMODITIES = Sheep (adult) fresh meat, PART-CONSUMED-ANALYSED = W/o bone	1	0%
Mandarins	95	0.5%
Mangoes	59	0.3%
Marine fish	1	0%
Marine fish, PROCESS = Deep frying	20	0.1%
Mayonnaise sauce, PREPARATION-PRODUCTION-PLACE = Food industry prepared	11	0.1%
Meat based dishes, PROCESS = Frying, PROCESS = Breeding, INGREDIENT = Chicken fresh meat, PREPARATION-PRODUCTION-PLACE = Prepared by independent fastfood restaurant	1	0%
Meat burger (no sandwich), PREPARATION-PRODUCTION-PLACE = Food industry prepared	1	0%
Meat burger (no sandwich), PROCESS = Raw, no heat treatment, PREPARATION-PRODUCTION-PLACE = Food industry prepared	1	0%
Meat stew	1	0%
Medlars	1	0%
Melons	3	0%
Meringue	1	0%
Milk and dairy powders and concentrates, INGREDIENT = Vegetable fats and oils, edible, INGREDIENT = Maltodextrin, FORTIFICATION-AGENT = Vitamin A (retinol, carotenoids), FORTIFICATION-AGENT = Vitamin D (cholecalciferol, ergocalciferol), FORTIFICATION-	33	0.2%
Milk chocolate	3	0%
Milk powder, full fat	12	0.1%
Milk powder, full fat, FORTIFICATION-AGENT = Calcium, FORTIFICATION-AGENT = Iron	30	0.1%
Milk powder, skimmed	1	0%
Milk rice, INGREDIENT = Sucrose (common sugar)	3	0%
Mineral only supplements, INGREDIENT = Iron	2	0%
Miscellaneous fruits with inedible peel, small, SOURCE = Patawa (as plant)	1	0%
Miscellaneous pelagic marine fishes	1	0%
Miscellaneous pelagic marine fishes, SOURCE = Argentinian silverside (as animal)	1	0%
Miscellaneous pelagic marine fishes, SOURCE = Cheilodactylidae (as animal)	1	0%
Miscellaneous pelagic marine fishes, SOURCE = Labrisomus (generic) (as animal)	1	0%
Mixed cereal rolled grains, INGREDIENT = Amaranth grains, INGREDIENT = Quinoa grain, INGREDIENT = Oat grain, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements	2	0%

Mixed cereal rolled grains, INGREDIENT = Amaranth grains, INGREDIENT = Quinoa grain, INGREDIENT = Oat grain, INGREDIENT = Maca roots, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements, QUALITATIVE-INFO = With added sugar		4	0%
Mixed cereal-based snacks, PROCESS = Frying, INGREDIENT = Maize grain		6	0%
Mixed supplements/formulations, INGREDIENT = Milk powder, INGREDIENT = Vanilla flavour, INGREDIENT = Vitamin A (retinol, carotenoids), INGREDIENT = Vitamin B1 (thiamine), INGREDIENT = Vitamin C (ascorbic acid), INGREDIENT = Vitamin D (cholecalciferol, erg		1	0%
Mixed supplements/formulations, PHYSICAL-STATE = Powder		5	0%
Mixed vegetables		1	0%
Mixed vegetables soup, clear		1	0%
Mixed vegetables soup, dry, INGREDIENT = Dried durum pasta, INGREDIENT = Chicken flavour		2	0%
Mixed vegetables soup, with puree or pieces, INGREDIENT = Rice grain, PREPARATION-PRODUCTION-PLACE = Prepared by friends		1	0%
Mortadella-type sausage		13	0.1%
Mullet roe		3	0%
Mullet roe, PROCESS = Frying		2	0%
Naranjillas		2	0%
Nasi goreng, INGREDIENT = Spring onions, INGREDIENT = Animal mechanically separated meat (MSM), INGREDIENT = Hen eggs, PREPARATION-PRODUCTION-PLACE = Restaurant prepared		1	0%
Nectar, peach, PREPARATION-PRODUCTION-PLACE = Food industry prepared		44	0.2%
Nectar, pineapple, PREPARATION-PRODUCTION-PLACE = Food industry prepared		1	0%
Nougat, INGREDIENT = Peanuts		1	0%
Nutritionally complete formulae		1	0%
Oat high-bran flakes, INGREDIENT = Amaranth grains, INGREDIENT = Quinoa grain, INGREDIENT = Wheat flour white		2	0%
Oat rolled grains		120	0.6%
Oat rolled grains, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Calcium, FORTIFICATION-AGENT = Iron, FORTIFICATION-AGENT = Dietary fibre		48	0.2%
Oat rolled grains, PROCESS = Toasting / coffee roasting		1	0%
Oil palms fruits and similar-, SOURCE = Moriche palm (as plant)		6	0%
Olive oils		10	0%
Onions		508	2.5%
Onions, QUALITATIVE-INFO = White		3	0%
Oranges		44	0.2%
Oregano		1	0%
Other cucurbits with edible peel, SOURCE = Caigua (as plant)		8	0%
Other ice cream and similar		6	0%
Palm oil/fat		92	0.5%
Papayas		43	0.2%
Paprika powder		1	0%
Paprika powder, SOURCE-COMMODITIES = Capsicum baccatum, PROCESS = Sun drying		1	0%



Peach palm hearts		1	0%
Peanuts		3	0%
Pears		24	0.1%
Pecans		2	0%
Pepinos		2	0%
Peppermint		5	0%
Peppers and similar-, GENERIC-TERM = Other		5	0%
Peppers, dried, SOURCE-COMMODITIES = Chinese capsicum		7	0%
Peppers, dried, SOURCE-COMMODITIES = Chinese capsicum, PROCESS = Grinding / milling / crushing, PROCESS = Boiling, PROCESS = Sun drying		34	0.2%
Peppers, dried, SOURCE-COMMODITIES = Chinese capsicum, PROCESS = Grinding / milling / crushing, PROCESS = Boiling, PROCESS = Sun drying, INGREDIENT = Salt		8	0%
Peppers, dried, SOURCE-COMMODITIES = Chinese capsicum, PROCESS = Grinding / milling / crushing, PROCESS = Boiling, PROCESS = Sun drying, INGREDIENT = Salt, QUALITATIVE-INFO = Hot/piquant/spicy		11	0.1%
Peppers, dried, SOURCE-COMMODITIES = Chinese capsicum, PROCESS = Sun drying		15	0.1%
Pig fresh meat		3	0%
Pig fresh meat, PART-CONSUMED-ANALYSED = W/o bone		2	0%
Pig fresh meat, PROCESS = Deep frying		7	0%
Pig fresh meat, PROCESS = Frying		1	0%
Pig fresh meat, QUALITATIVE-INFO = Low fat (naturally or reduced)		1	0%
Pig liver		1	0%
Pineapples		42	0.2%
Pizza and similar with cheese topping		1	0%
Pizza and similar with processed meat topping		1	0%
Plain cakes, INGREDIENT = Almonds, INGREDIENT = Cream and cream products, INGREDIENT = Vanilla essence		4	0%
Plantains, PROCESS = Frying		8	0%
Plums and similar-, SOURCE = Purple mombin (as plant)		5	0%
Podded pea (young pods)		1	0%
Pomelos		1	0%
Popcorn (maize, popped), INGREDIENT = Salt, flavoured, PREPARATION-PRODUCTION-PLACE = Food industry prepared		8	0%
Popcorn (maize, popped), INGREDIENT = Sucrose (common sugar), GENERIC-TERM = Other, PREPARATION-PRODUCTION-PLACE = Food industry prepared		1	0%
Popcorn (maize, popped), INGREDIENT = Sucrose (common sugar), PREPARATION-PRODUCTION-PLACE = Food industry prepared		11	0.1%
Porridge water based (ready to eat), INGREDIENT = Fruit used as fruit, INGREDIENT = Sucrose (common sugar), INGREDIENT = Cereal and cereal-like flours, PREPARATION-PRODUCTION-PLACE = Home prepared (family, social networks, proxies)		3	0%
Porridge water based (ready to eat), PREPARATION-PRODUCTION-PLACE = Street vendor prepared and/or sold		5	0%
Potato crisps or sticks		15	0.1%
Potato starch		4	0%

Potatoes	347	1.7%
Potatoes, PART-CONSUMED-ANALYSED = W/o peel	277	1.4%
Potatoes, PART-CONSUMED-ANALYSED = With peel	2	0%
Potatoes, PROCESS = Frying, PREPARATION-PRODUCTION-PLACE = Home prepared (family, social networks, proxies)	39	0.2%
Potatoes, PROCESS = Raw, no heat treatment	13	0.1%
Powdered drink bases	5	0%
Powdered drink bases, INGREDIENT = Amaranth grains, INGREDIENT = Quinoa grain, INGREDIENT = Strawberry flavour, INGREDIENT = Sucrose (common sugar)	3	0%
Powdered drink bases, INGREDIENT = Potato flour, INGREDIENT = Flavourings	16	0.1%
Powdered drink bases, INGREDIENT = Potato flour, INGREDIENT = Flavourings, INGREDIENT = Sweet potatoes	2	0%
Pre-cooked sausages to be cooked before consumption, INGREDIENT = Chicken fresh meat	12	0.1%
Pre-cooked sausages to be cooked before consumption, PROCESS = Deep frying	6	0%
Preparations for dessert, INGREDIENT = Cream flavour	1	0%
Prickly pears	1	0%
Prickly pears, QUALITATIVE-INFO = Red	3	0%
Processed and mixed breakfast cereals, INGREDIENT = Amaranth grains, INGREDIENT = Quinoa grain, INGREDIENT = Andean lupin (without pods), INGREDIENT = Soya proteins, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements	2	0%
Processed maize-based flakes	1	0%
Processed maize-based flakes, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements, QUALITATIVE-INFO = With added sugar	4	0%
Processed maize-based flakes, QUALITATIVE-INFO = Sugar free	2	0%
Processed maize-based flakes, QUALITATIVE-INFO = With added sugar	16	0.1%
Processed mixed cereal-based flakes, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements	9	0%
Processed mixed cereal-based flakes, INGREDIENT = Cocoa powder	2	0%
Processed mixed cereal-based flakes, INGREDIENT = Dried vine fruits (raisins etc.), QUALITATIVE-INFO = Fortified, QUALITATIVE-INFO = Integral /not refined	1	0%
Processed mixed cereal-based flakes, INGREDIENT = Soyabeans (without pods), FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements	3	0%
Processed oat-based flakes, FORTIFICATION-AGENT = Vitamin B1 (thiamine), FORTIFICATION-AGENT = Vitamin B2 (riboflavin), FORTIFICATION-AGENT = Vitamin B3 (niacin, niacinamide), FORTIFICATION-AGENT = Vitamin B9 (folic acid, folinic acid), FORTIFICAT	7	0%
Processed oat-based flakes, INGREDIENT = Amaranth grains, INGREDIENT = Quinoa grain, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements	3	0%
Processed oat-based flakes, INGREDIENT = Quinoa grain, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements	10	0%
Processed oat-based flakes, INGREDIENT = Quinoa grain, INGREDIENT = Maca roots, FORTIFICATION-AGENT = Vitamins, FORTIFICATION-AGENT = Chemical elements	3	0%
Processed oat-based flakes, INGREDIENT = Quinoa grain, QUALITATIVE-INFO = With added sugar	2	0%
Processed wheat-based flakes	1	0%
Processed wheat-based flakes, INGREDIENT = Cocoa powder, INGREDIENT = Foamed sugar products (marshmallows)	3	0%

Pulses flour	7	0%
Pulses flour, SOURCE = Andean yam beans (as plant)	3	0%
Pulses flour, SOURCE-COMMODITIES = Broad beans (dry)	7	0%
Pulses flour, SOURCE-COMMODITIES = Garden peas (dry)	9	0%
Pulses flour, SOURCE-COMMODITIES = Garden peas (dry), PROCESS = Toasting / coffee roasting	7	0%
Pumpkins	259	1.3%
Quail eggs	13	0.1%
Quinces	8	0%
Quinoa grain	43	0.2%
Quinoa grain, PROCESS = Boiling, INGREDIENT = Apples, INGREDIENT = Unbottled water, INGREDIENT = Sucrose (common sugar), PREPARATION-PRODUCTION-PLACE = Home prepared (family, social networks, proxies)	1	0%
Quinoa grain, PROCESS = Polishing	14	0.1%
Quinoa grain, PROCESS = Roasting	1	0%
Quinoa grain, QUALITATIVE-INFO = White	15	0.1%
Rabbit fresh meat, PART-NATURE = Leg (as part-nature)	1	0%
Rabbit liver	1	0%
Radishes	7	0%
Rakkyo	3	0%
Ready-to-eat fruit-based meal for children	1	0%
Ready-to-eat fruit-based meal for children, INGREDIENT = Apples	1	0%
Ready-to-eat fruit-based meal for children, INGREDIENT = Common banana	3	0%
Ready-to-eat fruit-based meal for children, INGREDIENT = Common peaches	2	0%
Rice based dishes, cooked	1	0%
Rice grain, PROCESS = Cooking in water, QUALITATIVE-INFO = White	2	0%
Rice grain, PROCESS = Raw, no heat treatment	420	2.1%
Rice grain, polished, PROCESS = Raw, no heat treatment	203	1%
Ricotta	6	0%
Rolled oats, instant	12	0.1%
Rolled oats, instant, INGREDIENT = Maca roots	1	0%
Rolled oats, instant, INGREDIENT = Quinoa grain, PREPARATION-PRODUCTION-PLACE = Food industry prepared	1	0%
Root parsley leaves	8	0%
Rusk, refined flour	6	0%
Saffron	4	0%
Salt, iodised and fluoridated	1578	7.9%
Sandwich bread (hamburger roll-type)	4	0%
Sandwich bread (hamburger roll-type), INGREDIENT = Egg yolk	51	0.3%
Seasoning mixes, INGREDIENT = Salt	3	0%
Sesame seed oil, edible	1	0%

Sesame seeds		1	0%
Sheep (adult) fresh meat, PART-CONSUMED-ANALYSED = W/o bone		2	0%
Sheep (adult) fresh meat, QUALITATIVE-INFO = Fat free		1	0%
Sheep (adult) fresh meat, QUALITATIVE-INFO = Half fat or medium fat		2	0%
Sheep (adult) fresh meat, QUALITATIVE-INFO = High fat		1	0%
Sheep liver		1	0%
Sheep other slaughtering products, PART-NATURE = Stomach (as part-nature)		1	0%
Shrimps, common		2	0%
Simple cereals which have to be reconstituted with milk or other appropriate nutritious liquids, INGREDIENT = Oat flour, INGREDIENT = Rice flour, INGREDIENT = Wheat flour white, INGREDIENT = Maize flour, INGREDIENT = Barley flour		2	0%
Simple cereals which have to be reconstituted with milk or other appropriate nutritious liquids, INGREDIENT = Wheat flour, INGREDIENT = Milk powder		6	0%
Single grain bread and rolls, INGREDIENT = Barley flour		4	0%
Smooth hounds		2	0%
Snacks other than chips and similar, INGREDIENT = Wheat, popped, INGREDIENT = Chocolate flavour		2	0%
Snacks other than chips and similar, PROCESS = Candying, INGREDIENT = Dried durum pasta, INGREDIENT = Sucrose (common sugar)		1	0%
Soft candies and analogues		4	0%
Soft drink, flavoured, no fruit		42	0.2%
Soft drink, flavoured, no fruit, PROCESS = Reconstitution from concentrate, powder or other dehydrated form, INGREDIENT = Maize grain, INGREDIENT = Liquid drink bases (including concentrates and home-made preparations), QUALITATIVE-INFO = Purple		2	0%
Soft drink, raspberry flavour		1	0%
Soft drink, with fruit juice (fruit content below the minimum for nectars), INGREDIENT = Apples, INGREDIENT = Sucrose (common sugar)		1	0%
Soft drink, with fruit juice (fruit content below the minimum for nectars), INGREDIENT = Juice, lemon		2	0%
Soft drink, with fruit juice (fruit content below the minimum for nectars), INGREDIENT = Juice, lemon, INGREDIENT = Sucrose (common sugar)		2	0%
Soursops		1	0%
Soy sauce		40	0.2%
Soya bean oil, refined		990	4.9%
Soya drink, PROCESS = Subtraction of water		5	0%
Soyabeans (without pods)		2	0%
Spinaches		66	0.3%
Sponge biscuits		7	0%
Sponge biscuits, PROCESS = Filling, PROCESS = Chocolate coating, INGREDIENT = Baked milk and similar		6	0%
Sponge cake roll, INGREDIENT = Baked milk and similar		2	0%
Sponge cake, INGREDIENT = Vanilla flavour		1	0%
Sponge cake, PREPARATION-PRODUCTION-PLACE = Food industry prepared		8	0%
Spring onions		86	0.4%

Squids	2	0%
Starchy pudding, INGREDIENT = Vanilla flavour, PHYSICAL-STATE = Fine powder, PREPARATION-PRODUCTION-PLACE = Food industry prepared	1	0%
Sticks, salty, INGREDIENT = Cheese flavour, INGREDIENT = Butter flavour	6	0%
Stock cubes or granulate, chicken	17	0.1%
Strained yoghurt, INGREDIENT = Blueberries and similar-	1	0%
Strawberries	17	0.1%
Sugar cane molasses, PHYSICAL-STATE = Solid (soft or hard)	8	0%
Sugar canes	1	0%
Sunflower seed oil, edible	93	0.5%
Sweet corn	13	0.1%
Sweet corn, PART-CONSUMED-ANALYSED = With peel	1	0%
Sweet corn, PROCESS = Raw, no heat treatment, QUALITATIVE-INFO = White	34	0.2%
Sweet limes	17	0.1%
Sweet peppers	32	0.2%
Sweet potatoes, PROCESS = Frying	8	0%
Sweet potatoes, PROCESS = Grain milling - flours production	1	0%
Sweet potatoes, QUALITATIVE-INFO = Purple, PART-CONSUMED-ANALYSED = W/o husks	3	0%
Sweet potatoes, QUALITATIVE-INFO = White	2	0%
Sweet potatoes, QUALITATIVE-INFO = Yellow, PART-CONSUMED-ANALYSED = W/o husks	20	0.1%
Swiss chards	3	0%
Syrups	1	0%
Table grapes	53	0.3%
Table olives ready for consumption, QUALITATIVE-INFO = Black	17	0.1%
Table olives ready for consumption, QUALITATIVE-INFO = Green	2	0%
Toffee, INGREDIENT = Milk, INGREDIENT = Chocolate and similar	1	0%
Tomato ketchup and related sauces	3	0%
Tomato paste	6	0%
Tomato puree	4	0%
Tomato-containing cooked sauces	5	0%
Tomato-containing cooked sauces, PROCESS = Canning / jarring, INGREDIENT = Bovine fresh meat, INGREDIENT = Vegetable fats and oils, edible	6	0%
Tomatoes and similar-	140	0.7%
Tomatoes, PART-CONSUMED-ANALYSED = W/o peel, PART-CONSUMED-ANALYSED = W/o seeds	39	0.2%
Tomatoes, PART-CONSUMED-ANALYSED = With peel	25	0.1%
Tortilla chips	1	0%
Total daily diet replacement for weight reduction	1	0%
Traditional margarine, QUALITATIVE-INFO = Low fat (naturally or reduced), QUALITATIVE-INFO = Without added salt	10	0%
Traditional margarine, QUALITATIVE-INFO = With added salt	42	0.2%

Traditional margarine, QUALITATIVE-INFO = With added salt, QUALITATIVE-INFO = Low fat (naturally or reduced)	8	0%
Turnips	17	0.1%
Ullucu, PART-CONSUMED-ANALYSED = W/o peel	10	0%
Unbottled water	4031	20.1%
Vanilla essence	4	0%
Vegetable fats and oils, edible, PROCESS = Blending	96	0.5%
Vinegar	13	0.1%
Vitamin and mineral supplements, INGREDIENT = Iron, INGREDIENT = Vitamin B1 (thiamine), INGREDIENT = Vitamin B2 (riboflavin), INGREDIENT = Vitamin B9 (folic acid, folinic acid), PHYSICAL-STATE = Liquid	1	0%
Vitamin and mineral supplements, INGREDIENT = Iron, INGREDIENT = Vitamin C (ascorbic acid), INGREDIENT = Zinc, INGREDIENT = Vitamin A (retinol, carotenoids), INGREDIENT = Vitamin B9 (folic acid, folinic acid), PHYSICAL-STATE = Powder	22	0.1%
Wafers, INGREDIENT = Caramel, hard, INGREDIENT = Popped cereals	2	0%
Wafers, INGREDIENT = Cream chocolate	8	0%
Wafers, INGREDIENT = Cream flavour	3	0%
Wafers, PROCESS = Filling, INGREDIENT = Cream flavour	3	0%
Water-based ice creams	1	0%
Watermelons	19	0.1%
Weakfishes	2	0%
Weakfishes, PROCESS = Frying	7	0%
Wheat bread and rolls, semi-brown	7	0%
Wheat bread and rolls, white (refined flour)	213	1.1%
Wheat bread and rolls, white (refined flour), FORTIFICATION-AGENT = Iron	23	0.1%
Wheat flour white	37	0.2%
Wheat flour white, FORTIFICATION-AGENT = Iron	3	0%
Wheat flour white, FORTIFICATION-AGENT = Vitamin B1 (thiamine), FORTIFICATION-AGENT = Vitamin B2 (riboflavin), FORTIFICATION-AGENT = Vitamin B3 (niacin, niacinamide), FORTIFICATION-AGENT = Vitamin B9 (folic acid, folinic acid), FORTIFICATION-AGENT	6	0%
Wheat flour white, PROCESS = Toasting / coffee roasting, FORTIFICATION-AGENT = Iron	16	0.1%
Wheat flour white, QUALITATIVE-INFO = Fortified	1	0%
Wheat semolina	40	0.2%
Wheat, popped, INGREDIENT = Sucralose, PREPARATION-PRODUCTION-PLACE = Food industry prepared	5	0%
White cabbage	16	0.1%
White sugar	71	0.4%
Wild boar fresh meat	2	0%
Winter melon	9	0%
Yoghurt drinks, including sweetened and/or flavoured variants, INGREDIENT = Strawberry flavour	6	0%
Yoghurt drinks, including sweetened and/or flavoured variants, INGREDIENT = Strawberry flavour, QUALITATIVE-INFO = Skimmed	1	0%

Yoghurt drinks, including sweetened and/or flavoured variants, QUALITATIVE-INFO = Full fat		34	0.2%
Yoghurt drinks, including sweetened and/or flavoured variants, QUALITATIVE-INFO = Semi-skimmed		63	0.3%
Yoghurt, cow milk, flavoured		30	0.1%
Yoghurt, cow milk, flavoured, INGREDIENT = Canned or jarred fruit		1	0%
Yoghurt, cow milk, flavoured, INGREDIENT = Probiotic cultures		5	0%
Yoghurt, cow milk, flavoured, QUALITATIVE-INFO = Low fat (naturally or reduced)		10	0%

## FOOD\_AMOUNT\_UNPROC: Food amount (edible) before processing/cooking (raw amount) (g)

Data file: data\_anon\_consumption

### Overview

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

## FOOD\_AMOUNT\_CONS: Food amount (edible) as consumed by the participant (g)

Data file: data\_anon\_consumption

### Overview

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

## FOOD\_AMOUNT\_REPORTED: Food amount (edible) as reported in the survey (g)

Data file: data\_anon\_consumption

### Overview

Valid: 20063 Invalid: 0 Minimum: 0 Maximum: 2000 Mean: 42.595 Standard deviation: 71.277

Type: Continuous Decimal: 2 Width: 8 Range: 0 - 2000 Format: Numeric

## ENERGY\_KCAL: Energy (kcal)

Data file: data\_anon\_consumption

### Overview

Valid: 20063 Invalid: 0 Minimum: 0 Maximum: 913 Mean: 30.629 Standard deviation: 57.509

Type: Continuous Decimal: 0 Width: 8 Range: 0 - 913 Format: Numeric

## WATER\_G: Water (g)

Data file: data\_anon\_consumption

**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**PROTEIN\_G: Protein (g)****Data file:** data\_anon\_consumption**Overview**

Valid: 20063 Invalid: 0 Minimum: 0 Maximum: 56.44 Mean: 1.058 Standard deviation: 2.558

Type: Continuous Decimal: 2 Width: 8 Range: 0 - 56.44 Format: Numeric

**A\_PROT\_G: Animal protein (g)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**V\_PROT\_G: Vegetal protein (g)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**CARBOH\_G: Carbohydrates (g)****Data file:** data\_anon\_consumption**Overview**

Valid: 20063 Invalid: 0 Minimum: 0 Maximum: 181.07 Mean: 5.004 Standard deviation: 10.856

Type: Continuous Decimal: 2 Width: 8 Range: 0 - 181.07 Format: Numeric

**SUGAR\_G: Total sugars (g)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric



**FIBTG\_G: Fibre total dietary (g)****Data file:** data\_anon\_consumption**Overview**

Valid: 0    Invalid: 20063

Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

**ALCOHOL\_G: Alcohol (g)****Data file:** data\_anon\_consumption**Overview**

Valid: 0    Invalid: 20063

Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

**FAT\_G: Fat (g)****Data file:** data\_anon\_consumption**Overview**

Valid: 20063    Invalid: 0    Minimum: 0    Maximum: 51    Mean: 0.763    Standard deviation: 2.211

Type: Continuous    Decimal: 2    Width: 8    Range: 0 - 51    Format: Numeric

**SAT\_FAT\_G: Saturated fat (g)****Data file:** data\_anon\_consumption**Overview**

Valid: 0    Invalid: 20063

Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

**MUFA\_G: Monounsaturated fat (g)****Data file:** data\_anon\_consumption**Overview**

Valid: 0    Invalid: 20063

Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

**PUFA\_G: Poly-unsaturated fat (g)****Data file:** data\_anon\_consumption**Overview**

Valid: 0    Invalid: 20063

Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

**TFA\_G: Trans fatty acid (g)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**CHOL\_MG: Cholesterol (mg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**CALC\_MG: Calcium (mg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**IRON\_MG: Iron (mg)****Data file:** data\_anon\_consumption**Overview**

Valid: 20055 Invalid: 8 Minimum: 0 Maximum: 600 Mean: 0.281 Standard deviation: 4.349

Type: Continuous Decimal: 2 Width: 8 Range: 0 - 600 Format: Numeric

**ZINC\_MG: Zinc (mg)****Data file:** data\_anon\_consumption**Overview**

Valid: 19776 Invalid: 287 Minimum: 0 Maximum: 27.97 Mean: 0.138 Standard deviation: 0.514

Type: Continuous Decimal: 2 Width: 8 Range: 0 - 27.97 Format: Numeric

**MG\_MG: Magnesium (mg)****Data file:** data\_anon\_consumption

**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**PHOS\_MG: Phosphorus (mg)****Data file: data\_anon\_consumption****Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**POTA\_MG: Potassium (mg)****Data file: data\_anon\_consumption****Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**NA\_MG: Sodium (mg)****Data file: data\_anon\_consumption****Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**CU\_MG: Copper (mg)****Data file: data\_anon\_consumption****Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**IOD\_MCG: Iodine (µg/mcg)****Data file: data\_anon\_consumption****Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**SE\_MCG: Selenium (µg/mcg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**MN\_MG: Manganese (mg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**VITC\_MG: Vitamin C (mg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**THIA\_MG: Thiamine (mg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**RIBO\_MG: Riboflavin (mg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**NIAC\_MG: Niacin (mg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**VITB5\_MG: Vitamin B5 (mg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0    Invalid: 20063

Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

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**VITB6\_MG: Vitamin B6 (mg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0    Invalid: 20063

Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

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**FOLDFE\_MCG: Folate (µg/mcg DFE)****Data file:** data\_anon\_consumption**Overview**

Valid: 0    Invalid: 20063

Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

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**FOL\_MCG: Folate, total (µg/mcg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0    Invalid: 20063

Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

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**FOLFD\_MCG: Folate food, naturally occurring food folates (µg/mcg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0    Invalid: 20063

Type: Continuous    Decimal: 0    Width: 8    Range: -    Format: Numeric

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**FOLFRE\_MCG: Folate, free (µg/mcg)****Data file:** data\_anon\_consumption

**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**FOLAC\_MCG: Folic acid (synthetic) (µg/mcg)****Data file: data\_anon\_consumption****Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**VITB12\_MCG: Vitamin B12 (µg/mcg)****Data file: data\_anon\_consumption****Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**VITA\_RAE\_MCG: Vitamin A (µg/mcg RAE)****Data file: data\_anon\_consumption****Overview**

Valid: 19868 Invalid: 195 Minimum: 0 Maximum: 8750 Mean: 22.977 Standard deviation: 182.179

Type: Continuous Decimal: 0 Width: 8 Range: 0 - 8750 Format: Numeric

**VITA\_RE\_MCG: Vitamin A (µg/mcg RE)****Data file: data\_anon\_consumption****Overview**

Valid: 19868 Invalid: 195 Minimum: 0 Maximum: 10729 Mean: 32.085 Standard deviation: 280.905

Type: Continuous Decimal: 0 Width: 8 Range: 0 - 10729 Format: Numeric

**BCAROT\_MCG: Beta-carotene (µg/mcg)****Data file: data\_anon\_consumption****Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**RETOL\_MCG: Retinol (µg/mcg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**VITD\_MCG: Vitamin D (µg/mcg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**VITE\_MG: Vitamin E, alpha-tocopherol equivalents (mg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**VITK\_MCG: Vitamin K (µg/mcg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**PHY\_MG: Phytate, total (mg)****Data file:** data\_anon\_consumption**Overview**

Valid: 0 Invalid: 20063

Type: Continuous Decimal: 0 Width: 8 Range: - Format: Numeric

**VERSION: Version****Data file:** data\_anon\_consumption**Overview**

Valid: 1 Invalid: 0

Type: Discrete Width: 11 Range: - Format: character

## Questions and instructions

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### CATEGORIES

Value	Category	Cases	
22 May 2023		1	100%



**ADM0\_NAME: Country****Data file:** data\_anon\_subjects**Overview**

Valid: 601 Invalid: 0

Type: Discrete Width: 4 Range: - Format: character

**Questions and instructions**

## CATEGORIES

Value	Category	Cases	
Peru		601	100%

**ADM1\_NAME: Region****Data file:** data\_anon\_subjects**Overview**

Valid: 554 Invalid: 0

Type: Discrete Width: 12 Range: - Format: character

**Questions and instructions**

## CATEGORIES

Value	Category	Cases	
Ancash		27	4.9%
Apurimac		15	2.7%
Arequipa		19	3.4%
Cajamarca		56	10.1%
Cusco		20	3.6%
Huancavelica		19	3.4%
Huanuco		5	0.9%
Ica		25	4.5%
Junin		13	2.3%
La Libertad		21	3.8%
Lambayeque		19	3.4%
Lima		235	42.4%
Loreto		18	3.2%
Moquegua		2	0.4%
Piura		7	1.3%
Puno		18	3.2%
San Martin		18	3.2%

Ucayali		17	3.1%
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## ADM2\_NAME: Subregion

Data file: data\_anon\_subjects

### Overview

Valid: 0 Invalid: 601

Type: Discrete Decimal: 0 Width: 8 Range: - Format: Numeric

### Questions and instructions

#### CATEGORIES

Value	Category
Sysmiss	

## WEIGHTING\_FACTOR: Weight factor

Data file: data\_anon\_subjects

### Overview

Valid: 0 Invalid: 601

Type: Discrete Decimal: 0 Width: 8 Range: - Format: Numeric

### Questions and instructions

#### CATEGORIES

Value	Category
Sysmiss	

## AREA\_TYPE: Area

Data file: data\_anon\_subjects

### Overview

Valid: 601 Invalid: 0 Minimum: 1 Maximum: 3 Mean: 2.007 Standard deviation: 0.852

Type: Discrete Decimal: 0 Width: 8 Range: 1 - 3 Format: Numeric

### Questions and instructions

#### CATEGORIES

Value	Category	Cases	
1		216	35.9%
2		165	27.5%

3		220	36.6%
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## HOUSEHOLD: ID Household

Data file: data\_anon\_subjects

### Overview

Valid: 601 Invalid: 0 Minimum: 1 Maximum: 601 Mean: 301 Standard deviation: 173.638  
Type: Continuous Decimal: 0 Width: 8 Range: 1 - 601 Format: Numeric

## SUBJECT: ID Subject

Data file: data\_anon\_subjects

### Overview

Valid: 601 Invalid: 0 Minimum: 1 Maximum: 601 Mean: 301 Standard deviation: 173.638  
Type: Continuous Decimal: 0 Width: 8 Range: 1 - 601 Format: Numeric

## ROUND: Round

Data file: data\_anon\_subjects

### Overview

Valid: 601 Invalid: 0 Minimum: 1 Maximum: 1 Mean: 1 Standard deviation: 0  
Type: Discrete Decimal: 0 Width: 8 Range: 1 - 1 Format: Numeric

### Questions and instructions

#### CATEGORIES

Value	Category	Cases	
1		601	100%

## SEX: Sex

Data file: data\_anon\_subjects

### Overview

Valid: 601 Invalid: 0 Minimum: 1 Maximum: 2 Mean: 1.473 Standard deviation: 0.5  
Type: Discrete Decimal: 0 Width: 8 Range: 1 - 2 Format: Numeric

### Questions and instructions

#### CATEGORIES

Value	Category	Cases	
1		317	52.7%

2		284	47.3%
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## AGE\_YEAR: Age (years)

Data file: data\_anon\_subjects

### Overview

Valid: 601 Invalid: 0 Minimum: 0 Maximum: 2 Mean: 1.095 Standard deviation: 0.763  
Type: Discrete Decimal: 0 Width: 8 Range: 0 - 2 Format: Numeric

### Questions and instructions

#### CATEGORIES

Value	Category	Cases	
0		149	24.8%
1		246	40.9%
2		206	34.3%

## ANT\_DAY: Day of measurement

Data file: data\_anon\_subjects

### Overview

Valid: 601 Invalid: 0 Minimum: 1 Maximum: 31 Mean: 15.945 Standard deviation: 9.1  
Type: Continuous Decimal: 0 Width: 8 Range: 1 - 31 Format: Numeric

## ANT\_MONTH: Month of measurement

Data file: data\_anon\_subjects

### Overview

Valid: 601 Invalid: 0 Minimum: 1 Maximum: 12 Mean: 9.918 Standard deviation: 3.334  
Type: Discrete Decimal: 0 Width: 8 Range: 1 - 12 Format: Numeric

### Questions and instructions

#### CATEGORIES

Value	Category	Cases	
1		70	11.6%
10		161	26.8%
11		159	26.5%
12		211	35.1%

**ANT\_YEAR: Year of measurement****Data file:** data\_anon\_subjects**Overview**

Valid: 601    Invalid: 0    Minimum: 2015    Maximum: 2016    Mean: 2015.116    Standard deviation: 0.321  
 Type: Discrete    Decimal: 0    Width: 8    Range: 2015 - 2016    Format: Numeric

**Questions and instructions**

## CATEGORIES

Value	Category	Cases	
2015		531	88.4%
2016		70	11.6%

**WEIGHT: Weight (kg)****Data file:** data\_anon\_subjects**Overview**

Valid: 601    Invalid: 0    Minimum: 3.1    Maximum: 18.44    Mean: 10.764    Standard deviation: 2.368  
 Type: Continuous    Decimal: 2    Width: 8    Range: 3.1 - 18.44    Format: Numeric

**HEIGHT: Height (cm)****Data file:** data\_anon\_subjects**Overview**

Valid: 601    Invalid: 0    Minimum: 50.2    Maximum: 97.7    Mean: 79.03    Standard deviation: 8.791  
 Type: Continuous    Decimal: 2    Width: 8    Range: 50.2 - 97.7    Format: Numeric

**METHOD\_WEIGHT: Method for body weight measurement****Data file:** data\_anon\_subjects**Overview**

Valid: 601    Invalid: 0    Minimum: 1    Maximum: 1    Mean: 1    Standard deviation: 0  
 Type: Discrete    Decimal: 0    Width: 8    Range: 1 - 1    Format: Numeric

**Questions and instructions**

## CATEGORIES

Value	Category	Cases	
1		601	100%

**METHOD\_HEIGHT: Method for height measurement****Data file:** data\_anon\_subjects**Overview**

Valid: 601   Invalid: 0   Minimum: 1   Maximum: 1   Mean: 1   Standard deviation: 0  
 Type: Discrete   Decimal: 0   Width: 8   Range: 1 - 1   Format: Numeric

**Questions and instructions**

## CATEGORIES

Value	Category	Cases	
1		601	100%

**SPECIAL\_DIET: Special diet****Data file:** data\_anon\_subjects**Overview**

Valid: 601   Invalid: 0   Minimum: 1   Maximum: 1   Mean: 1   Standard deviation: 0  
 Type: Discrete   Decimal: 0   Width: 8   Range: 1 - 1   Format: Numeric

**Questions and instructions**

## CATEGORIES

Value	Category	Cases	
1		601	100%

**PREG\_LACT: Pregnant/lactating****Data file:** data\_anon\_subjects**Overview**

Valid: 0   Invalid: 601  
 Type: Discrete   Decimal: 0   Width: 8   Range: -   Format: Numeric

**Questions and instructions**

## CATEGORIES

Value	Category
Sysmiss	

**BREASTFEEDING: Breastfeeding****Data file:** data\_anon\_subjects

## Overview

Valid: 601 Invalid: 0 Minimum: 1 Maximum: 2 Mean: 1.537 Standard deviation: 0.499  
 Type: Discrete Decimal: 0 Width: 8 Range: 1 - 2 Format: Numeric

## Questions and instructions

### CATEGORIES

Value	Category	Cases	
1		278	46.3%
2		323	53.7%

## UNOVERREP: Under/over reporters for energy

Data file: data\_anon\_subjects

## Overview

Valid: 0 Invalid: 601  
 Type: Discrete Decimal: 0 Width: 8 Range: - Format: Numeric

## Questions and instructions

### CATEGORIES

Value	Category
Sysmiss	

## ACTIVITY: PAL

Data file: data\_anon\_subjects

## Overview

Valid: 0 Invalid: 601  
 Type: Discrete Decimal: 0 Width: 8 Range: - Format: Numeric

## Questions and instructions

### CATEGORIES

Value	Category
Sysmiss	

## VERSION: Version

Data file: data\_anon\_subjects

## Overview

Valid: 1    Invalid: 0

Type: Discrete    Width: 9    Range: -    Format: character

## Questions and instructions

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### CATEGORIES

Value	Category	Cases	
22-May-23		1	100%

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# study\_resources

## questionnaires

### Questionnaire

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title	Questionnaire
filename	fao_who_gift_code_book_fam.xlsx

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