



**THE CONCISE
NEW ZEALAND
FOOD COMPOSITION
TABLES**

10th Edition 2013

Slightly Revised
August 2014



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CATALOGUING IN PUBLICATION

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The Concise New Zealand Food Composition Tables, 10th Edition 2013. S. Sivakumaran, L Huffman, S. Sivakumaran, Palmerston North, New Zealand. The New Zealand Institute for Plant & Food Research Limited and Ministry of Health. 2014.

ISBN 978-0-9876680-5-9

1. The Concise New Zealand Food Composition Tables, 10th Edition 2013. 2. Food composition. 3. Databases. 4. New Zealand. I. Sivakumaran, Subathira. II. Huffman, Lee. III. Sivakumaran, Sivalingam IV. The New Zealand Institute for Plant & Food Research Limited. V. Ministry of Health.

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August 2014 Revision

Thiamin, riboflavin, niacin and iodine values have been revised for some of the ‘trace’ values and decimal places reported in the “The Concise New Zealand Food Composition Tables 10th Edition 2013” released in April 2014.

Foreword

The *Concise New Zealand Food Composition Tables, 10th Edition* contains information on 34 nutrients for approximately 1000 foods commonly consumed in New Zealand. The Concise Tables are a subset of the New Zealand FOODfiles 2013 Version 01 (the full dataset from the New Zealand Food Composition Database (NZFCD)) which contains nutritional information on approximately 2600 foods and more than 350 food components. The FOODfiles 2013 Version 01 can be sourced from the same website www.foodcomposition.co.nz.

Data from the New Zealand FOODfiles are used in the analysis of the Ministry of Health's nutrition surveys to translate food consumption data into nutrient intakes and to identify dietary sources of nutrients. Knowledge of New Zealanders' food and nutrient intake ensures that the Ministry's policies, programmes, and health education resources have a sound technical basis. Data from the New Zealand Food Composition Database (NZFCD) has many other uses, including planning meals and diets in hospitals and other settings, developing nutrition labels on foods, assessing nutrient intake in research studies, and developing resources for educators and the general public. The Concise Tables have been compiled for the Ministry of Health by The New Zealand Institute for Plant & Food Research Limited. They provide an accurate source of information on the nutritional content of foods commonly consumed in New Zealand. The Concise Tables have been released on the web in PDF and Microsoft Office Excel 2007 format, ensuring that they are accessible to users free of charge.

The Ministry of Health would like to see the Concise Tables being used extensively by health practitioners, the food industry, researchers, teachers and the New Zealand public as they seek information on food, nutrition and health.

Dr Darren Hunt
Director of Public Health

Acknowledgements

Many people have been involved in developing the New Zealand Food Composition Database (NZFCD) from which the 10th Edition 2013 of *The Concise New Zealand Food Composition Tables* and New Zealand FOODfiles 2013 Version 01 are derived.

Special acknowledgement is due to Dr Barbara Burlingame who initiated the 1st Edition of *The Concise New Zealand Food Composition Tables* in 1993 and was first author of the next two editions. Dr Nelofar Athar oversaw production of the 3rd to 7th Editions. Dr Lucy Lesperance oversaw the 8th Edition's release and Subathira Sivakumaran the 9th Edition and most recent version.

The New Zealand Institute for Plant & Food Research Limited (Plant & Food Research; PFR) and the Ministry of Health acknowledge the assistance provided by scientific and technical personnel at various research associations, producer boards and food companies, government and university analytical laboratories, and other members of Plant & Food Research's Food Innovation Portfolio.

In particular, we would like to thank Sally Mackay for providing useful feedback on the 10th Edition of Concise Tables. We would like to thank Maria Turley,

Health and Disability Intelligence, the Ministry of Health, for providing feedback and coordinating the review of the Concise Tables 10th Edition.

Thanks also go to Plant & Food Research staff including Cath Kingston (Food Innovation, Portfolio Manager) and members of the PFR Science Publication Unit for reviewing this publication; Andrew McLachlan (Biometrician) for applying mode of data expression; Carol Dolman (Publishing Administrator) for assistance with formatting; and, Minna Pesonen (Brand Designer) for designing the front cover for this joint Plant & Food Research and Ministry of Health publication.

We would also like to thank the PFR Development and Web Infrastructure Team, in particular Zane Gilmore, who leads the team, and the late Thomas Schara, for their development and on-going management of the Food Information Management System (FIMS) and the NZFCD, that underpins the New Zealand FOODfiles and the Concise Tables, and the launch of this readily accessible web version. The launch of the website www.foodcomposition.co.nz would not have been possible without the additional support of Jack McKenzie, Web Developer; Dr Matthew Laurenson, Manager for Science and Business Solutions; and John McMaster, Chief Information Officer.

Notes for users

Limitations in the data set

The Concise New Zealand Food Composition Tables contains a subset of foods and nutrients from the New Zealand FOODfiles 2013 Version 01. The list of foods in the 10th Edition (www.foodcomposition.co.nz/concise-tables) updates the 9th Edition, which is archived on the same website. The Concise Tables 10th Edition contains 34 components within the body of the table and two more components, alcohol and caffeine, in Appendix I and II, respectively.

Approximately 1000 foods are listed in the Concise Tables, 10th Edition, approximately a third of the 2587 foods in New Zealand FOODfiles 2013 Version 01. All the foods in the tables have values for all components with the exception of alpha-linolenic acid and linoleic acid where some data are missing, represented by blanks. Users should treat a blank as a missing value, not a zero. The complete list of components, more detail on a food's description, sampling details, component messages, and source of the data can be obtained from the New Zealand FOODfiles 2013 Version 01 www.foodcomposition.co.nz/foodfiles. Users who need to develop Nutrition Information Panel (NIP) labels for foods can make use of a separate dataset, also available at www.foodcomposition.co.nz/nip-database.

Very few foods have a constant composition and the data presented do not represent absolute values. The purpose of the Concise Tables, and of all NZFCD products, is to present a reliable estimate of the usual composition of foods as available and/or consumed, based on representative samples.

Data selection procedures

Strict protocols have been followed to generate the data for foods listed in these tables. Systematic sampling was performed by purchasing foods from three or more geographical centres, including a number of samples from different manufacturing dates and brands. The samples were composited before being submitted for analysis by accredited laboratories. The size of individual samples, the number of samples and analytical replicates, and the data source vary from food to food. These details are available on request. The brief food messages for each of the listed foods can be found in the tables in Appendix III. Data for the majority of foods has been determined by analysis in New Zealand and Australia accredited laboratories with a few food records borrowed from USDA¹ CoF IDS² and NUTTAB³.

Some values in these tables are borrowed or derived from other data sources, rather than from New Zealand analysis. This has been done to present complete tables of core nutrients with no missing values. Copyright information from other

¹ U.S. Department of Agriculture Agricultural Research Service 2011. USDA national nutrient database for standard reference, Release 24 USDA Nutrient Data Laboratory. www.ars.usda.gov/ba/bhnrc/nd/ [accessed December 2011].

² Food Standards Agency 2002. McCance and Widdowson's the composition of foods integrated dataset (CoF IDs) Royal Society of Chemistry. www.food.gov.uk/science/dietarysurveys/dietsurveys/ [accessed January 2010].

³ Food Standards Australia New Zealand 2011. NUTTAB 2010-Australian food composition tables. Food Standards Australia New Zealand. www.foodstandards.gov.au/consumerinformation/nuttab2010/ [accessed December 2011]

sources is reproduced with permission. Source codes, used in Appendix V – Food index (and described in Table 1 below), indicate the countries from which the primary nutritional information has been derived. The source for individual components can be found in the New Zealand FOODfiles 2013 Version 01, DATA.FT files.

Approximately 100 foods in the tables were derived from recipe calculations by applying appropriate nutrient retention factors and water yield factors. The details of the ingredients and the weight ratio used to prepare these recipes can be found in the New Zealand FOODfiles 2013 Version 01, INGREDIENT.FT file.

Table 1. Source codes.

Source code	Source
a	FSANZ-NUTTAB
b	UK National Nutrient Databank or McCance and Widdowson's The Composition of Foods Integrated Dataset (Co FIDS)
c	Calculated by NZFCD after data entry
d	Derived from any of several published sources
f	Fortified
h	Pacific Islands Food Composition Tables and publications
m	Manufacturer's supplied data
n	Papua New Guinea
o	Other overseas databases
p	Presumed zero
r	Value derived from a related food
u	USDA National Nutrient Database
w	Value derived from sample with unknown dry matter or water, may not be directly related to water value present
x	No confidence in selected value
y	Australian Aboriginal Foods
z	New Zealand analytical data

Documentation procedures

Mean values presented in all food records are rounded to a fixed number of decimal places or a fixed number of significant figures for each food component.

The alpha-numeric code, i.e. the FoodID, associated with each food record provides a unique food identifier within the NZFCD. The alphabetic food character indicates the food group, as shown in the tables in Appendices I–II and V. The numeric character(s) represent a record position within a category. The foods are sorted alphabetically both in the tables in this document and within the chapters. The 'Short Food Name' is used for each food in the food table. The 'Short Food Name' for each food is derived from the 'Food Name' which is composed of multi-faceted descriptors selected according to the INFOODS Guidelines for Describing Foods⁴ (Appendix V). The 'Food Name' is used in the FOODfiles 2013 Version 01 and NIP database.

Notes on food groups

Whenever possible, foods are described in generic terms. However, some foods only exist as single proprietary products, and are therefore represented by their brand names.

The term 'pseudo-cereals' has been used to categorise foods that are used like cereals, but taxonomically are not true cereals. These plant foods typically have low water and high starch content and include soy beans, soy bean flour and other legumes, sago, and tapioca.

All dairy products are made from cows' milk, unless otherwise indicated.

⁴ Truswell S, Batterson DJ, Madafiglio KC, Pennington JAT, Rand WM, Klesin JC 1991. INFOODS guidelines for describing foods: A systematic approach to describing foods to facilitate international exchange of food composition data. *Journal of Food Composition and Analysis* 4: 18-38.

The same foods, prepared or processed in different ways, are not always derived from a single original sample. For example, the same sample of peaches was not analysed in raw, canned, dried and frozen forms. The data are obtained from many sources and may represent different growing years, growing areas, cultivars, and analysis by different laboratories. Therefore, differences in values for various forms of the same food do not necessarily represent just the effect of processing or preparation.

The term 'separable lean' refers to meat muscle, including inseparable fat. The term 'separable fat' refers to subcutaneous or depot fat with all separable lean removed. The term 'separable lean and fat' refers to meat muscle, where separable and inseparable fat are included. Nutrient values can be calculated for meat with any percentage of separable lean by scaling the values presented in 'separable lean' and 'separable fat' records.

For all shellfish, except scallops, the entire non-shell portion represents the edible portion. For scallops, the edible portion is the adductor muscle only.

Notes on food components

The 34 food components in the main body of the tables are presented in a fixed format for each record. The order of presentation is based on major nutrient categories and conventions. A summary of the components, their 'Component Identifier' component, unit of measure and comments is shown in Table 2.

Users of these food composition tables are expected to have a basic understanding of the food components within each nutrient category. Therefore, this section provides only information that is not immediately obvious or self-explanatory. The details of method of analysis can be found in the New Zealand FOODfiles 2013 Manual sourced from the same website.

Table 2. Components

Components Table heading	Component identifier ^a	Component	Unit per 100 g ^b	Comment ^c
Water	WATER	Water	g	
Energy	ENERC	Energy, total metabolisable	kJ	Sum of fat, protein, carbohydrate available, and alcohol multiplied by energy conversion factor listed in Table 3. The energy value expressed in kilocalorie (kcal) per 100 g can be calculated using the conversion factors (kcal/g)
Energy (NIP)	ENERC_FSANZ2	Energy, total metabolisable, available carbohydrate, FSANZ	kJ	Sum of fat, protein, available carbohydrate, dietary fibre, alcohol and organic acids multiplied by energy conversion factor listed in Table 3. 1 kcal = 4.18 kJ
Protein	PROT	Protein, total	g	The protein values are calculated from total nitrogen and multiplied by specific nitrogen conversion factors
Fat	FAT	Fat, total	g	
Carbohydrate, available	CHOAVL_FSANZ	Available carbohydrate, FSANZ	g	Sum of analytical values of sugars, starch and glycogen
Fibre, dietary	FIBTG	Fibre, total dietary	g	Determined by AOAC Prosky method for the mixture of non-starch polysaccharides, lignin, resistant starch and resistant oligosaccharides
Sugars	SUGAR	Sugars, total	g	Sum of individual mono and disaccharides
Starch	STARCH	Starch, total	g	
SFA	FASAT	Fatty acids, total saturated	g	Fatty acids, total mono, poly and saturated fatty acids calculated by summation of the individual mono, poly and saturated fatty acids, respectively
MUFA	FAMS	Fatty acids, total monounsaturated	g	
PUFA	FAPU	Fatty acids, total polyunsaturated	g	
Alpha-linolenic acid	F18D3N3	Fatty acid 18:3 omega-3	g	
Linoleic acid	F18D2N6	Fatty acid 18:2 omega-6	g	
Cholesterol	CHOLE	Cholesterol	mg	
Sodium Na	NA	Sodium	mg	
Iodide I	ID	Iodide	µg	Synonym of Iodine

Components Table heading	INFOODS ^a tagname	Components	Units per 100g ^b	Comments ^c
Potassium K	K	Potassium	mg	
Phosphorus P	P	Phosphorus	mg	
Calcium Ca	CA	Calcium	mg	
Iron Fe	FE	Iron	mg	
Zinc Zn	ZN	Zinc	mg	
Selenium Se	SE	Selenium	µg	
Vitamin A	VITA	Vitamin A, retinol equivalents	µg	Total vitamin A activity = retinol (µg) plus 1/6 th multiplied by beta carotene equivalent (µg)
Beta-carotene	CARTBEQ	Beta-carotene equivalents	µg	
Thiamin	THIA	Thiamin	mg	Vitamin B1
Riboflavin	RIBF	Riboflavin	mg	Vitamin B2
Niacin	NIAEQ	Niacin equivalents, total	mg	Preformed niacin plus niacin equivalents from tryptophan
Vitamin B6	VITB6A	Vitamin B6	mg	
Vitamin B12	VITB12	Vitamin B12	µg	Cobalamin
Dietary Folate	FOLDEE	Dietary folate equivalents	µg	Folate, food naturally occurring food folates plus folic acids multiplied by 1.67
Vitamin C	VITC	Vitamin C	mg	L-ascorbic acid plus L-dehydroascorbic acid
Vitamin D	VITD	Vitamin D; calculated by summation	µg	Sum of vitamin D2 and D3. D2 is in plant foods and D3 is in animal foods
Vitamin E	VIT E	Vitamin E, alpha tocopherol equivalents	mg	Vitamin E = (alpha tocopherol x 1.0) + (beta tocopherol x 0.4) + (gamma tocopherol x 0.1) + (delta tocopherol x 0.01)

^a The 'Component Identifier' includes the available INFOODS tagnames for the food components. For those not available the 'Component Identifiers' were generated for the NZFCD following a similar naming convention to the INFOODS tagnames (Klensin JC, Feskanich D, Lin V, Truswell S, Southgate DAT 1989. Identification of foods components for INFOODS data Interchange Tokyo, United Nations University. <http://archive.unu.edu/unupress/unupbooks/80734e/80734E00.htm> [accessed April 2011] and FAO/INFOODS 2012c. FAO/INFOODS guidelines for food matching. Version 1.2. FAO. www.fao.org/infoods/infoods/standards-guidelines/en/ [accessed 2012]).

^b Trace amounts are different for every nutrient. Please refer to Appendix IV for trace nutrient levels.

^c More information about the analytical methods for the components can be found in the New Zealand FOODfiles 2013 Manual in the same website www.foodcomposition.co.nz.

The sum of the proximate components (water, fat, protein, sugars, starch, dietary fibre and alcohol) is usually within the range of 95–105 g per 100 g edible portion. A margin of plus or minus 5 g per 100 g is considered acceptable⁵, particularly as many of the components have been determined independently on samples in different laboratories. For some food records, the sum is outside this range. Explanations for proximate values being outside this range can include the presence of high levels of unusual constituents not measured in proximate analyses and analytical variance.

The energy data (Energy, total metabolisable and Energy, total metabolisable, available carbohydrate, FSANZ) is expressed in units of kilojoules (kJ). All values are calculated from the energy-producing food components (carbohydrate, protein, fat, and alcohol), with and without dietary fibre and organic acids, using conversion factors listed in Table 3. To prepare nutrition information panels that require energy to be calculated as per the Australian New Zealand Food Standards Code⁶ the reader is referred to the separate on-line database on this website called “NZ Food Composition Data for Nutrition Information Panels” (www.foodcomposition.co.nz/nip-database).

⁵ FAO/INFOODS 2012a. FAO/INFOODS guidelines for checking food composition data prior to the publication of a user table/database, Version 01. FAO. www.fao.org/infoods/infoods/standards-guidelines/en/ [accessed January 2012].

⁶ Food Standards Australia New Zealand 2013. Australia New Zealand Standards Code - Standard 1.2.8 - Nutrition information requirements. www.comlaw.gov.au/Details/F2013C00098 [accessed February 2013].

Table 3. Energy conversion factors

Component	kJ/g	kcal/g
Protein	17	4
Total fat	37	9
Available carbohydrate	17	4
Alcohol	29	4
Dietary fibre	8	2
Organic acid	13	3

1 kcal = 4.18 kJ

The additional values for Measure (g) and the Common Standard Measure (CSM) are expressed as New Zealand metric standards (Table 4) for each food. If the CSM is not available, the amount commonly purchased or eaten has been used. For foods in a liquid state, the measure of 100 mL is also used. All measures are made on the edible portion, so no adjustments are required for the portion of the food that would typically be discarded. Volume measures are also converted to weight in grams, based on a food’s density, and nutrient values are presented on this basis. The density (g/cm^3) for each food can be found in the New Zealand FOODfiles 2013 Version 01, CSM.FT file.

Table 4. New Zealand metric standards for measuring volume

1 cup	250 mL
1 tablespoon	15 mL
1 teaspoon	5 mL

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
A	BAKERY PRODUCTS																		
A148	Biscuit, Afghan	100	2.6	2000	2050	5.6	21.7	64.9	5.6	33.6	31.4	12.9	0.3	6.9			0	260	3.5
A148	1 biscuit (1.3 x 5.5cm diameter)	17.6	0.5	352	360	1	3.8	11.4	1	5.9	5.5	2.3	trace	1.2			0	46	0.6
A146	Biscuit, Arrowroot	100	2.7	1800	1820	7	10.5	76.1	2	24.3	51.9	4.4	1	3.8			0	280	1
A146	1 biscuit	8	0.2	144	145	0.6	0.8	6.1	0.2	1.9	4.1	0.4	0.1	0.3			0	22	0.1
A1060	Biscuit, Chocolate Chip Fudge, Farmbake, Arnott's	100	3	2010	2030	5.9	20.1	68.9	2	39.8	29.1	10.2	7	1.8	0.1	1.7	5	210	4.3
A1060	1 biscuit (1.0 x 5.8cm diameter)	12.7	0.4	256	258	0.7	2.5	8.8	0.3	5.1	3.7	1.3	0.9	0.2	trace	0.2	1	27	0.5
A1061	Biscuit, Chocolate Chip, Cookie Time	100	7.1	2020	2040	6.4	23.4	61.7	2.2	39.5	22.2	15	5.4	1	0.2	0.6	54	380	4.2
A1061	1 biscuit (1.7 x 11.0cm diameter)	96.1	6.8	1940	1960	6.2	22.5	59.2	2.1	37.9	21.3	14.4	5.2	1	0.2	0.6	52	370	4
A1076	Biscuit, Classic Dark, Tim Tam, Arnott's	100	1	2170	2200	5.5	26.9	63.7	3.9	46.4	17.3	14.6	8.6	1.7	trace	1.7	3	140	3.6
A1076	1 biscuit (6.2 x 3.2 x 1.3cm)	19	0.2	412	418	1	5.1	12.1	0.7	8.8	3.3	2.8	1.6	0.3	trace	0.3	1	27	0.7
A1069	Biscuit, Dark Chocolate, Digestive, Arnott's	100	2.7	2030	2070	6.1	23.7	61.9	5.1	33.7	28.2	12.8	7.7	1.7	0.1	1.6	3	260	6.1
A1069	1 biscuit (0.7 x 7.5cm diameter)	18	0.5	366	373	1.1	4.3	11.1	0.9	6.1	5.1	2.3	1.4	0.3	trace	0.3	1	47	1.1
A1070	Biscuit, Dark Chocolate, Wheaten, Griffin's	100	1.6	1930	1970	6.4	23.8	55.6	5.1	33.7	21.9	13.4	7.2	1.7	0.1	1.6	3	300	1.5
A1070	1 biscuit (0.5 x 5.4cm diameter)	10.3	0.2	199	203	0.7	2.4	5.7	0.5	3.5	2.3	1.4	0.7	0.2	trace	0.2	trace	31	0.2
A1072	Biscuit, Double Deck Dark Chocolate Delight, Chit Chat, Griffin's	100	1.1	2100	2110	5.5	24.3	65	1.8	43.4	21.6	16.2	5.5	1	trace	1	7	230	5.7
A1072	1 biscuit (6.5 x 2.9 x 1.3cm)	19.1	0.2	401	403	1.1	4.6	12.4	0.3	8.3	4.1	3.1	1.1	0.2	trace	0.2	1	44	1.1
A5	Biscuit, Gingernuts	100	4.2	1740	1750	5	9	77.7	1.9	37.5	40.3	4.3	3.2	0.9		0.9	2	190	1
A5	1 biscuit (0.9 x 5.4cm diameter)	13	0.5	226	228	0.6	1.2	10.1	0.2	4.9	5.2	0.6	0.4	0.1		0.1	trace	25	0.1
A5	1 biscuit (0.8 x 5.2cm diameter)	9	0.4	156	158	0.4	0.8	7	0.2	3.4	3.6	0.4	0.3	0.1		0.1	trace	17	0.1
A71	Biscuit, Mallow Puffs, Griffin's	100	12	1790	1800	5.3	16.6	63.9	0.7	50.3	13.7	9.6	6.2	0.6		0.6	6	110	8
A71	1 biscuit (2.7 x 4.5cm diameter)	21.5	2.6	385	386	1.1	3.6	13.7	0.2	10.8	2.9	2.1	1.3	0.1		0.1	1	25	1.7

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
A	BAKERY PRODUCTS																		
A148	Biscuit, Afghan	100	170	120	46	1.9	0.8	0	0	0	0.14	0.07	3.3	0.28	0	6	0	0	1.4
A148	1 biscuit (1.3 x 5.5cm diameter)	17.6	30	21	8.1	0.3	0.1	0	0	0	0.03	0.01	0.57	0.05	0	1.1	0	0	0.25
A146	Biscuit, Arrowroot	100	140	99	28	0	0.6	0	0	0	0.26	0	2.2	0.16	0.05	13	0	0	0.93
A146	1 biscuit	8	11	7.9	2.2	0	trace	0	0	0	0.02	0	0.18	0.01	trace	1	0	0	0.07
A1060	Biscuit, Chocolate Chip Fudge, Farmbake, Arnott's	100	170	100	48	1.7	0.7	5	5.6	7	0.14	0.11	1.4	0.11	0.36	9	0	0	2.3
A1060	1 biscuit (1.0 x 5.8cm diameter)	12.7	22	13	6.1	0.2	0.1	0.6	0.7	0.9	0.02	0.01	0.18	0.01	0.05	1.1	0	0	0.29
A1061	Biscuit, Chocolate Chip, Cookie Time	100	210	100	50	12	0.7	2	140	89	0.1	0.11	1.3	0.26	0.15	9	0	0	1.5
A1061	1 biscuit (1.7 x 11.0cm diameter)	96.1	200	96	48	11	0.7	1.9	140	86	0.1	0.11	1.3	0.25	0.14	8.6	0	0	1.4
A1076	Biscuit, Classic Dark, Tim Tam, Arnott's	100	340	120	49	8.8	1	3	1.2	7	0.1	0.09	1	1.7	0.38	42	0	0	3.5
A1076	1 biscuit (6.2 x 3.2 x 1.3cm)	19	65	23	9.3	1.7	0.2	0.6	0.2	1.3	0.02	0.02	0.2	0.32	0.07	8	0	0	0.66
A1069	Biscuit, Dark Chocolate, Digestive, Arnott's	100	250	150	50	6.8	1	4	2.6	16	0.18	0.11	1.2	0.79	0.38	42	0	0	3
A1069	1 biscuit (0.7 x 7.5cm diameter)	18	45	27	9	1.2	0.2	0.7	0.5	2.8	0.03	0.02	0.22	0.14	0.07	7.6	0	0	0.55
A1070	Biscuit, Dark Chocolate, Wheaten, Griffin's	100	330	190	32	15	1.2	0	2.6	16	0.18	0.11	1.3	0.79	0.38	42	0	0	3
A1070	1 biscuit (0.5 x 5.4cm diameter)	10.3	34	20	3.3	1.6	0.1	0	0.3	1.6	0.02	0.01	0.13	0.08	0.04	4.3	0	0	0.31
A1072	Biscuit, Double Deck Dark Chocolate Delight, Chit Chat, Griffin's	100	340	150	80	26	0.8	0	12	14	0.13	0.23	1.1	0.62	0.38	42	0	0	2.8
A1072	1 biscuit (6.5 x 2.9 x 1.3cm)	19.1	65	29	15	5	0.2	0	2.4	2.7	0.03	0.04	0.2	0.12	0.07	8	0	0	0.53
A5	Biscuit, Gingernuts	100	220	69	64	1.7	0.6	0.9	3.3	5	0.06	0	1.5	0.05	0	5.2	0.1	0	1.8
A5	1 biscuit (0.9 x 5.4cm diameter)	13	29	9	8.3	0.2	0.1	0.1	0.4	0.7	0.01	0	0.19	0.01	0	0.7	trace	0	0.24
A5	1 biscuit (0.8 x 5.2cm diameter)	9	20	6.2	5.8	0.2	trace	0.1	0.3	0.5	trace	0	0.13	trace	0	0.5	trace	0	0.16
A71	Biscuit, Mallow Puffs, Griffin's	100	200	140	97	1.9	0.6	1.4	22	19	0.05	0.18	0.69	0.01	0	7.4	trace	0	1.3
A71	1 biscuit (2.7 x 4.5cm diameter)	21.5	43	30	21	0.4	0.1	0.3	4.7	4	0.01	0.04	0.15	trace	0	1.6	trace	0	0.28

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
A64	Biscuit, Malt	100	3.1	1840	1850	7.5	13.5	71.1	1.8	19.4	51.8	6.2	5.1	1.3		1.3	7	410	1
A64	1 biscuit (6.6 x 4.4 x 0.6cm)	7.5	0.2	138	139	0.6	1	5.3	0.1	1.5	3.9	0.5	0.4	0.1		0.1	trace	31	0.1
A1074	Biscuit, Milk Chocolate, Digestives, Arnott's	100	2.5	2040	2070	6	22.4	65.1	4.2	38	27.1	12	7.2	1.6	0.1	1.5	6	220	11
A1074	1 biscuit (0.7 x 7.5cm diameter)	17.6	0.4	358	364	1.1	3.9	11.5	0.7	6.7	4.8	2.1	1.3	0.3	trace	0.3	1	39	2
A1066	Biscuit, White & Dark Chocolate, Farmbake, Arnott's	100	3.6	2060	2080	5	21.3	70	2.1	40.2	29.8	11.5	6.8	1.7	trace	1.7	5	160	3.7
A1066	1 biscuit (1.0 x 5.2cm diameter)	12.6	0.5	260	262	0.6	2.7	8.8	0.3	5.1	3.8	1.4	0.9	0.2	trace	0.2	1	20	0.5
A1067	Biscuit, milk chocolate, Double Chocolate, Cookies, Ernest Adams	100	4.7	2000	2020	5.5	21.1	66.1	2.5	36.4	29.7	11.5	6.5	1.6	trace	1.6	10	260	2.7
A1067	1 biscuit (1.3 x 5.3cm diameter)	13.3	0.6	266	268	0.7	2.8	8.8	0.3	4.8	4	1.5	0.9	0.2	trace	0.2	1	35	0.4
A1064	Biscuit, milk chocolate, Double Coat, Tim Tam, Arnott's	100	0.9	2210	2220	4.9	26	68.5	1.5	51.6	16.9	14.4	8.3	1.6	0.1	1.5	9	390	16
A1064	1 biscuit (6.2 x 3.3 x 1.5cm)	22.8	0.2	503	506	1.1	5.9	15.6	0.3	11.8	3.9	3.3	1.9	0.4	trace	0.3	2	89	3.5
A1071	Biscuit, milk chocolate, Original, Tim Tam, Arnott's	100	1.2	2210	2220	4.9	26	68.5	1.8	49.8	18.7	14.1	8.4	1.7	0.1	1.6	7	170	12
A1071	1 biscuit (6.2 x 3.2 x 1.3cm)	18.5	0.2	409	411	0.9	4.8	12.7	0.3	9.2	3.5	2.6	1.6	0.3	trace	0.3	1	31	2.3
A1075	Biscuit, milk chocolate, Wheaten, Griffin's	100	1.7	2020	2050	6.2	24.2	60	4.2	37.8	22.2	13.4	7.4	1.8	0.1	1.7	6	330	3.8
A1075	1 biscuit (0.8 x 5.5cm diameter)	10.8	0.2	218	222	0.7	2.6	6.5	0.5	4.1	2.4	1.5	0.8	0.2	trace	0.2	1	36	0.4
A66	Biscuit, peanut brownie	100	4.1	2020	2040	7.1	21.6	64.4	2.4	28.7	35.8	8.7	8.7	2.9		2.9	12	400	1
A66	1 biscuit (1.2 x 5.4cm diameter)	12	0.5	242	244	0.9	2.6	7.7	0.3	3.4	4.3	1	1	0.3		0.3	1	48	0.1
A66	1 biscuit (1.6 x 5.5cm diameter)	22	0.9	444	448	1.6	4.8	14.2	0.5	6.3	7.9	1.9	1.9	0.6		0.6	3	88	0.2
A63	Biscuit, shortbread	100	3.9	1990	2010	5.5	23.9	59.7	1.9	12.9	46.8	12.2	8.3	1.5		1.5	29	280	0.7
A63	1 biscuit (1.1 x 5.0cm diameter)	12.5	0.5	249	251	0.7	3	7.5	0.2	1.6	5.8	1.5	1	0.2		0.2	4	35	0.1
A63	1 biscuit (1.6 x 5.3cm diameter)	20.5	0.8	408	411	1.1	4.9	12.2	0.4	2.6	9.6	2.5	1.7	0.3		0.3	6	57	0.1
A12	Biscuit, wafer, raspberry, cream filled	100	2.3	2070	2080	3.3	21.9	71	1.4	38.4	32.6	20.5	0.2	0.2		0.2	2	110	32
A12	1 biscuit (2.6 x 8.0 x 1.0cm)	9	0.2	187	188	0.3	2	6.4	0.1	3.5	2.9	1.8	trace	trace		trace	trace	9.9	2.9

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
A64	Biscuit, Malt	100	170	110	27	0.9	0.7	1.2	2.4	0	0.13	0.01	2.2	0.05	0	7.9	trace	0	1.8
A64	1 biscuit (6.6 x 4.4 x 0.6cm)	7.5	13	8.3	2	0.1	trace	0.1	0.2	0	0.01	trace	0.17	trace	0	0.6	trace	0	0.14
A1074	Biscuit, Milk Chocolate, Digestives, Arnott's	100	260	160	90	4.5	0.9	4	11	11	0.18	0.19	1.2	0.65	0.38	42	0	0	2.3
A1074	1 biscuit (0.7 x 7.5cm diameter)	17.6	46	28	16	0.8	0.2	0.7	1.9	1.9	0.03	0.03	0.21	0.11	0.07	7.4	0	0	0.4
A1066	Biscuit, White & Dark Chocolate, Farmbake, Arnott's	100	230	120	10	15	0.6	4	0	0	0.1	0.08	0.94	1.1	0.15	42	0	0	2.3
A1066	1 biscuit (1.0 x 5.2cm diameter)	12.6	29	15	1.3	1.8	0.1	0.5	0	0	0.01	0.01	0.12	0.14	0.02	5.3	0	0	0.29
A1067	Biscuit, milk chocolate, Double Chocolate, Cookies, Ernest Adams	100	160	80	34	2	0.6	3	0	0	0.11	0.08	1.4	0.39	0.15	42	0	0	2.9
A1067	1 biscuit (1.3 x 5.3cm diameter)	13.3	21	11	4.5	0.3	0.1	0.4	0	0	0.02	0.01	0.18	0.05	0.02	5.6	0	0	0.38
A1064	Biscuit, milk chocolate, Double Coat, Tim Tam, Arnott's	100	220	110	51	5.8	0.8	3	24	17	0.09	0.19	0.93	0.73	0.38	42	0	0	3.7
A1064	1 biscuit (6.2 x 3.3 x 1.5cm)	22.8	50	25	12	1.3	0.2	0.7	5.4	3.9	0.02	0.04	0.21	0.17	0.09	9.6	0	0	0.85
A1071	Biscuit, milk chocolate, Original, Tim Tam, Arnott's	100	210	110	90	4	0.6	3	12	14	0.13	0.23	0.96	0.62	0.38	42	0	0	2.8
A1071	1 biscuit (6.2 x 3.2 x 1.3cm)	18.5	39	20	17	0.7	0.1	0.6	2.3	2.6	0.02	0.04	0.18	0.12	0.07	7.8	0	0	0.51
A1075	Biscuit, milk chocolate, Wheaten, Griffin's	100	350	200	50	4.7	1.1	0	120	11	0.18	0.19	1.2	0.65	0.38	42	0	0	2.3
A1075	1 biscuit (0.8 x 5.5cm diameter)	10.8	38	22	5.4	0.5	0.1	0	13	1.2	0.02	0.02	0.13	0.07	0.04	4.5	0	0	0.24
A66	Biscuit, peanut brownie	100	190	150	36	1.4	0.9	4.4	42	57	0.02	0.03	3.4	0.09	0	16	trace	0	2.1
A66	1 biscuit (1.2 x 5.4cm diameter)	12	23	18	4.3	0.2	0.1	0.5	5	6.8	trace	trace	0.41	0.01	0	1.9	trace	0	0.26
A66	1 biscuit (1.6 x 5.5cm diameter)	22	42	33	7.9	0.3	0.2	1	9.2	13	trace	0.01	0.74	0.02	0	3.5	trace	0	0.47
A63	Biscuit, shortbread	100	82	72	20	0.6	0.4	4.7	150	180	0.04	0.04	1.3	0.05	0	5.8	trace	0	1.5
A63	1 biscuit (1.1 x 5.0cm diameter)	12.5	10	9	2.5	0.1	0.1	0.6	19	22	trace	trace	0.17	0.01	0	0.7	trace	0	0.19
A63	1 biscuit (1.6 x 5.3cm diameter)	20.5	17	15	4.1	0.1	0.1	1	31	36	0.01	0.01	0.28	0.01	0	1.2	trace	0	0.31
A12	Biscuit, wafer, raspberry, cream filled	100	73	50	20	0.5	0.2	11	1	6	0	0.03	0.81	0	0	4	0	0	0.13
A12	1 biscuit (2.6 x 8.0 x 1.0cm)	9	6.6	4.5	1.8	trace	trace	1	0.1	0.5	0	trace	0.07	0	0	0.4	0	0	0.01

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
A62	Biscuit, with coconut, Krispie, Griffin's	100	2.9	1830	1860	5.4	17	65.4	3.4	26.4	39.1	9.7	5.1	1.3		1.3	17	340	4
A62	1 biscuit (0.6 x 6.0cm diameter)	8.8	0.3	161	164	0.5	1.5	5.8	0.3	2.3	3.4	0.9	0.4	0.1		0.1	2	30	0.4
A9	Biscuit, with cream filling	100	1.6	1930	1950	5	19.7	66	1.8	31.6	34.5	13.1	4.3	1.2			3	250	0.7
A9	1 biscuit	15	0.2	290	292	0.8	2.9	9.9	0.3	4.7	5.2	2	0.7	0.2			trace	38	0.1
A206	Bread roll, currant, commercial	100	34.1	1150	1190	7.5	1.4	57.3	4.3	18.1	39.2	0.2	0.4	0.3	0.1	0.3	12	370	3
A206	1 slice (11.6 x 9.2 x 1.0cm)	27	9.2	311	321	2	0.4	15.5	1.2	4.9	10.6	0.1	0.1	0.1	trace	0.1	3	100	0.8
A40	Bread roll, white, commercial	100	33.5	1110	1140	9.1	1.6	53	3.7	2	51	0.2	0.3	0.5	trace	0.4	0	480	0.3
A40	1 long roll (16.3 x 6.5cm)	77.2	25.8	860	883	7.1	1.2	40.9	2.9	1.6	39.3	0.2	0.3	0.4	trace	0.3	0	370	0.3
A40	1 bun (7.9cm diameter)	48.7	16.3	543	557	4.5	0.8	25.8	1.8	1	24.8	0.1	0.2	0.2	trace	0.2	0	230	0.2
A52	Bread roll, wholemeal, commercial	100	34.6	1030	1080	10.2	2.3	45.2	6	1.2	44	0.3	0.7	0.7	0.1	0.6	0	480	0.4
A52	1 long roll (17.2 x 5.8cm)	79.3	27.4	815	853	8.1	1.8	35.8	4.8	1	34.9	0.2	0.5	0.6	0.1	0.5	0	380	0.3
A52	1 bun (7.8cm diameter)	52.9	18.3	544	569	5.4	1.2	23.9	3.2	0.6	23.3	0.2	0.4	0.4	trace	0.3	0	250	0.2
A1021	Bread, 9 Grain & Seed Toast, Tip Top, fortified vitamins E & folate	100	36.2	951	995	12.2	4	35	5.5	2	33	0.4	1.7	1.2	0.3	0.9	0	410	0.5
A1021	1 slice (10.9 x 11.1 x 1.2cm)	37.8	13.7	359	376	4.6	1.5	13.2	2.1	0.7	12.5	0.1	0.6	0.5	0.1	0.4	0	150	0.2
A1100	Bread, Gluten Free Ancient Grain & Seeds, Burgen	100	38.5	957	1050	4.4	8.7	33	12.1	8	25	1.3	3	3.8	0.5	3.3	0	500	6.6
A1100	1 slice (8.7 x 8.6 x 1.1cm)	44.8	17.2	429	472	1.9	3.9	14.8	5.4	3.6	11.2	0.6	1.4	1.7	0.2	1.5	0	220	3
A1098	Bread, Gluten Free White, Burgen	100	40.4	970	1030	2.3	4.9	44.1	7.7	6.5	37.6	0.9	2.7	1	0.3	0.7	0	690	4
A1098	1 slice (8.9 x 8.6 x 1.1cm)	41.1	16.6	399	424	0.9	2	18.1	3.2	2.7	15.5	0.4	1.1	0.4	0.1	0.3	0	280	1.6
A1101	Bread, Gluten free 6 Seed, Vogel's	100	40.8	919	947	6.1	7.9	30.8	3.4	4.1	26.7	0.8	3.6	3	0.5	2.5	0	410	31
A1101	1 slice (9.8 x 9.7 x 1.3cm)	35.7	14.6	328	338	2.2	2.8	11	1.2	1.5	9.5	0.3	1.3	1.1	0.2	0.9	0	150	11
A1045	Bread, Mixed Grain & Toasted Sesame Toast, Vogel's	100	44.9	881	937	9.4	5.7	30.1	7	0.4	29.7	0.6	2.9	1.8	0.3	1.4	0	370	36
A1045	1 slice toast (9.5 x 10.3 x 1.2cm)	42.5	19.1	374	398	4	2.4	12.8	3	0.1	12.6	0.2	1.2	0.8	0.1	0.6	0	160	15

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
A62	Biscuit, with coconut, Krispie, Griffin's	100	170	85	21	0.9	0.7	0.7	1	0	0.01	0.06	0.92	0.04	0	5.8	0.1	0	1.5
A62	1 biscuit (0.6 x 6.0cm diameter)	8.8	15	7.5	1.8	0.1	0.1	0.1	0.1	0	trace	trace	0.08	trace	0	0.5	trace	0	0.13
A9	Biscuit, with cream filling	100	130	88	41	0.5	0.5	3	2	0	0.09	0.12	1.4	0.01	0	4	0.2	0	3.4
A9	1 biscuit	15	20	13	6.2	0.1	0.1	0.5	0.3	0	0.01	0.02	0.22	trace	0	0.6	trace	0	0.52
A206	Bread roll, currant, commercial	100	200	78	75	1.7	1	2.3	0	0	0.11	0.04	2.7	0	0	220	0	0	0
A206	1 slice (11.6 x 9.2 x 1.0cm)	27	55	21	20	0.5	0.3	0.6	0	0	0.03	0.01	0.73	0	0	58	0	0	0
A40	Bread roll, white, commercial	100	130	90	37	1.1	1	2.5	0	0	0.14	0.05	3.1	0.03	0	180	0	0	0
A40	1 long roll (16.3 x 6.5cm)	77.2	100	69	29	0.8	0.8	1.9	0	0	0.11	0.04	2.4	0.02	0	140	0	0	0
A40	1 bun (7.9cm diameter)	48.7	63	44	18	0.5	0.5	1.2	0	0	0.07	0.02	1.5	0.02	0	89	0	0	0
A52	Bread roll, wholemeal, commercial	100	210	160	58	1.8	1.5	2.7	0	0	0.16	0.08	3.7	0.03	0	140	0	0	0.2
A52	1 long roll (17.2 x 5.8cm)	79.3	170	130	46	1.4	1.2	2.2	0	0	0.13	0.06	2.9	0.02	0	110	0	0	0.16
A52	1 bun (7.8cm diameter)	52.9	110	85	31	1	0.8	1.4	0	0	0.09	0.04	2	0.02	0	74	0	0	0.11
A1021	Bread, 9 Grain & Seed Toast, Tip Top, fortified vitamins E & folate	100	250	200	87	6.1	1.6	9.4	0	0	0.24	0.1	2.8	0.18	0	440	0	0	3.8
A1021	1 slice (10.9 x 11.1 x 1.2cm)	37.8	95	76	33	2.3	0.6	3.6	0	0	0.09	0.04	1.1	0.07	0	170	0	0	1.4
A1100	Bread, Gluten Free Ancient Grain & Seeds, Burgen	100	240	170	100	1.3	1.1	0	0	0	0.17	0.22	1.9	0.27	0	0	0	0	2.6
A1100	1 slice (8.7 x 8.6 x 1.1cm)	44.8	110	77	45	0.6	0.5	0	0	0	0.08	0.1	0.85	0.12	0	0	0	0	1.1
A1098	Bread, Gluten Free White, Burgen	100	110	70	68	0	0.3	0	0	0	0.06	0.18	0.43	0.09	0	0	0	0	0.68
A1098	1 slice (8.9 x 8.6 x 1.1cm)	41.1	46	29	28	0	0.1	0	0	0	0.03	0.07	0.18	0.04	0	0	0	0	0.28
A1101	Bread, Gluten free 6 Seed, Vogel's	100	140	110	99	1.3	1	4	0	0	0.11	0.18	1.9	0.24	0	28	0	0	0.62
A1101	1 slice (9.8 x 9.7 x 1.3cm)	35.7	50	41	35	0.5	0.4	1.4	0	0	0.04	0.06	0.66	0.09	0	10	0	0	0.22
A1045	Bread, Mixed Grain & Toasted Sesame Toast, Vogel's	100	160	130	23	1.1	1.1	7	0	0	0.15	0.11	3.5	0.16	0	18	0	0	0.33
A1045	1 slice toast (9.5 x 10.3 x 1.2cm)	42.5	68	54	9.8	0.5	0.5	3	0	0	0.06	0.05	1.5	0.07	0	7.7	0	0	0.14

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
A1051	Bread, Nature's Grain, River Mill, fortified vitamin folate	100	37.5	947	981	10	2	41.5	4.2	3.8	37.7	0.4	0.5	0.9	0.1	0.8	0	440	51
A1051	1 slice (10.5 x 11.9 x 1.2cm)	33.3	12.5	315	327	3.3	0.7	13.8	1.4	1.3	12.6	0.1	0.2	0.3	trace	0.3	0	150	17
A1052	Bread, Salba Traditional European Rye, Yarrows	100	38.6	885	961	11.3	4	32	9.6	2.7	29.3	1.2	1.3	1.2	0.2	1	0	350	28
A1052	1 slice (10.7 x 11.5 x 1.6cm)	46.5	17.9	411	447	5.3	1.9	14.9	4.5	1.3	13.6	0.6	0.6	0.5	0.1	0.5	0	160	13
A1050	Bread, Salba Traditional Wholegrain, Yarrows	100	40.3	848	943	10.7	3.2	32.3	11.8	2.6	29.7	0.8	1.1	1.1	0.2	0.9	0	340	25
A1050	1 slice (10.7 x 11.7 x 1.6cm)	46.1	18.6	391	435	4.9	1.5	14.9	5.4	1.2	13.7	0.4	0.5	0.5	0.1	0.4	0	160	12
A211	Bread, Soy & Linseed, Vogel's & Burgen	100	43.2	1010	1060	13.3	7.1	30.4	6.6	3.8	26.6	0.8	1.8	3.4	1.5	1.8	0	410	7.3
A211	1 slice (9.4 x 9.4 x 1.1cm)	37	16	372	391	4.9	2.6	11.2	2.4	1.4	9.8	0.3	0.6	1.2	0.6	0.7	0	150	2.7
A1048	Bread, Station Seed & Grain, MacKenzie	100	40.2	904	962	11.7	4.8	31	7.3	2.1	28.9	0.8	1.8	1.9	0.3	1.6	0	420	45
A1048	1 slice (9.2 x 14.8 x 1.8cm)	58.6	23.5	530	564	6.8	2.8	18.2	4.3	1.2	16.9	0.4	1.1	1.1	0.2	0.9	0	250	26
A1053	Bread, Swiss Bake Grains Plus, Molenberg, Quality Bakers	100	40.2	909	958	11.4	3.2	35.2	6.1	2.7	32.5	0.6	1	1.4	0.1	1.2	0	410	42
A1053	1 slice toast (10.5 x 11.3 x 1.2cm)	37.7	15.2	343	361	4.3	1.2	13.3	2.3	1	12.3	0.2	0.4	0.5	trace	0.5	0	150	16
A1049	Bread, Tuscan Mixed Grain, Freya's	100	39.5	927	968	9.6	2.7	39.1	5.1	2.7	36.4	0.5	1	1	0.1	0.9	0	410	37
A1049	1 slice (9.2 x 12.3 x 1.3cm)	40.8	16.1	378	395	3.9	1.1	15.9	2.1	1.1	14.9	0.2	0.4	0.4	0.1	0.4	0	170	15
A1015	Bread, gluten free, mixed grain, sliced, prepacked	100	43.5	920	948	4.8	4.7	39.1	3.5	2.4	36.7	0.5	1.7	1.6	0.3	1.3	0	370	2.1
A1015	1 slice (8.6 x 7.8 x 1.1cm)	42.5	18.5	391	403	2	2	16.6	1.5	1	15.6	0.2	0.7	0.7	0.1	0.6	0	160	0.9
A1014	Bread, gluten free, white, sliced & unsliced, prepacked	100	42.8	911	919	3.6	3	43.5	1	4.3	39.2	0.4	0.7	0.8	0.1	0.7	0	370	1.8
A1014	1 slice (8.8 x 7.7 x 1.0cm)	34.8	14.9	317	320	1.2	1	15.1	0.3	1.5	13.6	0.1	0.2	0.3	trace	0.2	0	130	0.6
A1024	Bread, mixed grain, Ancient Grains, Vogel's	100	43.1	872	912	9.7	4	32.9	5	2.8	30.1	0.3	1.6	1	0.2	0.8	0	360	0.5
A1024	1 slice toast (10.0 x 9.0 x 1.0cm)	43.6	18.8	380	398	4.2	1.7	14.4	2.2	1.2	13.1	0.1	0.7	0.4	0.1	0.3	0	160	0.2
A1024	1 slice sandwich (10 x 8.7 x 0.8cm)	34.7	15	303	317	3.4	1.4	11.4	1.7	1	10.4	0.1	0.5	0.3	0.1	0.3	0	120	0.2

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
A1051	Bread, Nature's Grain, River Mill, fortified vitamin folate	100	150	110	95	1.2	0.9	9	0	0	0.14	0.1	3.7	0.23	0	820	0	0	0.08
A1051	1 slice (10.5 x 11.9 x 1.2cm)	33.3	49	37	32	0.4	0.3	3	0	0	0.05	0.03	1.2	0.08	0	270	0	0	0.03
A1052	Bread, Salba Traditional European Rye, Yarrows	100	180	150	100	1.5	1.3	7	0	0	0.95	0.12	3.7	0.9	0	55	0	0	0.08
A1052	1 slice (10.7 x 11.5 x 1.6cm)	46.5	81	69	47	0.7	0.6	3.3	0	0	0.44	0.06	1.7	0.42	0	25	0	0	0.04
A1050	Bread, Salba Traditional Wholegrain, Yarrows	100	180	150	110	2	1.3	5	0	0	0.89	0.12	3.9	0.21	0	39	0	0	0
A1050	1 slice (10.7 x 11.7 x 1.6cm)	46.1	84	70	49	0.9	0.6	2.3	0	0	0.41	0.06	1.8	0.1	0	18	0	0	0
A211	Bread, Soy & Linseed, Vogel's & Burgen	100	290	170	120	1.8	1.3	4.1	0	0	0.18	0.11	2.4	0.05	0	460	0	0	0.33
A211	1 slice (9.4 x 9.4 x 1.1cm)	37	110	63	45	0.7	0.5	1.5	0	0	0.07	0.04	0.89	0.02	0	170	0	0	0.12
A1048	Bread, Station Seed & Grain, MacKenzie	100	190	180	140	2	1.5	6	0	0	0.19	0.1	4.6	0.22	0	33	0	0	0.29
A1048	1 slice (9.2 x 14.8 x 1.8cm)	58.6	110	110	81	1.2	0.9	3.5	0	0	0.11	0.06	2.7	0.13	0	19	0	0	0.17
A1053	Bread, Swiss Bake Grains Plus, Molenberg, Quality Bakers	100	200	180	120	2	1.5	6	0	0	0.15	0.12	4.7	0.29	0	47	0	0	0.28
A1053	1 slice toast (10.5 x 11.3 x 1.2cm)	37.7	75	67	44	0.8	0.6	2.3	0	0	0.06	0.05	1.8	0.11	0	18	0	0	0.11
A1049	Bread, Tuscan Mixed Grain, Freya's	100	150	120	110	1	1	6	0	0	0.14	0.11	3.5	0.2	0	31	0	0	0
A1049	1 slice (9.2 x 12.3 x 1.3cm)	40.8	62	49	44	0.4	0.4	2.4	0	0	0.06	0.05	1.4	0.08	0	13	0	0	0
A1015	Bread, gluten free, mixed grain, sliced, prepacked	100	170	120	23	1.3	0.9	2.9	0	0	0.12	0.05	1.5	0.16	0	21	0	0.5	0.81
A1015	1 slice (8.6 x 7.8 x 1.1cm)	42.5	72	51	9.8	0.6	0.4	1.2	0	0	0.05	0.02	0.64	0.07	0	9.1	0	0.2	0.34
A1014	Bread, gluten free, white, sliced & unsliced, prepacked	100	140	63	10	0.3	0.6	1	0	0	0.04	0.07	0.88	0.07	0	13	0	0.3	0.74
A1014	1 slice (8.8 x 7.7 x 1.0cm)	34.8	49	22	3.5	0.1	0.2	0.3	0	0	0.01	0.02	0.31	0.02	0	4.5	0	0.1	0.26
A1024	Bread, mixed grain, Ancient Grains, Vogel's	100	180	140	41	1.6	1.1	3.2	16	6	0.18	0.05	2.4	0.21	0	35	0	0	0.48
A1024	1 slice toast (10.0 x 9.0 x 1.0cm)	43.6	78	61	18	0.7	0.5	1.4	6.8	2.6	0.08	0.02	1.1	0.09	0	15	0	0	0.21
A1024	1 slice sandwich (10 x 8.7 x 0.8cm)	34.7	62	49	14	0.6	0.4	1.1	5.4	2.1	0.06	0.02	0.84	0.07	0	12	0	0	0.17

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
A1010	Bread, mixed grain, heavy, sliced, prepacked	100	45.6	968	1010	9.3	2.3	42.6	5.3	4.6	38	0.2	0.7	0.7	0.1	0.6	0	370	2.5
A1010	1 slice sandwich (10.1 x 8.6 x 0.9cm)	37.3	17	361	377	3.5	0.9	15.9	2	1.7	14.2	0.1	0.3	0.3	trace	0.2	0	140	0.9
A1010	1 slice toast (10 x 8.9 x 0.9cm)	41.7	19	404	421	3.9	1	17.8	2.2	1.9	15.8	0.1	0.3	0.3	trace	0.2	0	150	1
A1009	Bread, mixed grain, light, sliced, prepacked	100	38.3	964	1000	9.9	2.8	40.7	5.1	4.1	36.6	0.4	0.9	0.9	0.2	0.8	0	450	0.5
A1009	1 slice toast (11.1 x 10.5 x 1.3cm)	38.3	14.7	369	385	3.8	1.1	15.6	2	1.6	14	0.2	0.3	0.4	0.1	0.3	0	170	0.2
A1009	1 slice sandwich (11.4 x 10.3 x 1.1cm)	31.7	12.1	306	319	3.1	0.9	12.9	1.6	1.3	11.6	0.1	0.3	0.3	trace	0.2	0	140	0.2
A1097	Bread, pita, white	100	33.7	1050	1070	10.4	0.9	49.2	3	2.3	46.9	0.1	0.2	0.3			0	340	0
A1097	1 large pocket (15cm diameter)	82	27.6	858	878	8.6	0.7	40.3	2.5	1.9	38.5	0.1	0.1	0.2			0	280	0
A1097	1 small pocket (11cm diameter)	48	16.2	502	514	5	0.4	23.6	1.4	1.1	22.5	0.1	0.1	0.1			0	170	0
A234	Bread, plain, Panini, prepacked, composite	100	27.6	1260	1290	9.4	8.4	46.8	3.5	3.6	43.3	0.7	4.5	1.5			0	520	0
A234	1 panini (2.1 x 9.9 x 17.1)	92	25.4	1160	1190	8.6	7.7	43.1	3.2	3.3	39.8	0.6	4.2	1.4			0	480	0
A1008	Bread, wheatmeal, sliced, prepacked	100	39.9	908	960	10.5	2.9	36.6	6.5	3.8	32.8	0.4	0.8	0.9	0.1	0.7	0	430	0.5
A1008	1 slice toast (11.4 x 10.0 x 1.2cm)	37.5	15	340	360	3.9	1.1	13.7	2.4	1.4	12.3	0.1	0.3	0.3	trace	0.3	0	160	0.2
A1008	1 slice sandwich (11.5 x 10.3 x 1.0cm)	30.5	12.2	277	293	3.2	0.9	11.2	2	1.2	10	0.1	0.2	0.3	trace	0.2	0	130	0.2
A1007	Bread, white, sliced, prepacked	100	38	977	1010	9.1	2.4	43.1	3.6	4.3	38.8	0.3	0.6	0.7	0.1	0.6	0	460	0.5
A1007	1 slice toast (11.1 x 10.8 x 1.4cm)	38.5	14.6	376	387	3.5	0.9	16.6	1.4	1.7	14.9	0.1	0.2	0.3	trace	0.2	0	180	0.2
A1007	1 slice sandwich (11.2 x 10.8 x 1.0cm)	32	12.2	312	322	2.9	0.8	13.8	1.2	1.4	12.4	0.1	0.2	0.2	trace	0.2	0	150	0.2
A1007	1 slice thick toast (11.1 x 11.2 x 1.6cm)	46.5	17.7	454	467	4.2	1.1	20	1.7	2	18	0.1	0.3	0.3	trace	0.3	0	210	0.2
A45	Bread, wholemeal, pita	100	35.9	966	1030	10.1	2.2	41.9	7.8	2.2	39.7	0.3	0.5	0.7			0	320	0.5
A45	1 pita (1.1 x 15.7cm diameter)	85	30.5	821	874	8.6	1.9	35.6	6.6	1.9	33.7	0.3	0.5	0.6			0	280	0.4
A25	Bun, currant	100	27.7	1250	1270	7.6	7.5	49.3	3.5	15.1	34.2	1.8	2.7	1.5			17	230	2.3
A25	1 bun	80	22.2	996	1020	6.1	6	39.4	2.8	12.1	27.4	1.4	2.2	1.2			14	180	1.8

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
A1010	Bread, mixed grain, heavy, sliced, prepacked	100	200	140	42	1.1	1.1	5.7	0	0	0.16	0.15	2.3	0.12	0	19	0	0.5	0.53
A1010	1 slice sandwich (10.1 x 8.6 x 0.9cm)	37.3	75	52	16	0.4	0.4	2.1	0	0	0.06	0.06	0.84	0.05	0	7.2	0	0.2	0.2
A1010	1 slice toast (10 x 8.9 x 0.9cm)	41.7	83	58	18	0.5	0.5	2.4	0	0	0.07	0.06	0.94	0.05	0	8.1	0	0.2	0.22
A1009	Bread, mixed grain, light, sliced, prepacked	100	180	130	90	1.4	1.1	8.7	0	0	0.24	0.1	2.4	0.18	0	34	0	0.5	0.53
A1009	1 slice toast (11.1 x 10.5 x 1.3cm)	38.3	69	50	34	0.5	0.4	3.3	0	0	0.09	0.04	0.93	0.07	0	13	0	0.2	0.2
A1009	1 slice sandwich (11.4 x 10.3 x 1.1cm)	31.7	57	41	29	0.4	0.3	2.8	0	0	0.08	0.03	0.77	0.06	0	11	0	0.1	0.17
A1097	Bread, pita, white	100	120	95	34	1	1	19	0	0	0.67	0.04	3	0.08	0	24	0	0	0.1
A1097	1 large pocket (15cm diameter)	82	100	78	28	0.8	0.8	15	0	0	0.55	0.03	2.4	0.07	0	20	0	0	0.08
A1097	1 small pocket (11cm diameter)	48	60	46	16	0.5	0.5	8.9	0	0	0.32	0.02	1.4	0.04	0	12	0	0	0.05
A234	Bread, plain, Panini, prepacked, composite	100	150	100	54	1.1	1.1	9.7	0	0	0.28	0.06	3.1	0.04	0	2.4	0	0	0.39
A234	1 panini (2.1 x 9.9 x 17.1)	92	140	96	50	1	1	8.9	0	0	0.26	0.06	2.9	0.04	0	2.2	0	0	0.36
A1008	Bread, wheatmeal, sliced, prepacked	100	210	160	86	1.7	1.4	9.1	0	0	0.34	0.08	4	0.15	0	41	0	0.3	0.82
A1008	1 slice toast (11.4 x 10.0 x 1.2cm)	37.5	79	60	32	0.6	0.5	3.4	0	0	0.13	0.03	1.5	0.06	0	15	0	0.1	0.31
A1008	1 slice sandwich (11.5 x 10.3 x 1.0cm)	30.5	64	49	26	0.5	0.4	2.8	0	0	0.1	0.02	1.2	0.05	0	12	0	0.1	0.25
A1007	Bread, white, sliced, prepacked	100	130	88	85	1	0.7	9	0	0	0.23	0.04	2.4	0.07	0	28	0	0.3	0.35
A1007	1 slice toast (11.1 x 10.8 x 1.4cm)	38.5	50	34	33	0.4	0.3	3.5	0	0	0.09	0.02	0.92	0.03	0	11	0	0.1	0.14
A1007	1 slice sandwich (11.2 x 10.8 x 1.0cm)	32	42	28	27	0.3	0.2	2.9	0	0	0.07	0.01	0.77	0.02	0	8.9	0	0.1	0.11
A1007	1 slice thick toast (11.1 x 11.2 x 1.6cm)	46.5	60	41	40	0.4	0.3	4.2	0	0	0.11	0.02	1.1	0.03	0	13	0	0.1	0.16
A45	Bread, wholemeal, pita	100	220	180	38	1.8	1.6	19	0.5	3	0.31	0.09	2.7	0.08	0	26	0	0	0.1
A45	1 pita (1.1 x 15.7cm diameter)	85	180	150	32	1.5	1.4	16	0.4	2.6	0.26	0.08	2.3	0.07	0	22	0	0	0.09
A25	Bun, currant	100	210	100	40	1.3	0.6	1	0	0	0.6	0.16	3	0.11	0	40	0	0	1.5
A25	1 bun	80	170	80	32	1	0.5	0.8	0	0	0.48	0.13	2.4	0.09	0	32	0	0	1.2

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
A130	Bun, iced	100	27.4	1420	1450	5	7.2	63.2	3.3	34.4	28.8	3.9	1.6	0.6			4	200	0.3
A130	1 bun	80	21.9	1140	1160	4	5.8	50.5	2.6	27.5	23.1	3.1	1.3	0.5			3	160	0.3
A26	Cake, fruitcake	100	19.5	1510	1540	5.1	12.9	55.6	3.4	42.1	13.5	5.8	8.7	1.1			80	250	13
A26	1 slice (7.5 x 5.0 x 1.5cm)	40	7.8	604	615	2	5.2	22.2	1.4	16.8	5.4	2.3	3.5	0.5			32	100	5.2
A1029	Cracker, Cruskits, Corn, Arnott's	100	6.9	1430	1440	8.1	1.2	73.3	1.6	0.2	73.1	0.2	0.3	0.6	trace	0.6	trace	740	0.5
A1029	1 biscuit (12 x 5.6 x 0.5cm)	6.4	0.4	91	92	0.5	0.1	4.7	0.1	trace	4.7	trace	trace	trace	trace	trace	trace	47	trace
A1035	Cracker, Rice Cracker Seaweed, Sakata	100	5.8	1430	1440	8.3	1.6	72.6	0.7	4	68.6	0.3	0.6	0.4	trace	0.4	0	900	18
A1035	1 biscuit (5.0cm diameter)	2	0.1	29	29	0.2	trace	1.5	trace	0.1	1.4	trace	trace	trace	trace	trace	0	18	0.4
A233	Cracker, Rice Cracker, Barbecue	100	3.6	1590	1610	6.9	2.8	80.7	2.2	1.2	79.5	0.8	1.3	0.5			0	360	18
A233	1 biscuit (4.7cm diameter)	1.9	0.1	30	31	0.1	trace	1.5	trace	trace	1.5	trace	trace	trace			0	6.8	0.3
A1034	Cracker, Rice Cracker, Plain	100	3.8	1540	1540	6.6	3.8	75.7	0.7	2	73.7	0.7	1.3	1.2			0	470	0.5
A1034	1 biscuit (4.7cm diameter)	2.1	0.1	32	32	0.1	0.1	1.6	trace	trace	1.5	trace	trace	trace			0	9.9	trace
A1031	Cracker, mixed grain, Cruskits, Light, Arnott's	100	6.3	1410	1440	12.5	2.5	65.2	3.2	2.6	62.6	0.4	0.3	1	0.1	0.9	1	820	6.6
A1031	1 biscuit (11.8 x 5.7 x 0.4cm)	6	0.4	85	86	0.8	0.2	3.9	0.2	0.2	3.8	trace	trace	0.1	trace	trace	trace	49	0.4
A1032	Cracker, mixed grain, Litebread, Original Crisp bread, Huntley & Palmers	100	4.9	1440	1460	11.7	3	66.3	3.4	4.6	61.7	0.3	1	0.7	trace	0.6	1	450	2.7
A1032	1 biscuit (12 x 5.9 x 0.4cm)	6.7	0.3	96	98	0.8	0.2	4.4	0.2	0.3	4.1	trace	0.1	trace	trace	trace	trace	30	0.2
A141	Cracker, rye, Crispbread, Ryvita	100	3.6	1390	1510	11.3	1.6	67.4	14.3	1.7	65.7	0.3	0.3	0.5			0	400	0.8
A141	1 cracker	10	0.4	139	151	1.1	0.2	6.7	1.4	0.2	6.6	trace	trace	trace			0	40	0.1
A1033	Cracker, wheat, Cream Crackers, Reduced Fat, Huntley & Palmers	100	3.9	1480	1520	11.7	4.2	66.2	5.4	2.2	64	0.4	1.8	0.6	trace	0.6	1	180	0.5
A1033	1 biscuit (6.4 x 6.0 x 0.3cm)	7.9	0.3	117	120	0.9	0.3	5.2	0.4	0.2	5.1	trace	0.1	trace	trace	trace	trace	14	trace
A119	Cracker, wheat, Meal Mates, Griffin's	100	1.8	1940	1960	8	25.7	49.9	3.4	1.1	48.8	9.5	8.6	3.6		3.6	53	760	0.8
A119	1 biscuit (0.4 x 6.3cm diameter)	5.8	0.1	112	114	0.5	1.5	2.9	0.2	0.1	2.8	0.5	0.5	0.2		0.2	3	44	trace

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
A130	Bun, iced	100	120	54	34	1.6	0.8	0	1	6	0.11	0.04	2.2	0.05	0	40	0	0	0.66
A130	1 bun	80	96	43	27	1.3	0.6	0	0.8	4.8	0.09	0.03	1.7	0.04	0	32	0	0	0.53
A26	Cake, fruitcake	100	390	110	50	1.3	0.5	3.4	6.4	38	0.1	0.07	1.3	0.11	0	8	0	0	1.9
A26	1 slice (7.5 x 5.0 x 1.5cm)	40	160	44	20	0.5	0.2	1.4	2.5	15	0.04	0.03	0.52	0.04	0	3.2	0	0	0.76
A1029	Cracker, Cruskits, Corn, Arnott's	100	70	48	2.4	0.5	0.2	4.4	7.4	44	0.04	0.02	1.1	0.06	0	16	0	0	0.04
A1029	1 biscuit (12 x 5.6 x 0.5cm)	6.4	4.5	3.1	0.2	trace	trace	0.3	0.5	2.8	trace	trace	0.07	trace	0	1	0	0	trace
A1035	Cracker, Rice Cracker Seaweed, Sakata	100	260	130	12	0.6	1.3	3.8	14	84	0.07	0.08	3.2	0.76	0	56	0	0	0.08
A1035	1 biscuit (5.0cm diameter)	2	5.2	2.6	0.2	trace	trace	0.1	0.3	1.7	trace	trace	0.07	0.02	0	1.1	0	0	trace
A233	Cracker, Rice Cracker, Barbecue	100	85	85	19	0.5	1.3	0	0	0	0.67	0.04	2.7	0.27	0	20	0	0	0.81
A233	1 biscuit (4.7cm diameter)	1.9	1.6	1.6	0.4	trace	trace	0	0	0	0.01	trace	0.05	trace	0	0.4	0	0	0.02
A1034	Cracker, Rice Cracker, Plain	100	130	120	7.8	0.4	1.2	1	0	0	0.07	0.11	3.2	0.76	0	18	0	0	0.88
A1034	1 biscuit (4.7cm diameter)	2.1	2.7	2.5	0.2	trace	trace	trace	0	0	trace	trace	0.07	0.02	0	0.4	0	0	0.02
A1031	Cracker, mixed grain, Cruskits, Light, Arnott's	100	220	160	56	1.6	1.2	23	8.1	0	0.45	0.06	2.6	0.13	0	27	0	0	0.25
A1031	1 biscuit (11.8 x 5.7 x 0.4cm)	6	13	9.6	3.4	0.1	0.1	1.4	0.5	0	0.03	trace	0.16	0.01	0	1.6	0	0	0.02
A1032	Cracker, mixed grain, Litebread, Original Crisp bread, Huntley & Palmers	100	220	140	57	0.8	1.2	8.5	8.1	0	0.45	0.06	2.6	0.13	0	27	0	0	0.3
A1032	1 biscuit (12 x 5.9 x 0.4cm)	6.7	15	9.4	3.8	0.1	0.1	0.6	0.5	0	0.03	trace	0.18	0.01	0	1.8	0	0	0.02
A141	Cracker, rye, Crispbread, Ryvita	100	360	320	42	1.2	2.8	0	1.5	9	0.24	0.07	5.4	0.11	0	35	0	0	0.5
A141	1 cracker	10	36	32	4.2	0.1	0.3	0	0.2	0.9	0.02	0.01	0.54	0.01	0	3.5	0	0	0.05
A1033	Cracker, wheat, Cream Crackers, Reduced Fat, Huntley & Palmers	100	220	120	28	1.2	1	6.7	2.5	6	0.16	0.03	2.2	0.13	0	41	0	0	0.5
A1033	1 biscuit (6.4 x 6.0 x 0.3cm)	7.9	17	9.5	2.2	0.1	0.1	0.5	0.2	0.5	0.01	trace	0.17	0.01	0	3.2	0	0	0.04
A119	Cracker, wheat, Meal Mates, Griffin's	100	180	250	57	1.4	1.3	9	0	0	0.05	0.06	3.5	0.21	0	26	0	0	1.5
A119	1 biscuit (0.4 x 6.3cm diameter)	5.8	10	15	3.3	0.1	0.1	0.5	0	0	trace	trace	0.2	0.01	0	1.5	0	0	0.09

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
A1030	Cracker, wheat, Salada, Light, Original, Arnott's	100	4.7	1410	1440	10.8	2.7	66.3	3.2	1.4	64.9	0.6	0.5	0.7	trace	0.6	4	1000	0.5
A1030	1 biscuit (10 x 8.7 x 0.4cm)	14.8	0.7	209	212	1.6	0.4	9.8	0.5	0.2	9.6	0.1	0.1	0.1	trace	0.1	trace	150	0.1
A137	Cracker, wheat, Snax, Griffin's	100	3.6	1960	1980	7.2	24.5	54.6	3.4	2.3	52.2	10.7	9	2.4			10	750	1
A137	1 biscuit (0.5 x 5.0cm diameter)	3.6	0.1	70	71	0.3	0.9	2	0.1	0.1	1.9	0.4	0.3	0.1			trace	27	trace
A140	Cracker, wheat, Water Cracker, Arnott's	100	3.5	1690	1710	10	7.2	73.7	2.8	0.4	73.2	2.9	1.9	0.8			3	630	0.8
A140	1 biscuit (0.4 x 5.5cm diameter)	3.2	0.1	54	55	0.3	0.2	2.4	0.1	trace	2.3	0.1	0.1	trace			trace	20	trace
A134	Cracker, wheat, cheese flavoured	100	2.8	2010	2040	11.6	22.4	58	3.4	3.1	54.9	10.1	7	1.9			14	880	0.8
A134	1 biscuit Country Cheese (7.7 x 4.8 x 0.5cm)	5.4	0.1	108	110	0.6	1.2	3.1	0.2	0.2	3	0.5	0.4	0.1			1	48	trace
A134	1 biscuit Cheddar (4.4 x 2.6 x 0.4cm)	2.3	0.1	46	47	0.3	0.5	1.3	0.1	0.1	1.3	0.2	0.2	trace			trace	20	trace
A135	Cracker, wheat, sesame	100	2.5	1930	1980	9.7	22.6	54.6	6.7	2.8	51.9	9.5	8.1	3.1			10	890	0.8
A135	1 biscuit Sesame Wheat (6.0 x 5.9 x 0.5cm)	6.7	0.2	129	133	0.6	1.5	3.7	0.4	0.2	3.5	0.6	0.5	0.2			1	59	trace
A101	Croissant, plain	100	21.9	1660	1690	10.4	22.5	38.6	2.9	6.4	32.2	11.6	4.4	1.1	0.2	1	52	380	0.5
A101	1 small (7-12cm long)	50	11	832	844	5.2	11.2	19.3	1.5	3.2	16.1	5.8	2.2	0.6	0.1	0.5	26	190	0.3
A101	1 large (>15cm long)	75	16.4	1250	1270	7.8	16.9	29	2.2	4.8	24.2	8.7	3.3	0.9	0.1	0.7	39	290	0.4
A34	Doughnut, sugar & cinnamon	100	23.8	1650	1670	6.1	21.7	43.8	2.1	14.8	29	9.7	9.7	1.2			24	230	3
A34	1 doughnut (2.5 x 8.5cm diameter)	42	10	693	701	2.6	9.1	18.4	0.9	6.2	12.2	4.1	4.1	0.5			10	97	1.3
A96	English muffin, bread-like, assorted flavours, toasted	100	44	875	920	9.6	0.6	40.6	5.6	4	36.6	0.3	0.1	0.1			0	340	8.7
A96	1 muffin	80	35.2	700	736	7.7	0.5	32.5	4.5	3.2	29.3	0.2	0.1	0.1			0	270	6.9
A1017	Garlic Bread, made with butter, La Famiglia & Signature Range	100	28.1	1560	1590	7.6	19.6	41.5	3.6	2.8	38.7	10.6	5.1	2.4			10	460	2
A1017	1 loaf (25.4 x 6 x 4.5cm)	222.8	62.6	3470	3540	16.8	43.7	92.4	8	6.2	86.2	23.5	11.5	5.3			23	1000	4.5
A1019	Garlic Bread, made with margarine, Pams & Mamma Fiorelli's	100	29.2	1630	1660	7.6	21.5	41.5	3.6	2.8	38.7	4.6	6.1	9.3			0	460	0
A1019	1 loaf (25.6 x 5.7 x 5.5cm)	218	63.5	3550	3620	16.5	46.9	90.4	7.8	6.1	84.3	10	13.3	20.2			0	1000	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
A1030	Cracker, wheat, Salada, Light, Original, Arnott's	100	190	120	25	1.3	0.9	9.7	2.5	6	0.16	0.03	2.2	0.37	0	41	0	0	0.22
A1030	1 biscuit (10 x 8.7 x 0.4cm)	14.8	28	18	3.7	0.2	0.1	1.4	0.4	0.9	0.02	trace	0.33	0.06	0	6	0	0	0.03
A137	Cracker, wheat, Snax, Griffin's	100	110	300	6.2	0	0.6	0	17	14	0.05	0.04	3	0.06	0	22	0	0	1.3
A137	1 biscuit (0.5 x 5.0cm diameter)	3.6	4	11	0.2	0	trace	0	0.6	0.5	trace	trace	0.11	trace	0	0.8	0	0	0.05
A140	Cracker, wheat, Water Cracker, Arnott's	100	160	120	25	0.5	0.9	0	1.5	9	0.15	0.06	3.4	0.16	0	26	0	0	1.5
A140	1 biscuit (0.4 x 5.5cm diameter)	3.2	5.1	3.8	0.8	trace	trace	0	trace	0.3	trace	trace	0.11	trace	0	0.8	0	0	0.05
A134	Cracker, wheat, cheese flavoured	100	210	200	27	0.7	1.6	0	79	200	0.28	0.3	5.2	0.08	0.25	25	0	0	2.6
A134	1 biscuit Country Cheese (7.7 x 4.8 x 0.5cm)	5.4	11	11	1.5	trace	0.1	0	4.3	11	0.02	0.02	0.28	trace	0.01	1.4	0	0	0.14
A134	1 biscuit Cheddar (4.4 x 2.6 x 0.4cm)	2.3	4.8	4.6	0.6	trace	trace	0	1.8	4.6	0.01	0.01	0.12	trace	0.01	0.6	0	0	0.06
A135	Cracker, wheat, sesame	100	200	180	34	0.9	1.5	0	17	14	0.18	0.06	4.4	0.14	0	22	0	0	1.3
A135	1 biscuit Sesame Wheat (6.0 x 5.9 x 0.5cm)	6.7	13	12	2.3	0.1	0.1	0	1.2	0.9	0.01	trace	0.29	0.01	0	1.5	0	0	0.09
A101	Croissant, plain	100	170	110	54	0.9	0.9	0	160	0	0.2	0.12	2.7	0.11	0.24	28	1.5	0.1	1
A101	1 small (7-12cm long)	50	84	57	27	0.5	0.5	0	79	0	0.1	0.06	1.3	0.06	0.12	14	0.8	trace	0.52
A101	1 large (>15cm long)	75	130	85	40	0.7	0.7	0	120	0	0.15	0.09	2	0.08	0.18	21	1.1	0.1	0.77
A34	Doughnut, sugar & cinnamon	100	87	81	28	0.8	0.6	9	5	0	0.3	0.07	2.5	0.02	0	19	0	0	0
A34	1 doughnut (2.5 x 8.5cm diameter)	42	37	34	12	0.3	0.3	3.8	2.1	0	0.13	0.03	1	0.01	0	8	0	0	0
A96	English muffin, bread-like, assorted flavours, toasted	100	150	92	70	0.9	1	32	0	0	0.35	0.08	2.9	0.05	0	46	0	0	0.01
A96	1 muffin	80	120	74	56	0.7	0.8	25	0	0	0.28	0.06	2.3	0.04	0	37	0	0	0.01
A1017	Garlic Bread, made with butter, La Famiglia & Signature Range	100	97	79	83	0.6	1	7	52	0.5	0.07	0.07	2.6	0.04	0	22	2.4	0.2	0.44
A1017	1 loaf (25.4 x 6 x 4.5cm)	222.8	220	170	190	1.4	2.3	16	120	1.2	0.16	0.16	5.7	0.09	0	49	5.3	0.4	0.98
A1019	Garlic Bread, made with margarine, Pams & Mamma Fiorelli's	100	97	79	83	0.6	1	7	52	0.5	0.07	0.07	2.5	0.04	0	22	2.4	0	2.8
A1019	1 loaf (25.6 x 5.7 x 5.5cm)	218	210	170	180	1.4	2.2	15	110	1.2	0.15	0.15	5.4	0.09	0	48	5.2	0	6.1

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
A127	Muffin, blueberry	100	28.1	1520	1540	4.2	18	45.8	2.3	27.3	18.5	3.2	4.9	7			6	240	8.7
A127	1 muffin (6.0cm top diameter x 4.0cm height)	60	16.9	910	921	2.5	10.8	27.5	1.4	16.4	11.1	1.9	2.9	4.2			4	140	5.2
A129	Muffin, bran	100	32.7	1090	1130	6.1	8.1	40.6	5	22.8	17.9	1.1	2.9	2.6			37	730	8.7
A129	1 medium muffin (7.5cm top diameter x 6.0cm height)	105	34.3	1150	1190	6.4	8.5	42.7	5.3	23.9	18.8	1.2	3	2.7			39	770	9.1
A128	Muffin, chocolate	100	17.1	1730	1740	5.3	20	53.1	1.6	33.8	19.4	6.1	4.7	5.1			41	220	8.7
A128	1 muffin (6.0cm top diameter x 4.0cm height)	60	10.2	1040	1050	3.2	12	31.9	1	20.3	11.6	3.7	2.8	3			25	130	5.2
A143	Pizza base, no topping	100	31.2	1140	1170	9.6	4	48.8	3.7	3	45.8	0.6	1.1	1.6			0	280	0.3
A143	1 piece (1/8 of 22.0cm diameter)	201	62.7	2290	2350	19.3	7.9	98	7.4	6	92	1.1	2.3	3.3			0	560	0.6
A1011	Stuffing, from chicken, deli cooked	100	68.1	590	606	4.6	2	25.8	2	2.2	23.6	0.4	1	0.5	0.1	0.4	3	470	3.8
A1011	1 cup (250mL)	128.8	87.7	760	780	5.9	2.6	33.2	2.6	2.8	30.4	0.5	1.3	0.6	0.1	0.5	4	610	4.9
B	BEVERAGES, ALCOHOLIC																		
B1001	Beer, 4% alcohol	100	95.9	145	145	0.4	0	0.7	0	0.7	0	0	0	0	0	0	0	2	0.7
B1001	100mL	100	95.9	145	145	0.4	0	0.7	0	0.7	0	0	0	0	0	0	0	2	0.7
B35	Beer, low alcohol	100	97.2	41	41	0.1	trace	0.6	0	0	0.6	0	0	0	0	0	0	1.5	1.3
B35	100mL	96	93.3	40	40	0.1	trace	0.5	0	0	0.5	0	0	0	0	0	0	1.4	1.2
B2	Beer, standard	100	93.2	154	154	0.3	trace	2	0	0.6	1.4	0	0	0	0	0	0	1.6	1.3
B2	100mL	100	93.2	154	154	0.3	trace	2	0	0.6	1.4	0	0	0	0	0	0	1.6	1.3
B9	Beer, stout	100	91.3	129	130	0.3	0	2.3	0.2	0.1	2.2	0	0	0	0	0	0	23	1.3
B9	100mL	101	92.2	130	131	0.3	0	2.3	0.2	0.1	2.2	0	0	0	0	0	0	23	1.3
B10	Beer, strong ale	100	85.4	302	302	0.7	0	5.8	0.1	5.8	0	0	0	0	0	0	0	15	1.3
B10	100mL	102	87.1	308	309	0.7	0	5.9	0.1	5.9	0	0	0	0	0	0	0	15	1.3

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
A127	Muffin, blueberry	100	84	87	30	0.8	0.5	7.7	15	0	0.02	0.07	2.2	0.03	0	12	0	0	4.2
A127	1 muffin (6.0cm top diameter x 4.0cm height)	60	50	52	18	0.5	0.3	4.6	8.8	0	0.01	0.04	1.3	0.02	0	7.2	0	0	2.5
A129	Muffin, bran	100	230	350	130	5	1.7	7.7	69	370	0	0.08	4.4	0.08	0	10	0	0	2.5
A129	1 medium muffin (7.5cm top diameter x 6.0cm height)	105	240	370	140	5.3	1.8	8.1	72	390	0	0.08	4.6	0.08	0	11	0	0	2.7
A128	Muffin, chocolate	100	130	110	27	1.2	0.6	7.7	15	0	0.02	0.08	2.1	0.03	0	10	0	0	4
A128	1 muffin (6.0cm top diameter x 4.0cm height)	60	75	66	16	0.7	0.4	4.6	9	0	0.01	0.05	1.3	0.02	0	6	0	0	2.4
A143	Pizza base, no topping	100	150	93	35	1.1	1	35	0	0	0.19	0.07	2.7	0.04	0	16	0	0	0.17
A143	1 piece (1/8 of 22.0cm diameter)	201	300	190	70	2.2	2	70	0	0	0.38	0.14	5.3	0.08	0	32	0	0	0.34
A1011	Stuffing, from chicken, deli cooked	100	210	120	26	0.9	0.4	2.7	74	25	0.12	0.1	2.4	0.06	0.43	20	0	0.3	0.3
A1011	1 cup (250mL)	128.8	270	150	33	1.2	0.5	3.5	96	32	0.16	0.13	3.1	0.08	0.55	26	0	0.3	0.39
B	BEVERAGES, ALCOHOLIC																		
B1001	Beer, 4% alcohol	100	33	12	4.6	trace	0	0.1	0	0	0.01	0.03	0.18	0.01	0	6	0	0	0
B1001	100mL	100	33	12	4.6	trace	0	0.1	0	0	0.01	0.03	0.18	0.01	0	6	0	0	0
B35	Beer, low alcohol	100	11	4.8	1.4	0	0	trace	0	0	0	0.01	0.12	0	0	0.9	0	0	0
B35	100mL	96	10	4.6	1.3	0	0	trace	0	0	0	0.01	0.12	0	0	0.9	0	0	0
B2	Beer, standard	100	19	7.7	3.1	0	trace	trace	0	0	0	0.02	0.38	0.02	0	2	0	0	0
B2	100mL	100	19	7.7	3.1	0	trace	trace	0	0	0	0.02	0.38	0.02	0	2	0	0	0
B9	Beer, stout	100	45	17	8	trace	0	trace	0	0	0	0.03	0.43	0.01	0.11	4.4	0	0	0
B9	100mL	101	45	17	8.1	trace	0	trace	0	0	0	0.03	0.43	0.01	0.11	4.4	0	0	0
B10	Beer, strong ale	100	110	40	14	trace	0	trace	0	0	0	0.06	1.2	0.04	0.37	8.8	0	0	0
B10	100mL	102	110	41	14	trace	0	trace	0	0	0	0.06	1.2	0.04	0.38	9	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
B12	Cider, sweet	100	91.2	152	152	0	0	2.6	0	2.6	0	0	0	0	0	0	0	7	0.5
B12	100mL	101	92.1	153	153	0	0	2.6	0	2.6	0	0	0	0	0	0	0	7.1	0.5
B17	Port, wine, fortified	100	71.1	673	673	0.1	0	12.3	0	12.3	0	0	0	0	0	0	0	4	0.5
B17	100mL	103	73.2	693	693	0.1	0	12.7	0	12.7	0	0	0	0	0	0	0	4.1	0.5
B18	Sherry, dry	100	81	481	481	0.2	0	1.3	0	1.3	0	0	0	0	0	0	0	10	0.5
B18	100mL	99	80.2	476	476	0.2	0	1.3	0	1.3	0	0	0	0	0	0	0	9.9	0.5
B20	Sherry, sweet	100	74.8	633	633	0.3	0	10.3	0	10.3	0	0	0	0	0	0	0	13	0.5
B20	100mL	101	75.6	640	640	0.3	0	10.4	0	10.4	0	0	0	0	0	0	0	13	0.5
B21	Spirit, 70 proof	100	68.3	921	921	0	0	0.1	0	0.1	0	0	0	0	0	0	0	2	0.5
B21	100mL	95	64.9	875	875	0	0	0.1	0	0.1	0	0	0	0	0	0	0	1.9	0.5
B21	1 shot (30mL)	28.5	19.5	262	262	0	0	trace	0	trace	0	0	0	0	0	0	0	0.6	0.1
B1010	Spirit, gin, 90 proof	100	62.1	1100	1100	0	0	0	0	0	0	0	0	0	0	0	0	2	0
B1010	100mL	93.7	58.2	1030	1030	0	0	0	0	0	0	0	0	0	0	0	0	1.9	0
B1010	1 shot (30mL)	28.2	17.5	310	310	0	0	0	0	0	0	0	0	0	0	0	0	0.6	0
B1012	Spirit, rum, 80 proof	100	66.6	969	969	0	0	0	0	0	0	0	0	0	0	0	0	1	0
B1012	100mL	93.7	62.4	908	908	0	0	0	0	0	0	0	0	0	0	0	0	0.9	0
B1012	1 shot (30mL)	28.2	18.8	273	273	0	0	0	0	0	0	0	0	0	0	0	0	0.3	0
B1011	Spirit, vodka, 80 proof	100	66.6	969	969	0	0	0	0	0	0	0	0	0	0	0	0	1	0
B1011	100mL	93.7	62.4	908	908	0	0	0	0	0	0	0	0	0	0	0	0	0.9	0
B1011	1 shot (30mL)	28.2	18.8	273	273	0	0	0	0	0	0	0	0	0	0	0	0	0.3	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
B12	Cider, sweet	100	72	3	8	0.5	0	1.5	0	0	0	0	0.01	0.01	0	0.1	0	0	0
B12	100mL	101	73	3	8.1	0.5	0	1.5	0	0	0	0	0.01	0.01	0	0.1	0	0	0
B17	Port, wine, fortified	100	97	12	4	0.4	0.3	0	0	0	0	0.01	0.06	0.01	0	0.1	0	0	0
B17	100mL	103	100	12	4.1	0.4	0.3	0	0	0	0	0.01	0.06	0.01	0	0.1	0	0	0
B18	Sherry, dry	100	57	11	7	0.4	0.3	0	0	0	0	0.01	0.1	0.01	0	0.1	0	0	0
B18	100mL	99	56	11	6.9	0.4	0.3	0	0	0	0	0.01	0.1	0.01	0	0.1	0	0	0
B20	Sherry, sweet	100	110	10	7	0.4	0	0	0	0	0	0.01	0.07	0.01	0	0.1	0	0	0
B20	100mL	101	110	10	7.1	0.4	0	0	0	0	0	0.01	0.07	0.01	0	0.1	0	0	0
B21	Spirit, 70 proof	100	1	4	0	trace	trace	0	0	0	0.01	0	0.01	0	0	0	0	0	0
B21	100mL	95	1	3.8	0	trace	trace	0	0	0	0.01	0	0.01	0	0	0	0	0	0
B21	1 shot (30mL)	28.5	0.3	1.1	0	trace	trace	0	0	0	trace	0	trace	0	0	0	0	0	0
B1010	Spirit, gin, 90 proof	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
B1010	100mL	93.7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
B1010	1 shot (30mL)	28.2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
B1012	Spirit, rum, 80 proof	100	2	5	0	0.1	0.1	0	0	0	0.01	0	0	0	0	0	0	0	0
B1012	100mL	93.7	1.9	4.7	0	0.1	0.1	0	0	0	0.01	0	0	0	0	0	0	0	0
B1012	1 shot (30mL)	28.2	0.6	1.4	0	trace	trace	0	0	0	trace	0	0	0	0	0	0	0	0
B1011	Spirit, vodka, 80 proof	100	1	5	0	trace	0	0	0	0	0.01	0.01	0	0	0	0	0	0	0
B1011	100mL	93.7	0.9	4.7	0	trace	0	0	0	0	0.01	0.01	0	0	0	0	0	0	0
B1011	1 shot (30mL)	28.2	0.3	1.4	0	trace	0	0	0	0	trace	trace	0	0	0	0	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
B1009	Spirit, whiskey, 86 proof	100	63.9	1050	1050	0	0	0.1	0	0.1	0	0	0	0	0	0	0	0	0
B1009	100mL	93.7	59.9	980	980	0	0	0.1	0	0.1	0	0	0	0	0	0	0	0	0
B1009	1 shot (30mL)	28.2	18	295	295	0	0	trace	0	trace	0	0	0	0	0	0	0	0	0
B24	Wine, red, dry	100	86	363	363	0.2	0.4	0	0	0	0	0	0	0	0	0	0	9	0.9
B24	100mL	100	86	363	363	0.2	0.4	0	0	0	0	0	0	0	0	0	0	9	0.9
B26	Wine, white, dry	100	86.1	355	355	0.4	trace	0.1	0	0.1	0	trace	trace	trace			0	2.5	0.5
B26	100mL	100	86.1	355	355	0.4	trace	0.1	0	0.1	0	trace	trace	trace			0	2.5	0.5
B27	Wine, white, medium	100	86.6	342	342	0.2	trace	2.3	0	2.3	0	0	0	0	0	0	0	6.4	0.5
B27	100mL	100	86.6	342	342	0.2	trace	2.3	0	2.3	0	0	0	0	0	0	0	6.4	0.5
B28	Wine, white, sparkling	100	85.7	372	372	0.3	trace	3.5	0	3.5	0	0	0	0	0	0	0	1.4	0.5
B28	100mL	100	85.7	372	372	0.3	trace	3.5	0	3.5	0	0	0	0	0	0	0	1.4	0.5
C	BEVERAGES, NON-ALCOHOLIC																		
C1036	Baking cocoa, powder, Bournville, Cadbury	100	2.7	1220	1530	24.7	15.8	12.4	39.1	1.7	10.7	9.7	4.9	0.4	trace	0.4	0	100	1.4
C1036	1 cup (250mL)	95.6	2.6	1160	1460	23.6	15.1	11.9	37.4	1.6	10.2	9.3	4.7	0.4	trace	0.4	0	98	1.3
C1036	1 teaspoon (5mL)	1.9	trace	23	29	0.5	0.3	0.2	0.7	trace	0.2	0.2	0.1	trace	trace	trace	0	1.9	trace
C1047	Coffee beverage, brewed from grounds, dripped prepared	100	99.4	54	54	1.5	0.8	0	0	0	0	0	0	0	0	0	0	0.8	0
C1047	1 cup (250mL)	255	253	139	139	3.7	2	0	0	0	0	0	0	0	0	0	0	2	0
C1047	100mL	102	101	55	55	1.5	0.8	0	0	0	0	0	0	0	0	0	0	0.8	0
C1046	Coffee beverage, brewed from grounds, plunger prepared	100	99.4	54	54	1.5	0.8	0	0	0	0	0	0	0	0	0	0	1	0
C1046	1 cup (250mL)	255	253	139	139	3.7	2	0	0	0	0	0	0	0	0	0	0	2.6	0
C1046	100mL	102	101	55	55	1.5	0.8	0	0	0	0	0	0	0	0	0	0	1	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
B1009	Spirit, whiskey, 86 proof	100	1	3	0	trace	trace	0	0	0	0.01	0	0.05	0	0	0	0	0	0
B1009	100mL	93.7	0.9	2.8	0	trace	trace	0	0	0	0.01	0	0.05	0	0	0	0	0	0
B1009	1 shot (30mL)	28.2	0.3	0.8	0	trace	trace	0	0	0	trace	0	0.01	0	0	0	0	0	0
B24	Wine, red, dry	100	52	17	7	0.3	0.1	0.3	0	0	0.02	0.01	0.02	0.06	0	0.6	trace	0	0
B24	100mL	100	52	17	7	0.3	0.1	0.3	0	0	0.02	0.01	0.02	0.06	0	0.6	trace	0	0
B26	Wine, white, dry	100	84	17	11	0.2	trace	0.3	0	0	0	0.01	0.03	0.05	0	1	0.2	0	0
B26	100mL	100	84	17	11	0.2	trace	0.3	0	0	0	0.01	0.03	0.05	0	1	0.2	0	0
B27	Wine, white, medium	100	27	16	3.3	0.1	0.1	0.3	0	0	0.03	0.01	0.01	0.05	0	0.9	0.1	0	0
B27	100mL	100	27	16	3.3	0.1	0.1	0.3	0	0	0.03	0.01	0.01	0.05	0	0.9	0.1	0	0
B28	Wine, white, sparkling	100	19	4.8	5.9	0.1	trace	0.3	0	0	0	0.01	0.01	0.02	0	0.5	0.2	0	0
B28	100mL	100	19	4.8	5.9	0.1	trace	0.3	0	0	0	0.01	0.01	0.02	0	0.5	0.2	0	0
C	BEVERAGES, NON-ALCOHOLIC																		
C1036	Baking cocoa, powder, Bournville, Cadbury	100	2700	790	180	9.8	7.5	11	2.5	15	0.38	0.2	6.6	1.6	0	65	0	0	2.6
C1036	1 cup (250mL)	95.6	2600	760	170	9.4	7.2	11	2.4	14	0.36	0.19	6.3	1.5	0	62	0	0	2.5
C1036	1 teaspoon (5mL)	1.9	51	15	3.5	0.2	0.1	0.2	trace	0.3	0.01	trace	0.13	0.03	0	1.2	0	0	0.05
C1047	Coffee beverage, brewed from grounds, dripped prepared	100	48	2.3	1.2	0	0	0	0	0	0	0	0	0	0	0	0	0	0.17
C1047	1 cup (250mL)	255	120	5.9	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0.43
C1047	100mL	102	49	2.3	1.2	0	0	0	0	0	0	0	0	0	0	0	0	0	0.17
C1046	Coffee beverage, brewed from grounds, plunger prepared	100	46	2.5	1.3	trace	0	0	0	0	0	0	0	0	0	0	0	0	0.17
C1046	1 cup (250mL)	255	120	6.4	3.2	0.1	0	0	0	0	0	0	0	0	0	0	0	0	0.43
C1046	100mL	102	47	2.6	1.3	trace	0	0	0	0	0	0	0	0	0	0	0	0	0.17

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
C1045	Coffee beverage, espresso, cafe variety	100	96.3	54	54	1.5	0.8	0	0	0	0	0	0	0	0	0	0	0	0.1
C1045	1 shot (30mL)	30	28.9	16	16	0.4	0.2	0	0	0	0	0	0	0	0	0	0	0	trace
C1045	2 shot (55 ml)	55	53	30	30	0.8	0.4	0	0	0	0	0	0	0	0	0	0	0	0.1
C1045	1 cup short black takeaway size (90mL)	90	86.7	49	49	1.3	0.7	0	0	0	0	0	0	0	0	0	0	0	0.1
C1045	1 cup short black cafe size (70mL)	70	67.4	38	38	1	0.6	0	0	0	0	0	0	0	0	0	0	0	0.1
C1057	Coffee beverage, flat white, double shot & milk standard 3.3% fat, 285 mL, cafe variety	100	89.6	204	204	2.9	2.6	3.5	0	3.5	0	1.5	0.6	0.1	trace	trace	8	29	4.6
C1057	100mL	85.9	76.9	176	176	2.5	2.2	3	0	3	0	1.3	0.5	0.1	trace	trace	7	25	3.9
C1057	1 cup regular takeaway size (285mL)	244.9	219	500	500	7.1	6.3	8.6	0	8.6	0	3.7	1.5	0.2	trace	0.1	21	72	11
C1048	Coffee beverage, instant, dry powder with water	100	99.3	3	5	0.2	trace	0	0.2	0	0	trace	trace	0	0	0	0	1.3	0.3
C1048	1 cup (250mL)	250	248	8	11	0.4	trace	0	0.5	0	0	trace	trace	0	0	0	0	3.2	0.7
C1048	100mL	100	99.3	3	5	0.2	trace	0	0.2	0	0	trace	trace	0	0	0	0	1.3	0.3
C1049	Coffee beverage, instant, dry powder with water & milk standard 3.3% fat	100	97.8	33	35	0.6	0.4	0.6	0.2	0.6	0	0.2	0.1	trace	trace	trace	1	5.8	1
C1049	1 cup (250mL)	250	244	84	87	1.4	1	1.4	0.5	1.4	0	0.6	0.2	trace	trace	trace	3	14	2.4
C1049	100mL	100	97.8	33	35	0.6	0.4	0.6	0.2	0.6	0	0.2	0.1	trace	trace	trace	1	5.8	1
C1052	Coffee beverage, instant, dry powder with water & milk trim 0.5% fat	100	98	23	24	0.6	trace	0.6	0.2	0.6	0	trace	trace	trace	0	trace	trace	5.9	1
C1052	1 cup (250mL)	250	245	57	61	1.6	0.1	1.5	0.5	1.5	0	trace	trace	trace	0	trace	1	15	2.5
C1052	100mL	100	98	23	24	0.6	trace	0.6	0.2	0.6	0	trace	trace	trace	0	trace	trace	5.9	1
C1064	Coffee beverage, latte, double shot & milk standard 3.3% fat, 300 mL, cafe variety	100	89.8	199	199	2.9	2.5	3.4	0	3.4	0	1.5	0.6	0.1	trace	trace	8	28	4.4
C1064	100mL	73.12	65.7	146	146	2.1	1.8	2.5	0	2.5	0	1.1	0.4	trace	trace	trace	6	21	3.2
C1064	1 cup large cafe size (300mL)	219.4	197	437	437	6.3	5.5	7.4	0	7.4	0	3.2	1.3	0.1	trace	0.1	18	62	9.7

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E	
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg	
C1045	Coffee beverage, espresso, cafe variety	100	470	24	9.1	0.1	0.1	0	0	0	0	0	0	0	0	0	0	0	0	0.17
C1045	1 shot (30mL)	30	140	7.2	2.7	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0	0.05
C1045	2 shot (55 ml)	55	260	13	5	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0	0.09
C1045	1 cup short black takeaway size (90mL)	90	420	22	8.2	0.1	trace	0	0	0	0	0	0	0	0	0	0	0	0	0.15
C1045	1 cup short black cafe size (70mL)	70	330	17	6.4	0.1	trace	0	0	0	0	0	0	0	0	0	0	0	0	0.12
C1057	Coffee beverage, flat white, double shot & milk standard 3.3% fat, 285 mL, cafe variety	100	220	76	94	trace	0.3	0.7	25	20	0.01	0.21	0.65	0.02	0.22	6.9	0.2	0.4	0.08	
C1057	100mL	85.9	190	65	81	trace	0.2	0.6	21	17	0.01	0.18	0.56	0.02	0.19	5.9	0.2	0.3	0.07	
C1057	1 cup regular takeaway size (285mL)	244.9	540	190	230	0.1	0.7	1.8	61	48	0.02	0.51	1.6	0.05	0.54	17	0.6	0.9	0.2	
C1048	Coffee beverage, instant, dry powder with water	100	28	2.5	2.9	trace	0	0	0	0	0	0	0.32	0.19	0	0	0	0	0	0
C1048	1 cup (250mL)	250	69	6.2	7.3	0.1	0	0	0	0	0	0	0.8	0.48	0	0	0	0	0	0
C1048	100mL	100	28	2.5	2.9	trace	0	0	0	0	0	0	0.32	0.19	0	0	0	0	0	0
C1049	Coffee beverage, instant, dry powder with water & milk standard 3.3% fat	100	46	14	17	trace	trace	0.1	3.9	3.1	0	0.03	0.42	0.19	0.04	1.1	trace	0.1	0.01	
C1049	1 cup (250mL)	250	110	34	43	0.1	0.1	0.3	9.8	7.8	0	0.08	1.1	0.48	0.1	2.7	0.1	0.2	0.03	
C1049	100mL	100	46	14	17	trace	trace	0.1	3.9	3.1	0	0.03	0.42	0.19	0.04	1.1	trace	0.1	0.01	
C1052	Coffee beverage, instant, dry powder with water & milk trim 0.5% fat	100	46	16	20	trace	trace	0.1	0.3	0	0	0.03	0.41	0.19	0.04	0.8	trace	trace	0.01	
C1052	1 cup (250mL)	250	120	39	49	0.1	0.1	0.3	0.9	0	0	0.08	1	0.48	0.1	2.1	trace	0.1	0.03	
C1052	100mL	100	46	16	20	trace	trace	0.1	0.3	0	0	0.03	0.41	0.19	0.04	0.8	trace	trace	0.01	
C1064	Coffee beverage, latte, double shot & milk standard 3.3% fat, 300 mL, cafe variety	100	230	74	91	trace	0.3	0.7	24	19	0.01	0.2	0.62	0.02	0.21	6.7	0.2	0.4	0.09	
C1064	100mL	73.12	170	54	67	trace	0.2	0.5	18	14	0.01	0.15	0.45	0.02	0.15	4.9	0.2	0.3	0.07	
C1064	1 cup large cafe size (300mL)	219.4	500	160	200	0.1	0.6	1.6	53	42	0.02	0.44	1.4	0.04	0.46	15	0.5	0.8	0.2	

FoodID	Short Food Name	Measure	Water	Energy		Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
				g	g														
C1069	Coffee beverage, latte, double shot & milk trim 0.5% fat, 300 mL, cafe variety	100	91.4	134	134	3.3	0.4	3.7	0	3.7	0	0.1	trace	trace	trace	trace	2	29	4.6
C1069	100mL	73.12	66.8	98	98	2.4	0.3	2.7	0	2.7	0	0.1	trace	trace	trace	trace	2	21	3.4
C1069	1 cup large cafe size (300mL)	219.4	200	294	294	7.3	0.9	8.1	0	8.1	0	0.2	0.1	trace	trace	trace	5	64	10
C1092	Coffee beverage, long black, double shot, 150 mL, cafe variety	100	98.6	20	20	0.5	0.3	0	0	0	0	0	0	0	0	0	0	0.6	0.2
C1092	100mL	110	108	22	22	0.6	0.3	0	0	0	0	0	0	0	0	0	0	0.7	0.2
C1092	1 cup small cafe size (150mL)	100	98.6	20	20	0.5	0.3	0	0	0	0	0	0	0	0	0	0	0.6	0.2
C1055	Coffee beverage, long black, double shot, 285 mL, cafe variety	100	99.3	10	10	0.3	0.2	0	0	0	0	0	0	0	0	0	0	0.8	0.2
C1055	100mL	100	99.3	10	10	0.3	0.2	0	0	0	0	0	0	0	0	0	0	0.8	0.2
C1055	1 cup regular takeaway size (285mL)	285	283	30	30	0.8	0.4	0	0	0	0	0	0	0	0	0	0	2.3	0.6
C1082	Coffee beverage, mochaccino, double shot & milk standard 3.3% fat, 300 mL, cafe variety	100	88.1	220	226	3.3	2.8	3.6	0.8	3.4	0.2	1.6	0.7	0.1	trace	trace	8	30	4.4
C1082	100mL	74.61	65.7	164	169	2.5	2.1	2.7	0.6	2.5	0.2	1.2	0.5	trace	trace	trace	6	22	3.3
C1082	1 cup large cafe size (300mL)	223.85	197	492	506	7.4	6.2	8	1.8	7.5	0.5	3.6	1.5	0.2	trace	0.1	18	66	9.8
C1086	Coffee beverage, mochaccino, double shot & milk trim 0.5% fat, 300 mL, cafe variety	100	89.6	156	162	3.7	0.7	3.9	0.8	3.7	0.2	0.3	0.1	trace	trace	trace	2	30	4.5
C1086	100mL	74.61	66.8	116	121	2.8	0.5	2.9	0.6	2.7	0.2	0.2	0.1	trace	trace	trace	2	23	3.4
C1086	1 cup large cafe size (300mL)	223.85	201	349	363	8.4	1.6	8.7	1.8	8.2	0.5	0.7	0.3	trace	trace	trace	5	68	10
C1044	Coffee mix, instant, dry powder, Cafe Menu Cappuccino, Nescafe	100	1.5	1690	1770	14.3	23	35	10.5	29.3	5.7	21.9	0.1	0	0	0	4	720	39
C1044	1 teaspoon (5mL)	2.3	trace	39	41	0.3	0.5	0.8	0.2	0.7	0.1	0.5	trace	0	0	0	trace	17	0.9
C1043	Coffee, instant, decaffeinated, dry powder	100	3.3	426	630	22.5	1	0.4	25.5	0	0.4	0.4	0.1	0.4	trace	0.4	0	40	3.7
C1043	1 teaspoon (5mL)	1.7	0.1	7	11	0.4	trace	trace	0.4	0	trace	trace	trace	trace	0	trace	0	0.7	0.1
C1042	Coffee, instant, dry powder	100	3.2	422	626	22.5	0.9	0.4	25.5	0	0.4	0.4	0.1	0.4	trace	0.4	0	40	3.7
C1042	1 teaspoon (5mL)	1.8	0.1	8	11	0.4	trace	trace	0.5	0	trace	trace	trace	trace	0	trace	0	0.7	0.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
C1069	Coffee beverage, latte, double shot & milk trim 0.5% fat, 300 mL, cafe variety	100	230	86	110	trace	0.3	0.7	2.1	0	0.02	0.19	0.55	0.02	0.23	5.1	trace	0.2	0.07
C1069	100mL	73.12	170	63	77	trace	0.2	0.5	1.5	0	0.02	0.14	0.4	0.02	0.17	3.7	trace	0.2	0.05
C1069	1 cup large cafe size (300mL)	219.4	510	190	230	0.1	0.7	1.5	4.5	0	0.04	0.42	1.2	0.04	0.51	11	0.1	0.5	0.15
C1092	Coffee beverage, long black, double shot, 150 mL, cafe variety	100	170	8.8	4.5	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0.06
C1092	100mL	110	190	9.7	5	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0.07
C1092	1 cup small cafe size (150mL)	100	170	8.8	4.5	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0.06
C1055	Coffee beverage, long black, double shot, 285 mL, cafe variety	100	93	4.6	3.3	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0.03
C1055	100mL	100	93	4.6	3.3	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0.03
C1055	1 cup regular takeaway size (285mL)	285	260	13	9.4	0.1	trace	0	0	0	0	0	0	0	0	0	0	0	0.09
C1082	Coffee beverage, mochaccino, double shot & milk standard 3.3% fat, 300 mL, cafe variety	100	280	89	93	0.2	0.4	0.9	24	19	0.02	0.2	0.74	0.05	0.21	7.8	0.2	0.4	0.14
C1082	100mL	74.61	210	66	69	0.2	0.3	0.7	18	14	0.02	0.15	0.55	0.04	0.16	5.8	0.2	0.3	0.1
C1082	1 cup large cafe size (300mL)	223.85	630	200	210	0.5	0.9	2	53	43	0.05	0.45	1.7	0.11	0.47	18	0.5	0.8	0.31
C1086	Coffee beverage, mochaccino, double shot & milk trim 0.5% fat, 300 mL, cafe variety	100	280	100	110	0.2	0.5	0.9	2.1	0.3	0.02	0.19	0.68	0.05	0.23	6.3	trace	0.2	0.12
C1086	100mL	74.61	210	74	80	0.2	0.3	0.7	1.5	0.2	0.02	0.14	0.51	0.04	0.17	4.7	trace	0.2	0.09
C1086	1 cup large cafe size (300mL)	223.85	630	220	240	0.5	1	2	4.6	0.7	0.05	0.43	1.5	0.11	0.52	14	0.1	0.5	0.27
C1044	Coffee mix, instant, dry powder, Cafe Menu Cappuccino, Nescafe	100	1400	610	400	0.1	1.3	4	1.5	9	0.14	0.87	9.6	3.4	0.31	27	0	0	0.11
C1044	1 teaspoon (5mL)	2.3	32	14	9.2	trace	trace	0.1	trace	0.2	trace	0.02	0.22	0.08	0.01	0.6	0	0	trace
C1043	Coffee, instant, decaffeinated, dry powder	100	0	340	140	3.5	0.3	0	0	0	0	0.08	44	26	0	0	0	0	0.13
C1043	1 teaspoon (5mL)	1.7	0	5.8	2.4	0.1	trace	0	0	0	0	trace	0.76	0.44	0	0	0	0	trace
C1042	Coffee, instant, dry powder	100	3500	340	140	3.5	0.3	0	0	0	0	0.08	45	26	0	0	0	0	0.13
C1042	1 teaspoon (5mL)	1.8	63	6.1	2.5	0.1	trace	0	0	0	0	trace	0.8	0.47	0	0	0	0	trace

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
C1030	Energy drink, assorted flavours, V, Frucor, fortified	100	88	175	175	0	0	10.3	0	10.3	0	0	0	0	0	0	0	110	0
C1030	1 cup (250mL)	258.2	227	452	452	0	0	26.6	0	26.6	0	0	0	0	0	0	0	280	0
C1030	100mL	103.3	90.9	181	181	0	0	10.6	0	10.6	0	0	0	0	0	0	0	110	0
C1031	Energy drink, sugar free, V, Frucor, fortified	100	98.4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	110	0
C1031	1 cup (250mL)	265	261	0	0	0	0	0	0	0	0	0	0	0	0	0	0	290	0
C1031	100mL	106	104	0	0	0	0	0	0	0	0	0	0	0	0	0	0	120	0
C74	Energy food drink, dry powder, Chocolate, Nesquik, Nestle	100	0.6	1530	1530	1.1	0.2	88.3	0	82.3	6	0	0	0	0	0	0	8.8	0
C74	1 teaspoon (5mL)	2.65	trace	40	40	trace	trace	2.3	0	2.2	0.2	0	0	0	0	0	0	0.2	0
C1038	Energy food drink, dry powder, Chocolate Frothy Classic & Extreme Choc, Jarrah	100	2.9	1350	1430	16.6	9.3	42.5	9.7	36	6.5	8.1	0.7	0.1	trace	0.1	9	1500	92
C1038	1 teaspoon (5mL)	2.03	0.1	27	29	0.3	0.2	0.9	0.2	0.7	0.1	0.2	trace	trace	0	trace	trace	30	1.9
C1037	Energy food drink, dry powder, Drinking Chocolate, Cadbury	100	0.9	1630	1680	5.2	2.5	85.1	6.3	80.4	4.7	1.3	0.6	0.1	trace	0.1	0	0	0
C1037	1 teaspoon (5mL)	3.05	trace	50	51	0.2	0.1	2.6	0.2	2.5	0.1	trace	trace	trace	0	trace	0	0	0
C1035	Energy food drink, powder, malted barley and chocolate, Milo, Nestle, fortified	100	1.3	1490	1530	11.8	9.7	87.7	5.7	52.1	2.6	4.5	3.7	0.9	trace	0.9	5	110	40
C1035	1 teaspoon (5mL)	2.24	trace	33	34	0.3	0.2	2	0.1	1.2	0.1	0.1	0.1	trace	trace	trace	trace	2.4	0.9
C138	Flavoured drink, assorted fruit flavours, dry powder, Vitafresh, Hansell's, fortified	100	1.2	1600	1650	0.1	0.6	92.8	0.2	92.8	0	0.1	0.3	0.2			0	190	1.5
C138	1 tablespoon (15mL)	20	0.2	320	331	trace	0.1	18.6	trace	18.6	0	trace	trace	trace			0	37	0.3
C99	Flavoured drink, dry powder, assorted flavours, Raro	100	1.2	1600	1660	0.1	0.6	92.8	0.3	92.8	0	0.1	0.3	0.2			0	190	0.1
C99	1 tablespoon (15mL)	13.5	0.2	216	223	trace	0.1	12.5	trace	12.5	0	trace	trace	trace			0	25	trace
C58	Flavoured drink, lemon & barley, dry powder with water	100	90.5	158	163	trace	0.1	9	0	8.8	0.2	trace	0.1	trace			0	17	0.1
C58	1 cup (250mL)	259	234	410	423	0.1	0.4	23.2	0	22.8	0.4	trace	0.2	0.1			0	44	0.2
C58	100mL	104	94.1	165	170	trace	0.1	9.3	0	9.2	0.2	trace	0.1	0.1			0	18	0.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
C1030	Energy drink, assorted flavours, V, Frucor, fortified	100	1.8	0	0.7	0	0	0	0	0	0	0.64	7.6	2.6	1.1	0	0	0	0
C1030	1 cup (250mL)	258.2	4.8	0	1.9	0	0	0	0	0	0	1.7	20	6.6	2.9	0	0	0	0
C1030	100mL	103.3	1.9	0	0.8	0	0	0	0	0	0	0.66	7.8	2.6	1.1	0	0	0	0
C1031	Energy drink, sugar free, V, Frucor, fortified	100	1.8	0	0.7	0	0	0	0	0	0	0.64	7.6	2.6	1.1	0	0	0	0
C1031	1 cup (250mL)	265	4.9	0	2	0	0	0	0	0	0	1.7	20	6.8	2.9	0	0	0	0
C1031	100mL	106	2	0	0.8	0	0	0	0	0	0	0.68	8	2.7	1.2	0	0	0	0
C74	Energy food drink, dry powder, Chocolate, Nesquik, Nestle	100	2.4	2.2	1.5	trace	0	0	0	0	0.02	0.2	0.3	0.03	0	3	0	0	0.15
C74	1 teaspoon (5mL)	2.65	0.1	0.1	trace	trace	0	0	0	0	trace	trace	0.01	trace	0	0.1	0	0	trace
C1038	Energy food drink, dry powder, Chocolate Frothy Classic & Extreme Choc, Jarrah	100	2200	1500	920	8.6	2.3	5	1.9	12	0.25	1.4	4.5	1.8	0.76	46	0	0	0.4
C1038	1 teaspoon (5mL)	2.03	45	31	19	0.2	trace	0.1	trace	0.2	trace	0.03	0.09	0.04	0.02	0.9	0	0	0.01
C1037	Energy food drink, dry powder, Drinking Chocolate, Cadbury	100	850	170	44	2.7	1.7	2	1.2	7	0.14	0.06	0.38	0.43	0	29	0	0	0.42
C1037	1 teaspoon (5mL)	3.05	26	5.3	1.3	0.1	trace	0.1	trace	0.2	trace	trace	0.01	0.01	0	0.9	0	0	0.01
C1035	Energy food drink, powder, malted barley and chocolate, Milo, Nestle, fortified	100	1000	750	1000	46	1.9	4	570	10	3.8	2	3.9	1.1	0.37	59	153	0	1.3
C1035	1 teaspoon (5mL)	2.24	22	17	23	1	trace	0.1	13	0.2	0.09	0.04	0.09	0.03	0.01	1.3	3.4	0	0.03
C138	Flavoured drink, assorted fruit flavours, dry powder, Vitafresh, Hansell's, fortified	100	2.8	16	39	0.2	trace	0	0	0	0	0	0	0	0	0	208	0	0
C138	1 tablespoon (15mL)	20	0.6	3.2	7.8	trace	trace	0	0	0	0	0	0	0	0	0	41.6	0	0
C99	Flavoured drink, dry powder, assorted flavours, Raro	100	2.8	16	39	0.2	trace	0	0	0	0	0	0	0	0	0	140	0	0
C99	1 tablespoon (15mL)	13.5	0.4	2.2	5.3	trace	trace	0	0	0	0	0	0	0	0	0	18.9	0	0
C58	Flavoured drink, lemon & barley, dry powder with water	100	2.5	1.9	6	trace	trace	0	0	0	0	0	0.01	0	0	trace	26	0	0
C58	1 cup (250mL)	259	6.5	4.9	16	trace	trace	0	0	0	0	0	0.03	0	0	trace	67.3	0	0
C58	100mL	104	2.6	2	6.2	trace	trace	0	0	0	0	0	0.01	0	0	trace	27	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
C47	Flavoured drink, orange	100	91.1	207	207	0	0.3	11.5	0	11.5	0	0	0	0	0	0	0	16	0.2
C47	1 cup (250mL)	260	237	537	537	0	0.8	29.9	0	29.9	0	0	0	0	0	0	0	42	0.5
C47	100mL	104	94.7	215	215	0	0.3	12	0	12	0	0	0	0	0	0	0	17	0.2
C93	Juice concentrate, Blackcurrant, Baker Halls, fortified	100	40.9	968	968	0.1	0	56.8	0	56.8	0	0	0	0	0	0	0	14	0.1
C93	1 cup (250mL)	281	115	2720	2720	0.3	0	160	0	160	0	0	0	0	0	0	0	39	0.2
C93	100mL	112	45.8	1080	1080	0.1	0	63.6	0	63.6	0	0	0	0	0	0	0	16	0.1
C95	Juice concentrate, Lemon & Barley, Baker Halls, fortified	100	55	741	741	0	0	43.6	0	43.6	0	0	0	0	0	0	0	14	0.9
C95	1 cup (250mL)	281	155	2080	2080	0	0	123	0	123	0	0	0	0	0	0	0	39	2.6
C95	100mL	112	61.6	830	830	0	0	48.8	0	48.8	0	0	0	0	0	0	0	16	1.1
C1028	Juice concentrate, blackcurrant, frozen	100	40.6	611	636	1.9	0.5	33	3.1	33	0	trace	0.1	trace	0	trace	0	18	1.8
C1028	100mL	128	52	783	814	2.4	0.6	42.2	4	42.2	0	trace	0.1	trace	0	trace	0	23	2.3
C55	Juice concentrate, orange	100	59.1	641	741	0.1	1.6	34.1	0.4	34.1	0	0.3	0.5	0.5			0	34	0.9
C55	1 cup (250mL)	281	166	1800	2080	0.2	4.6	95.8	1.1	95.8	0	0.9	1.3	1.4			0	96	2.6
C55	100mL	112.4	66.4	720	833	0.1	1.8	38.3	0.5	38.3	0	0.3	0.5	0.6			0	38	1.1
C46	Juice, apple, Fresh Up	100	88.5	184	184	1.1	trace	9.6	0	9.6	0	trace	trace	trace			0	2	0.9
C46	1 cup (250mL)	261	231	480	480	2.9	0.1	25.1	0	25.1	0	trace	trace	trace			0	5.2	2.3
C46	100mL	104	92	191	191	1.2	trace	10	0	10	0	trace	trace	trace			0	2.1	0.9
C1015	Juice, cranberry, cocktail, bottled	100	86.2	234	234	0	0.1	13.5	0	11.9	1.7	trace	trace	0.1			0	2	0.1
C1015	100mL	106.9	92.1	250	250	0	0.1	14.5	0	12.7	1.8	trace	trace	0.1			0	2.1	0.1
C26	Juice, grape	100	88.9	206	208	0.1	0.1	11.8	0.2	11.8	0	0	0	0	0	0	0	9	0.9
C26	1 cup (250mL)	266	237	549	553	0.3	0.3	31.4	0.5	31.4	0	0	0	0	0	0	0	24	2.4
C26	100mL	106	94.2	219	221	0.1	0.1	12.5	0.2	12.5	0	0	0	0	0	0	0	9.5	1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
C47	Flavoured drink, orange	100	1	0	1	0	trace	0	0	0	0	0	0	0	0	0	1	0	0
C47	1 cup (250mL)	260	2.6	0	2.6	0	0.1	0	0	0	0	0	0	0	0	0	2.6	0	0
C47	100mL	104	1	0	1	0	trace	0	0	0	0	0	0	0	0	0	1	0	0
C93	Juice concentrate, Blackcurrant, Baker Halls, fortified	100	66	6	7	0.4	0.1	0	0.2	1	0	0	0.2	1	0	0	260	0	0
C93	1 cup (250mL)	281	190	17	20	1.1	0.3	0	0.5	2.8	0	0	0.56	2.8	0	0	731	0	0
C93	100mL	112	74	6.7	7.8	0.4	0.1	0	0.2	1.1	0	0	0.22	1.1	0	0	291	0	0
C95	Juice concentrate, Lemon & Barley, Baker Halls, fortified	100	18	4	4	0	0	0	1.7	10	0	0	0.1	0.01	0	5	151	0	0
C95	1 cup (250mL)	281	51	11	11	0	0	0	4.7	28	0	0	0.28	0.03	0	14	424	0	0
C95	100mL	112	20	4.5	4.5	0	0	0	1.9	11	0	0	0.11	0.01	0	5.6	169	0	0
C1028	Juice concentrate, blackcurrant, frozen	100	1300	130	120	2.2	0.6	0	0.9	5.4	0.03	0.08	3.8	0.9	0	82	478	0	0
C1028	100mL	128	1600	170	150	2.8	0.8	0	1.2	6.9	0.04	0.1	4.8	1.2	0	100	612	0	0
C55	Juice concentrate, orange	100	1	0	0.8	trace	trace	0.9	0.8	5	0	0	0	0	0	0	4	0	0
C55	1 cup (250mL)	281	2.8	0	2.2	trace	trace	2.5	2.4	14	0	0	0	0	0	0	11.2	0	0
C55	100mL	112.4	1.1	0	0.9	trace	trace	1	0.9	5.6	0	0	0	0	0	0	4.5	0	0
C46	Juice, apple, Fresh Up	100	18	6	5	0.1	trace	0	0	0	0	0.01	0.34	0.05	0	0.3	11	0	0.01
C46	1 cup (250mL)	261	47	16	13	0.2	0.1	0	0	0	0	0.03	0.89	0.13	0	0.8	28.7	0	0.03
C46	100mL	104	19	6.2	5.2	0.1	trace	0	0	0	0	0.01	0.35	0.05	0	0.3	11.4	0	0.01
C1015	Juice, cranberry, cocktail, bottled	100	14	1	3	0.1	trace	0.2	0.8	5	0	0	0.04	0	0	0	42.3	0	0.22
C1015	100mL	106.9	15	1.1	3.2	0.1	trace	0.2	0.9	5.3	0	0	0.04	0	0	0	45.2	0	0.24
C26	Juice, grape	100	63	8	6	0.2	0	0	0	0	0.01	0.01	1.2	0.02	0	0.7	27	0	0
C26	1 cup (250mL)	266	170	21	16	0.4	0	0	0	0	0.03	0.03	3.2	0.05	0	1.9	71.8	0	0
C26	100mL	106	67	8.5	6.4	0.2	0	0	0	0	0.01	0.01	1.3	0.02	0	0.7	28.6	0	0

FoodID	Short Food Name	Measure	Water	Energy		Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
				g	g														
C12	Juice, grapefruit, unsweetened	100	89.8	147	148	0.3	0.2	7.9	0.1	7.9	0	trace	trace	0.1			0	3	0.9
C12	100mL	102	91.6	150	151	0.3	0.2	8.1	0.1	8.1	0	trace	trace	0.1			0	3.1	1
C12	1 cup whole (250mL)	256	230	376	378	0.8	0.5	20.2	0.3	20.2	0	0.1	0.1	0.2			0	7.7	2.4
C38	Juice, orange with apple base, Just Juice, fortified	100	88.2	183	186	0.3	trace	10.4	0.3	10.4	0	trace	trace	trace			0	3	0.9
C38	1 cup (250mL)	262	231	480	486	0.8	0.1	27.2	0.8	27.2	0	trace	trace	trace			0	7.9	2.3
C38	100mL	105	92.6	192	195	0.3	trace	10.9	0.3	10.9	0	trace	trace	trace			0	3.2	0.9
C14	Juice, orange, unsweetened, composite	100	87.5	146	147	0.8	0.1	7.7	0.1	7.7	0	trace	trace	trace			0	3	0.9
C14	1 cup (250mL)	256	224	374	376	1.9	0.2	19.7	0.3	19.7	0	trace	trace	0.1			0	7.7	2.4
C14	100mL	102	89.3	149	150	0.8	0.1	7.9	0.1	7.9	0	trace	trace	trace			0	3.1	1
C16	Juice, tomato, McCoy	100	92.3	95	99	0.9	0.1	4.4	0.5	4.4	0	trace	trace	0.1			0	93	0.6
C16	1 cup (250mL)	257	237	245	255	2.4	0.3	11.3	1.3	11.3	0	trace	trace	0.1			0	240	1.5
C16	100mL	102.8	94.9	98	102	1	0.1	4.5	0.5	4.5	0	trace	trace	0.1			0	96	0.6
C1097	Liquid breakfast, assorted flavours, Fast Start, Anchor, fortified	100	78.1	327	335	5	2	14	0.9	7.3	2.6	1.2	0.5	0.1	trace	trace	7	57	5.8
C1097	1 cup (250mL)	268	209	877	897	13.4	5.4	37.5	2.4	19.6	7	3.1	1.3	0.2	trace	0.1	19	150	16
C1097	100mL	107.2	83.7	351	359	5.4	2.1	15	1	7.8	2.8	1.3	0.5	0.1	trace	trace	7	61	6.2
C1094	Liquid breakfast, assorted flavours, Up&Go, Sanitarium, fortified	100	82.1	264	268	3.2	1.7	11.8	0.5	6.9	1.8	0.6	0.5	0.4	trace	0.4	3	58	12
C1094	1 cup (250mL)	266.9	219	706	716	8.4	4.5	31.5	1.3	18.4	4.8	1.5	1.4	1.2	0.1	1	9	150	32
C1094	100mL	106.7	87.6	282	286	3.4	1.8	12.6	0.5	7.4	1.9	0.6	0.6	0.5	trace	0.4	4	62	13
C1026	Non alcoholic beverage, Kava, prepared	100	99.1	18	18	0.1	0.1	0.8	0	0	0.8	trace	trace	trace	0	trace	0	2.8	0
C1026	1 cup (250mL)	244.3	242	45	45	0.2	0.2	2	0	0	2	0.1	trace	trace	0	trace	0	6.8	0
C1026	100mL	97.7	96.8	18	18	0.1	0.1	0.8	0	0	0.8	trace	trace	trace	0	trace	0	2.7	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
C12	Juice, grapefruit, unsweetened	100	110	12	9	0.3	0.4	0.1	0.2	1	0.04	0.01	0.23	0.01	0	6	28	0	0.18
C12	100mL	102	110	12	9.2	0.3	0.4	0.1	0.2	1	0.04	0.01	0.24	0.01	0	6.1	28.6	0	0.18
C12	1 cup whole (250mL)	256	280	31	23	0.8	1	0.3	0.4	2.6	0.1	0.03	0.59	0.03	0	15	71.7	0	0.46
C38	Juice, orange with apple base, Just Juice, fortified	100	81	8	4	0.1	trace	0.1	1.2	7	0.01	0	0.14	0.03	0	10	35	0	0.07
C38	1 cup (250mL)	262	210	21	10	0.2	0.1	0.3	3.1	18	0.03	0	0.37	0.08	0	26	91.7	0	0.18
C38	100mL	105	85	8.4	4.2	0.1	trace	0.1	1.2	7.4	0.01	0	0.15	0.03	0	11	36.8	0	0.07
C14	Juice, orange, unsweetened, composite	100	170	16	9	0.2	trace	0.2	31	180	0.04	0	1.1	0	0	7	35	0	0.2
C14	1 cup (250mL)	256	420	41	23	0.4	0.1	0.4	79	470	0.1	0	2.8	0	0	18	89.6	0	0.51
C14	100mL	102	170	16	9.2	0.2	trace	0.2	31	190	0.04	0	1.1	0	0	7.1	35.7	0	0.2
C16	Juice, tomato, McCoy	100	55	20	8	0.3	0.1	0.2	50	300	0.03	0.03	2.5	0.1	0	19	35	0	0.86
C16	1 cup (250mL)	257	140	51	21	0.7	0.3	0.4	130	760	0.08	0.08	6.5	0.26	0	49	90	0	2.2
C16	100mL	102.8	57	21	8.2	0.3	0.1	0.2	51	310	0.03	0.03	2.6	0.1	0	20	36	0	0.88
C1097	Liquid breakfast, assorted flavours, Fast Start, Anchor, fortified	100	160	150	160	0.1	0.7	1.2	42	7.4	0.24	0.5	2.8	0.35	0.42	87	0	0.4	0.12
C1097	1 cup (250mL)	268	420	410	440	0.3	1.9	3.2	110	20	0.64	1.3	7.4	0.94	1.1	230	0	1.2	0.32
C1097	100mL	107.2	170	170	170	0.1	0.8	1.3	45	7.9	0.26	0.54	3	0.38	0.45	93	0	0.5	0.13
C1094	Liquid breakfast, assorted flavours, Up&Go, Sanitarium, fortified	100	190	130	170	0.4	0.3	1.8	54	7	0.2	0.44	2.6	0.62	0.69	77	2.7	1.1	0.5
C1094	1 cup (250mL)	266.9	510	350	450	1	0.8	4.8	140	19	0.53	1.2	6.9	1.7	1.8	200	7.2	3	1.3
C1094	100mL	106.7	200	140	180	0.4	0.3	1.9	58	7.5	0.21	0.47	2.8	0.66	0.74	82	2.9	1.2	0.53
C1026	Non alcoholic beverage, Kava, prepared	100	63	2.1	4.7	0.4	0.1	0	0	0	0	0	0.01	0	0	0	0	0	0
C1026	1 cup (250mL)	244.3	150	5.1	11	0.9	0.1	0	0	0	0	0	0.02	0	0	0	0	0	0
C1026	100mL	97.7	62	2.1	4.6	0.4	0.1	0	0	0	0	0	0.01	0	0	0	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
C1017	Probiotic drink, assorted flavours, Activate Body Boost Shots, Meadow Fresh, fortified	100	89	184	184	1.1	0.8	8	0	6	2	0.6	0.1	0.1			3	16	5.8
C1017	100mL	103	91.7	190	190	1.1	0.8	8.2	0	6.2	2.1	0.6	0.1	0.1			3	17	6
C1006	Rice milk, Get Natural, fortified	100	88.1	89	89	0.1	0.5	4	0.1	3	1	0.1	0.2	0.1	trace	0.1	0	86	0.9
C1006	1 cup (250mL)	275	242	244	246	0.3	1.4	11	0.3	8.3	2.8	0.2	0.7	0.3	0.1	0.2	0	240	2.6
C1006	100mL	110	97	98	98	0.1	0.6	4.4	0.1	3.3	1.1	0.1	0.3	0.1	trace	0.1	0	95	1
C1007	Rice milk, Organic Rice Lactose Free Drink Original, Signature Range	100	87.8	163	164	0.4	1.1	6.8	0.1	4.9	1.9	0.1	0.5	0.3	0.1	0.2	0	61	0.3
C1007	1 cup (250mL)	267.5	235	436	438	1.2	2.9	18.1	0.3	13	5.1	0.4	1.4	0.7	0.2	0.5	0	160	0.8
C1007	100mL	107	93.9	174	175	0.5	1.2	7.2	0.1	5.2	2	0.2	0.6	0.3	0.1	0.2	0	65	0.3
C1002	Rice milk, Original Calcium Enriched, Vitasoy, fortified	100	89.1	190	191	0.4	1	8.6	0.1	5.5	3.1	0.1	0.2	0.5	trace	0.5	0	64	0.8
C1002	1 cup (250mL)	270	241	513	515	1	2.8	23.1	0.3	14.7	8.4	0.3	0.7	1.4	trace	1.4	0	170	2.1
C1002	100mL	108	96.2	205	206	0.4	1.1	9.2	0.1	5.9	3.3	0.1	0.3	0.6	trace	0.6	0	69	0.9
C1001	Rice milk, Original Lactose Free Beverage Low Fat & Natural, Rice Dream	100	89	128	129	0.1	0.8	5.7	0.1	4.3	1.4	0.3	0.1	0.1	trace	0.1	0	36	0.6
C1001	1 cup (250mL)	262	233	336	338	0.3	2.1	14.8	0.3	11.1	3.7	0.8	0.3	0.3	trace	0.3	0	94	1.5
C1001	100mL	104.8	93.3	135	135	0.1	0.8	5.9	0.1	4.5	1.5	0.3	0.1	0.1	trace	0.1	0	38	0.6
C1003	Rice milk, Protein & Calcium Enriched, Vitasoy, fortified	100	87	173	174	1.5	1.1	6.3	0.1	5.8	0.5	0.1	0.2	0.6	trace	0.6	0	61	0.6
C1003	1 cup (250mL)	267.5	233	462	464	4	2.9	16.9	0.3	15.5	1.3	0.4	0.6	1.5	trace	1.5	0	160	1.6
C1003	100mL	107	93.1	185	186	1.6	1.2	6.7	0.1	6.2	0.5	0.1	0.2	0.6	trace	0.6	0	65	0.6
C1004	Rice milk, Rice Drink Original, Rice Dream, fortified	100	88.8	128	129	0.1	0.8	5.7	0.1	4.3	1.4	0.3	0.1	0.1	trace	0.1	0	36	0.6
C1004	1 cup (250mL)	270	240	346	348	0.3	2.2	15.3	0.3	11.5	3.8	0.8	0.3	0.3	trace	0.3	0	97	1.6
C1004	100mL	108	95.9	138	139	0.1	0.9	6.1	0.1	4.6	1.5	0.3	0.1	0.1	trace	0.1	0	39	0.6

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
C1017	Probiotic drink, assorted flavours, Activate Body Boost Shots, Meadow Fresh, fortified	100	150	110	140	0	3	1	190	2	0.3	0.24	0.18	0.4	0.32	5	10	0	2.5
C1017	100mL	103	160	110	140	0	3.1	1	190	2.1	0.31	0.25	0.19	0.41	0.33	5.2	10.3	0	2.6
C1006	Rice milk, Get Natural, fortified	100	23	25	48	trace	trace	0.1	1.5	0	0.05	0.01	0.01	0.07	0	20	0	0	0.11
C1006	1 cup (250mL)	275	63	69	130	0.1	trace	0.3	4.1	0	0.14	0.03	0.03	0.19	0	55	0	0	0.3
C1006	100mL	110	25	28	53	trace	trace	0.1	1.7	0	0.06	0.01	0.01	0.08	0	22	0	0	0.12
C1007	Rice milk, Organic Rice Lactose Free Drink Original, Signature Range	100	30	20	0.7	trace	0.1	0.2	1.5	0	0.05	0.01	0.01	0.07	0	20	0	0	0.11
C1007	1 cup (250mL)	267.5	80	54	1.7	0.1	0.2	0.6	4	0	0.13	0.03	0.03	0.19	0	54	0	0	0.29
C1007	100mL	107	32	21	0.7	trace	0.1	0.2	1.6	0	0.05	0.01	0.01	0.08	0	21	0	0	0.12
C1002	Rice milk, Original Calcium Enriched, Vitasoy, fortified	100	27	41	54	trace	trace	0.4	1.5	0	0.05	0.01	0.01	0.07	0	20	0	0	0.26
C1002	1 cup (250mL)	270	73	110	150	0.1	0.1	1.1	4.1	0	0.14	0.03	0.03	0.19	0	54	0	0	0.7
C1002	100mL	108	29	44	58	trace	trace	0.5	1.6	0	0.05	0.01	0.01	0.08	0	22	0	0	0.28
C1001	Rice milk, Original Lactose Free Beverage Low Fat & Natural, Rice Dream	100	18	8.3	6.9	trace	0.1	0.1	1.5	0	0.05	0.01	0.01	0.07	0	20	0	0	0.26
C1001	1 cup (250mL)	262	47	22	18	0.1	0.2	0.3	3.9	0	0.13	0.03	0.03	0.18	0	52	0	0	0.68
C1001	100mL	104.8	19	8.7	7.2	trace	0.1	0.1	1.6	0	0.05	0.01	0.01	0.07	0	21	0	0	0.27
C1003	Rice milk, Protein & Calcium Enriched, Vitasoy, fortified	100	75	63	67	0.2	0.1	0.8	1.5	0	0.07	0.02	4.7	0.08	0	20	0	0	0.35
C1003	1 cup (250mL)	267.5	200	170	180	0.5	0.3	2.2	4	0	0.19	0.05	13	0.21	0	54	0	0	0.94
C1003	100mL	107	80	67	72	0.2	0.1	0.9	1.6	0	0.08	0.02	5.1	0.09	0	21	0	0	0.37
C1004	Rice milk, Rice Drink Original, Rice Dream, fortified	100	18	54	110	trace	0.1	0.1	41	0	0.05	0.01	0.01	0.07	0.8	20	0	1	0.26
C1004	1 cup (250mL)	270	49	150	300	0.1	0.2	0.3	110	0	0.14	0.03	0.03	0.19	2.2	54	0	2.8	0.7
C1004	100mL	108	19	58	120	trace	0.1	0.1	44	0	0.05	0.01	0.01	0.08	0.86	22	0	1.1	0.28

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
C1005	Rice milk, Rice Drink Vanilla, Rice Dream, fortified	100	87.9	129	130	0.2	0.8	5.7	0.1	4.3	1.4	0.3	0.1	0.1	trace	0.1	0	36	0.6
C1005	1 cup (250mL)	270	237	348	350	0.5	2.2	15.3	0.3	11.5	3.8	0.8	0.3	0.3	trace	0.3	0	97	1.6
C1005	100mL	108	94.9	139	140	0.2	0.9	6.1	0.1	4.6	1.5	0.3	0.1	0.1	trace	0.1	0	39	0.6
C1023	Smoothie, Feijoa Smoothie, Simply Squeezed, fortified	100	85.9	199	206	0.2	0.1	11.3	0.8	11.2	trace	trace	trace	trace	trace	trace	0	2.2	0.3
C1023	1 cup (250mL)	272.5	234	543	561	0.5	0.4	30.7	2.2	30.6	0.1	0.1	0.1	0.1	trace	trace	0	6	0.9
C1023	100mL	108.7	93.4	217	224	0.2	0.1	12.3	0.9	12.2	trace	trace	trace	trace	trace	trace	0	2.4	0.3
C1022	Smoothie, berry, composite, fortified	100	86.1	202	209	0.5	0.3	10.8	0.9	10.4	0.4	trace	trace	0.1	trace	trace	0	2	0.1
C1022	1 cup (250mL)	275	237	557	576	1.5	0.7	29.7	2.4	28.6	1.1	0.1	0.1	0.2	0.1	0.1	0	5.5	0.3
C1022	100mL	110	94.7	223	230	0.6	0.3	11.9	1	11.4	0.4	0.1	0.1	0.1	trace	trace	0	2.2	0.1
C2	Soft drink, Coca Cola	100	93.3	185	185	0	0	10.9	0	10.9	0	0	0	0	0	0	0	12	0.2
C2	1 cup (250mL)	257.5	240	477	477	0	0	28.1	0	28.1	0	0	0	0	0	0	0	31	0.5
C2	100mL	103	96.1	191	191	0	0	11.2	0	11.2	0	0	0	0	0	0	0	12	0.2
C25	Soft drink, Cola, Diet	100	99.8	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6	0.2
C25	1 cup (250mL)	250	250	0	0	0	0	0	0	0	0	0	0	0	0	0	0	15	0.5
C25	100mL	100	99.8	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6	0.2
C17	Soft drink, Lemonade	100	93.2	184	184	0	0	10.8	0	10.8	0	0	0	0	0	0	0	17	0.2
C17	1 cup (250mL)	260	242	477	477	0	0	28.1	0	28.1	0	0	0	0	0	0	0	44	0.5
C17	100mL	104	96.9	191	191	0	0	11.2	0	11.2	0	0	0	0	0	0	0	18	0.2
C27	Soft drink, Lemonade, Diet	100	93.2	0	2	0	0	0	0	0	0	0	0	0	0	0	0	17	0.2
C27	1 cup (250mL)	260	242	0	6	0	0	0	0	0	0	0	0	0	0	0	0	44	0.5
C27	100mL	104	96.9	0	3	0	0	0	0	0	0	0	0	0	0	0	0	18	0.2

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
C1005	Rice milk, Rice Drink Vanilla, Rice Dream, fortified	100	18	54	110	trace	0.1	0.1	41	0	0.05	0.01	0.01	0.07	0.77	20	0	1	0.26
C1005	1 cup (250mL)	270	49	150	300	0.1	0.2	0.3	110	0	0.14	0.03	0.03	0.19	2.1	54	0	2.8	0.7
C1005	100mL	108	19	58	120	trace	0.1	0.1	44	0	0.05	0.01	0.01	0.08	0.83	22	0	1.1	0.28
C1023	Smoothie, Feijoa Smoothie, Simply Squeezed, fortified	100	62	3.7	28	trace	trace	0.2	35	0	0.01	0.03	0.11	0.03	0	79	34.4	0	0.75
C1023	1 cup (250mL)	272.5	170	10	76	0.1	trace	0.5	94	0	0.03	0.08	0.3	0.08	0	220	93.7	0	2
C1023	100mL	108.7	67	4	30	trace	trace	0.2	38	0	0.01	0.03	0.12	0.03	0	86	37.4	0	0.82
C1022	Smoothie, berry, composite, fortified	100	180	14	7.5	0.2	0.1	0.2	2.3	14	0.01	0.04	0.11	0.13	0	45	50.3	0	0.18
C1022	1 cup (250mL)	275	500	39	21	0.5	0.2	0.6	6.4	39	0.03	0.11	0.3	0.36	0	120	138	0	0.5
C1022	100mL	110	200	15	8.3	0.2	0.1	0.2	2.6	15	0.01	0.04	0.12	0.14	0	50	55.3	0	0.2
C2	Soft drink, Coca Cola	100	2	16	6	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0
C2	1 cup (250mL)	257.5	5.2	41	15	0.1	trace	0	0	0	0	0	0	0	0	0	0	0	0
C2	100mL	103	2.1	16	6.2	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0
C25	Soft drink, Cola, Diet	100	0	9	4	trace	0.1	0	0	0	0.01	0.02	0	0	0	0	0	0	0
C25	1 cup (250mL)	250	0	23	10	0.1	0.2	0	0	0	0.03	0.05	0	0	0	0	0	0	0
C25	100mL	100	0	9	4	trace	0.1	0	0	0	0.01	0.02	0	0	0	0	0	0	0
C17	Soft drink, Lemonade	100	1	0	1	0	trace	0	0	0	0	0	0.02	0	0	0	0	0	0
C17	1 cup (250mL)	260	2.6	0	2.6	0	0.1	0	0	0	0	0	0.05	0	0	0	0	0	0
C17	100mL	104	1	0	1	0	trace	0	0	0	0	0	0.02	0	0	0	0	0	0
C27	Soft drink, Lemonade, Diet	100	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C27	1 cup (250mL)	260	0	0	2.6	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C27	100mL	104	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
C81	Soft drink, soda water	100	99.9	0	0	0	0	0	0	0	0	0	0	0	0	0	0	10	0.2
C81	1 cup (250mL)	250	250	0	0	0	0	0	0	0	0	0	0	0	0	0	0	25	0.5
C81	100mL	100	99.9	0	0	0	0	0	0	0	0	0	0	0	0	0	0	10	0.2
C79	Soft drink, tonic water	100	91.1	150	150	0	0	8.8	0	8.8	0	0	0	0	0	0	0	4	0.2
C79	1 cup (250mL)	258	235	386	386	0	0	22.7	0	22.7	0	0	0	0	0	0	0	10	0.6
C79	100mL	103	93.8	154	154	0	0	9.1	0	9.1	0	0	0	0	0	0	0	4.1	0.2
C166	Soy drink, soy milk, So Good Essential, Sanitarium, fortified	100	88.2	210	212	2.8	2.3	4.6	0.3	2	2.7	0.3	0.4	1.4	0.3		0	32	2
C166	1 cup (250mL)	260	229	546	552	7.3	5.9	12	0.8	5.1	6.9	0.7	1.1	3.7	0.8		0	83	5.2
C166	100mL	104	91.7	218	221	2.9	2.4	4.8	0.3	2	2.8	0.3	0.4	1.5	0.3		0	33	2.1
C30	Soy milk, So Good Lite Soy Milk, Sanitarium, fortified	100	90	171	177	2.9	1.6	3.7	0.8	1.8	1.8	0.2	0.5	0.7	trace		0	43	2
C30	1 cup (250mL)	260	234	444	460	7.6	4.1	9.5	2.1	4.8	4.8	0.6	1.4	1.9	0.1		0	110	5.2
C30	100mL	104	93.6	177	184	3	1.7	3.8	0.8	1.9	1.9	0.3	0.6	0.8	trace		0	45	2.1
C29	Soy milk, So Good Regular Soy Milk, Sanitarium, fortified	100	87.8	244	250	2.6	3.7	3.7	0.8	1.8	1.8	0.4	1.1	2	trace		0	43	2
C29	1 cup (250mL)	255	224	621	638	6.7	9.4	9.3	2	4.7	4.7	1	2.8	5.1	0.1		0	110	5.1
C29	100mL	102	89.6	249	255	2.7	3.8	3.7	0.8	1.9	1.9	0.4	1.1	2	trace		0	44	2
C92	Soy milk, So Good, Vanilla Flavoured, Sanitarium, fortified	100	84.2	311	318	2.4	4.2	6.7	0.8	4.6	2.1	0.4	0.9	2.7	trace		0	43	2
C92	1 cup (250mL)	255	215	793	810	6.1	10.8	17.1	2	11.7	5.4	1.1	2.2	7	trace		0	110	5.1
C92	100mL	102	85.9	317	324	2.4	4.3	6.8	0.8	4.7	2.2	0.4	0.9	2.8	trace		0	44	2
C1034	Sports drink, assorted flavours, Isopower, Low Carb, Mizone, fortified	100	97.2	58	58	0	0	3.4	0	3.4	0	0	0	0	0	0	0	24	0
C1034	1 cup (250mL)	255	248	147	147	0	0	8.7	0	8.7	0	0	0	0	0	0	0	61	0
C1034	100mL	102	99.1	59	59	0	0	3.5	0	3.5	0	0	0	0	0	0	0	24	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
C81	Soft drink, soda water	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C81	1 cup (250mL)	250	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C81	100mL	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C79	Soft drink, tonic water	100	0	0	1	trace	0.1	0	0	0	0	0	0	0	0	0	0	0	0
C79	1 cup (250mL)	258	0	0	2.6	trace	0.3	0	0	0	0	0	0	0	0	0	0	0	0
C79	100mL	103	0	0	1	trace	0.1	0	0	0	0	0	0	0	0	0	0	0	0
C166	Soy drink, soy milk, So Good Essential, Sanitarium, fortified	100	140	100	130	1.2	0.1	1.4	29	0	0.09	0.16	1.1	0.21	0.17	170	0	0	0.85
C166	1 cup (250mL)	260	360	270	330	3.2	0.3	3.6	76	0	0.23	0.42	2.9	0.55	0.44	440	0	0	2.2
C166	100mL	104	140	110	130	1.3	0.1	1.5	30	0	0.09	0.17	1.2	0.22	0.18	180	0	0	0.88
C30	Soy milk, So Good Lite Soy Milk, Sanitarium, fortified	100	230	110	110	0.5	0.1	1.4	36	0	0.09	0.14	1.1	0.06	0.4	21	0	0	0.3
C30	1 cup (250mL)	260	590	290	300	1.2	0.3	3.6	94	0	0.23	0.36	2.9	0.16	1	55	0	0	0.78
C30	100mL	104	240	120	120	0.5	0.1	1.5	38	0	0.09	0.15	1.1	0.06	0.42	22	0	0	0.31
C29	Soy milk, So Good Regular Soy Milk, Sanitarium, fortified	100	230	110	110	0.5	0.1	1.4	36	0	0.1	0.14	1.1	0.06	0.36	21	0	0	1.9
C29	1 cup (250mL)	255	580	290	290	1.1	0.3	3.6	92	0	0.26	0.36	2.8	0.15	0.92	54	0	0	4.8
C29	100mL	102	230	110	120	0.5	0.1	1.4	37	0	0.1	0.14	1.1	0.06	0.37	21	0	0	1.9
C92	Soy milk, So Good, Vanilla Flavoured, Sanitarium, fortified	100	230	110	110	0.5	0.1	1.4	36	0	0.08	0.14	1	0.06	0.5	21	0	0	1.9
C92	1 cup (250mL)	255	580	290	290	1.1	0.3	3.6	92	0	0.2	0.36	2.6	0.15	1.3	54	0	0	4.8
C92	100mL	102	230	110	120	0.5	0.1	1.4	37	0	0.08	0.14	1	0.06	0.51	21	0	0	1.9
C1034	Sports drink, assorted flavours, Isopower, Low Carb, Mizone, fortified	100	5.8	1.8	0.3	0	0	0	0	0	0	0	1.1	0.24	0.22	0	0	0	0
C1034	1 cup (250mL)	255	15	4.5	0.6	0	0	0	0	0	0	0	2.9	0.61	0.56	0	0	0	0
C1034	100mL	102	5.9	1.8	0.3	0	0	0	0	0	0	0	1.2	0.25	0.22	0	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
C1033	Sports drink, assorted flavours, Isopower, Mizone, Frucor, fortified	100	97.2	102	102	0	0	6	0	6	0	0	0	0	0	0	0	28	0
C1033	1 cup (250mL)	256.6	249	262	262	0	0	15.4	0	15.4	0	0	0	0	0	0	0	72	0
C1033	100mL	103	100	105	105	0	0	6.2	0	6.2	0	0	0	0	0	0	0	29	0
C18	Sports drink, flavoured, Lucozade	100	81.7	238	238	0	0	14	0	14	0	0	0	0	0	0	0	29	0.1
C18	1 cup (250mL)	265	217	631	631	0	0	37.1	0	37.1	0	0	0	0	0	0	0	77	0.2
C18	100mL	106	86.6	252	252	0	0	14.8	0	14.8	0	0	0	0	0	0	0	31	0.1
C86	Sports drink, ready to drink, Gatorade	100	93	122	122	0.1	0.4	6.4	0	6.4	0	0	0	0			0	45	0.1
C86	1 cup (250mL)	256	238	313	313	0.2	0.9	16.3	0	16.3	0	0	0	0			0	120	0.2
C86	100mL	102	94.8	125	125	0.1	0.4	6.5	0	6.5	0	0	0	0			0	46	0.1
C84	Sports drink, ready to drink, Powerade	100	89.4	155	155	0	0.2	8.8	0	8.8	0	0	0	0			0	4.6	0.1
C84	1 cup (250mL)	255.4	228	395	395	0	0.4	22.4	0	22.4	0	0	0	0			0	12	0.2
C84	100mL	102.2	91.3	158	158	0	0.2	9	0	9	0	0	0	0			0	4.7	0.1
C1032	Sports water, assorted flavours, Mizone, Frucor, fortified	100	97.2	43	43	0	0	2.5	0	2.5	0	0	0	0	0	0	0	0	0
C1032	1 cup (250mL)	260	253	111	111	0	0	6.5	0	6.5	0	0	0	0	0	0	0	0	0
C1032	100mL	104	101	44	44	0	0	2.6	0	2.6	0	0	0	0	0	0	0	0	0
C1039	Tea beverage, Green	100	99.8	1	1	trace	0	0	0	0	0	0	0	0	0	0	0	1.3	0.1
C1039	1 cup (250mL)	252.7	252	2	2	0.1	0	0	0	0	0	0	0	0	0	0	0	3.3	0.3
C1039	100mL	101	101	1	1	trace	0	0	0	0	0	0	0	0	0	0	0	1.3	0.1
C1040	Tea beverage, black	100	99.8	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1.1	0
C1040	1 cup (250mL)	255	255	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2.8	0
C1040	100mL	102	102	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1.1	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E	
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg	
C1033	Sports drink, assorted flavours, Isopower, Mizone, Frucor, fortified	100	5.8	1.8	0.3	0	0	0	0	0	0	0	0	1.1	0.24	0.22	0	0	0	0
C1033	1 cup (250mL)	256.6	15	4.5	0.6	0	0	0	0	0	0	0	0	2.9	0.62	0.57	0	0	0	0
C1033	100mL	103	6	1.8	0.3	0	0	0	0	0	0	0	0	1.2	0.25	0.23	0	0	0	0
C18	Sports drink, flavoured, Lucozade	100	1	4	5	0.1	0	0	140	840	0	0	0	0	0	0	9	0	0	0
C18	1 cup (250mL)	265	2.7	11	13	0.3	0	0	370	2200	0	0	0	0	0	0	23.9	0	0	0
C18	100mL	106	1.1	4.2	5.3	0.1	0	0	150	890	0	0	0	0	0	0	9.5	0	0	0
C86	Sports drink, ready to drink, Gatorade	100	10	0	2.4	trace	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C86	1 cup (250mL)	256	26	0	6.1	trace	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C86	100mL	102	10	0	2.4	trace	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C84	Sports drink, ready to drink, Powerade	100	5.4	3.3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C84	1 cup (250mL)	255.4	14	8.4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C84	100mL	102.2	5.5	3.4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C1032	Sports water, assorted flavours, Mizone, Frucor, fortified	100	5.8	1.8	0.3	0	0	0	0	0	0	0	0	1.1	0.24	0.22	0	35.6	0	0
C1032	1 cup (250mL)	260	15	4.6	0.7	0	0	0	0	0	0	0	0	3	0.62	0.57	0	92.4	0	0
C1032	100mL	104	6	1.8	0.3	0	0	0	0	0	0	0	0	1.2	0.25	0.23	0	37	0	0
C1039	Tea beverage, Green	100	8.3	0.5	1	trace	trace	0	0	0	0	0	0.23	0	0	0	0	0	0	0
C1039	1 cup (250mL)	252.7	21	1.2	2.6	0.1	trace	0	0	0	0	0	0.58	0	0	0	0	0	0	0
C1039	100mL	101	8.4	0.5	1	trace	trace	0	0	0	0	0	0.23	0	0	0	0	0	0	0
C1040	Tea beverage, black	100	18	1.2	0.9	trace	trace	0	0	0	0	0	1.7	0	0	0	0	0	0	0
C1040	1 cup (250mL)	255	45	3	2.4	trace	trace	0	0	0	0	0	4.4	0	0	0	0	0	0	0
C1040	100mL	102	18	1.2	1	trace	trace	0	0	0	0	0	1.7	0	0	0	0	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
C1041	Tea beverage, black, decaffeinated	100	99.9	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1.1	0
C1041	1 cup (250mL)	255	255	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2.8	0
C1041	100mL	102	102	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1.1	0
C76	Tea beverage, herbal, brewed	100	99.7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0.1
C76	1 cup (250mL)	250	249	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0.2
C76	100mL	100	99.7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0.1
C41	Water, bottled, New Zealand	100	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3.3	0.2
C41	100mL	100	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3.3	0.2
C40	Water, tap	100	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0.2
C40	100mL	100	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0.2
D	BREAKFAST CEREALS																		
D1046	All Bran Original, Kellogg's, fortified	100	2.2	1090	1320	13.6	3.3	62.3	28.8	18.2	25.1	0.5	0.5	1.6	0.1	1.5	0	330	6.7
D1046	1 cup (250mL)	78.9	1.7	860	1040	10.7	2.6	49.2	22.7	14.4	19.8	0.4	0.4	1.3	0.1	1.2	0	260	5.3
D1041	Breakfast cereals, rice puffed, cocoa coated, ready to eat, fortified	100	4.2	1490	1500	5.6	1	80.1	1.3	34.5	45.6	0.5	0.3	0.1	trace	0.1	0	430	0
D1041	1 cup (250mL)	62.9	2.6	939	946	3.5	0.6	50.4	0.8	21.7	28.7	0.3	0.2	0.1	trace	0.1	0	270	0
D1053	Cluster Crisp, Manuka Honey with Roasted Cashew, Sanitarium, fortified	100	3.4	1580	1620	7.8	12.9	56.8	5.1	21	35.8	2.7	7.2	2.2	trace	2.2	0	250	0
D1053	1 cup (250mL)	92.6	3.1	1460	1500	7.2	11.9	52.6	4.7	19.4	33.2	2.5	6.6	2	trace	2	0	230	0
D1045	Cluster Crisp, Sanitarium, fortified	100	3.5	1570	1610	7.8	12.7	56.8	5.1	21	35.8	2.5	7.1	2.3	trace	2.2	0	250	0
D1045	1 cup (250mL)	92.8	3.2	1450	1490	7.2	11.7	52.7	4.7	19.5	33.2	2.3	6.5	2.1	trace	2	0	230	0
D1052	Cluster Crisp, Vanilla Almond, Sanitarium, fortified	100	3.4	1560	1600	7.8	12.4	56.8	5.1	21	35.8	2.3	6.9	2.3	0.1	2.2	0	250	0
D1052	1 cup (250mL)	92.9	3.2	1450	1480	7.3	11.5	52.8	4.7	19.5	33.3	2.2	6.4	2.1	trace	2.1	0	230	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
C1041	Tea beverage, black, decaffeinated	100	0	1.2	0.9	trace	trace	0	0	0	1	0	1.7	0	0	0	0	0	0
C1041	1 cup (250mL)	255	0	3	2.4	trace	trace	0	0	0	2.6	0	4.4	0	0	0	0	0	0
C1041	100mL	102	0	1.2	1	trace	trace	0	0	0	1	0	1.7	0	0	0	0	0	0
C76	Tea beverage, herbal, brewed	100	9	0	2	0.1	0	0	0	0	0	0	0	0	0	1	0	0	0
C76	1 cup (250mL)	250	23	0	5	0.3	0	0	0	0	0	0	0	0	0	2.5	0	0	0
C76	100mL	100	9	0	2	0.1	0	0	0	0	0	0	0	0	0	1	0	0	0
C41	Water, bottled, New Zealand	100	0.2	0	1.8	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C41	100mL	100	0.2	0	1.8	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C40	Water, tap	100	2.3	0	1.9	0	0	0	0	0	0	0	0	0	0	0	0	0	0
C40	100mL	100	2.3	0	1.9	0	0	0	0	0	0	0	0	0	0	0	0	0	0
D	BREAKFAST CEREALS																		
D1046	All Bran Original, Kellogg's, fortified	100	820	630	72	7.7	5.5	17	0.8	5	1.2	2.6	9.5	1.8	0	1300	0	0	1.4
D1046	1 cup (250mL)	78.9	650	500	57	6.1	4.3	13	0.7	3.9	0.97	2.1	7.5	1.5	0	1000	0	0	1.1
D1041	Breakfast cereals, rice puffed, cocoa coated, ready to eat, fortified	100	230	99	10	8.9	8.3	8	0.3	2	1.9	0.87	9	0.48	0	850	0	0	0.1
D1041	1 cup (250mL)	62.9	140	62	6.5	5.6	5.2	5	0.2	1.3	1.2	0.55	5.6	0.3	0	540	0	0	0.06
D1053	Cluster Crisp, Manuka Honey with Roasted Cashew, Sanitarium, fortified	100	210	190	26	5	1.4	5	3.7	22	0.72	0.49	5.4	0.33	0	100	0	0	2
D1053	1 cup (250mL)	92.6	190	180	24	4.6	1.3	4.6	3.4	21	0.67	0.45	5	0.31	0	93	0	0	1.8
D1045	Cluster Crisp, Sanitarium, fortified	100	210	190	26	5	1.4	5	3.7	22	0.72	0.49	5.4	0.33	0	120	0	0	2
D1045	1 cup (250mL)	92.8	190	180	24	4.6	1.3	4.6	3.4	21	0.67	0.46	5	0.31	0	110	0	0	1.8
D1052	Cluster Crisp, Vanilla Almond, Sanitarium, fortified	100	210	190	26	5	1.4	5	3.7	22	0.72	0.49	5.3	0.33	0	130	0	0	2
D1052	1 cup (250mL)	92.9	200	180	24	4.6	1.3	4.6	3.4	21	0.67	0.46	4.9	0.31	0	120	0	0	1.8

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
D1038	Coco Pops, Kellogg's, fortified	100	2.7	1570	1580	5.6	1.1	84.4	1.3	38.8	45.6	0.7	0	trace	trace	0	0	430	0
D1038	1 cup (250mL)	52.4	1.4	823	828	2.9	0.6	44.2	0.7	20.3	23.9	0.4	0	trace	trace	0	0	230	0
D1032	Crunchy Nut Corn Flakes, Kellogg's, fortified	100	5.1	1600	1620	7.7	3.3	79.3	2.5	31.7	47.6	0.5	1.2	0.8			0	470	0.7
D1032	1 cup (250mL)	44	2.2	704	713	3.4	1.5	34.9	1.1	13.9	20.9	0.2	0.5	0.3			0	210	0.3
D1036	Fruitful Breakfast, Hubbards	100	5.9	1610	1660	8.8	12	59.7	6	28.4	31.3	3.3	5.1	3	0.4	2.6	0	48	1.8
D1036	1 cup (250mL)	147.5	8.7	2370	2440	12.9	17.7	88.1	8.9	41.9	46.2	4.8	7.5	4.4	0.6	3.8	0	71	2.7
D1043	Just Right, Original Kellogg's, fortified	100	6.4	1510	1580	7.9	2.1	76.3	9	32.2	44.1	0.4	0.6	0.7	trace	0.7	0	30	1.9
D1043	1 cup (250mL)	53.1	3.4	802	840	4.2	1.1	40.5	4.8	17.1	23.4	0.2	0.3	0.4	trace	0.3	0	16	1
D1019	Natural Muesli Fruit and 5 Grains, Sanitarium	100	14.1	1450	1530	10	7	60.3	9	20.5	39.8	1.6	2.6	1.8			0	89	1.1
D1019	1 cup (250mL)	125.1	17.6	1820	1910	12.5	8.8	75.4	11.3	25.6	49.8	2	3.3	2.3			0	110	1.3
D1037	Nutri-Grain, Kellogg's, fortified	100	3.9	1630	1650	22.4	2.7	67.8	1.7	35.1	32.7	0.4	0.7	1	trace	0.9	0	520	5.7
D1037	1 cup (250mL)	36.83	1.4	602	607	8.3	1	25	0.6	12.9	12	0.1	0.3	0.4	trace	0.3	0	190	2.1
D22	Porridge, prepared with water, salt added	100	87.4	206	219	1.5	1.1	8.2	1.7	0	8.2	0.2	0.4	0.4			0	160	0.2
D22	1 cup (250mL)	260	227	535	571	4	2.9	21.3	4.4	0	21.3	0.4	1	1.1			0	420	0.4
D1017	Puffed Wheat, Sanitarium	100	7.3	1570	1630	11.6	1.4	77.9	6.7	6.7	71.2	0.3	0.2	0.6			0	6	0.5
D1017	1 cup (250mL)	30	2.2	472	488	3.5	0.4	23.4	2	2	21.4	0.1	trace	0.2			0	1.8	0.2
D42	Rice Bubbles, Kellogg's, fortified	100	3.3	1550	1570	6.7	1.1	82.1	2.2	10.2	71.9	0.2	0.5	0.2			0	1000	0.8
D42	1 cup (250mL)	30	1	465	470	2	0.3	24.6	0.7	3.1	21.6	0.1	0.1	0.1			0	310	0.2
D1029	Ricies, Sanitarium, fortified	100	4.1	1470	1470	6	1.1	77.9	0.8	8.1	69.8	0.3	0.2	0.3			0	890	0.5
D1029	1 cup (250mL)	32	1.3	469	471	1.9	0.4	24.9	0.3	2.6	22.3	0.1	0.1	0.1			0	280	0.2
D1018	San Bran, Sanitarium	100	7.3	966	1240	12.4	1.4	41.4	34.6	19.5	21.9	0.3	0.1	0.7			0	870	0.5

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
D1038	Coco Pops, Kellogg's, fortified	100	230	99	370	12	4.9	8	0.3	2	2.1	1.7	13	0.48	0	670	53.5	0	0.1
D1038	1 cup (250mL)	52.4	120	52	190	6.1	2.6	4.2	0.2	1	1.1	0.9	6.6	0.25	0	350	28	0	0.05
D1032	Crunchy Nut Corn Flakes, Kellogg's, fortified	100	130	55	16	4	0.5	2	4.8	29	0.92	0.6	9.1	0.1	0	280	33.3	0	0.6
D1032	1 cup (250mL)	44	59	24	7	1.8	0.2	0.9	2.1	13	0.41	0.26	4	0.04	0	120	14.7	0	0.26
D1036	Fruitful Breakfast, Hubbards	100	330	240	45	2.5	1.5	9	5.3	32	0.21	0.13	2.1	0.25	0	23	0	0	0.58
D1036	1 cup (250mL)	147.5	490	350	66	3.7	2.2	13	7.9	47	0.31	0.19	3.1	0.37	0	34	0	0	0.86
D1043	Just Right, Original Kellogg's, fortified	100	450	190	31	8.4	1.3	10	0	0	1.4	1.3	8.2	0.78	0	600	0	0	0.36
D1043	1 cup (250mL)	53.1	240	100	16	4.5	0.7	5.3	0	0	0.76	0.68	4.4	0.41	0	320	0	0	0.19
D1019	Natural Muesli Fruit and 5 Grains, Sanitarium	100	470	250	57	4.8	2	5	2.7	16	0.4	0.06	5.9	0.24	0	80	0	0	1
D1019	1 cup (250mL)	125.1	580	310	72	6	2.5	6.3	3.3	20	0.5	0.08	7.4	0.3	0	100	0	0	1.3
D1037	Nutri-Grain, Kellogg's, fortified	100	150	99	310	9.3	1.4	22	3.1	18	2.9	1.6	13	2	0	250	34.7	0	0.19
D1037	1 cup (250mL)	36.83	54	36	110	3.4	0.5	8.1	1.1	6.7	1.1	0.6	4.7	0.75	0	91	12.8	0	0.07
D22	Porridge, prepared with water, salt added	100	46	47	7	0.5	0.4	0	0	0	0.06	0.01	0.45	0.01	0	4	0	0	0.21
D22	1 cup (250mL)	260	120	120	18	1.3	1	0	0	0	0.16	0.03	1.2	0.03	0	10	0	0	0.55
D1017	Puffed Wheat, Sanitarium	100	300	310	40	2.6	2.4	9.1	0.8	4.5	0.06	0.12	4.4	0.22	0	20	0	0	0.5
D1017	1 cup (250mL)	30	90	93	12	0.8	0.7	2.7	0.2	1.4	0.02	0.04	1.3	0.07	0	6	0	0	0.15
D42	Rice Bubbles, Kellogg's, fortified	100	100	99	7	10	6	0	0	0	0.92	1.4	9.7	1.8	0	270	33.3	0	0.13
D42	1 cup (250mL)	30	31	30	2.1	3	1.8	0	0	0	0.28	0.42	2.9	0.54	0	82	10	0	0.04
D1029	Ricies, Sanitarium, fortified	100	99	84	3.9	10	1	2	0	0	1.5	0.62	15	0.26	0	15	0	0	0.11
D1029	1 cup (250mL)	32	32	27	1.2	3.2	0.3	0.6	0	0	0.47	0.2	4.9	0.08	0	4.8	0	0	0.04
D1018	San Bran, Sanitarium	100	1000	820	84	9.1	4.6	14	1	6	0.34	0.7	5.4	1	0	110	0	0	2.2

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
D1048	Simply Toasted Muesli Apricot, Hubbards	100	3.9	1520	1600	8.8	10.3	58.4	10	22.7	35.7	3.6	3.6	2.5	0.2	2.3	0	19	4.3
D1048	1 cup (250mL)	142.7	5.6	2170	2290	12.6	14.7	83.3	14.3	32.4	50.9	5.1	5.1	3.5	0.2	3.3	0	27	6.1
D1016	Special K, Forest Berries, Kellogg's, fortified	100	3	1530	1570	18.1	0.9	70.2	4.3	25.7	44.5	0.1	0.1	0.4			0	340	2
D1016	1 cup (250mL)	40	1.2	614	628	7.2	0.4	28.1	1.7	10.3	17.8	0.1	0.1	0.2			0	130	0.8
D1042	Special K, Original, Kellogg's, fortified	100	3.2	1480	1500	18.4	2	64.3	2.5	14.2	50.1	0.6	0.2	0.8	0.1	0.7	0	400	1.6
D1042	1 cup (250mL)	41.5	1.3	614	622	7.6	0.8	26.7	1	5.9	20.8	0.2	0.1	0.3	trace	0.3	0	170	0.7
D43	Sultana Bran, Kellogg's, fortified	100	7.8	1300	1460	9.2	1.6	63.9	19.5	32.2	31.7	0.4	0.4	0.2			0	660	1
D43	1 cup (250mL)	45	3.5	586	656	4.1	0.7	28.8	8.8	14.5	14.3	0.2	0.2	0.1			0	300	0.5
D44	Sustain, Kellogg's, fortified	100	8	1410	1470	8.6	2.8	68.1	8	16.4	51.7	0.4	1	0.7			0	97	1.1
D44	1 cup (250mL)	60	4.8	844	883	5.1	1.7	40.9	4.8	9.8	31	0.2	0.6	0.4			0	58	0.6
D1047	Toasted Muesli Golden Oats & Fruit, Sanitarium	100	4.1	1700	1780	8.8	14.4	60	10	24.3	35.7	2.5	5.4	3.9	1	3	0	270	3.4
D1047	1 cup (250mL)	128.8	5.3	2190	2300	11.3	18.5	77.3	12.9	31.3	46	3.2	7	5	1.2	3.8	0	350	4.4
D1055	Toasted Muesli Super Fruity, Sanitarium, fortified	100	6.4	1610	1690	8.8	9.8	64.8	10	29.1	35.7	1.6	4.1	2.8	0.3	2.5	0	91	3.4
D1055	1 cup (250mL)	133.4	8.5	2150	2260	11.8	13.1	86.4	13.3	38.8	47.6	2.1	5.5	3.7	0.4	3.3	0	120	4.5
D1054	Toasted Strawberry and Rhubarb, Sanitarium	100	4.8	1530	1610	8.8	11.7	55.9	10	20.2	35.7	2.9	4.7	3.2	0.8	2.4	0	68	4.1
D1054	1 cup (250mL)	125.8	6	1930	2030	11.1	14.7	70.3	12.6	25.4	44.9	3.7	6	4	1	3	0	86	5.2
D1012	Weet-Bix Oat Bran, Sanitarium, fortified	100	1.1	1540	1640	12.8	2.5	72.6	11.7	6.8	65.8	0.4	0.4	1.3			0	300	0.5
D1012	1 biscuit (8.6 x 4.3 x 1.8cm)	22.2	0.2	343	364	2.8	0.6	16.1	2.6	1.5	14.6	0.1	0.1	0.3			0	67	0.1
D1035	Weeties, Sanitarium	100	3.4	1330	1390	11.9	2.1	61.5	7.8	0.6	60.9	1.2	0.5	0.2	trace	0.2	0	460	0
D1035	1 cup (250mL)	51.47	1.8	682	714	6.1	1.1	31.7	4	0.3	31.3	0.6	0.3	0.1	trace	0.1	0	240	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
D1048	Simply Toasted Muesli Apricot, Hubbards	100	390	280	42	3	2.2	7	2.4	14	0.48	0.21	2.7	0.36	0	29	0.9	0	0.52
D1048	1 cup (250mL)	142.7	560	400	60	4.3	3.1	10	3.4	21	0.69	0.3	3.8	0.51	0	42	1.3	0	0.74
D1016	Special K, Forest Berries, Kellogg's, fortified	100	190	160	670	10	1.6	16	0	0	0.92	1.4	11	1.3	0	540	0	0	0.3
D1016	1 cup (250mL)	40	76	65	270	4	0.6	6.4	0	0	0.37	0.56	4.2	0.52	0	220	0	0	0.12
D1042	Special K, Original, Kellogg's, fortified	100	140	150	780	12	1.4	19	0.7	4	1.6	1.7	14	2.8	0	590	0	0	0.15
D1042	1 cup (250mL)	41.5	57	61	320	4.8	0.6	7.9	0.3	1.7	0.67	0.7	5.9	1.2	0	250	0	0	0.06
D43	Sultana Bran, Kellogg's, fortified	100	700	400	53	6.7	4	0	0	0	0.61	1	7.6	0.9	0	330	0	0	0.91
D43	1 cup (250mL)	45	310	180	24	3	1.8	0	0	0	0.27	0.45	3.4	0.41	0	150	0	0	0.41
D44	Sustain, Kellogg's, fortified	100	340	530	45	6.7	0.9	0	0	0	1.2	1	8.4	0.9	0	370	22.2	0	1.8
D44	1 cup (250mL)	60	200	320	27	4	0.5	0	0	0	0.73	0.6	5	0.54	0	220	13.3	0	1.1
D1047	Toasted Muesli Golden Oats & Fruit, Sanitarium	100	390	280	42	3	2.2	7	2.4	14	0.48	0.21	2.7	0.36	0	29	0.6	0	1.4
D1047	1 cup (250mL)	128.8	500	360	54	3.9	2.8	9	3.1	19	0.62	0.27	3.4	0.46	0	37	0.8	0	1.8
D1055	Toasted Muesli Super Fruity, Sanitarium, fortified	100	390	280	42	3	2.2	7	2.4	14	0.48	0.21	2.7	0.36	0	29	0.7	0	1.2
D1055	1 cup (250mL)	133.4	520	370	56	4	2.9	9.3	3.2	19	0.64	0.28	3.5	0.48	0	39	0.9	0	1.6
D1054	Toasted Strawberry and Rhubarb, Sanitarium	100	390	280	42	3	2.2	7	2.4	14	0.48	0.21	2.7	0.36	0	29	1	0	0.61
D1054	1 cup (250mL)	125.8	490	350	53	3.8	2.8	8.8	3	18	0.6	0.26	3.3	0.45	0	37	1.3	0	0.77
D1012	Weet-Bix Oat Bran, Sanitarium, fortified	100	330	290	45	13	2.6	14	0	0	1.1	0.98	8.9	0.31	0	400	0	0	6.3
D1012	1 biscuit (8.6 x 4.3 x 1.8cm)	22.2	73	64	10	2.9	0.6	3.1	0	0	0.24	0.22	2	0.07	0	90	0	0	1.4
D1035	Weeties, Sanitarium	100	370	280	27	3.2	1.7	10	2.4	15	0	0.16	7.1	0.88	0	34	0	0	0.3
D1035	1 cup (250mL)	51.47	190	140	14	1.6	0.9	5.1	1.3	7.5	0	0.08	3.7	0.45	0	18	0	0	0.15

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
E	CEREALS & PSEUDO-CEREALS																		
E3	Barley, pearl, boiled	100	69.6	494	521	2.7	0.6	25.1	3.3	0	25.1	0.1	trace	0.3			0	1	0.2
E3	1 cup (250mL)	165	115	816	860	4.4	1	41.4	5.5	0	41.4	0.2	0.1	0.4			0	1.7	0.2
E68	Bulgur, boiled	100	76.2	359	393	3.1	0.4	17.2	4.2	0	17.2	0.1	0	0.2			0	10	0.2
E68	1 cup (250mL)	192.3	147	691	756	5.9	0.8	33.1	8.1	0	33.1	0.2	0	0.4			0	19	0.3
E99	Cornmeal, wholegrain, yellow	100	10.3	1350	1410	8.1	3.6	63.5	7.3	2.3	61.2	0.5	0.9	1.5			0	35	0.5
E99	1 cup (250mL)	122	12.5	1650	1720	9.9	4.4	77.4	8.9	2.8	74.6	0.6	1.1	1.9			0	43	0.6
E131	Couscous, wheat, cooked	100	70.3	416	432	4.2	0.2	19.8	2	0	19.8	trace	trace	0.1			0	0	0.2
E131	1 cup (250mL)	165	116	687	713	6.9	0.4	32.7	3.3	0	32.7	0.1	0.1	0.1			0	0	0.3
E114	Couscous, wheat, dry	100	11	1250	1290	12.5	0.7	59.3	5	0	59.3	0.1	0.1	0.3			0	0	0.5
E114	1 cup (250mL)	178	19.5	2220	2290	22.2	1.3	105	8.9	0	105	0.2	0.2	0.5			0	0	0.9
E6	Custard, dry powder	100	12.5	1460	1460	0.6	0.7	83.6	0.5	0	83.6	0.1	0.2	0.3			0	320	1
E6	1 tablespoon (15mL)	8.6	1.1	125	126	trace	0.1	7.2	trace	0	7.2	trace	trace	trace			0	28	0.1
E1032	Flour, chickpea, raw	100	10.3	1440	1530	24	6.7	46.4	10.8	2.6	43.8	0.7	1.5	3			0	64	0
E1032	1 cup (250mL)	95.8	9.8	1380	1470	23	6.4	44.5	10.3	2.5	42	0.7	1.4	2.9			0	61	0
E9	Flour, corn	100	12.5	1460	1460	0.6	0.7	83.6	0.9	0	83.6	0.1	0.1	0.2			0	52	0.5
E9	1 tablespoon (15mL)	7.5	0.9	109	110	trace	trace	6.3	0.1	0	6.3	trace	trace	trace			0	3.9	trace
E12	Flour, soy, full fat	100	8.3	1590	1700	29.5	18.2	24.4	13.9	13.4	11	2.5	3	11.4			0	10	3
E12	1 cup (250mL)	68	5.6	1080	1160	20.1	12.4	16.6	9.5	9.1	7.5	1.7	2	7.7			0	6.9	2
E108	Flour, wheat, white	100	13.3	1430	1450	9.1	1.2	72.4	2.7	0.5	71.9	0.2	0.1	0.5			0	1.3	1
E108	1 cup (250mL)	137.3	18.3	1960	1990	12.5	1.6	99.5	3.7	0.7	98.8	0.2	0.1	0.7			0	1.8	1.4
E108	1 tablespoon (15mL)	11.23	1.5	160	163	1	0.1	8.1	0.3	0.1	8.1	trace	trace	0.1			0	0.1	0.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
E	CEREALS & PSEUDO-CEREALS																		
E3	Barley, pearl, boiled	100	92	71	7	1	0.7	0	0	0	0.02	0.01	1.3	0.04	0	3	0	0	0.1
E3	1 cup (250mL)	165	150	120	12	1.7	1.2	0	0	0	0.03	0.02	2.1	0.07	0	5	0	0	0.17
E68	Bulgur, boiled	100	48	87	12	1	0.5	0	0	0	0.34	0	2.3	0.83	0	18	0	0	0.03
E68	1 cup (250mL)	192.3	92	170	23	1.9	1	0	0	0	0.65	0	4.4	1.6	0	35	0	0	0.06
E99	Cornmeal, wholegrain, yellow	100	290	240	6	3.5	1.8	1.9	47	280	0.23	0.2	4.6	0.3	0	25	0	0	2.2
E99	1 cup (250mL)	122	350	290	7.3	4.2	2.2	2.3	57	340	0.28	0.24	5.6	0.37	0	31	0	0	2.7
E131	Couscous, wheat, cooked	100	83	64	9.4	0.5	0.6	4.7	0	0	0.09	0.02	1.4	0.07	0	7	0	0	0.02
E131	1 cup (250mL)	165	140	110	15	0.9	0.9	7.7	0	0	0.15	0.03	2.4	0.12	0	12	0	0	0.03
E114	Couscous, wheat, dry	100	250	190	28	1.6	1.7	14	0	0	0.28	0.05	4.3	0.22	0	4.2	0	0	0.07
E114	1 cup (250mL)	178	440	340	50	2.9	3	25	0	0	0.5	0.09	7.7	0.39	0	7.5	0	0	0.13
E6	Custard, dry powder	100	61	39	15	1.4	0.3	0.5	0	0	0.04	0.08	0.47	0	0	0	0	0	0
E6	1 tablespoon (15mL)	8.6	5.2	3.4	1.3	0.1	trace	trace	0	0	trace	0.01	0.04	0	0	0	0	0	0
E1032	Flour, chickpea, raw	100	850	320	45	4.9	2.8	8.3	4.2	25	0.49	0.11	5.1	0.49	0	440	0	0	0
E1032	1 cup (250mL)	95.8	810	300	43	4.7	2.7	8	4	24	0.47	0.11	4.8	0.47	0	420	0	0	0
E9	Flour, corn	100	61	39	15	1.4	0.3	0.5	0	0	0.04	0.08	0.45	0	0	0	0	0	0
E9	1 tablespoon (15mL)	7.5	4.6	2.9	1.1	0.1	trace	trace	0	0	trace	0.01	0.03	0	0	0	0	0	0
E12	Flour, soy, full fat	100	2100	510	170	15	5.6	13	12	72	0.57	0.16	12	0.45	0	340	0	0	0.54
E12	1 cup (250mL)	68	1400	340	110	10	3.8	8.6	8.2	49	0.39	0.11	8.1	0.31	0	230	0	0	0.37
E108	Flour, wheat, white	100	160	120	24	2	0.8	3.2	0	0	0.19	0.02	2.4	0.06	0	18	0	0	0.52
E108	1 cup (250mL)	137.3	220	160	33	2.7	1.1	4.4	0	0	0.26	0.03	3.2	0.08	0	24	0	0	0.71
E108	1 tablespoon (15mL)	11.23	18	13	2.7	0.2	0.1	0.4	0	0	0.02	trace	0.27	0.01	0	2	0	0	0.06

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
E46	Flour, wheat, wholemeal	100	11.6	1300	1390	12.1	1.7	60.8	11.2	1	59.8	0.2	0.2	0.8			0	2.9	1
E46	1 cup (250mL)	124.3	14.4	1620	1730	15	2.1	75.5	13.9	1.2	74.4	0.3	0.2	1			0	3.6	1.2
E127	Frozen meal, lasagne, beef, bake	100	70.3	530	550	6.7	4.4	14.9	2.5	3.1	11.8	2	1.6	0.4		0.4	12	290	3.8
E127	1 cup (250mL)	150	105	796	826	10.1	6.6	22.3	3.8	4.7	17.7	3	2.4	0.6		0.6	18	430	5.7
E129	Frozen meal, macaroni cheese, baked	100	69.1	600	611	7.1	6.2	14.7	1.3	2	12.8	3.6	1.8	0.3		0.3	17	270	3.3
E129	1 cup (250mL)	132.5	91.6	796	809	9.4	8.2	19.5	1.7	2.6	16.9	4.7	2.3	0.4		0.4	22	360	4.4
E128	Frozen meal, spaghetti bolognaise, baked	100	73	496	511	6.3	4.4	13.3	1.8	1.7	11.6	1.6	1.9	0.6		0.5	8	240	1.9
E128	1 cup (250mL)	122.5	89.4	608	626	7.8	5.4	16.3	2.2	2.1	14.2	1.9	2.3	0.7		0.6	9	290	2.3
E81	Noodle, instant, boiled, drained	100	59.3	759	786	4.7	7	24.7	3.4	0	24.7	2.6	1.6	0.4		0.4	2	130	1
E81	1 cup (250mL)	123	73	933	966	5.7	8.6	30.4	4.2	0	30.4	3.2	2	0.5		0.5	2	160	1.2
E1053	Noodle, rice flour, dry, boiled, drained	100	71	450	453	2	0.3	23.8	0.3	0	23.8	0.1	0.1	trace	trace	trace	0	16	7.5
E1053	1 cup (250mL)	222.4	158	1000	1010	4.5	0.6	53	0.7	0	53	0.2	0.2	0.1	trace	0.1	0	35	17
E1056	Noodle, shelf-fresh, boiled, drained, Japanese Udon Noodles	100	73.5	417	425	2.7	0.5	20.7	1	0	20.7	0.1	0.1	0.1	trace	0.1	0	140	2.6
E1056	1 cup (250mL)	186.43	137	777	792	5	1	38.6	1.8	0	38.6	0.1	0.2	0.2	trace	0.2	0	250	4.8
E1057	Noodle, shelf-fresh, stir fried, Japanese Udon Noodles	100	59.1	745	756	3.7	5.5	28.2	1.3	0	28.2	0.5	3	2.4	0.4	2.2	0	190	3.5
E1057	1 cup (250mL)	191.82	113	1430	1450	7	10.6	54.1	2.5	0	54.1	0.9	5.8	4.5	0.7	4.3	0	360	6.6
E39	Noodle, wheat flour with egg, boiled, drained	100	84.3	258	272	2.3	0.5	11.8	1.8	0.2	11.6	0.1	0.1	0.1			6	15	6.8
E39	1 cup (250mL)	169	142	436	460	3.9	0.8	19.9	3	0.3	19.6	0.1	0.2	0.2			10	25	11
E40	Noodle, wheat flour with egg, fried	100	75.1	630	643	1.9	11.5	10.1	1.6	0.5	9.6	2	2.4	3.3			5	84	6.8
E40	1 cup (250mL)	169	127	1060	1090	3.3	19.4	17.1	2.7	0.8	16.2	3.4	4	5.6			8	140	11

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
E46	Flour, wheat, wholemeal	100	370	330	42	4.1	3.1	5	0.8	5	0.28	0.06	4	0.11	0	41	0	0	0.5
E46	1 cup (250mL)	124.3	460	410	52	5.1	3.9	6.2	1	6.2	0.35	0.08	5	0.14	0	50	0	0	0.62
E127	Frozen meal, lasagne, beef, bake	100	230	88	58	0.7	1	3.2	54	210	0.1	0.11	2.3	0.23	0.75	13	0	0	0.67
E127	1 cup (250mL)	150	340	130	88	1.1	1.5	4.7	82	320	0.15	0.17	3.5	0.35	1.1	20	0	0	1
E129	Frozen meal, macaroni cheese, baked	100	81	130	140	0.4	0.9	2.8	92	110	0.04	0.18	2.1	0.05	0.2	5	0	0.4	0.45
E129	1 cup (250mL)	132.5	110	170	190	0.5	1.1	3.7	120	150	0.05	0.24	2.8	0.07	0.27	6.6	0	0.5	0.6
E128	Frozen meal, spaghetti bolognese, baked	100	170	73	36	0.9	1	3.5	49	180	0.1	0.11	2	0.23	0.75	13	0	0	0.66
E128	1 cup (250mL)	122.5	210	90	44	1	1.2	4.3	60	220	0.12	0.14	2.5	0.28	0.92	16	0	0	0.81
E81	Noodle, instant, boiled, drained	100	39	74	8	0	0.4	7.1	0	0	0.08	0.31	0.93	0.09	0	6.1	0	0	0.32
E81	1 cup (250mL)	123	48	91	9.8	0	0.5	8.7	0	0	0.1	0.38	1.1	0.11	0	7.6	0	0	0.39
E1053	Noodle, rice flour, dry, boiled, drained	100	11	22	9.6	0.1	0.4	0.7	0	0	0	0.03	0.22	0.02	0	0.9	0	0	0
E1053	1 cup (250mL)	222.4	25	50	21	0.3	0.9	1.4	0	0	0	0.07	0.49	0.04	0	2	0	0	0
E1056	Noodle, shelf-fresh, boiled, drained, Japanese Udon Noodles	100	11	18	5.1	0	0.1	1.5	0	0	0.04	0.05	0.86	0	0	0	0	0	0.02
E1056	1 cup (250mL)	186.43	20	34	9.5	0	0.2	2.7	0	0	0.08	0.09	1.6	0	0	0	0	0	0.04
E1057	Noodle, shelf-fresh, stir fried, Japanese Udon Noodles	100	15	25	6.9	0	0.2	2	0	0	0.05	0.07	1.2	0	0	0	0	0	0.74
E1057	1 cup (250mL)	191.82	28	47	13	0	0.3	3.8	0	0	0.1	0.13	2.2	0	0	0	0	0	1.4
E39	Noodle, wheat flour with egg, boiled, drained	100	25	31	4	0.2	0.3	0.4	2	0	0.02	0.01	0.54	0.01	0.09	1	0	0	0.7
E39	1 cup (250mL)	169	42	52	6.8	0.3	0.5	0.7	3.4	0	0.03	0.02	0.91	0.02	0.15	1.7	0	0	1.2
E40	Noodle, wheat flour with egg, fried	100	28	27	5	0.2	0.3	0.4	2	0	0.02	0.01	0.44	0.01	0	1	0	0	2.7
E40	1 cup (250mL)	169	47	46	8.5	0.3	0.5	0.7	3.4	0	0.03	0.02	0.74	0.02	0	1.7	0	0	4.5

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
E1050	Noodle, wheat flour, assorted flavours, boiled, undrained, 2 Minutes, Maggi	100	81.2	278	280	2.4	0.6	12.7	0.2	0.6	12.1	0.2	0.2	trace	trace	trace	0	240	9.3
E1050	1 cup (250mL)	285	231	793	799	6.9	1.6	36.3	0.7	1.8	34.5	0.6	0.5	0.1	trace	0.1	0	690	27
E1050	1 cake (11.5 x 8.0 x 2.6cm)	396.3	322	1100	1110	9.6	2.3	50.4	1	2.5	48	0.8	0.7	0.1	trace	0.1	0	960	37
E1049	Noodle, wheat, Shin Ramyun Noodle Soup Hot & Spicy, Nong Shim, boiled, undrained	100	84.7	275	278	1.4	2.5	9.4	0.4	0.3	9.1	1.2	0.9	trace	trace	trace	0	280	34
E1049	1 cup (250mL)	284	241	780	789	4	7	26.6	1.1	0.9	25.8	3.4	2.5	0.1	trace	0.1	0	810	96
E1049	1 cake (11.5 x 8.0 x 2.6cm)	732	620	2010	2030	10.2	18.1	68.6	2.9	2.2	66.4	8.8	6.4	0.3	trace	0.3	0	2100	250
E23	Oat bran	100	9.1	1370	1490	14.6	5.1	54.9	15.3	3.4	51.5	0.9	1.7	2			0	3.9	0.2
E23	1 cup (250mL)	120	11	1640	1790	17.5	6.1	65.9	18.4	4.1	61.8	1.1	2.1	2.4			0	4.7	0.2
E22	Oatmeal, dry	100	6.9	1540	1620	14.1	4.7	66.2	10.5	0	66.2	1	1.5	2			0	9.3	0.1
E22	1 cup (250mL)	90	6.2	1390	1460	12.6	4.3	59.6	9.5	0	59.6	0.9	1.3	1.8			0	8.4	0.1
E1022	Oats, Traditional Wholegrain Oats, Harraways	100	1.3	1500	1600	14.3	7	58.9	11.9	0	58.9	1.3	2.7	2.6	0.1	2.5	0	2.5	0
E1022	1 cup (250mL)	112.5	1.4	1690	1800	16.1	7.9	66.3	13.4	0	66.3	1.5	3	2.9	0.1	2.8	0	2.8	0
E25	Oats, rolled, raw	100	10.4	1370	1450	13.5	5	56.2	10.1	0	56.2	trace	trace	2.1			0	9.3	1
E25	1 cup (250mL)	90	9.4	1230	1310	12.1	4.5	50.6	9.1	0	50.6	trace	trace	1.9			0	8.4	0.9
E1015	Oats, toasted, Rolled Oats, Harraways	100	0.8	1540	1630	12.5	7.5	61.6	11.5	1	60.6	1.4	3	2.6	0.1	2.5	0	2.5	0
E1015	1 cup (250mL)	101.92	0.8	1570	1660	12.8	7.6	62.8	11.7	1	61.8	1.5	3	2.6	0.1	2.5	0	2.5	0
E55	Pasta, fresh, assorted type, cooked	100	60.5	549	571	6.9	0.6	24.2	2.7	0	24.2	0	0	0	0	0	6	290	1.5
E55	1 cup (250mL)	150	90.8	824	856	10.3	0.9	36.3	4.1	0	36.3	0	0	0	0	0	9	430	2.2
E56	Pasta, fresh, fettuccine, herb & garlic, cooked	100	63.8	533	545	5.7	1.7	21.9	1.5	0.4	21.5	0.1	0.1	0.3			0	220	1.5
E56	1 cup (250mL)	148	94.4	789	807	8.5	2.5	32.4	2.2	0.6	31.9	0.1	0.1	0.4			0	320	2.2
E57	Pasta, fresh, ravioli, beef & pork, cooked	100	56	674	690	8.9	3.1	24	2	0.8	23.2	1.3	1.1	0.4		0.3	51	410	0.8
E57	1 cup (250mL)	150	83.9	1010	1040	13.3	4.7	36	3	1.1	34.8	1.9	1.7	0.5		0.5	77	620	1.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
E1050	Noodle, wheat flour, assorted flavours, boiled, undrained, 2 Minutes, Maggi	100	120	28	6.2	0.2	0.1	1.6	0.6	3.8	0.14	0.52	0.11	0.06	0	0	0	0	0.02
E1050	1 cup (250mL)	285	340	80	18	0.6	0.4	4.6	1.8	11	0.4	1.5	0.31	0.17	0	0	0	0	0.06
E1050	1 cake (11.5 x 8.0 x 2.6cm)	396.3	470	110	25	0.8	0.6	6.4	2.5	15	0.56	2.1	0.44	0.24	0	0	0	0	0.08
E1049	Noodle, wheat, Shin Ramyun Noodle Soup Hot & Spicy, Nong Shim, boiled, undrained	100	45	15	4.5	trace	0.1	1.6	0	0	0.09	0.04	0.72	0.01	0	5	0	0	0.26
E1049	1 cup (250mL)	284	130	43	13	0.1	0.2	4.6	0	0	0.26	0.11	2	0.03	0	14	0	0	0.74
E1049	1 cake (11.5 x 8.0 x 2.6cm)	732	330	110	33	0.1	0.4	12	0	0	0.66	0.29	5.3	0.07	0	36	0	0	1.9
E23	Oat bran	100	550	710	56	5.3	3	2	0	0	1.1	0.21	4.1	0.16	0	51	0	0	2.6
E23	1 cup (250mL)	120	660	860	67	6.3	3.6	2.4	0	0	1.4	0.25	4.9	0.19	0	61	0	0	3.1
E22	Oatmeal, dry	100	480	360	100	6.9	2.7	2	0	0	0.56	0.19	4.1	0.12	0	46	0	0	0.41
E22	1 cup (250mL)	90	440	330	92	6.2	2.4	1.8	0	0	0.5	0.17	3.7	0.11	0	41	0	0	0.37
E1022	Oats, Traditional Wholegrain Oats, Harraways	100	380	460	77	6.1	2	2	0	0	0.43	0.12	2.6	0.33	0	82	0	0	0.2
E1022	1 cup (250mL)	112.5	430	520	87	6.9	2.3	2.3	0	0	0.48	0.14	2.9	0.37	0	92	0	0	0.23
E25	Oats, rolled, raw	100	480	360	100	6.9	0.7	1.1	0	0	0.56	0.19	3.8	0.12	0	46	0	0	0.41
E25	1 cup (250mL)	90	440	330	92	6.2	0.6	0.9	0	0	0.5	0.17	3.4	0.11	0	41	0	0	0.37
E1015	Oats, toasted, Rolled Oats, Harraways	100	370	440	68	4.5	2.7	1	0	0	0.31	0.1	2.6	0.39	0	88	0	0	0.15
E1015	1 cup (250mL)	101.92	380	450	69	4.6	2.8	1	0	0	0.32	0.1	2.6	0.4	0	90	0	0	0.15
E55	Pasta, fresh, assorted type, cooked	100	81	170	38	1.3	1.5	17	0	0	0.11	0.27	1.2	0.03	0.15	6	0	0	0.27
E55	1 cup (250mL)	150	120	260	57	1.9	2.2	26	0	0	0.17	0.41	1.7	0.05	0.23	9	0	0	0.41
E56	Pasta, fresh, fettuccine, herb & garlic, cooked	100	84	170	44	1.5	1.3	18	0	0	0.06	0.25	1.2	0.03	0.45	0	0	0	0.44
E56	1 cup (250mL)	148	120	250	66	2.2	1.9	26	0	0	0.09	0.37	1.7	0.04	0.67	0	0	0	0.65
E57	Pasta, fresh, ravioli, beef & pork, cooked	100	190	210	80	1.6	2.7	18	34	200	0.09	0.72	2.3	0.05	0.83	6.6	0	0	0.56
E57	1 cup (250mL)	150	280	310	120	2.4	4.1	27	51	310	0.14	1.1	3.5	0.08	1.2	9.9	0	0	0.84

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
E19	Pasta, macaroni, boiled	100	78.1	354	362	3	0.5	16.8	1	0.3	16.5	0.1	0.1	0.2			0	1	0.6
E19	1 cup (250mL)	149	116	528	540	4.4	0.7	25	1.5	0.4	24.6	0.1	0.1	0.3			0	1.5	0.9
E31	Pasta, spaghetti, wholemeal, boiled, drained	100	63.5	339	353	5.1	0.5	13.8	1.7	0.5	13.3	0.1	trace	0.2			0	4.9	1.5
E31	1 cup (250mL)	148	94	501	522	7.5	0.7	20.4	2.5	0.7	19.6	0.1	0.1	0.3			0	7.2	2.2
E118	Pasta, wheat flour with egg, boiled, drained	100	61.3	601	610	5.8	0.3	29	1.1	0	29	0.1	0.1	0.2			2	2.8	0
E118	1 cup (250mL)	120	73.6	721	732	6.9	0.3	34.8	1.4	0	34.8	0.2	0.2	0.3			3	3.4	0
E119	Pasta, wheat flour with vegetable flavours, boiled, drained	100	62.7	618	632	5.5	0.3	30.1	1.9	0.1	30.1	0.1	0.1	0.2			0	2.7	0
E119	1 cup (250mL)	114	71.5	704	721	6.3	0.4	34.4	2.1	0.1	34.3	0.1	0.1	0.2			0	3.1	0
E120	Pasta, wheat flour, plain, boiled, drained	100	61.4	588	599	5.5	0.3	28.5	1.4	0	28.5	trace	trace	trace			0	1.7	0.5
E120	1 cup (250mL)	120.1	73.7	706	720	6.6	0.3	34.2	1.7	0	34.2	trace	trace	0.1			0	2.1	0.6
E121	Pasta, wholemeal flour, boiled, drained	100	62.4	545	579	5.8	0.6	24.9	4.2	0	24.9	0.4	0.1	0.1			0	1.3	0
E121	1 cup (250mL)	96	59.9	523	555	5.6	0.6	23.9	4.1	0	23.9	0.4	0.1	0.1			0	1.2	0
E1025	Quinoa, cooked	100	71.6	445	467	4.4	1.9	17.6	2.8	0	17.6	0.2	0.5	1			0	7	0.2
E1025	1 cup (250mL)	146.3	105	651	684	6.4	2.8	25.8	4.1	0	25.8	0.3	0.7	1.5			0	10	0.2
E42	Rice, brown, boiled	100	66	581	595	2.6	1.1	29.2	1.8	0.5	28.7	0.2	0.4	0.4			0	1	0.3
E42	1 cup (250mL)	206	136	1200	1230	5.3	2.3	60.2	3.7	1	59.1	0.4	0.8	0.8			0	2.1	0.7
E1046	Rice, white, Basmati, boiled, undrained	100	66.6	534	539	3.1	0.4	27.4	0.6	0	27.4	0.2	0.1	0.1	trace	0.1	0	1.4	0
E1046	1 cup (250mL)	162.1	108	865	873	5.1	0.6	44.4	1	0	44.4	0.4	0.1	0.1	trace	0.1	0	2.3	0
E1023	Rice, white, Jasmine, boiled, undrained	100	76.5	398	400	1.6	0.2	21.4	0.2	trace	21.3	0	0	0			0	9.5	0.1
E1023	1 cup (250mL)	196.5	150	782	786	3.2	0.4	42	0.4	0.1	41.9	0	0	0			0	19	0.2
E27	Rice, white, polished, boiled	100	75.8	501	507	3.2	0.4	25.3	0.7	0	25.3	0.1	0.1	0.1			0	0.9	0.3
E27	1 cup (250mL)	144	109	721	730	4.6	0.6	36.4	1	0	36.4	0.2	0.2	0.2			0	1.2	0.4

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
E19	Pasta, macaroni, boiled	100	25	42	5	0.4	0.5	0.3	0	0	0.06	0.02	0.71	0.01	0	3	0	0	0
E19	1 cup (250mL)	149	37	63	7.5	0.6	0.7	0.5	0	0	0.09	0.03	1.1	0.02	0	4.5	0	0	0
E31	Pasta, spaghetti, wholemeal, boiled, drained	100	48	71	5.9	0.3	0.5	5.5	0	0	0.02	0.02	1.7	0.04	0	6	0	0	0
E31	1 cup (250mL)	148	70	110	8.8	0.4	0.8	8.2	0	0	0.03	0.03	2.5	0.06	0	8.9	0	0	0
E118	Pasta, wheat flour with egg, boiled, drained	100	28	58	10	0.5	0.5	4.9	0	0	0.03	0.02	1.5	0.03	0	10	0	0	0.1
E118	1 cup (250mL)	120	34	70	12	0.6	0.5	5.9	0	0	0.04	0.02	1.7	0.04	0	12	0	0	0.12
E119	Pasta, wheat flour with vegetable flavours, boiled, drained	100	36	64	13	0.6	0.5	3.5	0.7	4.4	0.05	0.01	1.5	0.06	0	10	0	0	0.1
E119	1 cup (250mL)	114	41	73	15	0.7	0.6	4	0.8	5	0.06	0.01	1.7	0.07	0	11	0	0	0.11
E120	Pasta, wheat flour, plain, boiled, drained	100	32	74	12	0.6	0.6	3.5	0	0	0.06	0.01	1.6	0.06	0	10	0	0	0.1
E120	1 cup (250mL)	120.1	38	89	14	0.8	0.8	4.2	0	0	0.07	0.01	1.9	0.07	0	12	0	0	0.12
E121	Pasta, wholemeal flour, boiled, drained	100	57	130	19	1.3	1.4	4.4	0	0	0.16	0.04	1.5	0.13	0	10	0	0	0.06
E121	1 cup (250mL)	96	54	120	18	1.2	1.4	4.2	0	0	0.15	0.04	1.5	0.13	0	9.8	0	0	0.06
E1025	Quinoa, cooked	100	170	150	17	1.5	1.1	2.8	0	0	0.11	0.11	0.87	0.12	0	42	0	0	0.63
E1025	1 cup (250mL)	146.3	250	220	25	2.2	1.6	4.1	0	0	0.16	0.16	1.3	0.18	0	61	0	0	0.92
E42	Rice, brown, boiled	100	99	120	4	0.5	0.7	2.3	0	0	0.14	0.02	1.9	0.19	0	4	0	0	0.3
E42	1 cup (250mL)	206	200	250	8.2	1	1.4	4.7	0	0	0.29	0.04	3.9	0.39	0	8.2	0	0	0.62
E1046	Rice, white, Basmati, boiled, undrained	100	29	35	2.9	0.2	0.6	3	1.3	8	0	0.07	0.53	0.07	0	2.8	0	0	0
E1046	1 cup (250mL)	162.1	47	57	4.7	0.3	0.9	4.9	2.2	13	0	0.11	0.86	0.11	0	4.5	0	0	0
E1023	Rice, white, Jasmine, boiled, undrained	100	31	17	2.1	0.2	0.6	2.7	0	0	0.03	0.01	0.8	0.02	0	25	0	0	0.03
E1023	1 cup (250mL)	196.5	61	34	4.1	0.4	1.3	5.2	0	0	0.06	0.02	1.6	0.04	0	50	0	0	0.06
E27	Rice, white, polished, boiled	100	16	33	3.9	0.1	1.2	0	0	0	0	0.03	0.99	0.02	0	3	0	0	0
E27	1 cup (250mL)	144	23	48	5.6	0.2	1.8	0	0	0	0	0.04	1.4	0.03	0	4.3	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
E1016	Rice, wild, cooked	100	73.9	413	428	4.1	0.3	19.5	1.8	0.7	18.8	0	0	0			0	3	0
E1016	1 cup (250mL)	173.3	128	716	741	7	0.6	33.8	3.1	1.3	32.6	0	0	0			0	5.2	0
E73	Semolina, cooked	100	91.6	128	129	1	0.1	6.3	0.2	0.6	5.7	0	0	0.1			0	10	1.1
E73	1 cup (250mL)	245	224	313	316	2.4	0.2	15.4	0.5	1.5	14	0	0	0.1			0	25	2.7
E1005	Spaghetti, canned in tomato sauce	100	81.6	261	270	2.4	0.4	12.1	1.1	4.7	7.4	0.1	trace	0.1	trace	0.1	0	350	1.8
E1005	1 cup (250mL)	295	241	771	797	7.1	1.2	35.7	3.2	13.9	21.9	0.3	0.1	0.4	trace	0.3	0	1000	5.3
E1054	Taco shell, corn flour, baked, commercial	100	7.4	1890	1920	7.1	20.8	58.5	4.6	1.2	57.3	6.2	6.4	7.3	0.1	7	0	390	3
E1054	1 shell small (13.2cm diameter)	11	0.8	207	212	0.8	2.3	6.4	0.5	0.1	6.3	0.7	0.7	0.8	trace	0.8	0	43	0.3
E1054	1 shell jumbo	19	1.4	358	365	1.3	4	11.1	0.9	0.2	10.9	1.2	1.2	1.4	trace	1.3	0	74	0.6
E1054	1 shell standard	14	1	264	269	1	2.9	8.2	0.6	0.2	8	0.9	0.9	1	trace	1	0	54	0.4
E34	Tapioca, pearl, dry	100	12.2	1480	1480	0.4	0.1	86.4	0.3	0	86.4	trace	trace	trace			0	4	14
E34	1 cup (250mL)	160	19.5	2370	2370	0.7	0.2	138	0.5	0	138	trace	trace	trace			0	6.4	22
E1012	Tempeh	100	59.7	847	858	18.5	10.8	7.8	1.3	1.1	6.7	2.3	3	3.8			0	9	0
E1012	1 cup (250mL)	262.5	157	2220	2250	48.6	28.4	20.6	3.5	2.9	17.7	5.9	7.9	10			0	24	0
E1011	Tempeh, fried in sunflower oil	100	27.5	1850	1880	23.2	33.8	12.2	2.9	0.9	11.3	4.5	7.7	18.9			0	960	0
E1011	1 cup (250mL)	175.4	48.2	3250	3290	40.7	59.3	21.4	5.1	1.6	19.8	7.9	13.5	33.2			0	1700	0
E44	Tofu, soy bean curd	100	84.6	335	345	8.1	4.8	1.2	1.2	0.5	0.7	0.7	1	2.7			0	7	2.9
E44	1 cup (250mL)	262	222	878	903	21.2	12.5	3.1	3.1	1.3	1.8	1.8	2.7	7			0	18	7.6
E126	Topper, lasagne, baked	100	52.4	940	960	10.3	11.4	20.2	2.5	4.2	16	5.3	4.4	0.7		0.7	22	540	2.6
E126	1 cup (250mL)	202.5	106	1900	1940	20.8	23.1	41	5.1	8.5	32.5	10.7	8.9	1.4		1.4	44	1100	5.3

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
E1016	Rice, wild, cooked	100	100	82	3	0.6	1.3	0.8	0.3	2	0.05	0.09	1.9	0.14	0	26	0	0	0.2
E1016	1 cup (250mL)	173.3	180	140	5.2	1	2.3	1.4	0.6	3.5	0.09	0.16	3.2	0.24	0	45	0	0	0.35
E73	Semolina, cooked	100	12	11	4	0	0	0	0	0	0	0	0.5	0.06	0	4	0	0	0.11
E73	1 cup (250mL)	245	29	27	9.8	0	0	0	0	0	0	0	1.2	0.15	0	9.8	0	0	0.27
E1005	Spaghetti, canned in tomato sauce	100	110	24	5.9	0.3	0.2	1.1	17	95	0.04	0.02	0.42	0.11	0	4	0	0	0.33
E1005	1 cup (250mL)	295	320	71	18	0.9	0.5	3.3	51	280	0.12	0.06	1.2	0.32	0	12	0	0	0.97
E1054	Taco shell, corn flour, baked, commercial	100	220	230	100	1.9	1.6	4.8	0.8	4.5	0.22	0.08	2.7	0.2	0	45	0	0	0.69
E1054	1 shell small (13.2cm diameter)	11	25	25	11	0.2	0.2	0.5	0.1	0.5	0.02	0.01	0.29	0.02	0	5	0	0	0.08
E1054	1 shell jumbo	19	42	43	19	0.4	0.3	0.9	0.1	0.9	0.04	0.02	0.5	0.04	0	8.6	0	0	0.13
E1054	1 shell standard	14	31	32	14	0.3	0.2	0.7	0.1	0.6	0.03	0.01	0.37	0.03	0	6.3	0	0	0.1
E34	Tapioca, pearl, dry	100	20	30	8	0.3	0.1	1.5	0	0	0	0	0.1	0	0	0	0	0	0
E34	1 cup (250mL)	160	32	48	13	0.5	0.2	2.4	0	0	0	0	0.16	0	0	0	0	0	0
E1012	Tempeh	100	410	270	110	2.7	1.1	0	0	0	0.08	0.36	5.8	0.22	0.08	24	0	0	0
E1012	1 cup (250mL)	262.5	1100	700	290	7.1	3	0	0	0	0.21	0.95	15	0.58	0.21	63	0	0	0
E1011	Tempeh, fried in sunflower oil	100	540	200	74	9.2	1.7	0	22	130	0.09	0.1	7.8	0.16	0	29	0	0	0
E1011	1 cup (250mL)	175.4	950	350	130	16	3	0	39	240	0.16	0.18	14	0.28	0	51	0	0	0
E44	Tofu, soy bean curd	100	120	97	110	5.4	1.1	0.3	9	54	0.08	0.05	2.3	0.05	0	15	0.1	0	0.95
E44	1 cup (250mL)	262	320	250	280	14	2.9	0.7	24	140	0.21	0.13	6	0.13	0	39	0.3	0	2.5
E126	Topper, lasagne, baked	100	220	190	84	1.5	1.5	5	43	56	0.08	0.14	2.3	0.07	0.57	25	5.4	0	0.84
E126	1 cup (250mL)	202.5	450	390	170	3	3	10	87	110	0.16	0.28	4.7	0.14	1.2	51	10.9	0	1.7

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
E1043	Wafer, wholegrain rice	100	6.3	1470	1500	8.3	3.5	70.5	3.9	0	70.5	0.7	1.4	1.3	trace	1.2	0	0	4.1
E1043	1 thick wafer (1.1 x 9.9cm diameter)	13.1	0.8	193	197	1.1	0.5	9.2	0.5	0	9.2	0.1	0.2	0.2	trace	0.2	0	0	0.5
E1043	1 thin wafer (0.6 x 9.9cm diameter)	7.3	0.5	107	110	0.6	0.3	5.1	0.3	0	5.1	trace	0.1	0.1	trace	0.1	0	0	0.3
E111	Wheat bran	100	8.8	897	1250	15	6.7	23.3	44.7	3	20.4	1.1	0.7	3.5	0.4	3.2	0	11	2
E111	1 cup (250mL)	63	5.6	565	790	9.4	4.2	14.7	28.2	1.9	12.8	0.7	0.5	2.2	0.3	2	0	7	1.3
E112	Wheat germ	100	9.2	1450	1570	27.9	9.7	36.4	14.3	9.6	26.8	1.3	1.2	4.4	0.4	4	0	4.7	2
E112	1 cup (250mL)	98	9	1420	1530	27.3	9.5	35.7	14	9.4	26.3	1.3	1.2	4.3	0.4	3.9	0	4.6	2
E43	Yoghurt, soy	100	82.4	306	306	5	4.2	3.8	0	3.8	0	0.6	0.9	2.4			0	7	130
F	DAIRY																		
F1046	Butter, salted	100	15.4	3050	3050	0.5	82.1	0.4	0	0.4	0	53.1	20	3	0.6	2.1	207	550	2.2
F1046	1 block (12.4 x 7.3 x 5.9cm)	500.6	76.9	15300	15300	2.3	411	2.2	0	2.2	0	266	100	15	3.1	10.7	1030	2700	11
F1046	1 cup soften (250mL)	227.4	34.9	6940	6940	1	187	1	0	1	0	121	45.4	6.8	1.4	4.9	470	1200	5
F1046	1 teaspoon (5mL)	5.5	0.8	168	168	trace	4.5	trace	0	trace	0	2.9	1.1	0.2	trace	0.1	11	30	0.1
F1051	Butter, semisoft	100	15.2	3060	3060	0.5	82.3	0.3	0	0.3	0	51.8	21.7	3.3	0.7	2.3	190	470	2.8
F1051	1 cup (250mL)	219	33.4	6700	6700	1.1	180	0.6	0	0.6	0	113	47.5	7.2	1.5	4.9	416	1000	6.1
F1051	1 tablespoon (15mL)	13.2	2	404	404	0.1	10.9	trace	0	trace	0	6.8	2.9	0.4	0.1	0.3	25	62	0.4
F1050	Butter, unsalted	100	15.3	3110	3110	0.3	83.6	0.5	0	0.5	0	54.1	20.8	2.7	0.6	1.9	220	6.9	2
F1050	1 block (12.4 x 7.3 x 5.9cm)	500.6	76.4	15500	15500	1.6	418	2.7	0	2.7	0	271	104	13.4	2.8	9.5	1100	35	10
F1050	1 cup soften (250mL)	227.4	34.7	7060	7060	0.7	190	1.2	0	1.2	0	123	47.2	6.1	1.3	4.3	500	16	4.5
F1050	1 teaspoon (5mL)	5.5	0.8	171	171	trace	4.6	trace	0	trace	0	3	1.1	0.1	trace	0.1	12	0.4	0.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E	
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg	
E1043	Wafer, wholegrain rice	100	290	330	24	1.1	2	4	0	0	0	0.14	1.8	1.2	0	2.8	0	0	0.73	
E1043	1 thick wafer (1.1 x 9.9cm diameter)	13.1	38	43	3.1	0.1	0.3	0.5	0	0	0	0.02	0.24	0.16	0	0.4	0	0	0.1	
E1043	1 thin wafer (0.6 x 9.9cm diameter)	7.3	21	24	1.8	0.1	0.1	0.3	0	0	0	0.01	0.13	0.09	0	0.2	0	0	0.05	
E111	Wheat bran	100	1500	1400	140	14	8.8	6.3	0	0	0.6	0.17	10	0.69	0	95	0	0	0.65	
E111	1 cup (250mL)	63	910	880	88	8.5	5.5	4	0	0	0.38	0.11	6.5	0.44	0	60	0	0	0.41	
E112	Wheat germ	100	960	1100	63	9.8	17	9	2.8	17	1.9	0.21	6.5	0.72	0	280	0	0	14	
E112	1 cup (250mL)	98	940	1100	62	9.6	16	8.8	2.8	17	1.8	0.21	6.4	0.71	0	270	0	0	14	
E43	Yoghurt, soy	100	120	97	110	5.4	0.8	7.8	24	3	0.08	0.05	1.1	0.05	0	15	0	0	1.5	
F	DAIRY																			
F1046	Butter, salted	100	24	18	21	trace	trace	1	910	570	0	0.06	0.2	0.01	0.68	0	trace	5.2	2.3	
F1046	1 block (12.4 x 7.3 x 5.9cm)	500.6	120	90	100	0.3	0.3	5	4500	2900	0	0.3	1	0.05	3.4	0	0.3	26	11	
F1046	1 cup soften (250mL)	227.4	54	41	47	0.1	0.1	2.3	2100	1300	0	0.14	0.46	0.02	1.5	0	0.1	12	5.2	
F1046	1 teaspoon (5mL)	5.5	1.3	1	1.1	trace	trace	0.1	50	31	0	trace	0.01	trace	0.04	0	trace	0.3	0.13	
F1051	Butter, semisoft	100	24	18	19	0.1	0.1	1	970	600	0	0.06	0.2	0.01	0.68	0	0	4.5	2.4	
F1051	1 cup (250mL)	219	53	39	42	0.3	0.2	2.2	2100	1300	0	0.13	0.44	0.02	1.5	0	0	9.7	5.1	
F1051	1 tablespoon (15mL)	13.2	3.2	2.4	2.5	trace	trace	0.1	130	79	0	0.01	0.03	trace	0.09	0	0	0.6	0.31	
F1050	Butter, unsalted	100	20	16	16	trace	trace	1	800	490	0	0.06	0.2	0.01	0.68	0	0	5.2	2.1	
F1050	1 block (12.4 x 7.3 x 5.9cm)	500.6	100	80	80	0.3	0.2	5	4000	2500	0	0.3	1	0.05	3.4	0	0	26	11	
F1050	1 cup soften (250mL)	227.4	45	36	36	0.1	0.1	2.3	1800	1100	0	0.14	0.46	0.02	1.5	0	0	12	4.9	
F1050	1 teaspoon (5mL)	5.5	1.1	0.9	0.9	trace	trace	0.1	44	27	0	trace	0.01	trace	0.04	0	0	0.3	0.12	

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
F98	Cheese spread, light, Philadelphia	100	73.2	625	625	9.6	12.5	0	0	0	0	8	3.3	0.4			59	240	11
F98	1 tablespoon (15mL)	18.6	13.6	116	116	1.8	2.3	0	0	0	0	1.5	0.6	0.1			11	45	2
F1014	Cheese, Cheddar	100	34	1730	1730	24.6	35.6	0	0	0	0	22.7	6.7	1.6	0.2	1	0	680	11
F1014	1 cube (2cm)	8	2.7	139	139	2	2.8	0	0	0	0	1.8	0.5	0.1	trace	0.1	0	54	0.9
F1014	1 cup (250mL) grated	118	40.1	2040	2040	29	41.9	0	0	0	0	26.8	7.9	1.9	0.3	1.2	0	800	13
F1015	Cheese, Cheddar Mild	100	33.9	1790	1790	24.4	37.1	0	0	0	0	24	6.7	1.6	0.3	1	0	700	3.8
F1015	1 cube (2cm)	8	2.7	143	143	2	3	0	0	0	0	1.9	0.5	0.1	trace	0.1	0	56	0.3
F1015	1 cup (250mL) grated	119.4	40.4	2130	2130	29.1	44.2	0	0	0	0	28.7	8	2	0.3	1.2	0	830	4.5
F1057	Cheese, Cheddar, Light, Mainland	100	42.1	1330	1330	29.4	22.4	0	0	0	0	15.2	4.4	0.4	0.1	0.2	49	500	7.3
F1057	1 tablespoon (15mL)	15	6.3	199	199	4.4	3.4	0	0	0	0	2.3	0.7	0.1	trace	trace	7	75	1.1
F1057	1 cup (250mL) grated	119.4	50.3	1590	1590	35	26.7	0	0	0	0	18.1	5.3	0.5	0.2	0.2	59	600	8.7
F1006	Cheese, Colby	100	36.9	1660	1660	23.9	34	0	0	0	0	22.1	6.1	1.5	0.2	0.9	54	680	3.8
F1006	1 cube (2cm)	8	3	133	133	1.9	2.7	0	0	0	0	1.8	0.5	0.1	trace	0.1	4	54	0.3
F1006	1 cup (250mL) grated	119.4	44	1990	1990	28.6	40.6	0	0	0	0	26.3	7.3	1.8	0.3	1	64	810	4.5
F11	Cheese, Cottage	100	79	396	396	13.7	3.5	2	0	2	0	2.2	0.9	0.1			9	390	4.5
F11	1 cup (250mL)	241	190	953	953	32.9	8.4	4.8	0	4.8	0	5.2	2.3	0.3			22	950	11
F11	100mL	96	75.8	380	380	13.1	3.4	1.9	0	1.9	0	2.1	0.9	0.1			9	380	4.3
F1056	Cheese, Cottage, light, 1% fat	100	83	247	247	10.9	0.6	2.4	0	2.4	0	0.4	0.1	trace	trace	trace	5	360	5
F1056	1 cup (250mL)	275	228	680	680	29.8	1.7	6.6	0	6.6	0	1.1	0.3	trace	trace	trace	15	990	14
F1056	100mL	110	91.3	272	272	11.9	0.7	2.6	0	2.6	0	0.5	0.1	trace	trace	trace	6	400	5.5

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
F98	Cheese spread, light, Philadelphia	100	140	130	110	0.2	0.5	0	290	260	0.03	0.27	3.3	0.08	0.29	19	0	0	0
F98	1 tablespoon (15mL)	18.6	26	24	20	trace	0.1	0	55	48	0.01	0.05	0.61	0.02	0.05	3.5	0	0	0
F1014	Cheese, Cheddar	100	73	540	850	trace	3.4	9.3	390	280	0.06	0.51	6.1	0.13	0.89	14	0	0.3	0.13
F1014	1 cube (2cm)	8	5.8	43	68	trace	0.3	0.7	32	22	trace	0.04	0.49	0.01	0.07	1.1	0	trace	0.01
F1014	1 cup (250mL) grated	118	86	630	1000	0.1	4	11	470	330	0.07	0.6	7.2	0.15	1.1	17	0	0.4	0.15
F1015	Cheese, Cheddar Mild	100	74	510	810	trace	3.1	8.3	380	270	0.06	0.5	6.1	0.13	0.88	13	0	0.3	0.49
F1015	1 cube (2cm)	8	5.9	40	64	trace	0.2	0.7	30	22	trace	0.04	0.49	0.01	0.07	1.1	0	trace	0.04
F1015	1 cup (250mL) grated	119.4	88	600	960	0.1	3.7	9.9	460	320	0.07	0.6	7.3	0.16	1.1	16	0	0.4	0.59
F1057	Cheese, Cheddar, Light, Mainland	100	190	650	1000	0.1	3.8	8.6	200	120	0.06	0.06	8.8	0.08	2	49	0	18	0.17
F1057	1 tablespoon (15mL)	15	29	98	150	trace	0.6	1.3	31	18	0.01	0.01	1.3	0.01	0.3	7.4	0	2.7	0.03
F1057	1 cup (250mL) grated	119.4	230	780	1200	0.1	4.5	10	240	150	0.07	0.07	10	0.1	2.4	59	0	21	0.2
F1006	Cheese, Colby	100	71	510	810	0.1	3.1	9.6	370	230	0.06	0.52	6	0.13	1.2	23	0	0.3	1
F1006	1 cube (2cm)	8	5.7	41	65	trace	0.3	0.8	30	18	trace	0.04	0.48	0.01	0.1	1.9	0	trace	0.08
F1006	1 cup (250mL) grated	119.4	85	610	970	0.1	3.7	11	440	270	0.07	0.62	7.1	0.16	1.5	28	0	0.3	1.2
F11	Cheese, Cottage	100	100	120	61	trace	0.4	1.9	69	25	0.02	0.26	2.6	0.07	0.6	17	0.4	trace	0.05
F11	1 cup (250mL)	241	240	290	150	0.1	1	4.6	170	60	0.05	0.63	6.2	0.17	1.4	41	1	0.1	0.12
F11	100mL	96	96	120	59	trace	0.4	1.8	66	24	0.02	0.25	2.5	0.07	0.58	16	0.4	trace	0.05
F1056	Cheese, Cottage, light, 1% fat	100	120	140	86	trace	0.3	3.1	6.3	3	0.04	0.12	2.6	0.07	0.36	30	0	4	0.02
F1056	1 cup (250mL)	275	330	390	240	0.1	0.9	8.5	17	8.3	0.11	0.33	7.2	0.19	0.99	83	0	11	0.06
F1056	100mL	110	130	150	95	trace	0.4	3.4	6.9	3.3	0.04	0.13	2.9	0.08	0.4	33	0	4.4	0.02

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
F12	Cheese, Cream	100	52.5	1540	1540	3.1	37.4	6.4	0	6.4	0	23	10	1.2			98	510	9.5
F12	1 tablespoon (15mL)	14.4	7.6	222	222	0.4	5.4	0.9	0	0.9	0	3.3	1.4	0.2			14	73	1.4
F12	100mL	96	50.4	1480	1480	2.9	35.9	6.1	0	6.1	0	22.1	9.6	1.2			94	490	9.1
F69	Cheese, Cream, reduced fat 16%, Country Goodness	100	55.5	1060	1060	10.5	16.7	15.7	0	15.7	0	9.7	5	0.6		0.4	45	640	9.5
F69	1 cup (250mL)	254	141	2700	2700	26.7	42.4	39.9	0	39.9	0	24.5	12.7	1.5		1	115	1600	24
F69	100mL	101.4	56.2	1080	1080	10.7	16.9	15.9	0	15.9	0	9.8	5.1	0.6		0.4	46	650	9.6
F1001	Cheese, Edam	100	40.6	1470	1470	28.1	26.9	0	0	0	0	16.9	5.2	1.2	0.2	0.7	14	770	5
F1001	1 cube (2cm)	8	3.2	118	118	2.2	2.1	0	0	0	0	1.3	0.4	0.1	trace	0.1	1	61	0.4
F1001	1 cup (250mL) grated	119.4	48.4	1760	1760	33.5	32.1	0	0	0	0	20.1	6.1	1.4	0.2	0.9	17	920	5.9
F58	Cheese, Feta	100	56.5	1040	1040	15.6	20.2	1.3	0	1.3	0	14.2	4.3	0.6			70	1400	26
F58	1 cube (2cm)	8.2	4.6	85	85	1.3	1.7	0.1	0	0.1	0	1.2	0.3	trace			6	120	2.1
F58	1 block (11.4 x 6.9 x 2.5cm)	203.4	115	2110	2110	31.8	41.1	2.6	0	2.6	0	28.9	8.7	1.3			142	2900	52
F58	1 cup crumbled (250mL)	158.5	89.6	1640	1640	24.8	32	2.1	0	2.1	0	22.5	6.7	1			111	2300	40
F17	Cheese, Mozzarella	100	51.6	1130	1130	27.6	17.8	0.1	0	0.1	0	11.9	3.8	0.5			60	530	17
F17	1 cube (2cm)	1	0.5	11	11	0.3	0.2	trace	0	trace	0	0.1	trace	trace			1	5.3	0.2
F17	1 cup grated (250mL)	101.4	52.4	1150	1150	27.9	18.1	0.1	0	0.1	0	12.1	3.9	0.5			61	530	17
F18	Cheese, Parmesan, powder	100	15.5	1850	1850	44.9	29.3	0.1	0	0.1	0	19	7.8	0.8			112	1300	38
F18	1 cup (250mL)	108	16.8	2000	2000	48.5	31.7	0.1	0	0.1	0	20.6	8.4	0.8			121	1400	41
F18	1 tablespoon (15mL)	6	0.9	111	111	2.7	1.8	trace	0	trace	0	1.1	0.5	trace			7	78	2.3
F59	Cheese, Ricotta	100	72.1	600	600	9.4	11	1.9	0	1.9	0	7.1	2.8	0.5			50	100	4.5
F59	1 cup (250mL)	260	187	1560	1560	24.5	28.6	4.9	0	4.9	0	18.5	7.2	1.3			130	260	12

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
F12	Cheese, Cream	100	150	200	100	0.2	0.3	1.7	490	540	0.03	0.23	0.75	0.04	0.3	11	0	0.2	0.87
F12	1 tablespoon (15mL)	14.4	22	29	14	trace	trace	0.2	71	77	trace	0.03	0.11	0.01	0.04	1.6	0	trace	0.13
F12	100mL	96	150	190	96	0.1	0.3	1.6	470	510	0.03	0.22	0.72	0.04	0.29	11	0	0.2	0.84
F69	Cheese, Cream, reduced fat 16%, Country Goodness	100	430	460	330	0.2	1.1	0	210	0	0.1	0.72	0.65	0.04	0.15	9	0	0	0.81
F69	1 cup (250mL)	254	1100	1200	830	0.4	2.7	0	530	0	0.25	1.8	1.7	0.1	0.38	23	0	0	2.1
F69	100mL	101.4	440	460	330	0.2	1.1	0	210	0	0.1	0.73	0.66	0.04	0.15	9.1	0	0	0.82
F1001	Cheese, Edam	100	73	580	940	0.1	3.8	12	310	220	0.06	0.56	5.8	0.13	4.6	28	0	0.2	0.67
F1001	1 cube (2cm)	8	5.8	46	75	trace	0.3	0.9	25	18	trace	0.05	0.46	0.01	0.36	2.3	0	trace	0.05
F1001	1 cup (250mL) grated	119.4	87	690	1100	0.1	4.6	14	370	260	0.07	0.67	6.9	0.16	5.4	34	0	0.2	0.8
F58	Cheese, Feta	100	95	280	360	0.2	0.9	3.2	210	20	0.04	0.21	3.6	0.07	1.1	23	0	0.5	0.37
F58	1 cube (2cm)	8.2	7.8	23	30	trace	0.1	0.3	18	1.6	trace	0.02	0.3	0.01	0.09	1.9	0	trace	0.03
F58	1 block (11.4 x 6.9 x 2.5cm)	203.4	190	570	730	0.4	1.8	6.5	440	41	0.08	0.43	7.4	0.14	2.2	47	0	1	0.75
F58	1 cup crumbled (250mL)	158.5	150	440	570	0.3	1.4	5.1	340	32	0.06	0.33	5.8	0.11	1.7	36	0	0.8	0.59
F17	Cheese, Mozzarella	100	30	520	710	0.3	2.6	3	240	150	0.03	0.28	5.6	0.07	1.4	13	0	0.2	0.3
F17	1 cube (2cm)	1	0.3	5.2	7.1	trace	trace	trace	2.4	1.5	0	trace	0.06	trace	0.01	0.1	0	trace	trace
F17	1 cup grated (250mL)	101.4	31	520	720	0.3	2.6	3	250	160	0.03	0.28	5.7	0.07	1.4	13	0	0.2	0.3
F18	Cheese, Parmesan, powder	100	100	970	1200	0.9	5.8	0	350	180	0	0.39	7.5	0	2.2	13	0	0.3	0.75
F18	1 cup (250mL)	108	110	1000	1300	0.9	6.3	0	380	190	0	0.42	8.1	0	2.4	14	0	0.3	0.81
F18	1 tablespoon (15mL)	6	6	58	72	trace	0.3	0	21	11	0	0.02	0.45	0	0.13	0.8	0	trace	0.05
F59	Cheese, Ricotta	100	110	170	240	0.4	1.2	2	200	92	0.02	0.2	2.3	0.04	0.3	13	0	0.3	0.03
F59	1 cup (250mL)	260	290	440	620	1	3.1	5.2	520	240	0.05	0.52	6	0.1	0.78	34	0	0.8	0.08

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
F4	Cheese, blue vein	100	42.5	1480	1490	21.7	29.9	0	0	0	0	19.9	6.5	0.7			104	1100	4
F4	1 cube (2cm)	3.5	1.5	52	52	0.8	1	0	0	0	0	0.7	0.2	trace			4	37	0.1
F4	1 wedge (9 x 5.5 x 1cm)	22	9.3	325	327	4.8	6.6	0	0	0	0	4.4	1.4	0.1			23	230	0.9
F5	Cheese, camembert	100	52.4	1190	1190	22.6	21.7	0.1	0	0.1	0	13.8	5.3	0.5			88	570	2.5
F5	1 cube (2cm)	7.5	3.9	89	89	1.7	1.6	trace	0	trace	0	1	0.4	trace			7	43	0.2
F5	1 round (2.7 x 8.8cm diameter)	150.4	78.7	1790	1790	34	32.7	0.2	0	0.2	0	20.8	7.9	0.8			133	860	3.8
F19	Cheese, processed	100	43.3	1410	1410	21.2	28.2	0.6	0	0.6	0	17.4	7.6	0.9			87	1100	5.5
F19	1 slice (8.4 x 8.4 x 0.25cm)	20.7	9	293	293	4.4	5.8	0.1	0	0.1	0	3.6	1.6	0.2			18	240	1.1
F79	Cheese, processed, sliced, reduced fat	100	52.5	871	871	22.5	11.4	4	0	4	0	6.5	3.7	0.3		0.3	37	1700	5.5
F79	1 slice (8.4 x 8.4 x 0.25cm)	20.7	10.9	180	180	4.7	2.4	0.8	0	0.8	0	1.3	0.8	0.1		trace	8	350	1.1
F22	Cream, reduced fat	100	72.4	878	878	2.7	20.8	3.7	0	3.7	0	13	5.2	0.7			68	41	6.1
F22	1 tablespoon (15mL)	15	10.9	132	132	0.4	3.1	0.5	0	0.5	0	2	0.8	0.1			10	6.2	0.9
F23	Cream, sour	100	70.6	921	931	3.3	22.1	2.8	0	2.8	0	13.8	6.4	0.8			51	37	5.5
F23	1 cup (250mL)	232.5	164	2140	2160	7.6	51.4	6.5	0	6.5	0	32	14.8	1.8			119	86	13
F23	1 tablespoon (15mL)	14	9.9	129	130	0.5	3.1	0.4	0	0.4	0	1.9	0.9	0.1			7	5.2	0.8
F24	Cream, standard	100	55	1560	1560	2	40	2.8	0	2.8	0	24.9	9.9	1.3			104	25	6.1
F24	1 tablespoon (15mL)	15	8.2	234	234	0.3	6	0.4	0	0.4	0	3.7	1.5	0.2			16	3.7	0.9
F25	Cream, whipping, ultra-high-temperature processed	100	57.6	1450	1450	2.2	36.9	2.9	0	2.9	0	22.6	8.7	0.9			100	33	6.1
F25	1 tablespoon (15mL)	15.2	8.7	220	220	0.3	5.6	0.4	0	0.4	0	3.4	1.3	0.1			15	5	0.9
F1061	Creme fraiche	100	56.1	1430	1430	2.7	36.2	2.5	0	2.5	0	23.6	6.9	0.5	0.2	0.2	59	34	6.8
F1061	1 cup (250mL)	250	140	3570	3570	6.6	90.5	6.2	0	6.2	0	59	17.4	1.2	0.4	0.6	148	85	17
F1061	100mL	0.96	0.5	14	14	trace	0.3	trace	0	trace	0	0.2	0.1	trace	trace	trace	1	0.3	0.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
F4	Cheese, blue vein	100	86	350	490	0.1	2.7	2	220	140	0.1	0.72	4.5	0.14	0.6	24	0.5	0.2	0.6
F4	1 cube (2cm)	3.5	3	12	17	trace	0.1	0.1	7.7	4.8	trace	0.03	0.16	trace	0.02	0.8	trace	trace	0.02
F4	1 wedge (9 x 5.5 x 1cm)	22	19	77	110	trace	0.6	0.4	49	30	0.02	0.16	0.99	0.03	0.13	5.3	0.1	trace	0.13
F5	Cheese, camembert	100	100	380	550	0.1	2.9	2	240	230	0.05	0.7	5.3	0.22	0.8	51	0.1	0.2	0.5
F5	1 cube (2cm)	7.5	7.8	29	41	trace	0.2	0.2	18	17	trace	0.05	0.4	0.02	0.06	3.8	trace	trace	0.04
F5	1 round (2.7 x 8.8cm diameter)	150.4	160	570	820	0.2	4.4	3	360	340	0.08	1.1	8	0.33	1.2	77	0.2	0.3	0.75
F19	Cheese, processed	100	48	480	630	0.2	2.6	3.2	260	300	0.02	0.4	4	0.08	0.9	19	0	0.2	0.58
F19	1 slice (8.4 x 8.4 x 0.25cm)	20.7	10	100	130	trace	0.5	0.7	54	62	trace	0.08	0.82	0.02	0.19	3.9	0	trace	0.12
F79	Cheese, processed, sliced, reduced fat	100	200	550	640	0.2	3.1	6.2	140	95	0.01	0.54	5	0.02	0.23	18	0	0	0.55
F79	1 slice (8.4 x 8.4 x 0.25cm)	20.7	41	110	130	trace	0.6	1.3	29	20	trace	0.11	1	trace	0.05	3.7	0	0	0.11
F22	Cream, reduced fat	100	100	69	76	0.2	0.3	0.4	120	0	0.04	0.2	0.55	0.04	0.3	5	0.9	0.1	0.4
F22	1 tablespoon (15mL)	15	15	10	11	trace	trace	0.1	18	0	0.01	0.03	0.08	0.01	0.05	0.8	0.1	trace	0.06
F23	Cream, sour	100	130	73	92	trace	0.3	2	270	150	0.04	0.22	0.65	0.03	0.3	12	0.9	0.2	0.47
F23	1 cup (250mL)	232.5	300	170	210	0.1	0.7	4.7	620	360	0.09	0.51	1.5	0.07	0.7	28	2	0.4	1.1
F23	1 tablespoon (15mL)	14	18	10	13	trace	trace	0.3	38	21	0.01	0.03	0.09	trace	0.04	1.7	0.1	trace	0.07
F24	Cream, standard	100	96	51	55	trace	0.3	1.6	340	280	0.06	0.14	0.52	0.04	0.24	5.7	1	0.2	0.9
F24	1 tablespoon (15mL)	15	14	7.6	8.3	trace	trace	0.2	50	42	0.01	0.02	0.08	0.01	0.04	0.8	0.2	trace	0.14
F25	Cream, whipping, ultra-high-temperature processed	100	90	56	56	trace	0.2	2	430	210	0.05	0.18	0.54	0.03	0.19	3.7	0.2	0.2	1
F25	1 tablespoon (15mL)	15.2	14	8.5	8.6	trace	trace	0.3	66	32	0.01	0.03	0.08	trace	0.03	0.6	trace	trace	0.15
F1061	Creme fraiche	100	110	63	75	trace	0.3	1	410	250	0.03	0.23	0.51	0.05	0.08	3	0	0.1	1.4
F1061	1 cup (250mL)	250	280	160	190	0.1	0.8	2.5	1000	630	0.08	0.58	1.3	0.13	0.2	7.5	0	0.2	3.5
F1061	100mL	0.96	1.1	0.6	0.7	0	trace	trace	3.9	2.4	0	trace	trace	0	trace	trace	0	trace	0.01

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
F1062	Creme fraiche, light	100	73	714	714	3.2	16.3	3.3	0	3.3	0	10.5	3.3	0.2	0.1	0.1	38	38	6.8
F1062	1 cup (250mL)	250	183	1780	1780	8	40.8	8.3	0	8.3	0	26.1	8.1	0.6	0.2	0.3	95	95	17
F1062	100mL	100	73	714	714	3.2	16.3	3.3	0	3.3	0	10.5	3.3	0.2	0.1	0.1	38	38	6.8
F76	Dessert, vanilla, 99% fat free, frozen, Weight Watchers	100	71.1	365	365	3.3	trace	18.2	0	18.2	0	0	0	0	0	0	3	57	6.5
F76	1 cup (250mL)	138	98.1	504	504	4.5	trace	25	0	25	0	0	0	0	0	0	5	78	9
F76	100mL	55	39.1	201	201	1.8	trace	10	0	10	0	0	0	0	0	0	2	31	3.6
F1064	Fromage frais, assorted fruits & flavours, Fruche	100	78.4	364	364	5.3	0.7	14.7	0	12.7	2	0.4	0.2	0.2			10	50	8.5
F1064	100mL	104	81.5	379	379	5.5	0.7	15.2	0	13.2	2.1	0.4	0.2	0.2			10	52	8.8
F1063	Fromage frais, vanilla, Fruche	100	77.7	367	367	5.3	0.8	14.5	0	12.8	1.7	0.3	0.2	0.2			10	32	10
F1063	100mL	105	81.6	386	386	5.6	0.9	15.2	0	13.4	1.8	0.3	0.2	0.2			11	34	11
F111	Ice cream, Hokey Pokey	100	58.8	692	692	4.3	6.3	22.7	0	22.3	0.4	3.9	1.4	0.3			33	46	7
F111	1 cup (250mL)	63	37	436	436	2.7	4	14.3	0	14.1	0.3	2.5	0.9	0.2			20	29	4.4
F111	100mL	110	64.6	761	761	4.7	6.9	25	0	24.6	0.5	4.3	1.5	0.4			36	51	7.7
F110	Ice cream, Jelly Tip, Tip Top	100	60	992	992	2.7	13.8	25.6	0	25.4	0.2	8.3	2.8	0.8			18	41	5
F110	1 cup (250mL)	200.6	120	1990	1990	5.5	27.7	51.3	0	50.9	0.5	16.7	5.6	1.5			37	82	10
F110	100mL	80	48	794	794	2.2	11	20.5	0	20.3	0.2	6.7	2.2	0.6			15	33	4
F113	Ice cream, Paddle Pop, chocolate	100	66.1	580	583	3.3	3.8	22.5	0.4	22.3	0.2	1.9	1.4	0.3		0.3	34	46	11
F113	1 ice-block	90.6	59.9	526	528	3	3.5	20.3	0.4	20.2	0.2	1.8	1.2	0.3		0.3	31	42	10
F1070	Ice cream, chocolate, standard	100	62.1	811	811	3.1	10.8	21	0	21	0	7.6	2.1	0.2	trace	0.1	22	44	6.5
F1070	1 cup (250mL)	152	94.4	1230	1230	4.8	16.5	31.9	0	31.9	0	11.6	3.2	0.4	0.1	0.1	34	67	9.9
F1070	100mL	61	37.9	495	495	1.9	6.6	12.8	0	12.8	0	4.6	1.3	0.1	trace	0.1	13	27	4

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
F1062	Creme fraiche, light	100	150	83	110	trace	0.4	1	220	250	0.03	0.23	0.51	0.05	0.08	3	0	0	0.76
F1062	1 cup (250mL)	250	380	210	280	0.1	1	2.5	550	630	0.08	0.58	1.3	0.13	0.2	7.5	0	0	1.9
F1062	100mL	100	150	83	110	trace	0.4	1	220	250	0.03	0.23	0.51	0.05	0.08	3	0	0	0.76
F76	Dessert, vanilla, 99% fat free, frozen, Weight Watchers	100	190	94	120	0.4	0.3	0	0	0	0.06	0.29	0.6	0.04	0.52	2.3	0	0	0.38
F76	1 cup (250mL)	138	260	130	160	0.6	0.5	0	0	0	0.08	0.4	0.83	0.06	0.72	3.1	0	0	0.52
F76	100mL	55	100	52	63	0.2	0.2	0	0	0	0.03	0.16	0.33	0.02	0.29	1.2	0	0	0.21
F1064	Fromage frais, assorted fruits & flavours, Fruche	100	96	72	63	0.1	0.3	1	10	17	0.04	0.14	0.11	0.06	0.11	15	0	0	0.2
F1064	100mL	104	100	75	66	0.1	0.3	1	10	18	0.04	0.15	0.11	0.06	0.11	16	0	0	0.21
F1063	Fromage frais, vanilla, Fruche	100	92	77	67	0.1	0.3	0.9	7.2	0	0.04	0.14	0.11	0.06	0.11	15	0	0	0.2
F1063	100mL	105	97	81	70	0.1	0.3	0.9	7.6	0	0.04	0.15	0.12	0.06	0.12	16	0	0	0.21
F111	Ice cream, Hokey Pokey	100	150	86	11	0	0.3	0	88	96	0.04	0.25	1.5	0.06	0.62	12	0	0.1	0.26
F111	1 cup (250mL)	63	95	54	6.9	0	0.2	0	55	60	0.03	0.16	0.95	0.04	0.39	7.6	0	0.1	0.16
F111	100mL	110	170	95	12	0	0.3	0	96	110	0.04	0.28	1.7	0.07	0.68	13	0	0.1	0.29
F110	Ice cream, Jelly Tip, Tip Top	100	130	69	65	0	0.3	0	54	5	0	0.16	0.73	0.08	0.38	5.4	0.5	0.1	0.22
F110	1 cup (250mL)	200.6	260	140	130	0	0.6	0	110	10	0	0.32	1.5	0.16	0.76	11	1	0.2	0.44
F110	100mL	80	100	55	52	0	0.2	0	43	4	0	0.13	0.58	0.06	0.3	4.3	0.4	0.1	0.18
F113	Ice cream, Paddle Pop, chocolate	100	210	94	110	0	0.3	0	0	0	0.08	0.32	1.1	0.06	0.28	4.2	0.6	0.1	0.26
F113	1 ice-block	90.6	190	85	100	0	0.3	0	0	0	0.07	0.29	1	0.05	0.25	3.8	0.5	0.1	0.24
F1070	Ice cream, chocolate, standard	100	280	93	87	1	0.5	0.9	270	51	0	0.31	0.77	0.2	0.06	2.8	0	0	0.41
F1070	1 cup (250mL)	152	430	140	130	1.6	0.7	1.4	410	78	0	0.47	1.2	0.3	0.09	4.3	0	0	0.62
F1070	100mL	61	170	57	53	0.6	0.3	0.5	160	31	0	0.19	0.47	0.12	0.04	1.7	0	0	0.25

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
F118	Ice cream, creamy, fruit ripple	100	62.2	742	742	2.7	8.3	22.8	0	22	0.8	5	2.1	0.2	trace	0.1	23	37	1.9
F118	1 cup (250mL)	169	105	1250	1250	4.5	14.1	38.6	0	37.2	1.4	8.4	3.6	0.3	0.1	0.2	40	63	3.2
F118	100mL	69	42.9	512	512	1.8	5.7	15.8	0	15.2	0.6	3.4	1.5	0.1	trace	0.1	16	26	1.3
F78	Ice cream, soft serve	100	71.5	415	415	3.7	0.4	20	0	17.8	2.2	0	0	0	0	0	7	49	6.8
F78	1 cup (250mL)	140	100	582	582	5.2	0.5	27.9	0	24.9	3.1	0	0	0	0	0	10	68	9.5
F78	100mL	56	40.1	233	233	2.1	0.2	11.2	0	9.9	1.2	0	0	0	0	0	4	27	3.8
F122	Ice cream, vanilla, low fat	100	66.8	545	545	4.9	3.1	20.5	0	18.4	2.1	2.2	0.5	trace			11	61	13
F122	1 cup (250mL)	133	88.8	724	724	6.5	4.1	27.2	0	24.4	2.8	2.9	0.7	trace			14	81	17
F122	100mL	53	35.4	289	289	2.6	1.6	10.9	0	9.7	1.1	1.1	0.3	trace			6	32	6.8
F29	Ice cream, vanilla, premium	100	60.5	899	899	3.3	14.6	17.8	0	17.4	0.5	9	3.8	0.2			47	42	7.2
F29	1 cup (250mL)	141	85.2	1270	1270	4.7	20.6	25.1	0	24.5	0.6	12.7	5.3	0.2			66	59	10
F29	100mL	57	34.5	513	513	1.9	8.3	10.2	0	9.9	0.3	5.1	2.1	0.1			27	24	4.1
F28	Ice cream, vanilla, standard	100	63.4	796	796	3.3	10.8	19.9	0	19.9	trace	7.1	2.5	0.2			31	45	6.8
F28	1 cup (250mL)	143	90.7	1140	1140	4.7	15.5	28.5	0	28.5	trace	10.2	3.5	0.3			44	64	9.7
F28	100mL	57	36.2	454	454	1.9	6.2	11.4	0	11.3	trace	4	1.4	0.1			18	26	3.9
F30	Milk, condensed, sweetened, skim	100	29.7	1150	1150	10	0.2	57.2	0	57.2	0	0.1	trace	trace			1	150	25
F30	1 cup (250mL)	332.5	98.8	3820	3820	33.3	0.7	190	0	190	0	0.4	0.2	trace			3	500	81
F30	100mL	133	39.5	1530	1530	13.3	0.3	76.1	0	76.1	0	0.2	0.1	trace			1	200	33
F31	Milk, condensed, sweetened, whole	100	25.6	1390	1390	9.2	8.2	54.7	0	54.7	0	5.1	2.1	0.3			33	82	25
F31	1 cup (250mL)	317.5	81.3	4410	4410	29.2	26	174	0	174	0	16	6.6	0.8			105	260	78
F31	100mL	127	32.5	1760	1760	11.7	10.4	69.5	0	69.5	0	6.4	2.6	0.3			42	100	31

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
F118	Ice cream, creamy, fruit ripple	100	140	76	110	0.1	0.3	1	120	110	0	0.2	0.7	0.07	0.3	4.2	0	0.1	0.39
F118	1 cup (250mL)	169	240	130	190	0.1	0.5	1.7	200	180	0	0.34	1.2	0.12	0.51	7.1	0	0.2	0.66
F118	100mL	69	97	52	76	trace	0.2	0.7	80	74	0	0.14	0.48	0.05	0.21	2.9	0	0.1	0.27
F78	Ice cream, soft serve	100	180	110	130	0.1	0.5	1	27	6	0.05	0.24	0.75	0.07	0.31	0.3	1	0	0.84
F78	1 cup (250mL)	140	250	150	180	0.1	0.6	1.4	38	8.4	0.07	0.34	1.1	0.1	0.43	0.4	1.4	0	1.2
F78	100mL	56	98	59	73	trace	0.3	0.6	15	3.4	0.03	0.13	0.42	0.04	0.17	0.2	0.6	0	0.47
F122	Ice cream, vanilla, low fat	100	210	130	160	trace	0.5	0.6	33	14	0.03	0.18	0.8	0.08	0.46	5	0.5	0.1	0.11
F122	1 cup (250mL)	133	280	170	210	trace	0.7	0.8	44	19	0.04	0.24	1.1	0.11	0.61	6.7	0.7	0.1	0.15
F122	100mL	53	110	69	85	trace	0.3	0.3	18	7.4	0.02	0.1	0.42	0.04	0.24	2.7	0.3	trace	0.06
F29	Ice cream, vanilla, premium	100	130	86	100	0.1	0.3	0.6	220	110	0.04	0.21	0.9	0.09	0.46	5	1.4	0.1	0.59
F29	1 cup (250mL)	141	180	120	140	0.1	0.5	0.9	310	150	0.06	0.3	1.3	0.13	0.65	7.1	2	0.1	0.83
F29	100mL	57	74	49	58	trace	0.2	0.4	120	60	0.02	0.12	0.51	0.05	0.26	2.9	0.8	0.1	0.34
F28	Ice cream, vanilla, standard	100	180	94	120	trace	0.3	0.6	110	110	0.04	0.23	0.8	0.1	0.46	5.4	0.5	0.1	0.42
F28	1 cup (250mL)	143	250	130	170	0.1	0.5	0.9	160	150	0.06	0.33	1.1	0.14	0.66	7.7	0.7	0.1	0.6
F28	100mL	57	100	53	69	trace	0.2	0.4	63	60	0.02	0.13	0.46	0.06	0.26	3.1	0.3	0.1	0.24
F30	Milk, condensed, sweetened, skim	100	450	270	330	0.3	1.2	0.6	31	20	0.11	0.51	2.7	0.09	0.9	16	5	0.9	0.04
F30	1 cup (250mL)	332.5	1500	900	1100	1.1	4	2	100	67	0.37	1.7	8.8	0.3	3	53	16.6	2.8	0.13
F30	100mL	133	600	360	440	0.4	1.6	0.8	42	27	0.15	0.68	3.5	0.12	1.2	21	6.7	1.1	0.05
F31	Milk, condensed, sweetened, whole	100	290	220	290	0.1	1	4	60	0	0.09	0.52	1.8	0.06	0.6	13	3	5.4	0.19
F31	1 cup (250mL)	317.5	920	700	920	0.3	3	13	190	0	0.29	1.7	5.7	0.19	1.9	41	9.5	17	0.6
F31	100mL	127	370	280	370	0.1	1.2	5.1	76	0	0.11	0.66	2.3	0.08	0.76	17	3.8	6.9	0.24

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
F1018	Milk, cow, high calcium 0.1% fat, fluid, fortified	100	88.7	177	177	5.3	0.1	4.9	0	4.9	0	0.1	trace	trace	trace	trace	5	42	5.5
F1018	1 cup (250mL)	259	230	459	459	13.8	0.2	12.6	0	12.6	0	0.1	0.1	trace	trace	trace	13	110	14
F1018	100mL	103.7	92	184	184	5.5	0.1	5.1	0	5.1	0	0.1	trace	trace	trace	trace	5	44	5.7
F1042	Milk, cow, lite 1.5% fat, fluid	100	89.1	193	193	3.5	1.4	4.8	0	4.8	0	0.8	0.3	0.1	trace	trace	4	39	6
F1042	1 cup (250mL)	259	231	500	500	9	3.6	12.5	0	12.5	0	2.2	0.9	0.1	trace	0.1	11	100	16
F1042	100mL	103.8	92.5	200	200	3.6	1.5	5	0	5	0	0.9	0.4	0.1	trace	trace	4	40	6.3
F36	Milk, cow, powder, instant, skim	100	3.4	1450	1450	38.2	0.8	45.6	0	45.6	0	0.5	0.2	trace			25	530	50
F36	1 cup (250mL)	127.5	4.4	1850	1850	48.6	1.1	58.2	0	58.2	0	0.6	0.3	trace			32	680	64
F36	1 tablespoon (15mL)	7.6	0.3	111	111	2.9	0.1	3.5	0	3.5	0	trace	trace	trace			2	40	3.8
F37	Milk, cow, powder, instant, whole	100	2.6	2050	2050	30.2	26.4	33	0	33	0	16.3	7.1	0.9			80	440	50
F37	1 cup (250mL)	135	3.5	2770	2770	40.7	35.6	44.6	0	44.6	0	22	9.6	1.2			108	590	68
F37	1 tablespoon (15mL)	8.1	0.2	166	166	2.4	2.1	2.7	0	2.7	0	1.3	0.6	0.1			6	36	4.1
F1028	Milk, cow, standard 3.3% fat, fluid	100	87.6	248	248	3.3	3.1	4.5	0	4.5	0	1.9	0.8	0.1	trace	0.1	11	38	5.9
F1028	1 cup (250mL)	258	226	639	639	8.5	8	11.7	0	11.7	0	5	2	0.2	trace	0.2	28	97	15
F1028	100mL	103.3	90.5	256	256	3.4	3.2	4.7	0	4.7	0	2	0.8	0.1	trace	0.1	11	39	6.1
F43	Milk, cow, standard, fluid, ultra-high-temperature processed	100	88.1	258	258	3.5	3.3	4.5	0	4.5	0	2	0.8	0.1			9	38	7
F43	1 cup (250mL)	258	227	666	666	8.9	8.6	11.6	0	11.6	0	5.3	2.1	0.2			23	98	18
F43	100mL	103	90.7	266	266	3.6	3.4	4.6	0	4.6	0	2.1	0.8	0.1			9	39	7.2
F1035	Milk, cow, trim 0.5% fat, fluid	100	89.7	161	161	3.9	0.3	5	0	5	0	0.1	0.1	trace	trace	trace	3	39	6.1
F1035	1 cup (250mL)	259	232	416	416	10.2	0.7	12.8	0	12.8	0	0.4	0.2	trace	trace	trace	8	100	16
F1035	100mL	103.8	93.1	167	167	4.1	0.3	5.1	0	5.1	0	0.2	0.1	trace	trace	trace	3	40	6.3

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
F1018	Milk, cow, high calcium 0.1% fat, fluid, fortified	100	170	140	200	trace	0.6	1.7	3	0	0.02	0.3	0.87	0.03	0.34	37	0	0.7	0.04
F1018	1 cup (250mL)	259	440	360	510	0.1	1.5	4.4	7.8	0	0.05	0.78	2.3	0.08	0.88	96	0	1.9	0.1
F1018	100mL	103.7	180	150	200	trace	0.6	1.8	3.1	0	0.02	0.31	0.9	0.03	0.35	38	0	0.7	0.04
F1042	Milk, cow, lite 1.5% fat, fluid	100	160	96	130	trace	0.4	0.7	14	14	0.1	0.25	0.76	0.03	0.34	11	0.2	0.3	0.04
F1042	1 cup (250mL)	259	400	250	330	trace	0.9	1.7	37	35	0.26	0.65	2	0.08	0.88	29	0.4	0.9	0.1
F1042	100mL	103.8	160	100	130	trace	0.4	0.7	15	14	0.1	0.26	0.79	0.03	0.35	12	0.2	0.3	0.04
F36	Milk, cow, powder, instant, skim	100	1500	990	1200	0.1	4.1	0.8	9.2	7	0.28	2.3	8	0.5	5.3	38	8.5	0	0.01
F36	1 cup (250mL)	127.5	2000	1300	1600	0.1	5.2	1	12	8.9	0.36	3	10	0.64	6.8	48	10.8	0	0.01
F36	1 tablespoon (15mL)	7.6	120	75	93	trace	0.3	0.1	0.7	0.5	0.02	0.18	0.61	0.04	0.4	2.9	0.6	0	trace
F37	Milk, cow, powder, instant, whole	100	1600	770	960	0.2	3.3	0.4	240	150	0.29	2.1	6.3	0.39	3.1	32	11.5	0.8	1.1
F37	1 cup (250mL)	135	2100	1000	1300	0.2	4.5	0.6	330	200	0.39	2.8	8.5	0.53	4.2	43	15.5	1	1.5
F37	1 tablespoon (15mL)	8.1	130	62	78	trace	0.3	trace	20	12	0.02	0.17	0.51	0.03	0.25	2.6	0.9	0.1	0.09
F1028	Milk, cow, standard 3.3% fat, fluid	100	150	91	120	trace	0.3	0.9	32	26	0.01	0.27	0.83	0.03	0.29	8.9	0.3	0.5	0.06
F1028	1 cup (250mL)	258	380	240	310	trace	0.9	2.4	83	66	0.03	0.7	2.1	0.08	0.75	23	0.8	1.2	0.16
F1028	100mL	103.3	150	94	120	trace	0.3	1	33	26	0.01	0.28	0.86	0.03	0.3	9.2	0.3	0.5	0.06
F43	Milk, cow, standard, fluid, ultra-high-temperature processed	100	140	81	100	trace	0.3	0.8	25	25	0.09	0.2	0.8	0.03	0.09	4.9	0.9	0	0
F43	1 cup (250mL)	258	350	210	270	trace	0.8	1.9	65	65	0.23	0.52	2.1	0.08	0.23	13	2.3	0	0
F43	100mL	103	140	84	110	trace	0.3	0.8	26	26	0.09	0.21	0.82	0.03	0.09	5	0.9	0	0
F1035	Milk, cow, trim 0.5% fat, fluid	100	150	110	140	trace	0.4	0.9	2.8	0	0.02	0.26	0.74	0.03	0.31	6.8	trace	0.3	0.04
F1035	1 cup (250mL)	259	400	280	360	trace	1	2.4	7.1	0	0.05	0.67	1.9	0.08	0.8	18	0.1	0.9	0.1
F1035	100mL	103.8	160	110	140	trace	0.4	1	2.9	0	0.02	0.27	0.77	0.03	0.32	7.1	trace	0.3	0.04

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
F33	Milk, cow, whole 4% fat, fluid	100	87.7	277	277	3.3	4	4.4	0	4.4	0	2.4	1.1	0.1		0.1	12	37	8.6
F33	1 cup (250mL)	258	226	715	715	8.5	10.2	11.4	0	11.4	0	6.3	2.7	0.3		0.2	30	96	22
F33	100mL	103	90.3	286	286	3.4	4.1	4.5	0	4.5	0	2.5	1.1	0.1		0.1	12	39	8.8
F32	Milk, cow, whole, evaporated, fluid	100	73.6	616	616	8.4	8.4	9.5	0	9.5	0	5.2	2.3	0.3			26	88	8.6
F32	1 cup (250mL)	266	196	1640	1640	22.4	22.3	25.3	0	25.3	0	13.8	6	0.7			69	230	23
F32	100mL	106	78	653	653	8.9	8.9	10.1	0	10.1	0	5.5	2.4	0.3			28	93	9.1
F52	Milk, goat, whole, fluid	100	88.8	243	243	2.9	3.3	4.2	0	4.2	0	2	0.8	0.1			10	32	6
F52	1 cup (250mL)	258	229	628	628	7.6	8.5	10.8	0	10.8	0	5.1	2.1	0.2			26	82	15
F52	100mL	103	91.5	251	251	3	3.4	4.3	0	4.3	0	2.1	0.8	0.1			10	33	6.2
F54	Milk, human, transitional, fluid	100	87.4	274	274	1.5	3.7	6.6	0	6.6	0	1.8	1.4	0.3			24	30	4.3
F54	100mL	104	90.9	285	285	1.5	3.8	6.9	0	6.9	0	1.8	1.5	0.3			25	31	4.5
F1071	Protein powder, whey & vanilla flavoured, 100% Whey Protein WPC/WPI, Balance	100	5.3	1560	1560	78.8	4.1	4.2	0	4.2	0	1.1	0.7	2	0.1	1.9	88	130	8.9
F1071	1 cup (250mL)	87.5	4.6	1370	1370	68.9	3.6	3.7	0	3.7	0	1	0.6	1.8	0.1	1.6	77	110	7.8
F1071	1 tablespoon (15mL)	5.3	0.3	83	83	4.2	0.2	0.2	0	0.2	0	0.1	trace	0.1	trace	0.1	5	6.9	0.5
F1055	Yoghurt, Greek style	100	78.8	460	460	4.6	8.6	3.7	0	3.4	0.3	5.7	1.8	0.2	trace	0.1	0	45	7.4
F1055	1 cup (250mL)	262.5	207	1210	1210	12	22.7	9.8	0	9	0.7	14.9	4.8	0.4	0.1	0.2	0	120	19
F1055	100mL	105	82.8	483	483	4.8	9.1	3.9	0	3.6	0.3	5.9	1.9	0.2	trace	0.1	0	47	7.8
F77	Yoghurt, apricot, frozen, Tip Top	100	76.4	382	382	2.5	1	17.8	0	17.8	0	0.6	0.3	trace		trace	10	26	8.3
F77	1 cup (250mL)	204	156	780	780	5.1	2.1	36.2	0	36.2	0	1.2	0.7	0.1		trace	20	54	17
F77	100mL	81.6	62.3	312	312	2	0.8	14.5	0	14.5	0	0.5	0.3	trace		trace	8	22	6.8

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
F33	Milk, cow, whole 4% fat, fluid	100	150	83	110	trace	0.3	1.4	28	23	0.1	0.24	0.9	0.03	0.35	5.3	1.4	0.6	0.11
F33	1 cup (250mL)	258	390	210	290	0.1	0.8	3.6	72	59	0.26	0.62	2.3	0.08	0.9	14	3.7	1.4	0.28
F33	100mL	103	150	85	120	trace	0.3	1.4	29	24	0.1	0.25	0.93	0.03	0.36	5.5	1.5	0.6	0.11
F32	Milk, cow, whole, evaporated, fluid	100	290	200	280	0.2	0.9	2	60	0	0.04	0.49	1.6	0.06	0.1	9	1.1	0.1	0.3
F32	1 cup (250mL)	266	770	540	730	0.5	2.4	5.3	160	0	0.11	1.3	4.3	0.16	0.27	24	2.9	0.2	0.8
F32	100mL	106	310	220	290	0.2	1	2.1	64	0	0.04	0.52	1.7	0.06	0.11	9.5	1.2	0.1	0.32
F52	Milk, goat, whole, fluid	100	230	90	100	trace	0.4	0.7	74	0	0.09	0.14	1	0.05	0.04	0.3	1.1	0.1	0.06
F52	1 cup (250mL)	258	590	230	260	0.1	1.1	1.8	190	0	0.23	0.36	2.6	0.13	0.1	0.7	2.8	0.3	0.16
F52	100mL	103	230	92	110	trace	0.4	0.7	76	0	0.09	0.14	1	0.05	0.04	0.3	1.1	0.1	0.06
F54	Milk, human, transitional, fluid	100	57	16	25	0.1	0.3	2	91	37	0.01	0.03	0.68	0	0.03	3	6	trace	0.48
F54	100mL	104	59	17	26	0.1	0.3	2.1	95	38	0.01	0.03	0.71	0	0.03	3.1	6.2	trace	0.5
F1071	Protein powder, whey & vanilla flavoured, 100% Whey Protein WPC/WPI, Balance	100	820	240	340	0.7	0.3	29	40	86	0	1	28	0.2	11	460	0	0.5	0.17
F1071	1 cup (250mL)	87.5	720	210	300	0.6	0.2	25	35	75	0	0.9	25	0.18	10	400	0	0.5	0.15
F1071	1 tablespoon (15mL)	5.3	43	13	18	trace	trace	1.5	2.1	4.5	0	0.06	1.5	0.01	0.6	24	0	trace	0.01
F1055	Yoghurt, Greek style	100	210	140	170	trace	0.5	0.5	90	6.3	0.04	0.23	1.2	0	0.34	19	0	7.3	0.18
F1055	1 cup (250mL)	262.5	560	370	460	trace	1.4	1.4	240	16	0.11	0.6	3.2	0	0.89	50	0	19	0.47
F1055	100mL	105	220	150	180	trace	0.5	0.5	94	6.6	0.04	0.24	1.3	0	0.36	20	0	7.7	0.19
F77	Yoghurt, apricot, frozen, Tip Top	100	110	55	68	0.1	0.2	0	81	36	0.05	0.26	1.1	0.03	0.35	8.8	0.9	0	0.05
F77	1 cup (250mL)	204	220	110	140	0.3	0.3	0	160	73	0.1	0.53	2.3	0.06	0.71	18	1.8	0	0.1
F77	100mL	81.6	87	45	56	0.1	0.1	0	66	29	0.04	0.21	0.92	0.02	0.29	7.2	0.7	0	0.04

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
F56	Yoghurt, assorted fruits, low fat, sweetened	100	80.9	234	253	4.2	trace	9.5	0.3	9.4	0.1	trace	trace	trace			4	41	8
F56	1 cup (250mL)	257	208	601	649	10.8	0.1	24.4	0.8	24.2	0.2	trace	trace	trace			11	110	21
F56	100mL	103	83.3	241	260	4.3	trace	9.8	0.3	9.7	0.1	trace	trace	trace			4	42	8.2
F71	Yoghurt, berry, low fat, sweetened	100	87.1	131	133	3.6	0.1	3.9	0.3	3.9	0.1	0.1	trace	trace		0	4	47	9
F71	1 cup (250mL)	257	224	336	343	9.2	0.3	10	0.8	9.9	0.2	0.2	0.1	trace		0	11	120	23
F71	100mL	103	89.7	135	137	3.7	0.1	4	0.3	4	0.1	0.1	trace	trace		0	4	48	9.3
F84	Yoghurt, plain, low fat, unsweetened	100	87.5	168	171	4.8	0.4	4.4	0.3	4.3	0.1	0.2	0.1	trace		trace	5	48	10
F84	1 cup (250mL)	257	225	433	439	12.3	0.9	11.2	0.8	11.1	0.2	0.5	0.3	trace		trace	13	120	26
F84	100mL	103	90.1	173	176	4.9	0.4	4.5	0.3	4.4	0.1	0.2	0.1	trace		trace	5	49	10
F57	Yoghurt, plain, unsweetened	100	86	305	323	3.7	5.2	3	0	3	0	3.1	1.5	0.1		trace	16	43	3
F57	1 cup (250mL)	241	207	736	778	8.9	12.5	7.2	0	7.2	0	7.4	3.5	0.2		trace	38	100	7.2
F57	100mL	96.4	82.9	294	311	3.6	5	2.9	0	2.9	0	3	1.4	0.1		trace	15	41	2.9
G	EGGS																		
G1001	Egg, chicken, white & yolk, boiled	100	76.9	568	568	12.2	9.5	0.6	0	0.6	0	2.6	4	0.9			395	140	46
G1001	1 egg (size 5, 51.3g)	44.2	34	251	251	5.4	4.2	0.2	0	0.2	0	1.1	1.8	0.4			175	62	20
G1001	1 egg (size 7, 66.0g)	58.3	44.8	331	331	7.1	5.5	0.3	0	0.3	0	1.5	2.4	0.5			230	82	27
G1001	1 egg (size 6, 59.7g)	53.5	41.1	304	304	6.5	5.1	0.3	0	0.3	0	1.4	2.2	0.5			211	75	25
G1010	Egg, chicken, white & yolk, fried in butter	100	67.1	876	876	15	16.8	trace	0	trace	0	5.8	5.6	1.6			430	310	55
G1010	1 egg (size 5, 51.3g)	41.2	27.6	361	361	6.2	6.9	trace	0	trace	0	2.4	2.3	0.7			177	130	23
G1010	1 egg (size 7, 66.0g)	43.7	29.3	383	383	6.6	7.3	trace	0	trace	0	2.5	2.4	0.7			188	140	24
G1010	1 egg (size 6, 59.7g)	44.2	29.7	387	387	6.6	7.4	trace	0	trace	0	2.6	2.5	0.7			190	140	24

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
F56	Yoghurt, assorted fruits, low fat, sweetened	100	200	110	130	0	0.4	1	47	22	0.03	0.27	0.8	0.07	0.28	6.5	0.5	trace	0
F56	1 cup (250mL)	257	510	280	330	0	1	2.5	120	57	0.08	0.69	2.1	0.18	0.72	17	1.3	trace	0
F56	100mL	103	210	110	130	0	0.4	1	49	23	0.03	0.28	0.82	0.07	0.29	6.6	0.5	trace	0
F71	Yoghurt, berry, low fat, sweetened	100	200	120	140	0	0.4	1.1	5.3	0	0.01	0.3	0.58	0.04	0.23	8.7	trace	0	0
F71	1 cup (250mL)	257	510	310	360	0	1.1	2.7	13	0	0.03	0.77	1.5	0.1	0.59	22	0.1	0	0
F71	100mL	103	210	120	140	0	0.4	1.1	5.4	0	0.01	0.31	0.6	0.04	0.24	9	trace	0	0
F84	Yoghurt, plain, low fat, unsweetened	100	210	130	160	0	0.5	1.3	4.8	6	0.1	0.33	1.2	0.09	0.31	8.3	0	trace	0
F84	1 cup (250mL)	257	540	330	410	0	1.2	3.3	12	15	0.26	0.85	3.1	0.23	0.8	21	0	trace	0
F84	100mL	103	220	130	160	0	0.5	1.3	4.9	6.2	0.1	0.34	1.2	0.09	0.32	8.5	0	trace	0
F57	Yoghurt, plain, unsweetened	100	160	96	120	0	0.4	0.8	49	4	0.04	0.24	0.8	0.05	0.23	7.8	0.5	0	0
F57	1 cup (250mL)	241	390	230	290	0	0.9	1.8	120	9.6	0.1	0.58	1.9	0.12	0.55	19	1.2	0	0
F57	100mL	96.4	150	93	120	0	0.4	0.7	47	3.9	0.04	0.23	0.77	0.05	0.22	7.5	0.5	0	0
G	EGGS																		
G1001	Egg, chicken, white & yolk, boiled	100	140	190	52	1.8	1.1	23	110	0	0.05	0.44	3.8	0.06	1.3	66	0	1.8	1.5
G1001	1 egg (size 5, 51.3g)	44.2	62	84	23	0.8	0.5	10	47	0	0.02	0.19	1.7	0.03	0.58	29	0	0.8	0.68
G1001	1 egg (size 7, 66.0g)	58.3	82	110	30	1	0.6	13	61	0	0.03	0.26	2.2	0.04	0.76	38	0	1	0.89
G1001	1 egg (size 6, 59.7g)	53.5	75	100	28	1	0.6	12	56	0	0.03	0.24	2	0.03	0.7	35	0	0.9	0.82
G1010	Egg, chicken, white & yolk, fried in butter	100	160	230	65	2.1	1.3	27	220	0	0.07	0.38	4.5	0.03	1.4	88	0	1.8	1.5
G1010	1 egg (size 5, 51.3g)	41.2	66	95	27	0.9	0.5	11	91	0	0.03	0.16	1.9	0.01	0.57	36	0	0.7	0.63
G1010	1 egg (size 7, 66.0g)	43.7	70	100	28	0.9	0.6	12	97	0	0.03	0.17	2	0.01	0.61	38	0	0.8	0.66
G1010	1 egg (size 6, 59.7g)	44.2	71	100	29	0.9	0.6	12	98	0	0.03	0.17	2	0.01	0.61	39	0	0.8	0.67

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
G1002	Egg, chicken, white & yolk, fried in vegetable oil	100	65.5	934	934	14.7	18.3	0.6	0	0.6	0	4	6.7	3.6			438	150	55
G1002	1 egg (size 5, 51.3g)	39.9	26.1	373	373	5.9	7.3	0.2	0	0.2	0	1.6	2.7	1.4			175	60	22
G1002	1 egg (size 7, 66.0g)	52.5	34.4	491	491	7.7	9.6	0.3	0	0.3	0	2.1	3.5	1.9			230	79	29
G1002	1 egg (size 6, 59.7g)	45.5	29.8	425	425	6.7	8.3	0.3	0	0.3	0	1.8	3.1	1.6			199	68	25
G1009	Egg, chicken, white & yolk, milk added, scrambled	100	72.6	747	747	13.1	14.2	trace	0	trace	0	4.8	5.3	1.2			338	170	38
G1009	1 cup (250mL)	232.5	169	1740	1740	30.5	32.9	0.1	0	0.1	0	11.1	12.4	2.7			785	400	88
G1003	Egg, chicken, white & yolk, poached	100	77.2	581	581	12.8	9.6	0.6	0	0.6	0	2.8	3.9	1			365	95	47
G1003	1 egg (size 5, 51.3g)	47	36.3	273	273	6	4.5	0.3	0	0.3	0	1.3	1.8	0.5			172	45	22
G1003	1 egg (size 7, 66.0g)	59.5	45.9	345	345	7.6	5.7	0.3	0	0.3	0	1.7	2.3	0.6			217	57	28
G1003	1 egg (size 6, 59.7g)	52.4	40.5	304	304	6.7	5	0.3	0	0.3	0	1.5	2	0.5			191	50	25
G1008	Egg, chicken, white & yolk, raw	100	77	534	534	13.1	8.1	0.7	0	0.7	0	2.1	3.8	0.7	trace	0.6	395	140	45
G1008	1 egg (size 5, 51.3g)	45	34.7	240	240	5.9	3.6	0.3	0	0.3	0	0.9	1.7	0.3	trace	0.3	178	63	20
G1008	1 egg (size 7, 66.0g)	56.7	43.7	303	303	7.4	4.6	0.4	0	0.4	0	1.2	2.2	0.4	trace	0.4	224	79	26
G1008	1 egg (size 6, 59.7g)	51.3	39.5	274	274	6.7	4.2	0.3	0	0.3	0	1.1	1.9	0.4	trace	0.3	203	72	23
G1004	Egg, chicken, white, raw	100	88	206	206	11.3	0.2	0.4	0	0.4	0	0	0	0	0	0	trace	180	3.9
G1004	1 cup (250mL)	222.5	196	458	458	25.2	0.4	0.9	0	0.9	0	0	0	0	0	0	1	400	8.7
G1004	1 egg (size 5, 51.3g)	31.5	27.7	65	65	3.6	trace	0.1	0	0.1	0	0	0	0	0	0	trace	57	1.2
G1004	1 egg (size 7, 66.0g)	40.2	35.4	83	83	4.6	0.1	0.2	0	0.2	0	0	0	0	0	0	trace	72	1.6
G1004	1 egg (size 6, 59.7g)	34.3	30.2	71	71	3.9	0.1	0.1	0	0.1	0	0	0	0	0	0	trace	62	1.3

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
G1002	Egg, chicken, white & yolk, fried in vegetable oil	100	150	200	50	2.3	1.2	26	220	0	0.07	0.38	4	0.03	1.4	88	0	1.8	1.6
G1002	1 egg (size 5, 51.3g)	39.9	60	80	20	0.9	0.5	10	89	0	0.03	0.15	1.6	0.01	0.56	35	0	0.7	0.63
G1002	1 egg (size 7, 66.0g)	52.5	79	110	26	1.2	0.6	14	120	0	0.04	0.2	2.1	0.02	0.73	46	0	0.9	0.83
G1002	1 egg (size 6, 59.7g)	45.5	68	91	23	1	0.5	12	100	0	0.03	0.17	1.8	0.01	0.63	40	0	0.8	0.72
G1009	Egg, chicken, white & yolk, milk added, scrambled	100	150	150	64	1.3	0.9	16	220	0	0.07	0.38	3.2	0.03	1.3	88	0	1.8	1.7
G1009	1 cup (250mL)	232.5	350	350	150	3	2	37	520	0	0.16	0.88	7.4	0.07	3	200	0	4.1	4
G1003	Egg, chicken, white & yolk, poached	100	95	180	50	1.6	1.1	21	220	0	0.07	0.38	3.4	0.03	1.2	88	0	1.8	1.6
G1003	1 egg (size 5, 51.3g)	47	45	85	24	0.8	0.5	9.9	100	0	0.03	0.18	1.6	0.01	0.58	41	0	0.8	0.74
G1003	1 egg (size 7, 66.0g)	59.5	57	110	30	1	0.7	12	130	0	0.04	0.23	2	0.02	0.73	52	0	1	0.93
G1003	1 egg (size 6, 59.7g)	52.4	50	94	26	0.8	0.6	11	120	0	0.04	0.2	1.8	0.02	0.65	46	0	0.9	0.82
G1008	Egg, chicken, white & yolk, raw	100	140	190	51	1.7	1	23	220	0	0.07	0.47	3.5	0.04	1.5	130	0	1.5	1.6
G1008	1 egg (size 5, 51.3g)	45	63	86	23	0.8	0.4	10	100	0	0.03	0.21	1.6	0.02	0.69	56	0	0.7	0.74
G1008	1 egg (size 7, 66.0g)	56.7	79	110	29	1	0.6	13	130	0	0.04	0.27	2	0.02	0.87	71	0	0.9	0.93
G1008	1 egg (size 6, 59.7g)	51.3	72	97	26	0.9	0.5	12	110	0	0.04	0.24	1.8	0.02	0.79	64	0	0.8	0.84
G1004	Egg, chicken, white, raw	100	150	13	5.2	trace	0	8.4	0	0	0.01	0.5	2.9	0.01	0	19	0	0	0
G1004	1 cup (250mL)	222.5	330	29	12	trace	0	19	0	0	0.02	1.1	6.5	0.02	0	42	0	0	0
G1004	1 egg (size 5, 51.3g)	31.5	47	4.1	1.6	trace	0	2.6	0	0	trace	0.16	0.93	trace	0	6	0	0	0
G1004	1 egg (size 7, 66.0g)	40.2	60	5.2	2.1	trace	0	3.4	0	0	trace	0.2	1.2	trace	0	7.6	0	0	0
G1004	1 egg (size 6, 59.7g)	34.3	51	4.5	1.8	trace	0	2.9	0	0	trace	0.17	1	trace	0	6.5	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
G1005	Egg, chicken, yolk, raw	100	51.7	1410	1410	16.9	30.3	0.2	0	0.2	0	7.9	14.2	2.4	0.1	2.1	1160	13	130
G1005	1 cup (250mL)	233.9	121	3300	3300	39.5	70.9	0.5	0	0.5	0	18.5	33.2	5.6	0.2	5	2700	30	300
G1005	1 egg (size 5, 51.3g)	12.8	6.6	181	181	2.2	3.9	trace	0	trace	0	1	1.8	0.3	trace	0.3	148	1.7	17
G1005	1 egg (size 7, 66.0g)	16.1	8.3	227	227	2.7	4.9	trace	0	trace	0	1.3	2.3	0.4	trace	0.3	186	2.1	21
G1005	1 egg (size 6, 59.7g)	15	7.7	212	212	2.5	4.5	trace	0	trace	0	1.2	2.1	0.4	trace	0.3	173	2	20
H	FAST FOODS																		
H1020	Beef salad, Thai, takeaway	100	76.8	399	414	11	2.5	7.1	1.9	6.6	0.5	1.1	1.1	0.1			21	710	2
H1020	1 cup (250mL)	214	164	853	885	23.5	5.3	15.1	4.1	14	1.1	2.4	2.3	0.2			45	1500	4.3
H1015	Beef, black bean, stir fry, Chinese	100	80.8	367	370	6.3	5.8	2.8	0.4	2	0.8	1	1.9	2.3		2	14	530	8
H1015	1 cup (250mL)	247	200	906	914	15.4	14.2	6.9	1	4.9	2	2.6	4.7	5.7		4.9	35	1300	20
H1053	Bread, roti, Indian, takeaway	100	35.4	1150	1200	8.1	6.4	45.5	6	12.7	32.8	1.4	1.8	2			0	120	0.5
H1053	1 roti (21.35 cm diameter)	40	14.2	459	478	3.2	2.6	18.2	2.4	5.1	13.1	0.5	0.7	0.8			0	47	0.2
H8	Burger, Big Mac, McDonald's	100	46.3	1130	1140	13.1	15.6	19.2	1.4	3.1	16.1	5.7	5.4	2.4			22	440	1.3
H8	1 burger	204	94.5	2300	2320	26.8	31.8	39.1	2.9	6.3	32.8	11.6	11	4.9			45	910	2.7
H24	Burger, Filet-o-Fish, McDonald's	100	39.7	1190	1220	11.9	15.5	24.7	3.2	3.1	21.6	6.3	4	3.5			41	450	11
H24	1 burger	136	54	1620	1660	16.2	21.1	33.5	4.4	4.2	29.3	8.6	5.5	4.7			56	610	15
H10	Burger, Quarter Pounder with cheese, McDonald's	100	44	1130	1140	17.5	14.8	16.8	1.1	3.2	13.6	6.4	5.6	0.9			30	510	2.7
H10	1 burger	185	81.4	2090	2110	32.4	27.4	31.2	2	5.9	25.2	11.8	10.4	1.7			56	950	5
H3	Burger, cheeseburger	100	47.8	1090	1100	13.6	13.3	21.4	1.2	4.1	17.3	5.6	5.4	1.3			34	760	2.7
H3	1 burger	255	122	2770	2800	34.8	33.9	54.6	3.1	10.5	44.1	14.4	13.7	3.2			87	1900	6.9

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
G1005	Egg, chicken, yolk, raw	100	31	150	40	0.9	0.9	56	620	130	0.15	0.62	4.7	0.16	5.6	400	0	4.9	2.7
G1005	1 cup (250mL)	233.9	73	350	94	2	2.1	130	1400	300	0.35	1.5	11	0.37	13	920	0	11	6.3
G1005	1 egg (size 5, 51.3g)	12.8	4	19	5.1	0.1	0.1	7.2	79	17	0.02	0.08	0.6	0.02	0.72	51	0	0.6	0.35
G1005	1 egg (size 7, 66.0g)	16.1	5	24	6.4	0.1	0.1	9	99	21	0.02	0.1	0.75	0.03	0.91	64	0	0.8	0.44
G1005	1 egg (size 6, 59.7g)	15	4.7	23	6	0.1	0.1	8.4	92	19	0.02	0.09	0.7	0.02	0.84	59	0	0.7	0.41
H	FAST FOODS																		
H1020	Beef salad, Thai, takeaway	100	260	93	20	1.3	1.8	3.3	16	95	0.05	0.7	3.6	0.11	0.86	12	3.3	0	0.31
H1020	1 cup (250mL)	214	560	200	42	2.8	3.8	7.1	34	200	0.11	1.5	7.6	0.24	1.8	26	7.1	0	0.66
H1015	Beef, black bean, stir fry, Chinese	100	190	66	20	1.3	1.2	3	8.3	32	0.11	0.13	2	0.26	0.69	10	8	0	0.55
H1015	1 cup (250mL)	247	470	160	50	3.3	2.9	7.4	21	79	0.27	0.32	4.9	0.64	1.7	25	19.8	0	1.4
H1053	Bread, roti, Indian, takeaway	100	150	130	47	0.6	0.6	9.1	82	450	0.16	0.15	1.4	0	0	15	16	0	0.64
H1053	1 roti (21.35 cm diameter)	40	60	51	19	0.2	0.2	3.6	33	180	0.06	0.06	0.56	0	0	6	6.4	0	0.26
H8	Burger, Big Mac, McDonald's	100	170	160	53	1.9	2.2	3	16	10	0.11	0.11	4.5	0.14	2.1	7	0.8	0	0.65
H8	1 burger	204	350	330	110	3.9	4.5	6.1	32	20	0.22	0.22	9.2	0.29	4.3	14	1.6	0	1.3
H24	Burger, Filet-o-Fish, McDonald's	100	170	130	62	1.7	3.5	6	24	20	0.11	0.07	3.1	0.1	0.68	5	1	0	0
H24	1 burger	136	220	180	84	2.3	4.8	8.2	33	27	0.15	0.1	4.2	0.14	0.93	6.8	1.4	0	0
H10	Burger, Quarter Pounder with cheese, McDonald's	100	210	180	78	1.9	3.2	3	59	100	0.1	0.12	5.4	0.13	1	9	1.5	0	0.65
H10	1 burger	185	400	320	140	3.5	5.9	5.6	110	190	0.19	0.22	10	0.24	1.9	17	2.7	0	1.2
H3	Burger, cheeseburger	100	210	160	83	1.7	2	3	49	90	0.05	0.16	4.3	0.12	0.93	16	2	0	0.65
H3	1 burger	255	540	420	210	4.3	5.1	7.7	130	230	0.13	0.41	11	0.31	2.4	41	5.1	0	1.7

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
H4	Burger, cheeseburger, McDonald's	100	41.1	1080	1090	15.1	10.7	25.1	1.2	3.6	21.5	5	4	0.8			30	510	2.7
H4	1 burger	137	56.3	1480	1490	20.7	14.7	34.3	1.6	4.9	29.4	6.9	5.5	1.1			41	700	3.7
H6	Burger, hamburger	100	50.9	940	949	10.7	10.2	22.4	1.1	3.9	18.5	3.7	4.4	1			26	660	0.6
H6	1 burger	172	87.5	1620	1630	18.4	17.5	38.5	1.9	6.7	31.8	6.4	7.6	1.7			45	1100	1
H7	Burger, hamburger, McDonald's	100	41.6	1050	1060	13.3	9.9	27.3	1.2	4.9	22.4	4.1	4.3	0.9			28	350	1.3
H7	1 burger	98	40.8	1030	1040	13	9.7	26.7	1.2	4.8	21.9	4	4.2	0.9			27	340	1.3
H1016	Chicken and cashew, stir fry, Chinese	100	74.6	504	512	7.7	9.1	2.1	1.1	0.5	1.6	1.6	4.5	2.5		2.2	27	410	4
H1016	1 cup (250mL)	205	153	1030	1050	15.8	18.7	4.3	2.3	1	3.3	3.2	9.2	5.2		4.6	56	840	8.2
H17	Chicken, crumbed, breast, deep fried, Kentucky Fried Chicken	100	50.9	1140	1140	25.6	16.3	6	0.3	0.1	5.9	5.2	8.3	1.9			90	500	8.9
H17	1 piece	89	45.3	1020	1020	22.8	14.5	5.3	0.2	0.1	5.3	4.6	7.4	1.7			80	450	7.9
H18	Chicken, crumbed, drumstick, fried, Kentucky Fried Chicken	100	49.2	1030	1030	22.3	13.7	8.3	0.3	0	8.3	5.7	5.7	1.2	trace	1.2	52	790	8.9
H18	1 piece	77.5	38.1	794	796	17.2	10.6	6.5	0.2	0	6.5	4.4	4.4	1	trace	0.9	41	610	6.9
H19	Chicken, crumbed, thigh, fried, Kentucky Fried Chicken	100	44.5	1450	1450	18.6	27.8	5.9	0.3	0	5.9	8.8	14	3.4			104	490	8.9
H19	1 piece	82	36.5	1190	1190	15.3	22.8	4.8	0.2	0	4.8	7.2	11.5	2.8			85	400	7.3
H16	Chicken, crumbed, wing, deep fried, Kentucky Fried Chicken	100	39.4	1520	1530	20.9	28.4	6.9	0.3	0.1	6.8	9.4	14.5	3			116	700	8.9
H16	1 piece	37	14.6	564	564	7.7	10.5	2.6	0.1	trace	2.5	3.5	5.4	1.1			43	260	3.3
H159	Chicken, nugget, deep fried, McDonald's	100	52.1	1200	1210	17.6	18.2	13.5	0.6	0	13.5	7	8.1	0.7		0.6	81	730	3.2
H159	1 cup (250mL)	147	76.6	1770	1770	25.9	26.8	19.8	0.9	0	19.8	10.2	12	1		1	119	1100	4.6
H173	Chop suey, chicken, lean & fat, stir fried	100	78.2	435	452	6.9	6	5.7	2.1	4	1.7	2.1	2.5	0.9			19	170	4.5
H173	1 cup (250mL)	253	198	1100	1140	17.6	15.1	14.3	5.3	10.1	4.2	5.2	6.3	2.3			48	420	11
H71	Chop suey, pork	100	76.1	511	524	8.8	8.8	2.1	1.6	1.4	0.7	3.7	4	0.4			15	550	4.5
H71	1 cup (250mL)	253	193	1290	1330	22.3	22.3	5.3	4	3.5	1.8	9.2	10.1	1			38	1400	11

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
H4	Burger, cheeseburger, McDonald's	100	210	180	87	2	3.4	3	49	90	0.15	0.13	5.1	0.13	1.1	5	2	0	0.65
H4	1 burger	137	290	250	120	2.7	4.7	4.1	67	120	0.21	0.18	7	0.18	1.4	6.9	2.7	0	0.89
H6	Burger, hamburger	100	190	110	21	1.7	2	3	17	60	0.05	0.13	3.8	0.11	0.78	16	2	0	0.65
H6	1 burger	172	330	190	36	2.9	3.4	5.2	29	100	0.09	0.22	6.5	0.19	1.3	28	3.4	0	1.1
H7	Burger, hamburger, McDonald's	100	220	130	33	2	2.8	3	17	60	0.15	0.09	5.2	0.13	0.92	7	1.7	0	0.65
H7	1 burger	98	210	130	32	2	2.7	2.9	17	59	0.15	0.09	5.1	0.13	0.9	6.9	1.7	0	0.64
H1016	Chicken and cashew, stir fry, Chinese	100	200	96	21	0.8	0.7	6.5	50	260	0.07	0.12	6.7	0.23	0.04	13	2	0	0.63
H1016	1 cup (250mL)	205	410	200	43	1.7	1.4	13	100	530	0.14	0.25	14	0.47	0.08	27	4.1	0	1.3
H17	Chicken, crumbed, breast, deep fried, Kentucky Fried Chicken	100	300	190	14	0.8	0.7	14	45	0	0.08	0.2	12	0.35	0.37	5	0	0	1.5
H17	1 piece	89	270	170	12	0.7	0.6	12	40	0	0.07	0.18	10	0.31	0.33	4.5	0	0	1.3
H18	Chicken, crumbed, drumstick, fried, Kentucky Fried Chicken	100	260	190	32	0.9	2	26	40	0	0	0.27	9.2	0.17	0.21	19	0	0	1.6
H18	1 piece	77.5	200	150	25	0.7	1.6	20	31	0	0	0.21	7.1	0.13	0.16	15	0	0	1.2
H19	Chicken, crumbed, thigh, fried, Kentucky Fried Chicken	100	240	160	15	1.3	1.5	14	45	0	0.07	0.23	9.9	0.22	0.56	6	0	0	1.5
H19	1 piece	82	200	130	12	1.1	1.2	11	37	0	0.06	0.19	8.1	0.18	0.46	4.9	0	0	1.2
H16	Chicken, crumbed, wing, deep fried, Kentucky Fried Chicken	100	190	190	18	1.4	1.2	14	65	0	0.05	0.15	8.7	0.35	0.41	5	0	0	1.5
H16	1 piece	37	70	70	6.7	0.5	0.4	5.2	24	0	0.02	0.06	3.2	0.13	0.15	1.9	0	0	0.56
H159	Chicken, nugget, deep fried, McDonald's	100	360	280	8.1	0.6	0.9	0	0	0	0.17	0.1	7.9	0.26	1.1	11	0	0	0.42
H159	1 cup (250mL)	147	520	410	12	0.8	1.3	0	0	0	0.25	0.15	12	0.38	1.6	16	0	0	0.62
H173	Chop suey, chicken, lean & fat, stir fried	100	250	99	23	0.6	0.5	3.7	220	1300	0.04	0.07	3.3	0.19	0.04	22	7	0	0.92
H173	1 cup (250mL)	253	620	250	57	1.5	1.2	9.4	560	3300	0.1	0.18	8.3	0.48	0.1	56	17.7	0	2.3
H71	Chop suey, pork	100	170	100	26	1.3	2.6	3.6	70	13	0.29	0.15	3.6	0.2	0.22	18	10.9	0	0.98
H71	1 cup (250mL)	253	430	260	66	3.3	6.6	9.1	180	33	0.73	0.38	9.2	0.51	0.56	46	27.6	0	2.5

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
H172	Chow mein, beef, lean & fat, stir fried	100	73.7	582	590	9.5	9.4	4.4	1	2.6	1.8	3.8	3.9	0.8			26	39	4.5
H172	1 cup (250mL)	253	186	1470	1490	24	23.7	11	2.5	6.6	4.4	9.6	9.7	2.1			66	98	11
H199	Chow mein, chicken	100	74.5	371	378	6.2	1	13.5	0.8	2.3	11.2	0.4	0.5	0.1			5	430	3.5
H199	1 cup (250mL)	232.5	173	863	878	14.3	2.4	31.3	1.9	5.2	26.1	0.9	1.1	0.3			13	1000	8.1
H89	Chow mein, prawn	100	73.2	603	625	5.6	10.9	6.1	2.8	0.4	5.7	4	4.3	1.6			26	330	4.5
H89	1 cup (250mL)	253	185	1520	1580	14.2	27.6	15.4	7.1	1	14.4	10.2	11	4.1			66	830	11
H20	Coleslaw, Kentucky Fried Chicken	100	77.3	410	417	2	4	13.4	0.9	13.1	0.3	0.6	0.9	2			12	270	0.7
H20	1 cup (250mL)	200	155	820	834	4	8	26.8	1.9	26.2	0.6	1.1	1.8	4.1			24	540	1.4
H1026	Curry, beef korma, Indian, takeaway	100	61.1	944	946	13.6	16.9	5.1	0.2	5	0.1	6.5	6.2	3		2.6	54	340	22
H1026	1 cup (250mL)	247.9	151	2340	2350	33.8	41.9	12.7	0.5	12.5	0.2	16.2	15.3	7.3		6.4	135	840	55
H1027	Curry, beef madras, Indian, takeaway	100	65.9	877	878	13.3	15.5	4.5	0.2	4.4	0.1	7.4	4.2	2.8		2.5	36	430	22
H1027	1 cup (250mL)	252.1	166	2210	2210	33.4	39.2	11.3	0.5	11.1	0.3	18.7	10.6	7		6.3	90	1100	55
H1023	Curry, butter chicken, Indian, takeaway	100	61.3	728	746	11.7	12	5.1	2.2	5	0.1	5.6	4.1	1.1		0.9	60	380	22
H1023	1 cup (250mL)	258.2	158	1880	1930	30.1	31	13.1	5.7	12.8	0.3	14.4	10.5	2.8		2.4	154	990	57
H1024	Curry, chicken masala, Indian, takeaway	100	71.5	624	643	10.6	9.4	5.7	2.4	3.9	1.8	3.2	3.3	2.1		1.9	55	530	22
H1024	1 cup (250mL)	248.8	178	1550	1600	26.4	23.3	14.2	6	9.7	4.5	7.9	8.2	5.3		4.7	137	1300	55
H1021	Curry, chicken, green, Thai, takeaway	100	77	521	524	8.2	7.9	5.3	0.4	5.2	0.1	5.1	1.4	1		0.9	21	530	12
H1021	1 cup (250mL)	249	192	1300	1300	20.4	19.7	13.1	1	12.8	0.2	12.6	3.4	2.5		2.2	53	1300	30
H1028	Curry, dhal makani, Indian, takeaway	100	66	675	705	4.6	12.4	8.3	3.7	4.4	3.9	5.8	3.9	1.8		1.5	0	480	30
H1028	1 cup (250mL)	259.6	171	1750	1830	11.8	32.1	21.4	9.6	11.4	10	15	10.1	4.8		4	0	1200	78
H1025	Curry, rogan josh, Indian, takeaway	100	70.9	683	683	13.6	10.5	3.7	0	3.6	0.1	2.9	3.7	3.1		2.7	42	460	22
H1025	1 cup (250mL)	266.9	189	1820	1820	36.3	28	10	0	9.7	0.3	7.8	9.9	8.2		7.3	111	1200	59

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
H172	Chow mein, beef, lean & fat, stir fried	100	220	100	17	1.5	2.6	3.4	10	58	0.05	0.1	4.2	0.1	0.8	16	34	0	0.97
H172	1 cup (250mL)	253	560	260	42	3.7	6.5	8.6	26	150	0.13	0.25	11	0.25	2	40	86	0	2.5
H199	Chow mein, chicken	100	94	64	13	0.3	0.3	7.5	33	160	0.37	0.05	2.6	0.15	0.09	11	6	0	0.23
H199	1 cup (250mL)	232.5	220	150	30	0.8	0.7	17	77	380	0.86	0.12	5.9	0.35	0.21	26	14	0	0.54
H89	Chow mein, prawn	100	66	120	34	1	0.5	26	8.3	2	0.1	0.12	3.3	0.09	0.38	17	3.7	0	1.2
H89	1 cup (250mL)	253	170	310	86	2.5	1.3	66	21	5.1	0.25	0.3	8.3	0.23	0.96	43	9.4	0	2.9
H20	Coleslaw, Kentucky Fried Chicken	100	160	31	35	0.4	0.2	1	67	400	0.03	0.01	0.4	0.1	0.16	34	20	0	1
H20	1 cup (250mL)	200	320	62	70	0.8	0.4	2	130	800	0.06	0.02	0.8	0.2	0.32	68	40	0	2.1
H1026	Curry, beef korma, Indian, takeaway	100	250	130	30	2.5	3	3.2	42	110	0.12	0.23	4.5	0.77	1.1	19	1	0	0.84
H1026	1 cup (250mL)	247.9	630	310	74	6.2	7.4	7.9	100	270	0.3	0.57	11	1.9	2.7	47	2.5	0	2.1
H1027	Curry, beef madras, Indian, takeaway	100	360	130	21	2.5	2.8	3	49	150	0.12	0.23	4.4	0.76	0.96	19	1	0	0.84
H1027	1 cup (250mL)	252.1	910	340	52	6.3	7.1	7.7	120	380	0.3	0.58	11	1.9	2.4	48	2.5	0	2.1
H1023	Curry, butter chicken, Indian, takeaway	100	370	130	37	1.8	1	5.6	140	210	0.11	0.2	7.3	1.2	0.08	8	0	0	1.3
H1023	1 cup (250mL)	258.2	940	320	96	4.6	2.7	14	350	550	0.28	0.52	19	3.1	0.21	21	0	0	3.4
H1024	Curry, chicken masala, Indian, takeaway	100	330	120	32	2.2	0.9	5.6	140	210	0.11	0.2	7.3	1.2	0.08	8	1	0	1.3
H1024	1 cup (250mL)	248.8	830	290	79	5.3	2.1	14	340	530	0.27	0.5	18	3	0.2	20	2.5	0	3.3
H1021	Curry, chicken, green, Thai, takeaway	100	200	84	11	0.8	0.4	9.5	16	94	0.08	0.04	4.7	0.22	0.04	8	1	0	0.46
H1021	1 cup (250mL)	249	490	210	26	2	1	24	39	230	0.2	0.1	12	0.55	0.1	20	2.5	0	1.1
H1028	Curry, dhal makani, Indian, takeaway	100	260	75	39	2.9	0.6	5.7	120	180	0.1	0.04	1.3	0.11	0	22	6	0	0.99
H1028	1 cup (250mL)	259.6	680	190	100	7.6	1.6	15	300	470	0.26	0.1	3.3	0.29	0	57	15.6	0	2.6
H1025	Curry, rogan josh, Indian, takeaway	100	310	130	19	2.5	2.4	3	42	110	0.12	0.23	4.5	0.77	0.96	19	1	0	0.54
H1025	1 cup (250mL)	266.9	840	340	51	6.7	6.3	8	110	290	0.32	0.61	12	2.1	2.6	51	2.7	0	1.4

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
H1012	Egg foo young with chicken, omelette, Chinese, takeaway	100	68.3	768	781	12.5	14.3	1.5	1.7	0.5	1	2.8	5.8	4.7		4.1	139	420	31
H1012	1 cup (250mL)	146	99.7	1120	1140	18.3	20.9	2.2	2.5	0.7	1.5	4.1	8.5	6.8		6	203	610	45
H22	Fish, battered, deep fried, Independent Shops	100	51.1	1260	1260	15.2	20.3	14.6	0.1	0	14.6	9.9	7.9	0.7			41	310	17
H22	1 piece	146	74.6	1830	1830	22.2	29.6	21.3	0.2	0	21.3	14.5	11.6	1			60	460	24
H57	Fish, cake, baked	100	51.6	996	1000	11.6	12.8	19.2	0.8	3.7	15.5	1.3	6.9	3.4			26	810	2.1
H57	1 cake	76	39.2	757	761	8.8	9.7	14.6	0.6	2.8	11.8	1	5.3	2.6			20	610	1.6
H23	Fish, cake, deep fried in peanut oil	100	47.6	993	999	13	14.4	14.1	0.8	2.1	12	1.9	7	4.3			26	880	2.1
H23	1 cake (1.5 x 7cm diameter)	80	38.1	794	799	10.4	11.5	11.3	0.6	1.7	9.6	1.5	5.6	3.4			21	710	1.7
H194	Fish, fillet, crumbed, frozen, baked	100	56	828	833	11	12	11.7	0.6	0	11.7	1.4	6.8	2.9		2.2	14	280	2.9
H194	1 fillet	70	39.2	580	583	7.7	8.4	8.2	0.4	0	8.2	1	4.8	2.1		1.5	10	190	2
H195	Fish, fillet, crumbed, frozen, fried	100	53.9	857	862	11.5	12.3	12.2	0.6	0	12.2	1.3	5.4	5		4.1	14	290	3.1
H195	1 fillet	65	35	557	560	7.5	8	8	0.4	0	8	0.9	3.5	3.2		2.6	9	190	2
H61	Fish, fingers, baked	100	57.1	881	887	9	10.3	20.3	0.8	1	19.3	1.6	5.2	2.6			32	440	3.2
H61	1 finger (8.3 x 2.2 x 1.3cm)	25	14.3	220	222	2.3	2.6	5.1	0.2	0.3	4.8	0.4	1.3	0.6			8	110	0.8
H65	Fish, fingers, deep fried in peanut oil	100	48.1	1130	1130	9.6	15.4	23.1	0.8	1.2	21.9	2.5	6.5	4.4			34	450	3.2
H65	1 finger (8.3 x 2.2 x 1.3cm)	25	12	282	283	2.4	3.9	5.8	0.2	0.3	5.5	0.6	1.6	1.1			9	110	0.8
H1018	Fried rice, combination, Chinese, takeaway	100	62.1	590	598	8.9	5	14.8	1.1	0.4	14.4	0.9	2.2	1.6		1.4	42	410	7
H1018	1 cup (250mL)	157	97.5	926	940	14	7.9	23.3	1.7	0.6	22.6	1.4	3.4	2.5		2.2	66	650	11
H1046	Fries, potato, Burger King	100	39.7	1320	1350	4.1	17.2	36	4.2	0	36	8.4	7.2	6.5		6.2	13	180	0.1
H1046	10 strips	69	27.4	909	932	2.8	11.9	24.8	2.9	0	24.8	5.8	5	4.5		4.3	9	120	0.1
H1041	Fries, potato, Kentucky Fried Chicken	100	52	963	1010	4.1	9.5	32	5.3	0	32	4.8	3.5	3.4		3.3	0	280	0.1
H1041	10 strips	69	35.9	664	694	2.8	6.5	22.1	3.7	0	22.1	3.3	2.4	2.3		2.3	0	200	0.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
H1012	Egg foo young with chicken, omelette, Chinese, takeaway	100	170	140	34	1.3	1.3	18	78	140	0.05	0.25	1.9	0.2	0.92	18	0	0.7	1.4
H1012	1 cup (250mL)	146	250	200	49	1.9	1.9	26	110	200	0.07	0.37	2.7	0.29	1.3	26	0	1.1	2.1
H22	Fish, battered, deep fried, Independent Shops	100	290	23	25	2.3	0.5	51	2	0	0.05	0.04	4.7	0.28	1.1	4.9	0	0	0.21
H22	1 piece	146	420	34	37	3.4	0.7	75	2.9	0	0.07	0.06	6.8	0.41	1.6	7.2	0	0	0.31
H57	Fish, cake, baked	100	89	81	41	0.5	0.5	39	220	5	0.07	0.05	5.2	0.09	0.7	4.1	0	0	2
H57	1 cake	76	68	62	31	0.4	0.4	30	170	3.8	0.05	0.04	3.9	0.07	0.53	3.1	0	0	1.5
H23	Fish, cake, deep fried in peanut oil	100	98	92	46	0.8	0.5	33	300	5	0.07	0.05	5.5	0.18	0.9	5.8	0	0	0.97
H23	1 cake (1.5 x 7cm diameter)	80	78	74	37	0.6	0.4	26	240	4	0.06	0.04	4.4	0.14	0.72	4.6	0	0	0.78
H194	Fish, fillet, crumbed, frozen, baked	100	220	160	16	0.2	0.4	18	0	0	0.07	0.24	3.4	0.1	0.46	1.5	0	0	3
H194	1 fillet	70	150	110	11	0.2	0.3	13	0	0	0.05	0.17	2.4	0.07	0.32	1.1	0	0	2.1
H195	Fish, fillet, crumbed, frozen, fried	100	230	160	16	0.3	0.4	19	0	0	0.07	0.24	3.5	0.1	0.46	1.5	0	0	3.1
H195	1 fillet	65	150	110	11	0.2	0.3	13	0	0	0.05	0.16	2.3	0.07	0.3	1	0	0	2
H61	Fish, fingers, baked	100	190	170	12	1	0.4	41	390	5	0.08	0.05	4.2	0.06	0.8	4.1	0	0	1.1
H61	1 finger (8.3 x 2.2 x 1.3cm)	25	48	43	3	0.3	0.1	10	97	1.3	0.02	0.01	1.1	0.02	0.2	1	0	0	0.28
H65	Fish, fingers, deep fried in peanut oil	100	180	180	13	1.4	0.4	42	390	5	0.06	0.05	4.8	0.08	0.7	9.8	0	0	1.5
H65	1 finger (8.3 x 2.2 x 1.3cm)	25	45	45	3.3	0.4	0.1	11	98	1.3	0.02	0.01	1.2	0.02	0.18	2.5	0	0	0.38
H1018	Fried rice, combination, Chinese, takeaway	100	110	74	11	0.6	1.2	6.7	20	12	0.08	0.08	2.2	0.06	0.04	10	0	0	0.73
H1018	1 cup (250mL)	157	170	120	18	0.9	1.8	11	31	19	0.13	0.13	3.5	0.09	0.06	16	0	0	1.1
H1046	Fries, potato, Burger King	100	630	160	10	1	0.6	0.4	0	0	0.11	0.04	3.5	0.08	0	41	0	0	0.5
H1046	10 strips	69	430	110	6.9	0.7	0.4	0.2	0	0	0.08	0.03	2.4	0.06	0	28	0	0	0.35
H1041	Fries, potato, Kentucky Fried Chicken	100	630	160	10	1	0.6	0.4	0	0	0.11	0.04	3.5	0.08	0	41	0	0	0.5
H1041	10 strips	69	430	110	6.9	0.7	0.4	0.2	0	0	0.08	0.03	2.4	0.06	0	28	0	0	0.35

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
H1042	Fries, potato, McDonald's	100	36.2	1370	1410	4	18	37.5	4.2	0	37.5	1.5	12.8	14		12.3	14	430	0.1
H1042	10 strips	69	25	946	970	2.8	12.4	25.9	2.9	0	25.9	1.1	8.8	9.7		8.5	10	300	0.1
H1039	Fries, potato, straight cut, Independent Shops	100	54.6	917	950	4	10.7	26.7	4.2	0.3	26.4	5.2	4.3	0.6		0.5	6	190	8.5
H1039	10 strips	89	48.6	816	846	3.6	9.5	23.7	3.7	0.2	23.5	4.6	3.9	0.6		0.5	5	170	7.6
H1017	Noodle, chow mein, combination, Chinese	100	78.1	328	340	7.3	5	1.1	1.5	0.5	0.6	1.3	2	1.4		1.2	25	410	8
H1017	1 cup (250mL)	194	152	637	660	14.2	9.7	2	3	1	1.1	2.4	3.9	2.6		2.3	49	800	16
H1022	Noodle, pad thai with chicken & egg, Thai, takeaway	100	58	708	724	8.1	8.1	16	1.9	5.1	10.9	1.3	3.2	3		2.7	29	390	8
H1022	1 cup (250mL)	132	76.5	935	955	10.7	10.6	21.2	2.5	6.7	14.4	1.7	4.2	4		3.6	38	520	11
H151	Pancake, McDonald's	100	55.9	726	738	4.3	4.5	28.8	1.4	4	24.8	0.6	1.5	1.6		1.4	29	410	0.3
H151	1 pancake	49	27.4	356	361	2.1	2.2	14.1	0.7	1.9	12.2	0.3	0.7	0.8		0.7	14	200	0.2
H27	Pie, apple, McDonald's	100	48.4	1040	1050	2.3	14	28.4	1.6	11.4	17.1	6.8	5.4	0.6		0.6	13	510	0.3
H27	1 pie	85	41.1	883	894	1.9	11.9	24.2	1.4	9.6	14.5	5.8	4.6	0.5		0.5	11	430	0.3
H29	Pie, mince, family size	100	53.3	874	881	8.1	11	19.4	0.9	0.9	18.5	5.9	3.5	0.4		0.4	14	460	0.8
H29	1 pie (4 x 18.5cm diameter)	635	338	5550	5590	51.6	69.8	123	5.7	5.7	117	37.8	22	2.3		2.3	91	2900	4.8
H191	Pizza, Hawaiian, thick crust	100	46.9	964	987	11.1	5.5	33.7	2.9	4.5	29.2	2.6	1.4	0.6			19	490	3.8
H191	1 pizza (2.25 x 28.3cm diameter)	742	348	7150	7320	82.6	40.6	250	21.5	33	217	19.5	10.4	4.2			138	3700	28
H190	Pizza, barbeque chicken, thick crust	100	44	1020	1040	12.6	6.3	33.5	3	4	29.6	3	1.8	0.6			19	550	3.8
H190	1 pizza (2.35 x 28.2cm diameter)	715	314	7280	7450	90.3	45.1	240	21.5	28.2	211	21.3	12.8	4.6			133	3900	27
H179	Pizza, frozen, Hawaiian & Combination, individual size, baked	100	40.9	1010	1030	10.1	8.9	30.1	2.6	0	30.1	4.4	2.8	0.9	0.1	0.8	4	430	3
H179	1 pizza (1.8 x 12.2cm diameter)	116	47.4	1170	1200	11.7	10.3	35	3	0	35	5.1	3.2	1.1	0.2	0.9	4	500	3.5
H177	Pizza, frozen, Hawaiian & House special, premium, baked	100	46.3	863	884	12.1	6.5	24.6	2.6	2.6	22	3.3	2.1	0.5	trace	0.4	14	610	5
H177	1 pizza (2.5 x 24.6cm diameter)	654	303	5640	5780	79.3	42.3	161	17	17	144	21.5	13.6	3.1	0.3	2.9	91	4000	33

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
H1042	Fries, potato, McDonald's	100	630	160	10	1	0.6	0.4	0	0	0.11	0.04	3.5	0.08	0	41	0	0	0.5
H1042	10 strips	69	430	110	6.9	0.7	0.4	0.2	0	0	0.08	0.03	2.4	0.06	0	28	0	0	0.35
H1039	Fries, potato, straight cut, Independent Shops	100	550	100	8.6	0.8	0.5	0.5	0	0	0.12	0.06	3.7	0.12	0	16	0.1	0	0.25
H1039	10 strips	89	490	89	7.7	0.7	0.5	0.4	0	0	0.11	0.05	3.3	0.11	0	14	0.1	0	0.22
H1017	Noodle, chow mein, combination, Chinese	100	130	61	17	0.7	0.7	5	37	200	0.08	0.03	2	0.17	0.05	15	10.7	0	0.51
H1017	1 cup (250mL)	194	260	120	33	1.3	1.3	9.7	71	380	0.16	0.06	3.8	0.33	0.1	29	20.8	0	0.99
H1022	Noodle, pad thai with chicken & egg, Thai, takeaway	100	120	86	29	0.9	0.7	7.2	18	0	0.11	0.07	1.5	0.25	0.02	8	1	0	0.76
H1022	1 cup (250mL)	132	160	110	38	1.1	1	9.5	23	0	0.15	0.09	2	0.33	0.03	11	1.3	0	1
H151	Pancake, McDonald's	100	130	300	48	0.5	0.4	0	17	12	0.1	0.09	1.4	0.06	0.22	8.4	0.3	0	0.33
H151	1 pancake	49	63	150	23	0.2	0.2	0	8.3	5.9	0.05	0.04	0.69	0.03	0.11	4.1	0.1	0	0.16
H27	Pie, apple, McDonald's	100	86	39	13	0.4	0.3	0	2.2	13	0.01	0.02	0.87	0.06	0.09	3.5	0	0	0.76
H27	1 pie	85	73	33	11	0.3	0.2	0	1.8	11	0.01	0.02	0.74	0.05	0.08	3	0	0	0.65
H29	Pie, mince, family size	100	140	82	19	1.5	1.8	4.1	32	78	0	0.09	2.6	0.08	0.39	11	0	0	0.27
H29	1 pie (4 x 18.5cm diameter)	635	890	520	120	9.5	11	26	200	490	0	0.57	17	0.51	2.5	70	0	0	1.7
H191	Pizza, Hawaiian, thick crust	100	180	160	140	0.7	1.3	7.9	49	15	0.16	0.19	3.8	0.06	0.19	21	5.1	0.1	0.47
H191	1 pizza (2.25 x 28.3cm diameter)	742	1300	1200	1000	5.3	9.5	59	360	110	1.2	1.4	28	0.45	1.4	160	37.8	0.7	3.5
H190	Pizza, barbeque chicken, thick crust	100	180	190	140	0.8	1.3	7.9	60	17	0.16	0.19	3.7	0.06	0.33	20	5.1	0.1	0.47
H190	1 pizza (2.35 x 28.2cm diameter)	715	1300	1300	1000	5.4	9.5	56	430	120	1.1	1.4	26	0.43	2.4	140	36.5	0.7	3.4
H179	Pizza, frozen, Hawaiian & Combination, individual size, baked	100	180	170	150	0.8	1.3	7.2	81	110	0.23	0.16	3.1	0.06	0.15	20	0	0.1	0.45
H179	1 pizza (1.8 x 12.2cm diameter)	116	210	200	170	0.9	1.5	8.3	94	130	0.27	0.19	3.6	0.07	0.17	23	0	0.1	0.52
H177	Pizza, frozen, Hawaiian & House special, premium, baked	100	200	220	190	1	1.5	9.1	65	110	0.26	0.17	3.6	0.06	0.35	21	0	0.1	0.53
H177	1 pizza (2.5 x 24.6cm diameter)	654	1300	1400	1200	6.4	9.8	60	430	720	1.7	1.1	23	0.39	2.3	140	0	0.4	3.5

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
H176	Pizza, frozen, meat lovers, premium, baked	100	45.5	908	925	13.1	8.3	22.2	2.2	1.1	21.1	4.4	2.7	0.5	trace	0.4	16	680	5
H176	1 pizza (2.5 x 24.6cm diameter)	675	307	6130	6250	88.6	56.2	150	14.9	7.4	142	29.5	18.3	3.1	0.3	2.8	109	4600	34
H189	Pizza, meat, thick crust	100	40.5	1040	1060	13.2	6.6	33.3	3	3.5	29.8	3.2	2	0.6			19	680	3.8
H189	1 pizza (2.35 x 27.8cm diameter)	700	284	7250	7410	92.3	46.4	233	21	24.2	209	22.2	13.7	4.1			130	4800	27
H41	Pizza, supreme, thin crust, Pizza Hut	100	52.4	933	946	12.8	8.8	22.9	1.6	0.9	22	3.4	3.1	1.5			11	640	3.1
H41	1 pizza	384	201	3580	3630	49.2	33.8	87.9	6.1	3.5	84.5	13	11.8	5.7			42	2500	12
H1014	Pork, sweet & sour, Chinese, takeaway	100	49.5	1090	1090	9.6	15.5	20.6	0.6	13.3	7.4	5	6.7	2.5		2.1	32	280	3
H1014	1 cup (250mL)	195	96.6	2120	2130	18.8	30.2	40.2	1.2	25.8	14.4	9.8	13	4.8		4.1	62	540	5.9
H1045	Potato & Gravy, Kentucky Fried Chicken	100	80	280	291	2.2	1	12.1	1.4	0	12.1	0.5	0.3	0.1			2	330	1.1
H152	Potato, hash brown, McDonald's	100	59.6	881	893	2	11.3	25.2	1.4	0	25.2	5.1	4.3	0.2		0.2	14	520	0.4
H152	1 piece	68	40.5	599	607	1.3	7.7	17.2	1	0	17.2	3.5	2.9	0.2		0.1	10	350	0.3
H1043	Sausage roll, individual size, microwaved	100	41	1180	1190	8.2	15	28.4	1.6	2.8	25.6	7.3	5.5	0.8	trace	0.8	28	550	1.7
H1043	1 sausage roll (9.5 x 4.5 x 2.9cm)	109.64	45	1290	1310	9	16.4	31.1	1.8	3.1	28.1	8	6	0.8	trace	0.8	31	600	1.9
H1044	Sausage roll, party size, baked	100	44.3	1150	1160	8.7	15.5	25.1	1.6	2.8	22.3	7.6	5.7	0.6	0.1	0.5	27	540	0.8
H1044	1 sausage roll (5.2 x 3.9 x 3.3cm)	40.76	18	468	473	3.5	6.3	10.2	0.7	1.1	9.1	3.1	2.3	0.3	trace	0.2	11	220	0.3
H1002	Sausage roll, with cheese, baked	100	40.6	1270	1280	9.9	18.5	24.7	1.6	2.2	22.5	9.9	6	0.7	trace	0.7	28	550	1.9
H1002	1 sausage roll (5.1 x 4 x 3.6cm)	36.81	14.9	468	473	3.6	6.8	9.1	0.6	0.8	8.3	3.6	2.2	0.3	trace	0.3	10	200	0.7
H52	Saveloy, battered, fried, Independent Shops	100	44.4	1280	1300	11.9	20.8	18.4	2.1	3.3	15.1	9.1	8.7	0.8			23	1000	7.7
H52	1 sausage	138	61.3	1770	1800	16.4	28.7	25.4	2.9	4.6	20.8	12.5	12	1.1			32	1400	11
H1003	Savoury, bacon & egg, baked	100	42.1	1190	1200	12.3	18.3	17.9	1.4	0.8	17.1	9.6	5.9	0.9	trace	0.9	105	620	12
H1003	1 savoury (2.3 x 5.3cm diameter)	44.86	18.9	534	539	5.5	8.2	8	0.6	0.4	7.7	4.3	2.6	0.4	trace	0.4	47	280	5.4

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
H176	Pizza, frozen, meat lovers, premium, baked	100	230	250	190	0.9	1.6	9.1	72	110	0.24	0.17	3.8	0.06	0.58	20	0	0.1	0.59
H176	1 pizza (2.5 x 24.6cm diameter)	675	1600	1700	1300	6.2	11	61	480	740	1.6	1.1	25	0.41	3.9	140	0	0.4	4
H189	Pizza, meat, thick crust	100	200	210	160	1.1	1.8	7.9	49	13	0.16	0.19	3.9	0.06	0.33	51	5.1	0.1	0.47
H189	1 pizza (2.35 x 27.8cm diameter)	700	1400	1400	1100	7.4	13	55	340	88	1.1	1.3	28	0.42	2.3	360	35.7	0.7	3.3
H41	Pizza, supreme, thin crust, Pizza Hut	100	170	170	110	1.3	1.6	6	50	110	0.07	0.1	3.6	0.12	0.46	34	1	0.1	1.3
H41	1 pizza	384	650	640	400	5	6.1	23	190	410	0.27	0.38	14	0.46	1.8	130	3.8	0.2	4.9
H1014	Pork, sweet & sour, Chinese, takeaway	100	160	96	15	1.8	1.4	2.4	5.1	28	0.25	0.05	2	0.06	0.28	3	8	0	0.36
H1014	1 cup (250mL)	195	310	190	29	3.5	2.8	4.7	9.9	55	0.49	0.1	3.9	0.12	0.55	5.9	15.6	0	0.7
H1045	Potato & Gravy, Kentucky Fried Chicken	100	170	52	11	0.7	0.2	0.4	15	30	0.06	0.04	0.6	0.21	0.03	12	6	0	0
H152	Potato, hash brown, McDonald's	100	470	80	11	0.6	0.5	0	14	0	0.32	0.03	2.6	0.06	0.02	4.5	7.6	0	0.17
H152	1 piece	68	320	54	7.4	0.4	0.3	0	9.5	0	0.22	0.02	1.8	0.04	0.01	3.1	5.2	0	0.12
H1043	Sausage roll, individual size, microwaved	100	150	140	28	1	0.8	5.6	6.3	0.1	0.13	0.06	2.2	0.08	0.22	29	0.5	0.3	0.17
H1043	1 sausage roll (9.5 x 4.5 x 2.9cm)	109.64	160	150	31	1.1	0.9	6.1	6.9	0.1	0.14	0.07	2.4	0.09	0.24	31	0.5	0.3	0.19
H1044	Sausage roll, party size, baked	100	160	95	26	0.9	0.8	4.9	6.3	0.1	0.13	0.06	2.4	0.08	0.28	22	0.5	0.3	0.17
H1044	1 sausage roll (5.2 x 3.9 x 3.3cm)	40.76	65	39	10	0.4	0.3	2	2.6	trace	0.05	0.02	0.98	0.03	0.11	9	0.2	0.1	0.07
H1002	Sausage roll, with cheese, baked	100	150	110	68	0.9	1	5.1	23	0.1	0.12	0.09	3.1	0.08	5.5	26	0.5	0.1	0.17
H1002	1 sausage roll (5.1 x 4 x 3.6cm)	36.81	55	40	25	0.3	0.4	1.9	8.4	trace	0.04	0.03	1.1	0.03	2	9.4	0.2	trace	0.06
H52	Saveloy, battered, fried, Independent Shops	100	120	98	35	2	5.8	2	0	0	0.05	0.09	3.4	0.05	0.26	35	0	0.2	0.08
H52	1 sausage	138	170	140	48	2.8	8	2.8	0	0	0.07	0.12	4.7	0.07	0.36	48	0	0.3	0.11
H1003	Savoury, bacon & egg, baked	100	160	230	140	1.1	1.1	11	95	0	0.17	0.22	1.8	0.06	0.47	35	0.5	0.5	0.4
H1003	1 savoury (2.3 x 5.3cm diameter)	44.86	72	100	65	0.5	0.5	4.9	42	0	0.08	0.1	0.8	0.03	0.21	15	0.2	0.2	0.18

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
H1005	Savoury, mince & cheese, heated	100	44.4	1150	1160	8.8	16.3	23.3	1.4	0.8	22.5	8.2	5.9	0.1	trace	0.1	29	400	1
H1005	1 savoury (2.7 x 5.1cm diameter)	59.4	26.3	681	687	5.2	9.7	13.8	0.8	0.5	13.3	4.9	3.5	0.1	trace	0.1	17	240	0.6
H1004	Savoury, mince, heated	100	46.7	1090	1110	7.6	15.6	22.9	1.4	0.5	22.4	8.1	5.2	0.8	trace	0.8	26	430	1
H1004	1 savoury (2.6 x 5.6cm diameter)	53.15	24.8	581	587	4	8.3	12.2	0.7	0.3	11.9	4.3	2.8	0.4	trace	0.4	14	230	0.5
H1006	Savoury, potato top, heated	100	55.6	878	889	5.9	11.3	21.3	1.4	0.5	20.8	5.8	3.8	0.1	trace	0.1	17	390	1.1
H1006	1 savoury (2.8 x 5.6cm diameter)	59.2	32.9	520	527	3.5	6.7	12.6	0.8	0.3	12.3	3.4	2.2	trace	trace	trace	10	230	0.7
H1013	Soup, chicken and sweet corn, Chinese, takeaway	100	85.3	241	249	5.8	1.7	4.7	1	1.1	3.6	0.5	0.8	0.2			30	270	0.4
H1013	1 cup (250mL)	264	225	635	656	15.3	4.4	12.4	2.6	2.8	9.6	1.4	2.2	0.6			79	720	1.1
H1019	Soup, tom yam gai, chicken, Thai, takeaway	100	87.3	169	169	5.8	1.3	1.3	0	1.1	0.2	0.4	0.7	0.3			18	600	2
H1019	1 cup (250mL)	235	205	398	398	13.6	3.1	3	0	2.5	0.6	1	1.6	0.6			43	1400	4.7
H208	Spring roll, traditional with meat, baked, Highmark	100	59	990	1010	5.3	14.2	22	2.8	2.3	19.7	7.6	5	0.9		0.9	11	470	4.1
H208	1 roll (8.5 x 3 x 2.5cm)	42.9	25.3	425	434	2.3	6.1	9.5	1.2	1	8.5	3.3	2.1	0.4		0.4	5	200	1.7
H208	1 roll (12.2 x 4.5 x 3cm)	121.4	71.6	1200	1230	6.5	17.2	26.7	3.4	2.8	23.9	9.2	6	1.1		1.1	13	570	4.9
H212	Spring roll, traditional, with meat, deep fried, Highmark	100	53.5	1070	1100	5.4	16.3	22.3	2.8	2.4	19.9	6.8	6.7	1.7			11	470	4.1
H212	1 roll (8.4 x 3.1 x 2.5cm)	43.1	23.1	463	472	2.3	7	9.6	1.2	1	8.6	2.9	2.9	0.7			5	200	1.8
H212	1 roll (12.2 x 4.5 x 3cm)	121	64.7	1300	1330	6.5	19.7	26.9	3.4	2.8	24.1	8.3	8.1	2.1			13	570	5
H211	Spring roll, vegetarian, baked, Highmark	100	64	748	770	3.1	10	19.2	2.8	2.8	16.4	5.5	3.3	0.7		0.7	0	430	0
H211	1 roll (11.8 x 6 x 2.8cm)	108.4	69.4	810	835	3.3	10.8	20.8	3	3	17.8	6	3.6	0.7		0.7	0	470	0
H55	Sundae, ice cream, chocolate topping, McDonald's	100	62.3	766	768	4.3	4.7	30.6	0.2	30.2	0.4	3.1	1.2	0.2			11	98	0.5
H55	1 cup (250mL)	175	109	1340	1340	7.5	8.2	53.5	0.3	52.8	0.7	5.4	2.1	0.3			19	170	0.9
H55	100mL	70	43.6	537	537	3	3.3	21.4	0.1	21.1	0.3	2.1	0.9	0.1			8	69	0.4

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
H1005	Savoury, mince & cheese, heated	100	110	100	66	0.7	1.1	4.5	34	70	0.17	0.09	6.8	0.06	0.21	27	0	0.1	0.6
H1005	1 savoury (2.7 x 5.1cm diameter)	59.4	65	59	39	0.4	0.7	2.7	20	42	0.1	0.05	4	0.04	0.13	16	0	trace	0.36
H1004	Savoury, mince, heated	100	120	75	12	1.1	0.8	2.8	5.6	0.1	0.13	0.09	2.3	0.08	0.43	37	0	0.1	0.6
H1004	1 savoury (2.6 x 5.6cm diameter)	53.15	64	40	6.4	0.6	0.4	1.5	3	trace	0.07	0.05	1.2	0.04	0.23	19	0	trace	0.32
H1006	Savoury, potato top, heated	100	240	73	11	0.9	0.6	2	4.9	4	0.05	0.05	5.9	0.1	0.36	18	2.5	0.1	0.6
H1006	1 savoury (2.8 x 5.6cm diameter)	59.2	140	43	6.4	0.5	0.3	1.2	2.9	2.4	0.03	0.03	3.5	0.06	0.21	10	1.5	trace	0.36
H1013	Soup, chicken and sweet corn, Chinese, takeaway	100	100	55	5.3	0.5	0.3	4.8	23	110	0.01	0.03	0.5	0.01	0.05	22	0	0	0.1
H1013	1 cup (250mL)	264	270	140	14	1.2	0.7	13	60	290	0.03	0.08	1.3	0.03	0.13	58	0	0	0.26
H1019	Soup, tom yam gai, chicken, Thai, takeaway	100	150	61	11	0.3	0.3	2	21	110	0.01	0.01	1.1	0.08	0.03	1	0	0	0.08
H1019	1 cup (250mL)	235	350	140	26	0.7	0.6	4.7	49	260	0.02	0.02	2.5	0.19	0.07	2.4	0	0	0.19
H208	Spring roll, traditional with meat, baked, Highmark	100	93	38	20	0.7	0.6	4.1	8.4	41	0.01	0.04	2.9	0.02	0.15	3	0	0	0.39
H208	1 roll (8.5 x 3 x 2.5cm)	42.9	40	16	8.6	0.3	0.3	1.7	3.6	18	trace	0.02	1.2	0.01	0.06	1.3	0	0	0.17
H208	1 roll (12.2 x 4.5 x 3cm)	121.4	110	46	24	0.8	0.8	4.9	10	50	0.01	0.05	3.5	0.02	0.18	3.6	0	0	0.47
H212	Spring roll, traditional, with meat, deep fried, Highmark	100	94	39	20	0.7	0.6	4.1	7.4	35	0.01	0.05	3	0.02	0.15	3	0	0	1.2
H212	1 roll (8.4 x 3.1 x 2.5cm)	43.1	41	17	8.7	0.3	0.3	1.8	3.2	15	trace	0.02	1.3	0.01	0.07	1.3	0	0	0.52
H212	1 roll (12.2 x 4.5 x 3cm)	121	110	47	25	0.8	0.8	5	8.9	42	0.01	0.06	3.6	0.02	0.18	3.6	0	0	1.5
H211	Spring roll, vegetarian, baked, Highmark	100	73	23	22	0.7	0.2	2.4	6.8	41	0.01	0.04	1.1	0.02	0	3	0	0	0.38
H211	1 roll (11.8 x 6 x 2.8cm)	108.4	79	25	24	0.8	0.2	2.5	7.3	44	0.01	0.04	1.2	0.02	0	3.3	0	0	0.41
H55	Sundae, ice cream, chocolate topping, McDonald's	100	120	140	98	0.6	0.3	0.7	43	23	0.04	0.24	1.5	0.03	0.38	7	1.4	trace	0.5
H55	1 cup (250mL)	175	220	240	170	1.1	0.5	1.2	75	40	0.07	0.42	2.7	0.05	0.67	12	2.5	0.1	0.88
H55	100mL	70	87	95	69	0.4	0.2	0.5	30	16	0.03	0.17	1.1	0.02	0.27	4.9	1	trace	0.35

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
J	FATS & OILS																		
J1013	Butter, semi soft, spreadable	100	25.1	2710	2710	0.3	72.4	1.4	0	1.4	0	34.7	22.9	7	1.7	4.4	145	450	1.2
J1013	1 cup (250mL)	237.5	59.7	6430	6430	0.8	172	3.3	0	3.3	0	82.4	54.4	16.6	4.1	10.4	344	1100	2.9
J1013	1 teaspoon (5mL)	4.75	1.2	129	129	trace	3.4	0.1	0	0.1	0	1.6	1.1	0.3	0.1	0.2	7	21	0.1
J1030	Dripping, beef, Farmland	100	0.1	3700	3700	0	99.9	0	0	0	0	52.2	35.5	2.1	0.7	0.9	26	0	0
J1030	1 cup (250mL)	174.1	0.2	6440	6440	0	174	0	0	0	0	90.8	61.9	3.7	1.2	1.5	45	0	0
J1030	1 teaspoon (5mL)	3.5	trace	129	129	0	3.5	0	0	0	0	1.8	1.2	0.1	trace	trace	1	0	0
J7	Lard	100	1	3670	3670	0.1	99	0	0	0	0	41.8	41.6	9			71	2	0.5
J7	1 cup (250mL)	200	2	7330	7330	0.3	198	0	0	0	0	83.7	83.3	18			142	4	1
J7	1 tablespoon (15mL)	12	0.1	440	440	trace	11.9	0	0	0	0	5	5	1.1			9	0.2	0.1
J1022	Margarine, avocado, Olivani	100	42	2110	2110	0	57.1	0	0	0	0	14.1	27.8	12.4	1.5	10.8	3	330	0
J1022	1 cup (250mL)	235	98.6	4960	4960	0	134	0	0	0	0	33.2	65.2	29.2	3.6	25.4	6	780	0
J1022	1 teaspoon (5mL)	4.71	2	99	99	0	2.7	0	0	0	0	0.7	1.3	0.6	0.1	0.5	trace	16	0
J1003	Margarine, canola, monounsaturated, 50% fat	100	47.7	1910	1910	0.3	51.5	0	0	0	0	11.1	23.7	12.3	4	8.2	0	390	0.5
J1003	1 cup (250mL)	240	115	4590	4590	0.7	124	0	0	0	0	26.7	57	29.4	9.6	19.6	0	940	1.2
J1003	1 teaspoon (5mL)	4.8	2.3	92	92	trace	2.5	0	0	0	0	0.5	1.1	0.6	0.2	0.4	0	19	trace
J1001	Margarine, canola, monounsaturated, 70% fat	100	28.5	2600	2600	0.3	70	0	0	0	0	16.1	31.3	16.5	5.4	11	0	390	0.5
J1001	1 cup (250mL)	240	68.4	6230	6230	0.7	168	0	0	0	0	38.7	75.2	39.7	12.9	26.5	0	940	1.2
J1001	1 teaspoon (5mL)	4.8	1.4	125	125	trace	3.4	0	0	0	0	0.8	1.5	0.8	0.3	0.5	0	19	trace
J1023	Margarine, catering, Choice	100	33.5	2380	2380	0	64.3	0	0	0	0	18.1	25.5	16.9	2.3	14.4	4	590	0.5
J1023	1 cup (250mL)	240	80.3	5700	5700	0	154	0	0	0	0	43.3	61.2	40.5	5.5	34.6	10	1400	1.2
J1023	1 teaspoon (5mL)	4.78	1.6	114	114	0	3.1	0	0	0	0	0.9	1.2	0.8	0.1	0.7	trace	28	trace

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
J	FATS & OILS																		
J1013	Butter, semi soft, spreadable	100	26	17	21	0.3	0.4	1	500	690	0	0	0.2	0.01	0.06	0	0	2.6	16
J1013	1 cup (250mL)	237.5	62	40	50	0.6	0.9	2.4	1200	1600	0	0	0.48	0.02	0.14	0	0	6.2	37
J1013	1 teaspoon (5mL)	4.75	1.2	0.8	1	trace	trace	trace	24	33	0	0	0.01	0	trace	0	0	0.1	0.74
J1030	Dripping, beef, Farmland	100	0	0	0.6	0.5	0	0	1100	50	0	0	0	0	0.22	0	0	0.7	0.13
J1030	1 cup (250mL)	174.1	0	0	1	0.9	0	0	1800	87	0	0	0	0	0.38	0	0	1.2	0.23
J1030	1 teaspoon (5mL)	3.5	0	0	trace	trace	0	0	37	1.7	0	0	0	0	0.01	0	0	trace	trace
J7	Lard	100	1	3	1	0.1	0.1	1.8	0	0	0	0	0	0	0	0	0	0	1
J7	1 cup (250mL)	200	2	6	2	0.2	0.2	3.5	0	0	0	0	0	0	0	0	0	0	2
J7	1 tablespoon (15mL)	12	0.1	0.4	0.1	trace	trace	0.2	0	0	0	0	0	0	0	0	0	0	0.12
J1022	Margarine, avocado, Olivani	100	22	4.1	0.6	trace	trace	1	71	420	0	0	0	0	1.7	0	0	0	11
J1022	1 cup (250mL)	235	52	9.6	1.4	0.1	0.1	2.4	170	980	0	0	0	0	4.1	0	0	0	26
J1022	1 teaspoon (5mL)	4.71	1	0.2	trace	trace	trace	trace	3.4	20	0	0	0	0	0.08	0	0	0	0.51
J1003	Margarine, canola, monounsaturated, 50% fat	100	27	1.5	1.1	trace	trace	1	1300	810	0	0	0	0	0	0	0	20	11
J1003	1 cup (250mL)	240	65	3.6	2.6	0.1	0.1	2.4	3100	1900	0	0	0	0	0	0	0	49	27
J1003	1 teaspoon (5mL)	4.8	1.3	0.1	trace	trace	trace	trace	61	39	0	0	0	0	0	0	0	1	0.53
J1001	Margarine, canola, monounsaturated, 70% fat	100	41	10	11	trace	trace	1	820	470	0	0	0.1	0	0	0	0	15	20
J1001	1 cup (250mL)	240	98	24	26	0.1	0.1	2.4	2000	1100	0	0	0.24	0	0	0	0	36	47
J1001	1 teaspoon (5mL)	4.8	2	0.5	0.5	trace	trace	trace	39	23	0	0	trace	0	0	0	0	0.7	0.94
J1023	Margarine, catering, Choice	100	3.2	1.7	0.5	trace	trace	1	11	58	0	0	0	0	0.22	0	0	0	8.3
J1023	1 cup (250mL)	240	7.7	4.1	1.1	0.1	0.1	2.4	27	140	0	0	0	0	0.53	0	0	0	20
J1023	1 teaspoon (5mL)	4.78	0.2	0.1	trace	trace	trace	trace	0.5	2.8	0	0	0	0	0.01	0	0	0	0.4

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
J1029	Margarine, light, Logical	100	39.8	2190	2190	0	59.1	0	0	0	0	13.6	29.3	12.8	4.2	8.5	0	320	1.3
J1029	1 cup (250mL)	245.7	97.9	5370	5370	0	145	0	0	0	0	33.3	71.9	31.5	10.3	20.8	0	790	3.2
J1029	1 teaspoon (5mL)	4.9	2	107	107	0	2.9	0	0	0	0	0.7	1.4	0.6	0.2	0.4	0	16	0.1
J1012	Margarine, light, monounsaturated, 55% fat, Olivani	100	43.5	2060	2060	0.3	55.6	0	0	0	0	14	23.7	13.9	1.7	12.1	0	380	0.5
J1012	1 cup (250mL)	235	102	4850	4850	0.7	131	0	0	0	0	32.9	55.6	32.6	4	28.5	0	890	1.2
J1012	1 teaspoon (5mL)	4.7	2	97	97	trace	2.6	0	0	0	0	0.7	1.1	0.7	0.1	0.6	0	18	trace
J1008	Margarine, light, polyunsaturated, 50% fat, Flora, fortified	100	49.3	1800	1800	0.3	48.6	0	0	0	0	11.2	13.6	20.5	1.5	19	0	350	0.5
J1008	1 cup (250mL)	237.5	117	4280	4280	0.7	115	0	0	0	0	26.6	32.3	48.8	3.5	45.2	0	830	1.2
J1008	1 teaspoon (5mL)	4.75	2.3	86	86	trace	2.3	0	0	0	0	0.5	0.6	1	0.1	0.9	0	17	trace
J1009	Margarine, monounsaturated, 75% fat, Olivani	100	28.7	2610	2610	0.3	70.3	0	0	0	0	18	29.8	17.4	2.2	15.1	0	370	0.5
J1009	1 cup (250mL)	235	67.3	6130	6130	0.7	165	0	0	0	0	42.3	70.1	40.9	5.2	35.5	0	870	1.2
J1009	1 teaspoon (5mL)	4.7	1.3	123	123	trace	3.3	0	0	0	0	0.8	1.4	0.8	0.1	0.7	0	17	trace
J1028	Margarine, original, Flora, fortified	100	33.3	2410	2410	0	65	0	0	0	0	15.7	18.8	27.1	1.4	25.7	0	580	0
J1028	1 cup (250mL)	223.5	74.3	5380	5380	0	145	0	0	0	0	35	42.1	60.6	3.2	57.4	0	1300	0
J1028	1 teaspoon (5mL)	4.5	1.5	108	108	0	2.9	0	0	0	0	0.7	0.8	1.2	0.1	1.2	0	26	0
J1007	Margarine, polyunsaturated, 60% fat, Sunrise	100	38.6	2230	2230	0.3	60.1	0	0	0	0	14.1	20.4	20.6	2.1	18.4	0	320	0.5
J1007	1 cup (250mL)	237.5	91.7	5290	5290	0.7	143	0	0	0	0	33.4	48.4	49	4.9	43.7	0	760	1.2
J1007	1 teaspoon (5mL)	4.75	1.8	106	106	trace	2.9	0	0	0	0	0.7	1	1	0.1	0.9	0	15	trace
J1005	Margarine, polyunsaturated, 70% fat, fortified	100	27.6	2610	2610	0.3	70.3	0	0	0	0	16.3	25	24.1	3.5	20.5	0	610	0.5
J1005	1 cup (250mL)	237.5	65.6	6190	6190	0.7	167	0	0	0	0	38.6	59.4	57.1	8.3	48.7	0	1400	1.2
J1005	1 teaspoon (5mL)	4.75	1.3	124	124	trace	3.3	0	0	0	0	0.8	1.2	1.1	0.2	1	0	29	trace

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
J1029	Margarine, light, Logical	100	34	6.8	5.4	0	0	0	74	450	0	0	0	0	0	0	0	12	5.6
J1029	1 cup (250mL)	245.7	84	17	13	0	0	0	180	1100	0	0	0	0	0	0	0	30	14
J1029	1 teaspoon (5mL)	4.9	1.7	0.3	0.3	0	0	0	3.6	22	0	0	0	0	0	0	0	0.6	0.27
J1012	Margarine, light, monounsaturated, 55% fat, Olivani	100	24	3.1	0.6	trace	trace	1	110	630	0	0	0	0	0	0	0	0	15
J1012	1 cup (250mL)	235	56	7.3	1.4	0.1	0.1	2.4	250	1500	0	0	0	0	0	0	0	0	34
J1012	1 teaspoon (5mL)	4.7	1.1	0.1	trace	trace	trace	trace	4.9	30	0	0	0	0	0	0	0	0	0.69
J1008	Margarine, light, polyunsaturated, 50% fat, Flora, fortified	100	34	4.1	2.7	trace	trace	1	1100	6	0	0	0	0	0	0	0	16	20
J1008	1 cup (250mL)	237.5	81	9.7	6.4	0.1	0.1	2.4	2600	14	0	0	0	0	0	0	0	39	47
J1008	1 teaspoon (5mL)	4.75	1.6	0.2	0.1	trace	trace	trace	52	0.3	0	0	0	0	0	0	0	0.8	0.94
J1009	Margarine, monounsaturated, 75% fat, Olivani	100	24	1.9	0.4	trace	trace	1	90	530	0	0	0	0	0	0	0	0	18
J1009	1 cup (250mL)	235	56	4.5	1	0.1	0.1	2.4	210	1200	0	0	0	0	0	0	0	0	41
J1009	1 teaspoon (5mL)	4.7	1.1	0.1	trace	trace	trace	trace	4.2	25	0	0	0	0	0	0	0	0	0.82
J1028	Margarine, original, Flora, fortified	100	30	6.4	3.4	0	0	0	7.8	46	0	0	0	0	0	0	0	19	22
J1028	1 cup (250mL)	223.5	67	14	7.6	0	0	0	17	100	0	0	0	0	0	0	0	43	48
J1028	1 teaspoon (5mL)	4.5	1.4	0.3	0.2	0	0	0	0.3	2.1	0	0	0	0	0	0	0	0.9	0.97
J1007	Margarine, polyunsaturated, 60% fat, Sunrise	100	23	1.5	0.4	trace	trace	1	94	560	0	0	0.1	0	0	0	0	0	9.7
J1007	1 cup (250mL)	237.5	55	3.6	1	0.1	0.1	2.4	220	1300	0	0	0.24	0	0	0	0	0	23
J1007	1 teaspoon (5mL)	4.75	1.1	0.1	trace	trace	trace	trace	4.4	27	0	0	trace	0	0	0	0	0	0.46
J1005	Margarine, polyunsaturated, 70% fat, fortified	100	18	8	7.5	trace	trace	1.1	1100	220	0	0	0.1	0	0	0	0	14	27
J1005	1 cup (250mL)	237.5	43	19	18	0.1	0.1	2.5	2600	520	0	0	0.24	0	0	0	0	34	64
J1005	1 teaspoon (5mL)	4.75	0.9	0.4	0.4	trace	trace	trace	51	10	0	0	trace	0	0	0	0	0.7	1.3

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
J1006	Margarine, polyunsaturated, 70% fat, reduced salt, fortified	100	28.3	2600	2600	0.3	70.2	0	0	0	0	16.2	25	23.8	3.5	20.2	0	370	0.5
J1006	1 cup (250mL)	237.5	67.2	6180	6180	0.7	167	0	0	0	0	38.4	59.5	56.6	8.3	48	0	880	1.2
J1006	1 teaspoon (5mL)	4.75	1.3	124	124	trace	3.3	0	0	0	0	0.8	1.2	1.1	0.2	1	0	18	trace
J1020	Margarine, rice bran, Alfa One	100	14.2	3050	3050	0	82.3	0	0	0	0	21.6	31.7	24.6	0.7	23.8	0	570	0
J1020	1 cup (250mL)	237.5	33.7	7230	7230	0	196	0	0	0	0	51.2	75.3	58.5	1.7	56.6	0	1400	0
J1020	1 teaspoon (5mL)	4.76	0.7	145	145	0	3.9	0	0	0	0	1	1.5	1.2	trace	1.1	0	27	0
J1021	Margarine, rice bran, light, Alfa One	100	40.3	2150	2150	0	58.1	0	0	0	0	15.3	22.3	17.4	0.5	16.8	0	430	0
J1021	1 cup (250mL)	237.5	95.6	5110	5110	0	138	0	0	0	0	36.4	52.9	41.3	1.2	40	0	1000	0
J1021	1 teaspoon (5mL)	4.75	1.9	102	102	0	2.8	0	0	0	0	0.7	1.1	0.8	trace	0.8	0	20	0
J1002	Margarine, summer gold, canola, monounsaturated, 70% fat, Pams	100	27.2	2620	2620	0.3	70.6	0	0	0	0	13	26.7	24.8	2.2	22.5	0	570	0.5
J1002	1 cup (250mL)	240	65.4	6280	6280	0.7	169	0	0	0	0	31.1	64	59.4	5.2	54.1	0	1400	1.2
J1002	1 teaspoon (5mL)	4.8	1.3	126	126	trace	3.4	0	0	0	0	0.6	1.3	1.2	0.1	1.1	0	27	trace
J1004	Margarine, summer gold, lite, canola, monounsaturated, 50% fat, Pams	100	41.4	2160	2160	0.3	58.1	0	0	0	0	9.7	20.9	23.4	1.1	22.3	0	320	0.5
J1004	1 cup (250mL)	240	99.3	5170	5170	0.7	139	0	0	0	0	23.3	50.1	56.3	2.5	53.6	0	770	1.2
J1004	1 teaspoon (5mL)	4.8	2	103	103	trace	2.8	0	0	0	0	0.5	1	1.1	trace	1.1	0	15	trace
J60	Oil, avocado	100	0	3700	3700	0	100	0	0	0	0	11.6	70.6	13.5			0	0	0.5
J60	1 cup (250mL)	241.5	0	8940	8940	0	242	0	0	0	0	28	170	32.6			0	0	1.2
J60	1 tablespoon (15mL)	14.5	0	537	537	0	14.5	0	0	0	0	1.7	10.2	2			0	0	0.1
J1033	Oil, canola	100	0.1	3700	3700	0	99.9	0	0	0	0	7.2	59.9	26.1	7.9	18.1	0	0	0
J1033	1 cup (250mL)	234.1	0.1	8660	8660	0	234	0	0	0	0	16.8	140	61.1	18.6	42.3	0	0	0
J1033	1 tablespoon (15mL)	14.1	trace	521	521	0	14.1	0	0	0	0	1	8.4	3.7	1.1	2.5	0	0	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
J1006	Margarine, polyunsaturated, 70% fat, reduced salt, fortified	100	20	9.2	9.1	trace	trace	1	1100	200	0	0	0.1	0	0	0	0	17	20
J1006	1 cup (250mL)	237.5	48	22	22	0.1	0.1	2.4	2700	480	0	0	0.24	0	0	0	0	41	48
J1006	1 teaspoon (5mL)	4.75	1	0.4	0.4	trace	trace	trace	53	9.5	0	0	trace	0	0	0	0	0.8	0.95
J1020	Margarine, rice bran, Alfa One	100	32	20	20	0.2	0.1	1	93	550	0	0	0	0	0	0	0	0	4.1
J1020	1 cup (250mL)	237.5	76	48	48	0.5	0.1	2.4	220	1300	0	0	0	0	0	0	0	0	9.8
J1020	1 teaspoon (5mL)	4.76	1.5	1	1	trace	trace	trace	4.4	26	0	0	0	0	0	0	0	0	0.2
J1021	Margarine, rice bran, light, Alfa One	100	61	2.9	1	trace	trace	1	93	550	0	0	0	0	0	0	0	0	3.6
J1021	1 cup (250mL)	237.5	140	6.9	2.3	0.1	0.1	2.4	220	1300	0	0	0	0	0	0	0	0	8.5
J1021	1 teaspoon (5mL)	4.75	2.9	0.1	trace	trace	trace	trace	4.4	26	0	0	0	0	0	0	0	0	0.17
J1002	Margarine, summer gold, canola, monounsaturated, 70% fat, Pams	100	16	12	14	trace	trace	1	38	230	0	0	0.1	0	0	0	0	0	20
J1002	1 cup (250mL)	240	38	29	34	0.1	0.1	2.4	92	550	0	0	0.24	0	0	0	0	0	47
J1002	1 teaspoon (5mL)	4.8	0.8	0.6	0.7	trace	trace	trace	1.8	11	0	0	trace	0	0	0	0	0	0.94
J1004	Margarine, summer gold, lite, canola, monounsaturated, 50% fat, Pams	100	22	1.7	1	trace	trace	1	80	480	0	0	0	0	0	0	0	0	29
J1004	1 cup (250mL)	240	53	4.1	2.3	0.1	0.1	2.4	190	1200	0	0	0	0	0	0	0	0	69
J1004	1 teaspoon (5mL)	4.8	1.1	0.1	trace	trace	trace	trace	3.8	23	0	0	0	0	0	0	0	0	1.4
J60	Oil, avocado	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5.1
J60	1 cup (250mL)	241.5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	12
J60	1 tablespoon (15mL)	14.5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0.74
J1033	Oil, canola	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	15
J1033	1 cup (250mL)	234.1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	35
J1033	1 tablespoon (15mL)	14.1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2.1

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
J4	Oil, corn	100	0.1	3700	3700	0	99.9	0	0	0	0	16.4	29.3	49.3			0	1	0.5
J4	1 cup (250mL)	232.5	0.1	8590	8590	0	232	0	0	0	0	38.2	68.2	115			0	2.3	1.2
J4	1 tablespoon (15mL)	14	trace	517	517	0	14	0	0	0	0	2.3	4.1	6.9			0	0.1	0.1
J61	Oil, flaxseed	100	0.1	3700	3700	0.1	99.8	0	0	0	0	8.1	10.5	75.3	58.4	16.5	0	0	0.5
J61	1 cup (250mL)	232.5	0.2	8590	8590	0.2	232	0	0	0	0	18.9	24.4	175	136	38.4	0	0	1.2
J61	1 tablespoon (15mL)	14	trace	517	517	trace	14	0	0	0	0	1.1	1.5	10.5	8.2	2.3	0	0	0.1
J10	Oil, olive	100	0.2	3690	3690	0	99.6	0.2	0	0.2	0	16.6	65.3	11.8	0.6	11.2	0	trace	0.5
J10	1 cup (250mL)	233	0.5	8590	8590	0	232	0.5	0	0.5	0	38.6	152	27.5	1.3	26.1	0	0.1	1.2
J10	1 tablespoon (15mL)	14	trace	516	516	0	13.9	trace	0	trace	0	2.3	9.1	1.7	0.1	1.6	0	trace	0.1
J1034	Oil, rice bran	100	0.1	3700	3700	0	99.9	0	0	0	0	20.3	35.8	28	0.9	27.1	0	0	0
J1034	1 cup (250mL)	232.6	0.1	8600	8600	0	232	0	0	0	0	47.2	83.4	65.2	2.2	63	0	0	0
J1034	1 tablespoon (15mL)	14	trace	518	518	0	14	0	0	0	0	2.8	5	3.9	0.1	3.8	0	0	0
J14	Oil, safflower	100	0.2	3680	3680	0	99.5	0	0	0	0	11.4	19.2	64.1	1.2	63.3	0	0	0.5
J14	1 tablespoon (15mL)	14	trace	515	515	0	13.9	0	0	0	0	1.6	2.7	9	0.2	8.9	0	0	0.1
J14	100mL	93.4	0.2	3440	3440	0	92.9	0	0	0	0	10.6	17.9	59.9	1.1	59.1	0	0	0.5
J1037	Oil, sesame	100	0	3700	3700	0	100	0	0	0	0	13.7	39.7	41.6	0.3	41.3	0	0	0
J1037	1 cup (250mL)	238.5	0	8820	8820	0	239	0	0	0	0	32.7	94.7	99.2	0.7	98.5	0	0	0
J1037	1 tablespoon (15mL)	14.3	0	529	529	0	14.3	0	0	0	0	2	5.7	5.9	trace	5.9	0	0	0
J1035	Oil, soya bean	100	trace	3700	3700	0	100	0	0	0	0	10.5	17.5	37.9	3.6	34.4	0	0	0
J1035	1 cup (250mL)	237.1	0.1	8770	8770	0	237	0	0	0	0	24.9	41.6	89.9	8.4	81.5	0	0	0
J1035	1 tablespoon (15mL)	14.2	trace	525	525	0	14.2	0	0	0	0	1.5	2.5	5.4	0.5	4.9	0	0	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E	
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg	
J4	Oil, corn	100	1	0	15	1.3	0	0	0	0	0	0	0	0	0	0	0	0	0	17
J4	1 cup (250mL)	232.5	2.3	0	35	3	0	0	0	0	0	0	0	0	0	0	0	0	0	40
J4	1 tablespoon (15mL)	14	0.1	0	2.1	0.2	0	0	0	0	0	0	0	0	0	0	0	0	0	2.4
J61	Oil, flaxseed	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3.6
J61	1 cup (250mL)	232.5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	8.3
J61	1 tablespoon (15mL)	14	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0.5
J10	Oil, olive	100	0	1	0.2	0.4	trace	0	0	0	0	0	0	0	0	0	0	0	0	5.1
J10	1 cup (250mL)	233	0	2.3	0.4	0.9	0.1	0	0	0	0	0	0	0	0	0	0	0	0	12
J10	1 tablespoon (15mL)	14	0	0.1	trace	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0	0.71
J1034	Oil, rice bran	100	0	0	0	0.1	0	0	0	0	0	0	0	0	0	0	0	0	0	6.7
J1034	1 cup (250mL)	232.6	0	0	0	0.2	0	0	0	0	0	0	0	0	0	0	0	0	0	16
J1034	1 tablespoon (15mL)	14	0	0	0	trace	0	0	0	0	0	0	0	0	0	0	0	0	0	0.94
J14	Oil, safflower	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	39
J14	1 tablespoon (15mL)	14	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5.4
J14	100mL	93.4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	36
J1037	Oil, sesame	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1.4
J1037	1 cup (250mL)	238.5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3.3
J1037	1 tablespoon (15mL)	14.3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0.2
J1035	Oil, soya bean	100	0	0	0	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0	11
J1035	1 cup (250mL)	237.1	0	0	0	0.1	trace	0	0	0	0	0	0	0	0	0	0	0	0	27
J1035	1 tablespoon (15mL)	14.2	0	0	0	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0	1.6

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
J1036	Oil, sunflower	100	trace	3700	3700	0	100	0	0	0	0	7.2	18.2	40.7	0.2	40.5	0	0	0
J1036	1 cup (250mL)	231.2	0.1	8550	8550	0	231	0	0	0	0	16.7	42.1	94.1	0.5	93.7	0	0	0
J1036	1 tablespoon (15mL)	13.9	trace	514	514	0	13.9	0	0	0	0	1	2.5	5.7	trace	5.6	0	0	0
J31	Oil, vegetable, blend	100	0.2	3660	3660	0	99	0	0	0	0	10.5	45.1	37.6	7.1	29.7	2	0	0.5
J31	1 cup (250mL)	232.5	0.5	8520	8520	0	230	0	0	0	0	24.3	105	87.4	16.5	68.9	5	0	1.2
J31	1 tablespoon (15mL)	14	trace	513	513	0	13.9	0	0	0	0	1.5	6.3	5.3	1	4.2	trace	0	0.1
J39	Shortening, Chefade	100	0.5	3610	3610	0.2	97.5	0	0	0	0	46.4	39.5	2.9	0.3	3.2	71	35	0.5
J39	1 cup (250mL)	200	1	7220	7220	0.4	195	0	0	0	0	92.8	79	5.8	0.7	6.4	142	70	1
J39	1 tablespoon (15mL)	12	0.1	433	433	trace	11.7	0	0	0	0	5.6	4.7	0.3	trace	0.4	9	4.2	0.1
J1032	Shortening, suet, Shreddo	100	2.8	3150	3180	1.6	79.2	11.4	3	0	11.4	41.1	28.8	1.7	0.5	1.1	25	0	1.3
J1032	1 cup (250mL)	128.9	3.6	4060	4090	2.1	102	14.7	3.9	0	14.7	53	37.2	2.1	0.6	1.4	32	0	1.7
J1032	1 teaspoon (5mL)	2.6	0.1	82	83	trace	2.1	0.3	0.1	0	0.3	1.1	0.8	trace	trace	trace	1	0	trace
J1031	Shortening, vegetable, Kremelta	100	0.1	3700	3700	0	99.9	0	0	0	0	94	0.9	0.2	0	0.2	0	0	0
J1031	1 cup (250mL)	207.1	0.1	7660	7660	0	207	0	0	0	0	195	1.8	0.4	0	0.4	0	0	0
J1031	1 teaspoon (5mL)	4.2	trace	155	155	0	4.2	0	0	0	0	3.9	trace	trace	0	trace	0	0	0
K	FIN FISHES																		
K179	Eel, smoked	100	66.1	697	697	16.8	11.1	0	0	0	0	2.5	4.1	3.4	0	0	121	1900	23
K179	1 cup flaked (250mL)	144	95.1	1000	1000	24.2	16	0	0	0	0	3.5	5.9	4.9	0	0	174	2700	33
K56	Flounder, flesh, baked	100	71.4	530	530	24.1	3.1	0.3	0	0.3	0	0.9	1	0.8		0.1	70	110	22
K56	1 cup flaked (250mL)	144	103	763	763	34.7	4.5	0.4	0	0.4	0	1.2	1.4	1.2		0.2	101	160	31

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E	
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg	
J1036	Oil, sunflower	100	0	0	0	0	trace	0	0	0	0	0	0	0	0	0	0	0	0	48
J1036	1 cup (250mL)	231.2	0	0	0	0	trace	0	0	0	0	0	0	0	0	0	0	0	0	110
J1036	1 tablespoon (15mL)	13.9	0	0	0	0	trace	0	0	0	0	0	0	0	0	0	0	0	0	6.7
J31	Oil, vegetable, blend	100	0	0	0	0.3	0.2	0	0	0	0	0	0	0	0	0	0	0	0	15
J31	1 cup (250mL)	232.5	0	0	0	0.7	0.5	0	0	0	0	0	0	0	0	0	0	0	0	35
J31	1 tablespoon (15mL)	14	0	0	0	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0	2.1
J39	Shortening, Chefade	100	5	11	6	0.2	2	2	23	23	0	0	0	0	0	0	0	0	0	0
J39	1 cup (250mL)	200	10	22	12	0.4	4	4	46	46	0	0	0	0	0	0	0	0	0	0
J39	1 tablespoon (15mL)	12	0.6	1.3	0.7	trace	0.2	0.2	2.7	2.8	0	0	0	0	0	0	0	0	0	0
J1032	Shortening, suet, Shreddo	100	3	15	6.2	0.3	0.3	0	27	0	0	0	0	0.03	0.3	0	0	0.4	0.14	
J1032	1 cup (250mL)	128.9	3.9	19	8	0.4	0.3	0	35	0	0	0	0	0.04	0.39	0	0	0.5	0.18	
J1032	1 teaspoon (5mL)	2.6	0.1	0.4	0.2	trace	trace	0	0.7	0	0	0	0	trace	0.01	0	0	trace	trace	
J1031	Shortening, vegetable, Kremelta	100	0	0	1.8	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
J1031	1 cup (250mL)	207.1	0	0	3.7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
J1031	1 teaspoon (5mL)	4.2	0	0	0.1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
K	FIN FISHES																			
K179	Eel, smoked	100	410	230	20	0.9	2.1	54	1000	0	0.16	0.33	6.2	0.28	1.9	14	1.8	22	4	
K179	1 cup flaked (250mL)	144	590	330	28	1.3	3	78	1500	0	0.23	0.48	9	0.4	2.8	21	2.6	32	5.7	
K56	Flounder, flesh, baked	100	550	290	30	1	0.9	81	16	0	0.05	0.03	6.6	0.1	0.63	6	0.2	3.5	0.3	
K56	1 cup flaked (250mL)	144	790	420	43	1.4	1.3	120	23	0	0.07	0.04	9.5	0.14	0.91	8.6	0.3	5	0.43	

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
K60	Hoki, flesh, baked	100	75.6	427	427	22	1.3	0.3	0	0.3	0	0.2	0.4	0.3	trace	trace	54	56	24
K60	1 cup flaked (250mL)	144	109	615	615	31.7	1.9	0.4	0	0.4	0	0.4	0.5	0.4	trace	trace	78	81	35
K61	Hoki, flesh, deep fried	100	66.3	719	719	23.8	8.4	0.2	0	0.2	0	1.6	3.4	2.7	trace	2.3	58	76	24
K61	1 cup flaked (250mL)	144	95.5	1040	1040	34.3	12.1	0.3	0	0.3	0	2.3	5	3.8	trace	3.3	84	110	35
K165	Kahawai, flesh, baked	100	68.9	552	552	26.2	2.7	0.4	0	0.4	0	1	0.6	0.7	trace	trace	68	64	22
K165	1 cup flaked (250mL)	144	99.2	795	795	37.7	3.9	0.6	0	0.6	0	1.4	0.9	0.9	trace	0.1	98	92	31
K157	Kahawai, flesh, deep fried	100	61.7	778	778	25.3	9.3	0.3	0	0.3	0	2	3.6	2.9	trace	1.9	58	54	17
K157	1 cube (1cm)	0.69	0.4	5	5	0.2	0.1	trace	0	trace	0	trace	trace	trace	0	trace	trace	0.4	0.1
K78	Orange roughly, flesh, baked	100	68.4	731	731	20.5	10.2	0.3	0	0.3	0	0.5	8	0.4	trace	0.1	82	59	43
K78	1 cup flaked (250mL)	144	98.5	1050	1050	29.5	14.7	0.4	0	0.4	0	0.7	11.5	0.6	trace	0.2	118	85	62
K79	Orange roughly, flesh, deep fried	100	65.2	797	797	22.6	11	0.3	0	0.3	0	1.4	6.6	2.4	trace	2.1	54	74	43
K79	1 cup flaked (250mL)	144	93.9	1150	1150	32.6	15.8	0.4	0	0.4	0	2	9.6	3.4	trace	3	78	110	62
K167	Salmon, flesh, smoked	100	68.1	561	561	23	4.6	0	0	0	0	0.9	1.8	1.6			48	1700	27
K167	1 cup flaked (250mL)	144	98.1	808	808	33.1	6.6	0	0	0	0	1.3	2.6	2.3			69	2500	39
K1001	Salmon, king, fillet, raw, New Zealand	100	57.9	1160	1160	18.1	23.1	0	0	0	0	6.4	11.2	0.8	trace	0.4	51	28	5
K1001	1 cube (1cm)	5	2.9	58	58	0.9	1.2	0	0	0	0	0.3	0.6	trace	trace	trace	3	1.4	0.3
K1001	1 fillet (20 x 5.0 x 4.3cm)	250.3	145	2910	2910	45.3	57.8	0	0	0	0	16	28.1	2	0.1	0.9	126	70	13
K40	Salmon, red, canned	100	70.4	652	652	20.3	8.2	0.3	0	0.3	0	2	3.1	2.1			90	570	27
K40	1 cup (250mL)	240	169	1560	1560	48.6	19.7	0.6	0	0.6	0	4.9	7.5	5			216	1400	66
K42	Sardines, canned, drained	100	58.4	910	910	23.7	13.6	0.3	0	0.3	0	2.5	7	2.5			100	650	23
K42	1 cup (250mL)	201.2	118	1830	1830	47.7	27.4	0.5	0	0.5	0	5.1	14.1	5.1			201	1300	46

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
K60	Hoki, flesh, baked	100	330	170	9	0.2	0.3	69	15	0	0.03	0.01	4.9	0.05	0.9	2	0.2	0.6	0.22
K60	1 cup flaked (250mL)	144	470	240	13	0.3	0.5	99	22	0	0.04	0.01	7.1	0.07	1.3	2.9	0.3	0.9	0.32
K61	Hoki, flesh, deep fried	100	520	260	13	0.5	0.4	58	9	0	0.02	0	7.1	0.08	1.1	2	0.2	0.6	0.81
K61	1 cup flaked (250mL)	144	750	380	19	0.7	0.5	84	13	0	0.03	0	10	0.12	1.6	2.9	0.3	0.9	1.2
K165	Kahawai, flesh, baked	100	50	290	7	2.1	0.6	59	95	0	0.05	0.04	7.3	0.1	1.7	2	0.4	13	0.3
K165	1 cup flaked (250mL)	144	72	420	10	3.1	0.8	85	140	0	0.07	0.06	10	0.14	2.5	2.9	0.6	19	0.43
K157	Kahawai, flesh, deep fried	100	42	250	6	1.8	0.5	50	76	0	0.04	0.03	6.9	0.09	1.5	0	0.3	13	0.24
K157	1 cube (1cm)	0.69	0.3	1.7	trace	trace	trace	0.3	0.5	0	0	0	0.05	trace	0.01	0	trace	0.1	trace
K78	Orange roughly, flesh, baked	100	300	150	9	2	0.3	100	130	0	0.01	0.02	5	0.12	0.4	5	0	3	0.83
K78	1 cup flaked (250mL)	144	430	210	13	2.9	0.5	150	180	0	0.01	0.03	7.2	0.17	0.58	7.2	0	4.3	1.2
K79	Orange roughly, flesh, deep fried	100	410	210	15	1.9	0.3	110	70	0	0.03	0.01	5.7	0.07	0.5	5	0	3	0.42
K79	1 cup flaked (250mL)	144	590	300	22	2.7	0.5	160	100	0	0.04	0.01	8.2	0.1	0.72	7.2	0	4.3	0.61
K167	Salmon, flesh, smoked	100	270	230	29	0.5	0.4	24	13	0	0.19	0.17	9.1	0.28	3	2	0	17	1.5
K167	1 cup flaked (250mL)	144	380	330	41	0.7	0.6	35	19	0	0.27	0.25	13	0.4	4.3	2.9	0	24	2.2
K1001	Salmon, king, fillet, raw, New Zealand	100	380	240	8.7	0.2	0.3	23	62	22	0.15	0.1	11	0.47	1.3	15	3	20	3.6
K1001	1 cube (1cm)	5	19	12	0.4	trace	trace	1.2	3.1	1.1	0.01	trace	0.53	0.02	0.06	0.8	0.2	1	0.18
K1001	1 fillet (20 x 5.0 x 4.3cm)	250.3	940	590	22	0.6	0.8	58	150	55	0.38	0.25	27	1.2	3.2	38	7.5	50	9
K40	Salmon, red, canned	100	300	240	93	1.4	0.9	20	90	0	0.04	0.18	11	0.45	4	12	0	14	1.5
K40	1 cup (250mL)	240	720	580	220	3.4	2	47	220	0	0.1	0.43	26	1.1	9.6	29	0	33	3.6
K42	Sardines, canned, drained	100	430	520	550	2.9	3	34	68	0	0.04	0.36	13	0.48	14	8	1	4.8	0.3
K42	1 cup (250mL)	201.2	870	1000	1100	5.8	6	68	140	0	0.08	0.72	26	0.97	28	16	2	9.7	0.6

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
K89	Snapper, flesh, baked	100	70.1	561	561	25.2	3.4	0.4	0	0.4	0	0.8	0.7	0.6	trace	trace	53	99	56
K89	1 cup flaked (250mL)	144	101	808	808	36.3	4.9	0.6	0	0.6	0	1.2	1	0.9	trace	trace	76	140	81
K90	Snapper, flesh, deep fried	100	68	647	647	24.1	6.3	0.3	0	0.3	0	1.9	2.1	1.7	trace	0.8	43	85	56
K90	1 cup flaked (250mL)	144	97.9	932	932	34.6	9.1	0.4	0	0.4	0	2.7	3	2.4	trace	1.1	62	120	81
K92	Snapper, flesh, microwaved	100	72.4	529	529	22.2	3.9	0.4	0	0.4	0	1	0.9	0.6	trace	0.1	49	99	56
K92	1 cup flaked (250mL)	144	104	761	761	32	5.6	0.6	0	0.6	0	1.4	1.3	0.9	trace	0.1	71	140	81
K64	Tarakihi, flesh, baked	100	73.1	468	468	24.4	1.3	0.3	0	0.3	0	0.2	0.2	0.4	trace	trace	91	97	48
K64	1 cup flaked (250mL)	144	105	674	674	35.1	1.9	0.4	0	0.4	0	0.4	0.3	0.6	trace	trace	131	140	70
K65	Tarakihi, flesh, deep fried	100	69.3	583	583	25.2	4.1	0.2	0	0.2	0	0.8	1.5	1.5	trace	1.1	104	82	48
K65	1 cup flaked (250mL)	144	99.8	840	840	36.3	5.9	0.3	0	0.3	0	1.2	2.2	2.1	trace	1.6	150	120	70
K101	Tuna, albacore, canned in brine, drained	100	69.4	565	565	26.1	3.2	0.3	0	0.3	0	0.6	0.4	1			53	210	23
K101	1 cup (250mL)	190	132	1070	1070	49.6	6	0.5	0	0.5	0	1.2	0.9	1.8			101	400	44
K187	Tuna, canned in oil, drained	100	61	814	814	25.3	10.4	0	0	0	0	1.4	2.2	5.6		5	60	380	13
K187	1 cup (250mL)	180	110	1460	1460	45.5	18.7	0	0	0	0	2.6	4	10.1		9	109	690	23
K189	Tuna, canned in spring water, drained	100	72.5	475	475	25.3	1.2	0	0	0	0	0.4	0.2	0.3		trace	61	290	13
K189	1 cup (250mL)	180	131	855	855	45.5	2.2	0	0	0	0	0.7	0.3	0.5		0.1	109	520	23
L	FRUITS																		
L16	Apple, cooking, flesh, stewed	100	87.7	153	163	0.3	0.3	8.2	1.2	7.9	0.3	0.1	trace	0.1			0	2	0.2
L16	1 cup (250mL)	180	158	276	293	0.5	0.5	14.8	2.2	14.2	0.5	0.1	trace	0.2			0	3.6	0.3

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E	
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg	
K89	Snapper, flesh, baked	100	610	330	22	0.7	0.6	120	35	0	0.1	0.02	8.6	0.1	0.63	6	0.2	10	0.3	
K89	1 cup flaked (250mL)	144	880	480	32	1	0.9	170	50	0	0.14	0.03	12	0.14	0.91	8.6	0.3	15	0.43	
K90	Snapper, flesh, deep fried	100	650	350	23	0.8	0.7	130	28	0	0.1	0.02	8.9	0.09	0.63	6	0.2	10	0.24	
K90	1 cup flaked (250mL)	144	940	510	33	1.1	1	180	40	0	0.14	0.03	13	0.13	0.91	8.6	0.3	15	0.35	
K92	Snapper, flesh, microwaved	100	560	310	21	0.7	0.6	110	35	0	0.1	0.02	8	0.1	0.63	6	0.2	10	0.3	
K92	1 cup flaked (250mL)	144	810	440	30	0.9	0.9	160	50	0	0.14	0.03	12	0.14	0.91	8.6	0.3	15	0.43	
K64	Tarakihi, flesh, baked	100	530	260	25	0.5	0.4	40	10	0	0.02	0.02	7	0.1	0.63	2	0	11	0.3	
K64	1 cup flaked (250mL)	144	760	380	36	0.8	0.6	58	14	0	0.03	0.03	10	0.14	0.91	2.9	0	16	0.43	
K65	Tarakihi, flesh, deep fried	100	610	300	29	0.6	0.4	46	8	0	0.03	0.03	7.6	0.09	0.63	2	0	11	0.24	
K65	1 cup flaked (250mL)	144	870	430	42	0.9	0.6	66	12	0	0.04	0.04	11	0.13	0.91	2.9	0	16	0.35	
K101	Tuna, albacore, canned in brine, drained	100	230	190	7.3	0.6	0.6	67	30	0	0.05	0.03	6.9	0.09	0.7	3.9	0	2	0.53	
K101	1 cup (250mL)	190	440	370	14	1	1.2	130	57	0	0.1	0.06	13	0.17	1.3	7.4	0	3.8	1	
K187	Tuna, canned in oil, drained	100	270	200	12	1.1	0.9	47	0.2	1	0.04	0.13	22	2.5	4.3	3.9	0	2	1.2	
K187	1 cup (250mL)	180	490	360	22	2	1.7	85	0.3	1.8	0.07	0.23	39	4.5	7.8	7	0	3.6	2.1	
K189	Tuna, canned in spring water, drained	100	240	180	8.8	1.2	0.9	47	0	0	0.04	0.11	18	2	3.3	4	0	2	0.29	
K189	1 cup (250mL)	180	430	320	16	2.2	1.5	85	0	0	0.07	0.2	32	3.7	5.9	7.2	0	3.6	0.52	
L	FRUITS																			
L16	Apple, cooking, flesh, stewed	100	100	14	3	0.3	0.1	0.1	6.5	39	0.03	0.02	0.13	0.02	0	2	12	0	0.2	
L16	1 cup (250mL)	180	180	25	5.4	0.5	0.2	0.2	12	70	0.05	0.04	0.23	0.04	0	3.6	21.6	0	0.36	

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
L1014	Apple, flesh & skin, raw	100	85.6	217	234	0.5	0.3	11.6	2.1	10.8	0.8	trace	trace	trace			0	1	0.2
L1014	1 cup chopped (250mL)	132	113	286	308	0.6	0.4	15.4	2.8	14.3	1.1	trace	trace	0.1			0	1.3	0.3
L1014	1 fruit	130	111	282	304	0.6	0.4	15.1	2.7	14	1.1	trace	trace	0.1			0	1.3	0.3
L213	Apricot, canned in juice, undrained	100	87.9	181	196	0.6	0.1	9.9	1.9	9.7	0.2	0	0	0	0	0	0	3.3	1.5
L213	1 cup (250mL)	215	189	389	422	1.4	0.1	21.2	4.1	20.9	0.4	0	0	0	0	0	0	7.2	3.2
L214	Apricot, canned in syrup, drained	100	82.5	289	304	1	0	16	1.9	16	0	0	0	0	0	0	0	3	1.5
L214	1 cup (250mL)	208	172	601	633	2.1	0	33.3	4	33.3	0	0	0	0	0	0	0	6.2	3.1
L22	Apricot, canned in syrup, undrained	100	67.8	469	485	0.5	trace	27	2	27	0	trace	trace	trace			0	1	1.5
L22	1 cup (250mL)	272	184	1280	1320	1.4	0.1	73.4	5.4	73.4	0	trace	trace	trace			0	2.7	4.1
L26	Apricot, dried	100	31.3	861	967	4.3	0.2	45.9	9.1	44.9	1	trace	0.1	trace			0	37	2.2
L26	1 cup (250mL)	137	42.9	1180	1320	5.9	0.3	62.9	12.5	61.5	1.4	trace	0.1	0.1			0	51	3
L23	Apricot, flesh & skin, raw	100	86.1	173	221	0.8	0.4	8.4	2	8.4	trace	trace	0.2	0.1			0	2.6	0.1
L23	1 fruit	54	46.5	94	119	0.4	0.2	4.6	1.1	4.5	trace	trace	0.1	trace			0	1.4	0.1
L25	Apricot, flesh & skin, stewed	100	87.9	101	114	0.4	0.1	5.4	1.6	5.4	0	trace	trace	trace			0	3	1.5
L25	1 cup (250mL)	260	229	264	297	1.1	0.2	14	4.2	14	0	trace	0.1	trace			0	7.8	3.9
L1017	Avocado, flesh, raw	100	64.7	1030	1070	2	26.6	0.6	4.8	0.5	0.1	3.7	18.3	2.8	0.2	2.6	0	17	0.1
L1017	1 cup mashed (250mL)	237.7	154	2450	2540	4.8	63.2	1.5	11.4	1.3	0.2	8.8	43.4	6.6	0.4	6.3	0	40	0.2
L1017	1 fruit	167	108	1720	1780	3.3	44.4	1.1	8	0.9	0.2	6.2	30.5	4.7	0.3	4.4	0	28	0.2
L185	Banana, cooking, boiled	100	68.5	467	485	0.8	0.2	26.2	2.3	5.3	20.9	0.1	trace	trace			0	4	0.1
L185	1 cup (250mL)	201	138	938	975	1.6	0.4	52.7	4.6	10.7	42	0.2	trace	0.1			0	8	0.2

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
L1014	Apple, flesh & skin, raw	100	110	11	4.7	0.2	trace	0.2	1.7	9.9	0.02	0.01	0.14	0	0	3	7.7	0	0.14
L1014	1 cup chopped (250mL)	132	150	15	6.2	0.2	trace	0.3	2.2	13	0.03	0.01	0.19	0	0	4	10.2	0	0.19
L1014	1 fruit	130	140	14	6.1	0.2	trace	0.3	2.2	13	0.03	0.01	0.18	0	0	3.9	10	0	0.18
L213	Apricot, canned in juice, undrained	100	220	3.3	12	0.3	0.1	0	35	210	0.01	0.02	1.2	0.06	0	2	4	0	0
L213	1 cup (250mL)	215	470	7.2	26	0.5	0.2	0	75	450	0.02	0.04	2.5	0.13	0	4.3	8.6	0	0
L214	Apricot, canned in syrup, drained	100	140	14	19	0.5	0.2	0	130	800	0.03	0.02	0.7	0.06	0	2	4	0	0.89
L214	1 cup (250mL)	208	280	29	40	1	0.4	0	280	1700	0.06	0.04	1.5	0.13	0	4.2	8.3	0	1.9
L22	Apricot, canned in syrup, undrained	100	260	13	12	0.7	0.1	0.1	26	160	0.02	0.01	0.37	0.05	0	5	2	0	0.6
L22	1 cup (250mL)	272	710	35	33	1.9	0.3	0.2	70	420	0.05	0.03	1	0.14	0	14	5.4	0	1.6
L26	Apricot, dried	100	1500	120	67	3.1	0.8	0.7	110	650	0.01	0.2	3.1	0.14	0	11	1	0	2.4
L26	1 cup (250mL)	137	2100	160	92	4.2	1.1	0.9	150	880	0.01	0.27	4.2	0.19	0	15	1.4	0	3.3
L23	Apricot, flesh & skin, raw	100	240	22	14	0.4	0.2	0.2	860	5200	0.03	0.08	0.92	0.1	0	8.6	7.3	0	1.2
L23	1 fruit	54	130	12	7.4	0.2	0.1	0.1	470	2800	0.02	0.04	0.5	0.05	0	4.6	4	0	0.63
L25	Apricot, flesh & skin, stewed	100	270	18	15	0.3	0.1	0.1	18	110	0.03	0.04	0.47	0.04	0	1.6	5	0	0.96
L25	1 cup (250mL)	260	700	47	39	0.8	0.3	0.2	48	290	0.08	0.1	1.2	0.1	0	4.2	13	0	2.5
L1017	Avocado, flesh, raw	100	560	52	11	0.8	0.7	1	8.1	49	0.02	0.12	1.6	0.92	0	81	7.3	0	1.9
L1017	1 cup mashed (250mL)	237.7	1300	120	26	1.8	1.7	2.4	19	120	0.05	0.29	3.8	2.2	0	190	17.4	0	4.5
L1017	1 fruit	167	940	87	18	1.3	1.2	1.7	14	81	0.03	0.2	2.7	1.5	0	140	12.2	0	3.2
L185	Banana, cooking, boiled	100	400	34	5	0.5	0.2	1.1	19	120	0.03	0.04	0.64	0.24	0	22	9	0	0.32
L185	1 cup (250mL)	201	800	68	10	1	0.4	2.2	39	230	0.06	0.08	1.3	0.48	0	44	18.1	0	0.64

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
L1101	Banana, yellow, ripened, raw	100	74.6	382	397	1	0.3	20.8	1.8	15.2	5.6	0.1	0.1	trace	trace	trace	0	0	0
L1101	1 medium (19-20cm long)	110.8	82.7	423	439	1.1	0.3	23	2	16.8	6.2	0.1	0.1	0.1	trace	trace	0	0	0
L1101	1 cup mashed (250mL)	246.4	184	942	977	2.5	0.7	51.3	4.4	37.5	13.8	0.2	0.2	0.1	trace	0.1	0	0	0
L1101	1 cup sliced (250mL)	154.2	115	589	611	1.6	0.5	32.1	2.8	23.4	8.6	0.1	0.1	0.1	trace	0.1	0	0	0
L34	Blackberry, raw	100	82	211	260	1.3	0.5	10.1	6.1	10.1	0	trace	trace	0.3			0	4	0.2
L34	1 cup (250mL)	123	101	260	320	1.5	0.6	12.4	7.5	12.4	0	trace	0.1	0.4			0	4.9	0.3
L1047	Blackcurrant, Ben Ard, frozen	100	79.4	184	229	1.3	0.5	8.5	5.6	8.5	0	0.1	trace	0.2	0.1	0.1	0	2.1	0.4
L1047	1 cup (250mL)	157	125	289	360	2	0.8	13.3	8.8	13.3	0	0.1	0.1	0.3	0.1	0.2	0	3.3	0.6
L1052	Blackcurrant, puree, frozen	100	84.1	146	168	0.6	0.4	7.1	2.7	7.1	0	0.1	trace	0.2	0.1	0.1	0	2.2	0.6
L1052	1 cup (250mL)	282.1	237	412	473	1.8	1.1	20	7.6	20	0	0.2	0.1	0.4	0.2	0.2	0	6.2	1.7
L50	Blackcurrant, raw	100	82	283	318	0.9	0.4	14.8	4.3	14.8	0	trace	0.1	0.2			0	2	0.2
L50	1 cup (250mL)	118	96.7	334	375	1.1	0.5	17.5	5.1	17.5	0	trace	0.1	0.3			0	2.4	0.2
L1051	Blueberry, frozen	100	83.7	192	220	0.6	0.4	9.8	3.5	9.7	0.1	trace	trace	trace	trace	0	0	2.1	0.8
L1051	1 cup (250mL)	159.3	133	306	351	1	0.6	15.6	5.6	15.5	0.2	0.1	trace	0.1	0.1	0	0	3.3	1.3
L1050	Blueberry, raw	100	84.1	180	211	0.6	0.3	9.3	3.9	9.2	0.1	trace	trace	0.1	trace	trace	0	2	0.6
L1050	1 cup (250mL)	156.9	132	282	331	1	0.5	14.6	6.1	14.4	0.2	trace	trace	0.1	trace	0.1	0	3.1	0.9
L1045	Boysenberry, frozen	100	86.5	147	186	1.3	0.6	6.1	4.8	6	0.1	0.1	0.1	0.1	0.1	trace	0	0	0
L1045	1 cup (250mL)	172	149	253	319	2.2	1	10.5	8.3	10.3	0.2	0.2	0.2	0.2	0.2	trace	0	0	0
L1046	Boysenberry, puree, seedless, frozen	100	88.7	162	173	1.3	0.6	7	1.3	6.9	0.1	0.2	0.1	0.1	0.1	trace	0	0	0
L1046	1 cup (250mL)	264.7	235	430	458	3.3	1.6	18.5	3.4	18.3	0.3	0.4	0.3	0.2	0.1	0.1	0	0	0
L40	Boysenberry, raw	100	85.2	168	227	1.1	0.7	7.2	4.3	7.1	0.1	trace	0.1	0.5			0	2.6	0.2
L40	1 cup (250mL)	133	113	223	302	1.5	0.9	9.6	5.7	9.5	0.1	trace	0.1	0.6			0	3.5	0.3

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
L1101	Banana, yellow, ripened, raw	100	360	24	5.3	0.2	0.2	0.5	6.1	36	0.04	0.06	0.2	0.31	0	0	5.5	0	0.2
L1101	1 medium (19-20cm long)	110.8	400	27	5.9	0.3	0.2	0.6	6.7	40	0.04	0.07	0.22	0.34	0	0	6.1	0	0.22
L1101	1 cup mashed (250mL)	246.4	890	59	13	0.6	0.4	1.2	15	90	0.1	0.15	0.49	0.76	0	0	13.6	0	0.49
L1101	1 cup sliced (250mL)	154.2	560	37	8.2	0.4	0.3	0.8	9.4	56	0.06	0.09	0.31	0.48	0	0	8.5	0	0.31
L34	Blackberry, raw	100	210	24	63	0.9	0.3	0.1	13	76	0.03	0.04	0.6	0.05	0	25	20	0	3.5
L34	1 cup (250mL)	123	260	30	77	1.1	0.4	0.1	16	93	0.04	0.05	0.74	0.06	0	31	24.6	0	4.3
L1047	Blackcurrant, Ben Ard, frozen	100	300	59	34	0.4	0.2	0	11	65	0.04	0.05	2.6	0.24	0	33	185	0	1.6
L1047	1 cup (250mL)	157	470	93	53	0.7	0.4	0	17	100	0.06	0.08	4.1	0.38	0	52	290	0	2.5
L1052	Blackcurrant, puree, frozen	100	300	32	24	0.7	0.2	0	9.2	55	0.02	0.05	2.7	0.22	0	33	116	0	1
L1052	1 cup (250mL)	282.1	850	90	68	2	0.4	0	26	160	0.06	0.14	7.5	0.62	0	93	327	0	2.9
L50	Blackcurrant, raw	100	300	34	48	1	0.3	0.2	27	160	0.02	0.05	0.32	0.06	0	8	160	0	0.8
L50	1 cup (250mL)	118	350	40	57	1.2	0.3	0.2	32	190	0.02	0.06	0.38	0.07	0	9.4	189	0	0.94
L1051	Blueberry, frozen	100	68	9.3	11	0.4	0.1	0	2.5	15	0.02	0.03	0.31	0.05	0	8	6.2	0	0.61
L1051	1 cup (250mL)	159.3	110	15	17	0.6	0.1	0	4	24	0.03	0.05	0.49	0.08	0	13	9.9	0	0.97
L1050	Blueberry, raw	100	67	11	11	0.2	0.1	0	1.3	7.9	0	0.02	0.17	0.04	0	12	3.8	0	0.91
L1050	1 cup (250mL)	156.9	110	17	17	0.3	0.1	0	2.1	12	0	0.03	0.27	0.06	0	19	6	0	1.4
L1045	Boysenberry, frozen	100	160	32	27	0.8	0.3	0	2.2	13	0.09	0.06	0.5	0.05	0	59	1.6	0	0.69
L1045	1 cup (250mL)	172	270	55	46	1.3	0.5	0	3.7	22	0.16	0.1	0.86	0.09	0	100	2.8	0	1.2
L1046	Boysenberry, puree, seedless, frozen	100	160	22	18	0.7	0.2	0	3	18	0.08	0.06	0.58	0.05	0	23	0	0	0.61
L1046	1 cup (250mL)	264.7	430	58	48	1.9	0.6	0	8	48	0.21	0.16	1.5	0.13	0	61	0	0	1.6
L40	Boysenberry, raw	100	150	19	24	0.8	0.5	0.1	50	300	0.01	0.02	1.1	0.01	0	63	9.1	0	1.1
L40	1 cup (250mL)	133	200	25	32	1	0.7	0.1	67	400	0.01	0.03	1.4	0.01	0	84	12.1	0	1.5

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
L45	Cherry, flesh & skin, raw	100	79.6	263	273	0.9	0.3	14	1.3	13.9	0.1	0.1	0.1	0.1			0	3.4	0.1
L45	1 cup (250mL)	150	119	394	410	1.4	0.4	21	1.9	20.9	0.1	0.1	0.1	0.1			0	5	0.2
L1023	Cranberry, dried, sweetened	100	16	1160	1200	0.1	1.4	65	5.7	65	0	0.1	0.2	0.7			0	3	0
L1023	1 cup (250mL)	128.1	20.5	1480	1540	0.1	1.8	83.3	7.3	83.3	0	0.1	0.3	0.8			0	3.8	0
L49	Currant, dried	100	22	1190	1240	2.3	0.5	66.7	6	64.9	1.8	0.2	trace	0.2			0	20	2.5
L49	1 cup (250mL)	154	33.9	1840	1910	3.6	0.8	103	9.2	100	2.8	0.3	trace	0.3			0	31	3.9
L62	Date, dried	100	16	1220	1320	3.3	0.3	67.9	9.7	66.5	1.4	0	0	0	0	0	0	5	1.5
L62	1 cup chopped (250mL)	188	30.1	2300	2480	6.2	0.6	128	18.2	125	2.6	0	0	0	0	0	0	9.4	2.8
L67	Feijoa, flesh, raw	100	85.4	159	183	0.6	0.4	8	3	7.7	0.3	0	0	0	0	0	0	2.5	0.1
L67	1 cup (250mL)	260	222	414	476	1.6	0.9	20.7	7.8	20	0.8	0	0	0	0	0	0	6.6	0.3
L68	Fig, dried	100	21.3	1050	1170	3.6	1.6	54.5	14.3	52.6	1.9	0.3	0.3	0.7			0	39	0.8
L68	1 cup (250mL)	210	44.7	2200	2460	7.6	3.4	114	30	110	4	0.6	0.7	1.4			0	82	1.7
L196	Fruit mix, dried	100	17.9	1230	1270	2.3	0.9	67.9	5.6	67.9	0	0.3	0	0.3			0	78	1.7
L196	1 cup (250mL)	174	31.1	2130	2210	4	1.6	118	9.7	118	0	0.5	0	0.5			0	140	3
L74	Fruit salad, canned in syrup, undrained	100	71.1	421	431	0.3	0.1	24.3	1.2	24.3	0	trace	trace	trace			0	2	1.4
L74	1 cup (250mL)	263	187	1110	1130	0.7	0.3	63.9	3.2	63.9	0	trace	trace	0.1			0	5.3	3.8
L78	Gooseberry, flesh, skin & seeds, raw	100	83.7	186	220	0.6	0.6	9.1	4.3	9.1	0	trace	0.1	0.4			0	1	0.2
L78	1 cup (250mL)	158	132	293	348	0.9	0.9	14.4	6.8	14.4	0	0.1	0.1	0.6			0	1.6	0.3
L82	Grape, Black, flesh, raw	100	80.7	277	284	0.6	0.1	15.5	0.9	15.5	0	trace	trace	trace			0	2	0.5
L82	1 cup (250mL)	172	139	476	488	1	0.2	26.7	1.5	26.7	0	0.1	trace	0.1			0	3.4	0.8
L83	Grape, White, flesh & skin, raw	100	79.3	288	295	0.6	0.1	16.1	0.9	16.1	0	trace	trace	trace			0	2	0.5
L83	1 cup (250mL)	169	134	487	499	1.1	0.2	27.2	1.5	27.2	0	0.1	trace	0.1			0	3.4	0.8

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
L45	Cherry, flesh & skin, raw	100	210	21	16	0.7	0.1	0.7	4.3	26	0.03	0	0.6	0.05	0	6	20	0	0.42
L45	1 cup (250mL)	150	320	32	23	1.1	0.1	1	6.5	39	0.05	0	0.9	0.08	0	9	30	0	0.63
L1023	Cranberry, dried, sweetened	100	40	8	10	0.5	0.1	0.5	0	0	0.01	0.02	0.99	0.04	0	0	0.2	0	1.1
L1023	1 cup (250mL)	128.1	51	10	13	0.7	0.1	0.6	0	0	0.01	0.03	1.3	0.05	0	0	0.3	0	1.4
L49	Currant, dried	100	710	40	95	1.8	0.5	0.9	5	30	0.03	0.08	1.1	0.3	0	10	0	0	3.5
L49	1 cup (250mL)	154	1100	62	150	2.8	0.8	1.4	7.7	46	0.05	0.12	1.7	0.46	0	15	0	0	5.4
L62	Date, dried	100	750	64	68	1.6	0.3	1.4	8.4	50	0.07	0.04	3.5	0.15	0	13	0	0	0.05
L62	1 cup chopped (250mL)	188	1400	120	130	3	0.5	2.6	16	94	0.13	0.08	6.6	0.28	0	24	0	0	0.09
L67	Feijoa, flesh, raw	100	120	14	5.7	0.1	0.1	0.2	5.2	31	0	0.01	0.29	0.05	0	0	30.3	0	0.18
L67	1 cup (250mL)	260	320	36	15	0.3	0.2	0.5	13	81	0	0.03	0.75	0.13	0	0	78.8	0	0.47
L68	Fig, dried	100	780	67	200	1.4	0.5	1	1.5	9	0.05	0.09	1	0.25	0	9	0.9	0	0.35
L68	1 cup (250mL)	210	1600	140	420	2.9	1.1	2.1	3.2	19	0.11	0.19	2.1	0.53	0	19	1.9	0	0.74
L196	Fruit mix, dried	100	530	72	64	1.8	0.4	0	1.3	8	0.1	0	0.7	0.22	0	15	0	0	0.11
L196	1 cup (250mL)	174	920	130	110	3.1	0.7	0	2.3	14	0.17	0	1.2	0.38	0	26	0	0	0.19
L74	Fruit salad, canned in syrup, undrained	100	120	10	8	1	0.2	0.4	50	300	0.02	0.01	0.4	0.01	0	4	3	0	0.1
L74	1 cup (250mL)	263	320	26	21	2.6	0.5	1	130	790	0.05	0.03	1.1	0.03	0	11	7.9	0	0.26
L78	Gooseberry, flesh, skin & seeds, raw	100	170	19	19	0.6	0.1	0.1	30	180	0.04	0.03	0.4	0.02	0	6	40	0	0.4
L78	1 cup (250mL)	158	270	30	30	0.9	0.2	0.2	47	280	0.06	0.05	0.63	0.03	0	9.5	63.2	0	0.63
L82	Grape, Black, flesh, raw	100	320	16	9	0.3	0.1	0.2	9	54	0.04	0.02	0.35	0.1	0	2	4	0	0.32
L82	1 cup (250mL)	172	550	28	15	0.5	0.2	0.3	16	93	0.07	0.03	0.6	0.17	0	3.4	6.9	0	0.55
L83	Grape, White, flesh & skin, raw	100	250	22	12	0.3	0.1	0.2	15	91	0.04	0.02	0.35	0.1	0	2	4	0	0.32
L83	1 cup (250mL)	169	420	37	20	0.5	0.2	0.3	26	150	0.07	0.03	0.59	0.17	0	3.4	6.8	0	0.54

FoodID	Short Food Name	Measure	Water	Energy		Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
				g	g														
L1018	Grape, red or green, seedless, raw, European type	100	80.5	282	282	0.8	0.2	15.5	0	15.5	0	trace	trace	trace			0	2	0.5
L1018	1 cup (250mL)	159.6	129	450	450	1.2	0.3	24.7	0	24.7	0	0.1	trace	0.1			0	3.2	0.8
L80	Grapefruit, flesh, raw	100	90.7	99	104	0.6	0.1	5	0.6	5	0	trace	trace	trace			0	1	0.2
L80	1 cup sections (250mL)	243	220	241	253	1.5	0.2	12.2	1.5	12.2	0	trace	trace	0.1			0	2.4	0.5
L91	Juice, lemon, raw	100	91.3	40	100	0.3	0.2	1.6	0.4	1.6	0	trace	trace	0.1			0	2	0.2
L91	1 tablespoon (15mL)	16	14.6	6	16	trace	trace	0.3	0.1	0.3	0	trace	trace	trace			0	0.3	trace
L91	100mL	107	97.7	43	107	0.3	0.2	1.7	0.4	1.7	0	trace	trace	0.1			0	2.1	0.2
L113	Juice, orange, raw	100	87.7	174	176	0.6	0.2	9.2	0.2	9.2	0	trace	0.1	0.1			0	2	0.9
L113	1 cup (250mL)	258	226	450	454	1.6	0.5	23.7	0.5	23.7	0	0.1	0.2	0.2			0	5.2	2.4
L1036	Kiwifruit, Zespri Gold (Hort16A) Kiwifruit, Zespri, raw	100	83.2	230	273	1.2	0.6	11.1	2	10.9	0.2	0.1	trace	0.1	trace	0.1	0	3	0
L1036	1 cup mashed (250mL)	252.5	210	580	689	3.1	1.4	27.9	5.1	27.5	0.5	0.2	trace	0.3	0.1	0.2	0	7.6	0
L1036	1 fruit	83	69.1	191	226	1	0.5	9.2	1.7	9	0.1	0.1	trace	0.1	trace	trace	0	2.5	0
L1026	Kiwifruit, Zespri Green (Hayward) Kiwifruit, Zespri, raw	100	83.5	199	250	1.2	0.7	9.1	3	8.8	0.3	0.1	0.1	0.1	0.1	trace	0	2.3	0
L1026	1 cup mashed (250mL)	256.5	214	511	640	3	1.7	23.4	7.7	22.6	0.8	0.2	0.2	0.3	0.2	0.1	0	5.9	0
L1026	1 fruit	74.1	61.9	148	185	0.9	0.5	6.8	2.2	6.5	0.2	0.1	0.1	0.1	0.1	trace	0	1.7	0
L1010	Kiwifruit, Zespri Organic Green (Hayward) Kiwifruit, Zespri, raw	100	82.6	222	265	0.9	0.7	10.6	2.2	10.2	0.3	0.2	0.3	0.1	trace	0.1	0	1.8	0
L1010	1 cup mashed (250mL)	256.5	212	569	678	2.4	1.8	27.1	5.7	26.2	0.8	0.5	0.8	0.2	trace	0.2	0	4.6	0
L1010	1 fruit	79	65.2	175	209	0.7	0.6	8.3	1.7	8.1	0.3	0.1	0.3	trace	trace	trace	0	1.4	0
L1077	Kiwifruit, Zespri SunGold Kiwifruit (Gold3), Zespri, raw	100	82.4	239	280	1	0.3	12.4	1.4	12.3	0.1	0.1	trace	0.1	trace	0.1	0	2.7	0
L1077	1 fruit	60	49.5	143	168	0.6	0.2	7.5	0.9	7.4	0.1	trace	trace	0.1	trace	trace	0	1.6	0
L1078	Kiwifruit, Zespri Sweet Green Kiwifruit (Green14), Zespri, raw	100	80.3	239	289	1.3	0.2	12.3	2.4	12.1	0.2	trace	trace	0.1	trace	trace	0	2.6	0
L1078	1 fruit	80.9	65	193	234	1	0.2	9.9	1.9	9.8	0.1	trace	trace	0.1	trace	trace	0	2.1	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
L1018	Grape, red or green, seedless, raw, European type	100	190	20	10	0.4	0.1	0.1	6.6	40	0.07	0.07	0.19	0.09	0	2	10.8	0	0.2
L1018	1 cup (250mL)	159.6	300	32	16	0.6	0.1	0.2	11	63	0.11	0.11	0.3	0.14	0	3.2	17.2	0	0.32
L80	Grapefruit, flesh, raw	100	230	16	17	0.3	0.1	0.1	0	0	0.05	0.02	0.27	0.03	0	18	40	0	0.19
L80	1 cup sections (250mL)	243	560	39	41	0.7	0.2	0.2	0	0	0.12	0.05	0.66	0.07	0	44	97.2	0	0.46
L91	Juice, lemon, raw	100	140	10	8	0.1	trace	0	1.8	11	0.02	0.01	0.1	0.05	0	20	50	0	0.22
L91	1 tablespoon (15mL)	16	22	1.6	1.3	trace	trace	0	0.3	1.8	trace	trace	0.02	0.01	0	3.2	8	0	0.04
L91	100mL	107	150	11	8.6	0.1	trace	0	2	12	0.02	0.01	0.11	0.05	0	21	53.5	0	0.24
L113	Juice, orange, raw	100	180	22	12	0.3	0	0	8.4	50	0.08	0.02	0.27	0.04	0	28	50	0	0.17
L113	1 cup (250mL)	258	460	57	31	0.8	0	0	22	130	0.21	0.05	0.7	0.1	0	72	129	0	0.44
L1036	Kiwifruit, Zespri Gold (Hort16A) Kiwifruit, Zespri, raw	100	320	29	20	0.3	0.1	0.3	7.2	43	0.02	0.05	1	0.06	0	34	109	0	1.3
L1036	1 cup mashed (250mL)	252.5	800	73	51	0.7	0.3	0.8	18	110	0.05	0.13	2.6	0.15	0	86	274	0	3.3
L1036	1 fruit	83	260	24	17	0.2	0.1	0.2	6	36	0.02	0.04	0.86	0.05	0	28	90.1	0	1.1
L1026	Kiwifruit, Zespri Green (Hayward) Kiwifruit, Zespri, raw	100	300	34	27	0.2	0.1	0.6	9	54	0	0.05	0.83	0.07	0	38	85.1	0	0.86
L1026	1 cup mashed (250mL)	256.5	770	87	69	0.6	0.3	1.5	23	140	0	0.13	2.1	0.18	0	98	218	0	2.2
L1026	1 fruit	74.1	220	25	20	0.2	0.1	0.4	6.7	40	0	0.04	0.62	0.05	0	28	63.1	0	0.64
L1010	Kiwifruit, Zespri Organic Green (Hayward) Kiwifruit, Zespri, raw	100	280	33	31	0.2	0.1	0.4	7.3	44	0	0.05	0.26	0.07	0	18	86.9	0	1.8
L1010	1 cup mashed (250mL)	256.5	710	83	80	0.5	0.3	0.9	19	110	0	0.13	0.67	0.18	0	45	223	0	4.5
L1010	1 fruit	79	220	26	25	0.2	0.1	0.3	5.8	35	0	0.04	0.21	0.06	0	14	68.6	0	1.4
L1077	Kiwifruit, Zespri SunGold Kiwifruit (Gold3), Zespri, raw	100	320	25	17	0.2	0.1	0.4	2.3	14	0	0.07	0.57	0.08	0.08	31	161	0	1.4
L1077	1 fruit	60	190	15	10	0.1	trace	0.3	1.4	8.4	0	0.04	0.34	0.05	0.05	18	96.8	0	0.85
L1078	Kiwifruit, Zespri Sweet Green Kiwifruit (Green14), Zespri, raw	100	330	29	27	0.2	0.1	0.8	5.8	34	0	0.11	0.63	0.18	0.2	38	150	0	1.7
L1078	1 fruit	80.9	270	23	22	0.2	0.1	0.6	4.7	28	0	0.09	0.51	0.15	0.16	31	121	0	1.3

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
L183	Lemon, flesh, raw	100	92.2	57	80	0.6	0.3	2.1	2.8	2.1	0	0	0	0	0	0	0	3	0.2
L183	1 cup sections (250mL)	224	207	129	179	1.4	0.7	4.7	6.3	4.7	0	0	0	0	0	0	0	6.7	0.5
L97	Lychee, canned in syrup, undrained	100	79.3	307	312	0.4	0	17.7	0.6	17.7	0	0	0	0	0	0	0	2	1.4
L97	1 cup (250mL)	267	212	820	833	1	0	47.3	1.6	47.3	0	0	0	0	0	0	0	5.3	3.8
L194	Mandarin, flesh, raw	100	84.8	203	219	1.2	0.4	9.9	2	9.9	0	0	0	0	0	0	0	2.7	0.2
L194	1 cup sections (250mL)	195	165	396	427	2.3	0.8	19.2	3.9	19.2	0	0	0	0	0	0	0	5.3	0.4
L100	Mango, canned in syrup, undrained	100	82.7	288	295	0.3	0.1	16.4	0.9	16.3	0.1	trace	trace	trace			0	3	0.1
L100	1 cup (250mL)	260	215	748	767	0.8	0.3	42.6	2.3	42.4	0.3	0.1	0.1	trace			0	7.8	0.3
L101	Mango, flesh, raw	100	83	264	276	0.5	0.2	14.6	1.5	14.1	0.5	trace	0.1	trace			0	7	0.1
L101	1 cup sliced (250mL)	176	146	465	486	0.9	0.4	25.7	2.6	24.8	0.9	0.1	0.1	0.1			0	12	0.2
L105	Melon, Honeydew, flesh, raw	100	88.5	195	200	1.3	0.2	9.8	0.6	9.8	0	0	0	0	0	0	0	32	0.1
L105	1 cup diced (250mL)	172	152	336	344	2.2	0.3	16.9	1	16.9	0	0	0	0	0	0	0	55	0.2
L106	Melon, rock, flesh, raw	100	90	129	134	1.1	0.1	6.3	0.5	6.1	0.2	0	0	0	0	0	0	7.3	0.1
L106	1 cup diced (250mL)	168	151	217	224	1.9	0.2	10.6	0.9	10.2	0.3	0	0	0	0	0	0	12	0.2
L111	Nectarine, flesh & skin, raw	100	87.2	167	180	1.1	0.4	7.8	1.6	7.8	trace	trace	0.1	0.2			0	2	0.1
L111	1 fruit	143	125	239	258	1.6	0.6	11.2	2.3	11.2	0.1	trace	0.2	0.2			0	2.9	0.1
L111	1 cup sliced (250mL)	145.8	127	244	263	1.6	0.6	11.4	2.4	11.4	0.1	trace	0.2	0.2			0	3	0.1
L112	Olive, in brine	100	76.5	452	478	0.9	11	1.8	3.2	0	1.8	1.3	6.4	1			0	2300	4.5
L112	1 olive	2.8	2.1	13	13	trace	0.3	trace	0.1	0	trace	trace	0.2	trace			0	63	0.1
L114	Orange, flesh, raw	100	86.5	172	188	0.9	0.3	8.6	2	8.5	0.1	0.1	0.1	0.1			0	2.7	0.2
L114	1 fruit	128	111	220	240	1.1	0.4	11	2.6	10.8	0.2	0.1	0.1	0.1			0	3.5	0.3
L114	1 cup sections (250mL)	174.3	151	300	327	1.5	0.5	15	3.5	14.7	0.2	0.1	0.2	0.2			0	4.7	0.4

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
L183	Lemon, flesh, raw	100	140	15	26	0.4	0.1	1	1.2	7	0.05	0.02	0.3	0.08	0	11	52	0	0.15
L183	1 cup sections (250mL)	224	300	34	58	0.9	0.2	2.2	2.6	16	0.11	0.05	0.67	0.18	0	25	116	0	0.34
L97	Lychee, canned in syrup, undrained	100	75	12	4	0.7	0.2	0.8	0	0	0.03	0.03	0.3	0.01	0	2	8	0	0
L97	1 cup (250mL)	267	200	32	11	1.9	0.5	2.1	0	0	0.08	0.08	0.8	0.03	0	5.3	21.4	0	0
L194	Mandarin, flesh, raw	100	250	30	30	0.2	0.1	0.3	11	67	0.08	0.06	0.1	0.02	0	36	41.5	0	0.41
L194	1 cup sections (250mL)	195	490	59	58	0.4	0.2	0.6	22	130	0.16	0.12	0.2	0.04	0	70	80.9	0	0.8
L100	Mango, canned in syrup, undrained	100	100	10	10	0.4	0.3	trace	200	1200	0.02	0.03	0.2	0.04	0	7	10	0	0.64
L100	1 cup (250mL)	260	260	26	26	1	0.8	0.1	520	3100	0.05	0.08	0.52	0.1	0	18	26	0	1.7
L101	Mango, flesh, raw	100	190	13	10	0.5	0.2	0.1	200	1200	0.03	0.04	0.4	0.13	0	43	30	0	1.1
L101	1 cup sliced (250mL)	176	330	23	18	0.9	0.4	0.2	350	2100	0.05	0.07	0.7	0.23	0	76	52.8	0	1.8
L105	Melon, Honeydew, flesh, raw	100	440	18	28	0.4	0.2	0.1	5	30	0.03	0.06	1.2	0.06	0	19	50	0	0.1
L105	1 cup diced (250mL)	172	750	31	48	0.7	0.4	0.2	8.6	52	0.05	0.1	2.1	0.1	0	33	86	0	0.17
L106	Melon, rock, flesh, raw	100	370	13	7.5	0.4	0.3	0.1	34	210	0.01	0.01	0.72	0.06	0	19	27.1	0	0.06
L106	1 cup diced (250mL)	168	620	22	13	0.7	0.4	0.2	58	340	0.02	0.02	1.2	0.1	0	32	45.5	0	0.1
L111	Nectarine, flesh & skin, raw	100	210	20	5	0.3	0.1	0.1	60	360	0.01	0.01	0.52	0.04	0	4	4.3	0	1.9
L111	1 fruit	143	300	29	7.2	0.4	0.1	0.1	86	520	0.01	0.01	0.74	0.06	0	5.7	6.1	0	2.7
L111	1 cup sliced (250mL)	145.8	310	29	7.3	0.4	0.1	0.1	88	530	0.02	0.02	0.76	0.06	0	5.8	6.3	0	2.7
L112	Olive, in brine	100	91	17	61	1	0.2	0	30	180	0	0	0.13	0.02	0	0	1	0	2
L112	1 olive	2.8	2.5	0.5	1.7	trace	trace	0	0.8	5	0	0	trace	trace	0	0	trace	0	0.06
L114	Orange, flesh, raw	100	160	21	29	0.1	0.1	trace	14	85	0	0.03	0.93	0.06	0	43	35.6	0	0.23
L114	1 fruit	128	200	27	37	0.2	0.1	0.1	18	110	0	0.04	1.2	0.08	0	55	45.6	0	0.29
L114	1 cup sections (250mL)	174.3	280	37	51	0.2	0.1	0.1	25	150	0	0.05	1.6	0.11	0	75	62.1	0	0.4

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
L116	Passion fruit, flesh & seed, raw	100	74.4	191	302	2.8	0.5	7.4	13.9	7.4	0	0	0	0	0	0	0	28	0.1
L116	1 passionfruit	18	13.4	34	54	0.5	0.1	1.3	2.5	1.3	0	0	0	0	0	0	0	5	trace
L206	Peach, canned in juice, undrained	100	87.5	171	179	0.6	trace	9.4	1	9.4	0	0	0	0	0	0	0	4	1.3
L206	1 cup sliced (250mL)	264	231	452	473	1.7	0.1	24.7	2.6	24.7	0	0	0	0	0	0	0	11	3.5
L124	Peach, canned in syrup, drained	100	82.9	231	243	0.9	0.1	12.5	1.5	12.5	0	trace	trace	trace			0	3	1.3
L124	1 cup (250mL)	208	172	481	506	1.8	0.2	26	3.1	26	0	trace	0.1	0.1			0	6.2	2.7
L126	Peach, flesh & skin, raw	100	87.6	162	177	1	0.5	7.3	1.9	7.3	trace	trace	0.2	0.2			0	4.1	0.1
L126	1 cup sliced (250mL)	136	119	220	240	1.4	0.7	10	2.5	9.9	trace	0.1	0.2	0.3			0	5.6	0.1
L126	1 fruit	138	121	223	244	1.4	0.7	10.1	2.6	10.1	0.1	0.1	0.2	0.3			0	5.7	0.1
L219	Pear, Nashi, flesh, raw	100	86.5	170	183	0.2	0.1	9.6	1.6	9.6	0	0	0	0	0	0	0	0.6	0.1
L219	1 cup sliced (250mL)	146	126	249	267	0.2	0.2	14	2.3	14	0	0	0	0	0	0	0	0.9	0.2
L204	Pear, canned in juice, undrained	100	86.6	157	170	0.5	0	8.7	1.7	8.7	0	0	0	0	0	0	0	5	1.4
L204	1 cup (250mL)	264	229	414	450	1.4	0	23	4.5	23	0	0	0	0	0	0	0	13	3.8
L1015	Pear, flesh & skin, raw	100	84.7	188	213	0.4	0.3	10	3.2	10	0.1	trace	trace	trace			0	0.5	0.1
L1015	1 cup sliced (250mL)	174.3	148	327	372	0.6	0.5	17.4	5.6	17.3	0.1	trace	trace	trace			0	0.9	0.2
L1015	1 fruit	122	103	229	260	0.5	0.4	12.2	3.9	12.1	0.1	trace	trace	trace			0	0.6	0.2
L178	Persimmon, flesh, raw	100	80	287	308	0.6	0.2	15.9	2.6	15.9	0	trace	0.1	0.1			0	3.5	0.1
L178	1 cup mashed (250mL)	175	140	503	539	1	0.4	27.8	4.6	27.8	0	trace	0.1	0.1			0	6.1	0.2
L198	Pineapple, canned in juice, drained	100	84.6	185	198	0.7	0	10.2	1.6	10.2	0	0	0	0	0	0	0	4	1.5
L198	1 cup (250mL)	198	168	367	392	1.4	0	20.2	3.2	20.2	0	0	0	0	0	0	0	7.9	3
L142	Pineapple, canned in syrup, drained	100	81.8	261	273	0.6	0.1	14.6	1.4	14.6	0	trace	trace	trace			0	0.7	1.5
L142	1 cup (250mL)	186	152	486	507	1	0.2	27.2	2.6	27.2	0	trace	trace	0.1			0	1.3	2.8

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
L116	Passion fruit, flesh & seed, raw	100	350	54	16	1.1	0.8	0	1.7	10	0.03	0.1	1.9	0	0	0	20	0	3
L116	1 passionfruit	18	63	9.7	2.9	0.2	0.1	0	0.3	1.8	trace	0.02	0.34	0	0	0	3.6	0	0.54
L206	Peach, canned in juice, undrained	100	130	17	6	0.3	0.1	0	38	230	0.01	0.02	0.68	0.02	0	3.4	3.6	0	0.49
L206	1 cup sliced (250mL)	264	340	45	16	0.7	0.3	0	100	600	0.03	0.05	1.8	0.05	0	9	9.5	0	1.3
L124	Peach, canned in syrup, drained	100	85	18	2	0.3	0.2	0.1	100	620	0.03	0.03	0.4	0.03	0	8	4	0	1.5
L124	1 cup (250mL)	208	180	37	4.2	0.6	0.4	0.2	210	1300	0.06	0.06	0.83	0.06	0	17	8.3	0	3.1
L126	Peach, flesh & skin, raw	100	220	21	6.5	0.4	0.2	0.1	80	480	0.01	0.02	0.74	0.08	0	3	9.6	0	1.3
L126	1 cup sliced (250mL)	136	300	29	8.9	0.5	0.2	0.1	110	650	0.01	0.03	1	0.11	0	4.1	13.1	0	1.7
L126	1 fruit	138	310	29	9	0.5	0.2	0.1	110	660	0.01	0.03	1	0.11	0	4.1	13.2	0	1.8
L219	Pear, Nashi, flesh, raw	100	110	7.8	3.3	0.1	0.1	0	0	0	0	0	0.01	0.02	0	3	3.7	0	0.5
L219	1 cup sliced (250mL)	146	160	11	4.8	0.1	0.1	0	0	0	0	0	0.02	0.03	0	4.4	5.4	0	0.73
L204	Pear, canned in juice, undrained	100	100	10	6	0.3	0.2	0	0	0	0	0.01	0.1	0.03	0	4	1	0	0.08
L204	1 cup (250mL)	264	260	26	16	0.8	0.5	0	0	0	0	0.03	0.26	0.08	0	11	2.6	0	0.21
L1015	Pear, flesh & skin, raw	100	120	12	8.5	0.2	0.1	0.2	1.7	10	0.01	0.01	0.34	0.03	0	7	3	0	0.23
L1015	1 cup sliced (250mL)	174.3	210	21	15	0.3	0.2	0.3	2.9	17	0.02	0.02	0.59	0.05	0	12	5.2	0	0.4
L1015	1 fruit	122	150	15	10	0.2	0.2	0.2	2	12	0.01	0.01	0.42	0.04	0	8.5	3.7	0	0.28
L178	Persimmon, flesh, raw	100	150	17	18	0.4	0.1	0.2	140	830	0.02	0.06	0.4	0.02	0	8	10	0	0.2
L178	1 cup mashed (250mL)	175	260	30	32	0.7	0.2	0.4	240	1400	0.04	0.11	0.7	0.04	0	14	17.5	0	0.35
L198	Pineapple, canned in juice, drained	100	140	5	6	0.5	0.3	0	2.5	15	0.03	0.03	0.3	0.09	0	1	14	0	0.05
L198	1 cup (250mL)	198	280	9.9	12	1	0.6	0	5	30	0.06	0.06	0.59	0.18	0	2	27.7	0	0.1
L142	Pineapple, canned in syrup, drained	100	55	8	4	0.2	0.1	0.1	3.7	22	0.03	0.02	0.3	0.09	0	5	10	0	0.05
L142	1 cup (250mL)	186	100	15	7.4	0.4	0.2	0.2	6.8	41	0.06	0.04	0.56	0.17	0	9.3	18.6	0	0.09

FoodID	Short Food Name	Measure	Water	Energy		Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
				g	g														
L143	Pineapple, canned in syrup, undrained	100	77.1	341	351	0.3	0	19.8	1.3	19.8	0	0	0	0	0	0	0	1	1.5
L143	1 cup chopped (250mL)	269	207	917	945	0.7	0	53.3	3.5	53.3	0	0	0	0	0	0	0	2.7	4.1
L144	Pineapple, flesh, raw	100	86.5	210	227	0.5	0.2	11.4	2.1	11.4	0	trace	trace	0.1			0	2	0.1
L144	1 cup chopped (250mL)	164	142	344	371	0.8	0.3	18.7	3.4	18.7	0	trace	0.1	0.2			0	3.3	0.2
L1053	Plum, Royal Star, flesh, raw	100	85.2	190	204	0	0.4	10.3	1.8	9.4	0.9	trace	trace	0.1	0.1	trace	0	1.2	0
L1053	1 cup sliced (250mL)	174.3	149	331	356	0	0.7	18	3.1	16.4	1.6	0.1	trace	0.2	0.1	0.1	0	2.1	0
L1053	1 fruit	95.1	81	181	194	0	0.4	9.8	1.7	8.9	0.9	trace	trace	0.1	0.1	trace	0	1.1	0
L148	Plum, canned in syrup, drained	100	70.7	520	531	0.4	0.1	29.9	1.4	29.8	0.1	trace	0.1	trace			0	8	1.4
L148	1 cup (250mL)	169	119	879	898	0.7	0.2	50.6	2.4	50.4	0.2	trace	0.1	trace			0	14	2.4
L154	Plum, cooking, stewed	100	86.3	139	152	0.5	0.4	6.8	1.6	6.8	0	trace	0.2	0.1			0	2	0.1
L154	1 cup (250mL)	263	227	365	398	1.3	1	17.9	4.2	17.9	0	0.1	0.5	0.2			0	5.3	0.3
L155	Plum, flesh & skin, raw	100	85.4	271	285	0.9	0.6	13.9	1.7	13.8	0.1	trace	0.3	0.1			0	3.6	0.1
L155	1 cup sliced (250mL)	174	149	472	495	1.5	1	24.1	2.9	24	0.1	0.1	0.5	0.2			0	6.3	0.2
L157	Prune, dried	100	37.1	615	681	2.8	0.4	32.5	7.8	31	1.5	trace	0.2	0.1			0	7	0.8
L157	1 cup (250mL)	170	63.1	1050	1160	4.8	0.7	55.3	13.3	52.7	2.6	trace	0.4	0.1			0	12	1.3
L159	Prune, dried, stewed	100	69.7	366	420	1.4	0.3	19.5	6.6	19.5	0	trace	0.2	trace			0	3	0.8
L159	1 cup (250mL)	224	156	820	940	3.1	0.7	43.7	14.8	43.7	0	trace	0.4	0.1			0	6.7	1.8
L161	Raisin, seedless	100	20.9	1210	1250	3.3	0.5	66.9	4.9	66.9	0	0.2	trace	0.2			0	10	1.7
L161	1 cup (250mL)	137.3	28.7	1660	1710	4.5	0.7	91.8	6.7	91.8	0	0.3	trace	0.2			0	14	2.3
L1055	Raspberry, Meeker, frozen	100	85.1	121	150	1.3	0.3	5.2	3.7	5.2	0	trace	0.1	0.1	trace	trace	0	0	0
L1055	1 cup (250mL)	270.7	230	327	407	3.4	0.8	14.1	10	14.1	0	0.1	0.2	0.2	0.1	trace	0	0	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
L143	Pineapple, canned in syrup, undrained	100	94	5	13	0.4	0.1	0.1	6.7	40	0.05	0.02	0.25	0.07	0	5	12	0	0.05
L143	1 cup chopped (250mL)	269	250	13	35	1.1	0.2	0.3	18	110	0.13	0.05	0.67	0.19	0	13	32.3	0	0.13
L144	Pineapple, flesh, raw	100	250	8	12	0.4	0.1	0.8	10	60	0.08	0.02	0.3	0.09	0	5	25	0	0.1
L144	1 cup chopped (250mL)	164	410	13	20	0.7	0.2	1.3	16	98	0.13	0.03	0.49	0.15	0	8.2	41	0	0.16
L1053	Plum, Royal Star, flesh, raw	100	160	20	6.7	0.1	0.1	0	35	210	0.08	0.04	0.42	0.08	0	11	0.7	0	0.33
L1053	1 cup sliced (250mL)	174.3	270	34	12	0.2	0.2	0	61	370	0.14	0.07	0.73	0.14	0	19	1.3	0	0.58
L1053	1 fruit	95.1	150	19	6.4	0.1	0.1	0	33	200	0.08	0.04	0.4	0.08	0	10	0.7	0	0.31
L148	Plum, canned in syrup, drained	100	100	10	7	0.7	0.1	0.2	80	480	0.02	0.01	0.8	0.07	0	3	1.8	0	1.5
L148	1 cup (250mL)	169	170	17	12	1.1	0.1	0.3	140	810	0.03	0.02	1.4	0.12	0	5.1	3	0	2.5
L154	Plum, cooking, stewed	100	160	12	12	0.3	0.1	0.2	15	92	0.04	0.03	0.6	0.03	0	1	3	0	0.5
L154	1 cup (250mL)	263	420	32	32	0.8	0.2	0.4	40	240	0.11	0.08	1.6	0.08	0	2.6	7.9	0	1.3
L155	Plum, flesh & skin, raw	100	190	20	6.8	0.4	0.1	0.2	70	420	0.01	0.01	0.8	0.06	0	5	3.2	0	0.82
L155	1 cup sliced (250mL)	174	330	35	12	0.7	0.2	0.4	120	730	0.02	0.02	1.4	0.1	0	8.7	5.6	0	1.4
L157	Prune, dried	100	700	58	52	1.1	0.5	1	73	440	0.08	0.16	1.3	0.19	0	4	2	0	1.5
L157	1 cup (250mL)	170	1200	99	88	1.9	0.9	1.7	120	740	0.14	0.27	2.2	0.32	0	6.8	3.4	0	2.5
L159	Prune, dried, stewed	100	200	19	9	1.5	0.1	0.3	38	230	0.02	0.04	0.66	0.1	0	0	2.9	0	0.19
L159	1 cup (250mL)	224	440	43	20	3.4	0.2	0.7	86	510	0.05	0.09	1.5	0.22	0	0	6.5	0	0.43
L161	Raisin, seedless	100	680	84	53	1.2	0.2	3.5	5	30	0.28	0.04	0.26	0	0	4	0	0	0.25
L161	1 cup (250mL)	137.3	930	120	73	1.6	0.3	4.8	6.9	41	0.38	0.06	0.36	0	0	5.5	0	0	0.34
L1055	Raspberry, Meeker, frozen	100	210	39	27	0.7	0.5	0	2.4	15	0.03	0.06	2.8	0.09	0	94	9.8	0	0.41
L1055	1 cup (250mL)	270.7	570	110	73	2	1.3	0	6.6	39	0.08	0.16	7.6	0.24	0	250	26.5	0	1.1

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
L1054	Raspberry, Wakefield, frozen	100	85.2	124	162	1.3	0.4	5.2	4.7	5.2	0	0.1	0.1	0.1	0.1	trace	0	0	0.3
L1054	1 cup (250mL)	266.4	227	332	432	3.3	1.1	13.9	12.5	13.9	0	0.2	0.2	0.3	0.1	0.1	0	0	0.8
L163	Raspberry, raw	100	87.7	120	144	1.1	0.6	4.7	3.1	4.6	0.1	trace	0.1	0.4			0	2.2	0.2
L163	1 cup (250mL)	136	119	163	196	1.4	0.8	6.4	4.2	6.3	0.1	trace	0.1	0.5			0	3	0.3
L168	Rhubarb, stewed with sugar	100	85	195	207	0.5	trace	10.9	1.6	10.9	0	0	0	0	0	0	0	2	0.7
L168	1 cup (250mL)	270	230	525	560	1.4	trace	29.4	4.3	29.4	0	0	0	0	0	0	0	5.4	1.9
L169	Rhubarb, stewed without sugar	100	94.6	27	47	0.6	trace	1	2.4	1	0	0	0	0	0	0	0	2	0.7
L169	1 cup (250mL)	265	251	72	123	1.5	trace	2.7	6.4	2.7	0	0	0	0	0	0	0	5.3	1.8
L1016	Strawberry, raw, New Zealand	100	91.3	137	152	0.7	0.4	6.6	1.8	6.5	trace	trace	0.1	0.2			0	0.5	0.2
L1016	1 cup sliced (250mL)	175.4	160	240	266	1.3	0.6	11.5	3.2	11.4	0.1	trace	0.1	0.4			0	0.9	0.4
L1016	1 cup whole (250mL)	152.1	139	208	230	1.1	0.5	10	2.8	9.9	0.1	trace	0.1	0.3			0	0.8	0.3
L173	Sultana	100	16	1340	1380	2.8	0.4	75	4.4	73.2	1.8	0.2	trace	0.1			0	36	1.7
L173	1 cup (250mL)	153	24.5	2040	2110	4.2	0.6	115	6.7	112	2.8	0.2	trace	0.2			0	55	2.6
L174	Tamarillo, Red, flesh & seed, raw	100	86.1	112	165	2	0.4	3.8	3.3	3.5	0.3	0.1	0.1	0.2			0	1.4	0.1
L174	1 fruit	60	51.6	67	99	1.2	0.2	2.3	2	2.1	0.2	trace	trace	0.1			0	0.9	0.1
L179	Tangelo, flesh, raw	100	85.9	147	163	0.6	0.1	7.8	2	7.8	0	trace	trace	trace			0	4	0.2
L179	1 fruit	90	77.3	132	147	0.6	0.1	7	1.8	7	0	trace	trace	trace			0	3.6	0.2
L176	Tangerine, flesh, raw	100	86.7	153	172	0.9	0.2	7.7	2.3	7.7	0	trace	0.1	0.1			0	2	0.2
L176	1 fruit	84	72.8	129	144	0.7	0.2	6.5	1.9	6.5	0	trace	trace	trace			0	1.7	0.2
L177	Watermelon, flesh, raw	100	94	100	105	0.4	0.2	5.1	0.6	5.1	0	0	0	0	0	0	0	4	0.1
L177	1 cup diced (250mL)	169	159	170	178	0.6	0.3	8.6	1	8.6	0	0	0	0	0	0	0	6.8	0.2

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
L1054	Raspberry, Wakefield, frozen	100	220	37	23	0.9	0.5	0	16	97	0.04	0.06	2.5	0.07	0	150	14.2	0	0.98
L1054	1 cup (250mL)	266.4	590	99	61	2.4	1.3	0	43	260	0.11	0.16	6.7	0.19	0	400	37.8	0	2.6
L163	Raspberry, raw	100	170	20	19	0.4	0.4	0.1	0	0	0	0.01	0.5	0.06	0	33	13.6	0	0.35
L163	1 cup (250mL)	136	230	27	26	0.5	0.5	0.1	0	0	0	0.01	0.68	0.08	0	45	18.5	0	0.48
L168	Rhubarb, stewed with sugar	100	360	18	84	0.3	trace	0.1	8.4	50	0.01	0.03	0.4	0.02	0	4	7	0	0.2
L168	1 cup (250mL)	270	970	49	230	0.8	0.1	0.2	23	140	0.03	0.08	1.1	0.05	0	11	18.9	0	0.54
L169	Rhubarb, stewed without sugar	100	400	19	93	0.4	trace	0.1	9.2	55	0.01	0.03	0.4	0.02	0	4	8	0	0.2
L169	1 cup (250mL)	265	1100	50	250	1.1	0.1	0.2	24	150	0.03	0.08	1.1	0.05	0	11	21.2	0	0.53
L1016	Strawberry, raw, New Zealand	100	170	22	17	0.2	0.1	0.2	1	6	0.01	0	0.74	0.05	0	20	45.6	0	0.41
L1016	1 cup sliced (250mL)	175.4	300	39	30	0.3	0.2	0.4	1.8	11	0.02	0	1.3	0.09	0	35	80	0	0.72
L1016	1 cup whole (250mL)	152.1	260	33	26	0.2	0.2	0.3	1.5	9.1	0.02	0	1.1	0.08	0	30	69.4	0	0.62
L173	Sultana	100	910	95	56	2	0.5	1.1	3.8	23	0.18	0.05	0.72	0.25	0	27	0	0	0.7
L173	1 cup (250mL)	153	1400	150	86	3.1	0.8	1.7	5.9	35	0.28	0.08	1.1	0.38	0	41	0	0	1.1
L174	Tamarillo, Red, flesh & seed, raw	100	320	39	11	0.6	0.2	0.1	190	1100	0.04	0.02	0.57	0.2	0	4	29.8	0	1.9
L174	1 fruit	60	190	23	6.4	0.3	0.1	0.1	110	680	0.02	0.01	0.34	0.12	0	2.4	17.9	0	1.2
L179	Tangelo, flesh, raw	100	140	10	22	0.3	0.3	0.1	58	350	0.05	0.03	0.4	0.07	0	20	28	0	0.19
L179	1 fruit	90	130	9	20	0.3	0.3	0.1	52	310	0.05	0.03	0.36	0.06	0	18	25.2	0	0.17
L176	Tangerine, flesh, raw	100	160	17	42	0.3	0.1	0.1	17	100	0.07	0.02	0.3	0.07	0	21	30	0	0.19
L176	1 fruit	84	130	14	35	0.3	0.1	0.1	14	84	0.06	0.02	0.25	0.06	0	18	25.2	0	0.16
L177	Watermelon, flesh, raw	100	120	8	5	0.3	0.2	0	3.3	20	0.02	0.02	0.3	0.07	0	2	8	0	0.1
L177	1 cup diced (250mL)	169	200	14	8.5	0.5	0.3	0	5.6	34	0.03	0.03	0.51	0.12	0	3.4	13.5	0	0.17

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
M	MEATS																		
M1034	Beef, canned, Corned Beef, Salisbury	100	63.7	849	849	22.5	12.6	0	0	0	0	5.3	5.4	0.4	0.1	0.2	69	620	1.7
M1034	1 cup (250mL)	222.3	142	1890	1890	50	28	0	0	0	0	11.9	12	1	0.2	0.5	153	1400	3.8
M1036	Beef, canned, Lite Corned Beef, Salisbury	100	62.2	891	891	23	13.5	0	0	0	0	5.7	5.8	0.5	0.1	0.2	69	420	1.7
M1036	1 cup (250mL)	218.5	136	1950	1950	50.3	29.5	0	0	0	0	12.4	12.8	1	0.2	0.5	151	920	3.7
M1039	Beef, corned silverside, raw	100	75.7	457	457	14.5	5.7	0	0	0	0	2	2.8	0.2	trace	0.1	30	1300	0.6
M1039	1 piece (3.1 x 3.3 x 2.8cm)	32.2	24.4	147	147	4.7	1.8	0	0	0	0	0.6	0.9	0.1	trace	trace	10	430	0.2
M1221	Beef, forequarter & hindquarter assorted cuts, separable lean & fat, cooked	100	57.6	983	983	28.6	13.4	0	0	0	0	5.1	4.5	0.5	0.1	0.1	84	39	1.4
M1149	Beef, forequarter & hindquarter assorted cuts, separable lean, cooked	100	60.5	841	841	30.7	8.6	0	0	0	0	2.9	3.1	0.4	0.1	0.1	83	40	1.4
M1149	1 cup diced (250mL)	200	121	1680	1680	61.4	17.3	0	0	0	0	5.9	6.1	0.7	0.1	0.2	167	81	2.8
M1070	Beef, forequarter brisket navel end, separable lean, braised	100	54.9	1100	1100	29.4	16.4	0	0	0	0	5.6	7	0.5	0.1	0.2	79	39	2
M1071	Beef, forequarter brisket point end, separable lean, braised	100	58.6	848	848	34.5	7.1	0	0	0	0	2.3	3	0.4	0.1	0.1	95	30	0.9
M1173	Beef, forequarter chuck steak, separable lean & fat, braised	100	57.1	1000	1000	29.9	13.3	0	0	0	0	5	4.5	0.5	0.1	0.2	97	36	1.2
M1173	1 steak	197	112	1970	1970	58.8	26.3	0	0	0	0	9.9	8.9	0.9	0.2	0.3	191	72	2.4
M1072	Beef, forequarter chuck steak, separable lean, braised	100	59.7	874	874	32.1	8.9	0	0	0	0	2.9	3.2	0.4	0.1	0.1	98	38	1.3
M1072	1 steak	177	106	1550	1550	56.8	15.7	0	0	0	0	5.2	5.6	0.7	0.1	0.2	173	67	2.2
M1175	Beef, forequarter oyster blade, separable lean & fat, braised	100	59.7	948	948	28.5	12.5	0	0	0	0	4.6	4.3	0.4	0.1	0.1	86	25	0.7
M1074	Beef, forequarter oyster blade, separable lean, braised	100	62.4	821	821	29.9	8.5	0	0	0	0	3	3	0.3	0.1	0.1	87	25	0.6
M1176	Beef, forequarter ribs prepared, separable lean & fat, fast-roasted	100	58.1	998	998	24.9	15.6	0	0	0	0	6.3	4.8	0.4	0.1	0.1	71	54	2.3
M1075	Beef, forequarter ribs prepared, separable lean, fast-roasted	100	61.8	823	823	27.2	9.7	0	0	0	0	3.6	3	0.2	trace	0.1	69	58	2.5
M1174	Beef, forequarter scotch fillet, separable lean & fat, fast-roasted	100	54	1140	1140	27.8	18	0	0	0	0	6.8	5.5	0.5	0.1	0.1	93	49	1.3
M1073	Beef, forequarter scotch fillet, separable lean, fast-roasted	100	56.8	1000	1000	30.1	13.2	0	0	0	0	4.6	4	0.4	0.1	0.1	94	52	1.3

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
M	MEATS																		
M1034	Beef, canned, Corned Beef, Salisbury	100	150	110	8	1.9	4.8	6.6	18	49	0	0.11	9.5	0.15	3.8	5	0	0.2	0.64
M1034	1 cup (250mL)	222.3	330	240	18	4.1	11	15	40	110	0	0.25	21	0.33	8.4	11	0	0.4	1.4
M1036	Beef, canned, Lite Corned Beef, Salisbury	100	150	110	8	1.9	4.8	6.6	18	49	0	0.11	10	0.15	3.8	5	0	0.2	0.64
M1036	1 cup (250mL)	218.5	320	240	17	4	10	14	39	110	0	0.24	22	0.33	8.3	11	0	0.4	1.4
M1039	Beef, corned silverside, raw	100	200	240	3.3	1.3	2.1	3.7	11	33	0.08	0.07	5.5	0.31	1.2	5	0	0.3	0.42
M1039	1 piece (3.1 x 3.3 x 2.8cm)	32.2	64	77	1.1	0.4	0.7	1.2	3.4	11	0.03	0.02	1.8	0.1	0.39	1.6	0	0.1	0.14
M1221	Beef, forequarter & hindquarter assorted cuts, separable lean & fat, cooked	100	260	180	6.8	2.5	4.8	3.3	15	0	0.04	0.13	8.2	0.21	1.5	6.2	0	0.2	0.78
M1149	Beef, forequarter & hindquarter assorted cuts, separable lean, cooked	100	280	190	6.1	2.6	5.1	3.3	12	0	0.04	0.13	8.8	0.22	1.6	6.8	0	0.2	0.72
M1149	1 cup diced (250mL)	200	550	380	12	5.2	10	6.6	24	0	0.08	0.26	18	0.44	3.1	14	0	0.4	1.4
M1070	Beef, forequarter brisket navel end, separable lean, braised	100	140	110	6.7	1.8	5.8	3.6	16	0	0.02	0.09	7	0.1	1.3	6.5	0	0.2	0.71
M1071	Beef, forequarter brisket point end, separable lean, braised	100	180	170	6.1	2.8	5.2	5.3	12	0	0.02	0.12	8.9	0.2	1.2	6.5	0	0.2	0.85
M1173	Beef, forequarter chuck steak, separable lean & fat, braised	100	180	150	6.8	2.6	7.3	2.3	15	0	0.03	0.13	6.6	0.14	1.8	5.4	0	0.2	0.95
M1173	1 steak	197	360	290	13	5.1	14	4.5	29	0	0.06	0.26	13	0.28	3.6	11	0	0.4	1.9
M1072	Beef, forequarter chuck steak, separable lean, braised	100	190	160	5.9	2.7	7.8	2.1	12	0	0.03	0.14	7	0.15	2	5.9	0	0.2	0.9
M1072	1 steak	177	330	280	10	4.8	14	3.7	22	0	0.05	0.25	12	0.27	3.5	11	0	0.3	1.6
M1175	Beef, forequarter oyster blade, separable lean & fat, braised	100	150	140	5.4	2.6	5	2	14	0	0.03	0.14	6.1	0.1	1.8	5.6	0	0.2	0.8
M1074	Beef, forequarter oyster blade, separable lean, braised	100	150	140	4.7	2.8	5.3	2	11	0	0.02	0.15	6.3	0.1	1.9	5.9	0	0.2	0.76
M1176	Beef, forequarter ribs prepared, separable lean & fat, fast-roasted	100	330	190	17	2.1	4.5	3.6	12	0	0.03	0.11	8.4	0.24	1.1	4.6	0	0.3	1
M1075	Beef, forequarter ribs prepared, separable lean, fast-roasted	100	360	200	18	2.2	4.9	3.5	8.8	0	0.03	0.12	9.3	0.27	1.2	5.2	0	0.3	0.93
M1174	Beef, forequarter scotch fillet, separable lean & fat, fast-roasted	100	340	190	5.8	2.3	4.7	6.3	15	0	0.06	0.14	8.2	0.28	1.3	7.9	0	0.4	0.51
M1073	Beef, forequarter scotch fillet, separable lean, fast-roasted	100	360	210	4.6	2.4	5	6.6	12	0	0.07	0.15	8.9	0.3	1.4	8.9	0	0.4	0.4

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
M1185	Beef, hindquarter fillet, separable lean & fat, fast-fried	100	59.5	840	840	29.3	9.3	0	0	0	0	3.7	2.7	0.4	0.1	0.1	81	45	0.9
M1185	1 steak	173	103	1450	1450	50.6	16	0	0	0	0	6.5	4.7	0.6	0.2	0.2	140	77	1.6
M1085	Beef, hindquarter fillet, separable lean, fast-fried	100	59.7	833	833	29.4	9	0	0	0	0	3.6	2.7	0.4	0.1	0.1	81	45	0.9
M1183	Beef, hindquarter rump steak, separable lean & fat, fast-fried	100	61.6	800	800	30	7.8	0	0	0	0	2.8	2.7	0.4	0.1	0.1	78	55	0.7
M1183	1 steak	172	106	1380	1380	51.6	13.5	0	0	0	0	4.8	4.7	0.7	0.1	0.2	134	94	1.3
M1083	Beef, hindquarter rump steak, separable lean, fast-fried	100	61.8	790	790	30.2	7.5	0	0	0	0	2.6	2.6	0.4	0.1	0.1	78	55	0.7
M1083	1 steak	160	98.8	1260	1260	48.3	12	0	0	0	0	4.2	4.2	0.6	0.1	0.2	125	88	1.2
M1180	Beef, hindquarter shank, separable lean & fat, braised	100	61.6	832	832	29.7	8.8	0	0	0	0	3.1	3.1	0.4	0.1	0.1	88	43	0.8
M1080	Beef, hindquarter shank, separable lean, braised	100	64.4	703	703	31.2	4.6	0	0	0	0	1.4	1.8	0.3	trace	0.1	89	44	0.8
M1079	Beef, hindquarter silverside excluding the eye, separable lean, braised	100	56.4	946	946	33.2	10.3	0	0	0	0	3.2	3.8	0.5	0.1	0.2	94	30	2.9
M1179	Beef, hindquarter silverside, excluding the eye, separable lean & fat, braised	100	55.1	1010	1010	31.9	12.7	0	0	0	0	4.3	4.5	0.6	0.1	0.2	94	30	2.8
M1177	Beef, hindquarter silverside, separable lean & fat, slow-roasted	100	65	707	707	29.5	5.6	0	0	0	0	1.9	2	0.3	trace	0.1	67	43	1.6
M1177	1 roast whole	923	600	6530	6530	272	51.4	0	0	0	0	17.4	18.6	2.6	0.5	0.8	614	400	15
M1077	Beef, hindquarter silverside, separable lean, slow-roasted	100	65.4	689	689	29.7	5	0	0	0	0	1.7	1.8	0.3	trace	0.1	67	43	1.6
M1077	1 roast	851	556	5860	5860	253	42.4	0	0	0	0	14.1	15.6	2.3	0.4	0.7	567	370	14
M1184	Beef, hindquarter sirloin, separable lean & fat, fast-fried	100	52.4	1250	1250	24.9	22.3	0	0	0	0	8.4	8.1	0.6	0.1	0.2	69	50	0.8
M1084	Beef, hindquarter sirloin, separable lean, fast-fried	100	59.6	907	907	28.5	11.4	0	0	0	0	4	4.7	0.3	0.1	0.1	70	55	0.6
M1084	1 steak	145	86.4	1310	1310	41.4	16.5	0	0	0	0	5.8	6.8	0.5	0.1	0.1	102	79	0.9
M1178	Beef, hindquarter skirt steak, separable lean & fat, braised	100	60.7	853	853	30.2	9.2	0	0	0	0	3.5	3.1	0.3	0.1	0.1	78	28	1.2
M1078	Beef, hindquarter skirt steak, separable lean, braised	100	61.5	816	816	30.8	7.9	0	0	0	0	2.9	2.7	0.3	0.1	0.1	78	28	1.2
M1182	Beef, hindquarter thick flank, separable lean & fat, fast-fried	100	63.1	819	819	26.6	9.9	0	0	0	0	3.4	3.1	0.4	0.1	0.1	77	48	2.3
M1082	Beef, hindquarter thick flank, separable lean, fast-fried	100	64.7	748	748	27.5	7.6	0	0	0	0	2.3	2.4	0.3	0.1	0.1	76	49	2.4

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
M1185	Beef, hindquarter fillet, separable lean & fat, fast-fried	100	430	260	4.3	3	3.3	5.7	13	0	0.06	0.21	11	0.23	2	8.5	0	0.2	0.81
M1185	1 steak	173	740	450	7.5	5.2	5.8	9.9	22	0	0.1	0.36	18	0.4	3.4	15	0	0.3	1.4
M1085	Beef, hindquarter fillet, separable lean, fast-fried	100	430	260	4.3	3	3.3	5.7	13	0	0.06	0.21	11	0.23	2	8.5	0	0.2	0.81
M1183	Beef, hindquarter rump steak, separable lean & fat, fast-fried	100	430	250	4.7	3	4.1	2	12	0	0.08	0.2	9.8	0.27	2.2	8.2	0	0.2	0.57
M1183	1 steak	172	730	430	8.1	5.1	7	3.4	20	0	0.14	0.34	17	0.46	3.8	14	0	0.3	0.98
M1083	Beef, hindquarter rump steak, separable lean, fast-fried	100	430	250	4.6	3	4.1	1.9	12	0	0.08	0.2	9.8	0.28	2.2	8.2	0	0.2	0.56
M1083	1 steak	160	680	410	7.4	4.7	6.5	3.1	19	0	0.13	0.32	16	0.45	3.5	13	0	0.3	0.9
M1180	Beef, hindquarter shank, separable lean & fat, braised	100	210	150	7.1	2.6	5.8	2.1	11	0	0.02	0.11	7.6	0.14	1.2	5.1	0	0.2	0.79
M1080	Beef, hindquarter shank, separable lean, braised	100	220	150	6.5	2.7	6.2	2	8	0	0.02	0.12	7.9	0.14	1.3	5.5	0	0.2	0.74
M1079	Beef, hindquarter silverside excluding the eye, separable lean, braised	100	170	160	5.7	3.2	4.5	2	15	0	0.02	0.19	8.8	0.17	1.9	7.2	0	0	1.2
M1179	Beef, hindquarter silverside, excluding the eye, separable lean & fat, braised	100	170	150	6.3	3.1	4.4	2.1	16	0	0.03	0.19	8.5	0.17	1.8	6.8	0	trace	1.2
M1177	Beef, hindquarter silverside, separable lean & fat, slow-roasted	100	370	220	4.3	1.9	3.9	1.8	7.7	0	0.04	0.11	9.7	0.33	1.2	6.5	0	0.1	0.6
M1177	1 roast whole	923	3400	2000	40	17	36	16	71	0	0.37	1	90	3	11	60	0	1.2	5.5
M1077	Beef, hindquarter silverside, separable lean, slow-roasted	100	370	220	4.2	1.9	4	1.8	7.2	0	0.04	0.11	9.8	0.34	1.3	6.5	0	0.1	0.6
M1077	1 roast	851	3200	1900	36	16	34	15	62	0	0.34	0.94	83	2.9	11	56	0	1.1	5.1
M1184	Beef, hindquarter sirloin, separable lean & fat, fast-fried	100	320	190	7.9	1.7	2.9	3.7	26	0	0.05	0.08	9.1	0.28	0.85	6.8	0	0.3	0.68
M1084	Beef, hindquarter sirloin, separable lean, fast-fried	100	360	220	6.2	2	3.4	4	19	0	0.05	0.09	10	0.32	0.94	8.1	0	0.3	0.53
M1084	1 steak	145	530	310	8.9	2.8	4.9	5.8	28	0	0.07	0.13	15	0.46	1.4	12	0	0.5	0.77
M1178	Beef, hindquarter skirt steak, separable lean & fat, braised	100	190	140	5.4	2.4	6.8	5.4	12	0	0.02	0.09	9.3	0.12	1.4	5.9	0	0.3	0.96
M1078	Beef, hindquarter skirt steak, separable lean, braised	100	190	140	5.1	2.4	6.9	5.5	11	0	0.02	0.09	9.5	0.12	1.4	6.1	0	0.3	0.95
M1182	Beef, hindquarter thick flank, separable lean & fat, fast-fried	100	390	220	5.3	2.2	4.5	1.9	15	0	0.06	0.09	7.6	0.31	1.8	6.9	0	0.1	0.43
M1082	Beef, hindquarter thick flank, separable lean, fast-fried	100	410	230	4.8	2.3	4.7	1.8	13	0	0.06	0.09	7.8	0.32	1.9	7.2	0	0.1	0.38

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
M1181	Beef, hindquarter topside cap off, separable lean & fat, braised	100	57.5	876	876	34.2	8	0	0	0	0	2.8	2.8	0.4	0.1	0.1	91	22	2
M1181	1 roast	971	558	8510	8510	332	77.6	0	0	0	0	27.2	27.5	4	0.8	1.4	885	210	19
M1081	Beef, hindquarter topside cap off, separable lean, braised	100	57.8	858	858	34.5	7.3	0	0	0	0	2.5	2.6	0.4	0.1	0.1	91	22	2
M1081	1 roast	894	517	7670	7670	308	65.6	0	0	0	0	22.4	23.5	3.6	0.7	1.2	815	200	18
M20	Beef, mince, lean, stewed	100	69.7	628	628	23.9	6	0	0	0	0	2.6	2.5	0.3			67	37	1
M20	1 cup (250mL)	170	118	1070	1070	40.6	10.2	0	0	0	0	4.4	4.3	0.5			114	63	1.7
M1076	Beef, mince, premium, simmered	100	73.1	532	532	24.2	3.3	0	0	0	0	1.2	0.9	0.2	0.1	0.1	67	32	1.4
M1076	1 cup (250mL)	130	95	692	692	31.5	4.2	0	0	0	0	1.5	1.2	0.3	0.1	0.1	88	42	1.8
M1089	Beef, offal, sweetbreads, simmered	100	56.3	1320	1320	12.5	29.8	0	0	0	0	12.5	7.8	0.6	0.1	0.2	249	52	2
M232	Chicken, breast, grilled	100	61.8	700	700	31.2	4.6	0	0	0	0	1.5	2.3	0.5			112	65	0.5
M232	1 single breast	107	66.1	749	749	33.4	4.9	0	0	0	0	1.6	2.5	0.5			120	70	0.5
M339	Chicken, breast, lean & fat, roasted	100	68.8	676	676	24.6	7	0	0	0	0	2.2	3.6	0.8	trace	0.7	79	76	0.5
M339	1 cup diced (250mL)	143	98.4	966	966	35.2	9.9	0	0	0	0	3.2	5.1	1.1	0.1	1	113	110	0.7
M349	Chicken, breast, lean, fat & skin, roasted in oven bag	100	64.8	851	851	22.6	12.6	0	0	0	0	4	6.5	1.4	0.1	1.2	86	73	0.5
M349	1 cup diced (250mL)	143	92.7	1220	1220	32.4	18	0	0	0	0	5.7	9.3	2	0.1	1.8	123	100	0.7
M239	Chicken, composite cuts, flesh, cooked	100	65.7	715	715	24	8.3	0	0	0	0	2.7	4.2	0.9	0.1	0.8	129	82	0.5
M239	1 cup diced (250mL)	135	88.7	965	965	32.4	11.2	0	0	0	0	3.6	5.7	1.2	0.1	1.1	174	110	0.7
M347	Chicken, composite cuts, lean, fat & skin, raw, Size 10	100	66.7	849	849	16.8	15.3	0	0	0	0	4.9	7.8	1.7	0.1	1.6	81	74	2.1
M347	1/4 chicken	303	202	2570	2570	50.8	46.2	0	0	0	0	14.9	23.5	5.3	0.3	4.8	245	220	6.5
M1012	Chicken, deli cooked, breast	100	68	566	566	28.8	2.1	0	0	0	0	0.6	1	0.3	trace	0.3	93	330	0.8
M1012	1 cup diced (250mL)	142.6	97	808	808	41	3	0	0	0	0	0.9	1.4	0.4	trace	0.4	133	460	1.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
M1181	Beef, hindquarter topside cap off, separable lean & fat, braised	100	180	180	4.7	3.8	5.4	3	14	0	0.03	0.12	9.7	0.25	1.5	6.4	0	0.3	0.43
M1181	1 roast	971	1800	1700	45	37	53	29	130	0	0.29	1.2	94	2.4	14	63	0	2.4	4.2
M1081	Beef, hindquarter topside cap off, separable lean, braised	100	180	180	4.5	3.9	5.5	3	13	0	0.03	0.12	9.8	0.25	1.5	6.5	0	0.3	0.42
M1081	1 roast	894	1600	1600	40	34	49	27	120	0	0.27	1.1	87	2.2	13	58	0	2.2	3.8
M20	Beef, mince, lean, stewed	100	250	150	5	2.7	4.7	3.6	0	0	0.11	0.17	8.1	0.28	1.6	11	0	0.1	0.31
M20	1 cup (250mL)	170	430	260	8.5	4.6	8	6.1	0	0	0.19	0.29	14	0.48	2.8	19	0	0.2	0.53
M1076	Beef, mince, premium, simmered	100	190	130	6.2	1.8	5	1.2	8.2	0	0.04	0.1	5.5	0.16	1	4.4	0	0.1	0.57
M1076	1 cup (250mL)	130	250	170	8	2.3	6.5	1.5	11	0	0.05	0.13	7.2	0.21	1.3	5.7	0	0.2	0.74
M1089	Beef, offal, sweetbreads, simmered	100	260	360	4.1	1.1	1.2	11	19	0	0.08	0.11	3.9	0.04	1.5	0	0	0.6	0.79
M232	Chicken, breast, grilled	100	390	260	14	1.9	1	15	15	0	0.1	0.11	15	0.59	0.6	10	0	0.2	0.55
M232	1 single breast	107	420	280	15	2	1.1	16	16	0	0.11	0.12	16	0.63	0.64	11	0	0.2	0.59
M339	Chicken, breast, lean & fat, roasted	100	180	240	14	0.7	1.2	14	17	0	0.06	0.11	9.9	0.25	0.25	10	0	0.3	0.57
M339	1 cup diced (250mL)	143	260	340	20	1	1.7	19	24	0	0.09	0.16	14	0.36	0.36	14	0	0.4	0.82
M349	Chicken, breast, lean, fat & skin, roasted in oven bag	100	180	220	13	0.7	1.1	13	24	0	0.05	0.11	11	0.23	0.34	9.9	0	0.1	0.69
M349	1 cup diced (250mL)	143	260	310	19	1	1.6	19	34	0	0.07	0.16	16	0.33	0.49	14	0	0.1	0.99
M239	Chicken, composite cuts, flesh, cooked	100	300	200	14	2	1.8	16	20	0	0.07	0.16	9.5	0.65	0.52	17	0	0.2	0.78
M239	1 cup diced (250mL)	135	400	270	19	2.7	2.4	22	27	0	0.1	0.22	13	0.88	0.7	23	0	0.3	1.1
M347	Chicken, composite cuts, lean, fat & skin, raw, Size 10	100	280	180	9.1	1	1.3	13	40	0	0.06	0.09	9.4	0.38	0.39	9.6	1.5	0.1	0.75
M347	1/4 chicken	303	830	560	28	3.1	3.8	38	120	0	0.18	0.27	28	1.2	1.2	29	4.5	0.3	2.3
M1012	Chicken, deli cooked, breast	100	370	300	6.9	0.3	0.9	30	35	0	0.2	0.15	16	0.29	0.3	20	0	0.1	0.42
M1012	1 cup diced (250mL)	142.6	530	430	9.8	0.5	1.2	43	50	0	0.29	0.21	23	0.41	0.43	29	0	0.1	0.6

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
M1016	Chicken, deli cooked, drumstick	100	65.3	723	723	27.5	6.9	0	0	0	0	1.9	3.3	1.1	0.1	0.9	150	360	0.9
M1016	1 cup diced (250mL)	142.6	93.1	1030	1030	39.2	9.8	0	0	0	0	2.8	4.8	1.5	0.1	1.3	214	510	1.3
M1015	Chicken, deli cooked, skin	100	48.3	1480	1480	18.1	31.6	0	0	0	0	9.5	15.2	4.6	0.4	4.1	142	340	19
M1013	Chicken, deli cooked, thigh	100	65.8	721	721	24.4	8.3	0	0	0	0	2.4	4	1.3	0.1	1.1	128	330	1.5
M1013	1 cup diced (250mL)	142.6	93.8	1030	1030	34.8	11.8	0	0	0	0	3.5	5.7	1.8	0.1	1.6	183	470	2.1
M247	Chicken, drumstick, flesh, grilled	100	66.7	700	700	26.4	6.8	0	0	0	0	2.2	3.5	0.8	trace	0.7	149	110	0.8
M247	1 cup diced (250mL)	143	95.4	1000	1000	37.7	9.7	0	0	0	0	3.1	4.9	1.1	0.1	1	213	160	1.1
M346	Chicken, drumstick, lean & fat, roasted in oven bag	100	67.8	708	708	25.4	7.5	0	0	0	0	2.4	3.8	0.8	trace	0.7	132	110	0.8
M346	1 cup diced (250mL)	143	97	1010	1010	36.3	10.7	0	0	0	0	3.5	5.5	1.2	0.1	1.1	189	160	1.1
M255	Chicken, leg, flesh, grilled	100	63.1	822	822	24.2	11.1	0	0	0	0	3.6	5.6	1.2	0.1	1.1	148	93	0.8
M255	1 cup diced (250mL)	143	90.2	1180	1180	34.6	15.9	0	0	0	0	5.1	8.1	1.8	0.1	1.6	212	130	1.1
M1153	Chicken, mince, pan fried, with no added fat, premium, Tegal	100	58.3	781	781	34.6	5.2	0	0	0	0	1.6	2.5	0.8	trace	0.7	109	67	0.3
M1153	1 cup (250mL)	134.1	78.1	1050	1050	46.4	7	0	0	0	0	2.1	3.3	1.1	0.1	0.9	146	89	0.4
M337	Chicken, thigh, flesh, roasted	100	66.5	764	764	22.9	10.1	0	0	0	0	3.3	5.1	1.1	0.1	1	120	95	0.8
M337	1 cup diced (250mL)	143	95.1	1090	1090	32.8	14.5	0	0	0	0	4.7	7.4	1.6	0.1	1.4	172	140	1.1
M337	1 thigh	86	57.2	657	657	19.7	8.7	0	0	0	0	2.8	4.4	1	0.1	0.9	103	82	0.7
M350	Chicken, thigh, lean 72%, separable fat 9% & skin 19%, roasted in oven bag	100	60.2	1070	1070	19.8	19.8	0	0	0	0	6.3	10.3	1.6	0.1	1.5	120	84	0.8
M350	1 cup diced (250mL)	143	86.1	1530	1530	28.2	28.3	0	0	0	0	9	14.7	2.3	0.2	2.1	172	120	1.1
M264	Chicken, wing, flesh, grilled	100	62.2	781	781	26.8	8.8	0	0	0	0	2.8	4.5	1	0.1	0.9	156	88	0.8
M351	Chicken, wing, lean 63%, separable fat 2% & skin 35%, roasted in oven bag	100	58.7	1100	1100	20.6	20.2	0	0	0	0	6.3	10.4	2.2	0.2	2	107	80	0.8
M351	1 wing	49	28.8	538	538	10.1	9.9	0	0	0	0	3.1	5.1	1.1	0.1	1	52	39	0.4

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
M1016	Chicken, deli cooked, drumstick	100	350	260	11	0.8	2.2	37	35	0	0.2	0.27	12	0.22	0.82	20	0	0.2	0.81
M1016	1 cup diced (250mL)	142.6	500	370	16	1.1	3.1	53	50	0	0.29	0.39	17	0.31	1.2	29	0	0.3	1.2
M1015	Chicken, deli cooked, skin	100	280	280	21	0.9	1	23	35	0	0.2	0.16	11	0.29	0.64	20	0	1.9	0.74
M1013	Chicken, deli cooked, thigh	100	310	250	9.7	0.9	2.2	28	35	0	0.19	0.26	11	0.22	0.51	20	0	0.1	0.67
M1013	1 cup diced (250mL)	142.6	440	360	14	1.2	3.1	40	50	0	0.27	0.37	16	0.31	0.73	29	0	0.1	0.96
M247	Chicken, drumstick, flesh, grilled	100	310	200	8.6	1.9	2.7	18	50	0	0.05	0.23	9	0.53	1.8	23	0	0.2	0.9
M247	1 cup diced (250mL)	143	440	290	12	2.7	3.9	26	72	0	0.07	0.33	13	0.76	2.6	33	0	0.3	1.3
M346	Chicken, drumstick, lean & fat, roasted in oven bag	100	220	210	9.9	1.1	2.8	17	50	0	0.05	0.25	11	0.37	1.3	23	0	0.1	0.9
M346	1 cup diced (250mL)	143	310	290	14	1.6	3.9	25	72	0	0.07	0.36	16	0.53	1.8	33	0	0.1	1.3
M255	Chicken, leg, flesh, grilled	100	270	200	25	2.6	2.5	18	50	0	0.11	0.17	8.5	0.37	1.3	23	0	0.2	0.9
M255	1 cup diced (250mL)	143	390	290	36	3.7	3.6	26	72	0	0.16	0.24	12	0.53	1.9	33	0	0.3	1.3
M1153	Chicken, mince, pan fried, with no added fat, premium, Tegal	100	560	380	6.7	0.5	1.1	33	10	0	0.22	0.27	20	1.3	0.35	0	0	0.3	0.97
M1153	1 cup (250mL)	134.1	750	510	8.9	0.7	1.4	45	14	0	0.3	0.36	27	1.8	0.47	0	0	0.4	1.3
M337	Chicken, thigh, flesh, roasted	100	240	200	13	1.1	2.2	17	50	0	0.05	0.26	10	0.37	1.3	23	0	0.2	0.9
M337	1 cup diced (250mL)	143	340	280	19	1.5	3.2	25	72	0	0.07	0.37	15	0.53	1.9	33	0	0.3	1.3
M337	1 thigh	86	210	170	11	0.9	1.9	15	43	0	0.04	0.22	8.9	0.32	1.1	20	0	0.2	0.77
M350	Chicken, thigh, lean 72%, separable fat 9% & skin 19%, roasted in oven bag	100	230	180	12	1.1	1.9	16	53	0	0.05	0.22	9.5	0.33	1.2	19	0	0.2	0.99
M350	1 cup diced (250mL)	143	320	250	18	1.5	2.7	22	76	0	0.07	0.32	14	0.47	1.7	28	0	0.3	1.4
M264	Chicken, wing, flesh, grilled	100	270	180	22	1.6	1.7	7.2	15	0	0.04	0.05	10	0.25	0.23	10	0	0.2	0.55
M351	Chicken, wing, lean 63%, separable fat 2% & skin 35%, roasted in oven bag	100	210	160	11	1.1	1.5	14	32	0	0.05	0.11	10	0.24	0.44	9.6	0	0.1	0.82
M351	1 wing	49	100	78	5.1	0.5	0.7	6.8	16	0	0.02	0.05	5	0.12	0.22	4.7	0	trace	0.4

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
M75	Duck, composite cuts, separable lean, roasted	100	64.2	789	789	25.3	9.7	0	0	0	0	2.6	5.2	1.2			160	96	1.5
M75	1 cup diced (250mL)	148	95	1170	1170	37.5	14.4	0	0	0	0	3.9	7.8	1.7			237	140	2.2
M1223	Lamb, forequarter & hindquarter assorted cuts, separable lean & fat, cooked	100	55.2	1210	1210	22.5	22.4	0	0	0	0	9.3	6.1	0.9	0.2	0.3	84	63	1.7
M1151	Lamb, forequarter & hindquarter assorted cuts, separable lean, cooked	100	64	792	792	27.4	8.9	0	0	0	0	3.2	2.3	0.5	0.1	0.2	87	68	1.7
M1151	1 cup diced (250mL)	190	122	1510	1510	52	16.8	0	0	0	0	6	4.4	0.9	0.2	0.3	165	130	3.3
M1204	Lamb, forequarter breast, separable lean & fat, braised	100	34	2200	2200	12.7	53.5	0	0	0	0	22.9	14.9	1.8	0.5	0.5	83	58	1.3
M1122	Lamb, forequarter breast, separable lean, braised	100	54.8	1130	1130	28.2	17.5	0	0	0	0	6.1	4.3	0.8	0.2	0.2	102	86	1.2
M1205	Lamb, forequarter fore-shank, separable lean & fat, braised	100	52.8	1210	1210	28.2	19.9	0	0	0	0	7.9	5.5	0.8	0.2	0.2	107	71	1.4
M1123	Lamb, forequarter fore-shank, separable lean, braised	100	59.3	877	877	33.3	8.4	0	0	0	0	2.7	2.3	0.5	0.1	0.2	115	77	1.4
M1207	Lamb, forequarter rack fully frenched, separable lean & fat, fast-roasted	100	64.2	839	839	23.3	12	0	0	0	0	4.8	3.4	0.5	0.1	0.2	73	66	2.6
M1125	Lamb, forequarter rack fully frenched, separable lean, fast-roasted	100	66.7	725	725	24.4	8.4	0	0	0	0	3.3	2.4	0.4	0.1	0.1	72	67	2.7
M1208	Lamb, forequarter rack partially frenched, separable lean & fat, fast-roasted	100	57.5	1150	1150	21.1	21.4	0	0	0	0	8.6	5.7	0.8	0.2	0.2	76	67	1.3
M1126	Lamb, forequarter rack partially frenched, separable lean, fast-roasted	100	65	809	809	24.4	10.6	0	0	0	0	3.8	2.6	0.5	0.1	0.2	76	72	1.3
M1206	Lamb, forequarter round neck chops, separable lean & fat, braised	100	49.4	1370	1370	26.9	24.8	0	0	0	0	10.4	6.9	1	0.3	0.3	113	88	2.7
M1124	Lamb, forequarter round neck chops, separable lean, braised	100	54.6	1100	1100	31.4	15.4	0	0	0	0	6.2	4.2	0.7	0.2	0.2	121	97	3
M1203	Lamb, forequarter shoulder boneless rolled & netted, separable lean & fat, slow-roasted	100	54.7	1270	1270	20.6	24.9	0	0	0	0	9.8	6.4	0.9	0.3	0.3	78	61	1.2
M1121	Lamb, forequarter shoulder boneless rolled & netted, separable lean, slow-roasted	100	64.2	831	831	25.1	10.9	0	0	0	0	3.3	2.3	0.5	0.1	0.2	79	65	1.2
M1210	Lamb, forequarter shoulder chops, separable lean & fat, braised	100	47.6	1470	1470	24.7	28.5	0	0	0	0	11.9	8	1.2	0.3	0.3	93	56	1.4
M1128	Lamb, forequarter shoulder chops, separable lean, braised	100	55.4	1070	1070	31.1	14.6	0	0	0	0	5.6	4.2	0.8	0.2	0.2	99	59	1.4
M1209	Lamb, forequarter shoulder square cut, separable lean & fat, slow-roasted	100	51.6	1420	1420	18.9	29.7	0	0	0	0	12.4	8.2	1.1	0.3	0.3	73	69	2
M1127	Lamb, forequarter shoulder square cut, separable lean, slow-roasted	100	65	801	801	25.1	10.1	0	0	0	0	3.6	2.6	0.5	0.1	0.2	71	80	2.5
M1217	Lamb, hindquarter double loin, separable lean & fat, fast-roasted	100	53.5	1350	1350	19.1	27.7	0	0	0	0	11.9	7.6	1	0.3	0.3	76	66	1.4

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
M75	Duck, composite cuts, separable lean, roasted	100	270	200	13	2.7	2.6	1.9	23	0	0.26	0.47	11	0.25	3	10	0	0.1	0.02
M75	1 cup diced (250mL)	148	400	300	19	4	3.8	2.8	34	0	0.39	0.7	16	0.37	4.4	15	0	0.1	0.03
M1223	Lamb, forequarter & hindquarter assorted cuts, separable lean & fat, cooked	100	290	180	12	1.6	3.4	5.3	14	0	0.09	0.18	8.9	0.15	1.6	0	0	0.1	0.52
M1151	Lamb, forequarter & hindquarter assorted cuts, separable lean, cooked	100	320	200	15	1.8	4	6.3	4.1	0	0.08	0.2	11	0.18	1.8	0	0	trace	0.38
M1151	1 cup diced (250mL)	190	610	390	28	3.5	7.6	12	7.7	0	0.15	0.38	20	0.34	3.5	0	0	0.1	0.72
M1204	Lamb, forequarter breast, separable lean & fat, braised	100	190	120	11	1.3	2.4	3.3	33	0	0.09	0.1	4.5	0.07	0.89	0	0	0.1	0.82
M1122	Lamb, forequarter breast, separable lean, braised	100	180	150	25	1.9	4.8	6.4	4.8	0	0.03	0.13	8.9	0.09	1.4	0	0	trace	0.39
M1205	Lamb, forequarter fore-shank, separable lean & fat, braised	100	240	160	10	2	6	8.4	12	0	0.06	0.13	8.8	0.07	1.2	0	0	0.1	0.54
M1123	Lamb, forequarter fore-shank, separable lean, braised	100	260	170	11	2.2	7.1	10	3.2	0	0.04	0.15	10	0.08	1.4	0	0	trace	0.43
M1207	Lamb, forequarter rack fully frenched, separable lean & fat, fast-roasted	100	320	190	11	1.7	2.5	4.2	5.7	0	0.06	0.2	10	0.28	1.3	0	0	0.1	0.33
M1125	Lamb, forequarter rack fully frenched, separable lean, fast-roasted	100	330	200	11	1.8	2.6	4.4	3.4	0	0.06	0.21	11	0.29	1.3	0	0	0.1	0.29
M1208	Lamb, forequarter rack partially frenched, separable lean & fat, fast-roasted	100	300	190	19	1.5	2.6	3.9	12	0	0.07	0.18	9.7	0.15	1.1	0	0	trace	0.49
M1126	Lamb, forequarter rack partially frenched, separable lean, fast-roasted	100	320	210	22	1.7	2.9	4.3	4.3	0	0.06	0.2	11	0.17	1.2	0	0	trace	0.37
M1206	Lamb, forequarter round neck chops, separable lean & fat, braised	100	270	180	49	2.1	4.9	6.8	15	0	0.04	0.13	8.7	0.07	1.8	0	0	trace	0.65
M1124	Lamb, forequarter round neck chops, separable lean, braised	100	290	190	58	2.3	5.7	7.8	8.3	0	0.03	0.14	10	0.08	2	0	0	trace	0.57
M1203	Lamb, forequarter shoulder boneless rolled & netted, separable lean & fat, slow-roasted	100	300	170	7	1.3	4.1	4.1	15	0	0.12	0.16	7.4	0.1	1.9	0	0	0.1	0.5
M1121	Lamb, forequarter shoulder boneless rolled & netted, separable lean, slow-roasted	100	340	200	7.3	1.4	5	4.7	5.7	0	0.12	0.19	8.9	0.12	2.3	0	0	trace	0.34
M1210	Lamb, forequarter shoulder chops, separable lean & fat, braised	100	200	160	31	1.7	4.9	9.2	18	0	0.05	0.18	7.1	0.1	2	0	0	0.2	0.72
M1128	Lamb, forequarter shoulder chops, separable lean, braised	100	210	170	40	1.9	6.2	12	7.9	0	0.03	0.21	8.7	0.11	2.4	0	0	0.2	0.63
M1209	Lamb, forequarter shoulder square cut, separable lean & fat, slow-roasted	100	280	170	11	1.4	3.5	5.1	15	0	0.08	0.18	6.8	0.14	2	0	0	0.1	0.49
M1127	Lamb, forequarter shoulder square cut, separable lean, slow-roasted	100	330	200	14	1.5	4.6	6.8	1.2	0	0.06	0.23	8.9	0.19	2.7	0	0	0.1	0.22
M1217	Lamb, hindquarter double loin, separable lean & fat, fast-roasted	100	290	170	7	1.4	2.4	3.4	21	0	0.11	0.17	8.6	0.16	1.3	0	0	trace	0.52

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
M1136	Lamb, hindquarter double loin, separable lean, fast-roasted	100	68.3	682	682	25.5	6.7	0	0	0	0	2.6	1.8	0.4	0.1	0.1	78	76	1.2
M1218	Lamb, hindquarter fillet, separable lean & fat, fast-fried	100	66.3	658	658	27.9	5	0	0	0	0	1.9	1.5	0.5	0.1	0.2	94	59	2.2
M1137	Lamb, hindquarter fillet, separable lean, fast-fried	100	66.4	653	653	27.9	4.8	0	0	0	0	1.8	1.4	0.4	0.1	0.2	94	59	2.2
M1213	Lamb, hindquarter flap boneless, separable lean & fat, simmered	100	45.2	1680	1680	18.9	36.8	0	0	0	0	15.7	10	1.3	0.4	0.3	75	51	1.7
M1132	Lamb, hindquarter flap boneless, separable lean, simmered	100	60.1	977	977	27.9	13.6	0	0	0	0	5.1	3.4	0.6	0.2	0.2	78	54	1.7
M1215	Lamb, hindquarter knuckle, separable lean & fat, braised	100	54.6	1140	1140	27.9	18.1	0	0	0	0	7.3	5.1	0.8	0.2	0.2	108	68	1.3
M1134	Lamb, hindquarter knuckle, separable lean, braised	100	60.9	825	825	32.5	7.4	0	0	0	0	2.5	2.2	0.5	0.1	0.2	115	72	1.2
M1219	Lamb, hindquarter leg boned, separable lean & fat, slow-roasted	100	63.4	883	883	23.3	13.2	0	0	0	0	5.1	3.7	0.6	0.2	0.2	79	61	1.4
M1138	Lamb, hindquarter leg boned, separable lean, slow-roasted	100	68.1	668	668	25.3	6.4	0	0	0	0	2.1	1.8	0.4	0.1	0.1	79	62	1.4
M1211	Lamb, hindquarter leg chop, separable lean & fat, fast-fried	100	62.1	931	931	23.8	14.2	0	0	0	0	5.5	3.9	0.6	0.2	0.2	78	64	0.7
M1130	Lamb, hindquarter leg chop, separable lean, fast-fried	100	67.6	682	682	26.3	6.4	0	0	0	0	2	1.6	0.4	0.1	0.1	78	67	0.5
M1216	Lamb, hindquarter middle loin chop, separable lean & fat, fast-fried	100	45.6	1600	1600	18.8	34.5	0	0	0	0	14.8	9.4	1.2	0.4	0.3	79	68	1.6
M1216	1 chop	40	18.2	639	639	7.5	13.8	0	0	0	0	5.9	3.8	0.5	0.1	0.1	32	27	0.6
M1135	Lamb, hindquarter middle loin chop, separable lean, fast-fried	100	60.2	862	862	27.4	10.7	0	0	0	0	4.1	2.7	0.5	0.2	0.2	85	84	1.5
M1135	1 chop	32	19.3	276	276	8.8	3.4	0	0	0	0	1.3	0.9	0.2	trace	trace	27	27	0.5
M1212	Lamb, hindquarter rump, separable lean & fat, fast-roasted	100	59	1110	1110	19.3	21.2	0	0	0	0	9	5.8	0.8	0.2	0.2	74	57	1.7
M1212	1 chop	61	36	680	680	11.8	13	0	0	0	0	5.5	3.5	0.5	0.1	0.1	45	35	1
M1131	Lamb, hindquarter rump, separable lean, fast-roasted	100	70.6	597	597	23.7	5.3	0	0	0	0	1.8	1.3	0.3	0.1	0.1	74	61	1.6
M1131	1 chop	56	39.5	335	335	13.3	3	0	0	0	0	1	0.7	0.2	trace	0.1	42	34	0.9
M1214	Lamb, hindquarter striploin, separable lean & fat, fast-roasted	100	66.7	661	661	29	4.6	0	0	0	0	1.6	1.3	0.4	0.1	0.1	86	57	2.8
M1133	Lamb, hindquarter striploin, separable lean, fast-roasted	100	66.7	659	659	29	4.5	0	0	0	0	1.6	1.2	0.4	0.1	0.1	86	57	2.8
M1129	Lamb, mince, standard, stewed	100	66.6	804	804	22.6	11.3	0	0	0	0	4.4	2.8	0.5	0.1	0.1	71	34	2.5

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
M1136	Lamb, hindquarter double loin, separable lean, fast-roasted	100	350	200	7.6	1.6	3	4	4.8	0	0.12	0.22	11	0.21	1.6	0	0	trace	0.28
M1218	Lamb, hindquarter fillet, separable lean & fat, fast-fried	100	430	270	5.2	2.1	2.8	6.5	1.6	0	0.1	0.3	15	0.28	2.4	0	0	trace	0.55
M1137	Lamb, hindquarter fillet, separable lean, fast-fried	100	430	270	5.2	2.1	2.8	6.5	1.5	0	0.1	0.3	15	0.28	2.4	0	0	trace	0.55
M1213	Lamb, hindquarter flap boneless, separable lean & fat, simmered	100	180	120	7.4	1.1	3	5.5	27	0	0.05	0.12	6.3	0.08	1.2	0	0	trace	0.62
M1132	Lamb, hindquarter flap boneless, separable lean, simmered	100	190	140	8.5	1.2	4.2	7.8	9.6	0	0.01	0.15	8.9	0.09	1.5	0	0	trace	0.34
M1215	Lamb, hindquarter knuckle, separable lean & fat, braised	100	240	160	7.5	1.9	4.7	8	11	0	0.04	0.21	9.1	0.1	1.4	0	0	trace	0.6
M1134	Lamb, hindquarter knuckle, separable lean, braised	100	260	180	7.8	2.1	5.4	9.2	2.4	0	0.03	0.24	10	0.1	1.6	0	0	trace	0.52
M1219	Lamb, hindquarter leg boned, separable lean & fat, slow-roasted	100	350	200	4.3	1.6	3.4	4.3	7.5	0	0.11	0.23	9.8	0.25	1.5	0	0	trace	0.4
M1138	Lamb, hindquarter leg boned, separable lean, slow-roasted	100	370	210	4.1	1.7	3.7	4.6	2.5	0	0.11	0.25	11	0.28	1.6	0	0	trace	0.33
M1211	Lamb, hindquarter leg chop, separable lean & fat, fast-fried	100	350	210	9.9	1.9	3.6	3.5	7.9	0	0.13	0.14	10	0.15	2.1	0	0	trace	0.3
M1130	Lamb, hindquarter leg chop, separable lean, fast-fried	100	370	220	10	2	3.9	3.7	1.8	0	0.14	0.15	11	0.17	2.3	0	0	trace	0.2
M1216	Lamb, hindquarter middle loin chop, separable lean & fat, fast-fried	100	290	180	27	1.5	2.6	5.2	25	0	0.1	0.16	8.3	0.14	1.4	0	0	0.1	0.62
M1216	1 chop	40	120	71	11	0.6	1	2.1	9.8	0	0.04	0.06	3.3	0.06	0.55	0	0	trace	0.25
M1135	Lamb, hindquarter middle loin chop, separable lean, fast-fried	100	370	230	42	1.9	3.5	7.3	6	0	0.1	0.22	12	0.19	1.8	0	0	0.1	0.36
M1135	1 chop	32	120	74	13	0.6	1.1	2.3	1.9	0	0.03	0.07	3.9	0.06	0.59	0	0	trace	0.12
M1212	Lamb, hindquarter rump, separable lean & fat, fast-roasted	100	300	180	4.7	1.5	2.8	5	17	0	0.13	0.16	6.9	0.15	1.7	0	0	trace	0.5
M1212	1 chop	61	180	110	2.9	0.9	1.7	3.1	10	0	0.08	0.1	4.2	0.09	1	0	0	trace	0.31
M1131	Lamb, hindquarter rump, separable lean, fast-roasted	100	340	200	4.4	1.7	3.2	6	5	0	0.14	0.19	8.3	0.18	2.1	0	0	trace	0.33
M1131	1 chop	56	190	110	2.4	1	1.8	3.4	2.8	0	0.08	0.11	4.6	0.1	1.2	0	0	trace	0.19
M1214	Lamb, hindquarter striploin, separable lean & fat, fast-roasted	100	350	230	6.2	2.1	2.7	5.5	0.9	0	0.06	0.19	13	0.21	1.4	0	0	trace	0.34
M1133	Lamb, hindquarter striploin, separable lean, fast-roasted	100	350	230	6.2	2.1	2.7	5.5	0.9	0	0.06	0.19	13	0.21	1.4	0	0	trace	0.34
M1129	Lamb, mince, standard, stewed	100	160	120	4	1.3	3.4	6.8	8	0	0.02	0.15	7.5	0.13	0.96	0	0	trace	0.4

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
M1139	Lamb, offal, brain, raw, simmered, drained & fried	100	73.1	643	643	14	10.9	0	0	0	0	1.4	1	0.6	0	trace	2560	100	1.8
M1139	1 whole	80	58.5	514	514	11.2	8.7	0	0	0	0	1.1	0.8	0.5	0	trace	2050	81	1.5
M1140	Lamb, offal, heart, simmered & drained	100	66.7	676	676	26.3	6.2	0	0	0	0	2	1	0.9	0.2	0.5	186	67	1.7
M1140	1 heart	70	46.7	473	473	18.4	4.3	0	0	0	0	1.4	0.7	0.7	0.1	0.3	130	47	1.2
M1141	Lamb, offal, kidney, fried	100	75.1	468	468	19.8	3.6	0	0	0	0	0.9	0.5	0.8	0.1	0.2	508	200	5.9
M1141	1 kidney	21	15.8	98	98	4.2	0.7	0	0	0	0	0.2	0.1	0.2	trace	trace	107	42	1.2
M1142	Lamb, offal, lambs fry, fried	100	64.6	681	681	25.8	6.6	0	0	0	0	2	1	1.1	0.2	0.2	566	59	4.7
M598	Mutton, leg, lean, roasted	100	59.7	788	788	30	7.5	0	0	0	0	3.2	3	0.3		0.2	110	46	3.2
M598	1 cup diced (250mL)	148	88.4	1170	1170	44.4	11.1	0	0	0	0	4.7	4.5	0.5		0.3	163	68	4.8
M1086	Ox, offal, heart, simmered	100	62.3	754	754	31.3	6	0	0	0	0	1.9	1	1.1	0.1	0.5	201	59	2
M1086	1 cup diced (250mL)	190	118	1430	1430	59.5	11.4	0	0	0	0	3.5	1.9	2	0.2	0.9	381	110	3.7
M1087	Ox, offal, kidney, simmered	100	66.4	659	659	27.3	5.3	0	0	0	0	1.2	0.7	1.2	0.1	0.4	1000	120	6.7
M1088	Ox, offal, liver, fast-fried	100	66.4	569	569	23.3	4.7	0	0	0	0	1.4	0.5	0.8	trace	0.1	243	55	4.1
M618	Pork, bacon, rasher, lean 73% & fat 27%, fried	100	46.5	1370	1370	20.6	27.3	0.5	0	0.5	0	11.3	12.5	2			70	1300	1.8
M618	1 cup diced (250mL)	120	55.8	1640	1640	24.7	32.7	0.6	0	0.6	0	13.6	15	2.4			84	1600	2.2
M619	Pork, bacon, rasher, lean 73% & fat 27%, grilled	100	47.4	1340	1340	20.6	26.6	0.5	0	0.5	0	11	12.2	2			70	1200	1.5
M619	1 cup diced (250mL)	120	56.9	1610	1610	24.8	31.9	0.6	0	0.6	0	13.2	14.6	2.4			84	1400	1.8
M429	Pork, forequarter scotch fillet, separable lean, grilled	100	59.9	869	869	30.2	9.6	0	0	0	0	4.1	3.6	0.7			106	98	0.9
M429	1 cup diced (250mL)	148	88.7	1290	1290	44.7	14.2	0	0	0	0	6.1	5.4	1			157	150	1.4
M465	Pork, forequarter shoulder roast, lean 74%, fat 20% & skin 6%, roasted	100	55.1	1150	1150	27.3	18.5	0	0	0	0	7.8	7.7	1.4			95	87	0.9
M465	1 cup diced (250mL)	142	78.3	1630	1630	38.7	26.2	0	0	0	0	11.1	10.9	2			135	120	1.3

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
M1139	Lamb, offal, brain, raw, simmered, drained & fried	100	260	380	5.7	1.2	1.3	16	2.3	0	0.08	0.22	5.5	0.08	9.5	0	0	0	1.1
M1139	1 whole	80	210	310	4.6	1	1.1	13	1.8	0	0.06	0.18	4.4	0.06	7.6	0	0	0	0.9
M1140	Lamb, offal, heart, simmered & drained	100	190	240	5.5	4.9	2.7	20	3.6	0	0.23	0.84	11	0.13	9.2	0	0	trace	0.63
M1140	1 heart	70	130	170	3.8	3.5	1.9	14	2.5	0	0.16	0.59	7.4	0.09	6.4	0	0	trace	0.44
M1141	Lamb, offal, kidney, fried	100	270	310	9.5	15	2.4	100	85	0	0.46	1.5	14	0.23	56	82	0	0.2	0.57
M1141	1 kidney	21	57	66	2	3.1	0.5	22	18	0	0.1	0.32	2.9	0.05	12	17	0	trace	0.12
M1142	Lamb, offal, lambs fry, fried	100	290	460	5	5.4	5.1	19	20000	0	1.6	5.3	18	0.19	58	430	0	0	1.1
M598	Mutton, leg, lean, roasted	100	330	260	5.4	4.4	6.8	18	0	0	0.1	0.25	8.6	0.09	0.27	6	0	0.6	0.54
M598	1 cup diced (250mL)	148	490	380	8	6.5	10	27	0	0	0.15	0.37	13	0.13	0.4	8.9	0	0.9	0.8
M1086	Ox, offal, heart, simmered	100	180	260	5.6	6.8	2.8	17	14	0	0.24	0.98	11	0.12	6.7	4.3	0	0.2	2.1
M1086	1 cup diced (250mL)	190	350	500	11	13	5.3	32	27	0	0.46	1.9	22	0.23	13	8.2	0	0.3	4
M1087	Ox, offal, kidney, simmered	100	140	340	14	5.7	2.6	110	100	0	0.4	3	9.9	0.25	21	220	0	0.8	1.5
M1088	Ox, offal, liver, fast-fried	100	340	400	4.2	7.2	3.4	16	21000	0	0.38	3	21	0.45	96	590	0	0.1	1.3
M618	Pork, bacon, rasher, lean 73% & fat 27%, fried	100	350	310	9.5	1.4	2.8	18	0	0	0.69	0.26	8.9	0.43	0.1	3.2	1.8	3	0.09
M618	1 cup diced (250mL)	120	430	370	11	1.6	3.4	22	0	0	0.83	0.31	11	0.52	0.12	3.8	2.1	3.6	0.11
M619	Pork, bacon, rasher, lean 73% & fat 27%, grilled	100	300	280	7.1	1.1	2.8	18	0	0	0.31	0.25	8	0.35	0.09	2.5	1.4	3	0.09
M619	1 cup diced (250mL)	120	360	340	8.5	1.3	3.4	22	0	0	0.37	0.3	9.6	0.42	0.11	3	1.7	3.6	0.11
M429	Pork, forequarter scotch fillet, separable lean, grilled	100	680	380	9.8	2.4	6.3	17	0	0	0.72	0.11	11	0.15	0.82	1.6	0.8	0.2	0.2
M429	1 cup diced (250mL)	148	1000	570	15	3.5	9.3	25	0	0	1.1	0.16	16	0.22	1.2	2.4	1.2	0.2	0.3
M465	Pork, forequarter shoulder roast, lean 74%, fat 20% & skin 6%, roasted	100	460	260	17	2	4.2	9.4	0	0	0.41	0.15	8.3	0.1	0.61	1.7	0.6	0.9	0.05
M465	1 cup diced (250mL)	142	650	370	25	2.9	5.9	13	0	0	0.58	0.21	12	0.14	0.87	2.4	0.8	1.2	0.07

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
M124	Pork, ham, separable lean 92% & fat 8%, cooked	100	68.1	607	607	16.8	8.7	0	0	0	0	2.9	4.2	0.5			55	1400	3.7
M124	1 slice (8 x 4 x 0.5cm)	18	12.3	109	109	3	1.6	0	0	0	0	0.5	0.7	0.1			10	240	0.7
M533	Pork, leg roast, lean, roasted	100	63.3	730	730	31.8	5.2	0	0	0	0	2.2	2	0.4			106	85	0.9
M533	1 cup diced (250mL)	142	89.9	1040	1040	45.1	7.3	0	0	0	0	3.1	2.8	0.5			151	120	1.3
M94	Pork, leg shank, lean & fat, roasted	100	55.3	1080	1080	23.9	18.3	0	0	0	0	7.7	7.6	1.4			96	79	0.9
M94	1 slice (12.5 x 9.0 x 0.5cm)	58	32.1	629	629	13.9	10.6	0	0	0	0	4.5	4.4	0.8			56	46	0.5
M286	Pork, leg steak, lean & fat, grilled	100	70.8	594	594	23	5.5	0	0	0	0	2.2	2.3	0.5			89	76	1
M286	1 cup diced (250mL)	142	101	844	844	32.7	7.8	0	0	0	0	3.1	3.2	0.8			127	110	1.3
M411	Pork, leg steak, lean, stewed	100	62.1	740	740	35.1	3.9	0	0	0	0	1.7	1.5	0.3			139	55	0.9
M411	1 cup diced (250mL)	148	91.9	1090	1090	52	5.7	0	0	0	0	2.4	2.2	0.4			206	81	1.4
M285	Pork, leg steak, separable lean, grilled	100	72.9	507	507	23.5	2.9	0	0	0	0	1.1	1.1	0.3			89	85	1.2
M285	1 cup diced (250mL)	148	108	751	751	34.8	4.3	0	0	0	0	1.7	1.7	0.5			132	130	1.8
M99	Pork, loin chops, lean, grilled	100	52.5	741	741	29.4	6.5	0	0	0	0	2.8	2.5	0.5			95	94	0.9
M99	1 cup diced (250mL)	148	77.7	1100	1100	43.6	9.6	0	0	0	0	4.1	3.7	0.7			141	140	1.4
M434	Pork, loin, medallion, lean, grilled	100	60.9	770	770	32.4	5.9	0	0	0	0	2.5	2.2	0.4			109	85	0.9
M434	1 cup diced (250mL)	132.1	80.4	1020	1020	42.9	7.8	0	0	0	0	3.4	2.9	0.5			144	110	1.2
M98	Pork, midloin chops, lean & fat, grilled	100	50.6	864	864	28	10.5	0	0	0	0	4.4	4.3	0.8			94	92	0.9
M98	1 cup diced (250mL)	148	74.9	1280	1280	41.5	15.5	0	0	0	0	6.6	6.3	1.1			139	140	1.4
M409	Pork, schnitzel, lean, fried	100	64.6	678	678	31.5	3.9	0	0	0	0	1.7	1.5	0.3			100	71	0.9
M409	1 cup diced (250mL)	142	91.7	963	963	44.7	5.5	0	0	0	0	2.3	2.1	0.4			142	100	1.3
M278	Pork, shoulder, separable lean, roasted	100	57.3	955	955	29.2	12.4	0	0	0	0	4.5	5.6	1.2			110	72	0.9
M278	1 slice (10 x 8.5 x 0.5cm)	45	25.8	430	430	13.1	5.6	0	0	0	0	2	2.5	0.5			50	32	0.4

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
M124	Pork, ham, separable lean 92% & fat 8%, cooked	100	290	220	8	1.1	2.1	3.1	1	0	0.6	0.24	7.4	0.31	0.75	3	2	0.9	0.08
M124	1 slice (8 x 4 x 0.5cm)	18	52	40	1.4	0.2	0.4	0.6	0.2	0	0.11	0.04	1.3	0.06	0.14	0.5	0.4	0.2	0.01
M533	Pork, leg roast, lean, roasted	100	560	330	12	1.5	3.8	17	0	0	0.56	0.1	11	0.12	0.54	1.8	0.8	0.8	0.2
M533	1 cup diced (250mL)	142	800	470	17	2.1	5.4	24	0	0	0.8	0.14	16	0.17	0.77	2.6	1.1	1.1	0.28
M94	Pork, leg shank, lean & fat, roasted	100	370	220	11	2	3	15	0	0	0.57	0.09	8.4	0.37	0.45	2	0.6	1	0.2
M94	1 slice (12.5 x 9.0 x 0.5cm)	58	220	130	6.4	1.2	1.7	8.5	0	0	0.33	0.05	4.9	0.22	0.26	1.2	0.4	0.6	0.12
M286	Pork, leg steak, lean & fat, grilled	100	480	310	5.6	1.3	3.3	13	0	0	0.31	0.21	6	0.07	0.35	3.6	0.5	0.7	0.01
M286	1 cup diced (250mL)	142	690	440	7.9	1.8	4.6	18	0	0	0.44	0.3	8.5	0.1	0.5	5	0.7	1.1	0.01
M411	Pork, leg steak, lean, stewed	100	460	310	8	2.3	4.7	6.8	0	0	0.38	0.09	11	0.11	0.38	1.3	0.7	0.6	0
M411	1 cup diced (250mL)	148	690	450	12	3.3	7	10	0	0	0.56	0.13	17	0.16	0.56	1.9	1	0.9	0
M285	Pork, leg steak, separable lean, grilled	100	580	350	6.8	1.6	3.4	13	0	0	0.45	0.21	7.7	0.1	0.4	4.3	0.6	0.7	0
M285	1 cup diced (250mL)	148	860	520	10	2.4	5	19	0	0	0.67	0.31	11	0.15	0.59	6.4	0.9	1	0
M99	Pork, loin chops, lean, grilled	100	590	380	27	1.7	3.5	9.7	0	0	0.4	0.04	10	0.09	0.51	1.7	0.3	0.8	0
M99	1 cup diced (250mL)	148	870	560	40	2.5	5.2	14	0	0	0.59	0.06	15	0.13	0.76	2.5	0.4	1.2	0
M434	Pork, loin, medallion, lean, grilled	100	650	370	10	1.9	3.6	17	0	0	0.58	0.05	11	0.12	0.52	1.4	0.8	0.8	0.2
M434	1 cup diced (250mL)	132.1	860	490	13	2.5	4.8	22	0	0	0.77	0.07	15	0.16	0.69	1.8	1.1	1.1	0.26
M98	Pork, midloin chops, lean & fat, grilled	100	560	360	26	1.7	3.3	9.5	0	0	0.38	0.04	9.5	0.09	0.49	1.7	0.3	0.9	0.02
M98	1 cup diced (250mL)	148	830	530	39	2.5	4.9	14	0	0	0.56	0.06	14	0.13	0.73	2.5	0.4	1.3	0.03
M409	Pork, schnitzel, lean, fried	100	570	350	7	2	3.4	6.6	0	0	0.81	0.07	11	0.16	0.51	1.3	0.8	0.6	0.2
M409	1 cup diced (250mL)	142	810	500	9.9	2.8	4.8	9.4	0	0	1.2	0.1	16	0.23	0.72	1.8	1.1	0.9	0.28
M278	Pork, shoulder, separable lean, roasted	100	390	240	20	2	4.5	9.9	0	0	0.61	0.27	9.4	0.51	0.5	6	0.3	0.6	0.2
M278	1 slice (10 x 8.5 x 0.5cm)	45	180	110	9	0.9	2	4.5	0	0	0.27	0.12	4.2	0.23	0.23	2.7	0.1	0.3	0.09

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
M126	Rabbit, flesh, stewed	100	63.9	749	749	27.3	7.7	0	0	0	0	3.2	1.5	2.5			105	32	1.5
M53	Tongue, beef & sheep, canned	100	63.9	883	883	16	16.5	0	0	0	0	6.4	8.2	1			110	1100	1.5
M53	1 slice (7.5 x 5 x 0.5cm)	20	12.8	177	177	3.2	3.3	0	0	0	0	1.3	1.6	0.2			22	210	0.3
M179	Turkey, flesh, roasted	100	64.8	678	678	30.6	4.2	0	0	0	0	1.6	1.7	0.7	trace	0.6	111	230	1.5
M179	1 slice (7.5 x 5.3 x 1.9cm)	85	55.1	576	576	26	3.6	0	0	0	0	1.4	1.5	0.6	trace	0.5	94	190	1.3
M395	Turkey, lean & fat, raw	100	74.4	513	513	20	4.7	0	0	0	0	1.7	2.1	0.6	trace	0.5	80	240	0.7
M395	1/4 turkey	572	426	2930	2930	114	26.7	0	0	0	0	9.6	12.2	3.4	0.3	2.9	458	1400	4.1
M373	Turkey, lean & fat, roasted in oven bag	100	64.1	712	712	30	5.5	0	0	0	0	2	2.3	0.8	0.1	0.7	111	230	1.5
M373	1 cup diced (250mL)	143	91.7	1020	1020	42.9	7.8	0	0	0	0	2.9	3.3	1.2	0.1	1	159	320	2.1
M178	Turkey, lean, fat & skin, roasted	100	62.5	779	779	28.9	7.8	0	0	0	0	2.9	3.4	1.1	0.1	1	112	230	1.5
M178	1 slice (7.5 x 5.3 x 1.9cm)	85	53.1	663	663	24.5	6.6	0	0	0	0	2.4	2.9	1	0.1	0.8	95	200	1.3
M1023	Venison, Diced, Silver Fern, cooked	100	69.2	486	486	25.8	1.3	0	0	0	0	0.6	0.4	0.2	trace	0.1	74	68	0.5
M1023	1 cup (250mL)	160	111	778	778	41.3	2.1	0	0	0	0	0.9	0.6	0.3	0.1	0.1	118	110	0.8
M1021	Venison, Medallion, Silver Fern, cooked	100	68.3	535	535	27.6	1.8	0	0	0	0	0.8	0.5	0.3	0.1	0.1	71	57	0.4
M1021	1 medallion (6.5 x 5 x 2cm)	65	44.4	348	348	17.9	1.2	0	0	0	0	0.5	0.3	0.2	trace	0.1	46	37	0.2
M1020	Venison, Mince, Silver Fern, raw	100	75.8	465	465	21	2.9	0	0	0	0	1.6	0.8	0.2	trace	0.1	66	71	0.6
M1020	1 cup (250mL)	230	174	1070	1070	48.3	6.7	0	0	0	0	3.7	1.8	0.4	0.1	0.1	152	160	1.4
M1022	Venison, Stir Fry, Silver Fern, cooked	100	70.2	516	516	27.7	1.2	0	0	0	0	0.5	0.4	0.2	trace	0.1	71	54	1.8
M1022	1 cup (250mL)	130	91.2	671	671	36	1.6	0	0	0	0	0.7	0.5	0.3	trace	0.1	92	70	2.3
M185	Venison, red deer, leg, flesh, roasted	100	66	659	659	26.6	5.6	0	0	0	0	2.8	1.8	0.7			73	62	0.4
M185	1 slice (10 x 8.5 x 0.5cm)	45	29.7	297	297	12	2.5	0	0	0	0	1.3	0.8	0.3			33	28	0.2

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
M126	Rabbit, flesh, stewed	100	210	200	11	1.9	2	0	6	0	0.07	0.28	14	0.5	12	4	0	0	0.41
M53	Tongue, beef & sheep, canned	100	97	140	11	2.5	2.3	5.9	0	0	0.04	0.39	6.4	0.04	5	2	0	0	0.26
M53	1 slice (7.5 x 5 x 0.5cm)	20	19	28	2.2	0.5	0.5	1.2	0	0	0.01	0.08	1.3	0.01	1	0.4	0	0	0.05
M179	Turkey, flesh, roasted	100	240	230	14	1.4	2.7	18	20	0	0.03	0.15	14	0.2	3.3	8.9	0	0.1	0.34
M179	1 slice (7.5 x 5.3 x 1.9cm)	85	200	200	12	1.2	2.3	15	17	0	0.03	0.13	12	0.17	2.8	7.6	0	0.1	0.29
M395	Turkey, lean & fat, raw	100	130	220	9.2	0.9	1.8	14	31	0	0.04	0.12	7.9	0.4	1.8	6.5	0	0.1	0.35
M395	1/4 turkey	572	760	1300	53	5.3	10	81	180	0	0.23	0.69	45	2.3	10	37	0	0.6	2
M373	Turkey, lean & fat, roasted in oven bag	100	240	230	14	1.4	2.6	18	21	0	0.03	0.15	14	0.2	3.3	8.8	0	0.4	0.34
M373	1 cup diced (250mL)	143	340	330	19	2	3.7	25	30	0	0.04	0.21	20	0.29	4.6	13	0	0.6	0.49
M178	Turkey, lean, fat & skin, roasted	100	230	220	14	1.4	2.5	18	32	0	0.03	0.15	14	0.2	3.1	8.7	0	0.1	0.41
M178	1 slice (7.5 x 5.3 x 1.9cm)	85	200	190	12	1.2	2.1	15	27	0	0.03	0.13	12	0.17	2.6	7.4	0	0.1	0.35
M1023	Venison, Diced, Silver Fern, cooked	100	450	280	3.8	3.6	5.2	8.5	0	0	0.25	0.54	15	0.42	1.9	4.7	0	0	0.53
M1023	1 cup (250mL)	160	710	450	6	5.8	8.3	14	0	0	0.4	0.86	24	0.67	3	7.5	0	0	0.85
M1021	Venison, Medallion, Silver Fern, cooked	100	440	300	3.3	4.8	4.2	18	0	0	0.33	0.66	15	0.27	2.2	4.7	0	0	0.53
M1021	1 medallion (6.5 x 5 x 2cm)	65	290	200	2.1	3.1	2.7	12	0	0	0.21	0.43	9.7	0.18	1.4	3	0	0	0.35
M1020	Venison, Mince, Silver Fern, raw	100	350	200	4.1	2.9	5.5	7	0	0	0.14	0.22	10	0.25	2.3	4	0	0	0.45
M1020	1 cup (250mL)	230	810	460	9.4	6.7	13	16	0	0	0.32	0.51	24	0.58	5.2	9.2	0	0	1
M1022	Venison, Stir Fry, Silver Fern, cooked	100	470	280	3.4	4.2	3.8	8.4	0	0	0.28	0.56	14	0.45	1.9	4.7	0	0	0.53
M1022	1 cup (250mL)	130	610	370	4.4	5.5	4.9	11	0	0	0.36	0.73	18	0.59	2.5	6.1	0	0	0.69
M185	Venison, red deer, leg, flesh, roasted	100	330	240	8.4	4.2	3.3	2	0	0	0.21	0.41	13	0.37	3	6	0	0	0.62
M185	1 slice (10 x 8.5 x 0.5cm)	45	150	110	3.8	1.9	1.5	0.9	0	0	0.09	0.18	6	0.17	1.4	2.7	0	0	0.28

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
N	MEAT PRODUCTS																		
N31	Beef, pastrami	100	46.7	1370	1370	17.3	29.2	0	0	0	0	10.4	14.5	1			93	1200	8
N31	1 slice	28	13.1	384	384	4.8	8.2	0	0	0	0	2.9	4.1	0.3			26	340	2.2
N58	Chicken, nugget, crumbed, baked	100	48.3	1070	1090	15.8	14.2	16	2.8	0.8	15.2	2.2	5.2	6.5	0.1	6.4	33	460	7.9
N58	1 piece	20.6	10	220	225	3.3	2.9	3.3	0.6	0.2	3.1	0.5	1.1	1.3	trace	1.3	7	94	1.6
N57	Chicken, nugget, crumbed, deep fried	100	48.1	1050	1050	15.8	14.4	14.5	0.9	0	14.5	1.8	7.7	3.9	0.7	3.1	22	590	8
N57	1 nugget (5.5 x 3.6 x 1.5cm)	17.5	8.4	183	185	2.8	2.5	2.5	0.2	0	2.5	0.3	1.3	0.7	0.1	0.5	4	100	1.4
N1007	Frozen meal, roast beef with mashed potato & vegetables, microwaved, Wattie's	100	79	399	422	7.1	1.7	12.7	2.9	1.9	10.8	0.8	0.6	0.1			21	280	1
N1007	1 single meal	425.3	336	1700	1790	30	7.3	53.8	12.3	7.9	45.9	3.2	2.4	0.6			88	1200	4.3
N1003	Frozen meal, roast beef with roast potato & vegetables, microwaved	100	79	375	399	7.1	1.1	12.7	2.9	1.9	10.8	0.5	0.4	0.1			14	280	1
N1003	1 single meal	395.3	312	1480	1580	27.9	4.3	50	11.5	7.3	42.7	1.8	1.4	0.3			54	1100	4
N1004	Frozen meal, roast lamb with roast potato & vegetables, microwaved	100	78.5	373	396	7	2.8	8.8	2.9	1.9	7	1.2	1	0.2			17	320	0
N1004	1 single meal	383.5	301	1430	1520	26.8	10.7	33.9	11.1	7.1	26.8	4.7	3.7	0.8			64	1200	0
N1005	Frozen meal, roast pork with mashed potato & vegetables, microwaved, Wattie's	100	79.4	362	385	6.4	1.1	10.8	2.9	1.9	9	0.4	0.4	0.2			14	350	1
N1005	1 single meal	440.2	350	1590	1700	28.3	4.8	47.6	12.8	8.1	39.4	1.6	1.9	0.7			61	1500	4.4
N65	Ham, sliced	100	70.7	440	440	13	5.1	1.8	0	0	1.8	1.9	2.3	0.5	trace	0.5	30	1500	4
N65	1 slice (10.0 x 10.0 x 0.3cm)	29	20.5	128	128	3.8	1.5	0.5	0	0	0.5	0.5	0.7	0.1	trace	0.1	9	440	1.2
N22	Pate, chicken liver	100	50.6	1460	1470	13.1	32.7	1.6	1.3	1	0.6	9.4	11.8	2.9			155	850	1.4
N22	1 tablespoon (15mL)	14	7.1	205	206	1.8	4.6	0.2	0.2	0.1	0.1	1.3	1.6	0.4			22	120	0.2
N23	Pate, pork liver	100	50.6	1310	1320	13.1	28.9	0.8	1.3	0.2	0.6	8.3	10.4	2.6			155	850	1.4
N23	1 tablespoon (15mL)	14	7.1	183	184	1.8	4	0.1	0.2	trace	0.1	1.2	1.5	0.4			22	120	0.2

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
N	MEAT PRODUCTS																		
N31	Beef, pastrami	100	230	150	9	1.9	4.3	0	0	0	0.1	0.17	7.2	0.18	1.8	7	3	0	0.43
N31	1 slice	28	64	42	2.5	0.5	1.2	0	0	0	0.03	0.05	2	0.05	0.49	2	0.8	0	0.12
N58	Chicken, nugget, crumbed, baked	100	230	200	59	1.7	1.1	13	14	0	0.07	0.07	6.1	0.25	0	15	0	0.4	3.6
N58	1 piece	20.6	48	40	12	0.3	0.2	2.6	2.9	0	0.01	0.01	1.3	0.05	0	3	0	0.1	0.74
N57	Chicken, nugget, crumbed, deep fried	100	270	220	52	1.5	0.9	11	16	0	0.09	0.07	6.3	0.13	0.1	24	0	0.3	3.2
N57	1 nugget (5.5 x 3.6 x 1.5cm)	17.5	47	39	9.1	0.3	0.2	1.9	2.8	0	0.02	0.01	1.1	0.02	0.02	4.1	0	trace	0.55
N1007	Frozen meal, roast beef with mashed potato & vegetables, microwaved, Wattie's	100	200	84	15	0.9	1.3	1.7	52	310	0.11	0.09	3.7	0.22	0.42	1.1	7.2	0	0.36
N1007	1 single meal	425.3	840	360	64	3.7	5.4	7.2	220	1300	0.47	0.38	16	0.94	1.8	4.7	30.6	0	1.5
N1003	Frozen meal, roast beef with roast potato & vegetables, microwaved	100	200	84	15	0.9	1.3	1.7	52	310	0.11	0.09	3.7	0.22	0.42	1.1	7.2	0	0.36
N1003	1 single meal	395.3	780	330	60	3.5	5.1	6.7	200	1200	0.44	0.36	15	0.87	1.7	4.3	28.4	0	1.4
N1004	Frozen meal, roast lamb with roast potato & vegetables, microwaved	100	210	83	14	0.9	1.1	1.8	78	470	0.15	0.08	2.3	0.28	0.38	1.1	7.2	0	0.25
N1004	1 single meal	383.5	820	320	54	3.3	4.2	6.7	300	1800	0.58	0.31	8.8	1.1	1.5	4.2	27.6	0	0.96
N1005	Frozen meal, roast pork with mashed potato & vegetables, microwaved, Wattie's	100	230	110	16	0.6	0.8	7.7	78	470	0.08	0.09	0.83	0.21	0.1	1.1	7.2	0	0.25
N1005	1 single meal	440.2	1000	460	69	2.8	3.4	34	340	2100	0.35	0.4	3.7	0.92	0.44	4.8	31.7	0	1.1
N65	Ham, sliced	100	250	240	8.1	0.9	1.5	16	0	0	0.12	0.13	5.8	0.13	0.3	2	0	0.7	0.17
N65	1 slice (10.0 x 10.0 x 0.3cm)	29	73	70	2.3	0.3	0.4	4.6	0	0	0.04	0.04	1.7	0.04	0.09	0.6	0	0.2	0.05
N22	Pate, chicken liver	100	130	230	10	9.2	3.6	7	11000	8	0.05	1.4	11	0.25	7.2	99	22	0	0.8
N22	1 tablespoon (15mL)	14	19	32	1.4	1.3	0.5	1	1500	1.1	0.01	0.2	1.5	0.04	1	14	3.1	0	0.11
N23	Pate, pork liver	100	130	230	35	7.1	3.6	7	11000	8	0.03	0.8	7	0.25	7.2	99	15	0	0.8
N23	1 tablespoon (15mL)	14	19	32	4.9	1	0.5	1	1500	1.1	trace	0.11	0.98	0.04	1	14	2.1	0	0.11

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
N4	Pie, cornish pastie	100	39.2	1370	1380	8	20.4	28.4	0.9	2.7	25.7	10.2	7.5	1.4			49	590	0.8
N4	1 pastie	140	54.9	1920	1930	11.2	28.6	39.7	1.3	3.8	36	14.3	10.5	2			69	830	1.1
N12	Pie, pork	100	36.8	1550	1560	9.8	27	22.9	0.7	1.6	21.3	12.4	11.1	2			52	720	0.8
N12	1 pie (3 x 10cm diameter)	190	69.9	2950	2960	18.5	51.3	43.5	1.3	3	40.5	23.6	21.1	3.8			99	1400	1.4
N63	Sausage, assorted meats & flavours, dry fried	100	54.8	918	922	12.7	15.6	7.3	0.5	0	7.3	7.2	5.5	0.6	0.1	0.4	30	880	8
N63	1 sausage (11.8 x 3.0cm)	78	42.7	716	719	9.9	12.2	5.7	0.4	0	5.7	5.6	4.3	0.4	0.1	0.3	24	690	6.3
N64	Sausage, assorted meats & flavours, grilled	100	51.8	1170	1190	14.3	20.9	9	2.6	0	9	10.4	7.6	0.7	0.1	0.5	30	710	11
N64	1 sausage	78	40.4	911	927	11.1	16.3	7	2	0	7	8.1	6	0.6	0.1	0.4	24	550	8.4
N61	Sausage, assorted meats & flavours, precooked, grilled	100	51.3	981	981	12.9	16.3	9.3	0	1.3	8	7	6.5	1.1	0.1	0.9	41	810	7.5
N61	1 sausage	70	35.9	687	687	9	11.4	6.5	0	0.9	5.6	4.9	4.5	0.8	0.1	0.7	29	570	5.3
N1023	Sausage, beef, barbecued, with no added fat	100	56.1	1070	1080	15	20.6	2.8	2	0	2.8	9	6.4	1	0.2	0.5	41	730	2.2
N1023	1 sausage (10.1 x 2.8cm diameter)	61.9	34.7	660	670	9.3	12.8	1.7	1.2	0	1.7	5.6	3.9	0.6	0.1	0.3	25	450	1.4
N1023	1 sausage (8.3 x 2.2cm diameter)	29.9	16.8	319	323	4.5	6.2	0.8	0.6	0	0.8	2.7	1.9	0.3	trace	0.2	12	220	0.7
N1024	Sausage, beef, boiled, drained	100	59.4	1000	1020	13.5	19.7	2.5	1.8	0	2.5	8.6	6.1	0.9	0.2	0.4	37	660	2
N1024	1 sausage (10.3 x 3.1cm diameter)	72.2	42.9	723	733	9.7	14.2	1.8	1.3	0	1.8	6.2	4.4	0.7	0.1	0.3	26	480	1.4
N1024	1 sausage (8.8 x 1.9cm diameter)	57.2	34	573	581	7.7	11.3	1.4	1	0	1.4	4.9	3.5	0.5	0.1	0.2	21	380	1.1
N1022	Sausage, beef, grilled, with no added fat	100	54.9	1120	1130	14.8	22.2	2.8	2	0	2.8	9.7	6.9	1.1	0.2	0.5	40	720	2.2
N1022	1 sausage (10.1 x 2.8cm diameter)	61.9	34	692	702	9.1	13.7	1.7	1.2	0	1.7	6	4.2	0.7	0.1	0.3	25	450	1.3
N1022	1 sausage (8.3 x 2.2cm diameter)	29.9	16.4	334	339	4.4	6.6	0.8	0.6	0	0.8	2.9	2	0.3	trace	0.2	12	220	0.7
N1021	Sausage, beef, pan fried, with no added fat	100	56.4	1030	1040	15.8	19.2	2.9	2.1	0	2.9	8.4	5.9	1	0.1	0.5	43	770	2.3
N1021	1 sausage (10.1 x 2.8cm diameter)	61.9	34.9	636	647	9.8	11.9	1.8	1.3	0	1.8	5.2	3.7	0.6	0.1	0.3	26	480	1.4
N1021	1 sausage (8.3 x 2.2cm diameter)	29.9	16.8	307	312	4.7	5.7	0.9	0.6	0	0.9	2.5	1.8	0.3	trace	0.1	13	230	0.7

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
N4	Pie, cornish pastie	100	190	110	60	1.5	1	1.9	16	0	0.1	0.06	3.3	0.12	1	3	0	0	1.3
N4	1 pastie	140	270	150	84	2.1	1.4	2.7	22	0	0.14	0.08	4.6	0.17	1.4	4.2	0	0	1.8
N12	Pie, pork	100	150	120	47	1.4	1	13	17	0	0.16	0.09	4	0.06	1	3	0	0	0.43
N12	1 pie (3 x 10cm diameter)	190	290	230	89	2.7	1.9	25	32	0	0.3	0.17	7.6	0.11	1.9	5.7	0	0	0.82
N63	Sausage, assorted meats & flavours, dry fried	100	200	220	14	1.6	1.9	4.4	6.7	40	0	0.13	5	0.11	1.1	11	1	0.6	0.44
N63	1 sausage (11.8 x 3.0cm)	78	160	170	11	1.2	1.5	3.4	5.2	31	0	0.1	3.9	0.09	0.82	8.2	0.8	0.5	0.34
N64	Sausage, assorted meats & flavours, grilled	100	180	190	13	1.1	1.6	4.6	4.3	26	0	0.1	3.7	0.08	0.3	4.2	0.6	0.6	0.55
N64	1 sausage	78	140	140	10	0.8	1.2	3.6	3.3	20	0	0.08	2.9	0.06	0.23	3.3	0.5	0.5	0.43
N61	Sausage, assorted meats & flavours, precooked, grilled	100	130	190	47	1	1.1	8.8	4.3	26	0	0.08	3.4	0.05	0.39	5.5	0.6	0.7	0.4
N61	1 sausage	70	91	130	33	0.7	0.7	6.1	3	18	0	0.06	2.4	0.04	0.27	3.8	0.4	0.5	0.28
N1023	Sausage, beef, barbecued, with no added fat	100	240	230	16	1.6	0.3	3.7	34	89	0.03	0.23	4.9	0.31	0.82	0	0	1.6	1.1
N1023	1 sausage (10.1 x 2.8cm diameter)	61.9	150	140	9.6	1	0.2	2.3	21	55	0.02	0.14	3	0.19	0.51	0	0	1	0.69
N1023	1 sausage (8.3 x 2.2cm diameter)	29.9	73	69	4.6	0.5	0.1	1.1	10	26	0.01	0.07	1.5	0.09	0.25	0	0	0.5	0.33
N1024	Sausage, beef, boiled, drained	100	220	210	14	1.5	0.3	3.4	31	80	0.03	0.21	4.4	0.28	0.73	0	0	1.4	1
N1024	1 sausage (10.3 x 3.1cm diameter)	72.2	160	150	10	1.1	0.2	2.4	22	57	0.02	0.15	3.2	0.2	0.53	0	0	1	0.72
N1024	1 sausage (8.8 x 1.9cm diameter)	57.2	130	120	8	0.8	0.2	1.9	17	46	0.02	0.12	2.5	0.16	0.42	0	0	0.8	0.57
N1022	Sausage, beef, grilled, with no added fat	100	240	230	15	1.6	0.3	3.7	33	87	0.03	0.23	4.8	0.31	0.8	0	0	1.6	1.1
N1022	1 sausage (10.1 x 2.8cm diameter)	61.9	150	140	9.4	1	0.2	2.3	21	54	0.02	0.14	3	0.19	0.5	0	0	1	0.68
N1022	1 sausage (8.3 x 2.2cm diameter)	29.9	72	68	4.6	0.5	0.1	1.1	10	26	0.01	0.07	1.4	0.09	0.24	0	0	0.5	0.33
N1021	Sausage, beef, pan fried, with no added fat	100	260	240	16	1.7	0.3	3.9	36	93	0.04	0.24	5.1	0.33	0.86	0	0	1.7	1.2
N1021	1 sausage (10.1 x 2.8cm diameter)	61.9	160	150	10	1.1	0.2	2.4	22	58	0.03	0.15	3.2	0.2	0.53	0	0	1	0.72
N1021	1 sausage (8.3 x 2.2cm diameter)	29.9	77	72	4.9	0.5	0.1	1.2	11	28	0.01	0.07	1.5	0.1	0.26	0	0	0.5	0.35

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
N2	Sausage, black pudding, fried	100	44	1260	1280	12.9	21.9	13.7	1.9	0.8	12.9	8.5	10.1	2.2			68	1200	8
N2	1 slice (4 x 2cm diameter)	30	13.2	379	383	3.9	6.6	4.1	0.6	0.2	3.9	2.5	3	0.7			20	360	2.4
N1031	Sausage, chicken, barbecued, with no added fat	100	59.4	878	891	14	15	5	1.6	0	5	4.6	7.2	2.4	0.1	2.2	58	970	21
N1031	1 sausage (12.2 x 2.6cm diameter)	70.6	41.9	620	629	9.9	10.6	3.5	1.2	0	3.5	3.3	5.1	1.7	0.1	1.5	41	690	15
N1031	1 sausage (8.4 x 1.7cm diameter)	23.2	13.8	204	207	3.3	3.5	1.2	0.4	0	1.2	1.1	1.7	0.6	trace	0.5	13	230	4.8
N1032	Sausage, chicken, boiled, drained	100	63.5	789	801	12.6	13.5	4.5	1.5	0	4.5	4.1	6.5	2	0.1	1.8	52	870	19
N1032	1 sausage (12.1 x 2.7cm diameter)	71.2	45.2	562	570	9	9.6	3.2	1	0	3.2	3	4.6	1.4	0.1	1.2	37	620	13
N1032	1 sausage (8.5 x 1.9cm diameter)	26	16.5	205	208	3.3	3.5	1.2	0.4	0	1.2	1.1	1.7	0.5	trace	0.5	14	230	4.8
N1030	Sausage, chicken, grilled, with no added fat	100	57.1	921	935	14.9	15.6	5.3	1.7	0	5.3	4.8	7.5	2.7	0.1	2.4	62	1000	22
N1030	1 sausage (12.2 x 2.6cm diameter)	70.6	40.3	650	660	10.5	11	3.8	1.2	0	3.8	3.4	5.3	1.9	0.1	1.7	43	730	15
N1030	1 sausage (8.4 x 1.7cm diameter)	23.2	13.3	214	217	3.5	3.6	1.2	0.4	0	1.2	1.1	1.7	0.6	trace	0.6	14	240	5.1
N1029	Sausage, chicken, pan fried, with no added fat	100	59.7	880	893	13.7	15.2	4.9	1.6	0	4.9	4.7	7.3	2.4	0.1	2.2	57	950	20
N1029	1 sausage (12.2 x 2.6cm diameter)	70.6	42.1	621	630	9.7	10.7	3.5	1.1	0	3.5	3.3	5.2	1.7	0.1	1.5	40	670	14
N1029	1 sausage (8.4 x 1.7cm diameter)	23.2	13.8	204	207	3.2	3.5	1.1	0.4	0	1.1	1.1	1.7	0.6	trace	0.5	13	220	4.7
N6	Sausage, frankfurters, precooked	100	59.5	1130	1150	9.5	25	2.7	2.4	0	2.7	9.9	11.2	1.9			46	980	7.7
N6	1 frankfurter (12.5 x 2.5cm diameter)	57	33.9	645	656	5.4	14.3	1.5	1.4	0	1.5	5.6	6.4	1.1			26	560	4.4
N1035	Sausage, lamb, barbecued, with no added fat	100	61.2	859	875	17.2	14.2	2.5	2	0	2.5	6.4	5.6	0.9	0.2	0.3	56	850	1.9
N1035	1 sausage (11.3 x 2.8cm diameter)	75.1	46	645	657	12.9	10.6	1.9	1.5	0	1.9	4.8	4.2	0.6	0.1	0.2	42	640	1.4
N1036	Sausage, lamb, boiled, drained	100	63.6	849	863	14.9	15.1	2.2	1.7	0	2.2	6.8	5.9	0.8	0.2	0.3	48	740	1.6
N1036	1 sausage (11.3 x 3.0cm diameter)	82.4	52.4	699	711	12.2	12.5	1.8	1.4	0	1.8	5.6	4.9	0.7	0.2	0.2	40	610	1.4
N1034	Sausage, lamb, grilled, with no added fat	100	58.1	981	997	16.9	17.6	2.5	2	0	2.5	7.9	6.9	1	0.2	0.4	55	840	1.9
N1034	1 sausage (11.3 x 2.8cm diameter)	75.1	43.6	737	749	12.7	13.2	1.8	1.5	0	1.8	6	5.2	0.8	0.2	0.3	41	630	1.4

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
N2	Sausage, black pudding, fried	100	140	110	35	20	1.3	17	0	0	0.09	0.07	3.9	0.04	1	5	1	0	0.24
N2	1 slice (4 x 2cm diameter)	30	42	33	11	6	0.4	5.1	0	0	0.03	0.02	1.2	0.01	0.3	1.5	0.3	0	0.07
N1031	Sausage, chicken, barbecued, with no added fat	100	190	210	42	1.1	1	11	38	0	0.03	0.19	5.9	0.36	0.22	0	0	0.4	0.83
N1031	1 sausage (12.2 x 2.6cm diameter)	70.6	130	150	29	0.8	0.7	7.9	27	0	0.02	0.13	4.1	0.25	0.16	0	0	0.3	0.59
N1031	1 sausage (8.4 x 1.7cm diameter)	23.2	44	48	9.6	0.3	0.2	2.6	8.8	0	0.01	0.04	1.4	0.08	0.05	0	0	0.1	0.19
N1032	Sausage, chicken, boiled, drained	100	170	190	37	1	0.9	10	34	0	0.03	0.17	5.3	0.32	0.2	0	0	0.3	0.74
N1032	1 sausage (12.1 x 2.7cm diameter)	71.2	120	130	27	0.7	0.6	7.1	24	0	0.02	0.12	3.8	0.23	0.14	0	0	0.2	0.53
N1032	1 sausage (8.5 x 1.9cm diameter)	26	44	49	9.7	0.3	0.2	2.6	8.9	0	0.01	0.04	1.4	0.08	0.05	0	0	0.1	0.19
N1030	Sausage, chicken, grilled, with no added fat	100	200	220	44	1.2	1	12	40	0	0.03	0.2	6.2	0.38	0.23	0	0	0.4	0.88
N1030	1 sausage (12.2 x 2.6cm diameter)	70.6	140	160	31	0.8	0.7	8.4	28	0	0.02	0.14	4.4	0.27	0.16	0	0	0.3	0.62
N1030	1 sausage (8.4 x 1.7cm diameter)	23.2	46	51	10	0.3	0.2	2.7	9.4	0	0.01	0.05	1.4	0.09	0.05	0	0	0.1	0.2
N1029	Sausage, chicken, pan fried, with no added fat	100	180	200	41	1.1	1	11	37	0	0.03	0.18	5.8	0.35	0.21	0	0	0.4	0.81
N1029	1 sausage (12.2 x 2.6cm diameter)	70.6	130	140	29	0.8	0.7	7.7	26	0	0.02	0.13	4.1	0.25	0.15	0	0	0.3	0.57
N1029	1 sausage (8.4 x 1.7cm diameter)	23.2	43	47	9.4	0.3	0.2	2.5	8.6	0	0.01	0.04	1.3	0.08	0.05	0	0	0.1	0.19
N6	Sausage, frankfurters, precooked	100	98	130	34	1.5	1.4	1.8	28	55	0.08	0.12	3.1	0.03	1	1	1	0	0.25
N6	1 frankfurter (12.5 x 2.5cm diameter)	57	56	74	19	0.9	0.8	1	16	31	0.05	0.07	1.7	0.02	0.57	0.6	0.6	0	0.14
N1035	Sausage, lamb, barbecued, with no added fat	100	260	310	19	1.6	2.7	3.3	35	90	0.04	0.43	6.4	0.31	0.95	0	0	0	0.49
N1035	1 sausage (11.3 x 2.8cm diameter)	75.1	200	230	14	1.2	2	2.5	26	68	0.03	0.32	4.8	0.23	0.71	0	0	0	0.37
N1036	Sausage, lamb, boiled, drained	100	230	270	16	1.4	2.4	2.9	30	78	0.03	0.37	5.6	0.27	0.82	0	0	0	0.42
N1036	1 sausage (11.3 x 3.0cm diameter)	82.4	190	220	13	1.2	1.9	2.4	25	64	0.03	0.31	4.6	0.22	0.68	0	0	0	0.35
N1034	Sausage, lamb, grilled, with no added fat	100	260	300	19	1.6	2.7	3.3	34	89	0.03	0.42	6.3	0.3	0.93	0	0	0	0.48
N1034	1 sausage (11.3 x 2.8cm diameter)	75.1	190	230	14	1.2	2	2.5	26	67	0.02	0.32	4.8	0.23	0.7	0	0	0	0.36

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
N1033	Sausage, lamb, pan fried, with no added fat	100	60.4	922	937	16.2	16.4	2.3	1.9	0	2.3	7.4	6.4	0.9	0.2	0.3	53	800	1.8
N1033	1 sausage (11.3 x 2.8cm diameter)	75.1	45.4	692	703	12.2	12.3	1.8	1.4	0	1.8	5.6	4.8	0.7	0.2	0.3	40	600	1.3
N1027	Sausage, pork, barbecued, with no added fat	100	59.5	914	929	16.3	16.2	2.2	1.9	0	2.2	6.2	7.1	2.2	0.1	1.7	52	850	9.8
N1027	1 sausage (10.5 x 2.8cm diameter)	69.6	41.4	636	647	11.3	11.3	1.6	1.3	0	1.6	4.3	4.9	1.5	0.1	1.2	36	590	6.8
N1028	Sausage, pork, boiled, drained	100	62.6	868	882	14.4	15.9	2	1.7	0	2	6.1	7	1.9	0.1	1.5	46	750	8.7
N1028	1 sausage (10.4 x 3.0cm diameter)	75.6	47.3	656	666	10.9	12.1	1.5	1.3	0	1.5	4.6	5.3	1.4	0.1	1.1	34	570	6.6
N1026	Sausage, pork, grilled, with no added fat	100	59.3	935	950	15.9	17	2.2	1.9	0	2.2	6.5	7.4	2.2	0.1	1.8	50	830	9.6
N1026	1 sausage (10.5 x 2.8cm diameter)	69.6	41.3	651	661	11.1	11.8	1.5	1.3	0	1.5	4.5	5.2	1.5	0.1	1.2	35	580	6.7
N1025	Sausage, pork, pan fried, with no added fat	100	59.6	913	928	16.2	16.2	2.2	1.9	0	2.2	6.2	7.1	2.2	0.1	1.7	51	840	9.8
N1025	1 sausage (10.5 x 2.8cm diameter)	69.6	41.5	635	646	11.3	11.3	1.5	1.3	0	1.5	4.3	5	1.5	0.1	1.2	36	590	6.8
N1039	Sausage, salami assorted meats & flavours	100	49.2	1230	1240	21.9	22.9	0.6	1	0.3	0.4	8.8	10	2.3	0.2	1.8	53	1600	6.4
N1039	1 slice (0.2 x 7.4cm diameter)	7.9	3.9	97	98	1.7	1.8	trace	0.1	trace	trace	0.7	0.8	0.2	trace	0.1	4	120	0.5
N1038	Sausage, salami assorted meats & flavours, acidulated, heat treated	100	55.1	1120	1120	18.6	21.3	0.7	0.6	0.5	0.2	8.2	9.6	2.1	0.1	1.7	46	1300	3.8
N1038	1 slice (0.2 x 7.8cm diameter)	8.3	4.6	93	93	1.5	1.8	0.1	trace	trace	trace	0.7	0.8	0.2	trace	0.1	4	110	0.3
N43	Sausage, saveloy, boiled	100	62.2	899	917	14.5	15.4	5	2.2	0	5	6.4	5.6	0.8			61	640	7.7
N43	1 saveloy	85	52.9	764	779	12.3	13.1	4.2	1.9	0	4.2	5.4	4.7	0.7			51	540	6.5
P	MISCELLANEOUS																		
P68	Coffee whitener, powder	100	2.2	2330	2330	4.8	35.5	54.9	0	54.9	0	32.5	1	0	0	0	0	180	0
P68	1 tablespoon (15mL)	8.1	0.2	189	189	0.4	2.9	4.4	0	4.4	0	2.6	0.1	0	0	0	0	15	0
P81	Salt, table, iodised	100	trace	0	0	0	0	0	0	0	0	0	0	0	0	0	0	38000	4900
P81	1 teaspoon (5mL)	5.4	trace	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2100	270

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E	
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg	
N1033	Sausage, lamb, pan fried, with no added fat	100	250	290	18	1.5	2.6	3.1	33	85	0.03	0.4	6.1	0.29	0.89	0	0	0	0.46	
N1033	1 sausage (11.3 x 2.8cm diameter)	75.1	180	220	13	1.2	1.9	2.3	24	64	0.02	0.3	4.5	0.22	0.67	0	0	0	0.35	
N1027	Sausage, pork, barbecued, with no added fat	100	260	250	11	1	2.1	9.2	19	85	0.07	0.27	5.4	0.36	0.44	0	0	0.7	0.37	
N1027	1 sausage (10.5 x 2.8cm diameter)	69.6	180	170	7.6	0.7	1.4	6.4	13	59	0.05	0.19	3.7	0.25	0.31	0	0	0.5	0.26	
N1028	Sausage, pork, boiled, drained	100	230	220	9.7	0.8	1.8	8.1	17	75	0.06	0.24	4.8	0.32	0.39	0	0	0.7	0.33	
N1028	1 sausage (10.4 x 3.0cm diameter)	75.6	170	160	7.3	0.6	1.4	6.1	13	57	0.05	0.18	3.6	0.24	0.3	0	0	0.5	0.25	
N1026	Sausage, pork, grilled, with no added fat	100	250	240	11	0.9	2	8.9	19	83	0.07	0.26	5.2	0.35	0.42	0	0	0.7	0.36	
N1026	1 sausage (10.5 x 2.8cm diameter)	69.6	170	170	7.4	0.6	1.4	6.2	13	58	0.05	0.18	3.6	0.24	0.29	0	0	0.5	0.25	
N1025	Sausage, pork, pan fried, with no added fat	100	260	240	11	0.9	2	9.1	19	84	0.07	0.27	5.3	0.35	0.43	0	0	0.7	0.37	
N1025	1 sausage (10.5 x 2.8cm diameter)	69.6	180	170	7.6	0.7	1.4	6.3	13	59	0.05	0.19	3.7	0.24	0.3	0	0	0.5	0.26	
N1039	Sausage, salami assorted meats & flavours	100	340	220	9.7	2	4.1	12	7.8	47	0.31	0.29	7.8	0.4	1.1	0	0	0.9	0.6	
N1039	1 slice (0.2 x 7.4cm diameter)	7.9	27	17	0.8	0.2	0.3	0.9	0.6	3.7	0.02	0.02	0.61	0.03	0.09	0	0	0.1	0.05	
N1038	Sausage, salami assorted meats & flavours, acidulated, heat treated	100	270	190	8.1	1.6	3.1	11	7.5	45	0.3	0.26	7.2	0.3	0.89	0	0	1	0.49	
N1038	1 slice (0.2 x 7.8cm diameter)	8.3	22	15	0.7	0.1	0.3	0.9	0.6	3.7	0.03	0.02	0.6	0.03	0.07	0	0	0.1	0.04	
N43	Sausage, saveloy, boiled	100	140	220	36	1.6	1.9	0	0	0	0.35	0.08	3.3	0	0.54	8	0	0	0.42	
N43	1 saveloy	85	120	190	31	1.4	1.6	0	0	0	0.3	0.07	2.8	0	0.46	6.8	0	0	0.36	
P	MISCELLANEOUS																			
P68	Coffee whitener, powder	100	810	420	22	1.1	0.5	0	0	0	0	0	0.71	0	0	0	0	0	0	
P68	1 tablespoon (15mL)	8.1	66	34	1.8	0.1	trace	0	0	0	0	0	0.06	0	0	0	0	0	0	
P81	Salt, table, iodised	100	84	0.2	29	0.5	0	0	0	0	0	0	0	0	0	0	0	0	0	
P81	1 teaspoon (5mL)	5.4	4.5	trace	1.5	trace	0	0	0	0	0	0	0	0	0	0	0	0	0	

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
P10	Salt, table, uniodised	100	0.1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	38000	39
P10	1 teaspoon (5mL)	5.4	trace	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2100	2.1
P1003	Seed, poppy	100	8.4	1940	2090	20.2	41.6	3.2	19.3	3	0.2	3.9	5	21	0.2	20.8	0	26	0
P1003	1 teaspoon (5mL)	2.96	0.2	57	62	0.6	1.2	0.1	0.6	0.1	trace	0.1	0.1	0.6	trace	0.6	0	0.8	0
P1003	1 cup whole (250mL)	148.2	12.4	2870	3100	29.9	61.6	4.7	28.6	4.4	0.3	5.8	7.5	31.1	0.3	30.8	0	39	0
P1004	Spread, yeast extract, marmite, Sanitarium, fortified	100	31.1	587	676	17.4	1.2	14.5	11.1	11.6	2.9	0.2	0.4	trace	trace	trace	0	3100	2.4
P1004	1 teaspoon (5mL)	5.75	1.8	34	39	1	0.1	0.8	0.6	0.7	0.2	trace	trace	trace	trace	trace	0	180	0.1
P1005	Spread, yeast extract, vegemite, Kraft, fortified	100	35.5	527	602	25.3	1.2	3.1	9.3	0	3.1	0.2	0.3	0.1	trace	0.1	0	3300	5.3
P1005	1 teaspoon (5mL)	5.05	1.8	27	30	1.3	0.1	0.2	0.5	0	0.2	trace	trace	trace	0	trace	0	170	0.3
P16	Stock, oxo cubes	100	9.1	983	983	39.3	3.4	11.1	0	2.2	8.9	0.8	0.6	1.9			0	10000	44
P16	1 cube (2cm)	6.3	0.6	62	62	2.5	0.2	0.7	0	0.1	0.6	trace	trace	0.1			0	650	2.8
P11	Vinegar	100	95.5	18	58	0.4	0	0.6	0	0.6	0	0	0	0	0	0	0	20	0.3
P11	1 tablespoon (15mL)	15.3	14.6	3	9	0.1	0	0.1	0	0.1	0	0	0	0	0	0	0	3.1	trace
P59	Vinegar, cider	100	95.5	10	79	0	0	0.6	0	0.6	0	0	0	0	0	0	0	1	0.3
P59	1 tablespoon (15mL)	15	14.3	2	12	0	0	0.1	0	0.1	0	0	0	0	0	0	0	0.2	trace
P13	Yeast, baker's, dried	100	5	781	949	39.5	1.5	3.2	21	0	3.2	0.2	0.8	trace			0	50	5.5
P13	1 teaspoon (5mL)	4.1	0.2	32	39	1.6	0.1	0.1	0.9	0	0.1	trace	trace	0			0	2.1	0.2

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
P10	Salt, table, uniodised	100	130	2.7	30	0.2	0	0	0	0	0	0	0	0	0	0	0	0	0
P10	1 teaspoon (5mL)	5.4	7.1	0.1	1.6	trace	0	0	0	0	0	0	0	0	0	0	0	0	0
P1003	Seed, poppy	100	720	870	1400	9.8	7.9	14	0	0	0.85	0.1	4	0.25	0	82	1	0	6
P1003	1 teaspoon (5mL)	2.96	21	26	43	0.3	0.2	0.4	0	0	0.03	trace	0.12	0.01	0	2.4	trace	0	0.18
P1003	1 cup whole (250mL)	148.2	1100	1300	2100	14	12	20	0	0	1.3	0.15	6	0.37	0	120	1.5	0	8.8
P1004	Spread, yeast extract, marmite, Sanitarium, fortified	100	2600	480	61	42	6.8	2.7	0	0	8.1	11	73	10	13	2600	0	0	0.02
P1004	1 teaspoon (5mL)	5.75	150	28	3.5	2.4	0.4	0.2	0	0	0.47	0.65	4.2	0.6	0.73	150	0	0	trace
P1005	Spread, yeast extract, vegemite, Kraft, fortified	100	2200	800	73	2.7	5.2	17	0	0	18	14	85	9.7	0	3300	0	0.1	0.13
P1005	1 teaspoon (5mL)	5.05	110	40	3.7	0.1	0.3	0.9	0	0	0.88	0.7	4.3	0.49	0	170	0	trace	0.01
P16	Stock, oxo cubes	100	730	360	180	25	0.4	2.9	3.8	23	0.12	0.13	9.5	0.1	0	130	0	0	0
P16	1 cube (2cm)	6.3	46	23	11	1.5	trace	0.2	0.2	1.4	0.01	0.01	0.6	0.01	0	8.1	0	0	0
P11	Vinegar	100	89	32	15	0.5	0	0.3	0	0	0	0	0	0	0	0	0	0	0
P11	1 tablespoon (15mL)	15.3	14	4.9	2.3	0.1	0	trace	0	0	0	0	0	0	0	0	0	0	0
P59	Vinegar, cider	100	100	9	6	0.6	0	1	0	0	0	0	0	0	0	0	0	0	0
P59	1 tablespoon (15mL)	15	15	1.4	0.9	0.1	0	0.2	0	0	0	0	0	0	0	0	0	0	0
P13	Yeast, baker's, dried	100	2000	1300	80	20	8	24	0	0	2.3	4	44	2	0	4000	0	0	0
P13	1 teaspoon (5mL)	4.1	82	53	3.3	0.8	0.3	1	0	0	0.1	0.16	1.8	0.08	0	160	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
Q	NUTS & SEEDS																		
Q1014	Coconut, cream, premium	100	68.8	1050	1060	3.6	26	1.5	2	1.5	0	16.4	1.9	0.4	0	0.4	0	17	1
Q1014	1 cup (250mL)	255.2	176	2670	2710	9.1	66.4	3.7	5.2	3.7	0	41.9	4.8	1.1	0	1.1	0	43	2.6
Q9	Coconut, desiccated	100	2.3	2490	2610	5.6	62	6.1	14.7	5.7	0.4	53.3	4.1	1.1			0	28	3
Q9	1 cup (250mL)	110.6	2.5	2760	2890	6.2	68.6	6.7	16.3	6.3	0.4	58.9	4.5	1.2			0	31	3.3
Q9	1 tablespoon (15mL)	6.6	0.2	164	172	0.4	4.1	0.4	1	0.4	trace	3.5	0.3	0.1			0	1.8	0.2
Q8	Coconut, flesh, raw	100	45	1450	1510	3.2	36	3.5	7.6	3.2	0.3	30.9	2.4	0.6			0	16	1
Q8	1 cup (250mL) grated	94	42.3	1360	1420	3	33.8	3.3	7.1	3	0.3	29.1	2.2	0.6			0	15	0.9
Q1015	Coconut, milk, standard	100	74.3	819	821	1.3	21.1	1.1	0.3	1.1	0	16.7	2.7	0.6	0	0.6	0	19	4.1
Q1015	1 cup (250mL)	250.2	186	2050	2050	3.1	52.7	2.8	0.8	2.8	0	41.8	6.8	1.6	0	1.6	0	47	10
Q1008	Nut, almond, dry roasted, salt added	100	2.6	2420	2510	22.1	52.8	5.3	11.8	4.6	0.7	4	33.7	12.7			0	340	0
Q1008	1 cup whole (250mL)	145.8	3.8	3530	3670	32.2	77	7.7	17.2	6.6	1	5.9	49.1	18.4			0	490	0
Q1004	Nut, almond, dry roasted, unblanched, no salt added	100	2.6	2430	2520	22.1	52.8	5.6	11.8	4.9	0.7	4	33.7	12.7			0	1	0
Q1004	1 cup whole (250mL)	145.8	3.8	3540	3670	32.2	77	8.2	17.2	7.1	1	5.9	49.1	18.4			0	1.5	0
Q1002	Nut, almond, raw, dried, unblanched	100	4.7	2270	2370	21.2	49.4	4.6	12.2	3.9	0.7	3.7	30.9	12.1			0	1	2
Q1002	1 tablespoon ground (15mL)	7.7	0.4	175	182	1.6	3.8	0.4	0.9	0.3	0.1	0.3	2.4	0.9			0	0.1	0.2
Q1002	1 cup ground (250mL)	127.7	6	2900	3020	27.1	63.1	5.9	15.6	5	0.9	4.8	39.4	15.4			0	1.3	2.6
Q1002	1 cup whole (250mL)	173.1	8.1	3930	4100	36.7	85.5	8	21.1	6.8	1.3	6.5	53.5	20.9			0	1.7	3.5
Q1002	1 cup slivered (250mL)	119.1	5.6	2700	2820	25.3	58.9	5.5	14.5	4.6	0.9	4.4	36.8	14.4			0	1.2	2.4
Q4	Nut, brazil, raw	100	8.5	2790	2860	12	68.2	3.8	8	1.6	2.2	17.4	22.4	25.4			0	2	20
Q4	1 cup (250mL)	152	12.9	4240	4340	18.2	104	5.8	12.2	2.4	3.3	26.5	34	38.7			0	3	30

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
Q	NUTS & SEEDS																		
Q1014	Coconut, cream, premium	100	150	38	4.9	0.7	0.3	1	0	0	0.02	0.01	0.4	0.04	0	14	2.2	0	0.54
Q1014	1 cup (250mL)	255.2	380	97	12	1.7	0.8	2.6	0	0	0.05	0.03	1	0.1	0	36	5.7	0	1.4
Q9	Coconut, desiccated	100	750	160	22	3.6	1.7	3.2	0	0	0.06	0.04	1.9	0.3	0	9.1	0	0	1.3
Q9	1 cup (250mL)	110.6	830	180	24	4	1.9	3.5	0	0	0.07	0.04	2	0.33	0	10	0	0	1.4
Q9	1 tablespoon (15mL)	6.6	50	11	1.5	0.2	0.1	0.2	0	0	trace	trace	0.12	0.02	0	0.6	0	0	0.08
Q8	Coconut, flesh, raw	100	420	89	12	2	0.5	1.8	0	0	0.03	0.02	1	0.04	0	25	2	0	0.73
Q8	1 cup (250mL) grated	94	390	84	11	1.9	0.4	1.7	0	0	0.03	0.02	0.95	0.04	0	24	1.9	0	0.69
Q1015	Coconut, milk, standard	100	160	40	3.9	0.6	0.3	2.1	1	6	0	0.06	0.1	0.03	0	0	0	0	0.82
Q1015	1 cup (250mL)	250.2	400	100	9.8	1.6	0.8	5.3	2.5	15	0	0.15	0.25	0.08	0	0	0	0	2.1
Q1008	Nut, almond, dry roasted, salt added	100	750	490	270	4.5	3.5	2.8	0.2	1	0.07	0.86	7.2	0.13	0	33	0	0	26
Q1008	1 cup whole (250mL)	145.8	1100	710	390	6.6	5.2	4.1	0.2	1.5	0.1	1.3	10	0.19	0	48	0	0	38
Q1004	Nut, almond, dry roasted, unblanched, no salt added	100	750	490	270	4.5	3.5	2.8	0.2	1	0.07	0.86	7.2	0.13	0	33	0	0	26
Q1004	1 cup whole (250mL)	145.8	1100	710	390	6.6	5.2	4.1	0.2	1.5	0.1	1.3	10	0.19	0	48	0	0	38
Q1002	Nut, almond, raw, dried, unblanched	100	710	480	260	3.7	3.1	2.5	0.2	1	0.21	1	7	0.14	0	50	0	0	26
Q1002	1 tablespoon ground (15mL)	7.7	54	37	20	0.3	0.2	0.2	trace	0.1	0.02	0.08	0.54	0.01	0	3.9	0	0	2
Q1002	1 cup ground (250mL)	127.7	900	620	340	4.8	3.9	3.2	0.2	1.3	0.27	1.3	8.9	0.18	0	64	0	0	34
Q1002	1 cup whole (250mL)	173.1	1200	840	460	6.4	5.3	4.3	0.3	1.7	0.36	1.7	12	0.24	0	87	0	0	46
Q1002	1 cup slivered (250mL)	119.1	840	580	310	4.4	3.7	3	0.2	1.2	0.25	1.2	8.3	0.17	0	60	0	0	31
Q4	Nut, brazil, raw	100	760	590	180	2.8	4.2	1300	1.5	9	1	0.12	4.3	0.17	0	22	0.7	0	7.2
Q4	1 cup (250mL)	152	1200	900	270	4.3	6.4	1900	2.3	14	1.5	0.18	6.6	0.26	0	33	1.1	0	11

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
Q1016	Nut, cashew, raw	100	3.5	2400	2440	17	49.2	16.8	5.9	5.5	11.3	8.4	31.1	7.5	0	7.5	0	11	11
Q1016	1 cup halves & whole (250mL)	137	4.8	3280	3350	23.3	67.4	23	8.1	7.5	15.5	11.5	42.6	10.2	0	10.2	0	15	15
Q1017	Nut, cashew, roasted, no salt added	100	2.1	2630	2660	16.8	51.3	26.3	4.3	6	20.3	8.7	32.5	7.8	0	7.8	0	16	11
Q1017	1 cup halves & whole (250mL)	137	2.9	3600	3650	22.9	70.3	36	5.9	8.2	27.8	12	44.5	10.7	0	10.7	0	22	15
Q1018	Nut, cashew, roasted, salt added	100	2.1	2630	2660	16.8	51.3	26.3	4.3	6	20.3	8.7	32.5	7.8	0	7.8	0	290	10
Q1018	1 cup halves & whole (250mL)	137	2.9	3600	3650	22.9	70.3	36	5.9	8.2	27.8	12	44.5	10.7	0	10.7	0	400	14
Q7	Nut, hazelnut, raw	100	4.7	2550	2640	14.8	59.8	5.2	10.4	4.2	1	5.7	42.4	8.7			0	0	17
Q7	1 cup chopped (250mL)	137	6.5	3500	3610	20.3	82	7.1	14.2	5.7	1.4	7.9	58.1	11.9			0	0	23
Q38	Nut, macadamia, raw	100	2.9	2970	3050	9.8	73.7	4.5	9.3	3.8	0.7	11	58.2	1.3			0	5	9
Q38	1 cup chopped (250mL)	140	4	4160	4260	13.7	103	6.3	13	5.3	1	15.5	81.4	1.8			0	7	13
Q19	Nut, macadamia, roasted with oil, salt added	100	1.7	3130	3160	7.3	76.5	10.6	2.9	8.9	1.7	11.5	60.4	1.3			0	260	9
Q19	1 cup (250mL)	144	2.4	4510	4550	10.5	110	15.3	4.2	12.8	2.4	16.5	86.9	1.9			0	370	13
Q11	Nut, mixed, salted	100	2.5	2500	2550	22.6	52.5	10.1	7	4	6.1	7.5	23.5	19.5			0	350	12
Q11	1 cup (250mL)	150	3.8	3740	3830	33.9	78.7	15.1	10.5	5.9	9.2	11.3	35.3	29.3			0	520	18
Q1005	Nut, peanut, all types, dry roasted, no salt added	100	1.6	2480	2540	23.7	49.7	13.9	8	4.2	9.7	6.9	24.6	15.7			0	6	0.7
Q1005	1 cup whole (250mL)	154.3	2.4	3820	3920	36.5	76.6	21.4	12.3	6.5	15	10.6	38	24.2			0	9.3	1.1
Q1006	Nut, peanut, all types, roasted with oil, no salt added	100	2	2510	2560	26.4	49.3	13.9	6.9	4.2	9.7	6.8	24.5	15.6			0	6	0.7
Q1006	1 cup whole (250mL)	140.5	2.7	3520	3600	37	69.3	19.5	9.7	5.9	13.6	9.6	34.4	21.9			0	8.4	1
Q94	Nut, pecan, dried, raw	100	4.8	2870	2930	7.7	67.6	13.8	7.6	12	1.8	5.4	42.2	16.7			0	1	2.3
Q94	1 cup (250mL)	160	7.7	4590	4690	12.4	108	22.1	12.2	19.2	2.9	8.7	67.5	26.7			0	1.6	3.7
Q21	Nut, pine, raw	100	6.7	2500	2540	24	50.7	12.6	4.9	9.5	3.1	7.8	19.2	21.5			0	4	12
Q21	1 tablespoon (15mL)	10	0.7	250	254	2.4	5.1	1.3	0.5	1	0.3	0.8	1.9	2.1			0	0.4	1.2

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
Q1016	Nut, cashew, raw	100	550	530	34	5	5.5	33	1	6	0.64	0.19	7.3	0.35	0	25	0	0	0.73
Q1016	1 cup halves & whole (250mL)	137	750	730	47	6.9	7.5	45	1.4	8.2	0.88	0.26	10	0.48	0	34	0	0	1
Q1017	Nut, cashew, roasted, no salt added	100	660	520	32	6.3	5.3	40	1	6	0.49	0.22	7.4	0.32	0	64	0	0	1.5
Q1017	1 cup halves & whole (250mL)	137	900	710	44	8.6	7.3	55	1.4	8.2	0.67	0.3	10	0.44	0	88	0	0	2.1
Q1018	Nut, cashew, roasted, salt added	100	660	520	32	6.3	5.3	40	1	6	0.49	0.22	7.4	0.32	0	64	0	0	1.5
Q1018	1 cup halves & whole (250mL)	137	900	710	44	8.6	7.3	55	1.4	8.2	0.67	0.3	10	0.44	0	88	0	0	2.1
Q7	Nut, hazelnut, raw	100	900	280	180	2	2.1	76	2.7	16	0.48	0.08	6.7	0.16	0	110	1	0	17
Q7	1 cup chopped (250mL)	137	1200	380	250	2.7	2.9	100	3.7	22	0.66	0.11	9.2	0.22	0	150	1.4	0	24
Q38	Nut, macadamia, raw	100	370	140	70	2.4	1.7	7	0	0	0.35	0.11	3.8	0.2	0	11	0	0	0.41
Q38	1 cup chopped (250mL)	140	520	190	98	3.4	2.4	9.8	0	0	0.49	0.15	5.4	0.28	0	15	0	0	0.57
Q19	Nut, macadamia, roasted with oil, salt added	100	330	200	45	1.8	1.1	7	0	0	0.21	0.11	5.8	0.28	0	10	0	0	1.5
Q19	1 cup (250mL)	144	470	290	65	2.6	1.6	10	0	0	0.3	0.16	8.4	0.4	0	14	0	0	2.1
Q11	Nut, mixed, salted	100	510	420	37	1.2	2.2	5	1.2	7	0.38	0.3	14	0.3	0	50	0.5	0	11
Q11	1 cup (250mL)	150	770	630	55	1.8	3.3	7.5	1.8	11	0.57	0.45	21	0.45	0	76	0.8	0	16
Q1005	Nut, peanut, all types, dry roasted, no salt added	100	660	360	54	2.3	3.3	7.5	0	0	0.44	0.1	17	0.26	0	150	0	0	7.1
Q1005	1 cup whole (250mL)	154.3	1000	550	83	3.5	5.1	12	0	0	0.68	0.15	27	0.4	0	220	0	0	11
Q1006	Nut, peanut, all types, roasted with oil, no salt added	100	680	520	88	1.8	6.6	7.5	0	0	0.25	0.11	19	0.26	0	130	0	0	7.1
Q1006	1 cup whole (250mL)	140.5	960	730	120	2.6	9.3	11	0	0	0.35	0.16	26	0.37	0	180	0	0	10
Q94	Nut, pecan, dried, raw	100	390	290	36	2.1	5.5	5.3	4.2	25	0.85	0.13	1.8	0.19	0	22	2	0	6.6
Q94	1 cup (250mL)	160	630	470	58	3.4	8.8	8.5	6.7	40	1.4	0.21	2.8	0.3	0	35	3.2	0	11
Q21	Nut, pine, raw	100	600	510	26	9.2	4.3	5.3	1.7	10	0.81	0.19	8.7	0.34	0	58	2	0	14
Q21	1 tablespoon (15mL)	10	60	51	2.6	0.9	0.4	0.5	0.2	1	0.08	0.02	0.87	0.03	0	5.8	0.2	0	1.4

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
Q22	Nut, pistachio, raw	100	3.9	2490	2580	20.6	54.4	7.7	10.8	5.9	1.8	6.9	36.8	8.3			0	6	12
Q22	1 cup (250mL)	130	5	3240	3350	26.7	70.7	10	14	7.7	2.3	9	47.9	10.7			0	7.8	16
Q1003	Nut, roasted with oil, unblanched, no salt added	100	2.8	2490	2570	21.2	55.2	5.1	10.5	4.6	0.6	4.2	34.8	13.5			0	1	0
Q1003	1 cup whole (250mL)	166	4.6	4130	4270	35.2	91.6	8.5	17.4	7.6	0.9	7	57.8	22.4			0	1.7	0
Q17	Nut, walnut, raw	100	3.7	2890	2940	25.7	64.5	4	6.4	2.8	1.2	6.5	12.4	42.5			0	0.6	9
Q17	1 cup (250mL)	114	4.2	3300	3350	29.3	73.5	4.6	7.3	3.2	1.4	7.5	14.1	48.5			0	0.7	10
Q48	Peanut butter, smooth & crunchy, no sugar or salt added, Sanitarium	100	1.8	2370	2420	28.8	47.9	6.3	6.2	3.3	3	8	24	12.8		12.1	0	5	5.1
Q48	1 tablespoon (15mL)	12.5	0.2	296	302	3.6	6	0.8	0.8	0.4	0.4	1	3	1.6		1.5	0	0.6	0.6
Q46	Peanut butter, smooth & crunchy, salt & sugar added	100	1.8	2420	2510	28.8	47.9	9.4	10.9	5.4	4	8	24	12.8		12.1	0	480	5.1
Q46	1 tablespoon (15mL)	12.9	0.2	312	323	3.7	6.2	1.2	1.4	0.7	0.5	1	3.1	1.6		1.6	0	62	0.7
Q42	Seed, pumpkin & squash, kernel, dried	100	6.9	2190	2240	24.6	45.9	4.4	6	1.1	3.3	8.7	14.1	20.9			0	18	4.2
Q42	1 cup (250mL)	138	9.6	3020	3090	33.9	63.3	6	8.3	1.4	4.6	12	19.5	28.8			0	25	5.8
Q27	Seed, sesame butter, Tahini	100	3.1	2620	2720	20.4	60.7	1.4	13.5	1.1	0.3	7.5	22.5	28			0	79	2.3
Q27	1 tablespoon (15mL)	16	0.5	419	436	3.3	9.7	0.2	2.2	0.2	trace	1.2	3.6	4.5			0	13	0.4
Q95	Seed, sesame, dried, raw	100	4.7	2290	2380	17.7	49.7	8.5	11.8	5.5	3	7	18.8	21.8			0	11	2.3
Q95	1 cup (250mL)	142.5	6.7	3260	3390	25.2	70.8	12.2	16.8	7.8	4.3	9.9	26.8	31.1			0	16	3.3
Q95	1 tablespoon (15mL)	8.6	0.4	197	205	1.5	4.3	0.7	1	0.5	0.3	0.6	1.6	1.9			0	0.9	0.2
Q41	Seed, sunflower, kernel, dried	100	5.4	2400	2490	22.8	49.6	10.6	10.5	1.6	9	5.2	9.4	32.7			0	3	4.2
Q41	1 tablespoon ground (15mL)	6.9	0.4	166	171	1.6	3.4	0.7	0.7	0.1	0.6	0.4	0.6	2.3			0	0.2	0.3
Q41	1 cup ground (250mL)	115	6.2	2760	2860	26.2	57	12.2	12.1	1.9	10.4	6	10.8	37.6			0	3.5	4.8
Q41	1 cup whole (250mL)	160.1	8.6	3840	3980	36.4	79.4	17	16.8	2.6	14.4	8.3	15.1	52.4			0	4.8	6.7

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
Q22	Nut, pistachio, raw	100	1100	500	140	6.8	1.4	5.3	22	130	0.82	0.17	5.8	0.34	0	51	7	0	2.7
Q22	1 cup (250mL)	130	1400	650	180	8.8	1.8	6.9	28	170	1.1	0.22	7.5	0.44	0	66	9.1	0	3.5
Q1003	Nut, roasted with oil, unblanched, no salt added	100	700	470	290	3.7	3.1	2.8	0.2	1	0.09	0.78	6.9	0.12	0	27	0	0	26
Q1003	1 cup whole (250mL)	166	1200	770	480	6.1	5.1	4.6	0.3	1.7	0.15	1.3	11	0.2	0	45	0	0	43
Q17	Nut, walnut, raw	100	580	320	130	3.3	2.3	58	3.5	21	0.32	0.07	5.9	0.92	0	66	3.1	0	15
Q17	1 cup (250mL)	114	660	360	150	3.8	2.6	66	4	24	0.37	0.08	6.7	1	0	75	3.5	0	17
Q48	Peanut butter, smooth & crunchy, no sugar or salt added, Sanitarium	100	480	320	32	1.4	1.8	11	0.8	5	0	0.14	21	0.05	0	81	0	0	3.9
Q48	1 tablespoon (15mL)	12.5	60	40	4	0.2	0.2	1.4	0.1	0.6	0	0.02	2.7	0.01	0	10	0	0	0.48
Q46	Peanut butter, smooth & crunchy, salt & sugar added	100	480	320	32	1.4	1.8	11	0.8	5	0	0.14	21	0.05	0	81	0	0	3.9
Q46	1 tablespoon (15mL)	12.9	62	41	4.1	0.2	0.2	1.4	0.1	0.6	0	0.02	2.7	0.01	0	10	0	0	0.5
Q42	Seed, pumpkin & squash, kernel, dried	100	810	1200	43	15	7.5	6	38	230	0.21	0.32	8.9	0.22	0	58	1.9	0	2
Q42	1 cup (250mL)	138	1100	1600	59	21	10	8.3	53	310	0.29	0.44	12	0.3	0	79	2.6	0	2.8
Q27	Seed, sesame butter, Tahini	100	190	730	330	5.1	5.2	11	1.2	7	0.95	0.25	9.8	0.76	0	99	0	0	2.6
Q27	1 tablespoon (15mL)	16	30	120	53	0.8	0.8	1.8	0.2	1.1	0.15	0.04	1.6	0.12	0	16	0	0	0.41
Q95	Seed, sesame, dried, raw	100	470	630	980	15	7.8	11	0.8	5	0.79	0.25	11	0.79	0	97	0	0	2.6
Q95	1 cup (250mL)	142.5	670	900	1400	21	11	16	1.2	7.1	1.1	0.36	15	1.1	0	140	0	0	3.7
Q95	1 tablespoon (15mL)	8.6	40	54	84	1.3	0.7	1	0.1	0.4	0.07	0.02	0.92	0.07	0	8.3	0	0	0.22
Q41	Seed, sunflower, kernel, dried	100	690	710	120	6.8	5.1	49	5	30	2.3	0.25	9.5	0.77	0	230	1.4	0	38
Q41	1 tablespoon ground (15mL)	6.9	48	49	8	0.5	0.3	3.4	0.3	2.1	0.16	0.02	0.66	0.05	0	16	0.1	0	2.6
Q41	1 cup ground (250mL)	115	790	810	130	7.8	5.8	56	5.8	35	2.6	0.29	11	0.89	0	260	1.6	0	43
Q41	1 cup whole (250mL)	160.1	1100	1100	190	11	8.1	78	8	48	3.7	0.4	15	1.2	0	360	2.2	0	61

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
R	RECIPES																		
R5504	Bean, refried, vegetarian, cooked	100	59.2	853	901	5.9	16.7	7.9	6.1	2	6	1.7	2.8	7.5	0.7	3.5	0	330	0.9
R5423	Bread roll, white, filled with ham, cheese & salad	100	61.4	876	891	7.2	13.6	14.8	1.9	3.3	11.5	4.5	3.4	3.5	0.4	3	9	420	1.9
R159	Cake, banana, baked	100	33.7	1330	1340	4.5	12.7	46.2	1.4	24	22.3	7.7	3.2	0.7	0.1	0.4	67	270	5.1
R5435	Cake, chocolate, baked, iced with butter icing	100	24.5	1530	1540	3.8	14.5	54.7	1.4	42.3	12.4	9	3.7	0.6	0.1	0.4	66	160	4.9
R21	Cake, sponge, fat added, baked	100	22.4	1760	1770	5.6	23.9	46	0.7	26.8	19.2	14.6	6.2	1.1	0.2	0.7	147	250	11
R22	Cake, sponge, no fat added, baked	100	36.2	1140	1150	9.1	4.4	48.6	0.8	28.5	20.2	1.1	1.9	0.5	trace	0.2	197	71	22
R5399	Casserole, chicken & vegetables, baked	100	80.6	377	384	8.6	4.6	3.6	0.8	2	1.6	0.7	1.1	1.4	0.1	0.3	32	310	1.8
R5399	1 cup (250mL)	265	214	1000	1020	22.8	12.1	9.6	2.1	5.4	4.3	2	3	3.7	0.3	0.7	86	810	4.8
R25	Cauliflower, cheese, sauce, grilled	100	80.6	407	418	4.9	6.1	5.9	1.4	3.6	2.2	3.7	1.5	0.2	trace	0.1	17	260	2.3
R5436	Chutney, tomato, cooked	100	66.5	485	507	1.4	0.4	26.2	2.7	25.9	0.4	0	0	0	0	0	0	70	0.5
R5436	1 tablespoon (15mL)	18.8	12.5	91	95	0.3	0.1	4.9	0.5	4.9	0.1	0	0	0	0	0	0	13	0.1
R5428	Custard square, baked	100	64.8	837	839	3.7	13.3	16.5	0.3	5.9	10.6	8.3	3.3	0.5	0.1	0.4	55	130	6.2
R5507	Dip, guacamole	100	59.5	1290	1310	2.2	33.2	1.4	2.5	1.3	0.1	3.9	17.1	2.2	0.1	2.1	18	30	2
R5507	1 cup (250mL)	245	146	3160	3200	5.3	81.2	3.4	6.2	3.3	0.2	9.5	41.9	5.4	0.4	5.1	43	73	5
R5507	1 tablespoon (15mL)	14.7	8.7	189	192	0.3	4.9	0.2	0.4	0.2	trace	0.6	2.5	0.3	trace	0.3	3	4.4	0.3
R5506	Dumpling, boiled, drained	100	46.7	1190	1200	4.4	16.6	29.4	1.1	1.5	27.8	10.5	4.1	0.7	0.1	0.4	43	250	2.2
R5420	Flan, cheese & egg, baked	100	43.1	1320	1330	8.9	20.7	23.8	1.1	2.2	21.6	12.9	4.8	1	0.1	0.6	61	360	6.7
R5416	Lemon curd, cooked	100	47.3	1200	1200	2.9	17.6	29.4	0.2	29.4	0	10.7	4.6	0.7	0.1	0.5	121	140	9.8
R59	Meringue, baked	100	25.3	1270	1270	4.9	0.1	69.7	0	69.7	0	0	0	0	0	0	trace	81	1.6
R59	1 cup (250mL)	20	5.1	254	254	1	trace	13.9	0	13.9	0	0	0	0	0	0	trace	16	0.3

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
R	RECIPES																		
R5504	Bean, refried, vegetarian, cooked	100	290	100	41	2.1	0.8	0.3	67	400	0.07	0.02	1.8	0.1	0	91	2.5	0	1.9
R5423	Bread roll, white, filled with ham, cheese & salad	100	170	110	110	0.6	0.9	2.2	200	580	0.11	0.12	2.6	0.1	0.2	53	4.3	1	2.2
R159	Cake, banana, baked	100	150	98	25	0.9	0.4	3.9	150	96	0.06	0.08	1.2	0.15	0.22	15	1.7	0.9	0.69
R5435	Cake, chocolate, baked, iced with butter icing	100	130	110	40	0.8	0.5	3.3	160	93	0.04	0.1	0.93	0.06	0.25	13	trace	1	0.64
R21	Cake, sponge, fat added, baked	100	82	130	31	1	0.5	6.7	290	150	0.05	0.13	1.4	0.03	0.47	25	trace	1.7	1.1
R22	Cake, sponge, no fat added, baked	100	120	130	33	1.5	0.7	13	110	0	0.07	0.23	2.2	0.03	0.61	50	0	0.8	0.96
R5399	Casserole, chicken & vegetables, baked	100	240	100	18	0.9	0.6	5.1	140	820	0.06	0.06	4.5	0.19	0.15	12	3.7	trace	0.85
R5399	1 cup (250mL)	265	640	260	46	2.3	1.6	13	380	2200	0.16	0.16	12	0.5	0.4	31	9.8	0.1	2.3
R25	Cauliflower, cheese, sauce, grilled	100	290	120	110	0.4	0.6	0.8	60	59	0.05	0.17	1.4	0.15	0.11	39	36.9	0.3	0.44
R5436	Chutney, tomato, cooked	100	340	38	55	0.7	0.2	0.9	53	310	0.05	0.02	0.66	0.06	0	5.6	31.3	0	0.55
R5436	1 tablespoon (15mL)	18.8	64	7.2	10	0.1	trace	0.2	10	59	0.01	trace	0.12	0.01	0	1	5.9	0	0.1
R5428	Custard square, baked	100	120	82	81	0.4	0.4	2.3	140	87	0.03	0.2	0.95	0.02	0.27	12	0.1	1.1	0.47
R5507	Dip, guacamole	100	330	52	38	0.5	0.5	1.2	110	150	0.03	0.14	1.1	0.47	0.1	45	5.7	0.1	1.8
R5507	1 cup (250mL)	245	810	130	94	1.2	1.2	3	270	360	0.07	0.34	2.6	1.2	0.25	110	14	0.1	4.3
R5507	1 tablespoon (15mL)	14.7	49	7.7	5.6	0.1	0.1	0.2	16	21	trace	0.02	0.16	0.07	0.02	6.6	0.8	trace	0.26
R5506	Dumpling, boiled, drained	100	100	180	55	0.8	0.4	1.6	160	97	0.06	0.08	1.1	0.03	0.19	7.2	0.2	1.1	0.61
R5420	Flan, cheese & egg, baked	100	130	170	190	0.8	1	4.6	220	140	0.07	0.18	2.3	0.06	0.4	16	1	1	0.66
R5416	Lemon curd, cooked	100	82	46	19	0.5	0.3	5.1	220	110	0.02	0.11	0.8	0.03	0.45	32	17.7	1.3	0.85
R59	Meringue, baked	100	66	5.8	3.6	0.2	trace	4.1	0	0	0	0.2	1.1	0	0	6.1	0	0	0
R59	1 cup (250mL)	20	13	1.2	0.7	trace	trace	0.8	0	0	0	0.04	0.23	0	0	1.2	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
R5415	Mince meat, fruit, Christmas	100	33.9	1380	1400	1.9	17	42.1	2.9	41.4	0.7	10	4.6	0.6	0.1	0.4	39	150	1.3
R5415	1 cup (250mL)	243.55	82.7	3350	3410	4.5	41.5	102	7	101	1.8	24.3	11.2	1.4	0.3	1	95	370	3.2
R5438	Nachos, with beans, cheese & sour cream	100	61.4	855	884	6.1	15.3	10.9	3.6	3.4	7.5	4	3.8	3.7	0.3	2	3	290	1.4
R5438	1 cup (250mL)	210	129	1790	1860	12.8	32.1	22.9	7.6	7.1	15.8	8.5	7.9	7.7	0.6	4.1	6	620	3
R62	Omelette, cheese, cooked	100	57	1120	1120	15.9	22.7	0.4	0	0.4	0	13	5.7	1.2	0.1	0.8	224	1000	25
R62	1 cup (250mL)	256	146	2860	2860	40.7	58.1	0.9	0	0.9	0	33.3	14.5	2.9	0.4	2.1	573	2600	64
R63	Omelette, plain, cooked	100	70.4	728	728	10.9	14.4	0.6	0	0.6	0	6.7	5	0.9	0.1	0.7	347	1200	39
R63	1 cup (250mL)	232	163	1690	1690	25.4	33.4	1.3	0	1.3	0	15.5	11.6	2	0.2	1.7	805	2700	89
R163	Pancake, plain, fried	100	53.6	825	834	7.5	3.9	32.7	1.1	2.9	29.8	1.8	1.2	0.4	trace	0.1	60	120	11
R163	whole	36	19.3	297	300	2.7	1.4	11.8	0.4	1	10.7	0.6	0.4	0.1	trace	trace	21	44	3.9
R70	Pastry, Danish, baked	100	29.8	1590	1600	6.4	23.1	36.9	1.5	6.4	30.5	14.3	5.7	1.1	0.2	0.6	92	410	7.1
R5407	Pastry, short, butter, baked	100	17.6	1850	1860	6.1	25.2	47.6	1.8	0.5	47.1	15.9	6	1.2	0.2	0.6	62	290	1.4
R5422	Pie, chicken & mushroom, two crust, baked	100	63.3	772	782	8.4	9.4	16.5	1.2	0.9	15.7	4.9	2.1	0.5	0.1	0.3	44	190	2.1
R5422	1 pie	190	120	1470	1490	15.9	17.9	31.4	2.3	1.6	29.8	9.4	4	0.9	0.1	0.5	84	360	4
R5442	Pie, lemon meringue, baked	100	50.3	965	969	3.3	7.8	36.6	0.5	23.7	12.9	4.5	2.1	0.4	trace	0.3	73	92	6.5
R164	Pikelet, plain, fried	100	42.4	1000	1010	6.8	3.5	44.4	1	17.2	27.3	1.6	1.1	0.3	trace	0.1	54	300	10
R164	whole	40	17	400	403	2.7	1.4	17.8	0.4	6.9	10.9	0.6	0.4	0.1	trace	trace	22	120	4
R5439	Pork, with vegetables & cashew nuts, stir fried	100	73.7	538	548	12.4	6.7	4.2	1.3	2.3	1.9	1.2	2.7	0.4	0.1	0.1	30	270	1.6
R5439	1 cup (250mL)	187	138	1010	1020	23.2	12.6	7.8	2.4	4.2	3.6	2.3	5	0.8	0.2	0.3	56	510	3.1
R102	Pudding, Christmas, steamed	100	25.7	1390	1410	5.8	10.7	52.7	2.8	31.4	21.3	5.1	4.2	0.6	trace	0.1	40	250	4.8
R102	1 cup (250mL)	264	68	3670	3730	15.2	28.3	139	7.4	82.8	56.2	13.4	11	1.5	trace	0.3	106	660	13
R5417	Pudding, Yorkshire, baked	100	60.6	856	862	6.3	11.1	20	0.7	3.2	16.7	5.6	3.8	0.5	trace	0.3	69	220	12

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
R5415	Mince meat, fruit, Christmas	100	390	47	66	1	0.3	1.3	170	120	0.07	0.06	0.61	0.09	0.13	8.5	11.1	1	1.6
R5415	1 cup (250mL)	243.55	950	120	160	2.4	0.7	3.1	420	290	0.17	0.15	1.5	0.22	0.32	21	27.1	2.4	3.8
R5438	Nachos, with beans, cheese & sour cream	100	300	130	120	1.1	0.9	1.6	110	380	0.07	0.09	2	0.13	0.1	45	9.8	trace	1.7
R5438	1 cup (250mL)	210	640	270	240	2.4	1.8	3.3	230	800	0.15	0.19	4.1	0.27	0.21	94	20.5	0.1	3.5
R62	Omelette, cheese, cooked	100	110	290	320	0.9	1.7	15	310	130	0.05	0.42	4	0.05	0.92	54	0	1.2	1.2
R62	1 cup (250mL)	256	270	730	820	2.4	4.2	39	800	340	0.13	1.1	10	0.13	2.4	140	0	3.1	3
R63	Omelette, plain, cooked	100	120	160	45	1.4	0.8	19	270	53	0.06	0.4	2.9	0.03	1.3	100	0	1.7	1.6
R63	1 cup (250mL)	232	280	370	100	3.3	1.9	44	620	120	0.14	0.93	6.8	0.07	3.1	240	0	4	3.6
R163	Pancake, plain, fried	100	170	120	83	1.1	0.7	5.2	46	13	0.12	0.21	1.9	0.04	0.34	20	0.7	0.5	0.5
R163	whole	36	62	44	30	0.4	0.2	1.9	17	4.8	0.04	0.08	0.67	0.01	0.12	7.2	0.3	0.2	0.18
R70	Pastry, Danish, baked	100	150	110	41	1.3	0.7	4.3	260	150	0.12	0.19	2.1	0.07	0.34	81	0.2	1.5	0.98
R5407	Pastry, short, butter, baked	100	110	84	22	1.3	0.6	2.4	240	150	0.1	0.03	1.4	0.04	0.2	8.1	trace	1.6	1
R5422	Pie, chicken & mushroom, two crust, baked	100	200	120	23	1	0.6	5.6	95	60	0.06	0.1	3.9	0.18	0.15	12	0.7	0.6	0.56
R5422	1 pie	190	370	220	44	1.9	1.1	11	180	110	0.11	0.19	7.3	0.34	0.29	22	1.3	1.1	1.1
R5442	Pie, lemon meringue, baked	100	69	48	16	0.7	0.3	4	97	41	0.03	0.08	0.79	0.02	0.23	18	8.8	0.6	0.52
R164	Pikelet, plain, fried	100	160	190	86	1	0.6	4.8	42	12	0.11	0.19	1.7	0.04	0.31	18	0.6	0.5	0.45
R164	whole	40	63	76	34	0.4	0.2	1.9	17	4.9	0.04	0.08	0.67	0.02	0.12	7.2	0.3	0.2	0.18
R5439	Pork, with vegetables & cashew nuts, stir fried	100	390	190	20	1.4	1.4	7.7	98	580	0.3	0.13	5	0.19	0.16	18	10	0.4	0.56
R5439	1 cup (250mL)	187	730	350	38	2.6	2.7	14	180	1100	0.56	0.24	9.3	0.36	0.3	33	18.8	0.8	1
R102	Pudding, Christmas, steamed	100	360	86	63	1.5	0.5	3.4	26	10	0.11	0.09	1.6	0.08	0.12	17	trace	0.1	1.3
R102	1 cup (250mL)	264	940	230	170	4.1	1.3	9	68	27	0.29	0.24	4.2	0.21	0.32	44	trace	0.3	3.4
R5417	Pudding, Yorkshire, baked	100	160	110	89	0.8	0.5	5.1	130	19	0.11	0.23	1.6	0.04	0.43	21	0.9	0.6	0.45

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
R103	Pudding, custard, prepared with milk, boiled	100	76.3	475	475	3.6	4.4	14.8	trace	10.3	4.6	2.7	1.2	0.2	0	0.1	13	59	9.4
R103	1 cup (250mL)	242	185	1150	1150	8.7	10.6	35.9	0.1	24.9	11.1	6.4	2.8	0.4	0	0.2	31	140	23
R5424	Pudding, rice, cocoa & coconut, cooked	100	70.1	585	594	1.5	5.5	20.8	1.1	11.9	8.9	4.3	0.8	0.2	trace	trace	0	120	2.8
R106	Pudding, rice, cooked	100	73.3	521	523	4	4.1	17.7	0.2	9.6	8.1	2.5	1.1	0.3	0	0.1	12	39	9.6
R106	1 cup (250mL)	237.5	174	1240	1240	9.5	9.8	41.9	0.5	22.8	19.1	6	2.6	0.6	0	0.2	28	93	23
R109	Pudding, sponge, fruit, steamed	100	28.4	1460	1480	5.6	15.1	47.7	1.4	24	23.7	9.1	3.9	0.8	0.1	0.4	91	240	7.5
R5408	Quiche, basic, baked	100	54.6	1070	1080	8.4	17.7	16.1	0.8	2.6	13.5	9.4	5.6	1	0.1	0.3	73	350	7.6
R5441	Quiche, spinach, baked	100	59.1	927	940	7.4	15.1	14.2	1.6	0.6	13.7	7.5	2.9	0.7	0.2	0.4	60	290	12
R5431	Ratatouille, vegetable, cooked	100	88.7	217	232	1.2	3.9	3.2	1.8	2.9	0.3	0.6	2.3	0.2	trace	0.1	0	65	0.4
R5431	1 cup (250mL)	226	200	491	524	2.7	8.7	7.2	4.1	6.6	0.7	1.3	5.2	0.4	trace	0.3	0	150	1
R116	Sauce, cheese, prepared with milk, whole, 4% fat, simmered	100	67.5	805	806	7.6	14.7	7.9	0.2	3.7	4.2	9.4	3.2	0.6	0.1	0.4	22	440	8.2
R116	1 tablespoon (15mL)	16.05	10.8	129	129	1.2	2.4	1.3	trace	0.6	0.7	1.5	0.5	0.1	trace	0.1	3	70	1.3
R119	Sauce, white, prepared with milk, whole, 4% fat, simmered	100	74.7	597	598	4	9.9	9.6	0.2	4.5	5.1	6.2	2.5	0.4	trace	0.2	26	380	9.1
R119	1 tablespoon (15mL)	18	13.4	107	108	0.7	1.8	1.7	trace	0.8	0.9	1.1	0.4	0.1	trace	trace	5	69	1.6
R5429	Sausage roll, flaky pastry, baked	100	47.1	1260	1280	8.4	21.3	19.6	1.9	1.8	17.9	12.1	6.3	0.8	0.2	0.5	62	540	8.6
R125	Scone, wholemeal, baked	100	32	1240	1280	7.7	12.7	37.4	5.9	4.7	32.7	7.7	3	0.8	0.1	0.3	31	620	2.7
R125	whole	50	16	618	642	3.9	6.3	18.7	2.9	2.3	16.4	3.9	1.5	0.4	trace	0.2	15	310	1.4
R5434	Seafood, with vegetables, stir fried	100	76.9	425	428	16	3.4	1.7	0.4	1.2	0.5	0.5	0.6	0.4	0.1	trace	92	230	30
R5434	1 cup (250mL)	190	146	808	814	30.5	6.4	3.2	0.7	2.2	1	1	1.1	0.8	0.1	0.1	176	440	56
R166	Shortbread, homemade, baked	100	10.5	2020	2030	3.5	26.9	56.9	1.1	18.1	38.8	17.1	6.5	1.2	0.2	0.7	66	180	1.1
R166	1 piece	13	1.4	263	264	0.4	3.5	7.4	0.1	2.3	5	2.2	0.8	0.2	trace	0.1	9	24	0.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
R103	Pudding, custard, prepared with milk, boiled	100	170	92	130	0.1	0.4	1.6	30	25	0.11	0.27	1	0.03	0.38	5.8	1.6	0.6	0.12
R103	1 cup (250mL)	242	400	220	300	0.3	0.8	3.9	74	61	0.27	0.65	2.4	0.07	0.92	14	3.8	1.5	0.29
R5424	Pudding, rice, cocoa & coconut, cooked	100	110	37	7	0.4	0.3	1	0.3	1.8	0.02	0.02	0.49	0.07	0	3.5	0	0	0.26
R106	Pudding, rice, cooked	100	160	94	120	0.1	0.3	1.7	28	23	0.07	0.25	1.2	0.04	0.11	5	0.7	0.6	0.12
R106	1 cup (250mL)	237.5	390	220	280	0.2	0.8	3.9	67	56	0.17	0.59	2.9	0.1	0.26	12	1.5	1.3	0.29
R109	Pudding, sponge, fruit, steamed	100	160	180	49	1.1	0.5	4.9	180	97	0.07	0.1	1.3	0.04	0.29	19	trace	1.1	0.93
R5408	Quiche, basic, baked	100	160	150	110	0.8	1	6.6	130	72	0.09	0.2	2.4	0.08	0.27	17	1	1.3	0.5
R5441	Quiche, spinach, baked	100	390	130	150	2.5	1	4.1	340	1200	0.04	0.24	2	0.11	0.34	110	1.4	0.6	0.52
R5431	Ratatouille, vegetable, cooked	100	260	34	16	0.3	0.2	0.4	57	340	0.04	0.04	0.82	0.08	0	10	13.2	0	0.54
R5431	1 cup (250mL)	226	580	78	37	0.7	0.5	1	130	760	0.09	0.09	1.9	0.18	0	23	29.9	0	1.2
R116	Sauce, cheese, prepared with milk, whole, 4% fat, simmered	100	150	160	240	0.2	0.8	2.9	140	100	0.1	0.29	2	0.05	0.48	7.8	1.2	0.8	0.34
R116	1 tablespoon (15mL)	16.05	24	26	38	trace	0.1	0.5	23	16	0.02	0.05	0.32	0.01	0.08	1.2	0.2	0.1	0.06
R119	Sauce, white, prepared with milk, whole, 4% fat, simmered	100	160	92	120	0.2	0.4	1.7	93	64	0.11	0.25	1.1	0.04	0.4	6.6	1.4	0.9	0.31
R119	1 tablespoon (15mL)	18	30	17	21	trace	0.1	0.3	17	11	0.02	0.05	0.19	0.01	0.07	1.2	0.3	0.2	0.06
R5429	Sausage roll, flaky pastry, baked	100	170	140	23	1.3	1.1	3.8	150	210	0.04	0.08	2.8	0.09	0.37	20	3.9	1.1	0.9
R125	Scone, wholemeal, baked	100	250	520	110	2.2	1.8	3.1	130	86	0.12	0.13	2.2	0.06	0.14	17	0.1	0.8	0.58
R125	whole	50	120	260	53	1.1	0.9	1.5	65	43	0.06	0.07	1.1	0.03	0.07	8.6	trace	0.4	0.29
R5434	Seafood, with vegetables, stir fried	100	320	180	44	0.7	0.8	51	59	290	0.05	0.05	4.8	0.13	0.84	11	5.5	3.1	1.4
R5434	1 cup (250mL)	190	610	340	84	1.3	1.5	97	110	550	0.1	0.1	9.1	0.25	1.6	21	10.5	5.9	2.7
R166	Shortbread, homemade, baked	100	74	54	18	1	0.4	1.7	290	180	0.06	0.04	0.88	0.02	0.22	4.4	trace	1.7	0.91
R166	1 piece	13	9.6	7.1	2.3	0.1	trace	0.2	38	24	0.01	trace	0.11	trace	0.03	0.6	trace	0.2	0.12

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
R5443	Soup, corned beef & vegetables, cooked	100	85.6	257	269	3.6	2.1	6.3	1.6	2.9	3.4	0.5	1	trace	trace	trace	6	300	1
R5443	1 cup (250mL)	255	218	655	686	9.2	5.3	16	4	7.3	8.8	1.3	2.7	0.1	trace	trace	14	750	2.6
R5445	Soup, fish, Samoan, cooked	100	81.8	442	443	8.3	7.8	0.8	0.2	0.8	trace	5.5	1.1	0.3	trace	0.1	17	110	26
R5445	1 cup (250mL)	253	207	1120	1120	20.9	19.7	2	0.4	1.9	trace	13.9	2.8	0.9	trace	0.3	43	290	65
R5437	Tacos, filled, vegetarian	100	49.1	1140	1170	7.1	19.7	17.1	4	1.7	15.4	5	4.7	5.2	0.3	3.3	4	330	2
R5414	Tart, jam, baked	100	26.9	1490	1500	3.7	14	53.4	1.4	27.3	26.1	8.8	3.3	0.7	0.1	0.4	34	160	1.4
R5503	Tortilla, flour, cooked	100	34.1	1380	1400	5.3	15.6	42	1.6	0.3	41.8	1.7	2.7	6	0.5	1.1	0	220	0.8
R5433	Tortilla, wholegrain, cooked	100	34.3	1350	1380	5.8	16.1	38.8	3.4	0.4	38.4	1.7	2.8	6.2	0.5	1.2	0	220	0.9
R5433	1 tortilla	39.09	13.4	529	540	2.3	6.3	15.2	1.3	0.1	15	0.7	1.1	2.4	0.2	0.5	0	87	0.3
R5440	Vegetables, stir fried	100	87.9	230	244	1.5	3.4	3	1.8	2.4	0.7	0.3	0.6	0.5	0.1	0.2	0	210	0.5
R5440	1 cup (250mL)	160	141	369	391	2.4	5.4	4.9	2.8	3.8	1.1	0.6	1	0.8	0.2	0.3	0	340	0.8
S	SAUCES & CONDIMENTS																		
S77	Dip, sour cream, assorted flavours, 30% fat, La Bonne	100	59.3	1150	1150	3.1	27	5.8	0	5	0.8	7.4	12.9	4.6			44	280	4
S77	1 cup (250mL)	236	140	2710	2710	7.2	63.8	13.6	0	11.8	1.8	17.4	30.4	10.9			103	660	9.4
S79	Dip, sour cream, lite, assorted flavours, 7% fat	100	74.4	492	492	6.4	7	7.3	0	6.7	0.7	4.1	2.1	0.1			27	400	11
S79	1 cup (250mL)	264.2	197	1300	1300	17	18.5	19.3	0	17.6	1.7	10.8	5.4	0.4			71	1100	29
S29	Dressing, Coleslaw, Lite, Eta	100	73.6	441	446	0	2.6	20.4	0.6	8.2	12.2	0.3	0.8	2.3			0	930	1.6
S29	1 tablespoon (15mL)	15.2	11.2	67	68	0	0.4	3.1	0.1	1.3	1.9	trace	0.1	0.4			0	140	0.2
S29	100mL	101	74.3	446	450	0	2.6	20.6	0.6	8.3	12.3	0.3	0.8	2.3			0	940	1.7

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
R5443	Soup, corned beef & vegetables, cooked	100	190	69	19	0.5	0.5	0.9	87	510	0.04	0.03	1.5	0.12	0.22	7.7	8.9	trace	0.31
R5443	1 cup (250mL)	255	480	170	49	1.3	1.3	2.2	220	1300	0.1	0.08	3.8	0.31	0.56	20	22.6	0.1	0.79
R5445	Soup, fish, Samoan, cooked	100	250	120	9.9	0.4	0.3	39	12	2.2	0.04	0.03	2.8	0.05	0.27	2.6	0.4	4	0.36
R5445	1 cup (250mL)	253	640	300	25	1.1	0.8	99	31	5.7	0.1	0.08	7	0.13	0.68	6.5	0.9	10	0.91
R5437	Tacos, filled, vegetarian	100	240	160	140	1.5	1.1	2.3	98	250	0.09	0.11	2.2	0.15	0.12	59	3.2	trace	1.3
R5414	Tart, jam, baked	100	93	57	25	0.8	0.4	1.4	130	86	0.06	0.04	0.91	0.03	0.13	7.7	1.3	0.9	0.56
R5503	Tortilla, flour, cooked	100	94	70	15	1.2	0.5	1.9	0	0	0.09	0.01	1.4	0.04	0	8.7	0	0	2
R5433	Tortilla, wholegrain, cooked	100	140	110	18	1.6	1	2.2	0.2	1.1	0.13	0.02	1.7	0.05	0	15	0	0	2
R5433	1 tortilla	39.09	54	45	7.1	0.6	0.4	0.9	0.1	0.4	0.05	0.01	0.67	0.02	0	5.9	0	0	0.8
R5440	Vegetables, stir fried	100	220	41	24	0.4	0.2	1.5	20	120	0.04	0.08	0.72	0.13	0	25	18.9	0	0.6
R5440	1 cup (250mL)	160	340	66	38	0.6	0.4	2.4	32	190	0.06	0.13	1.2	0.21	0	40	30.2	0	0.96
S	SAUCES & CONDIMENTS																		
S77	Dip, sour cream, assorted flavours, 30% fat, La Bonne	100	120	56	57	0.3	0.3	2.7	110	66	0	0.28	0.7	0.06	0.37	0	0	0.3	1.6
S77	1 cup (250mL)	236	270	130	130	0.6	0.6	6.3	270	150	0	0.66	1.7	0.14	0.87	0	0	0.7	3.8
S79	Dip, sour cream, lite, assorted flavours, 7% fat	100	290	110	130	0.1	0.5	2.7	67	66	0	0.28	1.5	0.06	0.78	0	0	0.2	1.6
S79	1 cup (250mL)	264.2	760	300	340	0.2	1.3	7	180	170	0	0.74	4	0.16	2.1	0	0	0.5	4.2
S29	Dressing, Coleslaw, Lite, Eta	100	5.4	3	3.7	0.2	0.1	0	9.7	22	0.06	0.03	0.4	0	0.41	1	0.6	0	3.9
S29	1 tablespoon (15mL)	15.2	0.8	0.5	0.6	trace	trace	0	1.5	3.3	0.01	trace	0.06	0	0.06	0.2	0.1	0	0.59
S29	100mL	101	5.5	3	3.7	0.2	0.1	0	9.8	22	0.06	0.03	0.4	0	0.41	1	0.6	0	3.9

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
S28	Dressing, French, Kraft	100	75.8	430	430	0	8	8	0	5.9	2.2	0.6	4.7	2		1.4	0	1200	0.8
S28	1 tablespoon (15mL)	15	11.4	65	65	0	1.2	1.2	0	0.9	0.3	0.1	0.7	0.3		0.2	0	170	0.1
S28	100mL	101	76.5	434	434	0	8	8.1	0	5.9	2.2	0.6	4.8	2.1		1.5	0	1200	0.8
S31	Dressing, Italian, Kraft	100	79.1	589	595	0.9	12.8	5.9	0.7	5.9	0	1	7.3	3.5			0	880	0.8
S31	1 tablespoon (15mL)	14.7	11.6	87	87	0.1	1.9	0.9	0.1	0.9	0	0.1	1.1	0.5			0	130	0.1
S31	100mL	98	77.5	577	583	0.9	12.5	5.7	0.7	5.7	0	0.9	7.2	3.4			0	870	0.8
S45	Dressing, Mayonnaise, commercial	100	52.2	1350	1350	0.6	27.6	18.6	0.8	14.8	3.8	3.1	11.1	11.6		9.5	5	610	1.6
S45	1 tablespoon (15mL)	14.7	7.7	198	199	0.1	4.1	2.7	0.1	2.2	0.6	0.5	1.6	1.7		1.4	1	89	0.2
S45	100mL	100	52.2	1350	1350	0.6	27.6	18.6	0.8	14.8	3.8	3.1	11.1	11.6		9.5	5	610	1.6
S64	Dressing, Mayonnaise, reduced fat, commercial	100	53.3	1190	1190	0.5	21.2	23.2	0	18.6	4.6	2.3	5.5	12.3			24	800	1.6
S64	1 tablespoon (15mL)	13.8	7.4	164	164	0.1	2.9	3.2	0	2.6	0.6	0.3	0.8	1.7			3	110	0.2
S64	100mL	93	49.6	1100	1100	0.5	19.7	21.6	0	17.3	4.3	2.1	5.1	11.4			22	740	1.5
S50	Dressing, Thousand Island, Eta	100	50.4	1490	1500	0.9	32.7	15.4	1.4	15.4	0	4.9	8.1	17.5		15.5	12	980	1.6
S50	1 tablespoon (15mL)	15.6	7.9	232	234	0.1	5.1	2.4	0.2	2.4	0	0.8	1.3	2.7		2.4	2	150	0.3
S50	100mL	107	53.9	1590	1600	1	34.9	16.5	1.5	16.5	0	5.3	8.6	18.7		16.5	13	1000	1.8
S7	Dressing, Vinaigrette	100	38.4	1970	1970	0.7	48.3	10	0.3	9.5	0.5	7	11.1	28.1			0	790	0.8
S7	1 tablespoon (15mL)	107	41.1	2110	2110	0.7	51.7	10.7	0.3	10.2	0.5	7.5	11.9	30			0	840	0.9
S7	100mL	110	42.2	2170	2170	0.8	53.1	11	0.3	10.5	0.6	7.7	12.3	30.9			0	870	0.9
S73	Hummus, original, 6.5% fat	100	68.2	540	588	6.9	6.2	11.3	6	0	11.3	0.8	2.4	2.7		2.7	0	300	1
S73	1 cup (250mL)	259.5	177	1400	1530	18	16.1	29.3	15.6	0	29.3	2.1	6.3	6.9		6.9	0	780	2.6
S73	1 tablespoon (15mL)	12.2	8.3	66	72	0.8	0.8	1.4	0.7	0	1.4	0.1	0.3	0.3		0.3	0	37	0.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
S28	Dressing, French, Kraft	100	14	6.2	8	0.5	0.3	0	0	0	0.04	0.01	0	0	0	0	0.8	0	3.6
S28	1 tablespoon (15mL)	15	2	0.9	1.2	0.1	trace	0	0	0	0.01	trace	0	0	0	0	0.1	0	0.54
S28	100mL	101	14	6.3	8.1	0.5	0.3	0	0	0	0.04	0.01	0	0	0	0	0.8	0	3.6
S31	Dressing, Italian, Kraft	100	33	79	7.7	0.2	0.2	0	0	0	0	0	0	0	0	0	0.1	0	0.38
S31	1 tablespoon (15mL)	14.7	4.9	12	1.1	trace	trace	0	0	0	0	0	0	0	0	0	trace	0	0.06
S31	100mL	98	32	78	7.5	0.2	0.2	0	0	0	0	0	0	0	0	0	0.1	0	0.37
S45	Dressing, Mayonnaise, commercial	100	11	12	7.8	0.6	0.3	0	6.2	1	0.06	0.03	0.1	0	0.41	6.3	0.6	0.1	3.9
S45	1 tablespoon (15mL)	14.7	1.6	1.8	1.1	0.1	trace	0	0.9	0.1	0.01	trace	0.02	0	0.06	0.9	0.1	trace	0.57
S45	100mL	100	11	12	7.8	0.6	0.3	0	6.2	1	0.06	0.03	0.1	0	0.41	6.3	0.6	0.1	3.9
S64	Dressing, Mayonnaise, reduced fat, commercial	100	15	19	8	0.2	0	2	2.3	8	0.02	0.24	0.1	0.04	0	16	0	0	8.3
S64	1 tablespoon (15mL)	13.8	2.1	2.6	1.1	trace	0	0.3	0.3	1.1	trace	0.03	0.01	0.01	0	2.2	0	0	1.2
S64	100mL	93	14	18	7.4	0.2	0	1.9	2.2	7.4	0.02	0.22	0.09	0.04	0	15	0	0	7.7
S50	Dressing, Thousand Island, Eta	100	150	31	16	1	0.5	0	18	70	0.06	0.03	0.2	0	0.41	6.3	0.6	0	3.9
S50	1 tablespoon (15mL)	15.6	24	4.8	2.4	0.2	0.1	0	2.8	11	0.01	trace	0.03	0	0.06	1	0.1	0	0.6
S50	100mL	107	160	33	17	1	0.5	0	19	75	0.06	0.03	0.21	0	0.44	6.7	0.6	0	4.1
S7	Dressing, Vinaigrette	100	15	5	10	0.2	0.1	0.1	1.8	11	0	0	0	0.03	0.5	3	0	0	11
S7	1 tablespoon (15mL)	107	16	5.4	11	0.2	0.1	0.1	2	12	0	0	0	0.03	0.54	3.2	0	0	11
S7	100mL	110	17	5.5	11	0.2	0.1	0.1	2	12	0	0	0	0.03	0.55	3.3	0	0	12
S73	Hummus, original, 6.5% fat	100	200	130	29	1.6	1.2	5.6	3.3	20	0.21	0.05	5.3	0.04	0	0.1	2.2	0	1.8
S73	1 cup (250mL)	259.5	510	320	76	4.1	3.2	14	8.7	52	0.55	0.13	14	0.1	0	0.3	5.6	0	4.7
S73	1 tablespoon (15mL)	12.2	24	15	3.6	0.2	0.1	0.7	0.4	2.4	0.03	0.01	0.64	trace	0	trace	0.3	0	0.22

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
S2	Pickle, sweet	100	58.9	599	607	0.6	0.3	34	1.1	32.4	1.6	0.1	trace	0.1			0	1700	2.7
S2	1 tablespoon (15mL)	17	10	102	103	0.1	trace	5.8	0.2	5.5	0.3	trace	trace	trace			0	290	0.5
S14	Sauce, Worcestershire	100	73.3	329	335	1.3	0.2	17.6	0.7	16.9	0.7	0	0	0	0	0	2	1100	1.6
S14	1 tablespoon (15mL)	18	13.2	59	60	0.2	trace	3.2	0.1	3	0.1	0	0	0	0	0	trace	190	0.3
S14	100mL	120	88	395	401	1.6	0.2	21.1	0.8	20.3	0.8	0	0	0	0	0	2	1300	1.9
S22	Sauce, chilli	100	71.7	353	388	1.3	0.8	17.7	4.4	17.3	0.4	0	0	0	0	0	0	2600	1.6
S22	1 tablespoon (15mL)	17	12.2	60	66	0.2	0.1	3	0.7	2.9	0.1	0	0	0	0	0	0	450	0.3
S1016	Sauce, chilli, sweet, commercial	100	47.6	793	802	0.5	0.3	45.5	1.2	44.5	1	0	0	0	0	0	0	1400	4.2
S1016	1 tablespoon (15mL)	18.4	8.8	146	148	0.1	0.1	8.4	0.2	8.2	0.2	0	0	0	0	0	0	250	0.8
S1016	100mL	122.5	58.3	971	983	0.6	0.4	55.7	1.5	54.5	1.2	0	0	0	0	0	0	1700	5.1
S1007	Sauce, fish	100	71.1	91	91	0.9	trace	4.4	0	4.4	0	trace	0	0			0	7700	31
S1007	1 tablespoon (15mL)	18.2	12.9	17	17	0.2	trace	0.8	0	0.8	0	trace	0	0			0	1400	5.7
S68	Sauce, pasta, chunky vegetable, tomato based, heated	100	82.9	235	254	1.8	0.7	10.6	2.4	9.1	1.5	0.1	0.2	0.4			0	500	5
S68	1 cup (250mL)	273.4	227	643	695	4.9	1.9	28.8	6.6	24.9	4	0.2	0.5	1			0	1400	14
S70	Sauce, simmer, butter chicken, heated	100	73.2	586	602	2.4	10.2	9.8	1.9	5.8	4	3.7	3.7	2			18	600	3
S70	1 cup (250mL)	267.6	196	1570	1610	6.5	27.4	26.2	5.1	15.5	10.7	9.9	9.9	5.4			47	1600	8
S71	Sauce, simmer, satay, heated	100	72.6	569	594	4.1	8	12	3.1	8.7	3.3	2	3.7	1.7			0	500	2
S71	1 cup (250mL)	271	197	1540	1610	11.2	21.6	32.5	8.4	23.6	9	5.3	9.9	4.6			0	1300	5.4
S69	Sauce, simmer, sweet & sour, heated	100	70.9	477	482	0.6	0.2	27	0.6	23.6	3.5	0.1	0.1	0.1			0	450	0
S69	1 cup (250mL)	282.7	200	1350	1360	1.6	0.6	76.4	1.7	66.6	9.9	0.2	0.2	0.2			0	1300	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
S2	Pickle, sweet	100	110	11	19	2	1.4	0.2	9.9	59	0.03	0.01	0.3	0.07	0	0	0	0	0
S2	1 tablespoon (15mL)	17	19	1.9	3.2	0.3	0.2	trace	1.7	10	trace	trace	0.05	0.01	0	0	0	0	0
S14	Sauce, Worcestershire	100	890	23	160	3.7	0.4	0.3	2.3	8	0.02	0.07	0.6	0.03	0	8	0	0	0
S14	1 tablespoon (15mL)	18	160	4.1	29	0.7	0.1	trace	0.4	1.4	trace	0.01	0.11	trace	0	1.4	0	0	0
S14	100mL	120	1100	28	190	4.4	0.5	0.3	2.8	9.6	0.02	0.08	0.72	0.04	0	9.6	0	0	0
S22	Sauce, chilli	100	140	28	17	2.8	0.1	0	95	570	0.01	0.09	0.9	0.1	0	12	8	0	2
S22	1 tablespoon (15mL)	17	24	4.8	2.9	0.5	trace	0	16	97	trace	0.02	0.15	0.02	0	2	1.4	0	0.34
S1016	Sauce, chilli, sweet, commercial	100	56	12	12	0.3	trace	0	74	440	0.07	0.25	0.19	0.11	0	0	0	0	0.49
S1016	1 tablespoon (15mL)	18.4	10	2.2	2.2	trace	trace	0	14	81	0.01	0.05	0.04	0.02	0	0	0	0	0.09
S1016	100mL	122.5	69	15	15	0.3	0.1	0	90	540	0.09	0.31	0.23	0.14	0	0	0	0	0.6
S1007	Sauce, fish	100	290	7	43	0.8	0.2	9.1	6.3	14	0.01	0.06	2.9	0.4	0.48	51	0	0	0
S1007	1 tablespoon (15mL)	18.2	52	1.3	7.8	0.1	trace	1.7	1.2	2.5	trace	0.01	0.53	0.07	0.09	9.3	0	0	0
S68	Sauce, pasta, chunky vegetable, tomato based, heated	100	480	49	35	0.8	0.3	1	170	1000	0.12	0.09	1.2	0.3	0	2.9	2.7	0	2.4
S68	1 cup (250mL)	273.4	1300	130	97	2.1	0.8	2.7	460	2700	0.33	0.25	3.4	0.82	0	7.9	7.4	0	6.6
S70	Sauce, simmer, butter chicken, heated	100	260	44	43	0.8	0.3	1.4	54	210	0.13	0.12	1.3	0.01	0.1	15	0	0	2
S70	1 cup (250mL)	267.6	710	120	120	2.1	0.7	3.7	150	570	0.35	0.32	3.4	0.03	0.27	40	0	0	5.3
S71	Sauce, simmer, satay, heated	100	180	58	18	0.5	0.4	1.5	58	320	0.11	0.06	3.2	0.03	0	15	0	0	0.74
S71	1 cup (250mL)	271	480	160	49	1.3	1.1	3.9	160	850	0.3	0.16	8.8	0.08	0	41	0	0	2
S69	Sauce, simmer, sweet & sour, heated	100	71	9.4	10	0	0.1	0	680	4100	0.09	0.03	0.18	0.04	0	2	0	0	0
S69	1 cup (250mL)	282.7	200	27	28	0	0.2	0	1900	12000	0.25	0.09	0.51	0.11	0	5.7	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
S1014	Sauce, soy, commercial	100	68.8	204	210	5.7	0.2	4	0.8	3.9	0.1	0	0	0	0	0	0	6100	21
S1014	1 tablespoon (15mL)	17.6	12.1	36	37	1	trace	0.7	0.1	0.7	trace	0	0	0	0	0	0	1100	3.7
S1014	100mL	117.2	80.6	239	246	6.6	0.2	4.7	0.9	4.6	0.1	0	0	0	0	0	0	7100	25
S1015	Sauce, soy, reduced salt, commercial	100	74.9	175	182	4.3	0.2	3.2	0.8	2.9	0.3	0	0	0	0	0	0	3600	1.5
S1015	1 tablespoon (15mL)	17.2	12.9	30	31	0.7	trace	0.6	0.1	0.5	trace	0	0	0	0	0	0	620	0.3
S1015	100mL	114.4	85.7	200	208	4.9	0.2	3.7	0.9	3.3	0.3	0	0	0	0	0	0	4100	1.7
S46	Sauce, tartar, Eta	100	26	2530	2550	0.9	64.8	7	1.9	7	0	10.1	14.5	36.2		31.7	21	910	1.6
S46	1 cup (250mL)	243	63.2	6150	6190	2.1	157	16.9	4.6	16.9	0	24.6	35.2	88.1		77.1	51	2200	4
S46	100mL	97	25.2	2450	2470	0.8	62.9	6.7	1.8	6.7	0	9.8	14.1	35.2		30.8	20	890	1.6
S44	Sauce, tomato	100	69.5	447	458	1.2	0.1	24.9	1.4	24.4	0.5	0	0	0	0	0	0	620	1.4
S44	1 tablespoon (15mL)	16.5	11.5	74	76	0.2	trace	4.1	0.2	4	0.1	0	0	0	0	0	0	100	0.2
S1008	Sauce, tomato, Ketchup	100	66.1	455	467	1.3	0.5	24.4	1.6	24.2	0.2	0.2	0.1	0.1	trace	0.1	0	1100	2.1
S1008	1 cup (250mL)	316.3	209	1440	1480	4	1.6	77.2	5.1	76.5	0.6	0.6	0.3	0.3	trace	0.2	0	3400	6.6
S1008	1 teaspoon (5mL)	6.3	4.2	29	29	0.1	trace	1.5	0.1	1.5	trace	trace	trace	trace	trace	trace	0	68	0.1
T	SHELLFISHES																		
T31	Cockle, boiled	100	84.6	163	163	8.5	0.5	0	0	0	0	0.1	trace	0.2			47	350	170
T31	1 cup (250mL)	250	212	408	408	21.3	1.3	0	0	0	0	0.3	0.1	0.5			118	880	430
T40	Crab, meat stick, surimi	100	73.7	354	354	12	1.3	6	0	0	6	0.2	0.2	0.5			20	840	6.5
T40	1 cup chunks or flakes (250mL)	133	98	471	471	16	1.7	8	0	0	8	0.3	0.2	0.7			27	1100	8.6
T40	1 stick	41	30.2	145	145	4.9	0.5	2.5	0	0	2.5	0.1	0.1	0.2			8	340	2.7

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
S1014	Sauce, soy, commercial	100	340	98	29	1.3	0.4	2.8	0	0	0.07	0.35	0.3	4.3	0	43	0	0	0
S1014	1 tablespoon (15mL)	17.6	60	17	5.1	0.2	0.1	0.5	0	0	0.01	0.06	0.05	0.76	0	7.6	0	0	0
S1014	100mL	117.2	400	110	34	1.5	0.5	3.3	0	0	0.08	0.41	0.35	5	0	51	0	0	0
S1015	Sauce, soy, reduced salt, commercial	100	950	74	19	1.3	0.4	2.4	0	0	0.07	0.35	0.3	4.3	0	43	0	0	0
S1015	1 tablespoon (15mL)	17.2	160	13	3.2	0.2	0.1	0.4	0	0	0.01	0.06	0.05	0.74	0	7.4	0	0	0
S1015	100mL	114.4	1100	85	21	1.5	0.5	2.7	0	0	0.08	0.4	0.34	4.9	0	50	0	0	0
S46	Sauce, tartar, Eta	100	17	29	12	1	0.4	0	46	240	0.06	0.03	0.5	0	0.41	6	0.6	0	3.9
S46	1 cup (250mL)	243	42	70	30	2.3	1	0	110	580	0.15	0.07	1.2	0	1	15	1.5	0	9.4
S46	100mL	97	17	28	12	0.9	0.4	0	45	230	0.06	0.03	0.49	0	0.4	5.8	0.6	0	3.7
S44	Sauce, tomato	100	400	24	21	1.4	0.1	3.3	32	100	0.02	0.03	1.5	0.13	0	12	7.9	0	5.5
S44	1 tablespoon (15mL)	16.5	66	3.9	3.4	0.2	trace	0.5	5.3	17	trace	trace	0.24	0.02	0	1.9	1.3	0	0.91
S1008	Sauce, tomato, Ketchup	100	330	32	14	0.7	0.2	0	200	1200	0.12	0.06	1.1	0.27	0	53	1.7	0	1.6
S1008	1 cup (250mL)	316.3	1000	100	46	2.1	0.5	0	640	3800	0.38	0.19	3.6	0.85	0	170	5.3	0	5
S1008	1 teaspoon (5mL)	6.3	21	2	0.9	trace	trace	0	13	76	0.01	trace	0.07	0.02	0	3.3	0.1	0	0.1
T	SHELLFISHES																		
T31	Cockle, boiled	100	130	120	49	7.9	1.9	38	87	0	0.02	0.1	3.9	0.04	41	62	0	0	1.8
T31	1 cup (250mL)	250	330	310	120	20	4.8	95	220	0	0.05	0.25	9.8	0.1	100	160	0	0	4.5
T40	Crab, meat stick, surimi	100	90	280	13	0.4	0.3	0	20	0	0.03	0.03	2.1	0.03	1.6	1.6	0	0	0
T40	1 cup chunks or flakes (250mL)	133	120	380	17	0.5	0.4	0	27	0	0.04	0.04	2.8	0.04	2.1	2.1	0	0	0
T40	1 stick	41	37	120	5.3	0.2	0.1	0	8.2	0	0.01	0.01	0.85	0.01	0.66	0.7	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
T26	Kina, roe, raw	100	80.9	394	394	10.8	5.4	0.6	0	0.6	0	1.8	2.1	0.3			348	820	250
T26	1 tablespoon (15mL)	14	11.3	55	55	1.5	0.8	0.1	0	0.1	0	0.3	0.3	trace			49	120	34
T1026	Mussel, green, meat, boiled	100	74.6	427	427	14.7	2.5	5.1	0	1	0	0.6	0.3	0.9	trace	trace	51	550	140
T1026	1 cup (250mL)	216	161	923	923	31.6	5.4	11	0	2.1	0	1.2	0.7	2	trace	0.1	110	1200	310
T1026	1 lobster	426	318	1820	1820	62.4	10.6	21.6	0	4.1	0	2.4	1.4	4	0.1	0.2	216	2300	610
T1024	Mussel, green, meat, fresh, raw	100	81.3	311	311	10.7	1.8	3.7	0	0.7	0	0.4	0.2	0.6	trace	trace	37	470	110
T1024	1 cup (250mL)	239	194	744	744	25.5	4.3	8.8	0	1.7	0	1	0.6	1.5	trace	0.1	88	1100	250
T1024	1 mussel	24.7	20.1	77	77	2.6	0.4	0.9	0	0.2	0	0.1	0.1	0.2	trace	trace	9	120	26
T1015	Mussel, green, meat, marinated, assorted flavoured, drained, ready to eat, Sealord	100	71	453	453	13.2	2.3	8.5	0	6.6	0	0.5	0.3	0.9	trace	trace	57	280	95
T1015	1 cup (250mL)	281.2	200	1270	1270	37.2	6.4	23.9	0	18.6	0	1.3	0.8	2.5	0.1	0.1	160	790	270
T1015	1 mussel	16	11.4	73	73	2.1	0.4	1.4	0	1.1	0	0.1	trace	0.1	trace	trace	9	45	15
T1005	Mussel, green, meat, marinated, drained, ready to eat, Talley's	100	68.2	499	499	16.9	2.7	6.7	0	4.8	0	0.6	0.4	1	trace	0.1	64	480	110
T1005	1 cup (250mL)	250	171	1250	1250	42.2	6.6	16.8	0	12	0	1.6	1.1	2.4	0.1	0.2	160	1200	260
T1005	1 mussel	16	10.9	80	80	2.7	0.4	1.1	0	0.8	0	0.1	0.1	0.2	trace	trace	10	77	17
T1022	Mussel, green, meat, smoked, flavoured, ready to eat, Garlic, Aqua Fresh	100	57.7	900	900	19	14.5	2.5	0	0	0	1.4	8.1	4	0.9	2.4	57	1000	130
T1022	1 cup (250mL)	279.3	161	2510	2510	53.1	40.4	7	0	0	0	3.8	22.5	11.2	2.6	6.6	159	2900	370
T1022	1 mussel	9.6	5.5	86	86	1.8	1.4	0.2	0	0	0	0.1	0.8	0.4	0.1	0.2	5	99	13
T1023	Mussel, green, meat, smoked, ready to eat, Natural, Aqua Fresh	100	57.7	900	900	19	14.5	2.5	0	0	0	1.4	8.1	4	0.9	2.4	57	1000	130
T1023	1 cup (250mL)	285	164	2570	2570	54.2	41.2	7.1	0	0	0	3.9	23	11.4	2.6	6.8	162	2900	380
T1023	1 mussel	9.8	5.7	88	88	1.9	1.4	0.2	0	0	0	0.1	0.8	0.4	0.1	0.2	6	100	13
T6	Oyster, Dredge, raw	100	78.3	392	392	13.6	3.8	1.2	0	0.2	0	1.3	0.8	0.9			35	350	97
T6	1 oyster	15	11.7	59	59	2	0.6	0.2	0	trace	0	0.2	0.1	0.1			5	52	15

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
T26	Kina, roe, raw	100	210	200	35	1.1	2.5	30	57	0	0.06	0.17	1.9	0.4	1	80	1	0	1.8
T26	1 tablespoon (15mL)	14	29	29	4.9	0.2	0.4	4.2	8	0	0.01	0.02	0.27	0.06	0.14	11	0.1	0	0.25
T1026	Mussel, green, meat, boiled	100	200	140	91	4.1	1.6	70	90	130	0	0.35	3.6	0.25	6	100	0	1.5	1.3
T1026	1 cup (250mL)	216	440	310	200	8.8	3.3	150	190	280	0	0.76	7.8	0.54	13	220	0	3.3	2.9
T1026	1 lobster	426	860	600	390	17	6.6	300	380	550	0	1.5	15	1.1	26	440	0	6.4	5.7
T1024	Mussel, green, meat, fresh, raw	100	210	150	66	3.3	1.1	51	73	100	0	0.34	3.5	0.2	7.3	100	0	1.1	0.97
T1024	1 cup (250mL)	239	500	350	160	7.9	2.7	120	170	250	0	0.81	8.4	0.48	17	240	0	2.6	2.3
T1024	1 mussel	24.7	52	36	16	0.8	0.3	13	18	26	0	0.08	0.86	0.05	1.8	25	0	0.3	0.24
T1015	Mussel, green, meat, marinated, assorted flavoured, drained, ready to eat, Sealord	100	59	160	21	6	0.8	35	51	180	0	0.23	4.6	0.13	5.9	97	0	1.1	1.1
T1015	1 cup (250mL)	281.2	170	440	59	17	2.1	98	140	510	0	0.65	13	0.37	17	270	0	3.1	3
T1015	1 mussel	16	9.4	25	3.4	1	0.1	5.6	8.2	29	0	0.04	0.73	0.02	0.94	16	0	0.2	0.17
T1005	Mussel, green, meat, marinated, drained, ready to eat, Talley's	100	55	260	32	6.9	1.3	53	51	180	0	0.23	6.3	0.13	5.9	110	0	1.1	1.1
T1005	1 cup (250mL)	250	140	650	80	17	3.1	130	130	460	0	0.58	16	0.33	15	280	0	2.8	2.6
T1005	1 mussel	16	8.8	42	5.1	1.1	0.2	8.5	8.2	29	0	0.04	1	0.02	0.94	18	0	0.2	0.17
T1022	Mussel, green, meat, smoked, flavoured, ready to eat, Garlic, Aqua Fresh	100	170	240	49	5.8	1.6	51	58	170	0	0.35	10	0.29	2.4	140	0	1.1	3.4
T1022	1 cup (250mL)	279.3	490	670	140	16	4.4	140	160	460	0	0.98	28	0.81	6.7	390	0	3.1	9.6
T1022	1 mussel	9.6	17	23	4.7	0.6	0.2	4.9	5.6	16	0	0.03	0.96	0.03	0.23	13	0	0.1	0.33
T1023	Mussel, green, meat, smoked, ready to eat, Natural, Aqua Fresh	100	170	240	49	5.8	1.6	51	58	170	0	0.35	10	0.29	2.4	140	0	1.1	3.4
T1023	1 cup (250mL)	285	500	680	140	17	4.5	150	170	470	0	1	28	0.83	6.8	410	0	3.1	9.7
T1023	1 mussel	9.8	17	24	4.8	0.6	0.2	5	5.7	16	0	0.03	0.98	0.03	0.24	14	0	0.1	0.34
T6	Oyster, Dredge, raw	100	300	180	44	9.4	10	140	24	14	0.08	0.27	4.3	0.04	17	9.9	12	1	0.85
T6	1 oyster	15	44	27	6.6	1.4	1.5	21	3.7	2.1	0.01	0.04	0.65	0.01	2.6	1.5	1.8	0.2	0.13

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
T17	Oyster, battered, deep fried in peanut oil	100	55.4	950	951	12.4	15.6	9.5	0.1	2.8	6.7	3	5.7	4.5			78	490	120
T17	1 oyster	23	12.7	219	219	2.9	3.6	2.2	trace	0.6	1.5	0.7	1.3	1			18	110	27
T25	Paua, fritter, deep fried	100	47.7	1090	1100	8.1	13.2	27.5	0.9	13.3	14.2	7.1	4	0.6			50	470	170
T25	1 cup (250mL)	113	53.9	1240	1240	9.1	14.9	31.1	1	15	16	8.1	4.5	0.7			57	530	190
T19	Pipi, flesh, raw	100	87	172	172	8.1	0.7	0.5	0	0.1	0	0.2	0.1	0.1			30	700	250
T19	1 pipi	5	4.4	9	9	0.4	trace	trace	0	trace	0	trace	trace	trace			2	35	12
T1027	Prawn, king, flesh, cooked	100	73.4	436	436	23.7	0.9	0	0	0	0	0.2	0.1	0.2	trace	trace	188	550	25
T1027	1 prawn	16	11.7	70	70	3.8	0.1	0	0	0	0	trace	trace	trace	trace	trace	30	88	4
T1028	Prawn, king, flesh, raw	100	76.4	372	372	20.6	0.6	0	0	0	0	0.1	0.1	0.1	trace	trace	149	350	30
T1028	1 prawn	19	14.5	71	71	3.9	0.1	0	0	0	0	trace	trace	trace	trace	trace	28	67	5.7
T20	Scallop, battered, deep fried	100	58.4	875	877	18.2	10.9	9.5	0.3	2.8	6.7	2.7	4.4	2.9			61	460	120
T20	1 cup (250mL)	142	83	1240	1250	25.8	15.5	13.5	0.4	4	9.5	3.8	6.3	4.1			87	660	170
T11	Scallop, raw	100	80.6	340	340	14.9	1.3	2.3	0	0.4	0	0.3	0.1	0.4			27	100	250
T11	1 scallop	14	11.3	48	48	2.1	0.2	0.3	0	0.1	0	trace	trace	0.1			4	14	34
T12	Shrimp, canned, drained	100	74.9	398	398	20.8	1.2	0	0	0	0	0.2	0.3	0.4			158	980	29
T12	1 cup (250mL)	135	101	538	538	28.1	1.6	0	0	0	0	0.2	0.3	0.5			213	1300	40
T23	Squid, in flour, fried	100	64	776	778	20.7	8.4	6.7	0.2	1	5.7	1.4	3.5	2.8			230	310	22
T23	1 cup (250mL)	158	101	1230	1230	32.7	13.3	10.6	0.3	1.6	9	2.3	5.6	4.4			363	490	34
U	SNACK FOODS																		
U17	Corn chip, cheese flavoured	100	2.6	2010	2070	6.4	23.3	61.4	6.6	9.4	52	7.8	9.7	4.2		3.7	2	540	3.1
U17	1 cup (250mL)	16	0.4	322	331	1	3.7	9.8	1.1	1.5	8.3	1.3	1.5	0.7		0.6	trace	86	0.5

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E	
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg	
T17	Oyster, battered, deep fried in peanut oil	100	130	140	20	3.2	11	42	25	0	0.22	0.25	5.6	0.02	0.73	31	3	0	0.85	
T17	1 oyster	23	30	32	4.6	0.7	2.6	9.7	5.8	0	0.05	0.06	1.3	trace	0.17	7.1	0.7	0	0.2	
T25	Paua, fritter, deep fried	100	160	160	51	6.1	0.8	20	5.2	7	0.05	0.22	5.8	0.04	3.8	35	2	0	0	
T25	1 cup (250mL)	113	180	180	58	6.9	0.9	23	5.8	7.9	0.06	0.25	6.5	0.05	4.3	39	2.3	0	0	
T19	Pipi, flesh, raw	100	150	100	48	6	0.8	25	90	0	0.1	0.2	3.4	0	19	49	0	0	0.9	
T19	1 pipi	5	7.4	5.2	2.4	0.3	trace	1.3	4.5	0	trace	0.01	0.17	0	0.95	2.5	0	0	0.05	
T1027	Prawn, king, flesh, cooked	100	130	160	80	0.4	1.6	47	2.3	14	0.05	0.06	4.7	0.29	0.7	13	4	0.1	0.9	
T1027	1 prawn	16	20	26	13	0.1	0.3	7.5	0.4	2.2	0.01	0.01	0.76	0.05	0.11	2.1	0.6	trace	0.14	
T1028	Prawn, king, flesh, raw	100	280	160	130	0.7	1.5	53	0.8	5	0	0.06	5.8	0.34	0.9	16	0	0.1	2.3	
T1028	1 prawn	19	54	31	24	0.1	0.3	10	0.2	1	0	0.01	1.1	0.07	0.17	3	0	trace	0.44	
T20	Scallop, battered, deep fried	100	330	240	42	0.8	1.1	20	10	0	0.04	0.11	5	0.28	1.3	37	0.8	0	0.8	
T20	1 cup (250mL)	142	470	340	60	1.2	1.5	29	14	0	0.06	0.16	7.1	0.4	1.9	53	1.1	0	1.1	
T11	Scallop, raw	100	260	190	21	0.3	1.9	23	39	0	0.06	0.13	4.5	0.36	1.3	37	1.2	0	0.84	
T11	1 scallop	14	36	27	3	trace	0.3	3.2	5.4	0	0.01	0.02	0.62	0.05	0.19	5.2	0.2	0	0.12	
T12	Shrimp, canned, drained	100	100	150	110	5.1	2.4	75	0	0	0.01	0.02	4.7	0.03	2	15	2	0.1	1.2	
T12	1 cup (250mL)	135	140	200	150	6.9	3.2	100	0	0	0.01	0.03	6.4	0.04	2.7	20	2.7	0.1	1.6	
T23	Squid, in flour, fried	100	230	260	27	1.2	1.6	35	0	0	0.07	0.06	5.8	0.06	1.3	14	4	0	1.2	
T23	1 cup (250mL)	158	360	400	43	1.9	2.5	55	0	0	0.11	0.1	9.2	0.1	2	22	6.3	0	1.9	
U	SNACK FOODS																			
U17	Corn chip, cheese flavoured	100	250	200	120	1	1.4	4	5.9	35	0.07	0.03	1.2	0.31	0	34	1	0	1.9	
U17	1 cup (250mL)	16	41	31	19	0.2	0.2	0.6	0.9	5.6	0.01	trace	0.19	0.05	0	5.4	0.2	0	0.31	

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
U16	Corn snack, extruded, cheese flavoured	100	2.7	2170	2180	8.5	33.3	46.6	1	4.2	42.4	13.3	11.5	6.1		5.6	8	980	3.1
U16	1 cup (250mL)	27.5	0.8	597	599	2.3	9.2	12.8	0.3	1.2	11.7	3.7	3.2	1.7		1.5	2	270	0.8
U21	Fruit bar, wholemeal, assorted flavours, Mother Earth	100	14.6	1460	1510	5.7	7.2	64.8	5.6	47	17.8	4.5	1.7	0.5			16	49	2.5
U21	1 bar	50	7.3	732	754	2.8	3.6	32.4	2.8	23.5	8.9	2.3	0.9	0.2			8	25	1.3
U34	Fruit leather, apricot	100	27	1080	1090	4.8	0.2	58.1	1.6	57.3	0.8	trace	trace	0.1			0	29	1.7
U34	1 leather	40	10.8	430	435	1.9	0.1	23.2	0.6	22.9	0.3	trace	trace	trace			0	11	0.7
U23	Fruit roll, strawberry, Uncle Tobys	100	15.3	1300	1320	0.8	0.3	74.8	3.5	41.8	33	trace	0.1	0.2			0	310	1.7
U23	1 roll	21	3.2	272	278	0.2	0.1	15.7	0.7	8.8	6.9	trace	trace	trace			0	66	0.4
U30	Muesli bar, chocolate chip	100	9.4	1610	1660	6.9	10.1	66	6.1	19	47	4.7	3.1	1.7			1	110	2
U30	1 bar	32	3	517	532	2.2	3.2	21.1	2	6.1	15	1.5	1	0.5			trace	34	0.6
U27	Muesli bar, chocolate coated, Snacker	100	8.1	1840	1870	4.1	17.9	65.2	4.5	32.9	32.3	15.5	0.9	0.5			4	110	3
U27	1 bar	33	2.7	607	618	1.4	5.9	21.5	1.5	10.8	10.7	5.1	0.3	0.2			1	35	1
U28	Muesli bar, fruit & nut	100	15.2	1600	1640	8.4	14.8	53.5	5.6	46.9	6.6	6.8	3.9	2.6			2	22	2.5
U28	1 bar	45	6.8	720	740	3.8	6.7	24.1	2.5	21.1	3	3.1	1.7	1.2			1	9.7	1.1
U67	Muesli bar, fruit filled, twisted, assorted flavours	100	17.2	1340	1390	4.5	2.4	69	7.4	25.4	43.6	1	0.7	0.4	trace	0.4	0	310	4
U67	1 bar (9.3 x 3.5 x 1.8cm)	40	6.9	534	558	1.8	0.9	27.6	3	10.1	17.4	0.4	0.3	0.2	trace	0.2	0	120	1.6
U70	Muesli bar, fruit filled, wholemeal, assorted flavours	100	16.9	1400	1450	5.2	4	68.1	7.4	29.7	38.5	1.8	1.4	0.5	trace	0.5	2	130	2.5
U70	1 bar	50	8.4	698	727	2.6	2	34.1	3.7	14.8	19.2	0.9	0.7	0.3	trace	0.3	1	65	1.3
U24	Muesli bar, yoghurt coated	100	9.3	1790	1820	4.3	15.8	67	3.4	31	36	14	0.7	0.3			3	120	8.5
U24	1 bar	33	3.1	592	601	1.4	5.2	22.1	1.1	10.2	11.9	4.6	0.2	0.1			1	40	2.8
U57	Multigrain chip, assorted flavours, Grainwaves, Bluebird	100	3	1910	1950	7.8	18.8	63.9	4.9	7.7	56.2	9.1	7.1	1.4			0	790	3.1
U57	1 cup (250mL)	35	1.1	670	683	2.7	6.6	22.3	1.7	2.7	19.7	3.2	2.5	0.5			0	280	1.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
U16	Corn snack, extruded, cheese flavoured	100	280	140	97	0.4	0.5	4	30	180	0.08	0.28	4.2	0.13	0.14	34	0.5	0	6.1
U16	1 cup (250mL)	27.5	78	39	27	0.1	0.1	1.1	8.3	50	0.02	0.08	1.2	0.04	0.04	9.4	0.1	0	1.7
U21	Fruit bar, wholemeal, assorted flavours, Mother Earth	100	390	91	48	1.3	0.6	0	17	74	0.05	0	1.1	0.02	0.05	66	1.8	0	0
U21	1 bar	50	200	46	24	0.7	0.3	0	8.6	37	0.03	0	0.54	0.01	0.03	33	0.9	0	0
U34	Fruit leather, apricot	100	1100	97	44	2.6	0.6	0	320	1900	0.02	0.08	0.81	0	0	2	0.8	0	0
U34	1 leather	40	450	39	18	1.1	0.3	0	130	770	0.01	0.03	0.32	0	0	0.8	0.3	0	0
U23	Fruit roll, strawberry, Uncle Tobys	100	150	16	17	0.5	0.3	0	5.3	32	0.01	0	0.17	0.02	0	2	0.5	0	0
U23	1 roll	21	32	3.4	3.6	0.1	0.1	0	1.1	6.7	trace	0	0.04	trace	0	0.4	0.1	0	0
U30	Muesli bar, chocolate chip	100	330	250	64	2.2	1.9	0	1.2	7	0.14	0.08	5.1	0.02	0.14	20	21.5	0	3.2
U30	1 bar	32	110	78	20	0.7	0.6	0	0.4	2.2	0.05	0.03	1.6	0.01	0.05	6.4	6.9	0	1
U27	Muesli bar, chocolate coated, Snacker	100	170	120	55	1	1.2	0	2.2	13	0	0.08	1.8	0.02	0	20	13	0	0
U27	1 bar	33	57	39	18	0.3	0.4	0	0.7	4.3	0	0.03	0.59	0.01	0	6.6	4.3	0	0
U28	Muesli bar, fruit & nut	100	660	140	55	1.1	1	0	28	170	0.01	0.05	6.2	0.02	0	27	43.5	0	0
U28	1 bar	45	300	63	25	0.5	0.5	0	13	75	trace	0.02	2.8	0.01	0	12	19.6	0	0
U67	Muesli bar, fruit filled, twisted, assorted flavours	100	230	170	68	1	0.6	3.4	20	15	0.12	0.11	1.9	0.07	0	7.5	4.6	0	0.44
U67	1 bar (9.3 x 3.5 x 1.8cm)	40	92	68	27	0.4	0.2	1.3	7.8	5.8	0.05	0.04	0.75	0.03	0	3	1.8	0	0.18
U70	Muesli bar, fruit filled, wholemeal, assorted flavours	100	250	120	29	1.8	0.9	7	19	12	0.12	0.11	1.9	0.07	0	16	1.8	0	0.44
U70	1 bar	50	120	58	14	0.9	0.5	3.5	9.6	6.2	0.06	0.06	0.94	0.04	0	7.8	0.9	0	0.22
U24	Muesli bar, yoghurt coated	100	150	110	82	0.6	1	0	1.8	11	0	0.01	0.77	0.02	0.01	20	7.2	0	0
U24	1 bar	33	51	37	27	0.2	0.3	0	0.6	3.6	0	trace	0.25	0.01	trace	6.6	2.4	0	0
U57	Multigrain chip, assorted flavours, Grainwaves, Bluebird	100	180	150	28	1.1	1.2	0	1.7	10	0.76	0.08	1.7	0.15	0	39	1.7	0	2.5
U57	1 cup (250mL)	35	62	52	9.7	0.4	0.4	0	0.6	3.5	0.27	0.03	0.58	0.05	0	14	0.6	0	0.87

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
U1011	Nut bar, peanut & chocolate, Choc Peanut, Tasti	100	5.5	1840	1890	12.2	28.9	33.1	6.2	28.2	4.9	6.3	18.6	2.6	0.1	2.5	0	26	3.9
U1011	1 bar (9.0 x 3.1 x 1.8cm)	38.3	2.1	704	723	4.7	11.1	12.7	2.4	10.8	1.9	2.4	7.1	1	trace	1	0	10	1.5
U1010	Nut bar, peanut & chocolate, Chocolate Nut Bar Original, Nice & Natural	100	5.2	1950	2000	14.4	28.9	37.3	6.2	32.4	4.9	6.3	18.6	2.6	0.1	2.5	0	26	3.9
U1010	1 bar (8.8 x 3.3 x 1.4cm)	32.6	1.7	635	651	4.7	9.4	12.2	2	10.6	1.6	2.1	6.1	0.8	trace	0.8	0	8.5	1.3
U1009	Popcorn, air popped	100	3.3	1330	1450	13.1	4.5	55.3	14.5	0.9	54.4	0.6	1.1	1.9			0	8	2
U1009	1 cup (250mL)	10.6	0.4	141	153	1.4	0.5	5.9	1.5	0.1	5.8	0.1	0.1	0.2			0	0.8	0.2
U40	Popcorn, buttered, salted, Pop N Good	100	2	1860	1930	7.4	23.5	50.6	8.5	0.4	50.2	9	9	3.9	trace		23	540	0.5
U40	1 cup (250mL)	10	0.2	186	193	0.7	2.4	5.1	0.9	trace	5	0.9	0.9	0.4	trace		2	54	trace
U6	Potato chip, assorted flavours	100	2.2	2170	2200	5.6	36.8	42	3.8	1.2	40.8	16.4	14.4	3.6		3.6	1	670	1.3
U6	1 cup (250mL)	27.5	0.6	597	605	1.5	10.1	11.5	1.1	0.3	11.2	4.5	4	1		1	trace	180	0.4
U14	Potato chip, lite, Bluebird	100	1.6	1980	2030	6.5	30	45	5.9	0.6	44.4	14.3	11.1	2.8		2.8	0	670	1.3
U14	1 cup (250mL)	27.5	0.4	546	559	1.8	8.3	12.4	1.6	0.2	12.2	3.9	3.1	0.8		0.8	0	180	0.4
U13	Potato chip, low salt	100	2.5	2170	2200	7.1	33.4	48	3.6	2.2	45.8	14.3	13.8	3.8			1	230	1.3
U13	1 cup (250mL)	27.5	0.7	597	605	1.9	9.2	13.2	1	0.6	12.6	3.9	3.8	1			trace	63	0.4
U45	Potato chip, salt & vinegar added, Pringles	100	5.8	2170	2200	4.9	32.4	52.1	4.4	0.7	51.4	7.4	6.3	16.3			0	760	1.3
U45	1 cup (250mL)	41	2.4	888	902	2	13.3	21.3	1.8	0.3	21.1	3	2.6	6.7			0	310	0.5
U38	Potato chip, slims, Eta	100	2	2190	2230	5.5	37.5	42	4.5	0.6	41.4	17.2	14.4	3.6		3.6	0	700	1.3
U38	1 cup (250mL)	27.5	0.6	603	613	1.5	10.3	11.5	1.2	0.2	11.4	4.7	3.9	1		1	0	190	0.4
U1004	Pretzels, wheat flour, salted, baked	100	3.3	1380	1400	9.1	3.5	64.6	2.8	0.4	64.2	0.6	1.1	1.9			0	1700	0.9
U1004	1 cup (250mL)	52.4	1.7	724	736	4.8	1.8	33.9	1.5	0.2	33.6	0.3	0.6	1			0	900	0.5
U18	Snack, popcorn, candied	100	3.2	1670	1690	2.8	7.5	79.3	2.1	44.8	34.5	3.3	2.3	1.4		1.3	18	86	1.3
U18	1 cup (250mL)	21.6	0.7	361	365	0.6	1.6	17.1	0.5	9.7	7.4	0.7	0.5	0.3		0.3	4	19	0.3

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
U1011	Nut bar, peanut & chocolate, Choc Peanut, Tasti	100	530	250	67	1.6	2	5	3.5	21	0	0.2	8.7	0.5	0	76	0	0	2.8
U1011	1 bar (9.0 x 3.1 x 1.8cm)	38.3	200	96	26	0.6	0.8	1.9	1.3	8.1	0	0.08	3.3	0.19	0	29	0	0	1.1
U1010	Nut bar, peanut & chocolate, Chocolate Nut Bar Original, Nice & Natural	100	530	250	67	1.6	2	5	3.5	21	0	0.2	8.7	0.5	0	76	0	0	2.8
U1010	1 bar (8.8 x 3.3 x 1.4cm)	32.6	170	82	22	0.5	0.7	1.6	1.1	6.9	0	0.07	2.8	0.16	0	25	0	0	0.9
U1009	Popcorn, air popped	100	330	360	7	3.2	3.1	0	0	0	0.1	0.08	3.7	0.16	0	31	0	0	0.29
U1009	1 cup (250mL)	10.6	35	38	0.7	0.3	0.3	0	0	0	0.01	0.01	0.4	0.02	0	3.3	0	0	0.03
U40	Popcorn, buttered, salted, Pop N Good	100	240	270	3	2.2	2.3	2	0	0	0.07	0.09	3.6	0.36	0	15	0	0	3.4
U40	1 cup (250mL)	10	24	27	0.3	0.2	0.2	0.2	0	0	0.01	0.01	0.36	0.04	0	1.5	0	0	0.34
U6	Potato chip, assorted flavours	100	190	120	16	1.6	1	1.5	1	6	0.42	0.04	3.3	0.7	0	30	18.5	0	5.5
U6	1 cup (250mL)	27.5	52	32	4.4	0.4	0.3	0.4	0.3	1.7	0.12	0.01	0.92	0.19	0	8.3	5.1	0	1.5
U14	Potato chip, lite, Bluebird	100	490	170	13	0.9	1.2	1.7	1	6	0.23	0.03	3.6	0.7	0	30	21.5	0	3.5
U14	1 cup (250mL)	27.5	140	47	3.6	0.2	0.3	0.5	0.3	1.7	0.06	0.01	0.98	0.19	0	8.3	5.9	0	0.95
U13	Potato chip, low salt	100	1200	140	37	2.7	1.3	4.2	1	6	0.11	0.08	4.9	0.7	0	30	51	0	5.5
U13	1 cup (250mL)	27.5	320	39	10	0.7	0.4	1.2	0.3	1.7	0.03	0.02	1.3	0.19	0	8.3	14	0	1.5
U45	Potato chip, salt & vinegar added, Pringles	100	700	130	54	1.3	0.6	0	1	6	0.18	0.06	4	0.7	0	30	9.6	0	5.5
U45	1 cup (250mL)	41	290	51	22	0.5	0.3	0	0.4	2.5	0.07	0.03	1.7	0.29	0	12	3.9	0	2.2
U38	Potato chip, slims, Eta	100	470	130	14	1.6	1	0.8	2.3	2	0.17	0.04	3.4	0.81	0	30	6	0	5.8
U38	1 cup (250mL)	27.5	130	36	3.7	0.4	0.3	0.2	0.6	0.6	0.05	0.01	0.94	0.22	0	8.3	1.7	0	1.6
U1004	Pretzels, wheat flour, salted, baked	100	150	110	36	1.7	0.9	5.8	0	0	0.18	0.1	3.8	0.12	0	83	0	0	0.37
U1004	1 cup (250mL)	52.4	77	59	19	0.9	0.4	3	0	0	0.09	0.05	2	0.06	0	43	0	0	0.19
U18	Snack, popcorn, candied	100	140	140	11	1	1.4	5.3	150	870	0.24	0.07	0.8	0.07	0	4	0	0	3.7
U18	1 cup (250mL)	21.6	30	31	2.3	0.2	0.3	1.1	31	190	0.05	0.02	0.17	0.02	0	0.9	0	0	0.81

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
V	SOUPS																		
V1006	Soup, Tuscan tomato, heated, Wattie's	100	92.1	110	117	0.9	0.4	4.8	0.8	4.8	0	0.1	0.1	0.2			0	360	0.5
V1006	1 cup (250mL)	260.1	240	287	304	2.4	0.9	12.5	2.1	12.5	0	0.1	0.2	0.4			0	940	1.2
V1006	100mL	104	95.8	115	122	1	0.4	5	0.8	5	0	0.1	0.1	0.2			0	370	0.5
V57	Soup, beef, instant dry mix, prepared with water, Continental	100	88.1	172	173	1.3	0.4	8	0.1	0.1	7.9	0	0	0			1	350	2.7
V57	1 cup (250mL)	250	220	431	433	3.3	1	20	0.3	0.3	19.7	0	0	0			3	880	6.9
V57	100mL	100	88.1	172	173	1.3	0.4	8	0.1	0.1	7.9	0	0	0			1	350	2.7
V1	Soup, bone & vegetable broth	100	90.3	252	270	3.7	4.6	1.1	2.3	1	0.1	1	1.3	1.9			1	74	2.1
V1	1 cup (250mL)	254	229	639	686	9.4	11.7	2.8	5.8	2.5	0.3	2.7	3.4	4.9			3	190	5.3
V1	100mL	102	92.1	257	275	3.8	4.7	1.1	2.3	1	0.1	1.1	1.4	2			1	75	2.1
V1002	Soup, chicken & corn, heated	100	88.8	164	171	2.9	1.3	3.9	0.9	0.9	3	0.5	0.2	0.4			8	320	1.1
V1002	1 cup (250mL)	270.7	240	443	463	8	3.5	10.4	2.4	2.4	8	1.4	0.5	1.2			20	870	3
V1002	100mL	108	95.9	177	185	3.2	1.4	4.2	1	1	3.2	0.6	0.2	0.5			8	350	1.2
V1008	Soup, chicken & corn, heated, Wattie's	100	91.6	100	109	1.3	0.4	3.8	1.2	0.6	3.2	0.1	0.2	0.1			8	350	0.4
V1008	1 cup (250mL)	251.7	231	251	275	3.1	1	9.4	3	1.5	7.9	0.3	0.5	0.2			19	880	1
V1008	100mL	101	92.5	101	110	1.3	0.4	3.8	1.2	0.6	3.2	0.1	0.2	0.1			8	350	0.4
V1003	Soup, chicken & vegetable, heated, Wattie's	100	89.2	110	120	2.1	0.3	3.9	1.2	0.9	3	0.1	0.1	trace			5	400	0.7
V1003	1 cup (250mL)	270.6	241	297	323	5.6	0.7	10.4	3.2	2.4	8	0.2	0.3	0.1			14	1100	2
V1003	100mL	108	96.3	119	129	2.2	0.3	4.2	1.3	1	3.2	0.1	0.1	trace			5	430	0.8
V59	Soup, chicken noodle, instant dry mix, prepared with water, Continental	100	85.9	209	210	1.5	0.5	9.8	0.1	0.1	9.7	0	0	0			0	250	3.2
V59	1 cup (250mL)	275	236	576	579	4.1	1.2	27	0.4	0.4	26.7	0	0	0			0	690	8.7
V59	100mL	110	94.5	230	231	1.6	0.5	10.8	0.1	0.1	10.7	0	0	0			0	280	3.5

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
V	SOUPS																		
V1006	Soup, Tuscan tomato, heated, Wattie's	100	240	18	8.8	0.4	0.1	0.4	11	68	0.14	0.01	0.8	0.07	0	6	2.4	0	0.83
V1006	1 cup (250mL)	260.1	620	47	23	0.9	0.2	1.1	30	180	0.36	0.03	2.1	0.18	0	16	6.2	0	2.2
V1006	100mL	104	250	19	9.2	0.4	0.1	0.5	12	71	0.15	0.01	0.83	0.07	0	6.2	2.5	0	0.86
V57	Soup, beef, instant dry mix, prepared with water, Continental	100	36	17	8.3	trace	0.1	0.6	0	0	0.06	0	0.23	0.01	0	1.7	0	0	0
V57	1 cup (250mL)	250	90	43	21	0.1	0.2	1.5	0	0	0.15	0	0.58	0.03	0	4.1	0	0	0
V57	100mL	100	36	17	8.3	trace	0.1	0.6	0	0	0.06	0	0.23	0.01	0	1.7	0	0	0
V1	Soup, bone & vegetable broth	100	64	10	17	0.3	0.6	0.2	79	400	0.03	0.02	1.3	0.03	0	10	4	0	0.25
V1	1 cup (250mL)	254	160	25	43	0.8	1.5	0.5	200	1000	0.08	0.05	3.3	0.08	0	25	10.2	0	0.64
V1	100mL	102	65	10	17	0.3	0.6	0.2	80	410	0.03	0.02	1.3	0.03	0	10	4.1	0	0.26
V1002	Soup, chicken & corn, heated	100	130	39	11	0.2	0.2	1.7	17	92	0.11	0.08	0.85	0.1	0.12	13	3	0	0
V1002	1 cup (250mL)	270.7	350	110	30	0.5	0.5	4.6	46	250	0.3	0.22	2.3	0.27	0.33	35	8.1	0	0
V1002	100mL	108	140	42	12	0.2	0.2	1.8	18	99	0.12	0.09	0.92	0.11	0.13	14	3.2	0	0
V1008	Soup, chicken & corn, heated, Wattie's	100	57	20	2.7	0.1	0.2	1.1	15	92	0.13	0.08	0.66	0.11	0.12	13	5	0	0.3
V1008	1 cup (250mL)	251.7	140	50	6.8	0.4	0.4	2.8	39	230	0.33	0.2	1.7	0.28	0.3	33	12.6	0	0.76
V1008	100mL	101	58	20	2.7	0.1	0.2	1.1	16	93	0.13	0.08	0.67	0.11	0.12	13	5.1	0	0.3
V1003	Soup, chicken & vegetable, heated, Wattie's	100	89	29	5.9	0.2	0.1	1.3	9.2	55	0.13	0.08	0.85	0.11	0.02	13	4	0	0.07
V1003	1 cup (250mL)	270.6	240	78	16	0.5	0.3	3.5	25	150	0.35	0.22	2.3	0.3	0.05	35	10.8	0	0.19
V1003	100mL	108	96	31	6.4	0.2	0.1	1.4	9.9	59	0.14	0.09	0.92	0.12	0.02	14	4.3	0	0.08
V59	Soup, chicken noodle, instant dry mix, prepared with water, Continental	100	35	14	5.9	0.1	0.1	1.2	0	0	0.17	0	0.49	0	0	4.8	0	0	0.02
V59	1 cup (250mL)	275	97	39	16	0.2	0.3	3.2	0	0	0.47	0	1.3	0	0	13	0	0	0.06
V59	100mL	110	39	15	6.5	0.1	0.1	1.3	0	0	0.19	0	0.54	0	0	5.2	0	0	0.02

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
V68	Soup, chicken noodle, instant dry mix, prepared with water, Maggi	100	94.3	76	76	0.3	0.1	4	trace	trace	3.9	0	0	0			1	210	1.5
V68	1 cup (250mL)	275	259	208	209	0.7	0.3	10.9	0.1	0.1	10.8	0	0	0			3	590	4.2
V68	100mL	110	104	83	84	0.3	0.1	4.4	0.1	trace	4.3	0	0	0			1	240	1.7
V4	Soup, cream of chicken, canned	100	87.9	241	241	1.7	3.8	4.2	0.1	1.1	3.1	1.2	1.4	0.9			4	460	1
V4	1 cup (250mL)	259	228	623	625	4.4	9.8	10.9	0.3	2.8	8	3	3.7	2.4			10	1200	2.6
V4	100mL	104	91.4	250	251	1.8	4	4.4	0.1	1.1	3.2	1.2	1.5	0.9			4	480	1
V9	Soup, cream of mushroom, canned	100	89.2	220	223	1.1	3.8	3.6	0.4	0.8	2.8	1	0.7	1.8			1	470	3.5
V9	1 cup (250mL)	261	233	574	582	2.8	9.9	9.4	1	2.1	7.3	2.7	1.9	4.7			3	1200	9.1
V9	100mL	104.4	93.1	230	233	1.1	4	3.8	0.4	0.8	2.9	1.1	0.8	1.9			1	490	3.7
V15	Soup, cream of tomato, canned	100	84.2	229	232	0.8	3.3	5.5	0.3	2.5	3	0.6	0.7	1.6			10	460	2.1
V15	1 cup (250mL)	260	219	596	604	2.1	8.6	14.3	0.9	6.5	7.8	1.6	1.9	4.3			26	1200	5.5
V15	100mL	106	89.3	243	246	0.9	3.5	5.8	0.4	2.7	3.2	0.7	0.8	1.7			11	490	2.2
V69	Soup, creme of chicken, instant dry mix, prepared with water, Maggi	100	92.7	103	115	1	0.5	4	1.5	0.1	3.9	0	0	0			6	290	1.8
V69	1 cup (250mL)	265	246	274	305	2.5	1.3	10.7	3.9	0.2	10.4	0	0	0			15	760	4.8
V69	100mL	106	98.3	109	122	1	0.5	4.3	1.5	0.1	4.2	0	0	0			6	300	1.9
V65	Soup, creme of vegetable, instant dry mix, prepared with water, Maggi	100	92.5	110	116	1	0.5	4.4	0.8	0.2	4.2	0	0	0			1	230	1.9
V65	1 cup (250mL)	250	231	275	291	2.5	1.3	11	2	0.4	10.6	0	0	0			3	580	4.8
V65	100mL	100	92.5	110	116	1	0.5	4.4	0.8	0.2	4.2	0	0	0			1	230	1.9
V1004	Soup, lentil & vegetables, heated, Wattie's	100	90.6	142	180	1.4	0.5	5.9	4.8	1.4	4.5	0.1	0.3	0.1			0	350	1.1
V1004	1 cup (250mL)	270.4	245	384	487	3.7	1.4	15.9	13	3.8	12.1	0.2	0.9	0.2			0	950	3
V1004	100mL	108	97.8	153	195	1.5	0.5	6.4	5.2	1.5	4.8	0.1	0.4	0.1			0	380	1.2

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
V68	Soup, chicken noodle, instant dry mix, prepared with water, Maggi	100	14	5.8	6.7	trace	trace	0.9	0	0	0	0	0.19	0	0	0.6	0	0	0
V68	1 cup (250mL)	275	38	16	18	0.1	0.1	2.5	0	0	0	0	0.52	0	0	1.5	0	0	0
V68	100mL	110	15	6.4	7.4	trace	trace	1	0	0	0	0	0.21	0	0	0.6	0	0	0
V4	Soup, cream of chicken, canned	100	41	27	27	0.4	0.3	1	19	70	0.01	0.03	0.5	0.01	0	2	0	0	0.55
V4	1 cup (250mL)	259	110	70	70	1	0.8	2.6	48	180	0.03	0.08	1.3	0.03	0	5.2	0	0	1.4
V4	100mL	104	43	28	28	0.4	0.3	1	19	73	0.01	0.03	0.52	0.01	0	2.1	0	0	0.57
V9	Soup, cream of mushroom, canned	100	55	30	30	0.3	0.3	0.4	40	0	0.02	0.05	0.5	0.01	0	2	0	0	0.54
V9	1 cup (250mL)	261	140	78	78	0.8	0.8	1	100	0	0.05	0.13	1.3	0.03	0	5.2	0	0	1.4
V9	100mL	104.4	57	31	31	0.3	0.3	0.4	42	0	0.02	0.05	0.52	0.01	0	2.1	0	0	0.56
V15	Soup, cream of tomato, canned	100	190	20	17	0.4	0.2	0.9	75	210	0.03	0.02	0.6	0.06	0	12	1	0	1.4
V15	1 cup (250mL)	260	490	52	44	1	0.5	2.3	200	550	0.08	0.05	1.6	0.16	0	31	2.6	0	3.6
V15	100mL	106	200	21	18	0.4	0.2	1	80	220	0.03	0.02	0.64	0.06	0	13	1.1	0	1.5
V69	Soup, creme of chicken, instant dry mix, prepared with water, Maggi	100	21	21	28	trace	0.1	4.9	0	0	0.02	0	0.26	0	0	0.8	0	0	0
V69	1 cup (250mL)	265	56	54	74	0.1	0.2	13	0	0	0.05	0	0.69	0	0	2	0	0	0
V69	100mL	106	22	22	29	trace	0.1	5.2	0	0	0.02	0	0.28	0	0	0.8	0	0	0
V65	Soup, creme of vegetable, instant dry mix, prepared with water, Maggi	100	41	15	18	0.1	0.1	0.5	1.1	6.5	0	0	0.17	0	0	2.4	0	0	0
V65	1 cup (250mL)	250	100	37	45	0.2	0.2	1.2	2.7	16	0	0	0.43	0	0	6.1	0	0	0
V65	100mL	100	41	15	18	0.1	0.1	0.5	1.1	6.5	0	0	0.17	0	0	2.4	0	0	0
V1004	Soup, lentil & vegetables, heated, Wattie's	100	110	18	7.8	0.4	0.2	0.5	41	250	0	0.05	1.1	0.06	0	7	2	0	1.4
V1004	1 cup (250mL)	270.4	300	49	21	1.1	0.5	1.3	110	670	0	0.14	3	0.16	0	19	5.4	0	3.7
V1004	100mL	108	120	19	8.4	0.4	0.2	0.5	45	270	0	0.05	1.2	0.07	0	7.6	2.2	0	1.5

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
V8	Soup, minestrone, instant dry mix, prepared with water	100	91.6	98	115	0.8	0.7	3.5	2.1	1.2	2.3	0.3	0.3	trace			1	430	1
V8	1 cup (250mL)	268	245	263	308	2	1.9	9.4	5.6	3.2	6.2	0.9	0.8	0.1			3	1200	2.7
V8	100mL	107.2	98.2	105	123	0.8	0.8	3.8	2.3	1.3	2.5	0.4	0.3	trace			1	460	1.1
V66	Soup, mushroom, instant dry mix, prepared with water, Maggi	100	92.9	95	97	0.9	0.4	3.7	0.3	0.1	3.6	0	0	0			trace	200	1.8
V66	1 cup (250mL)	250	232	237	243	2.3	1.1	9.3	0.8	0.3	9.1	0	0	0			trace	510	4.5
V66	100mL	100	92.9	95	97	0.9	0.4	3.7	0.3	0.1	3.6	0	0	0			trace	200	1.8
V1001	Soup, pumpkin, heated	100	84.5	230	238	1.7	0.9	9.9	1	6.1	3.8	0.6	0.2	trace			4	220	1.5
V1001	1 cup (250mL)	109.5	92.5	252	261	1.9	1	10.8	1.1	6.7	4.1	0.7	0.3	trace			4	240	1.6
V1001	100mL	110	92.9	254	262	1.9	1	10.9	1.1	6.7	4.2	0.7	0.3	trace			4	240	1.7
V1007	Soup, pumpkin, heated, Wattie's	100	93.7	94	102	0.6	0.9	3.1	1	1.9	1.2	0.5	0.2	trace			6	260	0.7
V1007	1 cup (250mL)	248.7	233	234	254	1.6	2.1	7.6	2.5	4.7	2.9	1.3	0.5	0.1			15	650	1.6
V1007	100mL	99	92.7	93	101	0.6	0.8	3	1	1.9	1.1	0.5	0.2	trace			6	260	0.7
V1005	Soup, seafood chowder, heated	100	89.4	246	251	3.7	2.9	4.4	0.6	1.5	2.9	1.3	0.5	0.1	trace	trace	14	230	3.9
V1005	1 cup (250mL)	263.5	235	648	660	9.8	7.6	11.7	1.6	4	7.7	3.3	1.4	0.4	trace	0.1	37	610	10
V1005	100mL	105	93.8	258	263	3.9	3	4.7	0.6	1.6	3.1	1.3	0.6	0.1	trace	trace	15	240	4.1
V55	Soup, tomato, instant dry mix, prepared with water, Continental	100	91.6	120	120	0.3	0.3	6.1	0.1	0.4	5.7	0.1	0.1	trace		0	0	240	2
V55	1 cup (250mL)	257	235	307	309	0.9	0.7	15.6	0.2	1	14.6	0.3	0.3	0.1		0	0	610	5.2
V55	100mL	102.8	94.2	123	124	0.4	0.3	6.2	0.1	0.4	5.8	0.1	0.1	trace		0	0	240	2.1
V18	Soup, vegetable, canned	100	86.4	157	171	1.5	0.7	6.2	1.8	2.4	3.8	0.1	0.3	0.3			0	500	2.1
V18	1 cup (250mL)	257	222	403	440	3.9	1.8	15.9	4.6	6.2	9.8	0.3	0.8	0.7			0	1300	5.4
V18	100mL	103	89	162	176	1.5	0.7	6.4	1.9	2.5	3.9	0.1	0.3	0.3			0	520	2.2

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
V8	Soup, minestrone, instant dry mix, prepared with water	100	62	12	9	0.2	0.1	0.4	14	84	0.02	0.01	0.3	0.07	0	13	0	0	0.4
V8	1 cup (250mL)	268	170	32	24	0.5	0.3	1.1	38	230	0.05	0.03	0.8	0.19	0	35	0	0	1.1
V8	100mL	107.2	66	13	9.6	0.2	0.1	0.4	15	90	0.02	0.01	0.32	0.08	0	14	0	0	0.43
V66	Soup, mushroom, instant dry mix, prepared with water, Maggi	100	69	22	15	0.1	0.1	0.1	0	0	0	0.01	0.19	0	0	1.1	0	0	0
V66	1 cup (250mL)	250	170	54	36	0.2	0.2	0.2	0	0	0	0.03	0.48	0	0	2.6	0	0	0
V66	100mL	100	69	22	15	0.1	0.1	0.1	0	0	0	0.01	0.19	0	0	1.1	0	0	0
V1001	Soup, pumpkin, heated	100	230	31	23	0.5	0.2	0.6	350	2100	0.03	0.12	0.62	0.19	0.13	6	6	0	0.92
V1001	1 cup (250mL)	109.5	250	34	25	0.5	0.3	0.7	380	2300	0.03	0.13	0.68	0.21	0.14	6.6	6.6	0	1
V1001	100mL	110	250	34	25	0.5	0.3	0.7	380	2300	0.03	0.13	0.68	0.21	0.14	6.6	6.6	0	1
V1007	Soup, pumpkin, heated, Wattie's	100	110	11	6.7	0.1	0.1	0	120	590	0.09	0.07	0.62	0.11	0.01	6	0	0	0.7
V1007	1 cup (250mL)	248.7	270	27	17	0.3	0.2	0	290	1500	0.22	0.17	1.5	0.27	0.03	15	0	0	1.7
V1007	100mL	99	110	11	6.6	0.1	0.1	0	110	580	0.09	0.07	0.61	0.11	0.01	5.9	0	0	0.69
V1005	Soup, seafood chowder, heated	100	140	52	31	0.2	0.2	8.1	16	21	0	0.12	0.7	0.08	0.17	4	0	0	0.6
V1005	1 cup (250mL)	263.5	370	140	82	0.4	0.4	21	43	55	0	0.32	1.8	0.21	0.45	11	0	0	1.6
V1005	100mL	105	150	55	33	0.2	0.2	8.5	17	22	0	0.13	0.74	0.08	0.18	4.2	0	0	0.63
V55	Soup, tomato, instant dry mix, prepared with water, Continental	100	59	6.2	3.8	0.1	trace	0.1	0	0	0	0	0.07	0	0	5.5	0	0	0.06
V55	1 cup (250mL)	257	150	16	9.7	0.2	0.1	0.3	0	0	0	0	0.18	0	0	14	0	0	0.15
V55	100mL	102.8	61	6.4	3.9	0.1	trace	0.1	0	0	0	0	0.07	0	0	5.6	0	0	0.06
V18	Soup, vegetable, canned	100	140	27	17	0.6	0.3	0.2	30	180	0.03	0.02	0.6	0.05	0	9	2.7	0	0.25
V18	1 cup (250mL)	257	360	69	44	1.5	0.8	0.6	77	460	0.08	0.05	1.5	0.13	0	23	6.9	0	0.64
V18	100mL	103	140	28	18	0.6	0.3	0.2	31	190	0.03	0.02	0.62	0.05	0	9.3	2.8	0	0.26

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I	
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg	
W	SUGARS, CONFECTIONARIES & SWEET SPREADS																			
W1009	Chocolate bar & bite size, Moro, Cadbury	100	6.1	1600	1610	4.4	14.6	58.1	1.2	56.1	2	8.3	4.9	0.5	trace	0.4	8	260	8.6	
W1009	1 treat size bar (4.5 x 2.2 x 1.6cm)	18.1	1.1	290	292	0.8	2.6	10.5	0.2	10.2	0.4	1.5	0.9	0.1	trace	0.1	1	47	1.6	
W1009	1 bar (11.4 x 3.1 x 1.9cm)	65.11	4	1040	1050	2.9	9.5	37.8	0.8	36.5	1.3	5.4	3.2	0.3	trace	0.3	5	170	5.6	
W1010	Chocolate bar & block, Dairy Milk Fruit & Nut, Cadbury	100	3.3	1960	1980	8.5	25.2	52.2	2.1	51.7	0.5	14.5	8	1.3	0.1	1.2	14	60	18	
W1010	1 bar (12.8 x 3.4 x 1.2cm)	51.5	1.7	1010	1020	4.4	13	26.9	1.1	26.6	0.3	7.4	4.1	0.7	trace	0.6	7	31	9.1	
W1010	1 block (20.5 x 9.5 x 1.0cm)	205.7	6.7	4040	4070	17.4	51.8	107	4.3	106	1	29.7	16.6	2.8	0.1	2.5	28	120	36	
W1013	Chocolate bar & block, Dairy Milk with Crunchie, Cadbury	100	1.4	2010	2020	6.8	23.8	59.7	1.3	58.9	0.8	14.6	7.1	0.9	0.1	0.7	16	130	16	
W1013	1 block (20.4 x 9.5 x 0.9cm)	198.06	2.8	3980	4000	13.5	47.1	118	2.6	117	1.6	28.9	14	1.7	0.2	1.4	32	260	31	
W1013	1 block (20.1 x 16.2 x 1.0cm)	354.74	5	7140	7170	24.2	84.4	212	4.6	209	2.8	51.8	25.1	3.1	0.3	2.5	57	460	55	
W1012	Chocolate bar & block, Energy, Cadbury	100	0.7	2080	2130	6.7	28.6	53.7	5.3	51.5	2.2	17.6	8.6	0.9	0.1	0.8	9	27	8	
W1012	1 block (20.3 x 9.4 x 0.9cm)	204.82	1.4	4270	4360	13.8	58.6	110	10.9	105	4.5	36.1	17.7	1.9	0.2	1.7	18	55	16	
W1012	1 bar (12.5 x 3.1 x 1.1cm)	51.23	0.3	1070	1090	3.4	14.7	27.5	2.7	26.4	1.1	9	4.4	0.5	trace	0.4	5	14	4.1	
W5	Chocolate bar, Bounty, Mars	100	7.6	1990	2050	4.8	26.1	55.5	7.4	51.3	4.2	20.3	4.1	0.6			8	180	5	
W5	1 bar	50	3.8	996	1030	2.4	13.1	27.8	3.7	25.7	2.1	10.1	2	0.3			4	90	2.5	
W1014	Chocolate bar, Gold Totally Nuts Bar, Moro, Cadbury	100	3.6	1970	2000	9.7	29	43.4	2.9	40.3	3.1	14.4	11.8	1.2	0.1	1.1	7	170	10	
W1014	1 bar (10.9 x 2.7 x 2.2cm)	62.83	2.3	1240	1250	6.1	18.2	27.2	1.8	25.3	1.9	9.1	7.4	0.7	trace	0.7	5	100	6.5	
W6	Chocolate bar, Mars	100	6.9	1860	1880	5.3	18.9	63.3	1.6	55.9	7.4	11.1	6.3	0.7			15	150	11	
W6	1 bar	60	4.1	1120	1130	3.2	11.3	38	1	33.5	4.4	6.7	3.8	0.4			9	90	6.3	
W3	Chocolate bar, milk	100	2.2	2230	2230	8.4	30.3	56.5	0.8	53.9	2.6	17.7	9.7	1.1			18	120	11	
W3	1 large bar	120	2.6	2670	2680	10.1	36.4	67.8	1	64.7	3.1	21.2	11.6	1.3			22	140	13	
W3	1 small bar	50	1.1	1110	1120	4.2	15.2	28.3	0.4	27	1.3	8.8	4.9	0.5			9	60	5.5	

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
W	SUGARS, CONFECTIONARIES & SWEET SPREADS																		
W1009	Chocolate bar & bite size, Moro, Cadbury	100	240	120	110	0.8	0.7	0	8.9	3	0.01	0.26	1.1	0.21	0.08	0	0	0	1.4
W1009	1 treat size bar (4.5 x 2.2 x 1.6cm)	18.1	43	21	20	0.2	0.1	0	1.6	0.5	trace	0.05	0.2	0.04	0.01	0	0	0	0.26
W1009	1 bar (11.4 x 3.1 x 1.9cm)	65.11	160	76	73	0.5	0.4	0	5.8	2	0.01	0.17	0.72	0.14	0.05	0	0	0	0.93
W1010	Chocolate bar & block, Dairy Milk Fruit & Nut, Cadbury	100	510	240	230	1.5	1.2	0	36	17	0.1	0.39	4.9	0.38	0.18	43	0	0	3.9
W1010	1 bar (12.8 x 3.4 x 1.2cm)	51.5	260	120	120	0.8	0.6	0	19	8.8	0.05	0.2	2.5	0.2	0.09	22	0	0	2
W1010	1 block (20.5 x 9.5 x 1.0cm)	205.7	1000	490	470	3	2.5	0	75	35	0.21	0.8	10	0.78	0.37	88	0	0	8
W1013	Chocolate bar & block, Dairy Milk with Crunchie, Cadbury	100	330	190	190	1.4	1	0	36	3	0.01	0.26	1.2	0.21	1.1	0	0	0	2.5
W1013	1 block (20.4 x 9.5 x 0.9cm)	198.06	650	380	380	2.8	2	0	71	5.9	0.02	0.52	2.3	0.42	2.2	0	0	0	5
W1013	1 block (20.1 x 16.2 x 1.0cm)	354.74	1200	680	680	5	3.7	0	130	11	0.04	0.92	4.1	0.75	4	0	0	0	9
W1012	Chocolate bar & block, Energy, Cadbury	100	520	210	110	3.5	1.7	0	21	17	0.12	0.2	1.7	0.34	2.8	16	0	0	4.1
W1012	1 block (20.3 x 9.4 x 0.9cm)	204.82	1100	430	230	7.2	3.4	0	44	35	0.25	0.41	3.5	0.7	5.7	33	0	0	8.4
W1012	1 bar (12.5 x 3.1 x 1.1cm)	51.23	270	110	57	1.8	0.9	0	11	8.7	0.06	0.1	0.88	0.17	1.4	8.2	0	0	2.1
W5	Chocolate bar, Bounty, Mars	100	320	140	110	1.3	0.9	2.1	39	10	0.04	0.1	1.1	0.02	0	6	0	0	0.95
W5	1 bar	50	160	70	55	0.7	0.5	1.1	19	5	0.02	0.05	0.55	0.01	0	3	0	0	0.48
W1014	Chocolate bar, Gold Totally Nuts Bar, Moro, Cadbury	100	350	200	120	1.2	1.3	3.8	11	17	0.1	0.39	5.1	0.38	1.7	43	0	0	2.7
W1014	1 bar (10.9 x 2.7 x 2.2cm)	62.83	220	130	73	0.7	0.8	2.4	7.1	11	0.06	0.25	3.2	0.24	1	27	0	0	1.7
W6	Chocolate bar, Mars	100	250	150	160	1.1	0.8	2.1	66	19	0.05	0.2	1.2	0.02	0	0	0	0	2.4
W6	1 bar	60	150	90	96	0.7	0.5	1.3	40	11	0.03	0.12	0.72	0.01	0	0	0	0	1.4
W3	Chocolate bar, milk	100	420	240	220	1.6	1.3	2.1	96	20	0.1	0.23	2.9	0.02	0	11	0	0	0
W3	1 large bar	120	500	290	260	1.9	1.5	2.5	120	24	0.12	0.28	3.5	0.02	0	13	0	0	0
W3	1 small bar	50	210	120	110	0.8	0.6	1.1	48	10	0.05	0.12	1.5	0.01	0	5.5	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
W1011	Chocolate block & slab, Peanut, Whittaker's	100	1.2	2240	2280	14.8	32.9	45.6	4.1	43.7	1.9	14.2	11.7	5.5	0.1	5.4	3	47	6.8
W1011	1 block (19.9 x 10.6 x 1.1cm)	259.4	3.2	5820	5910	38.5	85.3	118	10.6	113	4.9	36.9	30.4	14.3	0.2	14.1	7	120	18
W1011	1 slab (7.4 x 3.6 x 1.7cm)	51.98	0.6	1170	1180	7.7	17.1	23.7	2.1	22.7	1	7.4	6.1	2.9	trace	2.8	1	24	3.5
W1015	Chocolate, compound	100	0.5	2180	2190	2.9	27.5	65.5	1.7	64.7	0.8	17.8	0.4	0.1	0	0.1	0	12	2.8
W1015	1 cup (250mL)	215.5	1.1	4700	4730	6.1	59.3	141	3.7	139	1.7	38.4	0.9	0.2	0	0.2	0	26	6
W56	Chocolate, dark	100	0.3	2210	2220	5.1	28.5	62.8	1.2	52.2	10.6	17	9.1	0.9			0	55	11
W56	1 cup grated (250mL)	88	0.3	1940	1950	4.5	25.1	55.3	1.1	45.9	9.3	15	8	0.8			0	48	9.6
W7	Chocolate, fancy & filled	100	5.7	1950	1960	4.1	18.8	69.8	1.5	63	6.8	11.6	5.6	0.7			15	60	5
W7	1 chocolate	5	0.3	98	98	0.2	0.9	3.5	0.1	3.2	0.3	0.6	0.3	trace			1	3	0.3
W55	Chocolate, white	100	0.6	2220	2220	8	30.9	55.5	0	55.5	0	18.4	10	1.1			6	110	27
W55	1 cup grated (250mL)	88	0.5	1960	1960	7	27.2	48.8	0	48.8	0	16.2	8.8	1			5	97	24
W8	Fruit gum	100	14	1100	1100	6.5	0	57.9	0	56.2	1.7	0	0	0	0	0	0	30	0.5
W8	1 fruit gum	2	0.3	22	22	0.1	0	1.2	0	1.1	trace	0	0	0	0	0	0	0.6	trace
W11	Honey	100	17.2	1360	1360	0.4	0	79.6	0	78.1	1.5	0	0	0	0	0	0	12	0
W11	1 tablespoon (15mL)	21	3.6	286	286	0.1	0	16.7	0	16.4	0.3	0	0	0	0	0	0	2.5	0
W31	Ice block, frozen	100	80.2	300	300	0.3	0.1	17.1	0	17.1	0	0	0	0	0	0	0	6	0
W31	1 cup (250mL)	193	155	578	578	0.6	0.2	33	0	33	0	0	0	0	0	0	0	12	0
W31	1 ice-block	80	64.2	240	240	0.2	0.1	13.7	0	13.7	0	0	0	0	0	0	0	4.8	0
W14	Jam, berry fruit	100	29.6	1210	1220	0.4	0.4	69.7	1.1	67.8	2	0	0	0	0	0	0	13	0.5
W14	1 tablespoon (15mL)	15.6	4.6	188	190	0.1	0.1	10.9	0.2	10.6	0.3	0	0	0	0	0	0	2	0.1
W15	Jam, stone fruit	100	30	1160	1170	0.3	0.7	66.5	1.3	64.5	2	0	0	0	0	0	0	13	0.5
W15	1 tablespoon (15mL)	16.3	4.9	189	191	trace	0.1	10.8	0.2	10.5	0.3	0	0	0	0	0	0	2.1	0.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
W1011	Chocolate block & slab, Peanut, Whittaker's	100	530	300	160	1.7	2	3.2	2.8	17	0.1	0.39	7.1	0.38	2.4	43	0	0	3.2
W1011	1 block (19.9 x 10.6 x 1.1cm)	259.4	1400	780	420	4.3	5.2	8.3	7.4	44	0.26	1	18	0.99	6.2	110	0	0	8.3
W1011	1 slab (7.4 x 3.6 x 1.7cm)	51.98	280	160	83	0.9	1	1.7	1.5	8.8	0.05	0.2	3.7	0.2	1.2	22	0	0	1.7
W1015	Chocolate, compound	100	520	100	41	5	1	0	16	13	0	0.13	1.5	0.36	0.34	0	0	0.3	0.31
W1015	1 cup (250mL)	215.5	1100	220	88	11	2.2	0	35	28	0	0.28	3.2	0.78	0.73	0	0	0.7	0.67
W56	Chocolate, dark	100	440	200	52	4.4	2	4	21	11	0.05	0.13	2	0.03	0	13	0	0	1.4
W56	1 cup grated (250mL)	88	390	180	46	3.9	1.8	3.5	18	9.7	0.04	0.11	1.8	0.03	0	11	0	0	1.3
W7	Chocolate, fancy & filled	100	240	120	92	1.8	0.9	3.6	80	18	0.1	0.1	1	0.02	0	17	0	0	1.7
W7	1 chocolate	5	12	6	4.6	0.1	trace	0.2	4	0.9	trace	trace	0.05	trace	0	0.9	0	0	0.08
W55	Chocolate, white	100	350	230	270	0.2	0.9	4	26	75	0.08	0.49	2.8	0.07	0	7	0	0	1.1
W55	1 cup grated (250mL)	88	310	200	240	0.2	0.8	3.5	22	66	0.07	0.43	2.5	0.06	0	6.2	0	0	1
W8	Fruit gum	100	8	4	5	0.1	0	0	0	0	0	0	0.2	0	0	0	0	0	0
W8	1 fruit gum	2	0.2	0.1	0.1	trace	0	0	0	0	0	0	trace	0	0	0	0	0	0
W11	Honey	100	55	18	5	0.4	0.1	1.8	0	0	0	0.05	0.22	0	0	2	0	0	0
W11	1 tablespoon (15mL)	21	12	3.8	1.1	0.1	trace	0.4	0	0	0	0.01	0.05	0	0	0.4	0	0	0
W31	Ice block, frozen	100	3	1	3	0.1	0	0.1	0	0	0	0	0	0	0	0	0	0	0
W31	1 cup (250mL)	193	5.8	1.9	5.8	0.2	0	0.2	0	0	0	0	0	0	0	0	0	0	0
W31	1 ice-block	80	2.4	0.8	2.4	0.1	0	0.1	0	0	0	0	0	0	0	0	0	0	0
W14	Jam, berry fruit	100	55	10	8.8	0.2	0.1	0.1	0.5	3	0	0.01	0.16	0.02	0	7	3.5	0	0
W14	1 tablespoon (15mL)	15.6	8.6	1.6	1.4	trace	trace	trace	0.1	0.5	0	trace	0.03	trace	0	1.1	0.5	0	0
W15	Jam, stone fruit	100	78	8.2	5.1	0.2	trace	0	0.6	3.5	0	0.01	0.16	0.02	0	7	3.5	0	0
W15	1 tablespoon (15mL)	16.3	13	1.3	0.8	trace	trace	0	0.1	0.6	0	trace	0.03	trace	0	1.1	0.6	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
W45	Jellybeans, jaybees, Pascall	100	5.7	1570	1570	0.6	0.1	91.8	0	71.5	20.3	0	0	0	0	0	0	26	0.5
W45	1 jellybean	2	0.1	31	31	trace	trace	1.8	0	1.4	0.4	0	0	0	0	0	0	0.5	trace
W29	Liquorice, allsorts	100	8.4	1510	1540	3.9	5.2	73.5	3.3	65	8.5	3.8	0.5	0.7			0	75	0.8
W29	1 stick (1.5 x 1.6cm diameter)	3.8	0.3	57	58	0.2	0.2	2.8	0.1	2.5	0.3	0.1	trace	trace			0	2.9	trace
W43	Liquorice, black	100	15.1	1410	1440	4.1	1.5	75.7	3	44.6	31.1	0.3	0.5	0.6			0	110	0.5
W43	1 piece	2	0.3	28	29	0.1	trace	1.5	0.1	0.9	0.6	trace	trace	trace			0	2.1	trace
W44	Lollies, minties, Pascall	100	5.8	1540	1540	1.3	1	86.9	0	54.6	32.3	0	0	0	0	0	0	45	0.5
W44	1 mintie	7	0.4	107	107	0.1	0.1	6.1	0	3.8	2.3	0	0	0	0	0	0	3.1	trace
W57	Lollipop, assorted flavours, Chupa Chup	100	3	1460	1460	0.7	0.4	84.4	0	81.2	3.2	0	0	0	0	0	0	5.6	0.5
W57	1 lollipop	13.1	0.4	191	191	0.1	trace	11.1	0	10.6	0.4	0	0	0	0	0	0	0.7	0.1
W17	Marmalade	100	28	1150	1160	0.1	0	67.6	0.8	67.5	0.1	0	0	0	0	0	0	18	0.5
W17	1 tablespoon (15mL)	20	5.6	230	231	trace	0	13.5	0.2	13.5	trace	0	0	0	0	0	0	3.6	0.1
W40	Marshmallow, pink & white	100	16	1380	1380	2.8	0.1	78.1	0	71.3	6.8	0	0	0			0	27	0
W40	1 cup chopped (250mL)	82	13.1	1130	1130	2.3	0.1	64.1	0	58.5	5.6	0	0	0			0	22	0
W40	1 marshmallow	4	0.6	55	55	0.1	trace	3.1	0	2.9	0.3	0	0	0			0	1.1	0
W46	Sauce, chocolate	100	43.4	919	924	1.4	0.1	52.5	0.6	50.5	2	0	0	0	0	0	0	63	5
W46	1 tablespoon (15mL)	15	6.5	138	139	0.2	trace	7.9	0.1	7.6	0.3	0	0	0	0	0	0	9.4	0.8
W1016	Spread, hazelnut, Nutella, Ferrero	100	1	2110	2140	7.3	27.8	56.6	3.1	55.8	0.8	3.4	14.2	6.6			0	47	13
W1016	1 tablespoon (15mL)	14	0.1	296	300	1	3.9	7.9	0.4	7.8	0.1	0.5	2	0.9			0	6.5	1.8
W19	Sugar, brown	100	2.3	1620	1620	0.2	0	95.1	0	95.1	0	0	0	0	0	0	0	20	0
W19	1 cup (250mL)	167.7	3.9	2720	2720	0.3	0	159	0	159	0	0	0	0	0	0	0	34	0
W19	1 teaspoon (5mL)	3.71	0.1	60	60	trace	0	3.5	0	3.5	0	0	0	0	0	0	0	0.7	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
W45	Jellybeans, jaybees, Pascall	100	2.8	1.7	1.8	0.3	0.2	0	0	0	0	0	0	0	0	0	0	0	0
W45	1 jellybean	2	0.1	trace	trace	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0
W29	Liquorice, allsorts	100	220	29	63	8.1	0.7	3.6	0	0	0	0	3	0	0	0	0	0	0
W29	1 stick (1.5 x 1.6cm diameter)	3.8	8.4	1.1	2.4	0.3	trace	0.1	0	0	0	0	0.11	0	0	0	0	0	0
W43	Liquorice, black	100	520	31	140	1.1	0.4	0	0	0	0.01	0.15	0.15	0.27	0	9	0	0	0
W43	1 piece	2	10	0.6	2.8	trace	trace	0	0	0	0	trace	trace	trace	0	0.2	0	0	0
W44	Lollies, minties, Pascall	100	2	3.2	22	0.2	0.2	0	0	0	0	0	0	0	0	0	0	0	0
W44	1 mintie	7	0.1	0.2	1.5	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0
W57	Lollipop, assorted flavours, Chupa Chup	100	15	4.6	3.8	0.8	0.1	0	0	0	0	0.17	0.4	0	0	0	0	0	0
W57	1 lollipop	13.1	2	0.6	0.5	0.1	trace	0	0	0	0	0.02	0.05	0	0	0	0	0	0
W17	Marmalade	100	44	13	35	0.6	0.1	0.1	8.4	50	0	0	0	0	0	9	10	0	0
W17	1 tablespoon (15mL)	20	8.8	2.6	7	0.1	trace	trace	1.7	10	0	0	0	0	0	1.8	2	0	0
W40	Marshmallow, pink & white	100	2	3.2	6.6	0.4	trace	0	0	0	0	0	0	0	0	1	0	0	0
W40	1 cup chopped (250mL)	82	1.6	2.6	5.4	0.3	trace	0	0	0	0	0	0	0	0	0.8	0	0	0
W40	1 marshmallow	4	0.1	0.1	0.3	trace	trace	0	0	0	0	0	0	0	0	trace	0	0	0
W46	Sauce, chocolate	100	190	61	11	1.2	0.6	1.5	43	0	0.01	0.03	0.1	0	0	0	0	0	0.8
W46	1 tablespoon (15mL)	15	29	9.1	1.6	0.2	0.1	0.2	6.4	0	trace	trace	0.02	0	0	0	0	0	0.12
W1016	Spread, hazelnut, Nutella, Ferrero	100	470	220	150	2.7	1.3	0	0.2	1	0	0.29	1.5	0.06	0.27	14	0	0	1.4
W1016	1 tablespoon (15mL)	14	65	31	21	0.4	0.2	0	trace	0.1	0	0.04	0.21	0.01	0.04	2	0	0	0.2
W19	Sugar, brown	100	300	0	150	1.2	0.2	1.9	0	0	0	0	0	0	0	0	0	0	0
W19	1 cup (250mL)	167.7	500	0	250	2	0.3	3.1	0	0	0	0	0	0	0	0	0	0	0
W19	1 teaspoon (5mL)	3.71	11	0	5.5	trace	trace	0.1	0	0	0	0	0	0	0	0	0	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
W23	Sugar, raw	100	0.3	1690	1690	0	0	99.2	0	99.2	0	0	0	0	0	0	0	1	0
W23	1 cup (250mL)	193.5	0.6	3260	3260	0	0	192	0	192	0	0	0	0	0	0	0	1.9	0
W23	1 teaspoon (5mL)	3.87	trace	65	65	0	0	3.8	0	3.8	0	0	0	0	0	0	0	trace	0
W24	Sugar, white	100	trace	1700	1700	0	0	100	0	100	0	0	0	0	0	0	0	5	0
W24	1 cup (250mL)	246.8	trace	4190	4190	0	0	247	0	247	0	0	0	0	0	0	0	12	0
W24	1 teaspoon (5mL)	4.9	trace	83	83	0	0	4.9	0	4.9	0	0	0	0	0	0	0	0.2	0
W1	Sweet, hard, boiled	100	0.6	1420	1420	0	0	83.7	0	83.3	0.4	0	0	0	0	0	0	250	0
W1	1 boiled sweet	5	trace	71	71	0	0	4.2	0	4.2	trace	0	0	0	0	0	0	13	0
W18	Sweet, peppermint	100	0.2	1680	1680	0.5	0.7	97	0	91.9	5.1	0	0	0	0	0	0	9	0.8
W18	1 peppermint	2	trace	34	34	trace	trace	1.9	0	1.8	0.1	0	0	0	0	0	0	0.2	trace
W25	Syrup, golden	100	18.2	1310	1310	0.3	0	76.6	0	76.6	0	0	0	0	0	0	0	200	0
W25	1 tablespoon (15mL)	20	3.6	262	262	0.1	0	15.3	0	15.3	0	0	0	0	0	0	0	41	0
W26	Toffees, mixed	100	4.8	1870	1880	2.1	18.6	67.1	1.5	49.2	17.9	14.2	3.1	0.5			14	320	0.8
W26	1 toffee	5	0.2	93	94	0.1	0.9	3.4	0.1	2.5	0.9	0.7	0.2	trace			1	16	trace
X	VEGETABLES AND PULSES																		
X2	Artichoke, globe, boiled, drained, no salt added, globe	100	84.4	87	129	3.5	0.2	1.2	4.6	1.2	0	trace	trace	0.1			0	15	0.7
X2	1 artichoke	120	101	105	155	4.2	0.2	1.4	5.5	1.4	0	0.1	trace	0.1			0	18	0.8
X134	Asparagus, canned, drained	100	91.3	106	141	3.1	0.4	2.2	4.4	2.2	trace	0.1	trace	0.2			0	340	0.7
X134	1 cup spears (250mL)	256	234	271	361	8	1	5.7	11.3	5.6	0.1	0.3	trace	0.5			0	860	1.8

FoodID	Short Food Name	Measure	Potassium K mg	Phosphorus P mg	Calcium Ca mg	Iron Fe mg	Zinc Zn mg	Selenium Se µg	Vitamin A µg	Beta- carotene µg	Thiamin mg	Riboflavin mg	Niacin mg	Vitamin B6 mg	Vitamin B12 µg	Dietary folate µg	Vitamin C mg	Vitamin D µg	Vitamin E mg	
W23	Sugar, raw	100	21	0	7	0.3	trace	0.7	0	0	0	0	0	0	0	0	0	0	0	0
W23	1 cup (250mL)	193.5	41	0	14	0.6	0.1	1.4	0	0	0	0	0	0	0	0	0	0	0	0
W23	1 teaspoon (5mL)	3.87	0.8	0	0.3	trace	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0
W24	Sugar, white	100	2	0.3	2	0.3	trace	0.7	0	0	0	0	0	0	0	0	0	0	0	0
W24	1 cup (250mL)	246.8	4.9	0.7	4.9	0.7	0.1	1.8	0	0	0	0	0	0	0	0	0	0	0	0
W24	1 teaspoon (5mL)	4.9	0.1	trace	0.1	trace	trace	trace	0	0	0	0	0	0	0	0	0	0	0	0
W1	Sweet, hard, boiled	100	8	12	5	0.4	0.3	3.6	0	0	0	0	0	0	0	0	0	0	0	0
W1	1 boiled sweet	5	0.4	0.6	0.3	trace	trace	0.2	0	0	0	0	0	0	0	0	0	0	0	0
W18	Sweet, peppermint	100	3	3	7	0.2	0.3	3.6	0	0	0	0	0	0	0	0	0	0	0	0
W18	1 peppermint	2	0.1	0.1	0.1	trace	trace	0.1	0	0	0	0	0	0	0	0	0	0	0	0
W25	Syrup, golden	100	420	21	230	2.4	0	0	0	0	0	0	0	0	0	0	0	0	0	0
W25	1 tablespoon (15mL)	20	85	4.1	45	0.5	0	0	0	0	0	0	0	0	0	0	0	0	0	0
W26	Toffees, mixed	100	170	64	95	1.5	0.4	3.6	77	23	0	0.11	0.4	0	0	0	0	0	0	0
W26	1 toffee	5	8.3	3.2	4.8	0.1	trace	0.2	3.8	1.2	0	0.01	0.02	0	0	0	0	0	0	0
X	VEGETABLES AND PULSES																			
X2	Artichoke, globe, boiled, drained, no salt added, globe	100	330	40	44	0.5	0.6	0	15	90	0.07	0.03	1.4	0.07	0	89	8	0	0.2	
X2	1 artichoke	120	400	48	53	0.6	0.7	0	18	110	0.08	0.04	1.7	0.08	0	110	9.6	0	0.24	
X134	Asparagus, canned, drained	100	200	70	20	1.4	0.6	2.8	63	380	0.05	0.22	1.7	0.01	0	87	11	0	1.4	
X134	1 cup spears (250mL)	256	510	180	51	3.6	1.6	7.2	160	970	0.13	0.56	4.4	0.03	0	220	28.2	0	3.6	

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
X180	Asparagus, steamed, drained	100	92.6	99	111	3.6	0.3	1.6	1.5	1.6	trace	0.1	trace	0.1			0	2	0.7
X180	1 cup (250mL)	190	176	188	211	6.8	0.6	3.1	2.9	3	trace	0.1	trace	0.2			0	3.8	1.3
X180	5 spears	75	69.5	74	83	2.7	0.2	1.2	1.1	1.2	trace	trace	trace	0.1			0	1.5	0.5
X1004	Baked beans, canned in tomato sauce	100	69.7	310	352	5	0.6	12	5.2	3.7	8.3	0	0	0			0	460	2.9
X1004	1 cup (250mL)	268.4	187	833	945	13.4	1.6	32.1	14	9.9	22.1	0	0	0			0	1200	7.8
X137	Bean, Black, boiled, drained, no salt added	100	65.7	421	490	8.9	0.5	14.7	8.7	1.2	13.5	0.1	trace	0.2			0	1	0.4
X137	1 cup (250mL)	182	120	766	892	16.2	1	26.8	15.8	2.2	24.6	0.3	0.1	0.4			0	1.8	0.8
X138	Bean, Broad, boiled, drained, no salt added	100	78.8	248	282	5.3	0.3	8.6	4.2	2.4	6.2	trace	0.1	0.1			0	6	0.4
X138	1 cup (250mL)	170	134	422	479	9	0.5	14.7	7.1	4.1	10.6	0.1	0.1	0.2			0	10	0.7
X139	Bean, Butter, seeds with pod, boiled, drained, no salt added	100	91.6	82	107	2.3	0.2	2.1	3.1	1.8	0.3	trace	trace	0.1			0	3	0.1
X139	1 cup (250mL)	136	125	112	146	3.1	0.3	2.9	4.2	2.4	0.4	0.1	trace	0.1			0	4.1	0.2
X140	Bean, Green, seeds with pod, boiled, drained, no salt added	100	91	81	104	0.9	0.2	3.4	2.9	3	0.4	trace	trace	0.1			0	3	0.1
X140	1 cup chopped (250mL)	136	124	110	142	1.3	0.3	4.6	3.9	4.1	0.5	0.1	trace	0.1			0	4.1	0.2
X10	Bean, Haricot, boiled, drained	100	69.6	390	460	6.6	0.5	15.2	8.8	0.8	14.4	0.1	trace	0.2			0	15	0.1
X10	1 cup (250mL)	180	125	701	828	11.9	0.9	27.4	15.8	1.4	25.9	0.2	0.1	0.4			0	27	0.2
X1060	Bean, Red Kidney, boiled, drained	100	71.1	307	365	7.9	0.5	9.1	7.2	0.6	8.5	0.1	0	0.3	0.2	0.1	0	8	0.4
X1060	1 cup (250mL)	180	128	553	656	14.2	0.9	16.4	13	1.1	15.3	0.1	0	0.5	0.3	0.2	0	14	0.8
X1059	Bean, Red Kidney, canned, drained	100	68.6	352	404	6.6	0.6	12.8	6.5	2	10.8	0.1	0	0.3	0.2	0.1	0	320	0
X1059	1 cup (250mL)	185	127	652	748	12.3	1.1	23.7	12	3.7	20	0.2	0	0.6	0.4	0.2	0	590	0
X1096	Beetroot, canned in water, sliced, drained	100	86	199	216	1	0.2	10.3	2.1	10.2	0.1	trace	0.1	trace	trace	trace	0	220	0.6
X1096	1 slice (0.5 x 4.6cm diameter)	10.2	8.8	20	22	0.1	trace	1.1	0.2	1	trace	trace	trace	trace	trace	trace	0	22	0.1
X1096	1 cup sliced (250mL)	176.4	152	352	381	1.7	0.4	18.2	3.7	18	0.2	0.1	0.1	trace	trace	trace	0	390	1.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
X180	Asparagus, steamed, drained	100	270	70	19	0.6	0.6	2.8	68	410	0.1	0.22	0.88	0.01	0	87	5	0	1.1
X180	1 cup (250mL)	190	500	130	36	1.1	1.1	5.3	130	770	0.19	0.42	1.7	0.02	0	170	9.5	0	2.1
X180	5 spears	75	200	53	14	0.5	0.5	2.1	51	300	0.08	0.17	0.66	0.01	0	65	3.8	0	0.81
X1004	Baked beans, canned in tomato sauce	100	260	87	37	1.2	0.5	2.2	13	80	0.01	0	1.2	0.12	0	38	0	0	0
X1004	1 cup (250mL)	268.4	710	230	100	3.2	1.4	5.8	36	210	0.03	0	3.2	0.32	0	100	0	0	0
X137	Bean, Black, boiled, drained, no salt added	100	360	140	27	2.1	1.1	2.1	1	6	0.24	0.06	2.3	0.07	0	150	0	0	0.17
X137	1 cup (250mL)	182	650	250	49	3.8	2	3.8	1.8	11	0.44	0.11	4.2	0.13	0	270	0	0	0.31
X138	Bean, Broad, boiled, drained, no salt added	100	230	96	27	1.6	0.7	0.1	29	180	0.1	0.03	2.7	0.02	0	100	19	0	0.11
X138	1 cup (250mL)	170	380	160	46	2.7	1.2	0.2	50	300	0.17	0.05	4.6	0.03	0	180	32.3	0	0.19
X139	Bean, Butter, seeds with pod, boiled, drained, no salt added	100	210	27	15	0.4	1.4	0.2	14	81	0.05	0.09	1.4	0.02	0	33	11	0	0.11
X139	1 cup (250mL)	136	280	37	20	0.5	1.9	0.2	18	110	0.07	0.12	1.9	0.03	0	45	15	0	0.15
X140	Bean, Green, seeds with pod, boiled, drained, no salt added	100	70	25	37	0.4	0.4	0.4	57	340	0.03	0.02	0.6	0.02	0	33	7	0	0.11
X140	1 cup chopped (250mL)	136	95	34	50	0.5	0.6	0.5	78	470	0.04	0.03	0.82	0.03	0	45	9.5	0	0.15
X10	Bean, Haricot, boiled, drained	100	320	120	65	2.5	1	0.7	0	0	0.09	0.06	1.9	0.16	0	140	0	0	0.07
X10	1 cup (250mL)	180	580	220	120	4.5	1.8	1.3	0	0	0.16	0.11	3.4	0.29	0	250	0	0	0.13
X1060	Bean, Red Kidney, boiled, drained	100	290	130	34	1.7	1	0	0	0	0.07	0	2	0.07	0	130	0	0	0.1
X1060	1 cup (250mL)	180	520	230	61	3.1	1.8	0	0	0	0.13	0	3.6	0.13	0	230	0	0	0.18
X1059	Bean, Red Kidney, canned, drained	100	270	100	36	2.1	0.6	1.9	0	0	0.1	0.06	2	0.1	0	40	0	0	0.13
X1059	1 cup (250mL)	185	500	190	67	3.9	1.1	3.5	0	0	0.19	0.11	3.6	0.19	0	74	0	0	0.24
X1096	Beetroot, canned in water, sliced, drained	100	160	18	12	0.4	0.2	0	0	0	0.01	0.02	0.04	0.08	0	0	0.2	0	0
X1096	1 slice (0.5 x 4.6cm diameter)	10.2	16	1.8	1.2	trace	trace	0	0	0	trace	trace	trace	0.01	0	0	trace	0	0
X1096	1 cup sliced (250mL)	176.4	280	31	21	0.7	0.4	0	0	0	0.02	0.04	0.07	0.14	0	0	0.4	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
X17	Beetroot, flesh, boiled, drained, no salt added	100	82.7	201	221	1.8	0.1	9.8	2.5	9.8	0	trace	trace	trace			0	64	2.3
X17	1 cup sliced (250mL)	180	149	363	399	3.3	0.2	17.6	4.5	17.6	0	trace	trace	0.1			0	120	4.1
X1019	Broccoflower, frozen, boiled, drained, no salt added	100	91.8	100	123	2.6	0.4	2.5	2.8	2.5	0	0.1	trace	0.1			0	4.2	0.1
X1019	1 cup (250mL)	164	151	165	201	4.2	0.7	4.1	4.6	4.1	0	0.2	trace	0.2			0	6.9	0.2
X1016	Broccoflower, frozen, raw	100	90.2	113	136	3.5	0.4	2.3	2.8	2.3	0	0.1	trace	0.1	0.1	trace	0	6.1	0.2
X1016	1 cup (250mL)	95	85.6	108	129	3.3	0.4	2.2	2.7	2.2	0	0.1	trace	0.1	0.1	trace	0	5.8	0.2
X1022	Broccoli, boiled, drained, no salt added	100	91.9	100	127	3	0.5	1.8	3.4	1.8	0	0.1	trace	0.2			0	4.9	0.1
X1022	1 cup (250mL)	164	151	164	208	5	0.8	2.9	5.6	2.9	0	0.2	0.1	0.3			0	8	0.2
X1020	Broccoli, raw	100	89.4	113	140	3.8	0.5	1.8	3.4	1.8	0	trace	trace	0	0	0	0	7.4	0.2
X1020	1 cup (250mL)	83	74.2	93	116	3.1	0.4	1.5	2.8	1.5	0	trace	trace	0	0	0	0	6.1	0.1
X1094	Brussels sprout, boiled, drained, no salt added	100	84.9	172	205	3.4	0.4	5.9	4.2	5.2	0.7	0.1	0.1	0.1	trace	trace	0	6.9	0
X1094	1 cup quartered (250mL)	130.2	111	223	267	4.4	0.5	7.6	5.5	6.7	0.9	0.1	0.1	0.1	trace	trace	0	8.9	0
X1095	Brussels sprout, steamed	100	84.5	179	215	3.4	0.5	6	4.5	5.3	0.7	0.1	0.1	0.1	trace	trace	0	7	0
X1095	1 cup quartered (250mL)	127.5	108	228	274	4.4	0.6	7.7	5.7	6.7	0.9	0.1	0.1	0.1	trace	trace	0	8.9	0
X1038	Cabbage, Bok Choy, raw	100	93.2	69	84	2	0.2	1.7	1.8	1.7	0	trace	trace	0.1			0	15	2.6
X1038	1 cup (250mL)	77.4	72.1	54	65	1.5	0.2	1.3	1.4	1.3	0	trace	trace	0.1			0	12	2
X250	Cabbage, Chinese, cooked	100	96	63	72	2.3	0.1	1.2	1.1	1.2	0	trace	trace	trace			0	3	0.1
X250	1 cup (250mL)	145	139	92	105	3.4	0.1	1.7	1.6	1.7	0	trace	trace	0.1			0	4.4	0.1
X1040	Cabbage, Choy sum, raw	100	94.4	42	55	2	0.2	0.1	1.6	0	0.1	trace	trace	0.1			0	13	4.4
X1040	1 cup (250mL)	72	68	30	40	1.4	0.1	0.1	1.2	0	0.1	trace	trace	0.1			0	9.1	3.2

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
X17	Beetroot, flesh, boiled, drained, no salt added	100	350	36	30	0.4	0.4	0.3	1.4	8.5	0.02	0.04	0.39	0.03	0	84	5	0	0.07
X17	1 cup sliced (250mL)	180	630	65	54	0.7	0.7	0.5	2.6	15	0.04	0.07	0.7	0.05	0	150	9	0	0.13
X1019	Broccoflower, frozen, boiled, drained, no salt added	100	220	42	22	0.7	0.2	0.2	6.7	40	0.08	0.15	1.1	0.23	0	120	0.2	0	0.23
X1019	1 cup (250mL)	164	360	69	36	1.2	0.3	0.3	11	66	0.13	0.25	1.9	0.38	0	190	0.3	0	0.38
X1016	Broccoflower, frozen, raw	100	370	63	22	0.7	0.3	0.2	5	30	0.07	0.14	1.1	0.23	0	190	0.4	0	0.14
X1016	1 cup (250mL)	95	350	60	21	0.6	0.3	0.2	4.8	29	0.07	0.13	1	0.22	0	180	0.4	0	0.13
X1022	Broccoli, boiled, drained, no salt added	100	180	59	32	0.6	0.3	4.1	110	660	0.06	0.17	1.1	0.28	0	31	57	0	1.6
X1022	1 cup (250mL)	164	300	97	52	0.9	0.5	6.7	180	1100	0.1	0.28	1.8	0.46	0	51	93.5	0	2.7
X1020	Broccoli, raw	100	350	78	33	0.6	0.5	5	110	630	0.08	0.19	1.2	0.33	0	49	99	0	0.98
X1020	1 cup (250mL)	83	290	65	27	0.5	0.4	4.2	87	520	0.07	0.16	1	0.27	0	41	82.2	0	0.81
X1094	Brussels sprout, boiled, drained, no salt added	100	430	59	18	0.5	0.4	2.3	2.8	17	0.13	0.15	0.59	0.28	0	19	7.7	0	0.1
X1094	1 cup quartered (250mL)	130.2	560	76	23	0.7	0.6	3	3.7	22	0.17	0.2	0.77	0.37	0	25	10.1	0	0.13
X1095	Brussels sprout, steamed	100	440	60	18	0.6	0.4	2.4	2.7	16	0.12	0.15	0.57	0.25	0	16	6.7	0	0.1
X1095	1 cup quartered (250mL)	127.5	560	76	23	0.7	0.6	3	3.5	21	0.15	0.19	0.73	0.32	0	21	8.6	0	0.13
X1038	Cabbage, Bok Choy, raw	100	320	32	76	0.7	0.3	0.6	180	1100	0.11	0.13	0.73	0.4	0	110	8	0	0.1
X1038	1 cup (250mL)	77.4	250	25	59	0.5	0.2	0.5	140	820	0.09	0.1	0.57	0.31	0	85	6.2	0	0.08
X250	Cabbage, Chinese, cooked	100	90	23	88	1.9	0.2	0.1	290	1700	0.05	0.04	0.57	0.08	0	41	19	0	0.2
X250	1 cup (250mL)	145	130	33	130	2.8	0.2	0.1	420	2500	0.07	0.06	0.83	0.12	0	59	27.6	0	0.29
X1040	Cabbage, Choy sum, raw	100	290	34	95	0.7	0.3	0	190	1200	0.01	0.1	1.1	0.4	0	130	8	0	0.1
X1040	1 cup (250mL)	72	210	24	68	0.5	0.2	0	140	840	0.01	0.07	0.81	0.29	0	94	5.8	0	0.07

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
X23	Cabbage, Red	100	89.7	98	121	1.7	0.3	3.4	2.9	3.4	0	trace	trace	0.2			0	32	0.1
X23	1 cup chopped (250mL)	90	80.7	88	109	1.5	0.3	3.1	2.6	3.1	0	trace	trace	0.2			0	29	0.1
X23	1 cabbage	908	814	886	1100	15.3	2.7	30.9	26.3	30.9	0	0.4	0.2	1.5			0	290	0.9
X1039	Cabbage, Tat Soi, raw	100	93.1	55	72	2.6	0.3	0	2.1	0	0	0.1	trace	0.1			0	5.8	0.9
X1039	1 cup (250mL)	84.1	78.3	47	61	2.2	0.3	0	1.8	0	0	0.1	trace	0.1			0	4.9	0.8
X1049	Capsicum, Green, raw	100	93.6	73	85	0.9	0.2	2.9	1.5	2.8	0.1	trace	trace	0.1	trace	0.1	0	0	0.5
X1049	1 cup chopped (250mL)	125	117	91	106	1.2	0.3	3.6	1.9	3.5	0.1	trace	trace	0.1	trace	0.1	0	0	0.6
X1049	1 capsicum	131.5	123	96	111	1.2	0.3	3.8	2	3.7	0.1	0.1	trace	0.1	trace	0.1	0	0	0.7
X1048	Capsicum, Red, raw	100	92.6	108	120	0.9	0.2	5	1.5	4.9	0.1	trace	trace	0.1	trace	0.1	0	0	6
X1048	1 cup chopped (250mL)	130	120	141	156	1.2	0.3	6.5	2	6.4	0.1	0.1	trace	0.1	trace	0.1	0	0	7.8
X1048	1 capsicum	166.9	155	181	201	1.6	0.3	8.3	2.5	8.2	0.2	0.1	trace	0.2	trace	0.1	0	0	10
X33	Carrot, flesh, boiled, drained no salt added	100	89.7	115	140	0.6	0.3	5.5	3.1	5.3	0.2	trace	trace	0.1			0	24	0.3
X33	1 cup sliced (250mL)	157	141	181	220	1	0.5	8.7	4.9	8.3	0.3	0.1	trace	0.2			0	38	0.5
X1007	Carrot, flesh, raw	100	89.6	85	106	0.6	0.4	3.5	2.7	3.3	0.2	0.1	trace	0.2			0	34	0.4
X1007	1 carrot (15cm long)	96	86	81	102	0.6	0.4	3.4	2.6	3.1	0.2	0.1	trace	0.2			0	33	0.4
X1007	1 cup grated (250mL)	94	84.2	80	100	0.6	0.4	3.3	2.5	3.1	0.2	0.1	trace	0.2			0	32	0.4
X1007	1 cup sliced (250mL)	128	115	108	136	0.8	0.5	4.5	3.5	4.2	0.3	0.1	trace	0.3			0	44	0.6
X237	Cassava, baked in traditional Papua New Guinea oven	100	58.9	640	656	0.7	0.2	36.5	2	1.5	35	0.1	0.1	trace			0	7.1	0.6
X237	1 cup (250mL)	227	134	1450	1490	1.6	0.5	82.9	4.5	3.5	79.5	0.1	0.1	0.1			0	16	1.4
X238	Cassava, boiled, peeled, drained, no salt added	100	64.6	584	600	0.5	0.2	33.5	2	1.5	32	trace	trace	trace			0	7	0.6
X238	1 cup diced (250mL)	139	89.8	812	834	0.7	0.2	46.5	2.8	2.1	44.5	0.1	0.1	trace			0	9.7	0.8

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
X23	Cabbage, Red	100	300	32	53	0.6	0.3	0.1	110	670	0.06	0.05	0.57	0.21	0	18	55	0	0.2
X23	1 cup chopped (250mL)	90	270	29	48	0.5	0.3	0.1	100	600	0.05	0.05	0.51	0.19	0	16	49.5	0	0.18
X23	1 cabbage	908	2700	290	480	5.4	2.7	0.8	1000	6100	0.55	0.45	5.2	1.9	0	160	499	0	1.8
X1039	Cabbage, Tat Soi, raw	100	370	52	160	2	0.6	0	470	2800	0.04	0.05	0.6	0.19	0	160	10	0	0.1
X1039	1 cup (250mL)	84.1	310	44	130	1.6	0.5	0	390	2400	0.03	0.04	0.51	0.16	0	130	8.4	0	0.08
X1049	Capsicum, Green, raw	100	170	20	8.2	0.3	0.2	0	20	120	0.06	0.14	0.95	0.26	0	25	24.1	0	0
X1049	1 cup chopped (250mL)	125	210	25	10	0.4	0.2	0	24	150	0.08	0.18	1.2	0.33	0	31	30.1	0	0
X1049	1 capsicum	131.5	220	26	11	0.4	0.2	0	26	150	0.08	0.18	1.2	0.34	0	33	31.7	0	0
X1048	Capsicum, Red, raw	100	210	24	6.3	0.3	0.2	0	160	930	0	0.14	1.1	0.56	0	85	144	0	0.01
X1048	1 cup chopped (250mL)	130	270	31	8.2	0.4	0.3	0	200	1200	0	0.18	1.4	0.73	0	110	187	0	0.01
X1048	1 capsicum	166.9	350	40	11	0.6	0.3	0	260	1600	0	0.23	1.8	0.94	0	140	240	0	0.02
X33	Carrot, flesh, boiled, drained no salt added	100	290	24	30	0.3	0.3	0.1	1500	8700	0.03	0.01	0.66	0.01	0	2	6	0	0.97
X33	1 cup sliced (250mL)	157	450	38	47	0.5	0.4	0.2	2300	14000	0.05	0.02	1	0.02	0	3.1	9.4	0	1.5
X1007	Carrot, flesh, raw	100	230	21	25	0.2	0.2	0.2	1000	6200	0.07	0.06	0.94	0.14	0	17	5.9	0	0.14
X1007	1 carrot (15cm long)	96	220	20	24	0.2	0.2	0.2	990	5900	0.07	0.06	0.9	0.13	0	17	5.7	0	0.13
X1007	1 cup grated (250mL)	94	220	20	24	0.2	0.2	0.2	970	5800	0.07	0.06	0.88	0.13	0	16	5.5	0	0.13
X1007	1 cup sliced (250mL)	128	290	27	32	0.3	0.2	0.3	1300	7900	0.09	0.08	1.2	0.18	0	22	7.6	0	0.18
X237	Cassava, baked in traditional Papua New Guinea oven	100	370	38	32	2	0.7	1	0.3	2	0.09	0.04	0.71	0.4	0	12	47	0	0.24
X237	1 cup (250mL)	227	830	86	73	4.5	1.6	2.3	0.7	4.5	0.2	0.09	1.6	0.91	0	27	107	0	0.55
X238	Cassava, boiled, peeled, drained, no salt added	100	290	43	20	0.2	0.5	1	0.3	2	0.04	0.02	0.41	0.34	0	12	18.6	0	0.21
X238	1 cup diced (250mL)	139	400	60	28	0.3	0.7	1.4	0.5	2.8	0.06	0.03	0.57	0.47	0	17	25.9	0	0.29

FoodID	Short Food Name	Measure	Water	Energy		Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
				g	g														
X35	Cauliflower, boiled, drained, no salt added	100	93.4	84	99	1.9	0.2	2.7	1.8	2.6	trace	trace	trace	0.1			0	7	0.1
X35	1 cup chopped (250mL)	138	129	116	136	2.6	0.3	3.7	2.5	3.6	0.1	trace	trace	0.2			0	9.7	0.2
X36	Cauliflower, raw	100	92.2	113	127	2.2	0.3	3.8	1.8	3.3	0.5	trace	trace	0.1			0	7.8	0.2
X36	1 cup chopped (250mL)	114	105	129	145	2.5	0.3	4.3	2.1	3.8	0.6	0.1	trace	0.2			0	8.9	0.2
X1091	Celery, American Green, stalk, raw	100	95	39	50	0.5	0.2	1.3	1.4	1.3	0	trace	0.1	trace	trace	trace	0	30	0.7
X1091	1 strip (14.2 cm long)	35.4	33.6	14	18	0.2	0.1	0.5	0.5	0.5	0	trace	trace	trace	trace	trace	0	11	0.2
X1091	1 stalk (24-32cm long)	69.6	66.1	27	35	0.4	0.1	0.9	1	0.9	0	trace	trace	trace	trace	trace	0	21	0.5
X1092	Celery, American Green, stalk, stir fried	100	91.5	132	146	0.7	2.5	1.6	1.8	1.6	0	0.2	1.4	0.9	0.2	0.7	0	38	0.8
X1092	1 cup diced (250mL)	223.3	204	294	326	1.5	5.6	3.6	3.9	3.6	0	0.4	3.2	2	0.4	1.6	0	84	1.9
X76	Chickpea, cooked	100	74.2	418	479	5.3	4.5	9.5	7.6	1.4	8.1	1.7	1.4	0.5			0	480	0.4
X76	1 cup (250mL)	173	128	724	829	9.2	7.8	16.4	13.1	2.4	14	2.9	2.5	0.9			0	830	0.8
X142	Choko, flesh, cooked	100	93.6	88	97	0.6	0.2	4.1	1.2	3.5	0.6	0.1	trace	trace			0	8	0.7
X142	1 cup sliced (250mL)	140	131	123	136	0.9	0.3	5.7	1.7	4.9	0.8	0.2	trace	trace			0	11	1
X259	Corn, baby sweet corn, canned, drained	100	92.5	96	121	2.9	0.4	1.9	3.1	1.4	0.5	0.1	0.1	0.2			0	1100	0.8
X1058	Courgette, Green, unpeeled, raw	100	94.4	47	56	1.8	0.2	0.6	1.1	0.6	0	trace	trace	0.1	trace	trace	0	0	0.5
X1058	1 whole	111.8	106	53	63	2	0.2	0.7	1.2	0.7	0	trace	trace	0.1	0.1	trace	0	0	0.6
X1058	1 slice (3.9 x 3.2cm diameter)	30.3	28.6	14	17	0.5	0.1	0.2	0.3	0.2	0	trace	trace	trace	trace	trace	0	0	0.2
X1058	1 cup chopped (250mL)	127.5	120	60	72	2.2	0.3	0.8	1.4	0.8	0	0.1	trace	0.1	0.1	trace	0	0	0.6
X1043	Cucumber, Lebanese, unpeeled, raw	100	95.6	43	51	0.4	0.1	1.9	1	1.9	0	0	0	0	0	0	0	19	0.2
X1043	1 cucumber	95	90.8	41	49	0.4	0.1	1.8	1	1.8	0	0	0	0	0	0	0	18	0.2

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
X35	Cauliflower, boiled, drained, no salt added	100	250	46	21	0.4	0.2	0.1	1.3	8	0.06	0.09	0.96	0.2	0	44	55	0	0.15
X35	1 cup chopped (250mL)	138	340	63	29	0.6	0.3	0.1	1.8	11	0.08	0.12	1.3	0.28	0	61	75.9	0	0.21
X36	Cauliflower, raw	100	340	53	25	0.4	0.3	0.1	1.5	9	0.07	0.09	1	0.21	0	57	60	0	0.41
X36	1 cup chopped (250mL)	114	390	60	29	0.5	0.3	0.1	1.7	10	0.08	0.1	1.2	0.24	0	65	68.4	0	0.47
X1091	Celery, American Green, stalk, raw	100	340	24	38	0.1	0.1	0	10	63	0.01	0.04	0.15	0.06	0	0	0.7	0	0.35
X1091	1 strip (14.2 cm long)	35.4	120	8.5	13	trace	trace	0	3.7	22	trace	0.01	0.05	0.02	0	0	0.2	0	0.12
X1091	1 stalk (24-32cm long)	69.6	240	17	26	0.1	trace	0	7.3	44	0.01	0.03	0.1	0.04	0	0	0.5	0	0.24
X1092	Celery, American Green, stalk, stir fried	100	430	30	48	0.1	0.1	0	12	71	0.01	0.05	0.18	0.07	0	0	0.8	0	0.78
X1092	1 cup diced (250mL)	223.3	950	67	110	0.3	0.2	0	26	160	0.02	0.11	0.4	0.16	0	0	1.7	0	1.7
X76	Chickpea, cooked	100	260	92	30	1.8	0.8	2	8.4	50	0.08	0.03	1.1	0.11	0	170	0	0	0.65
X76	1 cup (250mL)	173	450	160	52	3.1	1.4	3.5	14	87	0.14	0.05	2	0.19	0	300	0	0	1.1
X142	Choko, flesh, cooked	100	79	30	16	0.3	0.2	0.1	7.5	45	0.02	0.02	0.5	0.03	0	18	11	0	1
X142	1 cup sliced (250mL)	140	110	42	22	0.4	0.3	0.2	11	63	0.03	0.03	0.7	0.04	0	25	15.4	0	1.5
X259	Corn, baby sweet corn, canned, drained	100	180	57	8	1.2	0.6	0.3	11	64	0.02	0.04	0.4	0.21	0	31	14	0	0.46
X1058	Courgette, Green, unpeeled, raw	100	370	46	18	0.5	0.5	0	49	300	0.04	0.13	1	0.1	0	22	11	0	0.81
X1058	1 whole	111.8	410	51	21	0.6	0.6	0	55	330	0.05	0.15	1.2	0.11	0	25	12.3	0	0.91
X1058	1 slice (3.9 x 3.2cm diameter)	30.3	110	14	5.6	0.2	0.2	0	15	90	0.01	0.04	0.31	0.03	0	6.7	3.3	0	0.25
X1058	1 cup chopped (250mL)	127.5	470	59	23	0.7	0.6	0	63	380	0.05	0.17	1.3	0.13	0	28	14	0	1
X1043	Cucumber, Lebanese, unpeeled, raw	100	87	44	57	trace	0.2	0	14	83	0.02	0.02	0.36	0	0	0	13	0	0
X1043	1 cucumber	95	83	42	54	trace	0.2	0	13	78	0.02	0.02	0.34	0	0	0	12.4	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
X1052	Cucumber, Telegraph, raw, unpeeled	100	96.6	45	51	0.8	0	1.9	0.8	1.8	0.1	0	0	0	0	0	0	1.9	0
X1052	1 whole (32 x 4.5 cm diameter)	425.25	411	192	219	3.2	0	8.1	3.4	7.7	0.4	0	0	0	0	0	0	8.1	0
X1052	1 slice (2.3 x 4.5cm diameter)	37.6	36.3	17	19	0.3	0	0.7	0.3	0.7	trace	0	0	0	0	0	0	0.7	0
X1052	1 cup diced (250mL)	147.5	142	66	76	1.1	0	2.8	1.2	2.7	0.1	0	0	0	0	0	0	2.8	0
X1084	Eggplant, baked with oil,	100	85.5	202	235	1.3	2.4	5.3	4.1	5.1	0.2	0.4	1.5	0.8	trace	0.7	0	0	trace
X1084	1 cup sliced (250mL)	143	122	288	336	1.9	3.5	7.6	5.9	7.3	0.2	0.6	2.2	1.1	trace	1	0	0	trace
X1084	1 slice (1.2 x 6.4cm diameter)	21.5	18.4	43	50	0.3	0.5	1.1	0.9	1.1	trace	0.1	0.3	0.2	trace	0.1	0	0	trace
X1086	Eggplant, boiled, drained, no salt added	100	93.7	64	81	0.7	0.2	2.7	2.1	2.6	0.1	trace	trace	trace	trace	trace	0	0	0
X1086	1 cup sliced (250mL)	188.3	176	121	153	1.3	0.4	5.1	4	4.9	0.2	0.1	trace	trace	trace	trace	0	0	0
X1088	Eggplant, fruit vegetable, fried with oil	100	64.6	1080	1100	0.9	27	3.7	2.9	3.6	0.1	2	16.2	7.8	2.1	6.6	0	0	0
X1088	1 cup sliced (250mL)	185	120	1990	2030	1.7	49.9	6.8	5.3	6.6	0.2	3.6	29.9	14.3	3.9	12.3	0	0	0
X1088	1 slice (1.2 x 6.4cm diameter)	29.9	19.3	322	328	0.3	8.1	1.1	0.9	1.1	trace	0.6	4.8	2.3	0.6	2	0	0	0
X1087	Eggplant, steamed	100	92.4	76	96	0.8	0.2	3.3	2.5	3.2	0.1	trace	trace	trace	trace	trace	0	0	0
X1087	1 slice (0.6 x 6.3cm diameter)	19.7	18.2	15	19	0.2	trace	0.6	0.5	0.6	trace	trace	trace	trace	0	trace	0	0	0
X1087	1 cup sliced (250mL)	173.4	160	132	167	1.4	0.3	5.6	4.3	5.5	0.2	0.1	trace	0.1	trace	trace	0	0	0
X260	Garlic, cloves, raw, peeled	100	64.3	332	467	7.9	0.6	10.3	16.9	1.6	8.7	0.1	trace	0.3			0	4	0.7
X260	1 cup (250mL)	144	92.6	478	672	11.4	0.9	14.8	24.3	2.3	12.5	0.2	trace	0.5			0	5.8	1
X260	1 clove	3	1.9	10	14	0.2	trace	0.3	0.5	trace	0.3	trace	0	trace			0	0.1	trace
X143	Gherkin, pickled, in sweetened brine, drained	100	73.4	451	469	0.4	0.3	25.5	2.2	24.7	0.8	0.1	trace	0.1			0	520	2.7
X143	1 gherkin (2 x 6cm)	19	13.9	86	89	0.1	0.1	4.8	0.4	4.7	0.2	trace	trace	trace			0	99	0.5

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
X1052	Cucumber, Telegraph, raw, unpeeled	100	170	26	16	0.2	0.1	0	9.9	59	0.04	0.12	0.26	0.06	0	2.8	0.6	0	0.11
X1052	1 whole (32 x 4.5 cm diameter)	425.25	710	110	68	0.7	0.5	0	42	250	0.17	0.51	1.1	0.26	0	12	2.6	0	0.47
X1052	1 slice (2.3 x 4.5cm diameter)	37.6	62	9.8	6	0.1	trace	0	3.7	22	0.02	0.05	0.1	0.02	0	1.1	0.2	0	0.04
X1052	1 cup diced (250mL)	147.5	240	38	23	0.2	0.2	0	15	87	0.06	0.18	0.38	0.09	0	4.1	0.9	0	0.16
X1084	Eggplant, baked with oil,	100	330	40	13	0.3	0.2	0	10	62	0.05	0.07	0.66	0.13	0	0	1.5	0	0.12
X1084	1 cup sliced (250mL)	143	470	57	18	0.4	0.3	0	15	88	0.07	0.1	0.94	0.19	0	0	2.1	0	0.17
X1084	1 slice (1.2 x 6.4cm diameter)	21.5	71	8.5	2.7	0.1	trace	0	2.2	13	0.01	0.02	0.14	0.03	0	0	0.3	0	0.03
X1086	Eggplant, boiled, drained, no salt added	100	170	20	6.4	0.1	0.1	0	5.3	32	0.03	0.03	0.34	0.07	0	0	0.8	0	0
X1086	1 cup sliced (250mL)	188.3	320	38	12	0.3	0.2	0	9.9	60	0.06	0.06	0.64	0.13	0	0	1.4	0	0
X1088	Eggplant, fruit vegetable, fried with oil	100	230	28	8.8	0.2	0.1	0	7.2	43	0.03	0.05	0.46	0.09	0	0	1	0	4
X1088	1 cup sliced (250mL)	185	430	51	16	0.4	0.3	0	13	80	0.06	0.09	0.85	0.17	0	0	1.9	0	7.4
X1088	1 slice (1.2 x 6.4cm diameter)	29.9	69	8.3	2.6	0.1	trace	0	2.2	13	0.01	0.02	0.14	0.03	0	0	0.3	0	1.2
X1087	Eggplant, steamed	100	200	24	7.7	0.2	0.1	0	6	36	0.03	0.04	0.39	0.07	0	0	0.8	0	0
X1087	1 slice (0.6 x 6.3cm diameter)	19.7	40	4.8	1.5	trace	trace	0	1.2	7.1	0.01	0.01	0.08	0.01	0	0	0.2	0	0
X1087	1 cup sliced (250mL)	173.4	350	42	13	0.3	0.2	0	10	63	0.05	0.07	0.68	0.12	0	0	1.4	0	0
X260	Garlic, cloves, raw, peeled	100	620	170	19	1.9	1	2	0	0	0.13	0.04	1.5	0.38	0	5	17	0	0
X260	1 cup (250mL)	144	890	240	27	2.7	1.4	2.9	0	0	0.19	0.06	2.2	0.55	0	7.2	24.5	0	0
X260	1 clove	3	19	5.1	0.6	0.1	trace	0.1	0	0	trace	trace	0.05	0.01	0	0.2	0.5	0	0
X143	Gherkin, pickled, in sweetened brine, drained	100	11	10	22	0.5	0	0.1	6.4	38	0	0	0.3	0.04	0	1	1	0	0.31
X143	1 gherkin (2 x 6cm)	19	2.1	1.9	4.2	0.1	0	trace	1.2	7.2	0	0	0.06	0.01	0	0.2	0.2	0	0.06

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
X1030	Ginger, preserved	100	73.8	356	373	0	0	21	2.1	19.1	1.9	0	0	0	0	0	0	210	0.7
X1030	1 cup (250mL)	101.4	74.8	361	378	0	0	21.2	2.2	19.3	1.9	0	0	0	0	0	0	210	0.7
X1064	Kumara, Owairaka Red, flesh, boiled, drained, no salt added	100	74.7	349	363	1.3	0.2	18.8	1.8	5.2	13.6	0.1	trace	0.1	trace	0.1	0	28	0
X1057	Kumara, Owairaka Red, flesh, raw	100	74.7	349	363	1.3	0.2	18.8	1.8	5.2	13.6	0.1	trace	0.1	trace	0.1	0	28	0
X1057	1 kumara	217.18	162	757	788	2.7	0.5	40.8	3.9	11.3	29.5	0.1	trace	0.2	trace	0.2	0	61	0
X1010	Kumara, flesh, boiled, drained, no salt added	100	77.4	256	273	1.4	0.3	13.1	2.1	4.6	8.5	0.1	0	0.1			0	18	0.3
X1010	1 medium	151	117	387	412	2.1	0.5	19.7	3.2	6.9	12.8	0.1	0	0.2			0	27	0.4
X50	Leek, boiled, drained, no salt added	100	90.8	119	142	1.8	0.3	4.6	2.9	4.6	0	trace	trace	0.2			0	6	0.7
X50	1 cup sliced (250mL)	137	124	163	195	2.4	0.4	6.3	4	6.3	0	0.1	trace	0.3			0	8.2	0.9
X54	Lentil, split, boiled, drained, no salt added	100	72.1	412	441	7.6	0.5	15.5	3.7	0.8	14.7	0.1	0.1	0.2			0	12	0.4
X54	1 cup (250mL)	200	144	823	882	15.3	1	31	7.4	1.6	29.4	0.1	0.2	0.5			0	24	0.9
X305	Lettuce, hydroponic varieties, raw	100	94.8	75	89	1.9	0.3	1.8	1.7	1.7	0.1	0.1	0	0.2			0	13	0.7
X305	1 cup torn leaves (250mL)	36	34.1	27	32	0.7	0.1	0.6	0.6	0.6	trace	trace	0	0.1			0	4.7	0.2
X1009	Lettuce, raw	100	96.6	62	75	1.1	0.3	1.9	1.6	1.1	0.8	0.1	0	0	0	0	0	2.2	0.7
X1009	1 medium head (15cm diameter)	539	520	336	403	6.1	1.6	10.2	8.4	5.9	4.3	0.5	0	0	0	0	0	12	3.7
X57	Marrow, flesh, boiled, drained, no salt added	100	97.8	31	36	0.4	trace	1.4	0.6	1.3	0.1	trace	trace	trace			0	1	0.4
X57	1 cup diced (250mL)	220	215	69	79	0.8	0.1	3.1	1.3	2.9	0.2	trace	trace	trace			0	2.2	1
X1090	Mushroom, Portobello, whole, baked with oil,	100	88.4	105	123	3	1	1	2.2	0.8	0.1	0.1	0.6	0.4	trace	0.3	0	4.9	0
X1090	1 cup whole (250mL)	171.6	152	181	211	5.1	1.8	1.7	3.8	1.4	0.2	0.2	1	0.7	trace	0.5	0	8.4	0
X1090	1 mushroom (1.7 x 7.3cm diameter)	45.8	40.5	48	56	1.4	0.5	0.4	1	0.4	0.1	0.1	0.3	0.2	trace	0.1	0	2.2	0

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
X1030	Ginger, preserved	100	0	0	45	0.3	0.1	66	1.2	7.1	0	0	0.9	0.16	0	11	0	0	0
X1030	1 cup (250mL)	101.4	0	0	46	0.3	0.1	67	1.2	7.2	0	0	0.91	0.16	0	11	0	0	0
X1064	Kumara, Owairaka Red, flesh, boiled, drained, no salt added	100	510	44	16	0.5	0.2	0.1	20	120	0.1	0.07	2.7	0.11	0	2.8	32.2	0	0.2
X1057	Kumara, Owairaka Red, flesh, raw	100	510	44	16	0.5	0.2	0.1	20	120	0.1	0.07	2.7	0.11	0	2.8	32.2	0	0.2
X1057	1 kumara	217.18	1100	96	35	1.2	0.5	0.3	43	260	0.22	0.15	5.8	0.24	0	6.1	69.9	0	0.43
X1010	Kumara, flesh, boiled, drained, no salt added	100	350	35	22	0.5	0.3	0.5	2.5	15	0.03	0.02	2.2	0.25	0	32	19	0	0.47
X1010	1 medium	151	530	53	33	0.7	0.4	0.7	3.8	23	0.05	0.03	3.3	0.38	0	49	28.7	0	0.71
X50	Leek, boiled, drained, no salt added	100	280	28	61	2	0.3	0	81	490	0.07	0.03	0.7	0.15	0	24	15	0	0.78
X50	1 cup sliced (250mL)	137	380	38	84	2.7	0.4	0	110	670	0.1	0.04	0.96	0.21	0	33	20.6	0	1.1
X54	Lentil, split, boiled, drained, no salt added	100	210	77	13	2.4	1	1.8	3.3	20	0.11	0.04	1.6	0.11	0	180	0	0	0.11
X54	1 cup (250mL)	200	420	150	26	4.8	2	3.6	6.7	40	0.22	0.08	3.3	0.22	0	360	0	0	0.22
X305	Lettuce, hydroponic varieties, raw	100	280	33	61	1	0.2	0	89	530	0.07	0.08	0.46	0.04	0	55	0	0	0.57
X305	1 cup torn leaves (250mL)	36	100	12	22	0.3	0.1	0	32	190	0.03	0.03	0.17	0.01	0	20	0	0	0.21
X1009	Lettuce, raw	100	170	19	9.2	0.2	0.1	0.2	45	270	0.02	0.03	1.9	0.21	0	45	10	0	0.08
X1009	1 medium head (15cm diameter)	539	920	100	50	0.9	0.4	1.1	240	1400	0.11	0.16	10	1.1	0	240	53.9	0	0.43
X57	Marrow, flesh, boiled, drained, no salt added	100	84	13	14	0.2	0.1	0.2	5	30	0.01	0.01	0.3	0.03	0	20	2	0	0
X57	1 cup diced (250mL)	220	180	29	31	0.4	0.2	0.4	11	66	0.02	0.02	0.66	0.07	0	44	4.4	0	0
X1090	Mushroom, Portobello, whole, baked with oil,	100	520	150	1.3	0.3	0.6	27	0	0	0.13	0.77	6.9	0.31	0	0	0.4	0	0.33
X1090	1 cup whole (250mL)	171.6	880	250	2.1	0.5	1	47	0	0	0.22	1.3	12	0.53	0	0	0.7	0	0.57
X1090	1 mushroom (1.7 x 7.3cm diameter)	45.8	240	67	0.6	0.1	0.3	13	0	0	0.06	0.35	3.2	0.14	0	0	0.2	0	0.15

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
X1089	Mushroom, Portobello, whole, raw	100	92.1	60	72	2.2	0.3	0.7	1.6	0.6	0.1	trace	0.1	0.1	trace	trace	0	3.5	0
X1089	1 mushroom (7.5 -10.2cm diameter)	62.1	57.2	37	45	1.3	0.2	0.4	1	0.4	0.1	trace	0.1	trace	trace	trace	0	2.2	0
X1089	1 cup whole (250mL)	130.8	120	78	95	2.8	0.4	0.9	2.1	0.8	0.1	trace	0.2	0.1	trace	0.1	0	4.6	0
X1089	1 cup sliced (250mL)	78.75	72.5	47	57	1.7	0.2	0.6	1.3	0.5	0.1	trace	0.1	0.1	trace	trace	0	2.8	0
X298	Mushroom, fried in butter	100	85	253	277	3.5	5.1	0.4	3	0	0.4	3.2	1.2	0.3		0.2	37	41	0.2
X298	1 cup (250mL)	150	127	380	416	5.3	7.6	0.6	4.5	0	0.6	4.7	1.7	0.4		0.3	56	62	0.3
X297	Mushroom, fried in oil	100	86.9	240	265	3.3	4.8	0.4	3.1	0	0.4	0.9	1.1	2.5			0	7.1	0.2
X297	1 cup (250mL)	141	123	339	374	4.7	6.8	0.6	4.4	0	0.6	1.3	1.5	3.5			0	10	0.3
X60	Mushroom, raw	100	93.3	50	70	2.3	0.2	0.2	2.5	0.2	trace	trace	0	0.1			0	6.1	0.3
X60	1 cup chopped (250mL)	68	63.4	34	48	1.6	0.1	0.1	1.7	0.1	trace	trace	0	0.1			0	4.1	0.2
X64	Onion, flesh, boiled, drained, no salt added	100	96.6	57	68	0.6	trace	2.7	1.4	2.7	0	trace	trace	trace			0	7	0.4
X64	1 cup chopped (250mL)	221	213	126	151	1.2	0.1	6	3.1	6	0	trace	trace	trace			0	15	0.8
X64	1 onion	50	48.3	28	34	0.3	trace	1.4	0.7	1.4	0	trace	trace	trace			0	3.5	0.2
X66	Onion, flesh, raw	100	87.9	171	184	1.3	0.1	8.5	1.6	8	0.5	trace	trace	trace			0	2.2	0.5
X66	1 cup chopped (250mL)	175	154	299	322	2.2	0.2	14.9	2.9	14	0.9	trace	trace	0.1			0	3.9	0.9
X66	1 onion	97	85.3	166	178	1.2	0.1	8.3	1.6	7.8	0.5	trace	trace	trace			0	2.1	0.5
X146	Onion, pickled	100	82.1	237	249	0.5	0.2	13	1.5	12.3	0.7	trace	trace	0.1			0	790	0.4
X146	1 cup (250mL)	195	160	462	485	1	0.4	25.4	2.9	24	1.4	0.1	0.1	0.2			0	1500	0.7
X146	1 onion	25	20.5	59	62	0.1	trace	3.3	0.4	3.1	0.2	trace	trace	trace			0	200	0.1
X68	Parsley, raw	100	78.7	120	158	5.2	0.5	0.8	4.7	0.8	0	trace	0.2	0.1			0	33	0.7
X68	1 cup chopped (250mL)	64	50.4	77	101	3.3	0.3	0.5	3	0.5	0	trace	0.1	0.1			0	21	0.4
X68	1 tablespoon (15mL)	3.7	2.9	4	6	0.2	trace	trace	0.2	trace	0	trace	trace	trace			0	1.2	trace

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
X1089	Mushroom, Portobello, whole, raw	100	370	110	0.9	0.2	0.4	20	0	0	0.09	0.55	5	0.22	0	0	0.3	0	0.22
X1089	1 mushroom (7.5 -10.2cm diameter)	62.1	230	65	0.6	0.1	0.2	12	0	0	0.06	0.34	3.1	0.14	0	0	0.2	0	0.14
X1089	1 cup whole (250mL)	130.8	480	140	1.2	0.2	0.5	26	0	0	0.12	0.72	6.5	0.29	0	0	0.4	0	0.29
X1089	1 cup sliced (250mL)	78.75	290	83	0.7	0.2	0.3	16	0	0	0.07	0.43	3.9	0.17	0	0	0.2	0	0.17
X298	Mushroom, fried in butter	100	430	120	8.1	0.5	0.8	53	170	85	0	0.28	2.8	0.14	0	27	0.7	0	0.4
X298	1 cup (250mL)	150	650	180	12	0.8	1.3	80	260	130	0	0.42	4.2	0.21	0	41	1.1	0	0.6
X297	Mushroom, fried in oil	100	370	98	3.6	0.4	0.6	33	0	0	0.03	0.29	1.9	0.07	0	27	0.7	0	2.8
X297	1 cup (250mL)	141	520	140	5.1	0.5	0.8	47	0	0	0.04	0.41	2.7	0.1	0	38	0.9	0	4
X60	Mushroom, raw	100	380	110	3.9	0.3	0.6	7.7	1.7	10	0.02	0.26	1.7	0.24	0	18	0.4	0	0.29
X60	1 cup chopped (250mL)	68	260	73	2.7	0.2	0.4	5.2	1.1	6.8	0.01	0.18	1.1	0.16	0	12	0.3	0	0.2
X64	Onion, flesh, boiled, drained, no salt added	100	78	16	24	0.3	0.1	trace	0	0	0.02	0.04	0.24	0.06	0	15	6	0	0.02
X64	1 cup chopped (250mL)	221	170	35	53	0.7	0.2	0.1	0	0	0.04	0.09	0.53	0.13	0	33	13.3	0	0.04
X64	1 onion	50	39	8	12	0.2	trace	trace	0	0	0.01	0.02	0.12	0.03	0	7.5	3	0	0.01
X66	Onion, flesh, raw	100	180	40	21	0.2	0.3	0.2	1.7	10	0.04	0.02	1	0.04	0	17	7.1	0	0.02
X66	1 cup chopped (250mL)	175	320	69	37	0.4	0.4	0.3	2.9	18	0.07	0.04	1.8	0.07	0	30	12.4	0	0.04
X66	1 onion	97	180	38	21	0.2	0.2	0.2	1.6	9.7	0.04	0.02	1	0.04	0	16	6.9	0	0.02
X146	Onion, pickled	100	63	17	26	0.1	0	0.1	0	0	0.02	0.06	0.1	0.09	0	12	0	0	0.3
X146	1 cup (250mL)	195	120	33	51	0.2	0	0.1	0	0	0.04	0.12	0.2	0.18	0	23	0	0	0.59
X146	1 onion	25	16	4.3	6.5	trace	0	trace	0	0	trace	0.02	0.03	0.02	0	3	0	0	0.08
X68	Parsley, raw	100	1100	130	330	8	0.9	0.2	1200	7000	0.15	0.3	1.8	0.2	0	150	150	0	0.75
X68	1 cup chopped (250mL)	64	690	83	210	5.1	0.6	0.1	750	4500	0.1	0.19	1.2	0.13	0	97	96	0	0.48
X68	1 tablespoon (15mL)	3.7	40	4.8	12	0.3	trace	trace	43	260	0.01	0.01	0.07	0.01	0	5.6	5.6	0	0.03

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
X1099	Parsnip, boiled, drained, no salt added	100	82	208	240	1	0.5	10.5	4	5.8	4.7	trace	0.1	0.2	trace	0.1	0	2.4	0
X1099	1 cup sliced (250mL)	198.9	163	414	478	1.9	1	21	8	11.6	9.3	0.1	0.1	0.3	trace	0.3	0	4.7	0
X1100	Parsnip, flesh, baked without fat	100	74.9	291	335	1.4	0.7	14	5.5	8.1	5.9	0.1	0.1	0.3	trace	0.3	0	3.3	0
X1100	1 cup sliced (250mL)	144.9	109	422	486	2	1	20.3	8	11.8	8.5	0.1	0.1	0.5	trace	0.4	0	4.8	0
X1101	Parsnip, flesh, steamed	100	80.9	221	254	1.1	0.5	11.3	4.1	6.2	5.1	trace	0.1	0.2	trace	0.2	0	2.5	0
X1101	1 cup sliced (250mL)	177.2	143	391	449	1.9	0.9	20.1	7.3	11	9	0.1	0.1	0.3	trace	0.3	0	4.5	0
X80	Pea, Green, frozen, boiled, drained, no salt added	100	80.7	175	222	5.4	0.4	4	5.8	1	3	0.1	0.1	trace			0	2	0.1
X80	1 cup (250mL)	164	132	287	363	8.9	0.7	6.6	9.5	1.6	4.9	0.2	0.2	0.1			0	3.3	0.2
X73	Pea, split, dried, boiled, drained, no salt added	100	63.7	547	578	9.3	0.3	22.2	3.9	1	21.2	0.1	0.1	trace			0	16	0.4
X73	1 cup (250mL)	194	123	1060	1120	17.9	0.6	43.1	7.6	1.9	41.2	0.2	0.2	0.1			0	30	0.9
X93	Potato, Rua, flesh, baked, salt added	100	75.4	376	388	2.6	0.2	19.2	1.5	0.4	18.8	trace	trace	0.1			0	100	1.1
X93	1 cup (250mL)	128	96.5	482	497	3.3	0.2	24.6	1.9	0.5	24.1	trace	trace	0.1			0	130	1.4
X96	Potato, Rua, flesh, boiled, mashed with milk, butter & salt	100	79.3	399	411	1.8	3.3	14.5	1.4	0.7	13.8	1.3	1	0.8			3	130	1.1
X96	1 cup (250mL)	209	166	835	858	3.8	6.9	30.3	2.9	1.4	28.9	2.8	2	1.7			6	270	2.3
X154	Potato, Rua, flesh, microwaved, salt added	100	72.4	406	421	2.5	0.1	21.1	1.9	0.5	20.6	trace	trace	0.1			0	120	0.3
X154	1 cup (250mL)	128	92.7	520	539	3.2	0.2	27	2.4	0.6	26.4	trace	trace	0.1			0	150	0.4
X154	1 potato	90	65.2	366	379	2.3	0.1	19	1.7	0.5	18.5	trace	trace	0.1			0	110	0.3
X98	Potato, Rua, flesh, roasted in beef dripping, salt added	100	71.8	444	461	2.4	0.6	22.3	2.2	0.5	21.8	0.3	0.3	0.1			1	120	0.3
X98	1 cup (250mL)	130	93.4	577	599	3.2	0.8	28.9	2.8	0.6	28.3	0.3	0.4	0.1			1	160	0.4
X94	Potato, Rua, stem tuber, flesh, boiled, drained, no salt added	100	77.1	351	366	2.1	0.2	18.2	1.9	0.2	17.9	trace	trace	0.1			0	4	0.3
X94	1 cup (250mL)	164	126	576	601	3.5	0.3	29.8	3.1	0.3	29.4	0.1	trace	0.2			0	6.6	0.5

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
X1099	Parsnip, boiled, drained, no salt added	100	400	38	33	0.2	0.3	0	0	0	0.06	0.05	1.5	0.09	0	0	3.3	0	0.38
X1099	1 cup sliced (250mL)	198.9	790	75	65	0.4	0.6	0	0	0	0.12	0.1	3	0.18	0	0	6.5	0	0.76
X1100	Parsnip, flesh, baked without fat	100	550	52	45	0.3	0.4	0	0	0	0.07	0.07	2	0.12	0	0	3.4	0	0.53
X1100	1 cup sliced (250mL)	144.9	800	76	66	0.4	0.6	0	0	0	0.1	0.1	2.9	0.17	0	0	4.9	0	0.77
X1101	Parsnip, flesh, steamed	100	420	40	35	0.2	0.3	0	0	0	0.06	0.05	1.5	0.09	0	0	2.6	0	0.41
X1101	1 cup sliced (250mL)	177.2	750	71	62	0.4	0.5	0	0	0	0.11	0.09	2.7	0.16	0	0	4.6	0	0.73
X80	Pea, Green, frozen, boiled, drained, no salt added	100	130	84	31	1.4	0.7	0.2	47	280	0.24	0.07	2.4	0.07	0	59	13	0	0.03
X80	1 cup (250mL)	164	210	140	51	2.3	1.1	0.3	77	460	0.39	0.12	3.9	0.12	0	97	21.3	0	0.05
X73	Pea, split, dried, boiled, drained, no salt added	100	300	130	12	1.9	3.5	0.3	8.4	50	0.12	0.07	2.6	0.06	0	65	0.5	0	0.65
X73	1 cup (250mL)	194	580	260	24	3.7	6.7	0.6	16	97	0.23	0.14	5.1	0.12	0	130	1	0	1.3
X93	Potato, Rua, flesh, baked, salt added	100	540	41	4	0.3	0.3	1	1.2	7	0.09	0.04	1.1	0.09	0	14	10	0	0.08
X93	1 cup (250mL)	128	700	52	5.1	0.4	0.4	1.3	1.5	9	0.12	0.05	1.4	0.12	0	18	12.8	0	0.1
X96	Potato, Rua, flesh, boiled, mashed with milk, butter & salt	100	280	39	21	0.3	0.3	0.4	12	39	0.05	0.05	0.95	0.07	0.01	14	8	0	0.1
X96	1 cup (250mL)	209	590	82	44	0.6	0.6	0.8	24	82	0.1	0.1	2	0.15	0.02	29	16.7	0	0.21
X154	Potato, Rua, flesh, microwaved, salt added	100	610	47	4	0.5	0.4	1	2.2	13	0.09	0.05	0.9	0.1	0	14	10	0	0.08
X154	1 cup (250mL)	128	780	60	5.1	0.6	0.5	1.3	2.8	17	0.12	0.06	1.2	0.13	0	18	12.8	0	0.1
X154	1 potato	90	550	42	3.6	0.5	0.4	0.9	2	12	0.08	0.05	0.81	0.09	0	13	9	0	0.07
X98	Potato, Rua, flesh, roasted in beef dripping, salt added	100	590	44	6	0.6	0.3	0.4	1.7	10	0.11	0.04	1.4	0.11	0	24	10	0	0.08
X98	1 cup (250mL)	130	770	57	7.8	0.8	0.4	0.5	2.2	13	0.14	0.05	1.8	0.14	0	31	13	0	0.1
X94	Potato, Rua, stem tuber, flesh, boiled, drained, no salt added	100	330	32	4	0.5	0.2	0.5	1.2	7	0.07	0.04	0.83	0.07	0	14	9	0	0.08
X94	1 cup (250mL)	164	540	52	6.6	0.8	0.3	0.8	1.9	11	0.12	0.07	1.4	0.12	0	23	14.8	0	0.13

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
X1008	Potato, flesh & skin, baked	100	76	337	355	2.5	0.4	16.6	2.2	1.4	15.2	0.1	trace	0.2			0	1.1	1.1
X1008	1 cup sliced (250mL)	130	98.8	439	461	3.3	0.5	21.5	2.9	1.8	19.7	0.1	trace	0.2			0	1.4	1.4
X1032	Potato, fries beer batter, frozen, baked	100	59.9	712	733	3.7	6.3	24.5	2.6	0.5	24	0.5	3.9	1.5	0.4	1.1	0	280	0
X1032	1 cup (250mL)	156.1	93.5	1110	1140	5.7	9.9	38.2	4.1	0.8	37.5	0.8	6.1	2.3	0.6	1.7	0	440	0
X1033	Potato, fries tempura, frozen, baked, Crunchy Steak Cut Fries, Wattie's	100	58.6	766	784	3.1	8.2	24.1	2.2	0.5	23.6	0.7	5.1	1.8	0.5	1.4	0	410	0
X1033	1 cup (250mL)	172.1	101	1320	1350	5.4	14.1	41.5	3.8	0.9	40.6	1.2	8.8	3.2	0.8	2.3	0	710	0
X327	Potato, fries, chunky cut, frozen, precooked in canola oil, baked	100	55.7	792	829	3.6	4.8	32.7	4.6	0	32.7	0.5	2.7	0.9			0	67	0.6
X327	10 chips	82.6	46	654	684	2.9	3.9	27	3.8	0	27	0.4	2.2	0.7			0	55	0.5
X324	Potato, fries, chunky cut, frozen, precooked in polyunsaturated oil, baked	100	61.3	636	652	3.6	3.7	25.8	2	0	25.8	0.6	1	1.5			0	67	0.6
X324	10 chips	80	49	509	522	2.8	3	20.6	1.6	0	20.6	0.5	0.8	1.2			0	54	0.5
X321	Potato, fries, shoestring cut, frozen, precooked in polyunsaturated oil, baked	100	52.4	911	927	3.6	7.8	33	2	0	33	1.3	2.1	3.2			0	67	0.6
X321	10 chips	21	11	191	195	0.7	1.6	6.9	0.4	0	6.9	0.3	0.5	0.7			0	14	0.1
X322	Potato, fries, straight cut, frozen, precooked in polyunsaturated oil, baked	100	60.2	710	726	3.6	5.5	26.2	2	0	26.2	0.9	1.5	2.3			0	67	0.6
X322	10 chips	58.8	35.4	417	427	2.1	3.2	15.4	1.2	0	15.4	0.6	0.9	1.3			0	39	0.4
X1011	Potato, root vegetable, stem tuber, flesh, boiled	100	83.7	266	278	1.4	0.3	13.7	1.5	1.2	12.6	0.1	trace	0.1			0	0.5	0.3
X1011	1 medium	167	140	444	464	2.4	0.4	22.9	2.5	1.9	21	0.1	trace	0.2			0	0.8	0.5
X1037	Potato, wedges lower fat & salt, baked, Wedges Crunchy, Pams	100	60.5	619	645	3.4	3.9	24.5	3.3	0.6	23.9	0.3	2.3	1	0.3	0.7	0	33	0
X1037	1 cup (250mL)	150.9	91.3	933	973	5.2	5.9	37	5	0.9	36.1	0.5	3.5	1.5	0.4	1	0	50	0
X314	Potato, wedges, frozen, precooked in polyunsaturated oil, baked	100	56.8	782	798	3.9	6.2	28.5	2	0	28.5	1.1	1.7	2.6			0	380	1.2
X314	10 chips	94.7	53.7	740	755	3.7	5.9	27	1.9	0	27	1	1.6	2.4			0	360	1.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
X1008	Potato, flesh & skin, baked	100	470	45	7.2	0.7	0.4	0.5	0.3	2	0.03	0.02	1.8	0.36	0	22	15	0	0.04
X1008	1 cup sliced (250mL)	130	610	59	9.4	0.9	0.5	0.7	0.4	2.6	0.04	0.03	2.3	0.47	0	29	19.5	0	0.05
X1032	Potato, fries beer batter, frozen, baked	100	510	150	14	0.6	0.4	5	0	0	0	0.03	1.4	0.19	0	41	2	0	0.56
X1032	1 cup (250mL)	156.1	800	230	21	0.9	0.6	7.8	0	0	0	0.05	2.2	0.3	0	64	3.1	0	0.87
X1033	Potato, fries tempura, frozen, baked, Crunchy Steak Cut Fries, Wattie's	100	320	120	9.4	0.6	0.3	0	0	0	0	0.03	1.4	0.19	0	41	2	0	0.56
X1033	1 cup (250mL)	172.1	550	210	16	1	0.6	0	0	0	0	0.05	2.4	0.33	0	71	3.4	0	0.96
X327	Potato, fries, chunky cut, frozen, precooked in canola oil, baked	100	490	140	11	0.8	0.5	0.3	0	0	0.11	0.02	2.4	0.64	0	24	6.2	0	0.76
X327	10 chips	82.6	400	110	8.9	0.6	0.4	0.2	0	0	0.09	0.02	2	0.53	0	20	5.1	0	0.63
X324	Potato, fries, chunky cut, frozen, precooked in polyunsaturated oil, baked	100	490	140	11	0.8	0.5	0.3	0	0	0.11	0.02	2.4	0.64	0	24	6.2	0	0.76
X324	10 chips	80	390	110	8.6	0.6	0.4	0.2	0	0	0.09	0.02	1.9	0.51	0	19	5	0	0.61
X321	Potato, fries, shoestring cut, frozen, precooked in polyunsaturated oil, baked	100	490	140	11	0.8	0.5	0.3	0	0	0.11	0.02	2.4	0.64	0	24	6.2	0	0.76
X321	10 chips	21	100	29	2.3	0.2	0.1	trace	0	0	0.02	trace	0.51	0.13	0	5	1.3	0	0.16
X322	Potato, fries, straight cut, frozen, precooked in polyunsaturated oil, baked	100	490	140	11	0.8	0.5	0.3	0	0	0.11	0.02	2.4	0.64	0	24	6.2	0	0.76
X322	10 chips	58.8	290	80	6.4	0.4	0.3	0.1	0	0	0.07	0.01	1.4	0.38	0	14	3.6	0	0.45
X1011	Potato, root vegetable, stem tuber, flesh, boiled	100	260	28	2.7	0.3	0.2	0.5	1.2	7	0.02	0.02	1.5	0.16	0	14	9	0	0.06
X1011	1 medium	167	430	47	4.5	0.6	0.4	0.8	2	12	0.03	0.03	2.5	0.27	0	24	15	0	0.1
X1037	Potato, wedges lower fat & salt, baked, Wedges Crunchy, Pams	100	570	110	16	0.7	0.5	0	1	6	0	0.03	2.1	0.47	0	30	2	0	0.56
X1037	1 cup (250mL)	150.9	860	160	24	1.1	0.8	0	1.5	9.1	0	0.05	3.1	0.71	0	45	3	0	0.85
X314	Potato, wedges, frozen, precooked in polyunsaturated oil, baked	100	460	130	12	0.8	0.5	0.6	0	0	0.12	0.03	2.7	0.52	0	30	6.2	0	0.76
X314	10 chips	94.7	440	120	12	0.7	0.5	0.6	0	0	0.11	0.03	2.6	0.49	0	28	5.9	0	0.72

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
X292	Pumpkin, flesh & skin, roasted	100	85.2	215	227	1.7	2.7	5	1.5	1.2	3.8	1.2	0.8	0.1		trace	0	29	0.4
X292	1 cup (250mL)	215	183	462	488	3.6	5.9	10.8	3.2	2.6	8.1	2.5	1.7	0.2		0.1	0	62	0.9
X148	Pumpkin, flesh, baked	100	84.5	193	211	1.4	0.4	9.1	2.2	6.1	3	0.2	0.1	trace			0	3	0.4
X148	1 cup (250mL)	217	183	419	457	3.1	0.8	19.7	4.8	13.2	6.5	0.5	0.1	trace			0	6.5	1
X147	Pumpkin, flesh, boiled, drained, no salt added	100	91.5	88	106	0.8	0.2	4	2.2	2.6	1.4	0.1	trace	trace			0	2	0.4
X147	1 cup (250mL)	220	201	194	233	1.7	0.4	8.8	4.8	5.7	3.1	0.3	0.1	trace			0	4.4	1
X181	Puwaha, Sow Thistle, leaves & upper stem, boiled, drained, no salt added	100	93.5	69	111	2.3	0.7	0.2	5.2	0.2	trace	0.1	trace	0.4			0	26	2.7
X181	1 cup chopped (250mL)	146	137	101	162	3.4	1	0.3	7.6	0.3	trace	0.2	0.1	0.6			0	38	3.9
X1012	Puwaha, leaves, raw, Prickly Sow Thistle	100	90.8	80	105	2.4	0.9	0.4	3.2	0.2	0.2	0.1	trace	0.3			0	110	0.7
X1012	1 cup chopped (250mL)	40	36.3	32	42	1	0.3	0.2	1.3	0.1	0.1	trace	trace	0.1			0	44	0.3
X112	Radish, flesh & skin, raw	100	93.6	79	87	0.9	0.5	2.6	1.1	2.6	0	0.1	0.1	0.2			0	56	0.7
X112	1 cup sliced (250mL)	124	116	98	108	1.2	0.6	3.2	1.4	3.2	0	0.2	0.1	0.2			0	70	0.9
X1018	Rocket, leaves, raw	100	92.8	76	95	3.2	0.5	0.2	2.3	0.2	0	0.1	trace	0.3			0	13	0
X1018	1 cup (250mL)	37.5	34.8	29	36	1.2	0.2	0.1	0.9	0.1	0	trace	trace	0.1			0	4.9	0
X1047	Salad, Mesclun, leaves, raw	100	93	54	71	2.5	0.3	0	2.2	0	0	trace	trace	0.1	0.1	trace	0	24	8.4
X1047	1 cup (250mL)	37.5	34.9	20	27	0.9	0.1	0	0.8	0	0	trace	trace	trace	trace	trace	0	9	3.2
X1013	Seaweed, sheet, toasted, Nori	100	2.4	966	1270	38.8	7.2	2.4	38.2	0.4	2	1	1.4	3.2	trace	2.2	0	690	3000
X1013	5 sheets	11.3	0.3	109	144	4.4	0.8	0.3	4.3	trace	0.2	0.1	0.2	0.4	trace	0.2	0	78	340
X177	Silverbeet, boiled, drained, no salt added	100	89.7	107	133	2.8	0.3	2.9	3.3	2.6	0.3	trace	0.1	0.1			0	140	2.7
X177	1 cup chopped (250mL)	168	151	180	224	4.7	0.5	4.8	5.5	4.4	0.4	0.1	0.1	0.2			0	240	4.6
X1046	Spinach, English, leafy, boiled, drained, no salt added	100	93.9	63	81	2.8	0.4	0	2.3	0	0	trace	trace	0.2	0.2	trace	0	4.9	4.7
X1046	1 cup (250mL)	150	141	94	122	4.2	0.6	0	3.5	0	0	0.1	trace	0.3	0.2	trace	0	7.4	7.1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
X292	Pumpkin, flesh & skin, roasted	100	430	73	16	0.5	0.3	0	160	960	0.02	0.08	0.5	0.04	0	9	3	0	2.4
X292	1 cup (250mL)	215	920	160	34	1	0.7	0	340	2100	0.04	0.17	1.1	0.09	0	19	6.3	0	5.1
X148	Pumpkin, flesh, baked	100	420	30	29	0.4	0.3	0.2	530	3200	0.04	0.01	0.47	0.08	0	9	19	0	1.1
X148	1 cup (250mL)	217	900	65	63	0.9	0.7	0.5	1100	6900	0.09	0.02	1	0.17	0	20	41.2	0	2.3
X147	Pumpkin, flesh, boiled, drained, no salt added	100	230	17	16	0.2	0.2	0.1	590	3500	0.02	0	0.25	0.03	0	9	10	0	1.1
X147	1 cup (250mL)	220	500	37	35	0.5	0.4	0.2	1300	7800	0.04	0	0.55	0.07	0	20	22	0	2.3
X181	Puwaha, Sow Thistle, leaves & upper stem, boiled, drained, no salt added	100	160	37	100	1.1	0.5	0.2	1400	8200	0.02	0.03	0.71	0.05	0	74	22	0	0.7
X181	1 cup chopped (250mL)	146	230	54	150	1.6	0.7	0.3	2000	12000	0.03	0.04	1	0.07	0	110	32.1	0	1
X1012	Puwaha, leaves, raw, Prickly Sow Thistle	100	450	29	100	0.9	0.9	0.2	690	4100	0.02	0.18	2.6	0.36	0	96	1	0	0.52
X1012	1 cup chopped (250mL)	40	180	12	40	0.4	0.3	0.1	280	1700	0.01	0.07	1	0.14	0	38	0.4	0	0.21
X112	Radish, flesh & skin, raw	100	230	26	42	1.8	0.4	0.3	2.2	13	0.04	0.02	0.29	0.1	0	23	23.9	0	0
X112	1 cup sliced (250mL)	124	280	32	52	2.2	0.5	0.4	2.7	16	0.05	0.03	0.36	0.12	0	28	29.6	0	0
X1018	Rocket, leaves, raw	100	350	41	200	0.9	0.4	0.2	440	2700	0.09	0.24	1.2	0.23	0	2.3	5	0	0.88
X1018	1 cup (250mL)	37.5	130	15	75	0.3	0.2	0.1	170	1000	0.03	0.09	0.43	0.09	0	0.9	1.9	0	0.33
X1047	Salad, Mesclun, leaves, raw	100	400	37	150	1.1	0.4	0	480	2900	0	0.25	0.73	0.31	0	160	4.4	0	0
X1047	1 cup (250mL)	37.5	150	14	56	0.4	0.1	0	180	1100	0	0.09	0.27	0.12	0	59	1.7	0	0
X1013	Seaweed, sheet, toasted, Nori	100	2800	610	240	20	4.4	20	1400	8600	0.17	2.4	17	1.4	67	12	134	0	2
X1013	5 sheets	11.3	320	69	27	2.3	0.5	2.3	160	980	0.02	0.27	1.9	0.16	7.6	1.3	15.1	0	0.22
X177	Silverbeet, boiled, drained, no salt added	100	420	39	68	1.2	0.7	0.3	550	3300	0.02	0.04	0.85	0.25	0	42	16	0	2.4
X177	1 cup chopped (250mL)	168	710	66	110	2.1	1.2	0.4	930	5600	0.03	0.07	1.4	0.42	0	71	26.9	0	4
X1046	Spinach, English, leafy, boiled, drained, no salt added	100	340	31	88	1.8	0.4	0	400	2400	0	0.14	0.66	0.13	0	130	1.2	0	0
X1046	1 cup (250mL)	150	510	47	130	2.7	0.6	0	600	3600	0	0.21	0.99	0.2	0	200	1.8	0	0

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
X1045	Spinach, English, raw	100	93	57	75	2.5	0.4	0	2.2	0	0	trace	trace	0.2	0.2	trace	0	11	11
X1045	1 cup chopped (250mL)	42.9	39.9	25	32	1.1	0.2	0	0.9	0	0	trace	trace	0.1	0.1	trace	0	4.5	4.9
X67	Spring onion, bulb and stalk, raw	100	86.8	172	189	0.9	0.3	8.5	2.2	8.3	0.2	0.1	trace	0.1			0	13	0.5
X67	1 cup (250mL)	106	92	182	200	1	0.3	9	2.3	8.8	0.2	0.1	trace	0.1			0	14	0.5
X67	1 spring onion	18	15.6	31	34	0.2	trace	1.5	0.4	1.5	trace	trace	trace	trace			0	2.3	0.1
X266	Sprout, alfalfa, raw	100	92.3	89	107	3.7	0.7	0	2.2	0	0	0.1	0.1	0.4			0	6.1	0.7
X266	1 cup (250mL)	35	32.3	31	37	1.3	0.2	0	0.8	0	0	trace	trace	0.1			0	2.1	0.2
X135	Sprout, mung bean, raw	100	93.2	96	110	2.9	0.8	1.1	1.8	0.5	0.6	0.2	0.1	0.3			0	3	0.4
X135	1 cup (250mL)	104	96.9	100	115	3	0.8	1.1	1.9	0.5	0.6	0.2	0.1	0.3			0	3.1	0.5
X225	Squash, butternut, flesh, steamed	100	78.1	354	375	1.8	0.3	18.4	2.6	3.6	14.8	0.1	trace	0.1			0	2	0.7
X225	1 cup diced (250mL)	222	173	787	833	4	0.6	40.8	5.8	8	32.9	0.2	0.1	0.3			0	4.4	1.5
X123	Swede, flesh, boiled, drained, no salt added	100	91.6	81	103	0.9	0.1	3.7	2.8	3.5	0.2	trace	trace	trace			0	12	0.4
X123	1 cup chopped (250mL)	150	137	121	155	1.3	0.1	5.6	4.2	5.3	0.3	trace	trace	0.1			0	18	0.7
X41	Sweet corn, canned, drained, Whole Kernel, Wattie's	100	73.4	331	347	2.9	0.7	15	2	8.5	6.5	0.1	0.2	0.3			0	310	0.8
X41	1 cup (250mL)	176	129	582	610	5.2	1.2	26.4	3.5	15	11.4	0.2	0.3	0.5			0	550	1.4
X301	Sweet corn, creamed, canned	100	77.1	317	344	2	0.8	14.9	3.4	4.3	10.6	0.1	0.2	0.3			0	170	0.8
X301	1 cup (250mL)	281	217	891	968	5.6	2.2	41.9	9.6	12.1	29.8	0.2	0.7	0.9			0	490	2.3
X288	Sweet corn, kernels on cob, frozen, boiled, drained, no salt added	100	71.9	395	420	3.3	1.3	17.1	3.1	4.4	12.7	0.1	0.1	0.2			0	2.5	0.7
X288	1 cup (250mL)	173	124	683	726	5.6	2.2	29.7	5.4	7.6	22	0.1	0.2	0.4			0	4.3	1.2
X1062	Taro, corm, flesh, baked	100	64.5	488	512	1.3	1.3	24.7	3.1	2.2	22.5	1.1	0.6	0.5	trace	0.4	0	0	0.7
X1062	1 cup sliced (250mL)	147.5	95.1	719	755	1.9	1.8	36.4	4.5	3.2	33.2	1.7	0.9	0.7	trace	0.6	0	0	1

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
X1045	Spinach, English, raw	100	710	47	69	4.4	0.6	0	400	2400	0	0.24	1	0.16	0	200	2.9	0	0
X1045	1 cup chopped (250mL)	42.9	300	20	30	1.9	0.3	0	170	1000	0	0.1	0.43	0.07	0	85	1.2	0	0
X67	Spring onion, bulb and stalk, raw	100	230	24	140	1.2	0.1	0.2	98	590	0.05	0.09	1.2	0.1	0	64	25	0	0.3
X67	1 cup (250mL)	106	240	25	150	1.3	0.1	0.2	100	620	0.05	0.1	1.3	0.11	0	68	26.5	0	0.32
X67	1 spring onion	18	41	4.3	25	0.2	trace	trace	18	110	0.01	0.02	0.22	0.02	0	12	4.5	0	0.05
X266	Sprout, alfalfa, raw	100	83	68	13	0.5	trace	2.3	16	96	0.15	0.14	1.1	0.13	0	36	0	0	0.02
X266	1 cup (250mL)	35	29	24	4.4	0.2	trace	0.8	5.6	34	0.05	0.05	0.39	0.05	0	13	0	0	0.01
X135	Sprout, mung bean, raw	100	140	51	19	0.4	0.3	1.4	2	12	0.11	0.12	1.1	0.08	0	61	0	0	0.06
X135	1 cup (250mL)	104	150	53	19	0.4	0.3	1.4	2.1	12	0.11	0.13	1.1	0.08	0	63	0	0	0.06
X225	Squash, buttercup, flesh, steamed	100	380	22	16	0.4	0.2	0.8	430	2600	0.1	0.11	1.3	0.06	0	46	0.6	0	1.9
X225	1 cup diced (250mL)	222	830	49	36	0.9	0.5	1.8	960	5700	0.22	0.24	2.9	0.13	0	100	1.3	0	4.2
X123	Swede, flesh, boiled, drained, no salt added	100	180	18	30	0.4	0.1	0.2	0	0	0.04	0.03	1	0.12	0	15	17	0	0
X123	1 cup chopped (250mL)	150	260	27	45	0.6	0.2	0.3	0	0	0.06	0.05	1.5	0.18	0	23	25.5	0	0
X41	Sweet corn, canned, drained, Whole Kernel, Wattie's	100	200	67	3	0.6	0.6	0.2	26	160	0.05	0.08	1.5	0.16	0	31	5	0	0.07
X41	1 cup (250mL)	176	350	120	5.3	1.1	1.1	0.3	46	280	0.09	0.14	2.7	0.28	0	55	8.8	0	0.12
X301	Sweet corn, creamed, canned	100	170	56	3.2	0.3	0.3	4.2	18	110	0	0	1.4	0.07	0	31	1	0	0.46
X301	1 cup (250mL)	281	470	160	8.9	0.8	0.9	12	52	310	0	0	3.9	0.2	0	87	2.8	0	1.3
X288	Sweet corn, kernels on cob, frozen, boiled, drained, no salt added	100	260	96	5	0.6	0.8	6.8	20	120	0.05	0.05	2.6	0.15	0	31	3.4	0	0.88
X288	1 cup (250mL)	173	450	170	8.6	1.1	1.4	12	35	210	0.09	0.09	4.5	0.26	0	54	5.8	0	1.5
X1062	Taro, corm, flesh, baked	100	400	40	17	0.6	2.4	0	1.8	11	0.08	0.12	1.4	0.21	0	55	3.1	0	1.6
X1062	1 cup sliced (250mL)	147.5	580	58	25	0.8	3.5	0	2.7	16	0.12	0.18	2	0.31	0	82	4.6	0	2.4

FoodID	Short Food Name	Measure	Water	Energy	Energy (NIP)	Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
		g	g	kJ	kJ	g	g	g	g	g	g	g	g	g	g	g	mg	mg	µg
X1063	Taro, corm, flesh, boiled	100	65.1	457	482	1.3	0.3	24.9	3.1	2.2	22.7	1	trace	0.1	trace	0.1	0	0	0.7
X1063	1 cup sliced (250mL)	145	94.4	662	698	1.9	0.4	36.1	4.5	3.2	32.9	1.4	trace	0.2	trace	0.1	0	0	1
X1053	Taro, corm, flesh, raw	100	65.1	457	482	1.3	0.3	24.9	3.1	2.2	22.7	1	trace	0.1	trace	0.1	0	0	0.7
X1053	1 taro	465	303	2120	2240	6.1	1.4	116	14.4	10.2	106	4.6	0.1	0.6	0.1	0.5	0	0	3.3
X1053	1 cube (3cm)	30	19.5	137	144	0.4	0.1	7.5	0.9	0.7	6.8	0.3	trace	trace	trace	trace	0	0	0.2
X275	Tomato, canned in tomato juice	100	93.6	72	81	0.9	0.2	2.9	1.2	2.7	0.2	0	0	0	0	0	0	62	0.6
X275	1 cup (250mL)	261	244	187	212	2.3	0.5	7.6	3.1	7	0.5	0	0	0	0	0	0	160	1.4
X125	Tomato, canned, drained	100	94	107	121	1.3	0.2	4.6	1.7	4.6	trace	trace	trace	0.1			0	140	0.6
X125	1 cup (250mL)	254	239	273	307	3.2	0.5	11.8	4.3	11.7	0.1	0.1	0.1	0.2			0	350	1.4
X1079	Tomato, paste, canned	100	74.2	258	286	3.6	0.5	10.5	3.6	9.9	0.6	0.1	0.1	0.2	trace	0.1	4	270	2
X1079	1 tablespoon (15mL)	15.1	11.2	39	43	0.5	0.1	1.6	0.5	1.5	0.1	trace	trace	trace	trace	trace	1	41	0.3
X1078	Tomato, puree, canned, Wattie's	100	86.9	149	163	1.5	0.2	6.8	1.8	6.5	0.3	trace	trace	0.1	trace	trace	2	240	0.6
X1078	1 cup (250mL)	254.3	221	378	415	3.8	0.5	17.3	4.6	16.5	0.8	0.1	0.1	0.2	trace	0.1	6	610	1.5
X1078	1 tablespoon (15mL)	15.3	13.3	23	25	0.2	trace	1	0.3	1	trace	trace	trace	trace	trace	trace	trace	37	0.1
X295	Tomato, sun-dried	100	14.6	1110	1210	15.2	3	43.5	12.3	23	20.5	0.5	0.5	1.3			0	2100	1.6
X295	1 cup (250mL)	54	7.9	598	651	8.2	1.6	23.5	6.6	12.4	11	0.3	0.3	0.7			0	1100	0.9
X1006	Tomato, whole, raw	100	94.2	73	83	0.8	0.4	2.7	1.2	2.7	trace	trace	0.1	0.2			0	1	0.1
X1006	1 medium whole (6.6cm diameter)	123	116	90	102	0.9	0.5	3.3	1.5	3.3	trace	trace	0.1	0.2			0	1.2	0.1
X1006	1 cup chopped (250mL)	0.67	0.6	trace	1	trace	trace	trace	trace	trace	0	0	0	trace			0	trace	trace
X129	Turnip, root, flesh, boiled, drained, no salt added	100	94.5	62	87	0.7	0.3	2.3	3.1	2.2	0.1	trace	trace	0.2			0	28	0.4
X129	1 cup mashed (250mL)	122	115	76	106	0.8	0.4	2.8	3.8	2.7	0.1	trace	trace	0.2			0	34	0.5

FoodID	Short Food Name	Measure	Potassium K	Phosphorus P	Calcium Ca	Iron Fe	Zinc Zn	Selenium Se	Vitamin A	Beta- carotene	Thiamin	Riboflavin	Niacin	Vitamin B6	Vitamin B12	Dietary folate	Vitamin C	Vitamin D	Vitamin E
		g	mg	mg	mg	mg	mg	µg	µg	µg	mg	mg	mg	mg	µg	µg	mg	µg	mg
X1063	Taro, corm, flesh, boiled	100	400	40	17	0.6	2.4	0	1.8	11	0.1	0.13	1.4	0.22	0	62	3.9	0	1.6
X1063	1 cup sliced (250mL)	145	580	58	25	0.8	3.5	0	2.7	16	0.15	0.19	2.1	0.32	0	90	5.7	0	2.3
X1053	Taro, corm, flesh, raw	100	400	40	17	0.6	2.4	0	1.8	11	0.1	0.13	1.4	0.22	0	62	3.9	0	1.6
X1053	1 taro	465	1900	190	79	2.7	11	0	8.6	51	0.47	0.6	6.7	1	0	290	18.1	0	7.5
X1053	1 cube (3cm)	30	120	12	5.1	0.2	0.7	0	0.6	3.3	0.03	0.04	0.43	0.07	0	19	1.2	0	0.48
X275	Tomato, canned in tomato juice	100	180	19	24	0.6	0.1	0	62	370	0.02	0	0.7	0.11	0	8	11	0	1.2
X275	1 cup (250mL)	261	480	50	63	1.6	0.2	0	160	970	0.05	0	1.8	0.29	0	21	28.7	0	3.2
X125	Tomato, canned, drained	100	270	19	32	0.2	0.2	0.2	35	210	0.01	0	0.58	0.01	0	8	8	0	0.25
X125	1 cup (250mL)	254	690	48	81	0.5	0.4	0.5	89	530	0.03	0	1.5	0.03	0	20	20.3	0	0.64
X1079	Tomato, paste, canned	100	900	70	35	1	0.4	0.9	160	980	0.14	0.24	2.5	2.1	0	0	8.3	0	3.5
X1079	1 tablespoon (15mL)	15.1	140	11	5.3	0.1	0.1	0.1	25	150	0.02	0.04	0.38	0.32	0	0	1.3	0	0.53
X1078	Tomato, puree, canned, Wattie's	100	420	36	17	0.5	0.2	0	93	560	0.1	0.15	0.59	0.58	0	0	7.7	0	1.4
X1078	1 cup (250mL)	254.3	1100	92	42	1.2	0.5	0	240	1400	0.25	0.38	1.5	1.5	0	0	19.6	0	3.6
X1078	1 tablespoon (15mL)	15.3	64	5.5	2.6	0.1	trace	0	14	85	0.02	0.02	0.09	0.09	0	0	1.2	0	0.22
X295	Tomato, sun-dried	100	3400	360	110	9.1	2	0	87	520	0.53	0.49	9.1	0.33	0	68	39.2	0	0.01
X295	1 cup (250mL)	54	1900	190	59	4.9	1.1	0	47	280	0.29	0.27	4.9	0.18	0	37	21.2	0	trace
X1006	Tomato, whole, raw	100	240	22	6.6	0.2	0.1	0.2	92	550	0.02	0.01	0.64	0.07	0	0	23.7	0	0.77
X1006	1 medium whole (6.6cm diameter)	123	300	27	8.1	0.2	0.1	0.2	110	680	0.03	0.01	0.79	0.09	0	0	29.2	0	0.95
X1006	1 cup chopped (250mL)	0.67	1.6	0.1	trace	trace	trace	trace	0.6	3.7	0	0	trace	0	0	0	0.2	0	trace
X129	Turnip, root, flesh, boiled, drained, no salt added	100	160	19	55	0.4	0.1	0.2	2.7	16	0.03	0.04	0.55	0.06	0	9	17	0	0
X129	1 cup mashed (250mL)	122	200	23	67	0.5	0.1	0.3	3.3	20	0.04	0.05	0.67	0.07	0	11	20.7	0	0

FoodID	Short Food Name	Measure	Water	Energy		Protein	Fat	Carbohydrate, available	Dietary fibre	Sugars	Starch	SFA	MUFA	PUFA	Alpha-linolenic acid	Linoleic acid	Cholesterol	Sodium Na	Iodine I
				g	g														
X157	Vegetables mix, carrots, corn & peas, frozen, boiled, drained, no salt added	100	81.2	247	284	3.2	0.5	10.4	4.6	4.5	5.9	0.1	0.1	0.2			0	20	0.5
X157	1 cup (250mL)	145	118	358	411	4.6	0.7	15	6.6	6.5	8.5	0.2	0.1	0.2			0	29	0.7
X131	Watercress, raw	100	93	66	92	2.8	0.4	0.2	3.3	0.1	0.1	0.1	trace	0.2			0	17	2.7
X131	1 cup chopped (250mL)	35	32.6	23	32	1	0.1	0.1	1.2	trace	trace	trace	trace	0.1			0	5.8	0.9
X1076	Yams, New Zealand, Red, unpeeled, baked without fat	100	75.7	360	374	1.7	0.3	18.8	1.7	6.7	12.1	trace	trace	0.2	trace	0.2	0	0	0
X1077	Yams, New Zealand, Red, unpeeled, boiled, drained, no salt added	100	83.8	240	249	1.2	0.2	12.5	1.1	4.4	8.1	trace	trace	0.1	trace	0.1	0	0	0

FoodID	Short Food Name	Measure	Potassium K mg	Phosphorus P mg	Calcium Ca mg	Iron Fe mg	Zinc Zn mg	Selenium Se µg	Vitamin A µg	Beta- carotene µg	Thiamin mg	Riboflavin mg	Niacin mg	Vitamin B6 mg	Vitamin B12 µg	Dietary folate µg	Vitamin C mg	Vitamin D µg	Vitamin E mg
X157	Vegetables mix, carrots, corn & peas, frozen, boiled, drained, no salt added	100	150	48	19	0.8	0.5	0.2	480	2900	0.13	0.03	1.8	0.07	0	19	7	0	0.32
X157	1 cup (250mL)	145	220	70	27	1.1	0.8	0.2	690	4200	0.19	0.04	2.5	0.1	0	28	10.2	0	0.46
X131	Watercress, raw	100	180	33	53	2.2	0.3	0.2	830	4900	0.12	0.04	0.77	0.19	0	280	75	0	1.3
X131	1 cup chopped (250mL)	35	63	12	18	0.8	0.1	0.1	290	1700	0.04	0.01	0.27	0.07	0	98	26.3	0	0.46
X1076	Yams, New Zealand, Red, unpeeled, baked without fat	100	540	70	5.3	0.5	0.3	0	130	780	0.08	0.18	0.58	0.31	0	59	0.7	0	0
X1077	Yams, New Zealand, Red, unpeeled, boiled, drained, no salt added	100	360	46	3.5	0.3	0.2	0	87	520	0.06	0.12	0.41	0.22	0	43	0.6	0	0

Appendix I – Alcohol values

Food ID	Short food name	Measure g	Alcohol g
B	BEVERAGES, ALCOHOLIC		
B1001	Beer, 4% alcohol	100	4.4
	100mL	100	4.4
B35	Beer, low alcohol	100	1.0
	100mL	96	1.0
B2	Beer, standard	100	3.9
	100mL	100	3.9
B9	Beer, stout	100	2.9
	100mL	101	2.9
B10	Beer, strong ale	100	6.6
	100mL	102	6.7
B12	Cider, sweet	100	3.7
	100mL	101	3.7
B17	Port, wine, fortified	100	15.9
	100mL	103	15.9
B18	Sherry, dry	100	15.7
	100mL	99	15.5
B20	Sherry, sweet	100	15.6
	100mL	101	15.6
B21	Spirit, 70 proof	100	31.7
	100mL	95	30.1
	1 shot (30mL)	28.5	9.0
B1010	Spirit, gin, 90 proof	100	37.9
	100mL	93.7	35.5
	1 shot (30mL)	28.2	10.7
B1012	Spirit, rum, 80 proof	100	33.4
	100mL	93.7	31.3

Food ID	Short food name	Measure g	Alcohol g
	1 shot (30mL)	28.2	9.4
B1011	Spirit, vodka, 80 proof	100	33.4
	100mL	93.7	31.3
	1 shot (30mL)	28.2	9.4
B1009	Spirit, whiskey, 86 proof	100	36.0
	100mL	93.7	33.7
	1 shot (30mL)	28.2	10.2
B24	Wine, red, dry	100	11.9
	100mL	100	11.9
B26	Wine, white, dry	100	11.9
	100mL	100	11.9
B27	Wine, white, medium	100	10.3
	100mL	100	10.3
B28	Wine, white, sparkling	100	10.6
	100mL	100	10.6
N	MEAT PRODUCTS		
N1005	Frozen meal, roast pork with mashed potato & vegetables, microwaved, Wattie's	100	1.0
	1 single meal	440.2	4.4
R	RECIPES		
R5439	Pork, with vegetables & cashew nuts, stir fried	100	0.2
	1 cup (250mL)	187	0.4
R102	Pudding, Christmas, steamed	100	0.1
	1 cup (250mL)	264	0.2
R5443	Soup, corned beef & vegetables, cooked	100	0.4
	1 cup (250mL)	255	1.0
R5440	Vegetables, stir fried	100	1.0
	1 cup (250mL)	160	1.0
S	SAUCES		
S1014	Sauce, soy, commercial	100	1.1

The Concise New Zealand Food Composition Tables, 10th Edition 2013 (Slightly Revised, August 2014)

Food ID	Short food name	Measure g	Alcohol g
	1 tablespoon (15mL)	17.6	0.2
	100mL	117.2	1.4
S1015	Sauce, soy, reduced salt, commercial	100	1.4
	1 tablespoon (15mL)	17.2	0.2
	100mL	114.4	1.6

Appendix II – Caffeine values

Food ID	Short food name	Measure g	Caffeine mg
A	BAKERY PRODUCTS		
A148	Biscuit, Afghan 1 biscuit (1.3 x 5.5cm diameter)	100 17.6	4 1
A1060	Biscuit, Chocolate Chip Fudge, Farmbake, Arnott's 1 biscuit (1.0 x 5.8cm diameter)	100 12.7	4 trace
A1061	Biscuit, Chocolate Chip, Cookie Time 1 biscuit (1.7 x 11.0cm diameter)	100 96.1	8 7
A1076	Biscuit, Classic Dark, Tim Tam, Arnott's 1 biscuit (6.2 x 3.2 x 1.3cm)	100 19	19 4
A1069	Biscuit, Dark Chocolate, Digestive, Arnott's 1 biscuit (0.7 x 7.5cm diameter)	100 18	12 2
A1070	Biscuit, Dark Chocolate, Wheaten, Griffin's 1 biscuit (0.5 x 5.4cm diameter)	100 10.3	12 1
A1072	Biscuit, Double Deck Dark Chocolate Delight, Chit Chat, Griffin's 1 biscuit (6.5 x 2.9 x 1.3cm)	100 19.1	8 2
A71	Biscuit, Mallow Puffs, Griffin's 1 biscuit (2.7 x 4.5cm diameter)	100 21.5	8 2
A1074	Biscuit, Milk Chocolate, Digestives, Arnott's 1 biscuit (0.7 x 7.5cm diameter)	100 17.6	5 1
A1066	Biscuit, White & Dark Chocolate, Farmbake, Arnott's 1 biscuit (1.0 x 5.2cm diameter)	100 12.6	4 trace
A1067	Biscuit, milk chocolate, Double Chocolate, Cookies, Ernest Adams 1 biscuit (1.3 x 5.3cm diameter)	100 13.3	9 1
A1064	Biscuit, milk chocolate, Double Coat, Tim Tam, Arnott's 1 biscuit (6.2 x 3.3 x 1.5cm)	100 22.8	7 2
A1071	Biscuit, milk chocolate, Original, Tim Tam, Arnott's 1 biscuit (6.2 x 3.2 x 1.3cm)	100 18.5	8 2

Food ID	Short food name	Measure g	Caffeine mg
A1075	Biscuit, milk chocolate, Wheaten, Griffin's 1 biscuit (0.8 x 5.5cm diameter)	100 10.8	5 1
A66	Biscuit, peanut brownie 1 biscuit (1.2 x 5.4cm diameter) 1 biscuit (1.6 x 5.5cm diameter)	100 12 22	4 1 1
A128	Muffin, chocolate 1 muffin (6.0cm top diameter x 4.0cm height)	100 60	3 2
C	BEVERAGES, NON-ALCOHOLIC		
C1036	Baking cocoa, powder, Bournville, Cadbury 1 cup (250mL) 1 teaspoon (5mL)	100 95.6 1.9	106 101 2
C1047	Coffee beverage, brewed from grounds, dripped prepared 1 cup (250mL) 100mL	100 255 102	39 99 40
C1046	Coffee beverage, brewed from grounds, plunger prepared 1 cup (250mL) 100mL	100 255 102	39 100 40
C1045	Coffee beverage, espresso, cafe variety 1 shot (30mL) 2 shot (55 ml) 1 cup short black takeaway size (90mL) 1 cup short black cafe size (70mL)	100 30 55 90 70	387 116 213 348 271
C1057	Coffee beverage, flat white, double shot & milk standard 3.3% fat, 285 mL, cafe variety 100mL 1 cup regular takeaway size (285mL)	100 95.9 244.9	87 75 213
C1048	Coffee beverage, instant, dry powder with water 1 cup (250mL) 100mL	100 250 100	33 83 33

Food ID	Short food name	Measure g	Caffeine mg
C1049	Coffee beverage, instant, dry powder with water & milk standard 3.3% fat	100	33
	1 cup (250mL)	250	83
	100mL	100	33
C1052	Coffee beverage, instant, dry powder with water & milk trim 0.5% fat	100	33
	1 cup (250mL)	250	83
	100mL	100	33
C1064	Coffee beverage, latte, double shot & milk standard 3.3% fat, 300 mL, cafe variety	100	97
	100mL	73.1	71
	1 cup large cafe size (300mL)	219.4	213
C1069	Coffee beverage, latte, double shot & milk trim 0.5% fat, 300 mL, cafe variety	100	97
	100mL	73.1	71
	1 cup large cafe size (300mL)	219.4	213
C1092	Coffee beverage, long black, double shot, 150 mL, cafe variety	100	142
	100mL	110	156
	1 cup small cafe size (150mL)	100	142
C1055	Coffee beverage, long black, double shot, 285 mL, cafe variety	100	75
	100mL	100	75
	1 cup regular takeaway size (285mL)	285	213
C1082	Coffee beverage, mochaccino, double shot & milk standard 3.3% fat, 300 mL, cafe variety	100	97
	100mL	74.61	73
	1 cup large cafe size (300mL)	223.85	218
C1086	Coffee beverage, mochaccino, double shot & milk trim 0.5% fat, 300 mL, cafe variety	100	97
	100mL	74.61	73
	1 cup large cafe size (300mL)	223.85	218
C1044	Coffee mix, instant, dry powder, Cafe Menu Cappuccino, Nescafe	100	476
	1 teaspoon (5mL)	2.3	11
C1043	Coffee, instant, decaffeinated, dry powder	100	112
	1 teaspoon (5mL)	1.7	2

Food ID	Short food name	Measure g	Caffeine mg
C1042	Coffee, instant, dry powder 1 teaspoon (5mL)	100 1.8	4590 83
C1030	Energy drink, assorted flavours, V, Frucor, fortified 1 cup (250mL) 100mL	100 258.2 103.3	28 73 29
C1031	Energy drink, sugar free, V, Frucor, fortified 1 cup (250mL) 100mL	100 265 106	30 79 32
C74	Energy food drink, dry powder, Chocolate, Nesquik, Nestle 1 teaspoon (5mL)	100 2.65	10 trace
C1038	Energy food drink, dry powder, Chocolatte Frothy Classic & Extreme Choc, Jarrah 1 teaspoon (5mL)	100 2.03	22 trace
C1037	Energy food drink, dry powder, Drinking Chocolate, Cadbury 1 teaspoon (5mL)	100 3.05	30 1
C1035	Energy food drink, powder, malted barley and chocolate, Milo, Nestle, fortified 1 teaspoon (5mL)	100 2.24	16 trace
C1094	Liquid breakfast, assorted flavours, Up&Go, Sanitarium, fortified 1 cup (250mL) 100mL	100 266.9 106.7	trace 1 trace
C25	Soft drink, Cola, Diet 1 cup (250mL) 100mL	100 250 100	14 35 14
C2	Soft drink, coca cola 1 cup (250mL) 100mL	100 257.5 103	9 23 9
C1039	Tea beverage, Green 1 cup (250mL) 100mL	100 252.7 101	12 31 12

Food ID	Short food name	Measure g	Caffeine mg
C1040	Tea beverage, black	100	23
	1 cup (250mL)	255	57
	100mL	102	23
C1041	Tea beverage, black, decaffeinated	100	2
	1 cup (250mL)	255	5
	100mL	102	2
D	BREAKFAST CEREALS		
D1041	Breakfast cereals, rice puffed, cocoa coated, ready to eat, fortified	100	7
	1 cup (250mL)	62.9	5
D1038	Coco Pops, Kellogg's, fortified	100	4
	1 cup (250mL)	52.4	2
F	DAIRY		
F110	Ice cream, Jelly Tip, Tip Top	100	2
	1 cup (250mL)	200.6	4
	100mL	80	2
F113	Ice cream, Paddle Pop, chocolate	100	4
	1 ice-block	90.6	4
F1070	Ice cream, chocolate, standard	100	6
	1 cup (250mL)	152	9
	100mL	61	4
H	FAST FOODS		
H55	Sundae, ice cream, chocolate topping, McDonald's	100	1
	1 cup (250mL)	175	2
	100mL	70	1

Food ID	Short food name	Measure g	Caffeine mg
R	RECIPES		
R5435	Cake, chocolate, baked, iced with butter icing	100	2
R5424	Pudding, rice, cocoa & coconut, cooked	100	2
U	SNACK FOODS		
U30	Muesli bar, chocolate chip	100	2
	1 bar	32	1
U27	Muesli bar, chocolate coated, Snacker	100	2
	1 bar	33	1
U1011	Nut bar, peanut & chocolate, Choc Peanut, Tasti	100	5
	1 bar (9.0 x 3.1 x 1.8cm)	38.3	2
U1010	Nut bar, peanut & chocolate, Chocolate Nut Bar Original, Nice & Natural	100	5
	1 bar (8.8 x 3.3 x 1.4cm)	32.6	1
W	SUGARS, CONFECTIONARIES & SWEET SPREADS		
W1010	Chocolate bar & block, Dairy Milk Fruit & Nut, Cadbury	100	16
	1 bar (12.8 x 3.4 x 1.2cm)	51.5	8
	1 block (20.5 x 9.5 x 1.0cm)	205.7	33
W1013	Chocolate bar & block, Dairy Milk with Crunchie, Cadbury	100	16
	1 block (20.4 x 9.5 x 0.9cm)	198.06	32
	1 block (20.1 x 16.2 x 1.0cm)	354.7	57
W1012	Chocolate bar & block, Energy, Cadbury	100	39
	1 block (20.3 x 9.4 x 0.9cm)	204.82	80
	1 bar (12.5 x 3.1 x 1.1cm)	51.23	20
W5	Chocolate bar, Bounty, Mars	100	16
	1 bar	50	8
W1014	Chocolate bar, Gold Totally Nuts Bar, Moro, Cadbury	100	10
	1 bar (10.9 x 2.7 x 2.2cm)	62.83	6

Food ID	Short food name	Measure g	Caffeine mg
W6	Chocolate bar, Mars	100	16
	1 bar	60	10
W3	Chocolate bar, milk	100	20
	1 large bar	120	24
	1 small bar	50	10
W1011	Chocolate block & slab, Peanut, Whittaker's	100	14
	1 block (19.9 x 10.6 x 1.1cm)	259.4	36
	1 slab (7.4 x 3.6 x 1.7cm)	51.98	7
W1015	Chocolate, compound	100	19
	1 cup (250mL)	215.5	41
W56	Chocolate, dark	100	59
	1 cup grated (250mL)	88	52
W7	Chocolate, fancy & filled	100	16
	1 chocolate	5	1
W55	Chocolate, white	100	5
	1 cup grated (250mL)	88	4
W46	Sauce, chocolate	100	10
	1 tablespoon (15mL)	15	1
W1016	Spread, hazelnut, Nutella, Ferrero	100	11
	1 tablespoon (15mL)	14	2

Appendix III – Food message

Food ID	Short food name
BAKERY PRODUCTS	
A148	Biscuit, Afghan Composite of Griffin's Milk Chocolate Afghans 200g, First Choice Milk Chocolate Afghans 200g & Budget Chocolate Afghans 200g.
A146	Biscuit, Arrowroot Composite of Griffin's Milk Arrowroot 250g, Foodtown Milk Arrowroot 250g, Budget Milk Arrowroot 250g, No Frills Milk Arrowroot 250g, Arnott's Milk Arrowroot 250g & Arnott's Head & Tails 150g.
A1060	Biscuit, Chocolate Chip Fudge, Farmbake, Arnott's Ingredients: wheat flour, sugar, vegetable oil, condensed milk [milk solids, sugar], chocolate (8%) [sugar, cocoa mass, milk solids, vegetable oil, emulsifier (322 (from soy), 476) flavour, salt, cocoa butter], cocoa, colour (150c), salt, raising agents (500, 450), emulsifier [322 (from soy)]. Product of Australia. Single composite sample of 6 packets of ready to eat Arnott's Chocolate Chip Fudge biscuits from different batches. They were purchased from the North Island, New Zealand, during Jul–August 2010.
A1061	Biscuit, Chocolate Chip, Cookie Time Ingredients: wheat flour, chocolate 20% [full cream milk, sugar, cocoa mass, cocoa butter, milk solids, emulsifiers (soya lecithin, 476), malted barley syrup, flavour], butter, brown sugar, eggs, raising agent (baking soda), and salt. Product of New Zealand. Single composite sample of 15 packets of ready to eat Cookie Time Chocolate Chip biscuits from different batches. They were purchased from the North Island, New Zealand, during July–August 2010.
A1076	Biscuit, Classic Dark, Tim Tam, Arnott's Ingredients: sugar, wheat flour, vegetable oil, cocoa mass, emulsifiers [322 (from soy), (476)], golden syrup, cocoa powder, milk solids, colour (150c), cocoa butter, flavours, salt, raising agent (500), antioxidants (306 from soy), contains dark chocolate 38%. Product of Australia. Single composite sample of 11 packets of ready-to-eat Arnott's Classic Dark, Tim Tam biscuits from different batches. They were purchased from the North Island, New Zealand, during July–August 2010.
A1069	Biscuit, Dark Chocolate, Digestive, Arnott's Ingredients: wheat flour, sugar, cocoa mass, vegetable oil, wheat bran, condensed milk, milk solids, honey, cocoa butter, salt emulsifiers (322 from soy), 476), raising agent (500), flavour, contains chocolate 33%. Product of Australia. Single composite sample of 10 packets of ready-to-eat Arnott's Dark Chocolate, Digestive biscuits from different batches. They were purchased from the North Island, New Zealand, during July–August 2010.
A1070	Biscuit, Dark Chocolate, Wheaten, Griffin's Ingredients: wheat (36%) (wheat flour, flaked wheat, wholemeal), sugar, vegetable fat [antioxidant (306)], cocoa mass, cocoa butter, malt extract (from barley), milk solids, salt, colours (150c, 110, 155, 160b), raising agents (500, 450), emulsifiers (soy lecithin, 476). Product of New Zealand. Single composite sample of 13 packets of ready-to-eat Griffin's Dark Chocolate, Wheaten biscuits from different batches. They were purchased from the North Island, New Zealand, during July–August 2010. The samples were analysed as purchased.

Food ID	Short food name
A1072	<p>Biscuit, Double Deck Dark Chocolate Delight, Chit Chat, Griffin's Ingredients: sugar, wheat flour, vegetable fats [antioxidant (306)], milk solids, cocoa butter, cocoa mass, cocoa powder, invert syrup, emulsifiers [soy lecithin, (476)], salt, natural colours (caramel, carmine), raising agents [baking soda, (450)], natural flavours. Product of New Zealand. Single composite sample of 12 packets of ready-to-eat Griffin's Chit Chat Double Decker biscuits from different batches. They were purchased from the North Island, New Zealand, during July–August 2010. The samples were analysed as purchased.</p>
A5	<p>Biscuit, Gingernuts Composite sample made up from Griffin's Gingernuts (87.7% Market Share), Arnott's Gingernuts (10.5% Market Share) & Budget Gingernuts (1.75% Market Share) purchased from various retailers in Auckland, Hamilton, Palmerston North, Wellington, Christchurch & Dunedin in 2001.</p>
A71	<p>Biscuit, Mallow Puffs, Griffin's Composite of Griffin's Double Chocolate Mallowpuffs, Caramel Mallowpuffs and Chocolate Mallowpuffs. Samples purchased from various retailers in Auckland, Hamilton, Palmerston North, Wellington, Christchurch & Dunedin in 2001.</p>
A64	<p>Biscuit, Malt Composite of Griffin's Malt Biscuits (94.1% Market Share) & Budget Malt Biscuit (5.9% Market Share).</p>
A1074	<p>Biscuit, Milk Chocolate, Digestives, Arnott's Ingredients: wheat flour, sugar, vegetable oil, milk solids, cocoa butter, wheat bran, condensed milk, cocoa mass, honey, salt, emulsifiers [322 (from soy), (476)], Raising agent (500), flavour, contains milk chocolate 34% Product of Australia. Single composite sample of 8 packets of ready-to-eat Arnott's Milk Chocolate, Digestives biscuits from different batches. They were purchased from the North Island, New Zealand, during July–August 2010.</p>
A1067	<p>Biscuit, milk chocolate, Double Chocolate, Cookies, Ernest Adams Ingredients: wheat flour, sugar, chocolate chips (17%) [sugar, vegetable fat, cocoa mass, cocoa butter, milk solids, cocoa powder, emulsifiers (soy lecithin, 476, 492), flavour], vegetable fat, water, egg, glucose, cocoa powder (2%), golden syrup, skim milk powder, salt, raising agents (450,500,541), flavour, emulsifier (soy lecithin), antioxidant (307). Product of New Zealand. Single composite sample of 6 packets of ready-to-eat Ernest Adams Double Chocolate, Cookies biscuits from different batches. They were purchased from the North Island, New Zealand, during July–August 2010.</p>
A1064	<p>Biscuit, milk chocolate, Double Coat, Tim Tam, Arnott's Ingredients: sugar, wheat flour, vegetable oil, milk solids, cocoa butter, cocoa mass, golden syrup, colours (102, 110, 129, 133, 150), raising agent (500), emulsifiers (322: soy, 476), cocoa, salt, flavouring, milk chocolate. Product of Australia. Single composite sample of 9 packets of ready-to-eat Arnott's Tim Tam Double Coat biscuits from different batches. They were purchased from the North Island, New Zealand, during July–August 2010.</p>
A1071	<p>Biscuit, milk chocolate, Original, Tim Tam, Arnott's Ingredients: sugar, wheat flour, vegetable oil, milk solids, cocoa butter, cocoa mass, golden syrup, colours (102, 110, 129, 133, 150), raising agent (500), emulsifiers (322: soy, 476), salt, flavouring, milk chocolate 38%. Product of Australia. Single composite sample of 10 packets of ready-to-eat Arnott's Tim Tam Original biscuits from different batches. They were purchased from the North Island, New Zealand, during July–August 2010.</p>

Food ID	Short food name
A1075	Biscuit, milk chocolate, Wheaten, Griffin's Ingredients: Wheat (36%) (Wheat Flour, Flaked Wheat and Wholemeal), Sugar, Vegetable Fat (Antioxidant (306)), Milk Solids, Cocoa Butter, Cocoa Mass, Malt Extract (from Barley), Salt, Colours (150c, 110, 155, 160b), Raising Agents (500, 450), Emulsifiers (Soy Lecithin, 476), Flavours, May contain Peanuts and Other Nuts contains: 27% Milk Chocolate. Product of New Zealand. Single composite sample of 9 packets of ready-to-eat Griffins Milk Chocolate Wheaten biscuits from different batches. They were purchased from the North Island, New Zealand, during July–August 2010. The samples were analysed as purchased.
A66	Biscuit, peanut brownie Composite of Arnott's Farmbake Cookies Peanut Brownies (64% Market Share), Ernest Adams Butter Cookies Peanut Brownies (25.4% Market Share), Signature Range Peanut Brownies (5.3% Market Share) and No Frills Peanut Brownies (5.3% Market Share).
A63	Biscuit, shortbread Composite sample made up from Arnott's Farmbake Cookies Butter Shortbread (64.0% Market Share), Ernest Adams Butter Cookies Shortbread (25.3% Market Share), Signature Range Shortbread Cookies (5.3% Market Share) & No Frills Shortbread Cookies (5.3% Market Share).
A12	Biscuit, wafer, raspberry, cream filled Composite sample made up from JJ's Gizza Cream Wafers (59.3% Market Share), JJ Cream Wafers (32.0% Market Share), Budget Creme Wafers (4.3% Market Share) & No Frills Creme Wafers (4.3% Market Share) purchased from various supermarkets in Auckland, Hamilton, Palmerston North, Christchurch & Dunedin in 2001.
A1066	Biscuit, White & Dark Chocolate, Farmbake, Arnott's Ingredients: wheat flour, sugar, vegetable oil, chocolate (8%) [sugar, cocoa mass, cocoa butter, milk solids, emulsifier (22: soy, 476), flavouring] compound white chocolate (8%) [sucrose, vegetable oil, milk solids, emulsifiers (322: soy, 493)], milk solids, golden syrup, colour (150), egg, raising agent (500), cocoa, salt, flavouring. May contain traces of peanut, other nut or seed. Product of Australia. Single composite sample of 7 packets of ready-to-eat Arnott's White & Dark Chocolate, Farmbake Cookies biscuits from different batches. They were purchased from the North Island, New Zealand, during July–August 2010.
A62	Biscuit, with coconut, Krispie, Griffin's
A9	Biscuit, with cream filling Composite of Griffin's Swiss Creme Biscuits and Aulsebrooks Custard Creams Biscuits.
A206	Bread roll Food record was derived from a recipe. For sampling detail refer to individual ingredients
A40	Bread roll, white, commercial
A52	Bread roll, wholemeal, commercial
A1021	Bread, 9 Grain & Seed Toast, Tip Top Composite of three batches Tip Top 9 Grains. Samples purchased from various supermarkets in Palmerston North. Analysed July–December 2008.

Food ID	Short food name
A1101	Bread, Gluten free 6 Seed, Vogel's Ingredients: water, modified tapioca starch (1442), flour (rice, soy), seed mix (10%) (linseeds, quinoa, sunflower seeds, toasted sesame seeds, poppy seeds, pumpkin seeds), maize starch, canola oil, sugar, egg white powder, yeast, iodised salt, psyllium, milk powder, white vinegar, stabilisers (415, 464). Product of New Zealand. Single composite sample of 5 loaves of sliced Vogel's Gluten Free 6 seed from different batches. They were purchased during October 2012 from various supermarkets throughout New Zealand: Pak'N Save, PN lower North Island; Countdown, Ferguson St, PN; Pak'N Save Hutt City, Lower Hutt.
A1100	Bread, Gluten Free Ancient Grain & Seeds, Burgen Ingredients: maize starch, water, sunflower seeds (9%), milk solids, chia (2%), linseed (2%), vegetable oil, glycerine, molasses, sugar, modified maize starch (1422), acidity regulator (575), raising agent (500), vegetable gums (464, 412, 466), salt, emulsifiers (481, 471, 322 soy), glucose syrup, mineral salt (339). Product of New Zealand. Single composite sample of 5 loaves of sliced Burgen Gluten Free Ancient Grains and Seeds breads from different batches. They were purchased during October 2012 from various supermarkets throughout New Zealand: Pak'N Save, PN; Countdown, Ferguson St PN; Pak'N Save Hutt City, Lower Hutt; Melodys New World, Broadway, PN.
A1098	Bread, Gluten Free White, Burgen Ingredients: maize starch, water, milk solids, glycerine, vegetable oil (canola, soy), sugar, modified maize starch (1422), acidity regulator (575), raising agent (500), vegetable gums (466, 464, 412), salt, emulsifiers (481, 471, 322 soy), glucose syrup, hydrolysed corn protein, mineral salt (339). Product of New Zealand. Single composite sample of 5 loaves of sliced Burgen Gluten Free White breads from different batches. They were purchased during October 2012 from various supermarkets throughout New Zealand: Pak'N Save, PN lower North Island; Countdown, Ferguson St, PN; Pak'N Save Hutt City, Lower Hutt.
A1015	Bread, gluten free, mixed grain, sliced, prepacked Composite of gluten free breads: Brown Rice Gluten Free, New World, Organic Living and Original Brown Rice, venerdì, Corn & Seed, Organic Purebread and Rice Chia Bread, Dovedale.
A1014	Bread, gluten free, white, sliced & unsliced, prepacked Composite of gluten free breads: Bread Loaf Gluten & Yeast Free Each, Fresh Zone, Plain Loaf, Pavilion Gluten Free Seect, and Organic Gluten Free Breads, Liberte and Simply White Rice, venerdì.
A1045	Bread, Mixed Grain & Toasted Sesame Toast, Vogel's Ingredients: water, wheat flour, mixed grains (23%; wheat, rye), sesame seeds (3.5%), wheat gluten, canola oil, yeast, iodised salt, milk solids, and vinegar. Product of New Zealand. Single composite sample of 10 loaves of sliced Vogel's Mixed Grain & Toasted Sesame breads from different batches. They were purchased from the North Island and South Island, New Zealand, during July–August 2010.
A1024	Bread, mixed grain, Ancient Grains, Vogel's Composite of 4 batches Vogel's Ancient Grains. Samples purchased from various supermarkets in Palmerston North. Analysed January–June 2009.
A1010	Bread, mixed grain, heavy, sliced, prepacked Composite of Vogel's Sandwich and Toast purchased from Auckland, Christchurch and Palmerston North.
A1009	Bread, mixed grain, light, sliced, prepacked Composite of Quality Bakers Molenberg, Tip Top Family Fresh Multigrain and Honey Grain purchased from Auckland, Christchurch and Palmerston North.

Food ID	Short food name
A1051	<p>Bread, Nature's Grain, River Mill Ingredients: wheat flour, water, mixed grains (8%) [wheat, rye], yeast, wheat gluten, linseeds (1.5%), iodised salt, malted barley, canola oil, soy flour, emulsifiers (471, 481), acidity regulator (263), and folic acid. Product of New Zealand. Single composite sample of 8 loaves of sliced River Mill Natures Grain bread from different batches. They were purchased from the North and South Island, New Zealand, during July–August 2010.</p>
A1097	<p>Bread, pita, white Commercially prepared using the ingredients: Middle Eastern style flat bread (double layered), made from white wheat flour with a small amount of crumb adhering to both crusts. May vary in diameter. Composite of Quality Bakers, Pita Bread Co and Giannis Bakeries.</p>
A234	<p>Bread, plain, Panini, prepacked, composite Composite of Quality Bakers and Giannis Bakeries.</p>
A1052	<p>Bread, Salba Traditional European Rye, Yarrows Ingredients: flour [wheat, rye (13%)], soy, malt (wheat), water, grains (11%) [kibbled wheat, kibbled rye (3.5%), rolled oats (2%), maize grits], salba (4.5%), wheat gluten, bakers yeast, wheat fibre, canola oil, iodised salt, colour (150c), malted barley, milk solids, emulsifiers (481, 472e, 471), white vinegar, and vitamin (thiamine). Product of New Zealand. Single composite sample of 4 loaves of sliced Yarrows Salba Traditional European Rye bread from different batches. They were purchased from the North and South Island, New Zealand, during July–August 2010.</p>
A1050	<p>Bread, Salba Traditional Wholegrain, Yarrows Ingredients: flour [wheat, soy, malt (wheat)], water, grains (15%) [kibbled wheat, kibbled rye, rolled oats, maize grits], salba (4%), wheat fibre, wheat gluten, bakers yeast, iodised salt, canola oil, milk solids, emulsifiers (481, 472e, 471), white vinegar, vitamin (thiamine). Product of New Zealand. Single composite sample of 4 loaves of sliced Yarrows Salba Traditional Wholegrain from different batches. They were purchased from the North and South Island, New Zealand, during July–August 2010.</p>
A211	<p>Bread, Soy & Linseed, Vogel's & Burgen</p>
A1048	<p>Bread, Station Seed & Grain, MacKenzie Commercially prepared using the ingredients: wheat flour (white, wholemeal), water, seed & grain mix (24%; kibbled) barley, wholegrain oats, kibbled wheat, linseeds, sunflower seeds, pumpkin kernels, poppy seeds, kibbled rye, sesame seeds, kibbled soy), wheat gluten, salt, yeast, canola oil, soy flour, emulsifiers (471, 481), and acidity regulator (263). Product of New Zealand. Single composite sample of 11 loaves of sliced MacKenzie Station Seed & Grain bread from different batches. They were purchased from the North and South Island, New Zealand, during July–August 2010.</p>
A1053	<p>Bread, Swiss Bake Grains Plus, Molenberg, Quality Bakers Commercially prepared using the ingredients: wheat flour (white, wholemeal), water, mixed grains (29%), (wheat, rye), wheat gluten, seed mix (2%) (linseeds, sunflower seeds, sesame seeds), yeast, iodised salt, canola oil, malted barley, soy flour, emulsifiers (471, 481), acidity regulators (263, 330). Product of New Zealand. Single composite sample of 8 loaves of sliced Molenberg Grain Plus bread from different batches. They were purchased from the North and South Island, New Zealand, during July–August 2010.</p>

Food ID	Short food name
A1049	Bread, Tuscan Mixed Grain, Freya's Commercially prepared using the ingredients: wheat flour, water, grains and seeds (17%) [red wheat, purple wheat, ryecorn, linseeds, corn], yeast, wheat gluten, iodised salt, canola oil, soy flour, emulsifiers (471, 481), and acidity regulator (263). Product of New Zealand. Single composite sample of 13 loaves of sliced Freya's Tuscan Mixed Grain bread from different batches. They were purchased from the North and South Island, New Zealand, during July–August 2010.
A1008	Bread, wheatmeal, sliced, prepacked Composite of Quality Bakers Natures Fresh and Tip Top Family Fresh purchased from Auckland, Christchurch, and Palmerston North. Analysed January–June 2008.
A1007	Bread, white, sliced, prepacked Composite of Quality Bakers Natures Fresh and Tip Top Family Fresh. Analysed January–June 2008.
A45	Bread, wholemeal, pita Composite of Quality Bakers, Pita Bread Co and Giannis Bakeries. Analysed July–December 2004.
A25	Bun, currant Composite sample made up from Woolworths and Home-style Currant Buns.
A130	Bun, iced Samples purchased from supermarkets in Palmerston North. Analysed July–August 1998.
A26	Cake, fruitcake Composite of Ernest Adams Sultana Cake and Mother Earth Rich Fruit Cake.
A1029	Cracker, Cruskits, Corn, Arnott's Composite of five batches. Samples purchased from various supermarkets in Palmerston North. Analysed January–June 2009.
A1031	Cracker, mixed grain, Cruskits, Light, Arnott's Composite of five batches. Samples purchased from various supermarkets in Palmerston North. Analysed January–June 2009.
A1032	Cracker, mixed grain, Litebread, Original Crisp bread, Huntley & Palmers Composite of five batches. Samples purchased from various supermarkets in Palmerston North. Analysed January–June 2009.
A1035	Cracker, Rice Cracker Seaweed, Sakata Composite of five batches. Samples purchased from various supermarkets in Palmerston North. Analysed January–June 2009.
A233	Cracker, Rice Cracker, Barbecue Composite of Fantastic, Sakata, Trident, Griffins, Pams and Signature Range. Analysed July–December 2004.
A1034	Cracker, Rice Cracker, Plain Composite of Sakata and Fantastic. Samples purchased from various supermarkets in Palmerston North. Analysed January–June 2009.
A141	Cracker, rye, Crispbread, Ryvita Composite of Ryvita Sesame Whole Rye, Original Whole Rye and Dark Grain Whole Rye. Analysed July–August 1998.

Food ID	Short food name
A134	Cracker, wheat, cheese flavoured Composite of Arnott's Country Cheese, Arnott's Cheds and Griffins Cheddar. Analysed July–August 1998.
A1033	Cracker, wheat, Cream Crackers, Reduced Fat, Huntley & Palmers Composite of four batches. Samples purchased from various supermarkets in Palmerston North. Analysed January–June 2009.
A119	Cracker, wheat, Meal Mates, Griffin's Samples purchased from supermarkets in Palmerston North July–September 1997.
A1030	Cracker, wheat, Salada, Light, Original, Arnott's Composite of three batches. Samples purchased from various supermarkets in Palmerston North. Analysed January–June 2009.
A135	Cracker, wheat, sesame Composite of Arnott's Sesame Wheat, Griffins Sesameal and Sao Sesame Cracker Wheat. Analysed July–August 1998.
A137	Cracker, wheat, Snax, Griffin's Samples purchased from supermarkets in Palmerston North. Crackers were selected based on market share. Analysed 1998.
A140	Cracker, wheat, Water Cracker, Arnott's Samples purchased from supermarkets in Palmerston North. Crackers were selected based on market share. Analysed 1998.
A101	Croissant, plain Composite of Home-style and TipTop.
A34	Doughnut, sugar & cinnamon Composite of Pak'n Save and Country fare.
A96	English muffin, bread-like, assorted flavours, toasted Composite of Home-style English, Cheese and Spicy fruit.
A1019	Garlic Bread, made with margarine, Pams & Mamma Fiorelli's Composite of Mamma Fiorelli's and Pam's. Analysed January–June 2006.
A127	Muffin, blueberry Samples purchased from supermarkets in Palmerston North. Analysed July–August 1998.
A129	Muffin, bran Samples purchased from supermarkets in Palmerston North. Analysed July–August 1998.
A128	Muffin, chocolate Samples purchased from supermarkets in Palmerston North. Analysed July–August 1998.
A143	Pizza base, no topping Composite of Romano's, Ernest Adam's and Leaning Tower pizza bases.
A1011	Stuffing, from chicken, deli cooked Composite of Tegal Sage & Onion, Tegal Good 2 Go and Ingham Marinated & Seasoned. Sampled and analysed during March–June 2008.

Food ID	Short food name
BEVERAGES, ALCOHOLIC	
B1001	Beer, 4% alcohol Mainstream beers available in New Zealand. 4% alcohol content. Composite of Lion Nathan Beers (65%) and DB Breweries Beers (35%). Analysed July–December 2009.
B35	Beer, low alcohol Composite of multiple bottles of McCashins Southern Light Lager purchased from various retailers in Palmerston North in 1994.
B2	Beer, standard Composite of DB Export Gold, Lion Brown Draught, DB Draught, DB Natural and Lion Steinlager Blue Larger (all 4% ABV) purchased from various retailers in Palmerston North in 1994.
B9	Beer, stout
B10	Beer, strong ale
B12	Cider, sweet
B17	Port, wine, fortified
B18	Sherry, dry
B20	Sherry, sweet
B21	Spirit, 70 proof Composite of brandy, gin, rum and whiskey.
B1010	Spirit, gin, 90 proof Alcoholic beverage, a type of distilled beverage made from fermented grain mash. Borrowed Food Record from USDA SR23 NDB: 14049 on November 2011.
B1012	Spirit, rum, 80 proof Alcoholic beverage, a type of distilled beverage made from fermented sugar cane by products such molasses, or directly from sugarcane juice. Borrowed Food Record from USDA SR23 NDB: 14050 on November 2011.
B1011	Spirit, vodka, 80 proof Alcoholic beverage, a type of distilled beverage made from fermented substances such as grains, potato, or sometime fruits or sugar. Borrowed Food Record, November 2011 from USDA SR23 NDB: 14051 on November 2011.
B1009	Spirit, whiskey, 86 proof Alcoholic beverage, a type of distilled beverage made from fermented grain mash. Borrowed Food Record from USDA SR23 NDB: 14052 on November 2011.
B24	Wine, red, dry Composite of multiple 3L containers of Red Ridge Claret dry red table wine purchased from various retailers in Palmerston North in 1994.

Food ID	Short food name
B26	Wine, white, dry Composite of Villa Maria Chardonnay 1993, Montana Gisborne Chardonnay 1993 and Stoneleigh Vineyards Sauvignon Blanc 1993.
B27	Wine, white, medium Composite of Montana Blenheimer Medium White Wine, Mission Rhine Riesling Satin Sweetness 1993, Cooks Chasseur Medium White Wine, House of Nobilo White Cloud 1993 and Country Medium White Wine purchased from various retailers in Palmerston North in 1994.
B28	Wine, white, sparkling Composite of Penfolds Hyland Brut, Lindauer Brut and Montana Bernadino Sparkling Wine purchased from various retailers in Palmerston North in 1994.
BEVERAGES, NON-ALCOHOLIC	
C1036	Baking cocoa, powder, Bournville, Cadbury Ingredients: cocoa powder and flavours. Product of New Zealand. Single composite sample of Cadbury Cocoa Powder from different batches. They were purchased from various supermarkets in Palmerston North, during July–December 2011.
C1047	Coffee beverage, brewed from grounds, dripped prepared Commercially prepared ground coffee beans were brewed with boiled water in a drip coffee maker. Composite sample made up from drip coffee from multiple drip coffee makers during July–December 2011.
C1046	Coffee beverage, brewed from grounds, plunger prepared Commercially prepared ground coffee beans were brewed with boiled water in a plunger. Multiple composite sample of equal proportions of 4 brands: Caffe L'Affare Primo Plunger or Filter Grind, Hummingbird Plunger Coffee, Roasted Addiqtion Dark Roast Plunger Coffee & Robert Harris Italian Roast Plunger or Filter Grind from different batches. They were purchased from various supermarkets in Palmerston North during July–December 2011.
C1045	Coffee beverage, espresso, cafe variety Restaurant prepared by forcing near-boiling, pressurised water through finely ground coffee beans. No milk, sugar, or flavour was added. Multiple composite sample of Espressos (Short Blacks) purchased from 12 cafes in Palmerston North during July–December 2011.
C1057	Coffee beverage, flat white, double shot & milk standard 3.3% fat, 285 mL, cafe variety Recipe calculated: double shot espresso (55 mL) with aerated and heated 3.3% fat standard milk. No sugar or flavour added.
C1048	Coffee beverage, instant, dry powder with water Recipe calculated: one teaspoon of commercially prepared instant coffee powder (1.8 g) added to 250 mL boiled water in a cup. No sugar or flavour added. Coffee is not decaffeinated.
C1049	Coffee beverage, instant, dry powder with water & milk standard 3.3% fat Recipe calculated: one tablespoon of commercially prepared instant coffee powder (1.8 g) added to 220 mL boiled water, and 30 mL 3.3% fat standard milk. No sugar or flavour added.

Food ID	Short food name
C1052	Coffee beverage, instant, dry powder with water & milk trim 0.5% fat Recipe calculated: one tablespoon of commercially prepared instant coffee powder added to 220 mL boiled water, and 30 mL 0.5% fat trim milk. No sugar or flavour added.
C1064	Coffee beverage, latte, double shot & milk standard 3.3% fat, 300 mL, cafe variety Recipe calculated: double shot espresso (55 mL) added with aerated and heated 3.3% fat standard milk. No sugar or flavour added.
C1069	Coffee beverage, latte, double shot & milk trim 0.5% fat, 300 mL, cafe variety Recipe calculated: double shot espresso (55 mL) added with aerated and heated 0.5% fat trim milk. No sugar or flavour added.
C1092	Coffee beverage, long black, double shot, 150 mL, cafe variety Recipe calculated: double shot espresso (55 mL) added with 95 mL hot water. No sugar or flavour added.
C1055	Coffee beverage, long black, double shot, 285 mL, cafe variety
C1082	Coffee beverage, mochaccino, double shot & milk standard 3.3% fat, 300 mL, cafe variety mL) added with aerated and heated 3.3% fat standard milk mixed with 4 g Cadbury cocoa powder, and 0.5 g Cadbury cocoa powder sprinkled on top. No sugar or other flavour added.
C1086	Coffee beverage, mochaccino, double shot & milk trim 0.5% fat, 300 mL, cafe variety Recipe calculated: double shot espresso (55 mL) added with aerated and heated 0.5% fat trim milk mixed with 4 g Cadbury cocoa powder, and 0.5 g Cadbury cocoa powder sprinkled on top. No sugar or other flavour added.
C1044	Coffee mix, instant, dry powder, Cafe Menu Cappuccino, Nescafe Ingredients: milk solids, vegetable oil, maltodextrin, soluble coffee (15%), sugar, stabilisers (340, 452, 331), salt and anti-caking agent (551). Composite sample made up from multiple batches of Cafe Menu, Cappuccino, Nescafe, purchased from various supermarkets in Palmerston North during July–December 2011.
C1043	Coffee, instant, decaffeinated, dry powder Commercially prepared by freeze-drying or spray drying of decaffeinated brewed coffee beans. Multiple composite sample of a 4:3:3 proportion of 3 brands: Nescafe, Moccona and Greggs Decaffeinated Coffees, from different batches. They were purchased from various supermarkets in Palmerston North during July–December 2011.
C1042	Coffee, instant, dry powder Commercially prepared by freeze-drying or spray drying of brewed coffee beans. The coffee is not decaffeinated or flavoured. Multiple composite sample of a 4:3:3 proportion of 3 brands: Nescafe, Moccona and Greggs Original Coffee, from different batches. They were purchased from various supermarkets in Palmerston North during July–December 2011.
C1030	Energy drink, assorted flavours, V, Frucor, fortified Ingredients: carbonated water, sugar, acidity regulators (citric acid, sodium citrate), taurine, guarana extract (0.12%), colour (caramel (derived from wheat)), glucuronolactone, caffeine, inositol. Fortified with vitamins B3, B5, B6, B2 and B12. Product of New Zealand. Multiple composite sample of equal proportions of two flavours: V Original and V Black energy drinks from different batches. They were purchased from various supermarkets in Palmerston North. Samples were analysed July–December 2011.

Food ID	Short food name
C1031	Energy drink, sugar free, V, Frucor, fortified Ingredients: carbonated water, acidity regulators (citric acid, sodium citrate), taurine, guarana extract (0.12%), sweeteners (acesulfame potassium, sucralose), colour (caramel (derived from wheat)), glucuronolactone, caffeine, inositol and thickener (xanthan gum). Fortified with vitamins (B3, B5, B6, B2 and B12). Product of New Zealand. Single composite sample of V Sugar free energy drink from different batches. They were purchased from various supermarkets in Palmerston North. Samples were analysed July–December 2011.
C74	Energy food drink, dry powder, Chocolate, Nesquik, Nestle Samples were purchased from Palmerston North supermarkets in 1997.
C1038	Energy food drink, dry powder, Chocolate Frothy Classic & Extreme Choc, Jarrah Ingredients: Frothy Classic, Milk solids, glucose solids (wheat or corn), cocoa (17%), vegetable oil, mineral salts (341, 339 or 340, 452), salt, vegetable gum (413), sweetener (951), flavour, antioxidant (330). Extreme Choc, Milk solids, glucose solids, cocoa (cocoa, soy lecithin) (17%), vegetable oil, sugar, colour (150d), flavour (including chocolate flavours (contains milk)), mineral salts, thickeners (415, 466), sweetener (951), salt, acidity regulator (330). Composite sample made up at a ratio of 4:1 from multiple batches of Chocolate Frothy Classic and Chocolate Extreme Choc, Jarrah purchased from various supermarkets in Palmerston North. Analysed July–December 2011.
C1037	Energy food drink, dry powder, Drinking Chocolate, Cadbury Commercially prepared using the ingredients: sugar, cocoa powder, starch (maize or tapioca), mineral salt (501), flavour. May contain traces of gluten, dairy, soya, nuts and seeds, drinking chocolate contains cocoa solids 21%. Product of New Zealand. Composite sample made up from multiple batches of Cadbury Drinking Chocolate purchased from various supermarkets in Palmerston North. Analysed July–December 2011.
C1035	Energy food drink, powder, malted barley and chocolate, Milo, Nestle, fortified Ingredients: extract of malted barley, and rice and/or barley, milk solids, sugar, cocoa, vegetable oil, mineral salt (341, 504), maltodextrin, flavour, emulsifier (soy lecithin), gluten, milk and soy. Fortified with vitamins [ascorbic acid (vitamin C), retinyl acetate (vitamin A), thiamine hydrochloride (vitamin B1), riboflavin (vitamin B2)] and minerals [ferric pyrophosphate (iron)]. Product of New Zealand. Single composite sample of Milo Chocolate & Malted Barley Powder energy food drink from different batches. They were purchased from various supermarkets in Palmerston North. Samples were analysed July–December 2011.
C138	Flavoured drink, assorted fruit flavours, dry powder, Vitafresh, Hansell's, fortified
C99	Flavoured drink, dry powder, assorted flavours, Raro
C58	Flavoured drink, lemon & barley, dry powder with water
C47	Flavoured drink, orange
C93	Juice concentrate, Blackcurrant, Baker Halls, fortified
C1028	Juice concentrate, blackcurrant, frozen Composite sample made up from Seedless Blackcurrant Puree from 3 batches from 2009, 2010 and 2011. Batch # N9029 21/02/2009, #N10024 10/02/2010 and #N11031 15/02/2011. Product of New Zealand. Analysed January –June 2011.
C95	Juice concentrate, Lemon & Barley, Baker Halls, fortified
C55	Juice concentrate, orange

Food ID	Short food name
C46	Juice, apple, Fresh Up
C1015	Juice, cranberry, cocktail, bottled Borrowed Food Record from USDA SR 21 NDB No: 14142 on August 2009.
C26	Juice, grape
C12	Juice, grapefruit, unsweetened
C38	Juice, orange with apple base, Just Juice, fortified
C14	Juice, orange, unsweetened, composite Composite sample of six different products, purchased from Palmerston North supermarkets in 1992.
C16	Juice, tomato, McCoy
C1097	Liquid breakfast, assorted flavours, Fast Start, Anchor, fortified Ingredients: standardised ultra filtered milk, maltodextrin, sugar, fibre (dextrin), fructose, stabilisers (460, 452, 466, 407), flavours, vitamins (niacin, B6, riboflavin, thiamin, A, folate, D3, B12). As additional ingredients: chocolate flavoured beverage contains cocoa (1%) and colours (150d, 120, 100, 160b). Product of New Zealand. Multiple composite sample of 11 cartons of ready to drink Anchor Fast Start liquid vanilla, banana and chocolate flavoured liquid breakfasts were purchased November 2012 to March 2013 from various supermarkets throughout New Zealand: Countdown, Ferguson St & Ashley St, Palmerston North; Countdown, Broadway, Palmerston North; Pak'N Save, Mt Wellington; Countdown, Grey Lynn, Auckland; Melodys New World, Broadway Ave, Palmerston North; Pak'N Save, Palmerston North.
C1094	Liquid breakfast, assorted flavours, Up&Go, Sanitarium, fortified Commercially prepared using the common ingredients: water, skim milk powder, sugar, maltodextrin, soy protein, vegetable oils (sunflower, canola), hi-maize starch, inulin, corn syrup solids, fructose, cereals (oat flour, barley beta glucan), minerals (calcium, phosphorus), vitamins (C, A, niacin, B12, B2, B6, B1, folate), salt. Additional ingredients: strawberry and banana flavoured beverage contain flavour; chocolate flavoured beverages contains cocoa (0.5%) and flavour. Product of Australia. Multiple composite sample of 15 cartons of ready to drink Sanitarium Up&Go banana, chocolate, strawberry and banana flavoured liquid breakfasts were purchased during November 2012 to February 2013 from various supermarkets throughout New Zealand: New World, Aokautere, Palmerston North; Countdown, Corner Ferguson St & Ashley St, Palmerston North; Pak'N Save, Mt Wellington; Countdown, 271 Richmond Rd, Grey Lynn, Auckland; Pak'N Save, Mt Wellington.
C1026	Non alcoholic beverage, Kava, prepared Kava beverage is a water soluble extract of the Kava root powder. Single composite of 5x60g and 2x125g bags of Kava Powder purchased at Cloverlea Mini Market, 7 Botanical Road, Palmerston North. January-February 2010. Samples were analysed January-June 2010.
C1017	Probiotic drink, assorted flavours, Activate Body Boost Shots, Meadow Fresh, fortified Borrowed Food Record from Nutrition Information Panel on August 2009.
C1006	Rice milk, Get Natural, fortified Rice milk is a kind of grain milk processed from rice. Commercially prepared using the ingredients: filtered water, brown rice (10%), canola oil, calcium phosphate and salt. Composite of three batches. Analysed January-June 2009.

Food ID	Short food name
C1007	Rice milk, Organic Rice Lactose Free Drink Original, Signature Range Rice milk is a kind of grain milk processed from rice. Commercially prepared using the ingredients: water, organic brown rice, organic sunflower oil and salt. Composite of three batches. Analysed January–June 2009.
C1002	Rice milk, Original Calcium Enriched, Vitasoy, fortified Rice milk is a kind of grain milk processed from rice. Commercially prepared using the ingredients: filtered water, whole brown rice (13%), sunflower oil acidity regulator (calcium phosphate) and salt. Single composite sample of Rice milk, Original Calcium fortified, from three different batches, purchased in Palmerston North, during January–June 2009.
C1001	Rice milk, Original Lactose Free Beverage Low Fat & Natural, Rice Dream Rice milk is a kind of grain milk processed from rice. Commercially prepared using the ingredients: filtered water, organic brown rice partially milled (12%), safflower oil and salt. Single composite sample of Rice milk Original, Rice Dream from three different batches, purchased in Palmerston North, during January–June 2009.
C1003	Rice milk, Protein & Calcium Enriched, Vitasoy, fortified Rice milk is a kind of grain milk processed from rice. Commercially prepared using the ingredients: filtered water, whole brown rice (11%), chick peas (5%), sunflower oil, acidity regulator (calcium phosphate) and salt. Single composite sample of Rice milk Protein Enriched, Vitasoy from three different batches, purchased in Palmerston North, during January–June 2009.
C1004	Rice milk, Rice Drink Original, Rice Dream, fortified Rice milk is a kind of grain milk processed from rice. Commercially prepared using the ingredients: filtered water, brown rice partially milled (15%), safflower oil and or canola oil, tri calcium phosphate, salt and vitamins (vitamin A palmitate, vitamin D2, vitamin B12). Product of the USA. Single composite sample of Rice milk, Original Enriched Vitamins A, D, B12 & Ca, Rice Dream from three different batches, purchased in Palmerston North, during January–June 2009.
C1005	Rice milk, Rice Drink Vanilla, Rice Dream, fortified Rice milk is a kind of grain milk processed from rice. Commercially prepared using the ingredients: filtered water, brown rice partially milled (15%), safflower oil tri calcium phosphate, vanilla salt and vitamins (vitamin A palmitate, vitamin D2, vitamin B12). Product of the USA. Single composite sample of Rice milk, Vanilla, Enriched Vitamins A, D, B12 & Ca, Rice Dream from three different batches, purchased in Palmerston North, during January–June 2009.
C1022	Smoothie, berry, composite, fortified Composite of Simply Squeezed, Charlie's, McCoy and Sejuice. Samples purchased from various supermarkets in Palmerston North. Analysed July–December 2009.
C1023	Smoothie, Feijoa Smoothie, Simply Squeezed, fortified Commercially prepared using the ingredients: Feijoa pulp (27%), Sucrose, Water, Citric acid (330), Stabiliser (415), Vitamin A, Vitamin E, Vitamin C (300), Folate, Calcium, and Preservatives (202), (220). Composite of three batches. Analysed July–December 2009.
C2	Soft drink, Coca Cola
C25	Soft drink, Cola, Diet
C17	Soft drink, Lemonade

Food ID	Short food name
C27	Soft drink, Lemonade, Diet
C81	Soft drink, soda water
C79	Soft drink, tonic water
C166	Soy drink, soy milk, So Good Essential, Sanitarium, fortified Samples purchased from Palmerston North supermarkets in 2004.
C30	Soy milk, So Good Lite Soy Milk, Sanitarium, fortified Samples purchased from Palmerston North supermarkets in 2004.
C29	Soy milk, So Good Regular Soy Milk, Sanitarium, fortified Samples purchased from Palmerston North supermarkets in 2004.
C92	Soy milk, So Good, Vanilla Flavoured, Sanitarium, fortified
C1034	Sports drink, assorted flavours, Isopower, Low Carb, Mizone, fortified Ingredients: purified water, dextrose, sucrose, fructose, apple cider vinegar, acidity regulator (citric acid), flavours, vitamins (C, B3, B5, B6, and B12), salt (sodium chloride). Unique ingredients are present in the different flavour varieties: colour (129) in Raspberry Rush; and colour (102, 142) in Lemon Lime Charge. Product of Australia. Multiple composite sample of equal proportions of 2 flavours of Raspberry Rush and Lemon Lime Charge Mizone Isopower Low Carb sports drinks from different batches. They were purchased from various supermarkets in Palmerston North. Samples were analysed July–December 2011.
C1033	Sports drink, assorted flavours, Isopower, Mizone, Frucor, fortified Commercially prepared using the common ingredients: purified water, sugar, maltodextrin, flavours, acidity regulators (citric acid, sodium citrate), salt, magnesium sulphate, potassium phosphate. Commonly fortified with vitamins (B3, B5, B6, and B12). Unique ingredients are present in the different flavour varieties: colour (110) in Citrus Blast; colour (133) in Arctic Blitz; and no colour in Silver Surge. Product of Australia. Multiple composite sample of equal proportions of 3 flavours of Arctic Blue, Silver Surge and Citrus Blast Mizone Isopower sports drinks from different batches. They were purchased from various supermarkets in Palmerston North. Samples were analysed July–December 2011.
C18	Sports drink, flavoured, Lucozade
C86	Sports drink, ready to drink, Gatorade
C84	Sports drink, ready to drink, Powerade
C1032	Sports water, assorted flavours, Mizone, Frucor, fortified Commercially prepared using the common ingredients: purified water, reconstituted apple juice, fructose, apple cider vinegar, acidity regulator (citric acid). Commonly fortified with vitamins C, B3, B5, B6 and B12. Unique ingredients are the added flavour: lime, apple, passion fruit, mandarin flavouring. Product of Australia. Multiple composite sample of equal proportions of 4 flavours: Frucor's Lime, Crisp Apple, Mandarin and Passion fruit Mizone Active Water formulated sports drink from different batches. They were purchased from various supermarkets in Palmerston North. Samples were analysed July–December 2011.

Food ID	Short food name
C1040	<p>Tea beverage, black Commercially prepared black tea leaves in porous bags were brewed in boiled water. No milk or sugar was added. The tea is not decaffeinated or flavoured. Products are imported to New Zealand. Multiple composite sample of equal proportions of two brands: Dilmah and Bell Original Tea purchased from various supermarkets in Palmerston North. Samples were analysed July–December 2011.</p>
C1041	<p>Tea beverage, black, decaffeinated Commercially prepared black tea leaves in porous bags were brewed in boiled water. No milk or sugar was added. The tea is decaffeinated but not flavoured. Products are imported to New Zealand. Multiple composite sample of equal proportions of two brands: Dilmah and Bell Decaffeinated Tea purchased from various supermarkets in Palmerston North. Samples were analysed July–December 2011.</p>
C1039	<p>Tea beverage, Green Commercially prepared green tea leaves in porous bags were brewed in boiled water. Products are imported to New Zealand. Multiple composite sample of equal proportions of 3 brands: Dilmah, Healtheries, Twinings and Red Seal Green Tea from different batches. They were purchased from various supermarkets in Palmerston North. Samples were analysed July–December 2011.</p>
C76	<p>Tea beverage, herbal, brewed</p>
C41	<p>Water, bottled, New Zealand Bottled Water Survey 1991. Report Prepared by Consumers' Institute in co-operation with the Department of Health, published February 1992.</p>
C40	<p>Water, tap New Zealand drinking water surveillance programme. Data Review 1983-89 by Department of Scientific and Industrial Research, Chemistry, Christchurch. Published March 1992. Department of Health.</p>

BREAKFAST CEREALS

D1046	<p>All Bran Original, Kellogg's, fortified Commercially prepared using the ingredients: wheat bran (85%), sugar, barley malt extract, salt, vitamins (riboflavin, folate, thiamin). Product of Australia. Single composite sample of 10 packets of Kellogg's All Bran Original were purchased during November 2012 to February 2013 from various supermarkets throughout New Zealand: Countdown, Grey Lynn, Auckland; Pak'N Save, Mt Wellington; Countdown, Broadway Ave, Palmerston North; Countdown, Mt Wellington; New World, Aokautere, Palmerston North; New World, Wellington; Countdown Queensgate, Lower Hutt; Victoria Park New World, Freemans Bay, Auckland.</p>
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Food ID	Short food name
D1041	<p>Breakfast cereals, rice puffed, cocoa coated, ready to eat, fortified</p> <p>Commercially prepared using the common ingredients: rice puffs/pops (rice, sugar, barley malt extract (from gluten), salt, vegetable emulsifier, vitamins (niacin, thiamin, riboflavin, folic acid), mineral (iron)), sugar, invert sugar, cocoa powder, flavour. Budget Cocoa Puffs, New Zealand, contains rice puffs (65%) and cocoa powder (3%); Homebrand Cocoa Puffs, Australia, contains rice pops (60%) and cocoa powder (5%); Pams Coco Snaps, New Zealand, contains rice pops (65%) and cocoa powder (3%). Multiple composite sample of 12 cartons (4 each of Woolworth Homebrand, Pams and Budget brands) were purchased during from September 2012 to February 2013 from various supermarkets throughout New Zealand: Countdown, Mt Wellington; Countdown Queensgate, Lower Hutt; Pak'N Save, Hutt City, Lower Hutt; Pak'N Save, Palmerston North; Pak'N Save, 202 Lincoln Road, Henderson; Pak'N Save, Mt Wellington; Melodys New World, Broadway Ave, Palmerston North.</p>
D1053	<p>Cluster Crisp, Manuka Honey with Roasted Cashew, Sanitarium, fortified</p> <p>Commercially prepared using the ingredients: cereals (65%) [wholegrain oats (42%), corn, rice], sugar, cashews (6%), sunflower oil, palm oil (contains soy), manuka honey (2%), corn maltodextrin, salt, barley malt extract, vitamins (niacin, thiamin, riboflavin, folate), mineral (iron). Product of New Zealand. Single composite sample of 7 packets of Sanitarium Cluster Crisp Manuka Honey with Roasted Cashew were purchased during November 2012 to December 2012 from various supermarkets throughout New Zealand: Countdown, Palmerston North; Countdown, Grey Lynn, Auckland; Victoria Park New World, Freemans Bay, Auckland; Pak'N Save, Henderson; Countdown, Paraparaumu; Countdown Queensgate, Lower Hutt; Melodys New World, Broadway Ave, Palmerston North.</p>
D1045	<p>Cluster Crisp, Sanitarium, fortified</p> <p>Made from ingredients in common: cereals (wholegrain oats (42%), corn, rice), sugar, sunflower oil, palm oil (contains soy), corn maltodextrin, salt, barley malt extract, mineral (iron), vitamins (niacin, thiamine, riboflavin, folate). Data is a composite of the following FoodIDs: D1055 and D1053.</p>
D1052	<p>Cluster Crisp, Vanilla Almond, Sanitarium, fortified</p> <p>Commercially prepared using the ingredients: cereals (67%) (wholegrain oats (42%), corn, rice), sugar, almonds (4%), sunflower oil, palm oil (contains soy), corn maltodextrin, salt, flavour, barley malt extract, mineral (iron), vitamins (niacin, thiamine, riboflavin, folate). Product of New Zealand. Single composite sample of 7 packets of Sanitarium Cluster Crisp Vanilla Almond were purchased during November 2012 to December 2012 from various supermarkets throughout New Zealand: Countdown, Grey Lynn, Auckland; Pak'N Save, Henderson; New World, Aokautere, Palmerston North; Victoria Park New World, Freemans Bay, Auckland; Pak'N Save, Mt Wellington; Countdown, Broadway Ave, Palmerston North; Pak'N Save, Palmerston North.</p>
D1038	<p>Coco Pops, Kellogg's, fortified</p> <p>Commercially prepared using the ingredients: whole white rice (59%), sugar, cocoa (3%), salt, minerals (calcium carbonate, iron, zinc oxide), flavours, dextrose, barley malt extract, vitamins (vitamin C, niacin, thiamin, riboflavin, folate). Product of Australia. Single composite sample of 9 packets of ready to eat Kellogg's Coco Pops were purchased during November 2012 to February 2013 from various supermarkets throughout New Zealand: Countdown, Corner Ferguson St & Ashley St, Palmerston North; Countdown, 271 Richmond Rd, Grey Lynn, Auckland; Pak'N Save, 202 Lincoln Road, Henderson; Pak'N Save, Mt Wellington; New World, Aokautere, Palmerston North.</p>
D1032	<p>Crunchy Nut Corn Flakes, Kellogg's, fortified</p> <p>Nutrition Information Panel.</p>

Food ID	Short food name
D1036	<p>Fruitful Breakfast, Hubbards Commercially prepared using the ingredients: Rolled oats, fruit (25%) [papaya, pineapple, raisins, coconut, diced apple, acidity regulator (citric acid), preservatives (220,223)], brown sugar, canola oil, yoghurt-compound raisins (3.5%) (milk solids, yoghurt powder, soy), fruit pieces (2%) (apricot, tropical [wheat]), peanuts, honey, caramelised sugar syrup, flavour. Also, contains gluten (oats, wheat), milk, peanuts, sulphites and soy. May be present: tree nuts. Product of New Zealand. Single composite Fruitful Breakfast, Hubbards from different batches. They were purchased from various supermarkets in Palmerston North in 2011. Samples were analysed July–December 2011.</p>
D1043	<p>Just Right, Original Kellogg's, fortified Commercially prepared using the ingredients: wholegrain cereals (63%) (whole wheat, rolled oats), sultanas (17%), sugar, triticale (6%), dried apricot piece (3.5%) (dried apricot [preservative (220)], wheat flour, fructose, stabilisers [1422, 466], palm oil, humectant [glycerol], dextrose, wheat fibre, food acid [citric acid], natural flavour, colour [160e], barley malt extract, salt, honey (0.1%), mineral (iron), vitamins (niacin, riboflavin, folate, thiamin). Product of Australia. Single composite sample of 10 packets of Kellogg's Just Right Original were purchased during November 2012 to February 2013 from various supermarkets throughout New Zealand: Countdown, Palmerston North; Pak'N Save, 202 Lincoln Road, Henderson; Countdown, Mt Wellington; Pak'N save, Mt Wellington; Melodys New World, Broadway Ave, Palmerston North; Pak'N Save, Palmerston North; Countdown, Grey Lynn, Auckland.</p>
D1019	<p>Natural Muesli Fruit and 5 Grains, Sanitarium Borrowed Food Record, January–June 2009.</p>
D1037	<p>Nutri-Grain, Kellogg's, fortified Commercially prepared using the ingredients: cereals (44%) (wheat flour, oatmeal, maize flour), sugar, wheat gluten, molasses, salt, barley malt extract, minerals (calcium carbonate, iron), mineral salt (sodium bicarbonate), natural colour (paprika, turmeric), vitamins (vitamin C, niacin, thiamin, riboflavin, vitamin B6, folate). Product in Australia. Single composite sample of 10 packets of ready to eat Kellogg's Nutri-Grain were purchased during November 2012 to February 2013 from various supermarkets throughout New Zealand: Countdown, Corner Ferguson St & Ashley St, Palmerston North; Countdown, 271 Richmond Rd, Grey Lynn, Auckland; Countdown, Mt Wellington; New World, Aokautere, Palmerston North; Victoria Park New World, Freemans Bay, Auckland; Pak'N Save, Mt. Wellington.</p>
D22	<p>Porridge, prepared with water, salt added</p>
D1017	<p>Puffed Wheat, Sanitarium Borrowed Food Record, January–June 2009.</p>
D42	<p>Rice Bubbles, Kellogg's, fortified</p>
D1029	<p>Ricies, Sanitarium, fortified Commercially prepared using the ingredients: puffed or popped rice (88%) with added sugar, salt, barley malt extract, mineral (Iron), vitamins (niacin, thiamin, riboflavin). Product of New Zealand. Composite sample of six boxes (different batch numbers) of Ricies, Sanitarium, purchased in Palmerston North. Analysed July–December 2009.</p>
D1018	<p>San Bran, Sanitarium Borrowed Food Record, January–June 2009.</p>

Food ID	Short food name
D1048	<p>Simply Toasted Muesli Apricot, Hubbards Commercially prepared using the ingredients: wholegrain rolled oats (64%), fruit [sultanas, coconut, apricot flakes (1.5%), apricot pieces (1%)], brown sugar, wholegrain wheat flakes, wheat germ, honey, canola oil, yogurt-compound raisins [Whey powder, yogurt powder, emulsifier (soya lecithin)] pumpkin seeds, flavour. Product of New Zealand. Single composite sample of 9 packets of Hubbards Simply Toasted Muesli Apricot were purchased during November 2012 to February 2013 from various supermarkets throughout New Zealand: Countdown, Grey Lynn, Auckland; Pak'N Save, Mt Wellington; Victoria Park New World, Freemans Bay, Auckland; Countdown Queensgate, Lower Hutt; New World, Wellington; Melodys New World, Broadway Ave, Palmerston North; Countdown, Broadway, Palmerston North; New World, Aokautere, Palmerston North.</p>
D1016	<p>Special K, Forest Berries, Kellogg's, fortified Ingredients: cereals (56%) (rice, wheat), sugar, wheat gluten, wheat flour, forest berries (4%)(blackberries, strawberries, sugar), minerals (calcium carbonate, iron, zinc oxide), salt, barley malt extract, flavour, vitamins (niacin, riboflavin, vitamin B6, thiamin, folate). Borrowed Food Record, January–June 2009.</p>
D1042	<p>Special K, Original, Kellogg's, fortified Commercially prepared using the ingredients: cereals (62%) (rice, wheat), wheat gluten, sugar, wheat flour, minerals (calcium carbonate, iron, zinc oxide), salt, barley malt extract, vitamins (niacin, vitamin B6, riboflavin, thiamin, folate). Product of Australia. Single composite sample of 10 packets of Kellogg's Special K Original were purchased during November 2012 to February 2013 from various supermarkets throughout New Zealand: Countdown, Palmerston North; Countdown, Grey Lynn, Auckland; Pak'N Save, Mt Wellington; New World, Aokautere, Palmerston North; Pak'N Save, Mt Wellington; Melodys New World, Broadway Ave, Palmerston North; Countdown, Broadway, Palmerston North; Pak'N Save, Palmerston North.</p>
D43	<p>Sultana Bran, Kellogg's, fortified</p>
D44	<p>Sustain, Kellogg's, fortified</p>
D1047	<p>Toasted Muesli Golden Oats & Fruit, Sanitarium Commercially prepared using the ingredients: cereals (58%) (wholegrain oats (51%), wheat germ), sugar, fruit (10%) (sultanas, raisins, coconut), canola oil (contains soy lecithin, antioxidants), seeds (5%) (linseed, sunflower, sesame), apricot fruity flakes (contains (fruit puree concentrate (apple, apricot (0.5%)), humectant, wheat fibre, food acid, gelling agent, flavour, colour (annatto), honey, glucose syrup, corn maltodextrin, salt, cashews, humectant, flavour. Product of New Zealand. Single composite sample of 8 samples of Sanitarium Toasted Muesli Golden Oats & Fruit were purchased during November 2012 to February 2013 from various supermarkets throughout New Zealand: Countdown, Palmerston North; Countdown, Grey Lynn, Auckland; Pak'N Save, 202 Lincoln Road, Henderson; Pak'N Save, Mt Wellington; Pak'N Save, Palmerston North; Countdown, Paraparamu; New World, Aokautere, Palmerston North; Melodys New World, Broadway Ave, Palmerston North.</p>
D1055	<p>Toasted Muesli Super Fruity, Sanitarium Commercially prepared using the ingredients: cereals, wholegrain cereals, oats, wheat, wheat bran, dried fruits raisins, papaya, contains preservative, cranberries, coconut, fruit pastes apple, apricot, plum, berry, sugar, canola oil, seeds pumpkin, sunflower, invert sugar, humectant, glucose syrup, honey, starch, salt, wheat fibre, vegetable fat, acidity regulators, flavours, dextrose, barley malt extract, gelling agent, vitamin E , colour, emulsifier. Product of New Zealand. Single composite sample of 8 packets of Sanitarium Toasted Muesli Super Fruity were purchased during December 2012 from various supermarkets throughout New Zealand: Countdown, Grey Lynn, Auckland; Pak'N Save, Mt Wellington; Countdown, Broadway Ave, Palmerston North; Melodys New World, Broadway Ave, Palmerston North; Pak'N Save, Palmerston North; Hutt City New World, Lower Hutt; New World, Wellington; New World, Aokautere, Palmerston North.</p>

Food ID	Short food name
D1054	<p>Toasted Strawberry and Rhubarb, Sanitarium Commercially prepared using the ingredients: wholegrain oats (60%), raw sugar, fruity pieces, fruit purees apple, strawberry, rhubarb (0.2%), juice concentrates rhubarb, elderberry, aronia, invert sugar, humectant, sugar, wheat fibre, vegetable fat, gelling agent, rice starch, food acid, flavour, sunflower lecithin, wheat bran, vegetable oil, coconut, wheat flakes, linseed, freeze dried strawberry, apple juice concentrate, salt, food acid. Product of New Zealand. Single composite sample of 6 packets of Sanitarium Toasted Muesli Strawberry and Rhubarb were purchased during December 2012 to February 2013 from various supermarkets throughout New Zealand: Countdown, Grey Lynn, Auckland; Pak'N Save, Palmerston North; New World, Aokautere, Palmerston North; Victoria Park New World, Freemans Bay, Auckland; Melodys New World, Broadway Ave, Palmerston North.</p>
D1012	<p>Weet-Bix Oat Bran, Sanitarium, fortified Borrowed Food Record, January–June 2009.</p>
D1035	<p>Weeties, Sanitarium Commercially prepared using the ingredients: whole wheat (98%), salt, barley malt extract. Product of New Zealand. Single composite of Weeties, Sanitarium from different batches. They were purchased various supermarkets in Palmerston North during July–December 2011.</p>

CEREALS AND PSEUDO-CEREALS

E3	Barley, pearl, boiled
E68	Bulgur, boiled
E99	Cornmeal, wholegrain, yellow
E131	Couscous, wheat, cooked
E114	<p>Couscous, wheat, dry Composite of San Remo, PastaZARA and Tipiak.</p>
E6	Custard, dry powder
E1032	<p>Flour, chickpea, raw Borrowed Food Record from USDA SR21 NDB No: 16157, October 2010.</p>
E9	Flour, corn
E12	Flour, soy, full fat
E108	Flour, wheat, white
E46	Flour, wheat, wholemeal
E127	<p>Frozen meal, lasagne, beef, bake Composite of Watties, McCain, Irvines, Dolmio.</p>
E129	<p>Frozen meal, macaroni cheese, baked Composite of Watties, Irvines and McCain. Analysed February 2005.</p>

Food ID	Short food name
E128	Frozen meal, spaghetti bolognaise, baked Composite of McCain, Irvines and Dolmio.
E81	Noodle, instant, boiled, drained
E1053	Noodle, rice flour, dry, boiled, drained Recipe calculated: Noodles, rice, dry, composite (E1051) cooked in boiling water for 7 minutes, and drained. No salt added.
E1056	Noodle, shelf-fresh, boiled, drained, Japanese Udon Noodles Noodles, Asian, udon, fresh, composite (E1055, 200g) cooked by boiling in 1.5 cups of water for 3 minutes, drained according to the methods described on the packet of Japanese Udon Noodles, Fantastic. Derived from recipe method. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
E1057	Noodle, shelf-fresh, stir fried, Japanese Udon Noodles The stir fried were prepared from the Noodles, Asian, udon, fresh, composite (E1055) cooked by stir frying with 2 tablespoons canola oil in skillet or wok for 1 minute according to the methods described on the packet. Derived from recipe method. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
E39	Noodle, wheat flour with egg, boiled, drained
E40	Noodle, wheat flour with egg, fried
E1050	Noodle, wheat flour, assorted flavours, boiled, undrained, 2 Minutes, Maggi Recipe calculated: Noodles, wheat flour & assorted flavours, cooked in water, 2 Minutes, Maggi (E1047) cooked in boiling water for 2 minutes, not drained. Noodles.
E1049	Noodle, wheat, Shin Ramyun Noodle Soup Hot & Spicy, Nong Shim, boiled, undrained Recipe calculated: Noodles, wheat flour hot & spicy flavour, dry, uncooked, Shin Ramyun Noodle Soup, Nong Shim (E1048) cooked in boiling water for 4–5 minutes, not drained.
E23	Oat bran Composite of Flemings, Diamond and Harraways. Samples purchased from Palmerston North in 1995.
E22	Oatmeal, dry
E25	Oats, rolled, raw Sample A: On two occasions 1 kg of rolled oats was purchased during 1971-1973. Sample B: A small sample was sampled in April 1985. Sample C: A small sample was sampled during 1975-1977. Sample D: 48 samples of rolled produced during 1983-1985 were sampled. Sample E: composite of Fleming's and Diamond rolled oats purchased in Palmerston North by John Monroe 1991. Sample A-D are the rolled oats. They were produced from New Zealand grown oats.
E1015	Oats, toasted, Rolled Oats, Harraways Commercially prepared raw rolled oats (100%), roasted in a commercial fan forced oven. Product of New Zealand. Single composite of six samples of four different batches and three sizes (1.5 Kg x2), (800 g x 2) and 480 g of Rolled oats, Harraways. They were purchased in the Palmerston North retail outlets during July- October 2009. Toasting method: The raw oats were roasted for 8 minutes at 205-210 Celsius in a commercial fan forced oven according to the instruction from Harraway's staff (telephone communication).

Food ID	Short food name
E1022	Oats, toasted, Traditional Wholegrain Oats, Harraways Commercially prepared by rolling the whole oat groat (100%), roasted in a commercial fan forced oven. Product of New Zealand. Single composite of six samples of six different batches of 1 kg each of Traditional Wholegrain Oats, Harraways. They were purchased in the Palmerston North retail outlets during July–October 2009. Toasting method: The raw oats were roasted for 8 minutes at 205–210 Celsius in a commercial fan forced oven according to the instruction from Harraway's staff (telephone communication).
E55	Pasta, fresh, assorted type, cooked Composite of Watties (Egg spaghetti, Spinach fettuccine, Egg fettuccine), Mother Earth (Mista fettuccine, Egg tagliatelle, Egg lasagne), Pasta Fresca (Fresh fettuccine, Fresh tagliolini, Fresh tagliatelle, Fresh lasagne, Spinach lasagne). Analysed January–March 1997.
E56	Pasta, fresh, fettuccine, herb & garlic, cooked Composite of Pasta Fresca Garlic Fettuccine and Herb Fettuccine. Analysed January–March 1997.
E57	Pasta, fresh, ravioli, beef & pork, cooked Composite of Pasta Fresca Beef and Pork Ravioli & Mother Earth Beef Ravioli.
E19	Pasta, macaroni, boiled
E31	Pasta, spaghetti, wholemeal, boiled, drained
E118	Pasta, wheat flour with egg, boiled, drained
E119	Pasta, wheat flour with vegetable flavours, boiled, drained
E120	Pasta, wheat flour, plain, boiled, drained
E121	Pasta, wholemeal flour, boiled, drained
E1025	Quinoa, cooked Borrowed Food Record from USDA SR 21 NDB No: 20137, October 2010.
E42	Rice, brown, boiled
E1046	Rice, white, Basmati, boiled, undrained Commercially prepared rice by removing husk, bran, and germ from the grain was cooked using both stove top & rice cooker absorption methods with unsalted water. Multiple composite of equal proportions of 3 brands: Pams, Kings Choice Highland, Kings Choice Ezi-cook, Coshin, Sun Rice, Kohinoors & Home Brand basmati rice from different batches. They were purchased from various supermarkets in Palmerston North. Samples were analysed July–December 2011.
E1023	Rice, white, Jasmine, boiled, undrained
E27	Rice, white, polished, boiled
E1016	Rice, wild, cooked Borrowed Food Record from USDA, SR 21, NDB No: 20089 on August 2009.
E73	Semolina, cooked

Food ID	Short food name
E1005	Spaghetti, canned in tomato sauce Composite of Watties (70%), Pams (10%) and Oak (20%).
E1054	Taco shell, corn flour, baked, commercial Commercially prepared from the ingredients: ground corn, sunflower oil, water, and salt. Data borrowed from USDA SR24 NDB no: 18360.
E34	Tapioca, pearl, dry
E1012	Tempeh Data borrowed from an average of USDA SR 22 NDB No 16114 and COFIDS food code 13-118.
E1011	Tempeh, fried in sunflower oil
E44	Tofu, soy bean curd
E126	Topper, lasagne, baked
E1043	Wafer, wholegrain rice Commercially prepared with the common ingredients: wholegrain brown rice. Multiple composite of equal proportions of 2 brands: Healtheries Wholegrain Rice Wafers, Sun Rice Original Thick Rice Cakes & Sun Rice Original Thin Rice Cakes from different batches. They were purchased from various supermarkets in Palmerston North. Samples were analysed July–December 2011.
E111	Wheat bran
E112	Wheat germ
E43	Yoghurt, soy
DAIRY	
F1046	Butter, salted Composite of Anchor, Mainland, Basics, Signature Range, Classic Farm, Farmgate, Pams and Fernleaf. Analysed July–December 2007.
F1051	Butter, semisoft Samples purchased in Auckland & Christchurch. Composite of Anchor, Fernleaf Semi-Soft and Mainland. Analysed July–December 2007.
F1050	Butter, unsalted Samples purchased from Auckland, Palmerston North & Christchurch. Composite of Anchor and Mainland. Analysed July–December 2007.
F98	Cheese spread, light, Philadelphia Composite of different batches purchased from Palmerston North supermarkets in March–August 1999.
F4	Cheese, blue vein
F5	Cheese, camembert
F1014	Cheese, Cheddar Composite of Anchor and Mainland. Analysed January–June 2008.

Food ID	Short food name
F1015	Cheese, Cheddar Mild Composite of Mainland and Valumetric. Analysed January–June 2008.
F1057	Cheese, Cheddar, Light, Mainland Full flavoured light cheddar, 35% less fat and 25% less salt than cheddar cheese. Analysed July–December 2008.
F1006	Cheese, Colby Composite of Alpine, Mainland and Valumetric. Analysed January–June 2008.
F11	Cheese, Cottage Sample purchased from Christchurch and Auckland milk processors, 1986-1987.
F1056	Cheese, Cottage, light, 1% fat Composite of Weight Watches (33%), Tararua (33%) & Country Goodness (33%) purchased from Palmerston North in March 2009.
F12	Cheese, Cream Samples purchased from Auckland milk processor in 1986.
F69	Cheese, Cream, reduced fat 16%, Country Goodness Composite of different batches purchased from Palmerston North supermarkets. April–June 1996.
F1001	Cheese, Edam Composite of Valumetric, Mainland, Anchor, Alpine & Rolling Meadow purchased from Palmerston North supermarkets in 2008.
F58	Cheese, Feta
F17	Cheese, Mozzarella Six blocks of Mozzarella cheese (each block = 1 kg) were obtained from a Moturoa cheese manufacturer. Analysed February 1988.
F18	Cheese, Parmesan, powder Composite of Pasetti, Perfect Italiano, Mainland, No Frills, Anchor and Tararua brands.
F19	Cheese, processed
F79	Cheese, processed, sliced, reduced fat Composite of Chesdale Reduced Fat, Mainland Liteslice & Bega Ultra Low Fat sliced cheese.
F59	Cheese, Ricotta
F22	Cream, reduced fat Samples purchased from Auckland milk processor in 1986.
F23	Cream, sour Samples purchased in 1985.
F24	Cream, standard Samples purchased from Christchurch and Auckland milk processor in 1986.

Food ID	Short food name
F25	Cream, whipping, ultra-high-temperature processed Samples purchased from Auckland milk processor in 1986.
F1061	Creme fraiche Composite of Tatua, Bouton d'or, Kapiti & Tararua purchased from Christchurch, Auckland, Palmerston North & Hamilton in July 2009.
F1062	Creme fraiche, light Composite of Tararua & Canaan purchased in Christchurch, Palmerston North, Auckland & Hamilton in July 2009.
F76	Dessert, vanilla, 99% fat free, frozen, Weight Watchers Weight Watchers Sweet Celebration frozen dessert.
F1064	Fromage frais, assorted fruits & flavours, Fruche Composite of Fromage Frais Dessert Flavours Berry Crumble (4 pots, 2 batches), Fromage Frais Layers Vanilla on Mixed Berries (8 pots, 4 batches) & Fromage Frais Dessert Flavours Apricot Danish (4 pots, 2 batches) purchased in Palmerston North in 2009.
F1063	Fromage frais, vanilla, Fruche Composite sample of three batches, total of 12 pottles purchased at Palmerston North supermarkets.
F1070	Ice cream, chocolate, standard Commercially prepared freezing rapidly with agitation to aerate to give light texture. The major ingredients: skim milk cream, sugar, cocoa powder, water, glucose syrup from Maize, gums, flavours, colours and emulsifiers. Multiple composite of equal proportions of 5 brands: Chocolate Ice cream, Signature Range, Pams, Kiwi and Tip Top; and Triple Chocolate Ice Cream, Cadbury from different batches. Cadbury Triple Chocolate Ice Cream and Tip Top Chocolate Ice Cream were purchased from both North & South Island to cover all factory locations and Signature Range Chocolate Ice Cream, Pams Chocolate Ice Cream & Kiwi Chocolate Ice Cream purchased from Palmerston North. Samples were analysed July–December 2011.
F118	Ice cream, creamy, fruit ripple Composite of Tip Top Very Berry Boysenberry, Pam's Strawberry Ripple, Talley's Bananaberry & Strawberries & Cream.
F111	Ice cream, Hokey Pokey Composite of Budget, Met-O-Rich, Kiwi, New American, Foodtown and First Choice Brands. Analysed January-February 2000.
F110	Ice cream, Jelly Tip, Tip Top Composite of North and South Islands factories. Analysed January - February 2000.
F113	Ice cream, Paddle Pop, chocolate Composite of different batches purchased from Palmerston North supermarkets. Analysed during March-September 2000.
F78	Ice cream, soft serve Composite of Wendy's, McDonald and Georgie Pie soft serve. Analysed May 1997.
F122	Ice cream, vanilla, low fat Samples purchased from supermarkets in Palmerston North. Analysed November 2003.

Food ID	Short food name
F29	Ice cream, vanilla, premium Samples purchased from supermarkets in Palmerston North. Analysed November 2003.
F28	Ice cream, vanilla, standard Samples purchased from supermarkets in Palmerston North. Analysed November 2003.
F30	Milk, condensed, sweetened, skim
F31	Milk, condensed, sweetened, whole Samples purchased from Auckland milk processor in 1986.
F1018	Milk, cow, high calcium 0.1% fat, fluid, fortified Composite of Xtra Anchor and Calci Trim, Meadow Fresh, carton and plastic bottles. Samples were purchased from supermarkets, Auckland, May and November 2007.
F1042	Milk, cow, lite 1.5% fat, fluid Composite sample of Lite, Anchor & Balance, Meadow Fresh. Samples were purchased from supermarkets, Auckland, Palmerston North and Christchurch, May and November 2007.
F36	Milk, cow, powder, instant, skim
F37	Milk, cow, powder, instant, whole
F1028	Milk, cow, standard 3.3% fat, fluid Composite of Anchor Blue Top, Meadow fresh, Gisborne Milk and Farmgate. May and November 2007.
F43	Milk, cow, standard, fluid, ultra-high-temperature processed Samples purchased from Auckland milk processor in 1986–1987.
F1035	Milk, cow, trim 0.5% fat, fluid Composite sample of Trim, Anchor & Trim, Meadow Fresh. Samples from Auckland, Palmerston North & Christchurch, May and November 2008.
F33	Milk, cow, whole 4% fat, fluid
F32	Milk, cow, whole, evaporated, fluid
F52	Milk, goat, whole, fluid Unpasteurised milk purchased from Palmerston North farm in 1986–1987.
F54	Milk, human, transitional, fluid
F1071	Protein powder, whey & vanilla flavoured, 100% Whey Protein WPC/WPI, Balance Commercially prepared using the ingredients: balance proprietary protein blend (93%) (whey protein concentrate, whey protein isolate, hydrolysed whey protein concentrate), flavours, L-arginine, L-glutamine (1.67%), vegetable gum (guar), bromelains, anticaking agent (silicon dioxide), papain, sweeteners (sucralose, acesulfame K), Emulsifier (Soy Lecithin). Single composite sample of Balance 100% Whey Vanilla Protein Powder from different batches. They were purchased from various retailers in Palmerston North and New Plymouth in 2011. Samples were analysed July–December 2011.

Food ID	Short food name
F77	Yoghurt, apricot, frozen, Tip Top Composite of different batches purchased from Palmerston North supermarkets in April - June 1996.
F56	Yoghurt, assorted fruits, low fat, sweetened Composite of De Winkel Strawberry (43%), Naturalea Bilberry Hawthorn-grape seed and berry forest (32.7%) and Metchikoff Sym-Bio Strawberry & Raspberry (24.3%).
F71	Yoghurt, berry, low fat, sweetened Composite of Fresh n Fruity, Lite assorted berry fruit flavours (58%) and Yoplait, Silhouette assorted berry flavours (42%).
F1055	Yoghurt, Greek style Composite of Fresh'n Fruity (210 g), DeWinkel (90g) & Yoplait (300g) purchased from Palmerston North supermarkets in April 2009.
F84	Yoghurt, plain, low fat, unsweetened Composite of Yoplait Yoplus Trim (68%), Slimmers Choice Natural (13%) and Weight Watchers Natural (19%).
F57	Yoghurt, plain, unsweetened Composite of Naturalea Organic Yoghurt (48.5%), Biofarm Natural Yoghurt (28%) and Cyclops Organic Yoghurt (23.5%).
EGGS	
G1001	Egg, chicken, white & yolk, boiled Hard boiled, gently lower eggs into saucepan of simmering unsalted water. Cooked each egg for 10 minutes until both yolk and white are firm. Analysed January–June 2007.
G1010	Egg, chicken, white & yolk, fried in butter Analysed January–June 2007.
G1002	Egg, chicken, white & yolk, fried in vegetable oil Three eggs fried in sunflower oil (50ml) and drained of excess fat. Analysed January–June 2007.
G1009	Egg, chicken, white & yolk, milk added, scrambled Added 3.3% fat milk. Analysed January–June 2007.
G1003	Egg, chicken, white & yolk, poached Analysed January–June 2007.
G1008	Egg, chicken, white & yolk, raw Analysed January–June 2007.
G1004	Egg, chicken, white, raw Analysed January–June 2007.

Food ID	Short food name
G1005	Egg, chicken, yolk, raw Analysed January–June 2007.
FAST FOODS	
H1020	Beef salad, Thai, takeaway Analysed in 2005.
H1015	Beef, black bean, stir fry, Chinese Black Bean Beef Stir-fry - Chinese Takeaways.
H1053	Bread, roti, Indian, takeaway
H8	Burger, Big Mac, McDonald's Samples purchased from three Auckland restaurants in 1980.
H3	Burger, cheeseburger Composite of Cheeseburgers purchased from various independent shops.
H4	Burger, cheeseburger, McDonald's Samples purchased from three Auckland restaurants in 1980.
H24	Burger, Filet-o-Fish, McDonald's Samples purchased from three Auckland restaurants in 1980.
H6	Burger, hamburger Composite of Hamburgers purchased from various independent shops.
H7	Burger, hamburger, McDonald's Samples purchased from three Auckland restaurants in 1980.
H10	Burger, Quarter Pounder with cheese, McDonald's Samples purchased from three Auckland restaurants in 1980.
H1016	Chicken and cashew, stir fry, Chinese Analysed July–December 2005.
H17	Chicken, crumbed, breast, deep fried, Kentucky Fried Chicken
H18	Chicken, crumbed, drumstick, fried, Kentucky Fried Chicken Samples purchased from two Palmerston North restaurants in 2002.
H19	Chicken, crumbed, thigh, fried, Kentucky Fried Chicken
H16	Chicken, crumbed, wing, deep fried, Kentucky Fried Chicken
H159	Chicken, nugget, deep fried, McDonald's

Food ID	Short food name
H173	Chop suey, chicken, lean & fat, stir fried Food record was derived from a recipe method.
H71	Chop suey, pork
H172	Chow mein, beef, lean & fat, stir fried Food record was derived from a recipe.
H199	Chow mein, chicken Composite of Watties, Weight Watchers and Kan Tong.
H89	Chow mein, prawn
H20	Coleslaw, Kentucky Fried Chicken
H1026	Curry, beef korma, Indian, takeaway Analysed in 2005.
H1027	Curry, beef madras, Indian, takeaway Analysed in 2005.
H1023	Curry, butter chicken, Indian, takeaway Analysed in 2005.
H1024	Curry, chicken masala, Indian, takeaway Analysed in 2005.
H1021	Curry, chicken, green, Thai, takeaway Analysed in 2005.
H1028	Curry, dhal makani, Indian, takeaway Analysed in 2005.
H1025	Curry, rogan josh, Indian, takeaway Analysed in 2005.
H1012	Egg foo young with chicken, omelette, Chinese, takeaway Sampled from Palmerston North and Wellington region 18/08/2005.
H22	Fish, battered, deep fried, Independent Shops
H57	Fish, cake, baked
H23	Fish, cake, deep fried in peanut oil
H194	Fish, fillet, crumbed, frozen, baked Composite of Sealord, Independent and Pam's.

Food ID	Short food name
H195	Fish, fillet, crumbed, frozen, fried Composite of Sealord, Independent and Pam's.
H61	Fish, fingers, baked
H65	Fish, fingers, deep fried in peanut oil
H1018	Fried rice, combination, Chinese, takeaway Analysed in 2005.
H1046	Fries, potato, Burger King Analysed in 2007.
H1041	Fries, potato, Kentucky Fried Chicken Analysed in 2007.
H1042	Fries, potato, McDonald's Analysed in 2007.
H1039	Fries, potato, straight cut, Independent Shops Analysed in 2007.
H1017	Noodle, chow mein, combination, Chinese Analysed in 2005.
H1022	Noodle, pad thai with chicken & egg, Thai, takeaway Analysed in 2005.
H151	Pancake, McDonald's
H27	Pie, apple, McDonald's Samples purchased from three Auckland McDonald's restaurants in 1980.
H29	Pie, mince, family size Composite of Basics, Irvines, Goodtime Mealtime and No Frills Family Mince Pies.
H190	Pizza, barbeque chicken, thick crust Composite of Domino's (BBQ Chicken & Bacon), Pizza Haven (BBQ Roast Chicken) & Pizza Hut (BBQ Chicken & Bacon).
H179	Pizza, frozen, Hawaiian & Combination, individual size, baked Composite of McCain, Leaning Tower and Mommas 'Hawaiian' and 'Combination' Pizzas.
H177	Pizza, frozen, Hawaiian & House special, premium, baked Samples purchased from 6 Palmerston North supermarkets in August 2002.
H176	Pizza, frozen, meat lovers, premium, baked Composite of Domino's (Big Kahuna), Pizza Haven (Hawaiian) & Pizza Hut (Hawaiian) August 2002.

Food ID	Short food name
H191	Pizza, Hawaiian, thick crust Composite of Domino's (Big Kahuna), Pizza Haven (Hawaiian) & Pizza Hut (Hawaiian).
H189	Pizza, meat, thick crust Composite of Pizza Haven (Meat Supreme), Pizza Hut (Meat Lovers) and Dominos (Meatosaurus). Samples purchased from Palmerston North, Hastings and Wellington in February 2004.
H41	Pizza, supreme, thin crust, Pizza Hut
H1014	Pork, sweet & sour, Chinese, takeaway Analysed in 2005.
H1045	Potato & Gravy, Kentucky Fried Chicken
H152	Potato, hash brown, McDonald's
H1043	Sausage roll, individual size, microwaved Analysed in January–June 2007.
H1044	Sausage roll, party size, baked Analysed in January–June 2007.
H1002	Sausage roll, with cheese, baked Composite of New Way, Pams, Signature Range (Ratio: 6:3:1). Samples purchased from Palmerston North Supermarkets in 2007.
H52	Saveloy, battered, fried, Independent Shops
H1003	Savoury, bacon & egg, baked Composite of New Way, Pams, Signature Range (Ratio: 6:3:1). Samples purchased from Palmerston North Supermarkets in 2007.
H1005	Savoury, mince & cheese, heated Composite of equal portions Irvines, Goodtime and Pams. Samples purchased July–December 2007.
H1004	Savoury, mince, heated Composite of equal portions Irvines, Goodtime and Pams. Samples purchased July–December 2007.
H1006	Savoury, potato top, heated Composite of Irvines, Pams and Goodtime. Analysed 2007.
H1013	Soup, chicken and sweet corn, Chinese, takeaway Analysed July–December 2005.
H1019	Soup, tom yam gai, chicken, Thai, takeaway Analysed July–December 2005.
H208	Spring roll, traditional with meat, baked, Highmark Analysed in January–June 2005.

Food ID	Short food name
H212	Spring roll, traditional, with meat, deep fried, Highmark Food record was derived from a recipe.
H211	Spring roll, vegetarian, baked, Highmark Food record was derived from a recipe.
H55	Sundae, ice cream, chocolate topping, McDonald's Samples purchased from three Auckland McDonald's restaurants in 1980.
FATS AND OILS	
J1013	Butter, semi soft, spreadable Composite of Fonterra Mainland Semi Soft Butter (63% butter, 17% canola) & Goodman Fielder Anchor Spreadable Butter (56% butter, 12% sunflower) purchased in June 2008.
J1030	Dripping, beef, Farmland Commercially prepared using 100% Beef fat dripped from cow carcasses. Product of New Zealand. Composite of multiple packets (different batch numbers) of Farmland Beef Dripping purchased from various supermarkets in Palmerston North in 2011. Product of New Zealand. Analysed July-December 2011.
J7	Lard
J1022	Margarine, avocado, Olivani Composite of multiple packets (different batch numbers) purchased from various Palmerston North retailers in 2009. Analysed June-July 2009.
J1003	Margarine, canola, monounsaturated, 50% fat Composite of Goodman Fielder Gold'n Canola Monounsaturated Lite Margarine (50% of composite) & Goodman Fielder Meadow Lea Light Margarine (50% of composite). Samples purchased from Palmerston North & Wellington in 2008.
J1001	Margarine, canola, monounsaturated, 70% fat Composite of Unilever Flora Canola Monounsaturated Margarine (25% of composite), Unilever Miracle Canola Monounsaturated Margarine (25% of composite) & Goodman Fielder Gold'n Canola Monounsaturated Margarine (50% of composite). Samples purchased from Palmerston North & Wellington in 2008.
J1023	Margarine, catering, Choice Composite sample of three different batch number and expiry dates Aug 2009 to March 2010. Samples purchased from retail outlets in Palmerston North June to July 2009.
J1029	Margarine, light, Logical Commercially prepared using the ingredients: vegetable oils, water, plant sterols (8%), skim milk powder, and whey powder, salt, emulsifier (soya bean lecithin, 471), food acid (lactic), preservative (202), colour (beta-carotene), flavour, vitamins (A, D). Product of New Zealand. Composite of multiple packets (different batch numbers) of Logical Light Margarine purchased from various supermarkets in Palmerston North in 2011. Product of New Zealand. Analysed July-December 2011.

Food ID	Short food name
J1012	Margarine, light, monounsaturated, 55% fat, Olivani Goodman Fielder Olivani Light Spread purchased in May 2008.
J1008	Margarine, light, polyunsaturated, 50% fat, Flora, fortified Unilever Flora Light Margarine purchased in May 2008 from four Palmerston North supermarkets.
J1009	Margarine, monounsaturated, 75% fat, Olivani Goodman Fielder Olivani Margarine purchased in May 2008.
J1028	Margarine, original, Flora, fortified Commercially prepared using the ingredients: sunflower oil (34%), water, vegetable oils, salt, milk solids, emulsifiers (471, soy lecithin), preservative (202), food acid (lactic acid), colours (annatto, curcumin), and flavour. Fortified with vitamin (A, D). Product of Australia. Composite of multiple packets (different batch numbers) of Flora Original Margarine purchased from various supermarkets in Palmerston North in 2011. Product of Australia. Analysed July–December 2011.
J1007	Margarine, polyunsaturated, 60% fat, Sunrise Samples purchased in May 2008.
J1005	Margarine, polyunsaturated, 70% fat, fortified Composite of Unilever Flora Original Margarine (36% of composite) & Meadow Lea Original Margarine (64% of composite) purchased from Palmerston North in May 2008.
J1006	Margarine, polyunsaturated, 70% fat, reduced salt, fortified Composite of Unilever Flora Salt Reduced Margarine (50% of composite) & Goodman Fielder Meadow Lea Low Salt Margarine (50% of composite).
J1020	Margarine, rice bran, Alfa One Composite of multiple packets (different batch numbers) purchased from various Palmerston North retailers in 2009. Analysed June–July 2009.
J1021	Margarine, rice bran, light, Alfa One Composite of multiple packets (different batch numbers) purchased from various Palmerston North retailers in 2009. Analysed June–July 2009.
J1002	Margarine, summer gold, canola, monounsaturated, 70% fat, Pams Pams Summer Gold Margarine purchased from 3 supermarkets in Palmerston North during May 2008.
J1004	Margarine, summer gold, lite, canola, monounsaturated, 50% fat, Pams Pams Summer Gold Lite Margarine purchased from supermarkets in Palmerston North & Wellington during May 2008.
J60	Oil, avocado
J1033	Oil, canola Commercially prepared by heating and crushing canola seeds to produce the common ingredient: canola oil. Unique ingredients are present: antioxidant (319) in Amco Canola Oil. Composite of multiple packets of Sunfield, Amco, Home Brand, Delish and Simply Canola Oil purchased from various supermarkets in Palmerston North in 2011. Analysed July–December 2011.
J4	Oil, corn
J61	Oil, flaxseed

Food ID	Short food name
J10	Oil, olive
J1034	Oil, rice bran Commercially prepared by extracting oil from the germ and husk of rice to produce the common ingredient: rice bran oil. Composite of multiple packets of Pams, Alpha One and Sunfield Rice Bran Oil purchased from various supermarkets in Palmerston North in 2011. Analysed July–December 2011.
J14	Oil, safflower
J1037	Oil, sesame Commercially prepared by extracting oil from sesame seeds to produce the common ingredient: sesame oil. Food record was borrowed from USDA SR23 NDB: 04058.
J1035	Oil, soya bean Commercially prepared by extracting oil soybean seeds to produce the common ingredient: soya bean oil. Composite of multiple packets of Simply, Amco and Delish Soya bean Oil purchased from various supermarkets in Palmerston North in 2011. Analysed July–December 2011.
J1036	Oil, sunflower Commercially prepared by pressing sunflower seeds to produce the common ingredient: sunflower oil. Unique ingredients are present: Antioxidant (306 or 307 or 319) in Sunfield Sunflower Oil. Composite of multiple packets of Sunfield and Home Brand Sunflower Oil purchased from various supermarkets in Palmerston North in 2011. Analysed July–December 2011.
J31	Oil, vegetable, blend
J39	Shortening, Chefade
J1032	Shortening, suet, Shreddo Commercially prepared using ingredients: suet (81%) [contains antioxidant (306), food acid (330)], rice flour. Ingredients contain soy products. Product of New Zealand with imported ingredients. Composite of multiple packets (different batch numbers) of Shreddo Suet Shortening purchased from various supermarkets in Palmerston North in 2011. Product of New Zealand. Analysed July–December 2011.
J1031	Shortening, vegetable, Kremelta Commercially prepared using ingredients: hardened coconut oil, soya bean lecithin. Product of Australia. Composite of multiple packets (different batch numbers) of Kremelta Vegetable Shortening purchased from various supermarkets in Palmerston North in 2011. Product of Australia. Analysed July–December 2011.
FIN FISHES	
K179	Eel, smoked
K56	Flounder, flesh, baked Composite sample taken from multiple fillets purchased from a Palmerston North fish shop in 1990. Fillets were baked in an oven at a temperature of 200-250 Celsius until their internal temperature was 71 Celsius.

Food ID	Short food name
K60	Hoki, flesh, baked Composite sample made up from multiple fillets obtained from the Department of Scientific and Industrial Research. Nelson in 1990. Fillets were baked in an oven at a temperature of 200-250 Celsius until their internal temperature was 71 Celsius.
K61	Hoki, flesh, deep fried Composite sample made up from multiple fillets obtained from the Department of Scientific and Industrial Research, Nelson in 1990. Fillets were deep fried in peanut oil at a temperature of 180 Celsius until their internal temperature was 71 Celsius.
K165	Kahawai, flesh, baked Composite sample made up from multiple fillets obtained from the Department of Scientific and Industrial Research Nelson in 1990. Fillets were baked in an oven at a temperature of 200-250 Celsius until their internal temperature was 71 Celsius.
K157	Kahawai, flesh, deep fried Composite sample made up from multiple fillets obtained from the Department of Scientific and Industrial Research Nelson in 1990. Fillets were deep fried in peanut oil at a temperature of 180 Celsius until their internal temperature was 71 Celsius.
K78	Orange roughy, flesh, baked Composite sample made up from multiple fish obtained from the Department of Scientific and Industrial Research, Nelson in 1990. Fillets were wrapped in tinfoil and baked in an oven at a temperature of 200-250 Celsius until their internal temperature was 71 Celsius.
K79	Orange roughy, flesh, deep fried Composite sample made up from multiple fillets obtained from the Department of Scientific and Industrial Research (D.S.I.R), Nelson in 1990. Fillets were deep fried in peanut oil at a temperature of 180 Celsius until their internal temperature was 71 Celsius.
K167	Salmon, flesh, smoked
K1001	Salmon, king, fillet, raw, New Zealand Data supplied by Massey University Nutrition lab May 2009, average of 2006 to 2009. This data is from analysis done for New Zealand King Salmon Nelson.
K40	Salmon, red, canned
K42	Sardines, canned, drained
K89	Snapper, flesh, baked
K90	Snapper, flesh, deep fried
K92	Snapper, flesh, microwaved
K64	Tarakihi, flesh, baked Composite sample made up from multiple fish obtained from the Department of Scientific and Industrial Research, Nelson in 1990. Fillets were wrapped in tinfoil and baked in an oven at a temperature of 200–250 Celsius.
K65	Tarakihi, flesh, deep fried Composite sample made up from multiple fish obtained from the Department of Scientific and Industrial Research (D.S.I.R). Nelson in 1990. Fillets were deep fried in peanut oil at a temperature of 180 Celsius.

Food ID	Short food name
K101	Tuna, albacore, canned in brine, drained Composite sample made up from 4 canned tuna samples purchased from various supermarkets in Palmerston North in 1990.
K187	Tuna, canned in oil, drained Composite of Pams, Captains Choice, Sealord and Basic brands.
K189	Tuna, canned in spring water, drained Composite of Pams, Captains Choice, Sealord and Basic brands.
FRUITS	
L16	Apple, cooking, flesh, stewed
L1014	Apple, flesh & skin, raw New Zealand Total Diet Survey samples from Environmental Science & Research (ESR). Sampled February 2009. Sampled from four locations Christchurch, Dunedin, New Plymouth & Auckland.
L213	Apricot, canned in juice, undrained Composite of Roxdale Apricot in fruit juice, SPC Apricot halves in a light fruit juice and Watties Apricot pears in a clear fruit juice.
L214	Apricot, canned in syrup, drained
L22	Apricot, canned in syrup, undrained Composite of Roxdale, SPC, Gold Reef and Oak.
L26	Apricot, dried
L23	Apricot, flesh & skin, raw
L25	Apricot, flesh & skin, stewed
L1017	Avocado, flesh, raw New Zealand Total Diet Survey samples from Environmental Science & Research (ESR). Sampled February 2009. Sampled from four locations Christchurch, Dunedin, New Plymouth & Auckland.
L185	Banana, cooking, boiled
L1101	Banana, yellow, ripened, raw Multiple composite samples of Bananas Fairtrade, Dole, Bonita Ecuador, Sumifru, Gracio and Philippines brand were purchased during June 2013 from supermarkets throughout New Zealand: New World, Freemans Bay, Auckland, Pak'n Save, Countdown, Mt Wellington, Countdown, Cambridge, Pak'N Save, Countdown, Rotorua, New World, Wellington, Countdown, Queensgate, Lower Hutt, Pak'n Save, Lower Hutt, Pak'n Save & Countdown, Palmerston North, New World, Aokautere, Palmerston North. Edible portion was analysed.
L34	Blackberry, raw Folate data imputed from USDA NDB No 09042.

Food ID	Short food name
L1047	Blackcurrant, Ben Ard, frozen Composite sample made up from IQF (Individually Quick Frozen) Whole Ben Ard Blackcurrants from 3 growers 2011 harvest. Batch #20477 AY11, #20527 AU11 and #20472 AM11 Product of New Zealand, #20527 and #20472 grown in Christchurch region and #20477 in Nelson. All processed and packed in Nelson. Product of New Zealand. Analysed January–June 2011.
L1052	Blackcurrant, puree, frozen Composite sample made up from Seedless Blackcurrant Puree from 3 2011 batches. Batch # N11035, #N11037 and #20578. Product of New Zealand. Analysed January–June 2011.
L1051	Blueberry, frozen Frozen free flow blueberries cultivar Maru. Product of New Zealand. Composite of Whole Frozen Blueberries from 4 different growers. Growers initials CE, EU, MH and PK. Products of New Zealand. Analysed January–June 2011.
L1050	Blueberry, raw Commercially and freshly picked indigo-coloured berries sent to supermarkets and food stores for purchase. Product of New Zealand. Composite of Blueberries available in New Zealand Supermarkets at time. Gourmet Blueberries, Organic Blueberries, Bay Blueberries, Orchard Fresh Blueberries, Delica Blueberries, Purefresh Organic Blueberries, NZ Blueberries, Waikato Blueberries, Te Horo Blueberries. Product of New Zealand. Samples purchased from Lower, Central and Upper North Island. Samples January–June 2011.
L1045	Boysenberry, frozen Composite sample made up from IQF (Individually Quick Frozen) Whole Boysenberries from 3 growers. Grower #31159, #80977 and #81442. Product of New Zealand. Analysed January–June 2011.
L1046	Boysenberry, puree, seedless, frozen Composite sample made up from Seedless Boysenberry Puree from 2 batches. Batch # N10160 and #N8159. Product of New Zealand. Analysed January–June 2011.
L40	Boysenberry, raw
L45	Cherry, flesh & skin, raw
L1023	Cranberry, dried, sweetened
L49	Currant, dried
L62	Date, dried
L67	Feijoa, flesh, raw
L68	Fig, dried
L196	Fruit mix, dried
L74	Fruit salad, canned in syrup, undrained
L78	Gooseberry, flesh, skin & seeds, raw

Food ID	Short food name
L82	Grape, Black, flesh, raw
L1018	Grape, red or green, seedless, raw, European type Grapes, red or green (European type, such as Thompson seedless), raw.
L83	Grape, White, flesh & skin, raw
L80	Grapefruit, flesh, raw
L91	Juice, lemon, raw
L113	Juice, orange, raw
L1036	Kiwifruit, Zespri Gold (Hort16A) Kiwifruit, Zespri, raw Average data obtained from composite of multiple growers samples, 'Zespri Gold (Hort16A) Kiwifruit', sampled and analysed 1n 1998, 2001, 2003 & 2008. PFR report 3199 (2010).
L1026	Kiwifruit, Zespri Green (Hayward) Kiwifruit, Zespri, raw Average data obtained from composite of multiple growers samples, 'Zespri Green (Hayward) Kiwifruit', sampled and analysed in 2003 & 2008. PFR Report no 3199 (2010).
L1010	Kiwifruit, Zespri Organic Green (Hayward) Kiwifruit, Zespri, raw Composite of 7 growers samples, 'Zespri Organic Green (Hayward) Kiwifruit', sampled and analysed in 2007. PFR Report 3199 (2010).
L1077	Kiwifruit, Zespri SunGold Kiwifruit (Gold3), Zespri, raw The Gold3 Kiwifruit is an oval shape and pointed at the stem attachment (fig-like shape). It has a smooth bronze skin with yellowy-gold flesh. Ready to eat. Product of New Zealand. Composite of 10 growers samples, 'Kiwifruit Zespri SunGold (Gold3)' from Zespri Group Limited, New Zealand, in September 2012.
L1078	Kiwifruit, Zespri Sweet Green Kiwifruit (Green14), Zespri, raw The Green14 Kiwifruit is an oval shape. It has a fibrous, dull greenish-brown skin with green flesh. Ready to eat. Product of New Zealand. Composite of 10 growers samples, 'Zespri Sweet Green (Green14) Kiwifruit' obtained from Zespri Group Limited, New Zealand in September 2012.
L183	Lemon, flesh, raw
L97	Lychee, canned in syrup, undrained
L194	Mandarin, flesh, raw
L100	Mango, canned in syrup, undrained
L101	Mango, flesh, raw The beta-carotene equivalents value ranges from 300 to 3000ug per 100g. Folate data imputed from USDA NDB No 09176.
L105	Melon, Honeydew, flesh, raw
L106	Melon, rock, flesh, raw
L111	Nectarine, flesh & skin, raw

Food ID	Short food name
L112	Olive, in brine The total vitamin A equivalents value is for green olives. Ripe black olives contain 40ug of this nutrient per 100g.
L114	Orange, flesh, raw
L116	Passion fruit, flesh & seed, raw
L206	Peach, canned in juice, undrained
L124	Peach, canned in syrup, drained
L126	Peach, flesh & skin, raw
L204	Pear, canned in juice, undrained
L1015	Pear, flesh & skin, raw New Zealand Total Diet Survey samples from Environmental Science & Research (ESR). Sampled February 2009. Sampled from four locations Christchurch, Dunedin, New Plymouth & Auckland.
L219	Pear, Nashi, flesh, raw
L178	Persimmon, flesh, raw
L198	Pineapple, canned in juice, drained
L142	Pineapple, canned in syrup, drained
L143	Pineapple, canned in syrup, undrained
L144	Pineapple, flesh, raw
L148	Plum, canned in syrup, drained
L154	Plum, cooking, stewed
L155	Plum, flesh & skin, raw
L1053	Plum, Royal Star, flesh, raw Royal Star Plum is purple/black/red flesh fruit, sweet and juicy. Fruits were harvested from Havelock North in April 2011.
L157	Prune, dried
L159	Prune, dried, stewed
L161	Raisin, seedless Composite of Sunmaid and Real Value.
L1055	Raspberry, Meeker, frozen Meeker Raspberries are red berries, sweet and juicy, which have been frozen. Imported as frozen berry by Enfield Farms, 1064, Birch Bay-Lynden Road, Lynden WA98264, The USA. Analysed April 2011.
L163	Raspberry, raw

Food ID	Short food name
L1054	Raspberry, Wakefield, frozen Wakefield Raspberries are red berries, sweet and juicy, which have been frozen. Imported as frozen berry by Enfield Farms, 1064, Birch Bay-Lynden Road, Lynden WA98264, The USA. Analysed April 2011.
L168	Rhubarb, stewed with sugar
L169	Rhubarb, stewed without sugar
L1016	Strawberry, raw, New Zealand New Zealand Total Diet Survey samples from Environmental Science & Research (ESR). Sampled February 2009. Sampled from four locations Christchurch, Dunedin, New Plymouth & Auckland.
L173	Sultana
L174	Tamarillo, Red, flesh & seed, raw
L179	Tangelo, flesh, raw
L176	Tangerine, flesh, raw
L177	Watermelon, flesh, raw
MEATS	
M1034	Beef, canned, Corned Beef, Salisbury Salt-cured beef product, commercially prepared using the ingredients: cooked beef (98%), salt, vegetable gums (470, 410, 412), Mineral salt (508), preservative (250). Product of New Zealand. Single composite of canned Corned Beef, Salisbury from different batches. They were purchased from various Palmerston North supermarkets during July–December 2010.
M1036	Beef, canned, Lite Corned Beef, Salisbury Salt-cured beef product, commercially prepared using the ingredients: cooked beef (98%), salt, vegetable gums (470, 410, 412), Mineral salt (508), preservative (250). Product of New Zealand. Single composite of Salisbury Canned Corned Beef Lite from different batches. They were purchased from various Palmerston North supermarkets during July–December 2010.
M1039	Beef, corned silverside, raw Salt-cured beef product, commercially prepared using common ingredients: beef, water salt, mineral salt and sugar. Product of New Zealand. Multiple composite of equal proportions of raw Corned Silverside brands: Rowntree, Fresh Zone, Land Meat, Farmlands & Traditional Corned Silverside, Walshs from different batches. They were purchased from various Palmerston North supermarkets during July–December 2010.
M1221	Beef, forequarter & hindquarter assorted cuts, separable lean & fat, cooked. Recipe calculated from equal proportions of cut assorted beef cuts from forequarter and hindquarter. For sampling detail refer to individual ingredients, INGREDIENT.FT file.

Food ID	Short food name
M1149	Beef, forequarter & hindquarter assorted cuts, separable lean, cooked Recipe calculated from equal proportions of cut assorted beef cuts from forequarter and hindquarter. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
M1070	Beef, forequarter brisket navel end, separable lean, braised This is boneless equivalent of the full bone-in brisket after the removal of the point-end, at the 5th rib. Intercostals are left on. Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the forequarter portion of the carcasses (M1045). Browned, braised at 160 Celsius in an oven for 3 hours with 800mL/kg of water then drained. Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.
M1071	Beef, forequarter brisket point end, separable lean, braised This is prepared from a brisket point end by removing the deckle (fat layer) along the natural seam between inner and outer layers. Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the forequarter portion of the carcasses (M1046). Browned, braised at 160 Celsius in an oven for 3 hours with 800mL/kg of water then drained. Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 9 samples was combined into a single composite sample for analysis.
M1173	Beef, forequarter chuck steak, separable lean & fat, braised Recipe calculated from proportions of separable lean 91.5%, subcutaneous fat 0%, intermuscular fat 8.4%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
M1072	Beef, forequarter chuck steak, separable lean, braised Prepared from a chuck roll. The rib muscles and associated tissue are removed 75mm from the eye of the meat, at the loin end, parallel to the vertebrae. The M. trapezius and rhomboideus are removed. Bone subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the forequarter portion of the carcasses (M1047). Browned, braised at 160 Celsius in an oven for 2 hours with 800mL/kg of water then drained. Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.
M1175	Beef, forequarter oyster blade, separable lean & fat, braised Recipe calculated from proportions of separable lean 94.2%, subcutaneous fat 5.8%, intermuscular fat 0%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
M1074	Beef, forequarter oyster blade, separable lean, braised The flat muscle group of the blade (clod) separated from the bolar by a straight cut along the line of the blade bone edge. Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the forequarter portion of the carcasses (M1049). Browned, braised at 160 Celsius in an oven for 2 hours with 800mL/kg of water then drained. Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.

Food ID	Short food name
M1176	Beef, forequarter ribs prepared, separable lean & fat, fast-roasted Recipe calculated from proportions of separable lean 87.8%, subcutaneous fat 0%, intermuscular fat 12.2%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
M1075	Beef, forequarter ribs prepared, separable lean, fast-roasted Prepared from the 7 rib set by removal of the chine and feather bones. The ribs are cut 75mm from the eye, at the loin end, parallel to the vertebrae. Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the forequarter portion of the carcasses (M1050). Oven fast roasted at 200 Celsius (about 15 minutes/500g). Bone, subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.
M1174	Beef, forequarter scotch fillet, separable lean & fat, fast-roasted Recipe calculated from proportions of separable lean 90.5%, subcutaneous fat 0.8%, intermuscular fat 8.7%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
M1073	Beef, forequarter scotch fillet, separable lean, fast-roasted The cube roll, or rib eye roll, is the muscle or eye of meat adjacent to the chine bone-from the 5th to the 12th rib. All bone, cartilage, sinew, lip and associated fat are removed. Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the forequarter portion of the carcasses (M1048). Oven fast roasted at 200 Celsius (about 15 minutes/500g). Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.
M1185	Beef, hindquarter fillet, separable lean & fat, fast-fried Recipe calculated from proportions of separable lean 99.5%, subcutaneous fat 0%, intermuscular fat 0.5%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
M1085	Beef, hindquarter fillet, separable lean, fast-fried The full tenderloin, or fillet, is removed in one piece from the full rump and loin and completely trimmed of fat. Side muscle removed. Subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the hindquarter portion of the carcasses (M1060). Fast fried the thick steak with a thickness of about 25 mm in a preheated non-stick skillet over moderate to high heat to an internal temperature of 70 Celsius (about 6 minutes/side). Subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.
M1183	Beef, hindquarter rump steak, separable lean & fat, fast-fried Recipe calculated from proportions of separable lean 99.3%, subcutaneous fat 0%, intermuscular fat 0.7%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.

Food ID	Short food name
M1083	<p>Beef, hindquarter rump steak, separable lean, fast-fried After removal of the eye of rump from the rumpheart, the tri-tip and underlying muscles are removed leaving the rump centre. Sliced for steak. Cooked beef from the hindquarter portion of the carcase (M1058). Fast fried the thick steak with a thickness of about 25 mm in a preheated non-stick skillet over moderate to high heat to an internal temperature of 70 Celsius (about 6 minutes/side). Bone, subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis.</p>
M1180	<p>Beef, hindquarter shank, separable lean & fat, braised Recipe calculated from proportions of separable lean 94.1%, subcutaneous fat 3.8%, and intermuscular fat 2.1%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1080	<p>Beef, hindquarter shank, separable lean, braised This consists of the boneless portions of the hindquarter and forequarter shin muscles packed together. Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the hindquarter portion of the carcasses (M1055). Browned, braised at 160 Celsius in an oven for 3 hours with 800mL/kg of water then drained. Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>
M1079	<p>Beef, hindquarter silverside excluding the eye, separable lean, braised This is prepared from the flat by removal of the outside tissue to obtain a 100 VL red meat cut. Subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the hindquarter portion of the carcasses (M1054). Browned, braised 500g of pieces in an oven dish, added water at 800mL/kg at 160 Celsius in an oven for 3 hours then drained. Subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>
M1179	<p>Beef, hindquarter silverside, excluding the eye, separable lean & fat, braised Recipe calculated from proportions of separable lean 94.9%, subcutaneous fat 0%, intermuscular fat 5.1%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1177	<p>Beef, hindquarter silverside, separable lean & fat, slow-roasted Recipe calculated from proportions of separable lean 99.2%, subcutaneous fat 0.8%, intermuscular fat 0%. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.</p>
M1077	<p>Beef, hindquarter silverside, separable lean, slow-roasted This is prepared from the eye round by removal of the outside tissue to obtain a 100 VL red meat cut. Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the hindquarter portion of the carcasses (M1052). Slow roasted in a pre-heated oven at 160 Celsius to an internal temperature of 70 Celsius (about 6 minutes/side). Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>

Food ID	Short food name
M1184	Beef, hindquarter sirloin, separable lean & fat, fast-fried Recipe calculated from proportions of separable lean 83.5%, subcutaneous fat 15.8%, and intermuscular fat 0.7%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
M1084	Beef, hindquarter sirloin, separable lean, fast-fried The striploin with chain muscle removed. The silverskin is removed 25mm from the vertebrae edge. Number of ribs on the loin from which striploin removed. The distance of flank removed from the outer edge of the muscle parallel to the loin. Subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the hindquarter portion of the carcasses (M1059). Fast fried the thick steak with a thickness of about 25 mm in a preheated non-stick skillet over moderate to high heat to an internal temperature of 70 Celsius (about 6 minutes/side). Subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.
M1178	Beef, hindquarter skirt steak, separable lean & fat, braised Recipe calculated from proportions of separable lean 97.4%, subcutaneous fat 0%, intermuscular fat 2.6%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
M1078	Beef, hindquarter skirt steak, separable lean, braised The oval flat muscle at the end of the flank, free of excess fat and connective tissues. Bone, subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the hindquarter portion of the carcasses (M1053). Browned, braised 500g of pieces in an oven dish, added water at 800mL/kg at 160 Celsius in an oven for 2.5 hours then drained. Bone, subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.
M1182	Beef, hindquarter thick flank, separable lean & fat, fast-fried Recipe calculated from proportions of separable lean 95.3%, subcutaneous fat 0%, intermuscular fat 4.7%. This is a recipe, calculated using existing food items.
M1082	Beef, hindquarter thick flank, separable lean, fast-fried The thick flank with the lip, cap (web) and associated fat removed. Knuckle cut into muscle groups: (eye of knuckle, under cut and knuckle cover). Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the hindquarter portion of the carcasses (M1057). Fast fried the schnitzel or minute steak with the thickness of about 15 mm in a preheated non-stick skillet over moderate to high heat to an internal temperature of 70 Celsius (about 6 minutes per side). Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.
M1181	Beef, hindquarter topside cap off, separable lean & fat, braised Recipe calculated from proportions of separable lean 98.7%, subcutaneous fat 0%, intermuscular fat 1.3%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.

Food ID	Short food name
M1081	Beef, hindquarter topside cap off, separable lean, braised One of three cuts to come from a bone-in round, this is the inside, or medial part, of the round. A cut following the line of femur bone separates this cut from the knuckle and the outside round. The scrotal gland and associated fat are removed. Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked beef from the hindquarter portion of the carcasses (M1056). Browned, braised at 160 Celsius in an oven for 2 hours with 800mL/kg of water then drained. Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.
M20	Beef, mince, lean, stewed
M1076	Beef, mince, premium, simmered Consists wholly of bull meat derived from both forequarters and hindquarters, which have been boned out and blended in the one pack. Cooked beef mince (M1051) in a sealed "boil-in-a-bag" bag at 90-100 Celsius in steam heated kettle for 30 minutes then drained through a sieve. Sampled January–July 2010.
M1089	Beef, offal, sweetbreads, simmered The New Zealand Meat Specification Guide Code 0117. The thymus gland removed from the neck and heart regions. All fat removed. The sweetbreads were soaked in five times their weight in cold water, three times for five minutes each time (to remove as much blood as possible) before cooking. Simmered in a sealed "boil-in-a-bag" bag with 800 mL/kg and cooked at 95-100 Celsius in steam-jacket-heated kettle for 30 minutes and drained. All 10 samples were combined into a single composite sample for analysis. Sampled January–July 2010.
M232	Chicken, breast, grilled The cooking method (grilled) caused 40% loss in weight. Eight raw samples in total were sampled from supermarkets in Auckland and Hamilton during August 1988. The eight portions were then grilled for 30 to 60 minutes. Separable lean and fat tissue was analysed for fat.
M339	Chicken, breast, lean & fat, roasted
M349	Chicken, breast, lean, fat & skin, roasted in oven bag
M239	Chicken, composite cuts, flesh, cooked
M347	Chicken, composite cuts, lean, fat & skin, raw, Size 10
M1012	Chicken, deli cooked, breast Composites of Tegal: Original Roast, Honey & Soy, Sage & Onion, Tender Basted, Golden Roasted, 2go Roasted and 2go Apricot & Inghams: Sage & Onion, Unseasoned Tender, Marinated and Marinated & Seasoned.
M1016	Chicken, deli cooked, drumstick Composite of Tegal and Ingham purchased from Auckland, Palmerston North & Christchurch.
M1015	Chicken, deli cooked, skin
M1013	Chicken, deli cooked, thigh Composite of Tegal and Ingham.

Food ID	Short food name
M247	Chicken, drumstick, flesh, grilled The cooking method (grilled) caused 31% loss in weight. Eight raw samples in total were sampled from supermarkets in Auckland and Hamilton during August 1988. The eight portions were then grilled for 30 to 60 minutes. Separable lean and fat tissue was analysed for fat.
M346	Chicken, drumstick, lean & fat, roasted in oven bag
M255	Chicken, leg, flesh, grilled The cooking method (grilled) caused a 35% loss in weight. Eight raw samples in total were sampled from supermarkets in Auckland and Hamilton during August 1988. The eight portions were then grilled for 30 to 60 minutes. Separable lean and fat tissue was analysed for fat.
M1153	Chicken, mince, pan fried, with no added fat, premium, Tegal Commercially prepared raw chicken mince is fried in a pan with no added oils or fats for 5-10 minutes. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
M337	Chicken, thigh, flesh, roasted
M350	Chicken, thigh, lean 72%, separable fat 9% & skin 19%, roasted in oven bag
M264	Chicken, wing, flesh, grilled The cooking method (grilled) caused a 36% loss in weight. Eight raw samples in total were sampled from supermarkets in Auckland and Hamilton during August 1988. The eight portions were then grilled for 30 to 60 minutes. Separable lean and fat tissue was analysed for fat.
M351	Chicken, wing, lean 63%, separable fat 2% & skin 35%, roasted in oven bag
M75	Duck, composite cuts, separable lean, roasted
M1223	Lamb, forequarter & hindquarter assorted cuts, separable lean & fat, cooked Recipe calculated from equal proportions of cut assorted beef cuts from forequarter and hindquarter. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
M1151	Lamb, forequarter & hindquarter assorted cuts, separable lean, cooked Recipe calculated from equal proportions of cut assorted beef cuts from forequarter and hindquarter. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
M1204	Lamb, forequarter breast, separable lean & fat, braised Recipe calculated from proportions of separable lean 49.2%, subcutaneous fat 17.5%, and intermuscular fat 33.3%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
M1122	Lamb, forequarter breast, separable lean, braised Consists of the point end brisket removed from a bone-in 5 rib forequarter. Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) were removed. Bone, subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the forequarter portion of the carcasses (M1095). Browned both sides of breast as 2.5cm cube in a pre-heated non-stick skillet (4 minutes per side) and then braised in an oven dish with added water (800mL/kg), covered with a tight-fitting lid. Cooked at 160 Celsius in a preheated oven for 2 hours then drained. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–June 2010.

Food ID	Short food name
M1205	<p>Lamb, forequarter fore-shank, separable lean & fat, braised Recipe calculated from proportions of separable lean 88.7%, subcutaneous fat 5.1%, and intermuscular fat 6.1%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1123	<p>Lamb, forequarter fore-shank, separable lean, braised The bone-in shank is removed from the shoulder by a cut through the arm bone joint. Cut in conjunction with a square cut shoulder. Knuckle tip is removed. Bone, subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the forequarter portion of the carcasses (M1096). Browned both sides of hind shank cuts in a pre-heated non-stick skillet (4 minutes per side) and then braised in an oven dish with added water (800mL/kg), covered with a tight-fitting lid. Cooked at 160 Celsius in a preheated oven for 3 hours then drained. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>
M1207	<p>Lamb, forequarter rack fully frenched, separable lean & fat, fast-roasted Recipe calculated from proportions of separable lean 95.3%, subcutaneous fat 0.9%, intermuscular fat 3.7%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1125	<p>Lamb, forequarter rack fully frenched, separable lean, fast-roasted Derived from an 8 rib chump-off long loin by a right-angled cut to the line of the backbone between the 12th and 13th vertebrae leaving a 1 rib loin (short rack) and the 7 rib rack. Cap off and fully frenched. Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the hindquarter portion of the carcasses (M1098). Fast roasted in a pre-heated oven at 200 Celsius to an internal temperature of 70 Celsius (estimated time 15 minutes/500g). The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>
M1208	<p>Lamb, forequarter rack partially frenched, separable lean & fat, fast-roasted Recipe calculated from proportions of separable lean 86.5%, subcutaneous fat 6.7%, and intermuscular fat 6.7%. This is a recipe, calculated using existing food items. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1126	<p>Lamb, forequarter rack partially frenched, separable lean, fast-roasted Derived from an 8 rib chump-off long loin by a right-angled cut to the line of the backbone between the 12th and 13th vertebrae leaving a 1 rib loin (short rack) and the 7 rib rack. As fully frenched but with fat and muscle tissue left on the ribs for about 25 mm lateral to the lateral edge of the eye muscle. Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the forequarter portion of the carcasses (M1099). Fast roasted in a pre-heated oven at 200 Celsius to an internal temperature of 70 Celsius (estimated time 15 minutes/500g). The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>
M1206	<p>Lamb, forequarter round neck chops, separable lean & fat, braised Recipe calculated from proportions of separable lean 88.4%, subcutaneous fat 4.9%, and intermuscular fat 6.7%. This is a recipe, calculated using existing food items. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>

Food ID	Short food name
M1124	<p>Lamb, forequarter round neck chops, separable lean, braised Originate from a bone-in -full neck which provides up to four cervical vertebrae and associated muscle tissue cut into slices approximately 16 mm thick. Bone, subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the forequarter portion of the carcasses (M1097). Browned both sides of neck chops in a pre-heated non-stick skillet (2 minutes per side) and then braised in an oven dish with added water (800mL/kg), covered with a tight-fitting lid. Cooked at 160 Celsius in a preheated oven for 4 hours then drained. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>
M1203	<p>Lamb, forequarter shoulder boneless rolled & netted, separable lean & fat, slow-roasted Recipe calculated from proportions of separable lean 79.3%, subcutaneous fat 8.1%, and intermuscular fat 12.6%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1121	<p>Lamb, forequarter shoulder boneless rolled & netted, separable lean, slow-roasted Derived from a 5 rib forequarter by the removal of bones and paddywack. Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the forequarter portion of the carcasses (M1094). Slow roasted in a pre-heated oven at 160 Celsius to an internal temperature of 70 Celsius (estimated time 25-30 minutes). The lean muscle from all 10 samples was combined into a single composite sample for analysis. Analysed January–July 2010.</p>
M1210	<p>Lamb, forequarter shoulder chops, separable lean & fat, braised Recipe calculated from proportions of separable lean 82.1%, subcutaneous fat 8.5%, and intermuscular fat 9.4%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1128	<p>Lamb, forequarter shoulder chops, separable lean, braised Obtained from a square cut shoulder. After cutting 3 or 4 arm bone chops parallel to the line of the back, the shoulder chops are cut from the remaining shoulder at right angles to the line of the back. Bone, subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the hindquarter portion of the carcasses (M1101). Browned both sides of shoulder chops in a pre-heated non-stick skillet (2 minutes per side) and then braised in an oven dish with added water (800mL/kg), covered with a tight-fitting lid. Cooked at 160 Celsius in a preheated oven for 2 hours then drained. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>
M1209	<p>Lamb, forequarter shoulder square cut, separable lean & fat, slow-roasted Recipe calculated from proportions of separable lean 76.2%, subcutaneous fat 5.3%, and intermuscular fat 18.4%. This is a recipe, calculated using existing food items. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1127	<p>Lamb, forequarter shoulder square cut, separable lean, slow-roasted Derived from a neck string off carcass. Taken from a bone-in forequarter by removing the shank and breast on a straight line parallel to the line of the back. The protruding neck is removed in line with the line of the back. Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the forequarter portion of the carcasses (M1100). Slow roasted in a pre-heated oven at 160 Celsius to an internal temperature of 70 Celsius (estimated time 25-30 minutes/500g). The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>

Food ID	Short food name
M1217	<p>Lamb, hindquarter double loin, separable lean & fat, fast-roasted Recipe calculated from proportions of separable lean 77.5%, subcutaneous fat 16.1%, and intermuscular fat 6.4%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1136	<p>Lamb, forequarter shoulder square cut, separable lean, slow-roasted Derived from a neck string off carcass. Taken from a bone-in forequarter by removing the shank and breast on a straight line parallel to the line of the back. The protruding neck is removed in line with the line of the back. Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the forequarter portion of the carcasses (M1100). Slow roasted in a pre-heated oven at 160 Celsius to an internal temperature of 70 Celsius (estimated time 25-30 minutes/500g). The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>
M1218	<p>Lamb, hindquarter double loin, separable lean & fat, fast-roasted Recipe calculated from proportions of separable lean 77.5%, subcutaneous fat 16.1%, and intermuscular fat 6.4%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1137	<p>Lamb, hindquarter double loin, separable lean, fast-roasted Derived from an 8 rib chump-off saddle by separating at right angles to the backbone between the 12th and 13th thoracic vertebrae creating a 1 rib loin saddle and a 7 rib rack saddle. The flap is removed 25mm from the eye. Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the hindquarter portion of the carcasses (M1109). Fast roasted in a pre-heated oven at 200 Celsius to an internal temperature of 70 Celsius (estimated time 15 minutes/500g). The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>
M1213	<p>Lamb, hindquarter flap boneless, separable lean & fat, simmered Recipe calculated from proportions of separable lean 66.7%, subcutaneous fat 21.1%, and intermuscular fat 11.4%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1132	<p>Lamb, hindquarter flap boneless, separable lean, simmered Derived as an off-cut from a pistola, saddle or long loin. Consists of the abdominal wall tissues and rib ends. It is removed by a cut commencing below the precrural gland and continuing on a line parallel to the line of the back, to a specified distance from the eye at the 6th rib, determined by the specification of the primal cut. All bones and cartilage removed. Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the hindquarter portion of the carcasses (M1105). Simmer in a sealed "boil-in-a-bag" bag with 800 mL/kg and cooked at 95-100 Celsius in steam-jacket-heated kettle for 2 hours. Sampled January–July 2010.</p>
M1215	<p>Lamb, hindquarter knuckle, separable lean & fat, braised Recipe calculated from proportions of separable lean 88.9%, subcutaneous fat 7.2%, and intermuscular fat 3.9%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>

Food ID	Short food name
M1134	<p>Lamb, hindquarter knuckle, separable lean, braised Prepared from a bone-in leg by a straight cut through the stifle joint. The knuckle tip is removed. Bone, subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the hindquarter portion of the carcasses (M1107). Browned both side of knuckle cuts in a pre-heated non-stick skillet (2 minutes per side) and then braised in an oven dish with added water (800mL/kg), covered with a tight-fitting lid. Cooked at 160 Celsius in a preheated oven for 4 hours then drained. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>
M1219	<p>Lamb, hindquarter leg boned, separable lean & fat, slow-roasted Recipe calculated from proportions of separable lean 90.0%, subcutaneous fat 5.4%, and intermuscular fat 4.6%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1138	<p>Lamb, hindquarter leg boned, separable lean, slow-roasted Prepared from a chump off, shank off femur bone leg by the tunnel bone removal of the femur bone. Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the hindquarter portion of the carcasses (M1111). Slow roasted in a pre-heated oven at 160 Celsius to an internal temperature of 70 Celsius (estimated time 25-30 minutes/500g).The lean muscle from all 10 samples was combined into a single composite sample for analysis.</p>
M1211	<p>Lamb, hindquarter leg chop, separable lean & fat, fast-fried Recipe calculated from proportions of separable lean 89.7%, subcutaneous fat 6.1%, and intermuscular fat 4.2%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1130	<p>Lamb, hindquarter leg chop, separable lean, fast-fried Prepared from a short-cut, bone-in leg with chump off. Bone, subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the hindquarter portion of the carcasses (M1103). Fast fried in a preheated non-stick skillet to high heat for 2 minutes, turning when the internal temperature reached 35 Celsius and removed the loin chop when the internal temperature of 70 Celsius is reached (about 3 minutes/side). The cut was removed when the internal temperature of 70 Celsius is reached. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>
M1216	<p>Lamb, hindquarter middle loin chop, separable lean & fat, fast-fried Recipe calculated from proportions of separable lean 72.1%, subcutaneous fat 18.4%, and intermuscular fat 9.5%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.</p>
M1135	<p>Lamb, hindquarter middle loin chop, separable lean, fast-fried Cut from a 1 rib short loin. Flap removed 75mm from eye. Bone, subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the hindquarter portion of the carcasses (M1108). Fast fried in a preheated non-stick skillet to high heat for 2 minutes, turning when the internal temperature reached 35 Celsius and removed the loin chop when the internal temperature of 70 Celsius is reached (about 4 minutes/side). The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.</p>

Food ID	Short food name
M1212	Lamb, hindquarter rump, separable lean & fat, fast-roasted Recipe calculated from proportions of separable lean 79.1%, subcutaneous fat 14.4%, and intermuscular fat 6.4%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
M1131	Lamb, hindquarter rump, separable lean, fast-roasted Taken from a long leg by the removal of a short leg. Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the hindquarter portion of the carcasses (M1104). Fast roasted in a pre-heated oven at 200 Celsius to an internal temperature of 70 Celsius (estimated time 15 minutes/500g). The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–June 2010.
M1214	Lamb, hindquarter striploin, separable lean & fat, fast-roasted Recipe calculated from proportions of separable lean 99.9%, subcutaneous fat 0%, intermuscular fat 0.1%. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
M1133	Lamb, hindquarter striploin, separable lean, fast-roasted The eye of meat from a 1 rib shortloin with silverskin off. Subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) were removed. Bone, subcutaneous fat (under the skin) and intramuscular fat (seam fat, between the muscles) removed after cooking. Cooked lamb from the hindquarter portion of the carcasses (M1106). Fast roasted in a pre-heated oven at 200 Celsius to an internal temperature of 70 Celsius (estimated time 15 minutes/500g). Bone, subcutaneous fat (under the skin) and intermuscular fat (seam fat, between the muscles) removed after cooking. The lean muscle from all 10 samples was combined into a single composite sample for analysis. Sampled January–July 2010.
M1129	Lamb, mince, standard, stewed Prepared from any boneless cut and processed to a uniform size. Sampled January–July 2010.
M1139	Lamb, offal, brain, raw, simmered, drained & fried The complete brain, with or without membrane. Blood stains are removed. The brains were soaked in five times their weight in cold water, three times for five minutes each time (to remove as much blood as possible) before cooking. Simmered in a sealed "boil-in-a-bag" bag with 800 mL/kg and cooked at 95-100 Celsius in steam-jacket-heated kettle for 20 minutes. They were then drained and refreshed under cold running water for 30 seconds to cool. Each brain or lobe was cut into slices of about 15 mm and fried in a non-stick skillet on moderate heat for 3.5 min/side. Sampled January–July 2010.
M1140	Lamb, offal, heart, simmered & drained The whole heart with the arteries and veins cut at their entry into the heart. The hearts were soaked in five times their weight in cold water, three times for five minutes each time (to remove as much blood as possible) before cooking. Simmered in a sealed "boil-in-a-bag" bag with 800 mL/kg and cooked at 95-100 Celsius in steam-jacket-heated kettle for 1.5 hours. Sampled January–July 2010.
M1141	Lamb, offal, kidney, fried The whole enucleated (skinned) kidney with blood vessels. The kidneys were soaked in five times their weight in cold water, three times for five minutes each time (to remove as much blood as possible) before cooking. Slices of 15 mm were cut from the halved kidneys and fried on moderate heat for 4 minutes per side. Sampled January–July 2010.

Food ID	Short food name
M1142	Lamb, offal, lambs fry, fried The complete liver with portal lymph glands retained, gall bladder and all fat removed. The livers were soaked in five times their weight in cold water, three times for five minutes each time (to remove as much blood as possible) before cooking. Slices of 15 mm were fried on moderate heat for 4 minutes per side. Sampled January–July 2010.
M598	Mutton, leg, lean, roasted
M1086	Ox, offal, heart, simmered Cap and os-cordis removed. The hearts were soaked in five times their weight in cold water, three times for five minutes each time (to remove as much blood as possible) before cooking. Simmered in a sealed "boil-in-a-bag" bag with 800 mL/kg and cooked at 95-100 Celsius in steam-jacket-heated kettle for 1.5 hours and drained. All 10 samples were combined into a single composite sample for analysis. Sampled January–July 2010.
M1087	Ox, offal, kidney, simmered The whole kidney with blood vessels, ureter, capsule and fat removed. The kidneys were cut halved and trimmed cores plus any tubes, valves and skin. They were soaked in five times their weight in cold water, three times for five minutes each time (to remove as much blood as possible) before cooking. Simmered in a sealed "boil-in-a-bag" bag with 800 mL/kg and cooked at 95-100 Celsius in steam-jacket-heated kettle for 1.5 hours and drained. All 10 samples were combined into a single composite sample for analysis. Sampled January–July 2010.
M1088	Ox, offal, liver, fast-fried The complete liver with portal lymph glands retained, gall bladder and all fat removed. The livers were soaked in five times their weight in cold water, three times for five minutes each time (to remove as much blood as possible) before cooking. Slices of 12-15 mm were fried in a preheated non-stick skillet at high to an internal temperature of 72 Celsius with turning when temperature is halfway to the target. Sampled January–July 2010.
M618	Pork, bacon, rasher, lean 73% & fat 27%, fried
M619	Pork, bacon, rasher, lean 73% & fat 27%, grilled
M429	Pork, forequarter scotch fillet, separable lean, grilled
M465	Pork, forequarter shoulder roast, lean 74%, fat 20% & skin 6%, roasted
M124	Pork, ham, separable lean 92% & fat 8%, cooked
M533	Pork, leg roast, lean, roasted
M94	Pork, leg shank, lean & fat, roasted
M286	Pork, leg steak, lean & fat, grilled
M411	Pork, leg steak, lean, stewed
M285	Pork, leg steak, separable lean, grilled
M99	Pork, loin chops, lean, grilled
M434	Pork, loin, medallion, lean, grilled
M98	Pork, midloin chops, lean & fat, grilled

Food ID	Short food name
M409	Pork, schnitzel, lean, fried
M278	Pork, shoulder, separable lean, roasted
M126	Rabbit, flesh, stewed
M53	Tongue, beef & sheep, canned
M179	Turkey, flesh, roasted
M395	Turkey, lean & fat, raw
M373	Turkey, lean & fat, roasted in oven bag
M178	Turkey, lean, fat & skin, roasted
M1023	Venison, Diced, Silver Fern, cooked For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
M1021	Venison, Medallion, Silver Fern, cooked For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
M1020	Venison, Mince, Silver Fern, raw Single composite sample of VENISON, MINCE, Silver Fern, Trim and whole muscles (Premium). Analysed July 2006.
M185	Venison, red deer, leg, flesh, roasted
M1022	Venison, Stir Fry, Silver Fern, cooked For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.

MEAT PRODUCTS

N31	Beef, pastrami
N58	Chicken, nugget, crumbed, baked Composite of Tegel and Signature Range Crumbed Chicken Nuggets.
N57	Chicken, nugget, crumbed, deep fried Composite of Tegel and Signature Range Crumbed Chicken Nuggets purchased from Palmerston North supermarkets in 2002. Nuggets were deep fried in vegetable oil at 175 Celsius for 5 minutes.
N1007	Frozen meal, roast beef with mashed potato & vegetables, microwaved, Wattie's Single composite sample of Home Style Roast Beef, Wattie's. Analysed January–June 2005.
N1003	Frozen meal, roast beef with roast potato & vegetables, microwaved Composite sample of Gourmet Roast, Roast Beef, Hungry & Roast Beef Dinner, McCain. Analysed January–June 2005.

Food ID	Short food name
N1004	Frozen meal, roast lamb with roast potato & vegetables, microwaved Composite sample of Gourmet Roast, Roast Lamb, Hungry & Roast Lamb Dinner, McCain. Analysed January–June 2005.
N1005	Frozen meal, roast pork with mashed potato & vegetables, microwaved, Wattie's Single composite sample of Home Style Roast Pork, Wattie's. Analysed January–June 2005.
N65	Ham, sliced Composite of Sandwich Ham (Goulds, Kiwi, Huttons) and Sandwich Deli Ham (Leonards, Frasers, Bonanza). Samples purchased from 6 Palmerston North supermarkets in 2002.
N22	Pate, chicken liver
N23	Pate, pork liver
N4	Pie, cornish pastie
N12	Pie, pork
N63	Sausage, assorted meats & flavours, dry fried Composite of Heller Tasty, First Choice & Leonards raw beef & pork flavoured sausages. Samples purchased from Palmerston North supermarkets in 2002.
N64	Sausage, assorted meats & flavours, grilled Composite of Heller Tasty, First Choice & Leonards raw beef and pork flavoured sausages.
N61	Sausage, assorted meats & flavours, precooked, grilled Composite of Huttons Sizzlers original, Heller Tasty, First Choice and Leonards precooked sausages.
N1023	Sausage, beef, barbecued, with no added fat Commercially prepared beef sausage has been barbecued without addition of oils. Barbecuing the Sausage, beef, fresh, raw, composite (N1015) on a grid or spit over glowing gas flame on a medium heat for 20-25 minutes turning frequently or until the outside is golden brown. Recipe based on the package instruction from the Mad Butchers and Hellers. Recommended minimum safe internal temperature is 71 Celsius (Heinz & Hautzinger 2007). Derived from recipe method.
N1024	Sausage, beef, boiled, drained Commercially prepared beef sausage has been boiled in water without addition of oils, and then drained. Simmer the Sausage, beef, fresh, raw, composite (N1015) barely covered, pre-boiled water until cooked (about 10 minutes) and drain. Derived from recipe method.
N1022	Sausage, beef, grilled, with no added fat Commercially prepared beef sausage has been grilled without addition of oils. Quick cooking the Sausage, beef, fresh, raw, composite (N1015) by direct heat from on an electric element in the oven for 20-25 minutes turning frequently or until the outside is golden brown. Recipe is based on the package instruction from The Mad Butchers and Hellers. Recommended minimum safe internal temperature is 71 Celsius (Heinz & Hautzinger 2007). For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
N1021	Sausage, beef, pan fried, with no added fat Commercially prepared beef sausage has been pan fried without addition of oils. Fried the Sausage, beef, fresh, raw, composite (N1015) in a non stick pan on a medium heat for 20-25 minutes turning frequently or until the outside is golden brown. Recipe based on the package instruction from The Mad Butchers and

Food ID	Short food name
	Hellers. Recommended minimum safe internal temperature is 71 Celsius (Heinz & Hautzinger 2007). For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
N2	Sausage, black pudding, fried
N1031	Sausage, chicken, barbecued, with no added fat Commercially prepared chicken sausage has been barbecued without addition of oils. Barbecuing the Sausage, chicken, fresh, raw, composite (N1017) on a grid or spit over glowing gas flame on a medium heat for 20-25 minutes turning frequently or until the outside is golden brown. Recipe based on the package instruction from the Mad Butchers and Hellers. Recommended minimum safe internal temperature is 71 Celsius (Heinz & Hautzinger 2007). For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
N1032	Sausage, chicken, boiled, drained Commercially prepared chicken sausage has been boiled in water without addition of oils, and then drained. Simmer the Sausage, chicken, fresh, raw, composite (N1017) barely covered, pre-boiled water until cooked (about 10 minutes) and drain. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
N1030	Sausage, chicken, grilled, with no added fat Commercially prepared chicken sausage has been grilled without addition of oils. Quick cooking the Sausage, chicken, fresh, raw, composite (N1017) by direct heat from on an electric element in the oven for 20-25 minutes turning frequently or until the outside is golden brown. Recipe is based on the package instruction from The Mad Butchers and Hellers. Recommended minimum safe internal temperature is 71 Celsius (Heinz & Hautzinger 2007). For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
N1029	Sausage, chicken, pan fried, with no added fat Commercially prepared chicken sausage has been pan fried without addition of oils. Fried the Sausage, chicken, fresh, raw, composite (N1017) in a non stick pan on a medium heat for 20-25 minutes turning frequently or until the outside is golden brown. Recipe based on the package instruction from The Mad Butchers and Hellers. Recommended minimum safe internal temperature is 71 Celsius (Heinz & Hautzinger 2007). For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
N6	Sausage, frankfurters, precooked
N1035	Sausage, lamb, barbecued, with no added fat Commercially prepared lamb sausage has been barbecued without addition of oils. Barbecuing the Sausage, lamb, fresh, raw, composite (N1018) on a grid or spit over glowing gas flame on a medium heat for 20-25 minutes turning frequently or until the outside is golden brown. Recipe based on the package instruction from the Mad Butchers and Hellers. Recommended minimum safe internal temperature is 71 Celsius (Heinz & Hautzinger 2007). For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
N1036	Sausage, lamb, boiled, drained Commercially prepared lamb sausage has been boiled in water without addition of oils, and then drained. Simmer the Sausage, lamb, fresh, raw, composite (N1018) barely covered, pre-boiled water until cooked (about 10 minutes) and drain. For sampling detail refer to individual ingredients, INGREDIENT.FT file. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.

Food ID	Short food name
N1034	<p>Sausage, lamb, grilled, with no added fat Commercially prepared lamb sausage has been grilled without addition of oils. Quick cooking the Sausage, lamb, fresh, raw, composite (N1018) by direct heat from on an electric element in the oven for 20-25 minutes turning frequently or until the outside is golden brown. Recipe is based on the package instruction from The Mad Butchers and Hellers. Recommended minimum safe internal temperature is Celsius (Heinz & Hautzinger 2007). For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.</p>
N1033	<p>Sausage, lamb, pan fried, with no added fat Commercially prepared lamb sausage has been pan fried without addition of oils. Fried the Sausage, lamb, fresh, raw, composite (N1018) in a non stick pan on a medium heat for 20-25 minutes turning frequently or until the outside is golden brown. Recipe based on the package instruction from The Mad Butchers and Hellers. Recommended minimum safe internal temperature is 71 Celsius (Heinz & Hautzinger 2007). For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.</p>
N1027	<p>Sausage, pork, barbecued, with no added fat Commercially prepared pork sausage has been barbecued without addition of oils. Barbecuing the Sausage, pork, fresh, raw, composite (N1016) on a grid or spit over glowing gas flame on a medium heat for 20-25 minutes turning frequently or until the outside is golden brown. Recipe based on the package instruction from the Mad Butchers and Hellers. Recommended minimum safe internal temperature is 71 Celsius (Heinz & Hautzinger 2007). For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.</p>
N1028	<p>Sausage, pork, boiled, drained Commercially prepared pork sausage has been boiled in water without addition of oils, and then drained. Simmer the Sausage, pork, fresh, raw, composite (N1016) barely covered, pre-boiled water until cooked (about 10 minutes) and drain. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.</p>
N1026	<p>Sausage, pork, grilled, with no added fat Commercially prepared pork sausage has been grilled without addition of oils. Quick cooking the Sausage, pork, fresh, raw, composite (N1016) by direct heat from on an electric element in the oven for 20-25 minutes turning frequently or until the outside is golden brown. Recipe is based on the package instruction from The Mad Butchers and Hellers. Recommended minimum safe internal temperature is 71 Celsius (Heinz & Hautzinger 2007). For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.</p>
N1025	<p>Sausage, pork, pan fried, with no added fat Commercially prepared pork sausage has been pan fried without addition of oils. Fried the Sausage, pork, fresh, raw, composite (N1016) in a non stick pan on a medium heat for 20-25 minutes turning frequently or until the outside is golden brown. Recipe based on the package instruction from The Mad Butchers and Hellers. Recommended minimum safe internal temperature is 71 Celsius (Heinz & Hautzinger 2007). For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.</p>
N1039	<p>Sausage, salami assorted meats & flavours For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.</p>

Food ID	Short food name
N1038	Sausage, salami assorted meats & flavours, acidulated, heat treated Commercially prepared using the ingredients: manufactured meat 87-93% (beef, pork), water, salt, sugar, spices. Ingredients are acidulated and heat treated. Multiple composite samples of 13 packets in total of Pieters and Milano brands were purchased during August–September 2012 from various supermarkets throughout New Zealand Countdown, Paraparaumu, New World, Wellington, Pioneer New World, Main Street, Palmerston North, Countdown, Kelvin Grove, Palmerston North and Countdown, Palmerston North.
N43	Sausage, saveloy, boiled Composite of Kiwi and Foodtown brands.
MISCELLANEOUS	
P68	Coffee whitener, powder
P81	Salt, table, iodised
P10	Salt, table, uniodised
P1003	Seed, poppy Commercially produced by harvesting small kidney shaped beans from dried seed pods of the opium poppy plant. Composite of Pams & Greggs poppy seeds purchased from Palmerston North supermarkets. Analysed July–December 2011.
P1004	Spread, yeast extract, marmite, Sanitarium, fortified Commercially produced using the ingredients: yeast (80%), sugar, salt, mineral salt (508), wheat maltodextrin, colour (caramel III), herbs, spices, vitamins (niacin, riboflavin, thiamine, folate, B12), mineral (iron). Contains derivatives of barley, wheat, and soy. Samples purchased from various retailers in Palmerston North. Analysed January–June 2012.
P1005	Spread, yeast extract, vegemite, Kraft, fortified Commercially produced using the ingredients: yeast extract (from yeast grown on barley), salt, mineral salt (508), malt extract (from barley), colour (150c), flavours, niacin, thiamine, riboflavin, folate. Allergen information: contains barley. Samples purchased from various retailers in Palmerston North. Analysed January–June 2012.
P16	Stock, oxo cubes
P11	Vinegar
P59	Vinegar, cider
P13	Yeast, baker's, dried Commercially prepared using ingredients: natural coconut extract (99.9%), stabilizer [xanthan gum (415), guar gum (412), carrageenan (407)] Kara UHT coconut extract (79%), water, stabilizer (466), thickener (415), emulsifier (435) Kara coconut cream (92%), water, stabiliser (466, 412), emulsifier (435), preservative (223) FIA FIA; organic coconut (min 65%), water, guar Ceres Organics; coconut kernel extract (100%) Ayam coconut cream; and coconut cream (52%), water, stabiliser (466) in Trident. Samples purchased from various retailers in Palmerston North. Analysed January–June 2012.

Food ID	Short food name
NUTS AND SEEDS	
Q1014	Coconut, cream, premium Commercially prepared using ingredients: natural coconut extract (99.9%), stabilizer [xanthan gum (415), guar gum (412), carrageenan (407)] Kara UHT coconut extract (79%), water, stabilizer (466), thickener (415), emulsifier (435) Kara coconut cream (92%), water, stabiliser (466, 412), emulsifier (435), preservative (223) FIA FIA; organic coconut (min 65%), water, guar Ceres Organics; coconut kernel extract (100%) Ayam coconut cream; and coconut cream (52%), water, stabiliser (466) in Trident. Composite sample of premium coconut cream (24 - 29% fat) made up from multiple packets of Trident Coconut Cream, Ceres Organics Coconut Cream, FIA FIA Coconut Cream, Ayam Coconut Cream, Kara Coconut Cream and Kara UHT Natural Coconut Cream purchased from various supermarkets in Palmerston North in 2011. Analysed July–December 2011.
Q9	Coconut, desiccated
Q8	Coconut, flesh, raw
Q1015	Coconut, milk, standard Commercially prepared using the ingredients: coconut milk (52%), water, stabiliser (466) in Trident coconut milk; coconut extract (90%), water, GM-free stabiliser [xanthan gum (415), guar gum (412), carrageenan (407)] Kara UHT natural coconut milk; coconut extract (55%), water, stabilizer (466), thickener (415), emulsifier (435) in Kara coconut milk; organic coconut (min 55%), water, guar Ceres Organics; coconut extract (53%), water, antioxidant (citric acid) in Gata standard coconut milk. Composite sample of standard coconut milk (about 17% fat) made up from multiple packets of Kara UHT Natural Coconut Milk, Kara Coconut Milk, Ceres Organics Coconut Milk, Trident Coconut Milk and Gata Coconut Milk purchased from various supermarkets in Palmerston North in 2011. Analysed July–December 2011.
Q1008	Nut, almond, dry roasted, salt added
Q1004	Nut, almond, dry roasted, unblanched, no salt added
Q1002	Nut, almond, raw, dried, unblanched
Q1003	Nut, almond, roasted with oil, unblanched, no salt added
Q4	Nut, brazil, raw
Q1016	Nut, cashew, raw Commercially prepared by harvesting the kidney-shaped, true fruit seeds of the cashew tree. Food record was borrowed from NUTTAB 2010 Food ID: 11B10162.
Q1017	Nut, cashew, roasted, no salt added Commercially prepared by harvesting the kidney-shaped, true fruit seeds of the cashew tree, and then roasting the harvested seeds. No salt added. Food record borrowed from NUTTAB 2010 Food ID: 11B10163.
Q1018	Nut, cashew, roasted, salt added Commercially prepared by harvesting the kidney-shaped, true fruit seeds of the cashew tree, and then roasting the harvested seeds with salt added. Food record was borrowed from NUTTAB 2010 Food ID: 11B10163.

Food ID	Short food name
Q7	Nut, hazelnut, raw
Q38	Nut, macadamia, raw
Q19	Nut, macadamia, roasted with oil, salt added
Q11	Nut, mixed, salted Composite of peanuts, beer nuts, cashews, hazelnuts, almonds, brazil nuts & pecans.
Q1005	Nut, peanut, all types, dry roasted, no salt added
Q1006	Nut, peanut, all types, roasted with oil, no salt added
Q94	Nut, pecan, dried, raw
Q21	Nut, pine, raw
Q22	Nut, pistachio, raw
Q17	Nut, walnut, raw
Q48	Peanut butter, smooth & crunchy, salt & sugar added Composite of Eta, Kraft, Basics and Pams peanut butters. Samples purchased from Palmerston North supermarkets in 2002.
Q46	Peanut butter, smooth & crunchy, salt & sugar added Composite of Eta, Kraft, Basics and Pams peanut butters. Samples purchased from Palmerston North supermarkets in 2002.
Q42	Seed, pumpkin & squash, kernel, dried
Q27	Seed, sesame butter, Tahini
Q95	Seed, sesame, dried, raw
Q41	Seed, sunflower, kernel, dried
RECIPIES	
R5504	Bean, refried, vegetarian, cooked Recipe calculated with the ingredients: red kidney beans, soya bean oil, onion, chilli powder, garlic, salt, cumin, black pepper. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5423	Bread roll, white, filled with ham, cheese & salad Recipe calculated with the ingredients: bread roll filled with beetroot, cheese, tomatoes, ham, lettuce, carrot, mayonnaise dressing, margarine, black pepper. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R159	Cake, banana, baked Recipe calculated with the ingredients: flour, milk, banana, baking powder, baking soda, sugar, egg, butter. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.

Food ID	Short food name
R5435	Cake, chocolate, baked, iced with butter icing Recipe calculated with the ingredients: sugar, icing sugar, flour, milk, salted butter, egg, cocoa powder, baking powder, water. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R21	Cake, sponge, fat added, baked Recipe calculated with the ingredients: flour, baking powder, sugar, egg, butter. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R22	Cake, sponge, no fat added, baked Recipe calculated with the ingredients: flour, sugar, egg. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5399	Casserole, chicken & vegetables, baked Recipe calculated with the ingredients: water, chicken, onion, carrot, celery, tomato puree, soya bean oil, flour, stock, salt. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R25	Cauliflower, cheese, sauce, grilled Recipe calculated with the ingredients: flour, cheese, salt, cauliflower, milk, butter. Then grilled. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5436	Chutney, tomato, cooked Recipe calculated with the ingredients: vinegar, sugar, onion, lemon, raisins, salt, black pepper, tomatoes, cloves, apples, chilli powder. Then cooked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5428	Custard square, baked Recipe calculated with the ingredients: milk, pastry, butter, egg, icing sugar, custard powder. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5507	Dip, guacamole Recipe calculated with the ingredients: avocado, sour cream, olive oil, lemon juice, chilli powder, tabasco. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5506	Dumpling, boiled, drained Recipe calculated with the ingredients: flour, milk, butter, onion, baking powder, salt. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5420	Flan, cheese & egg, baked Recipe calculated with the ingredients: pastry, cheese, onion, milk, egg, butter, salt. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5416	Lemon curd, cooked Recipe calculated with the ingredients: juice, sugar, egg, butter, lemon. Then cooked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.

Food ID	Short food name
R59	Meringue, baked Recipe calculated with the ingredients: sugar, egg. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5415	Mincemeat, fruit, Christmas Recipe calculated with the ingredients: butter, apple, sugar, sultanas, currants, raisins, lemon, almonds, juice (lemon), salt, spice (nutmeg). For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5438	Nachos, with beans, cheese & sour cream Recipe calculated with the ingredients: beans, tomatoes, chips, cheese, tomato puree, guacamole dip, sour cream, olives. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R62	Omelette, cheese, cooked Recipe calculated with the ingredients: water, salt, cheese, egg, butter. Then cooked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R63	Omelette, plain, cooked Recipe calculated with the ingredients: water, salt, egg, butter. Then cooked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R163	Pancake, plain, fried Recipe calculated with the ingredients: flour, milk, salt, egg. Then fried. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R70	Pastry, Danish, baked Recipe calculated with the ingredients: flour, milk, salt, yeast, sugar, egg, butter. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5407	Pastry, short, butter, baked Recipe calculated: baked pastry. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5422	Pie, chicken & mushroom, two crust, baked Recipe calculated with the ingredients: pastry, chicken breast, mushrooms, water, cream. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5442	Pie, lemon meringue, baked Recipe calculated with the ingredients: sugar, pastry, water, egg, lemon juice, corn flour, butter, lemon peel. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R164	Pikelet, plain, fried Recipe calculated with the ingredients: flour, milk, baking powder, salt, sugar, egg. Then fried. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5439	Pork, with vegetables & cashew nuts, stir fried Recipe calculated with the ingredients: pork schnitzel, celery, marrow, carrot, marrow, broccoli, onion, soya bean oil, soy sauce, mung beans, sherry, corn flour, garlic, sugar, stock. Then stir fried. For sampling detail refer to individual ingredients, INGREDIENT.FT file.

Food ID	Short food name
R102	Pudding, Christmas, steamed Recipe calculated with the ingredients: bread, beer, flour, suet, raisins, sultanas, currants, salt, nuts (almond), sugar, treacle, egg. Then steamed. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R103	Pudding, custard, prepared with milk, boiled Recipe calculated with the ingredients: powder (custard), milk, sugar. Then boiled. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5424	Pudding, rice, cocoa & coconut, cooked Recipe calculated with the ingredients: water, coconut milk, sugar, rice, cocoa powder, rice. Then cooked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R106	Pudding, rice, cooked Recipe calculated with the ingredients: rice, milk, sugar. Then cooked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R109	Pudding, sponge, fruit, steamed Recipe calculated with the ingredients: flour, raisins, sultanas, currants, baking powder, sugar, milk, egg, butter. Then steamed. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5417	Pudding, Yorkshire, baked Recipe calculated with the ingredients: milk, flour, egg, beef dripping, salt, pepper. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5408	Quiche, basic, baked Recipe calculated with the ingredients: milk, pastry, pork bacon, egg, onion, cheese, flour, butter, black pepper, salt. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5441	Quiche, spinach, baked Recipe calculated with the ingredients: spinach, pastry, sour cream, cheese, egg, salt, nutmeg. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5431	Ratatouille, vegetable, cooked Recipe calculated with the ingredients: tomatoes, eggplant, courgette, capsicum, onion, olive oil, garlic, salt, black pepper. Then cooked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R116	Sauce, cheese, prepared with milk, whole, 4% fat, simmered Recipe calculated with the ingredients: flour, milk, salt, cheese, butter. Then simmered. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R119	Sauce, white, prepared with milk, whole, 4% fat, simmered Recipe calculated with the ingredients: flour, milk, salt, butter. Then simmered. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5429	Sausage roll, flaky pastry, baked Recipe calculated with the ingredients: sausage, pastry, onion, sauce, egg, parsley, water. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.

Food ID	Short food name
R125	Scone, wholemeal, baked Recipe calculated with the ingredients: flour, baking powder, salt, sugar, milk, butter. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5434	Seafood, with vegetables, stir fried Recipe calculated with the ingredients: snapper, squid, prawn, water, carrot, broccoli, onion, oyster sauce, soya bean oil, soy sauce, corn flour, garlic, ginger. Then stir-fried. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R166	Shortbread, homemade, baked Recipe calculated with the ingredients: flour, corn flour, sugar, butter. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5443	Soup, corned beef & vegetables, cooked Recipe calculated with the ingredients: cabbage, water, tomatoes, corned beef, beer, carrot, rice, onion, celery, Worcestershire sauce, olive oil, salt, black pepper, herb. Then cooked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5445	Soup, fish, Samoan, cooked Recipe calculated with the ingredients: water, snapper, coconut milk, onion, salt. Then cooked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5437	Tacos, filled, vegetarian Recipe calculated with the ingredients: beans, taco shell, cheese, guacamole dip, lettuce, sour cream, onion, olives. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5414	Tart, jam, baked Recipe calculated with the ingredients: pastry, jam, milk, sugar. Then baked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5503	Tortilla, flour, cooked Recipe calculated with the ingredients: flour, water, soya bean oil, salt. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5433	Tortilla, wholegrain, cooked Recipe calculated with the ingredients: flour, water, salt, soya bean oil. Then cooked. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
R5440	Vegetables, stir fried Recipe calculated with the ingredients: cauliflower, celery, marrow, mushrooms, beans, broccoli, capsicum, sherry, water, mung beans, cabbage, white cabbage, soya bean oil, soy sauce, sugar, cornflour, salt. Then stir fried. For sampling detail refer to individual ingredients, INGREDIENT.FT file.
SAUCES	
S77	Dip, sour cream, assorted flavours, 30% fat, La Bonne La Bonne Classic Dips.
S79	Dip, sour cream, lite, assorted flavours, 7% fat Composite of Tararua and La Bonne.

Food ID	Short food name
S29	Dressing, Coleslaw, Lite, Eta Samples purchased from Palmerston North supermarkets in 1996.
S28	Dressing, French, Kraft Samples purchased from Palmerston North supermarkets in 1996.
S31	Dressing, Italian, Kraft Samples purchased from Palmerston North supermarkets in 1996.
S45	Dressing, Mayonnaise, commercial Composite of Eta & Kraft Mayonnaise. Samples purchased from Palmerston North supermarkets in 1996.
S64	Dressing, Mayonnaise, reduced fat, commercial
S50	Dressing, Thousand Island, Eta Samples purchased from Palmerston North supermarkets in 1996.
S7	Dressing, Vinaigrette
S73	Hummus, original, 6.5% fat Composite of Lisa's, La Bonne, Signature Range and Middle Eastern.
S2	Pickle, sweet
S22	Sauce, chilli
S1016	Sauce, chilli, sweet, commercial Commercially prepared with the common ingredients: water, sugar, chilli, salt, vinegar, garlic. Multiple composite sample of 23 packets in total of AYAM (7.5%), GOLDEN SUN (7.5%), Watties (35%), Trident (20%), SINSIN (7.5%), MasterFoods (15%), woolworths Select (7.5%) brand varieties were purchased during November 2012 to February 2013 from various supermarkets throughout New Zealand: Countdown, Palmerston North; Countdown, Queensgate, Lower Hutt; New World, Wellington.
S1007	Sauce, fish
S68	Sauce, pasta, chunky vegetable, tomato based, heated Composite of Dolmio Chunky and Bertoli Five Bros brands.
S70	Sauce, simmer, butter chicken, heated Composite of Kan Tong, Watties, Pataks and Continental brands.
S71	Sauce, simmer, satay, heated Composite of Kan Tong and Watties brands.
S69	Sauce, simmer, sweet & sour, heated Composite of Kan Tong, Watties and Continental brands.

Food ID	Short food name
S1014	Sauce, soy, commercial Commercially prepared with the common ingredients: water, soybeans, salt, alcohol, wheat, sugar. Multiple composite sample of 23 bottles in total of Asian Home Gourmet, LEE KUM KEE, Pearl River Bridge, woolworths Select, CeresOrganics, KIKKOMAN, woolworths homebrand, pams, and HIGHMARK brand varieties were purchased during October 2012 to February 2013 from various supermarkets throughout New Zealand: Countdown, Palmerston North; New World, Wellington; Countdown, Queensgate, Lower Hutt; New World, Lower Hutt.
S1015	Sauce, soy, reduced salt, commercial Commercially prepared with the common ingredients: water, soybeans, salt, alcohol, wheat, sugar. Multiple composite sample of 11 bottles in total of Sinsin light soya sauce (25%), Sinsin dark soya sauce (25%), Highmark (25%), and Kikkoman (25%) brand varieties were purchased during October 2012 to March 2013 from various supermarkets throughout New Zealand: New World, Wellington; New World, Aokautere, Palmerston North; Countdown, Cnr Ferguson St & Ashley St, Palmerston North; New World, 249 Wakefield Street, Wellington; Countdown Queensgate, Lower Hutt. Samples were analysed as purchased.
S46	Sauce, tartar, Eta
S44	Sauce, tomato Composite of Cerebos, Watties Home-style and King tomato sauce.
S1008	Sauce, tomato, Ketchup Commercially prepared using the ingredients: concentrated tomatoes (contains 195 g tomatoes per 100 ml), sugar, vinegar, salt, food acid (citric acid), natural flavours, spice in Heinz ketchup; concentrated tomatoes (contains 183 g tomatoes per 100 g or 27 g per 15 g serve), sugar, salt, food acid (acetic acid), spice, natural flavours in Watties ketchup. Composite of Heinz and Watties Ketchup. Product of Australia Samples purchased from various supermarkets in Palmerston North Sampled January–June 2011.
S14	Sauce, Worcestershire
SHELLFISHES	
T31	Cockle, boiled Boiled for 5 minutes.
T40	Crab, meat stick, surimi
T26	Kina, roe, raw Ten samples were obtained from the Haunoana area in April 1985.
T1026	Mussel, green, meat, boiled Recipe calculated: raw mussel is boiled until shells open. Food record is derived from the recipe calculation.
T1024	Mussel, green, meat, fresh, raw Commercially caught clams with oval shell and edible clam center. 7kg of Mussels purchased (5kg Coramandel Mussels and 2kg Marlborough Sounds Mussels) Product of New Zealand. Samples purchased from various supermarkets in Palmerston North Analysed July–December 2010.

Food ID	Short food name
T1015	Mussel, green, meat, marinated, assorted flavoured, drained, ready to eat, Sealord Multiple composite of equal proportions of 3 flavours: Sealord marinated garlic, natural, and woodsmoke mussels. Composite of Sealord Garlic, Natural and Woodsmoke Marinated Mussels Product of New Zealand. Samples purchased from various supermarkets in Wellington, Palmerston North and South Island. Analysed July–December 2010.
T1005	Mussel, green, meat, marinated, drained, ready to eat, Talley's Commercially prepared using the ingredients: cooked green shell mussels (53%), water, sugar, acidity regulator (260), and salt. Product of New Zealand. Samples purchased from various supermarkets in Wellington, Palmerston North and South Island. Product of New Zealand. Analysed July–December 2010.
T1022	Mussel, green, meat, smoked, flavoured, ready to eat, Garlic, Aqua Fresh Commercially prepared using the ingredients: smoked mussels 82% [contains greenshell mussel meat, salt, sugar, colour (150c, 160b), woodsmoke], canola oil, garlic powder (2%), dill tips. Product of New Zealand. Samples purchased from various supermarkets in Wellington, Palmerston North and South Island. Analysed July–December 2010.
T1023	Mussel, green, meat, smoked, ready to eat, Natural, Aqua Fresh Commercially prepared using the ingredients: smoked mussel meat (85%) [contains greenshell mussel meat, salt, sugar, colour (150c, 160b), woodsmoke], canola oil. Product of New Zealand. Samples purchased from various supermarkets in Wellington, Palmerston North and South Island. Analysed July–December 2010.
T17	Oyster, battered, deep fried in peanut oil
T6	Oyster, Dredge, raw
T25	Paua, fritter, deep fried
T19	Pipi, flesh, raw Thirty samples were obtained from the Whangaparoa area in November 1984.
T1027	Prawn, king, flesh, cooked Commercially cooked flesh of large prawns, red in colour. Food record was borrowed from NUTTAB 2010 Food ID: 05C10124.
T1028	Prawn, king, flesh, raw Commercially caught prawns; flesh is pale with green tinge. Food record was borrowed from NUTTAB 2010 Food ID: 05C10122.
T20	Scallop, battered, deep fried
T11	Scallop, raw
T12	Shrimp, canned, drained
T23	Squid, in flour, fried

Food ID	Short food name
SNACK FOODS	
U17	Corn chip, cheese flavoured Composite of CC's, Sancho, Aztec and Nachero's.
U16	Corn snack, extruded, cheese flavoured Composite of Bluebird Cheezels, Twisties, Rashuns and Eta Cheese Rings, Cheese balls. Samples purchased from Palmerston North supermarkets in 1996.
U21	Fruit bar, wholemeal, assorted flavours, Mother Earth Composite of Mother Earth Apricot, Raisin and Fig purchased from Palmerston North supermarkets in 1994.
U34	Fruit leather, apricot Samples purchased from Palmerston North supermarkets in 1994.
U23	Fruit roll, strawberry, Uncle Tobys Uncle Tobys Fruit for Yonks. Samples purchased from Palmerston North supermarkets in 1994.
U30	Muesli bar, chocolate chip Composite of Foodtown Muesli Bars, Flemings Muesli Bars & Canterbury Oaty Bar. Samples purchased from Palmerston North supermarkets in 1994.
U27	Muesli bar, chocolate coated, Snacker Composite of Snacker Muesli Bars Chocolate Mint, Chocolate Apricot, Choc Honeycrunch and Choc Fruit & Nut. Samples purchased from Palmerston North supermarkets in 1994.
U28	Muesli bar, fruit & nut Composite of Apollo Fruit & Nut Energy Bars, Lunch Box Logs, Tropical Fruit & Nut, Fruit & Nut Muesli, Apricot & Almond and Layleys Fruit Bars Apricot & Cashew, Peach & Cashew. Samples purchased from Palmerston North supermarkets in 1994.
U67	Muesli bar, fruit filled, twisted, assorted flavours Composite of Kelloggs K Time Twists, Uncle Tobys Break Free Twists, Mother Earth Twins, Pams Tandems, Uncle Tobys Fruit Twists and Signature Range Double Ups. Samples purchased from Palmerston North supermarkets in 2002.
U70	Muesli bar, fruit filled, wholemeal, assorted flavours
U24	Muesli bar, yoghurt coated Composite of Foodtown Yoghurt Flavour Coated Muesli Bars mixed berry, Bluebird Snacker Yoghurt Apricot & Snacker Yoghurt Berry. Samples purchased from Palmerston North supermarkets in 1994.
U57	Multigrain chip, assorted flavours, Grainwaves, Bluebird Composite of Golden Cheddar, Sour Cream & Bacon, Salsa, Sour Cream & Chives, Cheese and Chives, Smokey Bacon and Tangy Relish flavours.

Food ID	Short food name
U1011	Nut bar, peanut & chocolate, Choc Peanut, Tasti Commercially prepared using the ingredients: peanuts (47%), maltodextrin, milk choc compound (12%) [sugar, vegetable oil, milk solids, cocoa powder, emulsifier (soy lecithin, 492, 476), acid (citric), flavour], fruit (11%) (sultanas, dates), glucose, sunflower oil, brown sugar, puffed wheat, humectant (glycerol), sugar, sunflower seeds, honey, emulsifier (soy lecithin), caramelised sugar. Composite sample made up from multiple packets of Tasti Chocolate & Peanut Nut Bars purchased from various supermarkets in Palmerston North in 2011. Analysed July-December 2011.
U1010	Nut bar, peanut & chocolate, Chocolate Nut Bar Original, Nice & Natural Commercially prepared using the ingredients: roasted high oleic peanuts (49%), milk chocolate (14%), [sugar, milk solids, cocoa butter, cocoa liquor, emulsifiers (soy lecithin, 476), flavour], dried fruit [sultanas (11%), raisins], glucose syrup (from maize), brown sugar, seeds (2.5%) (sesame, sunflower), whole wheat, vegetable oil, emulsifier (soy lecithin). Contains wheat, peanuts, milk, soy and sesame seeds. Composite sample made up from multiple packets of Nice & Natural Chocolate Nut Bars purchased from various supermarkets in Palmerston North in 2011. Analysed July-December 2011.
U1009	Popcorn, air popped Food record was borrowed from USDA SR 21 NDB: 19034.
U40	Popcorn, buttered, salted, Pop N Good Samples purchased from Palmerston North supermarkets in 2004.
U6	Potato chip, assorted flavours Composite of Eta Ripples and Bluebird plain, chicken and salt n vinegar.
U14	Potato chip, lite, Bluebird Samples purchased from Palmerston North supermarkets in 1996.
U13	Potato chip, low salt
U45	Potato chip, salt & vinegar added, Pringles Composite of different batches purchased from Palmerston North supermarkets March–August 1999.
U38	Potato chip, slims, Eta
U1004	Pretzels, wheat flour, salted, baked Food Record was generated from NUTTAB 2006, Food ID: 10D110057 and USDA SR 21 NDB: 19813.
U18	Snack, popcorn, candied Composite of Harlequin Pop n good flavoured, Caramel pop n good, Caramel Bunny and Cornfetti. Samples purchased from Palmerston North supermarkets in 1996.
SOUPS	
V57	Soup, beef, instant dry mix, prepared with water, Continental Samples Continental Cup a Soup Hearty beef were purchased from Palmerston North supermarkets in 1995.

Food ID	Short food name
V1	Soup, bone & vegetable broth
V1002	Soup, chicken & corn, heated Analysed January–June 2006.
V1008	Soup, chicken & corn, heated, Wattie's Analysed January–June 2006.
V1003	Soup, chicken & vegetable, heated, Wattie's Analysed January–June 2006.
V59	Soup, chicken noodle, instant dry mix, prepared with water, Continental Samples Continental Cup a Soup Lots a Noodles were purchased from Palmerston North supermarkets in 1995.
V68	Soup, chicken noodle, instant dry mix, prepared with water, Maggi Samples purchased from Palmerston North supermarkets in 1995.
V4	Soup, cream of chicken, canned Samples purchased from Palmerston North supermarkets.
V9	Soup, cream of mushroom, canned
V15	Soup, cream of tomato, canned
V69	Soup, creme of chicken, instant dry mix, prepared with water, Maggi Samples purchased from Palmerston North supermarkets in 1995.
V65	Soup, creme of vegetable, instant dry mix, prepared with water, Maggi Samples purchased from Palmerston North supermarkets in 1995.
V1004	Soup, lentil & vegetables, heated, Wattie's
V8	Soup, minestrone, instant dry mix, prepared with water
V66	Soup, mushroom, instant dry mix, prepared with water, Maggi Samples purchased from Palmerston North supermarkets in 1995.
V1001	Soup, pumpkin, heated Analysed January–June 2006.
V1007	Soup, pumpkin, heated, Wattie's Analysed January–June 2006.
V1005	Soup, seafood chowder, heated Analysed January–June 2006.
V55	Soup, tomato, instant dry mix, prepared with water, Continental Samples Continental Cup a Soup were purchased from Palmerston North supermarkets in 1995.

Food ID	Short food name
V1006	Soup, Tuscan tomato, heated, Wattie's Analysed January–June 2006.
V18	Soup, vegetable, canned
SUGARS, CONFECTIONARIES AND SWEET SPREADS	
W1009	Chocolate bar & bite size, Moro, Cadbury Commercially prepared using the ingredients: sugar, glucose syrup, full cream milk, milk solids, vegetable fats, cocoa butter, cocoa mass, malted barley syrup, cocoa powder, salt, dried egg white, maltodextrin, emulsifiers (soya lecithin, 471, 476, 492), food acid, flavours, milk chocolate contains cocoa solids 21%, milk solids 28%. Product of New Zealand. Purchased from different retailers in Palmerston North, April 2010. Analysed January–June 2010.
W1010	Chocolate bar & block, Dairy Milk Fruit & Nut, Cadbury Commercially prepared using the ingredients: full cream milk, sugar, sultanas, cocoa mass, almonds, cocoa butter, milk solids, vegetable fat, emulsifiers (soya lecithin, 476), flavours, milk chocolate contains cocoa solids 21%, milk solids 28%. Product of New Zealand. Purchased from different retailers in Palmerston North, April 2010.
W1013	Chocolate bar & block, Dairy Milk with Crunchie, Cadbury Commercially prepared using the ingredients: full cream milk, sugar, cocoa mass, cocoa butter, wheat glucose syrup, vegetable fat, milk solids, emulsifiers (soya lecithin, 467), mineral salt (500), hydrolysed milk protein, flavours, milk chocolate contains cocoa solids 21%, milk solids 28%. Product of New Zealand. Purchased from various retailers in Palmerston North, April 2010.
W1012	Chocolate bar & block, Energy, Cadbury Commercially prepared using the ingredients: full cream milk, sugar, cocoa mass, cocoa butter, milk solids, malted barley syrups, emulsifiers (soya lecithin 476), flavour, chocolate contains cocoa solids 40%. Product of New Zealand. Purchased in Palmerston North from a variety of retailers in April 2010.
W5	Chocolate bar, Bounty, Mars
W1014	Chocolate bar, Gold Totally Nuts Bar, Moro, Cadbury Commercially prepared using the ingredients: sugar, peanuts, milk solids, vegetable fat, wheat glucose syrup, cocoa butter, dextrose, cocoa mass, humectants (422), invert sugar, cocoa powder, emulsifiers (soya lecithin 471,476, 492), salt, flavours, milk chocolate contains cocoa solids 26%, milk solids 28%. Product of New Zealand. Purchased from a variety of supermarkets and retailers in Palmerston North, April 2010.
W6	Chocolate bar, Mars
W3	Chocolate bar, milk
W1011	Chocolate block & slab, Peanut, Whittaker's Commercially prepared using the ingredients: sugar, cocoa solids 33% (cocoa mass and cocoa butter), milk powder 17%, emulsifier (soya lecithin), peanuts 25%, flavour. Product of New Zealand. Purchased from a variety of supermarket in Palmerston North, April 2010.

Food ID	Short food name
W1015	Chocolate, compound Compound chocolate is defined as a cocoa based product formulated for baking or other cooking purposes in which the cocoa butter is wholly or partially replaced with vegetable oils. Composite sample made up from multiple packets of Nestle Dark Chocolate Melts, Sun Valley Dark Choc Chips, Sun Valley Dark Choc Drops, True Value Choc Drops and Real Value Choco Drops purchased from various supermarkets in Palmerston North in 2011. Analysed July-December 2011.
W56	Chocolate, dark
W7	Chocolate, fancy & filled
W55	Chocolate, white
W8	Fruit gum
W11	Honey
W31	Ice block, frozen
W14	Jam, berry fruit Composite of Craigs, Cottees, Signature Range, Pams, Hansells and Barkers - Blackberry, Boysenberry, Three Berry, Mixed Berry, Raspberry and Strawberry Jams. Samples purchased from 6 Palmerston North supermarkets in 2002.
W15	Jam, stone fruit Composite of Craigs, Pams, Cottees, Signature Range, Hansells, Barkers - Apricot, Red Plum, Black Cherry, Plum Jams. Samples purchased from 6 Palmerston North supermarkets in 2002.
W45	Jellybeans, jaybees, Pascall Samples purchased from Palmerston North supermarkets in 1995.
W29	Liquorice, allsorts
W43	Liquorice, black Composite of Allen's Black Knight Luxury Licorice and Allen's Granny's Twist Liquorice.
W44	Lollies, minties, Pascall Samples purchased from Palmerston North supermarkets in 1995.
W57	Lollipop, assorted flavours, Chupa Chup Pack size: Big Bag (300g), 10 Fruity Flavoured Lollipops (130g), 10 Ice Cream Flavoured Lollipops (120g).
W17	Marmalade
W40	Marshmallow, pink & white Composite of Pascall and Regina. Samples purchased from Palmerston North supermarkets in 1995.
W19	Sugar, brown
W23	Sugar, raw

Food ID	Short food name
W24	Sugar, white
W1	Sweet, hard, boiled
W18	Sweet, peppermint
W25	Syrup, golden
W26	Toffees, mixed
VEGETABLES AND PULSES	
X2	Artichoke, globe, boiled, drained, no salt added, globe
X134	Asparagus, canned, drained
X180	Asparagus, steamed, drained
X1004	Baked beans, canned in tomato sauce
X137	Bean, Black, boiled, drained, no salt added
X138	Bean, Broad, boiled, drained, no salt added
X139	Bean, Butter, seeds with pod, boiled, drained, no salt added
X140	Bean, Green, seeds with pod, boiled, drained, no salt added
X10	Bean, Haricot, boiled, drained Small white beans oval in shape, dried, raw whole beans soaked overnight, boiled for 2 hours in unsalted water, drained.
X1060	Bean, Red Kidney, boiled, drained Borrowed food record from NUTTAB 2010 Food ID: 13A20103.
X1059	Bean, Red Kidney, canned, drained Borrowed food from NUTTAB 2010 Food ID: 13A20104.
X1096	Beetroot, canned in water, sliced, drained Multiple composite samples of golden circle BEETROOT, OAK BEETROOT SLICES, Pams beetroot, Select Sliced Beetroot, Watties and Woolworths Homebrand Sliced Beetroot purchased during April 2013 to June 2013 from supermarkets in New Zealand: Countdown, Mt. Wellington, Pak 'n Save, Rotorua, New World, Auckland, Countdown, Grey Lynn, Countdown, Mt. Wellington, Pak'N Save, Mt. Wellington, New World, Wellington and Pak'N Save, Countdown, Palmerston North. Drained slices were analysed.
X17	Beetroot, flesh, boiled, drained, no salt added
X1019	Broccoflower, frozen, boiled, drained, no salt added Boiled for 5 minutes and drained.

Food ID	Short food name
X1016	Broccoflower, frozen, raw Samples purchased from Wellington, Palmerston North and Hastings in July 2009. Frozen prior to analysis.
X1022	Broccoli, boiled, drained, no salt added Boiled for 5 minutes and drained.
X1020	Broccoli, raw Samples purchased from Christchurch, Palmerston North and Auckland in July 2009.
X1094	Brussels sprout, boiled, drained, no salt added Brussels sprouts were boiled into boiling water for 8 minutes and drained. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Data were derived from recipe method.
X1095	Brussels sprout, steamed Brussels sprouts were cut into quarters and steamed for 5 minutes. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Data were derived from recipe method.
X1038	Cabbage, Bok Choy, raw 2kg sampled, ratio 4 Auckland: 2 Palmerston North: 1 Hawkes Bay: 1 Christchurch. Analysed July–December 2010.
X250	Cabbage, Chinese, cooked 2kg sampled, ratio 3 Auckland, 1 Christchurch. Analysed July–December 2010.
X1040	Cabbage, Choy sum, raw 2kg sampled, ratio 4 Palmerston North: 4 Hawkes Bay: 1 Christchurch. Analysed July–December 2010.
X23	Cabbage, Red
X1039	Cabbage, Tat Soi, raw 2kg sampled, ratio 4 Palmerston North: 4 Hawkes Bay: 1 Christchurch. Analysed July–December 2010.
X1049	Capsicum, Green, raw Samples purchased from various retailers in Auckland, Rotorua, Hawkes Bay, Palmerston North & Christchurch. Analysed January–June 2012.
X1048	Capsicum, Red, raw Samples purchased from various retailers in Auckland, Rotorua, Hawkes Bay, Palmerston North & Christchurch. Analysed January–June 2012.
X33	Carrot, flesh, boiled, drained no salt added Samples purchased from Palmerston North supermarkets in 1992. Cooked for 10 minutes.
X1007	Carrot, flesh, raw New Zealand Total Diet Survey samples from Environmental Science & Research (ESR). Sampled February 2009. Sampled from four locations Christchurch, Dunedin, New Plymouth & Auckland.
X237	Cassava, baked in traditional Papua New Guinea oven
X238	Cassava, boiled, peeled, drained, no salt added

Food ID	Short food name
X35	Cauliflower, boiled, drained, no salt added
X36	Cauliflower, raw
X1091	Celery, American Green, stalk, raw Multiple composite samples of celery were purchased during May 2013 from various supermarkets throughout New Zealand: Countdown, Hornby, Growers Direct Market, Christchurch, Raeward Fresh Tower, Christchurch, Pak'N Save, Hornby, Countdown, Rototuna, New World, Rototuna, Countdown, Cambridge, Pak'N Save, Rotorua, Countdown, Rotorua, New World, Wellington, Countdown, Queensgate, Lower Hutt, Pak'N Save, Lower Hutt, Pak'N Save, Palmerston North, Countdown, Palmerston North.
X1092	Celery, American Green, stalk, stir fried Cut the edible portion of the edible portion of celery (X1091) rip diagonal slices of 1/2 cm thick. Added the diagonally sliced celery (3 cups) into the medium high-heated fry pan with canola oil (2 table spoons) and stir fried for 4 minutes or until the celery is crisp-tender, cooled for 4 minutes. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
X76	Chickpea, cooked
X142	Choko, flesh, cooked
X259	Corn, baby sweet corn, canned, drained
X1058	Courgette, Green, unpeeled, raw
X1043	Cucumber, Lebanese, unpeeled, raw Food record was borrowed from NUTTAB 2010 Food ID: 13A11435.
X1052	Cucumber, Telegraph, raw, unpeeled Samples purchased from various retailers in Auckland, Rotorua, Hawkes Bay, Palmerston North & Christchurch. Analysed January–June 2012.
X1084	Eggplant, baked with oil For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method. Cut the edible portion (see X1083) of the eggplants into 1 cm thick slices. Brushed the slices (~300g) with olive oil and baked (preheated oven at 200 Celsius) in single layer on lightly oiled baking sheet for 10 to 12 minutes.
X1086	Eggplant, boiled, drained, no salt added Cut the edible portion (see X1083) of the eggplants into 1/2 cm thick slices. Boiled egg plant (250g) slices in boiling water for 8 minutes or until slightly tender and then drained for 10 minutes. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
X1088	Eggplant, fruit vegetable, fried with oil Cut the edible portion (see X1083) of the eggplant into 1 cm thick slices. Quickly fried in a heated fry pan with olive oil (1/4 cup) until it turns brown and set aside on paper towels to drain for ten minutes. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
X1087	Eggplant, steamed Cut the edible portion (see X1083) of the eggplant into thick slices. Steamed them for 10 minutes until soft, and then drained for ten minutes. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.

Food ID	Short food name
X260	Garlic, cloves, raw, peeled
X143	Gherkin, pickled, in sweetened brine, drained
X1030	Ginger, preserved Data borrowed from Ginger preserved in the Singapore database.
X1010	Kumara, flesh, boiled, drained, no salt added Samples provided by ESR from TDS 2009. Composite of orange, red and gold.
X1064	Kumara, Owairaka Red, flesh, boiled, drained, no salt added Commercially harvested fresh sweet potato with red skin. Peeled, boiled and drained after purchase. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
X1057	Kumara, Owairaka Red, flesh, raw Commercially harvested fresh sweet potato with red skin. Samples purchased from various retailers in Auckland, Rotorua, Hawkes Bay, Palmerston North & Christchurch. Analysed January–June 2012.
X50	Leek, boiled, drained, no salt added
X54	Lentil, split, boiled, drained, no salt added
X305	Lettuce, hydroponic varieties, raw Composite of Rocket, Red Lettuce, Lollo Bionda Lettuce, Butterhead Lettuce, Frillice Lettuce and Lollo Rossa Lettuce cultivars.
X1009	Lettuce, raw New Zealand Total Diet Survey samples from Environmental Science & Research (ESR). Sampled February 2009. Sampled from four locations Christchurch, Dunedin, New Plymouth & Auckland. Composite of heart (inner core or leaves) of the lettuces: standard iceberg, scottfresh iceberg, iceberg Leader Brand, green hydroponic, green frilly hydroponic and red frilly hydroponic.
X57	Marrow, flesh, boiled, drained, no salt added
X298	Mushroom, fried in butter
X297	Mushroom, fried in oil
X1090	Mushroom, Portobello, whole, baked with oil Baked the whole Portobello mushroom (X1089) in pre heated oven at 180 Celsius, caps topside down with olive oil on a lightly greased cooking sheet for 12 minutes. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
X1089	Mushroom, Portobello, whole, raw Commercially cultivated white-brown, umbrella-shaped vegetable, raw. Multiple composite samples Meadows Portobello Plus, Breakfast Portobello, Te Mata Flat, Parkvale flat brand purchased May 2013 in New Zealand: Countdown, Hornby, Fresh Tower, Christchurch, Pak'N Save, Hornby, New World, Countdown, Mt Roskill, Pak'N Save, Mt Wellington, Countdown, Cambridge, Pak'N Save, Countdown, Rotorua, Countdown, Queensgate, Pak'N Save, Lower Hutt, Countdown, Huntly, New World, Wellington, Growers Market, Christchurch, Pak'N Save, Countdown, Totally Fresh, Palmerston North.

Food ID	Short food name
X60	Mushroom, raw
X64	Onion, flesh, boiled, drained, no salt added
X66	Onion, flesh, raw
X146	Onion, pickled
X68	Parsley, raw
X1099	Parsnip, boiled, drained, no salt added Cut the edible portion of the parsnips into 2 cm discs. Placed the parsnips discs into the boiling water, covered and boiled for 10 minutes or until parsnips are fork tender. Then drained for 10 minutes. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
X1100	Parsnip, flesh, baked without fat Cut the edible portion of the parsnips (X1097) into 2 cm discs. Placed the parsnips in a covered baking dish and baked in a preheated oven at 180 Celsius for 30 minutes or until tender. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
X1101	Parsnip, flesh, steamed Cut the edible portion of the parsnips (X1097) into 2 cm discs. Placed into a steamer and steamed for 20 minutes or until tender. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
X80	Pea, Green, frozen, boiled, drained, no salt added Composite of Growers, Westerns, Watties and Pams Garden peas
X73	Pea, split, dried, boiled, drained, no salt added
X1008	Potato, flesh & skin, baked Total Diet Survey supplied by ESR Feb 2009. Composite of 'Nadine', 'Draga', 'Desiree', 'Rocket', and 'Marris Anchor'.
X1032	Potato, fries beer batter, frozen, baked Commercially prepared using the common ingredients: potato (85%), [flour (wheat, rice), thickeners (1420, 1410), salt, acidity regulators (450, 500), vegetable oil, thickener (412), beer], canola oil. Unique ingredients include: beer batter (8%) in McCain Beer Batter Steakfries; and beer batter (12%) McCain Beer Batter Thick and Crunchy. Baked after purchase. Product of Canada. Composite of McCain Beer Batter Steakfries and McCain Beer Batter Thick and Crunchy. Samples purchased from various Palmerston North retailers. Analysed July–December 2010.
X1033	Potato, fries tempura, frozen, baked, Crunchy Steak Cut Fries, Wattie's Commercially prepared using the ingredients: potatoes (82%), tempura style batter [rice flour, maize starch, wheat flour, salt, maize flour, tapioca thickener (1400), yeast extract, mineral salt (450), glucose, raising agent (500), spices, thickener (415), emulsifier (471)], canola oil, traces of egg, milk, soy and sesame. Baked after purchase. Product of New Zealand. Samples purchased from various Palmerston North retailers. Analysed July–December 2010.
X327	Potato, fries, chunky cut, frozen, precooked in canola oil, baked
X324	Potato, fries, chunky cut, frozen, precooked in polyunsaturated oil, baked Samples purchased from Palmerston North supermarkets in 2003.

Food ID	Short food name
X321	Potato, fries, shoestring cut, frozen, precooked in polyunsaturated oil, baked Samples purchased from Palmerston North supermarkets in 2003.
X322	Potato, fries, straight cut, frozen, precooked in polyunsaturated oil, baked Samples purchased from Palmerston North supermarkets in 2003.
X1011	Potato, root vegetable, stem tuber, flesh, boiled New Zealand Total Diet Survey samples from Environmental Science & Research (ESR). Sampled February 2009. Sampled from four locations Christchurch, Dunedin, New Plymouth & Auckland. Salt not added. Composite of Nadine, Jersey Bennne, Draga, Desiree, Rocket and Marris Anchor.
X93	Potato, Rua, flesh, baked, salt added Samples purchased from Palmerston North supermarkets in 1991. Baked in an oven at temperature of 200 Celsius, for between 40 and 60 minutes.
X96	Potato, Rua, flesh, boiled, mashed with milk, butter & salt
X154	Potato, Rua, flesh, microwaved, salt added
X98	Potato, Rua, flesh, roasted in beef dripping, salt added
X94	Potato, Rua, stem tuber, flesh, boiled, drained, no salt added Samples purchased from Palmerston North supermarkets in 1991.
X1037	Potato, wedges lower fat & salt, baked, Wedges Crunchy, Pams Commercially prepared using the ingredients: potatoes (skin on), beef fat and/or vegetable oil. May contain milk products, sesame seeds, soy and wheat products. Product of New Zealand. Samples purchased from various Palmerston North retailers. Analysed July–December 2010.
X314	Potato, wedges, frozen, precooked in polyunsaturated oil, baked
X292	Pumpkin, flesh & skin, roasted
X148	Pumpkin, flesh, baked
X147	Pumpkin, flesh, boiled, drained, no salt added
X1012	Puwaha, leaves, raw, Prickly Sow Thistle Puwaha, prickly sow thistle leaves supplied by T. Jackson, AgResearch, Hamilton February and May 2009.
X181	Puwaha, Sow Thistle, leaves & upper stem, boiled, drained, no salt added
X112	Radish, flesh & skin, raw
X1018	Rocket, leaves, raw
X1047	Salad, Mesclun, leaves, raw Commercially harvested assorted small, baby leafy mixed vegetables tatsoi, mizuna, spinach, red beet, rocket, swiss chard, sliverbeet, pak choi, red mustard, red kale, red oak and green oak. Samples purchased from various retailers in Auckland, Rotorua, Hawkes Bay, Palmerston North & Christchurch. Composite of both pre packaged and bulk mesclun mix. Analysed January–June 2012.

Food ID	Short food name
X1013	Seaweed, sheet, toasted, Nori Composite of sheets purchased from supermarkets in Auckland, Palmerston North & Christchurch in May 2009.
X177	Silverbeet, boiled, drained, no salt added Calculated from raw silverbeet Boiled for 10 minutes and drained.
X1046	Spinach, English, leafy, boiled, drained, no salt added Commercially harvested fresh, broad, green, large leaves. Leaves are boiled in water and drained. Samples purchased from various retailers in Auckland, Rotorua, Hawkes Bay, Palmerston North & Christchurch. Analysed January–June 2012.
X1045	Spinach, English, raw Commercially harvested fresh, broad, green, large leaves. Samples purchased from various retailers in Auckland, Rotorua, Hawkes Bay, Palmerston North & Christchurch. Analysed January–June 2012.
X67	Spring onion, bulb and stalk, raw
X266	Sprout, alfalfa, raw Composite of Food Town and Sprout Man.
X135	Sprout, mung bean, raw
X225	Squash, buttercup, flesh, steamed
X123	Swede, flesh, boiled, drained, no salt added
X41	Sweet corn, canned, drained, Whole Kernel, Wattie's Composite of Growers and Watties Whole Kernel.
X301	Sweet corn, creamed, canned Composite of Growers, Oak, Pams, Budget and Watties brands.
X288	Sweet corn, kernels on cob, frozen, boiled, drained, no salt added Composite of McCain, Wattie's and Western's frozen corn on cob brands.
X1062	Taro, corm, flesh, baked Commercially harvested tubers and corms having a white flesh. Peeled and baked after purchase. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
X1063	Taro, corm, flesh, boiled Commercially harvested tubers and corms having a white flesh. Peeled and boiled after purchase. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
X1053	Taro, corm, flesh, raw Commercially harvested tubers and corms having a white flesh. Samples purchased from various retailers in Auckland, Rotorua, Hawkes Bay, Palmerston North & Christchurch. Analysed January–June 2012.

Food ID	Short food name
X275	Tomato, canned in tomato juice
X125	Tomato, canned, drained
X1079	Tomato, paste, canned Commercially prepared using the common ingredients: concentrated tomatoes. Multiple composite samples of 17 packets in total of Woolworths Homebrand, Watties, and Gregg's brand varieties were purchased during August–September 2012 from various supermarkets throughout New Zealand: Countdown, Broadway, Palmerston North, Melodys New World Broadway, Palmerston North, New World, Wellington, Pak'N Safe Hutt City, Lower Hutt, Countdown, Paraparaumu, Pioneer New World, Main Street, Countdown, Pak'N Safe, Palmerston North. Samples were analysed as purchased.
X1078	Tomato, puree, canned, Wattie's Commercially prepared using the ingredients: concentrated tomatoes (98%) (contains 217g of tomatoes per 100g), sugar, salt, good acid (citric acid). Multiple composite samples of 6 packets in total of Watties brand were purchased during August–September 2012 from various supermarkets throughout New Zealand: Countdown, Broadway, Palmerston North, New World, Wellington, Pak'N Safe Hutt City, Lower Hutt, Countdown, Paraparaumu and Countdown, Palmerston North. Samples were analysed as purchased.
X295	Tomato, sun-dried
X1006	Tomato, whole, raw New Zealand Total Diet Survey samples from Environmental Science & Research (ESR). Sampled February 2009. Sampled from four locations Christchurch, Dunedin, New Plymouth & Auckland
X129	Turnip, root, flesh, boiled, drained, no salt added
X157	Vegetables mix, carrots, corn & peas, frozen, boiled, drained, no salt added
X131	Watercress, raw
X1076	Yams, New Zealand, Red, unpeeled, baked without fat Placed the raw yam in a covered baking dish and baked in a preheated oven at 180 Celsius for 35 minutes or until tender. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.
X1077	Yams, New Zealand, Red, unpeeled, boiled, drained, no salt added Placed the raw yams into the boiling water, covered and boiled for 15 minutes or until yams are fork tender. Then drained for 10 minutes. For sampling detail refer to individual ingredients, INGREDIENT.FT file. Derived from recipe method.

Appendix IV – Nutrient trace and significant digits

Component	Unit	Number of significant digits	Suggested limits in database		Trace = less than
			Value	Limit	
Energy	kJ (kcal)	3	1-999	±1	0.6
			>1000	±10	6
Major components					
Water	g	3		±0.1	0.06
Protein	g	3		±0.1	0.06
Fat	g	3		±0.1	0.06
Carbohydrate (Sugars, Starch)	g	3		±0.1	0.06
Dietary Fibre	g	3		±0.1	0.06
Alcohol	g	3		±0.1	0.06
Fatty Acids	g	3		±0.1	0.06
Cholesterol	mg	3		±1	0.6
Inorganic compounds (Na, I, K, P, Ca, Fe, Zn, Se)	mg	2	1-9	±0.1	0.06
	mg	2	10-99	±1	0.6
	mg	2	>100	±10	6
	µg	2	100-1000	±10	6
Vitamins					
Vitamin A	µg	3		±1	0.6
Carotene	µg	3		±1	0.6
B Vitamins					
Thiamin	mg	2		±0.01	0.006
Riboflavin	mg	2		±0.01	0.006
Niacin	mg	2		±0.01	0.006
Vitamin B6	mg	2		±0.01	0.006
Vitamin B12	µg	2		±0.01	0.006
Folates	µg	2		±0.1	0.06
Vitamin C	mg	3		±0.1	0.06
Vitamin D	µg	2		±0.1	0.06
Vitamin E	µg	2		±0.01	0.006

¹ Greenfield H, Southgate DAT 2003. Food composition data: production management and use. 2nd Ed. Rome, Food and Agriculture Organisation of the United Nations.

Appendix V – Food index

Short food name	FoodID	Food name	Chapter	Primary source	Page no.
All Bran Original, Kellogg's, fortified	D1046	Breakfast cereal, wheat bran pellets, read to eat, All Bran Original, Kellogg's, fortified vitamins B1, B2 & folate, Fe, Mg & Zn	BREAKFAST CEREALS	z	39
Apple, cooking, flesh, stewed	L16	Apple, cooking, flesh, stewed	FRUITS	abu	101
Apple, flesh & skin, raw	L1014	Apple, flesh & skin, raw, combined varieties	FRUITS	z	103
Apricot, canned in juice, undrained	L213	Apricot, in juice, canned, undrained	FRUITS	z	103
Apricot, canned in syrup, drained	L214	Apricot, in syrup, canned, drained	FRUITS	a	103
Apricot, canned in syrup, undrained	L22	Apricot, in syrup, undrained, composite	FRUITS	abu	103
Apricot, dried	L26	Apricot, dried	FRUITS	abu	103
Apricot, flesh & skin, raw	L23	Apricot, flesh & skin, raw	FRUITS	z	106
Apricot, flesh & skin, stewed	L25	Apricot, flesh & skin, stewed	FRUITS	abu	106
Artichoke, globe, boiled, drained, no salt added, globe	X2	Artichoke, inflorescent vegetable, boiled, drained, no salt added, globe	VEGETABLES AND PULSES	b	187
Asparagus, canned, drained	X134	Asparagus, stem vegetable, stalk, canned, drained	VEGETABLES AND PULSES	z	187
Asparagus, steamed, drained	X180	Asparagus, stem vegetable, steamed, drained, combined cultivars	VEGETABLES AND PULSES	z	189
Avocado, flesh, raw	L1017	Avocado, flesh, raw, combined varieties	FRUITS	z	103
Baked beans, canned in tomato sauce	X1004	Baked beans, in tomato sauce, canned, composite	VEGETABLES AND PULSES	z	189

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Short food name	FoodID	Food name	Chapter	Primary source	Page no.
Baking cocoa, powder, Bournville, Cadbury	C1036	Baking cocoa, cocoa, powder, Cocoa, Bournville, Cadbury	BEVERAGES, NON-ALCOHOLIC	z	19
Banana, cooking, boiled	L185	Banana, cooking, boiled	FRUITS	abu	103
Banana, yellow, ripened, raw	L1101	Banana, flesh & seed, raw, ripened, yellow, composite	FRUITS	z	105
Barley, pearl, boiled	E3	Barley, pearl, boiled	CEREALS & PSEUDO-CEREALS	b	45
Bean, Black, boiled, drained, no salt added	X137	Bean, seed vegetable, boiled, drained, no salt added, Black	VEGETABLES AND PULSES	au	189
Bean, Broad, boiled, drained, no salt added	X138	Bean, seed vegetable, boiled, drained, no salt added, Broad	VEGETABLES AND PULSES	z	189
Bean, Butter, seeds with pod, boiled, drained, no salt added	X139	Bean, fruit vegetable, seeds with pod, boiled, drained, no salt added, Butter	VEGETABLES AND PULSES	a	189
Bean, Green, seeds with pod, boiled, drained, no salt added	X140	Bean, fruit vegetable, seeds with pod, boiled, drained, no salt added, Green	VEGETABLES AND PULSES	auz	189
Bean, Haricot, boiled, drained	X10	Bean, seed vegetable, boiled, drained, Haricot	VEGETABLES AND PULSES	abu	189
Bean, Red Kidney, boiled, drained	X1060	Bean, seed vegetable, dried, boiled, drained, Red Kidney	VEGETABLES AND PULSES	a	189
Bean, Red Kidney, canned, drained	X1059	Bean, seed vegetable, canned, drained, Red Kidney	VEGETABLES AND PULSES	a	189
Bean, refried, vegetarian, cooked	R5504	Bean, refried, vegetarian, cooked	RECIPES	abuz	153
Beef salad, Thai, takeaway	H1020	Salad, beef, ready to eat, Thai, takeaway	FAST FOODS	z	75
Beef, black bean, stir fry, Chinese	H1015	Beef, black bean, stir fry, Chinese, takeaway	FAST FOODS	z	75
Beef, canned, Corned Beef, Salisbury	M1034	Beef, corned, canned, Corned Beef, Salisbury	MEATS	z	119

Short food name	FoodID	Food name	Chapter	Primary source	Page no.
Beef, canned, Lite Corned Beef, Salisbury	M1036	Beef, corned, canned, Lite Corned Beef, Salisbury	MEATS	z	119
Beef, corned silverside, raw	M1039	Beef, corned silverside, raw, composite	MEATS	z	119
Beef, forequarter & hindquarter assorted cuts, separable lean & fat, cooked	M1221	Beef, forequarter & hindquarter assorted cuts, separable lean & fat, cooked, composite	MEATS	z	119
Beef, forequarter & hindquarter assorted cuts, separable lean, cooked	M1149	Beef, forequarter & hindquarter assorted cuts, separable lean, cooked, composite	MEATS	z	119
Beef, forequarter brisket navel end, separable lean, braised	M1070	Beef, forequarter brisket navel end, separable lean, braised	MEATS	z	119
Beef, forequarter brisket point end, separable lean, braised	M1071	Beef, forequarter brisket point end, separable lean, braised	MEATS	z	119
Beef, forequarter chuck steak, separable lean & fat, braised	M1173	Beef, forequarter chuck steak, separable lean & fat, braised	MEATS	z	119
Beef, forequarter chuck steak, separable lean, braised	M1072	Beef, forequarter chuck steak, separable lean, braised	MEATS	z	119
Beef, forequarter oyster blade, separable lean & fat, braised	M1175	Beef, forequarter oyster blade, separable lean & fat, braised	MEATS	z	119
Beef, forequarter oyster blade, separable lean, braised	M1074	Beef, forequarter oyster blade, separable lean, braised	MEATS	z	119
Beef, forequarter ribs prepared, separable lean & fat, fast-roasted	M1176	Beef, forequarter ribs prepared, separable lean & fat, fast-roasted	MEATS	z	119
Beef, forequarter ribs prepared, separable lean, fast-roasted	M1075	Beef, forequarter ribs prepared, separable lean, fast-roasted	MEATS	z	119
Beef, forequarter scotch fillet, separable lean & fat, fast-roasted	M1174	Beef, forequarter scotch fillet, separable lean & fat, fast-roasted	MEATS	z	119
Beef, forequarter scotch fillet, separable lean, fast-roasted	M1073	Beef, forequarter scotch fillet, separable lean, fast-roasted	MEATS	z	119
Beef, hindquarter fillet, separable lean & fat, fast-fried	M1185	Beef, hindquarter fillet, separable lean & fat, fast-fried	MEATS	z	121

Short food name	FoodID	Food name	Chapter	Primary source	Page no.
Beef, hindquarter fillet, separable lean, fast-fried	M1085	Beef, hindquarter fillet, separable lean, fast-fried	MEATS	z	121
Beef, hindquarter rump steak, separable lean & fat, fast-fried	M1183	Beef, hindquarter rump steak, separable lean & fat, fast-fried	MEATS	z	121
Beef, hindquarter rump steak, separable lean, fast-fried	M1083	Beef, hindquarter rump steak, separable lean, fast-fried	MEATS	z	121
Beef, hindquarter shank, separable lean & fat, braised	M1180	Beef, hindquarter shank, separable lean & fat, braised	MEATS	z	121
Beef, hindquarter shank, separable lean, braised	M1080	Beef, hindquarter shank, separable lean, braised	MEATS	z	121
Beef, hindquarter silverside excluding the eye, separable lean, braised	M1079	Beef, hindquarter silverside excluding the eye, separable lean, braised	MEATS	z	121
Beef, hindquarter silverside, excluding the eye, separable lean & fat, braised	M1179	Beef, hindquarter silverside, excluding the eye, separable lean & fat, braised	MEATS	z	121
Beef, hindquarter silverside, separable lean & fat, slow-roasted	M1177	Beef, hindquarter silverside, separable lean & fat, slow-roasted	MEATS	z	121
Beef, hindquarter silverside, separable lean, slow-roasted	M1077	Beef, hindquarter silverside, separable lean, slow-roasted	MEATS	z	121
Beef, hindquarter sirloin, separable lean & fat, fast-fried	M1184	Beef, hindquarter sirloin, separable lean & fat, fast-fried	MEATS	z	121
Beef, hindquarter sirloin, separable lean, fast-fried	M1084	Beef, hindquarter sirloin, separable lean, fast-fried	MEATS	z	121
Beef, hindquarter skirt steak, separable lean & fat, braised	M1178	Beef, hindquarter skirt steak, separable lean & fat, braised	MEATS	z	121
Beef, hindquarter skirt steak, separable lean, braised	M1078	Beef, hindquarter skirt steak, separable lean, braised	MEATS	z	121
Beef, hindquarter thick flank, separable lean & fat, fast-fried	M1182	Beef, hindquarter thick flank, separable lean & fat, fast-fried	MEATS	z	121
Beef, hindquarter thick flank, separable lean, fast-fried	M1082	Beef, hindquarter thick flank, separable lean, fast-fried	MEATS	z	121

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Short food name	FoodID	Food name	Chapter	Primary source	Page no.
Beef, hindquarter topside cap off, separable lean & fat, braised	M1181	Beef, hindquarter topside cap off, separable lean & fat, braised	MEATS	z	123
Beef, hindquarter topside cap off, separable lean, braised	M1081	Beef, hindquarter topside cap off, separable lean, braised	MEATS	z	123
Beef, mince, lean, stewed	M20	Beef, mince, lean, stewed	MEATS	z	122
Beef, mince, premium, simmered	M1076	Beef, mince, premium, simmered	MEATS	z	124
Beef, offal, sweetbreads, simmered	M1089	Beef, offal, sweetbreads, simmered	MEATS	z	123
Beef, pastrami	N31	Beef, pastrami	MEAT PRODUCTS	bu	137
Beer, 4% alcohol	B1001	Beer, 4% alcohol, composite	BEVERAGES, ALCOHOLIC	z	15
Beer, low alcohol	B35	Beer, low alcohol, composite	BEVERAGES, ALCOHOLIC	z	15
Beer, standard	B2	Beer, standard, composite	BEVERAGES, ALCOHOLIC	z	15
Beer, stout	B9	Beer, stout	BEVERAGES, ALCOHOLIC	b	15
Beer, strong ale	B10	Beer, strong ale	BEVERAGES, ALCOHOLIC	b	15
Beetroot, canned in water, sliced, drained	X1096	Beetroot, root vegetable, taproot, canned in water, sliced, drained, composite	VEGETABLES AND PULSES	z	189
Beetroot, flesh, boiled, drained, no salt added	X17	Beetroot, root vegetable, taproot, flesh, boiled, drained, no salt added	VEGETABLES AND PULSES	abu	191
Biscuit, Afghan	A148	Biscuit, Afghan, composite	BAKERY PRODUCTS	z	1
Biscuit, Arrowroot	A146	Biscuit, Arrowroot, composite	BAKERY PRODUCTS	z	1

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Biscuit, Chocolate Chip Fudge, Farmbake, Arnott's	A1060	Biscuit, chocolate chip fudge, ready to eat, Chocolate Chip Fudge, Farmbake, Arnott's	BAKERY PRODUCTS	z	1
Biscuit, Chocolate Chip, Cookie Time	A1061	Biscuit, chocolate chip, ready to eat, Chocolate Chip, Cookie Time	BAKERY PRODUCTS	z	1
Biscuit, Classic Dark, Tim Tam, Arnott's	A1076	Biscuit, dark chocolate, ready to eat, Classic Dark, Tim Tam, Arnott's	BAKERY PRODUCTS	z	1
Biscuit, Dark Chocolate, Digestive, Arnott's	A1069	Biscuit, dark chocolate, ready to eat, Dark Chocolate, Digestive, Arnott's	BAKERY PRODUCTS	z	1
Biscuit, Dark Chocolate, Wheaten, Griffin's	A1070	Biscuit, dark chocolate, ready to eat, Dark Chocolate, Wheaten, Griffin's	BAKERY PRODUCTS	z	1
Biscuit, Double Deck Dark Chocolate Delight, Chit Chat, Griffin's	A1072	Biscuit, milk chocolate, ready to eat, Double Deck Dark Chocolate Delight, Chit Chat, Griffin's	BAKERY PRODUCTS	z	1
Biscuit, Gingernuts	A5	Biscuit, ginger flavoured, Gingernuts, composite	BAKERY PRODUCTS	z	1
Biscuit, Mallow Puffs, Griffin's	A71	Biscuit, milk chocolate & marshmallow, MallowPuffs, Griffin's	BAKERY PRODUCTS	z	1
Biscuit, Malt	A64	Biscuit, with malt extract, Malt, composite	BAKERY PRODUCTS	z	3
Biscuit, Milk Chocolate, Digestives, Arnott's	A1074	Biscuit, milk chocolate, ready to eat, Milk Chocolate, Digestives, Arnott's	BAKERY PRODUCTS	z	3
Biscuit, milk chocolate, Double Chocolate, Cookies, Ernest Adams	A1067	Biscuit, milk chocolate, ready to eat, Double Chocolate, Cookies, Ernest Adams	BAKERY PRODUCTS	z	3
Biscuit, milk chocolate, Double Coat, Tim Tam, Arnott's	A1064	Biscuit, milk chocolate, ready to eat, Double Coat, Tim Tam, Arnott's	BAKERY PRODUCTS	z	3
Biscuit, milk chocolate, Original, Tim Tam, Arnott's	A1071	Biscuit, milk chocolate, ready to eat, Original, Tim Tam, Arnott's	BAKERY PRODUCTS	z	3
Biscuit, milk chocolate, Wheaten, Griffin's	A1075	Biscuit, milk chocolate, ready to eat, Wheaten, Griffin's	BAKERY PRODUCTS	z	3
Biscuit, peanut brownie	A66	Biscuit, peanut brownie, composite	BAKERY PRODUCTS	z	3

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Short food name	FoodID	Food name	Chapter	Primary source	Page no.
Biscuit, shortbread	A63	Biscuit, shortbread, composite	BAKERY PRODUCTS	z	3
Biscuit, wafer, raspberry, cream filled	A12	Biscuit, wafer, raspberry, cream filled, ready to eat, composite	BAKERY PRODUCTS	abu	3
Biscuit, White & Dark Chocolate, Farmbake, Arnott's	A1066	Biscuit, white & dark chocolate, ready to eat, White & Dark Chocolate, Farmbake, Arnott's	BAKERY PRODUCTS	z	3
Biscuit, with coconut, Krispie, Griffin's	A62	Biscuit, with toasted coconut, Krispie, Griffin's	BAKERY PRODUCTS	z	5
Biscuit, with cream filling	A9	Biscuit, with cream filling, composite	BAKERY PRODUCTS	z	5
Blackberry, raw	L34	Blackberry, raw	FRUITS	bu	105
Blackcurrant, Ben Ard, frozen	L1047	Blackcurrant, frozen, Ben Ard	FRUITS	z	105
Blackcurrant, puree, frozen	L1052	Blackcurrant, puree, frozen, commercial	FRUITS	z	105
Blackcurrant, raw	L50	Blackcurrant, raw	FRUITS	bu	105
Blueberry, frozen	L1051	Blueberry, frozen	FRUITS	z	105
Blueberry, raw	L1050	Blueberry, raw, composite	FRUITS	z	105
Boysenberry, frozen	L1045	Boysenberry, frozen	FRUITS	z	105
Boysenberry, puree, seedless, frozen	L1046	Boysenberry, puree, seedless, frozen	FRUITS	z	105
Boysenberry, raw	L40	Boysenberry, raw	FRUITS	rz	105
Bread roll, currant, commercial	A206	Bread roll, currant, commercial, composite	BAKERY PRODUCTS	z	5

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Short food name	FoodID	Food name	Chapter	Primary source	Page no.
Bread roll, white, commercial	A40	Bread roll, white, commercial, composite	BAKERY PRODUCTS	z	5
Bread roll, white, filled with ham, cheese & salad	R5423	Bread roll, white, filled with ham, cheese & salad	RECIPES	abuz	153
Bread roll, wholemeal, commercial	A52	Bread roll, wholemeal, commercial, composite	BAKERY PRODUCTS	z	5
Bread, 9 Grain & Seed Toast, Tip Top	A1021	Bread, mixed grain & seed, sliced, prepacked, 9 Grain & Seed Toast, Tip Top	BAKERY PRODUCTS	z	5
Bread, Gluten free 6 Seed, Vogel's	A1101	Bread, gluten free, seed, sliced, prepacked, Gluten Free 6 Seed, Vogel's	BAKERY PRODUCTS	z	5
Bread, Gluten Free Ancient Grain & Seeds, Burgen	A1100	Bread, gluten free, grain & seed, sliced, prepacked, Gluten Free Ancient Grain & Seeds, Burgen	BAKERY PRODUCTS	z	5
Bread, Gluten Free White, Burgen	A1098	Bread, gluten free, white, sliced, prepacked, Gluten Free White, Burgen	BAKERY PRODUCTS	z	5
Bread, gluten free, mixed grain, sliced, prepacked	A1015	Bread, gluten free, mixed grain, sliced, prepacked, composite	BAKERY PRODUCTS	z	7
Bread, gluten free, white, sliced & unsliced, prepacked	A1014	Bread, gluten free, white, sliced & unsliced, prepacked, composite	BAKERY PRODUCTS	z	7
Bread, Mixed Grain & Toasted Sesame Toast, Vogel's	A1045	Bread, mixed grain & seed, sliced, prepacked, Mixed Grain & Toasted Sesame Toast, Vogel's	BAKERY PRODUCTS	z	5
Bread, mixed grain, Ancient Grains, Vogel's	A1024	Bread, mixed grain, sliced, prepacked, Ancient Grains, Vogel's	BAKERY PRODUCTS	z	9
Bread, mixed grain, heavy, sliced, prepacked	A1010	Bread, mixed grain, heavy, sliced, prepacked, composite	BAKERY PRODUCTS	z	9
Bread, mixed grain, light, sliced, prepacked	A1009	Bread, mixed grain, light, sliced, prepacked, composite	BAKERY PRODUCTS	z	9
Bread, Nature's Grain, River Mill	A1051	Bread, mixed grain, sliced, prepacked, Nature's Grain, River Mill	BAKERY PRODUCTS	z	7
Bread, pita, white	A1097	Bread, pita, white, composite	BAKERY PRODUCTS	z	9

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Bread, plain, Panini, prepacked, composite	A234	Bread, plain, Panini, prepacked, composite	BAKERY PRODUCTS	z	7
Bread, roti, Indian, takeaway	H1053	Bread, roti, Indian, takeaway	FAST FOODS	a	75
Bread, Salba Traditional European Rye, Yarrows	A1052	Bread, wheat & rye, sliced, prepacked, Salba Traditional European Rye, Yarrows	BAKERY PRODUCTS	z	7
Bread, Salba Traditional Wholegrain, Yarrows	A1050	Bread, mixed grain, sliced, prepacked, Salba Traditional Wholegrain, Yarrows	BAKERY PRODUCTS	z	7
Bread, Soy & Linseed, Vogel's & Burgen	A211	Bread, mixed grain & seed, sliced, prepaked, Soy & Linseed, Vogel's & Burgen	BAKERY PRODUCTS	z	7
Bread, Station Seed & Grain, MacKenzie	A1048	Bread, mixed grain & seed, sliced, prepacked, Station Seed & Grain, MacKenzie	BAKERY PRODUCTS	z	7
Bread, Swiss Bake Grains Plus, Molenberg, Quality Bakers	A1053	Bread, mixed grain, sliced, prepacked, Swiss Bake Grains Plus, Molenberg, Quality Bakers	BAKERY PRODUCTS	z	7
Bread, Tuscan Mixed Grain, Freya's	A1049	Bread, mixed grain, sliced, prepacked, Tuscan Mixed Grain, Freya's	BAKERY PRODUCTS	z	7
Bread, wheatmeal, sliced, prepacked	A1008	Bread, wheatmeal, sliced, prepacked, composite	BAKERY PRODUCTS	z	9
Bread, white, sliced, prepacked	A1007	Bread, white wheat, sliced, prepacked, composite	BAKERY PRODUCTS	z	9
Bread, wholemeal, pita	A45	Bread, wholemeal, pita, composite	BAKERY PRODUCTS	z	9
Breakfast cereals, rice puffed, cocoa coated, ready to eat, fortified	D1041	Breakfast cereals, rice puffed, cocoa coated, ready to eat, composite, fortified vitamins B1, B2, B3 & folate, & Fe	BREAKFAST CEREALS	z	39
Broccoflower, frozen, boiled, drained, no salt added	X1019	Broccoflower, inflorescent vegetable, frozen, boiled, drained, no salt added	VEGETABLES AND PULSES	z	191
Broccoflower, frozen, raw	X1016	Broccoflower, inflorescent vegetable, frozen, raw	VEGETABLES AND PULSES	z	191
Broccoli, boiled, drained, no salt added	X1022	Broccoli, inflorescent vegetable, boiled, drained, no salt added	VEGETABLES AND PULSES	z	191

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Broccoli, raw	X1020	Broccoli, inflorescent vegetable, raw	VEGETABLES AND PULSES	z	191
Brussels sprout, boiled, drained, no salt added	X1094	Brussels sprout, leafy vegetable, inner leaves, boiled, drained, no salt added	VEGETABLES AND PULSES	z	191
Brussels sprout, steamed	X1095	Brussels sprout, leafy vegetable, inner leaves, steamed, combined varieties	VEGETABLES AND PULSES	z	191
Bulgur, boiled	E68	Bulgur, wheat, boiled	CEREALS & PSEUDO-CEREALS	au	45
Bun, currant	A25	Bun, currant, composite	BAKERY PRODUCTS	ab	9
Bun, iced	A130	Bun, iced	BAKERY PRODUCTS	z	11
Burger, Big Mac, McDonald's	H8	Burger, Big Mac, McDonald's	FAST FOODS	z	75
Burger, cheeseburger	H3	Burger, cheeseburger, composite	FAST FOODS	au	75
Burger, cheeseburger, McDonald's	H4	Burger, cheeseburger, McDonald's	FAST FOODS	z	75
Burger, Filet-o-Fish, McDonald's	H24	Burger, Filet-o-Fish, McDonald's	FAST FOODS	z	75
Burger, hamburger	H6	Burger, hamburger, composite	FAST FOODS	au	77
Burger, hamburger, McDonald's	H7	Burger, hamburger, McDonald's	FAST FOODS	z	77
Burger, Quarter Pounder with cheese, McDonald's	H10	Burger, Quarter Pounder with cheese, McDonald's	FAST FOODS	az	75
Butter, salted	F1046	Butter, salted	DAIRY	z	55
Butter, semi soft, spreadable	J1013	Butter, semi soft, spreadable, composite	FATS & OILS	z	89

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Butter, semisoft	F1051	Butter, semisoft	DAIRY	z	55
Butter, unsalted	F1050	Butter, unsalted	DAIRY	z	55
Cabbage, Bok Choy, raw	X1038	Cabbage, leafy vegetable, leaves & stem, raw, Bok Choy	VEGETABLES AND PULSES	z	191
Cabbage, Chinese, cooked	X250	Cabbage, leafy vegetable, cooked, Chinese	VEGETABLES AND PULSES	bh	191
Cabbage, Choy sum, raw	X1040	Cabbage, leafy vegetable, raw, Choy sum	VEGETABLES AND PULSES	z	191
Cabbage, Red	X23	Cabbage, leafy vegetable, Red	VEGETABLES AND PULSES	b	193
Cabbage, Tat Soi, raw	X1039	Cabbage, leafy vegetable, raw, Tat Soi	VEGETABLES AND PULSES	z	193
Cake, banana, baked	R159	Cake, banana, baked	RECIPES	abuz	153
Cake, chocolate, baked, iced with butter icing	R5435	Cake, chocolate, baked, iced with butter icing	RECIPES	abuz	153
Cake, fruitcake	A26	Cake, fruitcake, composite	BAKERY PRODUCTS	b	11
Cake, sponge, fat added, baked	R21	Cake, sponge, fat added, baked	RECIPES	abz	153
Cake, sponge, no fat added, baked	R22	Cake, sponge, no fat added, baked	RECIPES	abz	153
Capsicum, Green, raw	X1049	Capsicum, fruit vegetable, stalk & seeds removed, raw, Green	VEGETABLES AND PULSES	z	193
Capsicum, Red, raw	X1048	Capsicum, fruit vegetable, stalk & seeds removed, raw, Red	VEGETABLES AND PULSES	z	193
Carrot, flesh, boiled, drained no salt added	X33	Carrot, root vegetable, taproot, flesh, boiled, drained, no salt added, combined varieties	VEGETABLES AND PULSES	z	193

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Carrot, flesh, raw	X1007	Carrot, root vegetable, taproot, flesh, raw, combined varieties	VEGETABLES AND PULSES	z	195
Cassava, baked in traditional Papua New Guinea oven	X237	Cassava, root vegetable, root tuber, baked in traditional Papua New Guinea oven	VEGETABLES AND PULSES	b	195
Cassava, boiled, peeled, drained, no salt added	X238	Cassava, root vegetable, root tuber, peeled, boiled, drained, no salt added	VEGETABLES AND PULSES	b	195
Casserole, chicken & vegetables, baked	R5399	Casserole, chicken & vegetables, baked	RECIPES	abuz	153
Cauliflower, boiled, drained, no salt added	X35	Cauliflower, inflorescent vegetable, boiled, drained, no salt added	VEGETABLES AND PULSES	z	195
Cauliflower, cheese, sauce, grilled	R25	Cauliflower, cheese, sauce, grilled	RECIPES	abz	153
Cauliflower, raw	X36	Cauliflower, inflorescent vegetable, raw	VEGETABLES AND PULSES	z	195
Celery, American Green, stalk, raw	X1091	Celery, stem vegetable, stalk, raw, green, American Green	VEGETABLES AND PULSES	z	195
Celery, American Green, stalk, stir fried	X1092	Celery, stem vegetable, stalk, stir fried, green, American Green	VEGETABLES AND PULSES	z	195
Cheese spread, light, Philadelphia	F98	Cheese spread, light, Philadelphia	DAIRY	z	57
Cheese, blue vein	F4	Cheese, blue vein	DAIRY	z	61
Cheese, camembert	F5	Cheese, camembert	DAIRY	z	61
Cheese, Cheddar	F1014	Cheese, Cheddar, composite	DAIRY	z	57
Cheese, Cheddar Mild	F1015	Cheese, Cheddar Mild, composite	DAIRY	z	57
Cheese, Cheddar, Light, Mainland	F1057	Cheese, Cheddar, Light, Mainland	DAIRY	z	57

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Cheese, Colby	F1006	Cheese, Colby, composite	DAIRY	z	57
Cheese, Cottage	F11	Cheese, Cottage	DAIRY	z	57
Cheese, Cottage, light, 1% fat	F1056	Cheese, Cottage, light, 1% fat, composite	DAIRY	z	57
Cheese, Cream	F12	Cheese, Cream	DAIRY	abuz	59
Cheese, Cream, reduced fat 16%, Country Goodness	F69	Cheese, Cream, reduced fat 16%, Country Goodness	DAIRY	z	59
Cheese, Edam	F1001	Cheese, Edam, composite	DAIRY	z	59
Cheese, Feta	F58	Cheese, Feta	DAIRY	b	59
Cheese, Mozzarella	F17	Cheese, Mozzarella	DAIRY	abuz	59
Cheese, Parmesan, powder	F18	Cheese, Parmesan, powder, composite	DAIRY	abuz	59
Cheese, processed	F19	Cheese, processed	DAIRY	z	61
Cheese, processed, sliced, reduced fat	F79	Cheese, processed, sliced, reduced fat, composite	DAIRY	z	61
Cheese, Ricotta	F59	Cheese, Ricotta	DAIRY	bu	59
Cherry, flesh & skin, raw	L45	Cherry, flesh & skin, raw	FRUITS	z	107
Chicken and cashew, stir fry, Chinese	H1016	Chicken, with cashews, stir fry, Chinese, takeaway	FAST FOODS	z	77
Chicken, breast, grilled	M232	Chicken, breast, grilled	MEATS	z	123

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Chicken, breast, lean & fat, roasted	M339	Chicken, breast, lean & fat, roasted	MEATS	z	123
Chicken, breast, lean, fat & skin, roasted in oven bag	M349	Chicken, breast, separable lean 81%, fat 3% & skin 16%, roasted in oven bag	MEATS	z	123
Chicken, composite cuts, flesh, cooked	M239	Chicken, composite cuts, flesh, cooked	MEATS	z	123
Chicken, composite cuts, lean, fat & skin, raw, Size 10	M347	Chicken, composite cuts, lean, fat & skin, raw, Size 10	MEATS	z	123
Chicken, crumbed, breast, deep fried, Kentucky Fried Chicken	H17	Chicken, crumbed, breast, fried, ready to eat, Kentucky Fried Chicken	FAST FOODS	au	77
Chicken, crumbed, drumstick, fried, Kentucky Fried Chicken	H18	Chicken, crumbed, drumstick, fried, ready to eat, Kentucky Fried Chicken	FAST FOODS	z	77
Chicken, crumbed, thigh, fried, Kentucky Fried Chicken	H19	Chicken, crumbed, thigh, fried, Kentucky Fried Chicken	FAST FOODS	au	77
Chicken, crumbed, wing, deep fried, Kentucky Fried Chicken	H16	Chicken, crumbed, wing, fried, ready to eat, Kentucky Fried Chicken	FAST FOODS	au	77
Chicken, deli cooked, breast	M1012	Chicken, deli cooked, breast, flesh, ready to eat, composite	MEATS	z	123
Chicken, deli cooked, drumstick	M1016	Chicken, deli cooked, drumstick, flesh, ready to eat, composite	MEATS	z	125
Chicken, deli cooked, skin	M1015	Chicken, deli cooked, skin, ready to eat, composite	MEATS	z	125
Chicken, deli cooked, thigh	M1013	Chicken, deli cooked, thigh, flesh, ready to eat, composite	MEATS	z	125
Chicken, drumstick, flesh, grilled	M247	Chicken, drumstick, flesh, grilled	MEATS	z	125
Chicken, drumstick, lean & fat, roasted in oven bag	M346	Chicken, drumstick, separable lean 98% & fat 2%, roasted in oven bag	MEATS	z	125
Chicken, leg, flesh, grilled	M255	Chicken, leg, flesh, grilled	MEATS	z	125

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Chicken, mince, pan fried, with no added fat, premium, Tegal	M1153	Chicken, mince, pan fried, with no added fat, premium, Tegal	MEATS	z	125
Chicken, nugget, crumbed, baked	N58	Chicken, nugget, crumbed, baked, composite	MEAT PRODUCTS	z	137
Chicken, nugget, crumbed, deep fried	N57	Chicken, nugget, crumbed, deep fried, composite	MEAT PRODUCTS	z	137
Chicken, nugget, deep fried, McDonald's	H159	Chicken, nugget, deep fried, ready to eat, McDonald's	FAST FOODS	z	77
Chicken, thigh, flesh, roasted	M337	Chicken, thigh, flesh, roasted	MEATS	z	125
Chicken, thigh, lean 72%, separable fat 9% & skin 19%, roasted in oven bag	M350	Chicken, thigh, lean 72%, separable fat 9% & skin 19%, roasted in oven bag	MEATS	z	125
Chicken, wing, flesh, grilled	M264	Chicken, wing, flesh, grilled	MEATS	z	125
Chicken, wing, lean 63%, separable fat 2% & skin 35%, roasted in oven bag	M351	Chicken, wing, separable lean 63%, fat 2% & skin 35%, roasted in oven bag	MEATS	z	125
Chickpea, cooked	X76	Chickpea, seed vegetable, cooked	VEGETABLES AND PULSES	b	195
Chocolate bar & bite size, Moro, Cadbury	W1009	Chocolate, caramel & nougat whip, bar & bite size, Moro, Cadbury	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	181
Chocolate bar & block, Dairy Milk Fruit & Nut, Cadbury	W1010	Chocolate, milk chocolate with sultanas & almond, bar & block, Dairy Milk Fruit & Nut, Cadbury	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	181
Chocolate bar & block, Dairy Milk with Crunchie, Cadbury	W1013	Chocolate, milk chocolate with golden honeycomb pieces, bar & block, Dairy Milk with Crunchie, Cadbury	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	181
Chocolate bar & block, Energy, Cadbury	W1012	Chocolate, rich chocolate, bar & block, Energy, Cadbury	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	181

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Chocolate bar, Bounty, Mars	W5	Chocolate, milk chocolate with coconut centre, bar, Bounty, Mars	SUGARS, CONFECTIONARIES & SWEET SPREADS	ab	181
Chocolate bar, Gold Totally Nuts Bar, Moro, Cadbury	W1014	Chocolate bar, Gold Totally Nuts Bar, Moro, Cadbury	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	181
Chocolate bar, Mars	W6	Chocolate bar, Mars	SUGARS, CONFECTIONARIES & SWEET SPREADS	b	181
Chocolate bar, milk	W3	Chocolate bar, milk	SUGARS, CONFECTIONARIES & SWEET SPREADS	b	181
Chocolate block & slab, Peanut, Whittaker's	W1011	Chocolate, block & slab, Original, Peanut, Whittaker's	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	183
Chocolate, compound	W1015	Chocolate, compound, composite	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	183
Chocolate, dark	W56	Chocolate, dark	SUGARS, CONFECTIONARIES & SWEET SPREADS	a	183
Chocolate, fancy & filled	W7	Chocolate, fancy & filled	SUGARS, CONFECTIONARIES & SWEET SPREADS	b	183
Chocolate, white	W55	Chocolate, white	SUGARS, CONFECTIONARIES & SWEET SPREADS	b	183
Choko, flesh, cooked	X142	Choko, fruit vegetable, flesh, cooked	VEGETABLES AND PULSES	a	195
Chop suey, chicken, lean & fat, stir fried	H173	Chop suey, chicken, lean & fat, stir fried	FAST FOODS	z	77

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Chop suey, pork	H71	Chop suey, pork, ready to eat	FAST FOODS	auz	77
Chow mein, beef, lean & fat, stir fried	H172	Chow mein, beef, lean & fat, stir fried	FAST FOODS	z	79
Chow mein, chicken	H199	Chow mein, chicken, ready to eat, composite	FAST FOODS	z	79
Chow mein, prawn	H89	Chow mein, prawn, ready to eat	FAST FOODS	au	79
Chutney, tomato, cooked	R5436	Chutney, tomato, cooked	RECIPES	abuz	154
Cider, sweet	B12	Cider, sweet	BEVERAGES, ALCOHOLIC	b	17
Cluster Crisp, Manuka Honey with Roasted Cashew, Sanitarium, fortified	D1053	Breakfast cereal, mixed grain clusters & nuts, ready to eat, Cluster Crisp, Manuka Honey with Roasted Cashew, Sanitarium, fortified B1, B2, B3 & folate, & Fe	BREAKFAST CEREALS	z	39
Cluster Crisp, Sanitarium, fortified	D1045	Breakfast cereal, mixed grain clusters & nuts, assorted flavours, ready to eat, Cluster Crisp, Sanitarium, fortified vitamins B1, B2, B3 & folate, & Fe	BREAKFAST CEREALS	z	39
Cluster Crisp, Vanilla Almond, Sanitarium, fortified	D1052	Breakfast cereal, mixed grain clusters & nuts, ready to eat, Cluster Crisp, Vanilla Almond, Sanitarium, fortified vitamins, B1, B2, B3 & folate, & Fe	BREAKFAST CEREALS	z	39
Cockle, boiled	T31	Cockle, boiled	SHELLFISHES	by	165
Coco Pops, Kellogg's, fortified	D1038	Breakfast cereal, rice, puffed, cocoa coated, ready to eat, Coco Pops, Kellogg's, fortified vitamins B1, B2, B3, B6, C & folate, Ca, Fe & Zn	BREAKFAST CEREALS	z	41
Coconut, cream, premium	Q1014	Coconut, cream, premium, composite	NUTS & SEEDS	z	145
Coconut, desiccated	Q9	Coconut, desiccated	NUTS & SEEDS	abu	147

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Coconut, flesh, raw	Q8	Coconut, flesh, raw	NUTS & SEEDS	abu	147
Coconut, milk, standard	Q1015	Coconut, milk, standard, composite	NUTS & SEEDS	z	147
Coffee beverage, brewed from grounds, dripped prepared	C1047	Coffee beverage, brewed from grounds, dripped prepared, composite	BEVERAGES, NON-ALCOHOLIC	z	19
Coffee beverage, brewed from grounds, plunger prepared	C1046	Coffee beverage, brewed from grounds, plunger prepared, composite	BEVERAGES, NON-ALCOHOLIC	z	19
Coffee beverage, espresso, cafe variety	C1045	Coffee beverage, espresso, ready to drink, cafe variety, composite	BEVERAGES, NON-ALCOHOLIC	z	21
Coffee beverage, flat white, double shot & milk standard 3.3% fat, 285 mL, cafe variety	C1057	Coffee beverage, flat white, double shot & milk std 3.3% fat, regular takeaway cup, 285 mL, ready to drink, cafe variety	BEVERAGES, NON-ALCOHOLIC	z	21
Coffee beverage, instant, dry powder with water	C1048	Coffee beverage, instant, dry powder with water, prepared	BEVERAGES, NON-ALCOHOLIC	z	21
Coffee beverage, instant, dry powder with water & milk standard 3.3% fat	C1049	Coffee beverage, instant, dry powder with water & milk standard 3.3% fat, prepared	BEVERAGES, NON-ALCOHOLIC	z	21
Coffee beverage, instant, dry powder with water & milk trim 0.5% fat	C1052	Coffee beverage, instant, dry powder with water & milk trim 0.5% fat, prepared	BEVERAGES, NON-ALCOHOLIC	z	21
Coffee beverage, latte, double shot & milk standard 3.3% fat, 300 mL, cafe variety	C1064	Coffee beverage, latte, double shot & milk standard 3.3% fat, large cafe cup, 300 mL, cafe variety	BEVERAGES, NON-ALCOHOLIC	z	21
Coffee beverage, latte, double shot & milk trim 0.5% fat, 300 mL, cafe variety	C1069	Coffee beverage, latte, double shot & milk trim 0.5% fat, large cafe cup, 300 mL, cafe variety	BEVERAGES, NON-ALCOHOLIC	z	23
Coffee beverage, long black, double shot, 150 mL, cafe variety	C1092	Coffee beverage, long black, double shot & water, small cafe cup, 150 mL, cafe variety	BEVERAGES, NON-ALCOHOLIC	z	23
Coffee beverage, long black, double shot, 285 mL, cafe variety	C1055	Coffee beverage, long black, double shot, regular takeaway cup, 285 mL, ready to drink, cafe variety	BEVERAGES, NON-ALCOHOLIC	z	23
Coffee beverage, mochaccino, double shot & milk standard 3.3% fat, 300 mL, cafe variety	C1082	Coffee beverage, mochaccino, double shot & milk std 3.3% fat, large cafe cup 300 mL, cafe variety	BEVERAGES, NON-ALCOHOLIC	z	23
Coffee beverage, mochaccino, double shot & milk trim 0.5% fat, 300 mL, cafe variety	C1086	Coffee beverage, mochaccino, double shot & milk trim 0.5% fat, large cafe cup, 300 mL, cafe variety	BEVERAGES, NON-ALCOHOLIC	z	23

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Coffee mix, instant, dry powder, Cafe Menu Cappuccino, Nescafe	C1044	Coffee mix, instant, dry powder, Cafe Menu Cappuccino, Nescafe	BEVERAGES, NON-ALCOHOLIC	z	23
Coffee whitener, powder	P68	Coffee whitener, powder	MISCELLANEOUS	a	143
Coffee, instant, decaffeinated, dry powder	C1043	Coffee, instant, decaffeinated, dry powder, composite	BEVERAGES, NON-ALCOHOLIC	z	23
Coffee, instant, dry powder	C1042	Coffee, instant, dry powder, composite	BEVERAGES, NON-ALCOHOLIC	z	23
Coleslaw, Kentucky Fried Chicken	H20	Coleslaw, ready to eat, Kentucky Fried Chicken	FAST FOODS	au	79
Corn chip, cheese flavoured	U17	Snack, corn chip, cheese flavour, composite	SNACK FOODS	z	171
Corn snack, extruded, cheese flavoured	U16	Snack, corn based, extruded, assorted shapes, cheese flavour, composite	SNACK FOODS	z	171
Corn, baby sweet corn, canned, drained	X259	Corn, seed vegetable, canned, drained, baby sweet corn	VEGETABLES AND PULSES	b	195
Cornmeal, wholegrain, yellow	E99	Cornmeal, wholegrain, yellow	CEREALS & PSEUDO-CEREALS	u	45
Courgette, Green, unpeeled, raw	X1058	Courgette, fruit vegetable, unpeeled, raw, Green	VEGETABLES AND PULSES	z	195
Couscous, wheat, cooked	E131	Couscous, wheat, cooked	CEREALS & PSEUDO-CEREALS	z	45
Couscous, wheat, dry	E114	Couscous, wheat, dry	CEREALS & PSEUDO-CEREALS	z	45
Crab, meat stick, surimi	T40	Crab, meat stick, surimi	SHELLFISHES	bu	165
Cracker, Cruskits, Corn, Arnott's	A1029	Cracker, corn, ready to eat, Cruskits, Corn, Arnott's	BAKERY PRODUCTS	z	11
Cracker, mixed grain, Cruskits, Light, Arnott's	A1031	Cracker, mixed grain, ready to eat, Cruskits, Light, Arnott's	BAKERY PRODUCTS	z	11

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Cracker, mixed grain, Litebread, Original Crisp bread, Huntley & Palmers	A1032	Cracker, mixed grain, ready to eat, Crisp Bread Original, Litebread, Huntley & Palmers	BAKERY PRODUCTS	z	11
Cracker, Rice Cracker Seaweed, Sakata	A1035	Cracker, rice & seaweed flavoured, Rice Cracker Seaweed, Sakata	BAKERY PRODUCTS	z	11
Cracker, Rice Cracker, Barbecue	A233	Cracker, rice & barbecue flavoured, Rice Cracker, Barbecue, composite	BAKERY PRODUCTS	z	11
Cracker, Rice Cracker, Plain	A1034	Cracker, rice, Rice Cracker Plain, composite	BAKERY PRODUCTS	z	11
Cracker, rye, Crispbread, Ryvita	A141	Cracker, rye & assorted flavours, ready to eat, Crispbread, Ryvita	BAKERY PRODUCTS	z	11
Cracker, wheat, cheese flavoured	A134	Cracker, wheat, cheese flavoured, ready to eat, composite	BAKERY PRODUCTS	z	13
Cracker, wheat, Cream Crackers, Reduced Fat, Huntley & Palmers	A1033	Cracker, wheat, ready to eat, Cream Crackers, Reduced Fat, Huntley & Palmers	BAKERY PRODUCTS	z	11
Cracker, wheat, Meal Mates, Griffin's	A119	Cracker, wheat, ready to eat, Meal Mates, Griffin's	BAKERY PRODUCTS	z	11
Cracker, wheat, Salada, Light, Original, Arnott's	A1030	Cracker, wheat, ready to eat, Salada, Light, Original, Arnott's	BAKERY PRODUCTS	z	13
Cracker, wheat, sesame	A135	Cracker, wheat, sesame, ready to eat, composite	BAKERY PRODUCTS	z	13
Cracker, wheat, Snax, Griffin's	A137	Cracker, wheat, ready to eat, Snax, Griffin's	BAKERY PRODUCTS	z	13
Cracker, wheat, Water Cracker, Arnott's	A140	Cracker, wheat, ready to eat, Water Cracker, Arnott's	BAKERY PRODUCTS	z	13
Cranberry, dried, sweetened	L1023	Cranberry, dried, sweetened	FRUITS	u	107
Cream, reduced fat	F22	Cream, reduced fat	DAIRY	z	61
Cream, sour	F23	Cream, sour	DAIRY	abuz	61

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Cream, standard	F24	Cream, standard	DAIRY	z	61
Cream, whipping, ultra-high-temperature processed	F25	Cream, whipping, ultra-high-temperature processed	DAIRY	z	61
Creme fraiche	F1061	Creme fraiche, composite	DAIRY	z	61
Creme fraiche, light	F1062	Creme fraiche, light, composite	DAIRY	z	63
Croissant, plain	A101	Croissant, plain, composite	BAKERY PRODUCTS	au	13
Crunchy Nut Corn Flakes, Kellogg's, fortified	D1032	Breakfast cereal, corn flakes & peanut, ready to eat, Crunchy Nut Corn Flakes, Kellogg's, fortified vitamins B1, B2, B3, C & folate, & Fe	BREAKFAST CEREALS	abfm	41
Cucumber, Lebanese, unpeeled, raw	X1043	Cucumber, fruit vegetable, unpeeled, raw, Lebanese	VEGETABLES AND PULSES	z	195
Cucumber, Telegraph, raw, unpeeled	X1052	Cucumber, fruit vegetable, fruit, unpeeled, raw, Telegraph	VEGETABLES AND PULSES	z	197
Currant, dried	L49	Currant, dried	FRUITS	abu	107
Curry, beef korma, Indian, takeaway	H1026	Curry, beef korma, ready to eat, Indian, takeaway	FAST FOODS	z	79
Curry, beef madras, Indian, takeaway	H1027	Curry, beef madras, ready to eat, Indian, takeaway	FAST FOODS	z	79
Curry, butter chicken, Indian, takeaway	H1023	Curry, butter chicken, ready to eat, Indian, takeaway	FAST FOODS	z	79
Curry, chicken masala, Indian, takeaway	H1024	Curry, chicken masala, ready to eat, Indian, takeaway	FAST FOODS	z	79
Curry, chicken, green, Thai, takeaway	H1021	Curry, chicken, green, ready to eat, Thai, takeaway	FAST FOODS	z	79
Curry, dhal makani, Indian, takeaway	H1028	Curry, dhal makani, ready to eat, Indian, takeaway	FAST FOODS	z	79

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Curry, rogan josh, Indian, takeaway	H1025	Curry, rogan josh, ready to eat. Indian, takeaway	FAST FOODS	z	79
Custard square, baked	R5428	Custard square, baked	RECIPES	abuz	153
Custard, dry powder	E6	Custard, corn flour, colour & flavour, dry powder	CEREALS & PSEUDO-CEREALS	b	45
Date, dried	L62	Date, dried	FRUITS	abu	107
Dessert, vanilla, 99% fat free, frozen, Weight Watchers	F76	Dessert, vanilla, 99% fat free, frozen, Weight Watchers	DAIRY	z	63
Dip, guacamole	R5507	Dip, guacamole	RECIPES	abuz	153
Dip, sour cream, assorted flavours, 30% fat, La Bonne	S77	Dip, sour cream, assorted flavours, 30% fat, La Bonne	SAUCES & CONDIMENTS	z	159
Dip, sour cream, lite, assorted flavours, 7% fat	S79	Dip, sour cream, lite, assorted flavours, 7% fat, composite	SAUCES & CONDIMENTS	z	159
Doughnut, sugar & cinnamon	A34	Doughnut, sugar & cinnamon, composite	BAKERY PRODUCTS	b	13
Dressing, Coleslaw, Lite, Eta	S29	Dressing, Coleslaw, Lite, Eta	SAUCES & CONDIMENTS	z	159
Dressing, French, Kraft	S28	Dressing, French, Kraft	SAUCES & CONDIMENTS	z	161
Dressing, Italian, Kraft	S31	Dressing, Italian, Kraft	SAUCES & CONDIMENTS	z	161
Dressing, Mayonnaise, commercial	S45	Dressing, Mayonnaise, commercial	SAUCES & CONDIMENTS	z	161
Dressing, Mayonnaise, reduced fat, commercial	S64	Dressing, Mayonnaise, reduced fat, commercial	SAUCES & CONDIMENTS	a	161
Dressing, Thousand Island, Eta	S50	Dressing, Thousand Island, Eta	SAUCES & CONDIMENTS	z	161

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Dressing, Vinaigrette	S7	Dressing, Vinaigrette	SAUCES & CONDIMENTS	au	161
Dripping, beef, Farmland	J1030	Dripping, beef, Farmland	FATS & OILS	z	89
Duck, composite cuts, separable lean, roasted	M75	Duck, composite cuts, separable lean, roasted	MEATS	b	127
Dumpling, boiled, drained	R5506	Dumpling, boiled, drained	RECIPES	abz	153
Eel, smoked	K179	Eel, smoked	FIN FISHES	rz	97
Egg foo young with chicken, omelette, Chinese, takeaway	H1012	Omelette, egg foo young, with chicken, ready to eat, Chinese	FAST FOODS	z	81
Egg, chicken, white & yolk, boiled	G1001	Egg, chicken, white & yolk, boiled	EGGS	z	71
Egg, chicken, white & yolk, fried in butter	G1010	Egg, chicken, white & yolk, fried in butter	EGGS	z	71
Egg, chicken, white & yolk, fried in vegetable oil	G1002	Egg, chicken, white & yolk, fried in vegetable oil	EGGS	z	73
Egg, chicken, white & yolk, milk added, scrambled	G1009	Egg, chicken, white & yolk, milk added, scrambled	EGGS	z	73
Egg, chicken, white & yolk, poached	G1003	Egg, chicken, white & yolk, poached	EGGS	z	73
Egg, chicken, white & yolk, raw	G1008	Egg, chicken, white & yolk, raw	EGGS	z	73
Egg, chicken, white, raw	G1004	Egg, chicken, white, raw	EGGS	z	73
Egg, chicken, yolk, raw	G1005	Egg, chicken, yolk, raw	EGGS	z	75
Eggplant, baked with oil,	X1084	Eggplant, fruit vegetable, flesh, skin & seed, baked with oil, combined varieties	VEGETABLES AND PULSES	z	197

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Eggplant, boiled, drained, no salt added	X1086	Eggplant, fruit vegetable, flesh, skin & seed, boiled, drained, no salt added,	VEGETABLES AND PULSES	z	197
Eggplant, fruit vegetable, fried with oil	X1088	Eggplant, fruit vegetable, flesh, skin & seed, fried with oil, combined varieties	VEGETABLES AND PULSES	z	197
Eggplant, steamed	X1087	Eggplant, fruit vegetable, flesh, skin & seed, steamed, combined varieties	VEGETABLES AND PULSES	z	197
Energy drink, assorted flavours, V, Frucor, fortified	C1030	Energy drink, assorted flavours, ready to drink, V, Frucor, composite, fortified vitamins B2, B3, B5, B6 & B12	BEVERAGES, NON-ALCOHOLIC	z	25
Energy drink, sugar free, V, Frucor, fortified	C1031	Energy drink, sugar free, V, Frucor, fortified vitamins B2, B3, B5, B6 & B12	BEVERAGES, NON-ALCOHOLIC	z	25
Energy food drink, dry powder, Chocolate, Nesquik, Nestle	C74	Energy food drink, chocolate, dry powder, Chocolate, Nesquik, Nestle	BEVERAGES, NON-ALCOHOLIC	z	25
Energy food drink, dry powder, Chocolate Frothy Classic & Extreme Choc, Jarrah	C1038	Energy food drink, chocolate, dry powder, Chocolate Frothy Classic & Extreme Choc, Jarrah	BEVERAGES, NON-ALCOHOLIC	z	25
Energy food drink, dry powder, Drinking Chocolate, Cadbury	C1037	Energy food drink, chocolate, dry powder, Drinking Chocolate, Cadbury	BEVERAGES, NON-ALCOHOLIC	z	25
Energy food drink, powder, malted barley and chocolate, Milo, Nestle, fortified	C1035	Energy food drink, chocolate & malted barley, powder, Milo, Nestle, fortified vitamins A, B1, B2 & C, Ca, Fe & Mg	BEVERAGES, NON-ALCOHOLIC	z	25
Feijoa, flesh, raw	L67	Feijoa, flesh, raw, combined varieties	FRUITS	z	107
Fig, dried	L68	Fig, dried	FRUITS	abu	107
Fish, battered, deep fried, Independent Shops	H22	Fish, battered, deep fried, Independent Shops	FAST FOODS	z	81
Fish, cake, baked	H57	Fish, cake, baked	FAST FOODS	z	81
Fish, cake, deep fried in peanut oil	H23	Fish, cake, deep fried in peanut oil	FAST FOODS	z	81
Fish, fillet, crumbed, frozen, baked	H194	Fish, fillet, crumbed, frozen, baked, composite	FAST FOODS	z	81

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Fish, fillet, crumbed, frozen, fried	H195	Fish, fillet, crumbed, frozen, fried, composite	FAST FOODS	z	81
Fish, fingers, baked	H61	Fish, fingers, baked	FAST FOODS	z	81
Fish, fingers, deep fried in peanut oil	H65	Fish, fingers, deep fried in peanut oil	FAST FOODS	z	81
Flan, cheese & egg, baked	R5420	Flan, cheese & egg, baked	RECIPES	abz	153
Flavoured drink, assorted fruit flavours, dry powder, Vitafresh, Hansell's, fortified	C138	Flavoured drink, assorted fruit flavours, dry powder, Vitafresh, Hansell's, fortified vitamin C	BEVERAGES, NON-ALCOHOLIC	rz	25
Flavoured drink, dry powder, assorted flavours, Raro	C99	Flavoured drink, assorted flavours, dry powder, Raro	BEVERAGES, NON-ALCOHOLIC	rz	25
Flavoured drink, lemon & barley, dry powder with water	C58	Flavoured drink, lemon & barley, dry powder with water, ready to drink	BEVERAGES, NON-ALCOHOLIC	z	25
Flavoured drink, orange	C47	Flavoured drink, orange, ready to drink	BEVERAGES, NON-ALCOHOLIC	a	27
Flounder, flesh, baked	K56	Flounder, flesh, baked	FIN FISHES	z	97
Flour, chickpea, raw	E1032	Flour, chickpea, raw	CEREALS & PSEUDO-CEREALS	u	45
Flour, corn	E9	Flour, corn	CEREALS & PSEUDO-CEREALS	b	45
Flour, soy, full fat	E12	Flour, soy, full fat	CEREALS & PSEUDO-CEREALS	z	45
Flour, wheat, white	E108	Flour, wheat, white, standard, composite	CEREALS & PSEUDO-CEREALS	z	45
Flour, wheat, wholemeal	E46	Flour, wheat wholemeal	CEREALS & PSEUDO-CEREALS	z	47
Fried rice, combination, Chinese, takeaway	H1018	Rice, fried, combination, ready to eat. Chinese, takeaway	FAST FOODS	z	81

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Fries, potato, Burger King	H1046	Fries, potato, Burger King	FAST FOODS	mz	81
Fries, potato, Kentucky Fried Chicken	H1041	Fries, potato, Kentucky Fried Chicken	FAST FOODS	mz	81
Fries, potato, McDonald's	H1042	Fries, potato, McDonald's	FAST FOODS	mz	83
Fries, potato, straight cut, Independent Shops	H1039	Fries, potato, straight cut, Independent Shops	FAST FOODS	z	83
Fromage frais, assorted fruits & flavours, Fruche	F1064	Fromage frais, assorted fruits & flavours, Fruche	DAIRY	z	63
Fromage frais, vanilla, Fruche	F1063	Fromage frais, vanilla, Fruche	DAIRY	z	63
Frozen meal, lasagne, beef, bake	E127	Frozen meal, lasagne, beef, baked, composite	CEREALS & PSEUDO-CEREALS	z	47
Frozen meal, macaroni cheese, baked	E129	Frozen meal, macaroni cheese, baked, composite	CEREALS & PSEUDO-CEREALS	z	47
Frozen meal, roast beef with mashed potato & vegetables, microwaved, Wattie's	N1007	Frozen meal, roast beef with mashed potato & vegetables, microwaved, ready to eat, Wattie's	MEAT PRODUCTS	z	137
Frozen meal, roast beef with roast potato & vegetables, microwaved	N1003	Frozen meal, roast beef with roast potato & vegetables, microwaved, ready to eat, composite	MEAT PRODUCTS	z	137
Frozen meal, roast lamb with roast potato & vegetables, microwaved	N1004	Frozen meal, roast lamb with roast potato & vegetables, microwaved, ready to eat, composite	MEAT PRODUCTS	z	137
Frozen meal, roast pork with mashed potato & vegetables, microwaved, Wattie's	N1005	Frozen meal, roast pork with mashed potato & vegetables, microwaved, ready to eat, Wattie's	MEAT PRODUCTS	z	137
Frozen meal, spaghetti bolognese, baked	E128	Frozen meal, spaghetti bolognese, baked, composite	CEREALS & PSEUDO-CEREALS	z	47
Fruit bar, wholemeal, assorted flavours, Mother Earth	U21	Fruit bar, wholemeal, assorted flavours, Mother Earth	SNACK FOODS	z	171
Fruit gum	W8	Fruit gum	SUGARS, CONFECTIONARIES & SWEET SPREADS	b	183

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Fruit leather, apricot	U34	Fruit leather, apricot	SNACK FOODS	z	171
Fruit mix, dried	L196	Fruit mix, dried	FRUITS	a	107
Fruit roll, strawberry, Uncle Tobys	U23	Fruit roll, strawberry, Uncle Tobys	SNACK FOODS	z	171
Fruit salad, canned in syrup, undrained	L74	Fruit salad, in syrup, canned, undrained	FRUITS	b	107
Fruitful Breakfast, Hubbards	D1036	Breakfast cereal, muesli, ready to eat, Fruitful Breakfast, Hubbards	BREAKFAST CEREALS	z	41
Garlic Bread, made with butter, La Famiglia & Signature Range	A1017	Bread, garlic, made with butter, Garlic Bread Traditional Style, La Famiglia & Garlic Bread Italian Style, Signature Range	BAKERY PRODUCTS	z	13
Garlic Bread, made with margarine, Pams & Mamma Fiorelli's	A1019	Bread, garlic, made with margarine, Garlic Bread, Pams & Garlic Bread Traditional, Mamma Fiorelli's	BAKERY PRODUCTS	z	13
Garlic, cloves, raw, peeled	X260	Garlic, bulb vegetable, cloves, raw, peeled	VEGETABLES AND PULSES	b	197
Gherkin, pickled, in sweetened brine, drained	X143	Gherkin, pickled, in sweetened brine, drained	VEGETABLES AND PULSES	a	197
Ginger, preserved	X1030	Ginger, root vegetable, rhizomes, preserved	VEGETABLES AND PULSES	bou	199
Gooseberry, flesh, skin & seeds, raw	L78	Gooseberry, flesh, skin & seeds, raw	FRUITS	bu	107
Grape, Black, flesh, raw	L82	Grape, flesh, raw, Black	FRUITS	abu	107
Grape, red or green, seedless, raw, European type	L1018	Grape, red or green, seedless, raw, European type	FRUITS	u	109
Grape, White, flesh & skin, raw	L83	Grape, flesh & skin, raw, White	FRUITS	abu	107
Grapefruit, flesh, raw	L80	Grapefruit, flesh, raw	FRUITS	abu	109

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Ham, sliced	N65	Ham, sliced	MEAT PRODUCTS	z	137
Hoki, flesh, baked	K60	Hoki, flesh, baked	FIN FISHES	z	99
Hoki, flesh, deep fried	K61	Hoki, flesh, deep fried	FIN FISHES	z	99
Honey	W11	Honey	SUGARS, CONFECTIONARIES & SWEET SPREADS	bz	183
Hummus, original, 6.5% fat	S73	Hummus, original, 6.5% fat, composite	SAUCES & CONDIMENTS	z	161
Ice block, frozen	W31	Ice block, frozen	SUGARS, CONFECTIONARIES & SWEET SPREADS	a	183
Ice cream, chocolate, standard	F1070	Ice cream, chocolate, standard, composite	DAIRY	z	63
Ice cream, creamy, fruit ripple	F118	Ice cream, creamy, fruit ripple, composite	DAIRY	z	65
Ice cream, Hokey Pokey	F111	Ice cream, with honey comb toffee, Hokey Pokey, composite	DAIRY	z	63
Ice cream, Jelly Tip, Tip Top	F110	Ice cream, with jelly & chocolate, Jelly Tip, Tip Top	DAIRY	z	63
Ice cream, Paddle Pop, chocolate	F113	Ice cream, stick, chocolate, Paddle Pop	DAIRY	z	63
Ice cream, soft serve	F78	Ice cream, soft serve, composite	DAIRY	z	65
Ice cream, vanilla, low fat	F122	Ice cream, vanilla, low fat	DAIRY	z	65
Ice cream, vanilla, premium	F29	Ice cream, vanilla, premium	DAIRY	z	65

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Ice cream, vanilla, standard	F28	Ice cream, vanilla, standard	DAIRY	z	65
Jam, berry fruit	W14	Jam, berry fruit, composite	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	183
Jam, stone fruit	W15	Jam, stone fruit, composite	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	183
Jellybeans, jaybees, Pascall	W45	Jellybeans, jaybees, Pascall	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	185
Juice concentrate, Blackcurrant, Baker Halls, fortified	C93	Juice concentrate, Blackcurrant, Baker Halls, fortified vitamin C	BEVERAGES, NON- ALCOHOLIC	ar	27
Juice concentrate, blackcurrant, frozen	C1028	Juice concentrate, blackcurrant, frozen	BEVERAGES, NON- ALCOHOLIC	z	27
Juice concentrate, Lemon & Barley, Baker Halls, fortified	C95	Juice concentrate, Lemon & Barley, Baker Halls, fortified vitamin C	BEVERAGES, NON- ALCOHOLIC	ar	27
Juice concentrate, orange	C55	Juice concentrate, orange	BEVERAGES, NON- ALCOHOLIC	z	27
Juice, apple, Fresh Up	C46	Juice, apple, ready to drink, Fresh Up	BEVERAGES, NON- ALCOHOLIC	abuz	27
Juice, cranberry, cocktail, bottled	C1015	Juice, cranberry, cocktail, bottled	BEVERAGES, NON- ALCOHOLIC	u	27
Juice, grape	C26	Juice, grape, ready to drink	BEVERAGES, NON- ALCOHOLIC	abu	27
Juice, grapefruit, unsweetened	C12	Juice, grapefruit, ready to drink, unsweetened	BEVERAGES, NON- ALCOHOLIC	ab	29
Juice, lemon, raw	L91	Juice, lemon, raw	FRUITS	bu	109
Juice, orange with apple base, Just Juice, fortified	C38	Juice, orange with apple base, Just Juice, fortified vitamin C	BEVERAGES, NON- ALCOHOLIC	z	29

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Juice, orange, raw	L113	Juice, orange, raw	FRUITS	abu	109
Juice, orange, unsweetened, composite	C14	Juice, orange, unsweetened, ready to drink, composite	BEVERAGES, NON-ALCOHOLIC	z	29
Juice, tomato, McCoy	C16	Juice, tomato, ready to drink, McCoy	BEVERAGES, NON-ALCOHOLIC	z	29
Just Right, Original Kellogg's, fortified	D1043	Breakfast cereal, mixed grain flakes, dried fruit, ready to eat, Just Right, Original Kellogg's, fortified vitamins B1, B2, B3 & folate, & Fe	BREAKFAST CEREALS	z	41
Kahawai, flesh, baked	K165	Kahawai, flesh, baked	FIN FISHES	z	99
Kahawai, flesh, deep fried	K157	Kahawai, flesh, deep fried	FIN FISHES	z	99
Kina, roe, raw	T26	Kina, roe, raw	SHELLFISHES	z	167
Kiwifruit, Zespri Gold (Hort16A) Kiwifruit, Zespri, raw	L1036	Kiwifruit, gold, flesh & seed, fresh, raw, Zespri Gold (Hort16A) Kiwifruit, Zespri	FRUITS	z	109
Kiwifruit, Zespri Green (Hayward) Kiwifruit, Zespri, raw	L1026	Kiwifruit, green, flesh & seed, fresh, raw, Zespri Green (Hayward) Kiwifruit, Zespri	FRUITS	z	109
Kiwifruit, Zespri Organic Green (Hayward) Kiwifruit, Zespri, raw	L1010	Kiwifruit, green organic, flesh & seed, raw, Zespri Organic Green (Hayward) Kiwifruit, Zespri	FRUITS	z	109
Kiwifruit, Zespri SunGold Kiwifruit (Gold3), Zespri, raw	L1077	Kiwifruit, gold, flesh & seed, raw, Zespri SunGold Kiwifruit (Gold3)	FRUITS	z	109
Kiwifruit, Zespri Sweet Green Kiwifruit (Green14), Zespri, raw	L1078	Kiwifruit, green, flesh & seed, raw, Zespri Sweet Green Kiwifruit (Green14)	FRUITS	z	109
Kumara, flesh, boiled, drained, no salt added	X1010	Kumara, root vegetable, root tuber, flesh, boiled, drained, no salt added, combined cultivar	VEGETABLES AND PULSES	z	199
Kumara, Owairaka Red, flesh, boiled, drained, no salt added	X1064	Kumara, root vegetable, root tuber, flesh, boiled, drained, no salt added, Red, Owairaka Red	VEGETABLES AND PULSES	z	199
Kumara, Owairaka Red, flesh, raw	X1057	Kumara, root vegetable, root tuber, flesh, raw, Red, Owairaka Red	VEGETABLES AND PULSES	z	199

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Lamb, forequarter & hindquarter assorted cuts, separable lean & fat, cooked	M1223	Lamb, forequarter & hindquarter assorted cuts, separable lean & fat, cooked, composite	MEATS	z	127
Lamb, forequarter & hindquarter assorted cuts, separable lean, cooked	M1151	Lamb, forequarter & hindquarter assorted cuts, separable lean, cooked, composite	MEATS	z	127
Lamb, forequarter breast, separable lean & fat, braised	M1204	Lamb, forequarter breast, separable lean & fat, braised	MEATS	z	127
Lamb, forequarter breast, separable lean, braised	M1122	Lamb, forequarter breast, separable lean, braised	MEATS	z	127
Lamb, forequarter fore-shank, separable lean & fat, braised	M1205	Lamb, forequarter fore-shank, separable lean & fat, braised	MEATS	z	127
Lamb, forequarter fore-shank, separable lean, braised	M1123	Lamb, forequarter fore-shank, separable lean, braised	MEATS	z	127
Lamb, forequarter rack fully frenched, separable lean & fat, fast-roasted	M1207	Lamb, forequarter rack fully frenched, separable lean & fat, fast-roasted	MEATS	z	127
Lamb, forequarter rack fully frenched, separable lean, fast-roasted	M1125	Lamb, forequarter rack fully frenched, separable lean, fast-roasted	MEATS	z	127
Lamb, forequarter rack partially frenched, separable lean & fat, fast-roasted	M1208	Lamb, forequarter rack partially frenched, separable lean & fat, fast-roasted	MEATS	z	127
Lamb, forequarter rack partially frenched, separable lean, fast-roasted	M1126	Lamb, forequarter rack partially frenched, separable lean, fast-roasted	MEATS	z	127
Lamb, forequarter round neck chops, separable lean & fat, braised	M1206	Lamb, forequarter round neck chops, separable lean & fat, braised	MEATS	z	127
Lamb, forequarter round neck chops, separable lean, braised	M1124	Lamb, forequarter round neck chops, separable lean, braised	MEATS	z	127
Lamb, forequarter shoulder boneless rolled & netted, separable lean & fat, slow-roasted	M1203	Lamb, forequarter shoulder boneless rolled & netted, separable lean & fat, slow-roasted	MEATS	z	127
Lamb, forequarter shoulder boneless rolled & netted, separable lean, slow-roasted	M1121	Lamb, forequarter shoulder boneless rolled & netted, separable lean, slow-roasted	MEATS	z	127
Lamb, forequarter shoulder chops, separable lean & fat, braised	M1210	Lamb, forequarter shoulder chops, separable lean & fat, braised	MEATS	z	127

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Lamb, forequarter shoulder chops, separable lean, braised	M1128	Lamb, forequarter shoulder chops, separable lean, braised	MEATS	z	127
Lamb, forequarter shoulder square cut, separable lean & fat, slow-roasted	M1209	Lamb, forequarter shoulder square cut, separable lean & fat, slow-roasted	MEATS	z	127
Lamb, forequarter shoulder square cut, separable lean, slow-roasted	M1127	Lamb, forequarter shoulder square cut, separable lean, slow-roasted	MEATS	z	127
Lamb, hindquarter double loin, separable lean & fat, fast-roasted	M1217	Lamb, hindquarter double loin, separable lean & fat, fast-roasted	MEATS	z	127
Lamb, hindquarter double loin, separable lean, fast-roasted	M1136	Lamb, hindquarter double loin, separable lean, fast-roasted	MEATS	z	129
Lamb, hindquarter fillet, separable lean & fat, fast-fried	M1218	Lamb, hindquarter fillet, separable lean & fat, fast-fried	MEATS	z	129
Lamb, hindquarter fillet, separable lean, fast-fried	M1137	Lamb, hindquarter fillet, separable lean, fast-fried	MEATS	z	129
Lamb, hindquarter flap boneless, separable lean & fat, simmered	M1213	Lamb, hindquarter flap boneless, separable lean & fat, simmered	MEATS	z	129
Lamb, hindquarter flap boneless, separable lean, simmered	M1132	Lamb, hindquarter flap boneless, separable lean, simmered	MEATS	z	129
Lamb, hindquarter knuckle, separable lean & fat, braised	M1215	Lamb, hindquarter knuckle, separable lean & fat, braised	MEATS	z	129
Lamb, hindquarter knuckle, separable lean, braised	M1134	Lamb, hindquarter knuckle, separable lean, braised	MEATS	z	129
Lamb, hindquarter leg boned, separable lean & fat, slow-roasted	M1219	Lamb, hindquarter leg boned, separable lean & fat, slow-roasted	MEATS	z	129
Lamb, hindquarter leg boned, separable lean, slow-roasted	M1138	Lamb, hindquarter leg boned, separable lean, slow-roasted	MEATS	z	129
Lamb, hindquarter leg chop, separable lean & fat, fast-fried	M1211	Lamb, hindquarter leg chop, separable lean & fat, fast-fried	MEATS	z	129
Lamb, hindquarter leg chop, separable lean, fast-fried	M1130	Lamb, hindquarter leg chop, separable lean, fast-fried	MEATS	z	129

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Lamb, hindquarter middle loin chop, separable lean & fat, fast-fried	M1216	Lamb, hindquarter middle loin chop, separable lean & fat, fast-fried	MEATS	z	129
Lamb, hindquarter middle loin chop, separable lean, fast-fried	M1135	Lamb, hindquarter middle loin chop, separable lean, fast-fried	MEATS	z	129
Lamb, hindquarter rump, separable lean & fat, fast-roasted	M1212	Lamb, hindquarter rump, separable lean & fat, fast-roasted	MEATS	z	129
Lamb, hindquarter rump, separable lean, fast-roasted	M1131	Lamb, hindquarter rump, separable lean, fast-roasted	MEATS	z	129
Lamb, hindquarter striploin, separable lean & fat, fast-roasted	M1214	Lamb, hindquarter striploin, separable lean & fat, fast-roasted	MEATS	z	129
Lamb, hindquarter striploin, separable lean, fast-roasted	M1133	Lamb, hindquarter striploin, separable lean, fast-roasted	MEATS	z	129
Lamb, mince, standard, stewed	M1129	Lamb, mince, standard, stewed	MEATS	z	129
Lamb, offal, brain, raw, simmered, drained & fried	M1139	Lamb, offal, brain, raw, simmered, drained & fried	MEATS	z	131
Lamb, offal, heart, simmered & drained	M1140	Lamb, offal, heart, simmered & drained	MEATS	z	131
Lamb, offal, kidney, fried	M1141	Lamb, offal, kidney, fried	MEATS	z	131
Lamb, offal, lambs fry, fried	M1142	Lamb, offal, lambs fry, fried	MEATS	z	131
Lard	J7	Lard	FATS & OILS	b	89
Leek, boiled, drained, no salt added	X50	Leek, bulb vegetable, boiled, drained, no salt added	VEGETABLES AND PULSES	b	199
Lemon curd, cooked	R5416	Lemon curd, cooked	RECIPES	abz	153
Lemon, flesh, raw	L183	Lemon, flesh, raw	FRUITS	bu	111

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Lentil, split, boiled, drained, no salt added	X54	Lentil, split, boiled, drained, no salt added	VEGETABLES AND PULSES	b	199
Lettuce, hydroponic varieties, raw	X305	Lettuce, leafy vegetable, raw, hydroponic varieties	VEGETABLES AND PULSES	bu	199
Lettuce, raw	X1009	Lettuce, leafy vegetable, raw, combined varieties	VEGETABLES AND PULSES	z	199
Liquid breakfast, assorted flavours, Fast Start, Anchor, fortified	C1097	Nutritional beverage, liquid breakfast, assorted flavours, ready to drink, Fast Start, Anchor, fortified vitamins A, B1, B2, B3, B6, B12, D & folate	BEVERAGES, NON-ALCOHOLIC	z	29
Liquid breakfast, assorted flavours, Up&Go, Sanitarium, fortified	C1094	Nutritional beverage, liquid breakfast, assorted flavours, ready to drink, Up&Go, Sanitarium, fortified vitamins A, B1, B2, B3, B6, B12, B6, C & folate	BEVERAGES, NON-ALCOHOLIC	z	29
Liquorice, allsorts	W29	Liquorice, allsorts	SUGARS, CONFECTIONARIES & SWEET SPREADS	b	185
Liquorice, black	W43	Liquorice, black, composite	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	185
Lollies, minties, Pascall	W44	Lollies, minties, Pascall	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	185
Lollipop, assorted flavours, Chupa Chup	W57	Lollipop, assorted flavours, Chupa Chup	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	185
Lychee, canned in syrup, undrained	L97	Lychee, in syrup, canned, undrained	FRUITS	b	111
Mandarin, flesh, raw	L194	Mandarin, flesh, raw	FRUITS	z	111
Mango, canned in syrup, undrained	L100	Mango, in syrup, canned, undrained	FRUITS	abu	111
Mango, flesh, raw	L101	Mango, flesh, raw	FRUITS	abu	111

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Margarine, avocado, Olivani	J1022	Margarine, avocado, Olivani	FATS & OILS	z	89
Margarine, canola, monounsaturated, 50% fat	J1003	Margarine, canola, monounsaturated, 50% fat, composite	FATS & OILS	z	89
Margarine, canola, monounsaturated, 70% fat	J1001	Margarine, canola, monounsaturated, 70% fat, composite	FATS & OILS	z	89
Margarine, catering, Choice	J1023	Margarine, catering, Choice	FATS & OILS	z	89
Margarine, light, Logical	J1029	Margarine, light, Logical	FATS & OILS	z	91
Margarine, light, monounsaturated, 55% fat, Olivani	J1012	Margarine, light, monounsaturated, 55% fat, Olivani	FATS & OILS	z	91
Margarine, light, polyunsaturated, 50% fat, Flora, fortified	J1008	Margarine, light, polyunsaturated, 50% fat, Flora, fortified vitamin A & D	FATS & OILS	z	91
Margarine, monounsaturated, 75% fat, Olivani	J1009	Margarine, monounsaturated, 75% fat, Olivani	FATS & OILS	z	91
Margarine, original, Flora, fortified	J1028	Margarine, original, Flora, fortified vitamin D	FATS & OILS	z	91
Margarine, polyunsaturated, 60% fat, Sunrise	J1007	Margarine, polyunsaturated, 60% fat, Sunrise	FATS & OILS	z	91
Margarine, polyunsaturated, 70% fat, fortified	J1005	Margarine, polyunsaturated, 70% fat, composite, fortified vitamins A & D	FATS & OILS	z	91
Margarine, polyunsaturated, 70% fat, reduced salt, fortified	J1006	Margarine, polyunsaturated, 70% fat, reduced salt, composite, fortified vitamins A & D	FATS & OILS	z	93
Margarine, rice bran, Alfa One	J1020	Margarine, rice bran, Alfa One	FATS & OILS	z	93
Margarine, rice bran, light, Alfa One	J1021	Margarine, rice bran, light, Alfa One	FATS & OILS	z	93
Margarine, summer gold, canola, monounsaturated, 70% fat, Pams	J1002	Margarine, summer gold, canola, monounsaturated, 70% fat, Pams	FATS & OILS	z	93

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Margarine, summer gold, lite, canola, monounsaturated, 50% fat, Pams	J1004	Margarine, summer gold, lite, canola, monounsaturated, 50% fat, Pams	FATS & OILS	z	93
Marmalade	W17	Marmalade	SUGARS, CONFECTIONARIES & SWEET SPREADS	b	185
Marrow, flesh, boiled, drained, no salt added	X57	Marrow, fruit vegetable, flesh, boiled, drained, no salt added	VEGETABLES AND PULSES	ab	199
Marshmallow, pink & white	W40	Marshmallow, pink & white, composite	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	185
Melon, Honeydew, flesh, raw	L105	Melon, flesh, raw, Honeydew	FRUITS	abu	111
Melon, rock, flesh, raw	L106	Melon, rock, flesh, raw, combined cultivars	FRUITS	z	111
Meringue, baked	R59	Meringue, baked	RECIPES	abz	153
Milk, condensed, sweetened, skim	F30	Milk, condensed, sweetened, skim	DAIRY	b	65
Milk, condensed, sweetened, whole	F31	Milk, condensed, sweetened, whole	DAIRY	abuz	65
Milk, cow, high calcium 0.1% fat, fluid, fortified	F1018	Milk, cow, high calcium 0.1% fat, fluid, composite, fortified vitamin D & Ca	DAIRY	z	67
Milk, cow, lite 1.5% fat, fluid	F1042	Milk, cow, lite 1.5% fat, fluid, composite	DAIRY	z	67
Milk, cow, powder, instant, skim	F36	Milk, cow, instant, skim, powder	DAIRY	abuz	67
Milk, cow, powder, instant, whole	F37	Milk, cow, instant, whole, powder	DAIRY	z	67
Milk, cow, standard 3.3% fat, fluid	F1028	Milk, cow, standard 3.3% fat, fluid, composite	DAIRY	z	67

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Milk, cow, standard, fluid, ultra-high-temperature processed	F43	Milk, cow, standard, fluid, ultra-high-temperature processed	DAIRY	z	67
Milk, cow, trim 0.5% fat, fluid	F1035	Milk, cow, trim 0.5% fat, fluid, composite	DAIRY	z	67
Milk, cow, whole 4% fat, fluid	F33	Milk, cow, whole 4% fat, fluid	DAIRY	z	69
Milk, cow, whole, evaporated, fluid	F32	Milk, cow, whole, evaporated, fluid	DAIRY	z	69
Milk, goat, whole, fluid	F52	Milk, goat, whole, fluid	DAIRY	z	69
Milk, human, transitional, fluid	F54	Milk, human, transitional, fluid	DAIRY	b	69
Mincemeat, fruit, Christmas	R5415	Mincemeat, fruit, Christmas	RECIPES	abuz	155
Muesli bar, chocolate chip	U30	Muesli bar, chocolate chip, composite	SNACK FOODS	z	171
Muesli bar, chocolate coated, Snacker	U27	Muesli bar, chocolate coated, Snacker	SNACK FOODS	z	171
Muesli bar, fruit & nut	U28	Muesli bar, fruit & nut, composite	SNACK FOODS	z	171
Muesli bar, fruit filled, twisted, assorted flavours	U67	Muesli bar, fruit filled, twisted, assorted flavours, composite	SNACK FOODS	z	171
Muesli bar, fruit filled, wholemeal, assorted flavours	U70	Muesli bar, fruit filled, wholemeal, assorted flavours	SNACK FOODS	z	171
Muesli bar, yoghurt coated	U24	Muesli bar, yoghurt coated, composite	SNACK FOODS	z	171
Muffin, assorted flavours, toasted	A96	Muffin, assorted flavours, toasted, Homestyle, composite	BAKERY PRODUCTS	z	13
Muffin, blueberry	A127	Muffin, blueberry	BAKERY PRODUCTS	z	15

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Muffin, bran	A129	Muffin, bran	BAKERY PRODUCTS	z	15
Muffin, chocolate	A128	Muffin, chocolate	BAKERY PRODUCTS	z	15
Multigrain chip, assorted flavours, Grainwaves, Bluebird	U57	Snack, multigrain chip, assorted flavours, Grainwaves, Bluebird	SNACK FOODS	z	171
Mushroom, fried in butter	X298	Mushroom, fungus, fried in butter	VEGETABLES AND PULSES	z	201
Mushroom, fried in oil	X297	Mushroom, fungus, fried in oil	VEGETABLES AND PULSES	z	201
Mushroom, Portabella, whole, raw	X1089	Mushroom, fungus, whole, stem & cap, fresh, raw, Portabella	VEGETABLES AND PULSES	z	201
Mushroom, Portobello, whole, baked with oil,	X1090	Mushroom, fungus, whole, stem & cap, baked with oil, Portobello	VEGETABLES AND PULSES	z	199
Mushroom, raw	X60	Mushroom, fungus, raw	VEGETABLES AND PULSES	z	201
Mussel, green, meat, boiled	T1026	Mussel, green, meat, boiled	SHELLFISHES	z	167
Mussel, green, meat, fresh, raw	T1024	Mussel, green, meat, fresh, raw	SHELLFISHES	z	167
Mussel, green, meat, marinated, assorted flavoured, drained, ready to eat, Sealord	T1015	Mussel, green, meat, marinated, assorted flavoured, drained, ready to eat, Sealord	SHELLFISHES	z	167
Mussel, green, meat, marinated, drained, ready to eat, Talley's	T1005	Mussel, green, meat, marinated, drained, ready to eat, Talley's	SHELLFISHES	z	167
Mussel, green, meat, smoked, flavoured, ready to eat, Garlic, Aqua Fresh	T1022	Mussel, green, meat, smoked, flavoured, ready to eat, Garlic, Aqua Fresh	SHELLFISHES	z	167
Mussel, green, meat, smoked, ready to eat, Natural, Aqua Fresh	T1023	Mussel, green, meat, smoked, ready to eat, Natural, Aqua Fresh	SHELLFISHES	z	167
Mutton, leg, lean, roasted	M598	Mutton, leg, separable lean, roasted	MEATS	z	131

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Nachos, with beans, cheese & sour cream	R5438	Nachos, with beans, cheese & sour cream	RECIPES	abuz	155
Natural Muesli Fruit and 5 Grains, Sanitarium	D1019	Breakfast cereal, muesli, ready to eat, Natural Muesli Fruit and 5 Grains, Sanitarium	BREAKFAST CEREALS	afm	41
Nectarine, flesh & skin, raw	L111	Nectarine, flesh & skin, raw	FRUITS	z	111
Non alcoholic beverage, Kava, prepared	C1026	Non alcoholic beverage, Kava, prepared	BEVERAGES, NON-ALCOHOLIC	z	29
Noodle, chow mein, combination, Chinese	H1017	Noodle, chow mein, combination, Chinese, takeaway	FAST FOODS	z	83
Noodle, instant, boiled, drained	E81	Noodle, instant, boiled, drained	CEREALS & PSEUDO-CEREALS	z	47
Noodle, pad thai with chicken & egg, Thai, takeaway	H1022	Noodle, pad thai with chicken & egg, Thai, takeaway	FAST FOODS	z	83
Noodle, rice flour, dry, boiled, drained	E1053	Noodle, rice flour, dry, boiled, drained, composite	CEREALS & PSEUDO-CEREALS	z	47
Noodle, shelf-fresh, boiled, drained, Japanese Udon Noodles	E1056	Noodle, wheat flour, shelf-fresh, boiled, drained Japanese Udon Noodles	CEREALS & PSEUDO-CEREALS	z	47
Noodle, shelf-fresh, stir fried, Japanese Udon Noodles	E1057	Noodle, wheat flour, shelf-fresh, stir fried, Japanese Udon Noodles, composite	CEREALS & PSEUDO-CEREALS	z	47
Noodle, wheat flour with egg, boiled, drained	E39	Noodle, wheat flour with egg, boiled, drained	CEREALS & PSEUDO-CEREALS	b	47
Noodle, wheat flour with egg, fried	E40	Noodle, wheat flour with egg, fried	CEREALS & PSEUDO-CEREALS	b	47
Noodle, wheat flour, assorted flavours, boiled, undrained, 2 Minutes, Maggi	E1050	Noodle, wheat flour & assorted flavours, boiled, undrained, 2 Minutes, Maggi	CEREALS & PSEUDO-CEREALS	z	49
Noodle, wheat, Shin Ramyun Noodle Soup Hot & Spicy, Nong Shim, boiled, undrained	E1049	Noodle, wheat flour, flavoured, boiled, undrained, Shin Ramyun Noodle Soup Hot & Spicy, Nong Shim	CEREALS & PSEUDO-CEREALS	z	49
Nut bar, peanut & chocolate, Choc Peanut, Tasti	U1011	Nut bar, peanut & chocolate, Choc Peanut, Tasti	SNACK FOODS	z	173

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Nut bar, peanut & chocolate, Chocolate Nut Bar Original, Nice & Natural	U1010	Nut bar, peanut & chocolate, Chocolate Nut Bar Original, Nice & Natural	SNACK FOODS	z	173
Nut, almond, dry roasted, salt added	Q1008	Nut, almond, dry roasted, salt added	NUTS & SEEDS	u	147
Nut, almond, dry roasted, unblanched, no salt added	Q1004	Nut, almond, dry roasted, unblanched, no salt added	NUTS & SEEDS	u	147
Nut, almond, raw, dried, unblanched	Q1002	Nut, almond, raw, dried, unblanched	NUTS & SEEDS	u	147
Nut, almond, roasted with oil, unblanched, no salt added	Q1003	Nut, almond, roasted with oil, unblanched, no salt added	NUTS & SEEDS	u	151
Nut, brazil, raw	Q4	Nut, brazil, raw	NUTS & SEEDS	abu	147
Nut, cashew, raw	Q1016	Nut, cashew, raw	NUTS & SEEDS	a	150
Nut, cashew, roasted, no salt added	Q1017	Nut, cashew, roasted, no salt added	NUTS & SEEDS	a	150
Nut, cashew, roasted, salt added	Q1018	Nut, cashew, roasted, salt added	NUTS & SEEDS	a	150
Nut, hazelnut, raw	Q7	Nut, hazelnut, raw	NUTS & SEEDS	z	150
Nut, macadamia, raw	Q38	Nut, macadamia, raw	NUTS & SEEDS	bu	150
Nut, macadamia, roasted with oil, salt added	Q19	Nut, macadamia, roasted with oil, salt added	NUTS & SEEDS	bu	150
Nut, mixed, salted	Q11	Nut, mixed, salted	NUTS & SEEDS	a	150
Nut, peanut, all types, dry roasted, no salt added	Q1005	Nut, peanut, all types, dry roasted, no salt added	NUTS & SEEDS	u	150
Nut, peanut, all types, roasted with oil, no salt added	Q1006	Nut, peanut, all types, roasted with oil, no salt added	NUTS & SEEDS	u	150

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Nut, pecan, dried, raw	Q94	Nut, pecan, dried, raw	NUTS & SEEDS	u	150
Nut, pine, raw	Q21	Nut, pine, raw	NUTS & SEEDS	au	149
Nut, pistachio, raw	Q22	Nut, pistachio, raw	NUTS & SEEDS	au	151
Nut, walnut, raw	Q17	Nut, walnut, raw	NUTS & SEEDS	z	151
Nutri-Grain, Kellogg's, fortified	D1037	Breakfast cereals, mixed grains extruded, ready to eat, Nutri-Grain, Kellogg's, fortified vitamins B1, B2, B3, B6, C & folate, Ca & Fe	BREAKFAST CEREALS	z	41
Oat bran	E23	Bran, oats, composite	CEREALS & PSEUDO-CEREALS	uz	49
Oatmeal, dry	E22	Oatmeal, dry	CEREALS & PSEUDO-CEREALS	z	49
Oats, rolled, raw	E25	Oats, grains rolled, raw, composite	CEREALS & PSEUDO-CEREALS	z	49
Oats, toasted, Rolled Oats, Harraways	E1015	Oats, grains rolled, toasted, Rolled Oats, Harraways	CEREALS & PSEUDO-CEREALS	z	49
Oats, toasted, Traditional Wholegrain Oats, Harraways	E1022	Oats, wholegrain, toasted, Traditional Wholegrain Oats, Harraways	CEREALS & PSEUDO-CEREALS	z	49
Oil, avocado	J60	Oil, avocado	FATS & OILS	u	93
Oil, canola	J1033	Oil, canola, composite	FATS & OILS	z	93
Oil, corn	J4	Oil, corn	FATS & OILS	b	95
Oil, flaxseed	J61	Oil, flaxseed	FATS & OILS	u	95
Oil, olive	J10	Oil, olive	FATS & OILS	z	95

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Oil, rice bran	J1034	Oil, rice bran, composite	FATS & OILS	u	95
Oil, safflower	J14	Oil, safflower	FATS & OILS	b	95
Oil, sesame	J1037	Oil, sesame	FATS & OILS	u	95
Oil, soya bean	J1035	Oil, soya bean, composite	FATS & OILS	z	95
Oil, sunflower	J1036	Oil, sunflower, composite	FATS & OILS	z	97
Oil, vegetable, blend	J31	Oil, vegetable, blend	FATS & OILS	b	97
Olive, in brine	L112	Olive, in brine	FRUITS	abu	111
Omelette, cheese, cooked	R62	Omelette, cheese, cooked	RECIPES	bz	155
Omelette, plain, cooked	R63	Omelette, plain, cooked	RECIPES	bz	155
Onion, flesh, boiled, drained, no salt added	X64	Onion, bulb vegetable, flesh, boiled, drained, no salt added	VEGETABLES AND PULSES	abu	201
Onion, flesh, raw	X66	Onion, bulb vegetable, flesh, raw	VEGETABLES AND PULSES	z	201
Onion, pickled	X146	Onion, pickled	VEGETABLES AND PULSES	a	201
Orange roughy, flesh, baked	K78	Orange roughy, flesh, baked	FIN FISHES	z	99
Orange roughy, flesh, deep fried	K79	Orange roughy, flesh, deep fried	FIN FISHES	z	99
Orange, flesh, raw	L114	Orange, flesh, raw	FRUITS	z	111

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Ox, offal, heart, simmered	M1086	Ox, offal, heart, simmered	MEATS	z	131
Ox, offal, kidney, simmered	M1087	Ox, offal, kidney, simmered	MEATS	z	131
Ox, offal, liver, fast-fried	M1088	Ox, offal, liver, fast-fried	MEATS	z	131
Oyster, battered, deep fried in peanut oil	T17	Oyster, battered, deep fried in peanut oil	SHELLFISHES	z	169
Oyster, Dredge, raw	T6	Oyster, Dredge, raw	SHELLFISHES	z	167
Pancake, McDonald's	H151	Pancake, ready to eat, McDonald's	FAST FOODS	z	83
Pancake, plain, fried	R163	Pancake, plain, fried	RECIPES	bz	155
Parsley, raw	X68	Parsley, leafy vegetable, raw	VEGETABLES AND PULSES	abu	201
Parsnip, boiled, drained, no salt added	X1099	Parsnip, root vegetable, taproot, flesh, boiled, drained, no salt added	VEGETABLES AND PULSES	z	203
Parsnip, flesh, baked without fat	X1100	Parsnip, root vegetable, taproot, flesh, baked without fat	VEGETABLES AND PULSES	z	203
Parsnip, flesh, steamed	X1101	Parsnip, root vegetable, taproot, flesh, steamed	VEGETABLES AND PULSES	z	203
Passion fruit, flesh & seed, raw	L116	Passion fruit, flesh & seed, raw	FRUITS	ab	113
Pasta, fresh, assorted type, cooked	E55	Pasta, fresh, assorted type, cooked, composite	CEREALS & PSEUDO-CEREALS	z	49
Pasta, fresh, fettuccine, herb & garlic, cooked	E56	Pasta, fresh, fettuccine, herb & garlic, cooked	CEREALS & PSEUDO-CEREALS	z	49
Pasta, fresh, ravioli, beef & pork, cooked	E57	Pasta, fresh, ravioli, beef & pork, cooked, composite	CEREALS & PSEUDO-CEREALS	z	49

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Pasta, macaroni, boiled	E19	Pasta, macaroni, boiled	CEREALS & PSEUDO-CEREALS	bu	51
Pasta, spaghetti, wholemeal, boiled, drained	E31	Pasta, spaghetti, wholemeal, boiled, drained	CEREALS & PSEUDO-CEREALS	z	51
Pasta, wheat flour with egg, boiled, drained	E118	Pasta, wheat flour with egg, boiled, drained	CEREALS & PSEUDO-CEREALS	z	51
Pasta, wheat flour with vegetable flavours, boiled, drained	E119	Pasta, wheat flour with vegetable flavours, boiled, drained	CEREALS & PSEUDO-CEREALS	z	51
Pasta, wheat flour, plain, boiled, drained	E120	Pasta, wheat flour, plain, boiled, drained	CEREALS & PSEUDO-CEREALS	z	51
Pasta, wholemeal flour, boiled, drained	E121	Pasta, wholemeal flour, boiled, drained	CEREALS & PSEUDO-CEREALS	z	51
Pastry, Danish, baked	R70	Pastry, Danish, baked	RECIPES	abuz	155
Pastry, short, butter, baked	R5407	Pastry, short, butter, baked	RECIPES	buz	155
Pate, chicken liver	N22	Pate, chicken liver	MEAT PRODUCTS	abu	137
Pate, pork liver	N23	Pate, pork liver	MEAT PRODUCTS	abu	137
Paua, fritter, deep fried	T25	Paua, fritter, deep fried	SHELLFISHES	z	169
Pea, Green, frozen, boiled, drained, no salt added	X80	Pea, seed vegetable, frozen, boiled, drained, no salt added, Green, composite	VEGETABLES AND PULSES	b	203
Pea, split, dried, boiled, drained, no salt added	X73	Pea, seed vegetable, split, dried, boiled, drained, no salt added	VEGETABLES AND PULSES	bu	203
Peach, canned in juice, undrained	L206	Peach, in juice, canned, undrained	FRUITS	bu	113
Peach, canned in syrup, drained	L124	Peach, in syrup, canned, drained	FRUITS	au	113

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Peach, flesh & skin, raw	L126	Peach, flesh & skin, raw	FRUITS	z	113
Peanut butter, smooth & crunchy, no sugar or salt added, Sanitarium	Q48	Peanut butter, smooth & crunchy, no sugar or salt added, Sanitarium	NUTS & SEEDS	z	151
Peanut butter, smooth & crunchy, salt & sugar added	Q46	Peanut butter, smooth & crunchy, salt & sugar added	NUTS & SEEDS	z	151
Pear, canned in juice, undrained	L204	Pear, in juice, canned, undrained	FRUITS	b	113
Pear, flesh & skin, raw	L1015	Pear, flesh & skin, raw, combined varieties	FRUITS	z	113
Pear, Nashi, flesh, raw	L219	Pear, flesh, raw, Nashi	FRUITS	z	113
Persimmon, flesh, raw	L178	Persimmon, flesh, raw	FRUITS	au	113
Pickle, sweet	S2	Pickle, sweet	SAUCES & CONDIMENTS	b	161
Pie, apple, McDonald's	H27	Pie, apple, ready to eat, McDonald's	FAST FOODS	z	83
Pie, chicken & mushroom, two crust, baked	R5422	Pie, chicken & mushroom, two crust, baked	RECIPES	abuz	155
Pie, cornish pastie	N4	Pie, cornish pastie	MEAT PRODUCTS	b	139
Pie, lemon meringue, baked	R5442	Pie, lemon meringue, baked	RECIPES	abuz	155
Pie, mince, family size	H29	Pie, mince, family size, composite	FAST FOODS	z	83
Pie, pork	N12	Pie, pork	MEAT PRODUCTS	b	139
Pikelet, plain, fried	R164	Pikelet, plain, fried	RECIPES	abuz	155

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Pineapple, canned in juice, drained	L198	Pineapple, in juice, canned, drained	FRUITS	a	113
Pineapple, canned in syrup, drained	L142	Pineapple, in syrup, canned, drained	FRUITS	abu	113
Pineapple, canned in syrup, undrained	L143	Pineapple, in syrup, canned, undrained	FRUITS	abu	115
Pineapple, flesh, raw	L144	Pineapple, flesh, raw	FRUITS	abu	115
Pipi, flesh, raw	T19	Pipi, flesh, raw	SHELLFISHES	rz	169
Pizza base, no topping	A143	Pizza base, no topping, composite	BAKERY PRODUCTS	z	15
Pizza, barbeque chicken, thick crust	H190	Pizza, barbeque chicken, thick crust, composite	FAST FOODS	z	83
Pizza, frozen, Hawaiian & Combination, individual size, baked	H179	Pizza, frozen, Hawaiian & Combination, individual size, baked	FAST FOODS	z	83
Pizza, frozen, Hawaiian & House special, premium, baked	H177	Pizza, frozen, Hawaiian & House special, premium, baked	FAST FOODS	z	83
Pizza, frozen, meat lovers, premium, baked	H176	Pizza, frozen, meat lovers, premium, baked	FAST FOODS	z	85
Pizza, Hawaiian, thick crust	H191	Pizza, Hawaiian, thick crust, composite	FAST FOODS	z	83
Pizza, meat, thick crust	H189	Pizza, meat, thick crust, composite	FAST FOODS	z	85
Pizza, supreme, thin crust, Pizza Hut	H41	Pizza, supreme, thin crust, Pizza Hut	FAST FOODS	abu	85
Plum, canned in syrup, drained	L148	Plum, in syrup, canned, drained	FRUITS	z	115
Plum, cooking, stewed	L154	Plum, cooking, stewed	FRUITS	bu	115

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Plum, flesh & skin, raw	L155	Plum, flesh & skin, raw, combined cultivars	FRUITS	z	115
Plum, Royal Star, flesh, raw	L1053	Plum, flesh, raw, Royal Star	FRUITS	z	115
Popcorn, air popped	U1009	Snack, popcorn, air popped	SNACK FOODS	u	173
Popcorn, buttered, salted, Pop N Good	U40	Popcorn, buttered, salted, Pop N Good	SNACK FOODS	z	173
Pork, bacon, rasher, lean 73% & fat 27%, fried	M618	Pork, bacon, rasher, lean 73% & fat 27%, fried	MEATS	bu	131
Pork, bacon, rasher, lean 73% & fat 27%, grilled	M619	Pork, bacon, rasher, lean 73% & fat 27%, grilled	MEATS	bu	131
Pork, forequarter scotch fillet, separable lean, grilled	M429	Pork, forequarter scotch fillet, separable lean, grilled	MEATS	z	131
Pork, forequarter shoulder roast, lean 74%, fat 20% & skin 6%, roasted	M465	Pork, forequarter shoulder roast, lean 74%, fat 20% & skin 6%, roasted	MEATS	z	131
Pork, ham, separable lean 92% & fat 8%, cooked	M124	Pork, ham, separable lean 92% & fat 8%, cooked	MEATS	au	133
Pork, leg roast, lean, roasted	M533	Pork, leg roast, lean, roasted	MEATS	z	133
Pork, leg shank, lean & fat, roasted	M94	Pork, leg shank, lean & fat, roasted	MEATS	z	133
Pork, leg steak, lean & fat, grilled	M286	Pork, leg steak, lean & fat, grilled	MEATS	z	133
Pork, leg steak, lean, stewed	M411	Pork, leg steak, separable lean, stewed	MEATS	z	133
Pork, leg steak, separable lean, grilled	M285	Pork, leg steak, separable lean, grilled	MEATS	z	133
Pork, loin chops, lean, grilled	M99	Pork, loin chops, lean, grilled	MEATS	z	133

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Pork, loin, medallion, lean, grilled	M434	Pork, loin, medallion, lean, grilled	MEATS	z	133
Pork, midloin chops, lean & fat, grilled	M98	Pork, midloin chops, lean & fat, grilled	MEATS	z	133
Pork, schnitzel, lean, fried	M409	Pork, schnitzel, lean, fried	MEATS	z	133
Pork, shoulder, separable lean, roasted	M278	Pork, shoulder, separable lean, roasted	MEATS	z	133
Pork, sweet & sour, Chinese, takeaway	H1014	Pork, sweet & sour, Chinese, takeaway	FAST FOODS	z	85
Pork, with vegetables & cashew nuts, stir fried	R5439	Pork, with vegetables & cashew nuts, stir fried	RECIPES	auz	155
Porridge, prepared with water, salt added	D22	Porridge, prepared with water, salt added	BREAKFAST CEREALS	b	41
Port, wine, fortified	B17	Port, wine, fortified	BEVERAGES, ALCOHOLIC	b	17
Potato & Gravy, Kentucky Fried Chicken	H1045	Potato & Gravy, Kentucky Fried Chicken	FAST FOODS	abm	85
Potato chip, assorted flavours	U6	Snack, potato chip, assorted flavours, composite	SNACK FOODS	z	173
Potato chip, lite, Bluebird	U14	Snack, potato chip, lite, Bluebird	SNACK FOODS	z	173
Potato chip, low salt	U13	Snack, potato chip, low salt	SNACK FOODS	ar	173
Potato chip, salt & vinegar added, Pringles	U45	Snack, potato chip, salt & vinegar added, Pringles	SNACK FOODS	z	173
Potato chip, slims, Eta	U38	Snack potato chip, slims, Eta	SNACK FOODS	z	173
Potato, flesh & skin, baked	X1008	Potato, root vegetable, stem tuber, flesh & skin, baked, combined cultivars	VEGETABLES AND PULSES	z	205

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Potato, fries beer batter, frozen, baked	X1032	Potato, fries beer batter, frozen, baked, composite	VEGETABLES AND PULSES	z	205
Potato, fries tempura, frozen, baked, Crunchy Steak Cut Fries, Wattie's	X1033	Potato, fries tempura, frozen, baked, Crunchy Steak Cut Fries, Wattie's	VEGETABLES AND PULSES	z	205
Potato, fries, chunky cut, frozen, precooked in canola oil, baked	X327	Potato, fries, chunky cut, frozen, precooked in canola oil, baked	VEGETABLES AND PULSES	z	205
Potato, fries, chunky cut, frozen, precooked in polyunsaturated oil, baked	X324	Potato, fries, chunky cut, frozen, precooked in polyunsaturated oil, baked	VEGETABLES AND PULSES	z	205
Potato, fries, shoestring cut, frozen, precooked in polyunsaturated oil, baked	X321	Potato, fries, shoestring cut, frozen, precooked in polyunsaturated oil, baked	VEGETABLES AND PULSES	z	205
Potato, fries, straight cut, frozen, precooked in polyunsaturated oil, baked	X322	Potato, fries, straight cut, frozen, precooked in polyunsaturated oil, baked	VEGETABLES AND PULSES	z	205
Potato, hash brown, McDonald's	H152	Potato, hash brown, McDonald's	FAST FOODS	z	85
Potato, root vegetable, stem tuber, flesh, boiled	X1011	Potato, root vegetable, stem tuber, flesh, boiled, combined cultivars	VEGETABLES AND PULSES	z	205
Potato, Rua, flesh, baked, salt added	X93	Potato, root vegetable, stem tuber, flesh, baked, salt added, Rua	VEGETABLES AND PULSES	z	203
Potato, Rua, flesh, boiled, mashed with milk, butter & salt	X96	Potato, root vegetable, stem tuber, flesh, boiled, mashed with milk, butter & salt, Rua	VEGETABLES AND PULSES	z	203
Potato, Rua, flesh, microwaved, salt added	X154	Potato, root vegetable, stem tuber, flesh, microwaved, salt added, Rua	VEGETABLES AND PULSES	z	203
Potato, Rua, flesh, roasted in beef dripping, salt added	X98	Potato, root vegetable, stem tuber, flesh, roasted in beef dripping, salt added, Rua	VEGETABLES AND PULSES	z	203
Potato, Rua, stem tuber, flesh, boiled, drained, no salt added	X94	Potato, root vegetable, stem tuber, flesh, boiled, drained, no salt added, Rua	VEGETABLES AND PULSES	z	203
Potato, wedges lower fat & salt, baked, Wedges Crunchy, Pams	X1037	Potato, wedges lower fat & salt, baked, Wedges Crunchy, Pams	VEGETABLES AND PULSES	z	205
Potato, wedges, frozen, precooked in polyunsaturated oil, baked	X314	Potato, wedges, frozen, precooked in polyunsaturated oil, baked	VEGETABLES AND PULSES	z	205

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Prawn, king, flesh, cooked	T1027	Prawn, king, flesh, cooked	SHELLFISHES	a	169
Prawn, king, flesh, raw	T1028	Prawn, king, flesh, raw	SHELLFISHES	a	169
Pretzels, wheat flour, salted, baked	U1004	Snack, pretzels, wheat flour, salted, baked	SNACK FOODS	u	173
Probiotic drink, assorted flavours, Activate Body Boost Shots, Meadow Fresh, fortified	C1017	Drink, probiotic, assorted flavours, Activate Body Boost Shots, Meadow Fresh, fortified vitamins A, B1, B3, B5, B6, C & E, & Zn	BEVERAGES, NON-ALCOHOLIC	m	31
Protein powder, whey & vanilla flavoured, 100% Whey Protein WPC/WPI, Balance	F1071	Protein powder, whey & vanilla flavoured, 100% Whey Protein WPC/WPI, Balance	DAIRY	z	69
Prune, dried	L157	Prune, flesh & skin, dried	FRUITS	az	115
Prune, dried, stewed	L159	Prune, dried, stewed	FRUITS	bu	115
Pudding, Christmas, steamed	R102	Pudding, Christmas, steamed	RECIPES	abuz	155
Pudding, custard, prepared with milk, boiled	R103	Pudding, custard, prepared with milk, boiled	RECIPES	abz	157
Pudding, rice, cocoa & coconut, cooked	R5424	Pudding, rice, cocoa & coconut, cooked	RECIPES	abz	157
Pudding, rice, cooked	R106	Pudding, rice, cooked	RECIPES	abuz	157
Pudding, sponge, fruit, steamed	R109	Pudding, sponge, fruit, steamed	RECIPES	abuz	157
Pudding, Yorkshire, baked	R5417	Pudding, Yorkshire, baked	RECIPES	bz	155
Puffed Wheat, Sanitarium	D1017	Breakfast cereal, wheat grain puffed, ready to eat, Puffed Wheat, Sanitarium	BREAKFAST CEREALS	afm	41
Pumpkin, flesh & skin, roasted	X292	Pumpkin, fruit vegetable, flesh & skin, roasted, combined cultivars	VEGETABLES AND PULSES	z	207

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Pumpkin, flesh, baked	X148	Pumpkin, fruit vegetable, flesh, baked, combined cultivars	VEGETABLES AND PULSES	z	207
Pumpkin, flesh, boiled, drained, no salt added	X147	Pumpkin, fruit vegetable, flesh, boiled, drained, no salt added, combined cultivars	VEGETABLES AND PULSES	z	207
Puwha, leaves, raw, Prickly Sow Thistle	X1012	Puwha, leafy vegetable, raw, Prickly Sow Thistle	VEGETABLES AND PULSES	z	207
Puwha, Sow Thistle, leaves & upper stem, boiled, drained, no salt added	X181	Puwha, leafy vegetable, leaves & upper stem, boiled, drained, no salt added, Sow Thistle	VEGETABLES AND PULSES	z	207
Quiche, basic, baked	R5408	Quiche, basic, baked	RECIPES	abuz	157
Quiche, spinach, baked	R5441	Quiche, spinach, baked	RECIPES	buz	157
Quinoa, cooked	E1025	Quinoa, seed, cooked	CEREALS & PSEUDO-CEREALS	u	51
Rabbit, flesh, stewed	M126	Rabbit, flesh, stewed	MEATS	b	135
Radish, flesh & skin, raw	X112	Radish, root vegetable, taproot, flesh & skin, raw	VEGETABLES AND PULSES	abu	207
Raisin, seedless	L161	Raisin, seedless, composite	FRUITS	z	115
Raspberry, Meeker, frozen	L1055	Raspberry, frozen, Meeker	FRUITS	z	117
Raspberry, raw	L163	Raspberry, raw	FRUITS	rz	117
Raspberry, Wakefield, frozen	L1054	Raspberry, frozen, Wakefield	FRUITS	z	115
Ratatouille, vegetable, cooked	R5431	Ratatouille, vegetable, cooked	RECIPES	abuz	157
Rhubarb, stewed with sugar	L168	Rhubarb, stewed with sugar	FRUITS	b	117

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Rhubarb, stewed without sugar	L169	Rhubarb, stewed without sugar	FRUITS	b	117
Rice Bubbles, Kellogg's, fortified	D42	Breakfast cereal, rice, puffed, ready to eat, Rice Bubbles, Kellogg's, fortified vitamins B1, B2 & B3, C & folate, Fe & Zn	BREAKFAST CEREALS	abfm	41
Rice milk, Get Natural, fortified	C1006	Drink, rice milk, ready to drink, Rice milk, Get Natural, fortified Ca & P	BEVERAGES, NON-ALCOHOLIC	z	31
Rice milk, Organic Rice Lactose Free Drink Original, Signature Range	C1007	Drink, rice milk, ready to drink, Organic Rice Lactose Free Drink Original, Signature Range	BEVERAGES, NON-ALCOHOLIC	z	31
Rice milk, Original Calcium Enriched, Vitasoy, fortified	C1002	Drink, rice milk, ready to drink, Rice milk Original, Vitasoy, fortified Ca & P	BEVERAGES, NON-ALCOHOLIC	z	31
Rice milk, Original Lactose Free Beverage Low Fat & Natural, Rice Dream	C1001	Drink, rice milk, ready to drink, Original Lactose Free Beverage Low Fat & Natural, Rice Dream	BEVERAGES, NON-ALCOHOLIC	z	31
Rice milk, Protein & Calcium Enriched, Vitasoy, fortified	C1003	Drink, rice milk, ready to drink, Rice milk, Vitasoy, fortified protein, Ca & P	BEVERAGES, NON-ALCOHOLIC	z	31
Rice milk, Rice Drink Original, Rice Dream, fortified	C1004	Drink, rice milk, ready to drink, Rice Drink Original, Rice Dream, fortified vitamins A, D & B12, Ca & P	BEVERAGES, NON-ALCOHOLIC	z	31
Rice milk, Rice Drink Vanilla, Rice Dream, fortified	C1005	Drink, rice milk, ready to drink, Rice Drink Vanilla, Rice Dream, fortified vitamins A, D & B12, Ca & P	BEVERAGES, NON-ALCOHOLIC	z	31
Rice, brown, boiled	E42	Rice, brown, boiled	CEREALS & PSEUDO-CEREALS	bu	51
Rice, white, Basmati, boiled, undrained	E1046	Rice, white aromatic, boiled, undrained, Basmati, composite	CEREALS & PSEUDO-CEREALS	z	51
Rice, white, Jasmine, boiled, undrained	E1023	Rice, white aromatic, boiled, undrained, Jasmine	CEREALS & PSEUDO-CEREALS	o	51
Rice, white, polished, boiled	E27	Rice, white, polished, boiled	CEREALS & PSEUDO-CEREALS	z	51
Rice, wild, cooked	E1016	Rice, wild, cooked	CEREALS & PSEUDO-CEREALS	u	53
Ricies, Sanitarium, fortified	D1029	Breakfast cereal, rice, puffed, ready to eat, Ricies, Sanitarium, fortified vitamins B1, B2 & B3, & Fe	BREAKFAST CEREALS	z	41

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Rocket, leaves, raw	X1018	Rocket, leafy vegetable, raw	VEGETABLES AND PULSES	z	207
Salad, Mesclun, leaves, raw	X1047	Salad, leafy vegetable, raw, Mesclun, composite	VEGETABLES AND PULSES	z	207
Salmon, flesh, smoked	K167	Salmon, flesh, smoked	FIN FISHES	a	99
Salmon, king, fillet, raw, New Zealand	K1001	Salmon, king, New Zealand, fillet, raw	FIN FISHES	z	99
Salmon, red, canned	K40	Salmon, red, canned	FIN FISHES	bu	99
Salt, table, iodised	P81	Salt, table, iodised	MISCELLANEOUS	z	143
Salt, table, uniodised	P10	Salt, table, uniodised	MISCELLANEOUS	b	145
San Bran, Sanitarium	D1018	Breakfast cereal, wheat bran pellets, ready to eat, San Bran, Sanitarium	BREAKFAST CEREALS	afm	41
Sardines, canned, drained	K42	Sardines, canned, drained	FIN FISHES	abuz	99
Sauce, cheese, prepared with milk, whole, 4% fat, simmered	R116	Sauce, cheese, prepared with milk, whole, 4% fat, simmered	RECIPES	abz	157
Sauce, chilli	S22	Sauce, chilli	SAUCES & CONDIMENTS	b	163
Sauce, chilli, sweet, commercial	S1016	Sauce, chilli, sweet, commercial, composite	SAUCES & CONDIMENTS	z	163
Sauce, chocolate	W46	Sauce, chocolate, composite	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	185
Sauce, fish	S1007	Sauce, fish	SAUCES & CONDIMENTS	au	163
Sauce, pasta, chunky vegetable, tomato based, heated	S68	Sauce, pasta, chunky vegetable, tomato based, heated, composite	SAUCES & CONDIMENTS	z	163

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Sauce, simmer, butter chicken, heated	S70	Sauce, simmer, butter chicken, heated, composite	SAUCES & CONDIMENTS	z	163
Sauce, simmer, satay, heated	S71	Sauce, simmer, satay, heated	SAUCES & CONDIMENTS	z	163
Sauce, simmer, sweet & sour, heated	S69	Sauce, simmer, sweet & sour, heated, composite	SAUCES & CONDIMENTS	z	163
Sauce, soy, commercial	S1014	Sauce, soy, commercial, composite	SAUCES & CONDIMENTS	z	165
Sauce, soy, reduced salt, commercial	S1015	Sauce, soy, reduced salt, commercial, composite	SAUCES & CONDIMENTS	z	165
Sauce, tartar, Eta	S46	Sauce, tartar, Eta	SAUCES & CONDIMENTS	z	165
Sauce, tomato	S44	Sauce, tomato, composite	SAUCES & CONDIMENTS	z	165
Sauce, tomato, Ketchup	S1008	Sauce, tomato, Ketchup	SAUCES & CONDIMENTS	z	165
Sauce, white, prepared with milk, whole, 4% fat, simmered	R119	Sauce, white, prepared with milk, whole, 4% fat, simmered	RECIPES	z	157
Sauce, Worcestershire	S14	Sauce, Worcestershire	SAUCES & CONDIMENTS	a	163
Sausage roll, flaky pastry, baked	R5429	Sausage roll, flaky pastry, baked	RECIPES	abuz	157
Sausage roll, individual size, microwaved	H1043	Sausage roll, individual size, microwaved	FAST FOODS	z	85
Sausage roll, party size, baked	H1044	Sausage roll, party size, baked	FAST FOODS	z	85
Sausage roll, with cheese, baked	H1002	Sausage roll, with cheese, baked, composite	FAST FOODS	z	85
Sausage, assorted meats & flavours, dry fried	N63	Sausage, assorted meats & flavours, dry fried, composite	MEAT PRODUCTS	z	139

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Sausage, assorted meats & flavours, grilled	N64	Sausage, assorted meats & flavours, grilled, composite	MEAT PRODUCTS	z	139
Sausage, assorted meats & flavours, precooked, grilled	N61	Sausage, assorted meats & flavours, precooked, grilled, composite	MEAT PRODUCTS	z	139
Sausage, beef, barbecued, with no added fat	N1023	Sausage, beef, barbecued, with no added fat, composite	MEAT PRODUCTS	z	139
Sausage, beef, boiled, drained	N1024	Sausage, beef, boiled, drained, composite	MEAT PRODUCTS	z	139
Sausage, beef, grilled, with no added fat	N1022	Sausage, beef, grilled, with no added fat, composite	MEAT PRODUCTS	z	139
Sausage, beef, pan fried, with no added fat	N1021	Sausage, beef, pan fried, with no added fat, composite	MEAT PRODUCTS	z	139
Sausage, black pudding, fried	N2	Sausage, black pudding, fried	MEAT PRODUCTS	abu	141
Sausage, chicken, barbecued, with no added fat	N1031	Sausage, chicken, barbecued, with no added fat, composite	MEAT PRODUCTS	z	141
Sausage, chicken, boiled, drained	N1032	Sausage, chicken, boiled, drained, composite	MEAT PRODUCTS	z	141
Sausage, chicken, grilled, with no added fat	N1030	Sausage, chicken, grilled, with no added fat, composite	MEAT PRODUCTS	z	141
Sausage, chicken, pan fried, with no added fat	N1029	Sausage, chicken, pan fried, with no added fat, composite	MEAT PRODUCTS	z	141
Sausage, frankfurters, precooked	N6	Sausage, frankfurters, precooked	MEAT PRODUCTS	b	141
Sausage, lamb, barbecued, with no added fat	N1035	Sausage, lamb, barbecued, with no added fat, composite	MEAT PRODUCTS	z	141
Sausage, lamb, boiled, drained	N1036	Sausage, lamb, boiled, drained, composite	MEAT PRODUCTS	z	141
Sausage, lamb, grilled, with no added fat	N1034	Sausage, lamb, grilled, with no added fat, composite	MEAT PRODUCTS	z	141

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Sausage, lamb, pan fried, with no added fat	N1033	Sausage, lamb, pan fried, with no added fat, composite	MEAT PRODUCTS	z	143
Sausage, pork, barbecued, with no added fat	N1027	Sausage, pork, barbecued, with no added fat, composite	MEAT PRODUCTS	z	143
Sausage, pork, boiled, drained	N1028	Sausage, pork, boiled, drained, composite	MEAT PRODUCTS	z	143
Sausage, pork, grilled, with no added fat	N1026	Sausage, pork, grilled, with no added fat, composite	MEAT PRODUCTS	z	143
Sausage, pork, pan fried, with no added fat	N1025	Sausage, pork, pan fried, with no added fat, composite	MEAT PRODUCTS	z	143
Sausage, salami assorted meats & flavours	N1039	Sausage, salami assorted meats & flavours, composite	MEAT PRODUCTS	z	143
Sausage, salami assorted meats & flavours, acidulated, heat treated	N1038	Sausage, salami assorted meats & flavours, acidulated, heat treated, ready to eat, composite	MEAT PRODUCTS	z	143
Sausage, saveloy, boiled	N43	Sausage, saveloy, boiled, composite	MEAT PRODUCTS	z	143
Saveloy, battered, fried, Independent Shops	H52	Saveloy, battered, fried, Independent Shops	FAST FOODS	au	85
Savoury, bacon & egg, baked	H1003	Savoury, bacon & egg, baked, composite	FAST FOODS	z	87
Savoury, mince & cheese, heated	H1005	Savoury, mince & cheese, heated, composite	FAST FOODS	z	87
Savoury, mince, heated	H1004	Savoury, mince, heated, composite	FAST FOODS	z	87
Savoury, potato top, heated	H1006	Savoury, potato top, heated, composite	FAST FOODS	z	87
Scallop, battered, deep fried	T20	Scallop, battered, deep fried	SHELLFISHES	u	169
Scallop, raw	T11	Scallop, raw	SHELLFISHES	z	169

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Scone, wholemeal, baked	R125	Scone, wholemeal, baked	RECIPES	abz	157
Seafood, with vegetables, stir fried	R5434	Seafood, with vegetables, stir fried	RECIPES	abuz	157
Seaweed, sheet, toasted, Nori	X1013	Seaweed, sea vegetable, sheet, toasted, Nori	VEGETABLES AND PULSES	z	207
Seed, poppy	P1003	Seed, poppy, composite	MISCELLANEOUS	u	143
Seed, pumpkin & squash, kernel, dried	Q42	Seed, pumpkin & squash, kernel, dried	NUTS & SEEDS	bu	151
Seed, sesame butter, Tahini	Q27	Seed, sesame butter, Tahini	NUTS & SEEDS	a	151
Seed, sesame, dried, raw	Q95	Seed, sesame, dried, raw	NUTS & SEEDS	u	151
Seed, sunflower, kernel, dried	Q41	Seed, sunflower, kernel, dried	NUTS & SEEDS	bu	151
Semolina, cooked	E73	Semolina, cooked	CEREALS & PSEUDO-CEREALS	a	53
Sherry, dry	B18	Sherry, dry	BEVERAGES, ALCOHOLIC	b	17
Sherry, sweet	B20	Sherry, sweet	BEVERAGES, ALCOHOLIC	b	17
Shortbread, homemade, baked	R166	Biscuit, shortbread, homemade, baked	RECIPES	abz	157
Shortening, Chefade	J39	Shortening, Chefade	FATS & OILS	b	97
Shortening, suet, Shreddo	J1032	Shortening, suet, Shreddo	FATS & OILS	z	97
Shortening, vegetable, Kremelta	J1031	Shortening, vegetable, Kremelta	FATS & OILS	z	97

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Shrimp, canned, drained	T12	Shrimp, canned, drained	SHELLFISHES	b	169
Silverbeet, boiled, drained, no salt added	X177	Silverbeet, leave vegetable, leaves & upper stem, boiled, drained, no salt added	VEGETABLES AND PULSES	z	219
Simply Toasted Muesli Apricot, Hubbards	D1048	Breakfast cereal, muesli, ready to eat, Simply Toasted Muesli Apricot, Hubbards	BREAKFAST CEREALS	z	43
Smoothie, berry, composite, fortified	C1022	Smoothie, berry, ready to drink, composite, fortified vitamin C	BEVERAGES, NON-ALCOHOLIC	z	33
Smoothie, Feijoa Smoothie, Simply Squeezed, fortified	C1023	Smoothie, feijoa, ready to drink, Feijoa Smoothie, Simply Squeezed, fortified vitamins A, C, E & folate, & Ca	BEVERAGES, NON-ALCOHOLIC	z	33
Snack, popcorn, candied	U18	Snack, popcorn, candied, composite	SNACK FOODS	z	173
Snapper, flesh, baked	K89	Snapper, flesh, baked	FIN FISHES	z	101
Snapper, flesh, deep fried	K90	Snapper, flesh, deep fried	FIN FISHES	z	101
Snapper, flesh, microwaved	K92	Snapper, flesh, microwaved	FIN FISHES	z	101
Soft drink, coca cola	C2	Soft drink, carbonated, ready to drink, coca cola	BEVERAGES, NON-ALCOHOLIC	abu	33
Soft drink, Cola, Diet	C25	Soft drink, carbonated, ready to drink, Cola, Diet	BEVERAGES, NON-ALCOHOLIC	u	33
Soft drink, lemonade	C17	Soft drink, carbonated, flavoured, ready to drink, lemonade	BEVERAGES, NON-ALCOHOLIC	ab	33
Soft drink, Lemonade, Diet	C27	Soft drink, carbonated, ready to drink, Lemonade, Diet	BEVERAGES, NON-ALCOHOLIC	a	33
Soft drink, soda water	C81	Soft drink, carbonated, soda water	BEVERAGES, NON-ALCOHOLIC	a	35
Soft drink, tonic water	C79	Soft drink, carbonated, tonic water	BEVERAGES, NON-ALCOHOLIC	bu	35

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Soup, beef, instant dry mix, prepared with water, Continental	V57	Soup, beef, instant dry mix, prepared with water, Continental	SOUPS	z	175
Soup, bone & vegetable broth	V1	Soup, bone & vegetable broth	SOUPS	abu	175
Soup, chicken & corn, heated	V1002	Soup, chicken & corn, heated	SOUPS	z	175
Soup, chicken & corn, heated, Wattie's	V1008	Soup, chicken & corn, heated, Wattie's	SOUPS	z	175
Soup, chicken & vegetable, heated, Wattie's	V1003	Soup, chicken & vegetable, heated, Wattie's	SOUPS	z	175
Soup, chicken and sweet corn, Chinese, takeaway	H1013	Soup, chicken and sweet corn, Chinese, takeaway	FAST FOODS	z	87
Soup, chicken noodle, instant dry mix, prepared with water, Continental	V59	Soup, chicken noodle, instant dry mix, prepared with water, Continental	SOUPS	z	175
Soup, chicken noodle, instant dry mix, prepared with water, Maggi	V68	Soup, chicken noodle, instant dry mix, prepared with water, Maggi	SOUPS	z	177
Soup, corned beef & vegetables, cooked	R5443	Soup, corned beef & vegetables, cooked	RECIPES	abuz	159
Soup, cream of chicken, canned	V4	Soup, cream of chicken, canned	SOUPS	abu	177
Soup, cream of mushroom, canned	V9	Soup, cream of mushroom, canned	SOUPS	bu	177
Soup, cream of tomato, canned	V15	Soup, cream of tomato, canned	SOUPS	bu	177
Soup, creme of chicken, instant dry mix, prepared with water, Maggi	V69	Soup, creme of chicken, instant dry mix, prepared with water, Maggi	SOUPS	z	177
Soup, creme of vegetable, instant dry mix, prepared with water, Maggi	V65	Soup, creme of vegetable, instant dry mix, prepared with water, Maggi	SOUPS	rz	177
Soup, fish, Samoan, cooked	R5445	Soup, fish, Samoan, cooked	RECIPES	abuz	159

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Soup, lentil & vegetables, heated, Wattie's	V1004	Soup, lentil & vegetables, heated, Wattie's	SOUPS	z	177
Soup, minestrone, instant dry mix, prepared with water	V8	Soup, minestrone, instant dry mix, prepared with water	SOUPS	b	179
Soup, mushroom, instant dry mix, prepared with water, Maggi	V66	Soup, mushroom, instant dry mix, prepared with water, Maggi	SOUPS	z	179
Soup, pumpkin, heated	V1001	Soup, pumpkin, heated	SOUPS	z	179
Soup, pumpkin, heated, Wattie's	V1007	Soup, pumpkin, heated, Wattie's	SOUPS	z	179
Soup, seafood chowder, heated	V1005	Soup, seafood chowder, heated	SOUPS	z	179
Soup, tom yam gai, chicken, Thai, takeaway	H1019	Soup, tom yam gai, chicken, Thai, takeaway	FAST FOODS	rz	87
Soup, tomato, instant dry mix, prepared with water, Continental	V55	Soup, tomato, instant dry mix, prepared with water, Continental	SOUPS	z	179
Soup, Tuscan tomato, heated, Wattie's	V1006	Soup, Tuscan tomato, heated, Wattie's	SOUPS	z	175
Soup, vegetable, canned	V18	Soup, vegetable, canned	SOUPS	bu	179
Soy drink, soy milk, So Good Essential, Sanitarium, fortified	C166	Drink, soy milk, ready to drink, So Good Essential, Sanitarium, fortified vitamins A, B1, B2, B3, B6, B12, C, E & folate, Ca, Fe, Mg & P	BEVERAGES, NON-ALCOHOLIC	z	35
Soy milk, So Good Lite Soy Milk, Sanitarium, fortified	C30	Drink, soy milk, ready to drink, So Good Lite Soy Milk, Sanitarium, fortified vitamins A, B1, B2, & B12, Ca, Mg & P	BEVERAGES, NON-ALCOHOLIC	z	35
Soy milk, So Good Regular Soy Milk, Sanitarium, fortified	C29	Drink, soy milk, ready to drink, So Good Regular Soy Milk, Sanitarium, fortified vitamins A, B1, B2, & B12, Ca, Mg & P	BEVERAGES, NON-ALCOHOLIC	z	35
Soy milk, So Good, Vanilla Flavoured, Sanitarium, fortified	C92	Drink, soy milk, ready to drink, So Good, Vanilla Flavoured Soy milk, Sanitarium, fortified vitamins A, B1, B2, & B12, Ca, Mg & P	BEVERAGES, NON-ALCOHOLIC	z	35
Spaghetti, canned in tomato sauce	E1005	Spaghetti, in tomato sauce, canned, composite	CEREALS & PSEUDO-CEREALS	z	53

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Special K, Forest Berries, Kellogg's, fortified	D1016	Breakfast cereal, mixed grain & dried fruit, ready to eat, Special K, Forest Berries, Kellogg's, fortified vitamins B1, B2, B3, B6 & folate, Ca, Fe & Zn	BREAKFAST CEREALS	fmuz	43
Special K, Original, Kellogg's, fortified	D1042	Breakfast cereals, mixed grain flakes, ready to eat, Special K, Original, Kellogg's, fortified vitamins B1, B2, B3, B6 & folate, & Fe	BREAKFAST CEREALS	z	43
Spinach, English, leafy, boiled, drained, no salt added	X1046	Spinach, leafy vegetable, boiled, drained, no salt added, English	VEGETABLES AND PULSES	z	209
Spinach, English, raw	X1045	Spinach, leafy vegetable, raw, English	VEGETABLES AND PULSES	z	209
Spirit, 70 proof	B21	Spirit, 70 proof, composite	BEVERAGES, ALCOHOLIC	abu	17
Spirit, gin, 90 proof	B1010	Spirit, gin, 90 proof	BEVERAGES, ALCOHOLIC	u	17
Spirit, rum, 80 proof	B1012	Spirit, rum, 80 proof	BEVERAGES, ALCOHOLIC	u	17
Spirit, vodka, 80 proof	B1011	Spirit, vodka, 80 proof	BEVERAGES, ALCOHOLIC	u	17
Spirit, whiskey, 86 proof	B1009	Spirit, whiskey, 86 proof	BEVERAGES, ALCOHOLIC	u	19
Sports drink, assorted flavours, Isopower, Low Carb, Mizone, fortified	C1034	Sports drink, assorted flavours, Isopower, Low Carb, Mizone, composite, fortified vitamins B3, B5, B6, B12 & C	BEVERAGES, NON-ALCOHOLIC	z	35
Sports drink, assorted flavours, Isopower, Mizone, Frucor, fortified	C1033	Sports drink, assorted flavours, Isopower, Mizone, Frucor, composite, fortified vitamins B3, B5, B6, B12 & C	BEVERAGES, NON-ALCOHOLIC	z	37
Sports drink, flavoured, Lucozade	C18	Sports drink, flavoured, ready to drink, Lucozade	BEVERAGES, NON-ALCOHOLIC	b	37
Sports drink, ready to drink, Gatorade	C86	Sports drink, flavoured, ready to drink, Gatorade	BEVERAGES, NON-ALCOHOLIC	z	37
Sports drink, ready to drink, Powerade	C84	Sports drink, flavoured, ready to drink, Powerade	BEVERAGES, NON-ALCOHOLIC	mz	37
Sports water, assorted flavours, Mizone, Frucor, fortified	C1032	Sports water, assorted flavours, ready to drink, Mizone, Frucor, composite, fortified vitamins B3, B5, B6, B12 & C	BEVERAGES, NON-ALCOHOLIC	z	37

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Spread, hazelnut, Nutella, Ferrero	W1016	Spread, hazelnut, Nutella, Ferrero	SUGARS, CONFECTIONARIES & SWEET SPREADS	z	185
Spread, yeast extract, marmite, Sanitarium, fortified	P1004	Spread, yeast extract, marmite, Sanitarium, fortified vitamins B1, B2, B3, B12 & folate, & Fe	MISCELLANEOUS	z	145
Spread, yeast extract, vegemite, Kraft, fortified	P1005	Spread, yeast extract, vegemite, Kraft, fortified vitamins B1, B2, B3 & folate	MISCELLANEOUS	z	145
Spring onion, bulb and stalk, raw	X67	Spring onion, bulb vegetable, bulb and stalk, raw	VEGETABLES AND PULSES	abu	209
Spring roll, traditional with meat, baked, Highmark	H208	Spring roll, traditional with meat, baked, Highmark	FAST FOODS	z	87
Spring roll, traditional, with meat, deep fried, Highmark	H212	Spring roll, traditional, with meat, deep fried, Highmark	FAST FOODS	rz	87
Spring roll, vegetarian, baked, Highmark	H211	Spring roll, vegetarian, baked, Highmark	FAST FOODS	z	87
Sprout, alfalfa, raw	X266	Sprout, alfalfa, seed, germinated, raw	VEGETABLES AND PULSES	z	209
Sprout, mung bean, raw	X135	Sprout, bean, seed, germinated, raw, mung	VEGETABLES AND PULSES	z	209
Squash, buttercup, flesh, steamed	X225	Squash, fruit vegetable, flesh, steamed, buttercup	VEGETABLES AND PULSES	z	209
Squid, in flour, fried	T23	Squid, in flour, fried	SHELLFISHES	au	169
Stock, oxo cubes	P16	Stock, oxo cubes	MISCELLANEOUS	ab	145
Strawberry, raw, New Zealand	L1016	Strawberry, raw, New Zealand	FRUITS	z	117
Stuffing, from chicken, deli cooked	A1011	Stuffing, from chicken, deli cooked	BAKERY PRODUCTS	z	15

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Sugar, brown	W19	Sugar, brown	SUGARS, CONFECTIONARIES & SWEET SPREADS	az	185
Sugar, raw	W23	Sugar, raw	SUGARS, CONFECTIONARIES & SWEET SPREADS	az	187
Sugar, white	W24	Sugar, white	SUGARS, CONFECTIONARIES & SWEET SPREADS	az	187
Sultana	L173	Sultana	FRUITS	a	117
Sultana Bran, Kellogg's, fortified	D43	Breakfast cereal, wheat bran flakes & dried fruit, assorted flavours, ready to eat, Sultana Bran, Kellogg's, fortified vitamins B1, B2, B3, B6 & folate, Fe & Zn	BREAKFAST CEREALS	abfm	43
Sundae, ice cream, chocolate topping, McDonald's	H55	Ice cream, softserve, chocolate topping, Sundae, McDonald's	FAST FOODS	z	87
Sustain, Kellogg's, fortified	D44	Breakfast cereal, mixed grain flakes, dried fruit, ready to eat, Sustain, Kellogg's, fortified vitamins B1, B2, B3, B6, C & folate, & Fe	BREAKFAST CEREALS	afm	43
Swede, flesh, boiled, drained, no salt added	X123	Swede, root vegetable, taproot, flesh, boiled, drained, no salt added	VEGETABLES AND PULSES	abu	209
Sweet corn, canned, drained, Whole Kernel, Wattie's	X41	Sweet corn, seed vegetable, kernel, canned, drained, Whole Kernel, Wattie's	VEGETABLES AND PULSES	b	209
Sweet corn, creamed, canned	X301	Sweet corn, creamed, canned, composite	VEGETABLES AND PULSES	z	209
Sweet corn, kernels on cob, frozen, boiled, drained, no salt added	X288	Sweet corn, fruit vegetable, kernels on cob, frozen, boiled, drained, no salt added	VEGETABLES AND PULSES	z	209
Sweet, hard, boiled	W1	Sweet, hard, boiled	SUGARS, CONFECTIONARIES & SWEET SPREADS	b	187
Sweet, peppermint	W18	Sweet, peppermint	SUGARS, CONFECTIONARIES & SWEET SPREADS	b	187

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Syrup, golden	W25	Syrup, golden	SUGARS, CONFECTIONARIES & SWEET SPREADS	ab	187
Taco shell, corn flour, baked, commercial	E1054	Taco shell, corn flour, baked, commercial	CEREALS & PSEUDO- CEREALS	u	53
Tacos, filled, vegetarian	R5437	Tacos, filled, vegetarian	RECIPES	abuz	159
Tamarillo, Red, flesh & seed, raw	L174	Tamarillo, flesh & seed, raw, Red	FRUITS	z	117
Tangelo, flesh, raw	L179	Tangelo, flesh, raw	FRUITS	au	117
Tangerine, flesh, raw	L176	Tangerine, flesh, raw	FRUITS	abu	117
Tapioca, pearl, dry	E34	Tapioca, pearl, dry	CEREALS & PSEUDO- CEREALS	z	53
Tarakihi, flesh, baked	K64	Tarakihi, flesh, baked	FIN FISHES	z	101
Tarakihi, flesh, deep fried	K65	Tarakihi, flesh, deep fried	FIN FISHES	z	101
Taro, corm, flesh, baked	X1062	Taro, root vegetable, corm, flesh, baked, combined cultivars	VEGETABLES AND PULSES	z	209
Taro, corm, flesh, boiled	X1063	Taro, root vegetable, corm, flesh, boiled, combined cultivars	VEGETABLES AND PULSES	z	211
Taro, corm, flesh, raw	X1053	Taro, root vegetable, corm, flesh, raw, combined cultivar	VEGETABLES AND PULSES	z	211
Tart, jam, baked	R5414	Tart, jam, baked	RECIPES	abuz	159
Tea beverage, black	C1040	Tea beverage, black, brewed, composite	BEVERAGES, NON- ALCOHOLIC	z	37
Tea beverage, black, decaffeinated	C1041	Tea beverage, black decaffeinated, brewed, composite	BEVERAGES, NON- ALCOHOLIC	z	39

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Tea beverage, Green	C1039	Tea beverage, Green, brewed, composite	BEVERAGES, NON-ALCOHOLIC	z	37
Tea beverage, herbal, brewed	C76	Tea beverage, herbal, brewed, ready to drink	BEVERAGES, NON-ALCOHOLIC	bu	39
Tempeh	E1012	Tempeh, fermented soy beans	CEREALS & PSEUDO-CEREALS	u	53
Tempeh, fried in sunflower oil	E1011	Tempeh, fermented soy beans, fried in sunflower oil	CEREALS & PSEUDO-CEREALS	a	53
Toasted Muesli Golden Oats & Fruit, Sanitarium	D1047	Breakfast cereal, muesli, ready to eat, Toasted Muesli Golden Oats & Fruit, Sanitarium	BREAKFAST CEREALS	z	43
Toasted Muesli Super Fruity, Sanitarium	D1055	Breakfast cereal, muesli, ready to eat, Toasted Muesli Super Fruity, Sanitarium	BREAKFAST CEREALS	z	45
Toasted Strawberry and Rhubarb, Sanitarium	D1054	Breakfast cereal, muesli, ready to eat, Toasted Strawberry and Rhubarb, Sanitarium	BREAKFAST CEREALS	z	43
Toffees, mixed	W26	Toffees, mixed	SUGARS, CONFECTIONARIES & SWEET SPREADS	ab	187
Tofu, soy bean curd	E44	Tofu, soy bean curd	CEREALS & PSEUDO-CEREALS	bu	53
Tomato, canned in tomato juice	X275	Tomato, in tomato juice, canned	VEGETABLES AND PULSES	ab	211
Tomato, canned, drained	X125	Tomato, fruit vegetable, canned, drained	VEGETABLES AND PULSES	z	211
Tomato, paste, canned	X1079	Tomato, paste, canned, composite	VEGETABLES AND PULSES	z	211
Tomato, puree, canned, Wattie's	X1078	Tomato, puree, canned, Wattie's	VEGETABLES AND PULSES	z	211
Tomato, sun-dried	X295	Tomato, sun-dried	VEGETABLES AND PULSES	u	211
Tomato, whole, raw	X1006	Tomato, fruit vegetable, whole, raw, combined varieties	VEGETABLES AND PULSES	z	211

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Tongue, beef & sheep, canned	M53	Tongue, beef & sheep, canned	MEATS	b	133
Topper, lasagne, baked	E126	Topper, lasagne, baked	CEREALS & PSEUDO-CEREALS	z	53
Tortilla, flour, cooked	R5503	Tortilla, flour, cooked	RECIPES	buz	159
Tortilla, wholegrain, cooked	R5433	Tortilla, wholegrain, cooked	RECIPES	abuz	159
Tuna, albacore, canned in brine, drained	K101	Tuna, albacore, in brine, canned, drained	FIN FISHES	z	101
Tuna, canned in oil, drained	K187	Tuna, in oil, canned, drained, composite	FIN FISHES	z	101
Tuna, canned in spring water, drained	K189	Tuna, in spring water, canned, drained, composite	FIN FISHES	z	101
Turkey, flesh, roasted	M179	Turkey, flesh, roasted	MEATS	z	135
Turkey, lean & fat, raw	M395	Turkey, composite cuts, separable lean 94% & fat 6%, raw	MEATS	z	135
Turkey, lean & fat, roasted in oven bag	M373	Turkey, composite cuts, 97% & fat 3%, roasted in oven bag	MEATS	z	135
Turkey, lean, fat & skin, roasted	M178	Turkey, lean 87%, separable fat 2% & skin 11%, roasted in oven bag	MEATS	z	135
Turnip, root, flesh, boiled, drained, no salt added	X129	Turnip, root vegetable, tap root, flesh, boiled, drained, no salt added	VEGETABLES AND PULSES	b	211
Vegetables mix, carrots, corn & peas, frozen, boiled, drained, no salt added	X157	Vegetables mix, carrots, corn & peas, frozen, boiled, drained, no salt added	VEGETABLES AND PULSES	z	213
Vegetables, stir fried	R5440	Vegetables, stir fried	RECIPES	abuz	159
Venison, Diced, Silver Fern, cooked	M1023	Venison, forequarter muscles, cooked, Diced, Silver Fern	MEATS	z	135

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Venison, Medallion, Silver Fern, cooked	M1021	Venison, hind leg muscles, cooked, Medallion, Silver Fern	MEATS	z	135
Venison, Mince, Silver Fern, raw	M1020	Venison, mince, trim & whole muscles, raw, Mince, Silver Fern	MEATS	z	135
Venison, red deer, leg, flesh, roasted	M185	Venison, red deer, leg, flesh, roasted	MEATS	z	135
Venison, Stir Fry, Silver Fern, cooked	M1022	Venison, hind leg, muscles, cooked, Stir Fry, Silver Fern	MEATS	z	135
Vinegar	P11	Vinegar	MISCELLANEOUS	b	145
Vinegar, cider	P59	Vinegar, cider	MISCELLANEOUS	bu	145
Wafer, wholegrain rice	E1043	Wafer, wholegrain rice, ready to eat, composite	CEREALS & PSEUDO-CEREALS	z	55
Water, bottled, New Zealand	C41	Water, bottled, New Zealand	BEVERAGES, NON-ALCOHOLIC	z	39
Water, tap	C40	Water, tap	BEVERAGES, NON-ALCOHOLIC	z	39
Watercress, raw	X131	Watercress, leafy vegetable, raw	VEGETABLES AND PULSES	z	213
Watermelon, flesh, raw	L177	Watermelon, flesh, raw	FRUITS	abu	117
Weet-Bix Oat Bran, Sanitarium, fortified	D1012	Breakfast cereal, mixed grain & oat bran, ready to eat, Weet-Bix Oat Bran, Sanitarium, fortified vitamins E & folate	BREAKFAST CEREALS	afm	43
Weeties, Sanitarium	D1035	Breakfast cereal, whole wheat flakes, ready to eat, Weeties, Sanitarium	BREAKFAST CEREALS	z	43
Wheat bran	E111	Bran, wheat, composite	CEREALS & PSEUDO-CEREALS	z	55
Wheat germ	E112	Wheat germ	CEREALS & PSEUDO-CEREALS	z	55

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Wine, red, dry	B24	Wine, red, dry, composite	BEVERAGES, ALCOHOLIC	z	19
Wine, white, dry	B26	Wine, white, dry, composite	BEVERAGES, ALCOHOLIC	z	19
Wine, white, medium	B27	Wine, white, medium, composite	BEVERAGES, ALCOHOLIC	z	19
Wine, white, sparkling	B28	Wine, white, sparkling, composite	BEVERAGES, ALCOHOLIC	z	19
Yams, New Zealand, Red, unpeeled, baked without fat	X1076	Yam, root vegetable, unpeeled, baked without fat, Red, New Zealand	VEGETABLES AND PULSES	z	213
Yams, New Zealand, Red, unpeeled, boiled, drained, no salt added	X1077	Yam, root vegetable, unpeeled, boiled, drained, no salt added, Red, New Zealand	VEGETABLES AND PULSES	z	213
Yeast, baker's, dried	P13	Yeast, baker's, dried	MISCELLANEOUS	b	145
Yoghurt, apricot, frozen, Tip Top	F77	Yoghurt, apricot, frozen, Tip Top	DAIRY	z	69
Yoghurt, assorted fruits, low fat, sweetened	F56	Yoghurt, assorted fruits, low fat, sweetened, composite	DAIRY	z	71
Yoghurt, berry, low fat, sweetened	F71	Yoghurt, berry, low fat, sweetened, composite	DAIRY	z	71
Yoghurt, Greek style	F1055	Yoghurt, Greek style	DAIRY	z	69
Yoghurt, plain, low fat, unsweetened	F84	Yoghurt, plain, low fat, unsweetened, composite	DAIRY	z	71
Yoghurt, plain, unsweetened	F57	Yoghurt, plain, unsweetened, composite	DAIRY	z	71
Yoghurt, soy	E43	Yoghurt, soy	CEREALS & PSEUDO-CEREALS	b	55

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