This work was completed on behalf of EuroFIR-Nexus — The EuroFIR Food Platform: Further integration, refinement and Exploitation for its long-term self-sustainability.

Funded under the EU 7th Framework Programme. Grant agreement no: 265967.



# LanguaL™ 2011 The LanguaL™ Thesaurus

Anders Møller and Jayne Ireland

**EuroFIR Nexus Technical Report D1.14** 





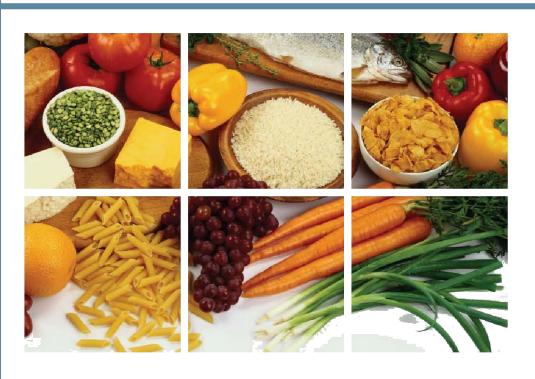








▲ Danish Food Information



# Disclaimer

This work was completed in collaboration with EuroFIR-Nexus - The European Food Platform: Further integration, refinement and Exploitation for its long-term self-sustainability. Funded under the EU 7<sup>th</sup> Framework, Grant agreement no: 265967.

EuroFIR, the world leading European network on food composition databank systems (<a href="http://www.eurfir.eu/">http://www.eurfir.eu/</a>) is a partnership between universities, research institutes and small-to-medium sized enterprises (SMEs) from over 30 countries. EuroFIR aims to develop an online platform with up-to-date food composition data, providing a single, authoritative source of food composition data

# LanguaL™ 2011 THE LANGUAL™ THESAURUS

**REVISED AND EDITED BY** 

ANDERS MØLLER
JAYNE IRELAND

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LanguaL<sup>TM</sup> has a foundation that goes far back in time, and we find it important to mention the people, who brought LanguaL<sup>TM</sup> forward to us. Especially thanks to *Bradley Rosenthal* and *Thomas Hendricks*, both now retired from the FDA, for their enthusiasm and energy in promoting the LanguaL<sup>TM</sup> ideas in the past..We would especially like to express our gratitude to *Ivan Varsanyi* and his colleague *Judit Monspart-Senyi*, Hungary, who during the bilateral French-Hungarian BALATON and the European COST Action 99 projects persistently invoked updates and changes to the LanguaL<sup>TM</sup> Thesaurus to make the thesaurus up-to-date.

The most important event since the introduction of the LanguaL<sup>TM</sup> 2000 Thesaurus in 2000 is the introduction of the LanguaL<sup>TM</sup> Food Product Indexer, which greatly facilitates the indexing of foods in food data bases. The Food product Indexer was originally developed by *Erik Nørby*, Polytec, and *Anders Møller*, Danish Food Information, with a lot of help and constructive criticism from *Jayne Ireland*, Danish Food Information, and *Tue Christensen*, National Food Institute, Danish Technical University. It has taken much thought and many hours to develop the software to the present stage as a user-friendly LanguaL<sup>TM</sup> indexing tool.

For the most recent versions of the LanguaL<sup>TM</sup> Thesaurus we also owe special thanks to *Johanna Dwyer and Leila Saldanha* of the US Office of Dietary Supplements and to *Heli Reinivuo*, *Elly Buurma*, *Isabelle Berta-Vanrullen* and *Benoit Labarbe* of the national EuroFIR food composition database teams for their expertise in the inclusion of Dietary Supplements in the thesaurus.

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Furthermore, we would like to thank *Marie Machackova*, *Irena Sukova* and *Maria Garcia Dias* in the EuroFIR Network for their translations of the thesaurus to Czech and Portuguese, and to *Gig Graham* of Benetta Corporation, USA, for many lively discussions and proposals for updating and extending the LanguaL<sup>TM</sup> thesaurus.

This updated version of the LanguaL<sup>TM</sup> 2011 Thesaurus is published with the support from the EuroFIR partners. We are very grateful for this support.

# LanguaL™ 2011 Thesaurus

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# 1 WHAT IS LANGUAL™?

LanguaL<sup>TM</sup> stands for "**Langua aL**imentaria" or "language of food". It is an automated method for describing, capturing and retrieving data about food. The work on LanguaL<sup>TM</sup> was started in the late 1970's by the Center for Food Safety and Applied Nutrition (CFSAN) of the United States Food and Drug Administration (FDA) as an ongoing co-operative effort of specialists in food technology, information science and nutrition. The original name of the thesaurus was Factored Food Vocabulary (FFV). Since then, LanguaL<sup>TM</sup> has been developed in collaboration with the US National Cancer Institute (NCI), and, more recently, its European partners, notably in France, Denmark, Switzerland and Hungary. Since 1996, the European LanguaL<sup>TM</sup> Technical Committee has administered the thesaurus.

The thesaurus provides a standardised language for describing foods, specifically for classifying food products for information retrieval.<sup>2</sup> LanguaL<sup>TM</sup> is based on the concept that:

- Any food (or food product) can be systematically described by a combination of characteristics
- These characteristics can be categorised into viewpoints and coded for computer processing
- The resulting viewpoint/characteristic codes can be used to retrieve data about the food from external databases.<sup>3</sup>

As constructed, LanguaL<sup>TM</sup> is a multilingual thesaural system using facetted classification. Each food is described by a set of standard, controlled terms chosen from facets characteristic of the nutritional and/or hygienic quality of a food, as for example the biological origin, the methods of cooking and conservation, and technological treatments.

One problem concerning multilingual thesauri is the multiplicity of natural languages: corresponding terms of different languages are not always semantically equivalent. A first approach would be to limit the terms of different languages in which the descriptors are provided. Another is to render it language-independent. This approach was chosen by the LanguaL<sup>TM</sup> thesaurus, which is used in the USA and Europe for numeric data banks on food composition (nutrients and contaminants), food consumption and legislation. Each descriptor is identified by a unique code pointing to equivalent terms in different languages (currently Czech, Danish, English, French, German, Hungarian, Italian, Portuguese and Spanish).

This paper will describe the LanguaL<sup>TM</sup> thesaurus in some detail. It will then present an in-depth example of how LanguaL<sup>TM</sup> can be applied and give general rules for indexing. Finally, it will review the individual facets of the LanguaL<sup>TM</sup> thesaurus.

<sup>&</sup>lt;sup>1</sup> McCann, A. et al. *FDA's Factored Food Vocabulary for Food Product Description*. Journal of the American Dietetic Association, vol. 88, no. 3, pp. 336 – 341, 1988.

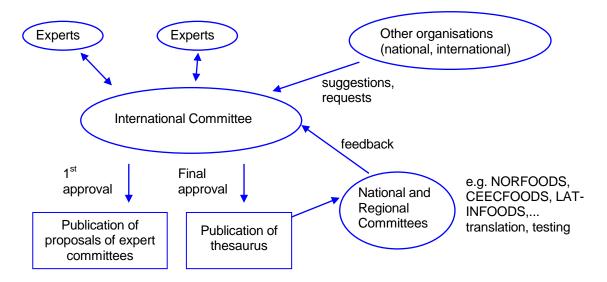
<sup>&</sup>lt;sup>2</sup> Hendricks, T. *LanguaL, an Automated Method for Describing, Capturing and Retrieving Data about Food.* In Simnopoulos A.P., Butrum RR (eds.): International Food Data Bases and Information Exchange, World. Rev. Nutr. Diet., Basel, Karger, 1992, vol. 68, pp. 94 – 103.

<sup>&</sup>lt;sup>3</sup> FDA/CFSAN. LanguaL User's Manual, version 1993.

# 1.1 INTERNATIONAL USE OF LANGUAL™

LanguaL<sup>TM</sup> can facilitate direct links to many different food consumption and analytical databases as well as bibliographic files, worldwide. For example, LanguaL<sup>TM</sup> has been used to index all 1988 USDA Nation-wide Food Consumption Survey (NFCS) foods, foods whose standards are specified by the US Code of Federal Regulations (CFR), and foods in Codex Alimentarius standards. LanguaL<sup>TM</sup> has also been used by the National Cancer Institute (US NCI) and the International Agency for Research in Cancer (WHO IARC) in their studies on the relationship of diet and cancer. LanguaL<sup>TM</sup> is currently being used to index foods in most official food composition databases in Europe.

Figure 1. information flow



The flexibility and multidisciplinarity of a multifaceted approach allow expertise on food description to be divided up among smaller, ad hoc expert committees. The Working Group on Food Description thus took over the development of the multilingual LanguaL<sup>TM</sup> thesaurus in 1996.<sup>5</sup> The information flow decided upon is illustrated in the figure above.

Although it is not the only food description language, LanguaL<sup>TM</sup> is considered the most definitive at the present time. Altogether, over 75,000 food products have been indexed in various countries using this system. Despite its shortcomings, the LanguaL<sup>TM</sup> thesaurus remains a good starting point for development of a truly international and flexible faceted thesaurus for food description.

<sup>&</sup>lt;sup>4</sup> Slimani N *et al.* (1998) Structure of the standardized computerized 24-hour diet interview used as reference method in the 22 centers participating in the EPIC project. *Computer methods and programs in biomedicine*.

<sup>&</sup>lt;sup>5</sup> Ireland-Ripert J. and Møller A. (1996). LanguaL: international organisation. *Food Chemistry*, v.57 n°1, 155-156.

# 1.2 CONTACTS

A thesaurus is an evolving language, which should reflect scientific and technological evolutions in the field of foods. Suggestions to introduce new concepts or to improve those proposed in this edition are therefore welcome. Eventual suggestions for updates/corrections should be send to the

# LanguaL<sup>TM</sup> Secretariat:

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E-mail: ji@danfood.info

The LanguaL<sup>TM</sup> homepage URL: <a href="http://www.langual.org/">http://www.langual.org/</a>.

# 2 THE LANGUAL™ THESAURUS

# 2.1 THESAURUS STRUCTURE

A thesaurus is a structured, normalised and dynamic vocabulary destined to cover terminology of a field of specific knowledge. It is used for indexing and retrieving information in a natural language in a system of controlled terms.

English is the *dominant language* used in the LanguaL<sup>TM</sup> thesaurus. Spelling was originally US English. Later updates include British English, as these updates were based on European legislation. Other languages (*secondary languages*) include Czech, Danish, French, German, Hungarian, Italian, Portuguese and Spanish; the translations having been prepared by the corresponding national centres. The thesaurus has, moreover, been partially translated into Catalan, Dutch, Swedish and Serbian. These translations are available from the national centres.

Contrary to some multilingual thesauri, LanguaL<sup>TM</sup> does not make use of an *exchange language*. Instead, interchange of food description information is based on the use of descriptor codes.

Terms in the thesaurus are generally expressed as singulars or plurals in accordance with the conventions recognised separately in each of the languages, especially when these are subject to national standards. For example, English indexers select the plural or the singular according to rules associated with the kind of concept represented by the term (count nouns or non-count nouns). In French, singular forms, similar to those found in dictionaries, are generally preferred.

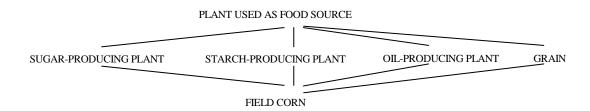
# 2.2 HIERARCHY

Equally as important as the identification of meaningful characteristics is the arrangement of facet terms in a hierarchic structure so that information can be retrieved at varying levels of specificity. In a particular search, one might be interested in all products with peanut as the food source. In another, one might need products with any nut as the food source. Alternatively, one might search specifically for \*VITAMIN A ADDED\*, more broadly for \*VITAMIN ADDED\*, or, still more broadly, for \*NUTRIENT OR DIETARY SUBSTANCE ADDED\*. These are all examples of hierarchical relationships among facet terms.

Hierarchical relationships are extremely important for searching. Hierarchy is also a useful tool for displaying the thesaurus in a logical way so that both searcher and indexer can easily comprehend it. Finally, it underlies the aggregation of numerical values when the food vocabulary is used in compiling data.

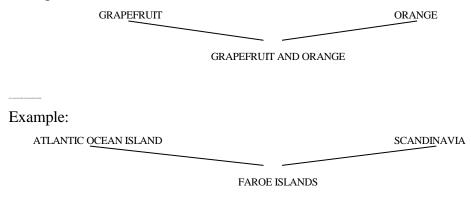
For these reasons, all of the facets are fully structured. Care has been taken to include all useful hierarchical relationships. Some concepts can belong, on logical grounds, to more than one category at the same time; they are then said to possess **poly-hierarchical relationships**. Corresponding to its many uses, for instance, \*FIELD CORN\* appears under several broader terms:

- under \*SUGAR-PRODUCING PLANT\*
- under \*STARCH-PRODUCING PLANT\*
- under \*OIL-PRODUCING PLANT\*
- and under \*GRAIN\*



In this example, the term "FIELD CORN" is assigned to subordinate positions based on it generic relationship to four broader terms. In other cases, poly-hierarchical links may be based upon whole-part relationships.

# Example:



Broad terms can be used to describe very general groups of food products, such as vegetables. Such a general description can be made more specific by using narrower terms and/or adding terms from other facets (e.g. \*FROZEN\*).

The hierarchical relationships are complemented by additional cross references among facet terms, e.g., \*PROTEIN-PRODUCING PLANT\*

- Narrower term \*ALFALFA\*
- Narrower term \*SOYBEAN\*
- Narrower term \*FIELD CORN\*
- Narrower term \*SESAME\*

This indicates that any search for plant protein sources should employ \*ALFALFA\*, \*SOYBEAN\*, \*FIELD CORN\* and \*SESAME\*.

# 2.3 DEFINITIONS

This document follows definitions and conventions given in the International Standards concerning the establishment and development of monolingual thesauri<sup>6</sup> and of multilingual thesauri<sup>7</sup>. In accordance with these standards, the LanguaL<sup>TM</sup> thesaurus definitions have been expanded to include *additional information*. The following definitions from the standards are used:

**Indexing language:** a controlled set of terms selected from natural language and used to represent, in summary form, the systematic description of foods.

**Thesaurus:** the vocabulary of a controlled indexing language formally organised so that the *a priori* relationships between concepts (for example as "broader" and "narrower") are made explicit.

**Indexing term:** the representation of a concept, preferably in the form of a noun or a phrase.

**Preferred term:** a term used consistently when indexing to present a given concept, also referred to as the **descriptor**.

**Non-preferred term:** the synonym or quasi-synonym of a preferred term. A non-preferred term is not assigned to documents, but is provided as an entry point in a thesaurus or alphabetical index, the user being directed by an instruction (for example USE or SEE) to the appropriate preferred term; also referred to as **non-descriptor**.

**Precombined terms**: The thesaurus has been further clarified by including Precombined terms (PCT's), which are food product names to which facet terms have been assigned. These are not to be used for indexing, but are included for either of these reasons:

- (1) The Precombined term explains or illustrates the use of the facet terms, e.g., corned beef hash as an example of a food whose physical state is \*SEMISOLID WITH SOLID PIECES\*.
- (2) For some foods, it is difficult for an indexer to select the proper combination of facet terms. For example, it might be obvious that the food product "Rhine wine" should be described as a \*LIGHT WINE, 7-14% ALCOHOL\*, but the indexer might not realise that \*ALCOHOL FERMENTED\* should be used in facet H (Treatment Applied) to describe the fermentation.

Precombined terms are always indexed with descriptors from facets A (Product Type), B (Food Source), C (Part of Plant or Animal) and E (Physical State, Shape or Form). Additional descriptors from other facets are assigned as needed to index the product information. Precombined terms are given in the LanguaL<sup>TM</sup> Users' Manual, edition 29 September 1993 and included in the Food Product Indexer software as indexing examples, but are not included in this version of the thesaurus.

<sup>&</sup>lt;sup>6</sup> International Standard ISO 2788 (1986). Documentation – Guidelines for the establishment and development of monolingual thesauri

<sup>&</sup>lt;sup>7</sup> International Standard ISO 5964 (1985). Documentation – Guidelines for the establishment and development of multilingual thesauri

The following **abbreviations**, in accordance with the International Standards, are printed as prefixes to terms etc. Each abbreviation indicates the relationship or function of the term or node that follows:

**BT** Broader term.

The term that follows the symbol represents a concept having a wider meaning.

**NT** Narrower Term

The term that follows the symbol refers to a concept with a more specific meaning.

**RT** Related Term

The term that follows the symbol is associated, but it is not a synonym, a quasi-synonym, a broader term or a narrower term.

**USE** Use

The term that follows the symbol is the preferred term when a choice between synonyms and quasi-synonyms exists.

**UF** Use For

The term that follows the symbol is a non-preferred term or synonym.

**SN** Scope Note

A note attached to a term to indicate its meaning within an indexing language. It is not intended to be a dictionary definition, but it serves instead to indicate the *use* of a term. The language of the food field is not always precise. Scope notes are therefore provided for many descriptors in order to achieve consistency in indexing and searching and, perhaps more importantly, to achieve the purpose of a common language for the description of foods.

# **Al** Additional Information

In addition to indexing information handled by the scope notes, the LanguaL<sup>TM</sup> thesaurus also includes a special property named Additional Information (AI), to be used for further description of more lexical or encyclopaedic nature (list of many different properties).

# **FTC** Facet Term Code

This symbol is followed by the unique identifier for each descriptor in the LanguaL<sup>TM</sup> thesaurus. The identifier, the facet term code, consists of one character identifying the facet followed by a four digit number.

In interchange of food description data, the use of facet codes using only the characters A to Z and digits solves the problem of special **character sets**. Using the facet term code in food description data interchange also avoids translation of descriptions.

The following **conventions** are used throughout the LanguaL<sup>TM</sup> thesaurus.

a) Preferred terms are printed in upper case.

Examples:

BEVERAGE CONFECTIONERY b) Non-preferred terms are printed in lower case except when the non-preferred term is a proper name requiring an upper case initial, or an abbreviation or acronym which should be printed throughout in upper case.

Examples:

BEVERAGE
UF drink
BREAM
UF abramis brama
DENMARK
UF DK

# 2.4 DISPLAY OF TERMS AND RELATIONSHIPS

Terms and their interrelationships of the LanguaL<sup>TM</sup> thesaurus are displayed in a variety of formats to meet different user needs:

- (a) alphabetical display, with scope notes and indications of inter-term relationships (originally by FDA called the THESAURUS ENTRY REPORT or VOCABULARY ENTRY REPORT);
- (b) systematic display, supported by an alphabetical index and a code index (originally by FDA called the THESAURUS HIERARCHIC REPORT or HIERARCHIC TREE REPORT).

# 2.4.1 ALPHABETICAL DISPLAY

In this form of thesaurus display, all indexing terms, whether preferred or non-preferred, are organised as a single alphabetical sequence. Broader, narrower and related terms and scope notes may also be included. When ancillary information is appended to preferred terms, it should be listed in the following order:

1.	FTC	references to the facet term codes representative of the terms
2.	BT	references to broader terms
3.	NT	references to narrower terms
4.	RT	references to related terms
5.	UF	references to non-preferred terms
6.	SN	scope note
7.	ΑI	additional information about the terms

In the LanguaL<sup>TM</sup> thesaurus alphabetical display, only one level above (BT) is given. The complete hierarchical relationships between terms are given in the systematic display (see below). Non-preferred terms are usually accompanied only by references (for example **USE**) to their preferred equivalents.

Example of alphabetical display:

**ABALONE** 

FTC: B1408

BT: ARCHAEOGASTROPOD (B1002) NT: BLACKFOOT ABALONE (B2681)

UF: haloitis

abramis brama

USE: BREAM

**ACIDIFIED** 

FTC: H0200

BT: FLAVORING OR TASTE INGREDIENT ADDED (H0117)

UF: pickled by acidification

SN: Used when acid is added to a food product at any level.

#### 2.4.2 SYSTEMATIC DISPLAY

The systematic display shows the logical, hierarchical structure of the thesaurus; it consists of two parts:

- Categories or hierarchies of terms arranged according to their meanings and logical interrelationships.
- An *alphabetical index* which directs the user to the appropriate part(s) of the systematic section.

The ISO standards explain the link between these two sections to be a system of addresses. An address code is assigned to each of the preferred terms in the systematic section and this code functions as a reference in the alphabetical index. In LanguaL<sup>TM</sup>, these addresses are the *facet term codes*.

The systematic display allows the indexer or retriever to select the most specific term that can be assigned on the basis of the information at hand. It is frequently regarded as the main part of the thesaurus, i.e. the part that carries the most of the definitional and relational information, in which case the alphabetical index assumes the role of a complementary, but secondary, component.

Example of systematic display:

```
G. COOKING METHOD (G0002)
COOKED BY MOIST HEAT (G0012)
COOKED IN STEAM (G0021)
STEAMED WITH PRESSURE (G0022)
STEAMED WITHOUT PRESSURE (G0023)
COOKED IN WATER OR WATER-BASED LIQUID (G0013)
BOILED (G0014)
BOILED AND DRAINED (G0015)
BOILED IN LARGE AMOUNT OF LIQUID (G0017)
```

# Example of alphabetical index of terms:

```
B1408
       ABALONE
       ABALONE MUSHROOM
B1645
B1241 abelmoschus esculenthus
B1763 abramis brama
B1327 ACACIA
B1241 acacia insuavis
B1762 acanthistius brasilianus
B1630
       acanthocybium solanderi
B2303 acanthuridae
B1360 ACEROLA
H0300 ACETIC ACID FERMENTED
H0200
       ACIDIFIED
```

# Example of alpha-numerical index of codes:

```
A0105 DRESSING, CONDIMENT, GRAVY OR SAUCE
A0106 PREPARED GRAIN OR STARCH PRODUCT
A0107 BAKERY PRODUCT, UNSWEETENED
A0108 PASTRY SHELL, UNSWEETENED
A0109 PASTEURIZED PROCESS CHEESE SPREAD
A0110 PASTEURIZED PROCESS CHEESE
A0111 PASTEURIZED PROCESS CHEESE
A0112 NONALCOHOLIC BEVERAGE
A0113 SPICE OR HERB
A0114 FROZEN DAIRY DESSERT
A0115 CHEESE OR CHEESE PRODUCT
```

# 3 LanguaL™ 2011 Thesaurus - Alphabetical Display

#### "FREE" LABEL CLAIM

FTC P0129

BT GENERAL LABEL CLAIM [P0059]

UF free, label claim

Al Considerations include amounts that are 'nutritionally trivial' and amounts that can be declared as zero on the nutrition label. An additional criterion based on amount per weight (e.g., per 100 grams) is not considered necessary because the amount of nutrient in a 'free' food is so low that even frequent and repeated consumption is unlikely to have physiological consequences. (U.S. proposed)

#### "FRESH FROZEN" LABEL CLAIM

FTC P0178

BT GENERAL LABEL CLAIM [P0059]
RT PRESERVED BY FREEZING [J0136]

UF fresh frozen, label claim

Al The food was quickly frozen while still fresh.

#### "FRESH" LABEL CLAIM

FTC P0120

BT GENERAL LABEL CLAIM [P0059]

UF fresh, label claim

Al A raw food that has not been frozen, heat processed or otherwise preserved.

#### "HIGH" LABEL CLAIM

FTC P0130

BT GENERAL LABEL CLAIM [P0059]
UF excellent source of label claim

UF high, label claim
UF rich in label claim

Al An amount customarily consumed contains 20% or more of the daily nutritional value to describe protein, vitamins, minerals, dietary fiber, or potassium. May be used on meals or main dishes to indicate that product contains a food that meets the definition.

#### "LESS" LABEL CLAIM

FTC P0131

BT GENERAL LABEL CLAIM [P0059]

UF less, label claim

SN Used on label comparison statements to describe foods having 25% or greater reductions in a nutrient. (U.S. proposed)

# "LIGHT" LABEL CLAIM

FTC P0132

ΑI

BT GENERAL LABEL CLAIM [P0059]

UF light, label claim

A claim stating that a product is 'light' or 'lite', and any claim likely to have the same meaning for the consumer, shall follow the same conditions as those set for the term 'reduced', see \*REDUCED {NAME OF NUTRIENT} NUTRITION CLAIM [P0132]\*; the claim shall also be accompanied by an indication of the characteristic(s) which make(s) the food 'light' or 'lite' [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

Used for foods that have 33.3% fewer calories than a comparable product and a minimum reduction of more than 40 calories per serving. Any other use of 'light' must specify whether it refers to the look, taste or smell; for example, 'light in color'. (U.S. FDA proposed)

# "MORE" LABEL CLAIM

FTC P0133

BT GENERAL LABEL CLAIM [P0059]

UF more, label claim

SN Used in label comparison statement when a food contains at least 10% more of the daily nutritional value per amount customarily consumed.

# "NATURALLY/NATURAL" LABEL CLAIM

FTC P0209

BT GENERAL LABEL CLAIM [P0059]

Al Where a food naturally meets the condition(s) laid down in this Annex for the use of a nutritional claim, the term

'naturally/natural' may be used as a prefix to the claim [REGULATION (EC) No 1924/2006 Corrigendum2007-01-18].

#### "NO TRANS FAT" CLAIM OR USE

FTC P0233

BT TRANS FAT CLAIM OR USE [P0196]

SN Under the new FDA regulations, by Jan. 1, 2006, consumers will be able to find trans fat listed on food nutrition labels directly under the line for saturated fat. The new information is the first significant change on the Nutrition

Facts panel since it was established in 1993. Source: http://www.fda.gov/oc/initiatives/transfat/.

# "SOURCE OF" LABEL CLAIM

FTC P0134

BT GENERAL LABEL CLAIM [P0059]

UF contains label claim
UF contains, label claim
UF good source of label claim
UF good source of, label claim
UF provides label claim
UF provides, label claim
UF source of, label claim

SN The amount customarily consumed contains 10% to 19% of the daily nutritional value. May be used on meals or

main dishes to indicate that product contains a food that meets the definition.

### (PERCENT) FAT FREE CLAIM OR USE

FTC P0150

BT LOW FAT FOOD [P0039]
UF percent fat free claim or use

SN Used only in describing foods that qualify as low fat. (U.S. proposed).

The claim is not allowed in EU [REGULATION (EC) No 1924/2006 Corrigendum].

# 001 CITRUS FRUITS (FC) (CCPR)

FTC A0668

BT 01 FRUITS (CCPR) [A0649]

Al Citrus fruits are produced on trees or shrubs of the family Rutaceae. These fruits are characterized by aromatic oily peel, globular form and interior segments of juice-filled vesicles. The fruit is fully exposed to pesticides during the growing season. Post-harvest treatments with pesticides and liquid waxes are often carried out to avoid deterioration during transport and distribution due to fungal diseases, insect pests or loss of moisture.

The fruit pulp may be consumed in succulent form and as a juice. The entire fruit may be used for preserves.

# 002 POME FRUITS (FP) (CCPR)

FTC A0669

BT 01 FRUITS (CCPR) [A0649]

Al Pome fruits are produced on trees and shrubs belonging to certain genera of the rose family (Rosaceae), especially the genera Malus and Pyrus. They are characterized by fleshy tissue surrounding a core consisting of parchment-like carpels enclosing the seeds.

Pome fruits are fully exposed to pesticides applied during the growing season. Post-harvest treatments directly after harvest may also occur. The entire fruit, except the core, may be consumed in the succulent form or after processing.

# 003 STONE FRUITS (FS) (CCPR)

FTC A0670

BT 01 FRUITS (CCPR) [A0649]

Al Stone fruits are produced on trees belonging to the genus Prunus of the rose family (Rosaceae). They are characterized by fleshy tissue surrounding a single hard shelled seed. The fruit is fully exposed to pesticides applied during the growing season (fruit setting until harvest). Dipping of fruit immediately after harvest, especially with fungicides, may also occur.

The entire fruit, except the seed, may be consumed in a succulent or processed form.

# 004 BERRIES AND OTHER SMALL FRUITS (FB) (CCPR)

FTC A0671

BT 01 FRUITS (CCPR) [A0649]

Al Berries and other small fruits are derived from a variety of perennial plants and shrubs having fruit characterized by a high surface: weight ratio. The fruits are fully exposed to pesticides applied during the growing season (blossoming until harvest).

The entire fruit, often including seed, may be consumed in a succulent or processed form.

# 005 ASSORTED TROPICAL AND SUB-TROPICAL FRUIT - EDIBLE PEEL (FT) (CCPR)

FTC A0672

BT 01 FRUITS (CCPR) [A0649]

Al The assorted tropical and sub-tropical fruits - edible peel are derived from the immature or mature fruits of a large variety of perennial plants, usually shrubs or trees. The fruits are fully exposed to pesticides during the growing season (period of fruit development).

The whole fruit may be consumed in a succulent or processed form.

#### 006 ASSORTED TROPICAL AND SUB-TROPICAL FRUIT - INEDIBLE PEEL (FI) (CCPR)

FTC A0673

BT 01 FRUITS (CCPR) [A0649]

Al The assorted tropical and sub-tropical fruits - inedible peel are derived from the immature or mature fruits of a large variety of perennial plants, usually shrubs or trees. Fruits are fully exposed to pesticides applied during the growing season (period of fruit development) but the edible portion is protected by skin, peel or husk. The edible part of the fruits may be consumed in a fresh or processed form.

#### 009 BULB VEGETABLES (VA) (CCPR)

FTC A0674

BT 02 VEGETABLES (CCPR) [A0650]

Al Bulb vegetables are pungent highly flavoured foods derived from fleshy scale bulbs in some commodities including stem and leaves, of the genus Allium of the lily family (Lilaceae). Bulb fennel is included in this group; the bulb-like growth of this commodity gives rise to similar residues.

The subterranean parts of the bulbs and shoots are protected from direct exposure to pesticides during the growing season.

The entire bulb may be consumed after removal of the parchment-like skin. The leaves and stems of some species or cultivars may also be consumed.

# 01 BREAD AND ROLLS (EFG)

FTC A0691

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT BREAD AND SIMILAR PRODUCTS (EUROFIR) [A0817]

### 01 FRUITS (CCPR)

FTC A0649

BT A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0644]

RT FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833]

RT 50102000 - FRUIT - PREPARED/PROCESSED (GS1 GPC) [A0988]
RT 50101600 - FRUIT - UNPREPARED/UNPROCESSED (GS1 GPC) [A0992]

Al Fruits are derived from many different kinds of perennial plants, trees and shrubs, usually cultivated. They consist mostly of the ripe, often sweet, succulent or pulpy developed plant ovary and its accessory parts, commonly and traditionally known as fruit.

Exposure to pesticides is dependent on the particular part of the fruit used for food. Fruits may be consumed whole, after the removal of the peel, or in part, and in the form of fresh, dried or processed products.

# 01 MILK AND MILK PRODUCTS (EUROCODE2)

FTC A0724

BT EUROCODE 2 FOOD CLASSIFICATION [A0642]

RT MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]

# 010 BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGE, FLOWERHEAD BRASSICAS (VB) (CCPR)

FTC A0675

ΑI

BT 02 VEGETABLES (CCPR) [A0650]

Brassica (cole or cabbage) vegetables and flowerhead brassicas are foods derived from the leafy heads, stems and immature inflorescences of plants belonging to the genus Brassica or the family Cruciferae. Although Kohlrabi does not comply fully with the description above, for convenience and because of the similarity in residue behaviour the commodity is classified in this group. Koblrabi is a tuber-like enlargement of the stem.

The edible part of the crop is partly protected from pesticides applied during the growing season by outer leaves, or skin (Kohlrabi).

The entire vegetable after discarding obviously decomposed or withered leaves may be consumed.

#### 0100 DAIRY AND EGG PRODUCTS (USDA SR)

FTC A1271

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT DAIRY PRODUCT (US CFR) [A0164]

RT EGG OR EGG PRODUCT (US CFR) [A0261]

RT DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC) [A0626]

RT EGG AND EGG PRODUCTS (CCFAC) [A0635]

RT MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]

RT EGG OR EGG PRODUCT (EUROFIR) [A0790]

# 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC)

FTC A1221

BT CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]

RT FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 011 FRUITING VEGETABLES, CUCURBITS (VC) (CCPR)

FTC A0676

BT 02 VEGETABLES (CCPR) [A0650]

Al Fruiting vegetables, Cucurbits are derived from the immature or mature fruits of various plants, belonging to the botanical family Cucurbitaceae; usually these are annual vines or bushes.

These vegetables are fully exposed to pesticides during the period of fruit development.

The edible portion of those fruits of which the inedible peel is discarded before consumption is protected from most pesticides, by the skin or peel, except from pesticides with a systemic action.

The entire fruiting vegetables or the edible portion after discarding the inedible peel may be consumed in the fresh form or after processing. The entire immature fruit of some of the fruiting vegetables species may be consumed, whereas only the edible portion of the mature fruit of the same species, after discarding the then inedible peel, is consumed.

# 0110000 - CITRUS FRUIT (EC)

FTC A1222

BT 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 012 FRUITING VEGETABLES, OTHER THAN CUCURBITS (VO) (CCPR)

FTC A0677

BT 02 VEGETABLES (CCPR) [A0650]

Al Fruiting vegetables, other than Cucurbits are derived from the immature and mature fruits of various plants, usually annual vines or bushes. The group includes edible fungi and mushrooms, being comparable organs of lower plants. Many plants of this group belong to the botanical family Solanaceae.

This group does not include fruits of vegetables of the botanical family Cucurbitaceae or the pods of vegetables of the Leguminosae-family.

The vegetables of this group are fully exposed to pesticides applied during the period of fruit development, except those of which the edible portion is covered by husks, such as sweet corn, ground cherries (Physalis spp.). The latter fruiting vegetables are protected from most pesticides by the husk except from pesticides with a systemic action.

The entire fruiting vegetable or the edible portion after discarding husks or peels may be consumed in a fresh form or after processing.

# 0120000 - TREE NUTS (SHELLED OR UNSHELLED) (EC)

FTC A1223

BT 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]

RT NUT, SEED OR KERNEL (EUROFIR) [A0823]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 013 LEAFY VEGETABLES (INCLUDING BRASSICA LEAFY VEGETABLES) (VL) (CCPR)

FTC A0678

BT 02 VEGETABLES (CCPR) [A0650]

Al Leafy vegetables are foods derived from the leaves of a wide variety of edible plants, usually annuals or biennials. They are characterized by a high surface:weight ratio. The leaves are fully exposed to pesticides applied during the growing season.

The entire leaf may be consumed, either fresh or after processing or household cooking.

#### 0130000 - POME FRUIT (EC)

FTC A1224

BT 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 014 LEGUME VEGETABLES (VP) (CCPR)

FTC A0679

BT 02 VEGETABLES (CCPR) [A0650]

Al Legume vegetables are derived from the succulent seed and immature pods of leguminous plants commonly known as beans and peas.

Pods are fully exposed to pesticides during the growing season, whereas the succulent seed is protected within the pod from most pesticides, except pesticides with systemic action.

The succulent forms may be consumed as whole pods or as the shelled product.

# 0140000 - STONE FRUIT (EC)

FTC A1225

BT 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 015 PULSES (VD) (CCPR)

FTC A0680

BT 02 VEGETABLES (CCPR) [A0650]

RT PULSE OR PULSE PRODUCT (EUROFIR) [A0831]

Al Pulses are derived from the mature seeds naturally or artificially dried, of leguminous plants known as beans (dry) and peas (dry).

The seeds in the pods are protected from most pesticides applied during the growing season except pesticides which show a systemic action. The dried beans and peas however are often exposed to post-harvest treatments. The dry pulses are consumed after processing or household cooking.

# 0150000 - BERRIES AND SMALL FRUIT (EC)

FTC A1226

BT 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 016 ROOT AND TUBER VEGETABLES (VR) (CCPR)

FTC A0681

BT 02 VEGETABLES (CCPR) [A0650]

Al Root and tuber vegetables are the starchy enlarged solid roots, tubers, corms or rhizomes, mostly subterranean, of various species of plants, mostly annuals.

The underground location protects the edible portion from pesticides applied to the aerial parts of the crop during the growing season; however the commodities in this group are exposed to pesticide residues from soil treatments. The entire vegetable may be consumed in the form of fresh or processed foods.

# 0160000 - MISCELLANEOUS FRUIT (EC)

FTC A1267

BT 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 017 STALK AND STEM VEGETABLES (VS) (CCPR)

FTC A0682

BT 02 VEGETABLES (CCPR) [A0650]

Stalk and stem vegetables are the edible stalks, leaf stems or immature shoots, from a variety of annual or perennial plants. Although not actually belonging to this group, globe artichoke (the immature flowerhead) of the family Compositae is included in this group.

Depending upon the part of the crop used for consumption and the growing practices, stalk and stem vegetables are exposed, in varying degrees, to pesticides applied during the growing season.

Stalk and stem vegetables may be consumed in whole or in part and in the form of fresh, dried or processed foods.

#### 02 BREAKFAST CEREALS (EFG)

FTC A0692

BT EUROPEAN FOOD GROUPS (EFG) [A0690]
RT BREAKFAST CEREAL (EUROFIR) [A0816]

# 02 EGG AND EGG PRODUCTS (EUROCODE2)

FTC A0725

BT EUROCODE 2 FOOD CLASSIFICATION [A0642]
RT EGG OR EGG PRODUCT (EUROFIR) [A0790]

# 02 VEGETABLES (CCPR)

FTC A0650

BT A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0644]

RT VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]

RT 50102100 - VEGETABLES - PREPARED/PROCESSED (GS1 GPC) [A1006]
RT 50101500 - VEGETABLES - UNPREPARED/UNPROCESSED (GS1 GPC) [A1010]

Al Vegetables are foods derived from many different kinds of plants mostly annual and usually cultivated, commonly known by custom and tradition as "vegetables".

In several countries, some of these commodities grown on large areas are distinguished as "field crops" or arable

crops e.g. sugar beet. For the sake of convenience in this guide such crops are classified under Type 2 Vegetables.

Exposure to pesticides is dependent on the particular part of the plant used for food and the growing practices.

Vegetables may be consumed in whole or in part and in the form of fresh, dried or processed foods.

#### 020 CEREAL GRAINS (GC) (CCPR)

FTC A0683

BT 03 GRASSES (CCPR) [A0651]

RT RICE OR OTHER GRAIN (EUROFIR) [A0814]

RT 10000211 - GRAINS/CEREAL - NOT READY TO EAT - (SHELF STABLE) (GS1 GPC) [A0965]

Al Cereal grains are derived from the ears (heads) of starchy seeds produced by a variety of plants, primarily of the grass family (Grainineae)

Buckwheat, a dicotyledonous crop belonging to the botanical family Polygonaceae and two Chenopodimn species, belonging to the botanical family Chenopodiaceae are included in this group, because of similarities in size and type of the seed, residue pattern and the use of the commodity.

The edible seeds are protected to varying degrees from pesticides applied during flee growing season by husks. Husks are removed before processing and/or consumption.

Cereal grains are often exposed to post-harvest treatments with pesticides.

# 0200 SPICES AND HERBS (USDA SR)

FTC A1272

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT SPICE OR HERB (US CFR) [A0113]

RT SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC. (CCFAC) [A0637]

RT SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR) [A0853]

# 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC)

FTC A1227

BT CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]

RT VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 021 GRASSES FOR SUGAR AND SYRUP PRODUCTION (GS) (CCPR)

FTC A0684

BT 03 GRASSES (CCPR) [A0651]

Al Grasses For sugar or syrup production, includes species of grasses with a high sugar content especially in the stem. The stems are mainly used for sugar or syrup production, and to a small extent as vegetables or sweets. The leaves, ears and several wastes of the sugar or syrup manufacturing process are used, among others, as animal feed see Group 052: Miscellaneous fodder and forage crops).

# 0210000 - ROOT AND TUBER VEGETABLES (EC)

FTC A1228

BT 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 022 TREE NUTS (TN) (CCPR)

FTC A0685

BT 04 NUTS AND SEEDS (CCPR) [A0652]

Al Tree nuts are the seeds of a variety of trees and shrubs which are characterized by a hard inedible shell enclosing an oily seed.

The seed is protected from pesticides applied during the growing season by the shell and other parts of the fruit.

The edible portion of the nut is consumed in succulent, dried or processed forms.

# 0220000 - BULB VEGETABLES (EC)

FTC A1229

BT 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 023 OILSEED (SO) (CCPR)

FTC A0686

BT 04 NUTS AND SEEDS (CCPR) [A0652]

Al Oilseed consists of seeds from a variety of plants used in the production of edible vegetable oils, seed meals and cakes for animal feed. Some important vegetable oil seeds are by-products of fibre or fruit crops (e.g. cotton seed, olives).

Some of the oilseeds are, directly or after slight processing (e.g. roasting), used as food (e.g. peanuts) or for food flavouring (e.g. poppy seed, sesame seed).

Oilseeds are protected from pesticides applied during the growing season by the shell or husk.

#### 0230000 - FRUITING VEGETABLES (EC)

FTC A1230

BT 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 024 SEED FOR BEVERAGES AND SWEETS (SB) (CCPR)

FTC A0687

BT 04 NUTS AND SEEDS (CCPR) [A0652]

Al The seeds for beverages and sweets are derived from tropical and sub-tropical trees and shrubs. After processing the seeds are used in the production of beverages and sweets.

These seeds are protected from pesticides applied during the growing season by the shell or other parts of the fruit.

# 0240000 - BRASSICA VEGETABLES (EC)

FTC A1231

BT 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 0250000 - LEAF VEGETABLES AND HERBS (EC)

FTC A1232

BT 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

### 0260000 - LEGUME VEGETABLES (EC)

FTC A1233

BT 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 027 HERBS (HH) (CCPR)

FTC A0688

BT 05 HERBS AND SPICES (CCPR) [A0653]

Al Herbs consist of leaves, flowers, stems and roots from a variety of herbaceous plants, used in relatively small amounts as condiments to flavour foods or beverages. They are used either in fresh or naturally dried form. Herbs are fully exposed to pesticides applied during the growing season. Post-harvest treatments are often carried

out on dried herbs.

Herbs are consumed as components of other foods in succulent and dried forms or as extracts of the succulent products.

#### 0270000 - STEM VEGETABLES (EC)

FTC A1234

BT 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 028 SPICES (HS) (CODEX)

FTC A0689

BT 05 HERBS AND SPICES (CCPR) [A0653]

Al Spices consist of the aromatic seeds roots, berries or other fruits from a variety of plants, which are used in relatively small quantities to flavour foods.

Spices are exposed in varying degrees to pesticides applied during the growing season. Also post-harvest treatments may be applied to spices in the dried form.

They are consumed primarily in the dried form as condiment.

#### 0280000 - FUNGI (EC)

FTC A1235

BT 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 0290000 - SEA WEEDS (EC)

FTC A1268

BT 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 03 FLOUR (EFG)

FTC A0693

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT CEREAL OR CEREAL-LIKE MILLING PRODUCTS AND DERIVATIVES (EUROFIR) [A0813]

#### 03 GRASSES (CCPR)

FTC A0651

A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0644]

AI TYPE 03 - GRASSES

Grasses are herbaceous annual and perennial monocotyledonous plants of different kinds, cultivated extensively for their ears (heads) of starchy seeds used directly for the production of food. Grasses used for animal feed are classified under Class C; Primary Animal feed commodities, Group 051.

The plants are fully exposed to pesticides applied during the growing season.

#### 03 MEAT AND MEAT PRODUCTS (EUROCODE2)

FTC A0726

BT EUROCODE 2 FOOD CLASSIFICATION [A0642]
RT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]

### 030 MEAT (FROM MAMMALS OTHER THAN MARINE MAMMALS) (MM) (CCPR)

FTC A0737

BT 06 MAMMALIAN PRODUCTS (CCPR) [A0654]

RT RED MEAT (EUROFIR) [A0794]

Meats are the muscular tissues, including adhering fatty tissues such as intramuscular and subcutaneous fat from animal carcases or cuts of these as prepared for wholesale or retail distribution in a "fresh" state. The cuts offered to the consumer may include bones, connective tissues and tendons as well as nerves and lymph nodes.

The corporation of "fresh" meet includes meet which has been quiet freeze and thousand the production of the consumer and thousand the consumer and the

The cornrnodity description of "fresh" meat includes meat which has been quick-frozen or quick-frozen and thawed. The Group does not include edible offal as defined in Group 032.

Exposures to pesticides is through animal metabolism following oral intake with feed or through dermal intake as a consequence of external use of pesticides against ectoparasites.

The entire commodity except bones may be consumed.

#### 0300 BABY FOODS (USDA SR)

FTC A1273

PRODUCT TYPE, USDA STANDARD REFERENCE [A1269] BT

FOOD FOR INFANTS (EUROFIR) [A0873] RT INFANT OR TODDLER FOOD [P0020] RT

#### 0300000 - 3. PULSES, DRY (EC)

FTC: A1236

BT CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220] COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of ΑI

the European Parliament and of the Council.

# 031 MAMMALIAN FATS (MF) (CCPR)

A0738

06 MAMMALIAN PRODUCTS (CCPR) [A0654] OTHER ANIMAL FATS (EUROFIR) [A0810]

Mammalian fats, excluding milk fats are derived from the fatty tissues of animals (not processed). For processed ΑI

animal fats see Group 085.

Exposure to pesticides is through animal metabolism following oral intake with feed or through dermal intake as a

consequence of external use of the pesticides against ectoparasites.

The entire commodity may be consumed.

#### 032 EDIBLE OFFAL (MAMMALIAN) (MO) (CCPR)

**FTC** A0739

BT 06 MAMMALIAN PRODUCTS (CCPR) [A0654]

ΑI Edible offal are edible tissue and organs other than muscles (= meat) and animal fat from slaughtered animals as prepared for wholesale or retail distribution.

Examples: liver, kidney, tongue, heart, stomach, sweetbread (thymus gland), braln, etc.

The group name and definitions are in conformity with those recorded in the Codex Standards 89-1981 and 98-1981, Codex Standard for Luncheon Meat and Codex Standard for Cooked Cured Chopped Meat respectively: "Edible offal" means such offal as have been passed as fit for human consumption, but not including lungs, ears, scalp, snout (including lips and muzzle), mucous membranes, sinews, genital system, udders, intestines and urinary bladder". In the former Classification of Food and Food Groups in the Guide to Codex Maximum Limits for Pesticide Residues 1978; CAC/PR 1-1978 the name Meat by-products was used for this group.

Exposure to pesticides is through animal metabolism following oral intake with feed or through dermal intake as a consequence of external use of pesticides on livestock animals against ectoparasites.

The entire commodity may be consumed.

# 033 MILKS (ML) (CCPR)

FTC A0740

вт 06 MAMMALIAN PRODUCTS (CCPR) [A0654]

RT LIQUID MILK (EUROFIR) [A0780]

Milks are the mammary secretions of various species of lactating herbivorous ruminant animals, usually

In conformity with the Codex Alimentarius Code of Principles concerning Milk and Milk Products the term "Milk" shall mean exclusively the normal mammary excretion obtained from one or more milkings without either addition thereto or extraction therefrom.

Notwithstanding the provisions in the preceding paragraph, "the term "Milk" may be used for milk treated without altering its composition, or for milk, the fat content of which has been standardized under domestic legislation". The entire commodity may be consumed.

# 036 POULTRY MEAT (INCLUDING PIGEON MEAT) (PM) (CCPR)

FTC A0741

BT 07 POULTRY PRODUCTS (CCPR) [A0655] POULTRY MEAT (EUROFIR) [A0795] RT

ΑI Poultry meats are the muscular tissues including adhering fat and skin from poultry carcases as prepared for wholesale or retail distribution.

Exposure to pesticides may result from external treatment of animals or poultry houses or through animal metabolism following oral intake of pesticides with feed.

The entire product may be consumed.

# 037 POULTRY FATS (PF) (CCPR)

**FTC** 

BT 07 POULTRY PRODUCTS (CCPR) [A0655] OTHER ANIMAL FATS (EUROFIR) [A0810] RT

ΑI Poultry fats are derived from the fatty tissues of poultry. Exposure to pesticides may result from external treatment of animals or poultry houses or through animal metabolism following oral intake of pesticides with feed. The entire product may be consumed.

#### 038 - POULTRY, EDIBLE OFFAL OF (PO) (CCPR)

**FTC** A0743

BT 07 POULTRY PRODUCTS (CCPR) [A0655]

Poultry edible offal are such edible tissues and organs, other than poultry meat and poultry fat, from slaughtered ΑI poultry as have been passed as fit for human consumption. Examples: liver, gizzard, heart, skin etc. In the former Classification of Food and Feed Groups in the Guide to Codex Maximum Limits for Pesticide Residues 1978: CAC/PR 1-1978 the name Poultry by-products was used for this group.

Exposure to pesticides is through animal metabolism following oral intake of pesticides with feed or may result from

external treatment of animals or poultry houses.

The entire product may be consumed.

# 039 EGGS (PE) (CCPR)

A0744

BT 07 POULTRY PRODUCTS (CCPR) [A0655]

RT FRESH OR PROCESSED EGG (EUROFIR) [A0791]

ΑI Eggs are the fresh edible portion of the body produced by female birds, especially domestic fowl.

The edible portion includes egg yolk and egg white after removal of the shell.

#### 04 FISH AND FISH PRODUCTS (EUROCODE2)

A0727 **FTC** 

RT **EUROCODE 2 FOOD CLASSIFICATION [A0642]** 

RT SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]

#### 04 NUTS AND SEEDS (CCPR)

A0652 FTC

BT A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0644]

RT NUT, SEED OR KERNEL (EUROFIR) [A0823]

RT 50101800 - NUTS/SEEDS - PREPARED/PROCESSED (GS1 GPC) [A1000] RT 50101700 - NUTS/SEEDS - UNPREPARED/UNPROCESSED (GS1 GPC) [A1003]

ΑI TYPE 04 - NUTS AND SEEDS

Nuts and seeds are derived from a large variety of trees, shrubs and herbaceous plants, mostly cultivated.

The mature seeds or nuts are used as human food, for the production of beverages or edible vegetable oils and for the production of seed meals and cakes for animal feed.

#### 04 PASTA (EFG)

A0694 **FTC** 

EUROPEAN FOOD GROUPS (EFG) [A0690] BT

PASTA AND SIMILAR PRODUCTS (EUROFIR) [A0815] RT

#### 040 FRESHWATER FISH (WF) (CCPR)

A0745 **FTC** 

RT 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]

ΑI The freshwater fishes generally remain lifelong, including flee spawning period, in fresh water (lakes, ponds, rivers

Several species of freshwater fish are domesticated and bred in fish farms. Exposure of the latter species to pesticides is mainly through compounded fish feed and can also be through water pollution.

# 0400 FATS AND OILS (USDA SR)

**FTC** A1274

вт PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT REFINED OR PARTIALLY-REFINED FOOD PRODUCT (US CFR) [A0129]

FATS AND OILS, AND FAT EMULSIONS (TYPE WATER-IN-OIL) (CCFAC) [A0627] RT

RT FAT OR OIL (EUROFIR) [A0805]

FAT OR OIL [C0190] RT

# 0400000 - 4. OILSEEDS AND OILFRUITS (EC)

FTC

BT CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220] RT FAT OR OIL (EUROFIR) [A0805]

COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 0401000 - OILSEEDS (EC)

FTC A1238

ΑI

BT 0400000 - 4. OILSEEDS AND OILFRUITS (EC) [A1237]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 0402000 - OILFRUITS (EC)

FTC A1239

BT 0400000 - 4. OILSEEDS AND OILFRUITS (EC) [A1237]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 041 DIADROMOOUS FISH (WD) (CCPR)

FTC A0746

ΑI

BT 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]

The diadromous fishes in general migrate from the sea to brackish and/or freshwater and in the opposite direction. The anadromous species spawn in fresh water (streams, small rivers and brooks) e.g. several salmon species, whereas eels spawn in the ocean. Some species, such as trout, are domesticated and do not migrate. They are bred in fish farms in ponds, mountain streams etc. The latter species especially may be exposed to pesticides through compounded fish feed and also through water pollution.

The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.

# 042 MARINE FISH (WS) (CCPR)

FTC A0747

BT 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]

Al The marine fishes generally live in open seas. They are all or nearly all wild species, caught and prepared (often deep-frozen) for wholesale and retail distribution. Exposure to pesticides is mainly through water pollution and animal metabolism.

Especially the fleshy parts of the animals and to a lesser extent roe and milt are consumed.

# 043 FISH ROE (INCLUDING MILT = SOFT ROE) AND EDIBLE OFFAL OF FISH (WR) (CCPR)

FTC A0748

BT 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]

Al Fish roes are the edible reproductive bodies of several species of fish. Of some of these only the "hard roe", the female reproductive body, is used whereas both the "hard" and "soft" roe (milt) of other species is marketed. The term roe used in flee commodity description includes if relevant both types of roe.

The liver of some species is used as such for human consumption or for production of liver oils (e.g. cod liver oil). Exposure to pesticides is through animal metabolism.

# 044 MARINE MAMMALS (WM) (CCPR)

FTC A0749

ΔΙ

BT 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]

RT RED MEAT (EUROFIR) [A0794]

Several sea mammals are caught on a large scale. The meat of various species is used as food or feed in some areas of the world. The blubber (=whale or seal fat) fat and train oil (oil derived from whale fat) is used after processing as raw material in food or feed manufacture; the sperm oil, as well as the spermaceti (a waxy substance from the head of sperm whales) is mainly used in cosmetics and some other industrial products.

Exposure to pesticides is by consumption of contaminated prey or through water pollution. The entire commodity except the bones and other inedible parts may be consumed.

# 045 CRUSTACEANS (WC) (CCPR)

FTC A0750

BT 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]

Al Crustaceans are aquatic animals of various species, wild or cultivated, which have an inedible chitinous outer shell. A small number of species live in fresh water but most species live in brackish water and/or in the sea.

Exposure to pesticides is through animal metabolism or water pollution.

Crustaceans are prepared for wholesale or retail distribution at a "raw" stage, often still alive, "raw" and deep-frozen or cooked directly after catching and deep-frozen. Shrimps or prawns may also be parboiled and thereafter deep-frozen.

Although the cooked or parboiled crustaceans should be regarded as processed foods, the animals of this group are primarily classified in the Chapter on Primary food commodities, Type 8: Aquatic animal products, since several

crustaceans are also-marketed in a "raw" form, i.e. not exposed to temperatures sufficiently high to coagulate the protein at the surface. A short reference to processed Crustaceans is given in Type 17: Derived edible products of animal origin, Group 084 Crustaceans, processed.

The entire commodity except the shell may be consumed: the "raw" commodities, in general, after cooking.

In some countries, species such as the Norway lobster (Nephrops norvegicus) are included in the commodity "Prawns" with some qualifying designation, such as Dublin Bay Prawn or Prawn of Bantry Bay (both Ireland). The Codex Stan. 92-1981 on Quick Frozen Shrimps and Prawns does not prevent this practice, provided that the designation on the label ensures that the consumer will not be misled.

There is no clear-cut distinction between Shrimps and Prawns. In several countries the commodity name-Shrimps is used for the small species whereas the slightly larger ones are called Prawns. However, a species marked in certain regions of the world as "Prawn" may be called in the local English language in other areas a shrimp and visa versa, e.g., Pandalus borcalis is called Northern prawn or Deepwater prawn in the United Kingdom and the same species is named Pink shrimp in Canada. In Australia only the name Prawn is used for animals included in this commodity.

Not including the Freshwater species of the Palaemonidae.

# 048 FROGS, LIZARDS, SNAKES AND TURTLES (AR) (CCPR)

FTC A0751

BT 09 AMPHIBIANS AND REPTILES (CCPR) [A0657]

Al Frog, lizard, snake and turtle products are the edible parts from various animal species of the zoological classes Amphibia and Reptilia, usually wild, harvested for food. Some frog species are cultivated in a few European and Asian countries and to a small extent in the USA and "marketed" in the form of deep-frozen frog legs. The wild species are marketed in the same manner.

A few turtle species are raised from eggs or hatchlings in some tropical countries, especially the Green Turtle. Exposure to pesticides is through animal metabolism.

The entire product, except the bones and the bony or horny outer shell (turtles), may be consumed.

# 049 MOLLUSCS (INCLUDING CEPHALOPODS) AND OTHER INVERTEBRATE ANIMALS (IM) (CCPR)

FTC A0752

BT 10 INVERTEBRATE ANIMALS (CCPR) [A0658]

Al Molluscs are aquatic or land animals or various species, wild or cultivated, which have an inedible outer or inner shell.

The edible aquatic Molluscs live mainly in brackish water or in the sea; several species are cultivated. A few edible species of land snails are cultivated.

Exposure to pesticides is through animal metabolism: the aquatic species also through water contamination. The entire commodity except the outer or inner shell may be consumed.

# 05 BAKERY PRODUCTS (EFG)

FTC A0695

BT EUROPEAN FOOD GROUPS (EFG) [A0690] RT FINE BAKERY WARE (EUROFIR) [A0821]

# 05 FATS AND OILS (EUROCODE2)

FTC A0728

BT EUROCODE 2 FOOD CLASSIFICATION [A0642]

RT FAT OR OIL (EUROFIR) [A0805]

# 05 HERBS AND SPICES (CCPR)

FTC A0653

A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0644]

RT HERB OR SPICE (EUROFIR) [A0857]

RT 50171500 - HERBS/SPICES/EXTRACTS (GS1 GPC) [A1166]

AI TYPE 05 - HERBS AND SPICES

Herbs and spices are the flavoursome or aromatic leaves, stems, roots, flowers or fruits of a variety of plants used to impart special flavours to food and beverages.

# 050 LEGUME ANIMAL FEEDS (AL) (CCPR)

FTC A0753

ΑI

BT 11 PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0659]

Legume animal feeds include various species of leguminous plants used for animal forage, grazing, fodder hay or silage, with or without seed. Several species are grown exclusively for animal feeding purposes, whereas some others are grown primarily as food crops. The "waste" parts of the latter crops are often used as animal feed, either in the fresh form or as hay.

The entire commodity may be consumed by livestock animals.

#### 0500 POULTRY PRODUCTS (USDA SR)

FTC A1275

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]
RT POULTRY OR POULTRY PRODUCT (US CFR) [A0273]

RT POULTRY MEAT (EUROFIR) [A0795]

#### 0500000 - 5. CEREALS (EC)

FTC A1240

BT CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]

RT GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of

the European Parliament and of the Council.

# 051 STRAW, FODDER AND FORAGE OF CEREAL GRAINS AND GRASSES, EXCEPT GRASSES FOR SUGAR PRODUCTION (INCLUDING BUCKWHEAT FOODER) (AS/AF) (CCPR)

FTC A0754

BT 11 PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0659]

Al The straw, fodder and forage of cereal grains are derived from various plants of the grass family (Gramineae). Cereal grains are grown to a limited extent as a forage crop. The immature crop is fed to livestock animals as succulent forage or as silage.

The cereal grain crops are mainly grown for human food or raw material for preparing food products. The "waste" parts remaining after harvest of the grain kernels (stems, stalks, leaves and empty ears) are extensively used and

distributed for animal feeding purposes, in the form of dry fodder or straw.

Several other species of the grass family are exclusively grown as forage crops. These crops are either used for grazing or are prepared for wholesale or retail distribution in the form of grass silage (in general one or more

cuttings from immature plants), as artificially dried grass or as hay. The entire conimodity may be consumed by livestock animals.

# 052 MISCELLANEOUS FODDER AND FORAGE CROPS (AM) (CCPR)

FTC A0755

BT 11 PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0659]

Miscellaneous Fodder and Forage crops, are derived from various kinds of plants except leguminous and grassy plants (family Gramineae). However, for convenience, the fodders and forage of grasses for sugar production are included in this group. Some of the crops listed in this group are primarily grown for human food or as raw material for preparing food (e.g. sugar beet) and the "waste" material of such crops is used as animal feed.

The entire commodity may be consumed by livestock animals, either in a succulent form, as silage or in the form of dry fodder.

055 DRIED FRUITS (DF) (CCPR)

FTC A0756

BT 12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0660]

RT PROCESSED FRUIT PRODUCT (EUROFIR) [A0834]

Dried fruits. The commodities of this group are in general artificially dried. They may or may not be preserved or candied with addition of sugars.

Exposure to pesticides may arise from pre-harvest applications, post-harvest treatment of the fruits before processing, or treatment of the dried fruit to avoid losses during transport and wholesale or retail distribution.

# 056 DRIED VEGETABLES (DV) (CCPR)

FTC A0757

BT 12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0660]

RT VEGETABLE PRODUCT (EUROFIR) [A0827]

Al Dried vegetables. The commodities of this group are in general artificially dried and often comminuted. Exposure to pesticides is from pre-harvest applications and or treatment of the dry commodities.

The entire commodity may be consumed after soaking or boiling.

# 057 DRIED HERBS (DH) (CCPR)

FTC A0758

ΑI

BT 12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0660]

RT HERB OR SPICE (EUROFIR) [A0857]

Dried herbs. The commodities of this group are in general artificially dried and often comminuted. For the commodities on the "fresh" state see Group 027 Herbs. Exposure to pesticides is from pre-harvest applications and/or treatment of the dry commodities.

They are often consumed in the dried form or soaked as a condiment in food commodities of plant or animal origin or in drinks, generally in small amounts

#### 058 MILLED CEREAL PRODUCTS (EARLY MILLING STAGES) (CM) (CCPR)

FTC A0759

BT 12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0660]

RT RICE OR OTHER GRAIN (EUROFIR) [A0814]

Al Milled cereal products (early milling stages). The group includes the early milling fractions of cereal grains, except buckwheat, cañihua and quinoa such as husked rice, polished rice and the unprocessed cereal grain brans. Exposure to pesticides is through pre-harvest treatments of the growing cereal grain crop and especially through

post-harvest treatment of cereal grains.

The entire commodity may be consumed after further processing or household preparation.

# 059 MISCELLANEAOUS SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (SM) (CCPR)

FTC A0760

BT 12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0660]

# 06 GRAINS AND GRAIN PRODUCTS (EUROCODE2)

FTC A0729

BT EUROCODE 2 FOOD CLASSIFICATION [A0642]
RT GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]

#### 06 MAMMALIAN PRODUCTS (CCPR)

FTC A0654

B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0645]

Al TYPE 06 - MAMMALIAN PRODUCTS

Mammalian products are derived from the edible parts of various mammals, primarily herbivorous, slaughtered for food. These mammals are usually domesticated, or to a lesser extent obtained as game animals.

This type does not include edible products from marine mammals, for which see Group 044.

# 06 RICE AND OTHER CEREAL PRODUCTS (EFG)

FTC A0696

BT EUROPEAN FOOD GROUPS (EFG) [A0690] RT RICE OR OTHER GRAIN (EUROFIR) [A0814]

# 0600 SOUPS, SAUCES, AND GRAVIES (USDA SR)

FTC A1276

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT SOUP (US CFR) [A0198]

RT GRAVY OR SAUCE (US CFR) [A0286] RT SAVOURY SAUCE (EUROFIR) [A0862]

RT SOUP (EUROFIR) [A0865]

# 0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC)

FTC A1241

BT CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]

RT COFFEE, TEA, COCOA OR INFUSION (EUROFIR) [A0845]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 0610000 - TEA (EC)

FTC A1242

BT 0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC) [A1241]

RT TEA [B1623]

SN Include dried leaves and stalks, fermented or otherwise of Camellia sinensis.

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 0620000 - COFFEE BEANS (EC)

FTC A1243

BT 0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC) [A1241]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 0630000 - HERBAL INFUSIONS (EC)

FTC A1244

BT 0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC) [A1241]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 0640000 - COCOA (EC)

FTC A1245

BT 0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC) [A1241]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR)

FTC A0761

BT 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]

RT CEREAL OR CEREAL-LIKE MILLING PRODUCTS AND DERIVATIVES (EUROFIR) [A0813]

Al Cereal grain milling fractions includes milling fractions of cereal grains at the final stage of milling and separation in the fractions. The group also includes the processed brans, as prepared for direct consumption.

#### 0650000 - CAROB (EC)

FTC A1246

BT 0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC) [A1241]

UF st johns bread

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 066 TEAS (DT) (CCPR)

FTC A0762

BT 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]
RT COFFEE, TEA, COCOA OR INFUSION (EUROFIR) [A0845]

RT TEA [B1623]

Al Teas are derived from the leaves of several plants, principally Camellia sinensis.

They are used mainly in a fermented and dried form or only as dry leaves for the preparation of infusions, which are used as beverages.

Newly grown vegetative shoots (terminal bud and 2-3 leaves) of tea are plucked, withered, twisted and comminuted and thereafter, in general, fermented and dried.

Teas made from other plants are often prepared in a similar way.

# 067 VEGETABLE OILS, CRUDE (OC) (CCPR)

FTC A0763

ΑI

ΑI

BT 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]

Vegetable oils, crude, includes the crude vegetable oils derived from oil seed Group 023, tropical and sub-tropical oil-containing fruits such as olives, and some pulses (e.g. soya bean, dry). For the definition and characteristics of Olive oil, crude see Codex Stan. 33-1981. The crude oils are used as constituents of compounded animal feeds or further processed (refined, clarified). See Group 068, Vegetable oils, edible (or refined).

Exposure to pesticides is through pre-harvest treatment of the relevant crops or post-harvest treatment of the oilseeds or oil-containing pulses.

# 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR)

FTC A0764

BT 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]

RT VEGETABLE FAT OR OIL (EUROFIR) [A0806]

Vegetable oils, edible (or refined) includes the vegetable oil derived from oil seed, Group 023, tropical and subtropical oil-containing fruits such as olives, and some pulses with a high oil content. The edible oils are derived from the crude oils though a refining and/or clarifying process. For definitions and characteristics of the edible oils listed below, see Codex Stan. 20-27 (inclusive), 33,124 and 126 (inclusive) - 1981.

Exposure to pesticides is through pre-harvest treatment of the relevant crops, or post-harvest treatment of the oilseeds and oil containing pulses.

# 069 MISCELLANEOUS DERIVED EDIBLE PRODUCTS OF PLANT ORIGIN (DM) (CCPR)

FTC A0765

BT 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]

Al Miscellaneous derived edible products include various intermediate products in the manufacture of edible food

products. Some of these are used for further processing and not consumed as food or feed as such.

#### 07 POULTRY PRODUCTS (CCPR)

FTC A0655

B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0645]

#### 07 PULSES, SEEDS, KERNELS, NUTS AND PRODUCTS (EUROCODE2)

FTC A0730

BT EUROCODE 2 FOOD CLASSIFICATION [A0642]
RT NUT, SEED OR KERNEL (EUROFIR) [A0823]
RT PULSE OR PULSE PRODUCT (EUROFIR) [A0831]

#### 07 SUGAR (EFG)

FTC A0697

BT EUROPEAN FOOD GROUPS (EFG) [A0690]
RT SUGAR, HONEY OR SYRUP (EUROFIR) [A0836]

# 070 FRUIT JUICES (JF) (CCPR)

FTC A0766

BT 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]

RT JUICE OR NECTAR (EUROFIR) [A0841]

Al Fruit juices are pressed from various mature fruits, either from the whole fruits or from the pulp (Type 1 and fruits from fruiting vegetables, Groups 011 and 012). A small amount of preserving agent(s) may be added to the juices during processing. The juices are often prepared for international trade in a concentrated form which is reconstituted for wholesale or retail distribution to about the original juice concentration as obtained by the pressing process.

#### 0700 SAUSAGES AND LUNCHEON MEATS (USDA SR)

FTC A1277

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT POULTRY-BASED SAUSAGE OR LUNCHEON MEAT (US CFR) [A0131]

RT SAUSAGE OR LUNCHEON MEAT (US CFR) [A0221]

RT SEAFOOD-BASED SAUSAGE OR LUNCHEON MEAT (US CFR) [A0296]

RT SAUSAGE OR SIMILAR MEAT PRODUCT (EUROFIR) [A0798]

#### 0700000 - HOPS (DRIED) (EC)

FTC A1247

BT CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]

RT HOPS [B1517]

RT WATER REMOVED [H0138]
RT DEHYDRATED OR DRIED [J0116]

**SN** Including hop pellets and unconcentrated powder.

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 071 BY-PRODUCTS, USED FOR ANIMAL FEEDING PURPOSES, DERIVED FROM FRUIT AND VEGETABLE PROCESSING (AB) (CCPR)

FTC A0767

ΑI

BT 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]

The commodities of this group are by-products derived from fruit and vegetable processing which are mainly used for animal feeding purposes either as a part of the ration of livestock animals as such, or as an element in the manufacture of compounded feeds. The commodities are prepared, in general, in a dry form for wholesale or retail distribution.

# 078 MANUFACTURED MULTI-INGREDIENT CEREAL PRODUCTS (CP) (CCPR)

FTC A0768

BT 15 MANUFACTURED FOODS (MULTI-INGREDIENT) OF PLANT ORIGIN (CCPR) [A0663]

Al The commodities of this group are manufactured with several ingredients; products derived from cereal grains however form the major ingredient.

#### 08 AQUATIC ANIMAL PRODUCTS (CCPR)

FTC A0656

B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0645]

RT FISH OR RELATED ORGANISM (EUROFIR) [A0802]

RT 50110000 - MEAT/POULTRY/GAME/BATRACHIAN (GS1 GPC) [A1015]

RT 50120000 - SEAFOOD (GS1 GPC) [A1124]

Al Type 08 - Aquatic animal products

Aquatic animal products are derived from the edible parts of various aquatic animals, usually wild, harvested for food

#### 08 VEGETABLES AND VEGETABLE PRODUCTS (EUROCODE2)

FTC A0731

BT EUROCODE 2 FOOD CLASSIFICATION [A0642]

RT VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]

#### 08 SUGAR PRODUCTS, EXCLUDING CHOCOLATE (EFG)

FTC A0698

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT NON-CHOCOLATE CONFECTIONERY OR OTHER SUGAR PRODUCT (EUROFIR) [A0838]

#### 080 DRIED MEAT AND FISH PRODUCTS (MD) (CCPR)

FTC A0769

BT 16 SECONDARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0664]

RT PRESERVED MEAT (EUROFIR) [A0797]
RT SEAFOOD PRODUCT (EUROFIR) [A0803]

Al Dried meat and fish products, includes natural or artificial dried meat products and dried fishes, mainly marine fishes. Most of the dried fishes are naturally dried (wind and sun). For convenience other marine animals, whether or not fishes or Crustaceans, are classified in this group.

The entire commodity may be consumed, either as such or after processing (c.q. dried fish).

# 0800 BREAKFAST CEREALS (USDA SR)

FTC A1278

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT BREAKFAST CEREAL (US CFR) [A0258] RT BREAKFAST CEREAL (EUROFIR) [A0816]

RT 10000284 - CEREALS PRODUCTS - READY TO EAT (SHELF STABLE) (GS1 GPC) [A0971]

#### 0800000 - SPICES (EC)

FTC A1248

BT CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]

RT HERB OR SPICE (EUROFIR) [A0857]

RT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of

the European Parliament and of the Council.

## 0810000 - SPICES, SEEDS (EC)

FTC A1249

BT 0800000 - SPICES (EC) [A1248]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

## 082 SECONDARY MILK PRODUCTS (LS) (CCPR)

FTC A0770

BT 17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR) [A0665]

RT PROCESSED MILK (EUROFIR) [A0781]

Al Secondary milk products include milk products which have undergone simple processing such as removal or part removal of certain ingredients e.g. water, milk fat etc. The group and the commodities therein will only be used for pesticides which are not partitioned exclusively or nearly exclusively into the milk fat.

The group includes among others the following commodities as defined in the relevant Codex Standards, see CAC/VOL. XVI-Ed. 1 (1984). The reference no. of the standard is indicated between brackets.

Milk powders (whole, skimmed and partly skimmed) (Standard A-5 1971); evaporated milks (whole, skimmed) (Standard A-3 1971); skimmed milk.

Specific commodities will be listed in this group with their code nos. accordingly as the necessity for this arises.

#### 0820000 - SPICES, FRUITS AND BERRIES (EC)

FTC A1250

BT 0800000 - SPICES (EC) [A1248]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 0830000 - SPICES, BARK (EC)

FTC A1251

BT 0800000 - SPICES (EC) [A1248]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

## 084 CRUSTACEANS, PROCESSED (SC) (CCPR)

FTC A0771

BT 17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR) [A0665]

RT SEAFOOD PRODUCT (EUROFIR) [A0803]

Al Crustaceans are processed to a large extent before entering the national or international trade channels.

Crabs, lobsters and shrimps or prawns are in general cooked directly after catching. Thereafter either the animals are deep frozen with or without shell, or the meat without shell is canned, with or without a packing medium. The latter may consist of water, salt, lemon juice and sugars.

Shrimps or prawns may also be "parboiled" and thereafter deep-frozen.

According to the relevant Codex Standards, namely 92-1981, and 95-1981 "cooked" means heated for a period of time such that the thermal centre reaches a temperature adequate to coagulate the protein and "parboiled" means heated for a period of such time that the surface of the product Codex Alimentarius reaches a temperature adequate to coagulate the protein at the surface but inadequate to coagulate the protein at the thermal centre. The cooked commodities are in general subjected to deep-freezing directly after cooking or the cooking is part of the canning process.

The designation cooked after the commodity may include any of the processes mentioned except the parboiled and deep-frozen shrimps or prawns.

The entire commodity except the shell may be consumed.

## 0840000 - SPICES, ROOTS OR RHIZOME (EC)

FTC A1252

BT 0800000 - SPICES (EC) [A1248]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 085 ANIMAL FATS, PROCESSED (FA) (CCPR)

FTC A0772

BT 17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR) [A0665]

RT OTHER ANIMAL FATS (EUROFIR) [A0810]

Al The processed animal fats include rendered or extracted (possibly refined and/or clarified) fats from land and aquatic mammals and poultry and fats and oils derived from fishes.

# 0850000 - SPICES, BUDS (EC)

FTC A1253

BT 0800000 - SPICES (EC) [A1248]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 086 MILK FATS (FM) (CCPR)

FTC A0773

BT 17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR) [A0665]

RT BUTTER (EUROFIR) [A0809]

Al Milk fats are the fatty ingredients derived from the milk of various mammals

## 0860000 - SPICES, FLOWER STIGMA (EC)

FTC A1254

BT 0800000 - SPICES (EC) [A1248]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 087 DERIVED MILK PRODUCTS (LD) (CCPR)

**FTC** A0774

17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR) [A0665] BT

RT CREAM (EUROFIR) [A0782]

Derived milk products include food or edible substances isolated from the primary food commodity cattle milk, or Al milks from other mammals, using physical, biological and chemical processes. This group and the commodities therein will only be used if necessary for pesticides which are not partitioned exclusively or nearly exclusively into the milk fat. For further explanation, see Group 082.

This group includes among others the following food commodities, as defined in the relevant Codex Standards, see CAC/VOL. XXI, Ed-1 (1984): Butter, whey butter, both in Standard A-1 (1971), Butteroil, anhydrous butteroil, both in Standard A-2 (1973); Cream, Standard A-9 (1976); Cream powders (half cream, high fat), Standard A-10 (1971); Edible acid casein, Standard A-12 (1976): Edible caseinates, Standard A-13 (1976).

Specific commodities will be listed in this group with their code nos. accordingly as the necessity for this arises.

## 0870000 - SPICES, ARIL (EC)

**FTC** A1255

BT 0800000 - SPICES (EC) [A1248]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 09 AMPHIBIANS AND REPTILES (CCPR)

A0657

BT B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0645]

RT FISH OR RELATED ORGANISM (EUROFIR) [A0802]

50110000 - MEAT/POULTRY/GAME/BATRACHIAN (GS1 GPC) [A1015]

#### 09 CHOCOLATE (EFG)

FTC A0699

вт EUROPEAN FOOD GROUPS (EFG) [A0690]

CHOCOLATE OR CHOCOLATE PRODUCT (EUROFIR) [A0839]

# 09 FRUIT AND FRUIT PRODUCTS (EUROCODE2)

FTC A0732

вт **EUROCODE 2 FOOD CLASSIFICATION [A0642]** FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833] RT

# 090 MANUFACTURED MILK PRODUCTS (SINGLE INGREDIENT) OF ANIMAL ORIGIN (LI) (CCPR)

FTC

RT 18 MANUFACTURED FOOD (SINGLE-INGREDIENT) OF ANIMAL ORIGIN (CCPR) [A0666]

RT CHEESE (EUROFIR) [A0784]

ΑI This group and the commodities therein will only be used, if the necessity arises, for pesticides which are not partitioned exclusively or nearly exclusively into the milk fat. For further explanation see Group 0 82. This group includes among others the following food commodities, as defined in the relevant Codex Standards (indicated between brackets); Yoghurt (Codex Standard A-11(a) 1975); Cheeses, individually named (Codex Standard A-6 1978 and Standard Standard C-1 (1966-1978).

Specific commodities will be listed in this group with their code nos. accordingly as the necessity for this arises

# 0900 FRUITS AND FRUIT JUICES (USDA SR)

**FTC** 

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT FRUIT OR FRUIT PRODUCT (US CFR) [A0143] RT FRUITS AND VEGETABLES (CCFAC) [A0629] RT FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833]

JUICE OR NECTAR (EUROFIR) [A0841] RT

#### 0900000 - 9. SUGAR PLANTS (EC)

FTC A1256

CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220] BT

SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835] RT

SUGAR-PRODUCING PLANT [B1012] RT

COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of Al

the European Parliament and of the Council.

ΑI

#### 092 MANUFACTURED MILK PRODUCTS (MULTI-INGREDIENT) OF ANIMAL ORIGIN (LM) (CCPR)

FTC A0776

BT 19 MANUFACTURED FOOD (MULTI-INGREDIENT) OF ANIMAL ORIGIN (CCPR) [A0667]

RT PROCESSED CHEESE (EUROFIR) [A0787]

This group and the commodities therein will only be used in the classification if necessary for pesticides which are not partitioned exclusively or nearly exclusively into the milk fat. For further explanation see Group 082. This group includes among others the following commodities, as defined in the relevant Codex Standards, see CAC/VOL.XVI, Ed-1 (1984); Processed Cheese Products, Codex Standard A-8(a) and A-8(b) (1978) Processed Cheese Preparations, Standard A-8(c) (1978); Flavoured Yoghurt, Standard A-11(b) (1976); Sweetened Condensed Milk, Standard A-4 (1971).

Specific commodities will be listed in this group with their code nos. accordingly as the necessity for this arises.

## 10 INVERTEBRATE ANIMALS (CCPR)

FTC A0658

B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0645]

RT FISH OR RELATED ORGANISM (EUROFIR) [A0802]

RT 50122000 - AQUATIC INVERTEBRATES - PREPARED/PROCESSED (GS1 GPC) [A1125]
RT 50122300 - AQUATIC INVERTEBRATES - UNPREPARED/UNPROCESSED (GS1 GPC) [A1129]

#### 10 SUGAR, CHOCOLATE AND RELATED PRODUCTS (EUROCODE2)

FTC A0733

BT EUROCODE 2 FOOD CLASSIFICATION [A0642]
RT SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835]

#### 10 VEGETABLE OILS (EFG)

FTC A0700

BT EUROPEAN FOOD GROUPS (EFG) [A0690]
RT VEGETABLE FAT OR OIL (EUROFIR) [A0806]

#### 1000 PORK PRODUCTS (USDA SR)

FTC A1280

PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]
RT MEAT OR MEAT PRODUCT (FROM MAMMAL) (US CFR) [A0150]

RT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]

RT SWINE [B1136]

#### 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC)

FTC A1257

BT CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
 AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

### 10000001 - FRUIT - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC)

FTC A0994

BT 50101600 - FRUIT - UNPREPARED/UNPROCESSED (GS1 GPC) [A0992]

Index type of fruit (apple, watermellon) in facet B. Index physical form (whole, sliced) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index whether pitted or stoned in facet C.

Al Includes any products that can be described/observed as any variety of fresh fruit or combination of fruits, which may be whole or stoned, pitted, chopped, cored and/or peeled, but has not gone through any further manufacturing processes, such as reformed, cooked or dried, however these products can be coated, in sauce, stuffed or filled. These products can be/must be refrigerated to extend their consumable life. Specifically excludes tomatoes. Excludes products such as Prepared and Processed Fruit and Frozen and Shelf Stable Unprepared and Unprocessed Fruits.

#### 10000002 - FRUIT - UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC)

FTC A0993

BT 50101600 - FRUIT - UNPREPARED/UNPROCESSED (GS1 GPC) [A0992]

RT PRESERVED BY FREEZING [J0136]

Index type of fruit (apple, watermellon) in facet B. Index physical form (whole, sliced) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index whether pitted or stoned in facet C.

Al Includes any products that can be described/observed as any variety of frozen fruit or combination of fruits, which may be whole or stoned, pitted, chopped, cored and/or peeled, but has not gone through any further manufacturing processes, such as reformed or cooked, however these products can be coated, in sauce, stuffed or filled. These products must be frozen to extend their consumable life. Specifically excludes tomatoes. Excludes products such as Prepared and Processed Fruit and Perishable and Shelf Stable Unprepared and Unprocessed Fruits.

## 10000003 - FRUIT - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC)

FTC A0995

BT 50101600 - FRUIT - UNPREPARED/UNPROCESSED (GS1 GPC) [A0992]

Index type of fruit (apple, watermellon) in facet B. Index physical form (whole, sliced) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index whether pitted or stoned in facet C.

Al Includes any products that can be described/observed as any variety of fruit or combination of fruits, which may be whole or stoned, pitted, chopped, cored and/or peeled, but has not gone through any further manufacturing processes, such as reformed, cooked or dried, however these products can be coated, in sauce, stuffed or filled. These products have been treated or packaged in such a way as to extend their consumable life. Specifically excludes tomatoes. Excludes products such as Prepared and Processed Fruit and Perishable and Frozen Unprepared and Unprocessed Fruits.

# 10000004 - VEGETABLES - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC)

FTC A1012

BT 50101500 - VEGETABLES - UNPREPARED/UNPROCESSED (GS1 GPC) [A1010]

Index type of vegetable (alfalfa, yuca) in facet B. Index physical form (whole, chopped) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as any variety of fresh vegetables, combination of vegetables or fruit vegetables, which may be whole, chopped, cleaned and trimmed, but has not gone through any further manufacturing processes, such as reformed, cooked, dried, salted or smoked, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as rice, couscous and pasta. These products can be/must be refrigerated to extend their consumable life. Excludes products such as Vegetables with additional dough or grains, Frozen and Shelf Stable Unprepared and Unprocessed Vegetable, all Prepared and Processed Vegetables.

#### 10000005 - VEGETABLES - UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC)

FTC A1011

BT 50101500 - VEGETABLES - UNPREPARED/UNPROCESSED (GS1 GPC) [A1010]

RT PRESERVED BY FREEZING [J0136]

Index type of vegetable (alfalfa, yuca) in facet B. Index physical form (whole, chopped) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Al Includes any products that can be described/observed as any variety of frozen vegetables, combination of vegetables or fruit vegetables, which may be whole, chopped, cleaned and trimmed, but has not gone through any further manufacturing processes, such as reformed, cooked, dried, salted or smoked, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as rice, couscous and pasta. These products must be frozen to extend their consumable life. Excludes products such as Vegetables with additional dough or grains, Perishable and Shelf Stable Unprepared and Unprocessed Vegetable, all Prepared and Processed Vegetables.

# 10000006 - VEGETABLES - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1013

ΑI

BT 50101500 - VEGETABLES - UNPREPARED/UNPROCESSED (GS1 GPC) [A1010]

Index type of vegetable (alfalfa, yuca) in facet B. Index physical form (whole, chopped) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Includes any products that can be described/observed as any variety of vegetables, combination of vegetables or fruit vegetables, which may be whole, chopped, cleaned and trimmed, but has not gone through any further manufacturing processes, such as reformed, cooked, dried, salted or smoked, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as rice, couscous and pasta. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Vegetables with additional dough or grains, Frozen and Perishable Unprepared and Unprocessed Vegetables, all Prepared and Processed Vegetables.

# 10000007 - NUTS/SEEDS - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC)

FTC A1004

BT 50101700 - NUTS/SEEDS - UNPREPARED/UNPROCESSED (GS1 GPC) [A1003]

- Index type of nut or seed (almond, walnut) in facet B and if shelled/peeled in facet C. Index physical form (whole, chopped) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index preservation method (refrigeration) in facet J.
- Al Includes any products that can be described/observed as any variety of fresh nuts and seeds that has not gone through any further manufacturing processes, such as reformed, cooked or dried, however these products can be coated, in sauce, stuffed or filled. These products can be/must be refrigerated to extend their consumable life. Products include nuts and seeds sold on their own or a combination of both. Excludes products such as Shelf Stable Nuts and Seeds, Prepared and Processed Nuts and Seeds, Fruit and Nuts and/or Seeds Mixes.

## 10000008 - NUTS/SEEDS - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1005

BT 50101700 - NUTS/SEEDS - UNPREPARED/UNPROCESSED (GS1 GPC) [A1003]

- SN Index type of nut or seed (almond, walnut) in facet B and if shelled/peeled in facet C. Index physical form (whole, chopped) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.
- Al Includes any products that can be described/observed as any variety of nuts and seeds that has not gone through any further manufacturing processes, such as reformed, cooked or dried, however these products can be coated, in sauce, stuffed or filled. These products have been treated or packaged in such a way as to extend their consumable life. Products include nuts and seeds sold on their own or a combination of both. Excludes products such as Perishable Nuts and Seeds, Prepared and Processed Nuts and Seeds, Fruit and Nuts and/or Seeds Mixes.

#### 10000009 - MEAT/POULTRY/GAME/BATRACHIAN - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC)

FTC A1022

BT 50111500 - MEAT/POULTRY/GAME/BATRACHIAN - UNPREPARED/UNPROCESSED (GS1 GPC) [A1020]

- Index type of meat (chicken, venison) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index part of animal (meat with bone or boneless, offal) in facet C. Index meat cut (brisket, entrecote) in facet Z. Index preservation method (refrigeration) in facet J.
- Includes any products that can be described/observed as meat, poultry, game, batrachian and protein-based alternatives to meat, often consisting of a soy or nut mixture, that has not gone through any further manufacturing processes such as, reformed, cooked, dried and cured, however these products can be coated, in sauce, stuffed or filled. Products include land snails but specifically exclude products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products must be refrigerated to extend their consumable life. Excludes products such as Meat, Poultry, Game and Batrachian with additional vegetables, dough or grains, Shelf Stable and Frozen Unprepared and Unprocessed Meat, Poultry, Game, Batrachian and Substitutes.

# 10000010 - MEAT/POULTRY/GAME/BATRACHIAN - UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC)

FTC A1021

BT 50111500 - MEAT/POULTRY/GAME/BATRACHIAN - UNPREPARED/UNPROCESSED (GS1 GPC) [A1020]

RT PRESERVED BY FREEZING [J0136]

- Index type of meat (chicken, venison) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index part of animal (meat with bone or boneless, offal) in facet C. Index meat cut (brisket, entrecote) in facet Z.
- Includes any products that can be described/observed as meat, poultry, game, batrachian and protein-based alternatives to meat, often consisting of a soy or nut mixture, that has not gone through any further manufacturing process such as, reformed, cooked, dried and cured, however these products can be coated, in sauce, stuffed or filled. Products include land snails but specifically exclude products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products must be frozen to extend their consumable life. Excludes products such as Meat, Poultry, Game and Batrachian with additional vegetables, dough or grains, Shelf Stable and Perishable Unprepared and Unprocessed Meat, Poultry, Game, Batrachian and Substitutes, all Prepared and Processed Meat, Poultry, Game, Batrachian and Substitutes.

# 10000011 - MEAT/POULTRY/GAME/BATRACHIAN - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1023

BT 50111500 - MEAT/POULTRY/GAME/BATRACHIAN - UNPREPARED/UNPROCESSED (GS1 GPC) [A1020]

- SN Index type of meat (chicken, venison) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index part of animal (meat with bone or boneless, offal) in facet C. Index meat cut (brisket, entrecote) in facet Z.
- Al Includes any products that can be described/observed as meat, poultry, game, batrachian and protein-based alternatives to meat, often consisting of a soy or nut mixture, that has not gone through any further manufacturing

processes such as, reformed, cooked, dried and cured, however these products can be coated, in sauce, stuffed or filled. Products include land snails but specifically exclude products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Meat, Poultry, Game and Batrachian with additional vegetables, dough or grains, Frozen and Perishable Unprepared and Unprocessed Meat, Poultry, Game, Batrachian and Substitutes, all Prepared and Processed Meat, Poultry, Game, Batrachian and Substitutes.

## 10000012 - MEAT/POULTRY/GAME/BATRACHIAN - PREPARED/PROCESSED (PERISHABLE) (GS1 GPC)

FTC A1018

BT

50112000 - MEAT/POULTRY/GAME/BATRACHIAN - PREPARED/PROCESSED (GS1 GPC) [A1016]

Index type of meat (chicken, venison) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index part of animal (meat, offal) in facet C. Index meat cut (brisket, entrecote) in facet Z. Index packing medium (sauce) in facet K. Index manufacturer's treatments (stuffed, smoked) in facet H and heat treatment (cooked) in facet F. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as meat, poultry, game, batrachian and protein-based alternatives to meat, often consisting of a soy or nut mixture, that has gone through further manufacturing processes such as, reformed, cooked, dried and cured, however these products can also be coated, in sauce, stuffed or filled. Products include land snails but specifically exclude products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products must be refrigerated to extend their consumable life. Excludes products such as Meat, Poultry, Game and Batrachian with additional vegetables, dough or grains, Frozen and Shelf Stable Prepared and Processed Meat, Poultry, Game, Batrachian and Substitutes, all Unprepared and Unprocessed Meat, Poultry, Game, Batrachian and Substitutes.

## 10000013 - MEAT/POULTRY/GAME/BATRACHIAN - PREPARED/PROCESSED (FROZEN) (GS1 GPC)

FTC A1017

BT 50112000 - MEAT/POULTRY/GAME/BATRACHIAN - PREPARED/PROCESSED (GS1 GPC) [A1016]

RT PRESERVED BY FREEZING [J0136]

Index type of meat (chicken, venison) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index part of animal (meat, offal) in facet C. Index meat cut (brisket, entrecote) in facet Z. Index packing medium (sauce) in facet K. Index manufacturer's treatments (stuffed, smoked) in facet H and heat treatment (cooked) in facet F.

Includes any products that can be described/observed as meat, poultry, game, batrachian and protein-based alternatives to meat, often consisting of a soy or nut mixture, that has gone through further manufacturing processes such as, reformed, cooked and dried, however these products can also be coated, in sauce, stuffed or filled. Products include land snails but specifically exclude products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products must be frozen to extend their consumable life. Excludes products such as Meat, Poultry, Game and Batrachian with additional vegetables, dough or grains, Shelf Stable and Perishable Prepared and Processed Meat, Poultry, Game, Batrachian and Substitutes, all Unprepared and Unprocessed Meat, Poultry, Game, Batrachian and Substitutes.

## 10000014 - MEAT/POULTRY/GAME/BATRACHIAN - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1019

BT 50112000 - MEAT/POULTRY/GAME/BATRACHIAN - PREPARED/PROCESSED (GS1 GPC) [A1016]

Index type of meat (chicken, venison) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index part of animal (meat, offal) in facet C. Index meat cut (brisket, entrecote) in facet Z. Index packing medium (sauce) in facet K. Index manufacturer's treatments (stuffed, smoked) in facet H and heat treatment (cooked) in facet F.

Al Includes any products that can be described/observed as meat, poultry, game, batrachian and protein-based alternatives to meat, often consisting of a soy or nut mixture, that has gone through further manufacturing processes such as, reformed, cooked, dried and cured, however these products can also be coated, in sauce, stuffed or filled. Products include land snails but specifically exclude products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Meat, Poultry, Game and Batrachian with additional vegetables, dough or grains, Frozen and Perishable Prepared and Processed Meat, Poultry, Game, Batrachian and Substitutes, all Unprepared and Unprocessed Meat, Poultry, Game, Batrachian and Substitutes.

#### 10000016 - FISH - PREPARED/PROCESSED (PERISHABLE) (GS1 GPC)

FTC A1142

BT 50121900 - FISH - PREPARED/PROCESSED (GS1 GPC) [A1140]

SN Index type of fish (anchovy, tuna) in facet B and part of fish (half, tail, egg) in facet C. Index Manufacturers
Treatment/Cooking Process in facets H (dried, salted) and F (cooked). Index coating and stuffing in facet H. Index

packing medium in facet K. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as any variety of fish or a combination of fish, that has gone ΑI through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products must be refrigerated to extend their consumable life. Excludes products such as Fish with additional vegetables, dough or grains, Frozen and Shelf Stable Prepared and Processed Fish, all Unprepared and Unprocessed Fish.

#### 10000017 - FISH - PREPARED/PROCESSED (FROZEN) (GS1 GPC)

FTC. A1141

50121900 - FISH - PREPARED/PROCESSED (GS1 GPC) [A1140] BT

RT PRESERVED BY FREEZING [J0136]

Index type of fish (anchovy, tuna) in facet B and part of fish (half, tail, egg) in facet C. Index Manufacturers SN Treatment/Cooking Process in facets H (dried, salted) and F (cooked). Index coating and stuffing in facet H. Index packing medium in facet K.

ΑI Includes any products that can be described/observed as any variety of fish or a combination of fish, that has gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products must be frozen to extend their consumable life. Excludes products such as Fish with additional vegetables, dough or grains, Shelf Stable and Perishable Prepared and Processed Fish, all Unprepared and Unprocessed Fish.

#### 10000018 - FISH - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC)

**FTC** 

BT 50121900 - FISH - PREPARED/PROCESSED (GS1 GPC) [A1140]

SN Index type of fish (anchovy, tuna) in facet B and part of fish (with or without bone) in facet C. Index Manufacturers Treatment/Cooking Process in facets H (dried, salted) and F (cooked). Index coating and stuffing in facet H. Index packing medium in facet K. Index organic claim in facet P.

Includes any products that can be described/observed as any variety of fish or a combination of fish, that has gone ΔΙ through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Fish with additional vegetables, dough or grains, Frozen and Perishable Prepared and Processed Fish, all Unprepared and Unprocessed Fish.

# 10000019 - SHELLFISH - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC)

**FTC** 

BT

50121700 - SHELLFISH UNPREPARED/UNPROCESSED (GS1 GPC) [A1152]

SN Index type of shellfish (abalone, winkle) in facet B and fish part (shelled, whole, piece) in facet C. Index organic claim in facet P. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as an aquatic animal whose external covering consists of a ΑI shell, as in oysters, clams, lobsters and crabs, that has not gone through any further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Products include sea snails and molluscs but specifically exclude products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products must be frozen to extend their consumable life. Excludes products such as Shellfish with additional vegetables, dough or grains, Shelf Stable and Perishable Unprepared and Unprocessed Shellfish, all Prepared and Processed Shellfish.

# 10000020 - SHELLFISH - UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC)

FTC A1153

50121700 - SHELLFISH UNPREPARED/UNPROCESSED (GS1 GPC) [A1152] BT

PRESERVED BY FREEZING [J0136] RT

SN Index type of shellfish (abalone, winkle) in facet B and fish part (shelled, whole, piece) in facet C, Index organic claim in facet P.

ΑI Includes any products that can be described/observed as aquatic animal whose external covering consists of a shell, as in oysters, clams, lobsters and crabs, that has not gone through any further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Products include sea snails and molluscs but specifically exclude products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products must be refrigerated to extend their consumable life. Excludes products

such as Shellfish with additional vegetables, dough or grains, Shelf Stable and Frozen Unprepared and Unprocessed Shellfish, all Prepared and Processed Shellfish.

## 10000021 - SHELLFISH - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1155

ΑI

BT 50121700 - SHELLFISH UNPREPARED/UNPROCESSED (GS1 GPC) [A1152]

SN Index type of shellfish (abalone, winkle) in facet B and fish part (shelled, whole, piece) in facet C. Index organic

claim in facet P.

Includes any products that can be described/observed as an aquatic animal whose external covering consists of a shell, as in oysters, clams, lobsters and crabs, that has not gone through any further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Products include sea snails and molluscs but specifically exclude products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Shellfish with additional vegetables, dough or grains, Frozen and Perishable Unprepared and Unprocessed Shellfish, all Prepared and Processed Shellfish.

# 10000025 - MILK/MILK SUBSTITUTES (PERISHABLE) (GS1 GPC)

FTC A1044

BT 50131700 - MILK/MILK SUBSTITUTES (GS1 GPC) [A1042]

Index the source of the product (cow,soy) in facet B. Index in facet H the types of manufacturer's treatment the product has undergone (dehydrated, condensed). Index the manufacturer's fat claim (full fat, reduced fat, low fat) probiotic claim and organic claim in facet P. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as unflavoured milk derived from animals, such as cow, goat and buffalo, and vegetable-based milk, naturally derived from fruit or vegetables, such as coconut milk and almond milk or vegetable proteins such as soya milk. Products include those, which have been inoculated with live acidophilus and bifidus bacteria, but have been kept at the temperature which is too cool for such bacteria to develop, and have not therefore been fermented and retain the flavour of natural milk. These products must be refrigerated to extend their consumable life. Specifically excludes all fermented milk (or milk substitute) based beverages. Excludes products such as Frozen and Shelf Stable Milk and Milk Substitutes and Baby and Infant Specialized Beverage and Formula.

# 10000026 - MILK/MILK SUBSTITUTES (SHELF STABLE) (GS1 GPC)

FTC A1045

ΑI

BT 50131700 - MILK/MILK SUBSTITUTES (GS1 GPC) [A1042]

Index the source of the product (cow,soy) in facet B. Index in facet H the types of manufacturer's treatment (condensed, dehydrated) the product has undergone. Index the manufacturer's fat claim (full fat, reduced fat, low fat) probiotic claim and organic claim in facet P. Index preservation method (UHT, dehydrated) in facet J.

Includes any products that can be described/observed as unflavoured milk derived from animals, such as cow, goat and buffalo, and vegetable-based milk, naturally derived from fruit or vegetables, such as coconut milk and almond milk or vegetable proteins such as soy milk. These products have been treated or packaged in such a way as to extend their consumable life. Products include evaporated milk, condensed milk and UHT treated milk. Specifically excludes all fermented milk (or milk substitute) based beverages. Excludes products such as Frozen and Perishable Milk and Milk Substitutes and Baby and Infant Specialised Beverages and Formula.

# 10000027 - MILK/MILK SUBSTITUTES (FROZEN) (GS1 GPC)

FTC A1043

BT 50131700 - MILK/MILK SUBSTITUTES (GS1 GPC) [A1042]

RT PRESERVED BY FREEZING [J0136]

Index the source of the product (cow,soy) in facet B. Index in facet H the types of manufacturer's treatment the product has undergone (dehydrated, condensed). Index the manufacturer's fat claim (full fat, reduced fat, low fat) and organic claim in facet P.

Al Includes any products that can be described/observed as frozen unflavoured milk derived from animals, such as cow, goat and buffalo, and vegetable-based milk, naturally derived from fruit or vegetables, such as coconut milk and almond milk or vegetable proteins such as soya milk. These products must be frozen to extend their consumable life. Products include those that have been homogenized and pasteurized, but not to artificially extend their shelf life. Specifically excludes all fermented milk (or milk substitute) based beverages. Excludes products such as Shelf Stable and Perishable Milk and Milk Substitutes and Baby and Infant Specialized Beverages and Formula

# 10000028 - CHEESE/CHEESE SUBSTITUTES (PERISHABLE) (GS1 GPC)

FTC A1032

BT 50131800 - CHEESE/CHEESE SUBSTITUTES (GS1 GPC) [A1030]

- Index the source of the product (cow, soy, etc.) in facet B. Index the fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index in facet H the type of manufacturers treatment the product has undergone. Index the geographical origin of the cheese in Facet R. Index preservation method (refrigeration) in facet J. Cheese may be further indexed using Codex classification of cheese by hardness (SOFT CHEESE, HARAD CHEESE, etc.) in facet A.
- Al Includes any products that can be described/observed as food made from the curd of milk, separated from the whey, sometimes fermented, and usually pressed, cooked, smoked, matured, or heated and mixed with artificial ingredients, such as emulsifiers, colourings and flavourings. These products must be refrigerated to extend their consumable life. These products include natural, processed cheese and substitutes, cheese with added ingredients, such as herbs and nuts, in blocks, rolls, slices, grated, cubes, spreadable and portions. Excludes products such as Shelf Stable and Frozen Cheeses and Cheese Substitutes and Cheese-Based/Flavoured Meals and Fromage Frais.

# 10000029 - CHEESE/CHEESE SUBSTITUTES (SHELF STABLE) (GS1 GPC)

FTC A1033

BT 50131800 - CHEESE/CHEESE SUBSTITUTES (GS1 GPC) [A1030]

Index the source of the product (cow, soy, etc.) in facet B. Index the fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index in facet H the type of manufacturers treatment the product has undergone. Index the geographical origin of the cheese in Facet R. Cheese may be further indexed using Codex classification of cheese by hardness (SOFT CHEESE, HARAD CHEESE, etc.) in facet A.

Al Includes any products that can be described/observed as food made from the curd of milk, separated from the whey, sometimes fermented, and usually pressed, cooked, smoked, matured, or heated and mixed with artificial ingredients, such as emulsifiers, colourings and flavourings. These products have been treated or packaged in such a way as to extend their consumable life. These products include natural, processed cheese and substitutes, cheese with added ingredients, such as herbs and nuts, in blocks, rolls, slices, grated, cubes, spreadable and portions. Excludes products such as Frozen and Perishable Cheeses and Cheese Substitutes and Cheese-Based/Flavoured Meals and Fromage Frais.

## 10000030 - CHEESE/CHEESE SUBSTITUTES (FROZEN) (GS1 GPC)

FTC A1031

BT 50131800 - CHEESE/CHEESE SUBSTITUTES (GS1 GPC) [A1030]

RT PRESERVED BY FREEZING [J0136]

Index the source of the product (cow, soy, etc.) in facet B. Index the fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index in facet H the type of manufacturers treatment the product has undergone. Index the geographical origin of the cheese in Facet R. Cheese may be further indexed using Codex classification of cheese by hardness (SOFT CHEESE, HARAD CHEESE, etc.) in facet A.

Al Includes any products that can be described/observed as frozen food made from the curd of milk, separated from the whey, sometimes fermented, and usually pressed, cooked, smoked, matured, or heated and mixed with artificial ingredients, such as emulsifiers, colourings and flavourings. These products must be frozen to extend their consumable life. These products include natural, processed cheese and substitutes, cheese with added ingredients, such as herbs and nuts, in blocks, rolls, slices, grated, cubes, spreadable and portions. Excludes products such as Shelf Stable and Perishable Cheeses and Cheese Substitutes and Cheese-Based/Flavoured Meals and Fromage Frais.

#### 10000031 - EGGS/EGGS SUBSTITUTES (PERISHABLE) (GS1 GPC)

FTC A1040

BT 50131600 - EGGS/EGG SUBSTITUTES (GS1 GPC) [A1038]

Index the source of the product (hen, quail, etc.) in facet B. Index the part of egg (whole, yolk, white) in facet C. Index in facet H the types of manufacturer's treatment the product has undergone (filled, flavoured, salted), in facet E its physical form (sliced), and in facet F any heat treatment (cooked). Index Food Quality/Food Assurance Claim in facet P. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as an egg produced by female fowl of various shell sizes and colours or an egg substitute that is specifically labelled and marketed to replicate natural eggs. These products can be/must be refrigerated to extend their consumable life. Products include chicken, duck and quail eggs. Excludes products such as Shelf Stable and Frozen Eggs and Eggs Substitutes and Egg-Based Meals.

# 10000032 - EGGS/EGGS SUBSTITUTES (SHELF STABLE) (GS1 GPC)

FTC A1041

BT 50131600 - EGGS/EGG SUBSTITUTES (GS1 GPC) [A1038]

Index the source of the product (hen, quail, etc.) in facet B. Index the part of egg (whole, yolk, white) in facet C. Index in facet H the types of manufacturer's treatment the product has undergone (filled, flavoured, salted), in facet E its physical form (sliced), and in facet F any heat treatment (cooked). Index preservation method (pasteurised) in facet J and packing medium (oil, vinegar) in facet K.

ΑI Includes any products that can be described/observed as any egg produced by female fowl or an egg substitute that is specifically labelled and marketed to replicate natural eggs. These products have been treated or packaged in such a way as to extend their consumable life. Includes dried and pickled eggs. Excludes products such as Frozen and Perishable Eggs and Eggs Substitutes and Egg-Based Meals.

## 10000040 - OILS EDIBLE - VEGETABLE OR PLANT (SHELF STABLE) (GS1 GPC)

BT 50151500 - OILS EDIBLE (GS1 GPC) [A1058]

RT **OIL-PRODUCING PLANT [B1017]** 

SN Index plant (almond, walnut) in facet B. If flavoured or added ingredients, index in facet H. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Includes any products that can be described/observed as any edible liquid oil derived from the following: grains, ΑI nuts, olives, palms, palm kernels, seeds, corn, maize, fruit pulp, beans or combination of these, that can be poured or dispensed as a spray, intended for cooking or for use as a dressing for salads. Products can include added flavouring, such as chilli and herbs. Excludes products such as health supplement based oils, such as Cod Liver, and non-edible oils, such as Linseed Oil.

# 10000041 - FATS EDIBLE - ANIMAL (PERISHABLE) (GS1 GPC)

FTC

50151600 - FATS EDIBLE (GS1 GPC) [A1052] **BT** 

If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index SN preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as a solid made from melting animal fat, purified and then ΔΙ allowed to solidify upon cooling. These products are designed for cooking and baking. These products can be/must be refrigerated to extend their consumable life. Products include lard, dripping, shortening and tallow. Excludes products such as Vegetable Cooking Fats, Margarine and Butter or Butter Based Spreads.

#### 10000042 - FATS EDIBLE - VEGETABLE OR PLANT (SHELF STABLE) (GS1 GPC)

Al

BT 50151600 - FATS EDIBLE (GS1 GPC) [A1052]

SN Index plant in facet B. Index use claim (vegan) or organic claim in facet P.

> Includes any products that can be described/observed as a solid made from artificially hardened vegetable oils for baking and cooking. These products have been treated or packaged in such a way as to extend their consumable life. Products include vegetable shortening specifically designed for baking and cooking. Excludes products such as Butter and Butter Based Spreads and Margarine, Cooking Animal Fats and Vegetable Oils.

#### 10000043 - SUGAR/SUGAR SUBSTITUTES (SHELF STABLE) (GS1 GPC)

**FTC** A0983

BT 50161500 - SUGARS/SUGAR SUBSTITUTE PRODUCTS (GS1 GPC) [A0982]

Index diabetic use and organic claims in facet P. Index physical form (granulated, liquid) in facet E. If sugar, index SN source (cane, sugar beet) in facet B and type of sugar (destrose, brown sugar) in facet C. If sugar substitute (xylitol, sorbitol), index under FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS in facet C.

ΑI Includes any products that can be described/observed as a sweet substance, obtained from the different stages of refining the juice of the sugar cane/sugar beet/molasses, or an artificial sweet substance that is specifically labelled and marketed to replace natural sugar, which is used as a sweetener and preservative of food and drinks. Products include white sugars such as castor, cubes, loaf, granulated, icing and preserving, coloured sugars such as brown, barbados, demerara and artificial sweeteners, such as saccharin, sorbitol and xylitol. Excludes products such as Syrups, Treacle and Molasses, Sugar Candy and Sugar Candy Substitute Confectionery.

#### 10000044 - SYRUP/TREACLE/MOLASSES (SHELF STABLE) (GS1 GPC)

50161500 - SUGARS/SUGAR SUBSTITUTE PRODUCTS (GS1 GPC) [A0982] BT

SN Index diabetic use and organic claims in facet P. Index type of syrup in facet C (MOLASSES, HIGH FRUCTOSE

Includes any products that can be described/observed as a sweet thick liquid that is a derivative of the sugar ΔΙ crystallization process, such as molasses (the residue left after the first stage), treacle (the residue from the second stage that is sweeter and less viscous than molasses), syrup (prepared from molasses, glucose and often flavourings or a solution of sugar which may be from a variety of sources, such as maple). Products include corn syrups, fruit syrups, golden syrups, maple syrups and molasses. Excludes products such as Sugar and Sugar Substitutes.

ΑI

# 10000045 - CHOCOLATE/CHOCOLATE SUBSTITUTES CONFECTIONERY (GS1 GPC)

FTC A0978

BT 50161800 - CONFECTIONERY PRODUCTS (GS1 GPC) [A0977]

RT CHOCOLATE CANDY [A0288]

RT CHOCOLATE OR CHOCOLATE PRODUCT (EUROFIR) [A0839]

RT CHOCOLATE OR CHOCOLATE PRODUCT (EUROFIR) [A0839]

SN Index use (diabetic) and sugar level claims in facet P.

Includes any products that can be described/observed as a portion of chocolate or chocolate substitute confectionery that may contain additional ingredients such as nuts, coconut, dried fruits, and soft filling. These products may be sold individually, or packaged to provide a quantity of similar items. Excludes products such as Sugar Candy Specialty Products covered in chocolate and Cooking Chocolate.

#### 10000046 - CHOCOLATE/SUGAR CANDY COMBINATION - CONFECTIONERY (GS1 GPC)

FTC A0979

BT 50161800 - CONFECTIONERY PRODUCTS (GS1 GPC) [A0977]

RT CHOCOLATE CANDY [A0288]

RT CHOCOLATE OR CHOCOLATE PRODUCT (EUROFIR) [A0839]
RT CHOCOLATE OR CHOCOLATE PRODUCT (EUROFIR) [A0839]

SN Index use (diabetic) and sugar level claims in facet P. Index main ingredient in facet B and added ingredients in

facet H.

Al Includes any products that can be described/observed as a specific confectionery item that is covered in chocolate, such as toffee, marshmallow, liquorice and fudge. Excludes products such as pure Chocolate products with a sweet filling such as liqueur or fondant, pure Sugar Candy Products with no chocolate coating.

#### 10000047 - SUGAR CANDY/SUGAR CANDY SUBSTITUTES CONFECTIONERY (GS1 GPC)

FTC A0980

BT 50161800 - CONFECTIONERY PRODUCTS (GS1 GPC) [A0977]

RT NON-CHOCOLATE CONFECTIONERY OR OTHER SUGAR PRODUCT (EUROFIR) [A0838]

SN Index use (diabetic) and sugar level claims in facet P.

Al Includes any products that can be described/observed as a hard or soft confection made mostly from sugar, with added flavourings that may or may not contain gelatine. These products may be individually wrapped, packaged loose in a bag or container, or tightly packaged in a roll or tube. Products include toffees, chewing and bubble gum. Excludes products such as Sugar Candy Products covered in chocolate.

#### 10000048 - HERBS/SPICES (PERISHABLE) (GS1 GPC)

FTC A1169

BT 50171500 - HERBS/SPICES/EXTRACTS (GS1 GPC) [A1166]

RT SPICE OR HERB (US CFR) [A0113] RT HERB OR SPICE (EUROFIR) [A0857]

RT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

Index the herb/spice in facets B (basil, white pepper) and C (bark, leaf). If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index Manufacturers

Treatment/Cooking Process in facets H (dried, salted) and F (cooked). Index physical form (chopped, powder) in facet E. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as an aromatic or richly flavoured vegetable or plant or its derivative that is typically added to season or give additional flavour to foods. These products include aromatic seasonings which are obtained from the bark, buds, fruit, roots, seeds or stems of various plant and known as spices, and those, which are obtained from the leafy part of a plant and known as herbs. These products can be/must be refrigerated to extend their consumable life. Products include growing, potted plants, unprocessed herbs and spices in their natural state and a combination of herbs and spices. Excludes products such as Shelf Stable Herbs and Spices, Salt and Extracts.

#### 10000049 - HERBS/SPICES (SHELF STABLE) (GS1 GPC)

FTC A1170

BT 50171500 - HERBS/SPICES/EXTRACTS (GS1 GPC) [A1166]

RT SPICE OR HERB (US CFR) [A0113] RT HERB OR SPICE (EUROFIR) [A0857]

RT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

SN Index the herb/spice in facets B (basil, white pepper) and C (bark, leaf). If an industry recognized 'organic'

certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index Manufacturers Treatment/Cooking Process in facets H (dried, salted) and F (cooked). Index physical form (chopped, powder) in facet E.

Includes any products that can be described/observed as an aromatic or richly flavoured vegetable or plant or its derivative that is typically added to season or give additional flavour to foods. These products include aromatic seasonings which are obtained from the bark, buds, fruit, roots, seeds or stems of various plant and known as spices, and those, which are obtained from the leafy part of a plant and known as herbs. These products have been treated or packaged in such a way as to extend their consumable life. Products include unprocessed and processed herbs or spices or a combination of herbs and spices. Excludes products such as Perishable Herbs and Spices, Salt and Extracts.

## 10000050 - EXTRACTS/SALT/MEAT TENDERISERS (SHELF STABLE) (GS1 GPC)

FTC A1167

BT 50171500 - HERBS/SPICES/EXTRACTS (GS1 GPC) [A1166]

RT SEASONING OR EXTRACT (EUROFIR) [A0856]

Index physical form (liquid, powder) in facet E. Index level of salt claim (low salt, no salt) and organic claim in facet P. Index the main ingredient (fish, salt) in facet B.

Al Includes any products that can be described/observed as a liquid, paste, powder, granules or solid made from evaporation or refinement of meat, vegetable, yeast or sodium chloride that is added to season and flavour food, and in specific cases to tenderise meat. Products specifically include refined and unrefined Salt and Monosodium Glutamate, Bouillon, as well as a powdered form of Meat Tenderiser. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as single or pure Perishable or Shelf Stable Herbs and Spices, Gravy Browning, Soup Mixes.

## 10000051 - VINEGARS (GS1 GPC)

FTC A1200

BT 50171700 - VINEGARS/COOKING WINES (GS1 GPC) [A1198]

SN If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index added ingredients (fruit, sugar) in facet H.

Al Includes any products that can be described/observed as a liquid, made from acetic acid derived from the fermentation of alcohol, mixed with water, and used as a flavouring, preservative, or condiment for savoury foods. Products include all varieties of vinegar, such as malt, red wine, white wine and balsamic. Excludes products such as Cooking Wines.

# 10000052 - COOKING WINES (GS1 GPC)

FTC A1199

BT 50171700 - VINEGARS/COOKING WINES (GS1 GPC) [A1198]

SN If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index added ingredients (fruit, sugar) in facet H.

Al Includes any products that can be described/observed as a typically inferior variety of wine to Drinking Wine, sometimes adulterated with salt, which is used in cooking to enhance the flavour or colour of a prepared recipe. These products are specifically labelled and marketed as cooking wine, and their alcohol content ensures that they do not need to be refrigerated. Excludes products such as Wine or Sherry Alcoholic Beverages, and any alcohol not specifically used for cooking.

# 10000054 - SAUCES DIPPING/CONDIMENTS/SAVOURY TOPPINGS/SAVOURY SPREADS/MARINADES (PERISHABLE) (GS1 GPC)

FTC A1195

ΑI

BT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

Index use claims (vegetarian/vegan) and organic claim in facet P. Index physical form (liquid, puree) in facet E. Index added ingredients (cheese, herbs) in facet H. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as a savoury liquid, paste, spread or granulated substance, which is usually served as an accompaniment to savoury foods. These products can be blended with other ingredients. These products must be refrigerated to extend their consumable life. Products include liquids and spreads flavoured with, but not necessarily made from fish, meat, mushrooms, sea food or vegetables. Excludes products such as Cooking Sauces, Frozen and Shelf Stable Sauces Dipping, Condiments, Savoury Toppings, Savoury Spreads and Marinades.

# 10000055 - SAUCES - COOKING (PERISHABLE) (GS1 GPC)

FTC A1192

BT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

SN Index use claims (vegetarian/vegan) and organic claim in facet P. Index added ingredients in facet H. Index

preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as a substance, which can be heated and combined with other ingredients, such as pasta, rice and chicken, to produce a specific recipe, such as Bolognese, Carbonara, Chicken Korma or Thai Curry. These products must be refrigerated to extend their consumable life. Excludes products such as Dipping Sauces and Condiments and Savoury Spreads and Marinades, Shelf Stable and Frozen Sauces Cooking.

# 10000056 - SAUCES - COOKING (FROZEN) (GS1 GPC)

FTC A1191

BT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

RT PRESERVED BY FREEZING [J0136]

SN Index use claims (vegetarian/vegan) and organic claim in facet P. Index added ingredients in facet H.

Al Includes any products that can be described/observed as a frozen substance, which can be heated and combined with other ingredients, such as pasta, rice and chicken, to produce a specific recipe, such as Bolognese, Carbonara, Chicken Korma or Thai Curry. Excludes products such as Sauces Dipping and Condiments and Savoury Spreads and Marinades, Perishable and Shelf Stable Sauces Cooking.

## 10000057 - SAUCES - COOKING (SHELF STABLE) (GS1 GPC)

FTC A1193

BT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

SN Index use claims (vegetarian/vegan) and organic claim in facet P. Index added ingredients in facet H.

Al Includes any products that can be described/observed as a liquid, or as a dehydrated combination of ingredients, which can be mixed with water, milk or stock, to form a liquid, which can be heated and combined with other ingredients, such as pasta, rice and chicken, to produce a specific recipe, such as Bolognese, Carbonara, Chicken Korma or Thai Curry. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Sauces Dipping and Condiments and Savoury Spreads and Marinades, Perishable and Frozen Sauces Cooking.

## 10000064 - PATE (PERISHABLE) (GS1 GPC)

FTC A1189

ΑI

ΑI

BT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

Index the type of pate (beef, vegetable) in facet B. Index added ingredients (dairy, spices) in facet H. Index use claims (vegetarian/vegan), fat level claim (low fat, reduced fat) and organic claim in facet P. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as a thick savoury mixture made from fish, meat, mushrooms or vegetables. Products may be coarsely textured or smooth. These products must be refrigerated to extend their consumable life. Excludes products such as Sandwich Fillings, Pastes and Spreads, Frozen and Shelf Stable Pate.

## 10000068 - BAKING/COOKING MIXES (PERISHABLE) (GS1 GPC)

FTC A0930

BT 50181700 - BAKING/COOKING MIXES/SUPPLIES (GS1 GPC) [A0928]

SN Index use (diabetic, vegetarian/vegan), diet and organic claims in facet P.

Includes any products that can be described/observed as a quantity of perishable, pre-mixed dough, batter or powder or other ingredients that is specifically intended to produce bread, cakes, biscuits, desserts, or other products. Products may be ready to use (where no additional ingredients need to be added to the mix prior to use) or require the addition of wet ingredients such as water, milk, oil, fat or egg. These products must be refrigerated to extend their consumable life. Excludes products such as Frozen or Shelf-Stable Baking Mixes, all Part Baked and Baked Products

# 10000069 - BAKING/COOKING SUPPLIES (PERISHABLE) (GS1 GPC)

FTC A0934

BT 50181700 - BAKING/COOKING MIXES/SUPPLIES (GS1 GPC) [A0928]

SN Index use (vegetarian/vegan) claim in facet P.

Al Includes any products that can be described/observed as items specifically designed to be used when baking or cooking. Products include yeast and part meal kits. They may/may not require the addition of other ingredients, and may/may not need further baking or cooking. These products can be/must be refrigerated to extend their consumable life. Excludes products such as Shelf Stable and Frozen Baking Supplies, Butter, Margarine, Lard, Sugar, Dried Fruit, Nuts.

#### 10000104 - BABY/INFANT - SPECIALISED FOODS (SHELF STABLE) (GS1 GPC)

FTC A1065

BT 50193000 - BABY/INFANT - FOODS/BEVERAGES (GS1 GPC) [A1062]

RT INFANT OR TODDLER FOOD [P0020]

Index age group (0-3 months, 6-12 months) the food is intended for. Index the base ingredient (fruit, poultry) in facets B and C (meat, egg). If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD

CLAIM OR USE in facet P.

Al Includes any products that can be described/observed as food specifically labelled and marketed for a baby or infant, which is typically intended to provide a healthy, balanced diet for Infants and babies of all ages. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Baby and Infant Beverages, powdered and ready to drink formula specifically designed for use as a replacement for breast milk during nursing. Adult variants of the above.

## 10000105 - BABY/INFANT - SPECIALISED BEVERAGES (SHELF STABLE) (GS1 GPC)

FTC A1064

BT 50193000 - BABY/INFANT - FOODS/BEVERAGES (GS1 GPC) [A1062]

RT INFANT OR TODDLER FOOD [P0020]

Index age group (0-3 months, 6-12 months) the food is intended for. Index physical form (powder, liquid) in facet E. E244If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Al Includes any products that can be described/observed as a beverage specifically labelled and marketed for a baby or infant. These products have been treated or packaged in such a way as to extend their consumable life. Includes juice, juice drinks, nursery water and dairy based drinks. Excludes products such as Formula, Baby and Infant Food, Adult variants of the above.

## 10000111 - COFFEE/COFFEE SUBSTITUTES - BEANS/GROUND (GS1 GPC)

FTC A0892

BT 50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC) [A0891]

Index botanical variety (ARABICA, BARLEY) in facet B. Index geographical origin in facet R. Index in facet E the state in which the product is sold (whole bean, ground). Index in facet H if decaffinated or flavoured. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Al Includes any products that can be described/observed as a whole/ground bean of coffee or a coffee substitute. Whole beans must be ground by the user prior to consumption and can be used pure or blended with different coffee bean types, whereas ground coffee is prepared for consumption by the addition of water and/or milk. Includes all varieties of coffee beans such as arabica and robusta, and those from various countries such as Columbia, Ethiopia and Costa Rica Excludes products such as Coffee Beans that are consumed as confectionery and Instant Coffee.

# 10000114 - COFFEE/COFFEE SUBSTITUTES - READY TO DRINK (GS1 GPC)

FTC A0894

BT 50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC) [A0891]

Index in facet H if decaffinated or flavoured or if coffee whitener (POWDERED MILK, POWDERED MILK SUBSTITUTE) has been added. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Al Includes any products that can be described/observed as a ready to drink non-carbonated beverage made from coffee beans or coffee substitutes such as chicory. Includes products that are consumed cold and those sold in 'self heating' cans, which allow the consumer to heat the coffee prior to consumption. Includes black coffee and coffees with added flavourings (such as mocha), milk or sweeteners. Excludes products such as Not Ready to Drink Coffees and Ready to Drink Teas.

# 10000115 - COFFEE/COFFEE SUBSTITUTES - INSTANT (GS1 GPC)

FTC A0893

BT 50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC) [A0891]

Index botanical variety (ARABICA, BARLEY) in facet B. Index geographical origin in facet R. Index in facet E the state in which the product is sold (liquid, powder). Index in facet H if decaffinated or flavoured, or if coffee whitener (POWDERED MILK, POWDERED MILK SUBSTITUTE) has been added. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Al Includes any products that can be described/observed as a substance made from the ground beans of the coffee tree and/or the root of the Chicory plant or other coffee substitute which makes coffee instantly on the addition of hot water and/or hot milk. Includes products with added dry milk or whitener and both decaffeinated and with caffeine varieties. Excludes products such as Ground Coffee, Liquid Coffee and Iced Coffee.

#### 10000116 - TEA - BAGS/LOOSE (GS1 GPC)

FTC A0899

50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC) [A0891] ВT

20 COFFEE, TEA, COCOA POWDER (EFG) [A0710] RT

066 TEAS (DT) (CCPR) [A0762] RT

COFFEE, TEA, COCOA OR INFUSION (EUROFIR) [A0845] RT

RT 0610000 - TEA (EC) [A1242]

TEA [B1623] RT

SN If the product is sold in bags; index in facet M. Index in facet H if the product is flavoured. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index the geographical origin of the tea in facet R.

Includes any products that can be described/observed as loose tea that is derived from the dried leaves of the tea ΑI plant, Camellia Sinensis. Specifically includes tea contained in tea bags. Excludes products such as Ready-to-Drink Teas. Instant Teas and Herbal Infusions.

#### 10000117 - TEA - INSTANT (GS1 GPC)

FTC. A0900

RT 50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC) [A0891]

RT 20 COFFEE, TEA, COCOA POWDER (EFG) [A0710]

RT 066 TEAS (DT) (CCPR) [A0762]

RT COFFEE, TEA, COCOA OR INFUSION (EUROFIR) [A0845]

RT 0610000 - TEA (EC) [A1242]

TEA [B1623] RT

Index in facet E the state in which the product is sold (liquid, powder). Index in facet H if creamer/whitener SN (POWDERED MILK, POWDERED MILK SUBSTITUTE) or flavoring has been added. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index the geographical origin of the tea in facet R.

Includes any products that can be described/observed as a beverage, which is prepared for consumption by the ΔΙ addition of hot water and/or hot milk and is derived in part or in total from the dried leaves of the tea plant, Camellia Sinensis and does not require straining. Includes both flavoured (such as with lemon) and non-flavoured varieties. Excludes products such as Tea Bags or Loose Tea, Ready-to-Drink Teas and Tea Substitutes.

#### 10000118 - TEA - READY TO DRINK (GS1 GPC)

FTC

вт 50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC) [A0891] RT

20 COFFEE, TEA, COCOA POWDER (EFG) [A0710]

066 TEAS (DT) (CCPR) [A0762] RT

COFFEE, TEA, COCOA OR INFUSION (EUROFIR) [A0845] RT

RT 0610000 - TEA (EC) [A1242]

TEA [B1623] RT

Index in facet H if creamer/whitener (POWDERED MILK, POWDERED MILK SUBSTITUTE) or flavoring has been SN added. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index the geographical origin of the tea in facet R.

Includes any products that can be described/observed as a ready to drink beverage made from the dried leaves of ΑI the tea plant, Camellia Sinensis. Includes self-heating products and teas from single tea types such as Assam and Ceylon, and those, which are blends of various teas. Products may also have added flavourings such as lemon and milk or sweeteners. Excludes products such as Not Ready To Drink Teas, Ready to Drink Fruit Herbal Infusions, Instant Tea and Ready To Drink Coffees.

# 10000119 - FRUIT HERBAL INFUSIONS - BAGS/LOOSE (GS1 GPC)

FTC A0896

50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC) [A0891] BT

SN Index the Variety of Fruit Herbal Infusion in facet B and the part of plant (fruit, leaves) in facet C. Index in facet H if the product is Naturally Flavoured. If the product is sold in bags, index in facet M. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

ΑI Includes any products that can be described/observed as loose fruit or herbal tea, which is derived from the dried leaves of an infusion of dried fruits, herbs, spices and flowers, used specifically to make a long drink. Includes herbal teas of various flavours such as apple, ginseng, jasmine and cinnamon, and bags which contain blends of any of these such as apple and cinnamon. Specifically includes herbal infusions and fruit teas contained in tea bags. Excludes products such as Instant Fruit or Herbal Tea, and Bouquet Garni.

#### 10000137 - AQUATIC PLANTS UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC)

FTC A1162

BT 50121800 - AQUATIC PLANTS UNPREPARED/UNPROCESSED (GS1 GPC) [A1160]

Index type of aquatic plant (agar, watercress) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index physical form (chopped, whole) in facet E. Index

preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as any fresh edible plant that grows in or on the water, that has not gone through any further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products have to be refrigerated to extend their consumable life. Excludes products such as Aquatic Plants with additional vegetables, dough or grains, Shelf Stable and Frozen Unprepared and Unprocessed Aquatic Plants, all Prepared and Processed Aquatic Plants.

#### 10000138 - AQUATIC PLANTS UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC)

FTC A1161

BT 50121800 - AQUATIC PLANTS UNPREPARED/UNPROCESSED (GS1 GPC) [A1160]

RT PRESERVED BY FREEZING [J0136]

SN Index type of aquatic plant (agar, watercress) in facet B. If an industry recognized 'organic' certification is claimed,

index ORGANIC FOOD CLAIM OR USE in facet P. Index physical form (chopped, whole) in facet E.

Al Includes any products that can be described/observed as an edible plant that grows in or on the water, that has not gone through any further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products must be frozen to extend their consumable life. Excludes products such as Aquatic Plants with additional vegetables, dough or grains, Shelf Stable and Perishable Unprepared and Unprocessed Aquatic Plants, all Prepared and Processed Aquatic Plants

#### 10000139 - AQUATIC PLANTS UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1163

BT 50121800 - AQUATIC PLANTS UNPREPARED/UNPROCESSED (GS1 GPC) [A1160]

SN Index type of aquatic plant (agar, watercress) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index physical form (chopped, whole) in facet E.

Al Includes any products that can be described/observed as any edible plant that grows in or on the water, that has not gone through any further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Aquatic Plants with additional vegetables, dough or grains, Frozen and Perishable Unprepared and Unprocessed Aquatic Plants, all Prepared and Processed Aquatic Plants.

# 10000142 - ALCOHOL MAKING KITS (GS1 GPC)

FTC A0877

ΑI

ΔΙ

BT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]

Includes any products that can be described/observed as an alcoholic drink making kit. These products are total units that include all the necessary ingredients and equipment required to brew various flavours of beer, wine or spirits. Excludes products such as Alcohol Making Accessories sold separately, Non-Alcoholic Drink Making Kits and Pre-Made Alcohol.

## 10000143 - ALCOHOL MAKING SUPPLIES (GS1 GPC)

FTC A0878

BT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]

Includes any products that can be described/observed as alcoholic drink making supplies; extra or replacement components for alcohol making kits or components for home put together kits. These products are individual pieces of hardware such as, siphons and fermentation locks and separately packaged ingredients such as brewers yeast. These products can either be disposable or re-usable. Excludes products such as Alcohol Making Kits and Pre-Made Alcohol.

# 10000144 - ALCOHOLIC PRE-MIXED DRINKS (GS1 GPC)

FTC A0881

BT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]

SN Index added ingredients or flavours in facet H.

Al Includes any products that can be described/observed as a flavoured alcoholic beverage that is pre-mixed with another drink, usually a soft drink. Also includes soft or milk based drinks which have spirits added during the

production process. Includes pre mixed cocktails, such as Vodka Martini and mixed wine drinks such as Spritzers and Bucks Fizz. Excludes products such as Spirits, Non-alcoholic Mixers/Coolers, Liqueurs and Alcoholic Jellies.

# 10000145 - AQUATIC INVERTEBRATES - PREPARED/PROCESSED (FROZEN) (GS1 GPC)

FTC A1126

BT 50122000 - AQUATIC INVERTEBRATES - PREPARED/PROCESSED (GS1 GPC) [A1125]

RT PRESERVED BY FREEZING [J0136]

Index type of Aquatic Invertebrate (octopus, sea urchin) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index Manufacturers Treatment/Cooking Process in facets H (dried, salted) and F (cooked).

Includes any products that can be described/observed as any frozen edible animal, such as an insect or mollusc that lacks a backbone or spinal column and has no external shell, that lives in, on or near the water, that has gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products must be frozen to extend their consumable life. Excludes products such as Aquatic Invertebrates with additional vegetables, dough or grains, Shelf Stable and Perishable Prepared and Processed Aquatic Invertebrates, all Unprepared and Unprocessed Aquatic Invertebrates.

#### 10000146 - AQUATIC INVERTEBRATES - PREPARED/PROCESSED (PERISHABLE) (GS1 GPC)

FTC A1127

BT 50122000 - AQUATIC INVERTEBRATES - PREPARED/PROCESSED (GS1 GPC) [A1125]

Index type of Aquatic Invertebrate (octopus, sea urchin) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index Manufacturers Treatment/Cooking Process in facets H (dried, salted) and F (cooked). Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as any edible animal, such as an insect or mollusc that lacks a backbone or spinal column and has no external shell, that lives in, on or near the water, that has gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products must be refrigerated to extend their consumable life. Excludes products such as Aquatic Invertebrates with additional vegetables, dough or grains, Frozen and Shelf Stable Prepared and Processed Aquatic Invertebrates, all Unprepared and Unprocessed Aquatic Invertebrates.

# 10000147 - AQUATIC INVERTEBRATES - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1128

BT

50122000 - AQUATIC INVERTEBRATES - PREPARED/PROCESSED (GS1 GPC) [A1125]

Index type of Aquatic Invertebrate (octopus, sea urchin) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index Manufacturers Treatment/Cooking Process in facets H (dried, salted) and F (cooked).

Al Includes any products that can be described/observed as any edible animal, such as an insect or mollusc that lacks a backbone or spinal column and has no external shell, that lives in, on or near the water, that has gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Aquatic Invertebrates with additional vegetables, dough or grains, Frozen and Perishable prepared and Processed Aquatic Invertebrates, all Unprepared and Unprocessed Aquatic Invertebrates.

## 10000148 - AQUATIC INVERTEBRATES - UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC)

FTC A1130

ΑI

BT 50122300 - AQUATIC INVERTEBRATES - UNPREPARED/UNPROCESSED (GS1 GPC) [A1129]

RT PRESERVED BY FREEZING [J0136]

Index type of Aquatic Invertebrate (octopus, sea urchin) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Includes any products that can be described/observed as any frozen edible animal, such as an insect or mollusc that lacks a backbone or spinal column and has no external shell, that lives in, on or near the water, that has not gone through any further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products must be frozen to extend their consumable life. Excludes products such as Aquatic Invertebrates with additional vegetables, dough or grains, Shelf Stable and Perishable Unprepared and Unprocessed Aquatic Invertebrates, all Prepared and Processed Aquatic Invertebrates.

## 10000149 - AQUATIC INVERTEBRATES - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC)

FTC A1131

BT 50122300 - AQUATIC INVERTEBRATES - UNPREPARED/UNPROCESSED (GS1 GPC) [A1129]

SN Index type of Aquatic Invertebrate (octopus, sea urchin) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as any fresh edible animal, such as an insect or mollusc that lacks a backbone or spinal column and has no external shell, that lives in, on or near the water, that has not gone through any further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products must be refrigerated to extend their consumable life. Excludes products such as Aquatic Invertebrates with additional vegetables, dough or grains, Shelf Stable and Frozen Unprepared and Unprocessed Aquatic Invertebrates, all Prepared and Processed Aquatic Invertebrates.

## 10000150 - AQUATIC INVERTEBRATES - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1132

BT 50122300 - AQUATIC INVERTEBRATES - UNPREPARED/UNPROCESSED (GS1 GPC) [A1129]

SN Index type of Aquatic Invertebrate (octopus, sea urchin) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Al Includes any products that can be described/observed as any edible animal, such as an insect or mollusc that lacks a backbone or spinal column and has no external shell, that lives in, on or near the water, that has not gone through any further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Aquatic Invertebrates with additional vegetables, dough or grains, Frozen and Perishable Unprepared and Unprocessed Aquatic Invertebrates, all Prepared and Processed Aquatic Invertebrates.

#### 10000151 - AQUATIC PLANTS PREPARED/PROCESSED (FROZEN) (GS1 GPC)

FTC A1157

ΑI

BT 50122200 - AQUATIC PLANTS PREPARED/PROCESSED (GS1 GPC) [A1156]

RT PRESERVED BY FREEZING [J0136]

Index type of aquatic plant (agar, watercress) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index physical form (chopped, whole) in facet E. Index Manufacturers Treatment/Cooking Process in facets H (dried, salted) and F (cooked).

Includes any products that can be described/observed as an edible plant that grows in or on the water, that has gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products must be frozen to extend their consumable life. Excludes products such as Aquatic Plants with additional vegetables, dough or grains, Shelf Stable and Perishable Prepared and Processed Aquatic Plants, all Unprepared and Unprocessed Aquatic Plants.

## 10000152 - AQUATIC PLANTS PREPARED/PROCESSED (PERISHABLE) (GS1 GPC)

FTC A1158

BT 50122200 - AQUATIC PLANTS PREPARED/PROCESSED (GS1 GPC) [A1156]

Index type of aquatic plant (agar, watercress) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index physical form (chopped, whole) in facet E. Index Manufacturers Treatment/Cooking Process in facets H (dried, salted) and F (cooked). Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as an edible plant that grows in or on the water, that has gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products must be refrigerated to extend their consumable life. Excludes products such as Aquatic Plants with additional vegetables, dough or grains, Shelf Stable and Frozen Prepared and Processed Aquatic Plants, all Unprepared and Unprocessed Aquatic Plants.

# 10000153 - AQUATIC PLANTS PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1159

BT 50122200 - AQUATIC PLANTS PREPARED/PROCESSED (GS1 GPC) [A1156]

Index type of aquatic plant (agar, watercress) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index physical form (chopped, whole) in facet E. Index Manufacturers Treatment/Cooking Process in facets H (dried, salted) and F (cooked).

Al Includes any products that can be described/observed as an edible plant that grows in or on the water, that has gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products have been treated or packaged in such a

ΑI

way as to extend their consumable life. Excludes products such as Aquatic Plants with additional vegetables, dough or grains, Frozen and Perishable Prepared and Processed Aquatic Plants, all Unprepared and Unprocessed Aquatic Plants.

# 10000155 - BAKING/COOKING MIXES (FROZEN) (GS1 GPC)

FTC A0929

BT 50181700 - BAKING/COOKING MIXES/SUPPLIES (GS1 GPC) [A0928]

RT PRESERVED BY FREEZING [J0136]

SN Index use (diabetic, vegetarian/vegan), diet and organic claims in facet P.

Includes any products that can be described/observed as a quantity of frozen, pre-mixed dough, batter or powder that is specifically intended to produce bread, cakes, biscuits, desserts, or other products. Products may be ready to use (where no additional ingredients need to be added to the mix prior to use) or require the addition of wet ingredients such as water, milk, oil, fat or egg. These products must be frozen to extend their consumable life. Excludes products such as Perishable or Shelf-Stable Baking Mixes, all Part Baked and Baked Products.

#### 10000156 - BAKING/COOKING MIXES (SHELF STABLE) (GS1 GPC)

FTC A0931

BT 50181700 - BAKING/COOKING MIXES/SUPPLIES (GS1 GPC) [A0928]

SN Index use (diabetic, vegetarian/vegan), diet and organic claims in facet P.

Al Includes any products that can be described/observed as a quantity of shelf-stable, pre-mixed dough, batter or powder that is specifically intended to produce bread, cakes, biscuits, desserts, or other products. Products may be ready to use (where no additional ingredients need to be added to the mix prior to use) or require the addition of wet ingredients such as water, milk, oil, fat or egg. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Frozen or Perishable Baking Mixes, all Part Baked and Baked Products.

## 10000157 - BAKING/COOKING SUPPLIES (FROZEN) (GS1 GPC)

FTC A0933

ΑI

BT 50181700 - BAKING/COOKING MIXES/SUPPLIES (GS1 GPC) [A0928]

RT PRESERVED BY FREEZING [J0136]

SN Index use (vegetarian/vegan) claim in facet P.

Includes any products that can be described/observed as items specifically designed to be used when baking or cooking. Products include yeast, breadcrumbs and part meal kits. They may/may not require the addition of other ingredients, and may/may not need further baking or cooking. These products must be frozen to extend their consumable life. Excludes products such as Perishable and Shelf-Stable Baking Supplies, Flour, Butter, Margarine, Lard, Sugar, Dried Fruit, Nuts.

# 10000158 - BAKING/COOKING SUPPLIES (SHELF STABLE) (GS1 GPC)

FTC A0935

BT 50181700 - BAKING/COOKING MIXES/SUPPLIES (GS1 GPC) [A0928]

Index use (vegetarian/vegan) claim in facet P. Index main ingredient (almond, sodium bicarbonate) in facet B.

Includes any products that can be described/observed as items specifically designed to be used when baking or cooking. Products include cornflour, yeast, baking powder, cooking chocolate and confectionary style beverage toppings. Also includes Host, which forms a thin pastry intended to be used for layers of a cake, in between which different sorts of fillings are layered. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Perishable and Frozen Baking Supplies, Butter, Margarine, Lard, Sugar, Dried Fruit and Nuts.

#### 10000159 - BEER (GS1 GPC)

FTC A0882

BT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]

RT MALT BEVERAGE (US CFR) [A0195]

RT BEER OR BEER-LIKE BEVERAGE (EUROFIR) [A0847]

SN If ingredient or flavouring added, index in facet H. If low or no alcohol claim, index in facet P. Index geographical origin in facet R.

Al Includes any products that can be described/observed as a beer made by the fermentation of cereals, usually barley or hops but also maize, wheat, rice and sorghum, by the addition of yeast and water. These products are differentiated by various brewing techniques and include products described as lager, bitter, ale, stout, lambic and specialty beers. Excludes products such as Soft drinks that may be labelled as beer, such as Ginger Beer/Ale and Root Beer.

#### 10000160 - BISCUITS/COOKIES (PERISHABLE) (GS1 GPC)

FTC A0938

ΑI

BT 50182100 - BISCUITS/COOKIES (GS1 GPC) [A0936]

SN Index use (diabetic) and fat level claims in facet P. Index Type of Cereal/Grain in facet B. Index added ingredients

(sugar, chocolate) and filling/coating in facet H.

Includes any products that can be described/observed as a thin, unleavened, baked, cereal-based product. Products may be sweet or savoury and are available in a variety of shapes and sizes These products can be refrigerated to extend their consumable life. Includes products such as crackers, cookies, oatcakes. Excludes products such as Frozen and Shelf-Stable Biscuits and Cookies, all Dried Breads.

# 10000161 - BISCUITS/COOKIES (SHELF STABLE) (GS1 GPC)

FTC A0939

BT 50182100 - BISCUITS/COOKIES (GS1 GPC) [A0936]

SN Index use (diabetic) and fat level claims in facet P. Index Type of Cereal/Grain in facet B. Index added ingredients

(sugar, chocolate) and filling/coating in facet H.

Al Includes any products that can be described/observed as a thin, unleavened, baked, cereal-based product. Products may be sweet or savoury and are available in a variety of shapes and sizes. These products have been treated or packaged in such a way as to extend their consumable life. Includes products such as crackers, cookies, oatcakes. Excludes products such as Frozen and Perishable Biscuits and Cookies, all Dried Breads.

#### 10000163 - BREAD (FROZEN) (GS1 GPC)

FTC A0944

BT 50181900 - BREAD (GS1 GPC) [A0943]
RT PRESERVED BY FREEZING [J0136]

SN Index use (gluten free), fat level or organic claims in facet P. Index Type of Cereal/Grain in facet B. Index added

flavours or ingredients in facet H. If partly baked/heat treated, index in facet F.

Al Includes any products that can be described/observed as a leavened or unleavened, dough-based baked product. These products do not typically contain eggs and tend to have lower fat content than other dough products such as pastry. These products must be frozen to extend their consumable life. Includes such products as naan, chapatti, loaves, rolls, bagels, focaccia, ciabatta, baguette. Also includes rye bread, bread made from rice flour and part baked bread products. Excludes products such as Shelf-Stable and Perishable Bread Products, Dried Breads, Frozen Baking Mixes and Baking Supplies, and Pies and Pastries.

#### 10000164 - BREAD (PERISHABLE) (GS1 GPC)

FTC A0945

BT 50181900 - BREAD (GS1 GPC) [A0943]

SN Index use (gluten free), fat level or organic claims in facet P. Index Type of Cereal/Grain in facet B. Index added

flavours or ingredients in facet H. If partly baked/heat treated, index in facet F.

Al Includes any products that can be described/observed as a leavened or unleavened, dough-based baked product. These products do not typically contain eggs and tend to have lower fat content than other dough products such as pastry. These products can be refrigerated to extend their consumable life. Includes such products as naan, chapatti, loaves, rolls, bagels, focaccia, ciabatta, baguette. Also includes rye bread, bread made from rice flour and part baked bread products. Excludes products such as Shelf-Stable and Frozen Bread Products, Dried Breads, Perishable Baking Mixes and Baking Supplies, and Pies and Pastries.

#### 10000165 - BREAD (SHELF STABLE) (GS1 GPC)

FTC A0946

BT 50181900 - BREAD (GS1 GPC) [A0943]

SN Index use (gluten free), fat level or organic claims in facet P. Index Type of Cereal/Grain in facet B. Index added

flavours or ingredients in facet H.

Al Includes any products that can be described/observed as a leavened or unleavened, dough-based baked product. These products do not typically contain eggs and tend to have lower fat content than other dough products such as pastry. These products have been treated or packaged in such a way as to extend their consumable life. Includes such products as naan, chapatti, loaves, rolls, bagels, focaccia, ciabatta, baguette. Also includes rye bread, bread made from rice flour and part baked bread products. Excludes products such as Frozen and Perishable Bread Products, Dried Breads, Shelf-Stable Baking Mixes and Baking Supplies, and Pies and Pastries.

# 10000166 - DRIED BREADS (SHELF STABLE) (GS1 GPC)

FTC A0942

BT 50182100 - BISCUITS/COOKIES (GS1 GPC) [A0936]

**SN** Index fat level or organic claims in facet P.

Al Includes any products that can be described/observed as a leavened or unleavened, flour-based baked, fried, dried or extruded product, typically designed to be used as an ingredient or accompaniment in another dish. These products have been treated or packaged in such a way as to extend their consumable life. Includes such products as Breadsticks, Croutons and Crispbreads. Excludes products such as Frozen Dried Breads, all types of Shelf Stable Baking Mixes and Baking Supplies, Sweet Products, Crackers and Oatcakes.

## 10000167 - BUTTER/BUTTER SUBSTITUTES (FROZEN) (GS1 GPC)

FTC A1027

BT 50131900 - BUTTER/BUTTER SUBSTITUTES (GS1 GPC) [A1026]

RT PRESERVED BY FREEZING [J0136]

Index the source of the product (animal, vegetable, combination, unidentified) in facet B. Index physical form (liquid/spray, solid) in facet E. Index the types of manufacturers treatment/cooking process the product has undergone (flavoured, salted) in facet H. Index the fat claim (full fat, reduced fat, low fat) and organic claim in Facet

Al Includes any products that can be described/observed as either the fatty portion of animal milk, separated when milk or cream is agitated or churned, or a spread made from vegetable or a combination of vegetable and animal fats that is specifically marketed and labelled as margarine. These products must be frozen to extend their consumable life. Excludes products such as Shelf Stable or Perishable Butter and Butter Substitutes and all Vegetable and Animal Cooking Oils and Fats.

## 10000168 - BUTTER/BUTTER SUBSTITUTES (PERISHABLE) (GS1 GPC)

FTC A1028

BT 50131900 - BUTTER/BUTTER SUBSTITUTES (GS1 GPC) [A1026]

Index the source of the product (animal, vegetable, combination, unidentified) in facet B. Index physical form (liquid/spray, solid) in facet E. Index the types of manufacturers treatment/cooking process the product has undergone (flavoured, salted) in facet H. Index the fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as either the fatty portion of animal milk, separated when milk or cream is agitated or churned, or a spread made from vegetable or a combination of vegetable and animal fats that is specifically marketed and labelled as margarine. These products must be refrigerated to extend their consumable life. Excludes products such as Shelf Stable or Frozen Butter and Butter Based Substitutes, and all Vegetable and Animal Cooking Oils and Fats.

# 10000169 - BUTTER/BUTTER SUBSTITUTES (SHELF STABLE) (GS1 GPC)

FTC A1029

BT

50131900 - BUTTER/BUTTER SUBSTITUTES (GS1 GPC) [A1026]

Index the source of the product (animal, vegetable, combination, unidentified) in facet B. Index physical form (liquid/spray, solid) in facet E. Index the types of manufacturers treatment/cooking process the product has undergone (flavoured, salted) in facet H. Index the fat claim (full fat, reduced fat, low fat) and organic claim in Facet

Al Includes any products that can be described/observed as either the fatty portion of animal milk, separated when milk or cream is agitated or churned, or a spread made from vegetable or a combination of vegetable and animal fats that is specifically marketed and labelled as margarine. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Perishable or Frozen Butter and Butter Substitutes, and all Vegetable and Animal Cooking Oils and Fats.

# 10000170 - CAKES - SWEET (FROZEN) (GS1 GPC)

FTC A0952

ΑI

BT 50182000 - SWEET BAKERY PRODUCTS (GS1 GPC) [A0951]

RT PRESERVED BY FREEZING [J0136]

SN Index coating, added flavours or ingredients in facet H. Index fat level or organic claims in facet P.

Includes any products that can be described/observed as a sweet prepared food, usually made from flour, sugar, shortening/fat and eggs mixed with other ingredients and baked or fried. These products must be frozen to extend their consumable life. Excludes products such as Perishable and Shelf Stable Cakes, Cake Mixes, all Bread Products.

# 10000171 - CAKES - SWEET (PERISHABLE) (GS1 GPC)

FTC A0953

BT 50182000 - SWEET BAKERY PRODUCTS (GS1 GPC) [A0951]

SN Index coating, added flavours or ingredients in facet H. Index fat level or organic claims in facet P.

ΑI Includes any products that can be described/observed as a sweet prepared food, usually made from flour, sugar, shortening/fat and eggs mixed with other ingredients and baked or fried. These products can be/must be refrigerated to extend their consumable life. Excludes products such as Frozen and Shelf Stable Cakes, Cake Mixes, all Bread Products.

## 10000172 - CAKES - SWEET (SHELF STABLE) (GS1 GPC)

BT 50182000 - SWEET BAKERY PRODUCTS (GS1 GPC) [A0951]

SN Index coating, added flavours or ingredients in facet H. Index fat level or organic claims in facet P.

ΑI Includes any products that can be described/observed as a sweet prepared food, usually made from flour, sugar, shortening/fat and eggs mixed with other ingredients and baked or fried. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Perishable and Frozen Cakes, Cake Mixes, all Bread Products.

# 10000177 - CHIPS/CRISPS/SNACK MIXES - NATURAL/EXTRUDED (SHELF STABLE) (GS1 GPC)

**FTC** A1109

BT 50192100 - SNACKS (GS1 GPC) [A1108]

Index fat level claims (low fat, reduced fat) and organic claim in facet P. Index type of chips/snacks (maize, potato) SN

in facet B. Index Manufacturers Treatment/Cooking Process in facets H (salted, seasoned) and G (fried, baked).

Includes any products that can be described/observed as a type of food usually consumed between meals. They ΑI can contain, extracts from potatoes or other vegetables, gram flour products, rice, pulses and fruit, which are blended with other ingredients, reconstituted, and pressed into bite size shapes, or sliced products, which are fried in oil or oven-baked. These products are usually packaged in airtight bags, tubes, or plastic containers. Includes products such as Bombay Mix. Excludes products such as Popcorn, Prepared and Processed Vegetables and

#### 10000178 - CHOCOLATE/COCOA/MALT - NOT READY TO DRINK (GS1 GPC)

Prepared and Processed Meat, Poultry and Game and hot snacks.

A0903

50202400 - NON ALCOHOLIC BEVERAGES - NOT READY TO DRINK (GS1 GPC) [A0902]

SN Index consumer lifestage (child, any age) and label claims (diet/lite) in facet P. Index in facet E the state in which the product is sold (liquid, powder). Index main ingredient in facet B. If instantized or if ingredients added (milk,

malt), index in facet H.

ΑI Includes any products that can be described/observed as a liquid, powder or granules made from either cocoa beans, malted barley, corn starch or other grain extracts, which when diluted by hot water/hot milk, makes an instant drink. These products may also require the addition of sugar. Specifically excludes flavoured milk and dairy based drinks to which chocolate flavouring has been added, and those that are not based on cocoa beans/powder. Excludes products such as Ready to Drink Chocolate, Malt and Cocoa, Chocolate Flavoured Milk and Dairy Based Drinks such as Chocolate Flavoured Milk Shakes, Baby & Infant Specialised Beverages

## 10000179 - CHOCOLATE/COCOA/MALT - READY TO DRINK (GS1 GPC)

**FTC** A0913

ΑI

ΑI

50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912] BT

SN Index consumer lifestage (child, any age) and label claims (diet/lite) in facet P. Index main ingredient in facet B. If fermented or homogenized, or if milk added, index in facet H. Index preservation method (pasteurised, sterilized) in

facet .l.

Includes any products that can be described/observed as a ready to drink liquid made from either cocoa beans/powder, malted barley, corn starch or other grain extracts, and sometimes incorporating milk, sugar, egg extract or other ingredients. Specifically excludes flavoured milk and dairy based drinks to which chocolate flavouring has been added, and those that are not based on cocoa beans/powder. Excludes products such as Not Ready to Drink Chocolate, Malt and Cocoa, Chocolate Flavoured Milk and Dairy Based Drinks such as Chocolate Flavoured Milk Shakes, Baby and Infant Specialized Beverages.

# 10000180 - CHUTNEYS/RELISHES (SHELF STABLE) (GS1 GPC)

**FTC** 

BT 50171900 - PICKLES/RELISHES/CHUTNEYS/OLIVES (GS1 GPC) [A1175]

SN Index physical form (sliced, pureed) in facet E. Index use claim (vegetarians/vegans), level of salt claim (low salt, no salt) and organic claim in facet P. Index the main ingredient (mango, tomato) in facet B.

Includes any products that can be described as a spoonable substance, usually served as a spread or as an accompaniment to savoury foods, containing chopped or minced fruit of vegetables, with herbs, spices and seasonings. These products are usually sweet, but can also be savoury or spicy. These products have been treated or packaged in such a way as to extend their consumable life. Includes products such as tomato chutney and mango chutney. Specifically excludes pickles and piccalilli. Excludes products such as Whole Pickled

Vegetables, Canned Vegetables and Sandwich Spread., Frozen and Perishable Chutneys and Relishes

#### 10000181 - CIDER/PERRY (GS1 GPC)

FTC A0883

BT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876] RT CIDER, PERRY OR SIMILAR DRINK (EUROFIR) [A0848]

Index main ingredient in facet B to indicate whether the product is cider (apple) or perry (pear). Index in facet H if the product has been made effervescent by the addition of carbon dioxide gas, or if flavour or ingredient added. If low or no alcohol claim, index in facet P. Index geographical origin in facet R.

Al Includes any products that can be described/observed as a beverage that is produced by fermenting the pulp of apples or the juice of pears, with or without the addition of water and/or sugar. These products can be carbonated or non carbonated, sweet or dry, cloudy or clear. Excludes products such as Beers, Apple Wines and Non Fermented Apple/Pear Drinks and Juices.

# 10000187 - CONFECTIONERY BASED SPREADS (SHELF STABLE) (GS1 GPC)

FTC A1113

BT 50192400 - SWEET SPREADS (GS1 GPC) [A1112]

Index use claim (diabetic), calorie claims (low calorie), fat level claims (low fat, reduced fat) and organic claim in facet P. Index main ingredient (chocolate, nut) in facet B and additional ingredients (milk) in facet H.

Al Includes any products that can be described/observed as spreadable liquid confection specifically intended for use as a filling for sandwiches and cakes, or to be spread on toast, croissants and biscuits. These products have been treated or packaged in such a way as to extend their consumable life. Includes nut based, chocolate based and combination based spreads. Excludes products such as Jams, Marmalades and Confitures and Honey Spreads.

# 10000188 - CREAM/CREAM SUBSTITUTES (FROZEN) (GS1 GPC)

FTC A1035

BT 50132000 - CREAM/CREAM SUBSTITUTES (GS1 GPC) [A1034]

RT PRESERVED BY FREEZING [J0136]

Index the source of the product (cow, soy, etc.) in facet B. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index in facet H the types of manufacturers treatment the product has undergone (fermented, homogenised).

Includes any products that can be described/observed as frozen dairy cream (the fatty part of fresh milk that rises to the top if allowed to stand), or non-dairy cream, usually made from vegetable oils and buttermilk, with stabilizers and emulsifiers, which is specifically designed and marketed to replicate natural cream. These products must be frozen to extend their consumable life. Products include cream with added flavouring or ingredients, such as fruit and chocolate. Excludes products such as Shelf Stable and Perishable Cream and Cream Substitutes.

# 10000189 - CREAM/CREAM SUBSTITUTES (PERISHABLE) (GS1 GPC)

FTC A1036

ΑI

BT 50132000 - CREAM/CREAM SUBSTITUTES (GS1 GPC) [A1034]

Index the source of the product (cow, soy, etc.) in facet B. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index in facet H the types of manufacturers treatment the product has undergone (fermented, homogenised). Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as dairy cream (the fatty part of fresh milk that rises to the top if allowed to stand), or non-dairy cream, usually made from vegetable oils and buttermilk, with stabilisers and emulsifiers, which is specifically designed and marketed to replicate natural cream. These products must be refrigerated to extend their consumable life. These products can have added flavour or ingredients, such as fruit and chocolate. Excludes products such as Frozen and Shelf Stable Cream and Cream Substitutes.

# 10000190 - CREAM/CREAM SUBSTITUTES (SHELF STABLE) (GS1 GPC)

FTC A1037

BT 50132000 - CREAM/CREAM SUBSTITUTES (GS1 GPC) [A1034]

Index the source of the product (cow, soy, etc.) in facet B. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index in facet H the types of manufacturers treatment the product has undergone (fermented, homogenised).

Al Includes any products that can be described/observed as dairy cream (the fatty part of fresh milk that rises to the top if allowed to stand), or non-dairy cream, usually made from vegetable oils and buttermilk, with stabilizers and emulsifiers, which is specifically designed and marketed to replicate natural cream. These products have been treated or packaged in such a way as to extend their consumable life. Products include cream with added flavouring or ingredients, such as fruit and chocolate and frothy style beverage toppings Excludes products such as Frozen and Perishable Cream and Cream Substitutes.

## 10000191 - DAIRY/DAIRY SUBSTITUTE BASED DRINKS - READY TO DRINK (PERISHABLE) (GS1 GPC)

FTC A0914

BT 50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912]

SN Index consumer lifestage (child, any age) and label claims (diet, probiotic) in facet P. Index main ingredient in facet B. If fermented or if ingredients (fruit, flavouring) added, index in facet H. Index preservation method (refrigerated) in facet J.

Al Includes any products that can be described/observed as ready to drink dairy or dairy substitute-based products, which are specifically designed to be consumed as a beverage and may often be flavoured. Products include both fermented, such as buttermilk, drinking yogurt, laban, kefir, yger, airag, kumis, kvass and non-fermented, such as milkshake, dairy and dairy substitute drinks. Products specifically include those marketed as health drinks. These products must be refrigerated to extend their consumable life. Specifically excludes Chocolate, Cocoa and Malt Drinks. Excludes products such as Shelf Stable Ready to Drink Dairy and Dairy Substitutes Based Drinks, Not Ready to Drink Dairy and Dairy Substitutes Based Drinks all Milk and Milk Substitutes, Spoonable Yogurt and Dairy Based beverages specifically designed for babies and infants.

## 10000192 - DAIRY/DAIRY SUBSTITUTE BASED DRINKS - READY TO DRINK (SHELF STABLE) (GS1 GPC)

FTC A0915

BT 50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912]

Index consumer lifestage (child, any age) and label claims (diet, probiotic) in facet P. Index main ingredient in facet B. If fermented or if ingredients (fruit, flavouring) added, index in facet H. Index preservation method (pasteurised, sterilized) in facet J.

Al Includes any products that can be described/observed as ready to drink dairy or dairy substitute-based products, which are specifically designed to be consumed as a beverage and may often be flavoured. Products include both fermented, such as buttermilk, drinking yogurt, laban, kefir, yger, airag, kumis, kvass and non-fermented, such as milkshake or whey drink. Products specifically include those marketed as health drinks. These products have been treated or packaged in such a way as to extend their consumable life. Specifically excludes Chocolate, Cocoa and Malt Drinks. Excludes products such as Perishable Ready to Drink Dairy and Dairy Substitutes Based Drinks, Not Ready to Drink Dairy and Dairy Substitutes Based Drinks, all Milk Substitutes, Spoonable Yogurt and Dairy Based beverages specifically designed for babies and infants.

#### 10000193 - DESSERT SAUCES/TOPPINGS/FILLINGS (FROZEN) (GS1 GPC)

FTC A1074

вт

ΑI

50192300 - DESSERTS/DESSERT SAUCES/TOPPINGS (GS1 GPC) [A1073]

RT PRESERVED BY FREEZING [J0136]

Index main ingredient (fruit, chocolate) in facet B. Index use claim (diabetic) and fat claim (low fat, reduced fat) in

facet P.

Al Includes any products that can be described/observed as a flavoured topping/filling or a sweetened liquid typically intended for consumption as an accompaniment to a dessert. Includes products such as cream pie fillings. These products must be frozen to extend their consumable life. Excludes products such as Perishable and Shelf Stable Dessert Sauces and Toppings.

#### 10000194 - DESSERT SAUCES/TOPPINGS/FILLINGS (PERISHABLE) (GS1 GPC)

FTC A1075

BT 50192300 - DESSERTS/DESSERT SAUCES/TOPPINGS (GS1 GPC) [A1073]

Index main ingredient (fruit, chocolate) in facet B. Index use claim (diabetic) and fat claim (low fat, reduced fat) in facet P. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as a flavoured topping/filling or a sweetened liquid typically intended for consumption as an accompaniment to a dessert. Includes products such as cream pie fillings. These products must be refrigerated to extend their consumable life. Excludes products such as Frozen and Shelf Stable Dessert Sauces and Toppings.

# 10000195 - DESSERT SAUCES/TOPPINGS/FILLINGS (SHELF STABLE) (GS1 GPC)

FTC A1076

BT 50192300 - DESSERTS/DESSERT SAUCES/TOPPINGS (GS1 GPC) [A1073]

Index main ingredient (fruit, chocolate) in facet B. Index use claim (diabetic) and fat claim (low fat, reduced fat) in facet P.

Al Includes any products that can be described/observed as a flavoured topping/filling or a sweetened liquid typically intended for consumption as an accompaniment to a dessert. Includes products such as cream pie fillings. These products have been packaged in such a way as to extend their consumable life. Excludes products such as Perishable and Frozen Desserts, Ice Cream, Pastries and Cakes, Yogurt.

#### 10000196 - DESSERTS (FROZEN) (GS1 GPC)

FTC A1077

50192300 - DESSERTS/DESSERT SAUCES/TOPPINGS (GS1 GPC) [A1073] BT

PRESERVED BY FREEZING [J0136] RT

SN Index main ingredient in facets B (fruit, cereal) and C (egg, milk). Index added ingredients (alcohol, nut) in facet H.

Index use claim (diabetic) and fat claim (low fat, reduced fat) in facet P.

Includes any products that can be described/observed as a prepared food normally consumed as the last course of ΑI a meal. These products must be frozen to extend their consumable life. Products include desserts that are biscuit based, bread based, cake/sponge based, dairy based, pastry based and rice based. Excludes products such as Perishable and Shelf Stable Desserts, Ice Cream, Pastries and Cakes, Yogurt,

# 10000197 - DESSERTS (PERISHABLE) (GS1 GPC)

FTC

50192300 - DESSERTS/DESSERT SAUCES/TOPPINGS (GS1 GPC) [A1073] BT

SN Index main ingredient in facets B (fruit, cereal) and C (egg, milk). Index added ingredients (alcohol, nut) in facet H. Index use claim (diabetic) and fat claim (low fat, reduced fat) in facet P. Index preservation method (refrigeration) in

ΑI Includes any products that can be described/observed as a prepared food normally consumed as the last course of a meal. These products must be refrigerated to extend their consumable life. Products include desserts that are biscuit based, bread based, cake/sponge based, dairy based, pastry based and rice based. Excludes products such as Frozen and Shelf Stable Desserts, Ice Cream Pastries, Cakes and Yogurt.

#### 10000199 - DRESSINGS/DIPS (PERISHABLE) (GS1 GPC)

**FTC** 

50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183] BT

SN Index main ingredient in facet B and added ingredients in facet H. Index manufacturer's treatments (homogenized) in facet H. Index physical form (liquid, puree) in facet E. Index use claims (vegetarian/vegan), fat level claim (low fat, reduced fat) and organic claim in facet P. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as a pourable or spoonable substance, usually served as an ΑI accompaniment to snacks or starters, such as crisps, tortilla chips, raw vegetables and pappadums, or poured cold over salads or vegetables. Products include dairy or mayonnaise based dressings, garlic and herb dip, cheese dip and taramasalata. These products must be refrigerated to extend their consumable life. Excludes products such as Frozen and Shelf Stable Dressings and Dips, and Sauces, Condiments, Savoury Toppings, Savoury Spreads and Marinades

# 10000200 - DRESSINGS/DIPS (SHELF STABLE) (GS1 GPC)

**FTC** 

BT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

SN Index main ingredient in facet B and added ingredients in facet H. Index manufacturer's treatments (homogenized) in facet H. Index physical form (liquid, puree) in facet E. Index use claims (vegetarian/vegan), fat level claim (low fat, reduced fat) and organic claim in facet P.

Includes any products that can be described/observed as a pourable or spoonable substance, or a dehydrated ΑI combination of ingredients to which water or milk can be added to form a liquid. These products are usually served as an accompaniment to snacks or starters, such as crisps, tortilla chips, raw vegetables and pappadums, or poured cold over salads or vegetables. Products include dairy or mayonnaise based dressings, garlic and herb dips, cheese dips and taramasalata. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as, Frozen and Perishable Dressings and Dips and Sauces, Condiments, Savoury Toppings, Savoury Spreads and Marinades.

# 10000201 - DRINKS FLAVOURED - READY TO DRINK (GS1 GPC)

FTC

50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912] BT

RT SOFT DRINK (US CFR) [A0241] SOFT DRINK (EUROFIR) [A0843] RT

In facet H index addition of ingredients (vitamins, fruit) or carbon dioxide gas. Index cafeine and diet claims in facet SN P. Index preservatives added in facet J.

Includes any products that can be described/observed as a sweet, ready to drink, carbonated or non-carbonated ΑI beverage that includes no dairy/dairy-substitute ingredients. These products are usually artificially flavoured and coloured. Products include carbonated drinks which contain caffeine and those sweetened with sugar or artificial sweeteners. Also includes fruit based carbonated drinks. Specifically excludes all non-carbonated juice based drinks and 100% juices. Excludes products such as Not Ready to Drink Flavoured Drinks, all Juice Drinks and Dairy and Dairy Substitute Drinks.

#### 10000202 - DRINKS FLAVOURED - NOT READY TO DRINK (GS1 GPC)

FTC A0905

ΑI

BT 50202400 - NON ALCOHOLIC BEVERAGES - NOT READY TO DRINK (GS1 GPC) [A0902]

SN Index added ingredients (vitamins, fruit) in facet H. Index added preservatives in facet J. Index in facet E the state

in which the product is sold (powder, liquid). Index Cafeine and Diet/Lite claims in facet P.

Includes any products that can be described/observed as a sweet powder or concentrate that, when diluted by water, makes a carbonated or non-carbonated beverage that includes no juice or dairy/dairy-substitute ingredients. These products are usually artificially flavoured and coloured. Products include carbonated drinks, which contain caffeine and those sweetened with sugar or artificial sweeteners. Excludes products such as Ready to Drink Flavoured Drinks, all Juice Drinks and Dairy and Dairy Substitute Drinks.

## 10000203 - FLOUR - CEREAL/PULSE (SHELF STABLE) (GS1 GPC)

FTC A0962

50221000 - GRAINS/FLOUR (GS1 GPC) [A0961] BT

MILLED GRAIN OR STARCH PRODUCT (US CFR) [A0149] RT

065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761] RT

CEREAL OR CEREAL-LIKE MILLING PRODUCTS AND DERIVATIVES (EUROFIR) [A0813] RT

SN Index type of flour (wholdmeal, soy) in facet B. Index claims (organic, gluten free) in facet P. If the flour contains

raising agent, index the added ingredient in facet H.

Includes any products that can be described/observed as a fine powder derived from grains, roots or tubers. These ΑI products have been treated or packaged in such a way as to extend their consumable life. Specifically excludes products such as Cornflour. Excludes products such as Whole Grains, Bread and Baking Mixes.

#### 10000204 - FRUIT - PREPARED/PROCESSED (FROZEN) (GS1 GPC)

50102000 - FRUIT - PREPARED/PROCESSED (GS1 GPC) [A0988]

PRESERVED BY FREEZING [J0136]

SN Index type of fruit (apple, watermellon) in facet B. Index physical form (whole, sliced) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index whether pitted or stoned in facet C. Index manufacturer's treatments (sugared, dried) in facet H and heat treatment (cooked, pasteurised) in facet F.

Includes any products that can be described/observed as any variety of fruit or combination of fruits, which may be ΔΙ whole or stoned, pitted, chopped, cored and/or peeled, and which have gone through further manufacturing processes, such as reformed, cooked or dried, however these products can also be coated, in sauce, stuffed or filled. These products must be frozen to extend their consumable life. Specifically excludes tomatoes. Excludes products such as Unprepared and Unprocessed Fruit and Prepared and Processed Shelf Stable & Perishable Fruit.

# 10000205 - FRUIT - PREPARED/PROCESSED (PERISHABLE) (GS1 GPC)

**FTC** A0990

50102000 - FRUIT - PREPARED/PROCESSED (GS1 GPC) [A0988] BT

SN Index type of fruit (apple, watermellon) in facet B. Index physical form (whole, sliced) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index whether pitted or stoned in facet C. Index manufacturer's treatments (sugared, dried) in facet H and heat treatment (cooked, pasteurised) in facet F.

Includes any products that can be described/observed as any variety of fruit or combination of fruits, which may be ΑI whole or stoned, pitted, chopped, cored and/or peeled, and which have gone through further manufacturing processes, such as reformed, cooked or dried, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes tomatoes. Excludes products such as Unprepared and Unprocessed Fruit and Prepared and Processed Shelf Stable & Frozen Fruit.

# 10000206 - FRUIT - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC)

**FTC** 

BT 50102000 - FRUIT - PREPARED/PROCESSED (GS1 GPC) [A0988]

Index type of fruit (apple, watermellon) in facet B. Index physical form (whole, sliced) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index whether SN pitted or stoned in facet C. Index manufacturer's treatments (sugared, dried) in facet H and heat treatment (cooked, pasteurised) in facet F.

ΑI Includes any products that can be described/observed as any variety of fruit or combination of fruits, which may be whole or stoned, pitted, chopped, cored and/or peeled, and which have gone through further manufacturing processes, such as reformed, cooked or dried, however these products can also be coated, in sauce, stuffed or

filled. These products have been treated or packaged in such a way as to extend their consumable life. Specifically excludes tomatoes. Excludes products such as Unprepared and Unprocessed Fruit and Prepared and Processed Frozen & Perishable Fruit.

#### 10000207 - FRUIT/NUTS/SEEDS MIXES - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC)

FTC A0997

BT 50101900 - FRUIT/NUTS/SEEDS COMBINATION (GS1 GPC) [A0996]

Index type of main ingredient (fruit, seed) and whether peeled or shelled in facet C. Index other ingredients (fruit added, nut or seed added) in facet H. Index physical form (whole, sliced) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index manufacturer's treatments (sugared, dried) in facet H and heat treatment (cooked) in facet F.

Al Includes any products that can be described/observed as any variety of fruit mixed either with nuts or seeds or both, that have gone through further manufacturing processes, such as reformed, cooked or dried, however these products can also be coated, in sauce, stuffed or filled. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Fruit, Nuts and Seeds sold separately, Unprepared and Unprocessed Fruit and Nuts and/or Seeds Mixes.

# 10000209 - FRUIT/NUTS/SEEDS MIXES - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC)

FTC A0998

BT 50101900 - FRUIT/NUTS/SEEDS COMBINATION (GS1 GPC) [A0996]

Index type of main ingredient (fruit, seed) and whether peeled or shelled in facet C. Index other ingredients (fruit added, nut or seed added) in facet H. Index physical form (whole, sliced) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Al Includes any products that can be described/observed as any variety of fruit mixed either with nuts or seeds or both, that has not gone through any further manufacturing processes, such as reformed, cooked or dried, however these products can be coated, in sauce, stuffed or filled. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Fruit, Nuts and Seeds sold separately, Prepared and Processed Fruit and Nuts and/or Seeds Mixes.

# 10000210 - FRUIT HERBAL INFUSIONS - INSTANT (GS1 GPC)

FTC A0897

BT 50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC) [A0891]

Index the Variety of Fruit Herbal Infusion in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index in facet E the state in which the product is sold (liquid, powder). Index in facet H if creamer/whitener (POWDERED MILK, POWDERED MILK SUBSTITUTE) or flavoring has been added.

Includes any products that can be described/observed as a fruit or herbal tea, which is prepared for consumption by the addition of hot water and/or hot milk and is derived in part or in total from one or more species of fruit, herb, spice or flower and does not require straining. Includes herbal teas of various flavours such as apple, ginseng, jasmine and cinnamon, and blends of any of these such as apple and cinnamon. Excludes products such as Fruit/Herbal Tea which is Loose or in Bags, all other types of Powdered Tea, Ready-to-Drink Teas and Tea Substitutes.

## 10000211 - GRAINS/CEREAL - NOT READY TO EAT - (SHELF STABLE) (GS1 GPC)

FTC A0965

BT 50221000 - GRAINS/FLOUR (GS1 GPC) [A0961]

SN Index type of cereal/grain (barley, rice) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Includes any products that can be described/observed as a savoury grain not ready to eat product, such as Rice, Polenta, Couscous. These products must not include any additional ingredients and are not part of a recipe prior to sale. These products are not ready to eat and require cooking prior to consumption. These products have been treated or packaged in such a way as to extend their consumable life. Specifically excludes all grain based prepared products such as Risotto and Cereal Products. Excludes products such as Perishable and Frozen Not Ready to Eat and Ready to Eat Grain and all Grain Based Prepared Recipe Products.

#### 10000212 - HERBS/SPICES (FROZEN) (GS1 GPC)

FTC A1168

BT 50171500 - HERBS/SPICES/EXTRACTS (GS1 GPC) [A1166]

RT PRESERVED BY FREEZING [J0136]

Index the herb/spice in facets B (basil, white pepper) and C (bark, leaf). If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index Manufacturers

Treatment/Cooking Process in facets H (dried, salted) and F (cooked). Index physical form (chopped, powder) in

facet E.

Includes any products that can be described/observed as an aromatic or richly flavoured vegetable or plant or its ΑI derivative that is typically added to season or give additional flavour to foods. These products include aromatic seasonings which are obtained from the bark, buds, fruit, roots, seeds or stems of various plant and known as spices, and those, which are obtained from the leafy part of a plant and known as herbs. Products include unprocessed and processed frozen herbs and/or spices or a combination of frozen herbs and spices. These products must be frozen to extend their consumable life. Excludes products such as Perishable Herbs and Spices, Salt and Extracts.

#### 10000213 - HONEY (SHELF STABLE) (GS1 GPC)

FTC. A1114

50192400 - SWEET SPREADS (GS1 GPC) [A1112] BT

RT 1040000 - HONEY (EC) [A1261]

RT PLANT USED AS FOOD SOURCE [B1347]

RT HONEY [C0188]

SN Index added ingredients in facet H. Index country of origin in facet R. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index physical form (liquid, solid) in facet E. Index origin of honey (acacia, thyme) in facet B.

Includes any products that can be described/observed as a sweet spreadable liquid made by honey bees from the nectar of flowers. Includes dried honey, honey spreads, honey with added ingredients and other honey bee products, such as honey bee pollen. Excludes products such as Jams, Marmalades, Confitures and Confectionery Based Spreads.

## 10000214 - ICE (GS1 GPC)

FTC A0917

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50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912] BT

SN Index physical state (cube, crushed) in facet E.

Includes any products that can be described/observed as frozen water formed into shapes such as cubes or blocks, which are usually used to chill beverages. These products must be frozen to extend their consumable life. Excludes products such as Frozen Flavoured Ice Pops or Lollies.

# 10000215 - ICE CREAM/ICE NOVELTIES (FROZEN) (GS1 GPC)

FTC

50192300 - DESSERTS/DESSERT SAUCES/TOPPINGS (GS1 GPC) [A1073] BT

RT FROZEN DAIRY DESSERT (US CFR) [A0114] FROZEN DAIRY DESSERT (EUROFIR) [A0789] RT

PRESERVED BY FREEZING [J0136]

SN Index the level of fat claim (low fat, reduced fat, full fat) in facet P.

Includes any products that can be described/observed as a sweet prepared food made from animal milk, milk substitute or water, which is frozen, sweetened and often flavoured by the addition of other ingredients, such as chocolate, vanilla and fruit. These products must be frozen to extend their consumable life. Includes ice cream novelties, ice cream cakes and ice cream in various forms such as containers, filled ice cream cones, iced lollies and Popsicles. Excludes products such as Shelf Stable Ice Cream and Ice Cream Novelties, and Ice Cream Based Desserts.

# 10000216 - ICE CREAM/ICE NOVELTIES (SHELF STABLE) (GS1 GPC)

FTC

BT 50192300 - DESSERTS/DESSERT SAUCES/TOPPINGS (GS1 GPC) [A1073]

SN Index the level of fat claim (low fat, reduced fat, full fat) in facet P. ΔΙ

Includes any products that can be described/observed as a sweet prepared food made from animal milk, milk substitute or water, which is sweetened and often flavoured by the addition of other ingredients, such as chocolate, vanilla and fruit. Includes ice cream mixes, novelties and ice cream in various formats, such as containers, filled ice cream cones, iced lollies and Popsicles, which are sold in a shelf stable form but are designed to be frozen before consumption. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Frozen Ice Cream and Ice Cream Novelties, and Ice Cream Based Desserts.

#### 10000217 - JAMS/MARMALADES/CONFITURE (SHELF STABLE) (GS1 GPC)

**FTC** A1115

BT 50192400 - SWEET SPREADS (GS1 GPC) [A1112]

SN Index use claim (diabetic), calorie claims (low calorie), and organic claim in facet P. Index added flavours and ingredients in facet H.

Al Includes any products that can be described/observed as a sweet semi firm liquid, usually used as a spread, made by cooking and preserving crushed fruit in sugar, and allowing the mixture to set, often with the addition of setting agents. Includes jams, jellies, marmalades and confitures. Excludes products such as Confectionery Based Spreads and Honey.

# 10000219 - JUICE - READY TO DRINK (PERISHABLE) (GS1 GPC)

FTC A0918

BT 50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912]

RT FRUIT JUICE OR RELATED PRODUCT (US CFR) [A0104]

RT 070 FRUIT JUICES (JF) (CCPR) [A0766] RT JUICE OR NECTAR (EUROFIR) [A0841]

Index type of juice in facet B. If reconstituted from concentrate, index in facet H. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index Diet/Lite claim in facet P. Index preservation method (refrigerated) in facet J.

Al Includes any products that can be described/observed as a ready to drink, non-carbonated beverage that is made exclusively from the extracted fluid content of a fruit or vegetable. These products must be refrigerated to extend their consumable life. Products include individual and blended pure juice varieties. Excludes products such as Shelf Stable and Frozen Ready to Drink Juices and Not Ready to Drink Juices, Baby & Infant Specialized Beverages.

#### 10000220 - JUICE - READY TO DRINK (SHELF STABLE) (GS1 GPC)

FTC A0919

BT 50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912]

RT FRUIT JUICE OR RELATED PRODUCT (US CFR) [A0104]

RT 070 FRUIT JUICES (JF) (CCPR) [A0766] RT JUICE OR NECTAR (EUROFIR) [A0841]

Index type of juice in facet B. If reconstituted from concentrate or if carbonated, index in facet H. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index Diet/Lite claim in facet P. Index preservation method (pasteurised, sterilized) in facet J.

Al Includes any products that can be described/observed as a ready to drink, carbonated or non-carbonated beverage that is made exclusively from the extracted fluid content of a fruit or vegetable. These products have been treated or packaged in such a way as to extend their consumable life. Products include individual and blended pure juice varieties. Excludes products such as Perishable and Frozen Ready to Drink Juices and Not Ready to Drink Juices, Baby Specialized Beverages.

# 10000222 - JUICE DRINKS - READY TO DRINK (PERISHABLE) (GS1 GPC)

FTC A0920

BT 50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912]

Index consumer lifestage (child, any age) and label claims (diet/lite) in facet P. Index main ingredient in facet B. Index added ingredients (fruit, flavouring) in facet H. Index preservation method (refrigerated) in facet J.

Includes any products that can be described/observed as a perishable, ready to drink non-carbonated beverage, that contains some fruit or vegetable juice together with additional ingredients such as water, sugar, colourings and flavourings. These products must be refrigerated to extend their consumable life. Includes products that may be described as Nectar, Fruit Drink or Juice Drink and available in single flavours such as carrot, tomato, orange and apple or they may be blends of more than one such as orange & apricot, cranberry & raspberry. Excludes products such as Frozen and Shelf Stable Juice Drinks, Juice, Syrups, Juice Concentrate, 100% Juices, Flavoured Mixers, Mineral Water, Baby & Infant Specialized Beverages.

## 10000223 - JUICE DRINKS - READY TO DRINK (SHELF STABLE) (GS1 GPC)

FTC A0921

BT 50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912]

SN Index consumer lifestage (child, any age) and label claims (diet/lite) in facet P. Index main ingredient in facet B. Index added ingredients (fruit, flavouring) in facet H.

Al Includes any products that can be described/observed as a shelf stable ready to drink, non-carbonated beverage that contains some fruit or vegetable juice together with additional ingredients, such as water, sugar, colourings and flavourings. These products have been specially treated or packaged in such a way as to extend their consumable life. Products include individual and blended juice drink varieties. Excludes products such as Frozen and Perishable Juice Drinks and all 100% Juices.

# 10000227 - LIQUEURS (GS1 GPC)

FTC A0884

BT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]

SN If flavouring or cream added, index in facet H.

Includes any products that can be described/observed as a strong often sweet, spirit based alcoholic beverage, which is infused with herb, fruit or nut extracts. Liqueurs are not aged for any great period of time, may use syrups, honey or cane sugar as sweeteners and may be blended with cream. Includes products which are based on various spirits such as Cognac, Brandy, Whisky, Rum and other finished spirits. Excludes products such as Spirits or Wine based alcoholic pre-mixed drinks.

# 10000232 - PACKAGED WATER (GS1 GPC)

FTC A0923

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BT 50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912]

RT WATER (EUROFIR) [A0844]

RT WATER [B1217]

**SN** If flavouring or carvonation added, index in facet H.

Includes any products that can be described/observed as water that has been specifically packaged for human consumption, and which may contain additional minerals or other trace elements including a natural or artificial source of carbon dioxide. Includes slightly flavoured products that are labelled and marketed as water and all mineral waters originating from both natural and drilled sources. These mineral waters are characterized by a guaranteed content of certain mineral salts and original microbiological purity. Also includes waters with added calcium. Specifically excludes products that contain sugars or sweeteners. Excludes products such as Tonic Water and Juice Drinks.

#### 10000235 - NUTS/SEEDS - PREPARED/PROCESSED (PERISHABLE) (GS1 GPC)

FTC A1001

BT 50101800 - NUTS/SEEDS - PREPARED/PROCESSED (GS1 GPC) [A1000]

Index type of nut or seed (almond, walnut) in facet B and if shelled/peeled in facet C. Index physical form (whole, chopped) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index manufacturer's treatments (sugared, dried) in facet H and heat treatment (cooked) in facet F. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as any variety of fresh nuts and seeds that has gone through further manufacturing processes, such as reformed or cooked, however these products can also be coated, in sauce, stuffed or filled.. These products can be/must be refrigerated to extend their consumable life. Products include nuts and seeds sold on their own or a combination of both. Excludes products such as Shelf Stable Nuts and Seeds, Unprepared and Unprocessed Nuts and Seeds, Fruit and Nuts and/or Seeds Mixes.

## 10000236 - NUTS/SEEDS - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1002

BT 50101800 - NUTS/SEEDS - PREPARED/PROCESSED (GS1 GPC) [A1000]

Index type of nut or seed (almond, walnut) in facet B and if shelled/peeled in facet C. Index physical form (whole, chopped) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index manufacturer's treatments (sugared, dried) in facet H and heat treatment (cooked) in facet F.

Al Includes any products that can be described/observed as any variety of nuts and seeds that has gone through further manufacturing processes, such as reformed, cooked or dried, however these products can also be coated, in sauce, stuffed or filled. These products have been treated or packaged in such a way as to extend their consumable life. Products include nuts and seeds sold on their own or a combination of both. Excludes products such as Perishable Nuts and Seeds, Unprepared and Unprocessed Nuts and Seeds, Fruit and Nuts and/or Seeds Mixes.

# 10000238 - OLIVES (PERISHABLE) (GS1 GPC)

FTC A1179

BT 50171900 - PICKLES/RELISHES/CHUTNEYS/OLIVES (GS1 GPC) [A1175]

RT OLIVE [B1299]

Index type of olive (black, green) in facet B and whether pittet/stoned in facet C. Index level of salt claim (low salt, no salt) and organic claim in facet P. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as any variety of olive from the olive tree, such as Sevillana, Manzanilla and Ascolane, that have no added ingredients or flavourings and can be in various forms, whole, diced, sliced or cut. These products can be/must be refrigerated to extend their consumable life. Excludes products such as Pickles and Shelf Stable Olives.

# 10000239 - OLIVES (SHELF STABLE) (GS1 GPC)

FTC A1180

ΑI

BT 50171900 - PICKLES/RELISHES/CHUTNEYS/OLIVES (GS1 GPC) [A1175]

RT OLIVE [B1299]

- SN Index type of olive (black, green) in facet B and whether pittet/stoned in facet C. Index level of salt claim (low salt, no salt) and organic claim in facet P. Index packing medium (brine, oil) in facet K.
- Al Includes any products that can be described/observed as any variety of olive from the olive tree, such as Sevillana, Manzanilla and Ascolane, that may have been prepared by removing the stone. These products can be in a sauce tomato, curry, BBQ or Cream and have added ingredients or flavourings that may fill (pimento, anchovies) or cover (herbs, sauces) the olive. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Pickles and Perishable Olives.

#### 10000240 - PASTA/NOODLES - READY TO EAT (PERISHABLE) (GS1 GPC)

FTC A1099

BT 50192900 - PASTA/NOODLES (GS1 GPC) [A1095]

Index cereal in facets B (durumm wheat) and C (whole wheat). If flavoured or added ingredient, index in facet H. Index use claims (gluten free, vegetarians/vegans) and organic claim in facet P. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as a savoury pasta, noodle or gnocchi ready to eat product. These products must not include any additional ingredients such as vegetables, protein or a sauce, and must not be part of a recipe prior to sale. These products do not require cooking prior to consumption, but some products can be reheated. These products must be refrigerated to extend their consumable life. Specifically excludes all dough based prepared products such as Tuna Pasta Salad. Excludes products such as Shelf Stable Ready to Eat, and Not Ready to Eat Pasta and Noodles and all Prepared Dough Based Recipe Products.

#### 10000241 - PASTA/NOODLES - READY TO EAT (SHELF STABLE) (GS1 GPC)

FTC A1100

BT 50192900 - PASTA/NOODLES (GS1 GPC) [A1095]

Index cereal in facets B (durumm wheat) and C (whole wheat). If flavoured or added ingredient, index in facet H. Index use claims (gluten free, vegetarians/vegans) and organic claim in facet P.

Includes any products that can be described/observed as a savoury pasta, noodle or gnocchi ready to eat product. These products must not include any additional ingredients such as vegetables, protein or a sauce, and must not be part of a recipe prior to sale. These products do not require cooking prior to consumption, but some products can be reheated. These products have been treated or packaged in such a way to extend their consumable life. Specifically excludes all dough based prepared products such as Tuna Pasta Salad. Excludes products such as Perishable Ready to Eat and Not Ready to Eat Pasta and Noodles and all Dough Based Prepared Recipe Products.

## 10000242 - PASTA/NOODLES - NOT READY TO EAT (SHELF STABLE) (GS1 GPC)

FTC A1098

BT 50192900 - PASTA/NOODLES (GS1 GPC) [A1095]

Index country of origin in facet R. Index cereal in facets B (durumm wheat) and C (whole wheat). If flavoured or added ingredient, index in facet H. Index use claims (gluten free, vegetarians/vegans) in facet P.

Al Includes any products that can be described/observed as a savoury pasta, noodle or gnocchi not ready to eat product. These products must not include any additional ingredients such as vegetables, protein or a sauce, and must not be part of a recipe prior to sale. These products are not ready to eat and require cooking prior to consumption. These products have been treated or packaged in such a way to extend their consumable life. Specifically excludes all dough based prepared products such as Spaghetti Bolognaise. Excludes products such as Perishable and Frozen Not Ready to Eat and all Ready to Eat Pasta, Noodles and Gnocchi and all Dough Based Prepared Recipe Products.

# 10000244 - PICKLES (GS1 GPC)

FTC A1181

BT 50171900 - PICKLES/RELISHES/CHUTNEYS/OLIVES (GS1 GPC) [A1175]

RT VEGETABLE PICKLE (US CFR) [A0271]
RT CHUTNEY OR PICKLE (EUROFIR) [A0860]

RT PICKLED [H0190]

Index type of piclke (cucumber, pepper) in facet B. Index physical form (chopped, whole) in facet E. Index use claim (vegetarians/vegans), level of salt claim (low salt, no salt) and organic claim in facet P. Index packing medium (brine, oil) in facet K.

Al Includes any products that can be described/observed as chopped or whole vegetables, preserved in vinegar, oil or brine, with added ingredients such as herbs, spices and mustard, commonly used as a condiment for meats, cheese and bread. Products include pickled tomatoes, gherkins, onions and capers. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Canned Vegetables and Vegetable Spreads, Chutneys, Relishes and Olives and Pickled Eggs.

#### 10000245 - PIES/PASTRIES - SWEET (FROZEN) (GS1 GPC)

FTC A0955

BT 50182000 - SWEET BAKERY PRODUCTS (GS1 GPC) [A0951]

RT PRESERVED BY FREEZING [J0136]

SN Index added flavours or ingredients (chocolate, fruit) in facet H. Index use (diabetic, vegetarian/vegan), fat level or

organic claims in facet P.

Al Includes any products that can be described/observed as a pastry based sweet product consisting of a butter, flour and egg dough. Products may use shortcrust, puff, filo or flaky pastry and must contain a filling. Generally, these products have a high fat content. Products must be frozen to extend their consumable life. Products include pies and tarts, croissants, Danish and other breakfast pastries. Excludes products such as Perishable and Shelf Stable Pies and Pastries, Savoury Pies, Pastries and Tarts, and Bread.

## 10000246 - PIES/PASTRIES - SWEET (PERISHABLE) (GS1 GPC)

FTC A0956

BT 50182000 - SWEET BAKERY PRODUCTS (GS1 GPC) [A0951]

SN Index added flavours or ingredients (chocolate, fruit) in facet H. Index use (diabetic, vegetarian/vegan), fat level or

organic claims in facet P.

Al Includes any products that can be described/observed as a pastry based sweet product consisting of a butter, flour and egg dough. Products may use shortcrust, puff, filo or flaky pastry and must contain a filling. Generally, these products have a high fat content. Products can be refrigerated to extend their consumable life. Products include pies and tarts, croissants, Danish and other breakfast pastries. Excludes products such as Frozen and Shelf Stable Pies and Pastries, Savoury Pies and Pastries.

# 10000247 - PIES/PASTRIES - SWEET (SHELF STABLE) (GS1 GPC)

FTC A0957

BT 50182000 - SWEET BAKERY PRODUCTS (GS1 GPC) [A0951]

SN Index added flavours or ingredients (chocolate, fruit) in facet H. Index use (diabetic, vegetarian/vegan), fat level or

organic claims in facet P.

Al Includes any products that can be described/observed as a pastry based sweet product consisting of a butter, flour and egg dough. Products may use shortcrust, puff, filo or flaky pastry and must contain a filling. Generally, these products have a high fat content. These products have been treated or packaged in such a way as to extend their consumable life. Products include pies and tarts, croissants, Danish and other breakfast pastries. Excludes products such as Perishable and Frozen Pies and Pastries, Savoury Pies and Pastries.

# 10000248 - PIES/PASTRIES/PIZZAS/QUICHES - SAVOURY (FROZEN) (GS1 GPC)

FTC A0948

BT 50182200 - SAVOURY BAKERY PRODUCTS (GS1 GPC) [A0947]

RT PRESERVED BY FREEZING [J0136]

SN Index added ingredients (dairy, meat) in facet H. Index use (Vegetarians/Vegans), fat level or organic claims in

facet P.

Al Includes any products that can be described/observed as a pastry based product consisting of a butter, egg and flour dough. Products may use shortcrust, puff, filo or flaky pastry and be filled or topped with a combination or mixture of shredded/sliced savoury ingredients, commonly including meat, vegetables, eggs or other additives, then baked, and sold ready for immediate consumption. Products specifically include Pizza. Products must be frozen to extend their consumable life. Excludes products such as Perishable and Shelf Stable Savoury Pies, Pastries, Pizzas and Quiches, Sweet Pies/Tarts, and Potato Topped Meat Pies.

# 10000249 - PIES/PASTRIES/PIZZAS/QUICHES - SAVOURY (PERISHABLE) (GS1 GPC)

FTC A0949

BT 50182200 - SAVOURY BAKERY PRODUCTS (GS1 GPC) [A0947]

Index added ingredients (dairy, meat) in facet H. Index use (Vegetarians/Vegans), fat level or organic claims in

facet P.

Includes any products that can be described/observed as a pastry based product consisting of a butter, egg and flour dough. Products may use shortcrust, puff, filo or flaky pastry and be filled or topped with a combination or mixture of shredded/sliced savoury ingredients, commonly including meat, vegetables, eggs or other additives, then baked, and sold ready for immediate consumption. Specifically includes Pizza. Products must be refrigerated to extend their consumable life. Excludes products such as Frozen and Shelf Stable Savoury Pies, Pastries, Pizzas and Quiches, Sweet Pies/Tarts, and Potato Topped Meat Pies.

## 10000250 - PIES/PASTRIES/PIZZAS/QUICHES - SAVOURY (SHELF STABLE) (GS1 GPC)

FTC A0950

BT 50182200 - SAVOURY BAKERY PRODUCTS (GS1 GPC) [A0947]

SN Index added ingredients (dairy, meat) in facet H. Index use (Vegetarians/Vegans), fat level or organic claims in facet P.

Includes any products that can be described/observed as a pastry based product consisting of a butter, egg and ΑI flour dough. Products may use shortcrust, puff, filo or flaky pastry and be filled or topped with a combination or mixture of shredded/sliced savoury ingredients, commonly including meat, vegetables, eggs or other additives, then baked, and sold ready for immediate consumption. Products specifically include pizza. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Perishable and Frozen Savoury Pies, Pastries, Pizzas and Quiches, Sweet Pies/Tarts, and Potato Topped Meat Pies.

## 10000252 - POPCORN (SHELF STABLE) (GS1 GPC)

**FTC** 

50192100 - SNACKS (GS1 GPC) [A1108] BT

RT POPCORN [B1454]

SN Index added flavour or ingredients (sugar, salt) in facet H. Index fat level claims (low fat, reduced fat) and organic claim in facet P.

Includes any products that can be described/observed as a type of food usually consumed between meals, made ΑI from maize (corn). Includes both unpopped corn that requires heating and popped corn that has been heated until it bursts and puffs out. Excludes products such as Other Grain Based Snacks, and Not Ready to Eat Cereals.

#### 10000254 - SANDWICHES/FILLED ROLLS/WRAPS (FROZEN) (GS1 GPC)

FTC A1106

50192500 - SANDWICHES/FILLED ROLLS/WRAPS (GS1 GPC) [A1105] BT

SANDWICH (US CFR) [A0218] RT SANDWICH (EUROFIR) [A1203] RT PRESERVED BY FREEZING [J0136] RT

SN Index use claims (vegetarians/vegans), fat level claims (low fat, reduced fat) and organic claim in facet P.

ΑI Includes any products that can be described/observed as a frozen leavened or unleavened, baked bread product from which slices, or the whole loaf, may be used to wrap or enclose a combination of one or more ingredients. These products must be frozen to extend their consumable life. Includes ready to eat products and products eaten hot or cold, once thawed. Excludes products such as Perishable Sandwiches, Filled Rolls and Wraps.

# 10000255 - SANDWICHES/FILLED ROLLS/WRAPS (PERISHABLE) (GS1 GPC)

FTC

вт 50192500 - SANDWICHES/FILLED ROLLS/WRAPS (GS1 GPC) [A1105]

SANDWICH (US CFR) [A0218] SANDWICH (EUROFIR) [A1203] RT PRESERVED BY CHILLING [J0131]

SN Index use claims (vegetarians/vegans), fat level claims (low fat, reduced fat) and organic claim in facet P. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as a leavened or unleavened, baked bread product from ΑI which slices, or the whole loaf, may be used to wrap or enclose one or more ingredients. These products must be refrigerated to extend their consumable life. Includes ready to eat products and products eaten hot or cold. Excludes products such as Frozen Sandwiches Filled Rolls and Wraps.

# 10000256 - SHELLFISH PREPARED/PROCESSED (FROZEN) (GS1 GPC)

**FTC** A1149

BT 50122100 - SHELLFISH PREPARED/PROCESSED (GS1 GPC) [A1148]

RT PRESERVED BY FREEZING [J0136]

Index type of shellfish (abalone, winkle) in facet B and fish part (shelled, whole, piece) in facet C. Index SN Manufacturers Treatment/Cooking Process in facets H (smoked, salted) and F (cooked). Index organic claim in facet P.

Includes any products that can be described/observed as an aquatic animal whose external covering consists of a ΑI shell, as in ovsters, clams, lobsters and crabs, that has gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Products include sea snails and molluscs but specifically exclude products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products must be frozen to extend their consumable life. Excludes products such as Shellfish with additional vegetables, dough or grains, Shelf Stable and Perishable Prepared and Processed Shellfish, all Unprepared and Unprocessed Shellfish.

### 10000257 - SHELLFISH PREPARED/PROCESSED (PERISHABLE) (GS1 GPC)

**FTC** A1150

ΔΙ

50122100 - SHELLFISH PREPARED/PROCESSED (GS1 GPC) [A1148] BT

SN Index type of shellfish (abalone, winkle) in facet B and fish part (shelled, whole, piece) in facet C. Index Manufacturers Treatment/Cooking Process in facets H (smoked, salted) and F (cooked). Index organic claim in facet P. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as an aquatic animal whose external covering consists of a shell, as in oysters, clams, lobsters and crabs, that has gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Products include sea snails and molluscs but specifically exclude products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products must be refrigerated to extend their consumable life. Excludes products such as Shellfish with additional vegetables, dough or grains, Frozen and Shelf Stable Prepared and Processed Shellfish, all Unprepared and Unprocessed Shellfish.

# 10000258 - SHELLFISH PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC)

BT 50122100 - SHELLFISH PREPARED/PROCESSED (GS1 GPC) [A1148]

SN Index type of shellfish (abalone, winkle) in facet B and fish part (shelled, whole, piece) in facet C. Index Manufacturers Treatment/Cooking Process in facets H (smoked, salted) and F (cooked). Index organic claim in facet P.

Includes any products that can be described/observed as any aquatic animal whose external covering consists of a ΑI shell, as in oysters, clams, lobsters and crabs, that has gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Products include sea snails and molluscs but specifically exclude products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Shellfish with additional vegetables, dough or grains. Frozen and Perishable Prepared and Processed Shellfish, all Unprepared and Unprocessed Shellfish.

# 10000260 - SOUPS - PREPARED (FROZEN) (GS1 GPC)

**FTC** 

вт 50191500 - PREPARED SOUPS (GS1 GPC) [A1101]

RT PRESERVED BY FREEZING [J0136]

SN Index use claims (vegetarians/vegans) and organic claim in facet P. If condensed, index in facet H.

Includes any products that can be described/observed as a liquid food made from the stock of meat, fish and/or ΑI vegetables, which may also contain some small solid pieces of meat, fish and/or vegetables. These products must be frozen to extend their consumable life. Excludes products such as Shelf Stable and Perishable Prepared Soups.

## 10000261 - SOUPS - PREPARED (PERISHABLE) (GS1 GPC)

**FTC** A1103

50191500 - PREPARED SOUPS (GS1 GPC) [A1101] BT

SN Index use claims (vegetarians/vegans) and organic claim in facet P. If condensed, index in facet H. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as liquid food made from the stock of meat, fish and/or ΑI vegetables, which may also contain some small solid pieces of meat, fish and/or vegetables. These products must be refrigerated to extend their consumable life. Includes only Prepared Soups. Excludes products such as Shelf Stable and Frozen Prepared Soups.

# 10000262 - SOUPS - PREPARED (SHELF STABLE) (GS1 GPC)

**FTC** 

ΑI

BT 50191500 - PREPARED SOUPS (GS1 GPC) [A1101]

Index physical form (liquid, powder) in facet E. Index use claims (vegetarians/vegans) and organic claim in facet P. SN If instant or condensed, index in facet H.

Includes any products that can be described/observed as food made from the stock of meat, fish and/or vegetables, which may also contain some small solid pieces of meat, fish and/or vegetables. These products have been treated or packaged in such a way as to extend their consumable life. Includes also instant soups. Excludes products such as Perishable and Frozen Prepared Soups.

## 10000263 - SPIRITS (GS1 GPC)

FTC A0885

BT

- 50202200 ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]
- SN Index age of product under CURED OR AGED in facet H. If flavouring or ingredient added, index also in facet H. Index geographical origin in facet R.
- Includes any products that can be described/observed as an alcoholic beverage distilled from fermented fruit juice, ΑI fruit, grains or sugar. Products will normally have a high alcohol content of around 35-40%. Includes products such as brandy, schnapps, gin, rum, tequila, vodka and whisky. Excludes products such as Fortified Wines, Liqueurs, Non Alcoholic Bitters/Mixers, Wine.

#### 10000264 - SPORTS DRINKS - REHYDRATION (NOT READY TO DRINK) (GS1 GPC)

FTC A0910

50202400 - NON ALCOHOLIC BEVERAGES - NOT READY TO DRINK (GS1 GPC) [A0902] вт

SN Index in facet E the state in which the product is sold (powder, liquid). Index in facet H if it has been made effervescent by the addition of carbon dioxide gas. Index cafeine and diet claims in facet P.

ΑI Includes any products that can be described/observed as a beverage, which contains carbohydrates and electrolytes, designed to accelerate rehydration of cells by osmosis, normally consumed after a sporting activity. These products require the addition of water or other liquids prior to consumption and may be sold in liquid, powder or granular form. Includes products of various flavours such as orange and lemon. Excludes products such as Sports Drinks - Rehydration - Ready to Drink and all Stimulants/Energy Drinks.

# 10000265 - SPORTS DRINKS - REHYDRATION (READY TO DRINK) (GS1 GPC)

RT 50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912]

SN Index in facet H if it has been made effervescent by the addition of carbon dioxide gas. Index cafeine and diet claims in facet P.

Includes any products that can be described/observed as a ready to drink, liquid beverage which contains ΑI carbohydrates and electrolytes, designed to accelerate the re-hydration of cells by osmosis, normally consumed after a sporting activity. Includes products of various flavours such as orange and lemon. Excludes products such as Sports - Rehydration Drinks - Not Ready to Drink and all Stimulants/Energy Drinks.

## 10000266 - STIMULANTS/ENERGY DRINKS - READY TO DRINK (GS1 GPC)

FTC A0925

BT 50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912]

RT HIGH ENERGY FOOD [P0060]

Index in facet H if it has been made effervescent by the addition of carbon dioxide gas. Index cafeine and diet SN claims in facet P.

Includes any products that can be described/observed as a ready to drink beverage containing glucose, caffeine or ΑI other stimulant designed to give the consumer a short-term boost of energy. Products are available in a variety of flavours. Specifically excludes flavoured drinks that contain caffeine (such as Cola) but are not labelled and marketed with energy enhancing properties. Excludes products such as Stimulants/Energy Drinks - Not Ready to Drink and all Rehydration Sport Drinks.

## 10000270 - VEGETABLES - PREPARED/PROCESSED (FROZEN) (GS1 GPC)

FTC A1007

50102100 - VEGETABLES - PREPARED/PROCESSED (GS1 GPC) [A1006] BT

PRESERVED BY FREEZING [J0136] RT

SN Index type of vegetable (alfalfa, yuca) in facet B. Index physical form (whole, chopped) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index manufacturer's treatments (seasoned, dried) in facet H and heat treatment (cooked) in facet F.

ΑI Includes any products that can be described/observed as any variety of vegetables, combination of vegetables or fruit vegetables, which may be whole, chopped, cleaned and trimmed, that have gone through further manufacturing processes, such as reformed, cooked, dried, salted or smoked, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as rice, couscous and pasta. These products must be frozen to extend their consumable life. Excludes products such as Vegetables with additional dough or grains, Shelf Stable and Perishable Prepared and Processed Vegetables, all Unprepared and Unprocessed Vegetables, all Fruit, Nuts and Seeds.

# 10000271 - VEGETABLES - PREPARED/PROCESSED (PERISHABLE) (GS1 GPC)

A1008 FTC

50102100 - VEGETABLES - PREPARED/PROCESSED (GS1 GPC) [A1006] BT

SN Index type of vegetable (alfalfa, yuca) in facet B. Index physical form (whole, chopped) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index manufacturer's treatments (seasoned, dried) in facet H and heat treatment (cooked) in facet F. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as any variety of fresh vegetables, combination of vegetables or fruit vegetables, which may be whole, chopped, cleaned and trimmed, that have gone through further manufacturing processes, such as reformed, cooked, salted or smoked, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as rice, couscous and pasta. These products can be/must be refrigerated to extend their consumable life. Excludes products such as Vegetables with additional dough or grains, Frozen and Shelf Stable Prepared and Processed Vegetables, all Unprepared and Unprocessed Vegetables, all Fruit, Nuts and Seeds.

## 10000272 - VEGETABLES - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1009

ΑI

ΑI

BT 50102100 - VEGETABLES - PREPARED/PROCESSED (GS1 GPC) [A1006]

Index type of vegetable (alfalfa, yuca) in facet B. Index physical form (whole, chopped) in facet E. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index manufacturer's treatments (seasoned, dried) in facet H and heat treatment (cooked) in facet F.

Includes any products that can be described/observed as any variety of vegetables combination of vegetables or fruit vegetables, which may be whole, chopped, cleaned and trimmed, that have gone through further manufacturing processes, such as reformed, cooked, dried, salted or smoked, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as rice, couscous and pasta. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Vegetables with additional dough or grains, Frozen and Perishable Prepared and Processed Vegetables, all Unprepared and Unprocessed Vegetables, all Fruit, Nuts and Seeds.

# 10000273 - WINE - FORTIFIED (GS1 GPC)

FTC A0886

BT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]
RT HEAVY WINE, 14-24% ALCOHOL (US CFR) [A0224]

RT GRAPE [B1329]

**SN** Index geographical origin in facet R.

Includes any products that can be described/observed as an alcoholic beverage made by the fermentation of the juice of the grape which then has the fermentation arrested by the addition of a spirit. These wines can be made in any region or country and may have a particular style of production. Includes fortified sweet wines such as Port, Madeira, Marsala and Vermouth. Excludes products such as Pineau, Pommeau and Unfortified Wines and Spirits.

## 10000275 - WINE - SPARKLING (GS1 GPC)

FTC A0887

BT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]

RT GRAPE [B1329]

SN Grape can be indexed in facet B. If low or no alcohol, index in facet P. Index in facet H if the beverage product has been made effervescent by the addition of carbon dioxide gas. Index geographical origin in facet R.

Al Includes any products that can be described/observed as an alcoholic beverage made by the fermentation of the juice of the grape and contains carbon dioxide gas. These products include all types of sparkling wine, Champagne, Cava and Semi-Sparkling Wine. Excludes products such as Still and Fortified Wines.

## 10000276 - WINE - STILL (GS1 GPC)

FTC A0888

BT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]

RT GRAPE [B1329]

SN Grape can be indexed in facet B. If low or no alcohol, index in facet P. Index geographical origin in facet R. Status of food name (APPELLATION CONTROLEE, DENOMINACION DE ORIGEN CALIFICADA) can be indexed in facet 7.

Includes any products that can be described/observed as an alcoholic beverage made by the fermentation of the juice of the grapes, usually having an alcoholic content of 14 percent or less. These products are non carbonated and can be White, Red or Rosé in colour as well as dry, sweet or medium in flavour and maybe described as 'Vintage' or 'Non Vintage'. Excludes products such as Champagne, Sparkling Wine.

### 10000277 - YOGHURT/YOGHURT SUBSTITUTES (FROZEN) (GS1 GPC)

FTC A1047

ΑI

BT 50132100 - YOGHURT/YOGHURT SUBSTITUTES (GS1 GPC) [A1046]

RT PRESERVED BY FREEZING [J0136]

- 74
  - SN Index source of product (dairy, non dairy) in facet B. Index added ingredients (cereals, fruit pulp, sugar, flavouring) in facet H. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P.
  - Includes any products that can be described/observed as a frozen food made from animal milk or non-animal milk. ΑI thickened by fermentation with lactic bacteria. Products include spoonable yogurt and fromage frais. These products must be frozen to extend their consumable life. Products include yogurt derived from an animal and yogurt derived from a plant, soy, almond, coconut. Also include yogurt flavoured with fruit, vanilla, nuts and honey, or packaged with a small amount of fruit preserve, nuts, or other accompaniment. Excludes products such as Drinking Yogurt, Shelf Stable and Perishable Yogurt and Yogurt Substitutes, Dairy and Dairy Substitute Drinks and Desserts.

#### 10000278 - YOGHURT/YOGHURT SUBSTITUTES (PERISHABLE) (GS1 GPC)

- **FTC**
- 50132100 YOGHURT/YOGHURT SUBSTITUTES (GS1 GPC) [A1046] BT
- Index source of product (dairy, non dairy) in facet B. Index added ingredients (cereals, fruit pulp, sugar, flavouring) SN in facet H. Index fat claim (full fat, reduced fat, low fat), probiotic claim and organic claim in Facet P. Index preservation method (refrigeration) in facet J.
- Includes any products that can be described/observed as a prepared food made from animal milk or non-animal ΑI milk, thickened by fermentation with lactic bacteria. Products include spoonable yogurt and fromage frais. These products must be refrigerated to extend their consumable life. Products include yogurt derived from an animal and yogurt derived from a plant, soy, almond, coconut. Also include yogurt flavoured with fruit, vanilla, nuts and honey, or packaged with a small amount of fruit preserve, nuts, or other accompaniment. Excludes products such as Drinking Yogurt, Frozen and Shelf Stable Yogurt and Yogurt Substitutes, Dairy and Dairy Substitute Drinks and Desserts.

#### 10000279 - YOGHURT/YOGHURT SUBSTITUTES (SHELF STABLE) (GS1 GPC)

- FTC A1049
- 50132100 YOGHURT/YOGHURT SUBSTITUTES (GS1 GPC) [A1046] BT
- SN Index source of product (dairy, non dairy) in facet B. Index added ingredients (cereals, fruit pulp, sugar, flavouring) in facet H. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index preservation method (dehydrated, UHT) in facet J.
- ΑI Includes any products that can be described/observed as a prepared food made from animal milk and non-animal milk, thickened by fermentation with lactic bacteria. Products include spoonable yogurt and fromage frais. These products have been treated or packaged in such a way as to extend their consumable life. Products include yogurt derived from an animal and yogurt derived from a plant, soya, almond, coconut. Also include yogurt flavoured with fruit, vanilla, nuts and honey, or packaged with a small amount of fruit preserve, nuts, or other accompaniment. Excludes products such as Drinking Yogurt, Frozen and Perishable Yogurt and Yogurt Substitutes, Dairy and Dairy Substitute Drinks and Desserts.

## 10000280 - SAUCES DIPPING/CONDIMENTS/SAVOURY TOPPINGS/SAVOURY SPREADS/MARINADES (SHELF STABLE) (GS1 GPC)

- FTC A1196
- BT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]
- CONDIMENT SAUCE (US CFR) [A0263] RT
- CONDIMENT (EUROFIR) [A0858] RT
- SN Index use claims (vegetarian/vegan) and organic claim in facet P. Index physical form (liquid, puree) in facet E. Index added ingredients (cheese, herbs) in facet H.
- Includes any products that can be described/observed as a savoury liquid, paste, spread or granulated substance, ΑI which is usually served as an accompaniment to savoury foods. These products can be blended with other ingredients. These products have been treated or packaged in such a way as to extend their consumable life. Products include liquids, spreads and granules flavoured with, but not necessarily made from fish, meat, mushrooms, seafood or vegetables. Excludes products such as Cooking Sauces, Frozen and Perishable Sauces Dipping, Condiments, Savoury Toppings, Savoury Spreads and Marinades.

# 10000281 - FISH - UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC)

- FTC A1145
- 50121500 FISH UNPREPARED/UNPROCESSED (GS1 GPC) [A1144] BT
- PRESERVED BY FREEZING [J0136] RT
- SN Index type of fish (anchovy, tuna) in facet B and part of fish (with or without bone) in facet C. Index organic claim in
- ΑI Includes any products that can be described/observed as any variety of fish, or a combination of fish, which has not gone through any further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients

included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products must be frozen to extend their consumable life. Excludes products such as Fish with additional vegetables, dough or grains, Shelf Stable and Perishable Unprepared and Unprocessed Fish, all Prepared and Processed Fish.

## 10000282 - FISH - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC)

FTC A1146

ΑI

BT 50121500 - FISH - UNPREPARED/UNPROCESSED (GS1 GPC) [A1144]

SN Index type of fish (anchovy, tuna) in facet B and part of fish (with or without bone) in facet C. Index organic claim in facet P. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as any variety of fish or a combination of fish, which has not gone through any further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products must be refrigerated to extend their consumable life. Excludes products such as Fish with additional vegetables, dough or grains, Shelf Stable and Frozen Unprepared and Unprocessed Fish, all Prepared and Processed Fish.

# 10000283 - FISH - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1147

BT 50121500 - FISH - UNPREPARED/UNPROCESSED (GS1 GPC) [A1144]

SN Index type of fish (anchovy, tuna) in facet B and part of fish (with or without bone) in facet C. Index organic claim in facet P

Al Includes any products that can be described/observed as any variety of fish or a combination of fish, which has not gone through any further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as rice, couscous and pasta. However products may contain a small quantity of vegetables such as those in a sauce or stuffing/filling. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Fish with additional vegetables, dough or grains, Frozen and Perishable Unprepared and Unprocessed Fish, all Prepared and Processed Fish.

# 10000284 - CEREALS PRODUCTS - READY TO EAT (SHELF STABLE) (GS1 GPC)

FTC A0971

ΑI

BT

ΑI

BT 50221200 - PROCESSED CEREAL PRODUCTS (GS1 GPC) [A0969]

Index type of cereal/grain (barley, rice) in facet B. Index claims (organic, low calorie, sugar free or low) in facet P. If ingredient added (sugar), index in facet H.

Includes any products that can be described/observed as a cereal produced from wheat, rye, barley, oats, or other types of grain, which has gone through further manufacturing processes such as cooking and milling, which does not require cooking and is usually consumed as a breakfast food, served with hot or cold milk. These products have been treated or packaged in such a way as to extend their consumable life. Includes single grain cereals, mixed grain cereals, and cereals containing additional ingredients such as fruit, nuts, or chocolate. Excludes products such as Perishable Ready to Eat Cereals, Whole Unprocessed Grains, Flour, Cereals that require cooking and Cereal Bars.

# 10000285 - CEREALS PRODUCTS - NOT READY TO EAT (SHELF STABLE) (GS1 GPC)

FTC A0970

50221200 - PROCESSED CEREAL PRODUCTS (GS1 GPC) [A0969]

Index type of cereal/grain (barley, rice) in facet B. Index claims (organic, low calorie, sugar free or low) in facet P. If ingredient added (sugar), index in facet H.

Includes any products that can be described/observed as a cereal produced from wheat, rye, barley, oats, or other types of grain, which has gone through further manufacturing processes such as cooking, milling, drying and reforming, which will require preparation/cooking prior to consumption. Includes products such as porridge oats, couscous and tapioca. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as whole Unprocessed Grains, Flour, Ready to Eat Cereal, Cereal Bars.

## 10000286 - CEREAL PRODUCTS - READY TO EAT (PERISHABLE) (GS1 GPC)

FTC A0972

BT 50221200 - PROCESSED CEREAL PRODUCTS (GS1 GPC) [A0969]

Index type of cereal/grain (barley, rice) in facet B. Index claims (organic, low calorie, sugar free or low) in facet P. If ingredient added (sugar), index in facet H. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as a processed cereal produced from wheat, rye, barley, oats, or other types of grain, which has gone through further manufacturing processes such as cooking and milling,

which does not require cooking and is usually consumed as a breakfast food, served with hot or cold milk. These products must be refrigerated to extend their consumable life. Includes single grain cereals, mixed grain cereals, and cereals containing additional ingredients such as fruit, nuts, or chocolate. Excludes products such as Whole Unprocessed Grains, Flour, Cereal that requires cooking, Cereal Bars.

## 10000287 - CEREAL/MUESLI BARS (GS1 GPC)

FTC A0973

BT 50221200 - PROCESSED CEREAL PRODUCTS (GS1 GPC) [A0969]

SN Index claims (organic, low calorie, sugar free or low) in facet P. If ingredient added (fruit, sugar) or surface coated/filled, index in facet H.

Al Includes any products that can be described/observed as a block or bar combining all or some of the following ingredients; oats, muesli, wheat, rice, bran, fruit, nuts, cereal and honey. Products may contain chocolate or be fully or partially chocolate coated. These products have been treated or packaged in such a way as to extend their consumable life. These products will sometimes refer to benefits such as natural ingredients, high in fibre, vitamins, protein or energy or low in fat. Excludes products such as Cereals, Chocolate Bars, Cakes, Biscuits and Cookies.

#### 10000288 - VEGETABLE BASED PRODUCTS - READY TO EAT (SHELF STABLE) (GS1 GPC)

FTC A1122

BT 50193100 - VEGETABLE BASED PRODUCTS (GS1 GPC) [A1117]

SN Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P.

Includes any products that can be described/observed as a vegetable based ready to eat, prepared product, such as Potato, Cabbage, Eggplant or any other vegetable in combination with other ingredients, such as meat, poultry or fish. These ingredients form a valuable part of the product rather than just serve as a seasoning or flavouring, such as tuna in a Tuna Salad. These products must not include any dough, grain, dairy or egg based products. They may or may not contain a sauce. Products include ready to eat salads where the main ingredient is any type of vegetable. These products do not require cooking prior to consumption, but some products can be eaten hot after reheating. These products have been treated or packaged in such a way as to extend their consumable life. Specifically excludes all prepared and processed and unprepared and unprocessed vegetables to which no recipe has been applied. Excludes products such as Perishable Ready to Eat and Not Ready to Eat Vegetable Based Prepared Products and all Prepared and Processed Vegetables.

# 10000289 - VEGETABLE BASED PRODUCTS - READY TO EAT (PERISHABLE) (GS1 GPC)

FTC A1121

BT 50193100 - VEGETABLE BASED PRODUCTS (GS1 GPC) [A1117]

SN Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as a vegetable based ready to eat, prepared product, such as Potato, Cabbage, Eggplant or any other vegetable in combination with other ingredients, such as meat, poultry or fish. These ingredients form a valuable part of the product rather than just serve as a seasoning or flavouring, such as tuna in a Tuna Salad. These products must not include any dough, grain, dairy or egg based products. They may or may not contain a sauce. These products do not require cooking prior to consumption, but some products can be eaten hot after reheating. These products must be refrigerated to extend their consumable life. Specifically excludes all prepared and processed and unprepared and unprocessed vegetables to which no recipe has been applied. Excludes products such as Shelf Stable Ready to Eat and all Not Ready to Eat Vegetable-Based Prepared Products and all Prepared and Processed Vegetables.

# 10000290 - VEGETABLE BASED PRODUCTS - NOT READY TO EAT (PERISHABLE) (GS1 GPC)

FTC A1119

BT 50193100 - VEGETABLE BASED PRODUCTS (GS1 GPC) [A1117]

Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as a vegetable based not ready to eat, prepared product, such as Potato, Cabbage, Eggplant or any other vegetable in combination with other ingredients, such as meat, poultry or fish. These ingredients form a valuable part of the product rather than just serve as a seasoning or flavouring, such as Chicken Breast with Steamed Vegetables. These products must not include any dough, grain, dairy or egg based products. They may or may not contain a sauce. These products require cooking prior to consumption. These products must be refrigerated to extend their consumable life. Specifically excludes all prepared and processed and unprepared and unprocessed vegetables to which no recipe has been applied. Excludes products such as Shelf Stable and Frozen Not Ready to Eat and Ready to Eat Vegetable-Based Prepared Products and all Prepared and Processed Vegetables.

# 10000291 - VEGETABLE BASED PRODUCTS - NOT READY TO EAT (FROZEN) (GS1 GPC)

FTC A1118

ΑI

BT 50193100 - VEGETABLE BASED PRODUCTS (GS1 GPC) [A1117]

RT PRESERVED BY FREEZING [J0136]

SN Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing

medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P.

Includes any products that can be described/observed as a vegetable based not ready to eat, prepared product, such as Potato, Cabbage, Eggplant or any other vegetable in combination with other ingredients, such as meat, poultry or fish. These ingredients form a valuable part of the product rather than just serve as a seasoning or flavouring, such as Chicken Breast with Steamed Vegetables. These products must not include any dough, grain, dairy or egg based products. They may or may not contain a sauce. These products require cooking prior to consumption. These products must be frozen to extend their consumable life. Specifically excludes all prepared and processed and unprepared and unprocessed vegetables to which no recipe has been applied. Excludes products such as Shelf Stable and Perishable Not Ready to Eat and Ready to Eat Vegetable-Based Prepared Products and all Prepared and Processed Vegetables.

#### 10000292 - VEGETABLE BASED PRODUCTS - NOT READY TO EAT (SHELF STABLE) (GS1 GPC)

FTC A1120

BT 50193100 - VEGETABLE BASED PRODUCTS (GS1 GPC) [A1117]

SN Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing

medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P.

Includes any products that can be described/observed as a vegetable based not ready to eat, prepared product, such as Potato, Cabbage, Eggplant or any other vegetable in combination with other ingredients, such as meat, poultry or fish. These ingredients form a valuable part of the product rather than just serve as a seasoning or flavouring, such as minced beef in a Shepherds Pie. These products must not include any dough, grain, dairy or egg based products. They may or may not contain a sauce. These products require cooking prior to consumption. These products have been specially treated or packaged to extend their consumable life. Specifically excludes all prepared and processed and unprepared and unprocessed vegetables to which no recipe has been applied. Excludes products such as Frozen and Perishable Not Ready to Eat and Ready to Eat Vegetable-Based Prepared Products and all Prepared and Processed Vegetables.

# 10000293 - GRAIN BASED PRODUCTS - READY TO EAT - SAVOURY (PERISHABLE) (GS1 GPC)

FTC A1093

BT 50193200 - GRAIN BASED PRODUCTS (GS1 GPC) [A1089]

Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as a savoury grain-based ready to eat, prepared product, such as Rice, Polenta or Couscous in combination with other ingredients, such as meat, eggs, fish or vegetables. These ingredients form a valuable part of the product, rather than just serve as a seasoning or flavouring, such as Couscous with Fish Salad. These products must not include any dough-based products. They may or may not contain a sauce. These products do not require cooking prior to consumption, but some products can be eaten hot after reheating. These products must be refrigerated to extend their consumable life. Specifically excludes all unprepared dried rice. Excludes products such as Shelf Stable Ready to Eat and all Not Ready to Eat Grain-Based Prepared Products, Unprepared Grains.

## 10000294 - GRAIN BASED PRODUCTS - READY TO EAT - SAVOURY (SHELF STABLE) (GS1 GPC)

FTC A1094

ΔΙ

BT 50193200 - GRAIN BASED PRODUCTS (GS1 GPC) [A1089]

Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P.

Includes any products that can be described/observed as a savoury grain-based ready to eat, prepared product, such as Rice, Polenta or Couscous in combination with other ingredients, such as meat, eggs, fish or vegetables. These ingredients form a valuable part of the product, rather than just serve as a seasoning or flavouring, such as Tuna with Rice. These products must not include any dough-based products. They may or may not contain a sauce. These products do not require cooking prior to consumption, but some products can be eaten hot after reheating. These products have been treated or packaged in such a way as to extend their consumable life. Specifically excludes all unprepared dried rice. Excludes products such as Perishable Ready to Eat and Not Ready to Eat Grain Based Prepared Products and Unprepared Grains.

# 10000295 - GRAIN BASED PRODUCTS - NOT READY TO EAT - SAVOURY (PERISHABLE) (GS1 GPC)

FTC A1091

BT 50193200 - GRAIN BASED PRODUCTS (GS1 GPC) [A1089]

- Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index preservation method (refrigeration) in facet J.
- Includes any products that can be described/observed as a savoury grain-based not ready to eat, prepared product, such as Rice, Polenta or Couscous in combination with other ingredients, such as meat, eggs, fish or vegetables. These ingredients form a valuable part of the product, rather than just serve as a seasoning or flavouring, such as Chicken Tandoori with Pilau Rice. These products must not include any dough-based products. They may or may not contain a sauce. These products require cooking prior to consumption. These products must be refrigerated to extend their consumable life. Specifically excludes all unprepared dried rice. Excludes products such as Shelf Stable and Frozen Not Ready-to-Eat and Ready-to-Eat Grain-Based Prepared Products, Unprepared Grains.

#### 10000296 - GRAIN BASED PRODUCTS - NOT READY TO EAT - SAVOURY (FROZEN) (GS1 GPC)

FTC A1090

BT 50193200 - GRAIN BASED PRODUCTS (GS1 GPC) [A1089]

RT PRESERVED BY FREEZING [J0136]

SN Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P.

Includes any products that can be described/observed as a savoury grain-based not ready to eat, prepared product, such as Rice, Polenta or Couscous in combination with other ingredients, such as meat, eggs, fish or vegetables. These ingredients form a valuable part of the product, rather than just serve as a seasoning or flavouring, such as Chicken Tandoori with Pilau Rice. These products must not include any dough-based products. They may or may not contain a sauce. These products require cooking prior to consumption. These products must be frozen to extend their consumable life. Specifically excludes all unprepared dried rice. Excludes products such as Shelf Stable and Perishable Not Ready to Eat and Ready to Eat Grain-Based Prepared Products, Unprepared Grains.

## 10000297 - GRAIN BASED PRODUCTS - NOT READY TO EAT - SAVOURY (SHELF STABLE) (GS1 GPC)

FTC A1092

BT 50193200 - GRAIN BASED PRODUCTS (GS1 GPC) [A1089]

Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P.

Includes any products that can be described/observed as a savoury grain-based not ready to eat, prepared product, such as Rice, Polenta or Couscous in combination with other ingredients, such as meat, eggs, fish or vegetables. These ingredients form a valuable part of the product, rather than just serve as a seasoning or flavouring, such as Chicken Tandoori with Pilau Rice. These products must not include any dough-based products. They may or may not contain a sauce. These products require cooking prior to consumption. These products have been treated or packaged in such a way as to extend their consumable life. Specifically excludes all unprepared dried rice. Excludes products such as Frozen and Perishable Ready to Eat and Not Ready to Eat Grain Based Prepared Products, Unprepared Grains.

# 10000298 - DOUGH BASED PRODUCTS - READY TO EAT - SAVOURY (PERISHABLE) (GS1 GPC)

FTC A1087

BT 50193300 - DOUGH BASED PRODUCTS (GS1 GPC) [A1083]

SN Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as a savoury dough-based ready to eat, prepared product, such as Pasta, Gnocchi or Noodles in combination with other ingredients, such as meat, eggs, fish or vegetables. These ingredients form a valuable part of the product rather than just serve as a seasoning or flavouring, such as Pasta with a Roasted Vegetable Salad. These products can include dairy based ingredients. They may or may not contain a sauce. These products do not require cooking prior to consumption, but some products can be eaten hot after reheating. These products must be refrigerated to extend their consumable life. Specifically excludes pizza, savoury pies, quiches, pastries and bread products. Excludes products such as Shelf Stable Ready to Eat and Not Ready to Eat Dough-Based Prepared Product, Unprepared Pasta and Noodles.

# 10000299 - DOUGH BASED PRODUCTS - READY TO EAT - SAVOURY (SHELF STABLE) (GS1 GPC)

FTC A1088

50193300 - DOUGH BASED PRODUCTS (GS1 GPC) [A1083]

Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P.

Al Includes any products that can be described/observed as a savoury dough-based ready to eat, prepared product, such as Pasta, Gnocchi or Noodles, in combination with other ingredients, such as meat, eggs, fish or vegetables.

These ingredients form a valuable part of the product, rather than just serve as a seasoning or flavouring, such as tuna and salad in a Tuna Pasta Salad. These products can include dairy based ingredients. They may or may not contain a sauce. These products do not require cooking prior to consumption, but some products can be eaten hot after reheating. These products have been treated or packaged in such a way as to extend their consumable life. Specifically excludes pizza, savoury pies, pastries, quiches and bread products. Excludes products such as Perishable Ready to Eat and Not Ready to Eat Dough Based Prepared Products, Unprepared Pasta and Noodles, Dried Pasta and Noodles.

# 10000300 - DOUGH BASED PRODUCTS - NOT READY TO EAT - SAVOURY (PERISHABLE) (GS1 GPC)

**FTC** A1085

ΑI

ΔΙ

BT 50193300 - DOUGH BASED PRODUCTS (GS1 GPC) [A1083]

SN Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as a savoury dough-based not ready to eat, prepared product, such as Pasta, Gnocchi, Noodles or Batter in combination with other ingredients, such as meat, eggs, fish or vegetables. These ingredients form a valuable part of the product rather than just serve as a seasoning or flavouring, such as the meat/tomato sauce in Spaghetti Bolognaise. These products can include dairy based ingredients. They may or may not contain a sauce. These products are not ready to eat and require cooking prior to consumption. These products must be refrigerated to extend their consumable life. Specifically excludes pizza, savoury pies, quiches, pastries and bread products. Excludes products such as Shelf Stable and Frozen Not Ready to Eat and Ready to Eat Dough-Based Prepared Products, Pasta and Noodles Unprepared.

#### 10000301 - DOUGH BASED PRODUCTS - NOT READY TO EAT - SAVOURY (FROZEN) (GS1 GPC)

FTC. A1084

BT 50193300 - DOUGH BASED PRODUCTS (GS1 GPC) [A1083]

PRESERVED BY FREEZING [J0136] RT

SN Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing

medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P.

Includes any products that can be described/observed as a savoury dough-based not ready to eat, prepared product, such as Pasta, Gnocchi, Noodles or Batter, in combination with other ingredients, such as meat, eggs, fish or vegetables. These ingredients form a valuable part of the product rather than just serve as a seasoning or flavouring, such as the meat/tomato sauce in Spaghetti Bolognaise. These products can include dairy based ingredients. They may or may not contain a sauce. These products are not ready to eat and require cooking prior to consumption. These products must be frozen to extend their consumable life. Specifically excludes pizza and savoury pies, quiches, pastries and bread products Excludes products such as Shelf Stable and Perishable Not Ready to Eat and Ready to Eat Dough-Based Prepared Products, Pasta and Noodles Unprepared.

## 10000302 - DOUGH BASED PRODUCTS - NOT READY TO EAT - SAVOURY (SHELF STABLE) (GS1 GPC)

вт 50193300 - DOUGH BASED PRODUCTS (GS1 GPC) [A1083]

SN Index main ingredient in facets B (fruit, poultry) and C (egg, milk). Index added ingredients in facet H. Index packing medium (sauce) in facet K. Index fat claim (full fat, reduced fat, low fat) and organic claim in Facet P.

Includes any products that can be described/observed as a savoury dough-based not ready to eat, prepared ΑI product, such as Pasta, Gnocchi, Noodles or Batter in combination with other ingredients, such as meat, eggs, fish or vegetables. These ingredients form a valuable part of the product rather than just serve as a seasoning or flavouring, such as the meat/tomato sauce in Spaghetti Bolognaise. These products can include dairy based ingredients. They may or may not contain a sauce. These products are not ready to eat and require cooking prior to consumption. These products have been specially treated or packaged to extend their consumable life. Specifically excludes pizza, savoury pies, quiches, pastries and bread products. Excludes products such as Frozen and Perishable Not Ready to Eat and Ready to Eat Dough-Based Prepared Products, Unprepared Pasta and Noodles.

# 10000304 - BISCUITS/COOKIES (FROZEN) (GS1 GPC)

**FTC** 

вт 50182100 - BISCUITS/COOKIES (GS1 GPC) [A0936]

PRESERVED BY FREEZING [J0136]

SN Index use (diabetic) and fat level claims in facet P. Index Type of Cereal/Grain in facet B. Index added ingredients (sugar, chocolate) and filling/coating in facet H.

ΑI Includes any products that can be described/observed as a thin, unleavened, baked, cereal-based product. Products may be sweet or savoury and are available in a variety of shapes and sizes. These products must be frozen to extend their consumable life. Includes products such as crackers, cookies, oatcakes. Excludes products such as Perishable and Shelf Stable Biscuits and Cookies and all Dried Breads.

ΑI

#### 10000305 - DRIED BREADS (FROZEN) (GS1 GPC)

FTC A0941

BT 50182100 - BISCUITS/COOKIES (GS1 GPC) [A0936]

RT PRESERVED BY FREEZING [J0136]

SN Index fat level or organic claims in facet P.

Includes any products that can be described/observed as a leavened or unleavened, flour-based baked, fried, dried or extruded product, typically designed to be used as an ingredient or accompaniment in another dish. These products must be frozen to extend their consumable life. Includes such products as Breadsticks, Tortillas and Croutons. Excludes products such as Shelf Stable Dried Breads, Biscuits, all types of Shelf Stable Baking Mixes and Baking Supplies. Sweet Products. Crackers and Oatcakes.

# 10000306 - PATE (SHELF STABLE) (GS1 GPC)

FTC A1190

BT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

Index the type of pate (beef, vegetable) in facet B. Index added ingredients (dairy, spices) in facet H. Index use claims (vegetarian/vegan), fat level claim (low fat, reduced fat) and organic claim in facet P.

Al Includes any products that can be described/observed as a thick savoury mixture made from fish, meat, mushrooms or vegetables. Products may be coarsely textured or smooth. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Sandwich Fillings, Pastes and Spreads, Frozen and Perishable Pate.

#### 10000307 - JUICE - NOT READY TO DRINK (FROZEN) (GS1 GPC)

FTC A0906

BT 50202400 - NON ALCOHOLIC BEVERAGES - NOT READY TO DRINK (GS1 GPC) [A0902]

RT PRESERVED BY FREEZING [J0136]

Index type of juice in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index Diet/Lite claim in facet P.

Al Includes any products that can be described/observed as a frozen concentrate that is made exclusively from the extracted fluid content of a fruit or vegetable and that, when diluted with water, makes an instant juice beverage. These products must be frozen to extend their consumable life. Products include individual and blended pure juice varieties. Excludes products such as Shelf Stable and Perishable Ready to Drink Juices and Not Ready to Drink Juices, Baby & Infant Specialized Beverages.

# 10000308 - JUICE - NOT READY TO DRINK (SHELF STABLE) (GS1 GPC)

FTC A0907

BT 50202400 - NON ALCOHOLIC BEVERAGES - NOT READY TO DRINK (GS1 GPC) [A0902]

SN Index type of juice in facet B. Index in facet E the state in which the product is sold (powder, liquid). If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index Diet/Lite claim in facet P.

Al Includes any products that can be described/observed as a powder or a concentrate that is made exclusively from the extracted fluid content of a fruit or vegetable and that, when diluted with water, makes an instant juice beverage. These products have been treated or packaged in such a way as to extend their consumable life. Products include individual and blended pure juice varieties. Excludes products such as Perishable and Frozen Not Ready to Drink Juices and Ready to Drink Juices, Baby & Infant Specialized Beverages.

# 10000309 - JUICE DRINKS - NOT READY TO DRINK (SHELF STABLE) (GS1 GPC)

FTC A0908

BT 50202400 - NON ALCOHOLIC BEVERAGES - NOT READY TO DRINK (GS1 GPC) [A0902]

Index type of juice in facet B. Index in facet E the state in which the product is sold (powder, liquid). Index consumer lifestage (child, any age) and label claims (diet) in facet P.

Al Includes any products that can be described/observed as a powder or concentrate that contains some fruit or vegetable juice together with additional ingredients, such as water, sugar, colourings and flavourings that, when diluted by water, makes an instant juice drink. These products have been treated or packaged in such a way as to extend their consumable life. Products include individual and blended juice drink varieties. Excludes products such as Ready to Drink Juice Drinks and all 100% Juices, Baby & Infant Specialized Beverages.

## 10000310 - DAIRY/DAIRY SUBSTITUTE BASED DRINKS - NOT READY TO DRINK (SHELF STABLE) (GS1 GPC)

FTC A0904

BT 50202400 - NON ALCOHOLIC BEVERAGES - NOT READY TO DRINK (GS1 GPC) [A0902]

SN Index consumer lifestage (child, any age) and label claims (diet, probiotic) in facet P. Index in facet E the state in

which the product is sold (liquid, powder). Index main ingredient in facet B. If fermented or if ingredients (fruit, flavouring) added, index in facet H.

Includes any products that can be described/observed as not ready to drink dairy or dairy substitute-based products, which are specifically designed to be consumed as a beverage and may often be flavoured. Products include both fermented, such as drinking yogurt, laban, kefir, yger, airag, kumis, kvass and non-fermented, such as milkshake, dairy and dairy substitutes drinks. These products have been treated or packaged in such a way as to extend their consumable life. Specifically excludes Chocolate, Cocoa and Malt Drinks. Excludes products such as Ready to Drink Dairy and Dairy Substitutes Based Drinks, all Milk and Milk Substitutes, Spoonable Yogurt and Dairy Based beverages specifically designed for babies and infants.

# 10000311 - STIMULANTS/ENERGY DRINKS - NOT READY TO DRINK (GS1 GPC)

FTC A0911

BT

ΑI

50202400 - NON ALCOHOLIC BEVERAGES - NOT READY TO DRINK (GS1 GPC) [A0902]

SN Index in facet E the state in which the product is sold (powder, liquid). Index cafeine and diet claims in facet P.

Includes any products that can be described/observed as a powder or concentrate that, when diluted by water, makes an instant beverage containing taurine, guaranine, caffeine or other stimulants designed to give the consumer a short term boost of energy. Includes products of various flavours such as orange and lemon. Specifically excludes flavoured drink powders or concentrates that contain caffeine (such as Cola) but are not labelled and marketed with energy enhancing properties. Excludes products such as Stimulants/Energy Drinks - Ready to Drink and all Rehydration Sports Drinks.

## 10000312 - DESSERTS (SHELF STABLE) (GS1 GPC)

FTC A1079

BT 50192300 - DESSERTS/DESSERT SAUCES/TOPPINGS (GS1 GPC) [A1073]

Index main ingredient in facets B (fruit, cereal) and C (egg, milk). Index added ingredients (alcohol, nut) in facet H. Index use claim (diabetic) and fat claim (low fat, reduced fat) in facet P. Index the manufacturer's cooking process the product has undergone (fried, baked) in facet G.

Al Includes any products that can be described/observed as a prepared food normally consumed as the last course of a meal. These products have been packaged in such a way as to extend their consumable life. Products include desserts that are biscuit based, bread based, cake/sponge based, dairy based, pastry based and rice based. Excludes products such as Perishable and Frozen Desserts, Ice Cream, Pastries and Cakes, Yogurt.

# 10000313 - FRUIT HERBAL INFUSIONS - READY TO DRINK (GS1 GPC)

FTC A0898

BT 50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC) [A0891]

SN Index the Variety of Fruit Herbal Infusion in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Al Includes any products that can be described/observed as a ready to drink beverage, which is derived in part or in total from one or more species of fruit, herb, spice or flower and does not require any further preparation. Includes products sold in containers with a self-heating mechanism and those with added flavourings and milk or sweeteners. Excludes products such as Not Ready To Drink Fruit Herbal Infusions and all Teas.

# 10000314 - GRAINS/CEREAL - NOT READY TO EAT - (FROZEN) (GS1 GPC)

FTC A0963

BT 50221000 - GRAINS/FLOUR (GS1 GPC) [A0961]

RT PRESERVED BY FREEZING [J0136]

SN Index type of cereal/grain (barley, rice) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Includes any products that can be described/observed as a savoury grain not ready to eat product, such as Rice, Polenta, Couscous. These products must not include any additional ingredients and are not part of a recipe prior to sale. These products are not ready to eat and require cooking prior to consumption. These products must be frozen to extend their consumable life. Specifically excludes all grain based prepared products such as Risotto and Cereal Products. Excludes products such as Perishable and Shelf Stable Not Ready to Eat and Ready to Eat Grain and all Grain Based Prepared Recipe Products.

# 10000315 - GRAINS/CEREAL - NOT READY TO EAT - (PERISHABLE) (GS1 GPC)

FTC A0964

BT 50221000 - GRAINS/FLOUR (GS1 GPC) [A0961]

Index type of cereal/grain (barley, rice) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as a savoury grain not ready to eat product, such as Rice, Polenta, Couscous. These products must not include any additional ingredients and are not part of a recipe prior to

sale. These products are not ready to eat and require cooking prior to consumption. These products must be refrigerated to extend their consumable life. Specifically excludes all grain based prepared products such as Risotto and Cereal Products. Excludes products such as Frozen and Shelf Stable Not Ready to Eat and Ready to Eat Grain and all Grain Based Prepared Recipe Products.

## 10000316 - GRAINS/CEREAL - READY TO EAT - (PERISHABLE) (GS1 GPC)

FTC A0966

BT 50221000 - GRAINS/FLOUR (GS1 GPC) [A0961]

Index type of cereal/grain (barley, rice) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index preservation method (refrigeration) in facet J.

Includes any products that can be described/observed as a grain, ready to eat product, such as Rice, Polenta, Couscous. These products must not include any additional ingredients and are not part of a recipe prior to sale. These products do not require cooking prior to consumption, but some products can be reheated. These products must be refrigerated to extend their consumable life. Specifically excludes all grain based prepared products such as Rice Salad and Cereal Products. Excludes products such as Shelf Stable Ready to Eat and Not Ready to Eat Grain and all Grain Based Prepared Recipe Products.

# 10000317 - PASTA/NOODLES - NOT READY TO EAT (PERISHABLE) (GS1 GPC)

FTC A1097

BT 50192900 - PASTA/NOODLES (GS1 GPC) [A1095]

Index country of origin in facet R. Index cereal in facets B (durumm wheat) and C (whole wheat). If flavoured or added ingredient, index in facet H. Index use claims (gluten free, vegetarians/vegans) in facet P. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed, as a savoury pasta, noodle or gnocchi not ready to eat product. These products must not include any additional ingredients such as vegetables, protein or a sauce, and must not be part of a recipe prior to sale. These products are not ready to eat and require cooking prior to consumption. These products must be refrigerated to extend their consumable life. Specifically excludes all dough based prepared products such as Spaghetti Bolognaise. Excludes products such as Frozen and Shelf Not Ready to Eat and all Ready to Eat Pasta and Noodles and all Dough Based Prepared Recipe Products.

# 10000318 - PASTA/NOODLES - NOT READY TO EAT (FROZEN) (GS1 GPC)

FTC A1096

BT 50192900 - PASTA/NOODLES (GS1 GPC) [A1095]

RT PRESERVED BY FREEZING [J0136]

Index country of origin in facet R. Index cereal in facets B (durumm wheat) and C (whole wheat). If flavoured or added ingredient, index in facet H. Index use claims (gluten free, vegetarians/vegans) in facet P.

Al Includes any products that can be described/observed, as a savoury pasta, noodle or gnocchi not ready to eat product. These products must not include any additional ingredients such as vegetables, protein or a sauce, and must not be part of a recipe prior to sale. These products are not ready to eat and require cooking prior to consumption. These products must be frozen to extend their consumable life. Specifically excludes all dough based prepared products such as Spaghetti Bolognaise. Excludes products such as Perishable and Shelf Not Ready to Eat and all Ready to Eat Pasta and Noodles and all Dough Based Prepared Recipe Products.

# 10000319 - GRAINS/CEREAL - READY TO EAT - (SHELF STABLE) (GS1 GPC)

FTC A0967

BT 50221000 - GRAINS/FLOUR (GS1 GPC) [A0961]

Index type of cereal/grain (barley, rice) in facet B. If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Al Includes any products that can be described/observed as a grain, ready to eat product, such as Rice, Polenta, Couscous. These products must not include any additional ingredients and are not part of a recipe prior to sale. These products do not require cooking prior to consumption, but some products can be reheated. These products have been treated or packaged in such a way as to extend their consumable life. Specifically excludes all grain based prepared products such as Shelf Stable Rice Salad and Cereal Products. Excludes products such as Perishable Ready to Eat and Not Ready to Eat Grain and all Grain Based Prepared Recipe Products.

## 10000574 - FATS EDIBLE - ANIMAL (SHELF STABLE) (GS1 GPC)

FTC A1054

BT 50151600 - FATS EDIBLE (GS1 GPC) [A1052]

SN If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index physical form (grated, powder) in facet E.

Al Includes any product that can be described/observed as flakes or granules made from shredding/grating hard animal fat and treated and packaged in such a way as to extend their consumable life. These products are

designed for cooking and baking. Products include derivatives of beef fat and mutton fat. Excludes products such as Vegetable Cooking Fats, Margarine and Butter or Butter Based Spreads.

## 10000575 - BABY/INFANT - FORMULA (SHELF STABLE) (GS1 GPC)

FTC A1063

BT 50193000 - BABY/INFANT - FOODS/BEVERAGES (GS1 GPC) [A1062]

RT INFANT OR TODDLER FOOD [P0020]

SN Index age group (0-3 months, 6-12 months) the food is intended for. Index use claims (gluten free, lactose free)

and organic claim in facet P. Index source (cow, soy) in facet B.

Al Includes any product that can be described/observed as a food specifically labelled and marketed for a baby or infant. It is typically a powdered and ready to drink formula designed as a replacement for breast milk during nursing and is intended to provide a healthy, balanced diet for babies and infants of all ages. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Baby and Infant Beverages and adult variants of food formulas.

#### 10000576 - PATE (FROZEN) (GS1 GPC)

FTC A1188

BT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

RT PRESERVED BY FREEZING [J0136]

SN Index the type of pate (beef, vegetable) in facet B. Index added ingredients (dairy, spices) in facet H. Index use

claims (vegetarian/vegan), fat level claim (low fat, reduced fat) and organic claim in facet P.

Al Includes any products that can be described/observed as a frozen substance, which, upon defrosting, returns to its original consistency of a thick savoury mixture made from fish, meat, mushrooms or vegetables. Products may be coarsely textured or fine/smooth. Excludes products such as Sandwich Fillings, Pastes and Spreads; Dressings and Dips; Savoury Spreads and Toppings, Perishable and Shelf Stable Pate.

# 10000577 - SAUCES DIPPING/CONDIMENTS/SAVOURY TOPPINGS/SAVOURY SPREADS/MARINADES (FROZEN) (GS1 GPC)

FTC A1194

BT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

RT PRESERVED BY FREEZING [J0136]

SN Index use claims (vegetarian/vegan) and organic claim in facet P. Index physical form (liquid, puree) in facet E.

Index added ingredients (cheese, herbs) in facet H.

Al Includes any products that can be described/observed as a frozen substance, which, upon defrosting, returns to its original consistency of a savoury liquid, paste, spread or granulated substance, which is usually used to enhance the flavour, appearance and texture of savoury foods. These products can be blended with other ingredients. Products include combinations of fish, meat, mushrooms, seafood, vegetables, herbs and spices. Excludes products such as Cooking Sauces; Dressings and Dips; Shelf Stable and Perishable Sauces Dipping, Condiments, Savoury Toppings, Savoury Spreads and Marinades.

# 10000578 - STOCK LIQUID/BONES (SHELF STABLE) (GS1 GPC)

FTC A1173

BT 50171500 - HERBS/SPICES/EXTRACTS (GS1 GPC) [A1166]

SN If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.Index

the main ingredient (fish, salt) in facet B.

Al Includes any products that can be described/observed as a liquid extract resulting from boiling meat or fish and/or vegetables. The product can be presented as purely a liquid or a combination of liquid and bones. The liquid extract is added to season or give a defined flavour to a particular food or recipe. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Perishable and Frozen Stock Liquid/Bones; Shelf Stable Extracts; Perishable or Shelf Stable Herbs and Spices; Gravy Browning; Soup Mixes

# 10000579 - STOCK LIQUID/BONES (PERISHABLE) (GS1 GPC)

FTC A1172

BT 50171500 - HERBS/SPICES/EXTRACTS (GS1 GPC) [A1166]

SN If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.Index

the main ingredient (fish, salt) in facet B. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as a liquid extract resulting from boiling meat or fish and/or vegetables. The product can be presented as purely a liquid or a combination of liquid and bones. The liquid extract is added to season or give a defined flavour to a particular food or recipe. These products must be refrigerated to extend their consumable life. Excludes products such as Shelf Stable and Frozen Stock Liquid/Bones; Shelf Stable

Extracts; Perishable or Shelf Stable Herbs and Spices; Gravy Browning; Soup Mixes.

#### 10000580 - STOCK LIQUID/BONES (FROZEN) (GS1 GPC)

FTC A1171

BT 50171500 - HERBS/SPICES/EXTRACTS (GS1 GPC) [A1166]

RT PRESERVED BY FREEZING [J0136]

SN If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.Index

the main ingredient (fish, salt) in facet B.

Al Includes any products that can be described/observed as a frozen substance, which, upon defrosting, returns to its original consistency of a liquid extract resulting from boiling meat or fish and/or vegetables. The product can be presented as purely a liquid or a combination of liquid and bones. The liquid extract is added to season or give a defined flavour to a particular food or recipe. Excludes products such as Shelf Stable and Perishable Stock Liquid/Bones; Shelf Stable Extracts; Perishable or Shelf Stable Herbs and Spices; Gravy Browning; Soup Mixes.

# 10000581 - FOOD GLAZES (SHELF STABLE) (GS1 GPC)

FTC A1187

ΑI

ΑI

BT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

SN Index the type of principal food product from which the glaze is made (fruit, meat) in facet B.

Includes any products that can be described/observed as a liquid that can be used to create a smooth, shiny surface on food, which is then decorated in various ways. It may be stock or gravy reduced to the thickness of jelly, a fruit based jelly or a thin sugar syrup to cover meat or confectionary. These products have been treated or packaged in such a way as to extend their consumable life. Excludes products such as Sauces Cooking; Sauces Dipping, Condiments, Savoury Toppings, Savoury Spreads and Marinades.

## 10000582 - EGGS/EGGS SUBSTITUTES (FROZEN) (GS1 GPC)

FTC A1039

BT 50131600 - EGGS/EGG SUBSTITUTES (GS1 GPC) [A1038]

RT PRESERVED BY FREEZING [J0136]

Index the source of the product (hen, quail, etc.) in facet B. Index the part of egg (whole, yolk, white) in facet C. Index in facet H the types of manufacturer's treatment the product has undergone (filled, flavoured, salted), in facet E its physical form (sliced), and in facet F any heat treatment (cooked). Index Food Quality/Food Assurance Claim in facet P.

Includes any products that can be described/observed as an egg produced by female fowl of various shell sizes and colours or an egg substitute that is specifically labelled and marketed to replicate natural eggs. These products must be frozen to extend their consumable life. Products include whole frozen eggs, frozen whites and yolks sold separately. Excludes products such as Shelf Stable and Perishable Eggs and Eggs Substitutes and Egg-Based Meals.

### 10000583 - DRESSING/DIPS (FROZEN) (GS1 GPC)

FTC A1184

BT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

RT PRESERVED BY FREEZING [J0136]

Index main ingredient in facet B and added ingredients in facet H. Index manufacturer's treatments (homogenized) in facet H. Index physical form (liquid, puree) in facet E. Index use claims (vegetarian/vegan), fat level claim (low fat, reduced fat) and organic claim in facet P.

Al Includes any products that can be described/observed as a frozen substance, which, upon defrosting, returns to its original soft consistency and can be served as an accompaniment to snacks or starters, such as crisps, tortilla chips, raw vegetables and pappadums, or poured cold over salads and vegetables. Products include dairy or mayonnaise based dressings, garlic and herb dip, cheese dip and taramasalata. Excludes products such as Shelf Stable and Perishable Dressings and Dips, and Sauces, Condiments, Savoury Toppings, Savoury Spreads and Marinades.

# 10000585 - FATS EDIBLE - VEGETABLE OR PLANT (PERISHABLE) (GS1 GPC)

FTC A1055

BT 50151600 - FATS EDIBLE (GS1 GPC) [A1052]

Index plant in facet B. Index use claim (vegan) or organic claim in facet P. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as a solid made from artificially hardened vegetable oils for baking and cooking. These products can be/must be refrigerated to extend their consumable life. Products include vegetable shortening specifically designed for baking and cooking. Excludes products such as Butter and Butter Based Spreads and Margarine, Cooking Animal Fats and Shelf Stable Vegetable Fats and Oils.

### 10000586 - CHUTNEYS/RELISHES (FROZEN) (GS1 GPC)

FTC A1176

BT 50171900 - PICKLES/RELISHES/CHUTNEYS/OLIVES (GS1 GPC) [A1175]

RT PRESERVED BY FREEZING [J0136]

SN Index physical form (sliced, pureed) in facet E. Index use claim (vegetarians/vegans), level of salt claim (low salt,

no salt) and organic claim in facet P. Index the main ingredient (mango, tomato) in facet B.

Al Includes any products that can be described as a spoonable substance, usually served as a spread or as an accompaniment to savoury foods, containing chopped or minced fruit of vegetables, with herbs, spices and seasonings. These products are usually sweet, but can also be savoury or spicy. These products must be frozen to extend their consumable life Includes products such as tomato chutney and mango chutney. Specifically excludes pickles and piccalilli. Excludes products such as Whole Pickled Vegetables, Canned Vegetables and Sandwich

Spread., Shelf Stable and Perishable Chutneys and Relishes.

## 10000587 - CHUTNEYS/RELISHES (PERISHABLE) (GS1 GPC)

FTC A1177

BT 50171900 - PICKLES/RELISHES/CHUTNEYS/OLIVES (GS1 GPC) [A1175]

Index physical form (sliced, pureed) in facet E. Index use claim (vegetarians/vegans), level of salt claim (low salt, no salt) and organic claim in facet P. Index the main ingredient (mango, tomato) in facet B. Index preservation

method (refrigeration) in facet J.

Al Includes any products that can be described as a spoonable substance, usually served as a spread or as an accompaniment to savoury foods, containing chopped or minced fruit of vegetables, with herbs, spices and seasonings. These products are usually sweet, but can also be savoury or spicy. These products must be refrigerated to extend their consumable life. Includes products such as tomato chutney and mango chutney. Specifically excludes pickles and piccalilli. Excludes products such as Whole Pickled Vegetables, Canned

Vegetables and Sandwich Spread., Shelf Stable and Frozen Chutneys and Relishes.

# 10000588 - NON GRAPE FERMENTED ALCOHOLIC BEVERAGES - STILL (GS1 GPC)

FTC A0890

BT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]

SN If low or no alcohol, index in facet P. Index the type (fruit, grain) in Facet B.

Al Includes any products than can be described/observed as an alcoholic beverage made by the fermentation of products other than grapes. These products can be fruit-based, vegetable-based, grain-based or plant-based and are not carbonated. Includes products such as Sake, Saki, Rhubarb Wine, Plum Wine, Mead and Hydromel. Excludes products such as Grape Based Wine, Sparkling Non Grape Fermented Wines, Spirits, Liqueurs and Fruit/Vegetable and Grain Based Spirits.

## 10000589 - ALCOHOLIC CORDIALS/SYRUPS (GS1 GPC)

FTC A0880

BT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]

SN If low alcohol claim, index in facet P. Index in facet B the type of product on which the cordial/syrup is based (i.e.

fruit, dairy).

Al Includes any products than can be described/observed as an alcoholic liquid distilled from herbs, spices and fruits. These products contain less than 100 grams of sugar per litre. Their most common use is to add colour and/or flavour to cocktails and other long drinks. Includes products such as alcoholic Grenadine. Specifically excludes Spirits such as Brandy and Vodka, that typically have an alcohol content of around 35-40%. Excludes products

such as Liqueurs and Spirits and Non Alcoholic Cordials and Syrups.

# 10000591 - ALCOHOLIC BEVERAGES VARIETY PACKS (GS1 GPC)

FTC A0879

BT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]

Includes any products that can be described/observed as two or more distinct Alcoholic Beverages sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Alcoholic Beverages class. Includes products such as Still and Sparkling Wine sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Wine and Chocolate variety packs.

## 10000592 - COFFEE/TEA/SUBSTITUTES VARIETY PACKS (GS1 GPC)

FTC A0895

BT 50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC) [A0891]

Al Includes any products that can be described/observed as two or more distinct Coffee, Tea or Substitutes sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more

products contained within the same pack which cross bricks within the Coffee, Tea and Substitutes class. Includes products such as Ground Coffee and Tea Bags sold together. Excludes products such as Coffee and Cream variety packs.

#### 10000593 - NON ALCOHOLIC BEVERAGES VARIETY PACKS - NOT READY TO DRINK (GS1 GPC)

FTC A0909

BT 50202400 - NON ALCOHOLIC BEVERAGES - NOT READY TO DRINK (GS1 GPC) [A0902]

ΑI

Includes any products that can be described/observed as two or more distinct Non Alcoholic Beverages Not Ready to Drink sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Non Alcoholic Beverages - Not Ready to Drink class. Includes products such as powdered Malt and Milkshakes sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as powdered Milkshakes and Sugar Candy variety packs.

## 10000594 - NON ALCOHOLIC BEVERAGES VARIETY PACKS - READY TO DRINK (GS1 GPC)

FTC A0922

BT 50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912]

ΑI

Includes any products that can be described/observed as two or more distinct Non Alcoholic Beverages Ready to Drink sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Non Alcoholic Beverages - Ready to Drink class. Includes products such as ready to drink Cola and Ice sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as ready to drink Cola and Crisps variety packs.

# 10000595 - BAKING/COOKING MIXES/SUPPLIES VARIETY PACKS (GS1 GPC)

FTC A0932

BT 50181700 - BAKING/COOKING MIXES/SUPPLIES (GS1 GPC) [A0928]

ΑI

Includes any products that can be described/observed as two or more distinct Baking/Cooking Mixes and Supplies sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Baking/Cooking Mixes and Supplies class. Includes products such as cake mixes with edible decorations sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Cake Mixes with Ground Coffee variety packs.

## 10000596 - BISCUITS/COOKIES VARIETY PACKS (GS1 GPC)

FTC A0940

BT 50182100 - BISCUITS/COOKIES (GS1 GPC) [A0936]

ΑI

Includes any products that can be described/observed as two or more distinct Biscuits, Cookies or Dried Breads sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Biscuits and Cookies class. Includes products such as Cookies and Breadsticks sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Cookies and Chocolate variety packs.

# 10000597 - SWEET BAKERY PRODUCTS VARIETY PACKS (GS1 GPC)

FTC A0958

BT 50182000 - SWEET BAKERY PRODUCTS (GS1 GPC) [A0951]

ΑI

Includes any products that can be described/observed as two or more distinct sweet cakes, pies or pastries sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Sweet Bakery Products class. Includes products such as sponge cakes and danish pastries sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Sponge Cakes and Ice Cream variety packs.

# 10000599 - GRAINS/FLOUR VARIETY PACKS (GS1 GPC)

FTC A0968

BT 50221000 - GRAINS/FLOUR (GS1 GPC) [A0961]

ΑI

Includes any products that can be described/observed as two or more distinct Grains or Flour sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Grains and Flour class. Includes products such as Semolina and not ready to eat Polenta sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Rice and Cooking Sauces variety packs.

# 10000600 - PROCESSED CEREAL PRODUCTS VARIETY PACKS (GS1 GPC)

FTC A0974

BT 50221200 - PROCESSED CEREAL PRODUCTS (GS1 GPC) [A0969]

Al Includes any products that can be described/observed as two or more distinct Processed Cereals sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Processed Cereal Products class. Includes products such as ready to eat Packet Cereal and Cereal Bars sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Cereal Bars and ready to drink Milkshake variety packs.

## 10000602 - CONFECTIONERY PRODUCTS VARIETY PACKS (GS1 GPC)

FTC A0981

ΑI

BT 50161800 - CONFECTIONERY PRODUCTS (GS1 GPC) [A0977]

Includes any products that can be described/observed as two or more distinct Confectionery Products sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Confectionery Products class. Includes products such as Chocolate and Chewing Gum sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Chocolate and Wine variety packs.

## 10000603 - SUGARS/SUGAR SUBSTITUTE PRODUCTS VARIETY PACKS (GS1 GPC)

FTC A0985

BT 50161500 - SUGARS/SUGAR SUBSTITUTE PRODUCTS (GS1 GPC) [A0982]

Al Includes any products that can be described/observed as two or more distinct Sugars or Sugar Substitutes sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Sugars and Sugar Substitutes Products class. Includes products such as Golden Syrup and Dark Brown Sugar sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Golden Syrup and Sponge Cake variety packs.

## 10000604 - FRUIT/NUTS/SEEDS COMBINATION VARIETY PACKS (GS1 GPC)

FTC A0999

BT 50101900 - FRUIT/NUTS/SEEDS COMBINATION (GS1 GPC) [A0996]

Al Includes any products that can be described/observed as two or more distinct Fruit, Nut and/or Seed Combination sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Fruit and Nuts and/or Seeds Combination class. Includes products such as packets of dried fruit and unshelled nuts sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Dried Fruit and Yogurt variety packs.

# 10000608 - FATS EDIBLE VARIETY PACKS (GS1 GPC)

FTC A1057

Al

ΑI

ΑI

BT 50151600 - FATS EDIBLE (GS1 GPC) [A1052]

Includes any products that can be described/observed as two or more distinct Edible Fats sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Fats Edible class. Includes products such as Lard and Dripping sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Margarine and Vegetable Oil variety packs.

## 10000610 - BABY/INFANT - FOODS/BEVERAGES VARIETY PACKS (GS1 GPC)

FTC A1066

BT 50193000 - BABY/INFANT - FOODS/BEVERAGES (GS1 GPC) [A1062]

Includes any products that can be described/observed as two or more distinct Baby and Infant Foods or Beverages sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Baby and Infant - Foods and Beverages class. Includes products such as Baby Formula and jars of Baby Food sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Baby Formula and Milk variety packs.

## 10000611 - DESSERTS/DESSERT TOPPINGS VARIETY PACKS (GS1 GPC)

FTC A1082

BT 50192300 - DESSERTS/DESSERT SAUCES/TOPPINGS (GS1 GPC) [A1073]

Includes any products that can be described/observed as two or more distinct Desserts or Dessert Sauces/Toppings sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Desserts and Dessert Toppings class. Includes products such as Ice Cream and Dessert Sauce sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Ice Cream and Wafer variety packs and Ice Cream and Chicken Korma variety packs.

### 10000612 - SNACKS VARIETY PACKS (GS1 GPC)

FTC A1111

BT 50192100 - SNACKS (GS1 GPC) [A1108]

ΑI

Includes any products that can be described/observed as two or more distinct Snacks sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Snacks class. Includes products such as Crisps and Popcorn sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Chips and Dips variety packs.

#### 10000615 - HERBS/SPICES/EXTRACTS VARIETY PACKS (GS1 GPC)

FTC A1174

BT 50171500 - HERBS/SPICES/EXTRACTS (GS1 GPC) [A1166]

ΑI

Includes any products that can be described/observed as two or more distinct Herbs, Spices or Extracts sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Herbs, Spices and Extracts class. Includes products such as Salt and Pepper sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Marinades and Spices variety packs.

#### 10000616 - PICKLES/RELISHES/CHUTNEYS/OLIVES VARIETY PACKS (GS1 GPC)

FTC A1182

BT 50171900 - PICKLES/RELISHES/CHUTNEYS/OLIVES (GS1 GPC) [A1175]

ΑI

Includes any products that can be described/observed as two or more distinct Pickles, Relish, Chutney or Olives sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Pickles, Relishes, Chutneys and Olives class. Includes products such as Pickles and Relishes sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Mango Chutney and Poppadom variety packs.

# 10000617 - SAUCES/SPREADS/DIPS/CONDIMENTS VARIETY PACKS (GS1 GPC)

FTC A1197

BT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

ΑI

Includes any products that can be described/observed as two or more distinct Sauces, Spreads, Dips or Condiments sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Sauces, Spreads, Dips and Condiments class. Includes products such as Salad Dressings and Crunchy Savoury Toppings sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Salad Dressing and Salad variety packs.

# 10000618 - VINEGARS/COOKING WINES VARIETY PACKS (GS1 GPC)

FTC A1201

BT 50171700 - VINEGARS/COOKING WINES (GS1 GPC) [A1198]

ΑI

Includes any products that can be described/observed as two or more distinct Vinegars and Cooking Wines sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Vinegars and Cooking Wines class. Includes products such as Balsamic Vinegar and Cooking Wine sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Balsamic Vinegar and Salad variety packs.

## 10000621 - SWEET SPREADS VARIETY PACKS (GS1 GPC)

FTC A1116

BT 50192400 - SWEET SPREADS (GS1 GPC) [A1112]

ΑI

Includes any products that can be described/observed as two or more distinct Sweet Spreads sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Sweet Spreads class. Includes products such as Chocolate Spread and Jam sold together. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Jam and Tea variety packs.

# 10000626 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD MIXES - PREPARED/PROCESSED (FROZEN) (GS1 GPC)

FTC A1134

BT 50122500 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD COMBINATION (GS1 GPC) [A1133]

RT PRESERVED BY FREEZING [J0136]

Index types of seafood in facets B and H (fish or shelfish added). If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index Manufacturers Treatment/Cooking Process in facets H (dried, salted) and F (cooked).

Al Includes any products that can be described/observed as a mix of any variety of Aquatic Invertebrate, Fish, Shellfish or Seafood, that has gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products must be frozen to extend their consumable life. Excludes products such as Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes with additional vegetables, dough or grains, Shelf Stable and Perishable Prepared and Processed Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes, all Unprepared and Unprocessed Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes.

## 10000627 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD MIXES - PREPARED/PROCESSED (PERISHABLE) (GS1 GPC)

FTC A1135

3T 50122500 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD COMBINATION (GS1 GPC) [A1133]

Index types of seafood in facets B and H (fish or shelfish added). If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index Manufacturers Treatment/Cooking Process in facets H (dried, salted) and F (cooked). Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as a mix of any variety of Aquatic Invertebrate, Fish, shellfish or Seafood, that has gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products must be refrigerated to extend their consumable life. Excludes products such as Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes with additional vegetables, dough or grains, Shelf Stable and Frozen Prepared and Processed Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes.

# 10000628 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD MIXES - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1136

BT 50122500 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD COMBINATION (GS1 GPC) [A1133]

Index types of seafood in facets B and H (fish or shelfish added). If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index Manufacturers Treatment/Cooking Process in facets H (dried, salted) and F (cooked).

Al Includes any products that can be described/observed as a mix of any variety of Aquatic Invertebrate, Fish, Shellfish or Seafood, that has gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can also be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products have been specially treated or packaged to extend their consumable life. Excludes products such as Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes with additional vegetables, dough or grains, Frozen and Perishable Prepared and Processed Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes, all Unprepared and Unprocessed Aquatic Invertebrates. Fish, Shellfish and Seafood Mixes.

# 10000629 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD MIXES - UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC)

FTC A1137

BT 50122500 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD COMBINATION (GS1 GPC) [A1133]

RT PRESERVED BY FREEZING [J0136]

SN Index types of seafood in facets B and H (fish or shelfish added). If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Al Includes any products that can be described/observed as a mix of any variety of Aquatic Invertebrate, Fish, Shellfish or Seafood, that has not gone through further manufacturing processes such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products must be frozen to extend their consumable life. Excludes products such as Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes with additional vegetables, dough or grains, Shelf Stable and Perishable Unprepared and Unprocessed Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes, all Prepared and Processed Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes.

# 10000630 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD MIXES - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC)

FTC A1138

BT 50122500 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD COMBINATION (GS1 GPC) [A1133]

SN Index types of seafood in facets B and H (fish or shelfish added). If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as a mix of any variety of Aquatic Invertebrate, Fish,

shellfish or Seafood, that has not gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products must be refrigerated to extend their consumable life. Excludes products such as Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes with additional vegetables, dough or grains, Shelf Stable and Frozen Unprepared and Unprocessed Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes, all Prepared and Processed Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes.

# 10000631 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD MIXES - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC)

FTC A1139

BT 50122500 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD COMBINATION (GS1 GPC) [A1133]

Index types of seafood in facets B and H (fish or shelfish added). If an industry recognized 'organic' certification is claimed, index ORGANIC FOOD CLAIM OR USE in facet P.

Includes any products that can be described/observed as a mix of any variety of Aquatic Invertebrate, Fish, Shellfish or Seafood, that has not gone through further manufacturing processes, such as reformed, cooked, dried and salted, however these products can be coated, in sauce, stuffed or filled. Specifically excludes products that have added ingredients included such as vegetables, rice, couscous and pasta. These products have been specially treated or packaged to extend their consumable life. Excludes products such as Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes with additional vegetables, dough or grains, Frozen and Perishable Unprepared and Unprocessed Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes, all Prepared and Processed Aquatic Invertebrates, Fish, Shellfish and Seafood Mixes.

#### 10003689 - NON GRAPE FERMENTED ALCOHOLIC BEVERAGES - SPARKLING (GS1 GPC)

FTC A0889

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BT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]

SN If low or no alcohol, index in facet P. Index the type (fruit, grain) in Facet B.

Includes any products than can be described/observed as an alcoholic beverage made by the fermentation of products other than grapes. These products can be fruit-based, vegetable-based, grain-based or plant-based and contain carbon dioxide gas. Includes products such as Sparkling Mead Wine. Excludes products such as Grape Based Wine, Still Non Grape Fermented Wines, Spirits, Liqueurs and Fruit/Vegetable and Grain Based Spirits.

# 10005224 - DAIRY/EGG BASED PRODUCTS - NOT READY TO EAT (FROZEN) (GS1 GPC)

FTC A1068

BT 50193500 - DAIRY/EGG BASED PRODUCTS (GS1 GPC) [A1067]

RT PRESERVED BY FREEZING [J0136]

SN Index the main ingredient (fish, fruit) in facets B and C (meat, dairy). Index packing medium (sauce) in facet K. Index fat claim (low fat, reduced fat) and organic claim in facet P.

Includes any products that can be described/observed as a dairy or egg based not ready to eat, prepared product, such as eggs or cheese in combination with other ingredients, such as another protein or vegetables. These ingredients form a valuable part of the product, rather than just serve as a seasoning or flavouring, such as ham in a ham and cheese omelette. These products must not include any dough or grain based products. They may or may not contain a sauce. These products require cooking prior to consumption. These products must be frozen to extend their consumable life. Specifically excludes all eggs and cheese to which no recipe has been applied. Excludes products such as Shelf Stable and Perishable Not Ready to Eat and Ready to Eat Dairy and Egg Based Products.

## 10005225 - DAIRY/EGG BASED PRODUCTS - NOT READY TO EAT (PERISHABLE) (GS1 GPC)

FTC A1069

BT 50193500 - DAIRY/EGG BASED PRODUCTS (GS1 GPC) [A1067]

SN Index the main ingredient (fish, fruit) in facets B and C (meat, dairy). Index packing medium (sauce) in facet K. Index fat claim (low fat, reduced fat) and organic claim in facet P. Index preservation method (refrigeration) in facet ...

Includes any products that can be described/observed as a dairy or egg based not ready to eat, prepared product, such as eggs or cheese in combination with other ingredients, such as another protein or vegetables. These ingredients form a valuable part of the product, rather than just serve as a seasoning or flavouring, such as ham in a ham and cheese omelette. These products must not include any dough or grain based products. They may or may not contain a sauce. These products require cooking prior to consumption. These products must be refrigerated to extend their consumable life. Specifically excludes all eggs and cheese to which no recipe has been applied. Excludes products such as Shelf Stable and Frozen Not Ready to Eat and Ready to Eat Dairy and Egg Based Products.

# 10005226 - DAIRY/EGG BASED PRODUCTS - NOT READY TO EAT (SHELF STABLE) (GS1 GPC)

FTC A1070

BT 50193500 - DAIRY/EGG BASED PRODUCTS (GS1 GPC) [A1067]

SN Index the main ingredient (fish, fruit) in facets B and C (meat, dairy). Index packing medium (sauce) in facet K. Index fat claim (low fat, reduced fat) and organic claim in facet P.

Includes any products that can be described/observed as a dairy or egg based not ready to eat, prepared product, such as eggs or cheese in combination with other ingredients, such as another protein or vegetables. These ingredients form a valuable part of the product, rather than just serve as a seasoning or flavouring, such as ham in a ham and cheese omelette. These products must not include any dough or grain based products. They may or may not contain a sauce. These products require cooking prior to consumption. These products have been treated or packaged in such a way as to extend their consumable life. Specifically excludes all eggs and cheese to which no recipe has been applied. Excludes products such as Perishable and Frozen Not Ready to Eat and Ready to Eat Dairy and Egg Based Products.

## 10005227 - DAIRY/EGG BASED PRODUCTS - READY TO EAT (PERISHABLE) (GS1 GPC)

FTC A1071

ΑI

BT 50193500 - DAIRY/EGG BASED PRODUCTS (GS1 GPC) [A1067]

SN Index the main ingredient (fish, fruit) in facets B and C (meat, dairy). Index packing medium (sauce) in facet K. Index fat claim (low fat, reduced fat) and organic claim in facet P. Index preservation method (refrigeration) in facet J.

Al Includes any products that can be described/observed as a dairy or egg based ready to eat, prepared product, such as eggs or cheese in combination with other ingredients, such as another protein or vegetables. These ingredients form a valuable part of the product, rather than just serve as a seasoning or flavouring, such as the salad in an egg salad. These products must not include any dough or grain based products. They may or may not contain a sauce. These products do not require cooking prior to consumption, but some products can be eaten hot after reheating. These products must be refrigerated to extend their consumable life. Specifically excludes all eggs and cheese to which no recipe has been applied. Excludes products such as Shelf Stable Ready to Eat and Not Ready to Eat Dairy and Egg Based Products.

## 10005228 - DAIRY/EGG BASED PRODUCTS - READY TO EAT (SHELF STABLE) (GS1 GPC)

FTC A1072

BT 50193500 - DAIRY/EGG BASED PRODUCTS (GS1 GPC) [A1067]

Index the main ingredient (fish, fruit) in facets B and C (meat, dairy). Index packing medium (sauce) in facet K. Index fat claim (low fat, reduced fat) and organic claim in facet P.

Includes any products that can be described/observed as a dairy or egg based ready to eat, prepared product, such as eggs or cheese in combination with other ingredients, such as another protein or vegetables. These ingredients form a valuable part of the product, rather than just serve as a seasoning or flavouring, such as the salad in an egg salad. These products must not include any dough or grain based products. They may or may not contain a sauce. These products do not require cooking prior to consumption, but some products can be eaten hot after reheating. These products have been treated or packaged in such a way as to extend their consumable life. Specifically excludes all eggs and cheese to which no recipe has been applied. Excludes products such as Perishable Ready to Eat and Not Ready to Eat Dairy and Egg Based Products.

# 1010000 - MEAT (EC)

FTC A1258

BT 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]

RT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]

SN Includes meat, preparations of meat, offals, blood, animal fats; fresh, chilled or frozen, salted, in brine, dried or smoked or processed as flours or meals; other processed products such as sausages and food preparations based on these.

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

## 1020000 - MILK AND MILK PRODUCTS (EC)

FTC A1259

BT 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]

RT MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]
RT MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]

SN Include milk and cream, not concentrated, nor containing added sugar or sweetening matter, butter and other fats derived from milk, cheese and curd.

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

#### 1030000 - BIRDS EGGS (EC)

FTC A1260

BT 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]

RT EGG OR EGG PRODUCT (EUROFIR) [A0790]

RT EGG [C0194]

SN Include birds' eggs, fresh preserved or cooked; shelled eggs and egg yolks fresh, dried, cooked by steaming or boiling in water, moulded, frozen or otherwise preserved whether or not containing added sugar or sweetening

atter.

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 1040000 - HONEY (EC)

FTC A1261

BT 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]

RT 10000213 - HONEY (SHELF STABLE) (GS1 GPC) [A1114]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 1050000 - AMPHIBIANS AND REPTILES (EC)

FTC A1262

BT 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

## 1060000 - SNAILS (EC)

FTC A1263

BT 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

### 1070000 - OTHER TERRESTRIAL ANIMAL PRODUCTS (EC)

FTC A1264

BT 1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]

Al COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 11 BEVERAGES (NON-MILK) (EUROCODE2)

FTC A0734

BT EUROCODE 2 FOOD CLASSIFICATION [A0642]
RT BEVERAGE (NON-MILK) (EUROFIR) [A0840]

## 11 MARGARINE AND LIPIDS OF MIXED ORIGIN (EFG)

FTC A0701

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT MARGARINE OR LIPID OF MIXED ORIGIN (EUROFIR) [A0807]

# 11 PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR)

FTC A0659

BT C. PRIMARY FEED COMMODITIES (CCPR) [A0646]
AI Type 11 - Primary feed commodities of plant origin

The primary feed commodities of plant origin include products after removal of certain parts of the plants.

Some types of the primary feed commodities are grown and used exclusively for animal feeding purposes, e.g. alfalfa vetch and maize forage. Other types are derived from crops of which the edible parts are used directly or after processing as food, whereas the "waste" parts of these crops are generally used for feeding purposes, e.g. cereal straws, pea vines (fresh = green), pea hay, maize fodder, sugar beet tops or -leaves.

### 1100 VEGETABLES AND VEGETABLE PRODUCTS (USDA SR)

FTC A1281

PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]
 VEGETABLE OR VEGETABLE PRODUCT (US CFR) [A0152]

RT FRUITS AND VEGETABLES (CCFAC) [A0629]

RT VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]

# 1100000 - 11. FISH, FISH PRODUCTS, SHELL FISH, MOLLUSCS AND OTHER MARINE AND FRESHWATER FOOD PRODUCTS (EC)

FTC A1265

BT CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]

RT SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of

the European Parliament and of the Council.

#### 12 BUTTER AND ANIMAL FATS (EFG)

FTC A0702

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT BUTTER OR OTHER ANIMAL FAT (EUROFIR) [A0808]

RT BUTTER (EUROFIR) [A0809]

## 12 MISCELLANEOUS FOODS (EUROCODE2)

FTC A0735

BT EUROCODE 2 FOOD CLASSIFICATION [A0642]

RT MISCELLANEOUS FOOD PRODUCT (EUROFIR) [A0852]

## 12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR)

FTC A0660

D. PROCESSED FOOD OF PLANT ORIGIN (CCPR) [A0647]

Al The term "secondary food commodity" means a "primary food commodity" which has undergone simple processing, such as removal of certain portions, drying (except natural drying), husking, and comminution, which do not basically alter the composition or identity of the product. Natural field dried mature crops or parts of crops such as pulses, bulb onions or cereal grains are not considered as secondary food commodities.

Secondary food commodities may be processed further or used as ingredients in the manufacture of food or sold directly to the consumer.

# 1200 NUT AND SEED PRODUCTS (USDA SR)

FTC A1282

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT NUT OR SEED PRODUCT (US CFR) [A0306] RT NUT, SEED OR KERNEL (EUROFIR) [A0823]

# 1200000 - CROPS EXCLUSIVELY FOR ANIMAL FEED (EC)

FTC A1266

BT CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]

RT PLANT USED AS FODDER [B3358]

AI COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council.

# 13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR)

FTC A0661

BT D. PROCESSED FOOD OF PLANT ORIGIN (CCPR) [A0647]

Al Type 13 - Derived edible products of plant origin

"Derived edible products" are foods or edible substances isolated from primary food commodities or raw agricultural commodities, not intended for human consumption as such, using physical, biological or chemical processing.

This type of processed food includes groups such as vegetable oils (crude and refined), by-products of the fractionation of cereals fruit juices, teas (fermented and dried), cocoa powder and by-products of cocoa manufacturing, and extracts of various plants.

# 13 NUTS (EFG)

FTC A0703

BT EUROPEAN FOOD GROUPS (EFG) [A0690] RT NUT, SEED OR KERNEL (EUROFIR) [A0823]

# 13 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EUROCODE2)

FTC A0736

BT EUROCODE 2 FOOD CLASSIFICATION [A0642]

RT PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT (EUROFIR) [A0869]

#### 1300 BEEF PRODUCTS (USDA SR)

FTC A1283

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]
RT MEAT OR MEAT PRODUCT (FROM MAMMAL) (US CFR) [A0150]

RT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]

RT CATTLE [B1161]

# 14 MANUFACTURED FOODS (SINGLE INGREDIENT) OF PLANT ORIGIN (CCPR)

FTC A0662

D. PROCESSED FOOD OF PLANT ORIGIN (CCPR) [A0647]
 Al Type 14 - Manufactured Foods (single-ingredient) of plant origin

The term "single-ingredient manufactured food" means a "processed food" which consists of one identifiable food ingredient, with or without packing medium or minor ingredients, such as flavouring agents, spices and condiments, and which is normally pre-packaged and ready for consumption with or without cooking.

## 14 PULSES (EFG)

FTC A0704

BT EUROPEAN FOOD GROUPS (EFG) [A0690]
RT PULSE OR PULSE PRODUCT (EUROFIR) [A0831]

# 1400 BEVERAGES (USDA SR)

FTC A1284

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT BEVERAGE (US CFR) [A0229]

RT BEVERAGES, EXCLUDING DAIRY PRODUCTS (CCFAC) [A0639]

RT BEVERAGE (NON-MILK) (EUROFIR) [A0840]

# 15 MANUFACTURED FOODS (MULTI-INGREDIENT) OF PLANT ORIGIN (CCPR)

FTC A0663

D. PROCESSED FOOD OF PLANT ORIGIN (CCPR) [A0647]

Al The term "multi-ingredient manufactured food" means a processed food, consisting of more than one major ingredient.

A multi-ingredient food consisting of ingredients of both plant and animal origin will be included in this type if the ingredient(s) of plant origin is (are) predominant.

## 15 VEGETABLES, EXCLUDING POTATOES (EFG)

FTC A0705

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT VEGETABLE (EXCLUDING POTATO) (EUROFIR) [A0826]

# 1500 FINFISH AND SHELLFISH PRODUCTS (USDA SR)

FTC A1285

PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]
 SEAFOOD OR SEAFOOD PRODUCT (US CFR) [A0267]
 FISH AND FISH PRODUCTS (CCFAC) [A0634]

RT SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]

# 16 SECONDARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR)

FTC A0664

BT E. PROCESSED FOOD OF ANIMAL ORIGIN (CCPR) [A0648]

Al Type 16 - Secondary food commodities of animal origin

The term "secondary food commodity" means a "primary food commodity" which has undergone simple processing, such as removal of certain portions, drying, and comminution, which do not basically alter the composition or identity of the commodity.

Secondary food commodities may be processed further, or used as ingredients in the manufacture of food, or sold directly to the consumer.

This type of processed food includes groups of processed primary food commodities of animal origin which have undergone simple processing, such as processed mammalian meat and poultry meat, fishes and other aquatic animals, e.g. dried meat, dried fish.

## 16 STARCHY ROOTS AND POTATOES (EFG)

FTC A0706

BT EUROPEAN FOOD GROUPS (EFG) [A0690]
RT STARCHY ROOT OR POTATO (EUROFIR) [A0829]

# 1600 LEGUMES AND LEGUME PRODUCTS (USDA SR)

FTC A1286

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]
RT VEGETABLE OR VEGETABLE PRODUCT (US CFR) [A0152]

RT 014 LEGUME VEGETABLES (VP) (CCPR) [A0679]

RT 015 PULSES (VD) (CCPR) [A0680]

RT PULSE OR PULSE PRODUCT (EUROFIR) [A0831]

### 17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR)

FTC A0665

BT E. PROCESSED FOOD OF ANIMAL ORIGIN (CCPR) [A0648]

Al Type 17 - Derived edible products of animal origin

The term "Derived edible products" means foods or edible substances isolated from primary food commodities or raw agricultural commodities not intended for human consumption as such, using physical, biological and chemical processes.

This type includes processed (rendered or extracted, possibly refined and/or clarified) fats from mammals, including aquatic mammals, poultry and aquatic organisms such as fishes

# 17 FRUITS (EFG)

FTC A0707

BT EUROPEAN FOOD GROUPS (EFG) [A0690]
RT FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833]

# 1700 LAMB, VEAL, AND GAME PRODUCTS (USDA SR)

FTC A1287

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]
RT MEAT OR MEAT PRODUCT (FROM MAMMAL) (US CFR) [A0150]

RT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]

# 18 FRUIT JUICES (EFG)

FTC A0708

BT EUROPEAN FOOD GROUPS (EFG) [A0690]
RT JUICE OR NECTAR (EUROFIR) [A0841]

# 18 MANUFACTURED FOOD (SINGLE-INGREDIENT) OF ANIMAL ORIGIN (CCPR)

FTC A0666

Al

BT E. PROCESSED FOOD OF ANIMAL ORIGIN (CCPR) [A0648]

The term "single ingredient manufactured food" means a processed food which consists of one identifiable food ingredient, with or without packing medium or minor ingredients such as flavouring agents, spices and condiments, and which is normally pre-packaged and ready for consumption, with or without cooking.

# 1800 BAKED PRODUCTS (USDA SR)

FTC A1288

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT BAKERY PRODUCT (US CFR) [A0191] RT BAKERY WARES (CCFAC) [A0632]

RT BREAD AND SIMILAR PRODUCTS (EUROFIR) [A0817]

RT FINE BAKERY WARE (EUROFIR) [A0821]

# 19 MANUFACTURED FOOD (MULTI-INGREDIENT) OF ANIMAL ORIGIN (CCPR)

FTC A0667

BT E. PROCESSED FOOD OF ANIMAL ORIGIN (CCPR) [A0648]
Al 19 Manufactured food (multi-ingredient) of animal origin

The term "multi-ingredient manufactured food" means a processed food consisting of more than one major

A multi-ingredient food consisting of ingredients of both animal and plant origin will be included in this type if the ingredient(s) of animal origin is (are) predominant

# 19 NON-ALCOHOLIC BEVERAGES (EFG)

FTC A0709

BT EUROPEAN FOOD GROUPS (EFG) [A0690]
RT NON ALCOHOLIC BEVERAGE (EUROFIR) [A0842]

# 1900 SWEETS (USDA SR)

FTC A1289

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT CONFECTIONERY (US CFR) [A0188]
RT CONFECTIONARY (CCFAC) [A0630]

RT SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835]

#### 20 COFFEE, TEA, COCOA POWDER (EFG)

FTC A0710

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT COFFEE, TEA, COCOA OR INFUSION (EUROFIR) [A0845]

#### 2000 CEREAL GRAINS AND PASTA (USDA SR)

FTC A1290

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]
RT MILLED GRAIN OR STARCH PRODUCT (US CFR) [A0149]
RT MACARONI OR NOODLE PRODUCT (US CFR) [A0275]
RT CEREALS AND CEREAL PRODUCTS (CCFAC) [A0631]
RT RICE OR OTHER GRAIN (EUROFIR) [A0814]

RT PASTA AND SIMILAR PRODUCTS (EUROFIR) [A0815]

# 21 BEER (EFG)

FTC A0711

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT BEER OR BEER-LIKE BEVERAGE (EUROFIR) [A0847]

# 2100 FAST FOODS (USDA SR)

FTC A1291

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT FAST FOOD RESTAURANT PREPARED [Z0111]

## 22 WINE (EFG)

FTC A0712

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT WINE, FORTIFIED WINE OR WINE-LIKE BEVERAGE (EUROFIR) [A0849]

### 2200 MEALS, ENTREES, AND SIDEDISHES (USDA SR)

FTC A1292

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT PREPARED FOOD PRODUCT (US CFR) [A0172]
RT PREPARED FOOD PRODUCT (EUROFIR) [A0861]

# 23 OTHER ALCOHOLIC BEVERAGES (EFG)

FTC A0713

BT EUROPEAN FOOD GROUPS (EFG) [A0690] RT LIQUEUR OR SPIRITS (EUROFIR) [A0850]

# 24 RED MEAT AND MEAT PRODUCTS (EFG)

FTC A0714

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT RED MEAT (EUROFIR) [A0794]

#### 25 POULTRY AND POULTRY PRODUCTS (EFG)

FTC A0715

BT EUROPEAN FOOD GROUPS (EFG) [A0690] RT POULTRY MEAT (EUROFIR) [A0795]

# 2500 SNACKS (USDA SR)

FTC A1293

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

RT SNACK FOOD (US CFR) [A0228]

RT READY-TO-EAT SAVORIES (CCFAC) [A0640] RT SAVOURY SNACK (EUROFIR) [A0868]

### 26 OFFALS (EFG)

FTC A0716

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT OFFAL (EUROFIR) [A0796]

#### 27 FISH AND SEAFOOD (EFG)

FTC A0717

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]

### 28 EGGS (EFG)

FTC A0718

BT EUROPEAN FOOD GROUPS (EFG) [A0690]
RT EGG OR EGG PRODUCT (EUROFIR) [A0790]

# 29 MILK (EFG)

FTC A0719

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT MILK (EUROFIR) [A0779]

## 30 CHEESE (EFG)

FTC A0720

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT CHEESE (EUROFIR) [A0784]

## 31 OTHER MILK PRODUCTS (EFG)

FTC A0721

BT EUROPEAN FOOD GROUPS (EFG) [A0690]
RT FERMENTED MILK PRODUCT (EUROFIR) [A0783]

## 32 MISCELLANEOUS FOODS (EFG)

FTC A0722

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT MISCELLANEOUS FOOD PRODUCT (EUROFIR) [A0852]

## 33 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EFG)

FTC A0723

BT EUROPEAN FOOD GROUPS (EFG) [A0690]

RT PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT (EUROFIR) [A0869]

# 3500 ETHNIC FOODS (USDA SR)

FTC A1294

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

#### 3600 RESTAURANT FOODS (USDA SR)

FTC. A1295

BT PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]

#### 4-HEXYLRESORCINOL

FTC B4434

FOOD ADDITIVE [B2972] BT

UF E 586

UF Hexylresorcinol, 4-

UF **INS 586** 

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): antioxidant, colour retention agent.

> Europe: E 586. Codex: INS 586.

## 4-HEXYLRESORCINOL ADDED

FTC H0782

вт FOOD ADDITIVE ADDED [H0399]

## 50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC)

FTC A0987

вт GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874] RT FRUIT OR VEGETABLE PRODUCT (US CFR) [A0257]

RT FRUITS AND VEGETABLES (CIAA) [A0455] RT FRUITS AND VEGETABLES (CCFAC) [A0629]

# 50101500 - VEGETABLES - UNPREPARED/UNPROCESSED (GS1 GPC)

FTC.

вт 50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987]

02 VEGETABLES (CCPR) [A0650] RT

## 50101600 - FRUIT - UNPREPARED/UNPROCESSED (GS1 GPC)

FTC: A0992

50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987] RT

RT FRUIT OR FRUIT PRODUCT (US CFR) [A0143]

RT 01 FRUITS (CCPR) [A0649]

FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833]

# 50101700 - NUTS/SEEDS - UNPREPARED/UNPROCESSED (GS1 GPC)

**FTC** 

BT 50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987]

RT NUT OR SEED PRODUCT (US CFR) [A0306] RT 04 NUTS AND SEEDS (CCPR) [A0652] NUT, SEED OR KERNEL (EUROFIR) [A0823]

## 50101800 - NUTS/SEEDS - PREPARED/PROCESSED (GS1 GPC)

**FTC** A1000

вт 50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987] RT NUT OR SEED PRODUCT (US CFR) [A0306]
RT 04 NUTS AND SEEDS (CCPR) [A0652]
RT NUT, SEED OR KERNEL (EUROFIR) [A0823]

### 50101900 - FRUIT/NUTS/SEEDS COMBINATION (GS1 GPC)

FTC A0996

BT 50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987]

#### 50102000 - FRUIT - PREPARED/PROCESSED (GS1 GPC)

FTC A0988

BT 50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987]

RT FRUIT OR FRUIT PRODUCT (US CFR) [A0143]

RT 01 FRUITS (CCPR) [A0649]

RT FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833]

## 50102100 - VEGETABLES - PREPARED/PROCESSED (GS1 GPC)

FTC A1006

BT 50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987]

RT 02 VEGETABLES (CCPR) [A0650]

#### 50102200 - FRUITS/VEGETABLES/NUTS/SEEDS VARIETY PACKS (GS1 GPC)

FTC A1014

ΔΙ

BT 50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987]

Includes any products that can be described/observed as two or more distinct Fruits, Vegetables, Nuts and Seeds sold together which exist within the schema but belong to different classes, that is two or more products contained within the same pack which cross classes within the Fruits, Vegetables, Nuts and Seeds Family. Includes products such as Salad and Nuts variety packs. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Strawberries and Cream variety packs.

#### 50110000 - MEAT/POULTRY/GAME/BATRACHIAN (GS1 GPC)

FTC A1015

BT GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874]

RT MEAT AND MEAT PRODUCTS (CIAA) [A0459]
RT MEAT AND MEAT PRODUCTS (CCFAC) [A0633]
RT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]

# 50111500 - MEAT/POULTRY/GAME/BATRACHIAN - UNPREPARED/UNPROCESSED (GS1 GPC)

FTC A1020

BT 50110000 - MEAT/POULTRY/GAME/BATRACHIAN (GS1 GPC) [A1015]

## 50112000 - MEAT/POULTRY/GAME/BATRACHIAN - PREPARED/PROCESSED (GS1 GPC)

FTC A1016

BT 50110000 - MEAT/POULTRY/GAME/BATRACHIAN (GS1 GPC) [A1015]

## 50112100 - MEAT/POULTRY/GAME/BATRACHIAN VARIETY PACKS (GS1 GPC)

FTC A1024

BT 50110000 - MEAT/POULTRY/GAME/BATRACHIAN (GS1 GPC) [A1015]

Includes any products that can be described/observed as two or more distinct Meat, Poultry, Game and Batrachian products sold together which exist within the schema but belong to different classes, that is two or more products contained within the same pack which cross classes within the Meat, Poultry, Game and Batrachian Family. Includes products such as hampers of cooked red meats with unprepared and unprocessed Game. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Meat and Relish variety packs.

## 50120000 - SEAFOOD (GS1 GPC)

FTC A1124

BT GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874] RT SEAFOOD OR SEAFOOD PRODUCT (US CFR) [A0267]

RT FISH AND FISH PRODUCTS (CIAA) [A0460] RT FISH AND FISH PRODUCTS (CCFAC) [A0634]

RT SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]

# 50121500 - FISH - UNPREPARED/UNPROCESSED (GS1 GPC)

FTC A1144

BT 50120000 - SEAFOOD (GS1 GPC) [A1124]

#### 50121700 - SHELLFISH UNPREPARED/UNPROCESSED (GS1 GPC)

FTC A1152

BT 50120000 - SEAFOOD (GS1 GPC) [A1124]

#### 50121800 - AQUATIC PLANTS UNPREPARED/UNPROCESSED (GS1 GPC)

FTC A1160

BT 50120000 - SEAFOOD (GS1 GPC) [A1124]

## 50121900 - FISH - PREPARED/PROCESSED (GS1 GPC)

FTC A1140

BT 50120000 - SEAFOOD (GS1 GPC) [A1124]

#### 50122000 - AQUATIC INVERTEBRATES - PREPARED/PROCESSED (GS1 GPC)

FTC A1125

BT 50120000 - SEAFOOD (GS1 GPC) [A1124]
RT 10 INVERTEBRATE ANIMALS (CCPR) [A0658]

## 50122100 - SHELLFISH PREPARED/PROCESSED (GS1 GPC)

FTC A1148

BT 50120000 - SEAFOOD (GS1 GPC) [A1124]

#### 50122200 - AQUATIC PLANTS PREPARED/PROCESSED (GS1 GPC)

FTC A1156

BT 50120000 - SEAFOOD (GS1 GPC) [A1124]

## 50122300 - AQUATIC INVERTEBRATES - UNPREPARED/UNPROCESSED (GS1 GPC)

FTC A1129

BT 50120000 - SEAFOOD (GS1 GPC) [A1124]
RT 10 INVERTEBRATE ANIMALS (CCPR) [A0658]

## 50122400 - SEAFOOD VARIETY PACKS (GS1 GPC)

FTC A1164

ΑI

BT 50120000 - SEAFOOD (GS1 GPC) [A1124]

Includes any products that can be described/observed as two or more distinct Seafood Products sold together which exist within the schema but belong to different classes, that is two or more products contained within the same pack which cross classes within the Seafood Family. Includes products such as Shrimp and Cod variety packs and Crabsticks and Herring variety packs. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Fish and Tartar Sauce variety packs and cockles and mussels variety packs.

# 50122500 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD COMBINATION (GS1 GPC)

FTC A1133

BT 50120000 - SEAFOOD (GS1 GPC) [A1124]

# 50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC)

FTC A1025

BT GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874]

RT DAIRY PRODUCT (US CFR) [A0164] RT DAIRY PRODUCTS (CIAA) [A0452]

RT DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC) [A0626]

RT EGG AND EGG PRODUCTS (CCFAC) [A0635]

RT MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]

## 50131600 - EGGS/EGG SUBSTITUTES (GS1 GPC)

FTC A1038

BT 50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) [A1025]

RT EGG OR EGG PRODUCT (US CFR) [A0261]

RT EGG AND EGG PRODUCTS (CIAA) [A0461] RT EGG OR EGG PRODUCT (EUROFIR) [A0790]

## 50131700 - MILK/MILK SUBSTITUTES (GS1 GPC)

FTC A1042

BT 50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) [A1025]

RT MILK OR MILK PRODUCT (US CFR) [A0148]

RT MILK (EUROFIR) [A0779]

## 50131800 - CHEESE/CHEESE SUBSTITUTES (GS1 GPC)

FTC A1030

BT 50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) [A1025]

# 50131900 - BUTTER/BUTTER SUBSTITUTES (GS1 GPC)

FTC A1026

BT 50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) [A1025]

RT BUTTER (EUROFIR) [A0809]

RT BUTTER [C0179]

# 50132000 - CREAM/CREAM SUBSTITUTES (GS1 GPC)

FTC A1034

BT 50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) [A1025]

## 50132100 - YOGHURT/YOGHURT SUBSTITUTES (GS1 GPC)

FTC A1046

BT 50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) [A1025]

RT CULTURED MILK PRODUCT (US CFR) [A0101]
RT FERMENTED MILK PRODUCT (EUROFIR) [A0783]

## 50132200 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES VARIETY PACKS (GS1 GPC)

FTC A1050

ΑI

BT 50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) [A1025]

Includes any products that can be described/observed as two or more distinct Milk, Butter, Cream, Yogurt, Cheese, Egg or Substitute products sold together which exist within the schema but belong to different classes, that is two or more products contained within the same pack which cross classes within the Milk, Butter, Cream, Yogurts, Cheese, Eggs and Substitutes Family. Includes products such as Yogurts with Cream variety packs. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Strawberries and Cream variety packs.

## 50150000 - OILS/FATS EDIBLE (GS1 GPC)

FTC A1051

BT GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874]

RT FATS AND OILS (CIAA) [A0453]

RT FATS AND OILS, AND FAT EMULSIONS (TYPE WATER-IN-OIL) (CCFAC) [A0627]

RT FAT OR OIL (EUROFIR) [A0805]

RT FAT OR OIL [C0190]

# 50151500 - OILS EDIBLE (GS1 GPC)

FTC A1058

BT 50150000 - OILS/FATS EDIBLE (GS1 GPC) [A1051]

# 50151600 - FATS EDIBLE (GS1 GPC)

FTC A1052

BT 50150000 - OILS/FATS EDIBLE (GS1 GPC) [A1051]

### 50151700 - OILS/FATS EDIBLE VARIETY PACKS (GS1 GPC)

FTC A1060

BT 50150000 - OILS/FATS EDIBLE (GS1 GPC) [A1051]

Al Includes any products that can be described/observed as two or more distinct Edible Fats sold together, which exist within the schema belonging to different bricks but to the same class, that is two or more products contained within the same pack which cross bricks within the Fats Edible class. Includes products such as Lard and Dripping sold together. Items that are received free with purchases should be removed from the classification decision-making

process. Excludes products such as Margarine and Vegetable Oil variety packs.

#### 50160000 - CONFECTIONERY/SUGAR SWEETENING PRODUCTS (GS1 GPC)

FTC A0976

BT GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874]

RT CONFECTIONARY (CIAA) [A0456] RT CONFECTIONARY (CCFAC) [A0630]

RT SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835]

## 50161500 - SUGARS/SUGAR SUBSTITUTE PRODUCTS (GS1 GPC)

FTC A0982

BT 50160000 - CONFECTIONERY/SUGAR SWEETENING PRODUCTS (GS1 GPC) [A0976]

# 50161800 - CONFECTIONERY PRODUCTS (GS1 GPC)

FTC A0977

BT 50160000 - CONFECTIONERY/SUGAR SWEETENING PRODUCTS (GS1 GPC) [A0976]

# 50161900 - CONFECTIONERY/SUGAR SWEETENING PRODUCTS VARIETY PACKS (GS1 GPC)

FTC A0986

BT 50160000 - CONFECTIONERY/SUGAR SWEETENING PRODUCTS (GS1 GPC) [A0976]

Al Includes any products that can be described/observed as two or more distinct Confectionery and Sugar Sweeteners sold together which exist within the schema but belong to different classes, that is two or more products contained within the same pack which cross classes within the Confectionery and Sugar Sweetening Products Family. Includes products such as Chocolate with Treacle variety packs. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Chocolate and Chewing Gum variety packs and Chocolate and Wine variety packs.

#### 50170000 - SEASONINGS/PRESERVATIVES/EXTRACTS (GS1 GPC)

FTC A1165

BT GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874]

RT FLAVORING OR SEASONING (US CFR) [A0133]

RT SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC. (CCFAC) [A0637]

RT SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR) [A0853]

### 50171500 - HERBS/SPICES/EXTRACTS (GS1 GPC)

FTC A1166

BT 50170000 - SEASONINGS/PRESERVATIVES/EXTRACTS (GS1 GPC) [A1165]

RT 05 HERBS AND SPICES (CCPR) [A0653]

## 50171700 - VINEGARS/COOKING WINES (GS1 GPC)

FTC A1198

BT 50170000 - SEASONINGS/PRESERVATIVES/EXTRACTS (GS1 GPC) [A1165]

# 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC)

FTC A1183

BT 50170000 - SEASONINGS/PRESERVATIVES/EXTRACTS (GS1 GPC) [A1165]

RT CONDIMENT OR RELISH (US CFR) [A0179]

RT CONDIMENT (EUROFIR) [A0858]

# 50171900 - PICKLES/RELISHES/CHUTNEYS/OLIVES (GS1 GPC)

FTC A1175

BT 50170000 - SEASONINGS/PRESERVATIVES/EXTRACTS (GS1 GPC) [A1165]

RT RELISH (US CFR) [A0225]

RT CHUTNEY OR PICKLE (EUROFIR) [A0860]

# 50172000 - SEASONINGS/PRESERVATIVES/EXTRACTS VARIETY PACKS (GS1 GPC)

FTC A1202

BT 50170000 - SEASONINGS/PRESERVATIVES/EXTRACTS (GS1 GPC) [A1165]

Al Includes any products that can be described/observed as two or more distinct Seasonings, Preservatives or Extracts sold together which exist within the schema but belong to different classes, that is two or more products contained within the same pack which cross classes within the Seasonings, Preservatives and Extracts Family. Includes products such as Salt and Vinegar variety packs. Items that are received free with purchases should be

removed from the classification decision-making process. Excludes products such as Salt and Pepper variety packs and Salad Dressing and Salad variety packs.

# 50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC)

FTC A0927

BT GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874]

RT BAKERY PRODUCT (US CFR) [A0191]
RT BAKERY WARES (CIAA) [A0458]
RT BAKERY WARES (CCFAC) [A0632]

## 50181700 - BAKING/COOKING MIXES/SUPPLIES (GS1 GPC)

FTC A0928

BT 50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC) [A0927]

#### 50181900 - BREAD (GS1 GPC)

FTC A0943

BT 50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC) [A0927]

RT BREAD (US CFR) [A0178]

RT BREAD AND SIMILAR PRODUCTS (EUROFIR) [A0817]

## 50182000 - SWEET BAKERY PRODUCTS (GS1 GPC)

FTC A0951

BT 50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC) [A0927]

# 50182100 - BISCUITS/COOKIES (GS1 GPC)

FTC A0936

BT 50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC) [A0927]

## 50182200 - SAVOURY BAKERY PRODUCTS (GS1 GPC)

FTC A0947

BT 50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC) [A0927]

# 50182300 - BREAD/BAKERY PRODUCTS VARIETY PACKS (GS1 GPC)

**FTC** A0959

ΑI

BT 50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC) [A0927]

Includes any products that can be described/observed as two or more distinct Bread and Bakery Products sold together which exist within the schema but belong to different classes, that is two or more products contained within the same pack which cross classes within the Bread and Bakery Products Family. Includes products such as Pizza with Garlic Bread variety packs. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Sponge Cakes and Danish Pastries variety packs and Breadsticks and Dips variety packs.

# 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC)

FTC A1061

BT GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874]

RT PREPARED FOOD PRODUCT (US CFR) [A0172]
RT PREPARED FOOD PRODUCT (EUROFIR) [A0861]

# 50191500 - PREPARED SOUPS (GS1 GPC)

FTC A1101

BT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]

RT SOUP (US CFR) [A0198] RT SOUP (EUROFIR) [A0865]

# 50192100 - SNACKS (GS1 GPC)

FTC A1108

BT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]

RT SNACK FOOD (US CFR) [A0228]
RT SAVOURY SNACK (EUROFIR) [A0868]

# 50192300 - DESSERTS/DESSERT SAUCES/TOPPINGS (GS1 GPC)

FTC A1073

BT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]

RT DESSERT (US CFR) [A0222] RT DESSERT (EUROFIR) [A0864]

#### 50192400 - SWEET SPREADS (GS1 GPC)

FTC A1112

BT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]

## 50192500 - SANDWICHES/FILLED ROLLS/WRAPS (GS1 GPC)

FTC A1105

BT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]

RT SANDWICH (US CFR) [A0218] RT SANDWICH (EUROFIR) [A1203]

## 50192900 - PASTA/NOODLES (GS1 GPC)

FTC A1095

BT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]

RT PASTA DISH (US CFR) [A0220]

RT MACARONI OR NOODLE PRODUCT (US CFR) [A0275]
RT PASTA AND SIMILAR PRODUCTS (EUROFIR) [A0815]

RT PASTA DISH (EUROFIR) [A1204]

#### 50193000 - BABY/INFANT - FOODS/BEVERAGES (GS1 GPC)

FTC A1062

BT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]

#### 50193100 - VEGETABLE BASED PRODUCTS (GS1 GPC)

FTC A1117

BT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]

## 50193200 - GRAIN BASED PRODUCTS (GS1 GPC)

FTC A1089

BT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]

## 50193300 - DOUGH BASED PRODUCTS (GS1 GPC)

FTC A1083

BT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]

# 50193400 - PREPARED/PRESERVED FOODS VARIETY PACKS (GS1 GPC)

FTC A1123

ΑI

BT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]

Includes any products that can be described/observed as two or more distinct Prepared and Preserved Foods sold together which exist within the schema but belong to different classes, that is two or more products contained within the same pack which cross classes within the Prepared and Preserved Foods Family. Includes products such as Chicken Korma and Ice Cream variety packs. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Jam and Chocolate Spread variety packs and Chips and Dips variety packs.

# 50193500 - DAIRY/EGG BASED PRODUCTS (GS1 GPC)

FTC A1067

BT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]

### 50200000 - BEVERAGES (GS1 GPC)

FTC A0875

BT GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874]

RT BEVERAGE (US CFR) [A0229] RT BEVERAGES (CIAA) [A0465]

RT BEVERAGES, EXCLUDING DAIRY PRODUCTS (CCFAC) [A0639]

RT BEVERAGE (NON-MILK) (EUROFIR) [A0840]

### 50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC)

FTC A0891

BT 50200000 - BEVERAGES (GS1 GPC) [A0875]
RT STEEPED BEVERAGE (US CFR) [A0268]

RT COFFEE, TEA, COCOA OR INFUSION (EUROFIR) [A0845]

### 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC)

FTC A0876

BT 50200000 - BEVERAGES (GS1 GPC) [A0875]
RT ALCOHOLIC BEVERAGE (US CFR) [A0278]
RT ALCOHOLIC BEVERAGE (EUROFIR) [A0846]

# 50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC)

FTC A0912

BT 50200000 - BEVERAGES (GS1 GPC) [A0875]
RT NONALCOHOLIC BEVERAGE (US CFR) [A0112]
RT NON ALCOHOLIC BEVERAGE (EUROFIR) [A0842]

## 50202400 - NON ALCOHOLIC BEVERAGES - NOT READY TO DRINK (GS1 GPC)

FTC A0902

BT 50200000 - BEVERAGES (GS1 GPC) [A0875]
RT NONALCOHOLIC BEVERAGE (US CFR) [A0112]
RT NON ALCOHOLIC BEVERAGE (EUROFIR) [A0842]

#### 50202500 - BEVERAGES VARIETY PACKS (GS1 GPC)

FTC A0926

BT 50200000 - BEVERAGES (GS1 GPC) [A0875]

Al Includes any products that can be described/observed as two or more distinct Beverages sold together which exist within the schema but belong to different classes, that is two or more products contained within the same pack which cross classes within the Beverages Family. Includes products such as Gin with Tonic Water variety packs. Excludes products such as Still and Sparkling Wine variety packs and Wine and Chocolate variety packs.

## 50220000 - CEREAL/GRAIN/PULSE PRODUCTS (GS1 GPC)

FTC A0960

BT GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874]

RT GRAIN OR STARCH PRODUCT (US CFR) [A0125]
RT CEREALS AND CEREAL PRODUCTS (CIAA) [A0457]
RT CEREALS AND CEREAL PRODUCTS (CCFAC) [A0631]
RT GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]

# 50221000 - GRAINS/FLOUR (GS1 GPC)

FTC A0961

BT 50220000 - CEREAL/GRAIN/PULSE PRODUCTS (GS1 GPC) [A0960]

# 50221200 - PROCESSED CEREAL PRODUCTS (GS1 GPC)

FTC A0969

BT 50220000 - CEREAL/GRAIN/PULSE PRODUCTS (GS1 GPC) [A0960]

## 50221300 - CEREAL/GRAIN/PULSE PRODUCTS VARIETY PACKS (GS1 GPC)

FTC A0975

ΑI

BT 50220000 - CEREAL/GRAIN/PULSE PRODUCTS (GS1 GPC) [A0960]

Includes any products that can be described/observed as two or more distinct Cereal, Grain and Pulse Products sold together which exist within the schema but belong to different classes, that is two or more products contained within the same pack which cross classes within the Cereal, Grain and Pulse Products Family. Includes products such as Cereal Bars and ready to eat Couscous variety packs. Items that are received free with purchases should be removed from the classification decision-making process. Excludes products such as Semolina and not ready to eat Polenta variety packs and Cereal Bars and ready to drink Milkshake variety packs.

# A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR)

FTC A0644

BT CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

#### A. PRODUCT TYPE

FTC A0361

BT LANGUAL THESAURUS ROOT [00000]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

#### **AALAND ISLANDS**

FTC R0522

BT EUROPE, NORDIC COUNTRIES [R0360]

#### **ABALONE**

FTC B1408

BT ARCHAEOGASTROPOD [B1002]

UF abalones nei haliotis spp.

Al <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897]

<SCIGEN>Haliotis Linnaeus, 1758 [ITIS 69493]

<SCIGEN>Haliotis spp. [CEC 1312] <SCIGEN>Haliotis spp [FAO ASFIS ABX]

#### **ABALONE MUSHROOM**

FTC B1645

BT OYSTER MUSHROOM [B1632]

UF white elf

Al <SCINAM>Pleurotus cystidiosus O.K. Mill., 1969 [INDEX FUNGORUM 337245]

### abalones nei

USE ABALONE [B1408]

abas

USE GUAVA [B1333]

abata cola

USE COLA [B1279]

abatacola

USE COLA [B1279]

# abelmoschus esculentus

USE OKRA [B1241]

# abelmoschus manihot

USE SUNSET MUSKMALLOW [B4283]

# abelmoschus moschatus

USE MUSKMALLOW [B4284]

## abelmoschus moschatus subsp. tuberosus

USE NATIVE ROSELLA [B4303]

# abelmosk

USE MUSKMALLOW [B4284]

# abogado

USE AVOCADO [B1470]

# abraham's balm

USE CHASTE TREE [B4205]

### abramis brama

USE BREAM [B1763]

### abyssinian banana

USE RED BANANA [B1561]

### **ACACIA (GENUS)**

FTC B1327

BT HEMICELLULOSE-PRODUCING PLANT [B1014]

UF acacia spp.
UF wattle

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCIGEN>Acacia P. Mill. [ITIS 26417] <SCIGEN>Acacia sp. [GRIN 300004] <SCIGEN>Acacia Mill. [PLANTS ACACI] <SCIGEN>Acacia [DPNL 2003 7032]

\$i\$Acacia\$/i\$ is a genus of shrubs and trees belonging to the subfamily \$i\$Mimosoideae\$/i\$ of the family

\$i\$Fabaceae\$/i\$. Acacias are also known as thorntrees, whistling thorns or wattles.

#### acacia pennata

USE CLIMBING WATTLE [B2455]

### acacia spp.

USE ACACIA (GENUS) [B1327]

### **ACANTHISTIUS**

FTC B4025

BT SEA BASS FAMILY [B1524]

UF acanthistius spp.

AI <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Acanthistius Gill, 1862 [ITIS 167952]

### acanthistius brasilianus

USE ARGENTINE SEA BASS [B1762]

### acanthistius spp.

USE ACANTHISTIUS [B4025]

### acanthocardia aculeata

USE SPINY COCKLE [B1964]

## acanthocardia spinosa

USE KNOTTED COCKLE [B3648]

## acanthocybium solandri

USE WAHOO [B1630]

## acanthopagrus australis

USE SILVER BREAM [B3371]

## acanthuridae

USE SURGEONFISH FAMILY [B2303]

### acaupa

USE GRAY SEATROUT [B2375]

### acca sellowiana

USE PINEAPPLE GUAVA [B2767]

### **ACEROLA**

FTC B1360

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF barbados cherry UF malpighia glabra UF malpighia marginata UF west indian cherry

ΑI <SCIFAM>Malpighiaceae [ITIS 29253]

> <SCINAM>Malpighia glabra L. [ITIS 565291] <SCINAM>Malpighia glabra L. [GRIN 23206] <SCINAM>Malpighia glabra L. [PLANTS MAGL6]
> <SCINAM>Malpighia glabra L. [EuroFIR-NETTOX 2007 173]

<SCINAM>Malpighia glabra L. [DPNL 2003 11046]

<MANSFELD>14412

#### **ACESULFAME K**

FTC B2976

вт FOOD ADDITIVE [B2972] Acesulfame potassium

UF UF **INS 950** 

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): flavour enhancer, sweetener.

> Europe: E 950. Codex: INS 950.

### **ACESULFAME K ADDED**

**FTC** H0401

BT FOOD ADDITIVE ADDED [H0399]

### Acesulfame potassium

USE ACESULFAME K [B2976]

## **ACETATE CELLULOSE FILM**

FTC. M0323

BT CELLULOSE FILM [M0322]

## **ACETIC ACID**

SN

FTC B2977

FOOD ADDITIVE [B2972] BT UF Acetic acid, glacial

UF E 260 **INS 260** UF

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive; technological purpose(s): acidity regulator, preservative.

Europe: E 260. Codex: INS 260.

## ACETIC ACID ADDED

FTC H0402

BT FOOD ADDITIVE ADDED [H0399]

### ACETIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS

FTC B2978

BT FOOD ADDITIVE [B2972]

UF Acetic and fatty acid esters of glycerol

UF E 472a UF INS 472a

SN I

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive; technological purpose(s): emulsifier, sequestrant, stabilizer.

Europe: E 472a. Codex: INS 472a.

## ACETIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED

FTC H0403

BT FOOD ADDITIVE ADDED [H0399]

### ACETIC ACID FERMENTED

FTC H0300

BT CARBOHYDRATE FERMENTED [H0256]

### Acetic acid, glacial

USE ACETIC ACID [B2977]

### Acetic and fatty acid esters of glycerol

USE ACETIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B2978]

### ACETYLATED DISTARCH ADIPATE

FTC B2979

BT FOOD ADDITIVE [B2972]

UF E 1422 UF INS 1422

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on

the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, emulsifier, stabilizer, thickener.

Europe: E 1422. Codex: INS 1422.

### ACETYLATED DISTARCH ADIPATE ADDED

FTC H0404

BT FOOD ADDITIVE ADDED [H0399]

### **ACETYLATED DISTARCH PHOSPHATE**

FTC B2980

BT FOOD ADDITIVE [B2972]

UF E 1414 UF INS 1414

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, emulsifier, stabilizer, thickener.

Europe: E 1414. Codex: INS 1414.

### **ACETYLATED DISTARCH PHOSPHATE ADDED**

FTC H0405

BT FOOD ADDITIVE ADDED [H0399]

## **ACETYLATED OXIDISED STARCH**

FTC B4401

BT FOOD ADDITIVE [B2972]
UF Acetylated oxidized starch

UF E 1451 UF INS 1451

SN If used f

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, emulsifier, stabilizer, thickener.

Europe: E 1451. Codex: INS 1451.

## ACETYLATED OXIDISED STARCH ADDED

FTC H0783

BT FOOD ADDITIVE ADDED [H0399]

UF acetylated oxidized starch added

### Acetylated oxidized starch

USE ACETYLATED OXIDISED STARCH [B4401]

### acetylated oxidized starch added

ACETYLATED OXIDISED STARCH ADDED [H0783] USE

#### **ACETYLATED STARCH**

**FTC** R2981

FOOD ADDITIVE [B2972] BT

UF E 1420 UF INS 1420 UF Starch acetate

> If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, emulsifier, stabilizer, thickener.

> Furone: F 1420. Codex: INS 1420.

## ACETYLATED STARCH ADDED

FTC: H0406

BT FOOD ADDITIVE ADDED [H0399]

achatina

USE GIANT SNAIL [B4386]

achira

USE EDIBLE CANNA [B3441]

achiridae

**USE** FRESHWATER SOLE [B4044]

achras sapota

**USE** SAPODILLA [B1693]

## ACID (CODEX)

**FTC** 

CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351] BT

ΑI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### ACID (EC)

FTC A0325

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that increases the acidity of a food stuff and/or imparts to a sour taste to it. European Council Directive 95/2/EC.

## acid cherry

USE SOUR CHERRY [B1052]

## **ACID REDUCED**

FTC H0393

BT COMPONENT REMOVED [H0238]

SN Used when a juice, typically orange, has undergone a process specified in 21 CFR 146.148 to reduce the adicity of

the food

### **ACIDIFIED**

FTC H0200

BT FLAVORING OR TASTE INGREDIENT ADDED [H0117]

UF pickled by acidification

SN Used when acid is added to a food product at any level.

### **ACIDIFIER**

FTC A0322

BT FOOD ADDITIVE (US CFR) [A0181]

### **ACIDIFIER (CODEX)**

FTC A0363

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## **ACIDITY REGULATOR (EC)**

FTC A0326

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that alters or controls the acidity or alkalinity of a foodstuff. European Council Directive 95/2/EC.

### acipenser gueldenstaedti

USE RUSSIAN STURGEOUN [B3811]

# acipenser güldenstädti

USE RUSSIAN STURGEOUN [B3811]

## acipenser medirostris

USE GREEN STURGEON [B1972]

### acipenser naccarii

USE ADRIATIC STURGEON [B3816]

## acipenser nudiventris

USE FRINGE-BARBEL STURGEON [B3815]

## acipenser ruthenus

USE STERLET [B3814]

# acipenser spp.

USE STURGEON [B1465]

## acipenser stellatus

USE SEVRUGA [B3813]

## acipenser sturio

USE EUROPEAN STURGEON [B3812]

## acipenser transmontanus

USE WHITE STURGEON [B1973]

### acipenseridae

USE STURGEON FAMILY [B1897]

## aciperseriformes

USE FISH, ACIPENSERIFORM [B1020]

ackee

USE AKEE [B1690]

acorn

**USE** OAK [B1715]

## **ACORN SQUASH**

FTC B2064

BT WINTER SQUASH [B1189]
UF cucurbita pepo var. pepo

## **ACRYL-NITRILE CONTAINER**

FTC M0360

BT POLYAMIDE CONTAINER [M0359]

UF acrylonitrile container

#### acrylonitrile container

USE ACRYL-NITRILE CONTAINER [M0360]

### actinidia chinensis

USE KIWIFRUIT [B1664]

#### actinidia sinensis

USE KIWIFRUIT [B1664]

### **ACTINOMYCETALES USED AS FOOD SOURCE**

FTC B2849

BT BACTERIA [B2846]

Al The Prokaryotes, 2d ed., 1992, v. I & II, p.198 etc.

## adansonia digitata

USE BAOBAB [B2759]

## adansonia somalensis

USE BAOBAB [B2759]

## adansonia sphaerocarpa

USE BAOBAB [B2759]

### adansonia sulcata

USE BAOBAB [B2759]

### **ADHESIVE**

FTC M0221

BT SEALING/CLOSING ELEMENT [M0220]

## ADIPIC ACID

FTC B2982

BT FOOD ADDITIVE [B2972]

UF E 355 UF INS 355

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): acidity regulator.

> Europe: E 355. Codex: INS 355.

### ADIPIC ACID ADDED

H0407

FOOD ADDITIVE ADDED [H0399]

## ADJUNCT CHARACTERISTICS OF FOOD NOT KNOWN

70001

Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

### ADJUNCT CHARACTERISTICS OF MEAT, POULTRY OR FISH

FTC

BT Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

### ADJUNCT CHARACTERISTICS OF PLANTS

**FTC** 70268

BT Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

## adrianichthyidae

USE RICEFISH FAMILY [B2372]

## **ADRIATIC STURGEON**

FTC B3816

BT STURGEON [B1465] UF acipenser naccarii

<SCIFAM>Acipenseridae [ITIS 161064] ΑI

<SCINAM>Acipenser naccarii Bonaparte, 1836 [ITIS 161076] <SCINAM>Acipenser naccarii Bonaparte, 1836 [Fishbase 2004 2504] <SCINAM>Acipenser naccarii Bonaparte 1836 [FAO ASFIS AAA] <SCINAM>Acipenser naccarii Bonaparte, 1830 [CEC 1993 131]

<SCINAM>Acipenser naccarii [2010 FDA Seafood List]

## adult food

HUMAN CONSUMER, ADULT [P0188] USE

## **ADVANTAME**

ΑI

**FTC** B4458

BT OTHER CHEMICAL FOOD SOURCE [B2973]

> Advantame is a new ultrahigh potency sweetener and flavor enhancer developed by Ajinomoto. It is derived from aspartame and vanillin. Advantame is approximately 20,000 times sweeter than sugar and 100 times sweeter than aspartame. Advantame has been approved for use in Australia and New Zealand. It had been deemed Generally Recognized As Safe (GRAS) as a flavor for use in non-alcoholic beverages, chewing gum, milk products and frozen dairy products. A Food Additive Petition was submitted in April 2009 to the US FDA seeking approval for use of advantame as a sweetener in powdered beverages and for tabletop use and it is under review by the European Food Safety Authority (EFSA).[http://www.caloriecontrol.org/sweeteners-and-lite/sugar-substitutes/advantame]

### **ADZUKI BEAN**

FTC B1110

BT BEAN (VEGETABLE) [B1567]

UF azuki bean

UF phaseolus angularis UF vigna angularis

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Vigna angularis (Willd.) Ohwi & Ohashi [ITIS 505691]

<SCINAM>Vigna angularis var. angularis [GRIN 312022]

<SCINAM>Vigna angularis (Willd.) Ohwi & Ohashi [PLANTS VIAN7]

<SCINAM>Vigna angularis (Willd.) Ohwi & H.Ohashi var. angularis [EuroFIR-NETTOX 2007 297]

<SCINAM>Vigna angularis (Willd.) Ohwi & H.Ohashi [DPNL 2003 13835]

<MANSFELD>27404

## aequipecten gibbus

USE ATLANTIC CALICO SCALLOP [B1945]

### aequipecten opercularis

USE QUEEN SCALLOP [B2715]

### **AERATED**

FTC H0178

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

SN Used for products with which a substantial amount of air has been mixed through mechanical action. Do not use

when air was introduced primarily through chemical action or through fermentation.

### **AERATED BY CREAMING**

FTC H0359

BT AERATED [H0178]

UF creamed

SN Used when a solid fat (butter, margarine, shortening) is aerated to a creamy appearance, often with the addition of

sugar.

## **AERATED BY WHIPPING**

FTC H0358

BT AERATED [H0178]

UF beaten
UF whipped

SN Used when foods or liquids (or a combination) are aerated by vigorously mixing them using a whip, whisk, spoon,

spatula, rotary beater or electric mixer.

### **AERATED CONFECTIONERY (US CFR)**

FTC A0141

BT SOFT CANDY (US CFR) [A0293]

UF confectionery, aerated

Al Confectionery into which a substantial amount of air has been incorporated to produce a sponge-like or chewy

texture. Examples are marshmallow and nougat.

## AESOP SHRIMP

FTC B3618

BT PANDALID SHRIMP FAMILY [B1119]

UF pandalus montagui

Al <SCIFAM>Pandalidae Haworth, 1825 [ITIS 96965]

<SCINAM>Pandalus montagui Leach, 1814 [ITIS 96971] <SCINAM>Pandalus montagui Leach ,1814 [FAO ASFIS AES] <SCINAM>Pandalus montagui Leach, 1814 [CEC 1993 1225]

## afars issas

USE DJIBOUTI [R0203]

## **AFGHANISTAN**

FTC R0102

BT ASIA, WESTERN [R0350]

SN US FDA 1995 Code: AF

## **AFRAMOMUM**

FTC B2760

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF aframomum alboviolaceum
UF aframomum angustifolium
UF aframomum giganteum
UF aframomum latifolium
UF aframomum melegueta
UF aframomum stipulatum

### aframomum alboviolaceum

USE AFRAMOMUM [B2760]

### aframomum angustifolium

USE AFRAMOMUM [B2760]

### aframomum giganteum

USE AFRAMOMUM [B2760]

### aframomum latifolium

USE AFRAMOMUM [B2760]

### aframomum melegueta

USE AFRAMOMUM [B2760]

### aframomum melegueta

USE GRAINS-OF-PARADISE [B4352]

### aframomum stipulatum

USE AFRAMOMUM [B2760]

## **AFRICA**

FTC R0339

BT CONTINENTS, REGIONS AND COUNTRIES [R0509]

SN US FDA 1995 Code: QM

## AFRICA - INLAND WATERS (FAO MAJOR FISHING AREAS 01)

FTC R0125

BT INLAND WATERS [R0512]

SN US FDA 1995 Code: AA01: \*AFRICAN CONTINENTAL FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Areas 01: [ftp://ftp.fao.org/fi/maps/fig\_h1\_1.gif]

## AFRICA, CENTRAL

FTC R0340

BT AFRICA [R0339] UF central africa

SN US FDA 1995 Code: QM01

## AFRICA, EASTERN

FTC R0341

BT AFRICA [R0339] UF east africa

SN US FDA 1995 Code: QM02

## AFRICA, NORTHERN

FTC R0342

BT AFRICA [R0339] UF north africa

SN US FDA 1995 Code: QM03

### **AFRICA, SOUTHERN**

FTC R0343

BT AFRICA [R0339]
UF southern africa

SN US FDA 1995 Code: QM04

## AFRICA, WESTERN

FTC R0344

BT AFRICA [R0339] UF west africa

SN US FDA 1995 Code: QM05

#### african apricot

USE GAMBEYA [B2790]

### AFRICAN BUFFALO

FTC B4156

BT BOVINE [B4374]
UF cape buffalo
UF syncerus caffer

Al <SCIFAM>Bovidae Gray, 1821 [ITIS 180704]

<SCINAM>Syncerus caffer (Sparrman, 1779) [ITIS 183847] <SCINAM>Syncerus caffer Sparrman, 1779 [MSW3 14200707]

The African buffalo, affalo, nyati, mbogo or Cape buffalo (\$i\$Syncerus caffer\$/i\$), is a large African bovine. It is not closely related to the slightly larger wild Asian water buffalo, but its ancestry remains unclear. Owing to its unpredictable nature, which makes it highly dangerous to humans, it has not been domesticated unlike its Asian counterpart the domestic Asian water buffalo.[http://en.wikipedia.org/wiki/Syncerus\_caffer]

### AFRICAN EBONY

FTC B2818

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF diospyros bicolor
UF diospyros mespiliformis
UF diospyros senegalensis

UF jackal berry
UF monkey guava
UF nigerian ebony
UF swamp ebony

AI <SCINAM>Diospyros mespiliformis Hochst. ex A. DC. [GRIN 14301] <SCINAM>Diospyros mespiliformis Hochst. ex A. DC. [PLANTS DIME8]

## AFRICAN FAN PALM

FTC B2799

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF borassus aethiopum UF palmyra palm

AI <SCIFAM>Arecaceae [ITIS 500043]

<SCINAM>Borassus aethiopum C. Martius [ITIS 506708] <SCINAM>Borassus aethiopum Mart. [GRIN 7424] <SCINAM>Borassus aethiopum Mart. [PLANTS BOAE]

### AFRICAN FINGER MILLET

FTC B4317

BT FINGER MILLET [B4316]
UF eleusine coracana ssp. africana
AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Eleusine coracana ssp. africana (Kennedy & O&apos;Byrne) Hilu & de Wet [ITIS 524027] <SCINAM>Eleusine coracana subsp. africana (Kenn.-O&apos;Byrne) Hilu & de Wet [GRIN 400470]

<<SCINAM>Eleusine coracana (L.) Gaertn. ssp. africana (Kennedy & O&apos;Byrne) Hilu & de Wet [PLANTS ELCOA]

### AFRICAN HORNED CUCUMBER

FTC B2842

BT FRUIT USED AS VEGETABLE [B1006]

UF cucumis metuliferus

UF kiwano

Al <SCIFAM>Cucurbitaceae [ITIS 22337]

<SCINAM>Cucumis metuliferus E. Mey. ex Naud. [ITIS 501835] <SCINAM>Cucumis metuliferus E. Mey. ex Naud. [PLANTS CUME3] <SCINAM>Cucumis metuliferus E.Mey. ex Naudin [DPNL 2003 9045]

The horned melon (\$i\$Cucumis metuliferus\$/i\$), also called African horned cucumber or melon, jelly melon, hedged gourd, English tomato, melano, kiwano, or cherie, is an annual vine in the cucumber and melon family.[http://en.wikipedia.org/wiki/Cucumis\_metuliferus]

#### african lobster

USE MOZAMBIQUE LOBSTER [B3595]

## **AFRICAN LOCUST BEAN**

FTC B2926

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF nere

UF parkia filicoidea

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCISUBORD>Parkia filicoidea Welw. ex Oliver [ITIS 506260]<SCISUBORD>Parkia filicoidea Welw. ex Oliv. [GRIN 26778]<SCISUBORD>Parkia filicoidea Welw. ex Oliv. [PLANTS PAFI12]

## AFRICAN LUNGFISH FAMILY

FTC B1993

BT FISH, LEPIDOSIRENIFORM [B1994]

UF protopteridae

AI <SCIFAM>Protopteridae [ITIS 161043]

## african mammee-apple

USE MAMMEA [B2810]

## african mammyapple

USE MAMMEA [B2810]

## **AFRICAN MANGO**

FTC B2806

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF african wild mango
UF bush mango
UF irvingia gabonensis

Al <SCINAM>Irvingia gabonensis (Aubry-Lecomte ex O'Rorke) Baill. [GRIN 20449]

### african marigold

USE AZTEC MARIGOLD [B2339]

### african matchbox crab

USE MOTTLED SHORE CRAB [B3566]

### AFRICAN MUDFISH

FTC B2317

BT AFRICAN MUDFISH FAMILY [B3810]

UF phractolaemus ansorgii

Al <SCIFAM>Phractolaemidae [ITIS 162841]

<SCINAM>Phractolaemus ansorgii Boulenger, 1901 [ITIS 162844] <SCINAM>Phractolaemus ansorgii Boulenger, 1901 [Fishbase 2004 5226] <SCINAM>Phractolaemus ansorgii Boulenger 1901 [FAO ASFIS GPH]

### **AFRICAN MUDFISH FAMILY**

FTC B3810

BT FISH, GONORYNCHIFORM [B2543]

UF phractolaemidae

Al <SCIFAM>Phractolaemidae [ITIS 162841]

### **AFRICAN OIL PALM**

FTC B3330 BT PALM [B1286] UF elaeis guineensis

#### **AFRICAN PEACH**

FTC B2784

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF nauclea latifolia
UF sarcocephalus

UF sarcocephalus esculentus UF sarcocephalus latifolius

Al <SCINAM>Sarcocephalus latifolius (Sm.) Bruce [GRIN 103235]

### AFRICAN PLANTAIN

FTC B3713

BT FLEAWORT [B2659]
UF plantago afra
UF plantago psyllium

UF psyllium

Al <SCIFAM>Plantaginaceae [ITIS 32869] <SCINAM>Plantago psyllium L. [ITIS 32908]

<SCINAM>Plantago afra L. [GRIN 316475]

## AFRICAN POMPANO

FTC B2147

BT COBBLERFISH [B3967]

UF alectis ciliaris
UF threadfish

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Alectis ciliaris (Bloch, 1787) [ITIS 168602]
<SCINAM>Alectis ciliaris (Bloch, 1787) [Fishbase 2004 988]
<SCINAM>Alectis ciliaris (Bloch, 1787) [FAO ASFIS LIJ]
<SCINAM>Alectis ciliaris [2010 FDA Seafood List]

### **AFRICAN RICE**

FTC B2512
BT RICE [B1322]
UF oryza glaberrima

UF red rice UF rice, red

AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Oryza glaberrima Steudel [ITIS 506651] <SCINAM>Oryza glaberrima Steud. [GRIN 26062] <SCINAM>Oryza glaberrima Steud. [PLANTS ORGL2]

### AFRICAN STRIPED GRUNT

FTC B3948

BT GRUNT FAMILY [B1812]
UF parapristipoma octolineatum

AI <SCIFAM>Haemulidae [ITIS 169055]

<SCINAM>Parapristipoma octolineatum (Valenciennes in Cuvier and Valenciennes, 1833) [ITIS 630262]

<SCINAM>Parapristipoma octolineatum (Valenciennes, 1833) [Fishbase 2004 8092] <SCINAM>Parapristipoma octolineatum (Valenciennes 1833) [FAO ASFIS GRA]

<SCINAM>Parapristipoma octolineatum (Valenciennes, 1833) [CEC 1993 700]

### **AFRICAN WEAKFISH**

FTC B3907

BT ATRACTOSCION [B3906]
UF atractoscion aequidens
UF atractoscion atelodus

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Atractoscion aequidens (Cuvier in Cuvier and Valenciennes, 1830) [ITIS 169389]

<SCINAM>Atractoscion aequidens (Cuvier, 1830) [Fishbase 2004 420] <SCINAM>Atractoscion aequidens (Cuvier, 1830) [FAO ASFIS AWE] <SCINAM>Atractoscion aequidens (Cuvier, 1830) [CEC 1993 710]

#### african wild mango

USE AFRICAN MANGO [B2806]

### **AGAR**

FTC B2983

BT FOOD ADDITIVE [B2972]

UF E 406 UF INS 406

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Food additive; technological purpose(s): bulking agent, carrier, coating agent, emulsifier, glazing agent, gelling

agent, nameet

agent, humectant, stabilizer, thickener.

Europe: E 406. Codex: INS 406.

## AGAR

ΑI

FTC B1033

BT HEMICELLULOSE-PRODUCING PLANT [B1014]

UF agar-agar

## AGAR ADDED

FTC H0384

BT SEAWEED EXTRACT ADDED [H0383]

SN Used when agar is added to a food at any level.

## AGAR ADDED

FTC H0408

BT FOOD ADDITIVE ADDED [H0399]

## agar-agar

USE AGAR [B1033]

### agaricus bisporus

USE CULTIVATED MUSHROOM [B2937]

## agaricus bitorquis

USE SPRING MUSHROOM [B4175]

## agaricus campestris

USE FIELD MUSHROOM [B2023]

### agati grandiflora

USE SESBANIA [B1736]

#### **AGAVE**

FTC B1535

BT CARBOHYDRATE-PRODUCING PLANT [B1048]

### agave americana

USE CENTURY PLANT [B2002]

### agave atrovirens

USE CENTURY PLANT [B2002]

### aged

USE CURED OR AGED [H0253]

## agglomerated

USE INSTANTIZED [H0169]

## agialida barteri

USE DESERT DATE [B2837]

### agialida senegalensis

USE DESERT DATE [B2837]

### agialida tombuctensis

USE DESERT DATE [B2837]

### **AGILE FROG**

FTC B3461

BT FROG [B1252] UF rana dalmatina

Al <SCIFAM>Ranidae Rafinesque, 1814 [ITIS 665296]

<SCINAM>Rana dalmatina Fitzinger in Bonaparte, 1839 [ITIS 665296] <SCINAM>Rana dalmatina Bonaparte 1840 [FAO ASFIS FGM]

## agnatha

USE FISH, JAWLESS [B1164]

## agonostomus spp.

USE MOUNTAIN MULLET [B3994]

## **AGRETTI**

FTC B4330

BT LEAFY VEGETABLE [B1566]

UF barilla plant

UF opposite leaved saltwort
UF oppositeleaf russian thistle

UF salsola soda

Al <SCIFAM>Chenopodiaceae [ITIS 20504]

<SCINAM>Salsola soda L. [ITIS 504989] <SCINAM>Salsola soda L. [GRIN 32815]

<SCINAM>Saisoia soda L. [GRIN 32815]
<SCINAM>Salsoia soda L. [PLANTS SASO3]

\$i\$Salsola soda\$/i\$, more commonly known in English as Opposite Leaved Saltwort, Oppositeleaf Russian Thistle, or Barilla Plant, is a small (to 0.7 m tall), annual, succulent shrub that is native to the Mediterranean Basin. It is a halophyte (a salt-tolerant plant) that typically grows in coastal regions and can be irrigated with salt water. The Italian name agretti is commonly used in English to refer to the edible leaves of \$i\$Salsola soda\$/i\$.[http://en.wikipedia.org/wiki/Salsola\_soda]

## AGRICULTURAL PRODUCTION ENVIRONMENT

FTC Z0152

BT PRODUCTION ENVIRONMENT [Z0206]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

### agrimonia eupatoria

USE COCKLEBUR [B2055]

agrimony

USE COCKLEBUR [B2055]

### agrocybe cylindracea

USE SOUTH POLAR FUNGUS [B4171]

### agropyron spicatum

USE WHEATGRASS [B2362]

aguacate

USE AVOCADO [B1470]

ahi

USE BIGEYE TUNA [B1069]

## AHIPA

FTC B4256

BT YAM BEAN [B4254]
UF andean yam bean
UF pachyrhizus ahipa

UF yam bean

AI <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Pachyrhizus ahipa (Wedd.) L. Parodi [ITIS 506305] <SCINAM>Pachyrhizus ahipa (Wedd.) Parodi [GRIN 26283] <SCINAM>Pachyrhizus ahipa (Wedd.) L. Parodi [PLANTS PAAH4] <SCINAM>Pachyrhizus ahipa (Wedd.) Parodi [DPNL 2003 11585]

aibika

USE SUNSET MUSKMALLOW [B4283]

# AIR BLADDER

FTC C0284

BT ORGAN MEAT, OTHER SYSTEMS [C0255]

UF fish maw
UF swim bladder

aiwain

USE AJOWAN [B2515]

ajawain

USE AJOWAN [B2515]

ajipo

USE GOITENYO [B4255]

# AJOWAN

FTC B2515

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF aiwain UF ajawain UF ajwan

UF carum copticum

UF trachyspermum copticum

ajwan

USE AJOWAN [B2515]

**AKEE** 

ΑI

FTC B1690

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF ackee
UF blighia sapida

<SCIFAM>Sapindaceae [ITIS 28657]

<SCINAM>Blighia sapida Koenig [ITIS 506071] <SCINAM>Blighia sapida K. D. Koenig [GRIN 7271] <SCINAM>Blighia sapida K.D. Koenig [PLANTS BLSA2] <SCINAM>Blighia sapida K.D.Koenig [DPNL 2003 8051]

akule

USE BIGEYE SCAD [B2660]

**ALABAMA** 

FTC R0414

BT SOUTHEASTERN STATES [R0468]

SN US FDA 1995 Code: US01

ALASKA

FTC R0415

BT WESTERN STATES [R0471]

SN US FDA 1995 Code: US02

alaska deepsea crab

USE RED KING CRAB [B2211]

**ALASKA PEA** 

FTC B1326

BT PEA, EDIBLE SEED CULTIVARS [B1001]

UF early june pea

**UF** pea, smooth skin cultivars

Al <SCINAM>Pisum sativum L. cultivar Alaska

ALASKA PLAICE

FTC B4383

BT PLAICE [B2570]

UF pleuronectes quadrituberculatus
AI <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Pleuronectes quadrituberculatus Pallas, 1814 [ITIS 172901]
<SCINAM>Pleuronectes quadrituberculatus Pallas, 1814 [Fishbase 2004 4250]
<SCINAM>Pleuronectes quadrituberculatus Pallas, 1814 [CEC 1993 1132]
<SCINAM>Pleuronectes quadrituberculatus [2010 FDA Seafood List]

Alaska plaice (Pleuronectes quadrituberculatus) is a saltwater fish that live in the North Pacific Ocean. Like most flatfish, they live on the bottom of the continental shelf, up to 600 metres deep. Their geographic range is from the Gulf of Alaska in the east, to the Chukchi Sea in the north, to the Sea of Japan in the

west.[http://en.wikipedia.org/wiki/Pleuronectes\_quadrituberculatus]

ALASKA POLLOCK

FTC B1843

BT COD FAMILY [B1835]
UF theragra chalcogramma

UF walleye pollock

AI <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Theragra chalcogramma (Pallas, 1814) [ITIS 164722] <SCINAM>Theragra chalcogramma (Pallas, 1814) [Fishbase 2004 318] <SCINAM>Theragra chalcogramma (Pallas 1814) [FAO ASFIS ALK] <SCINAM>Theragra chalcogramma (Pallas, 1811) [CEC 1993 464] <SCINAM>Theragra chalcogramma [2010 FDA Seafood List] <SCINAM>Theragra chalcogramma [FDA RFE 2010 88]

### ALBACORE

FTC B1506

BT ALBACORE AND TUNA [B3989]

UF thunnus alalunga
UF thunnus germo

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Thunnus alalunga (Bonnaterre, 1788) [ITIS 172419]
<SCINAM>Thunnus alalunga (Bonnaterre, 1788) [Fishbase 2004 142]
<SCINAM>Thunnus alalunga (Bonnaterre, 1788) [FAO ASFIS ALB]
<SCINAM>Thunnus alalunga (Bonnaterre, 1788) [CEC 1993 996]

<SCINAM>Thunnus alalunga [2010 FDA Seafood List] <SCINAM>Thunnus alalunga [FDA RFE 2010 89]

### **ALBACORE AND TUNA**

FTC B3989

BT TUNA [B1269]
UF thunnus spp.

AI <SCIFAM>Scombridae [ITIS 172398]

<SCIGEN>Thunnus South, 1845 [ITIS 172418]

#### **ALBANIA**

FTC R0105

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: AL

#### **ALBERTA**

FTC R0172

BT CANADA [R0171]

SN US FDA 1995 Code: CA01

## albuliformes

USE FISH, ALBULIFORM [B2544]

## alburnus alburnus

USE BLEAK [B3472]

## alces alces

USE MOOSE [B1257]

## ALCOHOL

FTC B3324

BT LIQUID AS FOOD SOURCE [B2974]

# ALCOHOL ADDED

FTC H0332

BT CARBOHYDRATE OR RELATED COMPOUND ADDED [H0301]

## **ALCOHOL CONTENT (EUROCODE2)**

FTC Z0165

BT FOOD CONTENT RANGE (EUROCODE2) [Z0259]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

## **ALCOHOL CONTENT < 1%**

FTC Z0169

BT ALCOHOL CONTENT (EUROCODE2) [Z0165]

## **ALCOHOL CONTENT < 9%**

FTC Z0171

BT ALCOHOL CONTENT (EUROCODE2) [Z0165]

#### **ALCOHOL CONTENT > 5%**

FTC Z0166

BT ALCOHOL CONTENT (EUROCODE2) [Z0165]

### **ALCOHOL CONTENT > 9%**

FTC Z0170

BT ALCOHOL CONTENT (EUROCODE2) [Z0165]

## **ALCOHOL CONTENT 1-3%**

FTC Z0168

BT ALCOHOL CONTENT (EUROCODE2) [Z0165]

## **ALCOHOL CONTENT 3.1-5%**

FTC Z0167

BT ALCOHOL CONTENT (EUROCODE2) [Z0165]

### **ALCOHOL FERMENTED**

FTC H0232

BT CARBOHYDRATE FERMENTED [H0256]

### ALCOHOL FREE CLAIM OR USE

FTC P0176

BT OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]

### **ALCOHOL FULLY REMOVED**

FTC H0286

BT ALCOHOL REMOVED [H0285]

SN Used for products from which alcohol has been removed to less than 0.5% alcohol by volume.

## alcohol or neutral spirits

USE NEUTRAL DISTILLED SPIRITS (US CFR) [A0120]

## ALCOHOL PARTIALLY REMOVED

FTC H0287

BT ALCOHOL REMOVED [H0285]

SN Used for products from which alcohol has been removed to 0.5% or more alcohol by volume.

### ALCOHOL REMOVED

FTC H0285

BT COMPONENT REMOVED [H0238]

SN Used for products from which alcohol has been removed.

## ALCOHOL-ACETIC ACID FERMENTED

FTC H0123

BT CARBOHYDRATE FERMENTED [H0256]

### **ALCOHOLATED**

FTC H0160

BT FLAVORING OR TASTE INGREDIENT ADDED [H0117]

UF brandied

SN Used when alcohol is added for flavor or taste, for example, brandied peaches or cold-pack cheese food with port

wine.

#### **ALCOHOLATED**

FTC H0160

BT ALCOHOL ADDED [H0332]

### **ALCOHOLIC BEVERAGE (EUROFIR)**

FTC A0846

BT BEVERAGE (NON-MILK) (EUROFIR) [A0840]
RT ALCOHOLIC BEVERAGE (US CFR) [A0278]

RT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]

SN Alcoholic content can be indexed in facet Z.

Al Beverage containing more than 0.5% alcohol; includes distilled spirits, malt beverage, and wine. Alcohol-free varieties are included in the appropriate categories together with their alcohol-containing forms and distinguished in

facets H and P.

### ALCOHOLIC BEVERAGE (US CFR)

FTC A0278

BT BEVERAGE (US CFR) [A0229]

RT ALCOHOLIC BEVERAGE (EUROFIR) [A0846]

RT 50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]

Al Beverage containing more than 0.5% alcohol; includes distilled spirits, malt beverage, and wine.

## ALCOHOLIC BEVERAGE ANALOG (US CFR)

FTC A0295

BT NONALCOHOLIC BEVERAGE (US CFR) [A0112]

Al Used for beverages marketed to resemble beer, wine or other alcoholic beverages but containing less than 0.5% alcohol by volume. Excludes unfermented fruit juices even if carbonated, for example, sparkling cider.

## **ALCOHOLIC MIXED DRINK (EUROFIR)**

FTC A0851

BT ALCOHOLIC BEVERAGE (EUROFIR) [A0846]

Al includes cocktails, punch, shandy.

## **ALDRICHETTA**

FTC B3996

BT MULLET FAMILY [B1782]

UF aldrichetta spp.

Al <SCIFAM>Mugilidae [ITIS 170333]

<SCIGEN>Aldrichetta Whitley, 1945 [ITIS 170373]

### aldrichetta forsteri

USE YELLOWEYE MULLET [B2896]

## aldrichetta spp.

USE ALDRICHETTA [B3996]

## ale yeast

USE SACCHAROMYCES CEREVISIAE [B3797]

## alectis alexandrinus

USE ALEXANDRIA POMPANO [B3968]

### alectis ciliaris

USE AFRICAN POMPANO [B2147]

### alectis spp.

USE COBBLERFISH [B3967]

## alectryon subcinereus

USE RAMBUTAN [B1629]

## alepocephalidae

USE SLICKHEAD FAMILY [B2909]

### alepocephalus australis

USE SMALL SCALED BROWN SLICKHEAD [B2908]

#### alepocephalus bairdii

USE BAIRD'S SMMOTH-HEAD [B3898]

## alepocephalus spp.

USE LARGE SCALED BROWN SLICKHEAD [B2907]

### aleurites moluccana

USE CANDLENUT [B4351]

### **ALEWIFE**

FTC B1402

BT RIVER HERRING [B1348]
UF alosa pseudoharengus
UF pomolobus pseudoharengus

UF river herring

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Alosa pseudoharengus (Wilson, 1811) [ITIS 161706]
<SCINAM>Alosa pseudoharengus (Wilson, 1811) [Fishbase 2004 1583]
<SCINAM>Alosa pseudoharengus (Wilson, 1811) [FAO ASFIS ALE]
<SCINAM>Alosa pseudoharengus (Wilson, 1811) [CEC 1993 158]
<SCINAM>Alosa pseudoharengus [2010 FDA Seafood List]

### alewife

USE ALLIS SHAD [B3863]

## ALEXANDRIA POMPANO

FTC B3968

BT COBBLERFISH [B3967]
UF alectis alexandrinus

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Alectis alexandrinus (Geoffroy Saint-Hilaire, 1817) [ITIS 641972] <SCINAM>Alectis alexandrinus (Geoffroy Saint-Hilaire, 1817) [Fishbase 2004 1888] <SCINAM>Alectis alexandrinus (Geoffroy St. Hilaire, 1817) [FAO ASFIS ALA] <SCINAM>Alectis alexandrinus (Geoffroy St.-Hilaire, 1817) [CEC 1993 624]

### alexandrian senna

USE TRUE SENNA [B4189]

## ALFALFA

FTC B1359

BT PROTEIN-PRODUCING PLANT [B1049]

UF lucerne
UF medicago sativa

### alfonsino

USE RED BREAM [B3829]

### **ALFONSINO FAMILY**

FTC B2884

BT FISH, BERYCIFORM [B1983]

UF berycidae

AI <SCIFAM>Berycidae [ITIS 166153] <SCIFAM>Berycidae [FAO ASFIS BRX] <SCIFAM>Berycidae [CEC 1993 511]

### **ALFONSINOS**

FTC B2883

BT ALFONSINO FAMILY [B2884]

UF

ΑI <SCIFAM>Berycidae [ITIS 166154]

<SCINAM>Beryx Cuvier, 1829 [ITIS 166154]

#### **ALGAE**

FTC

вт ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]

ΑI Unicellular and multicellular algae.

## ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE

B1215

B. FOOD SOURCE [B1564]

## ALGAE, BLUE-GREEN

FTC B1746

вт ALGAE [B1301] UF blue-green bacteria UF cyanophycota UF cyanophyta

<SCINAM>Cyanophycota [ITIS 601] ΑI

> Cyanobacteria also known as blue-green algae, blue-green bacteria, and Cyanophyta) is a phylum of bacteria that obtain their energy through photosynthesis. [http://en.wikipedia.org/wiki/Blue-green\_algae]

## ALGAE, BROWN

FTC B2395

вт ALGAE [B1301] UF brown algae UF phaeophyceae UF phaeophyta

ΑI <SCINAM>Phaeophyta [ITIS 660055]

## ALGAE, GREEN

FTC B2502

BT ALGAE [B1301] UF chlorophyta

ΑI <SCINAM>Chlorophyta [ITIS 5414]

## ALGAE, RED

FTC B1743

BT ALGAE [B1301] UF rhodophyta

ΑI <SCINAM>Rhodophyta [ITIS 660046]

## **ALGERIA**

FTC

BT AFRICA, NORTHERN [R0342]

SN US FDA 1995 Code: DZ

## **ALGINATE ADDED**

**FTC** H0385

вт SEAWEED EXTRACT ADDED [H0383]

SN Used when alginate is added to a food at any level.

### **ALGINIC ACID**

FTC B2984

BT FOOD ADDITIVE [B2972]

UF E 400 UF INS 400

SN If us

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bulking agent, carrier, emulsifier, foaming agent, gelling agent, glazing agent, humectant, sequestrant, stabilizer, thickener.

Europe: E 400. Codex: INS 400.

## ALGINIC ACID ADDED

FTC H0409

BT FOOD ADDITIVE ADDED [H0399]

## **ALIMENT DE DISETTE**

FTC P0182

BT OTHER SPECIAL CLAIM OR USE [P0159]

UF starvation food

Al Wild or semiwild foods consumed only during periods of famine when no other food is available.

## **ALKALI (CODEX)**

FTC A0364

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

AI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### alkalinized

USE ALKALIZED [H0206]

## ALKALIZED

FTC H0206

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

UF alkalinized
UF dutch processed

Al Treated with a solution of alkali (primarily potassium or sodium carbonate). In cacao, alkalization neutralizes acids and leads to changes in flavor and color. In fats and oils, treatment with alkali leads to saponification of free fatty acids; soap and alkali are then removed.

### **ALKALOID OR PURINE REMOVED**

FTC H0135

BT COMPONENT REMOVED [H0238]

UF dealkaloidized UF purine removed

## **ALKYD RESIN CONTAINER**

FTC M0383

BT THERMOSETTING POLYMER CONTAINER [M0382]

## all ages

USE HUMAN CONSUMER, NO AGE SPECIFICATION [P0024]

## all natural claim or use

USE NO ARTIFICIAL INGREDIENTS CLAIM OR USE [P0107]

### all natural flavors claim or use

USE NO ARTIFICIAL FLAVORS CLAIM OR USE [P0100]

#### allice shad

USE ALLIS SHAD [B3863]

### **ALLIGATOR**

FTC B2440

BT REPTILE [B1625] UF alligator spp.

## alligator mississippiensis

USE AMERICAN ALLIGATOR [B3799]

## alligator pepper

USE GRAINS-OF-PARADISE [B4352]

## alligator sinensis

USE CHINESE ALLIGATOR [B3800]

### alligator spp.

USE ALLIGATOR [B2440]

## **ALLIS SHAD**

FTC B3863

BT RIVER HERRING [B1348]

UF alewife
UF allice shad
UF alosa alosa
UF alosa vulgaris
UF clupea alosa
UF rock herring

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Alosa alosa (Linnaeus, 1758) [ITIS 161708] <SCINAM>Alosa alosa (Linnaeus, 1758) [Fishbase 2004 101] <SCINAM>Alosa alosa (Linnaeus, 1758) [FAO ASFIS ASD] <SCINAM>Alosa alosa (Linnaeus, 1758) [CEC 1993 153] <SCINAM>Alosa alosa [2010 FDA Seafood List]

### allium

USE ALLIUM SPECIES [B4302]

### allium ampeloprasum

USE BROADLEAF WILD LEEK [B3716]

## allium ampeloprasum

USE GREAT-HEADED GARLIC [B3486]

## allium ampeloprasum

USE KURRAT [B3442]

## allium ampeloprasum var. ampeloprasum

USE BROADLEAF WILD LEEK [B3716]

### allium ampeloprasum var. atroviolaceum

USE BROADLEAF WILD LEEK [B3716]

### allium bakeri

USE CHINESE ONION [B3417]

## allium canadense

USE CANADIAN ONION [B4324]

## allium cepa

USE CIPOLLINI [B2355]

### allium cepa

USE SILVERSKIN ONION [B4323]

## allium cepa var. aggregatum

USE SHALLOT [B1538]

### allium fistulosum

USE WELSH ONION [B2418]

### allium kurrat

USE KURRAT [B3442]

## allium porrum

USE LEEK [B1308]

### allium sativum

USE GARLIC [B1233]

## allium schoenoprasum

USE CHIVE [B1294]

## **ALLIUM SPECIES**

FTC B4302

BT PLANT ACCORDING TO FAMILY [B3357]

UF allium

AI <SCIFAM>Liliaceae [ITIS 42633] <SCIGEN>Allium L. [ITIS 42634] <SCIGEN>Allium L. [PLANTS ALLIU] <SCIGEN>Allium [DPNL 2003 7304]

## allium spp.

USE ONION [B1300]

### allium tuberosum

USE CHINESE CHIVE [B2419]

## allmouth

USE MONKFISH [B2401]

## allocyttus folletti

USE OXEYE OREO [B4078]

## allocyttus niger

USE BLACK OREO DORY [B2578]

## allocyttus spp.

USE OREO DORY [B2577]

## allocyttus verrucosus

USE WARTY DORY [B4079]

## alloteuthis media

USE LITTLE SQUID [B3682]

## allothunnus fallai

USE SLENDER TUNA [B2891]

#### **ALLSPICE**

FTC B1356

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF jamaica pepper UF pimenta

UF pimenta officinalis
AI <SCIFAM>Myrtaceae

<SCINAM>Pimenta dioica (L.) Merr. [NETTOX]

<GRIN>28390 <MANSFELD>12263

### **ALLURA RED AC**

FTC B2985

BT FOOD ADDITIVE [B2972]

UF E 129 UF INS 129

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EČ) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

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Al Food additive; technological purpose(s): colour.

Europe: E 129. Codex: INS 129.

### **ALLURA RED AC ADDED**

FTC H0410

BT FOOD ADDITIVE ADDED [H0399]

### **ALMOND**

FTC B1272

BT TEMPERATE-ZONE NUT PRODUCING PLANT [B1062]

UF prunus amygdalus UF prunus communis UF prunus dulcis

SN When indexing the almond fruit (drupe), index both \*ALMOND [B2721]\* and \*FRUIT [C0167]\* (or its more precise

narrower terms).

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus dulcis (P. Mill.) D.A. Webber [ITIS 24775] <SCINAM>Prunus dulcis (Mill.) D. A. Webb [GRIN 29890] <SCINAM>Amygdalus communis L. [EuroFIR-NETTOX 2007 15] <SCINAM>Prunus dulcis (Mill.) D.A.Webb [DPNL 2003 12275] <MANSFELD>9421

# ALMOND, BITTER

FTC B2721

BT ALMOND [B1272] UF bitter almond

UF prunus dulcis var. amara

SN When indexing the almond fruit (drupe), index both \*ALMOND, BITTER [B2721]\* and \*FRUIT [C0167]\* (or its more precise narrower terms).

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus dulcis (P. Mill.) D.A. Webber [ITIS 24775] <SCINAM>Prunus dulcis (Mill.) D. A. Webb [GRIN 29890]

<SCINAM>Prunus dulcis (Mill.) D.A.Webb var. amara (DC.) Buchheim [DPNL 2003 12276]

## ALMOND, SWEET

FTC B2720

BT ALMOND [B1272]

UF prunus amygdalus var. dulcis UF prunus dulcis var. dulcis

SN When indexing the almond fruit (drupe), index both \*ALMOND, SWEET [B2720]\* and \*FRUIT [C0167]\* (or its more

precise narrower terms).

ΑI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus dulcis (P. Mill.) D.A. Webber [ITIS 24775] <SCINAM>Prunus dulcis (Mill.) D. A. Webb [GRIN 29890] <SCINAM>Amygdalus communis L. [EuroFIR-NETTOX 2007 15]

<SCINAM>Prunus dulcis (Mill.) D.A.Webb var. dulcis [DPNL 2003 12277]

## **ALOCASIA**

FTC B3438

VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018] BT

UF alocasia indica UF alocasia macrorrhizos ΑI <SCIFAM>Araceae

<SCINAM>Alocasia macrorrhiza (L.) Schott [CCPR]

<GRIN>2492

## alocasia indica

USE ALOCASIA [B3438]

## alocasia macrorrhizos

USE ALOCASIA [B3438]

#### aloe barbadensis

USE BARBADOS ALOE [B2348]

## aloe ferox

USE CAPE ALOE [B4169]

## aloe vera

**USE** BARBADOS ALOE [B2348]

### aloë vera

USE BARBADOS ALOE [B2348]

### alosa aestivalis

USE **BLUEBACK HERRING [B1852]** 

### alosa alosa

USE ALLIS SHAD [B3863]

### alosa fallax

USE TWAITE SHAD [B3864]

## alosa fallax nilotica

USE NILE TWAITE SHAD [B3865]

## alosa mediocris

**USE** HICKORY SHAD [B3866]

### alosa pontica

**USE** BLACK SEA SHAD [B3867]

### alosa pseudoharengus

**USE** ALEWIFE [B1402]

## alosa sapidissima

USE AMERICAN SHAD [B1147]

alosa spp.

USE RIVER HERRING [B1348]

alosa vulgaris

USE ALLIS SHAD [B3863]

**ALOYAU** 

FTC Z0141

BT QUARTIER ARRIERE [Z0135]

SN This corresponds approximately to the U.S. cuts of meat called 'loin' and 'rib'.

### aloysia citrodora

USE LEMON VERBENA [B2953]

## ALPHA-TOCOPHEROL

FTC B2986

BT FOOD ADDITIVE [B2972]
UF dl-alpha-tocopherol

UF E 307 UF INS 307 UF Tocopherols

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive.

Europe: E 307. Codex: INS 307.

### **ALPHA-TOCOPHEROL**

FTC B2986

BT VITAMIN E [B3753]

## ALPHA-TOCOPHEROL ADDED

FTC H0411

BT FOOD ADDITIVE ADDED [H0399]

## alpine cranberry

USE LINGONBERRY (COWBERRY) [B1019]

## **ALPINE STRAWBERRY**

FTC B3339

BT EUROPEAN STRAWBERRY [B2948]

UF fragaria semperflorens

UF fragaria vesca subsp. vesca f. semperflorens

Al <SCINAM>Fragaria vesca f. semperflorens (Duchesne) Staudt [GRIN 104709]

## alpinia galanga

USE GREATER GALANGAL [B2601]

#### alta fescue

USE REED FESCUE [B2338]

#### altamisa

USE FEVERFEW [B2054]

#### **ALUMINIUM**

FTC B2987

BT FOOD ADDITIVE [B2972]

UF E 173 UF INS 173

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive; technological purpose(s): colour.

Europe: E 173. Codex: INS 173.

## **ALUMINIUM ADDED**

FTC H0412

BT FOOD ADDITIVE ADDED [H0399]

## Aluminium ammonium sulfate

USE ALUMINIUM AMMONIUM SULPHATE [B2988]

## ALUMINIUM AMMONIUM SULPHATE

FTC B2988

BT FOOD ADDITIVE [B2972]
UF Aluminium ammonium sulfate

UF E 523 UF INS 523

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): firming agent, stabilizer.

Europe: E 523. Codex: INS 523.

### **ALUMINIUM AMMONIUM SULPHATE ADDED**

FTC H0413

BT FOOD ADDITIVE ADDED [H0399]

#### **ALUMINIUM BOX, PLASTIC-COATED**

FTC M0288

BT ALUMINUM BOX [M0287]

### **ALUMINIUM BOX, VARNISHED**

FTC M0289

BT ALUMINUM BOX [M0287]

## ALUMINIUM CAN, DRUM OR BARREL, PLASTIC COATED

FTC M0291

BT ALUMINUM CAN, DRUM OR BARREL [M0175]

### ALUMINIUM CAN, DRUM OR BARREL, VARNISHED

FTC M0292

BT ALUMINUM CAN, DRUM OR BARREL [M0175]

### ALUMINIUM FOIL WRAPPER, COATED FOR HEAT SEALING

FTC M0295

BT ALUMINUM FOIL WRAPPER [M0190]

## **ALUMINIUM FOIL-PAPER WRAPPER**

FTC M0296

BT ALUMINUM FOIL WRAPPER [M0190]

#### Aluminium potassium sulfate

USE ALUMINIUM POTASSIUM SULPHATE [B2989]

## **ALUMINIUM POTASSIUM SULPHATE**

FTC B2989

BT FOOD ADDITIVE [B2972]
UF Aluminium potassium sulfate

UF E 522 UF INS 522

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, stabilizer.

Europe: E 522. Codex: INS 522.

### ALUMINIUM POTASSIUM SULPHATE ADDED

FTC H0414

BT FOOD ADDITIVE ADDED [H0399]

### Aluminium silicate

USE ALUMINIUM SILICATE (KAOLIN) [B2990]

### **ALUMINIUM SILICATE (KAOLIN)**

FTC B2990

BT FOOD ADDITIVE [B2972]

UF Aluminium silicate

UF E 559 UF INS 559

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EČ) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent.

Europe: E 559. Codex: INS 559.

### ALUMINIUM SILICATE (KAOLIN) ADDED

FTC H0415

BT FOOD ADDITIVE ADDED [H0399]

#### Aluminium sodium sulfate

USE ALUMINIUM SODIUM SULPHATE [B2991]

## **ALUMINIUM SODIUM SULPHATE**

FTC B2991

BT FOOD ADDITIVE [B2972]
UF Aluminium sodium sulfate

UF E 521 UF INS 521

SN

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[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): firming agent.

Europe: E 521. Codex: INS 521.

## ALUMINIUM SODIUM SULPHATE ADDED

FTC H0416

BT FOOD ADDITIVE ADDED [H0399]

## Aluminium sulfate

USE ALUMINIUM SULPHATE [B2992]

### **ALUMINIUM SULPHATE**

FTC B2992

SN

BT FOOD ADDITIVE [B2972]

UF Aluminium sulfate

UF E 520 UF INS 520

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): firming agent.

Europe: E 520. Codex: INS 520.

### **ALUMINIUM SULPHATE ADDED**

FTC H0417

BT FOOD ADDITIVE ADDED [H0399]

## **ALUMINUM**

FTC N0042

BT METAL [N0041]

## **ALUMINUM BOX**

FTC M0287

BT ALUMINUM CONTAINER [M0182]

## ALUMINUM CAN, DRUM OR BARREL

FTC M0175

BT ALUMINUM CONTAINER [M0182]

### **ALUMINUM COEXTRUDED WITH PAPER**

FTC M0297

BT ALUMINIUM FOIL-PAPER WRAPPER [M0296]

## **ALUMINUM COMBINED WITH PAPER AND PLASTIC**

FTC M0298

BT ALUMINIUM FOIL-PAPER WRAPPER [M0296]

# ALUMINUM COMBINED WITH REGENERATED CELLULOSE

FTC M0299

BT ALUMINIUM FOIL-PAPER WRAPPER [M0296]

## **ALUMINUM CONTAINER**

FTC M0182

BT METAL CONTAINER [M0151]

## **ALUMINUM FOIL WRAPPER**

FTC M0190

BT ALUMINUM CONTAINER [M0182]

UF foil, aluminum

## **ALUMINUM TRAY OR PAN**

FTC M0165

BT ALUMINUM CONTAINER [M0182]

## ALUMINUM TRAY OR PAN, ALUMINUM FOIL COVER OR WRAPPING

FTC M0163

BT ALUMINUM TRAY OR PAN [M0165]

### **ALUMINUM TRAY OR PAN, CARDBOARD COVER**

FTC M0161

BT ALUMINUM TRAY OR PAN [M0165]

## ALUMINUM TRAY OR PAN, LAMINATE COVER OR WRAPPING

FTC M0162

BT ALUMINUM TRAY OR PAN [M0165]

## ALUMINUM TRAY OR PAN, PAPER WRAPPING

FTC M0164

BT ALUMINUM TRAY OR PAN [M0165]

## ALUMINUM TRAY OR PAN, PLASTIC COVER OR WRAPPING

FTC M0160

BT ALUMINUM TRAY OR PAN [M0165]

#### **ALUMINUM TUBE**

FTC M0168

BT ALUMINUM CONTAINER [M0182]

### **ALUMINUM TUBE, TOP LINED WITH CORK**

FTC M0171

BT ALUMINUM TUBE [M0168]

### **ALUMINUM TUBE, TOP LINED WITH FOIL**

FTC M0170

BT ALUMINUM TUBE [M0168]

### **ALUMINUM TUBE, TOP LINED WITH LAMINATE**

FTC M0169

BT ALUMINUM TUBE [M0168]

## ALUMINUM TUBE, UNLINED PLASTIC TOP

FTC M0139

BT ALUMINUM TUBE [M0168]

## aluterus monoceros

USE UNICORN FILEFISH [B2186]

## amanita rubescens

USE BLUSHER MUSHROOM [B2073]

## **AMARANTH**

FTC B1717

BT LEAFY VEGETABLE [B1566]

UF amaranth (grain)
UF amaranthus spp.

UF pigweed

Al <SCIFAM>Amaranthaceae [ITIS 20714]

<SCIGEN>Amaranthus L. [ITIS 20715] <SCIGEN>Amaranthus sp. [GRIN 300025] <SCIGEN>Amaranthus L. [PLANTS AMARA] <SCIGEN>Amaranthus [DPNL 2003 7426]

Amaranthus, collectively known as amaranth or pigweed, is a cosmopolitan genus of herbs. Approximately 60 species are presently recognised, with inflorescences and foliage ranging from purple and red to gold. Although several species are often considered weeds, people around the world value amaranths as leaf vegetables, cereals and ornamentals. [http://en.wikipedia.org/wiki/Amaranth].

### **AMARANTH**

FTC B1717

BT GRAIN [B1324]

#### **AMARANTH**

FTC B2993

BT FOOD ADDITIVE [B2972]

UF E 123 UF INS 123

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

 $[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].$ 

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Al Food additive; technological purpose(s): colour.

Europe: E 123. Codex: INS 123.

### amaranth (grain)

USE AMARANTH [B1717]

#### **AMARANTH ADDED**

FTC H0418

BT FOOD ADDITIVE ADDED [H0399]

### amaranthus spp.

USE AMARANTH [B1717]

### **AMARILLO SNAPPER**

FTC B1801

BT SNAPPER [B1510]
UF lutjanus argentiventris
UF snapper, amarillo

Al <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus argentiventris (Peters, 1869) [ITIS 168851]
<SCINAM>Lutjanus argentiventris (Peters, 1869) [Fishbase 2004 1408]
<SCINAM>Lutjanus argentiventris (Peters, 1869) [FAO ASFIS HUS]
<SCINAM>Lutjanus argentiventris (Peters, 1869) [CEC 1993 681]
<SCINAM>Lutjanus argentiventris [2010 FDA Seafood List]

### amazon catfish

USE SOUTH AMERICAN CATFISH [B2154]

### amazonian yam bean

USE GOITENYO [B4255]

### **AMBARELLA**

FTC B1284

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF golden apple
UF otaheite ambarella
UF spondias cytherea
UF spondias dulcis

UF wi tree

Al <SCIFAM>Anacardiaceae [ITIS 28771]

<SCINAM>Spondias dulcis Parkinson [ITIS 182142] <SCINAM>Spondias dulcis Sol. ex Parkinson [GRIN 35331] <SCINAM>Spondias dulcis Parkinson [PLANTS SPDU3]

<SCINAM>Spondias dulcis Sol. ex Parkinson [DPNL 2003 13277]

### **AMBERJACK**

FTC B2642

BT JACK FAMILY [B1755]

UF seriola spp.

Al <SCIFAM>Carangidae [ITIS 168584]

<SCIGEN>Seriola Cuvier, 1816 [ITIS 168688]

## amberjack, greater

USE GREATER AMBERJACK [B2391]

### ambloplites rupestris

USE ROCK BASS [B1362]

#### ambloplites spp.

USE ROCK BASS [B4027]

### amblyraja radiata

USE TARRY SKATE [B4095]

### amblyraja spp.

USE STOUT SKATE [B4103]

## ameiurus spp.

USE BULLHEAD [B4066]

## amelanchier spp.

USE JUNEBERRY [B1435]

### amercan angler

USE GOOSEFISH [B4073]

### AMERICAN ALLIGATOR

FTC B3799

BT ALLIGATOR [B2440]
UF alligator mississippiensis

UF gator

Al <SCIFAM>Alligatoridae [ITIS 551771]

<SCINAM>Alligator mississippiensis (Daudin, 1801) [ITIS 551771] <SCINAM>Alligator mississippiensis (Daudin, 1803) [FAO ASFIS AGM] <SCINAM>Alligator mississippiensis Daudin, 1802 [CEC 1993 1480] <SCINAM>Alligator mississippiensis [2010 FDA Seafood List]

## american aloe

USE CENTURY PLANT [B2002]

## AMERICAN BEECH

FTC B4249

BT BEECH [B1543]
UF fagus grandifolia

SN When indexing beech nut index both \*AMERICAN BEECH [B4249]\* and \*FRUIT [C0167]\* (or its more precise

narrower terms).

AI <SCIFAM>Fagaceae [ITIS 19275]

<SCINAM>Fagus grandifolia Ehrh. [ITIS 19462] <SCINAM>Fagus grandifolia Ehrh. [GRIN 100831] <SCINAM>Fagus grandifolia Ehrh. [PLANTS FAGR]

## **AMERICAN BISON**

FTC B4154

BT BISON [B2098]
UF american buffalo
UF bison bison

Al <SCIFAM>Bovidae Gray, 1821 [ITIS 180704]

<SCINAM>Bison bison (Linnaeus, 1758) [ITIS 180706] <SCINAM>Bison bison Linnaeus, 1758 [MSW3 14200669]

### american black elderberry

USE CANADIAN ELDER [B4212]

#### american blueberry

USE HIGHBUSH BLUEBERRY [B2026]

#### american buffalo

USE AMERICAN BISON [B4154]

### **AMERICAN BULLFROG**

FTC B3459

BT FROG [B1252]

UF lithobates catesbeianus

UF rana catesbeiana

Al <SCIFAM>Ranidae Rafinesque, 1814 [ITIS 775084]

<SCINAM>Lithobates catesbeianus (Shaw, 1802) [İTIS 775084] <SCINAM>Rana catesbeiana Shaw 1802 [FAO ASFIS FOK]

### american cotton

USE UPLAND COTTON [B3739]

### **AMERICAN CRANBERRY**

FTC B1508

BT CRANBERRY [B4209]
UF large cranberry

UF oxycoccus macrocarpos
UF vaccinium macrocarpon

AI <SCIFAM>Ericaceae [ITIS 23463]

<SCINAM>Vaccinium macrocarpon Ait. [ITIS 23599] <SCINAM>Vaccinium macrocarpon Aiton [GRIN 41030] <SCINAM>Vaccinium macrocarpon Aiton [PLANTS VAMA]

<SCINAM>Vaccinium macrocarpon Aiton [EuroFIR-NETTOX 2007 289]

<SCINAM>Vaccinium macrocarpon Aiton [DPNL 2003 13738]

<MANSFELD>18280

## **AMERICAN CRAYFISH FAMILY**

FTC B4140

BT CRAWFISH OR CRAYFISH [B2686]

UF cambaridae

AI <SCIFAM>Cambaridae Hobbs, 1942 [ITIS 97336]

### american cress

USE LAND CRESS [B2873]

### **AMERICAN CROCODILE**

FTC B3801

BT CROCODILE [B2441]
UF central-american alligator
UF crocodylus acutus

AI <SCIFAM>Crocodylidae [ITIS 174361]

<SCINAM>Crocodylus acutus Cuvier, 1807 [ITIS 174361] <SCINAM>Crocodylus acutus (Cuvier, 1807) [FAO ASFIS YUU]

### american cupped oyster

USE EASTERN OYSTER [B1951]

#### **AMERICAN DEWBERRY**

FTC B1490

BT BLACKBERRY [B4206]

UF rubus flagellaris

AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus flagellaris Willd. [ITIS 24921] <SCINAM>Rubus flagellaris Willd. [GRIN 104958] <SCINAM>Rubus flagellaris Willd. [PLANTS RUFL]

### **AMERICAN EEL**

FTC B2177

BT FRESHWATER EEL FAMILY [B2545]

UF anguilla rostrata

Al <SCIFAM>Anguillidae [ITIS 161127]

<SCINAM>Anguilla rostrata (Lesueur, 1817) [ITIS 161127]
<SCINAM>Anguilla rostrata (Lesueur, 1817) [Fishbase 2004 296]
<SCINAM>Anguilla rostrata (Lesueur, 1817) [FAO ASFIS ELA]
<SCINAM>Anguilla rostrata (Lesueur, 1817) [CEC 1993 393]
<SCINAM>Anguilla rostrata [2010 FDA Seafood List]

#### AMERICAN LOBSTER

FTC B1949

BT CLAWED LOBSTER FAMILY [B1986]

UF homarus americanus
UF northern lobster

Al <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Homarus americanus H. Milne Edwards, 1837 [ITIS 97314] <SCINAM>Homarus americanus H. Milne Edwards, 1837 [FAO ASFIS LBA] <SCINAM>Homarus americanus Milne Edwards, 1837 [CEC 1993 1303]

<SCINAM>Homarus americanus [2010 FDA Seafood List]

### american oyster

USE EASTERN OYSTER [B1951]

### **AMERICAN PERSIMMON**

FTC B3329

BT PERSIMMON [B1447]
UF common persimmon
UF diospyros virginiana
UF eastern persimmon

Al <SCIFAM>Ebenaceae [ITIS 23852]

<SCINAM>Diospyros virginiana L. [ITIS 23855] SCINAM>Diospyros virginiana L. [GRIN 14329] SCINAM>Diospyros virginiana L. [PLANTS DIVI5] SCINAM>Diospyros virginiana L. [DPNL 2003 9321]

### AMERICAN PLAICE

FTC B1862

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF hippoglossoides platessoides

UF plaice, american

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Hippoglossoides platessoides (Fabricius, 1780) [ITIS 172877] <SCINAM>Hippoglossoides platessoides (Fabricius, 1780) [Fishbase 2004 4239] <SCINAM>Hippoglossoides platessoides (Fabricius, 1780) [FAO ASFIS PLA] <SCINAM>Hippoglossoides platessoides (Fabricius, 1780) [CEC 1993 1118]

<SCINAM>Hippoglossoides platessoides [2010 FDA Seafood List]

### **AMERICAN PLUM**

FTC B2670

BT PLUM [B1206]

UF august plum
UF goose plum
UF hog plum (prunus)
UF prunus americana
UF wild plum

yellow plum

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus americana Marsh. [ITIS 24763] <SCINAM>Prunus americana Marshall [GRIN 29831] <SCINAM>Prunus americana Marsh. [PLANTS PRAM] <SCINAM>Prunus americana Marshall [DPNL 2003 12260]

\$i\$Prunus americana\$/i\$, commonly called the American plum, wild plum, or Marshall's large yellow sweet plum, is a species of \$i\$Prunus\$/i\$ native to North America from Saskatchewan to New Mexico east to New Hampshire and Florida.[http://en.wikipedia.org/wiki/Prunus\_americana]

#### **AMERICAN RAZOR CLAM**

FTC B2326

UF

BT RAZOR SHELL FAMILY [B4143]

UF ensis americanus UF siligna patula

Al <SCIFAM>Pharidae H. Adams and A. Adams, 1858 [ITIS 566908]

<SCINAM>Ensis americanus (Gould, 1870) [ITIS 205635]

#### american red raspberry

USE RED RASPBERRY [B1096]

### **AMERICAN SAMOA**

FTC R0113

BT PACIFIC OCEAN ISLANDS [R0363]

UF samoa, american SN US FDA 1995 Code: AS

## **AMERICAN SAND LANCE**

FTC B2383

BT SAND LANCE [B1354]
UF ammodytes americanus

Al <SCIFAM>Ammodytidae [ITIS 171670]

<SCINAM>Ammodytes americanus DeKay, 1842 [ITIS 171673] <SCINAM>Ammodytes americanus DeKay, 1842 [Fishbase 2004 3820] <SCINAM>Ammodytes americanus De Kay, 1842 [CEC 1993 921] <SCINAM>Ammodytes americanus [2010 FDA Seafood List]

### american sea scallop

USE SEA SCALLOP [B1050]

### **AMERICAN SHAD**

FTC B1147

BT RIVER HERRING [B1348]

UF alosa sapidissima

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Alosa sapidissima (Wilson, 1811) [ITIS 161702]
<SCINAM>Alosa sapidissima (Wilson, 1811) [Fishbase 2004 1584]
<SCINAM>Alosa sapidissima (Wilson, 1811) [FAO ASFIS SHA]
<SCINAM>Alosa sapidissima (Wilson, 1811) [CEC 1993 159]
<SCINAM>Alosa sapidissima [2010 FDA Seafood List]

### american upland cotton

USE UPLAND COTTON [B3739]

# american winter cress

USE LAND CRESS [B2873]

#### amia calva

USE **BOWFIN [B2436]** 

#### AMIDATED PECTIN

FTC B2994

FOOD ADDITIVE [B2972] вт

UF

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Food additive. ΑI

Europe: E 440.

#### AMIDATED PECTIN ADDED

H0419

BT FOOD ADDITIVE ADDED [H0399]

#### amigasatake

**USE** MOREL [B2032]

amiidae

USE **BOWFIN FAMILY [B2435]** 

### amiiformes

USE FISH, AMIIFORM [B2425]

### AMIN RESIN CONTAINER

FTC M0384

вт THERMOSETTING POLYMER CONTAINER [M0382]

### AMINO ACID ADDED

FTC H0210

вт NUTRIENT OR DIETARY SUBSTANCE ADDED [H0194]

SN Used when an individual amino acid is added at any level to improve the nutritional quality of a product.

### amino undecan acid container

NYLON 11 CONTAINER [M0361] USE

### ammodytes americanus

USE AMERICAN SAND LANCE [B2383]

### ammodytes dubius

USE NORTHERN SAND LANCE [B4006]

### ammodytes hexapteru

USE PACIFIC SAND LANCE [B4007]

## ammodytes marinus

USE RAITT'S SANDEEL [B4008]

### ammodytes spp.

USE SAND LANCE [B1354]

#### ammodytes tobianus

USE SANDEEL [B4009]

#### ammodytidae

USE SAND LANCE FAMILY [B1830]

#### **AMMONIA CARAMEL**

FTC B2995

BT FOOD ADDITIVE [B2972]
UF Caramel III - ammonia caramel

UF E 150c UF INS 150c

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 150c. Codex: INS 150c.

### **AMMONIA CARAMEL ADDED**

FTC H0420

BT FOOD ADDITIVE ADDED [H0399]

## AMMONIUM ALGINATE

FTC B2996

BT FOOD ADDITIVE [B2972]

UF E 403 UF INS 403

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bulking agent, carrier, emulsifier, foaming agent, gelling agent, glazing agent, humectant, sequestrant, stabilizer, thickener.

Europe: E 403. Codex: INS 403.

### **AMMONIUM ALGINATE ADDED**

FTC H0421

BT FOOD ADDITIVE ADDED [H0399]

#### **AMMONIUM CARBONATE**

FTC B2997

BT FOOD ADDITIVE [B2972]

UF E 503 UF INS 503(i)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, raising agent.

Europe: E 503. Codex: INS 503(i).

#### **AMMONIUM CARBONATE ADDED**

FTC H0422

BT FOOD ADDITIVE ADDED [H0399]

#### **AMMONIUM CARBONATES**

FTC B4405

BT FOOD ADDITIVE [B2972]

UF E 503 UF INS 503

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 503. Codex: INS 503.

### **AMMONIUM CARBONATES ADDED**

FTC H0784

BT FOOD ADDITIVE ADDED [H0399]

### AMMONIUM HYDROGEN CARBONATE

FTC B2998

BT FOOD ADDITIVE [B2972]

UF E 503 UF INS 503(ii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours

(94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, raising agent.

Europe: E 503. Codex: INS 503(ii).

#### **AMMONIUM HYDROGEN CARBONATE ADDED**

FTC H0423

BT FOOD ADDITIVE ADDED [H0399]

#### **AMMONIUM HYDROXIDE**

FTC B2999

BT FOOD ADDITIVE [B2972]

UF E 527

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 527. Codex: INS 527.

## AMMONIUM HYDROXIDE ADDED

FTC H0424

BT FOOD ADDITIVE ADDED [H0399]

### **AMMONIUM PHOSPHATIDES**

FTC B3000

BT FOOD ADDITIVE [B2972]

UF Ammonium salts of phosphatidic acid

UF E 442 UF INS 442

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier.

Europe: E 442. Codex: INS 442.

#### AMMONIUM PHOSPHATIDES ADDED

FTC H0425

BT FOOD ADDITIVE ADDED [H0399]

#### Ammonium salts of phosphatidic acid

USE AMMONIUM PHOSPHATIDES [B3000]

#### Ammonium sulfate

USE AMMONIUM SULPHATE [B3001]

#### **AMMONIUM SULPHATE**

FTC B3001

BT FOOD ADDITIVE [B2972]
UF Ammonium sulfate

UF E 517 UF INS 517

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flour treatment agent, stabilizer.

Europe: E 517. Codex: INS 517.

### **AMMONIUM SULPHATE ADDED**

FTC H0426

BT FOOD ADDITIVE ADDED [H0399]

### AMNESIC SHELLFISH POISONING

FTC Z0223

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: ASFP

## amomum granum-paradisii

USE GRAINS OF PARADISE [B2061]

## amomum melegueta

USE GRAINS OF PARADISE [B2061]

### amorphophallus konjac

USE DEVILS TONGUE [B2344]

### amorphophallus paeoniifolius

USE WHITESPOT GIANT ARUM [B4274]

### amorphophallus rivieri

USE DEVILS TONGUE [B2344]

### amorphophallus rivieri var. konjac

USE KONJAC [B2637]

amphibia

USE AMPHIBIAN [B1624]

#### **AMPHIBIAN**

FTC B1624

BT AMPHIBIAN OR REPTILE [B3468]

UF amphibia

# **AMPHIBIAN OR REPTILE**

FTC B3468

BT ANIMAL USED AS FOOD SOURCE [B1297]

### amphidesma ventricosum

USE TOHEROA WEDGE CLAM [B2684]

### **AMPHIDROMOUS FISH**

FTC B3450

BT DIADROMOUS FISH [B3360]

Al Amphidromous fish move between fresh and salt water during some part of life cycle, but not for breeding.

#### ampoule

USE AMPUL [M0196]

ampoule

USE LIQUID, SUPPLEMENT FORM [E0165]

#### **AMPUL**

FTC M0196

BT CONTAINER OR WRAPPING BY FORM [M0195]

UF ampoule UF phial

### **AMUR BITTERLING**

FTC B3473

BT CARP OR MINNOW FAMILY [B1921]

UF rhodeus sericeus

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Rhodeus sericeus (Pallas, 1776) [ITIS 163607] <SCINAM>Rhodeus sericeus (Pallas, 1776) [Fishbase 2004 2948] <SCINAM>Rhodeus sericeus (Pallas 1776) [FAO ASFIS ROR]

### amur carp

USE SILVER CARP [B2254]

# **AMUR PIKE**

FTC B3500

BT PIKE FAMILY [B1826]
UF blackspotted pike
UF esox reichertii

AI <SCIFAM>Esocidae [ITIS 162137]

<SCINAM>Esox reichertii Dybowski, 1869 [ITIS 623349] <SCINAM>Esox reichertii Dybowski, 1869 [Fishbase 2004 4638] <SCINAM>Esox reichertii Dybowski, 1869 [FAO ASFIS AMU]

### amusium japanic

USE JAPANESE SCALLOP [B2353]

### anabantidae

USE CLIMBING PERCH FAMILY [B2422]

#### anabas testudineus

USE CLIMBING PERCH [B2529]

#### anacardium occidentale

USE CASHEW [B1221]

### anadara baughmani

USE BAUGHMAN ARK [B3551]

#### anadara clams nei

USE ARKSHELLS [B2432]

#### anadara granosa

USE BLOOD COCKLE [B4142]

#### anadara spp.

USE ARKSHELLS [B2432]

#### anadara subcrenata

USE MOGAI CLAM [B3550]

#### **ANADROMOUS FISH**

FTC B3448

BT DIADROMOUS FISH [B3360]

Al Anadromous fish live in the sea mostly, breed in fresh water; the best-known are salmon, which hatch in small freshwater streams, go down to the sea and live there for several years, then return to the same streams where they were hatched, spawn, and die shortly thereafter.

#### **ANAHEIM PEPPER**

FTC B2549

BT HOT PEPPER [B1643]
UF california pepper
UF chili verde pepper
UF pepper, anaheim

### ananas comosus

USE PINEAPPLE [B1484]

### anarhichadidae

USE WOLFFISH FAMILY [B1816]

### anarhichas denticulatus

USE NORTHERN WOLFFISH [B4036]

# anarhichas lupus

USE ATLANTIC WOLFFISH [B1817]

## anarhichas minor

USE SPOTTED WOLFFISH [B3350]

## anarhichas spp.

USE WOLFFISH [B1519]

## anas platyrhynchos

USE MALLARD [B4367]

## anas platyrhynchos dom.

USE PEKIN DUCK [B4369]

#### anatidae

USE DUCK [B1316]

#### **ANCHO PEPPER**

FTC B2550

BT HOT PEPPER [B1643]

### anchoa engraulis

USE ARGENTINE ANCHOVY [B1554]

#### anchoa hepsetus

USE STRIPED ANCHOVY [B3830]

#### anchoa mitchilli

USE BAY ANCHOVY [B3831]

#### **ANCHOVETA**

FTC B3839

BT ANCHOVY FAMILY [B1854]

UF engraulis ringens UF peruvian anchovy

Al <SCIFAM>Engraulidae [ITIS 553173]

<SCINAM>Engraulis ringens Jenyns, 1842 [ITIS 551340] <SCINAM>Engraulis ringens Jenyns, 1842 [Fishbase 2004 4] <SCINAM>Engraulis ringens Jenyns, 1842 [FAO ASFIS VET] <SCINAM>Engraulis ringens [2010 FDA Seafood List]

#### anchovy

USE EUROPEAN ANCHOVY [B3837]

### **ANCHOVY FAMILY**

FTC B1854

BT FISH, CLUPEIFORM [B1601]

UF engraulidae

AI <SCIFAM>Engraulidae [ITIS 553173] <SCIFAM>Engraulidae [FAO ASFIS ANX] <SCIFAM>Engraulidae [CEC 1993 211]

### anchovy, northern

USE NORTHERN ANCHOVY [B1855]

## ancorhynchus aguabonita

USE GOLDEN TROUT [B4060]

### ancylobotrys capensis

USE WILD APRICOT [B2791]

### **ANDAMAN LOBSTER**

FTC B3584

BT DEEP SEA LOBSTER [B2232]
UF metanephrops andamanicus
UF southern langoustine

Al <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops andamanicus (Wood-Mason, 1891) [ITIS 552930] <SCINAM>Metanephrops andamanicus (Wood-Mason, 1891) [FAO ASFIS NEA] <SCINAM>Metanephrops andamanicus (Wood-Mason, 1891) [CEC 1993 1305]

### ANDEAN POTATO

FTC B3740

BT POTATO [B1218]

UF solanum tuberosum I. subsp. andigenumAI <SCIFAM>Solanaceae [ITIS 30411]

<SCINAM>Solanum tuberosum L. subsp. andigenum (Juz. & Bukasov) Hawkes [GRIN 101304] <SCINAM>Solanum tuberosum subsp. andigena (Juz. & Buk.) Hawkes [MANSFELD 5835] <SCINAM>Solanum tuberosum L. ssp. andigena (Juz. & Bukasov) Hawkes [EuroFIR-NETTOX 262a]

#### andean yam bean

USE AHIPA [B4256]

andora

USE UNICORN FILEFISH [B2186]

ANDORRA

FTC R0100

BT EUROPE, WESTERN [R0359]

SN US FDA 1995 Code: AD

anetholea anisata

USE ANISEED MYRTLE [B4338]

anethum

USE DILL [B1277]

ANGEL CROAKER

FTC B3911

BT CROAKER [B1794]
UF paralonchurus goodei

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Paralonchurus goodei Gilbert in Jordan and Evermann, 1898 [ITIS 169347]

<SCINAM>Paralonchurus goodei Gilbert, 1898 [Fishbase 2004 14070]

### ANGEL SHARK

FTC B1138

BT ANGEL SHARK FAMILY [B1914]

UF squatina spp.

AI <SCIFAM>Squatinidae Bonaparte, 1838 [ITIS 160783] <SCINAM>Squatina Duméril, 1806 [ITIS 160784]

### ANGEL SHARK

FTC B4119

BT ANGEL SHARK [B1138]

UF angelfish
UF monkfish
UF squatina squatina

Al <SCIFAM>Squatinidae Bonaparte, 1838 [ITIS 160783]

<SCINAM>Squatina squatina (Linnaeus, 1758) [ITIS 160788]
<SCINAM>Squatina squatina (Linnaeus, 1758) [Fishbase 2004 736]
<SCINAM>Squatina squatina (Linnaeus, 1758) [FAO ASFIS AGN]
<SCINAM>Squatina squatina (Linnaeus, 1758) [CEC 1993 67]

### ANGEL SHARK FAMILY

FTC B1914

BT FISH, SQUANTINIFORM [B3519]

UF squatinidae

Al <SCIFAM>Squatinidae Bonaparte, 1838 [ITIS 160783]

<SCIFAM>Squatinidae [FAO ASFIS ASK] <SCIFAM>Squatinidae [CEC 1993 68]

angelfish

USE ANGEL SHARK [B4119]

### **ANGELFISH**

FTC B2653

BT ANGELFISH FAMILY [B2652]

AI <SCIFAM>Pomacanthidae [ITIS 553237]

<SCIGEN>Apolemichthys Burton, 1934 [ITIS 169668]

## ANGELFISH FAMILY

FTC B2652

BT FISH, PERCIFORM [B1581]

**UF** pomacanthidae

AI <SCIFAM>Pomacanthidae [ITIS 553237] <SCIFAM>Pomacanthidae [FAO ASFIS ANW]

#### **ANGELICA**

FTC B1377

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF angelica archangelica
Al <SCIFAM>Umbelliferae

<SCINAM>Angelica archangelica L. [NETTOX]

<GRIN>3415 <MANSFELD>1655

## angelica archangelica

USE ANGELICA [B1377]

#### **ANGLED LOOFAH**

FTC B3488

BT GOURD [B1719]
UF chinese-okra
UF luffa acutangula
UF ribbed gourd
UF ribbed loofah
UF ridged gourd
UF silky gourd

Al <SCIFAM>Cucurbitaceae [ITIS 22337]

<SCINAM>Luffa acutangula (L.) Roxb. [ITIS 503569] <SCINAM>Luffa acutangula (L.) Roxb. [GRIN 22787] <SCINAM>Luffa acutangula (L.) Roxb. [PLANTS LUAC2] <SCINAM>Luffa acutangula (L.) Roxb. [DPNL 2003 10954]

<SCINAM>Luffa acutangula (L.) Roxb. [DPNL 2003 10954]
\$i\$Luffa acutangula\$/i\$ (Angled luffa, Ridged luffa, Vegetable Gourd, Silk squash, Sin qua) is a species of
\$i\$Luffa\$/i\$. It is commercially grown for its unripe fruits as a vegetable. Mature fruits are used to make cleaning sponges. Its fruit slightly resembles a cucumber with ridges. It ranges from central Asia and eastern Asia to southeastern Asia.[http://en.wikipedia.org/wiki/Luffa\_acutangula]

### anglerfish

USE MONKFISH [B2401]

### ANGOLA

FTC R0109

BT AFRICA, SOUTHERN [R0343]

SN US FDA 1995 Code: AO

### **ANGOLA DENTEX**

FTC B4000

BT DENTEX [B2857] UF dentex angolensis

Al <SCIFAM>Sparidae [ITIS 169180]

<SCINAM>Dentex angolensis Poll and Maul, 1953 [ITIS 647934] <SCINAM>Dentex angolensis Poll & Maul, 1953 [Fishbase 2004 440] <SCINAM>Dentex angolensis Poll & Maul, 1953 [FAO ASFIS DEA] <SCINAM>Dentex angolensis Poll and Maul, 1953 [CEC 1993 762]

## **ANGOLAN FLYING SQUID**

FTC B3699

BT FLYING SQUID [B3693] UF todarodes angolensis AI <SCIFAM>Ommastrephidae Steenstrup, 1857 [ITIS 82514] <SCINAM>Todarodes angolensis Adam, 1962 [ITIS 555983]

<SCINAM>Todarodes angolensis Adam, 1962 [FAO ASFIS SQG]

<SCINAM>Todarodes angolensis [2010 FDA Seafood List]

### ANGOSTURA (TREE)

FTC B1188

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF cusparia trifoliata
UF galipea officinalis

#### ANGUILLA

FTC R0104

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: AI

### anguilla anguilla

USE EUROPEAN EEL [B2706]

#### anguilla australis

USE SHORT-FINNED EEL [B2673]

### anguilla dieffenbachii

USE NEW ZEALAND LONG-FINNED EEL [B2672]

#### anguilla japonica

USE JAPANESE EEL [B3497]

### anguilla nebulosa

USE LONG-FINNED EEL [B3451]

### anguilla rostrata

USE AMERICAN EEL [B2177]

### anguillidae

**USE** EEL [B1278]

## anguillidae

USE FRESHWATER EEL FAMILY [B2545]

### anguilliformes

USE FISH, ANGUILLIFORM [B1574]

## angular rough shark

USE HUMANTIN [B4121]

### ANILINE-FORMALDEHYDE CONTAINER

FTC M0385

BT AMIN RESIN CONTAINER [M0384]

# ANIMAL (MAMMAL)

FTC B1134

BT ANIMAL USED AS FOOD SOURCE [B1297]

### ANIMAL BODY OR BODY PART

FTC C0127

BT PART OF ANIMAL [C0164]

Includes carcass meat, organ meat, and nonmeat parts of animals, as well as the whole animal.
 Includes carcass meat, organ meat, and nonmeat parts of animals, as well as the whole animal.

## ANIMAL FAT OR OIL ADDED

FTC H0262

BT FAT OR OIL ADDED [H0221]

SN Used when an animal fat or oil is the second or third ingredient in order of predominance, excluding water.

#### ANIMAL FAT OR OIL COATED

FTC H0335

BT FAT OR OIL COATED [H0233]

SN Used when an animal fat or oil is sprayed on the product or when an animal fat or oil is among the first three

ingredients in order of predominance in a breading or coating.

#### **ANIMAL FEED**

FTC P0021

BT CONSUMER GROUP [P0136]

UF animal food

#### animal food

USE ANIMAL FEED [P0021]

#### **ANIMAL HAIR CONTAINER**

FTC M0410

BT NATURAL TEXTILE CONTAINER [M0409]

#### animal skin

USE SKIN, ANIMAL [C0193]

### ANIMAL USED AS FOOD SOURCE

FTC B1297

B. FOOD SOURCE [B1564]

SN For a unicellular animal, use \*ALGAE OR FUNGUS USED AS FOOD SOURCE\*.

Al Multicellular animal, e.g., fish, meat animal or poultry.

### **ANISAKIS INFESTATION**

FTC Z0222

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: ANIN

## **ANISE**

FTC B1296

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

**UF** anise, common

UF aniseed

UF pimpinella anisum
AI <SCIFAM>Umbelliferae

<SCINAM>Pimpinella anisum L. [NETTOX]

<GRIN>28395 <MANSFELD>1373

### anise, common

USE ANISE [B1296]

### aniseed

USE ANISE [B1296]

## **ANISEED MYRTLE**

FTC B4338

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF anetholea anisata

UF aniseed tree
UF backhousia anisata

UF ringwood

**UF** syzygium anisatum

Al <SCIFAM>Myrtaceae [PlantNET]

<SCINAM>Anetholea anisata (Vickery) Peter G.Wilson [PlantNET]

\$i\$Anetholea anisata\$/i\$ (Vickery) Peter G.Wilson (formerly \$i\$Syzygium anisatum\$/i\$, \$i\$Backhousia anisata\$/i\$), ringwood or aniseed tree is a rare Australian rainforest tree with an aromatic leaf that has an essential oil profile comparable to true aniseed. The leaf from cultivated plantations is used as a bushfood spice and distilled for the essential oil, and is known in the trade as aniseed myrtle or anise

myrtle.[http://en.wikipedia.org/wiki/Syzygium\_anisatum]

#### aniseed tree

USE ANISEED MYRTLE [B4338]

### anisostremus virginicus

USE PORKFISH [B3944]

### **ANJOU PEAR**

FTC B2081

BT PEAR [B1344]

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Pyrus communis L. [ITIS 25295] <SCINAM>Pyrus communis L. [GRIN 30474] <SCINAM>Pyrus communis L. [PLANTS PYCO]

<SCINAM>Pyrus communis L. [EuroFIR-NETTOX 2007 236]

<SCINAM>Pyrus communis L. [DPNL 2003 12395]

<MANSFELD>8689

The D'Anjou pear, sometimes referred to as the Beurré d'Anjou or simply Anjou, is a short-necked cultivar of European Pear.[http://en.wikipedia.org/wiki/D%27Anjou]

#### annato

USE ANNATTO [B3392]

### **ANNATTO**

FTC B3392

BT TROPICAL OR SUBTROPICAL FRUIT - INEDIBLE PEEL [B3391]

UF annato
UF arnatto
UF lipsticktree

Al <SCIFAM>Bixaceae [ITIS 22247]

<SCINAM>Bixa orellana L. [ITIS 22251] <SCINAM>Bixa orellana L. [GRIN 7249] <SCINAM>Bixa orellana L. [PLANTS BIOR] <SCINAM>Bixa orellana L. [CCPR]

### Annatto extracts

USE ANNATTO, BIXIN, NORBIXIN [B3002]

### ANNATTO, BIXIN, NORBIXIN

FTC B3002

BT FOOD ADDITIVE [B2972]

UF Annatto extracts

UF E 160b UF INS 160b

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general

[http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 160b. Codex: INS 160b.

### ANNATTO, BIXIN, NORBIXIN ADDED

FTC H0427

BT FOOD ADDITIVE ADDED [H0399]

annona

USE SOURSOP [B1480]

annona cherimola

USE CHERIMOYA [B1687]

annona chrysophylla

USE WILD CUSTARD APPLE [B2762]

annona diversifolia

USE ILAMA [B3394]

annona manii

USE ANONIDIUM [B2833]

annona muricata

USE SOURSOP [B1480]

annona porpetac

USE WILD CUSTARD APPLE [B2762]

annona reticulata

USE CUSTARD APPLE [B1689]

annona senegalensis

USE WILD CUSTARD APPLE [B2762]

annona senegalensis var. latifolia

USE WILD CUSTARD APPLE [B2762]

annona senegalensis var. porpetac

USE WILD CUSTARD APPLE [B2762]

annona squamosa

USE SWEETSOP [B1477]

annual hibiscus

USE MUSKMALLOW [B4284]

annual sow thistle

USE ANNUAL SOWTHISTLE [B3715]

### **ANNUAL SOWTHISTLE**

FTC B3715

BT LEAFY VEGETABLE [B1566]

UF annual sow thistle
UF common sow thistle
UF common sowthistle
UF hare's lettuce
UF sonchus oleraceus

UF sow thistle

AI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Sonchus oleraceus L. [ITIS 38427]
<SCINAM>Sonchus oleraceus L. [GRIN 34939]
<SCINAM>Sonchus oleraceus L. [PLANTS SOOL]
<SCINAM>Sonchus oleraceus L. [DPNL 2003 13194]

Sow thistles have been used as fodder, particularly for rabbits, hence the other common names of "hare thistle" or "hare lettuce". They are also edible to humans as a leaf vegetable; old leaves and stalks can be bitter but young leaves have a flavour similar to lettuce. Going by the name puha or rareke (raraki) it is frequently eaten in New Zealand as a vegetable, particularly by the native Maori. When cooked it tastes a little similar to chard. [Wikipedia]

#### annual wild rice

USE CANADIAN WILD RICE [B4245]

#### annual wildrice

USE CANADIAN WILD RICE [B4245]

#### ANONIDIUM

FTC B2833

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF annona manii
UF anonidium mannii

Al Anonidium mannii (Junglesop) is a tropical African tree. It has both large leaves (can be over a foot long) and

edible fruits of similar length. Although rare the fruits are in demand where

available.[http://en.wikipedia.org/wiki/Anonidium\_mannii]

#### anonidium mannii

USE ANONIDIUM [B2833]

#### anoplopoma fimbria

USE SABLEFISH [B1437]

## anoplopomatidae

USE SABLEFISH FAMILY [B2006]

### ANT (INSECT)

FTC B2495

BT INSECT [B1220] UF formicidae

AI <SCIFAM>Formicidae [ITIS 154193]

## ANTARCTIC AND SOUTHERN INDIAN OCEAN (FAO MAJOR FISHING AREA 58)

FTC R0144

BT SOUTHERN OCEAN [R0514]

SN US FDA 1995 Code AA58: \*INDIAN OCEAN SOUTH FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 58 [http://www.fao.org/fishery/area/Area58].

### **ANTARCTIC CUTLERFISH**

FTC B2671

BT RUFF FAMILY [B2679]
UF hyperoglyphe antarctica

AI <SCIFAM>Centrolophidae [ITIS 172508]

<SCINAM>Hyperoglyphe antarctica (Carmichael, 1819) [ITIS 172514] <SCINAM>Hyperoglyphe antarctica (Carmichael, 1819) [Fishbase 2004 496] <SCINAM>Hyperoglyphe antarctica (Carmichael, 1819) [FAO ASFIS BWA]

<SCINAM>Hyperoglyphe antarctica [2010 FDA Seafood List]

### ANTARCTIC FLYING SQUID

FTC B3700

BT FLYING SQUID [B3693]
UF todarodes filippovae

AI <SCIFAM>Ommastrephidae Steenstrup, 1857 [ITIS 82514] <SCINAM>Todarodes filippovae Adam, 1975 [ITIS 555986] <SCINAM>Todarodes filippovae Adam 1975 [FAO ASFIS TFP]

#### ANTARCTIC KRILL

FTC B1954

BT KRILL [B2844]
UF euphausia spp.
UF euphausia superba
UF krill, antarctic

Al <SCIFAM>Euphausiidae Dana, 1852 [ITIS 95500]

<SCINAM>Euphausia superba Dana, 1852 [ITIS 95514] <SCINAM>Euphausia superba Dana, 1852 [FAO ASFIS KRI] <SCINAM>Euphausia superba Dana, 1852 [CEC 1993 1190]

#### **ANTARCTICA**

FTC R0110

BT CONTINENTS, REGIONS AND COUNTRIES [R0509]

SN US FDA 1995 Code: AQ

#### ANTARCTICA - INLAND WATERS (FAO MAJOR FISHING AREA 08)

FTC R0132

BT INLAND WATERS [R0512]

SN US FDA 1995 Code: AA08: "ANTARCTIC CONTINENTAL FISHING AREA".

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Areas 08 [ftp://ftp.fao.org/fi/maps/fig\_h1\_8.gif].

## **ANTELOPE**

ΑI

SN

FTC B1481

BT BOVID [B4381]
UF hippotragus spp.
UF neotragus spp.
UF tetracerus spp.

Antelope is a term referring to many even-toed ungulate species found all over the world in places such as Africa, Asia, and North America. The term refers to a 'miscellaneous' group within the family encompassing the old-world species which are not cattle, sheep, buffalo, bison, or goats. [http://en.wikipedia.org/wiki/Antelope]

## **ANTHOCYANINS**

FTC B3003

BT FOOD ADDITIVE [B2972]

UF E 163 UF INS 163

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 163. Codex: INS 163.

#### **ANTHOCYANINS ADDED**

FTC H0428

BT FOOD ADDITIVE ADDED [H0399]

#### anthriscus cerefolium

USE CHERVIL [B1444]

### **ANTIBLEACHING AGENT (CODEX)**

FTC A0365

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### **ANTIBROWNING AGENT (CODEX)**

FTC A0366

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### ANTICAKING AGENT (CODEX)

FTC A0367

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## **ANTICAKING AGENT (EC)**

FTC A0327

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that reduces the tendency of individual particles of a foodstuff to adhere to one another. European

Council Directive 95/2/EC

### **ANTIDESMA**

FTC B2834

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

**UF** phyllanthaceae

Al Antidesma is a tropical plant genus of about 170 species from the family

Phyllanthaceae.[http://en.wikipedia.org/wiki/Antidesma]

## **ANTIFOAMING AGENT (CODEX)**

FTC A0368

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## **ANTIFOAMING AGENT (EC)**

FTC A0328

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that prevents or reduces foaming. European Council Directive 95/2/EC.

### ANTIGUA AND BARBUDA

FTC R0103

BT CARIBBEAN ISLANDS [R0353]

UF barbuda

SN US FDA 1995 Code: AG

### ANTIMICROBIAL PRESERVATIVE (CODEX)

FTC A0369

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

AI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## ANTIMOULD AND ANTITROPE AGENT (CODEX)

FTC A0370

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### **ANTIOXIDANT (CODEX)**

FTC A0371

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### ANTIOXIDANT (EC)

FTC A0329

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that prolongs the shelf life of foodstuffs by protecting them against deterioration caused by oxidation,

such as fat rancidity and colour changes. European Council Directive 95/2/EC.

### **ANTIOXIDANT (US CFR)**

FTC A0318

BT FOOD ADDITIVE (US CFR) [A0181]

Al Substance used to preserve food by retarding deterioration, rancidity or discoloration due to oxidation.

### **ANTIOXIDANT SYNERGIST (CODEX)**

FTC A0372

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### **ANTIOXIDANTS SOLUBILIZER (CODEX)**

FTC A0373

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### **ANTISPATTERING AGENT (CODEX)**

FTC A0375

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## ANTITROPE AGENT (CODEX)

FTC A0374

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

AI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### ANTROCARYON

FTC B2835

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF antrocaryon klaineanum

Al Antrocaryon micraster (also called Antrocaryon) is a species of plant in the Anacardiaceae

family.[http://en.wikipedia.org/wiki/Antrocaryon]

### antrocaryon klaineanum

USE ANTROCARYON [B2835]

aonori

USE DARK GREEN NORI [B2640]

### aperitif wine (U.S.)

USE HEAVY WINE, 14-24% ALCOHOL (US CFR) [A0224]

### aphania senegalensis

USE SOAPBERRY [B2836]

### apium graveolens rapaceum

USE CELERIAC [B1729]

### apium graveolens var. dulce

USE CELERY [B1282]

### apium graveolens var. dulce

USE STALK CELERY [B3729]

#### apium graveolens var. secalinum

USE LEAF CELERY [B3728]

### aplodinotus grunniens

USE FRESHWATER DRUM [B1796]

### aplodinotus spp.

USE FRESHWATER DRUM [B1204]

#### apogonidae

USE CARDINALFISH FAMILY [B2886]

#### apolectus niger

USE BLACK POMFRET [B2377]

### **APPLE**

FTC B1245

BT CORE OR POME FRUIT [B1599]

UF malus communis
UF malus domestica
UF pyrus malus

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Malus domestica Borkh. [GRIN 104681]

<SCINAM>Malus domestica Borkh. [EuroFIR-NETTOX 2007 174]

<SCINAM>Malus domestica Borkh. [DPNL 2003 11049]

<MANSFELD>8860

### APPLE BANANA

FTC B1568

BT BANANA [B4270]

Al <SCINAM>Musa acuminata x balbisiana Colla (AAB Group) cv. 'Silk'.

Latundan bananas (also called Tundan, Silk bananas, Pisang raja sereh, Manzana bananas or Apple bananas), are triploid hybrid banana cultivars from the Philippines. It is one of the most common banana cultivars in the Philippines, along with the Lacatan and Saba bananas.[http://en.wikipedia.org/wiki/Apple\_Banana]

### apple guava

USE GUAVA [B1333]

### APRICOT

FTC B1529

BT STONE FRUIT [B1539]
UF prunus armeniaca

SN When indexing the apricot fruit (drupe), index both \*APRICOT [B1529]\* and \*FRUIT [C0167]\* (or its more precise

narrower terms).

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus armeniaca L. [İTIS 24769] <SCINAM>Prunus armeniaca L. [GRIN 29841] <SCINAM>Prunus armeniaca L. [PLANTS PRAR3]

<SCINAM>Prunus armeniaca L. [EuroFIR-NETTOX 2007 221]

<SCINAM>Prunus armeniaca L. [DPNL 2003 12261]

<MANSFELD>9372

### **APRICOT**

FTC B1529

BT TEMPERATE-ZONE NUT PRODUCING PLANT [B1062]

### apricot and orange

USE ORANGE AND APRICOT [B1709]

#### apsilus dentatus

USE BLACK SNAPPER [B1099]

#### apteryx

USE KIWI [B4363]

## **AQUACULTURE**

FTC R0111

BT FISHING AREAS [R0124]

SN US FDA 1995 Code: AQU1

#### **AQUATIC ANIMAL**

FTC B1142

BT FISH OR LOWER WATER ANIMAL [B1021]

#### arabian camel

USE DROMEDARY CAMEL [B4360]

#### arabian cotton

USE LEVANT COTTON [B3738]

## **ARABIAN MUMMUM**

FTC B2796

BT CARISSA [B4267] UF carissa edulis

UF carissa edulis var. candolleana
UF carissa edulis var. cornifolia
UF carissa edulis var. tomentosa

UF egyptian carissa

UF wild plum (carissa edulis)

Al <SCIFAM>Apocynaceae Adans., nom. cons. [ITIS 30124]

<SCINAM>Carissa edulis Vahl [ITIS 30165] <SCINAM>Carissa edulis Vahl [GRIN 9161]

<SCINAM>Carissa edulis (Forssk.) Vahl [PLANTS CAED8]

### arachis hypogaea

USE PEANUT [B1337]

### **ARAFURA LOBSTER**

FTC B3587

BT DEEP SEA LOBSTER [B2232]
UF metanephrops arafurensis

Al <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops arafurensis (De Man, 1905) [ITIS 552931] <SCINAM>Metanephrops arafurensis (De Man, 1905) [FAO ASFIS MFU]

### **ARBOL PEPPER**

FTC B2551

BT HOT PEPPER [B1643]

UF pepper, arbol

### arbutus

USE STRAWBERRY TREE [B2761]

### arbutus unedo

USE STRAWBERRY TREE [B2761]

### arca imbricata

USE MOSSY ARK [B3549]

arca noae

USE NOAHS ARK [B3548]

arca spp.

USE ARKSHELLS [B2432]

arca zebra

USE TURKEY WING [B3547]

### **ARCHAEOGASTROPOD**

FTC B1002

BT GASTROPOD [B2111]
UF aspidobranchia

Al <SCIORD>Archaeogastropoda Thiele, 1925 [ITIS 69461]

### archosargus probatocephalus

USE SHEEPSHEAD [B1422]

arcidae

USE ARKSHELLS [B2432]

#### ARCTIC CHAR

FTC B1332

BT CHAR [B4051]
UF char, alpine
UF salvelinus alpinus

Al <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Salvelinus alpinus (Linnaeus, 1758) [ITIS 162001] <SCINAM>Salvelinus alpinus (Linnaeus, 1758) [Fishbase 2004 247] <SCINAM>Salvelinus alpinus (Linnaeus, 1758) [FAO ASFIS ACH] <SCINAM>Salvelinus alpinus (Linnaeus, 1758) [CEC 1993 257] <SCINAM>Salvelinus alpinus [2010 FDA Seafood List]

## ARCTIC COD

FTC B3789
BT COD [B1423]
UF arctogadus glacialis

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Arctogadus glacialis (Peters, 1872) [ITIS 164704] <SCINAM>Arctogadus glacialis (Peters, 1872) [Fishbase 2004 1872] <SCINAM>Arctogadus glacialis (Peters, 1872) [FAO ASFIS ATG] <SCINAM>Arctogadus glacialis [2010 FDA Seafood List]

### ARCTIC GRAYLING

FTC B2860

BT GRAYLING [B4045]
UF thymallus arcticus

Al <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Thymallus arcticus (Pallas, 1776) [ITIS 162016] <SCINAM>Thymallus arcticus (Pallas 1776) [FAO ASFIS TLA] <SCINAM>Thymallus arcticus [2010 FDA Seafood List]

### ARCTIC HARE

FTC B4162 BT HARE [B2695]

AI <SCIFAM>Leporidae Fischer, 1817 [ITIS 180110] <SCINAM>Lepus arcticus Ross, 1819 [ITIS 552511]

Coolivalii/Lepus arcticus (Coss, 1019 [1110 0020

## ARCTIC SEA (FAO MAJOR FISHING AREA 18)

FTC R0133

BT ATLANTIC OCEAN AND ADJACENT SEAS [R0116]

SN US FDA 1995 Code AA18: \*ARCTIC FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 18 [http://www.fao.org/fishery/area/Area18].

#### **ARCTIC SMELT**

FTC B3899

BT RAINBOW SMELT [B3499]

UF asiatic smelt UF boreal smelt

AI <SCIFAM>Osmeridae [ITIS 162028]

<SCINAM>Osmerus mordax dentex Steindachner, 1870 [ITIS 162044]

<SCINAM>Osmerus mordax dentex Steindachner & Kner, 1870 [Fishbase 2004 22635]

<SCINAM>Osmerus mordax dentex Steindachner, 1870 [CEC 1993 270]

<SCINAM>Osmerus mordax dentex [2010 FDA Seafood List]

#### arctic whitefish

USE HUMPBACK WHITEFISH [B2284]

#### arctica islandica

USE OCEAN QUAHOG [B1953]

#### arctica islandica

USE OCEAN QUAHOG [B2193]

### arctica spp.

USE QUAHOG [B2501]

## arctogadus glacialis

USE ARCTIC COD [B3789]

### arctoscopus japonicus

USE SAILFIN SANDFISH [B2568]

### arctostaphylos uva-ursi

USE BEARBERRY [B3404]

### areca catechu

USE BETEL NUT PALM [B2311]

### argemone

USE PRICKLY POPPY [B2156]

### argemony

USE PRICKLY POPPY [B2156]

### argenone mexicana

USE PRICKLY POPPY [B2156]

### **ARGENTINA**

FTC R0112

BT SOUTH AMERICA [R0364]

SN US FDA 1995 Code: AR

### argentina spp.

USE ARGENTINE [B1430]

### **ARGENTINE**

FTC B1430

BT ARGENTINE FAMILY [B1924]

UF argentina spp. UF silver smelts

Al <SCIFAM>Argentinidae [ITIS 162057]

<SCIGEN>Argentina Linnaeus, 1758 [ITIS 162061]

#### **ARGENTINE ANCHOVY**

FTC B1554

BT ANCHOVY FAMILY [B1854]

UF anchoa engraulis
UF engraulis anchoita

AI <SCIFAM>Engraulidae [ITIS 553173]

<SCINAM>Engraulis anchoita Hubbs and Marini in Marini, 1935 [ITIS 551338] <SCINAM>Engraulis anchoita Hubbs & Marini, 1935 [Fishbase 2004 1659] <SCINAM>Engraulis anchoita Hubbs & Marini, 1935 [FAO ASFIS ANA] <SCINAM>Engraulis anchoita Hubbs and Marini, 1935 [CEC 1993 212]

#### **ARGENTINE FAMILY**

FTC B1924

BT FISH, OSMERIFORM [B3809]

UF argentinidae
UF herring smelts

Al <SCIFAM>Argentinidae [ITIS 162057] <SCIFAM>Argentinidae [ITIS 162057]

<SCIFAM>Argentinidae [TTS 162057] <SCIFAM>Argentinidae [CEC 1993 276]

#### ARGENTINE HAKE

FTC B2142

BT HAKE [B3878]
UF merluccius hubbsi
UF southwest atlantic hake

## ARGENTINE HAKE

FTC B3891

BT HAKE [B3878]
UF merluccius hubbsi

Al <SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789]

<SCINAM>Merluccius hubbsi Marini, 1933 [ITIS 164800] <SCINAM>Merluccius hubbsi Marini, 1933 [Fishbase 2004 325] <SCINAM>Merluccius hubbsi Marini 1933 [FAO ASFIS HKP] <SCINAM>Merluccius hubbsi Marini, 1932 [CEC 1993 480] <SCINAM>Merluccius hubbsi [2010 FDA Seafood List]

### ARGENTINE QUEENFISH

FTC B1939

BT JACK FAMILY [B1755]

UF parona signata

AI <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Parona signata (Jenyns, 1841) [ITIS 641991] <SCINAM>Parona signata (Jenyns, 1841) [Fishbase 2004 386] <SCINAM>Parona signata (Jenyns 1841) [FAO ASFIS PAO] <SCINAM>Parona signata [2010 FDA Seafood List]

### ARGENTINE RED SHRIMP

FTC B2614

BT SOLENOCERID SHRIMP FAMILY [B3620]

UF pleoticus muelleri

Al <SCIFAM>Solenoceridae Wood-Mason, 1891 [ITIS 95954]

<SCINAM>Pleoticus muelleri (Bate, 1888) [ITIS 95971] <SCINAM>Pleoticus muelleri (Bate, 1888) [FAO ASFIS LAA] <SCINAM>Pleoticus muelleri (Bate, 1888) [CEC 1993 1243] <SCINAM>Pleoticus muelleri [2010 FDA Seafood List]

#### **ARGENTINE SEA BASS**

FTC B1762

BT ACANTHISTIUS [B4025]
UF acanthistius brasilianus
UF sea bass, argentine

AI <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Acanthistius brasilianus (Cuvier in Cuvier and Valenciennes, 1828) [ITIS 167953]

<SCINAM>Acanthistius brasilianus (Cuvier, 1828) [Fishbase 2004 351] SCINAM>Acanthistius brasilianus (Cuvier, 1828) [FAO ASFIS BSZ] SCINAM>Acanthistius brasilianus (Cuvier, 1828) [CEC 1993 560] SCINAM>Acanthistius brasilianus [2010 FDA Seafood List]

### **ARGENTINE SHORTFIN SQUID**

FTC B3694

BT FLYING SQUID [B3693]

UF illex argentinus

Al <SCIFAM>Ommastrephidae Steenstrup, 1857 [ITIS 82514]

<SCINAM>Illex argentinus (Castellanos, 1960) [ITIS 556070] <SCINAM>Illex argentinus (Castellanos, 1960) [FAO ASFIS SQA] <SCINAM>Illex argentinus (Castellanos, 1960) [CEC 1993 1410]

<SCINAM>Illex argentinus [2010 FDA Seafood List]

#### argentine silverside

USE SOUTH AMERICAN SILVERSIDE [B1885]

#### ARGENTINE STILETTO SHRIMP

FTC B3621

BT PENAEID SHRIMP FAMILY [B1081]

UF artemesia longinaris

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Artemesia longinaris Bate, 1888 [ITIS 95781] <SCINAM>Artemesia longinaris Bate, 1888 [FAO ASFIS ASH] <SCINAM>Artemesia longinaris Bate, 1888 [CEC 1993 1193]

### argentinidae

USE ARGENTINE FAMILY [B1924]

### **ARGON**

SN

FTC B3004

BT FOOD ADDITIVE [B2972]

UF E 938 UF INS 938

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 938.

## ARGON ADDED

FTC H0429

BT FOOD ADDITIVE ADDED [H0399]

### argopecten gibbus

USE ATLANTIC CALICO SCALLOP [B1945]

#### argopecten irradians

USE BAY SCALLOP [B2459]

#### **ARGYROSOMUS**

FTC B4307

BT DRUM FAMILY [B2005]

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCIGEN>Argyrosomus De la Pylaie, 1835 [ITIS 169365]

\$i\$Argyrosomus\$/i\$ is a genus of fish in the drum family, \$i\$Sciaenidae\$/i\$. They are large fish, with the largest,

\$i\$Argyrosomus regius\$/i\$ growing up to 230 cm in length. They are commonly targeted as game

fish.[http://en.wikipedia.org/wiki/Argyrosomus]

#### arhynchobatidae

USE SOFTNOSE SKATE FAMILY [B4100]

#### ARID CLIMATIC ZONE

FTC R0494

BT DRY CLIMATIC ZONE [R0492]

ariidae

USE SEA CATFISH FAMILY [B1155]

#### ARIL

FTC C0287

BT SEED PART, OTHER [C0178]

Al An additional covering that forms on certain seeds after fertilisation, developing from the stalk of the ovule (Source:

Webster's)

## arius caelatus

USE SEA CATFISH [B2374]

### arius upsulonothorus

USE SEA CATFISH [B2374]

### ARIZONA

FTC R0416

BT SOUTHWESTERN STATES [R0469]

SN US FDA 1995 Code: US04

### **ARIZONA TROUT**

FTC B4059

BT PACIFIC SALMON [B1126]
UF oncorhynchus apache

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Oncorhynchus gilae apache (Miller, 1972) [ITIS 553425] <SCINAM>Oncorhynchus apache (Miller, 1972) [Fishbase 2004 2687] <SCINAM>Oncorhynchus apache (Miller, 1972) [FAO ASFIS ONH]

## **ARKANSAS**

FTC R0417

BT MIDWESTERN STATES [R0466]

SN US FDA 1995 Code: US05

### ARKSHELLS

FTC B2432

BT BIVALVE [B2113]
UF anadara clams nei

UF anadara spp.
UF arca spp.
UF arcidae
UF barbatia spp.

Al <SCIFAM>Arcidae Lamarck, 1809 [ITIS 79326]

#### **ARMADILLO**

FTC B1626

BT ANIMAL (MAMMAL) [B1134]

UF dasypodidae

AI <SCIFAM>Dasypodidae Gray, 1821 [ITIS 180101] <SCIFAM>Dasypodidae Gray, 1821 [MSW3 11700002]

### **ARMENIA**

FTC R0106

BT ASIA, WESTERN [R0350]

SN US FDA 1995 Code: AM

### armillaria

USE HONEY FUNGUS [B2758]

#### armillaria mellea

USE HONEY MUSHROOM [B2735]

## armoracia lapathifolia

USE HORSERADISH [B1146]

### ARMOURED LOBSTER

FTC B3588

BT DEEP SEA LOBSTER [B2232]
UF metanephrops armatus

Al <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops armatus Chan and Yu, 1991 [ITIS 552932] <SCINAM>Metanephrops armatus Chan & Yu, 1991 [FAO ASFIS MFT]

### arnatto

USE ANNATTO [B3392]

aroma

USE FLAVORING (US CFR) [A0215]

## aronia melanocarpa

USE BLACK CHOKEBERRY [B3455]

## **ARRACACHA**

FTC B3439

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF peruvian-carrot

Al <SCIFAM>Apiaceae (alt. Umbelliferae)

<SCINAM>Arracacia xanthorrhiza Bancr.; A. esculenta DC. [CCPR]

<GRIN>4256

### arripidae

USE AUSTRALIAN SALMON FAMILY [B1940]

### arripis georgianus

USE AUSTRALIAN RUFF [B1941]

### arripis trutta

USE KAHAWAI [B2237]

### **ARROW SQUID**

FTC B2683

BT SQUID [B1205] UF loligo plei

UF slender inshore squid

Al <SCIFAM>Loliginidae Lesueur, 1821 [ITIS 82369] <SCINAM>Loligo plei Blainville, 1823 [ITIS 82373] <SCINAM>Loligo plei Blainville, 1823 [FAO ASFIS OJO]

<SCINAM>Loligo plei [2010 FDA Seafood List]

#### arrow squid

USE WELLINGTON FLYING SQUID [B3698]

#### **ARROWHEAD**

FTC B1716

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF duck potato
UF sagittaria tatifolia

#### ARROWLEAF ELEPHANT'S EAR

FTC B1499

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF arum sagittifolium

UF malanga
UF ocumo
UF tanier
UF tannia
UF tanyah
UF xanthosoma

UF xanthosoma sagittifolia UF xanthosoma sagittifolium

**UF** yautia

Al <SCIFAM>Araceae [ITIS 42521]

<SCINAM>Xanthosoma sagittifolium (L.) Schott [ITIS 42586]
<SCINAM>Xanthosoma sagittifolium (L.) Schott [GRIN 42090]
<SCINAM>Xanthosoma sagittifolium (L.) Schott [PLANTS XASA2]
<SCINAM>Xanthosoma sagittifolium (L.) Schott [DPNL 2003 13955]

\$i\$Xanthosoma sagittifolium\$/i\$, the arrowleaf elephant ear or arrowleaf elephant's ear, is a species of tropical

flowering plant in the genus \$i\$Xanthosoma\$/i\$, which produces an edible, starchy

tuber.[http://en.wikipedia.org/wiki/Xanthosoma\_sagittifolium]

### ARROWROOT

FTC B2400

BT STARCH-PRODUCING PLANT [B1016]

UF maranta arundinacea

### ARROWTOOTH FLOUNDER

FTC B1866

BT HALIBUT [B1532]
UF atheresthes stomias

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Reinhardtius stomias (Jordan and Gilbert, 1880) [ITIS 616029]

<SCINAM>Reinhardtius stomias [2010 FDA Seafood List] <SCINAM>Reinhardtius stomias [FDA RFE 2010 55]

<SCINAM>Atheresthes stomias (Jordan & Gilbert, 1880) [Fishbase 2004 517] <SCINAM>Atheresthes stomias (Jordan & Gilbert, 1880) [FAO ASFIS ARF] <SCINAM>Atheresthes stomias (Jordan and Gilbert, 1880) [CEC 1993 1111]

### artemesia longinaris

USE ARGENTINE STILETTO SHRIMP [B3621]

### artemia salina

USE BRINE SHRIMP [B2464]

#### artemiidae

USE ARTEMIIDAE SHRIMP FAMILY [B2465]

#### ARTEMIIDAE SHRIMP FAMILY

FTC B2465

BT **BRANCHIOPOD** [B3616]

UF artemiidae UF brine shrimps

SN Renamed from Anostraca shrimp family (order Anostraca Sars, 1867).

ΑI <SCIFAM>Artemiidae Grochowski, 1896 [ITIS 83689]

#### ARTICHOKE

FTC B1466

FLORET USED AS VEGETABLE [B1036]

UF cynara cardunculus UF cynara scolymus

<SCIFAM>Asteraceae [ITIS 35420] ΑI

<SCINAM>Cynara scolymus L. [ITIS 37222] <SCINAM>Cynara scolymus L. [PLANTS CYSC2] <SCINAM>Cynara cardunculus L. [GRIN 12839] <SCINAM>Cynara cardunculus L. [PLANTS CYCA]

<SCINAM>Cynara cardunculus L. Globe artichoke Group [EuroFIR-NETTOX 2007 120]

<SCINAM>Cynara cardunculus L. [DPNL 2003 9112]

<MANSFELD>31795

#### artificial cheese rind

CHEESE RIND, ARTIFICIAL [Z0148]

### ARTIFICIAL CHOCOLATE FLAVORING ADDED

FTC H0394

FLAVORING ADDED, ARTIFICIAL [H0228] BT UF chocolate flavoring added, artificial

## ARTIFICIAL FRUIT FLAVORING ADDED

FTC.

FLAVORING ADDED, ARTIFICIAL [H0228]

### ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE

FTC

вт DIETARY CLAIM OR USE [P0023]

### artificial sweetener added

NONNUTRITIVE SWEETENER ADDED [H0108]

### **ARTIFICIALLY CARBONATED**

FTC H0109

BT CARBONATED [H0175]

SN Used when carbon dioxide has been added to a food product at any level.

### **ARTIFICIALLY HEAT DRIED**

FTC J0144

вт HEAT DRIED [J0117]

ΑI Dried by the application of artificial heat.

### ARTIFICIALLY SWEETENED FRUIT JELLY ADDED

**FTC** 

JELLY, JAM OR PRESERVE ADDED [H0122] вт

SN Always used when artificial jelly is a filling in a food product; otherwise used when artificial jelly is a second

ingredient in order of predominance.

### artocarpus altilis

USE BREADFRUIT [B1504]

### artocarpus heterophyllus

USE JACKFRUIT [B1545]

### artocarpus incisa

USE BREADFRUIT [B1504]

#### artocarpus integrifolius

USE JACKFRUIT [B1545]

#### **ARUBA**

FTC R0118

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: AW

### arugula

USE ROCKET [B2474]

#### arum sagittifolium

USE ARROWLEAF ELEPHANT'S EAR [B1499]

#### **ASAFETIDA**

FTC B2171

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF ferula assa-foetida

### asari

USE JAPANESE LITTLENECK CLAM [B2354]

### **ASBESTOS CONTAINER**

FTC M0412

BT NATURAL TEXTILE CONTAINER [M0409]

### ascomycete

USE ASCOMYCOTA [B2034]

### ascomycetes

USE ASCOMYCOTA [B2034]

## **ASCOMYCOTA**

FTC B2034

BT FUNGUS [B1261]
UF ascomycete
UF ascomycetes
UF sac fungi

Al <SCINAM>Ascomycota [ITIS 610624]

## ASCORBIC ACID

FTC B3005

BT FOOD ADDITIVE [B2972]

UF Ascorbic acid, L-

UF E 300 UF INS 300 UF L-ascorbic acid

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, antioxidant, flour treatment agent.

Europe: E 300. Codex: INS 300.

### **ASCORBIC ACID**

FTC B3005

BT VITAMIN C [B3763]

#### **ASCORBIC ACID ADDED**

FTC H0430

BT FOOD ADDITIVE ADDED [H0399]

#### Ascorbic acid, L-

USE ASCORBIC ACID [B3005]

#### Ascorbyl palmitate

USE L-ASCORBYL PALMITATE [B3006]

#### **ASCORBYL PALMITATE ADDED**

FTC H0431

BT FOOD ADDITIVE ADDED [H0399]

### **ASCORBYL STEARATE**

FTC B3007

BT FOOD ADDITIVE [B2972]

UF E 304 UF INS 305

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant.

Europe: E 304. Codex: INS 305.

### **ASCORBYL STEARATE ADDED**

FTC H0432

BT FOOD ADDITIVE ADDED [H0399]

## **ASEPTIC FILLED AND SEALED**

FTC J0126

BT STERILIZED BEFORE FILLING [J0102]

SN Used when a sterile product is filled in a sterile atmosphere into a sterile container. For further detail see 21 CFR

113.3(a).

#### ASH

FTC N0047

BT FOOD CONTACT SURFACE FROM NATURAL MATERIAL [N0050]

Al Some cheeses are surrounded by a layer of ashes.

### ash gourd

USE CHINESE PRESERVING MELON [B1616]

### ashanti pepper

USE WEST AFRICAN PEBBER [B4349]

#### ashanti plum

USE HOG PLUM [B1307]

### **ASIA**

FTC R0345

BT CONTINENTS, REGIONS AND COUNTRIES [R0509]

SN US FDA 1995 Code: QN

### ASIA - INLAND WATERS (FAO MAJOR FISHING AREAS 04)

FTC R0128

BT INLAND WATERS [R0512]

SN US FDA 1995 Code: AA04: "ASIAN CONTINENTAL FISHING AREA".

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Areas 04 [ftp://ftp.fao.org/fi/maps/fig\_h1\_4\_1.gif].

## ASIA, CENTRAL

FTC R0346

BT ASIA [R0345] UF central asia

SN US FDA 1995 Code: QN01

### **ASIA, NORTHEAST**

FTC R0347

BT ASIA [R0345] UF northeast asia

SN US FDA 1995 Code: QN02

# ASIA, SOUTHEAST

FTC R0348

BT ASIA [R0345] UF southeast asia

SN US FDA 1995 Code: QN03

# **ASIA, SOUTHERN**

FTC R0349

BT ASIA [R0345] UF southern asia

SN US FDA 1995 Code: QN04

### **ASIA, WESTERN**

FTC R0350

BT ASIA [R0345]

UF western asia

SN US FDA 1995 Code: QN05

#### **ASIAN CLAM**

FTC B2646
BT CLAM [B1331]
UF corbicula fluminea

Al <SCIFAM>Corbiculidae Gray, 1847 [ITIS 81381]

<SCINAM>Corbicula fluminea (O. F. Müller, 1774) [ITIS 81387] <SCINAM>Corbicula fluminea (Muller 1774) [FAO ASFIS CMA]

#### asian pear

USE SAND PEAR [B1523]

#### asian rice

USE RICE [B1322]

#### **ASIAN WATER BUFFALO**

FTC B2095

BT BUFFALO [B1476]
UF bubalus bubalis
UF water buffalo, asian

Al <SCIFAM>Bovidae Gray, 1821 [ITIS 180704]

<SCISUBFAM>Bovinae Gray, 1821 [ITIS 552332]

<SCINAM>Bubalus bubalis (Linnaeus, 1758) [ITIS 552476] <SCINAM>Bubalus bubalis Linnaeus, 1758 [MSW3 14200694]

### asiatic bullfrog

USE INDIAN BULLFROG [B3460]

### **ASIATIC PENNYWORT**

FTC B2442

BT LEAFY VEGETABLE [B1566]

UF centella asiatica
UF hydrocotyle
UF hydrocotyle asiatica
UF indian pennywort
UF spadeleaf

AI <SCIFAM>Apiaceae [ITIS 500042]

<SCINAM>Centella asiatica (L.) Urban [ITIS 29612] <SCINAM>Centella asiatica (L.) Urb. [GRIN 9831] <SCINAM>Centella asiatica (L.) Urb. [PLANTS CEAS] <SCINAM>Centella asiatica (L.) Urb. [DPNL 2003 8481]

Centella asiatica, commonly centella, is a small, herbaceous, annual plant of the family Mackinlayaceae or subfamily Mackinlayoideae of family Apiaceae, and is native to India, Sri Lanka, northern Australia, Indonesia, Iran, Malaysia, Melanesia, Papua New Guinea, and other parts of Asia.[1] It is used as a medicinal herb in Ayurvedic medicine, traditional African medicine, and traditional Chinese medicine. Botanical synonyms include

\$i\$Hydrocotyle asiatica\$/i\$ L. and \$i\$Trisanthus cochinchinensis\$/i\$

(Lour.).[http://en.wikipedia.org/wiki/Centella\_asiatica]

### asiatic smelt

USE ARCTIC SMELT [B3899]

### asiatic yam

USE LESSER YAM [B3327]

### asimina triloba

USE PAWPAW [B1202]

### aspalathus linearis

USE ROOIBOS [B2057]

### **ASPARAGUS**

FTC B1415

BT STEM OR SPEAR VEGETABLE [B1005]

UF asparagus officinalis

Al <SCIFAM>Liliaceae (Asparagaceae)

<SCINAM>Asparagus officinalis L. [NETTOX]

<GRIN>300050 <MANSFELD>25827

#### asparagus bean

USE YARDLONG BEAN [B1724]

### asparagus lettuce

USE CELTUCE [B1728]

#### asparagus officinalis

USE ASPARAGUS [B1415]

#### asparagus pea

USE GOA BEAN [B1726]

#### **ASPARTAME**

FTC B3008

BT FOOD ADDITIVE [B2972]

UF E 951 UF INS 951

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer, sweetener.

Europe: E 951. Codex: INS 951.

### ASPARTAME ADDED

FTC H0433

BT FOOD ADDITIVE ADDED [H0399]

### Aspartame-acesulfame salt

USE SALT OF ASPARTAME-ACESULFAME [B4428]

### aspidobranchia

USE ARCHAEOGASTROPOD [B1002]

### aspledinotus grunniens

USE WHITE CRAPPIE [B3368]

ass

USE DONKEY [B2096]

### astacidae

USE EUROPEAN CRAYFISH FAMILY [B4139]

## astacoidea

USE CRAWFISH OR CRAYFISH [B2686]

astacus astacus

USE NOBLE CRAYFISH [B3453]

astacus europaeus

USE EUROPEAN LOBSTER [B1950]

astacus leptodactylus

USE DANUBE CRAYFISH [B3454]

astacus marinus

USE EUROPEAN LOBSTER [B1950]

asteroidae

USE STARFISH [B2108]

astrocaryum vulgare

USE TUCUM [B4346]

astroscopus guttatus

USE SPOTTED STARGAZER [B2274]

atelecyclidae

USE HORSE CRAB FAMILY [B2230]

atheresthes evermanni

USE KAMCHATKA FLOUNDER [B1875]

atheresthes stomias

USE ARROWTOOTH FLOUNDER [B1866]

atherina boyeri

USE BOYER'S SANDSMELT [B3820]

atherina hepsetus

USE SMELT [B3821]

atherina presbyter

USE SANDSMELT [B3822]

atherinidae

USE SILVERSIDE FAMILY [B1884]

atheriniformes

USE FISH, ATHERINIFORM [B1573]

atherinopsidae

USE NEOTROPICAL SILVERSIDE FAMILY [B3819]

**ATHLETES** 

FTC P0259

BT HUMAN CONSUMER, OTHER [P0258]

ATLANTIC ANCHOVETA

FTC B3832

BT ANCHOVY FAMILY [B1854]
UF cetengraulis edentulus

Al <SCIFAM>Engraulidae [ITIS 553173]

<SCINAM>Cetengraulis edentulus (Cuvier, 1829) [ITIS 161861] <SCINAM>Cetengraulis edentulus (Cuvier, 1829) [Fishbase 2004 547] <SCINAM>Cetengraulis edentulus (Cuvier, 1829) [FAO ASFIS AVA] <SCINAM>Cetengraulis edentulus (Cuvier, 1829) [CEC 1993 208]

#### ATLANTIC ANGEL SHARK

FTC B3520

BT ANGEL SHARK [B1138]
UF atlantic angelshark

UF monkfish
UF nurse fish
UF sand devil
UF squatina dumeril

Al <SCIFAM>Squatinidae Bonaparte, 1838 [ITIS 160783]

<SCINAM>Squatina dumeril Lesueur, 1818 [ITIS 160787] <SCINAM>Squatina dumeril Lesueur, 1818 [Fishbase 2004 731] <SCINAM>Squatina dumeril Lesueur, 1818 [FAO ASFIS SUD] <SCINAM>Squatina dumeril [2010 FDA Seafood List]

### atlantic angelshark

USE ATLANTIC ANGEL SHARK [B3520]

# ATLANTIC BONITO

FTC B1792

BT BONITO [B1264]
UF bonito, atlantic
UF pelamys sardis
UF sarda sarda

UF scomber mediterraneus
UF scomber palamitus

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Sarda sarda (Bloch, 1793) [ITIS 172409] <SCINAM>Sarda sarda (Bloch, 1793) [Fishbase 2004 115] <SCINAM>Sarda sarda (Bloch, 1793) [FAO ASFIS BON] <SCINAM>Sarda sarda (Bloch, 1793) [CEC 1993 970] <SCINAM>Sarda sarda [2010 FDA Seafood List]

# ATLANTIC CALICO SCALLOP

FTC B1945

BT SCALLOP [B1489]
UF aequipecten gibbus
UF argopecten gibbus
UF calico scallop
UF pecten gibbus

Al <SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611]

<SCINAM>Argopecten gibbus (Linnaeus, 1758) [ITIS 79734]</SCINAM>Argopecten gibbus (Linnaeus, 1758) [FAO ASFIS SCC]</SCINAM>Argopecten gibbus (Linnaeus, 1758) [CEC 1993 1343]

<SCINAM>Argopecten gibbus [2010 FDA Seafood List]

### ATLANTIC COD

FTC B1842
BT COD [B1423]
UF cod, atlantic
UF gadus morhua

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Gadus morhua Linnaeus, 1758 [ITIS 164712] <SCINAM>Gadus morhua Linnaeus, 1758 [Fishbase 2004 69] <SCINAM>Gadus morhua Linnaeus, 1758 [FAO ASFIS COD]

<SCINAM>Gadus morhua [2010 FDA Seafood List] <SCINAM>Gadus morhua [FDA RFE 2010 18]

<SCINAM>Gadus morhua Linnaeus, 1758 [CEC 1993 441]

## ATLANTIC CROAKER

FTC B1795

BT FINEBARBEL CROAKER [B3909]

UF croaker, atlantic

UF micropogonias undulatus

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Micropogonias undulatus (Linnaeus, 1766) [ITIS 169283] <SCINAM>Micropogonias undulatus (Linnaeus, 1766) [Fishbase 2004 408] <SCINAM>Micropogonias undulatus (Linnaeus, 1766) [FAO ASFIS CKA] <SCINAM>Micropogonias undulatus (Linnaeus, 1766) [CEC 1993 730] <SCINAM>Micropogonias undulatus [2010 FDA Seafood List]

## ATLANTIC CUTLASSFISH

FTC B2861

BT CUTLASSFISH [B1154] UF trichiurus lepturus

<SCIFAM>Trichiuridae [ITIS 172378] ΑI

<SCINAM>Trichiurus lepturus Linnaeus, 1758 [ITIS 172385] <SCINAM>Trichiurus lepturus Linnaeus, 1758 [Fishbase 2004 1288] <SCINAM>Trichiurus lepturus Linnaeus, 1758 [FAO ASFIS LHT] <SCINAM>Trichiurus lepturus Linnaeus, 1758 [CEC 1993 949] <SCINAM>Trichiurus lepturus [2010 FDA Seafood List] <SCINAM>Trichiurus lepturus [FDA RFE 2010 91]

### ATLANTIC GIANT COCKLE

FTC: B3650

BT **COCKLE [B1317]** UF dinocardium robustum UF giant atlantic cockle

ΑI <SCIFAM>Cardiidae Lamarck, 1809 [ITIS 80865]

<SCINAM>Dinocardium robustum (Lightfoot, 1786) [ITIS 80913] <SCINAM>Dinocardium robustum (Lightfoot, 1786) [FAO ASFIS DKR] <SCINAM>Dinocardium robustum [2010 FDA Seafood List]

### ATLANTIC HALIBUT

FTC B1877

UF

вт HALIBUT [B1532] UF halibut, atlantic

hippoglossus hippoglossus

ΑI <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Hippoglossus hippoglossus (Linnaeus, 1758) [ITIS 172933] <SCINAM>Hippoglossus hippoglossus (Linnaeus, 1758) [Fishbase 2004 1371] <SCINAM>Hippoglossus hippoglossus (Linnaeus, 1758) [FAO ASFIS HAL] <SCINAM>Hippoglossus hippoglossus (Linnaeus, 1758) [CEC 1993 1119]

<SCINAM>Hippoglossus hippoglossus [2010 FDA Seafood List]

# **ATLANTIC HERRING**

FTC. B1586

HERRING [B1414] BT UF atlantic sardine UF clupea harengus

UF clupea harengus harengus

UF herring, atlantic

<SCIFAM>Clupeidae [ITIS 161700] ΑI

<SCINAM>Clupea harengus Linnaeus, 1758 [ITIS 161722] <SCINAM>Clupea harengus harengus Linnaeus, 1758 [ITIS 161724] <SCINAM>Clupea harengus Linnaeus, 1758 [Fishbase 2004 24] <SCINAM>Clupea harengus Linnaeus, 1758 [FAO ASFIS HER] <SCINAM>Clupea harengus Linnaeus, 1758 [CEC 1993 166]

<SCINAM>Clupea harengus [2010 FDA Seafood List]

## ATLANTIC HORSE MACKEREL

FTC B1166

BT **SAUREL** [B1090]

UF

UF trachurus trachurus

<SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Trachurus trachurus (Linnaeus, 1758) [ITIS 168588] <SCINAM>Trachurus trachurus (Linnaeus, 1758) [Fishbase 2004 1365] <SCINAM>Trachurus trachurus (Linnaeus, 1758) [FAO ASFIS HOM] <SCINAM>Trachurus trachurus (Linnaeus, 1758) [CEC 1993 665]

<SCINAM>Trachurus trachurus [2010 FDA Seafood List]

### ATLANTIC JACKKNIFE

FTC B3634

ΑI

BT RAZOR SHELL FAMILY [B4143]

UF atlantic jackknife clam

UF ensis directus

<SCIFAM>Pharidae H. Adams and A. Adams, 1858 [ITIS 566908]

<SCINAM>Ensis directus Conrad, 1843 [ITIS 81022] <SCINAM>Ensis directus (Conrad, 1843) [FAO ASFIS CLR] <SCINAM>Ensis directus (Conrad, 1843) [CEC 1993 1390] <SCINAM>Ensis directus [2010 FDA Seafood List]

### atlantic jackknife clam

USE ATLANTIC JACKKNIFE [B3634]

### ATLANTIC LIZARDFISH

FTC B3828

BT LIZARDFISH FAMILY [B2498]

UF lizardfish
UF synodus saurus

AI <SCIFAM>Synodontidae [ITIS 162380]

<SCINAM>Synodus saurus (Linnaeus, 1758) [ITIS 162380] <SCINAM>Synodus saurus (Linnaeus, 1758) [Fishbase 2004 1771] <SCINAM>Synodus saurus (Linnaeus, 1758) [FAO ASFIS SDR] <SCINAM>Synodus saurus (Linnaeus, 1758) [CEC 1993 387]

## ATLANTIC MACKEREL

FTC B1790

BT MACKEREL [B1043]
UF mackerel, atlantic
UF scomber scombrus

AI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomber scombrus Linnaeus, 1758 [ITIS 172414] <SCINAM>Scomber scombrus Linnaeus, 1758 [Fishbase 2004 118] <SCINAM>Scomber scombrus Linnaeus, 1758 [FAO ASFIS MAC] <SCINAM>Scomber scombrus Linnaeus, 1758 [CEC 1993 973] <SCINAM>Scomber scombrus [2010 FDA Seafood List]

## ATLANTIC MANTA

FTC B4131

BT MANTA FAMILY [B2298]

UF manta birostris

Al <SCIFAM>Mobulidae Gill, 1893 [ITIS 160990]

<SCINAM>Manta birostris (Walbaum, 1792) [ITIS 160992]
<SCINAM>Manta birostris (Walbaum, 1792) [Fishbase 2004 2061]
<SCINAM>Manta birostris (Walbaum, 1792) [FAO ASFIS RMB]
<SCINAM>Manta birostris (Donndorff, 1798) [CEC 1993 110]
<SCINAM>Manta birostris [2010 FDA Seafood List]

### **ATLANTIC MENHADEN**

FTC B1849

BT MENHADEN [B1396]
UF brevoortia tyrannus
UF menhaden, atlantic

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Brevoortia tyrannus (Latrobe, 1802) [ITIS 161732] <SCINAM>Brevoortia tyrannus (Latrobe, 1802) [Fishbase 2004 1592] <SCINAM>Brevoortia tyrannus (Latrobe, 1802) [FAO ASFIS MHA] <SCINAM>Brevoortia tyrannus (Latrobe, 1802) [CEC 1993 164] <SCINAM>Brevoortia tyrannus [2010 FDA Seafood List]

## ATLANTIC MUD SHRIMP

FTC B3633

BT SOLENOCERID SHRIMP FAMILY [B3620]

UF solenocera membranacea

<SCIFAM>Solenoceridae Wood-Mason, 1891 [ITIS 95954] ΑI

<SCINAM>Solenocera membranacea (Risso, 1816) [ITIS 96005] <SCINAM>Solenocera membranacea Risso, 1816 [FAO ASFIS SKM]

<SCINAM>Solenocera membranacea (Risso, 1816) [CEC 1993 1245]

### atlantic mudskipper

USF MUDSKIPPER [B3928]

## atlantic needlefish

USF NEEDLEFISH [B1411]

### ATLANTIC OCEAN AND ADJACENT SEAS

FTC R0116

RT MARINE AREAS [R0513]

SN US FDA 1995 Code: ATOC: \*ATLANTIC OCEAN\*.

#### ATLANTIC OCEAN ISLANDS

**FTC** R0352

BT CONTINENTS, REGIONS AND COUNTRIES [R0509]

SN US FDA 1995 Code: QO

## ATLANTIC POMFRET

**FTC** B1929

вт POMFRET [B2571] UF black sea bream UF brama brama UF brama raji UF bream, black sea UF pomfret, atlantic UF ray's bream

ΑI <SCIFAM>Strigidae [ITIS 177854]

<SCINAM>Brama brama (Bonnaterre, 1788) [ITIS 170290] <SCINAM>Brama brama (Bonnaterre, 1788) [Fishbase 2004 391] <SCINAM>Brama brama (Bonnaterre, 1788) [FAO ASFIS POA] <SCINAM>Brama brama (Bonnaterre, 1788) [CEC 1993 671]

<SCINAM>Brama brama [2010 FDA Seafood List]

# atlantic pricly skate

TARRY SKATE [B4095] USE

# ATLANTIC PUFFIN

FTC B4294

вт **PUFFIN [B4292]** UF fratercula arctica

<SCIFAM>Alcidae [ITIS 176967] ΑI

<SCINAM>Fratercula arctica (Linnaeus, 1758) [ITIS 177025]

The Atlantic Puffin (Fratercula arctica) is a seabird species in the auk family. It is a pelagic bird that feeds primarily by diving for fish, but also eats other sea creatures, such as squid and crustaceans. Its most obvious characteristic during the breeding season is its brightly coloured bill. Also known as the Common Puffin, it is the only puffin species which is found in the Atlantic Ocean. The curious appearance of the bird, with its large colourful bill and its striking piebald plumage, has given rise to nicknames such as "clown of the ocean" and "sea parrot".

[http://en.wikipedia.org/wiki/Atlantic\_Puffin]

# ATLANTIC RAINBOW SMELT

FTC B1905

BT RAINBOW SMELT [B3499] UF osmerus mordax mordax

UF rainbow smelt UF smelt, rainbow

SN See remarks on \*RAINBOW SMELT [B1905]\*.

ΑI <SCIFAM>Osmeridae [ITIS 162028] <SCINAM>Osmerus mordax mordax (Mitchill, 1814) [ITIS 162043] <SCINAM>Osmerus mordax mordax (Mitchill, 1814) [Fishbase 2004 253]

## ATLANTIC ROCK CRAB

FTC B2350

BT ROCK CRAB FAMILY [B2351]

UF cancer irroratus

Al <SCIFAM>Cancridae Latreille, 1802 [ITIS 98670]

<SCINAM>Cancer irroratus Say, 1817 [ITIS 98679] <SCINAM>Cancer irroratus Say, 1817 [FAO ASFIS CRK] <SCINAM>Cancer irroratus Say, 1817 [CEC 1993 1274] <SCINAM>Cancer irroratus [2010 FDA Seafood List]

## ATLANTIC ROUND HERRING

FTC B3850

BT ROUND HERRING [B3846]

UF etrumeus sardina

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Etrumeus sadina (Mitchill, 1814) [CEC 1993 175]

### ATLANTIC SALMON

FTC B1587

BT ATLANTIC SALMON [B2250]

UF salmo salar

Al <SCIFAM>Salmonidae [ITIS 161996]

<SCINAM>Salmo salar Linnaeus, 1758 [ITIS 161996]
<SCINAM>Salmo salar Linnaeus, 1758 [Fishbase 2004 236]
<SCINAM>Salmo salar Linnaeus, 1758 [FAO ASFIS SAL]
<SCINAM>Salmo salar Linnaeus, 1758 [CEC 1993 251]
<SCINAM>Salmo salar [2010 FDA Seafood List]
<SCINAM>Salmo salar [FDA RFE 2010 58]

## ATLANTIC SALMON

FTC B2250

BT SALMONINS [B3807]

UF salmo spp.

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCIGEN>Salmo Linnaeus, 1758 [ITIS 161994]

### atlantic sardine

USE ATLANTIC HERRING [B1586]

### ATLANTIC SAURY

FTC B1889

BT SAURY [B2484]
UF saury, atlantic
UF scomberesox saurus
UF skipper (atlantic saury)

Al <SCIFAM>Scomberesocidae [ITIS 165612]

<SCINAM>Scomberesox saurus (Walbaum, 1792) [ITIS 165612]
<SCINAM>Scomberesox saurus saurus (Walbaum, 1792) [ITIS 616694]
<SCINAM>Scomberesox saurus scombroides Richardson, 1843 [ITIS 645285]
<SCINAM>Scomberesox saurus saurus (Walbaum, 1792) [Fishbase 2004 1084]
<SCINAM>Scomberesox saurus scombroides (Richardson, 1843) [Fishbase 2004 9027]

<SCINAM>Scomberesox saurus (Walbaum, 1792) [FAO ASFIS SAU] <SCINAM>Scomberesox saurus (Walbaum, 1792) [CEC 1993 416]

<SCINAM>Scomberesox saurus [2010 FDA Seafood List]

## ATLANTIC SEABOB

FTC B2320

BT PENAEID SHRIMP FAMILY [B1081]

UF seabob

UF xiphopenaeus kroyeri

AI <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Xiphopenaeus kroyeri (C. Heller, 1862) [ITIS 95750] <SCINAM>Xiphopenaeus kroyeri (Heller, 1862) [FAO ASFIS BOB] <SCINAM>Xiphopenaeus kroyeri (Heller, 1862) [CEC 1993 1218] <SCINAM>Xiphopenaeus kroyeri [2010 FDA Seafood List]

## ATLANTIC SILVERSIDE

FTC B3823

BT NEOTROPICAL SILVERSIDE FAMILY [B3819]

UF menidia menidia

Al <SCIFAM>Atherinopsidae [ITIS 165994]

<SCINAM>Menidia menidia (Linnaeus, 1766) [ITIS 165994] <SCINAM>Menidia menidia (Linnaeus, 1766) [Fishbase 2004 339] <SCINAM>Menidia menidia (Linnaeus, 1766) [FAO ASFIS SSA] <SCINAM>Menidia menidia (Linnaeus, 1766) [CEC 1993 545] <SCINAM>Menidia menidia [2010 FDA Seafood List]

## ATLANTIC SPANISH MACKEREL

FTC B1571

BT SEERFISH [B3973]

UF scomberomorus maculatus

UF seer

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus maculatus (Mitchill, 1815) [ITIS 172436]

<SCINAM>Scomberomorus maculatus (Mitchill, 1815) [Fishbase 2004 126] <SCINAM>Scomberomorus maculatus (Mitchill, 1815) [FAO ASFIS SSM] <SCINAM>Scomberomorus maculatus (Mitchill, 1815) [CEC 1993 982]

<SCINAM>Scomberomorus maculatus [2010 FDA Seafood List]

### ATLANTIC SURFCLAM

FTC B1959

BT MACTRA SURF SHELL FAMILY [B4145]

UF bar clam
UF sea clam

UF spisula solidissima

UF surf clam

Al <SCIFAM>Mactridae Lamarck, 1809 [ITIS 80942]

<SCINAM>Spisula solidissima (Dillwyn, 1817) [ITIS 80944] <SCINAM>Spisula solidissima (Dillwyn, 1817) [FAO ASFIS CLB] <SCINAM>Spisula solidissima (Dillwyn, 1817) [CEC 1993 1376] <SCINAM>Spisula solidissima [2010 FDA Seafood List]

# ATLANTIC THREAD HERRING

FTC B1851

BT THREAD HERRING [B1239]
UF opisthonema oglinum
UF thread herring, atlantic

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Opisthonema oglinum (Lesueur, 1818) [ITIS 161748]
<SCINAM>Opisthonema oglinum (Lesueur, 1818) [Fishbase 2004 1486]
<SCINAM>Opisthonema oglinum (Lesueur 1818) [FAO ASFIS THA]
<SCINAM>Opisthonema oglinum (Lesueur, 1818) [CEC 1993 184]
<SCINAM>Opisthonema oglinum [2010 FDA Seafood List]

# ATLANTIC WOLFFISH

FTC B1817

BT WOLFFISH [B1519]
UF anarhichas lupus
UF wolffish, atlantic

Al <SCIFAM>Anarhichadidae Bonaparte, 1846 [ITIS 171335]

<SCINAM>Anarhichas lupus Linnaeus, 1758 [ITIS 171341]

<SCINAM>Anarhichas lupus Linnaeus, 1758 [Fishbase 2004 2501] <SCINAM>Anarhichas lupus Linnaeus, 1758 [FAO ASFIS CAA]

<SCINAM>Anarhichas lupus Linnaeus, 1758 [CEC 1993 906] <SCINAM>Anarhichas lupus [2010 FDA Seafood List]

<SCINAM>Anarhichas lupus [FDA RFE 2010 2]

### ATLANTIC, ANTARCTIC (FAO MAJOR FISHING AREA 48)

FTC R0141

BT SOUTHERN OCEAN [R0514]

SN US FDA 1995 Code AA48: \*ATLANTIC OCEAN SOUTH FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 48 [http://www.fao.org/fishery/area/Area48].

## ATLANTIC, EASTERN CENTRAL (FAO MAJOR FISHING AREA 34)

FTC R0137

BT ATLANTIC OCEAN AND ADJACENT SEAS [R0116]

SN US FDA 1995 Code: AA34: \*ATLANTIC OCEAN EAST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 34 [http://www.fao.org/fishery/area/Area34].

### ATLANTIC, NORTHEAST (FAO MAJOR FISHING AREA 27)

FTC R0135

BT ATLANTIC OCEAN AND ADJACENT SEAS [R0116]

SN US FDA 1995 Code AA27: \*ATLANTIC OCEAN NORTHEAST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 27 [http://www.fao.org/fishery/area/Area27].

## ATLANTIC, NORTHWEST (FAO MAJOR FISHING AREA 21)

FTC R0134

BT ATLANTIC OCEAN AND ADJACENT SEAS [R0116]

SN US FDA 1995 Code AA21: \*ATLANTIC OCEAN NORTHWEST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 21 [http://www.fao.org/fishery/area/Area21].

## ATLANTIC, SOUTHEAST (FAO MAJOR FISHING AREA 47)

FTC R0140

BT ATLANTIC OCEAN AND ADJACENT SEAS [R0116]

SN US FDA 1995 Code AA47: \*ATLANTIC OCEAN SOUTHEAST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 47 [http://www.fao.org/fishery/area/Area47].

## ATLANTIC, SOUTHWEST (FAO MAJOR FISHING AREA 41)

FTC R0139

BT ATLANTIC OCEAN AND ADJACENT SEAS [R0116]

SN US FDA 1995 Code AA41: \*ATLANTIC OCEAN SOUTHWEST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 41 [http://www.fao.org/fishery/area/Area41].

## ATLANTIC, WESTERN CENTRAL (FAO MAJOR FISHING AREA 31)

FTC R0136

BT ATLANTIC OCEAN AND ADJACENT SEAS [R0116]

SN US FDA 1995 Code AA31: \*ATLANTIC OCEAN WEST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 31 [http://www.fao.org/fishery/area/Area31].

## **ATRACTOSCION**

FTC B3906

BT DRUM FAMILY [B2005]
UF atractoscion spp.

AI <SCIFAM>Sciaenidae [ITIS 169237]

<SCIGEN>Atractoscion Gill, 1862 [ITIS 169386]

## atractoscion aequidens

USE AFRICAN WEAKFISH [B3907]

## atractoscion atelodus

USE AFRICAN WEAKFISH [B3907]

## atractoscion nobilis

USE WHITE SEABASS [B1187]

### atractoscion spp.

USE ATRACTOSCION [B3906]

## atrina pectinata

USE COMB PENSHELL [B2881]

## atriplex hortensis

USE GARDEN ORACH [B2751]

## aubergine

USE EGGPLANT [B1458]

### auckland oyster

USE NEW ZEALAND ROCK OYSTER [B1952]

### august plum

USE AMERICAN PLUM [B2670]

### aulacomya ater

USE MAGELLAN MUSSEL [B4150]

## aulopidae

USE FLAGFIN FAMILY [B3824]

# aulopiformes

USE FISH, AULOPIFORM [B2497]

## aulopus filamentosus

USE MEDITERRANEAN FLAGFIN [B3825]

### auricularia auricula-judae

USE JEW'S EAR [B3724]

## auricularia polytricha

USE CLOUD EAR FUNGUS [B3723]

### auricularia spp.

USE BLACK FUNGUS [B1741]

auroch

USE CATTLE [B1161]

#### **AUSTRALIA**

FTC R0117

BT CONTINENTS, REGIONS AND COUNTRIES [R0509]

SN US FDA 1995 Code: AU

#### australia red seabream

USE RED HAWAIIAN PORGY [B1815]

## **AUSTRALIAN ABALONE**

FTC B3543

BT ABALONE [B1408]
UF haliotis australis
UF queen paua

Al <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897] <SCINAM>Haliotis australis [2010 FDA Seafood List]

### **AUSTRALIAN ANCHOVY**

FTC B3835

BT ANCHOVY FAMILY [B1854]

UF engraulis australis

Al <SCIFAM>Engraulidae [ITIS 553173]

<SCINAM>Engraulis australis (White, 1790) [ITIS 161834] <SCINAM>Engraulis australis (White, 1790) [Fishbase 2004 1660] <SCINAM>Engraulis australis (Shaw, 1790) [CEC 1993 213] <SCINAM>Engraulis australis [2010 FDA Seafood List]

## **AUSTRALIAN BONITO**

FTC B3972

BT BONITO [B1264] UF sarda australis

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Sarda australis (Macleay, 1881) [ITIS 202018]
<SCINAM>Sarda australis (Macleay, 1881) [Fishbase 2004 112]
<SCINAM>Sarda australis (Macleay, 1881) [FAO ASFIS BAU]
<SCINAM>Sarda australis (Macleay, 1880) [CEC 1993 967]
<SCINAM>Sarda australis [2010 FDA Seafood List]

## australian cod

USE BLUE COD [B2290]

## **AUSTRALIAN FINGER LIME**

FTC B4305

BT CITRUS FAMILY [B1139]
UF citrus australasica
UF microcitrus australasica

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Microcitrus australasica (F. Muell.) Swingle [ITIS 506393] <SCINAM>Microcitrus australasica (F. Muell.) Swingle [GRIN 24247] <SCINAM>Microcitrus australasica (F. Muell.) Swingle [PLANTS MIAU4]

The Finger Lime plant, \$i\$Citrus australasica\$/i\$ (syn. \$i\$Microcitrus australasica\$/i\$) is a thorny understorey shrub or small tree of lowland subtropical rainforest and dry rainforest in the coastal border region of Queensland and New South Wales, Australia.\$br /\$The plant is 2-7 metres in height. Leaves are small, 1-6 cm long and 3-25 mm wide, glabrous, with a notched tip and crenate towards the apex. Flowers are white with petals 6-9 mm long. The fruit is cylindrical, 4-8 cm long, sometimes slightly curved, coming in different colours, including pink and

green.\$br /\$Early settlers consumed the fruit and retained the trees when clearing for agriculture. Colonial botanists suggested that they should be cultivated.\$br /\$The finger lime has been recently popularised as a gourmet bushfood. The globular juice vesicles have been likened to a "lime caviar", which can be used as a garnish or added to various recipes. The fresh vesicles have the effect of a burst of effervescent tangy flavour as they are chewed. The fruit juice is acidic and similar to that of a lime. Marmalade and pickles are also made from finger lime. The finger lime peel can be dried and used as a flavouring spice.\$br /\$

There is a wide range of different coloured variants of finger lime fruit, including green, yellow, orange, red, purple, black and brown. Finger lime is thought to have the widest range of colour variation within any \$i\$Citrus\$/i\$ species.[http://en.wikipedia.org/wiki/Citrus\_australasica]

## australian lemon myrtle

USE LEMON MYRTLE [B4340]

#### australian lime

USE **AUSTRALIAN ROUND LIME [B4304]** 

#### **AUSTRALIAN MUSSEL**

**FTC** B3656

BT MUSSEL [B1223] UF mytilus planulatus

<SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451]

<SCINAM>Mytilus planulatus Lamarck, 1819 [FAO ASFIS MYA]

<SCINAM>Mytilus planulatus [CEC 1993 1362]

#### **AUSTRALIAN ROUND LIME**

FTC. R4304

CITRUS FAMILY [B1139] RT

UF australian lime UF citrus australis UF microcitrus australis

UF native lime

<SCIFAM>Rutaceae [ITIS 28848] ΑI

<SCINAM>Microcitrus australis (Planchon) Swingle [ITIS 506394] <SCINAM>Microcitrus australis (A. Cunn. ex Mudie) Swingle [GRIN 24248]

<SCINAM>Microcitrus australis (Planch.) Swingle [PLANTS MIAU5]

Round lime (\$i\$Citrus australis\$/i\$), also known as Australian lime or Australian round lime, is a large shrub or small tree of a height of up to 12m. It grows in the Beenleigh area, Queensland,

Australia.[http://en.wikipedia.org/wiki/Round\_lime]

### **AUSTRALIAN RUFF**

FTC B1941

BT **AUSTRALIAN SALMON FAMILY [B1940]** 

UF arripis georgianus

<SCIFAM>Arripidae [ITIS 645308] ΑI

<SCINAM>Arripis georgianus (Valenciennes in Cuvier and Valenciennes, 1831) [ITIS 168826]

<SCINAM>Arripis georgianus (Valenciennes, 1831) [Fishbase 2004 392] <SCINAM>Arripis georgianus (Valenciennes 1831) [FAO ASFIS RUF]

<SCINAM>Arripis georgianus [2010 FDA Seafood List]

## australian salmon

USE KAHAWAI [B2237]

### **AUSTRALIAN SALMON FAMILY**

FTC B1940

BT FISH, PERCIFORM [B1581]

UF

<SCIFAM>Arripidae [ITIS 645308]

# **AUSTRALIAN SCALLOP**

**FTC** B4148

BT SCALLOP [B1489] UF pecten meridionalis

ΑI <SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611]

<SCINAM>Pecten meridionalis Tate, 1887 [CEC 1993 1349] <SCINAM>Pecten meridionalis [2010 FDA Seafood List]

### **AUSTRALIAN SPINY LOBSTER**

FTC B3614

BT PANULIRID SPINY LOBSTER [B3610]

UF panulirus cygnus

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Panulirus cygnus George, 1962 [ITIS 552970] <SCINAM>Panulirus cygnus George, 1962 [FAO ASFIS LOA] <SCINAM>Panulirus cygnus George, 1962 [CEC 1993 1257] <SCINAM>Panulirus cygnus [2010 FDA Seafood List]

#### AUSTRALIAN SPOTTED MACKEREL

FTC B3982

BT SEERFISH [B3973]
UF scomberomorus munroi

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus munroi Collette and Russo, 1980 [ITIS 202047]
<SCINAM>Scomberomorus munroi Collette & Russo, 1980 [Fishbase 2004 129]
<SCINAM>Scomberomorus munroi Collette & Russo 1980 [FAO ASFIS ASM]
<SCINAM>Scomberomorus munroi Colette and Russo, 1980 [CEC 1993 984]

### **AUSTRALIAN SUNRISE LIME**

FTC B4306

BT CITRUS FAMILY [B1139]

UF citrus x oliveri

AI <SCIFAM><SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus x oliveri Mabb. 'Australian Sunrise' [http://users.kymp.net/citruspages/australian.html#sunrise] A hybrid cross of Finger Lime and a calomondin which is pear shaped and orange

inside.[http://en.wikipedia.org/wiki/Australian\_lime]\$br /\$The Australian Sunrise lime is a seedling of a Faustrimedin (originally bred in California in 1911), a hybrid of the Finger lime (Citrus australasica) and the Calamondin (Citrus x microcarpa), itself a hybrid between the Nagami kumquat (Citrus japonica 'Nagami') and the sour mandarin (Citrus sunki). Australian Sunrise produces attractive golden-coloured fruit on an upright shrub to small tree, usually 2 to 3 m high and 1.5 to 2.5 m wide. Foliage is dark, glossy-green. The oval leaves are approximately 40 to 45 mm long by 20 to 30 mm wide.

\$br /\$

The cream-coloured flowers occur in spring to early summer. Fruits ripen in winter, are pearshaped and usually 30 to 45 mm long by 20 to 40 mm wide. Seeds are small and plump.

\$br /\$

Juice squeezed from the fruit has a sharp, clean flavour and a light 'floral' aroma. The fruit may be eaten whole and like a kumquat, have a sharpish flesh and a sweet albedo and skin. They can be used in products such as in cordials, beverages, conserves, puree, pastes, sauces, marmalade, syrups and garnishes.[http://users.kymp.net/citruspages/australian.html#sunrise]

## australian whiting

USE KING GEORGE WHITING [B4312]

## **AUSTRIA**

FTC R0115

BT EUROPE, CENTRAL [R0356]

SN US FDA 1995 Code: AT

## austropotamobius pallipes

USE RIVER CRAYFISH [B3576]

## austropotamobius torrentium

USE STONE CRAYFISH [B3575]

### austrovenus stutchburyi

USE NEW ZEALAND COCKLE [B3643]

### **AUTHENTIC ETHNIC FOOD CLAIM OR USE**

FTC P0239

BT ETHNIC FOOD CLAIM OR USE [P0235]

All Authentic ethnic food is food from countries other than the home market contributing to a different food culture than

the traditional cuisine of the host country. Food may be adapted by combining local and imported ingredients. [Ethnic Groups and Foods in Europe, EuroFIR Synthesis report No 3, 2005]

#### auxis bisus

USE BULLET TUNA [B1930]

#### auxis rochei

USE BULLET TUNA [B1930]

### auxis spp.

USE FRIGATE MACKEREL [B3991]

#### auxis thazard

USE FRIGATE TUNA [B1787]

#### avena byzantina

USE RED OAT [B4315]

### avena sativa

USE COMMON OAT [B1219]

### avena spp.

USE OAT [B4319]

### averrhoa bilimbi

USE BILIMBI [B2513]

### averrhoa carambola

USE CARAMBOLA [B1686]

## aves

USE POULTRY OR GAME BIRD [B1563]

# AVOCADO

FTC B1470

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF abogado UF aguacate UF palta

UF persea americana UF persea gratissima

AI <SCIFAM>Lauraceae [ITIS 18145]

<SCINAM>Persea americana P. Mill. [ITIS 18154] <SCINAM>Persea americana Mill. [GRIN 27393] <SCINAM>Persea americana Mill. [PLANTS PEAM3]

<SCINAM>Persea americana Mill. [EuroFIR-NETTOX 2007 204]

<SCINAM>Persea americana Mill. [DPNL 2003 11773]

<MANSFELD>15043

# **AVOCADO**

FTC B1470

BT FRUIT USED AS VEGETABLE [B1006]

# **AVOCADO**

FTC B1470

BT STONE FRUIT [B1539]

## awarra palm

USE TUCUM [B4346]

## AYU

FTC B2516

BT SMELT FAMILY [B1904]
UF plecoglossus altivelis

Al <SCIFAM>Osmeridae [ITIS 162028]

<SCINAM>Plecoglossus altivelis (Temminck and Schlegel, 1846) [ITIS 162027]
<SCINAM>Plecoglossus altivelis altivelis (Temminck and Schlegel, 1846) [ITIS 623690]
<SCINAM>Plecoglossus altivelis (Temminck & Schlegel, 1846) [FAO ASFIS PCA]
<SCINAM>Plecoglossus altivelis Temminck and Schlegel, 1846 [CEC 1993 263]

<SCINAM>Plecoglossus altivelis [2010 FDA Seafood List]

### azadirachta indica

USE NEEM [B2444]

### **AZAROLE**

FTC B4258

BT HAWTHORN [B1708]
UF crataegus azarolus
UF mediterranean-medlar

AI <SCINAM>Crataegus azarolus L. [GRIN 12083]

<SCINAM>Crataegus azarolus L. [PLANTS CRAZ] <SCINAM>Crataegus azarolus L. [DPNL 2003 8959]

\$i\$Crataegus azarolus\$/i\$ is a species of hawthorn known by the common names azarole, mosphilla, and Mediterranean medlar. It is native to the Mediterranean Basin and it is grown there and elsewhere as an ornamental tree and for its fruit. It has been used historically for a number of medicinal purposes.

[http://en.wikipedia.org/wiki/Crataegus\_azarolus]

#### **AZERBAIJAN**

FTC R0119

BT ASIA, WESTERN [R0350]

SN US FDA 1995 Code: AZ

## Azorubine (Carmoisine)

USE AZORUBINE, CARMOISINE [B3009]

## AZORUBINE, CARMOISINE

FTC B3009

BT FOOD ADDITIVE [B2972]
UF Azorubine (Carmoisine)

UF E 122 UF INS 122

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 122. Codex: INS 122.

## AZORUBINE, CARMOISINE ADDED

FTC H0434

BT FOOD ADDITIVE ADDED [H0399]

## **AZTEC MARIGOLD**

FTC B2339

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF african marigold
UF big marigold
UF tagetes erecta

#### azuki bean

USE ADZUKI BEAN [B1110]

## **B. FOOD SOURCE**

FTC B1564

BT LANGUAL THESAURUS ROOT [00000]

This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
 Individual plant or animal from which the food product or its major ingredient is derived; also a chemical food source [FDA CFSAN 1995].

## B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR)

FTC A0645

BT CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

#### **BABACO**

FTC B2797

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF carica pentagona
UF carica x heilbornii

Al <SCINAM>Vasconcellea x heilbornii (V. M. Badillo) V. M. Badillo [GRIN 418402]

<SCINAM>Carica x heilbornii V.M.Badillo nothovar. pentagona (Heilborn) V.M.Badillo [DPNL 2003 8383]

## babacu

USE BABASSU PALM [B1707]

# **BABASSU PALM**

FTC B1707

BT PALM [B1286] UF babacu

UF orbignya barbosiana UF orbignya speciosa

# baby carrot

USE CARROT [B1227]

# BABY LIMA BEAN

FTC B1185

BT LIMA BEAN [B1397]

# back meat, poultry

USE MEAT COLOR, UNDESIGNATED OR UNKNOWN [Z0003]

## backhousia anisata

USE ANISEED MYRTLE [B4338]

## backhousia citriodora

USE LEMON MYRTLE [B4340]

## BACTERIA

FTC B2846

BT ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]

## **BACTERIA CURED**

FTC H0326

### BT LACTIC ACID-OTHER AGENT FERMENTED [H0107]

#### **BACTRIAN CAMEL**

FTC B4359

BT CAMEL [B2103]
UF camelus bactrianus

Al <SCIFAM>Camelidae Gray, 1821 [ITIS 624918]

<SCINAM>Camelus bactrianus Linnaeus, 1758 [ITIS 625026] <SCINAM>Camelus bactrianus Linnaeus, 1758 [MSW3 14200112]

The Bactrian camel (\$i\$Camelus bactrianus\$/i\$) is a large, even-toed ungulate native to the steppes of central

Asia. The Bactrian camel has two humps on its back, in contrast to the single-humped dromedary

camel.[http://en.wikipedia.org/wiki/Camelus\_bactrianus]

## **BAG, SACK OR POUCH**

FTC M0197

BT CONTAINER OR WRAPPING BY FORM [M0195]

UF sack

Al According to FSTA Thesaurus Packaging 3.1 package types, includes boil-in bag, carrier bag, flat bag, inner bag,

retort pouch, shipping bag, valve bag, and valve sack

### bagre marinus

USE GAFFTOPSAIL CATFISH [B2174]

### **BAHAMAS**

FTC R0165

BT ATLANTIC OCEAN ISLANDS [R0352]

SN US FDA 1995 Code: BS

## **BAHRAIN**

FTC R0158

BT MIDDLE EAST [R0351]

SN US FDA 1995 Code: BH

## bain-marie cooked

USE COOKED IN WATER BATH [G0034]

## **BAIRD'S SMMOTH-HEAD**

FTC B3898

BT SLICKHEAD FAMILY [B2909]

UF alepocephalus bairdii

AI <SCIFAM>Alepocephalidae [ITIS 162303]

<SCINAM>Alepocephalus bairdii Goode and Bean, 1879 [ITIS 162315] <SCINAM>Alepocephalus bairdii Goode & Bean, 1879 [Fishbase 2004 230] <SCINAM>Alepocephalus bairdii Goode & Bean, 1879 [FAO ASFIS ALC] <SCINAM>Alepocephalus bairdii Goode and Bean, 1879 [CEC 1993 221]

## baked apple berry

USE CLOUDBERRY [B2029]

## **BAKED OR ROASTED**

FTC G0005

BT COOKED BY DRY HEAT [G0004]

UF roasted or baked

Al Cooked without moisture, covered or uncovered, in an oven. \*ROASTING\* usually applies to meats or nuts.

### baker's yeast

USE SACCHAROMYCES CEREVISIAE [B3797]

## **BAKERY PRODUCT (US CFR)**

FTC A0191

PREPARED GRAIN OR STARCH PRODUCT (US CFR) [A0106]

RT FINE BAKERY WARE (EUROFIR) [A0821]

RT 50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC) [A0927]

RT 1800 BAKED PRODUCTS (USDA SR) [A1288]

Al Prepared grain product made by baking or frying. Includes doughs, batters and mixes.

## **BAKERY PRODUCT, SWEETENED (US CFR)**

FTC A0135

BT BAKERY PRODUCT (US CFR) [A0191]

RT FINE BAKERY WARE (EUROFIR) [A0821]

RT 50182000 - SWEET BAKERY PRODUCTS (GS1 GPC) [A0951]

UF crepe, dessert UF dessert crepe

UF sweetened bakery product

Al Includes cakes, cookies, pies, quick breads, doughnuts and related products, also bakery products that are glazed, frosted or have a sweetened filling. If sugar is not the first ingredient, \*SUGAR OR SUGAR SYRUP ADDED\* as well as \*SWEETENER ADDED\* (or the appropriate narrower term under each) should be indexed in \*H. TREATMENT APPLIED\*.

## **BAKERY PRODUCT, UNSWEETENED (US CFR)**

FTC A0107

BT BAKERY PRODUCT (US CFR) [A0191]

RT 50182200 - SAVOURY BAKERY PRODUCTS (GS1 GPC) [A0947]

UF crepe, unfilled UF unfilled crepe

UF unsweetened bakery product

Includes breads, crackers, pie or pizza crusts and pretzels. Excludes glazed, filled or frosted bakery products, which fall under \*BAKERY PRODUCT, SWEETENED\* and unsweetened filled products that fall under \*PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED\* or the appropriate narrower term. See 21 CFR for description of some subgroups.

## **BAKERY WARES (CCFAC)**

FTC A0632

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

RT BREAD AND SIMILAR PRODUCTS (EUROFIR) [A0817]

RT FINE BAKERY WARE (EUROFIR) [A0821]

RT 50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC) [A0927]

AI CL 1996/14-FAC, May 1996

## **BAKERY WARES (CIAA)**

FTC A0458

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]

RT FINE BAKERY WARE (EUROFIR) [A0821]

RT 50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC) [A0927]

AI CIAA ADD/385/90E Rev 5

## **BAKING INGREDIENT (EUROFIR)**

FTC A0854

BT SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR) [A0853]

RT FOOD ADDITIVE (US CFR) [A0181]

Al includes yeast, baking powder, pectin, additives.

## baking powder added

USE CHEMICAL LEAVENING AGENT ADDED [H0351]

### baking soda added

USE CHEMICAL LEAVENING AGENT ADDED [H0351]

### balanites aegyptiaca

USE DESERT DATE [B2837]

## balanites ziziphoides

USE DESERT DATE [B2837]

### balanus spp.

USE BARNACLE [B2127]

#### **BALI**

FTC R0249

BT INDONESIA [R0248]

SN US FDA 1995 Code: ID02

### balistes app.

USE TRIGGERFISH [B2131]

### balistidae

USE TRIGGERFISH FAMILY [B2138]

## balm

USE BALM, LEMON [B2621]

## **BALM, LEMON**

FTC B2621

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF balm
UF lemon balm
UF melissa officinalis

Al <SCIFAM>Lamiaceae [ITIS 32251]

<SCINAM>Melissa officinalis L. [ITTS 32565] <SCINAM>Melissa officinalis L. [GRIN 24036] <SCINAM>Melissa officinalis L. [PLANTS MEOF2]

<SCINAM>Melissa officinalis L. [EuroFIR-NETTOX 2007 179]

<SCINAM>Melissa officinalis L. [DPNL 2003 11140]

<MANSFELD>16386

## **BALSAM APPLE**

FTC B2172

BT SQUASH, GOURD OR PUMPKIN [B2091]

UF momordica balsamina
AI <SCIFAM>Cucurbitaceae

<SCINAM>Momordica charantia L. [NETTOX]

<GRIN>24520 <MANSFELD>3744

## balsam pear

USE BITTER MELON [B1101]

## **BALTIC HERRING**

FTC B3841

BT HERRING [B1414]

UF clupea harengus membras

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Clupea harengus membras Linnaeus, 1761 [ITIS 161726]

<SCINAM>Clupea harengus membras Linnaeus, 1761 [Fishbase 2004 48134]

# **BALTIC SPRAT**

FTC B3845

BT SPRAT [B1235]
UF sprattus sprattus balticus

Al <SCIFAM>Clupeidae [ITIS 161791]

<SCINAM>Sprattus sprattus balticus (Schneider, 1908) [ITIS 161791]

<SCINAM>Sprattus sprattus balticus (Schneider, 1908) [Fishbase 2004 48382]

### baltic whitefish

USE COMMON WHITEFISH [B2687]

#### bambara bean

USE BAMBARA GROUNDNUT [B3418]

#### **BAMBARA GROUNDNUT**

FTC B3418

BT POD OR SEED VEGETABLE [B1156]

UF bambara bean
UF congo goober
UF ground-bean
UF hog-peanut
UF vigna subterranea
UF voandzeia subterranea

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Vigna subterranea (L.) Verdc. [ITIS 506274] <SCINAM>Vigna subterranea (L.) Verdc. [GRIN 105107] <SCINAM>Vigna subterranea (L.) Verdc. [PLANTS VISU7] <SCINAM>Vigna subterranea (L.) Verdc. [DPNL 2003 13838] <SCINAM>Voandzeia subterranea (L.) Thou. [CCPR]

<GRIN>105107

#### **BAMBOO**

FTC B1271

BT STEM OR SPEAR VEGETABLE [B1005]

UF bambusa spp.

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Bambusa Schreb. [ITIS 193439] <SCINAM>Bambusa spp. [GRIN 312261]

<SCINAM> [MANSFELD 18979]

<SCINAM>Bambusa Schreb. (Subfamilia Bambusoideae genera) [EuroFIR-NETTOX 40]

### bambusa oldhamii

USE OLDHAM'S BAMBOO [B3730]

# bambusa spp.

USE BAMBOO [B1271]

## BANANA

FTC B4270

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF musa spp.

Al <SCIFAM>Musaceae [ITIS 42385]

<SCINAM>Musa L. [ITIS 42388]
<SCINAM>Musa sp. [GRIN 312415]
<SCINAM>Musa L. [PLANTS MUSA2]
<SCINAM>Musa [DPNL 2003 11276]

Banana is the common name for herbaceous plants of the genus Musa and for the fruit they

produce.[http://en.wikipedia.org/wiki/Banana]

# BANANA PASSIONFRUIT

FTC B2028

ΑI

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF curuba
UF passiflora spp.

Banana passionfruit is the fruit of several plants in the genus Passiflora, and are therefore related to the passion fruit. They look somewhat like a straight, small banana with rounded ends. It was given this name in New Zealand, where passionfruit are also prevalent. In Hawaii, it is called banana poka. In its Latin American homeland, it is known as curuba, curuba de Castilla, or curuba sabanera blanca (Colombia); taxo, tacso, tagso, tauso (Ecuador); parcha (Venezuela), tumbo or curuba (Bolivia); tacso, tumbo, tumbo del norte, trompos, or tintin (Peru).[http://en.wikipedia.org/wiki/Banana\_passionfruit]

### **BANANA PEPPER**

FTC B3722

BT PUNGENT PEPPER VARIETY [B2633]

UF capsicum annuum var. annuum

AI <SCINAM>Capsicum annuum L. var. annuum [GRIN 311784]

### **BANANA PRAWN**

FTC B3629

BT PENAEID SHRIMP FAMILY [B1081]

UF fenneropenaeus merguiensis

UF penaeus merguiensis

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Fenneropenaeus merguiensis (De Man, 1888) [ITIS 551580] <SCINAM>Penaeus merguiensis De Man, 1888 [FAO ASFIS PBA] <SCINAM>Penaeus merguiensis de Man, 1888 [CEC 1993 1209] <SCINAM>Fenneropenaeus merguiensis [2010 FDA Seafood List]

### **BANANA SQUASH**

FTC B2510

BT WINTER SQUASH [B1189]
UF cucurbita maxima var. banana
UF cucurbita maxima var. maxima

AI <SCIFAM>

<SCINAM>Cucurbita maxima Duchesne subsp. maxima [GRIN]

<GRIN>311569

#### banana, common

USE FRENCH PLANTAIN [B1266]

### BANDTAIL PUFFER

FTC B2271

BT PUFFER [B2394]
UF sphoeroides spengleri

Al <SCIFAM>Tetraodontidae [ITIS 173283]

<SCINAM>Sphoeroides spengleri (Bloch, 1785) [ITIS 173300] <SCINAM>Sphoeroides spengleri (Bloch, 1785) [Fishbase 2004 1241] <SCINAM>Sphoeroides spengleri [2010 FDA Seafood List]

## band-tailed dove

USE DOVE [B1203]

## **BANGLADESH**

FTC R0154

BT ASIA, SOUTHERN [R0349]

SN US FDA 1995 Code: BD

## **BANK ROCKFISH**

FTC B1772

BT SCORPIONFISH FAMILY [B1084]

UF rockfish, bank
UF sebastes rufus

Al <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes rufus (Eigenmann and Eigenmann, 1890) [ITIS 166761] <SCINAM>Sebastes rufus (Eigenmann & Eigenmann, 1890) [Fishbase 2004 3999]

<SCINAM>Sebastes rufus [2010 FDA Seafood List]

### BAOBAB

FTC B2759

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF adansonia digitata
UF adansonia somalensis
UF adansonia sphaerocarpa

UF adansonia sulcata
UF dead-rat tree
UF monkey-bread tree
UF upside-down tree

AI <SCIFAM>Bombacaceae [ITIS 21589]

<SCINAM>Adansonia digitata L. [ITIS 21591] <SCINAM>Adansonia digitata L. [GRIN 1433] <SCINAM>Adansonia digitata L. [PLANTS ADDI3] <SCINAM>Adansonia digitata L. [DPNL 2003 7138]

BAR

FTC E0164

BT SUPPLEMENT FORM [E0154]

bar clam

USE ATLANTIC SURFCLAM [B1959]

### **BAR JACK**

FTC B2335
BT JACK [B1044]
UF carangoides ruber
UF caranx ruber
UF carrang

AI <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Carangoides ruber (Bloch, 1793) [ITIS 168615] <SCINAM>Carangoides ruber (Bloch, 1793) [Fishbase 2004 1918] <SCINAM>Caranx ruber (Bloch 1793) [FAO ASFIS CXR]

<SCINAM>Caranx ruber (Bloch, 1793) [CEC 1993 630] <SCINAM>Carangoides ruber [2010 FDA Seafood List]

## **BAR JACK**

FTC B2335

BT ISLAND JACK [B3950]

barak

USE UCUHUBA [B1699]

# **BARBADOS**

FTC R0153

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: BB

### **BARBADOS ALOE**

FTC B2348

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF aloe barbadensis
UF aloe vera
UF aloë vera

AI <SCIFAM>Aloeaceae [ITIS 500038]

<SCINAM>Aloe vera (L.) Burm. f. [ITIS 182653] <SCINAM>Aloe vera (L.) Burm. f. [GRIN 311403] <SCINAM>Aloe vera (L.) Burm. f. [PLANTS ALVE2] <SCINAM>Aloë vera (L.) Burm. fil. [DPNL 2003 7384]

\$i\$Aloe vera\$/i\$ is a species of succulent plant that probably originated in northern Africa. The species does not have any naturally occurring populations, although closely related aloes do occur in northern Africa. The species is frequently cited as being used in herbal medicine since the beginning of the first century AD. Extracts from \$i\$Aloe vera\$/i\$ are widely used in the cosmetics and alternative medicine industries, being marketed as variously having rejuvenating, healing or soothing properties.[http://en.wikipedia.org/wiki/Aloe\_vera]

## **BARBADOS ALOE**

FTC B2348

BT PLANT FOR MEDICINAL USE [B3359]

## barbados cherry

USE ACEROLA [B1360]

#### barbarea verna

USE LAND CRESS [B2873]

### barbarea vulgaris

USE WINTER CRESS [B4345]

## barbary duck

USE MUSCOVY DUCK [B4368]

## barbary fig

USE PRICKLY PEAR [B1672]

### barbasco

USE PAULINIA [B2813]

### barbatia cancellaria

USE RED-BROWN ARK [B3546]

### barbatia spp.

USE ARKSHELLS [B2432]

## barbecued

USE BROILED OR GRILLED [G0006]

### **BARBEL**

FTC B2712

BT CARP OR MINNOW FAMILY [B1921]

UF barbus barbus

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Barbus barbus (Linnaeus, 1758) [ITIS 163619] <SCINAM>Barbus barbus (Linnaeus, 1758) [Fishbase 2004 4472] <SCINAM>Barbus barbus (Linnaeus, 1758) [FAO ASFIS PTB] <SCINAM>Barbus barbus (Linnaeus, 1758) [CEC 1993 307]

### **BARBERRY**

FTC B2492

BT BERRY [B1231] UF berberis vulgaris

AI <SCIFAM>Berberidaceae [ITIS 18811]

<SCINAM>Berberis vulgaris L. [ITIS 18837] <SCINAM>Berberis vulgaris L. [GRIN 6992] <SCINAM>Berberis vulgaris L. [PLANTS BEVU]

<SCINAM>Berberis vulgaris L. [EuroFIR-NETTOX 2007 42]

<SCINAM>Berberis vulgaris L. [DPNL 2003 7987]

<MANSFELD>25732

# barbs

USE CARP OR MINNOW FAMILY [B1921]

## barbuda

USE ANTIGUA AND BARBUDA [R0103]

## barbus barbus

USE BARBEL [B2712]

### barilla plant

USE AGRETTI [B4330]

### **BARK**

FTC C0264

BT ROOT, STEM, LEAF OR FLOWER [C0148]

ΑI The woody external covering of the stem, branch or root of a plant, as distinct and separate from the wood itself.

#### **BARLEY**

**FTC** B1230

BT **GRAIN [B1324]** UF hordeum vulgare

ΑI <SCIFAM>Poaceae [ITIS 40351]

> <SCINAM>Hordeum vulgare L. [ITIS 40874] <SCINAM>Hordeum vulgare L. [GRIN 317403] <SCINAM>Hordeum vulgare L. [PLANTS HOVU] <SCINAM>Hordeum vulgare L. [DPNL 2003 10323]

<MANSFELD>33890

## **BARLEY ADDED**

FTC H0323

вт GRAIN ADDED [H0152]

SN Used when barley is the second to fourth ingredient in order of predominance, excluding water.

### **BARLEY MALT ADDED**

**FTC** H0754

BT BARLEY ADDED [H0323]

## **BARNACLE**

FTC B2127

BT CIRRIPED [B2128] UF balanus spp. UF goose barnacles UF lepadidae UF lepas spp.

ΑI <SCIFAM>Lepadidae Darwin, 1852 [ITIS 89559]

<SCIFAM>Lepadidae [FAO ASFIS LKD]

## barnacles

USE CIRRIPED [B2128]

# barracouta

USE SNAKE MACKEREL [B2185]

## **BARRACUDA**

**FTC** B1540

BT BARRACUDA FAMILY [B1829]

UF sphyraena spp.

<SCIFAM>Sphyraenidae [ITIS 170424] ΑI

<SCIGEN>Sphyraena Artedi in Röse, 1793 [ITIS 170425]

# **BARRACUDA FAMILY**

**FTC** B1829

BT FISH, PERCIFORM [B1581]

UF sphyraenidae

<SCIFAM>Sphyraenidae [ITIS 170424] ΑI <SCIFAM>Sphyraenidae [FAO ASFIS BAZ] <SCIFAM>Sphyraenidae [CEC 1993 529]

## **BARRAMUNDI PERCH**

FTC R2872

RT SNOOK FAMILY [B1824]

UF lates calcarifer

ΑI <SCIFAM>Centropomidae [ITIS 167642]

<SCINAM>Lates calcarifer (Bloch, 1790) [ITIS 167669] <SCINAM>Lates calcarifer (Bloch, 1790) [Fishbase 2004 346] <SCINAM>Lates calcarifer (Bloch, 1790) [FAO ASFIS GIP]

<SCINAM>Lates calcarifer (Bloch, 1790) [CEC 1993 557] <SCINAM>Lates calcarifer [2010 FDA Seafood List]

## **BARRED GRUNT**

FTC B3943

BT GRUNT FAMILY [B1812]

UF conodon nobilis

AI <SCIFAM>Haemulidae [ITIS 169055]

<SCINAM>Conodon nobilis (Linnaeus, 1758) [ITIS 169090] <SCINAM>Conodon nobilis (Linnaeus, 1758) [Fishbase 2004 401] <SCINAM>Conodon nobilis (Linnaeus, 1758) [FAO ASFIS BRG] <SCINAM>Conodon nobilis (Linnaeus, 1758) [CEC 1993 696] <SCINAM>Conodon nobilis [2010 FDA Seafood List]

barrel

USE DRUM (CONTAINER) [M0198]

barrel

USE WOOD BARREL, CASK OR WHEEL [M0179]

### **BARROW**

FTC B1280

BT SWINE [B1136]

Al <SCIFAM>Suidae Gray, 1821 [ITIS 180720]

<SCINAM>Sus scrofa Linnaeus, 1758 [ITIS 180722] <SCINAM>Sus scrofa Linnaeus, 1758 [MSW3 14200054] A male hog castrated before sexual maturity.[Webster's]

#### basella alba

USE MALABAR NIGHTSHADE [B1150]

## **BASIC METHACRYLATE COPOLYMER**

FTC B4406

BT FOOD ADDITIVE [B2972]

UF E 1205 UF INS 1205

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directive on Food Additives (89/107/EFC), the Directive on colours

Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 1205.

# BASIC METHACRYLATE COPOLYMER ADDED

FTC H0785

BT FOOD ADDITIVE ADDED [H0399]

### **BASIDIOMYCETE**

FTC B2035

BT FUNGUS [B1261] UF basidiomycetes

Al <SCINAM>Basidiomycetes [ITIS 14093]

### basidiomycetes

USE BASIDIOMYCETE [B2035]

basil

USE BASIL, SWEET [B1158]

### **BASIL, BUSH**

FTC B1145

вт SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF ocimum minimum

# **BASIL, SWEET**

FTC B1158

вт SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF basil

UF ocimum basilicum UF sweet basil

ΑI <SCIFAM>Labiatae

<SCINAM>Ocimum basilicum L. [NETTOX]

<GRIN>25478 <MANSFELD>15847

### basket cockle

NUTTALL COCKLE [B3652] USE

## **BASKETWEAVE CUSK-EEL**

FTC B3884

вт CUSK-EEL [B3883] UF ophidion scrippsae

ΑI <SCIFAM>Ophidiidae [ITIS 164807]

<SCINAM>Ophidion scrippsae (Hubbs, 1916) [ITIS 164856]

<SCINAM>Ophidion scrippsae (Hubbs, 1916) [Fishbase 2004 3115]

# **BASS FIBRE CONTAINER**

FTC M0411

BT NATURAL TEXTILE CONTAINER [M0409]

## bass, white

USE WHITE BASS [B1764]

## bassanago bulbiceps

USE SWOLLENHEAD CONGER EEL [B2918]

# **BASSES-COTES**

FTC Z0130

BT QUARTIER AVANT [Z0122]

SN This corresponds approximatly to the U.S. cut of meat called 'blade'.

## bassia latifolia

USE ILLIPE [B2110]

## bastard halibut

USE OLIVE FLOUNDER [B4039]

## **BASTARD MEDIC**

FTC B3348

ALFALFA [B1359] вт UF medicago xvaria

UF medicago sativa nothosubsp. varia

UF sand lucerne UF variegated lucerne

### **BASTARD TRUMPETER**

FTC B1936

BT TRUMPETER FAMILY [B1988]

UF latridopsis ciliaris

UF moki

Al <SCIFAM>Latridae [ITIS 645309]

<SCINAM>Latridopsis ciliaris (Forster in Bloch and Schneider, 1801) [ITIS 170268]

<SCINAM>Latridopsis ciliaris (Forster, 1801) [Fishbase 2004 12960] <SCINAM>Latridopsis ciliaris (Forster, 1801) [FAO ASFIS BMO]

<SCINAM>Latridopsis ciliaris (Bloch and Schneider, 1801) [CEC 1993 853]

<SCINAM>Latridopsis ciliaris [2010 FDA Seafood List]

### batavian orange

USE ORANGE [B1339]

#### batch pasteurization

USE LOW-TEMPERATURE-LONG-TIME (LTLT) PASTEURIZATION [J0182]

### bathyraja spinicauda

USE SPINY-TAIL SKATE [B4097]

#### batoka plum

USE GOVERNOR'S PLUM [B2789]

#### batrachoididae

USE TOADFISH FAMILY [B2264]

### batter-coated

USE BREADED OR BATTER-COATED [H0188]

# **BAUGHMAN ARK**

FTC B3551

BT ARKSHELLS [B2432] UF anadara baughmani

UF skewed ark

Al <SCIFAM>Arcidae Lamarck, 1809 [ITIS 79326]

<SCINAM>Anadara baughmani Hertlein, 1951 [ITIS 79351] <SCINAM>Anadara baughmani [2010 FDA Seafood List]

## **BAVETTE**

FTC Z0124

BT CAPARACON [Z0123]

## baxters dogfish

USE NEW ZEALAND LANTERNSHARK [B2910]

### BAY

FTC B1197

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF bay laurel leaf
UF bay leaf
UF laurel
UF laurus nobilis

Al <SCIFAM>Lauraceae

<SCINAM>Laurus nobilis L. [NETTOX]

<GRIN>21664 <MANSFELD>15206

# **BAY ANCHOVY**

FTC B3831

BT ANCHOVY FAMILY [B1854]

UF anchoa mitchilli

AI <SCIFAM>Engraulidae [ITIS 553173]

<SCINAM>Anchoa mitchilli (Valenciennes in Cuvier and Valenciennes, 1848) [ITIS 161839]

<SCINAM>Anchoa mitchilli (Valenciennes, 1848) [Fishbase 2004 545] <SCINAM>Anchoa mitchilli (Valenciennes, 1848) [FAO ASFIS ANB] <SCINAM>Anchoa mitchilli (Valenciennes, 1848) [CEC 1993 207]

<SCINAM>Anchoa mitchilli [2010 FDA Seafood List]

## bay laurel leaf

**USE** BAY [B1197]

### bay leaf

**USE** BAY [B1197]

## bay lobster

USE SLIPPER LOBSTER [B2491]

## **BAY SCALLOP**

FTC B2459

BT SCALLOP [B1489]
UF argopecten irradians

Al <SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611]

<SCINAM>Argopecten irradians (Lamarck, 1819) [ITIS 79737] <SCINAM>Argopecten irradians (Lamarck, 1819) [FAO ASFIS SCB] <SCINAM>Argopecten irradians (Lamarck, 1819) [CEC 1993 1344] <SCINAM>Argopecten irradians [2010 FDA Seafood List]

#### beach strawberry

USE CHILEAN STRAWBERRY [B3338]

### bean (part of plant)

USE SEED, SKIN PRESENT, GERM PRESENT [C0133]

## **BEAN (VEGETABLE)**

FTC B1567

BT POD OR SEED VEGETABLE [B1156]
UF beans, species/variety unknown

UF marrow bean

## beans, species/variety unknown

USE BEAN (VEGETABLE) [B1567]

## **BEAR**

FTC B2406

BT ANIMAL (MAMMAL) [B1134]

UF ursidae

AI <SCIFAM>Ursidae Fischer de Waldheim, 1817 [ITIS 180540] <SCIFAM>Ursidae Fischer de Waldheim, 1817 [MSW3 14000939]

# **BEARBERRY**

FTC B3404

BT BERRY [B1231]
UF arctostaphylos uva-ursi

UF bear-grape
UF hog-cranberry

Al <SCIFAM>Ericaceae [ITIS 23463]

<SCINAM>Arctostaphylos uva-ursi (L.) Spreng. [ITIS 23530] <SCINAM>Arctostaphylos uva-ursi (L.) Spreng. [GRIN 3866] <SCINAM>Arctostaphylos uva-ursi (L.) Spreng. [PLANTS ARUV] <SCINAM>Arctostaphylos uva-ursi (L.) Spreng. [DPNL 2003 7658]

## bear-grape

USE BEARBERRY [B3404]

#### beaten

USE AERATED BY WHIPPING [H0358]

### **BEAVER**

FTC B1325

BT ANIMAL (MAMMAL) [B1134]

UF castor spp.

AI <SCIFAM>Castoridae Hemprich, 1820 [ITIS 180210] <SCIGEN>Castor Linnaeus, 1758 [ITIS 180211] <SCIGEN>Castor Linnaeus, 1758 [MSW3 12600003]

#### bedford cabbage

USE TRONCHUDA KALE [B4322]

#### **BEECH**

FTC B1543

BT TEMPERATE-ZONE NUT PRODUCING PLANT [B1062]

UF beech nut UF fagus spp.

When indexing beech nut index both \*BEECH [B1543]\* and \*FRUIT [C0167]\* (or its more precise narrower terms).

Al Beech (Fagus) is a genus of ten species of deciduous trees in the family Fagaceae, native to temperate Europe.

Beech (Fagus) is a genus of ten species of deciduous trees in the family Fagaceae, native to temperate Europe, Asia and North America. The fruit of the beech tree is known as beechnuts or mast and is found in small burrs that

drop from the tree in autumn. It is small, roughly triangular and edible, with a bitter, astringent

taste.[http://en.wikipedia.org/wiki/Beech]

### beech mushroom

USE BROWN CLAMSHELL MUSHROOMS [B3744]

#### beech nut

USE BEECH [B1543]

## **BEEF ADDED**

FTC H0763

BT MEAT ADDED [H0191]

SN Used when beef is added as an ingredient in the food. If organ meat or meat product is added, use the more

precise terms \*ORGAN MEAT ADDED [H0307] and \*MEAT PRODUCT ADDED [H0759]\*.

### beef and pork

USE CATTLE AND SWINE [B1105]

## beef and pork and veal

USE CATTLE AND SWINE AND CALF [B1000]

# BEEFALO

FTC B2407

BT BISON [B2098]

Al Beefalo are a fertile hybrid offspring of domestic cattle, Bos taurus, and the American bison, Bison bison (generally called buffalo in the US). The breed was created to combine the characteristics of both animals with a view towards

called buffalo in the US). The breed was created to combine the characteristics of both animals with a view towards beef production.[http://en.wikipedia.org/wiki/Beefalo]

# **BEEFSTEAK MOREL**

FTC B2446

BT FALSE MOREL [B3791]

UF brain mushroom
UF false morel

UF gyromitra esculenta

AI <SCINAM>Gyromitra esculenta (Pers.) Fr. [INDEX FUNGORUM 236690]

## **BEEFSTEAK PLANT**

FTC B2135

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF perilla frutescens crispa

### **BEEFSTEAK TOMATO**

FTC B4325

BT TOMATO [B1276]

AI <SCIFAM>Solanaceae [ITIS 30411]

<SCINAM>Lycopersicon esculentum var. esculentum P. Mill. [ITIS 529044]

<SCINAM>Solanum lycopersicum L. [ITIS 521671]

<SCINAM>Solanum lycopersicum L. [GRIN 101442] <SCINAM>Solanum lycopersicum L. [PLANTS SOLY2]

<SCINAM>Lycopersicon esculentum Mill. [EuroFIR-NETTOX 2007 172]

<SCINAM>Lycopersicon esculentum Mill. [DPNL 2003 10985]

<MANSFELD>6054

A beefsteak tomato (American English) or beef tomato (British English) is any of the largest varieties of cultivated tomatoes, some weighing 1 pound (450 g) or more.[http://en.wikipedia.org/wiki/Beefsteak\_tomato]

### BEER OR BEER-LIKE BEVERAGE (EUROFIR)

FTC A0847

BT ALCOHOLIC BEVERAGE (EUROFIR) [A0846]

RT MALT BEVERAGE (US CFR) [A0195]

RT 21 BEER (EFG) [A0711]

RT 10000159 - BEER (GS1 GPC) [A0882]

UF beer or other malt beverage

SN Renamed from \*BEER OR OTHER MALT BEVERAGE (EUROFIR)\* (Langual 2010).

Al includes beer, barley beer.

#### beer or other malt beverage

USE BEER OR BEER-LIKE BEVERAGE (EUROFIR) [A0847]

#### **Beeswax**

SN

USE BEESWAX, WHITE AND YELLOW [B3010]

### **BEESWAX, WHITE AND YELLOW**

FTC B3010

BT FOOD ADDITIVE [B2972]

UF Beeswax UF E 901 UF INS 901

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): clouding agent, glazing agent.

Europe: E 901. Codex: INS 901.

### **BEESWAX, WHITE AND YELLOW ADDED**

FTC H0435

BT FOOD ADDITIVE ADDED [H0399]

## BEET

FTC B1309

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF beetroot
UF beta vulgaris

Al <SCIFAM>Chenopodiaceae [ITIS 20504]

<SCINAM>Beta vulgaris L. [İTIS 20681] <SCINAM>Beta vulgaris L. [GRIN 300073] <SCINAM>Beta vulgaris L. [PLANTS BEVU2] <SCINAM>Beta vulgaris L. [DPNL 2003 8005]

The beet (\$i\$Beta vulgaris\$/i\$) is a plant in the Chenopodiaceae family which is now included in \$i\$Amaranthaceae\$/i\$ family. It is best known in its numerous cultivated varieties, the most well known of which is the root vegetable known as the beetroot or garden beet. However, other cultivated varieties include the leaf vegetables chard and spinach beet, as well as the root vegetables sugar beet, which is important in the production of table sugar, and mangelwurzel, which is a fodder crop. Three subspecies are typically recognised. All cultivated varieties fall into the subspecies \$i\$Beta vulgaris\$/i\$ subsp. \$i\$vulgaris\$/i\$, while \$i\$Beta vulgaris\$/i\$ subsp. \$i\$maritima\$/i\$, commonly known as the sea beet, is the wild ancestor of these, and is found throughout the Mediterranean, the Atlantic coast of Europe, the Near East, and India. A second wild subspecies, \$i\$Beta vulgaris\$/i\$ subsp. \$i\$adanensis\$/i\$, occurs from Greece to Syria.[http://en.wikipedia.org/wiki/Beta\_vulgaris]

## BEET

FTC B1309

BT LEAFY VEGETABLE [B1566]

#### Beet red

USE BEETROOT RED, BETANIN [B3011]

#### beetroot

USE BEET [B1309]

#### beetroot

SN

USE RED BEET [B2940]

## **BEETROOT RED, BETANIN**

FTC B3011

BT FOOD ADDITIVE [B2972]

UF Beet red UF E 162 UF INS 162

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 162. Codex: INS 162.

## BEETROOT RED, BETANIN ADDED

FTC H0436

BT FOOD ADDITIVE ADDED [H0399]

## BEGGIATOALES USED AS FOOD SOURCE

FTC B2850

BT BACTERIA [B2846]

Al The Prokaryotes, 2d ed., 1992, v.I, p.536.

## **BELARUS**

FTC R0169

BT EUROPE, EASTERN [R0357]

UF byelorussia

SN US FDA 1995 Code: BY

# **BELGIAN CARROT**

FTC B1095

BT CARROT [B1227]

Al A large rooted white skinned and fleshed variety popular in Belgium and France for forage for animals but also

used for human consumption.

### belgian endive

USE CHICORY [B1552]

### **BELGIUM**

FTC R0155

BT EUROPE, WESTERN [R0359]

SN US FDA 1995 Code: BE

### **BELIZE**

FTC R0170

BT CENTRAL AMERICA [R0354]

SN US FDA 1995 Code: BZ

# bell pepper

USE BELL PEPPER OR SWEET PEPPER [B2628]

## **BELL PEPPER OR SWEET PEPPER**

FTC B2628

BT PEPPER, GREEN OR RED [B1250]

UF bell pepper

UF capsicum frutescens var. grossum

UF paprika, sweet UF sweet pepper

Al <SCIFAM>Solanaceae

<SCINAM>Capsicum anuum L. [NETTOX]

<GRIN>311784 <MANSFELD>6120

## **BELLY MEAT**

FTC Z0063

BT CUT OF MEAT, U.S. [Z0008]

Al Boneless skeletal meat from the lower sides of meat animals; usually belly meat is smoked and cured to produce

hacon

## belone belone

USE GARFISH [B3351]

## belone belone

USE GARFISH [B3351]

# belonidae

USE NEEDLEFISH FAMILY [B1887]

# beltsville bunching onion

USE TREE ONION [B3487]

# **BELUGA**

FTC B2528

BT STURGEON FAMILY [B1897]

UF huso huso

Al <SCIFAM>Acipenseridae [ITIS 161064]

<SCINAM>Huso huso (Linnaeus, 1758) [ITIS 161084] <SCINAM>Huso huso (Linnaeus, 1758) [Fishbase 2004 2067] <SCINAM>Huso huso (Linnaeus, 1758) [FAO ASFIS HUH] <SCINAM>Huso huso (Linnaeus, 1758) [CEC 1993 137] <SCINAM>Huso huso [2010 FDA Seafood List]

### **BELWISIA**

FTC B2826

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF belwisia vogelii
UF napoleonaea
UF napoleonaea vogelii

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al Species unknown.

## belwisia vogelii

USE BELWISIA [B2826]

## bembrops anatirostris

USE DUCKBILL FLATHEAD [B2531]

## bembrops gobioides

USE GOBY FLATHEAD [B2532]

### bembrops spp.

USE FLATHEAD [B2530]

#### bengal gram bean

USE GARBANZO BEAN [B1172]

### **BENGUELA HAKE**

FTC B3894

BT HAKE [B3878]
UF merluccius polli

Al <SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789]

<SCINAM>Merluccius polli Cadenat, 1950 [ITIS 550664] <SCINAM>Merluccius polli Cadenat, 1950 [Fishbase 2004 327] <SCINAM>Merluccius polli Cadenat 1950 [FAO ASFIS HKB] <SCINAM>Merluccius polli Cadenat, 1950 [CEC 1993 483]

## **BENIN**

FTC R0160

BT AFRICA, WESTERN [R0344]

UF dahomey

SN US FDA 1995 Code: BJ

# benin pepper

USE WEST AFRICAN PEBBER [B4349]

## benincasa ceriflora

USE CHINESE PRESERVING MELON [B1616]

### benincasa hispida

USE CHINESE PRESERVING MELON [B1616]

### benincasa hispida var.

USE FUZZY MELON [B2518]

### beni-zuwai crab

USE JAPANESE SPIDER CRAB [B2225]

### **BENJAMIN TREE**

FTC B3331

BT FICUS SPP. [B2922] UF ficus benjamina

UF java fig
UF javatree

Al <SCIFAM>Moraceae [ITIS 19063]

<SCINAM>Ficus benjamina L. [ITIS 19083]
<SCINAM>Ficus benjamina L. [GRIN 16785]
<SCINAM>Ficus benjamina L. [PLANTS FIBE]
<SCINAM>Ficus benjamina L. [DPNL 2003 9803]

#### **BENTONITE**

FTC B3012

BT FOOD ADDITIVE [B2972]

UF E 558 UF INS 558

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent.

Europe: E 558. Codex: INS 558.

## **BENTONITE ADDED**

FTC H0437

BT FOOD ADDITIVE ADDED [H0399]

## **BENZOIC ACID**

FTC B3013

BT FOOD ADDITIVE [B2972]

UF E 210 UF INS 210

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[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 210. Codex: INS 210.

## **BENZOIC ACID ADDED**

FTC H0438

BT FOOD ADDITIVE ADDED [H0399]

#### **BENZYL ALCOHOL**

FTC: B4407

BT FOOD ADDITIVE [B2972]

UF E 1519 UF INS 1519

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): carrier.

> Furone: F 1519. Codex: INS 1519.

### BENZYL ALCOHOL ADDED

**FTC** H0786

FOOD ADDITIVE ADDED [H0399] BT

USF INDIAN JUJUBE [B2794]

### berberis vulgaris

USE BARBERRY [B2492]

## **BERGAMOT ORANGE**

B1898

SOUR ORANGE [B1193] BT

UF citrus xaurantium

UF citrus aurantium bergamia

UF citrus bergamia

<SCIFAM>Rutaceae [ITIS 28848] ΑI

<SCINAM>Citrus aurantium ssp. bergamia (Risso & Poit.) Wight & Arn. ex Engler [ITIS 524859]

<SCINAM>Citrus bergamia Risso & Poit. [GRIN 10698]

<SCINAM>Citrus xaurantium L. ssp. bergamia (Risso & Poit.) Wight & Arn. ex Engl. [PLANTS CIAUB]

<SCINAM>Citrus bergamia (Risso) Risso & Poit. [EuroFIR-NETTOX 2007 91]

<SCINAM>Citrus bergamia Risso & Poit. [DPNL 2003 8689]

<MANSFELD>7666

# **BERMUDA**

FTC R0161

BT ATLANTIC OCEAN ISLANDS [R0352]

SN US FDA 1995 Code: BM

# **BERMUDA GRASS**

FTC B3383

BT STRAW, FODDER OR FORAGE OF CEREAL GRAINS AND GRASSES [B3378]

UF cynodon dactylon

<SCIFAM>Poaceae (alt. Gramineae) Al

<SCINAM>Cynodon dactylon (L.) Pers. [CCPR]

<GRIN>1284

# bernacles

USE CIRRIPED [B2128] **BERRY** 

FTC B1231

BT FRUIT-PRODUCING PLANT [B1140]

berry

USE FRUIT [C0167]

berry or fruit (anatomical part)

USE FRUIT [C0167]

BERRY, BRAMBLE

FTC B1121

BT BERRY [B1231] UF rubus spp.

AI <SCIFAM>Rosaceae [ITIS 24538] <SCIGEN>Rubus L. [ITIS 24848] <SCIGEN>Rubus L. [PLANTS RUBUS]

**BERRY, RIBES** 

FTC B1159

BT BERRY [B1231] UF ribes spp.

AI <SCIFAM>Grossulariaceae [ITIS 24094]

<SCIGEN>Ribes L. [ITIS 24448] <SCIGEN>Ribes L. [PLANTS RIBES]

Ribes is a genus of about 150 species of flowering plants native throughout the temperate regions of the Northern

Hemisphere. It is usually treated as the only genus in the family Grossulariaceae. Seven subgenera are

recognized.[http://en.wikipedia.org/wiki/Ribes]

**BERRY, VACCINIUM** 

**FTC** B1614

BT BERRY [B1231]
UF vaccinium spp.

AI <SCIFAM>Ericaceae [ITIS 23463]

<SCIGEN>Vaccinium L. [ITIS 23571] <SCIGEN>Vaccinium L. [PLANTS VACCI] <SCIGEN>Vaccinium [DPNL 2003 13735]

bertholletia excelsa

USE BRAZIL NUT [B1463]

berycidae

USE ALFONSINO FAMILY [B2884]

beryciformes

USE FISH, BERYCIFORM [B1983]

beryx decadactylus

USE RED BREAM [B3829]

beryx splendens

USE SPLENDID ALFONSINO [B4275]

beryx spp.

USE ALFONSINOS [B2883]

beta vulgaris

USE BEET [B1309]

beta vulgaris

USE SEA BEET [B3717]

## beta vulgaris subsp. maritima

**SEA BEET [B3717]** 

#### beta vulgaris var. altissima

USE SUGAR BEET [B1370]

### beta vulgaris var. cicla

CHARD [B1175]

## beta vulgaris var. conditiva

**RED BEET [B2940]** 

## beta vulgaris var. vulgaris

**RED BEET [B2940]** 

## BETA-APO-8'-CAROTENAL (C 30)

**FTC** B3014

BT FOOD ADDITIVE [B2972] UF Carotenal, beta-apo-8'-

E 160e UE INS 160e

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Food additive; technological purpose(s): colour. ΑI

> Europe: E 160e. Codex: INS 160e.

## BETA-APO-8'-CAROTENAL (C 30) ADDED

**FTC** H0439

BT FOOD ADDITIVE ADDED [H0399]

## **BETA-CAROTENE**

FTC B3015

BT VITAMIN A [B3750]

UF Carotenes E 160a UF UF INS 160a

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive. Europe: E 160a. Codex: INS 160a.

# **BETA-CAROTENE**

FTC B3015

BT FOOD ADDITIVE [B2972]

#### **BETA-CAROTENE ADDED**

FTC H0440

BT FOOD ADDITIVE ADDED [H0399]

#### **BETA-CYCLODEXTRIN**

FTC B4408

BT FOOD ADDITIVE [B2972]
UF Cyclodextrin, beta-

UF E 459 UF INS 459

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, carrier, stabilizer.

Europe: E 459. Codex: INS 459.

### **BETA-CYCLODEXTRIN ADDED**

FTC H0787

BT FOOD ADDITIVE ADDED [H0399]

### betaphycus gelatinae

USE EUCHEUMA [B4336]

### **BETEL**

FTC B2310

BT PLANT FOR MEDICINAL USE [B3359]

UF betle pepper UF piper betle

ΑI

The Betel (Piper betle) is a spice whose leaves have medicinal properties. The plant is evergreen and perennial, with glossy heart-shaped leaves and white catkins, and grows to a height of about 1 metre. The Betel plant originated in Malaysia and now grows in India, Indonesia and Sri Lanka. The best Betel leaf is the "Magahi" variety (literally from the Magadha region) grown near Patna in Bihar, India. The plant is known by a series of different names in the regions in which it is consumed - among these are Vetrilai (Tamil) (Source: http://en.wikipedia.org/wiki/Betel).

### **BETEL NUT PALM**

FTC B2311

BT PLANT FOR MEDICINAL USE [B3359]

UF areca catechu

Al Betel nut, also known as Pinang or Areca nut, is the seed of the Betel Palm (Areca catechu). Betel nuts are often chewed for their helpful effects, which are caused by the relatively high levels of alkaloids in the seed. Chewing betel nuts is an important and popular cultural activity in many Asian countries (Source: http://en.wikipedia.org/wiki/Betel\_nut).

## betle pepper

USE BETEL [B2310]

betu

USE DESERT DATE [B2837]

## **BEVERAGE (NON-MILK) (EUROFIR)**

FTC A0840

BT EUROFIR FOOD CLASSIFICATION [A0777]

RT BEVERAGE (US CFR) [A0229] RT BEVERAGES (CIAA) [A0465]

RT 11 BEVERAGES (NON-MILK) (EUROCODE2) [A0734]

RT BEVERAGES, EXCLUDING DAIRY PRODUCTS (CCFAC) [A0639]

RT 50200000 - BEVERAGES (GS1 GPC) [A0875] RT 1400 BEVERAGES (USDA SR) [A1284]

Al Alcoholic or non-alcoholic beverage; excludes milk and milk-based beverages.

## **BEVERAGE (US CFR)**

FTC A0229

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

RT BEVERAGE (NON-MILK) (EUROFIR) [A0840]
RT 50200000 - BEVERAGES (GS1 GPC) [A0875]
RT 1400 BEVERAGES (USDA SR) [A1284]

Al Alcoholic or nonalcoholic beverage; excludes milk and milk-based beverages, fruit juices and fruit juice drinks, and

vegetable juices. [FDA CFSAN 1995]

## **BEVERAGE BASE**

FTC Z0088

BT FORMULATED MIX [Z0074]

Al A dry or liquid product consisting of one or more ingredients processed so that a beverage can be prepared by adding liquid and possible a sweetener. Includes instant coffee or tea, sweetened or unsweetened, and cocoa

mixes. Excludes juice concentrates and dried fruit juice, as well as plain cocoa and products that must be steeped.

## **BEVERAGE BASE, DRY**

FTC Z0089

BT BEVERAGE BASE [Z0088]

# **BEVERAGE BASE, LIQUID**

FTC Z0091

BT BEVERAGE BASE [Z0088]

## **BEVERAGE CAN ENAMEL**

FTC N0011

BT COATING ENAMEL [N0024]

## BEVERAGE CAN ENAMEL, BEER

FTC N0014

BT BEVERAGE CAN ENAMEL [N0011]

## BEVERAGE CAN ENAMEL, CARBONATED SOFT DRINK

FTC N0013

BT BEVERAGE CAN ENAMEL [N0011]

# BEVERAGE CAN ENAMEL, NONCARBONATED BEVERAGE

FTC N0012

BT BEVERAGE CAN ENAMEL [N0011]

# **BEVERAGES (CIAA)**

FTC A0465

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]

RT BEVERAGE (NON-MILK) (EUROFIR) [A0840]

RT 50200000 - BEVERAGES (GS1 GPC) [A0875]

AI CIAA ADD/385/90E Rev 5

## **BEVERAGES, EXCLUDING DAIRY PRODUCTS (CCFAC)**

FTC A0639

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

AI CL 1996/14-FAC, May 1996

### **BHUTAN**

FTC R0166

BT ASIA, CENTRAL [R0346]

SN US FDA 1995 Code: BT

## **BIAXIAL ORIENTED POLYPROPYLENE CONTAINER**

FTC M0375

BT POLYPROPYLENE CONTAINER [M0374]

## **BIBB LETTUCE**

FTC B2085

BT BUTTERHEAD LETTUCE [B2084]

UF lactuca sativa
UF limestone lettuce

Al <SCINAM>Lactuca sativa L., cv. ostinata

## bidens pilosa

USE BLACKJACK [B3410]

## bidyan perch

USE SILVER PERCH [B4310]

## bidyanus bidyanus

USE SILVER PERCH [B4310]

## big marigold

USE AZTEC MARIGOLD [B2339]

## **BIG POWAN**

FTC B4057

BT WHITEFISH OR CISCO [B1565]

UF coregonus peled

Al <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Coregonus peled (Gmelin, 1789) [ITIS 161969] <SCINAM>Coregonus peled (Gmelin, 1789) [Fishbase 2004 4687] <SCINAM>Coregonus peled (Gmelin, 1789) [FAO ASFIS CIJ]

# big skate

USE WINTER SKATE [B4093]

## bigarade

USE SOUR ORANGE [B1193]

# bigclaw river shrimp

USE PAINTED RIVER PRAWN [B3617]

# **BIGEYE CARDINALFISH**

FTC B2885

BT CARDINALFISH [B2936]
UF epigonus telescopus

AI <SCIFAM>Epigonidae [ITIS 553217]

<SCINAM>Epigonus telescopus (Risso, 1810) [ITIS 168298] <SCINAM>Epigonus telescopus (Risso, 1810) [Fishbase 2004 2508] <SCINAM>Epigonus telescopus (Risso, 1810) [FAO ASFIS EPI] <SCINAM>Epigonus telescopus (Risso, 1810) [CEC 1993 603] <SCINAM>Epigonus telescopus [2010 FDA Seafood List]

#### **BIGEYE DORY FAMILY**

FTC B4076

BT FISH, ZEIFORM [B1895]

UF cyttidae

Al <SCIFAM>Cyttidae Günther, 1860 [ITIS 625258]

#### **BIGEYE GRUNT**

FTC B3945

BT GRUNT FAMILY [B1812]
UF brachydeuterus auritus

Al <SCIFAM>Haemulidae [ITIS 169055]

<SCINAM>Brachydeuterus auritus (Valenciennes in Cuvier and Valenciennes, 1832) [ITIS 169108] <SCINAM>Brachydeuterus auritus (Valenciennes, 1832) [Fishbase 2004 400]

<SCINAM>Brachydeuterus auritus (Valenciennes, 1832) [Fishbase 2004 400] <SCINAM>Brachydeuterus auritus (Valenciennes, 1831) [FAO ASFIS GRB] <SCINAM>Brachydeuterus auritus (Valenciennes, 1831) [CEC 1993 695]

## **BIGEYE SCAD**

FTC B2660

BT BIGEYE SCAD [B2424]

UF akule

UF selar crumenophthalmus

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Selar crumenophthalmus (Bloch, 1793) [ITIS 168677] <SCINAM>Selar crumenophthalmus (Bloch, 1793) [Fishbase 2004 387] <SCINAM>Selar crumenophthalmus (Bloch, 1793) [FAO ASFIS BIS] <SCINAM>Selar crumenophthalmus [2010 FDA Seafood List]

## **BIGEYE SCAD**

FTC B2424

BT JACK FAMILY [B1755]

UF selar spp.

Al <SCIFAM>Carangidae [ITIS 168584] <SCIGEN>Selar Bleeker, 1851 [ITIS 168676]

## **BIGEYE TUNA**

FTC B1069

BT ALBACORE AND TUNA [B3989]

**UF** ahi

UF parathunnus mebachi UF thunnus obesus

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Thunnus obesus (Lowe, 1839) [ITIS 172428] <SCINAM>Thunnus obesus (Lowe, 1839) [Fishbase 2004 146] <SCINAM>Thunnus obesus (Lowe, 1839) [FAO ASFIS BET] <SCINAM>Thunnus obesus (Lowe, 1839) [CEC 1993 1000] <SCINAM>Thunnus obesus [2010 FDA Seafood List]

## **BIGHEAD GOBY**

FTC B3935

BT ROUND GOBY [B3934]
UF neogobius kessleri

Al <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Neogobius kessleri (Günther, 1861) [ITIS 172071] <SCINAM>Neogobius kessleri (Günther, 1861) [Fishbase 2004 25977] <SCINAM>Neogobius kessleri (Günther, 1861) [CEC 1993 1046]

## **BIGHT LOBSTER**

FTC B3591

BT DEEP SEA LOBSTER [B2232]
UF metanephrops boschmai

Al <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops boschmai (Holthuis, 1964) [ITIS 552934] <SCINAM>Metanephrops boschmai (Holthuis, 1964) [FAO ASFIS MFO]

#### **BIGLEAF LINDEN**

FTC B2967

BT LINDEN [B2051]
AI <SCIFAM>Tiliaceae

<SCINAM>Tilia platyphyllos Scop. [NETTOX]

<GRIN>36695 <MANSFELD>4863

## **BIGLIP GRUNT**

FTC B3949

BT GRUNT FAMILY [B1812]
UF plectorhincus macrolepis

Al <SCIFAM>Haemulidae [ITIS 169055]

<SCINAM>Plectorhinchus macrolepis (Boulenger, 1899) [ITIS 630211] <SCINAM>Plectorhinchus macrolepis (Boulenger, 1899) [Fishbase 2004 9908] <SCINAM>Plectorhinchus macrolepis (Boulenger, 1899) [FAO ASFIS GBL] <SCINAM>Plectorhinchus macrolepis (Boulenger, 1899) [CEC 1993 701]

### big-seed

USE GOLD-OF-PLEASURE [B4257]

## **BIGTOOTH ROCK CRAB**

FTC B3562

BT ROCK CRAB FAMILY [B2351]

UF cancer amphioetus UF japanese rock crab

Al <SCIFAM>Cancridae Latreille, 1802 [ITIS 98670]

<SCINAM>Cancer amphioetus M. J. Rathbun, 1898 [ITIS 98684] <SCINAM>Cancer amphioetus Rathbun 1898 [FAO ASFIS KKM]

## **BILBERRY**

FTC B2013

BT BERRY, VACCINIUM [B1614]

**UF** vaccinium myrtillus

UF whinberry
UF whortleberry

Al <SCIFAM>Ericaceae [ITIS 23463]

<SCINAM>Vaccinium myrtillus L. [ITIS 23605]
<SCINAM>Vaccinium myrtillus L. [GRIN 41040]
<SCINAM>Vaccinium myrtillus L. [PLANTS VAMY2]

<SCINAM>Vaccinium myrtillus L. [EuroFIR-NETTOX 2007 290]

<SCINAM>Vaccinium myrtillus L. [DPNL 2003 13739]

<MANSFELD>18352

# BILIMBI

FTC B2513

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF averrhoa bilimbi
UF blimbing
UF cucumber tree
UF tree sorrel

AI <SCIFAM>Oxalidaceae [ITIS 29061]

<SCINAM>Averrhoa bilimbi L. [ITIS 506370]<SCINAM>Averrhoa bilimbi L. [GRIN 6157]<SCINAM>Averrhoa bilimbi L. [PLANTS AVBI]<SCINAM>Averrhoa bilimbi L. [DPNL 2003 7882]

## **BILLFISH FAMILY**

FTC B1518

BT FISH, PERCIFORM [B1581]

UF istiophoridae

Al <SCIFAM>Istiophoridae [ITIS 172486]

<SCIFAM>Istiophoridae [FAO ASFIS BIL] <SCIFAM>Istiophoridae [CEC 1993 1004]

#### **BIMETAL CONTAINER**

FTC M0107

BT METAL CONTAINER [M0151]

## **BINDER (CODEX)**

FTC A0376

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## **BIOTECHNOLOGICALLY DERIVED FOOD**

FTC Z0151

BT Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

### **BIOTIN**

FTC B3762

BT FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF] and its amendments

COMMISSION DIRECTIVE 2006/37/EC [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2006:094:0032:0033:EN:PDF] and COMMISSION

REGULATION (EC) No 1170/2009 [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:314:0036:0042:EN:PDF].

## **BIOTIN ADDED**

FTC H0773

BT VITAMIN ADDED [H0163]

# BIPHENYL, DIPHENYL

FTC B3016

BT FOOD ADDITIVE [B2972]

UF Diphenyl UF E 230 UF INS 230

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 230. Codex: INS 230.

# **BIPHENYL, DIPHENYL ADDED**

FTC H0441

BT FOOD ADDITIVE ADDED [H0399]

## birch boletus

USE ROUGH STEMMED BOLETUS [B2738]

## bird cherry pepper

USE CHERRY PEPPER [B2556]

#### **BIRD FOOD**

FTC P0030

BT PET FOOD [P0029]

## bird's nest

USE CARROT [B1227]

## birgus latro

USE COCONUT CRAB [B2219]

# **BISCUITS, SWEET AND SEMI-SWEET (EUROFIR)**

FTC A1331

BT FINE BAKERY WARE (EUROFIR) [A0821]

UF cookie

Al Sweetened bakery product baked in individual portions that are usually smal and flat.[US CFR 21]

## **BISHOP'S HAT SPECIES**

FTC B4194

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF epimedium sagittatum

Al <SCIFAM>Berberidaceae Juss., nom. cons. [GRIN 140]

<SCINAM>Epimedium sagittatum (Siebold & Zucc.) Maxim. [GRIN 27841]

## **BISON**

FTC B2098

BT BOVINE [B4374] UF bison spp.

Al <SCIFAM>Bovidae Gray, 1821 [ITIS 180704]

<SCIGEN>Bison Hamilton Smith, 1827 [ITIS 180705] <SCIGEN>Bison H. Smith, 1827 [MSW3 14200668]

Members of the genus \$i\$Bison\$/i\$ are large, even-toed ungulates within the subfamily \$i\$Bovinae\$/i\$. Two extant and four extinct species are recognized. The surviving species are the American bison, also known as the American buffalo (although it is only distantly related to the true buffalo), \$i\$Bison bison\$/i\$, found in North America, and the European bison, or wisent (\$i\$Bison bonasus\$/i\$), found in Europe and the Caucasus. The North American species is composed of two subspecies, the plains bison, \$i\$Bison bison bison\$/i\$, and the wood bison, \$i\$Bison bison athabascae\$/i\$. While all bison species are usually grouped into their own genus, they are sometimes included in the closely related genus \$i\$Bos\$/i\$, together with cattle, gaur, kouprey and yaks, with which bison have a limited ability to interbreed.[http://en.wikipedia.org/wiki/Bison]

# bison bison

USE AMERICAN BISON [B4154]

## bison bonasus

USE EUROPEAN BISON [B4155]

## bison spp.

USE BISON [B2098]

## bisque

USE SOUP, THICK (US CFR) [A0180]

## bitter almond

USE ALMOND, BITTER [B2721]

# bitter cucumber

USE BITTER MELON [B1101]

# bitter gourd

USE BITTER MELON [B1101]

## **BITTER MELON**

FTC B1101

BT SQUASH, GOURD OR PUMPKIN [B2091]

UF balsam pear
UF bitter cucumber
UF bitter gourd
UF fu gwa
UF la-kwa

UF momordica charantia

# bitter orange

USE SOUR ORANGE [B1193]

## bitter orange

USE SWEET LIME [B4215]

## **BITTERSWEET, EUROPEAN**

FTC B1076

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF solanum dulcamara

## **BITTERWOOD**

FTC B2793

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF mafourere
UF quassia amara
UF quassia-wood
UF surinam quassia

AI <SCIFAM>Simaroubaceae [ITIS 28825]

<SCINAM>Quassia amara L. [ITIS 28841] <SCINAM>Quassia amara L. [GRIN 30632] <SCINAM>Quassia amara L. [PLANTS QUAM] <SCINAM>Quassia amara L. [DPNL 2003 12404]

Quassia amara is a species in the genus Quassia, with some botanists treating it as the sole species in the genus. It is famous and used for the bitterwood or quassia, its heartwood, used as a febrifuge; this contains quassin, a bitter-tasting substance (it is, in fact, the bitterest substance found in nature). Extracts of Q. amara bark containing quassinoids are used as insecticides, being particularly useful against aphids on crop plants [1]. It is also used to flavor aperitifs and bitters which are added to cocktails.[http://en.wikipedia.org/wiki/Bitterwood]

## bitu

USE DESERT DATE [B2837]

## BIVALVE

FTC B2113

BT MOLLUSCS [B2112]

UF bivalvia
UF pelecypod
UF pelecypoda

Al <SCICLASS>Bivalvia Linnaeus, 1758 [ITIS 79118]

## bivalvia

USE BIVALVE [B2113]

## **BIWA**

FTC B4063

BT PACIFIC SALMON [B1126]
UF oncorhynchus rhodurus

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Oncorhynchus rhodurus Jordan and McGregor in Jordan and Hubbs, 1925 [ITIS 623486]

<SCINAM>Oncorhynchus rhodurus Jordan & McGregor 1925 [FAO ASFIS ONR]

## **BLACK ABALONE**

FTC B3537

BT ABALONE [B1408]
UF haliotis cracherodii

AI <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897] <SCINAM>Haliotis cracherodii Leach, 1814 [ITIS 69498]

<SCINAM>Haliotis cracherodii Leach, 1814 [FAO ASFIS HAZ] <SCINAM>Haliotis cracherodii [2010 FDA Seafood List]

#### **BLACK BASS**

FTC B2665

BT FRESHWATER BASS [B2426]

UF micropterus spp.

Al <SCIFAM>Centrarchidae [ITIS 168093]

<SCIGEN>Micropterus Lacepède, 1802 [ITIS 168158]

#### black bass

USE LARGEMOUTH BASS [B2182]

## black bean (phaseolus)

USE PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]

## black bream

USE PARORE [B4280]

## black centrina

USE VELVET BELLY [B4117]

#### **BLACK CHERRY**

FTC B2479

BT CHERRY [B1306]
UF prunus serotina
UF wild black cherry

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus serotina Ehrh. [ITIS 24764] <SCINAM>Prunus serotina Ehrh. [GRIN 30099] <SCINAM>Prunus serotina Ehrh. [PLANTS PRSE2] <SCINAM>Prunus serotina Ehrh. [DPNL 2003 12296]

## **BLACK CHOKEBERRY**

FTC B3455

BT CORE OR POME FRUIT [B1599]

UF aronia melanocarpa

AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Aronia melanocarpa (Michx.) Elliott [GRIN 4247] <SCINAM>Aronia melanocarpa (Michx.) Elliott [DPNL 2003 7720]

# black cod

USE SAITHE [B1440]

## black corinth grape

USE GRAPE, CORINTH [B2038]

## **BLACK CRAPPIE**

FTC B1819

BT CRAPPIE [B1409] UF crappie, black

UF pomoxis nigromaculatus

AI <SCIFAM>Centrarchidae [ITIS 168093]

<SCINAM>Pomoxis nigromaculatus (Lesueur in Cuvier and Valenciennes, 1829) [ITIS 168167]

<SCINAM>Pomoxis nigromaculatus (Lesueur, 1829) [Fishbase 2004 3388] <SCINAM>Pomoxis nigromaculatus (Lesueur, 1829) [FAO ASFIS PXG] <SCINAM>Pomoxis nigromaculatus (Lesueur, 1829) [CEC 1993 597] <SCINAM>Pomoxis nigromaculatus [2010 FDA Seafood List]

<SCINAM>Pomoxis nigromaculatus (Lesueur, 1829)

The black crappie, Pomoxis nigromaculatus (Lesueur, 1829), is very similar to P. annularis in size, shape, and habits, except that it is darker, with a pattern of black spots. The black crappie has 7-8 spines on its dorsal fin. The number of spines on the dorsal fin, is occasionally the only way to differentate between a juvenile black crappie and a white crappie. The black crappie tends to prefer clearer water than the white crappie does. Its native range is uncertain, since it has been so widely transplanted, but it is presumed to be similar to the white crappie's. The black crappie is also known as the strawberry bass or Oswego bass. (http://en.wikipedia.org/wiki/White\_crappie)

## **BLACK CROWBERRY**

FTC B4263

BT CROWBERRY [B4262] UF empetrum nigrum

<SCIFAM>Empetraceae [ITIS 23741] ΑI

<SCINAM>Empetrum nigrum L. [ITIS 23743] <SCINAM>Empetrum nigrum L. [GRIN 15127] <SCINAM>Empetrum nigrum L. [PLANTS EMNI]

<SCINAM>Empetrum nigrum L. ssp. hermaphroditum (Lange ex Hagerup) Böcher [PLANTS EMNIH]

<SCINAM>Empetrum nigrum L. ssp. nigrum [PLANTS EMNIN]

<SCINAM>Empetrum nigrum L. [DPNL 2003 9514]

## **BLACK CURRANT**

**FTC** B1192

BT **EDIBLE CURRANT [B1528]** 

UF ribes nigrum

ΑI <SCIFAM>Grossulariaceae [ITIS 24094]

<SCINAM>Ribes nigrum L. [ITIS 24488] <SCINAM>Ribes nigrum L. [GRIN 31845] <SCINAM>Ribes nigrum L. [PLANTS RINI]

<SCINAM>Ribes nigrum L. [EuroFIR-NETTOX 2007 242]
<SCINAM>Ribes nigrum L. [DPNL 2003 12576]

<MANSFELD>17044

## black cusk-eel

USE **BLACK KINGKLIP [B1857]** 

## black elderberry

USE **EUROPEAN ELDER [B1403]** 

## **BLACK FONIO**

B3471

вт MILLET [B2505] UF digitaria iburua

<SCIFAM>Poaceae [ITIS 40351] ΔΙ

<SCINAM>Digitaria iburua Stapf [ITIS 40635] <SCINAM>Digitaria iburua Stapf [GRIN 14027] <SCINAM>Digitaria iburua Stapf [PLANTS DIIB2]

## **BLACK FUNGUS**

B1741

вт **BASIDIOMYCETE** [B2035]

UF auricularia spp. UF cloud ears fungus UF ear fungus UF jelly ear UF jew's ear

<SCIFAM>Auriculariaceae [ITIS 14172] ΑI <SCINAM>Auricularia [ITIS 14172]

# **BLACK GOBY**

**FTC** 

FRESHWATER GOBY [B3923]

UF gobius niger

ΑI <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Gobius niger Linnaeus, 1758 [ITIS 171850]

<SCINAM>Gobius niger Linnaeus, 1758 [Fishbase 2004 72] <SCINAM>Gobius niger Linnaeus, 1758 [FAO ASFIS GBN] <SCINAM>Gobius niger Linnaeus, 1758 [CEC 1993 1042]

## **BLACK GRAM BEAN**

FTC B1588

BT BEAN (VEGETABLE) [B1567]

UF black lentil
UF mungo bean
UF phaseolus mungo

UF urad UF urd UF urdbean

Al <SCIFAM>Leguminosae (Fabaceae)

<SCINAM>Vigna mungo (L.) Hepper [NETTOX]

<GRIN>41621 <MANSFELD>27363

## **BLACK GUILLEMOT**

FTC B3508

BT POULTRY OR GAME BIRD [B1563]

UF cepphus grylle
UF guillemot

AI <SCIFAM>Alcidae [ITIS 176967]

<SCINAM>Cepphus grylle (Linnaeus, 1758) [ITIS 176985]

#### black hake

USE SENEGALESE HAKE [B3896]

#### black halibut

USE GREENLAND HALIBUT [B1589]

# **BLACK KINGKLIP**

FTC B1857

BT KINGKLIP [B2485]
UF black cusk-eel
UF genypterus maculatus
UF kingklip, black

Al <SCIFAM>Ophidiidae [ITIS 164807]

<SCINAM>Genypterus maculatus (Tschudi, 1846) [ITIS 165003] <SCINAM>Genypterus maculatus (Tschudi, 1846) [Fishbase 2004 484] <SCINAM>Genypterus maculatus (Tschudi 1846) [FAO ASFIS CUB] <SCINAM>Genypterus maculatus [2010 FDA Seafood List]

# black lentil

USE BLACK GRAM BEAN [B1588]

# **BLACK MOREL**

FTC B2021

BT MOREL [B2032]
UF morchella angusticeps
UF morchella conica
UF morchella esculenta

UF true morel

Al <SCINAM>Morchella Dill. ex Pers. (1794)

# **BLACK MULBERRY**

**FTC** B2776

BT MULBERRY [B1501]

UF morus nigra

AI <SCIFAM>Moraceae [ITIS 19063] <SCINAM>Morus nigra L. [ITIS 19069] <SCINAM>Morus nigra L. [GRIN 24619] <SCINAM>Morus nigra L. [PLANTS MONI]

<SCINAM>Morus nigra L. [EuroFIR-NETTOX 2007 187]

<SCINAM>Morus nigra L. [DPNL 2003 11261]

<MANSFELD>12919

## black mushroom

USE SHIITAKE MUSHROOM [B1635]

## **BLACK MUSTARD**

FTC R1127

RT MUSTARD [B2069] UF brassica nigra UF mustard, black

ΑI <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica nigra (L.) W.D.J. Koch [ITIS 23061] <SCINAM>Brassica nigra (L.) W. D. J. Koch [GRIN 7666] <SCINAM>Brassica nigra (L.) W.D.J. Koch [PLANTS BRNI]

<SCINAM>Brassica nigra (L.) W.D.J.Koch [EuroFIR-NETTOX 2007 52]

<SCINAM>Brassica nigra (L.) W.D.J.Koch [DPNL 2003 8100]

<MANSFELD>24109

## **BLACK NIGHTSHADE**

FTC B3409

BT LEAFY VEGETABLE [B1566]

UF solanum nigrum

<SCIFAM>Solanaceae [ITIS 30411] ΑI

<SCINAM>Solanum nigrum L. [ITIS 565525] <SCINAM>Solanum nigrum L. [GRIN 310124] <SCINAM>Solanum nigrum L. [PLANTS SONI] <SCINAM>Solanum nigrum L. [DPNL 2003 13168]

<SCINAM>Solanum nigrum L. [CCPR]

\$i\$Solanum nigrum\$/i\$ (European Black Nightshade or locally just "black nightshade", Duscle, Garden Nightshade, Hound's Berry, Petty Morel, Wonder Berry, Small-fruited black nightshade or popolo) is a species in the \$i\$Solanum\$/i\$ genus, native to Eurasia and introduced in the Americas, Australasia and South Africa. Parts of this plant can be highly toxic to livestock and humans, and it's considered a weed. Nonetheless, ripe berries and cooked leaves of edible strains are used as food in some locales; and plant parts are used as a traditional medicine.[http://en.wikipedia.org/wiki/Solanum\_nigrum]

## **BLACK OLIVE**

FTC B1170

вт **OLIVE [B1299]** 

# **BLACK OREO DORY**

FTC: B2578

вт OREO DORY [B2577] UF allocyttus niger UF oreo dory, black

<SCIFAM>Oreosomatidae Bleeker, 1859 [ITIS 166304]

<SCINAM>Allocyttus niger James, Inada and Nakamura, 1988 [ITIS 625296] <SCINAM>Allocyttus niger James, Inada & Nakamura, 1988 [Fishbase 2004 12962] <SCINAM>Allocyttus niger James, Inada & Nakamura, 1988 [FAO ASFIS BOE]

<SCINAM>Allocyttus niger [2010 FDA Seafood List]

# black pepper

USE PEPPER, BLACK [B1191]

# black périgord truffle

**USE BLACK TRUFFLE [B3793]** 

## **BLACK PERSIMMON**

**FTC** B3326

вт PERSIMMON [B1447]

UF black sapote UF diospyros digyna

ΑI <SCIFAM>Ebenaceae [ITIS 23852] <SCINAM>Diospyros digyna Jacq. [ITIS 505968] <SCINAM>Diospyros digyna Jacq. [GRIN 14280] <SCINAM>Diospyros digyna Jacq. [PLANTS DIDI15] <SCINAM>Diospyros digyna Jacq. [DPNL 2003 9318]

## **BLACK PERSIMMON**

FTC B3326

BT SAPOTE [B1694]

## **BLACK PLUM**

FTC B2920 BT VITEX [B2933] UF vitex doniana

Al <SCINAM>Vitex doniana Sweet [GRIN 41819]

# black plum (syzyguim)

USE JAMBOLAN [B1651]

## black pollack

USE SAITHE [B1440]

## **BLACK POMFRET**

FTC B2377

BT PARASTROMATEUS [B3969]

UF apolectus niger
UF parastromateus niger

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Parastromateus niger (Bloch, 1795) [ITIS 168785]
<SCINAM>Parastromateus niger (Bloch, 1795) [Fishbase 2004 1947]
<SCINAM>Parastromateus niger (Bloch, 1795) [FAO ASFIS POB]
<SCINAM>Parastromateus niger [2010 FDA Seafood List]
<SCINAM>Parastromateus niger [FDA RFE 2010 49]

## **BLACK RADISH**

FTC B2959

BT RADISH [B1315]

Al <SCIFAM>Cruciferae (Brassicaceae)

<SCINAM>Raphanus sativus L. var. niger (Mill.) Kerner [NETTOX]

<GRIN>319665 <MANSFELD>24313

# **BLACK RASPBERRY**

FTC B1618

BT RASPBERRY [B1494]
UF rubus occidentalis

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus occidentalis L. [ITIS 24854] <SCINAM>Rubus occidentalis L. [GRIN 32401] <SCINAM>Rubus occidentalis L. [PLANTS RUOC] <SCINAM>Rubus occidentalis L. [DPNL 2003 12672]

## **BLACK ROCKFISH**

FTC B1770

BT SCORPIONFISH FAMILY [B1084]

UF rockfish, black
UF sebastes melanops

Al <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes melanops Girard, 1856 [ITIS 166727] <SCINAM>Sebastes melanops Girard, 1856 [Fishbase 2004 3979] <SCINAM>Sebastes melanops Girard, 1856 [FAO ASFIS RMG] <SCINAM>Sebastes melanops [2010 FDA Seafood List]

## **BLACK RUFF**

FTC B2895

BT RUFF FAMILY [B2679]
UF centrolophus niger

Al <SCIFAM>Centrolophidae [ITIS 172508]

<SCINAM>Centrolophus niger (Gmelin, 1789) [ITIS 172520] <SCINAM>Centrolophus niger (Gmelin, 1789) [Fishbase 2004 249] <SCINAM>Centrolophus niger (Gmelin, 1789) [FAO ASFIS CEO] <SCINAM>Centrolophus niger (Gmelin, 1788) [CEC 1993 1030] <SCINAM>Centrolophus niger [2010 FDA Seafood List]

## **BLACK SALSIFY**

FTC B2962

BT SALSIFY [B1551]
UF scorzonera hispanica
UF spanish salsify

AI <SCIFAM>Compositae (Asteraceae)

<SCINAM>Scorzonera hispanica L. [NETTOX]

<GRIN>33412 <MANSFELD>32155

#### black sapote

USE BLACK PERSIMMON [B3326]

#### **BLACK SEA BASS**

FTC B1438

BT SEA BASS [B2180]

UF blackfish

UF centropristis striata
UF sea bass, black

Al <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Centropristis striata (Linnaeus, 1758) [ITIS 167687]
<SCINAM>Centropristis striata (Linnaeus, 1758) [Fishbase 2004 361]
<SCINAM>Centropristis striata (Linnaeus, 1758) [FAO ASFIS BSB]
<SCINAM>Centropristis striata (Linnaeus, 1758) [CEC 1993 563]
<SCINAM> Centropristis striata (Linnaeus, 1758) [CEC 1993 563]

<SCINAM>Centropristis striata [2010 FDA Seafood List]

## black sea bream

USE ATLANTIC POMFRET [B1929]

## **BLACK SEA SHAD**

FTC B3867

BT RIVER HERRING [B1348]

UF alosa pontica

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Alosa pontica (Eichwald, 1838) [ITIS 161719] <SCINAM>Alosa pontica (Eichwald, 1838) [Fishbase 2004 105] <SCINAM>Alosa pontica (Eichwald, 1838) [FAO ASFIS SHC] <SCINAM>Alosa pontica (Eichwald, 1838) [CEC 1993 157]

# **BLACK SEA WHITING**

FTC B3881

BT WHITING [B1640]

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Merlangius merlangus euxinus (Nordmann, 1830) [CEC 1993 449]

## **BLACK SKIN**

FTC Z0287

BT COLOR OF FRUIT OR VEGETABLE SKIN [Z0278]

## **BLACK SKIPJACK**

FTC B1112

BT LESSER TUNA [B3990]
UF euthynnus lineatus

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Euthynnus lineatus Kishinouye, 1920 [ITIS 172405]

- <SCINAM>Euthynnus lineatus Kishinouye, 1920 [Fishbase 2004 98] <SCINAM>Euthynnus lineatus Kishinouye, 1920 [FAO ASFIS BKJ]
- <SCINAM>Euthynnus lineatus Kishinouye, 1920 [CEC 1993 957]
- <SCINAM>Euthynnus lineatus [2010 FDA Seafood List]

## **BLACK SLICKHEAD**

FTC B2914

BT SLICKHEAD FAMILY [B2909]

UF xenodermichthys spp.

Al <SCIFAM>Alepocephalidae [ITIS 162303]

<SCIGEN>Xenodermichthys Günther, 1878 [ITIS 162339]

<SOURCE>Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.455.

Scientific name verifiable, common name unverified.

## **BLACK SNAPPER**

FTC B1099

BT SNAPPER [B1510]
UF apsilus dentatus

Al <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Apsilus dentatus Guichenot, 1853 [ITIS 168899] <SCINAM>Apsilus dentatus Guichenot, 1853 [Fishbase 2004 85] <SCINAM>Apsilus dentatus Guichenot, 1853 [FAO ASFIS ASX]

<SCINAM>Apsilus dentatus [2010 FDA Seafood List]

## **BLACK STONE CRAB**

FTC B4136

BT STONE CRAB FAMILY [B4135]

UF menippe mercenaria

Al <SCIFAM>Menippidae Ortmann, 1893 [ITIS 621503]

<SCINAM>Menippe mercenaria (Say, 1818) [ITIS 98811] <SCINAM>Menippe mercenaria (Say, 1818) [FAO ASFIS STC] <SCINAM>Menippe mercenaria (Say, 1818) [CEC 1993 1279] <SCINAM>Menippe mercenaria [2010 FDA Seafood List]

## black stone crab

**USE** FLORIDA STONE CRAB [B1944]

# black tiger prawn

USE GIANT TIGER PRAWN [B2612]

# **BLACK TRUFFLE**

FTC B3793

BT TRUFFLE [B1387]
UF black périgord truffle
UF tuber melanosporum

Al <SCINAM>Tuber melanosporum Vittad., 1831 [INDEX FUNGORUM 192144]

## black turtle bean

USE MORETON BAY CHESTNUT [B2133]

# **BLACK WALNUT**

FTC B1071

WALNUT [B1290]
UF juglans nigra

SN When indexing the black walnut (drupe, seed) index both \*BLACK WALNUT [B1533]\* and \*FRUIT [C0167]\* (or its

more precise narrower terms).

AI <SCIFAM>Juglandaceae [ITIS 19222] <SCINAM>Juglans nigra L. [ITIS 19254]

<SCINAM>Juglans nigra L. [FHS 19234]
<SCINAM>Juglans nigra L. [GRIN 20762]
<SCINAM>Juglans nigra L. [PLANTS JUNI]
<SCINAM>Juglans nigra L. [DPNL 2003 10557]

## **BLACKBACK FLOUNDER**

FTC B1971

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF pleuronectes americanus

UF pseudopleuronectes americanus

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Pseudopleuronectes americanus (Walbaum, 1792) [ITIS 172905]
<SCINAM>Pseudopleuronectes americanus (Walbaum, 1792) [Fishbase 2004 524]
<SCINAM>Pseudopleuronectes americanus Walbaum, 1792 [FAO ASFIS FLW]
<SCINAM>Pseudopleuronectes americanus (Walbaum, 1792) [CEC 1993 1134]

<SCINAM>Pseudopleuronectes americanus [2010 FDA Seafood List] <SCINAM>Pseudopleuronectes americanus [FDA RFE 2010 54]

#### **BLACK-BELLIED ANGLER**

FTC B4074

BT GOOSEFISH FAMILY [B2405]

UF lophius budegassa

Al <SCIFAM>Lophiidae [ITIS 164497]

<SCINAM>Lophius budegassa Spinola, 1807 [ITIS 164502]
<SCINAM>Lophius budegassa Spinola, 1807 [Fishbase 2004 5094]
<SCINAM>Lophius budegassa Spinola, 1807 [FAO ASFIS ANK]
<SCINAM>Lophius budegassa Spinola, 1807 [CEC 1993 1181]

## **BLACKBERRY**

FTC B4206

BT BERRY, BRAMBLE [B1121]

UF rubus spp.

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus L. [ITIS 24848]

<SCINAM>Rubus L. [PLANTS RUBUS]

The blackberry is an edible fruit produced by any of several species in the Rubus genus of the Rosaceae family.

The fruit is not a true berry; botanically it is termed an aggregate fruit, composed of small drupelets.

[http://en.wikipedia.org/wiki/Blackberry]

## blackeyed bean

USE BLACKEYED PEA [B1100]

## **BLACKEYED PEA**

FTC B1100

BT COWPEA [B1200]
UF blackeyed bean
UF southern pea

UF vigna unguiculata unguiculata

## **BLACKFIN SNAPPER**

FTC B1799

BT SNAPPER [B1510]
UF lutjanus buccanella
UF snapper, blackfin

Al <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus buccanella (Cuvier in Cuvier and Valenciennes, 1828) [ITIS 168852]

<SCINAM>Lutjanus buccanella (Cuvier, 1828) [Fishbase 2004 1419] <SCINAM>Lutjanus buccanella (Cuvier, 1828) [FAO ASFIS LJU] <SCINAM>Lutjanus buccanella [2010 FDA Seafood List]

# **BLACKFIN TUNA**

FTC B1070

BT ALBACORE AND TUNA [B3989]

UF thunnus atlanticus

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Thunnus atlanticus (Lesson, 1831) [ITIS 172427] <SCINAM>Thunnus atlanticus (Lesson, 1831) [Fishbase 2004 144] <SCINAM>Thunnus atlanticus (Lesson, 1831) [FAO ASFIS BLF] <SCINAM>Thunnus atlanticus (Lesson, 1830) [CEC 1993 998] <SCINAM>Thunnus atlanticus [2010 FDA Seafood List]

### blackfish

USE BLACK SEA BASS [B1438]

#### blackfish

USE PARORE [B4280]

## **BLACKFOOT ABALONE**

FTC B2681

BT ABALONE [B1408]

UF haliotis iris
UF ormer shells

**UF** paua

Al <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897]

<SCINAM>Haliotis iris [2010 FDA Seafood List]

## **BLACKJACK**

FTC B3410

BT LEAFY VEGETABLE [B1566]

UF bidens pilosa
UF hairy beggar-ticks
UF spanish-needles

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Bidens pilosa L. [ITIS 35731] <SCINAM>Bidens pilosa L. [GRIN 7169] <SCINAM>Bidens pilosa L. [PLANTS BIPI] <SCINAM>Bidens pilosa L. [CCPR]

<GRIN>7169

## **BLACKLIP ABALONE**

FTC B3534

BT ABALONE [B1408]
UF haliotis ruber
UF haliotis rubra

Al <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897]

<SCINAM>Haliotis rubra Leach 1814 [FAO ASFIS ABR] <SCINAM>Haliotis rubra [2010 FDA Seafood List] <SCINAM>Haliotis ruber Leach, 1814 [CEC 1993 1311]

## blackspot snapper

USE JOHN'S SNAPPER [B2313]

## blackspotted pike

USE AMUR PIKE [B3500]

## **BLACKTAIL PIKE-CONGER**

FTC B2535

BT DUCKBILL EEL FAMILY [B2533]

UF hoplunnis diomediana
UF pike-conger, blacktail

AI <SCIFAM>Nettastomatidae [ITIS 636217]

<SCINAM>Hoplunnis diomediana Goode and Bean, 1896 [ITIS 636217]

<SCINAM>Hoplunnis diomediana [2010 FDA Seafood List]

## blackthorn

USE SLOE [B3325]

## **BLADDER CAMPION**

FTC B3708

BT LEAFY VEGETABLE [B1566]

UF bladder silene
UF cowbell
UF maiden's tears

UF maidenstears
UF maiden's-tears
UF rattleweed
UF silene vulgaris

Al <SCIFAM>Caryophyllaceae [ITIS 19942]

<SCINAM>Silene vulgaris (Moench) Garcke [ITIS 20142] <SCINAM>Silene vulgaris (Moench) Garcke [GRIN 105074] <SCINAM>Silene vulgaris (Moench) Garcke [PLANTS SIVU] <SCINAM>Silene vulgaris (Moench) Garcke [DPNL 2003 13111]

\$i\$Silene vulgaris\$/i\$ or Bladder Campion is a plant species of the genus \$i\$Silene\$/i\$. The young shoots are

edible, but saponin gives them a bitter flavor. [http://en.wikipedia.org/wiki/Silene\_vulgaris]

#### bladder silene

USE BLADDER CAMPION [B3708]

## **BLANCHED**

FTC J0175

BT PRESERVED BY HEAT TREATMENT [J0120]

Al Short time scalding to stop emzymatic activity as vegetables being prepared for freezing.

## blanched or scalded

USE SCALDED OR BLANCHED [G0042]

## **BLEACHED**

FTC H0197

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

Al Treated with chemicals to reduce color, primarily to whiten, e.g., bleached flour.

## **BLEACHED PAPER CONTAINER**

FTC M0335

BT PAPER CONTAINER, UNTREATED [M0334]

# **BLEACHING AGENT (CODEX)**

FTC A0377

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

# BLEAK

FTC B3472

BT CARP OR MINNOW FAMILY [B1921]

**UF** alburnus alburnus

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Alburnus alburnus (Linnaeus, 1758) [ITIS 163663] <SCINAM>Alburnus alburnus (Linnaeus, 1758) [Fishbase 2004 4730] <SCINAM>Alburnus alburnus (Linnaeus, 1758) [FAO ASFIS ALR]

# bleareyed snapper

USE QUEEN SNAPPER [B2151]

# **BLESSED MILKTHISTLE**

FTC B4203

BT OIL-PRODUCING PLANT [B1017]

UF silybum marianum

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Silybum marianum (L.) Gaertn. [ITIS 38413] <SCINAM>Silybum marianum (L.) Gaertn. [GRIN 33952] <SCINAM>Silybum marianum (L.) Gaertn. [PLANTS SIMA3] <SCINAM>Silybum marianum (L.) Gaertn. [DPNL 2003 13113]

# **BLESSED MILKTHISTLE**

FTC B4203

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

#### **BLEWIT**

FTC B2521

BT MUSHROOM [B1467]

UF lepista spp.

AI <SCINAM>Lepista spp.

## blighia sapida

USE AKEE [B1690]

## blimbing

USE BILIMBI [B2513]

## **BLIND BAKED**

FTC G0046

BT BAKED OR ROASTED [G0005]

SN Use when a pie crust or other pastry is baked without the filling.

## **BLOCH'S GIZZARD SHAD**

FTC B2370

BT GIZZARD SHAD [B3842]

UF gizzard shad
UF nematalosa nasus

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Nematalosa nasus (Bloch, 1795) [ITIS 161807] <SCINAM>Nematalosa nasus (Bloch, 1795) [Fishbase 2004 1616] <SCINAM>Nematalosa nasus (Bloch, 1795) [FAO ASFIS CNS]

## blond psyllium

USE DESERT INDIANWHEAT [B4200]

# **BLOND RAY**

FTC B4083

BT SKATE [B1340] UF raja brachyura

AI <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845] <SCINAM>Raja brachyura Lafont, 1873 [ITIS 160880] <SCINAM>Raja brachyura Lafont, 1873 [Fishbase 2004 4552]

SCINAM>Raja biachyura Lafont, 1873 [FISHbase 2004 455]
SCINAM>Raja brachyura Lafont 1873 [FAO ASFIS RJH]

## BLOOD

FTC C0185

BT ORGAN MEAT, CARDIOVASCULAR SYSTEM [C0129]

## **BLOOD ADDED**

FTC H0339

BT ORGAN MEAT ADDED [H0307]

SN Used when blood is added to a food product at any level.

## **BLOOD COCKLE**

FTC B4142

BT ARKSHELLS [B2432] UF anadara granosa

Al <SCINAM>Anadara granosa (Linnaeus, 1758) [FAO ASFIS BLC] <SCINAM>Anadara granosa (Linnaeus, 1758) [CEC 1993 1323]

# **BLOOD ORANGE**

FTC B4313

BT ORANGE [B1339]
UF citrus sinensis

AI <SCIFAM>Rutaceae [ITIS 28848]

```
<SCINAM>Citrus sinensis (L.) Osbeck [ITIS 28889]
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<SCINAM>Citrus sinensis (L.) Osbeck [GRIN 10782]

<SCINAM>Citrus xsinensis (L.) Osbeck (pro sp.) [PLANTS CISI3]

<SCINAM>Citrus sinensis (L.) Osbeck [EuroFIR-NETTOX 2007 99]

<SCINAM>Citrus sinensis (L.) Osbeck [DPNL 2003 8703]

<MANSFELD>7673

The blood orange is a variety of orange (Citrus sinensis) with crimson, almost-blood-colored flesh. The fruit is smaller than an average orange; its skin is usually pitted, but can be smooth. The distinctive dark flesh color is due to the presence of anthocyanins, a family of pigments common to many flowers and fruit, but uncommon in citrus fruits. The flesh develops its characteristic maroon color when the fruit develops with low temperatures during the night. Sometimes there is dark coloring on the exterior of the rind as well, depending on the variety of blood orange. The skin can also be more tough and harder to peel than other oranges.

While all oranges are likely of hybrid origin between the pomelo and the tangerine, blood oranges originated as a mutation of the sweet orange.

Within Europe, the Arancia Rossa di Sicilia (Red Orange of Sicily) has Protected Geographical Status.[http://en.wikipedia.org/wiki/Blood\_orange]

## **BLOOD SNAPPER**

FTC B2256

BT SNAPPER [B1510]
UF lutjanus sanguineus
UF scarlet snapper

Al <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus sanguineus (Cuvier in Cuvier and Valenciennes, 1828) [ITIS 168871]

<SCINAM>Lutjanus sanguineus (Cuvier, 1828) [Fishbase 2004 177]

<SCINAM>Lutjanus sanguineus [2010 FDA Seafood List]

## **BLUE CATFISH**

FTC B1900

BT BULLHEAD CATFISH [B2007]

UF catfish, blue
UF ictalurus furcatus

Al <SCIFAM>Ictaluridae Gill, 1861 [ITIS 163995]

<SCINAM>Ictalurus furcatus (Valenciennes in Cuvier and Valenciennes, 1840) [ITIS 163997]

<SCINAM>Ictalurus furcatus (Valenciennes, 1840) [Fishbase 2004 3019] <SCINAM>Ictalurus furcatus (Valenciennes, 1840) [FAO ASFIS ITF]

<SCINAM>Ictalurus furcatus [2010 FDA Seafood List] <SCINAM>Ictalurus furcatus [FDA RFE 2010 22]

## **BLUE COD**

FTC B2290

BT SANDPERCH FAMILY [B2368]

UF australian cod UF new zealand cod UF parapercis colias

Al <SCIFAM>Pinguipedidae [ITIS 553226]

<SCINAM>Parapercis colias (Forster in Bloch and Schneider, 1801) [ITIS 170968]

<SCINAM>Parapercis colias (Forster, 1801) [Fishbase 2004 464] <SCINAM>Parapercis colias (Forster, 1801) [FAO ASFIS NEB]

<SCINAM>Parapercis colias (Bloch and Schneider, 1801 ) [CEC 1993 855]

<SCINAM>Parapercis colias [2010 FDA Seafood List]

## **BLUE CRAB**

FTC B1648

BT SWIM CRAB (CALLINECTES SPP.) [B3570]

UF callinectes sapidus

Al <SCIFAM>Portunidae Rafinesque, 1815 [ITIS 98689]

<SCINAM>Callinectes sapidus M. J. Rathbun, 1896 [ITIS 98696]
<SCINAM>Callinectes sapidus Rathbun, 1896 [FAO ASFIS CRB]
<SCINAM>Callinectes sapidus Rathbun, 1896 [CEC 1993 1281]
<SCINAM>Callinectes sapidus [2010 FDA Seafood List]
<SCINAM>Callinectes sapidus [FDA RFE 2010 6]

## **BLUE FLESH**

FTC Z0277

BT COLOR OF FRUIT OR VEGETABLE FLESH [Z0269]

### blue fusilier

USE FUSILIER [B2603]

## **BLUE GRENADIER**

FTC B3886

BT HAKE FAMILY [B3879]
UF macruronus spp.

AI <SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789] <SCINAM>Macruronus Günther, 1873 [ITIS 164803]

## blue jack mackerel

USE OFFSHORE JACK MACKEREL [B3953]

#### **BLUE KING CRAB**

FTC B2210

BT KING CRAB FAMILY [B2209]

UF paralithodes platypus

Al <SCIFAM>Lithodidae Samouelle, 1819 [ITIS 97919]

<SCINAM>Paralithodes platypus Brandt, 1850 [ITIS 97936] <SCINAM>Paralithodes platypus Brandt, 1850 [FAO ASFIS KCI] <SCINAM>Paralithodes platypus [2010 FDA Seafood List]

## **BLUE LING**

FTC B2864

BT EUROPEAN LING [B3874]

UF molva dypterygia

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Molva dypterygia (Pennant, 1784) [ITIS 164761] <SCINAM>Molva dypterygia (Pennant, 1784) [Fishbase 2004 1383] <SCINAM>Molva dypterygia (Pennant, 1784) [FAO ASFIS BLI]

<SCINAM>Molva dipterygia dipterygia (Pennant, 1784) [CEC 1993 454]

<SCINAM>Molva dypterygia [2010 FDA Seafood List]

## **BLUE MARLIN**

FTC B2325

BT MARLIN [B1243]
UF makaira nigricans
UF pacific blue marlin

# **BLUE MUSSEL**

FTC B2875

BT MUSSEL [B1223]
UF common mussel
UF edible mussel
UF mytilus edulis

AI <SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451] <SCINAM>Mytilus edulis Linnaeus, 1758 [ITIS 79454]

<SCINAM>Mytilus edulis Linnaeus, 1758 [T15 79454]
<SCINAM>Mytilus edulis Linnaeus, 1758 [FAO ASFIS MUS]
<SCINAM>Mytilus edulis Linnaeus, 1758 [CEC 1993 1360]

<SCINAM>Mytilus edulis [2010 FDA Seafood List]

# **BLUE PIKE**

FTC B1424

BT WALLEYE PIKE [B1398]
UF stizostedion vitreum glaucum

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al Synonym of \*WALLEYE PIKE [B1398]\*.

## blue point oyster

USE EASTERN OYSTER [B1951]

## **BLUE RING OCTOPUS**

FTC B1054

BT OCTOPUS [B1514]
UF hapalochlaena maculosa
UF octopus maculosus

Al <SCIFAM>Octopodidae D'Orbigny, 1839-1842 in Férussac and D'Orbigny, 1834-1848 [ITIS

82590]<SCINAM>Hapalochlaena maculosa (Hoyle, 1883) [ITIS 556175]

### **BLUE ROCKFISH**

FTC B2667

BT SCORPIONFISH FAMILY [B1084]

UF sebastes mystinus

Al <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes mystinus (Jordan and Gilbert, 1881) [ITIS 166730]</SCINAM>Sebastes mystinus (Jordan & Gilbert, 1881) [Fishbase 2004 3983]</SCINAM>Sebastes mystinus (Jordan & Gilbert, 1881) [FAO ASFIS SFY]

<SCINAM>Sebastes mystinus [2010 FDA Seafood List]

## **BLUE RUNNER**

FTC B1778

BT JACK [B1044]
UF caranx crysos
UF caranx fusus

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Caranx crysos (Mitchill, 1815) [ITIS 168612] <SCINAM>Caranx crysos (Mitchill, 1815) [Fishbase 2004 1933] <SCINAM>Caranx crysos (Mitchill, 1815) [FAO ASFIS RUB] <SCINAM>Caranx crysos (Mitchill, 1815) [CEC 1993 627] <SCINAM>Caranx crysos [2010 FDA Seafood List]

#### blue scad

USE OFFSHORE JACK MACKEREL [B3953]

## **BLUE SHRIMP**

FTC B2233

BT PENAEID SHRIMP FAMILY [B1081]

UF litopenaeus stylirostris
UF pacific blue shrimp
UF penaeus stylirostris

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Litopenaeus stylirostris (Stimpson, 1874) [ITIS 551681] <SCINAM>Penaeus stylirostris Stimpson 1874 [FAO ASFIS PNS] <SCINAM>Litopenaeus stylirostris [2010 FDA Seafood List]

## blue skate

USE SKATE [B4082]

## **BLUE SKIN**

FTC Z0286

BT COLOR OF FRUIT OR VEGETABLE SKIN [Z0278]

## blue squat lobster

USE LANGOSTINO AMARILLO [B2206]

## **BLUE SWIMMING CRAB**

FTC B2213

BT SWIM CRAB (PORTUNUS SPP.) [B2106]

UF bluey

UF portunus pelagicus

Al <SCIFAM>Portunidae Rafinesque, 1815 [ITIS 98689]

<SCINAM>Portunus pelagicus (Linnaeus, 1758) [ITIS 199965] <SCINAM>Portunus pelagicus Linnaeus, 1758 [FAO ASFIS SCD]

<SCINAM>Portunus pelagicus [2010 FDA Seafood List]

## **BLUE TILAPIA**

**FTC** 

BT CICHLID FAMILY [B1831] UF oreochromis aureus UF tilapia aurea UF tilapia, blue

ΑI <SCIFAM>Cichlidae [ITIS 169770]

> <SCINAM>Oreochromis aureus (Steindachner, 1864) [ITIS 553308] <SCINAM>Oreochromis aureus (Steindachner, 1864) [Fishbase 2004 1387] <SCINAM>Oreochromis aureus (Steindachner, 1864) [FAO ASFIS OEA]

<SCINAM>Oreochromis aureus [2010 FDA Seafood List]

## **BLUE WAREHOU**

**FTC** B2304

вт SILVERFISH [B3900] UF seriolella brama UF

travelle

<SCIFAM>Centrolophidae [ITIS 172508] ΑI

<SCINAM>Seriolella brama (Günther, 1860) [ITIS 172531] <SCINAM>Seriolella brama (Günther, 1860) [Fishbase 2004 12918] <SCINAM>Seriolella brama (Günther, 1860) [FAO ASFIS SEM]

<SCINAM>Seriolella brama [2010 FDA Seafood List]

## **BLUE WHITEFISH**

**FTC** B4058

BT WHITEFISH OR CISCO [B1565]

UF coregonus wartmanni

ΑI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Coregonus wartmanni (Bloch, 1784) [ITIS 623435] <SCINAM>Coregonus wartmanni (Bloch, 1784) [Fishbase 2004 49212] <SCINAM>Coregonus wartmanni (Bloch, 1784) [FAO ASFIS CIG]

<SCINAM>Coregonus wartmanni [CEC 1993 239]

# **BLUE WHITING**

**FTC** B1837

BT **BLUE WHITING [B3880]** UF micromesistius poutassou

UF poutassou

<SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] ΑI

<SCINAM>Micromesistius poutassou (Risso, 1827) [ITIS 164774] <SCINAM>Micromesistius poutassou (Risso, 1827) [Fishbase 2004 31] <SCINAM>Micromesistius poutassou (Risso, 1827) [FAO ASFIS WHB] <SCINAM>Micromesistius poutassou (Risso, 1826) [CEC 1993 453] <SCINAM>Micromesistius poutassou [2010 FDA Seafood List]

## **BLUE WHITING**

FTC B3880

COD FAMILY [B1835] BT UF micromesistius spp.

ΑI <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] <SCINAM>Micromesistius Gill, 1863 [ITIS 164773]

## **BLUEBACK HERRING**

FTC B1852

**RIVER HERRING [B1348]** 

alosa aestivalis UF blueback shad UF herring, blueback UF pomolobus aestivalis

<SCIFAM>Clupeidae [ITIS 161703] ΑI

<SCINAM>Alosa aestivalis (Mitchill, 1814) [ITIS 161703]

<SCINAM>Alosa aestivalis (Mitchill, 1814) [Fishbase 2004 1574] <SCINAM>Alosa aestivalis (Mitchill, 1814) [FAO ASFIS BBH]

<SCINAM>Alosa aestivalis (Mitchill, 1814) [CEC 1993 152] <SCINAM>Alosa aestivalis [2010 FDA Seafood List]

#### blueback mullet

USE WHITE MULLET [B1786]

#### blueback salmon

USE SOCKEYE SALMON [B1128]

### blueback shad

USE BLUEBACK HERRING [B1852]

#### **BLUEBERRY**

FTC B1491

BT BERRY, VACCINIUM [B1614]
UF vaccinium spp. cyanococcus group
AI <SCIFAM>Ericaceae [ITIS 23463]
<SCINAM>Vaccinium L. [ITIS 23571]
<SCISUBGEN>Cyanococcus

Blueberries are flowering plants of the genus \$i\$Vaccinium\$/i\$ (a genus which also includes cranberries and bilberries) with dark-blue berries and are perennial. Species in the section Cyanococcus are the most common fruits sold as "blueberries" and are native to North America (they were not introduced into Europe until the 1930s).[http://en.wikipedia.org/wiki/Blueberry]

## blueberry, rabbiteye

USE RABBITEYE BLUEBERRY [B4356]

## blueberry, smallflower

USE RABBITEYE BLUEBERRY [B4356]

## blueberry, southern black

USE RABBITEYE BLUEBERRY [B4356]

# bluebunch wheatgrass

USE WHEATGRASS [B2362]

# **BLUEFIN SEAROBIN**

FTC B2249

BT SEAROBIN FAMILY [B2235]
UF chelidonichthys kumu

Al <SCIFAM>Triglidae [ITIS 166972]

<SCINAM>Chelidonichthys kumu (Cuvier, 1829) [ITIS 167052] <SCINAM>Chelidonichthys kumu (Cuvier, 1829) [Fishbase 2004 507] <SCINAM>Chelidonichthys kumu (Cuvier, 1829) [FAO ASFIS KUG] <SCINAM>Chelidonichthys kumu (Lesson, 1829) [CEC 1993 1069] <SCINAM>Chelidonichthys kumu [2010 FDA Seafood List]

## **BLUEFIN TUNA**

FTC B1120

BT ALBACORE AND TUNA [B3989]

UF thunnus thynnus

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Thunnus thynnus (Linnaeus, 1758) [ITIS 172421]<SCINAM>Thunnus thynnus (Linnaeus, 1758) [Fishbase 2004 147]<SCINAM>Thunnus thynnus (Linnaeus, 1758) [FAO ASFIS BFT]<SCINAM>Thunnus thynnus (Linnaeus, 1758) [CEC 1993 1002]

<SCINAM>Thunnus thynnus [2010 FDA Seafood List]

## **BLUEFISH**

**FTC** B1512

BT BLUEFISH FAMILY [B1810]
UF pomatomus saltatrix

Al <SCIFAM>Pomatomidae [ITIS 168557]

<SCINAM>Pomatomus saltatrix (Linnaeus, 1766) [ITIS 168559]

<SCINAM>Pomatomus saltatrix (Linnaeus, 1766) [Fishbase 2004 364] <SCINAM>Pomatomus saltatrix (Linnaeus, 1766) [FAO ASFIS BLU]

<SCINAM>Pomatomus saltatrix [2010 FDA Seafood List]

#### **BLUEFISH FAMILY**

FTC B1810

BT FISH, PERCIFORM [B1581]

**UF** pomatomidae

AI <SCIFAM>Pomatomidae [ITIS 168557] <SCIFAM>Pomatomidae [FAO ASFIS POT] <SCIFAM>Pomatomidae [CEC 1993 621]

## **BLUEGILL**

FTC B2079

BT COMMON SUNFISH [B4028]

UF lepomis macrochirus

Al <SCIFAM>Centrarchidae [ITIS 168093]

<SCINAM>Lepomis macrochirus Rafinesque, 1819 [ITIS 168141] <SCINAM>Lepomis macrochirus Rafinesque, 1819 [Fishbase 2004 3375] <SCINAM>Lepomis macrochirus Rafinesque, 1819 [FAO ASFIS LMM]

<SCINAM>Lepomis macrochirus [2010 FDA Seafood List]

#### **BLUEGRASS**

FTC B3384

BT STRAW, FODDER OR FORAGE OF CEREAL GRAINS AND GRASSES [B3378]

UF poa spp.

Al <SCIFAM>Poaceae (alt. Gramineae)

<SCINAM>Poa spp. [CCPR]

<GRIN>28896

## blue-green bacteria

USE ALGAE, BLUE-GREEN [B1746]

## **BLUESPOT MULLET**

FTC B3995

BT MULLET FAMILY [B1782]

UF valamugil spp.

AI <SCIFAM>Mugilidae [ITIS 170333]

<SCIGEN>Valamugil Smith, 1948 [ITIS 170416]

bluey

USE BLUE SWIMMING CRAB [B2213]

## bluntsnouted mullet

USE STRIPED MULLET [B3918]

## **BLUSHER MUSHROOM**

FTC B2073

BT MUSHROOM [B1467] UF amanita rubescens

Al <SCINAM>Amanita rubescens Pers., 1797 [INDEX FUNGORUM 172799]

## **BOAR**

FTC B2248

BT SWINE [B1136] UF wild boar

Al <SCIFAM>Suidae Gray, 1821 [ITIS 180720]

<SCINAM>Sus scrofa Linnaeus, 1758 [ITIS 180722] <SCINAM>Sus scrofa Linnaeus, 1758 [MSW3 14200054]

## **BOAR FISH**

FTC B4077

BT BIGEYE DORY FAMILY [B4076]

UF cyttus australis
UF silver dory

Al <SCIFAM>Cyttidae Günther, 1860 [ITIS 625258]

<SCINAM>Cyttus australis (Richardson, 1843) [ITIS 166292] <SCINAM>Cyttus australis (Richardson, 1843) [Fishbase 2004 14136] <SCINAM>Cyttus australis (Richardson, 1843) [FAO ASFIS ZCU]

#### bobwhite quail

USE NORTHERN BOBWHITE [B4364]

## **BOCACCIO**

FTC B1682

BT SCORPIONFISH FAMILY [B1084]

UF sebastes paucispinis

Al <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes paucispinis Ayres, 1854 [ITIS 166733] <SCINAM>Sebastes paucispinis Ayres, 1854 [Fishbase 2004 3987] <SCINAM>Sebastes paucispinis Ayres, 1854 [FAO ASFIS SBC] <SCINAM>Sebastes paucispinis [2010 FDA Seafood List]

## **BODYBUILDERS**

FTC P0260

BT HUMAN CONSUMER, OTHER [P0258]

## **BODYING AGENT (CODEX)**

FTC A0378

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### boehmeria nivea

USE RAMIE [B2447]

## **BOG BILBERRY**

FTC B2970

BT BERRY, VACCINIUM [B1614]

UF bog blueberry
UF vaccinium uliginosum

Al <SCIFAM>Ericaceae [ITIS 23463]

<SCINAM>Vaccinium uliginosum L. [ITIS 23574]
<SCINAM>Vaccinium uliginosum L. [GRIN 41063]
<SCINAM>Vaccinium uliginosum L. [PLANTS VAUL]

<SCINAM>Vaccinium uliginosum L. [EuroFIR-NETTOX 2007 292]

<SCINAM>Vaccinium uliginosum L. [DPNL 2003 13741]

<MANSFELD>18312

# bog blueberry

USE BOG BILBERRY [B2970]

# **BOGUE**

FTC B3370

BT PORGY FAMILY [B1808]

UF boops boops

Al <SCIFAM>Sparidae [ITIS 169180]

<SCINAM>Boops boops (Linnaeus, 1758) [ITIS 169218] <SCINAM>Boops boops (Linnaeus, 1758) [Fishbase 2004 203] <SCINAM>Boops boops (Linnaeus, 1758) [FAO ASFIS BOG] <SCINAM>Boops boops (Linnaeus, 1758) [CEC 1993 757] <SCINAM>Boops boops [2010 FDA Seafood List]

## **BOILED**

FTC G0014

BT COOKED IN WATER OR WATER-BASED LIQUID [G0013]
Al Cooked in boiling water at 100 degrees C (212 degrees F).

## **BOILED AND DRAINED**

FTC G0015

BT BOILED [G0014]

Al Cooked in boiling water at 212 degrees F.; water that is not absorbed into the food product is discarded after

cooking.

## **BOILED AND UNDRAINED**

FTC G0018

BT BOILED [G0014]

Al Cooked in boiling water at 212 degrees F. The water incorporates itself into the product being cooked or is not

discarded when cooking is through.

#### **BOILED IN LARGE AMOUNT OF LIQUID**

FTC G0016

BT BOILED AND DRAINED [G0015]

Al Cooked in boiling water at 212 degrees F. Liquid to solid ratio is greater than 2:1.

## **BOILED IN SMALL AMOUNT OF LIQUID**

FTC G0017

BT BOILED AND DRAINED [G0015]

## **BOIL-IN BAG**

FTC M0419

BT BAG, SACK OR POUCH [M0197]

## вок сноу

FTC B2077

BT HEAD VEGETABLE [B1194]

UF brassica chinensis

UF brassica rapa var. chinensis

UF pak choi

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica chinensis L. [ITIS 506219]

<SCINAM>Brassica rapa subsp. chinensis (L.) Hanelt [GRIN 319634]

<SCINAM>Brassica chinensis L. [PLANTS BRCH4]

<SCINAM>Brassica rapa L. ssp. chinensis (L.) Hanelt [EuroFIR-NETTOX 2007 66]

<SCINAM>Brassica rapa L. subsp. chinensis (L.) Hanelt [DPNL 2003 8118]

<MANSFELD>23985

Chinese cabbage (Brassica rapa, subspecies pekinensis and chinensis) can refer to two distinct varieties (see below) of Chinese leaf vegetables used often in Chinese cuisine. These vegetables are both related to the Western cabbage, and are of the same species as the common turnip. Both have many variations in name, spelling and scientific classification, especially the "bok choy" or chinensis variety.[http://en.wikipedia.org/wiki/Pak\_choi]

# вок сноу

FTC B2077

BT BRASSICA SPECIES [B3372]

# **BOLDO**

FTC B4199

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF peumus boldus

AI <SCIFAM>Monimiaceae [ITIS 18134]

<SCINAM>Peumus boldus Molina [ITIS 506789] <SCINAM>Peumus boldus Molina [GRIN 27471] <SCINAM>Peumus boldus Molina [PLANTS PEBO5]

# boletaceae

USE BOLETES [B3452]

## **BOLETES**

FTC B3452

BT MUSHROOM [B1467]

UF boletaceae

UF boletus spp.

Al <SCINAM>Boletus spp.

#### boletus edulis

USE STEINPILZ [B2033]

#### boletus rufus

USE RED BOLETUS [B2737]

### boletus spp.

USE BOLETES [B3452]

## **BOLIVIA**

FTC R0163

BT SOUTH AMERICA [R0364]

SN US FDA 1995 Code: BO

#### bolted

USE MEDIUM GROUND AND SIFTED (BOLTED) [E0101]

## bombay cowpea

USE CATJANG BEAN [B1919]

## **BOMBAY DUCK**

FTC B2499

BT LIZARDFISH FAMILY [B2498]

UF bumalo
UF bummalow
UF harpadon nehereus

Al <SCIFAM>Synodontidae [ITIS 162425]

<SCINAM>Harpadon nehereus (Hamilton, 1822) [ITIS 162425]
<SCINAM>Harpadon nehereus (Hamilton, 1822) [Fishbase 2004 260]
<SCINAM>Harpadon nehereus (Hamilton, 1822) [FAO ASFIS BUC]
<SCINAM>Harpadon nehereus Hamilton-Buchanan, 1822 [CEC 1993 290]

<SCINAM>Harpadon nehereus [2010 FDA Seafood List]

## **BONE MARROW**

FTC C0149

BT ORGAN MEAT, CARDIOVASCULAR SYSTEM [C0129]

## **BONE OR SHELL**

FTC C0168

BT NONMEAT PART OF ANIMAL [C0122]

UF shell (animal)

Al Bone (endoskeleton) or shell (exoskeleton) of animals, or any part thereof.

## boneless meat

USE SKELETAL MEAT PART, WITHOUT BONE OR SHELL [C0125]

# BONITO

FTC B1264

BT MACKEREL FAMILY [B1426]

UF sarda spp.

Al <SCIFAM>Scombridae [ITIS 172398] <SCIGEN>Sarda Cuvier, 1829 [ITIS 172407]

## bonito, atlantic

USE ATLANTIC BONITO [B1792]

## bonito, pacific

USE PACIFIC BONITO [B1791]

## **BONNETHEAD**

FTC B2594

BT HAMMERHEAD SHARK [B2598]

UF sphyrna tiburo

Al <SCIFAM>Sphyrnidae Gill, 1872 [ITIS 160497]

<SCINAM>Sphyrna tiburo (Linnaeus, 1758) [ITIS 160502] <SCINAM>Sphyrna tiburo (Linnaeus, 1758) [Fishbase 2004 915] <SCINAM>Sphyrna tiburo (Linnaeus, 1758) [FAO ASFIS SPJ]

<SCINAM>Sphyrna tiburo [2010 FDA Seafood List]

## bonnethead shark

USE HAMMERHEAD SHARK [B2598]

#### bonnethead sharks

USE HAMMERHEAD SHARK FAMILY [B2591]

### bony bream

USE WESTERN AUSTRALIAN GIZZARD SHAD [B2324]

#### boops boops

USE BOGUE [B3370]

## boops salpa

USE SALEMA [B3502]

#### **BORAGE**

FTC B1735

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF borago officinalis

Al <SCIFAM>Boraginaceae [ITIS 31633]

<SCINAM>Borago officinalis L. [ITIS 31727] <SCINAM>Borago officinalis L. [GRIN 7422] <SCINAM>Borago officinalis L. [PLANTS BOOF]

<SCINAM>Borago officinalis L. [EuroFIR-NETTOX 2007 48]

<SCINAM>Borago officinalis L. [DPNL 2003 8062]

<MANSFELD>25390

Borage, (\$i\$Borago officinalis\$/i\$), also known as a starflower, is an annual herb originating in Syria,[1] but naturalized throughout the Mediterranean region, as well as Asia Minor, Europe, North Africa, and South America.[http://en.wikipedia.org/wiki/Borago\_officinalis]

## **BORAGE**

FTC B1735

BT OIL-PRODUCING PLANT [B1017]

# **BORAGE**

FTC B1735

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

# **BORAGE**

FTC B1735

BT PLANT FOR MEDICINAL USE [B3359]

# BORAGE

FTC B1735

BT LEAFY VEGETABLE [B1566]

## borago officinalis

USE BORAGE [B1735]

## borassus aethiopum

USE AFRICAN FAN PALM [B2799]

### boreal smelt

USE ARCTIC SMELT [B3899]

borecole

USE CURLY KALE [B3376]

borekale

USE COLLARD [B1385]

#### **BORIC ACID**

B3017

вт FOOD ADDITIVE [B2972]

UF

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive.

Europe: E 284.

## **BORIC ACID ADDED**

FTC. H0442

BT FOOD ADDITIVE ADDED [H0399]

## **BORNEO**

FTC R0252

BT INDONESIA [R0248]

SN US FDA 1995 Code: ID13

## bos grunniens

**USE** YAK [B3365]

## bos indicus

USE ZEBU [B3367]

bos spp.

USE **CATTLE [B1161]** 

# bos taurus

USE COW [B1201]

## bos taurus indicus

USE ZEBU [B3367]

# **BOSC PEAR**

FTC B2080

вт PEAR [B1344]

<SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Pyrus communis L. [ITIS 25295] <SCINAM>Pyrus communis L. [GRIN 30474] <SCINAM>Pyrus communis L. [PLANTS PYCO]

<SCINAM>Pyrus communis L. [EuroFIR-NETTOX 2007 236]

<SCINAM>Pyrus communis L. [DPNL 2003 12395]

#### <MANSFELD>8689

The Beurré Bosc or Bosc is a cultivar of the European Pear (Pyrus communis) grown in the northwestern U.S. states of California, Washington, and Oregon; Australia; as well as in British Columbia, Ontario and Europe, where it is sometimes called Kaiser.[http://en.wikipedia.org/wiki/Bosc\_Pear]

## **BOSCIA**

FTC B2838

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF boscia spp.

AI <SCIFAM>Capparaceae [ITIS 22601] <SCIGEN>Boscia Lam. [ITIS 500633] <SCIGEN>Boscia Lam. [PLANTS BOSCI]

## boscia spp.

USE BOSCIA [B2838]

## **BOSNIA AND HERZEGOVINA**

FTC R0152

BT EUROPE, EASTERN [R0357]

UF herzegovina

SN US FDA 1995 Code: BA

#### boston butt

USE SHOULDER (MEAT CUT) [Z0043]

## **BOSTON LETTUCE**

FTC B2086

BT BUTTERHEAD LETTUCE [B2084]

UF lactuca sativa

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Lactuca sativa L. [ITIS 36607]

<SCINAM>Lactuca sativa L. var. capitata L. [GRIN 21361]

<SCINAM>Lactuca sativa L. [PLANTS LASA3]

<SCINAM>Lactuca sativa L. [EuroFIR-NETTOX 2007 158]

<SCINAM>Lactuca sativa L. var. capitata L. [DPNL 2003 10658]

# boswellia

USE INDIAN FRANKINCENSE [B4188]

## boswellia serrata

USE INDIAN FRANKINCENSE [B4188]

## **BOTANICAL SUPPLEMENT WITH MINERAL(S)**

FTC A1318

BT BOTANICAL SUPPLEMENT WITH VITAMIN/MINERAL [A1317]

## **BOTANICAL SUPPLEMENT WITH MULTI-VITAMIN/MINERAL**

FTC A1319

BT BOTANICAL SUPPLEMENT WITH VITAMIN/MINERAL [A1317]

## **BOTANICAL SUPPLEMENT WITH VITAMIN(S)**

FTC A1320

BT BOTANICAL SUPPLEMENT WITH VITAMIN/MINERAL [A1317]

# **BOTANICAL SUPPLEMENT WITH VITAMIN/MINERAL**

FTC A1317

BT DIETARY SUPPLEMENT, COMBINATION [A1313]

**SN** For US supplement classification, use narrower term.

Al Botanical dietary supplement with mineral(s) and/or vitamin(s).

## bothidae

USE LEFTEYE FLOUNDER FAMILY [B1879]

## **BOTSWANA**

**FTC** 

BT AFRICA, SOUTHERN [R0343]

SN US FDA 1995 Code: BW

#### BOTTLE

**FTC** M0214

вт **BOTTLE OR JAR [M0203]** 

## bottle gourd

**USE** CALABASH GOURD [B1720]

#### **BOTTLE OR JAR**

**FTC** M0203

BT CAN, BOTTLE OR JAR [M0194]

UF

## bottle, jar or can

USE CAN, BOTTLE OR JAR [M0194]

## bottlenose dolphin

**USE DOLPHIN FAMILY [B3363]** 

## bouillon

USE SOUP, THIN (US CFR) [A0243]

## bourbon cotton

USE **UPLAND COTTON [B3739]** 

## **BOUVET ISLAND**

FTC

BT ATLANTIC OCEAN ISLANDS [R0352]

SN US FDA 1995 Code: BV

## BOVID

**FTC** B4381

BT ANIMAL (MAMMAL) [B1134]

<SCIFAM>Bovidae Gray, 1821 [ITIS 180704] ΑI

<SCIFAM>Bovidae Gray, 1821 [MSW3 14200485]

A bovid (family \$i\$Bovidae\$/i\$) is any of almost 140 species of cloven-hoofed, ruminant mammal which has males with characteristic unbranching horns covered in a permanent sheath of keratin.

The family is widespread, being native to Asia, Africa, Europe and North America, and diverse: members include bison, African buffalo, water buffalo, antelopes, gazelles, sheep, goats, muskoxen, and domestic

cattle.[http://en.wikipedia.org/wiki/Bovidae]

## bovidae

USE BOVID [B4381]

# bovinae

USE **BOVINE [B4374]** 

## BOVINE

FTC B4374

BT BOVID [B4381]

UF

<SCIFAM>Bovidae Gray, 1821 [ITIS 180704] ΑI

<SCISUBFAM>Bovinae Gray, 1821 [ITIS 552332]

The biological subfamily Bovinae includes a diverse group of 10 genera of medium- to large-sized ungulates,

including domestic cattle, the bison, African buffalo, the water buffalo, the yak, and the four-horned and spiral-horned antelopes. The evolutionary relationship between the members of the group is obscure, and their classification into loose tribes rather than formal subgroups reflects this uncertainty. General characteristics include cloven hoofs and usually at least one of the sexes of a species having true horns.[http://en.wikipedia.org/wiki/Bovinae]

## **BOWFIN**

FTC B2436

BT BOWFIN FAMILY [B2435]

UF amia calva
UF mudfish

Al <SCIFAM>Amiidae [ITIS 161104]

<SCINAM>Amia calva Linnaeus, 1766 [ITIS 161104] <SCINAM>Amia calva Linnaeus, 1766 [Fishbase 2004 2600] <SCINAM>Amia calva Linnaeus, 1766 [FAO ASFIS AAC] <SCINAM>Amia calva Linnaeus, 1766 [CEC 1993 140] <SCINAM>Amia calva [2010 FDA Seafood List]

#### **BOWFIN FAMILY**

FTC B2435

BT FISH, AMIIFORM [B2425]

UF amiidae

Al <SCIFAM>Amiidae [ITIS 161104]

#### BOX

FTC M0213

BT CONTAINER OR WRAPPING BY FORM [M0195]

UF cartor
UF case
UF crate

## **BOYER'S SANDSMELT**

FTC B3820

BT SILVERSIDE FAMILY [B1884]

UF atherina boyeri
UF capsian sandsmelt
UF small sandsmelt

Al <SCIFAM>Atherinidae [ITIS 166024]

<SCINAM>Atherina boyeri Risso, 1810 [ITIS 166024] <SCINAM>Atherina boyeri Risso, 1810 [Fishbase 2004 1696] <SCINAM>Atherina boyeri Risso, 1810 [FAO ASFIS ATB] <SCINAM>Atherina boyeri Risso, 1810 [CEC 1993 541]

## **BOYSENBERRY**

FTC B1063

BT BLACKBERRY [B4206]

UF rubus hybr.

UF rubus loganobaccus x laciniatus x idaeus
UF rubus ursinus var. loganobaccus cv. boysen

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus loganobaccus L. H. Bailey [GRIN 104968]

<SCINAM>Rubus loganobaccus x laciniatus x idaeus

A boysenberry is a cross between a European Raspberry (Rubus idaeus), a Common Blackberry (Rubus fruticosus), and a Loganberry (Rubus × loganobaccus) [http://en.wikipedia.org/wiki/Boysenberry].

## bracelet fungus

USE HONEY FUNGUS [B2758]

# brachydeuterus auritus

USE BIGEYE GRUNT [B3945]

## brachyplatystoma flavicans

USE SOUTH AMERICAN CATFISH [B2154]

## brachyplatystoma vaillanti

USE BRAZILIAN CATFISH [B2155]

## brachyura

USE CRAB [B1335]

## **BRACKEN FERN**

FTC B2450

BT FERN [B2453]
UF brake (plant)
UF pteridium aquilinum
UF pteris aquilina

## braganza

USE TRONCHUDA KALE [B4322]

## **BRAIN**

FTC C0199

BT ORGAN MEAT, OTHER SYSTEMS [C0255]

#### brain mushroom

USE BEEFSTEAK MOREL [B2446]

### **BRAISED**

FTC G0019

BT COOKED IN WATER OR WATER-BASED LIQUID [G0013]

Al Browned initially in fat and then tightly covered and cooked over low heat in a small amount of water.

## brake (plant)

USE BRACKEN FERN [B2450]

## brama brama

USE ATLANTIC POMFRET [B1929]

## brama dussumieri

USE LOWFIN POMFRET [B3998]

## brama japonica

USE PACIFIC POMFRET [B3997]

## brama raji

USE ATLANTIC POMFRET [B1929]

## brama spp.

USE POMFRET [B2571]

## **BRAMBLE SHARK**

FTC B4123

BT BRAMBLE SHARK [B4122]
UF echinorhinus brucus
UF spinous shark
UF spiny shark

Al <SCIFAM>Echinorhinidae Gill, 1862 [ITIS 203356]

<SCINAM>Echinorhinus brucus (Bonnaterre, 1788) [ITIS 160713] <SCINAM>Echinorhinus brucus (Bonnaterre, 1788) [Fishbase 2004 641] <SCINAM>Echinorhinus brucus (Bonnaterre, 1788) [FAO ASFIS SHB] <SCINAM>Echinorhinus brucus (Bonnaterre, 1788) [CEC 1993 71]

# **BRAMBLE SHARK**

FTC B4122

BT FISH, SQUALIFORM [B1911]

UF echinorhinidae

Al <SCIFAM>Echinorhinidae Gill, 1862 [ITIS 203356]

bramidae

USE POMFRET FAMILY [B1938]

**BRAN** 

FTC C0288

BT SKIN OR BRAN (PERICARP) [C0111]

Al The broken outer coat, or husk, of grains of wheat, rye, oats, etc. separated from the flour after grinding, as by

sifting (Source: Webster's)

bran (pericarp)

USE SKIN OR BRAN (PERICARP) [C0111]

**BRAN ADDED** 

FTC H0318

BT GRAIN ADDED [H0152]

SN Used when bran is the second to fourth ingredient in order of predominance, excluding water. If a choice must be

made between \*BRAN ADDED\* and the type of grain added, prefer \*BRAN ADDED\*.

bran and germ

USE GERM AND BRAN [C0142]

bran and other parts of seed or kernel

USE SEED, SKIN PRESENT [C0135]

**BRANCHIOPOD** 

FTC B3616

BT CRUSTACEAN [B1374]

UF branchiopods

Al <SCIORD>Branchiopoda Latreille, 1817 [ITIS 83687]

branchiopods

USE BRANCHIOPOD [B3616]

branchiostegidae

USE TILEFISH FAMILY [B1923]

brandied

USE ALCOHOLATED [H0160]

branta spp.

USE GOOSE [B1253]

braod-fingered crayfish

USE NOBLE CRAYFISH [B3453]

**BRASILIAN GUAVA** 

FTC B2958

BT GUAVA [B1333]
UF psidium guineense

AI <SCIFAM>Myrtaceae [ITIS 27172]

<SCINAM>Psidium guineense Sw. [ITIS 506172] <SCINAM>Psidium guineense Sw. [GRIN 30208] <SCINAM>Psidium guineense Sw. [PLANTS PSGU3]

<SCINAM>Psidium guineense Sw. [EuroFIR-NETTOX 2007 234]

<SCINAM>Psidium guineense Sw. [DPNL 2003 12336]

<MANSFELD>12292

brassica campestris

USE FIELD MUSTARD [B2068]

brassica chinensis

USE BOK CHOY [B2077]

brassica hirta

USE WHITE MUSTARD [B1148]

brassica juncea

USE BROWN MUSTARD [B1092]

brassica juncea var. japonica

USE JAPANESE MUSTARD [B3747]

brassica juncea var. rugosa

USE CABBAGE-LEAF MUSTARD [B4251]

brassica napobrassica var. solidflora

USE RUTABAGA [B1413]

brassica napus

USE RAPE [B1248]

brassica napus var. napobrassica

USE RUTABAGA [B1413]

brassica nigra

USE BLACK MUSTARD [B1127]

brassica oleracea

USE KALE [B1281]

brassica oleracea convar. capitata var. capitata

USE WHITE CABBAGE [B2071]

brassica oleracea convar. capitate var. conica

USE POINTED HEADED CABBAGE [B3355]

brassica oleracea I. convar. botrytis var. italica

USE BROCCOLI [B1443]

brassica oleracea sabellica

USE CURLY KALE [B3376]

brassica oleracea var. alboglabra

USE CHINESE KALE [B2421]

brassica oleracea var. botrytis

USE BROCCOLI [B1443]

brassica oleracea var. botrytis

USE CAULIFLOWER [B1094]

brassica oleracea var. bullata

USE SAVOY CABBAGE [B2415]

brassica oleracea var. capitata

USE WHITE CABBAGE [B2071]

brassica oleracea var. costata

USE TRONCHUDA KALE [B4322]

brassica oleracea var. gemmifera

USE BRUSSELS SPROUT [B1611]

brassica oleracea var. gongylodes

USE KOHLRABI [B1369]

brassica oleracea var. italica

USE BROCCOLI [B1443]

brassica oleracea var. medullosa

USE MARROW-STEM KALE [B3375]

brassica oleracea var. viridis

USE COLLARD [B1385]

brassica oleracea varieties

USE CABBAGE [B1406]

brassica parachinensis

USE TSAI SHIM [B3374]

brassica pekinensis

USE CHINESE OR CELERY CABBAGE [B1051]

brassica raab

USE RUVO KALE [B3720]

brassica rabe

USE RUVO KALE [B3720]

brassica rapa

USE FIELD MUSTARD [B2068]

brassica rapa nipposinica

USE JAPANESE MUSTARD [B3747]

brassica rapa parachinensis

USE TSAI SHIM [B3374]

brassica rapa var. chinensis

USE BOK CHOY [B2077]

brassica rapa var. pekinensis

USE CHINESE OR CELERY CABBAGE [B1051]

brassica rapa var. perviridis

USE KOMATSUMA [B3373]

brassica rapa var. perviridis

USE TURNIP GREENS [B1171]

brassica rapa var. rapifera

USE TURNIP [B1238]

brassica ruvo

USE RUVO KALE [B3720]

### **BRASSICA SPECIES**

FTC B3372

PLANT ACCORDING TO FAMILY [B3357] BT

UF brassica spp.

<SCIFAM>Brassicaceae [ITIS 22669] ΑI

<SCINAM>Brassica L. [ITIS 23054] <SCINAM>Brassica sp. [GRIN 300085] <SCINAM>Brassica L. [PLANTS BRASS2] <SCINAM>Brassica [DPNL 2003 8093] <SCINAM>Brassica spp. [CCPR]

<GRIN>30008

# brassica spp.

USE **BRASSICA SPECIES [B3372]** 

## brassica spp.

**USE** MUSTARD [B2069]

#### **BRAZIL**

FTC R0164

SOUTH AMERICA [R0364]

SN US FDA 1995 Code: BR

### **BRAZIL CHERRY**

FTC B4237

вт EUGENIA [B2921] UF eugenia brasiliensis

<SCIFAM>Myrtaceae [ITIS 27172] ΑI

<SCINAM>Eugenia brasiliensis Lam. [ITIS 506183] <SCINAM>Eugenia brasiliensis Lam. [GRIN 16148] <SCINAM>Eugenia brasiliensis Lam. [PLANTS EUBR7]

## brazil cherry

USE SURINAM CHERRY [B1657]

## **BRAZIL NUT**

ΑI

FTC

вт TROPICAL OR SUBTROPICAL NUT PRODUCING PLANT [B1022]

UF bertholletia excelsa

UF brazilnut UF cream nut UF para nut

SN When indexing the fruit of the brazil nut (seed) index both \*BRAZIL NUT [B1463]\* and \*FRUIT [C0167]\* (or its more

precise narrower terms).

<SCIFAM>Lecythidaceae [ITIS 21983]

<SCINAM>Bertholletia excelsa Humb. & Bonpl. [ITIS 21989] <SCINAM>Bertholletia excelsa Humb. & Bonpl. [GRIN 7022] <SCINAM>Bertholletia excelsa Humb. & Bonpl. [PLANTS BEEX2] <SCINAM>Bertholletia excelsa Bonpl. [EuroFIR-NETTOX 2007 43]

<SCINAM>Bertholletia excelsa Bonpl. [DPNL 2003 8003]

<MANSFELD>14900

The Brazil nut (Bertholletia excelsa) is a South American tree in the family Lecythidaceae, and also the name of the tree's commercially harvested edible seed. While cooks classify the Brazil nut as a nut, botanists consider it to be a seed and not a nut, because in nuts the shell splits in half with the meat separate from the shell.[http://en.wikipedia.org/wiki/Bertholletia\_excelsa]

### **BRAZILIAN CATFISH**

**FTC** B2155

LONG WHISKERED CATFISH FAMILY [B1969]

brachyplatystoma vaillanti

<SCIFAM>Pimelodidae [ITIS 164237]

<SCINAM>Brachyplatystoma vaillantii (Valenciennes in Cuvier and Valenciennes, 1840) [ITIS 639380]

<SCINAM>Brachyplatystoma vaillantii (Valenciennes, 1840) [Fishbase 2004 7555] <SCINAM>Brachyplatystoma vaillanti (Valenciennes, 1840) [FAO ASFIS BPT]

<SCINAM>Brachyplatystoma vaillantii [2010 FDA Seafood List]

#### brazilian cocoa

USE GUARANA [B2063]

### **BRAZILIAN CODLING**

FTC B3873

BT CODLING [B1291]
UF brazilian hake
UF urophycis brasiliensis

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Urophycis brasiliensis (Kaup, 1858) [ITIS 164738] <SCINAM>Urophycis brasiliensis (Kaup, 1858) [Fishbase 2004 311] <SCINAM>Urophycis brasiliensis (Kaup, 1858) [FAO ASFIS HKU] <SCINAM>Urophycis brasiliensis (Kaup, 1858) [CEC 1993 468] <SCINAM>Urophycis brasiliensis [2010 FDA Seafood List]

# **BRAZILIAN DUCKBILL**

FTC B1928

BT FLATHEAD FAMILY [B1809]
UF percophis brasiliensis

Al <SCIFAM>Percophidae [ITIS 170995]

<SCINAM>Percophis brasiliensis Quoy and Gaimard, 1825 [ITIS 630413] <SCINAM>Percophis brasiliensis Quoy & Gaimard, 1825 [Fishbase 2004 465] <SCINAM>Percophis brasiliensis Quoy & Gaimard 1825 [FAO ASFIS FLA]

<SCINAM>Percophis brasiliensis [2010 FDA Seafood List]

#### brazilian grapetree

USE JABOTICABA [B4266]

### brazilian guava

USE PINEAPPLE GUAVA [B2767]

## brazilian hake

USE BRAZILIAN CODLING [B3873]

## **BRAZILIAN PEPPER TREE**

FTC B2347

BT PEPPERTREE [B4347]
UF christmas berry tree
UF schinus terebinthifolia
UF schinus terebinthifolius

AI <SCIFAM>Anacardiaceae [ITIS 28771]

<SCINAM>Schinus terebinthifolius Raddi [ITIS 28812]<SCINAM>Schinus terebinthifolia Raddi [GRIN 70672]<SCINAM>Schinus terebinthifolius Raddi [BASIS 256]

## brazilnut

USE BRAZIL NUT [B1463]

bread

USE BREAD AND SIMILAR PRODUCTS (EUROFIR) [A0817]

## **BREAD (US CFR)**

FTC A0178

BAKERY PRODUCT, UNSWEETENED (US CFR) [A0107]
RT BREAD AND SIMILAR PRODUCTS (EUROFIR) [A0817]

RT 50181900 - BREAD (GS1 GPC) [A0943]

UF bun, roll, or bread UF roll, bun, or bread

Al Unsweetened bakery product that may be unleavened or yeast-leavened and may be baked in various forms.

Excludes pie crust.

#### bread and cheese

USE PAULINIA [B2813]

### **BREAD AND SIMILAR PRODUCTS (EUROFIR)**

FTC A0817

BT GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]

RT BREAD (US CFR) [A0178]

RT BAKERY WARES (CCFAC) [A0632]
RT 01 BREAD AND ROLLS (EFG) [A0691]
RT BAKERY WARES (CCFAC) [A0632]
RT 50181900 - BREAD (GS1 GPC) [A0943]
RT 1800 BAKED PRODUCTS (USDA SR) [A1288]

UF bread

SN Renamed from \*BREAD (EUROFIR)\* (LanguaL 2010).

Al Products in the "Bread" categories normally have contents of sugars and fat neither exceeding 5% on a dry weight

basis.

# **BREAD PRODUCT (EUROFIR)**

FTC A0820

BT BREAD AND SIMILAR PRODUCTS (EUROFIR) [A0817]

Al includes breadcrumbs, bread stuffing

#### bread wheat

USE HARD WHEAT [B1418]

### **BREADED OR BATTER-COATED**

FTC H0188

BT GRAIN ADDED [H0152]

UF batter-coated

SN Always used regardless of the level at which the coating ingredients are reported.

## **BREADFRUIT**

FTC B1504

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF artocarpus altilis UF artocarpus incisa

Al <SCIFAM>Moraceae [ITIS 19063]

<SCINAM>Artocarpus altilis (Parkinson) Fosberg [ITIS 184181] <SCINAM>Artocarpus altilis (Parkinson) Fosberg [GRIN 4319] <SCINAM>Artocarpus altilis (Parkinson) Fosberg [PLANTS ARAL7]

<SCINAM>Artocarpus altilis (Parkinson) Fosberg [EuroFIR-NETTOX 2007 33]

<SCINAM>Artocarpus altilis (Parkinson) Fosberg [DPNL 2003 7742]

# **BREADNUT**

FTC B1722

BT TEMPERATE-ZONE NUT PRODUCING PLANT [B1062]

UF brosimum alicastrum

UF maya nut

SN When indexing the fruit index both \*BREADNUT [B1722]\* and \*FRUIT [C0167]\* (or its more precise narrower

terms).

AI <SCIFAM>Moraceae [ITIS 19063]

<SCINAM>Brosimum alicastrum Sw. [ITIS 19075] <SCINAM>Brosimum alicastrum Sw. [GRIN 7895] <SCINAM>Brosimum alicastrum Sw. [PLANTS BRAL3] <SCINAM>Brosimum alicastrum Sw. [DPNL 2003 8147]

Brosimum alicastrum, the breadnut or Maya nut, is a Brosimum tree species under the Moraceae family of flowering plants, whose other genera include fig and mulberries The plant is known by a range of names in indigenous Mesoamerican and other languages, including but not limited to: ramon,ojoche, ojite, ojushte, ujushte, ujuxte, capomo, mojo, ox, iximche, masica' in Honduras 'and uje in Michoacan Mexico. The fruit, the breadnut, is extremely high in fiber, calcium, potassium, folic acid, iron, zinc, protein and B vitamins. It has a low glycemic index (<50) and is very high in antioxidants. The fresh seeds can be cooked and eaten or can be set out to dry in the sun to roast and eaten later. Stewed the nut tastes like mashed potato, roasted it tastes like chocolate or coffee and can be prepared in numerous other dishes. In Petén, Guatemala, the breadnut is being cultivated for exportation and local consumption as powder, for hot beverages, and bread.[http://en.wikipedia.org/wiki/Brosimum\_alicastrum]

# **BREAKFAST CEREAL (EUROFIR)**

FTC A0816

BT GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]

RT BREAKFAST CEREAL (US CFR) [A0258]
RT 02 BREAKFAST CEREALS (EFG) [A0692]

RT 10000284 - CEREALS PRODUCTS - READY TO EAT (SHELF STABLE) (GS1 GPC) [A0971]

RT 0800 BREAKFAST CEREALS (USDA SR) [A1278]

SN Excludes rolled oats, corn grits and similar products, which are indexed under \*RICE OR OTHER GRAIN \*.

Al Prepared grain product ready or nearly ready for consumption and marketed primarily for breakfast use. Includes formulated breakfast cereals such as 'corn flakes' or 'muesli' and simple breakfast cereals such as instant oatmeal.

### **BREAKFAST CEREAL (US CFR)**

FTC A0258

BT PREPARED GRAIN OR STARCH PRODUCT (US CFR) [A0106]

RT BREAKFAST CEREAL (EUROFIR) [A0816]

RT 10000284 - CEREALS PRODUCTS - READY TO EAT (SHELF STABLE) (GS1 GPC) [A0971]

RT 0800 BREAKFAST CEREALS (USDA SR) [A1278]

UF cereal, breakfast

Al Prepared grain product ready or nearly ready for consumption and marketed primarily for breakfast use. Includes formulated breakfast cereals such as 'corn flakes' or 'cheerios' and simple breakfast cereals such as instant oatmeal. Excludes rolled oats, corn grits and similar products, which are indexed under \*MILLED GRAIN OR STARCH PRODUCT\*. See also \*MILLED GRAIN OR STARCH PRODUCT\*.

#### breakfast squares

USE MEAL REPLACEMENT (US CFR) [A0274]

#### **BREAM**

FTC B1763

BT CARP OR MINNOW FAMILY [B1921]

UF abramis brama

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Abramis brama (Linnaeus, 1758) [ITIS 163666] <SCINAM>Abramis brama (Linnaeus, 1758) [Fishbase 2004 268] <SCINAM>Abramis brama (Linnaeus, 1758) [FAO ASFIS FBM] <SCINAM>Abramis brama (Linnaeus, 1758) [CEC 1993 298] <SCINAM>Abramis brama [2010 FDA Seafood List]

# bream, black sea

USE ATLANTIC POMFRET [B1929]

# **BREAST (MEAT CUT)**

FTC Z0045

BT CUT OF MEAT, U.S. [Z0008]

# **BREAST (POULTRY MEAT CUT)**

FTC Z0158

BT CUT OF POULTRY MEAT [Z0156]

# breast meat, poultry

USE LIGHT MEAT [Z0004]

### brehmia spinosa

USE NATAL ORANGE [B2787]

### brevoortia maculate chilcae

USE PERUVIAN MENHADEN [B2176]

### brevoortia patronus

USE GULF MENHADEN [B1848]

### brevoortia spp.

USE MENHADEN [B1396]

## brevoortia tyrannus

USE ATLANTIC MENHADEN [B1849]

### brewer's yeast

USE SACCHAROMYCES CEREVISIAE [B3797]

### brewer's yeast

USE SACCHAROMYCES PASTORIANUS [B3798]

#### **BRIDELIA**

FTC B2839

TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF bridelia spp.

Al <SCIGEN>Bridelia Willd. [GRIN 1709]

### bridelia spp.

USE BRIDELIA [B2839]

### **BRILL**

FTC B2708

BT TURBOT FAMILY [B4037]
UF scophthalmus rhombus

Al <SCIFAM>Scophthalmidae [ITIS 172713]

<SCINAM>Scophthalmus rhombus (Linnaeus, 1758) [ITIS 172749]
<SCINAM>Scophthalmus rhombus (Linnaeus, 1758) [Fishbase 2004 529]
<SCINAM>Scophthalmus rhombus (Linnaeus, 1758) [FAO ASFIS BLL]
<SCINAM>Scophthalmus rhombus (Linnaeus, 1758) [CEC 1993 1162]

<SCINAM>Scophthalmus rhombus [2010 FDA Seafood List]

## Brilliant black (Black PN)

USE BRILLIANT BLACK BN, BLACK PN [B3018]

## BRILLIANT BLACK BN, BLACK PN

FTC B3018

BT FOOD ADDITIVE [B2972]
UF Brilliant black (Black PN)

UF E 151 UF INS 151

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 151. Codex: INS 151.

### **BRILLIANT BLACK BN, BLACK PN ADDED**

FTC H0443

BT FOOD ADDITIVE ADDED [H0399]

### **BRILLIANT BLUE FCF**

FTC B3019

FOOD ADDITIVE [B2972] BT

UF E 133 **INS 133** UF

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): colour.

> Europe: E 133. Codex: INS 133.

### **BRILLIANT BLUE FCF ADDED**

**FTC** H0444

вт FOOD ADDITIVE ADDED [H0399]

### brindall berry

USE SWEET GARCINIA [B2780]

### brindleberry

**USE** SWEET GARCINIA [B2780]

## **BRINE SHRIMP**

**FTC** 

BT ARTEMIIDAE SHRIMP FAMILY [B2465]

UF artemia salina

<SCIFAM>Artemiidae Grochowski, 1896 [ITIS 83689] ΑI <SCINAM>Artemia salina (Linnaeus, 1758) [ITIS 83691] <SCINAM>Artemia salina Linnaeus, 1758 [FAO ASFIS AMS]

# brine shrimps

USE ARTEMIIDAE SHRIMP FAMILY [B2465]

brined

USE PRESERVED BY BRINING [J0137]

## **BRISKET**

FTC. Z0020

BT CUT OF MEAT, U.S. [Z0008]

# **BRITISH COLUMBIA**

**FTC** R0173

BT CANADA [R0171]

SN US FDA 1995 Code: CA02

## **BRITISH INDIAN OCEAN TERRITORY**

**FTC** R0259

BT INDIAN OCEAN ISLANDS [R0361]

SN US FDA 1995 Code: IO

### british virgin islands

USE VIRGIN ISLANDS (BRITISH) [R0477]

### **BRITTLE (US CFR)**

FTC A0226

BT HARD CANDY (US CFR) [A0216]

UF candy, brittle

Al Flat hard candy to which is added nuts, usually peanuts.

### **BROAD BEAN**

FTC B1367

BT BEAN (VEGETABLE) [B1567]

UF faba bean
UF fava bean
UF horse bean
UF vicia faba

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Vicia faba L. [ITIS 26339] <SCINAM>Vicia faba L. [GRIN 300661] <SCINAM>Vicia faba L. [PLANTS VIFA]

<SCINAM>Vicia faba L. [EuroFIR-NETTOX 2007 296]

<SCINAM>Vicia faba L. (varieties for human consumption) [DPNL 2003 13823]

<MANSFELD>30416

GRIN Nomen 300661 Vicia faba L. (broad bean, bell-bean, fava-bean, faba-bean); however ITIS Id. 26339 Vicia faba L. (horsebean). \$br /\$

Vicia faba, the Broad Bean, Fava Bean, Field Bean, Bell Bean or Tic Bean, is a species of bean (Fabaceae) native to north Africa and southwest Asia, and extensively cultivated elsewhere. A variety is provisionally recognized: Vicia faba var. equina Pers. - Horse Bean. Although usually classified in the same genus Vicia as the vetches, some botanists treat it in a separate monotypic genus Faba. The term fava bean (from the Italian fava, meaning "broad bean") is usually used in English speaking countries such as the US, however the term broad bean is the most common name in the UK. [http://en.wikipedia.org/wiki/Vicia\_faba]

# **BROAD-BARRED KING MACKEREL**

FTC B3987

BT SEERFISH [B3973]

UF scomberomorus semifasciatus
AI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus semifasciatus (Macleay, 1883) [ITIS 172448] <SCINAM>Scomberomorus semifasciatus (Macleay, 1883) [Fishbase 2004 135] <SCINAM>Scomberomorus semifasciatus (Macleay, 1883) [FAO ASFIS BBM] <SCINAM>Scomberomorus semifasciatus (Macleay, 1884) [CEC 1993 989]

### broadleaf plantain

USE GREATER PLANTAIN [B4334]

### broadleaf wild leek

USE BROADLEAF WILD LEEK [B3716]

## **BROADLEAF WILD LEEK**

FTC B3716
BT LEEK [B1308]
UF allium ampeloprasum

UF allium ampeloprasum var. ampeloprasumUF allium ampeloprasum var. atroviolaceum

UF broadleaf wild leek
UF great-headed garlic

Al <SCIFAM>Liliaceae [ITIS 42633]

<SCINAM>Allium ampeloprasum L. [ITIS 42708]

<SCINAM>Allium ampeloprasum var. ampeloprasum L. [ITIS 185435]

<SCINAM>Allium ampeloprasum var. atroviolaceum (Boiss.) Regel [ITIS 185436]

<SCINAM>Allium ampeloprasum L. var. ampeloprasum [GRIN 400394]

Allium ampeloprasum is a member of the onion genus Allium, in the family Alliaceae (Liliaceae). The wild plant is commonly known as (Broadleaf) Wild Leek - not to be confused with the N. American Allium tricoccum of the same name. Its native range is S. Europe to W. Asia. It has been differentiated into three cultivated vegetables, namely leek, elephant garlic and kurrat.. [Wikipedia]

### **BROADLEAVED ENDIVE**

FTC B2942

BT ENDIVE [B1314]
UF cichorium endivia

UF escarole

AI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Cichorium endivia L. [ITIS 501522] <SCINAM>Cichorium endivia L. [GRIN 10542] <SCINAM>Cichorium endivia L. [PLANTS CIEN]

<SCINAM>Cichorium endivia L. ssp. endivia Batavian Group [EuroFIR-NETTOX 2007 81]

<SCINAM>Cichorium endivia L. [DPNL 2003 8651]

<MANSFELD>31979

### broadleaved parsley

USE ITALIAN PARSLEY [B3706]

### broad-striped anchovy

USE STRIPED ANCHOVY [B3830]

# broadtail shortfin squid

**USE** SOUTHERN SHORTFIN SQUID [B3695]

### **BROCCOFLOWER**

FTC B2600

BT BROCCOLI [B1443]

Al A hybrid cross between broccoli and cauliflower having milder taste than cauliflower and a light green color.

# **BROCCOFLOWER**

FTC B2600

BT CAULIFLOWER [B1094]

### broccoletti

USE RUVO KALE [B3720]

# **BROCCOLI**

FTC B1443

BT FLORET USED AS VEGETABLE [B1036]
UF brassica oleracea I. convar. botrytis var. italica

UF brassica oleracea var. botrytis brassica oleracea var. italica

AI <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica oleracea var. botrytis L. [ITIS 530957]

<SCINAM>Brassica oleracea L. var. itálica Plenck [GRIN 105447] <SCINAM>Brassica oleracea L. var. botrytis L. [PLANTS BROLB]

<SCINAM>Brassica oleracea L. var. botrytis L. [DPNL 2003 8104]

<SCINAM>Brassica oleracea L. convar. botrytis (L.) Alef. var. italica Plenck [EuroFIR-NETTOX 2007 53] <MANSFELD>37506

<MANSFELD>37506

Broccoli is a plant in the cabbage family, whose large flower head is used as a vegetable. The word broccoli, from the Italian plural of broccolo, refers to "the flowering top of a cabbage". Broccoli is usually boiled or steamed, but may be eaten raw and has become popular as a raw vegetable in hors d'oeuvre trays.\$br /\$Broccoli is classified in the \$i\$Italica\$/i\$ cultivar group of the species \$i\$Brassica oleracea\$/i\$. Broccoli has large flower heads, usually green in color, arranged in a tree-like fashion on branches sprouting from a thick, edible stalk. The mass of flower heads is surrounded by leaves. Broccoli most closely resembles cauliflower, which is a different cultivar group of the same species.[http://en.wikipedia.org/wiki/Broccoli]

### **BROCCOLI**

FTC B1443

BT BRASSICA SPECIES [B3372]

# **BROCCOLI**

FTC B1443

BT STEM OR SPEAR VEGETABLE [B1005]

# broccoli di rape

USE RUVO KALE [B3720]

#### broccoli raab

USE FIELD MUSTARD [B2068]

#### **BROILED OR GRILLED**

FTC G0006

BT COOKED BY DRY HEAT [G0004]

UF barbecued UF grilled

Al Cooked without moisture under or over intense direct heat.

### broiler chicken

USE BROILER OR FRYER CHICKEN [B1198]

# **BROILER OR FRYER CHICKEN**

FTC B1198

BT CHICKEN [B1457]
UF broiler chicken
UF fryer chicken

Al A young chicken (usually 8-12 weeks or age), of either sex, that is tender-meated with soft, pliable, smooth-

textured skin and flexible breastbone cartilage.

### broken into large pieces

USE DIVIDED INTO PIECES, THICKNESS MORE THAN 1.5 CM. [E0125]

### **BROMATED**

FTC H0276

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

### **BROME GRASS**

FTC B3385

BT STRAW, FODDER OR FORAGE OF CEREAL GRAINS AND GRASSES [B3378]

UF bromus spp.

SCIFAM>Poaceae (alt. Gramineae) <SCINAM>Bromus spp. [CCPR]

<GRIN>300088

# bromus spp.

USE BROME GRASS [B3385]

# **BROOK TROUT**

FTC B1077

BT CHAR [B4051]
UF salvelinus fontinalis
UF speckled trout

Al <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Salvelinus fontinalis (Mitchill, 1814) [ITIS 162003] <SCINAM>Salvelinus fontinalis (Mitchill, 1814) [Fishbase 2004 246] <SCINAM>Salvelinus fontinalis (Mitchill, 1814) [FAO ASFIS SVF] <SCINAM>Salvelinus fontinalis (Mitchill, 1815) [CEC 1993 258] <SCINAM>Salvelinus fontinalis [2010 FDA Seafood List]

### broom druif

USE WILD GRAPE [B2825]

### brosimum alicastrum

USE BREADNUT [B1722]

### brosme brosme

USE CUSK [B2143]

#### brosmius brosme

USE CUSK [B2143]

### **BROTH OR STOCK**

FTC C0170

BT MULTICOMPONENT EXTRACT, CONCENTRATE OR ISOLATE [C0159]

UF stock

UF water extract of plant or animal

Al A water extract prepared by simmering or steeping meat, poultry, fish, shellfish or vegetables. Seasoning may be added. When the major ingredient is broth or broth-based gravy the source of the broth should be indexed as the

food source.

## brown algae

USE ALGAE, BROWN [B2395]

### brown and serve

USE PARTIALLY HEAT-TREATED [F0018]

#### brown beech

USE BROWN CLAMSHELL MUSHROOMS [B3744]

#### brown beech mushroom

USE BROWN CLAMSHELL MUSHROOMS [B3744]

#### **BROWN CLAMSHELL MUSHROOMS**

FTC B3744

BT BASIDIOMYCETE [B2035]

UF beech mushroom UF brown beech

UF brown beech mushroom

UF hon-shimeji

Al <SCINAM>Lyophyllum shimeji (Kawam.) Hongo, 1971 [INDEX FUNGORUM 317053]

# **BROWN DURRA**

FTC B2622

BT SORGHUM [B1448]

UF guinea corn

UF indian millet (sorghum)
UF red guinea corn

# **BROWN FK**

FTC B3020

BT FOOD ADDITIVE [B2972]

UF E 154 UF INS 154

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[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 154. Codex: INS 154.

### **BROWN FK ADDED**

FTC

BT FOOD ADDITIVE ADDED [H0399]

### **BROWN GARDENSNAIL**

**FTC** B3662

BT LAND SNAIL [B1455]

UF helix aspersa

<SCIFAM>Helicidae [ITIS 77903]

<SCINAM>Helix aspersa Muller, 1774 [ITIS 77906]

#### brown hare

**USE EUROPEAN HARE [B4161]** 

#### **BROWN HT**

**FTC** B3021

FOOD ADDITIVE [B2972] BT

UF E 155 UF **INS 155** 

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav index en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Food additive; technological purpose(s): colour. ΑI

> Europe: E 155. Codex: INS 155.

## **BROWN HT ADDED**

**FTC** H0446

BT FOOD ADDITIVE ADDED [H0399]

### brown king crab

USE HANASAKI CRAB [B1093]

### **BROWN MUSTARD**

**FTC** B1092

BT MUSTARD [B2069] UF brassica juncea UF indian mustard UF leaf mustard mustard spinach UF mustard, brown

<SCIFAM>Brassicaceae [ITIS 22669] ΑI

<SCINAM>Brassica juncea (L.) Czern. [ITIS 23059] <SCINAM>Brassica juncea (L.) Czern. [GRIN 7654] <SCINAM>Brassica juncea (L.) Czern. [PLANTS BRJU] <SCINAM>Brassica juncea (L.) Czern. [EuroFIR-NETTOX 2007 49]

<SCINAM>Brassica juncea (L.) Czern. [DPNL 2003 8096]

<MANSFELD>24014

# **BROWN PRAWN**

**FTC** 

BT PENAEID SHRIMP FAMILY [B1081] UF endeavour prawn
UF endeavour shrimp
UF metapenaeus endeavouri

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Metapenaeus endeavouri (Schmitt, 1926) [ITIS 95812] <SCINAM>Metapenaeus endeavouri Schmitt, 1926 [FAO ASFIS ENS] <SCINAM>Metapenaeus endeavouri (Schmitt, 1926) [CEC 1993 1194]

### **BROWN RAY**

FTC B4090

BT SKATE [B1340]
UF raja miraletus

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Raja miraletus Linnaeus, 1758 [ITIS 160878] <SCINAM>Raja miraletus Linnaeus, 1758 [Fishbase 2004 5014] <SCINAM>Raja miraletus Linnaeus, 1758 [FAO ASFIS JAI]

### **BROWN ROCK SHRIMP**

FTC B1098

BT SICYONIID SHRIMP FAMILY [B1086]

UF sicyonia brevirostris

Al <SCIFAM>Sicyoniidae Ortmann, 1898 [ITIS 96026]

<SCINAM>Sicyonia brevirostris Stimpson, 1871 [ITIS 96028]
<SCINAM>Sicyonia brevirostris Stimpson, 1874 [FAO ASFIS RSH]
<SCINAM>Sicyonia brevirostris Stimpson, 1874 [CEC 1993 1239]
<SCINAM>Sicyonia brevirostris [2010 FDA Seafood List]

### **BROWN SALT: NUTRIENT, DIETARY SUPPLEMENT (CODEX)**

FTC A0379

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## brown shrimp

USE COMMON SHRIMP [B2874]

# **BROWN SKIN**

FTC Z0288

BT COLOR OF FRUIT OR VEGETABLE SKIN [Z0278]

## **BROWN SUGAR**

FTC C0156

BT SUCROSE [C0210]

Al Soft sugar whose crystals are covered by a film of refined dark syrup that imparts color, flavor, and moisture.

# **BROWN SUGAR ADDED**

FTC H0361

BT SUCROSE ADDED [H0158]

SN Used when brown sugar is the second or third ingredient in order of predominance or if the brown sugar content is known to 5% or more.

# BROWN TIGER PRAWN

FTC B3628

BT PENAEID SHRIMP FAMILY [B1081]

UF brown tiger shrimp
UF penaeus esculentus

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Penaeus esculentus Haswell, 1879 [ITIS 95625]
<SCINAM>Penaeus esculentus Haswell 1879 [FAO ASFIS PRB]

<SCINAM>Penaeus esculentus Haswell, 1879 [CEC 1993 1205]

<SCINAM>Penaeus esculentus [2010 FDA Seafood List]

### brown tiger shrimp

USE BROWN TIGER PRAWN [B3628]

### **BROWN TROUT**

FTC B1479

BT TROUT [B1258]
UF salmo trutta
UF salmo trutta trutta
UF sea trout

UF sea trout
UF trout, brown
UF trutta marina

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Salmo trutta Linnaeus, 1758 [ITIS 161997]

<SCINAM>Salmo trutta trutta Linnaeus, 1758 [Fishbase 2004 238]

<SCINAM>Salmo trutta Berg 1908 [FAO ASFIS TRS] <SCINAM>Salmo trutta Linnaeus, 1758 [CEC 1993 252] <SCINAM>Salmo trutta [2010 FDA Seafood List]

### **BROWNSPOTTED ROCKCOD**

FTC B2694

BT GROUPER [B1496]
UF epinephelus chlorostigma

Al <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Epinephelus chlorostigma (Valenciennes in Cuvier and Valenciennes, 1828) [ITIS 643197]

<SCINAM>Epinephelus chlorostigma (Valenciennes, 1828) [Fishbase 2004 5524] <SCINAM>Epinephelus chlorostigma (Valenciennes, 1828) [FAO ASFIS EFH]

<SCINAM>Epinephelus chlorostigma [2010 FDA Seafood List]

# **BRUNEI DARUSSALAM**

FTC R0162

BT ASIA, SOUTHEAST [R0348]

SN US FDA 1995 Code: BN

# brushed cheese rind

USE CHEESE RIND, WASHED OR BRUSHED [Z0072]

# BRUSHTOOTH LIZARDFISH

FTC B3827

BT LIZARDFISH FAMILY [B2498]

UF large-scale lizardfish
UF saurida undosquamis

Al <SCIFAM>Synodontidae [ITIS 162417]

<SCINAM>Saurida undosquamis (Richardson, 1848) [ITIS 162417] <SCINAM>Saurida undosquamis (Richardson, 1848) [Fishbase 2004 1055] <SCINAM>Saurida undosquamis (Richardson, 1848) [FAO ASFIS LIB] <SCINAM>Saurida undosquamis (Richardson, 1848) [CEC 1993 385]

### **BRUSSELS SPROUT**

FTC B1611

BT HEAD VEGETABLE [B1194]
UF brassica oleracea var. gemmifera
AI <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica oleracea var. gemmifera DC. [ITIS 530959] <SCINAM>Brassica oleracea var. gemmifera (DC.) Zenker [GRIN 7675] <SCINAM>Brassica oleracea L. var. gemmifera DC. [PLANTS BROLG]

<SCINAM>Brassica oleracea L. convar. gemmifera (DC.) Gladis var. gemmifera DC. [EuroFIR-NETTOX 2007 61]

<SCINAM>Brassica oleracea L. var. gemmifera Zenker [DPNL 2003 8107]

<MANSFELD>23884

# **BRUSSELS SPROUT**

FTC B1611

BT BRASSICA SPECIES [B3372]

### bubalus

USE BUFFALO [B1476]

#### bubalus bubalis

USE ASIAN WATER BUFFALO [B2095]

## bubalus mephistopheles

USE SHORT-HORNED WATER BUFFALO [B4380]

# buccinum spp.

USE WHELK [B1633]

# buckhorn (osmunda)

USE CINNAMON FERN [B2017]

### **BUCKWHEAT**

FTC B1405

BT GRAIN [B1324]
UF fagopyrum esculentum
UF fagopyrum sagittatum

AI <SCIFAM>Polygonaceae [ITIS 20842]

<SCINAM>Fagopyrum esculentum Moench [ITIS 502589] <SCINAM>Fagopyrum esculentum Moench [GRIN 16528] <SCINAM>Fagopyrum esculentum Moench [PLANTS FAES2]

<SCINAM>Fagopyrum esculentum Moench [EuroFIR-NETTOX 2007 131]

<SCINAM>Fagopyrum esculentum Moench [DPNL 2003 9759]

<MANSFELD>9680

### **BUCKWHEAT ADDED**

FTC H0336

BT GRAIN ADDED [H0152]

SN Used when buckwheat is the second to fourth ingredient in order of predominance, excluding water.

# BUD

FTC C0289

BT PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]

Al A small swelling or projection on a plant, from which a shoot, cluster of leaves, or flower develops (Source: Webster's)

# bud (flower)

USE FLORET OR FLOWER [C0237]

# BUFFALO

FTC B1476

BT BOVINE [B4374]

UF bubalus

AI <SCIFAM>Bovidae Gray, 1821 [ITIS 180704] <SCISUBFAM>Bovinae Gray, 1821 [ITIS 552332] <SCIGEN>Bubalus Hamilton Smith, 1827 [ITIS 552377] <SCIGEN>Bubalus C. H. Smith, 1827 [MSW3 14200693]

# buffalo fish (catostomus)

USE WHITE SUCKER [B2402]

# **BUFFALOFISH**

FTC B1085

BT SUCKER FAMILY [B1892]

UF ictiobus spp.

AI <SCIFAM>Catostomidae [ITIS 163892]

<SCINAM>Ictiobus Rafinesque, 1820 [ITIS 163954]

# **BUFFERING AGENT (CODEX)**

FTC A0380

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### buglossidium luteum

USE YELLOW SOLE [B2489]

### **BULB**

FTC C0290

BT ROOT, TUBER OR BULB [C0238]

Al An underground bud that sends down roots and consists of a very short stem covered with leafy scales or layers,

as in a lily, onion or hyacinth (Source: Webster's)

### bulb onion

USE ONION [B1300]

### bulb, root or tuber

USE ROOT, TUBER OR BULB [C0238]

### **BULBOUS CHERVIL**

FTC B3440

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF turnip-rooted chervil

Al <SCIFAM>Apiaceae (alt. Umbelliferae)

<SCINAM>Chaerophyllum bulbosum L. [CCPR]

<GRIN>10020

#### **BULGARIA**

FTC R0157

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: BG

# **BULKING AGENT (CODEX)**

FTC A0381

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

# **BULKING AGENT (EC)**

FTC A0330

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that contributes to the volume of a foodstuff without contributing significantly to its available energy

value. European Council Directive 95/2/EC.

# bullace

USE DAMSON PLUM [B1662]

# **BULLET TUNA**

FTC B1930

BT FRIGATE MACKEREL [B3991]

UF auxis bisus
UF auxis rochei
UF scomber rochei

AI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Auxis rochei (Risso, 1810) [ITIS 172455]

<SCINAM>Auxis rochei eudorax Collette and Aadland, 1996 [ITIS 613017]

<SCINAM>Auxis rochei rochei (Risso, 1810) [ITIS 613018]

<SCINAM>Auxis rochei eudorax Collette & Aadland, 1996 [Fishbase 2004 54674]

<SCINAM>Auxis rochei rochei (Risso, 1810) [Fishbase 2004 93]

<SCINAM>Auxis rochei (Risso, 1810) [FAO ASFIS BLT] <SCINAM>Auxis rochei (Risso, 1810) [CEC 1993 952]

<SCINAM>Auxis rochei [2010 FDA Seafood List]

### **BULLHEAD**

FTC B4066

BT BULLHEAD CATFISH FAMILY [B1040]

UF ameiurus spp.

Al <SCIFAM>Ictaluridae Gill, 1861 [ITIS 163995] <SCIGEN>Ameiurus Rafinesque, 1820 [ITIS 164034]

### **BULLHEAD CATFISH**

FTC B2007

BT BULLHEAD CATFISH FAMILY [B1040]

UF ictalurus spp.

### **BULLHEAD CATFISH FAMILY**

FTC B1040

BT FISH, SILURIFORM [B1598]

UF ictaluridae

Al <SCIFAM>Ictaluridae Gill, 1861 [ITIS 163995]

<SCIFAM>Ictaluridae [CEC 1993 377]

#### bullock's heart

USE CUSTARD APPLE [B1689]

### bulrush millet

USE PEARL MILLET [B2140]

bumalo

USE BOMBAY DUCK [B2499]

## bummalow

USE BOMBAY DUCK [B2499]

# bun, roll, or bread

USE BREAD (US CFR) [A0178]

# bunashimeji

USE SHIMEJI MUSHROOM [B4176]

# bur cucumber

USE WEST INDIAN GHERKIN [B3407]

## bur gherkin

USE WEST INDIAN GHERKIN [B3407]

# **BURBOT**

FTC B1627

BT COD FAMILY [B1835]

UF lota lota UF lota maculosa

AI <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] <SCINAM>Lota lota (Linnaeus, 1758) [ITIS 164725]

<SCINAM>Lota lota (Linnaeus, 1758) [TTIS 164725]
<SCINAM>Lota lota (Linnaeus, 1758) [Fishbase 2004 310]
<SCINAM>Lota lota (Linnaeus, 1758) [FAO ASFIS FBU]
<SCINAM>Lota lota (Linnaeus, 1758) [CEC 1993 446]

<SCINAM>Lota lota [2010 FDA Seafood List]

## burdock root

USE LAPPA [B1646]

# **BURDOCK, GOBO**

FTC B2889

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

### burgundy truffle

USE SUMMER TRUFFLE [B3795]

### **BURKINA FASO**

FTC R0156

BT AFRICA, WESTERN [R0344]

UF upper volta

SN US FDA 1995 Code: BF

# burlap bag

USE TEXTILE OR FABRIC BAG [M0158]

burma

USE MYANMAR [R0295]

## **BURNET**

FTC B3421

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

AI <SCIFAM>Rosaceae

<SCINAM>Great burnet (Sanguisorba officinalis L.; Poterium officinala A. Gray); Salad burnet (Sanguisorba minor

Scop.; syn: Poterium sanguisorba L.) [CCPR]

<GRIN>33026

# **BURNING-BUSH**

FTC B3422

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF cretan dittany
UF dittany

Al <SCIFAM>Rutaceae

<SCINAM>Dictamnus albus L.; D. fraxinella Pers. [CCPR]

<GRIN>1392

# **BURRFISH FAMILY**

FTC B4072

BT FISH, TETRAODONTIFORM [B1977]

UF diodontidae UF porcupinefish

AI <SCIFAM>Diodontidae [ITIS 173382] <SCIFAM>Diodontidae [FAO ASFIS DIO]

burro

USE DONKEY [B2096]

### **BURUNDI**

FTC R0159

BT AFRICA, EASTERN [R0341]

SN US FDA 1995 Code: BI

## bush bean

USE PHASEOLUS VULGARIS, EDIBLE POD CULTIVAR [B1060]

# bush buttertree

USE EBEN TREE [B2768]

# bush mango

USE AFRICAN MANGO [B2806]

# bushbutter

USE EBEN TREE [B2768]

# busycon

**USE** CONCH [B1259]

#### busycon spp.

USE WHELK [B1633]

#### **BUTANE**

FTC B4409

вт FOOD ADDITIVE [B2972]

UF F 943a INS 943a UF

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): propellant.

> Europe: E 943a. Codex: INS 943a.

### **BUTANE ADDED**

FTC H0788

FOOD ADDITIVE ADDED [H0399] BT

## **BUTTER**

**FTC** C0179

BT CREAM OR CREAM COMPONENT [C0123]

RT BUTTER (EUROFIR) [A0809]

Cream component produced by churning and containing not less than 80% milkfat. ΑI

# **BUTTER**

FTC C0179

FAT OR OIL [C0190] BT

# **BUTTER (EUROFIR)**

FTC

BUTTER OR OTHER ANIMAL FAT (EUROFIR) [A0808] вт

086 MILK FATS (FM) (CCPR) [A0773] RT

RT BUTTER [C0179]

12 BUTTER AND ANIMAL FATS (EFG) [A0702] RT

RT 50131900 - BUTTER/BUTTER SUBSTITUTES (GS1 GPC) [A1026]

ΑI e.g. butter, butter oil, ghee

# **BUTTER ADDED**

FTC

BT ANIMAL FAT OR OIL ADDED [H0262]

SN Used when butter is the second or third ingredient in order of predominance, excluding water.

## **BUTTER BUR**

FTC

STEM OR SPEAR VEGETABLE [B1005] BT

UF fuki UF petasites japonica

#### **BUTTER CLAM**

FTC B1065

BT VENUS CLAM FAMILY [B2890]

UF saxidomus giganteus

Al <SCIFAM>Veneridae Rafinesque, 1815 [ITIS 81439]

<SCINAM>Saxidomus gigantea (Deshayes, 1839) [ITIS 568268] <SCINAM>Saxidomus giganteus (Deshayes, 1839) [FAO ASFIS BCL] <SCINAM>Saxidomus giganteus (Deshayes, 1839) [CEC 1993 1385]

<SCINAM>Saxidomus gigantea [2010 FDA Seafood List]

# **BUTTER OR OTHER ANIMAL FAT (EUROFIR)**

FTC A0808

BT FAT OR OIL (EUROFIR) [A0805]

RT 12 BUTTER AND ANIMAL FATS (EFG) [A0702]

Al EFG group 12.

## **BUTTER PRODUCT ANALOG (US CFR)**

FTC A0294

BT MILK OR MILK PRODUCT ANALOG (US CFR) [A0147]

RT MARGARINE OR LIPID OF MIXED ORIGIN (EUROFIR) [A0807]

UF butter substitute
UF butter, imitation
UF imitation butter

Al Food product having functional characteristics similar to a butter product; it may be nutritionally equivalent or

inferior to the product it purports to resemble.

### **BUTTER SOLE**

FTC B1869

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF isopsetta isolepis
UF pleuronectes isolepis

UF sole, butter

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Isopsetta isolepis (Lockington, 1880) [ITIS 172919] <SCINAM>Isopsetta isolepis (Lockington, 1880) [Fishbase 2004 4242] <SCINAM>Isopsetta isolepis (Lockington, 1880) [FAO ASFIS ISI]

<SCINAM>Isopsetta isolepis [2010 FDA Seafood List]

# butter substitute

USE BUTTER PRODUCT ANALOG (US CFR) [A0294]

# butter, imitation

USE BUTTER PRODUCT ANALOG (US CFR) [A0294]

# **BUTTERFISH**

FTC B1410

BT BUTTERFISH FAMILY [B1827]

UF peprilus triacanthus

Al <SCIFAM>Stromateidae [ITIS 172563]

<SCINAM>Peprilus triacanthus (Peck, 1804) [ITIS 172567]
<SCINAM>Peprilus triacanthus (Peck, 1804) [Fishbase 2004 492]
<SCINAM>Peprilus triacanthus (Peck, 1804) [FAO ASFIS BUT]
<SCINAM>Peprilus triacanthus (Peek, 1804) [CEC 1993 1024]
<SCINAM>Peprilus triacanthus [2010 FDA Seafood List]

## butterfish

USE NEW ZEALAND BUTTERFISH [B4289]

# butterfish

USE ODACIDAE [B4288]

### **BUTTERFISH FAMILY**

FTC B1827

BT FISH, PERCIFORM [B1581]

UF stromateidae

AI <SCIFAM>Stromateidae [ITIS 172563] <SCIFAM>Stromateidae [FAO ASFIS BUX] <SCIFAM>Stromateidae [CEC 1993 1025]

# **BUTTERFLY COD**

FTC B2868

BT SCORPIONFISH FAMILY [B1084]

UF pterois spp.

Al <SCIFAM>Scorpaenidae [ITIS 166704] <SCIGEN>Pterois Oken, 1817 [ITIS 166882]

## **BUTTERFLY MACKEREL**

FTC B2314

BT MACKEREL [B1043]
UF gasterochisma melampus

UF gastoro

### butterfly skate

USE CUCKOO RAY [B4092]

### **BUTTERHEAD LETTUCE**

FTC B2084

BT LETTUCE [B1390]
UF cabbage lettuce
UF head lettuce
UF lactuca sativa

UF lactuca sativa var. capitata

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Lactuca sativa L. [ITIS 36607]

<SCINAM>Lactuca sativa L. var. capitata L. [GRIN 21361]

<SCINAM>Lactuca sativa L. [PLANTS LASA3]

<SCINAM>Lactuca sativa L. [EuroFIR-NETTOX 2007 158] <SCINAM>Lactuca sativa L. var. capitata L. [DPNL 2003 10658]

# **BUTTERMILK**

FTC C0216

BT CREAM OR CREAM COMPONENT [C0123]

Al The liquid remaining when cream is churned into butter; may contain small butter globules. Not used for cultured buttermilk.

## **BUTTERNUT**

FTC B1453

BT WALNUT [B1290]
UF juglans cinerea
UF noix juglans cinerea

SN When indexing the butternut fruit (drupe, seed) index both \*BUTTERNUT [B1453]\* and \*FRUIT [C0167]\* (or its more precise narrower terms).

Al <SCIFAM>Juglandaceae [ITIS 19222]

SCINAM>Juglans cinerea L. [ITIS 19250]
 SCINAM>Juglans cinerea L. [GRIN 20732]
 SCINAM>Juglans cinerea L. [PLANTS JUCI]

# **BUTTERNUT SQUASH**

FTC B2509

BT WINTER SQUASH [B1189]
UF cucurbita moschata var. butternut

Al <SCIFAM>Cucurbitaceae

<SCINAM>Cucurbita moschata Duch. [NETTOX]

<GRIN>12601

<MANSFELD>4090

button

USE CAP, BUTTON [C0258]

**Butylated hydroxyanisole** 

USE BUTYLATED HYDROXYANISOLE (BHA) [B3022]

### **BUTYLATED HYDROXYANISOLE (BHA)**

FTC B3022

BT FOOD ADDITIVE [B2972]
UF Butylated hydroxyanisole

UF E 320 UF INS 320

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant.

Europe: E 320. Codex: INS 320.

# BUTYLATED HYDROXYANISOLE (BHA) ADDED

FTC H0447

BT FOOD ADDITIVE ADDED [H0399]

## **Butylated hydroxytoluene**

USE BUTYLATED HYDROXYTOLUENE (BHT) [B3023]

## **BUTYLATED HYDROXYTOLUENE (BHT)**

FTC B3023

BT FOOD ADDITIVE [B2972]
UF Butylated hydroxytoluene

UF E 321 UF INS 321

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant.

Europe: E 321. Codex: INS 321.

# **BUTYLATED HYDROXYTOLUENE (BHT) ADDED**

FTC H0448

BT FOOD ADDITIVE ADDED [H0399]

#### **BUTYRATE CELLULOSE FILM**

FTC M0324

BT CELLULOSE FILM [M0322]

# butyrospermum parkii

USE SHEANUT [B1667]

# byelorussia

USE BELARUS [R0169]

# C. PART OF PLANT OR ANIMAL

FTC C0116

BT LANGUAL THESAURUS ROOT [00000]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Anatomical part of the plant or animal from which the food product or its major ingredient is derived, e.g., \*LEAF\*,

\*ROOT OR TUBER\*, \*ORGAN MEAT\*, \*MILK\* OR \*EGG\*; it also includes components of parts, such as

\*CREAM\*, and extracts, concentrates or isolates, such as \*PROTEIN EXTRACT\* or \*SUGAR\*.

# C. PRIMARY FEED COMMODITIES (CCPR)

FTC A0646

BT CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Four the purpose of the Codex Alimentarius the term "primary feed commodity" means the product in or nearly in its

natura1 state intended for sale to:

1. the stock farmer as feed which is used without further processing for livestock animals or after silaging or similar farm processes;

2. the animal feed industry as a raw material for preparing compounded feeds;

са

USE PRESERVED BY STORAGE IN CONTROLLED ATMOSPHERE [J0176]

## ca storage

USE PRESERVED BY STORAGE IN CONTROLLED ATMOSPHERE [J0176]

## **CABBAGE**

FTC B1406

BT HEAD VEGETABLE [B1194]
UF brassica oleracea varieties

AI <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica oleracea L. [ITIS 23062]

<SCINAM>Brassica oleracea var. oleracea L. [ITIS 526963]

<SCINAM>Brassica oleracea L. [GRIN 7668] <SCINAM>Brassica oleracea L. [PLANTS BROL]

<SCINAM>Brassica oleracea L. [DPNL 2003 8101]

# **CABBAGE**

FTC B1406

BT BRASSICA SPECIES [B3372]

# cabbage lettuce

USE BUTTERHEAD LETTUCE [B2084]

# cabbage, pointed headed

USE POINTED HEADED CABBAGE [B3355]

# cabbage, red

USE RED CABBAGE [B2072]

#### **CABBAGE-LEAF MUSTARD**

FTC B4251

BT BROWN MUSTARD [B1092]
UF brassica juncea var. rugosa

UF head mustard
UF red mustard
UF swatow mustard

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica juncea (L.) Czern. subsp. integrifolia (H. West) Thell. var. rugosa (Roxb.) M. Tsen & S. H. Lee

[GRIN 404238]

#### **CABEZON**

FTC B1788

BT SCULPIN FAMILY [B1789]
UF scorpaenichthys marmoratus
AI <SCIFAM>Cottidae [ITIS 167196]

<SCINAM>Scorpaenichthys marmoratus (Ayres, 1854) [ITIS 692068]
<SCINAM>Scorpaenichthys marmoratus Girard, 1854 [Fishbase 2004 4140]
<SCINAM>Scorpaenichthys marmoratus (Ayres, 1854) [FAO ASFIS SMQ]
<SCINAM>Scorpaenichthys marmoratus [2010 FDA Seafood List]

#### cabocha squash

USE JAPANESE SQUASH [B2523]

#### CACAO

FTC B1318

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF theobroma cacao

Al <SCIFAM>Sterculiaceae (Byttneriaceae)

<SCINAM>Theobroma cacao L. [NETTÓX]

<GRIN>400137 <MANSFELD>5328

# CACAO

FTC B1318

BT OIL-PRODUCING PLANT [B1017]

# CACAO OR CHOCOLATE PRODUCT (US CFR)

FTC A0272

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

UF chocolate or cacao product

Al Any form of cacao, cacao product, chocolate, chocolate product or chocolate product analog except chocolate candy; includes such products as cacao beans, cacao nibs, chocolate liquor, sweet or milk chocolate, and chocolate syrup; excludes flavors and extracts derived from cacao beans and chocolate- or cacao-flavored foods (21 CFR 163). [FDA CFSAN 1995]

# CACAO OR CHOCOLATE PRODUCT ANALOG (US CFR)

FTC A0158

BT CACAO OR CHOCOLATE PRODUCT (US CFR) [A0272]

UF chocolate or cacao product analog

Al Food product having functional characteristics, primarily taste, similar to those of a \*CACAO OR CHOCOLATE PRODUCT\*. Carob or artificial chocolate flavor may replace chocolate or cocoa in the product.

### cachucho

USE QUEEN SNAPPER [B2151]

### cactaceae

USE CACTUS [B2241]

# CACTUS

FTC B2241

BT FRUIT-PRODUCING PLANT [B1140]

UF cactaceae

AI <SCIFAM>Cactaceae [ITIS 19685]

### caelifera

USE GRASSHOPPER [B2496]

# caelorinchus aspercephalus

USE SMOOTH RATTAIL [B2906]

# caelorinchus kaiyomaru

USE KAIYOMARU RATTAIL [B2905]

### caesio lunaris

USE LUNAR FUSILIER [B2604]

### caesio spp.

USE FUSILIER [B2603]

#### caesio striata

USE STRIATED FUSILIER [B2606]

#### caesio suevica

USE SUEZ FUSILIER [B2605]

#### caesionidae

USE FUSILIER FAMILY [B2602]

# **CAFFEINE FREE CLAIM OR USE**

FTC P0117

BT OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]

UF no caffeine claim or use

# caicos islands

USE TURKS AND CAICOS ISLANDS [R0392]

## caimito

USE STAR APPLE [B2036]

## cairina moschata

USE MUSCOVY DUCK [B4368]

# cajanus cajan

USE PIGEON PEA [B2010]

# **CAKE (EUROFIR)**

FTC A1333

BT PASTRIES AND CAKES (EUROFIR) [A1332]

# **CAKE (US CFR)**

FTC A0210

BAKERY PRODUCT, SWEETENED (US CFR) [A0135]
Al Sweetened bakery product that is leavened and baked.

# **CALABASH GOURD**

FTC B1720

BT GOURD [B1719]
UF bottle gourd
UF lagenaria siceraria

UF lagenaria vulgaris
Al <SCIFAM>Cucurbitaceae

<SCINAM>Lagenaria siceraria (Molina) Standl. [NETTOX]

<GRIN>21385 <MANSFELD>3862

### calamari

USE SQUID [B1205]

### CALAMONDIN

FTC B2625

BT CITRUS FAMILY [B1139]
UF citrus madurensis
UF panama orange

UF x citrofortunella microcarpa
UF x citrofortunella mitis

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>X Citrofortunella microcarpa (Bunge) Wijnands [GRIN 313479]

<SCINAM>Citrus madurensis Lour. [PLANTS CIMA9] <SCINAM>Citrus madurensis Lour. [DPNL 2003 8695]

### **CALAMUS**

FTC B3423

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF flagroot

Al <SCIFAM>Acoraceae

<SCINAM>Acorus calamus L. [CCPR]

<GRIN>1358

# calamus spp.

USE PORGY [B1234]

## CALCIUM HYDROGEN CARBONATE

FTC B3024

BT FOOD ADDITIVE [B2972]
UF Calcium carbonates

UF E 170 UF INS 170

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[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

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Al Food additive.

Europe: E 170. Codex: INS 170.

### CALCIUM HYDROGEN CARBONATE ADDED

FTC H0449

BT FOOD ADDITIVE ADDED [H0399]

# Calcium 5'-guanylate

USE CALCIUM GUANYLATE [B3039]

## Calcium 5'-inosinate

CALCIUM INOSINATE [B3043] USE

### Calcium 5'-ribonucleotides

USE CALCIUM 5'-RIBONUCLEOTIDES [B3025]

#### **CALCIUM 5'-RIBONUCLEOTIDES**

B3025

FOOD ADDITIVE [B2972] BT UF Calcium 5'-ribonucleotides

UF F 634 UF **INS 634** 

If used for food additives, this descriptor refers to the European Commission food additive regulation according to SN COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours

(94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): flavour enhancer.

> Europe: E 634. Codex: INS 634.

### **CALCIUM 5'-RIBONUCLEOTIDES ADDED**

FTC H0450

BT FOOD ADDITIVE ADDED [H0399]

# **CALCIUM ACETATE**

FTC B3026

вт FOOD ADDITIVE [B2972]

UF E 263 UF **INS 263** 

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): acidity regulator, preservative, stabilizer.

> Europe: E 263. Codex: INS 263.

### **CALCIUM ACETATE ADDED**

FTC H0451

FOOD ADDITIVE ADDED [H0399]

# **CALCIUM ADDED**

FTC H0162

MINERAL ADDED [H0159] BT

SN Used when calcium is added to a food product at any level.

#### **CALCIUM ALGINATE**

FTC B3027

BT FOOD ADDITIVE [B2972]

UF E 404 UF INS 404

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Food additive; technological purpose(s): antifoaming agent, bulking agent, carrier, foaming agent, gelling agent, glazing agent, humectant, thickener, stabilizer, sequestrant.

Europe: E 404. Codex: INS 404.

#### CALCIUM ALGINATE ADDED

FTC H0452

ΑI

BT FOOD ADDITIVE ADDED [H0399]

## **CALCIUM ALUMINIUM SILICATE**

FTC B3028

BT FOOD ADDITIVE [B2972]

UF E 556 UF INS 556

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent.

Europe: E 556. Codex: INS 556.

# **CALCIUM ALUMINIUM SILICATE ADDED**

FTC H0453

BT FOOD ADDITIVE ADDED [H0399]

# CALCIUM AND OSTEOPOROSIS RELATED CLAIM OR USE

FTC P0257

BT HEALTH-RELATED CLAIM OR USE [P0124]

SN Used in USA.

Al US FDA approved language lacking for the moment.

### **CALCIUM ASCORBATE**

FTC B3029

BT VITAMIN C [B3763]
UF calcium L-ascorbate

UF E 302 UF INS 302

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant.

Europe: E 302. Codex: INS 302.

## **CALCIUM ASCORBATE**

FTC B3029

BT FOOD ADDITIVE [B2972]

#### **CALCIUM ASCORBATE ADDED**

FTC H0454

BT FOOD ADDITIVE ADDED [H0399]

## **CALCIUM BENZOATE**

FTC B3030

BT FOOD ADDITIVE [B2972]

UF E 213 UF INS 213

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 213. Codex: INS 213.

# CALCIUM BENZOATE ADDED

FTC H0455

BT FOOD ADDITIVE ADDED [H0399]

## **CALCIUM CARBONATE**

FTC B3031

BT FOOD ADDITIVE [B2972]

UF E 170 UF INS 170(i) If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, anticaking agent, stabilizer, surface colourant.

Europe: E 170. Codex: INS 170(i).

# **CALCIUM CARBONATE ADDED**

FTC H0456

BT FOOD ADDITIVE ADDED [H0399]

#### Calcium carbonates

USE CALCIUM HYDROGEN CARBONATE [B3024]

#### **CALCIUM CHLORIDE**

FTC B3032

BT FOOD ADDITIVE [B2972]

UF E 509

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): firming agent, stabilizer, thickener.

Europe: E 509. Codex: INS 509.

# **CALCIUM CHLORIDE ADDED**

FTC H0457

BT FOOD ADDITIVE ADDED [H0399]

### **CALCIUM CITRATE ADDED**

FTC H0789

BT FOOD ADDITIVE ADDED [H0399]

# **CALCIUM CITRATES**

FTC B4411

BT FOOD ADDITIVE [B2972]

UF E 333 UF INS 333

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 333. Codex: INS 333.

## **CALCIUM CYCLAMATE**

FTC B3033

BT FOOD ADDITIVE [B2972]

UF E 952 UF INS 952(ii)

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): sweetener.

Europe: E 952. Codex: INS 952(ii).

# **CALCIUM CYCLAMATE ADDED**

FTC H0458

BT FOOD ADDITIVE ADDED [H0399]

## **CALCIUM DIGLUTAMATE**

FTC B3034

FOOD ADDITIVE [B2972]

JF Calcium di-L-glutamate

UF E 623 UF INS 623

UF INS 62 SN If used

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 623. Codex: INS 623.

#### **CALCIUM DIGLUTAMATE ADDED**

FTC H0459

BT FOOD ADDITIVE ADDED [H0399]

#### **CALCIUM DIHYDROGEN DIPHOSPHATE**

FTC B3035

BT FOOD ADDITIVE [B2972]

UF E 341(i)
UF INS 450(vii)

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, emulsifier, moisture-retention agent, raising agent, sequestrant, stabilizer.

Europe: E 341(i). Codex: INS 450(vii).

#### CALCIUM DIHYDROGEN DIPHOSPHATE ADDED

FTC H0460

BT FOOD ADDITIVE ADDED [H0399]

# Calcium dihydrogen phosphate

USE MONOCALCIUM PHOSPHATE [B3159]

# Calcium di-L-glutamate

USE CALCIUM DIGLUTAMATE [B3034]

# CALCIUM DISODIUM ETHYLENE DIAMINE TETRA-ACETATE (CALCIUM DISODIUM EDTA)

FTC B3036

BT FOOD ADDITIVE [B2972]

UF Calcium disodium ethylenediaminetetraacetate

UF E 385 UF INS 385

SN If

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant, colour retention agent, preservative, sequestrant.

Europe: E 385. Codex: INS 385.

# CALCIUM DISODIUM ETHYLENE DIAMINE TETRA-ACETATE (CALCIUM DISODIUM EDTA) ADDED

FTC H0461

BT FOOD ADDITIVE ADDED [H0399]

#### Calcium disodium ethylenediaminetetraacetate

USE CALCIUM DISODIUM ETHYLENE DIAMINE TETRA-ACETATE (CALCIUM DISODIUM EDTA) [B3036]

### **CALCIUM FERROCYANIDE**

FTC B3037

BT FOOD ADDITIVE [B2972]

UF E 538 UF INS 538

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent.

Europe: E 538. Codex: INS 538.

#### **CALCIUM FERROCYANIDE ADDED**

FTC H0462

BT FOOD ADDITIVE ADDED [H0399]

# **CALCIUM GLUCONATE**

FTC B3038

BT FOOD ADDITIVE [B2972]

UF E 578 UF INS 578

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, firming agent, sequestrant.

Europe: E 578. Codex: INS 578.

# **CALCIUM GLUCONATE ADDED**

FTC H0463

BT FOOD ADDITIVE ADDED [H0399]

# **CALCIUM GUANYLATE**

FTC B3039

BT FOOD ADDITIVE [B2972]
UF Calcium 5'-guanylate

UF E 629

UF INS 629

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 629. Codex: INS 629.

# **CALCIUM GUANYLATE ADDED**

FTC H0464

BT FOOD ADDITIVE ADDED [H0399]

#### **CALCIUM HYDROGEN MALATE**

FTC B3040

BT FOOD ADDITIVE [B2972]

UF E 352 UF INS 352(i)

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 352. Codex: INS 352(i).

### **CALCIUM HYDROGEN MALATE ADDED**

FTC H0465

BT FOOD ADDITIVE ADDED [H0399]

# Calcium hydrogen phosphate

USE DICALCIUM PHOSPHATE [B3076]

### Calcium hydrogen sulfite

USE CALCIUM HYDROGEN SULPHITE [B3041]

# **CALCIUM HYDROGEN SULPHITE**

FTC B3041

BT FOOD ADDITIVE [B2972]
UF Calcium hydrogen sulfite

UF E 227 UF INS 227

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant, preservative.

Europe: E 227. Codex: INS 227.

#### **CALCIUM HYDROGEN SULPHITE ADDED**

FTC H0466

BT FOOD ADDITIVE ADDED [H0399]

### **CALCIUM HYDROXIDE**

FTC B3042

BT FOOD ADDITIVE [B2972]

UF E 526 UF INS 526

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, firming agent.

Europe: E 526. Codex: INS 526.

## **CALCIUM HYDROXIDE ADDED**

FTC H0467

BT FOOD ADDITIVE ADDED [H0399]

### **CALCIUM INOSINATE**

FTC B3043

BT FOOD ADDITIVE [B2972]
UF Calcium 5'-inosinate

UF E 633 UF INS 633

SN If used

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 633. Codex: INS 633.

# **CALCIUM INOSINATE ADDED**

FTC H0468

BT FOOD ADDITIVE ADDED [H0399]

### **CALCIUM LACTATE**

FTC B3044

BT FOOD ADDITIVE [B2972]

UF E 327 UF INS 327

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, flour treatment agent.

Europe: E 327. Codex: INS 327.

## CALCIUM LACTATE ADDED

FTC H0469

BT FOOD ADDITIVE ADDED [H0399]

# Calcium lactylates

USE CALCIUM STEAROYL-2-LACTYLATE [B3052]

# calcium L-ascorbate

USE CALCIUM ASCORBATE [B3029]

# CALCIUM MALATE

FTC B3045

BT FOOD ADDITIVE [B2972]
UF Calcium malate, D,L-

UF E 352 UF INS 352(ii)

SN I

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 352. Codex: INS 352(ii).

### **CALCIUM MALATE ADDED**

FTC H0470

BT FOOD ADDITIVE ADDED [H0399]

#### Calcium malate, D,L-

USE CALCIUM MALATE [B3045]

#### **CALCIUM MALATES**

FTC B4403

BT FOOD ADDITIVE [B2972]

UF E 352 UF INS 352

SN If used fo

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 352. Codex: INS 352.

## **CALCIUM MALATES ADDED**

FTC H0790

BT FOOD ADDITIVE ADDED [H0399]

# **CALCIUM OXIDE**

FTC B3046

BT FOOD ADDITIVE [B2972]

UF E 529 UF INS 529

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, dough conditioner, flour treatment agent.

Europe: E 529. Codex: INS 529.

# **CALCIUM OXIDE ADDED**

FTC H0471

BT FOOD ADDITIVE ADDED [H0399]

# CALCIUM PHOSPHATES

FTC B4413

BT FOOD ADDITIVE [B2972]

UF E 341 UF INS 341

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 341. Codex: INS 341.

### **CALCIUM PHOSPHATES ADDED**

FTC H0791

BT FOOD ADDITIVE ADDED [H0399]

## Calcium polyphosphate

USE CALCIUM POLYPHOSPHATES [B3047]

#### **CALCIUM POLYPHOSPHATES**

FTC B3047

BT FOOD ADDITIVE [B2972]
UF Calcium polyphosphate

UF E 452 UF INS 452(iv)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, emulsifier, moisture-retention agent, raising agent, sequestrant, stabilizer, texturizing agent.

Europe: E 452. Codex: INS 452(iv).

# **CALCIUM POLYPHOSPHATES ADDED**

FTC H0472

BT FOOD ADDITIVE ADDED [H0399]

## **CALCIUM PROPIONATE**

FTC B3048

BT FOOD ADDITIVE [B2972]

UF E 282 UF INS 282

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 282. Codex: INS 282.

#### **CALCIUM PROPIONATE ADDED**

FTC H0473

BT FOOD ADDITIVE ADDED [H0399]

#### calcium removed

USE DEMINERALIZED [H0137]

#### **CALCIUM SACCHARIN**

FTC B3049

BT FOOD ADDITIVE [B2972]

UF E 954 UF INS 954(ii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): sweetener.

Europe: E 954. Codex: INS 954(ii).

## **CALCIUM SACCHARIN ADDED**

FTC H0474

BT FOOD ADDITIVE ADDED [H0399]

### **CALCIUM SILICATE**

FTC B3050

BT FOOD ADDITIVE [B2972]

UF E 552 UF INS 552

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on

the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent.

Europe: E 552. Codex: INS 552.

## **CALCIUM SILICATE ADDED**

FTC H0475

BT FOOD ADDITIVE ADDED [H0399]

## CALCIUM SORBATE

FTC B3051

BT FOOD ADDITIVE [B2972]

UF E 203 UF INS 203

SN If u

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 203. Codex: INS 203.

### **CALCIUM SORBATE ADDED**

FTC H0476

BT FOOD ADDITIVE ADDED [H0399]

# CALCIUM STEAROYL-2-LACTYLATE

FTC B3052

BT FOOD ADDITIVE [B2972]

UF Calcium lactylates

UF E 482 UF INS 482

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 482. Codex: INS 482.

## CALCIUM STEAROYL-2-LACTYLATE ADDED

FTC H0477

BT FOOD ADDITIVE ADDED [H0399]

#### Calcium sulfate

USE CALCIUM SULPHATE [B3053]

#### Calcium sulfite

USE CALCIUM SULPHITE [B3054]

### **CALCIUM SULPHATE**

FTC B3053

BT FOOD ADDITIVE [B2972]

UF Calcium sulfate

UF E 516 UF INS 516

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): firming agent, flour treatment agent, sequestrant, stabilizer.

Europe: E 516. Codex: INS 516.

## **CALCIUM SULPHATE ADDED**

FTC H0478

BT FOOD ADDITIVE ADDED [H0399]

## **CALCIUM SULPHITE**

FTC B3054

BT FOOD ADDITIVE [B2972]

UF Calcium sulfite

UF E 226 UF INS 226

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfo/flay.index.en.html]

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant, preservative.

Europe: E 226. Codex: INS 226.

## **CALCIUM SULPHITE ADDED**

FTC H0479

BT FOOD ADDITIVE ADDED [H0399]

#### **CALCIUM TARTRATE**

FTC B3055

BT FOOD ADDITIVE [B2972]
UF Calcium tartrate, DL-

UF E 354 UF INS 354

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EČ) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 354. Codex: INS 354.

#### **CALCIUM TARTRATE ADDED**

FTC H0480

BT FOOD ADDITIVE ADDED [H0399]

### Calcium tartrate, DL-

USE CALCIUM TARTRATE [B3055]

### calendula

USE MARIGOLD [B3428]

cales

USE ODACIDAE [B4288]

CALF

FTC B1349

BT CATTLE [B1161]

UF vea

Al Calves are the young of domestic cattle. Calves are reared to become adult cattle, or are slaughtered for their

meat, called veal. [http://en.wikipedia.org/wiki/Calf]

## calf and cattle and swine

USE CATTLE AND SWINE AND CALF [B1000]

# calf and swine

USE SWINE AND CALF [B2242]

## calf and swine and cattle

USE CATTLE AND SWINE AND CALF [B1000]

## CALICO CLAM

FTC B2319

BT VENUS CLAM FAMILY [B2890]

UF macrocallista maculata

Al <SCIFAM>Veneridae Rafinesque, 1815 [ITIS 81439]

<SCINAM>Macrocallista maculata (Linnaeus, 1758) [ITIS 81578] <SCINAM>Macrocallista maculata (Linnaeus, 1758) [FAO ASFIS KSM]

<SCINAM>Macrocallista maculata [2010 FDA Seafood List]

### calico scallop

USE ATLANTIC CALICO SCALLOP [B1945]

### **CALIFORNIA**

FTC R0418

BT WESTERN STATES [R0471]

SN US FDA 1995 Code: US06

### california angel shark

USE PACIFIC ANGEL SHARK [B3521]

### **CALIFORNIA BAY SHRIMP**

FTC B3637

BT CRANGONID SHRIMP FAMILY [B2574]

UF california shrimp
UF crangon franciscorum

Al <SCIFAM>Crangonidae Haworth, 1825 [ITIS 97106]

<SCINAM>Crangon franciscorum Stimpson, 1856 [İTIS 97114] <SCINAM>Crangon franciscorum Stimpson, 1856 [FAO ASFIS GQF]

<SCINAM>Crangon franciscorum [2010 FDA Seafood List]

### **CALIFORNIA BLACKBERRY**

FTC B4207

BT BLACKBERRY [B4206]
UF pacific blackberry
UF pacific dewberry
UF rubus ursinus

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus ursinus Cham. & Schlecht. [ITIS 25073]

<SCINAM>Rubus ursinus ssp. macropetalus (Dougl. ex Hook.) Taylor & MacBryde [ITIS 524637]

<SCINAM>Rubus ursinus ssp. ursinus Cham. & Schlecht. [ITIS 524638] <SCINAM>Rubus ursinus var. sirbenus (Bailey) J.T. Howell [ITIS 566767] <SCINAM>Rubus ursinus var. ursinus Cham. & Schldl. [ITIS 530962] <SCINAM>Rubus ursinus var. ursinus Cham. & Schlecht. [ITIS 566768]

<SCINAM>Rubus ursinus Cham. & Schltdl. [GRIN 32482]

<SCINAM>Rubus ursinus subsp. macropetalus (Douglas ex Hook.) Roy L. Taylor & MacBryde [GRIN 415606]

<SCINAM>Rubus ursinus subsp. ursinus [GRIN 415605]

<SCINAM>Rubus ursinus Cham. & Schltdl. [PLANTS RUUR]

<SCINAM>Rubus ursinus Cham. & Schltdl. ssp. macropetalus (Douglas ex Hook.) Roy L. Taylor & MacBryde

[PLANTS RUURM]

<SCINAM>Rubus ursinus Cham. & Schltdl. ssp. ursinus [PLANTS RUURU]

<SCINAM>Rubus ursinus Cham. & Schltdl. ssp. ursinus var. sirbenus (L.H. Bailey) J.T. Howell [PLANTS RUURS]

<SCINAM>Rubus ursinus Cham. & Schltdl. ssp. ursinus var. ursinus [PLANTS RÜURU2]

## **CALIFORNIA COCKLE**

FTC B3649

BT COCKLE [B1317]
UF clinocardium californiense

Al <SCIFAM>Cardiidae Lamarck, 1809 [ITIS 80865]

<SCINAM>Clinocardium californiense (Deshayes, 1839) [ITIS 80876] <SCINAM>Clinocardium californiense [2010 FDA Seafood List]

## CALIFORNIA CORBINA

FTC B1933

BT KINGFISH [B2198]
UF menticirrhus undulatus

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Menticirrhus undulatus (Girard, 1854) [ITIS 169280] <SCINAM>Menticirrhus undulatus (Girard, 1854) [Fishbase 2004 3587] <SCINAM>Menticirrhus undulatus (Girard 1854) [FAO ASFIS MED] <SCINAM>Menticirrhus undulatus [2010 FDA Seafood List]

# **CALIFORNIA HALIBUT**

FTC B1882

BT LEFTEYE FLOUNDER FAMILY [B1879]

UF halibut, california
UF paralichthys californicus

Al <SCIFAM>Paralichthyidae [ITIS 553179]

<SCINAM>Paralichthys californicus (Ayres, 1859) [ITIS 172743] <SCINAM>Paralichthys californicus (Ayres, 1859) [Fishbase 2004 4228] <SCINAM>Paralichthys californicus (Ayres, 1859) [FAO ASFIS YSF] <SCINAM>Paralichthys californicus [2010 FDA Seafood List]

## **CALIFORNIA MUSSEL**

FTC B1046

BT MUSSEL [B1223]
UF mytilus californianus

Al <SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451]

<SCINAM>Mytilus californianus Conrad, 1837 [ITIS 79455] <SCINAM>Mytilus californianus Conrad, 1837 [FAO ASFIS MUJ] <SCINAM>Mytilus californianus [2010 FDA Seafood List]

### **CALIFORNIA NEEDLEFISH**

FTC B1417

BT NEEDLEFISH FAMILY [B1887]

UF needlefish, california
UF strongylura exilis

AI <SCIFAM>Belonidae [ITIS 165555]

<SCINAM>Strongylura exilis (Girard, 1854) [ITIS 165555] <SCINAM>Strongylura exilis (Girard, 1854) [Fishbase 2004 3162] <SCINAM>Strongylura exilis (Girard 1854) [FAO ASFIS SXY] <SCINAM>Strongylura exilis [2010 FDA Seafood List]

#### california pepper

USE ANAHEIM PEPPER [B2549]

# california peppergrass

**USE** JAPANESE MUSTARD [B3747]

## **CALIFORNIA PILCHARD**

FTC B2294

BT PILCHARD [B3853]
UF californian sardine
UF sardinops caeruleus

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Sardinops caeruleus (Girard 1854) [FAO ASFIS CPI] <SCINAM>Sardinops caeruleus (Girard, 1854) [CEC 1993 194]

## **CALIFORNIA QUAIL**

FTC B4365

BT QUAIL [B1346]
UF callipepla californica

Al <SCIFAM>Odontophoridae [ITIS 553439]

<SCINAM>Callipepla californica (Shaw, 1798) [ITIS 175876]

The California Quail, \$i\$Callipepla californica\$/i\$, also known as the California Valley Quail or Valley Quail, is a

small ground-dwelling bird in the New World quail family. It is the state bird of

California.[http://en.wikipedia.org/wiki/California\_Quail]

## california red rock crab

USE RED ROCK CRAB [B3563]

# california shrimp

USE CALIFORNIA BAY SHRIMP [B3637]

## **CALIFORNIA VALENCIA ORANGE**

FTC B1056

BT ORANGE [B1339]

Al <SCIFAM>Rutaceae [ITIS 28848]

- <SCINAM>Citrus sinensis (L.) Osbeck [ITIS 28889]
- <SCINAM>Citrus sinensis (L.) Osbeck [GRIN 10782]
- <SCINAM>Citrus xsinensis (L.) Osbeck (pro sp.) [PLANTS CISI3]
- <SCINAM>Citrus sinensis (L.) Osbeck [EuroFIR-NETTOX 2007 99]
- <SCINAM>Citrus sinensis (L.) Osbeck [DPNL 2003 8703]
- <MANSFELD>7673

The Valencia Orange is a sweet orange first hybridized by California pioneer agronomist and land developer William Wolfskill, on his farm in Santa Ana, United States.[http://en.wikipedia.org/wiki/Valencia\_orange]

### **CALIFORNIA VENUS**

FTC B3642

BT VENUS CLAM FAMILY [B2890]

UF chione californiensis

Al <SCIFAM>Veneridae Rafinesque, 1815 [ITIS 81439]

<SCINAM>Chione californiensis (Broderip, 1835) [ITIS 81537] <SCINAM>Chione californiensis (Broderip, 1835) [FAO ASFIS KIK]

<SCINAM>Chione californiensis [2010 FDA Seafood List]

### **CALIFORNIA YELLOWTAIL**

FTC B1779

BT YELLOWTAIL [B1534]
UF seriola dorsalis
UF yellowtail, california

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al Duplicate entry of \*YELLOWTAIL [B1779]\*. <SCISYN>Seriola dorsalis (Gill, 1863)

#### californian anchoveta

USE NORTHERN ANCHOVY [B1855]

### **CALIFORNIAN ROUND HERRING**

FTC B3849

BT ROUND HERRING [B3846]
UF etrumeus acuminatus

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Etrumeus acuminatus Gilbert, 1891 [CEC 1993 174]

## californian sardine

USE CALIFORNIA PILCHARD [B2294]

## callinectes danae

USE DANA SWIMMING CRAB [B3571]

## callinectes sapidus

USE BLUE CRAB [B1648]

## callinectes spp.

USE SWIM CRAB (CALLINECTES SPP.) [B3570]

## callipepla californica

USE CALIFORNIA QUAIL [B4365]

### callorhinchidae

USE PLOWNOSE CHIMERA FAMILY [B2268]

### callorhynchidae

USE PLOWNOSE CHIMERA FAMILY [B2268]

### callorhynchus millii

USE ELEPHANT FISH [B2269]

### calocarpum sapota

USE SAPOTE [B1694]

# calocybe gambosa

USE ST. GEORGE'S MUSHROOM [B4187]

### calonectris

USE SHEARWATER [B4296]

### calorie free food

USE **ENERGY FREE FOOD [P0055]** 

### calorie special claim or use

USE ENERGY SPECIAL CLAIM OR USE [P0045]

### caltha palustris

**USE** MARSH MARIGOLD [B3414]

#### caltrop

USE WATERCHESTNUT [B3719]

# CALYX

FTC C0276

вт FLORET OR FLOWER [C0237]

## cambaridae

USE AMERICAN CRAYFISH FAMILY [B4140]

## cambarus spp.

**USE** CRAWFISH OR CRAYFISH [B2686]

## cambodia

USE KAMPUCHEA [R0269]

# cambodian mint

USE VIETNAMESE CORIANDER [B4343]

## CAMEL

FTC B2103

вт ANIMAL (MAMMAL) [B1134]

UF camelus spp.

ΑI <SCIFAM>Camelidae Gray, 1821 [ITIS 624918] <SCIGEN>Camelus Linnaeus, 1758 [ITIS 624942] <SCIGEN>Camelus Linnaeus, 1758 [MSW3 14200111]

## camelina

USE GOLD-OF-PLEASURE [B4257]

# camelina sativa

USE GOLD-OF-PLEASURE [B4257]

# camellia sinensis

USE TEA [B1623]

# camellia thea

USE TEA [B1623]

# camelus bactrianus

USE **BACTRIAN CAMEL [B4359]** 

## camelus dromedarius

USE DROMEDARY CAMEL [B4360]

## camelus spp.

USE CAMEL [B2103]

### **CAMEROON**

FTC R0194

BT AFRICA, CENTRAL [R0340]

SN US FDA 1995 Code: CM

### CAN

FTC M0204

BT CAN, BOTTLE OR JAR [M0194]

UF canister

UF canned (packed in a can)

## **CAN, BOTTLE OR JAR**

FTC M0194

BT CONTAINER OR WRAPPING BY FORM [M0195]

UF bottle, jar or can jar, bottle or can

## CANADA

FTC R0171

BT NORTH AMERICA [R0362]

SN US FDA 1995 Code: CA

### canada onion

USE CANADIAN ONION [B4324]

## **CANADIAN ELDER**

FTC B4212

BT ELDERBERRY [B4211]
UF american black elderberry
UF canadian elderberry
UF sambucus canadensis

Al <SCINAM>Sambucus canadensis canadensis Linnaeus [ITIS 35318]

<SCINAM>Sambucus canadensis L. [GRIN 32983]

<SCINAM>Sambucus canadensis var. canadensis [GRIN 313652]

<SCINAM>Sambucus nigra L. ssp. canadensis (L.) R. Bolli [PLANTS SANIC4]

<SCINAM>Sambucus canadensis L. [DPNL 2003 12779]

## canadian elderberry

USE CANADIAN ELDER [B4212]

## **CANADIAN ONION**

FTC B4324

BT ONION [B1300]
UF allium canadense
UF canada onion
UF wild garlic
UF wild onion

Al <SCIFAM>Liliaceae [ITIS 42633]

<SCINAM>Allium canadense L. [ITIS 42635] <SCINAM>Allium canadense L. [GRIN 316541] <SCINAM>Allium canadense L. [PLANTS ALCA3]

### canadian pike

USE SAUGER [B1670]

### **CANADIAN WILD RICE**

FTC B4245

BT WILD RICE [B1375] UF annual wild rice UF annual wildrice UF zizania aquatica

ΑI <SCIFAM>Poaceae [ITIS 40351]

> <SCINAM>Zizania aquatica L. [ITIS 41319] <SCINAM>Zizania aquatica L. [GRIN 42267] <SCINAM>Zizania aquatica L. [PLANTS ZIAQ] <SCINAM>Zizania aquatica L. [EuroFIR-NETTOX 2007 305]

<SCINAM>Zizania aquatica L. [DPNL 2003 13989]

### canarium ovatum

USE PILI TREE [B1289]

## canarium pimela

USE JAVA-ALMOND [B3390]

### canarium schweinfurthii

**INCENSE TREE [B2840]** USE

#### canarium vulgare

USE JAVA-ALMOND [B3390]

## **CANARY DENTEX**

B4001

**DENTEX** [B2857] UF dentex canariensis

<SCIFAM>Sparidae [ITIS 169180] ΑI

<SCINAM>Dentex canariensis Steindachner, 1881 [ITIS 169223] <SCINAM>Dentex canariensis Steindachner, 1881 [Fishbase 2004 4539] <SCINAM>Dentex canariensis Steindachner, 1881 [FAO ASFIS DEN] <SCINAM>Dentex canariensis Steindachner, 1881 [CEC 1993 763]

## **CANARY MELON**

FTC B4227

вт MUSKMELON, INODORUS GROUP [B4223]

The Canary melon (C. melo (Indorus group)) is a large, bright-yellow melon with a pale green to white inner flesh. ΑI

This melon has a distinctively sweet flavor that is slightly tangier than a honeydew

melon.[http://en.wikipedia.org/wiki/Canary\_melon]

## **CANARY ROCKFISH**

B1774

SCORPIONFISH FAMILY [B1084]

UF rockfish, canary UF sebastes pinniger

<SCIFAM>Scorpaenidae [ITIS 166704] ΑI

<SCINAM>Sebastes pinniger (Gill, 1864) [ITIS 166734] <SCINAM>Sebastes pinniger (Gill, 1864) [Fishbase 2004 3989] <SCINAM>Sebastes pinniger (Gill, 1864) [FAO ASFIS SPG] <SCINAM>Sebastes pinniger [2010 FDA Seafood List] <SCINAM>Sebastes pinniger [FDA RFE 2010 75]

# cancer amphioetus

USE **BIGTOOTH ROCK CRAB [B3562]** 

## cancer bellianus

USE **TOOTHED ROCK CRAB [B3564]** 

## cancer borealis

USE JONAH CRAB [B3560]

### cancer gammarus

USE **EUROPEAN LOBSTER [B1950]** 

#### cancer irroratus

USE ATLANTIC ROCK CRAB [B2350]

### cancer johngarthi

USE NORTHERN LEMON ROCK CRAB [B3565]

### cancer magister

USE DUNGENESS CRAB [B1180]

### cancer pagurus

USE EDIBLE ROCK CRAB [B1960]

## cancer productus

USE PACIFIC ROCK CRAB [B3561]

#### cancer productus

USE RED ROCK CRAB [B3563]

### cancridae

USE ROCK CRAB FAMILY [B2351]

## **CANDELILLA WAX**

FTC B3056

BT FOOD ADDITIVE [B2972]

UF E 902 UF INS 902

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): clouding agent, glazing agent.

Europe: E 902. Codex: INS 902.

## **CANDELILLA WAX ADDED**

FTC H0481

BT FOOD ADDITIVE ADDED [H0399]

### **CANDIED**

FTC H0182

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

Used for whole fruit or pieces of fruit that have been permeated by sugar to result in a product with sugar solids over 70% (e.g., candied citrus peel or candied cherry). Not used for sugar-coated products or for such products as

candied sweet potatoes or glazed carrots, which are merely sweetened by cooking in syrup.

# candied fruit added

USE DRIED OR CANDIED FRUIT ADDED [H0364]

### candleberry

USE CANDLENUT [B4351]

#### **CANDLENUT**

FTC B4351

SPICE OR FLAVOR-PRODUCING PLANT [B1179] BT

UF aleurites moluccana

UF candleberry UF indian walnut UF kukui nut tree UF varnish tree

<SCIFAM>Euphorbiaceae [ITIS 28031] ΑI

> <SCINAM>Aleurites moluccana (L.) Willd. [ITIS 28208] <SCINAM>Aleurites moluccana (L.) Willd. [PLANTS ALMO2]

\$i\$Aleurites moluccana\$/i\$, the Candlenut, is a flowering tree in the spurge family, \$i\$Euphorbiaceae\$/i\$, also

known as Candleberry, Indian walnut, Kemiri, Varnish tree, Nuez de la India, Buah keras or Kukui nut

tree.[http://en.wikipedia.org/wiki/Aleurites\_moluccana]

## **CANDY (US CFR)**

**FTC** A0204

вт CONFECTIONERY (US CFR) [A0188]

NON-CHOCOLATE CONFECTIONERY OR OTHER SUGAR PRODUCT (EUROFIR) [A0838] RT

ΑI Food product prepared by heating a mixture of sweeteners and other optional ingredients according to the specific

formula for each subgroup.

### candy, brittle

**USE** BRITTLE (US CFR) [A0226]

### candy, caramel

USE CARAMEL CANDY (US CFR) [A0173]

#### candy, chocolate

USE **CHOCOLATE CANDY [A0288]** 

# candy, fondant

USE FONDANT (US CFR) [A0244]

## candyleaf

USE STEVIA [B4455]

### cane apple

USE STRAWBERRY TREE [B2761]

## **CANE SYRUP ADDED**

BT SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]

Used when cane syrup is the second or third ingredient in order of predominance or if the cane syrup content is SN

known to be 5% or more.

# **CANESTRINI'S GOBY**

**FTC** B3930

BT POMATOSCHISTUS [B3929] UF pomatoschistus canestrinii ΑI <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Pomatoschistus canestrinii (Ninni, 1883) [ITIS 171984] <SCINAM>Pomatoschistus canestrinii (Ninni, 1883) [Fishbase 2004 9188]

<SCINAM>Pomatoschistus canestrinii (Ninni, 1883) [CEC 1993 1047]

## cangrejos

**USE** LAND CRAB FAMILY [B2342]

## CANIHUA

FTC B3408

BT GRAIN [B1324]

UF chenopodium pallidicaule Al <SCIFAM>Chenopodiaceae [ITIS 20504]

<SCINAM>Chenopodium pallidicaule Aellen [ITIS 506566]<SCINAM>Chenopodium pallidicaule Aellen [GRIN 10193]<SCINAM>Chenopodium pallidicaule Aellen [PLANTS CHPA23]

### **CANISTEL**

FTC B3393

BT SAPOTE [B1694]
UF egg-fruit tree
UF pouteria campechiana

UF yellow sapote

Al <SCIFAM>Sapotaceae [ITIS 23802]

<SCINAM>Pouteria campechiana (Kunth) Baehni [ITIS 23830]
<SCINAM>Pouteria campechiana (Kunth) Baehni [GRIN 102607]
<SCINAM>Pouteria campechiana (Kunth) Baehni [PLANTS POCA23]
<SCINAM>Pouteria campechiana (Kunth) Baehni [DPNL 2003 12193]

<SCINAM>Pouteria campechiana (HBK.) Baenhi; this species includes former Lacuma nervosa A.DC. and L.

salicifolia HBK. [CCPR]

#### **CANISTEL**

FTC B3393

BT TROPICAL OR SUBTROPICAL FRUIT - INEDIBLE PEEL [B3391]

#### canister

USE CAN [M0204]

#### canna indica

USE EDIBLE CANNA [B3441]

## cannabis sativa

USE HEMP [B2323]

## canned (packed in a can)

USE CAN [M0204]

## canned (sterilized and hermetically packed)

USE STERILIZED BY HEAT [J0123]

## **CANNER GRADE**

FTC Z0016

BT GRADE OF MEAT, U.S. [Z0007]

## canola

USE WINTER TURNIP RAPE [B3727]

## cantharellus cibarius

USE CHANTERELLE [B1569]

## **CANTHAXANTHIN**

FTC B3057

BT FOOD ADDITIVE [B2972]

UF E 161gUF INS 161g

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general

[http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 161g. Codex: INS 161g.

### **CANTHAXANTHIN ADDED**

FTC H0482

BT FOOD ADDITIVE ADDED [H0399]

### **CANTHIUM**

FTC B2798

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF canthium spp.

AI <SCIFAM>Rubiaceae [ITIS 34784] <SCIGEN>Canthium Lam. [ITIS 35149]

### canthium spp.

USE CANTHIUM [B2798]

## caolcarpum mammosum

USE SAPOTE [B1694]

### CAP, BUTTON

FTC C0258

BT PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]

UF button

Al The round upper portion of a mushroom.

## **CAPARACON**

FTC Z0123

BT QUARTIER AVANT [Z0122]

SN This corresponds approximately to the U.S. cuts of meat known as 'brisket', 'shortplate' and 'flank'.

# **CAPE ALOE**

FTC B4169

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF aloe ferox

Al <SCIFAM>Aloeaceae [ITIS 500038]

<SCINAM>Aloe ferox Miller [ITIS 505880] <SCINAM>Aloe ferox Mill. [GRIN 2541] <SCINAM>Aloe ferox Mill. [PLANTS ALFE2]

\$i\$Aloe ferox\$/i\$, also known as Cape Aloe, Bitter Aloe, Red Aloe and Tap Aloe, is a species of aloe indigenous to

South Africa's Western Cape, Eastern Cape, Free State, KwaZulu-Natal, and

Lesotho.[http://en.wikipedia.org/wiki/Cape\_Aloe]

### cape buffalo

USE AFRICAN BUFFALO [B4156]

### CAPE DORY

FTC B2184

BT DORY FAMILY [B1891]

UF zeus capensis

Al <SCIFAM>Zeidae Latreille, 1825 [ITIS 166278]

<SCINAM>Zeus capensis Valenciennes in Cuvier and Valenciennes, 1835 [ITIS 625289]

<SCINAM>Zeus capensis Valenciennes, 1835 [Fishbase 2004 7952] <SCINAM>Zeus capensis Valenciennes, 1835 [FAO ASFIS ZCP] <SOURCE>Multilingual dictionary of fish and fish products.

## **CAPE GOOSEBERRY**

FTC B1684

BT FRUIT USED AS VEGETABLE [B1006]

UF groundcherry, peruvian UF physalis peruviana

UF poha

ΑI <SCIFAM>Solanaceae [ITIS 30411]

<SCINAM>Physalis peruviana L. [ITIS 30606] <SCINAM>Physalis peruviana L. [GRIN 102390] <SCINAM>Physalis peruviana L. [PLANTS PHPE4]
<SCINAM>Physalis peruviana L. [EuroFIR-NETTOX 2007 211]

<SCINAM>Physalis peruviana L. [DPNL 2003 11898]

<MANSFELD>5607

#### **CAPE HAKE**

FTC B2141 BT HAKE [B3878] UF merluccius capensis UF south african hake

UF stock fish

## **CAPE HAKE**

**FTC** B3889 BT HAKE [B3878] UF merluccius capensis UF shallow-water hake

<SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789] ΑI

<SCINAM>Merluccius capensis Castelnau, 1861 [ITIS 164798] <SCINAM>Merluccius capensis Castelnau, 1861 [Fishbase 2004 1828] <SCINAM>Merluccius capensis Castelnau 1861 [FAO ASFIS HKK] <SCINAM>Merluccius capensis Castelnau, 1861 [CEC 1993 478] <SCINAM>Merluccius capensis [2010 FDA Seafood List]

### **CAPE HOPE SQUID**

FTC B3691

BT SQUID [B1205] UF chokker squid UF loligo reynaudi

ΑI <SCIFAM>Loliginidae Lesueur, 1821 [ITIS 82369]

> <SCINAM>Loligo reynaudi d'Orbigny 1845 [FAO ASFIS CHO] <SCINAM>Loligo reynaudi Orbigny, 1845 [CEC 1993 1407]

## **CAPE HORSE MACKEREL**

FTC: B3952

BT ATLANTIC HORSE MACKEREL [B1166]

UF trachurus trachurus capensis

ΑI <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Trachurus trachurus capensis (Castelnau, 1861) [CEC 1993 666]

# **CAPE LOBSTER**

FTC

BT **CLAWED LOBSTER FAMILY [B1986]** 

UF homarus capensis

ΑI <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Homarinus capensis (Herbst, 1792) [ITIS 677531] <SCINAM>Homarus capensis (Herbst 1792) [FAO ASFIS HCW]

## cape monk

**USE DEVIL ANGLERFISH [B4075]** 

## cape rock lobster

USE CAPE SPINY LOBSTER [B2166]

## **CAPE SPINY LOBSTER**

FTC B2166 BT JASID SPINY LOBSTER [B3607]

UF cape rock lobster
UF jasus lalandii
UF panulirus lalandii

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Jasus lalandii (H. Milne-Edwards, 1837) [ITIS 552953]
<SCINAM>Jasus lalandii (H. Milne Edwards 1837) [FAO ASFIS LBC]
<SCINAM>Jasus lalandii (Milne Edwards 1837) [CEC 1993 1248]
<SCINAM>Jasus lalandii [2010 FDA Seafood List]

## **CAPE VERDE**

FTC R0189

BT ATLANTIC OCEAN ISLANDS [R0352]

SN US FDA 1995 Code: CV

## **CAPE VERDE SPINY LOBSTER**

FTC B3612

BT PALINURID SPINY LOBSTER [B1075]

UF palinurus charlestoni

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Palinurus charlestoni Forest and Postel, 1964 [ITIS 552963] <SCINAM>Palinurus charlestoni Forest & Postel, 1964 [FAO ASFIS NRH]

### **CAPELIN**

FTC B1903

BT SMELT FAMILY [B1904]

UF mallotus villosus

Al <SCIFAM>Osmeridae [ITIS 162028]

<SCINAM>Mallotus villosus (Müller, 1776) [ITIS 162035]
<SCINAM>Mallotus villosus (Müller, 1776) [Fishbase 2004 252]
<SCINAM>Mallotus villosus (Müller, 1776) [FAO ASFIS CAP]
<SCINAM>Mallotus villosus (Müller, 1776) [CEC 1993 266]
<SCINAM>Mallotus villosus [2010 FDA Seafood List]

### CAPER

FTC B1247

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF capparis spinosa
AI <SCIFAM>Capparaceae

<SCINAM>Capparis spinosa L. [NETTOX]

<GRIN>8897 <MANSFELD>24347

capitan

USE HOGFISH [B2482]

caplet

USE TABLET [E0155]

CAPON

FTC B1711

BT CHICKEN [B1457]

Al A surgically unsexed male chicken (usually under 8 months of age) that is tender-meated with soft, pliable, smooth-

textured skin.

## capparis spinosa

USE CAPER [B1247]

## capra hircus

USE DOE (GOAT) [B2611]

capra hircus

USE GOAT [B1328]

capreolus capreolus

USE EUROPEAN ROE DEER [B4157]

capreolus pygargus

USE SIBERIAN ROE DEER [B4158]

capreolus spp.

USE ROE DEER [B3366]

caprolactan container

USE NYLON 6,6 CONTAINER [M0362]

capsian sandsmelt

USE BOYER'S SANDSMELT [B3820]

capsicum

USE PEPPER, GREEN OR RED [B1250]

capsicum annum

USE PIMIENTO PEPPER [B1531]

capsicum annuum

USE PEPPER, GREEN OR RED [B1250]

capsicum annuum var. annuum

USE BANANA PEPPER [B3722]

capsicum annuum var. longum

USE HUNGARIAN WAX PEPPER [B1353]

capsicum annuum, cerasiforme group
USE CHERRY PEPPER [B2556]

•

capsicum annuum, conoides group

USE CONE PEPPER [B2632]

capsicum annuum, fasciculatum group

USE CLUSTER PEPPER [B2635]

capsicum annuum, longum group

USE HOT PEPPER [B1643]

capsicum chile pepper

USE HOT PEPPER [B1643]

capsicum frutescens

USE TABASCO PEPPER [B2636]

capsicum frutescens var. grossum

USE BELL PEPPER OR SWEET PEPPER [B2628]

CAPSULE

FTC M0207

BT CONTAINER OR WRAPPING BY FORM [M0195]

CAPSULE

FTC E0159

BT SUPPLEMENT FORM [E0154]

UF encapsulated

Al The two main types of capsules are hard-shelled capsules, which are normally used for dry, powdered ingredients,

and soft-shelled capsules, primarily used for oils and for active ingredients that are dissolved or suspended in oil. Both of these classes of capsule are made both from gelatin and from plant-based gelling substances like carrageenans and modified forms of starch and cellulose. [http://en.wikipedia.org/wiki/Capsule\_(pharmacy)]

## **CARAMBOLA**

FTC B1686

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF averrhoa carambola

UF star fruit

Al <SCIFAM>Oxalidaceae [ITIS 29061]

<SCINAM>Averrhoa carambola L. [İTIS 506371] <SCINAM>Averrhoa carambola L. [GRIN 6158] <SCINAM>Averrhoa carambola L. [PLANTS AVCA]

<SCINAM>Averrhoa carambola L. [EuroFIR-NETTOX 2007 39]

<SCINAM>Averrhoa carambola L. [DPNL 2003 7883]

<MANSFELD>11132

#### caramel added

USE CARAMELIZED SUGAR ADDED [H0360]

## **CARAMEL CANDY (US CFR)**

FTC A0173

BT SOFT CANDY (US CFR) [A0293]

UF candy, carame

Al Candy prepared by heating together sugar, corn syrup, fat and cream or milk to 240-250 degrees F.

#### Caramel I - plain caramel

USE PLAIN CARAMEL [B3187]

# Caramel II - sulfite caramel

USE CAUSTIC SULPHITE CARAMEL [B3063]

### Caramel III - ammonia caramel

USE AMMONIA CARAMEL [B2995]

# Caramel IV - sulfite ammonia caramel

USE SULPHITE AMMONIA CARAMEL [B3294]

## **CARAMELIZED SUGAR ADDED**

FTC H0360

BT SUGAR OR SUGAR SYRUP ADDED [H0136]

UF caramel added

SN Used when caramelized sugar is the second or third ingredient in order of predominance or if the caramelized

sugar content is known to be 5% or more.

# **CARAMOTE PRAWN**

FTC B3490

BT PENAEID SHRIMP FAMILY [B1081]

UF melicertus kerathurus
UF penaeus caramote
UF penaeus kerathurus
UF penaeus trisulcatus
UF tripple-grooved shrimp

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Melicertus kerathurus (Forskål, 1775) [ITIS 551590] <SCINAM>Melicertus kerathurus [2010 FDA Seafood List] <SCINAM>Penaeus kerathurus (Forsskål 1775) [FAO ASFIS TGS] <SCINAM>Penaeus kerathurus (Forsskål, 1775) [CEC 1993 1207]

# CARANDA

FTC B3388

BT CARISSA [B4267] UF carissa carandas

UF karanda

Al <SCIFAM>Apocynaceae Adans., nom. cons. [ITIS 30124]

<SCINAM>Carissa carandas L. [ITIS 30164] <SCINAM>Carissa carandas L. [GRIN 9159] <SCINAM>Carissa carandas L. [PLANTS CACA74]

<SCINAM>Carissa carandas L. [CCPR]

### carangidae

USE JACK FAMILY [B1755]

### carangoides

USE ISLAND JACK [B3950]

### carangoides bartholomaei

USE YELLOW JACK [B2384]

### carangoides ruber

USE BAR JACK [B2335]

#### caranx bartholomaei

USE YELLOW JACK [B2384]

#### caranx caballus

USE GREEN JACK [B2251]

### caranx crysos

USE BLUE RUNNER [B1778]

### caranx fusus

USE BLUE RUNNER [B1778]

## caranx latus

USE HORSE-EYE JACK [B2178]

## caranx ruber

USE BAR JACK [B2335]

## caranx spp.

USE JACK [B1044]

# carassius carassius

USE CRUCIAN CARP [B3474]

# CARAWAY

FTC B1549

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF carum carvi
UF cumin des pres
UF kummel

Al <SCIFAM>Umbelliferae

<SCINAM>Carum carvi L. [NETTOX]

<GRIN>9245 <MANSFELD>1333

## caraway, black

USE CUMIN, BLACK [B1176]

## **CARBAMIDE**

FTC B3058

BT FOOD ADDITIVE [B2972]

UF E 927b
UF INS 927b

SN

UF Urea (Carbamide)

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive; technological purpose(s): flour treatment agent.

Europe: E 927b. Codex: INS 927b.

### CARBAMIDE ADDED

FTC H0483

BT FOOD ADDITIVE ADDED [H0399]

### **CARBAMIDE-FORMALDEHYDE CONTAINER**

FTC M0386

BT AMIN RESIN CONTAINER [M0384]

### **CARBOHYDRATE**

FTC C0152

BT CARBOHYDRATE OR RELATED COMPOUND [C0280]

Al Extract, concentrate or isolate high in sugar, oligosaccharide or polysaccharide.

## CARBOHYDRATE ADDED

FTC H0209

BT CARBOHYDRATE OR RELATED COMPOUND ADDED [H0301]

Use the appropriate narrower term, \*SUGAR OR SUGAR SYRUP ADDED\*, \*POLYSACCHARIDE ADDED\* OR \*OLIGOSACCHARIDE ADDED\* when a refined carbohydrate is added at the level specified. When an unrefined food product high in carbohydrate is added, use the appropriate term under \*FOOD ADDED\*.

## **CARBOHYDRATE FERMENTED**

FTC H0256

BT FERMENTED/MODIFIED, SINGLE COMPONENT [H0230]

UF yeast leavened

### CARBOHYDRATE OR RELATED COMPOUND

FTC C0280

BT EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL [C0228]

## CARBOHYDRATE OR RELATED COMPOUND ADDED

FTC H0301

BT INGREDIENT ADDED [H0225]

Used when a carbohydrate or related compound is the second ingredient in order of predominance, is used as a filling, or is part of the product name.

## **CARBOHYDRATE REMOVED**

FTC H0266

BT COMPONENT REMOVED [H0238]

### CARBOHYDRATE-PRODUCING PLANT

FTC B1048

PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B1013] BT

#### **CARBON DIOXIDE**

FTC B3059

вт FOOD ADDITIVE [B2972]

E 290 UF **INS 290** UF

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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ΑI Food additive; technological purpose(s): carbonating agent, packaging gas, preservative, propellant.

Europe: E 290. Codex: INS 290.

### **CARBON DIOXIDE ADDED**

FTC H0484

BT FOOD ADDITIVE ADDED [H0399]

### carbon dioxide added

USE CARBONATED [H0175]

### **CARBONATED**

FTC

вт FLAVORING OR TASTE INGREDIENT ADDED [H0117]

UF carbon dioxide added

SN Used when carbon dioxide is added or introduced by processing. Excludes naturally carbonated water, which is

indexed under food source \*MINERAL WATER\*.

### **CARBONATED BY FERMENTATION**

FTC H0246

BT CARBONATED [H0175]

Used when carbon dioxide produced by fermentation remains noticeable in the food product.

## **CARBONATING AGENT (CODEX)**

FTC A0382

вт CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### **CARBOXY METHYL CELLULOSE**

B3060

FOOD ADDITIVE [B2972]

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 466.

#### CARBOXY METHYL CELLULOSE ADDED

FTC H0485

BT FOOD ADDITIVE ADDED [H0399]

### CARBOXY METHYL CELLULOSE, SODIUM CARBOXY METHYL CELLULOSE, CELLULOSE GUM

FTC B4454

BT FOOD ADDITIVE [B2972]

UF E 466

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 466.

## CARBOXY METHYL CELLULOSE, SODIUM CARBOXY METHYL CELLULOSE, CELLULOSE GUM ADDED

FTC H0792

BT FOOD ADDITIVE ADDED [H0399]

## CARBOXYMETHYL CELLULOSE ADDED

FTC H0374

BT CELLULOSE DERIVATIVE ADDED [H0372]

SN Used when carboxymethyl cellulose is added at any level.

## carcharhinidae

USE REQUIEM SHARK FAMILY [B1916]

### carcharhiniformes

USE FISH, CARCHARHINIFORM [B3515]

### carcharhinus obscurus

USE DUSKY SHARK [B3531]

# carcharhinus perezii

USE CARRIBEAN REEF SHARK [B3530]

## carcharhinus plumbeus

USE SANDBAR SHARK [B3527]

## carcharhinus porosus

USE SMALLTAIL SHARK [B3529]

## carcharhinus signatus

USE NIGHT SHARK [B3528]

### carcharhinus spp.

USE GREY SHARKS [B3526]

#### carcharias taurus

USE SAND TIGER [B2718]

### **CARCHARODON**

FTC B3523

BT MACKEREL SHARK FAMILY [B1915]

UF carcharodon spp.

Al <SCIFAM>Lamnidae Müller and Henle, 1838 [ITIS 159901]

<SCIGEN>Carcharodon Smith in Müller and Henle, 1838 [ITIS 159902]

## carcharodon carcharias

USE GREAT WHITE SHARK [B3525]

## carcharodon spp.

USE CARCHARODON [B3523]

### **CARDAMOM**

FTC B1665

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF elettaria cardamomum

Al <SCIFAM>Zingiberaceae [ITIS 42392]

<SCINAM>Elettaria cardamomum (L.) Maton [ITIS]

<SCINAM>Elettaria cardamomum (L.) Maton [GRIN 300197]
<SCINAM>Elettaria cardamomum (L.) Maton [PLANTS ELCA19]
<SCINAM>Elettaria cardamomum (L.) Maton [MANSFELD 3384]
<SCINAM>Elettaria cardamomum (L.) Maton [EuroFIR-NETTOX 127]

## cardboard box

USE PAPERBOARD CONTAINER [M0156]

## cardboard container

USE PAPERBOARD CONTAINER [M0156]

## cardiidae

USE COCKLE [B1317]

## **CARDINALFISH**

FTC B2936

BT CARDINALFISH FAMILY [B2886]

UF epigonus spp.

AI <SCIFAM>Epigonidae [ITIS 553217]

<SCIGEN>Epigonus Rafinesque, 1810 [ITIS 168295]

# **CARDINALFISH FAMILY**

FTC B2886

BT FISH, PERCIFORM [B1581]

UF apogonidae

AI <SCIFAM>Apogonidae [ITIS 168196] <SCIFAM>Apogonidae [FAO ASFIS APO] <SCIFAM>Apogonidae [CEC 1993 602]

## cardium aculeata

USE SPINY COCKLE [B1964]

## cardium echinatum

USE SPINY COCKLE [B1964]

#### cardium tuberculatum

USE KNOTTED COCKLE [B3648]

### **CARDOON**

FTC B1727

BT VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]

UF cynara cardunculus

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Cynara cardunculus L. [ITIS 37221] <SCINAM>Cynara cardunculus L. [GRIN 12839] <SCINAM>Cynara cardunculus L. [PLANTS CYCA]

<SCINAM>Cynara cardunculus L. Cardoon Group [EuroFIR-NETTOX 2007 119]

<SCINAM>Cynara cardunculus L. [DPNL 2003 9112]

<MANSFELD>31793

### **CARDOON**

FTC B1727

BT STEM OR SPEAR VEGETABLE [B1005]

### caretta caretta

**USE** LOGGERHEAD TURTLE [B3467]

### careya sphaerica

USE KRADON [B2461]

### **CARIBBEAN ISLANDS**

FTC R0353

BT ATLANTIC OCEAN ISLANDS [R0352]

SN US FDA 1995 Code: QO01

## **CARIBBEAN LOBSTER**

FTC B3590

BT DEEP SEA LOBSTER [B2232]

UF carribean lobsterette
UF metanephrops binghami

Al <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops binghami (Boone, 1927) [ITIS 97323] <SCINAM>Metanephrops binghami (Boone, 1927) [FAO ASFIS MFI] <SCINAM>Metanephrops binghami [2010 FDA Seafood List]

## **CARIBBEAN RED SNAPPER**

FTC B2150

BT SNAPPER [B1510]
UF lutjanus purpureus

Al <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus purpureus (Poey, 1866) [ITIS 168859]
<SCINAM>Lutjanus purpureus Poey, 1876 [Fishbase 2004 171]
<SCINAM>Lutjanus purpureus Poey, 1876 [FAO ASFIS SNC]
<SCINAM>Lutjanus purpureus Poey, 1867 [CEC 1993 683]
<SCINAM>Lutjanus purpureus [2010 FDA Seafood List]
<SCINAM>Lutjanus purpureus [FDA RFE 2010 33]

## **CARIBBEAN SPINY LOBSTER**

FTC B2164

BT PANULIRID SPINY LOBSTER [B3610]

UF florida lobster
UF panulirus argus

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Panulirus argus (Latreille, 1804) [ITIS 97648] <SCINAM>Panulirus argus (Latreille, 1804) [FAO ASFIS SLC] <SCINAM>Panulirus argus (Latreille, 1804) [CEC 1993 1256]

<SCINAM>Panulirus argus [2010 FDA Seafood List]

<SCINAM>Panulirus argus (Latreille, 1804) [http://en.wikipedia.org/wiki/Panulirus\_argus]

caribou

USE REINDEER [B1509]

carica papaya

USE PAPAYA [B1249]

carica pentagona

USE BABACO [B2797]

carica x heilbornii

USE BABACO [B2797]

caridea

USE SHRIMP [B1237]

**CARISSA** 

FTC B4267

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF carissa spp.

Al <SCIFAM>Apocynaceae Adans., nom. cons. [ITIS 30124]

<SCINAM>Carissa L. [ITIS 30163] <SCINAM>Carissa L. [PLANTS CARIS]

\$i\$Carissa\$/i\$ is a genus of about 20-30 species of shrubs or small trees native to tropical and subtropical regions of Africa, Australia and Asia. The fruit are edible but tart, and taste like a giant cranberry and rich in Vitamin C, calcium, magnesium and phosphorus. The fruit of \$i\$C. macrocarpa\$/i\$ is especially delicious and is used to make jelly. They are eagerly consumed by birds, which also distribute the seed. If eaten before fully ripe, a bitter, latex-like substance is released from the skin. Other than the fruit, the plant is poisonous.

[http://en.wikipedia.org/wiki/Carissa]

### carissa carandas

USE CARANDA [B3388]

carissa edulis

USE ARABIAN MUMMUM [B2796]

carissa edulis var. candolleana

USE ARABIAN MUMMUM [B2796]

carissa edulis var. cornifolia

USE ARABIAN MUMMUM [B2796]

carissa edulis var. tomentosa

USE ARABIAN MUMMUM [B2796]

carissa macrocarpa

USE NATAL PLUM [B1482]

carissa spp.

USE CARISSA [B4267]

## **CARMINE CUSK-EEL**

FTC B2379

BT KINGKLIP [B2485]
UF genypterus chilensis

UF genypterus reedi (a nomen nudum)

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

AI <SCIFAM>Ophidiidae [ITIS 164807]

<SCINAM>Genypterus chilensis (Guichenot, 1848) [ITIS 165002]

<SCINAM>Genypterus chilensis (Guichenot, 1848) [Fishbase 2004 483]

<SCINAM>Genypterus chilensis (Guichenot 1848) [FAO ASFIS CUC]

<SCINAM>Genypterus chilensis (Guichenot, 1848) [CEC 1993 918]

<SCINAM>Genypterus chilensis [2010 FDA Seafood List]
Descriptor inactivated. The descriptor is a synonym of \*RED KINGKLIP [B1859]\*.

### Carmines

USE COCHINEAL, CARMINIC ACID, CARMINES [B3068]

## **CARNAUBA WAX**

FTC B3061

BT FOOD ADDITIVE [B2972]

UF E 903 UF INS 903

SN If use

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulato, , bulking agent, carrier, glazing agent.

Europe: E 903. Codex: INS 903.

### **CARNAUBA WAX ADDED**

FTC H0486

BT FOOD ADDITIVE ADDED [H0399]

### CAROB ADDED

FTC H0267

BT FLAVORING, SPICE OR HERB ADDED, NATURAL [H0229]

SN Used when carob is added to a food product at any level.

## **CAROB BEAN**

FTC B1366

BT HEMICELLULOSE-PRODUCING PLANT [B1014]

UF ceratonia siliqua
UF locust bean

### **CAROB BEAN**

FTC B1366

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

## Carob bean gum

USE LOCUST BEAN GUM [B3132]

## **CAROB BEAN GUM ADDED**

FTC H0377

BT SEED GUM ADDED [H0376]
UF locust bean gum added

SN Used when carob bean gum (locust bean gum) is added to a food at any level.

## **CAROB COATED OR COVERED**

FTC H0357

BT COATED OR COVERED [H0353]
UF coated or covered with carob

**SN** Used for foods that have a coating or icing made from carob.

### Carotenal, beta-apo-8'-

USE BETA-APO-8'-CAROTENAL (C 30) [B3014]

#### Carotenes

USE BETA-CAROTENE [B3015]

#### **CAROTENES**

FTC B4414

BT FOOD ADDITIVE [B2972]

UF E 160a UF INS 160a

SN If used for food additi

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 160a. Codex: INS 160a.

### **CAROTENES ADDED**

FTC H0793

BT FOOD ADDITIVE ADDED [H0399]

### **CAROTENES ADDED**

FTC H0317

BT VITAMIN A OR CAROTENES ADDED [H0213]

## **CAROTENES ADDED**

FTC H0317

BT COLOR ADDED [H0150]

## Carotenoic acid, ethyl ester, beta-apo-8'-

USE ETHYL ESTER OF BETA-APO-8'-CAROTENIC ACID (C 30) [B3095]

### CARP

FTC B2617

BT CARP OR MINNOW FAMILY [B1921]

UF cyprinidae

AI <SCIFAM>Cyprinidae [ITIS 163342] <SCIFAM>Cyprinidae [ITIS 163342] <SCIFAM>Cyprinidae [FAO ASFIS FCY]

<SCIFAM>Cyprinidae [CEC 1993 325]

# CARP OR MINNOW FAMILY

FTC B1921

BT FISH, CYPRINIFORM [B1594]

UF barbs
UF cyprinidae
UF minnow family

AI <SCIFAM>Cyprinidae [ITIS 163342]

<SCIFAM>Cyprinidae [ITIS 163342]
<SCIFAM>Cyprinidae [FAO ASFIS FCY]
<SCIFAM>Cyprinidae [CEC 1993 325]

#### carp, silver

USE SILVER CARP [B2254]

#### carpodinus hirsuta

HAIRY LANDOLPHIA [B2808] USE

### **CARRAGEENAN**

FTC B3062

вт FOOD ADDITIVE [B2972]

UF F 407 UF **INS 407** 

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Food additive; technological purpose(s): bulking agent, carrier, coating agent, emulsifier, gelling agent, glazing ΑI

agent, humectant, stabilizer, thickener.

Europe: E 407. Codex: INS 407.

## **CARRAGEENAN ADDED**

FTC H0386

BT SEAWEED EXTRACT ADDED [H0383]

SN Used when carrageenan is added to a food at any level.

## **CARRAGEENAN ADDED**

H0487 **FTC** 

BT FOOD ADDITIVE ADDED [H0399]

carrang

USE BAR JACK [B2335]

# carribean lobsterette

USE CARIBBEAN LOBSTER [B3590]

## **CARRIBEAN REEF SHARK**

FTC. B3530

BT **GREY SHARKS [B3526]** UF carcharhinus perezii

<SCIFAM>Carcharhinidae Jordan and Evermann, 1896 [ITIS 160178] ΑI

<SCINAM>Carcharhinus perezii (Poey, 1876) [ITIS 160336] <SCINAM>Carcharhinus perezii [2010 FDA Seafood List]

## CARRIER (CODEX)

**FTC** 

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## CARRIER SOLVENT (CODEX)

**FTC** A0384

вт CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351] Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### **CARRIER, INCLUDING CARRIER SOLVENT (EC)**

FTC A0331

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Substance used to dissolve, dilute, disperse or otherwise physically modify a food additive without altering its technological function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use. European Council Directive 95/2/EC.

application of use. European Council Directive 95/2/EC

#### **CARROT**

ΑI

FTC B1227

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF baby carrot
UF bird's nest
UF daucus carota
UF queen anne's lace
UF wild carrot

SN Use for both wild and domesticated (garden) carrot. The is some disagreement concerning the scientific name.

Al <SCIFAM>Umbelliferae

<SCINAM>Daucus L. [ITIS 29476] carrot, wild carrot

<SCINAM>Daucus carota L. [ITIS 29477] bird's nest, Queen Anne's lace, wild carrot

<SCINAM>Daucus carota ssp. carota L. [ITIS 524845] bird's nest, Queen Anne's lace, wild carrot

<SCINAM>Daucus carota ssp. sativus (Hoffm.) Arcang. [ITIS 524846] bird's nest, Queen Anne's lace, wild carrot

<SCINAM>Daucus carota L. [GRIN 300172] carrot

<SCINAM>Daucus carota L. subsp. sativus (Hoffm.) Arcang. [GRIN 446682

] carrot

<SCINAM>Daucus carota L. subsp. carota [GRIN 13337] wild carrot

<MANSFELD>1080

The carrot (Daucus carota subsp. sativus) is a root vegetable, usually orange, purple, red, white, or yellow in colour, with a crisp texture when fresh. The edible part of a carrot is a taproot. It is a domesticated form of the wild carrot Daucus carota, native to Europe and southwestern Asia. It has been bred for its greatly enlarged and more palatable, less woody-textured edible taproot, but is still the same species. [Wikipedia]

Daucus carota (common names include wild carrot, (UK) bird's nest, bishop's lace, and (US) Queen Anne's lace) is a flowering plant in the family Apiaceae, native to temperate regions of Europe, southwest Asia and naturalised to northeast North America; domesticated carrots are cultivars of a subspecies, Daucus carota subsp. sativus. Like the cultivated carrot, the wild carrot root is edible while young, but quickly becomes too woody to consume. [Wikipedia]

# carrot and pea

USE PEA AND CARROT [B1613]

# **CARROT AND PRODUCTS THEREOF**

FTC P0231

BT FOOD ALLERGEN LABELLING [P0213]

Al Contained in GS1 Code List.

## carrot squat lobster

USE COLORADO LANGOSTINO [B2205]

## carthamus tinctorius

USE SAFFLOWER [B1548]

carton

USE BOX [M0213]

### carum carvi

USE CARAWAY [B1549]

## carum copticum

USE AJOWAN [B2515]

## carya illinoinensis

USE PECAN [B1320]

## carya pecan

USE PECAN [B1320]

### carya spp.

USE HICKORY [B1553]

### **CARYOPHANALES USED AS FOOD SOURCE**

FTC B2927

BT BACTERIA [B2846]

Al The Prokaryotes, 2d ed., 1992, v. II, p.1785.

### caryophyllus

USE CLOVE [B1255]

## **CASABA MELON**

FTC B1102

BT MUSKMELON, INODORUS GROUP [B4223]

Al <SCINAM>Cucumis melo L. subsp. melo var. inodorus H. Jacq. [GRIN 12571]

# **CASCABEL PEPPER**

FTC B2552

BT HOT PEPPER [B1643]
UF pepper, cascabel
UF sleigh bell pepper

### **CASCARA BUCKTHORN**

FTC B2340

BT FRUIT-PRODUCING PLANT [B1140]

UF frangula purshiana
UF rhamnus purshiana

Al <SCIFAM>Rhamnaceae [ITIS 28445]

<SCINAM>Frangula purshiana (DC.) Cooper [ITIS 506987] <SCINAM>Frangula purshiana (DC.) J. G. Cooper [GRIN 403169] <SCINAM>Frangula purshiana (DC.) Cooper [PLANTS FRPU7] <SCINAM>Rhamnus purshiana DC. [DPNL 2003 12474]

### case

USE BOX [M0213]

# **CASEIN**

FTC C0180

BT PROTEIN EXTRACT, CONCENTRATE OR ISOLATE [C0236]

Al Extract, concentrate or isolate high in casein, the predominant protein of milk.

## **CASEIN RESIN**

FTC M0321

BT NATURAL POLYMER CONTAINER [M0320]

## CASHEW

FTC B1221

BT TROPICAL OR SUBTROPICAL NUT PRODUCING PLANT [B1022]

UF anacardium occidentale

UF cashew apple

SN When indexing the pecan fruit (drupe, seed) index both \*PECAN [B1221]\* and \*FRUIT [C0167]\* (or its more

precise narrower terms).

Al <SCIFAM>Anacardiaceae [ITIS 28771]

<SCINAM>Anacardium occidentale L. [ITIS 28793] <SCINAM>Anacardium occidentale L. [GRIN 3060] <SCINAM>Anacardium occidentale L. [PLANTS ANOC]

<SCINAM>Anacardium occidentale L. [EuroFIR-NETTOX 2007 16]

<SCINAM>Anacardium occidentale L. [DPNL 2003 7475]

<MANSFELD>28212

The cashew is a tree in the family Anacardiaceae. Its English name derives from the Portuguese name for the fruit

of the cashew tree, caju, which in turn derives from the indigenous Tupi name, acajú. It is now widely grown in tropical climates for its cashew nuts and cashew apples.\$br/\$The fruit of the cashew tree is an accessory fruit (sometimes called a pseudocarp or false fruit). What appears to be the fruit is an oval or pear-shaped structure that develops from the pedicel and the receptacle of the cashew flower. Called the cashew apple, better known in Central America as "marañón", it ripens into a yellow and/or red structure about 5 to 11 cm long. It is edible, and has a strong "sweet" smell and a sweet taste. The pulp of the cashew apple is very juicy, but the skin is fragile, making it unsuitable for transport. In Latin America, a fruit drink is made from the cashew apple pulp which has a very refreshing taste and tropical flavor that can be described as having notes of mango, raw green pepper, and just a little hint of grapefruit-like citrus. The true fruit of the cashew tree is a kidney or boxing-glove shaped drupe that grows at the end of the cashew apple. The drupe develops first on the tree, and then the pedicel expands into the cashew apple. Within the true fruit is a single seed, the cashew nut. Although a nut in the culinary sense, in the botanical sense the nut of the cashew is a seed. The seed is surrounded by a double shell containing an allergenic phenolic resin, anacardic acid, a potent skin irritant chemically related to the more well known allergenic oil urushiol which is also a toxin found in the related poison ivy. Properly roasting cashews destroys the toxin, but it must be done outdoors as the smoke (not unlike that from burning poison ivy) contains urushiol droplets which can cause severe, sometimes life-threatening, reactions by irritating the lungs.[http://en.wikipedia.org/wiki/Anacardium occidentale]

### cashew apple

USE CASHEW [B1221]

### casimiroa edulis

USE WHITE SAPOTE [B4241]

#### CASSAVA

FTC B1352

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF manihot esculenta

UF yuca

Al <SCIFAM>Euphorbiaceae

<SCINAM>Manihot esculenta Crantz [NETTOX]

<GRIN>431678 <MANSFELD>2228

## **CASSAVA**

FTC B1352

BT STARCH-PRODUCING PLANT [B1016]

cassia

SN

USE CINNAMON [B1472]

## CASSIA GUM

FTC B4415

BT FOOD ADDITIVE [B2972]

UF E 427

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier, gelling agent, stabilizer, thickener.

Europe: E 427. Codex: INS 427.

### **CASSIA GUM ADDED**

FTC H0794

BT FOOD ADDITIVE ADDED [H0399]

cassia spp.

USE SENNA [B2056]

CASSIA, BATAVIA

FTC B1556

BT CINNAMON [B1472]
UF cinnamomum burmannii

cassia, chinese

USE CINNAMON, CHINESE [B1572]

cassia, saigon

USE CINNAMON, SAIGON [B1590]

castagnole

USE POMFRET FAMILY [B1938]

castanea crenata

USE JAPANESE CHESTNUT [B2417]

castanea mollissima

USE CHINESE CHESTNUT [B2416]

castanea sativa

USE EUROPEAN CHESTNUT [B1584]

castanea spp.

USE CHESTNUT [B1544]

castanospermum australe

USE MORETON BAY CHESTNUT [B2133]

**CASTOR BEAN** 

FTC B1703

BT OIL-PRODUCING PLANT [B1017]

UF ricinus communis

castor spp.

USE BEAVER [B1325]

**CAT FOOD** 

FTC P0028

BT PET FOOD [P0029]

**CAT SHARK FAMILY** 

**FTC** B3516

BT FISH, CARCHARHINIFORM [B3515]

UF cat sharks
UF catsharks
UF scyliorhinidae

Al <SCIFAM>Scyliorhinidae Gill, 1862 [ITIS 159985] <SCIFAM>Scyliorhinidae [FAO ASFIS SYX] <SCIFAM>Scyliorhinidae [CEC 1993 30]

cat sharks

USE CAT SHARK FAMILY [B3516]

cat thorn

USE SCLEROCARYA [B2822]

### **CATADROMOUS FISH**

FTC B3449

BT DIADROMOUS FISH [B3360]

Al Catadromous fish live in fresh water, breed in the sea; the most remarkable are freshwater eels of genus Anguilla, whose larvae drift on the open ocean, sometimes for months or years, before travelling thousands of kilometres

back to their original streams.

cataria

USE CATNIP [B2046]

catawissa onion

USE TREE ONION [B3487]

**CATFISH** 

FTC B2620

BT BULLHEAD CATFISH FAMILY [B1040]

catfish, blue

USE BLUE CATFISH [B1900]

catfish, channel

USE CHANNEL CATFISH [B1899]

catfish, flathead

USE FLATHEAD CATFISH [B2582]

catfish, yellow bullhead

USE YELLOW BULLHEAD [B2607]

catfishes

USE FISH, SILURIFORM [B1598]

catjang

USE CATJANG BEAN [B1919]

## **CATJANG BEAN**

FTC B1919

BT COWPEA [B1200] UF bombay cowpea

UF catjang

UF catjang cowpea

**UF** catjung

UF dolichos unguiculata
UF vigna cylindrica
UF vigna unguiculata

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Vigna unguiculata ssp. cylindrica (L.) Verdc. [ITIS 524854]

<SCINAM>Vigna unguiculata subsp. cylindrica (L.) Verdc. [GRIN 41645]

<SCINAM>Vigna unguiculata (L.) Walp. ssp. cylindrica (L.) Verdc. [PLANTS VIUNC2]

<SCINAM>Vigna unguiculata unguiculata Biflora Group [MANSFELD 27314]

## catjang cowpea

USE CATJANG BEAN [B1919]

catjang pea

USE PIGEON PEA [B2010]

catjung

USE CATJANG BEAN [B1919]

## catla catla

USE ROHU [B3469]

### **CATNIP**

FTC B2046

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF cataria
UF nepeta cataria

## catostomidae

USE SUCKER FAMILY [B1892]

## catostomus commersoni

USE WHITE SUCKER [B2402]

## catostomus spp.

USE SUCKER [B1319]

### catshark

USE LEAF-SCALE GULPER SHARK [B4114]

#### catsharks

USE CAT SHARK FAMILY [B3516]

### CATTLE

FTC B1161

BT BOVINE [B4374]

UF auroch UF bos spp.

Al <SCIFAM>Bovidae Gray, 1821 [ITIS 180704]

<SCISUBFAM>Bovinae Gray, 1821 [ITIS 552332]

Cattle (colloquially cows) are the most common type of large domesticated ungulates. They are a prominent modern member of the subfamily \$i\$Bovinae\$/i\$, are the most widespread species of the genus \$i\$Bos\$/i\$, and are most commonly classified collectively as \$i\$Bos primigenius\$/i\$.[http://en.wikipedia.org/wiki/Domestic\_cattle]

# CATTLE AND GOAT

FTC B2245

BT CATTLE [B1161]
UF cow and goat
UF goat and cattle
UF goat and cow

## **CATTLE AND GOAT**

FTC B2245

BT GOAT [B1328]

# **CATTLE AND LAMB**

FTC B2396

BT LAMB [B1669]

## **CATTLE AND LAMB**

FTC B2396

BT CATTLE [B1161]

## **CATTLE AND SHEEP**

FTC B2244

BT SHEEP [B1183]
UF cow and sheep
UF sheep and cattle
UF sheep and cow

## **CATTLE AND SHEEP**

FTC B2244

BT CATTLE [B1161]

## **CATTLE AND SHEEP AND GOAT**

FTC B2247

BT GOAT [B1328]

UF cow and sheep and goat
UF goat and cattle and sheep
UF goat and sheep and cow
UF sheep and cattle and goat
UF sheep and goat and cow

## **CATTLE AND SHEEP AND GOAT**

FTC B2247

BT SHEEP [B1183]

## **CATTLE AND SHEEP AND GOAT**

FTC B2247

BT CATTLE [B1161]

## **CATTLE AND SWINE**

FTC B1105

BT SWINE [B1136]
UF beef and pork
UF swine and cattle

### **CATTLE AND SWINE**

FTC B1105

BT CATTLE [B1161]

# **CATTLE AND SWINE AND CALF**

FTC B1000

BT CALF [B1349]

UF beef and pork and veal
UF calf and cattle and swine
UF calf and swine and cattle
UF swine and cattle and calf

# **CATTLE AND SWINE AND CALF**

FTC B1000

BT SWINE [B1136]

# **CATTLE AND SWINE AND CALF**

FTC B1000

BT CATTLE [B1161]

# **CATTLE AND SWINE AND SHEEP**

FTC B2243

BT CATTLE [B1161]

UF sheep and cattle and swine UF swine and cattle and sheep

## **CATTLE AND SWINE AND SHEEP**

FTC B2243

BT SWINE [B1136]

# CATTLE AND SWINE AND SHEEP

FTC B2243

BT SHEEP [B1183]

#### **CATTLE FEED**

FTC P0019

BT ANIMAL FEED [P0021]

#### **CAULIFLOWER**

FTC B1094

BT BRASSICA SPECIES [B3372]
UF brassica oleracea var. botrytis
AI <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica oleracea var. botrytis L. [ITIS 530957] <SCINAM>Brassica oleracea var. botrytis L. [GRIN 7671] <SCINAM>Brassica oleracea L. var. botrytis L. [PLANTS BROLB] <SCINAM>Brassica oleracea L. var. botrytis L. [DPNL 2003 8104]

<SCINAM>Brassica oleracea L. convar. botrytis (L.) Alef. var. botrytis L. [EuroFIR-NETTOX 2007 55]

<MANSFELD>23925

#### **CAULIFLOWER**

FTC B1094

BT FLORET USED AS VEGETABLE [B1036]

#### **CAULIFLOWER FUNGUS**

FTC B4184

BT MUSHROOM [B1467]

UF hanabiratake UF sparassis crispa

Al <SCINAM>Sparassis crispa (Wulfen) Fr., 1821 [INDEX FUNGORUM 228848]

#### caulolatilus spp.

USE TILEFISH [B1520]

# CAUSTIC SULPHITE CARAMEL

FTC B3063

BT FOOD ADDITIVE [B2972]
UF Caramel II - sulfite caramel

UF E 150b UF INS 150b

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 150b. Codex: INS 150b.

# CAUSTIC SULPHITE CARAMEL ADDED

FTC H0488

BT FOOD ADDITIVE ADDED [H0399]

# cayenne cherry

**USE** SURINAM CHERRY [B1657]

#### cayenne pepper

USE HOT PEPPER [B1643]

### **CAYMAN ISLANDS**

FTC R0276

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: KY

cebidae

USE MONKEY [B2439]

cebolla

USE ONION [B1300]

### **CELERIAC**

FTC B1729

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF apium graveolens rapaceum

UF celery root

Al <SCIFAM>Apiaceae

<SCINAM>Apium graveolens var. rapaceum (Miller) Gaudin

<ITIS>530941 <GRIN>3704 <MANSFELD>1236

#### CELERY

FTC B1282

BT STEM OR SPEAR VEGETABLE [B1005]

UF apium graveolens var. dulce
Al <SCIFAM>Umbelliferae

<SCINAM>Apium graveolens L. [NETTOX]

<GRIN>300034 <MANSFELD>1212

# **CELERY**

FTC B1282

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

### **CELERY AND PRODUCTS THEREOF**

FTC P0222

BT FOOD ALLERGEN LABELLING [P0213]

Al Regulated by Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 amending

Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.

# celery cabbage

USE CHINESE OR CELERY CABBAGE [B1051]

# celery root

USE CELERIAC [B1729]

## cellana denticulata

USE LIMPET [B2279]

## CELLOPHANE

FTC N0031

BT LATEX [N0054]

### **CELLULOSE**

FTC C0220

BT POLYSACCHARIDE [C0153]

#### **CELLULOSE**

SN

FTC B4416

FOOD ADDITIVE [B2972] BT

UF Celluloses E 460 UF UF **INS 460** 

> If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Food additive. ΑI

> Europe: E 460. Codex: INS 460.

### **CELLULOSE ACETATE**

FTC N0034

BT PLASTIC [N0036]

CA: thermoplastic material made by the esterification of cellulose with acetic anhydride and acetic acid.

#### **CELLULOSE ADDED**

FTC H0795

BT FOOD ADDITIVE ADDED [H0399]

### **CELLULOSE ADDED**

FTC H0218

вт POLYSACCHARIDE ADDED [H0120]

SN Used when cellulose is the second to fifth ingredient in order of predominance or when cellulose content is known

to be above 5%.

### **CELLULOSE DERIVATIVE ADDED**

STABILIZER ADDED [H0368]

Used when a cellulose derivative (e.g., carboxymethyl cellulose, microcrystalline cellulose, etc.) is added to a food SN

at any level.

### **CELLULOSE FILM**

**FTC** M0322

BT NATURAL POLYMER CONTAINER [M0320]

## CELLULOSE-PRODUCING PLANT

FTC B1015

BT POLYSACCHARIDE-PRODUCING PLANT [B1009]

UF fiber-producing plant

### Celluloses

**USE** CELLULOSE [B4416]

### celosia argentea

USE FEATHER COCKSCOMB [B2158]

### **CELTUCE**

FTC B1728

вт LETTUCE [B1390] UF asparagus lettuce UF chinese lettuce

UF lactuca sativa var. asparagina UF lactuca sativa var. augustana ΑI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Lactuca sativa L. [ITIS 36607]

<SCINAM>Lactuca sativa L. var. angustana L. H. Bailey [GRIN 404620]

<SCINAM>Lactuca sativa L. [PLANTS LASA3]

<SCINAM>Lactuca sativa L. [EuroFIR-NETTOX 2007 158]
<SCINAM>Lactuca sativa L. var. angustana L.H.Bailey [DPNL 2003 10657]

Celtuce (\$i\$Lactuca sativa\$/i\$ var. \$i\$asparagina\$/i\$, \$i\$augustana\$/i\$, or \$i\$angustata\$/i\$), also called stem lettuce, celery lettuce, asparagus lettuce, or Chinese lettuce, IPA (UK,US), is a cultivar of lettuce grown primarily for its thick stem, used as a vegetable.[http://en.wikipedia.org/wiki/Celtuce]

#### c-enamel

USE CORN ENAMEL (C-ENAMEL) [N0030]

#### centella asiatica

USE ASIATIC PENNYWORT [B2442]

#### central africa

USE AFRICA, CENTRAL [R0340]

### **CENTRAL AFRICAN REPUBLIC**

FTC R0185

BT AFRICA, CENTRAL [R0340]

US FDA 1995 Code: CF

## **CENTRAL AMERICA**

вт CONTINENTS, REGIONS AND COUNTRIES [R0509]

SN US FDA 1995 Code: QP

## central asia

USE ASIA, CENTRAL [R0346]

### central-american alligator

USE AMERICAN CROCODILE [B3801]

### centrarchidae

SUNFISH FAMILY [B1818] USE

# centrina shark

USE HUMANTIN [B4121]

# centrolophidae

USE **RUFF FAMILY [B2679]** 

# centrolophus niger

USE BLACK RUFF [B2895]

# centrophoridae

**GULPER SHARK FAMILY [B4112]** USE

### centrophorus granulosus

USE **GULPER SHARK [B4113]** 

### centrophorus squamosus

**USE** LEAF-SCALE GULPER SHARK [B4114]

#### centropomidae

USE **SNOOK FAMILY [B1824]** 

#### centropomus undecimalis

USE COMMON SNOOK [B1825]

### centropristis spp.

USE SEA BASS [B2180]

### centropristis striata

USE BLACK SEA BASS [B1438]

### **CENTURY PLANT**

B2002 FTC

BT AGAVE [B1535] UF agave americana agave atrovirens UF american aloe UF maguey

#### сер

USE STEINPILZ [B2033]

### **CEPHALOPHOLIS**

FTC B4015

ВТ SEA BASS FAMILY [B1524]

UF cephalopholis spp.

<SCIFAM>Serranidae [ITIS 167674] ΑI

<SCINAM>Cephalopholis Bloch and Schneider, 1801 [ITIS 167954]

### cephalopholis fulva

CONEY [B2588] USE

### cephalopholis spp.

**USE** CEPHALOPHOLIS [B4015]

### **CEPHALOPOD**

FTC B2116

BT MOLLUSCS [B2112]

UF cephalopoda

<SCICLASS>Cephalopoda Cuvier, 1797 [ITIS 82326] ΑI

<SCICLASS>Cephalopoda [FAO ASFIS CEP]

## cephalopoda

**USE** CEPHALOPOD [B2116]

# cepphus grylle

BLACK GUILLEMOT [B3508] USE

### **CERAMIC**

FTC N0038

FOOD CONTACT SURFACE FROM HUMAN-MADE MATERIAL [N0051]

# CERAMIC OR EARTHENWARE BOTTLE

FTC M0114

BT CERAMIC OR EARTHENWARE CONTAINER [M0116]

### **CERAMIC OR EARTHENWARE BOTTLE, COLOURED**

FTC M0264

BT CERAMIC OR EARTHENWARE BOTTLE [M0114]

#### CERAMIC OR EARTHENWARE BOTTLE, UNCOLOURED

FTC M0265

BT CERAMIC OR EARTHENWARE BOTTLE [M0114]

#### **CERAMIC OR EARTHENWARE CONTAINER**

FTC M0116

BT CONTAINER OR WRAPPING BY MATERIAL [M0202]

### **CERAMIC OR EARTHENWARE CROCK OR JAR**

FTC M0115

BT CERAMIC OR EARTHENWARE CONTAINER [M0116]

### **CERAMIC OR EARTHENWARE JAR, COLOURED**

FTC M0266

BT CERAMIC OR EARTHENWARE CROCK OR JAR [M0115]

#### **CERAMIC OR EARTHENWARE JAR, UNCOLOURED**

FTC M0267

BT CERAMIC OR EARTHENWARE CROCK OR JAR [M0115]

#### cerastoderma edule

USE COMMON COCKLE [B3647]

#### ceratonia siliqua

USE CAROB BEAN [B1366]

### **CEREAL BAR (EUROFIR)**

FTC A1330

BT BREAKFAST CEREAL (EUROFIR) [A0816]

UF flapjack bar UF granola bar UF muesli bar

# cereal grains

USE RICE OR OTHER GRAIN (EUROFIR) [A0814]

# CEREAL OR CEREAL-LIKE MILLING PRODUCTS AND DERIVATIVES (EUROFIR)

FTC A0813

BT GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]

RT MILLED GRAIN OR STARCH PRODUCT (US CFR) [A0149]

RT 03 FLOUR (EFG) [A0693]

RT 065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]

RT 10000203 - FLOUR - CEREAL/PULSE (SHELF STABLE) (GS1 GPC) [A0962]

UF flour or starch

UF milled grain or starch product

SN Renamed from \*FLOUR OR STARCH (EUROFIR)\* (LanguaL 2010).

Al Examples: wheat flour, wholemeal, substitute flours and starches, wheat flour, patent, soya flour, rye flour, whole, potato flour, cornflour, carob flour, rice flour, arrowroot, buckwheat flour, tapioca

### cereal product

USE GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]

### cereal, breakfast

USE BREAKFAST CEREAL (US CFR) [A0258]

# **CEREALS AND CEREAL PRODUCTS (CCFAC)**

FTC A0631

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

### **CEREALS AND CEREAL PRODUCTS (CIAA)**

FTC A0457

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]

RT GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]

RT 50220000 - CEREAL/GRAIN/PULSE PRODUCTS (GS1 GPC) [A0960]

AI CIAA ADD/385/90E Rev 5

#### **CEREALS CONTAINING GLUTEN AND PRODUCTS THEREOF**

FTC P0214

BT FOOD ALLERGEN LABELLING [P0213]

SN Used for cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and

products thereof

Al Regulated by Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 amending

Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.

#### **CERO**

FTC B3986

BT SEERFISH [B3973]
UF scomberomorus regalis

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus regalis (Bloch, 1793) [ITIS 172437] <SCINAM>Scomberomorus regalis (Bloch, 1793) [Fishbase 2004 134] <SCINAM>Scomberomorus regalis (Bloch, 1793) [FAO ASFIS CER] <SCINAM>Scomberomorus regalis (Bloch, 1793) [CEC 1993 988] <SCINAM>Scomberomorus regalis [2010 FDA Seafood List]

### **CERTIFIED COLOR ADDED**

FTC H0133

BT COLOR ADDED [H0150]

SN Used when a color that must be certified by batch as safe to use is added at any level.

# cervidae

USE DEER FAMILY [B1500]

# cervinumida johni

USE LANGOSTINO AMARILLO [B2206]

### cervus canadensis

USE ELK [B1292]

### cervus elaphus

USE RED DEER [B4371]

### cervus elaphus canadensis

USE ELK [B1292]

### cervus nippon

USE SIKA DEER [B1621]

## cervus spp.

USE DEER [B1583]

## cervus timorensis

USE TIMOR DEER [B4276]

### cetacea

USE CETACEAN MARINE MAMMAL [B4164]

#### cetacea

USE MARINE MAMMAL [B1122]

#### **CETACEAN MARINE MAMMAL**

FTC B4164

BT MARINE MAMMAL [B1122]

UF cetacea

Al <SCIORD>Cetacea Brisson, 1762 [ITIS 180403]

The order Cetacea includes the marine mammals commonly known as whales, dolphins, and porpoises. Cetus is Latin and is used in biological names to mean "whale"; its original meaning, "large sea animal", was more general. [http://en.wikipedia.org/wiki/Cetacea]

#### cetengraulis edentulus

USE ATLANTIC ANCHOVETA [B3832]

#### cetengraulis mystecetus

USE PACIFIC ANCHOVETA [B3833]

#### cetraria islandica

USE ICELAND MOSS [B2346]

ceylon

USE SRI LANKA [R0282]

### ceylon spinach

USE MALABAR NIGHTSHADE [B1150]

cha om

USE CLIMBING WATTLE [B2455]

## **CHAA PHLUU**

FTC B2457

BT LEAFY VEGETABLE [B1566]

UF piper sarmentosum

AI <SCIFAM>Piperaceae [ITIS 18224]

<SCINAM>Piper sarmentosum Roxb. [GRIN 423501]

\$i\$Piper sarmentosum\$/i\$ is a plant in the \$i\$Piperaceae\$/i\$ family used in many Southeast Asian cuisines. The leaves are often confused with betel, but they lack the intense taste of the betel leaves and are significantly smaller.[http://en.wikipedia.org/wiki/Piper\_sarmentosum]

## chaceon granulatus

USE PACIFIC DEEP SEA CRAB [B2229]

## chaceon quinquedens

USE RED DEEPSEA CRAB [B1943]

CHAD

FTC R0393

BT AFRICA, CENTRAL [R0340]

SN US FDA 1995 Code: TD

# **CHAIN PICKEREL**

FTC B2334

BT PIKE FAMILY [B1826]
UF eastern pickerel
UF esox niger
UF esox reticulatus

Al <SCIFAM>Esocidae [ITIS 162137]

<SCINAM>Esox niger Lesueur, 1818 [ITIS 162143] <SCINAM>Esox niger Lesueur, 1818 [Fishbase 2004 2712] <SCINAM>Esox niger Lesueur, 1818 [CEC 1993 284] <SCINAM>Esox niger [2010 FDA Seafood List]

#### chamerion angustifolium

USE FIREWEED [B3725]

### chamerion angustifolium ssp. angustifolium

USE FIREWEED [B3725]

#### **CHAMOIS**

FTC B2698

BT ANTELOPE [B1481]
UF rupicapra rupicapra

AI <SCIFAM>Bovidae Gray, 1821 [ITIS 180704] <SCISUBFAM>Caprinae Gray, 1821 [ITIS 552327]

<SCINAM>Rupicapra rupicapra (Linnaeus, 1758) [ITIS 625159]

#### **CHAMOMILE**

FTC B2045

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF common chamomile
UF german chamomile
UF hungarian chamomile
UF matricaria chamomilla
UF scented chamomile
UF scented mayweed

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Matricaria recutita L. [ITIS 38079] <SCINAM>Matricaria chamomilla L. [GRIN 23475] <SCINAM>Matricaria recutita L. [PLANTS MARE6] <SCINAM>Matricaria recutita L. [DPNL 2003 11102]

# CHAMOMILE

**FTC** B2045

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

### chanidae

USE MILKFISH FAMILY [B2548]

channa

USE STRIPED SNAKEHEAD [B2307]

## channa striata

USE STRIPED SNAKEHEAD [B2307]

## **CHANNEL CATFISH**

FTC B1899

BT BULLHEAD CATFISH [B2007]

UF catfish, channel UF ictalurus punctatus

Al <SCIFAM>Ictaluridae Gill, 1861 [ITIS 163995]

<SCINAM>Ictalurus punctatus (Rafinesque, 1818) [ITIS 163998]<SCINAM>Ictalurus punctatus (Rafinesque, 1818) [Fishbase 2004 290]<SCINAM>Ictalurus punctatus (Rafinesque, 1818) [FAO ASFIS ITP]<SCINAM>Ictalurus punctatus (Rafinesque, 1818) [CEC 1993 380]

<SCINAM>Ictalurus punctatus [2010 FDA Seafood List] <SCINAM>Ictalurus punctatus [FDA RFE 2010 23]

# channidae

USE SNAKEHEAD FAMILY [B2309]

### chanos chanos

USE MILKFISH [B1909]

#### **CHANTERELLE**

FTC B1569

BT MUSHROOM [B1467]
UF cantharellus cibarius

Al <SCINAM>Cantharellus cibarius Fr., 1821 [INDEX FUNGORUM 200345]

#### **CHAPARRAL**

FTC B2047

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF larrea mexicana
UF larrea tridentata

### chapote

USE TEXAS PERSIMMON [B4240]

#### **CHAR**

FTC B4051

BT SALMONINS [B3807] UF salvelinus spp.

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Salvelinus Richardson, 1836 [ITIS 161999]

### char, alpine

USE ARCTIC CHAR [B1332]

### **CHARCOAL BROILED**

FTC G0007

BT BROILED OR GRILLED [G0006]

Al Cooked without moisture over direct heat from a charcoal fire.

### **CHARD**

FTC B1175

BT BEET [B1309]
UF beta vulgaris var. cicla

UF leaf beet
UF mangold
UF silver beet

UF spinach beet UF swiss chard

AI <SCIFAM>Chenopodiaceae [ITIS 20504]

<SCINAM>Beta vulgaris ssp. cicla (L.) Koch [ITIS 524868] <SCINAM>Beta vulgaris subsp. vulgaris [GRIN 7057]

<SCINAM>Beta vulgaris L. ssp. cicla (L.) W.D.J. Koch [PLANTS BEVUC]

<SCINAM>Beta vulgaris L. ssp. vulgaris convar. cicla (L.) Alef. [EuroFIR-NETTOX 2007 46]

<SCINAM>Beta vulgaris L. var. cicla L. [DPNL 2003 8007] <SCINAM>Beta vulgaris L. subsp. vulgaris [MANSFELD 276]

## **CHASTE TREE**

FTC B4205

BT VITEX [B2933]
UF abraham's balm
UF chasteberry
UF monk's pepper
UF vitex agnus-castus

Al <SCIFAM>Verbenaceae Adans., nom. cons. [ITIS 32064]

<SCINAM>Vitex agnus-castus L. [ITIS 32221] <SCINAM>Vitex agnus-castus L. [GRIN 41813] <SCINAM>Vitex agnus-castus L. [PLANTS VIAG]

### **CHASTE TREE**

FTC B4205

#### BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

#### chasteberry

USE CHASTE TREE [B4205]

#### chastetree

USE VITEX [B2933]

#### CHAYOTE

FTC B1730

BT FRUIT USED AS VEGETABLE [B1006]

UF christophine
UF mirliton
UF sechium edule

Al <SCIFAM>Cucurbitaceae [ITIS 22337]

<SCINAM>Sechium edule (Jacq.) Sw. [ITIS 22441]
<SCINAM>Sechium edule (Jacq.) Sw. [GRIN 33453]
<SCINAM>Sechium edule (Jacq.) Sw. [PLANTS SEED]
<SCINAM>Sechium edule (Jacq.) Sw. [DPNL 2003 12955]

## cheek and head trimmings

USE JOWL, TRIMMED [Z0040]

#### cheek meat

USE JOWL, TRIMMED [Z0040]

#### **CHEESE (EUROFIR)**

FTC A0784

BT MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]

RT 30 CHEESE (EFG) [A0720]

RT 090 MANUFACTURED MILK PRODUCTS (SINGLE INGREDIENT) OF ANIMAL ORIGIN (LI) (CCPR) [A0775]

RT CHEESE OR CHEESE PRODUCT (US CFR) [A0115]

RT 50131800 - CHEESE/CHEESE SUBSTITUTES (GS1 GPC) [A1030]

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

Cheese is the ripened or unripened soft or semi-hard, hard and extra hard product, which may be coated, and in which the whey protein/casein ratio does not exceed that of milk, obtained by: coagulating wholly or partly... through the action of rennet or other suitable coagulating agents, and by partially draining the whey resulting from such coagulation; and/or processing techniques involving coagulation of the protein of milk and/or products obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003). The group includes goat and sheep cheeses, and cheeses made from sour milk, whey or buttermilk.

### CHEESE ADDED

ΑI

FTC H0143

BT DAIRY PRODUCT ADDED [H0242]

SN Used when cheese is the second to fourth ingredient in order of predominance, excluding water.

### cheese food, cold-pack

USE COLD-PACK CHEESE FOOD (US CFR) [A0126]

### **CHEESE HARDNESS CLASS (CODEX)**

FTC A0315

BT GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS) [A1207]

UF designation according to cheese firmness

This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

# CHEESE HARDNESS CLASS (US CFR)

FTC A0316

BT CURED CHEESE (US CFR) [A0168]

### CHEESE OR CHEESE PRODUCT (US CFR)

FTC A0115

BT DAIRY PRODUCT (US CFR) [A0164]

RT CHEESE (EUROFIR) [A0784]

RT 50131800 - CHEESE/CHEESE SUBSTITUTES (GS1 GPC) [A1030]

Al Natural cheese, cured or uncured, cheese product (which is further processed), or cheese product analog.

# **CHEESE PRODUCT ANALOG (US CFR)**

FTC A0128

BT CHEESE OR CHEESE PRODUCT (US CFR) [A0115]

UF cheese substitute
UF cheese, imitation
UF imitation cheese

Al Food product having functional characteristics similar to those of cheese or cheese product; it may be nutritionally

equivalent or inferior to the product it purports to resemble. The ingredients may or may not be milk-based. An

example is a cheese-like product made from skim milk and vegetable oil.

### cheese product, cold-pack

USE COLD-PACK CHEESE PRODUCT (US CFR) [A0116]

#### **CHEESE RIND, ARTIFICIAL**

FTC Z0148

BT TYPE OF RIND OR CRUST [Z0071]

UF artificial cheese rind

#### **CHEESE RIND, MOLDY**

FTC Z0073

BT TYPE OF RIND OR CRUST [Z0071]

UF mold cheese rind

UF mold rind

### **CHEESE RIND. NATURAL**

FTC Z0147

BT TYPE OF RIND OR CRUST [Z0071]

UF natural cheese rind

## CHEESE RIND, WASHED OR BRUSHED

FTC Z0072

BT TYPE OF RIND OR CRUST [Z0071]

UF brushed cheese rind

UF washed or brushed cheese rind

### cheese substitute

USE CHEESE PRODUCT ANALOG (US CFR) [A0128]

### cheese, club

USE COLD-PACK CHEESE (US CFR) [A0280]

# cheese, cold-pack

USE COLD-PACK CHEESE (US CFR) [A0280]

## cheese, cured

USE CURED CHEESE (US CFR) [A0168]

# cheese, extra hard (codex)

USE EXTRA HARD CHEESE (CODEX) [A0310]

## cheese, imitation

USE CHEESE PRODUCT ANALOG (US CFR) [A0128]

### cheilodactylidae

USE MORWONG FAMILY [B2546]

#### cheilodactylus bergi

USE MORWONG [B2366]

# cheilodactylus variegatus

USE PINTADILLA [B3993]

# cheilopogon spp.

USE FLYINGFISH [B1144]

### cheiragonidae

USE HELMET CRAB FAMILY [B4134]

# chelidonichthys gurnardus

USE GREY GURNARD [B2703]

### chelidonichthys kumu

USE BLUEFIN SEAROBIN [B2249]

### chelonia

USE TURTLE [B1242]

## chelonia mydas

USE GREEN TURTLE [B2412]

#### chelydra serpentina

USE SNAPPING TURTLE [B4385]

## **CHEMICAL FOOD SOURCE**

FTC B1041

B. FOOD SOURCE [B1564]

SN Used when the food product is derived from a nonliving source (e.g., salt, water or synthesized compounds).

### CHEMICAL LEAVENING AGENT ADDED

FTC H0351

BT LEAVENING AGENT ADDED [H0751]

UF baking powder added UF baking soda added

### chenopodium album

USE LAMB'S QUARTER [B1681]

### chenopodium ambrosioides

USE MEXICAN TEA [B2058]

### chenopodium pallidicaule

USE CANIHUA [B3408]

# chenopodium quinoa

USE QUINOA [B2027]

## **CHERIMOYA**

FTC B1687

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF annona cherimola

Al <SCIFAM>Annonaceae [ITIS 18092]

<SCINAM>Annona cherimola Miller [ITIS 506198]
<SCINAM>Annona cherimola Mill. [GRIN 3479]
<SCINAM>Annona cherimola Mill. [PLANTS ANCH9]

<SCINAM>Annona cherimola Mill. [EuroFIR-NETTOX 2007 20]

<SCINAM>Annona cherimola Mill. [DPNL 2003 7535]

<MANSFELD>28726

#### **CHERRY**

FTC B1306

BT STONE FRUIT [B1539]

UF prunus spp.

AI <SCIFAM>Rosaceae [ITIS 24538] <SCIGEN>Prunus L. [ITIS 24762] <SCIGEN>Prunus sp. [GRIN 300491] <SCIGEN>Prunus [DPNL 2003 12258]

### **CHERRY PEPPER**

FTC B2556

BT PUNGENT PEPPER VARIETY [B2633]

UF bird cherry pepper

UF capsicum annuum, cerasiforme group

UF creole cherry pepper
UF hot cherry pepper
hungarian cherry pepper
UF pepper, hot cherry

#### **CHERRY PLUM**

FTC B1676

BT PLUM [B1206]
UF prunus cerasifera

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus cerasifera Ehrh. [ITIS 24772] <SCINAM>Prunus cerasifera Ehrh. [GRIN 29860] <SCINAM>Prunus cerasifera Ehrh. [PLANTS PRCE2]

<SCINAM>Prunus cerasifera Ehrh. [EuroFIR-NETTOX 2007 224]

<SCINAM>Prunus cerasifera Ehrh. [DPNL 2003 12267]

<MANSFELD>9307

### **CHERRY SALMON**

FTC B1108

BT PACIFIC SALMON [B1126]

UF masou salmon
UF oncorhynchus masou

AI <SCIFAM>Salmonidae [ITIS 161978]

<SCINAM>Oncorhynchus masou (Brevoort, 1856) [ITIS 161978]

<SCINAM>Oncorhynchus masou (Brevoort, 1856) [Fishbase 2004 242] <SCINAM>Oncorhynchus masou (Jordan & Oshima 1919) [FAO ASFIS CHE]

<SCINAM>Oncorhynchus masu (Brevoort, 1856) [CEC 1993 244] <SCINAM>Oncorhynchus masou [2010 FDA Seafood List]

### cherry tomato

USE MINIATURE TOMATO [B1608]

# cherrystone clam

USE NORTHERN QUAHOG [B1068]

### **CHERVIL**

FTC B1444

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF anthriscus cerefolium
Al <SCIFAM>Umbelliferae

<SCINAM>Anthriscus cerefolium (L.) Hoffm. [NETTOX]

<GRIN>3595 <MANSFELD>1048

# CHESTNUT

FTC B1544

BT TEMPERATE-ZONE NUT PRODUCING PLANT [B1062]

UF castanea spp.

SN When indexing the chestnut fruit (nut) index both \*CHESTNUT [B1544]\* and \*FRUIT [C0167]\* (or its more precise

narrower terms).

AI <SCIFAM>Fagaceae [ITIS 19275]

<SCIGEN>Castanea P. Mill. [ITIS 19451]
<SCIGEN>Castanea sp. [GRIN 300115]
<SCIGEN>Castanea Mill. [PLANTS CASTA]
<SCIGEN>Castanea [DPNL 2003 8416]

#### CHEWABLE TABLET

FTC E0156

BT TABLET [E0155]

Al Chewable tablets are the tablets which are required to be broken and chewed in between the teeth before ingestion. These tablets are given to the children who have difficulty in swallowing and to the adults who dislike

swallowing. A number of antacid tablets and multivitamin tablets are prepared as chewable tablets.

[http://www.pharmpedia.com/Chewable\_tablets]

## **CHEWING GUM (US CFR)**

FTC A0176

PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

Al An elastic substance flavored and used for chewing; it may be sweetened with a nutritive or nonnutritive sweetener.

[FDA CFSAN 1995]

## **CHEWING GUM BASE (CODEX)**

FTC A0385

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### CHIA

FTC B1723

BT GRAIN OR SEED-PRODUCING PLANT [B1047]

UF salvia chia
UF salvia columbariae
UF salvia hispanica

AI <SCIFAM>Lamiaceae [ITIS 32251] <SCINAM>Salvia hispanica L. [ITIS 32718] <SCINAM>Salvia hispanica L. [GRIN 32939] <SCINAM>Salvia hispanica L. [PLANTS SAHI6]

chick bean

USE GARBANZO BEAN [B1172]

chick pea

USE GARBANZO BEAN [B1172]

# CHICKASAW PLUM

FTC B2743

BT PLUM [B1206] UF prunus angustifolia

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus angustifolia Marsh. [ITIS 24768] <SCINAM>Prunus angustifolia Marsh. [PLANTS PRAN3]

<SCINAM>Prunus angustifolia Marsh. var. angustifolia [PLANTS PRANA]

<SCINAM>Prunus angustifolia Marsh. var. watsonii (Sarg.) Waugh [PLANTS PRANW]

### CHICKEN

FTC B1457

BT POULTRY OR GAME BIRD [B1563]

UF gallus domesticus
UF gallus gallus domesticus

Al <SCIFAM>Phasianidae [ITIS 175861]

<SCINAM>Gallus gallus (Linnaeus, 1758) [ITIS 176086]

### **CHICKEN ADDED**

FTC H0766

MEAT ADDED [H0191] BT

SN Used when chicken meat is added as an ingredient in the food. If organ meat or meat product is added, use the

more precise terms \*ORGAN MEAT ADDED [H0307] and \*MEAT PRODUCT ADDED [H0759]\*.

#### chickling pea

USE WHITE PEA [B3356]

#### chicle tree

**USE** SAPODILLA [B1693]

#### **CHICORY**

FTC B1552

BT LEAFY VEGETABLE [B1566]

UF belgian endive UF cichorium intybus UF monk's beard UF witloof chicory

ΑI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Cichorium intybus L. [ITIS 36763] <SCINAM>Cichorium intybus L. [GRIN 10543] <SCINAM>Cichorium intybus L. [PLANTS CIIN]

<SCINAM>Cichorium intybus L. ssp. intybus Foliosum Group [EuroFIR-NETTOX 2007 82] <SCINAM>Cichorium intybus L. [DPNL 2003 8653]

<MANSFELD>31967

Common chicory, Cichorium intybus, is a somewhat woody, perennial herbaceous plant usually with bright blue flowers, rarely white or pink. Various varieties are cultivated for salad leaves, chicons (blanched buds), or for roots (var. sativum), which are baked, ground, and used as a coffee substitute and additive. It is also grown as a forage crop for livestock. It lives as a wild plant on roadsides in its native Europe, and in North America and Australia, where it has become naturalized.

"Chicory" is also the common name in the United States for curly endive (Cichorium endivia); these two closely related species are often confused.[http://en.wikipedia.org/wiki/Chicory]

## chicozapote

USE SAPODILLA [B1693]

# **CHILDREN LESS THAN FOUR YEARS**

FTC P0256

BT HUMAN, CONSUMER GROUP [P0026]

### CHILE

FTC R0192

BT SOUTH AMERICA [R0364]

SN US FDA 1995 Code: CL

# chile pepper

HOT PEPPER [B1643] USE

### **CHILEAN BLUE MUSSEL**

FTC B3653

вт MUSSEL [B1223] UF mytilus chilensis

<SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451] ΑI

<SCINAM>Mytilus chilensis Hupe, 1854 [FAO ASFIS MYC] <SCINAM>Mytilus chilensis (Hupé, 1854) [CEC 1993 1358]

# **CHILEAN CROAKER**

FTC B1814

BT CILUS [B3908] UF chilean grunt UF cilus gilberti

UF corvina

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Cilus gilberti (Abbott, 1899) [ITIS 646585]

<SCINAM>Cilus gilberti (Abbott, 1899) [Fishbase 2004 26675] <SCINAM>Cilus gilberti (Abbott 1899) [FAO ASFIS IAG] <SCINAM>Cilus gilberti [2010 FDA Seafood List]

### **CHILEAN FLAT OYSTER**

FTC B3671

BT OYSTER [B1224]
UF ostrea chilensis

Al <SCIFAM>Ostreidae Rafinesque, 1815 [ITIS 79866] <SCINAM>Ostrea chilensis Philippi 1845 [FAO ASFIS OCH]

<SCINAM>Ostrea chilensis Philippi, 1847 [CEC 1993 1335]

## chilean grunt

USE CHILEAN CROAKER [B1814]

### **CHILEAN HAKE**

FTC B2643

BT HAKE [B3878]

### **CHILEAN HAKE**

FTC B3890

BT HAKE [B3878]
UF merluccius gayi

Al <SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789]

<SCINAM>Merluccius gayi (Guichenot, 1848) [ITIS 164799]

<SCINAM>Merluccius gayi gayi (Guichenot, 1848) [Fishbase 2004 324] <SCINAM>Merluccius gayi peruanus Ginsburg, 1954 [Fishbase 2004 14693]

<SCINAM>Merluccius gayi (Guichenot, 1848) [FAO ASFIS PHA] <SCINAM>Merluccius gayi (Guichenot, 1848) [CEC 1993 479]

<SCINAM>Merluccius gayi [2010 FDA Seafood List]

### CHILEAN HORSE MACKEREL

FTC B2901

BT SAUREL [B1090]

UF inca scad

UF trachurus murphyi

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Trachurus murphyi Nichols, 1920 [ITIS 168597] <SCINAM>Trachurus murphyi Nichols, 1920 [Fishbase 2004 367] <SCINAM>Trachurus murphyi Nichols, 1920 [FAO ASFIS CJM] <SCINAM>Trachurus murphyi Nichols, 1920 [CEC 1993 661] <SCINAM>Trachurus murphyi [2010 FDA Seafood List]

# **CHILEAN PILCHARD**

FTC B2192

BT PILCHARD [B3853]
UF pacific sardine
UF peruvian sardine
UF sardinops sagax
UF sardinops sagax sagax
UF south american sardine

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Sardinops sagax (Jenyns, 1842) [ITIS 161729]
<SCINAM>Sardinops sagax (Jenyns, 1842) [Fishbase 2004 1477]
<SCINAM>Sardinops sagax de Buen, 1958 [FAO ASFIS CHP]
<SCINAM>Sardinops sagax (Jenyns, 1842) [CEC 1993 198]
<SCINAM>Sardinops sagax [2010 FDA Seafood List]

### chilean silverside

**USE** SOUTH AMERICAN SILVERSIDE [B1885]

#### **CHILEAN STRAWBERRY**

FTC B3338

BT STRAWBERRY [B1393]
UF beach strawberry
UF chiloe strawberry
UF fragaria chiloensis

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Fragaria chiloensis (L.) P. Mill. [ITIS 24625] <SCINAM>Fragaria chiloensis (L.) Mill. [GRIN 246] <SCINAM>Fragaria chiloensis (L.) Mill. [PLANTS FRCH] <SCINAM>Fragaria chiloensis (L.) Mill. [DPNL 2003 9863]

#### chili de ristra pepper

USE NEW MEXICO RED PEPPER [B2558]

# chili pepper

USE HOT PEPPER [B1643]

#### chili verde pepper

USE ANAHEIM PEPPER [B2549]

### **CHILIPEPPER (FISH)**

FTC B1769

BT SCORPIONFISH FAMILY [B1084]

UF sebastes goodei

Al <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes goodei (Eigenmann and Eigenmann, 1890) [ITIS 166722] <SCINAM>Sebastes goodei (Eigenmann & Eigenmann, 1890) [Fishbase 2004 3971] <SCINAM>Sebastes goodei (Eigenmann & Eigenmann, 1890) [FAO ASFIS SGO] <SCINAM>Sebastes goodei [2010 FDA Seafood List]

<SCINAM>Sebastes goodei [FDA RFE 2010 71]

### chiloe strawberry

USE CHILEAN STRAWBERRY [B3338]

### chimaera monstrosa

USE RATFISH [B2878]

### chimaeridae

USE SHORTNOSE CHIMAERA FAMILY [B2882]

### chimaeriformes

USE FISH, CHIMAERIFORM [B2267]

# **CHIMAEROID POISONING**

FTC Z0225

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: CHFP

# china grass

USE RAMIE [B2447]

## **CHINA LOBSTER**

FTC B3600

BT DEEP SEA LOBSTER [B2232]
UF metanephrops sinensis

Al <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops sinensis (Bruce, 1966) [ITIS 552943] <SCINAM>Metanephrops sinensis (Bruce, 1966) [FAO ASFIS MFD]

# CHINA, PEOPLES REPUBLIC OF

FTC R0195

BT ASIA, NORTHEAST [R0347]
UF peoples republic of china
SN US FDA 1995 Code: CN

# CHINA, REPUBLIC OF

FTC R0408

BT ASIA, NORTHEAST [R0347]

UF formosa
UF republic of china

UF taiwan

SN US FDA 1995 Code: TW

### **CHINABERRY**

FTC B2157

BT VEGETABLE-PRODUCING PLANT [B1579]

UF melia azedarach

UF sadao

### **CHINESE ALLIGATOR**

FTC B3800

BT ALLIGATOR [B2440]
UF alligator sinensis

Al <SCIFAM>Alligatoridae [ITIS 202209]

<SCINAM>Alligator sinensis Fauvel, 1879 [ITIS 202209] <SCINAM>Alligator sinensis Fauvel, 1879 [FAO ASFIS GTW] <SCINAM>Alligator sinensis [2010 FDA Seafood List]

### **CHINESE ARTICHOKE**

FTC B2965

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF japanese artichoke
UF stachys affinis
UF stachys sieboldii
AI <SCIFAM>Labiatae

<SCINAM>Stachys affinis Bunge [NETTOX]

<GRIN>35402 <MANSFELD>16641

## chinese banana

USE DWARF BANANA [B1559]

## CHINESE BANYAN

FTC B2824

BT FICUS SPP. [B2922] UF ficus bongoensis UF ficus dekdekena UF ficus sassandrensis UF ficus spragueana UF ficus thonning UF ficus thonningii UF small figtree

Al <SCIFAM>Moraceae [ITIS 19063]

<SCINAM>Ficus thonningii Blume [ITIS 565194]<SCINAM>Ficus thonningii Blume [GRIN 429040]<SCINAM>Ficus thonningii Blume [PLANTS FITH2]

### **CHINESE BOX THORN**

FTC B3411

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF chinese boxthorn
UF chinese desert-thorn
UF chinese wolfberry

UF lycium chinense

AI <SCIFAM>Solanaceae [ITIS 30411]

<SCINAM>Lycium chinense P. Mill. [ITIS 30538] <SCINAM>Lycium chinense Mill. [GRIN 22942] <SCINAM>Lycium chinense Mill. [PLANTS LYCH] <SCINAM>Lycium chinense Mill. [DPNL 2003 10983] <SCINAM>Lycium chinense Mill. [CCPR]

Wolfberry, commercially called goji berry, is the common name for the fruit of two very closely related species: \$i\$Lycium barbarum\$/i\$ and \$i\$Lycium chinense\$/i\$, two species of boxthorn in the family \$i\$Solanaceae\$/i\$ (which also includes the potato, tomato, eggplant, deadly nightshade, chili pepper, and tobacco). It is native to

southeastern Europe and Asia.[http://en.wikipedia.org/wiki/Lycium\_chinense]

#### **CHINESE BOX THORN**

FTC B3411

BT LEAFY VEGETABLE [B1566]

#### chinese boxthorn

USE CHINESE BOX THORN [B3411]

#### chinese broccoli

USE CHINESE KALE [B2421]

#### chinese butternut

USE CHINESE WALNUT [B2616]

### chinese cabbage

USE CHINESE OR CELERY CABBAGE [B1051]

#### chinese cellery

USE LEAF CELERY [B3728]

### **CHINESE CHESTNUT**

FTC B2416

BT CHESTNUT [B1544]
UF castanea mollissima
UF chinese hairy chestnut

SN When indexing the chestnut fruit (nut) index both \*CHINESE CHESTNUT [B2416]\* and \*FRUIT [C0167]\* (or its

more precise narrower terms).

AI <SCIFAM>Fagaceae [ITIS 19275]

<SCINAM>Castanea mollissima Blume [ITIS 501318]
<SCINAM>Castanea mollissima Blume [GRIN 9442]

<SCINAM>Castanea mollissima Blume [PLANTS CAMO83]

<MANSFELD>17775

The Chinese Chestnut (Castanea mollissima) is a species of chestnut native to China. The fruit is a densely spiny cupule 4-8 cm diameter, containing two or three glossy brown nuts. [http://en.wikipedia.org/wiki/Chinese\_chestnut]

# **CHINESE CHIVE**

FTC B2419

BT CHIVE [B1294]
UF allium tuberosum
UF chive, chinese
UF garlic chive
UF oriental garlic

Al <SCIFAM>Liliaceae (Alliaceae)

<SCINAM>Allium tuberosum Rottler ex Spreng. [NETTOX]

<GRIN>2409 <MANSFELD>64

### **CHINESE CRABAPPLE**

FTC B3344

BT CORE OR POME FRUIT [B1599]

UF malus baccata

UF malus baccata var. baccata
AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Malus baccata (L.) Borkh. [ITIS 25256] <SCINAM>Malus baccata (L.) Borkh. [GRIN 23219] <SCINAM>Malus baccata (L.) Borkh. [PLANTS MABA] <SCINAM>Malus baccata (L.) Borkh. [DPNL 2003 11048]

#### chinese date

USE CHINESE RED DATE [B2008]

#### chinese desert-thorn

USE CHINESE BOX THORN [B3411]

#### chinese gooseberry

USE KIWIFRUIT [B1664]

#### chinese grass

USE RAMIE [B2447]

#### chinese hairy chestnut

USE CHINESE CHESTNUT [B2416]

#### chinese jujube

USE CHINESE RED DATE [B2008]

#### **CHINESE KALE**

FTC B2421

BT BRASSICA SPECIES [B3372]
UF brassica oleracea var. alboglabra

UF chinese broccoli

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica oleracea L. [ITIS 23062]

<SCINAM>Brassica oleracea var. alboglabra (L. H. Bailey) Musil [GRIN 7670]

<SCINAM>Brassica alboglabra L.H. Bailey [PLANTS BRAL8]

<SCINAM>Brassica oleracea L. var. alboglabra (L.H.Bailey) [DPNL 2003 8103]

## CHINESE KALE

FTC B2421

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

## CHINESE LANTERN

FTC B2955

<SCINAM>Physalis alkekengi L. [EuroFIR-NETTOX 2007 210]

<MANSFELD>5594

## chinese lettuce

USE CELTUCE [B1728]

## **CHINESE MUD CARP**

FTC B4382

BT CARP OR MINNOW FAMILY [B1921]

UF cirrhinus chinensis

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Cirrhinus chinensis Günther, 1868 [Fishbase 2004 273]

Chinese mud carp (Cirrhinus chinensis) is a species of ray-finned fish in the genus Cirrhinus. Chinese mud carp is an important food fish in Guangdong Province. It is also cultured in this area and Taiwan.

Cantonese and Shunde cuisines often use this fish to make fish balls and dumplings.[http://en.wikipedia.org/wiki/Cirrhinus\_chinensis]

### chinese mustard cabbage

USE MUSTARD CABBAGE [B2397]

#### chinese olive

USE JAVA-ALMOND [B3390]

#### **CHINESE ONION**

FTC B3417

BT ONION [B1300]
UF allium bakeri
UF chinese scallion

UF rakkyo

AI <SCIFAM>Alliaceae

<SCINAM>Allium chinense Don. [CCPR]

<GRIN>101417

### **CHINESE OR CELERY CABBAGE**

FTC B1051

BT BRASSICA SPECIES [B3372]

UF brassica pekinensis

UF brassica rapa var. pekinensis

UF celery cabbage chinese cabbage

UF heading chinese cabbage

UF napa

UF napa cabbage
UF pe-tsai cabbage
UF shantung cabbage

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica rapa subsp. pekinensis (Lour.) Hanelt [GRIN 319636] <SCINAM>Brassica rapa subsp. pekinensis (Lour.) Hanelt [MANSFELD 23998]

<SCINAM>Brassica rapa L. ssp. pekinensis (Lour.) Hanelt [EuroFIR-NETTOX 2007 63]

<SCINAM>Brassica rapa L. subsp. pekinensis (Lour.) Hanelt [DPNL 2003 8122]

# **CHINESE OR CELERY CABBAGE**

FTC B1051

BT HEAD VEGETABLE [B1194]

### chinese parsley

USE CORIANDER [B1381]

## chinese pea

USE PEA, EDIBLE POD CULTIVARS [B1031]

## chinese pear

USE SAND PEAR [B1523]

### **CHINESE PERSIMMON**

FTC B4358

BT PERSIMMON [B1447]
UF diospyros sintenisii

Al <SCIFAM>Ebenaceae [ITIS 23852]

<SCINAM>Diospyros sintenisii (Krug & Urban) Standl. [ITIS 502078] <SCINAM>Diospyros sintenisii (Krug & Urb.) Standl. [GRIN 407718] <SCINAM>Diospyros sintenisii (Krug & Urb.) Standl. [PLANTS DISI3]

# **CHINESE PRESERVING MELON**

FTC B1616

BT SQUASH, GOURD OR PUMPKIN [B2091]

UF ash gourd

UF benincasa ceriflora
UF benincasa hispida

UF chinese watermelon

UF dung gwa
UF kundur
UF tunka
UF wax gourd
UF white gourd
UF white pumpkin
UF zit kwa

#### **CHINESE RADISH**

FTC B1513

BT RADISH [B1315]

UF daikon

UF raphanus sativus longipinnatus

### **CHINESE RED DATE**

FTC B2008

BT JUJUBE [B1311]
UF chinese date
UF chinese jujube
UF common jujube
UF jujube nut
UF red date

UF rhamnus ziziphus
UF ziziphus jujuba
UF ziziphus lotus
UF ziziphus vulgaris
UF ziziphus ziziphus
UF ziziphus sativa

AI <SCIFAM>Rhamnaceae [ITIS 28445]

<SCINAM>Ziziphus zizyphus (L.) Karst. [ITIS 28598] <SCINAM>Ziziphus jujuba Mill. [GRIN 42282] <SCINAM>Ziziphus zizyphus (L.) Karst. [PLANTS ZIZI] <SCINAM>Ziziphus jujuba Mill. [EuroFIR-NETTOX 2007 306]

<SCINAM>Ziziphus jujuba Mill. [DPNL 2003 13992]

# CHINESE RHUBARB

FTC B4229

BT RHUBARB [B1364] UF rheum palmatum

### chinese scallion

USE CHINESE ONION [B3417]

### **CHINESE SEERFISH**

FTC B3988

BT SEERFISH [B3973]
UF scomberomorus sinensis

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus sinensis (Lacepède, 1800) [ITIS 172449] <SCINAM>Scomberomorus sinensis (Lacepède, 1800) [Fishbase 2004 137] <SCINAM>Scomberomorus sinensis (Lacepède, 1800) [FAO ASFIS CHY] <SCINAM>Scomberomorus sinensis (Lacépède, 1800) [CEC 1993 991]

### chinese silk plant

USE RAMIE [B2447]

#### **CHINESE SWAMP CABBAGE**

FTC B2462

BT LEAFY VEGETABLE [B1566]

UF chinese water spinach
UF ipomoea aquatica
UF swamp morning glory
UF swamp morningglory
UF swamp morning-glory
UF water spinach

Al <SCIFAM>Convolvulaceae [ITIS 30648]

<SCINAM>Ipomoea aquatica Forsk. [ITIS 30759] <SCINAM>Ipomoea aquatica Forssk. [GRIN 20138] <SCINAM>Ipomoea aquatica Forssk. [PLANTS IPAQ]

<SCINAM>Ipomoea aquatica Forssk. [EuroFIR-NETTOX 2007 152]

<SCINAM>Ipomoea aquatica Forssk. [DPNL 2003 10480]

<MANSFELD>21561

#### chinese sweet potato

USE LESSER YAM [B3327]

#### **CHINESE TRUFFLE**

FTC B3794

BT TRUFFLE [B1387]
UF tuber indicum
UF tuber sinensis

Al <SCINAM>Tuber indicum Cooke & Massee [INDEX FUNGORUM 188017]

### chinese vegetable marrow

USE FUZZY MELON [B2518]

#### **CHINESE WALNUT**

FTC B2616

BT WALNUT [B1290]
UF chinese butternut
UF juglans mandshurica
UF manchurian walnut
UF walnut, chinese

SN When indexing the chinese walnut fruit (drupe, seed) index both \*CHINESE WALNUT [B2616]\* and \*FRUIT

[C0167]\* (or its more precise narrower terms).

Al <SCIFAM>Juglandaceae [ITIS 19222]

<SCINAM>Juglans mandshurica Maxim. [GRIN 20758] <SCINAM>Juglans mandshurica Maxim. [PLANTS JUMA8]

Juglans mandshurica, the Manchurian walnut, is a deciduous tree of the genus Juglans (section Cardiocaryon), native to the Eastern Asiatic Region (China, Russian Far East, North Korea and South Korea). It grows to about 25 m. The kernels of the nuts are edible, but small and difficult to

extract.[http://en.wikipedia.org/wiki/Juglans\_mandshurica]

# chinese water chestnut

USE CHINESE WATERCHESTNUT [B1026]

### chinese water spinach

USE CHINESE SWAMP CABBAGE [B2462]

## **CHINESE WATERCHESTNUT**

FTC B1026

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF chinese water chestnut
UF eleocharis dulcis
UF ground-chestnut
UF ma-tai water chestnut

UF matting reed UF waternut

AI <SCIFAM>Cyperaceae [ITIS 39357]

- <SCINAM>Eleocharis dulcis (Burman f.) Trin. ex Henschel [ITIS 506699]
- <SCINAM>Eleocharis dulcis (Burm. f.) Trin. ex Hensch. [GRIN 14976]
- <SCINAM>Eleocharis dulcis (Burm.f.) Trinius ex Henschel [MANSFELD 20690]
- <SCINAM>Eleocharis dulcis (Burm.f.) Hensch. [BASIS 126]

#### chinese watermelon

USE CHINESE PRESERVING MELON [B1616]

#### chinese wolfberry

USE CHINESE BOX THORN [B3411]

#### chinese yam

USE LESSER YAM [B3327]

#### chinese-okra

USE ANGLED LOOFAH [B3488]

# **CHINOOK SALMON**

FTC B1132

BT PACIFIC SALMON [B1126]

UF king salmon

UF oncorhynchus tshawytscha

UF salmon, chinook UF spring salmon

Al <SCIFAM>Salmonidae [ITIS 161980]

<SCINAM>Oncorhynchus tshawytscha (Walbaum in Artedi, 1792) [ITIS 161980] <SCINAM>Oncorhynchus tshawytscha (Walbaum, 1792) [Fishbase 2004 244] <SCINAM>Oncorhynchus tshawytscha (Walbaum, 1792) [FAO ASFIS CHI] <SCINAM>Oncorhynchus tshawytscha (Walbaum, 1792) [CEC 1993 247] <SCINAM>Oncorhynchus tshawytscha [2010 FDA Seafood List]

<SCINAM>Oncorhynchus tshawytscha [FDA RFE 2010 44]

### chione californiensis

USE CALIFORNIA VENUS [B3642]

# chione undatella

USE FRILLED VENUS [B3639]

## chionista fluctifraga

USE SMOOTH VENUS [B3640]

## chionoecetes angulatus

USE TRIANGLE TANNER CRAB [B2224]

## chionoecetes bairdi

USE SOUTHERN TANNER CRAB [B1182]

### chionoecetes japonicus

USE JAPANESE SPIDER CRAB [B2225]

### chionoecetes opilio

USE SNOW CRAB [B1497]

## chionoecetes tanneri

USE GROOVED TANNER CRAB [B2223]

## chironja

USE ORANGELO [B4354]

## CHIVE

FTC B1294

BT ALLIUM SPECIES [B4302]
UF allium schoenoprasum

Al <SCIFAM>Liliaceae (Alliaceae)

<SCINAM>Allium schoenoprasum L. [NETTOX]

<GRIN>2369 <MANSFELD>85

CHIVE

FTC B1294

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

chive, chinese

USE CHINESE CHIVE [B2419]

#### CHLAMYDOBACTERIALES AS FOOD SOURCE

FTC B2855

BT BACTERIA [B2846]

Al Index bergeyana, 1966, p.450.

### chlamys delicatula

USE SOUTHERN QUEEN SCALLOP [B4277]

#### chlamys islandica

USE ICELAND SCALLOP [B1947]

#### chlamys opercularis

USE QUEEN SCALLOP [B2715]

#### chlamys varia

**USE** VARIEGATED SCALLOP [B4147]

#### **CHLORIDE ADDED**

FTC H0196

BT MINERAL ADDED [H0159]

SN Used when chloride is added to a food product at any level.

### **CHLORINATED BIPHENYL**

FTC Z0250

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: PCBP

## **CHLOROPHYLLINS**

FTC B3064

BT FOOD ADDITIVE [B2972]

UF Chlorophylls
UF E 140
UF INS 140

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 140.

Codex: INS 140.

#### **CHLOROPHYLLINS ADDED**

FTC H0489

BT FOOD ADDITIVE ADDED [H0399]

#### Chlorophyllins, copper complexes, potassium and sodium salts

USE COPPER COMPLEXES OF CHLOROPHYLLINS [B3069]

#### Chlorophylls

USE CHLOROPHYLLINS [B3064]

#### **CHLOROPHYLLS**

FTC B3065

BT FOOD ADDITIVE [B2972]

UF E 140 UF INS 140

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive; technological purpose(s): colour.

Europe: E 140. Codex: INS 140.

### Chlorophylls

USE CHLOROPHYLLS AND CHLOROPHYLLINS [B4417]

# CHLOROPHYLLS ADDED

FTC H0490

BT FOOD ADDITIVE ADDED [H0399]

# CHLOROPHYLLS AND CHLOROPHYLLINS

FTC B4417

BT FOOD ADDITIVE [B2972]

UF Chlorophylls
UF E 140
UF INS 140

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav index en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 140.

Codex: INS 140.

#### CHLOROPHYLLS AND CHLOROPHYLLINS ADDED

FTC H0796

BT FOOD ADDITIVE ADDED [H0399]

#### Chlorophylls and chlorophyllins, copper complexes

USE COPPER COMPLEXES OF CHLOROPHYLLS, CHLOROPHYLLINS [B4395]

#### Chlorophylls, copper complexes

USE COPPER COMPLEXES OF CHLOROPHYLLS [B3070]

#### chlorophyta

USE ALGAE, GREEN [B2502]

#### **CHOCOLATE CANDY**

FTC A0288

BT SOFT CANDY (US CFR) [A0293]

RT CHOCOLATE OR CHOCOLATE PRODUCT (EUROFIR) [A0839]

RT 10000045 - CHOCOLATE/CHOCOLATE SUBSTITUTES CONFECTIONERY (GS1 GPC) [A0978]
RT 10000046 - CHOCOLATE/SUGAR CANDY COMBINATION - CONFECTIONERY (GS1 GPC) [A0979]

UF candy, chocolate

Al Candy with the predominant ingredient chocolate; includes chocolate bars and other forms when these are

marketed as candy (21 CFR 163).

### **CHOCOLATE COATED OR COVERED**

FTC H0355

BT COATED OR COVERED [H0353]
UF coated or covered with chocolate
UF covered or coated with chocolate

SN Includes chocolate coatings for such products as candy and ice cream products as well as icings and frostings for

such products as cakes and doughnuts.

### chocolate confectionery

USE CHOCOLATE OR CHOCOLATE PRODUCT (EUROFIR) [A0839]

### chocolate flavoring added, artificial

USE ARTIFICIAL CHOCOLATE FLAVORING ADDED [H0394]

## chocolate or cacao product

USE CACAO OR CHOCOLATE PRODUCT (US CFR) [A0272]

### chocolate or cacao product analog

USE CACAO OR CHOCOLATE PRODUCT ANALOG (US CFR) [A0158]

### **CHOCOLATE OR CHOCOLATE PRODUCT (EUROFIR)**

FTC A0839

BT SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835]

RT CHOCOLATE CANDY [A0288] RT 09 CHOCOLATE (EFG) [A0699]

RT 10000045 - CHOCOLATE/CHOCOLATE SUBSTITUTES CONFECTIONERY (GS1 GPC) [A0978]

RT 10000046 - CHOCOLATE/SUGAR CANDY COMBINATION - CONFECTIONERY (GS1 GPC) [A0979]

UF chocolate confectionery

Al Some examples are chocolate slab or bar (e.g. milk chocolate bar, white chocolate bar), filled chocolate candy,

chocolate-coated confectionery bars.

### **CHOCOLATE OR COCOA ADDED**

FTC H0231

BT FLAVORING, SPICE OR HERB ADDED, NATURAL [H0229]

SN Used when chocolate or cocoa is added at any level or when chocolate is used as a coating.

#### **CHOCOLATE OR COCOA ADDED**

FTC H0231

BT FOOD ADDED [H0180]

#### **CHOICE GRADE**

**FTC** Z0010

BT GRADE OF MEAT, U.S. [Z0007]

#### choisum

USE TSAI SHIM [B3374]

#### **CHOKECHERRY**

FTC B2044

BT STONE FRUIT [B1539]
UF prunus virginiana

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus virginiana L. [ITIS 24806] <SCINAM>Prunus virginiana L. [GRIN 30151] <SCINAM>Prunus virginiana L. [PLANTS PRVI] <SCINAM>Prunus virginiana L. [DPNL 2003 12304]

#### chokker sauid

USE CAPE HOPE SQUID [B3691]

#### **CHOLA GUITARFISH**

FTC B4127

BT GUITARFISH [B4130]
UF rhinobatos percellens

Al <SCIFAM>Rhinobatidae Müller and Henle, 1837 [ITIS 160813]

<SCINAM>Rhinobatos percellens (Walbaum, 1792) [ITIS 160817] <SCINAM>Rhinobatos percellens (Walbaum, 1792) [Fishbase 2004 140] <SCINAM>Rhinobatos percellens (Walbaum, 1792) [FAO ASFIS GUD] <SCINAM>Rhinobatos percellens Walbaum, 1792 [CEC 1993 74]

## CHOLECALCIFEROL

FTC B3768

BT VITAMIN D [B3752]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

## **CHOLESTEROL FREE FOOD**

FTC P0042

NO OR REDUCED CHOLESTEROL CLAIM OR USE [P0149]

UF no cholesterol food

food having less than 2 milligrams cholesterol per amount customarily consumed (or for meals and main dishes, less than 2 milligrams cholesterol per labeled serving). Such food must contain no ingredient that contains cholesterol except where the ingredient listed has been footnoted '\*adds a trivial amount of cholesterol'. If the food contains less than 2 milligrams cholesterol per amount customarily consumed by special processing and the total fat exceeds 13 grams cholesterol per amount or labeled serving, the amount of cholesterol must be 'Substantially

less' (25%) than in a comparable food with significant market share (5% of market).

### cholesterol removed

USE FAT REMOVED [H0161]

## **CHOLESTEROL SPECIAL CLAIM OR USE**

FTC P0041

BT NUTRITION-RELATED CLAIM OR USE [P0065]

All narrower term definitions extracted from 58 Federal Register 2302, January 6, 1993, part 101.62(d).

### cholla

ΑI

USE PRICKLY PEAR [B1672]

#### cholla cactus

USE PRICKLY PEAR [B1672]

#### chondrichthyes

USE FISH, CARTILAGINOUS [B1007]

#### chondrostoma nasus

USE SNEEP [B3476]

#### **CHONDRUS**

FTC B2500

BT ALGAE, RED [B1743]

AI <SCIFAM>Gigartinaceae [ITIS 12091]

<SCIGEN>Chondrus J. Stackhouse, 1797 [ITIS 12091]

#### chondrus crispus

USE IRISH MOSS [B1742]

#### chopped

USE DIVIDED INTO PIECES, THICKNESS <0.3 CM. [E0100]

#### chop-suey green

USE JAPANESE-GREEN [B3412]

#### **CHOSA HERRING**

FTC B3848

BT PACIFIC HERRING [B1575]
UF clupea pallasii suworowi

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Clupea pallasii suworowi Rabinerson, 1927 [Fishbase 2004 47570]

### choufa

USE NUTSEDGE [B2159]

## christmas berry tree

USE BRAZILIAN PEPPER TREE [B2347]

## **CHRISTMAS ISLAND**

FTC R0197

BT AUSTRALIA [R0117]

SN US FDA 1995 Code: CX

## christophine

USE CHAYOTE [B1730]

### **CHRIST'S THORN**

FTC B2795

BT JUJUBE [B1311]

UF kurna

UF rhamnus spina-christi
UF syrian christ-thorn
UF ziziphus spina-christi

AI <SCINAM>Ziziphus spina-christi (L.) Desf. [GRIN 42295] <SCINAM>Ziziphus spina-christi (L.) Desf. [DPNL 2003 13993]

### **CHROMIUM ADDED**

FTC H0778

BT MINERAL ADDED [H0159]

### chrysanthemum coronarium

USE GARLAND CHRYSANTHEMUM [B1740]

### chrysanthemum parthenium

USE FEVERFEW [B2054]

### chrysanthemum, garland

USE GARLAND CHRYSANTHEMUM [B1740]

### chrysobalanus

USE COCO PLUM [B2763]

# chrysobalanus elipticus

USE COCO PLUM [B2763]

### chrysobalanus icaco

USE COCO PLUM [B2763]

### chrysobalanus orbicularis

USE COCO PLUM [B2763]

# chrysobalanus purpureus

USE COCO PLUM [B2763]

## chrysophrys auratus

**USE** RED HAWAIIAN PORGY [B1815]

#### chrysophrys unicolor

USE SEA BREAM [B2388]

## CHRYSOPHYLLUM

FTC B2843

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

**UF** chrysophyllum spp.

AI <SCIFAM>Sapotaceae [ITIS 23802]

<SCIGEN>Chrysophyllum L. [ITIS 23810] <SCIGEN>Chrysophyllum sp. [GRIN 310664] <SCIGEN>Chrysophyllum L. [PLANTS CHRYS5] <SCIGEN>Chrysophyllum [DPNL 2003 8640]

### chrysophyllum albidum

USE WHITE STAR APPLE [B2764]

# chrysophyllum autranianum

USE GAMBEYA [B2790]

# chrysophyllum cainito

USE STAR APPLE [B2036]

# chrysophyllum spp.

USE CHRYSOPHYLLUM [B2843]

chub

USE LAKE HERRING [B1118]

## chub (carp)

USE COMMON CARP [B1228]

# **CHUB MACKEREL**

FTC B1570

BT MACKEREL [B1043]
UF pacific mackerel

UF scomber japonicus

AI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomber japonicus Houttuyn, 1782 [ITIS 172412]
<SCINAM>Scomber japonicus Houttuyn, 1782 [Fishbase 2004 117]
<SCINAM>Scomber japonicus Houttuyn, 1782 [FAO ASFIS MAS]
<SCINAM>Scomber japonicus Houttuyn, 1782 [CEC 1993 972]
<SCINAM>Scomber japonicus [2010 FDA Seafood List]
<SCINAM>Scomber japonicus [FDA RFE 2010 61]

### **CHUB MACKEREL**

FTC B3974

BT MACKEREL FAMILY [B1426]

UF indian mackerel UF rastrelliger spp.

AI <SCIFAM>Scombridae [ITIS 172398]

<SCIGEN>Rastrelliger Jordan and Starks in Jordan and Dickerson, 1908 [ITIS 172461]

#### **CHUCK**

FTC Z0021

BT CUT OF MEAT, U.S. [Z0008]

chufa

USE NUTSEDGE [B2159]

### **CHUM SALMON**

FTC B1115

BT PACIFIC SALMON [B1126]

UF keta salmon
UF oncorhynchus keta
UF salmon, chum

Al <SCIFAM>Salmonidae [ITIS 161976]

<SCINAM>Oncorhynchus keta (Walbaum in Artedi, 1792) [ITIS 161976]
<SCINAM>Oncorhynchus keta (Walbaum, 1792) [Fishbase 2004 241]
<SCINAM>Oncorhynchus keta (Walbaum, 1792) [FAO ASFIS CHU]
<SCINAM>Oncorhynchus keta (Walbaum, 1792) [CEC 1993 242]
<SCINAM>Oncorhynchus keta [2010 FDA Seafood List]

## **CHUTNEY OR PICKLE (EUROFIR)**

FTC A0860

BT CONDIMENT (EUROFIR) [A0858]
RT RELISH (US CFR) [A0225]

RT VEGETABLE PICKLE (US CFR) [A0271]

RT 50171900 - PICKLES/RELISHES/CHUTNEYS/OLIVES (GS1 GPC) [A1175]

RT PICKLED [H0190] UF pickle; relish

Al Product prepared by immersing fruits, vegetables, or other ingredients, such as spices and sweeteners, in a brine or an acid solution. Used to enhance the flavour of other food products. Examples are mango chutney, dill pickle, mixed pickle, relish.

### **CHUTNEY OR PICKLE (EUROFIR)**

FTC A0860

BT VEGETABLE PRODUCT (EUROFIR) [A0827]

## CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES

FTC A0357

BT PRODUCT TYPE, EUROPEAN UNION [A0356]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

### cicer arietinum

USE GARBANZO BEAN [B1172]

### **CICHLID FAMILY**

FTC B1831

BT FISH, PERCIFORM [B1581]

UF cichlidae

AI <SCIFAM>Cichlidae [ITIS 169770] <SCIFAM>Cichlidae [FAO ASFIS CIX] <SCIFAM>Cichlidae [CEC 1993 822]

cichlidae

USE CICHLID FAMILY [B1831]

cichorium endivia

USE BROADLEAVED ENDIVE [B2942]

cichorium endivia

USE ENDIVE [B1314]

cichorium endivia

USE ESCAROLE [B1446]

cichorium intybus

USE CHICORY [B1552]

cichorium intybus

USE RADICCHIO [B2452]

cichorium intybus ssp. intybus

USE COFFEE CHICORY [B2943]

cichorium intybus ssp. intybus

USE SUGAR LOAF CHICORY [B4329]

cider tree

USE SCLEROCARYA [B2822]

CIDER, PERRY OR SIMILAR DRINK (EUROFIR)

FTC A0848

BT ALCOHOLIC BEVERAGE (EUROFIR) [A0846]
RT 10000181 - CIDER/PERRY (GS1 GPC) [A0883]

Al includes apple cider, perry (made by fermenting pear juice)

**CIGUATOXIC** 

FTC Z0224

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: CGTX

cilantro

USE CORIANDER [B1381]

**CILUS** 

FTC B3908

BT DRUM FAMILY [B2005]

UF cilus spp.

AI <SCIFAM>Sciaenidae [ITIS 169237] <SCIGEN>Cilus Delfin, 1900 [ITIS 646494]

cilus gilberti

USE CHILEAN CROAKER [B1814]

#### cilus spp.

USE CILUS [B3908]

#### cinnamomum burmannii

USE CASSIA, BATAVIA [B1556]

#### cinnamomum cassia

USE CINNAMON, CHINESE [B1572]

### cinnamomum lourieri

USE CINNAMON, SAIGON [B1590]

#### cinnamomum verum

USE CINNAMON [B1472]

# cinnamomum zeylanicum

USE CINNAMON [B1472]

### **CINNAMON**

FTC B1472

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF cassia

UF cinnamomum verum
UF cinnamomum zeylanicum

Al <SCIFAM>Lauraceae [ITIS 18145]

<SCINAM>Cinnamomum verum J. Presl [ITIS 501529] <SCINAM>Cinnamomum verum J. Presl [GRIN 70183] <SCINAM>Cinnamomum verum J. Presl [PLANTS CIVE2]

<SCINAM>Cinnamomum verum J.Presl [EuroFIR-NETTOX 2007 86]

<SCINAM>Cinnamomum verum J.Presl [DPNL 2003 8668]

<MANSFELD>15093

### **CINNAMON FERN**

FTC B2017
BT FERN [B2453]
UF buckhorn (osmunda)
UF fiddlehead fern
UF osmunda cinnamomea

# **CINNAMON, CHINESE**

FTC B1572

BT CINNAMON [B1472]
UF cassia, chinese
UF cinnamomum cassia
AI <SCIFAM>Lauraceae

<SCINAM>Cinnamomum aromaticum Nees [NETTOX]

<GRIN>70182 <MANSFELD>15074

# **CINNAMON, SAIGON**

FTC B1590

BT CINNAMON [B1472]
UF cassia, saigon
UF cinnamomum lourieri

# **CIPOLLINI**

FTC B2355

BT ALLIUM SPECIES [B4302]

UF allium cepa
UF cipollini onion

#### **CIPOLLINI**

FTC B2355

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

### cipollini onion

USE CIPOLLINI [B2355]

#### cirrhinus chinensis

USE CHINESE MUD CARP [B4382]

#### cirrhitidae

USE HAWKFISH FAMILY [B1934]

#### **CIRRIPED**

FTC B2128

BT CRUSTACEAN [B1374]

UF barnacles UF bernacles UF cirripedia

Al <SCIINFCLASS>Cirripedia Burmeister, 1834 [ITIS 89433]

#### cirripedia

USE CIRRIPED [B2128]

#### **CIRUELA**

FTC B2398

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF spondias dulcis
UF spondias lutea
UF spondias mombin
UF spondias purpurea
UF spondias spp.

AI <SCIFAM>Anacardiaceae [ITIS 28771]
<SCIGEN>Spondias L. [ITIS 28815]
<SCIGEN>Spondias sp. [GRIN 312460]
<SCIGEN>Spondias L. [PLANTS SPOND]
<SCIGEN>Spondias [DPNL 2003 13276]

### cisco

USE LAKE HERRING [B1118]

### cisco or whitefish

USE WHITEFISH OR CISCO [B1565]

### CITRIC ACID

FTC B1650

BT FOOD ADDITIVE [B2972]

UF E 330 UF INS 330

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, antioxidant, sequestrant.

Europe: E 330. Codex: INS 330.

#### CITRIC ACID

FTC B3066

CITRIC ACID [B1650] BT

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

<SOURCE>If used for food additives, this descriptor refers to the European Commission food additive regulation according to the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

### CITRIC ACID ADDED

FTC. H0491

BT FOOD ADDITIVE ADDED [H0399]

#### CITRIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS

Standard for Food Additives (CODEX STAN 192)

**FTC** B3067

BT FOOD ADDITIVE [B2972]

UF Citric and fatty acid esters of glycerol

UF E 472c UF INS 472c

If used for food additives, this descriptor refers to the European Commission food additive regulation according to SN COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): antioxidant synergist, dough conditioner, emulsifier, sequestrant, stabilizer.

Europe: E 472c. Codex: INS 472c.

### CITRIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED

**FTC** H0492

BT FOOD ADDITIVE ADDED [H0399]

# Citric and fatty acid esters of glycerol

CITRIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3067] USE

### **CITRON**

FTC B1211

CITRUS FAMILY [B1139] вт

UF citrus medica

<SCIFAM>Rutaceae [ITIS 28848] ΑI

<SCINAM>Citrus medica L. [ITIS 28886] <SCINAM>Citrus medica L. [GRIN 10745] <SCINAM>Citrus medica L. [PLANTS CIME3]

<SCINAM>Citrus medica L. [EuroFIR-NETTOX 2007 95]

<SCINAM>Citrus medica L. var. medica [DPNL 2003 8698]

#### <MANSFELD>7611

### **CITRON MELON**

FTC B2041

BT WATERMELON [B1391]
UF citrullus lanatus var. citroides
UF citrullus vulgaris var. citroides

UF preserving melon
UF stock melon

Al <SCIFAM>Cucurbitaceae [ITIS 22337]

<SCINAM>Citrullus lanatus var. citroides (Bailey) Mansf. [ITIS 527395] <SCINAM>Citrullus lanatus var. citroides (L. H. Bailey) Mansf. [GRIN 314922]

<SCINAM>Citrullus lanatus (Thunb.) Matsum. & Nakai var. citroides (L.H. Bailey) Mansf. [PLANTS CILAC]

#### citrullus lanatus

USE WATERMELON [B1391]

# citrullus lanatus var. citroides

USE CITRON MELON [B2041]

#### citrullus vulgaris

USE WATERMELON [B1391]

### citrullus vulgaris var. citroides

USE CITRON MELON [B2041]

#### citrus x limonia

USE MANDARIN LIME [B4214]

### citrus x oliveri

USE AUSTRALIAN SUNRISE LIME [B4306]

# citrus ×aurantium

USE BERGAMOT ORANGE [B1898]

## citrus xtangelo

USE TANGELO [B1473]

# citrus aurantiifolia

USE LIME (CITRUS) [B1067]

## citrus aurantium

USE SOUR ORANGE [B1193]

# citrus aurantium bergamia

USE BERGAMOT ORANGE [B1898]

# citrus aurantium subsp. nastridaidai

USE SUMMER ORANGE [B2315]

# citrus aurantium var. aurantium

USE SOUR ORANGE [B1193]

# citrus australasica

USE AUSTRALIAN FINGER LIME [B4305]

# citrus australis

USE AUSTRALIAN ROUND LIME [B4304]

### citrus bergamia

USE BERGAMOT ORANGE [B1898]

## citrus clementina

USE CLEMENTINE [B1751]

### citrus decumana

USE PUMMELO [B2018]

### citrus deliciosa

USE ITALIAN TANGERINE [B4216]

### citrus deliciosa

USE MANDARIN ORANGE [B1429]

### **CITRUS ENAMEL**

FTC N0018

BT COATING ENAMEL [N0024]

# **CITRUS FAMILY**

FTC B1139

BT FRUIT-PRODUCING PLANT [B1140]

UF rutaceae

Al <SCIFAM>Rutaceae [ITIS 28848]

Rutaceae, commonly known as the rue or citrus family, is a family of flowering plants, usually placed in the order Sapindales.[http://en.wikipedia.org/wiki/Rutaceae]\$br /\$Citrus is a common term and genus (\$i\$Citrus\$/i\$) of flowering plants in the rue family, \$i\$Rutaceae\$/i\$. Citrus is believed to have originated in the part of Southeast Asia bordered by Northeastern India, Myanmar (Burma) and the Yunnan province of China. Citrus fruit has been cultivated in an ever-widening area since ancient times; the best-known examples are the oranges, lemons, grapefruit, and limes.[http://en.wikipedia.org/wiki/Citrus]

### **CITRUS FAMILY**

FTC B1139

BT PLANT ACCORDING TO FAMILY [B3357]

# citrus grandis

USE PUMMELO [B2018]

# citrus hystrix

USE KAFFIR LIME [B4339]

# citrus limon

USE LEMON [B1275]

# citrus madurensis

USE CALAMONDIN [B2625]

### citrus maxima

USE PUMMELO [B2018]

### citrus medica

USE CITRON [B1211]

## citrus medica var. acida

USE LIME (CITRUS) [B1067]

## citrus medica var. limonum

USE LEMON [B1275]

# citrus natsudaidai

USE SUMMER ORANGE [B2315]

# citrus nobilis cv. king

USE KING ORANGE [B2468]

citrus nobilis cv. temple

USE TEMPLE ORANGE [B2469]

citrus nobilus

USE MANDARIN ORANGE [B1429]

citrus paradisi

USE GRAPEFRUIT [B1507]

citrus reshni

USE CLEOPATRA ORANGE [B4353]

citrus reticulata

USE MANDARIN ORANGE [B1429]

citrus reticulata x citrus paradisi

USE UGLI FRUIT [B1502]

citrus reticulata cv. clementine

USE CLEMENTINE [B1751]

citrus reticulata cv. owan

USE SATSUMA ORANGE [B2722]

citrus sinensis

USE BLOOD ORANGE [B4313]

citrus sinensis

USE ORANGE [B1339]

citrus tangelo

USE TANGELO [B1473]

citrus tangerina

USE TANGERINE [B4217]

citrus tankan

USE TANKAN MANDARIN [B4355]

citrus temple

USE TEMPLE ORANGE [B2469]

citrus unshia

USE MANDARIN ORANGE [B1429]

citrus unshiu

USE SATSUMA ORANGE [B2722]

citrus vulgaris

USE SOUR ORANGE [B1193]

citrus x paradisi

USE GRAPEFRUIT [B1507]

citrus x tangelo

USE TANGELO [B1473]

CLAM

FTC B1331

BT BIVALVE [B2113]

### clam, cherrystone

USE NORTHERN QUAHOG [B1068]

clam, hen

USE HEN CLAM [B2590]

clam, pacific geoduck

USE PACIFIC GEODUCK [B2538]

## **CLARIFYING AGENT (CODEX)**

FTC A0386

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

clariidae

USE LABYRINTH CATFISH FAMILY [B1901]

# CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS)

FTC A0643

BT PRODUCT TYPE, INTERNATIONAL [A0352]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Codex Alimentarius, Volume 2 - 1993, Section 2: Pesticide Residues in Food.

The Codex Classification of food and animal feed commodities moving in trade and the description of the various items and groups of food and animal feedstuffs included in the present document have been developed by the Codex Committee on Pesticide Residues. It was first adopted by the 18th Session of the Codex Alimentarius Commission, (1989).

The Codex Classification includes food commodities and animal feedstuffs for which Codex maximum residue limits will not necessarily be established. The Classification is intended to be as complete a listing of food commodities in trade as possible, classified into groups on the basis of the commodity's similar potential for pesticide residues.

The Classification may also be appropriate for other purposes such as setting maximum levels for other types of residues or for other contaminants in food. The Codex Classification should be consulted in order to obtain a precise description of the food or animal feed commodities and, especially, in cases where Codex maximum residue limits have been set for groups of food and groups of animal feedstuffs. The Codex Classification is intended to promote harmonization of the terms used to describe commodities which are subject to maximum residue limits and of the approach to grouping commodities with similar potential for residue for which a common group maximum residue limit can be set.

# CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY

FTC A1220

ΑI

BT PRODUCT TYPE, EUROPEAN UNION [A0356]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Top level classes as defined in COMMISSION REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council to establish Annex I listing the food and feed products to which maximum levels for pesticide residues apply. Further ammended and updated by COMMISSION REGULATION (EU) No 600/2010 of 8 July 2010.[http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2010:174:0018:0039:EN:PDF]

## **CLAWED LOBSTER FAMILY**

FTC B1986

BT LOBSTER [B1505]
UF clawed lobsters
UF nephropidae

AI <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307] <SCIFAM>Nephropidae [FAO ASFIS NEX]

# clawed lobsters

USE CLAWED LOBSTER FAMILY [B1986]

# claytonia perfoliata

USE WINTER-PURSLANE [B3420]

### clear plate

USE SHOULDER (MEAT CUT) [Z0043]

#### **CLEMENTINE**

FTC B1751

BT CITRUS FAMILY [B1139]

UF citrus clementina

UF citrus reticulata cv. clementine
AI <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus clementina hort. ex Tanaka [GRIN 314344]

<SCINAM>Citrus clementina Hort. ex Tan. [EuroFIR-NETTOX 2007 533] <SCINAM>Citrus clementina hort. ex Tanaka [DPNL 2003 8690]

### **CLEOPATRA ORANGE**

FTC B4353

BT MANDARIN ORANGE [B1429]

UF citrus reshni
UF spice mandarin

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus reshni hort. ex Tanaka [GRIN 314357]

This species is the chota or billi kichili of India and the Cleopatra mandarin of the United States. The tree is attractive, round-topped, symmetrical, and thornless, with small, dark-green leaves. The fruit is orange-red, small, oblate, and highly depressed at the apex, with thin, somewhat rough rind. The flesh texture is soft and juicy and the flavor is somewhat acid. Seeds are small, polyembryonic, and have green cotyledons.<br/>

| The flesh texture is soft and juicy and the flavor is somewhat acid. Seeds are small, polyembryonic, and have green cotyledons.<br/>
| The flesh texture is soft and juicy and the flavor is somewhat acid. Seeds are small, polyembryonic, and have green cotyledons.

Considered to be native to India and said to have been introduced into Florida from Jamaica sometime prior to 1888, Citrus reshni is increasingly important as a rootstock in the United States and elsewhere. It is an attractive ornamental and bears fruit the year round.[http://websites.lib.ucr.edu/agnic/webber/Vol1/Chapter4.html]

### clidoderma asperrimum

USE ROUGHSCALE FLOUNDER [B2000]

### **CLIMATIC ZONE**

FTC R0193

R. GEOGRAPHIC PLACES AND REGIONS [R0010]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al US FDA 1995 Code: CLZ

Source--National Geographic Atlas of the World, Revised 6th Edition, 1992. All terms from Vladimir Koppen system based on precipitation, temperature and vegetation.

### **CLIMBING FIG**

FTC B3332

BT FICUS SPP. [B2922]

UF ficus pumila

AI <SCIFAM>Moraceae [ITIS 19063]

<SCINAM>Ficus pumila L. [ITIS 502618] <SCINAM>Ficus pumila L. [GRIN 16951] <SCINAM>Ficus pumila L. [PLANTS FIPU2] <SCINAM>Ficus pumila L. [DPNL 2003 9819]

# **CLIMBING PERCH**

FTC B2529

BT CLIMBING PERCH FAMILY [B2422]

UF anabas testudineus

Al <SCIFAM>Anabantidae [ITIS 172583]

<SCINAM>Anabas testudineus (Bloch, 1792) [ITIS 172585] <SCINAM>Anabas testudineus (Bloch, 1792) [Fishbase 2004 495] <SCINAM>Anabas testudineus (Bloch, 1792) [FAO ASFIS FPC] <SCINAM>Anabas testudineus (Bloch, 1795) [CEC 1993 1028] <SCINAM>Anabas testudineus [2010 FDA Seafood List]

# **CLIMBING PERCH FAMILY**

FTC B2422

BT FISH, PERCIFORM [B1581]

UF anabantidae UF gurami

AI <SCIFAM>Anabantidae [ITIS 172583]

### **CLIMBING WATTLE**

FTC B2455

BT LEAFY VEGETABLE [B1566]

UF acacia pennata UF cha om

Al SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Acacia pennata (L.) Willd. [GRIN 954]

\$i\$Acacia pennata\$/i\$ (English: Climbing wattle, Thai: Cha-om, Burmese Su pout ywet) is a species of acacia which is native to South and Southeast Asia. In Burma, Laos and Thailand, the feathery shoots of Acacia pennata are used in soups, curries, omelettes and stir-fries. The edible shoots are picked up before they become tough and thorny.[http://en.wikipedia.org/wiki/Cha\_om]

### clingstone peach

USE PEACH, CLINGSTONE [B1593]

### clinocardium californiense

USE CALIFORNIA COCKLE [B3649]

## clinocardium nuttallii

USE NUTTALL COCKLE [B3652]

### **CLOSING CAP OR LID**

FTC M0423

BT SEALING/CLOSING ELEMENT [M0220]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

### **CLOSING CAPSULE**

FTC M0424

BT CLOSING CAP OR LID [M0423]

cloth

USE TEXTILE OR FABRIC [N0045]

cloth bag

USE TEXTILE OR FABRIC BAG [M0158]

# **CLOTTING ENZYME ADDED**

FTC H0298

BT ENZYMATICALLY MODIFIED [H0252]

UF rennin (rennet) coagulated

SN Used when a clotting enzyme is added to a food product at any level.

# **CLOUD EAR FUNGUS**

FTC B3723

BT BLACK FUNGUS [B1741]
UF auricularia polytricha
UF hirneola polytricha
UF tree ear fungus
UF wood ear fungus

AI <SCINAM>Auricularia polytricha (Mont.) Sacc., 1885 [INDEX FUNGORUM 156825]

# cloud ears fungus

USE BLACK FUNGUS [B1741]

# **CLOUD PRODUCING AGENT (CODEX)**

FTC A0387

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

# **CLOUD PRODUCING AGENT IN NON-ALCOHOLIC BEVERAGES (CODEX)**

FTC A0388

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### **CLOUDBERRY**

FTC B2029

BT BERRY, BRAMBLE [B1121]

UF baked apple berry

UF malka

UF rubus chamaemorus

UF salmonberry UF yellowberry

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus chamaemorus L. [ITIS 24850]
<SCINAM>Rubus chamaemorus L. [GRIN 32286]
<SCINAM>Rubus chamaemorus I. [PLANTS RUCH

<SCINAM>Rubus chamaemorus L. [PLANTS RUCH] <SCINAM>Rubus chamaemorus L. [EuroFIR-NETTOX 2007 248]

<SCINAM>Rubus chamaemorus L. [DPNL 2003 12665]

<MANSFELD>8377

#### CLOVE

FTC B1255

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF caryophyllus
UF eugenia aromatica
UF syzygium aromaticum
AI <SCIFAM>Myrtaceae

<SCINAM>Syzygium aromaticum (L.) Merr. & L.M. Perry [NETTOX]

<GRIN>50069 <MANSFELD>12338

# CLOVER

FTC B1254

BT SUGAR-PRODUCING PLANT [B1012]

UF trifolium spp.

# **CLOWN FIG**

FTC B2539

BT FICUS SPP. [B2922]

UF ficus aspera
UF mosaic fig

Al <SCINAM>Ficus aspera G. Forst. [GRIN 16772]

# club cheese

USE COLD-PACK CHEESE (US CFR) [A0280]

# clupea alosa

USE ALLIS SHAD [B3863]

### clupea harengus

USE ATLANTIC HERRING [B1586]

# clupea harengus harengus

USE ATLANTIC HERRING [B1586]

# clupea harengus membras

USE BALTIC HERRING [B3841]

# clupea harengus pallasi

USE PACIFIC HERRING [B1575]

### clupea pallasi

USE PACIFIC HERRING [B1575]

# clupea pallasii

USE PACIFIC HERRING [B1575]

# clupea pallasii marisalbi

USE WHITE SEA HERRING [B3847]

# clupea pallasii suworowi

USE CHOSA HERRING [B3848]

# clupea spp.

USE HERRING [B1414]

# clupea sprattus

USE SPRAT [B1235]

# clupeidae

USE HERRING FAMILY [B1124]

# clupeiformes

USE FISH, CLUPEIFORM [B1601]

# **CLUPEOTOXIC POISONING**

FTC Z0226

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: CPFP

# cluster bean

USE GUAR [B1334]

# cluster mallow

USE MALLOW [B3413]

# **CLUSTER PEPPER**

FTC B2635

BT PUNGENT PEPPER VARIETY [B2633]
UF capsicum annuum, fasciculatum group

UF red cluster pepper

### coalfish

USE SAITHE [B1440]

# coarsely grated

USE DIVIDED INTO PIECES, THICKNESS <0.3 CM. [E0100]

# coarsely ground

USE DIVIDED INTO PIECES, THICKNESS <0.3 CM. [E0100]

# coated

USE ENCAPSULATED [H0781]

# **COATED OR COVERED**

FTC H0353

BT INGREDIENT ADDED [H0225]

UF covered or coated

UF glazed

#### coated or covered with carob

USE CAROB COATED OR COVERED [H0357]

#### coated or covered with chocolate

USE CHOCOLATE COATED OR COVERED [H0355]

#### coated or covered with sugar

USE SUGAR COATED OR COVERED [H0354]

#### **COATING ENAMEL**

FTC N0024

BT FOOD CONTACT SURFACE FROM HUMAN-MADE MATERIAL [N0051]

Al A class of coatings that contains a specially prepared vehicle, instead of raw oil. Sometimes referred to as varnish

or lacquer.

#### **COBBLERFISH**

FTC B3967

BT JACK FAMILY [B1755]

UF alectis spp. UF threadfish

Al <SCIFAM>Carangidae [ITIS 168584]

<SCIGEN>Alectis Rafinesque, 1815 [ITIS 168600]

### COCA

FTC B2053

BT PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B1013]

UF erythroxylum coca

# COCA

FTC B2053

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

# coccinea cordifolia

USE IVY GOURD [B2420]

# coccinea grandis

USE IVY GOURD [B2420]

# coccinea indica

USE IVY GOURD [B2420]

## coccoloba uvifera

USE SEA-GRAPE [B3389]

## **COCHINEAL, CARMINIC ACID, CARMINES**

FTC B3068

BT FOOD ADDITIVE [B2972]

UF Carmines
UF E 120
UF INS 120

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general

[http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): colour.

> Europe: E 120. Codex: INS 120.

### **COCHINEAL, CARMINIC ACID, CARMINES ADDED**

FTC H0493

вт FOOD ADDITIVE ADDED [H0399]

### cochlearia officinalis

USE SCURVY-GRASS [B2945]

cock

USE ROOSTER [B1714]

cockerel

USE ROOSTER [B1714]

# COCKLE

FTC B1317

вт BIVALVE [B2113]

UF cardiidae

ΑI <SCIFAM>Cardiidae Lamarck, 1809 [ITIS 80865]

### COCKLEBUR

FTC B2055

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF agrimonia eupatoria

UF agrimony

## cocksfoot

USE ORCHARD GRASS [B2337]

## **COCKTAIL TOMATO**

FTC B3745

BT **TOMATO [B1276]** UF lycopersicon esculentum

<SCIFAM>Solanaceae [ITIS 30411] ΑI

<SCINAM>Lycopersicon esculentum var. esculentum P. Mill. [ITIS 529044]

<SCINAM>Solanum lycopersicum L. [ITIS 521671] <SCINAM>Solanum lycopersicum L. [GRIN 101442] <SCINAM>Solanum lycopersicum L. [PLANTS SOLY2]

<SCINAM>Lycopersicon esculentum Mill. [EuroFIR-NETTOX 2007 172]

<SCINAM>Lycopersicon esculentum Mill. [DPNL 2003 10985]

# **COCO PLUM**

FTC

TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF chrysobalanus

UF chrysobalanus elipticus UF chrysobalanus icaco UF chrysobalanus orbicularis UF chrysobalanus purpureus

UF cocoplum UF fat prof UF

<SCIFAM>Chrysobalanaceae [ITIS 25356] ΑI

<SCINAM>Chrysobalanus icaco L. [ITIS 25148] <SCINAM>Chrysobalanus icaco L. [GRIN 10397] <SCINAM>Chrysobalanus icaco L. [PLANTS CHIC] <SCINAM>Chrysobalanus icaco L. [DPNL 2003 8637]

### **COCOA AND PRODUCTS THEREOF**

FTC P0226

BT FOOD ALLERGEN LABELLING [P0213]
Al Contained in GS1 Allergen Code List.

#### coconut

USE COCONUT PALM [B1536]

#### **COCONUT ADDED**

FTC H0340

BT TREE NUT ADDED [H0757]

### **COCONUT CRAB**

FTC B2219

BT COCONUT CRAB FAMILY [B2218]

UF birgus latro
UF purse crab
UF robber crab

Al <SCINAM>Birgus latro (Linnaeus 1767) [FAO ASFIS BQL]

## **COCONUT CRAB FAMILY**

FTC B2218

BT CRAB [B1335] UF coenobitidae

Al <SCIFAM>Coenobitidae Dana, 1851 [ITIS 97916]

#### coconut oil added

USE PALM, PALM KERNEL OR COCONUT OIL ADDED [H0345]

# COCONUT PALM

FTC B1536

BT TROPICAL OR SUBTROPICAL NUT PRODUCING PLANT [B1022]

UF coconut
UF cocos nucifera

SN When indexing the coconut palm fruit (drupe, seed) index both \*COCONUT PALM [B1130]\* and \*FRUIT [C0167]\*

(or its more precise narrower terms).

Al <SCIFAM>Arecaceae [ITIS 500043]

<SCINAM>Cocos nucifera L. [ITIS 42451] <SCINAM>Cocos nucifera L. [GRIN 11043] <SCINAM>Cocos nucifera L. [PLANTS CONU]

<SCINAM>Cocos nucifera L. [EuroFIR-NETTOX 2007 101]

<SCINAM>Cocos nucifera L. [DPNL 2003 8763]

<MANSFELD>10983

The coconut palm, Cocos nucifera, is a member of the family Arecaceae (palm family). It is the only accepted species in the genus Cocos. The term coconut can refer to the entire coconut palm, the seed, or the fruit, which is not a botanical nut, but a drupe. The spelling cocoanut is an old-fashioned form of the

word.[http://en.wikipedia.org/wiki/Cocos\_nucifera]

# **COCONUT PALM**

FTC B1536

BT OIL-PRODUCING PLANT [B1017]

# cocoplum

USE COCO PLUM [B2763]

# **COCOS ISLANDS**

FTC R0184

BT INDIAN OCEAN ISLANDS [R0361]

UF keeling islands

SN US FDA 1995 Code: CC

# cocos nucifera

USE COCONUT PALM [B1536]

COD

FTC B1423

BT COD FAMILY [B1835]

UF gadus spp.

AI <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] <SCIGEN>Gadus Linnaeus, 1758 [ITIS 164710]

#### **COD FAMILY**

FTC B1835

BT FISH, GADIFORM [B1157]

UF gadidae

AI <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCIFAM>Gadidae [CEC 1993 439]

### cod, atlantic

USE ATLANTIC COD [B1842]

### cod, pacific

USE PACIFIC COD [B1841]

# **CODEX ALIMENTARIUS COMMISSION COUNTRIES**

FTC R0367

BT GEOPOLITICAL DESIGNATION [R0365]

SN US FDA 1995 Code: QZ02

### **CODEX ALIMENTARIUS, FUNCTIONAL CLASSES**

FTC A0351

BT FOOD ADDITIVES [A0323]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

### **CODLING**

FTC B1291

BT COD FAMILY [B1835]

UF hake
UF merluce
UF merluza
UF urophycis spp.

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] <SCIGEN>Urophycis Gill, 1863 [ITIS 164729]

# coelenterata

USE COELENTERATE [B2409]

# **COELENTERATE**

FTC B2409

BT AQUATIC ANIMAL [B1142]

UF coelenterata

## coenobitidae

USE COCONUT CRAB FAMILY [B2218]

# COEXTRUDED PAPER-ALUMINIUM-PLASTIC WRAPPER

FTC M0352

BT PAPER-ALUMINIUM FOIL-PLASTIC WRAPPER [M0351]

# coffea arabica

COFFEE [B1305] USE

#### COFFEE

FTC B1305

вт COFFEE OR TEA [B2126]

UF coffea arabica <SCIFAM>Rubiaceae ΑI

<SCINAM>Coffea arabica L. [NETTOX]

<GRIN>300141 <MANSFELD>2900

### **COFFEE CHICORY**

FTC B2943

BT CHICORY [B1552]

UF cichorium intybus ssp. intybus <SCIFAM>Asteraceae [ITIS 35420] Al

<SCINAM>Cichorium intybus L. [ITIS 36763] <SCINAM>Cichorium intybus L. [GRIN 10543] <SCINAM>Cichorium intybus L. [PLANTS CIIN]

<SCINAM>Cichorium intybus L. ssp. intybus Sativum Group [EuroFIR-NETTOX 2007 83]

<SCINAM>Cichorium intybus L. [DPNL 2003 8653]

<MANSFELD>31958

#### coffee cream

USE LIGHT CREAM [C0160]

# **COFFEE OR TEA**

FTC

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

tea or coffee

# COFFEE, TEA, COCOA OR INFUSION (EUROFIR)

вт NON ALCOHOLIC BEVERAGE (EUROFIR) [A0842]

RT STEEPED BEVERAGE (US CFR) [A0268]

RT 20 COFFEE, TEA, COCOA POWDER (EFG) [A0710]

RT 066 TEAS (DT) (CCPR) [A0762]

RT 50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC) [A0891]

0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC) [A1241] RT

UF infusion

UF steeped beverage

SN Renamed from \*COFFEE, TEA, COCOA (EUROFIR)\* (LanguaL 2010).

Beverage prepared by extracting flavour and other components from food sources by percolation and/or immersion ΑI in water, usually at near-boiling temperature. The group includes coffee (e.g. instant coffee, coffee and chicory essence), tea, herbal tea (e.g. green tea, black tea, tisane), cocoa beverage and beverage powder.

# **COHO SALMON**

UF

FTC B1117

RT PACIFIC SALMON [B1126]

UF cohoe salmon UF medium red salmon UF oncorhynchus kisutch UF salmon, coho

silver salmon

<SCIFAM>Salmonidae [ITIS 161977] ΑI

<SCINAM>Oncorhynchus kisutch (Walbaum, 1792) [ITIS 161977] <SCINAM>Oncorhynchus kisutch (Walbaum, 1792) [Fishbase 2004 245] <SCINAM>Oncorhynchus kisutch (Walbaum, 1792) [FAO ASFIS COH] <SCINAM>Oncorhynchus kisutch (Walbaum, 1792) [CEC 1993 243] <SCINAM>Oncorhynchus kisutch [2010 FDA Seafood List]

<SCINAM>Oncorhynchus kisutch [FDA RFE 2010 42]

# cohoe salmon

USE COHO SALMON [B1117]

#### coilia mystus

USE RAT-TAIL ANCHOVY [B3834]

#### coix lacryma-jobi

USE JOB'S TEARS [B2341]

#### COLA

FTC B1279

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF abata cola
UF abatacola
UF cola acuminata
UF colatree
UF kola nut

Al <SCIFAM>Sterculiaceae [ITIS 21543]

<SCINAM>Cola acuminata (P. Beauv.) Schott & Endl. [ITIS 506101] <SCINAM>Cola acuminata (P. Beauv.) Schott & Endl. [GRIN 101905] <SCINAM>Cola acuminata (P. Beauv.) Schott & Endl. [PLANTS COAC4] <SCINAM>Cola acuminata (P.Beauv.) Schott & Endl. [DPNL 2003 8778]

<MANSFELD>5440

Cola acuminata belongs to the family Sterculiaceae and its fruits are harvested from the forests of the Democratic Republic of Congo. The fruits are rough, mottled and up to 8 inches long and contain large, flat and bright red coloured seeds. The fruit is commonly known as a Kola nut. [http://en.wikipedia.org/wiki/Cola\_acuminata]

#### cola acuminata

USE COLA [B1279]

# colatree

USE COLA [B1279]

# cold cheese food

USE COLD-PACK CHEESE FOOD (US CFR) [A0126]

# **COLD-PACK CHEESE (US CFR)**

FTC A0280

BT COLD-PACK CHEESE PRODUCT (US CFR) [A0116]

UF cheese, club
UF cheese, cold-pack
UF club cheese

Al Cold-pack cheese product made without other dairy ingredients and without emulsifiers. Milkfat minimum 47% of solids (43% for swiss, 45% for gruyere); moisture maximum 42% (21 CFR 133.123).

# **COLD-PACK CHEESE FOOD (US CFR)**

FTC A0126

BT COLD-PACK CHEESE PRODUCT (US CFR) [A0116]

UF cheese food, cold-pack
UF cold cheese food

Al Cold-pack cheese product made with other dairy ingredients and without emulsifier. Milkfat minimum 23% of total; moisture maximum 44% (21 CFR 133.124, 133.125).

# **COLD-PACK CHEESE PRODUCT (US CFR)**

FTC A0116

BT PROCESSED CHEESE PRODUCT (US CFR) [A0282]

UF cheese product, cold-pack

Al Cheese product made without the aid of heat. See 21 CFR 133.123-125 for lists of cheeses that cannot be used.

### coldwater prawn

USE NORTHERN SHRIMP [B1970]

## cold-water prawn

USE NORTHERN SHRIMP [B1970]

cole

USE KALE [B1281]

#### colinus virginianus

USE NORTHERN BOBWHITE [B4364]

# collapsible tube

USE TUBE [M0200]

#### COLLARD

FTC B1385

BT KALE [B1281] UF borekale

UF brassica oleracea var. viridis

UF cow cabbage
UF fodder kale
UF portuguese kale

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica oleracea L. var. viridis L. [GRIN 7679] <SCINAM>Brassica oleracea L. var. viridis L. [CCPR]

Collard greens are various loose-leafed cultivars of \$i\$Brassica oleracea\$/i\$ (Acephala Group), the same species as cabbage and broccoli. The plant is grown for its large, dark-colored, edible leaves and as a garden ornamental, mainly in Brazil, Portugal, the southern United States, many parts of Africa, Montenegro, Bosnia and Herzegovina, southern Croatia, Spain and in Pakistan, as well as in Kashmir region of both India and Pakistan. They are classified in the same cultivar group as kale and spring greens, to which they are closely similar genetically. The name "collard" is a shortened form of the word "colewort" (cabbage plant).[http://en.wikipedia.org/wiki/Borekale]

# **COLLARED STINKHORN**

FTC B4178

BT MUSHROOM [B1467]
UF phallus duplicatus

Al <SCINAM>Phallus duplicatus Bosc, 1811 [INDEX FUNGORUM 142611]

### **COLLIER**

FTC Z0129

BT QUARTIER AVANT [Z0122]

SN This corresponds approximately to the front part of the U.S. cut of meat called 'chuck'.

### **COLLOIDAL STABILIZERS (CODEX)**

FTC A0389

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## colocasia esculenta

USE TARO [B1636]

# colocynthis citrullus

USE WATERMELON [B1391]

# cololabis saira

USE PACIFIC SAURY [B1890]

# COLOMBIA

FTC R0196

BT SOUTH AMERICA [R0364]

SN US FDA 1995 Code: CO

#### **COLOR ADDED**

FTC H0150

BT **INGREDIENT ADDED [H0225]** 

SN Used when a color substance is added to a food at any level.

### **COLOR ADDITIVE (US CFR)**

FTC A0166

BT FOOD ADDITIVE (US CFR) [A0181]

ΑI A substance added to food to impart, preserve, or enhance the color or shading of a food (21 CFR 170.3(0)).

#### **COLOR OF FISH FLESH**

**FTC** Z0055

BT ADJUNCT CHARACTERISTICS OF MEAT, POULTRY OR FISH [Z0049]

Used to characterize colors of tuna or salmon flesh. The appropriate narrower term is used only when tuna or SN

salmon is the first or sole ingredient of a food product.

### **COLOR OF FISH FLESH NOT KNOWN**

**FTC** Z0061

вт COLOR OF FISH FLESH [Z0055]

### **COLOR OF FISH FLESH, MIXTURE**

FTC Z0062

BT COLOR OF FISH FLESH [Z0055]

UF color of tuna, blended

SN Used only for mixtures of red and pink salmon flesh or for mixtures of white or light and dark tuna flesh.

# **COLOR OF FRUIT OR VEGETABLE FLESH**

FTC 70269

BT ADJUNCT CHARACTERISTICS OF PLANTS [Z0268]

# **COLOR OF FRUIT OR VEGETABLE SKIN**

FTC Z0278

BT ADJUNCT CHARACTERISTICS OF PLANTS [Z0268]

# **COLOR OF POULTRY MEAT**

FTC Z0006

BT ADJUNCT CHARACTERISTICS OF MEAT, POULTRY OR FISH [Z0049]

Use the appropriate narrower term only if poultry meat is the first or sole ingredient of a food product.

# color of tuna, blended

USE COLOR OF FISH FLESH, MIXTURE [Z0062]

### **COLORADO**

**FTC** 

BT SOUTHWESTERN STATES [R0469]

SN US FDA 1995 Code: US08

# **COLORADO LANGOSTINO**

FTC B2205

вт LANGOSTINO LOBSTER [B2486]

UF carrot squat lobster UF galathea monodon UF pleuroncodes monodon

UF red crab UF squat lobster

<SCIFAM>Galatheidae Samouelle, 1819 [ITIS 97964]

<SCINAM>Pleuroncodes monodon (H. Milne Edwards 1837) [FAO ASFIS PQG]

<SCINAM>Pleuroncodes monodon [2010 FDA Seafood List]

<SCINAM>Pleuroncodes monodon (H. Milne Edwards, 1837) [WoRMS AphiaID: 392682]

### **COLORADO SNAPPER**

FTC B1804

BT SNAPPER [B1510]
UF lutjanus colorado
UF snapper, colorado

AI <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus colorado Jordan and Gilbert, 1882 [ITIS 168867] <SCINAM>Lutjanus colorado Jordan & Gilbert, 1882 [Fishbase 2004 1426] <SCINAM>Lutjanus colorado Jordan & Gilbert, 1882 [FAO ASFIS LJC]

<SCINAM>Lutjanus colorado [2010 FDA Seafood List]

# **COLOR-RELATED CLAIM OR USE**

FTC P0096

BT DIETARY CLAIM OR USE [P0023]

# COLOUR (EC)

FTC A0332

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that adds or restores the colour in a food, and includes natural constituents of foodstuffs and natural sources that are normally not consumed as foodstuffs as such and not normally used as characteristic ingredients of foods. European Council Directive 94/36/EC.

# **COLOUR ADJUNCT (CODEX)**

FTC A0390

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

# **COLOUR FIXATIVE (CODEX)**

FTC A0391

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

# **COLOUR RETENTION AGENT (CODEX)**

FTC A0392

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

# **COLOUR STABILIZER (CODEX)**

FTC A0393

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

# COLTSFOOT

FTC B1647

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF tussilago farfara

# columba fasciata

USE DOVE [B1203]

### columbidae

USE PIGEON [B1304]

## columbina passerina

USE COMMON GROUND DOVE [B3482]

## **COMB PENSHELL**

FTC B2881

BT PENSHELL [B3677]
UF atrina pectinata

Al <SCIFAM>Pinnidae Leach, 1819 [ITIS 79578]

<SCINAM>Atrina pectinata (Linnaeus 1767) [FAO ASFIS TQE]

<SCINAM>Atrina pectinata [2010 FDA Seafood List]

#### **COMELLO**

FTC B1474

BT OIL-PRODUCING PLANT [B1017]

#### **COMMERCIAL GRADE**

FTC Z0013

BT GRADE OF MEAT, U.S. [Z0007]

#### **COMMISSARY PREPARED**

FTC Z0113

BT PREPARATION ESTABLISHMENT [Z0108]

UF prepared by commissary

### common american prawn

USE GRASS SHRIMP [B2480]

#### common banana

USE FRENCH PLANTAIN [B1266]

#### **COMMON BEAN**

FTC B1999

BT PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]

UF phaseolus vulgaris

UF pink bean
UF small white bean
UF yellow bean

# **COMMON CARP**

FTC B1228

BT CARP [B2617]
UF chub (carp)
UF cyprinus carpio

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Cyprinus carpio Linnaeus, 1758 [ITIS 163344]</SCINAM>Cyprinus carpio carpio Linnaeus, 1758 [ITIS 163345]</SCINAM>Cyprinus carpio carpio Linnaeus, 1758 [Fishbase 2004 1450]

<SCINAM>Cyprinus carpio Linnaeus, 1758 [FAO ASFIS FCP] <SCINAM>Cyprinus carpio Linnaeus, 1758 [CEC 1993 326] <SCINAM>Cyprinus carpio [2010 FDA Seafood List]

## common chamomile

USE CHAMOMILE [B2045]

## **COMMON COCKLE**

FTC B3647

BT COCKLE [B1317]
UF cerastoderma edule

Al <SCIFAM>Cardiidae Lamarck, 1809 [ITIS 80865]

<SCINAM>Cerastoderma edule (Linnaeus, 1758) [ITIS 80901] SCINAM>Cerastoderma edule (Linnaeus, 1758) [FAO ASFIS COC] SCINAM>Cerastoderma edule (Linnaeus, 1758) [CEC 1993 1373]

<SCINAM>Cerastoderma edule [2010 FDA Seafood List]

### common cornsalad

USE LAMB'S LETTUCE [B1754]

# **COMMON CRANBERRY**

FTC B2969

BT CRANBERRY [B4209]

UF european cranberry

UF mossberry

UF northern cranberry
UF small cranberry
UF vaccinium microcarpum
UF vaccinium oxycoccos

UF vaccinium oxycoccus

AI <SCIFAM>Ericaceae [ITIS 23463]

<SCINAM>Vaccinium oxycoccos L. [ITIS 505635] <SCINAM>Vaccinium oxycoccos L. [GRIN 41047] <SCINAM>Vaccinium oxycoccos L. [PLANTS VAOX] <SCINAM>Vaccinium oxycoccos L. [DPNL 2003 13740]

<SCINAM>Vaccinium oxycoccus L. [EuroFIR-NETTOX 2007 291]

<MANSFELD>18288

# COMMON CUTTLEFISH

FTC B3678

BT CUTTLEFISH [B1644]
UF sepia officinalis

Al <SCIFAM>Sepiidae Leach, 1817 [ITIS 82360]

<SCINAM>Sepia officinalis Linnaeus, 1758 [ITIS 82363] <SCINAM>Sepia officinalis Linnaeus, 1758 [FAO ASFIS CTC] <SCINAM>Sepia officinalis Linnaeus, 1758 [CEC 1993 1401]

#### common dab

USE SANDDAB [B2649]

#### **COMMON DENTEX**

FTC B3999

BT DENTEX [B2857] UF dentex dentex

Al <SCIFAM>Sparidae [ITIS 169180]

<SCINAM>Dentex dentex (Linnaeus, 1758) [ITIS 169224]
<SCINAM>Dentex dentex (Linnaeus, 1758) [Fishbase 2004 439]
<SCINAM>Dentex dentex (Linnaeus, 1758) [FAO ASFIS DEC]
<SCINAM>Dentex dentex (Linnaeus, 1758) [CEC 1993 765]
<SCINAM>Dentex dentex [2010 FDA Seafood List]

# common european bittersweet

USE EUROPEAN BITTERSWEET [B3645]

# common european skate

USE SKATE [B4082]

# common fig

USE FIG [B1302]

# **COMMON FROG**

FTC B3462

BT FROG [B1252]
UF european frog
UF rana temporaria

AI <SCIFAM>Ranidae Rafinesque, 1814 [ITIS 173444] <SCINAM>Rana temporaria Linnaeus, 1758 [ITIS 173444] <SCINAM>Rana temporaria Linnaeus 1758 [FAO ASFIS FGT]

# COMMON GLASSWORT

FTC B4333

BT GLASSWORT [B4332] UF salicornia europaea

Al <SCIFAM>Chenopodiaceae [ITIS 20504] <SCINAM>Salicornia europaea L. [GRIN 412197]

# common grass shrimp

USE GRASS SHRIMP [B2480]

### common green iguana

USE GREEN IGUANA [B3806]

### **COMMON GROUND DOVE**

FTC B3482

BT PIGEON [B1304]
UF columbina passerina

AI <SCIFAM>Columbidae [ITIS 177061]

<SCINAM>Columbina passerina (Linnaeus, 1758) [ITIS 177152]

### common guava

USE GUAVA [B1333]

### common guitarfish

USE GUITARFISH [B4129]

# common hippopotamus

USE HIPPOPOTAMUS [B2130]

### common inccap

USE INKY CAP MUSHROOM [B2022]

# common jasmine

USE JASMINE [B4252]

# common jujube

USE CHINESE RED DATE [B2008]

# **COMMON KAKI**

FTC B2766

BT PERSIMMON [B1447]

UF date plum

UF diospyros chinensis
UF diospyros kaki
UF japanese persimmon
UF kaki persimmon

UF keg fig

UF persimmon, japanese

UF sharon fruit

AI <SCIFAM>Ebenaceae [ITIS 23852]

<SCINAM>Diospyros kaki L. f. [ITIS 505970] <SCINAM>Diospyros kaki Thunb. [GRIN 14293] <SCINAM>Diospyros kaki L. f. [PLANTS DIKA2]

<SCINAM>Diospyros kaki L.f. [EuroFIR-NETTOX 2007 124]

<SCINAM>Diospyros kaki Thunb. [DPNL 2003 9319]

<MANSFELD>18485

# common matrimonyvine

USE WOLFBERRY [B4197]

# **COMMON MILLET**

FTC B1285

BT MILLET [B2505]
UF panicum miliaceum
UF proso millet

AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Panicum miliaceum L. [ITIS 40946] <SCINAM>Panicum miliaceum L. [GRIN 317710] <SCINAM>Panicum miliaceum L. [PLANTS PAMI2]

<SCINAM>Panicum miliaceum L. [EuroFIR-NETTOX 2007 199]

<SCINAM>Panicum miliaceum L. [DPNL 2003 11617] <MANSFELD>34757

#### common mora

USE MORID COD [B2892]

#### common mussel

USE BLUE MUSSEL [B2875]

#### **COMMON OAT**

FTC B1219
BT OAT [B4319]
UF avena sativa

AI <SCIFAM>Poaceae [ITIS 40351] <SCINAM>Avena sativa L. [ITIS 41459]

<SCINAM>Avena sativa L. [GRIN 6123] <SCINAM>Avena sativa L. [PLANTS AVSA]

<SCINAM>Avena sativa L. [EuroFIR-NETTOX 2007 38]

<SCINAM>Avena sativa L. [DPNL 2003 7879]

<MANSFELD>33218

### **COMMON OCTOPUS**

FTC B3680

BT OCTOPUS [B1514]
UF octopus vulgaris

Al <SCIFAM>Octopodidae D'Orbigny, 1839-1842 in Férussac and D'Orbigny, 1834-1848 [ITIS

82590]<SCINAM>Octopus vulgaris Cuvier, 1797 [ITIS 82603]<SCINAM>Octopus vulgaris Cuvier 1797 [FAO ASFIS OCC]<SCINAM>Octopus vulgaris Cuvier, 1797 [CEC 1421]

### common ostrich

USE OSTRICH [B2118]

## **COMMON PERIWINKLE**

FTC B2717

BT PERIWINKLE FAMILY [B2925]

UF littorina littorea
UF periwinkle, common

Al <SCIFAM>Littorinidae Gray, 1840 [ITIS 70394]

<SCINAM>Littorina littorea (Linnaeus, 1758) [ITIS 70419] <SCINAM>Littorina littorea (Linnaeus, 1758) [FAO ASFIS PEE]

<SCINAM>Littorina littorea [2010 FDA Seafood List]

# common persimmon

USE AMERICAN PERSIMMON [B3329]

# common plantain

USE GREATER PLANTAIN [B4334]

# common pompano

USE FLORIDA POMPANO [B1780]

### common poppy

USE CORN POPPY [B3709]

## **COMMON PRAWN**

FTC B2880

BT PALAEMONID SHRIMP FAMILY [B1163]

UF leander serratus
UF palaemon serratus

Al <SCIFAM>Palaemonidae Rafinesque, 1815 [ITIS 96213]

<SCINAM>Palaemon serratus (Pennant, 1777) [ITIS 96451] <SCINAM>Palaemon serratus (Pennant, 1777) [FAO ASFIS CPR] <SCINAM>Palaemon serratus (Pennant, 1777) [CEC 1993 1234] <SCINAM>Palaemon serratus [2010 FDA Seafood List]

### **COMMON QUAIL**

FTC B4366

BT QUAIL [B1346] UF coturnix coturnix

AI <SCIFAM>Phasianidae [ITIS 175861]

<SCINAM>Coturnix coturnix (Linnaeus, 1758) [ITIS 553871]

The Common Quail, \$i\$Coturnix coturnix\$/i\$, is a small bird in the pheasant family \$i\$Phasianidae\$/i\$. It is widespread and is found in parts of Europe, (should not be confused with the domesticated Japanese Quail, \$i\$Coturnix japonica\$/i\$, original from Asia that although visually similar have very distinct

calls).[http://en.wikipedia.org/wiki/Common\_Quail]

# **COMMON QUINCE**

FTC B4219

BT QUINCE [B1298] UF cydonia oblonga

AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Cydonia oblonga P. Mill. [ITIS 25159] <SCINAM>Cydonia oblonga Mill. [GRIN 12779] <SCINAM>Cydonia oblonga Mill. [PLANTS CYOB2]

<SCINAM>Cydonia oblonga P. Mill. [EuroFIR-NETTOX 2007 117]

<SCINAM>Cydonia oblonga Mill. [DPNL 2003 9099]

<MANSFELD>8647

#### **COMMON RYE**

FTC B2352
BT RYE [B1313]
UF rye, common
UF secale cereale

AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Secale cereale L. [ITIS 42090]

<SCINAM>Secale cereale subsp. cereale [GRIN 33443]

<SCINAM>Secale cereale L. [PLANTS SECE]

<SCINAM>Secale cereale L. ssp. cereale [EuroFIR-NETTOX 2007 258]

<SCINAM>Secale cereale L. [DPNL 2003 12952]

<SCINAM>Secale cereale subsp. cereale [MANSFELD 33999]

## common saltwort

USE PRICKLY SALTWORT [B4331]

# **COMMON SHRIMP**

FTC B2874

BT CRANGONID SHRIMP FAMILY [B2574]

UF brown shrimp
UF crangon crangon
UF crangon vulgaris

AI <SCIFAM>Crangonidae Haworth, 1825 [ITIS 97106]
<SCINAM>Crangon crangon (Linnaeus, 1758) [ITIS 97118]
<SCINAM>Crangon crangon (Linnaeus, 1758) [FAO ASFIS CSH]
<SCINAM>Crangon crangon (Linnaeus, 1758) [CEC 1993 1237]

# common snapper

USE SNAPPER [B1510]

# **COMMON SNOOK**

FTC B1825

BT SNOOK FAMILY [B1824]
UF centropomus undecimalis

Al <SCIFAM>Centropomidae [ITIS 167642]

<SCINAM>Centropomus undecimalis (Bloch, 1792) [ITIS 167648]
<SCINAM>Centropomus undecimalis (Bloch, 1792) [Fishbase 2004 345]
<SCINAM>Centropomus undecimalis (Bloch, 1792) [FAO ASFIS SNO]
<SCINAM>Centropomus undecimalis (Bloch, 1792) [CEC 1993 555]
<SCINAM>Centropomus undecimalis [2010 FDA Seafood List]

#### common sow thistle

USE ANNUAL SOWTHISTLE [B3715]

#### common sowthistle

USE ANNUAL SOWTHISTLE [B3715]

#### common spider conch

USE SPIDER CONCH [B3669]

#### **COMMON SPINY LOBSTER**

FTC B2203

BT PALINURID SPINY LOBSTER [B1075]

UF palinurus elephas UF palinurus vulgaris

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Palinurus elephas (Fabricius, 1787) [ITIS 97657] <SCINAM>Palinurus elephas (Fabricius, 1787) [FAO ASFIS SLO] <SCINAM>Palinurus elephas (Fabricius, 1787) [CEC 1993 1253]

<SCINAM>Palinurus elephas [2010 FDA Seafood List]

### COMMON SQUID

FTC B3692

BT SQUID [B1205] UF loligo vulgaris

Al <SCIFAM>Loliginidae Lesueur, 1821 [ITIS 82369]
<SCINAM>Loligo vulgaris Lamarck, 1798 [ITIS 82375]
<SCINAM>Loligo vulgaris Lamarck 1798 [FAO ASFIS SQR]
<SCINAM>Loligo vulgaris Lamarck, 1798 [CEC 1993 1408]
<SCINAM>Loligo vulgaris [2010 FDA Seafood List]

### common sturgeon

USE EUROPEAN STURGEON [B3812]

# **COMMON SUNFISH**

FTC B4028

BT SUNFISH FAMILY [B1818]

UF lepomis spp.

AI <SCIFAM>Centrarchidae [ITIS 168093]

<SCIGEN>Lepomis Rafinesque, 1819 [ITIS 168130]

### common valerian

USE GARDEN VALERIAN [B4204]

# **COMMON VERBENA**

FTC B3480

BT VERBENA [B3479]
UF common vervain
UF verbena officinalis

Al <SCIFAM>Verbenaceae Adans., nom. cons. [ITIS 32064]

<SCINAM>Verbena officinalis L. [ITIS 32110] <SCINAM>Verbena officinalis L. [GRIN 41164] <SCINAM>Verbena officinalis L. [PLANTS VEOF] <SCINAM>Verbena officinalis L. [DPNL 2003 13787]

# common vervain

USE COMMON VERBENA [B3480]

# COMMON VETCH

FTC B4373

BT PLANT USED AS FODDER [B3358]

UF garden vetch
UF narrowleaf vetch

UF sweetpea (garden vetch)

UF vicia sativa

AI <SCIFAM>Fabaceae [ITIS 500059]
<SCINAM>Vicia sativa L. [ITIS 26355]
<SCINAM>Vicia sativa L. [GRIN 300667]
<SCINAM>Vicia sativa L. [PLANTS VISA]

<SCINAM>Vicia sativa L. [DPNL 2003 13830]

\$i\$Vicia sativa\$/i\$, known as the Common Vetch, Tare or simply "the vetch", is a nitrogen fixing leguminous plant. Although considered a weed when found growing in a cultivated grainfield, this hardy plant is often grown as green

manure or livestock fodder.[http://en.wikipedia.org/wiki/Vicia\_sativa]

### **COMMON VETCH**

FTC B4373

BT POD OR SEED VEGETABLE [B1156]

#### common water frog

USE EDIBLE FROG [B3463]

#### **COMMON WHEAT**

FTC B3507

BT WHEAT [B1312]
UF triticum aestivum

AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Triticum aestivum L. [ITIS 42237] <SCINAM>Triticum aestivum L. [GRIN 410383]

<SCINAM>Triticum aestivum subsp. aestivum [GRIN 40544]

<SCINAM>Triticum aestivum L. [PLANTS TRAE]

<SCINAM>Triticum aestivum L. ssp. aestivum [EuroFIR-NETTOX 2007 284]

<SCINAM>Triticum aestivum L. [DPNL 2003 13671]

<MANSFELD>34204

# **COMMON WHITEFISH**

FTC B2687

BT WHITEFISH OR CISCO [B1565]

UF baltic whitefish
UF coregonus lavaretus
UF whitefish, baltic
UF whitefish, common

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Coregonus lavaretus (Linnaeus, 1758) [ITIS 161950] <SCINAM>Coregonus lavaretus (Linnaeus, 1758) [Fishbase 2004 232] <SCINAM>Coregonus lavaretus Dybowski 1874 [FAO ASFIS PLN] <SCINAM>Coregonus lavaretus (Linnaeus, 1758) [CEC 1993 232]

# common yam

USE WHITE GUINEA YAM [B3398]

# **COMOROS ISLANDS**

FTC R0271

BT AFRICA, EASTERN [R0341]

SN US FDA 1995 Code: KM

# compartmentalized dinner

USE MULTICOMPONENT MEAL (US CFR) [A0139]

# COMPONENT REMOVED

FTC H0238

BT H. TREATMENT APPLIED [H0111]

SN Use the appropriate term under \*COMPONENT REMOVED\* to indicate the permanent full or partial removal of a nutritional/chemical component naturally present in the part of plant or animal used.

### **COMPONENT SUBSTITUTED**

FTC H0103

BT H. TREATMENT APPLIED [H0111]

SN Use the appropriate narrower term for a food product that was prepared from a natural food product by removing

an endogeneous component and adding a component of the same class. Index the specific component added

under \*INGREDIENT ADDED\*, regardless of its level.

#### composite cut of meat

USE CUT OF MEAT, COMPOSITE [Z0047]

# **COMPOSITE FOODS (CCFAC)**

FTC A0641

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

### **CONCENTRATED BY REVERSE OSMOSIS**

FTC J0169

BT DRIED UNDER REDUCED PRESSURE [J0112]

SN Used when the water content of a product is reduced by reverse osmosis. Typically used for concentrating fluids,

e.g. milk, fruit juices.

### concentrated, 20-40 degrees brix

USE WATER REMOVED TO RECONSTITUTION RATIO 2 PLUS 1 [H0113]

## concentrated, 40 degrees brix or higher

USE WATER REMOVED TO RECONSTITUTION RATIO 3 PLUS 1 OR HIGHER [H0112]

### CONCH

FTC B1259

BT MESOGASTROPOD [B1008]

UF busycon
UF strombus spp.

Al <SCIFAM>Strombidae Rafinesque, 1815 [ITIS 72554] <SCIGEN>Strombus Linnaeus, 1758 [ITIS 72555]

### concholepas concholepas

USE SEA SNAIL [B1955]

### concord grape

USE GRAPE, CONCORD [B2122]

### condensed

ΑI

USE WATER REMOVED TO RECONSTITUTION RATIO 1 PLUS 1 [H0114]

# **CONDIMENT (EUROFIR)**

FTC A0858

BT SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR) [A0853]

RT CONDIMENT SAUCE (US CFR) [A0263]
RT CONDIMENT OR RELISH (US CFR) [A0179]

RT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

UF condiment sauce

Food product that is usually pungent, tart, salty, or spicy and is used to enhance the flavours of other foods; includes ketchup, tabasco sauce, barbeque sauce, vinegar, soy sauce, prepared mustard, prepared horseradish, mint sauce and tartar sauce.

# **CONDIMENT OR RELISH (US CFR)**

FTC A0179

BT DRESSING, CONDIMENT, GRAVY OR SAUCE (US CFR) [A0105]

RT CONDIMENT (EUROFIR) [A0858]

RT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

UF relish or condiment

Al Food product that is usually pungent, tart, salty, or spicy and is used to enhance the flavors of other foods; includes catsup, relish, prepared mustard, prepared horseradish, and condiment sauces.

#### condiment sauce

USE CONDIMENT (EUROFIR) [A0858]

# **CONDIMENT SAUCE (US CFR)**

FTC A0263

BT CONDIMENT OR RELISH (US CFR) [A0179]

RT CONDIMENT (EUROFIR) [A0858]

RT 10000280 - SAUCES DIPPING/CONDIMENTS/SAVOURY TOPPINGS/SAVOURY SPREADS/MARINADES

(SHELF STABLE) (GS1 GPC) [A1196]

UF sauce, condiment

Al Pourable condiment that is usually applied after the food is prepared but can also be used in cooking. Examples

are soy sauce, pepper sauce or barbeque sauce.

## condiment, dressing, gravy or sauce

USE DRESSING, CONDIMENT, GRAVY OR SAUCE (US CFR) [A0105]

#### **CONE PEPPER**

FTC B2632

BT PEPPER, GREEN OR RED [B1250]
UF capsicum annuum, conoides group

#### **CONEY**

FTC B2588

BT CEPHALOPHOLIS [B4015]

UF cephalopholis fulva

AI <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Cephalopholis fulva (Linnaeus, 1758) [ITIS 167740] <SCINAM>Cephalopholis fulva (Linnaeus, 1758) [Fishbase 2004 8816] <SCINAM>Cephalopholis fulva (Linnaeus, 1758) [FAO ASFIS CFJ]

<SCINAM>Cephalopholis fulva [2010 FDA Seafood List] <SCINAM>Cephalopholis fulva [FDA RFE 2010 10]

### coney, gulf

USE GULF CONEY [B2589]

### **CONFECTIONARY (CCFAC)**

FTC A0630

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

## **CONFECTIONARY (CIAA)**

FTC A0456

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]

RT SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835]

RT 50160000 - CONFECTIONERY/SUGAR SWEETENING PRODUCTS (GS1 GPC) [A0976]

AI CIAA ADD/385/90E Rev 5

# confectionery

USE SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835]

# **CONFECTIONERY (US CFR)**

FTC A0188

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

RT NON-CHOCOLATE CONFECTIONERY OR OTHER SUGAR PRODUCT (EUROFIR) [A0838]

RT CHOCOLATE OR CHOCOLATE PRODUCT (EUROFIR) [A0839]

RT 50161800 - CONFECTIONERY PRODUCTS (GS1 GPC) [A0977]

RT 1900 SWEETS (USDA SR) [A1289]

Al Candy or other food product made with sweeteners and frequently containing nuts, fruits, starches, flavorings and

other foods (21 CFR 170.3(n)(9). [FDA CFSAN 1995]

## confectionery, aerated

USE AERATED CONFECTIONERY (US CFR) [A0141]

#### conger conger

USE CONGER EEL [B2299]

### **CONGER EEL**

**FTC** B2299

вт CONGER EEL FAMILY [B2300]

UF conger conger UF

ΑI <SCIFAM>Congridae [ITIS 161341]

<SCINAM>Conger conger (Linnaeus, 1758) [ITIS 161341] <SCINAM>Conger conger (Linnaeus, 1758) [Fishbase 2004 301] <SCINAM>Conger conger (Linnaeus, 1758) [FAO ASFIS COE] <SCINAM>Conger conger (Linnaeus, 1758) [CEC 1993 403]

<SCINAM>Conger conger [2010 FDA Seafood List]

# **CONGER EEL FAMILY**

FTC B2300 BT EEL [B1278] UF congridae

<SCIFAM>Congridae [ITIS 161324] ΑI <SCIFAM>Congridae [FAO ASFIS COX] <SCIFAM>Congridae [CEC 1993 406]

### CONGO

FTC R0186

вт AFRICA, CENTRAL [R0340]

SN US FDA 1995 Code: CG

# **CONGO DENTEX**

FTC B4002

вт DENTEX [B2857] UF dentex congoensis

<SCIFAM>Sparidae [ITIS 169180] ΑI

<SCINAM>Dentex congoensis Poll, 1954 [ITIS 647936] <SCINAM>Dentex congoensis Poll, 1954 [Fishbase 2004 4641] <SCINAM>Dentex congoensis Poll, 1954 [FAO ASFIS DNC] <SCINAM>Dentex congoensis Poll, 1954 [CEC 1993 764]

# congo goober

USE BAMBARA GROUNDNUT [B3418]

### congridae

USE CONGER EEL FAMILY [B2300]

## congridae

**USE** EEL [B1278]

# CONNECTICUT

FTC

вт NORTHEASTERN STATES [R0467]

SN US FDA 1995 Code: US09

### conodon nobilis

**USE** BARRED GRUNT [B3943]

#### consomme

USE SOUP, THIN (US CFR) [A0243]

#### **CONSUMER GROUP**

FTC P0136

BT P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]

### **CONSUMER GROUP NOT APPLICABLE**

FTC P0003

P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]

### **CONSUMER GROUP NOT KNOWN**

FTC P0001

P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]

SN Used when nothing is know about the consumer group.

### container or package, multiple

USE MULTICONTAINER PACKAGE [M0208]

### **CONTAINER OR WRAPPING BY FORM**

FTC M0195

BT M. CONTAINER OR WRAPPING [M0100]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Classification corresponding to FSTA Thesaurus Packaging 3.1 Package Types

## **CONTAINER OR WRAPPING BY MATERIAL**

FTC M0202

BT M. CONTAINER OR WRAPPING [M0100]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Classification corresponding to FSTA Thesaurus Packaging 2.1.2 Material

# **CONTAINER OR WRAPPING NOT KNOWN**

FTC M0001

BT M. CONTAINER OR WRAPPING [M0100]

SN Used when it is not known what container or wrapping, if any, is present.

# CONTAINER OR WRAPPING, OTHER

FTC M0004

BT M. CONTAINER OR WRAPPING [M0100]

SN Used when the container does not fall under any of the major types listed.

# CONTAINS {NAME OF THE NUTRIENT OR OTHER SUBSTANCE} NUTRITION CLAIM

FTC P0207

ΑI

BT VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

SN Used for claims like "contains [name of the nutrient or other substance]".

A claim that a food contains a nutrient or another substance, for which specific conditions are not laid down in this Regulation, or any claim likely to have the same meaning for the consumer, may only be made where the product complies with all the applicable provisions of this Regulation, and in particular Article 5. For vitamins and minerals the conditions of the claim 'source of' shall apply. [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

### contains label claim

USE "SOURCE OF" LABEL CLAIM [P0134]

# contains, label claim

USE "SOURCE OF" LABEL CLAIM [P0134]

# **CONTAMINANT (CODEX)**

FTC A0394

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### CONTINENTAL CLIMATIC ZONE

FTC R0499

BT CLIMATIC ZONE [R0193]

### **CONTINENTS, REGIONS AND COUNTRIES**

FTC R0509

BT R. GEOGRAPHIC PLACES AND REGIONS [R0010]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

# **CONTROLLED DESIGNATION OF ORIGIN (AOC)**

FTC Z0086

BT STATUS OF FOOD NAME [Z0087]

UF controlled name
UF protected name

Al Appellation d'origine contrôlée (AOC), which translates as "controlled designation of origin", is the French

certification granted to certain French geographical indications for wines, cheeses, butters, and other agricultural products, all under the auspices of the government bureau Institut National des Appellations d'Origine (INAO).

[Wikipedia]

#### controlled name

USE CONTROLLED DESIGNATION OF ORIGIN (AOC) [Z0086]

# **CONTROLLED ORIGIN DENOMINATION (DOC)**

FTC Z0258

BT STATUS OF FOOD NAME [Z0087]
UF denominazione di origine controllata

UF dod

Al Denominazione di origine controllata ("Controlled origin denomination") is an Italian wine quality assurance label for

food products and especially wines (an appellation), and for various formaggi. It is modelled after the French AOC. It was instituted in 1963 and overhauled in 1992 for compliance with the equivalent EU law on Protected

Designation of Origin, which came into effect that year [Wikipedia].

# CONVENTIONAL OUTDOOR/OPEN-AIR PRODUCTION GROWING CONDITION

FTC Z0209

BT OUTDOOR/OPEN-AIR GROWING CONDITION [Z0208]

Al Conventional outdoor/open-air production includes ICMS (Integrated Crop Management Systems)

### CONVENTIONAL UNDER GLASS/PROTECTED PRODUCTION GROWING CONDITION

FTC Z0212

BT UNDER GLASS/PROTECTED GROWING CONDITION [Z0211]

### converted (grain)

USE INSTANTIZED [H0169]

### converted (lactose)

USE LACTOSE CONVERTED [H0203]

### conyscion macdonaldi

USE MACDONALD'S WEAKFISH [B3904]

# **COOK ISLANDS**

FTC R0191

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: CK

#### **COOKED BY DRY HEAT**

FTC G0004

BT G. COOKING METHOD [G0002]

UF dry cooked

Al Cooked at moderate to high levels of heat in which no liquid is added and only small amounts of fat may be added

to prevent sticking.

#### **COOKED BY MICROWAVE**

FTC G0011

BT G. COOKING METHOD [G0002]
Al Cooked in a microwave oven.

#### **COOKED BY MOIST HEAT**

FTC G0012

BT G. COOKING METHOD [G0002]

**SN** If the food absorbs a significant amount of water, also used \*REHYDRATED\* or \*WATER ADDED\*.

Al Cooked in varying amounts of water, water-based liquid or steam.

### cooked custard

USE CUSTARD, COOKED (US CFR) [A0219]

# **COOKED IN CONTAINER IMMERSED IN WATER OR STEAM**

FTC G0031

BT METHOD OF HEATING CONTAINER [G0032]

SN Used when the food is cooked in a closed container such as a pouch immersed in hot water or steam.

# **COOKED IN DOUBLE BOILER**

FTC G0033

BT METHOD OF HEATING CONTAINER [G0032]

UF cooked over boiling water double boiler cooked

Al Cooked in a container that is placed in another container filled with boiling water. See also \*Cooked in water bath\*.

### **COOKED IN SMALL AMOUNT OF FAT OR OIL**

FTC G0026

BT COOKED WITH ADDED FAT OR OIL [G0025]

Al Cooked with sufficient fat or oil to coat and moisten the food being prepared, but not cooked in enough fat or oil to immerse the food. Use \*GRIDDLED\* when only enough fat or oil is used to prevent sticking.

### **COOKED IN STEAM**

FTC G002

BT COOKED BY MOIST HEAT [G0012]

# **COOKED IN WATER BATH**

FTC G0034

BT METHOD OF HEATING CONTAINER [G0032]

UF bain-marie cooked

Al Cooked in a container that is placed in another container filled with water kept near the boiling point. See also

\*Cooked in double boiler\*.

### **COOKED IN WATER OR WATER-BASED LIQUID**

FTC G0013

BT COOKED BY MOIST HEAT [G0012]

## cooked over boiling water

USE COOKED IN DOUBLE BOILER [G0033]

## **COOKED WITH ADDED FAT OR OIL**

FTC G0025

BT COOKED WITH FAT OR OIL [G0024]

UF oil roasted

Al Cooked by adding fat or oil to those foods that do not contain fat or oil that would render during the cooking

process.

### COOKED WITH FAT OR OIL

FTC G0024

BT G. COOKING METHOD [G0002]

UF fried

### **COOKED WITH INHERENT FAT OR OIL**

FTC G0030

BT COOKED WITH FAT OR OIL [G0024]

Al Cooked in fat or oil rendered from the food being prepared.

# cooked, fully

USE FULLY HEAT-TREATED [F0014]

### cooked, partially

USE PARTIALLY HEAT-TREATED [F0018]

cookie

USE BISCUITS, SWEET AND SEMI-SWEET (EUROFIR) [A1331]

### COOKIE (US CFR)

FTC A0203

BT BAKERY PRODUCT, SWEETENED (US CFR) [A0135]

Al Sweetened bakery product baked in individual portions that are usually small and flat.

# **COOKING METHOD NOT APPLICABLE**

FTC G0003

BT G. COOKING METHOD [G0002]

# **COOKING METHOD NOT KNOWN**

FTC G0001

BT G. COOKING METHOD [G0002]

### **COOL SUMMER CLIMATIC ZONE**

FTC R0501

BT CONTINENTAL CLIMATIC ZONE [R0499]

# **COPPER ADDED**

FTC H0775

BT MINERAL ADDED [H0159]

# COPPER COMPLEXES OF CHLOROPHYLLINS

FTC B3069

BT FOOD ADDITIVE [B2972]

UF Chlorophyllins, copper complexes, potassium and sodium salts

UF E 141 UF INS 141(ii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on

the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 141. Codex: INS 141(ii).

# **COPPER COMPLEXES OF CHLOROPHYLLINS ADDED**

FTC H0494

BT FOOD ADDITIVE ADDED [H0399]

# **COPPER COMPLEXES OF CHLOROPHYLLS**

FTC B3070

BT FOOD ADDITIVE [B2972]
UF Chlorophylls, copper complexes

UF E 141 UF INS 141(i)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 141. Codex: INS 141(i).

# COPPER COMPLEXES OF CHLOROPHYLLS ADDED

FTC H0495

BT FOOD ADDITIVE ADDED [H0399]

## COPPER COMPLEXES OF CHLOROPHYLLS, CHLOROPHYLLINS

FTC H0797

BT FOOD ADDITIVE ADDED [H0399]

# COPPER COMPLEXES OF CHLOROPHYLLS, CHLOROPHYLLINS

FTC B4395

BT FOOD ADDITIVE [B2972]

UF Chlorophylls and chlorophyllins, copper complexes

UF E 141 UF INS 141

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 141.

Codex: INS 141.

### coprinopsis atramentaria

USE INKY CAP MUSHROOM [B2022]

### coprinus atramentarius

USE INKY CAP MUSHROOM [B2022]

### coprinus comatus

USE SHAGGY INC CAP [B4181]

### coquelicot

USE CORN POPPY [B3709]

### coquille saint-jacques

USE GREAT ATLANTIC SCALLOP [B3481]

# coral hydnum

USE CORAL TOOTH MUSHROOM [B4182]

### **CORAL TOOTH MUSHROOM**

FTC B4182

BT MUSHROOM [B1467]

UF coral hydnum
UF hericium coralloides

Al <SCINAM>Hericium coralloides (Scop.) Pers., 1794 [INDEX FUNGORUM 120231]

### corazon

USE CUSTARD APPLE [B1689]

# corbicula fluminea

USE ASIAN CLAM [B2646]

# corchorus olitorius

USE NALTA JUTE [B1731]

# cordial

USE LIQUEUR (US CFR) [A0240]

# **CORDYLA**

FTC B2841

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF cordyla africana

Al <SCINAM>Cordyla africana Lour. [GRIN 435926] <SCINAM>Cordyla africana Lour. [PLANTS COAF2]

# cordyla africana

USE CORDYLA [B2841]

# **CORE OR POME FRUIT**

FTC B1599

BT FRUIT-PRODUCING PLANT [B1140]

UF maloideae
UF pome fruit

Al In botany, a pome (after the Latin word for fruit: pomum) is a type of fruit produced by flowering plants in the

subfamily Maloideae of the family Rosaceae.[http://en.wikipedia.org/wiki/Pome]

# core, seed, or peel

USE PEEL, CORE OR SEED [C0110]

coregoninae

USE WHITEFISH OR CISCO [B1565]

coregonus albula

USE VENDACE [B2369]

coregonus altior

USE POLLAN [B4052]

coregonus artedii

USE LAKE HERRING [B1118]

coregonus clupeaformis

USE LAKE WHITEFISH [B1907]

coregonus elegans

USE POLLAN [B4052]

coregonus hiemalis

USE LAKE GENEVA WHITEFISH [B4053]

coregonus lavaretus

USE COMMON WHITEFISH [B2687]

coregonus macrophthalmus

USE LAKE NEUCHÂTEL WHITEFISH [B4054]

coregonus makwi

USE LAKE WHITEFISH [B1907]

coregonus nasus

USE LARGE-BOTTOM POLLAN [B4055]

coregonus oxyrinchus

USE HOUTING [B4056]

coregonus peled

USE BIG POWAN [B4057]

coregonus pidschian

USE HUMPBACK WHITEFISH [B2284]

coregonus pollan

USE POLLAN [B4052]

coregonus reighardi

USE SHORTNOSE CISCO [B2693]

coregonus wartmanni

USE BLUE WHITEFISH [B4058]

CORIANDER

FTC B1381

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF chinese parsley

UF cilantro

UF coriandrum sativum
AI <SCIFAM>Umbelliferae

<SCINAM>Coriandrum sativum L. [NETTOX]

<GRIN>11523 <MANSFELD>1118

### **CORIANDER AND PRODUCTS THEREOF**

FTC P0227

BT FOOD ALLERGEN LABELLING [P0213]

Al Contained in GS1 Code List.

#### coriandrum sativum

USE CORIANDER [B1381]

**CORK** 

FTC N0046

BT FOOD CONTACT SURFACE FROM NATURAL MATERIAL [N0050]

# cork tree (parinari)

USE MOBOLA PLUM [B2827]

# **CORK WOOD GASKET**

FTC M0258

BT SEAL/GASKET [M0257]

## CORM

FTC C0291

BT ROOT, TUBER OR BULB [C0238]

Al A fleshy, thickened, vertical, underground stem, usually having annual segments with a bud at the tip, thin external scale leaves, and roots at the base, as in the gladiolus: corms differ from bulbs in having much more stem tissue

and fewer scale leaves (Source: Webster's)

### CORN

FTC B1232

BT GRAIN [B1324]

UF maize
UF zea mays

SN Use 'field corn' for any breakfast cereals or snack foods having 'corn' as the main ingredient.

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Zea mays L. [ITIS 42269]

<SCINAM>Zea mays subsp. mays [GRIN 311987]

<SCINAM>Zea mays L. [PLANTS ZEMA]

<SCINAM>Zea mays L. [EuroFIR-NETTOX 2007 303]

<SCINAM>Zea mays L. [DPNL 2003 13973]

<MANSFELD>36372

## CORN

FTC B1232

BT POD OR SEED VEGETABLE [B1156]

## **CORN ADDED**

FTC H0320

BT GRAIN ADDED [H0152]

SN Used when corn is the second to fourth ingredient in order of predominance, excluding water.

# corn and lima beans

USE SUCCOTASH [B1361]

# **CORN AND PRODUCTS THEREOF**

FTC P0229

BT FOOD ALLERGEN LABELLING [P0213]

Al Contained in GS1 Code List.

# **CORN ENAMEL (C-ENAMEL)**

FTC N0030

BT COATING ENAMEL [N0024]

UF c-enamel

## **CORN OIL ADDED**

FTC H0343

BT VEGETABLE FAT OR OIL ADDED [H0263]

SN Used when corn oil is the second or third ingredient in order of predominance, excluding water.

### **CORN POPPY**

FTC B3709

BT POPPY [B1515]
UF common poppy
UF coquelicot
UF field poppy
UF flanders poppy
UF papaver rhoeas
UF shirley poppy

AI <SCIFAM>Papaveraceae [ITIS 18880]

<SCINAM>Papaver rhoeas L. [ITIS 18893]
<SCINAM>Papaver rhoeas L. [GRIN 26703]
<SCINAM>Papaver rhoeas L. [PLANTS PARH2]
<SCINAM>Papaver rhoeas L. [DPNL 2003 11623]

Papaver rhoeas is a species of flowering plant in the family Papaveraceae. It has a variety of common names, including the Corn Poppy, Field Poppy, Flanders Poppy, or Red Poppy, one of the many species and genera named poppy. The four petals are vivid red, most commonly with a black spot at their base. Its seed is a moderately useful commodity, used in bread dough, for example, and to decorate bread. The red petals are used to make syrups and alcoholic/non-alcoholic drinks. Red poppy syrup is a traditional beverage of Mediterranean regions. [Wikipedia]

### **CORN SYRUP ADDED**

FTC H0224

BT SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]

UF corn syrup solids added

SN Used when corn syrup is the second or third ingredient in order of predominance or if the corn syrup content is

known to be 5% or more.

# corn syrup solids added

USE CORN SYRUP ADDED [H0224]

corn, field

USE FIELD CORN [B1379]

# corn, lima beans and tomatoes

USE TRIPLE SUCCOTASH [B1606]

corn, sweet

USE VEGETABLE CORN [B1380]

corn, vegetable

USE VEGETABLE CORN [B1380]

corned

USE PRESERVED BY BRINING [J0137]

# **CORNELIAN CHERRY**

FTC B2946

BT STONE FRUIT [B1539]

Al <SCIFAM>Cornaceae [ITIS 27796]

<SCINAM>Cornus mas L. [ITIS 565094] <SCINAM>Cornus mas L. [GRIN 11563]

<SCINAM>Cornus mas L. [PLANTS COMA21]

<SCINAM>Cornus mas L. [EuroFIR-NETTOX 2007 106]

<SCINAM>Cornus mas L. [DPNL 2003 8849]

<MANSFELD>24774

### **CORNSALAD**

FTC B4326

BT LEAFY VEGETABLE [B1566]

UF valerianella spp.

Al <SCIFAM>Valerianaceae [ITIS 35349]

<SCINAM>Valerianella P. Mill. [ITIS 35386] <SCINAM>Valerianella sp. [GRIN 317121] <SCINAM>Valerianella Mill. [PLANTS VALER2] <SCINAM>Valerianella [DPNL 2003 13747]

Corn salad is several species in the \$i\$Valeriana\$/i\$ genus (\$i\$Valerianella locusta\$/i\$ (Linnaeus), \$i\$Valerianella olitoria\$/i\$ (Moench), \$i\$Valeriana eriocarpa\$/i\$, etc Desv. - the synonym Valeriana is obsolete but appears frequently in older texts). It is small dicot annual plants of the family \$i\$Valerianaceae\$/i\$. It is also called Lewiston

cornsalad, lamb's lettuce, fetticus, field salad, mâche, feldsalat, nut lettuce and

rapunzel.[http://en.wikipedia.org/wiki/Cornsalad]

#### cornsalad

USE LAMB'S LETTUCE [B1754]

### cortinarius caperatus

USE GYPSY MUSHROOM [B4253]

corvina

USE CHILEAN CROAKER [B1814]

### **CORVINA**

FTC B2664

BT CHILEAN CROAKER [B1814]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al Duplicate entry of \*CHILEAN CROAKER [B1814]\*.

### corvineta reina

USE QUEENFISH [B2280]

### corylus avellana

USE EUROPEAN FILBERT [B1533]

## corylus maxima

USE EUROPEAN FILBERT [B1533]

### corypha thebaica

USE DOUM PALM [B2782]

# coryphaena hippurus

USE DOLPHINFISH [B1917]

# coryphaenidae

USE DOLPHINFISH FAMILY [B1918]

# cos lettuce

USE ROMAINE [B2089]

# **COSTA RICA**

FTC R0198

BT CENTRAL AMERICA [R0354]

SN US FDA 1995 Code: CR

# COTE D'IVOIRE

FTC R0190

BT AFRICA, WESTERN [R0344]

UF ivory coast

SN US FDA 1995 Code: CI

#### cottidae

USE SCULPIN FAMILY [B1789]

### COTTON

FTC B1210

BT OIL-PRODUCING PLANT [B1017]

UF gossypium spp.

Al <SCIFAM>Malvaceae [ITIS 21608]

<SCINAM>Gossypium L. [ITIS 21709]<SCINAM>Gossypium L. [GRIN 5113]<SCINAM>Gossypium L. [PLANTS GOSSY]<SCINAM>Gossypium L. [MANSFELD13652]

### COTTON

FTC B1210

BT EDIBLE SEED PRODUCING PLANT [B1174]

cotton

USE UPLAND COTTON [B3739]

### **COTTON CONTAINER**

FTC M0413

BT NATURAL TEXTILE CONTAINER [M0409]

### **COTTONSEED OIL ADDED**

FTC H0346

BT VEGETABLE FAT OR OIL ADDED [H0263]

SN Used when cottonseed oil is the second or third ingredient in order of predominance, excluding water.

# cottony jujuba

USE INDIAN JUJUBE [B2794]

### coturnix coturnix

USE COMMON QUAIL [B4366]

### COTYLEDON

FTC C0292

BT ROOT, STEM, LEAF OR FLOWER [C0148]

Al The first single leaf or one of the first pair of leaves produced by the embryo of a flowering plant, or any of various

similar structures (Source: Webster's)

## courgette

USE ZUCCHINI [B1462]

### covered

USE ENCAPSULATED [H0781]

### covered or coated

USE COATED OR COVERED [H0353]

## covered or coated with chocolate

USE CHOCOLATE COATED OR COVERED [H0355]

## cow

FTC B1201

BT CATTLE [B1161]
UF bos taurus
UF domesticated cattle

Al <SCIFAM>Bovidae Gray, 1821 [ITIS 180704]

<SCINAM>Bos taurus Linnaeus, 1758 [ITIS 183838]

<SCINAM>Bos taurus Linnaeus, 1758 [MSW3 14200687]

cow and goat

USE CATTLE AND GOAT [B2245]

cow and sheep

USE CATTLE AND SHEEP [B2244]

cow and sheep and goat

USE CATTLE AND SHEEP AND GOAT [B2247]

cow cabbage

USE COLLARD [B1385]

cowbell

USE BLADDER CAMPION [B3708]

cowberry

USE LINGONBERRY (COWBERRY) [B1019]

COWCOD

FTC B1767

BT SCORPIONFISH FAMILY [B1084]

UF sebastes levis

Al <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes levis (Eigenmann and Eigenmann, 1889) [ITIS 166754] <SCINAM>Sebastes levis (Eigenmann & Eigenmann, 1889) [Fishbase 2004 3976]

<SCINAM>Sebastes levis [2010 FDA Seafood List]

cowflock

USE MARSH MARIGOLD [B3414]

COWPEA

FTC B1200

BT POD OR SEED VEGETABLE [B1156]

UF vigna sinensis
UF vigna unguiculata

Al <SCIFAM>Leguminosae (Fabaceae)

<SCINAM>Vigna unguiculata (L.) Walp. ssp. unguiculata [NETTOX]

<GRIN>300675 <MANSFELD>27303

cowslip

USE MARSH MARIGOLD [B3414]

coypu

USE NUTRIA [B2094]

CRAB

FTC B1335

BT DECAPOD [B1998]

UF brachyura
UF short-tailed crabs
UF true crabs

Al <SCIINFORD>Brachyura Latreille, 1802 [ITIS 98276]

<SCIINFORD>Brachyura [FAO ASFIS CRA]

crab apple

USE EUROPEAN CRABAPPLE [B3347]

crabapple

USE EUROPEAN CRABAPPLE [B3347]

## cracked into medium size pieces

USE DIVIDED INTO PIECES, THICKNESS 0.3-1.5 CM. [E0115]

#### cracked into small size pieces

USE DIVIDED INTO PIECES, THICKNESS < 0.3 CM. [E0100]

### **CRACKER (US CFR)**

FTC A0242

BT BAKERY PRODUCT, UNSWEETENED (US CFR) [A0107]

Al Unsweetened bakery product baked in individual portions that are usually thin and crisp and may or may not be fat

coated

### **CRAMBE**

FTC B1336

BT OIL-PRODUCING PLANT [B1017]

UF crambe abyssinica

## crambe abyssinica

USE CRAMBE [B1336]

#### crambe maritima

USE SEA KALE [B2011]

### **CRANBERRY**

FTC B4209

BT BERRY, VACCINIUM [B1614]

AI <SCIFAM>Ericaceae [ITIS 23463]

<SCIGEN>Vaccinium L. [ITIS 23571]

<SCISUBGEN>Oxycoccus

Cranberries are a group of evergreen dwarf shrubs or trailing vines in the subgenus Oxycoccus of the genus Vaccinium. In some methods of classification, Oxycoccus is regarded as a genus in its own right. They can be found in acidic bogs throughout the cooler regions of the Northern

Hemisphere.[http://en.wikipedia.org/wiki/Cranberry]

## **CRANBERRY BEAN**

FTC B1186

BT PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]

UF phaseolus vulgaris

Also called shell bean or shellout, and known as borlotti bean in Italy, the cranberry bean has a large, knobby beige pod splotched with red. The beans inside are cream-colored with red streaks and have a delicious nutlike flavor. Cranberry beans must be shelled before cooking. Heat diminishes their beautiful red color. They're available fresh in the summer and dried throughout the year.

crangon crangon

USE COMMON SHRIMP [B2874]

# crangon franciscorum

USE CALIFORNIA BAY SHRIMP [B3637]

### crangon septemspinosa

USE SAND SHRIMP [B2575]

### crangon vulgaris

USE COMMON SHRIMP [B2874]

## **CRANGONID SHRIMP FAMILY**

FTC B2574

BT SHRIMP [B1237] UF crangonidae

Al <SCIFAM>Crangonidae Haworth, 1825 [ITIS 97106]

## crangonidae

USE CRANGONID SHRIMP FAMILY [B2574]

### crangonidae

USE SHRIMP [B1237]

#### **CRAPPIE**

FTC B1409

BT SUNFISH FAMILY [B1818]

UF pomoxis spp.

Al <SCIFAM>Centrarchidae [ITIS 168093]

<SCIGEN>Pomoxis Rafinesque, 1818 [ITIS 168165]

<SCIGEN>Pomoxis [Rafinesque, 1818]

The species of this genus are known as crappies and are extremely popular game fish. The genus has two species the white and black crappie. Crappie of both species are sometimes referred to as papermouths, calico bass, and strawberry bass. Both species of crappie feed on minnows as adults. Both species spawn in the early spring when the water temperature nears 64 to 68 degrees. Crappie create a nest in fine silt or gravel, and the nests are often congregated in very high densities in shallow waters. (http://en.wikipedia.org/wiki/White\_crappie)

## crappie, black

USE BLACK CRAPPIE [B1819]

### crassostrea angulata

USE PACIFIC GIANT OYSTER [B1979]

#### crassostrea commercialis

USE SYDNEY CUPPED OYSTER [B3674]

## crassostrea gigas

**USE** PACIFIC GIANT OYSTER [B1979]

# crassostrea gigas kumamoto

USE KUMAMOTO OYSTER [B3676]

### crassostrea glomerata

USE NEW ZEALAND ROCK OYSTER [B1952]

### crassostrea rhizophorae

USE MANGROVE CUPPED OYSTER [B3673]

## crassostrea spp.

USE OYSTER [B1224]

## crassostrea virginica

USE EASTERN OYSTER [B1951]

### crataegus azarolus

USE AZAROLE [B4258]

### crataegus spp.

USE HAWTHORN [B1708]

### crate

USE BOX [M0213]

# crawfish

USE CRAWFISH OR CRAYFISH [B2686]

### **CRAWFISH OR CRAYFISH**

FTC B2686

BT DECAPOD [B1998]

UF astacoidea

400

UF cambarus spp.
UF crawfish
UF crayfish

UF procambarus spp.

Al <SCISUPFAM>Astacoidea Latreille, 1802 [ITIS 97306]

Crayfish, often referred to as crawfish or crawdad, are freshwater crustaceans resembling small lobsters, to which they are closely related. They are found in bodies of fresh water that do not freeze to the bottom, and which have shelter against predators. Most crayfish cannot tolerate polluted water, although some species such as the invasive Procambarus clarkii are more hardy. Some crayfish have been found living as much as 3 m (10 feet) underground.

[http://en.wikipedia.org/wiki/Crayfish]

## crawfish, red swamp

USE RED SWAMP CRAYFISH [B2231]

crayfish

USE CRAWFISH OR CRAYFISH [B2686]

### crayfish, marine

**USE** PALINURID SPINY LOBSTER [B1075]

craylets

**USE** SQUAT LOBSTER FAMILY [B2162]

### **CREAM**

FTC C0195

BT CREAM OR CREAM COMPONENT [C0123]

UF sweet cream

Al Liquid milk component separated from milk and containing not less than 18% milkfat (21 CFR 131.3).

## **CREAM (EUROFIR)**

FTC A0782

BT MILK (EUROFIR) [A0779]

RT 087 DERIVED MILK PRODUCTS (LD) (CCPR) [A0774]

RT CREAM [C0195]

SN Index also \*CREAM\* or underlying terms in facet C.
Al Includes fresh cream, crème fraîche and sour cream.

# CREAM ADDED

FTC H0296

BT MILK OR MILK PRODUCT ADDED [H0297]

SN Used when cream is the second to fourth ingredient in order of predominance, excluding water.

### cream for whipping

USE HEAVY CREAM [C0161]

cream nut

USE BRAZIL NUT [B1463]

### cream of tartar

USE POTASSIUM HYDROGEN TARTRATE [B4273]

### **CREAM OR CREAM COMPONENT**

FTC C0123

BT MILK OR MILK COMPONENT [C0113]

Al A broad term that includes cream and its components, butter and buttermilk.

# **CREAM PRODUCT ANALOG (US CFR)**

FTC A0123

BT MILK OR MILK PRODUCT ANALOG (US CFR) [A0147]
RT IMMITATION MILK PRODUCTS (EUROFIR) [A0788]

UF cream substitute
UF cream, imitation
UF imitation cream
UF whipped topping

Al Food product having functional characteristics similar to a cream product; it may be nutritionally equivalent or inferior to the product it purports to resemble. Includes nondairy coffee whitener and nondairy topping.

### cream substitute

USE CREAM PRODUCT ANALOG (US CFR) [A0123]

### cream, imitation

USE CREAM PRODUCT ANALOG (US CFR) [A0123]

### cream, light

USE LIGHT CREAM [C0160]

## cream-anther field pepperwort

USE FIELD CRESS [B1082]

#### creamed

USE AERATED BY CREAMING [H0359]

## creecy greens

USE LAND CRESS [B2873]

### **CREEK CHUB**

FTC B2191

BT CARP OR MINNOW FAMILY [B1921]

UF semotilus spp.

AI <SCIFAM>Cyprinidae [ITIS 163342]

<SCIGEN>Semotilus Rafinesque, 1820 [ITIS 163374]

# **CRENSHAW MELON**

FTC B1661

BT MUSKMELON, CROSSBRED VARIETIES [B4225]

### creole cherry pepper

USE CHERRY PEPPER [B2556]

### crepe, dessert

USE BAKERY PRODUCT, SWEETENED (US CFR) [A0135]

# crepe, dinner

USE PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED (US CFR) [A0102]

# crepe, unfilled

USE BAKERY PRODUCT, UNSWEETENED (US CFR) [A0107]

# crested puffin

USE TUFTED PUFFIN [B4293]

## cretan dittany

USE BURNING-BUSH [B3422]

### crisp bread

USE UNLEAVENED BREAD, CRISP BREAD AND RUSK (EUROFIR) [A0819]

### crisphead lettuce

USE ICEBERG LETTUCE [B2083]

## cristivomer namaycush

USE LAKE TROUT [B1503]

### **CROAKER**

FTC B1794

BT DRUM FAMILY [B2005] UF paralonchurus spp.

## croaker, atlantic

USE ATLANTIC CROAKER [B1795]

## croaker, white

USE WHITE CROAKER [B2281]

## **CROAKING GOURAMI**

FTC B2423

BT GIANT GOURAMI FAMILY [B3941]

UF gouramy UF trichopsis spp.

AI <SCIFAM>Osphronemidae Bleeker, 1859 [ITIS 172678] <SCINAM>Trichopsis Canestrini, 1860 [ITIS 172670]

## **CROATIA**

FTC R0245

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: HR

## **CROCEINE CROAKER**

FTC B3914

BT LARIMICHTHYS [B3913]
UF large yellow croaker

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Larimichthys crocea (Richardson, 1846) [ITIS 646547]<SCINAM>Larimichthys crocea (Richardson, 1846) [Fishbase 2004 428]<SCINAM>Larimichthys croceus (Richardson, 1846) [FAO ASFIS LYC]

<SCINAM>Larimichthys crocea [2010 FDA Seafood List]

### **CROCODILE**

FTC B2441

BT REPTILE [B1625]
UF crocodylidae
UF crocodylus spp.

### crocodylidae

USE CROCODILE [B2441]

## crocodylus acutus

USE AMERICAN CROCODILE [B3801]

# crocodylus niloticus

USE NILE CROCODILE [B3804]

# crocodylus novaeguineae

USE NEW GUINEA CROCODILE [B3802]

## crocodylus porosus

USE ESTUARINE CROCODILE [B3803]

# crocodylus siamensis

USE SIAMESE CROCODILE [B3805]

## crocodylus spp.

USE CROCODILE [B2441]

#### crocus sativus

USE SAFFRON [B1459]

### CROSS-LINKED SODIUM CARBOXY METHYL CELLULOSE, CROSS LINKED CELLULOSE GUM

FTC B4412

BT FOOD ADDITIVE [B2972]

UF Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)

UF E 468 UF INS 468

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, stabilizer.

Europe: E 468. Codex: INS 468.

### Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)

USE CROSS-LINKED SODIUM CARBOXY METHYL CELLULOSE, CROSS LINKED CELLULOSE GUM [B4412]

### crotalus

USE RATTLESNAKE [B2438]

### **CROWBERRY**

FTC B4262

BT BERRY [B1231]
UF empetrum spp.

AI <SCIFAM>Empetraceae [ITIS 23741]

<SCIGEN>Empetrum L. [ITIS 23742] <SCIGEN>Empetrum L. [PLANTS EMPET] <SCIGEN>Empetrum [DPNL 2003 9513]

Crowberry (\$i\$Empetrum\$/i\$) is a small genus of dwarf evergreen shrubs that bear edible fruit. Species of crowberry include: \$i\$E. nigrum\$/i\$ (Crowberry), \$i\$E. eamesii\$/i\$ (Rockberry), \$i\$E.rubrum\$/i\$ and \$i\$E. hermaphroditum\$/i\$. In subarctic areas. Crowberry has been a vital addition to the diet of the Inuit and the Sami. After waning popularity, the crowberry is regaining its reputation as an edible berry. It provides a steady crop and the gathering is relatively easy. The high concentration of anthocyanin pigment can be used as a natural food dye. [http://en.wikipedia.org/wiki/Crowberry]

[mtp://on:wikipedia.org/wiki/orowserry

### **CROWDER PEA**

FTC B1196

BT COWPEA [B1200]

### **CROWN CAP**

FTC M0244

BT CLOSING CAP OR LID [M0423]

### crown daisy

USE GARLAND CHRYSANTHEMUM [B1740]

### crown daisy

USE JAPANESE-GREEN [B3412]

#### **CRUCIAN CARP**

FTC

BT CARP OR MINNOW FAMILY [B1921]

UF carassius carassius

ΑI <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Carassius carassius (Linnaeus, 1758) [ITIS 163352] <SCINAM>Carassius carassius (Linnaeus, 1758) [Fishbase 2004 270] <SCINAM>Carassius carassius (Linnaeus, 1758) [FAO ASFIS FCC] <SCINAM>Carassius carassius (Linnaeus, 1758) [CEC 1993 314] <SCINAM>Carassius carassius [2010 FDA Seafood List]

#### cruller

USE DOUGHNUT (US CFR) [A0248]

#### crumbs

USE DIVIDED INTO PIECES, THICKNESS < 0.3 CM. [E0100]

## crumbs achieved by forming

WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 0.3-1.5 CM. [E0140]

#### crustacea

USE CRUSTACEAN [B1374]

### **CRUSTACEAN**

**FTC** 

BT SHELLFISH OR CRUSTACEAN [B1059]

UF crustacea

ΑI <SCISUBPHY>Crustacea Brünnich, 1772 [ITIS 83677]

<SCISUBPHY>Crustacea [FAO ASFIS CRU] <SCISUBPHY>Crustacea [FAO ASFIS FCX]

## **CRUSTACEANS AND PRODUCTS THEREOF**

FTC P0215

BT FOOD ALLERGEN LABELLING [P0213]

ΑI Regulated by Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 amending Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.

### **CRYOGENIC FROZEN**

FTC J0171

вт QUICK FROZEN [J0132] UF frozen by refrigerating agent refrigerating agent, frozen by

Frozen very rapidly by means of refrigerating agents such as liquid nitrogen or carbon dioxide. Example: lobster ΑI

frozen in liquid nitrogen.

### **CRYOVAC**

FTC N0028

RT VINYLIDENE [N0029]

ΑI Trade name of a shrinkable version of pvdc used for vacuum packaging, e.g. of red meat.

### cryptodromiopsis antillensis

**USE** HAIRY SPONGE CRAB [B2227]

# cryptodromiopsis plumosa

USF SHAGGY SPONGE CRAB [B3567]

## **CRYSTAL**

**FTC** E0143 BT SOLID [E0151]

SN Used when the shape of individual crystals is discernible; includes broken small pieces and fine-size crystals (e.g.,

granulated sugar or table salt).

### **CRYSTAL SHRIMP**

FTC B3626

BT PENAEID SHRIMP FAMILY [B1081]

UF penaeus brevirostris

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Farfantepenaeus brevirostris (Kingsley, 1878) [ITIS 551572] <SCINAM>Penaeus brevirostris Kingsley 1878 [FAO ASFIS CSP] <SCINAM>Penaeus brevirostris Kingsley, 1878 [CEC 1201]

#### crystalline pvc container

USE UNPLASTICIZED POLYVINYL CHLORIDE CONTAINER [M0379]

### ctenopharyngodon idella

USE GRASS CARP [B2867]

#### **CUBA**

FTC R0200

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: CU

### **CUBAN STONE CRAB**

FTC B3556

BT STONE CRAB FAMILY [B4135]

UF lumpy stone crab
UF menippe nodifrons

Al <SCIFAM>Menippidae Ortmann, 1893 [ITIS 621503]

<SCINAM>Menippe nodifrons Stimpson, 1859 [ITIS 98813] <SCINAM>Menippe nodifrons Stimpson 1859 [FAO ASFIS MIQ]

## **CUBANELLE PEPPER**

FTC B2583

BT HOT PEPPER [B1643]
UF pepper, cubanelle

### cuban-spinach

USE WINTER-PURSLANE [B3420]

### **CUBEB**

FTC B4350

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF java pepper UF piper cubeba UF tailed pepper

Al <SCIFAM>Piperaceae [ITIS 18224]

<SCINAM>Piper cubeba L. f. [ITIS 506521] <SCINAM>Piper cubeba L. f. [GRIN 28578] <SCINAM>Piper cubeba L. f. [PLANTS PICU] <SCINAM>Piper cubeba L. fil. [DPNL 2003 11995]

Cubeb (\$i\$Piper cubeba\$/i\$), or tailed pepper, is a plant in genus \$/i\$Piper, cultivated for its fruit and essential oil. It is mostly grown in Java and Sumatra, hence sometimes called Java pepper. The fruits are gathered before they are ripe, and carefully dried. Commercial cubebs consist of the dried berries, similar in appearance to black pepper, but with stalks attached - the "tails" in "tailed pepper".[http://en.wikipedia.org/wiki/Piper\_cubeba]

## **CUCKOO RAY**

FTC B4092

BT ROUGH SKATE [B4101]

UF butterfly skate
UF leucoraja naevus
UF raja naevus

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Leucoraja naevus (Müller and Henle, 1841) [ITIS 564143]

<SCINAM>Leucoraja naevus (Müller & Henle, 1841) [Fishbase 2004 4326] <SCINAM>Raja naevus Müller & Henle 1841 [FAO ASFIS RJN]

## **CUCKOO RAY**

FTC B4092

BT SKATE [B1340]

#### cucumaria spp.

USE SEA CUCUMBER [B2433]

### **CUCUMBER**

FTC B1404

BT FRUIT USED AS VEGETABLE [B1006]

UF cucumis sativus

Al <SCIFAM>Cucurbitaceae

<SCINAM>Cucumis sativus L. ssp. sativus [NETTOX]

<GRIN>12580 <MANSFELD>3698

#### cucumber tree

USE BILIMBI [B2513]

#### cucumis anguria

USE WEST INDIAN GHERKIN [B3407]

#### cucumis melo

USE EUROPEAN CANTALOUPE [B1471]

### cucumis melo

USE MUSKMELON [B2067]

# cucumis melo flexuosus

USE SNAKE GOURD [B3434]

## cucumis metuliferus

USE AFRICAN HORNED CUCUMBER [B2842]

### cucumis sativus

USE CUCUMBER [B1404]

### **CUCUMIS SPECIES**

FTC B4459

BT GOURD/SQUASH FAMILY [B4460]

### cucumis spp.

USE MELON [B1283]

### cucurbita citrullus

USE WATERMELON [B1391]

## cucurbita maxima

USE WINTER SQUASH [B1189]

## cucurbita maxima var. banana

USE BANANA SQUASH [B2510]

## cucurbita maxima var. hubbard

USE HUBBARD SQUASH [B2511]

## cucurbita maxima var. maxima

USE BANANA SQUASH [B2510]

cucurbita moschata

USE JAPANESE SQUASH [B2523]

cucurbita moschata var. butternut

USE BUTTERNUT SQUASH [B2509]

cucurbita pepo

USE PUMPKIN [B1456]

cucurbita pepo

USE SUMMER SQUASH [B1190]

cucurbita pepo

USE ZUCCHINI [B1462]

cucurbita pepo var. melopepo cv. zucchini

USE ZUCCHINI [B1462]

cucurbita pepo var. pepo

USE ACORN SQUASH [B2064]

cucurbita spp.

USE SQUASH, GOURD OR PUMPKIN [B2091]

cucurbitaceae

USE GOURD [B1719]

cucurbitaceae

USE GOURD/SQUASH FAMILY [B4460]

CUISSE

**FTC** Z0136

BT QUARTIER ARRIERE [Z0135]

SN This corresponds approximately to the U.S. cut or meat called 'round or leg'.

**CULL GRADE** 

FTC Z0017

BT GRADE OF MEAT, U.S. [Z0007]

cultivated currant

USE RED CURRANT [B1055]

**CULTIVATED MUSHROOM** 

FTC B2937

BT MUSHROOM [B1467]
UF agaricus bisporus

AI <SCINAM>Agaricus bisporus (J.E. Lange) Imbach, 1946 [INDEX FUNGORUM 531546]

cultivated strawberry

USE GARDEN STRAWBERRY [B3336]

cultured

USE LACTIC ACID FERMENTED [H0101]

cultured milk product

USE FERMENTED MILK PRODUCT (EUROFIR) [A0783]

**CULTURED MILK PRODUCT (US CFR)** 

**FTC** A0101

BT MILK OR MILK PRODUCT (US CFR) [A0148]

RT FERMENTED MILK PRODUCT (EUROFIR) [A0783]

RT 50132100 - YOGHURT/YOGHURT SUBSTITUTES (GS1 GPC) [A1046]

UF milk product, cultured

Al Milk modified by adding acid-producing and/or flavor-producing bacteria under controlled conditions.

cumaru

USE TONKA BEAN [B1039]

**CUMIN** 

FTC B1274

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF cuminum cyminum
AI <SCIFAM>Umbelliferae

<SCINAM>Cuminum cyminum L. [NETTOX]

<GRIN>12617 <MANSFELD>1199

cumin des pres

USE CARAWAY [B1549]

### **CUMIN, BLACK**

FTC B1176

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF caraway, black
UF nigella sativa
UF nutmeg flower
UF roman coriander

### cuminum cyminum

USE CUMIN [B1274]

## **CUNENE HORSE MACKEREL**

FTC B3955

BT SAUREL [B1090]
UF trachurus trecae

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Trachurus trecae Cadenat, 1950 [ITIS 168595]
<SCINAM>Trachurus trecae Cadenat, 1950 [Fishbase 2004 371]
<SCINAM>Trachurus trecae Cadenat, 1950 [FAO ASFIS HMZ]
<SCINAM>Trachurus trecae Cadenat, 1949 [CEC 1993 667]

## CUPUAÇU

FTC B4457

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF theobroma grandiflorum

Al <SCIFAM>Sterculiaceae [ITIS 21543]

<SCINAM>Theobroma grandiflorum (Willd. ex Sprengel) Schumann [ITIS 506108] <SCINAM>Theobroma grandiflorum (Willd. ex Spreng.) K. Schum. [GRIN 101891] <SCINAM>Theobroma grandiflorum (Willd. ex Spreng.) Schum. [PLANTS THGR7]

Cupuaçu (\$i\$Theobroma grandiflorum\$/i\$), also spelled cupuassu, cupuazú, and copoasu, is a tropical rainforest tree related to cacao. Common throughout the Amazon basin, it is widely cultivated in the jungles of Colombia, Bolivia and Peru and in the north of Brazil, with the largest production in Pará, followed by Amazonas, Rondônia and Acre.

The white pulp of the cupuaçu is uniquely fragrant (described as a mix of chocolate and pineapple), and it contains theacrine (1,3,7,9-tetramethyluric acid) instead of the xanthines (caffeine, theobromine, and theophylline) found in cacao.[1] It is frequently used in desserts, juices and sweets. The juice tastes primarily like a pear, with a hint of banana.[http://en.wikipedia.org/wiki/Cupuacu]

## CUPUAÇU

FTC B4457

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

## curcuma domestica

USE TURMERIC [B1425]

#### curcuma longa

USE TURMERIC [B1425]

#### curcuma zedoaria

USE ZEDOARY [B2947]

#### **CURCUMIN**

FTC B3071

BT FOOD ADDITIVE [B2972]

UF E 100 UF INS 100(i)

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EČ) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 100. Codex: INS 100(i).

### **CURCUMIN ADDED**

FTC H0496

BT FOOD ADDITIVE ADDED [H0399]

### **CURD**

ΑI

ΑI

FTC C0245

BT MILK OR MILK COMPONENT [C0113]

Al The thicker or more coagulable part of milk that is separated from the serum or watery part (whey), especially in the

process of making cheese.

### **CURED CHEESE (EUROFIR)**

FTC A0785

BT CHEESE (EUROFIR) [A0784]
RT CURED CHEESE (US CFR) [A0168]

UF ripened cheese

SN Cheeses are classified here according to their consistency (Codex Alimentarius Standard). Cheeses can be further

distinguished according to fat content and rind type in facet Z.

Ripened cheese is cheese which is not ready for consumption shortly after manufacture but which must be held for such time, at such temperature, and under such other conditions as will result in the necessary biochemical and physical changes characterizing the cheese in question. (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003). The group includes cheeses that are normally consumed cured but may be sold in an uncured or very lightly cured

stage.

# **CURED CHEESE (US CFR)**

FTC A0168

BT NATURAL CHEESE (US CFR) [A0187]
RT CURED CHEESE (EUROFIR) [A0785]

UF cheese, cured

Natural cheese that is cured; includes cheeses that are normally consumed cured but may be sold in an uncured or very lightly cured stage. The classification of cured cheeses is based on the method of curing, the moisture content, and the milk fat content measured as the proportion of solids. Scope notes given for the general classes give moisture and milkfat proportions that cover the entire range specified in the CFR for the individual cheeses included in a class; the class definition given in the CFR section cited may be more restrictive.

#### cured meat

USE PRESERVED MEAT (EUROFIR) [A0797]

#### **CURED MEAT (US CFR)**

FTC A0279

BT MEAT OR MEAT PRODUCT (FROM MAMMAL) (US CFR) [A0150]

RT PRESERVED MEAT (EUROFIR) [A0797]

UF meat, cured

Al Meat product that has been preserved through treatment with salt (brining, dry salting or injection of salt solution),

heating and drying.

#### **CURED OR AGED**

FTC H0253

BT FERMENTED/MODIFIED, MULTIPLE COMPONENT [H0128]

UF aged

ΑI

Modified through complex enzymatic or microbial processes resulting in physicochemical changes in particular with respect to texture, flavor, color or shelf life of the food product. Such changes may be induced by the introduction of certain chemicals, such as sodium sulfite, salt, sugar, or other substances, such as phenolics, in dry or liquid form and often aided by smoke. Cheese should always be indexed by the appropriate narrower term under \*LACTIC

ACID-OTHER AGENT FERMENTED\*.

### CURED OR AGED < 2 WEEKS

FTC H0288

BT CURED OR AGED [H0253]

### CURED OR AGED 2 WEEKS TO 1 MONTH

FTC H0289

BT CURED OR AGED [H0253]

# CURED OR AGED 1 TO 2 MONTHS

FTC H0290

BT CURED OR AGED [H0253]

# CURED OR AGED 2 TO 4 MONTHS

FTC H0291

BT CURED OR AGED [H0253]

# CURED OR AGED 4 TO 6 MONTHS

FTC H0292

BT CURED OR AGED [H0253]

## CURED OR AGED 6 TO 12 MONTHS

FTC H0293

BT CURED OR AGED [H0253]

# **CURED OR AGED 12 MONTHS OR OVER**

FTC H0294

BT CURED OR AGED [H0253]

### **CURLED ENDIVE**

FTC B2941

BT ENDIVE [B1314]

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Cichorium endivia L. [ITIS 501522]<SCINAM>Cichorium endivia L. [GRIN 10542]<SCINAM>Cichorium endivia L. [PLANTS CIEN]

<SCINAM>Cichorium endivia L. ssp. endivia Curled Leaved Group [EuroFIR-NETTOX 2007 80]

<SCINAM>Cichorium endivia L. [DPNL 2003 8651]

<MANSFELD>31983

### **CURLED LETTUCE**

FTC B3343

BT LOOSE LEAF LETTUCE [B2087]

UF lactuca sativa var. crispa

UF leaf lettuce

<SCIFAM>Asteraceae [ITIS 35420] ΑI

<SCINAM>Lactuca sativa L. [ITIS 36607]

<SCINAM>Lactuca sativa L. var. crispa L. [GRIN 404618]

<SCINAM>Lactuca sativa L. [PLANTS LASA3]

<SCINAM>Lactuca sativa L. [EuroFIR-NETTOX 2007 158] <SCINAM>Lactuca sativa L. var. crispa L. [DPNL 2003 10659]

## **CURLED OCTOPUS**

**FTC** B3681

OCTOPUS [B1514] вт UF eledone cirrhosa UF eledone cirrosa UE horned octobus

<SCIFAM>Octopodidae D'Orbigny, 1839-1842 in Férussac and D'Orbigny, 1834-1848 [ITIS 82590] ΑI

<SCINAM>Eledone cirrhosa (Lamarck, 1798) [ITIS 82646] <SCINAM>Eledone cirrosa (Lamarck 1798) [FAO ASFIS EOI] <SCINAM>Eledone cirrosa (Lamarck, 1798) [CEC 1416]

### **CURLY KALE**

FTC B3376

KALE [B1281] вт UF borecole

UF brassica oleracea sabellica

<SCIFAM>Brassicaceae [ITIS 22669] ΑI

<SCINAM>Brassica oleracea L. [ITIS 23062]

<SCINAM>Brassica oleracea var. sabellica L. [GRIN 319629]

<SCINAM>Brassica oleracea L. convar. acephala (DC.) Alef. var. sabellica L. [EuroFIR-NETTOX 2007 54]

<SCINAM>Brassica oleracea L. var. sabellica L. [DPNL 2003 8115]

<SCINAM> Brassica oleracea L., convar. acephala (D. C.) Alef., var. sabellica L. [CCPR]
Kale or borecole is a form of cabbage (\$i\$Brassica oleracea\$/i\$ Acephala Group), green or purple, in which the central leaves do not form a head. It is considered to be closer to wild cabbage than most domesticated forms. The species \$i\$Brassica oleracea\$/i\$ contains a wide array of vegetables including broccoli, cauliflower, collard greens, and brussels sprouts. The cultivar group Acephala also includes spring greens and collard greens, which are extremely similar genetically.[http://en.wikipedia.org/wiki/Borecole]

### curly parsley

USE **GARDEN PARLEY [B3707]** 

currant

USE GRAPE, CORINTH [B2038]

## **CURRYLEAF**

B3424

вт SPICE OR FLAVOR-PRODUCING PLANT [B1179]

<SCIFAM>Rutaceae ΑI

<SCINAM>Murraya koenigii (L.) Spreng. [CCPR]

<GRIN>24703

### curuba

**USE** BANANA PASSIONFRUIT [B2028]

### **CUSH-CUSH YAM**

**FTC** B3397 BT YAM [B3396] UF dioscorea trifida UF indian yam

ΑI <SCIFAM>Dioscoreaceae [ITIS 43365]

<SCINAM>Dioscorea trifida L. [ITIS 43378] <SCINAM>Dioscorea trifida L. f. [GRIN 14263] <SCINAM>Dioscorea trifida L. f. [PLANTS DITR3]

<SCINAM>Dioscorea trifida L. [CCPR]

#### CUSK

**FTC** B2143

COD FAMILY [B1835] BT UF brosme brosme UF brosmius brosme UF moonfish

UF

<SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] ΑI

<SCINAM>Brosme brosme (Ascanius, 1772) [ITIS 164740] <SCINAM>Brosme brosme (Ascanius, 1772) [Fishbase 2004 51] <SCINAM>Brosme brosme (Ascanius, 1772) [FAO ASFIS USK] <SCINAM>Brosme brosme (Ascanius, 1772) [CEC 1993 435] <SCINAM>Brosme brosme [2010 FDA Seafood List]

<SCINAM>Brosme brosme [FDA RFE 2010 5]

## **CUSK-EEL**

FTC B3883

BT CUSK-EEL FAMILY [B1844]

UF ophidion spp.

<SCIFAM>Ophidiidae [ITIS 164807] ΑI

<SCINAM>Ophidion Linnaeus, 1758 [ITIS 164839]

## **CUSK-EEL FAMILY**

FTC B1844

FISH, GADIFORM [B1157] BT

UF ophidiidae

<SCIFAM>Ophidiidae [ITIS 164807] ΑI <SCIFAM>Ophidiidae [FAO ASFIS OPH]

### cusparia trifoliata

USE ANGOSTURA (TREE) [B1188]

### custard added

USE PUDDING OR CUSTARD ADDED [H0132]

## **CUSTARD APPLE**

FTC B1689

вт TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF annona reticulata UF bullock's heart UF corazon UF jamaica apple

ΑI <SCIFAM>Annonaceae [ITIS 18092]

<SCINAM>Annona reticulata L. [ITIS 18099] <SCINAM>Annona reticulata L. [GRIN 3498] <SCINAM>Annona reticulata L. [PLANTS ANRE]

<SCINAM>Annona reticulata L. [EuroFIR-NETTOX 2007 23]

<SCINAM>Annona reticulata L. [DPNL 2003 7539]

<MANSFELD>28755

## **CUSTARD OR PUDDING (US CFR)**

FTC A0285

DESSERT (US CFR) [A0222] вт

UF pie filling, non-fruit UF pudding or custard

ΑI Sweetened or unsweetened custard or starch-based pudding; also non-fruit pie filling.

## **CUSTARD, COOKED (US CFR)**

**FTC** A0219

вт CUSTARD OR PUDDING (US CFR) [A0285]

UF cooked custard

ΑI Cooked or baked mixture of milk, eggs and optional ingredients including nutritive and non-nutritive sweeteners.

### custard, frozen

USE FROZEN CUSTARD (US CFR) [A0165]

### custom- or religion-related claim or use

USE RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]

cut

USE DIVIDED INTO PIECES, THICKNESS 0.3-1.5 CM. [E0115]

## cut into large pieces

USE DIVIDED INTO PIECES, THICKNESS MORE THAN 1.5 CM. [E0125]

#### **CUT INTO LONG PIECES**

FTC E0141

BT DIVIDED INTO PIECES, THICKNESS 0.3-1.5 CM. [E0115]

SN Used when the thickness of a piece size is between 0.3 and 1.5 cm. and the overall length is greater than 5 cm.,

e.g., french fries.

### **CUT INTO SHORT PIECES**

FTC E0111

BT DIVIDED INTO PIECES, THICKNESS 0.3-1.5 CM. [E0115]

SN Used when the thickness of a piece size is between 0.3 and 1.5 cm. and the overall length is less than 5 cm., e.g.,

cut green beans.

## **CUT OF MEAT**

FTC Z0146

BT ADJUNCT CHARACTERISTICS OF MEAT, POULTRY OR FISH [Z0049]

## **CUT OF MEAT NOT KNOWN**

FTC Z0018

BT CUT OF MEAT, U.S. [Z0008]

## **CUT OF MEAT, COMPOSITE**

FTC Z0047

BT CUT OF MEAT, FRENCH [Z0121]

UF composite cut of meat

# **CUT OF MEAT, COMPOSITE**

FTC Z0047

BT CUT OF MEAT, U.S. [Z0008]

## **CUT OF MEAT, FRENCH**

FTC Z0121

BT CUT OF MEAT [Z0146]

# **CUT OF MEAT, OTHER**

FTC Z0048

BT CUT OF MEAT, U.S. [Z0008]

# CUT OF MEAT, U.S.

FTC Z0008

BT CUT OF MEAT [Z0146]

SN Use the appropriate narrower term only if meat is the first or sole ingredient of a food product. These terms are

used only for meat from large mammals (i.e., cattle, sheep, swine); do not use for poultry.

# **CUT OF POULTRY MEAT**

FTC Z0156

BT CUT OF MEAT [Z0146]

414

SN

See also \*COLOR OF POULTRY MEAT\* and narrower terms.

### **CUTLASSFISH**

FTC B1154

BT CUTLASSFISH [B4026]

UF hairtailfish
UF trichiurus spp.

AI <SCIFAM>Trichiuridae [ITIS 172378]

<SCINAM>Trichiurus Linnaeus, 1758 [ITIS 172384]

### **CUTLASSFISH**

FTC B4026

BT FISH, PERCIFORM [B1581]

UF hairtail
UF trichiuridae

AI <SCIFAM>Trichiuridae [ITIS 172378] <SCIFAM>Trichiuridae [FAO ASFIS CUT] <SCIFAM>Trichiuridae [CEC 1993 948]

#### cutlassfish family

USE SNAKE MACKEREL FAMILY [B1820]

### **CUTTER GRADE**

FTC Z0015

BT GRADE OF MEAT, U.S. [Z0007]

### **CUTTHROAT TROUT**

FTC B2869

BT TROUT [B1258]
UF oncorhynchus clarki

UF salmo clarki

Al <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Oncorhynchus clarkii (Richardson, 1836) [ITIS 161983]

<SCINAM>Oncorhynchus clarki clarki (Richardson, 1836) [Fishbase 2004 2688]

<SCINAM>Oncorhynchus clarki (Richardson 1836) [FAO ASFIS ONC]

<SCINAM>Salmo clarki Richardson, 1836 [CEC 1993 249] <SCINAM>Oncorhynchus clarkii [2010 FDA Seafood List]

## **CUTTHROAT TROUT**

FTC B2869

BT ATLANTIC SALMON [B2250]

## **CUTTLEFISH**

FTC B1644

BT CEPHALOPOD [B2116]

**UF** sepiidae

Al <SCIFAM>Sepiidae Leach, 1817 [ITIS 82360]

## cyamopsis tetragonoloba

USE GUAR [B1334]

# cyamposis psoralioides

USE GUAR [B1334]

# CYANOCOBALAMIN

**FTC** B3779

BT VITAMIN B12 [B3761]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

## cyanophycota

USE ALGAE, BLUE-GREEN [B1746]

#### cyanophyta

USE ALGAE, BLUE-GREEN [B1746]

### cybium spp.

USE SEERFISH [B3973]

### cycas circinalis

USE SAGO PALM [B2139]

#### **CYCLAMATES**

FTC B4410

BT FOOD ADDITIVE [B2972]

UF E 952 UF INS 952

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 952. Codex: INS 952.

## **CYCLAMATES ADDED**

FTC H0798

BT FOOD ADDITIVE ADDED [H0399]

## CYCLAMIC ACID

FTC B3072

BT FOOD ADDITIVE [B2972]

UF E 952 UF INS 952(i

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): sweetener.

Europe: E 952. Codex: INS 952(i).

### CYCLAMIC ACID ADDED

FTC H0497

BT FOOD ADDITIVE ADDED [H0399]

Cyclodextrin, beta-

USE BETA-CYCLODEXTRIN [B4408]

cyclopsetta chittendeni

USE MEXICAN FLOUNDER [B2285]

cyclopteridae

USE SNAILFISH FAMILY [B1822]

cyclopterus lumpus

USE LUMPFISH [B1823]

cydonia oblonga

USE COMMON QUINCE [B4219]

cydonia spp.

USE QUINCE [B1298]

cymbopogon citratus

USE LEMON GRASS [B2273]

cynara cardunculus

USE ARTICHOKE [B1466]

cynara cardunculus

USE CARDOON [B1727]

cynara scolymus

USE ARTICHOKE [B1466]

cynodon dactylon

USE BERMUDA GRASS [B3383]

cynoscion

USE SEATROUT [B2657]

cynoscion regalis

USE GRAY SEATROUT [B2375]

cynoscion acoupa

USE GRAY SEATROUT [B2375]

cynoscion arenarius

USE SAND SEATROUT [B1104]

cynoscion nebulosus

USE SPOTTED SEATROUT [B1615]

cynoscion nobilis

USE WHITE SEABASS [B1187]

cynoscion parvipinnis

USE SHORTFIN CORVINA [B2153]

cynoscion regalis

USE WEAKFISH [B1526]

cynoscion striatus

USE STRIPED WEAKFISH [B2380]

## cyperus esculentus

USE NUTSEDGE [B2159]

## cyperus rotundus

USE NUTSEDGE [B2503]

### cyphomandra betacea

USE TREE TOMATO [B2016]

### cyprinidae

USE CARP [B2617]

### cyprinidae

USE CARP OR MINNOW FAMILY [B1921]

### cypriniformes

USE FISH, CYPRINIFORM [B1594]

## cyprinodontidae

USE KILLIFISH FAMILY [B2618]

## cyprinus carpio

USE COMMON CARP [B1228]

### CYPRUS

FTC R0201

BT EUROPE, SOUTHERN [R0358]

SN US FDA 1995 Code: CY

## cypselurus spp.

USE FLYINGFISH [B1144]

## cyrtosperma chamissonis

USE SWAMP TARO [B4278]

## cyrtosperma merkusii

USE PULAKA [B4279]

# Cysteine, L- and its hydrochlorides - sodium and potassium salts

USE L-CYSTEINE [B4426]

## CYTOPHAGALES USED AS FOOD SOURCE

FTC B2851

BT BACTERIA [B2846]

UF myxobacteriales used as food sourceAl The Prokaryotes, 2d Ed., 1992, v.IV, p.3631.

### cyttidae

USE BIGEYE DORY FAMILY [B4076]

# cyttus australis

USE BOAR FISH [B4077]

## cyttus novaezealandiae

USE SILVER DORY [B2862]

# cyttus traversi

USE LOOKDOWN DORY [B2903]

### **CZECH REPUBLIC**

FTC R0515

вт EUROPE, EASTERN [R0357]

#### **CZECHOSLOVAKIA**

FTC R0199

вт EUROPE, EASTERN [R0357]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

## D. PROCESSED FOOD OF PLANT ORIGIN (CCPR)

**FTC** A0647

CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643] BT

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

dab

USE SANDDAB [B2649]

### dab, common

**USE** SANDDAB [B2649]

## dab, longhead

**USE** LONGHEAD DAB [B1860]

### DACE

**FTC** B2078

BT CARP OR MINNOW FAMILY [B1921]

UF rhinichthys spp.

ΑI <SCIFAM>Cyprinidae [ITIS 163342]

<SCIGEN>Rhinichthys Agassiz, 1849 [ITIS 163381]

## **DACRYODES**

FTC B2769

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF dacryodes spp.

<SCIFAM>Burseraceae [ITIS 28762] ΑI <SCIGEN>Dacryodes Vahl [ITIS 28767]

<SCIGEN>Dacryodes Vahl [PLANTS DACRY]

## dacryodes edulis

USE EBEN TREE [B2768]

## dacryodes spp.

USE DACRYODES [B2769]

## dactylis glomerata

USE ORCHARD GRASS [B2337]

## **DAGGERTOOTH PIKE-CONGER**

FTC B3817

вт PIKE-CONGER FAMILY [B3818]

UF muraenesox cinereus UF sharp-toothed eel

<SCIFAM>Muraenesocidae [ITIS 161296] ΑI

<SCINAM>Muraenesox cinereus (Forsskål, 1775) [ITIS 161296] <SCINAM>Muraenesox cinereus (Forsskål, 1775) [Fishbase 2004 298] <SCINAM>Muraenesox cinereus (Forsskål, 1775) [FAO ASFIS DPC] <SCINAM>Muraenesox cinereus (Forsskål, 1775) [CEC 1993 400]

# dahomey

**USE BENIN** [R0160]

#### daikon

USE CHINESE RADISH [B1513]

#### dairy dessert, frozen

USE FROZEN DAIRY DESSERT (US CFR) [A0114]

#### dairy product

USE MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]

#### DAIRY PRODUCT (US CFR)

FTC A0164

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

RT MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]

RT 50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) [A1025]

RT 0100 DAIRY AND EGG PRODUCTS (USDA SR) [A1271]

AI Milk, a product derived from milk, or a dairy product analog; includes cheese and frozen dairy desserts. [FDA

CFSAN 1995]

#### DAIRY PRODUCT ADDED

FTC H0242

BT FOOD ADDED [H0180]

SN Used when a dairy product is the second, third or fourth ingredient in order of predominance, excluding water.

#### DAIRY PRODUCTS (CIAA)

FTC A0452

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]
RT MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]

RT 50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) [A1025]

AI CIAA ADD/385/90E Rev 5

# DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC)

FTC A0626

FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

### dalatias licha

USE DARKIE CHARLIE [B4116]

### dalatiidae

USE KITEFIN SHARK FAMILIE [B4115]

### D-ALPHA-TOCOPHEROL

FTC B3784

BT VITAMIN E [B3753]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

### D-ALPHA-TOCOPHERYL ACETATE

FTC B3785

BT VITAMIN E [B3753]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eurlex.europa.eu/LexUriServ/do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

# D-ALPHA-TOCOPHERYL SUCCINATE

FTC B3787

BT VITAMIN E [B3753]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

#### dama dama

USE FALLOW DEER [B4159]

### **DAMSON PLUM**

FTC B1662 BT PLUM [B1206] UF bullace

UF prunus insititia
AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus domestica subsp. insititia (L.) C. K. Schneid. [GRIN 29889]

<SCINAM>Prunus domestica L. ssp. instititia (L.) Bonnier & Layens [EuroFIR-NETTOX 2007 229]

<MANSFELD>9338

#### dana swimcrab

USE DANA SWIMMING CRAB [B3571]

#### **DANA SWIMMING CRAB**

FTC B3571

BT SWIM CRAB (CALLINECTES SPP.) [B3570]

UF callinectes danae UF dana swimcrab

Al <SCIFAM>Portunidae Rafinesque, 1815 [ITIS 98689]

<SCINAM>Callinectes danae S. I. Smith, 1869 [ITIS 98698] <SCINAM>Callinectes danae Smith, 1869 [FAO ASFIS CRZ] <SCINAM>Callinectes danae (Smith, 1869) [CEC 1993 1280]

### dancy tangerine

USE TANGERINE [B4217]

## **DANDELION**

FTC B1428

BT LEAFY VEGETABLE [B1566]

UF taraxacum

AI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Taraxacum officinale G.H. Weber ex Wiggers [ITIS 36213]

<SCINAM>Taraxacum officinale ssp. officinale G.H. Weber ex Wiggers [ITIS 524742] <SCINAM>Taraxacum officinale ssp. vulgare (Lam.) Schinz & R. Keller [ITIS 524743]

<SCINAM>Taraxacum officinale aggregate [GRIN 80051]
<SCINAM>Taraxacum officinale E.H. Wigg [PLANTS TAGE]

<SCINAM>Taraxacum officinale F.H. Wigg. [PLANTS TAOF]
<SCINAM>Taraxacum officinale F.H. Wigg. ssp. ceratophorum (Ledeb.) Schinz ex Thell. [PLANTS TAOFC]

<SCINAM>Taraxacum officinale F.H. Wigg. ssp. officinale [PLANTS TAOFO] <SCINAM>Taraxacum officinale F.H.Wigg. s.l. [EuroFIR-NETTOX 2007 273] <SCINAM>Taraxacum officinale Weber ex F.H.Wigg., s.l. [DPNL 2003 13450]

<MANSFELD>32135

# **DANUBE CRAYFISH**

FTC B3454

BT EUROPEAN CRAYFISH FAMILY [B4139]

UF astacus leptodactylus
UF galician crayfish
AI <SCIFAM>Astacidae

<SCINAM>Astacus leptodactylus Eschscholz, 1823 [FAO ASFIS CRD] <SCINAM>Astacus leptodactylus Eschscholtz, 1823 [CEC 1993 1264]

Astacus leptodactylus, the Danube crayfish or Galician crayfish, is a species of crayfish native to eastern Europe. It can be distinguished most easily from the commoner European or broad-fingered crayfish (Astacus astacus) by the relatively thinner "fingers" of the claws.

[http://en.wikipedia.org/wiki/Astacus\_leptodactylus]

### DANUBE SALMON

FTC B1612

BT DANUBE SALMON [B4047]

UF hucho hucho

AI <SCIFAM>Salmonidae [ITIS 162024]

<SCINAM>Hucho hucho (Linnaeus, 1758) [ITIS 162024] <SCINAM>Hucho hucho (Linnaeus, 1758) [Fishbase 2004 4664] <SCINAM>Hucho hucho (Linnaeus, 1758) [FAO ASFIS HUC] <SCINAM>Hucho hucho (Linnaeus, 1758) [CEC 1993 240] <SCINAM>Hucho hucho [2010 FDA Seafood List]

## **DANUBE SALMON**

FTC B4047

BT SALMONINS [B3807]

UF hucho spp.

Al <SCIFAM>Salmonidae [ITIS 161931]

<SCIGEN>Hucho Günther, 1866 [ITIS 162023]

## danube sturgeon

USE RUSSIAN STURGEOUN [B3811]

## **DARK FISH FLESH**

FTC Z0058

BT COLOR OF FISH FLESH [Z0055]

SN This color designation describes tuna flesh that is darker than munsell value 5.3 (21 CFR 161.190(a)(4) (iii)).

## **DARK GREEN NORI**

FTC B2640

BT ENTEROMORPHA [B2639]

UF aonori

UF enteromorpha prolifera

Al <SCIFAM>Ulvaceae [ITIS 6541]

<SCINAM>Enteromorpha prolifera (O. F. Mueller) J. Agardh [ITIS 6541]

<SCINAM>Enteromorpha prolifera (O.F. Müller) J. Agardh 1883 [FAO ASFIS EBP]

### **DARK MEAT**

FTC Z0002

BT COLOR OF POULTRY MEAT [Z0006]

UF drumstick meat, poultry
UF leg meat, poultry
UF thigh meat, poultry

SN Used only for poultry meat that comes from the drumstick, thigh or leg.

### DARKIE CHARLIE

FTC B4116

BT KITEFIN SHARK FAMILIE [B4115]

UF dalatias licha UF kitefin shark

Al <SCIFAM>Dalatiidae Grey, 1851 [ITIS 564004]

<SCINAM>Dalatias licha (Bonnaterre, 1788) [ITIS 160651] <SCINAM>Dalatias licha (Bonnaterre, 1788) [Fishbase 2004 669] <SCINAM>Dalatias licha (Bonnaterre, 1788) [FAO ASFIS SCK] <SCINAM>Dalatias licha (Bonnaterre, 1788) [CEC 1993 59]

## DARNEL

FTC B3386

BT STRAW, FODDER OR FORAGE OF CEREAL GRAINS AND GRASSES [B3378]

UF lollium spp.

Al <SCIFAM>Poaceae (alt. Gramineae) <SCINAM>Lolium spp. [CCPR]

<GRIN>22502

### dasheen

USE TARO [B1636]

### dasypodidae

USE ARMADILLO [B1626]

### DATE

FTC B1209

BT STONE FRUIT [B1539]
UF phoenix dactylifera

Al <SCIFAM>Arecaceae [ITIS 500043]

<SCINAM>Phoenix dactylifera L. [ITIS 42458] <SCINAM>Phoenix dactylifera L. [GRIN 28046] <SCINAM>Phoenix dactylifera L. [PLANTS PHDA4]

<SCINAM>Phoenix dactylifera L. [EuroFIR-NETTOX 2007 209]

<SCINAM>Phoenix dactylifera L. [DPNL 2003 11866]

<MANSFELD>10700

### DATE

FTC B1209

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

#### date mussel

USE DATE SHELL [B4151]

## date plum

USE COMMON KAKI [B2766]

### **DATE PLUM**

FTC B3328

BT PERSIMMON [B1447]

UF date-plum
UF diospyros lotus
UF lotus persimmon
UF lotus tree

Al <SCIFAM>Ebenaceae [ITIS 23852]

<SCINAM>Diospyros lotus L. [ITIS 505971] <SCINAM>Diospyros lotus L. [GRIN 14296] <SCINAM>Diospyros lotus L. [PLANTS DILO8] <SCINAM>Diospyros lotus L. [DPNL 2003 9320]

### DATE SHELL

FTC B4151

BT MUSSEL [B1223] UF date mussel

UF european date mussel UF lithophaga lithophaga

Al <SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451]

<SCINAM>Lithophaga lithophaga (Linnaeus, 1758) [FAO ASFIS LFF] <SCINAM>Lithophaga lithophaga (Linnaeus, 1758) [CEC 1993 1355]

## date-plum

USE DATE PLUM [B3328]

datiro

USE WATERMELON [B1391]

### dattock tree

USE TALLOW TREE (DETARIUM) [B2772]

### daucus carota

USE CARROT [B1227]

## **D-BIOTIN**

FTC B3770

BIOTIN [B3762]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF] and its amendments COMMISSION DIRECTIVE 2006/37/EC [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2006:094:0032:0033:EN:PDF] and COMMISSION REGULATION (EC) No 1170/2009 [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:314:0036:0042:EN:PDF].

### dead-rat tree

USE BAOBAB [B2759]

### dealkaloidized

USE ALKALOID OR PURINE REMOVED [H0135]

## **DEBITTERED**

FTC H0198

BT COMPONENT REMOVED [H0238]

## **DECAFFEINATED**

FTC H0140

BT ALKALOID OR PURINE REMOVED [H0135]

### DECAPOD

FTC B1998

BT CRUSTACEAN [B1374]

UF decapoda

Al <SCIORD>Decapoda Latreille, 1802 [ITIS 95599]

### decapoda

USE DECAPOD [B1998]

### decapterus macarellus

USE MACKEREL SCAD [B3962]

### decapterus macrosoma

USE SHORTFIN SCAD [B3961]

### decapterus maruadsi

USE JAPANESE SCAD [B3963]

## decapterus punctatus

USE ROUND SCAD [B2481]

## decapterus russelli

USE INDIAN SCAD [B3964]

### decapterus spp.

USE MACKEREL SCAD [B3960]

## **DECOLOURIZING AGENT (CODEX)**

FTC A0395

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

AI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## **DECORATION (US CFR)**

FTC A0246

BT CONFECTIONERY (US CFR) [A0188]

Al Candy-like product shaped and/or colored to serve as a decoration.

### decorator crab

USE HAIRY SPONGE CRAB [B2227]

## **DEEP SEA CRAB FAMILY**

FTC B2228

BT CRAB [B1335]
UF deepsea crabs
UF geryonidae

AI <SCIFAM>Geryonidae Colosi, 1923 [ITIS 98904] <SCIFAM>Geryonidae [FAO ASFIS GEY]

### **DEEP SEA LOBSTER**

FTC B2232

BT CLAWED LOBSTER FAMILY [B1986]

UF dublin bay prawn
UF metanephrops nei
UF metanephrops spp.

AI <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307] <SCIGEN>Metanephrops Jenkins, 1972 [ITIS 97322]

### deep sea perch

USE ORANGE ROUGHY [B2328]

### **DEEPBODY THREAD HERRING**

FTC B1980

BT THREAD HERRING [B1239]
UF opisthonema libertate
UF opisthonema oblieri

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Opisthonema libertate (Günther, 1867) [ITIS 161750]
<SCINAM>Opisthonema libertate (Günther, 1867) [Fishbase 2004 1484]
<SCINAM>Opisthonema libertate (Günther 1867) [FAO ASFIS THP]
<SCINAM>Opisthonema libertate (Günther, 1867) [CEC 1993 183]
<SCINAM>Opisthonema libertate [2010 FDA Seafood List]

#### **DEEP-FRIED**

FTC G0029

BT COOKED WITH ADDED FAT OR OIL [G0025]

Al Cooked in hot fat or oil deep enough to immerse the food entirely.

## deepsea crabs

USE DEEP SEA CRAB FAMILY [B2228]

# **DEEPSEA WHIPTAIL**

FTC B2898

BT GRENADIER FAMILY [B2899]
UF lepidorhynchus denticulatus

Al <SCIFAM>Macrouridae Gilbert and Hubbs, 1916 [ITIS 165332]

<SCINAM>Lepidorhynchus denticulatus Richardson, 1846 [ITIS 165425] <SCINAM>Lepidorhynchus denticulatus Richardson, 1846 [Fishbase 2004 8483] <SCINAM>Lepidorhynchus denticulatus Richardson, 1846 [FAO ASFIS LDE]

<SCINAM>Lepidorhynchus denticulatus [2010 FDA Seafood List]

### **DEEPWATER HAKE**

FTC B3893
BT HAKE [B3878]
UF merluccius paradoxus

Al <SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789]

<SCINAM>Merluccius paradoxus Franca, 1960 [ITIS 164796] <SCINAM>Merluccius paradoxus Franca, 1960 [Fishbase 2004 1826] <SCINAM>Merluccius paradoxus Franca 1960 [FAO ASFIS HKO] <SCINAM>Merluccius paradoxus Franca, 1960 [CEC 1993 482]

## deepwater prawn

**USE** NORTHERN SHRIMP [B1970]

# deepwater rose shrimp

USE DEEP-WATER ROSE SHRIMP [B3496]

### **DEEP-WATER ROSE SHRIMP**

**FTC** B3496

BT PENAEID SHRIMP FAMILY [B1081]

UF deepwater rose shrimp

UF gamba

UF neopenaeopsis paradoxus UF parapenaeus paradoxus UF penaeopsis paradoxus UF penaeus bocagei UF penaeus cocco UF penaeus longirostris

<SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602] ΑI

<SCINAM>Parapenaeus longirostris (Lucas, 1846) [ITIS 95733] <SCINAM>Parapenaeus longirostris (Lucas 1846) [FAO ASFIS DPS] <SCINAM>Parapenaeus longirostris (Lucas, 1846) [CEC 1993 1199]

<SOURCE>FAO Species fact sheet [http://www.fao.org/fishery/species/2598].

### **DEER**

**FTC** B1583

BT DEER FAMILY [B1500]

UF cervus spp.

<SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693] <SCIGEN>Cervus Linnaeus, 1758 [ITIS 180694] <SCIGEN>Cervus Linnaeus, 1758 [MSW3 14200351]

#### **DEER FAMILY**

**FTC** B1500

BT ANIMAL (MAMMAL) [B1134]

UF cervidae

<SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693] ΑI <SCIFAM>Cervidae Goldfuss, 1820 [MSW3 14200205]

## deer nut

**USE** JOJOBA [B1704]

### defatted

USE FAT REMOVED [H0161]

### **DEFOAMING AGENT (CODEX)**

FTC A0396

CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351] BT

ΑI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### degerminated seed or kernel

**USE** SEED, SKIN UNDETERMINED, GERM REMOVED [C0114]

## **DEGREE OF PLANT MATURITY**

FTC. 70050

ADJUNCT CHARACTERISTICS OF PLANTS [Z0268] BT

This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term. SN

ΑI The stage of development of a plant or plant part. Maturity influences safety, nutrient composition and consumption

characteristics.

Use the appropriate narrower term only if ripeness is stated in the food name or label.

## dehulled seed

USE SEED [C0155]

# **DEHYDRATED OR DRIED**

FTC .10116

BT PRESERVED BY REDUCING WATER ACTIVITY [J0145] RT WATER REMOVED [H0138]

UF dried or dehydrated

SN Used when the water activity has been lowered enough to achieve preservation. Also index \*WATER REMOVED\*

in \*H. TREATMENT APPLIÉD\*.

#### delactosed

**USE** LACTOSE CONVERTED [H0203]

#### **DELAWARE**

**FTC** R0421

BT MIDDLE ATLANTIC STATES [R0465]

SN US FDA 1995 Code: US10

#### **DELTA-TOCOPHEROL**

FTC: B3073

FOOD ADDITIVE [B2972] BT

UF E 309 UF **INS 309** 

UF Tocopherol, delta-, synthetic

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Food additive; technological purpose(s): antioxidant. ΑI

> Europe: E 309 Codex: INS 309.

### **DELTA-TOCOPHEROL ADDED**

**FTC** H0498

FOOD ADDITIVE ADDED [H0399] **BT** 

# **DEMINERALIZED**

**FTC** H0137

BT **COMPONENT REMOVED [H0238]** 

UF calcium removed UF minerals removed

SN Used when one or more naturally present minerals have been fully or partially removed.

### democratic people's republic of korea

USE KOREA, DEMOCRATIC PEOPLE'S REPUBLIC OF [R0273]

# dendrocalamus asper

USE GIANT BAMBOO [B3731]

### dendrocalamus latiflorus

USE TAIWAN GIANT BAMBOO [B3732]

## **DENMARK**

FTC R0204

вт EUROPE, NORDIC COUNTRIES [R0360]

SN US FDA 1995 Code: DK

### denominazione di origine controllata

USE CONTROLLED ORIGIN DENOMINATION (DOC) [Z0258]

### **DENSITY ADJUSTING AGENT (CODEX)**

FTC A0397

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### dent corn

USE FIELD CORN [B1379]

### **DENTEX**

FTC B2857

BT PORGY FAMILY [B1808]

UF dentex spp.

Al <SCIFAM>Sparidae [ITIS 169180]

<SCIGEN>Dentex Cuvier, 1814 [ITIS 169219]

## dentex angolensis

USE ANGOLA DENTEX [B4000]

### dentex canariensis

USE CANARY DENTEX [B4001]

### dentex congoensis

USE CONGO DENTEX [B4002]

## dentex dentex

USE COMMON DENTEX [B3999]

## dentex gibbosus

USE PINK DENTEX [B4003]

# dentex macrophtalmus

USE LARGE-EYED DENTEX [B4004]

## dentex maroccanus

USE MOROCCO DENTEX [B4005]

### dentex spp.

USE DENTEX [B2857]

# **DENTICULATE ROCK OYSTER**

FTC B3675

BT OYSTER [B1224]
UF ostrea denticulata

Al <SCIFAM>Ostreidae Rafinesque, 1815 [ITIS 79866] <SCINAM>Ostrea denticulata Born 1778 [FAO ASFIS ODE]

<SCINAM>Ostrea denticulata Born, 1778 [CEC 1336]

## **DESERT DATE**

FTC B2837

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF agialida barteri
UF agialida senegalensis
UF agialida tombuctensis
UF balanites aegyptiaca
UF balanites ziziphoides

UF betu UF bitu UF egyptian myrobolan UF jericho balsam

UF soapberry (balanites aegyptiaca)

UF torchwood

UF ximenia aegyptiaca

Al <SCIFAM>Zygophyllaceae [ITIS 29034]

<SCINAM>Balanites aegyptiaca (L.) Del. [ITIS 506376] <SCINAM>Balanites aegyptiaca (L.) Delile [PLANTS BAAE] <SCINAM>Balanites aegyptiacus (L.) Delile [GRIN 6322] <SCINAM>Balanites aegyptiacus (L.) Delile [DPNL 2003 7904]

#### **DESERT INDIANWHEAT**

FTC B4200

BT FLEAWORT [B2659]
UF blond psyllium
UF pantago ovata

Al <SCIFAM>Plantaginaceae [ITIS 32869]

<SCINAM>Plantago ovata Forsk. [ITIS 504438] <SCINAM>Plantago ovata Forssk. [GRIN 28790] <SCINAM>Plantago ovata Forssk. [PLANTS PLOV]

## designation according to cheese firmness

USE CHEESE HARDNESS CLASS (CODEX) [A0315]

### **DESIGNATION ACCORDING TO MILK FAT CONTENT**

FTC A1213

BT GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS) [A1207]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

## DESIGNATION ACCORDING TO PRINCIPLE CHEESE RIPENING CHARACTERISTICS (CODEX)

FTC A1208

BT GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS) [A1207]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

# **DESSERT (EUROFIR)**

FTC A0864

BT PREPARED FOOD PRODUCT (EUROFIR) [A0861]

RT DESSERT (US CFR) [A0222]

RT 50192300 - DESSERTS/DESSERT SAUCES/TOPPINGS (GS1 GPC) [A1073]

Sweetened prepared product usually consumed after the main course in a meal. Excludes fruit or fruit products, bakery products and confectionery. Includes sweet puddings (custards, starch puddings), non-dairy ices (e.g. water ices, granitas, sorbets) and gelatine desserts.

## **DESSERT (US CFR)**

ΔI

FTC A0222

BT PREPARED FOOD PRODUCT (US CFR) [A0172]

RT DESSERT (EUROFIR) [A0864]

RT 50192300 - DESSERTS/DESSERT SAUCES/TOPPINGS (GS1 GPC) [A1073]

Al Sweetened prepared product usually consumed after the main course in a meal. Excludes fruit or fruit products, bakery products and confectionery.

## dessert crepe

USE BAKERY PRODUCT, SWEETENED (US CFR) [A0135]

# **DESSERT SAUCE (EUROFIR)**

FTC A0863

BT PREPARED FOOD PRODUCT (EUROFIR) [A0861]
RT SWEET SAUCE OR TOPPING (US CFR) [A0287]

UF sweet sauce

SN Sauce is a very general term for a liquid or semiliquid seasoning or other accompaniment for food. When sauces are cooked as part of, or adjuncts to, dishes (including starters, main courses and desserts), they have been

assigned to the \*SAVOURY SAUCE\* or

Al Sweetened and flavored product that is used as an accompaniment to desserts, e.g. fruit sauce, fudge sauce,

brandy sauce.

### dessert wine (U.S.)

USE HEAVY WINE, 14-24% ALCOHOL (US CFR) [A0224]

### dessert, frozen dairy

USE FROZEN DAIRY DESSERT (US CFR) [A0114]

#### dessert, frozen nondairy

USE FROZEN NONDAIRY DESSERT (US CFR) [A0206]

deta

USE TALLOW TREE (DETARIUM) [B2772]

detar

USE TALLOW TREE (DETARIUM) [B2772]

### **DETARIUM**

FTC B2770

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF detarium spp.

### detarium microcarpum

USE SWEET DATTOCK [B2771]

## detarium senegalense

USE TALLOW TREE (DETARIUM) [B2772]

## detarium spp.

USE DETARIUM [B2770]

### **DEVIL ANGLERFISH**

FTC B4075

BT GOOSEFISH FAMILY [B2405]

UF cape monk

UF lophius upsicephalus UF lophius vomerinus

Al <SCIFAM>Lophiidae [ITIS 164497]

<SCINAM>Lophius vomerinus Valenciennes in Cuvier and Valenciennes, 1837 [ITIS 690539]

<SCINAM>Lophius vomerinus Valenciennes, 1837 [Fishbase 2004 10256] <SCINAM>Lophius vomerinus Valenciennes, 1837 [FAO ASFIS MVO] <SCINAM>Lophius upsicephalus A. Smith, 1841 [CEC 1993 1183]

## **DEVIL RAY**

FTC B2296

BT MANTA FAMILY [B2298] UF mobula hypostoma

Al <SCIFAM>Mobulidae Gill, 1893 [ITIS 160990]

<SCINAM>Mobula hypostoma (Bancroft, 1831) [ITIS 160997] <SCINAM>Mobula hypostoma (Bancroft, 1831) [Fishbase 2004 2586] <SCINAM>Mobula hypostoma (Bancroft, 1831) [FAO ASFIS RMH]

<SCINAM>Mobula hypostoma [2010 FDA Seafood List]

### DEVILFISH

FTC B2297

BT MANTA FAMILY [B2298]

UF mobula mobular

Al <SCIFAM>Mobulidae Gill, 1893 [ITIS 160990]

<SCINAM>Mobula mobular (Bonnaterre, 1788) [ITIS 160999] <SCINAM>Mobula mobular (Bonnaterre, 1788) [Fishbase 2004 7618] <SCINAM>Mobula mobular (Bonnaterre, 1788) [FAO ASFIS RMM] <SCINAM>Mobula mobular (Bonnaterre, 1788) [CEC 1993 112]

### **DEVIL'S CLAW**

FTC B2050

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF grapple plant

UF harpagophytum procumbens

#### **DEVILS TONGUE**

FTC B2344

BT STARCH-PRODUCING PLANT [B1016]

UF amorphophallus konjac
UF amorphophallus rivieri
UF hydrosme rivieri
UF leopard palm

Al <SCINAM>Amorphophallus konjac K.Koch

### **DEVIL'S-CLAW**

FTC B4195

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF harpagophytum procumbens

Al <SCIFAM>Pedaliaceae R. Br., nom. cons. [GRIN 833]

<SCINAM>Harpagophytum procumbens (Burch.) DC. ex Meisn. [GRIN 18252] <SCINAM>Harpagophytum procumbens (Burch.) DC. ex Meisn. [PLANTS HAPR3] <SCINAM>Harpagophytum procumbens (Burch.) DC. ex Meisn. [DPNL 2003 10168]

### **DEXPANTOTHENOL**

FTC B3776

BT PANTOTHENIC ACID [B3758]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

## **DEXTRAN ADDED**

FTC H0389

BT MICROBIAL GUM ADDED [H0387]

SN Used when dextran is added to a food at any level.

### **DEXTRIN ADDED**

FTC H0390

BT STARCH ADDED [H0146]

SN Used when dextrin is added to a food at any level.

## **DEXTROSE**

FTC C0222

SUGAR [C0108] UF glucose, d-

Al Used when dextrose or a high dextrose sweetener, such as corn syrup or corn syrup solids, is the major ingredient.

### **DEXTROSE ADDED**

FTC H0154

BT SUGAR OR SUGAR SYRUP ADDED [H0136]

SN Used when dextrose is the second or third ingredient in order of predominance, excluding water.

## DIABETIC OR SUITABLE FOR DIABETICS CLAIM OR USE

FTC P0198

BT HEALTH-RELATED CLAIM OR USE [P0124]

Al It should be noted that such claims are illegal in some countries, e.g. Denmark, and that other countries, e.g. United Kingdom, are calling for an end to the use of terms such as 'diabetic' or 'suitable for diabetics' on food

The European Commission is considering how foods intended specifically for people with diabetes can be controlled.

### Diacetyltartaric and fatty acid esters of glycerol

USE MONO- AND DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3155]

### **DIADROMOUS FISH**

B3360 вт FISH [B1222]

ΔΙ

Diadromous fish travel between salt and fresh water. Anadromous fish live in the sea mostly, breed in fresh water; the best-known are salmon, which hatch in small freshwater streams, go down to the sea and live there for several years, then return to the same streams where they were hatched, spawn, and die shortly thereafter. Salmon are capable of going hundreds of kilometers upriver, and humans must install fish ladders in dams to enable the salmon to get past. Catadromous fish live in fresh water, breed in the sea; the most remarkable are freshwater eels of genus Anguilla, whose larvae drift on the open ocean, sometimes for months or years, before travelling thousands of kilometres back to their original streams. Amphidromous fish move between fresh and salt water during some part of life cycle, but not for breeding. (http://en.wikipedia.org/wiki/Diadromous\_fish)

#### diagramma pictum

USE PAINTED SWEETLIPS [B2566]

#### DIALIUM

**FTC** B2928

TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024] BT

UF dialium spp.

<SCIFAM>Fabaceae [ITIS 500059] ΑI

<SCIGEN>Dialium L. [ITIS 500716] <SCIGEN>Dialium L. [PLANTS DIALI]

## dialium guineense

USE **VELVET TAMARIND [B2773]** 

# dialium indum

USE TAMARIND PLUM [B4236]

# dialium spp.

USE DIALIUM [B2928]

# DIAMONDBACK TERRAPIN

FTC. B2413

BT **TURTLE [B1242]** UF malademys spp.

## DIARRHETIC SHELLFISH POISONING

FTC 70228

BT HACCP GUIDE [Z0221]

US FDA 1995 Code: DSFP SN

# **DICALCIUM CITRATE**

**FTC** B3074

FOOD ADDITIVE [B2972] BT

UF E 333 UF INS 333(ii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to SN COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours

(94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, firming agent, sequestrant, stabilizer.

Europe: E 333. Codex: INS 333(ii).

### **DICALCIUM CITRATE ADDED**

FTC H0499

BT FOOD ADDITIVE ADDED [H0399]

### **DICALCIUM DIPHOSPHATE**

FTC B3075

BT FOOD ADDITIVE [B2972]

UF E 450 UF INS 450(vi)

SN If used for

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, buffering agent, emulsifier, firming agent, raising agent, sequestrant, stabilizer, texturizing agent.

Europe: E 450. Codex: INS 450(vi).

## **DICALCIUM DIPHOSPHATE ADDED**

FTC H0500

BT FOOD ADDITIVE ADDED [H0399]

### **DICALCIUM PHOSPHATE**

FTC B3076

BT FOOD ADDITIVE [B2972]
UF Calcium hydrogen phosphate

UF E 341 UF INS 341(ii)

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, anticaking agent, dough conditioner, firming agent, flour treatment agent, humectants, moisture-retention agent, raising agent, stabilizer, texturizing agent.

Europe: E 341. Codex: INS 341(ii).

### **DICALCIUM PHOSPHATE ADDED**

FTC H0501

BT FOOD ADDITIVE ADDED [H0399]

diced

USE DIVIDED INTO PIECES, THICKNESS 0.3-1.5 CM. [E0115]

### **DICIANDIAMIDE-FORMALDEHYDE CONTAINER**

FTC M0387

BT AMIN RESIN CONTAINER [M0384]

## didelphidae

USE OPOSSUM [B1450]

## **DIETARY CLAIM OR USE**

FTC P0023

P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]

UF dietary food UF dietary use

UF food for dietary use
UF food for special dietary use

UF special dietary food

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Renamed from \*FOOD FOR SPECIAL DIETARY USE\* [Langual 2008].

These descriptors are used either for foods intended for special dietary use as defined in 21 CFR 105 or for foods that have special characteristics indicated in the name or labeling. Such claims would include 'low calorie', 'low cholesterol', 'diet' or 'dietetic', etc. Prior to february 1992, this category of descriptors was limited solely to food for adult humans. The category is now used in conjunction with any appropriate \*CONSUMER GROUP\* descriptor(s), for example, 'low sugar baby food' would be indexed by \*INFANT OR TODDLER FOOD\* as well as by \*LOW SUGARS FOOD\*.

## dietary fiber special claim or use

USE FIBER SPECIAL CLAIM OR USE [P0049]

# dietary food

USE DIETARY CLAIM OR USE [P0023]

## dietary foods for special medical purposes

USE MEDICAL FOOD (EUROFIR) [A0872]

## DIETARY OR THERAPEUTIC FORMULATION (US CFR)

FTC A0309

BT PREPARED FOOD PRODUCT (US CFR) [A0172]

RT PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT (EUROFIR) [A0869]

UF therapeutic formulation

# DIETARY SUPLLEMENT, COMBINATION, OTHER

FTC A1325

BT DIETARY SUPPLEMENT, COMBINATION [A1313]

### **DIETARY SUPPLEMENT**

FTC A1298

BT A. PRODUCT TYPE [A0361]

UF food supplement
UF nutritional supplement

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Index dietary/food supplements according to legal and market definitions.

The United States defines dietary supplements in the Dietary Supplement Health and Education Act of 1994 (DSHEA). Pub L 103-417, 108 STAT. 4235, (Oct. 25, 1994): A dietary supplement is a product taken by mouth that contains a "dietary ingredient" intended to supplement the diet. The "dietary ingredients" in these products may include: vitamins, minerals, herbs or other botanicals, amino acids, and substances such as enzymes, organ

tissues, glandulars, and metabolites. Dietary supplements can also be extracts or concentrates, and may be found in many forms such as tablets, capsules, softgels, gelcaps, liquids, or powders.

In the European Union, food supplements are framed by two kinds of regulations:

- the EU vertical regulation relating to food supplements, composed with the directive 2002/46/CE (essentially for the definition of food supplements) and the regulation 1170/2009 (which lists the vitamins and minerals, and the chemical forms of the substances allowed in food supplements);
- the EU transversal regulation relating to foodstuffs and especially the 2006/1924 regulation concerning nutrition and health claims, and the EU labeling transversal regulations, 90/496/EC and 2008/100/EC.

The EU regulation 2002/46/CE defines food supplements as "foodstuffs the purpose of which is to supplement the normal diet and which are concentrated sources of nutrients or other substances with a nutritional or physiological effect, alone or in combination, marketed in dose form, namely forms such as capsules, pastilles, tablets, pills and other similar forms, sachets of powder, ampoules of liquids, drop dispensing bottles, and other similar forms of liquids and powders designed to be taken in measured small unit quantities". [Directive 2002/46/EC]

Codex Alimentarius also includes supplements containing vitamins or dietary minerals [http://www.codexalimentarius.net/download/standards/10206/cxg\_055e.pdf]

# **DIETARY SUPPLEMENT (CODEX)**

FTC A0398

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### **DIETARY SUPPLEMENT (EUROFIR)**

FTC A0870

ΑI

BT PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT (EUROFIR) [A0869]

RT SUPPLEMENTAL FORMULATION (US CFR) [A0308]

UF vitamin and mineral food supplements

includes vitamin/mineral products, tonics, supplements. Vitamin and mineral food supplements are sources in concentrated forms of those nutrients alone or in combinations, marketed in forms such as capsules, tablets, powders, solutions etc., that are designed to be taken in measured small-unit quantities but are not in a conventional food form and whose purpose is to supplement the intake of vitamins and/or minerals from the normal diet (Codex CAC/GL 55 - 2005).

# DIETARY SUPPLEMENT, AMINO ACID OR PROTEIN

FTC A1305

BT DIETARY SUPPLEMENT [A1298]

UF protein supplement

# **DIETARY SUPPLEMENT, COMBINATION**

FTC A1313

BT DIETARY SUPPLEMENT [A1298]

SN Use to index a dietary supplement that is a combination of any of the other supplement types. Whenever possible, use a more precise narrower term.

## **DIETARY SUPPLEMENT, ELECTROLYTE**

FTC A1327

ΑI

BT DIETARY SUPPLEMENT, OTHER [A1326]

Electrolyte supplements are a varied group of prescription and nonprescription preparations used to correct imbalances in the body's electrolyte levels. Electrolyte supplements are intended to prevent or treat electrolyte imbalances in very different situations or groups of patients. They range from sports drinks and other supplements used by amateur or professional athletes to prevent muscle cramps and improve athletic performance, to liquids used at home to prevent dehydration in children with diarrhea, to injections administered as part of enteral (feeding through a tube or stoma directly into the small intestine) or parenteral nutrition (intravenous feeding that bypasses the digestive tract). [http://medical-dictionary.thefreedictionary.com/Electrolyte+Supplements]

# **DIETARY SUPPLEMENT, FIBRE**

FTC A1328

BT DIETARY SUPPLEMENT, OTHER [A1326]

UF fibre supplement

Fibre supplements (or fiber supplements) are considered to be a form of a subgroup of functional dietary fibre, and in the United States are defined by the Institute of Medicine (IOM). According to the IOM, functional fibre "consists of isolated, non-digestible carbohydrates that have beneficial physiological effects in humans". Fibre supplements are widely available, and can be found in forms such as powders, tablets and capsules. Consumption of fibre supplements may be for: improving dietary intake, lowering blood cholesterol, alleviating irritable bowel syndrome, reducing the risk of colon cancer, and increasing feelings of satiety.

[http://en.wikipedia.org/wiki/Fibre\_supplements]

### DIETARY SUPPLEMENT, HERBAL OR BOTANICAL

FTC A1306

BT DIETARY SUPPLEMENT [A1298]

SN Use for supplements based on plants, yeast, algae, and fungi (index in facet B).

If the supplement also contains vitamins or minerals use the appropriate descriptor under \* DIETARY

SUPPLEMENT, COMBINATION\*.

Al Yeast, algae, or fungus based dietary supplement.

## DIETARY SUPPLEMENT, METABOLITE, CONSTITUENT, EXTRACT OR ISOLATE

FTC A1309

BT DIETARY SUPPLEMENT [A1298]

Al Includes hormone precursors; steroid precursors; 7-dehydrocholesterol, lutein, omega-3's, CoQ10

### **DIETARY SUPPLEMENT, MINERAL**

FTC A1299

BT DIETARY SUPPLEMENT [A1298]

UF mineral supplement

### DIETARY SUPPLEMENT, MULTI-VITAMIN/MINERAL

FTC A1314

BT DIETARY SUPPLEMENT, COMBINATION [A1313]

A multivitamin/mineral supplement is defined in the United States as a supplement containing 3 or more vitamins and minerals but does not include herbs, hormones, or drugs, with each nutrient at a dose below the tolerable upper level determined by the Food and Drug Board and the maximum daily intake to not cause a risk for adverse health effects. (National Institutes of Health State-of-the-Science Panel. National Institutes of Health State-of-the-Science Conference Statement: multivitamin/mineral supplements and chronic disease prevention. Am J Clin Nutr 2007;85:257S-64S) [http://en.wikipedia.org/wiki/Multivitamin]

In Europe, a supplement containing 2 or more vitamins and minerals is defined as vitamin-mineral combination supplement.

## DIETARY SUPPLEMENT, MULTI-VITAMIN/MINERAL AND AMINO ACIDS

FTC A1321

BT DIETARY SUPPLEMENT, COMBINATION [A1313]

## DIETARY SUPPLEMENT, NOT SPECIFIED

FTC A1329

BT DIETARY SUPPLEMENT [A1298]

SN Use only when no supplement type is evident from the product name.

## DIETARY SUPPLEMENT, OTHER

FTC A1326

BT DIETARY SUPPLEMENT [A1298]

SN Use only if needed to index other combination dietary supplements.

Al Includes other dietary substance to supplement the diet (fiber, electrolytes).

# DIETARY SUPPLEMENT, VITAMIN

FTC A1302

BT DIETARY SUPPLEMENT [A1298]

UF vitamin supplement

## DIETARY SUPPLEMENT, VITAMIN(S) AND FATTY ACIDS

FTC A1324

BT DIETARY SUPPLEMENT, COMBINATION [A1313]

### dietary use

USE DIETARY CLAIM OR USE [P0023]

## digitaria exilis

USE FONIO [B2043]

#### digitaria iburua

USE BLACK FONIO [B3471]

DILL

FTC B1277

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF anethum

Al <SCIFAM>Umbelliferae

<SCINAM>Anethum graveolens L. [NETTOX]

<GRIN>3412 <MANSFELD>1571

### DILUENT OF COLOUR AND OTHER FOOD ADDITIVES (CODEX)

FTC A0399

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

diluted

USE WATER ADDED [H0148]

### diluted juice beverage

USE FRUIT JUICE, DILUTED (US CFR) [A0130]

### **DILUTED TO 15-49% OF SINGLE STRENGTH**

FTC H0234

BT WATER ADDED [H0148]

# **DILUTED TO 50-99% OF SINGLE STRENGTH**

FTC H0237

BT WATER ADDED [H0148]

### **DIMETHYL DICARBONATE**

FTC B3077

BT FOOD ADDITIVE [B2972]

UF E 242 UF INS 242

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 242. Codex: INS 242.

### **DIMETHYL DICARBONATE ADDED**

FTC H0502

BT FOOD ADDITIVE ADDED [H0399]

### **DIMETHYL POLYSILOXANE**

FTC B3078

BT FOOD ADDITIVE [B2972]

UF E 900 UF INS 900a

SN

UF Polydimethylsiloxane

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent, antifoaming agent, emulsifier.

Europe: E 900. Codex: INS 900a.

### DIMETHYL POLYSILOXANE ADDED

FTC H0503

BT FOOD ADDITIVE ADDED [H0399]

### dimocarpus longan

USE LONGAN [B1628]

### dinner with components separated in serving containers

USE MULTICOMPONENT MEAL (US CFR) [A0139]

# dinner, compartmentalized

USE MULTICOMPONENT MEAL (US CFR) [A0139]

# dinocardium robustum

USE ATLANTIC GIANT COCKLE [B3650]

### diodon hystrix

USE PORCUPINE FISH [B2714]

### diodon spp.

USE PORCUPINEFISH [B2175]

### diodontidae

USE BURRFISH FAMILY [B4072]

## dioscorea alata

USE YAM, TROPICAL [B1181]

### dioscorea esculenta

USE LESSER YAM [B3327]

## dioscorea trifida

USE CUSH-CUSH YAM [B3397]

## diospyros bicolor

USE AFRICAN EBONY [B2818]

## diospyros chinensis

USE COMMON KAKI [B2766]

## diospyros digyna

USE BLACK PERSIMMON [B3326]

#### diospyros kaki

USE COMMON KAKI [B2766]

## diospyros lotus

USE DATE PLUM [B3328]

## diospyros mespiliformis

USE AFRICAN EBONY [B2818]

### diospyros senegalensis

USE AFRICAN EBONY [B2818]

### diospyros sintenisii

USE CHINESE PERSIMMON [B4358]

### diospyros spp.

USE PERSIMMON [B1447]

### diospyros texana

USE TEXAS PERSIMMON [B4240]

## diospyros virginiana

USE AMERICAN PERSIMMON [B3329]

### Diphenyl

USE BIPHENYL, DIPHENYL [B3016]

# **DIPHOS SANGUIN**

FTC B1030

BT CLAM [B1331]
UF hiatula diphos
UF purple clam
UF soletellina diphos

AI <SCIFAM>Psammobiidae [FAO AFSIS OIF]

<SCINAM>Soletellina diphos (Linnaeus 1771) [FAO ASFIS OIF]

## **DIPHOSPHATES**

FTC B4388

BT FOOD ADDITIVE [B2972]

UF E 450 UF INS 450

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 450. Codex: INS 450.

### **DIPHOSPHATES ADDED**

FTC H0799

BT FOOD ADDITIVE ADDED [H0399]

#### **DIPHYLLOBOTHRIUM INFESTATION**

FTC Z0227

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: DBIN

#### **DIPLECTRUM**

FTC B4023

BT SEA BASS FAMILY [B1524]

UF diplectrum

Al <SCIFAM>Serranidae [ITIS 167674]

<SCIGEN>Diplectrum Holbrook, 1855 [ITIS 167791]

### diplectrum

USE DIPLECTRUM [B4023]

#### diplectrum formosum

USE SAND PERCH [B2301]

## Dipotassium 5'-guanylate

USE DIPOTASSIUM GUANYLATE [B3080]

### **DIPOTASSIUM DIPHOSPHATE**

FTC B3079

BT FOOD ADDITIVE [B2972]

UF E 450 UF INS 450(iv)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, emulsifier, moisture-retention agent, raising agent, sequestrant, stabilizer.

Europe: E 450. Codex: INS 450(iv).

## DIPOTASSIUM DIPHOSPHATE ADDED

FTC H0504

BT FOOD ADDITIVE ADDED [H0399]

### **DIPOTASSIUM GUANYLATE**

FTC B3080

BT FOOD ADDITIVE [B2972]
UF Dipotassium 5'-guanylate

UF E 628 UF INS 628

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 628. Codex: INS 628.

#### **DIPOTASSIUM GUANYLATE ADDED**

FTC H0505

BT FOOD ADDITIVE ADDED [H0399]

#### Dipotassium hydrogen phosphate

USE DIPOTASSIUM PHOSPHATE [B3082]

#### **DIPOTASSIUM INOSINATE**

FTC B3081

BT FOOD ADDITIVE [B2972]

UF E 632 UF INS 632

UF Potassium 5'-inosinate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours

Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 632. Codex: INS 632.

## **DIPOTASSIUM INOSINATE ADDED**

FTC H0506

BT FOOD ADDITIVE ADDED [H0399]

# **DIPOTASSIUM PHOSPHATE**

FTC B3082

SN

BT FOOD ADDITIVE [B2972]
UF Dipotassium hydrogen phosphate

UF E 340 UF INS 340(ii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, buffer, emulsifier, humectant, moisture-retention agent, sequestrant, stabilizer, texturizing agent.

Europe: E 340. Codex: INS 340(ii).

# **DIPOTASSIUM PHOSPHATE ADDED**

FTC H0507

BT FOOD ADDITIVE ADDED [H0399]

### **DIPOTASSIUM TARTRATE**

FTC B3083

BT FOOD ADDITIVE [B2972]

UF E 336 UF INS 336(ii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, sequestrant, stabilizer.

Europe: E 336. Codex: INS 336(ii).

### **DIPOTASSIUM TARTRATE ADDED**

FTC H0508

BT FOOD ADDITIVE ADDED [H0399]

### dipteryx odorata

USE TONKA BEAN [B1039]

### dipturus batis

USE SKATE [B4082]

### dipturus lintea

USE SHARPNOSE SKATE [B4088]

## dipturus oxyrinchus

USE LONG-NOSED SKATE [B4094]

## dipturus spp.

USE LONG-NOSED SKATE [B4102]

## disaccharide added

USE SUGAR OR SUGAR SYRUP ADDED [H0136]

### dishcloth gourd

USE SPONGE GOURD [B1721]

## dishrag gourd

USE SPONGE GOURD [B1721]

### **DISINFECTED BY IRRADIATION**

FTC J0162

BT PRESERVED BY IONIZING RADIATION [J0122]

SN Used when sufficient radiation (e.g. 1-5 k gy) is applied to destroy pathogenic and food spoilage organisms.

Example: spices. Radurised food should be stored in a cool and dry place.

### **DISINTEGRATED OR GROUND**

FTC E0136

BT DIVIDED OR DISINTEGRATED [E0122]

RT DIVIDED INTO PIECES, THICKNESS <0.3 CM. [E0100]

SN Used when particle size is below 0.2 cm.

## Disodium 5'-guanylate

USE DISODIUM GUANYLATE [B3087]

#### Disodium 5'-inosinate

USE DISODIUM INOSINATE [B3088]

#### Disodium 5'-ribonucleotides

USE DISODIUM 5'-RIBONUCLEOTIDES [B3084]

# **DISODIUM 5'-RIBONUCLEOTIDES**

FTC B3084

BT FOOD ADDITIVE [B2972]
UF Disodium 5'-ribonucleotides

UF E 635 UF INS 635

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 635. Codex: INS 635.

## **DISODIUM 5'-RIBONUCLEOTIDES ADDED**

FTC H0509

BT FOOD ADDITIVE ADDED [H0399]

### **DISODIUM CITRATE**

FTC B3085

BT FOOD ADDITIVE [B2972]
UF Disodium monohydrogen citrate

UF E 331 UF INS 331(ii)

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, emulsifier, sequestrant, stabilizer.

Europe: E 331. Codex: INS 331(ii).

#### **DISODIUM CITRATE ADDED**

FTC H0510

BT FOOD ADDITIVE ADDED [H0399]

### **DISODIUM DIPHOSPHATE**

FTC B3086

BT FOOD ADDITIVE [B2972]

UF E 450 UF INS 450(i)

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, buffering agent, emulsifier, moisture-retention agent, raising agent, sequestrant, stabilizer, texturizing agent.

Europe: E 450. Codex: INS 450(i).

### **DISODIUM DIPHOSPHATE ADDED**

FTC H0511

BT FOOD ADDITIVE ADDED [H0399]

# **DISODIUM GUANYLATE**

FTC B3087

BT FOOD ADDITIVE [B2972]
UF Disodium 5'-guanylate

UF E 627 UF INS 627

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 627. Codex: INS 627.

## **DISODIUM GUANYLATE ADDED**

FTC H0512

BT FOOD ADDITIVE ADDED [H0399]

### Disodium hydrogen phosphate

USE DISODIUM PHOSPHATE [B3089]

#### **DISODIUM INOSINATE**

FTC B3088

BT FOOD ADDITIVE [B2972]
UF Disodium 5'-inosinate

UF E 631 UF INS 631

OF INS 63

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 631. Codex: INS 631.

## **DISODIUM INOSINATE ADDED**

FTC H0513

BT FOOD ADDITIVE ADDED [H0399]

# Disodium monohydrogen citrate

USE DISODIUM CITRATE [B3085]

## **DISODIUM PHOSPHATE**

FTC B3089

BT FOOD ADDITIVE [B2972]
UF Disodium hydrogen phosphate

UF E 339 UF INS 339(ii)

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, buffer, emulsifier, humectant, moisture-retention agent, sequestrant, stabilizer, texturizing agent.

Europe: E 339. Codex: INS 339(ii).

#### **DISODIUM PHOSPHATE ADDED**

FTC H0514

BT FOOD ADDITIVE ADDED [H0399]

#### **DISODIUM TARTRATE**

FTC B3090

BT FOOD ADDITIVE [B2972]

UF E 335 UF INS 335(ii)

UF Sodium L(+)-tartrate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlev.europa.eu/l.ev/lissen/do?uri=O.id.:2011:295:0001:0177:EN:PDE) and its basis, the four Ecod

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive; technological purpose(s): acidity regulator, sequestrant, stabilizer.

Europe: E 335. Codex: INS 335(ii).

### **DISODIUM TARTRATE ADDED**

FTC H0515

BT FOOD ADDITIVE ADDED [H0399]

### **DISPERSING AGENT (CODEX)**

FTC A0400

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### **DISTARCH PHOSPHATE**

FTC B3091

BT FOOD ADDITIVE [B2972]

UF E 1412 UF INS 1412

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, emulsifier, stabilizer, thickener.

Europe: E 1412. Codex: INS 1412.

### **DISTARCH PHOSPHATE ADDED**

FTC H0516

BT FOOD ADDITIVE ADDED [H0399]

#### **DISTILLED**

FTC H0270

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

### **DISTILLED SPIRITS (US CFR)**

FTC A0277

BT ALCOHOLIC BEVERAGE (US CFR) [A0278]
RT LIQUEUR OR SPIRITS (EUROFIR) [A0850]

UF hard liquor
UF liquor, alcoholic
UF spirits, distilled

Al Alcoholic beverage prepared by fermentation of grain or plant-related products and subsequent distillation (27 CFR

5.11).

### distilled spirits, distinctive

USE DISTINCTIVE DISTILLED SPIRITS (US CFR) [A0200]

## **DISTINCTIVE DISTILLED SPIRITS (US CFR)**

FTC A0200

BT DISTILLED SPIRITS (US CFR) [A0277]

UF distilled spirits, distinctive
UF spirits, distinctive distilled

Al Distilled spirits produced at less than 190 proof and having a distinctive flavor and aroma derived from the source (or from flavoring ingredients added) through a manufacturing process characteristic of the type. Includes whiskey,

brandy, rum and similar products.

## **DISTRICT OF COLUMBIA**

FTC R0422

BT MIDDLE ATLANTIC STATES [R0465]

UF washington, d.c.

SN US FDA 1995 Code: US11

## dittany

USE BURNING-BUSH [B3422]

## **DIVIDED INTO HALVES**

FTC E0116

BT DIVIDED INTO HALVES, QUARTERS OR SEGMENTS [E0133]

**UF** halved

SN Used for solid products that are divided into two identical pieces (e.g., peach halves).

# DIVIDED INTO HALVES, QUARTERS OR SEGMENTS

FTC E0133

BT DIVIDED OR DISINTEGRATED [E0122]

Al Divided into pieces whose shape is defined in relation to the shape of the whole, i.e., halves, quarters, or

segments. It is used regardless of the size of the whole.

# **DIVIDED INTO PIECES**

FTC E0152

BT DIVIDED OR DISINTEGRATED [E0122]

Al Divided into pieces whose shape bears little or no relation to the shape of the whole. If all dimensions are below 0.2 cm., use \*DISINTEGRATED OR GROUND\*. Examples are: bread slice, cubed beef, sliced carrot, cut green beans, apple ring, shredded cabbage or cheese.

### DIVIDED INTO PIECES, THICKNESS < 0.3 CM.

FTC E0100

BT DIVIDED INTO PIECES [E0152]

RT DISINTEGRATED OR GROUND [E0136]

UF chopped

UF coarsely grated UF coarsely ground

UF cracked into small size pieces

UF crumbs

UF flaked (physical state)
UF grated coarsely

UF minced UF shredded

## **DIVIDED INTO PIECES, THICKNESS 0.3-1.5 CM.**

FTC E0115

BT DIVIDED INTO PIECES [E0152]
UF cracked into medium size pieces

UF cut
UF diced

## DIVIDED INTO PIECES, THICKNESS MORE THAN 1.5 CM.

FTC E0125

BT DIVIDED INTO PIECES [E0152]

UF broken into large pieces
UF cut into large pieces

### **DIVIDED INTO QUARTERS**

FTC E0148

BT DIVIDED INTO HALVES, QUARTERS OR SEGMENTS [E0133]

UF quartered

SN Used for solid products that are divided into four identical pieces (e.g., quartered artichoke heart).

## **DIVIDED INTO SEGMENTS OR WEDGES**

FTC E0107

BT DIVIDED INTO HALVES, QUARTERS OR SEGMENTS [E0133]

UF segmented UF wedge-shaped

SN Used for solid products that are divided into more than four pieces each of which is the same shape (e.g., wedge of

cheese).

## **DIVIDED OR DISINTEGRATED**

FTC E0122

BT SOLID [E0151]

The distinctions in this category are based on size characteristics, primarily thickness, which are important for heat transfer and for diffusion of chemicals in processing. \*DIVIDED INTO HALVES, QUARTERS OR SEGMENTS\*

should be examined first and if one of the descriptors listed applies it should be used regardless of the size of the pieces. If none of these are applicable, other \*DIVIDED OR DISINTEGRATED\* descriptors should be examined. Do not use any of these descriptors if dividing or disintegrating results in a semiliquid or semisolid product.

## DJIBOUTI

FTC R0203

BT AFRICA, EASTERN [R0341]

UF afars issas

UF french terrritory of the afars and issas

SN US FDA 1995 Code: DJ

## dl-alpha-tocopherol

USE ALPHA-TOCOPHEROL [B2986]

# **DL-ALPHA-TOCOPHERYL ACETATE**

FTC B3786

BT VITAMIN E [B3753]

ΑI

448

<SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

doc

USE CONTROLLED ORIGIN DENOMINATION (DOC) [Z0258]

dock (plant)

USE **SORREL** [B1641]

#### **DOCK COCKLE**

FTC B3644

BT COCKLE [B1317] UF glycymeris pilosa UF pilose bittersweet

<SCINAM>Glycymeris pilosa (Linnaeus 1767) [FAO ASFIS GCJ] ΑI

<SCINAM>Glycymeris pilosa [2010 FDA Seafood List]

#### **DODECYL GALLATE**

**FTC** B3092

FOOD ADDITIVE [B2972] **BT** 

UF E 312 UF

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): antioxidant.

> Europe: E 312. Codex: INS 312.

## DODECYL GALLATE ADDED

FTC.

RT FOOD ADDITIVE ADDED [H0399]

## DOE (GOAT)

FTC. B2611

RT GOAT [B1328] UF capra hircus UF nanny goat

ΑI <SCIFAM>Bovidae Gray, 1821 [ITIS 180704]

<SCINAM>Capra hircus Linnaeus, 1758 [ITIS 180715] <SCINAM>Capra hircus Linnaeus, 1758 [MSW3 14200776]

### does not promote tooth decay claim or use

**USE** TOOTH DECAY-RELATED CLAIM OR USE [P0125]

### dog banana

USE PAWPAW [B1202]

## dog cockle

USE **EUROPEAN BITTERSWEET [B3645]** 

### **DOG FOOD**

FTC P0031

BT PET FOOD [P0029]

#### **DOG ROSE**

FTC B2961

BT ROSE [B1225]
AI <SCIFAM>Rosaceae

<SCINAM>Rosa canina L. [NETTOX]

<GRIN>5309 <MANSFELD>8437

### **DOGFISH**

FTC B1913

BT SPINY DOGFISH [B1195]

UF dogfish, spiny
UF greyfish
UF piked dogfish
UF spiny dogfish
UF squalus acanthias

Al <SCIFAM>Squalidae Blainville, 1816 [ITIS 160604]

<SCINAM>Squalus acanthias Linnaeus, 1758 [ITIS 160617]</SCINAM>Squalus acanthias Linnaeus, 1758 [Fishbase 2004 139]</SCINAM>Squalus acanthias Linnaeus, 1758 [FAO ASFIS DGS]</SCINAM>Squalus acanthias Linnaeus, 1758 [CEC 1993 64]</SCINAM>Squalus acanthias [2010 FDA Seafood List]

## dogfish shark

USE SPINY DOGFISH [B1195]

### **DOGFISH SHARK FAMILY**

FTC B1912

BT FISH, SQUALIFORM [B1911]

UF dogfish sharks
UF spiny dogfishes
UF squalidae

Al <SCIFAM>Squalidae Blainville, 1816 [ITIS 160604] <SCIFAM>Squalidae Blainville, 1816 [ITIS 160604]

<SCIFAM>Squalidae [FAO ASFIS DGX] <SCIFAM>Squalidae [CEC 1993 62]

## DOGFISH SHARK, CARNIVOROUS

FTC B2136

BT DOGFISH SHARK FAMILY [B1912]

## DOGFISH SHARK, HERBIVOROUS

FTC B2137

BT DOGFISH SHARK FAMILY [B1912]

# dogfish sharks

USE DOGFISH SHARK FAMILY [B1912]

# dogfish, spiny

USE DOGFISH [B1913]

### DOGTOOTH GROUPER

FTC B4019

BT GROUPER [B1496]
UF epinephelus caninus

Al <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Epinephelus caninus (Valenciennes, 1843) [ITIS 551046] <SCINAM>Epinephelus caninus (Valenciennes, 1843) [Fishbase 2004 9217] <SCINAM>Epinephelus caninus (Valenciennes, 1843) [FAO ASFIS EFJ] <SCINAM>Epinephelus caninus (Valenciennes, 1843) [CEC 1993 568]

#### **DOLICHOS**

**FTC** B2330

BT BEAN (VEGETABLE) [B1567]

#### dolichos gladiatus

USE SWORD-BEAN [B3401]

#### dolichos lablab

USE **HYACINTH BEAN [B1725]** 

#### dolichos sesquipedalis

USE YARDLONG BEAN [B1724]

### dolichos unguiculata

CATJANG BEAN [B1919] USE

## **DOLLY VARDEN**

FTC B1683 вт CHAR [B4051] UF salvelinus malma

<SCIFAM>Salmonidae [ITIS 161931] ΑI

<SCINAM>Salvelinus malma (Walbaum in Artedi, 1792) [ITIS 162000] <SCINAM>Salvelinus malma malma (Walbaum, 1792) [Fishbase 2004 2691]

<SCINAM>Salvelinus malma Taranetz 1933 [FAO ASFIS VAR]

<SCINAM>Salvelinus malma (Walbaum, 1792) [CEC 1993 259]

<SCINAM>Salvelinus malma [2010 FDA Seafood List]

#### **DOLPHIN FAMILY**

FTC B3363

BT **CETACEAN MARINE MAMMAL [B4164]** 

UF bottlenose dolphin UF humpback dolphin UF spinner dolphin

<SCIFAM>Delphinidae Gray, 1821 [ITIS 180415] ΑI

<SCIFAM>Delphinidae Gray, 1821 [ITIS 180415]

<SCIFAM>Delphinidae [FAO ASFIS DLP] <SCIFAM>Delphinidae [CEC 1993 1445]

<SCIFAM>Delphinidae Gray, 1821 [MSW3 14300035]

Dolphins are aquatic mammals related to whales and porpoises... Any member of the families Delphinidae and Platanistoidea (oceanic and river dolphins). Porpoises (suborder Odontoceti, family Phocoenidae) are thus not dolphins in this sense. Orcas and some related species belong to the Delphinidae family and therefore qualify as dolphins, even though they are called whales in common language. There are almost 40 species of dolphin in 17 genera. They vary in size from 1.2 m (4 ft) and 40 kg (88 lb) (Maui's Dolphin), up to 9.5 m (30 ft) and 10 tonnes (the Orca). However, the average length for most North American Species is 13.89 feet in length. Most species weigh about 50 to 200 kg (110 to 440 lb). They are found worldwide, mostly in the shallower seas of the continental shelves, and are carnivores, mostly eating fish and squid. Bottlenose Dolphin is the most common and familiar species of dolphin. (http://en.wikipedia.org/wiki/Dolphin)

## **DOLPHINFISH**

**FTC** B1917

BT **DOLPHINFISH FAMILY [B1918]** 

UF coryphaena hippurus

UF dorado UF mahi mahi

<SCIFAM>Coryphaenidae [ITIS 168789] ΑI

<SCINAM>Coryphaena hippurus Linnaeus, 1758 [ITIS 168791] <SCINAM>Coryphaena hippurus Linnaeus, 1758 [Fishbase 2004 6]

<SCINAM>Coryphaena hippurus Linnaeus, 1758 [FAO ASFIS DOL]

<SCINAM>Coryphaena hippurus Linnaeus, 1758 [CEC 1993 673]

<SCINAM>Coryphaena hippurus [2010 FDA Seafood List]

<SCINAM>Coryphaena hippurus [FDA RFE 2010 13]

## **DOLPHINFISH FAMILY**

FTC B1918

BT FISH, PERCIFORM [B1581]

UF coryphaenidae

Al <SCIFAM>Coryphaenidae [ITIS 168789] <SCIFAM>Coryphaenidae [FAO ASFIS DOX]

## DOMESTIC OR CULTIVATED

FTC Z0154

BT AGRICULTURAL PRODUCTION ENVIRONMENT [Z0152]

#### domesticated cattle

**USE** COW [B1201]

### **DOMINICA**

FTC R0205

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: DM

## **DOMINICAN REPUBLIC**

FTC R0206

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: DO

### **DONKEY**

FTC B2096

BT ANIMAL (MAMMAL) [B1134]

UF ass UF burro UF equus asinus

Al <SCIFAM>Equidae Gray, 1821 [ITIS 180688]

<SCINAM>Equus asinus Linnaeus, 1758 [ITIS 180690] <SCINAM>Equus asinus Linnaeus, 1758 [MSW3 14100004]

# **DONKEYS EAR ABALONE**

FTC B3541

BT ABALONE [B1408] UF haliotis asinina

Al <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897] <SCINAM>Haliotis asinina Linnaeus, 1758 [ITIS 69507] <SCINAM>Haliotis asinina Linnaeus, 1758 [FAO ASFIS LIY]

## doom palm

USE DOUM PALM [B2782]

dorado

USE DOLPHINFISH [B1917]

## dorosomatinae

USE GIZZARD SHAD [B3842]

## **DORY FAMILY**

FTC B1891

BT FISH, ZEIFORM [B1895]

UF zeidae

AI <SCIFAM>Zeidae Latreille, 1825 [ITIS 166278]

<SCIFAM>Zeidae [FAO ASFIS ZEX] <SCIFAM>Zeidae [CEC 1993 516]

### double boiler cooked

USE COOKED IN DOUBLE BOILER [G0033]

#### double boiling

USE DOUBLE STEAMED [G0043]

# **DOUBLE STEAMED**

FTC G0043

BT BOILED [G0014] UF double boiling

Double steaming, also called double boiling, is a Chinese cooking technique to prepare delicate food such as bird nests, shark fins, etc. The food is covered with water and put in a covered ceramic jar and the jar is then steamed for several hours. This technique ensures there is no loss of liquid or moisture (its essences) from the food being

cooked, hence it is often used with expensive ingredients like Chinese herbal medicines. [Wikipedia]

### **DOUBLEBAR GOATFISH**

FTC B3921

BT GOATFISH [B2650]
UF parupeneus bifasciatus

AI <SCIFAM>Mullidae [ITIS 169406]

<SCINAM>Parupeneus bifasciatus (Lacepède 1801) [FAO ASFIS RPB]

### double-curled parsley

USE GARDEN PARLEY [B3707]

### **DOUGH CONDITIONER (CODEX)**

FTC A0401

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### **DOUGHNUT (US CFR)**

FTC A0248

BT BAKERY PRODUCT, SWEETENED (US CFR) [A0135]

UF cruller

Al Deep-fat fried sweetened bakery product that may be leavened with yeast or baking powder.

# **DOUM PALM**

FTC B2782

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF corypha thebaica UF doom palm UF egyptian doum UF gingerbread palm UF gingerbread tree UF hyphaene dahomeensis UF hyphaene guineensis UF hyphaene thebaica UF hyphaene togoensis UF vegetable ivory palm

AI <SCIFAM>Arecaceae [ITIS 500043]

<SCINAM>Hyphaene thebaica (L.) C. Martius [ITIS 506725] <SCINAM>Hyphaene thebaica (L.) Mart. [GRIN 19615] <SCINAM>Hyphaene thebaica (L.) Mart. [PLANTS HYTH2]

Hyphaene thebaica, with common names doum palm and gingerbread tree, is a type of palm tree with edible oval

fruit. It is native to the Nile valley in Egypt and Sudan, and in riverine areas of northwestern

Kenya.[http://en.wikipedia.org/wiki/Hyphaene\_thebaica]

## DOVE

FTC B1203

BT PIGEON [B1304]
UF band-tailed dove
UF columba fasciata

UF patagioenas fasciata

AI <SCIFAM>Columbidae [ITIS 177061]

<SCINAM>Patagioenas fasciata (Say, 1823) [ITIS 676899]

#### **DOVER SOLE**

FTC B1511

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF microstomus pacificus

UF sole, dover

AI <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Microstomus pacificus (Lockington, 1879) [ITIS 172887] <SCINAM>Microstomus pacificus (Lockington, 1879) [Fishbase 2004 4247] <SCINAM>Microstomus pacificus (Lockington 1879) [FAO ASFIS MIP]

<SCINAM>Microstomus pacificus [2010 FDA Seafood List] <SCINAM>Microstomus pacificus [FDA RFE 2010 38]

## **D-PANTOTHENATE, CALCIUM**

FTC B3774

BT PANTOTHENIC ACID [B3758]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

## **D-PANTOTHENATE, SODIUM**

FTC B3775

BT PANTOTHENIC ACID [B3758]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

#### dragon eyes

USE LONGAN [B1628]

## dragon fruit

USE PITAYA [B2781]

### DRAINED

FTC Z0219

BT PRESENCE OF PACKING MEDIUM [Z0218]

SN Used to indicate that the food, for example a canned food, is drained.

## DRAWN CAN

FTC M0216
BT CAN [M0204]
UF two-part can

# DRESSING FOR FOOD (US CFR)

FTC A0276

BT DRESSING, CONDIMENT, GRAVY OR SAUCE (US CFR) [A0105]

RT DRESSING, MAYONNAISE (EUROFIR) [A0859]

UF food dressing

Al Standardized or nonstandardized mixture of edible fats or oils, acidifying agents and optional ingredients such as sweeteners (nutritive or nonnutritive), starch, egg and seasonings. Used in limited amounts to accompany salads and other foods.

## DRESSING, CONDIMENT, GRAVY OR SAUCE (US CFR)

FTC A0105

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270] RT 50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]

UF condiment, dressing, gravy or sauce
UF gravy, condiment, dressing or sauce
UF sauce, condiment, dressing or gravy

454

ΑI

Seasoned product that contains multiple ingredients and that is used in limited amounts to accompany other foods; excludes flavors, spices and herbs.

## DRESSING, MAYONNAISE (EUROFIR)

A0859

BT SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR) [A0853]

RT DRESSING FOR FOOD (US CFR) [A0276]

Mixture of edible fats or oils, acidifying agents and optional ingredients such as sweeteners (nutritive or non-ΑI nutritive), starch, egg and seasonings. Used in limited amounts to accompany salads and other foods. Includes salad dressings & other vinegar and oil based cold sauces, mayonnaise & other egg and oil based cold sauces.

#### **DRIED BY IR HEAT RADIATION**

FTC J0166

BT DRIED UNDER NORMAL PRESSURE [J0143]

SN Used when susceptible materials are dried by electromagnetic radiation with wave-lengths between 0.76 and 1

## **DRIED BY MICROWAVE RADIATION**

FTC J0165

RT **DRIED BY RADIATION [J0163]** WATER REMOVED [H0138] RT

SN Used when the water activity is lowered enough by microwave radiation in order to achieve preservation. Also

index \*WATER REMOVED\* in facet H - Treatment applied. Example: tea.

### **DRIED BY RADIATION**

**FTC** J0163

вт **DEHYDRATED OR DRIED [J0116]** WATER REMOVED [H0138] RT

SN Used when the water activity is lowered enough by high frequency heating in order to achieve preservation. Also

index \*WATER REMOVED\* in facet H - Treatment applied.

## **DRIED OR CANDIED FRUIT ADDED**

**FTC** 

BT FRUIT ADDED [H0147] candied fruit added UF

# dried or dehydrated

USE **DEHYDRATED OR DRIED [J0116]** 

## **DRIED UNDER NORMAL PRESSURE**

FTC.

BT ARTIFICIALLY HEAT DRIED [J0144]

# DRIED UNDER OVER PRESSURE

FTC J0168

BT ARTIFICIALLY HEAT DRIED [J0144]

SN Used when a product is dehydrated under pressure. Example: vegetable or fruit juices, milk.

# **DRIED UNDER REDUCED PRESSURE**

FTC.

вт ARTIFICIALLY HEAT DRIED [J0144]

SN Used when the pressure is reduced to increase the efficiency of water removal.

### dromaius novaehollandiae

EMU [B2719] USE

## **DROMEDARY CAMEL**

FTC B4360 вт **CAMEL** [B2103] UF arabian camel UF camelus dromedarius

ΑI

<SCIFAM>Camelidae Gray, 1821 [ITIS 624918]
<SCINAM>Camelus dromedarius Linnaeus, 1758 [ITIS 625027] <SCINAM>Camelus dromedarius Linnaeus, 1758 [MSW3 14200115]

The dromedary camel or Arabian camel (\$i\$Camelus dromedarius\$/i\$) is a large, even-toed ungulate with one hump on its back. It was first described by Carl Linnaeus in 1758. The dromedary camel is the second largest member of the camel family after the larger Bactrian camel.[http://en.wikipedia.org/wiki/Camelus\_dromedarius]

### dromiidae

USE SPONGE CRAB FAMILY [B2226]

## **DRUM (CONTAINER)**

FTC M0198

BT CONTAINER OR WRAPPING BY FORM [M0195]

UF barrel

### **DRUM FAMILY**

FTC B2005

BT FISH, PERCIFORM [B1581]

UF sciaenidae

ΑI <SCIFAM>Sciaenidae [ITIS 169237] <SCIFAM>Sciaenidae [FAO ASFIS CDX] <SCIFAM>Sciaenidae [CEC 1993 748]

### DRUM-DRIED

**FTC** 

BT DRIED UNDER NORMAL PRESSURE [J0143]

## drumstick meat, poultry

USE DARK MEAT [Z0002]

## drumstick tree

**USE** HORSERADISH TREE [B1748]

drupe

STONE FRUIT [B1539] USE

### **DRY CLIMATIC ZONE**

FTC R0492

CLIMATIC ZONE [R0193] BT

## dry cooked

**USE** COOKED BY DRY HEAT [G0004]

### **DRY MIX**

FTC Z0090

BT FORMULATED MIX [Z0074]

A formulated mix with low water activity. Excludes dry beverage bases. ΑI

### dry roasted

USE FAT PARTIALLY REMOVED [H0247]

## dry salted

**USE** PRESERVED BY DRY SALTING [J0139]

# **DRYING AGENT (CODEX)**

FTC A0402

вт CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

ΑI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## dublin bay prawn

USE DEEP SEA LOBSTER [B2232]

#### **DUCK**

FTC B1316

BT POULTRY OR GAME BIRD [B1563]

UF anatidae

Al <SCIFAM>Anatidae [ITIS 174983]

## **DUCK BARNACLE**

FTC B3553

BT BARNACLE [B2127]
UF lepas anatifera

Al <SCIFAM>Lepadidae Darwin, 1852 [ITIS 89559]

<SCINAM>Lepas anatifera Linnaeus, 1758 [ITIS 89561] <SCINAM>Lepas anatifera Linnaeus 1767 [FAO ASFIS ESF]

### duck potato

USE ARROWHEAD [B1716]

### duck, wild

USE MALLARD [B4367]

### **DUCKBILL EEL FAMILY**

FTC B2533
BT EEL [B1278]
UF nettastomatidae

AI <SCIFAM>Nettastomatidae [ITIS 161301]

## **DUCKBILL FLATHEAD**

FTC B2531

BT FLATHEAD [B2530]
UF bembrops anatirostris

AI <SCIFAM>Percophidae [ITIS 170995]

<SCINAM>Bembrops anatirostris Ginsburg, 1955 [ITIS 170997] <SCINAM>Bembrops anatirostris Ginsburg, 1955 [Fishbase 2004 3696] <SCINAM>Bembrops anatirostris Ginsburg, 1955 [FAO ASFIS BMQ]

### **DULSE**

FTC B2411

BT PALMARIA [B3790]
UF palmaria palmata
UF rhodymenia palmata

Al <SCIFAM>Rhodymeniaceae [ITIS 12842]

<SCINAM>Palmaria palmata [ITIS 12842]

<SCINAM>Palmaria palmata (Linnaeus) Kuntze 1891 [FAO ASFIS RHP]

Palmaria palmata (Linnaeus) Kuntze, also called dulse, dillisk, dilsk, red dulse, sea lettuce flakes or creathnach, is a red alga (Rhodophyta) previously referred to as Rhodymenia palmata (Linnaeus) Greville. It grows on the northern coasts of the Atlantic and Pacific oceans. It is a well-known snack food, and in Iceland, where it is known as söl, it has been an important source of fiber throughout the centuries.[http://en.wikipedia.org/wiki/Palmaria\_palmata]

## dung gwa

USE CHINESE PRESERVING MELON [B1616]

## **DUNGENESS CRAB**

FTC B1180

BT ROCK CRAB FAMILY [B2351]

UF cancer magister

Al <SCIFAM>Cancridae Latreille, 1802 [ITIS 98670]

<SCINAM>Cancer magister Dana, 1852 [ITIS 98675] <SCINAM>Cancer magister Dana, 1852 [FAO ASFIS DUN] <SCINAM>Cancer magister Dana, 1852 [CEC 1993 1275] <SCINAM>Cancer magister [2010 FDA Seafood List]

### **DURIAN**

FTC B2448

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF durio zibethinus

AI <SCIFAM>Bombacaceae [ITIS 21589]

<SCINAM>Durio zibethinus Murray [ITIS 506099] <SCINAM>Durio zibethinus L. [GRIN 14755] <SCINAM>Durio zibethinus Murray [PLANTS DUZI]

<SCINAM>Durio zibethinus Murray [EuroFIR-NETTOX 2007 125]

<SCINAM>Durio zibethinus L. [DPNL 2003 9418]

<MANSFELD>25525

#### durio zibethinus

USE DURIAN [B2448]

#### **DURUM WHEAT**

FTC B1079

BT WHEAT [B1312]
UF triticum durum

UF triticum ispahanicum ssp. durum
UF triticum turgidum var. durum
AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Triticum durum Desf. [ITIS 42240]

<SCINAM>Triticum turgidum subsp. durum (Desf.) Husn. [GRIN 406896]

<SCINAM>Triticum durum Desf. [PLANTS TRDU3]

<SCINAM>Triticum ispahanicum Heslot ssp. durum (Desf.) Husn. [EuroFIR-NETTOX 2007 285]

<SCINAM>Triticum durum Desf. [DPNL 2003 13672]

<MANSFELD>34092

Very hard, translucent, light colored grain used to make semolina flour for pasta.

### **DUSKY SEA PERCH**

FTC B4020

BT GROUPER [B1496]
UF epinephelus guaza
UF epinephelus marginatus

Al <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Epinephelus marginatus (Lowe, 1834) [ITIS 551078] <SCINAM>Epinephelus marginatus (Lowe, 1834) [Fishbase 2004 6470] <SCINAM>Epinephelus marginatus (Lowe, 1834) [FAO ASFIS GPD] <SCINAM>Epinephelus guaza (Linnaeus, 1758) [CEC 1993 569] <SCINAM>Epinephelus marginatus [2010 FDA Seafood List]

### **DUSKY SHARK**

FTC B3531

BT GREY SHARKS [B3526]
UF carcharhinus obscurus

Al <SCIFAM>Carcharhinidae Jordan and Evermann, 1896 [ITIS 160178] <SCINAM>Carcharhinus obscurus (Lesueur, 1818) [ITIS 160268]

<SCINAM>Carcharninus obscurus (Lesueur, 1818) [115 160265]
<SCINAM>Carcharhinus obscurus (Lesueur, 1818) [Fishbase 2004 878]
<SCINAM>Carcharhinus obscurus (Lesueur, 1818) [FAO ASFIS DUS]
<SCINAM>Carcharhinus obscurus (Lesueur, 1818) [CEC 1993 39]
<SCINAM>Carcharhinus obscurus [2010 FDA Seafood List]

## **DUSKY SMOOTH-HOUND**

FTC B2312

SMOOTH-HOUND [B4109]

UF gummy shark
UF mustelus canis
UF smooth dogfish
UF smooth hound

Al <SCIFAM>Triakidae Gray, 1851 [ITIS 160529]

<SCINAM>Mustelus canis (Mitchill, 1815) [ITIS 160230]

<SCINAM>Mustelus canis (Mitchill, 1815) [Fishbase 2004 2539]

<SCINAM>Mustelus canis (Mitchill, 1815) [FAO ASFIS CTI] <SCINAM>Mustelus canis [2010 FDA Seafood List]

# **DUSTING POWDER (CODEX)**

FTC A0403

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### dutch processed

USE ALKALIZED [H0206]

# **DWARF BANANA**

FTC B1559

BT BANANA [B4270] UF chinese banana UF ladyfinger banana

UF musa acuminata, var. dwarf cavendish

UF musa cavendishii UF musa chinensis UF musa nana

Al <SCIFAM>Musaceae [ITIS 42385]

<SCINAM>Musa acuminata Colla [ITIS 42390] <SCINAM>Musa acuminata Colla [GRIN 24706] <SCINAM>Musa acuminata Colla [PLANTS MUAC]

<SCINAM>Musa acuminata Colla [EuroFIR-NETTOX 2007 188]

<SCINAM>Musa acuminata Colla [DPNL 2003 11277]

<MANSFELD>12410

### dysphania ambrosoides

USE MEXICAN TEA [B2058]

E 100

USE CURCUMIN [B3071]

E 101

USE RIBOFLAVIN [B3233]

E 101

USE RIBOFLAVIN-5'-PHOSPHATE [B3234]

E 101

USE RIBOFLAVINS [B4448]

E 102

USE TARTRAZINE [B3302]

E 104

USE QUINOLINE YELLOW [B3231]

E 110

USE SUNSET YELLOW FCF/ORANGE YELLOW S [B3297]

E 1103

USE INVERTASE [B4398]

E 1105

USE LYSOZYME [B3135]

E 120

USE COCHINEAL, CARMINIC ACID, CARMINES [B3068]

USE POLYDEXTROSE [B3188]

E 1201

USE POLYVINYLPYRROLIDONE [B3198]

E 1202

USE POLYVINYLPOLYPYRROLIDONE [B3197]

E 1203

USE POLYVINYL ALCOHOL (PVA) [B4442]

E 1204

USE PULLULAN [B4447]

E 1205

USE BASIC METHACRYLATE COPOLYMER [B4406]

E 122

USE AZORUBINE, CARMOISINE [B3009]

E 123

USE AMARANTH [B2993]

E 124

USE PONCEAU 4R, COCHINEAL RED A [B3199]

E 127

USE ERYTHROSINE [B3094]

E 128

USE RED 2G [B3232]

E 129

USE ALLURA RED AC [B2985]

E 131

USE PATENT BLUE V [B3181]

E 132

USE INDIGOTINE, INDIGO CARMINE [B3122]

E 133

USE BRILLIANT BLUE FCF [B3019]

E 140

USE CHLOROPHYLLINS [B3064]

E 140

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### E. PHYSICAL STATE, SHAPE OR FORM

FTC E0113

BT LANGUAL THESAURUS ROOT [00000]

This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

The physical state of the food product (liquid, semiliquid, semisolid, or solid). Solid food products are further

The physical state of the food product (liquid, semiliquid, semisolid, or solid). Solid food products are further subdivided by shape or form. Terms are provided for products that have both liquid and solid components or that incorporate air or other gases. [FDA CFSAN 1995]

### E. PROCESSED FOOD OF ANIMAL ORIGIN (CCPR)

FTC A0648

BT CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

#### eames' purple crowberry

USE PURPLE CROWBERRY [B4264]

EAR

FTC C0311

BT ANIMAL BODY OR BODY PART [C0127]

ear (corn)

USE SEED ON COB, WITH OR WITHOUT HUSK [C0242]

ear fungus

USE BLACK FUNGUS [B1741]

ear meat

USE JOWL, TRIMMED [Z0040]

### **EARED SEAL FAMILY**

FTC B4163

BT PINNIPED GROUP [B4165]

UF fur seal
UF otariidae
UF sea lion

Al <SCIFAM>Otariidae Gray, 1825 [ITIS 180615] <SCIFAM>Otariidae, Phocidae [FAO ASFIS SXX]

<SCIFAM>Otariidae [CEC 1993 1426]

<SCIFAM>Otariidae Gray, 1825 [MSW3 14000996]

#### early false morel

USE EARLY MOREL [B2024]

### early june pea

USE ALASKA PEA [B1326]

#### **EARLY MOREL**

FTC

BT MOREL [B2032] UF early false morel UF verpa bohemica

ΑI <SCINAM>Verpa bohemica (Krombh.) J.Schröt. (1893) [INDEX FUNGORUM 481988]

#### early winter cress

USE LAND CRESS [B2873]

### early yellowrocket

USE LAND CRESS [B2873]

### earth almond

USE NUTSEDGE [B2159]

### earthnut

USE **PEANUT [B1337]** 

### east africa

USE AFRICA, EASTERN [R0341]

### east indian illipe

USE ILLIPE [B2110]

### **EAST TIMOR**

FTC R0402

вт ASIA, SOUTHEAST [R0348]

SN US FDA 1995 Code: TP

### **EASTERN KING PRAWN**

FTC B3491

BT PENAEID SHRIMP FAMILY [B1081]

UF melicertus plebejus UF ocean king prawn UF penaeus plebejus

<SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602] ΑI <SCINAM>Melicertus plebejus (Hess, 1865) [ITIS 551593]
<SCINAM>Melicertus plebejus [2010 FDA Seafood List] <SCINAM>Penaeus plebejus Hess 1865 [FAO ASFIS PNP]

# **EASTERN OYSTER**

FTC B1951

вт OYSTER [B1224] UF american cupped oyster UF american oyster UF blue point oyster UF crassostrea virginica

<SCIFAM>Ostreidae Rafinesque, 1815 [ITIS 79866] ΑI

<SCINAM>Crassostrea virginica (Gmelin, 1791) [ITIS 79872] <SCINAM>Crassostrea virginica (Gmelin, 1791) [FAO ASFIS OYA] <SCINAM>Crassostrea virginica (Gmelin, 1791) [CEC 1993 1334]

<SCINAM>Crassostrea virginica [2010 FDA Seafood List]

### eastern pacific bonito

PACIFIC BONITO [B1791] **USE** 

# eastern persimmon

**USE** AMERICAN PERSIMMON [B3329]

### eastern pickerel

USE CHAIN PICKEREL [B2334]

#### **EASTERN PURPLE CONEFLOWER**

FTC B4193

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF echinacea purpurea

AI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Echinacea purpurea (L.) Moench [ITIS 37281] <SCINAM>Echinacea purpurea (L.) Moench [GRIN 14799] <SCINAM>Echinacea purpurea (L.) Moench [PLANTS ECPU] <SCINAM>Echinacea purpurea (L.) Moench [DPNL 2003 9441]

#### eastern roe

USE SIBERIAN ROE DEER [B4158]

#### **EBEN TREE**

FTC B2768

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF bush buttertree
UF bushbutter
UF dacryodes edulis
UF pachylobus edulis

Al <SCIFAM>Burseraceae [ITIS 28762]

<SCINAM>Dacryodes edulis (G. Don) H. J. Lam [ITIS 506419] <SCINAM>Dacryodes edulis (G. Don) H. J. Lam [GRIN 310587] <SCINAM>Dacryodes edulis (G. Don) H.J. Lam [PLANTS DAED]

### echinacea pallida

USE PALE PURPLE CONE-FLOWER [B4192]

### echinacea purpurea

USE EASTERN PURPLE CONEFLOWER [B4193]

### **ECHINODERM**

FTC B2115

BT AQUATIC ANIMAL [B1142]

**UF** echinodermata

AI <SCINAM>Echinodermata Klein, 1734 [ITIS 156857] <SCINAM>Echinodermata [FAO ASFIS ECH]

#### echinodermata

USE ECHINODERM [B2115]

### echinorhinidae

USE BRAMBLE SHARK [B4122]

### echinorhinus brucus

USE BRAMBLE SHARK [B4123]

### echinus esculentus

USE SEA URCHIN [B2107]

### **ECUADOR**

FTC R0208

BT SOUTH AMERICA [R0364]

SN US FDA 1995 Code: EC

#### eddo

USE TARO [B1636]

### **EDIBLE CANNA**

FTC B3441

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF achira
UF canna indica
UF gruya

UF queensland arrowroot
Al <SCIFAM>Cannaceae

<SCINAM>Canna edulis Ker. [CCPR]

<GRIN>8858

### **EDIBLE CASING**

FTC N0056

BT FOOD CONTACT SURFACE FROM NATURAL MATERIAL [N0050]

SN Used when the container or coating materials are edible, e.g. wafer, polyoside films, edible paper.

#### **EDIBLE CONTAINER**

FTC M0212

BT CONTAINER OR WRAPPING BY MATERIAL [M0202]

#### edible crab

USE EDIBLE ROCK CRAB [B1960]

#### **EDIBLE CURRANT**

FTC B1528

BT BERRY, RIBES [B1159]

## edible fig

USE FIG [B1302]

#### **EDIBLE FROG**

FTC B3463

BT FROG [B1252]
UF common water frog

UF green frog
UF rana esculenta

Al <SCINAM>Rana esculenta Linnaeus 1758 [FAO ASFIS FGK]

### **EDIBLE ICES (CIAA)**

FTC A0454

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]

RT FROZEN DAIRY DESSERT (EUROFIR) [A0789]

AI CIAA ADD/385/90E Rev 5

# EDIBLE ICES, INCLUDING SHERBET AND SORBET (CCFAC)

FTC A0628

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

### edible mussel

USE BLUE MUSSEL [B2875]

#### edible oyster

USE EUROPEAN OYSTER [B3672]

### **EDIBLE ROCK CRAB**

FTC B1960

BT ROCK CRAB FAMILY [B2351]

UF cancer pagurus
UF edible crab

Al <SCIFAM>Cancridae Latreille, 1802 [ITIS 98670]

<SCINAM>Cancer pagurus [ITIS 98681]

<SCINAM>Cancer pagurus Linnaeus, 1758 [FAO ASFIS CRE]<SCINAM>Cancer pagurus Linnaeus, 1758 [CEC 1993 1276]<SCINAM>Cancer pagurus [2010 FDA Seafood List]

### **EDIBLE SAUSAGE CASING**

FTC Z0094

BT TYPE OF SAUSAGE CASING [Z0092]

#### edible seed melon

USE WATERMELON [B1391]

### **EDIBLE SEED PRODUCING PLANT**

FTC B1174

BT NUT OR EDIBLE SEED PRODUCING PLANT [B1607]

#### edible-podded pea

USE PEA, EDIBLE POD CULTIVARS [B1031]

#### edible-podded pea

USE SNOW PEA [B2466]

### **EEL**

FTC B1278

BT FISH, ANGUILLIFORM [B1574]

UF anguillidae
UF congridae
UF nettastomatidae

#### **EEL, FRESHWATER**

FTC B2700

BT FRESHWATER EEL FAMILY [B2545]

RT AMERICAN EEL [B2177]

UF freshwater eel

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al FDA market name for Amercan eel, Anguilla rostrata (Lesueur, 1817).

### **EELPOUT**

FTC B2292

BT EELPOUT FAMILY [B1846]

UF zoarces viviparus

Al <SCIFAM>Zoarcidae Swainson, 1839 [ITIS 165215]

<SCINAM>Zoarces viviparus (Linnaeus, 1758) [ITIS 165324] <SCINAM>Zoarces viviparus (Linnaeus, 1758) [Fishbase 2004 479] <SCINAM>Zoarces viviparus (Linnaeus, 1758) [FAO ASFIS ELP]

<SCINAM>Zoarces viviparus [2010 FDA Seafood List]

### **EELPOUT FAMILY**

FTC B1846

BT FISH, GADIFORM [B1157]

UF zoarcidae

Al <SCIFAM>Zoarcidae Swainson, 1839 [ITIS 165215]

<SCIFAM>Zoarcidae [FAO ASFIS LVD] <SCIFAM>Zoarcidae [CEC 1993 914]

### **EFFERVESCENT TABLET**

FTC E0158

ΑI

BT NON-CHEWABLE TABLET [E0157]

Effervescent tablets are uncoated tablets that generally contain acid substances and carbonates or bicarbonates and which react rapidly in the presence of water by releasing carbon dioxide. They are intended to be dissolved or dispersed in water before use. [http://www.pharmpedia.com/Effervescent\_tablet]

#### **EGG**

FTC C0194

BT PART OF ANIMAL [C0164]

**SN** Fish roe are indexed under \*OVARY, ROE\*.

Al Poultry, game bird or turtle eggs.

#### **EGG ADDED**

FTC H0186

BT FOOD ADDED [H0180]

SN Used when whole egg or a whole egg product is added at any level.

#### **EGG AND EGG PRODUCTS (CCFAC)**

FTC A0635

FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

### **EGG AND EGG PRODUCTS (CIAA)**

FTC A0461

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]

RT EGG OR EGG PRODUCT (EUROFIR) [A0790]

RT 50131600 - EGGS/EGG SUBSTITUTES (GS1 GPC) [A1038]

AI CIAA ADD/385/90E Rev 5

#### **EGG DISH (EUROFIR)**

FTC A0792

BT PREPARED FOOD PRODUCT (EUROFIR) [A0861]

RT PREPARED EGG DISH (US CFR) [A0284]

Al Dishes whose predominant ingredient is seen to be eggs, e.g. omelette, soufflé, meringue, eggnog.

# **EGG DISH (EUROFIR)**

FTC A0792

BT EGG OR EGG PRODUCT (EUROFIR) [A0790]

### **EGG FREE CLAIM OR USE**

FTC P0175

BT OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]

### EGG OR EGG PRODUCT (EUROFIR)

FTC A0790

BT EUROFIR FOOD CLASSIFICATION [A0777]
RT EGG OR EGG PRODUCT (US CFR) [A0261]

RT EGG AND EGG PRODUCTS (CIAA) [A0461]

RT 28 EGGS (EFG) [A0718]

RT 02 EGG AND EGG PRODUCTS (EUROCODE2) [A0725]

RT EGG AND EGG PRODUCTS (CCFAC) [A0635]

RT 50131600 - EGGS/EGG SUBSTITUTES (GS1 GPC) [A1038]

RT 1030000 - BIRDS EGGS (EC) [A1260]

RT 0100 DAIRY AND EGG PRODUCTS (USDA SR) [A1271]

RT EGG [C0194]

Al The group includes bird eggs, food product whose predominant constituent is eggs, recipe dishes whose main ingredient is considered to be eggs. It does not include fish roe (under "Fish").

### EGG OR EGG PRODUCT (US CFR)

FTC A0261

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

RT EGG OR EGG PRODUCT (EUROFIR) [A0790]

RT 50131600 - EGGS/EGG SUBSTITUTES (GS1 GPC) [A1038] RT 0100 DAIRY AND EGG PRODUCTS (USDA SR) [A1271]

Al Fresh egg in shell, liquid, frozen, dried egg or egg component, or egg product analog. Includes boiled, poached,

scrambled, and fried eggs. Excludes prepared egg dishes, such as omelettes.

### **EGG PRODUCT ANALOG (US CFR)**

FTC A0254

BT EGG OR EGG PRODUCT (US CFR) [A0261]

UF egg product, imitation
UF egg substitute
UF imitation egg product

Al Food product having functional characteristics similar to an egg product; it may be nutritionally equivalent or inferior to the product it purports to resemble. Includes egg whites that have added ingredients, particularly vegetable oil.

#### egg product, imitation

USE EGG PRODUCT ANALOG (US CFR) [A0254]

#### **EGG SHELL**

FTC C0278

BT EGG [C0194]

UF shell (egg)

Al The covering of a bird or reptile egg.

### EGG SHELL, FOOD CONTACT SURFACE

FTC N0052

BT FOOD CONTACT SURFACE FROM NATURAL MATERIAL [N0050]

### egg substitute

USE EGG PRODUCT ANALOG (US CFR) [A0254]

#### **EGG WHITE ADDED**

FTC H0205

BT EGG ADDED [H0186]

SN Used when egg white or an egg white product is added at any level.

### **EGG WHITE, ALBUMEN**

FTC C0241 BT EGG [C0194]

### **EGG YOLK**

FTC C0215 BT EGG [C0194]

### EGG YOLK ADDED

FTC H0185

BT EGG ADDED [H0186]

SN Used when egg yolk or an egg yolk product is added at any level.

### egg-fruit tree

USE CANISTEL [B3393]

### **EGGPLANT**

FTC B1458

BT FRUIT USED AS VEGETABLE [B1006]

UF aubergine

UF solanum melongena
Al <SCIFAM>Solanaceae

<SCINAM>Solanum melongena L. [NETTOX]

<GRIN>101312 <MANSFELD>5937

### **EGGS AND PRODUCTS THEREOF**

FTC P0216

BT FOOD ALLERGEN LABELLING [P0213]

Al Regulated by Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 amending Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.

#### **EGYPT**

FTC R0210

BT AFRICA, NORTHERN [R0342]

SN US FDA 1995 Code: EG

### egyptian carissa

USE ARABIAN MUMMUM [B2796]

#### egyptian doum

USE DOUM PALM [B2782]

#### egyptian myrobolan

USE DESERT DATE [B2837]

#### egyptian onion

USE TREE ONION [B3487]

#### egyptian sycamore

USE SYCAMORE FIG [B2779]

#### eight-months yam

USE WHITE GUINEA YAM [B3398]

#### **EINKORN**

FTC B3506

BT WHEAT [B1312]

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Triticum monococcum L. [ITIS 42241] <SCINAM>Triticum monococcum L. [GRIN 410367] <SCINAM>Triticum monococcum L. [PLANTS TRMO22]

Einkorn wheat (from German Einkorn, literally "single grain") can refer either to the wild species of wheat, Triticum boeoticum (the spelling baeoticum is also common), or to the domesticated form, Triticum monococcum. The wild and domesticated forms are either considered separate species, as here, or as subspecies of T. monococcum. Einkorn is a diploid species of hulled wheat, with tough glumes ('husks') that tightly enclose the grains. The cultivated form is similar to the wild, except that the ear stays intact when ripe and the seeds are larger.[http://en.wikipedia.org/wiki/Einkorn]

# EL SALVADOR

FTC R0389

BT CENTRAL AMERICA [R0354]

SN US FDA 1995 Code: SV

### elaeis guineensis

USE AFRICAN OIL PALM [B3330]

### elagatis bipinnulata

USE RAINBOW RUNNER [B2382]

### elagatis spp.

USE RUNNER [B3951]

#### **ELDERBERRY**

FTC B4211

BT BERRY [B1231]
UF sambuccus spp.

AI <SCIFAM>Caprifoliaceae [ITIS 35248] <SCIGEN>Sambucus L. [ITIS 35315]

#### <SCIGEN>Sambucus L. [PLANTS SAMBU]

#### elderberry

USE EUROPEAN ELDER [B1403]

#### **ELECAMPANE**

FTC B3425

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

Al <SCIFAM>Asteraceae (alt. Compositae) <SCINAM>Inula helenium L. [CCPR]

<GRIN>20121

#### eledone cirrhosa

USE CURLED OCTOPUS [B3681]

#### eledone cirrosa

USE CURLED OCTOPUS [B3681]

### eledone moschata

USE WHITE OCTOPUS [B3679]

#### eleocharis dulcis

USE CHINESE WATERCHESTNUT [B1026]

#### **ELEPHANT**

FTC B2129

BT ANIMAL (MAMMAL) [B1134]

UF elephantidae

AI <SCIFAM>Elephantidae Gray, 1821 [ITIS 584935] <SCIFAM>Elephantidae Gray, 1821 [ITIS 584935] <SCIFAM>Elephantidae Gray, 1821 [MSW3 11500002]

#### elephant apple

USE WOOD APPLE [B2845]

### **ELEPHANT FISH**

FTC B2269

BT PLOWNOSE CHIMERA FAMILY [B2268]

UF callorhynchus millii
UF elephant shark
UF silver trumpeter

Al <SCIFAM>Callorhinchidae Garman, 1901 [ITIS 161011]

<SCINAM>Callorhinchus milii (Bory de Saint-Vincent, 1823) [ITIS 564644] <SCINAM>Callorhinchus milii Bory de Saint-Vincent, 1823 [Fishbase 2004 4722] <SCINAM>Callorhinchus milii Bory de Saint-Vincent, 1823 [FAO ASFIS CHB]

<SCINAM>Callorhinchus milii [2010 FDA Seafood List]

#### elephant foot yam

USE WHITESPOT GIANT ARUM [B4274]

# elephant orange

USE NATAL ORANGE [B2787]

#### elephant shark

USE ELEPHANT FISH [B2269]

### elephant yam

USE WHITESPOT GIANT ARUM [B4274]

### elephantidae

USE ELEPHANT [B2129]

#### elephatfish

USE PLOWNOSE CHIMERA FAMILY [B2268]

#### elettaria cardamomum

USE CARDAMOM [B1665]

#### eleusine coracana

FINGER MILLET [B4316]

### eleusine coracana ssp. africana

AFRICAN FINGER MILLET [B4317]

### eleutheronema tetradactylum

FOUR-FINGER THREADFIN [B4033]

#### **ELK**

**FTC** B1292

вт **DEER [B1583]** UF cervus canadensis

UF cervus elaphus canadensis

UF wapiti

<SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693] ΑI

<SCINAM>Cervus elaphus Linnaeus, 1758 [ITIS 180695]

<SCINAM>Cervus elaphus canadensis Erxleben, 1777 [MSW3 14200358]

The elk or wapiti (\$i\$Cervus canadensis\$/i\$) is one of the largest species of deer in the world, and one of the largest land mammals in North America and eastern Asia. It was long believed to be a subspecies of the European red deer (\$i\$Cervus elaphus\$/i\$), but evidence from a 2004 study of the mitochondrial DNA indicates that the two are distinct species.

This animal should not be confused with the larger moose (\$i\$Alces alces\$/i\$), to which the name "elk" applies in Eurasia. Apart from the moose, the only other member of the deer family to rival the elk in size is the south Asian sambar \$i\$(Rusa unicolor\$/i\$).[http://en.wikipedia.org/wiki/Wapiti]

#### ellice islands

**USE** TUVALU [R0407]

### **ELM OYSTER**

**FTC** B4185

BT MUSHROOM [B1467] UF hypsizygus ulmarius

ΑI <SCINAM>Hypsizygus ulmarius (Bull.) Redhead, 1984 [INDEX FUNGORUM 106194]

### **ELMLEAF BLACKBERRY**

**FTC** B4298

**BLACKBERRY [B4206]** BT UF rubus ulmifolius UF thornless blackberry

UF zarzamora

<SCIFAM>Rosaceae [ITIS 24538] ΑI

<SCINAM>Rubus ulmifolius Schott [ITIS 504890] <SCINAM>Rubus ulmifolius Schott [GRIN 313548] <SCINAM>Rubus ulmifolius Schott [PLANTS RUUL]

\$i\$Rubus ulmifolius\$/i\$ is a species of wild blackberry known by the English common name elmleaf blackberry or thornless blackberry and the Spanish common name zarzamora. It is native to Europe and North Africa, and it is widely known elsewhere as an introduced species and sometimes a noxious weed. It is a brambly shrub with compound leaves and small, white or pink flowers. The fruit is a blackberry.[http://en.wikipedia.org/wiki/Rubus\_ulmifolius]

#### embryo (seed)

**USE** GERM [C0182]

#### **EMMER**

FTC B3505

BT WHEAT [B1312] UF farro

UF triticum dicoccum

UF ttiticum turgidum subsp. dicoccon <SCIFAM>Poaceae [ITIS 40351] ΑI

<SCINAM>Triticum dicoccon Schrank [ITIS 506639]

Emmer wheat (Triticum dicoccum), also known as farro especially in Italy, is a low yielding, awned wheat. It was one of the first crops domesticated in the Near East. It was widely cultivated in the ancient world, but is now a relict

crop in mountainous regions of Europe and Asia.[http://en.wikipedia.org/wiki/Emmer]

#### empanada

USE PASTRY, UNSWEETENED, FILLED (US CFR) [A0103]

#### **EMPEROR**

FTC B2859

BT **EMPEROR FAMILY [B2866]** 

UF lethrinus spp.

ΑI <SCIFAM>Lethrinidae [ITIS 169129]

<SCIGEN>Lethrinus Cuvier, 1829 [ITIS 169130]

#### **EMPEROR FAMILY**

FTC R2866

FISH, PERCIFORM [B1581] **BT** 

UF lethrinidae

ΑI <SCIFAM>Lethrinidae [ITIS 169129] <SCIFAM>Lethrinidae [FAO ASFIS EMP] <SCIFAM>Lethrinidae [CEC 1993 754]

### **EMPEROR SNAPPER**

**FTC** B1931

вт SNAPPER [B1510] UF lutjanus sebae

<SCIFAM>Lutjanidae [ITIS 168845] ΑI

<SCINAM>Lutjanus sebae (Cuvier, 1816) [ITIS 168894] <SCINAM>Lutjanus sebae (Cuvier, 1816) [Fishbase 2004 178] <SCINAM>Lutjanus sebae (Cuvier, 1816) [FAO ASFIS LUB] <SCINAM>Lutjanus sebae [2010 FDA Seafood List]

### empetrum eamesii

PURPLE CROWBERRY [B4264] USE

### empetrum nigrum

**BLACK CROWBERRY [B4263]** USE

#### empetrum rubrum

USE **RED CROWBERRY [B4265]** 

### empetrum spp.

USE CROWBERRY [B4262]

#### **EMU**

**FTC** B2719

**RATITE [B4362]** 

UF dromaius novaehollandiae

<SCIFAM>Dromaiidae [ITIS 174383] ΑI

<SCINAM>Dromaius novaehollandiae (Latham, 1790) [ITIS 174385]

The Emu, \$i\$Dromaius novaehollandiae\$/i\$, is the largest bird native to Australia and the only extant member of the genus \$i\$Dromaius\$/i\$. It is the second-largest extant bird in the world by height, after its ratite relative, the ostrich. There are three subspecies of Emus in Australia. The Emu is common over most of mainland Australia, although it avoids heavily populated areas, dense forest, and arid

areas.[http://en.wikipedia.org/wiki/Dromaius novaehollandiae]

#### emulsified

USE HOMOGENIZED OR EMULSIFIED [H0306]

### **EMULSIFIER (CODEX)**

**FTC** A0404

CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351] BT

FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5 ΑI

#### **EMULSIFIER (EC)**

FTC A0333

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Substance that makes it possible to form or maintain a homogenous mixture of two or more immiscible phases as ΑI

oil and water in a foodstuff. European Council Directive 95/2/EC.

#### **EMULSIFYING SALT (EC)**

**FTC** A0334

вт FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Substance that converts proteins contained in cheese into a dispersed form and thereby brings about homogenous

distribution of fat and other components. European Council Directive 95/2/EC.

#### **EMULSION STABILIZER (CODEX)**

FTC A0405

вт CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

ΑI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### encapsulated

**USE** CAPSULE [E0159]

#### **ENCAPSULATED**

**FTC** 

вт PHYSICALLY/CHEMICALLY MODIFIED [H0130]

UF coated UF covered

UE micro-encapsulated

SN Used for the coating of microscopic particles with another material.

Micro-encapsulation is a process in which tiny particles or droplets are surrounded by a coating to give small ΑI capsules many useful properties. In a relatively simplistic form, a microcapsule is a small sphere with a uniform wall around it. The material inside the microcapsule is referred to as the core, internal phase, or fill, whereas the wall is

sometimes called a shell, coating, or membrane. Most microcapsules have diameters between a few micrometers and a few millimeters.

The definition has been expanded, and includes most foods. Every class of food ingredient has been encapsulated; flavors are the most common. The technique of microencapsulation depends on the physical and chemical properties of the material to be encapsulated.[http://en.wikipedia.org/wiki/Micro-encapsulation]

#### endeavour prawn

**USE BROWN PRAWN [B3492]** 

### endeavour shrimp

USF **BROWN PRAWN [B3492]** 

#### **ENDIVE**

**FTC** B1314

LEAFY VEGETABLE [B1566] **BT** 

UF cichorium endivia

ΑI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Cichorium endivia L. [ITIS 501522] <SCINAM>Cichorium endivia L. [GRIN 10542] <SCINAM>Cichorium endivia L. [PLANTS CIEN]

<SCINAM>Cichorium endivia L. [EuroFIR-NETTOX 2007 79]

<SCINAM>Cichorium endivia L. [DPNL 2003 8651]

<MANSFELD>31969

Endive, \$i\$Cichorium endivia\$/i\$, is a leaf vegetable belonging to the daisy family. Endive can be cooked or used raw in salads.[http://en.wikipedia.org/wiki/Endive]

#### endosperm

SEED, SKIN REMOVED, GERM REMOVED (ENDOSPERM) [C0208] USE

#### endosperm with bran

USE SEED, SKIN PRESENT, GERM REMOVED [C0119]

#### energy food stick

USE MEAL REPLACEMENT (US CFR) [A0274]

#### **ENERGY FREE FOOD**

P0055

вт NO OR REDUCED ENERGY CLAIM OR USE [P0066]

UF calorie free food

SN Renamed from \*CALORIE FREE FOOD\* [LanguaL 2008].

ΑI A claim that a food is energy-free, and any claim likely to have the same meaning for the consumer, may only be made where the product does not contain more than 4 kcal (17 kJ)/100 ml. For table-top sweeteners the limit of 0.4 kcal (1.7 kJ)/portion, with equivalent sweetening properties to 6 g of sucrose (approximately 1 teaspoon of

sucrose), applies [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

Food having less than 5 calories per amount customarily consumed. Calorie amount is not defined for meals or

main dishes [US FDA]

### **ENERGY SPECIAL CLAIM OR USE**

RT NUTRITION-RELATED CLAIM OR USE [P0065]

UF calorie special claim or use

Renamed from \*CALORIE SPECIAL CLAIM OR USE\*. SN

All narrower term definitions are extracted from 58 Federal Register 2302, January 6, 1993, part 101.60(b) and

from Corrigendum to Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20

December 2006 on nutrition and health claims made on foods.

### engineered seafood

USE SEAFOOD PRODUCT ANALOG (US CFR) [A0156]

#### **ENGLAND**

ΔΙ

**FTC** R0223

BT UNITED KINGDOM [R0222]

US FDA 1995 Code: GB01

#### **ENGLISH HOLLY**

FTC B1697

вт BERRY [B1231] UF ilex aquifolium UF ilex spp.

<SCIFAM>Aquifoliaceae [ITIS 27979] ΑI

<SCINAM>Ilex aquifolium L. [ITIS 503154] <SCINAM>llex aquifolium L. [GRIN 19666] <SCINAM>llex aquifolium L. [PLANTS ILAQ80] <SCINAM>llex aquifolium L. [DPNL 2003 10443]

### english pea

USE PEA [B1338]

### **ENGLISH SOLE**

**FTC** 

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF parophrys vetulus sole, english UF

ΑI <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Parophrys vetulus Girard, 1854 [ITIS 172921] <SCINAM>Parophrys vetulus Girard, 1854 [Fishbase 2004 4248]

<SCINAM>Parophrys vetulus [2010 FDA Seafood List] <SCINAM>Parophrys vetulus [FDA RFE 2010 50]

### **ENGLISH WALNUT**

**FTC** B1130

**WALNUT** [B1290] BT UF juglans regia

UF persian walnut

When indexing the English walnut fruit (drupe, seed) index both \*ENGLISH WALNUT [B1130]\* and \*FRUIT SN

[C0167]\* (or its more precise narrower terms).

<SCIFAM>Juglandaceae [ITIS 19222] ΑI

<SCINAM>Juglans regia L. [ITIS 503244] <SCINAM>Juglans regia L. [GRIN 20772]

<SCINAM>Juglans regia L. [PLANTS JURE80] <SCINAM>Juglans regia L. [EuroFIR-NETTOX 2007 154]

<SCINAM>Juglans regia L. [DPNL 2003 10558]

<MANSFELD>11850

Juglans regia, the Persian walnut, English walnut, or especially in Great Britain, Common walnut, is an Old World walnut tree species native to the region stretching from the Balkans eastward to the Himalayas and southwest China. The whole fruit, including the husk, falls in autumn; the seed is large, with a relatively thin shell, and edible, with a rich flavor.[http://en.wikipedia.org/wiki/Juglans\_regia]

#### engraulidae

USE ANCHOVY FAMILY [B1854]

#### engraulis anchoita

**USE** ARGENTINE ANCHOVY [B1554]

### engraulis australis

USE **AUSTRALIAN ANCHOVY [B3835]** 

#### engraulis capensis

STET ANCHOVY [B3836] USE

#### engraulis encrasiolus

USE **EUROPEAN ANCHOVY [B3837]** 

### engraulis japonicus

USE JAPANESE ANCHOVY [B3838]

### engraulis mordax

USE NORTHERN ANCHOVY [B1855]

#### engraulis ringens

**USE** ANCHOVETA [B3839]

#### enhanced

USE LIQUID INJECTED [H0275]

#### enoki

USE **ENOKITAKE [B2507]** 

#### **ENOKITAKE**

FTC

BT MUSHROOM [B1467]

enoki

UF flammulina velutipes

UF velvet foot UF velvet shank UF velvet stem UF winter mushroom

<SCINAM>Flammulina velutipes (Curtis) Singer, 1951 [INDEX FUNGORUM 330940] ΑI

Enoki mushrooms are cultivars of Flammulina velutipes also called golden needle mushroom. Wild forms differing

in color, texture, and sliminess are called winter mushrooms, velvet foot, or velvet stem among other

names.[http://en.wikipedia.org/wiki/Enokitake]

### enriched

USE NUTRIENT OR DIETARY SUBSTANCE ADDED [H0194]

#### **ENRICHED CLAIM OR USE**

**FTC** P0183

BT VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

SN Used when nutrients are added to the food to replace those that are lost in processing ΑI A food is 'enriched' when nutrients are added to it to replace those that are lost in processing.

enset

USE **ENSETE [B4271]** 

#### **ENSETE**

**FTC** B4271

TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024] BT

UF enset UF ensete spp. false banana UF

<SCIFAM>Musaceae [ITIS 42385] ΑI

<SCINAM>Ensete Horan. [ITIS 500771] <SCINAM>Ensete Horan. [PLANTS ENSET] <SCINAM>Ensete [DPNL 2003 9519]

\$i\$Ensete\$/i\$, or Enset, is a genus of plants, native to tropical regions of Africa and Asia. It is one of the three

genera in the banana family, \$em\$Musaceae\$/em\$.[http://en.wikipedia.org/wiki/Ensete]

#### ensete

USE RED BANANA [B1561]

### ensete glaucum

SNOW BANANA [B4272] **USE** 

### ensete spp.

USE **ENSETE [B4271]** 

### ensete ventricosum

USE RED BANANA [B1561]

### ensis americanus

USE AMERICAN RAZOR CLAM [B2326]

#### ensis directus

USE ATLANTIC JACKKNIFE [B3634]

#### ensis ensis

USE POD RAZOR [B3638]

#### ensis macha

**USE RAZOR SHELL CLAM [B2879]** 

# ensis siliqua

USE SWORD RAZOR [B4144]

# **ENTEROMORPHA**

FTC B2639

BT ALGAE, GREEN [B2502]

ΑI <SCIFAM>Ulvaceae [ITIS 6515]

<SCINAM>Enteromorpha Link, 1820 [ITIS 6515]

### enteromorpha prolifera

DARK GREEN NORI [B2640] **USE** 

### **ENTRE-COTE**

FTC Z0142 494

BT ALOYAU [Z0141]

SN This corresponds approximately to the U.S. cut of meat called 'short loin'.

#### **ENVELOPE**

**FTC** M0199

BT CONTAINER OR WRAPPING BY FORM [M0195]

A flexible container of distinctive construction and closure features used in the dispensing of tablet or powdered ΑI prescription medication; it is typically constructed of film or paper that may be coated or laminated to protect the contents [CFSAN Thesaurus].

#### ENZYMATICALLY HYDROLYSED CARBOXY METHYL CELLULOSE. ENZYMATICALLY HYDROLYSED CELLULOSE **GUM**

**FTC** 

FOOD ADDITIVE ADDED [H0399] BT

### ENZYMATICALLY HYDROLYSED CARBOXY METHYL CELLULOSE. ENZYMATICALLY HYDROLYSED CELLULOSE **GUM**

FTC B4389

FOOD ADDITIVE [B2972] BT

E 469 UE **INS 469** HE

UF Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymat

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Food additive; technological purpose(s): thickener, stabilizer. ΑI

> Europe: E 469. Codex: INS 469.

### **ENZYMATICALLY MODIFIED**

FTC

вт MICROBIALLY/ENZYMATICALLY MODIFIED [H0119]

SN Used for products in which one or more components were converted through the addition of enzymes or through activation of endogenous enzymes.

#### **ENZYME PREPARATION (CODEX)**

FTC

вт CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

# **ENZYME SUPPLEMENT**

DIETARY SUPPLEMENT, METABOLITE, CONSTITUENT, EXTRACT OR ISOLATE [A1309]

SN Currently not used in US classification of dietary supplements.

Plant and animal enzymes are used to facilitate the digestive process and improve the body's ability to maintain ΑI balanced metabolism. Enzyme supplements are extracted from plants like pineapple and papaya and from the organs of cows and pigs. The supplements are typically given in tablet or capsule form. Pancreatic enzymes may also be given by injection. The dosage varies with the condition being treated. For nondigestive ailments, the supplements are taken in the hour before meals so that they can be quickly absorbed into the blood. For digestive ailments, the supplements are taken immediately before meals accompanied by a large glass of fluids. Pancreatic enzymes may be accompanied by doses of vitamin A.[http://medicaldictionary.thefreedictionary.com/enzyme+therapy]

### eopsetta jordani

USE PETRALE SOLE [B1863]

epazote

USE MEXICAN TEA [B2058]

ephedra nevadensis

USE NEVADA JOINTFIR [B2049]

epigonus spp.

USE CARDINALFISH [B2936]

epigonus telescopus

USE BIGEYE CARDINALFISH [B2885]

epilobium angustifolium

USE FIREWEED [B3725]

epilobium angustifolium ssp. angustifolium

USE FIREWEED [B3725]

epimedium sagittatum

USE BISHOP'S HAT SPECIES [B4194]

epinephelus acanthistius

USE GULF CONEY [B2589]

epinephelus aeneus

USE WHITE GROUPER [B4016]

epinephelus alexandrinus

USE GOLDEN GROUPER [B4017]

epinephelus analogus

USE SPOTTED GROUPER [B4018]

epinephelus areolatus

USE PERSIAN GROUPER [B1758]

epinephelus caninus

USE DOGTOOTH GROUPER [B4019]

epinephelus chlorostigma

USE BROWNSPOTTED ROCKCOD [B2694]

epinephelus fasciatus

USE GOLDEN GROUPER [B4017]

epinephelus guaza

USE DUSKY SEA PERCH [B4020]

epinephelus itajara

USE JEWFISH [B1756]

epinephelus malabaricus

USE MALABAR GROUPER [B4021]

epinephelus marginatus

USE DUSKY SEA PERCH [B4020]

epinephelus morio

USE RED GROUPER [B1757]

epinephelus spp.

USE GROUPER [B1496]

epinephelus striatus

USE NASSAU GROUPER [B4022]

epinephelus tauvina

**USE GREASY ROCKCOD [B1759]** 

epos root

USE EPPAW [B1752]

**EPOXY RESIN CONTAINER** 

FTC M0388

THERMOSETTING POLYMER CONTAINER [M0382] BT

**EPPAW** 

FTC B1752

VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018] BT

UF epos root

UF perideridia oregana UF squaw potato

ΑI <SCINAM>Perideridia oregana (S. Watson) Mathias [GRIN 316913]

**EQUATORIAL GUINEA** 

FTC R0235

RT AFRICA, CENTRAL [R0340]

SN US FDA 1995 Code: GQ

equisi

**USE** WATERMELON [B1391]

equus asinus

**USE DONKEY [B2096]** 

equus asinus x equus caballus

USE MULE [B2093]

equus caballus

USE HORSE [B1229]

equus zebra

USE ZEBRA [B2097]

eragrostis tef

USE TEFF [B2475]

eretmochelys imbricate

HAWKSBILL TURTLE [B3466]

**ERGOCALCIFEROL** 

FTC

BT VITAMIN D [B3752]

<SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June ΑI 2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

### erilepis zonifer

USE SKILFISH [B1807]

#### erimacrus isenbeckii

USE KEGANI CRAB [B1961]

#### eriobotrya japonica

USE LOQUAT [B1244]

### eriphia gonagra

USE REDFINGER RUBBLE CRAB [B3554]

#### eriphia sebana

USE SMOOTH REDEYE CRAB [B2216]

#### eriphia smithii

USE ROUGH REDEYE CRAB [B2217]

### eriphia verrucosa

USE WARTY CRAB [B3555]

#### eruca sativa

USE ROCKET [B2474]

### eruca vesicaria sativa

USE ROCKET [B2474]

#### **ERYTHORBIC ACID**

FTC B3093

BT FOOD ADDITIVE [B2972]

UF E 315

UF Erythorbic acid (Isoascorbic acid)

**UF** INS 315

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant.

Europe: E 315. Codex: INS 315.

### Erythorbic acid (Isoascorbic acid)

USE ERYTHORBIC ACID [B3093]

### **ERYTHORBIC ACID ADDED**

FTC H0518

BT FOOD ADDITIVE ADDED [H0399]

### **ERYTHRITOL**

FTC B4390

BT FOOD ADDITIVE [B2972]

UF E 968 UF INS 968 If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer, humectant, Sweetener.

Europe: E 968. Codex: INS 968.

#### **ERYTHRITOL ADDED**

FTC H0801

BT FOOD ADDITIVE ADDED [H0399]

#### **ERYTHRITOL ADDED**

FTC H0801

BT SUGAR ALCOHOL ADDED [H0302]

#### **ERYTHROSINE**

SN

FTC B3094

BT FOOD ADDITIVE [B2972]

UF E 127 UF INS 127

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 127. Codex: INS 127.

### **ERYTHROSINE ADDED**

FTC H0519

BT FOOD ADDITIVE ADDED [H0399]

### erythroxylum coca

USE COCA [B2053]

### **ESCARGOT**

FTC B3663

BT LAND SNAIL [B1455]

UF helix pomatia

AI <SCIFAM>Helicidae [ITIS 77903]

<SCINAM>Helix pomatia Linnaeus, 1758 [ITIS 77907] <SCINAM>Helix pomatia [2010 FDA Seafood List]

#### escarole

USE BROADLEAVED ENDIVE [B2942]

#### **ESCAROLE**

**FTC** B1446

BT BROADLEAVED ENDIVE [B2942]

UF cichorium endivia

#### esciformes

USE FISH, ESOCIFORM [B3808]

#### **ESCOLAR**

FTC B1821

BT SNAKE MACKEREL FAMILY [B1820]

UF lepidocybium flavobrunneum

AI <SCIFAM>Gempylidae [ITIS 172354]

<SCINAM>Lepidocybium flavobrunneum (Smith, 1843) [ITIS 172362]
<SCINAM>Lepidocybium flavobrunneum (Smith, 1843) [Fishbase 2004 1042]
<SCINAM>Lepidocybium flavobrunneum (Smith, 1843) [FAO ASFIS LEC]
<SCINAM>Lepidocybium flavobrunneum [2010 FDA Seafood List]
<SCINAM>Lepidocybium flavobrunneum [FDA RFE 2010 27]

#### esocidae

USE PIKE FAMILY [B1826]

#### esox americanus vermiculatus

USE GRASS PICKEREL [B3872]

#### esox lucius

USE NORTHERN PIKE [B1143]

### esox masquinongy

USE MUSKELLUNGE [B1165]

### esox niger

USE CHAIN PICKEREL [B2334]

#### esox reichertii

USE AMUR PIKE [B3500]

#### esox reticulatus

USE CHAIN PICKEREL [B2334]

### esox spp.

USE PIKE [B1293]

### ESSENTIAL OIL, OLEORESIN OR OTHER FLAVORING SUBSTANCE

FTC C0260

BT EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL [C0228]

A flavoring substance derived from a natural source by processes such as distillation, expression or extraction. An essential oil is a fragrant, volatile, oily substance insoluble in water. An oleoresin is a combination of essential oils and resins. These two types cover most but not all flavoring substances.

### **ESTONIA**

FTC R0209

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: EE

### **ESTUARINE CROCODILE**

FTC B3803

BT CROCODILE [B2441]

UF crocodylus porosus

Al <SCIFAM>Crocodylidae [ITIS 174364]

<SCINAM>Crocodylus porosus Schneider, 1801 [ITIS 174364] <SCINAM>Crocodylus porosus Schneider 1801 [FAO ASFIS CDP] <SCINAM>Crocodylus porosus (Schneider, 1801) [CEC 1993 1485]

#### etelis oculatus

USE QUEEN SNAPPER [B2151]

#### **ETHIOPIA**

FTC R0213

BT AFRICA, EASTERN [R0341]

SN US FDA 1995 Code: ET

#### ethmidium chilcae

USE PERUVIAN MENHADEN [B2176]

#### ethmidium maculatum

USE PERUVIAN MENHADEN [B2176]

#### ethmidium spp.

USE MENHADEN [B1396]

#### **ETHNIC FOOD CLAIM OR USE**

FTC P0235

BT RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]

Al Ethnic food is food from countries other than the home market contributing to a different food culture than the traditional cuisine of the host country. [Ethnic Groups and Foods in Europe, EuroFIR Synthesis report No 3, 2005]

"Ethnic food" has been used colloquially for a wide variety of foodstuffs, virtually any that can be identified in the public mind with a foreign source or an ethnic minority group. In the narrower ethnographic meaning, it pertains only to food prepared or consumed by members of an ethnic group as a manifestation of its ethnicity. In the end ethnic food is food that members of an ethnic group consider their own and that others attribute to them. [http://www.answers.com/topic/ethnic-cuisines]

### **ETHYL CELLULOSE**

FTC B4391

BT FOOD ADDITIVE [B2972]

UF E 462 UF INS 462

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, coating agent, diluent for other food additives, filler, glazing agent, thickener.

Europe: E 462. Codex: INS 462.

# ETHYL CELLULOSE ADDED

FTC H0802

BT FOOD ADDITIVE ADDED [H0399]

# ETHYL ESTER OF BETA-APO-8'-CAROTENIC ACID (C 30)

FTC B3095

BT FOOD ADDITIVE [B2972]

UF Carotenoic acid, ethyl ester, beta-apo-8'-

UF E 160f UF INS 160f

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex it to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex-europa.eu/Lex-UriServ/Lex-UriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 160f. Codex: INS 160f.

#### ETHYL ESTER OF BETA-APO-8'-CAROTENIC ACID (C 30) ADDED

FTC H0520

BT FOOD ADDITIVE ADDED [H0399]

#### **ETHYL METHYL CELLULOSE**

FTC B3096

BT FOOD ADDITIVE [B2972]

UF E 465 UF INS 465

UF Methyl ethyl cellulose

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier, foaming agent, stabilizer, thickener.

Europe: E 465. Codex: INS 465.

# ETHYL METHYL CELLULOSE ADDED

FTC H0521

BT FOOD ADDITIVE ADDED [H0399]

#### Ethyl para-hydroxybenzoate

USE ETHYL-P-HYDROXYBENZOATE [B3097]

### ETHYL P-HYDROXYBENZOATE ADDED

FTC H0522

BT FOOD ADDITIVE ADDED [H0399]

#### ETHYL-P-HYDROXYBENZOATE

FTC B3097

BT FOOD ADDITIVE [B2972]

UF E 214

UF Ethyl para-hydroxybenzoate

UF INS 214

If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EČ) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 214. Codex: INS 214.

### etmopteridae

USE LANTERN SHARK FAMILY [B3509]

#### etmopterus baxteri

USE NEW ZEALAND LANTERNSHARK [B2910]

### etmopterus spinax

USE VELVET BELLY [B4117]

### etrumeus acuminatus

USE CALIFORNIAN ROUND HERRING [B3849]

### etrumeus micropus

USE PACIFIC ROUND HERRING [B1850]

### etrumeus sardina

USE ATLANTIC ROUND HERRING [B3850]

#### etrumeus teres

USE RED-EYED ROUND HERRING [B3851]

#### etrumeus whiteheadi

USE WHITEHEAD'S ROUND HERRING [B3852]

#### **EUBACTERIALES USED AS FOOD SOURCE**

FTC B2848

BT BACTERIA [B2846]

Al The Prokaryotes, 2d ed., 1992, v.III, p.2940.

#### **EUCALYPTUS**

FTC B2661

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF eucalyptus globulus

# eucalyptus globulus

USE EUCALYPTUS [B2661]

### **EUCHEUMA**

FTC B4336

BT ALGAE, RED [B1743]
UF betaphycus gelatinae
UF eucheuma denticulatum
UF kappaphycus alvarezii
Al <SCITRI>Eucheumatoideae

Eucheuma is a general term used to describe a group of red seaweeds/seaplants representing the Tribe \$i\$Eucheumatoideae\$/i\$, used in the production of Carrageenan, an important product used in cosmetics, food processing and industrial uses, as well as a food source for those living in Indonesia and the Philippines. Some of the most significant species include \$i\$Betaphycus gelatinae\$/i\$, \$i\$Eucheuma denticulatum\$/i\$, and several species of the genus \$i\$Kappaphycus\$/i\$ including \$i\$Kappaphycus alvarezii\$/i\$. Since the mid-1970's \$i\$Kappaphycus\$/i\$ and \$i\$Eucheuma\$/i\$ have been the major source for the expansion of the carrageenan industry.[http://en.wikipedia.org/wiki/Eucheuma]

## eucheuma denticulatum

USE EUCHEUMA [B4336]

### **EUGENIA**

FTC B2921

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

RT ROSEAPPLE [B2020]

UF eugenia spp.
UF stopper

Al <SCIFAM>Myrtaceae [ITIS 27172]

<SCIGEN>Eugenia L. [ITIS 27192] <SCIGEN>Eugenia sp. [GRIN 312348] <SCIGEN>Eugenia L. [PLANTS EUGEN] <SCIGEN>Eugenia [DPNL 2003 9651]

### eugenia aqua

USE WATER ROSEAPPLE [B2777]

## eugenia aromatica

USE CLOVE [B1255]

### eugenia brasiliensis

USE BRAZIL CHERRY [B4237]

## **EUGENIA CAPENSIS**

FTC B2778

BT EUGENIA [B2921]

## eugenia guineensis

USE WATER BERRY [B2830]

## eugenia jambolana

USE JAMBOLAN [B1651]

## eugenia jambos

USE ROSEAPPLE [B2020]

## eugenia javanica

USE JAVA APPLE [B3395]

## eugenia malaccensis

USE MOUNTAIN APPLE [B2831]

## eugenia michelii

USE SURINAM CHERRY [B1657]

## eugenia spp.

USE EUGENIA [B2921]

## eugenia uniflora

USE SURINAM CHERRY [B1657]

### **EULACHON**

FTC B2654

BT SMELT FAMILY [B1904]
UF thaleichthys pacificus

AI <SCIFAM>Osmeridae [ITIS 162028]

<SCINAM>Thaleichthys pacificus (Richardson, 1836) [ITIS 162051]
<SCINAM>Thaleichthys pacificus (Richardson, 1836) [Fishbase 2004 256]
<SCINAM>Thaleichthys pacificus (Richardson, 1836) [FAO ASFIS EUL]
<SCINAM>Thaleichthys pacificus (Richardson, 1836) [CEC 1993 272]
<SCINAM>Thaleichthys pacificus [2010 FDA Seafood List]

## euphausia crystallorophias

USE ICE KRILL [B3578]

## euphausia frigida

USE PYGMY KRILL [B3579]

### euphausia pacifica

USE ISADA KRILL [B3582]

## euphausia spp.

USE ANTARCTIC KRILL [B1954]

### euphausia superba

USE ANTARCTIC KRILL [B1954]

## euphausia triacantha

USE SPINY KRILL [B3581]

## euphausia vallentini

USE NORTHERN KRILL [B3580]

## euphausiidae

USE KRILL [B2844]

## euphorbia longan

USE LONGAN [B1628]

### euphorbia nephelium

USE RAMBUTAN [B1629]

## eurasian elk

USE MOOSE [B1257]

## **EURASIAN PERCH**

FTC B2336

BT YELLOW PERCH [B1557]

UF european perch
UF perca fluviatilis
UF river perch

AI <SCIFAM>Percidae [ITIS 168356]

<SCINAM>Perca fluviatilis Linnaeus, 1758 [ITIS 168470] <SCINAM>Perca fluviatilis Linnaeus, 1758 [Fishbase 2004 358] <SCINAM>Perca fluviatilis Linnaeus, 1758 [FAO ASFIS FPE] <SCINAM>Perca fluviatilis Linnaeus, 1758 [CEC 1993 608] <SCINAM>Perca fluviatilis [2010 FDA Seafood List]

## **EUROCODE 2 FOOD CLASSIFICATION**

FTC A0642

BT PRODUCT TYPE, EUROPEAN UNION [A0356]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

## **EUROFIR FOOD CLASSIFICATION**

FTC A0777

BT PRODUCT TYPE, EUROPEAN UNION [A0356]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

### **EUROPE**

FTC R0355

BT CONTINENTS, REGIONS AND COUNTRIES [R0509]

SN US FDA 1995 Code: QR

## **EUROPE - INLAND WATERS (FAO MAJOR FISHING AREAS 05)**

FTC R0129

BT INLAND WATERS [R0512]

SN US FDA 1995 Code: AA05: "EUROPEAN CONTINENTAL FISHING AREA".

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Areas 05 [ftp://ftp.fao.org/fi/maps/fig\_h1\_5\_1.gif].

## **EUROPE, CENTRAL**

FTC R0356

BT EUROPE [R0355]

SN US FDA 1995 Code: QR01

## **EUROPE, EASTERN**

FTC R0357

BT EUROPE [R0355]

SN US FDA 1995 Code: QR02

## **EUROPE, NORDIC COUNTRIES**

FTC R0360

BT EUROPE [R0355] UF scandinavia

SN Descriptor renamed from SCANDINAVIA, US FDA 1995 Code: QR05

## **EUROPE, SOUTHERN**

FTC R0358

BT EUROPE [R0355]

SN US FDA 1995 Code: QR03

## **EUROPE, WESTERN**

FTC R0359

BT EUROPE [R0355]

SN US FDA 1995 Code: QR04

## **EUROPEAN ANCHOVY**

FTC B3837

BT ANCHOVY FAMILY [B1854]

**UF** anchovy

UF engraulis encrasiolus

Al <SCIFAM>Engraulidae [ITIS 553173]

<SCINAM>Engraulis encrasicolus (Linnaeus, 1758) [ITIS 161831]

- <SCINAM>Engraulis encrasicolus (Linnaeus, 1758) [Fishbase 2004 66]
- <SCINAM>Engraulis encrasicolus (Linnaeus, 1758) [FAO ASFIS ANE]
- <SCINAM>Engraulis encrasicolus (Linnaeus, 1758) [CEC 1993 215]
- <SCINAM>Engraulis encrasicolus [2010 FDA Seafood List]

## **EUROPEAN BEECH**

FTC. B4248

BT BEECH [B1543] UF fagus sylvatica

SN When indexing beech nut index both \*EUROPEAN BEECH [B4248]\* and \*FRUIT [C0167]\* (or its more precise

narrower terms).

ΑI <SCIFAM>Fagaceae [ITIS 19275]

<SCINAM>Fagus sylvatica L. [ITIS 502590] <SCINAM>Fagus sylvatica L. [GRIN 16557] <SCINAM>Fagus sylvatica L. [PLANTS FASY] <SCINAM>Fagus sylvatica L. [DPNL 2003 9762]

## **EUROPEAN BISON**

FTC B4155

BT BISON [B2098] UF bison bonasus UF wisent

ΑI <SCIFAM>Bovidae Gray, 1821 [ITIS 180704]

<SCINAM>Bison bonasus (Linnaeus, 1758) [ITIS 183836] <SCINAM>Bison bonasus Linnaeus, 1758 [MSW3 14200670]

## **EUROPEAN BITTERSWEET**

**FTC** B3645

BT **COCKLE [B1317]** 

UF common european bittersweet

UF dog cockle

UF glycymeris glycymeris UF pectunculus glycymeris

<SCIFAM>Glycymerididae Newton, 1922 [ITIS 79420] ΑI

<SCINAM>Glycymeris glycymeris (Linnaeus, 1758) [ITIS 79429] <SCINAM>Glycymeris glycymeris (Linnaeus, 1758) [FAO ASFIS GKL] <SCINAM>Glycymeris glycymeris (Linnaeus, 1767) [CEC 1993 1368] <SCINAM>Glycymeris glycymeris [2010 FDA Seafood List]

## **EUROPEAN BLACKBERRY**

**FTC** B1407

BT **BLACKBERRY [B4206]** 

UF rubus fruticosus

<SCIFAM>Rosaceae [ITIS 24538] ΑI

<SCINAM>Rubus fruticosus L. [ITIS 504851]

<SCINAM>Rubus fruticosus aggregate [GRIN 419819] <SCINAM>Rubus fruticosus L. [PLANTS RUFR80]

<SCINAM>Rubus fruticosus L. s.l. [EuroFIR-NETTOX 2007 249]

<MANSFELD>8156

## **EUROPEAN CANTALOUPE**

**FTC** B1471

вт MUSKMELON, CANTALOUPE GROUP [B4224]

UF cucumis melo

<SCIFAM>Cucurbitaceae [ITIS 22337] ΑI

<SCINAM>Cucumis melo L. [ITIS 22362]

<SCINAM>Cucumis melo L. subsp. melo var. cantalupensis Naudin [GRIN 12566] <SCINAM>Cucumis melo L. [PLANTS CUME]

<SCINAM>Cucumis melo L. ssp. melo [EuroFIR-NETTOX 2007 109] <SCINAM>Cucumis melo L. var. cantalupensis Naudin [DPNL 2003 9041] <SCINAM>Cucumis melo L. ssp. melo Cantaloupe Group [MANSFELD 3670]

The European cantaloupe is lightly ribbed, with a gray-green skin that looks quite different from that of the North American cantaloupe.[http://en.wikipedia.org/wiki/Cantaloupe]

### **EUROPEAN CHESTNUT**

FTC B1584

BT CHESTNUT [B1544]
UF castanea sativa

SN When indexing the chestnut fruit (nut) index both \*EUROPEAN CHESTNUT [B1584]\* and \*FRUIT [C0167]\* (or its

more precise narrower terms).

Al <SCIFAM>Fagaceae [ITIS 19275]

<SCINAM>Castanea sativa Mill. [GRIN 9445] <SCINAM>Castanea sativa Mill. [PLANTS CASA27] <SCINAM>Castanea sativa Mill. [DPNL 2003 8417]

<MANSFELD>17782

## **EUROPEAN CHUB**

FTC B3475

BT CARP OR MINNOW FAMILY [B1921]

UF leuciscus cephalus

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Leuciscus cephalus (Linnaeus, 1758) [ITIS 163581] <SCINAM>Leuciscus cephalus (Linnaeus, 1758) [Fishbase 2004 4482] <SCINAM>Leuciscus cephalus (Linnaeus, 1758) [FAO ASFIS LUH] <SCINAM>Leuciscus cephalus (Linnaeus, 1758) [CEC 1993 335]

### european community

USE EUROPEAN UNION [R0366]

#### european cornsalad

USE LAMB'S LETTUCE [B1754]

## **EUROPEAN CRABAPPLE**

FTC B3347

BT CORE OR POME FRUIT [B1599]

UF crab apple
UF crabapple
UF malus sylvestris

AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Malus sylvestris P. Mill. [ITIS 25264] <SCINAM>Malus sylvestris (L.) Mill. [GRIN 23279] <SCINAM>Malus sylvestris (L.) Mill. [PLANTS MASY2]

<SCINAM>Malus sylvestris (L.) Mill. var. sylvestris [EuroFIR-NETTOX 2007 175]

<SCINAM>Malus sylvestris Mill. [DPNL 2003 11055]

<MANSFELD>8846

## european cranberry

USE COMMON CRANBERRY [B2969]

## european crayfish

USE NOBLE CRAYFISH [B3453]

## **EUROPEAN CRAYFISH FAMILY**

FTC B4139

BT CRAWFISH OR CRAYFISH [B2686]

UF astacidae

AI <SCIFAM>Astacidae Latreille, 1802 [ITIS 97324] <SCIFAM>Astacidae [FAO ASFIS EWA]

## european date mussel

USE DATE SHELL [B4151]

## **EUROPEAN DEWBERRY**

FTC B4208

BT BLACKBERRY [B4206]

UF rubus caesius

AI <SCIFAM>Rosaceae [ITIS 24538] <SCINAM>Rubus caesius L. [ITIS 24898]

```
<SCINAM>Rubus caesius L. [GRIN 32278]
<SCINAM>Rubus caesius L. [PLANTS RUCA]
<SCINAM>Rubus caesius L. [DPNL 2003 12664]
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#### **EUROPEAN DOVER SOLE**

FTC B1878

BT SOLE FAMILY [B1025]

UF sole, european UF solea vulgaris

Al <SCIFAM>Soleidae [ITIS 172980]

<SCINAM>Solea vulgaris Quensel, 1806 [ITIS 173001]
<SCINAM>Solea solea (Linnaeus, 1758) [Fishbase 2004 525]
<SCINAM>Solea solea (Linnaeus, 1758) [FAO ASFIS SOL]
<SCINAM>Solea vulgaris Quensel, 1806 [CEC 1993 1151]
<SCINAM>Solea vulgaris [2010 FDA Seafood List]

## european economic community

USE EUROPEAN UNION [R0366]

## **EUROPEAN EEL**

FTC B2706

BT FRESHWATER EEL FAMILY [B2545]

UF anguilla anguilla

AI <SCIFAM>Anguillidae [ITIS 161128]

<SCINAM>Anguilla anguilla (Linnaeus, 1758) [ITIS 161128] <SCINAM>Anguilla anguilla (Linnaeus, 1758) [Fishbase 2004 35] <SCINAM>Anguilla anguilla (Linnaeus, 1758) [FAO ASFIS ELE] <SCINAM>Anguilla anguilla (Linnaeus, 1758) [CEC 1993 389] <SCINAM>Anguilla anguilla [2010 FDA Seafood List]

#### **EUROPEAN ELDER**

FTC B1403

BT ELDERBERRY [B4211]

UF black elderberry
UF elderberry
UF sambucus spp.

AI <SCIFAM>Caprifoliaceae [ITIS 35248]
<SCINAM>Sambucus nigra L. [ITIS 35324]
<SCINAM>Sambucus nigra L. [GRIN 32994]
<SCINAM>Sambucus nigra L. [PLANTS SANI4]

<SCINAM>Sambucus nigra L. [EuroFIR-NETTOX 2007 254]

<SCINAM>Sambucus nigra L. [DPNL 2003 12780]

<MANSFELD>23325

## **EUROPEAN FILBERT**

FTC B1533

BT TEMPERATE-ZONE NUT PRODUCING PLANT [B1062]

UF corylus avellana
UF corylus maxima
UF filbert

UF filbert nut
UF hazel
UF hazelnut

SN When indexing the hazel fruit (nut) index both \*EUROPEAN FILBERT [B1533]\* and \*FRUIT [C0167]\* (or its more

precise narrower terms).

Al <SCIFAM>Betulaceae [ITIS 19465]

<SCINAM>Corylus avellana L. [ITIS 501642] <SCINAM>Corylus avellana L. [GRIN 11643] <SCINAM>Corylus avellana L. [PLANTS COAV80]

<SCINAM>Corylus avellana L. [EuroFIR-NETTOX 2007 107]

<SCINAM>Corylus avellana L. [DPNL 2003 8881]

<MANSFELD>21811

## european flat oyster

**USE** EUROPEAN OYSTER [B3672]

### **EUROPEAN FLOUNDER**

FTC B3353

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF flounder, european UF platichthys flesus

ΑI <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Platichthys flesus (Linnaeus, 1758) [ITIS 172894] <SCINAM>Platichthys flesus (Linnaeus, 1758) [Fishbase 2004 1341] <SCINAM>Platichthys flesus (Linnaeus, 1758) [FAO ASFIS FLE] <SCINAM>Platichthys flesus (Linnaeus, 1758) [CEC 1993 1129]

<SCINAM>Platichthys flesus [2010 FDA Seafood List]

## **EUROPEAN FLYING SQUID**

FTC: B3702

FLYING SQUID [B3693] BT ommastrephes sagittatus UF

red squid UF UF sea squid

UF todarodes sagittatus

<SCIFAM>Ommastrephidae Steenstrup, 1857 [ITIS 82514] ΑI

<SCINAM>Todarodes sagittatus (Lamarck, 1798) [ITIS 205726] <SCINAM>Todarodes sagittatus (Lamarck, 1798) [FAO ASFIS SQE]

<SCINAM>Todarodes sagittatus sagittatus (Lamarck, 1798) [CEC 1993 1415]

<SCINAM>Todarodes sagittatus [2010 FDA Seafood List]

Consumption Survey (1998), and British National Food Survey.

### **EUROPEAN FOOD GROUPS (EFG)**

A0690

PRODUCT TYPE, EUROPEAN UNION [A0356]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

The European Food Groups (EFG) classification system was developed, as a project of COST Action ΑI 99/Eurofoods, in an attempt to evaluate the level of food description and classification that would permit international comparisons of the results of available food consumption and food availability surveys. In order to formulate the EFG system, several classification schemes used for recording food intake at the international and national classification schemes were compared: International - FAO Food Balance Sheet, WHO GEMS/FOODS regional diets, DAFNE classification system for Household Budget Survey (HBS) data, and Eurocode 2 core classification (levels 1 and 2); National - French National Food Consumption Survey (1999), Dutch National Food

In the process of comparing food intake data from various European countries, it became evident that such comparisons are feasible only when results are expressed at the raw ingredient level. Since the DAFNE classification system groups food items at the raw level, it was one of the international classification schemes used to create the EFG food grouping system.

Ref.: Ireland, J., Van Erp-Baart, A.M.J., Charrondière, U.R., Møller, A., Smithers, G., and Trichopoulou, A.: Selection of food classification system and food composition database for future food consumption surveys. European Journal of Clinical Nutrition, 56, Suppl. 2, S33 - S45, 2002.

### european frog

USE COMMON FROG [B3462]

## european grape

**USE** GRAPE, EUROPEAN [B2121]

## **EUROPEAN HAKE**

**FTC** B2365 BT HAKE [B3878] merluccius merluccius UF

## **EUROPEAN HAKE**

**FTC** B3892

вт HAKE [B3878] UF merluccius merluccius

<SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789] ΑI

<SCINAM>Merluccius merluccius (Linnaeus, 1758) [ITIS 164795] <SCINAM>Merluccius merluccius (Linnaeus, 1758) [Fishbase 2004 30] <SCINAM>Merluccius merluccius (Linnaeus, 1758) [FAO ASFIS HKE] <SCINAM>Merluccius merluccius (Linnaeus, 1758) [CEC 1993 481] <SCINAM>Merluccius merluccius [2010 FDA Seafood List]

## **EUROPEAN HARE**

FTC B4161

BT HARE [B2695] UE brown hare UF lepus europaeus

<SCIFAM>Leporidae Fischer, 1817 [ITIS 180110] ΑI <SCINAM>Lepus europaeus Pallas, 1778 [ITIS 552501]

### **EUROPEAN JOHN DORY**

**FTC** B2278

BT DORY FAMILY [B1891]

UF galilee fish UF st. peter's fish UF zeus faber UF zeus japonicus

ΑI <SCIFAM>Zeidae Latreille, 1825 [ITIS 166278]

<SCINAM>Zeus faber Linnaeus, 1758 [ITIS 166287] <SCINAM>Zeus faber Linnaeus, 1758 [Fishbase 2004 1370] <SCINAM>Zeus faber Linnaeus, 1758 [FAO ASFIS JOD] <SCINAM>Zeus faber Linnaeus, 1758 [CEC 1993 518] <SCINAM>Zeus faber [2010 FDA Seafood List] <SCINAM>Zeus faber [FDA RFE 2010 94]

# **EUROPEAN LING**

B3874 **FTC** 

COD FAMILY [B1835]

UF molva spp.

<SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] ΑI <SCIGEN>Molva Lesueur, 1819 [ITIS 164759]

## **EUROPEAN LOBSTER**

FTC B1950

вт **CLAWED LOBSTER FAMILY [B1986]** 

UF astacus europaeus UF astacus marinus UF cancer gammarus UF homarus gammarus UF homarus marinus UF homarus vulgaris

<SCIFAM>Nephropidae Dana, 1852 [ITIS 97307] ΑI

<SCINAM>Homarus gammarus (Linnaeus, 1758) [ITIS 97315] <SCINAM>Homarus gammarus (Linnaeus, 1758) [FAO ASFIS LBE] <SCINAM>Homarus gammarus (Linnaeus, 1758) [CEC 1993 1304] <SCINAM>Homarus gammarus [2010 FDA Seafood List]

## european mistletoe

USE MISTLETOE [B2052]

## european mountain-ash

**EUROPEAN ROWAN [B2746]** USE

### european oregano

**USE** OREGANO [B1542]

## **EUROPEAN OYSTER**

FTC B3672

BT OYSTER [B1224] UF edible oyster UF european flat oyster UF ostrea edulis

<SCIFAM>Ostreidae Rafinesque, 1815 [ITIS 79866] ΑI

<SCINAM>Ostrea edulis Linnaeus, 1758 [ITIS 79885] <SCINAM>Ostrea edulis Linnaeus, 1758 [FAO ASFIS OYF]

<SCINAM>Ostrea edulis Linnaeus, 1758 [CEC 1993 1337]

<SCINAM>Ostrea edulis [2010 FDA Seafood List]

## **EUROPEAN PENNYROYAL**

FTC B4341

BT MINT [B1267] UF mentha pulegium UF pennyroval

<SCIFAM>Lamiaceae [ITIS 32251] ΔI

<SCINAM>Mentha pulegium L. [ITIS 32270] <SCINAM>Mentha pulegium L. [GRIN 24079] <SCINAM>Mentha pulegium L. [PLANTS MEPU] <SCINAM>Mentha pulegium L. [DPNL 2003 11152]

Pennyroyal refers to two plants in the mint family, \$i\$Lamiaceae\$/i\$. The European pennyroyal, \$i\$Mentha pulegium\$/i\$, (also called Squaw Mint, Mosquito Plant, and Pudding Grass), is a plant in the mint genus, within the family \$i\$Lamiaceae\$/i\$. Crushed Pennyroyal leaves exhibit a very strong fragrance similar to spearmint. Pennyroyal is a traditional culinary herb, folk remedy, and abortifacient. The essential oil of pennyroyal is used in aromatherapy, and is also high in pulegone, a highly toxic volatile organic compound affecting liver and uterine function.

## european perch

USE **EURASIAN PERCH [B2336]** 

## european pilchard

**EUROPEAN SARDINE [B1853]** 

#### **EUROPEAN PLAICE**

**FTC** B1861

вт PLAICE [B2570] UF plaice, european UF pleuronectes platessa

<SCIFAM>Pleuronectidae [ITIS 172859] ΑI

<SCINAM>Pleuronectes platessa Linnaeus, 1758 [ITIS 172902] <SCINAM>Pleuronectes platessa Linnaeus, 1758 [Fishbase 2004 1342] <SCINAM>Pleuronectes platessa Linnaeus, 1758 [FAO ASFIS PLE] <SCINAM>Pleuronectes platessa Linnaeus, 1758 [CEC 1993 1131] <SCINAM>Pleuronectes platessa [2010 FDA Seafood List]

## **EUROPEAN POLLOCK**

**FTC** R3877

RT POLLOCK [B3876] UF green pollack UF pollachius pollachius UF pollack lythe UF pollock

<SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] ΑI

<SCINAM>Pollachius pollachius (Linnaeus, 1758) [ITIS 164728] <SCINAM>Pollachius pollachius (Linnaeus, 1758) [Fishbase 2004 34] <SCINAM>Pollachius pollachius (Linnaeus, 1758) [FAO ASFIS POL] <SCINAM>Pollachius pollachius (Linnaeus, 1758) [CEC 1993 460] <SCINAM>Pollachius pollachius [2010 FDA Seafood List]

## european razor clam

USE MARGIN JACKKNIFE [B2716]

## european red raspberry

USE RED RASPBERRY [B1096]

## **EUROPEAN ROE DEER**

FTC B4157

вт **ROE DEER [B3366]**  UF capreolus capreolus

Al <SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693]

<SCINAM>Capreolus capreolus (Linnaeus, 1758) [ITIS 625063] <SCINAM>Capreolus capreolus Linnaeus, 1758 [MSW3 14200217] <SCINAM>Capreolus capreolus capreolus (L.) [Codex CCPR]

## **EUROPEAN ROWAN**

FTC B2746

BT SORBUS [B4357]
UF european mountain-ash

UF rowan

UF sorbus aucuparia

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Sorbus aucuparia L. [ITIS 25320] <SCINAM>Sorbus aucuparia L. [GRIN 310534] <SCINAM>Sorbus aucuparia L. [PLANTS SOAL

<SCINAM>Sorbus aucuparia L. [PLANTS SOAU]
<SCINAM>Sorbus aucuparia L. [EuroFIR-NETTOX 2007 263]

<SCINAM>Sorbus aucuparia L. [DPNL 2003 13207]

<MANSFELD>8932

### **EUROPEAN SARDINE**

FTC B1853

BT SARDINE [B1558]
UF european pilchard
UF european sardine
UF sardina pilchardus

UF sardine

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Sardina pilchardus (Walbaum, 1792) [ITIS 161813]
<SCINAM>Sardina pilchardus (Walbaum, 1792) [Fishbase 2004 1350]
<SCINAM>Sardina pilchardus (Walbaum, 1792) [FAO ASFIS PIL]
<SCINAM>Sardina pilchardus (Walbaum, 1792) [CEC 1993 187]
<SCINAM>Sardina pilchardus [2010 FDA Seafood List]

## european sardine

USE EUROPEAN SARDINE [B1853]

## **EUROPEAN SMELT**

FTC B3498

BT SMELT FAMILY [B1904]
UF osmerus eperlanus

AI <SCIFAM>Osmeridae [ITIS 162028]

<SCINAM>Osmerus eperlanus (Linnaeus, 1758) [ITIS 162039]
<SCINAM>Osmerus eperlanus (Linnaeus, 1758) [Fishbase 2004 1334]
<SCINAM>Osmerus eperlanus (Linnaeus, 1758) [FAO ASFIS SME]
<SCINAM>Osmerus eperlanus Linnaeus, 1758 [CEC 1993 268]
<SCINAM>Osmerus eperlanus [2010 FDA Seafood List]

## european sprat

USE SPRAT [B1235]

## **EUROPEAN STRAWBERRY**

FTC B2948

BT STRAWBERRY [B1393]
UF european wild strawberry

UF fragaria vesca
UF wild strawberry
UF woodland strawberry

AI <SCIFAM>Rosaceae [ITIS 24538] <SCINAM>Fragaria vesca L. [ITIS 24634]

<SCINAM>Fragaria vesca L. [GRIN 264] <SCINAM>Fragaria vesca L. [PLANTS FRVE]

<SCINAM>Fragaria vesca L. [EuroFIR-NETTOX 2007 137]

<SCINAM>Fragaria vesca L. [DPNL 2003 9865]

<MANSFELD>8594

### **EUROPEAN STURGEON**

FTC B3812

BT STURGEON [B1465] UF acipenser sturio UF common sturgeon

UF sturgeon

ΑI <SCIFAM>Acipenseridae [ITIS 161064]

<SCINAM>Acipenser sturio Linnaeus, 1758 [ITIS 161072] <SCINAM>Acipenser sturio Linnaeus, 1758 [Fishbase 2004 2066] <SCINAM>Acipenser sturio Linnaeus, 1758 [FAO ASFIS APU] <SCINAM>Acipenser sturio [2010 FDA Seafood List]

### **EUROPEAN UNION**

FTC R0366

GEOPOLITICAL DESIGNATION [R0365] BT

UF european community

UF european economic community US FDA 1995 Code: QZ01 SN

## **EUROPEAN WHITING**

**FTC** R2644

BT WHITING [B1640] UF gadus merlangus UF merlangius merlangus

<SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] ΑI

<SCINAM>Merlangius merlangus (Linnaeus, 1758) [ITIS 164758] <SCINAM>Merlangius merlangus (Linnaeus, 1758) [Fishbase 2004 29] <SCINAM>Merlangius merlangus (Linnaeus, 1758) [FAO ASFIS WHG] <SCINAM>Merlangius merlangus (Linnaeus, 1758) [CEC 1993 448]

<SCINAM>Merlangius merlangus euxinus (Nordmann, 1830) [CEC 1993 449]

<SCINAM>Merlangius merlangus [2010 FDA Seafood List]

## european wild strawberry

USE **EUROPEAN STRAWBERRY [B2948]** 

## **EURYALE**

FTC B2524

вт EDIBLE SEED PRODUCING PLANT [B1174]

UF fox nut UF gorgon nut

<SCIFAM>Nymphaeaceae [ITIS 18368] ΑI

<SCINAM>Euryale ferox Salisb. [ITIS 506588] <SCINAM>Euryale ferox Salisb. [GRIN 16447] <SCINAM>Euryale ferox Salisb. [PLANTS EUFE6]

<MANSFELD>11779

Seeds of prickly water-lily frequently cultivated in India and China.

## euthynnus affinis

USE KAWAKAWA [B1546]

## euthynnus alletteratus

**USE** SPOTTED TUNNY [B1111]

### euthynnus lineatus

USE **BLACK SKIPJACK [B1112]** 

## euthynnus pelamis

USE SKIPJACK TUNA [B1376]

## euthynnus spp.

USE LESSER TUNA [B3990] euthynnus yaito

USE KAWAKAWA [B1546]

eutrema wasabi

USE WASABI [B2236]

evechinus chloroticus

USE SEA URCHIN [B2107]

**EVENING PRIMROSE** 

FTC B2109

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF oenothera biennis

**EVENING PRIMROSE** 

FTC B2109

BT OIL-PRODUCING PLANT [B1017]

**EWE** 

FTC B2610

BT SHEEP [B1183]

excellent source of label claim

USE "HIGH" LABEL CLAIM [P0130]

exocoetidae

USE FLYINGFISH FAMILY [B1886]

exocoetus spp.

USE FLYINGFISH [B1144]

**EXTENT OF FAT TRIM** 

FTC Z0107

BT ADJUNCT CHARACTERISTICS OF MEAT, POULTRY OR FISH [Z0049]

**EXTENT OF HEAT TREATMENT NOT KNOWN** 

FTC F0001

BT F. EXTENT OF HEAT TREATMENT [F0011]

SN Used only when no information is available about the use of or degree of heat treatment performed.

**EXTERNAL FAT TRIMMED TO 0 INCH** 

FTC Z0106

BT EXTENT OF FAT TRIM [Z0107]

**EXTERNAL FAT TRIMMED TO 1/2 INCH** 

FTC Z0104

BT EXTENT OF FAT TRIM [Z0107]

**EXTERNAL FAT TRIMMED TO 1/4 INCH** 

FTC Z0105

BT EXTENT OF FAT TRIM [Z0107]

**EXTERNAL FAT TRIMMED TO 1/8 INCH** 

FTC 70252

BT EXTENT OF FAT TRIM [Z0107]

**EXTRA HARD CHEESE (CODEX)** 

FTC A0310

BT CHEESE HARDNESS CLASS (CODEX) [A0315] RT HARD GRATING CHEESE (US CFR) [A0290] UF cheese, extra hard (codex)

UF grating cheese

Cheese having less than 51% moisture on a fat-free basis (CODEX STAN A-6-1978, Rev.1-1999, Amended ΑI

2003).

Maximum moisture content 36%, minimum fat content in dry matter 32% (CODEX STAN C-35-1978).

Examples include parmesan, pecorino, romano cheese.

## EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL

C0228

BT C. PART OF PLANT OR ANIMAL [C0116]

A physical-chemical component separated from the food source or its parts by extraction, centrifugation, filtration, heat processing, expressing or a similar process. The separated component may be converted through further processing. If this is done, the final substance is indexed. A water-extracted component may remain in aqueous dispersion. The extract, concentrate or isolate is indexed in preference to the anatomic part from which it is derived. For example, peanut oil is indexed under \*PEANUT\* combined wih \*FAT OR OIL\* rather than with \*SEED OR KERNEL\*. On the other hand, fruit and vegetable juices can be indexed under \*FRUIT JUICE OR NECTAR\* or \*VEGETABLE JUICE\* (A. PRODUCT TYPE); therefore the anatomic part of the plant should be indexed.

### **EXTRACTION SOLVENT (CODEX)**

FTC A0407

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### EXTRACTS OF ROSEMARY

FTC: R4392

BT FOOD ADDITIVE [B2972]

UF E 392 UF **INS 392** 

UF Rosemary extract

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EČ) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general Ihttp://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.html and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): antioxidant.

> Europe: E 392. Codex: INS 392.

## **EXTRACTS OF ROSEMARY ADDED**

FTC HUSU3

BT FOOD ADDITIVE ADDED [H0399]

extrud

USF EXTRUDED [H0352]

## **EXTRUDED**

**FTC** H0352

**BT** PHYSICALLY/CHEMICALLY MODIFIED [H0130]

UF

ΑI Modified through a physical or chemical procedure by forcing a food mixture through a die to achieve a particular

shape.

## EYE

FTC C0256

ORGAN MEAT, OTHER SYSTEMS [C0255]

## eved skate

USE WINTER SKATE [B4093]

### F. EXTENT OF HEAT TREATMENT

FTC F0011

BT LANGUAL THESAURUS ROOT [00000]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Used to broadly characterize a food product based on the extent of heat applied. Heat treatment affects the flavor and textural characteristics of a food and thus consumer preparation time. Heat treatment causes chemical

changes and/or reduction of enzyme and of microbial activity and thus affects food safety and shelflife. Specifics of preparation are covered by \*G. COOKING METHOD\* and \*H. TREATMENT APPLIED\*. [FDA CFSAN 1995]

## faba bean

USE BROAD BEAN [B1367]

fabric

USE TEXTILE OR FABRIC [N0045]

### **FADOGIA**

FTC B2800

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF fadogia homblei
UF fadogia triphylla
UF wild date

Al <SCINAM>Fadogia homblei De Wild. [GRIN 410180]

## fadogia homblei

USE FADOGIA [B2800]

## fadogia triphylla

USE FADOGIA [B2800]

## **FADOGIELLA**

FTC B2801

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF fadogiella spp.

Al Fadogiella is a genus of flowering plants in the Rubiaceae family. It was descripted by Walter Robyns in 1928.[1] This genus is morphologically similar to Fadogia and is related to the latter genus.[2] It is found in central and east tropical Africa.[http://en.wikipedia.org/wiki/Fadogiella]

## fadogiella spp.

USE FADOGIELLA [B2801]

## faeroe islands

USE FAROE ISLANDS [R0218]

## fagopyrum esculentum

USE BUCKWHEAT [B1405]

## fagopyrum sagittatum

USE BUCKWHEAT [B1405]

## fagus grandifolia

USE AMERICAN BEECH [B4249]

## fagus japonica

USE JAPANESE BEECH [B4250]

## fagus spp.

USE BEECH [B1543]

## fagus sylvatica

USE EUROPEAN BEECH [B4248]

### **FALKLAND ISLANDS**

FTC R0216

BT ATLANTIC OCEAN ISLANDS [R0352]

UF islas malvinas UF malvinas

SN US FDA 1995 Code: FK

### **FALLOW DEER**

FTC B4159

BT DEER FAMILY [B1500]

UF dama dama

AI <SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693] <SCINAM>Dama dama (Linnaeus, 1758) [ITIS 552472] <SCINAM>Dama dama Linnaeus, 1758 [MSW3 14200389]

### false abalone

USE SEA SNAIL [B1955]

### false banana

USE ENSETE [B4271]

#### false banana

USE RED BANANA [B1561]

## false flax

USE GOLD-OF-PLEASURE [B4257]

## false herring

USE FALSE HERRING [B3854]

## **FALSE HERRING**

FTC B3854

BT HARENGULA [B3856]

UF false herring
UF harengula clupeola

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Harengula clupeola (Cuvier, 1829) [ITIS 161753]
<SCINAM>Harengula clupeola (Cuvier, 1829) [Fishbase 2004 1478]
<SCINAM>Harengula clupeola (Cuvier, 1829) [FAO ASFIS HCC]
<SCINAM>Harengula clupeola [2010 FDA Seafood List]

## false morel

USE BEEFSTEAK MOREL [B2446]

## **FALSE MOREL**

FTC B3791

BT ASCOMYCOTA [B2034]

## false pak-choi

USE TSAI SHIM [B3374]

## false saffron

USE SAFFLOWER [B1548]

## **FAN LOBSTER**

FTC B2207

BT SLIPPER LOBSTER FAMILY [B1997]

UF ibacus spp.

AI <SCIFAM>Scyllaridae Latreille, 1825 [ITIS 97660] <SCIGEN>Ibacus Leach, 1815 [ITIS 552995]

### **FANTAIL MULLET**

FTC B1784

BT GRAY MULLET [B1287]

UF mugil trichodon
UF mullet, fantail

Al <SCIFAM>Mugilidae [ITIS 170333]

<SCINAM>Mugil trichodon Poey, 1875 [ITIS 170339] <SCINAM>Mugil trichodon Poey, 1875 [Fishbase 2004 14701] <SCINAM>Mugil trichodon Poey, 1875 [FAO ASFIS MMW]

### **FANTAIL SOLE**

FTC B1880

BT LEFTEYE FLOUNDER FAMILY [B1879]

UF sole, fantail
UF xystreurys liolepis

Al <SCIFAM>Paralichthyidae [ITIS 553179]

<SCINAM>Xystreurys liolepis Jordan and Gilbert, 1880 [ITIS 172800]</SCINAM>Xystreurys liolepis Jordan & Gilbert, 1880 [Fishbase 2004 4235]</SCINAM>Xystreurys liolepis Jordan & Gilbert, 1880 [FAO ASFIS XYL]

<SCINAM>Xystreurys liolepis [2010 FDA Seafood List]

### **FAO STATISTICAL AREAS FOR FISHERY PURPOSES**

FTC R0511

BT FISHING AREAS [R0124]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al For more information, see FAO major fishing areas [http://www.fao.org/fishery/area/search].

## farfantepenaeus brasiliensis

USE PINKSPOTTED SHRIMP [B1957]

## farfantepenaeus californiensis

USE YELLOWLEG SHRIMP [B3624]

## farfantepenaeus duorarum

USE NORTHERN PINK SHRIMP [B2580]

## farfantepenaeus notialis

USE SOUTHERN PINK SHRIMP [B3630]

## **FAROE ISLANDS**

FTC R0218

BT ATLANTIC OCEAN ISLANDS [R0352]

UF faeroe islands

SN US FDA 1995 Code: FO

## **FAROE ISLANDS**

FTC R0218

BT EUROPE, NORDIC COUNTRIES [R0360]

farro

USE EMMER [B3505]

## **FAST FOOD RESTAURANT PREPARED**

FTC Z0111

BT RESTAURANT OR FAST FOOD PREPARED [Z0119]

UF prepared in fast food restaurant

### **FAT BACK**

FTC Z0037

SHOULDER (MEAT CUT) [Z0043] BT

## **FAT CONTENT (EUROCODE2)**

FTC Z0177

вт FOOD CONTENT RANGE (EUROCODE2) [Z0259]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

#### **FAT CONTENT < 1%**

FTC Z0181

FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260] BT

### **FAT CONTENT < 15%**

FTC 70186

FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260] BT

## FAT CONTENT < 3.5%

FTC 70190

FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260] BT

## **FAT CONTENT < 30%**

FTC 70193

FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260] BT

### **FAT CONTENT < 5%**

FTC 70183

FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260] BT

## **FAT CONTENT < 50%, < 35% PUFA**

FTC Z0203

FAT CONTENT, OIL, FATS AND THEIR PRODUCTS (EUROCODE2) [Z0261] BT

## FAT CONTENT < 50%, > 35% PUFA

FTC Z0202

FAT CONTENT, OIL, FATS AND THEIR PRODUCTS (EUROCODE2) [Z0261] BT

## FAT CONTENT <=10%

FTC Z0267

FAT CONTENT, MEAT [Z0265] BT

Used to distinguish "fatty meat" from "lean meat": as some animal species can belong to one or other of these groups according to meat cut/presence of skin.

## FAT CONTENT <=3%

Z0264

вт FAT CONTENT, FISH [Z0263]

UF lean fish UF white fish

Used to distinguish "oily/fatty fish" from "lean fish": as some fish can belong to one or other of these groups

according to season and fishing zone.

## **FAT CONTENT > 3%**

**FTC** 70187

BT FAT CONTENT, FISH [Z0263]

## **FAT CONTENT > 3%**

FTC

BT FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]

### **FAT CONTENT > 30%**

FTC Z0184

BT FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]

#### **FAT CONTENT > 4%**

FTC Z0178

BT FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]

### **FAT CONTENT > 5%**

FTC Z0182

FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260] BT

### **FAT CONTENT > 50%**

FTC Z0191

FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260] BT

### **FAT CONTENT > 60%**

FTC Z0194

FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]

### FAT CONTENT > 80%, < 25% PUFA

FTC 70199

FAT CONTENT, OIL, FATS AND THEIR PRODUCTS (EUROCODE2) [Z0261]

## FAT CONTENT > 80%, > 25% PUFA

FTC Z0198

FAT CONTENT, OIL, FATS AND THEIR PRODUCTS (EUROCODE2) [Z0261]

## FAT CONTENT >= 3.5%

Z0189

вт FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]

## **FAT CONTENT >10%**

FTC Z0266

FAT CONTENT, MEAT [Z0265] BT

Used to distinguish "fatty meat" from "lean meat": as some animal species can belong to one or other of these SN

groups according to meat cut/presence of skin.

## **FAT CONTENT 1-2.9%**

FTC

BT FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]

## **FAT CONTENT 1-3%**

FTC

BT FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]

## **FAT CONTENT 15-30%**

FTC

BT FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]

## **FAT CONTENT 30-45%**

FTC

BT FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]

## **FAT CONTENT 30-50%**

FTC

FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]

### **FAT CONTENT 31-45%**

FTC Z0197 BT FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]

#### **FAT CONTENT 3-4%**

FTC Z0179

BT FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]

#### **FAT CONTENT 46-60%**

FTC Z0195

BT FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]

### **FAT CONTENT 50-80%, < 25% PUFA**

FTC Z0200

BT FAT CONTENT, OIL, FATS AND THEIR PRODUCTS (EUROCODE2) [Z0261]

## **FAT CONTENT 50-80%, > 25% PUFA**

FTC Z0201

BT FAT CONTENT, OIL, FATS AND THEIR PRODUCTS (EUROCODE2) [Z0261]

### **FAT CONTENT, FISH**

FTC 70263

BT FOOD CONTENT RANGE, OTHER [Z0262]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

## **FAT CONTENT, MEAT**

FTC Z0265

BT FOOD CONTENT RANGE, OTHER [Z0262]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

## FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2)

FTC Z0260

BT FAT CONTENT (EUROCODE2) [Z0177]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

## FAT CONTENT, OIL, FATS AND THEIR PRODUCTS (EUROCODE2)

FTC Z0261

BT FAT CONTENT (EUROCODE2) [Z0177]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

## **FAT FREE FOOD**

ΑI

FTC P0054

NO OR REDUCED FAT CLAIM OR USE [P0069]

UF no fat food
UF nonfat food

A claim that a food is fat-free, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 0,5 g of fat per 100 g or 100 ml. However, claims expressed as 'X % fat-free' shall be prohibited [REGULATION (EC) No 1924/2006 Corrigendum].

Food having less than 0.5 grams fat per amount customarily consumed. Meals and main dishes have less than 0.5 grams fat per labeled serving. Such foods must contain no ingredient that is fat or understood to contain fat except when the ingredient listed has been footnoted '\*adds a trivial amount of fat'.

## **FAT FULLY REMOVED**

FTC H0248

BT FAT REMOVED [H0161]

SN Used for products that contain less than 10-20% of the fat naturally present in the food source. Examples are skim milk, low-fat cocoa and dry-curd cottage cheese.

ΑI

#### **FAT OR OIL**

FTC C0190

BT EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL [C0228]

RT FAT OR OIL (EUROFIR) [A0805]

RT 0400 FATS AND OILS (USDA SR) [A1274]

UF oil or fat

Food substance or component consisting predominantly of mixed glycerol esters of fatty acids and, in far lesser amounts, of fatty acids, sterols and pigments. A fat is a solid at room temperature, an oil is a liquid at room temperature (20 degrees C.). Excludes essential oils.

#### **FAT OR OIL (EUROFIR)**

FTC A0805

BT EUROFIR FOOD CLASSIFICATION [A0777]
RT 05 FATS AND OILS (EUROCODE2) [A0728]

RT FAT OR OIL [C0190]

RT FATS AND OILS (CIAA) [A0453]

RT FATS AND OILS, AND FAT EMULSIONS (TYPE WATER-IN-OIL) (CCFAC) [A0627]

RT 50150000 - OILS/FATS EDIBLE (GS1 GPC) [A1051] RT 0400000 - 4. OILSEEDS AND OILFRUITS (EC) [A1237]

RT 0400 FATS AND OILS (USDA SR) [A1274]

SN Index also \*FAT OR OIL\* or subgroups in facet C.

Al Food substance or component consisting predominantly of mixed glycerol esters of fatty acids and, in far lesser amounts, of fatty acids, sterols and pigments. A fat is solid at room temperature; an oil is liquid at room temperature (20 degrees C). Excludes essential oils.

### **FAT OR OIL ADDED**

FTC H0221

BT INGREDIENT ADDED [H0225]

UF self-basting

SN Used when a fat or oil, or a fat-containing ingredient, is the second or third ingredient in order of predominance, excluding water.

### **FAT OR OIL COATED**

FTC H0233

BT FAT OR OIL ADDED [H0221]

UF french fried

SN Used when a fat or oil is sprayed on the product, when a fat or oil is among the first three ingredients in order of predominance in a breading or coating, or when the product is fat-fried as seen from the name, label or recipe.

## **FAT PARTIALLY REMOVED**

FTC H0247

BT FAT REMOVED [H0161]

UF dry roasted

SN Used for products that contain between 10-20% and 60% of the fat naturally present in the food source. Examples are breakfast cocoa, low fat milk and low-fat cottage cheese.

## **FAT PARTIALLY REMOVED, 50% OR MORE REMAINING**

FTC H0324

BT FAT PARTIALLY REMOVED [H0247]

SN Used for food products that have had fat partially removed to leave more than 50% fat from a full fat product. An example would 2% milk where full fat milk is 4%.

## FAT PARTIALLY REMOVED, LESS THAN 50% REMAINING

FTC H0325

BT FAT PARTIALLY REMOVED [H0247]

Used for food products that have had fat removed to leave less than 50% fat from a full fat product. Examples would be 1% milk or 1/2% milk, where full fat milk is 4%.

### fat prof

USE COCO PLUM [B2763]

#### **FAT REMOVED**

FTC H0161

BT COMPONENT REMOVED [H0238]

UF cholesterol removed

UF defatted

SN Used for products that contain less than 60% of the fat naturally present in the food source (more precisely, the part of the food source.) more specific fat levels, which vary from one product type to another, are specified in the extended scope notes for \*FAT PARTIALLY REMOVED\* and \*FAT FULLY REMOVED\* in the manual.

#### **FAT SPECIAL CLAIM OR USE**

FTC P0017

BT NUTRITION-RELATED CLAIM OR USE [P0065]

All narrower term definitions extracted from 58 Federal Register 2302, January 6, 1993, part 101.62(b).

#### **FAT SUBSTITUTED**

FTC H0208

BT COMPONENT SUBSTITUTED [H0103]

Al Food product prepared from a natural food product by removing endogenous fat and adding fat from a different source, e.g., egg substitute, in which egg fat is replaced by vegetable oil.

#### fat, separable

USE FAT, TRIM [C0253]

### **FAT, TRIM**

FTC C0253

BT NONMEAT PART OF ANIMAL [C0122]

UF fat, separable
UF separable fat part

SN Used for intact pieces of animal fat. Refined animal fat is indexed under \*FAT OR OIL\*.

## FATHEAD FAMILY

FTC B2916

BT FISH, SCORPAENIFORM [B2265]

UF psychrolutidae

AI <SCIFAM>Psychrolutidae [ITIS 167410]

<SOURCE>Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.470. Scientific name verifiable, common name unverified.

## FATS AND OILS (CIAA)

FTC A0453

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]

RT FAT OR OIL (EUROFIR) [A0805]

RT 50150000 - OILS/FATS EDIBLE (GS1 GPC) [A1051]

AI CIAA ADD/385/90E Rev 5

## FATS AND OILS, AND FAT EMULSIONS (TYPE WATER-IN-OIL) (CCFAC)

FTC A0627

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

## FATTY ACID ESTERS OF ASCORBIC ACID

FTC B4402

BT FOOD ADDITIVE [B2972]

UF E 304

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours

(94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 304.

## FATTY ACID ESTERS OF ASCORBIC ACID ADDED

FTC H0804

BT FOOD ADDITIVE ADDED [H0399]

## **FATTY ACID OR FAT/OIL SUPPLEMENT**

FTC A1310

BT DIETARY SUPPLEMENT, METABOLITE, CONSTITUENT, EXTRACT OR ISOLATE [A1309]

SN Currently not used in US classification of dietary supplements.

Al Includes omega-3 supplements, fish oil capsules, evening primrose capsules.

### **FATTY ACIDS**

FTC B3098

BT FOOD ADDITIVE [B2972]

UF E 570 UF INS 570

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011 [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antifoaming agent. foam stabilizer, glazing agent.

Europe: E 570. Codex: INS 570.

## **FATTY ACIDS ADDED**

FTC H0523

BT FOOD ADDITIVE ADDED [H0399]

## **FAUX-FILET**

FTC Z0143

BT ALOYAU [Z0141]

**SN** This corresponds approximately to the U.S. cut of meat called 'sirloin'.

## fava bean

USE BROAD BEAN [B1367]

## **FEATHER**

FTC C0221

BT SKIN, ANIMAL [C0193]

Al Epidermal appendage that constitutes the plumage of birds.

## **FEATHER COCKSCOMB**

FTC B2158

BT VEGETABLE-PRODUCING PLANT [B1579]

UF celosia argentea

UF soko

## federal republic of germany

USE GERMAN FEDERAL REPUBLIC [R0202]

## FEED FOR FOOD ANIMALS

FTC P0015

BT ANIMAL FEED [P0021]
UF food for food animals

## feed for non-food animals

USE FOOD FOR NON-FOOD ANIMALS [P0013]

### feed plant

USE PLANT USED AS FODDER [B3358]

feijoa

USE PINEAPPLE GUAVA [B2767]

## feijoa sellowiana

USE PINEAPPLE GUAVA [B2767]

## felichthys felis

USE SEA CATFISH [B2374]

#### f-enamel

USE FRUIT ENAMEL (F-ENAMEL) [N0016]

## **FENNEL**

FTC B1262

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF foeniculum vulgare

AI <SCIFAM>Apiaceae [ITIS 500042]

<SCINAM>Foeniculum vulgare P. Mill. [ITIS 29509] <SCINAM>Foeniculum vulgare Mill. [GRIN 300219] <SCINAM>Foeniculum vulgare Mill. [PLANTS FOVU] <SCINAM>Foeniculum vulgare Mill. [DPNL 2003 9845] <SCINAM>Foeniculum vulgare Mill. [MANSFELD 1536]

## fenneropenaeus chinensis

USE FLESHY PRAWN [B3627]

## fenneropenaeus merguiensis

USE BANANA PRAWN [B3629]

## fenneropenaeus penicillatus

USE REDTAIL PRAWN [B2613]

## **FENUGREEK**

FTC B1696

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF trigonella foenum-graecum

Al <SCIFAM>Leguminosae (Fabaceae)

<SCINAM>Trigonella foenum-graecum L. [NETTOX]

<GRIN>40421 <MANSFELD>30938

## **FENUGREEK MILKCAP**

FTC B2075

BT MILK MUSHROOM [B2074]

UF lactarius aquifluus
UF lactarius helvus

Al <SCINAM>Lactarius helvus (Fr.) Fr., 1838 [INDEX FUNGORUM 223676]

## **FERETIA**

FTC B2802

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF feretia spp.

## feretia spp.

USE FERETIA [B2802]

## **FERMENTED MILK PRODUCT (EUROFIR)**

FTC A0783

BT MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]

RT CULTURED MILK PRODUCT (US CFR) [A0101]
RT 31 OTHER MILK PRODUCTS (EFG) [A0721]

UF cultured milk product

Fermented milk is a milk product obtained by fermentation of milk, which milk may have been manufactured from products obtained from milk with or without compositional modification as limited by the provision in Section 3.3, by the action of suitable microorganisms and resulting in reduction of pH with or without coagulation (CODEX STAN 243-2003). Fermented milk products include a range of foods commonly referred to as yogurt (or yoghurt), plus sour milk drinks produced by fermentation. A few of these are alcoholic as they are made with combined lactic and

yeast ferments (e.g. kefir, koumiss); others are lactic fermented milk products (e.g. cieddu, kaeder milk, skyr, taette). In some traditional fermented milk products, such as Stragisto (strained yoghurt), Labneh, Ymer and Ylette, Milk the protein has been increased to minimum 5.6%.

## fermented, unspecified

USE MICROBIALLY/ENZYMATICALLY MODIFIED [H0119]

## FERMENTED/MODIFIED, MULTIPLE COMPONENT

FTC H0128

BT MICROBIALLY/ENZYMATICALLY MODIFIED [H0119]

UF ripened (cured)

Used for products in which significant amounts of two or more components (i.e., carbohydrate and protein,

carbohydrate and fat, protein and fat, or all three) are modified through microbial processes. Enzymatic or other biological processes may also be involved.

FERMENTED/MODIFIED, SINGLE COMPONENT

FTC H0230

BT MICROBIALLY/ENZYMATICALLY MODIFIED [H0119]

SN Used for products in which either carbohydrates, proteins or fats were modified through microbial processes.

Enzymatic or other biological processes may also be involved. If two or more of these components are modified in

significant amounts, index under \*FERMENTED/MODIFIED, MULTIPLE COMPONENT\*.

FERN

FTC B2453

BT VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]

UF pteridophyta

fern palm

USE SAGO PALM [B2139]

feronia limonia

USE WOOD APPLE [B2845]

## FERROUS GLUCONATE

FTC B3099

BT FOOD ADDITIVE [B2972]

UF E 579 UF INS 579

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour retention agent.

Europe: E 579. Codex: INS 579.

### **FERROUS GLUCONATE ADDED**

FTC H0524

BT FOOD ADDITIVE ADDED [H0399]

### **FERROUS LACTATE**

FTC B3100

BT FOOD ADDITIVE [B2972]

UF E 585 UF INS 585

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour retention agent.

Europe: E 585. Codex: INS 585.

## **FERROUS LACTATE ADDED**

FTC H0525

BT FOOD ADDITIVE ADDED [H0399]

## ferula assa-foetida

USE ASAFETIDA [B2171]

## festuca arundinacea

USE REED FESCUE [B2338]

### festuca elatior

USE REED FESCUE [B2338]

## fever grass

USE LEMON GRASS [B2273]

### **FEVERFEW**

FTC B2054

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF altamisa

UF chrysanthemum parthenium

### fiber rich claim or use

USE RICH IN FIBER CLAIM OR USE [P0075]

## FIBER SPECIAL CLAIM OR USE

FTC P0049

BT NUTRITION-RELATED CLAIM OR USE [P0065]

UF dietary fiber special claim or use

Al Food that is promoted as being either high or low in dietary fiber (often called simply 'fiber'). If the food is not low in

total fat, total fat must be stated in conjunction with claim such as 'more fiber'.

## fiber-producing plant

USE CELLULOSE-PRODUCING PLANT [B1015]

## fibre supplement

USE DIETARY SUPPLEMENT, FIBRE [A1328]

### ficus aspera

USE CLOWN FIG [B2539]

## ficus benjamina

USE BENJAMIN TREE [B3331]

## ficus bibracteata

USE FICUS PLATYPHYLLA [B2823]

## ficus bongoensis

USE CHINESE BANYAN [B2824]

### ficus carica

USE FIG [B1302]

### ficus dekdekena

USE CHINESE BANYAN [B2824]

## ficus gnaphalocarpa

USE SYCAMORE FIG [B2779]

## FICUS PLATYPHYLLA

FTC B2823

BT FICUS SPP. [B2922]
UF ficus bibracteata
UF ficus umbrosa

AI <SCINAM>Ficus platyphylla Delile [GRIN 16936]

## ficus pumila

USE CLIMBING FIG [B3332]

## ficus sassandrensis

USE CHINESE BANYAN [B2824]

## FICUS SPP.

FTC B2922

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF ficus, wild

## ficus spragueana

USE CHINESE BANYAN [B2824]

### ficus sycomorus

USE SYCAMORE FIG [B2779]

#### ficus thonning

USE CHINESE BANYAN [B2824]

## ficus thonningii

USE CHINESE BANYAN [B2824]

## ficus trachophylla

USE SYCAMORE FIG [B2779]

### ficus umbrosa

USE FICUS PLATYPHYLLA [B2823]

### ficus, wild

USE FICUS SPP. [B2922]

## fiddlehead fern

USE CINNAMON FERN [B2017]

### field bean

USE HORSE BEAN [B1663]

## **FIELD CORN**

FTC B1379

BT STARCH-PRODUCING PLANT [B1016]

UF corn, field UF dent corn

UF zea mays var. indentata

SN Searching note--use 'field corn' for any breakfast cereal or snack food having 'corn' as the first ingredient.

Al <SCIFAM>Poaceae [ITIS 40351] <SCINAM>Zea mays L. [ITIS 42269]

Field corn is maize of varieties that (in contrast with sweet corn and popcorn) are not, in the United States, grown primarily for consumption as human food in the form of fresh kernels. More than 98% of corn-growing land in the U.S. is in use for field-corn production. Principal field corn varieties are Dent corn, Flint corn, Flour corn (including blue corn (Zea mays amylacea), and Waxy corn. [http://en.wikipedia.org/wiki/Field\_corn]

## FIELD CORN

FTC B1379

BT SUGAR-PRODUCING PLANT [B1012]

### **FIELD CORN**

FTC B1379

BT OIL-PRODUCING PLANT [B1017]

## **FIELD CORN**

FTC B1379

BT CORN [B1232]

## field corn and sugar cane

USE SUGAR CANE AND FIELD CORN [B1680]

## FIELD CORN, WHITE

FTC B1577

BT FIELD CORN [B1379]

## **FIELD CORN, YELLOW**

FTC B1580

#### BT FIELD CORN [B1379]

#### **FIELD CRESS**

FTC B1082

BT LEAFY VEGETABLE [B1566] UF cream-anther field pepperwort

UF field peppergrass UF field pepperweed UF lepidium campestre

<SCIFAM>Brassicaceae [ITIS 22669] ΑI

<SCINAM>Lepidium campestre (L.) Ait. f. [ITIS 22954] <SCINAM>Lepidium campestre (L.) W. T. Aiton [GRIN 21763] <SCINAM>Lepidium campestre (L.) W.T. Aiton [PLANTS LECA5]
<SCINAM>Lepidium campestre (L.) R.Br. [DPNL 2003 10761]

#### **FIELD MUSHROOM**

FTC B2023

вт MUSHROOM [B1467] UF agaricus campestris UF meadow mushroom

ΑI <SCINAM>Agaricus campestris L., 1753 [INDEX FUNGORUM 356498]

### **FIELD MUSTARD**

FTC: B2068

BT MUSTARD [B2069] UF brassica campestris UF brassica rapa UF broccoli raab UF rapini

ΑI <SCIFAM>Brassicaceae [ITIS 22669] <SCINAM>Brassica rapa L. [ITIS 23063]

<SCINAM>Brassica rapa L. var. rapa [PLANTS BRRAR]

<SCINAM>Brassica rapa subsp. oleifera (DC.) Metzg. [GRIN 319648] <SCINAM>Brassica rapa L. ssp. oleifera (DC.) Metzg. [EuroFIR-NETTOX 2007 62] <SCINAM>Brassica rapa L. subsp. oleifera (DC.) Metzg. [DPNL 2003 8121]

<MANSFELD>23939

## field mustard

USE WINTER TURNIP RAPE [B3727]

## **FIELD PEA**

FTC:

вт PEA, EDIBLE SEED CULTIVARS [B1001]

UF pisum sativum var. arvense <SCIFAM>Fabaceae

<SCINAM>Pisum sativum L. subsp. sativum var. arvense (L.) Poir.

<GRIN>311566

## field peppergrass

USE FIELD CRESS [B1082]

## field pepperweed

USE FIELD CRESS [B1082]

## field poppy

USE CORN POPPY [B3709]

## field pumpkin

USE PUMPKIN [B1456]

## field-dried

USE NATURALLY DRIED [J0141] **FIG** 

**FTC** B1302

вт FICUS SPP. [B2922]

UF common fig UF edible fig UF ficus carica

ΑI <SCIFAM>Moraceae [ITIS 19063]

<SCINAM>Ficus carica L. [ITIS 19093] <SCINAM>Ficus carica L. [GRIN 16801] <SCINAM>Ficus carica L. [PLANTS FICA]

<SCINAM>Ficus carica L. [EuroFIR-NETTOX 2007 133] <SCINAM>Ficus carica L. [DPNL 2003 9805]

<MANSFELD>12757

FIJI

FTC R0215

PACIFIC OCEAN ISLANDS [R0363] BT

SN US FDA 1995 Code: FJ

filbert

USE **EUROPEAN FILBERT [B1533]** 

filbert nut

USE **EUROPEAN FILBERT [B1533]** 

### **FILEFISH FAMILY**

FTC

BT FISH, TETRAODONTIFORM [B1977]

UF monacanthidae

ΑI <SCIFAM>Monacanthidae [ITIS 203428]

<SCIFAM>Monacanthidae FAO ASFIS FFX1

Filefish (also known as foolfish, leatherjackets or shingles) are tropical to subtropical tetraodontiform marine fish of the diverse family \$i\$Monacanthidae\$/i\$. Found in the Atlantic, Pacific and Indian Oceans, the filefish family contains approximately 107 species in 26 genera. Filefish are closely related to the triggerfish, pufferfish and

trunkfish.[http://en.wikipedia.org/wiki/Monacanthidae]

FII FT

Z0144

BT ALOYAU [Z0141]

## **FILLED OR STUFFED**

**FTC** H0207

**INGREDIENT ADDED [H0225]** 

UF

SN Used for all filled or stuffed products, including pies and sandwiches.

## FILLER (CODEX)

FTC A0408

вт CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## FILLING CONDITIONS FOR PASTEURIZATION

FTC J0181

вт PASTEURIZED BY HEAT [J0135]

This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

## **FILTERING AID (CODEX)**

FTC A0409

вт CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

ΑI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### FIN

ΑI

FTC C0283

BT ANIMAL BODY OR BODY PART [C0127]

### **FINE BAKERY WARE (EUROFIR)**

FTC A0821

BT GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]

RT BAKERY PRODUCT (US CFR) [A0191]
RT BAKERY WARES (CIAA) [A0458]
RT BAKERY WARES (CCFAC) [A0632]

RT 05 BAKERY PRODUCTS (EFG) [A0695]

RT 50182100 - BISCUITS/COOKIES (GS1 GPC) [A0936]

RT 50182000 - SWEET BAKERY PRODUCTS (GS1 GPC) [A0951]

RT 1800 BAKED PRODUCTS (USDA SR) [A1288]

Products in the \*BREAD\* category normally have contents of sugars and fat neither exceeding 5% on a dry weight basis. Bakery products exceeding either of these limits are termed "Fine bakery ware". Savoury fine bakery wares will tend to be higher in fat and sweet products in sugars. However, some products, for example scones, may be considered savoury or sweet. Therefore, all of these products are categorised as "Fine bakery wares", rather than using separate categories for savoury and sweet products. Some examples are: biscuits, cookies, dry pastry (e.g. savoury biscuits, sweet biscuits and cookies); sweet breads (e.g. croissants, currant bun, dough cakes like muffins or brioche, scone, doughnut); pastry (e.g. danish pastry, baclava); tart, pie (e.g. custard tart, mince pie); cakes (e.g. fruit cake, cream cake, sponge cake.

## **FINEBARBEL CROAKER**

FTC B3909

DRUM FAMILY [B2005]
UF micropogonias spp.

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Micropogonias Bonaparte, 1831 [ITIS 169282]

#### **FINELY GROUND**

FTC E0106

BT DISINTEGRATED OR GROUND [E0136]

UF flour (physical state)

UF powdered UF pulverized

## FINGER MILLET

FTC B4316

BT MILLET [B2505]
UF eleusine coracana

AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Eleusine coracana (L.) Gaertn. [ITIS 41691] <SCINAM>Eleusine coracana (L.) Gaertn. [GRIN 14992] <SCINAM>Eleusine coracana (L.) Gaertn. [PLANTS ELCO3] <SCINAM>Eleusine coracana (L.) Gaertn. [DPNL 2003 9496]

Eleusine coracana, including African finger millet and caracan millet (koracan), is an annual plant widely grown as a cereal in the arid areas of Africa and Asia. E. coracana is native to the Ethiopian Highlands. It is very adaptable to higher elevations and is grown in the Himalaya up to 2,300 metres in

elevation.[http://en.wikipedia.org/wiki/Eleusine\_coracana]

## fingerfish family

USE MOONFISH FAMILY [B1996]

## **FINLAND**

FTC R0214

BT EUROPE, NORDIC COUNTRIES [R0360]

SN US FDA 1995 Code: FI

## finocchio

USE FLORENCE FENNEL [B3333]

#### **FIRE THORN**

FTC B2349

BT CORE OR POME FRUIT [B1599]

UF pyracantha coccinea

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Pyracantha coccinea M. Roemer [ITIS 25293] <SCINAM>Pyracantha coccinea M. Roem. [GRIN 30398] <SCINAM>Pyracantha coccinea M. Roem. [PLANTS PYCO2] <SCINAM>Pyracantha coccinea M.Roem. [DPNL 2003 12385]

### **FIREWEED**

FTC B3725

BT VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]

UF chamerion angustifolium

UF chamerion angustifolium ssp. angustifolium

UF epilobium angustifolium

UF epilobium angustifolium ssp. angustifolium
AI <SCIFAM>Onagraceae [ITIS 27279]

<SCINAM>Epilobium angustifolium ssp. angustifolium L. [ITIS 27285] <SCINAM>Chamerion angustifolium (L.) Holub [GRIN 410680]

<SCINAM>Chamerion angustifolium (L.) Holub ssp. angustifolium [PLANTS CHANA2]

#### firm cheese

USE SEMIHARD CHEESE (CODEX) [A0312]

### FIRMING AGENT (CODEX)

FTC A0410

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## FIRMING AGENT (EC)

FTC A0335

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that makes or keeps tissues of fruit and vegetables firm or crisp, or interacts with gelling agents to

produce or strengthen a gel. European Council Directive 95/2/EC.

## FISH

FTC B1222

BT FISH OR LOWER WATER ANIMAL [B1021]

## FISH AND FISH PRODUCTS (CCFAC)

FTC A0634

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

## **FISH AND FISH PRODUCTS (CIAA)**

FTC A0460

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]
RT SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]

RT 50120000 - SEAFOOD (GS1 GPC) [A1124]

AI CIAA ADD/385/90E Rev 5

## FISH AND PRODUCTS THEREOF

FTC P0217

BT FOOD ALLERGEN LABELLING [P0213]

Al Regulated by Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 amending Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.

## FISH FEED (FOOD FISH)

FTC P0011

BT ANIMAL FEED [P0021]

## fish food (pet fish)

USE PET FISH FOOD [P0012]

#### fish maw

USE AIR BLADDER [C0284]

## **FISH OILS (EUROFIR)**

FTC A0811

BT BUTTER OR OTHER ANIMAL FAT (EUROFIR) [A0808]

Al e.g. herring oil, sardine oil

## **FISH OR LOWER WATER ANIMAL**

FTC B1021

BT ANIMAL USED AS FOOD SOURCE [B1297]

UF invertebrate, water

## FISH OR RELATED ORGANISM (EUROFIR)

FTC A0802

BT SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]
RT 08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]
RT 09 AMPHIBIANS AND REPTILES (CCPR) [A0657]
RT 10 INVERTEBRATE ANIMALS (CCPR) [A0658]

Al Flesh from marine or freshwater fish, molluscs, crustaceans, and other fauna such as reptiles, insects or frogs not

in the "Meats" group..

## FISH, CARCHARHINIFORM

FTC B3515

BT FISH, CARTILAGINOUS [B1007]

UF carcharhiniformes UF ground sharks

AI <SCIORD>Carcharhiniformes [ITIS 551500] <SCIORD>Carcharhiniformes [FAO ASFIS CVX]

## FISH, ACIPENSERIFORM

FTC B1020

BT FISH, BONY [B1365]
UF aciperseriformes

AI SCIORD>Acipenseriformes [ITIS 161063]

## FISH, ALBULIFORM

FTC B2544

BT FISH, BONY [B1365]

UF albuliformes

AI <SCIORD>Albuliformes [ITIS 553134] <SOURCE>American Fisheries Society.

## FISH, AMIIFORM

FTC B2425

BT FISH, BONY [B1365]

UF amiiformes

AI <SCIORD>Amiiformes [ITIS 161100]

## FISH, ANGUILLIFORM

FTC B1574

BT FISH, BONY [B1365]

UF anguilliformes

Al <SCIORD>Anguilliformes [ITIS 161123]

## FISH, ATHERINIFORM

FTC B1573

BT FISH, BONY [B1365]

UF atheriniformes

ΑI <SCIORD>Atheriniformes [ITIS 165429]

## FISH, AULOPIFORM

FTC B2497

BT FISH, BONY [B1365]

UF aulopiformes

ΑI <SCIORD>Aulopiformes [ITIS 553127]

## FISH, BATRACHOIDIFORM

B2200

вт FISH, BONY [B1365]

## FISH, BERYCIFORM

FTC B1983

FISH, BONY [B1365]

UF bervciformes

<SCIORD>Beryciformes [ITIS 166083] ΑI

## FISH, BONY

FTC B1365 вт FISH [B1222] UF osteichthyes

## FISH, CARTILAGINOUS

FTC B1007

BT FISH [B1222] UF

chondrichthyes Al

<SCICLASS>Chondrichthyes [ITIS 159785] <SCICLASS>Chondrichthyes [FAO ASFIS CAR]

Having a skeleton made up mainly of cartilage, as any of a class (Chondrichthyes) of fishes (cartilaginous fish), including sharks, rays, and skates (Source: Webster's).

## FISH, CHIMAERIFORM

FTC B2267

вт FISH, CARTILAGINOUS [B1007]

UF chimaeriformes

<SCIORD>Chimaeriformes [ITIS 161009] ΑI <SCIORD>Chimaeriformes [FAO ASFIS HOL]

## FISH, CLUPEIFORM

FTC B1601

FISH, BONY [B1365] BT

UF clupeiformes

<SCIORD>Clupeiformes [ITIS 161694]

## FISH, CYPRINIFORM

FTC B1594

FISH, BONY [B1365] cypriniformes UF minnow

UF sucker

<SCIORD>Cypriniformes [ITIS 162846]

## FISH, ESOCIFORM

FTC B3808

FISH, BONY [B1365] BT

UF esciformes

<SCINAM>Esociformes [ITIS 553131] ΑI

## FISH, GADIFORM

FTC B1157

BT FISH, BONY [B1365]

UF gadiformes

AI <SCIORD>Gadiformes [ITIS 164665] <SCIORD>Gadiformes [FAO ASFIS GAD]

## FISH, GASTEROSTEIFORM

FTC B2478

BT FISH, BONY [B1365]
UF gasterosteiformes

Al <SCIORD>Gasterosteiformes [ITIS 166361]

## FISH, GONORYNCHIFORM

FTC B2543

BT FISH, BONY [B1365]
UF gonorynchiformes

AI <SCIORD>Gonorynchiformes [ITIS 638794]

### **FISH, JAWLESS**

FTC B1164 BT FISH [B1222] UF agnatha

Al <SCISUPCLASS>Agnatha [ITIS 159693]

## FISH, LAMNIFORM

FTC B2553

BT FISH, CARTILAGINOUS [B1007]

UF lamniformes
UF mackerel shark

AI <SCIORD>Lamniformes [ITIS 159851] <SCIORD>Lamniformes [FAO ASFIS LMZ]

## FISH, LEPIDOSIRENIFORM

FTC B1994

BT FISH, BONY [B1365] UF lepidosireniformes

Al <SCIORD>Lepidosireniformes [ITIS 161038]

## FISH, LOPHIIFORM

FTC B2404

BT FISH, BONY [B1365]

UF lophiiformes

AI <SCIORD>Lophiiformes [ITIS 164495]

## FISH, OSMERIFORM

FTC B3809

BT FISH, BONY [B1365] UF osmeriformes

AI <SCINAM>Osmeriformes [ITIS 553133]

## FISH, PERCIFORM

FTC B1581

BT FISH, BONY [B1365]

UF perciformes

AI <SCIORD>Perciformes [ITIS 167640] <SCIORD>Perciformes [FAO ASFIS DPX]

## FISH, PETROMYZONTIFORM

FTC B2753

BT FISH, JAWLESS [B1164]

UF petromyzontiformes

Al <SCIORD>Petromyzontiformes [ITIS 159696]

## FISH, PLEURONECTIFORM

FTC B1023

BT FISH, BONY [B1365]

UF flatfish
UF flat-fish
UF flatfish, flounder
UF flat-fishes

UF flounders
UF pleuropectiforr

UF pleuronectiformes
AI <SCIORD>Pleuronectiformes [ITIS 172702]

<SCIORD>Pleuronectiformes [FAO ASFIS FLX]

## FISH, RAJIFORM

FTC B1968

BT FISH, CARTILAGINOUS [B1007]

UF rajiformes

AI <SCIORD>Rajiformes [ITIS 160806] <SCIORD>Rajiformes [FAO ASFIS SRX]

## FISH, RHINOBATIFORM

FTC B4124

BT FISH, CARTILAGINOUS [B1007]

UF guitarfishes UF rhinobatiformes

Al <SCIORD>Rhinobatiformes [ITIS 649687]

## FISH, SALMONIFORM

**FTC** B1592

BT FISH, BONY [B1365]

## FISH, SCORPAENIFORM

FTC B2265

BT FISH, BONY [B1365]
UF scorpaeniformes

AI <SCIORD>Scorpaeniformes [ITIS 166702]

## FISH, SEMIONOTIFORMES

FTC B1894

BT FISH, BONY [B1365]

**UF** gars

UF lepisosteiformes
UF semionotiformes

AI <SCIORD>Semionotiformes [ITIS 161090]

## FISH, SILURIFORM

FTC B1598

BT FISH, BONY [B1365]

UF catfishes
UF silures

AI <SCIORD>Siluriformes [ITIS 163992]

## FISH, SQUALIFORM

FTC B1911

BT FISH, CARTILAGINOUS [B1007]

**UF** squaliformes

Al <SCIORD>Squaliformes Compagno, 1973 [ITIS 160602]

<SCIORD>Squaliformes [FAO ASFIS SHX]

## FISH, SQUANTINIFORM

FTC B3519

BT FISH, CARTILAGINOUS [B1007]

UF squatiniformes

AI <SCIORD>Squatiniformes [ITIS 563990]

### FISH, TETRAODONTIFORM

FTC B1977

BT FISH, BONY [B1365]

## FISH, ZEIFORM

FTC B1895

BT FISH, BONY [B1365]

UF john dory UF zeiformes

Al <SCIORD>Zeiformes [ITIS 166271]

#### **FISHING AREAS**

FTC R0124

BT R. GEOGRAPHIC PLACES AND REGIONS [R0010]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

AI US FDA 1995 Code: AA

#### fissurella maxima

USE GIANT KEYHOLE LIMPET [B2358]

#### fissurellidae

USE KEYHOLE LIMPET [B3705]

### fissurellidae

USE LIMPET [B2279]

## **FIVE-LINED SNAPPER**

FTC B1981

BT SNAPPER [B1510]
UF lutjanus quinquelineatus

Al <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus quinquelineatus (Bloch, 1790) [ITIS 550941] <SCINAM>Lutjanus quinquelineatus (Bloch, 1790) [Fishbase 2004 172] <SCINAM>Lutjanus quinquelineatus Bloch, 1970 [FAO ASFIS LWQ] <SCINAM>Lutjanus quinquelineatus [2010 FDA Seafood List]

## **FIVE-RAYED THREADFIN**

FTC B4035

BT THREADFIN FAMILY [B2253]

UF giant african threadfin polydactylus quadrifilis UF polynemus quadrifilis

**UF** threadfin

Al <SCIFAM>Polynemidae [ITIS 170445]

<SCINAM>Polydactylus quadrifilis (Cuvier in Cuvier and Valenciennes, 1829) [ITIS 645936]

<SCINAM>Polydactylus quadrifilis (Cuvier, 1829) [Fishbase 2004 5002] <SCINAM>Polydactylus quadrifilis (Cuvier, 1829) [FAO ASFIS TGA]

<SCINAM>Polynemus quadrifilis (Cuvier and Valenciennes, 1829) [CEC 1993 549]

<SCINAM>Polydactylus quadrifilis [2010 FDA Seafood List]

## flacourtia hirtiuscula

USE GOVERNOR'S PLUM [B2789]

## flacourtia indica

USE GOVERNOR'S PLUM [B2789]

#### flacourtia latifolia

USE GOVERNOR'S PLUM [B2789]

#### flacourtia ramontchi

USE GOVERNOR'S PLUM [B2789]

### flacourtia sepiaria

USE GOVERNOR'S PLUM [B2789]

#### **FLAGFIN FAMILY**

FTC B3824

BT FISH, AULOPIFORM [B2497]

UF aulopidae

Al <SCIFAM>Aulopidae [ITIS 644666]

#### flagroot

USE CALAMUS [B3423]

#### **FLAKED**

FTC H0274

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

SN Used only for breakfast cereals made by forcing cooked particles of grain or tiny pellets of dough between very

heavy rollers that convert each piece into a single flake.

#### flaked (physical state)

USE DIVIDED INTO PIECES, THICKNESS < 0.3 CM. [E0100]

#### flammulina velutipes

USE ENOKITAKE [B2507]

### **FLANCHET**

FTC Z0125

BT CAPARACON [Z0123]

SN This corresponds approximately to the U.S. cut of meat called 'flank'.

### flanders poppy

USE CORN POPPY [B3709]

### **FLANK**

FTC Z0022

BT CUT OF MEAT, U.S. [Z0008]

## flapjack bar

USE CEREAL BAR (EUROFIR) [A1330]

### flapper skate

USE SKATE [B4082]

## **FLAT ABALONE**

FTC B3544

BT ABALONE [B1408]
UF haliotis walallensis

Al <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897] <SCINAM>Haliotis walallensis Stearns, 1899 [ITIS 69501] <SCINAM>Haliotis walallensis [2010 FDA Seafood List]

### flatbread

USE UNLEAVENED BREAD, CRISP BREAD AND RUSK (EUROFIR) [A0819]

flatfish

USE FISH, PLEURONECTIFORM [B1023]

flat-fish

USE FISH, PLEURONECTIFORM [B1023]

flatfish, flounder

USE FISH, PLEURONECTIFORM [B1023]

flat-fishes

USE FISH, PLEURONECTIFORM [B1023]

**FLATHEAD** 

FTC B2530

BT FLATHEAD FAMILY [B1809]

UF bembrops spp.

AI <SCIFAM>Percophidae [ITIS 170995]

<SCIGEN>Bembrops Steindachner, 1876 [ITIS 170996]

## **FLATHEAD CATFISH**

FTC B2582

BT FLATHEAD CATFISH [B4067]

UF catfish, flathead UF pylodictis olivaris

Al <SCIFAM>Ictaluridae Gill, 1861 [ITIS 163995]

<SCINAM>Pylodictis olivaris (Rafinesque, 1818) [ITIS 164029] <SCINAM>Pylodictis olivaris (Rafinesque, 1818) [Fishbase 2004 3051] <SCINAM>Pylodictis olivaris (Rafinesque, 1818) [FAO ASFIS IPO]

<SCINAM>Pylodictis olivaris [2010 FDA Seafood List]

## **FLATHEAD CATFISH**

FTC B4067

BT BULLHEAD CATFISH FAMILY [B1040]

UF pylodictis spp.

AI <SCIFAM>Ictaluridae Gill, 1861 [ITIS 163995] <SCIGEN>Pylodictis Rafinesque, 1819 [ITIS 164028]

## FLATHEAD FAMILY

FTC B1809

BT FISH, PERCIFORM [B1581]

UF percophidae

AI <SCIFAM>Percophidae [ITIS 170995] <SCIFAM>Percophidae [CEC 1993 863]

### **FLATHEAD SCULPIN**

FTC B4013

BT FISH, PERCIFORM [B1581]

UF psychrolutidae

Al <SCIFAM>Psychrolutidae [ITIS 167410]

## **FLATHEAD SOLE**

FTC B1871

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF hippoglossoides elassodon

UF sole, flathead

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Hippoglossoides elassodon Jordan and Gilbert, 1880 [ITIS 172875]
<SCINAM>Hippoglossoides elassodon Jordan & Gilbert, 1880 [Fishbase 2004 519]
<SCINAM>Hippoglossoides elassodon Jordan & Gilbert, 1880 [FAO ASFIS FTS]
<SCINAM>Hippoglossoides elassodon Jordan and Gilbert, 1880 [CEC 1993 1117]

<SCINAM>Hippoglossoides elassodon [2010 FDA Seafood List]

#### **FLATIRON HERRING**

FTC B2152

HARENGULA [B3856] BT UF harengula thrissina

<SCIFAM>Clupeidae [ITIS 161700] ΑI

<SCINAM>Harengula thrissina (Jordan and Gilbert, 1882) [ITIS 161757] <SCINAM>Harengula thrissina (Jordan & Gilbert, 1882) [Fishbase 2004 1481] <SCINAM>Harengula thrissina (Jordan & Gilbert 1882) [FAO ASFIS HCT]

<SCINAM>Harengula thrissina [2010 FDA Seafood List]

### **FLATTENED**

**FTC** H0366

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

Used for any process such as rolling or pounding that is applied to dough, paste or meat (veal, chicken breast) in

order to flatten the appearance.

#### FLAVOR ENHANCER (US CFR)

FTC A0301

BT FLAVORING OR FLAVOR ENHANCER (US CFR) [A0300]

UE

Substance added to a food to supplement, enhance or modify the original taste and/or aroma of a food or any of its ΑI ingredients without imparting a pronounced characteristic taste or aroma of its own (modified from 21 CFR 170.3

(o) (11)).

#### flavor enhancer or flavoring

FLAVORING OR FLAVOR ENHANCER (US CFR) [A0300]

#### FLAVOR- OR TASTE-RELATED CLAIM OR USE

FTC P0099

вт DIETARY CLAIM OR USE [P0023] taste- or flavor-related claim or use

## **FLAVORING (US CFR)**

FTC A0215

FLAVORING OR FLAVOR ENHANCER (US CFR) [A0300]

UF

Natural or synthetic product, dissolved in a suitable solvent or carried on an appropriate dry base and added to a ΑI

food product to enhance or impart taste and aroma.

## FLAVORING ADDED, ARTIFICIAL

**FTC** 

FLAVORING, SPICE OR HERB ADDED [H0227] RT

## FLAVORING OR FLAVOR ENHANCER (US CFR)

**FTC** A0300

RT FLAVORING OR SEASONING (US CFR) [A0133] RT FLAVOURING OR ESSENCE (EUROFIR) [A0855]

UF flavor enhancer or flavoring

## FLAVORING OR SEASONING (US CFR)

FTC A0133

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

RT SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR) [A0853]

RT 50170000 - SEASONINGS/PRESERVATIVES/EXTRACTS (GS1 GPC) [A1165]

UF seasoning or flavoring

ΑI Product that imparts or helps to impart a taste or aroma in food (21 CFR.170.3(n)(26). [FDA CFSAN 1995]

## FLAVORING OR SPICE EXTRACT OR CONCENTRATE ADDED

**FTC** 

вт FLAVORING, SPICE OR HERB ADDED, NATURAL [H0229]

#### **FLAVORING OR TASTE INGREDIENT ADDED**

FTC H0117

BT INGREDIENT ADDED [H0225]

SN Used when such an ingredient is added for the purpose of imparting flavor or taste. Processes such as salting and

smoking are also used for preservation. If one of these is used as the primary preservation method, the appropriate factor value from \*J. PRESERVATION METHOD\* (e.g., \*PRESERVED BY SALTING\*) should also be applied.

### FLAVORING, SPICE OR HERB ADDED

FTC H0227

BT FLAVORING OR TASTE INGREDIENT ADDED [H0117]

SN Used when flavoring, spice or herb is added at any level.

### FLAVORING, SPICE OR HERB ADDED, NATURAL

FTC H0229

BT FLAVORING, SPICE OR HERB ADDED [H0227]

#### flavor-producing plant

USE SPICE OR FLAVOR-PRODUCING PLANT [B1179]

#### **FLAVOUR ADJUNCT (CODEX)**

FTC A0411

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### FLAVOUR ENHANCER (CODEX)

FTC A0412

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## FLAVOUR ENHANCER (EC)

FTC A0336

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that enhances the existing taste and/or odour of a foodstuff. European Council Directive 95/2/EC.

## **FLAVOURING AGENT (CODEX)**

FTC A0413

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## FLAVOURING OR ESSENCE (EUROFIR)

FTC A0855

BT SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR) [A0853]

RT FLAVORING OR FLAVOR ENHANCER (US CFR) [A0300]

Al includes almond essence, vanilla essence.

# FLAVOURS SOLUBILIZER (CODEX)

FTC A0414

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

AI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## FLAX

FTC B1700

BT OIL-PRODUCING PLANT [B1017]

UF lin

UF linum usitatissimum AI <SCIFAM>Linaceae

<SCINAM>Linum usitatissimum L. [NETTOX]

<GRIN>22361 <MANSFELD>14603

### **FLEAWORT**

FTC B2659

BT PLANTAIN [B3712] UF plantago afra UF plantago ovata UF plantago psyllium UF psyllium plant UF spanish psyllium

#### **FLEAWORT**

FTC B2659

вт GRAIN OR SEED-PRODUCING PLANT [B1047]

#### **FLEAWORT**

FTC B2659

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

#### flesh of fruit

FRUIT, PEEL REMOVED, CORE, PIT OR SEED REMOVED [C0229] USE

#### **FLESHY PRAWN**

FTC B3627

BT PENAEID SHRIMP FAMILY [B1081]

UF fenneropenaeus chinensis

UF penaeus chinensis

<SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602] ΑI

<SCINAM>Fenneropenaeus chinensis (Osbeck, 1765) [ITIS 551578] <SCINAM>Fenneropenaeus chinensis [2010 FDA Seafood List] <SCINAM>Penaeus chinensis (Osbeck, 1765) [FAO ASFIS FLP] <SCINAM>Penaeus chinensis (Osbeck, 1765) [CEC 1993 1203]

## **FLORENCE FENNEL**

вт STEM OR SPEAR VEGETABLE [B1005]

UF finocchio

UF foeniculum vulgare subsp. vulgare var. azoricum

<SCIFAM>Apiaceae [ITIS 500042] ΑI

<SCINAM>Foeniculum vulgare var. azoricum (Mill.) Thell. [GRIN 405602] <SCINAM>Foeniculum vulgare var. azoricum (Mill.) Thell. [MANSFELD 1564]

## **FLORENCE FENNEL**

FTC B3333

FENNEL [B1262] BT

## FLORET OR FLOWER

FTC C0237

BT PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]

UF bud (flower)

The pigmented blossom of a plant that contains the reproductive organs; a floret is a single flower of a multiple ΑI

flowered inflorescence. Also includes flower buds.

## FLORET USED AS VEGETABLE

FTC B1036

вт VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]

## **FLORIDA**

FTC R0423

BT SOUTHEASTERN STATES [R0468]

SN US FDA 1995 Code: US12

### **FLORIDA CRAYFISH**

FTC B3573

BT AMERICAN CRAYFISH FAMILY [B4140]

UF procambarus alleni

Al <SCIFAM>Cambaridae Hobbs, 1942 [ITIS 97336]

<SCINAM>Procambarus alleni (Faxon, 1884) [ITIS 97498] <SCINAM>Procambarus alleni (Faxon 1884) [FAO ASFIS RQA]

#### **FLORIDA FIGHTING CONCH**

FTC B3665

BT CONCH [B1259]
UF strombus alatus

AI <SCIFAM>Strombidae Rafinesque, 1815 [ITIS 72554] <SCINAM>Strombus alatus Gmelin, 1791 [ITIS 72556] <SCINAM>Strombus alatus [2010 FDA Seafood List]

#### florida lobster

USE CARIBBEAN SPINY LOBSTER [B2164]

#### **FLORIDA POMPANO**

FTC B1780

BT POMPANO [B1475]
UF common pompano
UF trachinotus carolinus

AI <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Trachinotus carolinus (Linnaeus, 1766) [ITIS 168708] <SCINAM>Trachinotus carolinus (Linnaeus, 1766) [Fishbase 2004 380] <SCINAM>Trachinotus carolinus (Linnaeus, 1766) [FAO ASFIS POM] <SCINAM>Trachinotus carolinus (Linnaeus, 1766) [CEC 1993 654]

<SCINAM>Trachinotus carolinus [2010 FDA Seafood List]

## florida rocksnail

USE ROCK SHELL SNAIL [B2322]

## **FLORIDA STONE CRAB**

FTC B1944

BT STONE CRAB FAMILY [B4135]

UF black stone crab

UF menippe

UF menippe mercenaria

UF stone crab

Al <SCIFAM>Menippidae Ortmann, 1893 [ITIS 621503]

<SCINAM>Menippe mercenaria (Say, 1818) [ITIS 98811]
<SCINAM>Menippe mercenaria (Say, 1818) [FAO ASFIS STC]
<SCINAM>Menippe mercenaria (Say, 1818) [CEC 1993 1279]
<SCINAM>Menippe mercenaria [2010 FDA Seafood List]

## flounder, european

USE EUROPEAN FLOUNDER [B3353]

### flounder, indian ocean

USE INDIAN OCEAN FLOUNDER [B1873]

## flounder, kamchatka

USE KAMCHATKA FLOUNDER [B1875]

## flounder, southern

USE SOUTHERN FLOUNDER [B1881]

## flounder, starry

USE STARRY FLOUNDER [B1874]

### flounder, summer

USE SUMMER FLOUNDER [B1883]

#### flounder, yellowtail

USE YELLOWTAIL FLOUNDER [B1872]

## flounders

USE FISH, PLEURONECTIFORM [B1023]

## flour (physical state)

USE FINELY GROUND [E0106]

#### flour added

USE GRAIN ADDED [H0152]

#### flour or starch

USE CEREAL OR CEREAL-LIKE MILLING PRODUCTS AND DERIVATIVES (EUROFIR) [A0813]

## FLOUR TREATMENT AGENT (CODEX)

FTC A0415

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## FLOUR TREATMENT AGENT (EC)

FTC A0337

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Flour treatment agent other than emulsifier is a substance that is added to flour or dough to improve its baking

quality. European Council Directive 95/2/EC.

#### flower, root, stem or leaf

USE ROOT, STEM, LEAF OR FLOWER [C0148]

fluid

USE LIQUID [E0130]

### **FLUORIDE ADDED**

FTC H0780

BT MINERAL ADDED [H0159]

### fluvialosa vlaminghi

USE WESTERN AUSTRALIAN GIZZARD SHAD [B2324]

# FLYING SQUID

FTC B3693

BT CEPHALOPOD [B2116]

UF flying squids
UF ommastrephidae
UF shortfin squids

Al <SCIFAM>Ommastrephidae Steenstrup, 1857 [ITIS 82514]

<SCIFAM>Ommastrephidae [FAO ASFIS OMZ]

## flying squids

USE FLYING SQUID [B3693]

## **FLYINGFISH**

FTC B1144

BT FLYINGFISH FAMILY [B1886]

UF cheilopogon spp.
UF cypselurus spp.
UF exocoetus spp.
UF hirundichthys spp.

UF parexocoetus spp.

AI <SCIFAM>Exocoetidae [ITIS 165431] <SCIFAM>Exocoetidae [FAO ASFIS FLY]

<SCIFAM>Exocoetidae [CEC 1993 419]

#### **FLYINGFISH FAMILY**

FTC B1886

BT FISH, ATHERINIFORM [B1573]

UF exocoetidae

AI <SCIFAM>Exocoetidae [ITIS 165431] <SCIFAM>Exocoetidae [FAO ASFIS FLY] <SCIFAM>Exocoetidae [CEC 1993 419]

## **FOAMING AGENT (CODEX)**

FTC A0416

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### **FOAMING AGENT (EC)**

FTC A0338

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that makes it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid

foodstuff. European Council Directive 95/2/EC.

fodder

USE PLANT USED AS FODDER [B3358]

fodder kale

USE COLLARD [B1385]

fodder plant

USE PLANT USED AS FODDER [B3358]

foeniculum vulgare

USE FENNEL [B1262]

foeniculum vulgare subsp. vulgare var. azoricum

USE FLORENCE FENNEL [B3333]

foeniculum vulgare subsp. vulgare var. dulce

USE SWEET FENNEL [B3334]

foil, aluminum

USE ALUMINUM FOIL WRAPPER [M0190]

**FOLIC ACID** 

FTC B3760

BT FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

folic acid

USE PTEROYLMONOGLUTAMIC ACID [B3771]

## **FOLIC ACID ADDED**

FTC H0761

BT VITAMIN ADDED [H0163]

SN Used when folic acid is added at any level. Always use this term for enriched flour or rice, enriched bakery

products, and enriched macaroni or noodle products. (21 CFR 137. 610(a), 21 CFR 136.115(a)(1), and others).

#### follow-on formula

USE INFANT FOOD, 6 - 12 MONTHS [P0191]

#### FONDANT (US CFR)

FTC A0244

BT SOFT CANDY (US CFR) [A0293]

UF candy, fondant

Al Candy prepared by cooking together sugar, water and ingredients to control crystal growth to a temperature of 238-

246 degrees F. The product is then cooled approximately 100 degrees and agitated to promote a smooth, creamy

texture

#### **FONIO**

FTC B2043

BT MILLET [B2505]
UF digitaria exilis
UF hungry rice
UF white fonio

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Digitaria exilis (Kippist) Stapf [ITIS 40628] <SCINAM>Digitaria exilis (Kippist) Stapf [GRIN 14016] <SCINAM>Digitaria exilis (Kippist) Stapf [PLANTS DIEX4]

<MANSFELD>35320

White fonio (D. exilis) is the most important of a diverse group of wild and domesticated Digitaria species that are harvested in the savannas of west Africa. Fonio is the smallest of all species of millet. It is one of the primary cereals of southern Sudan and Ethiopia in Africa. []

## FOOD ADDED

FTC H0180

BT INGREDIENT ADDED [H0225]

When not otherwise indicated in the scope note, \*FOOD ADDED\* factor terms are applied when the specified food is the second ingredient in order of predominance, excluding water. Always used for fillings and when the added food is part of the product name (e.g., raisin bread).

## FOOD ADDITIVE

ΑI

FTC B2972

BT CHEMICAL FOOD SOURCE [B1041]

<SOURCE>This section and its narrover terms refer to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, thissection and its narrover terms refer to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

# FOOD ADDITIVE (US CFR)

FTC A0181

ΑI

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

Substance that is added to food or that is used to treat food and that becomes a component of the food or otherwise affects the functional or nutritional characteristics of the food; for purposes of this vocabulary it excludes products that fall under other categories, such as flavors and sweeteners. [FDA CFSAN 1995]

### **FOOD ADDITIVE ADDED**

FTC H0399

BT INGREDIENT ADDED [H0225]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

#### **FOOD ADDITIVE ADDED, USA**

FTC H0371

BT INGREDIENT ADDED [H0225]

SN Used when a food additive, such as msg or a stabilizer, is added at any level.

#### FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY

FTC A0324

BT FOOD ADDITIVES [A0323]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

#### **FOOD ADDITIVES**

FTC A0323

BT A. PRODUCT TYPE [A0361]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

#### **FOOD ALLERGEN LABELLING**

FTC P0213

P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

## FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS)

FTC A0355

BT PRODUCT TYPE, INTERNATIONAL [A0352]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

## **FOOD COLOUR (CODEX)**

FTC A0417

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

AI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### FOOD CONTACT SURFACE FROM HUMAN-MADE MATERIAL

FTC N0051

BT N. FOOD CONTACT SURFACE [N0010]

# FOOD CONTACT SURFACE FROM NATURAL MATERIAL

FTC N0050

BT N. FOOD CONTACT SURFACE [N0010]

## FOOD CONTACT SURFACE NOT KNOWN

FTC N0001

BT N. FOOD CONTACT SURFACE [N0010]

SN Used when it is not known what the food contact surface is, if any.

## FOOD CONTACT SURFACE, OTHER

FTC N0004

BT N. FOOD CONTACT SURFACE [N0010]

SN Used only if the contact surface does not fall under any of the major types listed.

## **FOOD CONTENT RANGE (EUROCODE2)**

FTC Z0259

BT FOOD CONTENT RANGE (EUROPE) [Z0176]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

# **FOOD CONTENT RANGE (EUROPE)**

FTC Z0176

BT Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

#### FOOD CONTENT RANGE, OTHER

FTC Z0262

BT FOOD CONTENT RANGE (EUROPE) [Z0176]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

#### food dressing

USE DRESSING FOR FOOD (US CFR) [A0276]

#### food for dietary use

USE DIETARY CLAIM OR USE [P0023]

#### food for food animals

USE FEED FOR FOOD ANIMALS [P0015]

### FOOD FOR INFANTS (EUROFIR)

FTC A0873

BT FOOD FOR SPECIAL NUTRITIONAL USE (EUROFIR) [A0871]

RT 0300 BABY FOODS (USDA SR) [A1273] RT INFANT OR TODDLER FOOD [P0020]

UF infant formula

SN Use for Infant formulae and follow-on formulae. Index Processed cereal-based foods and baby foods for infants

and young children as the corresponding normal food (e.g. soup, fruit product). For both infant and baby foods, also index \*INFANT OR TODDLER FOOD\* in facet P.

Al Eurocode-2 group 13.60.

### FOOD FOR LABORATORY ANIMALS

FTC P0010

BT ANIMAL FEED [P0021]

## FOOD FOR NON-FOOD ANIMALS

FTC P0013

BT ANIMAL FEED [P0021]
UF feed for non-food animals

UF mink food

# food for special dietary use

USE DIETARY CLAIM OR USE [P0023]

## food for special dietary use

USE FOOD FOR SPECIAL NUTRITIONAL USE (EUROFIR) [A0871]

## food for special medical purposes

USE MEDICAL FOOD (EUROFIR) [A0872]

## FOOD FOR SPECIAL NUTRITIONAL USE (EUROFIR)

FTC A0871

BT PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT (EUROFIR) [A0869]

RT MEAL REPLACEMENT (US CFR) [A0274]

RT FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES (CIAA) [A0464]

UF food for special dietary use

UF meal replacement

Foods for Special Dietary Uses are those foods that are specially processed or formulated to satisfy particular dietary requirements that exist because of a particular physical or physiological condition and/or specific diseases and disorders and that are presented as such. The composition of these foodstuffs must differ significantly from the composition of ordinary foods of comparable nature, if such ordinary foods exist (CODEX STAN 146-1985). The

product may be used as the sole or major source of nourishment. It is frequently offered in a form convenient to use. The group includes infant formula, products designed for weight loss, instant breakfast, energy food stick, interal and parenteral complete nutrition solutions, etc.

#### food for sports people

USE SPORTS FOOD [A1206]

#### **FOOD FOR WEIGHT REDUCTION**

FTC A1205

FOOD FOR SPECIAL NUTRITIONAL USE (EUROFIR) [A0871]
 food intended for use in energy-restricted diets for weight reduction

#### **FOOD INDUSTRY PREPARED**

FTC Z0112

BT PREPARATION ESTABLISHMENT [Z0108]

UF prepared by food industry

#### food intended for use in energy-restricted diets for weight reduction

USE FOOD FOR WEIGHT REDUCTION [A1205]

#### food intended to meet the expenditure of intense muscular effort

USE SPORTS FOOD [A1206]

#### **FOOD MODIFIED**

FTC H0141

BT H. TREATMENT APPLIED [H0111]

SN Used when the food product underwent mechanical, chemical or enzymatic modification that has affected the texture, flavor or other characteristic of the product.

### food packs with separate components

USE MULTICOMPONENT MEAL (US CFR) [A0139]

## **FOOD PRESERVATIVE (CODEX)**

FTC A0418

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## **FOOD QUALITY CLAIM**

FTC P0197

BT OTHER SPECIAL CLAIM OR USE [P0159]

Al Food Quality/Food Assurance Claim indicates, with reference to the product branding, labelling or packaging, whether the product is stamped with a quality mark, as approved by the governing authority, such as USDA for USA products [Source: GS1].

## **FOOD SOURCE NOT KNOWN**

FTC B0001

B. FOOD SOURCE [B1564]

SN Used only if so little is known about the food source that not even \*ANIMAL USED AS FOOD SOURCE\*, \*PLANT USED AS FOOD SOURCE\*, \*ALGAE OR FUNGUS AS FOOD SOURCE\* or \*CHEMICAL FOOD SOURCE\* can be assigned.

## FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC)

FTC B3751

BT FOOD SUPPLEMENTS, VITAMIN AND MINERAL SUBSTANCES (EC) [B3749]

This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF] and its amendments COMMISSION DIRECTIVE 2006/37/EC [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2006:094:0032:0033:EN:PDF] and COMMISSION

REGULATION (EC) No 1170/2009 [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:314:0036:0042:EN:PDF].

### food supplement

**USE** DIETARY SUPPLEMENT [A1298]

#### FOOD SUPPLEMENTS, MINERAL SUBSTANCES (EC)

FTC B3764

BT FOOD SUPPLEMENTS, VITAMIN AND MINERAL SUBSTANCES (EC) [B3749]

This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

## FOOD SUPPLEMENTS, VITAMIN AND MINERAL SUBSTANCES (EC)

FTC B3749

BT CHEMICAL FOOD SOURCE [B1041]

This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al <SOURCE>This section list vitamins and mineral substances which may be used in the manufacture of food

supplements.

DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the

approximation of the laws of the Member States relating to food supplements [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

### FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES (CCFAC)

FTC A0638

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

### FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES (CIAA)

FTC A0464

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]
RT FOOD FOR SPECIAL NUTRITIONAL USE (EUROFIR) [A0871]

AI CIAA ADD/385/90E Rev 5

## foolish mussel

USE NORTHERN BLUE MUSSEL [B3659]

## **FOOT (MEAT CUT)**

FTC Z0041

BT CUT OF MEAT, U.S. [Z0008]

forage

USE PLANT USED AS FODDER [B3358]

## FORDHOOK LIMA BEAN

FTC B1562

BT LIMA BEAN [B1397]
UF large lima bean
UF lima bean, large

### fore quarter

USE QUARTIER AVANT [Z0122]

### FORE SHANK

FTC Z0025

BT CUT OF MEAT, U.S. [Z0008]

### forest mushroom

USE SHIITAKE MUSHROOM [B1635]

#### forkbeard

USE TADPOLE FISH [B2707]

## FORMER USSR AREA - INLAND WATERS (FAO MAJOR FISHING AREAS 07)

FTC R0131

BT INLAND WATERS [R0512]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

The descriptor has been inactivated in the FAO Major Fishing Area system, instead use \*EUROPE - INLAND WATERS (FAO MAJOR FISHING AREAS 05)\*, which covers the area.

### formicidae

USE ANT (INSECT) [B2495]

formosa

USE CHINA, REPUBLIC OF [R0408]

## **FORMOSA LOBSTER**

FTC B3593

BT DEEP SEA LOBSTER [B2232]
UF metanephrops formosanus

Al <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops formosanus Chan and Yu, 1987 [ITIS 552936] <SCINAM>Metanephrops formosanus Chan & Yu 1987 [FAO ASFIS MFM]

#### formosan crab

USE ORIENTAL BLUE CRAB [B2214]

### **FORMULATED MIX**

FTC Z0074

BT Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Food product consisting of a mixture of ingredients from which the final product can be prepared more easily than from the ingredients themselves. Further preparation necessary may include adding ingredients, such as water or eggs, stirring, blending or cooking. Examples would be cake mix, unprepared stuffing, cola syrup, powdered soft drink mix or dried soup mix.

## **FORMULATION AGENT (CODEX)**

FTC A0419

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

# FORMULATION AID (CODEX)

FTC A0420

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### fortified

USE NUTRIENT OR DIETARY SUBSTANCE ADDED [H0194]

### **FORTIFIED CLAIM OR USE**

FTC P0184

BT VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

SN Used when nutrients that were never present are added to the food.

Al A food is 'fortified' when nutrients that were never present are added to it.

## fortunella japonica

USE ROUND KUMQUAT [B2775]

#### fortunella margarita

USE OVAL KUMQUAT [B2774]

#### fortunella spp.

USE KUMQUAT [B1530]

#### **FOUR-FINGER THREADFIN**

FTC B4033

BT THREADFIN FAMILY [B2253]
UF eleutheronema tetradactylum

AI <SCIFAM>Polynemidae [ITIS 170445]

<SCINAM>Eleutheronema tetradactylum (Shaw, 1804) [ITIS 645505]
<SCINAM>Eleutheronema tetradactylum (Shaw, 1804) [Fishbase 2004 340]
<SCINAM>Eleutheronema tetradactylum (Shaw, 1804) [FAO ASFIS FOT]
<SCINAM>Eleutheronema tetradactylum (Shaw, 1804) [CEC 1993 546]
<SCINAM>Eleutheronema tetradactylum [2010 FDA Seafood List]

#### **FOUR-SPOT FLOUNDER**

FTC B4038

BT LEFTEYE FLOUNDER FAMILY [B1879]

UF paralichthys oblongus

Al <SCIFAM>Paralichthyidae [ITIS 553179]

<SCINAM>Hippoglossina oblonga (Mitchill, 1815) [ITIS 172783]
<SCINAM>Hippoglossina oblonga (Mitchill, 1815) [Fishbase 2004 4229]

<SCINAM>Hippoglossina oblonga [2010 FDA Seafood List] <SCINAM>Paralichthys oblongus (Mitchill, 1815) [FAO ASFIS YSO] <SCINAM>Paralichthys oblongus (Mitchill, 1815) [CEC 1993 1108]

fowl

USE POULTRY OR GAME BIRD [B1563]

### fox grape

USE GRAPE, FOX [B2001]

fox nut

USE EURYALE [B2524]

### **FOXTAIL MILLET**

FTC B4243

BT MILLET [B2505]
UF german millet
UF hungarian millet
UF italian millet
UF setaria italica

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Setaria italica (L.) Beauv. [ITIS 41248]

<SCINAM>Setaria italica var. italica (L.) Beauv. [İTIS 530348] <SCINAM>Setaria italica (L.) P. Beauv. [GRIN 33817] <SCINAM>Setaria italica subsp. italica [GRIN 430572] <SCINAM>Setaria italica (L.) P. Beauv. [PLANTS SEIT] <SCINAM>Setaria italica (L.) P.Beauv. [DPNL 2003 13072]

### fragaria chiloensis

USE CHILEAN STRAWBERRY [B3338]

## fragaria eliator

**USE** HAUTBOIS STRAWBERRY [B3337]

## fragaria moschata

USE HAUTBOIS STRAWBERRY [B3337]

## fragaria semperflorens

USE ALPINE STRAWBERRY [B3339]

#### fragaria spp.

USE STRAWBERRY [B1393]

#### fragaria vesca

**USE** EUROPEAN STRAWBERRY [B2948]

## fragaria vesca subsp. vesca f. semperflorens

USE ALPINE STRAWBERRY [B3339]

## fragaria virginiana

USE VIRGINIA STRAWBERRY [B2949]

### fragaria viridis

**USE** GREEN STRAWBERRY [B3335]

#### fragaria x ananassa

USE GARDEN STRAWBERRY [B3336]

## **FRANCE**

FTC R0219

BT EUROPE, WESTERN [R0359]

SN US FDA 1995 Code: FR

## frangula purshiana

USE CASCARA BUCKTHORN [B2340]

### fratercula

USE PUFFIN [B4292]

### fratercula arctica

USE ATLANTIC PUFFIN [B4294]

### fratercula cirrhata

USE TUFTED PUFFIN [B4293]

## fratercula corniculata

USE HORNED PUFFIN [B4295]

# FRECKLED PIKE-CONGER

FTC B2536

BT DUCKBILL EEL FAMILY [B2533]

UF hoplunnis macrura

AI <SCIFAM>Nettastomatidae [ITIS 636218]

<SCINAM>Hoplunnis macrura Ginsburg, 1951 [ITIS 636218] <SCINAM>Hoplunnis macrura Ginsburg, 1951 [Fishbase 2004 2622]

<SCINAM>Hoplunnis macrura [2010 FDA Seafood List]

## free, label claim

USE "FREE" LABEL CLAIM [P0129]

## FREEZANT (CODEX)

FTC A0421

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

# FREEZE-DRIED

FTC J0130

BT DRIED UNDER REDUCED PRESSURE [J0112]

Dehydrated by sublimation under reduced pressure while frozen. Usually the product is not stored frozen. ΑI

fremont

USE MANDARIN ORANGE [B1429]

french bean

USE KIDNEY BEAN [B1113]

french custard ice cream

USE FROZEN CUSTARD (US CFR) [A0165]

french cut

USE SLICED, THIN, BELOW 0.5 CM. [E0145]

french fried

USE FAT OR OIL COATED [H0233]

**FRENCH GUIANA** 

FTC R0227

вт SOUTH AMERICA [R0364]

US FDA 1995 Code: GF SN

french ice cream

USE FROZEN CUSTARD (US CFR) [A0165]

**FRENCH PLANTAIN** 

FTC B1266

вт BANANA [B4270] UF banana, common UF common banana UF musa sapientum

<SCIFAM>Musaceae [ITIS 42385] ΑI

<SCINAM>Musa X paradisiaca L. (pro sp.) [ITIS 42391]

<SCINAM>Musa x paradisiaca L. [GRIN 70453] <SCINAM>Musa xparadisiaca L. (pro sp.) [PLANTS MUPA3] <SCINAM>Musa x paradisiaca L. [EuroFIR-NETTOX 2007 189]

<SCINAM>Musa x paradisiaca L. [DPNL 2003 11278]

<MANSFELD>12425

french plantain

USE PLANTAIN (MUSA) [B1439]

**FRENCH POLYNESIA** 

FTC R0326

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: PF

FRENCH SOUTHERN TERRITORIES

FTC R0394

BT PACIFIC OCEAN ISLANDS [R0363]

US FDA 1995 Code: TF

french terrritory of the afars and issas

**USE** DJIBOUTI [R0203]

french vanilla

**USE** VANILLA [B1355]

#### fresh cheese

USE UNRIPENED (CODEX) [A1211]

#### fresh frozen, label claim

USE "FRESH FROZEN" LABEL CLAIM [P0178]

#### FRESH OR PROCESSED EGG (EUROFIR)

FTC A0791

BT EGG OR EGG PRODUCT (EUROFIR) [A0790]

RT 039 EGGS (PE) (CCPR) [A0744]

Al e.g. chicken eggs, duck eggs, egg yolk, egg products such as dried eggs

### fresh, label claim

USE "FRESH" LABEL CLAIM [P0120]

## FRESHWATER BASS

FTC B2426

BT SUNFISH FAMILY [B1818]

#### FRESHWATER DRUM

FTC B1796

BT FRESHWATER DRUM [B1204]

UF aplodinotus grunniens

UF gaspergou

AI <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Aplodinotus grunniens Rafinesque, 1819 [ITIS 169364]
<SCINAM>Aplodinotus grunniens Rafinesque, 1819 [Fishbase 2004 3577]
<SCINAM>Aplodinotus grunniens Rafinesque 1819 [FAO ASFIS AGR]
<SCINAM>Aplodinotus grunniens Rafinesque, 1819 [CEC 1993 707]

<SCINAM>Aplodinotus grunniens [2010 FDA Seafood List]

## FRESHWATER DRUM

FTC B1204

BT DRUM FAMILY [B2005]

UF aplodinotus spp.
UF river drum
UF thunderpumper

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCIGEN>Aplodinotus Rafinesque, 1819 [ITIS 169363]

## freshwater eel

USE EEL, FRESHWATER [B2700]

## FRESHWATER EEL FAMILY

FTC B2545
BT EEL [B1278]
UF anguillidae

AI <SCIFAM>Anguillidae [ITIS 161125] <SCIFAM>Anguillidae [CEC 1993 395]

## FRESHWATER EEL FAMILY

FTC B2545

BT CATADROMOUS FISH [B3449]

## FRESHWATER FISH

FTC B3361
BT FISH [B1222]
UF potamodromous fish

Al Potamodromous fish migrate within fresh water only. (http://en.wikipedia.org/wiki/Potamodromous)

## FRESHWATER FISHING AREA

FTC R0220

BT FISHING AREAS [R0124] RT **INLAND WATERS [R0512]** 

Do not use this descriptor, unless a more specific descriptor cannot be found in \*INLAND WATERS [R0512]\* and SN

narrower terms.

US FDA 1995 Code: FRWA

## FRESHWATER GOBY

FTC B3923

BT GOBY FAMILY [B2542]

UF gobius spp.

<SCIFAM>Gobiidae [ITIS 171746] ΔI

<SCIGEN>Gobius Linnaeus, 1758 [ITIS 171833]

#### freshwater herring

USE **POLLAN [B4052]** 

#### freshwater perch

USE YELLOW PERCH [B1557]

#### freshwater prawns

USE PALAEMONID SHRIMP FAMILY [B1163]

#### freshwater shrimps

USE PALAEMONID SHRIMP FAMILY [B1163]

### **FRESHWATER SOLE**

FTC B4044

BT FISH, PLEURONECTIFORM [B1023]

UF achiridae UF scrawled sole

<SCIFAM>Achiridae [ITIS 202070] ΑI

## friarielli

USE RUVO KALE [B3720]

### fried

USE COOKED WITH FAT OR OIL [G0024]

## FRIGATE MACKEREL

FTC B3991

BT TUNA [B1269] UF auxis spp. UF frigate tuna

<SCIFAM>Scombridae [ITIS 172398] ΑI <SCIGEN>Auxis Cuvier, 1829 [ITIS 172454]

### frigate tuna

**USE** FRIGATE MACKEREL [B3991]

### **FRIGATE TUNA**

FTC B1787

FRIGATE MACKEREL [B3991] BT

UF auxis thazard UF tuna, frigate

<SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Auxis thazard (Lacepède, 1800) [ITIS 172456]

<SCINAM>Auxis thazard brachydorax Collette and Aadland, 1996 [ITIS 613019]

<SCINAM>Auxis thazard thazard (Lacepède, 1800) [ITIS 613020]

<SCINAM>Auxis thazard brachydorax Collette & Aadland, 1996 [Fishbase 2004 54675]

<SCINAM>Auxis thazard thazard (Lacepède, 1800) [Fishbase 2004 94] <SCINAM>Auxis thazard (Lacepède, 1800) [FAO ASFIS FRI]

<SCINAM>Auxis thazard (Lacépède, 1800) [CEC 1993 953] <SCINAM>Auxis thazard [2010 FDA Seafood List]

#### **FRILLED VENUS**

FTC B3639

BT VENUS CLAM FAMILY [B2890]

UF chione undatella

Al <SCIFAM>Veneridae Rafinesque, 1815 [ITIS 81439]

<SCINAM>Chione undatella (G. B. Sowerby I, 1835) [ITIS 81559] <SCINAM>Chione undatella (Sowerby, 1835) [FAO ASFIS KID] <SCINAM>Chione undatella [2010 FDA Seafood List]

## FRILLICE LETTUCE

FTC B3746

BT ICEBERG LETTUCE [B2083]

#### fringe sole

USE SAND SOLE [B1870]

### FRINGE-BARBEL STURGEON

FTC B3815

BT STURGEON [B1465]
UF acipenser nudiventris

UF ship

AI <SCIFAM>Acipenseridae [ITIS 161064]

<SCINAM>Acipenser nudiventris Lovetsky, 1828 [ITIS 161077] <SCINAM>Acipenser nudiventris Lovetzky, 1828 [Fishbase 2004 2505] <SCINAM>Acipenser nudiventris Lovetzky, 1828 [FAO ASFIS AAN] <SCINAM>Acipenser nudiventris [2010 FDA Seafood List]

## FRINGESCALE SARDINELLA

FTC B2648

BT SARDINELLA [B1392]
UF sardinella fimbriata

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Sardinella fimbriata (Valenciennes in Cuvier and Valenciennes, 1847) [ITIS 161768]

<SCINAM>Sardinella fimbriata (Valenciennes, 1847) [Fishbase 2004 1507] <SCINAM>Sardinella fimbriata (Valenciennes, 1847) [FAO ASFIS FRS] <SCINAM>Sardinella fimbriata (Valenciennes, 1847) [CEC 1993 189]

<SCINAM>Sardinella fimbriata [2010 FDA Seafood List]

## **FROG**

FTC B1252

BT AMPHIBIAN [B1624] UF rana catesbiana UF rana esculenta UF rana japonica UF rana nigromaculata UF rana pipiens UF rana sylvatica UF salientia

### frogfish

USE MONKFISH [B2401]

frostfish

USE WHITING [B1640]

frosting

USE ICING OR FROSTING (US CFR) [A0269]

frozen

USE PRESERVED BY FREEZING [J0136]

## frozen by refrigerating agent

USE CRYOGENIC FROZEN [J0171]

#### FROZEN CUSTARD (US CFR)

FTC A0165

BT ICE CREAM OR FROZEN CUSTARD (US CFR) [A0137]

RT EGG ADDED [H0186]

RT PRESERVED BY FREEZING [J0136]

UF custard, frozen

UF french custard ice cream

UF french ice cream
UF ice cream, french

Al Frozen custard, in comparison with ice cream, contains at least 1.4% egg yolk solids by weight of the finished

product (21 CFR 135.110(a)).

#### frozen custard or ice cream

USE ICE CREAM OR FROZEN CUSTARD (US CFR) [A0137]

## FROZEN DAIRY DESSERT (EUROFIR)

FTC A0789

BT MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]

RT FROZEN DAIRY DESSERT (US CFR) [A0114]

RT EDIBLE ICES (CIAA) [A0454]

RT 10000215 - ICE CREAM/ICE NOVELTIES (FROZEN) (GS1 GPC) [A1080]

RT PRESERVED BY FREEZING [J0136]
RT PRESERVED BY FREEZING [J0136]

Includes frozen dairy items offered in a cone, a sandwich or as a cake or pie, such as frozen yogurt in a cone or an

ice cream sandwich; these are also indexed under \*GRAIN ADDED\*. Non-dairy ices (e.g. Water ices, granitas,

sorbets) are classified under \*DESSERT\*.

Al A frozen dessert prepared from one or more dairy ingredients plus other ingredients.

# FROZEN DAIRY DESSERT (US CFR)

FTC A0114

BT DAIRY PRODUCT (US CFR) [A0164]

RT FROZEN DAIRY DESSERT (EUROFIR) [A0789]

RT 10000215 - ICE CREAM/ICE NOVELTIES (FROZEN) (GS1 GPC) [A1080]

RT PRESERVED BY FREEZING [J0136]

UF dairy dessert, frozen UF dessert, frozen dairy

Al A frozen dessert prepared from one or more dairy ingredients or their analogs, plus other ingredients. Includes

frozen dairy items offered in a cone, a sandwich or as a cake or pie, such as frozen yogurt in a cone or an ice

cream sandwich; these are also indexed under \*GRAIN ADDED\*.

# FROZEN NONDAIRY DESSERT (US CFR)

FTC A0206

BT DESSERT (US CFR) [A0222]

RT PRESERVED BY FREEZING [J0136]

UF dessert, frozen nondairy
UF nondairy dessert, frozen

Al Frozen dessert prepared from nondairy ingredients.

## frozen previously

USE PREVIOUSLY FROZEN [H0241]

## FROZEN TOFU DESSERT (US CFR)

FTC A0307

BT FROZEN NONDAIRY DESSERT (US CFR) [A0206]

RT PRESERVED BY FREEZING [J0136]

UF tofu dessert, frozen

UF tofu frozen dessert

Al Frozen dessert prepared from tofu ingredient and intended to resemble ice cream.

### FROZEN YOGURT (US CFR)

FTC A0211

BT FROZEN DAIRY DESSERT (US CFR) [A0114]

RT PRESERVED BY FREEZING [J0136]

UF yogurt, frozen

Al A frozen dessert prepared from yogurt and other ingredients.

#### **FRUCTOSE**

FTC C0223

BT SUGAR [C0108]

UF levulose

SN Used when pure fructose is the major ingredient. If \*HIGH FRUCTOSE SYRUP\* is the major ingredient, use that

term for indexing.

## **FRUCTOSE ADDED**

FTC H0168

BT SUGAR OR SUGAR SYRUP ADDED [H0136]

SN Used when pure fructose is added. Consider also the term \*HIGH FRUCTOSE CORN SYRUP ADDED\*.

#### **FRUIT**

FTC C0167

BT FRUIT OR SEED [C0165]

UF berry

UF berry or fruit (anatomical part)
UF fruit or berry, peel undetermined

UF hip (fruit)
UF infructescence

SN The descriptors under \*FRUIT\* are arrayed so that the indexer can check first whether the peel is present, removed or undetermined; then check the same informationfor the core, pit or seeds. For juices, beverages or jellies made

from fruit, Index the entire part from which the product is derived.

Renamed from \*FRUIT OR BERRY\* in LanguaL 2008.

Al The fleshy fruit of any plant. \*FRUIT\* includes vegetables berries and pods as well. The bulk of a fruit is its fleshy

part, which is covered by a peel (skin) and which encloses a core, pit or seeds.

### FRUIT ADDED

FTC H0147

BT FOOD ADDED [H0180]

### fruit bread

USE QUICK BREAD, SWEETENED (US CFR) [A0183]

### **FRUIT BUTTER (US CFR)**

FTC A0184

BT FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT (US CFR) [A0155]

Smooth semisolid fruit product prepared from a mixture of one or more fruit ingredients and specified optional ingredients. Skins, seeds, pits, and cores are screened out. Nutritive carbohydrate sweetener may be used, but the starting mixture of optional ingredients must contain at least five parts by weight of the fruit ingredient to each two parts by weight of the nutritive carbohydrate sweetener. The soluble content of the finished fruit butter is not less than 43% solids (21 CFR 150.110).

# FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT (US CFR)

FTC A0155

BT FRUIT OR FRUIT PRODUCT (US CFR) [A0143]
RT 50192400 - SWEET SPREADS (GS1 GPC) [A1112]

Al Semisolid or jelled food prepared from fruit or fruit juice and other ingredients prescribed for the individual products (21 CFR 150).

### FRUIT ENAMEL (F-ENAMEL)

FTC N0016

BT COATING ENAMEL [N0024]

UF f-enamel

## FRUIT JELLY (US CFR)

FTC A0209

ΑI

BT FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT (US CFR) [A0155]

Jelled product made from one or more fruit juices and optional ingredients. Includes both fruit jelly, which may be sweetened with nutritive carbohydrate sweeteners, (21 CFR 150.140), and artificially sweetened fruit jelly (21 CFR 150.141). The finished fruit jelly must have a soluble solid content of no less than 65% and the ratio by weight of the fruit ingredient to sweetener in the starting mixture must be no less than 45:55. Artificially sweetened fruit jelly

must contain no less than 55% fruit ingredient by weight.

### FRUIT JUICE (US CFR)

FTC A0127

FRUIT JUICE OR RELATED PRODUCT (US CFR) [A0104]
RT FRUIT JUICE OR RELATED PRODUCT (US CFR) [A0104]

RT JUICE OR NECTAR (EUROFIR) [A0841]

RT 10000219 - JUICE - READY TO DRINK (PERISHABLE) (GS1 GPC) [A0918]
RT 10000220 - JUICE - READY TO DRINK (SHELF STABLE) (GS1 GPC) [A0919]

UF juice, fruit

Al The liquid extracted or expressed from mature fruit with or without the application of heat. Includes concentrated juice and single-strength juice. If the single-strength juice is prepared from concentrate, then \*WATER ADDED\* should be used. Carbonated fruit juices are indexed by \*FRUIT JUICE\* or \*FRUIT JUICE, DILUTED\* and \*CARBONATED\* or the appropriate narrower term.

#### FRUIT JUICE ADDED

FTC H0362

BT FRUIT ADDED [H0147]

### FRUIT JUICE OR RELATED PRODUCT (US CFR)

FTC A0104

BT FRUIT OR FRUIT PRODUCT (US CFR) [A0143]

RT JUICE OR NECTAR (EUROFIR) [A0841]

RT 10000219 - JUICE - READY TO DRINK (PERISHABLE) (GS1 GPC) [A0918]
RT 10000220 - JUICE - READY TO DRINK (SHELF STABLE) (GS1 GPC) [A0919]

Al Liquid food prepared from fruit (21 CFR 146). Products prepared from fruit juice by thickening with pectin are indexed under \*FRUIT JELLY\*; those thickened with gelatin are under \*FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT\*.

### FRUIT JUICE, DILUTED (US CFR)

FTC A0130

BT FRUIT JUICE OR RELATED PRODUCT (US CFR) [A0104]

UF diluted juice beverage UF juice beverage, diluted

Al Beverage prepared by diluting fruit juice to less than single strength, based upon accepted soluble solids values. Include beverages containing 15 to 99% fruit juice. \*WATER ADDED\* or the appropriate narrower term should be used to specify the degree of dilution.

## FRUIT NECTAR (US CFR)

FTC A0196

FRUIT JUICE OR RELATED PRODUCT (US CFR) [A0104]

Pulpy, liquid food prepared from fruit puree, pulp, juice or concentrates thereof, water, and optional ingredients. It contains finely divided insoluble fruit solids but not seeds, pits, or other coarse or hard substances. The proportion of fruit ingredient used on an equivalent single strength basis is not less than 40% by weight of the finished food. It may be sweetened (21 CFR 146.113).

## fruit or berry, bunch

USE FRUIT, PEEL PRESENT, CORE, PIT OR SEED PRESENT [C0140]

## fruit or berry, peel undetermined

USE FRUIT [C0167]

## FRUIT OR FRUIT PRODUCT (EUROFIR)

FTC A0833

BT EUROFIR FOOD CLASSIFICATION [A0777]
RT FRUIT OR FRUIT PRODUCT (US CFR) [A0143]
RT FRUITS AND VEGETABLES (CIAA) [A0455]

RT 01 FRUITS (CCPR) [A0649] RT 17 FRUITS (EFG) [A0707]

RT 09 FRUIT AND FRUIT PRODUCTS (EUROCODE2) [A0732]

RT FRUITS AND VEGETABLES (CCFAC) [A0629]

RT 50102000 - FRUIT - PREPARED/PROCESSED (GS1 GPC) [A0988]
RT 50101600 - FRUIT - UNPREPARED/UNPROCESSED (GS1 GPC) [A0992]

RT 0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]

RT 0900 FRUITS AND FRUIT JUICES (USDA SR) [A1279]

The group includes: fruits when consumed as a dessert; food products whose predominant constituent is fruit; recipe dishes whose main ingredient is considered to be fruit. A fruit is usually consumed as a dessert when the starch content has been reduced by conversion during ripening to sugars. The group excludes: vegetable fruits (under "Vegetable"); nuts, seeds and kernels (under \*NUT, SEED OR KERNEL PRODUCT\*); oils produced from fruits (under \*FAT OR OIL\*); chutney and pickles (under "Miscellaneous foods").

## FRUIT OR FRUIT PRODUCT (US CFR)

FTC A0143

ΑI

FRUIT OR VEGETABLE PRODUCT (US CFR) [A0257]
 FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833]
 0900 FRUITS AND FRUIT JUICES (USDA SR) [A1279]

UF pie filling, fruit

Al Fruit in all forms; includes fruit juices and fruit juice drinks, fruit butters, jellies, preserves, and related products.

### FRUIT OR NUT CANDY (US CFR)

FTC A0161

BT CANDY (US CFR) [A0204]

UF nut or fruit candy

Al Candy in which fruit or nut is the first ingredient.

## **FRUIT OR SEED**

FTC C0165

BT PART OF PLANT [C0174]

### FRUIT OR VEGETABLE PRODUCT (US CFR)

FTC A0257

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

RT 50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987]

Al Fruits and vegetables in all forms. [FDA CFSAN 1995]

## **FRUIT PEEL ADDED**

FTC H0363

BT FRUIT ADDED [H0147]

## FRUIT PRESERVE OR JAM (US CFR)

FTC A0251

FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT (US CFR) [A0155]

UF jam or fruit preserve

UF marmalade

Al Viscous or semisolid fruit product made from whole fruits or pieces of fruit of one or more varieties and optional ingredients. Includes fruit preserve or jam (21 CFR 150.160) and artificially sweetened fruit preserve or jam (21 CFR 150.161). The specifications of starting mixture and finished soluble solids are the same as for fruit jelly.

### FRUIT SPREAD OR SAUCE (US CFR)

FTC A0197

BT FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT (US CFR) [A0155]

Al Nonstandardized fruit product prepared from a mixture of one or more fruit ingredients and optional ingredients including nutritive carbohydrate sweetener, spice or flavor; includes applesauce and cranberry sauce.

#### FRUIT USED AS VEGETABLE

FTC B1006

BT VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]

#### FRUIT, CORE ONLY

FTC C0293

BT PEEL, CORE OR SEED [C0110]

SN Renamed from \*FRUIT OR BERRY, CORE ONLY\* in LanguaL 2008.

Al The hard, central part of an apple, pear, etc., that contains the seeds (Source: Webster's)

#### FRUIT, PEEL ONLY

FTC C0294

BT PEEL, CORE OR SEED [C0110]

SN Renamed from \*FRUIT OR BERRY, PEEL ONLY\* in LanguaL 2008.

Al The rind or skin of fruit (Source: Webster's)

## **FRUIT, PEEL PRESENT**

FTC C0137

BT FRUIT [C0167]

SN Renamed from \*FRUIT OR BERRY, PEEL PRESENT\* in LanguaL 2008.

## FRUIT, PEEL PRESENT, CORE, PIT OR SEED PRESENT

FTC C0140

BT FRUIT, PEEL PRESENT [C0137]

UF fruit or berry, bunch

SN Renamed from \*FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED PRESENT\* in LanguaL 2008.

# FRUIT, PEEL PRESENT, CORE, PIT OR SEED REMOVED

FTC C0139

BT FRUIT, PEEL PRESENT [C0137]

SN Renamed from \*FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED REMOVED\* in Langual 2008.

## FRUIT, PEEL REMOVED

FTC C0138

BT FRUIT [C0167]

SN Renamed from \*FRUIT OR BERRY, PEEL REMOVED\* in Langual 2008.

## FRUIT, PEEL REMOVED, CORE, PIT OR SEED PRESENT

FTC C0230

BT FRUIT, PEEL REMOVED [C0138]

SN Renamed from \*FRUIT OR BERRY, PEEL REMOVED, CORE, PIT OR SEED PRESENT\* in Langual 2008.

## FRUIT, PEEL REMOVED, CORE, PIT OR SEED REMOVED

FTC C0229

BT FRUIT, PEEL REMOVED [C0138]

UF flesh of fruit

SN Renamed from \*FRUIT OR BERRY, PEEL REMOVED, CORE, PIT OR SEED REMOVED\* in Langual 2008.

## FRUIT, PEEL UNDETERMINED, CORE, PIT OR SEED PRESENT

FTC C0163

BT FRUIT [C0167]

SN Renamed from \*FRUIT OR BERRY, PEEL UNDETERMINED, CORE, PIT OR SEED PRESENT\* in LanguaL 2008.

## FRUIT, PEEL UNDETERMINED, CORE, PIT OR SEED REMOVED

FTC C0213

BT FRUIT [C0167]

SN Renamed from \*FRUIT OR BERRY, PEEL UNDETERMINED, CORE, PIT OR SEED REMOVED\* in LanguaL

2008.

## FRUIT, SEED ONLY

FTC C0295

BT PEEL, CORE OR SEED [C0110]

SN Renamed from \*FRUIT OR BERRY, SEED ONLY in LanguaL 2008.

Al The part of a flowering plant that typically contains the embryo with its protective coat and stored food and that can

develop into a new plant under the proper conditions; fertilised and mature ovule (Source: Webster's).

<THESAURUS> [A botanical ovule]. Seeds and fruits commonly called seeds include: grain, kernel, berry, ear, corn,

nut. (Source: Webster's Thesaurus).

## **FRUITING BODY**

FTC C0296

BT PART OF ALGAE OR FUNGUS [C0247]

Al The spore-bearing structure of a fungus (Source: Webster's)

#### FRUIT-PRODUCING PLANT

FTC B1140

BT PLANT USED AS FOOD SOURCE [B1347]

#### FRUITS AND VEGETABLES (CCFAC)

FTC A0629

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

## FRUITS AND VEGETABLES (CIAA)

FTC A0455

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]
RT VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]

RT FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833]

RT 50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987]

AI CIAA ADD/385/90E Rev 5

## fryer chicken

USE BROILER OR FRYER CHICKEN [B1198]

fu gwa

USE BITTER MELON [B1101]

# **FUDGE (US CFR)**

FTC A0213

BT SOFT CANDY (US CFR) [A0293]

Al Soft candy prepared by boiling milk, sugar, salt and optional ingredients to the soft-ball stage (238 degrees F.).

fugu

USE PORCUPINEFISH [B2175]

fuki

USE BUTTER BUR [B1739]

## **FULL FAT CHEESE (CODEX)**

FTC A1215

BT DESIGNATION ACCORDING TO MILK FAT CONTENT [A1213]

SN Used when the percentage of fat in dry matter is above or equal to 45% and less than 60% [CODEX STAN A-6-

1978, Rev.1-1999, Amended 2006].

#### **FULL FAT CLAIM OR USE**

FTC P0195

BT FAT SPECIAL CLAIM OR USE [P0017]

#### fully cooked

USE FULLY HEAT-TREATED [F0014]

#### **FULLY HEAT-TREATED**

FTC F0014

BT HEAT-TREATED [F0022]

UF cooked, fully UF fully cooked

UF ready to eat (cooked)

SN Used when heat was applied to a food product for a time sufficient to fully change its flavor and textural

characteristics and to cause significant chemical changes and/or destruction of enzyme and microbial activity. The

product can be consumed without further cooking.

#### **FUMARIC ACID**

FTC B3101

BT FOOD ADDITIVE [B2972]

UF E 297 UF INS 297

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 297. Codex: INS 297.

### **FUMARIC ACID ADDED**

FTC H0526

BT FOOD ADDITIVE ADDED [H0399]

## **FUMIGANT (CODEX)**

FTC A0422

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

AI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### fundulus spp.

USE KILLIFISH [B2599]

fungi

USE MUSHROOM [B1467]

## **FUNGICIDAL PRESERVATIVE (CODEX)**

FTC A0423

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

# **FUNGISTATIC AGENT (CODEX)**

FTC A0424

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## **FUNGUS**

FTC B1261

BT ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]

fur seal

USE EARED SEAL FAMILY [B4163]

#### **FUSILIER**

FTC B2603

BT FUSILIER FAMILY [B2602]

UF blue fusilier UF caesio spp.

AI <SCIFAM>Caesionidae [ITIS 643061]

<SCIGEN>Caesio Lacepède, 1801 [ITIS 168955]

#### **FUSILIER FAMILY**

FTC B2602

BT FISH, PERCIFORM [B1581]

UF caesionidae

AI <SCIFAM>Caesionidae [ITIS 643061] <SCIFAM>Caesionidae [FAO ASFIS CJX]

## fusilier, lunar

USE LUNAR FUSILIER [B2604]

## fusilier, striated

USE STRIATED FUSILIER [B2606]

## fusilier, suez

USE SUEZ FUSILIER [B2605]

## futuna islands

USE WALLIS AND FUTUNA ISLANDS [R0481]

## **FUZZY MELON**

FTC B2518

BT SQUASH, GOURD OR PUMPKIN [B2091]

UF benincasa hispida var.
UF chinese vegetable marrow

UF hairy melon mogwa

### **G. COOKING METHOD**

FTC G0002

BT LANGUAL THESAURUS ROOT [00000]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

## **GABON**

FTC R0221

BT AFRICA, CENTRAL [R0340]

SN US FDA 1995 Code: GA

### gadidae

USE COD FAMILY [B1835]

## gadiformes

USE FISH, GADIFORM [B1157]

#### gadus aeglifinus

USE HADDOCK [B1441]

## gadus macrocephalus

USE PACIFIC COD [B1841]

## gadus merlangus

USE EUROPEAN WHITING [B2644]

## gadus morhua

USE ATLANTIC COD [B1842]

## gadus ogac

USE GREENLAND COD [B2865]

## gadus pollachius

USE SAITHE [B1440]

#### gadus spp.

**USE** COD [B1423]

## gadus virens

USE SAITHE [B1440]

#### **GAFFTOPSAIL CATFISH**

FTC B2174

BT SEA CATFISH FAMILY [B1155]

UF bagre marinus

AI <SCIFAM>Ariidae Bleeker, 1862 [ITIS 164157]

<SCINAM>Bagre marinus (Mitchill, 1815) [ITIS 164159] <SCINAM>Bagre marinus (Mitchill, 1815) [Fishbase 2004 959] <SCINAM>Bagre marinus (Mitchill, 1815) [FAO ASFIS BEM]

<SCINAM>Bagre marinus [2010 FDA Seafood List]

### **GALACTOSE**

FTC C0254

BT SUGAR [C0108] UF galactose, d-

### **GALACTOSE ADDED**

FTC H0265

BT SUGAR OR SUGAR SYRUP ADDED [H0136]

## galactose, d-

USE GALACTOSE [C0254]

## **GALANGAL**

FTC B2971

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

## galangal

USE GREATER GALANGAL [B2601]

## galangale

USE GREATER GALANGAL [B2601]

## **GALATHEA GIZZARD SHAD**

FTC B3862

BT GIZZARD SHAD [B3842]

UF nematalosa galatheae

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Nematalosa galatheae Nelson and Rothman, 1973 [ITIS 161805]

<SCINAM>Nematalosa galatheae Nelson & Rothman, 1973 [FISHBASE 2004 1614]

#### galathea monodon

USE COLORADO LANGOSTINO [B2205]

#### galatheidae

USE SQUAT LOBSTER FAMILY [B2162]

#### galeichthys felis

USE SEA CATFISH [B2374]

#### galenic formulation

USE SUPPLEMENT FORM [E0154]

## galeorhinus galeus

USE TOPE SHARK [B2525]

#### **GALIA MELON**

FTC B4220

BT TRUE MUSKMELON [B4221]

Al The Galia is a type of hybrid melon originating from a cantaloupe-honeydew cross, larger than a cantaloupe, and with deep green flesh. The name Galia is the feminine form of the Israeli name Gal (meaning

'wave').[http://en.wikipedia.org/wiki/Galia\_(melon)]

### galician crayfish

USE DANUBE CRAYFISH [B3454]

### galilee fish

USE EUROPEAN JOHN DORY [B2278]

### galipea officinalis

USE ANGOSTURA (TREE) [B1188]

## galium odoratum

USE WOODRUFF [B3432]

### galliformes

USE QUAIL [B1346]

## gallinago spp.

USE SNIPE [B2696]

## gallus domesticus

USE CHICKEN [B1457]

# gallus gallus domesticus

USE CHICKEN [B1457]

## gamba

USE DEEP-WATER ROSE SHRIMP [B3496]

# GAMBEYA

FTC B2790

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF african apricot

UF chrysophyllum autranianum UF gambeya lacourtiana

UF longhi

Al <SCINAM>gambeya lacourtiana [The Wood Explorer]

#### gambeya lacourtiana

USE GAMBEYA [B2790]

#### **GAMBIA**

FTC R0232

BT AFRICA, WESTERN [R0344]

SN US FDA 1995 Code: GM

## gambooge

USE SWEET GARCINIA [B2780]

#### game birds

USE POULTRY OR GAME BIRD [B1563]

#### **GAME FEED**

FTC P0157

BT ANIMAL FEED [P0021]

#### **GAMMA-TOCOPHEROL**

FTC B3102

BT FOOD ADDITIVE [B2972]

UF E 308 UF INS 308

SN

UF Tocopherol, gamma-, synthetic

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant.

Europe: E 308. Codex: INS 308.

## GAMMA-TOCOPHEROL ADDED

FTC H0527

BT FOOD ADDITIVE ADDED [H0399]

## gandules

USE PIGEON PEA [B2010]

## ganoderma lucidum

USE REISHI MUSHROOM [B2361]

## **GAR FAMILY**

FTC B1893

BT FISH, SEMIONOTIFORMES [B1894]

UF lepisosteidae

Al <SCIFAM>Lepisosteidae [ITIS 161092]

<SCIFAM>Lepisosteidae [ITIS 161092] <SCIFAM>Lepisosteidae [FAO ASFIS LXS]

## **GARBANZO BEAN**

FTC B1172

BT BEAN (VEGETABLE) [B1567]

UF bengal gram bean UF chick bean

UF chick pea
UF cicer arietinum
UF indian gram bean

Al <SCIFAM>Leguminosea (Fabaceae)

<SCINAM>Cicer arietinum L. [NETTOX]

<GRIN>10535 <MANSFELD>30808

#### **GARCINIA**

FTC B2803

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF garcinia buchananii
UF garcinia huillensis
UF granite garcinia
UF granite mangosteen

UF mutunduru

Al <SCINAM>Garcinia buchananii Baker [GRIN 70994]

## garcinia buchananii

USE GARCINIA [B2803]

#### garcinia cambogia

USE SWEET GARCINIA [B2780]

## garcinia gummi-gutta

USE SWEET GARCINIA [B2780]

### garcinia huillensis

USE GARCINIA [B2803]

## garcinia mangostana

USE MANGOSTEEN [B2037]

### **GARDEN CRESS**

FTC B2270

BT LEAFY VEGETABLE [B1566]

UF lepidium sativum

AI <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Lepidium sativum L. [ITIS 22978] <SCINAM>Lepidium sativum L. [GRIN 21769] <SCINAM>Lepidium sativum L. [PLANTS LESA2]

<SCINAM>Lepidium sativum L. ssp. sativum [EuroFIR-NETTOX 2007 166]

<SCINAM>Lepidium sativum L. [DPNL 2003 10762]

<MANSFELD>23709

### garden currant

USE RED CURRANT [B1055]

### garden leek

USE LEEK [B1308]

### garden lemon

USE MANGO MELON [B2042]

### **GARDEN NASTURTIUM**

FTC B3456

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF tropaeolum majus

<SCINAM>Tropaeolum majus L. ΑI

# garden nasturtium

**USE** INDIAN CRESS [B2968]

#### garden onion

**USE** ONION [B1300]

#### **GARDEN ORACH**

FTC B2751

BT LEAFY VEGETABLE [B1566]

UF atriplex hortensis UF mountain spinach

UF orach

ΑI SCIFAM>Chenopodiaceae [ITIS 20504]

<SCINAM>Atriplex hortensis L. [ITIS 20538] <SCINAM>Atriplex hortensis L. [GRIN 6017] <SCINAM>Atriplex hortensis L. [PLANTS ATHO]
<SCINAM>Atriplex hortensis L. [EuroFIR-NETTOX 2007 36]

<SCINAM>Atriplex hortensis L. [DPNL 2003 7860]

<MANSFELD>553

## **GARDEN PARLEY**

FTC B3707

PARSLEY [B1550] BT UF curly parsley

UF double-curled parsley ΑI <SCIFAM>Apiaceae

<SCINAM>Petroselinum crispum (Mill.) Nyman ex A. W. Hill var. crispum [GRIN 411921]

<SCINAM>Petroselinum crispum (Mill.) Nym. [MANSFELD 1246]

### **GARDEN PEA**

FTC B3484 BT PEA [B1338]

ΑI <SCIFAM>Fabaceae

<SCINAM>Pisum sativum L. subsp. sativum var. sativum [GRIN]

<ITIS>26867 <GRIN>400961

### garden pea

USE PEA [B1338]

### **GARDEN RHUBARB**

FTC B4228

вт RHUBARB [B1364] UF rheum rhabarbarum

<SCIFAM>Polygonaceae [ITIS 20842] ΑI

<SCINAM>Rheum rhabarbarum L. [ITIS 504747] <SCINAM>Rheum rhabarbarum L. [GRIN 311395] <SCINAM>Rheum rhabarbarum L. [PLANTS RHRH2] <SCINAM>Rheum rhabarbarum L. [DPNL 2003 12484]

## garden snails

USE LAND SNAIL [B1455]

## **GARDEN STRAWBERRY**

FTC R3336

RT STRAWBERRY [B1393] UF cultivated strawberry UF fragaria x ananassa

ΑI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Fragaria X ananassa Duchesne (pro sp.) [ITIS 24630] <SCINAM>Fragaria x ananassa Duchesne ex Rozier [GRIN 244]

- <SCINAM>Fragaria xananassa (Weston) Duchesne ex Rozier (pro sp.) [PLANTS FRAN]
- <SCINAM>Fragaria × ananassa Duchesne [EuroFIR-NETTOX 2007 139]
- <SCINAM>Fragaria x ananassa Duchesne [DPNL 2003 9868]
- <MANSFELD>8618

## **GARDEN VALERIAN**

FTC B4204

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF common valerian
UF garden-heliotrope

UF valerian

UF valeriana officinalis

Al <SCIFAM>Valerianaceae [ITIS 35349]

<SCINAM>Valeriana officinalis L. [ITIS 35363] <SCINAM>Valeriana officinalis L. [GRIN 400139] <SCINAM>Valeriana officinalis L. [PLANTS VAOF] <SCINAM>Valeriana officinalis L. [DPNL 2003 13745]

#### garden vetch

USE COMMON VETCH [B4373]

### garden-heliotrope

USE GARDEN VALERIAN [B4204]

#### **GARFISH**

FTC B3351

BT NEEDLEFISH FAMILY [B1887]

UF belone belone
UF belone belone belone

UF garpike

Al <SCIFAM>Belonidae [ITIS 165594]

<SCINAM>Belone belone (Linnaeus, 1761) [ITIS 165594]
<SCINAM>Belone belone acus Risso, 1827 [ITIS 645294]
<SCINAM>Belone belone (Linnaeus, 1761) [ITIS 645292]
<SCINAM>Belone belone euxini Günther, 1866 [ITIS 645293]
<SCINAM>Belone belone (Linnaeus, 1761) [Fishbase 2004 47]
<SCINAM>Belone belone (Linnaeus, 1761) [FAO ASFIS GAR]
<SCINAM>Belone belone (Linnaeus, 1761) [CEC 1993 409]

## **GARLAND CHRYSANTHEMUM**

FTC B1740

BT LEAFY VEGETABLE [B1566]
UF chrysanthemum coronarium
UF chrysanthemum, garland

UF crown daisy
UF japanese-green
UF kor tongho
UF shungiku

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Chrysanthemum coronarium L. [ITIS 35796]

<SCINAM>Glebionis coronaria (L.) Cass. ex Spach [GRIN 417417] <SCINAM>Glebionis coronaria (L.) Cass. ex Spach [CCPR] <SCINAM>Chrysanthemum coronarium L. [DPNL 2003 8628]

## garland chrysanthemum

USE JAPANESE-GREEN [B3412]

## **GARLIC**

FTC B1233

BT ALLIUM SPECIES [B4302]

UF allium sativum

Al <SCIFAM>Liliaceae (Alliaceae)

<SCINAM>Allium sativum L. [NETTOX]

<GRIN>315611

<MANSFELD>212

**GARLIC** 

FTC B1233

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

**GARLIC** 

FTC B1233

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

garlic chive

USE CHINESE CHIVE [B2419]

garnetberry

USE RED CURRANT [B1055]

garpike

USE GARFISH [B3351]

garrick

USE PALOMETA [B2490]

gars

USE FISH, SEMIONOTIFORMES [B1894]

gaspergou

USE FRESHWATER DRUM [B1796]

gasterochisma melampus

USE BUTTERFLY MACKEREL [B2314]

gasterosteidae

USE STICKLEBACK FAMILY [B2483]

gasterosteiformes

USE FISH, GASTEROSTEIFORM [B2478]

gastoro

USE BUTTERFLY MACKEREL [B2314]

**GASTROPOD** 

FTC B2111

BT MOLLUSCS [B2112]

UF gastropoda

Al <SCICLASS>Gastropoda Cuvier, 1797 [ITIS 69459]

<SCICLASS>Gastropoda [FAO ASFIS GAS]

gastropoda

USE GASTROPOD [B2111]

gathered or wild

USE WILD OR GATHERED [Z0153]

gator

USE AMERICAN ALLIGATOR [B3799]

gaultheria procumbens

USE WINTERGREEN [B1386]

gaylussacia spp.

USE HUCKLEBERRY [B1064]

#### **GAZA STRIP**

FTC R0241

BT MIDDLE EAST [R0351]

SN US FDA 1995 Code: GZ

#### gazami crab

USE ORIENTAL BLUE CRAB [B2214]

#### gecarcinidae

USE LAND CRAB FAMILY [B2342]

### **GECKO**

FTC B2615

BT LIZARD [B2293] UF gekkonidae

AI <SCIFAM>Gekkonidae [ITIS 174034]

## gekkonidae

USE GECKO [B2615]

**GEL** 

FTC E0175

BT SUPPLEMENT FORM, OTHER [E0172]

### **GEL CAP**

FTC E0160

BT CAPSULE [E0159]
UF hard gelatin capsules

SN If appropriate, gelatin-free hard-shelled capsules can also be indexed with VEGAN/VEGETARIAN OR

SUITABILITY FOR VEGAN/VEGETARIAN CLAIM OR USE [P0199] and/or KOSHER CLAIM OR USE [P0127].

Al Traditionally hard gelatin capsules have been used for enclosure of powders or other solid substances like granules and pellets. Recently pastes and oils have also been filled in hard gelatin capsules.

[http://www.pharmpedia.com/Hard\_Gelatin\_Capsules]

### **GELATIN**

FTC C0219

BT PROTEIN EXTRACT, CONCENTRATE OR ISOLATE [C0236]

Al A protein extract or concentrate derived from collagen.

## **GELATIN ADDED**

FTC H0165

BT STABILIZER ADDED [H0368]

SN used when gelatin is added at any level.

## **GELATIN ADDED**

FTC H0165

BT PROTEIN ADDED [H0164]

## **GELATIN DESSERT (US CFR)**

FTC A0169

BT DESSERT (US CFR) [A0222]

Al Sweetened product containing gelatin, flavoring and coloring.

## **GELLAN GUM**

FTC B3103

BT FOOD ADDITIVE [B2972]

UF E 418 UF INS 418

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): stabilizer, thickener.

Europe: E 418. Codex: INS 418.

#### **GELLAN GUM ADDED**

FTC H0528

BT FOOD ADDITIVE ADDED [H0399]

## gelling agent

USE STABILIZER, THICKENER OR GELLING AGENT (US CFR) [A0319]

## **GELLING AGENT (CODEX)**

FTC A0426

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## **GELLING AGENT (EC)**

FTC A0339

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that gives a foodstuff texture through formation of a gel. European Council Directive 95/2/EC.

### gem scallop

USE SOUTHERN QUEEN SCALLOP [B4277]

### gem shellfish

USE SOUTHERN QUEEN SCALLOP [B4277]

### gempylidae

USE SNAKE MACKEREL FAMILY [B1820]

### **GENERAL LABEL CLAIM**

FTC P0059

BT DIETARY CLAIM OR USE [P0023]

UF label claim

SN Renamed from \*LABEL CLAIM\* [LanguaL 2008].

Use when any 'claim or use' index term is derived from either the food name appearing on the label or from information appearing on the label that is separate from the food name.

## GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS)

FTC A1207

BT PRODUCT TYPE, INTERNATIONAL [A0352]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al CODEX STAN A-6-1978, Rev.1-1999, Amended 2006.

## **GENETICALLY MODIFIED FOOD**

FTC Z0251

BIOTECHNOLOGICALLY DERIVED FOOD [Z0151]

UF gmo

Al 'Genetically modified food' means food containing, consisting of or produced from GMOs - in accordance with REGULATION (EC) No 1829/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003 on genetically modified food and feed.

See http://ec.europa.eu/comm/food/food/biotechnology/index\_en.htm.

### genip (melicoccus)

USE SPANISH LIME [B1468]

### genipa americana

USE MARMALADE BOX [B2662]

#### genipap

USE MARMALADE BOX [B2662]

### gentian, yellow

USE YELLOW GENTIAN [B4335]

### gentiana lutea

USE YELLOW GENTIAN [B4335]

#### **GENYONEMUS**

FTC B3912

BT DRUM FAMILY [B2005]
UF genyonemus spp.

AI <SCIFAM>Sciaenidae [ITIS 169237]

<SCIGEN>Genyonemus Gill, 1861 [ITIS 169256]

### genyonemus lineatus

USE WHITE CROAKER [B2281]

### genyonemus spp.

USE GENYONEMUS [B3912]

## genypterus blacodes

USE GOLDEN KINGKLIP [B1858]

## genypterus chilensis

USE CARMINE CUSK-EEL [B2379]

## genypterus chilensis

USE RED KINGKLIP [B1859]

## genypterus maculatus

USE BLACK KINGKLIP [B1857]

## genypterus reedi (a nomen nudum)

USE CARMINE CUSK-EEL [B2379]

### genypterus spp.

USE KINGKLIP [B2485]

### geocarpa bean

USE KERSTING'S GROUNDNUT [B3419]

## geocarpa groundnut

USE KERSTING'S GROUNDNUT [B3419]

## **GEOGRAPHIC PLACE OR REGION NOT KNOWN**

FTC R0001

BT R. GEOGRAPHIC PLACES AND REGIONS [R0010]

#### **GEOPOLITICAL DESIGNATION**

FTC R0365

BT R. GEOGRAPHIC PLACES AND REGIONS [R0010]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al US FDA 1995 Code: QZ

#### **GEORGIA**

FTC R0424

BT SOUTHEASTERN STATES [R0468]

SN US FDA 1995 Code: US13

## **GEORGIA (COUNTRY)**

FTC R0228

BT ASIA, WESTERN [R0350]

SN US FDA 1995 Code: GG

### GERM

FTC C0182

BT SEED PART, OTHER [C0178]

UF embryo (seed)

### GERM AND BRAN

FTC C0142

BT SEED PART, OTHER [C0178]

UF bran and germ

## **GERM OIL**

FTC C0297

BT FAT OR OIL [C0190]

Al The oil produced by pressing or extracting lipids from plant germs (e.g. wheat germ oil, corn germ oil) /AM

## german chamomile

USE CHAMOMILE [B2045]

## GERMAN FEDERAL REPUBLIC

FTC R0202

BT EUROPE, CENTRAL [R0356]
UF federal republic of germany

**UF** germany

SN US FDA 1995 Code: DE

## german millet

USE FOXTAIL MILLET [B4243]

## german wheat

USE SPELT [B2917]

## germany

USE GERMAN FEDERAL REPUBLIC [R0202]

## **GERMINATED OR SPROUTED SEED**

FTC C0102

BT SEED, SKIN PRESENT, GERM PRESENT [C0133]

UF sprouted seed

Al A seed in the early stage of sprouting but with the endosperm still predominant. Sprouting is associated with

enzymatic changes in the seed. Compare \*SPROUT\*.

## geryon granulatus

USE PACIFIC DEEP SEA CRAB [B2229]

#### geryon quinquedens

USE RED DEEPSEA CRAB [B1943]

#### geryonidae

USE DEEP SEA CRAB FAMILY [B2228]

#### **GHANA**

FTC R0229

BT AFRICA, WESTERN [R0344]

SN US FDA 1995 Code: GH

#### **GIANT ABALONE**

FTC B3532

BT ABALONE [B1408]
UF haliotis gigantea

AI <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897]

<SCINAM>Haliotis gigantea Gmelin, 1791 [FAO ASFIS ABG] <SCINAM>Haliotis gigantea Gmelin, 1791 [CEC 1993 1309] <SCINAM>Haliotis gigantea [2010 FDA Seafood List]

#### giant african threadfin

USE FIVE-RAYED THREADFIN [B4035]

### giant atlantic cockle

USE ATLANTIC GIANT COCKLE [B3650]

## **GIANT BAMBOO**

FTC B3731

BT BAMBOO [B1271]
UF dendrocalamus asper

Al <SCIFAM>Poaceae [ITIS 193439]

<SCINAM>Dendrocalamus asper (Schult. f.) Backer ex Heyne [ITIS 506663] <SCINAM>Dendrocalamus asper (Schult. & Schult. f.) Backer ex K. Heyne

[GRIN 13518]

<SCINAM>Dendrocalamus asper (Schult. & Schult.f.) Backer ex Heyne [MANSFELD 19296]

<SCINAM>Dendrocalamus asper (Schult. f.) Backer ex Heyne [PLANTS DEAS]

### giant catfish

**USE** MEKONG GIANT CATFISH [B3686]

## **GIANT CATFISHES**

FTC B3684

BT FISH, SILURIFORM [B1598]

**UF** pangasiidae

Al <SCIFAM>Pangasiidae Bleeker, 1858 [ITIS 164089]

## **GIANT FRESHWATER PRAWN**

FTC B1263

BT PALAEMONID SHRIMP FAMILY [B1163]

UF giant freshwater shrimp UF giant river prawn

UF macrobrachium rosenbergii

Al <SCIFAM>Palaemonidae Rafinesque, 1815 [ITIS 96213]

<SCINAM>Macrobrachium rosenbergii (De Man, 1879) [ITIS 96343] <SCINAM>Macrobrachium rosenbergii (De Man 1879) [FAO ASFIS PRF] <SCINAM>Macrobrachium rosenbergii (de Man, 1879) [CEC 1993 1232]

<SCINAM>Macrobrachium rosenbergii [2010 FDA Seafood List]

## giant freshwater shrimp

USE GIANT FRESHWATER PRAWN [B1263]

#### **GIANT GOBY**

FTC B3925

BT FRESHWATER GOBY [B3923]

UF gobius cobitis

Al <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Gobius cobitis Pallas, 1814 [ITIS 171841]
<SCINAM>Gobius cobitis Pallas, 1814 [Fishbase 2004 4579]
<SCINAM>Gobius cobitis Pallas, 1814 [FAO ASFIS GBC]
<SCINAM>Gobius cobitis Pallas, 1811 [CEC 1993 1041]

#### **GIANT GOURAMI**

FTC B3942

BT GIANT GOURAMI FAMILY [B3941]

UF osphronemus goramy

Al <SCIFAM>Osphronemidae Bleeker, 1859 [ITIS 172678]

<SCINAM>Osphronemus goramy Lacepède, 1801 [ITIS 638762] <SCINAM>Osphronemus goramy Lacepède, 1801 [Fishbase 2004 498] <SCINAM>Osphronemus goramy Lacepède, 1801 [FAO ASFIS FGG] <SCINAM>Osphronemus goramy Lacépède, 1801 [CEC 1993 1034]

#### **GIANT GOURAMI FAMILY**

FTC B3941

BT FISH, PERCIFORM [B1581]

UF osphronemidae

Al <SCIFAM>Osphronemidae Bleeker, 1859 [ITIS 172678]

## **GIANT GRANADILLA**

FTC B2785

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF passiflora macrocarpa
UF passiflora quadrangularis

UF passiflora quadrangularis var. variegataAI <SCIFAM>Passifloraceae [ITIS 22218]

<SCINAM>Passiflora quadrangularis L. [ITIS 22243] <SCINAM>Passiflora quadrangularis L. [GRIN 27001] <SCINAM>Passiflora quadrangularis L. [PLANTS PAQU3] <SCINAM>Passiflora quadrangularis L. [DPNL 2003 11666]

## giant greystripe

USE SUNFLOWER [B1547]

## giant jackknife

USE RAZOR SHELL CLAM [B2879]

## GIANT KEYHOLE LIMPET

FTC B2358

BT KEYHOLE LIMPET [B3705]

UF fissurella maxima

AI <SCIFAM>Fissurellidae Fleming, 1822 [ITIS 69510] <SCINAM>Fissurella maxima [2010 FDA Seafood List]

### giant owl limpet

USE OWL LIMPET [B2357]

## **GIANT PANGASIUS**

FTC B3690

BT GIANT CATFISHES [B3684]
UF pangasius sanitwongsei

Al <SCIFAM>Pangasiidae Bleeker, 1858 [ITIS 164089]

<SCINAM>Pangasius sanitwongsei Smith, 1931 [ITIS 201966]

<SCINAM>Pangasius sanitwongsei Smith, 1931 [Fishbase 2004 6193] <SCINAM>Pangasius sanitwongsei Smith, 1931 [FAO ASFIS PNW] <SCINAM>Pangasius sanitwongsei [2010 FDA Seafood List]

#### giant river prawn

USE GIANT FRESHWATER PRAWN [B1263]

#### **GIANT SEA BASS**

FTC B1765

BT WRECKFISH FAMILY [B4031]

UF sea bass, giant UF stereolepis gigas

AI <SCIFAM>Polyprionidae [ITIS 641834]

<SCINAM>Stereolepis gigas Ayres, 1859 [ITIS 167918] <SCINAM>Stereolepis gigas Ayres, 1859 [Fishbase 2004 3310] <SCINAM>Stereolepis gigas Ayres, 1859 [FAO ASFIS TEJ] <SCINAM>Stereolepis gigas Ayres, 1859 [CEC 1993 584] <SCINAM>Stereolepis gigas [2010 FDA Seafood List]

#### giant sea pike

USE PICKHANDLE BARRACUDA [B2392]

#### **GIANT SNAIL**

FTC B4386
BT SNAIL [B2114]
UF achatina

### **GIANT STARGAZER**

FTC B2877

BT STARGAZER FAMILY [B2275]
UF kathetostoma giganteum

AI <SCIFAM>Uranoscopidae [ITIS 171053]

<SCINAM>Kathetostoma giganteum Haast, 1873 [ITIS 171064] <SCINAM>Kathetostoma giganteum Haast, 1873 [Fishbase 2004 12920] <SCINAM>Kathetostoma giganteum Haast, 1873 [FAO ASFIS STZ] <SCINAM>Kathetostoma giganteum [2010 FDA Seafood List]

giant stock-bean

USE JACK-BEAN [B3400]

## giant swamp taro

USE PULAKA [B4279]

## **GIANT TIGER PRAWN**

FTC B2612

BT PENAEID SHRIMP FAMILY [B1081]

UF black tiger prawn
UF penaeus monodon

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Penaeus monodon Fabricius, 1798 [ITIS 95638] <SCINAM>Penaeus monodon Fabricius, 1798 [FAO ASFIS GIT] <SCINAM>Penaeus monodon Fabricius, 1798 [CEC 1993 1210] <SCINAM>Penaeus monodon [2010 FDA Seafood List]

### giant timber bamboo

USE OLDHAM'S BAMBOO [B3730]

## **GIBRALTAR**

FTC R0230

BT EUROPE, SOUTHERN [R0358]

SN US FDA 1995 Code: GI

## gigantochloa albociliata

USE WHITE-FRINGE GIGANTOCHLOA [B3733]

## gigantochloa levis

USE PORING BAMBOO [B3734]

#### **GILA TROUT**

FTC B4062

BT PACIFIC SALMON [B1126]

UF oncorhynchus gilae

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Oncorhynchus gilae (Miller, 1950) [ITIS 161985] <SCINAM>Oncorhynchus gilae (Miller, 1950) [Fishbase 2004 2689] <SCINAM>Oncorhynchus gilae (Miller, 1950) [FAO ASFIS ONG] <SCINAM>Oncorhynchus gilae [2010 FDA Seafood List]

#### gilbert islands

USE KIRIBATI [R0270]

#### **GILCHRIST SPINY LOBSTER**

FTC B2167

BT PALINURID SPINY LOBSTER [B1075]

UF palinurus gilchristi
UF southern spiny lobster

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Palinurus gilchristi Stebbing, 1900 [ITIS 552965] <SCINAM>Palinurus gilchristi Stebbing, 1900 [FAO ASFIS SLS] <SCINAM>Palinurus gilchristi Stebbing, 1900 [CEC 1993 1254] <SCINAM>Palinurus gilchristi [2010 FDA Seafood List]

## **GILT HEADED BREAM**

FTC B2858

BT PORGY FAMILY [B1808]

UF sparus aurata

Al <SCIFAM>Sparidae [ITIS 169180]

<SCINAM>Sparus aurata Linnaeus, 1758 [ITIS 647901]
<SCINAM>Sparus aurata Linnaeus, 1758 [Fishbase 2004 1164]
<SCINAM>Sparus aurata Linnaeus, 1758 [FAO ASFIS SBG]
<SCINAM>Sparus aurata Linnaeus, 1758 [CEC 1993 793]
<SCINAM>Sparus aurata [2010 FDA Seafood List]

### **GINGER**

FTC B1265

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF zingiber officinale
AI <SCIFAM>Zingiberaceae

<SCINAM>Zingiber officinale Roscoe [NETTOX]

<GRIN>42254 <MANSFELD>3222

### gingerbread palm

USE DOUM PALM [B2782]

### **GINGERBREAD PLUM**

FTC B2829

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF neocarya macrophylla UF parinari macrophylla

Al <SCINAM>Neocarya macrophylla (Sabine) Prance [GRIN 449464]

## gingerbread tree

USE DOUM PALM [B2782]

#### **GINKGO**

FTC B1260

BT TEMPERATE-ZONE NUT PRODUCING PLANT [B1062]

UF ginkgo biloba

SN When indexing the ginkgo fruit (nut) index both \*GINGKO [B1260]\* and \*FRUIT [C0167]\* (or its more precise

narrower terms).

AI <SCIFAM>Ginkgoaceae [ITIS 18023]

<SCINAM>Ginkgo biloba L. [ITIS 183269] <SCINAM>Ginkgo biloba L. [GRIN 17540] <SCINAM>Ginkgo biloba L. [PLANTS GIBI2] <SCINAM>Ginkgo biloba L. [DPNL 2003 10032]

## **GINKGO**

FTC B1260

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

#### ginkgo biloba

USE GINKGO [B1260]

### **GINSENG**

FTC B1673

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF panax

#### **GINSENG**

FTC B1673

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

#### girasole

USE JERUSALEM ARTICHOKE [B1038]

### girella tricuspidata

USE PARORE [B4280]

### **GITE ARRIERE**

FTC Z0137

BT CUISSE [Z0136]

## **GITE AVANT**

FTC Z0132

BT RAQUETTE [Z0131]

SN This corresponds approximately to the U.S. cut of meat called 'fore shank'.

## GIZZARD

FTC C0124

BT STOMACH [C0211]

## gizzard shad

USE BLOCH'S GIZZARD SHAD [B2370]

## **GIZZARD SHAD**

FTC B3842

BT HERRING FAMILY [B1124]

UF dorosomatinae

AI <SCIFAM>Clupeidae [ITIS 161700] <SCINAM>Dorosomatinae [ITIS 551156]

## **GLASS**

FTC N0040

BT FOOD CONTACT SURFACE FROM HUMAN-MADE MATERIAL [N0051]

Al An amorphous, inorganic, inert substance consisting of a mixture of silicates, borates or phosphates, and usually

transparent or translucent.

#### **GLASS CATFISH FAMILY**

FTC B4069

BT FISH, SILURIFORM [B1598]

UF schilbeidae

Al <SCIFAM>Schilbeidae [ITIS 164080]

#### **GLASS CONTAINER**

FTC M0130

BT CONTAINER OR WRAPPING BY MATERIAL [M0202]

## **GLASS CONTAINER, ALUMINUM LID**

FTC M0132

BT GLASS CONTAINER, METAL LID [M0210]

## GLASS CONTAINER, ALUMINUM LID, PLASTIC LINING

FTC M0135

BT GLASS CONTAINER, ALUMINUM LID [M0132]

## **GLASS CONTAINER, COLOURED**

FTC M0278

BT GLASS CONTAINER [M0130]

## **GLASS CONTAINER, COLOURED, COVERED/PROTECTED**

FTC M0282

BT GLASS CONTAINER, COLOURED [M0278]

## **GLASS CONTAINER, COLOURED, LIGHT WEIGHT**

FTC M0279

BT GLASS CONTAINER, COLOURED [M0278]

## GLASS CONTAINER, COLOURED, NORMAL WEIGHT

FTC M0280

BT GLASS CONTAINER, COLOURED [M0278]

## GLASS CONTAINER, COLOURED, STRENGTHENED

FTC M0281

BT GLASS CONTAINER, COLOURED [M0278]

## **GLASS CONTAINER, CORK STOPPER**

FTC M0121

BT GLASS CONTAINER [M0130]

## **GLASS CONTAINER, METAL LID**

FTC M0210

BT GLASS CONTAINER [M0130]

## glass container, natural

USE GLASS CONTAINER, UNCOLOURED [M0273]

## **GLASS CONTAINER, PLASTIC LID OR STOPPER**

FTC M0134

BT GLASS CONTAINER [M0130]

## GLASS CONTAINER, PLASTIC LID, ALUMINUM FOIL LINING

FTC M0140

BT GLASS CONTAINER, PLASTIC LID OR STOPPER [M0134]

## GLASS CONTAINER, PLASTIC LID, LAMINATE LINING

FTC M0133

BT GLASS CONTAINER, PLASTIC LID OR STOPPER [M0134]

#### **GLASS CONTAINER, PLASTIC LID, PAPER LINING**

FTC M0108

BT GLASS CONTAINER, PLASTIC LID OR STOPPER [M0134]

#### **GLASS CONTAINER, PLASTIC LID, PLASTIC LINING**

FTC M0136

BT GLASS CONTAINER, PLASTIC LID OR STOPPER [M0134]

#### **GLASS CONTAINER, TINLESS STEEL LID**

FTC M0106

BT GLASS CONTAINER, METAL LID [M0210]

## **GLASS CONTAINER, TIN-PLATED STEEL LID**

FTC M0143

BT GLASS CONTAINER, METAL LID [M0210]

## **GLASS CONTAINER, UNCOLOURED**

FTC M0273

GLASS CONTAINER [M0130]
UF glass container, natural

## GLASS CONTAINER, UNCOLOURED, COVERED/PROTECTED

FTC M0277

BT GLASS CONTAINER, UNCOLOURED [M0273]

## **GLASS CONTAINER, UNCOLOURED, LIGHT WEIGHT**

FTC M0274

BT GLASS CONTAINER, UNCOLOURED [M0273]

## GLASS CONTAINER, UNCOLOURED, NORMAL WEIGHT

FTC M0275

BT GLASS CONTAINER, UNCOLOURED [M0273]

## **GLASS CONTAINER, UNCOLOURED, STRENGTHENED**

FTC M0276

BT GLASS CONTAINER, UNCOLOURED [M0273]

## **GLASS STOPPER**

FTC M0231

BT STOPPER [M0427]

### glassine

USE GREASE PROOF PAPER CONTAINER [M0337]

## **GLASSWORT**

FTC B4332

BT LEAFY VEGETABLE [B1566]

UF pickleweed UF salicornia spp.

AI <SCIFAM>Chenopodiaceae [ITIS 20504]
<SCINAM>Salicornia L. [ITIS 20646]
<SCINAM>Salicornia sp. [GRIN 301022]
<SCINAM>Salicornia L. [PLANTS SALIC]

### glaucus

USE PALOMETA [B2490]

### **GLAZE (US CFR)**

FTC A0214

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

Al An edible coating used to enhance appearance and palatibility and to protect the food product. [FDA CFSAN 1995]

glazed

USE COATED OR COVERED [H0353]

### **GLAZING AGENT (INCLUDING LUBRICANTS) (EC)**

FTC A0340

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance which, when applied to the external surface of a foodstuff, imparts a shiny appearance or provide a protective coating. European Council Directive 95/2/EC.

## **GLOBAL PRODUCT CLASSIFICATION (GS1 GPC)**

FTC A0874

BT PRODUCT TYPE, INTERNATIONAL [A0352]

Al The Global System 1 (GS1) Global Product Classification (GPC) is a system that gives buyers and sellers a common language for grouping products in the same way, everywhere in the world [http://gpcbrowser.gs1.org/].

### **GLOBE TOMATO**

FTC B1078

BT TOMATO [B1276]

AI <SCIFAM>Solanaceae [ITIS 30411]

<SCINAM>Lycopersicon esculentum var. esculentum P. Mill. [ITIS 529044]

<SCINAM>Solanum lycopersicum L. [ITIS 521671] <SCINAM>Solanum lycopersicum L. [GRIN 101442] <SCINAM>Solanum lycopersicum L. [PLANTS SOLY2]

<SCINAM>Lycopersicon esculentum Mill. [EuroFIR-NETTOX 2007 172]

<SCINAM>Lycopersicon esculentum Mill. [DPNL 2003 10985]

"Slicing" or "globe" tomatoes are the usual tomatoes of commerce, used for a wide variety of processing and fresh eating.[http://en.wikipedia.org/wiki/Tomato]

## globefish

USE PUFFER [B2394]

## **GLUCONIC ACID**

FTC B3104

BT FOOD ADDITIVE [B2972]

UF E 574

UF Gluconic acid, D-

UF INS 574

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, raising agent.

Europe: E 574. Codex: INS 574.

### **GLUCONIC ACID ADDED**

FTC H0529

BT FOOD ADDITIVE ADDED [H0399]

### Gluconic acid, D-

USE GLUCONIC ACID [B3104]

#### Glucono delta-lactone

USE GLUCONO-DELTA-LACTONE [B3105]

## **GLUCONO-DELTA-LACTONE**

FTC. B3105

BT FOOD ADDITIVE [B2972]

UF E 575

UF Glucono delta-lactone

UF INS 575

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): acidity regulator, raising agent, sequestrant.

> Furope: F 575. Codex: INS 575.

#### **GLUCONO-DELTA-LACTONE ADDED**

FTC. H0530

FOOD ADDITIVE ADDED [H0399] RT

## glucose, d-

USE DEXTROSE [C0222]

## **GLUTAMIC ACID**

FTC B3106

FOOD ADDITIVE [B2972] BT

UF E 620

Glutamic acid, L(+)-UF

INS 620 UF

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EČ) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): flavour enhancer.

> Europe: E 620. Codex: INS 620.

## **GLUTAMIC ACID ADDED**

**FTC** H0531

FOOD ADDITIVE ADDED [H0399] вт

### Glutamic acid, L(+)-

USE GLUTAMIC ACID [B3106]

#### **GLUTEN**

FTC C0177

BT PROTEIN EXTRACT, CONCENTRATE OR ISOLATE [C0236]

Al Extract, concentrate or isolate high in gluten, the predominant protein of wheat or corn.

#### **GLUTEN ADDED**

FTC H0758

BT PROTEIN ADDED [H0164]

#### **GLUTEN FREE CLAIM OR USE**

FTC P0174

BT OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]

#### **GLUTEN REMOVED**

FTC H0750

BT PROTEIN REMOVED [H0134]

#### **GLYCEROL**

FTC B3107

BT FOOD ADDITIVE [B2972]

UF E 422

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bodying agent, humectant.

Europe: E 422. Codex: INS 422.

## GLYCEROL ADDED

FTC H0532

BT FOOD ADDITIVE ADDED [H0399]

## Glycerol diacetate

USE GLYCERYL DIACETATE (DIACETIN) [B4394]

## Glycerol esters of rosin

USE GLYCEROL ESTERS OF WOOD ROSINS [B3108]

## **GLYCEROL ESTERS OF WOOD ROSINS**

FTC B3108

BT FOOD ADDITIVE [B2972]

UF E 445

UF Glycerol esters of rosin

UF INS 445

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 445. Codex: INS 445.

#### **GLYCEROL ESTERS OF WOOD ROSINS ADDED**

FTC H0533

BT FOOD ADDITIVE ADDED [H0399]

#### **GLYCERYL DIACETATE (DIACETIN)**

FTC B4394

BT FOOD ADDITIVE [B2972]

UF E 1517

UF Glycerol diacetate

UF INS 1517

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav index en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): carrier.

Europe: E 1517. Codex: INS 1517.

### **GLYCERYL DIACETATE (DIACETIN) ADDED**

FTC H0805

BT FOOD ADDITIVE ADDED [H0399]

## **GLYCERYL TRIACETATE (TRIACETIN)**

FTC B3109

BT FOOD ADDITIVE [B2972]

UF E 1518
UF INS 1518
UF Triacetin

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): carrier solvent, emulsifier, humectant, plasticizer.

> Europe: E 1518. Codex: INS 1518.

## GLYCERYL TRIACETATE (TRIACETIN) ADDED

FTC. H0534

BT FOOD ADDITIVE ADDED [H0399]

#### **GLYCINE**

FTC B3110

RT FOOD ADDITIVE [B2972]

UF F 640 UF **INS 640** 

If used for food additives, this descriptor refers to the European Commission food additive regulation according to SN COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): flavour enhancer.

> Europe: E 640. Codex: INS 640.

### **GLYCINE ADDED**

**FTC** H0535

FOOD ADDITIVE ADDED [H0399]

## **GLYCINE AND ITS SODIUM SALT**

FTC B4387

вт FOOD ADDITIVE [B2972]

UE E 640

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΔΙ Food additive

Europe: E 640.

## GLYCINE AND ITS SODIUM SALT ADDED

FTC

BT FOOD ADDITIVE ADDED [H0399]

### glycine max

USE SOYBEAN [B1452]

### glycymeris glycymeris

USE EUROPEAN BITTERSWEET [B3645]

### glycymeris pilosa

USE DOCK COCKLE [B3644]

#### glycymeris violacescens

USE VIOLET BITTERSWEET [B3646]

## glycyrrhiza glabra

USE LICORICE [B2048]

## glyptocephalus cynoglossus

USE GRAY SOLE [B1867]

## glyptocephalus zachirus

USE REX SOLE [B1864]

#### gmelina indica

USE GOVERNOR'S PLUM [B2789]

#### gmo

USE GENETICALLY MODIFIED FOOD [Z0251]

## **GOA BEAN**

FTC B1726

BT BEAN (VEGETABLE) [B1567]

UF asparagus pea

UF psophocarpus tetragonolobus

UF winged bean

### **GOAT**

FTC B1328

BT ANIMAL (MAMMAL) [B1134]

UF capra hircus

Al <SCIFAM>Bovidae Gray, 1821 [ITIS 180704]

<SCINAM>Capra hircus Linnaeus, 1758 [ITIS 180715] <SCINAM>Capra hircus Linnaeus, 1758 [MSW3 14200776]

## goat and cattle

USE CATTLE AND GOAT [B2245]

## goat and cattle and sheep

USE CATTLE AND SHEEP AND GOAT [B2247]

### goat and cow

USE CATTLE AND GOAT [B2245]

### goat and sheep

USE SHEEP AND GOAT [B2101]

## goat and sheep and cow

USE CATTLE AND SHEEP AND GOAT [B2247]

## goat nut

USE JOJOBA [B1704]

### **GOATFISH**

FTC B2650

BT GOATFISH FAMILY [B2658]

UF parupeneus spp.

UF upeneus spp.

Al <SCIFAM>Mullidae [ITIS 169406]

<SCIGEN>Parupeneus Bleeker, 1863 [ITIS 169448] <SCIGEN>Upeneus Cuvier, 1829 [ITIS 169439] <SCIGEN>Pseudupeneus Bleeker, 1862 [ITIS 169420]

## **GOATFISH FAMILY**

FTC B2658

BT FISH, PERCIFORM [B1581]

UF mullidae

AI <SCIFAM>Mullidae [ITIS 169406] <SCIFAM>Mullidae [FAO ASFIS MUM] <SCIFAM>Mullidae [CEC 1993 806]

## gobiidae

USE GOBY FAMILY [B2542]

#### gobio gobio

USE GUDGEON [B2705]

#### gobius auratus

USE GOLDEN GOBY [B3924]

#### gobius cobitis

USE GIANT GOBY [B3925]

#### gobius niger

USE BLACK GOBY [B3926]

## gobius paganellus

USE ROCK GOBY [B3927]

## gobius spp.

USE FRESHWATER GOBY [B3923]

## goby

USE MUDSKIPPER [B2541]

## **GOBY FAMILY**

**FTC** B2542

BT FISH, PERCIFORM [B1581]

**UF** gobiidae

Al <SCIFAM>Gobiidae [ITIS 171746] <SCIFAM>Gobiidae [FAO ASFIS FGX]

<SCIFAM>Gobiidae [FAO ASFIS FGX] <SCIFAM>Gobiidae [FAO ASFIS GPA]

## **GOBY FLATHEAD**

FTC B2532

BT FLATHEAD [B2530] UF bembrops gobioides

Al <SCIFAM>Percophidae [ITIS 170995]

<SCINAM>Bembrops gobioides (Goode, 1880) [ITIS 170998] <SCINAM>Bembrops gobioides (Goode, 1880) [Fishbase 2004 3697]

## goiteño

USE GOITENYO [B4255]

### **GOITENYO**

FTC B4255

BT YAM BEAN [B4254]

UF ajipo

UF amazonian yam bean

UF goiteño
UF jacatupe
UF nupe

UF pachyrhizus tuberosus

UF potato bean

AI <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Pachyrhizus tuberosus (Lam.) Sprengel [ITIS 506306] <SCINAM>Pachyrhizus tuberosus (Lam.) Spreng. [GRIN 26290] <SCINAM>Pachyrhizus tuberosus (Lam.) Spreng. [PLANTS PATU7] <SCINAM>Pachyrhizus tuberosus (Lam.) Spreng. [DPNL 2003 11587]

#### gojiberry

USE WOLFBERRY [B4197]

#### **GOLD**

FTC B3111

BT FOOD ADDITIVE [B2972]

UF E 175
UF Gold, metallic
UF INS 175

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lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general

[http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 175. Codex: INS 175.

### **GOLD ADDED**

FTC H0536

BT FOOD ADDITIVE ADDED [H0399]

### gold apple

USE TOMATO [B1276]

## **GOLD FLESH**

FTC Z0272

BT COLOR OF FRUIT OR VEGETABLE FLESH [Z0269]

### **GOLD SKIN**

FTC Z0281

BT COLOR OF FRUIT OR VEGETABLE SKIN [Z0278]

### Gold, metallic

USE GOLD [B3111]

## golden apple

USE AMBARELLA [B1284]

## golden corn

USE VEGETABLE CORN [B1380]

#### **GOLDEN GOATFISH**

FTC B3917

BT MULLET [B3916]
UF mullus auratus

Al <SCIFAM>Mullidae [ITIS 169406]

<SCINAM>Mullus auratus Jordan and Gilbert, 1882 [ITIS 169417] <SCINAM>Mullus auratus Jordan & Gilbert, 1882 [Fishbase 2004 1093] <SCINAM>Mullus auratus Jordan and Gilbert, 1882 [CEC 1993 807] <SCINAM>Mullus auratus [2010 FDA Seafood List]

#### **GOLDEN GOBY**

FTC B3924

BT FRESHWATER GOBY [B3923]

UF gobius auratus

Al <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Gobius auratus Risso, 1810 [ITIS 171838] <SCINAM>Gobius auratus Risso, 1810 [Fishbase 2004 4902] <SCINAM>Gobius auratus Risso, 1810 [CEC 1993 1040]

## golden gram bean

USE MUNG BEAN [B1395]

## **GOLDEN GROUPER**

FTC B4017

BT GROUPER [B1496]
UF epinephelus alexandrinus
UF epinephelus fasciatus

Al <SCIFAM>Serranidae [ITIS 167674]

<SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Epinephelus fasciatus (Forsskål, 1775) [ITIS 167709]
<SCINAM>Epinephelus fasciatus (Forsskål, 1775) [Fishbase 2004 5348]
<SCINAM>Epinephelus fasciatus (Forsskål 1775) [FAO ASFIS EEA]
<SCINAM>Epinephelus alexandrinus (Valenciennes, 1828) [CEC 1993 566]
<SCINAM> Epinephelus fasciatus [2010 EDA Sorfood List]

<SCINAM>Epinephelus fasciatus [2010 FDA Seafood List]

### **GOLDEN KING CRAB**

FTC B2343

BT KING CRAB FAMILY [B2209]

UF lithodes aequispina

Al <SCIFAM>Lithodidae Samouelle, 1819 [ITIS 97919]

<SCINAM>Lithodes aequispinus J. E. Benedict, 1895 [ITIS 660179] <SCINAM>Lithodes aequispinus [2010 FDA Seafood List] <SCINAM>Lithodes aequispina Benedict 1894 [FAO ASFIS KAQ]

## **GOLDEN KINGKLIP**

FTC B1858

BT KINGKLIP [B2485]
UF genypterus blacodes
UF kingklip, golden

Al <SCIFAM>Ophidiidae [ITIS 164807]

<SCINAM>Genypterus blacodes (Forster in Bloch and Schneider, 1801) [ITIS 165000]

<SCINAM>Genypterus blacodes (Forster, 1801) [Fishbase 2004 482] <SCINAM>Genypterus blacodes (Forster 1801) [FAO ASFIS CUS] <SCINAM>Genypterus blacodes (Schneider, 1801) [CEC 1993 916]

## golden orfes

USE IDE [B2713]

## golden oriental grapefruit

USE SUMMER ORANGE [B2315]

## **GOLDEN PERCH**

FTC B3501

BT TEMPERATE BASS FAMILIES [B1184]

UF macquaria ambigua

Al <SCIFAM>Percichthyidae [ITIS 170315]

<SCINAM>Macquaria ambigua (Richardson, 1845) [ITIS 641895]

<SCINAM>Macquaria ambigua (Richardson, 1845) [Fishbase 2004 10312] <SCINAM>Macquaria ambigua (Richardson, 1845) [FAO ASFIS MCA]

#### golden redfish

USE REDFISH OR OCEAN PERCH [B1153]

#### **GOLDEN SNAPPER**

FTC B2148

BT SNAPPER [B1510]
UF lutjanus inermis

Al <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus inermis (Peters, 1869) [ITIS 168883] <SCINAM>Lutjanus inermis (Peters, 1869) [Fishbase 2004 153]

<SCINAM>Lutjanus inermis [2010 FDA Seafood List]

## **GOLDEN TROUT**

FTC B4060

BT PACIFIC SALMON [B1126]
UF ancorhynchus aguabonita

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Oncorhynchus mykiss aguabonita (Jordan, 1892) [ITIS 553419] <SCINAM>Oncorhynchus aguabonita (Jordan, 1892) [Fishbase 2004 2686]

<SCINAM>Oncorhynchus aguabonita (Jordan 1892) [FAO ASFIS ONA]<SCINAM>Oncorhynchus mykiss

aguabonita [2010 FDA Seafood List]

#### **GOLDEN-STRIPED GOATFISH**

FTC B3920

BT GOATFISH [B2650]
UF upeneus asymmetricus

Al <SCIFAM>Mullidae [ITIS 169406]

<SCINAM>Upeneus asymmetricus Lachner, 1954 [ITIS 620959] <SCINAM>Upeneus asymmetricus Lachner, 1954 [Fishbase 2004 10815] <SCINAM>Upeneus asymmetricus Lachner, 1954 [CEC 1993 812]

### **GOLD-OF-PLEASURE**

FTC B4257

BT OIL-PRODUCING PLANT [B1017]

UF big-seed
UF camelina
UF camelina sativa
UF false flax

AI <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Camelina sativa (L.) Crantz [ITIS 22600] <SCINAM>Camelina sativa (L.) Crantz [GRIN 8700] <SCINAM>Camelina sativa (L.) Crantz [PLANTS CASA2]

<SCINAM>Camelina sativa (L.) Crantz ssp. alyssum (Mill.) E. Schmid [PLANTS CASAA]

<SCINAM>Camelina sativa (L.) Crantz ssp. sativa [PLANTS CASAS2]

<SCINAM>Camelina sativa (L.) Crantz [DPNL 2003 8278]

\$i\$Camelina sativa\$/i\$, usually known in English as camelina, gold-of-pleasure, or false flax, also occasionally wild flax, linseed dodder, German sesame, and Siberian oilseed, is a flowering plant in the family \$i\$Brassicaceae\$/i\$. It has been traditionally cultivated as an oilseed crop to produce vegetable oil and animal feed. The crop is now being researched due to its exceptionally high levels (up to 45%) of omega-3 fatty acids, which is uncommon in vegetable sources. [http://en.wikipedia.org/wiki/Camelina\_sativa]

### **GOLDSADDLE GOATFISH**

FTC B3922

BT GOATFISH [B2650]
UF parupeneus cyclostomus
AI <SCIFAM>Mullidae [ITIS 169406]

<SCINAM>Parupeneus cyclostomus (Lacepède, 1801) [ITIS 169456] <SCINAM>Parupeneus cyclostomus (Lacepède, 1801) [Fishbase 2004 5990] <SCINAM>Parupeneus cyclostomus (Lacepède 1801) [FAO ASFIS RPY]

<SCINAM>Parupeneus cyclostomus [2010 FDA Seafood List]

#### **GOLD-STRIPED SNAPPER**

FTC B1982

BT SNAPPER [B1510] UF lutjanus lutjanus

Al <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus lutjanus Bloch, 1790 [ITIS 168888] <SCINAM>Lutjanus lutjanus Bloch, 1790 [Fishbase 2004 159] <SCINAM>Lutjanus lutjanus Bloch, 1790 [FAO ASFIS LJL] <SCINAM>Lutjanus lutjanus [2010 FDA Seafood List]

#### gombo

USE OKRA [B1241]

#### gonorynchiformes

USE FISH, GONORYNCHIFORM [B2543]

#### good grade

USE SELECT GRADE [Z0011]

#### good source of label claim

USE "SOURCE OF" LABEL CLAIM [P0134]

#### good source of, label claim

USE "SOURCE OF" LABEL CLAIM [P0134]

#### goodoo

USE MURRAY COD [B3369]

#### **GOOSE**

FTC B1253

BT POULTRY OR GAME BIRD [B1563]

UF branta spp.

AI <SCIFAM>Anatidae [ITIS 174983]

<SCIGEN>Branta Scopoli, 1769 [ITIS 174998]

## **GOOSE BARNACLE**

FTC B3552

BT BARNACLE [B2127] UF lepas anserifera

SCIFAM>Lepadidae Darwin, 1852 [ITIS 89559]

<SCINAM>Lepas anserifera Linnaeus, 1758 [ITIS 89566]

## goose barnacles

USE BARNACLE [B2127]

## goose plum

USE AMERICAN PLUM [B2670]

### **GOOSEBERRY**

FTC B1394

BT BERRY, RIBES [B1159]

UF ribes uva-crispa

AI <SCIFAM>Grossulariaceae [ITIS 24094]

<SCINAM>Ribes uva-crispa L. [ITIS 504800]
<SCINAM>Ribes uva-crispa L. [GRIN 31874]
<SCINAM>Ribes uva-crispa L. [PLANTS PHINAM

<SCINAM>Ribes uva-crispa L. [PLANTS RIUV80] <SCINAM>Ribes uva-crispa L. var. sativum DC. [PLANTS RIUVS] <SCINAM>Ribes uva-crispa L. [EuroFIR-NETTOX 2007 244]

<SCINAM>Ribes uva-crispa L. [DPNL 2003 12580]

<MANSFELD>17095

### **GOOSEFISH**

FTC B4073

BT GOOSEFISH FAMILY [B2405]

UF amercan angler
UF lophius americanus

Al <SCIFAM>Lophiidae [ITIS 164497]

<SCINAM>Lophius americanus Valenciennes in Cuvier and Valenciennes, 1837 [ITIS 164499]

<SCINAM>Lophius americanus Valenciennes, 1837 [Fishbase 2004 532] <SCINAM>Lophius americanus Valenciennes, 1837 [FAO ASFIS ANG] <SCINAM>Lophius americanus Valenciennes, 1837 [CEC 1993 1180]

<SCINAM>Lophius americanus [2010 FDA Seafood List]

## **GOOSEFISH FAMILY**

FTC B2405

BT FISH, LOPHIIFORM [B2404]

UF lophiidae

AI <SCIFAM>Lophiidae [ITIS 164497] <SCIFAM>Lophiidae [FAO ASFIS ANF] <SCIFAM>Lophiidae [CEC 1993 1179]

#### goosefoot, white

USE LAMB'S QUARTER [B1681]

## gooseneck sorgho

USE SORGHUM [B1448]

goraka

USE SWEET GARCINIA [B2780]

#### gorgon nut

USE EURYALE [B2524]

### gossypium herbaceum

USE LEVANT COTTON [B3738]

### gossypium hirsutum

USE UPLAND COTTON [B3739]

## gossypium spp.

USE COTTON [B1210]

### **GOULD'S FLYING SQUID**

FTC B3704

BT FLYING SQUID [B3693] UF nototodarus gouldi

AI <SCIFAM>Ommastrephidae Steenstrup, 1857 [ITIS 82514] <SCINAM>Nototodarus gouldi (McCoy, 1888) [ITIS 556308] <SCINAM>Nototodarus gouldi (McCoy 1888) [FAO ASFIS NDG]

## gouramy

USE CROAKING GOURAMI [B2423]

## **GOURD**

FTC B1719

BT SQUASH, GOURD OR PUMPKIN [B2091]

UF cucurbitaceae

Al <SCIFAM>Cucurbitaceae [ITIS 22337]

A gourd is a plant of the family \$i\$Cucurbitaceae\$/i\$. Gourd is occasionally used to describe crops like cucumbers, squash, luffas, and melons. The term gourd, however, can more specifically refer to the plants of the two \$i\$Cucurbitaceae\$/i\$ genera \$i\$Lagenaria\$/i\$ and \$i\$Cucurbita\$/i\$, or also to their hollow, dried-out shell.[A gourd is a plant of the family Cucurbitaceae. Gourd is occasionally used to describe crops like cucumbers, squash, luffas, and melons.[1] The term gourd, however, can more specifically refer to the plants of the two Cucurbitaceae genera Lagenaria and Cucurbita[citation needed], or also to their hollow, dried-out shell.[]

## gourd, squash or pumpkin

USE SQUASH, GOURD OR PUMPKIN [B2091]

### **GOURD/SQUASH FAMILY**

FTC B4460

BT PLANT ACCORDING TO FAMILY [B3357]

**UF** cucurbitaceae

#### **GOVERNOR'S PLUM**

FTC B2789

BT PLUM [B1206] UF batoka plum

UF flacourtia hirtiuscula
UF flacourtia indica
UF flacourtia latifolia
UF flacourtia ramontchi
UF flacourtia sepiaria
UF gmelina indica
UF indian plum
UF madagascar plum

Al <SCIFAM>Flacourtiaceae [ITIS 22020]

<SCINAM>Flacourtia indica (Burm. f.) Merr. [ITIS 502628] <SCINAM>Flacourtia indica (Burm. f.) Merr. [GRIN 17118] <SCINAM>Flacourtia indica (Burm. f.) Merr. [PLANTS FLIN] <SCINAM>Flacourtia indica (Burm. fil.) Merr. [DPNL 2003 9837]

### **GRADE A, EUROPE**

FTC Z0150

BT GRADE OF MEAT, EUROPE [Z0065]

## GRADE E, EUROPE

FTC Z0066

BT GRADE OF MEAT, EUROPE [Z0065]

UF meat grade e

## **GRADE O, EUROPE**

FTC Z0069

BT GRADE OF MEAT, EUROPE [Z0065]

UF meat grade o

## **GRADE OF MEAT**

FTC Z0064

BT ADJUNCT CHARACTERISTICS OF MEAT, POULTRY OR FISH [Z0049]

SN Use the appropriate narrower term only if meat is the first or sole ingredient of a food product.

## **GRADE OF MEAT NOT KNOWN**

FTC Z0019

BT GRADE OF MEAT [Z0064]

# GRADE OF MEAT, EUROPE

FTC Z0065

BT GRADE OF MEAT [Z0064]

# **GRADE OF MEAT, MIXTURE**

FTC Z0053

BT GRADE OF MEAT, EUROPE [Z0065]

## **GRADE OF MEAT, MIXTURE**

FTC Z0053

BT GRADE OF MEAT, U.S. [Z0007]

### **GRADE OF MEAT, U.S.**

**FTC** Z0007

BT GRADE OF MEAT [Z0064]

#### **GRADE P. EUROPE**

**FTC** Z0070

BT GRADE OF MEAT, EUROPE [Z0065]

UF meat grade p

#### **GRADE R, EUROPE**

**FTC** Z0068

BT GRADE OF MEAT, EUROPE [Z0065]

UF meat grade r

## **GRADE U, EUROPE**

FTC Z0067

вт GRADE OF MEAT, EUROPE [Z0065]

UF meat grade u

## **GRAIN**

BT GRAIN OR SEED-PRODUCING PLANT [B1047]

### **GRAIN ADDED**

FTC

вт FOOD ADDED [H0180]

flour added

## **GRAIN OR GRAIN PRODUCT (EUROFIR)**

вт **EUROFIR FOOD CLASSIFICATION [A0777]** RT GRAIN OR STARCH PRODUCT (US CFR) [A0125]

RT CEREALS AND CEREAL PRODUCTS (CIAA) [A0457]

06 GRAINS AND GRAIN PRODUCTS (EUROCODE2) [A0729] RT 50220000 - CEREAL/GRAIN/PULSE PRODUCTS (GS1 GPC) [A0960] RT

0500000 - 5. CEREALS (EC) [A1240] RT

UF cereal product

> This group includes: grains and their milled products obtained from members of the grass family; dough products obtained from grain, such as pasta and breads; breakfast cereals; savoury and sweet products and dishes in which grain products are considered the predominant constituent; substitute flours and other starch products obtained from non-cereal sources. It excludes sweet corn when eaten as a vegetable.

## **GRAIN OR SEED-PRODUCING PLANT**

FTC: R1047

ΑI

BT PLANT USED AS FOOD SOURCE [B1347]

## **GRAIN OR STARCH PRODUCT (US CFR)**

A0125 FTC.

PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270] BT

RT GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]

RT 50220000 - CEREAL/GRAIN/PULSE PRODUCTS (GS1 GPC) [A0960]

ΑI Any form of whole or milled grain, prepared grain product or starch containing product derived from non-grain sources. [FDA CFSAN 1995]

### **GRAINS OF PARADISE**

B2061

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF amomum granum-paradisii UF amomum melegueta

Al <SCIFAM>Zingiberaceae

<SCINAM>Aframomum melegueta (Rosc.) K. Schum. [NETTOX]

<GRIN>101012 <MANSFELD>3309

## **GRAINS-OF-PARADISE**

FTC B4352

BT AFRAMOMUM [B2760]
UF aframomum melegueta
UF alligator pepper
UF guinea grains
UF guinea pepper

Al <SCIFAM>Zingiberaceae [ITIS 42392]

<SCINAM>Aframomum melegueta Schumann [ITIS 506501] <SCINAM>Aframomum melegueta K. Schum. [GRIN 101012] <SCINAM>Aframomum melegueta Schum. [PLANTS AFME]

<SCINAM>Aframomum melegueta K.Schum. [EuroFIR-NETTOX 2007 4]

<SCINAM>Aframomum melegueta K.Schum. [DPNL 2003 7215]

\$i\$Aframomum melegueta\$/i\$ is a species in the ginger family, \$i\$Zingiberaceae\$/i\$. This spice, commonly known as grains of paradise, melegueta pepper, alligator pepper, Guinea grains or Guinea pepper, is obtained from the ground seeds; it gives a pungent, peppery flavour.[http://en.wikipedia.org/wiki/Aframomum\_melegueta]

### granadilla

USE PASSION FRUIT [B1634]

#### granite garcinia

USE GARCINIA [B2803]

## granite mangosteen

USE GARCINIA [B2803]

### granola bar

USE CEREAL BAR (EUROFIR) [A1330]

### granule, food

USE WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 0.3-1.5 CM. [E0140]

### **GRANULES**

FTC E0163

BT POWDER [E0162]

SN Use to index granules for oral solution.

## GRAPE

FTC B1329

BT OIL-PRODUCING PLANT [B1017]

UF vitis spp.

AI <SCIFAM>Vitaceae [ITIS 28600] <SCIGEN>Vitis L. [ITIS 28606] <SCIGEN>Vitis L. [PLANTS VITIS] <SCINAM>Vitis [DPNL 2003 13866]

## **GRAPE**

FTC B1329

BT BERRY [B1231]

# GRAPE, CONCORD

FTC B2122

BT GRAPE, FOX [B2001]

UF concord grape

UF vitis labrusca var. concord

AI <SCIFAM>Vitaceae [ITIS 28600]

<SCINAM>Vitis labrusca L. [ITIS 28608] <SCINAM>Vitis labrusca L. [GRIN 41879]

```
<SCINAM>Vitis labrusca L. [PLANTS VILA8]
<SCINAM>Vitis labrusca L. [DPNL 2003 13867]
```

Concord grapes are a cultivar derived from the grape species Vitis labrusca (a.k.a. fox grape) which are used as table grapes, wine grapes and juice grapes.[http://en.wikipedia.org/wiki/Concord\_grape]

## **GRAPE, CORINTH**

FTC. B2038

BT GRAPE, EUROPEAN [B2121]

UF black corinth grape

UF

<SCIFAM>Vitaceae [ITIS 28600]

<SCINAM>Vitis vinifera L. [ITIS 28629] <SCINAM>Vitis vinifera L. [GRIN 41905] <SCINAM>Vitis vinifera L. [PLANTS VIVI5]

<SCINAM>Vitis vinifera L. ssp. vinifera [EuroFIR-NETTOX 2007 301]

<SCINAM>Vitis vinifera L. [DPNL 2003 13868]

<MANSFELD>3182

The Zante currant (in the United States), or currant (in other English-speaking countries) are dried berries of small, sweet, seedless grape variety Black Corinth (Vitis vinifera).[http://en.wikipedia.org/wiki/Black\_Corinth] Unprocessed currants must be obtained from grapes of the varieties (cultivars) Vitis vinifera L. Black Corinth.[http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:1999:192:0021:0032:EN:PDF]

#### **GRAPE, EUROPEAN**

**FTC** B2121

BT **GRAPE [B1329]** UF european grape UF vitis vinifera

<SCIFAM>Vitaceae [ITIS 28600] ΑI

<SCINAM>Vitis vinifera L. [ITIS 28629] <SCINAM>Vitis vinifera L. [GRIN 41905] <SCINAM>Vitis vinifera L. [PLANTS VIVI5]

<SCINAM>Vitis vinifera L. ssp. vinifera [EuroFIR-NETTOX 2007 301] <SCINAM>Vitis vinifera L. [DPNL 2003 13868]

<MANSFELD>3182

## **GRAPE, FOX**

**FTC** B2001

BT **GRAPE [B1329]** UF fox grape UF vitis labrusca UF vitis labruscana

ΑI <SCIFAM>Vitaceae [ITIS 28600]

<SCINAM>Vitis labrusca L. [ITIS 28608] <SCINAM>Vitis labrusca L. [GRIN 41879] <SCINAM>Vitis labrusca L. [PLANTS VILA8] <SCINAM>Vitis labrusca L. [DPNL 2003 13867]

## **GRAPE, MUSCADINE**

FTC B2123

вт **GRAPE [B1329]** UF grape, scuppernong UF muscadine grape UF muscadinia rotundifolia UF scuppernong grape UF vitis rotundifolia

<SCIFAM>Vitaceae [ITIS 28600] ΑI

<SCINAM>Vitis rotundifolia Michx. [ITIS 28609] <SCINAM>Vitis rotundifolia Michx. [GRIN 41895] <SCINAM>Vitis rotundifolia Michx. [PLANTS VIRO3]

<SCINAM>Vitis rotundifolia Michx. var. rotundifolia [PLANTS VIROR]

Muscadines are a grapevine species native to the present-day southeastern United States that has been extensively cultivated since the 16th Century.[http://en.wikipedia.org/wiki/Muscadine]

## **GRAPE, MUSCAT**

FTC R1178

BT GRAPE, EUROPEAN [B2121] UF muscat grape

Al <SCIFAM>Vitaceae [ITIS 28600]

<SCINAM>Vitis vinifera L. [ITIS 28629] <SCINAM>Vitis vinifera L. [GRIN 41905] <SCINAM>Vitis vinifera L. [PLANTS VIVI5]

<SCINAM>Vitis vinifera L. ssp. vinifera [EuroFIR-NETTOX 2007 301]

<SCINAM>Vitis vinifera L. [DPNL 2003 13868]

<MANSFELD>3182

The Muscat variety of grapes of the species Vitis vinifera is widely grown for wine, raisins and table

grapes.[http://en.wikipedia.org/wiki/Muscat\_grape]

Unprocessed dried muscatel grapes must be obtained from grapes of the varieties (cultivars) Vitis vinifera L. muscatel.[http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:1999:192:0021:0032:EN:PDF]

#### **GRAPE, ONDERDONK**

FTC B2124

BT GRAPE [B1329]
UF onderdonk grape
UF summer grape
UF vitis aestivalis

Al <SCIFAM>Vitaceae [ITIS 28600]

<SCINAM>Vitis aestivalis Michx. [ITIS 28607] <SCINAM>Vitis aestivalis Michx. [GRIN 311851] <SCINAM>Vitis aestivalis Michx. [PLANTS VIAE]

## grape, scuppernong

USE GRAPE, MUSCADINE [B2123]

#### GRAPE, SULTANA

FTC B1072

BT GRAPE, EUROPEAN [B2121]

UF sultana

Al <SCIFAM>Vitaceae [ITIS 28600]

<SCINAM>Vitis vinifera L. [ITIS 28629] <SCINAM>Vitis vinifera L. [GRIN 41905] <SCINAM>Vitis vinifera L. [PLANTS VIVI5]

<SCINAM>Vitis vinifera L. ssp. vinifera [EuroFIR-NETTOX 2007 301]

<SCINAM>Vitis vinifera L. [DPNL 2003 13868]

<MANSFELD>3182

The sultana (also called the sultanina) is a type of white, seedless grape assumed to originate from the Turkish, Greek, or Iranian area. [http://en.wikipedia.org/wiki/Sultana (grape)]

Unprocessed sultanas must be obtained from grapes of the varieties (cultivars) Vitis vinifera L. Apyrena.[http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:1999:192:0021:0032:EN:PDF]

## **GRAPE, THOMPSON SEEDLESS**

FTC B1045

BT GRAPE, SULTANA [B1072]

UF thompson seedless grape

AI <SCIFAM>Vitaceae [ITIS 28600]

<SCINAM>Vitis vinifera L. [ITIS 28629]

<SCINAM>Vitis vinifera L. [GRIN 41905]

<SCINAM>Vitis vinifera L. [PLANTS VIVI5]

<SCINAM>Vitis vinifera L. ssp. vinifera [EuroFIR-NETTOX 2007 301]

<SCINAM>Vitis vinifera L. [DPNL 2003 13868]

<MANSFELD>3182

The sultana grape is cultivated in the United States under the name Thompson Seedless, named after William Thompson, a viticulturist who was an early grower in California and is sometimes credited with the variety's introduction.[http://en.wikipedia.org/wiki/Thompson\_Seedless]

### grape, wild

USE WILD GRAPE [B2825]

### **GRAPEFRUIT**

FTC B1507

BT CITRUS FAMILY [B1139]

UF citrus paradisi UF citrus x paradisi AI <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus X paradisi Macfad. (pro sp.) [ITIS 28887]

<SCINAM>Citrus paradisi Macfad. [GRIN 10772]

<SCINAM>Citrus xparadisi Macfad. (pro sp.) [PLANTS CIPA3]

<SCINAM>Citrus x paradisi Macfad. [DPNL 2003 8706]

<MANSFELD>7654

#### **GRAPEFRUIT AND ORANGE**

FTC B1028

BT GRAPEFRUIT [B1507]
UF orange and grapefruit

#### **GRAPEFRUIT AND ORANGE**

FTC B1028

BT ORANGE [B1339]

### grapefruit and pineapple

**USE** PINEAPPLE AND GRAPEFRUIT [B1246]

### grapple plant

USE DEVIL'S CLAW [B2050]

#### grapsidae

USE SHORE, MARSH AND TALON CRAB FAMILY [B2220]

### **GRASS CARP**

FTC B2867

BT CARP OR MINNOW FAMILY [B1921]

UF ctenopharyngodon idella

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Ctenopharyngodon idella (Valenciennes in Cuvier and Valenciennes, 1844) [ITIS 163537]

<SCINAM>Ctenopharyngodon idella (Valenciennes, 1844) [Fishbase 2004 79] <SCINAM>Ctenopharyngodon idella (Valenciennes, 1844) [CEC 1993 324]

## **GRASS GOBY**

FTC B3940

BT ZOSTERISESSOR [B3939]
UF zosterisessor ophiocephalus
AI <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Zosterisessor ophiocephalus (Pallas, 1814) [ITIS 172086]

<SCINAM>Zosterisessor ophiocephalus (Pallas, 1814) [Fishbase 2004 13018] <SCINAM>Zosterisessor ophiocephalus (Pallas, 1814) [FAO ASFIS GBO] <SCINAM>Zosterisessor ophiocephalus (Pallas, 1811) [CEC 1993 1050]

### **GRASS PICKEREL**

FTC B3872

BT PIKE FAMILY [B1826]
UF esox americanus vermiculatus
AI <SCIFAM>Esocidae [ITIS 162137]

<SCINAM>Esox americanus vermiculatus Lesueur, 1846 [ITIS 162142] <SCINAM>Esox americanus vermiculatus Lesueur, 1846 [Fishbase 2004 2710]

<SCINAM>Esox americanus vermiculatus Lesueur [CEC 1993 281] <SCINAM>Esox americanus vermiculatus [2010 FDA Seafood List]

### **GRASS SHRIMP**

FTC B2480

BT PALAEMONID SHRIMP FAMILY [B1163]

UF common american prawn
UF common grass shrimp
UF marsh grass shrimp
UF marsh shrimp
UF palaemonetes vulgaris

Al <SCIFAM>Palaemonidae Rafinesque, 1815 [ITIS 96213]

<SCINAM>Palaemonetes vulgaris (Say, 1818) [ITIS 96391]

<SCINAM>Palaemonetes vulgaris (Say, 1818) [FAO ASFIS PVV] <SCINAM>Palaemonetes vulgaris [2010 FDA Seafood List]

#### GRASSHOPPER

FTC B2496

BT INSECT [B1220]

UF caelifera

AI <SCISUBORD>Caelifera [ITIS 102161]

The grasshopper is an insect of the suborder Caelifera in the order Orthoptera. To distinguish it from bush crickets or katydids, it is sometimes referred to as the short-horned grasshopper. Species that change colour and behaviour at high population densities are called locusts.[http://en.wikipedia.org/wiki/Grasshopper]

## **GRATED CHEESE FOOD**

FTC A0291

BT PROCESSED CHEESE PRODUCT (US CFR) [A0282]

Al Cheese product made with other dairy ingredients, with or without emulsifiers, with or without the aid of heat. It is a uniformly blended, partially dehydrated, powdered or granular mixture (adapted from 21 CFR 133.147 (grated american cheese food)).

### grated coarsely

USE DIVIDED INTO PIECES, THICKNESS < 0.3 CM. [E0100]

#### grating cheese

USE EXTRA HARD CHEESE (CODEX) [A0310]

### gravy added

USE PACKED IN GRAVY OR SAUCE [K0034]

#### gravy or sauce

USE SAVOURY SAUCE (EUROFIR) [A0862]

## **GRAVY OR SAUCE (US CFR)**

FTC A0286

BT DRESSING, CONDIMENT, GRAVY OR SAUCE (US CFR) [A0105]

RT SAVOURY SAUCE (EUROFIR) [A0862]

RT 0600 SOUPS, SAUCES, AND GRAVIES (USDA SR) [A1276]

UF sauce or gravy

Nonstandardized food product used as a meal accompaniment and consisting of a mixture of fats or oils, starch, liquid and other optional ingredients specified by the recipe; excludes condiment sauce (q.v.) and tomato or spaghetti sauce, which are vegetable products.

### gravy, condiment, dressing or sauce

USE DRESSING, CONDIMENT, GRAVY OR SAUCE (US CFR) [A0105]

### gray ephedra

ΑI

USE NEVADA JOINTFIR [B2049]

## **GRAY MULLET**

FTC B1287

BT MULLET FAMILY [B1782]

UF mugil spp.

AI <SCIFAM>Mugilidae [ITIS 170333]

<SCIGEN>Mugil Linnaeus, 1758 [ITIS 170334]

## GRAY PLUM

FTC B2828

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF guinea-plum
UF parinari excelsa
UF parinari holstii
UF parinarium

Al <SCINAM>Parinari excelsa Sabine [GRIN 26769]

#### **GRAY SEATROUT**

**FTC** B2375

BT SEATROUT [B2657]

UF acaupa

UF cynoscion regalis UF cynoscion acoupa UF gray weakfish

<SCIFAM>Sciaenidae [ITIS 169237] ΑI

<SCINAM>Cynoscion regalis (Bloch and Schneider, 1801) [ITIS 169241] <SCINAM>Cynoscion regalis (Bloch & Schneider, 1801) [Fishbase 2004 406] <SCINAM>Cynoscion regalis (Bloch & Schneider, 1801) [FAO ASFIS STG] <SCINAM>Cynoscion regalis (Bloch and Schneider, 1801) [CEC 1993 717]

<SCINAM>Cynoscion regalis [2010 FDA Seafood List]

#### gray sharks

GREY SHARKS [B3526] USE

#### **GRAY SNAPPER**

FTC B1168

RT SNAPPER [B1510] UF lutjanus griseus

<SCIFAM>Lutjanidae [ITIS 168845] ΑI

<SCINAM>Lutjanus griseus (Linnaeus, 1758) [ITIS 168848] <SCINAM>Lutjanus griseus (Linnaeus, 1758) [Fishbase 2004 266] <SCINAM>Lutjanus griseus (Linnaeus, 1758) [FAO ASFIS LJI] <SCINAM>Lutjanus griseus [2010 FDA Seafood List]

<SCINAM>Lutjanus griseus [FDA RFE 2010 31]

#### **GRAY SOLE**

FTC

BT **RIGHTEYE FLOUNDER FAMILY [B1856]** 

UF glyptocephalus cynoglossus

UF sole, gray UF witch flounder

ΑI <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Glyptocephalus cynoglossus (Linnaeus, 1758) [ITIS 172873] <SCINAM>Glyptocephalus cynoglossus (Linnaeus, 1758) [Fishbase 2004 26] <SCINAM>Glyptocephalus cynoglossus (Linnaeus, 1758) [FAO ASFIS WIT] <SCINAM>Glyptocephalus cynoglossus (Linnaeus, 1758) [CEC 1993 1114] <SCINAM>Glyptocephalus cynoglossus [2010 FDA Seafood List]

<SCINAM>Glyptocephalus cynoglossus [FDA RFE 2010 19]

## gray weakfish

**GRAY SEATROUT [B2375]** USE

### **GRAYLING**

FTC B2711

BT GRAYLING [B4045] UF thymallus thymallus

<SCIFAM>Salmonidae [ITIS 161931] ΑI

<SCINAM>Thymallus thymallus (Linnaeus, 1758) [ITIS 162022] <SCINAM>Thymallus thymallus (Linnaeus, 1758) [Fishbase 2004 4605] <SCINAM>Thymallus thymallus (Linnaeus, 1758) [FAO ASFIS TLV] <SCINAM>Thymallus thymallus (Linnaeus, 1758) [CEC 1993 262]

### **GRAYLING**

**FTC** B4045

BT TROUT AND SALMON FAMILY [B1129]

UF thymallus spp.

<SCIFAM>Salmonidae [ITIS 161931] ΑI

<SCIGEN>Thymallus Linck, 1790 [ITIS 162015]

#### **GREASE PROOF PAPER CONTAINER**

FTC M0337

PAPER CONTAINER, UNTREATED [M0334] BT

UF glassine

UF vegetable parchment

### **GREASY ROCKCOD**

FTC B1759

BT GROUPER [B1496] UF epinephelus tauvina UF tauvina grouper

<SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Epinephelus tauvina (Forsskål, 1775) [ITIS 167708] <SCINAM>Epinephelus tauvina (Forsskål, 1775) [Fishbase 2004 4461] <SCINAM>Epinephelus tauvina (Forsskål, 1775) [FAO ASFIS EPT]

<SCINAM>Epinephelus tauvina [2010 FDA Seafood List]

### great amberjack

USE YELLOWTAIL [B1534]

#### **GREAT ATLANTIC SCALLOP**

**FTC** B3481

BT SCALLOP [B1489] coquille saint-jacques UF pecten maximus

<SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611] ΑI <SCINAM>Pecten maximus (Linnaeus, 1758) [ITIS 79683] <SCINAM>Pecten maximus (Linnaeus, 1758) [FAO ASFIS SCE] <SCINAM>Pecten maximus (Linnaeus, 1758) [CEC 1993 1348] <SCINAM>Pecten maximus [2010 FDA Seafood List]

See also [http://www.marlin.ac.uk/species/pectenmaximus.htm]

## great britain

USE UNITED KINGDOM [R0222]

## **GREAT HAMMERHEAD**

FTC B2593

вт HAMMERHEAD SHARK [B2598]

UE hammerhead, great UF sphyrna mokarran

ΑI <SCIFAM>Sphyrnidae Gill, 1872 [ITIS 160497]

<SCINAM>Sphyrna mokarran (Rüppell, 1837) [ITIS 160515] <SCINAM>Sphyrna mokarran (Rüppell, 1837) [Fishbase 2004 914] <SCINAM>Sphyrna mokarran (Rüppell, 1837) [FAO ASFIS SPK] <SCINAM>Sphyrna mokarran [2010 FDA Seafood List]

great mediterranean scallop

**USE GREAT SCALLOP [B4146]** 

## **GREAT NORTHERN BEAN**

FTC B1027

BT PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]

## great pompano

USE PALOMETA [B2490]

## **GREAT SCALLOP**

FTC: B4146

SCALLOP [B1489] BT

UF great mediterranean scallop

UF pecten jacobaeus

<SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611] ΑI

<SCINAM>Pecten jacobaeus (Linnaeus, 1758) [FAO ASFIS SJA]

<SCINAM>Pecten jacobaeus (Linnaeus, 1758) [CEC 1993 1347] <SCINAM>Pecten jacobaeus [2010 FDA Seafood List]

#### **GREAT WHITE SHARK**

FTC B3525

BT CARCHARODON [B3523] UF carcharodon carcharias

UF maneater

Al <SCIFAM>Lamnidae Müller and Henle, 1838 [ITIS 159901]

<SCINAM>Carcharodon carcharias (Linnaeus, 1758) [ITIS 159903]
<SCINAM>Carcharodon carcharias (Linnaeus, 1758) [Fishbase 2004 751]
<SCINAM>Carcharodon carcharias (Linnaeus, 1758) [FAO ASFIS WSH]
<SCINAM>Carcharodon carcharias (Linnaeus, 1758) [CEC 1993 18]
<SCINAM>Carcharodon carcharias [2010 FDA Seafood List]

### great yellow gentian

USE YELLOW GENTIAN [B4335]

## **GREATER AMBERJACK**

FTC B2391

BT AMBERJACK [B2642]
UF amberjack, greater
UF seriola dumerili

AI <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Seriola dumerili (Risso, 1810) [ITIS 168689] <SCINAM>Seriola dumerili (Risso, 1810) [Fishbase 2004 1005] <SCINAM>Seriola dumerili (Risso, 1810) [FAO ASFIS AMB] <SCINAM>Seriola dumerili (Risso, 1810) [CEC 1993 650] <SCINAM>Seriola dumerili [2010 FDA Seafood List]

#### **GREATER GALANGAL**

FTC B2601

BT GALANGAL [B2971] UF alpinia galanga UF galangal UF galangale UF java root UF kha (spice) UF languas UF laos (spice) UF thai ginger

Al <SCIFAM>Zingiberaceae [ITIS 42392]

<SCINAM>Alpinia galanga (L.) Sw. [ITIS ] <SCINAM>Alpinia galanga (L.) Sw. [GRIN 2666] <SCINAM>Alpinia galanga (L.) Willd. [MANSFELD 3422]

## **GREATER KUDU**

FTC B4379

BT SPIRAL-HORNED BOVINE [B4375]

UF tragelaphus strepsiceros

AI <SCIFAM>Bovidae Gray, 1821 [ITIS 180704] <SCISUBFAM>Bovinae Gray, 1821 [ITIS 552332]

<SCINAM>Tragelaphus strepsiceros (Pallas, 1766) [ITIS 625134] <SCINAM>Tragelaphus strepsiceros Pallas, 1766 [MSW3 14200746]

## **GREATER LIZARDFISH**

FTC B3826

BT LIZARDFISH FAMILY [B2498]

UF saurida tumbil

AI <SCIFAM>Synodontidae [ITIS 162414]

<SCINAM>Saurida tumbil (Bloch, 1795) [ITIS 162414] <SCINAM>Saurida tumbil (Bloch, 1795) [Fishbase 2004 6479] <SCINAM>Saurida tumbil (Bloch, 1795) [FAO ASFIS LIG]

#### **GREATER PLANTAIN**

FTC B4334

BT PLANT FOR MEDICINAL USE [B3359]

UF broadleaf plantain
UF common plantain
UF plantago major

Al <SCIFAM>Plantaginaceae [ITIS 32869]

<SCINAM>Plantago major L. [ITIS 32887] <SCINAM>Plantago major L. [GRIN 28788] <SCINAM>Plantago major L. [PLANTS PLMA2] <SCINAM>Plantago major L. [DPNL 2003 12028]

Plantago major ("broadleaf plantain" or "greater plantain") is a species of Plantago, family Plantaginaceae. The plant is native to most of Europe and northern and central Asia,[1][2][3] but has widely naturalised elsewhere in the

world.

Plantago major is one of the most abundant and widely distributed medicinal crops in the world. A poultice of the

leaves can be applied to wounds, stings, and sores in order to facilitate healing and prevent

infection.[http://en.wikipedia.org/wiki/Plantago\_major]

#### **GREATER PLANTAIN**

FTC B4334

BT PLANTAIN [B3712]

#### **GREATER SANDEEL**

FTC B4010

BT SAND LANCE FAMILY [B1830]

UF hyperoplus lanceolatus

Al <SCIFAM>Ammodytidae [ITIS 171670]

<SCINAM>Hyperoplus lanceolatus (Le Sauvage, 1824) [ITIS 171682] <SCINAM>Hyperoplus lanceolatus (Le Sauvage, 1824) [Fishbase 2004 1374] <SCINAM>Hyperoplus lanceolatus (Le Sauvage, 1824) [CEC 1993 929]

## greater spotted dogfish

USE NURSEHOUND [B3517]

## greater yam

USE YAM, TROPICAL [B1181]

## great-headed garlic

USE BROADLEAF WILD LEEK [B3716]

## **GREAT-HEADED GARLIC**

FTC B3486

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF allium ampeloprasum

UF levant garlic UF wild leek

Al <SCIFAM>Alliaceae

<SCINAM>Allium ampeloprasum L., var. ampeloprasum [GRIN]

<GRIN>400394

## GREAT-HEADED GARLIC

FTC B3486

BT ALLIUM SPECIES [B4302]

## GREECE

FTC R0236

BT EUROPE, SOUTHERN [R0358]

SN US FDA 1995 Code: GR

## GREEK RUDD

FTC B3870

BT CARP OR MINNOW FAMILY [B1921]

UF scardinius graecus

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Scardinius graecus Stephanidis, 1937 [ITIS 690020]

<SCINAM>Scardinius graecus Stephanidis, 1937 [Fishbase 2004 26097] SCINAM>Scardinius graecus (Stephanidis, 1937) [CEC 1993 357]

## **GREEK SHEATFISH**

FTC B4068

BT SHEATFISH FAMILY [B2547]

UF silurus aristotelis

Al <SCIFAM>Siluridae Cuvier, 1816 [ITIS 164066]

<SCINAM>Silurus aristotelis Garman, 1890 [ITIS 681957]

<SCINAM>Silurus aristotelis (Agassiz, 1857) [Fishbase 2004 25303] <SCINAM>Silurus aristotelis (Agassiz, 1856) [CEC 1993 375]

### **GREEN ABALONE**

FTC B3536

BT ABALONE [B1408]
UF haliotis fulgens
UF southern green abalo

UF southern green abalone
AI <SCIFAM>Haliotididae F

<SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897]
<SCINAM>Haliotis fulgens Philippi, 1845 [ITIS 69500]
<SCINAM>Haliotis fulgens Philippi, 1845 [FAO ASFIS HRW]
<SCINAM>Haliotis fulgens [2010 FDA Seafood List]

#### **GREEN ASPARAGUS**

FTC B1604

BT ASPARAGUS [B1415]

#### **GREEN BEAN**

FTC B1371

BT PHASEOLUS VULGARIS, EDIBLE POD CULTIVAR [B1060]

UF snap bean
UF string bean
UF stringless bean

## **GREEN BEAN AND PINTO BEAN**

FTC B1753

BT PINTO BEAN [B1368]

UF shellie bean

## **GREEN BEAN AND PINTO BEAN**

FTC B1753

BT GREEN BEAN [B1371]

## **GREEN BELL PEPPER**

FTC B2629

BT BELL PEPPER OR SWEET PEPPER [B2628]

UF green pepper
UF pepper, immature
UF pepper, unripe

Al Unripe fruit of red or yellow bell pepper varieties.

### green cabbage

USE WHITE CABBAGE [B2071]

### **GREEN FLESH**

FTC Z0271

BT COLOR OF FRUIT OR VEGETABLE FLESH [Z0269]

### **GREEN FOXTAIL MILLET**

FTC B4244

BT FOXTAIL MILLET [B4243]
UF setaria italica subsp. viridis

Al <SCINAM>Setaria italica subsp. viridis (L.) Thell. [GRIN 430573]

#### green frog

USE EDIBLE FROG [B3463]

#### **GREEN GARDENSNAIL**

FTC B3661

BT LAND SNAIL [B1455]

UF helix aperta

Al <SCIFAM>Helicidae [ITIS 77903]

<SCINAM>Helix aperta Born, 1778 [ITIS 77905]

#### green gram bean

USE MUNG BEAN [B1395]

## **GREEN IGUANA**

FTC B3806

BT IGUANA [B2701]
UF common green iguana

UF iguana iguana

Al <SCIFAM>Iguanidae [ITIS 173930]

<SCINAM>Iguana iguana (Linnaeus, 1758) [ITIS 173930]

## **GREEN JACK**

FTC B2251

BT JACK [B1044]
UF caranx caballus
UF jack, green
UF jurel (green jack)
UF jurel bonito

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Caranx caballus Günther, 1868 [ITIS 168611]
<SCINAM>Caranx caballus Günther, 1868 [Fishbase 2004 1900]
<SCINAM>Caranx caballus Günther, 1868 [FAO ASFIS NXC]
<SCINAM>Caranx caballus [2010 FDA Seafood List]

## **GREEN KIDNEY BEAN**

FTC B1658

BT KIDNEY BEAN [B1113]
AI <SCINAM>Phaseolus vulgaris L.

## **GREEN MUSSEL**

FTC B3658

BT MUSSEL [B1223]
UF mytilus smaragdinus

Al <SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451] <SCINAM>Mytilus smaragdinus [CEC 1993 1364]

## **GREEN OLIVE**

FTC B1169

BT OLIVE [B1299]

## green onion

USE SCALLION [B1478]

## green or wax bean

USE PHASEOLUS VULGARIS, EDIBLE POD CULTIVAR [B1060]

## **GREEN OYSTER**

FTC B4180

BT MUSHROOM [B1467]

UF late fall oyster
UF mukitake

UF panellus serotinus

AI <SCINAM>Panellus serotinus (Pers.) Kühner, 1950 [INDEX FUNGORUM 433470]

#### green pea

**USE** PEA [B1338]

#### green pepper

USE GREEN BELL PEPPER [B2629]

### green pollack

USE EUROPEAN POLLOCK [B3877]

#### **GREEN ROCK LOBSTER**

FTC B3606

BT JASID SPINY LOBSTER [B3607]

UF jasus verreauxi

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Jasus verreauxi (H. Milne-Edwards, 1851) [ITIS 552957] <SCINAM>Jasus verreauxi (H. Milne Edwards, 1851) [FAO ASFIS LOG] <SCINAM>Jasus verreauxi (Milne Edwards, 1851) [CEC 1993 1250]

<SCINAM>Jasus verreauxi [2010 FDA Seafood List]

#### Green S

USE GREENS S [B3112]

#### **GREEN SAPOTE**

FTC B4239

SAPOTE [B1694]
UF pouteria

UF pouteria viridis
AI <SCIFAM>Sapota

<SCIFAM>Sapotaceae [ITIS 23802] <SCINAM>Pouteria viridis (Pittier) Cronq. [ITIS 505963] <SCINAM>Pouteria viridis (Pittier) Cronquist [GRIN 102619]

<SCINAM>Pouteria viridis (Fittier) Cronquist [GKIN 102019]
<SCINAM>Pouteria viridis (Pittier) Cronquist [PLANTS POVI21]

### **GREEN SKIN**

FTC Z0280

BT COLOR OF FRUIT OR VEGETABLE SKIN [Z0278]

## **GREEN STRAWBERRY**

FTC B3335

BT STRAWBERRY [B1393]

UF fragaria viridis

AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Fragaria viridis Weston [GRIN 268]

<SCINAM>Fragaria viridis Duchesne [DPNL 2003 9867]

## **GREEN STURGEON**

FTC B1972

BT STURGEON [B1465] UF acipenser medirostris

Al <SCIFAM>Acipenseridae [ITIS 161064]

<SCINAM>Acipenser medirostris Ayres, 1854 [ITIS 161067]
<SCINAM>Acipenser medirostris Ayres, 1854 [Fishbase 2004 2592]
<SCINAM>Acipenser medirostris Ayres, 1854 [FAO ASFIS AAM]
<SCINAM>Acipenser medirostris Ayres, 1854 [CEC 1993 130]
<SCINAM>Acipenser medirostris [2010 FDA Seafood List]

## **GREEN TIGER PRAWN**

FTC B3493

BT PENAEID SHRIMP FAMILY [B1081]

UF penaeus semisulcatus

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Penaeus semisulcatus de Haan, 1844 [ITIS 95644] <SCINAM>Penaeus semisulcatus De Haan, 1844 [FAO ASFIS TIP] <SCINAM>Penaeus semisulcatus de Haan, 1844 [CEC 1993 1213] <SCINAM>Penaeus semisulcatus [2010 FDA Seafood List]

### **GREEN TURTLE**

FTC B2412

BT TURTLE [B1242]
UF chelonia mydas

#### GREEN: NUTRIENT, DIET SUPPLEMENT, ANTI-CAKING AGENT (CODEX)

FTC A0427

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### **GREEN-BACK HORSE MACKEREL**

FTC B3956

BT SAUREL [B1090]
UF greenback scad
UF trachurus declivis

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Trachurus declivis (Jenyns, 1841) [ITIS 168596] <SCINAM>Trachurus declivis (Jenyns, 1841) [Fishbase 2004 372] <SCINAM>Trachurus declivis (Jenyns, 1841) [FAO ASFIS HMG] <SCINAM>Trachurus declivis (Jenyns, 1841) [CEC 1993 657] <SCINAM>Trachurus declivis [2010 FDA Seafood List]

#### greenback scad

USE GREEN-BACK HORSE MACKEREL [B3956]

#### greenbone

USE NEW ZEALAND BUTTERFISH [B4289]

# greenfish

USE MURRAY COD [B3369]

## **GREENGAGE PLUM**

FTC B1675

BT DAMSON PLUM [B1662]
UF prunus insititia var. italica

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus domestica subsp. italica (Borkh.) Gams ex Hegi [GRIN 448303] <SCINAM>Prunus domestica L. ssp. italica (Borkh.) Hegi [EuroFIR-NETTOX 2007 227] <SCINAM>Prunus domestica L. subsp. italica (Borkh.) Gams [DPNL 2003 12273]

<MANSFELD>9343

The Greengage (Prunus domestica subsp. italica or the Reine Claude) is an edible drupaceous fruit, a cultivar of the plum.[http://en.wikipedia.org/wiki/Greengage]

## **GREENLAND**

FTC R0521

BT EUROPE, NORDIC COUNTRIES [R0360]

### GREENLAND

FTC R0231

BT ATLANTIC OCEAN ISLANDS [R0352]

SN US FDA 1995 Code: GL

#### **GREENLAND COCKLE**

FTC B3651

BT COCKLE [B1317]

UF greenland smoothcockle UF serripes groenlandicus

Al <SCIFAM>Cardiidae Lamarck, 1809 [ITIS 80865]

<SCINAM>Serripes groenlandicus (Mohr, 1786) [ITIS 80879] <SCINAM>Serripes groenlandicus [2010 FDA Seafood List]

<SCINAM>Serripes groenlandicus (Bruguière, 1789) [WoRMS AphialD: 139015]

#### **GREENLAND COD**

 FTC
 B2865

 BT
 COD [B1423]

 UF
 gadus ogac

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] <SCINAM>Gadus ogac Richardson, 1836 [ITIS 164717]

<SCINAM>Gadus ogac Richardson, 1836 [Fishbase 2004 309] SCINAM>Gadus ogac Richardson, 1836 [FAO ASFIS GRC] SCINAM>Gadus ogac Richardson, 1836 [CEC 1993 442]

<SCINAM>Gadus ogac [2010 FDA Seafood List]

## **GREENLAND HALIBUT**

FTC B1589

BT HALIBUT [B1532]
UF black halibut
UF greenland turbot
UF halibut, greenland

UF reinhardtius hippoglossoides

UF turbot, greenland

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Reinhardtius hippoglossoides (Walbaum, 1792) [ITIS 172930] <SCINAM>Reinhardtius hippoglossoides (Walbaum, 1792) [Fishbase 2004 516] <SCINAM>Reinhardtius hippoglossoides (Walbaum, 1792) [FAO ASFIS GHL] <SCINAM>Reinhardtius hippoglossoides (Walbaum, 1792) [CEC 1993 1135]

<SCINAM>Reinhardtius hippoglossoides [2010 FDA Seafood List]

## **GREENLAND SHARK**

FTC B4108

BT SLEEPER SHARK [B4107]

UF ground shark
UF sleeper shark

UF somniosus microcephalus

Al <SCIFAM>Somnosidae Jordan, 1888 [ITIS 649695]

<SCINAM>Somniosus microcephalus (Bloch and Schneider, 1801) [ITIS 160611] <SCINAM>Somniosus microcephalus (Bloch & Schneider, 1801) [Fishbase 2004 138] <SCINAM>Somniosus microcephalus (Bloch & Schneider, 1801) [FAO ASFIS GSK] <SCINAM>Somniosus microcephalus (Bloch and Schneider, 1801) [CEC 1993 62]

# greenland smoothcockle

USE GREENLAND COCKLE [B3651]

# greenland turbot

USE GREENLAND HALIBUT [B1589]

# GREENLING

FTC B1431

BT GREENLING FAMILY [B1811]

UF hexagrammos spp.

AI <SCIFAM>Hexagrammidae [ITIS 167108]

<SCIGEN>Hexagrammos Tilesius, 1810 [ITIS 167109]

### **GREENLING FAMILY**

FTC B1811

BT FISH, SCORPAENIFORM [B2265]

UF hexagrammidae

Al <SCIFAM>Hexagrammidae [ITIS 167108]

### green-lipped mussel

USE NEW ZEALAND GREEN MUSSEL [B1963]

#### **GREENS S**

FTC B3112

BT FOOD ADDITIVE [B2972]

UF E 142 UF Green S UF INS 142

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 142. Codex: INS 142.

#### **GREENS S ADDED**

FTC H0537

BT FOOD ADDITIVE ADDED [H0399]

### GRENADA

FTC R0226

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: GD

### GRENADIER

FTC B2897

BT GRENADIER FAMILY [B2899]

UF macrourus spp.

Al <SCIFAM>Macrouridae Gilbert and Hubbs, 1916 [ITIS 165332]

<SCIGEN>Macrourus Bloch, 1786 [ITIS 165420]

### **GRENADIER FAMILY**

FTC B2899

BT FISH, GADIFORM [B1157]

UF macrouridae

Al <SCIFAM>Macrouridae Gilbert and Hubbs, 1916 [ITIS 165332]

<SCIFAM>Macrouridae [FAO ASFIS RTX] <SCIFAM>Macrouridae [CEC 1993 490]

## grenadine islands

USE SAINT VINCENT AND THE GRENADINES [R0475]

## gret morinda

USE INDIAN MULBERRY [B3470]

### GREWIA

FTC B2804

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF grewia spp.

AI <SCIFAM>Tiliaceae [ITIS 21511] <SCIGEN>Grewia L. [ITIS 500685] <SCIGEN>Grewia L. [PLANTS GREWI]

## grewia spp.

USE GREWIA [B2804]

### **GREY GURNARD**

FTC B2703

BT SEAROBIN FAMILY [B2235] UF chelidonichthys gurnardus

UF trigla gurnardus

AI <SCIFAM>Triglidae [ITIS 166972]

<SCINAM>Eutrigla gurnardus (Linnaeus, 1758) [ITIS 167044]

<SCINAM>Chelidonichthys gurnardus (Linnaeus, 1758) [Fishbase 2004 68]<SCINAM>Eutrigla gurnardus (Linnaeus, 1758) [FAO ASFIS GUG]<SCINAM>Eutrigla gurnardus (Linnaeus, 1758) [CEC 1993 1071]

# grey morwong

USE PORAE [B4287]

### **GREY OYSTER MUSHROOM**

FTC B4177

BT OYSTER MUSHROOM [B1632]

UF phoenix-tail mushroom UF pleurotus sajor-caju

UF usuhiratake

Al <SCINAM>Pleurotus sajor-caju (Fr.) Singer, 1951 [INDEX FUNGORUM 303982]

#### grey shark

USE TOPE SHARK [B2525]

#### **GREY SHARKS**

FTC B3526

BT REQUIEM SHARK FAMILY [B1916]

UF carcharhinus spp. UF gray sharks

Al <SCIFAM>Carcharhinidae Jordan and Evermann, 1896 [ITIS 160178]

<SCIGEN>Carcharhinus Blainville, 1816 [ITIS 160267]

# greyboy

USE TOPE SHARK [B2525]

greyfish

USE DOGFISH [B1913]

### GRIDDLED

FTC G0008

BT COOKED BY DRY HEAT [G0004]

Al Cooked on a flat surface at medium heat with only a sufficient amount of fat used to prevent sticking.

## grifola frondosa

USE MAITAKE MUSHROOM [B3726]

grilled

USE BROILED OR GRILLED [G0006]

### grooved razor

USE MARGIN JACKKNIFE [B2716]

#### **GROOVED TANNER CRAB**

FTC B2223

BT OREGONIID FAMILY [B4138]

UF chionoecetes tanneri

Al <SCIFAM>Oregoniidae Garth, 1958 [ITIS 621704]

<SCINAM>Chionoecetes tanneri M. J. Rathbun, 1893 [ITIS 98431]

<SCINAM>Chionoecetes tanneri [2010 FDA Seafood List]

#### groovesided scallop

USE SOUTH ATLANTIC SCALLOP [B4149]

#### **GROPER**

FTC B1989

BT WRECKFISH FAMILY [B4031]

UF polyprion oxygeneios

Al <SCIFAM>Polyprionidae [ITIS 641834]

<SCINAM>Polyprion oxygeneios (Schneider and Forster in Bloch and Schneider, 1801) [ITIS 167915]

<SCINAM>Polyprion oxygeneios (Schneider & Forster, 1801) [Fishbase 2004 350] <SCINAM>Polyprion oxygeneios (Schneider & Forster, 1801) [FAO ASFIS WHA] <SCINAM>Polyprion oxygeneios (Bloch and Schneider, 1801) [CEC 1993 578]

<SCINAM>Polyprion oxygeneios [2010 FDA Seafood List]

#### **GROUND CHERRY**

FTC B2519

BT FRUIT USED AS VEGETABLE [B1006]

UF groundcherry
UF husk tomato
UF physalis spp.

### ground shark

USE GREENLAND SHARK [B4108]

#### ground sharks

USE FISH, CARCHARHINIFORM [B3515]

#### ground-bean

**USE** BAMBARA GROUNDNUT [B3418]

### groundcherry

USE GROUND CHERRY [B2519]

# groundcherry, peruvian

USE CAPE GOOSEBERRY [B1684]

# ground-chestnut

USE CHINESE WATERCHESTNUT [B1026]

### groundhog

USE WOODCHUCK [B1576]

### groundnut

USE PEANUT [B1337]

#### **GROUNDSEL**

FTC B2160

BT VEGETABLE-PRODUCING PLANT [B1579]

## GROUPER

FTC B1496

BT SEA BASS FAMILY [B1524]

UF epinephelus spp.

Al <SCIFAM>Serranidae [ITIS 167674]

<SCIGEN>Epinephelus Bloch, 1793 [ITIS 167694]

#### **GROUSE**

FTC B1251

BT POULTRY OR GAME BIRD [B1563]

UF tetraoninae

AI <SCIFAM>Phasianidae [ITIS 175861] <SCISUBFAM>Tetraoninae [ITIS 553485]

### **GROWING CONDITION**

FTC Z0207

BT PRODUCTION ENVIRONMENT [Z0206]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

### **GRUNT**

FTC B1813

BT GRUNT FAMILY [B1812]

UF haemulon spp.
UF tomtate

AI <SCIFAM>Haemulidae [ITIS 169055]

<SCINAM>Haemulon Cuvier, 1829 [ITIS 169057]

#### **GRUNT FAMILY**

FTC B1812

BT FISH, PERCIFORM [B1581]

UF haemulidae
UF sweetlip

Al <SCIFAM>Haemulidae [ITIS 169055]

<SCIFAM>Haemulidae (=Pomadasyidae) [FAO ASFIS GRX]

<SCIFAM>Haemulidae [CEC 1993 697]

### **GRUNTER FAMILY**

FTC B4309

BT FISH, PERCIFORM [B1581]

UF grunters
UF teraponidae
UF theraponidae
UF theraponidae
UF tigerperch

Al Grunters or tigerperches are fishes in the family \$i\$Terapontidae\$/i\$ (also spelled \$i\$Teraponidae\$/i\$,

\$i\$Theraponidae\$/i\$ or \$i\$Therapontidae\$/i\$). They are found in shallow coastal waters in the Indian Ocean and western Pacific, where they live in saltwater, brackish and freshwater habitats. They grow up to 80 cm in length and feed on fishes, insects and other invertebrates.\$br /\$When caught, grunters make the characteristic grunting

sounds that give them their name.[http://en.wikipedia.org/wiki/Terapontidae]

## grunters

USE GRUNTER FAMILY [B4309]

## grunting ox

USE YAK [B3365]

gruya

USE EDIBLE CANNA [B3441]

#### guabang

USE GUAVA [B1333]

### **GUADELOUPE**

FTC R0234

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: GP

#### **GUAJILLO PEPPER**

FTC B2554

BT HOT PEPPER [B1643]

UF pepper, guajillo

**GUAM** 

FTC R0238

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: GU

#### guamabana

USE SOURSOP [B1480]

## **GUANYLIC ACID**

FTC B3113

BT FOOD ADDITIVE [B2972]

UF E 626

UF Guanylic acid, 5'-

UF INS 626

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 626. Codex: INS 626.

## **GUANYLIC ACID ADDED**

FTC H0538

BT FOOD ADDITIVE ADDED [H0399]

# Guanylic acid, 5'-

USE GUANYLIC ACID [B3113]

GUAR

FTC B1334

BT HEMICELLULOSE-PRODUCING PLANT [B1014]

UF cluster bean

UF cyamopsis tetragonoloba
UF cyamposis psoralioides

### **GUAR GUM**

FTC B3114

BT FOOD ADDITIVE [B2972]

UF E 412 UF INS 412

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier, stabilizer, thickener.

Europe: E 412. Codex: INS 412.

### **GUAR GUM ADDED**

FTC H0378

BT SEED GUM ADDED [H0376]

**SN** Used when guar gum is added to a food at any level.

#### **GUAR GUM ADDED**

FTC H0539

BT FOOD ADDITIVE ADDED [H0399]

#### **GUARANA**

FTC B2063

BT GRAIN OR SEED-PRODUCING PLANT [B1047]

UF brazilian cocoa UF paullinia cupana

UF uabano

Al <SCIFAM>Sapindaceae [ITIS 28657]

<SCINAM>Paullinia cupana Kunth [ITIS 506078] <SCINAM>Paullinia cupana Kunth [GRIN 27031] <SCINAM>Paullinia cupana Kunth [PLANTS PACU7] <SCINAM>Paullinia cupana Kunth [DPNL 2003 11678]

<MANSFELD>6836

Guarana (Paullinia cupana, syn. P. crysan, P. sorbilis) is a climbing plant in the maple family, Sapindaceae, native to the Amazon basin and especially common in Brazil. Guarana features large leaves and clusters of flowers, and is best known for its fruit, which is about the size of a coffee bean. As a dietary supplement, guarana is an effective stimulant:[1] it contains about twice the caffeine found in coffee beans (about 2 to 4.5% caffeine in guarana seeds compared to 1 to 2% for coffee beans).[http://en.wikipedia.org/wiki/Guarana]

### **GUAREA**

FTC B2805

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF guarea spp.

AI <SCIFAM>Meliaceae [ITIS 29008]

<SCINAM>Guarea Allam. ex L. [ITIS 29017] <SCINAM>Guarea sp. [GRIN 459726]

<SCINAM>Guarea Allam. ex L. [PLANTS GUARE]

Guarea is a genus of evergreen trees in the mahogany family Meliaceae, native to tropical Africa and Central and South America. They are large trees 20-45 m tall, with a trunk over 1 m trunk diameter, often buttressed at the base. The leaves are pinnate, with 4-6 pairs of leaflets, the terminal leaflet present. The flowers are produced in loose inflorescences, each flower small, with 4-5 yellowish petals. The fruit is a four or five-valved capsule, containing several seeds, each surrounded by a yellow-orange fleshy aril; the seeds are dispersed by hornbills and monkeys which eat the fleshy aril.[http://en.wikipedia.org/wiki/Guarea]

### guarea spp.

USE GUAREA [B2805]

### **GUATEMALA**

FTC R0237

BT CENTRAL AMERICA [R0354]

SN US FDA 1995 Code: GT

#### **GUAVA**

FTC B1333

TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024] BT

UF abas

UF apple guava UF common guava UF guabang UF guayaba UF kautonga UF kuahpa

UF pisidium guajava UF psidium spp. UF yellow guava

<SCIFAM>Myrtaceae [ITIS 27172] ΑI

<SCINAM>Psidium guajava L. [ITIS 27240] <SCINAM>Psidium guajava L. [GRIN 30205]
<SCINAM>Psidium guajava L. [PLANTS PSGU]

<SCINAM>Psidium guajava L. [EuroFIR-NETTOX 2007 233]

<SCINAM>Psidium guajava L. [DPNL 2003 12335]

<MANSFELD>12287

#### guava, strawberry

**USE** STRAWBERRY GUAVA [B1649]

### guayaba

**USE GUAVA [B1333]** 

#### **GUDGEON**

FTC B2705

BT CARP OR MINNOW FAMILY [B1921]

UF gobio gobio

ΑI <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Gobio gobio (Linnaeus, 1758) [ITIS 163658]
<SCINAM>Gobio gobio (Linnaeus, 1758) [Fishbase 2004 4478] <SCINAM>Gobio gobio (Berg 1949) [FAO ASFIS GOG] <SCINAM>Gobio gobio (Linnaeus, 1758) [CEC 1993 327]

### guillemot

USE **BLACK GUILLEMOT [B3508]** 

# guillemots

USE GULL [B3503]

#### **GUINEA**

**FTC** R0233

BT AFRICA, WESTERN [R0344]

SN US FDA 1995 Code: GN

# guinea arrowroot

USE TOPEE TAMBU [B3446]

## guinea corn

USE **BROWN DURRA [B2622]** 

## guinea cubeb

**USE** WEST AFRICAN PEBBER [B4349]

## **GUINEA FOWL**

FTC

вт POULTRY OR GAME BIRD [B1563]

UF numididae AI <SCIFAM>Numididae [ITIS 176121]

#### guinea grains

USE GRAINS-OF-PARADISE [B4352]

#### guinea gumvine

USE LANDOLPHIA RUBBER [B2807]

### guinea pepper

USE GRAINS-OF-PARADISE [B4352]

### **GUINEA SHRIMP**

FTC B3623

BT PENAEID SHRIMP FAMILY [B1081]

UF parapenaeopsis atlantica

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Parapenaeopsis atlantica Balss, 1914 [ITIS 95859] <SCINAM>Parapenaeopsis atlantica Balss, 1914 [FAO ASFIS GUS] <SCINAM>Parapenaeopsis atlantica Balss, 1914 [CEC 1993 1197]

#### guinea yam

USE WHITE GUINEA YAM [B3398]

#### **GUINEA-BISSAU**

FTC R0239

BT AFRICA, WESTERN [R0344]

SN US FDA 1995 Code: GW

#### guinea-plum

USE GRAY PLUM [B2828]

### **GUITARFISH**

FTC B4129

BT GUITARFISH [B4130]
UF common guitarfish
UF rhinobatos rhinobatos

Al <SCIFAM>Rhinobatidae Müller and Henle, 1837 [ITIS 160813]

<SCINAM>Rhinobatos rhinobatos (Linnaeus, 1758) [ITIS 160819] <SCINAM>Rhinobatos rhinobatos (Linnaeus, 1758) [Fishbase 2004 5016] <SCINAM>Rhinobatos rhinobatos (Linnaeus, 1758) [FAO ASFIS RBX] <SCINAM>Rhinobatos rhinobatos (Linnaeus, 1758) [CEC 1993 76]

#### **GUITARFISH**

FTC B4130

BT GUITARFISH FAMILY [B4125]

UF rhinobatos spp.

Al <SCIFAM>Rhinobatidae Müller and Henle, 1837 [ITIS 160813]

<SCIGEN>Rhinobatos Linck, 1790 [ITIS 160814]

## **GUITARFISH FAMILY**

FTC B4125

BT FISH, RHINOBATIFORM [B4124]

UF rhinobatidae

Al <SCIFAM>Rhinobatidae Müller and Henle, 1837 [ITIS 160813]

<SCIFAM>Rhinobatidae [FAO ASFIS GTF] <SCIFAM>Rhinobatidae [CEC 1993 72]

#### guitarfishes

USE FISH, RHINOBATIFORM [B4124]

### guizotia abyssinica

USE NIGER (PLANT) [B2066]

#### **GULF CONEY**

FTC

BT GROUPER [B1496]

UF coney, gulf

UF epinephelus acanthistius

UF rooster hind

ΑI <SCIFAM>Serranidae [ITIS 167674]

> <SCINAM>Epinephelus acanthistius (Gilbert, 1892) [ITIS 167749] <SCINAM>Epinephelus acanthistius (Gilbert, 1892) [Fishbase 2004 9205] <SCINAM>Epinephelus acanthistius (Gilbert, 1892) [FAO ASFIS EFC]

<SCINAM>Epinephelus acanthistius [2010 FDA Seafood List]

### gulf kingcroaker

**GULF KINGFISH [B3902]** USE

### **GULF KINGFISH**

FTC B3902

BT KINGFISH [B2198] UF gulf kingcroaker UF menticirrhus littoralis

<SCIFAM>Sciaenidae [ITIS 169237] ΑI

<SCINAM>Menticirrhus littoralis (Holbrook, 1847) [ITIS 169275] <SCINAM>Menticirrhus littoralis (Holbrook, 1855) [Fishbase 2004 411] <SCINAM>Menticirrhus littoralis (Holbrook 1855) [FAO ASFIS KGG] <SCINAM>Menticirrhus littoralis (Holbrook, 1855) [CEC 1993 725] <SCINAM>Menticirrhus littoralis [2010 FDA Seafood List]

#### **GULF MENHADEN**

FTC: B1848

BT MENHADEN [B1396] UF brevoortia patronus UF menhaden, gulf

<SCIFAM>Clupeidae [ITIS 161700] ΑI

<SCINAM>Brevoortia patronus Goode, 1878 [ITIS 161734] <SCINAM>Brevoortia patronus Goode, 1878 [Fishbase 2004 1589] <SCINAM>Brevoortia patronus Goode, 1878 [FAO ASFIS MHG] <SCINAM>Brevoortia patronus Goode, 1878 [CEC 1993 162] <SCINAM>Brevoortia patronus [2010 FDA Seafood List]

#### gulf quahog

USE **SOUTHERN QUAHOG [B3635]** 

### **GULF STONE CRAB**

FTC B3557

BT STONE CRAB FAMILY [B4135]

UF menippe adina

<SCIFAM>Menippidae Ortmann, 1893 [ITIS 621503] Al

<SCINAM>Menippe adina A. B. Williams and Felder, 1986 [ITIS 98812]

<SCINAM>Menippe adina [2010 FDA Seafood List]

# GULL

**FTC** B3503

POULTRY OR GAME BIRD [B1563]

UF guillemots UF seagull

<SCIFAM>Laridae [ITIS 176802] ΑI <SCIFAM>Laridae [FAO ASFIS LRD]

See also Wikipedia [http://en.wikipedia.org/wiki/Gull].

### **GULPER SHARK**

**FTC** B4113

BT **GULPER SHARK FAMILY [B4112]** 

centrophorus granulosus

UF rough shark

<SCIFAM>Centrophoridae Bleeker, 1859 [ITIS 564005] ΑI

<SCINAM>Centrophorus granulosus (Bloch and Schneider, 1801) [ITIS 160633] <SCINAM>Centrophorus granulosus (Bloch & Schneider, 1801) [Fishbase 2004 648] <SCINAM>Centrophorus granulosus (Bloch & Schneider, 1801) [FAO ASFIS GUP]

<SCINAM>Centrophorus granulosus (Bloch and Schneider, 1801) [CEC 1993 57]

### **GULPER SHARK FAMILY**

FTC B4112

FISH, SQUALIFORM [B1911] BT

UF centrophoridae

ΑI <SCIFAM>Centrophoridae Bleeker, 1859 [ITIS 564005]

#### **GUM**

FTC. C0298

BT MULTICOMPONENT EXTRACT, CONCENTRATE OR ISOLATE [C0159]

ΑI A sticky, colloidal carbohydrate found in certain trees and plants, which dries into an uncrystallised, brittle mass

that dissolves or swells in water (Source: Webster's)

#### **GUM ADDED**

FTC H0375

BT STABILIZER ADDED [H0368]

SN Used when a gum is added as a stabilizer to a food at any level.

#### **GUM ARABIC (ACACIA GUM)**

**FTC** B2975

BT FOOD ADDITIVE [B2972]

UF E 414 UF **INS 414** 

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[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): bulking agent, carrier, emulsifier, glazing agent, stabilizer, thickener.

Europe: E 414. Codex: INS 414.

### **GUM ARABIC (ACACIA GUM) ADDED**

FTC H0400

BT FOOD ADDITIVE ADDED [H0399]

# **GUM ARABIC ADDED**

FTC. H0380

BT PLANT EXUDATE GUM ADDED [H0379]

Used when gum arabic is added to a food at any level.

## gum karaya added

USE KARAYA GUM ADDED [H0381]

### gum tragacanth added

USE TRAGACANTH GUM ADDED [H0382] gumbo

USE OKRA [B1241]

gumbo

USE SOUP, THICK (US CFR) [A0180]

**GUMMY** 

FTC E0176

BT SUPPLEMENT FORM, OTHER [E0172]

Al For example: Multivitamin Children's Supplement Gummies.

gummy shark

USE DUSKY SMOOTH-HOUND [B2312]

**GUMMY SHARK** 

FTC B3512

BT SMOOTH-HOUND [B4109]

UF lemonfish

UF mustelus antarcticus

Al <SCIFAM>Triakidae Gray, 1851 [ITIS 160529]

<SCINAM>Mustelus antarcticus Günther, 1870 [ITIS 160249]
<SCINAM>Mustelus antarcticus Günther, 1870 [Fishbase 2004 5943]
<SCINAM>Mustelus antarcticus Günther, 1870 [FAO ASFIS CTU]
<SCINAM>Mustelus antarcticus Günther, 1870 [CEC 1993 50]
<SCINAM>Mustelus antarcticus [2010 FDA Seafood List]

gum-producing plant

USE HEMICELLULOSE-PRODUCING PLANT [B1014]

**GUMVINE** 

FTC B2792

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF landolphia senegalensis

UF saba

UF saba senegalensis UF senegal saba

AI <SCIFAM>Apocynaceae Adans., nom. cons. [ITIS 30124] <SCINAM>Saba senegalensis (A. DC.) Pichon [ITIS 505997]

<SCINAM>Saba seriegalerisis (A. DC.) Pichon [GRIN 102255]
<SCINAM>Saba seriegalerisis (A. DC.) Pichon [GRIN 102255]
<SCINAM>Saba seriegalerisis (A. DC.) Pichon [PLANTS SASE15]

gurami

USE CLIMBING PERCH FAMILY [B2422]

**GUYANA** 

FTC R0240

BT SOUTH AMERICA [R0364]

SN US FDA 1995 Code: GY

guyana arrowroot

USE YAM, TROPICAL [B1181]

gymnachirus melas

USE NAKED SOLE [B2288]

gymnammodytes cicerellus

USE MEDITERRANEAN SANDEEL [B4011]

gymnocephalus cernuus

USE RUFFE [B3478]

### **GYPSY MUSHROOM**

FTC B4253

BT MUSHROOM [B1467]
UF cortinarius caperatus

AI <SCINAM>Cortinarius caperatus (Pers.) Fr., 1838 [INDEX FUNGORUM 201073]

<SCINAM>Cortinarius caperatus (Pers.) Fr. (1838) [SPECIES FUNGORUM 201073]

Cortinarius caperatus, commonly known as the gypsy mushroom, is a highly esteemed edible mushroom of the

genus Cortinarius found in northern regions of Europe and North America.

[http://en.wikipedia.org/wiki/Cortinarius\_caperatus]

#### gyromitra esculenta

USE BEEFSTEAK MOREL [B2446]

#### gyromitra gigas

USE SNOW MUSHROOM [B2025]

### gyromitra montana

USE SNOW MUSHROOM [B2025]

#### H. TREATMENT APPLIED

FTC H0111

BT LANGUAL THESAURUS ROOT [00000]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Used to specifically characterize a food product based on the treatment or processes applied to the product or any indexed ingredient. The processes include adding, substituting or removing components or modifying the food or component, e.g., through fermentation. Multiple values can be assigned.

### **HABANERO PEPPER**

FTC B2555

BT HOT PEPPER [B1643] UF pepper, habanero

### **HACCP GUIDE**

FTC Z0221

BT Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

AI US FDA 1995 Code: HA00

## **HADDOCK**

FTC B1441

BT COD FAMILY [B1835]
UF gadus aeglifinus

UF melanogrammus aeglefinus

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Melanogrammus aeglefinus (Linnaeus, 1758) [ITIS 164744]
<SCINAM>Melanogrammus aeglefinus (Linnaeus, 1758) [Fishbase 2004 1381]
<SCINAM>Melanogrammus aeglefinus (Linnaeus, 1758) [FAO ASFIS HAD]
<SCINAM>Melanogrammus aeglefinus (Linnaeus, 1758) [CEC 1993 447]
<SCINAM>Melanogrammus aeglefinus (Linnaeus, 1758) [CEC 1993 447]

<SCINAM>Melanogrammus aeglefinus [FDA RFE 2010 37]

### haemulidae

USE GRUNT FAMILY [B1812]

### haemulon spp.

USE GRUNT [B1813]

#### hair crab

USE KEGANI CRAB [B1961]

hairtail

USE CUTLASSFISH [B4026]

hairtailfish

USE CUTLASSFISH [B1154]

hairy beggar-ticks

USE BLACKJACK [B3410]

HAIRY LANDOLPHIA

FTC B2808

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF carpodinus hirsuta
UF landolphia poilu
UF landolphia hirsuta

Al <SCINAM>Landolphia hirsuta (Hua) Pichon [The Plant List 107714]

hairy lychee

USE RAMBUTAN [B1629]

hairy melon

USE FUZZY MELON [B2518]

**HAIRY SPONGE CRAB** 

FTC B2227

BT SPONGE CRAB FAMILY [B2226]
UF cryptodromiopsis antillensis

UF decorator crab
UF velvet crab

Al <SCIFAM>Dromiidae De Haan, 1833 [ITIS 98298]

<SCINAM>Cryptodromiopsis antillensis (Stimpson, 1858) [ITIS 621718]

HAITI

FTC R0246

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: HT

hake

USE CODLING [B1291]

HAKE

FTC B3878

BT HAKE FAMILY [B3879]

UF merluccius spp.

Al <SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789] <SCINAM>Merluccius Rafinesque, 1810 [ITIS 164790]

**HAKE FAMILY** 

FTC B3879

BT FISH, GADIFORM [B1157]

UF merlucciidae UF merlucid hakes

AI <SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789] <SCIFAM>Merlucciidae [FAO ASFIS HKZ]

hake, white

USE WHITE HAKE [B1840]

HALAL CLAIM OR USE

FTC P0187

BT RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]

Al Characterized by adherence to the dietary practices required by Islamic law (Webster's).

#### HALFBEAK FAMILY

FTC B2912

BT FISH, ATHERINIFORM [B1573]

UF hemiramphidae

AI <SCIFAM>Hemiramphidae [ITIS 553172] <SCIFAM>Hemiramphidae [CEC 1993 421]

<SOURCE>Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.464.

Scientific name verifiable, common name unverified.

#### **HALIBUT**

FTC B1532

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF hippoglossus spp.UF reinhardtius spp.

AI <SCIFAM>Pleuronectidae [ITIS 172859]

<SCIGEN>Hippoglossus Cuvier, 1816 [İTIS 172931] <SCIGEN>Reinhardtius Gill, 1861 [İTIS 172929]

#### halibut, atlantic

USE ATLANTIC HALIBUT [B1877]

#### halibut, california

USE CALIFORNIA HALIBUT [B1882]

### halibut, greenland

USE GREENLAND HALIBUT [B1589]

#### halibut, pacific

USE PACIFIC HALIBUT [B1876]

### haliotis asinina

USE DONKEYS EAR ABALONE [B3541]

### haliotis assimilis

USE THREADED ABALONE [B3542]

### haliotis australis

USE AUSTRALIAN ABALONE [B3543]

# haliotis corrugata

USE PINK ABALONE [B3539]

## haliotis cracherodii

USE BLACK ABALONE [B3537]

### haliotis fulgens

USE GREEN ABALONE [B3536]

### haliotis gigantea

USE GIANT ABALONE [B3532]

### haliotis iris

USE BLACKFOOT ABALONE [B2681]

### haliotis kamtschatkana

USE PINTO ABALONE [B3545]

# haliotis midae

USE PERLEMOEN ABALONE [B3533]

#### haliotis ruber

USE BLACKLIP ABALONE [B3534]

#### haliotis rubra

USE BLACKLIP ABALONE [B3534]

### haliotis rufescens

USE RED ABALONE [B3538]

#### haliotis sorenseni

USE WHITE ABALONE [B3540]

### haliotis spp.

USE ABALONE [B1408]

#### haliotis tuberculata

USE TUBERCULATE ABALONE [B3535]

#### haliotis walallensis

USE FLAT ABALONE [B3544]

### haliporoides triarthrus

USE KNIFE SHRIMP [B3619]

#### halved

USE DIVIDED INTO HALVES [E0116]

### ham

USE SWINE [B1136]

## **HAM ADDED**

FTC H0765

BT MEAT PRODUCT ADDED [H0759]

# HAMMERHEAD SHARK

FTC B2598

BT HAMMERHEAD SHARK FAMILY [B2591]

UF bonnethead shark
UF shark, bonnethead
UF shark, hammerhead
UF sphyrna spp.

AI <SCIFAM>Sphyrnidae Gill, 1872 [ITIS 160497] <SCIGEN>Sphyrna Rafinesque, 1810 [ITIS 160499]

# HAMMERHEAD SHARK FAMILY

FTC B2591

BT FISH, CARCHARHINIFORM [B3515]

UF bonnethead sharks
UF hammerhead sharks

UF sphyrnidae

AI <SCIFAM>Sphyrnidae Gill, 1872 [ITIS 160497] <SCIFAM>Sphyrnidae [FAO ASFIS SPY]

# hammerhead sharks

USE HAMMERHEAD SHARK FAMILY [B2591]

# hammerhead, great

USE GREAT HAMMERHEAD [B2593]

### hammerhead, scalloped

USE SCALLOPED HAMMERHEAD [B2592]

### hammerhead, smalleye

USE SMALLEYE HAMMERHEAD [B2596]

#### hammerhead, smooth

USE SMOOTH HAMMERHEAD [B2595]

#### **HAMPE**

FTC Z0126

BT CAPARACON [Z0123]

#### hanabiratake

USE CAULIFLOWER FUNGUS [B4184]

## HANASAKI CRAB

FTC B1093

BT KING CRAB FAMILY [B2209]

UF brown king crab
UF paralithodes brevipes

Al <SCIFAM>Lithodidae Samouelle, 1819 [ITIS 97919]

<SCINAM>Paralithodes brevipes (H. Milne Edwards and Lucas, 1841) [ITIS 97937]

<SCINAM>Paralithodes brevipes (Benedict, 1894) [FAO ASFIS KCY]

<SCINAM>Paralithodes brevipes [2010 FDA Seafood List]

## hanover greens

USE TURNIP GREENS [B1171]

## hapalochlaena maculosa

USE BLUE RING OCTOPUS [B1054]

### HARD CANDY (US CFR)

FTC A0216

BT CANDY (US CFR) [A0204]

Al Candy prepared by boiling a mixture of water, sugars, butter or margarine and optional ingredients to the hard-crack stage (300 degrees F.).

### HARD CHEESE (CODEX)

FTC A0311

BT CHEESE HARDNESS CLASS (CODEX) [A0315]

RT HARD CHEESE (US CFR) [A0186]

Al Cheese having 49-56% moisture on a fat- free basis (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003). Examples include gruyere, emmental, cheddar.

# HARD CHEESE (US CFR)

FTC A0186

BT CHEESE HARDNESS CLASS (US CFR) [A0316]

RT HARD CHEESE (CODEX) [A0311]

SN Used for cheeses, which contain not more than 39 percent of moisture, and their solids contain not less than 50

percent of milkfat [21 CFR Ch. I (4-1-99 Edition)]

Al Cured cheese ripened by bacteria.

#### hard clam

USE OCEAN QUAHOG [B2193]

### hard clam

USE SOUTHERN QUAHOG [B3635]

# hard gelatin capsules

USE GEL CAP [E0160]

### HARD GRATING CHEESE (US CFR)

FTC A0290

BT CHEESE HARDNESS CLASS (US CFR) [A0316] RT EXTRA HARD CHEESE (CODEX) [A0310]

SN Used for cheeses (cured cheeses), which contain not more than 34 percent of moisture, and their solids contain not

less than 32 percent of milkfat [21 CFR Ch. I (4-1-99 Edition)].

### hard liquor

USE DISTILLED SPIRITS (US CFR) [A0277]

#### HARD WHEAT

FTC B1418

BT COMMON WHEAT [B3507]

UF bread wheat
UF triticum aestivum

Al Hard wheat (red or white) are varieties of common wheat with high protein (gluten) content used for bread.

#### HARD-FLESHED CHERRY

FTC B2957

BT STONE FRUIT [B1539]
AI <SCIFAM>Rosaceae

<SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus avium (L.) L. ssp. duracina (L.) D.Rivera & al. [EuroFIR-NETTOX 2007 223] <SCINAM>Prunus avium (L.) L. subsp. duracina (L.) D.Rivera & al. [DPNL 2003 12264]

<MANSFELD>9193

### hardshell

USE HARDSHELL CLAM [B3636]

### hardshell

USE NORTHERN QUAHOG [B1068]

### HARDSHELL CLAM

FTC B3636

BT VENUS CLAM FAMILY [B2890]

UF hardshell
UF protothaca thaca

UF quahog

Al <SCIFAM>Veneridae Rafinesque, 1815 [ITIS 81439]
<SCINAM>Protothaca thaca (Molina, 1782) [ITIS 81472]
<SCINAM>Protothaca thaca (Molina, 1782) [FAO ASFIS TCL]

<SCINAM>Protothaca thaca [2010 FDA Seafood List]

## HARE

FTC B2695

BT ANIMAL (MAMMAL) [B1134]

UF lepus spp.

AI <SCIFAM>Leporidae Fischer, 1817 [ITIS 180110] <SCIGEN>Lepus Linnaeus, 1758 [ITIS 180111]

<SCIGEN>Lepus Linnaeus, 1758 [MSW3 13500099]

### **HARENGULA**

FTC B3856

BT HERRING FAMILY [B1124]

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Harengula Valenciennes in Cuvier and Valenciennes, 1847 [ITIS 161752]<SOURCE>Harengula is a genus of herrings that occur mostly in the western Atlantic, Gulf of Mexico and the Caribbean Sea, with one species in the eastern Pacific Ocean. There are currently four described

species.[http://en.wikipedia.org/wiki/Harengula]

### harengula clupeola

USE FALSE HERRING [B3854]

#### harengula humeralis

USE REDEAR SARDINE [B3855]

#### harengula jaguana

USE SCALED SARDINE [B2173]

### harengula thrissina

USE FLATIRON HERRING [B2152]

#### hare's lettuce

USE ANNUAL SOWTHISTLE [B3715]

#### harpadon nehereus

USE BOMBAY DUCK [B2499]

### harpagophytum procumbens

USE DEVIL'S CLAW [B2050]

### harpagophytum procumbens

USE DEVIL'S-CLAW [B4195]

#### **HARTWORT**

FTC B3711

BT LEAFY VEGETABLE [B1566]

UF tordylium apulum
UF tordylium maximum

Al <SCIFAM>Apiaceae [ITIS 500042]

<SCINAM>Tordylium apulum L. [İTIS 505532] <SCINAM>Tordylium maximum L. [GRIN 36756]

\$i\$Tordylium apulum\$/i\$, commonly known as the Mediterranean Hartwort, is an annual forb or herb. It is classified within the family \$i\$Apiaceae\$/i\$, the carrot family. It is located in a range from Europe to west Asia, but was introduced to the United States. It is now found only in Arizona. The hartwort does have edible leaves. In Italy it is used as a condiment. [http://en.wikipedia.org/wiki/Tordylium\_apulum]

### **HARVESTFISH**

FTC B2286

BT BUTTERFISH FAMILY [B1827]

UF northern harvestfish
UF peprilus alepidotus
UF peprilus paru

AI <SCIFAM>Stromateidae [ITIS 172563]

<SCINAM>Peprilus paru (Linnaeus, 1758) [ITIS 172566] <SCINAM>Peprilus paru (Linnaeus, 1758) [Fishbase 2004 28143] <SCINAM>Peprilus paru (Linnaeus, 1758) [FAO ASFIS ERP] <SCINAM>Peprilus paru (Linnaeus, 1758) [CEC 1993 1021]

<SCINAM>Peprilus paru [2010 FDA Seafood List]

<SCINAM>Peprilus alepidotus (Linnaeus, 1766) [Fishbase 2004 3923]

# hash or stew

USE STEW OR HASH (US CFR) [A0212]

### HAUTBOIS STRAWBERRY

FTC B3337

BT STRAWBERRY [B1393]

UF fragaria eliator
UF fragaria moschata

AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Fragaria moschata Weston [GRIN 257]

<SCINAM>Fragaria moschata Duchesne [DPNL 2003 9864]

haw

USE HAWTHORN [B1708]

**HAWAII** 

FTC R0425

BT WESTERN STATES [R0471]

SN US FDA 1995 Code: US15

hawaiian papaya

USE PAPAYA [B1249]

HAWKFISH FAMILY

FTC B1934

BT FISH, PERCIFORM [B1581]

UF cirrhitidae

Al <SCIFAM>Cirrhitidae [ITIS 170222]

HAWKSBILL TURTLE

FTC B3466

BT TURTLE [B1242]
UF eretmochelys imbricate

Al <SCINAM>Eretmochelys imbricate

**HAWTHORN** 

FTC B1708

BT CORE OR POME FRUIT [B1599]

UF crataegus spp.

UF haw

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Crataegus L. [ITIS 24539] <SCINAM>Crataegus sp. [GRIN 300154] <SCINAM>Crataegus L. [PLANTS CRATA] <SCINAM>Crataegus [DPNL 2003 8958]

\$i\$Crataegus\$/i\$, commonly called hawthorn or thornapple, is a large genus of shrubs and trees in the rose family, \$i\$Rosaceae\$/i\$, native to temperate regions of the Northern Hemisphere in Europe, Asia and North America. The name hawthorn was originally applied to the species native to northern Europe, especially the Common Hawthorn, \$i\$C. monogyna\$/i\$, and the unmodified name is often so used in Britain and Ireland. However the name is now also applied to the entire genus, and also to the related Asian genus \$i\$Rhaphiolepis\$/i\$.

[http://en.wikipedia.org/wiki/Crataegus]

**HAZARD 1** 

FTC Z0229

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: HA01

HAZARD 10

FTC Z0238

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: HA10

HAZARD 2

FTC Z0230

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: HA02

HAZARD 3

FTC Z0231

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: HA03

**HAZARD 4** 

FTC Z0232

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: HA04

**HAZARD 5** 

FTC Z0233

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: HA05

**HAZARD 6** 

FTC Z0234

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: HA06

HAZARD 7

FTC Z0235

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: HA07

**HAZARD 8** 

FTC Z0236

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: HA08

**HAZARD 9** 

FTC Z0237

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: HA09

hazel

USE EUROPEAN FILBERT [B1533]

hazelnut

USE EUROPEAN FILBERT [B1533]

**HEAD (PLANT)** 

FTC C0151

BT PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]

head lettuce

USE BUTTERHEAD LETTUCE [B2084]

head meat

USE JOWL, TRIMMED [Z0040]

head mustard

USE CABBAGE-LEAF MUSTARD [B4251]

**HEAD VEGETABLE** 

FTC B1194

BT VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]

#### headfish

USE MOLA FAMILY [B2586]

#### heading chinese cabbage

USE CHINESE OR CELERY CABBAGE [B1051]

#### **HEALTH-RELATED CLAIM OR USE**

FTC P0124

BT DIETARY CLAIM OR USE [P0023]

SN Used for any claim that states, suggests or implies that a relationship exists between a food category, a food or one

of its components and health.

A claim is a health claim if in the naming of the substance or category of substances, there is a description or indication of a functionality or an implied effect on health; examples: "contains antioxidants" (the function is an antioxidant effect); "containsprobiotics/prebiotics" (the reference to probiotic/prebiotic implies a health benefit). Equally, claims which refer to an indication of a functionality in the description of a nutrient or a substance (for instance as an adjective to the substance) should also beclassified as a health claim; examples: "with prebiotic fibres" or "contains prebiotic fibres".

In Europe, only authorized health claims are legal [see http://ec.europa.eu/food/food/labellingnutrition/claims/community\_register/health\_claims\_en.htm].

### **HEARD AND MCDONALD ISLANDS**

FTC R0243

BT INDIAN OCEAN ISLANDS [R0361]

UF mcdonald islands

SN US FDA 1995 Code: HM

### **HEART (ANIMAL)**

FTC C0201

BT ORGAN MEAT, CARDIOVASCULAR SYSTEM [C0129]

### **HEART (PLANT)**

FTC C0162

BT PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]

Al The tender leaves and adjacent tissue at the center of a plant.

## heart cockle

USE NUTTALL COCKLE [B3652]

### heat and serve

USE PARTIALLY HEAT-TREATED [F0018]

# heat and serve dinner

USE MULTICOMPONENT MEAL (US CFR) [A0139]

# **HEAT DRIED**

FTC J0117

BT DEHYDRATED OR DRIED [J0116]

Al Dried by heat.

# **HEAT-TREATED**

FTC F0022

BT F. EXTENT OF HEAT TREATMENT [F0011]

# HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT

FTC F0023

BT F. EXTENT OF HEAT TREATMENT [F0011]

UF multiple heat treatments

SN Used for foods containing several different components, each of which may have had a different \*EXTENT OF HEAT TREATMENT\*. An example would be a cheeseburger with a fully cooked bun and meat but a partially cooked slice of cheese and possibly raw tomato and lettuce.

### **HEAVY CREAM**

FTC C0161

BT CREAM [C0195]
UF cream for whipping
UF heavy whipping cream

Al Cream containing not less than 36% milkfat; a product labeled \*HEAVY CREAM\* may contain optional ingredients

specified by 21 CFR 131.150.

### heavy whipping cream

USE HEAVY CREAM [C0161]

#### **HEAVY WINE, 14-24% ALCOHOL (US CFR)**

FTC A0224

BT WINE, 7-24% ALCOHOL (US CFR) [A0205]

RT 10000273 - WINE - FORTIFIED (GS1 GPC) [A0886]

UF aperitif wine (U.S.)
UF dessert wine (U.S.)

Al Wine containing 14-24% alcohol.

#### hedychium coronarium

USE WHITE GINGER [B4344]

#### helianthus annuus

**USE** SUNFLOWER [B1547]

#### helianthus tuberosus

USE JERUSALEM ARTICHOKE [B1038]

### helicolenus papillosus

USE ROCKFISH [B2893]

#### heliocidaris spp.

USE SEA URCHIN [B2107]

### HELIUM

FTC B3115

BT FOOD ADDITIVE [B2972]

UF E 939

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 939.

### **HELIUM ADDED**

FTC H0540

BT FOOD ADDITIVE ADDED [H0399]

### helix aperta

USE GREEN GARDENSNAIL [B3661]

### helix aspersa

USE BROWN GARDENSNAIL [B3662]

#### helix lucorum

USE TURKISH SNAIL [B3664]

#### helix pomatia

USE ESCARGOT [B3663]

### helix spp.

USE LAND SNAIL [B1455]

#### **HELMET CRAB FAMILY**

FTC B4134

BT CRAB [B1335] UF cheiragonidae

Al <SCIFAM>Cheiragonidae Ortmann, 1893 [ITIS 621497]

### **HEMICELLULOSE ADDED**

FTC H0125

BT POLYSACCHARIDE ADDED [H0120]

UF mucilage added

# HEMICELLULOSE-PRODUCING PLANT

FTC B1014

BT POLYSACCHARIDE-PRODUCING PLANT [B1009]

UF gum-producing plant

### hemiramphidae

USE HALFBEAK FAMILY [B2912]

## **HEMP**

FTC B2323

BT OIL-PRODUCING PLANT [B1017]

UF cannabis sativa
UF marihuana plant

Al <SCIFAM>Cannabaceae [ITIS 19118]

<SCINAM>Cannabis sativa L. [ITIS 19109] <SCINAM>Cannabis sativa L. [GRIN 8862] <SCINAM>Cannabis sativa L. [PLANTS CASA3] <SCINAM>Cannabis sativa L. [DPNL 2003 8322]

### HEN

FTC B1713

BT CHICKEN [B1457] UF stewing chicken

Al A mature female chicken (usually more than 10 months of age) with meat less tender than that of a roaster, and

with a nonflexible breastbone tip.

## **HEN CLAM**

FTC B2590

BT MACTRA SURF SHELL FAMILY [B4145]

UF clam, hen

UF mactra sachalinensis

Al <SCIFAM>Mactridae Lamarck, 1809 [ITIS 80942]

<SCINAM>Mactra sachalinensis [2008 FDA Seafood List]

### hen-of-the-woods

USE MAITAKE MUSHROOM [B3726]

### herb added

USE SPICE OR HERB ADDED [H0151]

#### herb or spice

USE SPICE OR HERB (US CFR) [A0113]

### **HERB OR SPICE (EUROFIR)**

FTC A0857

BT SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR) [A0853]

RT SPICE OR HERB (US CFR) [A0113]

RT 05 HERBS AND SPICES (CCPR) [A0653]

RT 057 DRIED HERBS (DH) (CCPR) [A0758]

RT 10000048 - HERBS/SPICES (PERISHABLE) (GS1 GPC) [A1169] RT 10000049 - HERBS/SPICES (SHELF STABLE) (GS1 GPC) [A1170]

RT 0800000 - SPICES (EC) [A1248]

UF spice or herb

Al Aromatic or pungent plant product used whole or ground as a seasoning in food products, e.g. basil, oregano, thyme, allspice, clove, paprika, curry powder. Herbs may be considered to be plants whose non-woody parts are consumed in small amounts for their flavouring properties rather than in amounts significant to the intake of major nutrients. Spices are usually a dried part, or parts, of aromatic plants used either whole or ground to add flavour and for preservative properties. Some such as coriander and fenugreek are the ground seeds of plants whose leaves are used as herbs or vegetables. Others are dried fruits or berries.

#### herb-producing plant

USE SPICE OR FLAVOR-PRODUCING PLANT [B1179]

#### hericium coralloides

USE CORAL TOOTH MUSHROOM [B4182]

### hericium erinaceus

USE MONKEYHEAD MUSHROOM [B4174]

### **HERRING**

FTC B1414

BT HERRING FAMILY [B1124]

UF clupea spp.

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Clupea Linnaeus, 1758 [ITIS 161721]

### **HERRING FAMILY**

FTC B1124

BT FISH, CLUPEIFORM [B1601]

UF clupeidae

AI <SCIFAM>Clupeidae [ITIS 161700] <SCIFAM>Clupeidae [FAO ASFIS CLP] <SCIFAM>Clupeidae [CEC 1993 168]

### herring smelts

USE ARGENTINE FAMILY [B1924]

# herring, atlantic

USE ATLANTIC HERRING [B1586]

# herring, blueback

USE BLUEBACK HERRING [B1852]

## herring, round

USE PACIFIC ROUND HERRING [B1850]

## herzegovina

USE BOSNIA AND HERZEGOVINA [R0152]

### hexagrammidae

USE GREENLING FAMILY [B1811]

#### hexagrammos spp.

USE GREENLING [B1431]

#### **HEXAMETHYLENE TETRAMINE**

FTC B3116

BT FOOD ADDITIVE [B2972]

UF E 239 UF INS 239

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 239. Codex: INS 239.

#### **HEXAMETHYLENE TETRAMINE ADDED**

FTC H0541

BT FOOD ADDITIVE ADDED [H0399]

## Hexylresorcinol, 4-

USE 4-HEXYLRESORCINOL [B4434]

hhst

USE HIGHER HEAT SHORTER TIME (HHST) PASTEURIZATION [J0179]

## hiatula diphos

USE DIPHOS SANGUIN [B1030]

## **HIBISCUS**

FTC B2082

BT VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]

UF hibiscus spp

AI <SCIFAM>Malvaceae [ITIS 21608] <SCIGEN>Hibiscus L. [ITIS 21611] <SCIGEN>Hibiscus L. [PLANTS HIBIS2] <SCIGEN>Hibiscus [DPNL 2003 10291]

HIBISCUS

FTC B2082

BT MALLOWS [B4282]

# hibiscus esculentus

USE OKRA [B1241]

### hibiscus manihot

USE SUNSET MUSKMALLOW [B4283]

### hibiscus sabdariffa

USE ROSELLE [B1691]

#### hibiscus spp.

USE HIBISCUS [B2082]

#### **HICKORY**

FTC B1553

BT TEMPERATE-ZONE NUT PRODUCING PLANT [B1062]

UF carya spp.

SN When indexing the hickory fruit (tryma/drupaceous nut) index both \*HICKORY [B1553]\* and \*FRUIT [C0167]\* (or its

more precise narrower terms).

Al <SCIFAM>Juglandaceae [ITIS 19222]

<SCIGEN>Carya Nutt. [ITIS 19223] <SCIGEN>Carya sp. [GRIN 313345] <SCIGEN>Carya Nutt. [PLANTS CARYA] <SCIGEN>Carya [DPNL 2003 8401]

Trees in the genus Carya are commonly known as hickory, derived from the Powhatan language of Virginia. Hickory nuts (Carya) and walnuts (Juglans) in the Juglandaceae family grow within an outer husk; these fruits are

technically drupes or drupaceous nuts, and thus not true botanical nuts. "Tryma" is a specialized term for such nut-

like drupes.[http://en.wikipedia.org/wiki/Hickory]

## **HICKORY SHAD**

FTC B3866

BT RIVER HERRING [B1348]

UF alosa mediocris

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Alosa mediocris (Mitchill, 1814) [ITIS 161704]

<SCINAM>Alosa mediocris (Mitchill, 1814) [Fishbase 2004 1582] <SCINAM>Alosa mediocris (Mitchill, 1814) [FAO ASFIS SHH] <SCINAM>Alosa mediocris (Mitchill, 1814) [CEC 1993 156]

<SCINAM>Alosa mediocris [2010 FDA Seafood List]

### HIGH {NAME OF VITAMIN/S} AND/OR {NAME OF MINERAL/S} NUTRITION CLAIM

FTC P0211

BT VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

Al A claim that a food is high in vitamins and/or minerals, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least twice the value of 'source of [NAME OF VITAMIN/S] and/or [NAME OF MINERAL/S]' [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

## high calorie food

USE HIGH ENERGY FOOD [P0060]

### HIGH DENSITY POLYETHYLENE CONTAINER

FTC M0368

BT POLYETHYLENE CONTAINER [M0367]

# high dietary fiber food

USE HIGH FIBER FOOD [P0048]

# HIGH ELEVATIONS CLIMATIC ZONE

FTC R0506

BT CLIMATIC ZONE [R0193]

### **HIGH ENERGY FOOD**

FTC P0060

BT ENERGY SPECIAL CLAIM OR USE [P0045]

UF high calorie food

SN Renamed from \*HIGH CALORIE FOOD\* [LanguaL 2008].AI [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18]

### **HIGH FAT CHEESE (CODEX)**

FTC A1214

BT DESIGNATION ACCORDING TO MILK FAT CONTENT [A1213]

SN Used when the percentage of fat in dry matter is more than 60% [CODEX STAN A-6-1978, Rev.1-1999, Amended

2006]

#### **HIGH FIBER FOOD**

FTC P0048

BT FIBER SPECIAL CLAIM OR USE [P0049]

UF high dietary fiber food

Al A claim that a food is high in fibre, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least 6 g of fibre per 100 g or at least 3 g of fibre per 100 kcal [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

Food that is promoted as a source of or as high in dietary fiber (often called simply 'fiber').

#### HIGH FRUCTOSE CORN SYRUP ADDED

FTC H0281

BT CORN SYRUP ADDED [H0224]

#### HIGH FRUCTOSE SYRUP

FTC C0272

BT SUGAR SYRUP OR SYRUP SOLIDS [C0271]

#### HIGH MONOUNSATURATED FAT

FTC P0243

ΔΙ

BT MONOUNSATURATED FAT CLAIM OR USE [P0241]

A claim that a food is high in monounsaturated fat, and any claim likely to have the same meaning for the consumer, may only be made where at least 45 % of the fatty acids present in the product derive from monounsaturated fat under the condition that monounsaturated fat provides more than 20 % of energy of the product [COMMISSION REGULATION (EU) No 116/2010 of 9 February 2010 amending Regulation (EC) No 1924/2006 of the European Parliament and of the Council with regard to the list of nutrition claims].

### **HIGH OMEGA-3 FATTY ACIDS**

FTC P0245

BT OMEGA-3 FATTY ACIDS CLAIM OR USE [P0244]

A claim that a food is high in omega-3 fatty acids, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least 0,6 g alpha-linolenic acid per 100 g and per 100 kcal, or at least 80 mg of the sum of eicosapentaenoic acid and docosahexaenoic acid per 100 g and per 100 kcal [COMMISSION REGULATION (EU) No 116/2010 of 9 February 2010 amending Regulation (EC) No 1924/2006 of the European Parliament and of the Council with regard to the list of nutrition claims].

#### HIGH POLYUNSATURATED FAT

FTC P0246

Al

BT POLYUNSATURATED FAT CLAIM OR USE [P0242]

A claim that a food is high in polyunsaturated fat, and any claim likely to have the same meaning for the consumer, may only be made where at least 45 % of the fatty acids present in the product derive from polyunsaturated fat under the condition that polyunsaturated fat provides more than 20 % of energy of the product [COMMISSION REGULATION (EU) No 116/2010 of 9 February 2010 amending Regulation (EC) No 1924/2006 of the European Parliament and of the Council with regard to the list of nutrition claims].

## **HIGH PROTEIN FOOD**

FTC P0203

BT PROTEIN SPECIAL CLAIM OR USE [P0202]

Al A claim that a food is high in protein, and any claim likely to have the same meaning for the consumer, may only be made where at least 20 % of the energy value of the food is provided by protein [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

### HIGH TEMPERATURE SHORT TIME (HTST) PASTEURIZATION

FTC J0178

BT PASTEURIZED BY HEAT [J0135]

UF hts

Al High Temperature Short Time (HTST) pasteurization is one of the most common methods of pasteurization, which uses metal plates and hot water to raise milk temperatures to at least 72° C (161° F) for not less than 15 seconds, followed by rapid cooling.

### HIGH UNSATURATED FAT

FTC P0248

ΑI

### BT UNSATURATED FAT CLAIM OR USE [P0247]

A claim that a food is high in unsaturated fat, and any claim likely to have the same meaning for the consumer may only be made where at least 70 % of the fatty acids present in the product derive from unsaturated fat under the condition that unsaturated fat provides more than 20 % of energy of the product [COMMISSION REGULATION (EU) No 116/2010 of 9 February 2010 amending Regulation (EC) No 1924/2006 of the European Parliament and of the Council with regard to the list of nutrition claims].

### high, label claim

USE "HIGH" LABEL CLAIM [P0130]

### **HIGHBUSH BLUEBERRY**

FTC B2026

BT BLUEBERRY [B1491]
UF american blueberry
UF swamp blueberry
UF vaccinium corymbosum

Al <SCIFAM>Ericaceae [ITIS 23463]

<SCINAM>Vaccinium corymbosum L. [ITIS 23573] <SCINAM>Vaccinium corymbosum L. [GRIN 41002] <SCINAM>Vaccinium corymbosum L. [PLANTS VACO]

<SCINAM>Vaccinium corymbosum L. [EuroFIR-NETTOX 2007 530]

<SCINAM>Vaccinium corymbosum L. [DPNL 2003 13737] <SCINAM>Vaccinium corymbosum L. [MANSFELD 1753]

### HIGHER HEAT SHORTER TIME (HHST) PASTEURIZATION

FTC J0179

BT PASTEURIZED BY HEAT [J0135]

UF hhst

Al Higher Heat Shorter Time (HHST) is a process similar to HTST pasteurization, but it uses slightly different equipment and higher temperatures (83 - 127° C) for a shorter time.

## **HIGHLANDS CLIMATIC ZONE**

FTC R0507

BT HIGH ELEVATIONS CLIMATIC ZONE [R0506]

## HIJIKI

FTC B2641

BT KELP [B1744]
UF hijikia fusiformis
UF sargassum fusiforme

Al <SCINAM>Sargassum fusiforme Setchell 1931 [FAO ASFIS GQB]

Thin, black, stick-like branches of kelp having a strong, rich, almost meaty flavor and a crisp texture. This product is eaten in China, Japan and Korea as a fresh vegetable and often is combined with rice.

## hijikia fusiformis

USE HIJIKI [B2641]

## himanthalia elongata

USE SEA THONG [B4337]

### hind quarter

USE QUARTIER ARRIERE [Z0135]

# hip (fruit)

USE FRUIT [C0167]

#### hippocampus spp.

USE SEAHORSE [B2572]

# hippoglossoides elassodon

USE FLATHEAD SOLE [B1871]

### hippoglossoides platessoides

USE AMERICAN PLAICE [B1862]

#### hippoglossus hippoglossus

USE ATLANTIC HALIBUT [B1877]

## hippoglossus spp.

USE HALIBUT [B1532]

### hippoglossus stenolepis

USE PACIFIC HALIBUT [B1876]

## hippophae rhamnoides

USE SEA BUCKTHORN [B2748]

#### **HIPPOPOTAMUS**

FTC B2130

BT ANIMAL (MAMMAL) [B1134]
UF common hippopotamus
UF hippopotamus amphibius

Al <SCIFAM>Hippopotamidae Gray, 1821 [ITIS 624917]

<SCINAM>Hippopotamus amphibius Linnaeus, 1758 [ITIS 625024] <SCINAM>Hippopotamus amphibius Linnaeus, 1758 [MSW3 14200106]

### hippopotamus amphibius

USE HIPPOPOTAMUS [B2130]

# hippotragus spp.

USE ANTELOPE [B1481]

## hirneola polytricha

USE CLOUD EAR FUNGUS [B3723]

### hirundichthys spp.

USE FLYINGFISH [B1144]

### hissing tree

USE MOBOLA PLUM [B2827]

### hog apple

**USE** INDIAN MULBERRY [B3470]

#### **HOG PLUM**

FTC B1307

BT CIRUELA [B2398]
UF ashanti plum
UF jamaica-plum
UF jobo

UF spondias lutea
UF spondias mombin
UF yellow mombin

Al <SCIFAM>Anacardiaceae [ITIS 28771]

<SCINAM>Spondias mombin L. [ITIS 28816] <SCINAM>Spondias mombin L. [GRIN 35334] <SCINAM>Spondias mombin L. [MANSFELD 28347] <SCINAM>Spondias mombin L. [PLANTS SPMO]

# hog plum (prunus)

USE AMERICAN PLUM [B2670]

# **HOGCHOKER**

FTC B2289

BT FRESHWATER SOLE [B4044]

UF trinectes maculatus

Al <SCIFAM>Achiridae [ITIS 202070]

<SCINAM>Trinectes maculatus (Bloch and Schneider, 1801) [ITIS 172982] <SCINAM>Trinectes maculatus (Bloch & Schneider, 1801) [Fishbase 2004 4260] <SCINAM>Trinectes maculatus (Bloch & Schneider, 1801) [FAO ASFIS TMT]

<SCINAM>Trinectes maculatus [2010 FDA Seafood List]

### hog-cranberry

USE BEARBERRY [B3404]

### **HOGFISH**

FTC B2482

BT WRASSE FAMILY [B2277]

UF capitan

UF lachnolaimus maximus

Al <SCIFAM>Labridae Cuvier, 1816 [ITIS 170477]

<SCINAM>Lachnolaimus maximus (Walbaum, 1792) [ITIS 170566]
<SCINAM>Lachnolaimus maximus (Walbaum, 1792) [Fishbase 2004 1071]
<SCINAM>Lachnolaimus maximus (Walbaum, 1792) [FAO ASFIS LCX]
<SCINAM>Lachnolaimus maximus (Walbaum, 1792) [CEC 1993 835]

<SCINAM>Lachnolaimus maximus [2010 FDA Seafood List]

#### hog-peanut

USE BAMBARA GROUNDNUT [B3418]

#### hog-plum

USE SPANISH PLUM [B2964]

#### HOKI

FTC B1838

BT BLUE GRENADIER [B3886]
UF macruronus novaezelandiae

Al <SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789]

<SCINAM>Macruronus novaezelandiae (Hector, 1871) [ITIS 623193] <SCINAM>Macruronus novaezelandiae (Hector, 1871) [Fishbase 2004 1825] <SCINAM>Macruronus novaezelandiae (Hector 1871) [FAO ASFIS GRN] <SCINAM>Macruronus novaezelandiae [2010 FDA Seafood List]

### holding pasteurization

USE LOW-TEMPERATURE-LONG-TIME (LTLT) PASTEURIZATION [J0182]

### holland

USE NETHERLANDS [R0315]

### holocentrus spp.

USE SQUIRRELFISH [B2656]

# holy see

USE VATICAN CITY [R0474]

## homarus americanus

**USE** AMERICAN LOBSTER [B1949]

# homarus capensis

USE CAPE LOBSTER [B3583]

# homarus gammarus

USE EUROPEAN LOBSTER [B1950]

### homarus marinus

USE EUROPEAN LOBSTER [B1950]

### homarus spp.

USE LOBSTER [B1505]

#### homarus vulgaris

USE EUROPEAN LOBSTER [B1950]

#### **HOME PREPARED**

FTC Z0109

BT PREPARATION ESTABLISHMENT [Z0108]

UF homemade UF prepared in home

### homelyn ray

USE SPOTTED RAY [B4091]

#### homemade

USE HOME PREPARED [Z0109]

### **HOMOGENIZED OR EMULSIFIED**

FTC H0306

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

UF emulsified

SN Used for products in which two or more phases are mixed very finely but not at the molecular level. A very fine

dispersion of a solid in a liquid is called a suspension. A very fine dispersion of one liquid in another immiscible

liquid is called an emulsion.

#### **HONDURAS**

FTC R0244

BT CENTRAL AMERICA [R0354]

SN US FDA 1995 Code: HN

## HONEY

FTC C0188

BT SUGAR SYRUP OR SYRUP SOLIDS [C0271]

Al A sweet viscous material produced by bees from nectar or aphid secretions. Contains primarily fructose and

dextrose.

## **HONEY ADDED**

FTC H0149

SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]

### **HONEY FUNGUS**

FTC B2758

BT BASIDIOMYCETE [B2035]

UF armillaria
UF bracelet fungus

Al <SCINAM>Armillaria (Fr.) Staude

# honey fungus

USE HONEY MUSHROOM [B2735]

### **HONEY MUSHROOM**

FTC B2735

BT HONEY FUNGUS [B2758]

UF armillaria mellea UF honey fungus UF naratake

Al <SCINAM>Armillaria mellea (Vahl) P. Kumm., 1871 [INDEX FUNGORUM 190066]

honeyberry

USE SPANISH LIME [B1468]

**HONEYDEW MELON** 

FTC B1582

BT MUSKMELON, INODORUS GROUP [B4223]

ΑI

<SCINAM>Cucumis melo L. subsp. melo var. inodorus H. Jacq. [GRIN 12571]

**HONG KONG** 

FTC R0242

BT ASIA, NORTHEAST [R0347]

SN US FDA 1995 Code: HK

honshimeji

USE SHIMEJI MUSHROOM [B4176]

hon-shimeji

USE BROWN CLAMSHELL MUSHROOMS [B3744]

hoplopagrus guentheri

USE STRIPED PARGO [B2565]

hoplostethus

USE ROUGHY [B2327]

hoplostethus atlanticus

USE ORANGE ROUGHY [B2328]

hoplunnis diomediana

USE BLACKTAIL PIKE-CONGER [B2535]

hoplunnis macrura

USE FRECKLED PIKE-CONGER [B2536]

HOPS

FTC B1517

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF humulus

Al <SCIFAM>Cannabaceae

<SCINAM>Humulus lupulus L. [NETTOX]

<GRIN>19415 <MANSFELD>22995

hordeum distichum

USE TWO ROW BARLEY [B3340]

hordeum hexastichum

USE SIX ROW BARLEY [B3341]

hordeum vulgare

USE BARLEY [B1230]

hordeum vulgare I. convar. distichon

USE TWO ROW BARLEY [B3340]

hordeum vulgare ssp. vulgare convar. vulgare

USE SIX ROW BARLEY [B3341]

hordeum vulgare subsp. vulgare

USE SIX ROW BARLEY [B3341]

### hordeum vulgare subsp. vulgare

USE TWO ROW BARLEY [B3340]

#### **HOREHOUND**

FTC B3426

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

Al <SCIFAM>Lamiaceae (alt. Labiatae) <SCINAM>Marrubium vulgare L. [CCPR]

<GRIN>23450

#### horned octopus

USE CURLED OCTOPUS [B3681]

#### HORNED PUFFIN

FTC B4295

BT PUFFIN [B4292]
UF fratercula corniculata

Al <SCIFAM>Alcidae [ITIS 176967]

<SCINAM>Fratercula corniculata (Naumann, 1821) [ITIS 177029]

The Horned Puffin (\$i\$Fratercula corniculata\$/i\$) is an auk, similar in appearance to the Atlantic Puffin; this bird's bill is yellow at the base and red at the tip. It is a pelagic seabird that feeds primarily by diving for fish. It nests in colonics of the with other suits [http://en.wilkingdia.org/wild/horned Puffin]

colonies, often with other auks.[http://en.wikipedia.org/wiki/Horned\_Puffin]

#### **HORSE**

FTC B1229

BT ANIMAL (MAMMAL) [B1134]

UF equus caballus

Al <SCIFAM>Equidae Gray, 1821 [ITIS 180688]

<SCINAM>Equus caballus Linnaeus, 1758 [ITIS 180691] <SCINAM>Equus caballus Linnaeus, 1758 [MSW3 14100015]

#### horse bean

USE BROAD BEAN [B1367]

### **HORSE BEAN**

FTC B1663

BT BROAD BEAN [B1367]

UF field bean
UF vicia faba
UF vicia faba equina

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Vicia faba L. [ITIS 26339]

<SCINAM>Vicia faba var. equina Pers. [GRIN 41483]

<SCINAM>Vicia faba L. [PLANTS VIFA]

<SCINAM>Vicia faba L. [EuroFIR-NETTOX 2007 296]

<SCINAM>Vicia faba L. (varieties for fodder) [DPNL 2003 13823]

Horse bean and field bean refer to \$i\$Vigna faba\$/i\$ L. cultivars with smaller, harder seeds (more like the wild species) used for animal feed, though their stronger flavour is preferred in some human food recipes, such as falafel. [http://en.wikipedia.org/wiki/Vicia\_faba]

### HORSE CONCH

FTC B3666

BT CONCH [B1259]
UF pleuroploca gigantea

Al <SCIFAM>Fasciolariidae Gray, 1853 [ITIS 74171]

<SCINAM>Pleuroploca gigantea (Kiener, 1840) [İTIS 74187] <SCINAM>Pleuroploca gigantea [2010 FDA Seafood List]

### HORSE CRAB FAMILY

FTC B2230

BT CRAB [B1335]
UF atelecyclidae
UF horse crabs

Al <SCIFAM>Atelecyclidae Ortmann, 1893 [ITIS 98661]

#### horse crabs

USE HORSE CRAB FAMILY [B2230]

#### **HORSE FEED**

FTC P0025

BT ANIMAL FEED [P0021]

#### **HORSE GRAM BEAN**

FTC B2463

BT DOLICHOS [B2330]
UF macrotyloma uniflorum

Al <SCINAM>Macrotyloma uniflorum (Lam.) Verdc.

#### **HORSE MUSSEL**

FTC B4152

BT MUSSEL [B1223] UF modiolus spp.

AI <SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451] <SCIGEN>Modiolus Lamarck, 1799 [ITIS 79500]

#### **HORSE-EYE JACK**

FTC B2178
BT JACK [B1044]
UF caranx latus
UF jack, horse-eye
UF jurel (horse-eye jack)

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Caranx latus Agassiz in Spix and Agassiz, 1831 [ITIS 168610]

<SCINAM>Caranx latus Agassiz, 1831 [Fishbase 2004 1935] <SCINAM>Caranx latus Agassiz 1831 [FAO ASFIS NXL] <SCINAM>Caranx latus [2010 FDA Seafood List]

### **HORSERADISH**

FTC B1146

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF armoracia lapathifolia

Al <SCIFAM>Cruciferae (Brassicaceae)

<SCINAM>Armoracia rusticana Gaertn., Mey. & Scherb. [NETTOX]

<GRIN>4234 <MANSFELD>23561

## HORSERADISH TREE

FTC B1748

BT FRUIT USED AS VEGETABLE [B1006]

UF drumstick tree
UF moringa oleifera
UF moringa pterygosperma

### **HORSERADISH TREE**

FTC B1748

BT OIL-PRODUCING PLANT [B1017]

#### hot cherry pepper

USE CHERRY PEPPER [B2556]

### **HOT FILLED AND COOLED**

FTC J0114

BT STERILIZED BEFORE FILLING [J0102]

SN Used when a sterile product is filled into a container at approximately 212 degrees F and cooled promptly after

sealing.

#### HOT FILLED, HELD HOT AND COOLED

FTC J0129

BT STERILIZED BEFORE FILLING [J0102]

SN Used when a sterile product is filled into a container at approximately 212 degrees F., sealed, and held hot

temporarily to complete processing before cooling.

#### hot mint

USE VIETNAMESE CORIANDER [B4343]

#### **HOT PEPPER**

FTC B1643

BT PUNGENT PEPPER VARIETY [B2633]
UF capsicum annuum, longum group

UF capsicum chile pepper
UF cayenne pepper
UF chile pepper
UF chili pepper
UF long pepper

UF red pepper (chile pepper)

#### hotel rack

USE RIB (MEAT CUT) [Z0023]

## **HOUND SHARK FAMILY**

FTC B3510

BT FISH, SQUALIFORM [B1911]

UF houndsharks
UF smooth dogfishes
UF smooth-hounds

UF topes
UF triakidae
UF whiskery sharks

AI <SCIFAM>Triakidae Gray, 1851 [ITIS 160529] <SCIFAM>Triakidae Gray, 1851 [ITIS 160529] <SCIFAM>Triakidae [FAO ASFIS TRK] <SCIFAM>Triakidae [CEC 1993 55]

### houndsharks

USE HOUND SHARK FAMILY [B3510]

## HOUTING

FTC B4056

BT WHITEFISH OR CISCO [B1565]

UF coregonus oxyrinchus

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Coregonus oxyrinchus (Linnaeus, 1758) [ITIS 161955] <SCINAM>Coregonus oxyrinchus (Linnaeus, 1758) [Fishbase 2004 233] <SCINAM>Coregonus oxyrinchus (Linnaeus, 1758) [FAO ASFIS HOU] <SCINAM>Coregonus oxyrinchus (Linnaeus, 1758) [CEC 1993 235]

## htst

USE HIGH TEMPERATURE SHORT TIME (HTST) PASTEURIZATION [J0178]

### **HUBBARD SQUASH**

FTC B2511

BT WINTER SQUASH [B1189]
UF cucurbita maxima var. hubbard

#### hucho hucho

USE DANUBE SALMON [B1612]

#### hucho ishikawae

USE KOREAN TAIMEN [B4050]

#### hucho spp.

USE DANUBE SALMON [B4047]

## hucho taimen

USE TAIMEN [B4049]

#### **HUCKLEBERRY**

FTC B1064

BT BERRY, VACCINIUM [B1614]

UF gaylussacia spp. UF vaccinium spp.

Al Huckleberry is a name used in North America for several plants in two closely related genera in the family

Ericaceae: Gaylussacia and Vaccinium. While some Vaccinium species, such as the Red Huckleberry, are always called huckleberries, other species may be called blueberries or huckleberries depending upon local custom. Similar Vaccinium species in Europe are called bilberries. Berries range in color according to species from bright red, through dark purple, and into the blues. In taste the berries range from tart to sweet, with a flavor similar to that of a blueberry, especially in blue/purple colored varieties. [Wikipedia: http://en.wikipedia.org/wiki/Huckleberries]

### **HUMAN AS MILK SOURCE**

FTC B1087

BT LIQUID AS FOOD SOURCE [B2974]

#### **HUMAN CONSUMER, ADULT**

FTC P0188

BT HUMAN, CONSUMER GROUP [P0026]

UF adult food

## **HUMAN CONSUMER, FOUR YEARS AND ABOVE**

FTC P0250

BT HUMAN, CONSUMER GROUP [P0026]

Al US FDA Approved user group.

## **HUMAN CONSUMER, NO AGE SPECIFICATION**

FTC P0024

BT HUMAN, CONSUMER GROUP [P0026]

UF all ages

Al Food produced and marketed for human use without any restriction by age.

## **HUMAN CONSUMER, OTHER**

FTC P0258

BT HUMAN, CONSUMER GROUP [P0026]

## **HUMAN, CONSUMER GROUP**

FTC P0026

BT CONSUMER GROUP [P0136]

Al Food produced and marketed for human use.

## **HUMANTIN**

FTC B4121

BT ROUGH SHARK FAMILY [B4120]

UF angular rough shark
UF centrina shark
UF oxynotus centrina
UF prickly dogfish

Al <SCIFAM>Oxynotidae Gill, 1872 [ITIS 551501]

<SCINAM>Oxynotus centrina (Linnaeus, 1758) [ITIS 160690]

<SCINAM>Oxynotus centrina (Linnaeus, 1758) [Fishbase 2004 718] <SCINAM>Oxynotus centrina (Linnaeus, 1758) [FAO ASFIS OXY] <SCINAM>Oxynotus centrina (Linnaeus, 1758) [CEC 1993 70]

## **HUMECTANT (CODEX)**

**FTC** A0425

CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351] BT

FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5 ΑI

#### **HUMECTANT (EC)**

FTC A0341

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Substance that prevents foodstuffs from drying out by counteracting the effect of an atmosphere having a low Al degree of humidity, or promote the dissolution of a powder in an aqueous medium. European Council Directive

95/2/EC.

#### **HUMID SUBTROPICAL CLIMATIC ZONE**

**FTC** R0498

BT MILD CLIMATIC ZONE [R0495]

#### humpback dolphin

**DOLPHIN FAMILY [B3363]** USE

#### **HUMPBACK SNAPPER**

FTC B1806

BT SNAPPER [B1510] UF lutjanus gibbus UF snapper, humpback

ΑI <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus gibbus (Forsskål, 1775) [ITIS 168866] <SCINAM>Lutjanus gibbus (Forsskål, 1775) [Fishbase 2004 265] <SCINAM>Lutjanus gibbus (Forsskål, 1775) [FAO ASFIS LJG]

<SCINAM>Lutjanus gibbus [2010 FDA Seafood List]

## **HUMPBACK WHITEFISH**

FTC B2284

вт WHITEFISH OR CISCO [B1565]

UF arctic whitefish UE coregonus pidschian

ΑI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Coregonus pidschian (Gmelin, 1789) [ITIS 161937] <SCINAM>Coregonus pidschian (Gmelin, 1789) [Fishbase 2004 2676] <SCINAM>Coregonus pidschianoides (Pravdin) [CEC 1993 237] <SCINAM>Coregonus pidschian [2010 FDA Seafood List]

#### humulus

**USE** HOPS [B1517]

## hungarian chamomile

USE CHAMOMILE [B2045]

# hungarian cherry pepper

USE CHERRY PEPPER [B2556]

## hungarian millet

USE FOXTAIL MILLET [B4243]

## hungarian paprika

**USE HUNGARIAN WAX PEPPER [B1353]** 

### hungarian pepper

**USE HUNGARIAN WAX PEPPER [B1353]** 

#### **HUNGARIAN WAX PEPPER**

FTC B1353

BT PUNGENT PEPPER VARIETY [B2633]

UF capsicum annuum var. longum

UF hungarian paprika
UF hungarian pepper

UF paprika

UF paprika, hungarian

Al <SCINAM>Capsicum annuum L. var. annuum [GRIN 311784]

Wide, semi-hot variety used in Hungarian cuisine. Frequently pickled. Also commonly dried, ground and presented

as "Paprika". [http://en.wikipedia.org/wiki/List\_of\_capsicum\_cultivars]

#### **HUNGARY**

FTC R0247

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: HU

### hungry rice

USE FONIO [B2043]

HUSK

FTC C0181

PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]

SN Compare \*SHELL (SEED)\*.

Al A leafy or fibrous envelope of a fruit or seed.

#### husk tomato

USE GROUND CHERRY [B2519]

## **HUSK WRAPPER**

FTC M020

BT CONTAINER OR WRAPPING, OTHER [M0004]

# HUSK, FOOD CONTACT SURFACE

FTC N0049

BT FOOD CONTACT SURFACE FROM NATURAL MATERIAL [N0050]

# huso huso

USE BELUGA [B2528]

#### **HYACINTH BEAN**

FTC B1725

BT DOLICHOS [B2330] UF dolichos lablab

UF lablab
UF lubia bean

Al <SCIFAM>Leguminosae (Fabaceae)

<SCINAM>Lablab purpureus (L.) Sweet [NETTOX]

<GRIN>104887 <MANSFELD>27187

# HYDROCHLORIC ACID

FTC B3117

BT FOOD ADDITIVE [B2972]

UF E 507 UF INS 507

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 507. Codex: INS 507.

#### HYDROCHLORIC ACID ADDED

FTC H0542

BT FOOD ADDITIVE ADDED [H0399]

#### hydrocotyle

USE ASIATIC PENNYWORT [B2442]

#### hydrocotyle asiatica

**USE** ASIATIC PENNYWORT [B2442]

#### **HYDROGEN**

FTC B4396

BT FOOD ADDITIVE [B2972]

UF E 949 UF INS 949

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EČ) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): packaging gas.

Europe: E 949. Codex: INS 949.

## HYDROGEN ADDED

FTC H0807

BT FOOD ADDITIVE ADDED [H0399]

### **HYDROGENATED**

FTC H0174

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

Al The saturating or hardening of a vegetable oil to which hydrogen has been chemically added to convert it to a fat.

## **HYDROGENATED POLY-1-DECENE**

FTC B4397

BT FOOD ADDITIVE [B2972]

JF E 907

UF Hydrogenated poly-1-decenes

UF INS 907

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): glazing agent.

Europe: E 907. Codex: INS 907.

#### **HYDROGENATED POLY-1-DECENE ADDED**

FTC H0808

BT FOOD ADDITIVE ADDED [H0399]

#### Hydrogenated poly-1-decenes

USE HYDROGENATED POLY-1-DECENE [B4397]

#### hydrolagus novaezelandiae

USE RATFISH [B2878]

#### hydrolagus spp.

USE RATFISH [B2878]

#### **HYDROLYZED**

FTC H0277

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

### hydrolyzed cereal solids added

USE MALTODEXTRIN ADDED [H0315]

## HYDROPONIC GROWING CONDITION

FTC Z0214

BT UNDER GLASS/PROTECTED GROWING CONDITION [Z0211]

Al The science of growing or the production of plants in nutrient-rich solutions or moist inert material, instead of in soil (Source: Webster's)

### hydrosme rivieri

USE DEVILS TONGUE [B2344]

### **HYDROXOCOBALAMIN**

FTC B3780

ΑI

BT VITAMIN B12 [B3761]

<SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

# HYDROXY PROPYL DISTARCH PHOSPHATE

FTC B3118

BT FOOD ADDITIVE [B2972]

UF E 1442

UF Hydroxypropyl distarch phosphate

UF INS 1442

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, emulsifier, stabilizer, thickener.

Europe: E 1442. Codex: INS 1442.

## HYDROXY PROPYL DISTARCH PHOSPHATE ADDED

FTC H0543

BT FOOD ADDITIVE ADDED [H0399]

## HYDROXY PROPYL STARCH

FTC B3119

BT FOOD ADDITIVE [B2972]

UF E 1440

UF Hydroxypropyl starch

UF INS 1440

SN If used for for

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, emulsifier, stabilizer, thickener.

Europe: E 1440. Codex: INS 1440.

## **HYDROXY PROPYL STARCH ADDED**

FTC H0544

BT FOOD ADDITIVE ADDED [H0399]

## HYDROXYPROPYL CELLULOSE

FTC B3120

BT FOOD ADDITIVE [B2972]

UF E 463 UF INS 463

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, coating agent, emulsifier, film-forming agent, foaming agent, glazing agent, stabilizer, suspension agent, thickener.

Europe: E 463. Codex: INS 463.

#### HYDROXYPROPYL CELLULOSE ADDED

FTC H0545

BT FOOD ADDITIVE ADDED [H0399]

### Hydroxypropyl distarch phosphate

USE HYDROXY PROPYL DISTARCH PHOSPHATE [B3118]

#### HYDROXYPROPYL METHYL CELLULOSE

FTC B3121

BT FOOD ADDITIVE [B2972]

UF E 464 UF INS 464

SN If used

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bulking agent, coating agent, emulsifier, glazing agent, stabilizer, thickener.

Europe: E 464. Codex: INS 464.

## HYDROXYPROPYL METHYL CELLULOSE ADDED

FTC H0546

BT FOOD ADDITIVE ADDED [H0399]

### Hydroxypropyl starch

USE HYDROXY PROPYL STARCH [B3119]

### hylocereus triangularis

USE PITAYA [B2781]

### hylocereus undatus

USE PITAYA [B2781]

#### hymenopenaeus triarthrus

USE KNIFE SHRIMP [B3619]

## hypericum perforatum

USE PERFORATE ST. JOHN'S-WORT [B4196]

## hyperoglyphe antarctica

USE ANTARCTIC CUTLERFISH [B2671]

## hyperoplus lanceolatus

USE GREATER SANDEEL [B4010]

#### hyphaene dahomeensis

USE DOUM PALM [B2782]

## hyphaene guineensis

USE DOUM PALM [B2782]

#### hyphaene thebaica

USE DOUM PALM [B2782]

## hyphaene togoensis

USE DOUM PALM [B2782]

## HYPHOMICROBIALES AS FOOD SOURCE

FTC B2856

BT BACTERIA [B2846]

Al Index Bergeyana, 1966, p.612.

## HYPOCOTYL

FTC C0299

BT COTYLEDON [C0292]

Al The part of the axis, or stem, below the cotyledons in the embryo of a plant (Source: Webster's)

## hypomesus olidus

USE POND SMELT [B2870]

## hypophthalmichthys molitrix

USE SILVER CARP [B2254]

## hyporhamphus ihi

USE NEW ZEALAND GARFISH [B2911]

## hypsizygus marmoreus

USE SHIMEJI MUSHROOM [B4176]

## hypsizygus ulmarius

USE ELM OYSTER [B4185]

# hypsophrys nematopus

USE NEET (FISH) [B2318]

## HYSSOP

FTC B2950

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

Al <SCIFAM>Labiatae

<SCINAM>Hyssopus officinalis L. [NETTOX]

<GRIN>19644 <MANSFELD>16171

### ibacus alticrenatus

USE VELVET FAN LOBSTER [B3586]

# ibacus altricrenatus

USE VELVET FAN LOBSTER [B3586]

# ibacus spp.

USE FAN LOBSTER [B2207]

icaco

USE COCO PLUM [B2763]

# ICE CAP CLIMATIC ZONE

FTC R0505

BT POLAR CLIMATIC ZONE [R0503]

## ICE CREAM (US CFR)

FTC A0227

BT ICE CREAM OR FROZEN CUSTARD (US CFR) [A0137]

Al Ice cream, in comparison with frozen custard, contains less than 1.4% egg yolk solids by weight of the finished

product (21 CFR 135.110(a)).

#### ICE CREAM OR FROZEN CUSTARD (US CFR)

FTC A0137

BT FROZEN DAIRY DESSERT (US CFR) [A0114]
RT FROZEN DAIRY DESSERT (EUROFIR) [A0789]

RT 10000215 - ICE CREAM/ICE NOVELTIES (FROZEN) (GS1 GPC) [A1080]

RT PRESERVED BY FREEZING [J0136]

UF frozen custard or ice cream

Al A frozen dairy dessert prepared by freezing while stirring a mixture of pasteurized dairy ingredients and other optional ingredients specified in 21 CFR 135.110 (a). These exclude fats and nonnutritive sweeteners not derived

from milk; the finished product has at least 10% milk fat and 10% nonfat milk solids.

#### ICE CREAM PRODUCT ANALOG (US CFR)

FTC A0159

BT FROZEN DAIRY DESSERT (US CFR) [A0114]

UF imitation ice cream

Al Food product having functional characteristics similar to an ice cream product; it may be nutritionally equivalent or

inferior to the product it purports to resemble.

#### ice cream, french

USE FROZEN CUSTARD (US CFR) [A0165]

#### **ICE KRILL**

FTC B3578

BT KRILL [B2844]

UF euphausia crystallorophias

Al <SCIFAM>Euphausiidae Dana, 1852 [ITIS 95500]

<SCINAM>Euphausia crystallorophias Holt and Tattersall, 1906 [ITIS 95520]

<SCINAM>Euphausia crystallorophias Holt & Tattersall, 1906 [FAO ASFIS KRC]

# ICE MILK (US CFR)

FTC A0233

BT FROZEN DAIRY DESSERT (US CFR) [A0114]

AI Frozen dairy dessert similar to ice cream; it has between 2% and 7% milkfat and at least 11% total milk solids.

## **ICEBERG LETTUCE**

FTC B2083

BT BUTTERHEAD LETTUCE [B2084]

UF crisphead lettuce
UF lactuca sativa

AI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Lactuca sativa L. [ITIS 36607]

<SCINAM>Lactuca sativa L. var. capitata L. [GRIN 21361]

<SCINAM>Lactuca sativa L. [PLANTS LASA3]

<SCINAM>Lactuca sativa L. [EuroFIR-NETTOX 2007 158]

<SCINAM>Lactuca sativa L. var. capitata L. [DPNL 2003 10658]

## **ICELAND**

FTC R0262

BT EUROPE, NORDIC COUNTRIES [R0360]

SN US FDA 1995 Code: IS

# **ICELAND**

FTC R0262

BT ATLANTIC OCEAN ISLANDS [R0352]

#### iceland lichen

USE ICELAND MOSS [B2346]

#### **ICELAND MOSS**

FTC B2346

BT LICHEN [B2345] UF cetraria islandica UF iceland lichen

Al <SCIFAM>Parmeliaceae Zenker, 1827 [ITIS 190618]

<SCINAM>Cetraria islandica (L.) Ach. [ITIS 190618]

<SCINAM>Cetraria islandica (L.) Ach., 1803 [INDEX FUNGORUM 382416]

## **ICELAND SCALLOP**

FTC B1947

BT SCALLOP [B1489] UF chlamys islandica

Al <SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611]

<SCINAM>Chlamys islandica (Müller, 1776) [ITIS 79619]
<SCINAM>Chlamys islandica (Muller, 1776) [FAO ASFIS ISC]
<SCINAM>Chlamys islandica (Müller, 1776) [CEC 1993 1345]
<SCINAM>Chlamys islandica [2010 FDA Seafood List]

#### ICHTHYOALLYEINOTOXIC POISONING

FTC Z0239

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: IAFP

#### **ICHTHYOCRINOTOXIC POISONING**

FTC Z0240

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: ICFP

# ICHTHYOHEPATOTOXIC POISONING

FTC Z0241

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: IHFP

# ICHTHYOOTOXIC POISONING

FTC Z0242

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: IOFP

# ICING OR FROSTING (US CFR)

FTC A0269

BT CONFECTIONERY (US CFR) [A0188]

**UF** frosting

Mixture of fat, sweetener and optional ingredients such as fruit juice, milk, flavorings, etc. used as a topping,

coating or filling for bakery products.

#### ictaluridae

USE BULLHEAD CATFISH FAMILY [B1040]

#### ictalurus catus

USE WHITE CATFISH [B2183]

### ictalurus furcatus

USE BLUE CATFISH [B1900]

### ictalurus natalis

USE YELLOW BULLHEAD [B2607]

#### ictalurus punctatus

USE CHANNEL CATFISH [B1899]

### ictalurus spp.

USE BULLHEAD CATFISH [B2007]

## ictiobus spp.

USE BUFFALOFISH [B1085]

#### **IDAHO**

FTC R0426

BT WESTERN STATES [R0471]

SN US FDA 1995 Code: US16

#### IDE

FTC B2713

BT CARP OR MINNOW FAMILY [B1921]

UF golden orfes
UF leuciscus idus

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Leuciscus idus (Linnaeus, 1758) [ITIS 163576] <SCINAM>Leuciscus idus (Linnaeus, 1758) [Fishbase 2004 2801] <SCINAM>Leuciscus idus (Linnaeus, 1758) [FAO ASFIS FID] <SCINAM>Leuciscus idus (Linnaeus, 1758) [CEC 1993 337]

#### **IGUANA**

FTC B2701

BT LIZARD [B2293] UF iguana spp.

Al <SCIFAM>Iguanidae [ITIS 173929]

<SCINAM>Iguana Laurenti, 1768 [ITIS 173929]

## iguana iguana

USE GREEN IGUANA [B3806]

# iguana spp.

USE IGUANA [B2701]

### ILAMA

FTC B3394

BT TROPICAL OR SUBTROPICAL FRUIT - INEDIBLE PEEL [B3391]

UF annona diversifolia

AI <SCIFAM>Annonaceae [ITIS 18092]

<SCINAM>Annona diversifolia Saff. [ITIS 506199] <SCINAM>Annona diversifolia Saff. [PLANTS ANDI11]

<SCINAM>Annona diversifolia Saff. [CCPR]

The ilama (also known as the tree of the ilama, Annona diversifolia) is a tropical fruit tree found in Central America.[http://en.wikipedia.org/wiki/Annona\_diversifolia]

## ilex aquifolium

USE ENGLISH HOLLY [B1697]

# ilex paraguariensis

USE MATE [B2059]

## ilex spp.

USE ENGLISH HOLLY [B1697]

#### illex argentinus

USE ARGENTINE SHORTFIN SQUID [B3694]

#### illex coindetii

USE SOUTHERN SHORTFIN SQUID [B3695]

#### illex illecebrosus

USE NORTHERN SHORTFIN SQUID [B3696]

## illex oxygonius

USE SHARPTAIL SHORTFIN SQUID [B3697]

## illicium verum

USE STAR ANISE [B1464]

## ILLINOIS

FTC R0427

BT MIDWESTERN STATES [R0466]

SN US FDA 1995 Code: US17

## ILLIPE

FTC B2110

BT OIL-PRODUCING PLANT [B1017]

UF bassia latifolia
UF east indian illipe
UF madhuca latifolia
UF tanga kwang

## imitation butter

USE BUTTER PRODUCT ANALOG (US CFR) [A0294]

### imitation cheese

USE CHEESE PRODUCT ANALOG (US CFR) [A0128]

## imitation cream

USE CREAM PRODUCT ANALOG (US CFR) [A0123]

### imitation egg product

USE EGG PRODUCT ANALOG (US CFR) [A0254]

## **IMITATION GREASE PROOF PAPER CONTAINER**

FTC M0338

BT PAPER CONTAINER, UNTREATED [M0334]

## imitation ice cream

USE ICE CREAM PRODUCT ANALOG (US CFR) [A0159]

### imitation meat

USE MEAT PRODUCT ANALOG (US CFR) [A0132]

### imitation milk

USE MILK ANALOG (US CFR) [A0182]

### imitation poultry product

USE POULTRY PRODUCT ANALOG (US CFR) [A0157]

## imitation seafood product

USE SEAFOOD PRODUCT ANALOG (US CFR) [A0156]

# IMMITATION MILK PRODUCTS (EUROFIR)

FTC A0788

BT MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]

RT CREAM PRODUCT ANALOG (US CFR) [A0123]
RT CHEESE PRODUCT ANALOG (US CFR) [A0128]

RT MILK ANALOG (US CFR) [A0182]

UF milk product analog

Al The group includes soya milk, soya cheese, non-dairy coffee creamer.

## **IMPREGNATED/MICRO WAXED PAPER**

FTC M0346

BT PAPER WRAPPER [M0173]

#### **IN BRINE**

FTC A1212

BT DESIGNATION ACCORDING TO PRINCIPLE CHEESE RIPENING CHARACTERISTICS (CODEX) [A1208]

#### inca scad

USE CHILEAN HORSE MACKEREL [B2901]

#### **INCENSE TREE**

FTC B2840

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF canarium schweinfurthii
UF papo canary tree

Al <SCIFAM>Burseraceae [ITIS 28762]

<SCINAM>Canarium schweinfurthii Engler [ITIS 506415]<SCINAM>Canarium schweinfurthii Engl. [GRIN 310568]<SCINAM>Canarium schweinfurthii Engl. [PLANTS CASC28]

### INCONNU

FTC B2302

BT WHITEFISH OR CISCO [B1565]

UF shee fish

UF stenodus leucichthys UF stenodus makenii

Al <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Stenodus leucichthys (Güldenstädt, 1772) [ITIS 162006] <SCINAM>Stenodus leucichthys (Güldenstädt, 1772) [Fishbase 2004 2692] <SCINAM>Stenodus leucichthys (Güldenstädt, 1772) [FAO ASFIS SDL]

<SCINAM>Stenodus leucichthys [2010 FDA Seafood List]

### **INCREASED (NAME OF NUTRIENT) NUTRITION CLAIM**

FTC P0208

BT VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

Al A claim stating that the content in one or more nutrients, other than vitamins and minerals, has been increased, and any claim likely to have the same meaning for the consumer, may only be made where the product meets the conditions for the claim 'source of' and the increase in content is at least 30 % compared to a similar product. [Forordning (EF) nr. 1924/2006 Berigtigelse 2007-01-18].

### INDIA

FTC R0257

BT ASIA, SOUTHERN [R0349]

SN US FDA 1995 Code: IN

## indian banana

USE PAWPAW [B1202]

## INDIAN BULLFROG

FTC B3460

**BT** FROG [B1252]

UF asiatic bullfrog
UF rana tigrina

Al <SCINAM>Rana tigrina Daudin 1802 [FAO ASFIS FRT]

## indian carp

USE ROHU [B3469]

#### indian cherry

USE INDIAN JUJUBE [B2794]

#### **INDIAN CRESS**

FTC B2968

BT LEAFY VEGETABLE [B1566]

UF garden nasturtium
UF nasturtium
UF tropaeolum majus

AI <SCIFAM>Tropaeolaceae [ITIS 29177]

<SCINAM>Tropaeolum majus L. [ITIS 505615] <SCINAM>Tropaeolum majus L. [GRIN 40686] <SCINAM>Tropaeolum majus L. [PLANTS TRMA]

<SCINAM>Tropaeolum majus L. [PLANTS TRMA7]
<SCINAM>Tropaeolum majus L. [EuroFIR-NETTOX 2007 286]

<SCINAM>Tropaeolum majus L. [DPNL 2003 13681]

<MANSFELD>4811

## **INDIAN FIG**

FTC B2019

BT PRICKLY PEAR [B1672]
UF mission prickly-pear
UF opuntia ficus-indica
UF opuntia occidentalis
UF prickly pear

UF smooth mountain prickly-pear

UF smooth prickly-pear
UF spineless cactus
UF tuberous prickly-pear

Al <SCIFAM>Cactaceae [ITIS 19685]

<SCINAM>Opuntia ficus-indica (L.) Mill. [GRIN 25840] <SCINAM>Opuntia ficus-indica (L.) Mill. [PLANTS OPFI]

<SCINAM>Opuntia ficus-indica (L.) Mill. var. ficus-indica [EuroFIR-NETTOX 2007 195]

<SCINAM>Opuntia ficus-indica (L.) Mill. [DPNL 2003 11476]

<MANSFELD>23079

# INDIAN FRANKINCENSE

FTC B4188

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF boswellia
UF boswellia serrata

Al <SCIFAM>Burseraceae [ITIS 28762]

<SCINAM>Boswellia serrata Roxb. ex Colebr. [ITIS 506410] <SCINAM>Boswellia serrata Roxb. ex Colebr. [GRIN 7458] <SCINAM>Boswellia serrata Roxb. ex Colebr. [PLANTS BOSE5]

## indian gram bean

USE GARBANZO BEAN [B1172]

#### indian halibut

USE INDIAN OCEAN FLOUNDER [B1873]

## **INDIAN JUJUBE**

FTC B2794

BT JUJUBE [B1311]

UF ber

UF cottony jujuba

UF indian cherry

UF indian plum (ziziphus)
UF ziziphus abyssinicus
UF ziziphus mauritiana
UF ziziphus orthacantha

AI <SCIFAM>Rhamnaceae [ITIS 28445]

<SCINAM>Ziziphus mauritiana Lam. [ITIS 28595] <SCINAM>Ziziphus mauritiana Lam. [GRIN 42285] <SCINAM>Ziziphus mauritiana Lam. [PLANTS ZIMA]

## **INDIAN LETTUCE**

FTC B3342

BT LEAFY VEGETABLE [B1566]

UF lactuca indica

AI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Lactuca indica L. [ITIS 505918] <SCINAM>Lactuca indica L. [GRIN 21341] <SCINAM>Lactuca indica L. [PLANTS LAIN13] <SCINAM>Lactuca indica L. [DPNL 2003 10654]

#### indian lime

USE LIME (CITRUS) [B1067]

## **INDIAN LONG PEPPER**

FTC B2956

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

AI <SCIFAM>Piperaceae

<SCINAM>Piper longum L. [NETTOX]

<GRIN>400109 <MANSFELD>9956

### indian mackerel

USE CHUB MACKEREL [B3974]

## **INDIAN MACKEREL**

FTC B2934

BT CHUB MACKEREL [B3974]
UF rastrelliger kanagurta

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Rastrelliger kanagurta (Cuvier, 1816) [ITIS 172462] <SCINAM>Rastrelliger kanagurta (Cuvier, 1816) [Fishbase 2004 111] <SCINAM>Rastrelliger kanagurta (Cuvier, 1816) [FAO ASFIS RAG] <SCINAM>Rastrelliger kanagurta (Cuvier, 1816) [CEC 1993 965] <SCINAM>Rastrelliger kanagurta [2010 FDA Seafood List]

# indian mango

USE MANGO [B1270]

## indian millet (pennisetum)

USE PEARL MILLET [B2140]

## indian millet (sorghum)

USE BROWN DURRA [B2622]

## **INDIAN MULBERRY**

FTC B3470

BT FRUIT-PRODUCING PLANT [B1140]

UF gret morinda
UF hog apple
UF indian mulberry
UF morinda citrifolia

UF noni

UF rotten cheesefruit

AI <SCIFAM>Rubiaceae [ITIS 34784]

<SCINAM>Morinda citrifolia L. [ITIS 35071]
<SCINAM>Morinda citrifolia L. [GRIN 318237]
<SCINAM>Morinda citrifolia L. [PLANTS MOCI3]
<SCINAM>Morinda citrifolia L. [DPNL 2003 11258]

Morinda citrifolia, commonly known as great morinda, Indian mulberry, nunaakai (Tamil Nadu, India), dog dumpling (Barbados), mengkudu (Indonesia and Malaysia), Kumudu (Balinese), pace (Javanese), beach mulberry, cheese fruit[1] or noni (from Hawaiian) is a tree in the coffee family,

Rubiaceae.[http://en.wikipedia.org/wiki/Morinda\_citrifolia]

## indian mulberry

USE INDIAN MULBERRY [B3470]

#### indian mustard

USE BROWN MUSTARD [B1092]

#### **INDIAN OCEAN**

FTC R0258

BT MARINE AREAS [R0513]

SN US FDA 1995 Code: INOC

# **INDIAN OCEAN FLOUNDER**

FTC B1873

BT PSETTODID FAMILY [B2666]

UF flounder, indian ocean

UF indian halibut
UF psettodes erumei

Al <SCIFAM>Psettodidae [ITIS 172704]

<SCINAM>Psettodes erumei (Bloch and Schneider, 1801) [ITIS 172706] <SCINAM>Psettodes erumei (Bloch & Schneider, 1801) [Fishbase 2004 513] <SCINAM>Psettodes erumei (Bloch & Schneider, 1801) [FAO ASFIS HAI] <SCINAM>Psettodes erumei (Bloch and Schneider, 1801) [CEC 1993 1100]

<SCINAM>Psettodes erumei [2010 FDA Seafood List]

# INDIAN OCEAN ISLANDS

FTC R0361

BT CONTINENTS, REGIONS AND COUNTRIES [R0509]

SN US FDA 1995 Code: QS

# INDIAN OCEAN, EASTERN (FAO MAJOR FISHING AREA 57)

FTC R0143

BT INDIAN OCEAN [R0258]

SN US FDA 1995 Code AA57: \*INDIAN OCEAN EAST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 57 [http://www.fao.org/fishery/area/Area57].

### **INDIAN OCEAN, WESTERN (MAJOR FISHING AREA 51)**

FTC R0142

BT INDIAN OCEAN [R0258]

SN US FDA 1995 Code AA51: \*INDIAN OCEAN WEST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 51 [http://www.fao.org/fishery/area/Area51].

### indian paspalum

USE KODO MILLET [B2504]

## indian pennywort

USE ASIATIC PENNYWORT [B2442]

#### indian plum

USE GOVERNOR'S PLUM [B2789]

#### indian plum (ziziphus)

USE INDIAN JUJUBE [B2794]

#### **INDIAN SCAD**

FTC B3964

BT MACKEREL SCAD [B3960]

UF decapterus russelli

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Decapterus russelli (Rüppell, 1830) [ITIS 168730]
<SCINAM>Decapterus russelli (Rüppell, 1830) [Fishbase 2004 374]
<SCINAM>Decapterus russelli (Rüppell, 1830) [FAO ASFIS RUS]
<SCINAM>Decapterus russelli (Rüppell, 1830) [CEC 1993 636]
<SCINAM>Decapterus russelli [2010 FDA Seafood List]

#### indian spinach

USE MALABAR NIGHTSHADE [B1150]

#### indian tamarind

USE TAMARIND [B1695]

#### **INDIAN THREADFIN**

FTC B2188

BT COBBLERFISH [B3967]

UF threadfin, indian

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Alectis indicus (Rüppell, 1830) [ITIS 168604] <SCINAM>Alectis indicus (Rüppell, 1830) [Fishbase 2004 10] <SCINAM>Alectis indicus (Rüppell 1830) [FAO ASFIS LTD] <SCINAM>Alectis indicus [2010 FDA Seafood List]

### indian walnut

USE CANDLENUT [B4351]

### indian wood apple

USE WOOD APPLE [B2845]

### indian yam

USE CUSH-CUSH YAM [B3397]

## INDIANA

FTC R0428

BT MIDWESTERN STATES [R0466]

SN US FDA 1995 Code: US18

### indian-almond

USE TROPICAL ALMOND [B3437]

## indianwheat

USE PLANTAIN [B3712]

## Indigotine (Indigo carmine)

USE INDIGOTINE, INDIGO CARMINE [B3122]

## INDIGOTINE, INDIGO CARMINE

FTC B3122

BT FOOD ADDITIVE [B2972]

UF E 132

UF Indigotine (Indigo carmine)

UF INS 132

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 132. Codex: INS 132.

#### INDIGOTINE, INDIGO CARMINE ADDED

FTC H0547

BT FOOD ADDITIVE ADDED [H0399]

#### **INDONESIA**

FTC R0248

BT ASIA, SOUTHEAST [R0348]

SN US FDA 1995 Code: ID

#### INDO-PACIFIC KING MACKEREL

FTC B3978

BT SEERFISH [B3973]
UF scomberomorus guttatus

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus guttatus (Bloch and Schneider, 1801) [ITIS 172442] <SCINAM>Scomberomorus guttatus (Bloch & Schneider, 1801) [Fishbase 2004 123] <SCINAM>Scomberomorus guttatus (Bloch & Schneider, 1801) [FAO ASFIS GUT] <SCINAM>Scomberomorus guttatus (Bloch and Schneider, 1801) [CEC 1993 979]

### **INEDIBLE SAUSAGE CASING**

FTC Z0093

BT TYPE OF SAUSAGE CASING [Z0092]

SN If the sausage casing is inedible, then index the casing material under \*N. FOOD CONTACT SURFACE\*.

## **INFANT FOOD, 0 - 3 MONTHS**

FTC P0189

BT INFANT FOOD, 0 - 6 MONTHS [P0263]

## INFANT FOOD, 0 - 6 MONTHS

FTC P0263

BT INFANT OR TODDLER FOOD [P0020]

### **INFANT FOOD, 3 - 6 MONTHS**

FTC P0190

BT INFANT FOOD, 0 - 6 MONTHS [P0263]

## INFANT FOOD, 6 - 12 MONTHS

FTC P0191

BT INFANT OR TODDLER FOOD [P0020]

UF follow-on formula

#### infant formula

FOOD FOR INFANTS (EUROFIR) [A0873] USE

#### **INFANT OR TODDLER FOOD**

FTC P0020

вт CHILDREN LESS THAN FOUR YEARS [P0256]

UF junior food UF toddler food

Food produced and marketed to supply the particular dietary needs of normal infants (21 CFR 105.65) or normal ΑI toddlers (age 1 to 2 years). Junior foods are included with the strained foods for infants up to one year. Foods fall in this category only if the label bears a statement such as 'baby food', 'strained food', 'junior food' or 'toddler food'.

#### INFANT OR TODDLER FOOD, FROM 12 MONTHS ONWARDS

FTC

вт INFANT OR TODDLER FOOD [P0020]

#### infructescence

**USE** FRUIT [C0167]

infusion

USE COFFEE, TEA, COCOA OR INFUSION (EUROFIR) [A0845]

### **INGREDIENT ADDED**

FTC H0225

вт H. TREATMENT APPLIED [H0111]

ΑI

A food product is characterized by its main ingredient (food source and part); the addition of secondary ingredients is considered a treatment applied to the product. Secondary ingredients are indexed according to rules that are based on the order of predominance by weight (not counting water) as seen from the label statement, formulation or recipe and/or from the amount of the ingredient as percentage of total product weight. The general rule is: an ingredient is always indexed if it is the second ingredient in order of predominance, if it is used as a filling, or if it is part of the product name(e.g., raisin bread). Specific rules are given in the scope note for the individual ingredient added; these rules specify more exhaustive indexing. For example, \*MUSHROOM ADDED\* is indexed regardless of ingredient position, another specific rule is given in the scope note for \*SALTED\*: Use if the level of salt is more than 4%. Such a rule is used only when the percentage level can be inferred from the list of ingredients.

### **INGREDIENT PRESERVED BY HEAT TREATMENT**

FTC

вт PRESERVED BY HEAT TREATMENT [J0120]

SN Used when an ingredient or a component of a food has been preserved by pasteurization, ultrapasteurization or has been sterilized.

# INGREDIENT PRESERVED BY IRRADIATION

FTC J0152

BT PRESERVED BY IRRADIATION [J0138]

SN Used when an ingredient or a component of a food has been preserved by irradiation.

## injection

**USE SOLUTION FOR INJECTION [E0170]** 

## INK, AQUATIC ANIMAL

**FTC** C0246

ORGAN MEAT, DIGESTIVE SYSTEM [C0106] BT

### **INKY CAP MUSHROOM**

**FTC** B2022

BT MUSHROOM [B1467] UF common inccap UF coprinopsis atramentaria UF coprinus atramentarius

<SCINAM>Coprinopsis atramentaria (Bull.) Redhead, Vilgalys & Moncalvo 2001 [INDEX FUNGORUM 474167] ΑI

#### **INLAND WATERS**

FTC R0512

BT FAO STATISTICAL AREAS FOR FISHERY PURPOSES [R0511]

RT FRESHWATER FISHING AREA [R0220]

Eight major inland fishing areas covering the inland waters of the continents

[http://www.fao.org/fishery/cwp/handbook/H].

#### **INNER BAG**

FTC M0420

BT BAG, SACK OR POUCH [M0197]

#### **INOSINIC ACID**

FTC B3123

BT FOOD ADDITIVE [B2972]

UF E 630

UF Inosinic acid, 5'-

UF INS 630

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 630. Codex: INS 630.

## INOSINIC ACID ADDED

FTC H0548

BT FOOD ADDITIVE ADDED [H0399]

## Inosinic acid, 5'-

USE INOSINIC ACID [B3123]

INS 100(i)

USE CURCUMIN [B3071]

**INS 101** 

USE RIBOFLAVINS [B4448]

INS 101(i)

USE RIBOFLAVIN [B3233]

INS 101(ii)

USE RIBOFLAVIN-5'-PHOSPHATE [B3234]

**INS 102** 

USE TARTRAZINE [B3302]

**INS 104** 

USE QUINOLINE YELLOW [B3231]

**INS 110** 

USE SUNSET YELLOW FCF/ORANGE YELLOW S [B3297]

USE INVERTASE [B4398]

**INS 1105** 

USE LYSOZYME [B3135]

**INS 120** 

USE COCHINEAL, CARMINIC ACID, CARMINES [B3068]

**INS 1200** 

USE POLYDEXTROSE [B3188]

INS 1201

USE POLYVINYLPYRROLIDONE [B3198]

**INS 1202** 

USE POLYVINYLPOLYPYRROLIDONE [B3197]

**INS 1203** 

USE POLYVINYL ALCOHOL (PVA) [B4442]

**INS 1204** 

USE PULLULAN [B4447]

**INS 1205** 

USE BASIC METHACRYLATE COPOLYMER [B4406]

**INS 122** 

USE AZORUBINE, CARMOISINE [B3009]

INS 123

USE AMARANTH [B2993]

INS 124

USE PONCEAU 4R, COCHINEAL RED A [B3199]

INS 127

USE ERYTHROSINE [B3094]

INS 128

**USE** RED 2G [B3232]

INS 129

USE ALLURA RED AC [B2985]

**INS 131** 

USE PATENT BLUE V [B3181]

**INS 132** 

USE INDIGOTINE, INDIGO CARMINE [B3122]

INS 133

USE BRILLIANT BLUE FCF [B3019]

**INS 140** 

USE CHLOROPHYLLINS [B3064]

INS 140

USE CHLOROPHYLLS [B3065]

USE CHLOROPHYLLS AND CHLOROPHYLLINS [B4417]

INS 1404

USE OXIDIZED STARCH [B3178]

**INS 141** 

USE COPPER COMPLEXES OF CHLOROPHYLLS, CHLOROPHYLLINS [B4395]

INS 141(i)

USE COPPER COMPLEXES OF CHLOROPHYLLS [B3070]

INS 141(ii)

USE COPPER COMPLEXES OF CHLOROPHYLLINS [B3069]

INS 1410

USE MONOSTARCH PHOSPHATE [B3168]

INS 1412

USE DISTARCH PHOSPHATE [B3091]

INS 1413

USE PHOSPHATED DISTARCH PHOSPHATE [B3185]

INS 1414

USE ACETYLATED DISTARCH PHOSPHATE [B2980]

**INS 142** 

USE GREENS S [B3112]

INS 1420

USE ACETYLATED STARCH [B2981]

INS 1422

USE ACETYLATED DISTARCH ADIPATE [B2979]

INS 1440

USE HYDROXY PROPYL STARCH [B3119]

INS 1442

USE HYDROXY PROPYL DISTARCH PHOSPHATE [B3118]

INS 1450

USE STARCH SODIUM OCTENYL SUCCINATE [B3288]

INS 1451

USE ACETYLATED OXIDISED STARCH [B4401]

INS 1452

USE STARCH ALUMINIUM OCTENYL SUCCINATE [B4429]

INS 1505

USE TRIETHYL CITRATE [B3314]

INS 150a

USE PLAIN CARAMEL [B3187]

INS 150b

USE CAUSTIC SULPHITE CARAMEL [B3063]

670

INS 150c

USE AMMONIA CARAMEL [B2995]

INS 150d

USE SULPHITE AMMONIA CARAMEL [B3294]

INS 151

USE BRILLIANT BLACK BN, BLACK PN [B3018]

INS 1517

USE GLYCERYL DIACETATE (DIACETIN) [B4394]

INS 1518

USE GLYCERYL TRIACETATE (TRIACETIN) [B3109]

INS 1519

USE BENZYL ALCOHOL [B4407]

INS 1520

USE PROPANE-1,2-DIOL (PROPYLENE GLYCOL) [B3224]

INS 1521

USE POLYETHYLENE GLYCOL [B4440]

INS 153

USE VEGETABLE CARBON [B3320]

**INS 154** 

USE BROWN FK [B3020]

INS 155

USE BROWN HT [B3021]

INS 160a

USE BETA-CAROTENE [B3015]

INS 160a

USE CAROTENES [B4414]

INS 160a

USE MIXED CAROTENES [B3154]

INS 160b

USE ANNATTO, BIXIN, NORBIXIN [B3002]

INS 160c

USE PAPRIKA EXTRACT, CAPSANTHIN, CAPSORUBIN [B3180]

INS 160e

USE BETA-APO-8'-CAROTENAL (C 30) [B3014]

INS 160e

USE LYCOPENE [B3134]

INS 160f

USE ETHYL ESTER OF BETA-APO-8'-CAROTENIC ACID (C 30) [B3095]

INS 161b

USE LUTEIN [B3133]

INS 161g

USE CANTHAXANTHIN [B3057]

INS 162

USE BEETROOT RED, BETANIN [B3011]

**INS 163** 

USE ANTHOCYANINS [B3003]

INS 170

USE CALCIUM HYDROGEN CARBONATE [B3024]

INS 170(i)

USE CALCIUM CARBONATE [B3031]

INS 171

USE TITANIUM DIOXIDE [B3308]

**INS 172** 

USE IRON OXIDES AND HYDROXIDES [B3124]

INS 173

USE ALUMINIUM [B2987]

INS 174

USE SILVER [B3238]

**INS 175** 

USE GOLD [B3111]

INS 180

USE LITHOLRUBINE BK [B3131]

INS 200

USE SORBIC ACID [B3279]

INS 202

USE POTASSIUM SORBATE [B3221]

INS 203

USE CALCIUM SORBATE [B3051]

**INS 210** 

USE BENZOIC ACID [B3013]

**INS 211** 

USE SODIUM BENZOATE [B3245]

INS 212

USE POTASSIUM BENZOATE [B3204]

INS 213

USE CALCIUM BENZOATE [B3030]

INS 214

USE ETHYL-P-HYDROXYBENZOATE [B3097]

INS 215

USE SODIUM ETHYL P-HYDROXYBENZOATE [B3251]

USE PROPYL P-HYDROXYBENZOATE [B3229]

INS 217

USE SODIUM PROPYL P-HYDROXYBENZOATE [B3271]

**INS 218** 

USE METHYL P-HYDROXYBENZOATE [B3151]

**INS 219** 

USE SODIUM METHYL P-HYDROXYBENZOATE [B3264]

**INS 220** 

USE SULPHUR DIOXIDE [B3295]

**INS 221** 

USE SODIUM SULPHITE [B3276]

**INS 222** 

USE SODIUM HYDROGEN SULPHITE [B3259]

**INS 223** 

USE SODIUM METABISULPHITE [B3263]

INS 224

USE POTASSIUM METABISULPHITE [B3215]

**INS 226** 

USE CALCIUM SULPHITE [B3054]

INS 227

USE CALCIUM HYDROGEN SULPHITE [B3041]

INS 228

USE POTASSIUM HYDROGEN SULPHITE [B3211]

INS 230

USE BIPHENYL, DIPHENYL [B3016]

INS 231

USE O-PHENYL PHENOL [B3176]

**INS 232** 

USE SODIUM O-PHENYL PHENOL [B3267]

INS 233

USE THIABENDAZOLE [B3307]

INS 234

USE NISIN [B3172]

INS 235

USE NATAMYCIN [B3170]

INS 239

USE HEXAMETHYLENE TETRAMINE [B3116]

INS 242

USE DIMETHYL DICARBONATE [B3077]

USE POTASSIUM NITRITE [B3217]

**INS 250** 

USE SODIUM NITRITE [B3266]

**INS 251** 

USE SODIUM NITRATE [B3265]

INS 252

USE POTASSIUM NITRATE [B3216]

**INS 260** 

USE ACETIC ACID [B2977]

INS 261(i)

USE POTASSIUM ACETATE [B3200]

**INS 262** 

USE SODIUM ACETATES [B4444]

INS 262(i)

USE SODIUM ACETATE [B3239]

INS 262(ii)

USE SODIUM HYDROGEN ACETATE (SODIUM DIACETATE) [B3255]

**INS 263** 

USE CALCIUM ACETATE [B3026]

INS 270

USE LACTIC ACID [B3127]

INS 280

USE PROPIONIC ACID [B3227]

INS 281

USE SODIUM PROPIONATE [B3270]

INS 282

USE CALCIUM PROPIONATE [B3048]

**INS 283** 

USE POTASSIUM PROPIONATE [B3219]

**INS 290** 

USE CARBON DIOXIDE [B3059]

INS 296

USE MALIC ACID [B3145]

INS 297

USE FUMARIC ACID [B3101]

INS 300

USE ASCORBIC ACID [B3005]

INS 301

USE SODIUM ASCORBATE [B3244]

USE CALCIUM ASCORBATE [B3029]

**INS 304** 

USE L-ASCORBYL PALMITATE [B3006]

**INS 305** 

USE ASCORBYL STEARATE [B3007]

**INS 307** 

USE ALPHA-TOCOPHEROL [B2986]

**INS 308** 

USE GAMMA-TOCOPHEROL [B3102]

**INS 309** 

USE DELTA-TOCOPHEROL [B3073]

**INS 310** 

USE PROPYL GALLATE [B3228]

**INS 311** 

USE OCTYL GALLATE [B3175]

INS 312

USE DODECYL GALLATE [B3092]

**INS 315** 

USE ERYTHORBIC ACID [B3093]

INS 319

USE TERTIARY-BUTYL HYDROQUINONE (TBHQ) [B4431]

INS 320

USE BUTYLATED HYDROXYANISOLE (BHA) [B3022]

INS 321

USE BUTYLATED HYDROXYTOLUENE (BHT) [B3023]

**INS 322** 

USE LECITHINS [B3130]

**INS 325** 

USE SODIUM LACTATE [B3261]

**INS 326** 

USE POTASSIUM LACTATE [B3213]

INS 327

USE CALCIUM LACTATE [B3044]

INS 330

USE CITRIC ACID [B1650]

INS 331

USE SODIUM CITRATES [B4422]

INS 331(i)

USE MONOSODIUM CITRATE [B3164]

INS 331(ii)

USE DISODIUM CITRATE [B3085]

INS 331(iii)

USE TRISODIUM CITRATE [B3317]

**INS 332** 

USE POTASSIUM CITRATES [B4451]

INS 332(i)

USE MONOPOTASSIUM CITRATE [B3160]

INS 332(ii)

USE TRIPOTASSIUM CITRATE [B3315]

**INS 333** 

USE CALCIUM CITRATES [B4411]

INS 333(i)

USE MONOCALCIUM CITRATE [B3158]

INS 333(ii)

USE DICALCIUM CITRATE [B3074]

INS 333(iii)

USE TRICALCIUM CITRATE [B3312]

**INS 334** 

USE TARTARIC ACID (L(+)-) [B3300]

INS 335

USE SODIUM TARTRATES [B4435]

INS 335 (i)

USE MONOSODIUM TARTRATE [B3167]

INS 335(ii)

USE DISODIUM TARTRATE [B3090]

INS 336

USE POTASSIUM TARTRATES [B4436]

INS 336(i)

USE MONOPOTASSIUM TARTRATE [B3163]

INS 336(ii)

USE DIPOTASSIUM TARTRATE [B3083]

**INS 337** 

USE SODIUM POTASSIUM TARTRATE [B3269]

INS 338

USE PHOSPHORIC ACID [B3186]

INS 339

USE SODIUM PHOSPHATES [B4424]

INS 339(i)

USE MONOSODIUM PHOSPHATE [B3166]

INS 339(ii)

USE DISODIUM PHOSPHATE [B3089]

INS 339(iii)

USE TRISODIUM PHOSPHATE [B3319]

INS 340

USE POTASSIUM PHOSPHATES [B4452]

INS 340(i)

USE MONOPOTASSIUM PHOSPHATE [B3162]

INS 340(ii)

USE DIPOTASSIUM PHOSPHATE [B3082]

INS 340(iii)

USE TRIPOTASSIUM PHOSPHATE [B3316]

**INS 341** 

USE CALCIUM PHOSPHATES [B4413]

INS 341(i)

USE MONOCALCIUM PHOSPHATE [B3159]

INS 341(ii)

USE DICALCIUM PHOSPHATE [B3076]

INS 341(iii)

USE TRICALCIUM PHOSPHATE [B3313]

INS 343

USE MAGNESIUM PHOSPHATES [B4418]

INS 350

USE SODIUM MALATES [B4423]

INS 350(i)

USE SODIUM HYDROGEN MALATE [B3257]

INS 350(ii)

USE SODIUM MALATE [B3262]

INS 351(ii)

USE POTASSIUM MALATE [B3214]

INS 352

USE CALCIUM MALATES [B4403]

INS 352(i)

USE CALCIUM HYDROGEN MALATE [B3040]

INS 352(ii)

USE CALCIUM MALATE [B3045]

INS 353

USE METATARTARIC ACID [B3149]

**INS 354** 

USE CALCIUM TARTRATE [B3055]

USE ADIPIC ACID [B2982]

**INS 356** 

USE SODIUM ADIPATE [B3240]

**INS 357** 

USE POTASSIUM ADIPATE [B3201]

**INS 363** 

USE SUCCINIC ACID [B3290]

**INS 380** 

USE TRIAMMONIUM CITRATE [B3311]

**INS 385** 

USE CALCIUM DISODIUM ETHYLENE DIAMINE TETRA-ACETATE (CALCIUM DISODIUM EDTA) [B3036]

**INS 392** 

USE EXTRACTS OF ROSEMARY [B4392]

INS 400

USE ALGINIC ACID [B2984]

INS 401

USE SODIUM ALGINATE [B3241]

INS 402

USE POTASSIUM ALGINATE [B3202]

INS 403

USE AMMONIUM ALGINATE [B2996]

INS 404

USE CALCIUM ALGINATE [B3027]

INS 405

USE PROPANE-1,2-DIOL ALGINATE [B3225]

**INS 406** 

USE AGAR [B2983]

**INS 407** 

USE CARRAGEENAN [B3062]

INS 407a

USE PROCESSED EUCHEMA SEAWEED [B4445]

INS 410

USE LOCUST BEAN GUM [B3132]

INS 412

USE GUAR GUM [B3114]

INS 413

USE TRAGACANTH [B3310]

INS 414

USE GUM ARABIC (ACACIA GUM) [B2975]

USE XANTHAN GUM [B3321]

**INS 416** 

USE KARAYA GUM [B3126]

INS 417

USE TARA GUM [B3299]

**INS 418** 

USE GELLAN GUM [B3103]

INS 420

USE SORBITOLS [B4427]

INS 420(i)

USE SORBITOL [B3285]

INS 420(ii)

USE SORBITOL SYRUP [B3286]

INS 421

USE MANNITOL [B3148]

INS 422

USE GLYCEROL [B3107]

**INS 425** 

USE KONJAC [B4400]

INS 426

USE SOYBEAN HEMICELLULOSE [B4420]

INS 427

USE CASSIA GUM [B4415]

INS 431

USE POLYOXYETHYLENE (40) STEARATE [B3196]

INS 432

USE POLYOXYETHYLENE (20) SORBITAN MONOLAURATE (POLYSORBATE 20) [B3191]

INS 433

USE POLYOXYETHYLENE (20) SORBITAN MONOOLEATE (POLYSORBATE 80) [B3192]

INS 434

USE POLYOXYETHYLENE (20) SORBITAN MONOPALMITATE (POLYSORBATE 40) [B3193]

INS 435

USE POLYOXYETHYLENE (20) SORBITAN MONOSTEARATE (POLYSORBATE 60) [B3194]

INS 436

USE POLYOXYETHYLENE (20) SORBITAN TRISTEARATE (POLYSORBATE 65) [B3195]

INS 440

USE PECTINS [B4453]

INS 442

USE AMMONIUM PHOSPHATIDES [B3000]

USE SUCROSE ACETATE ISOBUTYRATE [B3292]

**INS 445** 

USE GLYCEROL ESTERS OF WOOD ROSINS [B3108]

INS 450

USE DIPHOSPHATES [B4388]

INS 450(i)

USE DISODIUM DIPHOSPHATE [B3086]

INS 450(ii)

USE TRISODIUM DIPHOSPHATE [B3318]

INS 450(iii)

USE TETRASODIUM DIPHOSPHATE [B3304]

INS 450(iv)

USE DIPOTASSIUM DIPHOSPHATE [B3079]

INS 450(v)

USE TETRAPOTASSIUM DIPHOSPHATE [B3303]

INS 450(vi)

USE DICALCIUM DIPHOSPHATE [B3075]

INS 450(vii)

USE CALCIUM DIHYDROGEN DIPHOSPHATE [B3035]

INS 451

USE TRIPHOSPHATES [B4432]

INS 451(i)

USE PENTASODIUM TRIPHOSPHATE [B3184]

INS 451(ii)

USE PENTAPOTASSIUM TRIPHOSPHATE [B3183]

INS 452

USE POLYPHOSPHATES [B4441]

INS 452(i)

USE SODIUM POLYPHOSPHATE [B3268]

INS 452(ii)

USE POTASSIUM POLYPHOSPHATE [B3218]

INS 452(iii)

USE SODIUM CALCIUM POLYPHOSPHATE [B3246]

INS 452(iv)

USE CALCIUM POLYPHOSPHATES [B3047]

INS 459

USE BETA-CYCLODEXTRIN [B4408]

**INS 460** 

USE CELLULOSE [B4416]

680

INS 460(i)

USE MICROCRYSTALLINE CELLULOSE [B3152]

INS 460(ii)

USE POWDERED CELLULOSE [B3223]

**INS 461** 

USE METHYL CELLULOSE [B3150]

**INS 462** 

USE ETHYL CELLULOSE [B4391]

**INS 463** 

USE HYDROXYPROPYL CELLULOSE [B3120]

**INS 464** 

USE HYDROXYPROPYL METHYL CELLULOSE [B3121]

**INS 465** 

USE ETHYL METHYL CELLULOSE [B3096]

**INS 466** 

USE SODIUM CARBOXY METHYL CELLULOSE [B3248]

**INS 468** 

USE CROSS-LINKED SODIUM CARBOXY METHYL CELLULOSE, CROSS LINKED CELLULOSE GUM [B4412]

**INS 469** 

USE ENZYMATICALLY HYDROLYSED CARBOXY METHYL CELLULOSE, ENZYMATICALLY HYDROLYSED

CELLULOSE GUM [B4389]

INS 470(ii)

USE SODIUM, POTASSIUM AND CALCIUM SALTS OF FATTY ACIDS [B3278]

INS 470(iii)

USE MAGNESIUM SALTS OF FATTY ACIDS [B3142]

INS 471

USE MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3156]

INS 472a

USE ACETIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B2978]

INS 472b

USE LACTIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3128]

INS 472c

USE CITRIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3067]

INS 472d

USE TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3301]

INS 472e

USE MONO- AND DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3155]

INS 473

USE SUCROSE ESTERS OF FATTY ACIDS [B3293]

INS 474

USE SUCROGLYCERIDES [B3291]

USE POLYGLYCEROL ESTERS OF FATTY ACIDS [B3189]

**INS 476** 

USE POLYGLYCEROL POLYRICINOLEATE [B3190]

**INS 477** 

USE PROPANE-1,2-DIOL ESTERS OF FATTY ACIDS [B3226]

**INS 479** 

USE THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY

[B3306]

**INS 481** 

USE SODIUM STEAROYL-2-LACTYLATE [B3274]

**INS 482** 

USE CALCIUM STEAROYL-2-LACTYLATE [B3052]

**INS 483** 

USE STEARYL TARTRATE [B3289]

**INS 491** 

USE SORBITAN MONOSTEARATE [B3283]

INS 492

USE SORBITAN TRISTEARATE [B3284]

INS 493

USE SORBITAN MONOLAURATE [B3280]

**INS 494** 

USE SORBITAN MONOOLEATE [B3281]

INS 495

USE SORBITAN MONOPALMITATE [B3282]

INS 500

USE SODIUM CARBONATES [B4421]

INS 500(i)

USE SODIUM CARBONATE [B3247]

INS 500(ii)

USE SODIUM HYDROGEN CARBONATE [B1654]

INS 500(iii)

USE SODIUM SESQUICARBONATE [B3273]

INS 501

USE POTASSIUM CARBONATES [B4450]

INS 501(i)

USE POTASSIUM CARBONATE [B3205]

INS 501(ii)

USE POTASSIUM HYDROGEN CARBONATE [B3209]

INS 503

USE AMMONIUM CARBONATES [B4405]

INS 503(i)

USE AMMONIUM CARBONATE [B2997]

INS 503(ii)

USE AMMONIUM HYDROGEN CARBONATE [B2998]

INS 504

USE MAGNESIUM CARBONATES [B4393]

INS 504(i)

USE MAGNESIUM CARBONATE [B3136]

INS 504(ii)

USE MAGNESIUM HYDROXIDE CARBONATE [B3140]

**INS 507** 

USE HYDROCHLORIC ACID [B3117]

**INS 508** 

USE POTASSIUM CHLORIDE [B1653]

INS 509

USE CALCIUM CHLORIDE [B3032]

**INS 511** 

USE MAGNESIUM CHLORIDE [B3137]

INS 512

USE STANNOUS CHLORIDE [B3287]

INS 513

USE SULPHURIC ACID [B3296]

INS 514

USE SODIUM SULPHATES [B4425]

INS 514(i)

USE SODIUM SULPHATE [B3275]

INS 514(ii)

USE SODIUM HYDROGEN SULPHATE [B3258]

INS 515

USE POTASSIUM SULPHATES [B4443]

INS 515(i)

USE POTASSIUM SULPHATE [B3222]

INS 515(ii)

USE POTASSIUM HYDROGEN SULPHATE [B3210]

**INS 516** 

USE CALCIUM SULPHATE [B3053]

INS 517

USE AMMONIUM SULPHATE [B3001]

**INS 520** 

USE ALUMINIUM SULPHATE [B2992]

USE ALUMINIUM SODIUM SULPHATE [B2991]

**INS 522** 

USE ALUMINIUM POTASSIUM SULPHATE [B2989]

**INS 523** 

USE ALUMINIUM AMMONIUM SULPHATE [B2988]

**INS 524** 

USE SODIUM HYDROXIDE [B3260]

**INS 525** 

USE POTASSIUM HYDROXIDE [B3212]

INS 526

USE CALCIUM HYDROXIDE [B3042]

**INS 527** 

USE AMMONIUM HYDROXIDE [B2999]

**INS 528** 

USE MAGNESIUM HYDROXIDE [B3139]

INS 529

USE CALCIUM OXIDE [B3046]

**INS 530** 

USE MAGNESIUM OXIDE [B3141]

INS 535

USE SODIUM FERROCYANIDE [B3252]

INS 536

USE POTASSIUM FERROCYANIDE [B3207]

INS 538

USE CALCIUM FERROCYANIDE [B3037]

INS 541

USE SODIUM ALUMINIUM PHOSPHATE ACIDIC [B3242]

INS 551

USE SILICON DIOXIDE [B3237]

**INS 552** 

USE CALCIUM SILICATE [B3050]

INS 553(i)

USE MAGNESIUM SILICATE [B3143]

INS 553(ii)

USE MAGNESIUM TRISILICATE [B3144]

INS 553(iii)

USE TALC [B3298]

INS 554

USE SODIUM ALUMINIUM SILICATE [B3243]

684

**INS 555** 

USE POTASSIUM ALUMINIUM SILICATE [B3203]

**INS 556** 

USE CALCIUM ALUMINIUM SILICATE [B3028]

**INS 558** 

USE BENTONITE [B3012]

INS 559

USE ALUMINIUM SILICATE (KAOLIN) [B2990]

**INS 570** 

USE FATTY ACIDS [B3098]

INS 574

USE GLUCONIC ACID [B3104]

**INS 575** 

USE GLUCONO-DELTA-LACTONE [B3105]

**INS 576** 

USE SODIUM GLUCONATE [B3253]

**INS 577** 

USE POTASSIUM GLUCONATE [B3208]

**INS 578** 

USE CALCIUM GLUCONATE [B3038]

INS 579

USE FERROUS GLUCONATE [B3099]

INS 585

USE FERROUS LACTATE [B3100]

INS 586

USE 4-HEXYLRESORCINOL [B4434]

INS 620

USE GLUTAMIC ACID [B3106]

**INS 621** 

USE MONOSODIUM GLUTAMATE [B1652]

INS 622

USE MONOPOTASSIUM GLUTAMATE [B3161]

INS 623

USE CALCIUM DIGLUTAMATE [B3034]

INS 624

USE MONOAMMONIUM GLUTAMATE [B3157]

INS 625

USE MAGNESIUM DIGLUTAMATE [B3138]

**INS 626** 

USE GUANYLIC ACID [B3113]

USE DISODIUM GUANYLATE [B3087]

**INS 628** 

USE DIPOTASSIUM GUANYLATE [B3080]

**INS 629** 

USE CALCIUM GUANYLATE [B3039]

**INS 630** 

USE INOSINIC ACID [B3123]

INS 631

USE DISODIUM INOSINATE [B3088]

**INS 632** 

USE DIPOTASSIUM INOSINATE [B3081]

**INS 633** 

USE CALCIUM INOSINATE [B3043]

**INS 634** 

USE CALCIUM 5'-RIBONUCLEOTIDES [B3025]

**INS 635** 

USE DISODIUM 5'-RIBONUCLEOTIDES [B3084]

**INS 640** 

USE GLYCINE [B3110]

INS 650

USE ZINC ACETATE [B4433]

INS 900a

USE DIMETHYL POLYSILOXANE [B3078]

INS 901

USE BEESWAX, WHITE AND YELLOW [B3010]

INS 902

USE CANDELILLA WAX [B3056]

INS 903

USE CARNAUBA WAX [B3061]

**INS 904** 

USE SHELLAC [B3236]

INS 905c(i)

USE MICROCRYSTALLINE WAX [B4438]

INS 907

USE HYDROGENATED POLY-1-DECENE [B4397]

INS 920

USE L-CYSTEINE [B4426]

INS 927b

USE CARBAMIDE [B3058]

USE ARGON [B3004]

INS 941

USE NITROGEN [B3173]

**INS 942** 

USE NITROUS OXIDE [B3174]

INS 943a

USE BUTANE [B4409]

INS 943b

USE ISOBUTANE [B4399]

**INS 944** 

USE PROPANE [B4446]

INS 949

USE HYDROGEN [B4396]

**INS 950** 

USE ACESULFAME K [B2976]

INS 951

USE ASPARTAME [B3008]

INS 952

USE CYCLAMATES [B4410]

INS 952(i)

USE CYCLAMIC ACID [B3072]

INS 952(ii)

USE CALCIUM CYCLAMATE [B3033]

INS 952(iv)

USE SODIUM CYCLAMATE [B3249]

**INS 953** 

USE ISOMALT [B3125]

INS 954

USE SACCHARINS [B4449]

INS 954(i)

USE SACCHARIN [B3235]

INS 954(ii)

USE CALCIUM SACCHARIN [B3049]

INS 954(iii)

USE POTASSIUM SACCHARIN [B3220]

INS 954(iv)

USE SODIUM SACCHARIN [B3272]

INS 955

USE SUCRALOSE [B4430]

USE THAUMATIN [B3305]

**INS 959** 

USE NEOHESPERIDINE DC [B3171]

**INS 960** 

USE STEVIOL GLYCOSIDES [B4456]

INS 961

USE NEOTAME [B4439]

**INS 962** 

USE SALT OF ASPARTAME-ACESULFAME [B4428]

**INS 965** 

USE MALTITOLS [B4437]

INS 965(i)

USE MALTITOL [B3146]

INS 965(ii)

USE MALTITOL SYRUP [B3147]

**INS 966** 

USE LACTITOL [B3129]

**INS 967** 

USE XYLITOL [B3322]

**INS 968** 

USE ERYTHRITOL [B4390]

INS 999

USE QUILLAIA EXTRACT [B3230]

INSECT

FTC B1220

BT ANIMAL USED AS FOOD SOURCE [B1297]

UF insecta

AI <SCINAM>Insecta [ITIS 99208]

insecta

USE INSECT [B1220]

instant breakfast

USE MEAL REPLACEMENT (US CFR) [A0274]

INSTANTIZED

FTC H0169

BT FOOD MODIFIED [H0141]

UF agglomerated UF converted (grain)

SN Used for food products modified to reduce cooking time or to enhance dispersion characteristics of powdered or

granulated products.

INTERIOR BACTERIA CURED

FTC H0328

BT BACTERIA CURED [H0326]

#### **INTERIOR MOLD CURED**

FTC H0331

BT MOLD CURED [H0329]

#### **INTESTINE**

FTC C0212

BT ORGAN MEAT, DIGESTIVE SYSTEM [C0106]

### intravenous feeding

USE SOLUTION FOR INFUSION [E0171]

### intravenous infusion

USE SOLUTION FOR INFUSION [E0171]

### **INVERT SUGAR**

FTC C0171

BT SUGAR [C0108]

### **INVERT SUGAR ADDED**

FTC H0211

BT SUGAR OR SUGAR SYRUP ADDED [H0136]

# **INVERTASE**

FTC B4398

BT FOOD ADDITIVE [B2972]

UF E 1103 UF INS 1103 UF Invertases

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): stabilizer.

Europe: E 1103. Codex: INS 1103.

# **INVERTASE ADDED**

FTC H0809

BT FOOD ADDITIVE ADDED [H0399]

# Invertases

USE INVERTASE [B4398]

# invertebrate, water

USE FISH OR LOWER WATER ANIMAL [B1021]

# IODIZED

FTC H0189

BT MINERAL ADDED [H0159]

UF kelp added

SN Used when iodine is added for supplementation at any level.

# **IODIZED CLAIM OR USE**

FTC P0185

BT VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

**IOWA** 

FTC R0429

BT MIDWESTERN STATES [R0466]

SN US FDA 1995 Code: US19

ipil-ipil

USE LEUCAENA [B2443]

ipomoea aquatica

USE CHINESE SWAMP CABBAGE [B2462]

ipomoea batatas

USE SWEET POTATO [B1106]

IRAN

FTC R0261

BT MIDDLE EAST [R0351]

SN US FDA 1995 Code: IR

IRAQ

FTC R0260

BT MIDDLE EAST [R0351]

SN US FDA 1995 Code: IQ

**IRELAND** 

FTC R0255

BT EUROPE, WESTERN [R0359]

SN US FDA 1995 Code: IE

**IRIAN JAYA** 

FTC R0251

BT INDONESIA [R0248]

SN US FDA 1995 Code: ID09

**IRISH MOSS** 

FTC B1742

BT CHONDRUS [B2500]
UF chondrus crispus

Al <SCIFAM>Gigartinaceae [ITIS 12092]

<SCINAM>Chondrus crispus (Linnaeus) J. Stackhouse [ITIS 12092] <SCINAM>Chondrus crispus Stackhouse 1797 [FAO ASFIS IMS] <SCINAM>Chondrus crispus (Linnaeus, 1767) [CEC 1993 1512]

irish potato

USE POTATO [B1218]

**IRON ADDED** 

FTC H0181

BT MINERAL ADDED [H0159]

Used when iron is added at any level. Always use this term for enriched flour or rice, enriched bakery products, and enriched macaroni or noodle products. (21 CFR 137.610(a), 21 CFR 136.115(a)(1), and others.

#### Iron oxides

SN

USE IRON OXIDES AND HYDROXIDES [B3124]

### **IRON OXIDES AND HYDROXIDES**

FTC B3124

BT FOOD ADDITIVE [B2972]

UF E 172
UF INS 172
UF Iron oxides

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 172. Codex: INS 172.

# IRON OXIDES AND HYDROXIDES ADDED

FTC H0549

BT FOOD ADDITIVE ADDED [H0399]

### **IRRADIATED**

FTC H0121

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

UF picowaved

SN Used when the food product or any indexed ingredient is irradiated for any purpose.

# **IRRADIATED BY IONIZING IRRADIATION**

FTC H0179

BT IRRADIATED [H0121]

### IRRADIATED BY ULTRAVIOLET RADIATION

FTC H0261

BT IRRADIATED [H0121]

# irvingia gabonensis

USE AFRICAN MANGO [B2806]

## isacia conceptionis

USE SOUTHEAST PACIFIC GRUNT [B3946]

### ISADA KRILL

FTC B3582
BT KRILL [B2844]
UF euphausia pacifica

Al <SCIFAM>Euphausiidae Dana, 1852 [ITIS 95500]

<SCINAM>Euphausia pacifica Hansen, 1911 [ITIS 95502] <SCINAM>Euphausia pacifica Hansen, 1911 [FAO ASFIS UFP]

### **ISLAND JACK**

FTC B3950

BT JACK FAMILY [B1755]

UF carangoides

Al <SCIFAM>Carangidae [ITIS 168584]

<SCIGEN>Carangoides Bleeker, 1851 [ITIS 168755]

#### ISLAND MACKEREL

FTC B3975

BT CHUB MACKEREL [B3974]

UF rastrelliger faugni

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Rastrelliger faughni Matsui, 1967 [ITIS 202055] <SCINAM>Rastrelliger faughni Matsui, 1967 [Fishbase 2004 110] <SCINAM>Rastrelliger faughni Matsui, 1967 [FAO ASFIS RAF] <SCINAM>Rastrelliger faughni Matsui, 1967 [CEC 1993 964]

### islas malvinas

USE FALKLAND ISLANDS [R0216]

### **ISOBUTANE**

FTC B4399

BT FOOD ADDITIVE [B2972]

UF E 943b UF INS 943b

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): propellant.

Europe: E 943b. Codex: INS 943b.

# ISOBUTANE ADDED

FTC H0810

BT FOOD ADDITIVE ADDED [H0399]

# ISOMALT

SN

FTC B3125

BT FOOD ADDITIVE [B2972]

UF E 953 UF INS 953

UF Isomalt (Hydrogenated isomaltulose)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent, bulking agent, Glazing agent, sweetener.

Europe: E 953.

Codex: INS 953.

# Isomalt (Hydrogenated isomaltulose)

USE ISOMALT [B3125]

### **ISOMALT ADDED**

FTC H0550

BT FOOD ADDITIVE ADDED [H0399]

### isopsetta isolepis

USE BUTTER SOLE [B1869]

### **ISRAEL**

FTC R0256

BT MIDDLE EAST [R0351]

SN US FDA 1995 Code: IL

#### istiophoridae

USE BILLFISH FAMILY [B1518]

# istiophorus platypterus

USE SAILFISH [B1521]

# istiophorus spp.

USE MARLIN [B1243]

# isurus oxyrinchus

USE SHORTFIN MAKO SHARK [B2471]

# isurus paucus

USE LONGFIN MAKO SHARK [B2472]

# isurus spp.

USE MAKO SHARK [B2470]

# **ITALIAN CORNSALAD**

FTC B4327

BT CORNSALAD [B4326] UF valerianella eriocarpa

Al <SCIFAM>Valerianaceae [ITIS 35349]

<SCINAM>Valerianella eriocarpa Desv. [ITIS 506066] <SCINAM>Valerianella eriocarpa Desv. [GRIN 41091] <SCINAM>Valerianella eriocarpa Desv. [PLANTS VAER2] <SCINAM>Valerianella eriocarpa Desv. [DPNL 2003 13751]

## italian millet

USE FOXTAIL MILLET [B4243]

# **ITALIAN PARSLEY**

FTC B3706

BT PARSLEY [B1550]
UF broadleaved parsley

UF petrosellinum crispum var. neapolitanum

Al <SCIFAM>Apiaceae

<SCINAM>Petroselinum crispum (Mill.) Nyman ex A. W. Hill var. neapolitanum Danert [GRIN 409749]

# **ITALIAN PRUNE PLUM**

FTC B2125

BT PLUM [B1206]

AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus domestica L. [ITIS 24774]

<SCINAM>Prunus domestica L. [GRIN 29888] <SCINAM>Prunus domestica L. [PLANTS PRDO] <SCINAM>Prunus domestica L. [DPNL 2003 12270] <MANSFELD>9332

Variety of the Common Plum.

### italian stone pine

USE STONE PINE [B1596]

### **ITALIAN TANGERINE**

FTC B4216

BT MANDARIN ORANGE [B1429]

UF citrus deliciosa

UF mediterranean mandarin
UF willow-leaf mandarin

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus deliciosa Ten. [GRIN 314340] <SCINAM>Citrus deliciosa Ten. [DPNL 2003 8691]

### italian tomato

USE PEAR TOMATO [B1107]

### italian turnip broccoli

USE RUVO KALE [B3720]

### italian white truffle

USE WHITE TRUFFLE [B3792]

### **ITALY**

FTC R0263

BT EUROPE, SOUTHERN [R0358]

SN US FDA 1995 Code: IT

# ivory coast

USE COTE D'IVOIRE [R0190]

## **IVY GOURD**

FTC B2420

BT GOURD [B1719]
UF coccinea cordifolia
UF coccinea grandis
UF coccinea indica

# J. PRESERVATION METHOD

FTC J0107

ΔI

BT LANGUAL THESAURUS ROOT [00000]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

The methods contributing to the prevention or retardation of microbial, enzymatic or oxidative spoilage and thus to the extension of shelf life. Index all methods for which information is available, even if a corresponding descriptor has already been used in \*H. TREATMENT APPLIED\*. Preservation descriptors refer to the finished food as a whole with these exceptions: (1) if the components of a multi-component food, such as cream pie, are preserved by different methods, index all methods; (2) if chemical preservatives are declared on the label, always index them even if it is known that the preservative was introduced through or is only present in a component or ingredient of the food; and (3) if the preservation method for an ingredient is declared on the label (such as brie cheese made from pasteurized milk) index it. Also use \*INGREDIENT PRESERVED BY THERMAL PROCESSING\* or \*INGREDIENT PRESERVED BY IRRADIATION\* when ingredients have been pasteurized, ultrapasteurized, sterilized or irradiated.

### **JABOTICABA**

FTC B4266

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF brazilian grapetree

UF myrciaria cauliflora

Al <SCIFAM>Myrtaceae [ITIS 27172]

<SCINAM>Myrciaria cauliflora (C. Martius) O. Berg [ITIS 506174] SCINAM>Myrciaria cauliflora (Mart.) O. Berg [GRIN 24830] SCINAM>Myrciaria cauliflora (Mart.) O. Berg [PLANTS MYCA9]

The Jabuticaba (\$i\$Myrciaria cauliflora\$/i\$ (Mart.) O.Berg.) (also called Brazilian Grape Tree, Jaboticaba, Jabotica, Guaperu, Guapuru, Hivapuru, Sabará and Ybapuru) is a fruit-bearing tree in the family Myrtaceae native to Minas Gerais in southeastern Brazil grown for the purple, grape-like fruits it produces. Other related species in the genus \$i\$Myrciaria</>/>/>, often referred to by the same common name, are native to Brazil, Argentina, Paraguay, and Bolivia. The fruit is purplish black, with a white pulp; it can be eaten raw or be used to make jellies and drinks (plain juice or wine). [http://en.wikipedia.org/wiki/Myrciaria\_cauliflora]

#### **JABOTICABA**

FTC B4266

BT BERRY [B1231]

### jacatupe

USE GOITENYO [B4255]

#### **JACK**

FTC B1044

BT JACK FAMILY [B1755]

UF caranx spp.

Al <SCIFAM>Carangidae [ITIS 168584]

<SCIGEN>Caranx Lacepède, 1801 [ITIS 168605]

## jack

USE JACKFRUIT [B1545]

### jack and horse mackerel

USE SAUREL [B1090]

# JACK FAMILY

FTC B1755

BT FISH, PERCIFORM [B1581]

UF carangidae

AI <SCIFAM>Carangidae [ITIS 168584] <SCIFAM>Carangidae [FAO ASFIS CGX] <SCIFAM>Carangidae [CEC 1993 626]

### jack, green

USE GREEN JACK [B2251]

### jack, horse-eye

USE HORSE-EYE JACK [B2178]

### jackal berry

USE AFRICAN EBONY [B2818]

### jackass morwong

USE TARAKIHI [B1910]

# jackassfish

USE MORWONG FAMILY [B2546]

# JACK-BEAN

FTC B3400

BT BEAN (VEGETABLE) [B1567]

UF giant stock-bean

Al <SCIFAM>Fabaceae (alt. Leguminosae)

<SCINAM>Canavalia ensiformis (L.) DC. [CCPR]

<GRIN>8827

#### **JACKFRUIT**

FTC B1545

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF artocarpus heterophyllus UF artocarpus integrifolius

UF jack
UF jakfruit
UF langka

AI <SCIFAM>Moraceae [ITIS 19063]

<SCINAM>Artocarpus heterophyllus Lam. [ITIS 184183] <SCINAM>Artocarpus heterophyllus Lam. [GRIN 70095] <SCINAM>Artocarpus heterophyllus Lam. [PLANTS ARHE2]

<SCINAM>Artocarpus heterophyllus Lam. [EuroFIR-NETTOX 2007 34]

<SCINAM>Artocarpus heterophyllus Lam. [DPNL 2003 7743]

<MANSFELD>12606

# jacquinotia edwardsii

USE NEW ZEALAND SPIDER CRAB [B2105]

jakfruit

USE JACKFRUIT [B1545]

### JALAPENO PEPPER

FTC B1666

BT HOT PEPPER [B1643]

### jam or fruit preserve

USE FRUIT PRESERVE OR JAM (US CFR) [A0251]

# JAM OR MARMALADE (EUROFIR)

FTC A0837

BT SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835]

RT FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT (US CFR) [A0155]

Al Semisolid or jelled food prepared from fruit or fruit juice and other ingredients. The group includes fruit jam, fruit jelly

preserve, marmalade.

### **JAMAICA**

FTC R0264

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: JM

### jamaica apple

USE CUSTARD APPLE [B1689]

# jamaica pepper

USE ALLSPICE [B1356]

# jamaica sorrel

USE ROSELLE [B1691]

# jamaican kino

USE SEA-GRAPE [B3389]

# jamaica-plum

USE HOG PLUM [B1307]

# jaman

USE ROSEAPPLE [B2020]

## jamberry

USE MEXICAN GROUND CHERRY [B2015]

# jambol

USE JAMBOLAN [B1651]

### **JAMBOLAN**

FTC B1651

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF black plum (syzyguim)
UF eugenia jambolana

UF jambol
UF jambolan plum
UF jambul
UF java plum
UF syzygium cumini

Al <SCIFAM>Myrtaceae [ITIS 27172]

<SCINAM>Syzygium cumini (L.) Skeels [ITIS 505419] <SCINAM>Syzygium cumini (L.) Skeels [GRIN 36128] <SCINAM>Syzygium cumini (L.) Skeels [PLANTS SYCU] <SCINAM>Syzygium cumini (L.) Skeels [DPNL 2003 13407]

### jambolan plum

USE JAMBOLAN [B1651]

jambos

USE ROSEAPPLE [B2020]

### jambosa malaccensis

USE MOUNTAIN APPLE [B2831]

# jambu fruit

USE WATER ROSEAPPLE [B2777]

jambul

USE JAMBOLAN [B1651]

jamrosade

USE ROSEAPPLE [B2020]

jamrose

USE ROSEAPPLE [B2020]

### jan mayen island

USE SVALBARD AND JAN MAYEN ISLANDS [R0380]

# JAP OR AGAR JELLY CANDY (US CFR)

FTC A0146

BT JELLY CANDY (US CFR) [A0162]

Al Jelly candy having agar as its principal jelling ingredient.

# **JAPAN**

FTC R0266

BT ASIA, NORTHEAST [R0347]

SN US FDA 1995 Code: JP

# **JAPAN PEPPER**

FTC B2306

BT FRUIT USED AS VEGETABLE [B1006]

UF zanthoxylum piperitum

# **JAPAN PEPPER**

FTC B2306

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

#### **JAPAN SEA BASS**

FTC B1760

ΑI

BT LATEOLABRACIDAE [B4032]

UF lateolabrax japonicus UF sea bass, japanese

<SCIFAM>Lateolabracidae Springer and Raasch, 1995 [ITIS 643086]

<SCINAM>Lateolabrax japonicus (Cuvier in Cuvier and Valenciennes, 1828) [ITIS 167951]

<SCINAM>Lateolabrax japonicus (Cuvier, 1828) [Fishbase 2004 4589] SCINAM>Lateolabrax japonicus (Cuvier, 1828) [FAO ASFIS BAJ] SCINAM>Lateolabrax japonicus (Cuvier, 1828) [CEC 1993 591] SCINAM>Lateolabrax japonicus [2010 FDA Seafood List]

### JAPANESE ANCHOVY

FTC B3838

BT ANCHOVY FAMILY [B1854]

UF engraulis japonicus

Al <SCIFAM>Engraulidae [ITIS 553173]

<SCINAM>Engraulis japonicus Temminck and Schlegel, 1846 [ITIS 161835] <SCINAM>Engraulis japonicus Temminck & Schlegel, 1846 [Fishbase 2004 1663] <SCINAM>Engraulis japonicus Temminck & Schlegel 1846 [FAO ASFIS JAN] <SCINAM>Engraulis japonicus (Temminck and Schlegel, 1846) [CEC 1993 216]

<SCINAM>Engraulis japonicus [2010 FDA Seafood List]

#### japanese artichoke

USE CHINESE ARTICHOKE [B2965]

#### JAPANESE BEECH

FTC B4250

BT BEECH [B1543]
UF fagus japonica

SN When indexing beech nut index both \*JAPANESE BEECH [B4250]\* and \*FRUIT [C0167]\* (or its more precise

narrower terms).

Al <SCIFAM>Fagaceae [ITIS 19275]

<SCINAM>Fagus japonica Maxim. [GRIN 16544]

# japanese bunching onion

USE WELSH ONION [B2418]

### JAPANESE CHESTNUT

FTC B2417

BT CHESTNUT [B1544]
UF castanea crenata

SN When indexing the chestnut fruit (nut) index both \*JAPANESE CHESTNUT [B2417]\* and \*FRUIT [C0167]\* (or its

more precise narrower terms).

Al <SCIFAM>Fagaceae [ITIS 19275]

<SCINAM>Castanea crenata Sieb. & Zucc. [ITIS 506540] <SCINAM>Castanea crenata Siebold & Zucc. [GRIN 9434] <SCINAM>Castanea crenata Siebold & Zucc. [PLANTS CACR27] <SCINAM>Castanea crenata Siebold & Zucc. [MANSFELD 17788]

# japanese crab

USE RED KING CRAB [B2211]

# japanese deep sea crab

USE PACIFIC DEEP SEA CRAB [B2229]

# JAPANESE EEL

FTC B3497

BT FRESHWATER EEL FAMILY [B2545]

UF anguilla japonica

Al <SCIFAM>Anguillidae [ITIS 161134]

<SCINAM>Anguilla japonica Temminck and Schlegel, 1846 [ITIS 161134]

- <SCINAM>Anguilla japonica Temminck & Schlegel, 1847 [Fishbase 2004 295]
- <SCINAM>Anguilla japonica Temminck & Schlegel, 1847 [FAO ASFIS ELJ]
- <SCINAM>Anguilla japonica Temminck and Schlegel, 1846 [CEC 1993 392]
- <SCINAM>Anguilla japonica [2010 FDA Seafood List]

### japanese fern palm

USE SAGO PALM [B2139]

### JAPANESE FLAT OYSTER

FTC B2876

BT OYSTER [B1224]
UF ostrea denselamellosa
UF ostrea laperousei

Al <SCIFAM>Ostreidae Rafinesque, 1815 [ITIS 79866]

<SCINAM>Ostrea denselamellosa Lischke 1869 [FAO ASFIS ODW]

### JAPANESE FLYING SQUID

FTC B3701

BT FLYING SQUID [B3693]
UF todarodes pacificus

AI <SCIFAM>Ommastrephidae Steenstrup, 1857 [ITIS 82514]
<SCINAM>Todarodes pacificus (Steenstrup, 1880) [ITIS 557230]
<SCINAM>Todarodes pacificus (Steenstrup, 1880) [FAO ASFIS SQJ]
<SCINAM>Todarodes pacificus (Steenstrup, 1880) [CEC 1993 1414]

### japanese greens

USE JAPANESE MUSTARD [B3747]

# **JAPANESE HARD CLAM**

FTC B2386

BT VENUS CLAM FAMILY [B2890]

UF meretrix lusoria

Al <SCIFAM>Veneridae Rafinesque, 1815 [ITIS 81439]

<SCINAM>Meretrix lusoria (Roding, 1798) [FAO ASFIS HCJ] <SCINAM>Meretrix lusoria (Röding, 1798) [CEC 1993 1381]

### japanese horse mackerel

USE JAPANESE JACK MACKEREL [B3957]

# japanese horseradish

USE WASABI [B2236]

# JAPANESE HUCHEN

FTC B4048

BT DANUBE SALMON [B4047]

UF stringfish

AI <SCIFAM>Salmonidae [ITIS 162024]

<SCINAM>Hucho perryi (Brevoort, 1856) [Fishbase 2004 9182] <SCINAM>Hucho perryi (Brevoort, 1856) [FAO ASFIS HUP]

# JAPANESE JACK MACKEREL

FTC B3957

BT SAUREL [B1090]
UF japanese horse mackerel

UF japanese scad
UF trachurus japonicus

AI <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Trachurus japonicus (Temminck and Schlegel, 1844) [ITIS 642012]
<SCINAM>Trachurus japonicus (Temminck & Schlegel, 1844) [Fishbase 2004 366]
<SCINAM>Trachurus japonicus (Temminck & Schlegel 1844) [FAO ASFIS JJM]
<SCINAM>Trachurus japonicus (Temminck and Schlegel, 1845) [CEC 1993 658]

<SCINAM>Trachurus japonicus [2010 FDA Seafood List]

#### JAPANESE LITTLENECK CLAM

FTC B2354

BT VENUS CLAM FAMILY [B2890]

UF asari
UF manila clam
UF tapes japonica
UF tapes philippinarum
UF venerupis philippinarum

Al <SCIFAM>Veneridae Rafinesque, 1815 [ITIS 81439]

<SCINAM>Venerupis philippinarum (A. Adams and Reeve, 1850) [ITIS 81477]

<SCINAM>Venerupis philippinarum [2010 FDA Seafood List]

### JAPANESE LOBSTER

FTC B3594

BT DEEP SEA LOBSTER [B2232]
UF metanephrops japonicus

Al <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops japonicus (Tapparone-Canefri, 1873) [ITIS 552937] <SCINAM>Metanephrops japonicus (Tapparone-Canefri, 1873) [FAO ASFIS MFJ]

#### japanese medlar

USE LOQUAT [B1244]

#### JAPANESE MILLET

FTC B4320

BT MILLET [B2505]

SN \*JAPANESE MILLET\* may refer to Echinochloa esculenta or Echinochloa frumentacea according to ITIS.

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Echinochioa esculenta (A. Braun) H. Scholz [ITIS 506954] <SCINAM>Echinochioa esculenta (A. Braun) H. Scholz [GRIN 317845] <SCINAM>Echinochioa esculenta (A. Braun) H. Scholz [PLANTS ECES]

## japanese mushroom

**USE** SHIITAKE MUSHROOM [B1635]

# JAPANESE MUSTARD

FTC B3747

BT MUSTARD [B2069]

UF brassica juncea var. japonica
UF brassica rapa nipposinica
UF california peppergrass
UF japanese greens

UF kyona UF mizuna

UF potherb mustatd
UF spider mustard
UF water greens

UF xiu cai

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica rapa L. [ITIS 23063]

<SCINAM>Brassica rapa subsp. nipposinica (L. H. Bailey) Hanelt [GRIN 319651]

<SCINAM>Brassica rapa L. [PLANTS BRRA]

<SCINAM>Brassica rapa L. subsp. nipposinica (L.H.Bailey) Hanelt [DPNL 2003 8120]

Mizuna (Japanese: 'water greens'), also called Xiu Cai, Kyona, Japanese Mustard, Potherb Mustard, Japanese Greens, California Peppergrass, Spider Mustard, etc., is a Japanese name used primarily for cultivated varieties of Brassica rapa nipposinica but also for Brassica juncea var. japonica.[http://en.wikipedia.org/wiki/Mizuna]

# japanese mustard spinach

USE KOMATSUMA [B3373]

# japanese pear

USE SAND PEAR [B1523]

# japanese persimmon

USE COMMON KAKI [B2766]

### JAPANESE PILCHARD

FTC B1974

BT PILCHARD [B3853]
UF sardinops melanostictus
UF sardinops sagax melanosticta
AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Sardinops melanostictus (Temminck and Schlegel, 1846) [ITIS 551222]<SCINAM>Sardinops melanostictus (Temminck & Schlegel, 1846) [FAO ASFIS JAP]

<SCINAM>Sardinops melanostictus (Schlegel, 1846) [CEC 1993 195]

<SCINAM>Sardinops melanostictus [2010 FDA Seafood List]

# JAPANESE PLUM

FTC B2736

BT PLUM [B1206] UF prunus salicina

UF susina

AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus salicina Lindley [ITIS 506232] <SCINAM>Prunus salicina Lindl. [GRIN 30091] <SCINAM>Prunus salicina Lindl. [PLANTS PRSA3]

<SCINAM>Prunus salicina Lindl. var. salicina [EuroFIR-NETTOX 2007 231]

<SCINAM>Prunus salicina Lindl. [DPNL 2003 12294]

<MANSFELD>9360

# japanese plum (eriobotrya)

USE LOQUAT [B1244]

# japanese pumpkin

USE JAPANESE SQUASH [B2523]

# japanese rock crab

USE BIGTOOTH ROCK CRAB [B3562]

# JAPANESE SARDINELLA

FTC B3860

BT SARDINELLA [B1392] UF sardinella zunasi

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Sardinella zunasi (Bleeker, 1854) [ITIS 551460] <SCINAM>Sardinella zunasi (Bleeker, 1854) [Fishbase 2004 1519] <SCINAM>Sardinella zunasi (Bleeker, 1854) [FAO ASFIS JSS] <SCINAM>Sardinella zunasi (Bleeker, 1854) [CEC 1993 193]

# japanese scad

USE JAPANESE JACK MACKEREL [B3957]

# JAPANESE SCAD

FTC B3963

BT MACKEREL SCAD [B3960]
UF decapterus maruadsi

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Decapterus maruadsi (Temminck and Schlegel, 1843) [ITIS 168729]
<SCINAM>Decapterus maruadsi (Temminck & Schlegel, 1844) [Fishbase 2004 1939]
<SCINAM>Decapterus maruadsi (Temminck & Schlegel, 1844) [FAO ASFIS RSA]
<SCINAM>Decapterus maruadsi (Temminck and Schlegel, 1842) [CEC 1993 634]

# JAPANESE SCALLOP

FTC B2353

BT SCALLOP [B1489]
UF amusium japanic

UF patinopecten yessoensis

Al <SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611]

<SCINAM>Patinopecten yessoensis (Jay 1857) [FAO ASFIS JSC] <SCINAM>Patinopecten yessoensis [2010 FDA Seafood List]

### JAPANESE SPANISH MACKEREL

FTC B3983

BT SEERFISH [B3973]
UF scomberomorus niphonius

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus niphonius (Cuvier in Cuvier and Valenciennes, 1832) [ITIS 172446]

<SCINAM>Scomberomorus niphonius (Cuvier, 1832) [Fishbase 2004 131]
<SCINAM>Scomberomorus niphonius (Cuvier, 1832) [FAO ASFIS NPH]
<SCINAM>Scomberomorus niphonius (Cuvier, 1831) [CEC 1993 985]
<SCINAM>Scomberomorus niphonius [2010 FDA Seafood List]

# **JAPANESE SPIDER CRAB**

FTC B2225

BT OREGONIID FAMILY [B4138]

**UF** beni-zuwai crab

UF chionoecetes japonicus

Al <SCINAM>Chionoecetes japonicus Rathbun, 1932 [WoRMS AphiaID 442163]

<SCINAM>Chionoecetes japonicus [2010 FDA Seafood List]

### JAPANESE SPINY LOBSTER

FTC B2168

BT PANULIRID SPINY LOBSTER [B3610]

UF panulirus japonicus

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Panulirus japonicus (Von Siebold, 1824) [ITIS 552975] <SCINAM>Panulirus japonicus (Von Siebold, 1824) [FAO ASFIS NUJ]

<SCINAM>Panulirus japonicus [2010 FDA Seafood List]

### JAPANESE SQUASH

FTC B2523

BT WINTER SQUASH [B1189]

UF cabocha squash
UF cucurbita moschata
UF japanese pumpkin
UF kabocha squash
UF nam gwa

# japanese tiger shrimp

USE KURUMA PRAWN [B3494]

# japanese wineberry

**USE** WINEBERRY [B4261]

# japanese-green

USE GARLAND CHRYSANTHEMUM [B1740]

# JAPANESE-GREEN

FTC B3412

BT GARLAND CHRYSANTHEMUM [B1740]

UF chop-suey green crown daisy

UF garland chrysanthemum

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

### jar

USE BOTTLE OR JAR [M0203]

# JAR

FTC M0215

BT BOTTLE OR JAR [M0203]
UF wide-necked bottle
UF wide-necked jar

### jar, bottle or can

USE CAN, BOTTLE OR JAR [M0194]

# **JASID SPINY LOBSTER**

FTC B3607

BT SPINY LOBSTER FAMILY [B2163]

UF jasus spp.

AI <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646] <SCIGEN>Jasus Parker, 1883 [ITIS 552947]

# **JASMINE**

FTC B4252

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF common jasmine
UF jasminum officinale

Al <SCIFAM>Oleaceae [ITIS 32927]

<SCINAM>Jasminum officinale L. [ITIS 503238] <SCINAM>Jasminum officinale L. [GRIN 20668] <SCINAM>Jasminum officinale L. [PLANTS JAOF] <SCINAM>Jasminum officinale L. [DPNL 2003 10536]

### jasminum officinale

USE JASMINE [B4252]

### jasus edwardsii

USE RED ROCK LOBSTER [B3603]

### jasus frontalis

USE JUAN FERNANDEZ ROCK LOBSTER [B3604]

### jasus lalandii

USE CAPE SPINY LOBSTER [B2166]

### jasus novaehollandiae

USE SOUTHERN ROCK LOBSTER [B3609]

### jasus paulensis

USE ST.PAUL ROCK LOBSTER [B3608]

# jasus spp.

USE JASID SPINY LOBSTER [B3607]

# jasus tristani

USE TRISTAN ROCK LOBSTER [B3605]

# jasus verreauxi

USE GREEN ROCK LOBSTER [B3606]

# JAVA

FTC R0250

BT INDONESIA [R0248]

SN US FDA 1995 Code: ID07

# **JAVA APPLE**

FTC B3395

BT TROPICAL OR SUBTROPICAL FRUIT - INEDIBLE PEEL [B3391]

UF eugenia javanica

Al <SCIFAM>Myrtaceae [ITIS 27172]

<SCINAM>Syzygium samarangense (Blume) Merr. & Perry [ITIS 506170]
<SCINAM>Syzygium samarangense (Blume) Merr. & L. M. Perry [GRIN 312990]
<SCINAM>Syzygium samarangense (Blume) Merr. & L.M. Perry [PLANTS SYSA3]
<SCINAM>Syzygium samarangense (Blume) Merr. & L.M.Perry [DPNL 2003 13410]
<SCINAM>Eugenia javanica Lam; Syn: Syzigium samarangense (Bl.) Merr. & Perry [CCPR]

java fig

USE BENJAMIN TREE [B3331]

java pepper

USE CUBEB [B4350]

java plum

USE JAMBOLAN [B1651]

java root

USE GREATER GALANGAL [B2601]

## JAVA-ALMOND

FTC B3390

BT TROPICAL OR SUBTROPICAL NUT PRODUCING PLANT [B1022]

UF canarium pimela
UF canarium vulgare
UF chinese olive
UF kenarinut-tree

Al <SCIFAM>Burseraceae [ITIS 28762]

<SCINAM>Canarium pimela Konig [ITIS 506414] <SCINAM>Canarium vulgare Leenh. [GRIN 409501] <SCINAM>Canarium pimela Konig [PLANTS CAPI16]

<SCINAM>Canarium pimela Koenig; syn: C. nigrum Engl.; Canarium album (Lour.) Taeusch. [CCPR]

### JAVA-ALMOND

FTC B3390

BT TROPICAL OR SUBTROPICAL FRUIT - EDIBLE PEEL [B3387]

# JAVA-BEAN

FTC B4190

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF senna obtusifolia

AI <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Senna obtusifolia (L.) Irwin & Barneby [ITIS 505165] <SCINAM>Senna obtusifolia (L.) H. S. Irwin & Barneby [GRIN 100044] <SCINAM>Senna obtusifolia (L.) Irwin & Barneby [PLANTS SEOB4]

## JAVA-BEAN

FTC B4190

BT SENNA [B2056]

javatree

USE BENJAMIN TREE [B3331]

# jelling agent

USE STABILIZER, THICKENER OR GELLING AGENT (US CFR) [A0319]

## JELLY CANDY (US CFR)

FTC A0162

BT SOFT CANDY (US CFR) [A0293]

Al Candy prepared by cooking together a mixture of sweeteners, water, acids, flavoring agents, other ingredients and

jelling agents to a temperature of 226-230 degrees F, which results in a soft-solid product.

jelly ear

USE BLACK FUNGUS [B1741]

jelly ear

USE JEW'S EAR [B3724]

### **JELLY, JAM OR PRESERVE ADDED**

FTC H0122

BT FRUIT ADDED [H0147]

SN Used when jelly, jam or preserve is a filling in a food product; otherwise, used when jelly, jam or preserve is the

second ingredient in order of predominance.

#### **JELLYFISH**

FTC B2408

BT COELENTERATE [B2409]

UF medusae UF rhopilema spp.

Al <SCINAM>Rhopilema spp [FAO ASFIS JEL]

<SCINAM>Rhopilema spp. [CEC 1993 1492]

<SCINAM>Rhopilema spp. [2010 FDA Seafood List]

#### jericho balsam

USE DESERT DATE [B2837]

### JERUSALEM ARTICHOKE

FTC B1038

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF girasole

UF helianthus tuberosus
UF jerusalem sunflower

Al <SCIFAM>Compositae (Asteraceae) [ITIS 35420]

<SCINAM>Helianthus tuberosus L. [ITIS 36691] <SCINAM>Helianthus tuberosus L. [GRIN 27946]

<SCINAM>Helianthus tuberosus L. [MANSFELD 32904]

<SCINAM>Helianthus tuberosus L. [BASIS 145]

# jerusalem haddock

USE MOONFISH [B4285]

### jerusalem sunflower

USE JERUSALEM ARTICHOKE [B1038]

# **JEWFISH**

FTC B1756

BT GROUPER [B1496]
UF epinephelus itajara

Al <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Epinephelus itajara (Lichtenstein, 1822) [ITIS 167695] <SCINAM>Epinephelus itajara (Lichtenstein, 1822) [Fishbase 2004 16] <SCINAM>Epinephelus itajara (Lichtenstein, 1822) [FAO ASFIS EET] <SCINAM>Epinephelus itajara (Lichtenstein, 1822) [CEC 1993 570]

<SCINAM>Epinephelus itajara [2010 FDA Seafood List]

# **JEWISH PLUM**

FTC B4234

BT CIRUELA [B2398] UF spondias dulcis

Al <SCIFAM>Anacardiaceae [ITIS 28771]

<SCINAM>Spondias dulcis Parkinson [ITIS 182142] <SCINAM>Spondias dulcis Sol. ex Parkinson [GRIN 35331] <SCINAM>Spondias dulcis Parkinson [PLANTS SPDU3]

<SCINAM>Spondias dulcis Sol. ex Parkinson [DPNL 2003 13277]

#### jew's ear

USE BLACK FUNGUS [B1741]

#### JEW'S EAR

FTC B3724

BT BLACK FUNGUS [B1741]
UF auricularia auricula-judae

UF jelly ear

Al <SCINAM>Auricularia auricula-judae (Bull.) Quél., 1886 [INDEX FUNGORUM 102281]

### jew's mallow

USE NALTA JUTE [B1731]

### JICAMA

FTC B1738

BT YAM BEAN [B4254]
UF mexican yam bean
UF pachyrhizus erosus

UF yam bean

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Pachyrhizus erosus (L.) Urban [ITIS 26824] <SCINAM>Pachyrhizus erosus (L.) Urb. [GRIN 26286] <SCINAM>Pachyrhizus erosus (L.) Urb. [PLANTS PAER3] <SCINAM>Pachyrhizus erosus (L.) Urb. [DPNL 2003 11586]

Pachyrhizus erosus, commonly known as Jícama, Yam, and Mexican Turnip, is the name of a native Mexican vine, although the name most commonly refers to the plant's edible tuberous root. Jícama is one species in the genus Pachyrhizus. Plants in this genus are commonly referred to as yam bean, although the term "yam bean" can be another name for jícama. The other major species of yam beans are also indigenous within the Americas.[http://en.wikipedia.org/wiki/Jicama]

## jobo

USE HOG PLUM [B1307]

# **JOB'S TEARS**

FTC B2341

BT GRAIN OR SEED-PRODUCING PLANT [B1047]

UF coix lacryma-jobi

AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Coix lacryma-jobi L. [ITIS 41586] <SCINAM>Coix lacryma-jobi L. [GRIN 11129] <SCINAM>Coix lacryma-jobi L. [PLANTS COLA]

<MANSFELD>36435

Job's Tears, Coixseed, adlay, or adlai, is a tall grain-bearing tropical plant of the family Poaceae (grass family) native to East Asia and peninsular Malaysia but elsewhere cultivated in gardens as an annual. The variety Coix lacryma-jobi var. ma-yuen is harvested as a cereal crop and is used medicinally in parts of Asia. [wikipedia]

# john dory

USE FISH, ZEIFORM [B1895]

# JOHN'S SNAPPER

FTC B2313

BT SNAPPER [B1510]
UF blackspot snapper
UF lutjanus johnii
UF plainscaled snapper
UF thailand snapper

AI <SCINAM>Lutjanus johnii (Bloch, 1792) [ITIS 168885] <SCINAM>Lutjanus johnii (Bloch, 1792) [Fishbase 2004 264] <SCINAM>Lutjanus johnii (Bloch, 1792) [FAO ASFIS LJH]

<SCINAM>Lutjanus johnii [2010 FDA Seafood List]

### JOJOBA

FTC B1704

BT OIL-PRODUCING PLANT [B1017]

UF deer nut UF goat nut

UF simmondsia chinensis

AI <SCIFAM>Simmondsiaceae [ITIS 500079]

<SCINAM>Simmondsia chinensis (Link) Schneid. [ITIS 28030] <SCINAM>Simmondsia chinensis (Link) C. K. Schneid. [GRIN 105075] <SCINAM>Simmondsia chinensis (Link) C.K. Schneid. [PLANTS SICH]

<SCINAM>Simmondsia chinensis (Link) C.K.Schneid. [DPNL 2003 13117]

### JOJOBA

FTC B1704

BT EDIBLE SEED PRODUCING PLANT [B1174]

#### **JONAH CRAB**

FTC B3560

BT ROCK CRAB FAMILY [B2351]

UF cancer borealis

AI <SCIFAM>Cancridae Latreille, 1802 [ITIS 98670] <SCINAM>Cancer borealis Stimpson, 1859 [ITIS 98678] <SCINAM>Cancer borealis Stimpson, 1859 [FAO ASFIS CRJ]

<SCINAM>Cancer borealis Stimpson, 1859 [CEC 1993 1273] <SCINAM>Cancer borealis [2010 FDA Seafood List]

### **JORDAN**

FTC R0265

BT MIDDLE EAST [R0351]

SN US FDA 1995 Code: JO

#### jowl meat

USE JOWL, TRIMMED [Z0040]

# JOWL, TRIMMED

**FTC** Z0040

BT CUT OF MEAT, U.S. [Z0008]
UF cheek and head trimmings

UF cheek meat
UF ear meat
UF head meat
UF jowl meat
UF lip meat
UF nose meat
UF snout meat

SN Includes head trimmings.

# JUAN FERNANDEZ ROCK LOBSTER

FTC B3604

BT JASID SPINY LOBSTER [B3607]

UF jasus frontalis

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Jasus frontalis (H. Milne-Edwards, 1837) [ITIS 552952] <SCINAM>Jasus frontalis (H. Milne Edwards, 1837) [FAO ASFIS LOF] <SCINAM>Jasus frontalis (Milne Edwards, 1837) [CEC 1993 1247]

# JUAN FERNANDEZ TREVALLY

FTC B3971

BT TREVALLY [B2651]
UF pseudocaranx chilensis

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Pseudocaranx chilensis (Guichenot, 1848) [ITIS 621128]

<SCINAM>Pseudocaranx chilensis (Guichenot, 1848) [Fishbase 2004 1948] <SCINAM>Pseudocaranx chilensis (Guichenot, 1848) [FAO ASFIS SXC]

#### JUG OR DEMIJOHN

**FTC** M0218

BT BOTTLE OR JAR [M0203]

### juglans cinerea

USE **BUTTERNUT [B1453]** 

# juglans mandshurica

USE CHINESE WALNUT [B2616]

### juglans nigra

USE **BLACK WALNUT [B1071]** 

### juglans regia

USE **ENGLISH WALNUT [B1130]** 

# juglans spp.

**USE WALNUT [B1290]** 

### JUICE

FTC C0300

MULTICOMPONENT EXTRACT, CONCENTRATE OR ISOLATE [C0159] BT

The liquid part of a plant, fruit, or vegetable (Source: Webster's)

### juice beverage, diluted

USE FRUIT JUICE, DILUTED (US CFR) [A0130]

# JUICE OR NECTAR (EUROFIR)

**FTC** A0841

BT BEVERAGE (NON-MILK) (EUROFIR) [A0840]

RT FRUIT JUICE OR RELATED PRODUCT (US CFR) [A0104]

VEGETABLE JUICE (US CFR) [A0264] 18 FRUIT JUICES (EFG) [A0708] RT 070 FRUIT JUICES (JF) (CCPR) [A0766]

RT

10000219 - JUICE - READY TO DRINK (PERISHABLE) (GS1 GPC) [A0918] 10000220 - JUICE - READY TO DRINK (SHELF STABLE) (GS1 GPC) [A0919] RT

0900 FRUITS AND FRUIT JUICES (USDA SR) [A1279] RT

> The members of the work group in Action COST 99/Eurofoods considered it important to be able to separate fruit juices from both \*NON-ALCOHOLIC BEVERAGE\* and \*FRUIT\* in the EFG classification, in order to evaluate and compare consumption patterns across countries. Examples are orange juice, apple juice, tomato juice, fruit and vegetable nectars.

# juice, fruit

ΑI

USE FRUIT JUICE (US CFR) [A0127]

### juice, vegetable

USE VEGETABLE JUICE (US CFR) [A0264]

# JUJUBE

**FTC** B1311

TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024] BT

UF ziziphus spp.

<SCIFAM>Rhamnaceae [ITIS 28445] ΑI <SCIGEN>Ziziphus P. Mill. [ITIS 28594] <SCIGEN>Ziziphus sp. [GRIN 318197] <SCIGEN>Ziziphus Mill. [PLANTS ZIZIP]

<SCIGEN>Ziziphus [DPNL 2003 13991]

# jujube nut

USE CHINESE RED DATE [B2008]

# jumbie bean

USE LEUCAENA [B2443]

### JUMEAU

FTC Z0133

BT RAQUETTE [Z0131]

### **JUNEBERRY**

FTC B1435

BT CORE OR POME FRUIT [B1599]

UF amelanchier spp.
UF serviceberry
UF shadbush
UF sugarplum

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCIGEN>Amelanchier Medik. [ITIS 25108] <SCIGEN>Amelanchier Medik. [PLANTS AMELA] <SCIGEN>Amelanchier [DPNL 2003 7439]

### junior food

USE INFANT OR TODDLER FOOD [P0020]

### **JUNIPER**

FTC B2040

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF juniperus communis

# juniperus communis

USE JUNIPER [B2040]

# jurel (green jack)

USE GREEN JACK [B2251]

# jurel (horse-eye jack)

USE HORSE-EYE JACK [B2178]

## jurel bonito

USE GREEN JACK [B2251]

# jute mallow

USE NALTA JUTE [B1731]

# jute, nalta

USE NALTA JUTE [B1731]

### K. PACKING MEDIUM

FTC K0020

BT LANGUAL THESAURUS ROOT [00000]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al The medium in which the food is packed for preservation and handling or the medium surrounding homemade foods, e.g., peaches cooked in sugar syrup. The packing medium may provide a controlled environment for the food. It may also serve to improve palatability and consumer appeal.

# kabocha squash

USE JAPANESE SQUASH [B2523]

# kaffir

USE SORGHUM [B1448]

# KAFFIR LIME

FTC B4339

BT CITRUS FAMILY [B1139]

UF citrus hystrix UF mauritius papeda

UF papeda

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus hystrix DC. [ITIS 825206] <SCINAM>Citrus hystrix DC. [GRIN 10714] <SCINAM>Citrus hystrix DC. [PLANTS CIHY2] <SCINAM>Citrus hystrix DC. [DPNL 2003 8692]

The kaffir lime (\$i\$Citrus x hystrix\$/i\$, \$i\$Rutaceae\$/i\$) is also known as combava, kieffer lime, limau purut, jeruk purut or makrut lime, Kabuyao (Cabuyao). It is a lime native to Indochinese and Malesian ecoregions in India, Laos,

Indonesia, Malaysia and Thailand, and adjacent countries. It is used in Southeast Asian

cuisine.[http://en.wikipedia.org/wiki/Citrus\_hystrix]

#### KAFFIR LIME

FTC B4339

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

#### kaffir melon

USE WATERMELON [B1391]

#### kaffir orange

USE NATAL ORANGE [B2787]

kafir

USE SORGHUM [B1448]

#### KAHAWAI

FTC B2237

BT AUSTRALIAN SALMON FAMILY [B1940]

UF arripis trutta
UF australian salmon

Al <SCIFAM>Arripidae [ITIS 645308]

<SCINAM>Arripis trutta (Forster in Bloch and Schneider, 1801) [ITIS 168827]

<SCINAM>Arripis trutta (Forster, 1801) [Fishbase 2004 5048] <SCINAM>Arripis trutta (Forster, 1801) [FAO ASFIS ASA] <SCINAM>Arripis trutta (Schneider, 1801) [CEC 1993 675] <SCINAM>Arripis trutta [2010 FDA Seafood List]

# KAIYOMARU RATTAIL

FTC B2905

BT GRENADIER FAMILY [B2899]
UF caelorinchus kaiyomaru

Al <SCIFAM>Macrouridae Gilbert and Hubbs, 1916 [ITIS 165332]

<SCINAM>Caelorinchus kaiyomaru Arai and Iwamoto, 1979 [ITIS 550608] <SCINAM>Caelorinchus kaiyomaru Arai & Iwamoto, 1979 [Fishbase 2004 8451] <SCINAM>Caelorinchus kaiyomaru Arai & Iwamoto 1979 [FAO ASFIS MCK]

<SOURCE>Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.458.

Scientific name verifiable, common name unverified.

# kaki persimmon

USE COMMON KAKI [B2766]

# KALE

FTC B1281

BT LEAFY VEGETABLE [B1566]

UF brassica oleracea

UF cole

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica oleracea L. [ITIS 23062]

<SCINAM>Brassica oleracea var. sabellica L. [GRIN 319629]

<SCINAM>Brassica oleracea L. convar. acephala (DC.) Alef. var. sabellica L. [EuroFIR-NETTOX 2007 54]

<SCINAM>Brassica oleracea L. var. sabellica L. [DPNL 2003 8115]

<MANSFELD>23870

Kale (also called Borecole) is a form of cabbage (\$i\$Brassica oleracea\$/i\$ Acephala Group) in which the central

leaves do not form a head. It is considered to be closer to wild cabbage than most domesticated forms. The species \$i\$Brassica oleracea\$/i\$ contains a wide array of vegetables, including broccoli, cauliflower, and Brussels sprouts. The Cultivar Group Acephala also includes spring greens and collard greens, which are extremely similar genetically. Kale can be classified by leaf type: Curly leaved (Scots kales), Plain leaved, Rape kale, Leaf and spear (a cross between curly leaved and plain leaved kale), Cavolo nero (also known as black cabbage, Tuscan kale, Lacinato and dinosaur kale) (http://en.wikipedia.org/wiki/Kale)

#### **KALE**

FTC B1281

BT BRASSICA SPECIES [B3372]

## KAMCHATKA FLOUNDER

FTC B1875

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF atheresthes evermanni
UF flounder, kamchatka

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Reinhardtius evermanni (Jordan and Starks, 1904) [ITIS 616027] <SCINAM>Reinhardtius evermanni (Jordan & Starks, 1904) [Fishbase 2004 518]

<SCINAM>Reinhardtius evermanni [2010 FDA Seafood List]

<SCINAM>Atheresthes evermanni Jordan & Starks 1904 [FAO ASFIS KAF]

<SCINAM>Atheresthes evermanni Jordan and Starks, 1904 [CEC 1993 1110]

### **KAMPUCHEA**

FTC R0269

BT ASIA, SOUTHEAST [R0348]

UF cambodia

SN US FDA 1995 Code: KH

kamut

USE ORIENTAL WHEAT [B4321]

# KANADI KINGFISH

FTC B3984

BT SEERFISH [B3973]

UF scomberomorus plurilineatus

AI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus plurilineatus Fourmanoir, 1966 [ITIS 202048]
<SCINAM>Scomberomorus plurilineatus Fourmanoir, 1966 [Fishbase 2004 132]
<SCINAM>Scomberomorus plurilineatus Fourmanoir 1966 [FAO ASFIS KAK]
<SCINAM>Scomberomorus plurilineatus Fourmanoir, 1966 [CEC 1993 986]

# KANDA

FTC B2305

BT BLUESPOT MULLET [B3995]

UF mugil kandavensis
UF valamugil engeli

Al <SCIFAM>Mugilidae [ITIS 170333]

<SCINAM>Valamugil engeli (Bleeker, 1858-59) [ITIS 170422] <SCINAM>Valamugil engeli (Bleeker, 1858) [Fishbase 2004 5658]

### **KANGAROO**

FTC B2092

BT ANIMAL (MAMMAL) [B1134]

UF macropodidae UF macropus spp.

AI <SCIFAM>Macropodidae Gray, 1821 [ITIS 179922] <SCIGEN>Macropus Shaw, 1790 [ITIS 552447] <SCIGEN>Macropus Shaw, 1790 [MSW3 11000239]

### **KANSAS**

FTC R0430

BT MIDWESTERN STATES [R0466]

SN US FDA 1995 Code: US20

KAPOK

**FTC** B3416

BT **OIL-PRODUCING PLANT [B1017]** 

Al <SCIFAM>Malvaceae

<SCINAM>Ceiba pentandra (L.) Gaertn. [CCPR]

<GRIN>9703

kappaphycus alvarezii

USE EUCHEUMA [B4336]

karanda

USE CARANDA [B3388]

KARAYA GUM

B3126

BT FOOD ADDITIVE [B2972]

UF F 416 UF **INS 416** 

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): emulsifier, stabilizer, thickener.

> Europe: E 416. Codex: INS 416.

KARAYA GUM ADDED

FTC H0381

BT PLANT EXUDATE GUM ADDED [H0379]

UF gum karaya added

SN Used when karaya gum is added to a food at any level.

KARAYA GUM ADDED

**FTC** H0551

BT FOOD ADDITIVE ADDED [H0399]

kathetostoma giganteum

**USE GIANT STARGAZER [B2877]** 

katsuwonus pelamis

SKIPJACK TUNA [B1376] USE

katsuwonus spp.

**USE** OCEANIC BONITO [B3992]

kautonga

**USE GUAVA [B1333]** 

KAVA

FTC B2060

BT CARBOHYDRATE-PRODUCING PLANT [B1048] UF piper methysticum

#### **KAWAKAWA**

FTC B1546

BT LESSER TUNA [B3990] UF euthynnus affinis UF euthynnus yaito

ΑI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Euthynnus affinis (Cantor, 1849) [ITIS 172403] <SCINAM>Euthynnus affinis (Cantor, 1849) [Fishbase 2004 96]
<SCINAM>Euthynnus affinis (Cantor, 1849) [FAO ASFIS KAW]
<SCINAM>Euthynnus affinis (Cantor, 1849) [CEC 1993 955] <SCINAM>Euthynnus affinis [2010 FDA Seafood List] <SCINAM>Euthynnus affinis [FDA RFE 2010 16]

### **KAZAKHSTAN**

FTC R0277

BT ASIA, WESTERN [R0350]

SN US FDA 1995 Code: KZ

# keeling islands

USE COCOS ISLANDS [R0184]

keg fig

USE COMMON KAKI [B2766]

### **KEGANI CRAB**

FTC B1961

вт **HELMET CRAB FAMILY [B4134]** 

UF erimacrus isenbeckii

UF hair crab

<SCIFAM>Cheiragonidae Ortmann, 1893 [ITIS 621497] ΑI

<SCINAM>Erimacrus isenbeckii (Brandt, 1848) [ITIS 98665] <SCINAM>Erimacrus isenbeckii (Brandt, 1848) [FAO ASFIS HBZ]

<SCINAM>Erimacrus isenbeckii [2010 FDA Seafood List]

# kegawatake

USE TIGER SAW-GILL [B4186]

**KELP** 

FTC B1744

вт ALGAE, BROWN [B2395]

UF laminariales

<SCINAM>Laminariales [ITIS 11211] ΑI

# kelp added

USE IODIZED [H0189]

# kenarinut-tree

USE JAVA-ALMOND [B3390]

# **KENT COUNTY**

FTC R0485

BT DELAWARE [R0421]

US FDA 1995 Code: US10A SN

# **KENTUCKY**

FTC R0431

MIDDLE ATLANTIC STATES [R0465] BT

US FDA 1995 Code: US21 SN

### **KENYA**

FTC R0267

BT AFRICA, EASTERN [R0341]

SN US FDA 1995 Code: KE

# KERGUELEN MUSSEL

FTC B3660

BT MUSSEL [B1223]
UF mytilus desolationis

Al <SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451]

<SCINAM>Mytilus desolationis Lamy 1936 [FAO ASFIS YUD]

### kernel

USE SEED [C0155]

### kernel or seed

USE SEED [C0155]

# **KERSTING'S GROUNDNUT**

FTC B3419

BT POD OR SEED VEGETABLE [B1156]

UF geocarpa bean
UF geocarpa groundnut

Al <SCIFAM>Fabaceae (alt. Leguminosae)

<SCINAM>Macrostyloma geocarpum (Harms) Marcechal & Baudet; Kerstingiella geocarpa Harms.; Voandzeia

poissoinii Chev. [CCPR]

<GRIN>311411

#### keta salmon

USE CHUM SALMON [B1115]

# key lime

USE LIME (CITRUS) [B1067]

# **KEYHOLE LIMPET**

FTC B3705

BT LIMPET [B2279]
UF fissurellidae
UF keyhole limpets

Al <SCIFAM>Fissurellidae Fleming, 1822 [ITIS 69510]

# keyhole limpets

USE KEYHOLE LIMPET [B3705]

# kha (spice)

USE GREATER GALANGAL [B2601]

# khorasan wheat

USE ORIENTAL WHEAT [B4321]

# KID

FTC B2702 BT GOAT [B1328]

# **KIDNEY**

FTC C0196

BT ORGAN MEAT, UROGENITAL SYSTEM [C0145]

# **KIDNEY BEAN**

FTC B1113

BT PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]

UF french bean

### **KILLIFISH**

FTC B2599

BT KILLIFISH FAMILY [B2618]

UF fundulus spp.

AI <SCINAM>Fundulus spp.

#### **KILLIFISH FAMILY**

FTC B2618

BT FISH, ATHERINIFORM [B1573]

UF cyprinodontidae

Al <SCIFAM>Cyprinodontidae Gill, 1865 [ITIS 165629] <SCIFAM>Cyprinodontidae [CEC 1993 508]

#### king boletus

USE STEINPILZ [B2033]

# KING CRAB

FTC B1498

BT KING CRAB FAMILY [B2209]

UF lithodes ferox

Al <SCINAM>Lithodes ferox Filhol 1885 [FAO ASFIS KCA]

### king crab

USE RED KING CRAB [B2211]

#### KING CRAB FAMILY

FTC B2209 BT CRAB [B1335] UF king crabs

UF lithodidae

Al <SCINAM>Lithodidae Samouelle, 1819 [ITIS 97919]

### king crabs

USE KING CRAB FAMILY [B2209]

### KING GEORGE WHITING

FTC B4312

BT SILLAGO-WHITING FAMILY [B4311]

UF australian whiting
UF sillaginodes punctatus
UF south australian whiting

UF spotted sillago
UF spotted whiting

AI <SCIFAM>Sillaginidae [ITIS 168526]

<SCINAM>Sillaginodes punctatus (Cuvier in Cuvier and Valenciennes, 1829) [ITIS 551124]

<SCINAM>Sillaginodes punctata (Cuvier, 1829) [FAO ASFIS SIV]

<SCINAM>Sillaginodes punctata Cuvier, 1829 [AFNS 2009 37 330001] <SCINAM>Sillaginodes punctatus (Cuvier, 1829) [Fishbase 2004 8489]

<SCINAM>Sillaginodes punctatus [2010 FDA Seafood List]

The King George whiting, \$i\$Sillaginodes punctatus\$/i\$ (also known as the spotted whiting or spotted sillago), is a coastal marine fish of the smelt-whitings family \$i\$Sillaginidae\$/i\$. The King George whiting is endemic to Australia, inhabiting the south coast of the country from Jurien Bay, Western Australia to Botany Bay, New South Wales in the east. The King George whiting is the only member of the genus \$i\$Sillaginodes\$/i\$ and the largest member of the smelt-whiting family \$i\$Sillaginidae\$/i\$, growing to a length of 72 cm and 4.8 kg in weight. The species is readily distinguishable from other Australian whitings by its unique pattern of spots, as well as its highly elongate shape. King George whiting are often found in bays and protected waterways over sand and seagrass beds, also venturing out onto deep continental shelf reefs during adulthood. The species is a benthic carnivore, consuming a variety of crustaceans, polychaete worms, molluscs and fish. The King George whiting forms the basis of one of southern Australia's most important commercial fisheries, reportedly worth over five million Australian dollars per year. The species is also heavily targeted by recreational anglers, who value the whiting for its sporting and eating qualities.[http://en.wikipedia.org/wiki/Sillaginodes\_punctatus]

### KING MACKEREL

FTC B1516

BT SEERFISH [B3973]
UF scomberomorus cavalla

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus cavalla (Cuvier, 1829) [ITIS 172435] <SCINAM>Scomberomorus cavalla (Cuvier, 1829) [Fishbase 2004 120] <SCINAM>Scomberomorus cavalla (Cuvier, 1829) [FAO ASFIS KGM] <SCINAM>Scomberomorus cavalla (Cuvier, 1829) [CEC 1993 976] <SCINAM>Scomberomorus cavalla [2010 FDA Seafood List]

# king mandarin orange

USE KING ORANGE [B2468]

# KING ORANGE

FTC B2468

BT CITRUS FAMILY [B1139]
UF citrus nobilis cv. king
UF king mandarin orange

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus nobilis Lour. [ITIS 506397]
<SCINAM>Citrus nobilis Lour. [GRIN 10759]
<SCINAM>Citrus nobilis Lour. [PLANTS CINO3]
<SCINAM>Citrus nobilis Lour. [DPNL 2003 8701]

<MANSFELD>7684

### KING OYSTER MUSHROOM

FTC B3743

BT OYSTER MUSHROOM [B1632]

UF king trumpet mushroom UF pleurotus eryngii

Al <SCINAM>Pleurotus eryngii (DC.) Quél., 1872 [INDEX FUNGORUM 170772]

# king salmon

USE CHINOOK SALMON [B1132]

# king salmon

USE KING THREADFIN [B3457]

## KING THREADFIN

FTC B3457

BT THREADFIN FAMILY [B2253]

UF king salmon

UF king threadfin salmon
UF polydactylus macrochir
UF polydactylus sheridani
UF threadfin salmon

Al <SCIFAM>Polynemidae [ITIS 170445]

<SCINAM>Polydactylus macrochir (Günther, 1867) [ITIS 645493] <SCINAM>Polydactylus macrochir (Günther, 1867) [Fishbase 2004 6427] <SCINAM>Polydactylus macrochir (Günther, 1867) [FAO ASFIS QSH]

# king threadfin salmon

USE KING THREADFIN [B3457]

# king trumpet mushroom

USE KING OYSTER MUSHROOM [B3743]

# KINGFISH

FTC B2198

BT DRUM FAMILY [B2005]
UF menticirrhus spp.

716

UF weakfish

<SCIFAM>Sciaenidae [ITIS 169237] ΑI

<SCIGEN>Menticirrhus Gill, 1861 [ITIS 169273]

kingfish

**USE** MOONFISH [B4285]

**KINGKLIP** 

FTC B2485

BT CUSK-EEL FAMILY [B1844]

UF genypterus spp.

<SCIFAM>Ophidiidae [ITIS 164807] ΑI

<SCIGEN>Genypterus Philippi, 1857 [ITIS 164999]

kingklip, black

**USE BLACK KINGKLIP [B1857]** 

kingklip, golden

USE **GOLDEN KINGKLIP [B1858]** 

kingklip, red

RED KINGKLIP [B1859] **USE** 

kirghizia

**USE** KYRGYZSTAN [R0268]

**KIRIBATI** 

FTC R0270

PACIFIC OCEAN ISLANDS [R0363]

gilbert islands

SN US FDA 1995 Code: KI

kishimejizoku

USE ST. GEORGE'S MUSHROOM [B4187]

kitefin shark

DARKIE CHARLIE [B4116]

KITEFIN SHARK FAMILIE

FTC B4115

вт FISH, SQUALIFORM [B1911]

UF dalatiidae UF sleeper shark

ΑI <SCIFAM>Dalatiidae Grey, 1851 [ITIS 564004]

kiwano

USE AFRICAN HORNED CUCUMBER [B2842]

KIWI

B4363

BT RATITE [B4362]

UF apteryx

<SCIFAM>Apterygidae [ITIS 174392] ΑI

<SCINAM>Apteryx Shaw, 1813 [ITIS 174393]

Kiwi are flightless birds endemic to New Zealand, in the genus \$i\$Apteryx\$/i\$ and family \$i\$Apterygidae\$/i\$. At around the size of a domestic chicken, kiwi are by far the smallest living ratites and lay the largest egg in relation to

their body size of any species of bird in the world.[http://en.wikipedia.org/wiki/Kiwi]

**KIWIFRUIT** 

FTC

вт TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF actinidia chinensis UF actinidia sinensis
UF chinese gooseberry
UF strawberry peach

Al <SCIFAM>Actinidiaceae [ITIS 21393]

<SCINAM>Actinidia chinensis Planchon [ITIS 506775] <SCINAM>Actinidia chinensis Planch. [GRIN 1405] <SCINAM>Actinidia chinensis var. chinensis [GRIN 420036] <SCINAM>Actinidia chinensis Planch. [PLANTS ACCH5] <SCINAM>Actinidia chinensis Planch. [DPNL 2003 7132]

<MANSFELD>26714

### KNIFE SHRIMP

FTC B3619

BT SOLENOCERID SHRIMP FAMILY [B3620]

UF haliporoides triarthrus
UF hymenopenaeus triarthrus

AI <SCIFAM>Solenoceridae Wood-Mason, 1891 [ITIS 95954]
<SCINAM>Haliporoides triarthrus Stebbing, 1914 [ITIS 96024]
<SCINAM>Haliporoides triarthrus Stebbing, 1914 [FAO ASFIS KNS]
<SCINAM>Hymenopenaeus triarthrus (Stebbing, 1914) [CEC 1993 1242]

#### knipowitschia

USE KNIPOWITSCHIA [B3932]

### KNIPOWITSCHIA

FTC B3932

BT GOBY FAMILY [B2542]

UF knipowitschia

Al <SCIFAM>Gobiidae [ITIS 171746]

<SCIGEN>Knipowitschia Iljin, 1927 [ITIS 172139]

### knipowitschia pannizzae

USE LAGOON GOBY [B3933]

knish

USE PASTRY, UNSWEETENED, FILLED (US CFR) [A0103]

### KNOTTED COCKLE

FTC B3648

BT COCKLE [B1317]
UF acanthocardia spinosa
UF cardium tuberculatum

Al <SCINAM>Acanthocardia spinosa (Lightfoot in Solander, 1786) [WoRMS AphialD: 181535]

<SCINAM>Acanthocardia spinosa (Solander 1786) [FAO ASFIS KTS]

<SCINAM>Cardium tuberculatum [2010 FDA Seafood List]

# koda millet

USE KODO MILLET [B2504]

# **KODO MILLET**

FTC B2504

BT MILLET [B2505]
UF indian paspalum
UF koda millet
UF kodra millet

UF paspalum scrobiculatum

UF ricegrass

UF ricegrass paspalum

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Paspalum scrobiculatum L. [ITIS 41040] <SCINAM>Paspalum scrobiculatum L. [GRIN 26917]

<SCINAM>Paspalum scrobiculatum var. scrobiculatum [GRIN 409668] <SCINAM>Paspalum scrobiculatum var. bispicatum Hack. [GRIN 409667]

<SCINAM>Paspalum scrobiculatum L. [PLANTS PASC6]

<SCINAM>Paspalum scrobiculatum L. var. bispicatum Hack. [PLANTS PASCB]

#### kodra millet

USE KODO MILLET [B2504]

#### kodumpuli

USE SWEET GARCINIA [B2780]

#### koganenikawatake

USE YELLOW BRAIN FUNGUS [B4183]

#### **KOHLRABI**

FTC B1369

BT STEM OR SPEAR VEGETABLE [B1005]
UF brassica oleracea var. gongylodes
AI <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica oleracea var. gongylodes L. [ITIS 530960] <SCINAM>Brassica oleracea var. gongylodes L. [GRIN 7676]

<SCINAM>Brassica oleracea L. var. gongylodes L. [PLANTS BROLG2]

<SCINAM>Brassica oleracea L. convar. acephala (DC.) Alef. var. gongylodes L. [EuroFIR-NETTOX 2007 60]

<SCINAM>Brassica oleracea L. var. gongylodes L. [DPNL 2003 8108]

<MANSFELD>23859

### **KOHLRABI**

FTC B1369

BT BRASSICA SPECIES [B3372]

#### kola nut

USE COLA [B1279]

### **KOMATSUMA**

FTC B3373

BT BRASSICA SPECIES [B3372]
UF brassica rapa var. perviridis
UF japanese mustard spinach

AI <SCIFAM>Brassicaceae [ITIS 22669] <SCINAM>Brassica rapa L. [ITIS 23063]

<SCINAM>Brassica rapa var. perviridis L. H. Bailey [GRIN 7687]

<SCINAM>Brassica rapa L. subsp. perviridis L.H.Bailey [DPNL 2003 8123]

Komatsuna (\$i\$Brassica rapa\$/i\$ var. \$i\$perviridis\$/i\$ or komatsuna) is a type of leaf vegetable. It is a variant of the same species as the common turnip. It is grown commercially in Japan, Taiwan and Korea; the name is from Japanese komatsuna. It is also known as Japanese Mustard Spinach and is usually stir-fried, pickled, boiled and added to soups or used fresh in salads.[http://en.wikipedia.org/wiki/Komatsuna]

# **KOMATSUMA**

FTC B3373

BT TURNIP GREENS [B1171]

## kombu

USE KONBU [B2638]

# KONBU

FTC B2638

BT KELP [B1744]

UF kombu

UF laminaria japonica
UF laminaria longissima
UF naga-kombu

AI <SCINAM>Laminaria japonica Areschoug 1851 [FAO ASFIS LNJ]

A kelp that is the traditional seasoning in dashi, the fish soup stock that flavors much japanese food. It is also a flavor enhancer that contains natural sodium glutamate.

#### **KONJAC**

FTC B2637

BT DEVILS TONGUE [B2344]
UF amorphophallus rivieri var. konjac

#### **KONJAC**

FTC B4400

BT FOOD ADDITIVE [B2972]

UF E 425 UF INS 425 UF Konjac flour

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): carrier, emulsifier, gelling agent, glazing agent, humectants, stabilizer,

thickener.

Europe: E 425. Codex: INS 425.

## **KONJAC ADDED**

FTC H0811

BT FOOD ADDITIVE ADDED [H0399]

## Konjac flour

USE KONJAC [B4400]

## kor tongho

USE GARLAND CHRYSANTHEMUM [B1740]

## KOREA, DEMOCRATIC PEOPLE'S REPUBLIC OF

FTC R0273

BT ASIA, NORTHEAST [R0347]

UF democratic people's republic of korea

UF korea, north UF north korea

SN US FDA 1995 Code: KP

# korea, north

USE KOREA, DEMOCRATIC PEOPLE'S REPUBLIC OF [R0273]

# KOREA, REPUBLIC OF

FTC R0274

BT ASIA, NORTHEAST [R0347]

UF korea, south
UF republic of korea
UF south korea

SN US FDA 1995 Code: KR

### korea, south

USE KOREA, REPUBLIC OF [R0274]

# **KOREAN MUSSEL**

FTC B3654

MUSSEL [B1223] BT UF mytilus crassitesta

<SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451] ΑI

<SCINAM>Mytilus crassitesta [CEC 1993 1359]

### **KOREAN SEERFISH**

FTC B3979

BT SEERFISH [B3973] UF scomberomorus koreanus

ΑI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus koreanus (Kishinouye, 1915) [ITIS 172443] <SCINAM>Scomberomorus koreanus (Kishinouye, 1915) [Fishbase 2004 124] <SCINAM>Scomberomorus koreanus (Kishinouye, 1915) [FAO ASFIS KOS]

<SCINAM>Scomberomorus koreanus (Kishinouye, 1915) ES carite coreano [CEC 1993 980]

## **KOREAN TAIMEN**

FTC B4050

BT DANUBE SALMON [B4047]

UF hucho ishikawae

<SCIFAM>Salmonidae [ITIS 161931] ΑI

<SCINAM>Hucho ishikawae Mori, 1928 [ITIS 623483]

<SCINAM>Hucho ishikawae Mori, 1928 [Fishbase 2004 25572]

### **KOSHER CLAIM OR USE**

FTC P0127

BT RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]

### KOSHER FOR PASSOVER CLAIM OR USE

**FTC** P0135

KOSHER CLAIM OR USE [P0127]

# **KOSHER MILCHLIG CLAIM OR USE**

**FTC** P0177

BT KOSHER CLAIM OR USE [P0127]

SN Used to indicate a food is kosher but may contain dairy ingredients [CFSAN thesaurus].

# **KOSOVO**

**FTC** R0520

BT EUROPE, EASTERN [R0357]

SN Use for the Republic of Kosovo

# **KRADON**

FTC B2461

BT VEGETABLE-PRODUCING PLANT [B1579]

UF careya sphaerica UF phak kradon

# **KRAFT OR BROWN PAPER CONTAINER**

FTC M0336

BT PAPER CONTAINER, UNTREATED [M0334]

### **KRILL**

FTC B2844

вт DECAPOD [B1998] UF euphausiidae

ΑI <SCIFAM>Euphausiidae Dana, 1852 [ITIS 95500]

<SCIFAM>Euphausiidae [CEC 1993 1191]

## krill, antarctic

USE ANTARCTIC KRILL [B1954]

kuahpa

USE GUAVA [B1333]

**KUDZU** 

FTC B3379

BT LEGUME ANIMAL FEED [B3377]

UF pueraria montana lobata

Al <SCIFAM>Fabaceae (alt. Leguminosae)

<SCINAM>Pueraria lobata (Willd.) Ohwi; P. thunbergiana (Sieb. & Zucc.) Benth.; P. phaseoloides (Roxb.) Benth.

[CCPR] <GRIN>314966

kukui nut tree

USE CANDLENUT [B4351]

## **KUMAMOTO OYSTER**

FTC B3676

BT OYSTER [B1224]

UF crassostrea gigas kumamoto

Al <SCIFAM>Ostreidae Rafinesque, 1815 [ITIS 79866]

<SCINAM>Crassostrea gigas kumamoto [ITIS 79869]

<SCINAM>Crassostrea gigas kumamoto [2010 FDA Seafood List]

kumaru

USE TONKA BEAN [B1039]

kummel

USE CARAWAY [B1549]

### **KUMQUAT**

FTC B1530

BT CITRUS FAMILY [B1139]

UF fortunella spp.

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Fortunella Swingle [ITIS 500284] <SCINAM>Fortunella Swingle [PLANTS FORTU]

kundur

USE CHINESE PRESERVING MELON [B1616]

kurna

USE CHRIST'S THORN [B2795]

## KURRAT

FTC B3442

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF allium ampeloprasum

UF allium kurrat
UF salad leek

Al <SCIFAM>Alliaceae, Liliaceae

<SCINAM>Allium ampeloprasum L., var. kurrat Schweinf. ex Krause [CCPR]

<GRIN>405537

# **KURRAT**

FTC B3442

BT ALLIUM SPECIES [B4302]

# KURUMA PRAWN

FTC B3494

BT PENAEID SHRIMP FAMILY [B1081]

UF japanese tiger shrimp UF kuruma shrimp

UF marsupenaeus japonicusUF penaeus canaliculatus japonicus

UF penaeus japonicus

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Marsupenaeus japonicus (Bate, 1888) [ITIS 551588] <SCINAM>Marsupenaeus japonicus [2010 FDA Seafood List] <SCINAM>Penaeus japonicus Bate, 1888 [FAO ASFIS KUP] <SCINAM>Penaeus japonicus Bate, 1888 [CEC 1993 1206]

### kuruma shrimp

USE KURUMA PRAWN [B3494]

### **KUWAIT**

722

FTC R0275

BT MIDDLE EAST [R0351]

SN US FDA 1995 Code: KW

#### kyona

USE JAPANESE MUSTARD [B3747]

#### kyphosidae

USE SEA CHUB FAMILY [B4281]

#### **KYRGYZSTAN**

FTC R0268

BT ASIA, WESTERN [R0350]

**UF** kirghizia

SN US FDA 1995 Code: KG

## label claim

USE GENERAL LABEL CLAIM [P0059]

# LABEL CLAIM IN FOOD NAME

FTC P0161

BT GENERAL LABEL CLAIM [P0059]

SN Use when the 'claim or use' index term is found in the name of the food appearing on the label (e.g., 'unbleached flour' indexed by \*UNBLEACHED CLAIM OR USE\*).

## LABEL CLAIM SEPARATE FROM FOOD NAME

FTC P0162

BT GENERAL LABEL CLAIM [P0059]

SN Use when the 'claim or use' index term appears on the food label but not in the food name (e.g., a label for bran cereal saying 'high in fiber' indexed by \*HIGH FIBER FOOD\*).

## LABEL OR LABELING CLAIM

FTC P0160

P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al Use these descriptors when indexing food names for which label or labeling information is available. 'Labeling' includes all labels and other written, printed or graphic material that appears on a product's container or wrapping, as well as any such material accompanying a product.

### **LABELING CLAIM**

FTC P0163

BT LABEL OR LABELING CLAIM [P0160]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Use when the 'claim or use' index term is derived from written, printed or graphic material that appears on a

product's container or wrapping but is not a part of the food label.

#### labeo calbassa

USE **ROHU** [B3469]

#### labeo rohita

**USE** ROHU [B3469]

lablab

**USE HYACINTH BEAN [B1725]** 

### LABRADOR REDFISH

FTC B1768

BT SCORPIONFISH FAMILY [B1084]

UF redfish, labrador UF sebastes fasciatus

<SCIFAM>Scorpaenidae [ITIS 166704] ΑI

<SCINAM>Sebastes fasciatus Storer, 1854 [ITIS 166774] <SCINAM>Sebastes fasciatus Storer, 1856 [Fishbase 2004 3969] <SCINAM>Sebastes fasciatus Storer 1856 [FAO ASFIS REN] <SCINAM>Sebastes fasciatus [2010 FDA Seafood List]

#### labridae

USE WRASSE FAMILY [B2277]

#### labrus viridis

USE WRASSE [B2389]

# **LABYRINTH CATFISH FAMILY**

FTC B1901

BT FISH, SILURIFORM [B1598]

UF clariidae

ΑI <SCIFAM>Clariidae Bonaparte, 1846 [ITIS 164118]

### lacertilia

USE LIZARD [B2293]

# lachnolaimus maximus

**USE** HOGFISH [B2482]

## lacquered bracket

USE REISHI MUSHROOM [B2361]

## LACQUERED PAPER CONTAINER

**FTC** M0331

вт PAPER CONTAINER, TREATED [M0330]

## lactarius aquifluus

FENUGREEK MILKCAP [B2075] USE

## lactarius deliciosus

USE SAFFRON MILKCAP [B2740]

# lactarius helvus

USE FENUGREEK MILKCAP [B2075]

## lactarius spp.

USE MILK MUSHROOM [B2074] SN

## LACTIC ACID

FTC B3127

BT FOOD ADDITIVE [B2972]

UF E 270 UF INS 270

UF Lactic acid, L-, D- and DL-

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 270. Codex: INS 270.

### LACTIC ACID ADDED

FTC H0552

BT FOOD ADDITIVE ADDED [H0399]

### LACTIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS

FTC B3128

BT FOOD ADDITIVE [B2972]

UF E 472b UF INS 472b

SN

UF Lactic and fatty acid esters of glycerol

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier, sequestrant, stabilizer.

Europe: E 472b. Codex: INS 472b.

# LACTIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED

FTC H0553

BT FOOD ADDITIVE ADDED [H0399]

# LACTIC ACID FERMENTED

FTC H0101

BT CARBOHYDRATE FERMENTED [H0256]

UF cultured

UF pickled by fermentation

## Lactic acid, L-, D- and DL-

USE LACTIC ACID [B3127]

#### LACTIC ACID-OTHER AGENT FERMENTED

FTC H0107

вт FERMENTED/MODIFIED, MULTIPLE COMPONENT [H0128]

#### Lactic and fatty acid esters of glycerol

LACTIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3128] **USE** 

#### LACTITOL

**FTC** B3129

FOOD ADDITIVE [B2972] BT

UF E 966 UF **INS 966** 

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EČ) No

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): emulsifier, sweetener, texturizing agent.

> Europe: E 966. Codex: INS 966.

# **LACTITOL ADDED**

**FTC** H0554

BT FOOD ADDITIVE ADDED [H0399]

## **LACTITOL ADDED**

**FTC** H0554

BT SUGAR ALCOHOL ADDED [H0302]

## LACTOSE

FTC C0209

BT SUGAR [C0108]

Used when lactose or a high lactose sweetener is the major ingredient.

## LACTOSE ADDED

FTC H0157

вт SUGAR OR SUGAR SYRUP ADDED [H0136]

SN Used when lactose is added at any level.

### LACTOSE CONVERTED

**FTC** H0203

BT **ENZYMATICALLY MODIFIED [H0252]** 

UF converted (lactose)

UF

Used when all or part of the lactose in milk is converted to glucose and galactose through enzymatic action.

# **LACTOSE FREE FOOD**

**FTC** 

LACTOSE REDUCED FOOD [P0170]

## **LACTOSE REDUCED FOOD**

FTC P0170 BT NO OR REDUCED SUGAR CLAIM OR USE [P0090]

### **LACTOSE REMOVED**

FTC H0295

BT CARBOHYDRATE REMOVED [H0266]

SN Used when lactose is removed from the food product as when washing curd for cheese preparation. When lactose

content is reduced by enzymatic conversion of lactose, use \*LACTOSE CONVERTED\*.

### lactuca indica

USE INDIAN LETTUCE [B3342]

#### lactuca sativa

USE BIBB LETTUCE [B2085]

#### lactuca sativa

USE BOSTON LETTUCE [B2086]

#### lactuca sativa

USE BUTTERHEAD LETTUCE [B2084]

#### lactuca sativa

USE ICEBERG LETTUCE [B2083]

#### lactuca sativa

USE LETTUCE [B1390]

### lactuca sativa var. asparagina

USE CELTUCE [B1728]

# lactuca sativa var. augustana

USE CELTUCE [B1728]

## lactuca sativa var. capitata

USE BUTTERHEAD LETTUCE [B2084]

# lactuca sativa var. cos

USE ROMAINE [B2089]

# lactuca sativa var. crispa

USE CURLED LETTUCE [B3343]

# lactuca sativa var. crispa

USE LOLLO ROSSO [B2088]

# lactuca sativa var. longifolia

USE ROMAINE [B2089]

# ladyfinger banana

USE DWARF BANANA [B1559]

## lady's finger

USE OKRA [B1241]

### lagenaria siceraria

USE CALABASH GOURD [B1720]

# lagenaria vulgaris

USE CALABASH GOURD [B1720]

## **LAGOON GOBY**

FTC B3933

BT KNIPOWITSCHIA [B3932] UF knipowitschia pannizzae

Al <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Knipowitschia panizzae (Verga, 1841) [ITIS 172140] <SCINAM>Knipowitschia panizzae (Verga, 1841) [Fishbase 2004 25978] <SCINAM>Knipowitschia panizzae (Verga, 1841) [CEC 1993 1045]

#### lagopus spp.

USE PTARMIGAN [B2697]

#### lake cisco

USE LAKE HERRING [B1118]

#### LAKE GENEVA WHITEFISH

FTC B4053

BT WHITEFISH OR CISCO [B1565]

UF coregonus hiemalis

Al <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Coregonus hiemalis Jurine, 1825 [ITIS 623413] <SCINAM>Coregonus hiemalis Jurine, 1825 [Fishbase 2004 49192] <SCINAM>Coregonus hiemalis Jurine, 1825 [FAO ASFIS CIH]

<SCINAM>Coregonus hiemalis [CEC 1993 231]

## **LAKE HERRING**

FTC B1118

BT WHITEFISH OR CISCO [B1565]

UF chub UF cisco

UF coregonus artedii
UF lake cisco

UF lakefish
UF tullibee

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Coregonus artedi Lesueur, 1818 [ITIS 623384] <SCINAM>Coregonus artedi Lesueur, 1818 [Fishbase 2004 235] <SCINAM>Coregonus artedi Lesueur, 1818 [FAO ASFIS CIS] <SCINAM>Coregonus artedii Lesueur, 1818 [CEC 1993 229] <SCINAM>Coregonus artedi [2010 FDA Seafood List]

# LAKE NEUCHÂTEL WHITEFISH

FTC B4054

BT WHITEFISH OR CISCO [B1565]
UF coregonus macrophthalmus

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Coregonus macrophthalmus Nüsslin, 1882 [ITIS 623416]

<SCINAM>Coregonus macrophthalmus Nüsslin, 1882 [Fishbase 2004 28065] SCINAM>Coregonus macrophthalmus Nüsslin 1882 [FAO ASFIS CIR] SCINAM>Coregonus macrophthalmus (Nusslin, 1882) [CEC 1993 233]

### LAKE TROUT

FTC B1503

BT CHAR [B4051]

UF cristivomer namaycush
UF salvelinus namaycush

Al <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Salvelinus namaycush (Walbaum in Artedi, 1792) [ITIS 162002] <SCINAM>Salvelinus namaycush (Walbaum, 1792) [Fishbase 2004 248] <SCINAM>Salvelinus namaycush (Walbaum, 1792) [FAO ASFIS LAT] <SCINAM>Salvelinus namaycush (Walbaum, 1792) [CEC 1993 260]

<SCINAM>Salvelinus namaycush [2010 FDA Seafood List]

## LAKE TROUT

FTC B4065

BT TROUT [B1258]

UF salmo trutta lacustris

AI <SCIFAM>Salmonidae [ITIS 161996]

<SCINAM>Salmo trutta lacustris Linnaeus, 1758 [Fishbase 2004 4880] <SCINAM>Salmo trutta lacustris Linnaeus, 1758 [CEC 1993 254]

### lake victoria perch

USE NILE PERCH [B1935]

#### **LAKE WHITEFISH**

FTC B1907

BT WHITEFISH OR CISCO [B1565]

UF coregonus clupeaformis
UF coregonus makwi
UF whitefish, lake

Al <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Coregonus clupeaformis (Mitchill, 1818) [ITIS 161941]
<SCINAM>Coregonus clupeaformis (Mitchill, 1818) [Fishbase 2004 234]
<SCINAM>Coregonus clupeaformis (Mitchill, 1818) [FAO ASFIS WHL]
<SCINAM>Coregonus clupeaformis (Mitchill, 1818) [CEC 1993 230]
<SCINAM>Coregonus clupeaformis [2010 FDA Seafood List]

#### lakefish

USE LAKE HERRING [B1118]

la-kwa

USE BITTER MELON [B1101]

### lama glama

USE LLAMA [B2741]

LAMB

FTC B1669

BT SHEEP [B1183]

# LAMB MEAT ADDED

FTC H0764

BT MEAT ADDED [H0191]

SN Used when lamb meat is added as an ingredient in the food. If organ meat or meat product is added, use the more precise terms \*ORGAN MEAT ADDED [H0307] and \*MEAT PRODUCT ADDED [H0759]\*.

### lambis lambis

USE SPIDER CONCH [B3669]

### LAMB'S LETTUCE

FTC B1754

BT CORNSALAD [B4326] UF common cornsalad

UF cornsalad

UF european cornsalad UF valerianella locusta

AI <SCIFAM>Valerianaceae [ITIS 35349]

<SCINAM>Valerianella locusta (L.) Lat. [ITIS 35392] <SCINAM>Valerianella locusta (L.) Laterr. [GRIN 80009] <SCINAM>Valerianella locusta (L.) Lat. [PLANTS VALO]

<SCINAM>Valerianella locusta (L.) Laterr. [EuroFIR-NETTOX 2007 294]

<SCINAM>Valerianella locusta (L.) Laterr. [DPNL 2003 13752]

<MANSFELD>2570

### **LAMB'S QUARTER**

FTC B1681

BT LEAFY VEGETABLE [B1566]

UF chenopodium album

UF goosefoot, white UF pigweed

UF white goosefoot

AI <SCIFAM>Chenopodiaceae [ITIS 20504]
<SCINAM>Chenopodium album L. [ITIS 20592]
<SCINAM>Chenopodium album L. [GRIN 10178]
<SCINAM>Chenopodium album L. [PLANTS CHAL7]
<SCINAM>Chenopodium album L. [DPNL 2003 8593]

### laminaria japonica

USE KONBU [B2638]

# laminaria longissima

USE KONBU [B2638]

#### **laminariales**

USE KELP [B1744]

### LAMINATE BAG OR POUCH

FTC M0144

BT LAMINATE CONTAINER [M0181]

UF retortable pouch

### **LAMINATE CONTAINER**

FTC M0181

BT CONTAINER OR WRAPPING BY MATERIAL [M0202]

#### LAMINATE PAPER COEXTRUDED WITH PLASTIC

FTC M0356

BT PAPER-PLASTIC COMBINATION [M0355]

## LAMINATE TUBE

FTC M0167

BT LAMINATE CONTAINER [M0181]

## LAMINATE TUBE, ENDS LINED WITH CORK

FTC M0111

BT LAMINATE TUBE [M0167]

# LAMINATE TUBE, ENDS LINED WITH FOIL

FTC M0110

BT LAMINATE TUBE [M0167]

# LAMINATE TUBE, ENDS LINED WITH LAMINATE

FTC M0109

BT LAMINATE TUBE [M0167]

# LAMINATE TUBE, UNLINED ALUMINUM ENDS

FTC M0127

BT LAMINATE TUBE [M0167]

## LAMINATE TUBE, UNLINED PLASTIC ENDS

FTC M0138

BT LAMINATE TUBE [M0167]

# LAMINATED ALUMINUM COMBINATION WITH PAPER

FTC M0300

BT ALUMINIUM FOIL-PAPER WRAPPER [M0296]

### LAMINATED PAPER-ALUMINIUM-PLASTIC WRAPPER

FTC M0353

BT PAPER-ALUMINIUM FOIL-PLASTIC WRAPPER [M0351]

### lamna cornubica

USE PORBEAGLE [B1978]

### lamna ditropis

USE SALMON SHARK [B3524]

## lamna nasus

USE PORBEAGLE [B1978]

## lamna spp.

USE MACKEREL SHARK [B3522]

#### lamnidae

USE MACKEREL SHARK FAMILY [B1915]

## lamniformes

USE FISH, LAMNIFORM [B2553]

## **LAMPREY FAMILY**

FTC B4133

BT FISH, PETROMYZONTIFORM [B2753]

UF petromyzontidae

AI <SCIFAM>Petromyzontidae [ITIS 159697] <SCIFAM>Petromyzontidae [FAO ASFIS LAS] <SCIFAM>Petromyzontidae [CEC 1993 7]

## lampris guttatus

USE MOONFISH [B4285]

## LAND CRAB FAMILY

FTC B2342

BT CRAB [B1335]
UF cangrejos
UF gecarcinidae

Al <SCIFAM>Gecarcinidae MacLeay, 1838 [ITIS 99126]

## **LAND CRESS**

FTC B2873

BT LEAFY VEGETABLE [B1566]

UF american cress UF american winter cress UF barbarea verna UF creecy greens UF early winter cress UF early yellowrocket UF normandy cress UF upland cress

AI <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Barbarea verna (P. Mill.) Aschers. [ITIS 22743] <SCINAM>Barbarea verna (Mill.) Asch. [GRIN 105428] <SCINAM>Barbarea verna (Mill.) Asch. [PLANTS BAVE] <SCINAM>Barbarea verna (Mill.) Asch. [DPNL 2003 7917]

### **LAND SNAIL**

FTC B1455

BT SNAIL [B2114]
UF garden snails
UF helix spp.
UF snails, garden
UF snails, land

AI <SCIFAM>Helicidae [ITIS 77903]

<SCIGEN>Helix Linnaeus, 1758 [ITIS 77904]

landolphia poilu

USE HAIRY LANDOLPHIA [B2808]

landolphia heudelotti

USE LANDOLPHIA RUBBER [B2807]

landolphia hirsuta

USE HAIRY LANDOLPHIA [B2808]

landolphia owariensis

USE WHITE RUBBER VINE [B2809]

LANDOLPHIA RUBBER

FTC B2807

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF guinea gumvine
UF landolphia heudelotti

Al <SCIFAM>Apocynaceae Adans., nom. cons. [ITIS 30124]

<SCINAM>Landolphia heudelotii A. DC. [ITIS 505993]
<SCINAM>Landolphia heudelotii A. DC. [GRIN 21431]
<SCINAM>Landolphia heudelotii A. DC. [PLANTS LAHE6]

landolphia senegalensis

USE GUMVINE [B2792]

langka

USE JACKFRUIT [B1545]

LANGOSTINO AMARILLO

FTC B2206

BT LANGOSTINO LOBSTER [B2486]

UF blue squat lobster UF cervinumida johni

Al <SCIFAM>Galatheidae Samouelle, 1819 [ITIS 97964]

<SCINAM>Cervimunida johni Porter, 1903 [WoRMS AphialD: 392199]

<SCINAM>Cervimunida johni Porter 1903 [FAO ASFIS CZJ] <SCINAM>Cervimunida johni [2010 FDA Seafood List]

**LANGOSTINO LOBSTER** 

FTC B2486

BT SQUAT LOBSTER FAMILY [B2162]

UF squat lobster

Al <SCIFAM>Galatheidae

LANGUAL THESAURUS ROOT

FTC 00000 BT []

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al 2011

languas

USE GREATER GALANGAL [B2601]

lannea edulis

USE WILD GRAPE [B2825]

lannea velutuna

USE WILD GRAPE [B2825]

lantana

USE YELLOW SAGE [B2783]

lantana camara

USE YELLOW SAGE [B2783]

lantana strigocamara

USE YELLOW SAGE [B2783]

lantern shark

USE VELVET BELLY [B4117]

LANTERN SHARK FAMILY

FTC B3509

BT FISH, SQUALIFORM [B1911]

UF etmopteridae UF lantern sharks

Al <SCIFAM>Etmopteridae Fowler, 1934 [ITIS 649694]

lantern sharks

USE LANTERN SHARK FAMILY [B3509]

**LAOS** 

FTC R0278

BT ASIA, SOUTHEAST [R0348]

SN US FDA 1995 Code: LA

laos (spice)

USE GREATER GALANGAL [B2601]

lapa

USE LIMPET [B2279]

LAPPA

FTC B1646

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF burdock root

LARD ADDED

FTC H0762

BT MEAT ADDED [H0191]

large cranberry

USE AMERICAN CRANBERRY [B1508]

large lima bean

USE FORDHOOK LIMA BEAN [B1562]

LARGE SCALED BROWN SLICKHEAD

FTC B2907

BT SLICKHEAD FAMILY [B2909]

UF alepocephalus spp.

Al <SCIFAM>Alepocephalidae [ITIS 162303]

<SCIGEN>Alepocephalus Risso, 1820 [ITIS 162308]

<SOURCE>Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.455.

Scientiric name verifiable, common name unverified.

large spotted dogfish

USE NURSEHOUND [B3517]

### large yellow croaker

USE CROCEINE CROAKER [B3914]

#### LARGE-BOTTOM POLLAN

FTC B4055

BT WHITEFISH OR CISCO [B1565]

UF coregonus nasus

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Coregonus nasus (Pallas, 1776) [ITIS 161936] <SCINAM>Coregonus nasus (Pallas, 1776) [Fishbase 2004 2674] <SCINAM>Coregonus nasus (Pallas, 1776) [FAO ASFIS CIQ] <SCINAM>Coregonus nasus (Pallas, 1776) [CEC 1993 234]

### **LARGE-EYED DENTEX**

FTC B4004

BT DENTEX [B2857]
UF dentex macrophtalmus

Al <SCIFAM>Sparidae [ITIS 169180]

<SCINAM>Dentex macrophthalmus (Bloch, 1791) [ITIS 169221] <SCINAM>Dentex macrophthalmus (Bloch, 1791) [Fishbase 2004 438] <SCINAM>Dentex macrophthalmus (Bloch, 1791) [FAO ASFIS DEL] <SCINAM>Dentex macrophthalmus (Bloch, 1791) [CEC 1993 767]

### LARGEMOUTH BASS

FTC B2182

BT BLACK BASS [B2665]

UF black bass

UF micropterus salmoides

AI <SCIFAM>Centrarchidae [ITIS 168093]

<SCINAM>Micropterus salmoides (Lacepède, 1802) [ITIS 168160]
<SCINAM>Micropterus salmoides (Lacepède, 1802) [Fishbase 2004 3385]
<SCINAM>Micropterus salmoides (Lacepède, 1802) [FAO ASFIS MPS]
<SCINAM>Micropterus salmoides (Lacépède, 1801) [CEC 1993 595]

<SCINAM>Micropterus salmoides [2010 FDA Seafood List]

<SOURCE>American Fisheries Society

## large-scale lizardfish

USE BRUSHTOOTH LIZARDFISH [B3827]

## LARIMICHTHYS

FTC B3913

DRUM FAMILY [B2005]
UF larimichthys spp.

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Larimichthys Jordan and Starks, 1905 [ITIS 646485]

## larimichthys pamoide

USE SOUTHERN YELLOW CROAKER [B3915]

## larimichthys polyactis

USE YELLOW CROAKER [B2487]

## larimichthys spp.

USE LARIMICHTHYS [B3913]

## larrea mexicana

USE CHAPARRAL [B2047]

### larrea tridentata

USE CHAPARRAL [B2047]

### L-ascorbic acid

USE ASCORBIC ACID [B3005]

## L-ascorbyl 6-palmitate

USE L-ASCORBYL PALMITATE [B3006]

### L-ASCORBYL PALMITATE

FTC B3006

BT FOOD ADDITIVE [B2972]

UF Ascorbyl palmitate

UF E 304(i) UF INS 304

UF L-ascorbyl 6-palmitate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant.

Europe: E 304(i). Codex: INS 304.

### L-ASCORBYL PALMITATE

FTC B3006

BT VITAMIN C [B3763]

### L-ASCORBYL PALMITATE ADDED

FTC H0812

BT FOOD ADDITIVE ADDED [H0399]

## late fall oyster

USE GREEN OYSTER [B4180]

## **LATEOLABRACIDAE**

FTC B4032

BT FISH, PERCIFORM [B1581]

Al <SCIFAM>Lateolabracidae Springer and Raasch, 1995 [ITIS 643086]

### lateolabrax japonicus

USE JAPAN SEA BASS [B1760]

### lates calcarifer

USE BARRAMUNDI PERCH [B2872]

## lates niloticus

USE NILE PERCH [B1935]

## LATEX

FTC N0054

BT VINYLIDENE [N0029]

### lathyrus aphaca

USE MATRIE [B2473]

### lathyrus I.

**USE** PEA [B1338]

### lathyrus odoratus

USE SWEET PEA [B1487]

### lathyrus sativus

USE WHITE PEA [B4372]

### lathyrus sativus

USE WHITE PEA [B3356]

#### latridae

USE TRUMPETER FAMILY [B1988]

#### latrididae

USE TRUMPETER FAMILY [B1988]

### latridopsis ciliaris

USE BASTARD TRUMPETER [B1936]

### LATVIA

FTC R0287

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: LV

#### laurel

**USE** BAY [B1197]

### laurus nobilis

**USE** BAY [B1197]

## LAVENDER

FTC B3427

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

Al <SCIFAM>Lamiaceae (alt. Labiatae)

<SCINAM>Lavandula angustifolia Mill..; L. officinalis Chaix; L. spica L.; L. vera DC. [CCPR]

<GRIN>21677

## LAVER

FTC B1745

BT ALGAE, RED [B1743]

UF no

UF porphyra umbilicalis

UF purple laver UF slake

AI <SCIFAM>Bangiaceae [ITIS 11543]

<SCINAM>Porphyra umbilicalis [ITIS 11543]

<SCINAM>Porphyra umbilicalis (Linnaeus) Kützing 1843 [FAO ASFIS OFH]

# lawyer's wig

USE SHAGGY INC CAP [B4181]

## L-CYSTEINE

FTC B4426

BT FOOD ADDITIVE [B2972]

UF Cysteine, L- and its hydrochlorides - sodium and potassium salts

UF E 920 UF INS 920

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flour treatment agent.

Europe: E 920. Codex: INS 920.

### L-CYSTEINE ADDED

FTC H0813

BT FOOD ADDITIVE ADDED [H0399]

#### **LEAD POISONING**

FTC Z0243

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: LEPO

### leadtree

USE LEUCAENA [B2443]

### **LEAF**

FTC C0200

BT PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]

SN If the part indexed consists of a large leafstalk and a leaf blade, use \*PLANT ABOVE SURFACE, EXCLUDING

FRUIT OR SEED\*. Compare \*STEM, STALK (WITHOUT LEAVES)\*.

Al The flat or fleshy expanded blade (lamina) including a small and insignificant leafstalk but excluding a large and

fleshy leafstalk such as celery stalks or rhubarb stalks.

### leaf beet

USE CHARD [B1175]

## **LEAF CELERY**

FTC B3728

BT CELERY [B1282]

UF apium graveolens var. secalinum

UF chinese cellery

Al <SCIFAM>Umbelliferae

<SCINAM>Apium graveolens var. secalinum (Alef.) Mansf. [GRIN 409366] <SCINAM>Apium graveolens var. secalinum Alef. [MANSFELD 1235]

### **LEAF FIBRE CONTAINER**

FTC M0414

BT NATURAL TEXTILE CONTAINER [M0409]

## leaf lettuce

USE CURLED LETTUCE [B3343]

### leaf mustard

USE BROWN MUSTARD [B1092]

## **LEAF WRAPPER**

FTC M0205

BT CONTAINER OR WRAPPING, OTHER [M0004]

### leaf, flower, root or stem

USE ROOT, STEM, LEAF OR FLOWER [C0148]

#### LEAF, FOOD CONTACT SURFACE

FTC N0048

BT FOOD CONTACT SURFACE FROM NATURAL MATERIAL [N0050]

### LEAF-SCALE GULPER SHARK

FTC B4114

BT GULPER SHARK FAMILY [B4112]

UF catshark

UF centrophorus squamosus

Al <SCIFAM>Centrophoridae Bleeker, 1859 [ITIS 564005]

<SCINAM>Centrophorus squamosus (Bonnaterre, 1788) [ITIS 160635] <SCINAM>Centrophorus squamosus (Bonnaterre, 1788) [Fishbase 2004 653] <SCINAM>Centrophorus squamosus (Bonnaterre 1788) [FAO ASFIS GUQ] <SCINAM>Centrophorus squamosus (Bonnaterre, 1788) [CEC 1993 58]

<SCINAM>Centrophorus squamosus [2010 FDA Seafood List]

#### **LEAFY VEGETABLE**

FTC B1566

BT VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]

## lean fish

USE FAT CONTENT <=3% [Z0264]

#### leander serratus

USE COMMON PRAWN [B2880]

### **LEATHERJACKET**

FTC B2146

BT JACK FAMILY [B1755]

UF oligoplites spp.

Al <SCIFAM>Carangidae [ITIS 168584]

<SCIGEN>Oligoplites Gill, 1863 [ITIS 168672]

### **LEATHERJACKET**

FTC B3965

BT LEATHERJACKET [B2146]

UF oligoplites saurus

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Oligoplites saurus (Bloch and Schneider, 1801) [ITIS 168673] <SCINAM>Oligoplites saurus (Bloch & Schneider, 1801) [Fishbase 2004 1001] <SCINAM>Oligoplites saurus (Bloch & Schneider, 1801) [FAO ASFIS OLI]

<SCINAM>Oligoplites saurus [2010 FDA Seafood List]

## **LEAVENED BREAD (EUROFIR)**

FTC A0818

BREAD AND SIMILAR PRODUCTS (EUROFIR) [A0817]

Al includes wholemeal wheat bread, soda bread, rye bread

## **LEAVENING AGENT (CODEX)**

FTC A0428

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

AI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## **LEAVENING AGENT ADDED**

FTC H0751

BT INGREDIENT ADDED [H0225]

### **LEBANON**

FTC R0279

BT MIDDLE EAST [R0351]

SN US FDA 1995 Code: LB

lebranche mullet

USE LIZA [B2359]

leccinum aurantiacum

USE RED BOLETUS [B2737]

leccinum scabrum

USE ROUGH STEMMED BOLETUS [B2738]

lechoza

USE PAPAYA [B1249]

**LECITHINS** 

FTC B3130

BT FOOD ADDITIVE [B2972]

UF E 322 UF INS 322

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

Commission Regulation (EC) Not 1129/2011 of 11 November 2011 afficiently affire the Regulation (EC) Not 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 322. Codex: INS 322.

## **LECITHINS ADDED**

FTC H0555

BT FOOD ADDITIVE ADDED [H0399]

lecythis spp.

USE SAPUCAIA-NUT [B3436]

**LEEK** 

FTC B1308

BT VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]

UF allium porrum UF garden leek

Al <SCIFAM>Liliaceae (Alliaceae)

<SCINAM>Allium porrum L. [ITIS 42659]

<SCISYN>Allium ampeloprasum var. porrum [ITIS 532057]

<SCINAM>Allium porrum L. [GRIN 2351]

<MANSFELD>200

LEEK

FTC B1308

BT ALLIUM SPECIES [B4302]

LEFTEYE FLOUNDER FAMILY

FTC B1879

BT FISH, PLEURONECTIFORM [B1023]

UF bothidae UF paralichthyidae

AI <SCIFAM>Bothidae [ITIS 172714] <SCIFAM>Paralichthyidae [ITIS 553179]

### leg (meat cut)

USE ROUND OR LEG (MEAT CUT) [Z0024]

## **LEG (POULTRY MEAT CUT)**

FTC Z0159

BT CUT OF POULTRY MEAT [Z0156]

## leg meat, poultry

USE DARK MEAT [Z0002]

## **LEGUME ANIMAL FEED**

FTC B3377

BT PLANT USED AS FODDER [B3358]

## leiostomus spp.

USE SPOT [B3905]

## leiostomus xanthurus

USE SPOT CROAKER [B1256]

### lemandarin

USE MANDARIN LIME [B4214]

#### LEMON

FTC B1275

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF citrus limon

UF citrus medica var. limonum
AI <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus limon (L.) Burm. f. [ITIS 28885] <SCINAM>Citrus limon (L.) Burm. f. [GRIN 10732]

<SCINAM>Citrus xlimon (L.) Burm. f. (pro sp.) [PLANTS CILI5] <SCINAM>Citrus limon (L.) Burm.f. [EuroFIR-NETTOX 2007 93]

<SCINAM>Citrus limon (L.) Burm. fil. [DPNL 2003 8694]

<MANSFELD>7625

## LEMON

FTC B1275

BT CITRUS FAMILY [B1139]

## lemon balm

USE BALM, LEMON [B2621]

## lemon beebush

USE LEMON VERBENA [B2953]

# **LEMON GRASS**

FTC B2273

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF cymbopogon citratus

UF fever grass

UF west indian lemongrass

Al <SCIFAM>Gramineae (Poaceae)

<SCINAM>Cymbopogon citratus (DC.) Stapf. [NETTOX]

<GRIN>12797 <MANSFELD>36188

#### lemon ironwood

USE LEMON MYRTLE [B4340]

#### **LEMON MYRTLE**

FTC B4340

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF australian lemon myrtle
UF backhousia citriodora
UF lemon ironwood

UF lemon scented backhousia
UF lemon scented ironwood
UF lemon scented myrtle
UF lemon scented verbena
UF sweet verbena myrtle
UF sweet verbena tree

Al <SCINAM>Backhousia citriodora F. Muell. [GRIN 6250]

\$i\$Backhousia citriodora\$/i\$ (common names lemon myrtle, lemon scented myrtle, lemon scented ironwood) is a flowering plant in the family \$i\$Myrtaceae\$/i\$, genus \$i\$Backhousia\$/i\$. It is endemic to subtropical rainforests of central and south-eastern Queensland, Australia, with a natural distribution from Mackay to Brisbane. Other common names are sweet verbena tree, sweet verbena myrtle, lemon scented verbena, and lemon scented backhousia.[http://en.wikipedia.org/wiki/Backhousia\_citriodora]

#### lemon scented backhousia

USE LEMON MYRTLE [B4340]

### lemon scented ironwood

USE LEMON MYRTLE [B4340]

#### lemon scented myrtle

USE LEMON MYRTLE [B4340]

## lemon scented verbena

USE LEMON MYRTLE [B4340]

## **LEMON SOLE**

FTC B2647

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF microstomus kitt

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Microstomus kitt (Walbaum, 1792) [ITIS 172888] <SCINAM>Microstomus kitt (Walbaum, 1792) [Fishbase 2004 1382] <SCINAM>Microstomus kitt (Walbaum, 1792) [FAO ASFIS LEM] <SCINAM>Microstomus kitt (Walbaum, 1792) [CEC 1993 1128]

<SCINAM>Microstomus kitt [2010 FDA Seafood List]

## **LEMON VERBENA**

FTC B2953

BT VERBENA [B3479]
UF aloysia citrodora
UF lemon beebush
UF lippia triphylla

AI <SCIFAM>Verbenaceae Adans., nom. cons. [ITIS 32064]

<SCINAM>Aloysia citrodora Paláu [832759] <SCINAM>Aloysia citrodora Palau [GRIN 317750] <SCINAM>Aloysia citrodora Palau [DPNL 2003 7394]

<MANSFELD>4474

\$i\$Aloysia citrodora\$/i\$ is a species of flowering plant in the verbena family \$i\$Verbenaceae\$/i\$, native to Argentina, Paraguay, Brazil, Uruguay, Chile, Bolivia, and Peru. Common names include lemon verbena and lemon beebrush. It was brought to Europe by the Spanish and the Portuguese in the 17th century.

Lemon verbena leaves are used to add a lemon flavor to fish and poultry dishes, vegetable marinades, salad dressings, jams, puddings, greek yogurt and beverages. It also is used to make herbal teas, or added to standard tea in place of actual lemon (as is common with Moroccan tea). It can also be used to make a sorbet. In addition, it has anti-Candida albicans activity. In the European Union, Verbena essential oils (Lippia citriodora Kunth.) and derivatives other than absolute are prohibited when used as a fragrance ingredient (Commission Directive

2009/164/EU of 22 December 2009).[http://en.wikipedia.org/wiki/Lemon\_verbena]

lemonfish

USE GUMMY SHARK [B3512]

lemonfish

USE SPOTTED ESTUARY SMOOTH-HOUND [B3513]

lens culinaris

USE LENTIL [B1268]

LENTIL

FTC B1268

BT POD OR SEED VEGETABLE [B1156]

UF lens culinaris

Al <SCIFAM>Leguminosae (Fabaceae)

<SCINAM>Lens culinaris Medik. [NETTOX]

<GRIN>21739 <MANSFELD>30720

lentinula edodes

USE SHIITAKE MUSHROOM [B1635]

lentinus edodes

USE SHIITAKE MUSHROOM [B1635]

lentinus tigrinus

USE TIGER SAW-GILL [B4186]

leopard palm

USE DEVILS TONGUE [B2344]

LEOPARD SHARK

FTC B4111

BT LEOPARD SHARK [B4110]

UF triakis semifasciata

Al <SCIFAM>Triakidae Gray, 1851 [ITIS 160529]

<SCINAM>Triakis semifasciata Girard, 1855 [İTIS 160448]
<SCINAM>Triakis semifasciata Girard, 1855 [Fishbase 2004 2543]
<SCINAM>Triakis semifasciata Girard, 1855 [FAO ASFIS LES]
<SCINAM>Triakis semifasciata Girard, 1854 [CEC 1993 56]
<SCINAM>Triakis semifasciata [2010 FDA Seafood List]

**LEOPARD SHARK** 

FTC B4110

BT HOUND SHARK FAMILY [B3510]

UF triakis spp.

Al <SCIFAM>Triakidae Gray, 1851 [ITIS 160529]

<SCIGEN>Triakis Müller and Henle, 1838 [ITIS 160447]

lepadidae

USE BARNACLE [B2127]

lepas anatifera

USE DUCK BARNACLE [B3553]

lepas anserifera

USE GOOSE BARNACLE [B3552]

lepas spp.

USE BARNACLE [B2127]

lepidium campestre

USE FIELD CRESS [B1082]

lepidium sativum

USE GARDEN CRESS [B2270]

lepidocybium flavobrunneum

USE ESCOLAR [B1821]

lepidopsetta bilineata

USE ROCK SOLE [B1868]

lepidopus caudatus

USE SILVER SCABBARDFISH [B2902]

lepidorhombus whiffiagonis

USE MEGRIM [B2710]

lepidorhynchus denticulatus

USE DEEPSEA WHIPTAIL [B2898]

lepidosireniformes

USE FISH, LEPIDOSIRENIFORM [B1994]

lepiota naucina

USE WHITE LEPIOTA [B2117]

lepisanthes senegalensis

USE SOAPBERRY [B2836]

lepisosteidae

USE GAR FAMILY [B1893]

lepisosteiformes

USE FISH, SEMIONOTIFORMES [B1894]

lepista nuda

USE WOOD BLEWIT [B2522]

lepista spp.

USE BLEWIT [B2521]

lepomis gibbosus

USE PUMPKINSEED [B2403]

lepomis gibbosus

USE PUMPKIN-SEED [B4029]

lepomis macrochirus

USE BLUEGILL [B2079]

lepomis spp.

USE COMMON SUNFISH [B4028]

lepomis spp.

USE SUNFISH [B1419]

leporidae

USE RABBIT [B1323]

## lepus europaeus

USE EUROPEAN HARE [B4161]

### lepus spp.

USE HARE [B2695]

leren

USE TOPEE TAMBU [B3446]

### **LESOTHO**

FTC R0284

BT AFRICA, SOUTHERN [R0343]

SN US FDA 1995 Code: LS

### **LESPEDEZA**

FTC B3380

BT LEGUME ANIMAL FEED [B3377]
AI <SCIFAM>Fabaceae (alt. Leguminosae)

<SCINAM>Lespedeza cuneata (Dum. Cours.) G. Don ; L. sericea Miq. [CCPR]

<GRIN>21856

### less salt added claim or use

USE NO OR REDUCED SALT OR SODIUM CLAIM OR USE [P0077]

#### less, label claim

USE "LESS" LABEL CLAIM [P0131]

### **LESSER FLYING SQUID**

FTC B3703

BT FLYING SQUID [B3693] UF todaropsis eblanae

AI <SCIFAM>Ommastrephidae Steenstrup, 1857 [ITIS 82514] <SCINAM>Todaropsis eblanae (Ball, 1841) [ITIS 205728] <SCINAM>Todaropsis eblanae (Ball 1841) [FAO ASFIS TDQ]

# LESSER GALANGAL

FTC B2938

BT GALANGAL [B2971]
AI <SCIFAM>Zingiberaceae

<SCINAM>Alpinia officinarum Hance [NETTOX]

<GRIN>101035 <MANSFELD>3440

### **LESSER KUDU**

FTC B4378

BT SPIRAL-HORNED BOVINE [B4375]

UF tragelaphus imberbis

AI <SCIFAM>Bovidae Gray, 1821 [ITIS 180704] <SCISUBFAM>Bovinae Gray, 1821 [ITIS 552332]

<SCINAM>Tragelaphus imberbis (Blyth, 1869) [ITIS 625131] <SCINAM>Tragelaphus imberbis Blyth, 1869 [MSW3 14200730]

# lesser slipper lobster

USE SMALL EUROPEAN LOCUST LOBSTER [B3585]

## **LESSER TUNA**

FTC B3990 BT TUNA [B1269]

UF euthynnus spp.

AI <SCIFAM>Scombridae [ITIS 172398] <SCIGEN>Euthynnus Lütken in Jordan and Gilbert, 1883 [ITIS 172399]

### **LESSER YAM**

FTC B3327
BT YAM [B3396]
UF asiatic yam

UF chinese sweet potato

UF chinese yam
UF dioscorea esculenta

Al <SCIFAM>Dioscoreaceae [ITIS 43365]

<SCINAM>Dioscorea esculenta (Lour.) Burkill [ITIS 502073] <SCINAM>Dioscorea esculenta (Lour.) Burkill [GRIN 14204] <SCINAM>Dioscorea esculenta (Lour.) Burkill [MANSFELD 18717] <SCINAM>Dioscorea esculenta (Lour.) Burkill [PLANTS DIES2]

#### lethrinidae

USE EMPEROR FAMILY [B2866]

#### lethrinus spp.

USE EMPEROR [B2859]

### **LETTUCE**

FTC B1390

BT HEAD VEGETABLE [B1194]

UF lactuca sativa

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Lactuca sativa L. [ITIS 36607] <SCINAM>Lactuca sativa L. [GRIN 21360] <SCINAM>Lactuca sativa L. [PLANTS LASA3]

<SCINAM>Lactuca sativa L. [EuroFIR-NETTOX 2007 158]

<SCINAM>Lactuca sativa L. [DPNL 2003 10656]

## **LEUCAENA**

FTC B2443

BT PLANT USED AS FODDER [B3358]

UF ipil-ipil
UF jumbie bean
UF leadtree

UF leucaena leucocephala

Al <SCINAM>Leucaena leucocephala (Lam.) de Wit [GRIN 21959]

# leucaena leucocephala

USE LEUCAENA [B2443]

# leuciscus cephalus

USE EUROPEAN CHUB [B3475]

# leuciscus idus

USE IDE [B2713]

## leucoagaricus leucothites

USE WHITE LEPIOTA [B2117]

### leucoagaricus naucinus

USE WHITE LEPIOTA [B2117]

## leucoraja circularis

USE SANDY RAY [B4084]

# leucoraja erinacea

USE LITTLE SKATE [B4086]

# leucoraja fullonica

USE SHAGREEN RAY [B4087]

### leucoraja naevus

USE CUCKOO RAY [B4092]

### leucoraja ocellata

USE WINTER SKATE [B4093]

### leucoraja spp.

USE ROUGH SKATE [B4101]

#### **LEVANT COTTON**

FTC B3738

BT COTTON [B1210]

UF arabian cotton

UF gossypium herbaceum

UF maltese cotton

UF short-staple cotton
UF syrian cotton

Al <SCIFAM>Malvaceae [ITIS 21608]

<SCINAM>Gossypium herbaceum L. [ITIS 506096]
<SCINAM>Gossypium herbaceum L. [GRIN 17915]
<SCINAM>Gossypium herbaceum L. [DPNL 2003 10082]
<SCINAM>Gossypium herbaceum L. [MANSFELD 13708]

## levant garlic

USE GREAT-HEADED GARLIC [B3486]

#### levulose

USE FRUCTOSE [C0223]

### **LIBERIA**

FTC R0283

BT AFRICA, WESTERN [R0344]

SN US FDA 1995 Code: LR

## liberty cap

USE MAGIC MUSHROOM [B2076]

## LIBYA

FTC R0288

BT AFRICA, NORTHERN [R0342]

SN US FDA 1995 Code: LY

## LICHEN

ΑI

FTC B2345

BT ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]

Lichens are composite organisms consisting of a symbiotic association of a fungus (the mycobiont) with a photosynthetic partner (the photobiont or phycobiont), usually either a green alga (commonly Trebouxia) or

cyanobacterium (commonly Nostoc).[http://en.wikipedia.org/wiki/Lichen]

## LICORICE

FTC B2048

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF glycyrrhiza glabra

Al <SCIFAM>Leguminosae (Fabaceae) <SCINAM>Glycyrrhiza glabra L. [NETTOX]

<GRIN>17820 <MANSFELD>29969

## **LIECHTENSTEIN**

FTC R0281

EUROPE, WESTERN [R0359] BT

SN US FDA 1995 Code: LI

#### **LIGHT CREAM**

**FTC** C0160

BT CREAM [C0195] UF coffee cream UF cream, light UF table cream

Cream containing not less than 18% but less than 30% milkfat; a product labeled \*LIGHT CREAM\* may contain ΑI

optional ingredients specified by 21 CFR 131.155.

### **LIGHT FISH FLESH**

**FTC** Z0057

BT COLOR OF FISH FLESH [Z0055]

SN This color designation describes tuna flesh that is not darker than munsell value 5.3 (21 CFR 161.190(a)(4) (ii)).

#### **LIGHT MEAT**

FTC

BT COLOR OF POULTRY MEAT [Z0006]

UF breast meat, poultry UF wing meat, poultry

SN Used only for poultry meat that comes from the breast or wing.

### **LIGHT WHIPPING CREAM**

FTC C0154

вт CREAM [C0195] UF whipping cream

ΑI Cream that contains not less than 30% but less than 36% milkfat.

# **LIGHT WINE, 7-14% ALCOHOL (US CFR)**

**FTC** A0299

BT WINE, 7-24% ALCOHOL (US CFR) [A0205]

UF sparkling wine (U.S.) UF table wine (U.S.)

# light, label claim

**USE** "LIGHT" LABEL CLAIM [P0132]

# lilium spp.

**USE** LILY [B2451]

## LILY

ΑI

FTC B2451

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF lilium spp.

> Lilium bulbs are starchy and edible as root vegetables, although bulbs of some species may be very bitter. The non-bitter bulbs of L. lancifolium, L. pumilum, and especially L. brownii are grown at large scale in China as a luxury or health food, most often sold in dry form. They are eaten especially in the summer, for their ability to reduce internal heat. They may be reconstituted and stir-fried, grated and used to thicken soup, or processed to extract starch. Their texture and taste draw comparison with the potato, although the individual bulb scales are much smaller (Source: http://en.wikipedia.org/wiki/Lily).

## **LIMA BEAN**

FTC B1397

вт BEAN (VEGETABLE) [B1567]

UF phaseolus limensis

ΑI <SCIFAM>Leguminosae (Fabaceae)

<SCINAM>Phaseolus lunatus L. var. lunatus [NETTOX]

<GRIN>300449

<MANSFELD>27587

lima bean and corn

**USE** SUCCOTASH [B1361]

lima bean and sweet corn

USE SUCCOTASH [B1361]

lima bean, corn and tomatoes

USE TRIPLE SUCCOTASH [B1606]

lima bean, large

USE FORDHOOK LIMA BEAN [B1562]

lima bean, sweet corn and tomatoes

USE TRIPLE SUCCOTASH [B1606]

lima beans and corn

SUCCOTASH [B1361] USE

limanda aspera

USE YELLOWFIN SOLE [B2581]

limanda ferruginea

USE YELLOWTAIL FLOUNDER [B1872]

limanda limanda

**USE** SANDDAB [B2649]

limanda proboscidea

USE LONGHEAD DAB [B1860]

limanda spp.

USE MUD DAB [B4043]

LIME (CITRUS)

FTC B1067

RT CITRUS FAMILY [B1139] UF citrus aurantiifolia UF citrus medica var. acida

UF indian lime UF key lime UF sour lime

<SCIFAM>Rutaceae [ITIS 28848] ΑI

<SCINAM>Citrus aurantiifolia (Christm.) Swingle [ITIS 506403]<SCINAM>Citrus aurantiifolia (Christm.) Swingle [GRIN 10683]

SCINAM>Citrus xaurantiifolia (Christm.) Swingle (pro sp.) [PLANTS CIAU7]

<SCINAM>Citrus aurantiifolia (Christm. & Panz.) Swingle [EuroFIR-NETTOX 2007 89] <SCINAM>Citrus aurantiifolia (Christm.) Swingle [DPNL 2003 8687]

<SCINAM>Citrus aurantiifolia (Christm. & Panz.) Swingle [MANSFELD 7576]

limestone lettuce

USE **BIBB LETTUCE [B2085]** 

limonia acidissima

**USE** WOOD APPLE [B2845]

LIMPET

FTC B2279

ARCHAEOGASTROPOD [B1002] BT

UF cellana denticulata UF fissurellidae

UF lana

UF patella caerulea
UF patella vulgata
UF true limpets

## limpet, giant owl

USE OWL LIMPET [B2357]

lin

USE FLAX [B1700]

#### lincoln's-weed

USE PERENNIAL WALLROCKET [B3737]

### LINDEN

FTC B2051

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF tilia spp.

## LINEAR LOW DENSITY POLYETHYLENE CONTAINER

FTC M0371

BT LOW DENSITY POLYETHYLENE CONTAINER [M0370]

## LINEAR POLYESTER CONTAINER

FTC M0366

BT POLYESTER CONTAINER [M0364]

### lined shore crab

USE STRIPED SHORE CRAB [B2221]

## LING

FTC B2144

BT EUROPEAN LING [B3874]

UF molva molva

AI <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] <SCINAM>Molva molva (Linnaeus, 1758) [ITIS 164760] <SCINAM>Molva molva (Linnaeus, 1758) [Fishbase 2004 33]

<SCINAM>Molva molva (Linnaeus, 1758) [FISIDASE 2004 33] <SCINAM>Molva molva (Linnaeus, 1758) [FAO ASFIS LIN] <SCINAM>Molva molva (Linnaeus, 1758) [CEC 1993 456] <SCINAM>Molva molva [2010 FDA Seafood List]

## LINGCOD

FTC B1384

BT GREENLING FAMILY [B1811]

UF ophiodon elongatus

Al <SCIFAM>Hexagrammidae [ITIS 167108]

<SCINAM>Ophiodon elongatus Girard, 1854 [ITIS 167116]
<SCINAM>Ophiodon elongatus Girard, 1854 [Fishbase 2004 509]
<SCINAM>Ophiodon elongatus Girard 1854 [FAO ASFIS CLI]
<SCINAM>Ophiodon elongatus Girard, 1854 [CEC 1993 1080]
<SCINAM>Ophiodon elongatus [2010 FDA Seafood List]
<SCINAM>Ophiodon elongatus [FDA RFE 2010 45]

## LINGONBERRY (COWBERRY)

FTC B1019

BT BERRY, VACCINIUM [B1614]

UF alpine cranberry

UF cowberry

UF vaccinium vitis-idaea

Al <SCIFAM>Ericaceae [ITIS 23463]

<SCIFAM>Vaccinium vitis-idaea L. [ITIS 505637] <SCIFAM>Vaccinium vitis-idaea L. [GRIN 41069] <SCIFAM>Vaccinium vitis-idaea L. [PLANTS VAVI] <SCIFAM>Vaccinium vitis-idaea L. [EuroFIR-NETTOX 2007 293] <SCIFAM>Vaccinium vitis-idaea L. [DPNL 2003 13742]

#### linum usitatissimum

USE FLAX [B1700]

lionfish

USE PLUMED SCORPIONFISH [B2608]

lip meat

USE JOWL, TRIMMED [Z0040]

liparis spp.

USE SEA SNAIL [B1955]

## LIPOLYTIC FERMENTED

FTC H0127

BT FERMENTED/MODIFIED, SINGLE COMPONENT [H0230]

#### lippia graveolens

USE OREGANO, MEXICAN [B2262]

### lippia micromera

USE SPANISH THYME [B2134]

## lippia triphylla

USE LEMON VERBENA [B2953]

### lipsticktree

USE ANNATTO [B3392]

## LIQUEUR (US CFR)

FTC A0240

BT DISTINCTIVE DISTILLED SPIRITS (US CFR) [A0200]

UF cordial

Al Alcoholic beverage produced by combining a spirit (frequently brandy) with flavoring and sugar. May be grouped into five categories: fruits, seeds, herbs, peels and cremes. Examples of each include cherry heering, anisette, chartreuse, curacao and creme de menthe (27 CFR 5.22(h)).

### LIQUEUR OR SPIRITS (EUROFIR)

FTC A0850

BT ALCOHOLIC BEVERAGE (EUROFIR) [A0846] RT DISTILLED SPIRITS (US CFR) [A0277]

RT 23 OTHER ALCOHOLIC BEVERAGES (EFG) [A0713]

Al Alcoholic beverage prepared by fermentation of grain or plant-related products and subsequent distillation. Includes liqueurs (e.g. calvados, kahlua, advocaat) and spirits (e.g. brandy, whisk(e)y, rum).

### **LIQUID**

ΑI

FTC E0130

BT E. PHYSICAL STATE, SHAPE OR FORM [E0113]

UF fluid

A state of matter between a solid and a gas, in which a substance has the capacity to flow and conforms to the shape of the container. Liquids range from water to honey, corresponding to a range in viscosity (or apparent viscosity) from 1 to 500 centipoise (viscosity is a measure of a liquid's resistance to flow). Products that are pourable but have a higher viscosity are \*SEMILIQUID\*.

### LIQUID AS FOOD SOURCE

FTC B2974

B. FOOD SOURCE [B1564]

## LIQUID FREEZANT (CODEX)

FTC A0429

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### LIQUID INJECTED

FTC H0275

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

UF enhanced UF prebasted

SN Used when liquid is injected into a meat or poultry is prebasted. Do not confuse with \*WATER ADDED\*.

## LIQUID MILK (EUROFIR)

FTC A0780

BT MILK (EUROFIR) [A0779]

RT 033 MILKS (ML) (CCPR) [A0740]

SN Index also \*MILK\* in facet C.

Al Liquid milks are the secretion of the mammary gland of animals such as cow, sheep, goat, buffalo and camel, and include Human milk. The category includes milks that have only been processed for reasons of food safety (e.g.

pasteurisation), preservation (e.g. UHT) or skimming to reduce fat content.

## LIQUID, HIGH VISCOSITY

FTC E0102

BT LIQUID [E0130] UF liquid, thick

All A liquid that flows slowly at room temperature. Examples are: some heavy liqueurs, evaporated milk, vegetable oil, molasses and honey. The range of high viscosity liquids spans sucrose solutions between 45 and 70% solids (viscosity range from 10 to 500 centipoise). Prefer 'solid pieces' factor term to 'small particles' if both appear in the

food.

### LIQUID, HIGH VISCOSITY, WITH NO VISIBLE PARTICLES

FTC E0139

BT LIQUID, HIGH VISCOSITY [E0102]

### LIQUID, HIGH VISCOSITY, WITH SMALL PARTICLES

FTC E0121

BT LIQUID, HIGH VISCOSITY [E0102]

## LIQUID, HIGH VISCOSITY, WITH SOLID PIECES

FTC E0138

BT LIQUID, HIGH VISCOSITY [E0102]

# LIQUID, LOW VISCOSITY

FTC E0109

BT LIQUID [E0130] UF liquid, thin

Al iquid that flows very easily at room temperature. Examples are: water, apple juice, sherry, acidophilus milk, whipping cream and some heavy liqueurs. The range of low viscosity liquid spans sucrose solutions between 0 and 45% solids (viscosity range from 1 to 10 centipoise). Prefer 'solid pieces' factor term to 'small particles' if both

appear in the food.

# LIQUID, LOW VISCOSITY, WITH NO VISIBLE PARTICLES

FTC E0123

BT LIQUID, LOW VISCOSITY [E0109]

## LIQUID, LOW VISCOSITY, WITH SMALL PARTICLES

FTC E0114

BT LIQUID, LOW VISCOSITY [E0109]

# LIQUID, LOW VISCOSITY, WITH SOLID PIECES

FTC E0149

BT LIQUID, LOW VISCOSITY [E0109]

## LIQUID, SUPPLEMENT FORM

FTC E0165

вт SUPPLEMENT FORM [E0154]

RTLIQUID [E0130] UF ampoule

### liquid, thick

USE LIQUID, HIGH VISCOSITY [E0102]

## liquid, thin

USE LIQUID, LOW VISCOSITY [E0109]

## liquid, very thick

USE SEMILIQUID [E0103]

## liquor, alcoholic

USE DISTILLED SPIRITS (US CFR) [A0277]

### litchee

USE LITCHI [B1212]

## LITCHI

FTC B1212

вт TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF litchee UF litchi chinensis UF litchi nut UF lychee UF nephelium litchi

<SCIFAM>Sapindaceae [ITIS 28657] ΑI

<SCINAM>Litchi chinensis Sonn. [ITIS 503504] <SCINAM>Litchi chinensis Sonn. [GRIN 22399] <SCINAM>Litchi chinensis Sonn. [PLANTS LICH4]

<SCINAM>Litchi chinensis Sonn. [EuroFIR-NETTOX 2007 170]

<SCINAM>Litchi chinensis Sonn. [DPNL 2003 10889]

<MANSFELD>6914

## litchi chinensis

USE LITCHI [B1212]

### litchi nut

**USE** LITCHI [B1212]

### lithobates catesbeianus

AMERICAN BULLFROG [B3459]

# lithodes aequispina

USE **GOLDEN KING CRAB [B2343]** 

### lithodes antarcticus

USE SOUTHERN KING CRAB [B3569]

# lithodes ferox

USE KING CRAB [B1498]

# lithodes maia

USE STONE KING CRAB [B3568]

## lithodes maja

USE STONE KING CRAB [B3568]

### lithodes murrayi

USE MURRAY KING CRAB [B4137]

#### lithodes santolla

USE SOUTHERN KING CRAB [B3569]

#### lithodidae

USE KING CRAB FAMILY [B2209]

## Lithol rupine BK

USE LITHOLRUBINE BK [B3131]

#### LITHOLRUBINE BK

FTC B3131

BT FOOD ADDITIVE [B2972]

UF E 180 UF INS 180 UF Lithol rupine BK

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011 [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 180. Codex: INS 180.

## LITHOLRUBINE BK ADDED

FTC H0556

BT FOOD ADDITIVE ADDED [H0399]

### lithophaga lithophaga

USE DATE SHELL [B4151]

### **LITHUANIA**

FTC R0285

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: LT

# litopenaeus setiferus

USE NORTHERN WHITE SHRIMP [B1149]

# litopenaeus stylirostris

USE BLUE SHRIMP [B2233]

# litopenaeus vannamei

USE WHITELEG SHRIMP [B2234]

# LITTLE MILLET

FTC B4318

BT MILLET [B2505]
UF panicum sumatrense

AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Panicum sumatrense Roth ex Roemer & Schultes [ITIS 506649]

<SCINAM>Panicum sumatrense Roth [GRIN 103520]

<SCINAM>Panicum sumatrense Roth ex Roem. & Schult. [PLANTS PASU34]

Little Millet (Panicum sumatrense, Syn.: Panicum miliare auct. non Lam.) is a species of millet in the family

Poaceae.[http://en.wikipedia.org/wiki/Panicum\_sumatrense]

## LITTLE RADISH

FTC B2960

BT RADISH [B1315]

Al <SCIFAM>Cruciferae (Brassicaceae)

<SCINAM>Raphanus sativus L. var. sativus [NETTOX]

<GRIN>319668 <MANSFELD>24314

#### LITTLE SKATE

FTC B4086

BT ROUGH SKATE [B4101]
UF leucoraja erinacea
UF raja erinacea

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Leucoraja erinacea (Mitchill, 1825) [ITIS 564130] <SCINAM>Leucoraja erinacea (Mitchill, 1825) [Fishbase 2004 2557]

<SCINAM>Raja erinacea (Mitchill 1852) [FAO ASFIS RJD]
<SCINAM>Leucoraja erinacea [2010 FDA Seafood List]
<SCINAM>Raja erinacea Mitchill, 1825 [CEC 1993 95]

### LITTLE SKATE

FTC B4086

BT SKATE [B1340]

#### LITTLE SQUID

FTC B3682

BT SQUID [B1205]
UF alloteuthis media
UF loligo media

Al <SCIFAM>Loliginidae Lesueur, 1821 [ITIS 82369]

<SCINAM>Loligo media (Linnaeus, 1758) [ITIS 556291] <SCINAM>Loligo media [2010 FDA Seafood List]

<SCINAM>Alloteuthis media (Linnaeus, 1758) [FAO ASFIS OUM] <SCINAM>Alloteuthis media (Linnaeus, 1758) [CEC 1993 1404]

### little yellow croaker

USE YELLOW CROAKER [B2487]

### LITTLELEAF LINDEN

FTC B2966

BT LINDEN [B2051]
Al <SCIFAM>Tiliaceae

<SCINAM>Tilia cordata Mill. [NETTOX]

<GRIN>36675 <MANSFELD>4863

# littleneck

USE NORTHERN QUAHOG [B1068]

### littorina littorea

USE COMMON PERIWINKLE [B2717]

### littorinidae

USE PERIWINKLE FAMILY [B2925]

## LIVER

FTC C0176

BT ORGAN MEAT, DIGESTIVE SYSTEM [C0106]

### LIVER OIL

FTC C0301

BT FAT OR OIL [C0190]

Al The oil or fat produced by extracting the lipids from liver, usually fish liver (e.g. cod liver oil, haddock liver oil, shark

oil) /AM

## LIZA

FTC B2359

BT GRAY MULLET [B1287]
UF lebranche mullet
UF mugil brasiliensis

UF mugil liza

AI <SCIFAM>Mugilidae [ITIS 170333]

<SCINAM>Mugil liza Valenciennes in Cuvier and Valenciennes, 1836 [ITIS 170338]

<SCINAM>Mugil liza Valenciennes, 1836 [Fishbase 2004 1090] SCINAM>Mugil liza Valenciennes, 1836 [FAO ASFIS MUB] SCINAM>Mugil liza Valenciennes, 1836 [CEC 1993 538]

<SCINAM>Mugil liza [2010 FDA Seafood List]

### **LIZARD**

FTC B2293

BT REPTILE [B1625]

UF lacertilia

### lizardfish

USE ATLANTIC LIZARDFISH [B3828]

### LIZARDFISH FAMILY

FTC B2498

BT FISH, AULOPIFORM [B2497]

UF synodontidae

AI <SCIFAM>Synodontidae [ITIS 162425]

### LLAMA

FTC B2741

BT ANIMAL (MAMMAL) [B1134]

UF lama glama

AI <SCIFAM>Camelidae Gray, 1821 [ITIS 624918] <SCINAM>Lama glama (Linnaeus, 1758) [ITIS 625028]

# LOBSTER

FTC B1505

BT DECAPOD [B1998]
UF homarus spp.
UF panulirus spp.

## lobster krill

USE NEW ZEALAND LANGOSTINO [B3485]

locos

USE SEA SNAIL [B1955]

## locust bean

USE CAROB BEAN [B1366]

## **LOCUST BEAN GUM**

FTC B3132

BT FOOD ADDITIVE [B2972]

UF Carob bean gum

UF E 410 UF INS 410 If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier, stabilizer, thickener.

Europe: E 410. Codex: INS 410.

### locust bean gum added

USE CAROB BEAN GUM ADDED [H0377]

# **LOCUST BEAN GUM ADDED**

FTC H0557

BT FOOD ADDITIVE ADDED [H0399]

#### **LOGANBERRY**

FTC B1401

BT BLACKBERRY [B4206]
UF rubus loganobaccus

UF rubus ursinus var. loganobaccus cv. logan

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus loganobaccus L. H. Bailey [ITIS 506229] <SCINAM>Rubus loganobaccus L. H. Bailey [GRIN 104968] <SCINAM>Rubus loganobaccus L.H. Bailey [PLANTS RULO11] <SCINAM>Rubus loganobaccus L.H.Bailey [DPNL 2003 12671]

# LOGGERHEAD TURTLE

FTC B3467

BT TURTLE [B1242]
UF caretta caretta
UF thalasochelys caretta

AI <SCIFAM>Cheloniidae Oppel, 1811 [ITIS 173828] <SCINAM>Caretta caretta (Linnaeus, 1758) [ITIS 173830] <SCINAM>Caretta caretta (Linnaeus, 1758) [FAO ASFIS TTL]

<SCINAM>Caretta caretta (Linnaeus, 1758) [CEC 1993 1476]

### LOIN

FTC Z0031

BT CUT OF MEAT, U.S. [Z0008]

## loliginidae

USE SQUID [B1205]

### loligo media

USE LITTLE SQUID [B3682]

## loligo pealei

USE LONG-FIN SQUID [B3683]

# loligo plei

USE ARROW SQUID [B2683]

# loligo reynaudi

USE CAPE HOPE SQUID [B3691]

## loligo vulgaris

USE COMMON SQUID [B3692]

### lollium spp.

USE DARNEL [B3386]

### **LOLLO ROSSO**

FTC B2088

BT LOOSE LEAF LETTUCE [B2087]

UF lactuca sativa var. crispa

UF red leaf lettuce

AI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Lactuca sativa L. [ITIS 36607]

<SCINAM>Lactuca sativa L. var. crispa L. [GRIN 404618]

<SCINAM>Lactuca sativa L. [PLANTS LASA3]

<SCINAM>Lactuca sativa L. [EuroFIR-NETTOX 2007 158] <SCINAM>Lactuca sativa L. var. crispa L. [DPNL 2003 10659]

Lollo Rosso is a red loose leaf type of lettuce. Lollo Rosso can also be known as Lolla Rossa and Lollo Rossa due

to gender confusion. Lollo Rosso's sister varieties are Lollo Biando and Lollo Verde.[http://www.specialtyproduce.com/produce/Lollo\_Rosso\_Lettuce\_5020.php]

#### long island duck

USE PEKIN DUCK [B4369]

#### long pepper

USE HOT PEPPER [B1643]

### LONG WHISKERED CATFISH FAMILY

FTC B1969

BT FISH, SILURIFORM [B1598]

UF pimelodidae

Al <SCIFAM>Pimelodidae [ITIS 164237]

## LONGAN

FTC B1628

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF dimocarpus longan
UF dragon eyes
UF euphorbia longan

UF lungan

UF nephelium longanum

Al <SCIFAM>Sapindaceae [ITIS 28657]

<SCINAM>Dimocarpus longan Lour. [ITIS 506072] <SCINAM>Dimocarpus longan Lour. [GRIN 14131] <SCINAM>Dimocarpus longan Lour. [PLANTS DILO7] <SCINAM>Dimocarpus longan Lour. [DPNL 2003 9307]

# longfin inshore squid

USE LONG-FIN SQUID [B3683]

# longfin mako

USE MAKO SHARK [B2470]

## **LONGFIN MAKO SHARK**

FTC B2472

BT MAKO SHARK [B2470]

UF isurus paucus

Al <SCIFAM>Lamnidae Müller and Henle, 1838 [ITIS 159901]

<SCINAM>Isurus paucus Guitart Manday, 1966 [ITIS 159926] <SCINAM>Isurus paucus Guitart Manday, 1966 [Fishbase 2004 753] <SCINAM>Isurus paucus Guitart Manday, 1966 [FAO ASFIS LMA]

<SCINAM>Isurus paucus Guitart Manday, 1966 [CEC 1993 20]

<SCINAM>Isurus paucus [2010 FDA Seafood List]

### **LONGFIN SMELT**

FTC B1310

BT SMELT FAMILY [B1904]
UF osmerus thaleichthys
UF spirinchus thaleichthys

Al <SCIFAM>Osmeridae [ITIS 162028]

<SCINAM>Spirinchus thaleichthys (Ayres, 1860) [ITIS 162049] <SCINAM>Spirinchus thaleichthys (Ayres, 1860) [Fishbase 2004 2698] <SCINAM>Spirinchus thaleichthys (Ayres 1860) [FAO ASFIS OSY] <SCINAM>Spirinchus thaleichthys [2010 FDA Seafood List]

## **LONG-FIN SQUID**

FTC B3683

BT SQUID [B1205] UF loligo pealei

UF longfin inshore squid

AI <SCIFAM>Loliginidae Lesueur, 1821 [ITIS 82369] <SCINAM>Loligo pealeii Lesueur, 1821 [ITIS 82372]

<SCINAM>Loligo pealeii Lesueur 1821 [FAO ASFIS SQL] <SCINAM>Loligo pealei Lesueur, 1821 [CEC 1993 1406] <SCINAM>Loligo pealeii [2010 FDA Seafood List]

#### LONG-FINNED EEL

FTC B3451

BT FRESHWATER EEL FAMILY [B2545]

UF anguilla nebulosa
UF mottled eel

AI <SCIFAM>Anguillidae [ITIS 161131]

<SCINAM>Anguilla nebulosa McClelland, 1844 [ITIS 161131]

<SCINAM>Anguilla nebulosa McClelland, 1844 [Fishbase 2004 11700] <SCINAM>Anguilla nebulosa McClelland, 1844 [FAO ASFIS EWN]

## **LONGHEAD DAB**

FTC B1860

BT MUD DAB [B4043]
UF dab, longhead
UF limanda proboscidea

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Limanda proboscidea Gilbert, 1896 [ITIS 172911]

<SCINAM>Pleuronectes proboscidea (Gilbert, 1896) [Fishbase 2004 4243]

<SCINAM>Limanda proboscidea Gilbert 1896 [FAO ASFIS EOR] <SCINAM>Limanda proboscidea [2010 FDA Seafood List]

### LONGHEAD DAB

FTC B1860

BT PLAICE [B2570]

longhi

USE GAMBEYA [B2790]

## LONGLEGGED SPINY LOBSTER

FTC B2169

BT PANULIRID SPINY LOBSTER [B3610]

UF panulirus longipes

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Panulirus longipes (A. Milne-Edwards, 1868) [ITIS 552976] <SCINAM>Panulirus longipes (A. Milne Edwards, 1868) [FAO ASFIS LOJ]

# long-nose skate

USE LONG-NOSED SKATE [B4094]

## LONGNOSE SPURDOG

FTC B3514

BT SPINY DOGFISH [B1195]

UF northern spurdog
UF squalus blainville

Al <SCIFAM>Squalidae Blainville, 1816 [ITIS 160604]

<SCINAM>Squalus blainville (Risso, 1827) [ITIS 160621] <SCINAM>Squalus blainville (Risso, 1827) [Fishbase 2004 708] <SCINAM>Squalus blainvillei (Risso, 1827) [FAO ASFIS QUB] <SCINAM>Squalus blainvillei (Risso, 1826) [CEC 1993 65] <SCINAM>Squalus blainville [2010 FDA Seafood List]

## **LONG-NOSED SKATE**

FTC B4094

BT LONG-NOSED SKATE [B4102]

UF dipturus oxyrinchus
UF long-nose skate
UF raja oxyrinchus

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Dipturus oxyrinchus (Linnaeus, 1758) [ITIS 564148] <SCINAM>Dipturus oxyrinchus (Linnaeus, 1758) [Fishbase 2004 7616] <SCINAM>Raja oxyrinchus Linnaeus, 1758 [FAO ASFIS RJO]

### **LONG-NOSED SKATE**

FTC B4094

BT ROUGH SKATE [B4101]

### **LONG-NOSED SKATE**

FTC B4102

BT SKATE FAMILY [B1976]

UF dipturus spp.

AI <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845] <SCIGEN>Dipturus Rafinesque, 1810 [ITIS 564033]

# **LONGTAIL TUNA**

FTC B1004

BT ALBACORE AND TUNA [B3989]

UF neothunnus rarus
UF northern bluefin tuna
UF thunnus tonggol

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Thunnus tonggol (Bleeker, 1851) [ITIS 172430] <SCINAM>Thunnus tonggol (Bleeker, 1851) [Fishbase 2004 148] <SCINAM>Thunnus tonggol (Bleeker, 1851) [FAO ASFIS LOT] <SCINAM>Thunnus tonggol (Bleeker, 1851) [CEC 1993 1003] <SCINAM>Thunnus tonggol [2010 FDA Seafood List]

loofah

USE SPONGE GOURD [B1721]

## **LOOKDOWN DORY**

FTC B2903

BT BIGEYE DORY FAMILY [B4076]

UF cyttus traversi

AI <SCIFAM>Cyttidae Günther, 1860 [ITIS 625258] <SCINAM>Cyttus traversi Hutton, 1872 [ITIS 625276]

<SCINAM>Cyttus traversi Hutton, 1872 [Fishbase 2004 10676] <SCINAM>Cyttus traversi Hutton, 1872 [FAO ASFIS ZCT]

## LOOSE LEAF LETTUCE

FTC B2087

BT LETTUCE [B1390]

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Lactuca sativa L. [ITIS 36607]

<SCINAM>Lactuca sativa L. var. crispa L. [GRIN 404618]

<SCINAM>Lactuca sativa L. [PLANTS LASA3]

<SCINAM>Lactuca sativa L. [EuroFIR-NETTOX 2007 158] <SCINAM>Lactuca sativa L. var. crispa L. [DPNL 2003 10659] Lettuce with loosely curled leaves that do not form a compact head.

### loose-skinned orange

USE MANDARIN ORANGE [B1429]

## lophiidae

USE GOOSEFISH FAMILY [B2405]

# **lophiiformes**

USE FISH, LOPHIIFORM [B2404]

#### lophius americanus

USE GOOSEFISH [B4073]

#### lophius budegassa

USE BLACK-BELLIED ANGLER [B4074]

### lophius piscatorius

USE MONKFISH [B2401]

### lophius upsicephalus

USE DEVIL ANGLERFISH [B4075]

### lophius vomerinus

USE DEVIL ANGLERFISH [B4075]

#### **LOQUAT**

FTC B1244

BT CORE OR POME FRUIT [B1599]

UF eriobotrya japonica UF japanese medlar

UF japanese plum (eriobotrya)AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Eriobotrya japonica (Thunb.) Lindl. [ITIS 502403] <SCINAM>Eriobotrya japonica (Thunb.) Lindl. [GRIN 15602] <SCINAM>Eriobotrya japonica (Thunb.) Lindl. [PLANTS ERJA3]

<SCINAM>Eriobotrya japonica (Thunb.) Lindl. [EuroFIR-NETTOX 2007 128]

<SCINAM>Eriobotrya japonica (Thunb.) Lindl. [DPNL 2003 9581]

<MANSFELD>8991

## lota lota

USE BURBOT [B1627]

## lota maculosa

USE BURBOT [B1627]

## lotella rhacina

USE ROCK COD [B2145]

### lottia gigantea

USE OWL LIMPET [B2357]

## **LOTUS**

FTC B1216

BT EDIBLE SEED PRODUCING PLANT [B1174]

UF nelumbo nucifera

AI <SCIFAM>Nelumbonaceae [ITIS 18396]

<SCINAM>Nelumbo nucifera Gaertn. [ITIS 18400] <SCINAM>Nelumbo nucifera Gaertn. [GRIN 25110] <SCINAM>Nelumbo nucifera Gaertn. [PLANTS NENU2] <SCINAM>Nelumbo nucifera Gaertn. [DPNL 2003 11328]

## lotus persimmon

USE DATE PLUM [B3328]

lotus tree

USE DATE PLUM [B3328]

### **LOUISIANA**

FTC R0432

BT SOUTHEASTERN STATES [R0468]

SN US FDA 1995 Code: US22

#### louisiana crawfish

USE RED SWAMP CRAYFISH [B2231]

#### louisiana crayfish

USE RED SWAMP CRAYFISH [B2231]

### **LOVAGE**

FTC B2952

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

Al <SCIFAM>Umbelliferae

<SCINAM>Levisticum officinale W. Koch [NETTOX]

<GRIN>22014 <MANSFELD>1731

### love apple

USE TOMATO [B1276]

### LOW ALCOHOL CLAIM OR USE

FTC P0193

BT OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]

## low calorie food

USE LOW ENERGY FOOD [P0033]

## LOW DENSITY POLYETHYLENE CONTAINER

FTC M0370

BT POLYETHYLENE CONTAINER [M0367]

# LOW DENSITY POLYETHYLENE CONTAINER, TREATED

FTC M0372

BT LOW DENSITY POLYETHYLENE CONTAINER [M0370]

# **LOW ENERGY FOOD**

FTC P0033

ΑI

NO OR REDUCED ENERGY CLAIM OR USE [P0066]

UF low calorie food

SN Renamed from \*LOW CALORIE FOOD\* [LanguaL 2008].

A claim that a food is low in energy, and any claim likely to have the same meaning for the consumer, may only be made where the product does not contain more than 40 kcal (170 kJ)/100 g for solids or more than 20 kcal (80 kJ)/100 ml for liquids. For table-top sweeteners the limit of 4 kcal (17 kJ)/portion, with equivalent sweetening properties to 6 g of sucrose (approximately 1 teaspoon of sucrose), applies [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

Food having 40 calories or less per amount customarily consumed (and per 50 grams of food if the amount customarily consumed is small). Meals and main dishes contain 120 calories or less per 100 grams of food [US FDA]

## **LOW FAT FOOD**

FTC P0039

BT NO OR REDUCED FAT CLAIM OR USE [P0069]

Al A claim that a food is low in fat, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 3 g of fat per 100 g for solids or 1,5 g of fat per 100 ml for liquids (1,8 g of fat per 100 ml for semi-skimmed milk). [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

Food having 3 grams of fat or less per amount customarily consumed (and per 50 grams of food if the amount customarily consumed is small). Meals and main dishes contain 3 grams or less fat per 100 grams of food and not more than 30% of calories from fat [US FDA].

#### **LOW FIBER FOOD**

FTC P0063

BT FIBER SPECIAL CLAIM OR USE [P0049]

#### LOW IN CHOLESTEROL FOOD

FTC P0043

NO OR REDUCED CHOLESTEROL CLAIM OR USE [P0149]

Al Food having 20 miligrams or less cholesterol per amount customarily consumed (and per 50 grams of food if the amount customarily consumed is small). Meals and main dishes contain 20 milligrams or less cholesterol per 100 grams of food. If the food qualifies by special processing and total fat exceeds 13 grams per amount and labeled serving, the amount of cholesterol must be 'substantially less' (25%) than in a comparable food with significant market share (5% of market).

### **LOW IN SATURATED FAT FOOD**

FTC P0057

BT SATURATED FAT-RELATED CLAIM OR USE [P0071]

Al A claim that a food is low in saturated fat, and any claim likely to have the same meaning for the consumer, may only be made if the sum of saturated fatty acids and trans-fatty acids in the product does not exceed 1.5 g per 100 g for solids or 0.75 g/100 ml for liquids and in either case the sum of saturated fatty acids and trans-fatty acids must not provide more than 10 % of energy. [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

Food having one gram or less saturated fat per amount customarily consumed and 15% or less of calories from saturated fat. Meals and main dishes contain one gram or less saturated fat per 100 grams food and less than 10% of calories from saturated fat.

## **LOW SALT FOOD**

FTC P0083

BT LOW SALT OR SODIUM FOOD [P0038]

## LOW SALT OR SODIUM FOOD

FTC P0038

Al

NO OR REDUCED SALT OR SODIUM CLAIM OR USE [P0077]

UF low sodium or salt food

A claim that a food is low in sodium/salt, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 0,12 g of sodium, or the equivalent value for salt, per 100 g or per 100 ml. For waters, other than natural mineral waters falling within the scope of Directive 80/777/EEC, this value should not exceed 2 mg of sodium per 100 ml [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

Food having 140 milligrams or less salt or sodium per amount customarily consumed. Meals and main dishes have 140 milligrams or less salt or sodium per 100 grams food [US FDA]

## LOW SODIUM FOOD

FTC P0156

BT LOW SALT OR SODIUM FOOD [P0038]

Al Foods having 140 milligrams or less sodium per amount customarily consumed (and per 50 grams of food if the amount customarily consumed is small). Meals and main dishes have 140 milligrams sodium per 100 grams of food.

## low sodium or salt food

USE LOW SALT OR SODIUM FOOD [P0038]

# LOW SUGARS FOOD

FTC P0062

**BT** NO OR REDUCED SUGAR CLAIM OR USE [P0090]

A claim that a food is low in sugars, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 5 g of sugars per 100 g for solids or 2,5 g of sugars per 100 ml for liquids [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

Not defined in U.S. Federal Register; no basis for a recommended intake.

### LOW-ALCOHOL WINE, .5-7% ALCOHOL (US CFR)

FTC A0298

BT WINE OR WINE-LIKE PRODUCT, .5-24% ALCOHOL (US CFR) [A0297]

Al Wine or wine-like product containing .5-7% alcohol.

#### LOWBUSH BLUEBERRY

FTC B3741

BT BLUEBERRY [B1491]

UF sugar berry

UF sweet lowbush blueberry UF vaccinium angustifolium

Al <SCIFAM>Ericaceae [ITIS 23463]

<SCINAM>Vaccinium angustifolium Ait. [ITIS 23579]
<SCINAM>Vaccinium angustifolium Aiton [GRIN 40981]
<SCINAM>Vaccinium angustifolium Aiton [PLANTS VAAN]
<SCINAM>Vaccinium angustifolium Aiton [DPNL 2003 13736]
<SCINAM>Vaccinium angustifolium Aiton [MANSFELD 18251]

### **LOWFIN POMFRET**

FTC B3998

BT POMFRET [B2571]
UF brama dussumieri

AI <SCIFAM>Bramidae [ITIS 170287]

<SCINAM>Brama dussumieri Cuvier in Cuvier and Valenciennes, 1831 [ITIS 170292]

<SCINAM>Brama dussumieri Cuvier, 1831 [Fishbase 2004 1435]

### lowland avocado

USE TRAPP AVOCADO [B4232]

## lowland rice

USE RICE [B1322]

## LOW-TEMPERATURE-LONG-TIME (LTLT) PASTEURIZATION

FTC J0182

BT PASTEURIZED BY HEAT [J0135]

UF batch pasteurization
UF holding pasteurization

UF Itlt

Al Low-Temperature-Long-Time Treatment (LTLT) uses low heat for a longer time to kill pathogenic bacteria. For example, milk is pasteurized at 63° C (145° F) for 30 minutes.

# loxechimus spp.

USE SEA URCHIN [B2107]

## **LOZENGE**

FTC E0174

BT SUPPLEMENT FORM [E0154]

UF trocheSN Includes strips.

Al A lozenge is designed to dissolve in the mouth. For example, to soothe the throat as a cough drop.

[http://www.MedicineNet.com]

ltlt

USE LOW-TEMPERATURE-LONG-TIME (LTLT) PASTEURIZATION [J0182]

## lubia bean

USE HYACINTH BEAN [B1725]

### lucerne

USE ALFALFA [B1359]

## lucioperca sandra

USE ZANDER [B2387]

#### lucuma mammosa

USE SAPOTE [B1694]

### **luderick**

USE PARORE [B4280]

luffa

USE SPONGE GOURD [B1721]

### luffa acutangula

USE ANGLED LOOFAH [B3488]

## luffa aegyptiaca

USE SPONGE GOURD [B1721]

## luffa cylindrica

USE SPONGE GOURD [B1721]

lulo

USE NARANJILLA [B2062]

### **LUMPFISH**

FTC B1823

BT SNAILFISH FAMILY [B1822]

UF cyclopterus lumpus

UF lumpsucker

AI <SCIFAM>Cyclopteridae [ITIS 167483]

<SCINAM>Cyclopterus lumpus Linnaeus, 1758 [ITIS 167612] SCINAM>Cyclopterus lumpus Linnaeus, 1758 [Fishbase 2004 62] SCINAM>Cyclopterus lumpus Linnaeus, 1758 [FAO ASFIS LUM] SCINAM>Cyclopterus lumpus Linnaeus, 1758 [CEC 1993 1093]

<SCINAM>Cyclopterus lumpus [2010 FDA Seafood List]

## lumpsucker

USE LUMPFISH [B1823]

# lumpy stone crab

USE CUBAN STONE CRAB [B3556]

## **LUNAR FUSILIER**

FTC B2604

BT FUSILIER [B2603]
UF caesio lunaris
UF fusilier, lunar

### luncheon meat

USE SAUSAGE OR LUNCHEON MEAT (US CFR) [A0221]

## LUNG

FTC C0187

BT ORGAN MEAT, OTHER SYSTEMS [C0255]

## lungan

USE LONGAN [B1628]

## **LUPINE AND PRODUCTS THEREOF**

FTC P0228

BT FOOD ALLERGEN LABELLING [P0213]

Al Contained in GS1 Code List.

### **LUPINE BEAN**

FTC B1701

BT BEAN (VEGETABLE) [B1567]

UF lupnius spp.

AI <SCIFAM>Leguminosae (Fabaceae) <SCINAM>Lupinus albus L. [NETTOX]

<GRIN>22802
<MANSFELD>31557

### **LUPINE BEAN**

FTC B1701

BT POD OR SEED VEGETABLE [B1156]

### **LUPINE BEAN**

FTC B1701

BT OIL-PRODUCING PLANT [B1017]

#### lupnius spp.

USE LUPINE BEAN [B1701]

### **LUTEIN**

FTC B3133

BT FOOD ADDITIVE [B2972]

UF E 161b UF INS 161b UF Luteins

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 161b. Codex: INS 161b.

# **LUTEIN ADDED**

FTC H0558

FOOD ADDITIVE ADDED [H0399]

## Luteins

BT

USE LUTEIN [B3133]

# lutjanidae

USE SNAPPER FAMILY [B1798]

## lutjanus analis

USE MUTTON SNAPPER [B1802]

## lutjanus argentiventris

USE AMARILLO SNAPPER [B1801]

## lutjanus blackfordi

USE RED SNAPPER [B1089]

### lutjanus buccanella

USE BLACKFIN SNAPPER [B1799]

## lutjanus campechanus

USE RED SNAPPER [B1089]

## lutjanus colorado

USE COLORADO SNAPPER [B1804]

# lutjanus gibbus

USE HUMPBACK SNAPPER [B1806]

# lutjanus griseus

USE GRAY SNAPPER [B1168]

# lutjanus guttatus

USE SPOTTED ROSE SNAPPER [B1803]

## lutjanus inermis

USE GOLDEN SNAPPER [B2148]

## lutjanus johnii

USE JOHN'S SNAPPER [B2313]

### lutjanus lutjanus

USE GOLD-STRIPED SNAPPER [B1982]

# lutjanus malabaricus

USE MALABAR SNAPPER [B1805]

## lutjanus pensacolae

USE RED SNAPPER [B1089]

## lutjanus peru

USE PACIFIC SNAPPER [B2149]

## lutjanus purpureus

USE CARIBBEAN RED SNAPPER [B2150]

## lutjanus quinquelineatus

USE FIVE-LINED SNAPPER [B1981]

## lutjanus sanguineus

USE BLOOD SNAPPER [B2256]

## lutjanus sebae

USE EMPEROR SNAPPER [B1931]

# **LUTJANUS SILLA**

FTC B2381

BT SNAPPER [B1510]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al Species unknown.

## lutjanus spp.

USE SNAPPER [B1510]

## lutjanus vivanus

USE SILK SNAPPER [B1800]

### **LUXEMBOURG**

FTC R0286

BT EUROPE, WESTERN [R0359]

SN US FDA 1995 Code: LU

#### lycengraulis grossidens

USE RIVER ANCHOITA [B3840]

lychee

USE LITCHI [B1212]

### lycium barbarum

USE WOLFBERRY [B4197]

### lycium chinense

USE CHINESE BOX THORN [B3411]

## lycium halimifolium

USE WOLFBERRY [B4197]

## **LYCOPENE**

SN

FTC B3134

BT FOOD ADDITIVE [B2972]

UF E 160d UF INS 160e UF Lycopenes

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 160d. Codex: INS 160d.

# LYCOPENE ADDED

FTC H0559

BT FOOD ADDITIVE ADDED [H0399]

# Lycopenes

USE LYCOPENE [B3134]

# lycopersicon esculentum

USE COCKTAIL TOMATO [B3745]

# lycopersicon esculentum

USE TOMATO [B1276]

# lycopersicon lycopersicum

USE TOMATO [B1276]

### lycopersicon lycopersicum var. cerasiforme

USE MINIATURE TOMATO [B1608]

### lycopersicon lycopersicum var. pyriforme

PEAR TOMATO [B1107]

### lyopsetta exilis

SLENDER SOLE [B1865] USE

#### LYSOZYME

**FTC** B3135

вт FOOD ADDITIVE [B2972]

UF E 1105 UF **INS 1105** 

If used for food additives, this descriptor refers to the European Commission food additive regulation according to SN COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): preservative.

> Europe: E 1105. Codex: INS 1105.

# LYSOZYME ADDED

H0560

BT FOOD ADDITIVE ADDED [H0399]

lythe

Al

ΑI

USE **SAITHE [B1440]** 

## M. CONTAINER OR WRAPPING

M0100

BT LANGUAL THESAURUS ROOT [00000]

This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term. SN

Type of container or wrapping defined by the main container material, the container form, and the material of the liner lids or ends. Also type of container or wrapping by form; prefer description by material first, then by form.

[FDA CFSAN 1995]

## ma bamboo

TAIWAN GIANT BAMBOO [B3732] USE

## **MACADAMIA**

**FTC** 

TROPICAL OR SUBTROPICAL NUT PRODUCING PLANT [B1022] BT

macadamia nut UF macadamia spp.

When indexing the macadamia fruit (seed) index both \*COCONUT PALM [B1130]\* and \*FRUIT [C0167]\* (or its SN more precise narrower terms)

<SCIFAM>Proteaceae [ITIS 27781]

<SCIGEN>Macadamia F. Muell. [ITIS 27784] <SCIGEN>Macadamia sp. [GRIN 315770] <SCIGEN>Macadamia F. Muell. [PLANTS MACAD]

<SCIGEN>Macadamia [DPNL 2003 11008]

Macadamia is a genus of nine species of flowering plants in the family \$i\$Proteaceae\$/i\$, with a disjunct distribution native to eastern Australia (seven species), New Caledonia (one species \$i\$M. neurophylla\$/i\$) and Sulawesi in Indonesia (one species, \$i\$M. hildebrandii\$/i\$). The fruit is a very hard woody globose follicle with a pointed apex, containing one or two seeds.[http://en.wikipedia.org/wiki/Macadamia]

### macadamia nut

USE MACADAMIA [B1451]

### macadamia spp.

USE MACADAMIA [B1451]

### MACARONI OR NOODLE PRODUCT (US CFR)

FTC A0275

PREPARED GRAIN OR STARCH PRODUCT (US CFR) [A0106]

RT PASTA AND SIMILAR PRODUCTS (EUROFIR) [A0815]

RT 50192900 - PASTA/NOODLES (GS1 GPC) [A1095]

RT 2000 CEREAL GRAINS AND PASTA (USDA SR) [A1290]

Al A prepared grain or starch product made by forming units of dough composed of one or more flours, water and other ingredients. Macaroni, spaghetti and vermicelli may have \*EGG WHITE ADDED\*, but not egg yolk. Noodles, egg macaroni, egg spaghetti and egg vermicelli have \*EGG YOLK ADDED\* and should be so indexed. This refers to macaroni or noodles used as ingredients; excludes \*PASTA DISH\*, which is found under \*PREPARED FOOD PRODUCT\* (21 CFR 139).

#### MACAU

FTC R0297

BT ASIA, NORTHEAST [R0347]

SN US FDA 1995 Code: MO

## maccullochella peeli

USE MURRAY COD [B3369]

## **MACDONALD'S WEAKFISH**

FTC B3904

BT SEATROUT [B2657]
UF conyscion macdonaldi

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Cynoscion macdonaldi (Gilbert, 1890) [CEC 1993 715]

## MACE

FTC B1321

BT NUTMEG [B1214]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

## **MACEDONIA**

FTC R0519

BT EUROPE, EASTERN [R0357]

SN Use for the the Republic of Macedonia.

## machuelo

USE PERUVIAN MENHADEN [B2176]

## **MACKEREL**

FTC B1043

BT MACKEREL FAMILY [B1426]

UF scomber spp.

Al <SCIFAM>Scombridae [ITIS 172398]

<SCIGEN>Scomber Linnaeus, 1758 [ITIS 172411]

# MACKEREL FAMILY

FTC B1426

BT FISH, PERCIFORM [B1581]

UF scombridae

AI <SCIFAM>Scombridae [ITIS 172398] <SCIFAM>Scombridae [FAO ASFIS MAX] <SCIFAM>Scombridae [CEC 1993 994]

#### mackerel pike

USE PACIFIC SAURY [B1890]

### MACKEREL SCAD

FTC B3960

BT JACK FAMILY [B1755]
UF decapterus spp.
UF round scad

Al <SCIFAM>Carangidae [ITIS 168584]

<SCIGEN>Decapterus Bleeker, 1851 [ITIS 168723]

### **MACKEREL SCAD**

FTC B3962

BT MACKEREL SCAD [B3960]
UF decapterus macarellus

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Decapterus macarellus (Cuvier in Cuvier and Valenciennes, 1833) [ITIS 168724]

<SCINAM>Decapterus macarellus (Cuvier, 1833) [Fishbase 2004 993] <SCINAM>Decapterus macarellus (Cuvier, 1833) [FAO ASFIS MSD] <SCINAM>Decapterus macarellus (Cuvier, 1833) [CEC 1993 633] <SCINAM>Decapterus macarellus [2010 FDA Seafood List]

### mackerel shark

USE FISH, LAMNIFORM [B2553]

## MACKEREL SHARK

FTC B3522

BT MACKEREL SHARK FAMILY [B1915]

UF lamna spp.

Al <SCIFAM>Lamnidae Müller and Henle, 1838 [ITIS 159901]

<SCIGEN>Lamna Cuvier, 1816 [ITIS 159909]

## **MACKEREL SHARK FAMILY**

**FTC** B1915

BT FISH, LAMNIFORM [B2553]

UF lamnidae UF porbeagles

Al <SCIFAM>Lamnidae Müller and Henle, 1838 [ITIS 159901]

<SCIFAM>Lamnidae [FAO ASFIS MSK] <SCIFAM>Lamnidae [CEC 1993 23]

## mackerel, atlantic

USE ATLANTIC MACKEREL [B1790]

### macquaria ambigua

USE GOLDEN PERCH [B3501]

## macrobrachium carcinus

USE PAINTED RIVER PRAWN [B3617]

## macrobrachium rosenbergii

**USE** GIANT FRESHWATER PRAWN [B1263]

## macrocallista maculata

USE CALICO CLAM [B2319]

macrocallista nimbosa

USE SUNRAY VENUS [B3641]

macropodidae

USE KANGAROO [B2092]

macropus spp.

USE KANGAROO [B2092]

macrotyloma uniflorum

USE HORSE GRAM BEAN [B2463]

macrouridae

USE GRENADIER FAMILY [B2899]

macrourus berglax

USE ROUGH-HEAD GRENADIER [B3897]

macrourus carinatus

USE RIDGE SCALED RATTAIL [B4286]

macrourus spp.

USE GRENADIER [B2897]

macrozoarces americanus

USE OCEAN POUT [B1845]

macruronus magellanicus

USE PATAGONIAN GRENADIER [B3885]

macruronus novaezelandiae

USE HOKI [B1838]

macruronus spp.

USE BLUE GRENADIER [B3886]

mactra sachalinensis

USE HEN CLAM [B2590]

**MACTRA SURF SHELL FAMILY** 

FTC B4145

BT CLAM [B1331] UF mactridae

Al <SCIFAM>Mactridae Lamarck, 1809 [ITIS 80942]

<SCIFAM>Mactridae [FAO ASFIS MAT]

mactridae

USE MACTRA SURF SHELL FAMILY [B4145]

MADAGASCAR

FTC R0292

BT AFRICA, SOUTHERN [R0343]

UF malagasy republic SN US FDA 1995 Code: MG

madagascar meagre

USE SOUTHERN MEAGRE [B4308]

madagascar plum

USE GOVERNOR'S PLUM [B2789]

### made from concentrate

USE REHYDRATED [H0259]

#### madhuca latifolia

USE ILLIPE [B2110]

#### mafourere

USE BITTERWOOD [B2793]

#### **MAFURRA**

FTC B2329

BT OIL-PRODUCING PLANT [B1017]

UF trichilia emetica

Al <SCINAM>Trichilia emetica Vahl

# **MAGELLAN MUSSEL**

FTC B4150

BT MUSSEL [B1223]
UF aulacomya ater
UF ribbed mussel

Al <SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451]

<SCINAM>Aulacomya ater (Molina, 1782) [FAO AŚFIS MSC] <SCINAM>Aulacomya ater (Molina, 1782) [CEC 1993 1354]

## MAGIC MUSHROOM

FTC B2076

BT MUSHROOM [B1467]

UF liberty cap

UF psilocybe semilanceata

Al <SCINAM>Psilocybe semilanceata (Fr.) P. Kumm., 1871 [INDEX FUNGORUM 232492]

### MAGNESIUM ADDED

FTC H0774

BT MINERAL ADDED [H0159]

## **MAGNESIUM CARBONATE**

FTC B3136

BT FOOD ADDITIVE [B2972]

UF E 504 UF INS 504(i)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, anticaking agent, colour retention agent.

Europe: E 504. Codex: INS 504(i).

## MAGNESIUM CARBONATE ADDED

FTC H0561

BT FOOD ADDITIVE ADDED [H0399]

### **MAGNESIUM CARBONATES**

FTC B4393

BT FOOD ADDITIVE [B2972]

UF E 504 UF INS 504

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 504. Codex: INS 504.

## **MAGNESIUM CARBONATES ADDED**

FTC H0814

BT FOOD ADDITIVE ADDED [H0399]

### **MAGNESIUM CHLORIDE**

FTC B3137

BT FOOD ADDITIVE [B2972]

UF E 511 UF INS 511

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour retention agent, firming agent, stabilizer.

Europe: E 511. Codex: INS 511.

## MAGNESIUM CHLORIDE ADDED

FTC H0562

BT FOOD ADDITIVE ADDED [H0399]

## **MAGNESIUM DIGLUTAMATE**

FTC B3138

BT FOOD ADDITIVE [B2972]

UF E 625 UF INS 625

UF Magnesium di-L-glutamate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours

(94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 625. Codex: INS 625.

#### MAGNESIUM DIGLUTAMATE ADDED

FTC H0563

BT FOOD ADDITIVE ADDED [H0399]

### Magnesium di-L-glutamate

**USE** MAGNESIUM DIGLUTAMATE [B3138]

### **MAGNESIUM HYDROXIDE**

FTC B3139

BT FOOD ADDITIVE [B2972]

UF E 528 UF INS 528

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, colour retention agent.

Europe: E 528. Codex: INS 528.

## MAGNESIUM HYDROXIDE ADDED

FTC H0564

BT FOOD ADDITIVE ADDED [H0399]

## MAGNESIUM HYDROXIDE CARBONATE

FTC B3140

BT FOOD ADDITIVE [B2972]

UF E 504 UF INS 504(ii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI

Food additive; technological purpose(s): acidity regulator, anticaking agent, carrier, colour retention agent, drying

agent.

Europe: E 504. Codex: INS 504(ii).

## **MAGNESIUM HYDROXIDE CARBONATE ADDED**

FTC H0565

BT FOOD ADDITIVE ADDED [H0399]

### **MAGNESIUM OXIDE**

FTC B3141

BT FOOD ADDITIVE [B2972]

UF E 530 UF INS 530

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent.

Europe: E 530. Codex: INS 530.

# MAGNESIUM OXIDE ADDED

FTC H0566

BT FOOD ADDITIVE ADDED [H0399]

## **MAGNESIUM PHOSPHATES**

FTC B4418

BT FOOD ADDITIVE [B2972]

UF E 343 UF INS 343

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 343. Codex: INS 343.

# MAGNESIUM PHOSPHATES ADDED

FTC H0815

BT FOOD ADDITIVE ADDED [H0399]

#### **MAGNESIUM SALTS OF FATTY ACIDS**

FTC B3142

SN

BT FOOD ADDITIVE [B2972]

UF E 470b UF INS 470(iii)

UF Magnesium stearate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent, binder, emulsifier.

Europe: E 470b. Codex: INS 470(iii).

## MAGNESIUM SALTS OF FATTY ACIDS ADDED

FTC H0567

BT FOOD ADDITIVE ADDED [H0399]

#### MAGNESIUM SILICATE

FTC B3143

SN

BT FOOD ADDITIVE [B2972]

UF E 553a UF INS 553(i)

UF Magnesium silicate, synthetic

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent, dusting agent.

Europe: E 553a. Codex: INS 553(i).

## MAGNESIUM SILICATE ADDED

FTC H0568

BT FOOD ADDITIVE ADDED [H0399]

# Magnesium silicate, synthetic

USE MAGNESIUM SILICATE [B3143]

## Magnesium stearate

USE MAGNESIUM SALTS OF FATTY ACIDS [B3142]

## MAGNESIUM TRISILICATE

FTC B3144

BT FOOD ADDITIVE [B2972]

UF E 553a UF INS 553(ii)

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent, dusting agent.

Europe: E 553a. Codex: INS 553(ii).

### **MAGNESIUM TRISILICATE ADDED**

FTC H0569

BT FOOD ADDITIVE ADDED [H0399]

maguey

USE CENTURY PLANT [B2002]

mahi mahi

USE DOLPHINFISH [B1917]

maia

USE NEW ZEALAND SPIDER CRAB [B2105]

maiden's tears

USE BLADDER CAMPION [B3708]

maidenstears

USE BLADDER CAMPION [B3708]

maiden's-tears

USE BLADDER CAMPION [B3708]

MAINE

FTC R0433

BT NORTHEASTERN STATES [R0467]

SN US FDA 1995 Code: US23

# MAITAKE MUSHROOM

FTC B3726

BT MUSHROOM [B1467]
UF grifola frondosa
UF hen-of-the-woods
UF ram's head
UF sheep's head

AI <SCINAM>Grifola frondosa (Dicks.) Gray, 1821 [INDEX FUNGORUM 362177]

maize

**USE** CORN [B1232]

maja

USE NEW ZEALAND SPIDER CRAB [B2105]

## majidae

USE SPIDER CRAB FAMILY [B2222]

#### makaira nigricans

USE **BLUE MARLIN [B2325]** 

### makaira spp.

**USE MARLIN [B1243]** 

#### **MAKO SHARK**

**FTC** B2470

MACKEREL SHARK FAMILY [B1915] вт

UF isurus spp. UF longfin mako UF shortfin mako UF shortfin makos

ΑI <SCIFAM>Lamnidae Müller and Henle, 1838 [ITIS 159901]

<SCIGEN>Isurus Rafinesque, 1810 [ITIS 159923]

## malabar black pepper

USE PEPPER, BLACK [B1191]

#### malabar chestnut

USE PACHIRA [B3405]

### MALABAR GROUPER

FTC B4021

BT GROUPER [B1496] UF epinephelus malabaricus

<SCIFAM>Serranidae [ITIS 167674] ΑI

<SCINAM>Epinephelus malabaricus (Bloch and Schneider, 1801) [ITIS 551076] <SCINAM>Epinephelus malabaricus (Bloch & Schneider, 1801) [Fishbase 2004 6439] <SCINAM>Epinephelus malabaricus (Bloch & Schneider, 1801) [FAO ASFIS MAR] <SCINAM>Epinephelus malabaricus (Bloch and Schneider, 1801) [CEC 1993 571]

<SCINAM>Epinephelus malabaricus [2010 FDA Seafood List]

### MALABAR NIGHTSHADE

**FTC** B1150

BT LEAFY VEGETABLE [B1566]

UF basella alba UF ceylon spinach UF indian spinach UF malabar spinach UF vine spinach

<SCIFAM>Basellaceae [ITIS 20497]

<SCINAM>Basella alba L. [ITIS 192210] <SCINAM>Basella alba L. [GRIN 6531] <SCINAM>Basella alba L. [PLANTS BAAL2]
<SCINAM>Basella alba L. [EuroFIR-NETTOX 2007 41]

<SCINAM>Basella alba L. [DPNL 2003 7927]

<MANSFELD>25776

## malabar plum

USE ROSEAPPLE [B2020]

# MALABAR SNAPPER

FTC: B1805

BT SNAPPER [B1510] UF lutjanus malabaricus UF snapper, malabar red

ΑI <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus malabaricus (Bloch and Schneider, 1801) [ITIS 168870]

<SCINAM>Lutjanus malabaricus (Bloch & Schneider, 1801) [Fishbase 2004 162]

<SCINAM>Lutjanus malabaricus (Bloch & Schneider, 1801) [FAO ASFIS MAL]

<SCINAM>Lutjanus malabaricus [2010 FDA Seafood List]

## malabar spinach

USE MALABAR NIGHTSHADE [B1150]

### malabar tamarind

USE SWEET GARCINIA [B2780]

#### malabar-almond

USE TROPICAL ALMOND [B3437]

### malacanthidae

USE TILEFISH FAMILY [B1923]

#### malaclemys

USE TURTLE [B1242]

# malademys spp.

USE DIAMONDBACK TERRAPIN [B2413]

## malagasy republic

USE MADAGASCAR [R0292]

### malanga

USE ARROWLEAF ELEPHANT'S EAR [B1499]

#### MALAWI

FTC R0305

BT AFRICA, SOUTHERN [R0343]

SN US FDA 1995 Code: MW

# malay apple

USE MOUNTAIN APPLE [B2831]

### **MALAYSIA**

FTC R0307

BT ASIA, SOUTHEAST [R0348]

SN US FDA 1995 Code: MY

## malaysian apple

USE MOUNTAIN APPLE [B2831]

## **MALDIVES**

FTC R0304

BT INDIAN OCEAN ISLANDS [R0361]

SN US FDA 1995 Code: MV

## MALI

FTC R0294

BT AFRICA, WESTERN [R0344]

SN US FDA 1995 Code: ML

### **MALIC ACID**

FTC B3145

BT FOOD ADDITIVE [B2972]

UF E 296

UF INS 296 UF Malic acid, DL-

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[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 296. Codex: INS 296.

#### MALIC ACID ADDED

FTC H0570

BT FOOD ADDITIVE ADDED [H0399]

### Malic acid, DL-

USE MALIC ACID [B3145]

malka

USE CLOUDBERRY [B2029]

#### MALLARD

FTC B4367

BT DUCK [B1316]
UF anas platyrhynchos

UF duck, wild UF wild duck

AI <SCIFAM>Anatidae [ITIS 174983]

<SCINAM>Anas platyrhynchos Linnaeus, 1758 [ITIS 175063]

The Mallard or Wild Duck (\$i\$Anas platyrhynchos\$/i\$) is a dabbling duck which breeds throughout the temperate and subtropical Americas, Europe, Asia, and North Africa, and has been introduced to New Zealand and Australia. This duck belongs to the subfamily \$i\$Anatinae\$/i\$ of the waterfowl family \$i\$Anatidae\$/i\$.

## mallotus villosus

USE CAPELIN [B1903]

## MALLOW

FTC B3413

BT LEAFY VEGETABLE [B1566]

UF cluster mallow
UF malva verticillata

AI <SCIFAM>Malvaceae [ITIS 21608]

<SCINAM>Malva verticillata L. [ITIS 21841] <SCINAM>Malva verticillata L. [GRIN 23312] <SCINAM>Malva verticillata L. [PLANTS MAVE]

<SCINAM>MaMalva verticillata L.; syn: M. crispa L.; M. mohileviensis Graebn., M. pamiroalaica IIj. and M.

sylvestris L. [CCPR] <GRIN>23312

### MALLOWS

FTC B4282

BT PLANT ACCORDING TO FAMILY [B3357]

UF malvaceae

AI <SCIFAM>Malvaceae [ITIS 21608]

#### maloideae

USE CORE OR POME FRUIT [B1599]

### malpighia glabra

USE ACEROLA [B1360]

### malpighia marginata

USE ACEROLA [B1360]

## MALT BEVERAGE (US CFR)

FTC A0195

BT ALCOHOLIC BEVERAGE (US CFR) [A0278]

RT BEER OR BEER-LIKE BEVERAGE (EUROFIR) [A0847]

RT 10000159 - BEER (GS1 GPC) [A0882]

Al Alcoholic beverage prepared from water, malted grain and hops (humulus) by brewing. Examples are beer, ale and

malt liquor (27 CFR 7.10).

### malt beverage, nonalcoholic

USE NONALCOHOLIC BEVERAGE (US CFR) [A0112]

### **MALTA**

FTC R0302

BT EUROPE, SOUTHERN [R0358]

SN US FDA 1995 Code: MT

#### maltese cotton

USE LEVANT COTTON [B3738]

## Maltiol syrup

USE MALTITOL SYRUP [B3147]

# MALTITOL

FTC B3146

BT FOOD ADDITIVE [B2972]

UF E 965 UF INS 965(i

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[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bulking agent, emulsifier, humectant, sweetener, stabilizer.

Europe: E 965. Codex: INS 965(i).

### **MALTITOL ADDED**

FTC H0571

BT SUGAR ALCOHOL ADDED [H0302]

## MALTITOL ADDED

FTC H0571

BT FOOD ADDITIVE ADDED [H0399]

#### **MALTITOL SYRUP**

SN

FTC B3147

BT FOOD ADDITIVE [B2972]

UF E 965 UF INS 965(ii) UF Maltiol syrup

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bulking agent, emulsifier, humectant, stabilizer, sweetener.

Europe: E 965. Codex: INS 965(ii).

## **MALTITOL SYRUP ADDED**

FTC H0572

BT FOOD ADDITIVE ADDED [H0399]

#### MALTITOL SYRUP ADDED

FTC H0572

BT SUGAR ALCOHOL ADDED [H0302]

## **MALTITOLS**

SN

FTC B4437

BT FOOD ADDITIVE [B2972]

UF E 965 UF INS 965

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 965. Codex: INS 965.

# MALTITOLS ADDED

FTC H0816

BT SUGAR ALCOHOL ADDED [H0302]

## MALTITOLS ADDED

FTC H0816

BT FOOD ADDITIVE ADDED [H0399]

### **MALTODEXTRIN**

FTC C0282

BT CARBOHYDRATE [C0152]

## **MALTODEXTRIN ADDED**

FTC H0315

BT CARBOHYDRATE ADDED [H0209]
UF hydrolyzed cereal solids added

# MALTOSE

FTC C0206

BT SUGAR [C0108]

SN Used when maltose or a high maltose sweetener is the major ingredient.

## **MALTOSE ADDED**

FTC H0155

BT SUGAR OR SUGAR SYRUP ADDED [H0136]

### malus baccata

USE CHINESE CRABAPPLE [B3344]

## malus baccata var. baccata

USE CHINESE CRABAPPLE [B3344]

### malus baccata var. mandshurica

USE MANDCHURIAN CRABAPPLE [B3345]

## malus communis

USE APPLE [B1245]

### malus coronaria

USE SWEET CRABAPPLE [B1488]

### malus domestica

USE APPLE [B1245]

## malus mandshurica

USE MANDCHURIAN CRABAPPLE [B3345]

## malus pumila

USE PARADISE APPLE [B3346]

# malus pumila var. niedzwetzkyana

USE PARADISE APPLE [B3346]

## malus sylvestris

USE EUROPEAN CRABAPPLE [B3347]

## malus sylvestris var. niedzwetskyana

USE PARADISE APPLE [B3346]

## malus sylvestris var. paradisiaca

USE PARADISE APPLE [B3346]

## malva verticillata

USE MALLOW [B3413]

## malvaceae

USE MALLOWS [B4282]

### malvinas

USE FALKLAND ISLANDS [R0216]

### mamey

USE MAMMY APPLE [B1685]

#### mamey colorado

USE SAPOTE [B1694]

### **MAMEY SAPOTE**

FTC B4238

BT SAPOTE [B1694] UF pouteria sapota

Al <SCIFAM>Sapotaceae [ITIS 23802]

<SCINAM>Pouteria sapota (Jacq.) H.E. Moore & Stearn [ITIS 23836] <SCINAM>Pouteria sapota (Jacq.) H. E. Moore & Stearn [GRIN 1303] <SCINAM>Pouteria sapota (Jacq.) H.E. Moore & Stearn [PLANTS POSA13] <SCINAM>Pouteria sapota (Jacq.) H.E.Moore & Stearn [DPNL 2003 12194]

### mamey sapote

USE SAPOTE [B1694]

#### mamiew pomerac

USE MOUNTAIN APPLE [B2831]

#### MAMMEA

FTC B2810

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF african mammee-apple
UF african mammyapple
UF mammea africana

Al <SCIFAM>Clusiaceae [ITIS 21477]

<SCINAM>Mammea africana Sabine [ITIS 506122] <SCINAM>Mammea africana Sabine [GRIN 311301] <SCINAM>Mammea africana Sabine [PLANTS MAAF2]

## mammea africana

USE MAMMEA [B2810]

## mammea americana

USE MAMMY APPLE [B1685]

### mammee sapote

USE SAPOTE [B1694]

## **MAMMY APPLE**

FTC B1685

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF mamey

UF mammea americana
UF south american apricot

AI <SCIFAM>Clusiaceae [ITIS 21477]

<SCINAM>Mammea americana L. [ITIS 21492] <SCINAM>Mammea americana L. [GRIN 23319] <SCINAM>Mammea americana L. [PLANTS MAAM2]

### mamoncillo

USE SPANISH LIME [B1468]

### manchurian walnut

USE CHINESE WALNUT [B2616]

### **MANCHURIAN WILD RICE**

FTC B4246

WILD RICE [B1375]
UF zizania latifolia

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Zizania latifolia (Griseb.) Turcz. ex Stapf [ITIS 41320]
<SCINAM>Zizania latifolia (Griseb.) Turcz. ex Stapf [GRIN 42268]
<SCINAM>Zizania latifolia (Griseb.) Turcz. ex Stapf [PLANTS ZILA3]
<SCINAM>Zizania latifolia (Griseb.) Turcz. ex Stapf [DPNL 2003 13990]

### **MANDARIN LIME**

FTC B4214

BT CITRUS FAMILY [B1139]

UF citrus × limonia
UF lemandarin

AI <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus X limonia Osbeck (pro sp.) [ITIS 501573]

<SCINAM>Citrus limonia Osbeck [GRIN 10733]

<SCINAM>Citrus xlimonia Osbeck (pro sp.) [PLANTS CILI3]

Rangpur, Citrus x limonia, also known as lemandarin, is a hybrid between the mandarin orange and the lemon. It is a citrus fruit with a very acidic taste and an orange peel and flesh.[http://en.wikipedia.org/wiki/Mandarin\_Lime]

## **MANDARIN ORANGE**

FTC B1429

BT CITRUS FAMILY [B1139]

UF citrus deliciosa
UF citrus nobilus
UF citrus reticulata
UF citrus unshia
UF fremont

UF loose-skinned orange

UF tangerine

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus reticulata Blanco [ITIS 28888] <SCINAM>Citrus reticulata Blanco [GRIN 10778] <SCINAM>Citrus reticulata Blanco [PLANTS CIRE3]

<SCINAM>Citrus reticulata Blanco [EuroFIR-NETTÓX 2007 98]

<SCINAM>Citrus reticulata Blanco [DPNL 2003 8702]

<MANSFELD>7687

### MANDCHURIAN CRABAPPLE

FTC B3345

BT CORE OR POME FRUIT [B1599]
UF malus baccata var. mandshurica

UF malus mandshurica

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Malus mandshurica (Maxim.) Kom. [ITIS 565975]

<SCINAM>Malus mandshurica (Maxim.) Kom. ex Skvortsov [GRIN 104672]

<SCINAM>Malus mandshurica (Maxim.) Kom. [PLANTS MAMA37] <SCINAM>Malus mandshurica (Maxim.) Kom. [DPNL 2003 11051]

## maneater

USE GREAT WHITE SHARK [B3525]

## MANGANESE ADDED

FTC H0776

BT MINERAL ADDED [H0159]

## mange-tout

USE SNOW PEA [B2466]

## mangifera indica

USE MANGO [B1270]

#### MANGO

FTC B1270

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF indian mango
UF mangifera indica

Al <SCIFAM>Anacardiaceae [ITIS 28771]

<SCINAM>Mangifera indica L. [ITIS 28803] <SCINAM>Mangifera indica L. [GRIN 23351] <SCINAM>Mangifera indica L. [PLANTS MAIN3]

<SCINAM>Mangifera indica L. [EuroFIR-NETTOX 2007 176]

<SCINAM>Mangifera indica L. [DPNL 2003 11082]

<MANSFELD>28253

## MANGO MELON

FTC B2042

BT MELON [B1283]
UF garden lemon
UF melon apple
UF orange melon
UF vegetable orange
UF vine peach

Al <SCIFAM>Cucurbitaceae [ITIS 22337]

<SCINAM>Cucumis melo var. chito (C. Morren) Naudin [GRIN 12567]

#### mangold

USE CHARD [B1175]

## **MANGOSTEEN**

FTC B2037

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF garcinia mangostana

AI <SCIFAM>Clusiaceae [ITIS 21477]

<SCINAM>Garcinia mangostana L. [ITIS 21484] <SCINAM>Garcinia mangostana L. [GRIN 71011] <SCINAM>Garcinia mangostana L. [PLANTS GAMA10]

<SCINAM>Garcinia mangostana L. [EuroFIR-NETTOX 2007 140]

<SCINAM>Garcinia mangostana L. [DPNL 2003 9931]

<MANSFELD>16944

# **MANGROVE CUPPED OYSTER**

FTC B3673

BT OYSTER [B1224]
UF crassostrea rhizophorae
UF pacific cupped oyster

Al <SCIFAM>Ostreidae Rafinesque, 1815 [ITIS 79866]

<SCINAM>Crassostrea rhizophorae Guilding [ITIS 79881]

<SCINAM>Crassostrea rhizophorae (Guilding, 1828) [FAO ASFIS OYM] <SCINAM>Crassostrea rhizophorae (Guilding, 1828) [CEC 1993 1332]

# manihot esculenta

USE CASSAVA [B1352]

## manila clam

USE JAPANESE LITTLENECK CLAM [B2354]

## manilkara zapota

USE SAPODILLA [B1693]

## maninose clam

USE SOFTSHELL CLAM [B2356]

# MANITOBA

FTC R0174

BT CANADA [R0171]

SN US FDA 1995 Code: CA03

#### MANNITOL

FTC B3148

BT FOOD ADDITIVE [B2972]

UF E 421 UF INS 421

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent, bulking agent, humectant, stabilizer, sweetener.

Europe: E 421. Codex: INS 421.

### MANNITOL ADDED

FTC H0304

BT SUGAR ALCOHOL ADDED [H0302]

SN Used when mannitol is added at any level.

### **MANNITOL ADDED**

FTC H0304

BT FOOD ADDITIVE ADDED [H0399]

## manta birostris

USE ATLANTIC MANTA [B4131]

## **MANTA FAMILY**

FTC B2298

BT FISH, RAJIFORM [B1968]

UF mobulidae

AI <SCIFAM>Mobulidae Gill, 1893 [ITIS 160990] <SCIFAM>Mobulidae [FAO ASFIS MAN]

<SCIFAM>Mobulidae [CEC 1993 113]

## manta hamiltoni

USE PACIFIC MANTA [B4132]

# manzanilla olive

USE OLIVE [B1299]

### **MAPLE SYRUP ADDED**

FTC H0282

BT SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]

## maranta arundinacea

USE ARROWROOT [B2400]

### marbled ray

USE UNDULATE RAY [B4099]

## marbola plum

USE MOBOLA PLUM [B2827]

### **MARCREUSE**

FTC Z0134

BT RAQUETTE [Z0131]

### **MARGARINE (US CFR)**

FTC A0231

BT BUTTER PRODUCT ANALOG (US CFR) [A0294]

RT MARGARINE OR LIPID OF MIXED ORIGIN (EUROFIR) [A0807]

Al Food product having functional characteristics similar to those of butter; it is in plastic form or liquid emulsion and contains not less than 80% fat whose origin is vegetable or rendered animal carcass fats or a mixture of these as

well as other optional ingredients specified by 21 CFR 166.110.

### MARGARINE ADDED

FTC H0272

BT FAT OR OIL ADDED [H0221]

### MARGARINE OR LIPID OF MIXED ORIGIN (EUROFIR)

FTC A0807

BT FAT OR OIL (EUROFIR) [A0805]

RT BUTTER PRODUCT ANALOG (US CFR) [A0294]

RT 11 MARGARINE AND LIPIDS OF MIXED ORIGIN (EFG) [A0701]

RT MARGARINE (US CFR) [A0231]

Al Food product having functional characteristics similar to a butter product; it may be nutritionally equivalent or

inferior to the product it purports to resemble.

## **MARGIN JACKKNIFE**

FTC B2716

BT CLAM [B1331]
UF european razor clam
UF grooved razor
UF razor clam
UF solen marginatus

UF solen vagina

Al <SCIFAM>Solenidae Lamarck, 1809 [ITIS 81006]

<SCINAM>Solen marginatus [ITIS 81018]

<SCINAM>Solen marginatus (Pulteney, 1799) [FAO ASFIS RAE]

<SCINAM>Solen marginatus [2010 FDA Seafood List] <SCINAM>Solen vagina Linnaeus, 1758 [CEC 1993 1396]

## marianas islands

USE NORTHERN MARIANA ISLANDS [R0298]

## MARIGOLD

FTC B3428

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF calendula

Al <SCIFAM>Asteraceae (alt. Compositae) <SCINAM>Calendula officinalis L. [CCPR]

<GRIN>8457

## marihuana plant

USE HEMP [B2323]

# MARINA WEST COAST CLIMATIC ZONE

FTC R0496

BT MILD CLIMATIC ZONE [R0495]

### **MARINADED**

FTC H0396

BT ALCOHOL-ACETIC ACID FERMENTED [H0123]

SN Used when a food such as meat, fish or vegetables are soaked in a seasoned liquid in order to absorb flavor and,

in some instances, to be tenderized. Most marinades contain an acid (lemon juice, vinegar, wine) and herbs or

spices; the acid ingredient serves as the tenderizer.

### **MARINADED**

FTC H0396

BT ACIDIFIED [H0200]

#### **MARINADED**

FTC H0396

BT SPICE OR HERB ADDED [H0151]

### **MARINE AREAS**

FTC R0513

BT FAO STATISTICAL AREAS FOR FISHERY PURPOSES [R0511]

RT SALT WATER FISHING AREA [R0510]

Al Nineteen major marine fishing areas covering the waters of the Atlantic, Indian, Pacific and Southern Oceans, with

their adjacent seas [http://www.fao.org/fishery/cwp/handbook/H].

## marine crayfish

USE PALINURID SPINY LOBSTER [B1075]

## **MARINE FISH**

FTC B3362
BT FISH [B1222]
UF oceanodromous fish

Al Oceanodromous fish migrate within salt water only (http://en.wikipedia.org/wiki/Oceanodromous)

### MARINE MAMMAL

FTC B1122

BT ANIMAL (MAMMAL) [B1134]

UF cetacea

ΑI

marine mammal is a mammal that is primarily ocean-dwelling or depends on the ocean for its food. Mammals originally evolved on land, but later marine mammals evolved to live back in the ocean. There are five groups of marine mammals:

(1) Order Sirenia: the manatee, dugong, and sea cow. (2) Order Carnivora, family Ursidae: the polar bear. (3) Order Carnivora, infrafamily Pinnipedia: the seal, sea lion, and walrus. (4) Order Carnivora, family Mustelidae: the Sea Otter and Marine Otter. (5) Order Cetacea: the whale, dolphin, and porpoise.

[http://en.wikipedia.org/wiki/Marine\_mammal]

## MARJORAM, POT

FTC B1097

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF origanum heracleoticum

origanum onites

### marjoram, sweet

UF

USE SWEET MARJORAM [B1609]

# marjoram, wild

USE OREGANO [B1542]

## markingnut tree

USE ORIENTAL CASHEW [B2517]

## MARLIN

FTC B1243

BT BILLFISH FAMILY [B1518]

UF istiophorus spp.
UF makaira spp.
UF tetrapturus spp.

Al <SCIFAM>Istiophoridae [ITIS 172486]

<SCIGEN>Istiophorus Lacepède, 1801 [ITIS 172487] <SCIGEN>Makaira Lacepède, 1802 [ITIS 172490] <SCIGEN>Tetrapturus Rafinesque, 1810 [ITIS 172498]

marling

USE WHITING [B1640]

marmalade

USE FRUIT PRESERVE OR JAM (US CFR) [A0251]

### MARMALADE BOX

FTC B2662

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF genipa americana

**UF** genipap

<SCIFAM>Rubiaceae [ITIS 34784]

<SCINAM>Genipa americana L. [ITIS 34995]<SCINAM>Genipa americana L. [GRIN 395]<SCINAM>Genipa americana L. [PLANTS GEAM]

### marmalade fruit

USE SAPOTE [B1694]

#### marmalade plum

USE SAPOTE [B1694]

## marmota monax

USE WOODCHUCK [B1576]

## maroola nut

USE SCLEROCARYA [B2822]

## MAROON STONE CRAB

FTC B3558

BT STONE CRAB FAMILY [B4135]

UF menippe rumphii

Al <SCINAM>Menippe rumphii (Fabricius, 1798) [FAO ASFIS MHZ]

## marrow bean

USE BEAN (VEGETABLE) [B1567]

## marrow, vegetable

USE VEGETABLE MARROW [B2031]

## marrow-stem cabbage

USE MARROW-STEM KALE [B3375]

## MARROW-STEM KALE

FTC B3375

**BT** KALE [B1281]

UF brassica oleracea var. medullosa

UF marrow-stem cabbage

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica oleracea L. [ITIS 23062]

<SCINAM>Brassica oleracea var. medullosa Thell. [GRIN 319632]

<SCINAM>Brassica oleracea L. var. medullosa Thell. [DPNL 2003 8110]

<SCINAM>Brassica oleracea L., convar, acephala (D.C.) Alef, var. medullosa Thell. [CCPR]

### **MARROW-STEM KALE**

FTC B3375

BT PLANT USED AS FODDER [B3358]

#### marsh crabs

USE SHORE, MARSH AND TALON CRAB FAMILY [B2220]

### **MARSH FROG**

FTC B3464

BT FROG [B1252]
UF pelophylax ridibundus

UF rana ridibunda

Al <SCIFAM>Ranidae Rafinesque, 1814 [ITIS 775195]

<SCINAM>Pelophylax ridibundus (Pallas, 1771) [ITIS 775195] <SCINAM>Rana ridibunda Pallas, 1771 [FAO ASFIS FGI]

## marsh grass shrimp

USE GRASS SHRIMP [B2480]

### MARSH MARIGOLD

FTC B3414

BT LEAFY VEGETABLE [B1566]

UF caltha palustris
UF cowflock
UF cowslip

AI <SCIFAM>Ranunculaceae [ITIS 18410] <SCINAM>Caltha palustris L. [ITIS 18454]

<SCINAM>Caltha palustris L. [GRIN 8657]
<SCINAM>Caltha palustris L. [PLANTS CAPA5]
<SCINAM>Caltha palustris L. [DPNL 2003 8266]

<SCINAM>Caltha palustris L. [CCPR]

<GRIN>8657

# marsh shrimp

USE GRASS SHRIMP [B2480]

### **MARSHALL ISLANDS**

FTC R0293

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: MH

## marsupenaeus japonicus

USE KURUMA PRAWN [B3494]

## **MARTINIQUE**

FTC R0299

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: MQ

marula

USE SCLEROCARYA [B2822]

# marumi kumquat

USE ROUND KUMQUAT [B2775]

# MARYLAND

FTC R0434

BT MIDDLE ATLANTIC STATES [R0465]

SN US FDA 1995 Code: US24

#### mashed

USE SEMISOLID WITH SMOOTH CONSISTENCY [E0119]

#### masou salmon

USE CHERRY SALMON [B1108]

# **MASSACHUSETTS**

FTC R0435

BT NORTHEASTERN STATES [R0467]

SN US FDA 1995 Code: US25

#### mat bean

USE MOTH BEAN [B1920]

#### ma-tai water chestnut

USE CHINESE WATERCHESTNUT [B1026]

### MATE

FTC B2059

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF ilex paraguariensis
UF paraguay tea
UF yerba mate

Al <SCIFAM>Aquifoliaceae

<SCINAM>llex paraguariensis St.-Hil. [NETTOX]

<GRIN>19756 <MANSFELD>26742

#### MATERIAL OF CONTACT PRIOR TO PACKAGING

FTC Z0077

BT Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

# matricaria chamomilla

USE CHAMOMILE [B2045]

## matricaria recutita

USE CHAMOMILE [B2045]

### MATRIE

FTC B2473

BT PEA, EDIBLE SEED CULTIVARS [B1001]

UF lathyrus aphaca

Al Eaten in the immature state in Europe and the Orient.

<SCINAM>Lathyrus aphaca L.

## matting reed

USE CHINESE WATERCHESTNUT [B1026]

mature

USE RIPE OR MATURE [Z0052]

## matured cheese

USE RIPENED (CODEX) [A1209]

# MATURITY OR RIPENESS UNKNOWN

FTC Z0205

BT DEGREE OF PLANT MATURITY [Z0050]

## **MAURITANIA**

FTC R0300

BT AFRICA, WESTERN [R0344]

SN US FDA 1995 Code: MR

#### **MAURITIUS**

FTC R0303

BT INDIAN OCEAN ISLANDS [R0361]

SN US FDA 1995 Code: MU

#### mauritius papeda

USE KAFFIR LIME [B4339]

#### maw (mammal)

USE STOMACH [C0211]

maya nut

USE BREADNUT [B1722]

mayom

USE OTAHEITE GOOSEBERRY [B2360]

#### mcdonald islands

USE HEARD AND MCDONALD ISLANDS [R0243]

#### meadow fescue

USE REED FESCUE [B2338]

### meadow mushroom

USE FIELD MUSHROOM [B2023]

### MEAGRE

FTC B2863

BT ARGYROSOMUS [B4307]

UF sciaena aquila

AI <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Argyrosomus regius (Asso, 1801) [ITIS 169366] <SCINAM>Argyrosomus regius (Asso, 1801) [Fishbase 2004 418] <SCINAM>Argyrosomus regius (Asso, 1801) [FAO ASFIS MGR] <SCINAM>Argyrosomus regius (Asso, 1801) [CEC 1993 709] <SCINAM>Argyrosomus regius [2010 FDA Seafood List]

#### meal

USE MEDIUM GROUND [E0117]

## meal replacement

USE FOOD FOR SPECIAL NUTRITIONAL USE (EUROFIR) [A0871]

## **MEAL REPLACEMENT (US CFR)**

FTC A0274

BT DIETARY OR THERAPEUTIC FORMULATION (US CFR) [A0309]
RT FOOD FOR SPECIAL NUTRITIONAL USE (EUROFIR) [A0871]

UF breakfast squares
UF energy food stick
UF instant breakfast

Al Formulated and often nutritionally controlled product marketed for consumption in place of a conventional meal. The product may be used as the sole or major source of nourishment. It is frequently offered in a form convenient to use. Includes infant formula, products designed for weight loss, instant breakfast, interal and parenteral complete nutrition solutions, etc.

#### **MEAT ADDED**

FTC H0191

BT FOOD ADDED [H0180]
UF skeletal meat added

### **MEAT ANALOGUE (EUROFIR)**

FTC A0800

BT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]
RT MEAT PRODUCT ANALOG (US CFR) [A0132]
RT POULTRY PRODUCT ANALOG (US CFR) [A0157]

SN Index the food source (e.g. soy) in facet B.

Al e.g. textured vegetable protein.

## **MEAT AND MEAT PRODUCTS (CCFAC)**

FTC A0633

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

### **MEAT AND MEAT PRODUCTS (CIAA)**

FTC A0459

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]

RT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]

RT 50110000 - MEAT/POULTRY/GAME/BATRACHIAN (GS1 GPC) [A1015]

AI CIAA ADD/385/90E Rev 5

#### MEAT COLOR, MIXTURE

FTC Z0054

BT COLOR OF POULTRY MEAT [Z0006]

SN Used only for mixtures of white and dark poultry meat.

## MEAT COLOR, UNDESIGNATED OR UNKNOWN

FTC Z0003

BT COLOR OF POULTRY MEAT [Z0006]

UF back meat, poultry
UF neck meat, poultry

SN Used only for poultry meat that comes from the back, the neck or for which the color is not known.

### **MEAT DISH (EUROFIR)**

FTC A0799

BT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]

RT STEW OR HASH (US CFR) [A0212]

Al Dishes whose predominant ingredient is seen to be meat; e.g. stew, meat burger, meat balls, meat pie or pasty

# MEAT DISH (EUROFIR)

FTC A0799

BT PREPARED FOOD PRODUCT (EUROFIR) [A0861]

### **MEAT ENAMEL**

FTC N0020

BT COATING ENAMEL [N0024]

### meat grade e

USE GRADE E, EUROPE [Z0066]

#### meat grade o

USE GRADE O, EUROPE [Z0069]

### meat grade p

USE GRADE P, EUROPE [Z0070]

### meat grade r

USE GRADE R, EUROPE [Z0068]

#### meat grade u

USE GRADE U, EUROPE [Z0067]

#### **MEAT OR MEAT PRODUCT (EUROFIR)**

FTC A0793

BT EUROFIR FOOD CLASSIFICATION [A0777]

RT MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT (US CFR) [A0217]

RT MEAT AND MEAT PRODUCTS (CIAA) [A0459]

RT 03 MEAT AND MEAT PRODUCTS (EUROCODE2) [A0726]

RT MEAT AND MEAT PRODUCTS (CCFAC) [A0633]

RT 50110000 - MEAT/POULTRY/GAME/BATRACHIAN (GS1 GPC) [A1015]

RT 1010000 - MEAT (EC) [A1258]

RT 1000 PORK PRODUCTS (USDA SR) [A1280] RT 1300 BEEF PRODUCTS (USDA SR) [A1283]

RT 1700 LAMB, VEAL, AND GAME PRODUCTS (USDA SR) [A1287]

Al This category includes: carcass meat of mammals and birds; offal of mammals and birds; a food product whose predominant constituent is meat; a recipe dish whose main ingredient is considered to be meat.

### MEAT OR MEAT PRODUCT (FROM MAMMAL) (US CFR)

FTC A0150

BT MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT (US CFR) [A0217]

RT RED MEAT (EUROFIR) [A0794]

Meat (flesh and organs including blood and bone marrow) from mammals. Used for meat in all forms including cured meat, sausage or luncheon meat and meat product analogs.

#### **MEAT PART**

FTC C0103

BT ANIMAL BODY OR BODY PART [C0127]

Al Edible flesh of any type of animal, including poultry and seafood. Excludes animal fat, which is indexed under \*FAT OR OIL\* or under \*FAT, TRIM\*.

### **MEAT PRODUCT ADDED**

FTC H0759

BT MEAT ADDED [H0191]

SN Use when meat products, e.g. salami, ham, bacon, etc., have been added as an ingredient in the food.

# **MEAT PRODUCT ANALOG (US CFR)**

FTC A0132

BT MEAT OR MEAT PRODUCT (FROM MAMMAL) (US CFR) [A0150]

RT MEAT ANALOGUE (EUROFIR) [A0800]

UF imitation meat

Al Food product having functional characteristics similar to a meat product; it may be nutritionally equivalent or inferior to the product it purports to resemble. Typically these products are soybean-based.

#### meat, cured

USE CURED MEAT (US CFR) [A0279]

### MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT (US CFR)

FTC A0217

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

RT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]

RT SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]

RT 50110000 - MEAT/POULTRY/GAME/BATRACHIAN (GS1 GPC) [A1015]

RT 50120000 - SEAFOOD (GS1 GPC) [A1124]

Al Products of the flesh of animals. [FDA CFSAN 1995]

### medicago xvaria

USE BASTARD MEDIC [B3348]

#### medicago sativa

USE ALFALFA [B1359]

#### medicago sativa nothosubsp. varia

USE BASTARD MEDIC [B3348]

### **MEDICAL FOOD (EUROFIR)**

FTC A0872

BT FOOD FOR SPECIAL NUTRITIONAL USE (EUROFIR) [A0871]

UF dietary foods for special medical purposes

UF food for special medical purposes

Al Foods for special medical purposes are a category of foods for special dietary uses that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision.

They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foodstuffs or certain nutrients contained therein, or who have other special medically-determined nutrient requirements, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two (CODEX STAN 180-

1991).

#### medicinal plant

**USE** PLANT FOR MEDICINAL USE [B3359]

## MEDITERRANEAN AND BLACK SEA (FAO MAJOR FISHING AREA 37)

FTC R0138

BT ATLANTIC OCEAN AND ADJACENT SEAS [R0116]

SN US FDA 1995 Code AA37: \*MEDITERRANEAN FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 37 [http://www.fao.org/fishery/area/Area37].

### MEDITERRANEAN CLIMATIC ZONE

FTC R0497

BT MILD CLIMATIC ZONE [R0495]

### MEDITERRANEAN FLAGFIN

FTC B3825

BT FLAGFIN FAMILY [B3824]
UF aulopus filamentosus

Al <SCIFAM>Aulopidae [ITIS 644695]

<SCINAM>Aulopus filamentosus (Bloch, 1792) [ITIS 644695] <SCINAM>Aulopus filamentosus (Bloch, 1792) [Fishbase 2004 1698] <SCINAM>Aulopus filamentosus (Bloch, 1792) [FAO ASFIS ULF] <SCINAM>Aulopus filamentosus (Bloch, 1792) [CEC 1993 383]

# MEDITERRANEAN LING

FTC B3875

BT EUROPEAN LING [B3874]
UF molva dipterygia macrophthalma

UF molva macrophthalma

UF spanish ling

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Molva macrophthalma (Rafinesque, 1810) [ITIS 623033]

<SCINAM>Molva macrophthalma (Rafinesque, 1810) [Fishbase 2004 1733] <SCINAM>Molva macrophthalma (Rafinesque 1810) [FAO ASFIS BVM]

<SCINAM>Molva dipterygia macrophthalma (Rafinesque, 1810) [CEC 1993 455]

<SCINAM>Molva macrophthalma [2010 FDA Seafood List]

### mediterranean mandarin

**USE** ITALIAN TANGERINE [B4216]

#### **MEDITERRANEAN MUSSEL**

FTC B3655

BT MUSSEL [B1223]
UF mytilus galloprovincialis

Al <SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451]

<SCINAM>Mytilus galloprovincialis Lamarck, 1819 [ITIS 79456] <SCINAM>Mytilus galloprovincialis Lamarck, 1819 [FAO ASFIS MSM] <SCINAM>Mytilus galloprovincialis Lamarck, 1819 [CEC 1993 1361] <SCINAM>Mytilus galloprovincialis [2010 FDA Seafood List]

#### **MEDITERRANEAN SANDEEL**

FTC B4011

BT SAND LANCE FAMILY [B1830]
UF gymnammodytes cicerellus

Al <SCIFAM>Ammodytidae [ITIS 171670]

<SCINAM>Gymnammodytes cicerellus (Rafinesque, 1810) [CEC 1993 928]

#### mediterranean sandsmelt

USE SMELT [B3821]

#### **MEDITERRANEAN STARRY RAY**

FTC B4081

BT SKATE [B1340] UF raja asterias

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Raja asterias Delaroche, 1809 [ITIS 160879] <SCINAM>Raja asterias Delaroche, 1809 [Fishbase 2004 8924] <SCINAM>Raja asterias Delaroche 1809 [FAO ASFIS JRS] <SCINAM>Raja asterias Delaroche, 1809 [CEC 1993 94]

# mediterranean-medlar

USE AZAROLE [B4258]

# **MEDIUM FAT CHEESE (CODEX)**

FTC A1216

BT DESIGNATION ACCORDING TO MILK FAT CONTENT [A1213]

SN Used when the percentage of fat in dry matter is above or equal to 25% and less than 45% [CODEX STAN A-6-1978, Rev.1-1999, Amended 2006].

### **MEDIUM GROUND**

FTC E0117

BT DISINTEGRATED OR GROUND [E0136]

UF meal

# MEDIUM GROUND AND SIFTED (BOLTED)

FTC E0101

BT MEDIUM GROUND [E0117]

UF bolted
UF sifted (bolted)

#### medium red salmon

USE COHO SALMON [B1117]

#### **MEDLAR**

FTC B2014

BT CORE OR POME FRUIT [B1599]

UF mespilus germanica

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Mespilus germanica L. [ITIS 506235]

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<SCINAM>Mespilus germanica L. [GRIN 24182]
<SCINAM>Mespilus germanica L. [PLANTS MEGE4]
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<SCINAM>Mespilus germanica L. [EuroFIR-NETTOX 2007 183]

<SCINAM>Mespilus germanica L. [DPNL 2003 11174]

<MANSFELD>9033

#### medusae

USE JELLYFISH [B2408]

### meganyctiphanes norvegica

USE NORWEGIAN KRILL [B3577]

### **MEGRIM**

FTC B2710

BT TURBOT FAMILY [B4037]
UF lepidorhombus whiffiagonis

UF whiff

AI <SCIFAM>Scophthalmidae [ITIS 172713]

<SCINAM>Lepidorhombus whiffiagonis (Walbaum, 1792) [ITIS 172835] <SCINAM>Lepidorhombus whiffiagonis (Walbaum, 1792) [Fishbase 2004 28] <SCINAM>Lepidorhombus whiffiagonis (Walbaum, 1792) [FAO ASFIS MEG] <SCINAM>Lepidorhombus whiffiagonis (Walbaum, 1792) [CEC 1993 1156]

<SCINAM>Lepidorhombus whiffiagonis [2010 FDA Seafood List]

# MEKONG GIANT CATFISH

FTC B3686

BT GIANT CATFISHES [B3684]

UF giant catfish
UF pangasius gigas

Al <SCIFAM>Pangasiidae Bleeker, 1858 [ITIS 164089] <SCINAM>Pangasius gigas (Chevey, 1931) [ITIS 681698] <SCINAM>Pangasius gigas (Chevey, 1931) [FAO ASFIS PNG]

<SCINAM>Pangasius gigas [2010 FDA Seafood List]

## melanogrammus aeglefinus

USE HADDOCK [B1441]

### meleagris gallopavo

USE WILD TURKEY [B4166]

#### meleagris ocellata

USE OCELLATED TURKEY [B4167]

#### meleagris spp.

USE TURKEY (POULTRY) [B1236]

#### melia azedarach

USE CHINABERRY [B2157]

#### melicertus canaliculatus

USE WITCH PRAWN [B3625]

#### melicertus kerathurus

USE CARAMOTE PRAWN [B3490]

### melicertus latisulcatus

USE WESTERN KING PRAWN [B3495]

## melicertus latisulcatus latisulcatus

USE WESTERN KING PRAWN [B3495]

### melicertus plebejus

USE EASTERN KING PRAWN [B3491]

### melicoccus bijugatus

USE SPANISH LIME [B1468]

melilot

USE SWEET CLOVER [B2332]

melilotus officinalis

USE SWEET CLOVER [B2332]

melissa officinalis

USE BALM, LEMON [B2621]

### **MELLORINE (US CFR)**

FTC A0232

BT ICE CREAM PRODUCT ANALOG (US CFR) [A0159]

Al Frozen dairy dessert produced by freezing while stirring a pasteurized mix of ingredients including, but not limited to, milk derived nonfat solids, animal or vegetable fat or both, only part of which may be milkfat, and nutritive

carbohydrate sweeteners.

#### **MELON**

FTC B1283

BT FRUIT-PRODUCING PLANT [B1140]

UF cucumis spp.

Al <SCIFAM>Cucurbitaceae [ITIS 22337]

<SCIGEN>Cucumis L. [ITIS 22359] <SCIGEN>Cucumis L. [PLANTS CUCUM] <SCIGEN>Cucumis [DPNL 2003 9038]

Melon is a name given to various members of the plant family Cucurbitaceae with sweet flavored, fleshy fruit e.g. gourds or cucurbits. Melon can be referred as a plant or a fruit. Many different cultivars have been produced, particularly of muskmelons.[http://en.wikipedia.org/wiki/Melon]

## melon apple

USE MANGO MELON [B2042]

melon pear

USE PEPINO [B2493]

melon shrub

USE PEPINO [B2493]

melon tree

USE PAPAYA [B1249]

melon, santa claus

USE SANTA CLAUS MELON [B1578]

MEN

FTC P0251

BT HUMAN CONSUMER, ADULT [P0188]

### **MENHADEN**

FTC B1396

BT HERRING FAMILY [B1124]

UF brevoortia spp.UF ethmidium spp.

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCIGEN>Brevoortia Gill, 1861 [ITIS 161731]

<SCINAM>Ethmidium Thompson, 1916 [ITIS 551190]

<SOURCE>Menhaden, also known as mossbunker, bunker and pogy, are forage fish of the genera Brevoortia and Ethmidium, two genera of marine fish in the family Clupeidae.[http://en.wikipedia.org/wiki/Menhaden]

menhaden, atlantic

USE ATLANTIC MENHADEN [B1849]

menhaden, gulf

USE GULF MENHADEN [B1848]

menidia menidia

USE ATLANTIC SILVERSIDE [B3823]

menippe

USE FLORIDA STONE CRAB [B1944]

menippe adina

USE GULF STONE CRAB [B3557]

menippe frontalis

USE STRIDULATING STONE CRAB [B3559]

menippe mercenaria

USE BLACK STONE CRAB [B4136]

menippe mercenaria

USE FLORIDA STONE CRAB [B1944]

menippe nodifrons

USE CUBAN STONE CRAB [B3556]

menippe rumphii

USE MAROON STONE CRAB [B3558]

menippidae

USE STONE CRAB FAMILY [B4135]

**MENOPAUSED WOMEN** 

FTC P0261

BT WOMEN [P0252]

menpachi

USE SQUIRRELFISH [B2656]

mentha piperita

USE PEPPERMINT [B1449]

mentha pulegium

USE EUROPEAN PENNYROYAL [B4341]

mentha spicata

USE SPEARMINT [B1434]

mentha spp.

USE MINT [B1267]

mentha viridis

USE SPEARMINT [B1434]

mentha x piperita

USE PEPPERMINT [B1449]

menticirrhus americanus

USE SOUTHERN KINGFISH [B3901]

menticirrhus littoralis

USE GULF KINGFISH [B3902]

menticirrhus saxatilis

USE NORTHERN KINGFISH [B3903]

menticirrhus spp.

USE KINGFISH [B2198]

menticirrhus undulatus

USE CALIFORNIA CORBINA [B1933]

mercenaria campechiensis

USE SOUTHERN QUAHOG [B3635]

mercenaria mercenaria

USE NORTHERN QUAHOG [B1068]

mercenaria spp.

USE QUAHOG [B2501]

meretrix lusoria

USE JAPANESE HARD CLAM [B2386]

merlangius merlangus

USE EUROPEAN WHITING [B2644]

merlangius spp.

USE WHITING [B1640]

merlucciidae

USE HAKE FAMILY [B3879]

merluccius albidus

USE OFFSHORE SILVER HAKE [B3887]

merluccius australis

USE SOUTHERN HAKE [B3888]

merluccius bilinearis

USE SILVER HAKE [B2645]

merluccius capensis

USE CAPE HAKE [B2141]

merluccius capensis

USE CAPE HAKE [B3889]

merluccius gayi

USE CHILEAN HAKE [B3890]

merluccius hubbsi

USE ARGENTINE HAKE [B2142]

merluccius hubbsi

USE ARGENTINE HAKE [B3891]

merluccius merluccius

USE EUROPEAN HAKE [B2365]

merluccius merluccius

USE EUROPEAN HAKE [B3892]

merluccius paradoxus

USE DEEPWATER HAKE [B3893]

merluccius polli

USE BENGUELA HAKE [B3894]

merluccius productus

USE NORTH PACIFIC HAKE [B3895]

merluccius productus

USE PACIFIC WHITING [B1137]

merluccius senegalensis

USE SENEGALESE HAKE [B3896]

merluccius spp.

USE HAKE [B3878]

merluce

USE CODLING [B1291]

merlucid hakes

USE HAKE FAMILY [B3879]

merluza

USE CODLING [B1291]

**MESOGASTROPOD** 

FTC B1008

BT GASTROPOD [B2111]

Al <SCIORD>Mesogastropoda Thiele, 1925 [ITIS 70298]

mespilus germanica

USE MEDLAR [B2014]

METAL

FTC N0041

BT FOOD CONTACT SURFACE FROM HUMAN-MADE MATERIAL [N0051]

**METAL CONTAINER** 

FTC M0151

BT CONTAINER OR WRAPPING BY MATERIAL [M0202]

**METAL GASKET** 

FTC M0259

BT SEAL/GASKET [M0257]

METAL SCREW CAP OR LID

FTC M0245

BT SCREW CAP OR LID [M0425]

METAL SCREW CAP/PILFER PROOF

FTC M0246

BT METAL SCREW CAP OR LID [M0245]

METALIZED PAPER COEXTRUDED WITH PLASTIC

FTC M0348

BT METALIZED PAPER WRAPPER [M0347]

#### **METALIZED PAPER LAMINATED WITH PLASTIC**

FTC M0349

BT METALIZED PAPER WRAPPER [M0347]

#### **METALIZED PAPER LAMINATED WITH TREATED PAPER**

FTC M0350

BT METALIZED PAPER WRAPPER [M0347]

#### **METALIZED PAPER WRAPPER**

FTC M0347

BT PAPER WRAPPER [M0173]

#### **METALLIZED POLYAMIDE CONTAINER**

FTC M0393

BT METALLIZED POLYMER CONTAINER [M0392]

### **METALLIZED POLYESTER CONTAINER**

FTC M0394

BT METALLIZED POLYMER CONTAINER [M0392]

### **METALLIZED POLYMER CONTAINER**

FTC M0392

BT PLASTIC CONTAINER, COMBINED MATERIAL [M0391]

## metanephrops andamanicus

USE ANDAMAN LOBSTER [B3584]

### metanephrops arafurensis

USE ARAFURA LOBSTER [B3587]

#### metanephrops armatus

USE ARMOURED LOBSTER [B3588]

#### metanephrops australiensis

**USE** NORTHWEST LOBSTER [B3589]

### metanephrops binghami

USE CARIBBEAN LOBSTER [B3590]

### metanephrops boschmai

USE BIGHT LOBSTER [B3591]

# metanephrops challengeri

USE NEW ZEALAND LOBSTER [B3592]

## metanephrops formosanus

USE FORMOSA LOBSTER [B3593]

## metanephrops japonicus

USE JAPANESE LOBSTER [B3594]

### metanephrops mozambicus

USE MOZAMBIQUE LOBSTER [B3595]

### metanephrops nei

USE DEEP SEA LOBSTER [B2232]

## metanephrops neptunus

USE NEPTUNE LOBSTER [B3596]

### metanephrops rubellus

USE URUGAVIAN LOBSTER [B3597]

#### metanephrops sagamiensis

USE SCULPTED LOBSTER [B3598]

#### metanephrops sibogae

USE SIBOGA LOBSTER [B3599]

#### metanephrops sinensis

USE CHINA LOBSTER [B3600]

#### metanephrops spp.

USE DEEP SEA LOBSTER [B2232]

#### metanephrops thomsoni

USE RED-BANDED LOBSTER [B3601]

#### metanephrops velutinus

USE VELVET LOBSTER [B3602]

### metapenaeus endeavouri

USE BROWN PRAWN [B3492]

### metapenaeus joyneri

USE SHIBA SHRIMP [B3622]

#### METATARTARIC ACID

FTC B3149

BT FOOD ADDITIVE [B2972]

UF E 353

UF INS 353 SN If used for

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 353. Codex: INS 353.

## METATARTARIC ACID ADDED

FTC H0574

BT FOOD ADDITIVE ADDED [H0399]

### METHOD OF HEATING CONTAINER

FTC G0032

BT G. COOKING METHOD [G0002]

Al The method by which heat is transferred to the outside of the cooking container. The most frequently used method of placing the container on an open flame, a hot metal surface or into an oven are not indexed here.

### **METHYL CELLULOSE**

FTC B3150

BT FOOD ADDITIVE [B2972]

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

UF E 461 UF INS 461

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bulking agent, coating agent, emulsifier, glazing agent, stabilizer, thickener.

Europe: E 461. Codex: INS 461.

#### **METHYL CELLULOSE ADDED**

FTC H0575

BT FOOD ADDITIVE ADDED [H0399]

#### Methyl ethyl cellulose

USE ETHYL METHYL CELLULOSE [B3096]

### Methyl para-hydroxybenzoate

USE METHYL P-HYDROXYBENZOATE [B3151]

#### METHYL P-HYDROXYBENZOATE

FTC B3151

BT FOOD ADDITIVE [B2972]

UF E 218 UF INS 218

UF Methyl para-hydroxybenzoate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 218. Codex: INS 218.

#### **METHYL P-HYDROXYBENZOATE ADDED**

FTC H0576

BT FOOD ADDITIVE ADDED [H0399]

#### meuschenia scaber

USE VELVET LEATHERJACKET [B4290]

# MEXICAN AVOCADO

FTC B4231

BT AVOCADO [B1470]

Al <SCIFAM>Lauraceae [ITIS 18145]

<SCINAM>Persea americana var. drymifolia (Schldl. & Cham.) S. F. Blake [ITIS 530950] <SCINAM>Persea americana var. drymifolia (Schltdl. & Cham.) S. F. Blake [GRIN 27394]

SCINAM>Persea americana var. drymifolia (Schitdl. & Cham.) S. F. Blake [GRIN 27394]
SCINAM>Persea americana Mill. var. drymifolia (Schitdl. & Cham.) S. F. Blake [PLANTS PEAMD]

#### **MEXICAN FLOUNDER**

FTC B2285

BT LEFTEYE FLOUNDER FAMILY [B1879]

UF cyclopsetta chittendeni

Al <SCIFAM>Paralichthyidae [ITIS 553179]

<SCINAM>Cyclopsetta chittendeni Bean, 1895 [ITIS 172776] <SCINAM>Cyclopsetta chittendeni Bean, 1895 [Fishbase 2004 979] <SCINAM>Cyclopsetta chittendeni [2010 FDA Seafood List]

### **MEXICAN GOLDEN TROUT**

FTC B4061

BT PACIFIC SALMON [B1126]
UF oncorhynchus chrysogaster

Al <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Oncorhynchus chrysogaster (Needham and Gard, 1964) [ITIS 161992] <SCINAM>Oncorhynchus chrysogaster (Needham & Gard, 1964) [Fishbase 2004 6208] <SCINAM>Oncorhynchus chrysogaster (Needham & Gard 1964) [FAO ASFIS ONY]

#### **MEXICAN GROUND CHERRY**

FTC B2015

BT GROUND CHERRY [B2519]

UF jamberry

UF mexican groundcherry
UF mexican husk tomato
UF physalis ixocarpa
UF physalis philadelphica

UF tomatillo

Al <SCINAM>Physalis philadelphica Lam. [GRIN 102411] <SCINAM>Physalis philadelphica Lam. [ITIS 504374]

# mexican groundcherry

USE MEXICAN GROUND CHERRY [B2015]

## mexican husk tomato

USE MEXICAN GROUND CHERRY [B2015]

### mexican marjoram

USE OREGANO, MEXICAN [B2262]

## mexican oregano

USE OREGANO, MEXICAN [B2262]

#### mexican persimmon

USE TEXAS PERSIMMON [B4240]

### mexican prickly-poppy

USE PRICKLY POPPY [B2156]

#### mexican sage

USE OREGANO, MEXICAN [B2262]

### mexican sage, origan

USE OREGANO, MEXICAN [B2262]

# **MEXICAN TEA**

FTC B2058

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF chenopodium ambrosioidesUF dysphania ambrosoides

UF epazote
UF wormseed

Al <SCIFAM>Chenopodiaceae [ITIS 20504]

<SCINAM>Chenopodium ambrosioides L. [ITIS 20590]

<SCINAM>Dysphania ambrosioides (L.) Mosyakin & Clemants [GRIN 446530]

<SCINAM>Chenopodium ambrosioides L. [PLANTS CHAM]<SCINAM>Chenopodium ambrosioides L. [DPNL 2003 8594]

Epazote, wormseed, Jesuit's tea, Mexican tea, Paico or Herba Sancti Mariæ (Dysphania ambrosioides, formerly

Chenopodium ambrosioides) is an herb native to Central America, South America, and southern

Mexico.[http://en.wikipedia.org/wiki/Chenopodium\_ambrosioides]

#### mexican wild sage

USE OREGANO, MEXICAN [B2262]

### mexican yam bean

USE JICAMA [B1738]

#### mexican-poppy

USE PRICKLY POPPY [B2156]

#### **MEXICO**

FTC R0306

BT NORTH AMERICA [R0362]

SN US FDA 1995 Code: MX

#### **MICHIGAN**

FTC R0436

BT MIDWESTERN STATES [R0466]

SN US FDA 1995 Code: US26

#### **MICROBIAL GUM ADDED**

FTC H0387

BT GUM ADDED [H0375]

SN Used when a microbial gum (e.g., xanthan gum, dextran, etc.) is added to a food at any level.

### MICROBIALLY/ENZYMATICALLY MODIFIED

FTC H0119

BT FOOD MODIFIED [H0141]
UF fermented, unspecified

Al Modified by microbial or enzymatic action resulting in molecular changes in any food component. If salt, sugar or other food additive is used to aid in the modification process, index it by the appropriate term under \*INGREDIENT

ADDED\*.

# microchirus variegatus

USE THICKBACK SOLE [B2709]

# microcitrus australasica

USE AUSTRALIAN FINGER LIME [B4305]

### microcitrus australis

USE AUSTRALIAN ROUND LIME [B4304]

# MICROCRYSTALLINE CELLULOSE

FTC B3152

BT FOOD ADDITIVE [B2972]

UF E 460 UF INS 460(i)

UF Microcrystalline cellulose (Cellulose gel)

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent, bulking agent, carrier, coating agent, dispersing agent, emulsifier, foaming agent, glazing agent, stabilizer, texturizing agent, thickener.

Europe: E 460. Codex: INS 460(i).

### Microcrystalline cellulose (Cellulose gel)

USE MICROCRYSTALLINE CELLULOSE [B3152]

#### MICROCRYSTALLINE CELLULOSE ADDED

FTC H0373

BT CELLULOSE DERIVATIVE ADDED [H0372]

SN Used when microcrystalline cellulose is added at any level.

#### MICROCRYSTALLINE CELLULOSE ADDED

FTC H0577

BT FOOD ADDITIVE ADDED [H0399]

### MICROCRYSTALLINE WAX

FTC B4438

SN

BT FOOD ADDITIVE [B2972]

UF E 905 UF INS 905c(i

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): glazing agent.

Europe: E 905. Codex: INS 905c(i).

## MICROCRYSTALLINE WAX ADDED

FTC H0817

BT FOOD ADDITIVE ADDED [H0399]

#### micro-encapsulated

USE ENCAPSULATED [H0781]

### micromesistius australis

USE SOUTHERN BLUE WHITING [B1836]

### micromesistius poutassou

USE BLUE WHITING [B1837]

#### micromesistius spp.

USE BLUE WHITING [B3880]

#### **MICRONESIA**

FTC R0217

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: FM

### micropoginias furnieri

USE WHITE-MOUTH CROAKER [B3910]

#### micropogonias spp.

USE FINEBARBEL CROAKER [B3909]

### micropogonias undulatus

USE ATLANTIC CROAKER [B1795]

## micropterus dolomieui

USE SMALLMOUTH BASS [B2427]

### micropterus punctulatus

USE SPOTTED BASS [B4030]

## micropterus salmoides

USE LARGEMOUTH BASS [B2182]

### micropterus spp.

USE BLACK BASS [B2665]

### microstomus achne

USE SLIME FLOUNDER [B1975]

# microstomus kitt

USE LEMON SOLE [B2647]

# microstomus pacificus

USE DOVER SOLE [B1511]

# **MIDDLE ATLANTIC STATES**

FTC R0465

BT UNITED STATES [R0413]

SN US FDA 1995 Code: US60

# MIDDLE EAST

FTC R0351 BT ASIA [R0345]

SN US FDA 1995 Code: QN06

# midget tomato

USE MINIATURE TOMATO [B1608]

## **MIDWESTERN STATES**

FTC R0466

BT UNITED STATES [R0413]

SN US FDA 1995 Code: US61

### MILD CLIMATIC ZONE

FTC R0495

BT CLIMATIC ZONE [R0193]

MILK

FTC C0235

BT MILK OR MILK COMPONENT [C0113]

SN See scope note for \*MILK OR MILK COMPONENT\*. for lowfat milk use \*FAT PARTIALLY REMOVED\*; for skim

milk, use \*FAT FULLY REMOVED\* (both found in D3. TREATMENT APPLIED).

Al Milk is a secretion from the mammary glands of female mammals.

#### MILK (EUROFIR)

FTC A0779

BT MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]

RT 29 MILK (EFG) [A0719]

RT MILK OR MILK PRODUCT (US CFR) [A0148]

RT 50131700 - MILK/MILK SUBSTITUTES (GS1 GPC) [A1042]

RT MILK OR MILK COMPONENT [C0113]

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

Al Milk in all forms, milk-based beverage, cultured milk product, or milk.

#### **MILK ADDED**

FTC H0184

BT MILK OR MILK PRODUCT ADDED [H0297]

### MILK ANALOG (US CFR)

FTC A0182

BT MILK OR MILK PRODUCT ANALOG (US CFR) [A0147]
RT IMMITATION MILK PRODUCTS (EUROFIR) [A0788]

UF imitation milk

Al Food product having functional characteristics similar to milk; it may be nutritionally equivalent or inferior to the

product it purports to resemble.

### MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE)

FTC P0220

BT FOOD ALLERGEN LABELLING [P0213]

Al Regulated by Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 amending

Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.

#### MILK CONCH

FTC B3667

BT CONCH [B1259]
UF strombus costatus

Al <SCIFAM>Strombidae Rafinesque, 1815 [ITIS 72554]

<SCINAM>Strombus costatus Gmelin, 1791 [ITIS 72557] <SCINAM>Strombus costatus Gmelin, 1791 [FAO ASFIS MBQ] <SCINAM>Strombus costatus [2010 FDA Seafood List]

#### **MILK ENAMEL**

FTC N0019

BT COATING ENAMEL [N0024]

## **MILK MUSHROOM**

FTC B2074

BT MUSHROOM [B1467]

UF lactarius spp.

Al <SCINAM>Lactarius spp.

### MILK OR MILK COMPONENT

FTC C0113

BT PART OF ANIMAL [C0164]

SN For 'whole milk' combine \*MILK OR MILK PRODUCT\* (A. PRODUCT TYPE) with \*MILK\* (C. PART OF PLANT OR ANIMAL); for 'lowfat cottage cheese' combine \*UNCURED CHEESE\* (A. PRODUCT TYPE) with \*CURD\* (C.

PART OF PLANT OR ANIMAL) and \*FAT PARTIALLY REMOVED\* (H. TREATMENT APPLIED).

Al A broad term that includes milk and its components, cream, curd and whey; use the appropriate specific term when milk or a milk product is the principal ingredient. Use the appropriate term under \*MEAT ANIMAL\* to index the

source of the milk (note: 21 CFR 131.110 defines milk as cow's milk).

## MILK OR MILK PRODUCT (US CFR)

FTC A0148

BT DAIRY PRODUCT (US CFR) [A0164]

RT MILK (EUROFIR) [A0779]

RT 50131700 - MILK/MILK SUBSTITUTES (GS1 GPC) [A1042]

Al Milk in all forms, milk-based beverage, cultured milk product, or milk or milk product analog. Index infant formula

under \*MEAL REPLACEMENT\*.

#### MILK OR MILK PRODUCT ADDED

FTC H0297

BT DAIRY PRODUCT ADDED [H0242]

### MILK OR MILK PRODUCT ANALOG (US CFR)

FTC A0147

BT MILK OR MILK PRODUCT (US CFR) [A0148]

Al Food product having functional characteristics similar to milk or milk products, including cream product analogs,

margarine, and milk analogs. Certain alternate ingredients are substituted for those components that are

responsible for specific functional properties.

#### milk product analog

USE IMMITATION MILK PRODUCTS (EUROFIR) [A0788]

#### milk product, cultured

USE CULTURED MILK PRODUCT (US CFR) [A0101]

#### **MILK PROTEIN ADDED**

FTC H0748

BT PROTEIN ADDED [H0164]

### MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR)

FTC A0778

BT EUROFIR FOOD CLASSIFICATION [A0777]

RT DAIRY PRODUCT (US CFR) [A0164]

RT DAIRY PRODUCTS (CIAA) [A0452]

RT 01 MILK AND MILK PRODUCTS (EUROCODE2) [A0724]

RT DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC) [A0626]

RT 033 MILKS (ML) (CCPR) [A0740]

RT 50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) [A1025]

RT 1020000 - MILK AND MILK PRODUCTS (EC) [A1259]

RT 0100 DAIRY AND EGG PRODUCTS (USDA SR) [A1271]

UF dairy product

This category includes: liquid milks and processed milks; cream; milk products including fermented milk products, yoghurts and cheeses; milk product substitutes (e.g. made from soya); milk beverage powders; dairy ice cream. The category does not include butter and butter spreads (under \*FAT OR OIL\*); sauces and soups with a milk product as the main ingredient (under \*PREPARED FOOD PRODUCT\*). Index infant formula under \*FOOD FOR SPECIAL NUTRITIONAL USE\*.

milk. nut

USE NUT MILK [C0214]

## MILKFISH

ΑI

FTC B1909

BT MILKFISH FAMILY [B2548]

UF chanos chanos

Al <SCIFAM>Chanidae [ITIS 162836]

<SCINAM>Chanos chanos (Forsskål, 1775) [ITIS 162838] <SCINAM>Chanos chanos (Forsskål, 1775) [Fishbase 2004 80] <SCINAM>Chanos chanos (Forsskål, 1775) [FAO ASFIS MIL] <SCINAM>Chanos chanos (Forskal, 1775) [CEC 1993 226] <SCINAM>Chanos chanos [2010 FDA Seafood List] <SCINAM>Chanos chanos [FDA RFE 2010 11]

#### **MILKFISH FAMILY**

FTC B2548

BT FISH, GONORYNCHIFORM [B2543]

UF chanidae

AI <SCIFAM>Chanidae [ITIS 162836] <SCIFAM>Chanidae [ITIS 162836] <SCIFAM>Chanidae [CEC 1993 225]

#### milled grain or starch product

USE CEREAL OR CEREAL-LIKE MILLING PRODUCTS AND DERIVATIVES (EUROFIR) [A0813]

# MILLED GRAIN OR STARCH PRODUCT (US CFR)

FTC A0149

BT GRAIN OR STARCH PRODUCT (US CFR) [A0125]

RT CEREAL OR CEREAL-LIKE MILLING PRODUCTS AND DERIVATIVES (EUROFIR) [A0813]

RT 10000203 - FLOUR - CEREAL/PULSE (SHELF STABLE) (GS1 GPC) [A0962]

RT 2000 CEREAL GRAINS AND PASTA (USDA SR) [A1290]

Al Food product prepared by milling a grain or by producing flour, meal or grits from a non-grain source such as

beans, starchy roots or tubers. Refined starch is indexed under \*REFINED OR PARTIALLY REFINED FOOD

PRODUCT\*.

#### MILLET

FTC B2505

BT GRAIN [B1324]

UF poaceae

Al <SCIFAM>Poaceae [ITIS 40351]

The millets are a group of small-seeded species of cereal crops or grains, widely grown around the world for food and fodder. They do not form a taxonomic group, but rather a functional or agronomic one. Their essential similarities are that they are small-seeded grasses grown in difficult production environments such as those at risk of drought. They have been in cultivation in East Asia for the last 10,000 years.[http://en.wikipedia.org/wiki/Millet]

### milo

USE SORGHUM [B1448]

## milt, soft roe

USE TESTIS, MILT OR SOFT ROE [C0234]

#### MIMUSOPS

FTC B2811

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF mimusops zeyheri UF transvaal red milkwood

Al <SCINAM>Mimusops zeyheri Sond. [GRIN 24461]

### mimusops zeyheri

USE MIMUSOPS [B2811]

### minced

USE DIVIDED INTO PIECES, THICKNESS <0.3 CM. [E0100]

### MINERAL ADDED

FTC H0159

BT NUTRIENT OR DIETARY SUBSTANCE ADDED [H0194]

SN Used when a mineral is added at any level.

### mineral- or vitamin-related claim or use

USE VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

#### mineral supplement

USE DIETARY SUPPLEMENT, MINERAL [A1299]

#### **MINERAL WATER**

FTC B1288

BT WATER [B1217]

Al Potable water that has a high content of dissolved minerals and may contain natural carbon dioxide.

#### minerals removed

USE DEMINERALIZED [H0137]

### miner's-lettuce

USE WINTER-PURSLANE [B3420]

#### **MINIATURE TOMATO**

FTC B1608

BT TOMATO [B1276]
UF cherry tomato

UF lycopersicon lycopersicum var. cerasiforme

UF midget tomato

Al <SCIFAM>Solanaceae [ITIS 30411]

<SCINAM>Solanum Ivcopersicum var. cerasiforme (Dunal) Spooner, J. Anderson & R.K. Jansen [ITIS 566309]

<SCINAM>Solanum lycopersicum var. cerasiforme (Alef.) Fosberg [GRIN 406486]

<SCINAM>Solanum lycopersicum L. var. cerasiforme (Dunal) Spooner, G.J. Anderson & R.K. Jansen [PLANTS SOLYC]

<SCINAM>Lycopersicon esculentum Mill. [EuroFIR-NETTOX 2007 172]

<SCINAM>Lycopersicon esculentum Mill. [DPNL 2003 10985]

A cherry tomato is a small variety of tomato that has been cultivated since at least the early 1800s and thought to have originated in Peru and Northern Chile. Cherry tomatoes range in size from a thumbtip up to the size of a golf ball, and can range from being spherical to slightly oblong in shape. The more oblong ones often share characteristics with plum tomatoes, and are known as grape tomatoes. The cherry tomato is regarded as a botanical variety of the cultivated berry, \$i\$Solanum lycopersicum\$/i\$ var.

\$i\$cerasiforme\$/i\$.[http://en.wikipedia.org/wiki/Cherry\_tomato]

### mink food

USE FOOD FOR NON-FOOD ANIMALS [P0013]

### **MINNESOTA**

FTC R0437

BT MIDWESTERN STATES [R0466]

SN US FDA 1995 Code: US27

### minnow

USE FISH, CYPRINIFORM [B1594]

# minnow

USE REDBELLY DACE [B1922]

#### minnow family

USE CARP OR MINNOW FAMILY [B1921]

#### MINT

FTC B1267

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF mentha spp.

### miquelon

USE ST. PIERRE AND MIQUELON [R0332]

#### MIRABELLE PLUM

FTC B2733

BT DAMSON PLUM [B1662]
UF prunus domestica var. syriaca
UF prunus insititia var. syriaca

UF syrian plum

AI <SCIFAM>Rosaceae

<SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus domestica L. ssp. syriaca (Borkh.) Mansfeld [EuroFIR-NETTOX 2007 228]

<SCINAM>Prunus domestica L. subsp. syriaca (Borkh.) Janch. [DPNL 2003 12274]

<MANSFELD>9350

#### MIRACLE FRUIT

FTC B2030

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF synsepalum dulcificum

Al <SCIFAM>Sapotaceae [ITIS 23802]

<SCINAM>Synsepalum dulcificum (Schumacher & Thonn.) Daniell [ITIS 505958]

<SCINAM>Synsepalum dulcificum (Schumach.) Daniell [GRIN 36056]

<SCINAM>Synsepalum dulcificum (Schumach. & Thonn.) Daniell [PLANTS SYDU]

### mirliton

USE CHAYOTE [B1730]

#### MISCELLANEOUS FOOD PRODUCT (EUROFIR)

FTC A0852

BT EUROFIR FOOD CLASSIFICATION [A0777]

RT SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC. (CIAA) [A0463]

RT 32 MISCELLANEOUS FOODS (EFG) [A0722]

RT 12 MISCELLANEOUS FOODS (EUROCODE2) [A0735]

RT SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC. (CCFAC) [A0637]

SN Use for foods and ingredients that could not fit into any of the above classes.

Al EFG group 32, Eurocode-2 group 12.

# mission prickly-pear

USE INDIAN FIG [B2019]

### MISSISSIPPI

FTC R0438

BT SOUTHEASTERN STATES [R0468]

SN US FDA 1995 Code: US28

# MISSOURI

FTC R0439

BT MIDWESTERN STATES [R0466]

SN US FDA 1995 Code: US29

# MISTLETOE

FTC B2052

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF european mistletoe
UF viscum album

### MIXED ACETIC AND TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS

FTC B3153

BT FOOD ADDITIVE [B2972]

UF F 472f

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 472f.

### MIXED ACETIC AND TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS

FTC H0578

BT FOOD ADDITIVE ADDED [H0399]

#### **MIXED CAROTENES**

FTC B3154

BT FOOD ADDITIVE [B2972]

UF E 160a UF INS 160a

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive.

Europe: E 160a.

### MIXED CAROTENES ADDED

FTC H0579

BT FOOD ADDITIVE ADDED [H0399]

mizuna

USE JAPANESE MUSTARD [B3747]

## **MOBOLA PLUM**

FTC B2827

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF cork tree (parinari)
UF hissing tree
UF marbola plum
UF parinari curatellifolia
UF parinari mobola
UF sand apple

Al <SCINAM>Parinari curatellifolia Planch. ex Benth. [GRIN 26768]

# mobula hypostoma

USE DEVIL RAY [B2296]

#### mobula mobular

USE DEVILFISH [B2297]

#### mobulidae

USE MANTA FAMILY [B2298]

#### MODIFIED ETHNIC FOOD CLAIM OR USE

FTC P0240

BT ETHNIC FOOD CLAIM OR USE [P0235]

Al Modified ethnic food: a commercially-available version of a food that has been modified to suit the taste and preference of the host country. [Ethnic Groups and Foods in Europe, EuroFIR Synthesis report No 3, 2005]

#### modified food starch added

USE MODIFIED STARCH ADDED [H0279]

#### **MODIFIED STARCH (EC)**

FTC A0342

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance obtained by one or more chemical treatments of edible starches, which may have undergone a physical or enzymatic treatment, and may be acid or alkali thinned or bleached. European Council Directive 95/2/EC.

### **MODIFIED STARCH ADDED**

FTC H0279

BT STARCH ADDED [H0146]
UF modified food starch added

SN Used when modified starch is added at any level.

### modiolus modiolus

USE NORTHERN HORSE MUSSEL [B1037]

#### modiolus spp.

USE HORSE MUSSEL [B4152]

### **MOGAI CLAM**

FTC B3550

BT ARKSHELLS [B2432]
UF anadara subcrenata

Al <SCINAM>Anadara subcrenata [2010 FDA Seafood List]

### mogwa

USE FUZZY MELON [B2518]

### moistened

USE REHYDRATED [H0259]

### **MOISTURE RETAINING AGENT (CODEX)**

FTC A0430

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### moki

USE BASTARD TRUMPETER [B1936]

#### **MOLA FAMILY**

FTC B2586

BT FISH, TETRAODONTIFORM [B1977]

UF headfish
UF molidae
UF ocean sunfish
UF trunkfish

AI <SCIFAM>Molidae [ITIS 173412]

#### mola lanceolata

USE SHARPTAIL MOLA [B2584]

#### mola mola

USE OCEAN SUNFISH [B4070]

#### **MOLASSES**

FTC C0207

BT SUGAR SYRUP OR SYRUP SOLIDS [C0271]

Al Liquid product remaining after crystallization of sugar from sugar syrup; most molasses is made from sugar cane.

### **MOLASSES ADDED**

FTC H0156

SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]

### mold cheese rind

USE CHEESE RIND, MOLDY [Z0073]

### **MOLD CURED**

FTC H0329

BT LACTIC ACID-OTHER AGENT FERMENTED [H0107]

### mold rind

USE CHEESE RIND, MOLDY [Z0073]

## moldavia

USE MOLDOVA [R0291]

### **MOLDOVA**

FTC R0291

BT EUROPE, EASTERN [R0357]

UF moldavia

SN US FDA 1995 Code: MD

# molidae

USE MOLA FAMILY [B2586]

### mollusca

USE MOLLUSCS [B2112]

## **MOLLUSCS**

FTC B2112

BT SHELLFISH [B1433]

UF mollusca

AI <SCIPHY>Mollusca [ITIS 69458] <SCIPHY>Mollusca [FAO ASFIS MOF] <SCIPHY>Mollusca [FAO ASFIS MOL]

# **MOLLUSCS AND PRODUCTS THEREOF**

FTC P0232

BT FOOD ALLERGEN LABELLING [P0213]

Al Contained in GS1 Code List.

# MOLLUSK SHELL, FOOD CONTACT SURFACE

FTC N0053

BT FOOD CONTACT SURFACE FROM NATURAL MATERIAL [N0050]

# molokhia

USE NALTA JUTE [B1731]

# molva dipterygia macrophthalma

USE MEDITERRANEAN LING [B3875]

#### molva dypterygia

USE BLUE LING [B2864]

### molva macrophthalma

USE MEDITERRANEAN LING [B3875]

#### molva molva

USE LING [B2144]

### molva spp.

USE EUROPEAN LING [B3874]

#### **MOLYBDENUM ADDED**

FTC H0779

BT MINERAL ADDED [H0159]

### momordica balsamina

USE BALSAM APPLE [B2172]

### momordica charantia

USE BITTER MELON [B1101]

#### momordica lanata

**USE** WATERMELON [B1391]

### monacanthidae

USE FILEFISH FAMILY [B2132]

# MONACO

FTC R0290

BT EUROPE, SOUTHERN [R0358]

SN US FDA 1995 Code: MC

# monastery bamboo

USE THAILAND BAMBOO [B3736]

## **MONGOLIA**

FTC R0296

BT ASIA, CENTRAL [R0346]

SN US FDA 1995 Code: MN

# MONKEY

FTC B2439

BT ANIMAL (MAMMAL) [B1134]

UF cebidae

Al <SCIFAM>Cebidae Bonaparte, 1831 [ITIS 180093] <SCIFAM>Cebidae Bonaparte, 1831 [MSW3 12100254]

#### monkey ball

USE NATAL ORANGE [B2787]

# monkey guava

USE AFRICAN EBONY [B2818]

### monkey-bread tree

USE BAOBAB [B2759]

#### MONKEYHEAD MUSHROOM

FTC B4174

BT MUSHROOM [B1467] UF hericium erinaceus

AI <SCINAM>Hericium erinaceus (Bull.) Pers., 1797 [INDEX FUNGORUM 356812]

#### monkfish

USE ANGEL SHARK [B4119]

#### monkfish

USE ATLANTIC ANGEL SHARK [B3520]

#### **MONKFISH**

FTC B2401

BT GOOSEFISH FAMILY [B2405]

UF allmouth
UF anglerfish
UF frogfish

UF lophius piscatorius

Al <SCIFAM>Lophiidae [ITIS 164497]

<SCINAM>Lophius piscatorius Linnaeus, 1758 [ITIS 164501] <SCINAM>Lophius piscatorius Linnaeus, 1758 [Fishbase 2004 716] <SCINAM>Lophius piscatorius Linnaeus, 1758 [FAO ASFIS MON] <SCINAM>Lophius piscatorius Linnaeus, 1758 [CEC 1993 1182] <SCINAM>Lophius piscatorius [2010 FDA Seafood List]

#### monkfish

USE PACIFIC ANGEL SHARK [B3521]

#### monk's beard

USE CHICORY [B1552]

### monk's pepper

USE CHASTE TREE [B4205]

### Mono- and di- glycerides of fatty acids

USE MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3156]

### MONO- AND DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS

FTC B3155

BT FOOD ADDITIVE [B2972]

UF Diacetyltartaric and fatty acid esters of glycerol

UF E 472e UF INS 472e

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive; technological purpose(s): emulsifier, sequestrant, stabilizer.

Europe: E 472e.

Codex: INS 472e.

#### MONO- AND DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS

FTC H0580

BT FOOD ADDITIVE ADDED [H0399]

#### MONO- AND DIGLYCERIDES OF FATTY ACIDS

FTC B3156

BT FOOD ADDITIVE [B2972]

UF E 471 UF INS 471

UF Mono- and di- glycerides of fatty acids

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antifoaming agent, emulsifier, stabilizer.

Europe: E 471. Codex: INS 471.

#### MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED

FTC H0581

BT FOOD ADDITIVE ADDED [H0399]

### MONOAMMONIUM GLUTAMATE

FTC B3157

BT FOOD ADDITIVE [B2972]

UF E 624 UF INS 624

SN

UF Monoammonium L-glutamate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 624. Codex: INS 624.

#### MONOAMMONIUM GLUTAMATE ADDED

FTC H0582

BT FOOD ADDITIVE ADDED [H0399]

### Monoammonium L-glutamate

USE MONOAMMONIUM GLUTAMATE [B3157]

#### MONOCALCIUM CITRATE

FTC B3158

BT FOOD ADDITIVE [B2972]

UF E 333 UF INS 333(i)

SN If used for

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, firming agent, sequestrant, stabilizer.

Europe: E 333. Codex: INS 333(i).

#### MONOCALCIUM CITRATE ADDED

FTC H0583

BT FOOD ADDITIVE ADDED [H0399]

#### MONOCALCIUM PHOSPHATE

FTC B3159

BT FOOD ADDITIVE [B2972]
UF Calcium dihydrogen phosphate

UF E 341 UF INS 341(i)

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-

lex.europa.eu/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, anticaking agent, dough conditioner, flour treatment agent, firming agent, humectant, moisture-retention agent, raising agent, sequestrant, stabilizer, texturizing agent.

Europe: E 341. Codex: INS 341(i).

# MONOCALCIUM PHOSPHATE ADDED

FTC H0584

BT FOOD ADDITIVE ADDED [H0399]

#### monodactylidae

USE MOONFISH FAMILY [B1996]

# monodactylus argenteus

USE SILVER MOONFISH [B1995]

### MONOPOTASSIUM CITRATE

FTC B3160

BT FOOD ADDITIVE [B2972]

UF E 332 UF INS 332(i)

SN

UF Potassium dihydrogen citrate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, sequestrant, stabilizer.

Europe: E 332. Codex: INS 332(i).

#### MONOPOTASSIUM CITRATE ADDED

FTC H0585

BT FOOD ADDITIVE ADDED [H0399]

#### MONOPOTASSIUM GLUTAMATE

FTC B3161

BT FOOD ADDITIVE [B2972]

UF E 622 UF INS 622

UF Monopotassium L-glutamate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 622. Codex: INS 622.

### MONOPOTASSIUM GLUTAMATE ADDED

FTC H0586

BT FOOD ADDITIVE ADDED [H0399]

# Monopotassium L-glutamate

USE MONOPOTASSIUM GLUTAMATE [B3161]

### MONOPOTASSIUM PHOSPHATE

FTC B3162

BT FOOD ADDITIVE [B2972]

UF E 340 UF INS 340(i)

UF Potassium dihydrogen phosphate

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, buffer, emulsifier, humectant, moisture-retention agent, sequestrant, stabilizer, texturizing agent.

Europe: E 340. Codex: INS 340(i).

#### MONOPOTASSIUM PHOSPHATE ADDED

FTC H0587

BT FOOD ADDITIVE ADDED [H0399]

## **MONOPOTASSIUM TARTRATE**

FTC B3163

BT FOOD ADDITIVE [B2972]

UF E 336 UF INS 336(i)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriSery/LexUriSery.do?uri=OJ:L:2002:183:0051:0057:EN:PDFI.

Al Food additive; technological purpose(s): acidity regulator, sequestrant, stabilizer.

Europe: E 336. Codex: INS 336(i).

# MONOPOTASSIUM TARTRATE ADDED

FTC H0588

BT FOOD ADDITIVE ADDED [H0399]

# monosaccharide added

USE SUGAR OR SUGAR SYRUP ADDED [H0136]

#### MONOSODIUM CITRATE

FTC B3164

BT FOOD ADDITIVE [B2972]

UF E 331 UF INS 331(i)

UF Sodium dihydrogen citrate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, emulsifier, sequestrant, stabilizer.

Europe: E 331. Codex: INS 331(i).

# MONOSODIUM CITRATE ADDED

FTC H0589

BT FOOD ADDITIVE ADDED [H0399]

#### MONOSODIUM GLUTAMATE

FTC B1652

BT FOOD ADDITIVE [B2972]

UF E 621 UF INS 621

UF monosodium I-glutamate

UF msg

UF sodium glutamate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 621. Codex: INS 621.

# MONOSODIUM GLUTAMATE

FTC B3165

BT MONOSODIUM GLUTAMATE [B1652]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

# MONOSODIUM GLUTAMATE ADDED

FTC H0590

BT FOOD ADDITIVE ADDED [H0399]

### monosodium glutamate added

USE MSG ADDED [H0369]

# monosodium I-glutamate

USE MONOSODIUM GLUTAMATE [B1652]

### MONOSODIUM PHOSPHATE

FTC B3166

BT FOOD ADDITIVE [B2972]

UF E 339 UF INS 339(i)

UF Sodium dihydrogen phosphate

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, buffer, emulsifier, humectant, moisture-retention agent, raising agent, sequestrant, stabilizer, texturizing agent.

Europe: E 339. Codex: INS 339(i).

### MONOSODIUM PHOSPHATE ADDED

FTC H0591

BT FOOD ADDITIVE ADDED [H0399]

#### MONOSODIUM TARTRATE

FTC B3167

BT FOOD ADDITIVE [B2972]

UF E 335 UF INS 335 (i)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriSery/LexUriSery.do?uri=OJ:L:2002:183:0051:0057:EN:PDFI.

Al Food additive; technological purpose(s): acidity regulator, sequestrant, stabilizer.

Europe: E 335. Codex: INS 335 (i).

# MONOSODIUM TARTRATE ADDED

FTC H0592

BT FOOD ADDITIVE ADDED [H0399]

### MONOSTARCH PHOSPHATE

FTC B3168

BT FOOD ADDITIVE [B2972]

UF E 1410 UF INS 1410

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, emulsifier, stabilizer, thickener.

Europe: E 1410. Codex: INS 1410.

### MONOSTARCH PHOSPHATE ADDED

FTC H0593

BT FOOD ADDITIVE ADDED [H0399]

#### MONOUNSATURATED FAT CLAIM OR USE

FTC P0241

BT UNSATURATED FAT CLAIM OR USE [P0247]

Al COMMISSION REGULATION (EU) No 116/2010 of 9 February 2010 amending Regulation (EC) No 1924/2006 of

the European Parliament and of the Council with regard to the list of nutrition claims.

#### **MONTAN ACID ESTERS**

FTC B3169

BT FOOD ADDITIVE [B2972]

UF E 912

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 912.

### MONTAN ACID ESTERS ADDED

FTC H0594

BT FOOD ADDITIVE ADDED [H0399]

### MONTANA

FTC R0440

BT WESTERN STATES [R0471]

SN US FDA 1995 Code: US30

#### MONTEREY SPANISH MACKEREL

FTC B3977

BT SEERFISH [B3973]
UF scomberomorus concolor

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus concolor (Lockington, 1879) [ITIS 172438] <SCINAM>Scomberomorus concolor (Lockington, 1879) [Fishbase 2004 122] <SCINAM>Scomberomorus concolor (Lockington, 1879) [FAO ASFIS MOS] <SCINAM>Scomberomorus concolor (Lockington, 1879) [CEC 1993 978]

<SCINAM>Scomberomorus concolor [2010 FDA Seafood List]

#### **MONTSERRAT**

FTC R0301

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: MS

#### moonfish

USE CUSK [B2143]

#### MOONFISH

FTC B4285

вт MOONFISH FAMILY [B1996]

UF jerusalem haddock

UF kingfish

UF lampris guttatus

UF opah

UF redfin ocean pan

UF

<SCIFAM>Lamprididae [ITIS 615903] ΑI

<SCINAM>Lampris guttatus (Brünnich, 1788) [ITIS 166326]

<SCINAM>Lampris guttatus (Brünnich, 1788) [Fishbase 2004 1072] <SCINAM>Lampris guttatus (Brünnich 1788) [FAO ASFIS LAG] <SCINAM>Lampris guttatus (Brünnich, 1788) [CEC 1993 503] <SCINAM>Lampris guttatus [2010 FDA Seafood List]

<SCINAM>Lampris guttatus & Lampris immaculatus [AFNS 2009 37 268900]

<SCINAM>Lampris guttatus Brunnich, 1788 [AFNS 2009 37 268001]

Opah (also commonly known as moonfish, sunfish, kingfish, redfin ocean pan, and Jerusalem haddock) are large, colorful, deep-bodied pelagic \$i\$Lampriform\$/i\$ fish comprising the small family \$i\$Lampridae\$/i\$ (also spelled \$i\$Lamprididae\$/i\$).[http://en.wikipedia.org/wiki/Opah]

#### **MOONFISH FAMILY**

**FTC** B1996

BT FISH, PERCIFORM [B1581]

UF fingerfish family UF monodactylidae

<SCIFAM>Monodactylidae [ITIS 169465] ΑI

#### MOOSE

FTC B1257

DEER FAMILY [B1500]

UF alces alces UF eurasian elk

<SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693] ΑI

<SCINAM>Alces alces (Linnaeus, 1758) [ITIS 180703] <SCINAM>Alces alces Linnaeus, 1758 [MSW3 14200208]

#### mora moro

**USE** MORID COD [B2892]

### morchella angusticeps

**USE** BLACK MOREL [B2021]

## morchella conica

USE BLACK MOREL [B2021]

# morchella esculenta

USE **BLACK MOREL [B2021]** 

## morchellaceae

USE MOREL [B2032]

### more, label claim

USE "MORE" LABEL CLAIM [P0133]

### MOREL

**FTC** B2032

BT ASCOMYCOTA [B2034]

UF amigasatake UF morchellaceae ΑI <SCIFAM>Morchellaceae Reichenb., 1834 [ITIS 612936]

## MORELLO CHERRY

FTC B2506

вт SOUR CHERRY [B1052]

UF sour cherry

ΑI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus cerasus L. [ITIS 24773] <SCINAM>Prunus cerasus L. [GRIN 29866] <SCINAM>Prunus cerasus L. [PLANTS PRCE]

<SCINAM>Prunus cerasus L. [EuroFIR-NETTOX 2007 225] <SCINAM>Prunus cerasus L. [DPNL 2003 12268]

<SCINAM>Cerasus vulgaris Austera Group [MANSFELD 9212]

# morello cherry

USE SOUR CHERRY [B1052]

# MORETON BAY CHESTNUT

FTC B2133

BEAN (VEGETABLE) [B1567] BT

UE black turtle bean

UF castanospermum australe

## **MORID COD**

FTC B2892

MORID COD FAMILY [B2170] BT

UF common mora UF mora moro

UF pseudophycis breviusculus

<SCIFAM>Moridae Moreau, 1881 [ITIS 164670]

<SCINAM>Mora moro (Risso, 1810) [ITIS 164687] <SCINAM>Mora moro (Risso, 1810) [Fishbase 2004 1734] <SCINAM>Mora moro (Risso, 1810) [FAO ASFIS RIB] <SCINAM>Mora moro [2010 FDA Seafood List]

# MORID COD FAMILY

FTC B2170

FISH, GADIFORM [B1157]

UF moridae

ΑI <SCIFAM>Moridae Moreau, 1881 [ITIS 164670]

<SCIFAM>Moridae Moreau, 1881 [ITIS 164670]

<SCIFAM>Moridae [FAO ASFIS MOR] <SCIFAM>Moridae [CEC 1993 431]

## moridae

**USE** MORID COD FAMILY [B2170]

# morinda citrifolia

USE INDIAN MULBERRY [B3470]

# moringa oleifera

**USE** HORSERADISH TREE [B1748]

# moringa pterygosperma

USE HORSERADISH TREE [B1748]

# mormon tea

**USE NEVADA JOINTFIR [B2049]** 

# **MOROCCO**

FTC R0289

вт AFRICA, NORTHERN [R0342] SN US FDA 1995 Code: MA

## **MOROCCO DENTEX**

FTC B4005

BT DENTEX [B2857]
UF dentex maroccanus

Al <SCIFAM>Sparidae [ITIS 169180]

<SCINAM>Dentex maroccanus Valenciennes in Cuvier and Valenciennes, 1830 [ITIS 169220]

<SCINAM>Dentex maroccanus Valenciennes, 1830 [Fishbase 2004 4538] SCINAM>Dentex maroccanus Valenciennes, 1830 [FAO ASFIS DEM] SCINAM>Dentex maroccanus Valenciennes, 1830 [CEC 1993 768]

#### morone americana

USE WHITE PERCH [B1152]

# morone chrysops

USE WHITE BASS [B1764]

#### morone saxatilis

USE STRIPED BASS [B2181]

#### moronidae

USE TEMPERATE BASS FAMILIES [B1184]

## morula

USE SCLEROCARYA [B2822]

## morus alba

USE WHITE MULBERRY [B2954]

## morus nigra

USE BLACK MULBERRY [B2776]

# morus spp.

USE MULBERRY [B1501]

# **MORWONG**

FTC B2366

BT MORWONG FAMILY [B2546]

UF cheilodactylus bergi

Al <SCIFAM>Cheilodactylidae [ITIS 170252]

<SCINAM>Cheilodactylus bergi Norman 1937 [FAO ASFIS CTA] <SCINAM>Cheilodactylus bergi Norman, 1937 [CEC 1993 848]

## MORWONG FAMILY

FTC B2546

BT FISH, PERCIFORM [B1581]

UF cheilodactylidae UF jackassfish

Al <SCIFAM>Cheilodactylidae [ITIS 170252]

## morwong, jackass

USE TARAKIHI [B1910]

## mosaic fig

USE CLOWN FIG [B2539]

# moschus spp.

USE MUSK DEER [B1620]

## moso bamboo

USE TORTOISE SHELL BAMBOO [B3735]

#### mossberry

**USE COMMON CRANBERRY [B2969]** 

## **MOSSY ARK**

**FTC** B3549

BT ARKSHELLS [B2432]

UF arca imbricata

ΑI <SCIFAM>Arcidae Lamarck, 1809 [ITIS 79326]

<SCINAM>Arca imbricata Bruguiere, 1789 [ITIS 79370] <SCINAM>Arca imbricata Bruguiere, 1789 [FAO ASFIS RKM]

<SCINAM>Arca imbricata [2010 FDA Seafood List]

#### MOTH BEAN

FTC B1920

BEAN (VEGETABLE) [B1567] BT

UF

UF phaseolus aconitifolius

#### mother-in-law fish

USE PAINTED SWEETLIPS [B2566]

### mottled eel

USE LONG-FINNED EEL [B3451]

## MOTTLED SHORE CRAB

**FTC** B3566

BT SHORE, MARSH AND TALON CRAB FAMILY [B2220]

UF african matchbox crab UF pachygrapsus transversus

<SCIFAM>Grapsidae MacLeay, 1838 [ITIS 99033] Al

<SCINAM>Pachygrapsus transversus (Gibbes, 1850) [ITIS 99047] <SCINAM>Pachygrapsus transversus (Gibbes, 1850) [FAO ASFIS YGT]

# moufflon

USE MOUFLON [B4361]

# MOUFLON

**FTC** B4361

BT SHEEP [B1183] UF moufflon

UF ovis aries orientalis

<SCIFAM>Bovidae Gray, 1821 [ITIS 180704] ΑI <SCINAM>Ovis aries Linnaeus, 1758 [ITIS 552475]

<SCINAM>Ovis aries orientalis Gmelin, 1774 [MSW3 14200833]

The mouflon (\$i\$Ovis aries orientalis\$/i\$ group) is a subspecies group of the wild sheep \$i\$Ovis aries\$/i\$. Populations of \$i\$Ovis aries\$/i\$ can be partitioned into the mouflons (\$i\$orientalis\$/i\$ group) and urials or arkars (\$i\$vignei\$/i\$ group). The mouflon is thought to be one of the two ancestors for all modern domestic sheep breeds.[http://en.wikipedia.org/wiki/Ovis\_aries\_orientalis]

# **MOULD RIPENED (CODEX)**

A1210

DESIGNATION ACCORDING TO PRINCIPLE CHEESE RIPENING CHARACTERISTICS (CODEX) [A1208]

# **MOUNTAIN APPLE**

**FTC** B2831

TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024] BT

UF eugenia malaccensis UF jambosa malaccensis UE malay apple

UF malaysian apple UF mamiew pomerac

UF ohia UF pinkapple UF pomerac

UF roseapple (syzygium malaccense)

UF saraek pomerac
UF syzygium malaccense

AI <SCIFAM>Myrtaceae [ITIS 27172]

<SCINAM>Syzygium malaccense (L.) Merr. & Perry [ITIS 505421] <SCINAM>Syzygium malaccense (L.) Merr. & L. M. Perry [GRIN 70774] <SCINAM>Syzygium malaccense (L.) Merr. & L.M. Perry [PLANTS SYMA2]

# **MOUNTAIN MULLET**

FTC B3994

BT MULLET FAMILY [B1782]

UF agonostomus spp.

AI <SCIFAM>Mugilidae [ITIS 170333]

<SCIGEN>Agonostomus Bennett, 1832 [ITIS 170354]

### **MOUNTAIN NYALA**

FTC B4377

BT SPIRAL-HORNED BOVINE [B4375]

UF tragelaphus buxtoni

Al <SCIFAM>Bovidae Gray, 1821 [ITIS 180704]

<SCISUBFAM>Bovinae Gray, 1821 [ITIS 552332]

<SCINAM>Tragelaphus buxtoni (Lydekker, 1910) [ITIS 625129] <SCINAM>Tragelaphus buxtoni Lydekker, 1910 [MSW3 14200728]

## mountain spinach

USE GARDEN ORACH [B2751]

## **MOZAMBIQUE**

FTC R0308

BT AFRICA, SOUTHERN [R0343]

SN US FDA 1995 Code: MZ

# **MOZAMBIQUE LOBSTER**

FTC B3595

BT DEEP SEA LOBSTER [B2232]

UF african lobster

UF metanephrops mozambicus

AI <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops mozambicus Macpherson, 1990 [ITIS 552938] <SCINAM>Metanephrops mozambicus Macpherson, 1990 [FAO ASFIS NEM]

## mozambique orange

USE ORANGE [B1339]

## **MOZAMBIQUE TILAPIA**

FTC B1833

BT CICHLID FAMILY [B1831]
UF oreochromis mossambicus
UF tilapia mossambica
UF tilapia, mozambique

AI <SCIFAM>Cichlidae [ITIS 169770]

<SCINAM>Oreochromis mossambicus (Peters, 1852) [ITIS 170015]
<SCINAM>Oreochromis mossambicus (Peters, 1852) [Fishbase 2004 3]
<SCINAM>Oreochromis mossambicus (Peters, 1852) [FAO ASFIS TLM]
<SCINAM>Oreochromis mossambicus (Peters, 1852) [CEC 1993 823]
<SCINAM>Oreochromis mossambicus [2010 FDA Seafood List]
<SCINAM>Oreochromis mossambicus [FDA RFE 2010 46]

## msg

USE MONOSODIUM GLUTAMATE [B1652]

## **MSG ADDED**

FTC H0369

BT FOOD ADDITIVE ADDED, USA [H0371]

UF monosodium glutamate added

SN Used when msg (monosodium glutamate) is added to a food at any level to enhance the natural flavor of the food.

# mucilage added

USE HEMICELLULOSE ADDED [H0125]

# **MUD CRAB FAMILY**

FTC B2215

BT CRAB [B1335]
UF mud crabs
UF pebble crabs
UF rubble crabs
UF xanthidae

AI <SCIFAM>Xanthidae MacLeay, 1838 [ITIS 98748]

#### mud crabs

USE MUD CRAB FAMILY [B2215]

## **MUD DAB**

FTC B4043

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF limanda spp.

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCIGEN>Limanda Gottsche, 1835 [ITIS 172880]

# mudfish

USE BOWFIN [B2436]

## MUDSKIPPER

FTC B2541

BT GOBY FAMILY [B2542]

UF goby

UF periophthalmus spp.

Al <SCIFAM>Gobiidae [ITIS 171746]

<SCIGEN>Periophthalmus Bloch and Schneider, 1801 [ITIS 172057]

## **MUDSKIPPER**

FTC B3928

BT MUDSKIPPER [B2541]
UF atlantic mudskipper
UF periophthalmus barbarus

AI <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Periophthalmus barbarus (Linnaeus, 1766) [ITIS 172058]

<SCINAM>Periophthalmus barbarus (Linnaeus, 1766) [Fishbase 2004 12803]

## muesli bar

USE CEREAL BAR (EUROFIR) [A1330]

## muqil brasiliensis

USE LIZA [B2359]

# mugil cephalus

USE STRIPED MULLET [B1783]

# mugil curema

USE WHITE MULLET [B1786]

# mugil gaimardianus

**REDEYE MULLET [B1785] USE** 

## mugil kandavensis

**USE** KANDA [B2305]

## mugil liza

USE LIZA [B2359]

# mugil spp.

USE GRAY MULLET [B1287]

# mugil trichodon

**USE** FANTAIL MULLET [B1784]

# mugilidae

**USE MULLET FAMILY [B1782]** 

## mugwort

**USE** WORMWOOD [B3433]

# mukitake

USE **GREEN OYSTER [B4180]** 

## **MULARD DUCK**

FTC B4370

вт **DUCK [B1316]** UF mule duck

ΑI

The Mulard (or Moulard) is a hybrid variety of domestic duck produced by crossing a female Pekin with a male Muscovy Duck. Since the domestic Pekin is descended from the Mallard Duck (\$i\$Anas platyrhynchos\$/i\$) and the Muscovy (\$i\$Cairina moschata\$/i\$) is a separate species, all Mulards are sterile F1 hybrids. Most are bred through artificial insemination, and are sometimes also called "mule ducks".[http://en.wikipedia.org/wiki/Mulard\_duck]

## **MULATO PEPPER**

FTC B2557

вт HOT PEPPER [B1643] UF pepper, mulato

# **MULBERRY**

FTC: B1501

BT BERRY [B1231] UF morus spp.

ΑI <SCIFAM>Moraceae [ITIS 19063] <SCIGEN>Morus L. [ITIS 19064]

<SCIGEN>Morus L. [PLANTS MORUS]

# mulberry fig

USE SYCAMORE FIG [B2779]

# MULE

ΑI

FTC B2093

HORSE [B1229]

UF equus asinus x equus caballus

A mule is the offspring of a male donkey and a female horse. Horses and donkeys are different species, with different numbers of chromosomes. Of the two F1 hybrids between these two species, a mule is easier to obtain than a hinny (the offspring of a male horse and a female donkey). All male mules and most female mules are

infertile. [http://en.wikipedia.org/wiki/Mule]

# MULE

**FTC** B2093

BT **DONKEY [B2096]** 

## **MULE DEER**

FTC B1622

BT ODOCOILEUS DEER [B4160]

UF odocoileus hemionus

Al <SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693]

<SCINAM>Odocoileus hemionus (Rafinesque, 1817) [ITIS 180698] <SCINAM>Odocoileus hemionus Rafinesque, 1817 [MSW3 14200267]

#### mule duck

USE MULARD DUCK [B4370]

### MULLET

FTC B3916

BT GOATFISH FAMILY [B2658]

UF mullus spp.

Al <SCIFAM>Mullidae [ITIS 169406]

<SCIGEN>Mullus Linnaeus, 1758 [ITIS 169416]

## **MULLET FAMILY**

FTC B1782

BT FISH, PERCIFORM [B1581]

UF mugilidae

Al <SCIFAM>Mugilidae [ITIS 170333] <SCIFAM>Mugilidae [FAO ASFIS MUL]

<SCIFAM>Mugilidae [CEC 1993 539]

#### mullet, fantail

USE FANTAIL MULLET [B1784]

## mullet, red

USE RED MULLET [B2567]

# mullet, redeye

USE REDEYE MULLET [B1785]

# mullet, striped

USE STRIPED MULLET [B1783]

# mullet, white

USE WHITE MULLET [B1786]

# mullidae

USE GOATFISH FAMILY [B2658]

## mullus auratus

USE GOLDEN GOATFISH [B3917]

# mullus barbatus

USE STRIPED MULLET [B3918]

# mullus spp.

USE MULLET [B3916]

# mullus surmuletus

USE RED MULLET [B2567]

# **MULTICOMPONENT ADHESIVE**

FTC M0222

BT ADHESIVE [M0221]

# MULTICOMPONENT ADHESIVE, NO SOLVENT

FTC M0223

BT MULTICOMPONENT ADHESIVE [M0222]

#### MULTICOMPONENT ADHESIVE, ORGANIC SOLVENT

FTC M0224

BT MULTICOMPONENT ADHESIVE [M0222]

#### MULTICOMPONENT ADHESIVE, WATER SOLUBLE

FTC M0225

BT MULTICOMPONENT ADHESIVE [M0222]

## MULTICOMPONENT EXTRACT, CONCENTRATE OR ISOLATE

FTC C0159

BT EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL [C0228]

Al An extract, concentrate or isolate containing two or more of the following: carbohydrate, fat or oil, protein, or flavoring substance. An example would be 'bean curd', which contains approximately 16 g. of protein, 9 g. of fat and 4 g. of carbohydrate per 100 grams; on the other hand, 'sesame oil' is \*FAT OR OIL\* even though it is highly flavored.

# **MULTICOMPONENT MEAL (US CFR)**

FTC A0139

BT PREPARED FOOD PRODUCT (US CFR) [A0172]

UF compartmentalized dinner

UF dinner with components separated in serving containers

UF dinner, compartmentalized

UF food packs with separate components

UF heat and serve dinner UF multiple-course dinner

UF tv dinner

Al A multiple-component food product typically containing a protein source, a vegetable, and a potato, rice or cereal-based component packaged to be served after heating, either as separate items or courses or mixed as recipe components; see 21 CFR 102.26, 102.28 and 104.47 for nutritional quality guidelines.

# **MULTICONTAINER PACKAGE**

FTC M0208

BT CONTAINER OR WRAPPING BY FORM [M0195]

UF container or package, multiple

# MULTI-MINERAL SUPPLEMENT

FTC A1300

BT DIETARY SUPPLEMENT, MINERAL [A1299]

SN Currently not used in US classification of dietary supplements.

Al A multi-mineral supplement contains more than one mineral, e.g. calcium-magnesium supplement.

## multiple heat treatments

USE HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT [F0023]

## multiple-course dinner

USE MULTICOMPONENT MEAL (US CFR) [A0139]

# **MULTI-VITAMIN AND MULTI-MINERAL SUPPLEMENT**

FTC A1315

BT DIETARY SUPPLEMENT, MULTI-VITAMIN/MINERAL [A1314]

SN Currently not used in US classification of dietary supplements.

Al Defined as containing several vitamins and several minerals.

# MULTI-VITAMIN AND SINGLE MINERAL SUPPLEMENT

FTC A1323

BT DIETARY SUPPLEMENT, MULTI-VITAMIN/MINERAL [A1314]

SN Currently not used in US classification of dietary supplements.

Al Defined as containing several vitamins and one mineral.

#### **MULTI-VITAMIN SUPPLEMENT**

FTC A1303

BT DIETARY SUPPLEMENT, VITAMIN [A1302]

**SN** Currently not used in US classification of dietary supplements.

Al A multi-vitamin supplement contains more than one vitamin, e.g. vitamin B complex supplement.

## **MUNG BEAN**

FTC B1395

BT BEAN (VEGETABLE) [B1567]

UF golden gram bean
UF green gram bean
UF phaseolus aureus

Al <SCIFAM>Leguminosae (Fabaceae)

<SCINAM>Vigna radiata (L.) R. Wilczek [NETTOX]

<GRIN>312026 <MANSFELD>27370

### mungo bean

USE BLACK GRAM BEAN [B1588]

## munida gregaria

USE NEW ZEALAND LANGOSTINO [B3485]

## **MUNSON'S GRAPE**

FTC B4213

BT GRAPE, MUSCADINE [B2123]

UF vitis rotundifolia

Al <SCIFAM>Vitaceae [ITIS 28600]

<SCINAM>Vitis rotundifolia var. munsoniana (Simpson ex Munson) M.O. Moore [ITIS 531145] <SCINAM>Vitis rotundifolia var. munsoniana (J. Simpson ex Munson) M. O. Moore [GRIN 316284] <SCINAM>Vitis rotundifolia Michx. var. munsoniana (Simpson ex Munson) M.O. Moore [PLANTS VIROM]

## muraenesocidae

USE PIKE-CONGER FAMILY [B3818]

# muraenesox bagio

USE PIKE-CONGER [B2534]

# muraenesox cinereus

USE DAGGERTOOTH PIKE-CONGER [B3817]

## MURRAY COD

FTC B3369

BT TEMPERATE BASS FAMILIES [B1184]

UF goodoo UF greenfish

UF maccullochella peeli

AI <SCIFAM>Percichthyidae [ITIS 170315]

<SCINAM>Maccullochella peelii (Mitchell, 1838) [ITIS 641894]

<SCINAM>Maccullochella peelii mariensis Rowland, 1993 [Fishbase 2004 26479] <SCINAM>Maccullochella peelii peelii (Mitchell, 1838) [Fishbase 2004 10311]

<SCINAM>Maccullochella peelii (Mitchell 1839) [FAO ASFIS MCP]

<DICTON>The Murray Cod (Maccullochella peelii peelii) is a large and striking predatory freshwater fish of the Maccullochella genus and the Percichthyidae family. It is an important and charismatic part of Australia's vertebrate wildlife and is found in the Murray-Darling river system in Australia. The Murray Cod is the largest wholly freshwater fish in Australia, and one of the largest wholly freshwater fish in the world. Other common names for Murray Cod include Cod, Greenfish and Goodoo. (http://en.wikipedia.org/wiki/Murray\_cod)

## MURRAY KING CRAB

FTC B4137

BT KING CRAB FAMILY [B2209]

UF lithodes murrayi

AI <SCINAM>Lithodes murrayi Henderson 1888 [FAO ASFIS KCM] <SCINAM>Lithodes murrayi Henderson, 1888 [CEC 1993 1294]

<SCINAM>Lithodes murrayi [2010 FDA Seafood List]

#### musa acuminata, var. dwarf cavendish

USE DWARF BANANA [B1559]

#### musa cavendishii

USE DWARF BANANA [B1559]

#### musa chinensis

USE DWARF BANANA [B1559]

#### musa nana

USE DWARF BANANA [B1559]

## musa paradisiaca

USE PLANTAIN (MUSA) [B1439]

#### musa sapientum

USE FRENCH PLANTAIN [B1266]

## musa sapientum

USE PLANTAIN (MUSA) [B1439]

# musa spp.

USE BANANA [B4270]

# muscadine grape

USE GRAPE, MUSCADINE [B2123]

# muscadinia rotundifolia

USE GRAPE, MUSCADINE [B2123]

# muscat grape

USE GRAPE, MUSCAT [B1178]

# MUSCOVY DUCK

FTC B4368

BT DUCK [B1316]
UF barbary duck
UF cairina moschata

AI <SCIFAM>Anatidae [ITIS 174983]

<SCINAM>Cairina moschata (Linnaeus, 1758) [ITIS 175246]

The Muscovy Duck (\$i\$Cairina moschata\$/i\$) is a large duck native to Mexico, Central, and South America. Small wild and feral breeding populations have established themselves in the United States, particularly in the lower Rio Grande Valley of Texas, as well as in many other parts of North America, including southern Canada. Feral Muscovy Ducks have also been reported in parts of Europe.[http://en.wikipedia.org/wiki/Muscovy\_Duck]

# **MUSHROOM**

FTC B1467

BT BASIDIOMYCETE [B2035]

UF fungi

UF wild mushroom

## **MUSHROOM ADDED**

FTC H0166

BT VEGETABLE ADDED [H0212]

SN Used when mushroom is added at any level.

## **MUSHROOM DISH (EUROFIR)**

FTC A1335

BT VEGETABLE DISH (EUROFIR) [A0828]

#### **MUSK DEER**

FTC B1620

BT ANIMAL (MAMMAL) [B1134]

UF moschus spp.

Al <SCIFAM>Moschidae Gray, 1821 [ITIS 624921] <SCIGEN>Moschus Linnaeus, 1758 [ITIS 624950]

<SCIGEN>Moschus Linnaeus, 1758 [MSW3 14200186]

#### musk okra

USE MUSKMALLOW [B4284]

#### **MUSKELLUNGE**

FTC B1165

BT PIKE FAMILY [B1826]
UF esox masquinongy

AI <SCIFAM>Esocidae [ITIS 162137]

<SCINAM>Esox masquinongy Mitchill, 1824 [ITIS 162144] <SCINAM>Esox masquinongy Mitchill, 1824 [Fishbase 2004 2711]

<SCINAM>Esox masquinongy [2010 FDA Seafood List]

## MUSKMALLOW

FTC B4284

BT MALLOWS [B4282]
UF abelmoschus moschatus

UF abelmosk
UF annual hibiscus
UF musk okra

Al <SCIFAM>Malvaceae [ITIS 21608]

<SCINAM>Abelmoschus moschatus Medik. [ITIS 21772] <SCINAM>Abelmoschus moschatus Medik. [GRIN 623] <SCINAM>Abelmoschus moschatus Medik. [PLANTS ABMO] <SCINAM>Abelmoschus moschatus Medik. [DPNL 2003 7007]

Abelmoschus moschatus (Abelmosk, Ambreite seeds, Annual hibiscus, Bamia Moschata, Galu Gasturi, Muskdana, Musk mallow, Musk okra, Musk seeds, Ornamental okra, Rose mallow seeds, Tropical jewel hibiscus, Yorka okra; syn. Hibiscus abelmoschus L.) is an aromatic and medicinal plant in the Malvaceae family, which is native to India.[]

## MUSKMALLOW

FTC B4284

BT PLANT FOR MEDICINAL USE [B3359]

# MUSKMELON

FTC B2067

BT MELON [B1283] UF cucumis melo

AI <SCIFAM>Cucurbitaceae [ITIS 22337]

<SCINAM>Cucumis melo L. [ITIS 22362]

<SCINAM>Cucumis melo L. subsp. melo var. cantalupensis Naudin [GRIN 12566]

<SCINAM>Cucumis melo L. [PLANTS CUME]

<SCINAM>Cucumis melo L. ssp. melo [EuroFIR-NETTOX 2007 109] <SCINAM>Cucumis melo L. var. cantalupensis Naudin [DPNL 2003 9041] <SCINAM>Cucumis melo L. ssp. melo Cantaloupe Group [MANSFELD 3670]

Muskmelon (Cucumis melo) is a species of melon that has been developed into many cultivated varieties. These include smooth skinned varieties such as honeydew, crenshaw and casaba, and different netted cultivars (cantaloupe, Persian melon and Santa Claus or Christmas melon).[http://en.wikipedia.org/wiki/Muskmelon]

# MUSKMELON, CANTALOUPE GROUP

FTC B4224

BT MUSKMELON [B2067]

## **MUSKMELON, CROSSBRED VARIETIES**

FTC B4225

BT MUSKMELON [B2067]

## MUSKMELON, INODORUS GROUP

FTC B4223

BT MUSKMELON [B2067]

## **MUSKRAT**

FTC B1527

BT ANIMAL (MAMMAL) [B1134]

UF ondatra zibethicus

Al <SCIFAM>Muridae Illiger, 1815 [ITIS 180360]

<SCINAM>Ondatra zibethicus (Linnaeus, 1766) [ITIS 180318] <SCINAM>Ondatra zibethicus Linnaeus, 1766 [MSW3 13000330]

#### MUSSEL

FTC B1223

BT BIVALVE [B2113]

UF mytilidae

Al <SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451]

## **MUSTARD**

FTC B2069

BT LEAFY VEGETABLE [B1566]

UF brassica spp.
UF sinapis spp.

Al Mustards are several plant species in the genera \$i\$Brassica\$/i\$ and \$i\$Sinapis\$/i\$ whose small mustard seeds

are used as a spice and, by grinding and mixing them with water, vinegar or other liquids, are turned into the condiment known as mustard or prepared mustard. The seeds are also pressed to make mustard oil, and the

edible leaves can be eaten as mustard greens.[http://en.wikipedia.org/wiki/Mustard\_plant]

## **MUSTARD**

FTC B2069

BT OIL-PRODUCING PLANT [B1017]

# **MUSTARD**

FTC B2069

BT BRASSICA SPECIES [B3372]

## **MUSTARD**

FTC B2069

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

# **MUSTARD AND CRESS**

FTC B4301

BT MUSTARD [B2069]

## **MUSTARD AND CRESS**

FTC B4301

BT GARDEN CRESS [B2270]

# **MUSTARD AND PRODUCTS THEREOF**

FTC P0223

BT FOOD ALLERGEN LABELLING [P0213]

Al Regulated by Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 amending

Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.

# **MUSTARD CABBAGE**

FTC B2397

BT HEAD VEGETABLE [B1194]
UF chinese mustard cabbage

Al <SCINAM>Brassica rapa L. subsp. chinensis (L.) Hanelt [GRIN]

mustard spinach

USE BROWN MUSTARD [B1092]

mustard, black

USE BLACK MUSTARD [B1127]

mustard, brown

USE BROWN MUSTARD [B1092]

mustard, white or yellow

USE WHITE MUSTARD [B1148]

mustard, yellow

USE WHITE MUSTARD [B1148]

mustelus antarcticus

USE GUMMY SHARK [B3512]

mustelus asterias

USE STARRY SMOOTH-HOUND [B4104]

mustelus canis

USE DUSKY SMOOTH-HOUND [B2312]

mustelus lenticulatus

USE SPOTTED ESTUARY SMOOTH-HOUND [B3513]

mustelus mustelus

USE SMOOTH-HOUND [B3511]

mustelus schmitti

USE PATAGONIAN SMOOTH-HOUND [B4105]

mustelus spp.

USE SMOOTH-HOUND [B4109]

mutton (meat)

USE SHEEP [B1183]

**MUTTON SNAPPER** 

FTC B1802

BT SNAPPER [B1510]
UF lutjanus analis
UF snapper, mutton

Al <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus analis (Cuvier in Cuvier and Valenciennes, 1828) [ITIS 168849]

<SCINAM>Lutjanus analis (Cuvier, 1828) [Fishbase 2004 1403]<SCINAM>Lutjanus analis (Cuvier, 1828) [FAO ASFIS LJN]<SCINAM>Lutjanus analis [2010 FDA Seafood List]

muttonbird

USE SOOTY SHEARWATER [B4297]

mutunduru

USE GARCINIA [B2803]

mya arenaria

USE SOFTSHELL CLAM [B2356]

# **MYANMAR**

FTC R0295

BT ASIA, SOUTHEAST [R0348]

UF burma

SN US FDA 1995 Code: MM

## MYCOPLASMATALES USED AS FOOD SOURCE

FTC B2853

BT BACTERIA [B2846]

Al The Prokaryotes, 2d ed., 1992, v. II, p.1938.

# **MYCTEROPERCA**

FTC B4014

BT SEA BASS FAMILY [B1524]

UF mycteroperca spp.

Al <SCIFAM>Serranidae [ITIS 167674]

<SCIGEN>Mycteroperca Gill, 1862 [ITIS 167758]

# mycteroperca phenax

USE SCAMP [B2887]

## mycteroperca spp.

USE MYCTEROPERCA [B4014]

# mycteroperca venenosa

USE YELLOWFIN GROUPER [B2390]

## **MYLAR**

FTC N0026

BT POLYESTER [N0033]

Al Trade name of polyester used in the usa.

# myocastor coypus

USE NUTRIA [B2094]

# myrciaria cauliflora

USE JABOTICABA [B4266]

## myristica fragrans

USE NUTMEG [B1214]

myrrh

USE SWEET CICELY [B3430]

# MYRTLE-LEAF ORANGE

FTC B4218

BT CITRUS FAMILY [B1139]

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus myrtifolia Raf. [GRIN 10756] <SCINAM>Citrus myrtifolia Raf. [DPNL 2003 8700]

# mytilidae

USE MUSSEL [B1223]

# mytilus californianus

USE CALIFORNIA MUSSEL [B1046]

# mytilus chilensis

USE CHILEAN BLUE MUSSEL [B3653]

## mytilus crassitesta

USE KOREAN MUSSEL [B3654]

## mytilus desolationis

USE KERGUELEN MUSSEL [B3660]

## mytilus edulis

USE BLUE MUSSEL [B2875]

# mytilus galloprovincialis

MEDITERRANEAN MUSSEL [B3655]

# mytilus planulatus

**USE** AUSTRALIAN MUSSEL [B3656]

# mytilus platensis

**USE RIVER PLATA MUSSEL [B3657]** 

# mytilus smaragdinus

**USE** GREEN MUSSEL [B3658]

## mytilus trossulus

USE NORTHERN BLUE MUSSEL [B3659]

# myxobacteriales used as food source

USE CYTOPHAGALES USED AS FOOD SOURCE [B2851]

## N. FOOD CONTACT SURFACE

FTC N0010

BT LANGUAL THESAURUS ROOT [00000]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term. ΑI

The specific container or coating materials in direct contact with the food. Multiple values can be assigned. [FDA

CFSAN 1995]

# nabana

USE RUVO KALE [B3720]

# naga-kombu

USE KONBU [B2638]

## nagami kumquat

USE **OVAL KUMQUAT [B2774]** 

# **NAKED SOLE**

FTC B2288

вт FRESHWATER SOLE [B4044]

UF gymnachirus melas

<SCIFAM>Achiridae [ITIS 202070]

<SCINAM>Gymnachirus melas Nichols, 1916 [ITIS 172991] <SCINAM>Gymnachirus melas Nichols, 1916 [Fishbase 2004 4257] <SCINAM>Gymnachirus melas Nichols, 1916 [FAO ASFIS GHM] <SCINAM>Gymnachirus melas [2010 FDA Seafood List]

# **NALTA JUTE**

FTC

вт LEAFY VEGETABLE [B1566]

UF corchorus olitorius UF jew's mallow jute mallow UF UF jute, nalta UF molokhia

UF tossa jute

AI <SCIFAM>Tiliaceae [ITIS 21511]

<SCINAM>Corchorus olitorius L. [ITIS 21516] <SCINAM>Corchorus olitorius L. [GRIN 11458] <SCINAM>Corchorus olitorius L. [PLANTS COOL] <SCINAM>Corchorus olitorius L. [DPNL 2003 8823]

Jute is a long, soft, shiny vegetable fibre that can be spun into coarse, strong threads. It is produced from plants in the genus \$i\$Corchorus\$/i\$, which has been classified in the family \$i\$Tiliaceae\$/i\$, or more recently in \$i\$Malvaceae\$/i\$. However, it has been reclassified within the family \$i\$Sparrmanniaceae\$/i\$.

Jute is one of the most affordable natural fibres and is second only to cotton in amount produced and variety of uses of vegetable fibres.[http://en.wikipedia.org/wiki/Corchorus\_olitorius]

## nam gwa

USE JAPANESE SQUASH [B2523]

## **NAMEKO MUSHROOM**

FTC B4173

BT MUSHROOM [B1467] UF pholiota nameko

AI <SCINAM>Pholiota nameko (T. Itô) S. Ito & S. Imai, 1933 [INDEX FUNGORUM 272003]

#### **NAMIBIA**

FTC R0309

BT AFRICA, SOUTHERN [R0343]

UF south-west africaSN US FDA 1995 Code: NA

#### nanny goat

USE DOE (GOAT) [B2611]

## napa

USE CHINESE OR CELERY CABBAGE [B1051]

## napa cabbage

USE CHINESE OR CELERY CABBAGE [B1051]

## napoleonaea

USE BELWISIA [B2826]

## napoleonaea vogelii

USE BELWISIA [B2826]

# **NARANJILLA**

FTC B2062

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF lulo

UF quito orange UF solanum quitoense

AI <SCIFAM>Solanaceae [ITIS 30411]

<SCINAM>Solanum quitoense Lam. [ITIS 30475] <SCINAM>Solanum quitoense Lam. [GRIN 101253] <SCINAM>Solanum quitoense Lam. [PLANTS SOQU]

## naratake

USE HONEY MUSHROOM [B2735]

# narrow-barred king mackerel

USE NARROW-BARRED MACKEREL [B2935]

# NARROW-BARRED MACKEREL

FTC B2935

BT SEERFISH [B3973]

UF narrow-barred king mackerel

UF narrow-barred spanish mackerel
UF scomberomorus commerson
AI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus commerson (Lacepède, 1800) [ITIS 172441] <SCINAM>Scomberomorus commerson (Lacepède, 1800) [Fishbase 2004 121] <SCINAM>Scomberomorus commerson (Lacepède, 1800) [FAO ASFIS COM] <SCINAM>Scomberomorus commerson (Lacépède, 1802) [CEC 1993 977]

<SCINAM>Scomberomorus commerson [2010 FDA Seafood List]

## narrow-barred spanish mackerel

USE NARROW-BARRED MACKEREL [B2935]

# NARROWFRUIT CORNSALAD

FTC B4328

BT CORNSALAD [B4326] UF valerianella dentata

AI <SCIFAM>Valerianaceae [ITIS 35349]

<SCINAM>Valerianella dentata (L.) Pollich [ITIS 35390] <SCINAM>Valerianella dentata (L.) Pollich [GRIN 316856] <SCINAM>Valerianella dentata (L.) Pollich [PLANTS VADE3] <SCINAM>Valerianella dentata (L.) Pollich [DPNL 2003 13750]

### narrowleaf vetch

USE COMMON VETCH [B4373]

nashi

USE SAND PEAR [B1523]

## nashi pear

USE SAND PEAR [B1523]

# **NASSAU GROUPER**

FTC B4022

BT GROUPER [B1496]
UF epinephelus striatus

Al <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Epinephelus striatus (Bloch, 1792) [ITIS 167706] <SCINAM>Epinephelus striatus (Bloch, 1792) [Fishbase 2004 18] <SCINAM>Epinephelus striatus (Bloch, 1792) [FAO ASFIS GPN] <SCINAM>Epinephelus striatus (Bloch, 1792) [CEC 1993 574] <SCINAM>Epinephelus striatus [2010 FDA Seafood List]

## nasturtium

USE INDIAN CRESS [B2968]

# nasturtium officinale

USE WATERCRESS [B1492]

# NATAL ORANGE

FTC B2787

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF brehmia spinosa
UF elephant orange
UF kaffir orange
UF monkey ball
UF strychnos laxa
UF strychnos spinosa

Al <SCIFAM>Loganiaceae [ITIS 29911]

<SCINAM>Strychnos spinosa Lam. [ITIS 505393] <SCINAM>Strychnos spinosa Lam. [GRIN 35855] <SCINAM>Strychnos spinosa Lam. [PLANTS STSP8]

## **NATAL PLUM**

FTC B1482

BT CARISSA [B4267]
UF carissa macrocarpa

AI <SCIFAM>Apocynaceae Adans., nom. cons. [ITIS 30124] <SCINAM>Carissa macrocarpa (Ecklon) A. DC. [ITIS 501290] <SCINAM>Carissa macrocarpa (Eckl.) A. DC. [GRIN 9163] <SCINAM>Carissa macrocarpa (Eckl.) A. DC. [PLANTS CAMA37]

## **NATAL SPINY LOBSTER**

FTC B3611

BT PALINURID SPINY LOBSTER [B1075]

UF palinurus delagoae

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Palinurus delagoae Barnard, 1926 [ITIS 552964]
<SCINAM>Palinurus delagoae Barnard, 1926 [FAO ASFIS SLN]
<SCINAM>Palinurus delagoae Barnard, 1926 [CEC 1993 1252]
<SCINAM>Palinurus delagoae [2010 FDA Seafood List]

#### **NATAMYCIN**

FTC B3170

BT FOOD ADDITIVE [B2972]

UF E 235 UF INS 235

UF Natamycin (Pimaricin)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 235. Codex: INS 235.

# Natamycin (Pimaricin)

USE NATAMYCIN [B3170]

# NATAMYCIN ADDED

FTC H0595

BT FOOD ADDITIVE ADDED [H0399]

## native lime

USE AUSTRALIAN ROUND LIME [B4304]

# native littleneck

USE PACIFIC LITTLENECK CLAM [B1035]

# **NATIVE ROSELLA**

FTC B4303

BT MALLOWS [B4282]

UF abelmoschus moschatus subsp. tuberosus

Al <SCIFAM>Malvaceae [ITIS 21608]

<SCINAM>Abelmoschus moschatus subsp. tuberosus (Span.) Borss. Waalk. [GRIN 105540] \$i\$Abelmoschus moschatus\$/i\$ is a perennial species comprising two recognised subspecies. Subsp. \$i\$moschatus\$/i\$ occurs in India, parts of Asia and the Pacific Islands. There are also naturalised occurrences of subsp. \$i\$moschatus\$/i\$ in northern New South Wales. Subsp. \$i\$tuberosus\$/i\$ is found in northern Australia and in islands to the north. It is a delightful, soft, herbaceous trailing plant to 2 metres in diameter with soft hairy stems. It has an underground tuber and dies back to this tuber in the dry season, emerging again with the first substantial

rains of the wet season. It is a relative of the edible okra and tubers and foliage were a source of food for Aborigines.[http://anpsa.org.au/a-mos.html]

## **NATIVE ROSELLA**

FTC B4303

BT VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]

# **NATURAL CHEESE (US CFR)**

FTC A0187

ΑI

BT CHEESE OR CHEESE PRODUCT (US CFR) [A0115]

Cheese made from milk or milk components, such as cream, by the following process: (1) produce curd through coagulation of milk by bacterial action and/or enzymes and/or acidification and draining of whey. (2) For cured cheese only: cure the curd. Excludes products made through further processing, such as comminuting (see \*CHEESE PRODUCT\*).

### natural cheese rind

USE CHEESE RIND, NATURAL [Z0147]

#### natural fiber source

USE NATURALLY RICH IN FIBER CLAIM OR USE [P0076]

## **NATURAL POLYMER CONTAINER**

FTC M0320

BT CONTAINER OR WRAPPING BY MATERIAL [M0202]

## NATURAL SOURCE OF VITAMINS AND OR MINERALS

FTC P0204

BT SOURCE OF {NAME OF VITAMIN/S} AND/OR {NAME OF MINERAL/S} NUTRITION CLAIM [P0210]

A claim that a food is a natural source of vitamins and/or minerals, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least 15% of the recommended daily allowance specified in the Annex of Council Directive 90/496/EEC per 100 g or 100 ml.

# NATURAL TEXTILE CONTAINER

FTC M0409

BT TEXTILE OR FABRIC CONTAINER [M0157]

## NATURAL-BASED POLYMERS

FTC N0057

BT FOOD CONTACT SURFACE FROM NATURAL MATERIAL [N0050]

## NATURALLY CAFFEINE FREE CLAIM OR USE

FTC P0118

BT CAFFEINE FREE CLAIM OR USE [P0117]

UF no caffeine added claim or use

## NATURALLY DRIED

FTC J0141

BT HEAT DRIED [J0117]

UF field-dried UF sundried

Al Dried by natural heat, usually through exposure to the sun. Includes field-dried products such as grains and dry beans. These products are included also if they have been artificially dried to return them to normal dry state, e.g. grain that has been artificially dried after harvest.

## NATURALLY RICH IN FIBER CLAIM OR USE

FTC P0076

BT RICH IN FIBER CLAIM OR USE [P0075]

UF natural fiber source

## NATURALLY SODIUM-FREE FOOD

FTC P0088

BT SODIUM FREE FOOD [P0152]

#### nauclea latifolia

USE AFRICAN PEACH [B2784]

## **NAURU**

FTC R0318

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: NR

### **NAVY OR PEA BEAN**

FTC B1560

BT PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]

UF pea bean

UF phaseolus vulgaris

## **NEBRASKA**

FTC R0441

BT MIDWESTERN STATES [R0466]

SN US FDA 1995 Code: US31

#### neck meat, poultry

USE MEAT COLOR, UNDESIGNATED OR UNKNOWN [Z0003]

## **NECTARINE**

FTC B1436

BT STONE FRUIT [B1539]
UF prunus persica var. nucipersica

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus persica (L.) Batsch var. nucipersica (Suckow) C.K. Schneid. [PLANTS PRPEN]

<SCINAM>Prunus persica (L.) Batsch var. nucipersica (Suckow) C.K.Schneid. [EuroFIR-NETTOX 2007 525]

<SCINAM>Prunus persica (L.) Batsch var. nucipersica (Suckow) C.K.Schneid. [DPNL 2003 12290]

<SCINAM>Persica vulgaris var. nectarina (Aiton) Holub [MANSFELD 9406]

# **NEEDLEFISH**

FTC B1411

BT NEEDLEFISH FAMILY [B1887]

UF atlantic needlefish UF strongylura marina

AI <SCIFAM>Belonidae [ITIS 165551]

<SCINAM>Strongylura marina (Walbaum, 1792) [ITIS 165551] <SCINAM>Strongylura marina (Walbaum, 1792) [Fishbase 2004 974] <SCINAM>Strongylura marina (Walbaum, 1792) [FAO ASFIS NFA] <SCINAM>Strongylura marina (Walbaum, 1792) [CEC 1993 411]

# **NEEDLEFISH FAMILY**

FTC B1887

BT FISH, ATHERINIFORM [B1573]

UF belonidae

AI <SCIFAM>Belonidae [ITIS 165546] <SCIFAM>Belonidae [ITIS 165546] <SCIFAM>Belonidae [FAO ASFIS BEN] <SCIFAM>Belonidae [CEC 1993 410]

# needlefish, california

USE CALIFORNIA NEEDLEFISH [B1417]

# NEEM

FTC B2444

BT VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]

UF azadirachta indica

Al <SCIFAM>Meliaceae [ITIS 29008]

<SCINAM>Azadirachta indica Adr. Juss. [ITIS 29012] <SCINAM>Azadirachta indica A. Juss. [GRIN 6161] <SCINAM>Azadirachta indica A. Juss. [PLANTS AZIN2] <SCINAM>Azadirachta indica A. Juss. [DPNL 2003 7887]

# **NEET (FISH)**

FTC B2318

BT CICHLID FAMILY [B1831]
UF hypsophrys nematopus
UF neetroplus nematopus
UF poor man's tropheus

SN Renamed from NEAT (FISH), LanguaL 2009 (spelling mistake).

Al <SCIFAM>Cichlidae [ITIS 649174]

<SCINAM>Neetroplus nematopus Günther, 1867 [ITIS 649174]

<SCINAM>Neetroplus nematopus Günther, 1867 [Fishbase 2004 26816] <SCINAM>Neetroplus nematopus Günther, 1867 [FAO ASFIS NRN]

# neetroplus nematopus

USE NEET (FISH) [B2318]

## nelumbo nucifera

USE LOTUS [B1216]

# nemadactylus douglasii

USE PORAE [B4287]

## nemadactylus macropterus

USE TARAKIHI [B1910]

# nemapteryx nenga

USE SEA CATFISH [B2374]

# nematalosa come

USE WESTERN PACIFIC GIZZARD SHAD [B3861]

# nematalosa galatheae

USE GALATHEA GIZZARD SHAD [B3862]

## nematalosa nasus

USE BLOCH'S GIZZARD SHAD [B2370]

## nematalosa vlaminghi

USE WESTERN AUSTRALIAN GIZZARD SHAD [B2324]

# **NEMATODE INFESTATION**

FTC Z0245

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: NMIN

## neocarya macrophylla

USE GINGERBREAD PLUM [B2829]

# NEOGASTROPOD

FTC B1010

BT GASTROPOD [B2111]

UF neogastropoda

Al <SCIORD>Neogastropoda [ITIS 73228]

## neogastropoda

USE NEOGASTROPOD [B1010]

## neogobius

USE ROUND GOBY [B3934]

#### neogobius kessleri

USE BIGHEAD GOBY [B3935]

#### **NEOHESPERIDINE DC**

FTC B3171

BT FOOD ADDITIVE [B2972]

UF E 959 UF INS 959

UF Neohesperidine dihydrochalcone

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): sweetener.

Europe: E 959. Codex: INS 959.

## **NEOHESPERIDINE DC ADDED**

FTC H0596

BT FOOD ADDITIVE ADDED [H0399]

# Neohesperidine dihydrochalcone

USE NEOHESPERIDINE DC [B3171]

## neopenaeopsis paradoxus

USE DEEP-WATER ROSE SHRIMP [B3496]

## neophrynichthys angustus

USE PALE TOADFISH [B2915]

## **NEOTAME**

FTC B4439

BT FOOD ADDITIVE [B2972]

UF E 961 UF INS 961

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer, sweetener.

Europe: E 961. Codex: INS 961.

Neotame is an artificial sweetener made by NutraSweet that is between 7,000 and 13,000 times as sweet as sucrose (table sugar). Neotame was approved by the Food and Drug Administration (FDA) for general use in July 2002, and has now been approved by the EU to become a classified E number (E961), but it is not yet widely used in food products. Neotame also is approved for use in Australia and New Zealand. It is assigned the International Numbering System (INS) food additive code 961.[http://en.wikipedia.org/wiki/Neotame]

## neothunnus macropterus

USE YELLOWFIN TUNA [B1074]

#### neothunnus rarus

USE LONGTAIL TUNA [B1004]

#### neotragus spp.

USE ANTELOPE [B1481]

# NEOTROPICAL SILVERSIDE FAMILY

FTC B3819

BT FISH, ATHERINIFORM [B1573]

UF atherinopsidae
UF new world silversides

Al <SCIFAM>Atherinopsidae [ITIS 630579]

## NEPAL

FTC R0317

BT ASIA, CENTRAL [R0346]

SN US FDA 1995 Code: NP

# nepeta cataria

USE CATNIP [B2046]

# nephelium lappaceum

USE RAMBUTAN [B1629]

# nephelium litchi

USE LITCHI [B1212]

# nephelium longanum

USE LONGAN [B1628]

# nephelium mutabile

USE PULASAN [B3349]

## nephelium ramboutan-ake

USE PULASAN [B3349]

## nephropidae

USE CLAWED LOBSTER FAMILY [B1986]

# nephrops norvegicus

USE NORWAY LOBSTER [B1956]

## NEPTUNE LOBSTER

FTC B3596

BT DEEP SEA LOBSTER [B2232]
UF metanephrops neptunus

Al <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops neptunus (Bruce, 1965) [ITIS 552939] <SCINAM>Metanephrops neptunus (Bruce, 1965) [FAO ASFIS MFN]

## neptunea spp.

USE WHELK [B1633]

## neptunia prostrata

USE WATER MIMOSA [B2445]

nere

USE AFRICAN LOCUST BEAN [B2926]

## **NETHERLANDS**

FTC R0315

BT EUROPE, WESTERN [R0359]

UF holland

SN US FDA 1995 Code: NL

# **NETHERLANDS ANTILLES**

FTC R0107

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: AN

# nettastomatidae

USE DUCKBILL EEL FAMILY [B2533]

## nettastomatidae

**USE** EEL [B1278]

## **NETTLE**

FTC B1674

BT LEAFY VEGETABLE [B1566]

UF stinging nettle UF urtica spp.

AI <SCIFAM>Urticaceae [ITIS 19119]

<SCINAM>Urtica dioica L. [ITIS 19152] <SCINAM>Urtica dioica L. [GRIN 40944] <SCINAM>Urtica dioica L. [PLANTS URDI]

<SCINAM>Urtica dioica L. [EuroFIR-NETTOX 2007 288]

<SCINAM>Urtica dioica L. [DPNL 2003 13725]

<MANSFELD>7662

Stinging nettle or common nettle, \$i\$Urtica dioica\$/i\$, is a herbaceous perennial flowering plant, native to Europe, Asia, northern Africa, and North America, and is the best-known member of the nettle genus \$i\$Urtica\$/i\$. The plant has many hollow stinging hairs called trichomes on its leaves and stems, which act like hypodermic needles, injecting histamine and other chemicals that produce a stinging sensation when contacted by humans and other animals. The plant has a long history of use as a medicine and as a food

source.[http://en.wikipedia.org/wiki/Urtica\_dioica]

# **NEUROTOXIC SHELLFISH POISONING**

FTC Z0246

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: NSFP

# **NEUTRAL DISTILLED SPIRITS (US CFR)**

FTC A0120

BT DISTILLED SPIRITS (US CFR) [A0277]

UF alcohol or neutral spirits
UF neutral spirits or alcohol

Al Distilled spirits produced at or above 190 proof and, if bottled, bottled at not less than 80 proof (27 CFR 5.22(a)).

## neutral spirits or alcohol

USE NEUTRAL DISTILLED SPIRITS (US CFR) [A0120]

# **NEUTRAL ZONE**

FTC R0319

BT MIDDLE EAST [R0351]

SN US FDA 1995 Code: NT

# **NEUTRALIZING AGENT (CODEX)**

FTC A0431

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### **NEVADA**

FTC R0442

BT WESTERN STATES [R0471]

SN US FDA 1995 Code: US32

# nevada ephedra

USE NEVADA JOINTFIR [B2049]

## **NEVADA JOINTFIR**

FTC B2049

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF ephedra nevadensis
UF gray ephedra
UF mormon tea
UF nevada ephedra

## nevis island

USE SAINT KITTS AND NEVIS [R0272]

## **NEW BRUNSWICK**

FTC R0175

BT CANADA [R0171]

SN US FDA 1995 Code: CA04

# **NEW CALEDONIA**

FTC R0310

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: NC

# NEW CASTLE COUNTY

FTC R0486

BT DELAWARE [R0421]

SN US FDA 1995 Code: US10B

# new guinea

USE PAPUA NEW GUINEA [R0328]

# **NEW GUINEA CROCODILE**

FTC B3802

BT CROCODILE [B2441]
UF crocodylus novaeguineae

Al <SCIFAM>Crocodylidae [ITIS 174363]

<SCINAM>Crocodylus novaeguineae Schmidt, 1928 [ITIS 174363] <SCINAM>Crocodylus novaeguineae Schmidt, 1928 [FAO ASFIS CNG] <SCINAM>Crocodylus novaeguineae (Schmidt, 1928) [CEC 1993 1484]

# **NEW HAMPSHIRE**

FTC R0443

BT NORTHEASTERN STATES [R0467]

SN US FDA 1995 Code: US33

#### new hebrides

USE VANUATU [R0480]

## **NEW JERSEY**

FTC R0444

BT MIDDLE ATLANTIC STATES [R0465]

SN US FDA 1995 Code: US34

#### **NEW MEXICO**

FTC R0445

BT SOUTHWESTERN STATES [R0469]

SN US FDA 1995 Code: US35

## **NEW MEXICO RED PEPPER**

FTC B2558

BT HOT PEPPER [B1643]
UF chili de ristra pepper
UF pepper, new mexico red
UF wreath chili pepper

# new world silversides

USE NEOTROPICAL SILVERSIDE FAMILY [B3819]

## **NEW YORK**

FTC R0446

BT NORTHEASTERN STATES [R0467]

SN US FDA 1995 Code: US36

# **NEW ZEALAND**

FTC R0321

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: NZ

# **NEW ZEALAND BUTTERFISH**

FTC B4289

BT ODACIDAE [B4288]

UF butterfish
UF greenbone
UF odax pullus

Al <SCIFAM>Odacidae [ITIS 170797]

<SCINAM>Odax pullus (Forster in Bloch and Schneider, 1801) [ITIS 614973]

<SCINAM>Odax pullus (Forster, 1801) [Fishbase 2004 12840] <SCINAM>Odax pullus (Forster 1801) [FAO ASFIS OXP]

<SCINAM>Odax pullus [2010 FDA Seafood List]

The greenbone or butterfish, \$i\$Odax pullus\$/i\$, a cale of the genus \$i\$Odax\$/i\$, is found around New Zealand.[http://en.wikipedia.org/wiki/Greenbone]

# **NEW ZEALAND COCKLE**

FTC B3643

BT VENUS CLAM FAMILY [B2890]

UF austrovenus stutchburyi

Al <SCIFAM>Veneridae Rafinesque, 1815 [ITIS 81439]

<SCINAM>Chione stutchburyi (Wood 1828) [FAO ASFIS KNU]

<SCINAM>Austrovenus stutchburyi [2010 FDA Seafood List]

#### new zealand cod

USE BLUE COD [B2290]

## **NEW ZEALAND COMMERCIAL SCALLOP**

FTC B1946

BT SCALLOP [B1489]
UF pecten novaezelandiae

Al <SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611]

<SCINAM>Pecten novaezelandiae Reeve 1852 [FAO ASFIS SCZ]<SCINAM>Pecten novaezelandiae [2010 FDA Seafood List]<SCINAM>Pecten novaezelandiae Reeve, 1852 [CEC 1993 1350]

#### new zealand crab

USE NEW ZEALAND SPIDER CRAB [B2105]

## **NEW ZEALAND DREDGE OYSTER**

FTC B2690

BT OYSTER [B1224]
UF ostrea lutaria
UF tiostrea lutaria

Al <SCIFAM>Ostreidae Rafinesque, 1815 [ITIS 79866]

<SCINAM>Ostrea lutaria Hutton 1873 [FAO ASFIS DRY] <SCINAM>Ostrea lutaria Hutton, 1873 [CEC 1993 1339]

## **NEW ZEALAND GARFISH**

FTC B2911

BT HALFBEAK FAMILY [B2912]

**UF** hyporhamphus ihi

Al <SCIFAM>Hemiramphidae [ITIS 616686]

<SCINAM>Hyporhamphus ihi Phillipps, 1932 [ITIS 616686]

<SCINAM>Hyporhamphus ihi Phillipps, 1932 [Fishbase 2004 13135] <SCINAM>Hyporhamphus ihi Phillipps, 1932 [FAO ASFIS HYI]

# **NEW ZEALAND GREEN MUSSEL**

FTC B1963

BT MUSSEL [B1223]
UF green-lipped mussel
UF perna canaliculus

Al <SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451]

<SCINAM>Perna canaliculus (Gmelin 1791) [FAO ASFIS MUZ] <SCINAM>Perna canaliculus [2010 FDA Seafood List]

# **NEW ZEALAND LANGOSTINO**

FTC B3485

BT LANGOSTINO LOBSTER [B2486]

UF lobster krill
UF munida gregaria
UF red whalefeed
UF squat lobster

UF swarming squat lobster

Al <SCIFAM>Galatheidae Samouelle, 1819 [ITIS 97964]

<SCINAM>Munida gregaria (Fabricius, 1793) [WoRMS AphiaID: 392346]

<SCINAM>Munida gregaria (Fabricius 1793) [FAO ASFIS UDQ]

<SCINAM>Munida gregaria [2010 FDA Seafood List]

# **NEW ZEALAND LANTERNSHARK**

FTC B2910

BT LANTERN SHARK FAMILY [B3509]

UF baxters dogfish
UF etmopterus baxteri

Al <SCINAM>Etmopterus baxteri Garrick, 1957 [ITIS 160674]

<SCINAM>Etmopterus baxteri Garrick, 1957 [FISHBASE 54017]

#### **NEW ZEALAND LOBSTER**

**FTC** B3592

BT DEEP SEA LOBSTER [B2232] UF metanephrops challengeri

ΑI <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops challengeri (Balss, 1914) [ITIS 552935] <SCINAM>Metanephrops challengeri (Blass, 1914) [FAO ASFIS MEC] <SCINAM>Metanephrops challengeri [2010 FDA Seafood List]

# new zealand longfin eel

NEW ZEALAND LONG-FINNED EEL [B2672]

#### **NEW ZEALAND LONG-FINNED EEL**

**FTC** B2672

BT FRESHWATER EEL FAMILY [B2545]

UF anguilla dieffenbachii UF new zealand longfin eel

<SCIFAM>Anguillidae [ITIS 635476] ΑI

<SCINAM>Anguilla dieffenbachii Gray, 1842 [ITIS 635476] <SCINAM>Anguilla dieffenbachii Gray, 1842 [Fishbase 2004 11878] <SCINAM>Anguilla dieffenbachii Gray 1842 [FAO ASFIS AAQ] <SCINAM>Anguilla dieffenbachii [2010 FDA Seafood List]

# **NEW ZEALAND ROCK OYSTER**

**FTC** B1952

BT OYSTER [B1224] UF auckland oyster UF crassostrea glomerata UF saccostrea glomerata

<SCIFAM>Ostreidae Rafinesque, 1815 [ITIS 79866] ΑI

<SCINAM>Crassostrea glomerata [2010 FDA Seafood List] <SCINAM>Saccostrea glomerata (Gould, 1850) [FAO ASFIS KOL]

# **NEW ZEALAND SOLE**

FTC B2680

**RIGHTEYE FLOUNDER FAMILY [B1856]** BT

UF peltorhamphus novaezeelandiae

ΑI <SCIFAM>Rhombosoleidae [ITIS 615936]

<SCINAM>Peltorhamphus novaezeelandiae Günther, 1862 [ITIS 616113] <SCINAM>Peltorhamphus novaezeelandiae Günther, 1862 [Fishbase 2004 8849]

<SCINAM>Peltorhamphus novaezeelandiae [2010 FDA Seafood List]

## **NEW ZEALAND SPIDER CRAB**

SPIDER CRAB FAMILY [B2222]

jacquinotia edwardsii UF

UF maia UF maia

UF new zealand crab UF southern spider crab

<SCINAM>Jacquinotia edwardsii (Jacquinot, 1853) [FAO ASFIS JAJ] ΑI <SCINAM>Jacquinotia edwardsii (Jacquinot, 1853) [CEC 1993 1300]

<SCINAM>Jacquinotia edwardsii [2010 FDA Seafood List]

# **NEW ZEALAND SPINACH**

**FTC** B1732

вт LEAFY VEGETABLE [B1566] UF spinach, new zealand UF tetragonia expansa

<SCIFAM>Aizoaceae [ITIS 19897] ΑI

<SCINAM>Tetragonia tetragonioides (Pallas) Kuntze [ITIS 19938]

<SCINAM>Tetragonia tetragonoides (Pall.) Kuntze [GRIN 36385] <SCINAM>Tetragonia tetragonioides (Pall.) Kuntze [PLANTS TETE3] <MANSFELD>23031

## new zealand surf clam

USE TOHEROA WEDGE CLAM [B2684]

#### **NEW ZEALAND WEDGE CLAM**

B2261

BT CLAM [B1331]

UF paphies subtriangulatum UF paphies ventricosa

UF tuatua

<SCIFAM>Mesodesmatidae Gray, 1839 [ITIS 80993] ΑI

<SCINAM>Paphies subtriangulata [2010 FDA Seafood List] <SCINAM>Paphies ventricosa [2010 FDA Seafood List]

### **NEWFOUNDLAND**

**FTC** R0176

BT **CANADA** [R0171]

US FDA 1995 Code: CA05 SN

#### NIACIN

FTC. B3757

FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751] RT

<SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June ΑI

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

# NIACIN ADDED

FTC.

BT VITAMIN B ADDED [H0216]

Used when niacin is added at any level. Always use this term for enriched flour or rice, enriched bakery products,

and enriched macaroni or noodle products. (21 CFR 137. 610(a), 21 CFR 136.115(a)(1), and others)

# **NICARAGUA**

**FTC** R0314

BT CENTRAL AMERICA [R0354]

US FDA 1995 Code: NI

# **NICOTINAMIDE**

FTC B3773

BT NIACIN [B3757]

<SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June ΑI

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

## NICOTINIC ACID

**FTC** B3772

BT NIACIN [B3757]

<SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

## nigella sativa

USE CUMIN, BLACK [B1176]

## NIGER

**FTC** R0311

вт AFRICA, WESTERN [R0344] SN US FDA 1995 Code: NE

# **NIGER (PLANT)**

FTC B2066

BT OIL-PRODUCING PLANT [B1017]

UF guizotia abyssinica

UF ramtilla

#### **NIGERIA**

FTC R0313

BT AFRICA, WESTERN [R0344]

SN US FDA 1995 Code: NG

## nigerian ebony

USE AFRICAN EBONY [B2818]

## **NIGHT SHARK**

FTC B3528

BT GREY SHARKS [B3526]
UF carcharhinus signatus

Al <SCIFAM>Carcharhinidae Jordan and Evermann, 1896 [ITIS 160178]

<SCINAM>Carcharhinus signatus (Poey, 1868) [ITIS 160413]
<SCINAM>Carcharhinus signatus (Poey, 1868) [Fishbase 2004 883]
<SCINAM>Carcharhinus signatus (Poey, 1868) [FAO ASFIS CCS]
<SCINAM>Carcharhinus signatus [2010 FDA Seafood List]

#### night snapper

USE QUEEN SNAPPER [B2151]

# **NILE CROCODILE**

FTC B3804

BT CROCODILE [B2441]
UF crocodylus niloticus

Al <SCIFAM>Crocodylidae [ITIS 202200]

<SCINAM>Crocodylus niloticus Laurenti, 1768 [ITIS 202200] <SCINAM>Crocodylus niloticus Laurenti, 1768 [FAO ASFIS CRI]

# **NILE PERCH**

FTC B1935

BT SNOOK FAMILY [B1824]
UF lake victoria perch
UF lates niloticus

Al <SCIFAM>Centropomidae [ITIS 167642]

SCINAM>Lates niloticus (Linnaeus, 1758) [ITIS 167670]
 SCINAM>Lates niloticus (Linnaeus, 1758) [Fishbase 2004 347]
 SCINAM>Lates niloticus (Linnaeus, 1758) [FAO ASFIS NIP]
 SCINAM>Lates niloticus (Linnaeus, 1758) [CEC 1993 558]
 SCINAM>Lates niloticus [2010 FDA Seafood List]

# **NILE TILAPIA**

FTC B1834

BT CICHLID FAMILY [B1831]
UF oreochromis niloticus
UF tilapia nilotica
UF tilapia, nile

AI <SCIFAM>Cichlidae [ITIS 169770]

<SCINAM>Oreochromis niloticus (Linnaeus, 1758) [ITIS 553310]

<SCINAM>Oreochromis niloticus niloticus (Linnaeus, 1758) [Fishbase 2004 2]

<SCINAM>Oreochromis niloticus Trewavas 1983 [FAO ASFIS TLN] <SCINAM>Oreochromis niloticus (Linnaeus, 1758) [CEC 1993 824] <SCINAM>Oreochromis niloticus [2010 FDA Seafood List]

<SCINAM>Oreochromis niloticus [FDA RFE 2010 47]

#### **NILE TWAITE SHAD**

FTC B3865

BT TWAITE SHAD [B3864]
UF alosa fallax nilotica

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Alosa fallax nilotica (Geoffroy Saint-Hilaire, 1809) [Fishbase 2004 58433]

<SCINAM>Alosa fallax nilotica (Lacépède, 1803) [CEC 1993 155]

#### NISIN

FTC B3172

BT FOOD ADDITIVE [B2972]

UF E 234 UF INS 234

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 234. Codex: INS 234.

## NISIN ADDED

FTC H0597

BT FOOD ADDITIVE ADDED [H0399]

## nispero tree

USE SAPODILLA [B1693]

## **NITROGEN**

FTC B3173

BT FOOD ADDITIVE [B2972]

UF E 941 UF INS 941

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): packaging gas, propellant.

Europe: E 941. Codex: INS 941.

# NITROGEN ADDED

FTC H0598

BT FOOD ADDITIVE ADDED [H0399]

## **NITROUS OXIDE**

FTC B3174

BT FOOD ADDITIVE [B2972]

UF E 942 UF INS 942

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant, foaming agent, packaging gas, propellant.

Europe: E 942. Codex: INS 942.

#### **NITROUS OXIDE ADDED**

FTC H0599

BT FOOD ADDITIVE ADDED [H0399]

NIUE

FTC R0320

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: NU

# NO ANIMAL FAT ADDED CLAIM OR USE

FTC P0072

BT SATURATED FAT-RELATED CLAIM OR USE [P0071]

# NO ARTIFICIAL ADDITIVES CLAIM OR USE

FTC P0108

BT ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]

## NO ARTIFICIAL COLORS CLAIM OR USE

FTC P0097

BT ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]

# NO ARTIFICIAL COLORS CLAIM OR USE

FTC P0097

BT COLOR-RELATED CLAIM OR USE [P0096]

# NO ARTIFICIAL FLAVORS CLAIM OR USE

FTC P0100

BT FLAVOR- OR TASTE-RELATED CLAIM OR USE [P0099]

UF all natural flavors claim or use

# NO ARTIFICIAL FLAVORS CLAIM OR USE

FTC P0100

BT ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]

# NO ARTIFICIAL INGREDIENTS CLAIM OR USE

FTC P0107

BT ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]

UF all natural claim or use

## NO ARTIFICIAL PRESERVATIVES CLAIM OR USE

FTC P0113

NO PRESERVATIVES CLAIM OR USE [P0114]

## NO ARTIFICIAL PRESERVATIVES CLAIM OR USE

FTC P0113

BT ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]

## NO ARTIFICIAL SWEETENERS CLAIM OR USE

FTC P0104

BT SWEETENER-RELATED CLAIM OR USE [P0103]

## NO ARTIFICIAL SWEETENERS CLAIM OR USE

FTC P0104

BT ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]

# **NO BEEF ADDED**

FTC P0201

BT OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]

SN Denotes a product that contains no beef or beef-products. Beef is considered to be a taboo foodproduct by some religions most notable Hinduism, Boedism and Jainism.

### no caffeine added claim or use

USE NATURALLY CAFFEINE FREE CLAIM OR USE [P0118]

## no caffeine claim or use

USE CAFFEINE FREE CLAIM OR USE [P0117]

## no cholesterol food

USE CHOLESTEROL FREE FOOD [P0042]

# no coconut oil added claim or use

USE NO TROPICAL OILS ADDED CLAIM OR USE [P0073]

# NO COLOR ADDED CLAIM OR USE

FTC P0098

BT COLOR-RELATED CLAIM OR USE [P0096]

## NO CONTAINER OR WRAPPING USED

FTC M0003

BT M. CONTAINER OR WRAPPING [M0100]

N Used when the food product is not packaged in a container or wrapping. includes products that are coated with a thin layer of wax, e.g., fruits or vegetables, but are not further packaged.

## NO FAT ADDED CLAIM OR USE

FTC P0070

NO OR REDUCED FAT CLAIM OR USE [P0069]

# no fat food

USE FAT FREE FOOD [P0054]

# NO FLAVOR ADDED CLAIM OR USE

FTC P0102

BT FLAVOR- OR TASTE-RELATED CLAIM OR USE [P0099]

# NO FOOD CONTACT SURFACE PRESENT

FTC N0003

BT N. FOOD CONTACT SURFACE [N0010]

SN Used when the product is neither packed nor coated with a protective coating.

#### no mineral or vitamin added claim or use

USE NO VITAMIN OR MINERAL ADDED CLAIM OR USE [P0173]

## NO MODIFIED FOOD STARCH ADDED CLAIM OR USE

FTC P0093

BT STARCH-RELATED CLAIM OR USE [P0092]

## NO MSG ADDED CLAIM OR USE

FTC P0116

BT OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]

## NO NITRITE/NITRATE ADDED CLAIM OR USE

FTC P0111

BT ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]

# NO NITRITE/NITRATE ADDED CLAIM OR USE

FTC P0111

BT PRESERVATIVE-RELATED CLAIM OR USE [P0110]

# no or reduced calories claim or use

USE NO OR REDUCED ENERGY CLAIM OR USE [P0066]

## NO OR REDUCED CHOLESTEROL CLAIM OR USE

FTC P0149

BT CHOLESTEROL SPECIAL CLAIM OR USE [P0041]

UF reduced or no cholesterol claim or use

#### NO OR REDUCED ENERGY CLAIM OR USE

FTC P0066

BT ENERGY SPECIAL CLAIM OR USE [P0045]

UF no or reduced calories claim or use
UF reduced or no calories claim or use
UF reduced or no energy claim or use

SN Renamed from \*NO OR REDUCED CALORIES CLAIM OR USE\* [Langual 2008].

# NO OR REDUCED FAT CLAIM OR USE

FTC P0069

BT FAT SPECIAL CLAIM OR USE [P0017]

UF reduced or no fat claim or use

## NO OR REDUCED SALT OR SODIUM CLAIM OR USE

FTC P0077

BT SALT OR SODIUM SPECIAL CLAIM OR USE [P0047]

UF less salt added claim or use

UF reduced or no salt or sodium claim or use

# NO OR REDUCED SUGAR CLAIM OR USE

FTC P0090

BT SUGARS SPECIAL CLAIM OR USE [P0061]

UF reduced or no sugar label claim

# NO PACKING MEDIUM USED

FTC K0003

BT K. PACKING MEDIUM [K0020]

UF packed in air

**UF** packing medium not used (or packed in air)

UF self-pack

SN Used when the product is not packed (a hand of bananas), is packed in air (bread in a plastic bag) or is the only

product in container apart from an eventual head space (e.g. a canned condensed soup). If the product is packed

in a gas other than air (e.g., applesauce packed with nitrogen in the head space) use \*PACKED IN GAS OTHER THAN AIR\*.

## NO PALM OIL ADDED CLAIM OR USE

FTC P0074

BT SATURATED FAT-RELATED CLAIM OR USE [P0071]

## no pesticides claim or use

USE ORGANIC FOOD CLAIM OR USE [P0128]

### **NO PORK ADDED**

FTC P0200

BT OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]

**SN** Denotes a product that contains no pork meat.

## NO PRESERVATION METHOD USED

FTC J0003

BT J. PRESERVATION METHOD [J0107]

SN Used when a food product is not treated to prevent or retard microbial or enzymatic spoilage. Note: wax coating is considered packaging and not preservation.

## NO PRESERVATIVES CLAIM OR USE

FTC P0114

BT PRESERVATIVE-RELATED CLAIM OR USE [P0110]

#### NO SALT ADDED CLAIM OR USE

FTC P0078

NO OR REDUCED SALT OR SODIUM CLAIM OR USE [P0077]

UF unsalted claim or use

No salt added and 'unsalted' must meet conditions of use and must declare 'this is not a sodium free food' on the information panel if the food is not 'sodium free'. (28 Federal Register 2302, January 6, 1993).

# NO SAUSAGE CASING

FTC Z0096

BT TYPE OF SAUSAGE CASING [Z0092]

## NO STARCH ADDED CLAIM OR USE

FTC P0094

BT STARCH-RELATED CLAIM OR USE [P0092]

## NO SUGARS ADDED CLAIM OR USE

FTC P0091

NO OR REDUCED SUGAR CLAIM OR USE [P0090]

Al A claim stating that sugars have not been added to a

A claim stating that sugars have not been added to a food, and any claim likely to have the same meaning for the consumer, may only be made where the product does not contain any added mono- or disaccharides or any other food used for its sweetening properties. If sugars are naturally present in the food, the following indication should also appear on the label: 'CONTAINS NATURALLY OCCURRING SUGARS' [REGULATION (EC) No 1924/2006 Corrigendum].

No added sugars and 'without added sugars' are allowed if no sugar or sugar containing ingredient is added during processing. (28 Federal Register 2302, January 6, 1993)

# NO SULFITE ADDED CLAIM OR USE

FTC P0112

BT PRESERVATIVE-RELATED CLAIM OR USE [P0110]

# NO SULFITE ADDED CLAIM OR USE

FTC P0112

BT ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]

### **NO TREATMENT APPLIED**

FTC H0003

BT H. TREATMENT APPLIED [H0111]

SN Used when none of the treatments listed and defined in this factor pertain to the food product.

#### NO TROPICAL OILS ADDED CLAIM OR USE

FTC P0073

BT SATURATED FAT-RELATED CLAIM OR USE [P0071]

UF no coconut oil added claim or use

## NO VITAMIN OR MINERAL ADDED CLAIM OR USE

FTC P0173

BT VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

UF no mineral or vitamin added claim or use

## NO WATER ADDED CLAIM OR USE

FTC P0167

BT PROCESSING-RELATED CLAIM OR USE [P0119]

## **NOAHS ARK**

FTC B3548

BT ARKSHELLS [B2432]

UF arca noae

Al <SCINAM>Arca noae Linnaeus, 1758 [FAO ASFIS RKQ]

<SCINAM>Arca noae [2010 FDA Seafood List]

# **NOBLE CRAYFISH**

FTC B3453

BT EUROPEAN CRAYFISH FAMILY [B4139]

UF astacus astacus
UF braod-fingered crayfish
UF european crayfish

Al <SCIFAM>Astacidae Latreille, 1802 [ITIS 97324]

<SCINAM>Astacus astacus (Linnaeus, 1758) [ITIS 97333] <SCINAM>Astacus astacus (Linnaeus, 1758) [FAO ASFIS AAS] <SCINAM>Astacus astacus (Linnaeus, 1758) [CEC 1993 1263]

Astacus astacus, the European crayfish, noble crayfish or broad-fingered crayfish, is the most common species of crayfish in Europe. Like other crayfish, The European crayfish is restricted to freshwater, living only in unpolluted streams, rivers and lakes. It is found from France throughout central Europe, to the Balkan peninsula, and north as far as parts of the British Isles, Scandinavia, and the western parts of the former Soviet Union.

Astacus astacus is susceptible to the crayfish plague carried by the invasive American species Pacifastacus leniusculus, and is therefore listed as "vulnerable" by the IUCN Red List of Threatened Species. Citation: Sket, B. 1996. Astacus astacus. In: IUCN 2006. 2006 IUCN Red List of Threatened Species. <www.iucnredlist.org>.

Downloaded on 26 January 2007.

[http://en.wikipedia.org/wiki/Astacus\_astacus]

# noix juglans cinerea

USE BUTTERNUT [B1453]

# NON ALCOHOLIC BEVERAGE (EUROFIR)

FTC A0842

BT BEVERAGE (NON-MILK) (EUROFIR) [A0840]
RT NONALCOHOLIC BEVERAGE (US CFR) [A0112]
RT 19 NON-ALCOHOLIC BEVERAGES (EFG) [A0709]

RT 50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912]

Al Beverage containing no more than 0.5% alcohol; it may be flavoured, sweetened or carbonated; includes soft drinks and steeped beverages; excludes milk in all forms, fruit juices and vegetable juices.

## **NONALCOHOLIC BEVERAGE (US CFR)**

FTC A0112

BT BEVERAGE (US CFR) [A0229]

RT NON ALCOHOLIC BEVERAGE (EUROFIR) [A0842]

RT 50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912]

UF malt beverage, nonalcoholic

Al Beverage containing no more than 0.5% alcohol; it may be flavored, sweetened or carbonated; includes soft drinks and steeped beverages; excludes milk in all forms, fruit juices, diluted fruit juices and vegetable juices.

### NONCARBONATED CLAIM OR USE

FTC P0169

BT FLAVOR- OR TASTE-RELATED CLAIM OR USE [P0099]

### **NONCERTIFIED COLOR ADDED**

FTC H0106

BT COLOR ADDED [H0150]

SN Used when a color is added that is exempt from certification and considered safe for use.

### **NON-CHEWABLE TABLET**

FTC E0157

BT TABLET [E0155]

### NON-CHOCOLATE CONFECTIONERY OR OTHER SUGAR PRODUCT (EUROFIR)

FTC A0838

BT SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835]

RT CANDY (US CFR) [A0204]

RT CONFECTIONARY (CIAA) [A0456]

RT 08 SUGAR PRODUCTS, EXCLUDING CHOCOLATE (EFG) [A0698]

RT 10000047 - SUGAR CANDY/SUGAR CANDY SUBSTITUTES CONFECTIONERY (GS1 GPC) [A0980]

Al Some examples are boiled sweet, gum sweet, nougat, turkish delight, chewing gum, marzipan, candied fruit.

## nondairy dessert, frozen

USE FROZEN NONDAIRY DESSERT (US CFR) [A0206]

## nonfat food

USE FAT FREE FOOD [P0054]

noni

USE INDIAN MULBERRY [B3470]

## NONMEAT PART OF ANIMAL

FTC C0122

BT ANIMAL BODY OR BODY PART [C0127]

\*BLOOD\* AND \*INK, AQUATIC ANIMAL\* are listed under organ meat.

Al Bone, feathers, shell, skin or trim fat.

# NONNUTRITIVE SWEETENER (US CFR)

FTC A0142

BT SWEETENER (US CFR) [A0237]

**UF** sweetener, nonnutritive

Al Substance having less than 2% of the caloric value of sucrose per equivalent unit of sweetening capacity. For example, the amount of such substance having the sweetening capacity of 1 teaspoon of sucrose would have no more than 0.4 calories (21 CFR 170.3(o)(19)).

# NONNUTRITIVE SWEETENER ADDED

FTC H0108

BT SWEETENER ADDED [H0202]
UF artificial sweetener added

SN Used when a nonnutritive sweetener is added at any level.

### nonodonta turbinata

USE TOP SHELL [B2321]

## **NONSTANDARDIZED DRESSING (US CFR)**

FTC A0136

BT DRESSING FOR FOOD (US CFR) [A0276]

Al Dressing for which no standards of identity are specified in the CFR.

#### **NORFOLK ISLAND**

FTC R0312

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: NF

nori

USE LAVER [B1745]

### normandy cress

USE LAND CRESS [B2873]

## north africa

USE AFRICA, NORTHERN [R0342]

### **NORTH AMERICA**

FTC R0362

BT CONTINENTS, REGIONS AND COUNTRIES [R0509]

SN US FDA 1995 Code: QT

## NORTH AMERICA - INLAND WATERS (FAO MAJOR FISHING AREAS 02)

FTC R0126

BT INLAND WATERS [R0512]

SN US FDA 1995 Code: AA02: \*NORTH AMERICAN CONTINENTAL FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Areas 02 [ftp://ftp.fao.org/fi/maps/fig\_h1\_2.gif].

### **NORTH AMERICAN CANTALOUPE**

FTC B4222

BT TRUE MUSKMELON [B4221]

Al The North American cantaloupe, common in the United States, Mexico, and in some parts of Canada, has a netlike (or reticulated) skin covering. It is a round melon with firm, orange, moderately sweet flesh and a thin, reticulated, light-brown rind. Varieties with redder and yellower flesh exist but are not common in the U.S. market.[http://en.wikipedia.org/wiki/Cantaloupe]

## **NORTH CAROLINA**

FTC R0447

BT SOUTHEASTERN STATES [R0468]

SN US FDA 1995 Code: US37

## NORTH DAKOTA

FTC R0448

BT MIDWESTERN STATES [R0466]

SN US FDA 1995 Code: US38

## north korea

USE KOREA, DEMOCRATIC PEOPLE'S REPUBLIC OF [R0273]

# north pacific anchovy

USE NORTHERN ANCHOVY [B1855]

### NORTH PACIFIC HAKE

FTC B3895

BT HAKE [B3878]
UF merluccius productus

Al <SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789]

<SCINAM>Merluccius productus (Ayres, 1855) [ITIS 164792] <SCINAM>Merluccius productus (Ayres, 1855) [Fishbase 2004 326] <SCINAM>Merluccius productus (Ayres 1855) [FAO ASFIS NHA] <SCINAM>Merluccius productus (Ayres, 1855) [CEC 1993 484] <SCINAM>Merluccius productus [2010 FDA Seafood List]

#### northeast asia

USE ASIA, NORTHEAST [R0347]

### **NORTHEASTERN STATES**

FTC R0467

BT UNITED STATES [R0413]

SN US FDA 1995 Code: US62

## **NORTHERN ANCHOVY**

FTC B1855

BT ANCHOVY FAMILY [B1854]

UF anchovy, northern
UF californian anchoveta
UF engraulis mordax
UF north pacific anchovy

AI <SCIFAM>Engraulidae [ITIS 553173]

<SCINAM>Engraulis mordax Girard, 1854 [ITIS 161828]
<SCINAM>Engraulis mordax Girard, 1854 [Fishbase 2004 1664]
<SCINAM>Engraulis mordax Girard, 1854 [FAO ASFIS NPA]
<SCINAM>Engraulis mordax Girard, 1856 [CEC 1993 217]

<SCINAM>Engraulis mordax [2010 FDA Seafood List]

### northern angelshark

USE PACIFIC ANGEL SHARK [B3521]

### NORTHERN BLUE MUSSEL

FTC B3659

BT MUSSEL [B1223]
UF foolish mussel
UF mytilus trossulus

AI <SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451] <SCINAM>Mytilus trossulus Gould, 1850 [ITIS 567928] <SCINAM>Mytilus trossulus Gould, 1850 [FAO ASFIS YUS]

## northern bluefin tuna

USE LONGTAIL TUNA [B1004]

## **NORTHERN BOBWHITE**

FTC B4364

BT QUAIL [B1346]
UF bobwhite quail
UF colinus virginianus
UF virginia quail

Al <SCIFAM>Odontophoridae [ITIS 553439]

<SCINAM>Colinus virginianus (Linnaeus, 1758) [ITIS 175863]

The Northern Bobwhite, Virginia Quail or (in its home range) Bobwhite Quail (\$i\$Colinus virginianus\$/i\$) is a ground-dwelling bird native to the United States, Mexico, and the Caribbean. It is a member of the group of species known as New World quails (\$i\$Odontophoridae\$/i\$). They were initially placed with the Old World quails in the pheasant family (\$i\$Phasianidae\$/i\$), but are not particularly closely related. The name "bobwhite" derives from its characteristic whistling call.[http://en.wikipedia.org/wiki/Bobwhite\_Quail]

## northern cranberry

USE COMMON CRANBERRY [B2969]

#### northern flounder

USE PLAICE [B2570]

#### northern harvestfish

USE HARVESTFISH [B2286]

### **NORTHERN HORSE MUSSEL**

FTC B1037

BT MUSSEL [B1223] UF modiolus modiolus

Al <SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451]

<SCINAM>Modiolus modiolus (Linnaeus, 1758) [ITIS 79501] <SCINAM>Modiolus modiolus (Linnaeus, 1758) [FAO ASFIS DJO]

<SCINAM>Modiolus modiolus [2010 FDA Seafood List]

### **NORTHERN KINGFISH**

FTC B3903

BT KINGFISH [B2198]
UF menticirrhus saxatilis

AI <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Menticirrhus saxatilis (Bloch and Schneider, 1801) [ITIS 169276]
<SCINAM>Menticirrhus saxatilis (Bloch & Schneider, 1801) [Fishbase 2004 410]
<SCINAM>Menticirrhus saxatilis (Bloch & Schneider 1801) [FAO ASFIS KGF]
<SCINAM>Menticirrhus saxatilis (Bloch and Schneider, 1801) [CEC 1993 726]

<SCINAM>Menticirrhus saxatilis [2010 FDA Seafood List]

## **NORTHERN KRILL**

FTC B3580
BT KRILL [B2844]
UF euphausia vallentini

Al <SCIFAM>Euphausiidae Dana, 1852 [ITIS 95500]

<SCINAM>Euphausia vallentini Stebbing, 1900 [ITIS 95515] <SCINAM>Euphausia vallentini Stebbing, 1900 [FAO ASFIS KRV]

## NORTHERN LEMON ROCK CRAB

FTC B3565

BT ROCK CRAB FAMILY [B2351]

UF cancer johngarthi

Al <SCINAM>Cancer johngarthi Carvacho, 1989 [FAO ASFIS KKJ]

### northern lobster

USE AMERICAN LOBSTER [B1949]

### **NORTHERN MARIANA ISLANDS**

FTC R0298

BT PACIFIC OCEAN ISLANDS [R0363]

UF marianas islands SN US FDA 1995 Code: MP

## **NORTHERN MOUNTAIN CRANBERRY**

FTC B3718

BT LINGONBERRY (COWBERRY) [B1019]
UF vaccinium vitis-idaea ssp. minus

SCIFAM>Ericaceae [ITIS 23463]

<SCIFAM>Vaccinium vitis-idaea ssp. minus (Lodd.) Hultén [ITIS 524790]

## **NORTHERN PIKE**

FTC B1143

BT PIKE FAMILY [B1826]

UF esox lucius

<SCIFAM>Esocidae [ITIS 162137] ΑI

<SCINAM>Esox lucius Linnaeus, 1758 [ITIS 162139] <SCINAM>Esox lucius Linnaeus, 1758 [Fishbase 2004 258] <SCINAM>Esox lucius Linnaeus, 1758 [FAO ASFIS FPI] <SCINAM>Esox lucius Linnaeus, 1758 [CEC 1993 282] <SCINAM>Esox lucius [2010 FDA Seafood List]

### NORTHERN PINK SHRIMP

FTC B2580

ΑI

PENAEID SHRIMP FAMILY [B1081] BT

UF farfantepenaeus duorarum

UF penaeus duorarum UF

shrimp, pink

<SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Farfantepenaeus duorarum (Burkenroad, 1939) [ITIS 551574] <SCINAM>Farfantepenaeus duorarum [2010 FDA Seafood List] <SCINAM>Penaeus duorarum Burkenroad, 1939 [FAO ASFIS APS] <SCINAM>Penaeus duorarum Burkenroad, 1939 [CEC 1993 1204]

### **NORTHERN PUFFER**

**FTC** B2239

BT PUFFER [B2394] UF sea squab

UF sphoeroides maculatus

<SCIFAM>Tetraodontidae [ITIS 173283]

<SCINAM>Sphoeroides maculatus (Bloch and Schneider, 1801) [ITIS 173290] <SCINAM>Sphoeroides maculatus (Bloch & Schneider, 1801) [Fishbase 2004 1181] <SCINAM>Sphoeroides maculatus (Bloch & Schneider, 1801) [FAO ASFIS PUF] <SCINAM>Sphoeroides maculatus (Bloch and Schneider, 1801) [CEC 1993 1171]

<SCINAM>Sphoeroides maculatus [2010 FDA Seafood List] <SCINAM>Sphoeroides maculatus [FDA RFE 2010 84]

## **NORTHERN QUAHOG**

FTC B1068

BT QUAHOG [B2501] UF cherrystone clam UF clam, cherrystone

UF hardshell UF littleneck

UF mercenaria mercenaria UF venus mercenaria

<SCINAM>Mercenaria mercenaria (Linnaeus, 1758) [ITIS 81496] ΔΙ <SCINAM>Mercenaria mercenaria (Linnaeus 1758) [FAO ASFIS CLH] <SCINAM>Mercenaria mercenaria (Linnaeus, 1758) [CEC 1380]

# NORTHERN SAND LANCE

FTC B4006

вт SAND LANCE [B1354] UF ammodytes dubius

<SCIFAM>Ammodytidae [ITIS 171670] ΑI

<SCINAM>Ammodytes dubius Reinhardt, 1837 [ITIS 171674] <SCINAM>Ammodytes dubius Reinhardt, 1837 [Fishbase 2004 3821] <SCINAM>Ammodytes dubius Reinhardt, 1838 [CEC 1993 922] <SCINAM>Ammodytes dubius [2010 FDA Seafood List]

## NORTHERN SHORTFIN SQUID

**FTC** B3696

BT FLYING SQUID [B3693]

UF illex illecebrosus

<SCIFAM>Ommastrephidae Steenstrup, 1857 [ITIS 82514] ΑI

<SCINAM>Illex illecebrosus (Lesueur, 1821) [ITIS 82521] <SCINAM>Illex illecebrosus (Lesueur, 1821) [FAO ASFIS SQI] <SCINAM>Illex illecebrosus (Lesueur, 1821) [CEC 1993 1412]

<SCINAM>Illex illecebrosus [2010 FDA Seafood List]

### **NORTHERN SHRIMP**

FTC B1970

BT PANDALID SHRIMP FAMILY [B1119]

UF cold-water prawn
UF cold-water prawn
UF deepwater prawn
UF pandalus borealis

AI <SCIFAM>Pandalidae Haworth, 1825 [ITIS 96965]

<SCINAM>Pandalus borealis Krøyer, 1838 [ITIS 96967] <SCINAM>Pandalus borealis Krøyer, 1838 [FAO ASFIS PRA] <SCINAM>Pandalus borealis Kroyer, 1838 [CEC 1993 1224] <SCINAM>Pandalus borealis [2010 FDA Seafood List]

### northern spurdog

USE LONGNOSE SPURDOG [B3514]

## NORTHERN WHITE SHRIMP

FTC B1149

BT PENAEID SHRIMP FAMILY [B1081]

UF litopenaeus setiferus
UF penaeus setiferus
UF white shrimp

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Litopenaeus setiferus (Linnaeus, 1767) [ITIS 551680] <SCINAM>Litopenaeus setiferus [2010 FDA Seafood List] <SCINAM>Penaeus setiferus (Linnaeus, 1767) [FAO ASFIS PST] <SCINAM>Penaeus setiferus (Linnaeus, 1767) [CEC 1993 1214]

## **NORTHERN WILD RICE**

FTC B4247

BT WILD RICE [B1375]

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Zizania palustris L. [ITIS 505807]<SCINAM>Zizania palustris L. [GRIN 42269]<SCINAM>Zizania palustris L. [PLANTS ZIPA3]

# NORTHERN WOLFFISH

FTC B4036

WOLFFISH [B1519]
UF anarhichas denticulatus

Al <SCIFAM>Anarhichadidae Bonaparte, 1846 [ITIS 171335]

<SCINAM>Anarhichas denticulatus Krøyer, 1845 [ITIS 550561]
<SCINAM>Anarhichas denticulatus Krøyer, 1845 [Fishbase 2004 3810]
<SCINAM>Anarhichas denticulatus Krøyer, 1845 [FAO ASFIS CAB]
<SCINAM>Anarhichas denticulatus Krøyer, 1845 [CEC 1993 905]
<SCINAM>Anarhichas denticulatus [2010 FDA Seafood List]

## **NORTHWEST LOBSTER**

FTC B3589

BT DEEP SEA LOBSTER [B2232]
UF metanephrops australiensis

Al <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops australiensis (Bruce, 1966) [ITIS 552933] <SCINAM>Metanephrops australiensis (Bruce, 1966) [FAO ASFIS MFL]

## **NORTHWEST TERRITORIES**

FTC R0177

BT CANADA [R0171]

SN US FDA 1995 Code: CA06

## **NORWAY**

FTC R0316

BT EUROPE, NORDIC COUNTRIES [R0360]

SN US FDA 1995 Code: NO

### NORWAY HADDOCK

FTC B3352

BT SCORPIONFISH FAMILY [B1084]

UF norway redfish UF sebastes viviparus

<SCIFAM>Scorpaenidae [ITIS 166704] ΑI

<SCINAM>Sebastes viviparus Krøyer, 1845 [ITIS 166779] <SCINAM>Sebastes viviparus Krøyer, 1845 [Fishbase 2004 1352]<SCINAM>Sebastes viviparus Krøyer, 1845 [FAO ASFIS SFV] <SCINAM>Sebastes viviparus [2010 FDA Seafood List]

### norway haddock

USE **REDFISH OR OCEAN PERCH [B1153]** 

### norway king crab

STONE KING CRAB [B3568] USE

### **NORWAY LOBSTER**

FTC B1956

**CLAWED LOBSTER FAMILY [B1986]** BT

UF nephrops norvegicus

UF scampi

<SCIFAM>Nephropidae Dana, 1852 [ITIS 97307] ΑI

<SCINAM>Nephrops norvegicus (Linnaeus, 1758) [ITIS 97317] <SCINAM>Nephrops norvegicus (Linnaeus, 1758) [FAO ASFIS NEP] <SCINAM>Nephrops norvegicus (Linnaeus, 1758) [CEC 1993 1306]

<SCINAM>Nephrops norvegicus [2010 FDA Seafood List]

# **NORWAY POUT**

FTC B3354

BT COD FAMILY [B1835]

UF pout, norway UF trisopterus esmarkii

<SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] ΑI

<SCINAM>Trisopterus esmarkii (Nilsson, 1855) [ITIS 164756] <SCINAM>Trisopterus esmarkii (Nilsson, 1855) [Fishbase 2004 1023] <SCINAM>Trisopterus esmarkii (Nilsson, 1855) [FAO ASFIS NOP] <SCINAM>Trisopterus esmarki (Nilsson, 1855) [CEC 1993 465]

### norway redfish

NORWAY HADDOCK [B3352] **USE** 

## NORWEGIAN KRILL

FTC B3577

BT KRILL [B2844]

UF meganyctiphanes norvegica

ΑI <SCIFAM>Euphausiidae Dana, 1852 [ITIS 95500]

<SCINAM>Meganyctiphanes norvegica (M. Sars, 1857) [ITIS 95534] <SCINAM>Meganyctiphanes norvegica (M. Sars 1857) [FAO ASFIS NKR] <SCINAM>Meganyctiphanes norvegica (Sars, 1857) [CEC 1993 1192] <SCINAM>Meganyctiphanes norvegica [2010 FDA Seafood List]

### nose meat

USE JOWL, TRIMMED [Z0040]

### not cooked or raw

NOT HEAT-TREATED [F0003] USE

## **NOT DRAINED**

FTC Z0220 BT PRESENCE OF PACKING MEDIUM [Z0218]

SN Used to indicate that the food, for example a canned food, is not drained.

### **NOT HEAT-TREATED**

FTC F0003

BT F. EXTENT OF HEAT TREATMENT [F0011]

UF not cooked or raw
UF raw or uncooked
UF uncooked or raw

SN Used when no heat treatment was applied or, if the extent of heat applied did not result in significant changes in the

food.

### **NOT PASTEURIZED CLAIM OR USE**

FTC P0121

BT PROCESSING-RELATED CLAIM OR USE [P0119]

### notacanthidae

USE SPINY EEL FAMILY [B2526]

#### notacanthus chemnitzi

USE SPINY EEL [B2527]

## nototodarus gouldi

USE GOULD'S FLYING SQUID [B3704]

## nototodarus sloani

USE WELLINGTON FLYING SQUID [B3698]

## notropis spp.

USE SHINER [B1908]

## **NOVA SCOTIA**

FTC R0178

BT CANADA [R0171]

SN US FDA 1995 Code: CA07

## numididae

USE GUINEA FOWL [B1125]

nupe

USE GOITENYO [B4255]

## nurse fish

USE ATLANTIC ANGEL SHARK [B3520]

# NURSEHOUND

FTC B3517

BT CAT SHARK FAMILY [B3516]
UF greater spotted dogfish
UF large spotted dogfish
UF scyliorhinus stellaris
UF squalus stellaris

Al <SCIFAM>Scyliorhinidae Gill, 1862 [ITIS 159985]

<SCINAM>Scyliorhinus stellaris (Linnaeus, 1758) [ITIS 160067] <SCINAM>Scyliorhinus stellaris (Linnaeus, 1758) [Fishbase 2004 854] <SCINAM>Scyliorhinus stellaris (Linnaeus, 1758) [FAO ASFIS SYT] <SCINAM>Scyliorhinus stellaris (Linnaeus, 1758) [CEC 1993 33]

<SCINAM>Scyliorhinus stellaris [2010 FDA Seafood List]

#### nut bread

USE QUICK BREAD, SWEETENED (US CFR) [A0183]

#### **NUT MILK**

FTC C0214

вт MULTICOMPONENT EXTRACT, CONCENTRATE OR ISOLATE [C0159]

UF milk, nut

A liquid enclosed by the endosperm of nuts.

### **NUT OR EDIBLE SEED PRODUCING PLANT**

FTC B1607

вт GRAIN OR SEED-PRODUCING PLANT [B1047]

### nut or fruit candy

FRUIT OR NUT CANDY (US CFR) [A0161]

## **NUT OR NUT PRODUCT (US CFR)**

FTC A0260

вт NUT OR SEED PRODUCT (US CFR) [A0306] Nuts in all forms, including nut butters and pastes.

### **NUT OR SEED ADDED**

FTC H0177

BT FOOD ADDED [H0180]

SN With the exception of peanut (see \*PEANUT OR PEANUT BUTTER ADDED\*), used when a nut or seed ingredient

is the second ingredient in order of predominance.

## **NUT OR SEED PRODUCT (EUROFIR)**

FTC A0824

NUT, SEED OR KERNEL (EUROFIR) [A0823] RT NUT OR SEED PRODUCT (US CFR) [A0306]

e.g. coconut milk, chestnut purée, tahini paste, peanut butter.

# **NUT OR SEED PRODUCT (US CFR)**

FTC A0306

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

RT NUT, SEED OR KERNEL (EUROFIR) [A0823] RT NUT OR SEED PRODUCT (EUROFIR) [A0824]

50101800 - NUTS/SEEDS - PREPARED/PROCESSED (GS1 GPC) [A1000] RT RT 50101700 - NUTS/SEEDS - UNPREPARED/UNPROCESSED (GS1 GPC) [A1003]

RT 1200 NUT AND SEED PRODUCTS (USDA SR) [A1282]

### **NUT PRODUCING PLANT**

**FTC** 

BT NUT OR EDIBLE SEED PRODUCING PLANT [B1607]

## **NUT, SEED OR KERNEL (EUROFIR)**

FTC A0823

вт **EUROFIR FOOD CLASSIFICATION [A0777]** RT NUT OR SEED PRODUCT (US CFR) [A0306] 04 NUTS AND SEEDS (CCPR) [A0652]

13 NUTS (EFG) [A0703]

07 PULSES, SEEDS, KERNELS, NUTS AND PRODUCTS (EUROCODE2) [A0730]

50101800 - NUTS/SEEDS - PREPARED/PROCESSED (GS1 GPC) [A1000]

RT 50101700 - NUTS/SEEDS - UNPREPARED/UNPROCESSED (GS1 GPC) [A1003]

0120000 - TREE NUTS (SHELLED OR UNSHELLED) (EC) [A1223] RT

1200 NUT AND SEED PRODUCTS (USDA SR) [A1282] RT

Nuts, seeds and kernels in all forms, including pastes. Examples: walnut, hazelnut, sweet chestnut, sunflower ΑI seed, olive seed, pine nut, apricot kernel, peanuts.

## nut, shelled (part or portion)

USE SEED [C0155]

nutgrass

USE NUTSEDGE [B2503]

**NUTMEG** 

FTC B1214

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF myristica fragrans

SN When indexing the spice mace made from nutmeg, use \*NUTMEG [B1214]\* and \*ARIL [C0287]\*.

Al <SCIFAM>Myristicaceae [ITIS 18121]

<SCINAM>Myristica fragrans Houtt. [İTIS 18125] <SCINAM>Myristica fragrans Houtt. [GRIN 24855] <SCINAM>Myristica fragrans Houtt. [PLANTS MYFR3]

<SCINAM>Myristica fragrans Houtt. [EuroFIR-NETTOX 2007 190]

<SCINAM>Myristica fragrans Houtt. [DPNL 2003 11300]

<MANSFELD>12036

The nutmeg tree is any of several species of trees in genus \$i\$Myristica\$/i\$. The most important commercial species is \$i\$Myristica fragrans\$/i\$, an evergreen tree indigenous to the Banda Islands in the Moluccas (or Spice Islands) of Indonesia. The nutmeg tree is important for two spices derived from the fruit: nutmeg and mace. Nutmeg is the actual seed of the tree, while mace is the dried "lacy" reddish covering or aril of the seed.

[http://en.wikipedia.org/wiki/Nutmeg]

### nutmeg flower

USE CUMIN, BLACK [B1176]

#### **NUTRIA**

FTC B2094

BT ANIMAL (MAMMAL) [B1134]

UF coypu

UF myocastor coypus

UF river rat

Al <SCIFAM>Echimyidae Gray, 1825 [ITIS 584583]

<SCINAM>Myocastor coypus (Molina, 1782) [ITIS 180402] <SCINAM>Myocastor coypus Molina, 1782 [MSW3 13400557]

# **NUTRIENT (CODEX)**

FTC A0432

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

AI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## **NUTRIENT OR DIETARY SUBSTANCE ADDED**

FTC H0194

BT INGREDIENT ADDED [H0225]

UF enriched UF fortified UF restored

SN Used when a chemical constituent is added for nutrient supplementation. Not used when the constituent is added to improve the functional properties of the food product. If the purpose of the constituent is not known, use the

appropriate index term.

Al A food is 'enriched' when nutrients are added to it to replace those that are lost in processing; a food is 'fortified' when nutrients that were never present are added to it.

### nutritional supplement

**USE** DIETARY SUPPLEMENT [A1298]

## nutritional yeast

USE SACCHAROMYCES CEREVISIAE [B3797]

## **NUTRITION-RELATED CLAIM OR USE**

FTC P0065

BT DIETARY CLAIM OR USE [P0023]

SN Used for any claim which states, suggests or implies that a food has particular beneficial nutritional properties.

For European regulations, see

http://ec.europa.eu/food/food/labellingnutrition/claims/community\_register/nutrition\_claims\_en.htm

Al As defined in Corrigendum to Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods, 'claim' means any message or representation, which is not

mandatory under Community or national legislation, including pictorial, graphic or symbolic representation, in any form, which states, suggests or implies that a food has particular characteristics; specificly, 'nutrition claim' means any claim which states, suggests or implies that a food has particular beneficial nutritional properties due to:

(a) the energy (calorific value) it (i) provides; (ii) provides at a reduced or increased rate; or (iii) does not provide;

and/or

(b) the nutrients or other substances it (i) contains; (ii) contains in reduced or increased proportions; or (iii) does not contain.

### nutritive carbohydrate sweetener

USE NUTRITIVE SWEETENER (US CFR) [A0118]

### **NUTRITIVE SWEETENER (US CFR)**

FTC A0118

BT SWEETENER (US CFR) [A0237]
UF nutritive carbohydrate sweetener

UF sweetener, nutritive

Al A substance having greater than 2% of the caloric value of sucrose per equivalent unit of sweetening capacity. For example, the amount of such subtance having the sweetening capacity of 1 teaspoon of sucrose would have more than 0.4 calories (21 CFR 170.3(o)(21)).

## **NUTRITIVE SWEETENER ADDED**

FTC H0105

BT SWEETENER ADDED [H0202]

SN Used when a nutritive sweetener is the second or third ingredient in order of predominance. If the nutrient content is known, \*NUTRITIVE SWEETENER ADDED\* should be specified when the nutritive sweetener from all sources amounts to more than 5%.

## **NUTS AND PRODUCTS THEREOF**

FTC P0221

BT FOOD ALLERGEN LABELLING [P0213]

SN Used for nuts i. e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia) and products thereof.

Al Regulated by Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 amending Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.

### NUTSEDGE

UF

FTC B2159

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF choufa
UF chufa

UF cyperus esculentus
UF earth almond
UF rush nut
UF tiger nut
UF tigernut

zulu nut

Al <SCIFAM>Cyperaceae [ITIS 39357]

<SCINAM>Cyperus esculentus L. [ITIS 39888] <SCINAM>Cyperus esculentus L. [GRIN 12901] <SCINAM>Cyperus esculentus L. [PLANTS CYES]

<SCINAM>Cyperus esculentus L. [EuroFIR-NETTOX 2007 121]

<SCINAM>Cyperus esculentus L. [DPNL 2003 9124]

\$i\$Cyperus esculentus\$/i\$ (or chufa sedge, nut grass, yellow nutsedge, tigernut sedge, or earth almond) is a species of sedge native to warm temperate to subtropical regions of the Northern Hemisphere, often cultivated for its edible tubers (tigernuts).[http://en.wikipedia.org/wiki/Cyperus\_esculentus]

## **NUTSEDGE**

FTC B2503

BT GRAIN [B1324] UF cyperus rotundus

UF nutgrass
UF purple nutsedge

Al <SCIFAM>Cyperaceae [ITIS 39357]

<SCINAM>Cyperus esculentus L. [İTİS 39888]
<SCINAM>Cyperus esculentus L. [GRIN 12901]
<SCINAM>Cyperus esculentus L. [PLANTS CYES]

<SCINAM>Cyperus esculentus L. [EuroFIR-NETTOX 2007 121]

<SCINAM>Cyperus esculentus L. [DPNL 2003 9124]

<MANSFELD>20613

### **NUTTALL COCKLE**

FTC B3652

BT COCKLE [B1317]
UF basket cockle
UF clinocardium nuttallii
UF heart cockle

Al <SCIFAM>Cardiidae Lamarck, 1809 [ITIS 80865]

<SCINAM>Clinocardium nuttallii (Conrad, 1837) [ITIS 80873]<SCINAM>Clinocardium nuttallii (Conrad 1837) [FAO ASFIS KCL]<SCINAM>Clinocardium nuttallii [2010 FDA Seafood List]

#### NYALA

FTC B4376

BT SPIRAL-HORNED BOVINE [B4375]

UF tragelaphus angasii

AI <SCIFAM>Bovidae Gray, 1821 [ITIS 180704] <SCISUBFAM>Bovinae Gray, 1821 [ITIS 552332]

<SCINAM>Tragelaphus angasii Gray, 1849 [ITIS 625128] <SCINAM>Tragelaphus angasii Angas, 1848 [MSW3 14200727]

### **NYLON**

FTC N0027

BT PLASTIC [N0036]

Al A generic term for a class of polyamides containing repeating amide groups connected by methylene units. The most common types used in food industry are ny-lon-66 and nylon-11.

## **NYLON 11 CONTAINER**

FTC M0361

BT POLYAMIDE CONTAINER [M0359]
UF amino undecan acid container

### **NYLON 6,6 CONTAINER**

FTC M0362

BT POLYAMIDE CONTAINER [M0359]

UF caprolactan container

### OAK

FTC B1715

BT TEMPERATE-ZONE NUT PRODUCING PLANT [B1062]

UF acorn
UF oak nut
UF quercus spp.

AI <SCIFAM>Fagaceae [ITIS 19275] <SCINAM>Quercus L. [ITIS 19276]

<SCINAM>Quercus sp. [GRIN 300504]

<SCINAM>Quercus L. [PLANTS QUERC]

The acorn, or oak nut, is the nut of the oaks and their close relatives (genera Quercus and Lithocarpus, in the family Fagaceae).[http://en.wikipedia.org/wiki/Acorn]

### oak nut

USE OAK [B1715]

### OAT

FTC B4319

BT GRAIN [B1324] UF avena spp.

Al Species belonging to the taxonomic group \$i\$Avena\$/i\$ spp.

### **OAT ADDED**

FTC H0322

BT GRAIN ADDED [H0152]

#### **OCA**

FTC B3443

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

Al <SCIFAM>Oxalidaceae

<SCINAM>Oxalis tuberosa Mol. [CCPR]

<GRIN>26219

### ocean king prawn

USE EASTERN KING PRAWN [B3491]

#### ocean perch

USE REDFISH OR OCEAN PERCH [B1153]

### **OCEAN POUT**

FTC B1845

BT EELPOUT FAMILY [B1846]
UF macrozoarces americanus

Al <SCIFAM>Zoarcidae Swainson, 1839 [ITIS 165215]

<SCINAM>Macrozoarces americanus (Bloch & Schneider 1801) [FAO ASFIS OPT]

<SCINAM>Macrozoarces americanus (Schneider, 1801) [CEC 1993 912]

## OCEAN QUAHOG

FTC B1953

BT OCEAN QUAHOG [B2193]

UF arctica islandica

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al Descriptor inaktivated due to duplication.

### ocean quahog

USE OCEAN QUAHOG [B2193]

## **OCEAN QUAHOG**

FTC B2193

BT QUAHOG [B2501]
UF arctica islandica
UF hard clam
UF ocean quahog

Al <SCIFAM>Arcticidae Newton, 1891 [ITIS 81341]

<SCINAM>Arctica islandica (Linnaeus, 1767) [ITIS 81343] <SCINAM>Arctica islandica (Linnaeus, 1767) [FAO ASFIS CLQ] <SCINAM>Arctica islandica (Linnaeus, 1767) [CEC 1993 1370] <SCINAM>Arctica islandica [2010 FDA Seafood List]

# ocean sunfish

USE MOLA FAMILY [B2586]

### **OCEAN SUNFISH**

FTC B4070

BT MOLA FAMILY [B2586]

UF mola mola

Al <SCIFAM>Molidae [ITIS 173412]

<SCINAM>Mola mola (Linnaeus, 1758) [ITIS 173414]

<SCINAM>Mola mola (Linnaeus, 1758) [Fishbase 2004 1732] <SCINAM>Mola mola (Linnaeus, 1758) [FAO ASFIS MOX] <SCINAM>Mola mola (Linnaeus, 1758) [CEC 1993 1175]

## OCEANIA - INLAND WATERS (FAO MAJOR FISHING AREAS 06)

FTC R0130

BT INLAND WATERS [R0512]

SN US FDA 1995 Code: AA06: "AUSTRALIAN CONTINENTAL FISHING AREA".

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Areas 06 [ftp://ftp.fao.org/fi/maps/fig\_h1\_6.gif].

### **OCEANIC BONITO**

FTC B3992

BT TUNA [B1269]
UF katsuwonus spp.
UF skipjack tuna

Al <SCIFAM>Scombridae [ITIS 172398]

<SCIGEN>Katsuwonus Kishinouye, 1915 [ITIS 172475]

#### oceanodromous fish

USE MARINE FISH [B3362]

## **OCELLATED TURKEY**

FTC B4167

BT TURKEY (POULTRY) [B1236]

UF meleagris ocellata

AI <SCIFAM>Phasianidae [ITIS 175861]

<SCINAM>Meleagris ocellata Cuvier, 1820 [ITIS 553897]

### ocimum basilicum

USE BASIL, SWEET [B1158]

### ocimum frutescens

USE PERILLA [B2919]

### ocimum minimum

USE BASIL, BUSH [B1145]

## octopodidae

USE OCTOPUS [B1514]

### **OCTOPUS**

FTC B1514

BT CEPHALOPOD [B2116]

UF octopodidae UF polypus

Al <SCIFAM>Octopodidae D'Orbigny, 1839-1842 in Férussac and D'Orbigny, 1834-1848 [ITIS 82590]

## octopus maculosus

USE BLUE RING OCTOPUS [B1054]

## octopus vulgaris

USE COMMON OCTOPUS [B3680]

#### **OCTYL GALLATE**

FTC B3175

BT FOOD ADDITIVE [B2972]

UF E 311 UF INS 311

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant.

Europe: E 311. Codex: INS 311.

#### OCTYL GALLATE ADDED

FTC H0600

BT FOOD ADDITIVE ADDED [H0399]

ocumo

USE ARROWLEAF ELEPHANT'S EAR [B1499]

### ODACIDAE

FTC B4288

BT FISH, PERCIFORM [B1581]

UF butterfish
UF cales
UF weed-whitings

AI <SCIFAM>Odacidae [ITIS 170797]

\$i\$Odacidae\$/i\$ is a small family of fishes in the order \$i\$Perciformes\$/i\$, commonly known as butterfish, cales, and weed-whitings. They are related to the much larger families of the wrasses and parrotfish.[http://en.wikipedia.org/wiki/Odacidae]

## odax pullus

USE NEW ZEALAND BUTTERFISH [B4289]

### odina edulis

USE WILD GRAPE [B2825]

## odobenus rosmarus

USE WALRUS [B2090]

## **ODOCOILEUS DEER**

FTC B4160

BT DEER FAMILY [B1500]

UF odocoileus spp.

Al <SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693]

<SCIGEN>Odocoileus Rafinesque, 1832 [ITIS 180697] <SCIGEN>Odocoileus Rafinesque, 1832 [MSW3 14200266]

Odocoileus is a genus of medium-sized deer (family Cervidae) containing two species native to the Americas. The name is sometimes spelt odocoeleus; it is from a contraction of the roots odonto- and coelus meaning "hollow-tooth". [http://en.wikipedia.org/wiki/Odocoileus]

### odocoileus hemionus

USE MULE DEER [B1622]

## odocoileus spp.

USE ODOCOILEUS DEER [B4160]

### odocoileus virginianus

WHITE-TAILED DEER [B1537]

## odontaspididae

USE SAND TIGER FAMILY [B2754]

## odontaspis taurus

USE SAND TIGER [B2718]

### odontesthes regia

USE SOUTH AMERICAN SILVERSIDE [B1885]

### odontophoridae

USE QUAIL [B1346]

### odontophorinae

USE PARTRIDGE [B1382]

## **ODOUR REMOVING AGENT (CODEX)**

FTC A0433

вт CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5 ΑI

## oenothera biennis

**EVENING PRIMROSE [B2109]** USE

## **OFFAL (EUROFIR)**

FTC. A0796

вт MEAT OR MEAT PRODUCT (EUROFIR) [A0793]

RT 26 OFFALS (EFG) [A0716] RT ORGAN MEAT [C0218]

SN Index also \*ORGAN MEAT\* or underlying terms in facet C.

ΑI e.g. liver, kidney, tongue, heart, trotters, giblets.

## **OFFSHORE JACK MACKEREL**

B3953 **FTC** 

BT **SAUREL** [B1090] blue jack mackerel UF

UF blue scad

UF trachurus picturatus

<SCIFAM>Carangidae [ITIS 168584] ΑI

<SCINAM>Trachurus picturatus (Bowdich, 1825) [ITIS 168593] <SCINAM>Trachurus picturatus (Bowdich, 1825) [Fishbase 2004 1279] <SCINAM>Trachurus picturatus (Bowdich, 1825) [FAO ASFIS JAA] <SCINAM>Trachurus picturatus (Bowdich, 1825) [CEC 1993 662]

<SCINAM>Trachurus picturatus [2010 FDA Seafood List]

## **OFFSHORE SILVER HAKE**

FTC B3887 вт HAKE [B3878] UF merluccius albidus

<SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789] ΑI

<SCINAM>Merluccius albidus (Mitchill, 1818) [ITIS 164793] <SCINAM>Merluccius albidus (Mitchill, 1818) [Fishbase 2004 1080]

<SCINAM>Merluccius albidus (Mitchill 1818) [FAO ASFIS HOF]

<SCINAM>Merluccius albidus (Mitchill, 1817) [CEC 1993 475]

### **OGEN MELON**

FTC B2120

BT TRUE MUSKMELON [B4221]

### **OHELOBERRY**

FTC B1688

BT BERRY, VACCINIUM [B1614]

UF vaccinium reticulatum

Al <SCIFAM>Ericaceae [ITIS 23463]

<SCINAM>Vaccinium reticulatum Sm. [ITIS 23622] <SCINAM>Vaccinium reticulatum Sm. [GRIN 41053] <SCINAM>Vaccinium reticulatum Sm. [PLANTS VARE]

### **OHELOBERRY**

FTC B1688

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

ohia

USE MOUNTAIN APPLE [B2831]

оню

FTC R0449

BT MIDDLE ATLANTIC STATES [R0465]

SN US FDA 1995 Code: US39

## **OIL CONTENT (EUROCODE2)**

FTC Z0172

BT FAT CONTENT (EUROCODE2) [Z0177]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

## OIL CONTENT < 25%

**FTC** Z0175

BT OIL CONTENT (EUROCODE2) [Z0172]

### OIL CONTENT > 50%

FTC Z0173

BT OIL CONTENT (EUROCODE2) [Z0172]

### **OIL CONTENT 25-50%**

FTC Z0174

BT OIL CONTENT (EUROCODE2) [Z0172]

oil or fat

USE FAT OR OIL [C0190]

## oil roasted

USE COOKED WITH ADDED FAT OR OIL [G0025]

# OIL SARDINE

FTC B1966

BT SARDINELLA [B1392]
UF sardinella longiceps

UF tamban

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Sardinella longiceps Valenciennes in Cuvier and Valenciennes, 1847 [ITIS 551453]

<SCINAM>Sardinella longiceps Valenciennes, 1847 [Fishbase 2004 1511] <SCINAM>Sardinella longiceps Valenciennes, 1847 [FAO ASFIS IOS] <SCINAM>Sardinella longiceps Valenciennes, 1847 [CEC 1993 190]

<SCINAM>Sardinella longiceps [2010 FDA Seafood List]

### **OIL-PRODUCING PLANT**

FTC B1017

BT PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B1013]

#### okinawa sculptured lobster

USE SCULPTED LOBSTER [B3598]

### **OKLAHOMA**

FTC R0450

BT SOUTHWESTERN STATES [R0469]

SN US FDA 1995 Code: US40

### **OKRA**

FTC B1241

BT FRUIT USED AS VEGETABLE [B1006]

UF abelmoschus esculentus

UF gombo UF gumbo

UF hibiscus esculentus UF lady's finger

AI <SCIFAM>Malvaceae [ITIS 21608]

<SCINAM>Abelmoschus esculentus (L.) Moench [ITIS 21770] <SCINAM>Abelmoschus esculentus (L.) Moench [GRIN 619] <SCINAM>Abelmoschus esculentus (L.) Moench [PLANTS ABES]

<SCINAM>Abelmoschus esculentus (L.) Moench [PLANTS ABES] <SCINAM>Abelmoschus esculentus (L.) Moench [EuroFIR-NETTOX 2007 1]

<SCINAM>Abelmoschus esculentus (L.) Moench [DPNL 2003 7006]

Okra (\$i\$Abelmoschus esculentus\$/i\$ Moench, known in many English-speaking countries as lady's fingers or gumbo) is a flowering plant in the mallow family. It is valued for its edible green seed pods. The geographical origin of okra is disputed, with supporters of South Asian, Ethiopian and West African origins. The plant is cultivated in tropical, subtropical and warm temperate regions around the world.[http://en.wikipedia.org/wiki/Abelmoschus\_esculentus]

## **OKRA**

FTC B1241

BT MALLOWS [B4282]

## **OLALLIEBERRY**

FTC B2609

BT BLACKBERRY [B4206]

UF rubus hybr.

AI <SCIFAM>Rosaceae [ITIS 24538] <SCINAM>Rubus Hybr. [GRIN 104971]

A black berry that is a cross between the loganberry and the youngberry cultivated in California and Oregon

[CFSAN thesaurus].

## OLAX

FTC B2812

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF olax obtusifolia

Al <SCINAM>Olax obtusifolia De Wild. [The Plant List 2400190]

### olax obtusifolia

USE OLAX [B2812]

## old cocoyam

USE TARO [B1636]

# **OLDHAM'S BAMBOO**

FTC B3730

BT BAMBOO [B1271] UF bambusa oldhamii UF giant timber bamboo

Al <SCIFAM>Poaceae Barnhart, nom. cons. [GRIN]

<SCINAM>Bambusa oldhamii Munro [GRIN 6398] <SCINAM>Bambusa oldhamii Munro [MANSFELD 19198]

olea europaea

USE OLIVE [B1299]

oligoplites refulgens

USE SHORTJAW LEATHERJACKET [B3966]

oligoplites saurus

USE LEATHERJACKET [B3965]

oligoplites spp.

USE LEATHERJACKET [B2146]

**OLIGOSACCHARIDE** 

FTC C0226

BT CARBOHYDRATE [C0152]

Al Complex carbohydrate with molecules composed of three to ten saccharide units (specifically dextrin). May be

slightly sweet to the taste.

**OLIGOSACCHARIDE ADDED** 

FTC H0240

BT CARBOHYDRATE ADDED [H0209]

Al Complex carbohydrates with molecules consisting of three to ten saccharide units (specifically dextrin).

Disaccharides are considered as sugars.

OLIVE

FTC B1299

BT FRUIT USED AS VEGETABLE [B1006]

UF manzanilla olive
UF olea europaea
Al <SCIFAM>Oleaceae

<SCINAM>Olea europaea L. [NETTOX]

<GRIN>25555 <MANSFELD>11672

OLIVE

FTC B1299

BT OIL-PRODUCING PLANT [B1017]

**OLIVE FLOUNDER** 

FTC B4039

BT LEFTEYE FLOUNDER FAMILY [B1879]

UF bastard halibut
UF paralichthys olivaceus

Al <SCIFAM>Paralichthyidae [ITIS 553179]

<SCINAM>Paralichthys olivaceus (Temminck and Schlegel, 1846) [ITIS 172744] <SCINAM>Paralichthys olivaceus (Temminck & Schlegel, 1846) [Fishbase 2004 1351] <SCINAM>Paralichthys olivaceus (Temminck & Schlegel, 1846) [FAO ASFIS BAH] <SCINAM>Paralichthys olivaceus (Temminck and Schlegel, 1846) [CEC 1993 1106]

<SCINAM>Paralichthys olivaceus [2010 FDA Seafood List]

**OLIVE OIL ADDED** 

FTC H0341

BT VEGETABLE FAT OR OIL ADDED [H0263]

**OLIVE ROCKFISH** 

FTC B1771

BT SCORPIONFISH FAMILY [B1084]

UF rockfish, olive

UF sebastes serranoides

AI <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes serranoides (Eigenmann and Eigenmann, 1890) [ITIS 166763] <SCINAM>Sebastes serranoides (Eigenmann & Eigenmann, 1890) [Fishbase 2004 4002] <SCINAM>Sebastes serranoides (Eigenmann & Eigenmann, 1890) [FAO ASFIS SED]

<SCINAM>Sebastes serranoides [2010 FDA Seafood List]

## **OLYMPIA FLAT OYSTER**

FTC B1958

BT OYSTER [B1224]
UF ostrea lurida
UF western oyster
UF yaquina oyster

Al <SCIFAM>Ostreidae Rafinesque, 1815 [ITIS 79866]

<SCINAM>Ostrea lurida Carpenter, 1864 [ITIS 79883] <SCINAM>Ostrea lurida Carpenter, 1864 [FAO ASFIS OFO] <SCINAM>Ostrea lurida Carpenter [CEC 1993 1338] <SCINAM>Ostrea lurida [2010 FDA Seafood List]

### OMAN

FTC R0322

BT MIDDLE EAST [R0351]

SN US FDA 1995 Code: OM

### **OMEGA-3 FATTY ACIDS CLAIM OR USE**

FTC P0244

BT POLYUNSATURATED FAT CLAIM OR USE [P0242]

### ommastrephes sagittatus

USE EUROPEAN FLYING SQUID [B3702]

## ommastrephidae

USE FLYING SQUID [B3693]

## oncorhynchus

USE PACIFIC SALMON [B1126]

## oncorhynchus apache

USE ARIZONA TROUT [B4059]

## oncorhynchus chrysogaster

USE MEXICAN GOLDEN TROUT [B4061]

## oncorhynchus clarki

USE CUTTHROAT TROUT [B2869]

# oncorhynchus gilae

USE GILA TROUT [B4062]

## oncorhynchus gorbuscha

USE PINK SALMON [B1116]

## oncorhynchus keta

USE CHUM SALMON [B1115]

## oncorhynchus kisutch

USE COHO SALMON [B1117]

## oncorhynchus masou

USE CHERRY SALMON [B1108]

## oncorhynchus mykiss

USE RAINBOW TROUT [B1109]

### oncorhynchus nerka

USE SOCKEYE SALMON [B1128]

## oncorhynchus rhodurus

USE BIWA [B4063]

## oncorhynchus tshawytscha

USE CHINOOK SALMON [B1132]

## ondatra zibethicus

USE MUSKRAT [B1527]

## onderdonk grape

USE GRAPE, ONDERDONK [B2124]

## **ONE COMPONENT ADHESIVE**

FTC M0226

BT ADHESIVE [M0221]

# ONE COMPONENT ADHESIVE, ORGANIC SOLVENT

FTC M0227

BT ONE COMPONENT ADHESIVE [M0226]

## ONE COMPONENT ADHESIVE, WATER SOLUBLE

FTC M0228

BT ONE COMPONENT ADHESIVE [M0226]

## ONION

FTC B1300

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF allium spp.
UF bulb onion
UF cebolla
UF garden onion

AI <SCIFAM>Liliaceae [ITIS 42633] <SCINAM>Allium L. [ITIS 42634] <SCINAM>Allium sp. [GRIN 300022]

<SCINAM>Allium L. [PLANTS ALLIU] <SCINAM>Allium [DPNL 2003 7304]

## ONION

FTC B1300

BT ALLIUM SPECIES [B4302]

# ONION ADDED

FTC H0349

BT VEGETABLE ADDED [H0212]

# onion and pea

USE PEA AND ONION [B1605]

# ONTARIO

FTC R0179

BT CANADA [R0171]

SN US FDA 1995 Code: CA08

#### opah

USE MOONFISH [B4285]

### **O-PHENYL PHENOL**

FTC B3176

BT FOOD ADDITIVE [B2972]

UF E 231 UF INS 231

UF Ortho-phenylphenol

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 231. Codex: INS 231.

#### ophicephalus obscurus

USE SNAKEHEAD [B2308]

#### ophicephalus striatus

USE STRIPED SNAKEHEAD [B2307]

ophidia

USE SNAKE [B1295]

ophidiidae

USE CUSK-EEL FAMILY [B1844]

### ophidion barbatum

USE SNAKE BLENNY [B3882]

### ophidion scrippsae

USE BASKETWEAVE CUSK-EEL [B3884]

### ophidion spp.

USE CUSK-EEL [B3883]

## ophiodon elongatus

USE LINGCOD [B1384]

## opisthonema libertate

USE DEEPBODY THREAD HERRING [B1980]

## opisthonema oblieri

USE DEEPBODY THREAD HERRING [B1980]

## opisthonema oglinum

USE ATLANTIC THREAD HERRING [B1851]

## opisthonema spp.

USE THREAD HERRING [B1239]

### **OPIUM POPPY**

FTC B3710

POPPY [B1515] BT UF papaver somniferum

<SCIFAM>Papaveraceae [ITIS 18880] ΑI

<SCINAM>Papaver somniferum L. [ITIS 18894] <SCINAM>Papaver somniferum L. [GRIN 406377] <SCINAM>Papaver somniferum L. [PLANTS PASO2]

<SCINAM>Papaver somniferum L. [EuroFIR-NETTOX 2007 200]

<SCINAM>Papaver somniferum L. [DPNL 2003 11624]

### **OPOSSUM**

FTC B1450

BT ANIMAL (MAMMAL) [B1134]

UF didelphidae

<SCIFAM>Didelphidae Gray, 1821 [ITIS 179919] ΑI <SCIFAM>Didelphidae Gray, 1821 [MSW3 10400002]

### opposite leaved saltwort

USE AGRETTI [B4330]

# oppositeleaf russian thistle

USE AGRETTI [B4330]

#### opsanus

USE TOADFISH [B2187]

### opuntia ficus-indica

INDIAN FIG [B2019]

# opuntia occidentalis

**USE** INDIAN FIG [B2019]

## opuntia spp.

**USE** PRICKLY PEAR [B1672]

### opuntia vulgaris

USE PRICKLY PEAR [B1672]

### orach

**USE** GARDEN ORACH [B2751]

### **ORAL DROPS**

FTC

BT LIQUID, SUPPLEMENT FORM [E0165]

Al Oral drops are liquid preparations for oral use that are intended to be administered in small volumes with the aid of

a suitable measuring device.

# oral spray

**USE SPRAY [E0168]** 

### ORANGE

FTC B1339

BT CITRUS FAMILY [B1139]

UF batavian orange UF citrus sinensis UF mozambique orange UF sweet orange UF tight-skinned orange UF west african sweet orange ΑI

<SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus sinensis (L.) Osbeck [ITIS 28889]

- <SCINAM>Citrus sinensis (L.) Osbeck [GRIN 10782]
- <SCINAM>Citrus xsinensis (L.) Osbeck (pro sp.) [PLANTS CISI3]
- <SCINAM>Citrus sinensis (L.) Osbeck [EuroFIR-NETTOX 2007 99]
  <SCINAM>Citrus sinensis (L.) Osbeck [DPNL 2003 8703]
- <MANSFELD>7673

### orange agaric

USE SAFFRON MILKCAP [B2740]

### **ORANGE AND APRICOT**

**FTC** B1709

BT APRICOT [B1529] UF apricot and orange

### **ORANGE AND APRICOT**

FTC B1709

BT **ORANGE [B1339]** 

### orange and grapefruit

**GRAPEFRUIT AND ORANGE [B1028]** USE

### orange and pineapple

USE PINEAPPLE AND ORANGE [B1631]

### **ORANGE COUNTY, FL**

FTC: R0488

BT FLORIDA [R0423]

SN US FDA 1995 Code: US12A

### **ORANGE FLESH**

COLOR OF FRUIT OR VEGETABLE FLESH [Z0269]

## orange melon

USE MANGO MELON [B2042]

### **ORANGE ROUGHY**

**FTC** B2328

BT SLIMEHEAD FAMILY [B1942]

UF deep sea perch UF hoplostethus atlanticus

ΑI <SCIFAM>Trachichthyidae [ITIS 166135]

<SCINAM>Hoplostethus atlanticus Collett, 1889 [ITIS 166139] <SCINAM>Hoplostethus atlanticus Collett, 1889 [Fishbase 2004 334] <SCINAM>Hoplostethus atlanticus Collett, 1889 [FAO ASFIS ORY] <SCINAM>Hoplostethus atlanticus Collett, 1889 [CEC 1993 513] <SCINAM>Hoplostethus atlanticus [2010 FDA Seafood List] <SCINAM>Hoplostethus atlanticus [FDA RFE 2010 21]

# **ORANGE SKIN**

**FTC** 

BT COLOR OF FRUIT OR VEGETABLE SKIN [Z0278]

### orange-hand stone crab

USE **ROUGH REDEYE CRAB [B2217]** 

## **ORANGELO**

FTC B4354

вт CITRUS FAMILY [B1139]

UF

ΑI An orangelo (Spanish chironja) is a hybrid citrus fruit believed to have originated in Puerto Rico. The fruit, a cross between a grapefruit and an orange, had spontaneously appeared in the shade-providing trees grown on coffee

plantations in the Puerto Rican highlands.[http://en.wikipedia.org/wiki/Orangelo]

# orbignya barbosiana

USE BABASSU PALM [B1707]

## orbignya speciosa

USE BABASSU PALM [B1707]

### **ORCHARD GRASS**

FTC B2337

BT PLANT USED AS FODDER [B3358]

UF cocksfoot

UF dactylis glomerata

AI <SCINAM>Dactylis glomerata L. [GRIN 13114]

## orconectes limosus

USE SPINYCHEEK CRAYFISH [B4141]

## **OREGANO**

ΑI

FTC B1542

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF european oregano
UF marjoram, wild
UF oregano, common
UF oregano, european

UF origanum
UF origanum vulgare
UF wild marjoram

<SCIFAM>Labiatae <SCINAM>Origanum vulgare L. [NETTOX]

<GRIN>25913 <MANSFELD>16258

## oregano, common

USE OREGANO [B1542]

## oregano, european

USE OREGANO [B1542]

## oregano, lippia

USE OREGANO, MEXICAN [B2262]

## OREGANO, MEXICAN

FTC B2262

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

lippia graveolens UF mexican marjoram UF mexican oregano UF mexican sage UF mexican sage, origan UF mexican wild sage UF oregano, lippia UF oreganum UF origan

### oreganum

UF

USE OREGANO, MEXICAN [B2262]

sage, mexican

### **OREGON**

FTC R0451

BT WESTERN STATES [R0471]

SN US FDA 1995 Code: US41

## **OREGONIID FAMILY**

FTC B4138

BT CRAB [B1335] UF oregoniidae

Al <SCIFAM>Oregoniidae Garth, 1958 [ITIS 621704]

### oregoniidae

USE OREGONIID FAMILY [B4138]

### **OREO DORY**

FTC B2577

BT OREO DORY FAMILY [B2576]

UF allocyttus spp.

Al <SCIFAM>Oreosomatidae Bleeker, 1859 [ITIS 166304] <SCIGEN>Allocyttus McCulloch, 1914 [ITIS 166305]

### **OREO DORY FAMILY**

FTC B2576

BT FISH, ZEIFORM [B1895]

UF oreosomatidae

Al <SCIFAM>Oreosomatidae Bleeker, 1859 [ITIS 166304]

<SCIFAM>Oreosomatidae [FAO ASFIS ORD]

## oreo dory, black

USE BLACK OREO DORY [B2578]

## oreo dory, smooth

USE SMOOTH OREO DORY [B2579]

# oreochromis aureus

USE BLUE TILAPIA [B1832]

## oreochromis mossambicus

USE MOZAMBIQUE TILAPIA [B1833]

## oreochromis niloticus

USE NILE TILAPIA [B1834]

## oreosomatidae

USE OREO DORY FAMILY [B2576]

## **ORGAN MEAT**

FTC C0218

BT MEAT PART [C0103]

UF variety meat

AI Edible organ meat, including blood and bone marrow.

## **ORGAN MEAT ADDED**

FTC H0307

BT MEAT ADDED [H0191]

## **ORGAN MEAT, CARDIOVASCULAR SYSTEM**

FTC C0129

BT ORGAN MEAT [C0218]

### **ORGAN MEAT, DIGESTIVE SYSTEM**

FTC C0106

BT ORGAN MEAT [C0218]

#### ORGAN MEAT, OTHER SYSTEMS

FTC C0255

BT ORGAN MEAT [C0218]

Al Meat from organs that do not belong to the cardiovascular, digestive or urogenital system.

### ORGAN MEAT, UROGENITAL SYSTEM

FTC C0145

BT ORGAN MEAT [C0218]

#### ORGANIC FOOD CLAIM OR USE

FTC P0128

BT DIETARY CLAIM OR USE [P0023]

UF no pesticides claim or use
UF organically grown label claim

AI USA

The 1990 Farm Act specifies that a food labeled 'organic' must meet four requirements: 1) the food must be raised by specified methods to replenish and maintain the fertility of the soil; 2) the food must be certified as having been produced with a nationally approved list of materials and practices; 3) to be eligible for certification at least three years must have elapsed between the first organic harvest and first use of nationally approved materials on land and crops; and 4) organic foods must meet all local, state and federal regulations governing the quality and safety of the food supply.

Europe:

Foods produced in accordance with Council Regulation (EC) No 834/2007

of 28 June 2007 on organic production and labelling of organic products and repealing Regulation (EEC) No 2092/91. [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2007:189:0001:0023:EN:PDF]

# ORGANIC GROWING CONDITION

FTC Z0253

BT ORGANIC PRODUCTION [Z0291]

UF organic plant production

Al Organic: grown with only animal or vegetable fertilisers, as manure, bone meal, compost, etc. (Source: Webster's).

Foods produced in accordance with Council Regulation (EC) No 834/2007

of 28 June 2007 on organic production and labelling of organic products and repealing Regulation (EEC) No 2092/91. [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2007:189:0001:0023:EN:PDF]

## **ORGANIC GROWING CONDITION**

FTC Z0253

BT GROWING CONDITION [Z0207]

## ORGANIC OUTDOOR/OPEN-AIR PRODUCTION GROWING CONDITION

FTC Z0210

BT OUTDOOR/OPEN-AIR GROWING CONDITION [Z0208]

Al Organic: grown with only animal or vegetable fertilisers, as manure, bone meal, compost, etc. (Source: Webster's).

Foods produced in accordance with Council Regulation (EC) No 834/2007

of 28 June 2007 on organic production and labelling of organic products and repealing Regulation (EEC) No 2092/91. [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2007:189:0001:0023:EN:PDF]

## ORGANIC OUTDOOR/OPEN-AIR PRODUCTION GROWING CONDITION

FTC Z0210

BT ORGANIC GROWING CONDITION [Z0253]

## organic plant production

USE ORGANIC GROWING CONDITION [Z0253]

## ORGANIC PRODUCTION

FTC Z0291

BT PRODUCTION ENVIRONMENT [Z0206]

Al In Europe, 'organic production' means the use of the production method compliant with the rules established in Council Regulation (EC) No 834/2007 of 28 June 2007 on organic production and labelling of organic products and

repealing Regulation (EEC) No 2092/91, at all stages of production, preparation and distribution.[http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2007:189:0001:0023:EN:PDF]

For more on organic farming, see the European Commissions site on Organic Farming [http://ec.europa.eu/agriculture/organic/splash\_en].

## ORGANIC UNDER GLASS/PROTECTED PRODUCTION GROWING CONDITION

FTC Z0213

BT UNDER GLASS/PROTECTED GROWING CONDITION [Z0211]

Al Organic: grown with only animal or vegetable fertilisers, as manure, bone meal, compost, etc. (Source: Webster's).

Foods produced in accordance with Council Regulation (EC) No 834/2007 of 28 June 2007 on organic production and labelling of organic products and repealing Regulation (EEC) No 2092/91.[http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2007:189:0001:0023:EN:PDF]

### ORGANIC UNDER GLASS/PROTECTED PRODUCTION GROWING CONDITION

FTC Z0213

BT ORGANIC GROWING CONDITION [Z0253]

### organically grown label claim

USE ORGANIC FOOD CLAIM OR USE [P0128]

### ORGANIZATION FOR ECONOMIC COOPERATION AND DEVELOPMENT (OECD)

FTC R0518

BT GEOPOLITICAL DESIGNATION [R0365]

#### **ORIENTAL BLUE CRAB**

FTC B2214

BT SWIM CRAB (PORTUNUS SPP.) [B2106]

UF formosan crab UF gazami crab

UF portunus trituberculatus

Al <SCIFAM>Portunidae Rafinesque, 1815 [ITIS 98689]

<SCINAM>Portunus trituberculatus (Miers 1876) [FAO ASFIS GAZ] <SCINAM>Portunus trituberculatus (Miers, 1876) [CEC 1993 1287]

### **ORIENTAL CASHEW**

FTC B2517

BT TROPICAL OR SUBTROPICAL NUT PRODUCING PLANT [B1022]

UF markingnut tree

UF semecarpus anacardium

Al <SCIFAM>Anacardiaceae [ITIS 28771]

<SCINAM>Semecarpus anacardium L. f. [ITIS 506459]<SCINAM>Semecarpus anacardium L. f. [GRIN 33598]<SCINAM>Semecarpus anacardium L. f. [PLANTS SEAN7]

Semecarpus anacardium is a native of India, found in the outer Himalayas to Coromandel Coast. It is closely related to the cashew. It is known as bhallatak in India and was called "marking nut" by Europeans, because it was used by washermen to mark cloth and clothing before washing, as it imparted a water insoluble mark to the cloth. It is also known as ker beeja in Kannada and bibba in Marathi. [http://en.wikipedia.org/wiki/Semecarpus\_anacardium]

## oriental garlic

USE CHINESE CHIVE [B2419]

# oriental pear

USE SAND PEAR [B1523]

## **ORIENTAL WHEAT**

FTC B4321

BT WHEAT [B1312]

UF kamut

UF khorasan wheat

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Triticum turanicum Jakubz. [ITIS 506631]<SCINAM>Triticum turanicum Jakubz. [PLANTS TRTU3]

<SCINAM>Triticum turgidum subsp. turanicum (Jakubz.) A. Love & D. Love [GRIN 406899] Tetraploid wheat species (28 chromosomes). Khorasan wheat is an ancient grain type. This grain is two times larger than modern-day wheat and is known for its rich nutty flavor. KAMUT is the product name for the wheat variety Q-77 of this species.[http://en.wikipedia.org/wiki/Kamut]

## ORIENTED POLYPROPYLENE CONTAINER

FTC M0376

BT POLYPROPYLENE CONTAINER [M0374]

origan

USE OREGANO, MEXICAN [B2262]

origanum

USE OREGANO [B1542]

origanum heracleoticum

USE MARJORAM, POT [B1097]

origanum majorana

USE SWEET MARJORAM [B1609]

origanum onites

USE MARJORAM, POT [B1097]

origanum vulgare

USE OREGANO [B1542]

ormer shells

USE BLACKFOOT ABALONE [B2681]

**ORNATE SPINY LOBSTER** 

FTC B2165

BT PANULIRID SPINY LOBSTER [B3610]

UF panulirus ornatus

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Panulirus ornatus (Fabricius, 1798) [ITIS 552977] <SCINAM>Panulirus ornatus (Fabricius, 1798) [FAO ASFIS NUR]

<SCINAM>Panulirus ornatus [2010 FDA Seafood List]

Ortho-phenylphenol

USE O-PHENYL PHENOL [B3176]

orthopristis chrysoptera

USE PIGFISH [B3947]

orthostemon sellowiana

USE PINEAPPLE GUAVA [B2767]

ORTOPHENYL PHENOL ADDED

FTC H0601

BT FOOD ADDITIVE ADDED [H0399]

oryctolagus spp.

USE RABBIT [B1323]

oryza glaberrima

USE AFRICAN RICE [B2512]

oryza sativa

USE RICE [B1322]

osbeck's grenadier anchovy

USE RAT-TAIL ANCHOVY [B3834]

osmeridae

USE SMELT FAMILY [B1904]

osmeriformes

USE FISH, OSMERIFORM [B3809]

osmerus eperlanus

USE EUROPEAN SMELT [B3498]

osmerus mordax

USE RAINBOW SMELT [B3499]

osmerus mordax mordax

USE ATLANTIC RAINBOW SMELT [B1905]

osmerus thaleichthys

USE LONGFIN SMELT [B1310]

**OSMOTICALLY DRIED** 

FTC J0124

BT DEHYDRATED OR DRIED [J0116]

Al Reduction of water in the product by osmosis.

osmunda cinnamomea

USE CINNAMON FERN [B2017]

osphronemidae

USE GIANT GOURAMI FAMILY [B3941]

osphronemus goramy

USE GIANT GOURAMI [B3942]

osteichthyes

USE FISH, BONY [B1365]

ostrea chilensis

USE CHILEAN FLAT OYSTER [B3671]

ostrea denselamellosa

USE JAPANESE FLAT OYSTER [B2876]

ostrea denticulata

USE DENTICULATE ROCK OYSTER [B3675]

ostrea edulis

USE EUROPEAN OYSTER [B3672]

ostrea laperousei

USE JAPANESE FLAT OYSTER [B2876]

ostrea lurida

USE OLYMPIA FLAT OYSTER [B1958]

ostrea lutaria

USE NEW ZEALAND DREDGE OYSTER [B2690]

ostrea spp.

USE OYSTER [B1224]

#### ostreidae

USE OYSTER [B1224]

### **OSTRICH**

FTC B2118

BT RATITE [B4362] UF common ostrich

UF rheidae

UF struthio camelus

Al <SCIFAM>Struthionidae [ITIS 174373]

<SCINAM>Struthio camelus Linnaeus, 1758 [ITIS 174375]

The Ostrich, or Common Ostrich (\$i\$Struthio camelus\$/i\$), is one or two species of large flightless birds native to Africa, the only living member(s) of the genus \$i\$Struthio\$/i\$ that is in the ratite family. Some analyses indicate that the Somali Ostrich may be better considered a full species apart from the Common Ostrich, but most taxonomists consider it to be a subspecies.[http://en.wikipedia.org/wiki/Struthio\_camelus]

### otaheite ambarella

USE AMBARELLA [B1284]

### **OTAHEITE GOOSEBERRY**

FTC B2360

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF mayom

phyllanthus acidus

AI <SCIFAM>Euphorbiaceae [ITIS 28031]

<SCINAM>Phyllanthus acidus (L.) Skeels [ITIS 28366] <SCINAM>Phyllanthus acidus (L.) Skeels [GRIN 28113] <SCINAM>Phyllanthus acidus (L.) Skeels [PLANTS PHAC3] <SCINAM>Phyllanthus acidus (L.) Skeels [DPNL 2003 11881]

### otariidae

UF

USE EARED SEAL FAMILY [B4163]

## OTHER ANIMAL FATS (EUROFIR)

FTC A0810

BT BUTTER OR OTHER ANIMAL FAT (EUROFIR) [A0808]

RT 031 MAMMALIAN FATS (MF) (CCPR) [A0738] RT 037 POULTRY FATS (PF) (CCPR) [A0742]

RT 085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]

Al e.g. beef fat, goose fat

## OTHER CHEMICAL FOOD SOURCE

FTC B2973

BT CHEMICAL FOOD SOURCE [B1041]

## other constituent- or ingredient-related claim or use

USE OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]

## OTHER FOODS (CIAA)

FTC A0467

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]

AI CIAA ADD/385/90E Rev 5

# OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE

**FTC** P0115

BT DIETARY CLAIM OR USE [P0023]

UF other constituent- or ingredient-related claim or use

## OTHER SPECIAL CLAIM OR USE

**FTC** P0159

BT DIETARY CLAIM OR USE [P0023]

### OTHER SUBSTANCE COATED OR COVERED

FTC H0356

BT COATED OR COVERED [H0353]

### **OUTDOOR/OPEN-AIR GROWING CONDITION**

FTC Z0208

BT GROWING CONDITION [Z0207]

### **OVAL KUMQUAT**

FTC B2774

BT KUMQUAT [B1530]
UF fortunella margarita
UF nagami kumquat

AI <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Fortunella margarita (Lour.) Swingle [ITIS 502644]<SCINAM>Fortunella margarita (Lour.) Swingle [GRIN 238]<SCINAM>Fortunella margarita (Lour.) Swingle [PLANTS FOMA2]

<SCINAM>Fortunella margarita (Lour.) Swingle [EuroFIR-NETTOX 2007 136]

<SCINAM>Fortunella margarita (Lour.) Swingle [DPNL 2003 9855]

<MANSFELD>7546

## OVARY, ROE

FTC C0202

BT ORGAN MEAT, UROGENITAL SYSTEM [C0145]

UF roe

Al The female reproductive organs of animals (e.g., fish roe, coral of a lobster).

#### ovis aries orientalis

USE MOUFLON [B4361]

ovis spp.

USE SHEEP [B1183]

### **OWL LIMPET**

FTC B2357

BT LIMPET [B2279]
UF giant owl limpet
UF limpet, giant owl
UF lottia gigantea

AI <SCIFAM>Lottiidae [ITIS 204927]

<SCINAM>Lottia gigantea G. B. Sowerby I, 1834 [ITIS 69732] <SCINAM>Lottia gigantea (Sowerby, 1934) [FAO ASFIS LQJ]

<SCINAM>Lottia gigantea [2010 FDA Seafood List]

## **OXEYE OREO**

FTC B4078

BT OREO DORY [B2577]
UF allocyttus folletti

AI <SCIFAM>Oreosomatidae Bleeker, 1859 [ITIS 166304] <SCINAM>Allocyttus folletti Myers, 1960 [ITIS 625294]

<SCINAM>Allocyttus folletti Myers, 1960 [Fishbase 2004 11685]

## **OXEYE SCAD**

FTC B3959

BT BIGEYE SCAD [B2424]

UF selar boops

AI <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Selar boops (Cuvier in Cuvier and Valenciennes, 1833) [ITIS 621131]

<SCINAM>Selar boops (Cuvier, 1833) [Fishbase 2004 1954] <SCINAM>Selar boops (Cuvier 1833) [FAO ASFIS LRO]

#### **OXIDIZED POLYETHYLENE WAX**

FTC B3177

BT FOOD ADDITIVE [B2972]

UF E 914

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 914.

### OXIDIZED POLYETHYLENE WAX ADDED

FTC H0602

BT FOOD ADDITIVE ADDED [H0399]

### **OXIDIZED STARCH**

FTC B3178

BT FOOD ADDITIVE [B2972]

UF E 1404 UF INS 1404

If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EČ) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, emulsifier, stabilizer, thickener.

Europe: E 1404. Codex: INS 1404.

### **OXIDIZED STARCH ADDED**

FTC H0603

BT FOOD ADDITIVE ADDED [H0399]

## **OXIDIZING AGENT (CODEX)**

FTC A0434

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### oxycoccus macrocarpos

USE AMERICAN CRANBERRY [B1508]

### **OXYGEN**

FTC B3179

BT FOOD ADDITIVE [B2972]

**UF** E 948

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 948.

### **OXYGEN ADDED**

FTC H0604

BT FOOD ADDITIVE ADDED [H0399]

#### oxynotidae

**USE** ROUGH SHARK FAMILY [B4120]

#### oxynotus centrina

USE HUMANTIN [B4121]

#### **OYSTER**

FTC B1224

BT BIVALVE [B2113]
UF crassostrea spp.
UF ostrea spp.
UF ostreidae

Al <SCIFAM>Ostreidae Rafinesque, 1815 [ITIS 79866]

<SCIFAM>Ostreidae [FAO ASFIS OST]

### **OYSTER MUSHROOM**

FTC B1632

BT MUSHROOM [B1467] UF pleurotus spp.

Al <SCINAM>Pleurotus spp.

## **OYSTER MUSHROOM**

FTC B3796

BT OYSTER MUSHROOM [B1632]

UF pleurotus ostreatus

AI <SCINAM>Pleurotus ostreatus (Jacq.) P. Kumm., 1871 [INDEX FUNGORUM 174220]

# oyster plant

USE SALSIFY [B1551]

# oystercatcher

ΑI

USE PLOVER [B3504]

## P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM

FTC P0032

BT LANGUAL THESAURUS ROOT [00000]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Consumer group, human or animal, for which the food product is produced and marketed; dietary use, where the food has special characteristics, claims or uses or is intended for individuals with particular dietary needs; and label or labeling claims, used when special dietary use factor terms were derived from actual food labels. Multiple descriptors may be used from all three categories. [FDA CFSAN 1995]

### **PACHIRA**

**FTC** B3405

BT CHESTNUT [B1544] UF malabar chestnut UF pachira nut wild chestnut

SN When indexing the chestnut fruit (nut) index both \*WILD CHESTNUT [B3405]\* and \*FRUIT [C0167]\* (or its more

precise narrower terms).

<SCIFAM>Bombacaceae [ITIS 21589] ΑI

<SCINAM>Pachira insignis (Sw.) Sw. ex Savigny [ITIS 21605] <SCINAM>Pachira insignis (Sw.) Savigny [GRIN 26276] <SCINAM>Pachira insignis (Sw.) Sw. ex Savigny [PLANTS PAIN7]

#### pachira nut

USE PACHIRA [B3405]

#### pachygrapsus crassipes

STRIPED SHORE CRAB [B2221]

### pachygrapsus transversus

MOTTLED SHORE CRAB [B3566]

### pachylobus balsamiflora

USE TOOTH-BRUSH TREE [B2814]

### pachylobus edulis

EBEN TREE [B2768] USE

### pachylobus trimera

TOOTH-BRUSH TREE [B2814] USE

### pachyrhizus ahipa

USE AHIPA [B4256]

### pachyrhizus erosus

USE JICAMA [B1738]

## pachyrhizus spp.

USE YAM BEAN [B4254]

## pachyrhizus tuberosus

GOITENYO [B4255]

# **PACIFIC ANCHOVETA**

FTC B3833

**ANCHOVY FAMILY [B1854]** UF cetengraulis mystecetus

<SCIFAM>Engraulidae [ITIS 553173] ΑI

<SCINAM>Cetengraulis mysticetus (Günther, 1867) [ITIS 161862] <SCINAM>Cetengraulis mysticetus (Günther, 1867) [Fishbase 2004 548] <SCINAM>Cetengraulis mysticetus (Günther, 1867) [FAO ASFIS VEP]<SCINAM>Cetengraulis mysticetus (Günther, 1867) [CEC 1993 209] <SCINAM>Cetengraulis mysticetus [2010 FDA Seafood List]

### **PACIFIC ANGEL SHARK**

FTC B3521

ANGEL SHARK [B1138] BT UF california angel shark

UF monkfish

UF northern angelshark UF pacific angelshark

UF squatina californica

<SCIFAM>Squatinidae Bonaparte, 1838 [ITIS 160783] ΑI

<SCINAM>Squatina californica Ayres, 1859 [ITIS 160785]

<SCINAM>Squatina californica Ayres, 1859 [Fishbase 2004 729] <SCINAM>Squatina californica Ayres, 1859 [FAO ASFIS SUC]

<SCINAM>Squatina californica [2010 FDA Seafood List]

## pacific angelshark

USE PACIFIC ANGEL SHARK [B3521]

#### pacific blackberry

USE CALIFORNIA BLACKBERRY [B4207]

## pacific blue marlin

BLUE MARLIN [B2325] USE

### pacific blue shrimp

USE **BLUE SHRIMP [B2233]** 

#### **PACIFIC BONITO**

FTC R1791

**BONITO [B1264]** BT UF bonito, pacific

UF eastern pacific bonito

UF sarda chiliensis

<SCIFAM>Scombridae [ITIS 172398] ΑI

<SCINAM>Sarda chiliensis (Cuvier in Cuvier and Valenciennes, 1832) [ITIS 172408]

<SCINAM>Sarda chiliensis chiliensis (Cuvier in Cuvier and Valenciennes, 1832) [ITIS 613016]

<SCINAM>Sarda chiliensis lineolata (Girard, 1858) [ITIS 613015]

<SCINAM>Sarda chiliensis chiliensis (Cuvier, 1832) [Fishbase 2004 113] <SCINAM>Sarda chiliensis lineolata (Girard, 1858) [Fishbase 2004 4796]

<SCINAM>Sarda chiliensis (Cuvier, 1832) [FAO ASFIS BEP] <SCINAM>Sarda chiliensis (Cuvier, I831) [CEC 1993 968]

<SCINAM>Sarda chiliensis [2010 FDA Seafood List]

<SCINAM>Sarda chiliensis [FDA RFE 2010 59]

## **PACIFIC COD**

**FTC** B1841

COD [B1423] BT UE

cod, pacific UF gadus macrocephalus

ΑI <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Gadus macrocephalus Tilesius, 1810 [ITIS 164711]

<SCINAM>Gadus macrocephalus Tilesius, 1810 [Fishbase 2004 308]

<SCINAM>Gadus macrocephalus Tilesius, 1810 [FAO ASFIS PCO]

<SCINAM>Gadus macrocephalus Tilesius, 1810 [CEC 1993 440]

<SCINAM>Gadus macrocephalus [2010 FDA Seafood List]

<SCINAM>Gadus macrocephalus [FDA RFE 2010 17]

# pacific cupped oyster

**USE** MANGROVE CUPPED OYSTER [B3673]

## pacific cupped oyster

**USE** PACIFIC GIANT OYSTER [B1979]

## **PACIFIC DEEP SEA CRAB**

FTC B2229

BT DEEP SEA CRAB FAMILY [B2228]

UF chaceon granulatus UF geryon granulatus UF japanese deep sea crab

<SCIFAM>Geryonidae Colosi, 1923 [ITIS 98904] ΑI

<SCINAM>Chaceon granulatus (Sakai, 1978) [ITIS 620998]

<SCINAM>Chaceon granulatus (Sakai, 1978) [FAO ASFIS HNX]

<SCINAM>Chaceon granulatus (Sakai, 1978) [WoRMS AphiaID 442699]

### pacific dewberry

USE CALIFORNIA BLACKBERRY [B4207]

#### **PACIFIC GEODUCK**

FTC B2538

BT CLAM [B1331]
UF clam, pacific geoduck
UF panopea abrupta

Al <SCIFAM>Hiatellidae Gray, 1824 [ITIS 81760]

<SCINAM>Panopea abrupta (Conrad, 1849) [İTIS 81779] <SCINAM>Panopea abrupta (Conrad, 1849) [FAO ASFIS GEC] <SCINAM>Panopea abrupta [2010 FDA Seafood List]

### PACIFIC GIANT OYSTER

FTC B1979

BT OYSTER [B1224]
UF crassostrea angulata
UF crassostrea gigas
UF pacific cupped oyster
UF pacific oyster

UF portuguese cupped oyster

**UF** portuguese oyster

Al <SCIFAM>Ostreidae Rafinesque, 1815 [ITIS 79866]

<SCINAM>Crassostrea gigas (Thunberg, 1793) [ITIS 79868]
<SCINAM>Crassostrea gigas (Thunberg, 1793) [FAO ASFIS OYG]
<SCINAM>Crassostrea gigas (Thunberg, 1793) [CEC 1993 1331]

<SCINAM>Crassostrea gigas [2010 FDA Seafood List]

#### pacific hake

USE PACIFIC WHITING [B1137]

## **PACIFIC HALIBUT**

**FTC** B1876

BT HALIBUT [B1532]
UF halibut, pacific
UF hippoglossus stenological

UF hippoglossus stenolepis
AI <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Hippoglossus stenolepis Schmidt, 1904 [ITIS 172932]
<SCINAM>Hippoglossus stenolepis Schmidt, 1904 [Fishbase 2004 514]
<SCINAM>Hippoglossus stenolepis Schmidt, 1904 [FAO ASFIS HAP]
<SCINAM>Hippoglossus stenolepis Schmidt, 1904 [CEC 1993 1120]

<SCINAM>Hippoglossus stenolepis [2010 FDA Seafood List]

## **PACIFIC HERRING**

FTC B1575

BT HERRING [B1414]
UF clupea harengus pallasi

UF clupea pallasi
UF clupea pallasii

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Clupea pallasii Valenciennes in Cuvier and Valenciennes, 1847 [ITIS 551209]

<SCINAM>Clupea pallasii Valenciennes, 1847 [Fishbase 2004 1520] <SCINAM>Clupea pallasii Valenciennes 1847 [FAO ASFIS HEP] <SCINAM>Clupea pallasi Valenciennes, 1847 [CEC 1993 167]

<SCINAM>Clupea pallasii [2010 FDA Seafood List]

## PACIFIC JACK MACKEREL

FTC B3954

BT SAUREL [B1090]
UF trachurus symmetricus

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Trachurus symmetricus (Ayres, 1855) [ITIS 168586] <SCINAM>Trachurus symmetricus (Ayres, 1855) [Fishbase 2004 368] <SCINAM>Trachurus symmetricus (Ayres, 1855) [FAO ASFIS PJM] <SCINAM>Trachurus symmetricus (Ayres, 1855) [CEC 1993 664] <SCINAM>Trachurus symmetricus [2010 FDA Seafood List]

#### **PACIFIC LITTLENECK CLAM**

FTC B1035

BT VENUS CLAM FAMILY [B2890]

UF native littleneck
UF protothaca staminea

UF steamer

Al <SCIFAM>Veneridae Rafinesque, 1815 [ITIS 81439]

<SCINAM>Protothaca staminea (Conrad, 1837) [ITIS 81464]
<SCINAM>Protothaca staminea (Conrad, 1837) [FAO ASFIS PTS]

<SCINAM>Protothaca staminea [2010 FDA Seafood List]

#### pacific mackerel

USE CHUB MACKEREL [B1570]

#### **PACIFIC MANTA**

FTC B4132

BT MANTA FAMILY [B2298]

UF manta hamiltoni

Al <SCIFAM>Mobulidae Gill, 1893 [ITIS 160990]

<SCINAM>Manta hamiltoni (Hamilton and Newman in Newman, 1849) [ITIS 160993]

<SCINAM>Manta hamiltoni (Newman, 1849) [CEC 1993 111]

<SCINAM>Manta hamiltoni [2010 FDA Seafood List]

#### **PACIFIC OCEAN**

FTC R0324

BT MARINE AREAS [R0513]

SN US FDA 1995 Code: PAOC

#### **PACIFIC OCEAN ISLANDS**

FTC R0363

BT CONTINENTS, REGIONS AND COUNTRIES [R0509]

SN US FDA 1995 Code: QU

### **PACIFIC OCEAN PERCH**

FTC B1034

BT SCORPIONFISH FAMILY [B1084]

UF sebastes alutus

Al <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes alutus (Gilbert, 1890) [ITIS 166707]
<SCINAM>Sebastes alutus (Gilbert, 1890) [Fishbase 2004 504]
<SCINAM>Sebastes alutus (Gilbert, 1890) [FAO ASFIS OPP]
<SCINAM>Sebastes alutus (Gilbert, 1890) [CEC 1993 1059]
<SCINAM>Sebastes alutus [2010 FDA Seafood List]
<SCINAM>Sebastes alutus [FDA RFE 2010 66]

## pacific oyster

**USE** PACIFIC GIANT OYSTER [B1979]

## PACIFIC POMFRET

FTC B3997

BT POMFRET [B2571] UF brama japonica

AI <SCIFAM>Bramidae [ITIS 170287]

<SCINAM>Brama japonica Hilgendorf, 1878 [ITIS 170289]

<SCINAM>Brama japonica Hilgendorf, 1878 [Fishbase 2004 3555]

## pacific red snapper

USE PACIFIC SNAPPER [B2149]

#### PACIFIC ROCK CRAB

FTC B3561

BT ROCK CRAB FAMILY [B2351]

UF cancer productus
UF red rock crab

Al <SCIFAM>Cancridae Latreille, 1802 [ITIS 98670]

<SCINAM>Cancer productus J. W. Randall, 1840 [ITIS 98672] <SCINAM>Cancer productus Randall, 1839 [FAO ASFIS ROC] <SCINAM>Cancer productus [2010 FDA Seafood List]

#### **PACIFIC ROUND HERRING**

FTC B1850

BT ROUND HERRING [B3846]

UF etrumeus micropus
UF herring, round

Al <SCIFAM>Clupeidae [ITIS 161745]

<SCINAM>Etrumeus micropus (Temminck and Schlegel, 1846) [ITIS 161745]</br><SCINAM>Etrumeus micropus (Temminck & Schlegel, 1846) [Fishbase 2004 60868]

#### **PACIFIC SALMON**

FTC B1126

BT SALMONINS [B3807]
UF oncorhynchus
UF salmon, pacific

Al <SCIFAM>Salmonidae [ITIS 161974]

<SCIGEN>Oncorhynchus Suckley, 1861 [ITIS 161974]

## PACIFIC SAND LANCE

FTC B4007

BT SAND LANCE [B1354]
UF ammodytes hexapteru

AI <SCIFAM>Ammodytidae [ITIS 171670]

<SCINAM>Ammodytes hexapterus Pallas, 1814 [ITIS 171672] <SCINAM>Ammodytes hexapterus Pallas, 1814 [Fishbase 2004 3822] <SCINAM>Ammodytes hexapterus Pallas, 1811 [CEC 1993 923] <SCINAM>Ammodytes hexapterus [2010 FDA Seafood List]

## **PACIFIC SANDFISH**

FTC B4012

BT SANDFISH FAMILY [B2569]

UF trichodon trichodon

Al <SCIFAM>Trichodontidae [ITIS 170914]

<SCINAM>Trichodon trichodon (Tilesius, 1813) [ITIS 170919] <SCINAM>Trichodon trichodon (Tilesius, 1813) [Fishbase 2004 3682] <SCINAM>Trichodon trichodon (Tilesius, 1813) [FAO ASFIS TDC]

### pacific sardine

USE CHILEAN PILCHARD [B2192]

#### **PACIFIC SARDINE**

FTC B1847

BT CHILEAN PILCHARD [B2192]

UF sardine, pacific

UF sardinops sagax caeruleus

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al Synonym of \*CHILEAN PILCHARD [B1847]\*

# **PACIFIC SAURY**

FTC B1890

BT SAURY FAMILY [B1888]

UF cololabis saira
UF mackerel pike

UF saury, pacific

**UF** skipper (pacific saury)

Al <SCIFAM>Scomberesocidae [ITIS 165609]

<SCINAM>Cololabis saira (Brevoort, 1856) [ITIS 165609]
<SCINAM>Cololabis saira (Brevoort, 1856) [Fishbase 2004 303]
<SCINAM>Cololabis saira (Brevoort, 1856) [FAO ASFIS SAP]
<SCINAM>Cololabis saira (Brevoort, 1856) [CEC 1993 414]
<SCINAM>Cololabis saira [2010 FDA Seafood List]

#### **PACIFIC SEABOB**

FTC B3631

BT PENAEID SHRIMP FAMILY [B1081]

UF xiphopenaeus kroyeri UF xiphopenaeus riveti

AI <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Xiphopenaeus riveti Bouvier 1907 [FAO ASFIS TIT]

Xiphopenaeus kroyeri was first described by Camill Heller in 1862, under the name Penaeus kroyeri. It was transferred to the genus Xiphopenaeus in 1869 by Sidney Irving Smith. X. kroyeri has been considered conspecific with the Pacific species X. riveti, but recent genetic analysis indicates that the two are separate species, and that X. kroyeri (sensu stricto) may even constitute two cryptic species.[http://en.wikipedia.org/wiki/Xiphopenaeus\_kroyeri]

#### **PACIFIC SIERRA**

FTC B1793

BT SEERFISH [B3973]
UF scomberomorus sierra

UF sierra, pacific

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus sierra Jordan and Starks in Jordan, 1895 [ITIS 172440]</SCINAM>Scomberomorus sierra Jordan & Starks, 1895 [Fishbase 2004 136]</SCINAM>Scomberomorus sierra Jordan & Starks, 1895 [FAO ASFIS SIE]

<SCINAM>Scomberomorus sierra [2010 FDA Seafood List] <SCINAM>Scomberomorus sierra [FDA RFE 2010 62]

## **PACIFIC SNAPPER**

FTC B2149

BT SNAPPER [B1510]
UF lutjanus peru
UF pacific red snapper

Al <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus peru (Nichols and Murphy, 1922) [ITIS 168897]
<SCINAM>Lutjanus peru (Nichols & Murphy, 1922) [Fishbase 2004 170]
<SCINAM>Lutjanus peru (Nichols & Murphy, 1922) [FAO ASFIS LWP]
<SCINAM>Lutjanus peru [2010 FDA Seafood List]

<SCINAM>Lutjanus peru [2010 FDA Seafood List] <SCINAM>Lutjanus peru [FDA RFE 2010 32]

## pacific white shrimp

USE WHITELEG SHRIMP [B2234]

## **PACIFIC WHITING**

FTC B1137
BT HAKE [B3878]
UF merluccius productus
UF pacific hake

## PACIFIC, ANTARCTIC (FAO MAJOR FISHING AREA 88)

FTC R0151

BT SOUTHERN OCEAN [R0514]

SN US FDA 1995 Code AA88: \*PACIFIC OCEAN SOUTH FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 88 [http://www.fao.org/fishery/area/Area88].

## PACIFIC, EASTERN CENTRAL (FAO MAJOR FISHING AREA 77)

FTC R0148

BT PACIFIC OCEAN [R0324]

SN US FDA 1995 Code AA77: \*PACIFIC OCEAN EAST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 77 [http://www.fao.org/fishery/area/Area77].

## PACIFIC, NORTHEAST (FAO MAJOR FISHING AREA 67)

FTC R0146

BT PACIFIC OCEAN [R0324]

SN US FDA 1995 Code AA67: \*PACIFIC OCEAN NORTHEAST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 67 [http://www.fao.org/fishery/area/Area67].

### PACIFIC, NORTHWEST (FAO MAJOR FISHING AREA 61)

FTC R0145

BT PACIFIC OCEAN [R0324]

SN US FDA 1995 Code AA61: \*PACIFIC OCEAN NORTHWEST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 61 [http://www.fao.org/fishery/area/Area61)]

## PACIFIC, SOUTHEAST (FAO MAJOR FISHING AREA 87)

FTC R0150

BT PACIFIC OCEAN [R0324]

SN US FDA 1995 Code AA87: \*PACIFIC OCEAN SOUTHEAST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area [http://www.fao.org/fishery/area/Area87].

# PACIFIC, SOUTHWEST (FAO MAJOR FISHING AREA 81)

FTC R0149

BT PACIFIC OCEAN [R0324]

SN US FDA 1995 Code AA81: \*PACIFIC OCEAN SOUTHWEST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 81 [].http://www.fao.org/fishery/area/Area81

### PACIFIC, WESTERN CENTRAL (FAO MAJOR FISHING AREA 71)

FTC R0147

BT PACIFIC OCEAN [R0324]

SN US FDA 1995 Code AA71: \*PACIFIC OCEAN WEST FISHING AREA\*.

Al CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Area 71 [http://www.fao.org/fishery/area/Area71].

## **PACKAGING GAS (EC)**

FTC A0343

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Gas other than air, introduced into a container before, during or after the placing of a foodstuff in that container.

European Council Directive 95/2/EC.

#### **PACKED IN ACIDIFIED SALT BRINE**

FTC K0022

BT PACKED IN SALT BRINE [K0018]

#### packed in air

USE NO PACKING MEDIUM USED [K0003]

#### PACKED IN ANIMAL FAT OR OIL

FTC K0046

BT PACKED IN FAT OR OIL [K0026]

## **PACKED IN BROTH**

FTC K0042

BT PACKED IN EDIBLE MEDIUM [K0011]

Al Packed in broth; includes meat, poultry or seafood packed in its' own juice.

## **PACKED IN CARBON DIOXIDE**

FTC K0028

BT PACKED IN GAS OTHER THAN AIR [K0014]

#### packed in combustion-producing gas

USE PACKED IN GAS MIXTURE [K0032]

#### **PACKED IN CREAM OR MILK**

FTC K0043

BT PACKED IN EDIBLE MEDIUM [K0011]

### **PACKED IN EDIBLE MEDIUM**

FTC K0011

BT K. PACKING MEDIUM [K0020]

Al Packed in a medium that is also a food product. Ingredients that are introduced through the packing medium are indexed as appropriate under \*INGREDIENT OR FOOD ADDED\* found in \*H. TREATMENT APPLIED\*.

## PACKED IN EXTRA HEAVILY SWEETENED LIQUID

FTC K0024

BT PACKED IN SWEETENED LIQUID [K0023]

### PACKED IN FAT OR OIL

FTC K0026

BT PACKED IN EDIBLE MEDIUM [K0011]

#### **PACKED IN FRUIT JUICE**

FTC K0039

BT PACKED IN EDIBLE MEDIUM [K0011]

Al Packed in unsweetened single strength juice or juice prepared from concentrated fruit juice and water; if sweetener is added to the fruit juice, use the appropriate term under \*PACKED IN SWEETENED LIQUID\*.

## **PACKED IN GAS MIXTURE**

FTC K0032

BT PACKED IN GAS OTHER THAN AIR [K0014]

UF packed in combustion-producing gas

UF packed in modified air

### PACKED IN GAS OTHER THAN AIR

FTC K0014

BT K. PACKING MEDIUM [K0020]

Packed in a modified atmosphere that contributes to preservation (e.g., applesauce packed with nitrogen in the head space or tuna salad sandwich packed in nitrogen-containing polyethylene wrapper). Also applicable to largescale applications in shipping or storage (e.g., meat under carbon dioxide in a rail car).

#### PACKED IN GELATIN

**FTC** K0035

BT PACKED IN EDIBLE MEDIUM [K0011]

### PACKED IN GRAVY OR SAUCE

FTC K0034

BT PACKED IN EDIBLE MEDIUM [K0011]

UF gravy added UF sauce added

### PACKED IN GRAVY OR SAUCE, DAIRY OR EGG COMPONENT

FTC

BT PACKED IN GRAVY OR SAUCE [K0034]

#### PACKED IN GRAVY OR SAUCE, FRUIT

FTC K0045

вт PACKED IN GRAVY OR SAUCE [K0034]

#### PACKED IN GRAVY OR SAUCE, MEAT

FTC K0036

BT PACKED IN GRAVY OR SAUCE [K0034]

## PACKED IN GRAVY OR SAUCE, VEGETABLE

FTC K0037

BT PACKED IN GRAVY OR SAUCE [K0034]

### PACKED IN HEAVILY SWEETENED LIQUID

FTC

BT PACKED IN SWEETENED LIQUID [K0023]

## **PACKED IN INK**

FTC

RT PACKED IN EDIBLE MEDIUM [K0011] Packed in squid or octopus ink.

## PACKED IN LIGHTLY SWEETENED WATER OR JUICE

FTC K0013

PACKED IN SWEETENED LIQUID [K0023]

## packed in modified air

USE PACKED IN GAS MIXTURE [K0032]

## PACKED IN NITROGEN

FTC

BT PACKED IN GAS OTHER THAN AIR [K0014]

## PACKED IN OLIVE OIL

FTC

BT PACKED IN VEGETABLE OIL [K0021]

### **PACKED IN SALT BRINE**

FTC K0018

BT PACKED IN EDIBLE MEDIUM [K0011]

SN Used only for food products that are packed in a salt water solution of 4% or more. For products packed in water

with less than 4% salt, use 'packed in water'.

#### PACKED IN SLIGHTLY SWEETENED WATER OR JUICE

FTC K0030

BT PACKED IN SWEETENED LIQUID [K0023]

#### **PACKED IN SWEETENED BRINE**

FTC K0019

BT PACKED IN SALT BRINE [K0018]

#### **PACKED IN SWEETENED LIQUID**

FTC K0023

ΑI

BT PACKED IN EDIBLE MEDIUM [K0011]

Packed in sweetened water or in sweetened and/or concentrated fruit juice. For single-strength unsweetened fruit juice, use \*PACKED IN FRUIT JUICE\*. When the specific terms under \*PACKED IN SWEETENED LIQUID\* are used, the statement seen on the product label should be used for indexing. For additional information, see 21 CFR 145.

#### **PACKED IN VEGETABLE JUICE**

FTC K0016

BT PACKED IN EDIBLE MEDIUM [K0011]

#### **PACKED IN VEGETABLE OIL**

FTC K0021

BT PACKED IN FAT OR OIL [K0026]

#### **PACKED IN VINEGAR**

FTC K0029

BT PACKED IN EDIBLE MEDIUM [K0011]

SN Used for vinegar-water mixture of at least 10 Grain (1% acetic acid strength). For lower grain, use \*PACKED IN

WATER".

Al In the U.S., grain strength is calculated as 10 times the acid content expressed as acetic acid. For example, 40 grain vinegar = 4% acetic acid; 120 grain vinegar = 12% acetic acid. [Technically Speaking about Vinegar - A food technologist's guide to vinegar, The Vinegar Institute, 5775 Peachtree-Dunwoody Road, Atlanta, Georgia 30342, USA].

## PACKED IN VINEGAR AND OIL

FTC K0040

BT PACKED IN FAT OR OIL [K0026]

# PACKED IN VINEGAR AND OIL

FTC K0040

BT PACKED IN VINEGAR [K0029]

## PACKED IN VINEGAR WITH SUGAR

FTC K0010

BT PACKED IN VINEGAR [K0029]

SN Used for sweetened vinegar-water mixture with grain of at least 10. For lower grain, use \*PACKED IN

SWEETENED LIQUID\*.

Al In the U.S., grain strength is calculated as 10 times the acid content expressed as acetic acid. For example, 40 grain vinegar = 4% acetic acid; 120 grain vinegar = 12% acetic acid. [Technically Speaking about Vinegar - A food technologist's guide to vinegar, The Vinegar Institute, 5775 Peachtree-Dunwoody Road, Atlanta, Georgia 30342, USA].

## PACKED IN VINEGAR WITH SUGAR AND SALT

FTC K0047

BT PACKED IN VINEGAR [K0029]

SN Used for sweetened, salt, vinegar-water mixture with grain of at least 10 (1% expressed as acetic acid). For lower grain, use \*PACKED IN SWEETENED LIQUID\*.

Al In the U.S., grain strength is calculated as 10 times the acid content expressed as acetic acid. For example, 40 grain vinegar = 4% acetic acid; 120 grain vinegar = 12% acetic acid. [Technically Speaking about Vinegar - A food technologist's guide to vinegar, The Vinegar Institute, 5775 Peachtree-Dunwoody Road, Atlanta, Georgia 30342,

USA].

#### **PACKED IN WATER**

FTC K0017

BT PACKED IN EDIBLE MEDIUM [K0011]

SN Used for products that are packed in water or in water containing less than 4% salt, e.g., most canned vegetables.

If a product normally packed in salted water is packed in salt free water, use \*NO SALT ADDED CLAIM OR USE\*.

## PACKED WITH AEROSOL PROPELLANT

FTC K0015

BT K. PACKING MEDIUM [K0020]

Al Packed with a gas that is liquified under pressure and that upon release of the pressure propels and aerates the

food product. See 21 CFR 173.345 and 173.360 for substances used.

## **PACKING GAS (CODEX)**

FTC A0435

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### **PACKING MEDIUM NOT KNOWN**

FTC K0001

BT K. PACKING MEDIUM [K0020]

SN Used when nothing is known about the packing medium, if any is present.

#### packing medium not used (or packed in air)

USE NO PACKING MEDIUM USED [K0003]

## PACKING MEDIUM, OTHER

FTC K0004

BT K. PACKING MEDIUM [K0020]

SN Used when the packing medium does not fall under any of the major categories listed.

### pacten culcicostatus

USE SOUTH ATLANTIC SCALLOP [B4149]

### **PADANG CASSIA**

FTC B2944

BT CINNAMON [B1472]
AI <SCIFAM>Lauraceae

<SCINAM>Cinnamomum burmanii Bl. [NETTOX]

<GRIN>10577 <MANSFELD>15067

## **PADDLEFISH**

FTC B1412

BT PADDLEFISH FAMILY [B1896]

UF polyodon spathula

Al <SCIFAM>Polyodontidae [ITIS 161085]

<SCINAM>Polyodon spathula (Walbaum, 1792) [ITIS 161088] <SCINAM>Polyodon spathula (Walbaum, 1792) [Fishbase 2004 174] <SCINAM>Polyodon spathula (Walbaum, 1792) [FAO ASFIS PAM]

<SCINAM>Polyodon spathula [2010 FDA Seafood List]

## PADDLEFISH FAMILY

FTC B1896

BT FISH, ACIPENSERIFORM [B1020]

UF polyodontidae

Al <SCIFAM>Polyodontidae [ITIS 161085]

<SCIFAM>Polyodontidae [CEC 1993 138]

## paddy straw mushroom

STRAW MUSHROOM [B1637]

#### pagellus erythrinus

USE PANDORA [B2871]

#### pagrus auratus

USE SEA BREAM [B2388]

#### pagrus pagrus

USE RED PORGY [B2283]

#### pagrus sedicem

USE RED PORGY [B2283]

#### **PAIL**

**FTC** M0219

BT CONTAINER OR WRAPPING BY FORM [M0195]

## painted crayfish

USE PAINTED SPINY LOBSTER [B1948]

## **PAINTED RAY**

FTC B4089

SKATE [B1340] BT UF raja microocellata UF small-eyed ray

ΑI <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Raja microocellata Montagu, 1818 [ITIS 160882] <SCINAM>Raja microocellata Montagu, 1818 [Fishbase 2004 5492] <SCINAM>Raja microocellata Montagu 1818 [FAO ASFIS RJE]

#### painted ray

**USE** UNDULATE RAY [B4099]

### **PAINTED RIVER PRAWN**

FTC B3617

вт PALAEMONID SHRIMP FAMILY [B1163]

UF bigclaw river shrimp UF macrobrachium carcinus

<SCIFAM>Palaemonidae Rafinesque, 1815 [ITIS 96213] ΑI

<SCINAM>Macrobrachium carcinus (Linnaeus, 1758) [ITIS 96227] <SCINAM>Macrobrachium carcinus (Linnaeus, 1758) [FAO ASFIS MBK] <SCINAM>Macrobrachium carcinus (Linnaeus, 1758) [CEC 1993 1231]

<SCINAM>Macrobrachium carcinus [2010 FDA Seafood List]

## **PAINTED SPINY LOBSTER**

FTC B1948

BT PANULIRID SPINY LOBSTER [B3610]

UF painted crayfish UF panulirus versicolor

ΑI <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Panulirus versicolor (Latreille, 1804) [ITIS 552982] <SCINAM>Panulirus versicolor (Latreille, 1804) [FAO ASFIS NUV]

<SCINAM>Panulirus versicolor [2010 FDA Seafood List]

## **PAINTED SWEETLIPS**

FTC B2566

вт **GRUNT FAMILY [B1812]** UF diagramma pictum UF mother-in-law fish UF plectorhinchus pictus

UF plectorhynchus pictus

UF thicklip bream

<SCIFAM>Haemulidae [ITIS 169055] ΑI

<SCINAM>Plectorhinchus pictus (Tortonese, 1936) [ITIS 630214] <SCINAM>Plectorhinchus pictus (Tortonese, 1936) [Fishbase 2004 8315] <SCINAM>Plectorhinchus pictus (Tortonese 1936) [FAO ASFIS PKP]

#### pak choi

**USE** BOK CHOY [B2077]

#### **PAK KARD**

FTC B2456

BT CABBAGE [B1406]

#### **PAKISTAN**

**FTC** R0330

BT ASIA, WESTERN [R0350]

SN US FDA 1995 Code: PK

#### palaemon serratus

USE COMMON PRAWN [B2880]

#### palaemondidae

**USE** SHRIMP [B1237]

#### palaemonetes vulgaris

**USE** GRASS SHRIMP [B2480]

## PALAEMONID SHRIMP FAMILY

FTC B1163

BT SHRIMP [B1237] UF freshwater prawns UF freshwater shrimps UF palaemonid shrimps

UF palaemonidae

<SCIFAM>Palaemonidae Rafinesque, 1815 [ITIS 96213]

### palaemonid shrimps

USE PALAEMONID SHRIMP FAMILY [B1163]

## palaemonidae

USE PALAEMONID SHRIMP FAMILY [B1163]

#### PALAU

FTC R0336

вт PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: PW

## pale echinacea

USE PALE PURPLE CONE-FLOWER [B4192]

## PALE PURPLE CONE-FLOWER

B4192

PLANT USED FOR DIETARY SUPPLEMENTS [B4168] BT

UF echinacea pallida UF pale echinacea

<SCIFAM>Asteraceae [ITIS 35420] ΑI

<SCINAM>Echinacea pallida (Nutt.) Nutt. [ITIS 37279] <SCINAM>Echinacea pallida (Nutt.) Nutt. [GRIN 70237] <SCINAM>Echinacea pallida (Nutt.) Nutt. [PLANTS ECPA]

#### **PALE TOADFISH**

FTC B2915

BT FLATHEAD SCULPIN [B4013]
UF neophrynichthys angustus

Al <SCIFAM>Psychrolutidae [ITIS 167410]

<SCINAM>Neophrynichthys angustus Nelson 1977 [FAO ASFIS NEG]

<SOURCE>Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.470.

Scientific name verifiable, common name inverified.

#### **PALINURID SPINY LOBSTER**

FTC B1075

BT SPINY LOBSTER FAMILY [B2163]

UF crayfish, marine
UF marine crayfish
UF palinurus spp.
UF rock lobster

AI <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646] <SCIGEN>Palinurus Weber, 1795 [ITIS 97655]

### palinuridae

USE SPINY LOBSTER FAMILY [B2163]

#### palinurus charlestoni

USE CAPE VERDE SPINY LOBSTER [B3612]

### palinurus delagoae

USE NATAL SPINY LOBSTER [B3611]

#### palinurus elephas

USE COMMON SPINY LOBSTER [B2203]

## palinurus gilchristi

USE GILCHRIST SPINY LOBSTER [B2167]

## palinurus mauritanicus

USE PINK SPINY LOBSTER [B3613]

### palinurus spp.

USE PALINURID SPINY LOBSTER [B1075]

### palinurus vulgaris

USE COMMON SPINY LOBSTER [B2203]

#### **PALM**

FTC B1286

BT CARBOHYDRATE-PRODUCING PLANT [B1048]

## PALM

FTC B1286

BT OIL-PRODUCING PLANT [B1017]

#### **PALM**

FTC B1286

BT VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]

## palm kernel oil added

USE PALM, PALM KERNEL OR COCONUT OIL ADDED [H0345]

#### palm oil added

USE PALM, PALM KERNEL OR COCONUT OIL ADDED [H0345]

## PALM, PALM KERNEL OR COCONUT OIL ADDED

FTC H0345

BT VEGETABLE FAT OR OIL ADDED [H0263]

UF coconut oil added
UF palm kernel oil added
UF palm oil added

## **PALMARIA**

FTC B3790

BT ALGAE, RED [B1743]

AI <SCIFAM>Rhodymeniaceae [ITIS 12842] <SCINAM>Palmaria [ITIS 12841]

## palmaria palmata

USE DULSE [B2411]

## palmyra palm

USE AFRICAN FAN PALM [B2799]

#### **PALOMETA**

FTC B2490

BT POMPANO [B1475]

UF garrick
UF glaucus
UF great pompano
UF trachinotus glaucus

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Trachinotus goodei Jordan and Evermann, 1896 [ITIS 168710] <SCINAM>Trachinotus goodei Jordan & Evermann, 1896 [Fishbase 2004 1011] <SCINAM>Trachinotus goodei Jordan & Evermann, 1896 [FAO ASFIS PPL]

<SCINAM>Trachinotus goodei [2010 FDA Seafood List]

### palta

USE AVOCADO [B1470]

### pampus cinereus

USE WHITE POMFRET [B1927]

## **PANAMA**

FTC R0323

BT CENTRAL AMERICA [R0354]

SN US FDA 1995 Code: PA

#### panama orange

USE CALAMONDIN [B2625]

panax

USE GINSENG [B1673]

## PANCAKE OR WAFFLE (EUROFIR)

FTC A1297

BT FINE BAKERY WARE (EUROFIR) [A0821]
RT PANCAKE OR WAFFLE (US CFR) [A0194]

SN If sweetened, index also \* SUGAR OR SUGAR SYRUP ADDED\* [H0136] or narrower term. If filled, use \*

PREPARED FOOD PRODUCT (EUROFIR)\* [A0861] or narrower term.

Al A thin, bakery product griddled or cooked in a heated mould.

## PANCAKE OR WAFFLE (US CFR)

FTC A0194

BT BAKERY PRODUCT, SWEETENED (US CFR) [A0135]

UF waffle or pancake

A thin, sweetened bakery product griddled or cooked in a heated mold. ΑI

#### **PANCREAS**

**FTC** 

BT ORGAN MEAT, DIGESTIVE SYSTEM [C0106]

#### pancreas or thymus

USE THYMUS OR PANCREAS [C0109]

#### **PANDALID SHRIMP FAMILY**

FTC B1119

SHRIMP [B1237] BT UF pandalid shrimps UF pandalid shrimps nei

UF pandalidae UF pink shrimps

<SCIFAM>Pandalidae Haworth, 1825 [ITIS 96965] ΑI

#### pandalid shrimps

USE PANDALID SHRIMP FAMILY [B1119]

#### pandalid shrimps nei

USE PANDALID SHRIMP FAMILY [B1119]

## pandalidae

USE PANDALID SHRIMP FAMILY [B1119]

### pandalopsis dispar

USE SIDESTRIPED SHRIMP [B2888]

#### pandalus borealis

NORTHERN SHRIMP [B1970] USE

## pandalus montaqui

USE AESOP SHRIMP [B3618]

## **PANDORA**

FTC B2871

вт PORGY FAMILY [B1808] UF pagellus erythrinus

<SCIFAM>Sparidae [ITIS 169180] ΑI

<SCINAM>Pagellus erythrinus (Linnaeus, 1758) [ITIS 169215] <SCINAM>Pagellus erythrinus (Linnaeus, 1758) [Fishbase 2004 893] <SCINAM>Pagellus erythrinus (Linnaeus, 1758) [FAO ASFIS PAC] <SCINAM>Pagellus erythrinus (Linnaeus, 1758) [CEC 1993 783] <SCINAM>Pagellus erythrinus [2010 FDA Seafood List]

## panellus serotinus

USE **GREEN OYSTER [B4180]** 

### **PANGAS CATFISH**

FTC B3689

GIANT CATFISHES [B3684] UF pangasius pangasius UF yellowtail catfish

<SCIFAM>Pangasiidae Bleeker, 1858 [ITIS 164089] ΔΙ

<SCINAM>Pangasius pangasius (Hamilton, 1822) [ITIS 681712] <SCINAM>Pangasius pangasius (Hamilton, 1822) [Fishbase 2004 292] <SCINAM>Pangasius pangasius (Hamilton, 1822) [FAO ASFIS PGP] <SCINAM>Pangasius pangasius [2010 FDA Seafood List]

## pangasiidae

USE GIANT CATFISHES [B3684]

#### pangasius gigas

USE MEKONG GIANT CATFISH [B3686]

#### pangasius hypophthalmus

USE SUTCHI CATFISH [B3685]

### pangasius larnaudii

USE SPOT PANGASIUS [B3687]

## pangasius micronemus

USE SHORTBARBEL PANGASIUS [B3688]

## pangasius pangasius

USE PANGAS CATFISH [B3689]

## pangasius sanitwongsei

USE GIANT PANGASIUS [B3690]

## panicum miliaceum

USE COMMON MILLET [B1285]

## panicum sumatrense

USE LITTLE MILLET [B4318]

#### panopea abrupta

USE PACIFIC GEODUCK [B2538]

## pantago ovata

USE DESERT INDIANWHEAT [B4200]

## **PANTOTHENIC ACID**

FTC B3758

BT FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

# PANTOTHENIC ACID ADDED

FTC H0770

BT VITAMIN ADDED [H0163]

## **PANULIRID SPINY LOBSTER**

FTC B3610

BT SPINY LOBSTER FAMILY [B2163]

UF panulirus spp.

AI <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646] <SCIGEN>Panulirus White, 1847 [ITIS 97647]

## panulirus argus

USE CARIBBEAN SPINY LOBSTER [B2164]

## panulirus burgeri

USE SCALLOPED SPINY LOBSTER [B2204]

## panulirus cygnus

USE AUSTRALIAN SPINY LOBSTER [B3614]

panulirus homarus

USE SCALLOPED SPINY LOBSTER [B2204]

panulirus japonicus

USE JAPANESE SPINY LOBSTER [B2168]

panulirus lalandii

USE CAPE SPINY LOBSTER [B2166]

panulirus longipes

USE LONGLEGGED SPINY LOBSTER [B2169]

panulirus ornatus

USE ORNATE SPINY LOBSTER [B2165]

panulirus penicillatus

USE PRONGHORN SPINY LOBSTER [B2202]

panulirus regius

USE ROYAL SPINY LOBSTER [B2208]

panulirus rissonii

USE ROYAL SPINY LOBSTER [B2208]

**PANULIRUS RISSORE** 

FTC B2201

BT ROYAL SPINY LOBSTER [B2208]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al Descriptor inactivated.

panulirus spp.

USE LOBSTER [B1505]

panulirus spp.

USE PANULIRID SPINY LOBSTER [B3610]

panulirus versicolor

USE PAINTED SPINY LOBSTER [B1948]

papaver

USE POPPY [B1515]

papaver rhoeas

USE CORN POPPY [B3709]

papaver somniferum

USE OPIUM POPPY [B3710]

**PAPAYA** 

FTC B1249

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF carica papaya
UF hawaiian papaya
UF lechoza

UF melon tree
UF pawpaw

AI <SCIFAM>Caricaceae [ITIS 22322] <SCINAM>Carica papaya L. [ITIS 22324] <SCINAM>Carica papaya L. [GRIN 9147]

<SCINAM>Carica papaya L. [PLANTS CAPA23]

<SCINAM>Carica papaya L. [EuroFIR-NETTOX 2007 73]

<SCINAM>Carica papaya L. [DPNL 2003 8382] <MANSFELD>23437

papeda

USE KAFFIR LIME [B4339]

PAPER BAG, SACK OR POUCH

FTC M0120

BT PAPERBOARD OR PAPER CONTAINER [M0159]

PAPER BAG, SACK OR POUCH, FOIL LINER

FTC M0118

BT PAPER BAG, SACK OR POUCH [M0120]

PAPER BAG, SACK OR POUCH, LAMINATE LINER

FTC M0119

BT PAPER BAG, SACK OR POUCH [M0120]

PAPER BAG, SACK OR POUCH, PAPER LINER

FTC M0141

BT PAPER BAG, SACK OR POUCH [M0120]

PAPER BAG, SACK OR POUCH, PLASTIC LINER

FTC M0117

BT PAPER BAG, SACK OR POUCH [M0120]

PAPER COMBINED MATERIAL

FTC M0345

BT PAPER WRAPPER [M0173]

PAPER CONTAINER, TREATED

FTC M0330

BT PAPER BAG, SACK OR POUCH [M0120]

PAPER CONTAINER, UNTREATED

FTC M0334

BT PAPER BAG, SACK OR POUCH [M0120]

PAPER OR PAPERBOARD

FTC N0039

BT FOOD CONTACT SURFACE FROM HUMAN-MADE MATERIAL [N0051]

UF paperboard or paper

PAPER WRAPPER

FTC M0173

BT PAPERBOARD OR PAPER CONTAINER [M0159]

PAPER-ALUMINIUM FOIL-PLASTIC WRAPPER

FTC M0351

BT PAPER WRAPPER [M0173]

PAPERBOARD CONTAINER

FTC M0156

BT PAPERBOARD OR PAPER CONTAINER [M0159]

UF cardboard box
UF cardboard container

PAPERBOARD CONTAINER WITH ALUMINUM FOIL LINER

FTC M0147

BT PAPERBOARD CONTAINER WITH LINER [M0155]

#### PAPERBOARD CONTAINER WITH FOIL OR LINER OVERWRAP

FTC M0192

BT PAPERBOARD CONTAINER [M0156]

#### PAPERBOARD CONTAINER WITH LAMINATE LINER

FTC M0142

BT PAPERBOARD CONTAINER WITH LINER [M0155]

#### PAPERBOARD CONTAINER WITH LINER

FTC M0155

BT PAPERBOARD CONTAINER [M0156]

## PAPERBOARD CONTAINER WITH PAPER LINER

FTC M0148

BT PAPERBOARD CONTAINER WITH LINER [M0155]

## PAPERBOARD CONTAINER WITH PLASTIC LINER

FTC M0146

BT PAPERBOARD CONTAINER WITH LINER [M0155]

#### PAPERBOARD CONTAINER WITH WINDOW

FTC M0154

BT PAPERBOARD CONTAINER [M0156]

#### PAPERBOARD CONTAINER, PLASTIC COATED

FTC M0153

BT PAPERBOARD CONTAINER, SURFACE TREATED [M0341]

#### PAPERBOARD CONTAINER, SURFACE TREATED

FTC M0341

BT PAPERBOARD CONTAINER [M0156]

## PAPERBOARD CONTAINER, SURFACE TREATED BOTH SIDES

FTC M0342

BT PAPERBOARD CONTAINER, SURFACE TREATED [M0341]

## PAPERBOARD CONTAINER, SURFACE TREATED INSIDE

FTC M0343

BT PAPERBOARD CONTAINER, SURFACE TREATED [M0341]

## PAPERBOARD CONTAINER, SURFACE TREATED OUTSIDE

FTC M0344

BT PAPERBOARD CONTAINER, SURFACE TREATED [M0341]

### PAPERBOARD CONTAINER, UNTREATED

FTC M0340

BT PAPERBOARD CONTAINER [M0156]

## PAPERBOARD CONTAINER, WAXED

FTC M0152

BT PAPERBOARD CONTAINER [M0156]

## PAPERBOARD MOLDED PACK

FTC M0150

BT PAPERBOARD OR PAPER CONTAINER [M0159]

#### paperboard or paper

USE PAPER OR PAPERBOARD [N0039]

## PAPERBOARD OR PAPER CONTAINER

FTC M0159

BT CONTAINER OR WRAPPING BY MATERIAL [M0202]

#### PAPERBOARD TRAY WITH WRAPPER

FTC M0129

BT PAPERBOARD OR PAPER CONTAINER [M0159]

#### PAPERBOARD TUBE WITH LID OR ENDS

FTC M0112

BT PAPERBOARD CONTAINER [M0156]

#### PAPER-PAPER COMBINATION

FTC M0354

BT PAPER WRAPPER [M0173]

#### PAPER-PLASTIC COMBINATION

FTC M0355

BT PAPER WRAPPER [M0173]

#### paphies australis

USE PIPI CLAM [B2682]

#### paphies subtriangulatum

USE NEW ZEALAND WEDGE CLAM [B2261]

## paphies ventricosa

USE NEW ZEALAND WEDGE CLAM [B2261]

#### papo canary tree

USE INCENSE TREE [B2840]

paprika

SN

USE HUNGARIAN WAX PEPPER [B1353]

## PAPRIKA EXTRACT, CAPSANTHIN, CAPSORUBIN

FTC B3180

BT FOOD ADDITIVE [B2972]

UF E 160c
UF INS 160c
UF Paprika oleoresin

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 160c. Codex: INS 160c.

# PAPRIKA EXTRACT, CAPSANTHIN, CAPSORUBIN ADDED

FTC H0605

BT FOOD ADDITIVE ADDED [H0399]

#### Paprika oleoresin

USE PAPRIKA EXTRACT, CAPSANTHIN, CAPSORUBIN [B3180]

#### paprika, hot

USE **PUNGENT PEPPER VARIETY [B2633]** 

#### paprika, hungarian

HUNGARIAN WAX PEPPER [B1353] USE

## paprika, sweet

USE BELL PEPPER OR SWEET PEPPER [B2628]

#### **PAPUA NEW GUINEA**

FTC R0328

вт PACIFIC OCEAN ISLANDS [R0363]

UF new guinea

SN US FDA 1995 Code: PG

### **PAPUAN SEERFISH**

FTC B3981

вт SEERFISH [B3973]

UF scomberomorus multiradiatus ΑI

<SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus multiradiatus Munro, 1964 [ITIS 202046] <SCINAM>Scomberomorus multiradiatus Munro, 1964 [Fishbase 2004 128] <SCINAM>Scomberomorus multiradiatus Munro 1964 [FAO ASFIS PAP] <SCINAM>Scomberomorus multiradiatus Munro, 1964 [CEC 1993 983]

#### para nut

**USE** BRAZIL NUT [B1463]

#### paracentrotus lividus

SEA URCHIN [B2107] USE

#### parachanna obscura

USE SNAKEHEAD [B2308]

### **PARADISE APPLE**

FTC B3346

CORE OR POME FRUIT [B1599] BT

UF malus pumila

UF malus pumila var. niedzwetzkyana UF malus sylvestris var. niedzwetskyana UF malus sylvestris var. paradisiaca <SCIFAM>Rosaceae [ITIS 24538] ΑI

<SCINAM>Malus pumila P. Mill. [ITIS 25262] <SCINAM>Malus pumila Mill. [GRIN 23261] <SCINAM>Malus pumila Mill. [PLANTS MAPU] <SCINAM>Malus pumila Mill. [DPNL 2003 11052]

paradise nut

USE SAPUCAIA-NUT [B3436]

## **PARAGUAY**

FTC

BT SOUTH AMERICA [R0364]

US FDA 1995 Code: PY SN

## paraguay tea

USE MATE [B2059]

### paralabrax callaensis

**USE** PERUVIAN SEA BASS [B1761] paralabrax spp.

USE SAND BASS [B4024]

paralichthyidae

USE LEFTEYE FLOUNDER FAMILY [B1879]

paralichthys californicus

USE CALIFORNIA HALIBUT [B1882]

paralichthys dentatus

USE SUMMER FLOUNDER [B1883]

paralichthys lethostigma

USE SOUTHERN FLOUNDER [B1881]

paralichthys microps

USE SMALLEYE FLOUNDER [B2393]

paralichthys oblongus

USE FOUR-SPOT FLOUNDER [B4038]

paralichthys olivaceus

USE OLIVE FLOUNDER [B4039]

paralichthys woolmani

USE SPECKLED FLOUNDER [B2385]

paralithodes brevipes

USE HANASAKI CRAB [B1093]

paralithodes camtschaticus

USE RED KING CRAB [B2211]

paralithodes platypus

USE BLUE KING CRAB [B2210]

paralonchurus goodei

USE ANGEL CROAKER [B3911]

paralonchurus peruanus

USE PERUVIAN CROAKER [B1797]

paralonchurus spp.

USE CROAKER [B1794]

PARALYTIC SHELLFISH POISONING

FTC Z0247

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: PSFP

parapenaeopsis atlantica

USE GUINEA SHRIMP [B3623]

parapenaeus paradoxus

USE DEEP-WATER ROSE SHRIMP [B3496]

parapercis colias

USE BLUE COD [B2290]

## parapristipoma octolineatum

USE AFRICAN STRIPED GRUNT [B3948]

#### parastichopus californicus

USE SEA CUCUMBER [B2433]

#### **PARASTROMATEUS**

FTC B3969

BT JACK FAMILY [B1755]
UF parastromateus spp.

AI <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Parastromateus Bleeker, 1865 [ITIS 168784]

#### parastromateus niger

USE BLACK POMFRET [B2377]

#### parastromateus spp.

USE PARASTROMATEUS [B3969]

#### parathunnus mebachi

USE BIGEYE TUNA [B1069]

#### paratrachichthys

USE ROUGHY [B2327]

## **PARBOILED (GRAIN)**

FTC H0220

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

UF parboiled (rice)

Al Treated with moist heat to soften the grain and to transfer nutrients from the bran to the endosperm.

#### parboiled (rice)

USE PARBOILED (GRAIN) [H0220]

## PARENTERAL PREPARATION

FTC E0169

BT LIQUID, SUPPLEMENT FORM [E0165]

Al Parenteral preparations are not dietary supplements per se, but are included in this classification because of their

importance in nutrient intake.

Parenteral preparations are sterile, pyrogen-free liquids (solutions, emulsions, or suspensions) or solid dosage forms containing one or more active ingredients, packaged in either single-dose or multidose containers. There are four main forms of parenteral preparations: injections, intravenous infusions (large volume parenterals), powders for

injections, and implants. [http://apps.who.int/phint/en/p/docf/]

#### **PAREVE CLAIM OR USE**

FTC P0168

BT RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]

UF parve claim or use

## parexocoetus spp.

USE FLYINGFISH [B1144]

## pargo raisero

USE STRIPED PARGO [B2565]

## pargo, striped

USE STRIPED PARGO [B2565]

## parinari curatellifolia

USE MOBOLA PLUM [B2827]

## parinari excelsa

USE GRAY PLUM [B2828]

#### parinari holstii

USE GRAY PLUM [B2828]

#### parinari macrophylla

USE GINGERBREAD PLUM [B2829]

#### parinari mobola

USE MOBOLA PLUM [B2827]

## parinarium

USE GRAY PLUM [B2828]

#### parkia filicoidea

USE AFRICAN LOCUST BEAN [B2926]

## parona signata

**USE** ARGENTINE QUEENFISH [B1939]

## parophrys vetulus

USE ENGLISH SOLE [B1131]

#### PARORE

FTC B4280

BT SEA CHUB FAMILY [B4281]

UF black bream blackfish

UF girella tricuspidata

UF luderick

Al <SCIFAM>Kyphosidae [ITIS 169503]

<SCINAM>Girella tricuspidata (Quoy and Gaimard, 1824) [ITIS 169518] <SCINAM>Girella tricuspidata (Quoy & Gaimard, 1824) [Fishbase 2004 8173] <SCINAM>Girella tricuspidata (Quoy & Gaimard, 1824) [FAO ASFIS GIY] <SCINAM>Girella tricuspidata Quoy & Gaimard, 1824 [AFNS 2009 37 361007]

## **PARSLEY**

FTC B1550

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF petroselinum spp.

AI <SCINAM>Petroselinum J. Hill [ITIS 29816]

## **PARSLEY ADDED**

FTC H0348

BT VEGETABLE ADDED [H0212]

# PARSNIP

FTC B1483

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

Al <SCIFAM>Umbelliferae

<SCINAM>Pastinaca sativa L. [NETTOX]

<GRIN>406685 <MANSFELD>1805

## PART OF ALGAE OR FUNGUS

FTC C0247

BT C. PART OF PLANT OR ANIMAL [C0116]

## PART OF ANIMAL

FTC C0164

BT C. PART OF PLANT OR ANIMAL [C0116]

ΑI

Anatomical part of an animal; includes eggs and milk that, although separated from the animal, are prouced as integral parts and are affected by the animal's food intake and metabolism.

#### PART OF PLANT

FTC C0174

BT C. PART OF PLANT OR ANIMAL [C0116]

Al Anatomical part of a plant, such as fruit, seed, pod, leaf, stem or flower as well as the whole plant.

#### PART OF PLANT OR ANIMAL NOT APPLICABLE

FTC C0005

BT C. PART OF PLANT OR ANIMAL [C0116]

SN Used only for chemical food products.

### PART OF PLANT OR ANIMAL NOT KNOWN

FTC C0001

BT C. PART OF PLANT OR ANIMAL [C0116]

SN Used only in conjunction with \*FOOD SOURCE NOT KNOWN\*, i.e., if it is not known whether the food source is animal, plant, microorganism or chemical.

#### partially baked

USE PARTIALLY HEAT-TREATED [F0018]

#### partially cooked

USE PARTIALLY HEAT-TREATED [F0018]

#### **PARTIALLY HEAT-TREATED**

FTC F0018

BT HEAT-TREATED [F0022]

UF brown and serve
UF cooked, partially
UF heat and serve
UF partially baked
UF partially cooked

UF prebaked
UF precooked
UF quick cooking

Used when heat was applied to a food product for a time sufficient to partially change its flavor and textural characteristics and to cause some chemical changes and/or some reduction in enzyme and microbial activity. The product can be readied for consumption in a shortened cooking time. Products labeled 'quick cooking' are often partially heat treated. Some products are consumed partially heat-treated, e.g., pasteurized milk, blanched broccoli, or rare beef.

## PARTIALLY SKIMMED CHEESE (CODEX)

FTC A1217

SN

BT DESIGNATION ACCORDING TO MILK FAT CONTENT [A1213]

SN Used when the percentage of fat in dry matter is above or equal to 10% and less than 25% [CODEX STAN A-6-1978, Rev.1-1999, Amended 2006].

### PARTICLE SIZE IN SOLID FORMED PRODUCTS

FTC Z0097

BT ADJUNCT CHARACTERISTICS OF MEAT, POULTRY OR FISH [Z0049]

### **PARTRIDGE**

FTC B1382

BT POULTRY OR GAME BIRD [B1563]

UF odontophorinae
UF perdicinae
UF perdrix

AI <SCIFAM>Phasianidae [ITIS 175861]

#### <SCISUBFAM>Perdicinae [ITIS 677532]

## parupeneus bifasciatus

USE DOUBLEBAR GOATFISH [B3921]

#### parupeneus cyclostomus

USE GOLDSADDLE GOATFISH [B3922]

#### parupeneus spp.

USE GOATFISH [B2650]

#### parve claim or use

USE PAREVE CLAIM OR USE [P0168]

#### **PASILLA PEPPER**

FTC B2560

BT HOT PEPPER [B1643]

UF pepper, pasilla

## paspalum scrobiculatum

USE KODO MILLET [B2504]

#### passiflora edulis

USE PASSION FRUIT [B1634]

#### passiflora incarnata

USE PURPLE PASSIONFLOWER [B4198]

#### passiflora macrocarpa

USE GIANT GRANADILLA [B2785]

## passiflora quadrangularis

USE GIANT GRANADILLA [B2785]

## passiflora quadrangularis var. variegata

USE GIANT GRANADILLA [B2785]

## passiflora spp.

USE BANANA PASSIONFRUIT [B2028]

### **PASSION FRUIT**

FTC B1634

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF granadilla
UF passiflora edulis
UF purple granadilla

Al <SCIFAM>Passifloraceae [ITIS 22218]

<SCINAM>Passiflora edulis Sims [ITIS 22223] <SCINAM>Passiflora edulis Sims [GRIN 26962] <SCINAM>Passiflora edulis Sims [PLANTS PAED]

<SCINAM>Passiflora edulis Sims [EuroFIR-NETTOX 2007 201]

<SCINAM>Passiflora edulis Sims [DPNL 2003 11657]

<SCINAM>Passiflora edulis Sims forma edulis [DPNL 2003 11658]

<SCINAM>Passiflora edulis Sims forma flavicarpa O.Deg. [DPNL 2003 11659]

## pasta

USE PASTA AND SIMILAR PRODUCTS (EUROFIR) [A0815]

# PASTA AND SIMILAR PRODUCTS (EUROFIR)

FTC A0815

BT GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]
RT MACARONI OR NOODLE PRODUCT (US CFR) [A0275]

ΑI

RT 04 PASTA (EFG) [A0694]

RT 50192900 - PASTA/NOODLES (GS1 GPC) [A1095]

RT 2000 CEREAL GRAINS AND PASTA (USDA SR) [A1290]

UF pasta

SN Renamed from \*PASTA (EUROFIR)\* (LanguaL 2010).

Eurocode-2 group 06.30. Pasta can be either dried or fresh, and as main-dish (pasta asciutta) or miniature pasta (e.g. to add to soups). Although pasta is usually made from durum wheat flour, it can also be made from wholemeal flour or buckwheat flour. Noodles contain egg unless specifically referred to as plain noodles. Asian transparent noodles can made from a wide range of flours, many of them non-cereal.

#### **PASTA DISH (EUROFIR)**

FTC A1204

BT SAVOURY CEREAL DISH (EUROFIR) [A0822]

RT PASTA DISH (US CFR) [A0220]

RT 50192900 - PASTA/NOODLES (GS1 GPC) [A1095]

#### **PASTA DISH (US CFR)**

FTC A0220

BT PREPARED FOOD PRODUCT (US CFR) [A0172]
RT 50192900 - PASTA/NOODLES (GS1 GPC) [A1095]

RT PASTA DISH (EUROFIR) [A1204]

Al Prepared food product in which pasta in its cooked form is the first or second ingredient. Examples are spaghetti with meat balls, macaroni and cheese, beef stroganoff with noodles, etc. Excludes \*SOUP\* and \*SALAD\*.

#### paste tomato

USE PLUM TOMATO [B3742]

#### PASTEURIZED BLENDED CHEESE (US CFR)

FTC A0145

BT PASTEURIZED CHEESE PRODUCT (US CFR) [A0117]

Al Pasteurized cheese product made without emulsifier and with optional milkfat or cream. Milkfat minimum 47% of solids (43% for swiss, 45% for gruyere). Moisture maximum 51%. (21 CFR 133.167).

## **PASTEURIZED BY HEAT**

FTC J0135

BT PRESERVED BY HEAT TREATMENT [J0120]

RT PRESERVED BY CHILLING [J0131]

Used when the product is held at a temperature of 60-150 °C (140-300 °F) for a time sufficient to destroy most pathogenic and food spoilage organisms. When followed by refrigeration, also index \*PRESERVED BY CHILLING\*.

## **PASTEURIZED BY HEAT AFTER FILLING**

FTC J0158

BT FILLING CONDITIONS FOR PASTEURIZATION [J0181]

SN Used when a product is pasteurized by holding at a pasteurization temperature after filling.

## PASTEURIZED BY HEAT BEFORE FILLING

FTC J0159

BT FILLING CONDITIONS FOR PASTEURIZATION [J0181]

SN Used when a product is pasteurized by holding at a pasteurization temperature before filling.

## **PASTEURIZED BY IRRADIATION**

FTC J0119

BT PRESERVED BY IONIZING RADIATION [J0122]

RT PRESERVED BY CHILLING [J0131]

SN Used when sufficient radiation (e.g. 10 kGy) is applied to destroy most patho-genic and food spoilage organisms. Also index \*PRESERVED BY CHILLING\*.

#### PASTEURIZED CHEESE PRODUCT (US CFR)

FTC A0117

ΑI

BT PROCESSED CHEESE PRODUCT (US CFR) [A0282]

Food prepared by comminuting and mixing, with the aid of heat, one or more natural cheeses, with or without additional ingredients, into a homogeneous plastic mass; the product is packed while hot. See 21 CFR 133.167-

180 for lists of cheeses that cannot be used.

#### PASTEURIZED CHEESE SPREAD (US CFR)

FTC A0266

BT PASTEURIZED CHEESE PRODUCT (US CFR) [A0117]

Al Pasteurized cheese product made without emulsifier and with opional dairy ingredients. Milkfat minimum 20% of total; moisture minimum 44%, maximum 60% (21 CFR 133.175, 133.176).

#### PASTEURIZED PROCESS CHEESE (US CFR)

FTC A0110

BT PASTEURIZED CHEESE PRODUCT (US CFR) [A0117]

Al Pasteurized cheese product made with mandatory emulsifier and optional milkfat or cream. Milkfat minimum 47% of solids (43% for swiss, 45% for gruyere); moisture maximum 51% (21 CFR 133.169, 133.170, 133.171).

#### PASTEURIZED PROCESS CHEESE FOOD (US CFR)

FTC A0111

BT PASTEURIZED CHEESE PRODUCT (US CFR) [A0117]

Al Pasteurized cheese product made with optional emulsifier and optional dairy ingredients. Milkfat minimum 23% of total; moisture maximum 44%.

## PASTEURIZED PROCESS CHEESE SPREAD (US CFR)

FTC A0109

BT PASTEURIZED CHEESE PRODUCT (US CFR) [A0117]

Al Pasteurized cheese product made with mandatory emulsifier and optional dairy ingredients. Milkfat minimum 20% of total; moisture minimum 44%, maximum 60% (21 CFR 133.179, 133.180).

## PASTRIES AND CAKES (EUROFIR)

FTC A1332

BT FINE BAKERY WARE (EUROFIR) [A0821]

### PASTRY SHELL, UNSWEETENED (US CFR)

FTC A0108

BT BAKERY PRODUCT, UNSWEETENED (US CFR) [A0107]

UF puff pastry

# PASTRY, SWEETENED (US CFR)

FTC A0202

BT BAKERY PRODUCT, SWEETENED (US CFR) [A0135]

Al Sweetened bakery product consisting of a sweetened or unsweetened pastry shell or enclosure containing a sweetened filling, usually fruit, cheese or custard. Examples would be apple strudel, danish pastry or cream puff.

# PASTRY, UNSWEETENED, FILLED (US CFR)

FTC A0103

BT PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED (US CFR) [A0102]

UF empanada UF knish

UF turnover, unsweetened

## patagioenas fasciata

USE DOVE [B1203]

## **PATAGONIAN GRENADIER**

FTC B3885

BT BLUE GRENADIER [B3886]
UF macruronus magellanicus

Al <SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789]

<SCINAM>Macruronus magellanicus Lönnberg, 1907 [ITIS 550662]

- <SCINAM>Macruronus magellanicus Lönnberg, 1907 [Fishbase 2004 329]
- <SCINAM>Macruronus magellanicus Lönnberg, 1907 [FAO ASFIS GRM]
- <SCINAM>Macruronus magellanicus Lönnberg, 1907 [CEC 1993 471]
- <SCINAM>Macruronus magellanicus [2010 FDA Seafood List]

## **PATAGONIAN SMOOTH-HOUND**

FTC B4105

BT SMOOTH-HOUND [B4109]

UF mustelus schmitti

Al <SCIFAM>Triakidae Gray, 1851 [ITIS 160529]

<SCINAM>Mustelus schmitti Springer, 1939 [İTIS 160265]
<SCINAM>Mustelus schmitti Springer, 1939 [Fishbase 2004 5937]
<SCINAM>Mustelus schmitti Springer, 1939 [FAO ASFIS SDP]
<SCINAM>Mustelus schmitti Springer, 1940 [CEC 1993 53]

#### patella caerulea

USE LIMPET [B2279]

#### patella vulgata

USE LIMPET [B2279]

#### **PATENT BLUE V**

FTC B3181

BT FOOD ADDITIVE [B2972]

UF E 131 UF INS 131

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 131. Codex: INS 131.

#### **PATENT BLUE V ADDED**

FTC H0606

BT FOOD ADDITIVE ADDED [H0399]

#### patinopecten caurinus

USE WEATHERVANE SCALLOP [B4384]

### patinopecten yessoensis

USE JAPANESE SCALLOP [B2353]

paua

USE BLACKFOOT ABALONE [B2681]

### **PAULINIA**

FTC B2813

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF barbasco
UF bread and cheese
UF paullinia pinnata

AI <SCIFAM>Sapindaceae [ITIS 28657]

```
<SCINAM>Paullinia pinnata L. [ITIS 28694]
<SCINAM>Paullinia pinnata L. [GRIN 27035]
<SCINAM>Paullinia pinnata L. [PLANTS PAPI4]
```

#### paullinia cupana

USE GUARANA [B2063]

### paullinia pinnata

USE PAULINIA [B2813]

#### pawpaw

USE PAPAYA [B1249]

#### **PAWPAW**

FTC B1202

BT STONE FRUIT [B1539]

UF asimina triloba
UF dog banana
UF indian banana

Al <SCIFAM>Annonaceae [ITIS 18092]

<SCINAM>Asimina triloba (L.) Dunal [ITIS 18117] <SCINAM>Asimina triloba (L.) Dunal [GRIN 4485] <SCINAM>Asimina triloba (L.) Dunal [PLANTS ASTR] <SCINAM>Asimina triloba (L.) Dunal [DPNL 2003 7770]

## PEA

FTC B1338

BT POD OR SEED VEGETABLE [B1156]

UF english pea
UF garden pea
UF green pea
UF lathyrus I.
UF pisum I.

Al <SCIFAM>Leguminosae (Fabaceae)

<SCINAM>Pisum sativum L. [NETTOX]

<GRIN>300472 <MANSFELD>30744

## PEA AND CARROT

FTC B1613

BT CARROT [B1227]
UF carrot and pea

## PEA AND CARROT

FTC B1613 BT PEA [B1338]

## **PEA AND ONION**

FTC B1605

BT ONION [B1300] UF onion and pea

## **PEA AND ONION**

FTC B1605 BT PEA [B1338]

## pea bean

USE NAVY OR PEA BEAN [B1560]

## PEA, EDIBLE POD CULTIVARS

FTC B1031 BT PEA [B1338] UF chinese pea UF edible-podded pea

UF pisum sativum var. macrocarpon

UF snow pea UF sugar pea

UF sugar pod garden pea

<SCINAM>Pisum sativum L. subsp. sativum var. macrocarpon Ser.[GRIN 319442] ΑI

#### PEA, EDIBLE SEED CULTIVARS

**FTC** B1001 вт PEA [B1338]

## pea, smooth skin cultivars

ALASKA PEA [B1326]

## PEA, SMOOTH WRINKLED CROSSES

B1042

вт PEA, EDIBLE SEED CULTIVARS [B1001]

#### pea, sweet

USE SWEET PEA [B1487]

#### **PEACH**

FTC. B1350

BT STONE FRUIT [B1539]

UF prunus persica

<SCIFAM>Rosaceae [ITIS 24538] ΑI

<SCINAM>Prunus persica (L.) Batsch [ITIS 24765] <SCINAM>Prunus persica (L.) Batsch [GRIN 30065] <SCINAM>Prunus persica (L.) Batsch [PLANTS PRPE3]

<SCINAM>Prunus persica (L.) Batsch var. persica [PLANTS PRPEP2]

<SCINAM>Prunus persica (L.) Batsch var. persica [EuroFIR-NETTOX 2007 230]

<SCINAM>Prunus persica (L.) Batsch [DPNL 2003 12289]

<MANSFFI D>9402

The peach tree (Prunus persica) is a species of Prunus native to China that bears an edible juicy fruit called a peach.[http://en.wikipedia.org/wiki/Peach]

## PEACH, CLINGSTONE

**FTC** B1593

BT PEACH [B1350] UF clingstone peach

<SCIFAM>Rosaceae [ITIS 24538] ΑI

<SCINAM>Prunus persica (L.) Batsch [ITIS 24765] <SCINAM>Prunus persica (L.) Batsch [GRIN 30065] <SCINAM>Prunus persica (L.) Batsch [PLANTS PRPE3]

<SCINAM>Prunus persica (L.) Batsch var. persica [PLANTS PRPEP2]

<SCINAM>Prunus persica (L.) Batsch var. persica [EuroFIR-NETTOX 2007 230]

<SCINAM>Prunus persica (L.) Batsch [DPNL 2003 12289]

Cultivated peaches are divided into clingstones and freestones, depending on whether the flesh sticks to the stone or not; both can have either white or yellow flesh.[http://en.wikipedia.org/wiki/Peach]

## PEACH, FREESTONE

**FTC** B1585

BT PEACH [B1350]

<SCIFAM>Rosaceae [ITIS 24538] ΑI

<SCINAM>Prunus persica (L.) Batsch [ITIS 24765] <SCINAM>Prunus persica (L.) Batsch [GRIN 30065]

<SCINAM>Prunus persica (L.) Batsch [PLANTS PRPE3] <SCINAM>Prunus persica (L.) Batsch var. persica [PLANTS PRPEP2]

<SCINAM>Prunus persica (L.) Batsch var. persica [EuroFIR-NETTOX 2007 230] <SCINAM>Prunus persica (L.) Batsch [DPNL 2003 12289]

<MANSFELD>9402

Cultivated peaches are divided into clingstones and freestones, depending on whether the flesh sticks to the stone or not; both can have either white or yellow flesh.[http://en.wikipedia.org/wiki/Peach]

#### **PEANUT**

FTC B1337

BT NUT PRODUCING PLANT [B1213]

UF arachis hypogaea

UF earthnut UF groundnut

AI <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Arachis hypogaea L. [ITIS 26463] <SCINAM>Arachis hypogaea L. [GRIN 3785] <SCINAM>Arachis hypogaea L. [PLANTS ARHY]

<SCINAM>Arachis hypogaea L. [PLANTS ARHY] <SCINAM>Arachis hypogaea L. [EuroFIR-NETTOX 2007 28]

<SCINAM>Arachis hypogaea L. [DPNL 2003 7636]

<MANSFELD>29861

#### **PEANUT**

FTC B1337

BT OIL-PRODUCING PLANT [B1017]

## **PEANUT**

FTC B1337

BT POD OR SEED VEGETABLE [B1156]

## PEANUT OIL ADDED

FTC H0344

BT VEGETABLE FAT OR OIL ADDED [H0263]

#### **PEANUT OR PEANUT BUTTER ADDED**

FTC H0124

BT NUT OR SEED ADDED [H0177]

SN Used when peanut or peanut butter is added at any level.

## PEANUT WITH OTHER NUT OR SEED

FTC B1525

BT PEANUT [B1337]

## PEANUTS AND PRODUCTS THEREOF

FTC P0218

BT FOOD ALLERGEN LABELLING [P0213]

Al Regulated by Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 amending

Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.

## peapod

USE SNOW PEA [B2466]

## **PEAR**

FTC B1344

BT CORE OR POME FRUIT [B1599]

UF pyrus communis

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Pyrus communis L. [ITIS 25295] <SCINAM>Pyrus communis L. [GRIN 30474] <SCINAM>Pyrus communis L. [PLANTS PYCO]

<SCINAM>Pyrus communis L. [EuroFIR-NETTOX 2007 236]

<SCINAM>Pyrus communis L. [DPNL 2003 12395]

<MANSFELD>8689

## pear melon

USE PEPINO [B2493]

### **PEAR TOMATO**

FTC B1107

BT TOMATO [B1276]
UF italian tomato

UF lycopersicon lycopersicum var. pyriforme

Al Pear tomato or teardrop tomato is the common name for any one in a group of indeterminate heirloom tomatoes. It originated in Europe in the 1700s. There are yellow, orange, and red varieties of this tomato; the yellow variety being most common. They are generally sweet, and are in the shape of a pear, but smaller.

Pear tomatoes are commonly eaten raw, but can also be used as a garnish, as an ingredient in many different dishes and sauces, or in drinks.[http://en.wikipedia.org/wiki/Pear\_tomato]

#### **PEARL MILLET**

FTC B2140

BT MILLET [B2505] UF bulrush millet

UF indian millet (pennisetum)
UF pennisetum glaucum

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Pennisetum glaucum (L.) R. Br. [ITIS 565385] <SCINAM>Pennisetum glaucum (L.) R. Br. [GRIN 27187] <SCINAM>Pennisetum glaucum (L.) R. Br. [PLANTS PEGL2] <SCINAM>Pennisetum glaucum (L.) R.Br. [DPNL 2003 11715]

#### pebble crabs

USE MUD CRAB FAMILY [B2215]

#### **PECAN**

ΑI

FTC B1320

BT TEMPERATE-ZONE NUT PRODUCING PLANT [B1062]

UF carya illinoinensis
UF carya pecan
UF pecan nut

SN When indexing the pecan fruit (drupaceous nut) index both \*PECAN [B1320]\* and \*FRUIT [C0167]\* (or its more

precidese narrower terms). <SCIFAM>Juglandaceae [ITIS 19222]

<SCINAM>Carya illinoinensis (Wangenh.) K. Koch [ITIS 19234] <SCINAM>Carya illinoinensis (Wangenh.) K. Koch [GRIN 9253]

<SCINAM>Carya illinoinensis (Wangenh.) K. Koch [PLANTS CAIL2]

<SCINAM>Carya illinoinensis (Wangenh.) K.Koch [EuroFIR-NETTOX 2007 75]

<SCINAM>Carya illinoinensis (Wangenh.) K.Koch [DPNL 2003 8402]

<MANSFELD>11946

The pecan, Carya illinoinensis, is a species of hickory, native to south-central North America, in Mexico from Coahuila south to Jalisco and Veracruz, in the United States from southern Iowa, Illinois, Missouri, and Indiana east to western Kentucky, southwestern Ohio, North Carolina, South Carolina, and western Tennessee, south through Georgia, Alabama, Mississippi, Louisiana, Texas, Oklahoma, Arkansas, and Florida, and west into New Mexico.\$br /\$

"Pecan" is from an Algonquian word, meaning a nut requiring a stone to crack. In Mexico, pecans and walnuts share the same Spanish name, nuez, which is a cognate of the English word nut.[http://en.wikipedia.org/wiki/Pecan]

#### pecan nut

USE PECAN [B1320]

# pecten aequiscleatus

USE SCALLOP [B1489]

### pecten gibbus

USE ATLANTIC CALICO SCALLOP [B1945]

## pecten jacobaeus

USE GREAT SCALLOP [B4146]

## pecten maximus

USE GREAT ATLANTIC SCALLOP [B3481]

#### pecten meridionalis

USE AUSTRALIAN SCALLOP [B4148]

#### pecten novaezelandiae

USE NEW ZEALAND COMMERCIAL SCALLOP [B1946]

#### **PECTIN**

FTC C0198

BT POLYSACCHARIDE [C0153]

#### **PECTIN**

FTC B3182

BT FOOD ADDITIVE [B2972]

UF E 440

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 440.

#### **PECTIN ADDED**

FTC H0145

BT STABILIZER ADDED [H0368]

SN Used when pectin is added at any level.

#### **PECTIN ADDED**

FTC H0145

BT POLYSACCHARIDE ADDED [H0120]

## **PECTIN ADDED**

FTC H0607

BT FOOD ADDITIVE ADDED [H0399]

## **PECTIN JELLY CANDY (US CFR)**

FTC A0255

BT JELLY CANDY (US CFR) [A0162]

Al Jelly candy having pectin as its principal jelling ingredient.

## pectinidae

USE SCALLOP [B1489]

# PECTIN-PRODUCING PLANT

FTC B1011

BT POLYSACCHARIDE-PRODUCING PLANT [B1009]

#### **PECTINS**

FTC B4453

BT FOOD ADDITIVE [B2972]

UF E 440 UF INS 440 If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier, gelling agent, stabilizer, thickener.

Europe: E 440. Codex: INS 440.

## **PECTINS ADDED**

FTC H0818

BT FOOD ADDITIVE ADDED [H0399]

#### pectunculus glycymeris

**USE** EUROPEAN BITTERSWEET [B3645]

#### **PEEL OIL**

FTC C0302

BT FAT OR OIL [C0190]

Al The oil or fat produced by extracting the lipids from fruit or vegetable peel /AM

#### PEEL, CORE OR SEED

FTC C0110

BT FRUIT [C0167]
UF core, seed, or peel
UF seed, peel or core

SN Used for a fruit byproduct consisting of peel, core or seed (with adjacent tissue) or of fruit from which the juice has

been extracted or expressed.

### PEEL-OFF LID

FTC M0426

BT CLOSING CAP OR LID [M0423]

UF tear-off lid
UF tear-open lid

#### **PEKIN DUCK**

FTC B4369

BT DUCK [B1316]

UF anas platyrhynchos dom.

UF long island duck

Al <SCIFAM>Anatidae [ITIS 174983]

<SCINAM>Anas platyrhynchos Linnaeus, 1758 [ITIS 175063]

Pekin duck, or Long Island duck (\$i\$Anas platyrhynchos domestica\$/i\$, or \$i\$Anas peking\$/i\$), is a breed of domesticated duck used primarily for egg and meat production. It was bred from the Mallard in

China.[http://en.wikipedia.org/wiki/Pekin\_duck]

## pelagic crab

USE PELAGIC RED CRAB [B3615]

## PELAGIC RED CRAB

FTC B3615

BT LANGOSTINO LOBSTER [B2486]

UF pelagic crab

UF pleuroncodes planipes

Al <SCIFAM>Galatheidae Samouelle, 1819 [ITIS 97964]

<SCINAM>Pleuroncodes planipes Stimpson, 1860 [ITIS 98056]

<SCINAM>Pleuroncodes planipes Stimpson, 1860 [FAO ASFIS LQL]

<SCINAM>Pleuroncodes planipes [2010 FDA Seafood List]

#### pelamys sardis

USE ATLANTIC BONITO [B1792]

## pelecypod

USE BIVALVE [B2113]

### pelecypoda

USE BIVALVE [B2113]

#### pellet, food

USE WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 0.3-1.5 CM. [E0140]

#### pelophylax ridibundus

USE MARSH FROG [B3464]

#### peltorhamphus novaezeelandiae

USE NEW ZEALAND SOLE [B2680]

#### PENAEID SHRIMP FAMILY

FTC B1081

BT SHRIMP [B1237]
UF penaeid shrimps

UF penaeidae

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602] <SOURCE>[http://en.wikipedia.org/wiki/Penaeus]

## penaeid shrimps

USE PENAEID SHRIMP FAMILY [B1081]

## penaeidae

USE PENAEID SHRIMP FAMILY [B1081]

#### penaeidae

USE SHRIMP [B1237]

## penaeopsis paradoxus

USE DEEP-WATER ROSE SHRIMP [B3496]

## penaeus bocagei

USE DEEP-WATER ROSE SHRIMP [B3496]

## penaeus brasiliensis

USE PINKSPOTTED SHRIMP [B1957]

## penaeus brevirostris

USE CRYSTAL SHRIMP [B3626]

## penaeus californiensis

USE YELLOWLEG SHRIMP [B3624]

## penaeus canaliculatus

USE WITCH PRAWN [B3625]

## penaeus canaliculatus japonicus

USE KURUMA PRAWN [B3494]

penaeus caramote

USE CARAMOTE PRAWN [B3490]

penaeus chinensis

USE FLESHY PRAWN [B3627]

penaeus cocco

USE DEEP-WATER ROSE SHRIMP [B3496]

penaeus duorarum

USE NORTHERN PINK SHRIMP [B2580]

penaeus esculentus

USE BROWN TIGER PRAWN [B3628]

penaeus japonicus

USE KURUMA PRAWN [B3494]

penaeus kerathurus

USE CARAMOTE PRAWN [B3490]

penaeus latisulcatus

USE WESTERN KING PRAWN [B3495]

penaeus longirostris

USE DEEP-WATER ROSE SHRIMP [B3496]

penaeus merguiensis

USE BANANA PRAWN [B3629]

penaeus monodon

USE GIANT TIGER PRAWN [B2612]

penaeus notialis

USE SOUTHERN PINK SHRIMP [B3630]

penaeus penicillatus

USE REDTAIL PRAWN [B2613]

penaeus plebejus

USE EASTERN KING PRAWN [B3491]

penaeus semisulcatus

USE GREEN TIGER PRAWN [B3493]

penaeus setiferus

USE NORTHERN WHITE SHRIMP [B1149]

penaeus stylirostris

USE BLUE SHRIMP [B2233]

penaeus trisulcatus

USE CARAMOTE PRAWN [B3490]

penaeus vannamei

USE WHITELEG SHRIMP [B2234]

pennisetum glaucum

USE PEARL MILLET [B2140]

### **PENNSYLVANIA**

FTC R0452

BT MIDDLE ATLANTIC STATES [R0465]

SN US FDA 1995 Code: US42

penny bun

USE STEINPILZ [B2033]

pennyroyal

USE EUROPEAN PENNYROYAL [B4341]

#### **PENSHELL**

FTC B3677

BT BIVALVE [B2113]

UF pinnidae

Al <SCIFAM>Pinnidae Leach, 1819 [ITIS 79578]

#### pentanemus quinquarius

USE ROYAL THREADFIN [B4034]

## PENTAPOTASSIUM TRIPHOSPHATE

FTC B3183

BT FOOD ADDITIVE [B2972]

UF E 451 UF INS 451(ii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, emulsifier, moisture-retention agent, sequestrant, stabilizer, texturizing agent.

Europe: E 451. Codex: INS 451(ii).

### PENTAPOTASSIUM TRIPHOSPHATE ADDED

FTC H0608

BT FOOD ADDITIVE ADDED [H0399]

## PENTASODIUM TRIPHOSPHATE

FTC B3184

BT FOOD ADDITIVE [B2972]

UF E 451 UF INS 451(i)

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general

[http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, emulsifier, moisture-retention agent, sequestrant, stabilizer, texturizing agent.

Europe: E 451. Codex: INS 451(i).

### PENTASODIUM TRIPHOSPHATE ADDED

FTC H0609

BT FOOD ADDITIVE ADDED [H0399]

### peoples republic of china

USE CHINA, PEOPLES REPUBLIC OF [R0195]

### **PEPINO**

FTC B2493

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF melon pear
UF melon shrub
UF pear melon
UF solanum muricatum

AI <SCIFAM>Solanaceae [ITIS 30411]

<SCIPAM/Solanaceae [113 50411]</p>
<SCINAM/Solanum muricatum Aiton [ITIS 505840]</p>

<SCINAM>Solanum muricatum Aiton [118 505840]
<SCINAM>Solanum muricatum Aiton [GRIN 101310]
<SCINAM>Solanum muricatum Aiton [PLANTS SOMU5]
<SCINAM>Solanum muricatum Aiton [DPNL 2003 13167]

#### **PEPPER LEAVES**

FTC B3458

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF piber auritum
UF piper sanctum
UF piper umbellatum

Al <SCINAM>Piper umbellatum L.; Piber auritum H. B. & K.; Piper sanctum (Miq.) Schlecht

## pepper tree

USE PEPPERTREE [B4347]

## pepper, anaheim

USE ANAHEIM PEPPER [B2549]

## pepper, arbol

USE ARBOL PEPPER [B2551]

# PEPPER, BLACK

FTC B1191

BT PEPPER, BLACK OR WHITE [B2255]

UF black pepper
UF malabar black pepper
AI <SCIFAM>Piperaceae

<SCINAM>Piper nigrum L. [NETTOX]

<GRIN>28589 <MANSFELD>9964

## PEPPER, BLACK OR WHITE

FTC B2255

BT FRUIT USED AS VEGETABLE [B1006]

UF piper nigrum

Al Black pepper consists of unripe whole fruit that are sundried. White pepper consists of the seeds only of ripe fruit.

## PEPPER, BLACK OR WHITE

FTC B2255

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

#### pepper, cascabel

USE CASCABEL PEPPER [B2552]

## pepper, cubanelle

USE CUBANELLE PEPPER [B2583]

## PEPPER, GREEN OR RED

FTC B1250

BT FRUIT USED AS VEGETABLE [B1006]

UF capsicum

UF capsicum annuum

Al The taxonomies given vary widely.

## PEPPER, GREEN OR RED

FTC B1250

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

## pepper, guajillo

USE GUAJILLO PEPPER [B2554]

## pepper, habanero

USE HABANERO PEPPER [B2555]

## pepper, hot cherry

USE CHERRY PEPPER [B2556]

## pepper, immature

USE GREEN BELL PEPPER [B2629]

## pepper, mulato

USE MULATO PEPPER [B2557]

# pepper, new mexico red

USE NEW MEXICO RED PEPPER [B2558]

## pepper, pasilla

USE PASILLA PEPPER [B2560]

## pepper, pequin

USE PEQUIN PEPPER [B2561]

### pepper, poblano

USE POBLANO PEPPER [B2559]

# pepper, rocotillo

USE ROCOTILLO PEPPER [B2562]

# pepper, serrano

USE SERRANO PEPPER [B2563]

# pepper, thai

USE THAI PEPPER [B2564]

# pepper, unripe

USE GREEN BELL PEPPER [B2629]

## PEPPER, WHITE

FTC B1141

BT PEPPER, BLACK OR WHITE [B2255]

UF white pepper

# **PEPPERMINT**

FTC B1449
BT MINT [B1267]
UF mentha piperita
UF mentha x piperita
AI <SCIFAM>Labiatae

<SCINAM>Mentha x piperita L. [NETTOX]

<GRIN>24078 <MANSFELD>16122

#### **PEPPERTREE**

FTC B4347

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF pepper tree UF scinus spp.

Al <SCIFAM>Anacardiaceae [ITIS 28771]

<SCINAM>Schinus L. [ITIS 28809] <SCINAM>Schinus sp. [GRIN 300533] <SCINAM>Schinus L. [PLANTS SCHIN] <SCINAM>Schinus [DPNL 2003 12902]

\$i\$Schinus\$/i\$ is a genus of flowering trees and tall shrubs in the sumac family, \$i\$Anacardiaceae\$/i\$. Members of

the genus are commonly known as pepper trees.[http://en.wikipedia.org/wiki/Schinus]

## peprilus alepidotus

USE HARVESTFISH [B2286]

## peprilus paru

USE HARVESTFISH [B2286]

## peprilus triacanthus

USE BUTTERFISH [B1410]

## **PEQUIN PEPPER**

FTC B2561

BT HOT PEPPER [B1643] UF pepper, pequin

## perca flavescens

USE YELLOW PERCH [B1177]

# perca fluviatilis

USE EURASIAN PERCH [B2336]

## perca spp.

**USE** YELLOW PERCH [B1557]

## percent fat free claim or use

USE (PERCENT) FAT FREE CLAIM OR USE [P0150]

# **PERCH FAMILY**

FTC B2004

BT FISH, PERCIFORM [B1581]

UF percidae UF true perch

Al <SCINAM>Percidae [ITIS 168356]

## perch, freshwater

USE YELLOW PERCH [B1557]

### percichthyidae

USE TEMPERATE BASS FAMILIES [B1184]

### percidae

USE PERCH FAMILY [B2004]

#### perciformes

USE FISH, PERCIFORM [B1581]

### percophidae

USE FLATHEAD FAMILY [B1809]

## percophis brasiliensis

USE BRAZILIAN DUCKBILL [B1928]

### perdicinae

USE PARTRIDGE [B1382]

## perdrix

USE PARTRIDGE [B1382]

## PERENNIAL WALLROCKET

FTC B3737

BT LEAFY VEGETABLE [B1566]

UF lincoln's-weed
UF sand mustard
UF sand rocket
UF wall rocket

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Diplotaxis tenuifolia (L.) DC. [ITIS 502098]
<SCINAM>Diplotaxis tenuifolia (L.) DC. [GRIN 316651]
<SCINAM>Diplotaxis tenuifolia (L.) DC. [MANSFELD 23755]
<SCINAM>Diplotaxis tenuifolia (L.) DC. [PLANTS DITE4]
<SCINAM>Diplotaxis tenuifolia (L.) DC. [EuroFIR-NETTOX 308]

## PERFORATE ST. JOHN'S-WORT

FTC B4196

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF hypericum perforatum

Al <SCIFAM>Clusiaceae [ITIS 21477]

<SCINAM>Hypericum perforatum L. [ITIS 21454] <SCINAM>Hypericum perforatum L. [GRIN 19600] <SCINAM>Hypericum perforatum L. [PLANTS HYPE] <SCINAM>Hypericum perforatum L. [DPNL 2003 10419]

### perideridia oregana

USE EPPAW [B1752]

### **PERILLA**

FTC B2919

BT OIL-PRODUCING PLANT [B1017]

UF ocimum frutescens
UF perilla frutescens
UF perilla ocimoides

## perilla frutescens

USE PERILLA [B2919]

## perilla frutescens crispa

USE BEEFSTEAK PLANT [B2135]

### perilla ocimoides

USE PERILLA [B2919]

## periophthalmus barbarus

USE MUDSKIPPER [B3928]

#### periophthalmus spp.

USE MUDSKIPPER [B2541]

#### **PERIWINKLE FAMILY**

FTC B2925

BT MESOGASTROPOD [B1008]

UF littorinidae

AI <SCIFAM>Littorinidae Gray, 1840 [ITIS 70394]

#### periwinkle, common

USE COMMON PERIWINKLE [B2717]

#### PERLEMOEN ABALONE

FTC B3533

BT ABALONE [B1408] UF haliotis midae

AI <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897] <SCINAM>Haliotis midae (Linnaeus 1758) [CEC 1993 1310] <SCINAM>Haliotis midae (Linnaeus 1758) [FAO ASFIS ABP]

#### perna canaliculus

USE NEW ZEALAND GREEN MUSSEL [B1963]

## perna perna

USE SOUTH AMERICAN ROCK MUSSEL [B4153]

## persea americana

USE AVOCADO [B1470]

### persea americana var. americana

USE TRAPP AVOCADO [B4232]

## persea gratissima

USE AVOCADO [B1470]

### **PERSIAN GROUPER**

FTC B1758

BT GROUPER [B1496]
UF epinephelus areolatus

AI <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Epinephelus areolatus (Forsskål, 1775) [ITIS 167737] <SCINAM>Epinephelus areolatus (Forsskål, 1775) [Fishbase 2004 5367] <SCINAM>Epinephelus areolatus (Forsskål, 1775) [FAO ASFIS EPR]

<SCINAM>Epinephelus areolatus [2010 FDA Seafood List]

## **PERSIAN MELON**

FTC B1133

BT TRUE MUSKMELON [B4221]

Al Persian melon, binomial name cucumis melo, is a type of melon. It is orange in color and has a strongly netted, unridged rind. It is also known as the "Patelquat".[http://en.wikipedia.org/wiki/Persian\_melon]

### persian walnut

USE ENGLISH WALNUT [B1130]

### persicaria odorata

USE VIETNAMESE CORIANDER [B4343]

#### **PERSIMMON**

FTC B1447

BT FRUIT-PRODUCING PLANT [B1140]

UF diospyros spp.

AI <SCIFAM>Ebenaceae [ITIS 23852] <SCIGEN>Diospyros L. [ITIS 23853]

<SCIGEN>Diospyros E. [1115 23853] <SCIGEN>Diospyros sp. [GRIN 312314] <SCIGEN>Diospyros L. [PLANTS DIOSP] <SCIGEN>Diospyros [DPNL 2003 9317]

## persimmon, japanese

USE COMMON KAKI [B2766]

### perth herring

USE WESTERN AUSTRALIAN GIZZARD SHAD [B2324]

#### **PERU**

FTC R0325

BT SOUTH AMERICA [R0364]

SN US FDA 1995 Code: PE

### peruvian anchovy

USE ANCHOVETA [B3839]

#### **PERUVIAN CROAKER**

FTC B1797

BT CROAKER [B1794]
UF paralonchurus peruanus

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Paralonchurus peruanus (Steindachner, 1875) [ITIS 169348] <SCINAM>Paralonchurus peruanus (Steindachner, 1875) [Fishbase 2004 424] <SCINAM>Paralonchurus peruanus (Steindachner, 1875) [FAO ASFIS PDR] <SCINAM>Paralonchurus peruanus (Steindachner, 1875) [CEC 1993 734]

<SCINAM>Paralonchurus peruanus [2010 FDA Seafood List]

## PERUVIAN GUITARFISH

FTC B4128

BT GUITARFISH [B4130]
UF rhinobatos planiceps

Al <SCIFAM>Rhinobatidae Müller and Henle, 1837 [ITIS 160813]

<SCINAM>Rhinobatos planiceps Garman, 1880 [İTIS 564464] <SCINAM>Rhinobatos planiceps Garman, 1880 [Fishbase 2004 149] <SCINAM>Rhinobatos planiceps Garman, 1880 [FAO ASFIS GUF] <SCINAM>Rhinobatos planiceps Garman, 1880 [CEC 1993 75]

# PERUVIAN MENHADEN

FTC B2176

BT MENHADEN [B1396]
UF brevoortia maculate chilcae

UF ethmidium chilcae
UF ethmidium maculatum

UF machuelo

Al <SCIFAM>Clupeidae [ITIS 551294]

<SCINAM>Ethmidium maculatum (Valenciennes in Cuvier and Valenciennes, 1847) [ITIS 551294]

<SCINAM>Ethmidium maculatum (Valenciennes, 1847) [Fishbase 2004 1593] <SCINAM>Ethmidium maculatum (Valenciennes, 1847) [FAO ASFIS MES] <SCINAM>Ethmidium maculatum (Valenciennes, 1847) [CEC 1993 173]

<SCINAM>Ethmidium maculatum [2010 FDA Seafood List]

#### **PERUVIAN PEPPERTREE**

FTC B4348

BT PEPPERTREE [B4347]

UF schinus molle

Al <SCIFAM>Anacardiaceae [ITIS 28771]

<SCINAM>Schinus molle L. [ITIS 28811] <SCINAM>Schinus molle L. [GRIN 70668] <SCINAM>Schinus molle L. [PLANTS SCMO]

Peruvian Pepper (\$i\$Schinus molle\$/i\$, also known as American pepper, Peruvian peppertree, escobilla, false pepper, molle del Peru, pepper tree, peppercorn tree, Californian pepper tree, pirul and Peruvian mastic) is an evergreen tree that grows to 15 meters (50 feet). It is native to the Peruvian Andes. The bright pink fruits of Schinus molle are often sold as "pink peppercorns" although S. molle is unrelated to true pepper (Piper nigrum).

Although not related to commercial pepper (\$i\$Piper nigrum\$/i\$) the pink/red berries, like the berries of its close relative the Brazilian pepper (\$i\$Schinus terebinthifolius\$/i\$), are sold as pink peppercorns and often blended with commercial pepper.[http://en.wikipedia.org/wiki/Schinus\_molle]

#### peruvian sardine

USE CHILEAN PILCHARD [B2192]

#### **PERUVIAN SEA BASS**

FTC B1761

BT SAND BASS [B4024]
UF paralabrax callaensis
UF sea bass, peruvian

Al <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Paralabrax callaensis Starks, 1906 [ITIS 167835]

<SCINAM>Paralabrax callaensis Starks, 1906 [Fishbase 2004 50020]

<SCINAM>Paralabrax callaensis [2010 FDA Seafood List]

#### peruvian-carrot

USE ARRACACHA [B3439]

### **PET FISH FOOD**

FTC P0012

BT PET FOOD [P0029] UF fish food (pet fish)

## PET FOOD

FTC P0029

BT FOOD FOR NON-FOOD ANIMALS [P0013]

Al Food produced and marketed for pet animals and labeled as such.

## **PETAL**

FTC C0303

BT FLORET OR FLOWER [C0237]

Al Any of the component parts, or leaves, of a corolla (Source: Webster's). Thesaurus - Syn. floral leaf, corolla, floral envelope, perianth, leaf, bract, scale.

# petasites japonica

USE BUTTER BUR [B1739]

### PETIOLE

FTC C0304 BT LEAF [C0200]

Al Leafstalk, the slender, usually cylindrical portion of a leaf, which supports the blade and is attached to the stem

(Source: Webster's)

## PETRALE SOLE

FTC B1863

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF eopsetta jordaniUF sole, petrale

ΑI <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Eopsetta jordani (Lockington, 1879) [ITIS 172868]

<SCINAM>Eopsetta jordani (Lockington, 1879) [Fishbase 2004 4237]
<SCINAM>Eopsetta jordani (Lockington, 1879) [FAO ASFIS EOJ]

<SCINAM>Eopsetta jordani (Lockington, 1879) [CEC 1993 1113]

<SCINAM>Eopsetta jordani [2010 FDA Seafood List]

<SCINAM>Eopsetta jordani [FDA RFE 2010 15]

### petromyzon marinus

USE SEA LAMPREY [B2704]

#### petromyzontidae

USE LAMPREY FAMILY [B4133]

### petromyzontiformes

USE FISH, PETROMYZONTIFORM [B2753]

#### petroselinum crispum convar. radicosum

TURNIP-ROOTED PARSLEY [B2734]

## petroselinum crispum var. tuberosum

TURNIP-ROOTED PARSLEY [B2734]

#### petroselinum spp.

**USE** PARSLEY [B1550]

## petrosellinum crispum var. neapolitanum

USE **ITALIAN PARSLEY [B3706]** 

#### pe-tsai cabbage

**USE** CHINESE OR CELERY CABBAGE [B1051]

## peumus boldus

USE BOLDO [B4199]

# phaeophyceae

USE ALGAE, BROWN [B2395]

## phaeophyta

USE ALGAE, BROWN [B2395]

### phak kradon

USE KRADON [B2461]

## phallus duplicatus

USE **COLLARED STINKHORN [B4178]** 

### pharidae

USE **RAZOR SHELL FAMILY [B4143]** 

### phaseolus aconitifolius

MOTH BEAN [B1920] **USE** 

## phaseolus angularis

USE ADZUKI BEAN [B1110]

## phaseolus aureus

**USE** MUNG BEAN [B1395]

## phaseolus calcaratus

USE RICE BEAN [B1702] phaseolus coccineus

USE SCARLET RUNNER BEAN [B2009]

phaseolus limensis

USE LIMA BEAN [B1397]

phaseolus lunatus

USE SIEVA BEAN [B1372]

phaseolus multifloris

USE SCARLET RUNNER BEAN [B2009]

phaseolus mungo

USE BLACK GRAM BEAN [B1588]

phaseolus vulgaris

USE COMMON BEAN [B1999]

phaseolus vulgaris

USE CRANBERRY BEAN [B1186]

phaseolus vulgaris

USE NAVY OR PEA BEAN [B1560]

**PHASEOLUS VULGARIS** 

FTC B1555

BT BEAN (VEGETABLE) [B1567]
AI <SCIFAM>Leguminosae (Fabaceae)

<SCINAM>Phaseolus vulgaris L. ssp. vulgaris [NETTOX]

<GRIN>312013 <MANSFELD>27559

phaseolus vulgaris

USE RED KIDNEY BEAN [B1659]

PHASEOLUS VULGARIS, EDIBLE POD CULTIVAR

FTC B1060

BT PHASEOLUS VULGARIS [B1555]

UF bush bean
UF green or wax bean

UF pole bean

PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR

FTC B1061

BT PHASEOLUS VULGARIS [B1555]

UF black bean (phaseolus)

phasianidae

USE QUAIL [B1346]

phasianus spp.

USE PHEASANT [B1460]

**PHEASANT** 

FTC B1460

BT POULTRY OR GAME BIRD [B1563]

UF phasianus spp.

AI <SCIFAM>Phasianidae [ITIS 175861]

<SCINAM>Phasianus Linnaeus, 1758 [ITIS 175904]

PHENONILE RESIN CONTAINER

FTC M0389

BT THERMOSETTING POLYMER CONTAINER [M0382]

phial

USE AMPUL [M0196]

**PHILIPPINES** 

FTC R0329

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: PH

philohela minor

USE WOODCOCK [B2119]

phleum pratense

USE TIMOTHY [B2331]

phocidae

USE SEAL FAMILY [B1341]

phocoenidae

USE PORPOISE FAMILY [B3364]

phoenix

USE SENEGAL DATE PALM [B2786]

phoenix dactylifera

USE DATE [B1209]

phoenix reclinata

USE SENEGAL DATE PALM [B2786]

phoenix-tail mushroom

USE GREY OYSTER MUSHROOM [B4177]

pholiota nameko

USE NAMEKO MUSHROOM [B4173]

PHOSPHATE ADDED

FTC H0370

BT INGREDIENT ADDED [H0225]

**SN** Used when a phosphate is added to a food at any level.

**PHOSPHATED** 

FTC H0278

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

PHOSPHATED DISTARCH PHOSPHATE

FTC B3185

BT FOOD ADDITIVE [B2972]

UF E 1413 UF INS 1413

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive; technological purpose(s): binder, emulsifier, stabilizer, thickener.

Europe: E 1413. Codex: INS 1413.

#### PHOSPHATED DISTARCH PHOSPHATE ADDED

FTC H0610

BT FOOD ADDITIVE ADDED [H0399]

### PHOSPHORIC ACID

FTC B3186

BT FOOD ADDITIVE [B2972]

UF E 338 UF INS 338

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, antioxidant synergist, sequestrant.

Europe: E 338. Codex: INS 338.

## PHOSPHORIC ACID ADDED

FTC H0611

BT FOOD ADDITIVE ADDED [H0399]

## **PHOSPHORUS ADDED**

FTC H0223

BT MINERAL ADDED [H0159]

### phoxinus percnurus

USE SWAMP MINNOW [B3868]

### phoxinus phoxinus

USE PINK MINNOW [B3869]

# phoxinus spp.

USE REDBELLY DACE [B1922]

# phractolaemidae

USE AFRICAN MUDFISH FAMILY [B3810]

# phractolaemus ansorgii

USE AFRICAN MUDFISH [B2317]

## phyllanthaceae

USE ANTIDESMA [B2834]

## phyllanthus acidus

USE OTAHEITE GOOSEBERRY [B2360]

#### **PHYLLOQUINONE**

FTC B3788

BT VITAMIN K [B3754]
UF phytomenadione

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

### phyllostachys edulis

USE TORTOISE SHELL BAMBOO [B3735]

#### physalis ixocarpa

USE MEXICAN GROUND CHERRY [B2015]

#### physalis peruviana

USE CAPE GOOSEBERRY [B1684]

### physalis philadelphica

USE MEXICAN GROUND CHERRY [B2015]

#### physalis spp.

USE GROUND CHERRY [B2519]

## PHYSICAL STATE, SHAPE OR FORM NOT KNOWN

FTC E0001

BT E. PHYSICAL STATE, SHAPE OR FORM [E0113]

SN Used when nothing is known about the physical state, shape or form of the food product.

## PHYSICAL STATE, SHAPE OR FORM, MULTIPLE

FTC E0108

BT E. PHYSICAL STATE, SHAPE OR FORM [E0113]

## PHYSICALLY/CHEMICALLY MODIFIED

FTC H0130

BT FOOD MODIFIED [H0141]

SN Used when physical or chemical changes are effected in any food ingredient through a physical or non-enzymatic

chemical process.

### physiculus bachus

USE RED COD [B2179]

### physiculus barbatus

USE ROCK COD [B2145]

## PHYTOESTROGEN SUPPLEMENT

FTC A1312

BT DIETARY SUPPLEMENT, METABOLITE, CONSTITUENT, EXTRACT OR ISOLATE [A1309]

SN Currently not used in US classification of dietary supplements.

Al Phytoestrogens are weak estrogens found concentrated in soybeans. Extracted phytoestrogens are marketed in

numerous forms as dietary supplements. Consumers of phytoestrogen supplements tend to be peri- and

postmenopausal women looking for an alternative to hormone therapy.

## phytolacca spp.

USE POKEWEED [B1400]

## phytomenadione

USE PHYLLOQUINONE [B3788]

### piber auritum

USE PEPPER LEAVES [B3458]

#### **PICKHANDLE BARRACUDA**

FTC B2392

BT BARRACUDA [B1540]

UF giant sea pike
UF sphyraena jello

Al <SCIFAM>Sphyraenidae [ITIS 170424]

<SCINAM>Sphyraena jello Cuvier in Cuvier and Valenciennes, 1829 [ITIS 170433]

<SCINAM>Sphyraena jello Cuvier, 1829 [Fishbase 2004 4827] <SCINAM>Sphyraena jello Cuvier, 1829 [FAO ASFIS BAC] <SCINAM>Sphyraena jello Cuvier, 1829 [CEC 1993 526] <SCINAM>Sphyraena jello [2010 FDA Seafood List]

#### pickle, vegetable

USE VEGETABLE PICKLE (US CFR) [A0271]

#### pickle: relish

USE CHUTNEY OR PICKLE (EUROFIR) [A0860]

#### **PICKLED**

FTC H0190

BT MICROBIALLY/ENZYMATICALLY MODIFIED [H0119]

SN Also index by other applicable terms from \*MICROBIALLY/ ENZYMATICALLY MODIFIED\*.

Al Treated with acid that may be produced by fermentation or added and/or with salt brine, often in the presence of spices or herbs, producing changes in flavor and texture.

### pickled by acidification

USE ACIDIFIED [H0200]

### pickled by fermentation

USE LACTIC ACID FERMENTED [H0101]

### pickleweed

USE GLASSWORT [B4332]

## pickling onion

USE SILVERSKIN ONION [B4323]

### picnic shoulder

USE SHOULDER (MEAT CUT) [Z0043]

## picowaved

USE IRRADIATED [H0121]

# **PICTON HERRING**

FTC B3857

BT PILCHARD [B3853]
UF sardinops neopilchardus

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Sardinops neopilchardus (Steindachner, 1879) [ITIS 551223] <SCINAM>Sardinops neopilchardus (Steindachner, 1879) [FAO ASFIS SRP] <SCINAM>Sardinops neopilchardus (Steindachner, 1879) [CEC 1993 196]

<SCINAM>Sardinops neopilchardus [2010 FDA Seafood List]

## PIE CRUST, SWEETENED (US CFR)

FTC A0140

BT BAKERY PRODUCT, SWEETENED (US CFR) [A0135]

Al Mixture of cookie crumbs or sweetened cracker crumbs and fat that is used as a base for fruit or other pie filling, e.g., graham cracker crust. Also includes ordinary pie crust that has been sweetened.

# PIE CRUST, UNSWEETENED (US CFR)

FTC A0160

BT BAKERY PRODUCT, UNSWEETENED (US CFR) [A0107]

UF pie shell

Al Unsweetened, unleavened mixture of flour and fat that is used as a base for filling. Yeast-leavened pie crust is

indexed under \*PIZZA CRUST\*.

### pie filling, fruit

USE FRUIT OR FRUIT PRODUCT (US CFR) [A0143]

## pie filling, non-fruit

USE CUSTARD OR PUDDING (US CFR) [A0285]

#### pie shell

USE PIE CRUST, UNSWEETENED (US CFR) [A0160]

#### PIE, SWEETENED (EUROFIR)

FTC A1334

BT PASTRIES AND CAKES (EUROFIR) [A1332]

## PIE, SWEETENED (US CFR)

FTC A0253

BT BAKERY PRODUCT, SWEETENED (US CFR) [A0135]

RT 10000245 - PIES/PASTRIES - SWEET (FROZEN) (GS1 GPC) [A0955]
 RT 10000246 - PIES/PASTRIES - SWEET (PERISHABLE) (GS1 GPC) [A0956]
 RT 10000247 - PIES/PASTRIES - SWEET (SHELF STABLE) (GS1 GPC) [A0957]

UF tart

UF turnover, sweetened

Al Sweetened bakery product consisting of a sweetened or unsweetened pie crust and a sweetened filling. The filling is always indexed as the food source, even if the crust is the same weight or greater weight than the filling

ingredient.

## PIE, UNSWEETENED, OR PIZZA (EUROFIR)

FTC A1296

BT SAVOURY CEREAL DISH (EUROFIR) [A0822]
RT PIE, UNSWEETENED, OR PIZZA (US CFR) [A0100]

RT 50182200 - SAVOURY BAKERY PRODUCTS (GS1 GPC) [A0947]

UF pizza

**UF** unsweetened pie

SN Used only for unsweetened products; sweetened pies are indexed under \* FINE BAKERY WARE (EUROFIR)

[A0821]\*. Pizza crust should be indexed as \*UNLEAVENED BREAD (EUROFIR)\* [A0819]

## PIE, UNSWEETENED, OR PIZZA (US CFR)

FTC A0100

BT PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED (US CFR) [A0102]

RT 10000248 - PIES/PASTRIES/PIZZAS/QUICHES - SAVOURY (FROZEN) (GS1 GPC) [A0948]
 RT 10000249 - PIES/PASTRIES/PIZZAS/QUICHES - SAVOURY (PERISHABLE) (GS1 GPC) [A0949]
 RT 10000250 - PIES/PASTRIES/PIZZAS/QUICHES - SAVOURY (SHELF STABLE) (GS1 GPC) [A0950]

UF pizza pie

SN Used only for unsweetened products; sweetened pies are indexed under \*PIE, SWEETENED\*.

pig

USE SWINE [B1136]

### **PIG FEED**

FTC P0027

BT ANIMAL FEED [P0021]

UF swine feed

### **PIGEON**

FTC B1304

BT POULTRY OR GAME BIRD [B1563]

UF columbidae UF squab

AI <SCIFAM>Columbidae [ITIS 177061]

#### **PIGEON PEA**

FTC B2010

BT PEA, EDIBLE SEED CULTIVARS [B1001]

UF cajanus cajan
UF catjang pea
UF gandules
UF red gram

Al <SCIFAM>Leguminosae (Fabaceae)

<SCINAM>Cajanus cajan (L.) Huth [NETTOX]

<GRIN>8319 <MANSFELD>27597

#### **PIGFISH**

FTC B3947

BT GRUNT FAMILY [B1812]
UF orthopristis chrysoptera

AI <SCIFAM>Haemulidae [ITIS 169055]

<SCINAM>Orthopristis chrysoptera (Linnaeus, 1766) [ITIS 169077]
<SCINAM>Orthopristis chrysoptera (Linnaeus, 1766) [Fishbase 2004 5]
<SCINAM>Orthopristis chrysoptera (Linnaeus, 1766) [FAO ASFIS PIG]
<SCINAM>Orthopristis chrysoptera (Linnaeus, 1766) [CEC 1993 699]
<SCINAM>Orthopristis chrysoptera [2010 FDA Seafood List]

pignolia

USE STONE PINE [B1596]

pigweed

USE AMARANTH [B1717]

pigweed

USE LAMB'S QUARTER [B1681]

PIKE

FTC B1293

BT PIKE FAMILY [B1826]

UF esox spp.

AI <SCIFAM>Esocidae [ITIS 162137]

<SCIGEN>Esox Linnaeus, 1758 [ITIS 162138]

# **PIKE FAMILY**

FTC B1826

BT FISH, ESOCIFORM [B3808]

UF esocidae

AI <SCIFAM>Esocidae [ITIS 162137] <SCIFAM>Esocidae [ITIS 162137] <SCIFAM>Esocidae [CEC 1993 280]

## **PIKE PERCH**

FTC B1399

BT PERCH FAMILY [B2004]
UF sander lucioperca
UF stizostedion lucioperca

Al <SCIFAM>Percidae [ITIS 168356]

<SCINAM>Sander lucioperca (Linnaeus, 1758) [ITIS 650172] <SCINAM>Sander lucioperca (Linnaeus, 1758) [Fishbase 2004 360] <SCINAM>Sander lucioperca (Linnaeus, 1758) [FAO ASFIS FPP] <SCINAM>Stizostedion lucioperca (Linnaeus, 1758) [CEC 1993 612]

<SCINAM>Sander lucioperca [2010 FDA Seafood List]

#### pike perch

USE ZANDER [B2387]

#### PIKE-CONGER

FTC B2534

BT PIKE-CONGER FAMILY [B3818]

UF muraenesox bagio

Al <SCIFAM>Muraenesocidae [ITIS 636199]

<SCINAM>Muraenesox bagio (Hamilton, 1822) [ITIS 636199] <SCINAM>Muraenesox bagio (Hamilton, 1822) [Fishbase 2004 5514]

#### **PIKE-CONGER FAMILY**

FTC B3818
BT EEL [B1278]
UF muraenesocidae

Al <SCIFAM>Muraenesocidae [ITIS 636199]

#### pike-conger, blacktail

USE BLACKTAIL PIKE-CONGER [B2535]

#### piked dogfish

USE DOGFISH [B1913]

#### **PILCHARD**

FTC B3853

BT SARDINE [B1558] UF sardinops spp.

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCIGEN>Sardinops Hubbs, 1929 [ITIS 161728]

## pilchard

USE SARDINE [B1558]

pili nut

USE PILI TREE [B1289]

## **PILI TREE**

FTC B1289

BT TROPICAL OR SUBTROPICAL NUT PRODUCING PLANT [B1022]

UF canarium ovatum

UF pili nut

SN When indexing the pili fruit (drupe, seed) index both \*PILI TREE [B1289]\* and \*FRUIT [C0167]\* (or its more precise

narrower terms).

Al <SCIFAM>Burseraceae [ITIS 28762]

<SCINAM>Canarium ovatum Engler [ITIS 506413] <SCINAM>Canarium ovatum Engl. [GRIN 8819] <SCINAM>Canarium ovatum Engl. [PLANTS CAOV7]

The Pili nut (Canarium ovatum), one of 600 species in the family Burseraceae, is native to Malesia. The genus name Canarium comes from the vernacular name 'kenari' in the Molucca Isles of Indonesia. Pili (pronounced peelee) fruit is a drupe, 4 to 7 cm long, 2.3 to 3.8 cm in diameter, and weighs 15.7 to 45.7 g. The most important product from pili is the kernel. When raw, it resembles the flavor of roasted pumpkin seed, and when roasted, its

mild, nutty flavor and tender-crispy texture is superior to that of the

almond.[http://en.wikipedia.org/wiki/Canarium\_ovatum]

## pill

USE TABLET [E0155]

## pilose bittersweet

USE DOCK COCKLE [B3644]

## pilot fish

USE SEA CHUB FAMILY [B4281]

## pimelodidae

USE LONG WHISKERED CATFISH FAMILY [B1969]

#### pimenta

USE ALLSPICE [B1356]

### pimenta officinalis

USE ALLSPICE [B1356]

#### **PIMIENTO PEPPER**

FTC B1531

BT RED BELL PEPPER [B2630]

UF capsicum annum
UF spanish paprika pepper

## pimpinella anisum

USE ANISE [B1296]

piña

USE PINEAPPLE [B1484]

### pine nut

USE STONE PINE [B1596]

## **PINEAPPLE**

FTC B1484

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF ananas comosus

UF piña

AI <SCIFAM>Bromeliaceae [ITIS 42330]

<SCINAM>Ananas comosus (L.) Merr. [ITIS 42335] <SCINAM>Ananas comosus (L.) Merr. [GRIN 3074] <SCINAM>Ananas comosus (L.) Merr. [PLANTS ANCO30]

<SCINAM>Ananas comosus (L.) Merr. [EuroFIR-NETTOX 2007 17]

<SCINAM>Ananas comosus (L.) Merr. [DPNL 2003 7482]

<MANSFELD>25228

## PINEAPPLE AND GRAPEFRUIT

FTC B1246

BT GRAPEFRUIT [B1507]
UF grapefruit and pineapple

## PINEAPPLE AND GRAPEFRUIT

FTC B1246

BT PINEAPPLE [B1484]

### PINEAPPLE AND ORANGE

FTC B1631

BT PINEAPPLE [B1484]
UF orange and pineapple

### PINEAPPLE AND ORANGE

FTC B1631

BT ORANGE [B1339]

## **PINEAPPLE GUAVA**

FTC B2767

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF acca sellowiana UF brazilian guava

UF feijoa

UF feijoa sellowiana UF orthostemon sellowiana

ΑI <SCIFAM>Myrtaceae [ITIS 27172]

<SCINAM>Feijoa sellowiana (O. Berg) O. Berg [ITIS 506165] <SCINAM>Feijoa sellowiana (O. Berg) O. Berg [PLANTS FESE2]

<SCINAM>Feijoa sellowiana (O.Berg) O.Berg [EuroFIR-NETTOX 2007 132]

<MANSFELD>12137

#### pinguipedidae

USE SANDPERCH FAMILY [B2368]

### pinguipes spp.

USE SANDPERCH [B2367]

### **PINK ABALONE**

FTC B3539

BT ABALONE [B1408] UF haliotis corrugata

<SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897] ΑI

<SCINAM>Haliotis corrugata W. Wood, 1828 [ITIS 69499] <SCINAM>Haliotis corrugata Gray, 1828 [FAO ASFIS HJV] <SCINAM>Haliotis corrugata [2010 FDA Seafood List]

## pink bean

**USE** COMMON BEAN [B1999]

#### **PINK DENTEX**

**FTC** B4003

BT **DENTEX** [B2857] UF dentex gibbosus

<SCIFAM>Sparidae [ITIS 169180] Al

<SCINAM>Dentex gibbosus (Rafinesque, 1810) [ITIS 169222] <SCINAM>Dentex gibbosus (Rafinesque, 1810) [Fishbase 2004 4536] <SCINAM>Dentex gibbosus (Rafinesque, 1810) [FAO ASFIS DEP] <SCINAM>Dentex gibbosus (Rafinesque, 1810) [CEC 1993 766] <SCINAM>Dentex gibbosus [2010 FDA Seafood List]

## **PINK FISH FLESH**

**FTC** Z0060

BT COLOR OF FISH FLESH [Z0055]

SN Used for salmon that is not designated as 'red'.

# PINK FLESH

**FTC** Z0270

BT COLOR OF FRUIT OR VEGETABLE FLESH [Z0269]

### PINK MINNOW

**FTC** B3869

BT REDBELLY DACE [B1922]

UF phoxinus phoxinus

ΑI <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Phoxinus phoxinus (Linnaeus, 1758) [ITIS 163596] <SCINAM>Phoxinus phoxinus (Linnaeus, 1758) [Fishbase 2004 4661] <SCINAM>Phoxinus phoxinus (Linnaeus, 1758) [FAO ASFIS PXP] <SCINAM>Phoxinus phoxinus (Linnaeus, 1758) [CEC 1993 346]

## **PINK SALMON**

**FTC** 

PACIFIC SALMON [B1126] oncorhynchus gorbuscha

UF salmon, pink

ΑI <SCIFAM>Salmonidae [ITIS 161975]

<SCINAM>Oncorhynchus gorbuscha (Walbaum, 1792) [ITIS 161975]

- <SCINAM>Oncorhynchus gorbuscha (Walbaum, 1792) [Fishbase 2004 240]
- <SCINAM>Oncorhynchus gorbuscha (Walbaum, 1792) [FAO ASFIS PIN]
- <SCINAM>Oncorhynchus gorbuscha [2010 FDA Seafood List]
- <SCINAM>Oncorhynchus gorbuscha [FDA RFE 2010 41]

#### pink shrimps

USE PANDALID SHRIMP FAMILY [B1119]

#### **PINK SKIN**

FTC 70279

RT COLOR OF FRUIT OR VEGETABLE SKIN [Z0278]

#### **PINK SPINY LOBSTER**

FTC R3613

RT PALINURID SPINY LOBSTER [B1075]

UF palinurus mauritanicus

<SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646] ΑI

<SCINAM>Palinurus mauritanicus Gruvel, 1911 [ITIS 552966] <SCINAM>Palinurus mauritanicus Gruvel, 1911 [FAO ASFIS PSL] <SCINAM>Palinurus mauritanicus Gruvel, 1911 [CEC 1993 1255] <SCINAM>Palinurus mauritanicus [2010 FDA Seafood List]

## pinkapple

USE **MOUNTAIN APPLE [B2831]** 

#### PINKSPOTTED SHRIMP

**FTC** B1957

BT PENAEID SHRIMP FAMILY [B1081]

UF farfantepenaeus brasiliensis

UF penaeus brasiliensis

<SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602] ΑI

<SCINAM>Farfantepenaeus brasiliensis (Latreille, 1817) [ITIS 551571] <SCINAM>Farfantepenaeus brasiliensis [2010 FDA Seafood List] <SCINAM>Penaeus brasiliensis Latreille, 1817 [FAO ASFIS PNB]

### pinnidae

**USE** PENSHELL [B3677]

### **PINNIPED GROUP**

FTC B4165

вт MARINE MAMMAL [B1122]

> Pinnipeds (from Latin pinna, wing or fin, and ped-, foot) or fin-footed mammals are a widely distributed and diverse group of semiaquatic marine mammals comprising the families Odobenidae (the walrus), Otariidae (eared seals, including sea lions and fur seals), and Phocidae (earless seals). [http://en.wikipedia.org/wiki/Pinniped]

### pino nut

ΑI

**USE** STONE PINE [B1596]

pinon

STONE PINE [B1596] **USE** 

pinon nut

**USE** STONE PINE [B1596]

### **PINTADILLA**

**FTC** B3993

BT MORWONG FAMILY [B2546] UF cheilodactylus variegatus

ΑI <SCIFAM>Cheilodactylidae [ITIS 170252]

<SCINAM>Cheilodactylus variegatus Valenciennes in Cuvier and Valenciennes, 1833 [ITIS 645626]

<SCINAM>Cheilodactylus variegatus Valenciennes, 1833 [Fishbase 2004 461] <SCINAM>Cheilodactylus variegatus Valenciennes, 1833 [FAO ASFIS HAW]

<SCINAM>Cheilodactylus variegatus (Cuvier and Valenciennes, 1833) [CEC 1993 849]

### PINTO ABALONE

FTC B3545

BT ABALONE [B1408]
UF haliotis kamtschatkana

AI <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897] <SCINAM>Haliotis kamtschatkana Jonas, 1845 [ITIS 69494] <SCINAM>Haliotis kamtschatkana [2010 FDA Seafood List]

#### **PINTO BEAN**

FTC B1368

BT PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]

#### pinus edulis

USE STONE PINE [B1596]

#### **PINUS GENUS**

FTC B1083

BT CELLULOSE-PRODUCING PLANT [B1015]

## pinus pinea

USE STONE PINE [B1596]

#### PIPEFISH FAMILY

FTC B2573

BT FISH, GASTEROSTEIFORM [B2478]

UF syngnathidae

Al <SCIFAM>Syngnathidae [ITIS 166443]

## piper betle

USE BETEL [B2310]

# piper cubeba

USE CUBEB [B4350]

## piper guineense

USE WEST AFRICAN PEBBER [B4349]

## piper methysticum

USE KAVA [B2060]

### piper nigrum

USE PEPPER, BLACK OR WHITE [B2255]

### piper sanctum

USE PEPPER LEAVES [B3458]

# piper sarmentosum

USE CHAA PHLUU [B2457]

## piper umbellatum

USE PEPPER LEAVES [B3458]

# PIPI CLAM

FTC B2682
BT CLAM [B1331]
UF paphies australis

Al <SCIFAM>Mesodesmatidae Gray, 1839 [ITIS 80993]

<SCINAM>Paphies australis (Gmelin 1791) [FAO ASFIS AFQ] <SCINAM>Paphies australis [2010 FDA Seafood List]

## pisidium guajava

USE GUAVA [B1333]

#### **PISTACHIO**

FTC B1416

BT TROPICAL OR SUBTROPICAL NUT PRODUCING PLANT [B1022]

UF pistacia vera

SN When indexing the pistachio fruit (drupe, seed) index both \*PISTACHIO [B1416]\* and \*FRUIT [C0167]\* (or its more

precise narrower terms).

AI <SCIFAM>Anacardiaceae [ITIS 28771]

<SCINAM>Pistacia vera L. [ITIS 506470]<SCINAM>Pistacia vera L. [GRIN 28655]<SCINAM>Pistacia vera L. [PLANTS PIVE3]

<SCINAM>Pistacia vera L. [EuroFIR-NETTOX 2007 217]

<SCINAM>Pistacia vera L. [DPNL 2003 12006]

<MANSFELD>28393

The pistachio, Pistacia vera in the Anacardiaceae family, is a small tree originally from Persia (Iran), which now can also be found in to regions of Syria, Lebanon, Turkey, Greece, Kyrgyzstan, Turkmenistan, India, Pakistan, Egypt, Sicily and possibly Afghanistan (especially in the provinces of Samangan and Badghis). The fruit is a drupe, containing an elongated seed, which is the edible portion. The seed, commonly thought of as a nut, is a culinary nut, not a botanical nut. [http://en.wikipedia.org/wiki/Pistachio]

## pistacia vera

USE PISTACHIO [B1416]

#### pisum I.

USE PEA [B1338]

## pisum sativum var. arvense

USE FIELD PEA [B1486]

## pisum sativum var. macrocarpon

USE PEA, EDIBLE POD CULTIVARS [B1031]

pit fruit

USE STONE FRUIT [B1539]

pitahaya

USE PITAYA [B2781]

pitanga

USE SURINAM CHERRY [B1657]

## **PITAYA**

FTC B2781

BT CACTUS [B2241]
UF dragon fruit

UF hylocereus triangularis
UF hylocereus undatus

UF pitahaya UF red pitaya

AI <SCIFAM>Cactaceae [ITIS 19685]

<SCINAM>Hylocereus undatus (Haw.) Britt. & Rose [ITIS 503101]
<SCINAM>Hylocereus undatus (Haw.) Britton & Rose [GRIN 19487]
<SCINAM>Hylocereus undatus (Haw.) Britton & Rose [PLANTS HYUN3]
<SCINAM>Hylocereus undatus (Haw.) Britton & Rose [DPNL 2003 10400]

# PITCAIRN ISLAND

FTC R0333

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: PN

#### pizza

USE PIE, UNSWEETENED, OR PIZZA (EUROFIR) [A1296]

#### PIZZA CRUST (US CFR)

FTC A0167

BT BREAD (US CFR) [A0178]

Al Yeast-leavened bread that is used as a base for filling, particularly to make pizza.

#### pizza pie

USE PIE, UNSWEETENED, OR PIZZA (US CFR) [A0100]

## placopecten magellanicus

USE SEA SCALLOP [B1050]

#### **PLAICE**

FTC B2570

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF northern flounder UF pleuronectes spp.

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCIGEN>Pleuronectes Linnaeus, 1758 [ITIS 172900]

#### plaice, american

USE AMERICAN PLAICE [B1862]

## plaice, european

USE EUROPEAN PLAICE [B1861]

### **PLAIN CARAMEL**

FTC B3187

BT FOOD ADDITIVE [B2972]
UF Caramel I - plain caramel

UF E 150a UF INS 150a

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 150a. Codex: INS 150a.

# PLAIN CARAMEL ADDED

FTC H0612

BT FOOD ADDITIVE ADDED [H0399]

## plainscaled snapper

USE JOHN'S SNAPPER [B2313]

## PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED

FTC C0144

BT ROOT, STEM, LEAF OR FLOWER [C0148]

SN

This broad term is used for the plant as a whole, excluding the root and the fruit; for any piece consisting of two or more individual parts (e.g., a celery stalk with the leaf blades attached); or for any mixture of two or more individual parts (e.g., mushroom stems and pieces).

# PLANT ACCORDING TO FAMILY

FTC B3357

BT PLANT USED AS FOOD SOURCE [B1347]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

#### **PLANT EXUDATE GUM ADDED**

FTC H0379

BT GUM ADDED [H0375]

SN Used when a plant exudate gum (e.g., karaya gum, gum arabic) is added to a food at any level.

## **PLANT FOR MEDICINAL USE**

FTC B3359

BT PLANT USED AS FOOD SOURCE [B1347]

UF medicinal plant

## **PLANT USED AS FODDER**

FTC B3358

BT PLANT USED AS FOOD SOURCE [B1347]

RT 1200000 - CROPS EXCLUSIVELY FOR ANIMAL FEED (EC) [A1266]

UF feed plant
UF fodder
UF fodder plant
UF forage

### **PLANT USED AS FOOD SOURCE**

FTC B1347

B. FOOD SOURCE [B1564]

SN For unicellular plants as well as for algae, mushrooms and yeast, use the appropriate narrower term under \*ALGAE

OR FUNGUS USED AS FOOD SOURCE\*.

Al Multicellular plants.

## PLANT USED FOR DIETARY SUPPLEMENTS

FTC B4168

BT PLANT USED AS FOOD SOURCE [B1347]

## PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE

FTC B1013

BT PLANT USED AS FOOD SOURCE [B1347]

## plantago afra

USE AFRICAN PLANTAIN [B3713]

## plantago afra

USE FLEAWORT [B2659]

## plantago major

USE GREATER PLANTAIN [B4334]

## plantago ovata

USE FLEAWORT [B2659]

## plantago psyllium

USE AFRICAN PLANTAIN [B3713]

#### plantago psyllium

USE FLEAWORT [B2659]

#### plantago spp.

USE PLANTAIN [B3712]

#### **PLANTAIN**

FTC B3712

BT LEAFY VEGETABLE [B1566]

UF indianwheatUF plantago spp.

Al <SCIFAM>Plantaginaceae [ITIS 32869]

<SCINAM>Plantago L. [ITIS 32870] <SCINAM>Plantago sp. [GRIN 317089] <SCINAM>Plantago L. [PLANTS PLANT] <SCINAM>Plantago [DPNL 2003 12024]

\$i\$Plantago\$/i\$ is a genus of about 200 species of small, inconspicuous plants commonly called plantains. \$i\$Plantago\$/i\$ species have been used since prehistoric times as herbal remedies. The herb is astringent, antitoxic, antimicrobial, anti-inflammatory, anti-histamine, as well as demulcent, expectorant, styptic and diuretic. Externally, a poultice of the leaves is useful for insect bites, poison-ivy rashes, minor sores, and boils. In folklore it is even claimed to be able to cure snakebite. Internally, it is used for coughs and bronchitis, as a tea, tincture, or syrup. The broad-leaved varieties are sometimes used as a leaf vegetable for salads, green sauce, et cetera. Plantain seed husks expand and become mucilaginous when wet, especially those of \$i\$Plantago psyllium\$/i\$, which is used in common over-the-counter bulk laxative and fiber supplement products. []

## **PLANTAIN (MUSA)**

FTC B1439

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF french plantain
UF musa paradisiaca
UF musa sapientum

Al <SCIFAM>Musaceae [ITIS 42385]

<SCINAM>Musa X paradisiaca L. (pro sp.) [ITIS 42391]

<SCINAM>Musa x paradisiaca L. [GRIN 70453]

<SCINAM>Musa xparadisiaca L. (pro sp.) [PLANTS MUPA3]

<SCINAM>Musa x paradisiaca L. [DPNL 2003 11278]

Plantain is the common name for herbaceous plants of the genus Musa. The fruit they produce is generally used for cooking, in contrast to the soft, sweet banana (which is sometimes referred to as the dessert banana). There is a formal botanical distinction between bananas and plantains based on its structure and genus/species.[http://en.wikipedia.org/wiki/Plantain]

### **PLASMA ADDED**

FTC H0397

BT BLOOD ADDED [H0339]

SN Used when plasma is added to a food at any level.

## **PLASTIC**

FTC N0036

BT FOOD CONTACT SURFACE FROM HUMAN-MADE MATERIAL [N0051]

## plastic (state)

USE SEMISOLID [E0144]

## PLASTIC BAG OR POUCH

FTC M0166

BT PLASTIC CONTAINER, FLEXIBLE OR FILM [M0186]

### PLASTIC BOIL-IN-BAG

FTC M0145

BT PLASTIC BAG OR POUCH [M0166]

### PLASTIC CONTAINER

FTC M0172

BT CONTAINER OR WRAPPING BY MATERIAL [M0202]

Al Corresponds to FSTA Thesaurus Packaging 2.2.1 Plastic container.

### PLASTIC CONTAINER, ACCORDING TO TYPE OF PLASTIC

FTC M0357

BT PLASTIC CONTAINER [M0172]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Corresponds to FSTA Thesaurus Packaging 2.2.1 'Type of plastic'

#### PLASTIC CONTAINER, BLOW-MOLDED

FTC M0193

BT PLASTIC CONTAINER, MOLDED OR BUBBLE PACK [M0180]

### PLASTIC CONTAINER, COMBINED MATERIAL

FTC M0391

BT PLASTIC CONTAINER, ACCORDING TO TYPE OF PLASTIC [M0357]

#### PLASTIC CONTAINER, FLEXIBLE OR FILM

FTC M0186

BT PLASTIC CONTAINER [M0172]

## PLASTIC CONTAINER, MOLDED OR BUBBLE PACK

FTC M0180

BT PLASTIC CONTAINER, RIGID OR SEMIRIGID [M0184]

## PLASTIC CONTAINER, RIGID OR SEMIRIGID

FTC M0184

BT PLASTIC CONTAINER [M0172]

## PLASTIC CONTAINER, RIGID OR SEMIRIGID, ALUMINUM LID

FTC M0188

BT PLASTIC CONTAINER, RIGID OR SEMIRIGID [M0184]

## PLASTIC CONTAINER, RIGID OR SEMIRIGID, PLASTIC LID

FTC M0187

BT PLASTIC CONTAINER, RIGID OR SEMIRIGID [M0184]

## PLASTIC CONTAINER, RIGID OR SEMIRIGID, TINLESS STEEL LID

FTC M0185

BT PLASTIC CONTAINER, RIGID OR SEMIRIGID [M0184]

## PLASTIC CONTAINER, RIGID OR SEMIRIGID, TIN-PLATED STEEL LID

FTC M0183

BT PLASTIC CONTAINER, RIGID OR SEMIRIGID [M0184]

### **PLASTIC GASKET**

FTC M0260

BT SEAL/GASKET [M0257]

# PLASTIC SCREW CAP OR LID

FTC M0237

BT SCREW CAP OR LID [M0425]

## PLASTIC SCREW CAP/PILFER PROOF

FTC M0239

BT PLASTIC SCREW CAP OR LID [M0237]

### PLASTIC SHRINK-PACK

FTC M0137

BT PLASTIC CONTAINER, FLEXIBLE OR FILM [M0186]

#### PLASTIC SQUEEZE BOTTLE OR TUBE

FTC M0102

BT PLASTIC CONTAINER, FLEXIBLE OR FILM [M0186]

#### PLASTIC SQUEEZE BOTTLE OR TUBE, TOP LINED WITH CORK

FTC M0105

BT PLASTIC SQUEEZE BOTTLE OR TUBE [M0102]

### PLASTIC SQUEEZE BOTTLE OR TUBE, TOP LINED WITH FOIL

FTC M0101

BT PLASTIC SQUEEZE BOTTLE OR TUBE [M0102]

#### PLASTIC SQUEEZE BOTTLE OR TUBE, TOP LINED WITH LAMINATE

FTC M0103

BT PLASTIC SQUEEZE BOTTLE OR TUBE [M0102]

## PLASTIC SQUEEZE BOTTLE OR TUBE, UNLINED TOP

FTC M0104

BT PLASTIC SQUEEZE BOTTLE OR TUBE [M0102]

## **PLASTIC STOPPER**

FTC M0233

BT STOPPER [M0427]

#### **PLASTIC TRAY OR PAN**

FTC M0126

BT PLASTIC CONTAINER, RIGID OR SEMIRIGID [M0184]

### PLASTIC TRAY OR PAN, ALUMINUM FOIL COVER OR WRAPPING

FTC M0123

BT PLASTIC TRAY OR PAN [M0126]

## PLASTIC TRAY OR PAN, CARDBOARD COVER

FTC M0131

BT PLASTIC TRAY OR PAN [M0126]

## PLASTIC TRAY OR PAN, LAMINATE COVER OR WRAPPING

FTC M0122

BT PLASTIC TRAY OR PAN [M0126]

## PLASTIC TRAY OR PAN, PAPER WRAPPING

FTC M0125

BT PLASTIC TRAY OR PAN [M0126]

### PLASTIC TRAY OR PAN, PLASTIC COVER OR WRAPPING

FTC M0124

BT PLASTIC TRAY OR PAN [M0126]

## PLASTIC WRAPPER

FTC M0128

BT PLASTIC CONTAINER, FLEXIBLE OR FILM [M0186]

## PLASTICIZED POLYVINYL CHLORIDE CONTAINER

FTC M0380

BT POLYVINYL CHLORIDE CONTAINER [M0378]

## PLAT-DE-COTE

FTC Z0127

BT CAPARACON [Z0123]

**SN** This corresponds approximately to the U.S. cut of meat called 'short plate'.

platichthys flesus

USE EUROPEAN FLOUNDER [B3353]

platichthys stellatus

USE STARRY FLOUNDER [B1874]

platterleaf

USE SEA-GRAPE [B3389]

plecoglossus altivelis

USE AYU [B2516]

plectorhinchus pictus

USE PAINTED SWEETLIPS [B2566]

plectorhincus macrolepis

USE BIGLIP GRUNT [B3949]

plectorhynchus pictus

USE PAINTED SWEETLIPS [B2566]

pleoticus muelleri

USE ARGENTINE RED SHRIMP [B2614]

pleoticus robustus

USE ROYAL RED SHRIMP [B3632]

pleuroncodes monodon

USE COLORADO LANGOSTINO [B2205]

pleuroncodes planipes

USE PELAGIC RED CRAB [B3615]

pleuronectes americanus

USE BLACKBACK FLOUNDER [B1971]

pleuronectes isolepis

USE BUTTER SOLE [B1869]

pleuronectes platessa

USE EUROPEAN PLAICE [B1861]

pleuronectes quadrituberculatus

USE ALASKA PLAICE [B4383]

pleuronectes spp.

USE PLAICE [B2570]

pleuronectidae

USE RIGHTEYE FLOUNDER FAMILY [B1856]

pleuronectiformes

USE FISH, PLEURONECTIFORM [B1023]

pleuroploca gigantea

USE HORSE CONCH [B3666]

pleurotus eryngii

USE KING OYSTER MUSHROOM [B3743]

## pleurotus floridanus

USE WHITE OYSTER MUSHROOM [B4172]

#### pleurotus ostreatus

USE OYSTER MUSHROOM [B3796]

### pleurotus sajor-caju

USE GREY OYSTER MUSHROOM [B4177]

#### pleurotus spp.

USE OYSTER MUSHROOM [B1632]

## **PLIOFILM**

FTC N0032

BT PLASTIC [N0036]

Al A rubber hydrochloride, first introduced as a packaging film in 1936 in the U.S.A.

## **PLOVER**

FTC B3504

BT POULTRY OR GAME BIRD [B1563]

UF oystercatcher

Al <SCIFAM>Charadriidae [ITIS 176479]

See also Wikipedia [http://en.wikipedia.org/wiki/Plover].

## **PLOWNOSE CHIMERA FAMILY**

FTC B2268

BT FISH, CHIMAERIFORM [B2267]

UF callorhinchidae UF callorhynchidae UF elephatfish

Al <SCIFAM>Callorhinchidae Garman, 1901 [ITIS 161011] <SCIFAM>Callorhinchidae Garman, 1901 [ITIS 161011]

<SCIFAM>Callorhinchidae [FAO ASFIS CAH]

### plug

USE STOPPER [M0427]

## PLUM

FTC B1206

BT STONE FRUIT [B1539]
UF prunus domestica

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus domestica L. [İTIS 24774]
<SCINAM>Prunus domestica L. [GRIN 29888]
<SCINAM>Prunus domestica L. [PLANTS PRDO]
<SCINAM>Prunus domestica L. [DPNL 2003 12270]

<MANSFELD>9332

## **PLUM TOMATO**

ΑI

FTC B3742

BT TOMATO [B1276]
UF paste tomato
UF processing tomato

<SOURCE>A plum tomato, also known as a processing tomato or paste tomato, is a type of tomato bred for sauce and packing purposes. Varieties commonly available in markets include Roma VF and San Marzano (semi-determinate; a signature tomato of Italian cuisine), though there are many other varieties, such as the short-season Ropreco Paste and the larger Amish Paste and Big Mama. Five hybrid cultivars grown in California constitute over 60% of total production of processing tomatoes. Small plum tomatoes (similar in size to cherry tomatoes) are known as grape tomatoes.[http://en.wikipedia.org/wiki/Plum\_tomato]

### **PLUMED SCORPIONFISH**

FTC B2608

BT SCORPIONFISH FAMILY [B1084]

UF lionfish

UF scorpaena grandicornis

UF turkeyfish

ΑI <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Scorpaena grandicornis Cuvier in Cuvier and Valenciennes, 1829 [ITIS 166820]

<SCINAM>Scorpaena grandicornis Cuvier, 1829 [Fishbase 2004 3942] <SCINAM>Scorpaena grandicornis Cuvier, 1829 [FAO ASFIS SGN] <SCINAM>Scorpaena grandicornis [2010 FDA Seafood List]

#### poa spp.

BLUEGRASS [B3384] USE

poaceae

USE **MILLET [B2505]** 

poached

USE SIMMERED, POACHED OR STEWED [G0020]

### **POBLANO PEPPER**

FTC B2559

вт HOT PEPPER [B1643] pepper, poblano

## POD AND FULL-SIZE SEED, MIXTURE

FTC C0117

POD OR SEED [C0158] BT

SN Used for mixtures of pods and seeds. Used for mixtures of pods and seeds. ΑI

## POD CONTAINING FULL-SIZE SEEDS

**FTC** C0262

BT POD OR SEED [C0158]

SN Used for pods that contain full-sized seeds, e.g., peas in a pod. Often the pods are removed before consumpion.

# POD CONTAINING SMALL, IMMATURE SEED

**FTC** C0169

BT POD OR SEED [C0158]

SN Used for immature, fleshy pods that are used for the pod rather than the seed, e.g., green beans.

# POD FRUITS AND PRODUCTS THEREOF

FTC P0230

BT FOOD ALLERGEN LABELLING [P0213]

Contained in GS1 Code List. ΑI

# **POD OR SEED**

FTC C0158 вт FRUIT [C0167] UF seed or pod

A pod is a slightly thickened tissue that surrounds the seeds and that dries and opens as the fruit becomes ripe. ΑI

### **POD OR SEED VEGETABLE**

FTC B1156

VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057] BT

## POD OR SEED VEGETABLE, POISONOUS CULTIVARS

FTC B3483

вт PLANT USED AS FODDER [B3358]

## POD OR SEED VEGETABLE, POISONOUS CULTIVARS

FTC B3483

BT POD OR SEED VEGETABLE [B1156]

#### POD RAZOR

FTC B3638

BT RAZOR SHELL FAMILY [B4143]

UF ensis ensis

Al <SCIFAM>Pharidae H. Adams and A. Adams, 1858 [ITIS 566908]

<SCINAM>Ensis ensis (Linnaeus, 1758) [ITIS 81024] <SCINAM>Ensis ensis (Linnaeus, 1758) [FAO ASFIS EQE] <SCINAM>Ensis ensis Linnaeus, 1758 [CEC 1993 1391] <SCINAM>Ensis ensis [2010 FDA Seafood List]

### POD WITH SEEDS REMOVED

FTC C0112

BT POD OR SEED [C0158]

## poha

USE CAPE GOOSEBERRY [B1684]

#### POINTED HEADED CABBAGE

FTC B3355

BT CABBAGE [B1406]

UF brassica oleracea convar. capitate var. conica

UF cabbage, pointed headed

UF sugar loaf
UF sugarloaf

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica oleracea L. [ITIS 23062] <SCINAM>Brassica oleracea L. [GRIN 7668]

<SCINAM>Brassica oleracea L. convar. capitata (L.) Alef. var. conica DC. [EuroFIR-NETTOX 2007 57]

<SCINAM>Brassica oleracea L. var. conica DC. [DPNL 2003 8105]

<MANSFELD>23907

## **POITRINE**

FTC Z0128

BT CAPARACON [Z0123]

SN This corresponds approximately to the U.S. cut of meat called 'breast'. Includes gros bout and milieu.

## pokeberry

USE POKEWEED [B1400]

## **POKEWEED**

FTC B1400

BT LEAFY VEGETABLE [B1566]

UF phytolacca spp.
UF pokeberry

AI <SCIFAM>Phytolaccaceae [ITIS 19521]

<SCIGEN>Phytolacca L. [ITIS 19522] <SCIGEN>Phytolacca sp. [GRIN 318146] <SCIGEN>Phytolacca L. [PLANTS PHYTO] <SCIGEN>Phytolacca [DPNL 2003 11909]

## **POLAND**

FTC R0331

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: PL

## POLAR CLIMATIC ZONE

FTC R0503

BT CLIMATIC ZONE [R0193]

pole bean

USE PHASEOLUS VULGARIS, EDIBLE POD CULTIVAR [B1060]

polish canola

USE WINTER TURNIP RAPE [B3727]

pollacchius spp

USE POLLOCK [B3876]

pollachius pollachius

USE EUROPEAN POLLOCK [B3877]

pollachius virens

USE SAITHE [B1440]

pollack

USE SAITHE [B1440]

pollack lythe

USE EUROPEAN POLLOCK [B3877]

**POLLAN** 

FTC B4052

BT WHITEFISH OR CISCO [B1565]

UF coregonus altior
UF coregonus elegans
UF coregonus pollan
UF freshwater herring

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Coregonus pollan Thompson, 1835 [ITIS 623426] <SCINAM>Coregonus pollan Thompson, 1835 [Fishbase 2004 4646] <SCINAM>Coregonus pollan Thompson 1835 [FAO ASFIS CIP]

<SCINAM>Coregonus altior [CEC 1993 228]

**POLLEN** 

FTC C0279

BT STAMEN [C0310]

pollock

USE EUROPEAN POLLOCK [B3877]

**POLLOCK** 

FTC B3876

BT COD FAMILY [B1835]
UF pollacchius spp

AI <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] <SCINAM>Pollachius Nilsson, 1832 [ITIS 164726]

pollock

USE SAITHE [B1440]

**POLYAMIDE CONTAINER** 

FTC M0416

BT POLYMER BASE TEXTILE CONTAINER [M0415]

**POLYAMIDE CONTAINER** 

FTC M0359

BT THERMOPLASTIC SHEET OR CONTAINER [M0358]

#### **POLYCARBONATE CONTAINER**

FTC M0363

BT POLYESTER CONTAINER [M0364]

polydactylus macrochir

USE KING THREADFIN [B3457]

polydactylus quadrifilis

USE FIVE-RAYED THREADFIN [B4035]

polydactylus sheridani

USE KING THREADFIN [B3457]

#### **POLYDEXTROSE**

FTC B3188

BT FOOD ADDITIVE [B2972]

UF E 1200 UF INS 1200 UF Polydextroses

SN If used for

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bulking agent, coating agent, glazing agent, humectant, stabilizer, texturizing agent, thickener.

Europe: E 1200. Codex: INS 1200.

# POLYDEXTROSE ADDED

FTC H0314

BT CARBOHYDRATE ADDED [H0209]

# POLYDEXTROSE ADDED

FTC H0613

BT FOOD ADDITIVE ADDED [H0399]

### **Polydextroses**

USE POLYDEXTROSE [B3188]

# Polydimethylsiloxane

USE DIMETHYL POLYSILOXANE [B3078]

### **POLYESTER**

FTC N0033

BT PLASTIC [N0036]

## **POLYESTER CONTAINER**

FTC M0417

BT POLYMER BASE TEXTILE CONTAINER [M0415]

## POLYESTER CONTAINER

FTC M0364

BT THERMOPLASTIC SHEET OR CONTAINER [M0358]

#### POLYESTER CONTAINER, GLASS FIBRE STRENGTHENED

FTC M0365

BT POLYESTER CONTAINER [M0364]

#### **POLYESTER RESIN CONTAINER**

FTC M0390

BT THERMOSETTING POLYMER CONTAINER [M0382]

#### **POLYETHYLENE**

FTC N0017

BT PLASTIC [N0036]

AI PE

## **POLYETHYLENE - REGENERATED CELLULOSE CONTAINER**

FTC M0405

BT PLASTIC CONTAINER, COMBINED MATERIAL [M0391]

## **POLYETHYLENE - VINYL COPOLYMER CONTAINER**

FTC M0406

BT PLASTIC CONTAINER, COMBINED MATERIAL [M0391]

## POLYETHYLENE (HIGH DENSITY) - NYLON 11 CONTAINER

FTC M0396

BT POLYETHYLENE (HIGH DENSITY) - POLYAMIDE CONTAINER [M0395]

#### POLYETHYLENE (HIGH DENSITY) - POLYAMIDE CONTAINER

FTC M0395

BT PLASTIC CONTAINER, COMBINED MATERIAL [M0391]

## POLYETHYLENE (HIGH DENSITY) - POLYESTER CONTAINER

FTC M0397

BT PLASTIC CONTAINER, COMBINED MATERIAL [M0391]

## POLYETHYLENE (HIGH DENSITY) - POLYPROPYLENE CONTAINER

FTC M0398

BT PLASTIC CONTAINER, COMBINED MATERIAL [M0391]

### POLYETHYLENE (LOW DENSITY) - NYLON 11 CONTAINER

FTC M0400

BT POLYETHYLENE (LOW DENSITY) - POLYAMIDE CONTAINER [M0399]

## POLYETHYLENE (LOW DENSITY) - POLYAMIDE CONTAINER

FTC M0399

BT PLASTIC CONTAINER, COMBINED MATERIAL [M0391]

# POLYETHYLENE (LOW DENSITY) - POLYESTER CONTAINER

FTC M0401

BT PLASTIC CONTAINER, COMBINED MATERIAL [M0391]

### POLYETHYLENE (LOW DENSITY) - POLYETHYLENE (HIGH DENSITY) CONTAINER

FTC M0402

BT PLASTIC CONTAINER, COMBINED MATERIAL [M0391]

# POLYETHYLENE (LOW DENSITY) - POLYETHYLENE (LOW DENSITY) CONTAINER

FTC M0403

BT PLASTIC CONTAINER, COMBINED MATERIAL [M0391]

## POLYETHYLENE (LOW DENSITY) - POLYPROPYLENE CONTAINER

FTC M0404

BT PLASTIC CONTAINER, COMBINED MATERIAL [M0391]

#### **POLYETHYLENE CONTAINER**

FTC M0367

BT POLYOLEFIN CONTAINER [M0431]

#### POLYETHYLENE GLYCOL

FTC B4440

BT FOOD ADDITIVE [B2972]

UF E 1521 UF INS 1521

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antifoaming agent, carrier, emulsifier, glazing agent, plasticizer.

Europe: E 1521. Codex: INS 1521.

#### POLYETHYLENE GLYCOL ADDED

FTC H0819

BT FOOD ADDITIVE ADDED [H0399]

## POLYETHYLENE PLUG

FTC M0234

BT PLASTIC STOPPER [M0233]

## POLYETHYLENE TEREPHTHALATE (PET) CONTAINER

FTC M0430

BT POLYESTER CONTAINER [M0364]

## POLYGLYCEROL ESTERS OF FATTY ACIDS

FTC B3189

BT FOOD ADDITIVE [B2972]

UF E 475 UF INS 475

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier.

Europe: E 475. Codex: INS 475.

#### POLYGLYCEROL ESTERS OF FATTY ACIDS ADDED

FTC H0614

BT FOOD ADDITIVE ADDED [H0399]

#### Polyglycerol esters of interesterified ricinoleic acid

USE POLYGLYCEROL POLYRICINOLEATE [B3190]

#### POLYGLYCEROL POLYRICINOLEATE

FTC B3190

BT FOOD ADDITIVE [B2972]

UF E 476 UF INS 476

UF Polyglycerol esters of interesterified ricinoleic acid

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier.

Europe: E 476. Codex: INS 476.

## POLYGLYCEROL POLYRICINOLEATE ADDED

FTC H0615

BT FOOD ADDITIVE ADDED [H0399]

## POLYMER BASE TEXTILE CONTAINER

FTC M0415

BT TEXTILE OR FABRIC CONTAINER [M0157]

## POLYMETHYLMETHACRYLATE CONTAINER

FTC M0373

BT POLYOLEFIN CONTAINER [M0431]

## polynemidae

USE THREADFIN FAMILY [B2253]

## polynemus quadrifilis

USE FIVE-RAYED THREADFIN [B4035]

## polyodon spathula

USE PADDLEFISH [B1412]

### polyodontidae

USE PADDLEFISH FAMILY [B1896]

### polyol added

USE SUGAR ALCOHOL ADDED [H0302]

### **POLYOLEFIN CONTAINER**

FTC M0431

BT THERMOPLASTIC SHEET OR CONTAINER [M0358]

#### **POLYOLEFINE CONTAINER**

FTC M0418

BT POLYMER BASE TEXTILE CONTAINER [M0415]

#### Polyoxyethylene (20) sorbitan monolaurate

USE POLYOXYETHYLENE (20) SORBITAN MONOLAURATE (POLYSORBATE 20) [B3191]

### POLYOXYETHYLENE (20) SORBITAN MONOLAURATE (POLYSORBATE 20)

FTC B3191

BT FOOD ADDITIVE [B2972]

UF E 432 UF INS 432

UF Polyoxyethylene (20) sorbitan monolaurate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): dispersing agent, emulsifier.

Europe: E 432. Codex: INS 432.

## POLYOXYETHYLENE (20) SORBITAN MONOLAURATE (POLYSORBATE 20) ADDED

FTC H0616

BT FOOD ADDITIVE ADDED [H0399]

# Polyoxyethylene (20) sorbitan monooleate

USE POLYOXYETHYLENE (20) SORBITAN MONOOLEATE (POLYSORBATE 80) [B3192]

# POLYOXYETHYLENE (20) SORBITAN MONOOLEATE (POLYSORBATE 80)

FTC B3192

BT FOOD ADDITIVE [B2972]

UF E 433 UF INS 433

UF Polyoxyethylene (20) sorbitan monooleate
SN If used for food additives, this descriptor re

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): dispersing agent, emulsifier.

Europe: E 433. Codex: INS 433.

# POLYOXYETHYLENE (20) SORBITAN MONOOLEATE (POLYSORBATE 80) ADDED

FTC H0617

BT FOOD ADDITIVE ADDED [H0399]

#### Polyoxyethylene (20) sorbitan monopalmitate

USE POLYOXYETHYLENE (20) SORBITAN MONOPALMITATE (POLYSORBATE 40) [B3193]

### POLYOXYETHYLENE (20) SORBITAN MONOPALMITATE (POLYSORBATE 40)

FTC B3193

BT FOOD ADDITIVE [B2972]

UF E 434 UF INS 434

UF Polyoxyethylene (20) sorbitan monopalmitate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): dispersing agent, emulsifier.

Europe: E 434. Codex: INS 434.

### POLYOXYETHYLENE (20) SORBITAN MONOPALMITATE (POLYSORBATE 40) ADDED

FTC H0618

BT FOOD ADDITIVE ADDED [H0399]

### Polyoxyethylene (20) sorbitan monostearate

USE POLYOXYETHYLENE (20) SORBITAN MONOSTEARATE (POLYSORBATE 60) [B3194]

### POLYOXYETHYLENE (20) SORBITAN MONOSTEARATE (POLYSORBATE 60)

FTC B3194

BT FOOD ADDITIVE [B2972]

UF E 435 UF INS 435

UF Polyoxyethylene (20) sorbitan monostearate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): dispersing agent, emulsifier.

Europe: E 435. Codex: INS 435.

### POLYOXYETHYLENE (20) SORBITAN MONOSTEARATE (POLYSORBATE 60) ADDED

FTC H0619

BT FOOD ADDITIVE ADDED [H0399]

### Polyoxyethylene (20) sorbitan tristearate

USE POLYOXYETHYLENE (20) SORBITAN TRISTEARATE (POLYSORBATE 65) [B3195]

### POLYOXYETHYLENE (20) SORBITAN TRISTEARATE (POLYSORBATE 65)

FTC B3195

BT FOOD ADDITIVE [B2972]

UF E 436 UF INS 436

UF Polyoxyethylene (20) sorbitan tristearate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): dispersing agent, emulsifier.

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

Europe: E 436. Codex: INS 436.

### POLYOXYETHYLENE (20) SORBITAN TRISTEARATE (POLYSORBATE 65) ADDED

FTC H0620

BT FOOD ADDITIVE ADDED [H0399]

### POLYOXYETHYLENE (40) STEARATE

FTC B3196

BT FOOD ADDITIVE [B2972]

UF E 431 UF INS 431

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier.

Europe: E 431. Codex: INS 431.

### POLYOXYETHYLENE (40) STEARATE ADDED

FTC H0621

BT FOOD ADDITIVE ADDED [H0399]

# POLYPHOSPHATES

FTC B4441

BT FOOD ADDITIVE [B2972]

UF E 452 UF INS 452

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 452. Codex: INS 452.

### **POLYPHOSPHATES ADDED**

FTC H0820

BT FOOD ADDITIVE ADDED [H0399]

### polyprion americanus

USE WRECKFISH [B1432]

### polyprion oxygeneios

USE GROPER [B1989]

#### polyprionidae

USE WRECKFISH FAMILY [B4031]

### **POLYPROPYLENE**

FTC N0021

BT PLASTIC [N0036]

SN Pp

## POLYPROPYLENE CONTAINER

FTC M0374

BT POLYOLEFIN CONTAINER [M0431]

### POLYPROPYLENE PLUG

FTC M0235

BT PLASTIC STOPPER [M0233]

## polypus

USE OCTOPUS [B1514]

### **POLYSACCHARIDE**

FTC C0153

BT CARBOHYDRATE [C0152]

Complex carbohydrate with molecules composed of eleven or more saccharide units. Usually not sweet to the

taste. Includes starch, pectin and cellulose.

### **POLYSACCHARIDE ADDED**

FTC H0120

BT CARBOHYDRATE ADDED [H0209]

SN Used when polysaccharide is added at the second level of ingredient or higher depending upon the definition of the appropriate narrower term.

# POLYSACCHARIDE-PRODUCING PLANT

FTC B1009

BT CARBOHYDRATE-PRODUCING PLANT [B1048]

# polysteganus argyrosomus

USE SILVERFISH [B2488]

#### **POLYSTYRENE**

FTC N0022

BT PLASTIC [N0036] UF styrofoam

SN Ps

#### **POLYSTYRENE CONTAINER**

FTC M0377

BT THERMOPLASTIC SHEET OR CONTAINER [M0358]

# POLYUNSATURATED FAT CLAIM OR USE

FTC P0242

BT UNSATURATED FAT CLAIM OR USE [P0247]

AI COMMISSION REGULATION (EU) No 116/2010 of 9 February 2010 amending Regulation (EC) No 1924/2006 of

the European Parliament and of the Council with regard to the list of nutrition claims

## Polyvinyl alcohol

USE POLYVINYL ALCOHOL (PVA) [B4442]

## POLYVINYL ALCOHOL (PVA)

FTC B4442

BT FOOD ADDITIVE [B2972]

UF E 1203 UF INS 1203 UF Polyvinyl alcohol

SN If used for food a

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive: technological purpose(s): binder, coating agent, sealing agent, surface-finishing agent.

Europe: E 1203. Codex: INS 1203.

### POLYVINYL ALCOHOL (PVA) ADDED

FTC H0821

BT FOOD ADDITIVE ADDED [H0399]

## **POLYVINYL CHLORIDE**

FTC N0037

BT PLASTIC [N0036]

AI PVC

# POLYVINYL CHLORIDE - POLYVINYLIDENE CHLORIDE CONTAINER

FTC M0407

BT PLASTIC CONTAINER, COMBINED MATERIAL [M0391]

# POLYVINYL CHLORIDE CONTAINER

FTC M0378

BT THERMOPLASTIC SHEET OR CONTAINER [M0358]

#### **POLYVINYL CHLORIDE PLUG**

FTC M0236

BT PLASTIC STOPPER [M0233]

### POLYVINYLIDENE CHLORIDE CONTAINER

FTC M0381

BT THERMOPLASTIC SHEET OR CONTAINER [M0358]

### **POLYVINYLPOLYPYRROLIDONE**

FTC B3197

BT FOOD ADDITIVE [B2972]

UF E 1202 UF INS 1202

UF Polyvinylpyrrolidone, insoluble

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colloidal stabilizer, colour stabilizer, stabilizer.

Europe: E 1202. Codex: INS 1202.

### POLYVINYLPOLYPYRROLIDONE ADDED

FTC H0622

BT FOOD ADDITIVE ADDED [H0399]

# **POLYVINYLPYRROLIDONE**

FTC B3198

BT FOOD ADDITIVE [B2972]

UF E 1201 UF INS 1201

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bodying agent, dispersing agent, stabilizer.

Europe: E 1201. Codex: INS 1201.

### POLYVINYLPYRROLIDONE ADDED

FTC H0623

BT FOOD ADDITIVE ADDED [H0399]

## Polyvinylpyrrolidone, insoluble

USE POLYVINYLPOLYPYRROLIDONE [B3197]

#### pomacanthidae

USE ANGELFISH FAMILY [B2652]

#### pomarosa

USE ROSEAPPLE [B2020]

### pomatomidae

USE BLUEFISH FAMILY [B1810]

## pomatomus saltatrix

USE BLUEFISH [B1512]

### **POMATOSCHISTUS**

FTC B3929

BT GOBY FAMILY [B2542]
UF pomatoschistus spp.

Al <SCIFAM>Gobiidae [ITIS 171746]

<SCIGEN>Pomatoschistus Gill, 1863 [ITIS 171977]

### pomatoschistus canestrinii

USE CANESTRINI'S GOBY [B3930]

## pomatoschistus minutus

USE SAND GOBY [B3931]

### pomatoschistus spp.

USE POMATOSCHISTUS [B3929]

# pome fruit

USE CORE OR POME FRUIT [B1599]

# POMEGRANATE

FTC B1162

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF punica granatum
UF punica malus

AI <SCIFAM>Punicaceae [ITIS 27276]

<SCINAM>Punica granatum L. [ITIS 27278] <SCINAM>Punica granatum L. [GRIN 30372] <SCINAM>Punica granatum L. [PLANTS PUGR2]

<SCINAM>Punica granatum L. [EuroFIR-NETTOX 2007 235]

<SCINAM>Punica granatum L. [DPNL 2003 12381]

<MANSFELD>7860

The pomegranate, \$i\$Punica granatum\$/i\$, is a fruit-bearing deciduous shrub or small tree growing between five and eight meters tall.[http://en.wikipedia.org/wiki/Punica\_granatum]

## pomelo

USE PUMMELO [B2018]

# pomerac

USE MOUNTAIN APPLE [B2831]

### POMFRET

FTC B2571

BT POMFRET FAMILY [B1938]

UF brama spp.

Al <SCIFAM>Bramidae [ITIS 170287]

<SCIGEN>Brama Bloch and Schneider, 1801 [ITIS 170288]

#### **POMFRET FAMILY**

FTC B1938

BT FISH, PERCIFORM [B1581]

UF bramidae UF castagnole

AI <SCIFAM>Bramidae [ITIS 170287] <SCIFAM>Bramidae [FAO ASFIS BRZ] <SCIFAM>Bramidae [CEC 1993 672]

#### pomfret, atlantic

USE ATLANTIC POMFRET [B1929]

### pomolobus aestivalis

USE BLUEBACK HERRING [B1852]

### pomolobus pseudoharengus

USE ALEWIFE [B1402]

#### pomoxis annularis

USE WHITE CRAPPIE [B3368]

### pomoxis nigromaculatus

USE BLACK CRAPPIE [B1819]

#### pomoxis spp.

USE CRAPPIE [B1409]

## **POMPANO**

FTC B1475

BT JACK FAMILY [B1755]
UF trachinotus spp.

AI <SCIFAM>Carangidae [ITIS 168584]

<SCIGEN>Trachinotus Lacepède, 1801 [ITIS 168707]

### Ponceau 4R (Cochineal red A)

USE PONCEAU 4R, COCHINEAL RED A [B3199]

## **PONCEAU 4R, COCHINEAL RED A**

FTC B3199

BT FOOD ADDITIVE [B2972]

UF E 124 UF INS 124

SN

UF Ponceau 4R (Cochineal red A)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 124. Codex: INS 124.

### PONCEAU 4R, COCHINEAL RED A ADDED

FTC H0624

## BT FOOD ADDITIVE ADDED [H0399]

### **POND APPLE**

FTC B2939

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

Al <SCIFAM>Annonaceae [ITIS 18092]

<SCINAM>Annona glabra L. [ITIS 18101] <SCINAM>Annona glabra L. [GRIN 3484] <SCINAM>Annona glabra L. [PLANTS ANGL4]

<SCINAM>Annona glabra L. [EuroFIR-NETTOX 2007 21]

<SCINAM>Annona glabra L. [DPNL 2003 7537]

<MANSFELD>28730

### **POND SMELT**

FTC B2870

BT SMELT FAMILY [B1904]
UF hypomesus olidus

Al <SCIFAM>Osmeridae [ITIS 162028]

<SCINAM>Hypomesus olidus (Pallas, 1814) [ITIS 162031] <SCINAM>Hypomesus olidus (Pallas, 1814) [Fishbase 2004 254] <SCINAM>Hypomesus olidus (Pallas, 1814) [FAO ASFIS PSM] <SCINAM>Hypomesus olidus (Pallas, 1811) [CEC 1993 264]

### **POOL FROG**

FTC B3465

BT FROG [B1252] UF rana lessonae

Al <SCIFAM>Ranidae Rafinesque, 1814 [ITIS 775190]

<SCINAM>Pelophylax lessonae (Camerano, 1882) [ITIS 775190] <SCINAM>Rana lessonae Camerano 1882 [FAO ASFIS FGL]

# poor man's tropheus

USE NEET (FISH) [B2318]

### **POPCORN**

FTC B1454

BT CORN [B1232]
UF popping corn
UF zea mays var. pra

UF zea mays var. praecox
Al <SCIFAM>Poaceae [IT

<SCIFAM>Poaceae [ITIS 40351] <SCINAM>Zea mays L. [ITIS 42269]

## POPCORN, WHITE

FTC B1151

BT POPCORN [B1454]

# POPCORN, YELLOW

FTC B1617

BT POPCORN [B1454]

# **POPPED**

FTC G0009

BT COOKED BY DRY HEAT [G0004]

Al Cooked by agitating the food over a dry, high heat source, resulting in exploding.

### poppies

USE POPPY [B1515]

## popping corn

USE POPCORN [B1454]

### **POPPY**

FTC B1515

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF papaver UF poppies

Al <SCIFAM>Papaveraceae

<SCIGEN>Papaver L. [ITIS 18881]

**POPPY** 

FTC B1515

BT LEAFY VEGETABLE [B1566]

**POPPY** 

FTC B1515

BT OIL-PRODUCING PLANT [B1017]

**PORAE** 

FTC B4287

BT MORWONG FAMILY [B2546]

UF grey morwong

UF nemadactylus douglasii

Al <SCIFAM>Cheilodactylidae [ITIS 170252]

<SCINAM>Nemadactylus douglasii (Hector, 1875) [ITIS 645482]

<SCINAM>Nemadactylus douglasii (Hector, 1875) [Fishbase 2004 11994] <SCINAM>Nemadactylus douglasii (Hector 1875) [FAO ASFIS CDD]

<SCINAM>Nemadactylus douglasii [2010 FDA Seafood List]

<SCINAM>Nemadactylus douglasii Hector, 1875 [AFNS 2009 37 377002]

The porae or blue morwong, \$i\$Nemadactylus douglasii\$/i\$, is a morwong of the genus \$i\$Nemadactylus\$/i\$, found around south eastern Australia and the north eastern coast of the North Island of New Zealand at depths of about 10 to 100 metres, on sandy and rocky coasts. Its length is between 40 and 100 cm. Max weight is at least 12 kg.[http://en.wikipedia.org/wiki/Nemadactylus\_douglasii]

### **PORBEAGLE**

FTC B1978

BT MACKEREL SHARK [B3522]

UF lamna cornubica
UF lamna nasus

Al <SCIFAM>Lamnidae Müller and Henle, 1838 [ITIS 159901]

<SCINAM>Lamna nasus (Bonnaterre, 1788) [ITIS 159911] <SCINAM>Lamna nasus (Bonnaterre, 1788) [Fishbase 2004 88] <SCINAM>Lamna nasus (Bonnaterre, 1788) [FAO ASFIS POR] <SCINAM>Lamna nasus (Bonnaterre, 1788) [CEC 1993 22]

<SCINAM>Lamna nasus [2010 FDA Seafood List]

### porbeagles

**USE** MACKEREL SHARK FAMILY [B1915]

porcini

USE STEINPILZ [B2033]

# PORCUPINE FISH

FTC B2714

BT PORCUPINEFISH [B2175]

UF diodon hystrix

AI <SCIFAM>Diodontidae [ITIS 173382]

<SCINAM>Diodon hystrix Linnaeus, 1758 [ITIS 173391] <SCINAM>Diodon hystrix Linnaeus, 1758 [Fishbase 2004 1022] <SCINAM>Diodon hystrix Linnaeus, 1758 [FAO ASFIS DIY]

# porcupinefish

USE BURRFISH FAMILY [B4072]

## **PORCUPINEFISH**

FTC B2175

BT BURRFISH FAMILY [B4072]

UF diodon spp.

UF fugu

Al <SCIFAM>Diodontidae [ITIS 173382]

<SCIGEN>Diodon Linnaeus, 1758 [ITIS 173390]

#### **PORGY**

FTC B1234

BT PORGY FAMILY [B1808]

UF calamus spp.

Al <SCIFAM>Sparidae [ITIS 169180]

<SCIGEN>Calamus Swainson, 1839 [ITIS 169195]

### PORGY FAMILY

FTC B1808

BT FISH, PERCIFORM [B1581]

UF sparidae

Al <SCIFAM>Sparidae [ITIS 169180]

<SCIFAM>Sparidae [FAO ASFIS SBX] <SCIFAM>Sparidae [CEC 1993 792]

### porgy, red hawaiian

USE RED HAWAIIAN PORGY [B1815]

### **PORING BAMBOO**

FTC B3734

BT BAMBOO [B1271]
UF gigantochloa levis
UF smooth giant grass
UF smooth-shoot gigant

UF smooth-shoot gigantochloaAI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Gigantochloa levis (Blanco) Merr. [GRIN 17528] <SCINAM>Gigantochloa levis (Blanco) Merrill [MANSFELD 19275]

### pork

USE SWINE [B1136]

# **PORK ADDED**

FTC H0768

BT MEAT ADDED [H0191]

SN Used when pork is added as an ingredient in the food. If organ meat or meat product is added, use the more

precise terms \*ORGAN MEAT ADDED [H0307] and \*MEAT PRODUCT ADDED [H0759]\*.

## **PORKFISH**

FTC B3944

BT GRUNT FAMILY [B1812]
UF anisostremus virginicus

Al <SCIFAM>Haemulidae [ITIS 169055]

<SCINAM>Anisotremus virginicus (Linnaeus, 1758) [ITIS 169086] <SCINAM>Anisotremus virginicus (Linnaeus, 1758) [Fishbase 2004 1124] <SCINAM>Anisotremus virginicus (Linnaeus, 1758) [FAO ASFIS HNR] <SCINAM>Anisotremus virginicus (Linnaeus, 1758) [CEC 1993 694]

<SCINAM>Anisotremus virginicus [2010 FDA Seafood List]

# porphyra columbina

USE PYROPIA COLUMBINA [B4291]

# porphyra umbilicalis

USE LAVER [B1745]

# PORPOISE FAMILY

FTC B3364

BT CETACEAN MARINE MAMMAL [B4164]

UF phocoenidae

Al <SCIFAM>Phocoenidae Gray, 1825 [ITIS 552307]

<SCIFAM>Phocoenidae Gray, 1825 [ITIS 552307]

<SCIFAM>Phocoenidae Gray, 1825 [MSW3 14300108]

The porpoises are small cetaceans of the family Phocoenidae; they are related to whales and dolphins. They are however distinct from dolphins, although the word "porpoise" is often used to refer to any small dolphin, especially in North America. A key difference is the shape of the teeth and of the head. Porpoises, divided into six species, live in all oceans, mostly near the shore. Probably best known is the Harbour Porpoise, which can be found across the Northern Hemisphere. (http://en.wikipedia.org/wiki/Porpoise)

### **PORTUGAL**

FTC R0335

BT EUROPE, SOUTHERN [R0358]

SN US FDA 1995 Code: PT

#### portuguese cole

USE TRONCHUDA KALE [B4322]

### portuguese cupped oyster

USE PACIFIC GIANT OYSTER [B1979]

#### portuguese kale

USE COLLARD [B1385]

#### portuguese oyster

USE PACIFIC GIANT OYSTER [B1979]

#### portulaca spp.

USE PURSLANE [B1642]

### portunidae

USE SWIMMING CRAB FAMILY [B2212]

### portunus pelagicus

USE BLUE SWIMMING CRAB [B2213]

### portunus spp.

USE SWIM CRAB (PORTUNUS SPP.) [B2106]

### portunus trituberculatus

USE ORIENTAL BLUE CRAB [B2214]

### potamodromous fish

USE FRESHWATER FISH [B3361]

### Potassium 5'-inosinate

USE DIPOTASSIUM INOSINATE [B3081]

## **POTASSIUM ACETATE**

FTC B3200

BT FOOD ADDITIVE [B2972]

UF E 261 UF INS 261(i)

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general

[http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, preservative.

Europe: E 261. Codex: INS 261(i).

### POTASSIUM ACETATE ADDED

FTC H0625

BT FOOD ADDITIVE ADDED [H0399]

### **POTASSIUM ADDED**

FTC H0195

BT MINERAL ADDED [H0159]

### **POTASSIUM ADIPATE**

FTC B3201

BT FOOD ADDITIVE [B2972]

UF E 357 UF INS 357

UF Potassium adipates

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 357. Codex: INS 357.

### POTASSIUM ADIPATE ADDED

FTC H0626

BT FOOD ADDITIVE ADDED [H0399]

# Potassium adipates

USE POTASSIUM ADIPATE [B3201]

# POTASSIUM ALGINATE

FTC B3202

BT FOOD ADDITIVE [B2972]

UF E 402 UF INS 402

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): bulking agent, carrier, emulsifier, foaming agent, gelling agent, glazing agent, humectant, sequestrant, stabilizer, thickener.

Europe: E 402. Codex: INS 402.

### POTASSIUM ALGINATE ADDED

FTC H0627

BT FOOD ADDITIVE ADDED [H0399]

## POTASSIUM ALUMINIUM SILICATE

FTC B3203

вт FOOD ADDITIVE [B2972]

UF F 555 UF INS 555

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): anticaking agent.

> Europe: E 555. Codex: INS 555.

# POTASSIUM ALUMINIUM SILICATE ADDED

FTC H0628

BT FOOD ADDITIVE ADDED [H0399]

### **POTASSIUM ASCORBATE**

FTC B3783

BT VITAMIN C [B3763] UF potassium-l-ascorbate

<SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

## **POTASSIUM BENZOATE**

FTC B3204

вт FOOD ADDITIVE [B2972]

UF E 212 INS 212 UF

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): preservative. Europe: E 212. Codex: INS 212.

#### POTASSIUM BENZOATE ADDED

FTC H0629

BT FOOD ADDITIVE ADDED [H0399]

#### Potassium bisulfite

USE POTASSIUM HYDROGEN SULPHITE [B3211]

#### potassium bitartrate

USE POTASSIUM HYDROGEN TARTRATE [B4273]

#### **POTASSIUM CARBONATE**

FTC B3205

BT FOOD ADDITIVE [B2972]

UF E 501 UF INS 501(i)

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, stabilizer.

Europe: E 501. Codex: INS 501(i).

## POTASSIUM CARBONATE ADDED

FTC H0630

BT FOOD ADDITIVE ADDED [H0399]

### **POTASSIUM CARBONATES**

FTC B4450

BT FOOD ADDITIVE [B2972]

UF E 501 UF INS 501

SN If

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 501. Codex: INS 501.

### POTASSIUM CARBONATES ADDED

FTC H0822

## BT FOOD ADDITIVE ADDED [H0399]

#### **POTASSIUM CHLORIDE**

FTC B1653

BT FOOD ADDITIVE [B2972]

UF E 508 UF INS 508

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): gelling agent, flavour enhancer, stabilizer, thickener.

Europe: E 508. Codex: INS 508.

#### **POTASSIUM CHLORIDE**

FTC B3206

BT POTASSIUM CHLORIDE [B1653]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

# POTASSIUM CHLORIDE ADDED

FTC H0631

BT FOOD ADDITIVE ADDED [H0399]

### potassium chloride mixt. with sodium chloride

USE SODIUM CHLORIDE MIXT. WITH POTASSIUM CHLORIDE [B1656]

### **POTASSIUM CITRATES**

FTC B4451

BT FOOD ADDITIVE [B2972]

UF E 332 UF INS 332

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 332. Codex: INS 332.

## POTASSIUM CITRATES ADDED

FTC H0823

BT FOOD ADDITIVE ADDED [H0399]

### Potassium dihydrogen citrate

USE MONOPOTASSIUM CITRATE [B3160]

#### Potassium dihydrogen phosphate

USE MONOPOTASSIUM PHOSPHATE [B3162]

#### **POTASSIUM FERROCYANIDE**

FTC B3207

BT FOOD ADDITIVE [B2972]

UF E 536 UF INS 536

SN If use

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent.

Europe: E 536. Codex: INS 536.

### POTASSIUM FERROCYANIDE ADDED

FTC H0632

BT FOOD ADDITIVE ADDED [H0399]

### POTASSIUM GLUCONATE

FTC B3208

BT FOOD ADDITIVE [B2972]

UF E 577 UF INS 577

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, sequestrant.

Europe: E 577. Codex: INS 577.

### POTASSIUM GLUCONATE ADDED

FTC H0633

BT FOOD ADDITIVE ADDED [H0399]

### POTASSIUM HYDROGEN CARBONATE

FTC B3209

BT FOOD ADDITIVE [B2972]

UF E 501 UF INS 501(ii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, stabilizer.

Europe: E 501. Codex: INS 501(ii).

#### POTASSIUM HYDROGEN CARBONATE ADDED

FTC H0634

BT FOOD ADDITIVE ADDED [H0399]

## Potassium hydrogen sulfate

USE POTASSIUM HYDROGEN SULPHATE [B3210]

#### POTASSIUM HYDROGEN SULPHATE

FTC B3210

SN

BT FOOD ADDITIVE [B2972]

UF E 515 UF INS 515(ii)

UF Potassium hydrogen sulfate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 515. Codex: INS 515(ii).

### POTASSIUM HYDROGEN SULPHATE ADDED

FTC H0635

BT FOOD ADDITIVE ADDED [H0399]

### POTASSIUM HYDROGEN SULPHITE

FTC B3211

BT FOOD ADDITIVE [B2972]

UF E 228 UF INS 228

UF Potassium bisulfite

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant, preservative.

Europe: E 228. Codex: INS 228.

### POTASSIUM HYDROGEN SULPHITE ADDED

FTC H0636

BT FOOD ADDITIVE ADDED [H0399]

#### POTASSIUM HYDROGEN TARTRATE

FTC B4273

BT OTHER CHEMICAL FOOD SOURCE [B2973]

UF cream of tartar
UF potassium bitartrate

Al Potassium hydrogen tartrate, also known as potassium bitartrate, has formula KC4H5O6, is a byproduct of

winemaking. In cooking it is known as cream of tartar. It is the potassium acid salt of tartaric acid.

[http://en.wikipedia.org/wiki/http://en.wikipedia.org/wiki/Potassium\_bitartrate]

### **POTASSIUM HYDROXIDE**

FTC B3212

BT FOOD ADDITIVE [B2972]

UF E 525 UF INS 525

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours

(94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 525. Codex: INS 525.

### POTASSIUM HYDROXIDE ADDED

FTC H0637

BT FOOD ADDITIVE ADDED [H0399]

## **POTASSIUM LACTATE**

FTC B3213

BT FOOD ADDITIVE [B2972]

UF E 326 UF INS 326

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, antioxidant synergist.

Europe: E 326. Codex: INS 326.

## POTASSIUM LACTATE ADDED

FTC H0638

BT FOOD ADDITIVE ADDED [H0399]

## **POTASSIUM MALATE**

FTC B3214

BT FOOD ADDITIVE [B2972]

UF E 351 UF INS 351(ii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) Ihttp://www.codexalimentarius.net/download/standards/4/CXS 192e.pdfl.

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 351. Codex: INS 351(ii).

## POTASSIUM MALATE ADDED

FTC H0639

BT FOOD ADDITIVE ADDED [H0399]

# Potassium metabisulfite

USE POTASSIUM METABISULPHITE [B3215]

# POTASSIUM METABISULPHITE

FTC B3215

BT FOOD ADDITIVE [B2972]

UF E 224 UF INS 224

UF Potassium metabisulfite

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant, preservative.

Europe: E 224. Codex: INS 224.

#### POTASSIUM METABISULPHITE ADDED

FTC H0640

BT FOOD ADDITIVE ADDED [H0399]

#### **POTASSIUM NITRATE**

FTC B3216

BT FOOD ADDITIVE [B2972]

UF E 252 UF INS 252

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour fixative, preservative.

Europe: E 252. Codex: INS 252.

### POTASSIUM NITRATE ADDED

FTC H0641

BT FOOD ADDITIVE ADDED [H0399]

### POTASSIUM NITRITE

FTC B3217

BT FOOD ADDITIVE [B2972]

UF E 249 UF INS 249

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour fixative, preservative.

Europe: E 249. Codex: INS 249.

## POTASSIUM NITRITE ADDED

FTC H0642

BT FOOD ADDITIVE ADDED [H0399]

## **POTASSIUM PHOSPHATES**

FTC B4452

SN

BT FOOD ADDITIVE [B2972]

UF E 340 UF INS 340

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 340. Codex: INS 340.

### **POTASSIUM PHOSPHATES ADDED**

FTC H0824

BT FOOD ADDITIVE ADDED [H0399]

### POTASSIUM POLYPHOSPHATE

FTC B3218

BT FOOD ADDITIVE [B2972]

UF E 452 UF INS 452(ii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, emulsifier, moisture-retention agent, raising agent, sequestrant, stabilizer, texturizing agent.

Europe: E 452. Codex: INS 452(ii).

## POTASSIUM POLYPHOSPHATE ADDED

FTC H0643

BT FOOD ADDITIVE ADDED [H0399]

# POTASSIUM PROPIONATE

FTC B3219

BT FOOD ADDITIVE [B2972]

UF E 283 UF INS 283

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 283. Codex: INS 283.

### POTASSIUM PROPIONATE ADDED

FTC H0644

BT FOOD ADDITIVE ADDED [H0399]

#### **POTASSIUM SACCHARIN**

FTC B3220

BT FOOD ADDITIVE [B2972]

UF E 954 UF INS 954(iii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): sweetener.

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

Europe: E 954. Codex: INS 954(iii).

### **POTASSIUM SACCHARIN ADDED**

FTC H0645

BT FOOD ADDITIVE ADDED [H0399]

### Potassium sodium L(+)-tartrate

USE SODIUM POTASSIUM TARTRATE [B3269]

### **POTASSIUM SORBATE**

FTC B3221

BT FOOD ADDITIVE [B2972]

UF E 202 UF INS 202

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 202.

Codex: INS 202.

#### POTASSIUM SORBATE ADDED

FTC H0646

BT FOOD ADDITIVE ADDED [H0399]

#### Potassium sulfate

USE POTASSIUM SULPHATE [B3222]

#### Potassium sulfates

USE POTASSIUM SULPHATES [B4443]

#### **POTASSIUM SULPHATE**

FTC B3222

BT FOOD ADDITIVE [B2972]

UF E 515
UF INS 515(i)
UF Potassium sulfate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 515. Codex: INS 515(i).

### **POTASSIUM SULPHATE ADDED**

FTC H0647

BT FOOD ADDITIVE ADDED [H0399]

### **POTASSIUM SULPHATES**

FTC B4443

BT FOOD ADDITIVE [B2972]

UF E 515 UF INS 515

SN

UF Potassium sulfates

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 515. Codex: INS 515.

### POTASSIUM SULPHATES ADDED

FTC H0825

BT FOOD ADDITIVE ADDED [H0399]

#### **POTASSIUM TARTRATES**

FTC B4436

BT FOOD ADDITIVE [B2972]

UF E 336 UF INS 336

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 336. Codex: INS 336.

#### potassium-l-ascorbate

USE POTASSIUM ASCORBATE [B3783]

#### **POTATO**

FTC B1218

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF irish potato

UF solanum tuberosum

UF white potato

AI <SCIFAM>Solanaceae [ITIS 30411]

<SCINAM>Solanum tuberosum L. [ITIS 505272] <SCINAM>Solanum tuberosum L. [GRIN 103137] <SCINAM>Solanum tuberosum L. [PLANTS SOSU] <SCINAM>Solanum tuberosum L. [MANSFELD 5808]

<SCINAM>Solanum tuberosum L. [MANSFELD 5808] <SCINAM>Solanum tuberosum L. ssp. tuberosum [EuroFIR-NETTOX 262]

### potato bean

USE GOITENYO [B4255]

### **POTATO DISH (EUROFIR)**

FTC A0830

BT STARCHY ROOT OR POTATO (EUROFIR) [A0829]

# **POTATO DISH (EUROFIR)**

FTC A0830

BT PREPARED FOOD PRODUCT (EUROFIR) [A0861]

### potherb mustatd

USE JAPANESE MUSTARD [B3747]

## POULTRY ADDED

FTC H0171

BT FOOD ADDED [H0180]

SN Used when poultry meat is added at any level.

#### **POULTRY FEED**

FTC P0018

BT ANIMAL FEED [P0021]

### **POULTRY MEAT (EUROFIR)**

FTC A0795

BT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]
RT POULTRY OR POULTRY PRODUCT (US CFR) [A0273]

RT 25 POULTRY AND POULTRY PRODUCTS (EFG) [A0715]

RT 036 POULTRY MEAT (INCLUDING PIGEON MEAT) (PM) (CCPR) [A0741]

RT 0500 POULTRY PRODUCTS (USDA SR) [A1275]

Al The group includes carcass meat of domestic poultry (e.g. chicken, turkey, duck, goose) and game birds (e.g.

pheasant, partridge, sea birds)

### **POULTRY OR GAME BIRD**

FTC B1563

BT ANIMAL USED AS FOOD SOURCE [B1297]

UF aves
UF fowl
UF game birds

AI <SCINAM>Aves [ITIS 174371]

### POULTRY OR POULTRY PRODUCT (US CFR)

FTC A0273

BT MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT (US CFR) [A0217]

RT POULTRY MEAT (EUROFIR) [A0795]

RT 0500 POULTRY PRODUCTS (USDA SR) [A1275]

Al Meat (flesh and organs including blood and bone marrow) from poultry. Used for poultry meat in all forms including poultry product analogs and poultry-based sausage or luncheon meat.

## **POULTRY ORGAN MEAT ADDED**

FTC H0308

BT POULTRY ADDED [H0171]

# POULTRY PRODUCT ANALOG (US CFR)

FTC A0157

BT POULTRY OR POULTRY PRODUCT (US CFR) [A0273]

RT MEAT ANALOGUE (EUROFIR) [A0800]

UF imitation poultry product
UF poultry-like product

UF poultry-like vegetable protein food

UF simulated poultry meat

Al Food product having functional characteristics similar to a poultry product; it may be nutritionally equivalent or

inferior to the product it purports to resemble.

## POULTRY-BASED SAUSAGE OR LUNCHEON MEAT (US CFR)

FTC A0131

POULTRY OR POULTRY PRODUCT (US CFR) [A0273]
 SAUSAGE OR SIMILAR MEAT PRODUCT (EUROFIR) [A0798]
 0700 SAUSAGES AND LUNCHEON MEATS (USDA SR) [A1277]

Al Food product consisting of comminuted poultry meat, usually seasoned, pressed and/or encased.

# poultry-like product

USE POULTRY PRODUCT ANALOG (US CFR) [A0157]

# poultry-like vegetable protein food

USE POULTRY PRODUCT ANALOG (US CFR) [A0157]

## poupartia birrea

USE SCLEROCARYA [B2822]

## pourpartia caffra

USE SCLEROCARYA [B2822]

### pout, norway

USE NORWAY POUT [B3354]

#### poutassou

USE BLUE WHITING [B1837]

#### pouteria

USE GREEN SAPOTE [B4239]

### pouteria campechiana

USE CANISTEL [B3393]

#### pouteria sapota

USE MAMEY SAPOTE [B4238]

### pouteria sapota

USE SAPOTE [B1694]

### pouteria viridis

USE GREEN SAPOTE [B4239]

### **POWDER**

FTC E0162

SUPPLEMENT FORM [E0154]
RT FINELY GROUND [E0106]

UF sachet

Al Powder for oral solution.

# powdered

USE FINELY GROUND [E0106]

## **POWDERED CELLULOSE**

FTC B3223

BT FOOD ADDITIVE [B2972]

UF E 460 UF INS 460(ii)

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent, bulking agent, coating agent, dispersing agent, emulsifier, glazing agent, humectant, texturizing agent, stabilizer, thickener.

Europe: E 460. Codex: INS 460(ii).

# **POWDERED CELLULOSE ADDED**

FTC H0648

BT FOOD ADDITIVE ADDED [H0399]

prawn

USE SHRIMP [B1237]

prebaked

USE PARTIALLY HEAT-TREATED [F0018]

prebasted

USE LIQUID INJECTED [H0275]

precooked

USE PARTIALLY HEAT-TREATED [F0018]

## PREGNANT OR LACTATING WOMEN

FTC P0253

BT WOMEN [P0252]

### PREPARATION ESTABLISHMENT

FTC Z0108

BT PRODUCTION ENVIRONMENT [Z0206]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

### prepared by commissary

USE COMMISSARY PREPARED [Z0113]

## prepared by food industry

**USE** FOOD INDUSTRY PREPARED [Z0112]

#### prepared dish

USE PREPARED FOOD PRODUCT (US CFR) [A0172]

# PREPARED EGG DISH (US CFR)

FTC A0284

BT PREPARED FOOD PRODUCT (US CFR) [A0172]

RT EGG DISH (EUROFIR) [A0792]

UF quiche

Al Prepared food product that contains egg as its principal ingredient. Examples include cheese souffle and quiche

lorraine.

# PREPARED FOOD PRODUCT (EUROFIR)

FTC A0861

BT MISCELLANEOUS FOOD PRODUCT (EUROFIR) [A0852]

RT PREPARED FOOD PRODUCT (US CFR) [A0172]

RT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061] RT 2200 MEALS, ENTREES, AND SIDEDISHES (USDA SR) [A1292]

UF soup, sauce or miscellaneous food product

Al This subgroup includes multicomponent meals, sauces, retail salads, desserts, soups, snacks and other foods where similarity of the product type is more significant than the source of the principal ingredient(s).

# PREPARED FOOD PRODUCT (US CFR)

FTC A0172

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

RT PREPARED FOOD PRODUCT (EUROFIR) [A0861]

RT 50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061] RT 2200 MEALS, ENTREES, AND SIDEDISHES (USDA SR) [A1292]

UF prepared dish

Food product that is 1) ready or nearly ready for consumption; 2) usually a composite of several foods or ingredients that often belong to distinct product types; 3) usually formulated, mixed and partially or fully cooked. Prepared foods often undergo several of the processes listed in \*F. EXTENT OF HEAT TREATMENT\* and \*H. TREATMENT APPLIED\*; these factors should be carefully considered in indexing. The classification of prepared

food products emphasizes consumption characteristics. [FDA CFSAN 1995]

## PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED (US CFR)

FTC A0102

BT PREPARED FOOD PRODUCT (US CFR) [A0172]
RT SAVOURY CEREAL DISH (EUROFIR) [A0822]

RT 50182200 - SAVOURY BAKERY PRODUCTS (GS1 GPC) [A0947]

UF crepe, dinner taco, prepared

## PREPARED GRAIN OR STARCH PRODUCT (US CFR)

FTC A0106

BT GRAIN OR STARCH PRODUCT (US CFR) [A0125]

Al Food product prepared by drying and/or cooking a mixture of milled grain or non-grain starch with a liquid and usually other ingredients such as sweeteners or fats. Includes sweetened and unsweetened bakery products, macaroni or noodle products and breakfast cereals. Excludes \*PUDDING, STARCH\*, which is under \*CUSTARD OR PUDDING\*.

# prepared in a restaurant

USE RESTAURANT PREPARED [Z0110]

#### prepared in fast food restaurant

USE FAST FOOD RESTAURANT PREPARED [Z0111]

#### prepared in home

USE HOME PREPARED [Z0109]

### PREPARED SALAD (EUROFIR)

FTC A0866

BT PREPARED FOOD PRODUCT (EUROFIR) [A0861]

RT SALAD (US CFR) [A0208]

Al A combination of one or more vegetable, fruit, herb, meat, poultry, seafood, egg, cereal or pasta, usually served with some kind of moist dressing; may be moulded with a jellying agent. Salad takes precedence over other product types. Examples are egg salad, tuna salad, mixed vegetable salad, jelled fruit salad, macaroni salad, potato salad, rice salad, mayonnaise salad.

# PRESENCE OF CASING OR RIND

FTC Z0102

BT Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

# PRESENCE OF PACKING MEDIUM

FTC Z0218

BT Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al It is important to distinguish whether the food in question has been drained or not drained when evaluating the nutrient content.

Related term to PRESENCE OF PACKING MEDIUM is K. PACKING MEDIUM.

## PRESERVATION METHOD NOT KNOWN

FTC J0001

J. PRESERVATION METHOD [J0107]

UF preserved, method not specified

SN Used when nothing is known about the preservation method, if any.

### **PRESERVATIVE**

FTC A0317

BT FOOD ADDITIVE (US CFR) [A0181]

Substance added to a product to prevent growth of contaminating microorganisms and subsequent spoilage of the product.

## PRESERVATIVE (EC)

FTC A0344

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that prolongs the shelf life of foodstuffs by protecting them against deterioration caused by microorganisms. European Council Directive 95/2/EC.

#### PRESERVATIVE-RELATED CLAIM OR USE

FTC P0110

BT DIETARY CLAIM OR USE [P0023]

#### PRESERVED BY ADDING ACID

FTC J0149

BT PRESERVED BY ADDING CHEMICALS [J0100]

### PRESERVED BY ADDING ANTIBIOTICS

FTC J0156

BT PRESERVED BY ADDING CHEMICALS [J0100]

Al Preserved by adding antibiotics (e.g. nisin, tylosine, subtlin, bacitracin, chlorotetracyclin, oxytetracyclin) to kill micro organisms or stop their growth.

### PRESERVED BY ADDING CHEMICALS

FTC J0100

BT PRESERVED BY CHEMICALS [J0109]

Al Preserved by adding chemical preservatives (e.g., sorbic acid, sodium benzoate, BHT, calcium proprionate) to suppress or inhibit undesirable microorganisms or enzyme activity.

### PRESERVED BY ADDING INORGANIC ACIDS OR SALTS

FTC J0154

BT PRESERVED BY ADDING ACID [J0149]

Al Preserved by adding inorganic acids or salts (e.g. SO2, H2SO4, KNO4, NaNO3) to suppress or inhibit undesirable micro-organisms or enzyme activity.

### PRESERVED BY ADDING ORGANIC ACIDS OR SALTS

FTC J0155

BT PRESERVED BY ADDING ACID [J0149]

Al Preserved by adding organic acids or salts (e.g. lactic acid, acetic acid, salicylic acid) to suppress or inhibit undesirable micro organisms or enzyme activity.

## PRESERVED BY ADDING SPICES OR EXTRACTS

FTC J0153

BT J. PRESERVATION METHOD [J0107]

Al Preserved by adding spices or extracts (e.g. garlic, onion, horseradish, paprika) to suppress or inhibit undesirable micro-organisms, enzyme activity, or oxidative changes.

### PRESERVED BY ADDING SUGAR

FTC J0146

BT PRESERVED BY REDUCING WATER ACTIVITY [J0145]

Al Preserved by adding sugar, sugar syrup or by partial inversion of disaccharides until the sugar concentration is high enough to prevent growth of microorganisms.

## PRESERVED BY BRINING

FTC J0137

BT PRESERVED BY SALTING [J0103]

UF brined UF corned

Al Immersed in a salt brine strong enough to suppress enzyme activity and growth of undesirable organisms.

### preserved by canning

USE STERILIZED BY HEAT [J0123]

### PRESERVED BY CHEMICALS

FTC J0109

BT J. PRESERVATION METHOD [J0107]

Al Preserved by use of chemical to destroy, suppress or inhibit undesirable microorganisms or enzyme activity.

#### PRESERVED BY CHILLING

FTC J0131

BT PRESERVED BY CHILLING OR FREEZING [J0142]

UF preserved by storage in refrigeration

UF refrigerated

UF refrigeration, preserved by storage in

Preservation methods that imply subsequent chilling are: \*PASTEURIZED BY IRRADIATION\*, \*PASTEURIZED BY HEAT\*, \*PRESERVED BY CHEMICALS \*, \*PRESERVED BY FERMENTATION\*, \*SURFACE PASTEURIZED BY ULTRAVIOLET\*, \*PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE\*, \*PRESERVED BY FILTRATION\*.

Al Preserved by cooling and keeping at a temperature between 30°F and 45°F (-1°C and 7°C). The temperature range depends on national legislation.

#### PRESERVED BY CHILLING OR FREEZING

FTC J0142

BT J. PRESERVATION METHOD [J0107]

UF refrigeration, preserved by

SN In order to comply with labelling requirements, it must be specified if it is chilling or freezing.

Al Preserved by cooling and storage at low temperature (chilling at around 0-5°C (32 to 41°F), freezing at -18°C (0°F)) to prevent or retard microbial or enzymatic spoilage.

#### PRESERVED BY DRY SALTING

FTC J0139

BT PRESERVED BY SALTING [J0103]

UF dry salted

Al Packed in dry salt in sufficient quantity to suppress enzyme activity or growth of undesirable organisms.

### PRESERVED BY ELECTRON ACCELERATOR RADIATION

FTC J0161

BT PRESERVED BY IRRADIATION [J0138]

Al Treated by electron accelerator radiation, for example to kill insects in cereals.

### PRESERVED BY FERMENTATION

FTC J0104

BT J. PRESERVATION METHOD [J0107]

Al Preserved by suppressing undesirable microorganisms and enzymatic activity by the effects of fermentation.

# PRESERVED BY FILTRATION

FTC J0121

BT J. PRESERVATION METHOD [J0107]

Al Preserved by filtering out yeasts and molds, generally followed by aseptic packaging. FDA CFSAN 1995]

### PRESERVED BY FREEZING

FTC J0136

T PRESERVED BY CHILLING OR FREEZING [J0142]

UF frozer

Al Preserved by freezing a food product and keeping it at a temperature below the freezing point (20-30 degrees F) without regard to the product's physical state.

# PRESERVED BY HEAT TREATMENT

FTC J0120

BT J. PRESERVATION METHOD [J0107]

Preserved by the use of high temperature for a time sufficient to reduce or destroy undesirable microorganisms and enzyme activity. [FDA CFSAN 1995]

### PRESERVED BY IONIZING RADIATION

FTC J0122

BT PRESERVED BY IRRADIATION [J0138]

Al Preserved by irradiation, primarily by gamma radiation.

#### PRESERVED BY IRRADIATION

FTC J0138

BT J. PRESERVATION METHOD [J0107]

Al Preserved by the use of radiation to destroy or suppress undesirable microorganisms or enzyme activity.

#### PRESERVED BY MICRO-FILTRATION

FTC J0177

BT PRESERVED BY FILTRATION [J0121]

Al Microfiltration is used to remove undesirable micro-organisms and molecules. The membranes have pore diameters from 10 to 10000 nm.

Micro-filtration is often used instead of pateurisation, e.g. in the brewing industry.

#### PRESERVED BY OTHER METHOD

FTC J0004

BT J. PRESERVATION METHOD [J0107]

SN Used only when the preservation method does not fall under any of the major categories of preservation. Note: wax coating is considered packaging and not preservation.

### PRESERVED BY REDUCING WATER ACTIVITY

FTC J0145

ΑI

BT J. PRESERVATION METHOD [J0107]

Preservation method that lowers the water activity (relative humidity) of a food product. This is accomplished by using mechanical dehydration equipment, by natural drying, by adding salt, sugar or other agents to the food or by surface drying during a refrigeration or freezing operation. This method of preservation may be used in conjunction with other preservation methods such as preservation by thermal processing.

### PRESERVED BY SALTING

FTC J0103

BT PRESERVED BY REDUCING WATER ACTIVITY [J0145]

SN Used when salting is used for preservation. The salt content of the food is generally 8% or higher (e.g. salted fish, etc.).

# PRESERVED BY SALTING

FTC J0103

BT PRESERVED BY ADDING INORGANIC ACIDS OR SALTS [J0154]

## PRESERVED BY SMOKING

FTC J0106

ΑI

ΑI

BT PRESERVED BY REDUCING WATER ACTIVITY [J0145]

RT SMOKED BY SMOKE INFILTRATION [H0118]

SN Used when smoking is used for preservation.

In the past, smoking was a useful preservation tool, in combination with other techniques, most commonly saltcuring or drying. For some long-smoked foods, the smoking time also served to dry the food. Drying, curing, or other techniques can render the interior of foods inhospitable to bacterial life, while the smoking gives the vulnerable exterior surfaces an extra layer of protection. [Wikipedia]

## PRESERVED BY SOUS VIDE

FTC J0150

BT PRESERVED BY CHILLING OR FREEZING [J0142]

UF sous vide

Sous-vide (pronounced /su 'vid/), French for "under vacuum", is a method of cooking that is intended to maintain the integrity of ingredients by heating them for an extended period of time in vacuum sealed plastic pouches at relatively low temperatures. Food is cooked for a long time, sometimes well over 24 hours. Unlike cooking in a slow cooker, sous-vide cooking uses airtight plastic bags placed in hot water well below boiling point (usually around 60°C or 140°F).[Wikipedia: http://en.wikipedia.org/wiki/Sous-vide]

# PRESERVED BY STORAGE IN CONTROLLED ATMOSPHERE

FTC J0176

BT PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE [J0111]

UF ca

UF ca storage

Al Storage of fruits and vegetables in an atmosphere in which the concentrations of oxygen, carbon dioxide (and often nitrogen) are different from those in air and at a low temperature. All three (four) factors are controlled at the desired levels in order to suppress the fruits' and vegetables' natural respiration.

The process is also denominated CA Storage (synonym).

### PRESERVED BY STORAGE IN INERT ATMOSPHERE

FTC J0173

BT PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE [J0111]

Al Preserved by storage in inert gases (e.g. nitrogen) to suppress or inhibit undesirable micro-organism growth,

oxidation activity, etc.

### PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE

FTC J0111

BT J. PRESERVATION METHOD [J0107]

Preserved by storage in an atmosphere in which the concentrations of oxygen and carbon dioxide are different from those in air. This reduces microbial and enzymatic activity; often used commercially in conjunction with refrigeration (e.g., refrigerated rail cars) for fresh meat and produce.

#### PRESERVED BY STORAGE IN REFRIGERATING AGENT

FTC J0172

BT PRESERVED BY CHILLING [J0131]

Al Preserved by storage in refrigerating agent, e.g. shipment of samples in insulated boxes with solid carbon dioxide

#### preserved by storage in refrigeration

USE PRESERVED BY CHILLING [J0131]

#### PRESERVED BY STORAGE IN VACUUM

FTC J0174

BT PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE [J0111]

Al Stored under reduced pressure (e.g. 1.3-2 kPa) in order to suppress or inhibit undesirable micro organism growth, oxidation activity, etc.

# PRESERVED BY TREATMENT WITH CHEMICALS

FTC J0108

BT PRESERVED BY CHEMICALS [J0109]

Preserved by immersing in or spraying with liquids (e.g., sulfite solutions) or surrounding with gases (e.g., ethylene oxide, propylene oxide or sulfur dioxide) to destroy undesirable microorganisms or inactivate enzymes. Diffusion and chemical reaction may create a residue in the food product that contributes to continuing preservation.

## PRESERVED BY ULTRA-FILTRATION

FTC J0157

BT PRESERVED BY FILTRATION [J0121]

SN Used when a product is preserved by the use of ultra-filtration to remove undesirable micro organisms and molecules. Example: beer.

Al Separation of colloidal or very fine solid materials by filtration through microporous or semipermeable mediums. Membranes have pores in the range 2-20 nm diameter.

Some dairy product are ultrafiltrated in order to obtain a higher protein concentration and hereby, a thicker consistency or texture.

## PRESERVED MEAT (EUROFIR)

FTC A0797

BT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]

RT CURED MEAT (US CFR) [A0279]

RT 080 DRIED MEAT AND FISH PRODUCTS (MD) (CCPR) [A0769]

UF cured meat

Al e.g. ham, bacon, corned beef

## preserved, method not specified

USE PRESERVATION METHOD NOT KNOWN [J0001]

## preserving melon

USE CITRON MELON [B2041]

### PRESSURE FRIED

FTC G0047

BT COOKED WITH ADDED FAT OR OIL [G0025]

SN Use when e.g. meat and cooking oil are brought to high temperatures while pressure is held high enough that the

water within is prevented from boiling off.

### pressure-cooked

USE STEAMED WITH PRESSURE [G0022]

## previously concentrated

USE REHYDRATED [H0259]

### **PREVIOUSLY FROZEN**

FTC H0241

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

UF frozen previously

SN Used when the product or any indexed ingredient was frozen and then thawed. Excludes freeze-dried products and

freeze-flo products.

### **PRICKLY ASH**

FTC B2295

BT CITRUS FAMILY [B1139]

UF zanthoxylum spp.

AI <SCIFAM>Rutaceae [ITIS 28848]

<SCIGEN>Zanthoxylum L. [ITIS 28849]

<SCIGEN>Zanthoxylum L. [PLANTS ZANTH]

Zanthoxylum (including Fagara) is a genus of about 250 species of deciduous and evergreen trees and shrubs in the citrus or rue family, Rutaceae, native to warm temperate and subtropical areas worldwide. Common names

include Prickly-ash and Hercules' Club.[http://en.wikipedia.org/wiki/Zanthoxylum]

### prickly custard apple

USE SOURSOP [B1480]

### prickly dogfish

USE HUMANTIN [B4121]

# PRICKLY LETTUCE

FTC B2951

BT LEAFY VEGETABLE [B1566]

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Lactuca serriola L. [ITIS 36608] <SCINAM>Lactuca serriola L. [GRIN 21365]

<SCINAM>Lactuca serriola L. [PLANTS LASE] <SCINAM>Lactuca serriola L. [EuroFIR-NETTOX 2007 159]

<SCINAM>Lactuca serriola L. [DPNL 2003 10661]

<MANSFELD>32046

### prickly pear

USE INDIAN FIG [B2019]

# PRICKLY PEAR

FTC B1672

BT FRUIT-PRODUCING PLANT [B1140]

UF barbary fig
UF cholla
UF cholla cactus
UF opuntia spp.
UF opuntia vulgaris

UF tuna (opuntia)

AI <SCIFAM>Cactaceae [ITIS 19685] <SCIGEN>Opuntia P. Mill. [ITIS 19686]

### PRICKLY POPPY

FTC B2156

BT PLANT FOR MEDICINAL USE [B3359]

UF argemone uF argemony

UF argenone mexicana
UF mexican prickly-poppy
UF mexican-poppy

Al <SCINAM>Argemone mexicana L.[GRIN 3959]

## prickly russian thistle

USE PRICKLY SALTWORT [B4331]

## PRICKLY SALTWORT

FTC B4331

BT LEAFY VEGETABLE [B1566]

UF common saltwort
UF prickly russian thistle
UF russian thistle
UF tumbleweed

Al <SCIFAM>Chenopodiaceae [ITIS 20504]

<SCINAM>Salsola kali L. [ITIS 20655] <SCINAM>Salsola kali L. [GRIN 310094] <SCINAM>Salsola kali L. [PLANTS SAKA]

<SCINAM>Salsola kali L. ssp. kali [PLANTS SAKAK]

<SCINAM>Salsola kali L. ssp. pontica (Pall.) Mosyakin [PLANTS SAKAP]

<SCINAM>Salsola kali L. [DPNL 2003 12759]

\$i\$Kali turgida\$/i\$ (Synonym \$i\$Salsola kali\$/i\$ subsp. \$i\$kali\$/i\$), commonly known as prickly saltwort, or prickly glasswort, is an annual plant that grows in salty sandy coastal soils.

Its distributional range is in Europe along the shores of Baltic Sea, North Sea and the Atlantic Ocean. In the Mediterranean and at dry inland places it is replaced by Kali tragus, which is less tolerant to salty soils, and has spread from Eurasia to other continents. Kali turgida does not seem to occur as an introduced species in America.[http://en.wikipedia.org/wiki/Salsola\_kali]

### prickly sow thistle

USE SPINU SOWTHISTLE [B4299]

### PRIME GRADE

FTC Z0009

BT GRADE OF MEAT, U.S. [Z0007]

## PRINCE EDWARD ISLAND

FTC R0180

BT CANADA [R0171]

SN US FDA 1995 Code: CA09

### principe

USE SAO TOME AND PRINCIPE [R0386]

### prionotus spp.

USE SEAROBIN [B2195]

### PROBIOTIC CLAIM OR USE

FTC P0194

BT OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]

# PROBIOTIC OR BACTERIA SUPPLEMENT

FTC A1308

ΑI

### BT DIETARY SUPPLEMENT, HERBAL OR BOTANICAL [A1306]

SN Currently not used in US classification of dietary supplements.

Probiotics are live microorganisms thought to be healthy for the host organism. According to the currently adopted definition by FAO/WHO, probiotics are selected "live microorganisms which when administered in adequate amounts confer a health benefit on the host". [FAO/WHO (2001) Health and Nutritional Properties of Probiotics in Food including Powder Milk with Live Lactic Acid Bacteria. Report of a Joint FAO/WHO Expert Consultation on Evaluation of Health and Nutritional Properties of Probiotics in Food Including Powder Milk with Live Lactic Acid Bacteria]

Lactic acid bacteria (LAB) and bifidobacteria are the most common types of microbes used as probiotics; but also certain yeasts and bacilli are available. [http://en.wikipedia.org/wiki/Probiotics]

#### procambarus acutus

USE WHITE RIVER CRAYFISH [B3572]

#### procambarus alleni

USE FLORIDA CRAYFISH [B3573]

#### procambarus bivitattus

USE RIBBON CRAYFISH [B3574]

## procambarus clarkii

USE RED SWAMP CRAYFISH [B2231]

#### procambarus spp.

USE CRAWFISH OR CRAYFISH [B2686]

### PROCESSED CHEESE (EUROFIR)

FTC A0787

BT CHEESE (EUROFIR) [A0784]

RT PROCESSED CHEESE PRODUCT (US CFR) [A0282]

RT 092 MANUFACTURED MILK PRODUCTS (MULTI-INGREDIENT) OF ANIMAL ORIGIN (LM) (CCPR) [A0776]

Al Process(ed) cheese and spreadable process(ed) cheese are made by grinding, mixing, melting and emulsifying

with the aid of heat and emulsifying agents one or more varieties of cheese, with or without the addition of milk components and/or other foodstuffs (CODEX STAN A-8(b)-1978). The result is a homogeneous plastic mass, except for grated cheese product, which is powdered or granular.

## PROCESSED CHEESE PRODUCT (US CFR)

FTC A0282

BT CHEESE OR CHEESE PRODUCT (US CFR) [A0115]

RT PROCESSED CHEESE (EUROFIR) [A0787]

Al Food made from natural cheese of one or more varieties or from cheese, other dairy ingredients and/or emulsifiers, and other optional ingredients by comminuting and possibly application of heat. The result is a homogeneous plastic mass, except for grated cheese product, which is powdered or granular.

### PROCESSED EUCHEMA SEAWEED

FTC B4445

BT FOOD ADDITIVE [B2972]

UF E 407a UF INS 407a

SN

UF Processed euchema seaweed (PES)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bulking agent, carrier, coating agent, emulsifier, gelling agent, glazing agent, humectant, stabilizer, thickener.

Europe: E 407a. Codex: INS 407a.

### Processed euchema seaweed (PES)

USE PROCESSED EUCHEMA SEAWEED [B4445]

#### PROCESSED EUCHEMA SEAWEED ADDED

FTC H0826

BT FOOD ADDITIVE ADDED [H0399]

# PROCESSED FRUIT PRODUCT (EUROFIR)

FTC A0834

BT FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833]
RT 055 DRIED FRUITS (DF) (CCPR) [A0756]

Al Examples are dried fruits (e.g. dried mixed fruit), compotes, canned, stewed fruit (e.g. apple sauce, fruit cocktail).

### PROCESSED IN COPPER CONTAINER

FTC Z0079

BT PROCESSED IN METAL CONTAINER [Z0078]

#### PROCESSED IN GLASS CONTAINER

FTC Z0082

BT MATERIAL OF CONTACT PRIOR TO PACKAGING [Z0077]

#### PROCESSED IN IRON CONTAINER

FTC Z0080

BT PROCESSED IN METAL CONTAINER [Z0078]

## PROCESSED IN METAL CONTAINER

FTC Z0078

BT MATERIAL OF CONTACT PRIOR TO PACKAGING [Z0077]

## PROCESSED IN PLASTIC CONTAINER

FTC Z0083

BT MATERIAL OF CONTACT PRIOR TO PACKAGING [Z0077]

## PROCESSED IN STAINLESS STEEL CONTAINER

FTC Z0081

BT PROCESSED IN METAL CONTAINER [Z0078]

# PROCESSED IN STONE CONTAINER

FTC Z0084

BT MATERIAL OF CONTACT PRIOR TO PACKAGING [Z0077]

# PROCESSED IN TEFLON-COATED CONTAINER

FTC Z0101

BT MATERIAL OF CONTACT PRIOR TO PACKAGING [Z0077]

## PROCESSED IN WOOD CONTAINER

FTC Z0085

BT MATERIAL OF CONTACT PRIOR TO PACKAGING [Z0077]

# PROCESSED MILK (EUROFIR)

FTC A0781

BT MILK (EUROFIR) [A0779]

RT 082 SECONDARY MILK PRODUCTS (LS) (CCPR) [A0770]

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

Al Processed milks are milks that have been subject to processing that modifies their consistency (e.g. evaporated

milk) and/or composition other than fat content (e.g. whey). The group also includes milk-based drinks like milkshakes.

#### processing tomato

USE PLUM TOMATO [B3742]

### PROCESSING-RELATED CLAIM OR USE

FTC P0119

BT DIETARY CLAIM OR USE [P0023]

#### procyon spp.

USE RACCOON [B1461]

#### PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT (EUROFIR)

FTC A0869

BT EUROFIR FOOD CLASSIFICATION [A0777]

RT DIETARY OR THERAPEUTIC FORMULATION (US CFR) [A0309]
RT 33 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EFG) [A0723]

RT 13 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EUROCODE2) [A0736]

RT FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES (CCFAC) [A0638]

Al This group includes products for dietetic use that are not typically regarded as food. It excludes normal foods that are prepared or processed in a special way to suit dietetic purposes; these are indexed as the normal food with the addition of appropriate terms available from the thesaurus (facet P).

### PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21

FTC A1270

BT PRODUCT TYPE, USA [A0289]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Food and Drugs, title 21, Code of Federal Regulations. Original food classification in LanguaL.

## PRODUCT TYPE, EUROPEAN UNION

FTC A0356

BT A. PRODUCT TYPE [A0361]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

### PRODUCT TYPE, INTERNATIONAL

FTC A0352

BT A. PRODUCT TYPE [A0361]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Renamed from \*PRODUCT TYPE, CODEX ALIMENTARIUS\* in LanguaL 2008.

# PRODUCT TYPE, NOT KNOWN

FTC A0001

BT A. PRODUCT TYPE [A0361]

SN Used when no product type is evident from the food product name, e.g., 'artificially sweetened food', 'food with herbs added', etc. [FDA CFSAN 1995]

# PRODUCT TYPE, OTHER

FTC A0004

BT A. PRODUCT TYPE [A0361]

SN Used only if the product does not fall under any of the major product types listed. [FDA CFSAN 1995]

### PRODUCT TYPE, USA

FTC A0289

BT A. PRODUCT TYPE [A0361]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Food group having common consumption, functional or manufacturing characteristics, e.g. \*FRUIT OR VEGETABLE PRODUCT\*, \*DAIRY PRODUCT\*, \*CONFECTIONARY\*, \*PREPARED FOOD PRODUCT\*, etc. [FDA CFSAN 1995]

#### PRODUCT TYPE, USDA STANDARD REFERENCE

FTC A1269

BT PRODUCT TYPE, USA [A0289]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Food classification according to the USDA National Nutrient Database for Standard Reference.

#### PRODUCTION ENVIRONMENT

FTC 70206

BT Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

#### PRODUCTION ENVIRONMENT NOT KNOWN

FTC Z0215

BT PRODUCTION ENVIRONMENT [Z0206]

#### PRODUCTION ENVIRONMENT OTHER

FTC Z0216

BT PRODUCTION ENVIRONMENT [Z0206]

#### PRONGHORN SPINY LOBSTER

FTC B2202

BT PANULIRID SPINY LOBSTER [B3610]

UF panulirus penicillatus

UF red lobster

UF variegated crayfish

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Panulirus penicillatus (Olivier, 1791) [ITIS 199949] <SCINAM>Panulirus penicillatus (Olivier, 1791) [FAO ASFIS NUP] <SCINAM>Panulirus penicillatus [2010 FDA Seafood List]

# **PROPANE**

FTC B4446

BT FOOD ADDITIVE [B2972]

UF E 944 UF INS 944

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): propellant.

Europe: E 944. Codex: INS 944.

## PROPANE ADDED

FTC H0827

BT FOOD ADDITIVE ADDED [H0399]

SN

#### PROPANE-1,2-DIOL (PROPYLENE GLYCOL)

FTC B3224

BT FOOD ADDITIVE [B2972]

UF E 1520
UF INS 1520
UF Propylene glycol

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive; technological purpose(s): dispersing agent, glazing agent, humectant, wetting agent.

Europe: E 1520. Codex: INS 1520.

#### PROPANE-1,2-DIOL (PROPYLENE GLYCOL) ADDED

FTC H0649

BT FOOD ADDITIVE ADDED [H0399]

#### PROPANE-1,2-DIOL ALGINATE

FTC B3225

BT FOOD ADDITIVE [B2972]

UF E 405 UF INS 405

UF Propylene glycol alginate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bulking agent, carrier, emulsifier, foaming agent, gelling agent, stabilizer, thickener.

Europe: E 405. Codex: INS 405.

### PROPANE-1,2-DIOL ALGINATE ADDED

FTC H0650

BT FOOD ADDITIVE ADDED [H0399]

## PROPANE-1,2-DIOL ESTERS OF FATTY ACIDS

FTC B3226

BT FOOD ADDITIVE [B2972]

UF E 477 UF INS 477

UF Propylene glycol esters of fatty acids

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier.

Europe: E 477. Codex: INS 477.

#### PROPANE-1,2-DIOL ESTERS OF FATTY ACIDS ADDED

FTC H0651

BT FOOD ADDITIVE ADDED [H0399]

## PROPELLANT (CODEX)

FTC A0436

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### PROPELLANT (EC)

FTC A0345

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Gas other than air, which expels a foodstuff from a container. European Council Directive 95/2/EC.

## PROPIONIC ACID

FTC B3227

BT FOOD ADDITIVE [B2972]

UF E 280 UF INS 280

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 280. Codex: INS 280.

## PROPIONIC ACID ADDED

FTC H0652

BT FOOD ADDITIVE ADDED [H0399]

# PROPYL GALLATE

FTC B3228

BT FOOD ADDITIVE [B2972]

UF E 310 UF INS 310

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant.

Europe: E 310. Codex: INS 310.

#### PROPYL GALLATE ADDED

FTC H0653

BT FOOD ADDITIVE ADDED [H0399]

#### Propyl para-hydroxybenzoate

USE PROPYL P-HYDROXYBENZOATE [B3229]

#### PROPYL P-HYDROXYBENZOATE

FTC B3229

BT FOOD ADDITIVE [B2972]

UF E 216 UF INS 216

UF Propyl para-hydroxybenzoate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 216. Codex: INS 216.

### PROPYL P-HYDROXYBENZOATE ADDED

FTC H0654

BT FOOD ADDITIVE ADDED [H0399]

### Propylene glycol

USE PROPANE-1,2-DIOL (PROPYLENE GLYCOL) [B3224]

### Propylene glycol alginate

USE PROPANE-1,2-DIOL ALGINATE [B3225]

## Propylene glycol esters of fatty acids

USE PROPANE-1,2-DIOL ESTERS OF FATTY ACIDS [B3226]

# PROPYONATE CELLULOSE FILM

FTC M0325

BT CELLULOSE FILM [M0322]

### proso millet

USE COMMON MILLET [B1285]

## PROTECTED DESIGNATION OF ORIGIN (PDO)

FTC Z0255

BT PROTECTED GEOGRAPHICAL STATUS (PGS) [Z0254]

Al PDO- covers agricultural products and foodstuffs which are produced, processed and prepared in a given geographical area using recognised know-how [http://ec.europa.eu/agriculture/quality/schemes/index\_en.htm].

## PROTECTED GEOGRAPHICAL INDICATION (PGI)

FTC Z0256

BT PROTECTED GEOGRAPHICAL STATUS (PGS) [Z0254]

Al PGI- covers agricultural products and foodstuffs closely linked to the geographical area. At least one of the stages of production, processing or preparation takes place in the area [http://ec.europa.eu/agriculture/quality/schemes/index\_en.htm].

#### PROTECTED GEOGRAPHICAL STATUS (PGS)

FTC Z0254

BT STATUS OF FOOD NAME [Z0087]

Al Protected Geographical Status (PGS) is a legal framework[1] defined in European Union law to protect the names of regional foods. Protected Designation of Origin (PDO), Protected Geographical Indication (PGI) and Traditional Speciality Guaranteed (TSG) are geographical indications, or more precisely regimes, within the framework. The law (enforced within the EU and being gradually expanded internationally via bilateral agreements of the EU with non-EU countries) ensures that only products genuinely originating in that region are allowed in commerce as such. The legislation came into force in 1992. The purpose of the law is to protect the reputation of the regional foods and eliminate the unfair competition and misleading of consumers by non-genuine products,[2] which may be of inferior quality or of different flavour. [Wikipedia]

See also European Commission, http://ec.europa.eu/agriculture/quality/index\_en.htm.

#### protected name

USE CONTROLLED DESIGNATION OF ORIGIN (AOC) [Z0086]

### PROTEIN ADDED

FTC H0164

BT INGREDIENT ADDED [H0225]

SN Used when a protein or high-quality protein source is the second or third ingredient in order of predominance. If the nutrient content is known, \*PROTEIN ADDED\* should be specified when the added protein amounts to more than 10% of the total protein content.

# PROTEIN EXTRACT, CONCENTRATE OR ISOLATE

FTC C0236

BT EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL [C0228]

Extract, concentrate or isolate high in protein; may contain amino acids, polypeptides and enzymes. Includes casein, gelatin, and gluten.

# **PROTEIN REMOVED**

FTC H0134

BT COMPONENT REMOVED [H0238]

### PROTEIN SPECIAL CLAIM OR USE

FTC P0202

BT NUTRITION-RELATED CLAIM OR USE [P0065]

Al Food that is promoted as being either high or low in protein.

### PROTEIN SUBSTITUTED

FTC H0250

BT COMPONENT SUBSTITUTED [H0103]

### protein supplement

USE DIETARY SUPPLEMENT, AMINO ACID OR PROTEIN [A1305]

PROTEIN-PRODUCING PLANT

FTC B1049

BT PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B1013]

PROTEOLYTIC FERMENTED

FTC H0102

BT FERMENTED/MODIFIED, SINGLE COMPONENT [H0230]

proterorhinus spp.

USE TUBENOSE GOBY [B3937]

protopteridae

**USE** AFRICAN LUNGFISH FAMILY [B1993]

protothaca staminea

USE PACIFIC LITTLENECK CLAM [B1035]

protothaca thaca

USE HARDSHELL CLAM [B3636]

provides label claim

USE "SOURCE OF" LABEL CLAIM [P0134]

provides, label claim

USE "SOURCE OF" LABEL CLAIM [P0134]

PRUNE

FTC B1207

BT PLUM [B1206]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

prunus americana

USE AMERICAN PLUM [B2670]

prunus amygdalus

USE ALMOND [B1272]

prunus amygdalus var. dulcis

USE ALMOND, SWEET [B2720]

prunus angustifolia

USE CHICKASAW PLUM [B2743]

prunus armeniaca

USE APRICOT [B1529]

prunus avium

USE SWEET CHERRY [B1091]

prunus cerasifera

USE CHERRY PLUM [B1676]

prunus cerasus

USE SOUR CHERRY [B1052]

prunus communis

USE ALMOND [B1272]

prunus domestica

USE PLUM [B1206]

prunus domestica var. syriaca

USE MIRABELLE PLUM [B2733]

prunus dulcis

USE ALMOND [B1272]

prunus dulcis var. amara

USE ALMOND, BITTER [B2721]

prunus dulcis var. dulcis

USE ALMOND, SWEET [B2720]

prunus insititia

USE DAMSON PLUM [B1662]

prunus insititia var. italica

USE GREENGAGE PLUM [B1675]

prunus insititia var. syriaca

USE MIRABELLE PLUM [B2733]

prunus persica

USE PEACH [B1350]

prunus persica var. nucipersica

USE NECTARINE [B1436]

prunus salicina

USE JAPANESE PLUM [B2736]

prunus serotina

USE BLACK CHERRY [B2479]

prunus spinosa

USE SLOE [B3325]

prunus spp.

USE CHERRY [B1306]

prunus virginiana

USE CHOKECHERRY [B2044]

psetta maxima

USE TURBOT [B1240]

psettichthys melanostictus

USE SAND SOLE [B1870]

psettodes belcheri

USE SPOT-TAIL SPINY TURBOT [B4040]

psettodes bennetti

USE SPINY TURBOT [B4041]

psettodes erumei

USE INDIAN OCEAN FLOUNDER [B1873]

PSETTODID FAMILY

FTC B2666

BT FISH, PLEURONECTIFORM [B1023]

UF psettodidae UF spiny turbot

AI <SCIFAM>Psettodidae [ITIS 172704] <SCIFAM>Psettodidae [FAO ASFIS HPX]

#### psettodidae

USE PSETTODID FAMILY [B2666]

#### pseudocaranx chilensis

USE JUAN FERNANDEZ TREVALLY [B3971]

#### pseudocaranx dentex

USE WHITE TREVALLY [B2238]

### pseudocaranx wrighti

USE SKIPJACK TREVALLY [B3970]

#### pseudocentrotus spp.

USE SEA URCHIN [B2107]

#### pseudocyttus maculatus

USE SMOOTH OREO DORY [B2579]

#### PSEUDOMONADALES USED AS FOOD SOURCE

FTC B2847

BT BACTERIA [B2846]

Al The Prokaryotes, 2d ed., 1992, v.III, p.2940.

# pseudophycis bachus

USE RED COD [B2179]

## pseudophycis breviusculus

USE MORID COD [B2892]

# pseudoplastic (state)

USE SEMISOLID [E0144]

## pseudopleuronectes americanus

USE BLACKBACK FLOUNDER [B1971]

## pseudosciaena manchurica

USE YELLOW CROAKER [B2487]

# **PSEUDOSPONDIAS**

FTC B2923

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF pseudospondias longifolia

Al <SCINAM>Pseudospondias longifolia Engl. [The Plant List 2407086]

# pseudospondias longifolia

USE PSEUDOSPONDIAS [B2923]

## pseudoxenamystax bulbiceps

USE SWOLLENHEAD CONGER EEL [B2918]

### pseudupeneus prayensis

USE WEST AFRICAN GOATFISH [B3919]

### psidium cattleianum

USE STRAWBERRY GUAVA [B1649]

#### psidium guineense

USE BRASILIAN GUAVA [B2958]

#### psidium spp.

USE GUAVA [B1333]

# psilocybe semilanceata

USE MAGIC MUSHROOM [B2076]

## psophocarpus tetragonolobus

USE GOA BEAN [B1726]

## psychrolutidae

USE FATHEAD FAMILY [B2916]

## psychrolutidae

USE FLATHEAD SCULPIN [B4013]

# psyllium

USE AFRICAN PLANTAIN [B3713]

#### psyllium plant

USE FLEAWORT [B2659]

## **PTARMIGAN**

FTC B2697

BT POULTRY OR GAME BIRD [B1563]

UF lagopus spp.

AI <SCIFAM>Phasianidae [ITIS 175861]

<SCIGEN>Lagopus Brisson, 1760 [ITIS 175803]

# pteridium aquilinum

USE BRACKEN FERN [B2450]

# pteridophyta

USE FERN [B2453]

## pteris aquilina

USE BRACKEN FERN [B2450]

### pterois spp.

USE BUTTERFLY COD [B2868]

### PTEROYLMONOGLUTAMIC ACID

FTC B3771

BT FOLIC ACID [B3760]

UF folic acid

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

# pubescent bamboo

USE TORTOISE SHELL BAMBOO [B3735]

## pudding or custard

USE CUSTARD OR PUDDING (US CFR) [A0285]

## **PUDDING OR CUSTARD ADDED**

FTC H0132

BT MILK ADDED [H0184]

UF custard added

SN Always used for pudding, custard or cream-filled food products.

#### **PUDDING, STARCH (US CFR)**

FTC A0192

BT CUSTARD OR PUDDING (US CFR) [A0285]

UF starch pudding

Al Cooked or uncooked mixture prepared with starch (tapioca starch, cornstarch, etc.) and other optional ingredients

including sweeteners, eggs and flavorings.

#### pueraria montana lobata

USE KUDZU [B3379]

## **PUERTO RICO**

FTC R0334

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: PR

### puff pastry

USE PASTRY SHELL, UNSWEETENED (US CFR) [A0108]

#### **PUFFED**

FTC H0268

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

#### **PUFFER**

FTC B2394

BT PUFFERFISH FAMILY [B1990]

UF globefish UF sphoeroides spp.

Al <SCIFAM>Tetraodontidae [ITIS 173283]

<SCIGEN>Sphoeroides Anonymous [ITIS 173289]

## **PUFFERFISH FAMILY**

FTC B1990

BT FISH, TETRAODONTIFORM [B1977]

UF tetraodontidae

AI <SCIFAM>Tetraodontidae [ITIS 173283] <SCIFAM>Tetraodontidae [FAO ASFIS PUX] <SCIFAM>Tetraodontidae [CEC 1993 1173]

PUFFIN

FTC B4292

BT POULTRY OR GAME BIRD [B1563]

UF fratercula

Al <SCIFAM>Alcidae [ITIS 176967]

<SCIGEN>Fratercula Brisson, 1760 [ITIS 177024]

Puffins are any of three small species of auk (or alcids) in the bird genus \$i\$Fratercula\$/i\$ with a brightly coloured beak during the breeding season. These are pelagic seabirds that feed primarily by diving in the water. They breed in large colonies on coastal cliffs or offshore islands, nesting in crevices among rocks or in burrows in the soil. Two species, the Tufted Puffin and Horned Puffin, are found in the North Pacific Ocean, while the Atlantic Puffin is found in the North Atlantic Ocean.[http://en.wikipedia.org/wiki/Puffin]

## puffinus

**USE** SHEARWATER [B4296]

# puffinus griseus

**USE** SOOTY SHEARWATER [B4297]

## **PULAKA**

FTC B4279

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF cyrtosperma merkusii

UF giant swamp taro

Al <SCIFAM>Araceae [ITIS 42521]

<SCINAM>Cyrtosperma merkusii (Hassk.) Schott [ITIS 506754] <SCINAM>Cyrtosperma merkusii (Hassk.) Schott [GRIN 12943] <SCINAM>Cyrtosperma merkusii (Hassk.) Schott [PLANTS CYME10]

<SCINAM>Cyrtosperma merkusii (Hassk.) Schott [DPNL 2003 9149]

Pulaka (Cyrtosperma merkusii), or swamp taro, is a crop grown in Oceania (especially Tuvalu) and an important source of carbohydrates for the area's inhabitants. It is a "swamp crop" similar to taro, but "with bigger leaves and larger, coarser roots." Pulaka roots need to be cooked for hours to reduce toxicity in the corms, but are rich in nutrients, especially calcium. Pulaka is an important part of Tuvalu cultural and culinary tradition, now under threat from rising sea level and displacement from the growing use of imported food

products.[http://en.wikipedia.org/wiki/Pulaka]

#### **PULASAN**

FTC B3349

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF nephelium mutabile
UF nephelium ramboutan-ake

Al <SCIFAM>Sapindaceae [ITIS 28657]

<SCINAM>Nephelium mutabile Blume [ITIS 506074]

<SCINAM>Nephelium ramboutan-ake (Labill.) Leenh. [GRIN 313511]

<SCINAM>Nephelium mutabile Blume [PLANTS NEMU5]

<SCINAM>Nephelium ramboutan-ake (Labill.) Leenh. [DPNL 2003 11358]

#### **PULLULAN**

FTC B4447

BT FOOD ADDITIVE [B2972]

UF E 1204 UF INS 1204

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): film-forming agent, glazing agent.

Europe: E 1204. Codex: INS 1204.

### **PULLULAN ADDED**

FTC H0828

BT FOOD ADDITIVE ADDED [H0399]

### **PULSE DISH (EUROFIR)**

FTC A0832

BT PREPARED FOOD PRODUCT (EUROFIR) [A0861]

## **PULSE DISH (EUROFIR)**

FTC A0832

BT PULSE OR PULSE PRODUCT (EUROFIR) [A0831]

## **PULSE OR PULSE PRODUCT (EUROFIR)**

FTC A0831

BT VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]

RT 015 PULSES (VD) (CCPR) [A0680]

RT 14 PULSES (EFG) [A0704]

RT 07 PULSES, SEEDS, KERNELS, NUTS AND PRODUCTS (EUROCODE2) [A0730]

RT POD OR SEED VEGETABLE [B1156]

RT 1600 LEGUMES AND LEGUME PRODUCTS (USDA SR) [A1286]

Al EFG group 14. Eurocode-2 group 7.10-20

#### pulverized

USE FINELY GROUND [E0106]

#### **PUMMELO**

FTC B2018

BT CITRUS FAMILY [B1139]

UF citrus decumana
UF citrus grandis
UF citrus maxima
UF pomelo
UF shaddock

AI <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus maxima (Burm. f.) Merr. [ITIS 501574]
<SCINAM>Citrus maxima (Burm.) Merr. [GRIN 10744]
<SCINAM>Citrus maxima (Burm. f.) Merr. [PLANTS CIMA5]
<SCINAM>Citrus maxima (Burm.) Merr. [EuroFIR-NETTOX 2007 94]
<SCINAM>Citrus maxima (Burm.) Merr. [DPNL 2003 8696]

<MANSFELD>7643

#### **PUMPKIN**

FTC B1456

BT WINTER SQUASH [B1189]

UF cucurbita pepo UF field pumpkin

Al <SCIFAM>Cucurbitaceae [ITIS 22337]

<SCINAM>Cucurbita pepo L. [ITIS 22373] <SCINAM>Cucurbita pepo L. [GRIN 12606] <SCINAM>Cucurbita pepo L. [PLANTS CUPE]

<SCINAM>Cucurbita pepo L. [EuroFIR-NETTOX 2007 113]

<SCINAM>Cucurbita pepo L. [DPNL 2003 9052]

## **PUMPKIN**

FTC B1456

BT OIL-PRODUCING PLANT [B1017]

## **PUMPKIN**

FTC B1456

BT EDIBLE SEED PRODUCING PLANT [B1174]

# pumpkin, squash or gourd

USE SQUASH, GOURD OR PUMPKIN [B2091]

## **PUMPKINSEED**

FTC B2403

BT SUNFISH [B1419] UF lepomis gibbosus

<SCINAM>Lepomis gibbosus (Linnaeus, 1758) [FISHBASE]

## **PUMPKIN-SEED**

ΑI

FTC B4029

BT COMMON SUNFISH [B4028]

UF lepomis gibbosus

Al <SCIFAM>Centrarchidae [ITIS 168093]

<SCINAM>Lepomis gibbosus (Linnaeus, 1758) [ITIS 168144]
<SCINAM>Lepomis gibbosus (Linnaeus, 1758) [Fishbase 2004 3372]
<SCINAM>Lepomis gibbosus (Linnaeus, 1758) [FAO ASFIS LEJ]
<SCINAM>Lepomis gibbosus (Linnaeus, 1758) [CEC 1993 593]
<SCINAM>Lepomis gibbosus [2010 FDA Seafood List]

#### **PUNGENT PEPPER VARIETY**

FTC B2633

BT PEPPER, GREEN OR RED [B1250]

UF paprika, hot

VF red pepper (pungent pepper variety)Al Grouped together because of similar use.

## punica granatum

USE POMEGRANATE [B1162]

## punica malus

USE POMEGRANATE [B1162]

## purine removed

USE ALKALOID OR PURINE REMOVED [H0135]

#### purple bittersweet

USE VIOLET BITTERSWEET [B3646]

### purple clam

USE DIPHOS SANGUIN [B1030]

#### **PURPLE CROWBERRY**

FTC B4264

BT CROWBERRY [B4262]
UF eames' purple crowberry
UF empetrum eamesii

UF rockberry

AI <SCIFAM>Empetraceae [ITIS 23741]

<SCINAM>Empetrum eamesii Fern. & Wieg. [ITIS 502294]

<SCINAM>Empetrum eamesii ssp. atropurpureum (Fern. & Wieg.) D. Löve [ITIS 524042]

<SCINAM>Empetrum eamesii ssp. eamesii Fern. & Wieg. [ITIS 524043]<SCINAM>Empetrum eamesii Fernald & Wiegand [PLANTS EMEA]

<SCINAM>Empetrum eamesii Fernald & Wiegand ssp. atropurpureum (Fernald & Wiegand) D. Löve [PLANTS

EMEAA]

<SCINAM>Empetrum eamesii Fernald & Wiegand ssp. eamesii [PLANTS EMEAE]

### **PURPLE FLESH**

FTC Z0276

BT COLOR OF FRUIT OR VEGETABLE FLESH [Z0269]

## purple granadilla

USE PASSION FRUIT [B1634]

### purple laver

USE LAVER [B1745]

### purple mombin

USE SPANISH PLUM [B2964]

## purple nutsedge

USE NUTSEDGE [B2503]

## **PURPLE PASSIONFLOWER**

FTC B4198

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF passiflora incarnata

Al <SCIFAM>Passifloraceae [ITIS 22218]

<SCINAM>Passiflora incarnata L. [ITIS 504139]
<SCINAM>Passiflora incarnata L. [GRIN 26977]
<SCINAM>Passiflora incarnata L. [PLANTS PAIN6]
<SCINAM>Passiflora incarnata L. [DPNL 2003 11661]

#### **PURPLE SKIN**

FTC Z0285

BT COLOR OF FRUIT OR VEGETABLE SKIN [Z0278]

#### **PURPLE-FLOWERED RASPBERRY**

FTC B4268

BT RASPBERRY [B1494]

UF rubus odoratus

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus odoratus L. [ITIS 24997] <SCINAM>Rubus odoratus L. [GRIN 32402] <SCINAM>Rubus odoratus L. [PLANTS RUOD] <SCINAM>Rubus odoratus L. [DPNL 2003 12673]

#### purse crab

USE COCONUT CRAB [B2219]

#### **PURSLANE**

FTC B1642

BT VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]

**UF** portulaca spp.

AI <SCIFAM>Portulacaceae

<SCINAM>Portulaca oleracea L. ssp. sativa (Haw.) Celak. [NETTOX]

<GRIN>29453 <MANSFELD>8008

#### **PYGMY KRILL**

FTC B3579
BT KRILL [B2844]
UF euphausia frigida

Al <SCIFAM>Euphausiidae Dana, 1852 [ITIS 95500]

<SCINAM>Euphausia frigida Hansen, 1911 [ITIS 95517] <SCINAM>Euphausia frigida Hansen, 1911 [FAO ASFIS KRF]

## pylodictis olivaris

USE FLATHEAD CATFISH [B2582]

## pylodictis spp.

USE FLATHEAD CATFISH [B4067]

## pyracantha coccinea

USE FIRE THORN [B2349]

### **PYRIDOXINE 5'-PHOSPHATE**

FTC B3782

BT VITAMIN B6 [B3759]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

## **PYRIDOXINE HYDROCHLORIDE**

FTC B3781

BT VITAMIN B6 [B3759]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

## **PYROPIA COLUMBINA**

FTC B4291

BT ALGAE, RED [B1743]
UF porphyra columbina
UF pyropia columbina

Al <SCINAM>Pyropia columbina (Montagne) W.A.Nelson [ALGAEBASE ID 142187]

## pyropia columbina

USE PYROPIA COLUMBINA [B4291]

## pyrus communis

USE PEAR [B1344]

## pyrus malus

USE APPLE [B1245]

#### pyrus pyrifolia

USE SAND PEAR [B1523]

#### **QATAR**

FTC R0338

BT MIDDLE EAST [R0351]

SN US FDA 1995 Code: QA

# quahog

USE HARDSHELL CLAM [B3636]

## **QUAHOG**

FTC B2501

BT CLAM [B1331]
UF arctica spp.
UF mercenaria spp.

## QUAIL

FTC B1346

BT POULTRY OR GAME BIRD [B1563]

UF galliformes UF odontophoridae UF phasianidae

Al <SCIORD>Galliformes [ITIS 175693]

<SCIFAM>Phasianidae [ITIS 175861] <SCIFAM>Odontophoridae [ITIS 553439]

Quail is a collective name for several genera of mid-sized birds generally considered in the order

\$i\$Galliformes\$/i\$. Old World quail are found in the family \$i\$Phasianidae\$/i\$, and New World quail are found in the family \$i\$Podesteeperidae\$/i\$.

the family \$i\$Odontophoridae\$/i\$.

## quartered

USE DIVIDED INTO QUARTERS [E0148]

## **QUARTIER ARRIERE**

FTC Z0135

BT CUT OF MEAT, FRENCH [Z0121]

UF hind quarter

## **QUARTIER AVANT**

FTC Z0122

BT CUT OF MEAT, FRENCH [Z0121]

UF fore quarter

## quassia amara

USE BITTERWOOD [B2793]

# quassia-wood

USE BITTERWOOD [B2793]

## QUEBEC

FTC R0181

BT CANADA [R0171]

SN US FDA 1995 Code: CA10

#### queen anne's lace

USE CARROT [B1227]

#### **QUEEN CONCH**

FTC B3668

BT CONCH [B1259] UF strombus gigas

AI <SCIFAM>Strombidae Rafinesque, 1815 [ITIS 72554] <SCINAM>Strombus gigas Linnaeus, 1758 [ITIS 72558] <SCINAM>Strombus gigas Linnaeus, 1758 [FAO ASFIS COO]

<SCINAM>Strombus gigas [2010 FDA Seafood List]

#### queen crab

USE SNOW CRAB [B1497]

#### queen paua

USE AUSTRALIAN ABALONE [B3543]

#### queen sago palm

USE SAGO PALM [B2139]

#### **QUEEN SCALLOP**

FTC B2715

BT SCALLOP [B1489]
UF aequipecten opercularis
UF chlamys opercularis

Al <SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611]

<SCINAM>Chlamys opercularis (Linnaeus, 1758) [ITIS 79627] <SCINAM>Chlamys opercularis [2010 FDA Seafood List]

<SCINAM>Aequipecten opercularis (Linnaeus 1758) [FAO ASFIS QSC] <SCINAM>Aequipecten opercularis (Linnaeus 1758) [CEC 1993 1342]

## **QUEEN SNAPPER**

FTC B2151

BT SNAPPER [B1510] UF bleareyed snapper

UF cachucho
UF etelis oculatus
UF night snapper

AI <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Etelis oculatus (Valenciennes in Cuvier and Valenciennes, 1828) [ITIS 168902]

<SCINAM>Etelis oculatus (Valenciennes, 1828) [Fishbase 2004 1391] <SCINAM>Etelis oculatus (Valenciennes, 1828) [FAO ASFIS EEO]

<SCINAM>Etelis oculatus [2010 FDA Seafood List]

## **QUEENFISH**

FTC B2280

BT DRUM FAMILY [B2005]

UF corvineta reina UF seriphus politus

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Seriphus politus Ayres, 1860 [ITIS 169362] <SCINAM>Seriphus politus Ayres, 1860 [Fishbase 2004 3589] <SCINAM>Seriphus politus Ayres, 1860 [FAO ASFIS EHU] <SCINAM>Seriphus politus [2010 FDA Seafood List]

### queensland arrowroot

USE EDIBLE CANNA [B3441]

### QUEENSLAND SCHOOL MACKEREL

FTC B3985

BT SEERFISH [B3973]

UF scomberomorus queenslandicus
AI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus queenslandicus Munro, 1943 [ITIS 172447] <SCINAM>Scomberomorus queenslandicus Munro, 1943 [Fishbase 2004 133] <SCINAM>Scomberomorus queenslandicus Munro, 1943 [FAO ASFIS QUM] <SCINAM>Scomberomorus queenslandicus Munro, 1943 [CEC 1993 987]

#### quercus spp.

**USE** OAK [B1715]

quiche

USE PREPARED EGG DISH (US CFR) [A0284]

#### QUICK BREAD, SWEETENED (US CFR)

FTC A0183

BT BAKERY PRODUCT, SWEETENED (US CFR) [A0135]

UF fruit bread UF nut bread

Al Chemically leavened sweetened bakery product that may contain other ingredients such as fruits, nuts or that may

be filled.

## QUICK BREAD, UNSWEETENED (US CFR)

FTC A0283

BT BAKERY PRODUCT, UNSWEETENED (US CFR) [A0107]

Al Chemically leavened unsweetened bakery product such as biscuits or unsweetened cornbread.

## quick cooking

**USE** PARTIALLY HEAT-TREATED [F0018]

### **QUICK FROZEN**

FTC J0132

BT PRESERVED BY FREEZING [J0136]

### quiescent frozen

USE SLOW FROZEN [J0128]

### **QUILLAIA EXTRACT**

FTC B3230

SN

BT FOOD ADDITIVE [B2972]

UF E 999
UF INS 999
UF Quillaia extracts

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 999. Codex: INS 999.

#### **QUILLAIA EXTRACT ADDED**

FTC H0655

BT FOOD ADDITIVE ADDED [H0399]

#### **Quillaia extracts**

USE QUILLAIA EXTRACT [B3230]

#### QUINCE

FTC B1298

BT CORE OR POME FRUIT [B1599]

UF cydonia spp.

AI <SCIFAM>Rosaceae [ITIS 24538]
<SCIGEN>Cydonia P. Mill. [ITIS 25158]
<SCIGEN>Cydonia sp. [GRIN 310083]
<SCIGEN>Cydonia Mill. [PLANTS CYDON]
<SCIGEN>Cydonia [DPNL 2003 9098]

### QUINOA

FTC B2027

BT GRAIN [B1324]
UF chenopodium quinoa

Al <SCIFAM>Chenopodiaceae [ITIS 20504]

<SCINAM>Chenopodium quinoa Willd. [ITIS 506567] <SCINAM>Chenopodium quinoa Willd. [GRIN 10194] <SCINAM>Chenopodium quinoa Willd. [PLANTS CHQU]

<SCINAM>Chenopodium quinoa Willd. [EuroFIR-NETTOX 2007 77]

<SCINAM>Chenopodium quinoa Willd. [DPNL 2003 8598]

<MANSFELD>410

#### **QUINOLINE YELLOW**

FTC B3231

BT FOOD ADDITIVE [B2972]

UF E 104 UF INS 104

SN If used fo

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 104. Codex: INS 104.

# QUINOLINE YELLOW ADDED

FTC H0656

BT FOOD ADDITIVE ADDED [H0399]

# quito orange

USE NARANJILLA [B2062]

### R. GEOGRAPHIC PLACES AND REGIONS

FTC R0010

BT LANGUAL THESAURUS ROOT [00000]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Contains names of the continents, regions and countries of the world, as well as worldwide fishing regions and geopolitical designations.

#### **RABBIT**

FTC B1323

BT ANIMAL (MAMMAL) [B1134]

UF leporidae
UF oryctolagus spp.
UF sylvilagus spp.

AI <SCIFAM>Leporidae Fischer, 1817 [ITIS 180110] <SCIFAM>Leporidae Fischer, 1817 [MSW3 13500092]

#### RABBIT FEED

FTC P0158

BT ANIMAL FEED [P0021]

#### **RABBITEYE BLUEBERRY**

FTC B4356

BT BLUEBERRY [B1491]
UF blueberry, rabbiteye
UF blueberry, smallflower
UF blueberry, southern black
UF smallflower blueberry
UF southern black blueberry
UF vaccinium virgatum

Al <SCIFAM>Ericaceae [ITIS 23463]

<SCINAM>Vaccinium virgatum Ait. [ITIS 505636]
<SCINAM>Vaccinium virgatum Aiton [GRIN 41068]
<SCINAM>Vaccinium virgatum Aiton [PLANTS VAVI2]

\$i\$Vaccinium virgatum\$/i\$ (commonly known as either rabbit-eye blueberry or southern black blueberry) is a species of blueberry native to the Southeastern United States, from North Carolina south to Florida and west to Texas.[http://en.wikipedia.org/wiki/Vaccinium\_virgatum]

## **RACCOON**

FTC B1461

BT ANIMAL (MAMMAL) [B1134]

UF procyon spp.

AI <SCIFAM>Procyonidae Gray, 1825 [ITIS 180573] <SCIGEN>Procyon Storr, 1780 [ITIS 180574] <SCIGEN>Procyon Storr, 1780 [MSW3 14001658]

rack (meat cut)

USE RIB (MEAT CUT) [Z0023]

rack crabs

USE ROCK CRAB FAMILY [B2351]

# RADICCHIO

FTC B2452

BT CHICORY [B1552] UF cichorium intybus

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Cichorium intybus L. [ITIS 36763] <SCINAM>Cichorium intybus L. [GRIN 10543] <SCINAM>Cichorium intybus L. [PLANTS CIIN]

<SCINAM>Cichorium intybus L. ssp. intybus Foliosum Group [EuroFIR-NETTOX 2007 82]

<SCINAM>Cichorium intybus L. [DPNL 2003 8653]

### **RADICCHIO**

FTC B2452

BT HEAD VEGETABLE [B1194]

#### **RADISH**

FTC B1315

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF raphanus sativus

Al <SCIFAM>Cruciferae (Brassicaceae)

<SCINAM>Raphanus sativus L. var. acanthiformis Makino [NETTOX]

<GRIN>30857 <MANSFELD>24313

#### rag gourd

USE SPONGE GOURD [B1721]

#### **RAINBOW RUNNER**

FTC B2382

BT RUNNER [B3951]
UF elagatis bipinnulata

AI <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Elagatis bipinnulata (Quoy and Gaimard, 1825) [ITIS 168738] <SCINAM>Elagatis bipinnulata (Quoy & Gaimard, 1825) [Fishbase 2004 412] <SCINAM>Elagatis bipinnulata (Quoy & Gaimard, 1825) [FAO ASFIS RRU] <SCINAM>Elagatis bipinnulata (Quoy and Gaimard, 1824) [CEC 1993 638]

<SCINAM>Elagatis bipinnulata [2010 FDA Seafood List]

#### rainbow smelt

USE ATLANTIC RAINBOW SMELT [B1905]

#### **RAINBOW SMELT**

FTC B3499

BT SMELT FAMILY [B1904]

UF osmerus mordax

SN According to FISHBASE, the taxonomic status of the scientific name is not valid. Valid entry is \*ATLANTIC

RAINBOW SMELT [B1905]\* (Osmerus mordax mordax (Mitchill, 1814)).

Status of scientific name in ITIS is valid, in which, Osmerus mordax mordax (Mitchill, 1814) is a subspecies.

Al <SCIFAM>Osmeridae [ITIS 162028]

<SCINAM>Osmerus mordax (Mitchill, 1814) [ITIS 162041]

<SCINAM>Osmerus mordax dentex Steindachner, 1870 [ITIS 162044] <SCINAM>Osmerus mordax mordax (Mitchill, 1814) [ITIS 162043]

<SCINAM>Osmerus mordax dentex Steindachner & Kner, 1870 [Fishbase 2004 22635]

<SCINAM>Osmerus mordax mordax (Mitchill, 1814) [Fishbase 2004 253] <SCINAM>Osmerus mordax Steindachner & Kner 1870 [FAO ASFIS SMR] <SCINAM>Osmerus mordax dentex Steindachner, 1870 [CEC 1993 270]

<SCINAM>Osmerus mordax Mitchill, 1814 [CEC 1993 269] <SCINAM>Osmerus mordax [2010 FDA Seafood List] <SCINAM>Osmerus mordax dentex [2010 FDA Seafood List]

## **RAINBOW TROUT**

FTC B1109

BT PACIFIC SALMON [B1126]
UF oncorhynchus mykiss
UF salmo gairdneri
UF salmo irideus
UF steelhead trout
UF trout, rainbow

Al <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Oncorhynchus mykiss (Walbaum, 1792) [ITIS 161989]
<SCINAM>Oncorhynchus mykiss (Walbaum, 1792) [Fishbase 2004 239]
<SCINAM>Oncorhynchus mykiss (Walbaum 1792) [FAO ASFIS TRR]
<SCINAM>Oncorhynchus mykiss (Walbaum, 1792) [CEC 1993 245]
<SCINAM>Oncorhynchus mykiss [2010 FDA Seafood List]
<SCINAM>Oncorhynchus mykiss [FDA RFE 2010 43]

### **RAISING AGENT (EC)**

FTC A0346

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance or combinations of substances that liberate gas and thereby increase the volume of a dough or batter.

European Council Directive 95/2/EC.

#### **RAITT'S SANDEEL**

FTC B4008

BT SAND LANCE [B1354]
UF ammodytes marinus

AI <SCIFAM>Ammodytidae [ITIS 171670]

<SCINAM>Ammodytes marinus Raitt, 1934 [ITIS 171677] <SCINAM>Ammodytes marinus Raitt, 1934 [Fishbase 2004 37] <SCINAM>Ammodytes marinus Raitt, 1934 [CEC 1993 924]

## raja alba

USE WHITE SKATE [B4080]

#### raja asterias

USE MEDITERRANEAN STARRY RAY [B4081]

## raja batis

USE SKATE [B4082]

## raja brachyura

USE BLOND RAY [B4083]

#### raja circularis

USE SANDY RAY [B4084]

### raja clavata

USE THORNBACK RAY [B4085]

## raja erinacea

USE LITTLE SKATE [B4086]

# raja fullonica

USE SHAGREEN RAY [B4087]

# raja lintea

USE SHARPNOSE SKATE [B4088]

## raja microocellata

USE PAINTED RAY [B4089]

### raja miraletus

USE BROWN RAY [B4090]

### raja montagui

USE SPOTTED RAY [B4091]

## raja naevus

USE CUCKOO RAY [B4092]

# raja ocellata

USE WINTER SKATE [B4093]

# raja oxyrinchus

USE LONG-NOSED SKATE [B4094]

# raja radiata

USE TARRY SKATE [B4095]

# raja radula

USE ROUGH SKATE [B4096]

raja spp.

USE SKATE [B1340]

raja stellulata

USE STARRY SKATE [B4098]

raja undulata

USE UNDULATE RAY [B4099]

rajidae

USE SKATE FAMILY [B1976]

rajiformes

USE FISH, RAJIFORM [B1968]

rakkyo

USE CHINESE ONION [B3417]

**RAMBUTAN** 

FTC B1629

вт TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF alectryon subcinereus UF euphorbia nephelium

UF hairy lychee

UF nephelium lappaceum

UF rhambustan

ΑI

<SCIFAM>Sapindaceae [ITIS 28657] <SCINAM>Nephelium lappaceum L. [ITIS 506073] <SCINAM>Nephelium lappaceum L. [GRIN 25188] <SCINAM>Nephelium lappaceum L. [PLANTS NELA7]

<SCINAM>Nephelium lappaceum L. [EuroFIR-NETTOX 2007 192]

<SCINAM>Nephelium lappaceum L. [DPNL 2003 11357]

<MANSFELD>6931

**RAMIE** 

FTC B2447

BT LEAFY VEGETABLE [B1566]

boehmeria nivea UF china grass UF chinese grass UF chinese silk plant UF white ramie

<SCIFAM>Urticaceae [ITIS 19119] ΑI

<SCINAM>Boehmeria nivea (L.) Gaud. [ITIS 19122] <SCINAM>Boehmeria nivea (L.) Gaudich. [GRIN 7290] <SCINAM>Boehmeria nivea (L.) Gaudich. [PLANTS BON12]

**RAMPION** 

FTC B3444

вт VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

ΑI <SCIFAM>Campanulaceae

<SCINAM>Campanula rapunculus L. [CCPR]

<GRIN>8778

ram's head

**USE** MAITAKE MUSHROOM [B3726]

ramtilla

USE NIGER (PLANT) [B2066]

rana catesbeiana

AMERICAN BULLFROG [B3459] USE

rana catesbiana

USE FROG [B1252]

rana dalmatina

USE AGILE FROG [B3461]

rana esculenta

USE EDIBLE FROG [B3463]

rana esculenta

USE FROG [B1252]

rana japonica

USE FROG [B1252]

rana lessonae

USE POOL FROG [B3465]

rana nigromaculata

USE FROG [B1252]

rana pipiens

USE FROG [B1252]

rana ridibunda

USE MARSH FROG [B3464]

rana sylvatica

USE FROG [B1252]

rana temporaria

USE COMMON FROG [B3462]

rana tigrina

USE INDIAN BULLFROG [B3460]

rangifer tarandus

USE REINDEER [B1509]

raniceps raninus

USE TADPOLE FISH [B2707]

ranzania laevis

USE SLENDER SUNFISH [B4071]

RAPE

FTC B1248

BT OIL-PRODUCING PLANT [B1017]

UF brassica napus

Al <SCIFAM>Cruciferae (Brassicaceae)

<SCINAM>Brassica napus L. emend. Metzg. var. napus [NETTOX]

<GRIN>311781
<MANSFELD>24078

RAPE

FTC B1248

BT BRASSICA SPECIES [B3372]

rape

USE RUVO KALE [B3720]

#### raphanus sativus

USE RADISH [B1315]

### raphanus sativus longipinnatus

USE CHINESE RADISH [B1513]

rapini

USE FIELD MUSTARD [B2068]

rapini

USE RUVO KALE [B3720]

rappi

USE RUVO KALE [B3720]

#### **RAQUETTE**

FTC Z0131

BT QUARTIER AVANT [Z0122]

SN This corresponds approximately to the U.S. cuts of meat called 'shoulder' and 'foreshank'.

## **RASPBERRY**

FTC B1494

BT BERRY, BRAMBLE [B1121]

AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus L. [ITIS 24848] <SCINAM>Rubus L. [PLANTS RUBUS]

The raspberry is the edible fruit of a number of species of the genus \$i\$Rubus\$/i\$. The name originally refers in particular to the European species Rubus idaeus, and is still used for that species as its standard English name in

its native area. Other species, mostly closely related in the same subgenus Idaeobatus, also called raspberries subsequently include:\$br /\$

\* Rubus strigosus (American Raspberry) (syn. R. idaeus var. strigosus)\$br /\$

\* Rubus arcticus (Arctic Raspberry)\$br /\$

\* Rubus crataegifolius (Korean Raspberry)\$br /\$

\* Rubus occidentalis (Black Raspberry)\$br /\$

\* Rubus odoratus (Flowering Raspberry)\$br /\$

\* Rubus phoenicolasius (Wine Raspberry)\$br /\$
\* Rubus leucodermis (Whitebark or Western Raspberry, native: Blue Raspberry)\$br /\$

[http://en.wikipedia.org/wiki/Raspberry]

## rastrelliger brachysoma

USE SHORT MACKEREL [B3976]

## rastrelliger faugni

USE ISLAND MACKEREL [B3975]

# rastrelliger kanagurta

USE INDIAN MACKEREL [B2934]

# rastrelliger spp.

USE CHUB MACKEREL [B3974]

# RATFISH

FTC B2878

BT SHORTNOSE CHIMAERA FAMILY [B2882]

UF chimaera monstrosa
UF hydrolagus novaezelandiae

UF hydrolagus spp.

Al <SCIFAM>Chimaeridae Bonaparte, 1831 [ITIS 161013]

<SCINAM>Chimaera monstrosa Linnaeus, 1758 [ITIS 161022]

<SCINAM>Chimaera monstrosa Linnaeus, 1758 [Fishbase 2004 2503]

<SCINAM>Chimaera monstrosa Linnaeus, 1758 [FAO ASFIS CMO]

<SCINAM>Chimaera monstrosa Linnaeus, 1758 [CEC 1993 121]

#### **RATITE**

FTC B4362

BT POULTRY OR GAME BIRD [B1563]

UF struthioniformes

AI <SCIORD>Struthioniformes [ITIS 174372]

A ratite is any of a diverse group of large, flightless birds of Gondwanan origin, most of them now extinct. There is still some controversy regarding the systematics involved. Some sources state that Ratites are synonymous with \$i\$Struthioiniformes\$/i\$, while other sources state that Ratites are the same group, only that the order \$i\$Struthioniformes\$/i\$ contains only the Ostrich and possibly the Elephant Bird. Unlike other flightless birds, the ratites have no keel on their sternum - hence the name from the Latin ratis (for raft). Without this to anchor their wing muscles, they could not fly even if they were to develop suitable wings.[http://en.wikipedia.org/wiki/Ratite]

### **RAT-TAIL ANCHOVY**

FTC B3834

BT ANCHOVY FAMILY [B1854]

UF coilia mystus

UF osbeck's grenadier anchovy

AI <SCIFAM>Engraulidae [ITIS 553173]

<SCINAM>Coilia mystus (Linnaeus, 1758) [ITIS 551439] <SCINAM>Coilia mystus (Linnaeus, 1758) [Fishbase 2004 629] <SCINAM>Coilia mystus (Linnaeus, 1758) [FAO ASFIS RAA] <SCINAM>Coilia mystus (Linnaeus, 1758) [CEC 1993 210]

#### **RATTLESNAKE**

FTC B2438

BT SNAKE [B1295]

UF crotalus

AI <SCIFAM>Viperidae Oppel, 1811 [ITIS 174305] <SCINAM>Crotalus Linnaeus, 1758 [ITIS 174305]

#### rattleweed

USE BLADDER CAMPION [B3708]

## raw or uncooked

USE NOT HEAT-TREATED [F0003]

ray

USE SKATE [B1340]

### ray's bream

USE ATLANTIC POMFRET [B1929]

### razor clam

USE MARGIN JACKKNIFE [B2716]

### **RAZOR SHELL CLAM**

FTC B2879

BT RAZOR SHELL FAMILY [B4143]

UF ensis macha
UF giant jackknife

AI <SCIFAM>Pharidae H. Adams and A. Adams, 1858 [ITIS 566908] <SCINAM>Ensis macha (Molina 1782) [FAO ASFIS EQH]

## **RAZOR SHELL FAMILY**

FTC B4143

BT CLAM [B1331] UF pharidae

Al <SCIFAM>Pharidae H. Adams and A. Adams, 1858 [ITIS 566908]

## ready to eat (cooked)

USE FULLY HEAT-TREATED [F0014]

## **READY-TO-EAT SAVORIES (CCFAC)**

FTC A0640

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

#### **READY-TO-EAT SAVORIES (CIAA)**

FTC A0466

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]

RT SAVOURY SNACK (EUROFIR) [A0868]

AI CIAA ADD/385/90E Rev 5

### reconstituted to liquid

USE REHYDRATED [H0259]

## **RECYCLED PAPERBOARD CONTAINER**

FTC M0429

BT PAPERBOARD CONTAINER, UNTREATED [M0340]

Al Example: egg box.

#### RED 2G

FTC B3232

BT FOOD ADDITIVE [B2972]

UF E 128 UF INS 128

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 128. Codex: INS 128.

## **RED 2G ADDED**

FTC H0657

BT FOOD ADDITIVE ADDED [H0399]

### **RED ABALONE**

FTC B3538

BT ABALONE [B1408]
UF haliotis rufescens

Al <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897]

<SCINAM>Haliotis rufescens Swainson, 1822 [ITIS 69497] <SCINAM>Haliotis rufescens Swainson, 1822 [FAO ASFIS ABF]

<SCINAM>Haliotis rufescens [2010 FDA Seafood List]

### **RED BANANA**

FTC B1561

BT ENSETE [B4271]
UF abyssinian banana

UF ensete

UF ensete ventricosum
UF false banana
UF red-skinned banana

Al <SCIFAM>Musaceae [ITIS 42385]

<SCINAM>Ensete ventricosum (Welw.) Cheeseman [ITIS 506498] <SCINAM>Ensete ventricosum (Welw.) Cheesman [GRIN 15184] <SCINAM>Ensete ventricosum (Welw.) Cheeseman [PLANTS ENVE2] <SCINAM>Ensete ventricosum (Welw.) Cheesman [DPNL 2003 9520]

### red bean

USE RICE BEAN [B1702]

#### **RED BEET**

BT BEET [B1309]
UF beetroot

UF beta vulgaris var. conditiva UF beta vulgaris var. vulgaris

Al <SCIFAM>Chenopodiaceae [ITIS 20504]

<SCINAM>Beta vulgaris ssp. vulgaris L. [ITIS 192292] <SCINAM>Beta vulgaris subsp. vulgaris [GRIN 7057]

<SCINAM>Beta vulgaris var. vulgaris [EuroFIR-NETTOX 2007 45]
<SCINAM>Beta vulgaris L. var. vulgaris [DPNL 2003 8011]

<MANSFELD>330

The beetroot, also known as the table beet, garden beet, red beet or informally simply as beet, is one of the many cultivated varieties of beets (Beta vulgaris) and arguably the most commonly encountered variety in North America, Central America and Britain.[http://en.wikipedia.org/wiki/Red\_beet]

## **RED BELL PEPPER**

FTC B2630

BT BELL PEPPER OR SWEET PEPPER [B2628]

UF red bell sweet pepper
UF red sweet pepper

SN Do not confuse with \*RED PEPPER\*.

Al Ripe fruit of red bell pepper varieties.

## red bell sweet pepper

USE RED BELL PEPPER [B2630]

## **RED BOLETUS**

FTC B2737

BT BOLETES [B3452]
UF boletus rufus
UF leccinum aurantiacum

Al <SCINAM>Leccinum aurantiacum (Bull.) Gray 1821 [INDEX FUNGORUM 101071]

# **RED BREAM**

FTC B3829

BT ALFONSINOS [B2883]

UF alfonsino

UF beryx decadactylus

Al <SCIFAM>Berycidae [ITIS 166155]

<SCINAM>Beryx decadactylus Cuvier in Cuvier and Valenciennes, 1829 [ITIS 166155]

<SCINAM>Beryx decadactylus Cuvier, 1829 [Fishbase 2004 1319] SCINAM>Beryx decadactylus Cuvier, 1829 [FAO ASFIS BXD] SCINAM>Beryx decadactylus Cuvier, 1829 [CEC 1993 512] SCINAM>Beryx decadactylus [2010 FDA Seafood List]

# **RED CABBAGE**

FTC B2072

BT CABBAGE [B1406] UF cabbage, red

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica oleracea L. [ITIS 23062]

<SCINAM>Brassica oleracea var. capitata L. [GRIN 7672]

<SCINAM>Brassica oleracea L. convar. capitata (L.) Alef. var. rubra DC. [EuroFIR-NETTOX 2007 58]

<SCINAM>Brassica oleracea L. var. rubra DC. [DPNL 2003 8113]

<MANSFELD>23907

#### **RED CLOVER**

FTC B2333

BT CLOVER [B1254]
UF trifolium pratense

AI <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Trifolium pratense L. [ITIS 26313]
<SCINAM>Trifolium pratense L. [GRIN 300623]
<SCINAM>Trifolium pratense L. [PLANTS TRPR2]
<SCINAM>Trifolium pratense L. [DPNL 2003 13634]

### red cluster pepper

USE CLUSTER PEPPER [B2635]

#### **RED COD**

FTC B2179

BT MORID COD FAMILY [B2170]

UF physiculus bachus UF pseudophycis bachus

Al <SCIFAM>Moridae Moreau, 1881 [ITIS 164670]

<SCINAM>Pseudophycis bachus (Forster in Bloch and Schneider, 1801) [ITIS 550677]

<SCINAM>Pseudophycis bachus (Forster, 1801) [Fishbase 2004 2020]<SCINAM>Pseudophycis bachus (Forster 1801) [FAO ASFIS NEC]<SCINAM>Pseudophycis bachus [2010 FDA Seafood List]

#### red crab

USE COLORADO LANGOSTINO [B2205]

### **RED CROWBERRY**

FTC B4265

BT CROWBERRY [B4262]
UF empetrum rubrum

Al <SCIFAM>Empetraceae [ITIS 23741]

<SCINAM>Empetrum rubrum Vahl ex Willd. [DPNL 2003 9515]

### **RED CURRANT**

FTC B1055

BT EDIBLE CURRANT [B1528]

UF cultivated currant
UF garden currant
UF garnetberry
UF ribes ruburm
UF ribes sativum
UF ribes sylvestre

Al <SCIFAM>Grossulariaceae [ITIS 24094]

<SCINAM>Ribes rubrum L. [ITIS 504798] <SCINAM>Ribes rubrum L. [GRIN 31860] <SCINAM>Ribes rubrum L. [PLANTS RIRU80]

<SCINAM>Ribes rubrum L. [EuroFIR-NETTOX 2007 243]

<SCINAM>Ribes rubrum L. [DPNL 2003 12577] <SCINAM>Ribes rubrum L. [MANSFELD 17064]

### red cusk-eel

USE RED KINGKLIP [B1859]

# red date

USE CHINESE RED DATE [B2008]

# **RED DEEPSEA CRAB**

FTC B1943

BT DEEP SEA CRAB FAMILY [B2228]

UF chaceon quinquedens

UF geryon quinquedens

Al <SCIFAM>Geryonidae Colosi, 1923 [ITIS 98904]

<SCINAM>Chaceon quinquedens (S. I. Smith, 1879) [ITIS 620992] <SCINAM>Chaceon quinquedens (Smith 1879) [FAO ASFIS CRR] <SCINAM>Chaceon quinquedens [2010 FDA Seafood List]

## **RED DEER**

FTC B4371

BT DEER [B1583] UF cervus elaphus

Al <SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693]

<SCINAM>Cervus elaphus Linnaeus, 1758 [ITIS 180695] <SCINAM>Cervus elaphus Linnaeus, 1758 [MSW3 14200352]

The red deer (\$i\$Cervus elaphus\$/i\$) is one of the largest deer species. The red deer inhabits most of Europe, the Caucasus Mountains region, Asia Minor, parts of western Asia, and central Asia. It also inhabits the Atlas Mountains region between Morocco and Tunisia in northwestern Africa, being the only species of deer to inhabit Africa. Red deer have been introduced to other areas, including Australia, New Zealand and Argentina. In many parts of the world, the meat (venison) from red deer is used as a food

source.[http://en.wikipedia.org/wiki/Red\_deer]

#### **RED DRUM**

FTC B2460

BT DRUM FAMILY [B2005]
UF sciaenops ocellatus

AI <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Sciaenops ocellatus (Linnaeus, 1766) [ITIS 169290] <SCINAM>Sciaenops ocellatus (Linnaeus, 1766) [Fishbase 2004 1191] <SCINAM>Sciaenops ocellatus (Linnaeus, 1766) [FAO ASFIS RDM] <SCINAM>Sciaenops ocellatus (Linnaeus, 1766) [CEC 1993 749] <SCINAM>Sciaenops ocellatus [2010 FDA Seafood List]

<SCINAM>Sciaenops ocellatus [FDA RFE 2010 60]

### **RED FISH FLESH**

FTC Z0059

BT COLOR OF FISH FLESH [Z0055]

SN Used only for red salmon.

# **RED FLESH**

FTC Z0275

BT COLOR OF FRUIT OR VEGETABLE FLESH [Z0269]

### red gram

USE PIGEON PEA [B2010]

## **RED GROUPER**

FTC B1757

BT GROUPER [B1496]
UF epinephelus morio

Al <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Epinephelus morio (Valenciennes in Cuvier and Valenciennes, 1828) [ITIS 167702]

<SCINAM>Epinephelus morio (Valenciennes, 1828) [Fishbase 2004 17] <SCINAM>Epinephelus morio (Valenciennes, 1828) [FAO ASFIS GPR] <SCINAM>Epinephelus morio (Valenciennes, 1828) [CEC 1993 572]

<SCINAM>Epinephelus morio [2010 FDA Seafood List]

### red guinea corn

USE BROWN DURRA [B2622]

## **RED HAKE**

FTC B1442

BT CODLING [B1291] UF urophycis chuss

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Urophycis chuss (Walbaum, 1792) [ITIS 164730]

<SCINAM>Urophycis chuss (Walbaum, 1792) [Fishbase 2004 312] SCINAM>Urophycis chuss (Walbaum, 1792) [FAO ASFIS HKR] SCINAM>Urophycis chuss (Walbaum, 1792) [CEC 1993 469] SCINAM>Urophycis chuss [2010 FDA Seafood List]

## **RED HAWAIIAN PORGY**

FTC B1815

BT PORGY FAMILY [B1808]
UF australia red seabream
UF chrysophrys auratus
UF porgy, red hawaiian

Al <SCIFAM>Sparidae [ITIS 169180]

<SCINAM>Chrysophrys auratus (Forster in Bloch and Schneider, 1801) [ITIS 169231]

<SCINAM>Chrysophrys auratus [2010 FDA Seafood List] <SCINAM>Chrysophrys auratus [FDA RFE 2010 12]

### **RED HUCKLEBERRY**

FTC B3489

BT HUCKLEBERRY [B1064]
UF vaccinium parvifolium

AI <SCIFAM>Ericaceae [ITIS 23463]

<SCINAM>Vaccinium parvifolium Sm. [ITIS 23612] <SCINAM>Vaccinium parvifolium Sm. [GRIN 41050] <SCINAM>Vaccinium parvifolium Sm. [PLANTS VAPA]

Vaccinium parvifolium (Red Huckleberry) is a species of Vaccinium native to the Pacific Northwest of North America. Indigenous peoples found the plant and its fruit very useful. The bright red, acidic berries were used extensively for food throughout the year.[http://en.wikipedia.org/wiki/Vaccinium\_parvifolium]

#### **RED KIDNEY BEAN**

FTC B1659

BT KIDNEY BEAN [B1113]
UF phaseolus vulgaris

AI <SCINAM>Phaseolus vulgaris L.

## **RED KING CRAB**

FTC B2211

BT KING CRAB FAMILY [B2209]

UF alaska deepsea crab
UF japanese crab
UF king crab

UF paralithodes camtschaticus

Al <SCIFAM>Lithodidae Samouelle, 1819 [ITIS 97919]

<SCINAM>Paralithodes camtschaticus (Tilesius, 1815) [ITIS 97935] <SCINAM>Paralithodes camtschaticus (Tilesius, 1815) [FAO ASFIS KCD]

<SCINAM>Paralithodes camtschaticus [2010 FDA Seafood List]

### **RED KINGKLIP**

FTC B1859

BT KINGKLIP [B2485]
UF genypterus chilensis
UF kingklip, red
UF red cusk-eel

Al <SCIFAM>Ophidiidae [ITIS 164807]

<SCINAM>Genypterus chilensis (Guichenot, 1848) [ITIS 165002] <SCINAM>Genypterus chilensis (Guichenot, 1848) [Fishbase 2004 483] <SCINAM>Genypterus chilensis (Guichenot 1848) [FAO ASFIS CUC] <SCINAM>Genypterus chilensis (Guichenot, 1848) [CEC 1993 918]

<SCINAM>Genypterus chilensis [2010 FDA Seafood List]

### red leaf lettuce

USE LOLLO ROSSO [B2088]

### red lobster

USE PRONGHORN SPINY LOBSTER [B2202]

### **RED MEAT (EUROFIR)**

FTC A0794

BT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]

RT MEAT OR MEAT PRODUCT (FROM MAMMAL) (US CFR) [A0150]

RT 24 RED MEAT AND MEAT PRODUCTS (EFG) [A0714]

RT 030 MEAT (FROM MAMMALS OTHER THAN MARINE MAMMALS) (MM) (CCPR) [A0737]

RT 044 MARINE MAMMALS (WM) (CCPR) [A0749]

Al The group includes carcass meat of domestic animals (e.g. beef, veal, pork, mutton / lamb, horse, rabbit) and game

(e.g. wild pig, boar, venison, whale).

#### red mombin

USE SPANISH PLUM [B2964]

#### **RED MULLET**

FTC B2567

BT MULLET [B3916]
UF mullet, red
UF mullus surmuletus

AI <SCIFAM>Mullidae [ITIS 169406]

<SCINAM>Mullus surmuletus Linnaeus, 1758 [ITIS 169418]
<SCINAM>Mullus surmuletus Linnaeus, 1758 [Fishbase 2004 1327]
<SCINAM>Mullus surmuletus Linnaeus, 1758 [FAO ASFIS MUR]
<SCINAM>Mullus surmuletus Linnaeus, 1758 [CEC 1993 810]
<SCINAM>Mullus surmuletus [2010 FDA Seafood List]

#### red mustard

USE CABBAGE-LEAF MUSTARD [B4251]

#### **RED OAT**

FTC B4315 BT OAT [B4319] UF avena byzantina

SN Some sources (ITS, GRIN, and USDA PLANTS) list \*RED OAT\* (\$i\$Avena byzantina\$/i\$ K. Koch) as being a

synonym of \*COMMON OAT\* (\$i\$Avena sativa\$/i\$ L.).

AI <SCINAM><SCIFAM>Poaceae [ITIS 40351] <SCINAM>Avena byzantina K. Koch [ISTA]

# RED ONION

FTC B3748

BT ONION [B1300]

Al <SCIFAM>Liliaceae (Alliaceae)

<SCINAM>Allium cepa L. [ITIS 42720] <SCINAM>Allium cepa L. [GRIN 2244] <SCINAM>Allium cepa L. [PLANTS ALCE]

<SCINAM>Allium cepa L. [EuroFIR-NETTOX 2007 8] <SCINAM>Allium cepa L. [DPNL 2003 7309]

# red pepper (chile pepper)

USE HOT PEPPER [B1643]

# red pepper (pungent pepper variety)

USE PUNGENT PEPPER VARIETY [B2633]

# red pitaya

USE PITAYA [B2781]

### **RED PORGY**

FTC B2283

BT PORGY FAMILY [B1808]

UF pagrus pagrus
UF pagrus sedicem

AI <SCIFAM>Sparidae [ITIS 169180]

```
<SCINAM>Pagrus pagrus (Linnaeus, 1758) [ITIS 169207]
<SCINAM>Pagrus pagrus (Linnaeus, 1758) [Fishbase 2004 1756]
<SCINAM>Pagrus pagrus (Linnaeus, 1758) [FAO ASFIS RPG]
<SCINAM>Pagrus pagrus (Linnaeus, 1758) [CEC 1993 797]
<SCINAM>Pagrus pagrus [2010 FDA Seafood List]
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#### **RED RASPBERRY**

FTC B1096 BT RASPBERRY [B1494] UF american red raspberry UF european red raspberry UF rubus idaeus UF western red raspberry

<SCIFAM>Rosaceae [ITIS 24538] ΔΙ

<SCIFAM>Rubus idaeus L. [ITIS 24947]

<SCINAM>Rubus idaeus ssp. idaeus L. [ITIS 524635]

<SCINAM>Rubus idaeus ssp. strigosus (Michx.) Focke [ITIS 524636]

<SCINAM>Rubus idaeus var. idaeus L. [ITIS 530963]

<SCIFAM>Rubus idaeus L. [GRIN 32348] <SCIFAM>Rubus idaeus L. [PLANTS RUID]

<SCINAM>Rubus idaeus L. ssp. idaeus [PLANTS RUIDI]

<SCINAM>Rubus idaeus L. ssp. strigosus (Michx.) Focke [PLANTS RUIDS2]

<SCIFAM>Rubus idaeus L. [DPNL 2003 12668]

#### red rice

**USE** AFRICAN RICE [B2512]

#### red rock crab

**USE** PACIFIC ROCK CRAB [B3561]

## **RED ROCK CRAB**

**FTC** B3563

BT **ROCK CRAB FAMILY [B2351]** UF california red rock crab UF cancer productus

<SCIFAM>Cancridae Latreille, 1802 [ITIS 98670] ΑI

<SCINAM>Cancer productus J. W. Randall, 1840 [ITIS 98672] <SCINAM>Cancer productus Randall, 1839 [FAO ASFIS ROC] <SCINAM>Cancer productus [2010 FDA Seafood List]

## **RED ROCK LOBSTER**

**FTC** B3603

BT JASID SPINY LOBSTER [B3607]

UF iasus edwardsii

<SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646] ΑI <SCINAM>Jasus edwardsii (Hutton, 1875) [ITIS 660225] <SCINAM>Jasus edwardsii (Hutton, 1875) [FAO ASFIS LOR] <SCINAM>Jasus edwardsii (Hutton, 1875) [CEC 1993 1246] <SCINAM>Jasus edwardsii [2010 FDA Seafood List]

# **RED ROCKFISH**

BT SCORPIONFISH FAMILY [B1084]

scorpaena cardinalis UF

<SCIFAM>Scorpaenidae [ITIS 166704] ΑI

<SCINAM>Scorpaena cardinalis Solander and Richardson in Richardson, 1842 [ITIS 166844]

<SCINAM>Scorpaena cardinalis Solander & Richardson, 1842 [Fishbase 2004 46983]

<SCINAM>Scorpaena cardinalis [2010 FDA Seafood List]

### red salmon

USE SOCKEYE SALMON [B1128]

## red santol

USE SANTOL [B2449]

#### **RED SKIN**

FTC Z0284

BT COLOR OF FRUIT OR VEGETABLE SKIN [Z0278]

#### **RED SNAPPER**

FTC B1089

BT SNAPPER [B1510]

UF lutjanus blackfordi

UF lutjanus campechanus

UF lutjanus pensacolae

UF snapper, red

Al <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus campechanus (Poey, 1860) [ITIS 168853]
<SCINAM>Lutjanus campechanus (Poey, 1860) [Fishbase 2004 1423]
<SCINAM>Lutjanus campechanus (Poey, 1860) [FAO ASFIS SNR]
<SCINAM>Lutjanus campechanus (Poey, 1860) [CEC 1993 682]
<SCINAM>Lutjanus campechanus [2010 FDA Seafood List]
<SCINAM>Lutjanus campechanus [FDA RFE 2010 30]

## red sorrel (hibiscus)

USE ROSELLE [B1691]

### red squid

USE EUROPEAN FLYING SQUID [B3702]

#### **RED SWAMP CRAYFISH**

FTC B2231

BT AMERICAN CRAYFISH FAMILY [B4140]

UF crawfish, red swamp
UF louisiana crawfish
UF louisiana crayfish
UF procambarus clarkii

Al <SCIFAM>Cambaridae Hobbs, 1942 [ITIS 97336]

<SCINAM>Procambarus clarkii (Girard, 1852) [ITIS 97491] <SCINAM>Procambarus clarkii (Girard, 1852) [FAO ASFIS RCW] <SCINAM>Procambarus clarkii [2010 FDA Seafood List]

# red sweet pepper

USE RED BELL PEPPER [B2630]

## red whalefeed

USE NEW ZEALAND LANGOSTINO [B3485]

## **RED-BANDED LOBSTER**

FTC B3601

BT DEEP SEA LOBSTER [B2232]
UF metanephrops thomsoni

Al <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops thomsoni (Bate, 1888) [ITIS 552944] <SCINAM>Metanephrops thomsoni (Bate, 1888) [FAO ASFIS MFH] <SCINAM>Metanephrops thomsoni [2010 FDA Seafood List]

## REDBELLY DACE

FTC B1922

BT CARP OR MINNOW FAMILY [B1921]

UF minnow phoxinus spp.

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCIGEN>Phoxinus Rafinesque, 1820 [ITIS 163590]

## RED-BROWN ARK

FTC B3546

BT ARKSHELLS [B2432]

UF barbatia cancellaria

<SCIFAM>Arcidae Lamarck, 1809 [ITIS 79326] ΑI

<SCINAM>Barbatia cancellaria (Lamarck, 1819) [ITIS 79380] <SCINAM>Barbatia cancellaria [2010 FDA Seafood List]

#### redear herring

1042

**REDEAR SARDINE [B3855]** USE

#### **REDEAR SARDINE**

**FTC** B3855

BT HARENGULA [B3856] UF harengula humeralis UF redear herring

<SCIFAM>Clupeidae [ITIS 161700] ΑI

<SCINAM>Harengula humeralis (Cuvier, 1829) [ITIS 161754] <SCINAM>Harengula humeralis (Cuvier, 1829) [Fishbase 2004 1479] <SCINAM>Harengula humeralis (Cuvier, 1829) [FAO ASFIS HCU]

<SCINAM>Harengula humeralis [2010 FDA Seafood List]

## **REDEYE MULLET**

FTC B1785

BT **GRAY MULLET [B1287]** UF mugil gaimardianus UF mullet, redeye

ΑI <SCIFAM>Mugilidae [ITIS 170333]

<SCINAM>Mugil gaimardianus Desmarest in Bory de Saint-Vincent, 1831 [ITIS 170337]

<SCINAM>Mugil gaimardianus [2010 FDA Seafood List]

## **RED-EYED ROUND HERRING**

FTC B3851

BT **ROUND HERRING [B3846]** 

UF etrumeus teres

ΑI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Etrumeus teres (DeKay, 1842) [ITIS 161743] <SCINAM>Etrumeus teres (DeKay, 1842) [Fishbase 2004 1455] <SCINAM>Etrumeus teres (DeKay, 1842) [FAO ASFIS RRH] <SCINAM>Etrumeus teres De Kay, 1842 [CEC 1993 177] <SCINAM>Etrumeus teres [2010 FDA Seafood List]

### redfin ocean pan

MOONFISH [B4285] **USE** 

## **REDFINGER RUBBLE CRAB**

FTC B3554

STONE CRAB FAMILY [B4135] BT

UF eriphia gonagra UF warty crab

<SCIFAM>Menippidae Ortmann, 1893 [ITIS 621503] ΑI

<SCINAM>Eriphia gonagra (J. C. Fabricius, 1781) [ITIS 98888]

## **REDFISH OR OCEAN PERCH**

FTC. B1153

BT SCORPIONFISH FAMILY [B1084]

UF golden redfish UF norway haddock UF ocean perch UF rockfish (ocean perch)

UF sebastes marinus

ΑI <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes marinus (Linnaeus, 1758) [Fishbase 2004 501] <SCINAM>Sebastes marinus (Linnaeus, 1758) [FAO ASFIS REG] <SCINAM>Sebastes marinus (Linnaeus, 1758) [CEC 1993 1063]

### redfish, labrador

USE LABRADOR REDFISH [B1768]

#### redfish, little

USE SOCKEYE SALMON [B1128]

#### redlip croaker

USE YELLOW CROAKER [B2487]

#### red-skinned banana

USE RED BANANA [B1561]

# **REDTAIL PRAWN**

FTC B2613

BT PENAEID SHRIMP FAMILY [B1081]

UF fenneropenaeus penicillatus

UF penaeus penicillatus

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Fenneropenaeus penicillatus (Alcock, 1905) [ITIS 551581] <SCINAM>Fenneropenaeus penicillatus [2010 FDA Seafood List] <SCINAM>Penaeus penicillatus Alcock, 1905 [FAO ASFIS REP] <SCINAM>Penaeus penicillatus Alcock, 1905 [CEC 1993 1212]

# **REDUCED (NAME OF NUTRIENT) NUTRITION CLAIM**

FTC P0212

BT VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

Al A claim stating that the content in one or more nutrients has been reduced, and any claim likely to have the same meaning for the consumer, may only be made where the reduction in content is at least 30 % compared to a similar product, except for micronutrients, where a 10 % difference in the reference values as set in Directive 90/496/EEC shall be acceptable, and for sodium, or the equivalent value for salt, where a 25 % difference shall be acceptable. [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

## reduced calorie food

USE REDUCED ENERGY FOOD [P0034]

# REDUCED CHOLESTEROL FOOD

FTC P0044

BT NO OR REDUCED CHOLESTEROL CLAIM OR USE [P0149]

Al Food having at least 25% less cholesterol per amount customarily consumed from the cholesterol content of a comparable food product. The comparable food may not be 'low cholesterol'.

# **REDUCED ENERGY FOOD**

FTC P0034

BT NO OR REDUCED ENERGY CLAIM OR USE [P0066]

UF reduced calorie food

SN Renamed from \*REDUCED CALORIE FOOD\* [LanguaL 2008].

Al A claim that a food is energy-reduced, and any claim likely to have the same meaning for the consumer, may only be made where the energy value is reduced by at least 30 %, with an indication of the characteristic(s) which make(s) the

food reduced in its total energy value [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

Food having at least 25% fewer calories per amount customarily consumed from the calories of a comparable food product. The complarable food may not be 'low calorie' [US FDA].

### REDUCED FAT FOOD

FTC P0040

NO OR REDUCED FAT CLAIM OR USE [P0069]

Food containing at least 25% less fat per amount customarily consumed from the fat content of a comparable food product. The comparable food may not be 'low fat'.

### reduced or no calories claim or use

USE NO OR REDUCED ENERGY CLAIM OR USE [P0066]

#### reduced or no cholesterol claim or use

USE NO OR REDUCED CHOLESTEROL CLAIM OR USE [P0149]

### reduced or no energy claim or use

USE NO OR REDUCED ENERGY CLAIM OR USE [P0066]

#### reduced or no fat claim or use

USE NO OR REDUCED FAT CLAIM OR USE [P0069]

### reduced or no salt or sodium claim or use

USE NO OR REDUCED SALT OR SODIUM CLAIM OR USE [P0077]

### reduced or no sugar label claim

USE NO OR REDUCED SUGAR CLAIM OR USE [P0090]

### **REDUCED SALT FOOD**

FTC P0087

BT REDUCED SALT OR SODIUM FOOD [P0037]

### REDUCED SALT OR SODIUM FOOD

FTC P0037

BT NO OR REDUCED SALT OR SODIUM CLAIM OR USE [P0077]

UF reduced sodium or salt food

### REDUCED SATURATED FAT FOOD

FTC P0180

BT SATURATED FAT-RELATED CLAIM OR USE [P0071]

Al Food containing at least 25% less saturated fat per amount customarily consumed than the saturated fat content of a comparable food product. The comparable food product may not be 'low saturated fat'.

## **REDUCED SODIUM FOOD**

FTC P0154

BT REDUCED SALT OR SODIUM FOOD [P0037]

Al Food containing at least 25% less sodium per amount customarily consumed than the sodium content of a comparable food product. The comparable food may not be 'low sodium'.

# reduced sodium or salt food

USE REDUCED SALT OR SODIUM FOOD [P0037]

# **REDUCED SUGARS FOOD**

FTC P0181

BT NO OR REDUCED SUGAR CLAIM OR USE [P0090]

Al Food having at least 25% less sugars per amount customarily consumed than the sugars content of a comparable food product.

### REED FESCUE

FTC B2338

BT PLANT USED AS FODDER [B3358]

UF alta fescue

UF festuca arundinacea
UF festuca elatior
UF meadow fescue
UF tall fescue

Al <SCINAM>Festuca arundinacea Schreb. [GRIN 16631]

# REFINED OR PARTIALLY-REFINED FOOD PRODUCT (US CFR)

FTC A0129

BT PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

AI Extract, concentrate or isolate derived from a food source through one or more refining steps (see \*EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL\*) and marketed as such. [FDA CFSAN 1995]

# refrigerated

USE PRESERVED BY CHILLING [J0131]

### refrigerating agent, frozen by

USE CRYOGENIC FROZEN [J0171]

### refrigeration, preserved by

USE PRESERVED BY CHILLING OR FREEZING [J0142]

# refrigeration, preserved by storage in

USE PRESERVED BY CHILLING [J0131]

### REGENERATED CELLULOSE FILM

FTC M0326

BT NATURAL POLYMER CONTAINER [M0320]

# REGENERATED CELLULOSE FILM, COATED

FTC M0327

BT REGENERATED CELLULOSE FILM [M0326]

# REGENERATED CELLULOSE FILM, COLOURED

FTC M0328

BT REGENERATED CELLULOSE FILM [M0326]

### **REHEATED**

FTC G0037

BT G. COOKING METHOD [G0002]

Al Reheating is a simple process to bring an already fully cooked product to serving temperature. Do not use for a

process that completes the cooking of a partially cooked food.

# **REHEATED BY BOIL-IN-BAG**

FTC G0040

BT REHEATED [G0037]

### **REHEATED BY DRY HEAT**

FTC G0039

BT REHEATED [G0037]

# REHEATED BY MICROWAVE

FTC G0038

BT REHEATED [G0037]

# REHEATED IN PAN OR COOKING UTENSIL

FTC G0041

BT REHEATED [G0037]

## **REHYDRATED**

FTC H0259

BT WATER ADDED OR REMOVED [H0254]

UF made from concentrate

UF moistened

UF previously concentrated
UF reconstituted to liquid

UF soaked

SN Used for a product that is prepared by adding water or a water-based liquid (milk, juice, broth) to a dehydrated or

concentrated product or to a product that contains an indexed dehydrated ingredient plus water to rehydrate that ingredient. Examples: juice or juice drink from concentrate; milk reconstituted from dry or concentrated milk; soaked dried beans or stewed fruit; biscuit dough (prepared by rehydrating flour); soup made from dehydrated ingredients; cooked noodles or boiled rice. If the resulting product contains water beyond its natural water level, also index \*WATER ADDED\*.

#### **REINDEER**

FTC B1509

BT DEER FAMILY [B1500]

UF caribou

UF rangifer tarandus

Al <SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693]

<SCINAM>Rangifer tarandus (Linnaeus, 1758) [ITIS 180701] <SCINAM>Rangifer tarandus Linnaeus, 1758 [MSW3 14200328]

### REINDEER

FTC B1619

BT REINDEER [B1509]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al Duplicate entry.

# reinhardtius hippoglossoides

USE GREENLAND HALIBUT [B1589]

### reinhardtius spp.

USE HALIBUT [B1532]

## **REISHI MUSHROOM**

FTC B2361

BT MUSHROOM [B1467]
UF ganoderma lucidum
UF lacquered bracket

Al <SCINAM>Ganoderma lucidum (Curtis) P. Karst., 1881 [INDEX FUNGORUM 148413]

# **RELEASE AGENT (CODEX)**

FTC A0437

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

# **RELIGION- OR CUSTOMS-RELATED CLAIM OR USE**

FTC P0126

BT DIETARY CLAIM OR USE [P0023]
UF custom- or religion-related claim or use

# **RELISH (US CFR)**

FTC A0225

BT CONDIMENT OR RELISH (US CFR) [A0179]
RT CHUTNEY OR PICKLE (EUROFIR) [A0860]

RT 50171900 - PICKLES/RELISHES/CHUTNEYS/OLIVES (GS1 GPC) [A1175]

Al Mixture of fruits, vegetables, or other ingredients, such as spices and sweeteners, used to enhance the flavor of other food products.

# relish or condiment

USE CONDIMENT OR RELISH (US CFR) [A0179]

# **RENDERED**

ΑI

FTC H0760

BT FOOD MODIFIED [H0141]

Rendering is a process that converts waste animal tissue into stable, value-added materials. Rendering can refer to any processing of animal byproducts into more useful materials, or more narrowly to the rendering of whole animal fatty tissue into purified fats like lard or tallow. Rendering can be carried out on an industrial, farm, or kitchen scale. [http://en.wikipedia.org/wiki/Rendering\_(food\_processing)]

# rennin (rennet) coagulated

USE CLOTTING ENZYME ADDED [H0298]

### 1047

#### **REPTILE**

FTC B1625

BT AMPHIBIAN OR REPTILE [B3468]

UF reptilia

# REPTILE, AMPHIBIAN, INSECT, ETC. MEAT OR MEAT PRODUCT (US CFR)

FTC A0303

BT MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT (US CFR) [A0217]

Al Flesh or edible body part from reptile, amphibian, insect, or other nonmammal origin. Does not include poultry or

seafood

#### reptilia

USE REPTILE [B1625]

# republic of china

USE CHINA, REPUBLIC OF [R0408]

### republic of korea

USE KOREA, REPUBLIC OF [R0274]

### **REQUIEM SHARK FAMILY**

FTC B1916

BT FISH, CARCHARHINIFORM [B3515]

UF carcharhinidae

Al <SCIFAM>Carcharhinidae Jordan and Evermann, 1896 [ITIS 160178]

<SCIFAM>Carcharhinidae [FAO ASFIS RSK] <SCIFAM>Carcharhinidae [CEC 1993 34]

# **RESIDUE (CODEX)**

FTC A0438

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

AI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## resin elastic container

USE RUBBER CONTAINER [M0329]

# RESTAURANT OR FAST FOOD PREPARED

FTC Z0119

BT PREPARATION ESTABLISHMENT [Z0108]

Al Foods prepared in the kitchens of restaurants or fast food restaurants and served to patrons.

# **RESTAURANT PREPARED**

FTC Z0110

BT RESTAURANT OR FAST FOOD PREPARED [Z0119]

UF prepared in a restaurant

# restored

USE NUTRIENT OR DIETARY SUBSTANCE ADDED [H0194]

# RETINOL

FTC B3765

BT VITAMIN A [B3750]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

### **RETINYL ACETATE**

FTC B3766

BT VITAMIN A [B3750]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

### **RETINYL PALMITATE**

FTC B3767

BT VITAMIN A [B3750]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

#### retortable pouch

USE LAMINATE BAG OR POUCH [M0144]

# **REUNION ISLAND**

FTC R0368

BT INDIAN OCEAN ISLANDS [R0361]

SN US FDA 1995 Code: RE

### **REX SOLE**

FTC B1864

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF glyptocephalus zachirus

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Glyptocephalus zachirus Lockington, 1879 [ITIS 172978] <SCINAM>Glyptocephalus zachirus Lockington, 1879 [Fishbase 2004 4238] <SCINAM>Glyptocephalus zachirus Lockington, 1879 [FAO ASFIS GLZ] <SCINAM>Glyptocephalus zachirus Lockington, 1879 [CEC 1993 1115]

<SCINAM>Glyptocephalus zachirus [2010 FDA Seafood List] <SCINAM>Glyptocephalus zachirus [FDA RFE 2010 20]

# rexea solandri

USE SILVER GEMFISH [B2676]

# rhambustan

USE RAMBUTAN [B1629]

# rhamnus purshiana

USE CASCARA BUCKTHORN [B2340]

# rhamnus spina-christi

USE CHRIST'S THORN [B2795]

# rhamnus ziziphus

USE CHINESE RED DATE [B2008]

# rheidae

USE OSTRICH [B2118]

# rheum officinale

USE TIBETIAN RHUBARB [B4230]

### rheum palmatum

USE CHINESE RHUBARB [B4229]

# rheum rhabarbarum

USE GARDEN RHUBARB [B4228]

# rheum spp.

USE RHUBARB [B1364]

# rhinichthys spp.

USE DACE [B2078]

## rhinobatidae

USE **GUITARFISH FAMILY [B4125]** 

#### rhinobatiformes

USE FISH, RHINOBATIFORM [B4124]

### rhinobatos albomaculatus

WHITE-SPOTTED GUITARFISH [B4126]

# rhinobatos percellens

USE CHOLA GUITARFISH [B4127]

# rhinobatos planiceps

PERUVIAN GUITARFISH [B4128]

### rhinobatos rhinobatos

USE GUITARFISH [B4129]

# rhinobatos spp.

USE GUITARFISH [B4130]

# **RHIZOME**

FTC C0305

BT ROOT, TUBER OR BULB [C0238]

A creeping stem lying, usually horizontally, at or under the surface of the soil and differing from a root in having ΑI

scale leaves, bearing leaves or aerial shoots near its tips, and producing roots from its undersurface (Source:

Webster's)

## RHODE ISLAND

FTC R0453

вт NORTHEASTERN STATES [R0467]

US FDA 1995 Code: US44 SN

# rhodesia

USE ZIMBABWE [R0123]

# rhodeus sericeus

AMUR BITTERLING [B3473] **USE** 

# rhodophyta

USE ALGAE, RED [B1743]

# **RHODYMENIA**

FTC

вт ALGAE, RED [B1743]

<SCIFAM>Rhodymeniaceae [ITIS 12753] ΑI

<SCINAM>Rhodymenia [ITIS 12753]

# rhodymenia palmata

USE **DULSE [B2411]** 

# rhombosolea leporina

USE YELLOWBELLY FLOUNDER [B2675]

# rhombosolea plebeia

USE SAND FLOUNDER [B2674]

# rhombosoleidae

USE RHOMBOSOLEIDAE [B4042]

# **RHOMBOSOLEIDAE**

FTC B4042

BT FISH, PLEURONECTIFORM [B1023]

UF rhombosoleidae

Al <SCIFAM>Rhombosoleidae [ITIS 615936]

## rhopilema spp.

USE JELLYFISH [B2408]

# **RHUBARB**

FTC B1364

BT FRUIT-PRODUCING PLANT [B1140]

UF rheum spp.

Al <SCIFAM>Polygonaceae [ITIS 20842] <SCIGEN>Rheum L. [ITIS 21318]

<SCIGEN>Rheum sp. [GRIN 318159] <SCIGEN>Rheum L. [PLANTS RHEUM] <SCIGEN>Rheum [DPNL 2003 12481]

<MANSFELD>9537

### rhus spp.

USE SUMAC [B2161]

# **RIB (MEAT CUT)**

FTC Z0023

BT CUT OF MEAT, U.S. [Z0008]

UF hotel rack
UF rack (meat cut)

## ribbed gourd

USE ANGLED LOOFAH [B3488]

### ribbed loofah

USE ANGLED LOOFAH [B3488]

# ribbed mussel

USE MAGELLAN MUSSEL [B4150]

# **RIBBON CRAYFISH**

FTC B3574

BT AMERICAN CRAYFISH FAMILY [B4140]

UF procambarus bivitattus

Al <SCIFAM>Cambaridae Hobbs, 1942 [ITIS 97336]

<SCINAM>Procambarus bivitattus Hobbs, 1942 [FAO ASFIS RKT]

# ribes glandulosum

USE WHITE CURRANT [B2752]

# ribes nigrum

USE BLACK CURRANT [B1192]

# ribes ruburm

USE RED CURRANT [B1055]

# ribes sativum

USE RED CURRANT [B1055]

# ribes spp.

USE BERRY, RIBES [B1159]

# ribes sylvestre

USE RED CURRANT [B1055]

### ribes uva-crispa

USE GOOSEBERRY [B1394]

#### **RIBOFLAVIN**

SN

FTC B3233

BT FOOD ADDITIVE [B2972]

UF E 101 UF INS 101(i)

UF Riboflavin, synthetic

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 101. Codex: INS 101(i).

#### **RIBOFLAVIN**

FTC B3233

BT VITAMIN B2 [B3756]

# Riboflavin 5'-phosphate sodium

USE RIBOFLAVIN-5'-PHOSPHATE [B3234]

# RIBOFLAVIN ADDED

FTC H0310

BT VITAMIN B ADDED [H0216]

UF vitamin b2 added

SN Used when riboflavin is added at any level. Always use this term for enriched flour or rice, enriched bakery products, and enriched macaroni or noodle products. (21 CFR 137. 610(a), 21 CFR 136.115(a)(1), and others)

### **RIBOFLAVIN ADDED**

FTC H0658

BT FOOD ADDITIVE ADDED [H0399]

# Riboflavin, synthetic

USE RIBOFLAVIN [B3233]

## RIBOFLAVIN-5'-PHOSPHATE

FTC B3234

BT VITAMIN B2 [B3756]

UF E 101 UF INS 101(ii)

SN

UF Riboflavin 5'-phosphate sodium

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 101. Codex: INS 101(ii).

#### **RIBOFLAVIN-5'-PHOSPHATE**

FTC B3234

BT FOOD ADDITIVE [B2972]

#### **RIBOFLAVIN-5'-PHOSPHATE ADDED**

FTC H0659

BT FOOD ADDITIVE ADDED [H0399]

#### **RIBOFLAVINS**

FTC B4448

BT FOOD ADDITIVE [B2972]

UF E 101 UF INS 101

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 101. Codex: INS 101.

## **RIBOFLAVINS ADDED**

FTC H0829

BT FOOD ADDITIVE ADDED [H0399]

# RICE

FTC B1322

BT GRAIN [B1324]
UF asian rice
UF lowland rice
UF oryza sativa
UF upland rice

AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Oryza sativa L. [ITIS 41976] <SCINAM>Oryza sativa L. [GRIN 26077] <SCINAM>Oryza sativa L. [PLANTS ORSA]

<SCINAM>Oryza sativa L. [EuroFIR-NETTOX 2007 198]

<SCINAM>Oryza sativa L. [DPNL 2003 11528]

<MANSFELD>20986

# RICE ADDED

FTC H0321

BT GRAIN ADDED [H0152]

#### **RICE BEAN**

FTC B1702

BT BEAN (VEGETABLE) [B1567]

UF phaseolus calcaratus

UF red bean
UF vigna umbellata

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Vigna umbellata (Thunb.) Ohwi & H. Ohashi [ITIS 506275] SCINAM>Vigna umbellata (Thunb.) Ohwi & H. Ohashi [GRIN 41643] SCINAM>Vigna umbellata (Thunb.) Ohwi & H. Ohashi [PLANTS VIUM2] SCINAM>Vigna umbellata (Thunb.) Ohwi & H.Ohashi [DPNL 2003 13839]

Vigna umbellata (Thunb.) Ohwi and Ohashi, previously Phaseolus calcaratus, is a warm-season annual vine

legume with yellow flowers and small edible beans. It is commonly called ricebean or rice

bean.[http://en.wikipedia.org/wiki/Rice\_bean]

# RICE OR OTHER GRAIN (EUROFIR)

FTC A0814

BT GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]
RT 020 CEREAL GRAINS (GC) (CCPR) [A0683]

RT 06 RICE AND OTHER CEREAL PRODUCTS (EFG) [A0696]

RT 058 MILLED CEREAL PRODUCTS (EARLY MILLING STAGES) (CM) (CCPR) [A0759]

RT 2000 CEREAL GRAINS AND PASTA (USDA SR) [A1290]

UF cereal grains

Al Examples are whole grain wheat, brown rice, bulgur, parboiled rice, rolled oats, wild rice, pearl barley, millet, rolled

oats, corn grits and similar products.

## rice, red

USE AFRICAN RICE [B2512]

### rice, wild

USE WILD RICE [B1375]

### **RICEFISH FAMILY**

FTC B2372

BT FISH, ATHERINIFORM [B1573]

UF adrianichthyidae

Al <SCIFAM>Adrianichthyidae [ITIS 165623]

# ricegrass

USE KODO MILLET [B2504]

# ricegrass paspalum

USE KODO MILLET [B2504]

### **RICH IN FIBER CLAIM OR USE**

FTC P0075

BT FIBER SPECIAL CLAIM OR USE [P0049]

UF fiber rich claim or use

### rich in label claim

USE "HIGH" LABEL CLAIM [P0130]

# ricinus communis

USE CASTOR BEAN [B1703]

# RICKETTSIALES USED AS FOOD SOURCE

FTC B2854

BT BACTERIA [B2846]

Al The Prokaryotes, 2d. Ed, 1992, v.III, p.2401.

# RIDGE SCALED RATTAIL

FTC B4286

BT GRENADIER [B2897] UF macrourus carinatus

<SCIFAM>Macrouridae Gilbert and Hubbs, 1916 [ITIS 165332] ΑI

<SCINAM>Macrourus carinatus (Günther, 1878) [ITIS 550628]

<SCINAM>Macrourus carinatus (Günther, 1878) [Fishbase 2004 7137]

<SCINAM>Macrourus carinatus (Günther 1878) [FAO ASFIS MCC] <SCINAM>Macrourus carinatus Günther, 1878 [AFNS 2009 37 232036]

The ridge scaled rattail, \$i\$Macrourus carinatus\$/i\$, is a rattail of the genus \$i\$Macrourus\$/i\$, found in the Great Southern Ocean at depths of between 200 and 1,200 m. Its length is between 30 to 65 cm, although Fishbase

records lengths up to 1 m.[http://en.wikipedia.org/wiki/Macrourus\_carinatus]

## ridged gourd

**USE** ANGLED LOOFAH [B3488]

rig

USE SPOTTED ESTUARY SMOOTH-HOUND [B3513]

#### RIGHTEYE FLOUNDER FAMILY

**FTC** B1856

BT FISH, PLEURONECTIFORM [B1023]

UF pleuronectidae

ΑI <SCIFAM>Pleuronectidae [ITIS 172859]

<SCIFAM>Pleuronectidae [FAO ASFIS PLZ] <SCIFAM>Pleuronectidae [CEC 1993 1133]

#### RIND REMOVED

**FTC** H0398

BT COMPONENT REMOVED [H0238]

SN Used for food products (typically fruit, cheese or meat) that have had the rind removed.

# ringed boletus

USE SLIPPERY JACK MUSHROOM [B2260]

# ringwood

USE ANISEED MYRTLE [B4338]

# **RIPE OR MATURE**

FTC. Z0052

**DEGREE OF PLANT MATURITY [Z0050]** BT

UF

SN Use only if ripeness is stated in the food name or label.

That stage of plant development at which a plant or plant part has achieved full maturity and is ready for utilization. ΑI

# **RIPENED (CODEX)**

FTC A1209

BT DESIGNATION ACCORDING TO PRINCIPLE CHEESE RIPENING CHARACTERISTICS (CODEX) [A1208]

UF matured cheese

# ripened (cured)

USE FERMENTED/MODIFIED, MULTIPLE COMPONENT [H0128]

## ripened cheese

CURED CHEESE (EUROFIR) [A0785] USE

## **RIVER ANCHOITA**

FTC. B3840

BT ANCHOVY FAMILY [B1854] UF lycengraulis grossidens

<SCIFAM>Engraulidae [ITIS 553173] ΑI

<SCINAM>Lycengraulis grossidens (Agassiz in Spix and Agassiz, 1829) [ITIS 161865]

<SCINAM>Lycengraulis grossidens (Agassiz, 1829) [Fishbase 2004 552]

<SCINAM>Lycengraulis grossidens (Agassiz, 1829) [FAO ASFIS ANR]

<SCINAM>Lycengraulis grossidens (Agassiz, 1829) [CEC 1993 219]

### **RIVER CRAYFISH**

FTC B3576

BT EUROPEAN CRAYFISH FAMILY [B4139]

UF austropotamobius pallipes

Al <SCIFAM>Astacidae Latreille, 1802 [ITIS 97324]

<SCINAM>Austropotamobius pallipes (Lereboullet, 1858) [FAO ASFIS AUP] <SCINAM>Austropotamobius pallipes (Lereboullet, 1858) [CEC 1993 1266]

### river drum

USE FRESHWATER DRUM [B1204]

### river herring

USE ALEWIFE [B1402]

### **RIVER HERRING**

FTC B1348

BT HERRING FAMILY [B1124]

UF alosa spp. UF shad

AI <SCIFAM>Clupeidae [ITIS 161700] <SCINAM>Alosa Linck, 1790 [ITIS 161701]

# river perch

USE EURASIAN PERCH [B2336]

### **RIVER PLATA MUSSEL**

FTC B3657

BT MUSSEL [B1223]
UF mytilus platensis

Al <SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451]

<SCINAM>Mytilus platensis d'Orbigny 1846 [FAO ASFIS MSR] <SCINAM>Mytilus platensis Orbigny, 1846 [CEC 1993 1363]

# river rat

USE NUTRIA [B2094]

# **RIVER TROUT**

FTC B4064

BT TROUT [B1258]
UF salmo trutta fario

Al <SCIFAM>Salmonidae [ITIS 161996]

<SCINAM>Salmo trutta fario Linnaeus, 1758 [Fishbase 2004 2083] <SCINAM>Salmo trutta fario Linnaeus, 1758 [CEC 1993 253]

# **ROACH (FISH)**

FTC B1925

BT CARP OR MINNOW FAMILY [B1921]

UF rutilus rutilus

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Rutilus rutilus (Linnaeus, 1758) [ITIS 163761] <SCINAM>Rutilus rutilus (Linnaeus, 1758) [Fishbase 2004 272] <SCINAM>Rutilus rutilus (Linnaeus, 1758) [FAO ASFIS FRO] <SCINAM>Rutilus rutilus (Linnaeus, 1758) [CEC 1993 354]

# ROASTED (PROCESSING METHOD)

FTC H0391

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

SN Used primarily for processing of seeds, such as coffee, spices, nuts, and cacao beans.

# roasted or baked

USE BAKED OR ROASTED [G0005]

#### **ROASTER CHICKEN**

FTC B1710

BT CHICKEN [B1457]

Al A young chicken (usually 3-5 months of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin and breastbone cartilage that may be somewhat less flexible than that of a broiler or fryer.

#### robber crab

USE COCONUT CRAB [B2219]

### **ROCK BASS**

FTC B1362

BT ROCK BASS [B4027]
UF ambloplites rupestris

Al <SCIFAM>Centrarchidae [ITIS 168093]

<SCINAM>Ambloplites rupestris (Rafinesque, 1817) [ITIS 168097]
<SCINAM>Ambloplites rupestris (Rafinesque, 1817) [Fishbase 2004 3361]
<SCINAM>Ambloplites rupestris (Rafinesque, 1817) [FAO ASFIS AKR]
<SCINAM>Ambloplites rupestris (Rafinesque, 1817) [CEC 1993 592]

<SCINAM>Ambloplites rupestris [2010 FDA Seafood List]

#### **ROCK BASS**

FTC B4027

BT SUNFISH FAMILY [B1818]

UF ambloplites spp.

Al <SCIFAM>Centrarchidae [ITIS 168093]

<SCIGEN>Ambloplites Rafinesque, 1820 [ITIS 168096]

### **ROCK COD**

FTC B2145

BT MORID COD FAMILY [B2170]

UF lotella rhacina
UF physiculus barbatus

Al <SCIFAM>Moridae Moreau, 1881 [ITIS 164670]

<SCINAM>Lotella rhacina (Forster in Bloch and Schneider, 1801) [ITIS 622984]

<SCINAM>Lotella rhacina (Forster, 1801) [Fishbase 2004 24895]

<SCINAM>Lotella rhacina [2010 FDA Seafood List]

# **ROCK CORNISH FOWL**

FTC B1591

BT CHICKEN [B1457]

Al A small fowl of a breed developed by crossing white Plymouth Rock and Cornish strains, used especially as a roasting chicken.

# **ROCK CRAB FAMILY**

FTC B2351

BT CRAB [B1335]
UF cancridae
UF rack crabs

Al <SCIFAM>Cancridae Latreille, 1802 [ITIS 98670]

# **ROCK GOBY**

FTC B3927

BT FRESHWATER GOBY [B3923]

UF gobius paganellus

Al <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Gobius paganellus Linnaeus, 1758 [ITIS 171854] <SCINAM>Gobius paganellus Linnaeus, 1758 [Fishbase 2004 73] <SCINAM>Gobius paganellus Linnaeus, 1758 [FAO ASFIS GON] <SCINAM>Gobius paganellus Linnaeus, 1758 [CEC 1993 1043]

# rock herring

USE ALLIS SHAD [B3863]

#### rock lobster

USE PALINURID SPINY LOBSTER [B1075]

#### rock salmon

USE SMALL-SPOTTED CATSHARK [B3518]

### **ROCK SHELL SNAIL**

FTC B2322

BT SNAIL [B2114] UF florida rocksnail

UF stramonita haemastoma

UF thaididae

Al <SCIFAM>Muricidae [ITIS 73236]

<SCINAM>Stramonita haemastoma (Linnaeus, 1758) [ITIS 568327]

### rock shrimps

USE SICYONIID SHRIMP FAMILY [B1086]

# **ROCK SOLE**

FTC B1868

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF lepidopsetta bilineata

UF sole, rock

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Lepidopsetta bilineata (Ayres, 1855) [ITIS 172917] <SCINAM>Lepidopsetta bilineata (Ayres, 1855) [Fishbase 2004 24237] <SCINAM>Lepidopsetta bilineata (Ayres 1855) [FAO ASFIS ROS] <SCINAM>Lepidopsetta bilineata (Ayres, 1855) [CEC 1993 1121]

<SCINAM>Lepidopsetta bilineata [2010 FDA Seafood List]

## rockberry

USE PURPLE CROWBERRY [B4264]

### ROCKET

FTC B2474

BT LEAFY VEGETABLE [B1566]

UF arugula
UF eruca sativa

UF eruca vesicaria sativa

UF rocket-salad UF rugula

Al <SCIFAM>Cruciferae (Brassicaceae)

<SCINAM>Eruca vesicaria ssp. sativa (P. Mill.) Thellung [ITIS 524057]

<SCINAM>Eruca sativa Mill. [GRIN 15697]

<SCINAM>Eruca sativa Mill. [EuroFIR-NETTOX 2007 129]

<SCINAM>Eruca sativa Mill. [DPNL 2003 9597]

<MANSFELD>24173

# rocket cress

USE WINTER CRESS [B4345]

# rocket-salad

USE ROCKET [B2474]

### ROCKFISH

FTC B2893

BT SCORPIONFISH FAMILY [B1084]

UF helicolenus papillosus

Al <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Scorpaena papillosa (Schneider and Forster in Bloch and Schneider, 1801) [ITIS 644521]

<SCINAM>Scorpaena papillosa (Schneider & Forster, 1801) [Fishbase 2004 14320] <SCINAM>Scorpaena papillosa [2010 FDA Seafood List]

### rockfish (ocean perch)

USE REDFISH OR OCEAN PERCH [B1153]

#### rockfish, bank

USE BANK ROCKFISH [B1772]

### rockfish, black

USE BLACK ROCKFISH [B1770]

#### rockfish, canary

USE CANARY ROCKFISH [B1774]

#### rockfish, olive

USE OLIVE ROCKFISH [B1771]

### rockfish, speckled

USE SPECKLED ROCKFISH [B1775]

### rockfish, vermilion

USE VERMILION ROCKFISH [B1766]

#### rockfish, widow

USE WIDOW ROCKFISH [B1776]

### rockfish, yelloweye

USE YELLOWEYE ROCKFISH [B1773]

## rockfish, yellowtail

USE YELLOWTAIL ROCKFISH [B1777]

# **ROCOTILLO PEPPER**

FTC B2562

BT HOT PEPPER [B1643] UF pepper, rocotillo

### roe

USE OVARY, ROE [C0202]

# **ROE DEER**

FTC B3366

BT DEER FAMILY [B1500]

UF capreolus spp.

AI <SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693] <SCIGEN>Capreolus Gray, 1821 [ITIS 624956]

<SCIGEN>Capreolus Gray, 1821 [ITIS 624956]<SCIGEN>Capreolus Gray, 1821 [MSW3 14200216]

There are two species of Roe Deer. The European Roe Deer (Capreolus capreolus), a deer species of Europe and Asia Minor, and the Siberian Roe Deer (Capreolus pygargus), found from the Ural Mountains to as far east as China and Siberia. The two species met at the Caucasus Mountains, with the European species occupying the southern flank of the mountain ranges and adjacent Asia Minor and the Siberian species occupying the northern flank of the mountain ranges. Within Europe, the European Roe Deer occurs in most areas, with the exception of northern Scandinavia and some of the islands, notably Iceland, Ireland, and the Mediterranean Sea islands; in the Mediterranean region it is largely confined to mountainous regions, and is absent or rare at low levels. The Roe Deer is a relatively small deer, with a body length of 95-135 cm, a shoulder height of 65-75 cm, and a weight of 15-30 kg. It has rather short, erect antlers and a reddish body with a grey face. Its hide is golden red in summer, darkening to brown or even black in winter, with lighter undersides and a white rump patch; the tail is very short (2-3 cm), and barely visible. Only the males have antlers, which are lost during winter, but which re-grow in time for the mating season. [http://en.wikipedia.org/wiki/Roe\_deer]

# **ROHU**

FTC B3469

BT CARP OR MINNOW FAMILY [B1921]

UF catla catla
UF indian carp
UF labeo calbassa
UF labeo rohita

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Labeo rohita (Hamilton, 1822) [ITIS 163681] <SCINAM>Labeo rohita (Hamilton, 1822) [Fishbase 2004 82] <SCINAM>Labeo rohita (Hamilton 1822) [FAO ASFIS LRH] <SCINAM>Labeo rohita [2010 FDA Seafood List]

#### roll, bun, or bread

USE BREAD (US CFR) [A0178]

# roll, sweet

USE SWEET ROLL OR SWEET BUN (US CFR) [A0151]

#### **ROLLED**

FTC H0239

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

SN Used for a grain in which the kernels have been physically compressed between heated rollers.

#### ROMAINE

FTC B2089

BT LETTUCE [B1390]
UF cos lettuce

UF cos lettuce
UF lactuca sati

UF lactuca sativa var. cos
UF lactuca sativa var. longifolia
AI <SCIFAM>Asteraceae [ITIS 35420]
<SCINAM>Lactuca sativa L. [ITIS 36607]

<SCINAM>Lactuca sativa var. longifolia Lam. [GRIN 21362]

<SCINAM>Lactuca sativa L. [PLANTS LASA3]

<SCINAM>Lactuca sativa L. [EuroFIR-NETTOX 2007 158]

<SCINAM>Lactuca sativa L. var. longifolia Lam. [DPNL 2003 10660]

### roman coriander

USE CUMIN, BLACK [B1176]

# roman fennel

USE SWEET FENNEL [B3334]

# **ROMANIA**

FTC R0369

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: RO

# ROOIBOS

FTC B2057

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF aspalathus linearis

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Aspalathus linearis (Burman f.) R. Dahlgren [ITIS 506239] <SCINAM>Aspalathus linearis (Burm. f.) R. Dahlgren [GRIN 310979] <SCINAM>Aspalathus linearis (Burm. f.) R. Dahlgren [PLANTS ASLI14]

Rooibos, "red bush"; scientific name \$i\$Aspalathus linearis\$/i\$ is a broom-like member of the legume family of plants growing in South Africa's fynbos.

The generic name comes from the plant Calicotome villosa, aspalathos in Greek. This plant has very similar growth and flowers to the redbush. The specific name linearis comes from the plant's linear growing structure and needle-like leaves.

The plant is used to make a herbal tea called rooibos tea, bush tea (esp. Southern Africa), redbush tea (esp. UK), South African red tea, or red tea. The product has been popular in Southern Africa for generations and is now consumed in many countries. It is sometimes spelled rooibosch in accordance with the old Dutch

etymology.[http://en.wikipedia.org/wiki/Aspalathus\_linearis]

### **ROOSTER**

FTC B1714

BT CHICKEN [B1457]

UF cock
UF cockerel

Al A mature male chicken with coarse skin, toughened and darkened meat, and hardened breastbone tip.

### rooster hind

USE GULF CONEY [B2589]

#### ROOT

FTC C0306

BT ROOT, TUBER OR BULB [C0238]

Al The part of a plant, usually below the ground, that lacks nodes, shoots, and leaves, holds the plant in position, draws water and nourishment from the soil, and stores food (Source: Webster's) <THESAURUS> [An underground

portion of a plant] - Syn. radix, rootlet, root hair, tuber, taproot, radicle, rhizome, rootstock; (Source: Webster's

Thesaurus)

# ROOT, STEM, LEAF OR FLOWER

FTC C0148

BT PART OF PLANT [C0174]
UF flower, root, stem or leaf
UF leaf, flower, root or stem
UF stem, leaf, flower or root

Al The parts of a plant that are not fruit or seed.

## **ROOT, TUBER OR BULB**

FTC C0238

BT ROOT, STEM, LEAF OR FLOWER [C0148]

UF bulb, root or tuber
UF tuber, bulb or root

# ROOT, TUBER OR BULB, PEEL ONLY

FTC C0261

BT ROOT, TUBER OR BULB [C0238]

### ROOT, TUBER OR BULB, WITH PART OF TOP

FTC C0100

BT ROOT, STEM, LEAF OR FLOWER [C0148]

# ROOT, TUBER OR BULB, WITH PEEL

FTC C0239

BT ROOT, TUBER OR BULB [C0238]

# ROOT, TUBER OR BULB, WITHOUT PEEL

FTC C0240

BT ROOT, TUBER OR BULB [C0238]

# **ROOTING SHANK**

FTC B4179

BT MUSHROOM [B1467]

UF tsuetake
UF xerula radicata

Al <SCINAM>Xerula radicata (Relhan) Dörfelt, 1975 [INDEX FUNGORUM 325611]

### rorippa nasturtium-aquaticum

USE WATERCRESS [B1492]

### rosa gallica

USE ROSE [B1225]

rosae

USE ROSE [B1225]

ROSE

FTC B1225

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF rosa gallica UF rosae

### ROSEAPPLE

FTC B2020

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

RT EUGENIA [B2921] UF eugenia jambos

UF jaman
UF jambos
UF jamrosade
UF jamrose
UF malabar plum
UF pomarosa
UF syzygium jambos

Al <SCIFAM>Myrtaceae [ITIS 27172]

<SCINAM>Syzygium jambos (L.) Alston [ITIS 505420] <SCINAM>Syzygium jambos (L.) Alston [GRIN 50070] <SCINAM>Syzygium jambos (L.) Alston [PLANTS SYJA]

<SCINAM>Syzygium jambos (L.) Alston [EuroFIR-NETTOX 2007 271]

<SCINAM>Syzygium jambos (L.) Alston [DPNL 2003 13408]

<MANSFELD>12364

# roseapple (syzygium malaccense)

USE MOUNTAIN APPLE [B2831]

# ROSELLE

FTC B1691

BT HIBISCUS [B2082]
UF hibiscus sabdariffa
UF jamaica sorrel
UF red sorrel (hibiscus)
AI <SCIFAM>Malvaceae

<SCIFAM>Malvaceae [ITIS 21608]

<SCINAM>Hibiscus sabdariffa L. [ITIS 503001] <SCINAM>Hibiscus sabdariffa L. [GRIN 19078] <SCINAM>Hibiscus sabdariffa L. [PLANTS HISA2]

<SCINAM>Hibiscus sabdariffa L. var. sabdariffa [EuroFIR-NETTOX 2007 146]

<SCINAM>Hibiscus sabdariffa L. [DPNL 2003 10293]

<MANSFELD>13432

The roselle (\$i\$Hibiscus sabdariffa\$/i\$) is a species of Hibiscus native to the Old World tropics, used for the production of bast fibre and as an infusion. It is an annual or perennial herb or woody-based subshrub, growing to 2-2.5 m (7-8 ft) tall. The leaves are deeply three- to five-lobed, 8-15 cm (3-6 in) long, arranged alternately on the stems.\$br /\$

The flowers are 8-10 cm (3-4 in) in diameter, white to pale yellow with a dark red spot at the base of each petal, and have a stout fleshy calyx at the base, 1-2 cm (0.39-0.79 in) wide, enlarging to 3-3.5 cm (1.2-1.4 in), fleshy and bright red as the fruit matures. It takes about six months to mature.[http://en.wikipedia.org/wiki/Roselle\_(plant)]

### **ROSEMARY**

FTC B1495

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF rosmarinus officinalis
AI <SCIFAM>Labiatae

<SCINAM>Rosmarinus officinalis L. [NETTOX]

<GRIN>32207

<MANSFELD>15692

## Rosemary extract

USE EXTRACTS OF ROSEMARY [B4392]

### rosmarinus officinalis

USE ROSEMARY [B1495]

#### rostroraja alba

USE WHITE SKATE [B4080]

#### **ROTISSERIE**

FTC G0044

BT BROILED OR GRILLED [G0006]

Al Rotisserie is a style of roasting where meat is skewered on a spit and revolves over a flame or other heat source.

The rotation cooks the meat evenly in its own juices and allows easy access for continuous basting if desired.

[Wikipedia]

# rotten cheesefruit

**USE** INDIAN MULBERRY [B3470]

### **ROUGH REDEYE CRAB**

FTC B2217

BT STONE CRAB FAMILY [B4135]

UF eriphia smithii

UF orange-hand stone crab

AI <SCIFAM>Menippidae Ortmann, 1893 [ITIS 621503] <SCINAM>Eriphia smithii MacLeay, 1838 [ITIS 660607] <SCINAM>Eriphia smithii MacLaey, 1838 [FAO ASFIS EHH]

#### **ROUGH SCAD**

FTC B3958

BT SAUREL [B1090] UF trachurus lathami

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Trachurus lathami Nichols, 1920 [ITIS 168587] <SCINAM>Trachurus lathami Nichols, 1920 [Fishbase 2004 369] <SCINAM>Trachurus lathami Nichols, 1920 [FAO ASFIS RSC] <SCINAM>Trachurus lathami Nichols, 1920 [CEC 1993 659] <SCINAM>Trachurus lathami [2010 FDA Seafood List]

# rough shark

USE GULPER SHARK [B4113]

# **ROUGH SHARK FAMILY**

FTC B4120

BT FISH, SQUALIFORM [B1911]

UF oxynotidae

Al <SCIFAM>Oxynotidae Gill, 1872 [ITIS 551501]

# **ROUGH SKATE**

FTC B4096

BT SKATE [B1340] UF raja radula

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Raja radula Delaroche, 1809 [ITIS 160898]

<SCINAM>Raja radula Delaroche, 1809 [Fishbase 2004 8929] <SCINAM>Raja radula Delaroche, 1809 [FAO ASFIS JAR]

# **ROUGH SKATE**

FTC B4101

BT SKATE FAMILY [B1976]

UF leucoraja spp.

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845] <SCIGEN>Leucoraja Malm, 1877 [ITIS 564037]

# rough sow thistle

USE SPINU SOWTHISTLE [B4299]

#### **ROUGH STEMMED BOLETUS**

FTC B2738

BT BOLETES [B3452]
UF birch boletus
UF leccinum scabrum

Al <SCINAM>Leccinum scabrum var. scabrum (Bull.) Gray 1821 [INDEX FUNGORUM 100712]

# **ROUGH-HEAD GRENADIER**

FTC B3897

BT GRENADIER [B2897]
UF macrourus berglax

Al <SCIFAM>Macrouridae Gilbert and Hubbs, 1916 [ITIS 165332] <SCINAM>Macrourus berglax Lacepède, 1801 [ITIS 165421] <SCINAM>Macrourus berglax Lacepède, 1801 [Fishbase 2004 331] <SCINAM>Macrourus berglax Lacepède 1801 [FAO ASFIS RHG]

<SCINAM>Macrourus berglax Lacépède, 1801 [CEC 1993 491]

### ROUGHSCALE FLOUNDER

FTC B2000

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF clidoderma asperrimum

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Clidoderma asperrimum (Temminck and Schlegel, 1846) [ITIS 172864]</SCINAM>Clidoderma asperrimum (Temminck & Schlegel, 1846) [Fishbase 2004 8838]</SCINAM>Clidoderma asperrimum (Temminck & Schlegel, 1846) [FAO ASFIS CDJ]

<SCINAM>Clidoderma asperrimum [2010 FDA Seafood List]

### **ROUGHY**

FTC B2327

BT SLIMEHEAD FAMILY [B1942]

UF hoplostethus
UF paratrachichthys
UF sandpaper fish

Al <SCIFAM>Trachichthyidae [ITIS 166135]

<SCINAM>Paratrachichthys trailli (Hutton, 1875) [ITIS 166145] <SCINAM>Paratrachichthys trailli (Hutton, 1875) [Fishbase 2004 12005] <SCINAM>Paratrachichthys trailli (Hutton, 1875) [FAO ASFIS TPT] <SCINAM>Paratrachichthys trailli [2010 FDA Seafood List]

### **ROUND GOBY**

FTC B3936

BT ROUND GOBY [B3934]

Al <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Neogobius melanostomus (Pallas, 1814) [ITIS 172072]
<SCINAM>Neogobius melanostomus (Pallas, 1814) [Fishbase 2004 12019]
<SCINAM>Neogobius melanostomus (Pallas 1814) [FAO ASFIS NBU]
<SCINAM>Neogobius melanostomus [2010 FDA Seafood List]

## **ROUND GOBY**

FTC B3934

BT GOBY FAMILY [B2542]

UF neogobius

Al <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Neogobius Iljin, 1927 [ITIS 172067]

# ROUND HERRING

FTC B3846

BT HERRING FAMILY [B1124]

AI <SCIFAM>Clupeidae [ITIS 161700] <SCITRIBE>Dussumieriini [ITIS 551159]

# **ROUND KUMQUAT**

FTC B2775

BT KUMQUAT [B1530]
UF fortunella japonica
UF marumi kumquat

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Fortunella japonica (Thunb.) Swingle [ITIS 502643] <SCINAM>Fortunella japonica (Thunb.) Swingle [GRIN 237] <SCINAM>Fortunella japonica (Thunb.) Swingle [PLANTS FOJA]

<SCINAM>Fortunella japonica (Thunb.) Swingle [EuroFIR-NETTOX 2007 135]

<SCINAM>Fortunella japonica (Thunb.) Swingle [DPNL 2003 9854]

<MANSFELD>7544

# **ROUND OR LEG (MEAT CUT)**

FTC Z0024

BT CUT OF MEAT, U.S. [Z0008]

UF leg (meat cut)

#### round scad

USE MACKEREL SCAD [B3960]

### **ROUND SCAD**

FTC B2481

BT MACKEREL SCAD [B3960]
UF decapterus punctatus

AI <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Decapterus punctatus (Cuvier, 1829) [ITIS 168725] <SCINAM>Decapterus punctatus (Cuvier, 1829) [Fishbase 2004 994] <SCINAM>Decapterus punctatus (Cuvier, 1829) [FAO ASFIS WEC]

<SCINAM>Decapterus punctatus [2010 FDA Seafood List]

## rowan

USE EUROPEAN ROWAN [B2746]

# **ROYAL RED SHRIMP**

FTC B3632

BT SOLENOCERID SHRIMP FAMILY [B3620]

UF pleoticus robustus

AI <SCIFAM>Solenoceridae Wood-Mason, 1891 [ITIS 95954] <SCINAM>Pleoticus robustus (S. I. Smith, 1885) [ITIS 95966] <SCINAM>Pleoticus robustus (Smith, 1885) [FAO ASFIS RRS] <SCINAM>Pleoticus robustus (Smith, 1885) [CEC 1993 1244]

<SCINAM>Pleoticus robustus [2010 FDA Seafood List]

# **ROYAL SPINY LOBSTER**

FTC B2208

BT PANULIRID SPINY LOBSTER [B3610]

UF panulirus regius
UF panulirus rissonii

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Panulirus regius De Brito Capello, 1864 [ITIS 552980] <SCINAM>Panulirus regius De Brito Capello, 1864 [FAO ASFIS LOY] <SCINAM>Panulirus regius de Brito Capello, 1864 [CEC 1993 1260]

<SCINAM>Panulirus regius [2010 FDA Seafood List]

# **ROYAL THREADFIN**

FTC B4034

BT THREADFIN FAMILY [B2253]
UF pentanemus quinquarius

AI <SCIFAM>Polynemidae [ITIS 170445]

<SCINAM>Pentanemus quinquarius (Linnaeus, 1758) [ITIS 170475]

<SCINAM>Pentanemus quinquarius (Linnaeus, 1758) [Fishbase 2004 342] <SCINAM>Pentanemus quinquarius (Linnaeus, 1758) [FAO ASFIS PET] <SCINAM>Pentanemus quinquarius (Linnaeus, 1758) [CEC 1993 547]

### **RUBBER CONTAINER**

FTC M0329

BT NATURAL POLYMER CONTAINER [M0320]

UF resin elastic container

### **RUBBER GASKET**

FTC M0261

BT SEAL/GASKET [M0257]

#### rubble crabs

USE MUD CRAB FAMILY [B2215]

### RUBUS

FTC B2819

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF rubus pinnatus var. afrotropicus

Al <SCINAM>Rubus pinnatus Willd. [GRIN 32418]

### rubus caesius

USE EUROPEAN DEWBERRY [B4208]

### rubus chamaemorus

USE CLOUDBERRY [B2029]

### rubus flagellaris

USE AMERICAN DEWBERRY [B1490]

### rubus fruticosus

USE EUROPEAN BLACKBERRY [B1407]

## rubus hybr.

USE BOYSENBERRY [B1063]

# rubus hybr.

USE OLALLIEBERRY [B2609]

# rubus hybr.

USE YOUNGBERRY [B1388]

# rubus idaeus

USE RED RASPBERRY [B1096]

# rubus idaeus x fructicosus

USE TAYBERRY [B2520]

# rubus illecebrosus

USE STRAWBERRY RASPBERRY [B4269]

### rubus loganobaccus

USE LOGANBERRY [B1401]

# rubus loganobaccus x laciniatus x idaeus

USE BOYSENBERRY [B1063]

### rubus occidentalis

USE BLACK RASPBERRY [B1618]

rubus odoratus

USE PURPLE-FLOWERED RASPBERRY [B4268]

rubus parviflorus

USE THIMBLEBERRY [B4260]

rubus phoenicolasius

USE WINEBERRY [B4261]

rubus pinnatus var. afrotropicus

USE RUBUS [B2819]

rubus spectabilis

USE SALMONBERRY [B4259]

rubus spp.

USE BERRY, BRAMBLE [B1121]

rubus spp.

USE BLACKBERRY [B4206]

rubus ulmifolius

USE ELMLEAF BLACKBERRY [B4298]

rubus ursinus

USE CALIFORNIA BLACKBERRY [B4207]

rubus ursinus cv. young

USE YOUNGBERRY [B1388]

rubus ursinus var. loganobaccus cv. boysen

USE BOYSENBERRY [B1063]

rubus ursinus var. loganobaccus cv. logan

USE LOGANBERRY [B1401]

RUDD

FTC B3477

BT CARP OR MINNOW FAMILY [B1921]

UF scardinius erythrophthalmus

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Scardinius erythrophthalmus [2010 FDA Seafood List]

rudderfishes

USE SEA CHUB FAMILY [B4281]

RUE

FTC B3429

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

Al <SCIFAM>Rutaceae

<SCINAM>Ruta graveolens L. [CCPR]

<GRIN>32578

**RUFF FAMILY** 

FTC B2679

BT FISH, PERCIFORM [B1581]

UF centrolophidae UF warehou family

Al <SCIFAM>Centrolophidae [ITIS 172508]

### **RUFFE**

FTC B3478

BT PERCH FAMILY [B2004]
UF gymnocephalus cernuus

Al <SCIFAM>Percidae [ITIS 168356]

<SCINAM>Gymnocephalus cernuus (Linnaeus, 1758) [ITIS 168520] <SCINAM>Gymnocephalus cernuus (Linnaeus, 1758) [Fishbase 2004 4474] <SCINAM>Gymnocephalus cernuus (Linnaeus, 1758) [FAO ASFIS ACC]

### rugula

USE ROCKET [B2474]

rumex

USE SORREL [B1641]

# **RUMINANT STOMACH**

FTC C0224

BT STOMACH [C0211]

### RUMSTECK

FTC Z0145

BT ALOYAU [Z0141]

**SN** Examples include aiguillette rumsteck and aiguillette baronne.

### RUNNER

FTC B3951

BT JACK FAMILY [B1755]

UF elagatis spp

Al <SCIFAM>Carangidae [ITIS 168584]

<SCIGEN>Elagatis Bennett, 1840 [ITIS 168737]

# rupicapra rupicapra

USE CHAMOIS [B2698]

# rusa deer

USE TIMOR DEER [B4276]

rush nut

USE NUTSEDGE [B2159]

# **RUSSIA**

FTC R0370

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: RU

# **RUSSIA**

FTC R0370 BT ASIA [R0345]

# **RUSSIAN STURGEOUN**

FTC B3811

BT STURGEON [B1465]
UF acipenser gueldenstaedti
UF acipenser güldenstädti
UF danube sturgeon

Al <SCIFAM>Acipenseridae [ITIS 161064]

<SCINAM>Acipenser gueldenstaedtii Brandt and Ratzeburg, 1833 [ITIS 161073] <SCINAM>Acipenser gueldenstaedtii Brandt & Ratzeberg, 1833 [Fishbase 2004 4712] <SCINAM>Acipenser gueldenstaedtii Brandt & Ratzeberg 1833 [FAO ASFIS APG]

<SCINAM>Acipenser gueldenstaedtii [2010 FDA Seafood List]

#### russian thistle

USE PRICKLY SALTWORT [B4331]

### **RUTABAGA**

FTC B1413

BT BRASSICA SPECIES [B3372]
UF brassica napobrassica var. solidflora
UF brassica napus var. napobrassica

UF swede
UF swedish turnip

Al <SCIFAM>Cruciferae (Brassicaceae)

<SCINAM>Brassica napus L. emend. Metzg var. napobrassica [NETTOX]

<GRIN>7663 <MANSFELD>24068

#### **RUTABAGA**

FTC B1413

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

#### rutaceae

USE CITRUS FAMILY [B1139]

### rutilus rutilus

USE ROACH (FISH) [B1925]

### **RUVO KALE**

FTC B3720

BT MUSTARD [B2069]
UF brassica raab
UF brassica ruvo
UF broccoletti
UF broccoli di rape

UF friarielli

UF italian turnip broccoli

UF nabana
UF rape
UF rapini
UF rappi
UF saishin

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica ruvo L. H. Bailey [ITIS 506216] <SCINAM>Brassica ruvo L. H. Bailey [GRIN 100916] <SCINAM>Brassica ruvo L.H. Bailey [PLANTS BRRU4] <SCINAM>Brassica ruvo L.H.Bailey [DPNL 2003 8126]

Rapini (also known as Broccoli Rabe (or Raap or Raab), Broccoletti, Broccoli di Rape, Cime di Rapa, Rape, Rappi, Friarielli (in Naples) is a common vegetable in the cuisines of southern Italy (in particular Basilicata, Puglia, and Sicily), Galicia (northwestern Spain), Portugal, the Netherlands and China. The plant is a member of the tribe \$i\$Brassicaeae\$/i\$ of the \$i\$Brassicaceae\$/i\$ (mustard family). Rapini is classified scientifically as \$i\$Brassica rapa\$/i\$ subspecies \$i\$rapa\$/i\$, in the same subspecies as the turnip, but has also been treated as \$i\$Brassica rapa ruvo\$/i\$, \$i\$Brassica rapa rapifera\$/i\$, \$i\$Brassica ruvo\$/i\$, and \$i\$Brassica campestris ruvo\$/i\$.[http://en.wikipedia.org/wiki/Brassica\_ruvo]

### **RWANDA**

FTC R0371

BT AFRICA, EASTERN [R0341]

SN US FDA 1995 Code: RW

# RYE

FTC B1313

BT GRAIN [B1324]

UF secale cereale

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Secale cereale L. [ITIS 42090]
<SCINAM>Secale cereale L. [GRIN 317600]
<SCINAM>Secale cereale L. [PLANTS SECE]
<SCINAM>Secale cereale L. [DPNL 2003 12952]

### RYE ADDED

FTC H0337

BT GRAIN ADDED [H0152]

#### **RYE MALT ADDED**

FTC H0756

BT RYE ADDED [H0337]

#### rye, common

USE COMMON RYE [B2352]

#### rye-wheat hybrid

USE TRITICALE [B1358]

saba

USE GUMVINE [B2792]

#### saba senegalensis

USE GUMVINE [B2792]

#### **SABLEFISH**

FTC B1437

BT SABLEFISH FAMILY [B2006]

UF anoplopoma fimbria

Al <SCIFAM>Anoplopomatidae [ITIS 167121]

<SCINAM>Anoplopoma fimbria (Pallas, 1814) [ITIS 167123] <SCINAM>Anoplopoma fimbria (Pallas, 1814) [Fishbase 2004 512] <SCINAM>Anoplopoma fimbria (Pallas, 1814) [FAO ASFIS SAB] <SCINAM>Anoplopoma fimbria (Pallas, 1811) [CEC 1993 1082] <SCINAM>Anoplopoma fimbria [2010 FDA Seafood List]

# SABLEFISH FAMILY

FTC B2006

BT FISH, PERCIFORM [B1581]

**UF** anoplopomatidae

Al <SCIFAM>Anoplopomatidae [ITIS 167121]

# sac fungi

USE ASCOMYCOTA [B2034]

# SACCHARIN

SN

FTC B3235

BT FOOD ADDITIVE [B2972]

UF E 954 UF INS 954(i

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eur-

1070

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 954. Codex: INS 954(i).

# **SACCHARIN ADDED**

FTC H0660

BT FOOD ADDITIVE ADDED [H0399]

#### **SACCHARINS**

FTC B4449

BT FOOD ADDITIVE [B2972]

UF E 954 UF INS 954

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): sweetener.

Europe: E 954. Codex: INS 954.

## **SACCHARINS ADDED**

FTC H0830

BT FOOD ADDITIVE ADDED [H0399]

# saccharomyces carlsbergensis

USE SACCHAROMYCES PASTORIANUS [B3798]

### **SACCHAROMYCES CEREVISIAE**

FTC B3797

BT YEAST [B1345]
UF ale yeast
UF baker's yeast
UF brewer's yeast
UF nutritional yeast

AI <SCIFAM>Saccharomycetaceae G. Winter, 1881 [ITIS 194157] <SCINAM>Saccharomyces cerevisiae Hansen, 1883 [ITIS 194157]

# **SACCHAROMYCES PASTORIANUS**

FTC B3798

BT YEAST [B1345] UF brewer's yeast

UF saccharomyces carlsbergensis

Al <SCIFAM>Saccharomycetaceae G. Winter, 1881 [ITIS 194156]

<SCINAM>Saccharomyces pastorianus Reess ex E.C. Hansen, 1904 [INDEX FUNGORUM 538548]

<SCISYN>Saccharomyces carlsbergensis Hansen, 1908 [ITIS 194156]

# saccharum officinarum

USE SUGAR CANE [B1378]

## saccostrea cuccullata

USE SYDNEY CUPPED OYSTER [B3674]

### saccostrea glomerata

USE NEW ZEALAND ROCK OYSTER [B1952]

sachet

USE POWDER [E0162]

sack

USE BAG, SACK OR POUCH [M0197]

sadao

USE CHINABERRY [B2157]

### **SAFFLOWER**

FTC B1548

BT OIL-PRODUCING PLANT [B1017]

UF carthamus tinctorius

UF false saffron

AI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Carthamus tinctorius L. [ITIS 501305]
<SCINAM>Carthamus tinctorius L. [GRIN 9243]
<SCINAM>Carthamus tinctorius L. [PLANTS CATI]
<SCINAM>Carthamus tinctorius L. [DPNL 2003 8398]

### **SAFFLOWER**

FTC B1548

BT EDIBLE SEED PRODUCING PLANT [B1174]

# SAFFLOWER OR SUNFLOWER OIL ADDED

FTC H0347

BT VEGETABLE FAT OR OIL ADDED [H0263]

UF sunflower oil added

# SAFFRON

FTC B1459

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF crocus sativus
AI <SCIFAM>Iridaceae

<SCINAM>Crocus sativus L. [NETTOX]

<GRIN>12265 <MANSFELD>14971

# SAFFRON MILKCAP

FTC B2740

BT MILK MUSHROOM [B2074]

UF lactarius deliciosus UF orange agaric

Al <SCINAM>Lactarius deliciosus (L.) Gray, 1821 [INDEX FUNGORUM 224737]

### SAGE

FTC B1303

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF salvia

Al <SCIFAM>Labiatae

<SCINAM>Salvia officinalis L. [NETTOX]

<GRIN>32950 <MANSFELD>16755

### sage, mexican

USE OREGANO, MEXICAN [B2262]

### sagittaria tatifolia

USE ARROWHEAD [B1716]

### **SAGO PALM**

FTC B2139

BT PALM [B1286]
UF cycas circinalis
UF fern palm

UF japanese fern palm UF queen sago palm

### **SAILFIN SANDFISH**

FTC B2568

BT SANDFISH FAMILY [B2569]
UF arctoscopus japonicus

AI <SCIFAM>Trichodontidae [ITIS 170914]

<SCINAM>Arctoscopus japonicus (Steindachner, 1881) [ITIS 170916] <SCINAM>Arctoscopus japonicus (Steindachner, 1881) [Fishbase 2004 463] <SCINAM>Arctoscopus japonicus (Steindachner, 1881) [FAO ASFIS JAS] <SCINAM>Arctoscopus japonicus (Steindachner, 1881) [CEC 1993 854]

### **SAILFISH**

FTC B1521

BT MARLIN [B1243]
UF istiophorus platypterus

Al <SCIFAM>Istiophoridae [ITIS 172486]

<SCINAM>Istiophorus platypterus (Shaw in Shaw and Nodder, 1792) [ITIS 172488]

<SCINAM>Istiophorus platypterus (Shaw, 1792) [Fishbase 2004 77] <SCINAM>Istiophorus platypterus (Shaw & Nodder, 1792) [FAO ASFIS SFA]

<SCINAM>Istiophorus platypterus (Shaw & Nodder, 1792) [FAO ASFIS SFA]
<SCINAM>Istiophorus platypterus (Shaw and Nodder, 1792) [CEC 1993 1006]

<SCINAM>Istiophorus platypterus [2010 FDA Seafood List]

# sailray

USE SHARPNOSE SKATE [B4088]

## **SAINFOIN**

FTC B3381

BT LEGUME ANIMAL FEED [B3377]
AI <SCIFAM>Fabaceae (alt. Leguminosae)

<SCINAM>Onobrychis viciifolia Scop.; Ó. sativa Lamk. [CCPR]

<GRIN>25737

### saint helena island

USE ST. HELENA [R0378]

## **SAINT KITTS AND NEVIS**

FTC R0272

BT CARIBBEAN ISLANDS [R0353]

UF nevis island

SN US FDA 1995 Code: KN

# **SAINT LUCIA**

FTC R0280

BT CARIBBEAN ISLANDS [R0353]

SN US FDA 1995 Code: LC

# saint pierre and miquelon

USE ST. PIERRE AND MIQUELON [R0332]

# SAINT VINCENT AND THE GRENADINES

FTC R0475

BT CARIBBEAN ISLANDS [R0353]

UF grenadine islands SN US FDA 1995 Code: VC

saishin

USE RUVO KALE [B3720]

#### SAITHE

FTC B1440

BT POLLOCK [B3876]

UF black cod UF black pollack UF coalfish

UF gadus pollachius UF gadus virens

UF lythe

UF pollachius virens

UF pollack
UF pollock
UF saithe
UF sea salmon
UF sillock

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Pollachius virens (Linnaeus, 1758) [ITIS 164727] SCINAM>Pollachius virens (Linnaeus, 1758) [Fishbase 2004 1343] SCINAM>Pollachius virens (Linnaeus, 1758) [FAO ASFIS POK] SCINAM>Pollachius virens (Linnaeus, 1758) [CEC 1993 461]

<SCINAM>Pollachius virens [2010 FDA Seafood List] <SCINAM>Pollachius virens [FDA RFE 2010 53]

# saithe

USE SAITHE [B1440]

# SAL TREE

FTC B2363

BT OIL-PRODUCING PLANT [B1017]

UF shorea robusta

# SALACIA

FTC B2929

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF salacia spp.

AI <SCIFAM>Celastraceae [ITIS 27937] <SCIGEN>Salacia L. [ITIS 564931] <SCIGEN>Salacia sp. [GRIN 317811]

<SCIGEN>Salacia L. [PLANTS SALAC6]

# salacia spp.

USE SALACIA [B2929]

# SALAD (US CFR)

FTC A0208

BT PREPARED FOOD PRODUCT (US CFR) [A0172]

RT PREPARED SALAD (EUROFIR) [A0866]

Al A combination of one or more vegetable, fruit, herb, meat, poultry, seafood, egg, cereal or pasta, usually served with some kind of moist dressing; may be molded with a jelling agent. Salad takes precedence over other product types. Examples are egg salad, tuna salad, mixed vegetable salad, jelled fruit salad and macaroni salad.

## salad leek

USE KURRAT [B3442]

#### **SALEMA**

FTC B3502

BT PORGY FAMILY [B1808]

UF boops salpa
UF sarpa salpa
UF sparus salpa

Al <SCIFAM>Sparidae [ITIS 169180]

<SCINAM>Sarpa salpa (Linnaeus, 1758) [ITIS 182942] <SCINAM>Sarpa salpa (Linnaeus, 1758) [Fishbase 2004 204] <SCINAM>Sarpa salpa (Linnaeus, 1758) [FAO ASFIS SLM] <SCINAM>Sarpa salpa (Linnaeus, 1758) [CEC 1993 791]

### salicornia europaea

USE COMMON GLASSWORT [B4333]

# salicornia spp.

USE GLASSWORT [B4332]

#### salientia

USE FROG [B1252]

### salmo clarki

USE CUTTHROAT TROUT [B2869]

### salmo except salmo salar

USE TROUT [B1258]

## salmo gairdneri

USE RAINBOW TROUT [B1109]

# salmo irideus

USE RAINBOW TROUT [B1109]

### salmo salar

USE ATLANTIC SALMON [B1587]

# salmo spp.

USE ATLANTIC SALMON [B2250]

### salmo trutta

USE BROWN TROUT [B1479]

## salmo trutta fario

USE RIVER TROUT [B4064]

# salmo trutta lacustris

USE LAKE TROUT [B4065]

# salmo trutta trutta

USE BROWN TROUT [B1479]

# **SALMON SHARK**

FTC B3524

BT MACKEREL SHARK [B3522]

UF lamna ditropis UF shark, salmon

Al <SCIFAM>Lamnidae Müller and Henle, 1838 [ITIS 159901]

<SCINAM>Lamna ditropis Hubbs and Follett, 1947 [ITIS 159910] <SCINAM>Lamna ditropis Hubbs & Follett, 1947 [Fishbase 2004 755]

<SCINAM>Lamna ditropis Hubbs & Follett, 1947 [FAO ASFIS LMD] <SCINAM>Lamna ditropis Hubbs and Follett, 1947 [CEC 1993 21]

<SCINAM>Lamna ditropis [2010 FDA Seafood List]

### salmon, chinook

USE CHINOOK SALMON [B1132]

#### salmon, chum

USE CHUM SALMON [B1115]

#### salmon, coho

USE COHO SALMON [B1117]

### salmon, pacific

USE PACIFIC SALMON [B1126]

### salmon, pink

USE PINK SALMON [B1116]

#### salmon, sockeye

USE SOCKEYE SALMON [B1128]

#### salmonberry

USE CLOUDBERRY [B2029]

#### **SALMONBERRY**

FTC B4259

BT BERRY, BRAMBLE [B1121]

UF rubus spectabilis

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus spectabilis Pursh [ITIS 25051]
<SCINAM>Rubus spectabilis Pursh [GRIN 32449]
<SCINAM>Rubus spectabilis Pursh [PLANTS RUSP]
<SCINAM>Rubus spectabilis Pursh [DPNL 2003 12677]

\$i\$Rubus \$pectabilis\$/i\$ (Salmonberry) is a species of \$i\$Rubus\$/i\$ native to the west coast of North America from west central Alaska to California. Salmonberries are edible and share the fruit structure of the raspberry, with the fruit pulling away from its receptacle. Books often call the fruit "insipid", but depending on ripeness and site, they are good eaten raw and when processed into jam, candy, jelly and wine. They were an important food for indigenous peoples. Traditionally, the berries were eaten with salmon or mixed with oolichan grease or salmon roe. They were not dried because of their high moisture content. [http://en.wikipedia.org/wiki/Salmonberry]

# salmonberry

USE THIMBLEBERRY [B4260]

# salmonidae

USE TROUT AND SALMON FAMILY [B1129]

# salmoninae

USE SALMONINS [B3807]

# **SALMONINS**

FTC B3807

BT ANADROMOUS FISH [B3448]

UF salmoninae

AI <SCINAM>Salmoninae [ITIS 623286]

# SALMONINS

FTC B3807

BT TROUT AND SALMON FAMILY [B1129]

# SALSIFY

FTC B1551

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF oyster plant

UF tragopogon porrifolius

Al <SCIFAM>Compositae (Asteraceae)

<SCINAM>Tragopogon porrifolius L. [NETTOX] <GRIN>36817

<MANSFELD>32164

#### salsola soda

USE AGRETTI [B4330]

### **SALT ADDED**

FTC H0367

BT FLAVORING OR TASTE INGREDIENT ADDED [H0117]

SN Use when salt or sodium chloride constitutes a significant ingredient in proportion to other ingredients of the food,

for example when salt or sodium chloride is the second, third or fourth ingredient in a multiple-ingredient food product such as dry, packaged soup mix. For food products with a limited number of ingredients and where the salt or sodium chloride constitutes a significant ingredient (e.g., salted peanuts), use the narrower term \*SALTED\*

[H0173].

### **SALT FREE FOOD**

FTC P0080

BT SALT OR SODIUM FREE FOOD [P0035]

Al Food having less than 5 milligrams salt per amount customarily consumed (or for meals and main dishes less than 5 milligrams salt per labeled serving). Such food must contain no ingredient that is salt or generally understood to

contain salt except where the ingredient listed is footnoted '\*adds a trivial amount of salt'.

## SALT OF ASPARTAME-ACESULFAME

FTC B4428

BT FOOD ADDITIVE [B2972]
UF Aspartame-acesulfame salt

UF E 962 UF INS 962

If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EČ) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): sweetener.

Europe: E 962. Codex: INS 962.

# SALT OF ASPARTAME-ACESULFAME ADDED

FTC H0831

BT FOOD ADDITIVE ADDED [H0399]

# SALT OR SALT SUBSTITUTE (US CFR)

FTC A0134

BT FLAVORING OR SEASONING (US CFR) [A0133]

UF salt substitute or salt

Al Table salt and its substitutes; also products combining other flavors or seasonings with salt when these are

predominantly salt.

## SALT OR SODIUM FREE FOOD

FTC P0035

NO OR REDUCED SALT OR SODIUM CLAIM OR USE [P0077]

UF sodium or salt free food

Al A claim that a food is sodium-free or salt-free, and any claim likely to have the same meaning for the consumer,

may only be made where the product contains no more than 0,005 g of sodium, or the equivalent value for salt, per 100 g. [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

Food having less than 5 milligrams of salt or sodium per amount customarily consumed (or for meals and main dishes, less than 5 miligrams of salt or sodium per labeled serving). Such foods must not contain an ingredient that is salt or sodium or generally understood to comtain salt or sodium except where the ingredient listed is footnoted '\*adds a trivial amount of {salt or sodium}' [US FDA]

### SALT OR SODIUM SPECIAL CLAIM OR USE

FTC P0047

BT NUTRITION-RELATED CLAIM OR USE [P0065]

UF sodium or salt special diet

All narrower term definitions extracted from 58 Federal Register 2032, January 6, 1993, part 101.61.

## **SALT SUBSTITUTE (CODEX)**

FTC A0439

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### salt substitute or salt

USE SALT OR SALT SUBSTITUTE (US CFR) [A0134]

# SALT WATER FISHING AREA

FTC R0510

BT FISHING AREAS [R0124]
RT MARINE AREAS [R0513]

SN Do not use this descriptor, unless a more specific cannot be found in \*MARINE AREAS [R0513]\* and narrower

terms.

# SALT-BRACKISH WATER BASS

FTC B2428

BT TEMPERATE BASS FAMILIES [B1184]

## **SALTED**

FTC H0173

BT SALT ADDED [H0367]
UF sodium chloride added

Used when it is necessary to distinguish one product from another (e.g., salted vs. unsalted peanuts), or for salt-

fermented products (e.g. soy sauce). It can also be used for other products known to contain at least 4% added and naturally present salt (sodium chloride).

We salting is used as preservation method, index \*PRESERVED BY SALTING [J0103]\* or narrower term.

# SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC. (CCFAC)

FTC A0637

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

# SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC. (CIAA)

FTC A0463

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]
RT MISCELLANEOUS FOOD PRODUCT (EUROFIR) [A0852]

AI CIAA ADD/385/90E Rev 5

# Salts of oleic acid with calcium, potassium and sodium

USE SODIUM, POTASSIUM AND CALCIUM SALTS OF FATTY ACIDS [B3278]

# salvelinus alpinus

USE ARCTIC CHAR [B1332]

### salvelinus fontinalis

USE BROOK TROUT [B1077]

salvelinus malma

USE DOLLY VARDEN [B1683]

salvelinus namaycush

USE LAKE TROUT [B1503]

salvelinus spp.

USE CHAR [B4051]

salvia

USE SAGE [B1303]

salvia chia

USE CHIA [B1723]

salvia columbariae

USE CHIA [B1723]

salvia hispanica

USE CHIA [B1723]

sambuccus spp.

USE ELDERBERRY [B4211]

sambucus canadensis

USE CANADIAN ELDER [B4212]

sambucus spp.

USE EUROPEAN ELDER [B1403]

samoa, american

USE AMERICAN SAMOA [R0113]

samoa, western

USE WESTERN SAMOA [R0482]

**SAN MARINO** 

FTC R0382

BT EUROPE, SOUTHERN [R0358]

SN US FDA 1995 Code: SM

sanaa

USE YEMEN ARAB REPUBLIC [R0483]

sand apple

USE MOBOLA PLUM [B2827]

SAND BASS

FTC B4024

BT SEA BASS FAMILY [B1524]

UF paralabrax spp.

AI <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Paralabrax Girard, 1856 [ITIS 167830]

sand borers

USE SILLAGO-WHITING FAMILY [B4311]

sand devil

USE ATLANTIC ANGEL SHARK [B3520]

#### SAND FLOUNDER

FTC B2674

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF rhombosolea plebeia

AI <SCIFAM>Rhombosoleidae [ITIS 615936]

<SCINAM>Rhombosolea plebeia (Richardson, 1843) [ITIS 172953] <SCINAM>Rhombosolea plebeia (Richardson, 1843) [Fishbase 2004 12950] <SCINAM>Rhombosolea plebeia (Richardson, 1843) [FAO ASFIS RMP] <SCINAM>Rhombosolea plebeia (Richardson, 1843) [CEC 1993 1136]

<SCINAM>Rhombosolea plebeia [2010 FDA Seafood List]

## **SAND GOBY**

FTC B3931

BT POMATOSCHISTUS [B3929]
UF pomatoschistus minutus

Al <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Pomatoschistus minutus (Pallas, 1770) [ITIS 171978] <SCINAM>Pomatoschistus minutus (Pallas, 1770) [Fishbase 2004 1345] <SCINAM>Pomatoschistus minutus (Pallas, 1770) [CEC 1993 1048]

#### SAND LANCE

FTC B1354

BT SAND LANCE FAMILY [B1830]

UF ammodytes spp.

UF sandeel

Al <SCIFAM>Ammodytidae [ITIS 171670]

<SCINAM>Ammodytes Linnaeus, 1758 [ITIS 171671]

## SAND LANCE FAMILY

FTC B1830

BT FISH, PERCIFORM [B1581]

**UF** ammodytidae

AI <SCIFAM>Ammodytidae [ITIS 171670] <SCIFAM>Ammodytidae [CEC 1993 927]

#### sand lobster

USE SLIPPER LOBSTER [B2491]

#### sand lucerne

USE BASTARD MEDIC [B3348]

### sand mustard

USE PERENNIAL WALLROCKET [B3737]

## SAND PEAR

FTC B1523

BT CORE OR POME FRUIT [B1599]

UF asian pear
UF chinese pear
UF japanese pear
UF nashi
UF nashi pear

UF oriental pear
UF pyrus pyrifolia

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Pyrus pyrifolia (Burm. f.) Nakai [ITIS 25296] <SCINAM>Pyrus pyrifolia (Burm. fil.) Nakai [GRIN 30569]

<SCINAM>Pyrus pyrifolia var. culta (Makino) Nakai [GRIN 104692] <SCINAM>Pyrus pyrifolia (Burm. f.) Nakai [PLANTS PYPY2] <SCINAM>Pyrus pyrifolia (Burm.) Nakai [MANSFELD 8735]

#### SAND PERCH

FTC B2301

BT DIPLECTRUM [B4023]
UF diplectrum formosum

Al <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Diplectrum formosum (Linnaeus, 1766) [ITIS 167793]
<SCINAM>Diplectrum formosum (Linnaeus, 1766) [Fishbase 2004 1203]
<SCINAM>Diplectrum formosum (Linnaeus, 1766) [FAO ASFIS PES]
<SCINAM>Diplectrum formosum [2010 FDA Seafood List]

#### sand rocket

**USE** PERENNIAL WALLROCKET [B3737]

## **SAND SEATROUT**

FTC B1104

BT SEATROUT [B2657]
UF cynoscion arenarius
UF white seatrout

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Cynoscion arenarius Ginsburg, 1930 [ITIS 169243] <SCINAM>Cynoscion arenarius Ginsburg, 1930 [Fishbase 2004 1170] <SCINAM>Cynoscion arenarius Ginsburg, 1930 [FAO ASFIS YNR] <SCINAM>Cynoscion arenarius [2010 FDA Seafood List]

#### sand shark

USE SAND TIGER [B2718]

#### SAND SHRIMP

FTC B2575

BT CRANGONID SHRIMP FAMILY [B2574]

UF crangon septemspinosa

UF shrimp, sand

AI <SCIFAM>Crangonidae Haworth, 1825 [ITIS 97106]
<SCINAM>Crangon septemspinosa Say, 1818 [ITIS 97110]
<SCINAM>Crangon septemspinosa Say, 1818 [FAO ASFIS GQS]
<SCINAM>Crangon septemspinosa [2010 FDA Seafood List]

## SAND SOLE

FTC B1870

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF fringe sole

UF psettichthys melanostictus

UF sole, sand

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Psettichthys melanostictus Girard, 1854 [ITIS 172928]
<SCINAM>Psettichthys melanostictus Girard, 1854 [Fishbase 2004 4255]
<SCINAM>Psettichthys melanostictus Girard, 1854 [FAO ASFIS YSE]
<SCINAM>Psettichthys melanostictus [2010 FDA Seafood List]

# **SAND TIGER**

FTC B2718

BT SAND TIGER FAMILY [B2754]

UF carcharias taurus UF odontaspis taurus

UF sand shark

AI <SCIFAM>Odontaspididae Müller and Henle, 1839 [ITIS 159875]
<SCINAM>Carcharias taurus Rafinesque, 1810 [ITIS 159888]
<SCINAM>Carcharias taurus Rafinesque, 1810 [Fishbase 2004 747]
<SCINAM>Carcharias taurus Rafinesque, 1810 [FAO ASFIS CCT]

# SAND TIGER FAMILY

FTC B2754

BT FISH, LAMNIFORM [B2553]

UF odontaspididae

Al <SCIFAM>Odontaspididae Müller and Henle, 1839 [ITIS 159875]

#### SANDBAR SHARK

FTC B3527

BT GREY SHARKS [B3526]
UF carcharhinus plumbeus

Al <SCIFAM>Carcharhinidae Jordan and Evermann, 1896 [ITIS 160178]

<SCINAM>Carcharhinus plumbeus (Nardo, 1827) [ITIS 160289]
<SCINAM>Carcharhinus plumbeus (Nardo, 1827) [Fishbase 2004 880]
<SCINAM>Carcharhinus plumbeus (Nardo, 1827) [FAO ASFIS CCP]
<SCINAM>Carcharhinus plumbeus (Nardo, 1827) [CEC 1993 40]
<SCINAM>Carcharhinus plumbeus [2010 FDA Seafood List]

## SANDDAB

FTC B2649

BT MUD DAB [B4043] UF common dab

UF dab

UF dab, common UF limanda limanda

AI <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Limanda limanda (Linnaeus, 1758) [ITIS 172881] <SCINAM>Limanda limanda (Linnaeus, 1758) [Fishbase 2004 695] <SCINAM>Limanda limanda Linnaeus, 1758 [FAO ASFIS DAB] <SCINAM>Limanda limanda (Linnaeus, 1758) [CEC 1993 1125]

<SCINAM>Limanda limanda [2010 FDA Seafood List]

#### sandeel

USE SAND LANCE [B1354]

### **SANDEEL**

FTC B4009

BT SAND LANCE [B1354]
UF ammodytes tobianus

Al <SCIFAM>Ammodytidae [ITIS 171670]

<SCINAM>Ammodytes tobianus Linnaeus, 1758 [ITIS 171676] <SCINAM>Ammodytes tobianus Linnaeus, 1758 [Fishbase 2004 38] <SCINAM>Ammodytes tobianus Linnaeus, 1758 [FAO ASFIS ABZ] <SCINAM>Ammodytes tobianus Linnaeus, 1758 [CEC 1993 926]

### sander lucioperca

USE PIKE PERCH [B1399]

#### sander lucioperca

USE ZANDER [B2387]

### sander vitreus

USE WALLEYE PIKE [B1398]

### SANDFISH FAMILY

FTC B2569

BT FISH, PERCIFORM [B1581]

UF trichodontidae

Al <SCIFAM>Trichodontidae [ITIS 170914]

### sandoricum koetjape

USE SANTOL [B2449]

#### sandpaper fish

USE ROUGHY [B2327]

### **SANDPERCH**

FTC B2367

BT SANDPERCH FAMILY [B2368]

UF pinguipes spp.

Al <SCIFAM>Pinguipedidae [ITIS 553226]

<SCINAM>Pinguipes Cuvier in Cuvier and Valenciennes, 1829 [ITIS 630378]

### SANDPERCH FAMILY

FTC B2368

BT FISH, PERCIFORM [B1581]

UF pinguipedidae

#### **SANDSMELT**

FTC B3822

BT SILVERSIDE FAMILY [B1884]

UF atherina presbyter

AI <SCIFAM>Atherinidae [ITIS 166025]

<SCINAM>Atherina presbyter Cuvier, 1829 [ITIS 166025] <SCINAM>Atherina presbyter Cuvier, 1829 [Fishbase 2004 45] <SCINAM>Atherina presbyter Cuvier, 1829 [FAO ASFIS ATP] <SCINAM>Atherina presbyter Cuvier, 1829 [CEC 1993 543]

#### sand-smelt

USE SMELT [B3821]

#### sand-smelts

USE SILLAGO-WHITING FAMILY [B4311]

#### **SANDWICH (EUROFIR)**

FTC A1203

BT PREPARED FOOD PRODUCT (EUROFIR) [A0861]

RT SANDWICH (US CFR) [A0218]

RT 50192500 - SANDWICHES/FILLED ROLLS/WRAPS (GS1 GPC) [A1105]

Al A sandwich is a food item made of two or more slices of leavened bread with one or more layers of filling, typically meat or cheese, with the addition of vegetables or salad. The bread can be used as is, or it can be coated with butter, oil, mustard or other condiments to enhance flavor and texture. (Wikipedia)

## **SANDWICH (US CFR)**

FTC A0218

BT PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED (US CFR) [A0102]

RT 50192500 - SANDWICHES/FILLED ROLLS/WRAPS (GS1 GPC) [A1105]

RT SANDWICH (EUROFIR) [A1203]

Sandwich takes precedent over other product types. Examples: peanut butter and jelly sandwich, tuna sandwich, egg salad sandwich or hamburger on roll. The filling of a sandwich is always indexed as the food source, even if the bread is the same weight or outweighs the filling ingredient(s). The bread would be indexed by \*GRAIN ADDED\* or the appropriate narrower term.

# SANDWICH FILLING (EUROFIR)

FTC A0867

BT PREPARED FOOD PRODUCT (EUROFIR) [A0861]

Al includes cheese-based sandwich filling, fish-based sandwich filling.

# **SANDY RAY**

FTC B4084

BT SKATE [B1340]
UF leucoraja circularis
UF raja circularis

AI <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Leucoraja circularis (Couch, 1838) [ITIS 564128] <SCINAM>Leucoraja circularis (Couch, 1838) [Fishbase 2004 7614]

<SCINAM>Raja circularis Couch 1838 [FAO ASFIS RJI]

### **SANDY RAY**

FTC B4084

BT ROUGH SKATE [B4101]

#### **SANTA CLAUS MELON**

FTC B1578

BT MUSKMELON, INODORUS GROUP [B4223]

UF melon, santa claus

Al The Santa Claus melon, sometimes known as Christmas melon or Piel de Sapo, is a variety of melon that grows to

approximately 1 foot in length and is oblong in shape. It has a thick outer green-striped rind with a pale green inner

pulp that provides a mild melon flavor, that can be as sweet as honeydew melons, if not more

so.[http://en.wikipedia.org/wiki/Santa\_claus\_melon]

#### santiria

USE TOOTH-BRUSH TREE [B2814]

#### santiria trimera

USE TOOTH-BRUSH TREE [B2814]

#### SANTOL

FTC B2449

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF red santol

UF sandoricum koetjape
AI <SCIFAM>Meliaceae

<SCINAM>Sandoricum koetjape (Burm. f.) Merr. [GRIN 33013] <SCINAM>Sandoricum koetjape (Burm. f.) Merr. [PLANTS SAKO4]

## SAO TOME AND PRINCIPE

FTC R0386

BT AFRICA, CENTRAL [R0340]

UF principe

SN US FDA 1995 Code: ST

### sapindus senegalensis

USE SOAPBERRY [B2836]

## **SAPODILLA**

FTC B1693

BT SAPOTE [B1694]
UF achras sapota
UF chicle tree
UF chicozapote
UF manilkara zapota
UF nispero tree

Al <SCIFAM>Sapotaceae [ITIS 23802]

<SCINAM>Manilkara zapota (L.) van Royen [ITIS 23823] <SCINAM>Manilkara zapota (L.) P. Royen [GRIN 102614] <SCINAM>Manilkara zapota (L.) P. Royen [PLANTS MAZA]

<SCINAM>Manilkara zapota (L.) P.Royen [EuroFIR-NETTOX 2007 178]

<SCINAM>Manilkara zapota (L.) P.Royen [DPNL 2003 11086]

<MANSFELD>6578

### sapota

USE SAPOTE [B1694]

# SAPOTE

FTC B1694

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF calocarpum sapota
UF caolcarpum mammosum
UF lucuma mammosa
UF mamey colorado
UF mamey sapote
UF mammee sapote
UF marmalade fruit

UF marmalade plum UF pouteria sapota

UF sapota

Sapote (from Nahuatl tzapotl) is a term for a soft, edible fruit. The word is incorporated into the common names of ΑI

several unrelated fruit-bearing plants native to Mexico, Central America and northern parts of South

America.[http://en.wikipedia.org/wiki/Sapote]

#### **SAPUCAIA-NUT**

FTC B3436

TROPICAL OR SUBTROPICAL NUT PRODUCING PLANT [B1022] BT

UF lecythis spp. UF paradise nut

<SCIFAM>Lecythidaceae [ITIS 21983] ΑI

<SCIGEN>Lecythis Loefl. [ITIS 21984] <SCIGEN>Lecythis sp. [GRIN 312396] <SCIGEN>Lecythis Loefl. [PLANTS LECYT]

<SCINAM>Lecythis zabucajo Aubl.; L. elliptica Kunth; L. ollaria L.; L. usitatis Miers [CCPR]

The Lecythidaceae comprise a family of about 20 genera and 250-300 species of woody plants native to tropical South America and Madagascar. The most important member of the family in world trade is the Brazil nut

(Bertholletia excelsa), valued for its edible nuts; the Paradise nut (Lecythis species) is also

eaten.[http://en.wikipedia.org/wiki/Lecythidaceae]

#### saraek pomerac

USE **MOUNTAIN APPLE [B2831]** 

#### **SARAN**

FTC N0025

BT VINYLIDENE [N0029]

ΑI Trade name of polyvinylidene chloride copolymer film. Chief packaging uses are in film and in coatings for other flexible substrates such as cellophane and paper.

### sarcocephalus

USE AFRICAN PEACH [B2784]

### sarcocephalus esculentus

USE AFRICAN PEACH [B2784]

## sarcocephalus latifolius

USE AFRICAN PEACH [B2784]

## sarda australis

**AUSTRALIAN BONITO [B3972]** 

## sarda chiliensis

USE PACIFIC BONITO [B1791]

## sarda orientalis

USE STRIPED BONITO [B2189]

### sarda sarda

ATLANTIC BONITO [B1792] **USE** 

#### sarda spp.

**USE BONITO [B1264]** 

## sarda velox

STRIPED BONITO [B2189] **USE** 

## sardina

USE SARDINE [B1558]

# sardina pilchardus

**USE EUROPEAN SARDINE [B1853]** 

#### sardine

USE EUROPEAN SARDINE [B1853]

#### SARDINE

FTC B1558

BT HERRING FAMILY [B1124]

UF pilchard
UF sardina
UF sardinops

# sardine, pacific

USE PACIFIC SARDINE [B1847]

## sardine, spanish

USE SPANISH SARDINE [B2003]

## **SARDINELLA**

FTC B1392

BT SARDINE [B1558] UF sardinella spp.

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCIGEN>Sardinella Valenciennes in Cuvier and Valenciennes, 1847 [ITIS 161762]

## sardinella anchovia

USE SPANISH SARDINE [B2003]

#### sardinella aurita

USE SPANISH SARDINE [B2003]

## sardinella fimbriata

USE FRINGESCALE SARDINELLA [B2648]

# sardinella longiceps

USE OIL SARDINE [B1966]

### sardinella maderensis

USE SHORT-BODY SARDINELLA [B3859]

# sardinella spp.

USE SARDINELLA [B1392]

## sardinella zunasi

USE JAPANESE SARDINELLA [B3860]

### sardinops

USE SARDINE [B1558]

### sardinops caeruleus

USE CALIFORNIA PILCHARD [B2294]

## sardinops melanostictus

USE JAPANESE PILCHARD [B1974]

# sardinops neopilchardus

USE PICTON HERRING [B3857]

# sardinops ocellatus

USE SOUTH AFRICAN PILCHARD [B1984]

#### sardinops ocellatus

USE SOUTHERN AFRICAN PILCHARD [B3858]

#### sardinops sagax

USE CHILEAN PILCHARD [B2192]

## sardinops sagax caeruleus

USE PACIFIC SARDINE [B1847]

## sardinops sagax melanosticta

USE JAPANESE PILCHARD [B1974]

# sardinops sagax sagax

USE CHILEAN PILCHARD [B2192]

# sardinops spp.

USE PILCHARD [B3853]

# sargassum fusiforme

USE HIJIKI [B2641]

#### sarpa salpa

USE SALEMA [B3502]

# **SARSAPARILLA**

FTC B2065

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF smilax aristolochiifolia

## sasakurehitoyotake

USE SHAGGY INC CAP [B4181]

## SASKATCHEWAN

FTC R0182

BT CANADA [R0171]

SN US FDA 1995 Code: CA11

### SASSAFRAS

FTC B1493

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF sassafras albidum

### sassafras albidum

USE SASSAFRAS [B1493]

## SATAW

FTC B2458

BT POD OR SEED VEGETABLE [B1156]

UF sato

sato

USE SATAW [B2458]

### satsuma mandarin

USE SATSUMA ORANGE [B2722]

### **SATSUMA ORANGE**

FTC B2722

BT MANDARIN ORANGE [B1429]
UF citrus reticulata cv. owan

UF citrus unshiu
UF satsuma mandarin
UF unshu orange

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus unshiu Marcow. [GRIN 10793]

<SCINAM>Citrus reticulata Blanco ssp. unshiu (Marcow.) D.Rivera Núñez et al. [PLANTS CIREU]

<SCINAM>Citrus unshiu Marcow. [EuroFIR-NETTOX 2007 534]

<SCINAM>Citrus unshiu Marcow. [DPNL 2003 8705]

A hort. class of mandarin oranges from Japan (Hortus) [CFSAN thesaurus].

## SATURATED (IMMERSED) PAPER CONTAINER

FTC M0332

BT PAPER CONTAINER, TREATED [M0330]

#### SATURATED FAT FREE FOOD

FTC P0179

BT SATURATED FAT-RELATED CLAIM OR USE [P0071]

Al A claim that a food does not contain saturated fat, and any claim likely to have the same meaning for the consumer, may only be made where the sum of saturated fat and trans-fatty acids does not exceed 0,1 g of saturated fat per 100 g or 100 ml [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

Food having less than 0.5 grams saturated fat per amount customarily consumed (or for meals and main dishes, less than 0.5 grams saturated fat per labeled serving). Trans fatty acids are not more than 1% of total fat. Such foods contain no ingredient that is understood to contain saturated fat except where the ingredient listed has been footnoted '\*adds a trivial amount of saturated fat' [US FDA].

#### SATURATED FAT-RELATED CLAIM OR USE

FTC P0071

BT FAT SPECIAL CLAIM OR USE [P0017]

All narrower term definitions extracted from 58 Federal Register 2302, January 6, 1993, part 101.62(c).

## satureja hortensis

USE SAVORY, SUMMER [B1123]

# satureja montana

USE SAVORY, WINTER [B1114]

## satureja spp.

USE SAVORY [B4342]

### sauce added

USE PACKED IN GRAVY OR SAUCE [K0034]

#### sauce or gravy

USE GRAVY OR SAUCE (US CFR) [A0286]

#### sauce, condiment

USE CONDIMENT SAUCE (US CFR) [A0263]

# sauce, condiment, dressing or gravy

USE DRESSING, CONDIMENT, GRAVY OR SAUCE (US CFR) [A0105]

# SAUDI ARABIA

FTC R0372

BT MIDDLE EAST [R0351]

SN US FDA 1995 Code: SA

#### SAUGER

FTC B1670

BT PERCH FAMILY [B2004]

UF canadian pike

UF stizostedion canadense

Al <SCIFAM>Percidae [ITIS 168356]

<SCINAM>Sander canadensis (Griffith and Smith, 1834) [ITIS 650171] <SCINAM>Sander canadensis (Griffith & Smith, 1834) [Fishbase 2004 3515]

<SCINAM>Sander canadensis (Griffith & Smith 1834) [FAO ASFIS SZC]

<SCINAM>Stizostedion canadense (Smith, 1836) [CEC 1993 611]

<SCINAM>Sander canadensis [2010 FDA Seafood List]

#### SAUREL

FTC B1090

BT JACK FAMILY [B1755]
UF jack and horse mackerel
UF scad and horse mackerels

UF trachurus spp.

Al <SCIFAM>Carangidae [ITIS 168584]

<SCIGEN>Trachurus Rafinesque, 1810 [ITIS 168585]

#### saurida tumbil

USE GREATER LIZARDFISH [B3826]

#### saurida undosquamis

USE BRUSHTOOTH LIZARDFISH [B3827]

## SAURY

FTC B2484

BT SAURY FAMILY [B1888]
UF scomberesox spp.

Al <SCINAM>scomberesox spp.

#### **SAURY FAMILY**

FTC B1888

BT FISH, ATHERINIFORM [B1573]

UF scomberesocidae

AI <SCIFAM>Scomberesocidae [ITIS 165607]
<SCIFAM>Scomberesocidae [ITIS 165607]
<SCIFAM>Scomberesocidae [FAO ASFIS SAX]
<SCIFAM>Scomberesocidae [CEC 1993 415]

### saury, atlantic

USE ATLANTIC SAURY [B1889]

## saury, pacific

USE PACIFIC SAURY [B1890]

## SAUSAGE CASING NOT KNOWN

FTC Z0095

BT TYPE OF SAUSAGE CASING [Z0092]

# SAUSAGE OR LUNCHEON MEAT (US CFR)

FTC A0221

BT MEAT OR MEAT PRODUCT (FROM MAMMAL) (US CFR) [A0150]
RT SAUSAGE OR SIMILAR MEAT PRODUCT (EUROFIR) [A0798]
RT 0700 SAUSAGES AND LUNCHEON MEATS (USDA SR) [A1277]

UF luncheon meat

This category includes a wide variety of products made from comminuted or chopped meat (skeletal and/or organ meat) that is usually salted and/or seasoned and often stuffed in an edible or inedible casing. Includes products such as pork sausage, pickle or pimiento loaf, meat spread and pate, and products made by binding meat chunks with gelatin or other binders, such as sectioned and formed ham, beef rolls, and headcheese. Excludes plain ground meat, meat loaf and products made by slicing intact muscle or other tissue, even if packaged and marketed like luncheon meat. Index all processes applied to the product at hand; examples: \*FULLY HEAT TREATED\*, \*CURED FOR 2 MONTHS\*, \*SMOKED\*, \*FERMENTED\*, \*EMULSIFIED OR HOMOGENIZED\*. Also consider \*PARTICLE SIZE IN SOLID FORMED PRODUCTS\* and \*TYPEOF SAUSAGE CASING\* in \*Z. ADJUNCT CHARACTERISTICS OF FOOD\*.

## SAUSAGE OR SIMILAR MEAT PRODUCT (EUROFIR)

FTC A0798

BT MEAT OR MEAT PRODUCT (EUROFIR) [A0793]

RT POULTRY-BASED SAUSAGE OR LUNCHEON MEAT (US CFR) [A0131]

SAUSAGE OR LUNCHEON MEAT (US CFR) [A0221] RT

RT 0700 SAUSAGES AND LUNCHEON MEATS (USDA SR) [A1277]

includes: pastes, pâtés and terrines; sausage meat; dry, smoked sausages (rohwurst); fresh and lightly cooked ΑI sausages (bratwurst); cooked sausages (kochwurst); blood & blood products (e.g. haggis, black pudding); other

meat products (e.g. galantine, brawn).

#### **SAUTEED**

**FTC** G0027

BT COOKED IN SMALL AMOUNT OF FAT OR OIL [G0026]

Cooked in a very small amount of very hot fat, turning and browning the food on all sides. ΑI

### SAVORY

FTC B4342

вт SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF satureja spp.

<SCIFAM>Lamiaceae [ITIS 32251] ΑI

<SCINAM>Satureja L. [ITIS 32293] <SCINAM>Satureja sp. [GRIN 313197] <SCINAM>Satureja L. [PLANTS SATUR]

\$i\$Satureja\$/i\$ is a genus of aromatic plants of the family \$i\$Lamiaceae\$/i\$, related to rosemary and thyme. There

are about 30 species called savories, of which Summer savory and Winter savory are the most important in

cultivation.[http://en.wikipedia.org/wiki/Satureja]

#### savory

SAVORY, WINTER [B1114] USE

## SAVORY, SUMMER

**FTC** B1123

BT **SAVORY [B4342]** UF satureja hortensis UF summer savory <SCIFAM>Labiatae ΑI

<SCINAM>Satureja hortensis L. [NETTOX]

<GRIN>33176 <MANSFELD>16404

# SAVORY, WINTER

FTC B1114

вт **SAVORY [B4342]** UF satureja montana

UF savory UF winter savory

# **SAVOURY CEREAL DISH (EUROFIR)**

FTC A0822

RT GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]

PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED (US CFR) [A0102] RT

RT PASTA DISH (US CFR) [A0220]

RT 50182200 - SAVOURY BAKERY PRODUCTS (GS1 GPC) [A0947]

includes dumpling, risotto, savoury pancake, pizza, couscous, savoury pie, sandwich.

# SAVOURY CEREAL DISH (EUROFIR)

**FTC** 

PREPARED FOOD PRODUCT (EUROFIR) [A0861]

## SAVOURY SAUCE (EUROFIR)

**FTC** A0862

BT PREPARED FOOD PRODUCT (EUROFIR) [A0861] RT GRAVY OR SAUCE (US CFR) [A0286]

0600 SOUPS, SAUCES, AND GRAVIES (USDA SR) [A1276] RT

UF gravy or sauce

Sauce is a very general term for a liquid or semiliquid seasoning or other accompaniment for food. When sauces SN are cooked as part of, or adjuncts to, dishes (including starters, main courses and desserts), they have been assigned to the \*SAVOURY SAUCE\* or

ΑI Nonstandardized food product used as a meal accompaniment and consisting of a mixture of fats or oils, starch, liquid and other optional ingredients specified by the recipe; excludes condiments. Includes, bolognese sauce, white sauce, brown sauce, butter sauce, tomato sauce.

## **SAVOURY SNACK (EUROFIR)**

FTC A0868

вт PREPARED FOOD PRODUCT (EUROFIR) [A0861]

RT SNACK FOOD (US CFR) [A0228]

READY-TO-EAT SAVORIES (CIAA) [A0466] RT 50192100 - SNACKS (GS1 GPC) [A1108] RT RT 2500 SNACKS (USDA SR) [A1293]

UF snack food

Unsweetened food product marketed for consumption between meals; excludes nuts, edible seeds, and sweetened products such as cakes, puddings and candies. Examples are potato crisps, maize-based snacks, pretzels,

#### **SAVOY CABBAGE**

FTC. B2415

CABBAGE [B1406] BT

UF brassica oleracea var. bullata

<SCIFAM>Brassicaceae [ITIS 22669] ΑI

<SCINAM>Brassica oleracea L. [ITIS 23062]

<SCINAM>Brassica oleracea var. sabauda L. [GRIN 311416]

<SCINAM>Brassica oleracea L. convar. capitata (L.) Alef. var. sabauda L. [EuroFIR-NETTOX 2007 59]

<SCINAM>Brassica oleracea L. var. sabauda L. [DPNL 2003 8114]

<MANSFELD>23903

# **SAW PALMETTO**

**FTC** 

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF serenoa repens

<SCIFAM>Arecaceae [ITIS 500043] ΑI

<SCINAM>Serenoa repens (Bartr.) Small [ITIS 42508]

<SCINAM>Serenoa repens (W. Bartram) Small [GRIN 103108] <SCINAM>Serenoa repens (Bartram) Small [PLANTS SERE2]

## saxidomus giganteus

**USE** BUTTER CLAM [B1065]

scad

**USE** ATLANTIC HORSE MACKEREL [B1166]

## scad and horse mackerels

USE SAUREL [B1090]

## **SCALDED OR BLANCHED**

FTC G0042

BT G. COOKING METHOD [G0002]

UF blanched or scalded

SN This terms is used for foods in the prepartion process, e.g. preparation in the kitchen of peeled tomatoes, the scalding loosens the tomato skin.

For industrial processing, e.g. in the process inactivation of enzymatic activity, use the term \*BLANCHED [J0175]\*. This process is normally always used in the processing of frozen vegetables.

A method of precooking food where a liquid is heated to just below the boiling point. Often used to retard the ΑI spoiling of milk. Also, to plunge food such as fruit or vegetables into boiling water (or to pour boiling water over them) in order to loosen the skin and facilitate peeling.

#### **SCALED SARDINE**

FTC B2173

BT HARENGULA [B3856]
UF harengula jaguana
UF scaly sardine

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Harengula jaguana Poey, 1865 [ITIS 161755] <SCINAM>Harengula jaguana Poey, 1865 [Fishbase 2004 1480] <SCINAM>Harengula jaguana Poey, 1865 [FAO ASFIS HCG] <SCINAM>Harengula jaguana [2010 FDA Seafood List]

#### **SCALLION**

FTC B1478

BT ALLIUM SPECIES [B4302]

UF green onion
UF spring onion

Al <SCIFAM>Liliaceae [ITIS 42633]

<SCIGEN>Allium L. [ITIS 42634] <SCIGEN>Allium L. [PLANTS ALLIU] <SCIGEN>Allium [DPNL 2003 7304]

Scallions - also known as green onions, spring onions, salad onions, green shallots, onion sticks, long onions, baby onions, precious onions, yard onions, gibbons, or syboes - are the edible plants of various \$i\$Allium\$/i\$ species, all of which are "onion-like", having hollow green leaves and lacking a fully developed root bulb.\$br /\$The Welsh onion (\$i\$Allium fistulosum\$/i\$) does not form bulbs even when mature, and is grown in the West almost exclusively as a scallion or salad onion, although in Asia this species is of primary importance and used both fresh and in cooking. "Scallion" is also used for young plants of the common onion (\$i\$Allium cepa\$/i\$ var. \$i\$cepa\$/i\$) and shallot (\$i\$Allium cepa\$/i\$ var. \$i\$aggregatum\$/i\$, formerly \$i\$Allium ascalonicum\$/i\$), harvested before bulbs form, or sometimes when slight bulbing has occurred. Most of the cultivars grown in the West primarily as salad onions or scallions belong to \$i\$Allium cepa\$/i\$ var. \$i\$cepa\$/i\$. Other species sometimes used as scallions include \$i\$Allium xproliferum\$/i\$ and \$i\$Allium xwakegi\$/i\$.[http://en.wikipedia.org/wiki/Scallion]

### SCALLION

FTC B1478

BT VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]

## SCALLOP

FTC B1489

BT BIVALVE [B2113]
UF pecten aequiscleatus

UF pectinidae

Al <SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611]

<SCIFAM>Pectinidae [FAO ASFIS SCX] <SCIFAM>Pectinidae [CEC 1993 1352]

#### **SCALLOPED HAMMERHEAD**

FTC B2592

BT HAMMERHEAD SHARK [B2598]

UF hammerhead, scalloped

UF sphyrna lewini

Al <SCIFAM>Sphyrnidae Gill, 1872 [ITIS 160497]

<SCINAM>Sphyrna lewini (Griffith and Smith, 1834) [ITIS 160508] <SCINAM>Sphyrna lewini (Griffith & Smith, 1834) [Fishbase 2004 912] <SCINAM>Sphyrna lewini (Griffith & Smith, 1834) [FAO ASFIS SPL]

<SCINAM>Sphyrna lewini [2010 FDA Seafood List]

# SCALLOPED SPINY LOBSTER

FTC B2204

BT PANULIRID SPINY LOBSTER [B3610]

UF panulirus burgeri
UF panulirus homarus
UF trasnkei spiny lobster

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Panulirus homarus (Linnaeus, 1758) [ITIS 552973] <SCINAM>Panulirus homarus (Linnaeus, 1758) [FAO ASFIS LOK] <SCINAM>Panulirus homarus (Linnaeus, 1758) [CEC 1993 1258] <SCINAM>Panulirus homarus [2010 FDA Seafood List]

#### scaly sardine

USE SCALED SARDINE [B2173]

#### **SCAMP**

FTC B2887

BT MYCTEROPERCA [B4014]
UF mycteroperca phenax

AI <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Mycteroperca phenax Jordan and Swain, 1884 [ITIS 167763] <SCINAM>Mycteroperca phenax Jordan & Swain, 1884 [Fishbase 2004 1213] <SCINAM>Mycteroperca phenax Jordan & Swain, 1884 [FAO ASFIS MKH]

<SCINAM>Mycteroperca phenax [2010 FDA Seafood List]

#### scampi

USE NORWAY LOBSTER [B1956]

#### scandinavia

USE EUROPE, NORDIC COUNTRIES [R0360]

#### scandix pecten-veneris

USE SHEPHERD'S NEEDLE [B3714]

#### scaphirhynchus spp.

USE STURGEON [B1465]

#### scardinius erythrophthalmus

USE RUDD [B3477]

## scardinius graecus

USE GREEK RUDD [B3870]

## **SCARLET RUNNER BEAN**

FTC B2009

BT BEAN (VEGETABLE) [B1567]

UF phaseolus coccineus UF phaseolus multifloris

AI <SCIFAM>Leguminosae (Fabaceae)

<SCINAM>Phaseolus coccineus L. [NETTOX]

<GRIN>27563 <MANSFELD>27510

## scarlet snapper

USE BLOOD SNAPPER [B2256]

### scarlet strawberry

USE VIRGINIA STRAWBERRY [B2949]

### scented chamomile

USE CHAMOMILE [B2045]

# scented mayweed

USE CHAMOMILE [B2045]

## schilbe mystus

USE SILVER CATFISH [B2316]

### schilbeidae

USE GLASS CATFISH FAMILY [B4069]

#### schinus molle

USE PERUVIAN PEPPERTREE [B4348]

#### schinus terebinthifolia

USE BRAZILIAN PEPPER TREE [B2347]

#### schinus terebinthifolius

USE BRAZILIAN PEPPER TREE [B2347]

#### **SCHOOL SHARK**

FTC B2282

BT TOPE SHARK [B2525]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.
 Al School shark is a synonym of TOPE SHARK [B2525], which should be used instead.

### school shark

USE TOPE SHARK [B2525]

## sciaena aquila

USE MEAGRE [B2863]

#### sciaenidae

USE DRUM FAMILY [B2005]

## sciaenops ocellatus

USE RED DRUM [B2460]

# scinus spp.

USE PEPPERTREE [B4347]

# sciuridae

USE SQUIRREL [B1389]

# SCLEROCARYA

FTC B2822

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF cat thorn UF cider tree UF maroola nut UF marula UF morula UF poupartia birrea UF pourpartia caffra UF sclerocarya birrea UF sclerocarya caffra

AI <SCIFAM>Anacardiaceae [ITIS 28771]

<SCIGEN>Sclerocarya Hochst. [ITIS 500766] <SCINAM>Sclerocarya sp. [GRIN 404097]

<SCIGEN>Sclerocarya Hochst. [PLANTS SCLER14]

## sclerocarya birrea

UF

USE SCLEROCARYA [B2822]

spondias birrea

## sclerocarya caffra

USE SCLEROCARYA [B2822]

# scolopax minor

USE WOODCOCK [B2119]

scomber antarcticus

USE SPOTTED CHUB MACKEREL [B1926]

scomber australasicus

USE SPOTTED CHUB MACKEREL [B1926]

scomber japonicus

USE CHUB MACKEREL [B1570]

scomber mediterraneus

USE ATLANTIC BONITO [B1792]

scomber palamitus

USE ATLANTIC BONITO [B1792]

scomber rochei

USE BULLET TUNA [B1930]

scomber scombrus

USE ATLANTIC MACKEREL [B1790]

scomber spp.

USE MACKEREL [B1043]

scomber tapeinocephalus

USE SPOTTED CHUB MACKEREL [B1926]

scomberesocidae

USE SAURY FAMILY [B1888]

scomberesox saurus

USE ATLANTIC SAURY [B1889]

scomberesox spp.

USE SAURY [B2484]

scomberomorus cavalla

USE KING MACKEREL [B1516]

scomberomorus commerson

USE NARROW-BARRED MACKEREL [B2935]

scomberomorus concolor

USE MONTEREY SPANISH MACKEREL [B3977]

scomberomorus guttatus

USE INDO-PACIFIC KING MACKEREL [B3978]

scomberomorus koreanus

USE KOREAN SEERFISH [B3979]

scomberomorus lineolatus

USE STREAKED SEERFISH [B3980]

scomberomorus maculatus

USE ATLANTIC SPANISH MACKEREL [B1571]

scomberomorus multiradiatus

USE PAPUAN SEERFISH [B3981]

### scomberomorus munroi

USE AUSTRALIAN SPOTTED MACKEREL [B3982]

#### scomberomorus niphonius

USE JAPANESE SPANISH MACKEREL [B3983]

#### scomberomorus plurilineatus

USE KANADI KINGFISH [B3984]

## scomberomorus queenslandicus

USE QUEENSLAND SCHOOL MACKEREL [B3985]

# scomberomorus regalis

USE CERO [B3986]

## scomberomorus semifasciatus

USE BROAD-BARRED KING MACKEREL [B3987]

#### scomberomorus sierra

USE PACIFIC SIERRA [B1793]

## scomberomorus sinensis

USE CHINESE SEERFISH [B3988]

## scomberomorus spp.

USE SEERFISH [B3973]

#### scombridae

USE MACKEREL FAMILY [B1426]

## SCOMBROTOXIC

FTC Z0248

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: SCOM

# scophthalmidae

USE TURBOT FAMILY [B4037]

## scophthalmus maximus

USE TURBOT [B1240]

## scophthalmus rhombus

USE BRILL [B2708]

## scorpaena cardinalis

USE RED ROCKFISH [B2900]

## scorpaena grandicornis

USE PLUMED SCORPIONFISH [B2608]

# scorpaenichthys marmoratus

USE CABEZON [B1788]

# scorpaenidae

USE SCORPIONFISH FAMILY [B1084]

# scorpaeniformes

USE FISH, SCORPAENIFORM [B2265]

#### **SCORPIONFISH FAMILY**

FTC B1084

FISH, SCORPAENIFORM [B2265] BT

UF scorpaenidae

<SCIFAM>Scorpaenidae [ITIS 166704] ΑI <SCIFAM>Scorpaenidae [FAO ASFIS SCO] <SCIFAM>Scorpaenidae [CEC 1993 1058]

#### scorzonera hispanica

**BLACK SALSIFY [B2962]** USE

#### **SCOTLAND**

**FTC** R0224

BT UNITED KINGDOM [R0222]

SN US FDA 1995 Code: GB02

#### scrawled sole

FRESHWATER SOLE [B4044] USE

#### **SCRAWLED SOLE**

FTC B2287

вт FRESHWATER SOLE [B4044]

UF trinectes inscriptus

<SCIFAM>Achiridae [ITIS 202070] ΑI

<SCINAM>Trinectes inscriptus (Gosse, 1851) [ITIS 172983] <SCINAM>Trinectes inscriptus (Gosse, 1851) [Fishbase 2004 4259]

<SCINAM>Trinectes inscriptus [2010 FDA Seafood List]

#### **SCREW CAP OR LID**

FTC M0425

BT CLOSING CAP OR LID [M0423]

### **SCULPIN FAMILY**

FTC B1789

BT FISH, PERCIFORM [B1581]

cottidae UF

<SCINAM>Cottidae [ITIS 167196] ΑI <SCIFAM>Cottidae [FAO ASFIS SWU]

## **SCULPTED LOBSTER**

**FTC** B3598

BT DEEP SEA LOBSTER [B2232] UF metanephrops sagamiensis UF okinawa sculptured lobster

<SCIFAM>Nephropidae Dana, 1852 [ITIS 97307] ΑI

<SCINAM>Metanephrops sagamiensis (Parisi, 1917) [ITIS 552941] <SCINAM>Metanephrops sagamiensis (Parisi, 1917) [FAO ASFIS MFQ]

## **SCUP**

FTC. B2399

BT PORGY FAMILY [B1808] UF stenotomus chrysops

ΑI <SCIFAM>Sparidae [ITIS 169180]

<SCINAM>Stenotomus chrysops (Linnaeus, 1766) [ITIS 169182] <SCINAM>Stenotomus chrysops (Linnaeus, 1766) [Fishbase 2004 452] <SCINAM>Stenotomus chrysops (Linnaeus, 1766) [FAO ASFIS SCP] <SCINAM>Stenotomus chrysops (Linnaeus, 1766) [CEC 1993 800]

<SCINAM>Stenotomus chrysops [2010 FDA Seafood List]

### scuppernong grape

**USE** GRAPE, MUSCADINE [B2123]

## scurvygrass

USE SCURVY-GRASS [B2945]

#### SCURVY-GRASS

FTC B2945

BT LEAFY VEGETABLE [B1566]

UF cochlearia officinalis

UF scurvygrass
UF spoonwort

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Cochlearia officinalis L. [ITIS 22816] <SCINAM>Cochlearia officinalis L. [GRIN 11010] <SCINAM>Cochlearia officinalis L. [PLANTS COOF4]

<SCINAM>Cochlearia officinalis L. [EuroFIR-NETTOX 2007 100]

<SCINAM>Cochlearia officinalis L. [DPNL 2003 8761]

<MANSFELD>23616

Scurvy-grass (Cochlearia species; a.k.a. Scurvy grass, Scurvygrass, or Spoonwort) is a genus of about 30 species of annual and perennial herbs in the cabbage family Brassicaceae. They are widely distributed in temperate and arctic areas of the northern hemisphere, most commonly found in coastal regions, on cliff-tops and salt marshes where their high tolerance of salt enables them to avoid competition from larger, but less salt-tolerant plants; they also occur in alpine habitats in mountains and tundra.\$br /\$

Scurvy-grass was extensively eaten in the past by sailors suffering from scurvy after returning from long voyages, as the leaves are rich in vitamin C, which cures this deficiency disease resulting from a lack of fresh vegetables in the diet. The leaves, which have a strong peppery taste similar to the related horseradish and watercress, are also sometimes used in salads. [http://en.wikipedia.org/wiki/Cochlearia]

#### **SCURVY-GRASS**

FTC B2945

BT BRASSICA SPECIES [B3372]

#### scyliorhinidae

USE CAT SHARK FAMILY [B3516]

## scyliorhinus canicula

USE SMALL-SPOTTED CATSHARK [B3518]

## scyliorhinus stellaris

USE NURSEHOUND [B3517]

## scyllaridae

USE SLIPPER LOBSTER FAMILY [B1997]

## scyllarides spp.

USE SLIPPER LOBSTER [B2491]

## scyllarus arctus

USE SMALL EUROPEAN LOCUST LOBSTER [B3585]

## SEA BASS

FTC B2180

BT SEA BASS FAMILY [B1524]

UF centropristis spp.

Al <SCIFAM>Serranidae [ITIS 167674]

<SCIGEN>Centropristis Cuvier, 1829 [ITIS 167686]

# SEA BASS FAMILY

FTC B1524

BT FISH, PERCIFORM [B1581]

UF serranidae

Al <SCIFAM>Serranidae [ITIS 167674]

<SCIFAM>Serranidae [FAO ASFIS BSX] <SCIFAM>Serranidae [CEC 1993 579]

## sea bass, argentine

USE ARGENTINE SEA BASS [B1762]

#### sea bass, black

USE BLACK SEA BASS [B1438]

#### sea bass, giant

USE GIANT SEA BASS [B1765]

### sea bass, japanese

USE JAPAN SEA BASS [B1760]

#### sea bass, peruvian

USE PERUVIAN SEA BASS [B1761]

### **SEA BEET**

BT BEET [B1309]
UF beta vulgaris

UF beta vulgaris subsp. maritima

Al <SCIFAM>Chenopodiaceae [ITIS 20504]

<SCINAM>Beta vulgaris ssp. maritima (L.) Arcang. [ITIS 20681]<SCINAM>Beta vulgaris subsp. maritima (L.) Arcang. [GRIN 103151]

The sea beet (Beta vulgaris subsp. maritima) is a member of the family Chenopodiaceae, and is the wild ancestor of common vegetables such as beetroot, sugar beet, and Swiss chard. Its leaves have a pleasant texture and taste when served raw or cooked. [http://en.wikipedia.org/wiki/Sea\_beet]

#### **SEA BREAM**

FTC B2388

BT PORGY FAMILY [B1808]
UF chrysophrys unicolor
UF pagrus auratus
UF squirefish

Al <SCIFAM>Sparidae [ITIS 169180]

<SCINAM>Pagrus auratus (Forster, 1801) [Fishbase 2004 6426] <SCINAM>Pagrus auratus (Bloch & Schneider 1801) [FAO ASFIS GSU]

#### **SEA BUCKTHORN**

FTC B2748

BT STONE FRUIT [B1539]
UF hippophae rhamnoides

AI <SCIFAM>Elaeagnaceae [ITIS 27768]

<SCINAM>Hippophae rhamnoides L. [ITIS 503044] <SCINAM>Hippophae rhamnoides L. [GRIN 19177] <SCINAM>Hippophae rhamnoides L. [PLANTS HIRH80]

### **SEA CATFISH**

FTC B2374

BT SEA CATFISH FAMILY [B1155]

UF arius caelatus
UF arius upsulonothorus
UF felichthys felis
UF galeichthys felis
UF nemapteryx nenga
UF tachysurus caelatus

Al <SCIFAM>Ariidae Bleeker, 1862 [ITIS 164157]

<SCINAM>Nemapteryx nenga (Hamilton, 1822) [ITIS 680765] <SCINAM>Arius caelatus Valenciennes, 1840 [Fishbase 2004 1277] <SCINAM>Arius caelatus Valenciennes, 1840 [FAO ASFIS AUC]

## **SEA CATFISH FAMILY**

FTC B1155

BT FISH, SILURIFORM [B1598]

UF ariidae

Al <SCIFAM>Ariidae Bleeker, 1862 [ITIS 164157]

<SCIFAM>Ariidae [FAO ASFIS CAX]

#### **SEA CHUB FAMILY**

FTC B4281

BT FISH, PERCIFORM [B1581]

UF kyphosidae
UF pilot fish
UF rudderfishes
UF sea chubs

Al <SCIFAM>Kyphosidae [ITIS 169503] <SCIFAM>Kyphosidae [FAO ASFIS KYX]

#### sea chubs

USE SEA CHUB FAMILY [B4281]

sea clam

USE ATLANTIC SURFCLAM [B1959]

#### **SEA CUCUMBER**

FTC B2433

BT ECHINODERM [B2115]

UF cucumaria spp.

UF parastichopus californicus

UF sea slug

Al <SCIFAM>Stichopodidae Haeckel, 1896 [ITIS 158344]

<SCINAM>Parastichopus californicus (Stimpson, 1857) [ITIS 158344] <SCINAM>Parastichopus californicus Stimpson [FAO ASFIS TKG]

#### sea eel

USE CONGER EEL [B2299]

#### **SEA KALE**

FTC B2011

BT STEM OR SPEAR VEGETABLE [B1005]

UF crambe maritima

## SEA LAMPREY

FTC B2704

BT LAMPREY FAMILY [B4133]
UF petromyzon marinus

AI <SCIFAM>Petromyzontidae [ITIS 159697]

<SCINAM>Petromyzon marinus Linnaeus, 1758 [ITIS 159722] <SCINAM>Petromyzon marinus Linnaeus, 1758 [Fishbase 2004 2530] <SCINAM>Petromyzon marinus Linnaeus, 1758 [FAO ASFIS LAU] <SCINAM>Petromyzon marinus Linnaeus, 1758 [CEC 1993 6]

#### **SEA LETTUCE**

FTC B2476

BT ALGAE, GREEN [B2502]

UF ulva spp.

Al <SCIFAM>Ulvaceae [ITIS 6559]

<SCINAM>Ulva Linnaeus, 1753 [ITIS 6559]

The sea lettuces comprise the genus Ulva, a group of edible green algae that is widely distributed along the coasts of the world's oceans. The type species within the genus Ulva is Ulva lactuca Linnaeus, "lactuca" meaning lettuce. Additionally, some species in the algae genus Monostroma are known as slender sea

lettuces.[http://en.wikipedia.org/wiki/Sea\_lettuce]

Ulva lactuca [EU Regulation, see http://eunis.eea.europa.eu/species/65984]

#### sea lion

USE EARED SEAL FAMILY [B4163]

#### sea salmon

USE SAITHE [B1440]

#### **SEA SCALLOP**

**FTC** B1050

BT SCALLOP [B1489] UF american sea scallop UF placopecten magellanicus

ΑI <SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611]

<SCINAM>Placopecten magellanicus (Gmelin, 1791) [ITIS 79718] <SCINAM>Placopecten magellanicus (Gmelin, 1791) [FAO ASFIS SCA] <SCINAM>Placopecten magellanicus (Gmelin, 1792) [CEC 1993 1353] <SCINAM>Placopecten magellanicus [2010 FDA Seafood List]

### sea slug

USE SEA CUCUMBER [B2433]

#### **SEA SNAIL**

**FTC** B1955

BT WATER SNAIL [B1135] UF concholepas concholepas

UF false abalone UF liparis spp. UF locos

<SCIFAM>Haliotidae Rafinesque, 1815 [ITIS 69492] ΑI

<SCINAM>Concholepas concholepas (Bruguiere 1789) [FAO ASFIS SNE]

<SCINAM>Concholepas concholepas [2010 FDA Seafood List] <SOURCE>[http://en.wikipedia.org/wiki/Concholepas\_concholepas]

#### sea spaghetti

SEA THONG [B4337] USE

# sea squab

**USE** NORTHERN PUFFER [B2239]

# sea squid

USE **EUROPEAN FLYING SQUID [B3702]** 

### **SEA THONG**

**FTC** B4337

BT ALGAE, BROWN [B2395] UF himanthalia elongata UF sea spaghetti UF thong weed

ΑI <SCIFAM>Himanthaliaceae [ITIS 11359]

<SCINAM>Himanthalia elongata [ITIS 11361]

<SCINAM>Himanthalia elongata (Linnaeus) S.F. Gray 1821 [FAO ASFIS HLZ]

\$i\$Himanthalia elongata\$/i\$ is a brown alga in the order \$i\$Fucales\$/i\$, also known by the common names thongweed, sea thong and sea spaghetti. It is found in the north east Atlantic Ocean and the North Sea. According to the World Register of Marine Species, \$i\$Himanthalia elongata\$/i\$ is the only member of its genus, \$i\$Himanthalia\$/i\$ Lyngbye, 1819 [2] and the only member of its family, \$i\$Himanthaliaceae\$/i\$ (Kjellman) De Toni, 1891.[http://en.wikipedia.org/wiki/Himanthalia\_elongata]

## sea trout

USE **BROWN TROUT [B1479]** 

# **SEA URCHIN**

ECHINODERM [B2115] BT UF echinus esculentus UF evechinus chloroticus UF heliocidaris spp.

UF loxechimus spp.
UF paracentrotus lividus
UF pseudocentrotus spp.
UF strongylocentrotus spp.

AI <SCIFAM>Echinidae Gray, 1825 [ITIS 157949] <SCINAM>Echinus esculentus [ITIS 157949]

<SCINAM>Echinus esculentus Linnaeus 1758 [FAO ASFIS URS]
<SCINAM>Echinus esculentus Linnaeus, 1758 [CEC 1993 1501]

<SCINAM>Echinus esculentus [2010 FDA Seafood List]

#### sea-almond

USE TROPICAL ALMOND [B3437]

seabob

USE ATLANTIC SEABOB [B2320]

#### **SEAFOOD ADDED**

FTC H0153

BT FOOD ADDED [H0180]

SN Used when seafood (meat) is added at any level.

## **SEAFOOD DISH (EUROFIR)**

FTC A0804

BT PREPARED FOOD PRODUCT (EUROFIR) [A0861]
AI A recipe dish whose main ingredient is considered to be fish

### SEAFOOD DISH (EUROFIR)

FTC A0804

BT SEAFOOD PRODUCT (EUROFIR) [A0803]

## SEAFOOD ENAMEL

FTC N0023

BT COATING ENAMEL [N0024]

### SEAFOOD OR RELATED PRODUCT (EUROFIR)

FTC A0801

BT EUROFIR FOOD CLASSIFICATION [A0777]

RT SEAFOOD OR SEAFOOD PRODUCT (US CFR) [A0267]

RT FISH AND FISH PRODUCTS (CIAA) [A0460] RT 27 FISH AND SEAFOOD (EFG) [A0717]

RT 04 FISH AND FISH PRODUCTS (EUROCODE2) [A0727]

RT FISH AND FISH PRODUCTS (CCFAC) [A0634] RT 50120000 - SEAFOOD (GS1 GPC) [A1124]

RT 1100000 - 11. FISH, FISH PRODUCTS, SHELL FISH, MOLLUSCS AND OTHER MARINE AND FRESHWATER

FOOD PRODUCTS (EC) [A1265]

RT 1500 FINFISH AND SHELLFISH PRODUCTS (USDA SR) [A1285]

Al The group includes marine or freshwater fish, molluscs, crustaceans, and other fauna such as reptiles, insects or frogs not in the "Meats" group. The group also includes seafood product analogs and seafood-based sausage or luncheon meat as well as such products as squid ink and clam juice.

## SEAFOOD OR SEAFOOD PRODUCT (US CFR)

FTC A0267

BT MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT (US CFR) [A0217]

RT SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]

RT 50120000 - SEAFOOD (GS1 GPC) [A1124]

RT 1500 FINFISH AND SHELLFISH PRODUCTS (USDA SR) [A1285]

Flesh from fish or shellfish. Includes seafood product analogs and seafood-based sausage or luncheon meat as well as such products as squid ink and clam juice.

### **SEAFOOD PRODUCT (EUROFIR)**

FTC A0803

BT SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]

RT SEAFOOD PRODUCT ANALOG (US CFR) [A0156]

RT SEAFOOD-BASED SAUSAGE OR LUNCHEON MEAT (US CFR) [A0296]

080 DRIED MEAT AND FISH PRODUCTS (MD) (CCPR) [A0769] RT

RT 084 CRUSTACEANS, PROCESSED (SC) (CCPR) [A0771]

includes fish offal; a food product whose predominant constituent is fish (e.g. dried and salted fish, smoked fish, ΑI canned fish, pickled fish, restructured fish and fish analogues, surimi; fish paste, pâté).

#### **SEAFOOD PRODUCT ANALOG (US CFR)**

**FTC** A0156

SEAFOOD OR SEAFOOD PRODUCT (US CFR) [A0267] BT

UF engineered seafood UF imitation seafood product

ΑI Food product having functional characteristics similar to a seafood product; it may be nutritionally equivalent or

inferior to the product it purports to resemble.

### SEAFOOD-BASED SAUSAGE OR LUNCHEON MEAT (US CFR)

**FTC** 

вт SEAFOOD OR SEAFOOD PRODUCT (US CFR) [A0267]

RT SEAFOOD PRODUCT (EUROFIR) [A0803]

RT 0700 SAUSAGES AND LUNCHEON MEATS (USDA SR) [A1277]

Food product consisting of comminuted seafood, usually seasoned, pressed and/or encased. ΑI

#### **SEA-GRAPE**

FTC B3389

вт TROPICAL OR SUBTROPICAL FRUIT - EDIBLE PEEL [B3387]

UF coccoloba uvifera UF jamaican kino UF platterleaf

ΑI <SCIFAM>Polygonaceae [ITIS 20842]

<SCINAM>Coccoloba uvifera (L.) L. [ITIS 21039] <SCINAM>Coccoloba uvifera (L.) L. [GRIN 10993] <SCINAM>Coccoloba uvifera (L.) L. [PLANTS COUV] <SCINAM>Coccoloba uvifera Jacq. [CCPR]

seagull

**USE GULL** [B3503]

## **SEAHORSE**

FTC B2572

BT PIPEFISH FAMILY [B2573]

UF hippocampus spp.

<SCIFAM>Syngnathidae [ITIS 166443] ΑI

<SCINAM>Hippocampus Rafinesque, 1810 [ITIS 166487]

#### **SEAL FAMILY**

FTC B1341

вт PINNIPED GROUP [B4165]

UF phocidae UF true seal

<SCIFAM>Phocidae Gray, 1821 [ITIS 180640] ΑI

<SCIFAM>Phocidae [CEC 1993 1428]

<SCIFAM>Phocidae Gray, 1821 [MSW3 14001028]

# SEAL/GASKET

FTC

вт SEALING/CLOSING ELEMENT [M0220]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

### **SEALING AGENT (CODEX)**

FTC A0440 BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### SEALING/CLOSING ELEMENT

FTC M0220

BT M. CONTAINER OR WRAPPING [M0100]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Classification corresponding to FSTA Thesaurus Packaging 3.2.4 Sealing/closing means

#### **SEARED**

FTC G0045

BT BROILED OR GRILLED [G0006]

Al Searing (or pan searing) is a technique used in grilling, roasting, braising, sautéing, etc. that cooks the surface of the food (usually meat, poultry or fish) at high temperature so that a brownish crust forms by Maillard reaction and denaturation of proteins. A similar technique, browning, is typically used to sear or brown all sides of a particular piece of meat, fish, poultry, etc. before finishing it in the oven. To obtain the desired brown crust, the meat surface must exceed 300 °F (150 °C), so searing requires the meat surface be free of water, which boils at around 212 °F

(100 °C).

### **SEAROBIN**

FTC B2195

BT SEAROBIN FAMILY [B2235]

UF prionotus spp.

Al <SCIFAM>Triglidae [ITIS 166972]

<SCIGEN>Prionotus Lacepède, 1801 [ITIS 166973]

#### **SEAROBIN FAMILY**

FTC B2235

BT FISH, SCORPAENIFORM [B2265]

UF triglidae

Al <SCIFAM>Triglidae [ITIS 166972]

<SCIFAM>Triglidae [FAO ASFIS GUX] <SCIFAM>Triglidae [CEC 1993 1078]

# **SEASONING AGENT (CODEX)**

FTC A0441

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## **SEASONING OR EXTRACT (EUROFIR)**

FTC A0856

BT SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR) [A0853]

RT SALT OR SALT SUBSTITUTE (US CFR) [A0134]

RT 10000050 - EXTRACTS/SALT/MEAT TENDERISERS (SHELF STABLE) (GS1 GPC) [A1167]

Al includes salt, stock cubes, gravy thickener, beef extract, marmite, vinegar.

# seasoning or flavoring

USE FLAVORING OR SEASONING (US CFR) [A0133]

# SEATROUT

FTC B2657

BT DRUM FAMILY [B2005]

UF cynoscion UF weakfish

AI <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Cynoscion Gill, 1861 [ITIS 169238]

## seatrout (weakfish)

USE WEAKFISH [B1526]

#### **SEAWEED**

FTC B2266

BT ALGAE [B1301]

ΑI

A seaweed is in the kingdom Protista and may belong to one of several groups of multicellular algae: the red algae, green algae, and brown algae. As these three groups are not thought to have a common multicellular ancestor, the seaweeds are a polyphyletic group. In addition, some tuft-forming bluegreen algae (Cyanobacteria) are sometimes considered as seaweeds — "seaweed" is a colloquial term and lacks a formal

definition.[http://en.wikipedia.org/wiki/Seaweed]

## **SEAWEED EXTRACT ADDED**

FTC H0383

BT STABILIZER ADDED [H0368]

SN Used when seaweed extract (e.g., carrageenan, agar, etc.) is added to a food at any level.

#### sebastes alutus

USE PACIFIC OCEAN PERCH [B1034]

#### sebastes diploproa

USE SPLITNOSE ROCKFISH [B2669]

#### sebastes entomelas

USE WIDOW ROCKFISH [B1776]

#### sebastes fasciatus

USE LABRADOR REDFISH [B1768]

### sebastes flavidus

USE YELLOWTAIL ROCKFISH [B1777]

#### sebastes goodei

USE CHILIPEPPER (FISH) [B1769]

### sebastes levis

USE COWCOD [B1767]

## sebastes marinus

USE REDFISH OR OCEAN PERCH [B1153]

## sebastes melanops

USE BLACK ROCKFISH [B1770]

## sebastes miniatus

USE VERMILION ROCKFISH [B1766]

## sebastes mystinus

USE BLUE ROCKFISH [B2667]

### sebastes ovalis

USE SPECKLED ROCKFISH [B1775]

### sebastes paucispinis

USE BOCACCIO [B1682]

## sebastes pinniger

USE CANARY ROCKFISH [B1774]

## sebastes ruberrimus

USE YELLOWEYE ROCKFISH [B1773]

# sebastes rufus

USE BANK ROCKFISH [B1772]

#### sebastes saxicola

USE STRIPETAIL ROCKFISH [B2668]

#### sebastes serranoides

USE OLIVE ROCKFISH [B1771]

### sebastes viviparus

USE NORWAY HADDOCK [B3352]

#### secale cereale

USE COMMON RYE [B2352]

#### secale cereale

**USE** RYE [B1313]

#### sechium edule

USE CHAYOTE [B1730]

#### **SEED**

FTC C0155

BT POD OR SEED [C0158]

UF dehulled seed

UF kernel

UF kernel or seed

UF nut, shelled (part or portion)
UF seed or kernel, skin undetermined

UF seed without shell or hull

UF shelled seed

SN The factor values under \*SEED\* are arrayed so that the indexer can check first whether the skin is present,

removed or undetermined and then check the same information for the germ.

Renamed from \*SEED OR KERNEL\* in LanguaL 2008.

Al The main propagative part of a plant, especially the kernel of a grain or nut. The bulk of the seed is formed by the

endosperm, which encloses the germ and is covered by skin (bran).

#### **SEED ADDED**

FTC H0333

BT NUT OR SEED ADDED [H0177]

# **SEED GUM ADDED**

FTC H0376

BT GUM ADDED [H0375]

SN Used when a seed gum (e.g., carob bean gum, guar gum, etc.) is added to a food at any level.

# **SEED IN SHELL OR HULL**

FTC C0227

BT SEED [C0155]

SN Used for seeds in hard shells rather than pods. Examples include brazil nuts, walnuts, almonds and peanuts.

## SEED OIL

FTC C0307

BT FAT OR OIL [C0190]

Al The oil produced by pressing or extracting lipids from plant seeds (e.g. grapeseed oil, rapeseed oil, linseed oil)

/AM

# SEED ON COB, WITH OR WITHOUT HUSK

FTC C0242

BT SEED, SKIN PRESENT, GERM PRESENT [C0133]

UF ear (corn)

#### seed or kernel, skin undetermined

USE SEED [C0155]

#### seed or pod

USE POD OR SEED [C0158]

#### SEED OR SEED PRODUCT (US CFR)

FTC A0305

BT NUT OR SEED PRODUCT (US CFR) [A0306]

#### **SEED PART, OTHER**

FTC C0178

BT SEED [C0155]

## seed without shell or hull

USE SEED [C0155]

## seed, peel or core

USE PEEL, CORE OR SEED [C0110]

## **SEED, SKIN PRESENT**

FTC C0135

BT SEED [C0155]

**UF** bran and other parts of seed or kernel

SN Renamed from \*SEED OR KERNEL, SKIN PRESENT\* in LanguaL 2008.

## SEED, SKIN PRESENT, GERM PRESENT

C0133

FT

B'SEED, SKIN PRESENT [C0135]

bean (part of plant)

UF

whole grain

UF

whole kernel

UF

In the case of grains (NT of \*GRAIN [B1324]\*), the descriptor can be used to describe whole grains, which may include may SN include amaranth, barley, buckwheat, bulgur, corn (including popcorn), millet, quinoa, rice, rye, oats, sorghum, teff, triticale, wheat, and wild rice.

Renamed from \*SEED OR KERNEL, SKIN PRESENT, GERM PRESENT\* in LanguaL 2008.

Whole grains are cereal grains (NT of \*GRAIN [B1324]\*) that consist of the intact, ground, cracked or flaked caryopsis, whose principal anatomical components - the starchy endosperm, germ and bran - are present in the same relative proportions as they exist in the intact caryopsis - should be considered a whole grain food.

This definition means that 100% of the original kernel all of the bran, germ, and endosperm must be present to qualify as a whole grain.

Whole grains or foods made from them contain all the essential parts and naturally-occurring nutrients of the entire grain seed. If the grain has been processed (e.g., cracked, crushed, rolled, extruded, and/or cooked), the food product should deliver approximately the same rich balance of nutrients that are found in the original grain seed.[http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodLabelingNutrition/uc m059088.htm]

## SEED, SKIN PRESENT, GERM REMOVED

FTC C0119

BT SEED, SKIN PRESENT [C0135]

UF endosperm with bran

SN Renamed from \*SEED OR KERNEL, SKIN PRESENT, GERM REMOVED\* in LanguaL 2008.

Al A degerminated seed.

## **SEED, SKIN REMOVED**

FTC C0134 BT SEED [C0155] SN Renamed from \*SEED OR KERNEL, SKIN REMOVED\* in LanguaL 2008.

### SEED, SKIN REMOVED, GERM PRESENT

FTC C0132

BT SEED, SKIN REMOVED [C0134]

SN Renamed from \*SEED OR KERNEL, SKIN REMOVED, GERM PRESENT\* in LanguaL 2008.

#### SEED, SKIN REMOVED, GERM REMOVED (ENDOSPERM)

FTC C0208

BT SEED, SKIN REMOVED [C0134]

UF endosperm

SN Renamed from \*SEED OR KERNEL, SKIN REMOVED, GERM REMOVED (ENDOSPERM)\* in LanguaL 2008.

Al The bulk of a seed; germ and bran are removed.

#### SEED, SKIN UNDETERMINED, GERM PRESENT

FTC C0136 BT SEED [C0155]

SN Renamed from \*SEED OR KERNEL, SKIN UNDETERMINED, GERM PRESENT\* in LanguaL 2008.

## SEED, SKIN UNDETERMINED, GERM REMOVED

FTC C0114

BT SEED [C0155]

UF degerminated seed or kernel

SN Renamed from \*SEED OR KERNEL, SKIN UNDETERMINED, GERM REMOVED\* in Langual 2008.

seer

USE ATLANTIC SPANISH MACKEREL [B1571]

## SEERFISH

FTC B3973

BT MACKEREL FAMILY [B1426]

UF cybium spp.

UF scomberomorus spp.

Al <SCIFAM>Scombridae [ITIS 172398]

<SCIGEN>Scomberomorus Lacepède, 1801 [ITIS 172434]

# seet sop

USE SWEETSOP [B1477]

## segmented

USE DIVIDED INTO SEGMENTS OR WEDGES [E0107]

### selar boops

USE OXEYE SCAD [B3959]

### selar crumenophthalmus

USE BIGEYE SCAD [B2660]

### selar spp.

USE BIGEYE SCAD [B2424]

### SELECT GRADE

FTC Z0011

BT GRADE OF MEAT, U.S. [Z0007]

UF good grade

### SELENIUM ADDED

FTC H0777

BT MINERAL ADDED [H0159]

self-basting

USE FAT OR OIL ADDED [H0221]

self-pack

USE NO PACKING MEDIUM USED [K0003]

semecarpus anacardium

USE ORIENTAL CASHEW [B2517]

**SEMELLE** 

FTC Z0138

BT CUISSE [Z0136]

SN Includes ronde de gite, gite noix, etc.

**SEMIARID CLIMATIC ZONE** 

FTC R0493

BT DRY CLIMATIC ZONE [R0492]

SEMIDOMESTIC OR SEMIWILD

FTC Z0204

BT AGRICULTURAL PRODUCTION ENVIRONMENT [Z0152]

UF semiwild or semidomestic

SN Used for food, for example, wild plants, that are tended and protected.

**SEMIHARD CHEESE (CODEX)** 

FTC A0312

BT CHEESE HARDNESS CLASS (CODEX) [A0315]

UF firm cheese
UF semisoft cheese

Al Cheese having 54-69% moisture on a fat- free basis (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003).

Examples include younger emmental, cheddar, compté, edam, gouda, blue cheese.

**SEMILIQUID** 

FTC E0103

BT E. PHYSICAL STATE, SHAPE OR FORM [E0113]

UF liquid, very thick

SN Used for liquid food products that are very thick but still pourable.

SEMILIQUID WITH SMOOTH CONSISTENCY

FTC E0135

BT SEMILIQUID [E0103]

**SEMILIQUID WITH SOLID PIECES** 

FTC E0110

BT SEMILIQUID [E0103]

semionotiformes

USE FISH, SEMIONOTIFORMES [B1894]

semiplastic (state)

USE SEMISOLID [E0144]

semisoft cheese

USE SEMIHARD CHEESE (CODEX) [A0312]

**SEMISOFT CHEESE (CODEX)** 

**FTC** A0313

BT CHEESE HARDNESS CLASS (CODEX) [A0315]

RT SEMIHARD CHEESE (CODEX) [A0312]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al Cheese having between 61-69% moisture on a fat- free basis (Codex Alimentarius Standard A-6, Volume XVI, Ed. 1)

### SEMISOFT CHEESE (US CFR)

FTC A0281

BT CHEESE HARDNESS CLASS (US CFR) [A0316]

RT SEMIHARD CHEESE (CODEX) [A0312]

SN Used for cheeses, which contain more than 39 percent, but not more than 50 percent, of moisture, and their solids contain not less than 50 percent of milkfat [21 CFR Ch. I (4-1-99 Edition)]

#### SEMISOFT PART SKIM CHEESE (US CFR)

FTC A1219

BT CHEESE HARDNESS CLASS (US CFR) [A0316]

SN Used for cheeses, which contain not more than 50 percent of moisture, and their solids contain more than 45, but less than 50 percent, of milkfat [21 CFR Ch. I (4-1-99 Edition)]

#### **SEMISOLID**

FTC E0144

BT E. PHYSICAL STATE, SHAPE OR FORM [E0113]

UF plastic (state)
UF pseudoplastic (state)
UF semiplastic (state)

UF slush

UF thixotropic (state)

SN Used for soft food products that are formable or spreadable but not pourable. The product may be smooth or contain discrete particles.

### SEMISOLID WITH SMOOTH CONSISTENCY

FTC E0119

BT SEMISOLID [E0144]

UF mashed

### SEMISOLID WITH SOLID PIECES

FTC E0134

BT SEMISOLID [E0144]

SN Used for semisolid products that contain medium or small particles. The particles may be natural or formed whole shapes or may have been produced by dividing or disintegrating solids. Also included are products consisting of medium or small particles that are joined into a semisolid mass by naturally present or added oil, water, or other binding agents. The same particles without the binding agents would be indexed by the appropriate narrower term under \*SOLID\*.

# semiwild or semidomestic

USE SEMIDOMESTIC OR SEMIWILD [Z0204]

## semotilus spp.

USE CREEK CHUB [B2191]

### **SENEGAL**

FTC R0383

BT AFRICA, WESTERN [R0344]

SN US FDA 1995 Code: SN

## **SENEGAL DATE PALM**

FTC B2786

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF phoenix

UF phoenix reclinata

AI <SCIFAM>Arecaceae [ITIS 500043]

<SCINAM>Phoenix reclinata Jacq. [ITIS 504334] <SCINAM>Phoenix reclinata Jacq. [GRIN 28054] <SCINAM>Phoenix reclinata Jacq. [PLANTS PHRE]

### senegal dattock

USE TALLOW TREE (DETARIUM) [B2772]

## senegal saba

USE GUMVINE [B2792]

#### **SENEGALESE HAKE**

FTC B3896 BT HAKE [B3878] UF black hake

UF merluccius senegalensis

Al <SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789]

<SCINAM>Merluccius senegalensis Cadenat, 1950 [ITIS 550665] <SCINAM>Merluccius senegalensis Cadenat, 1950 [Fishbase 2004 321] <SCINAM>Merluccius senegalensis Cadenat 1950 [FAO ASFIS HKM] <SCINAM>Merluccius senegalensis Cadenat, 1950 [CEC 1993 485]

### **SENIORS**

FTC P0254

BT HUMAN CONSUMER, ADULT [P0188]

#### **SENNA**

FTC B2056

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF cassia spp. UF senna spp.

### senna alexandrina

USE TRUE SENNA [B4189]

## senna obtusifolia

USE JAVA-BEAN [B4190]

# senna spp.

USE SENNA [B2056]

# senna tora

USE WILD SENNA [B4191]

# separable fat part

USE FAT, TRIM [C0253]

## separable lean meat and fat part

USE SKELETAL MEAT PART, WITHOUT BONE AND SKIN, WITH SEPARABLE FAT [C0269]

### separable lean meat part

USE SKELETAL MEAT PART, WITHOUT BONE AND SKIN, WITHOUT SEPARABLE FAT [C0270]

### sepia officinalis

USE COMMON CUTTLEFISH [B3678]

# sepiidae

USE CUTTLEFISH [B1644]

# **SEQUESTRANT (CODEX)**

FTC A0442

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## **SEQUESTRANT (EC)**

FTC A0347

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that forms chemical complexes with metallic ions. European Council Directive 95/2/EC.

#### SERBIA

FTC R0517

BT EUROPE, EASTERN [R0357]

### serenoa repens

USE SAW PALMETTO [B4202]

#### seriola dorsalis

USE CALIFORNIA YELLOWTAIL [B1779]

## seriola dumerili

USE GREATER AMBERJACK [B2391]

## seriola lalandei

USE YELLOWTAIL [B1534]

## seriola spp.

USE AMBERJACK [B2642]

### seriolella brama

USE BLUE WAREHOU [B2304]

## seriolella caerulea

USE WHITE WAREHOU [B2894]

# seriolella maculata

USE SILVERFISH [B2488]

### seriolella porosa

USE SILVER WAREHOU [B2678]

## seriolella punctata

USE SILVERFISH [B2488]

### seriolella spp.

USE SILVERFISH [B3900]

### seriphus politus

USE QUEENFISH [B2280]

## serpent melon

USE SNAKE GOURD [B3434]

# serpentes

USE SNAKE [B1295]

## serranidae

USE SEA BASS FAMILY [B1524]

## **SERRANO PEPPER**

FTC B2563

BT HOT PEPPER [B1643] UF pepper, serrano

## serripes groenlandicus

USE GREENLAND COCKLE [B3651]

#### **SERVICE TREE**

FTC B2963

BT SORBUS [B4357] UF sorbus domestica

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Sorbus domestica L. [ITIS 505296] <SCINAM>Sorbus domestica L. [GRIN 35018] <SCINAM>Sorbus domestica L. [PLANTS SODO5]

<SCINAM>Sorbus domestica L. [EuroFIR-NETTOX 2007 264]

<SCINAM>Sorbus domestica L. [DPNL 2003 13211]

<MANSFELD>8924

The fruit is a component of a cider-like drink which is still made in parts of Europe. Picked straight off the tree it tastes highly unpleasant.[http://en.wikipedia.org/wiki/Service\_tree]

## serviceberry

USE JUNEBERRY [B1435]

#### **SESAME**

FTC B1226

BT OIL-PRODUCING PLANT [B1017]

UF sesamum indicum
UF sesamum orientale

Al <SCIFAM>Pedaliaceae [ITIS 34427]

<SCINAM>Sesamum orientale L. [ITIS 505186] <SCINAM>Sesamum orientale L. [PLANTS SEOR4] <SCINAM>Sesamum indicum L. [GRIN 33749]

<SCINAM>Sesamum indicum L. [EuroFIR-NETTOX 2007 259]

<SCINAM>Sesamum indicum L. [DPNL 2003 13063]

<MANSFELD>10138

#### **SESAME**

FTC B1226

BT EDIBLE SEED PRODUCING PLANT [B1174]

# SESAME SEEDS AND PRODUCTS THEREOF

FTC P0224

BT FOOD ALLERGEN LABELLING [P0213]

Al Regulated by Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 amending Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.

# sesamum indicum

USE SESAME [B1226]

## sesamum orientale

USE SESAME [B1226]

## **SESBANIA**

FTC B1736

BT VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]

UF agati grandiflora
UF sesbania grandiflora

## sesbania grandiflora

USE SESBANIA [B1736]

## setaria italica

USE FOXTAIL MILLET [B4243]

### setaria italica subsp. viridis

USE GREEN FOXTAIL MILLET [B4244]

#### seville orange

USE SOUR ORANGE [B1193]

#### **SEVRUGA**

FTC B3813

BT STURGEON [B1465]
UF acipenser stellatus
UF starry surgeon

Al <SCIFAM>Acipenseridae [ITIS 161064]

<SCINAM>Acipenser stellatus Pallas, 1771 [ITIS 161078] <SCINAM>Acipenser stellatus Pallas, 1771 [Fishbase 2004 2065] <SCINAM>Acipenser stellatus Pallas, 1771 [FAO ASFIS APE] <SCINAM>Acipenser stellatus [2010 FDA Seafood List]

#### **SEYCHELLES**

FTC R0374

BT INDIAN OCEAN ISLANDS [R0361]

SN US FDA 1995 Code: SC

shad

USE RIVER HERRING [B1348]

shadbush

USE JUNEBERRY [B1435]

shaddock

USE PUMMELO [B2018]

### **SHAGGY INC CAP**

FTC B4181

BT MUSHROOM [B1467]
UF coprinus comatus
UF lawyer's wig
UF sasakurehitoyotake

Al <SCINAM>Coprinus comatus (O.F. Müll.) Pers., 1797 [INDEX FUNGORUM 148667]

# SHAGGY SPONGE CRAB

FTC B3567

BT SPONGE CRAB FAMILY [B2226]
UF cryptodromiopsis plumosa

Al <SCIFAM>Dromiidae De Haan, 1833 [ITIS 98298]

<SCINAM>Cryptodromiopsis plumosa (Lewinsohn, 1984) [ITIS 660438]

### **SHAGREEN RAY**

FTC B4087

BT SKATE [B1340]
UF leucoraja fullonica
UF raja fullonica

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Leucoraja fullonica (Linnaeus, 1758) [ITIS 564134] <SCINAM>Leucoraja fullonica (Linnaeus, 1758) [Fishbase 2004 7619] <SCINAM>Raja fullonica Linnaeus, 1758 [FAO ASFIS RJF]

# SHAGREEN RAY

FTC B4087

BT ROUGH SKATE [B4101]

#### **SHALLOT**

FTC B1538

BT ALLIUM SPECIES [B4302]
UF allium cepa var. aggregatum
AI <SCIFAM>Liliaceae [ITIS 42633]
<SCINAM>Allium cepa L. [ITIS 42720]

<SCINAM>Allium cepa L. var. aggregatum G. Don [GRIN 101652]

<SCINAM>Allium cepa L. var. aggregatum G.Don [EuroFIR-NETTOX 2007 7] <SCINAM>Allium cepa L. var. aggregatum G.Don [DPNL 2003 7310]

<MANSFELD>110

## **SHALLOT**

FTC B1538

BT VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]

#### **SHALLOT**

FTC B1538

BT ONION [B1300]

#### **SHALLOW FRIED**

FTC G0035

BT COOKED WITH ADDED FAT OR OIL [G0025]

Al A chinese cooking technique similar to sauteing in which thick slices or chunks of floured or battered ingredients

are slow seared over moderate to low heat. (Kuo, The key to chinese cooking, Knopf, 1977, p.87)

#### shallow-water hake

USE CAPE HAKE [B3889]

#### shantung cabbage

USE CHINESE OR CELERY CABBAGE [B1051]

## **SHARK**

FTC B1342

BT FISH, SQUALIFORM [B1911]

**SN** Use only, when no other information is available.

### shark, bonnethead

USE HAMMERHEAD SHARK [B2598]

## shark, hammerhead

USE HAMMERHEAD SHARK [B2598]

## shark, salmon

USE SALMON SHARK [B3524]

# shark, smalleye hammerhead

USE SMALLEYE HAMMERHEAD [B2596]

## sharon fruit

USE COMMON KAKI [B2766]

#### sharp frozen

USE SLOW FROZEN [J0128]

### sharp-fringed sow thistle

USE SPINU SOWTHISTLE [B4299]

### **SHARPNOSE SKATE**

FTC B4088

BT LONG-NOSED SKATE [B4102]

UF dipturus lintea

UF raja lintea UF sailray

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845] <SCINAM>Dipturus linteus (Fries, 1838) [ITIS 564141]

<SCINAM>Dipturus lintea (Fries, 1838) [Fishbase 2004 6422]

<SCINAM>Raja lintea Fries, 1838 [FAO ASFIS RJK] <SCINAM>Raja lintea Fries, 1839 [CEC 1993 96]

# SHARPNOSE SKATE

FTC B4088

BT SKATE [B1340]

# SHARPTAIL MOLA

FTC B2584

BT MOLA FAMILY [B2586]

UF mola lanceolata

Al <SCIFAM>Molidae [ITIS 173412]

<SCINAM>Masturus lanceolatus (Liénard, 1840) [ITIS 173419]

<SCINAM>Masturus lanceolatus (Liénard, 1840) [Fishbase 2004 10207] SCINAM>Masturus lanceolatus (Liénard, 1840) [FAO ASFIS MRW] SCINAM>Masturus lanceolatus (Lienard, 1840) [CEC 1993 1174]

#### SHARPTAIL SHORTFIN SQUID

FTC B3697

BT FLYING SQUID [B3693]

UF illex oxygonius

Al <SCIFAM>Ommastrephidae Steenstrup, 1857 [ITIS 82514]

<SCINAM>Illex oxygonius Roper, Lu and Mangold, 1969 [ITIS 82524] <SCINAM>Illex oxygonius Roper, Lu & Mangold 1969 [FAO ASFIS IXO]

# sharp-toothed eel

USE DAGGERTOOTH PIKE-CONGER [B3817]

### sheabutter

USE SHEANUT [B1667]

## SHEANUT

FTC B1667

BT OIL-PRODUCING PLANT [B1017]

UF butyrospermum parkii

UF sheabutter
UF vitellaria paradoxa

Al <SCINAM>Vitellaria paradoxa C.F.Gaertn.

# SHEARWATER

FTC B4296

BT POULTRY OR GAME BIRD [B1563]

UF calonectris
UF puffinus

Al <SCIFAM>Procellariidae [ITIS 174532]

<SCIGEN>Puffinus Brisson, 1760 [ITIS 174543]

<SCIGEN>Calonectris Mathews & Iredale, 1915 [ITIS 203445]

Shearwaters are medium-sized long-winged seabirds. There are more than 30 species of shearwaters, a few larger

ones in the genus \$i\$Calonectris\$/i\$ and many smaller species in the genus

\$i\$Puffinus\$/i\$.[http://en.wikipedia.org/wiki/Shearwater]

### sheatfish

USE WELS CATFISH [B2431]

### SHEATFISH FAMILY

FTC B2547

BT FISH, SILURIFORM [B1598]

**UF** siluridae

AI <SCIFAM>Siluridae [CEC 1993 374]

#### shee fish

USE INCONNU [B2302]

### **SHEEP**

FTC B1183

BT ANIMAL (MAMMAL) [B1134]

UF mutton (meat)
UF ovis spp.

Al <SCIFAM>Bovidae Gray, 1821 [ITIS 180704] <SCIGEN>Ovis Linnaeus, 1758 [ITIS 180709]

<SCIGEN>Ovis Linnaeus, 1758 [MSW3 14200814]

# sheep and cattle

USE CATTLE AND SHEEP [B2244]

### sheep and cattle and goat

USE CATTLE AND SHEEP AND GOAT [B2247]

#### sheep and cattle and swine

USE CATTLE AND SWINE AND SHEEP [B2243]

#### sheep and cow

USE CATTLE AND SHEEP [B2244]

### SHEEP AND GOAT

FTC B2101

BT GOAT [B1328]
UF goat and sheep

# SHEEP AND GOAT

FTC B2101

BT SHEEP [B1183]

# sheep and goat and cow

USE CATTLE AND SHEEP AND GOAT [B2247]

# **SHEEP AND GOAT FEED**

FTC P0014

BT ANIMAL FEED [P0021]

# sheep's head

USE MAITAKE MUSHROOM [B3726]

### SHEEPSHEAD

FTC B1422

BT PORGY FAMILY [B1808]
UF archosargus probatocephalus
AI <SCIFAM>Sparidae [ITIS 169180]

<SCINAM>Archosargus probatocephalus (Walbaum, 1792) [ITIS 169189]
<SCINAM>Archosargus probatocephalus (Walbaum, 1792) [Fishbase 2004 441]
<SCINAM>Archosargus probatocephalus (Walbaum 1792) [FAO ASFIS SPH]
<SCINAM>Archosargus probatocephalus (Walbaum, 1792) [CEC 1993 755]

<SCINAM>Archosargus probatocephalus [2010 FDA Seafood List] <SCINAM>Archosargus probatocephalus [FDA RFE 2010 3]

# SHELF-DRIED UNDER NORMAL PRESSURE

FTC J0134

BT DRIED UNDER NORMAL PRESSURE [J0143]

SN Used when water is removed from products placed in trays on shelves under atmospheric pressure. Example: vegetables, fruits.

### shell (animal)

USE BONE OR SHELL [C0168]

### shell (egg)

USE EGG SHELL [C0278]

### SHELL (SEED)

FTC C0249

BT SEED PART, OTHER [C0178]

SN Used for the shell of a seed; usually hard and/or dry. A \*HUSK\*, if any, is outside a shell; the \*SKIN, BRAN

(PERICARP)\* covers the seed found inside the shell.

#### SHELLAC

FTC B3236

BT FOOD ADDITIVE [B2972]

UF E 904 UF INS 904

UF Shellac, bleached

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): coating agent, glazing agent, surface-finishing agent.

Europe: E 904. Codex: INS 904.

### SHELLAC ADDED

FTC H0661

BT FOOD ADDITIVE ADDED [H0399]

### Shellac, bleached

USE SHELLAC [B3236]

### shelled seed

USE SEED [C0155]

### **SHELLFISH**

FTC B1433

BT SHELLFISH OR CRUSTACEAN [B1059]

### SHELLFISH OR CRUSTACEAN

FTC B1059

BT FISH OR LOWER WATER ANIMAL [B1021]

# shellie bean

USE GREEN BEAN AND PINTO BEAN [B1753]

# SHEPHERD'S NEEDLE

FTC B3714

BT LEAFY VEGETABLE [B1566]
UF scandix pecten-veneris

UF shepherdsneedle UF venus'-comb

Al <SCIFAM>Apiaceae [ITIS 500042]

<SCINAM>Scandix pecten-veneris L. [ITIS 29865]
<SCINAM>Scandix pecten-veneris L. [GRIN 70632]
<SCINAM>Scandix pecten-veneris L. [PLANTS SCPE]
<SCINAM>Scandix pecten-veneris L. [DPNL 2003 12893]

PlantLife [http://www.plantlife.org.uk/uk/assets/saving-species/saving-species-dossier/Scandix\_pecten-

veneris\_dossier.pdf]

### shepherdsneedle

USE SHEPHERD'S NEEDLE [B3714]

### SHERBET (US CFR)

FTC A0245

BT FROZEN DAIRY DESSERT (US CFR) [A0114]

Al Frozen dairy dessert prepared by freezing, while stirring, a pasteurized mixture of one or more optional dairy ingredients, caseinates and other non-dairy ingredients, excluding other food fats; the milkfat content is not less

than 1% nor more than 2%.

# **SHIBA SHRIMP**

FTC B3622

BT PENAEID SHRIMP FAMILY [B1081]

UF metapenaeus joyneri

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Metapenaeus joyneri (Miers, 1880) [ITIS 95829] <SCINAM>Metapenaeus joyneri (Miers, 1880) [FAO ASFIS SHI] <SCINAM>Metapenaeus joyneri (Miers, 1880) [CEC 1993 1195]

# SHIITAKE MUSHROOM

FTC B1635

BT MUSHROOM [B1467]
UF black mushroom
UF forest mushroom
UF japanese mushroom
UF lentinula edodes
UF lentinus edodes

Al <SCINAM>Lentinula edodes (Berk.) Pegler, 1976 [INDEX FUNGORUM 316467]

# SHIMEJI MUSHROOM

FTC B4176

BT MUSHROOM [B1467]

UF bunashimeji UF honshimeji

UF hypsizygus marmoreus

AI <SCINAM>Hypsizygus marmoreus (Peck) H.E. Bigelow, 1976 [INDEX FUNGORUM 315778]

### **SHINER**

FTC B1908

BT CARP OR MINNOW FAMILY [B1921]

UF notropis spp.

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Notropis Rafinesque, 1818 [ITIS 163399]

# ship

USE FRINGE-BARBEL STURGEON [B3815]

# shirley poppy

USE CORN POPPY [B3709]

### shoestring

USE SLICED, THIN, BELOW 0.5 CM. [E0145]

#### shoot

USE SPEAR OR SHOOT [C0186]

#### shore crabs

USE SHORE, MARSH AND TALON CRAB FAMILY [B2220]

## SHORE, MARSH AND TALON CRAB FAMILY

FTC B2220
BT CRAB [B1335]
UF grapsidae
UF marsh crabs
UF shore crabs

Al <SCIFAM>Grapsidae MacLeay, 1838 [ITIS 99033]

### shorea robusta

UF

USE SAL TREE [B2363]

talon crabs

#### **SHORT LOIN**

FTC Z0026

BT CUT OF MEAT, U.S. [Z0008]

### SHORT MACKEREL

FTC B3976

BT CHUB MACKEREL [B3974]
UF rastrelliger brachysoma

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Rastrelliger brachysoma (Bleeker, 1851) [ITIS 172463] <SCINAM>Rastrelliger brachysoma (Bleeker, 1851) [Fishbase 2004 109] <SCINAM>Rastrelliger brachysoma (Bleeker, 1851) [FAO ASFIS RAB] <SCINAM>Rastrelliger brachysoma (Bleeker, 1850) [CEC 1993 963]

### SHORT PLATE

FTC Z0028

BT CUT OF MEAT, U.S. [Z0008]

# SHORTBARBEL PANGASIUS

FTC B3688

BT GIANT CATFISHES [B3684]
UF pangasius micronemus

Al <SCIFAM>Pangasiidae Bleeker, 1858 [ITIS 164089]

<SCINAM>Pangasius micronemus Bleeker, 1847 [ITIS 681708] <SCINAM>Pangasius micronemus Bleeker, 1847 [Fishbase 2004 12001] <SCINAM>Pangasius micronemus Bleeker, 1847 [FAO ASFIS PGK] <SCINAM>Pangasius micronemus [2010 FDA Seafood List]

# SHORT-BODY SARDINELLA

FTC B3859

BT SARDINELLA [B1392] UF sardinella maderensis

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Sardinella maderensis (Lowe, 1838) [ITIS 161767]
<SCINAM>Sardinella maderensis (Lowe, 1838) [Fishbase 2004 1047]
<SCINAM>Sardinella maderensis (Lowe, 1838) [FAO ASFIS SAE]
<SCINAM>Sardinella maderensis (Lowe, 1839) [CEC 1993 191]

# SHORTFIN CORVINA

FTC B2153

BT SEATROUT [B2657] UF cynoscion parvipinnis

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Cynoscion parvipinnis Ayres, 1861 [ITIS 169251] <SCINAM>Cynoscion parvipinnis Ayres, 1861 [Fishbase 2004 3581] <SCINAM>Cynoscion parvipinnis Ayres 1861 [FAO ASFIS YNP] <SCINAM>Cynoscion parvipinnis [2010 FDA Seafood List]

#### shortfin mako

USE MAKO SHARK [B2470]

#### **SHORTFIN MAKO SHARK**

FTC B2471

BT MAKO SHARK [B2470]
UF isurus oxyrinchus

Al <SCIFAM>Lamnidae Müller and Henle, 1838 [ITIS 159901]

<SCINAM>Isurus oxyrinchus Rafinesque, 1810 [ITIS 159924] <SCINAM>Isurus oxyrinchus Rafinesque, 1810 [Fishbase 2004 752] <SCINAM>Isurus oxyrinchus Rafinesque, 1810 [FAO ASFIS SMA]

<SCINAM>Isurus oxyrinchus [2010 FDA Seafood List] <SCINAM>Isurus oxyrinchus [FDA RFE 2010 24]

#### shortfin makos

USE MAKO SHARK [B2470]

# **SHORTFIN SCAD**

FTC B3961

BT MACKEREL SCAD [B3960]
UF decapterus macrosoma

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Decapterus macrosoma Bleeker, 1851 [ITIS 168735] <SCINAM>Decapterus macrosoma Bleeker, 1851 [Fishbase 2004 1938] <SCINAM>Decapterus macrosoma Bleeker, 1851 [FAO ASFIS DCC]

#### shortfin squids

USE FLYING SQUID [B3693]

## **SHORT-FINNED EEL**

FTC B2673

BT FRESHWATER EEL FAMILY [B2545]

UF anguilla australis

AI <SCIFAM>Anguillidae [ITIS 161133]

<SCINAM>Anguilla australis Richardson, 1841 [ITIS 161133]

<SCINAM>Anguilla australis australis Richardson, 1841 [Fishbase 2004 297]

<SCINAM>Anguilla australis Richardson, 1841 [FAO ASFIS ELU] <SCINAM>Anguilla australis Richardson, 1841 [CEC 1993 390]

<SCINAM>Anguilla australis [2010 FDA Seafood List]

# SHORT-HORNED WATER BUFFALO

FTC B4380

BT BUFFALO [B1476]
UF bubalus mephistopheles

Al <SCIFAM>Bovidae Gray, 1821 [ITIS 180704]

<SCISUBFAM>Bovinae Gray, 1821 [ITIS 552332]

<SCINAM>Bubalus mephistopheles Hopwood, 1925 [ITIS 625122]

# SHORTJAW LEATHERJACKET

FTC B3966

BT LEATHERJACKET [B2146]

UF oligoplites refulgens

AI <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Oligoplites refulgens Gilbert and Starks, 1904 [ITIS 641990] <SCINAM>Oligoplites refulgens Gilbert & Starks, 1904 [Fishbase 2004 1946] <SCINAM>Oligoplites refulgens Gilbert & Starks 1904 [FAO ASFIS OLG]

### SHORTNOSE CHIMAERA FAMILY

FTC B2882

BT FISH, CHIMAERIFORM [B2267]

UF chimaeridae

Al <SCIFAM>Chimaeridae Bonaparte, 1831 [ITIS 161013]

<SCIFAM>Chimaeridae [CEC 1993 122]

### SHORTNOSE CISCO

FTC B2693

BT WHITEFISH OR CISCO [B1565]

UF coregonus reighardi

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Coregonus reighardi (Koelz, 1924) [ITIS 161947] <SCINAM>Coregonus reighardi (Koelz, 1924) [Fishbase 2004 2677] <SCINAM>Coregonus reighardi (Koelz, 1924) [FAO ASFIS CIZ] <SCINAM>Coregonus reighardi [2010 FDA Seafood List]

# SHORTNOSE SPURDOG

FTC B4118

BT SPINY DOGFISH [B1195]

UF squalus megalops

Al <SCIFAM>Squalidae Blainville, 1816 [ITIS 160604]

<SCINAM>Squalus megalops (Macleay, 1881) [ITIS 160628] <SCINAM>Squalus megalops (Macleay, 1881) [Fishbase 2004 711] <SCINAM>Squalus megalops (Macleay, 1881) [FAO ASFIS DOP] <SCINAM>Squalus megalops (Macleay, 1881) [CEC 1993 66]

#### short-staple cotton

USE LEVANT COTTON [B3738]

### short-tailed crabs

USE CRAB [B1335]

shot

**USE** SOLUTION FOR INJECTION [E0170]

# SHOULDER (MEAT CUT)

FTC Z0043

BT CUT OF MEAT, U.S. [Z0008]

UF boston butt
UF clear plate
UF picnic shoulder

# shredded

USE DIVIDED INTO PIECES, THICKNESS < 0.3 CM. [E0100]

# SHRIMP

FTC B1237

BT DECAPOD [B1998]

UF caridea
UF crangonidae
UF palaemondidae
UF penaeidae
UF prawn

Al <SCIINFORD>Caridea Dana, 1852 [ITIS 96106]

# shrimp, pink

USE NORTHERN PINK SHRIMP [B2580]

# shrimp, sand

USE SAND SHRIMP [B2575]

# shungiku

USE GARLAND CHRYSANTHEMUM [B1740]

## SIAMESE CROCODILE

FTC B3805

вт CROCODILE [B2441] UF crocodylus siamensis

<SCIFAM>Crocodylidae [ITIS 202202] ΑI

<SCINAM>Crocodylus siamensis Schneider, 1801 [ITIS 202202] <SCINAM>Crocodylus siamensis Schneider, 1801 [FAO ASFIS CDS] <SCINAM>Crocodylus siamensis (Schneider, 1801) [CEC 1993 1486]

### SIBERIAN ROE DEER

FTC. B4158

RΤ **ROE DEER [B3366]** UF capreolus pygargus

UF eastern roe

ΑI <SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693]

<SCINAM>Capreolus pygargus (Pallas, 1771) [ITIS 625064] <SCINAM>Capreolus pygargus Pallas, 1771 [MSW3 14200222]

#### siberian sterlet

STERLET [B3814] USE

# SIBOGA LOBSTER

FTC B3599

BT **DEEP SEA LOBSTER [B2232]** UF

metanephrops sibogae ΑI

<SCIFAM>Nephropidae Dana, 1852 [ITIS 97307] <SCINAM>Metanephrops sibogae (De Man, 1916) [ITIS 552942] <SCINAM>Metanephrops sibogae (De Man, 1916) [FAO ASFIS MFK]

# sicyonia brevirostris

**BROWN ROCK SHRIMP [B1098]** USE

### SICYONIID SHRIMP FAMILY

FTC B1086

SHRIMP [B1237] BT UF rock shrimps UF sicyoniidae

ΑI <SCIFAM>Sicyoniidae Ortmann, 1898 [ITIS 96026]

# sicyoniidae

USE SICYONIID SHRIMP FAMILY [B1086]

# SIDE (MEAT CUT)

**FTC** 

CUT OF MEAT, U.S. [Z0008]

spareribs

# SIDESTRIPED SHRIMP

FTC

вт PANDALID SHRIMP FAMILY [B1119]

UF pandalopsis dispar

ΑI

<SCIFAM>Pandalidae Haworth, 1825 [ITIS 96965] <SCINAM>Pandalopsis dispar M. J. Rathbun, 1902 [ITIS 96995] <SCINAM>Pandalopsis dispar M.J. Rathbun, 1902 [FAO ASFIS NDD]

<SCINAM>Pandalopsis dispar [2010 FDA Seafood List]

# **SIERRA LEONE**

BT AFRICA, WESTERN [R0344]

SN US FDA 1995 Code: SL

#### sierra leone tree

USE VELVET TAMARIND [B2773]

### sierra, pacific

USE PACIFIC SIERRA [B1793]

#### **SIEVA BEAN**

FTC B1372

BT BEAN (VEGETABLE) [B1567]

UF phaseolus lunatus

# sifted (bolted)

USE MEDIUM GROUND AND SIFTED (BOLTED) [E0101]

#### **SIKA DEER**

FTC B1621

BT DEER [B1583] UF cervus nippon

Al <SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693]

<SCINAM>Cervus nippon Temminck, 1838 [ITIS 180696] <SCINAM>Cervus nippon Temminck, 1838 [MSW3 14200371]

### silene vulgaris

USE BLADDER CAMPION [B3708]

### SILICIUM DIOXIDE ADDED

FTC H0662

BT FOOD ADDITIVE ADDED [H0399]

# SILICON DIOXIDE

FTC B3237

BT FOOD ADDITIVE [B2972]

UF E 551 UF INS 551

UF Silicon dioxide, amorphous

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent.

Europe: E 551. Codex: INS 551.

# Silicon dioxide, amorphous

USE SILICON DIOXIDE [B3237]

# siligna patula

USE AMERICAN RAZOR CLAM [B2326]

# SILK SNAPPER

FTC B1800

BT SNAPPER [B1510] UF lutjanus vivanus UF snapper, silk

AI <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus vivanus (Cuvier in Cuvier and Valenciennes, 1828) [ITIS 168861]

<SCINAM>Lutjanus vivanus (Cuvier, 1828) [Fishbase 2004 185] SCINAM>Lutjanus vivanus (Cuvier, 1828) [FAO ASFIS LTJ] SCINAM>Lutjanus vivanus [2010 FDA Seafood List] SCINAM>Lutjanus vivanus [FDA RFE 2010 35]

silky gourd

USE ANGLED LOOFAH [B3488]

sillaginidae

USE SILLAGO-WHITING FAMILY [B4311]

sillaginodes punctatus

USE KING GEORGE WHITING [B4312]

# **SILLAGO-WHITING FAMILY**

FTC B4311

BT FISH, PERCIFORM [B1581]

UF sand borers
UF sand-smelts
UF sillaginidae
UF slillaginids
UF smelt whitings
UF smelt-whitings
UF whitings

The \$i\$Sillaginidae\$/i\$, commonly known as the smelt-whitings, whitings, sillaginids, sand borers and sand-smelts, are a family of benthic coastal marine fishes in the order Perciformes. The smelt-whitings inhabit a wide region covering much of the Indo-Pacific, from the west coast of Africa east to Japan and south to Australia. The family comprises only three genera and thirty one species, of which a number are dubious, with the last major revision of the family in 1992 unable to confirm the validity of a number of species. They are elongate, slightly compressed fish often light brown to silver in colour with a variety of markings and patterns on their upper body. The Sillaginidae are not related to a number of fishes commonly called 'whiting' in the Northern Hemisphere, including the fish originally

called whiting, \$i\$Merlangius merlangus\$/i\$.[http://en.wikipedia.org/wiki/Sillaginidae]

sillock

ΑI

USE SAITHE [B1440]

silures

USE FISH, SILURIFORM [B1598]

siluridae

USE SHEATFISH FAMILY [B2547]

silurus aristotelis

USE GREEK SHEATFISH [B4068]

silurus glanis

USE WELS CATFISH [B2431]

**SILVER** 

SN

FTC B3238

BT FOOD ADDITIVE [B2972]

UF E 174 UF INS 174

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 174. Codex: INS 174.

### SILVER ADDED

FTC H0663

BT FOOD ADDITIVE ADDED [H0399]

#### silver beet

USE CHARD [B1175]

#### SILVER BREAM

FTC B3371

BT PORGY FAMILY [B1808]
UF acanthopagrus australis

UF surf bream

Al <SCIFAM>Sparidae [ITIS 169180]

<SCINAM>Acanthopagrus australis (Günther, 1859) [ITIS 647905] <SCINAM>Acanthopagrus australis (Günther, 1859) [Fishbase 2004 8109] <SCINAM>Acanthopagrus australis (Günther, 1859) [FAO ASFIS AKU] <SCINAM>Acanthopagrus australis (Günther, 1859) [Codex CCPR]

### SILVER CARP

FTC B2254

BT CARP OR MINNOW FAMILY [B1921]

UF amur carp
UF carp, silver

**UF** hypophthalmichthys molitrix

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Hypophthalmichthys molitrix (Valenciennes in Cuvier and Valenciennes, 1844) [ITIS 163691]

<SCINAM>Hypophthalmichthys molitrix (Valenciennes, 1844) [Fishbase 2004 274] <SCINAM>Hypophthalmichthys molitrix (Valenciennes, 1844) [FAO ASFIS SVC] <SCINAM>Hypophthalmichthys molitrix (Valenciennes, 1844) [CEC 1993 329]

<SCINAM>Hypophthalmichthys molitrix [2010 FDA Seafood List]

# SILVER CATFISH

FTC B2316

BT GLASS CATFISH FAMILY [B4069]

UF schilbe mystus

Al <SCIFAM>Schilbeidae [ITIS 164080]

<SCINAM>Schilbe mystus (Linnaeus, 1758) [ITIS 164087] <SCINAM>Schilbe mystus (Linnaeus, 1758) [Fishbase 2004 2447] <SCINAM>Schilbe mystus (Linnaeus, 1758) [FAO ASFIS HIY]

### silver dory

USE BOAR FISH [B4077]

# SILVER DORY

FTC B2862

BT BIGEYE DORY FAMILY [B4076]

UF cyttus novaezealandiae

Al <SCIFAM>Cyttidae Günther, 1860 [ITIS 625258]

<SCINAM>Cyttus novaezealandiae (Arthur, 1885) [ITIS 625303] <SCINAM>Cyttus novaezealandiae (Arthur, 1885) [Fishbase 2004 14575] <SCINAM>Cyttus novaezealandiae (Arthur, 1885) [FAO ASFIS ZCN]

<SCINAM>Cyttus novaezealandiae [2010 FDA Seafood List]

#### silver ear

USE SNOW FUNGUS [B4170]

#### SILVER GEMFISH

FTC B2676

BT SNAKE MACKEREL FAMILY [B1820]

UF rexea solandri

Al <SCIFAM>Gempylidae [ITIS 172354]

<SCINAM>Rexea solandri (Cuvier in Cuvier and Valenciennes, 1832) [ITIS 550883]

<SCINAM>Rexea solandri (Cuvier, 1832) [Fishbase 2004 8490] <SCINAM>Rexea solandri (Cuvier, 1832) [FAO ASFIS GEM] <SCINAM>Rexea solandri (Cuvier, 1831) [CEC 1993 939] <SCINAM>Rexea solandri [2010 FDA Seafood List]

### **SILVER HAKE**

FTC B2645
BT HAKE [B3878]
UF merluccius bilinearis

Al <SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789]

<SCINAM>Merluccius bilinearis (Mitchill, 1814) [ITIS 164791]
<SCINAM>Merluccius bilinearis (Mitchill, 1814) [Fishbase 2004 323]
<SCINAM>Merluccius bilinearis (Mitchill, 1814) [FAO ASFIS HKS]
<SCINAM>Merluccius bilinearis (Mitchill, 1814) [CEC 1993 477]
<SCINAM>Merluccius bilinearis [2010 FDA Seafood List]

#### SILVER MOONFISH

FTC B1995

BT MOONFISH FAMILY [B1996]
UF monodactylus argenteus

Al <SCIFAM>Monodactylidae [ITIS 169465]

<SCINAM>Monodactylus argenteus (Linnaeus, 1758) [ITIS 169467] <SCINAM>Monodactylus argenteus (Linnaeus, 1758) [Fishbase 2004 5807] <SCINAM>Monodactylus argenteus (Linnaeus, 1758) [FAO ASFIS MOU]

## SILVER PERCH

FTC B4310

BT GRUNTER FAMILY [B4309]

UF bidyan perch UF bidyanus bidyanus

Al <SCIFAM>Terapontidae [ITIS 650201]

<SCINAM>Bidyanus bidyanus (Mitchell, 1838) [ITIS 168040] <SCINAM>Bidyanus bidyanus (Mitchell, 1838) [Fishbase 2004 12232] <SCINAM>Bidyanus bidyanus (Mitchell 1838) [FAO ASFIS BYB] <SCINAM>Bidyanus bidyanus Mitchell, 1838 [AFNS 2009 37 321008]

Silver perch (\$i\$Bidyanus bidyanus\$/i\$) is a medium sized freshwater fish endemic to the Murray-Darling river system in south-eastern Australia. The scientific name comes from an aboriginal name for the species recorded by Major Mitchell on his 1832 expedition. It is not a perch, being a grunter in the family \$i\$Terapontidae\$/i\$. It is the largest of the Australian grunters, capable of growing to 40 cm and 8 kg, more usually around 30 cm and up to 1.5 kg.[http://en.wikipedia.org/wiki/Bidyanus\_bidyanus]

### silver salmon

USE COHO SALMON [B1117]

### SILVER SCABBARDFISH

FTC B2902

BT CUTLASSFISH [B4026]
UF lepidopus caudatus

Al <SCIFAM>Trichiuridae [ITIS 172378]

<SCINAM>Lepidopus caudatus (Euphrasen, 1788) [ITIS 172391] <SCINAM>Lepidopus caudatus (Euphrasen, 1788) [Fishbase 2004 645] <SCINAM>Lepidopus caudatus (Euphrasen, 1788) [FAO ASFIS SFS] <SCINAM>Lepidopus caudatus (Euphrasen, 1788) [CEC 1993 946]

<SCINAM>Lepidopus caudatus [2010 FDA Seafood List]

#### silver smelts

USE ARGENTINE [B1430]

### silver trumpeter

USE ELEPHANT FISH [B2269]

### **SILVER WAREHOU**

FTC B2678

BT SILVERFISH [B3900]
UF seriolella porosa

AI <SCIFAM>Centrolophidae [ITIS 172508]

<SCINAM>Seriolella porosa Guichenot, 1848 [ITIS 172533] <SCINAM>Seriolella porosa Guichenot, 1848 [Fishbase 2004 8390] <SCINAM>Seriolella porosa Guichenot, 1848 [FAO ASFIS SEO]

#### silver warehou

USE SILVERFISH [B2488]

#### **SILVERFISH**

FTC B2488

BT SILVERFISH [B3900]
UF polysteganus argyrosomus
UF seriolella maculata
UF seriolella punctata

UF silver warehou

Al <SCIFAM>Centrolophidae [ITIS 172508]

<SCINAM>Seriolella punctata (Forster in Bloch and Schneider, 1801) [ITIS 172534]

<SCINAM>Seriolella punctata (Forster, 1801) [Fishbase 2004 12922] <SCINAM>Seriolella punctata (Forster, 1801) [FAO ASFIS SEP]

<SCINAM>Seriolella punctata [2010 FDA Seafood List]

# **SILVERFISH**

FTC B3900

BT RUFF FAMILY [B2679]

UF seriolella spp.

AI <SCIFAM>Centrolophidae [ITIS 172508]

<SCIGEN>Seriolella Guichenot, 1848 [ITIS 172530]

### silverside

USE SMELT [B3821]

### SILVERSIDE FAMILY

FTC B1884

BT FISH, ATHERINIFORM [B1573]

UF atherinidae

Al <SCIFAM>Atherinidae [ITIS 165984] <SCIFAM>Atherinidae [FAO ASFIS SIL]

<SCIFAM>Atherinidae [CEC 1993 544]

# silverside, south american

USE SOUTH AMERICAN SILVERSIDE [B1885]

# SILVERSKIN ONION

FTC B4323

BT ONION [B1300]
UF allium cepa
UF pickling onion

Al <SCIFAM>Liliaceae (Alliaceae)

<SCINAM>Allium cepa L. [ITIS 42720] <SCINAM>Allium cepa L. [GRIN 2244] <SCINAM>Allium cepa L. [PLANTS ALCE]

<SCINAM>Allium cepa L. [EuroFIR-NETTOX 2007 8]

<SCINAM>Allium cepa L. [DPNL 2003 7309] The silverskin onion is a small variety of the onion, \$i\$Allium cepa\$/i\$

L.

#### silybum marianum

USE BLESSED MILKTHISTLE [B4203]

### SIMMERED, POACHED OR STEWED

FTC G0020

BT COOKED IN WATER OR WATER-BASED LIQUID [G0013]

UF poached UF stewed

Al Cooked in a moderate amount of liquid at just below the boiling point.

### simmondsia chinensis

USE JOJOBA [B1704]

# simulated poultry meat

USE POULTRY PRODUCT ANALOG (US CFR) [A0157]

### sinapis spp.

USE MUSTARD [B2069]

# **SINGAPORE**

FTC R0377

BT ASIA, SOUTHEAST [R0348]

SN US FDA 1995 Code: SG

# SINGLE MINERAL SUPPLEMENT

FTC A1301

BT DIETARY SUPPLEMENT, MINERAL [A1299]

SN Currently not used in US classification of dietary supplements.

Al A single mineral supplement is defined as containing one mineral, e.g. calcium supplement.

# SINGLE VITAMIN AND MULTI-MINERAL SUPPLEMENT

FTC A1322

BT DIETARY SUPPLEMENT, MULTI-VITAMIN/MINERAL [A1314]

SN Currently not used in US classification of dietary supplements.

Al Defined as containing one vitamin and several minerals.

# SINGLE VITAMIN AND SINGLE MINERAL SUPPLEMENT

FTC A1316

BT DIETARY SUPPLEMENT, MULTI-VITAMIN/MINERAL [A1314]

SN Currently not used in US classification of dietary supplements.

Al Defined as containing one vitamin and one mineral.

### SINGLE VITAMIN SUPPLEMENT

FTC A1304

BT DIETARY SUPPLEMENT, VITAMIN [A1302]

SN Currently not used in US classification of dietary supplements.

Al A single vitamin supplement is defined as containing one vitamin, e.g. vitamin C supplement.

# sinocalamus latifloru

USE TAIWAN GIANT BAMBOO [B3732]

# SIRLOIN

FTC Z0027

BT CUT OF MEAT, U.S. [Z0008]

### sisymbrium altissimum

USE TUMBLE MUSTARD [B1737]

#### SIX ROW BARLEY

FTC B3341

BT BARLEY [B1230]
UF hordeum hexastichum

UF hordeum vulgare ssp. vulgare convar. vulgare

UF hordeum vulgare subsp. vulgareAI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Hordeum vulgare L. [ITIS 40874]

<SCINAM>Hordeum vulgare subsp. vulgare [GRIN 19333]

<SCINAM>Hordeum vulgare L. [PLANTS HOVU]

<SCINAM>Hordeum vulgare L. ssp. vulgare convar. vulgare [EuroFIR-NETTOX 2007 522]

<SCINAM>Hordeum vulgare L. convar. vulgare [DPNL 2003 10325] <SCINAM>Hordeum vulgare convar. hexastichon Alef. [MANSFELD 37920]

### **SKATE**

FTC B1340

BT SKATE FAMILY [B1976]

UF raja spp.
UF ray

AI <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845] <SCIGEN>Raja Linnaeus, 1758 [ITIS 160846]

### **SKATE**

FTC B4082

BT LONG-NOSED SKATE [B4102]

UF blue skate

UF common european skate

UF dipturus batis UF flapper skate UF raja batis

AI <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]
<SCINAM>Dipturus batis (Linnaeus, 1758) [ITIS 564126]
<SCINAM>Dipturus batis (Linnaeus, 1758) [Fishbase 2004 2058]
<SCINAM>Raja batis Linnaeus, 1758 [FAO ASFIS RJB]

### SKATE

FTC B4082

BT SKATE [B1340]

### **SKATE FAMILY**

FTC B1976

BT FISH, RAJIFORM [B1968]

UF rajidae

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCIFAM>Rajidae [FAO ASFIS RAJ] <SCIFAM>Rajidae [CEC 1993 101]

# skeletal meat added

USE MEAT ADDED [H0191]

# SKELETAL MEAT PART

FTC C0175

BT MEAT PART [C0103]

Al Carcass meat from any type of animal including poultry and seafood. Includes retail and wholesale cuts other than organ meat. Refers to the whole carcass or parts.

# SKELETAL MEAT PART, WITH BONE OR SHELL

FTC C0243

BT SKELETAL MEAT PART [C0175]

UF skeletal meat part, with bone, skin undetermined

### skeletal meat part, with bone, skin undetermined

USE SKELETAL MEAT PART, WITH BONE OR SHELL [C0243]

### SKELETAL MEAT PART, WITH BONE, WITH SKIN

FTC C0265

BT SKELETAL MEAT PART, WITH BONE OR SHELL [C0243]

### SKELETAL MEAT PART, WITH BONE, WITHOUT SKIN

FTC C0266

BT SKELETAL MEAT PART, WITH BONE OR SHELL [C0243]

### SKELETAL MEAT PART, WITH BONE, WITHOUT SKIN, WITH SEPARABLE FAT

FTC C0285

BT SKELETAL MEAT PART, WITH BONE, WITHOUT SKIN [C0266]

### SKELETAL MEAT PART, WITH BONE, WITHOUT SKIN, WITHOUT SEPARABLE FAT

FTC C0286

BT SKELETAL MEAT PART, WITH BONE, WITHOUT SKIN [C0266]

### SKELETAL MEAT PART, WITHOUT BONE AND SKIN, WITH SEPARABLE FAT

FTC C0269

BT SKELETAL MEAT PART, WITHOUT BONE, WITHOUT SKIN [C0268]

UF separable lean meat and fat part

UF total edible meat part

SN Used for meat products only when it is known that such are designated as 'total edible' or 'separable lean and fat'.

### SKELETAL MEAT PART, WITHOUT BONE AND SKIN, WITHOUT SEPARABLE FAT

FTC C0270

BT SKELETAL MEAT PART, WITHOUT BONE, WITHOUT SKIN [C0268]

UF separable lean meat part

SN Used for meat products only when it is known that such are designated as 'separable lean'.

### SKELETAL MEAT PART, WITHOUT BONE OR SHELL

FTC C0125

BT SKELETAL MEAT PART [C0175]

UF boneless meat

UF skeletal meat part, without bone, skin undetermined

# skeletal meat part, without bone, skin undetermined

USE SKELETAL MEAT PART, WITHOUT BONE OR SHELL [C0125]

# SKELETAL MEAT PART, WITHOUT BONE, WITH SKIN

FTC C0267

BT SKELETAL MEAT PART, WITHOUT BONE OR SHELL [C0125]

# SKELETAL MEAT PART, WITHOUT BONE, WITHOUT SKIN

FTC C0268

BT SKELETAL MEAT PART, WITHOUT BONE OR SHELL [C0125]

### skewed ark

USE BAUGHMAN ARK [B3551]

### SKILFISH

FTC B1807

BT SABLEFISH FAMILY [B2006]

UF erilepis zonifer

AI <SCIFAM>Anoplopomatidae [ITIS 167121]

<SCINAM>Erilepis zonifer (Lockington, 1880) [ITIS 167125]

<SCINAM>Erilepis zonifer (Lockington, 1880) [Fishbase 2004 4031] <SCINAM>Erilepis zonifer (Lockington, 1880) [FAO ASFIS ESZ] <SCINAM>Erilepis zonifer [2010 FDA Seafood List]

### SKIM CHEESE (CODEX)

FTC A1218

BT DESIGNATION ACCORDING TO MILK FAT CONTENT [A1213]

SN Used when the percentage of fat in dry matter is less than 10% [CODEX STAN A-6-1978, Rev.1-1999, Amended

20061.

### SKIN OR BRAN (PERICARP)

FTC C0111

BT SEED PART, OTHER [C0178]

UF bran (pericarp)

SN Compare \*SHELL (SEED)\*.

Al A thin membrane covering the seed of a plant.

### SKIN, ANIMAL

FTC C0193

BT NONMEAT PART OF ANIMAL [C0122]

UF animal skin

### SKIPJACK TREVALLY

FTC B3970

BT TREVALLY [B2651]
UF pseudocaranx wrighti

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Pseudocaranx wrighti (Whitley, 1931) [ITIS 621129] <SCINAM>Pseudocaranx wrighti (Whitley, 1931) [Fishbase 2004 1949] <SCINAM>Pseudocaranx wrighti (Whitley, 1931) [FAO ASFIS SXW]

# skipjack tuna

USE OCEANIC BONITO [B3992]

# SKIPJACK TUNA

FTC B1376

BT OCEANIC BONITO [B3992]

UF euthynnus pelamis
UF katsuwonus pelamis
UF thynnus pelamis

AI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Katsuwonus pelamis (Linnaeus, 1758) [ITIS 172401] <SCINAM>Katsuwonus pelamis (Linnaeus, 1758) [Fishbase 2004 107] <SCINAM>Katsuwonus pelamis (Linnaeus, 1758) [FAO ASFIS SKJ] <SCINAM>Katsuwonus pelamis (Linnaeus, 1758) [CEC 1993 961] <SCINAM>Katsuwonus pelamis [2010 FDA Seafood List]

<SCINAM>Katsuwonus pelamis [FDA RFE 2010 25]

# skipper (atlantic saury)

USE ATLANTIC SAURY [B1889]

# skipper (pacific saury)

USE PACIFIC SAURY [B1890]

skirret

USE SKIRRIT [B3445]

# **SKIRRIT**

FTC B3445

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF skirret

Al <SCIFAM>Apiaceae (alt. Umbelliferae)

<SCINAM>Sium sisarum L. [CCPR]

<GRIN>34477

### skunk cabbage

USE SWAMP CABBAGE [B1733]

#### skunk currant

USE WHITE CURRANT [B2752]

slake

USE LAVER [B1745]

### sleeper shark

USE GREENLAND SHARK [B4108]

### sleeper shark

USE KITEFIN SHARK FAMILIE [B4115]

#### **SLEEPER SHARK**

FTC B4107

BT SLEEPER SHARK FAMILY [B4106]

UF somniosus spp.

AI <SCIFAM>Somnosidae Jordan, 1888 [ITIS 649695] <SCIGEN>Somniosus Lesueur, 1818 [ITIS 160605]

### **SLEEPER SHARK FAMILY**

FTC B4106

BT FISH, SQUALIFORM [B1911]

UF somniosidae

AI <SCIFAM>Somniosidae Jordan, 1888 [ITIS 811018]

# sleigh bell pepper

USE CASCABEL PEPPER [B2552]

# slender inshore squid

USE ARROW SQUID [B2683]

# **SLENDER SOLE**

FTC B1865

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF lyopsetta exilis
UF sole, slender

AI <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Lyopsetta exilis (Jordan and Gilbert, 1880) [ITIS 172871] <SCINAM>Lyopsetta exilis (Jordan & Gilbert, 1880) [Fishbase 2004 4246] <SCINAM>Lyopsetta exilis (Jordan & Gilbert, 1880) [FAO ASFIS LYW]

<SCINAM>Lyopsetta exilis [2010 FDA Seafood List]

### **SLENDER SUNFISH**

FTC B4071

BT MOLA FAMILY [B2586]

UF ranzania laevis

AI <SCIFAM>Molidae [ITIS 173412]

<SCINAM>Ranzania laevis (Pennant, 1776) [ITIS 173417] <SCINAM>Ranzania laevis (Pennant, 1776) [Fishbase 2004 1750] <SCINAM>Ranzania laevis (Pennant, 1776) [FAO ASFIS RZV] <SCINAM>Ranzania laevis (Pennant, 1776) [CEC 1993 1176]

# **SLENDER TUNA**

FTC B2891 BT TUNA [B1269] UF allothunnus fallai

AI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Allothunnus fallai Serventy, 1948 [ITIS 172460] <SCINAM>Allothunnus fallai Serventy, 1948 [Fishbase 2004 91] <SCINAM>Allothunnus fallai Serventy, 1948 [FAO ASFIS SLT] <SCINAM>Allothunnus fallai [2010 FDA Seafood List]

#### **SLICED**

FTC E0137

BT DIVIDED INTO PIECES, THICKNESS 0.3-1.5 CM. [E0115]

SN Used for solid products that are divided into uniformly thin pieces (e.g., sliced bread).

### SLICED, THICK, BETWEEN 0.5 AND 1.5 CM.

FTC E0124

BT SLICED [E0137]

# SLICED, THIN, BELOW 0.5 CM.

FTC E0145

BT SLICED [E0137]
UF french cut
UF shoestring

### **SLICKHEAD FAMILY**

FTC B2909

BT FISH, OSMERIFORM [B3809]

UF alepocephalidae

Al <SCIFAM>Alepocephalidae [ITIS 162303] <SCIFAM>Alepocephalidae [FAO ASFIS PZC]

### slillaginids

USE SILLAGO-WHITING FAMILY [B4311]

### **SLIME FLOUNDER**

FTC B1975

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF microstomus achne

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Microstomus achne (Jordan and Starks, 1904) [ITIS 172890] <SCINAM>Microstomus achne (Jordan & Starks, 1904) [Fishbase 2004 8559] <SCINAM>Microstomus achne (Jordan & Starks 1904) [FAO ASFIS MJC]

<SCINAM>Microstomus achne [2010 FDA Seafood List]

# SLIMEHEAD FAMILY

FTC B1942

BT FISH, BERYCIFORM [B1983]

UF trachichthyidae

AI <SCIFAM>Trachichthyidae [ITIS 166135] <SCIFAM>Trachichthyidae [ITIS 166135]

<SCIFAM>Trachichthyidae [FAO ASFIS TRC]

# SLIPPER LOBSTER

FTC B2491

BT SLIPPER LOBSTER FAMILY [B1997]

UF bay lobster
UF sand lobster
UF scyllarides spp.

Al <SCIFAM>Scyllaridae Latreille, 1825 [ITIS 97660] <SCIGEN>Scyllarides Gill, 1898 [ITIS 97671]

# SLIPPER LOBSTER FAMILY

FTC B1997

BT LOBSTER [B1505]
UF scyllaridae
UF slipper lobsters

Al <SCIFAM>Scyllaridae Latreille, 1825 [ITIS 97660]

<SCIFAM>Scyllaridae [FAO ASFIS LOS] <SCIFAM>Scyllaridae [CEC 1993 1290]

### slipper lobsters

USE SLIPPER LOBSTER FAMILY [B1997]

# SLIPPERY JACK MUSHROOM

FTC B2260

BT BOLETES [B3452]
UF ringed boletus
UF suillus luteus

AI <SCINAM>Suillus luteus (L.) Roussel, 1806 [INDEX FUNGORUM 120823]

### SLOE

FTC B3325

BT STONE FRUIT [B1539]

UF blackthorn UF prunus spinosa

AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus spinosa L. [ITIS 24802] <SCINAM>Prunus spinosa L. [GRIN 30116] <SCINAM>Prunus spinosa L. [PLANTS PRSP]

<SCINAM>Prunus spinosa L. [EuroFIR-NETTOX 2007 232]

<SCINAM>Prunus spinosa L. [DPNL 2003 12299]

### **SLOVAKIA**

FTC R0516

BT EUROPE, EASTERN [R0357]

### **SLOVENIA**

FTC R0379

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: SI

# **SLOW FROZEN**

FTC J0128

BT PRESERVED BY FREEZING [J0136]

UF quiescent frozen
UF sharp frozen
UF slush frozen

# slush

USE SEMISOLID [E0144]

# slush frozen

USE SLOW FROZEN [J0128]

# small cranberry

USE COMMON CRANBERRY [B2969]

# **SMALL CRANBERRY**

FTC B4210

BT CRANBERRY [B4209]

# **SMALL EUROPEAN LOCUST LOBSTER**

FTC B3585

BT SLIPPER LOBSTER FAMILY [B1997]

UF lesser slipper lobster UF scyllarus arctus

Al <SCIFAM>Scyllaridae Latreille, 1825 [ITIS 97660]

<SCINAM>Scyllarus arctus (Linnaeus, 1758) [ITIS 97666]

<SCINAM>Scyllarus arctus (Linnaeus, 1758) [FAO ASFIS SCY] <SCINAM>Scyllarus arctus (Linnaeus, 1758) [CEC 1993 1291]

# small figtree

USE CHINESE BANYAN [B2824]

#### small sandsmelt

USE BOYER'S SANDSMELT [B3820]

#### SMALL SCALED BROWN SLICKHEAD

FTC B2908

BT SLICKHEAD FAMILY [B2909]
UF alepocephalus australis

AI <SCIFAM>Alepocephalidae [ITIS 162303]

<SCINAM>Alepocephalus australis Barnard, 1923 [ITIS 162312] <SCINAM>Alepocephalus australis Barnard, 1923 [Fishbase 2004 9172] <SCINAM>Alepocephalus australis Barnard 1923 [FAO ASFIS AVS]

<SOURCE>Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.455.

Scientific name verifiable, common name unverified.

### small white bean

USE COMMON BEAN [B1999]

### **SMALLEYE FLOUNDER**

FTC B2393

BT LEFTEYE FLOUNDER FAMILY [B1879]

**UF** paralichthys microps

Al <SCIFAM>Paralichthyidae [ITIS 553179]

<SCINAM>Paralichthys microps (Günther, 1881) [ITIS 616423]

<SCINAM>Paralichthys microps (Günther, 1881) [Fishbase 2004 54963]

<SCINAM>Paralichthys microps [2010 FDA Seafood List]

## SMALLEYE HAMMERHEAD

FTC B2596

BT HAMMERHEAD SHARK [B2598]

UF hammerhead, smalleye
UF shark, smalleye hammerhead

UF sphyrna tudes

Al <SCIFAM>Sphyrnidae Gill, 1872 [ITIS 160497]

<SCINAM>Sphyrna tudes (Valenciennes, 1822) [ITIS 160519] <SCINAM>Sphyrna tudes (Valenciennes, 1822) [Fishbase 2004 55029] <SCINAM>Sphyrna tudes (Valenciennes, 1822) [FAO ASFIS SPQ]

<SCINAM>Sphyrna tudes [2010 FDA Seafood List]

### small-eyed ray

USE PAINTED RAY [B4089]

### smallflower blueberry

USE RABBITEYE BLUEBERRY [B4356]

# SMALLMOUTH BASS

FTC B2427

BT BLACK BASS [B2665] UF micropterus dolomieui

Al <SCIFAM>Centrarchidae [ITIS 168093]

<SCINAM>Micropterus dolomieu Lacepède, 1802 [ITIS 550562] <SCINAM>Micropterus dolomieu Lacepède, 1802 [Fishbase 2004 3382] <SCINAM>Micropterus dolomieui Lacepède, 1802 [FAO ASFIS MPJ] <SCINAM>Micropterus dolomieui Lacépède, 1801 [CEC 1993 594]

<SCINAM>Micropterus dolomieu [2010 FDA Seafood List]

# SMALL-SPOTTED CATSHARK

FTC B3518

BT CAT SHARK FAMILY [B3516]

UF rock salmon

UF scyliorhinus canicula

Al <SCIFAM>Scyliorhinidae Gill, 1862 [ITIS 159985]

<SCINAM>Scyliorhinus canicula (Linnaeus, 1758) [ITIS 160065] <SCINAM>Scyliorhinus canicula (Linnaeus, 1758) [Fishbase 2004 845] <SCINAM>Scyliorhinus canicula (Linnaeus, 1758) [FAO ASFIS SYC] <SCINAM>Scyliorhinus canicula (Linnaeus, 1758) [CEC 1993 31] <SCINAM>Scyliorhinus canicula [2010 FDA Seafood List]

### **SMALLTAIL SHARK**

FTC B3529

BT GREY SHARKS [B3526]
UF carcharhinus porosus

Al <SCIFAM>Carcharhinidae Jordan and Evermann, 1896 [ITIS 160178]

<SCINAM>Carcharhinus porosus (Ranzani, 1839) [ITIS 160340] <SCINAM>Carcharhinus porosus (Ranzani, 1840) [Fishbase 2004 881] <SCINAM>Carcharhinus porosus (Ranzani, 1840) [FAO ASFIS CCR]

<SCINAM>Carcharhinus porosus [2010 FDA Seafood List]

### **SMELT**

FTC B3821

BT SILVERSIDE FAMILY [B1884]

UF atherina hepsetus

UF mediterranean sandsmelt

UF sand-smelt UF silverside

AI <SCIFAM>Atherinidae [ITIS 166023]

<SCINAM>Atherina hepsetus Linnaeus, 1758 [ITIS 166023] <SCINAM>Atherina hepsetus Linnaeus, 1758 [Fishbase 2004 1697] <SCINAM>Atherina hepsetus Linnaeus, 1758 [FAO ASFIS AHH] <SCINAM>Atherina hepsetus Linnaeus, 1758 [CEC 1993 542]

### SMELT FAMILY

FTC B1904

BT FISH, OSMERIFORM [B3809]

UF osmeridae

AI <SCIFAM>Osmeridae [ITIS 162028] <SCIFAM>Osmeridae [CEC 1993 267]

## smelt whitings

USE SILLAGO-WHITING FAMILY [B4311]

# smelt, rainbow

USE ATLANTIC RAINBOW SMELT [B1905]

### smelt-whitings

USE SILLAGO-WHITING FAMILY [B4311]

## smilax aristolochiifolia

USE SARSAPARILLA [B2065]

# SMOKED BY ADDING SMOKE CONCENTRATE

FTC H0110

ΑI

BT SMOKED OR SMOKE-FLAVORED [H0172]

In modern times, almost all smoking is carried out for its flavor. This flavoring can be purchased as a liquid in most supermarkets to mimic the flavor of smoking—not its preservative qualities—without the actual cooking process... Liquid smoke is often used in the processing of bacon, and is one of the main flavors in the curing solution used for bacon. It is also used to flavor jerky and tofu. Liquid smoke is also used in some soft cheeses and tempeh. [Wikipedia]

Liquid smoke is also a common ingredient in many barbecue sauces and meat marinades.

# SMOKED BY SMOKE INFILTRATION

FTC H0118

BT SMOKED OR SMOKE-FLAVORED [H0172]

RT PRESERVED BY SMOKING [J0106]

SN Use when food is exposed it for long periods of time to the smoke from a wood fire. Index also \*PRESERVED BY SMOKING\* [J0106]. If smoking also includes heat treatment, index the proper heat treatment under \*PRESERVED

BY HEAT TREATMENT\* [J0120].

# SMOKED OR SMOKE-FLAVORED

FTC H0172

BT FLAVORING OR TASTE INGREDIENT ADDED [H0117]

Used for food products that are flavored by smoke infiltration or by adding smoke concentrate. If smoking also

includes heat treatment, index the proper heat treatment under \*PRESERVED BY HEAT TREATMENT [J0120]\*.

Smoking is the process of flavoring, cooking, or preserving food by exposing it to the smoke from burning or

smoldering plant materials, most often wood. Meats and fish are the most common smoked foods, though cheeses, vegetables, and ingredients used to make beverages such as whisky, rauchbier and lapsang souchong tea are also

smoked. [Wikipedia]

### smoot hound shark

USE SMOOTH-HOUND [B4109]

### smooth dogfish

ΑI

USE DUSKY SMOOTH-HOUND [B2312]

### smooth dogfishes

USE HOUND SHARK FAMILY [B3510]

#### smooth giant grass

USE PORING BAMBOO [B3734]

#### **SMOOTH HAMMERHEAD**

FTC B2595

BT HAMMERHEAD SHARK [B2598]

UF hammerhead, smooth UF sphyrna zygaena

Al <SCIFAM>Sphyrnidae Gill, 1872 [ITIS 160497]

<SCINAM>Sphyrna zygaena (Linnaeus, 1758) [ITIS 160505] <SCINAM>Sphyrna zygaena (Linnaeus, 1758) [Fishbase 2004 917] <SCINAM>Sphyrna zygaena (Linnaeus, 1758) [FAO ASFIS SPZ] <SCINAM>Sphyrna zygaena (Linnaeus, 1758) [CEC 1993 47] <SCINAM>Sphyrna zygaena [2010 FDA Seafood List]

# smooth hound

USE DUSKY SMOOTH-HOUND [B2312]

# smooth hound

USE SMOOTH-HOUND [B3511]

### smooth lepiota

USE WHITE LEPIOTA [B2117]

### smooth loofah

USE SPONGE GOURD [B1721]

# smooth mountain prickly-pear

USE INDIAN FIG [B2019]

### **SMOOTH OREO DORY**

FTC B2579

BT OREO DORY FAMILY [B2576]

UF oreo dory, smooth
UF pseudocyttus maculatus

Al <SCIFAM>Oreosomatidae Bleeker, 1859 [ITIS 166304]

<SCINAM>Pseudocyttus maculatus Gilchrist, 1906 [ITIS 625280]

<SCINAM>Pseudocyttus maculatus Gilchrist, 1906 [Fishbase 2004 7151]

<SCINAM>Pseudocyttus maculatus Gilchrist 1906 [FAO ASFIS SSO] <SCINAM>Pseudocyttus maculatus [2010 FDA Seafood List]

# smooth prickly-pear

USE INDIAN FIG [B2019]

### **SMOOTH RATTAIL**

FTC B2906

BT GRENADIER FAMILY [B2899]
UF caelorinchus aspercephalus

Al <SCIFAM>Macrouridae Gilbert and Hubbs, 1916 [ITIS 165332]

<SCINAM>Caelorinchus aspercephalus Waite, 1911 [ITIS 550599]

<SCINAM>Caelorinchus aspercephalus Waite, 1911 [Fishbase 2004 8441] SCINAM>Caelorinchus aspercephalus Waite 1911 [FAO ASFIS CQS]

<SOURCE>Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.458.

Scientific name verifiable, common name unverified.

### **SMOOTH REDEYE CRAB**

FTC B2216

BT STONE CRAB FAMILY [B4135]

UF eriphia sebana
UF smooth redeyed crab

Al <SCIFAM>Menippidae Ortmann, 1893 [ITIS 621503]

<SCINAM>Eriphia sebana (Shaw and Nodder, 1803) [ITIS 660606] <SCINAM>Eriphia sebana (Shaw & Nodder, 1803) [FAO ASFIS EQS]

### smooth redeyed crab

USE SMOOTH REDEYE CRAB [B2216]

#### **SMOOTH VENUS**

FTC B3640

BT VENUS CLAM FAMILY [B2890]

UF chionista fluctifraga

Al <SCIFAM>Veneridae Rafinesque, 1815 [ITIS 81439]

<SCINAM>Chionista fluctifraga (G. B. Sowerby II, 1853) [ITIS 567356]

<SCINAM>Chionista fluctifraga [2010 FDA Seafood List]

# **SMOOTH-HOUND**

FTC B3511

BT SMOOTH-HOUND [B4109]

UF mustelus mustelus UF smooth hound

Al <SCIFAM>Triakidae Gray, 1851 [ITIS 160529]

<SCINAM>Mustelus mustelus (Linnaeus, 1758) [ITIS 160242] <SCINAM>Mustelus mustelus (Linnaeus, 1758) [Fishbase 2004 4996] <SCINAM>Mustelus mustelus (Linnaeus, 1758) [FAO ASFIS SMD] <SCINAM>Mustelus mustelus (Linnaeus, 1758) [CEC 1993 52]

## **SMOOTH-HOUND**

FTC B4109

BT HOUND SHARK FAMILY [B3510]

UF mustelus spp.
UF smoot hound shark

AI <SCIFAM>Triakidae Gray, 1851 [ITIS 160529] <SCIGEN>Mustelus Linck, 1790 [ITIS 160226]

### smooth-hounds

USE HOUND SHARK FAMILY [B3510]

# smooth-shoot gigantochloa

USE PORING BAMBOO [B3734]

#### snack food

USE SAVOURY SNACK (EUROFIR) [A0868]

# **SNACK FOOD (US CFR)**

FTC A0228

вт PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]

RT SAVOURY SNACK (EUROFIR) [A0868] 50192100 - SNACKS (GS1 GPC) [A1108] RT 2500 SNACKS (USDA SR) [A1293] RT

Unsweetened food product marketed for consumption between meals; excludes nuts, edible seeds, and sweetened ΑI

products such as cakes, puddings and candies. [FDA CFSAN 1995]

#### **SNAIL**

**FTC** B2114

NEOGASTROPOD [B1010]

### **SNAILFISH FAMILY**

FTC B1822

BT FISH, PERCIFORM [B1581]

UF cyclopteridae

<SCIFAM>Cyclopteridae [ITIS 167483] ΑI <SCIFAM>Cyclopteridae [FAO ASFIS ZLS] <SCIFAM>Cyclopteridae [CEC 1993 1092]

# snails, garden

**USE** LAND SNAIL [B1455]

# snails, land

USE LAND SNAIL [B1455]

## **SNAKE**

FTC B1295

вт REPTILE [B1625]

UF ophidia UF serpentes

ΑI <SCINAM>Serpentes Linnaeus, 1758 [ITIS 174118]

# SNAKE BLENNY

**FTC** B3882

BT **CUSK-EEL** [B3883] UF ophidion barbatum

ΑI <SCIFAM>Ophidiidae [ITIS 164807]

<SCINAM>Ophidion barbatum Linnaeus, 1758 [ITIS 164846] <SCINAM>Ophidion barbatum Linnaeus, 1758 [Fishbase 2004 1742] <SCINAM>Ophidion barbatum Linnaeus, 1758 [FAO ASFIS OOA] <SCINAM>Ophidion barbatum Linnaeus, 1758 [CEC 1993 920]

# **SNAKE GOURD**

**FTC** B3434

GOURD [B1719] UF cucumis melo flexuosus

UF serpent melon UF snake melon

ΑI <SCIFAM>Cucurbitaceae

<SCINAM>Trichosanthes cucumerina L.; syn: T. anguina L. [CCPR]

<GRIN>12569

# SNAKE MACKEREL

FTC B2185

вт SNAKE MACKEREL FAMILY [B1820]

UF barracouta UF snoek

UF thyrsites atun

AI <SCIFAM>Gempylidae [ITIS 172354]

<SCINAM>Thyrsites atun (Euphrasen, 1791) [ITIS 172372]
<SCINAM>Thyrsites atun (Euphrasen, 1791) [Fishbase 2004 489]
<SCINAM>Thyrsites atun (Euphrasen, 1791) [FAO ASFIS SNK]
<SCINAM>Thyrsites atun (Euphrasen, 1791) [CEC 1993 941]
<SCINAM>Thyrsites atun [2010 FDA Seafood List]

# **SNAKE MACKEREL FAMILY**

FTC B1820

BT FISH, PERCIFORM [B1581]

UF cutlassfish family
UF gempylidae

AI <SCIFAM>Gempylidae [ITIS 172354] <SCIFAM>Gempylidae [FAO ASFIS GEP] <SCIFAM>Gempylidae [CEC 1993 937]

#### snake melon

USE SNAKE GOURD [B3434]

### **SNAKEHEAD**

FTC B2308

BT SNAKEHEAD FAMILY [B2309]

UF ophicephalus obscurus
UF parachanna obscura

UF snake-head

AI <SCIFAM>Channidae [ITIS 166661]

<SCINAM>Parachanna obscura (Günther, 1861) [ITIS 642606] <SCINAM>Parachanna obscura (Günther, 1861) [Fishbase 2004 5467]

<SCINAM>Parachanna obscura [2010 FDA Seafood List]

### snake-head

USE SNAKEHEAD [B2308]

# **SNAKEHEAD FAMILY**

FTC B2309

BT FISH, PERCIFORM [B1581]

UF channidae

Al <SCIFAM>Channidae [ITIS 166661]

# snakehead murrel

USE STRIPED SNAKEHEAD [B2307]

# snap bean

USE GREEN BEAN [B1371]

# **SNAPPER**

FTC B1510

BT SNAPPER FAMILY [B1798]

UF common snapper UF lutjanus spp.

Al <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus Bloch, 1790 [ITIS 168846] <SCINAM>Lutjanus lutjanus Bloch, 1790 [ITIS 168888] <SCINAM>Lutjanus lutjanus Bloch, 1790 [Fishbase 2004 159]

## **SNAPPER FAMILY**

FTC B1798

BT FISH, PERCIFORM [B1581]

UF lutjanidae

AI <SCIFAM>Lutjanidae [FAO ASFIS SNX] <SCIFAM>Lutjanidae [CEC 1993 679]

# snapper, amarillo

USE AMARILLO SNAPPER [B1801]

### snapper, blackfin

USE BLACKFIN SNAPPER [B1799]

#### snapper, colorado

USE COLORADO SNAPPER [B1804]

# snapper, humpback

USE HUMPBACK SNAPPER [B1806]

# snapper, malabar red

USE MALABAR SNAPPER [B1805]

# snapper, mutton

USE MUTTON SNAPPER [B1802]

### snapper, red

USE RED SNAPPER [B1089]

### snapper, silk

USE SILK SNAPPER [B1800]

# snapper, spotted rose

USE SPOTTED ROSE SNAPPER [B1803]

### **SNAPPING TURTLE**

FTC B4385

BT TURTLE [B1242]
UF chelydra serpentina

Al <SCIFAM>Chelydridae Gray, 1831 [ITIS 173750]

<SCINAM>Chelydra serpentina (Linnaeus, 1758) [ITIS 173752]

The common snapping turtle (Chelydra serpentina) is a large freshwater turtle of the family Chelydridae. Its natural range extends from southeastern Canada, southwest to the edge of the Rocky Mountains, as far east as Nova Scotia and Florida and as far southwest as northeastern Mexico. This species and the larger alligator snapping turtle are the only two species in this family found in North America (though the common snapping turtle, as its name implies, is much more widespread).[http://en.wikipedia.org/wiki/Chelydra\_serpentina]

### SNFFP

FTC B3476

BT CARP OR MINNOW FAMILY [B1921]

UF chondrostoma nasus

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Chondrostoma nasus (Linnaeus, 1758) [ITIS 639383] <SCINAM>Chondrostoma nasus (Linnaeus, 1758) [Fishbase 2004 4878] <SCINAM>Chondrostoma nasus (Linnaeus, 1758) [FAO ASFIS HON] <SCINAM>Chondrostoma nasus (Linnaeus, 1758) [CEC 1993 318]

# SNIPE

FTC B2696

BT POULTRY OR GAME BIRD [B1563]

UF gallinago spp.

Al <SCIFAM>Scolopacidae [ITIS 176568]

<SCINAM>Gallinago Brisson, 1760 [ITIS 176698]

### snoek

USE SNAKE MACKEREL [B2185]

### **SNOOK FAMILY**

FTC B1824

BT FISH, PERCIFORM [B1581]

UF centropomidae

1142

ΑI

<SCIFAM>Centropomidae [ITIS 167642] <SCIFAM>Centropomidae [CEC 1993 553]

#### snout meat

USE JOWL, TRIMMED [Z0040]

# **SNOW BANANA**

FTC B4272

BT ENSETE [B4271]
UF ensete glaucum

AI <SCIFAM>Musaceae [ITIS 42385]

<SCINAM>Ensete glaucum (Roxb.) Cheesman [GRIN 404699]

## **SNOW CRAB**

FTC B1497

BT OREGONIID FAMILY [B4138]

UF chionoecetes opilio

UF queen crab

Al <SCIFAM>Oregoniidae Garth, 1958 [ITIS 621704]

<SCINAM>Chionoecetes opilio (J. C. Fabricius, 1788) [ITIS 98428] <SCINAM>Chionoecetes opilio opilio (O. Fabricius, 1788) [ITIS 621745] <SCINAM>Chionoecetes opilio (Fabricius, 1788) [FAO ASFIS CRQ] <SCINAM>Chionoecetes opilio (Fabricius, 1788) [CEC 1993 1298]

<SCINAM>Chionoecetes opilio [2010 FDA Seafood List]

# **SNOW FUNGUS**

FTC B4170

BT MUSHROOM [B1467]

UF silver ear

UF tremella fuciformis

UF white jelly

Al <SCINAM>Tremella fuciformis Berk., 1856 [INDEX FUNGORUM 173606]

## **SNOW MUSHROOM**

FTC B2025

BT FALSE MOREL [B3791]
UF gyromitra gigas
UF gyromitra montana

AI <SCINAM>Gyromitra montana Harmaja, 1973 [INDEX FUNGORUM 314835]

# snow pea

USE PEA, EDIBLE POD CULTIVARS [B1031]

# **SNOW PEA**

FTC B2466

BT PEA, EDIBLE POD CULTIVARS [B1031]

UF edible-podded pea
UF mange-tout
UF peapod

UF sugar pea, edible pod

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

<SCINAM>Pisum sativum L. convar. axiphium Alef.

# soaked

ΑI

USE REHYDRATED [H0259]

# **SOAPBERRY**

FTC B2836

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF aphania senegalensis
UF lepisanthes senegalensis
UF sapindus senegalensis

Al <SCINAM>Lepisanthes senegalensis (Juss. ex Poir.) Leenh. [GRIN 417692]

### soapberry (balanites aegyptiaca)

USE DESERT DATE [B2837]

#### SOCKEYE SALMON

FTC B1128

BT PACIFIC SALMON [B1126]

UF blueback salmon
UF oncorhynchus nerka

UF red salmon
UF redfish, little
UF salmon, sockeye

AI <SCIFAM>Salmonidae [ITIS 161979]

<SCINAM>Oncorhynchus nerka (Walbaum in Artedi, 1792) [ITIS 161979] <SCINAM>Oncorhynchus nerka (Walbaum, 1792) [Fishbase 2004 243] <SCINAM>Oncorhynchus nerka (Walbaum, 1792) [FAO ASFIS SOC]

<SCINAM>Oncorhynchus nerka [2010 FDA Seafood List]

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

### SODIUM ACETATE

FTC B3239

BT FOOD ADDITIVE [B2972]

UF E 262 UF INS 262(i)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, preservative, sequestrant.

Europe: E 262. Codex: INS 262(i).

# SODIUM ACETATE ADDED

FTC H0664

BT FOOD ADDITIVE ADDED [H0399]

### SODIUM ACETATES

FTC B4444

BT FOOD ADDITIVE [B2972]

UF E 262 UF INS 262

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI

Food additive.

Europe: F 262 Codex: INS 262.

# **SODIUM ACETATES ADDED**

FTC. H0832

BT FOOD ADDITIVE ADDED [H0399]

### **SODIUM ADDED**

FTC

BT MINERAL ADDED [H0159]

#### **SODIUM ADIPATE**

FTC R3240

FOOD ADDITIVE [B2972] **BT** 

UF E 356 UF **INS 356** UF

Sodium adipates

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): acidity regulator.

> Europe: E 356. Codex: INS 356.

# **SODIUM ADIPATE ADDED**

FTC

RT FOOD ADDITIVE ADDED [H0399]

# Sodium adipates

USF SODIUM ADIPATE [B3240]

# **SODIUM ALGINATE**

FTC B3241

FOOD ADDITIVE [B2972] BT

UF F 401 UF **INS 401** 

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Food additive: technological purpose(s): bulking agent, carrier, emulsifier, foaming agent, gelling agent, glazing ΑI agent, humectant, sequestrant, stabilizer, thickener.

Europe: E 401. Codex: INS 401.

#### SODIUM ALGINATE ADDED

FTC H0666

BT FOOD ADDITIVE ADDED [H0399]

### SODIUM ALUMINIUM PHOSPHATE ACIDIC

FTC B3242

BT FOOD ADDITIVE [B2972]

UF E 541 UF INS 541

UF Sodium aluminium phosphates

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 541. Codex: INS 541.

### SODIUM ALUMINIUM PHOSPHATE, ACIDIC ADDED

FTC H0667

BT FOOD ADDITIVE ADDED [H0399]

# Sodium aluminium phosphates

USE SODIUM ALUMINIUM PHOSPHATE ACIDIC [B3242]

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

### SODIUM ALUMINIUM SILICATE

FTC B3243

BT FOOD ADDITIVE [B2972]

UF E 554 UF INS 554

UF Sodium aluminosilicate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent.

Europe: E 554. Codex: INS 554.

### SODIUM ALUMINIUM SILICATE ADDED

FTC H0668

BT FOOD ADDITIVE ADDED [H0399]

### Sodium aluminosilicate

USE SODIUM ALUMINIUM SILICATE [B3243]

### **SODIUM ASCORBATE**

FTC B3244

BT VITAMIN C [B3763]

UF E 301 UF INS 301

UF sodium L-ascorbate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant.

Europe: E 301. Codex: INS 301.

### **SODIUM ASCORBATE**

FTC B3244

BT FOOD ADDITIVE [B2972]

## SODIUM ASCORBATE ADDED

FTC H0669

BT FOOD ADDITIVE ADDED [H0399]

# SODIUM BENZOATE

FTC B3245

BT FOOD ADDITIVE [B2972]

UF E 211 UF INS 211

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav index en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 211. Codex: INS 211.

# **SODIUM BENZOATE ADDED**

FTC H0670

BT FOOD ADDITIVE ADDED [H0399]

#### sodium bicarbonate

**USE** SODIUM HYDROGEN CARBONATE [B1654]

#### SODIUM CALCIUM POLYPHOSPHATE

FTC B3246

BT FOOD ADDITIVE [B2972]

UF E 452 UF INS 452(iii)

SN If used

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav index en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Food additive; technological purpose(s): acidity regulator, emulsifier, moisture-retention agent, raising agent, sequestrant, stabilizer.

Europe: E 452. Codex: INS 452(iii).

### SODIUM CALCIUM POLYPHOSPHATE ADDED

FTC H0671

ΑI

BT FOOD ADDITIVE ADDED [H0399]

### **SODIUM CARBONATE**

FTC B3247

BT FOOD ADDITIVE [B2972]

UF E 500 UF INS 500(i)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, anticaking agent, raising agent.

Europe: E 500. Codex: INS 500(i).

# SODIUM CARBONATE ADDED

FTC H0672

BT FOOD ADDITIVE ADDED [H0399]

# **SODIUM CARBONATES**

FTC B4421

BT FOOD ADDITIVE [B2972]

UF E 500 UF INS 500

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 500. Codex: INS 500.

### **SODIUM CARBONATES ADDED**

FTC H0833

BT FOOD ADDITIVE ADDED [H0399]

#### SODIUM CARBOXY METHYL CELLULOSE

FTC B3248

BT FOOD ADDITIVE [B2972]

UF E 466 UF INS 466

UF Sodium carboxymethyl cellulose (Cellulose gum)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bulking agent, coating agent, emulsifier, firming agent, gelling agent, glazing agent, humectant, stabilizer, suspension agent, thickener.

Europe: E 466. Codex: INS 466.

# SODIUM CARBOXY METHYL CELLULOSE ADDED

FTC H0673

BT FOOD ADDITIVE ADDED [H0399]

### Sodium carboxymethyl cellulose (Cellulose gum)

USE SODIUM CARBOXY METHYL CELLULOSE [B3248]

### Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymat

USE ENZYMATICALLY HYDROLYSED CARBOXY METHYL CELLULOSE, ENZYMATICALLY HYDROLYSED CELLULOSE GUM [B4389]

# **SODIUM CHLORIDE**

FTC B1655

BT OTHER CHEMICAL FOOD SOURCE [B2973]

# sodium chloride added

USE SALTED [H0173]

# SODIUM CHLORIDE MIXT. WITH POTASSIUM CHLORIDE

FTC B1656

BT OTHER CHEMICAL FOOD SOURCE [B2973]
UF potassium chloride mixt. with sodium chloride

### **SODIUM CITRATES**

FTC B4422

BT FOOD ADDITIVE [B2972]

UF E 331 UF INS 331

SN If used

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 331. Codex: INS 331.

#### SODIUM CITRATES ADDED

FTC H0834

BT FOOD ADDITIVE ADDED [H0399]

#### SODIUM CYCLAMATE

FTC B3249

SN

BT FOOD ADDITIVE [B2972]

UF E 952 UF INS 952(iv)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): sweetener.

Europe: E 952. Codex: INS 952(iv).

### SODIUM CYCLAMATE ADDED

FTC H0674

BT FOOD ADDITIVE ADDED [H0399]

# Sodium diacetate

USE SODIUM HYDROGEN ACETATE (SODIUM DIACETATE) [B3255]

### Sodium dihydrogen citrate

USE MONOSODIUM CITRATE [B3164]

### Sodium dihydrogen phosphate

**USE** MONOSODIUM PHOSPHATE [B3166]

#### Sodium DL-malate

USE SODIUM MALATE [B3262]

#### **SODIUM ERYTHORBATE**

FTC B3250

BT FOOD ADDITIVE [B2972]

UF E 316

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 316.

### **SODIUM ERYTHORBATE ADDED**

FTC H0675

BT FOOD ADDITIVE ADDED [H0399]

### Sodium ethyl para-hydroxybenzoate

USE SODIUM ETHYL P-HYDROXYBENZOATE [B3251]

### SODIUM ETHYL P-HYDROXYBENZOATE

FTC B3251

BT FOOD ADDITIVE [B2972]

UF E 215 UF INS 215

UF Sodium ethyl para-hydroxybenzoate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 215. Codex: INS 215.

### SODIUM ETHYL P-HYDROXYBENZOATE ADDED

FTC H0676

BT FOOD ADDITIVE ADDED [H0399]

# **SODIUM FERROCYANIDE**

FTC B3252

BT FOOD ADDITIVE [B2972]

UF E 535 UF INS 535

If used for food additives, this descriptor refers to the European Commission food additive regulation according to SN COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): anticaking agent.

> Europe: E 535. Codex: INS 535.

### SODIUM FERROCYANIDE ADDED

**FTC** H0677

FOOD ADDITIVE ADDED [H0399] BT

### SODIUM FREE FOOD

FTC P0152

SALT OR SODIUM FREE FOOD [P0035] BT

Food having less than 5 miligrams sodium per amount customarily consumed (or for meals and main dishes, less Al than 5 milligrams sodium per labeled serving). Such food must contain no ingredient that is sodium chloride or generally understood to contain sodium except where the ingredient listed is footnoted \*adds a trivial amount of

sodium'.

# SODIUM GLUCONATE

FTC B3253

BT FOOD ADDITIVE [B2972]

UF F 576 UF INS 576

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No.

1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eur-

ΑI Food additive; technological purpose(s): sequestrant, stabilizer, thickener.

> Europe: E 576. Codex: INS 576.

# SODIUM GLUCONATE ADDED

FTC H0678

FOOD ADDITIVE ADDED [H0399] вт

# sodium glutamate

USE MONOSODIUM GLUTAMATE [B1652]

# SODIUM GLYCINATE

**FTC** B3254 SN

BT FOOD ADDITIVE [B2972]

UF E 640

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 640.

### **SODIUM GLYCINATE ADDED**

FTC H0679

BT FOOD ADDITIVE ADDED [H0399]

# SODIUM HYDROGEN ACETATE (SODIUM DIACETATE)

FTC B3255

BT FOOD ADDITIVE [B2972]

UF E 262 UF INS 262(ii) UF Sodium diacetate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, preservative, sequestrant.

Europe: E 262. Codex: INS 262(ii).

# SODIUM HYDROGEN ACETATE (SODIUM DIACETATE) ADDED

FTC H0680

BT FOOD ADDITIVE ADDED [H0399]

# SODIUM HYDROGEN CARBONATE

FTC B1654

SN

BT FOOD ADDITIVE [B2972]

UF E 500
UF INS 500(ii)
UF sodium bicarbonate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, anticaking agent, raising agent.

Europe: E 500. Codex: INS 500(ii).

#### SODIUM HYDROGEN CARBONATE

FTC B3256

BT SODIUM HYDROGEN CARBONATE [B1654]

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

# SODIUM HYDROGEN CARBONATE ADDED

FTC H0681

BT FOOD ADDITIVE ADDED [H0399]

#### Sodium hydrogen DL-malate

USE SODIUM HYDROGEN MALATE [B3257]

#### SODIUM HYDROGEN MALATE

FTC B3257

BT FOOD ADDITIVE [B2972]

UF E 350 UF INS 350(i)

UF Sodium hydrogen DL-malate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, humectant.

Europe: E 350. Codex: INS 350(i).

### SODIUM HYDROGEN MALATE ADDED

FTC H0682

BT FOOD ADDITIVE ADDED [H0399]

## Sodium hydrogen sulfate

USE SODIUM HYDROGEN SULPHATE [B3258]

### Sodium hydrogen sulfite

USE SODIUM HYDROGEN SULPHITE [B3259]

### SODIUM HYDROGEN SULPHATE

FTC B3258

BT FOOD ADDITIVE [B2972]

UF E 514 UF INS 514(ii)

UF Sodium hydrogen sulfate

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 514. Codex: INS 514(ii).

### SODIUM HYDROGEN SULPHATE ADDED

FTC H0683

BT FOOD ADDITIVE ADDED [H0399]

### **SODIUM HYDROGEN SULPHITE**

FTC B3259

BT FOOD ADDITIVE [B2972]

UF E 222 UF INS 222

UF Sodium hydrogen sulfite

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav index en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant, preservative.

Europe: E 222. Codex: INS 222.

### SODIUM HYDROGEN SULPHITE ADDED

FTC H0684

BT FOOD ADDITIVE ADDED [H0399]

# SODIUM HYDROXIDE

FTC B3260

BT FOOD ADDITIVE [B2972]

UF E 524 UF INS 524

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on

the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 524. Codex: INS 524.

### SODIUM HYDROXIDE ADDED

FTC H0685

BT FOOD ADDITIVE ADDED [H0399]

# Sodium L(+)-tartrate

USE DISODIUM TARTRATE [B3090]

### **SODIUM LACTATE**

FTC B3261

BT FOOD ADDITIVE [B2972]

UF E 325 UF INS 325

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, antioxidant synergist, bodying agent, bulking agent, humectant.

Europe: E 325. Codex: INS 325.

### SODIUM LACTATE ADDED

FTC H0686

BT FOOD ADDITIVE ADDED [H0399]

# Sodium lactylates

USE SODIUM STEAROYL-2-LACTYLATE [B3274]

# sodium L-ascorbate

USE SODIUM ASCORBATE [B3244]

# SODIUM MALATE

SN

FTC B3262

BT FOOD ADDITIVE [B2972]

UF E 350 UF INS 350(ii) UF Sodium DL-malate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general

[http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, humectant.

Europe: E 350. Codex: INS 350(ii).

### **SODIUM MALATE ADDED**

FTC H0687

BT FOOD ADDITIVE ADDED [H0399]

# **SODIUM MALATES**

FTC B4423

BT FOOD ADDITIVE [B2972]

UF E 350 UF INS 350

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 350. Codex: INS 350.

# **SODIUM MALATES ADDED**

FTC H0835

BT FOOD ADDITIVE ADDED [H0399]

# Sodium metabisulfite

**USE** SODIUM METABISULPHITE [B3263]

# SODIUM METABISULPHITE

FTC B3263

BT FOOD ADDITIVE [B2972]

UF E 223 UF INS 223

UF Sodium metabisulfite

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant, bleaching agent, flour treatment agent, preservative.

Europe: E 223. Codex: INS 223.

#### SODIUM METABISULPHITE ADDED

FTC H0688

**BT** FOOD ADDITIVE ADDED [H0399]

#### Sodium methyl para-hydroxybenzoate

USE SODIUM METHYL P-HYDROXYBENZOATE [B3264]

#### SODIUM METHYL P-HYDROXYBENZOATE

FTC. B3264

FOOD ADDITIVE [B2972] BT

UF E 219 UF **INS 219** 

UF Sodium methyl para-hydroxybenzoate

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

> Furone: F 219. Codex: INS 219.

# SODIUM METHYL P-HYDROXYBENZOATE ADDED

H0689 **FTC** 

BT FOOD ADDITIVE ADDED [H0399]

### SODIUM NITRATE

**FTC** B3265

FOOD ADDITIVE [B2972] **BT** 

F 251 UF INS 251 UF

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Food additive; technological purpose(s): colour fixative, preservative. ΑI

> Europe: E 251. Codex: INS 251.

# SODIUM NITRATE ADDED

**FTC** H0690

BT FOOD ADDITIVE ADDED [H0399]

#### **SODIUM NITRITE**

FTC B3266

BT FOOD ADDITIVE [B2972]

UF E 250 UF INS 250

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour fixative, preservative.

Europe: E 250. Codex: INS 250.

### **SODIUM NITRITE ADDED**

FTC H0691

BT FOOD ADDITIVE ADDED [H0399]

#### SODIUM O-PHENYL PHENOL

FTC B3267

BT FOOD ADDITIVE [B2972]

UF E 232 UF INS 232

UF Sodium ortho-phenylphenol

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 232. Codex: INS 232.

# sodium or salt free food

USE SALT OR SODIUM FREE FOOD [P0035]

### sodium or salt special diet

USE SALT OR SODIUM SPECIAL CLAIM OR USE [P0047]

# Sodium ortho-phenylphenol

USE SODIUM O-PHENYL PHENOL [B3267]

## SODIUM ORTOPHENYL PHENOL ADDED

FTC H0692

BT FOOD ADDITIVE ADDED [H0399]

#### **SODIUM PHOSPHATES**

FTC B4424

BT FOOD ADDITIVE [B2972]

UF E 339 UF INS 339

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 339. Codex: INS 339.

### **SODIUM PHOSPHATES ADDED**

FTC H0836

BT FOOD ADDITIVE ADDED [H0399]

### **SODIUM POLYPHOSPHATE**

FTC B3268

BT FOOD ADDITIVE [B2972]

UF E 452 UF INS 452(i)

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, emulsifier, moisture-retention agent, raising agent, sequestrant, stabilizer, texturizing agent.

Europe: E 452. Codex: INS 452(i).

## SODIUM POLYPHOSPHATE ADDED

FTC H0693

BT FOOD ADDITIVE ADDED [H0399]

# SODIUM POTASSIUM TARTRATE

FTC B3269

BT FOOD ADDITIVE [B2972]

UF E 337 UF INS 337

UF Potassium sodium L(+)-tartrate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, sequestrant, stabilizer.

Europe: E 337. Codex: INS 337.

### SODIUM POTASSIUM TARTRATE ADDED

FTC H0694

BT FOOD ADDITIVE ADDED [H0399]

#### **SODIUM PROPIONATE**

FTC B3270

BT FOOD ADDITIVE [B2972]

UF E 281 UF INS 281

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav index en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 281. Codex: INS 281.

## SODIUM PROPIONATE ADDED

FTC H0695

BT FOOD ADDITIVE ADDED [H0399]

### Sodium propyl para-hydroxybenzoate

USE SODIUM PROPYL P-HYDROXYBENZOATE [B3271]

## SODIUM PROPYL P-HYDROXYBENZOATE

FTC B3271

BT FOOD ADDITIVE [B2972]

UF E 217 UF INS 217

UF Sodium propyl para-hydroxybenzoate
SN If used for food additives, this descript

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on

the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 217. Codex: INS 217.

### SODIUM PROPYL P-HYDROXYBENZOATE ADDED

FTC H0696

BT FOOD ADDITIVE ADDED [H0399]

## SODIUM REMOVED

FTC H0236

BT DEMINERALIZED [H0137]

SN Used when naturally present sodium has been fully or partially removed. Index also by the appropriate term under \*SALT OR SODIUM SPECIAL CLAIM OR USE\*.

### SODIUM SACCHARIN

FTC B3272

BT FOOD ADDITIVE [B2972]

UF E 954 UF INS 954(iv)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): sweetener.

Europe: E 954. Codex: INS 954(iv).

## SODIUM SACCHARIN ADDED

FTC H0697

BT FOOD ADDITIVE ADDED [H0399]

# SODIUM SESQUICARBONATE

FTC B3273

SN

BT FOOD ADDITIVE [B2972]

UF E 500 UF INS 500(iii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, anticaking agent, raising agent.

Europe: E 500. Codex: INS 500(iii).

### SODIUM SESQUICARBONATE ADDED

FTC H0698

BT FOOD ADDITIVE ADDED [H0399]

### **SODIUM STEAROYL-2-LACTYLATE**

FTC B3274

BT FOOD ADDITIVE [B2972]

UF E 481 UF INS 481

UF Sodium lactylates

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 481. Codex: INS 481.

## SODIUM STEAROYL-2-LACTYLATE ADDED

FTC H0699

BT FOOD ADDITIVE ADDED [H0399]

# Sodium sulfate

USE SODIUM SULPHATE [B3275]

# Sodium sulfates

USE SODIUM SULPHATES [B4425]

# Sodium sulfite

USE SODIUM SULPHITE [B3276]

# **SODIUM SULPHATE**

FTC B3275

BT FOOD ADDITIVE [B2972]

UF E 514
UF INS 514(i)
UF Sodium sulfate

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 514. Codex: INS 514(i).

#### **SODIUM SULPHATE ADDED**

FTC H0700

BT FOOD ADDITIVE ADDED [H0399]

#### SODIUM SULPHATES

FTC B4425

SN

BT FOOD ADDITIVE [B2972]

UF E 514 UF INS 514

UF Sodium sulfates

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 514. Codex: INS 514.

## SODIUM SULPHATES ADDED

FTC H0837

BT FOOD ADDITIVE ADDED [H0399]

### SODIUM SULPHITE

FTC B3276

SN

BT FOOD ADDITIVE [B2972]

UF E 221 UF INS 221 UF Sodium sulfite

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant, preservative.

Europe: E 221. Codex: INS 221.

# SODIUM SULPHITE ADDED

FTC H0701

BT FOOD ADDITIVE ADDED [H0399]

#### **SODIUM TARTRATES**

FTC B4435

BT FOOD ADDITIVE [B2972]

UF E 335 UF INS 335

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 335. Codex: INS 335.

### **SODIUM TARTRATES ADDED**

FTC H0838

BT FOOD ADDITIVE ADDED [H0399]

### **SODIUM TETRABORATE (BORAX)**

FTC B3277

BT FOOD ADDITIVE [B2972]

UF E 285

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 285.

### SODIUM TETRABORATE (BORAX) ADDED

FTC H0702

BT FOOD ADDITIVE ADDED [H0399]

# SODIUM TRIPOLYPHOSPHATE

FTC Z0244

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: NATP

# SODIUM, POTASSIUM AND CALCIUM SALTS OF FATTY ACIDS

FTC B3278

BT FOOD ADDITIVE [B2972]

UF E 470a UF INS 470(ii)

UF Salts of oleic acid with calcium, potassium and sodium

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Food additive; technological purpose(s): anticaking agent, emulsifier, stabilizer. Al

> Europe: E 470a. Codex: INS 470(ii).

### SODIUM, POTASSIUM AND CALCIUM SALTS OF FATTY ACIDS ADDED

**FTC** 

BT FOOD ADDITIVE ADDED [H0399]

### SOFT CANDY (US CFR)

**FTC** A0293

BT CANDY (US CFR) [A0204]

Candy prepared by cooking a mixture of water, sugars and optional ingredients to a temperature of 250 degrees F. ΔΙ

or less

#### soft cheese

USE UNCURED CHEESE (US CFR) [A0185]

## **SOFT CHEESE (CODEX)**

FTC Δ0314

BT CHEESE HARDNESS CLASS (CODEX) [A0315]

SOFT CHEESE (US CFR) [A0138] RT

Cheese having greater than 67% moisture on a fat-free basis (CODEX STAN A-6-1978, Rev.1-1999, Amended

2003). Examples include brie, camembert, coulommiers and feta.

# SOFT CHEESE (US CFR)

**FTC** A0138

BT CHEESE HARDNESS CLASS (US CFR) [A0316]

RT SOFT CHEESE (CODEX) [A0314]

UF soft-ripened cheese (U.S.)

SN Used for cheeses, which solids contain not less than 50 percent of milkfat [21 CFR Ch. I (4-1-99 Edition)] -

moisture content not specified.

The cheese is cured under conditions suitable for development of biological curing agents on the surface of the Al

cheese, and the curing is conducted so that the cheese cures from the surface toward the center.

# SOFT DRINK (EUROFIR)

**FTC** A0843

ΑI

NON ALCOHOLIC BEVERAGE (EUROFIR) [A0842]

SOFT DRINK (US CFR) [A0241]

RT 10000201 - DRINKS FLAVOURED - READY TO DRINK (GS1 GPC) [A0916]

Includes carbonated soft drinks (e.g. soda water, carbonated lemonade, cola, tonic), non-dilution still drinks (e.g. still lemonade), dilution drinks (concentrates which are diluted with water prior to consumption, e.g. rosehip syrup,

fruit squash, lime cordial).

# SOFT DRINK (US CFR)

**FTC** A0241

BT NONALCOHOLIC BEVERAGE (US CFR) [A0112]

SOFT DRINK (EUROFIR) [A0843] RT

10000201 - DRINKS FLAVOURED - READY TO DRINK (GS1 GPC) [A0916] RT

ΑI Nonalcoholic beverage made from potable water by adding one or more of the following: carbon dioxide, flavoring ingredients or sweeteners. Naturally or artificially carbonated mineral waters are also considered soft drinks.

Excludes products containing 15% or more fruit juice, which are indexed by the appropriate narrower term under \*FRUIT JUICE OR RELATED PRODUCT\*. Includes beverage bases to make soft drinks. Carbonated fruit juices are indexed by \*FRUIT JUICE\* or \*FRUIT JUICE, DILUTED\* and \*CARBONATED\* or the appropriate narrower term

### soft roe

USE TESTIS, MILT OR SOFT ROE [C0234]

### **SOFT WHEAT**

FTC B1421

BT COMMON WHEAT [B3507]

UF triticum aestivum

Al Soft wheat (red or white) are lower protein (gluten), higher starch varieties used for cakes, pie crusts, biscuits and

muffins.

### SOFTGEL CAPSULE

FTC E0161

BT CAPSULE [E0159]

Al Soft-shelled capsules are primarily used for oils and for active ingredients that are dissolved or suspended in oil.

[Wikipedia]

### **SOFTNOSE SKATE FAMILY**

FTC B4100

BT FISH, RAJIFORM [B1968]

UF arhynchobatidae

Al <SCIFAM>Arhynchobatidae Fowler, 1934 [ITIS 649692]

### soft-ripened cheese (U.S.)

USE SOFT CHEESE (US CFR) [A0138]

#### SOFTSHELL CLAM

FTC B2356

BT CLAM [B1331]
UF maninose clam
UF mya arenaria
UF steamer

Al <SCIFAM>Myidae Lamarck, 1809 [ITIS 81688]

<SCINAM>Mya arenaria Linnaeus, 1758 [ITIS 81692] <SCINAM>Mya arenaria Linnaeus, 1758 [FAO ASFIS CLS] <SCINAM>Mya arenaria Linnaeus, 1758 [CEC 1993 1398]

<SCINAM>Mya arenaria [2010 FDA Seafood List]

## soko

USE FEATHER COCKSCOMB [B2158]

## solanum betaceum

USE TREE TOMATO [B2016]

### solanum dulcamara

USE BITTERSWEET, EUROPEAN [B1076]

## solanum lycopersicum

USE TOMATO [B1276]

# solanum melongena

USE EGGPLANT [B1458]

# solanum muricatum

USE PEPINO [B2493]

## solanum nigrum

USE BLACK NIGHTSHADE [B3409]

# solanum quitoense

USE NARANJILLA [B2062]

### solanum tuberosum

USE POTATO [B1218]

# solanum tuberosum I. subsp. andigenum

USE ANDEAN POTATO [B3740]

# **SOLE FAMILY**

FTC B1025

BT FISH, PLEURONECTIFORM [B1023]

UF soleidae

AI <SCIFAM>Soleidae [ITIS 172980] <SCIFAM>Soleidae [FAO ASFIS SOX] <SCIFAM>Soleidae [CEC 1993 1152]

### sole, butter

USE BUTTER SOLE [B1869]

## sole, dover

USE DOVER SOLE [B1511]

### sole, english

USE ENGLISH SOLE [B1131]

### sole, european

USE EUROPEAN DOVER SOLE [B1878]

### sole, fantail

USE FANTAIL SOLE [B1880]

# sole, flathead

USE FLATHEAD SOLE [B1871]

# sole, gray

USE GRAY SOLE [B1867]

# sole, petrale

USE PETRALE SOLE [B1863]

# sole, rock

USE ROCK SOLE [B1868]

# sole, sand

USE SAND SOLE [B1870]

# sole, slender

USE SLENDER SOLE [B1865]

# **SOLE, SPECIES NOT KNOWN**

FTC B1032

BT FISH, PLEURONECTIFORM [B1023]

# sole, yellowfin

USE YELLOWFIN SOLE [B2581]

# solea vulgaris

USE EUROPEAN DOVER SOLE [B1878]

soleidae

USE SOLE FAMILY [B1025]

solen marginatus

USE MARGIN JACKKNIFE [B2716]

solen vagina

USE MARGIN JACKKNIFE [B2716]

solenocera membranacea

USE ATLANTIC MUD SHRIMP [B3633]

**SOLENOCERID SHRIMP FAMILY** 

FTC B3620

BT SHRIMP [B1237]
UF solenocerid shrimps
UF solenoceridae

Al <SCIFAM>Solenoceridae Wood-Mason, 1891 [ITIS 95954]

solenocerid shrimps

USE SOLENOCERID SHRIMP FAMILY [B3620]

solenoceridae

USE SOLENOCERID SHRIMP FAMILY [B3620]

soletellina diphos

USE DIPHOS SANGUIN [B1030]

SOLID

FTC E0151

BT E. PHYSICAL STATE, SHAPE OR FORM [E0113]

A solid product is a hard or soft product capable of retaining its own shape at room temperature (20 degrees C.). A

soft product that is spreadable or formable is considered semisolid.

SOLID CONTAINING MEDIUM OR LARGE CHUNKS (8 MM.)

FTC Z0100

BT PARTICLE SIZE IN SOLID FORMED PRODUCTS [Z0097]

SOLID CONTAINING MEDIUM OR SMALL PARTICLES (8-4 MM.)

FTC Z0103

BT PARTICLE SIZE IN SOLID FORMED PRODUCTS [Z0097]

SOLID CONTAINING SMALL PARTICLES (4-1 MM.)

FTC Z0099

BT PARTICLE SIZE IN SOLID FORMED PRODUCTS [Z0097]

SOLID CONTAINING VERY SMALL PARTICLES (>1 MM.)

FTC Z0098

BT PARTICLE SIZE IN SOLID FORMED PRODUCTS [Z0097]

**SOLOMON ISLANDS** 

FTC R0373

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: SB

SOLUTION FOR INFUSION

FTC E0171

BT PARENTERAL PREPARATION [E0169]

UF intravenous feeding UF intravenous infusion

Al Infusion means the introduction of a substance, such as a fluid, electrolyte, nutrient, or drug, directly into a vein or interstitially by means of gravity flow.

# SOLUTION FOR INJECTION

FTC E0170

BT PARENTERAL PREPARATION [E0169]

UF injection UF shot

Al Medicinal use, e.g. B12 injections. Injection means the act of forcing a liquid into the body by means of a needle and syringe.

### SOMALIA

FTC R0384

BT AFRICA, EASTERN [R0341]

SN US FDA 1995 Code: SO

#### somniosidae

USE SLEEPER SHARK FAMILY [B4106]

#### somniosus microcephalus

USE GREENLAND SHARK [B4108]

#### somniosus spp.

USE SLEEPER SHARK [B4107]

#### sonchus asper

USE SPINU SOWTHISTLE [B4299]

#### sonchus oleraceus

USE ANNUAL SOWTHISTLE [B3715]

## SOOTY SHEARWATER

FTC B4297

BT SHEARWATER [B4296]

UF muttonbird UF puffinus griseus

UF titi

Al <SCIFAM>Procellariidae [ITIS 174532]

<SCINAM>Puffinus griseus (Gmelin, 1789) [ITIS 174553]

<SCINAM>Puffinus griseus [FAO ASFIS PFG]

The Sooty Shearwater (\$i\$Puffinus griseus\$/i\$) is a medium-large shearwater in the seabird family \$i\$Procellariidae\$/i\$. In New Zealand it is also known by its Maori name titi and as "muttonbird", like its relatives the Wedge-tailed Shearwater \$i\$(P. pacificus\$/i\$) and the Australian Short-tailed Shearwater (\$i\$P. tenuirostris\$/i\$).[http://en.wikipedia.org/wiki/Sooty\_Shearwater]

# **SORBIC ACID**

FTC B3279

BT FOOD ADDITIVE [B2972]

UF E 200 UF INS 200

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): preservative.

> Furope: F 200. Codex: INS 200.

#### **SORBIC ACID ADDED**

FTC. H0704

RT FOOD ADDITIVE ADDED [H0399]

#### **SORBITAN MONOLAURATE**

FTC. B3280

BT FOOD ADDITIVE [B2972]

UF E 493 UF **INS 493** 

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Food additive; technological purpose(s): emulsifier, stabilizer. ΑI

> Europe: E 493. Codex: INS 493.

# **SORBITAN MONOLAURATE ADDED**

FTC H0705

RT FOOD ADDITIVE ADDED [H0399]

### **SORBITAN MONOOLEATE**

FTC. B3281

BT FOOD ADDITIVE [B2972]

UF F 494 UF **INS 494** 

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): emulsifier, stabilizer.

> Europe: E 494. Codex: INS 494.

# **SORBITAN MONOOLEATE ADDED**

**FTC** 

FOOD ADDITIVE ADDED [H0399]

# **SORBITAN MONOPALMITATE**

B3282 FTC

BT FOOD ADDITIVE [B2972]

UF E 495 UF INS 495

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier.

Europe: E 495. Codex: INS 495.

### SORBITAN MONOPALMITATE ADDED

FTC H0707

BT FOOD ADDITIVE ADDED [H0399]

### **SORBITAN MONOSTEARATE**

FTC B3283

BT FOOD ADDITIVE [B2972]

UF E 491 UF INS 491

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier.

Europe: E 491. Codex: INS 491.

### SORBITAN MONOSTEARATE ADDED

FTC H0708

BT FOOD ADDITIVE ADDED [H0399]

# SORBITAN TRISTEARATE

FTC B3284

BT FOOD ADDITIVE [B2972]

UF E 492 UF INS 492

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier.

Europe: E 492. Codex: INS 492.

#### SORBITAN TRISTEARATE ADDED

FTC H0709

BT FOOD ADDITIVE ADDED [H0399]

#### **SORBITOL**

FTC C028

BT DEXTROSE [C0222]

## SORBITOL

FTC B3285

BT FOOD ADDITIVE [B2972]

UF E 420 UF INS 420(i)

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bulking agent, humectant, sequestrant, stabilizer, sweetener.

Europe: E 420. Codex: INS 420(i).

## **SORBITOL ADDED**

FTC H0710

BT FOOD ADDITIVE ADDED [H0399]

# SORBITOL ADDED

FTC H0303

BT SUGAR ALCOHOL ADDED [H0302]

SN Used when sorbitol is added at any level.

# SORBITOL SYRUP

FTC B3286

SN

BT FOOD ADDITIVE [B2972]

UF E 420 UF INS 420(iii

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): bulking agent, humectant, sequestrant, stabilizer, sweetener.

Europe: E 420. Codex: INS 420(ii).

#### SORBITOL SYRUP ADDED

FTC H0711

BT FOOD ADDITIVE ADDED [H0399]

#### **SORBITOLS**

FTC B4427

BT FOOD ADDITIVE [B2972]

UF E 420 UF INS 420

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 420. Codex: INS 420.

# SORBITOLS ADDED

FTC H0839

BT FOOD ADDITIVE ADDED [H0399]

## SORBUS

FTC B4357

BT CORE OR POME FRUIT [B1599]

UF sorbus spp.

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCIGEN>Sorbus L. [ITIS 25318] <SCIGEN>Sorbus sp. [GRIN 313670] <SCIGEN>Sorbus L. [PLANTS SORBU] <SCIGEN>Sorbus [DPNL 2003 13204]

\$i\$Sorbus\$/i\$ is a genus of about 100 - 200 species of trees and shrubs in the Rose family, \$i\$Rosaceae\$/i\$. Species of \$i\$Sorbus\$/i\$ (s.l.) are commonly known as whitebeam, rowan, service tree, and mountain-ash.[http://en.wikipedia.org/wiki/Sorbus]

# sorbus aucuparia

USE EUROPEAN ROWAN [B2746]

# sorbus domestica

USE SERVICE TREE [B2963]

## sorbus spp.

USE SORBUS [B4357]

## SORGHUM

FTC B1448

BT SUGAR-PRODUCING PLANT [B1012]

UF gooseneck sorgho

UF UF kafir UF milo

UF sorghum bicolor

<SCIFAM>Poaceae [ITIS 40351] ΑI

<SCINAM>Sorghum bicolor (L.) Moench [ITIS 42108] <SCINAM>Sorghum bicolor (L.) Moench [GRIN 35092] <SCINAM>Sorghum bicolor (L.) Moench [PLANTS SOBI2]

<SCINAM>Sorghum bicolor (L.) Moench [EuroFIR-NETTOX 2007 265]

<SCINAM>Sorghum bicolor (L.) Moench [DPNL 2003 13225]

<MANSFELD>35798

#### **SORGHUM**

FTC B1448 **GRAIN [B1324]** 

# sorghum bicolor

USE SORGHUM [B1448]

### **SORGHUM SYRUP ADDED**

**FTC** 

BT SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]

# **SORINDEIA**

FTC

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF sorindeia juglandifolia UF sorindeia katangensis

ΑI <SCINAM>Sorindeia juglandifolia (A.Rich.) Planch. ex Oliv. [The Plant List 2480546]

# sorindeia juglandifolia

USE SORINDEIA [B2815]

# sorindeia katangensis

USE SORINDEIA [B2815]

## SORREL

**FTC** B1641

BT LEAFY VEGETABLE [B1566]

UF dock (plant) UF rumex UF sour grass

ΑI <SCIFAM>Polygonaceae [ITIS 20842]

<SCINAM>Rumex acetosa L. [ITIS 504901] <SCINAM>Rumex acetosa L. [GRIN 32518] <SCINAM>Rumex acetosa L. [PLANTS RUAC2] <SCINAM>Rumex acetosa L. [DPNL 2003 12694]

<MANSFELD>9486

# **SOUP (EUROFIR)**

FTC A0865

BT PREPARED FOOD PRODUCT (EUROFIR) [A0861]

RT SOUP (US CFR) [A0198]

RT 50191500 - PREPARED SOUPS (GS1 GPC) [A1101] RT 0600 SOUPS, SAUCES, AND GRAVIES (USDA SR) [A1276]

A liquid food made by simmering meat, poultry, seafood or vegetables, being clear or thickened to the consistency ΑI of a thin puree or having milk or cream added, and often containing pieces of solid food such as meat, shellfish, pasta or vegetables. Soup takes precedence over other food products. Examples are egg and lemon soup, oxtail soup, fish soup, rice soup, lentil soup, minestrone, cherry soup.

### SOUP (US CFR)

FTC A0198 BT PREPARED FOOD PRODUCT (US CFR) [A0172]

RT SOUP (EUROFIR) [A0865]

RT 50191500 - PREPARED SOUPS (GS1 GPC) [A1101]

RT 0600 SOUPS, SAUCES, AND GRAVIES (USDA SR) [A1276]

Al iquid food made by simmering meat, poultry, seafood or vegetables, being clear or thickened to the consistency of a thin puree or having milk or cream added, and often containing pieces of solid food such as meat, shellfish, pasta or vegetables. Soup takes precedence over other food products.

#### soup, cream

USE SOUP, THICK (US CFR) [A0180]

### soup, sauce or miscellaneous food product

USE PREPARED FOOD PRODUCT (EUROFIR) [A0861]

### SOUP, THICK (US CFR)

FTC A0180

BT SOUP (US CFR) [A0198]

UF bisque UF gumbo UF soup, cream

Al A soup in which the liquid phase has high viscosity.

# SOUP, THIN (US CFR)

FTC A0243

BT SOUP (US CFR) [A0198]

UF bouillon
UF consomme

Al A soup in which the liquid phase has low viscosity.

### sour cherry

USE MORELLO CHERRY [B2506]

# **SOUR CHERRY**

FTC B1052

BT CHERRY [B1306]
UF acid cherry
UF morello cherry
UF prunus cerasus
UF tart cherry

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus cerasus L. [ITIS 24773] <SCINAM>Prunus cerasus L. [GRIN 29866] <SCINAM>Prunus cerasus L. [PLANTS PRCE]

<SCINAM>Prunus cerasus L. [EuroFIR-NETTOX 2007 225]

<SCINAM>Prunus cerasus L. [DPNL 2003 12268] <SCINAM>Cerasus vulgaris Mill. [MANSFELD 9206]

# sour grass

USE SORREL [B1641]

# sour lime

USE LIME (CITRUS) [B1067]

### SOUR ORANGE

FTC B1193

BT ORANGE [B1339]

UF bigarade
UF bitter orange
UF citrus aurantium

UF citrus aurantium var. aurantium

UF citrus vulgaris UF seville orange 1176

AI <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus aurantium L. [ITIS 28884]

<SCINAM>Citrus aurantium L. [GRIN 10684]

<SCINAM>Citrus xaurantium L. (pro sp.) [PLANTS CIAU8]

<SCINAM>Citrus xaurantium L. ssp. aurantium [PLANTS CIAUA]

<SCINAM>Citrus aurantium L. [EuroFIR-NETTOX 2007 90]

<SCINAM>Citrus aurantium L. subsp. aurantium [DPNL 2003 8688]

<MANSFELD>7658

#### **SOUR ORANGE**

FTC B1193

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

#### SOURCE OF {NAME OF VITAMIN/S} AND/OR {NAME OF MINERAL/S} NUTRITION CLAIM

FTC P0210

BT VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

A claim that a food is a source of vitamins and/or minerals, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least a significant amount as defined in the Annex to Directive 90/496/EEC or an amount provided for by derogations granted according to Article 6 of Regulation (EC) No 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and of certain other substances to foods [REGULATION (EC) No 1924/2006 Corrigendum2007-01-18].

### **SOURCE OF FIBRE**

FTC P0205

BT FIBER SPECIAL CLAIM OR USE [P0049]

Al A claim that a food is a source of fibre, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least 3 g of fibre per 100 g or at least 1,5 g of fibre per 100 kcal [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

# **SOURCE OF OMEGA-3 FATTY ACIDS**

FTC P0249

ΑI

BT OMEGA-3 FATTY ACIDS CLAIM OR USE [P0244]

A claim that a food is a source of omega-3 fatty acids, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least 0,3 g alpha-linolenic acid per 100 g and per 100 kcal, or at least 40 mg of the sum of eicosapentaenoic acid and docosahexaenoic acid per 100 g and per 100 kcal [COMMISSION REGULATION (EU) No 116/2010 of 9 February 2010 amending Regulation (EC) No 1924/2006 of the European Parliament and of the Council with regard to the list of nutrition claims].

# **SOURCE OF PROTEIN**

FTC P0206

BT PROTEIN SPECIAL CLAIM OR USE [P0202]

Al A claim that a food is a source of protein, and any claim likely to have the same meaning for the consumer, may only be made where at least 12 % of the energy value of the food is provided by protein. [REGULATION (EC) No 1924/2006 Corrigendum].

# source of, label claim

USE "SOURCE OF" LABEL CLAIM [P0134]

# **SOURDOUGH ADDED**

FTC H0752

BT LEAVENING AGENT ADDED [H0751]

SN If wheat sourdough was added use also \*WHEAT ADDED [H0319]\*.

If rye sourdough was added use also \*RYE ADDED [H0337]\*.

# SOURPLUM

FTC B2832

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF ximenia caffra

Al <SCINAM>Ximenia caffra Sond. [GRIN 42111]

# SOURSOP

FTC B1480

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF annona

UF annona muricata UF guamabana UF prickly custard apple

<SCIFAM>Annonaceae [ITIS 18092] ΑI

<SCINAM>Annona muricata L. [ITIS 18098] <SCINAM>Annona muricata L. [GRIN 3492] <SCINAM>Annona muricata L. [PLANTS ANMU2]

<SCINAM>Annona muricata L. [EuroFIR-NETTOX 2007 22]
<SCINAM>Annona muricata L. [DPNL 2003 7538]

<MANSFELD>28746

### sous vide

USE PRESERVED BY SOUS VIDE [J0150]

# SOUTH AFRICA

FTC R0120

BT AFRICA, SOUTHERN [R0343]

SN US FDA 1995 Code: ZA

## south african hake

USE CAPE HAKE [B2141]

# **SOUTH AFRICAN PILCHARD**

FTC B1984

BT PILCHARD [B3853] UF sardinops ocellatus

#### **SOUTH AMERICA**

**FTC** R0364

BT CONTINENTS, REGIONS AND COUNTRIES [R0509]

SN US FDA 1995 Code: QV

# SOUTH AMERICA - INLAND WATERS (FAO MAJOR FISHING AREAS 03)

FTC R0127

BT **INLAND WATERS [R0512]** 

SN US FDA 1995 Code: AA03: \*SOUTH AMERICAN CONTINENTAL FISHING AREA\*.

ΑI CWP Handbook of Fishery Statistical Standards

FAO Fisheries Information, Data and Statistics Unit, 2003. Section H: FISHING AREAS FOR STATISTICAL PURPOSES.

FAO Major Fishing Areas 03 [ftp://ftp.fao.org/fi/maps/fig\_h1\_3.gif].

## south american apricot

**USE** MAMMY APPLE [B1685]

# **SOUTH AMERICAN CATFISH**

FTC B2154

BT LONG WHISKERED CATFISH FAMILY [B1969]

UF amazon catfish

UF brachyplatystoma flavicans

<SCIFAM>Pimelodidae [ITIS 164237] ΑI

<SCINAM>Brachyplatystoma flavicans (Castelnau 1855) [FAO ASFIS BPV]

## SOUTH AMERICAN ROCK MUSSEL

**FTC** B4153

вт MUSSEL [B1223] UF perna perna

<SCIFAM>Mytilidae Rafinesque, 1815 [ITIS 79451] ΑI

<SCINAM>Perna perna (Linnaeus, 1758) [ITIS 568077]

<SCINAM>Perna perna (Linnaeus, 1758) [FAO ASFIS MSL] <SCINAM>Perna perna (Linnaeus, 1767) [CEC 1993 1366]

#### south american sardine

USE CHILEAN PILCHARD [B2192]

# **SOUTH AMERICAN SILVERSIDE**

FTC B1885

BT NEOTROPICAL SILVERSIDE FAMILY [B3819]

UF argentine silverside
UF chilean silverside
UF odontesthes regia

UF silverside, south american

AI <SCIFAM>Atherinopsidae [ITIS 630683]

<SCINAM>Odontesthes regia (Humboldt in Humboldt and Valenciennes, 1821) [ITIS 630683]

<SCINAM>Odontesthes regia (Humboldt, 1821) [Fishbase 2004 8172] <SCINAM>Odontesthes regia (Humboldt, 1821) [FAO ASFIS ODR]

<SCINAM>Odontesthes regia [2010 FDA Seafood List]

### south american striped weakfish

USE STRIPED WEAKFISH [B2380]

### **SOUTH ATLANTIC SCALLOP**

FTC B4149

BT SCALLOP [B1489]
UF groovesided scallop
UF pacten culcicostatus

Al <SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611]

<SCINAM>Pecten sulcicostatus Sowerby 1842 [FAO ASFIS PSU] <SCINAM>Pecten sulcicostatus Sowerby, 1842 [CEC 1993 1351]

# south australian whiting

USE KING GEORGE WHITING [B4312]

# **SOUTH CAROLINA**

FTC R0454

BT SOUTHEASTERN STATES [R0468]

SN US FDA 1995 Code: US45

# **SOUTH DAKOTA**

FTC R0455

BT MIDWESTERN STATES [R0466]

SN US FDA 1995 Code: US46

# south korea

USE KOREA, REPUBLIC OF [R0274]

# **SOUTH POLAR FUNGUS**

FTC B4171

BT MUSHROOM [B1467]
UF agrocybe cylindracea

Al <SCINAM>Agrocybe cylindracea (DC.) Maire, 1938 [INDEX FUNGORUM 439297]

# southeast asia

USE ASIA, SOUTHEAST [R0348]

## SOUTHEAST PACIFIC GRUNT

FTC B3946

BT GRUNT FAMILY [B1812]
UF isacia conceptionis

AI <SCIFAM>Haemulidae [ITIS 169055]

<SCINAM>Isacia conceptionis (Cuvier in Cuvier and Valenciennes, 1830) [ITIS 630254]

<SCINAM>Isacia conceptionis (Cuvier, 1830) [Fishbase 2004 397] <SCINAM>Isacia conceptionis (Cuvier, 1830) [FAO ASFIS GRP] <SCINAM>Isacia conceptionis (Valenciennes, 1830) [CEC 1993 698]

# SOUTHEASTERN STATES

FTC R0468

BT UNITED STATES [R0413]

SN US FDA 1995 Code: US63

#### southern africa

USE AFRICA, SOUTHERN [R0343]

# southern africa anchovy

USE STET ANCHOVY [B3836]

# **SOUTHERN AFRICAN PILCHARD**

FTC B3858

BT PILCHARD [B3853]
UF sardinops ocellatus

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Sardinops ocellatus (Pappe, 1853) [ITIS 551224] <SCINAM>Sardinops ocellatus (Pappe, 1853) [FAO ASFIS PIA] <SCINAM>Sardinops ocellatus [2010 FDA Seafood List]

#### southern asia

USE ASIA, SOUTHERN [R0349]

### southern black blueberry

USE RABBITEYE BLUEBERRY [B4356]

### **SOUTHERN BLUE WHITING**

FTC B1836

BT BLUE WHITING [B3880]
UF micromesistius australis
UF whiting, southern blue

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Micromesistius australis Norman, 1937 [ITIS 164775] SCINAM>Micromesistius australis Norman, 1937 [Fishbase 2004 320] SCINAM>Micromesistius australis Norman, 1937 [FAO ASFIS POS] SCINAM>Micromesistius australis Norman, 1937 [CEC 1993 452] SCINAM>Micromesistius australis [2010 FDA Seafood List]

## SOUTHERN BLUEFIN TUNA

FTC B1003

BT ALBACORE AND TUNA [B3989]

UF thunnus maccoyii

AI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Thunnus maccoyii (Castelnau, 1872) [ITIS 172431] <SCINAM>Thunnus maccoyii (Castelnau, 1872) [Fishbase 2004 145] <SCINAM>Thunnus maccoyii (Castelnau, 1872) [FAO ASFIS SBF]

<SCINAM>Thunnus maccoyii [2010 FDA Seafood List]

# **SOUTHERN FLOUNDER**

FTC B1881

BT LEFTEYE FLOUNDER FAMILY [B1879]

UF flounder, southern
UF paralichthys lethostigma

AI <SCIFAM>Paralichthyidae [ITIS 553179]

<SCINAM>Paralichthys lethostigma Jordan and Gilbert, 1884 [ITIS 172738] <SCINAM>Paralichthys lethostigma Jordan & Gilbert, 1884 [Fishbase 2004 981] <SCINAM>Paralichthys lethostigma Jordan & Gilbert, 1884 [FAO ASFIS YSH] <SCINAM>Paralichthys lethostigma [2010 FDA Seafood List]

#### southern green abalone

USE GREEN ABALONE [B3536]

### **SOUTHERN HAKE**

FTC B3888
BT HAKE [B3878]
UF merluccius australis

Al <SCIFAM>Merlucciidae Gill, 1884 [ITIS 164789]

<SCINAM>Merluccius australis (Hutton, 1872) [ITIS 164797] <SCINAM>Merluccius australis (Hutton, 1872) [Fishbase 2004 322] <SCINAM>Merluccius australis (Hutton 1872) [FAO ASFIS HKN] <SCINAM>Merluccius australis (Hutton, 1872) [CEC 1993 476] <SCINAM>Merluccius australis [2010 FDA Seafood List]

# **SOUTHERN KING CRAB**

FTC B3569

BT KING CRAB FAMILY [B2209]

UF lithodes antarcticus UF lithodes santolla

Al <SCINAM>Lithodes antarcticus Jacquinot 1853 [FAO ASFIS KCR]

<SCINAM>Lithodes santolla Molina, 1782 [CEC 1295]

# **SOUTHERN KINGFISH**

FTC B3901

BT KINGFISH [B2198]
UF menticirrhus americanus

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Menticirrhus americanus (Linnaeus, 1758) [ITIS 169274]
<SCINAM>Menticirrhus americanus (Linnaeus, 1758) [Fishbase 2004 409]
<SCINAM>Menticirrhus americanus (Linnaeus, 1758) [FAO ASFIS KGB]
<SCINAM>Menticirrhus americanus (Linnaeus, 1758) [CEC 1993 724]
<SCINAM>Menticirrhus americanus [2010 FDA Seafood List]

# southern langoustine

USE ANDAMAN LOBSTER [B3584]

# **SOUTHERN MEAGRE**

FTC B4308

BT ARGYROSOMUS [B4307]
UF madagascar meagre

AI <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Argyrosomus hololepidotus (Lacepède, 1801) [ITIS 646511] <SCINAM>Argyrosomus hololepidotus (Lacepède, 1801) [Fishbase 2004 419] <SCINAM>Argyrosomus hololepidotus (Lacepède, 1801) [FAO ASFIS KOB] <SCINAM>Argyrosomus hololepidotus (Lacepède, 1801) [CEC 1993 708]

<SCINAM>Argyrosomus hololepidotus [2010 FDA Seafood List]

<SCINAM>Argyrosomus hololepidotus Lacépède, 1802 [AFNS 2009 37 354001]

## **SOUTHERN OCEAN**

FTC R0514

BT MARINE AREAS [R0513]

### southern pea

USE BLACKEYED PEA [B1100]

# **SOUTHERN PINK SHRIMP**

FTC B3630

BT PENAEID SHRIMP FAMILY [B1081]

UF farfantepenaeus notialis
UF penaeus notialis

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Farfantepenaeus notialis (Pérez Farfante, 1967) [ITIS 551575]

<SCINAM>Penaeus notialis Perez Farfante, 1967 [FAO ASFIS SOP] <SCINAM>Penaeus notialis Perez Farfante, 1967 [CEC 1993 1211]

### **SOUTHERN QUAHOG**

FTC B3635

BT QUAHOG [B2501]
UF gulf quahog
UF hard clam

UF mercenaria campechiensis

Al <SCIFAM>Veneridae Rafinesque, 1815 [ITIS 81439]

<SCINAM>Mercenaria campechiensis (Gmelin, 1791) [ITIS 81499] <SCINAM>Mercenaria campechiensis (Gmelin, 1791) [FAO ASFIS EKK] <SCINAM>Mercenaria campechiensis [2010 FDA Seafood List]

# **SOUTHERN QUEEN SCALLOP**

FTC B4277

BT SCALLOP [B1489]
UF chlamys delicatula
UF gem scallop
UF gem shellfish

UF tipa

UF zygochlamys delicatula

Al <SCINAM>Zygochlamys delicatula (Hutton, 1873) [Beu and Maxwell (1990)]

<SCINAM>Zygochlamys delicatula [2010 FDA Seafood List]

The New Zealand queen scallop (Zygochlamys delicatula) is also known as the southern queen scallop, southern fan scallop, and gem scallop. This small pectinid species is distributed on the outer continental shelf along the east coast of the South Island, from Kaikoura down to Macquarie Island.<br/>
| South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | South Island | Sout

There are nine other species in the genus, none of which have attracted commercial interest, probably because of their small size.[http://fs.fish.govt.nz/Doc/21772/74\_QSC\_09.pdf.ashx]

### **SOUTHERN ROCK LOBSTER**

FTC B3609

BT JASID SPINY LOBSTER [B3607]

UF jasus novaehollandiae

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCINAM>Jasus novaehollandiae Holthuis 1963 [FAO ASFIS JSN]

### SOUTHERN SHORTFIN SQUID

FTC B3695

BT FLYING SQUID [B3693] UF broadtail shortfin squid

UF illex coindetii

AI <SCIFAM>Ommastrephidae Steenstrup, 1857 [ITIS 82514] <SCINAM>Illex coindetii (Verany, 1839) [ITIS 82523] <SCINAM>Illex coindetii (Verany, 1839) [FAO ASFIS SQM]

<SCINAM>Illex coindetii [2010 FDA Seafood List]

# southern spider crab

USE NEW ZEALAND SPIDER CRAB [B2105]

## southern spiny lobster

USE GILCHRIST SPINY LOBSTER [B2167]

# SOUTHERN TANNER CRAB

FTC B1182

BT OREGONIID FAMILY [B4138]

UF chionoecetes bairdi

UF tanner crab

Al <SCIFAM>Oregoniidae Garth, 1958 [ITIS 621704]

<SCINAM>Chionoecetes bairdi M. J. Rathbun, 1924 [ITIS 98429] <SCINAM>Chionoecetes bairdi Rathbun, 1924 [FAO ASFIS CVB] <SCINAM>Chionoecetes bairdi [2010 FDA Seafood List]

### **SOUTHERN YELLOW CROAKER**

FTC B3915

BT LARIMICHTHYS [B3913]
UF Larimichthys pamoide

AI <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Larimichthys pamoides (Munro, 1964) [ITIS 646626] <SCINAM>Larimichthys pamoides (Munro, 1964) [Fishbase 2004 15451]

#### southernwood

USE WORMWOOD [B3433]

#### south-west africa

USE NAMIBIA [R0309]

#### southwest atlantic hake

USE ARGENTINE HAKE [B2142]

#### **SOUTHWESTERN STATES**

FTC R0469

BT UNITED STATES [R0413]

SN US FDA 1995 Code: US64

#### sow thistle

USE ANNUAL SOWTHISTLE [B3715]

#### **SOWTHISTLE**

FTC B3415

BT LEAFY VEGETABLE [B1566]
AI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Sonchus oleraceus L. [ITIS 38427]
<SCINAM>Sonchus oleraceus L. [GRIN 34939]
<SCINAM>Sonchus oleraceus L. [PLANTS SOOL]
<SCINAM>Sonchus oleraceus L. [DPNL 2003 13194]

<SCINAM>Sonchus oleraceus L. [CCPR]

<GRIN>34939

# **SOY ADDED**

FTC H0338

BT VEGETABLE ADDED [H0212]

## soy flour added

USE SOY PROTEIN ADDED [H0257]

# **SOY PROTEIN ADDED**

FTC H0257

BT PROTEIN ADDED [H0164]

UF soy flour added

# SOYBEAN

FTC B1452

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF glycine max

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Glycine max (L.) Merr. [ITIS 26716] <SCINAM>Glycine max (L.) Merr. [GRIN 17711] <SCINAM>Glycine max (L.) Merr. [PLANTS GLMA4]

<SCINAM>Glycine max (L.) Merr. [EuroFIR-NETTOX 2007 141]

<SCINAM>Glycine max (L.) Merr. [DPNL 2003 10065]

<MANSFELD>27017

## **SOYBEAN**

FTC B1452

BT PROTEIN-PRODUCING PLANT [B1049]

SOYBEAN

FTC B1452

BT OIL-PRODUCING PLANT [B1017]

SOYBEAN

FTC B1452

BT BEAN (VEGETABLE) [B1567]

SOYBEAN

FTC B1452

BT EDIBLE SEED PRODUCING PLANT [B1174]

SOYBEAN HEMICELLULOSE

FTC B4420

BT FOOD ADDITIVE [B2972]

UF E 426 UF INS 426

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent, emulsifier, stabilizer, thickener.

Europe: E 426. Codex: INS 426.

SOYBEAN HEMICELLULOSE ADDED

FTC H0840

BT FOOD ADDITIVE ADDED [H0399]

SOYBEAN OIL ADDED

FTC H0342

BT VEGETABLE FAT OR OIL ADDED [H0263]

SOYBEANS AND PRODUCTS THEREOF

FTC P0219

BT FOOD ALLERGEN LABELLING [P0213]

Al Regulated by Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 amending

Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.

spadeleaf

USE ASIATIC PENNYWORT [B2442]

SPAGHETTI SQUASH

FTC B2508

BT SUMMER SQUASH [B1190]

SPAIN

FTC R0212

BT EUROPE, SOUTHERN [R0358]

SN US FDA 1995 Code: ES

### **SPANISH LIME**

FTC B1468

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF genip (melicoccus)
UF honeyberry
UF mamoncillo

UF melicoccus bijugatus

Al <SCIFAM>Sapindaceae [ITIS 28657]

<SCINAM>Melicoccus bijugatus Jacq. [ITIS 28691] <SCINAM>Melicoccus bijugatus Jacq. [GRIN 70440] <SCINAM>Melicoccus bijugatus Jacq. [PLANTS MEBI]

#### spanish ling

USE MEDITERRANEAN LING [B3875]

#### spanish onion

USE WELSH ONION [B2418]

### spanish paprika pepper

USE PIMIENTO PEPPER [B1531]

### **SPANISH PLUM**

FTC B2964

BT CIRUELA [B2398]
UF hog-plum
UF purple mombin
UF red mombin
UF spondias purpurea

AI <SCIFAM>Anacardiaceae [ITIS 28771]
<SCINAM>Spondias purpurea L. [ITIS 28817]
<SCINAM>Spondias purpurea L. [GRIN 35337]
<SCINAM>Spondias purpurea L. [PLANTS SPPU]

<SCINAM>Spondias purpurea L. [EuroFIR-NETTÓX 2007 267]<SCINAM>Spondias purpurea L. [DPNL 2003 13279]<SCINAM>Spondias purpurea L. [MANSFELD 28353]

# spanish psyllium

USE FLEAWORT [B2659]

# spanish salsify

USE BLACK SALSIFY [B2962]

# **SPANISH SARDINE**

FTC B2003

BT SARDINELLA [B1392]
UF sardine, spanish
UF sardinella anchovia
UF sardinella aurita

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Sardinella aurita Valenciennes in Cuvier and Valenciennes, 1847 [ITIS 161763]

<SCINAM>Sardinella aurita Valenciennes, 1847 [Fishbase 2004 1043] <SCINAM>Sardinella aurita Valenciennes, 1847 [FAO ASFIS SAA]

<SCINAM>Sardinella aurita [2010 FDA Seafood List]

# **SPANISH THYME**

FTC B2134

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF lippia micromera UF thyme, spanish

# spanish-needles

USE BLACKJACK [B3410]

# sparassis crispa

USE CAULIFLOWER FUNGUS [B4184]

#### spareribs

USE SIDE (MEAT CUT) [Z0046]

# sparidae

USE PORGY FAMILY [B1808]

# sparkling wine (U.S.)

USE LIGHT WINE, 7-14% ALCOHOL (US CFR) [A0299]

#### sparus aurata

USE GILT HEADED BREAM [B2858]

#### sparus salpa

USE SALEMA [B3502]

### SPEAR OR SHOOT

FTC C0186

BT PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]

UF shoot UF tip

SN Do not use for \*SPROUT\*, which grows from a seed. Compare \*STEM, STALK (WITHOUT LEAVES)\*.

Al A young, tender flower stem growing from a root or tuber, for example, an asparagus spear or a bamboo shoot.

### **SPEARMINT**

FTC B1434
BT MINT [B1267]
UF mentha spicata
UF mentha viridis
AI <SCIFAM>Labiatae

<SCINAM>Mentha spicata L. emend L. [NETTOX]

<GRIN>24082 <MANSFELD>16164 <MANSFELD>16164

# special dietary food

USE DIETARY CLAIM OR USE [P0023]

# SPECKLED FLOUNDER

FTC B2385

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF paralichthys woolmani

Al <SCIFAM>Paralichthyidae [ITIS 553179]

<SCINAM>Paralichthys woolmani Jordan and Williams in Gilbert, 1897 [ITIS 616427] <SCINAM>Paralichthys woolmani Jordan & Williams, 1897 [Fishbase 2004 13971] <SCINAM>Paralichthys woolmani Jordan & Williams, 1897 [FAO ASFIS YSW]

# SPECKLED ROCKFISH

FTC B1775

BT SCORPIONFISH FAMILY [B1084]

UF rockfish, speckled UF sebastes ovalis

Al <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes ovalis (Ayres, 1862) [ITIS 166757] <SCINAM>Sebastes ovalis (Ayres, 1863) [Fishbase 2004 3986]

<SCINAM>Sebastes ovalis [2010 FDA Seafood List]

# speckled trout

USE BROOK TROUT [B1077]

## **SPELT**

FTC B2917

WHEAT [B1312] вт UF german wheat

UF triticum aestivum subsp. spelta UF triticum aestivum, spelta group

UF triticum spelta

ΑI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Triticum spelta L. [ITIS 42243] <SCINAM>Triticum spelta L. [PLANTS TRSP3] <SCINAM>Triticum spelta L. [DPNL 2003 13673]

<SCINAM>Triticum aestivum subsp. spelta (L.) Thell. [GRIN 406903]
<SCINAM>Triticum aestivum L. ssp. spelta (L.) Thell. [EuroFIR-NETTOX 2007 529]

<SCINAM>Triticum aestivum subsp. spelta (L.) Thell. [MANSFELD 34190]

Spelt (Triticum spelta) is a hexaploid species of wheat. Spelt was an important staple in parts of Europe from the Bronze Age to medieval times; it now survives as a relict crop in Central Europe and has found a new market as a health food.[]

### sphoeroides maculatus

NORTHERN PUFFER [B2239] **USE** 

## sphoeroides spengleri

**USE** BANDTAIL PUFFER [B2271]

#### sphoeroides spp.

**PUFFER [B2394]** USE

# sphyraena jello

USE PICKHANDLE BARRACUDA [B2392]

# sphyraena spp.

USE BARRACUDA [B1540]

### sphyraenidae

USE BARRACUDA FAMILY [B1829]

## sphyrna lewini

SCALLOPED HAMMERHEAD [B2592] **USE** 

# sphyrna mokarran

USE **GREAT HAMMERHEAD [B2593]** 

# sphyrna spp.

USE HAMMERHEAD SHARK [B2598]

# sphyrna tiburo

BONNETHEAD [B2594] USE

## sphyrna tudes

USE SMALLEYE HAMMERHEAD [B2596]

### sphyrna zygaena

**USE** SMOOTH HAMMERHEAD [B2595]

### sphyrnidae

USE HAMMERHEAD SHARK FAMILY [B2591]

### spice mandarin

USE **CLEOPATRA ORANGE [B4353]** 

### SPICE OR FLAVOR-PRODUCING PLANT

FTC B1179

BT PLANT USED AS FOOD SOURCE [B1347] UF flavor-producing plant
UF herb-producing plant

#### spice or herb

USE HERB OR SPICE (EUROFIR) [A0857]

### SPICE OR HERB (US CFR)

FTC A0113

BT FLAVORING OR SEASONING (US CFR) [A0133]

RT HERB OR SPICE (EUROFIR) [A0857]

RT 10000048 - HERBS/SPICES (PERISHABLE) (GS1 GPC) [A1169] RT 10000049 - HERBS/SPICES (SHELF STABLE) (GS1 GPC) [A1170]

RT 0200 SPICES AND HERBS (USDA SR) [A1272]

UF herb or spice

Al Aromatic or pungent plant product used whole or ground as a seasoning in food products.

### SPICE OR HERB ADDED

FTC H0151

BT FLAVORING, SPICE OR HERB ADDED, NATURAL [H0229]

UF herb added

SN Used when whole or ground spice or herb is added to a food product at any level.

## SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR)

FTC A0853

BT MISCELLANEOUS FOOD PRODUCT (EUROFIR) [A0852]

RT FLAVORING OR SEASONING (US CFR) [A0133]

RT 14 MANUFACTURED FOODS (SINGLE INGREDIENT) OF PLANT ORIGIN (CCPR) [A0662]

RT SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC. (CCFAC) [A0637]

RT 50170000 - SEASONINGS/PRESERVATIVES/EXTRACTS (GS1 GPC) [A1165]

RT 0200 SPICES AND HERBS (USDA SR) [A1272]

This subgroup includes baking goods and other ingredients such as flavourings, essences, seasonings and extracts which are difficult to assign to other main groups; herbs and spices; dressings, condiments and mixed accompaniments such as chutneys and pickles. The group does not include starches (under \*GRAIN OR GRAIN PRODUCT\*); plant products that may be used in significant amounts as vegetables as well as herbs, like chives and parsley (under \*VEGETABLE\*).

# SPIDER CONCH

ΑI

FTC B3669

BT CONCH [B1259]
UF common spider conch

UF lambis lambis

Al <SCINAM>Lambis lambis (Linnaeus, 1758) [FAO ASFIS BQA]

<SCINAM>Lambis lambis [2010 FDA Seafood List] [http://en.wikipedia.org/wiki/Lambis\_lambis]

# SPIDER CRAB FAMILY

FTC B2222

BT CRAB [B1335] UF majidae

Al <SCIFAM>Majidae Samouelle, 1819 [ITIS 98417]

# spider mustard

USE JAPANESE MUSTARD [B3747]

## SPINACH

FTC B1420

BT LEAFY VEGETABLE [B1566]

UF spinacia oleracea

Al <SCIFAM>Chenopodiaceae [ITIS 20504]

<SCINAM>Spinacia oleracea L. [ITIS 20709]<SCINAM>Spinacia oleracea L. [GRIN 35256]<SCINAM>Spinacia oleracea L. [PLANTS SPOL]

<SCINAM>Spinacia oleracea L. var. inermis (Moench) Metzg. [EuroFIR-NETTOX 2007 266] <SCINAM>Spinacia oleracea L. [DPNL 2003 13251]

<MANSFELD>485

#### spinach beet

USE CHARD [B1175]

# spinach, new zealand

USE NEW ZEALAND SPINACH [B1732]

#### spinacia oleracea

USE SPINACH [B1420]

### spineless cactus

USE INDIAN FIG [B2019]

#### spinner dolphin

USE DOLPHIN FAMILY [B3363]

#### spinous shark

USE BRAMBLE SHARK [B4123]

### **SPINU SOWTHISTLE**

FTC B4299

BT LEAFY VEGETABLE [B1566]

UF prickly sow thistle rough sow thistle

UF sharp-fringed sow thistle

UF sonchus asper

UF spiny leaved sow thistle
UF spiny-leaf sow thistle
UF spiny-leaf sowthistle

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Sonchus asper (L.) Hill [ITIS 38424] <SCINAM>Sonchus asper (L.) Hill [GRIN 34933] <SCINAM>Sonchus asper (L.) Hill [PLANTS SOAS] <SCINAM>Sonchus asper (L.) Hill [DPNL 2003 13193]

\$\\$\\$\sonchus asper\\$/i\\$ (\sharp-fringed Sow Thistle, Prickly Sow Thistle, Spiny Sow Thistle, or Spiny-leaved Sow Thistle) is an annual plant with spiny leaves and yellow flowers resembling those of the dandelion. The leaves are bluish-green, simple, lanceolate, with wavy and sometimes lobed margins, covered in spines on both the margins and beneath. The base of the leaf surrounds the stem. The plant can reach 180 cm (6 ft) in height. The leaves and stems emit a milky sap when cut. The flowers grow in clusters and the end of the stems.\\$br /\\$This plant is native to Europe, but is also a common weed in North American roadsides, landscapes, and pastures. Its edible leaves make a palatable and nutritious leaf vegetable.[http://en.wikipedia.org/wiki/Sonchus\_asper]

### SPINY COCKLE

FTC B1964

BT COCKLE [B1317]
UF acanthocardia aculeata
UF cardium aculeata
UF cardium echinatum

Al <SCIFAM>Cardiidae Lamarck, 1809 [ITIS 80865]

<SCINAM>Acanthocardia aculeata (Linnaeus, 1758) [ITIS 80930]
<SCINAM>Acanthocardia aculeata (Linnaeus, 1758) [FAO ASFIS AKK]

<SCINAM>Acanthocardia aculeata [2010 FDA Seafood List]

### spiny dogfish

USE DOGFISH [B1913]

### SPINY DOGFISH

FTC B1195

BT DOGFISH SHARK FAMILY [B1912]

UF dogfish shark
UF spurdog

UF squalus spp.

Al <SCIFAM>Squalidae Blainville, 1816 [ITIS 160604] <SCIGEN>Squalus Linnaeus, 1758 [ITIS 160616]

### spiny dogfishes

USE DOGFISH SHARK FAMILY [B1912]

#### **SPINY EEL**

FTC B2527

BT SPINY EEL FAMILY [B2526]
UF notacanthus chemnitzi

AI <SCIFAM>Notacanthidae [ITIS 161678]

<SCINAM>Notacanthus chemnitzii Bloch, 1788 [ITIS 161690] <SCINAM>Notacanthus chemnitzii Bloch, 1788 [Fishbase 2004 2661] <SCINAM>Notacanthus chemnitzii Bloch, 1788 [FAO ASFIS NNN] <SCINAM>Notacanthus chemnitzii [2010 FDA Seafood List]

# SPINY EEL FAMILY

FTC B2526

BT FISH, ALBULIFORM [B2544]

UF notacanthidae

AI <SCIFAM>Notacanthidae [ITIS 161678]

### **SPINY KRILL**

FTC B3581

BT KRILL [B2844]
UF euphausia triacantha

Al <SCIFAM>Euphausiidae Dana, 1852 [ITIS 95500]

<SCINAM>Euphausia triacantha Holt and Tattersall, 1906 [ITIS 95518] <SCINAM>Euphausia triacantha Holt & Tattersall, 1906 [FAO ASFIS KRT]

## spiny leaved sow thistle

USE SPINU SOWTHISTLE [B4299]

### SPINY LOBSTER FAMILY

FTC B2163

BT LOBSTER [B1505] UF palinuridae

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]

<SCIFAM>Palinuridae [FAO ASFIS VLO] <SCIFAM>Palinuridae [CEC 1993 1251]

# spiny shark

USE BRAMBLE SHARK [B4123]

## spiny turbot

USE PSETTODID FAMILY [B2666]

## SPINY TURBOT

FTC B4041

BT PSETTODID FAMILY [B2666]

UF psettodes bennetti
UF spring turbot

AI <SCIFAM>Psettodidae [ITIS 172704]

<SCINAM>Psettodes bennettii Steindachner, 1870 [ITIS 616138] <SCINAM>Psettodes bennettii Steindachner, 1870 [Fishbase 2004 5068] <SCINAM>Psettodes bennettii Steindachner, 1870 [FAO ASFIS PSB]

<SCINAM>Psettodes bennettii [2010 FDA Seafood List]

## SPINYCHEEK CRAYFISH

FTC B4141

BT AMERICAN CRAYFISH FAMILY [B4140]

UF orconectes limosus

Al <SCIFAM>Cambaridae Hobbs, 1942 [ITIS 97336]

<SCINAM>Orconectes limosus (Rafinesque, 1817) [ITIS 97423] <SCINAM>Orconectes limosus (Rafinesque, 1817) [FAO ASFIS ORL] <SCINAM>Orconectes limosus (Rafinesque, 1817) [CEC 1993 1269]

### spiny-leaf sow thistle

USE SPINU SOWTHISTLE [B4299]

### spiny-leaf sowthistle

USE SPINU SOWTHISTLE [B4299]

#### **SPINY-TAIL SKATE**

FTC B4097

BT SOFTNOSE SKATE FAMILY [B4100]

UF bathyraja spinicauda

Al <SCIFAM>Arhynchobatidae Fowler, 1934 [ITIS 649692]

<SCINAM>Bathyraja spinicauda (Jensen, 1914) [ITIS 160932] <SCINAM>Bathyraja spinicauda (Jensen, 1914) [Fishbase 2004 2569] <SCINAM>Bathyraja spinicauda (Jensen, 1914) [FAO ASFIS RJQ] <SCINAM>Bathyraja spinicauda (Jensen, 1914) [CEC 1993 80] <SCINAM>Bathyraja spinicauda [2010 FDA Seafood List]

# SPIRAL-HORNED BOVINE

FTC B4375

BT BOVINE [B4374] UF tragelaphus spp.

AI <SCIFAM>Bovidae Gray, 1821 [ITIS 180704] <SCISUBFAM>Bovinae Gray, 1821 [ITIS 552332] <SCIGEN>Tragelaphus Blainville, 1816 [ITIS 624981]

### spirinchus thaleichthys

USE LONGFIN SMELT [B1310]

### spirits, distilled

USE DISTILLED SPIRITS (US CFR) [A0277]

### spirits, distinctive distilled

USE DISTINCTIVE DISTILLED SPIRITS (US CFR) [A0200]

# SPIROCHAETALES USED AS FOOD SOURCE

FTC B2852

BT BACTERIA [B2846]

Al Bergey's Manual of Systematic Bacteriology, V.1, 1984, p.38.

# spirulina

USE SPIRULINA [B2039]

# **SPIRULINA**

FTC B2039

BT ALGAE, BLUE-GREEN [B1746]

UF spirulina

Al <SCIFAM>Oscillatoriaceae [ITIS 1053]

<SCINAM>Spirulina Turpin Ex Gomont, 1893 [ITIS 1053]

Spirulina is a genus of cyanobacteria. As a photosynthetic organism capable of fixing nitrogen, its non-protein nutrient values are relatively low. [http://en.wikipedia.org/wiki/Spirulina\_(genus)]

## spisula solidissima

USE ATLANTIC SURFCLAM [B1959]

## SPLEEN

FTC C0191

BT ORGAN MEAT, CARDIOVASCULAR SYSTEM [C0129]

### **SPLENDID ALFONSINO**

FTC B4275

BT ALFONSINOS [B2883] UF beryx splendens

Al <SCIFAM>Berycidae [ITIS 166153]

<SCINAM>Beryx splendens Lowe, 1834 [ITIS 166156] <SCINAM>Beryx splendens Lowe, 1834 [Fishbase 2004 1320] <SCINAM>Beryx splendens Lowe, 1834 [FAO ASFIS BYS] <SCINAM>Beryx splendens [2010 FDA Seafood List]

<SCINAM>Beryx splendens Lowe, 1834 [AFNS 2009 37 258002]
The splendid alfonsino, Beryx splendens, is an alfonsino of the genus Beryx, found around the world at depths of

between 25 and 1,300 m. Their length is between 30 and 70 cm. <BR />It is known as kinmedai in sushi and

Japanese cuisine.[http://en.wikipedia.org/wiki/Splendid\_alfonsino]

## SPLITNOSE ROCKFISH

FTC B2669

BT SCORPIONFISH FAMILY [B1084]

UF sebastes diploproa

Al <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes diploproa (Gilbert, 1890) [ITIS 166716] <SCINAM>Sebastes diploproa (Gilbert, 1890) [Fishbase 2004 3964] <SCINAM>Sebastes diploproa (Gilbert, 1890) [FAO ASFIS SFD] <SCINAM>Sebastes diploproa [2010 FDA Seafood List]

## spondias birrea

USE SCLEROCARYA [B2822]

### spondias cytherea

USE AMBARELLA [B1284]

#### spondias dulcis

USE AMBARELLA [B1284]

### spondias dulcis

USE CIRUELA [B2398]

### spondias dulcis

USE JEWISH PLUM [B4234]

### spondias lutea

USE CIRUELA [B2398]

# spondias lutea

USE HOG PLUM [B1307]

# spondias mombin

USE CIRUELA [B2398]

## spondias mombin

USE HOG PLUM [B1307]

### spondias purpurea

USE CIRUELA [B2398]

# spondias purpurea

USE SPANISH PLUM [B2964]

## spondias spp.

USE CIRUELA [B2398]

### **SPONGE CRAB FAMILY**

FTC B2226

BT CRAB [B1335]
UF dromiidae
UF sponge crabs

Al <SCIFAM>Dromiidae De Haan, 1833 [ITIS 98298]

#### sponge crabs

USE SPONGE CRAB FAMILY [B2226]

#### **SPONGE GOURD**

FTC B1721

BT GOURD [B1719]
UF dishcloth gourd
UF dishrag gourd
UF loofah
UF luffa

UF luffa aegyptiaca
UF luffa cylindrica
UF rag gourd
UF smooth loofah
UF towel gourd
UF vegetable sponge

Al <SCIFAM>Cucurbitaceae [ITIS 22337]

<SCINAM>Luffa aegyptiaca P. Mill. [ITIS 503570]
<SCINAM>Luffa aegyptiaca Mill. [GRIN 22788]
<SCINAM>Luffa aegyptiaca Mill. [PLANTS LUAE]
<SCINAM>Luffa aegyptiaca Mill. [DPNI 2003 10955]

<SCINAM>Luffa aegyptiaca Mill. [DPNL 2003 10955]
\$i\$Luffa aegyptiaca\$/i\$ is a species of Luffa. Commonly known as Smooth Luffa, Egyptian Luffa, sometimes under the obsolete name \$i\$Luffa cylindrica\$i/i\$ and frequently misspelled \$i\$Luffa aegyptica\$/i\$, it is cultivated and grown for its fruit. The fruit resembles a cucumber. Young fruit can be eaten as a vegetable while ripe fruits can be used to make bath sponges.[http://en.wikipedia.org/wiki/Luffa\_aegyptiaca]

# spoonwort

USE SCURVY-GRASS [B2945]

# **SPORTS FOOD**

FTC A1206

BT FOOD FOR SPECIAL NUTRITIONAL USE (EUROFIR) [A0871]

UF food for sports people

UF food intended to meet the expenditure of intense muscular effort

### SPOT

FTC B3905

BT DRUM FAMILY [B2005]

UF leiostomus spp.

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCIGEN>Leiostomus Lacepède, 1802 [ITIS 169266]

# **SPOT CROAKER**

FTC B1256
BT SPOT [B3905]
UF leiostomus xanthurus

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Leiostomus xanthurus Lacepède, 1802 [ITIS 169267] <SCINAM>Leiostomus xanthurus Lacepède, 1802 [Fishbase 2004 429] <SCINAM>Leiostomus xanthurus Lacepède, 1802 [FAO ASFIS SPT] <SCINAM>Leiostomus xanthurus Lacépède, 1803 [CEC 1993 722] <SCINAM>Leiostomus xanthurus [2010 FDA Seafood List]

## **SPOT PANGASIUS**

FTC B3687

BT GIANT CATFISHES [B3684]

UF pangasius larnaudii

Al <SCIFAM>Pangasiidae Bleeker, 1858 [ITIS 164089]

<SCINAM>Pangasius larnaudii Bocourt, 1866 [ITIS 681703] <SCINAM>Pangasius larnaudii Bocourt, 1866 [Fishbase 2004 12000] <SCINAM>Pangasius larnaudii Bocourt, 1866 [FAO ASFIS PGJ] <SCINAM>Pangasius larnaudii [2010 FDA Seafood List]

## **SPOT-TAIL SPINY TURBOT**

FTC B4040

BT PSETTODID FAMILY [B2666]

UF psettodes belcheri UF spottettail turbot

Al <SCIFAM>Psettodidae [ITIS 172704]

<SCINAM>Psettodes belcheri Bennett, 1831 [ITIS 616137]
<SCINAM>Psettodes belcheri Bennett, 1831 [Fishbase 2004 4504]
<SCINAM>Psettodes belcheri Bennett, 1831 [FAO ASFIS SOT]
<SCINAM>Psettodes belcheri Bennett, 1831 [CEC 1993 1098]
<SCINAM>Psettodes belcheri [2010 FDA Seafood List]

#### SPOTTED BASS

FTC B4030

BT BLACK BASS [B2665]
UF micropterus punctulatus

Al <SCIFAM>Centrarchidae [ITIS 168093]

<SCINAM>Micropterus punctulatus (Rafinesque, 1819) [ITIS 168161] <SCINAM>Micropterus punctulatus (Rafinesque, 1819) [Fishbase 2004 3384] <SCINAM>Micropterus punctulatus (Rafinesque, 1819) [FAO ASFIS MTT]

<SCINAM>Micropterus punctulatus [2010 FDA Seafood List]

### SPOTTED CHUB MACKEREL

FTC B1926

BT MACKEREL [B1043]
UF scomber antarcticus
UF scomber australasicus
UF scomber tapeinocephalus

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomber australasicus Cuvier in Cuvier and Valenciennes, 1832 [ITIS 172415]

<SCINAM>Scomber australasicus Cuvier, 1832 [Fishbase 2004 116] <SCINAM>Scomber australasicus Cuvier, 1832 [FAO ASFIS MAA] <SCINAM>Scomber australasicus Cuvier, 1831 [CEC 1993 971] <SCINAM>Scomber australasicus [2010 FDA Seafood List]

# SPOTTED ESTUARY SMOOTH-HOUND

FTC B3513

BT SMOOTH-HOUND [B4109]

UF lemonfish

UF mustelus lenticulatus

UF rig

Al <SCIFAM>Triakidae Gray, 1851 [ITIS 160529]

<SCINAM>Mustelus lenticulatus Phillipps, 1932 [ITIS 160258]
<SCINAM>Mustelus lenticulatus Phillipps, 1932 [Fishbase 2004 5933]
<SCINAM>Mustelus lenticulatus Phillipps, 1932 [FAO ASFIS MTL]
<SCINAM>Mustelus lenticulatus [2010 FDA Seafood List]

## SPOTTED GROUPER

FTC B4018

BT GROUPER [B1496]
UF epinephelus analogus

Al <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Epinephelus analogus Gill, 1863 [ITIS 167697] <SCINAM>Epinephelus analogus Gill, 1863 [Fishbase 2004 348] <SCINAM>Epinephelus analogus Gill, 1863 [FAO ASFIS GPS] <SCINAM>Epinephelus analogus (Gill, 1863) [CEC 1993 567] <SCINAM>Epinephelus analogus [2010 FDA Seafood List]

# SPOTTED PIKE-CONGER

FTC B2537

BT DUCKBILL EEL FAMILY [B2533]

#### **SPOTTED RAY**

FTC B4091

BT SKATE [B1340]
UF homelyn ray
UF raja montagui

AI <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Raja montagui Fowler, 1910 [ITIS 160883] <SCINAM>Raja montagui Fowler, 1910 [Fishbase 2004 4329] <SCINAM>Raja montagui Fowler, 1910 [FAO ASFIS RJM]

## **SPOTTED ROSE SNAPPER**

FTC B1803

BT SNAPPER [B1510]
UF lutjanus guttatus
UF snapper, spotted rose

Al <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Lutjanus guttatus (Steindachner, 1869) [ITIS 168856]<SCINAM>Lutjanus guttatus (Steindachner, 1869) [Fishbase 2004 152]<SCINAM>Lutjanus guttatus (Steindachner, 1869) [FAO ASFIS LJS]

<SCINAM>Lutjanus guttatus [2010 FDA Seafood List]

## **SPOTTED SEATROUT**

FTC B1615

BT SEATROUT [B2657] UF cynoscion nebulosus

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Cynoscion nebulosus (Cuvier in Cuvier and Valenciennes, 1830) [ITIS 169239]

<SCINAM>Cynoscion nebulosus (Cuvier, 1830) [Fishbase 2004 405] <SCINAM>Cynoscion nebulosus (Cuvier 1830) [FAO ASFIS SWF] <SCINAM>Cynoscion nebulosus (Cuvier, 1838) [CEC 1993 716] <SCINAM>Cynoscion nebulosus [2010 FDA Seafood List]

### spotted sillago

USE KING GEORGE WHITING [B4312]

### **SPOTTED STARGAZER**

FTC B2274

BT STARGAZER FAMILY [B2275]

UF astroscopus guttatus

Al <SCIFAM>Uranoscopidae [ITIS 171053]

<SCINAM>Astroscopus guttatus Abbott, 1860 [ITIS 171055] <SCINAM>Astroscopus guttatus Abbott, 1860 [Fishbase 2004 3703] <SCINAM>Astroscopus guttatus Abbott, 1860 [FAO ASFIS UAG]

# **SPOTTED TUNNY**

FTC B1111

BT LESSER TUNA [B3990]
UF euthynnus alletteratus

AI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Euthynnus alletteratus (Rafinesque, 1810) [ITIS 172402] <SCINAM>Euthynnus alletteratus (Rafinesque, 1810) [Fishbase 2004 97] <SCINAM>Euthynnus alletteratus (Rafinesque, 1810) [FAO ASFIS LTA] <SCINAM>Euthynnus alletteratus (Rafinesque, 1810) [CEC 1993 956] <SCINAM>Euthynnus alletteratus [2010 FDA Seafood List]

## spotted whiting

USE KING GEORGE WHITING [B4312]

## SPOTTED WOLFFISH

FTC B3350

WOLFFISH [B1519]
UF anarhichas minor

AI <SCIFAM>Anarhichadidae Bonaparte, 1846 [ITIS 171335]
<SCINAM>Anarhichas minor Olafsen, 1772 [ITIS 171342]
<SCINAM>Anarhichas minor Olafsen, 1772 [Fishbase 2004 3811]
<SCINAM>Anarhichas minor Olafsen, 1772 [FAO ASFIS CAS]
<SCINAM>Anarhichas minor Olafsen, 1772 [CEC 1993 907]
<SCINAM>Anarhichas minor [2010 FDA Seafood List]

#### spottettail turbot

USE SPOT-TAIL SPINY TURBOT [B4040]

### **SPRAT**

FTC B1235

BT HERRING FAMILY [B1124]

UF clupea sprattus
UF european sprat
UF sprattus sprattus

AI <SCIFAM>Clupeidae [ITIS 161789]

<SCINAM>Sprattus sprattus (Linnaeus, 1758) [ITIS 161789] <SCINAM>Sprattus sprattus (Linnaeus, 1758) [ITIS 161793] <SCINAM>Sprattus sprattus (Linnaeus, 1758) [Fishbase 2004 1357] <SCINAM>Sprattus sprattus (Linnaeus, 1758) [FAO ASFIS SPR] <SCINAM>Sprattus sprattus (Linnaeus, 1758) [CEC 1993 200]

<SCINAM>Sprattus sprattus [2010 FDA Seafood List]

#### sprattus sprattus

USE SPRAT [B1235]

### sprattus sprattus balticus

USE BALTIC SPRAT [B3845]

#### **SPRAY**

FTC E0168

BT LIQUID, SUPPLEMENT FORM [E0165]

UF oral spray
UF squirt

## SPRAY-DRIED

FTC J0133

BT ARTIFICIALLY HEAT DRIED [J0144]

SN Used when liquids and low-viscosity pastes or purees are dried by atomisation. Example: milk.

## **SPRING MUSHROOM**

FTC B4175

BT MUSHROOM [B1467]
UF agaricus bitorquis

Al <SCINAM>Agaricus bitorquis (Quél.) Sacc., 1887 [INDEX FUNGORUM 213898]

# spring onion

USE SCALLION [B1478]

# spring salmon

USE CHINOOK SALMON [B1132]

## spring turbot

USE SPINY TURBOT [B4041]

### **SPROUT**

FTC C0183

BT PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]

SN Compare \*GERMINATED OR SPROUTED SEED\* and \*STEM, STALK (WITHOUT LEAVES)\*.

Al A young plant growing from a seed; may have small leaves. The endosperm is diminished or removed.

sprouted seed

USE GERMINATED OR SPROUTED SEED [C0102]

spurdog

USE SPINY DOGFISH [B1195]

squab

USE PIGEON [B1304]

squalidae

USE DOGFISH SHARK FAMILY [B1912]

squaliformes

USE FISH, SQUALIFORM [B1911]

squalus acanthias

USE DOGFISH [B1913]

squalus blainville

USE LONGNOSE SPURDOG [B3514]

squalus megalops

USE SHORTNOSE SPURDOG [B4118]

squalus spp.

USE SPINY DOGFISH [B1195]

squalus stellaris

USE NURSEHOUND [B3517]

**SQUASH** 

FTC B1208

BT SQUASH, GOURD OR PUMPKIN [B2091]

SQUASH, GOURD OR PUMPKIN

FTC B2091

BT FRUIT USED AS VEGETABLE [B1006]

UF cucurbita spp.

UF gourd, squash or pumpkin
UF pumpkin, squash or gourd
AI <SCIFAM>Cucurbitaceae

<SCINAM>Cucurbita maxima L. (Duch.) [NETTOX]

<GRIN>12957 <MANSFELD>4048

squat lobster

USE COLORADO LANGOSTINO [B2205]

squat lobster

USE LANGOSTINO LOBSTER [B2486]

squat lobster

USE NEW ZEALAND LANGOSTINO [B3485]

**SQUAT LOBSTER FAMILY** 

FTC B2162

BT LOBSTER [B1505]

UF craylets
UF galatheidae
UF squat lobsters

Al <SCIFAM>Galatheidae Samouelle, 1819 [ITIS 97964]

<SCIFAM>Galatheidae [FAO ASFIS LOQ] <SCIFAM>Galatheidae [CEC 1993 1292]

### squat lobsters

USE SQUAT LOBSTER FAMILY [B2162]

### squatina californica

USE PACIFIC ANGEL SHARK [B3521]

### squatina dumeril

USE ATLANTIC ANGEL SHARK [B3520]

#### squatina spp.

USE ANGEL SHARK [B1138]

#### squatina squatina

USE ANGEL SHARK [B4119]

### squatinidae

USE ANGEL SHARK FAMILY [B1914]

### squatiniformes

USE FISH, SQUANTINIFORM [B3519]

### squaw potato

USE EPPAW [B1752]

#### **SQUID**

FTC B1205

BT CEPHALOPOD [B2116]

UF calamari UF loliginidae

Al <SCIFAM>Loliginidae Lesueur, 1821 [ITIS 82369] <SCIFAM>Loliginidae Lesueur, 1821 [ITIS 82369]

<SCIFAM>Loliginidae [FAO ASFIS SQZ] <SCIFAM>Loliginidae [CEC 1993 1405]

### squirefish

USE SEA BREAM [B2388]

## **SQUIRREL**

FTC B1389

BT ANIMAL (MAMMAL) [B1134]

UF sciuridae

Al <SCIFAM>Sciuridae Hemprich, 1820 [ITIS 180135]

<SCIFAM>Sciuridae Fischer de Waldheim, 1817 [MSW3 12400001]

Squirrels belong to a large family of small or medium-sized rodents called the Sciuridae. The family includes tree squirrels, ground squirrels, chipmunks, marmots (including woodchucks), flying squirrels, and prairie dogs. Squirrels are indigenous to the Americas, Eurasia, and Africa and have been introduced to Australia.

[http://en.wikipedia.org/wiki/Squirrel]

# SQUIRRELFISH

FTC B2656

BT SQUIRRELFISH FAMILY [B2655]

UF holocentrus spp.
UF menpachi

### SQUIRRELFISH FAMILY

FTC B2655

BT FISH, BERYCIFORM [B1983]

### squirt

USE SPRAY [E0168]

#### **SRI LANKA**

FTC R0282

BT ASIA, SOUTHERN [R0349]

UF ceylon

SN US FDA 1995 Code: LK

## st johns bread

USE 0650000 - CAROB (EC) [A1246]

## ST. GEORGE'S MUSHROOM

FTC B4187

BT MUSHROOM [B1467]
UF calocybe gambosa
UF kishimejizoku

AI <SCINAM>C

<SCINAM>Calocybe gambosa (Fr.) Singer, 1951 [INDEX FUNGORUM 293916]

### ST. HELENA

FTC R0378

BT ATLANTIC OCEAN ISLANDS [R0352]

UF saint helena islandSN US FDA 1995 Code: SH

### st. peter's fish

USE EUROPEAN JOHN DORY [B2278]

## ST. PIERRE AND MIQUELON

FTC R0332

BT ATLANTIC OCEAN ISLANDS [R0352]

UF miquelon

UF saint pierre and miquelonSN US FDA 1995 Code: PM

### ST.PAUL ROCK LOBSTER

FTC B3608

BT JASID SPINY LOBSTER [B3607]

UF jasus paulensis

AI <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646]
<SCINAM>Jasus paulensis (Heller, 1862) [ITIS 552955]
<SCINAM>Jasus paulensis (Heller, 1862) [FAO ASFIS JSP]

<SCINAM>Jasus paulensis [2010 FDA Seafood List]

## STABILIZER (CODEX)

FTC A0443

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## STABILIZER (EC)

ΑI

FTC A0348

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Substance that makes it possible to maintain the physico-chemical state of a foodstuff; stabilisers include substances that enable the maintenance of a homogenous dispersion of two or more immiscible substances in a foodstuff and include also substances that stabilise, retain or intensify an existing colour of a foodstuff. European Council Directive 95/2/EC.

# STABILIZER (US CFR)

FTC A0321

BT STABILIZER, THICKENER OR GELLING AGENT (US CFR) [A0319]

Al Substance used to produce viscous solutions or dispersions, to impart body, improve consistency, or stabilize emulsions.

### STABILIZER ADDED

FTC H0368

BT FOOD ADDITIVE ADDED, USA [H0371]

SN Used when a stabilizer is added at any level. A stabilizer is a food additive that thickens, prevents separation,

prevents flavor deterioration, retards oxidation by increasing the viscosity or gives a smooth texture to the food.

### STABILIZER, THICKENER OR GELLING AGENT (US CFR)

**FTC** A0319

BT FOOD ADDITIVE (US CFR) [A0181]

UF gelling agent UF jelling agent UF thickener

Substance used to product viscous solutions or dispersions, to impart body, improve consistency, or stabilize ΑI

emulsions. Includes suspending and bodying agents, setting agents, jelling agents, bulking agents, viscosity

modifiers, etc.

# stachys affinis

USE CHINESE ARTICHOKE [B2965]

### stachys sieboldii

**USE** CHINESE ARTICHOKE [B2965]

#### STAG CHICKEN

**FTC** B1712

вт CHICKEN [B1457]

A male chicken (usually under 10 months of age) with coarse skin, somewhat toughened and darkened flesh, and

considerable hardening of the breastbone cartilage. Their condition is intermediate between that of a roaster

chicken and a rooster.

## STAINLESS STEEL CONTAINER

**FTC** M0301

STEEL PLATE CONTAINER [M0189] BT

### stalk (without leaves)

USE STEM OR STALK (WITHOUT LEAVES) [C0101]

### STALK CELERY

FTC B3729

BT **CELERY [B1282]** 

UF apium graveolens var. dulce <SCIFAM>Apiaceae [ITIS 500042] ΑI

<SCINAM>Apium graveolens var. dulce (P. Mill.) DC. [ITIS 182185] <SCINAM>Apium graveolens var. dulce (Mill.) Pers. [GRIN 102051] <SCINAM>Apium graveolens L. var. dulce (Mill.) DC. [PLANTS APGRD] <SCINAM>Apium graveolens var. dulce (Mill.) Pers. [MANSFELD 1236]

STAMEN

FTC C0310

BT FLORET OR FLOWER [C0237]

A pollen-bearing organ in a flower, made up of a slender stalk (filament) and a pollen sac (anther) (Webster's)

### STANDARD GRADE

**FTC** Z0012

GRADE OF MEAT, U.S. [Z0007]

## STANDARDIZED DRESSING (US CFR)

**FTC** A0292

BT DRESSING FOR FOOD (US CFR) [A0276]

Dressing for which standards of identity are specified in the CFR. Includes french dressing (21 CFR 169.115), ΑI

mayonnaise (21 CFR 169.140) and salad dressing (21 CFR 169.150).

### **STANNOUS CHLORIDE**

FTC B3287

BT FOOD ADDITIVE [B2972]

UF E 512 UF INS 512

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to

COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant, colour retention agent.

Europe: E 512. Codex: INS 512.

#### STANNOUS CHLORIDE ADDED

FTC H0712

BT FOOD ADDITIVE ADDED [H0399]

#### STAR ANISE

FTC B1464

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF illicium verum

Al <SCIFAM>Illiaceae (Magnoliaceae)

<SCINAM>Illicium verum J.D. Hook [NETTOX]

<GRIN>19801 <MANSFELD>15224

## STAR APPLE

FTC B2036

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF caimito

UF chrysophyllum cainito

Al <SCIFAM>Sapotaceae [ITIS 23802]

<SCINAM>Chrysophyllum cainito L. [ITIS 23811]
<SCINAM>Chrysophyllum cainito L. [GRIN 10405]
<SCINAM>Chrysophyllum cainito L. [PLANTS CHCA10]
<SCINAM>Chrysophyllum cainito L. [DPNL 2003 8641]

### star fruit

USE CARAMBOLA [B1686]

### **STARCH**

FTC C0203

BT POLYSACCHARIDE [C0153]

A primary carbohydrate source, produced by extraction from the seeds of cereal grains (primarily corn), and from tuberous plants (sago palm, etc.). Also used as a thickener, stabilizer, texture modifier, etc., in food processing.

### Starch acetate

USE ACETYLATED STARCH [B2981]

# STARCH ADDED

FTC H0146

BT POLYSACCHARIDE ADDED [H0120]

SN Used when starch is the second or third ingredient in order of predominance, excluding water.

#### STARCH ADDED

FTC H0146

BT STABILIZER ADDED [H0368]

#### STARCH ALUMINIUM OCTENYL SUCCINATE

FTC B4429

BT FOOD ADDITIVE [B2972]

UF E 1452 UF INS 1452

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent, carrier, stabilizer.

Europe: E 1452. Codex: INS 1452.

#### STARCH ALUMINIUM OCTENYL SUCCINATE ADDED

FTC H0841

BT FOOD ADDITIVE ADDED [H0399]

### STARCH JELLY CANDY (US CFR)

FTC A0256

BT JELLY CANDY (US CFR) [A0162]

Al Jelly candy having starch as its principal jelling ingredient.

### starch pudding

USE PUDDING, STARCH (US CFR) [A0192]

## STARCH SODIUM OCTENYL SUCCINATE

FTC B3288

BT FOOD ADDITIVE [B2972]

UF E 1450 UF INS 1450

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): binder, emulsifier, stabilizer, thickener.

Europe: E 1450. Codex: INS 1450.

### STARCH SODIUM OCTENYL SUCCINATE ADDED

FTC H0713

BT FOOD ADDITIVE ADDED [H0399]

#### STARCH-PRODUCING PLANT

FTC B1016

BT POLYSACCHARIDE-PRODUCING PLANT [B1009]

### STARCH-RELATED CLAIM OR USE

FTC P0092

BT NUTRITION-RELATED CLAIM OR USE [P0065]

## STARCHY ROOT OR POTATO (EUROFIR)

FTC A0829

BT VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]
RT 16 STARCHY ROOTS AND POTATOES (EFG) [A0706]

Al In EFG, Potatoes were excluded distinguished from other vegetables because of their high starch content. Some examples of foods classified here would be new potato, main-crop potato, jerusalem artichoke, sweet potato, yam

### **STARFISH**

FTC B2108

BT ECHINODERM [B2115]

UF asteroidae

Al <SCINAM>Asteroidea De Blainville, 1830

### STARGAZER FAMILY

FTC B2275

BT FISH, PERCIFORM [B1581]

UF uranoscopidae

Al <SCIFAM>Uranoscopidae [ITIS 171053]

# STARRY FLOUNDER

FTC B1874

BT RIGHTEYE FLOUNDER FAMILY [B1856]

UF flounder, starry
UF platichthys stellatus

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Platichthys stellatus (Pallas, 1788) [ITIS 172893]
<SCINAM>Platichthys stellatus (Pallas, 1788) [Fishbase 2004 4249]
<SCINAM>Platichthys stellatus (Pallas, 1788) [FAO ASFIS PWQ]
<SCINAM>Platichthys stellatus (Pallas, 1787) [CEC 1993 1130]
<SCINAM>Platichthys stellatus [2010 FDA Seafood List]
<SCINAM>Platichthys stellatus [FDA RFE 2010 51]

# STARRY SKATE

FTC B4098

BT SKATE [B1340] UF raja stellulata

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Raja stellulata Jordan and Gilbert, 1880 [ITIS 160854]

<SCINAM>Raja stellulata Jordan & Gilbert, 1880 [Fishbase 2004 2570]

<SCINAM>Raja stellulata (Jordan & Gilbert, 1880) [FAO ASFIS RFT]

<SCINAM>Raja stellulata Jordan and Gilbert, 1880 [CEC 1993 99]

<SCINAM>Raja stellulata Jordan and Gilbert, 1880 [CEC 1993 99]

<SCINAM>Raja stellulata [2010 FDA Seafood List]

### STARRY SMOOTH-HOUND

FTC B4104

BT SMOOTH-HOUND [B4109]

UF mustelus asterias
UF stellate smooth-hound

Al <SCIFAM>Triakidae Gray, 1851 [ITIS 160529]

<SCINAM>Mustelus asterias Cloquet, 1821 [ITIS 160240] <SCINAM>Mustelus asterias Cloquet, 1821 [Fishbase 2004 5938] <SCINAM>Mustelus asterias Cloquet, 1821 [FAO ASFIS SDS] <SCINAM>Mustelus asterias Cloquet, 1821 [CEC 1993 51]

### starry surgeon

USE SEVRUGA [B3813]

#### starvation food

USE ALIMENT DE DISETTE [P0182]

#### STATUS OF FOOD NAME

FTC Z0087

BT Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

### STEAMED WITH PRESSURE

FTC G0022

BT COOKED IN STEAM [G0021]

UF pressure-cooked

Al Cooked in a pressure cooker.

#### STEAMED WITHOUT PRESSURE

FTC G0023

BT COOKED IN STEAM [G0021]

Al Cooked suspended above boiling water.

### steamer

USE PACIFIC LITTLENECK CLAM [B1035]

steamer

USE SOFTSHELL CLAM [B2356]

# STEARYL TARTRATE

FTC B3289

BT FOOD ADDITIVE [B2972]

UF E 483 UF INS 483

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1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flour treatment agent.

Europe: E 483. Codex: INS 483.

## STEARYL TARTRATE ADDED

FTC H0714

BT FOOD ADDITIVE ADDED [H0399]

## STEEL

FTC N0044

BT METAL [N0041]

### STEEL PLATE CONTAINER

FTC M0189

BT METAL CONTAINER [M0151]

UF tin can

### STEEL PLATE CONTAINER TINNED BOTH SIDES

FTC M0309

BT TIN PLATE CONTAINER [M0176]

## STEEL PLATE CONTAINER TINNED ONE SIDE

FTC M0308

BT TIN PLATE CONTAINER [M0176]

### STEEL SOLDER

FTC M0262

BT SEAL/GASKET [M0257]

### steelhead trout

USE RAINBOW TROUT [B1109]

#### **STEEPED**

FTC G0036

BT COOKED IN WATER OR WATER-BASED LIQUID [G0013]

Al Extracting flavor and other components from food sources by immersion in water, usually at near-boiling

temperature.

#### steeped beverage

USE COFFEE, TEA, COCOA OR INFUSION (EUROFIR) [A0845]

### STEEPED BEVERAGE (US CFR)

FTC A0268

BT NONALCOHOLIC BEVERAGE (US CFR) [A0112]

RT COFFEE, TEA, COCOA OR INFUSION (EUROFIR) [A0845]
RT 50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC) [A0891]

Al Beverage prepared by extrcting flavor and other components from food sources by percolation and/or immersion in

water, usually at near-boiling temperature.

### **STEINPILZ**

FTC B2033

BT BOLETES [B3452] UF boletus edulis

UF cep

UF king boletus
UF penny bun
UF porcini
UF yellow boletus

Al <SCINAM>Boletus edulis Bull., 1782 [INDEX FUNGORUM 356530]

# stellate smooth-hound

USE STARRY SMOOTH-HOUND [B4104]

# STEM OR SPEAR VEGETABLE

FTC B1005

BT VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]

## STEM OR STALK (WITHOUT LEAVES)

FTC C0101

BT PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]

UF stalk (without leaves)

Al Flower stem or large, fleshy leafstalk (petiole), such as a rhubarb stalk without the leaf blade. For a large, fleshy

leafstalk with the leaf blade use \*PLANT ABOVE SURFACE\*. Compare \*LEAF\*, \*SPEAR, SHOOT\* AND

\*SPROUT\*.

#### stem, leaf, flower or root

USE ROOT, STEM, LEAF OR FLOWER [C0148]

#### stenodus leucichthys

USE INCONNU [B2302]

#### stenodus makenii

USE INCONNU [B2302]

### stenotomus chrysops

USE SCUP [B2399]

### stereolepis gigas

USE GIANT SEA BASS [B1765]

#### STERILIZED AFTER FILLING

FTC J0110

BT STERILIZED BY HEAT [J0123]

SN Used when a food product was sterilized by holding at a high temperature after filling.

### STERILIZED AT ULTRA HIGH TEMPERATURE (UHT)

FTC J0147

BT ASEPTIC FILLED AND SEALED [J0126]

UF uht sterilized

## STERILIZED BEFORE FILLING

FTC J0102

BT STERILIZED BY HEAT [J0123]

SN Used when a food product was sterilized by holding at a high temperature before filling; the container may be

sterilized before or after filling.

### STERILIZED BY HEAT

FTC J0123

BT PRESERVED BY HEAT TREATMENT [J0120]
UF canned (sterilized and hermetically packed)

**UF** preserved by canning

SN Used when the product is rendered commercially sterile by holding at high temperature before or after it is packed

in a hermetically sealed container.

# STERILIZED BY IRRADIATION

FTC J0113

BT PRESERVED BY IONIZING RADIATION [J0122]

SN Used for a food product that has been packed in a hermetically sealed container and rendered commercially sterile

by ionizing radiation (e.g. 24-28 kGy).

# STERILIZED BY ULTRA HIGH PRESSURE

FTC J0160

BT J. PRESERVATION METHOD [J0107]

Al Sterilized by holding at a high pressure, normally greater than 1000 bar. Example: Fruit juice, jam.

# STERLET

FTC B3814

BT STURGEON [B1465]
UF acipenser ruthenus
UF siberian sterlet

Al <SCIFAM>Acipenseridae [ITIS 161064]

<SCINAM>Acipenser ruthenus Linnaeus, 1758 [ITIS 161079]

- <SCINAM>Acipenser ruthenus Linnaeus, 1758 [Fishbase 2004 4604]
- <SCINAM>Acipenser ruthenus Linnaeus, 1758 [FAO ASFIS APR]
- <SCINAM>Acipenser ruthenus [2010 FDA Seafood List]

#### STET ANCHOVY

FTC B3836

BT ANCHOVY FAMILY [B1854]

UF engraulis capensis
UF southern africa anchovy

Al <SCIFAM>Engraulidae [ITIS 553173]

<SCINAM>Engraulis capensis Gilchrist 1913 [FAO ASFIS ANC] <SCINAM>Engraulis capensis Gilchrist, 1913 [CEC 1993 214]

# **STEVIA**

FTC B4455

PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B1013]

UF candyleaf

UF stevia rebaudiana

UF sugarleaf
UF sweet leaf
UF sweetleaf

Al <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Stevia rebaudiana (Bertoni) Bertoni [ITIS 505914] <SCINAM>Stevia rebaudiana (Bertoni) Bertoni [GRIN 35581] <SCINAM>Stevia rebaudiana (Bertoni) Bertoni [PLANTS STRE2]

<SCINAM>Stevia rebaudiana (Bertoni) Bertoni [DPNL 2003 13323]

\$i\$Stevia\$/i\$ is a genus of about 240 species of herbs and shrubs in the sunflower family (Asteraceae), native to subtropical and tropical regions from western North America to South America. The species \$i\$Stevia rebaudiana\$/i\$, commonly known as sweetleaf, sweet leaf, sugarleaf, or simply stevia, is widely grown for its sweet leaves. As a sweetener and sugar substitute, stevia's taste has a slower onset and longer duration than that of sugar, although some of its extracts may have a bitter or licorice-like aftertaste at high concentrations.

With its steviol glycoside extracts having up to 300 times the sweetness of sugar, stevia has garnered attention with the rise in demand for low-carbohydrate, low-sugar food alternatives.[http://en.wikipedia.org/wiki/Stevia\_rebaudiana]

### stevia rebaudiana

USE STEVIA [B4455]

steviol

SN

USE STEVIOL GLYCOSIDES [B4456]

### STEVIOL GLYCOSIDES

FTC B4456

BT FOOD ADDITIVE [B2972]

UF E 960 UF INS 960 UF steviol

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive; technological purpose(s): sweetener.

Europe: E 960. Codex: INS 960.

### STEVIOL GLYCOSIDES ADDED

FTC H0842

BT FOOD ADDITIVE ADDED [H0399]

### STEW OR HASH (US CFR)

FTC A0212

BT PREPARED FOOD PRODUCT (US CFR) [A0172]

RT MEAT DISH (EUROFIR) [A0799]

UF hash or stew

Al Prepared dish consisting of a mixture of meat, poultry or seafood with one or more vegetables and possibly other

ingredients. In contrast to soups, which are liquid or semiliquid, stews are thickened or have a larger proportion of solid ingredients.

solia ingrealent

#### stewed

USE SIMMERED, POACHED OR STEWED [G0020]

#### stewing chicken

**USE** HEN [B1713]

#### stick, formed

USE WHOLE, SHAPE ACHIEVED BY FORMING [E0147]

### STICKLEBACK FAMILY

FTC B2483

BT FISH, GASTEROSTEIFORM [B2478]

UF gasterosteidae

AI <SCIFAM>Gasterosteidae [ITIS 166363] <SCIFAM>Gasterosteidae [ITIS 166363] <SCIFAM>Gasterosteidae [CEC 1993 493]

### **STIGMA**

FTC C0277

BT FLORET OR FLOWER [C0237]

Al The free upper tip of the style of a flower, on which pollen falls and develops (Webster's)

## stinging nettle

USE NETTLE [B1674]

## STIR-FRIED

FTC G0028

BT COOKED IN SMALL AMOUNT OF FAT OR OIL [G0026]

Al Cooked by frying foods quickly over high heat, stirring constantly. Only enough cooking oil is used to coat the

bottom of the pan.

## stizostedion canadense

USE SAUGER [B1670]

# stizostedion lucioperca

USE PIKE PERCH [B1399]

# stizostedion vitreum

USE WALLEYE PIKE [B1398]

# stizostedion vitreum glaucum

USE BLUE PIKE [B1424]

## stizostedion vitreum vitreum

USE WALLEYE PIKE [B1398]

stock

USE BROTH OR STOCK [C0170]

#### stock fish

USE CAPE HAKE [B2141]

#### stock melon

USE CITRON MELON [B2041]

#### **STOMACH**

FTC C0211

BT ORGAN MEAT, DIGESTIVE SYSTEM [C0106]

UF maw (mammal)

## stone crab

USE FLORIDA STONE CRAB [B1944]

## STONE CRAB FAMILY

FTC B4135 BT CRAB [B1335] UF menippidae

Al <SCIFAM>Menippidae Ortmann, 1893 [ITIS 621503]

### STONE CRAYFISH

FTC B3575

BT EUROPEAN CRAYFISH FAMILY [B4139]

UF austropotamobius torrentium

Al <SCIFAM>Astacidae Latreille, 1802 [ITIS 97324]

<SCINAM>Austropotamobius torrentium (Schrank, 1803) [FAO ASFIS UTT] <SCINAM>Austropotamobius torrentium Schrank, 1803 [CEC 1993 1267]

## STONE FRUIT

FTC B1539

BT FRUIT-PRODUCING PLANT [B1140]

UF drupe
UF pit fruit

Al In botany, a drupe is a fruit in which an outer fleshy part (exocarp, or skin; and mesocarp, or flesh) surrounds a shell (the pit, stone or pyrene) of hardened endocarp with a seed inside. [http://en.wikipedia.org/wiki/Drupe]

### STONE KING CRAB

FTC B3568

BT KING CRAB FAMILY [B2209]

UF lithodes maia
UF lithodes maja
UF norway king crab

AI <SCIFAM>Lithodidae Samouelle, 1819 [ITIS 97919]
<SCINAM>Lithodes maja (Linnaeus, 1758) [ITIS 97943]
<SCINAM>Lithodes maja (Linnaeus, 1758) [FAO ASFIS KCT]

<SCINAM>Lithodes maja (Linnaeus, 1758) [CEC 1993 1293]

## STONE PINE

FTC B1596

BT TEMPERATE-ZONE NUT PRODUCING PLANT [B1062]

UF italian stone pine

UF pignolia
UF pine nut
UF pino nut
UF pinon
UF pinon nut
UF pinus edulis
UF pinus pinea
UF umbrella pine

SN When indexing the stone pine fruit (seed) index both \*STONE PINE [B1596]\* and \*FRUIT [C0167]\* (or its more

precidese narrower terms).

Al <SCIFAM>Pinaceae [ITIS 18030]

<SCINAM>Pinus pinea L. [ITIS 506604] <SCINAM>Pinus pinea L. [GRIN 28527] <SCINAM>Pinus pinea L. [PLANTS PIPI7]

<SCINAM>Pinus pinea L. [EuroFIR-NETTOX 2007 214]

<SCINAM>Pinus pinea L. [DPNL 2003 11981]

<MANSFELD>10031

Pinus pinea has been cultivated extensively for at least 6,000 years for the edible pine nuts. These have been trade items since early historic times. This cultivation throughout the Mediterranean region for so long that it has naturalized and is often considered native beyond its natural range.[http://en.wikipedia.org/wiki/Stone\_pine]

#### stopper

USE EUGENIA [B2921]

### STOPPER

FTC M0427

BT SEALING/CLOSING ELEMENT [M0220]

UF plug

### STOUT SKATE

FTC B4103

BT SKATE FAMILY [B1976]

UF amblyraja spp.

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845] <SCIGEN>Amblyraja Malm, 1877 [ITIS 564050]

#### stramonita haemastoma

USE ROCK SHELL SNAIL [B2322]

### STRAW MUSHROOM

FTC B1637

BT MUSHROOM [B1467]
UF paddy straw mushroom
UF volvariella volvacea

Al <SCINAM>Volvariella volvacea (Bull.) Singer, 1951 [INDEX FUNGORUM 307802]

# STRAW, FODDER OR FORAGE OF CEREAL GRAINS AND GRASSES

FTC B3378

BT PLANT USED AS FODDER [B3358]

### **STRAWBERRY**

FTC B1393

BT BERRY [B1231] UF fragaria spp.

AI <SCIFAM>Rosaceae [ITIS 24538] <SCIGEN>Fragaria L. [ITIS 24624] <SCIGEN>Fragaria L. [PLANTS FRAGA] <SCIGEN>Fragaria [DPNL 2003 9862]

### STRAWBERRY GUAVA

FTC B1649

BT GUAVA [B1333]
UF guava, strawberry
UF psidium cattleianum

Al <SCIFAM>Myrtaceae [ITIS 27172]

<SCINAM>Psidium cattleianum Sabine [ITIS 27239]

<SCINAM>Psidium cattleianum var. cattleianum Sabine [ITIS 530947]
<SCINAM>Psidium cattleianum f. lucidum O. Deg. [GRIN 312942]

<SCINAM>Psidium cattleianum Sabine [GRIN 30200]

<SCINAM>Psidium cattleianum var. cattleianum [GRIN 312939]

<SCINAM>Psidium cattleianum var. littorale (Raddi) Fosberg [GRIN 312940]

<SCINAM>Psidium cattleianum Sabine [PLANTS PSCA]

<SCINAM>Psidium cattleianum Sabine var. littorale (Raddi) Fosberg [DPNL 2003 12334]

## strawberry peach

USE KIWIFRUIT [B1664]

### STRAWBERRY RASPBERRY

FTC B4269

BT RASPBERRY [B1494]
UF rubus illecebrosus

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus illecebrosus Focke [ITIS 504856] <SCINAM>Rubus illecebrosus Focke [GRIN 32354] <SCINAM>Rubus illecebrosus Focke [PLANTS RUIL] <SCINAM>Rubus illecebrosus Focke [DPNL 2003 12669]

### STRAWBERRY TREE

FTC B2761

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF arbutus unedo
UF cane apple

AI <SCIFAM>Ericaceae [ITIS 23463] <SCINAM>Arbutus unedo L. [ITIS 23629] <SCINAM>Arbutus unedo L. [GRIN 3849]

<SCINAM>Arbutus unedo L. [PLANTS ARUN4] <SCINAM>Arbutus unedo L. [EuroFIR-NETTOX 2007 29]

<SCINAM>Arbutus unedo L. [DPNL 2003 7647]

<MANSFELD>18141

### STREAKED SEERFISH

FTC B3980

BT SEERFISH [B3973]
UF scomberomorus lineolatus

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Scomberomorus lineolatus (Cuvier, 1829) [ITIS 172445] <SCINAM>Scomberomorus lineolatus (Cuvier, 1829) [Fishbase 2004 125] <SCINAM>Scomberomorus lineolatus (Cuvier, 1831) [FAO ASFIS STS] <SCINAM>Scomberomorus lineolatus (Cuvier, 1831) [CEC 1993 981]

### STREET VENDOR PREPARED AND/OR SOLD

FTC Z0120

BT PREPARATION ESTABLISHMENT [Z0108]

Al Foods prepared at on- or off-site locations, commissaries (e.g., wrapped fresh sandwiches) or food industry establishments (e.g., bagged potato chips), but which are sold from vending establishments. Examples include hot dog stands, trucksandwich vendors, etc.

## STRIATED FUSILIER

FTC B2606

BT FUSILIER [B2603]
UF caesio striata
UF fusilier, striated

AI <SCIFAM>Caesionidae [ITIS 643061]

<SCINAM>Caesio striata Rüppell, 1830 [ITIS 550960] <SCINAM>Caesio striata Rüppell, 1830 [Fishbase 2004 921]

# STRIDULATING STONE CRAB

FTC B3559

BT STONE CRAB FAMILY [B4135]

UF menippe frontalis

Al <SCIFAM>Menippidae Ortmann, 1893 [ITIS 621503]

<SCINAM>Menippe frontalis A. Milne Edwards, 1879 [FAO ASFIS ENF]

### string bean

USE GREEN BEAN [B1371]

### stringfish

USE JAPANESE HUCHEN [B4048]

### stringless bean

USE **GREEN BEAN [B1371]** 

# STRIPED ANCHOVY

FTC B3830

вт ANCHOVY FAMILY [B1854]

UF anchoa hepsetus UF broad-striped anchovy

<SCIFAM>Engraulidae [ITIS 553173] ΑI

<SCINAM>Anchoa hepsetus (Linnaeus, 1758) [ITIS 161838] <SCINAM>Anchoa hepsetus (Linnaeus, 1758) [Fishbase 2004 1133] <SCINAM>Anchoa hepsetus (Linnaeus, 1758) [FAO ASFIS ENP] <SCINAM>Anchoa hepsetus (Linnaeus, 1758) [CEC 1993 206] <SCINAM>Anchoa hepsetus [2010 FDA Seafood List]

#### STRIPED BASS

FTC B2181

BT TEMPERATE BASS FAMILIES [B1184]

UF morone saxatilis

ΑI <SCIFAM>Moronidae [ITIS 202002]

<SCINAM>Morone saxatilis (Walbaum, 1792) [ITIS 167680] <SCINAM>Morone saxatilis (Walbaum, 1792) [Fishbase 2004 353] <SCINAM>Morone saxatilis (Walbaum, 1792) [FAO ASFIS STB] <SCINAM>Morone saxatilis (Walbaum, 1792) [CEC 1993 590] <SCINAM>Morone saxatilis [2010 FDA Seafood List]

<SOURCE>American Fisheries Society

## STRIPED BONITO

FTC B2189

BT **BONITO [B1264]** UF sarda orientalis UF sarda velox

ΑI <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Sarda orientalis (Temminck and Schlegel, 1844) [ITIS 172410] <SCINAM>Sarda orientalis (Temminck & Schlegel, 1844) [Fishbase 2004 114] <SCINAM>Sarda orientalis (Temminck & Schlegel, 1844) [FAO ASFIS BIP] <SCINAM>Sarda orientalis (Temminck and Schlegel, 1844) [CEC 1993 969]
<SCINAM>Sarda orientalis [2010 FDA Seafood List]

### striped catfish

USE SUTCHI CATFISH [B3685]

## striped goatfish

STRIPED MULLET [B3918] USE

## STRIPED MULLET

FTC B1783

BT **GRAY MULLET [B1287]** 

UF mugil cephalus UF mullet, striped

<SCIFAM>Mugilidae [ITIS 170333] ΔI

<SCINAM>Mugil cephalus Linnaeus, 1758 [ITIS 170335] <SCINAM>Mugil cephalus Linnaeus, 1758 [Fishbase 2004 785] <SCINAM>Mugil cephalus Linnaeus, 1758 [FAO ASFIS MUF] <SCINAM>Mugil cephalus Linnaeus, 1758 [CEC 1993 537] <SCINAM>Mugil cephalus [2010 FDA Seafood List]

### STRIPED MULLET

**FTC** B3918

BT **MULLET [B3916]** UF bluntsnouted mullet UF mullus barbatus
UF striped goatfish

Al <SCIFAM>Mullidae [ITIS 169406]

<SCINAM>Mullus barbatus Linnaeus, 1758 [ITIS 169419]
<SCINAM>Mullus barbatus Linnaeus, 1758 [Fishbase 2004 790]
<SCINAM>Mullus barbatus Linnaeus, 1758 [FAO ASFIS MUT]
<SCINAM>Mullus barbatus Linnaeus, 1758 [CEC 1993 808]
<SCINAM>Mullus barbatus [2010 FDA Seafood List]

### STRIPED PARGO

FTC B2565

BT SNAPPER FAMILY [B1798]
UF hoplopagrus guentheri
UF pargo raisero

UF pargo, striped

AI <SCIFAM>Lutjanidae [ITIS 168845]

<SCINAM>Hoplopagrus guentherii Gill, 1862 [ITIS 643073] <SCINAM>Hoplopagrus guentherii Gill, 1862 [Fishbase 2004 1393] <SCINAM>Hoplopagrus guentherii [2010 FDA Seafood List]

### STRIPED SHORE CRAB

FTC B2221

BT SHORE, MARSH AND TALON CRAB FAMILY [B2220]

UF lined shore crab

UF pachygrapsus crassipes

Al <SCIFAM>Grapsidae MacLeay, 1838 [ITIS 99033]

<SCINAM>Pachygrapsus crassipes J. W. Randall, 1840 [ITIS 99048]

### STRIPED SNAKEHEAD

FTC B2307

BT SNAKEHEAD FAMILY [B2309]

UF channa
UF channa striata
UF ophicephalus striatus
UF snakehead murrel

Al <SCIFAM>Channidae [ITIS 166661]

<SCINAM>Channa striata (Bloch, 1793) [ITIS 166667] <SCINAM>Channa striata (Bloch, 1793) [Fishbase 2004 343] <SCINAM>Channa striata (Bloch, 1793) [FAO ASFIS FSS] <SCINAM>Channa striata [2010 FDA Seafood List]

## STRIPED WEAKFISH

FTC B2380

BT SEATROUT [B2657]
UF cynoscion striatus

UF south american striped weakfish
AI <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Cynoscion striatus (Cuvier, 1829) [ITIS 646597]
<SCINAM>Cynoscion striatus (Cuvier, 1829) [Fishbase 2004 407]
<SCINAM>Cynoscion striatus (Cuvier, 1829) [FAO ASFIS WKS]
SCINAM> Cynoscion striatus (2010 FDA Sociod List)

<SCINAM>Cynoscion striatus [2010 FDA Seafood List]

## STRIPETAIL ROCKFISH

FTC B2668

BT SCORPIONFISH FAMILY [B1084]

UF sebastes saxicola

AI <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes saxicola (Gilbert, 1890) [ITIS 166741]
<SCINAM>Sebastes saxicola (Gilbert, 1890) [Fishbase 2004 4000]
<SCINAM>Sebastes saxicola (Gilbert, 1890) [FAO ASFIS RVT]
<SCINAM>Sebastes saxicola [2010 FDA Seafood List]

### stromateidae

USE BUTTERFISH FAMILY [B1827]

#### stromateus cinereus

USE WHITE POMFRET [B1927]

### strombus alatus

USE FLORIDA FIGHTING CONCH [B3665]

### strombus costatus

USE MILK CONCH [B3667]

### strombus gigas

USE QUEEN CONCH [B3668]

### strombus pugilis

USE WEST INDIAN FIGHTING CONCH [B3670]

#### strombus spp.

USE CONCH [B1259]

# strongylocentrotus spp.

USE SEA URCHIN [B2107]

# strongylura exilis

USE CALIFORNIA NEEDLEFISH [B1417]

## strongylura marina

USE NEEDLEFISH [B1411]

## struthio camelus

USE OSTRICH [B2118]

## struthioniformes

USE RATITE [B4362]

## **STRYCHNOS**

FTC B2930

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF strychnos spp.

AI <SCIFAM>Loganiaceae [ITIS 29911] <SCIGEN>Strychnos L. [ITIS 500575] <SCIGEN>Strychnos sp. [GRIN 318098]

<SCIGEN>Strychnos sp. [GRIN 318098]
<SCIGEN>Strychnos L. [PLANTS STRYC]

# strychnos laxa

USE NATAL ORANGE [B2787]

# strychnos spinosa

USE NATAL ORANGE [B2787]

## strychnos spp.

USE STRYCHNOS [B2930]

### stuffed

USE FILLED OR STUFFED [H0207]

## sturgeon

USE EUROPEAN STURGEON [B3812]

### **STURGEON**

FTC B1465

BT STURGEON FAMILY [B1897]

UF acipenser spp.

UF scaphirhynchus spp.

#### STURGEON FAMILY

FTC B1897

BT FISH, ACIPENSERIFORM [B1020]

UF acipenseridae

AI <SCIFAM>Acipenseridae [ITIS 161064] <SCINAM>Acipenseridae [FAO ASFIS STU]

#### styrofoam

USE POLYSTYRENE [N0022]

#### SUBARCTIC CLIMATIC ZONE

FTC R0502

BT CONTINENTAL CLIMATIC ZONE [R0499]

#### SUBTROPICAL REEF

FTC R0388

BT SUBTROPICAL WATERS [R0387]

SN US FDA 1995 Code: SUB2

#### SUBTROPICAL WATERS

FTC R0387

BT FISHING AREAS [R0124]

SN US FDA 1995 Code: SUB1

#### SUCCINIC ACID

FTC B3290

BT FOOD ADDITIVE [B2972]

UF E 363 UF INS 363

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-

Commission Regulation (EO) not 123/2011 of 11 November 2011 affecting Affect in to Regulation (EO) not 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 363. Codex: INS 363.

# SUCCINIC ACID ADDED

FTC H0715

BT FOOD ADDITIVE ADDED [H0399]

## SUCCOTASH

FTC B1361

BT VEGETABLE CORN [B1380]

UF corn and lima beans
UF lima bean and corn
UF lima bean and sweet corn
UF lima beans and corn

UF vegetable corn and lima bean

#### **SUCCOTASH**

FTC B1361

BT LIMA BEAN [B1397]

sucker

USE FISH, CYPRINIFORM [B1594]

SUCKER

FTC B1319

BT SUCKER FAMILY [B1892]

UF catostomus spp.

Al <SCIFAM>Catostomidae [ITIS 163892]

<SCINAM>Catostomus Lesueur, 1817 [ITIS 163893]

#### **SUCKER FAMILY**

FTC B1892

BT FISH, CYPRINIFORM [B1594]

UF catostomidae

AI <SCIFAM>Catostomidae [ITIS 163892]

<SCIFAM>Catostomidae [ITIS 163892] <SCIFAM>Catostomidae [FAO ASFIS CTM] <SCIFAM>Catostomidae [CEC 1993 295]

### SUCRALOSE

SN

FTC B4430

BT FOOD ADDITIVE [B2972]

UF E 955 UF INS 955

UF Sucralose (Trichlorogalactosucrose)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): sweetener.

Europe: E 955. Codex: INS 955.

Sucralose is an artificial sweetener. The majority of ingested sucralose is not broken down by the body and therefore it is non-caloric. In the European Union, it is also known under the E number (additive code) E955. Sucralose is approximately 600 times as sweet as sucrose (table sugar), twice as sweet as saccharin, and 3 times as sweet as aspartame.[http://en.wikipedia.org/wiki/Sucralose]

### Sucralose (Trichlorogalactosucrose)

USE SUCRALOSE [B4430]

### **SUCRALOSE ADDED**

FTC H0843

BT FOOD ADDITIVE ADDED [H0399]

## SUCROGLYCERIDES

FTC B3291

BT FOOD ADDITIVE [B2972]

UF E 474

UF INS 474

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier.

Europe: E 474. Codex: INS 474.

## SUCROGLYCERIDES ADDED

FTC H0716

BT FOOD ADDITIVE ADDED [H0399]

### **SUCROSE**

FTC C0210

BT SUGAR [C0108]

Al Used when sucrose (e.g., cane sugar or beet sugar) is the major ingredient. Note: on a product label or in a recipe, 'sugar' means sucrose.

### SUCROSE ACETATE ISOBUTYRATE

FTC B3292

BT FOOD ADDITIVE [B2972]

UF E 444 UF INS 444

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier, stabilizer.

Europe: E 444. Codex: INS 444.

## SUCROSE ACETATE ISOBUTYRATE ADDED

FTC H0717

BT FOOD ADDITIVE ADDED [H0399]

# SUCROSE ADDED

FTC H0158

BT SUGAR OR SUGAR SYRUP ADDED [H0136]

Used when sucrose, specifically cane sugar or beet sugar, is the second or third ingredient in order of predominance or if the sucrose content is known to be 5% or more. Note that on a product label or in a recipe, 'sugar' means \*SUCROSE\*.

#### SUCROSE ESTERS OF FATTY ACIDS

FTC B3293

BT FOOD ADDITIVE [B2972]

UF E 473 UF INS 473

SN If us

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier, stabilizer.

Europe: E 473. Codex: INS 473.

### SUCROSE ESTERS OF FATTY ACIDS ADDED

FTC H0718

BT FOOD ADDITIVE ADDED [H0399]

#### SUDAN

FTC R0375

BT AFRICA, EASTERN [R0341]

SN US FDA 1995 Code: SD

### **SUEZ FUSILIER**

FTC B2605

BT FUSILIER [B2603]
UF caesio suevica
UF fusilier, suez

Al <SCIFAM>Caesionidae [ITIS 643061]

<SCINAM>Caesio suevica Klunzinger, 1884 [ITIS 550961] <SCINAM>Caesio suevica Klunzinger, 1884 [Fishbase 2004 922] <SCINAM>Caesio suevica Klunzinger 1884 [FAO ASFIS FJR]

## SUGAR

FTC C0108

BT CARBOHYDRATE [C0152]

Al A broad term that includes the nutritive sweeteners dextrose, fructose, galactose, lactose, maltose and sucrose, which are simple carbohydrates with molecules composed of one or two saccharide units. Note that on a product label or in a recipe, 'sugar' means \*SUCROSE\* and should be so indexed. Use the broad term \*SUGAR\* only if the specific sugar used is not known or not listed in the vocabulary.

### sugar added

USE SUGAR OR SUGAR SYRUP ADDED [H0136]

### SUGAR ALCOHOL ADDED

FTC H0302

BT CARBOHYDRATE OR RELATED COMPOUND ADDED [H0301]

UF polyol added

SN Used when a sugar alcohol is added at any level.

# SUGAR AND HONEY (CIAA)

FTC A0462

BT CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]

RT SUGAR, HONEY OR SYRUP (EUROFIR) [A0836]

ΑI CIAA ADD/385/90E Rev 5

#### sugar apple

USE SWEETSOP [B1477]

#### **SUGAR BEET**

FTC B1370

вт SUGAR-PRODUCING PLANT [B1012]

UF beta vulgaris var. altissima

<SCIFAM>Chenopodiaceae [ITIS 20504] ΑI <SCINAM>Beta vulgaris L. [ITIS 20681]

<SCINAM>Beta vulgaris L. subsp. vulgaris [GRIN 7057]

<SCINAM>Beta vulgaris L. var. altissima Döll. [EuroFIR-NETTOX 2007 44]

<SCINAM>Beta vulgaris L. var. altissima Döll [DPNL 2003 8006]

<MANSFELD>362

Sugar beet, a cultivated plant of \$i\$Beta vulgaris\$/i\$, is a plant whose tuber contains a high concentration of sucrose. It is grown commercially for sugar production. Sugar beets and other \$i\$B. vulgaris\$/i\$ cultivars such as beetroot and chard share a common wild ancestor, the sea beet (\$i\$Beta vulgaris

maritima\$/i\$).[http://en.wikipedia.org/wiki/Sugarbeet]

### **SUGAR BEET**

FTC BT BEET [B1309]

### sugar berry

LOWBUSH BLUEBERRY [B3741] **USE** 

#### **SUGAR CANE**

**FTC** 

BT SUGAR-PRODUCING PLANT [B1012]

UF saccharum officinarum

<SCIFAM>Gramineae (Poaceae) ΑI

<SCINAM>Saccharum officinarum L. [NETTOX]

<GRIN>32617

<MANSFELD>35616

# SUGAR CANE AND FIELD CORN

FTC

FIELD CORN [B1379] field corn and sugar cane

## SUGAR CANE AND FIELD CORN

SUGAR CANE [B1378]

# SUGAR COATED OR COVERED

FTC H0354

COATED OR COVERED [H0353] coated or covered with sugar

# **SUGAR CONTENT (EUROCODE2)**

FTC

вт FOOD CONTENT RANGE (EUROCODE2) [Z0259]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

# **SUGAR CONTENT < 30%**

FTC. Z0164

BT SUGAR CONTENT (EUROCODE2) [Z0161]

### **SUGAR CONTENT > 50%**

FTC Z0162

BT SUGAR CONTENT (EUROCODE2) [Z0161]

### **SUGAR CONTENT 30-50%**

FTC Z0163

BT SUGAR CONTENT (EUROCODE2) [Z0161]

sugar corn

USE VEGETABLE CORN [B1380]

sugar free food

USE SUGARS FREE FOOD [P0056]

sugar loaf

USE POINTED HEADED CABBAGE [B3355]

#### SUGAR LOAF CHICORY

FTC B4329

BT CHICORY [B1552]

UF cichorium intybus ssp. intybus
AI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Cichorium intybus L. [ITIS 36763] <SCINAM>Cichorium intybus L. [GRIN 10543] <SCINAM>Cichorium intybus L. [PLANTS CIIN]

<SCINAM>Cichorium intybus L. ssp. intybus Foliosum Group [EuroFIR-NETTOX 2007 82]

<SCINAM>Cichorium intybus L. [DPNL 2003 8653]

### SUGAR MAPLE

FTC B1167

BT SUGAR-PRODUCING PLANT [B1012]

Al <SCIFAM>Aceraceae

<SCINAM>Acer saccharum Marsh. [NETTOX]

<GRIN>1227 <MANSFELD>7306

### SUGAR MELON

FTC B4226

BT MELON [B1283]

AI <SCINAM>Cucumis melo L. var. saccharinus Naudin [DPNL 2003 9044]

A sugar melon is a type of cantaloupe that is about five to six inches (12-15 cm) in diameter and weighing between two and a half to four pounds (1-2 kg). Nearly round in shape, it has thick, sweet, orange flesh and a ribbed exterior that is a silvery gray.[http://en.wikipedia.org/wiki/Sugar\_melon]

# SUGAR OR SUGAR PRODUCT (EUROFIR)

FTC A0835

BT EUROFIR FOOD CLASSIFICATION [A0777] RT CONFECTIONERY (US CFR) [A0188]

RT 10 SUGAR, CHOCOLATE AND RELATED PRODUCTS (EUROCODE2) [A0733]

RT SWEETENERS (CCFAC) [A0636]

RT 0900000 - 9. SUGAR PLANTS (EC) [A1256]

RT 1900 SWEETS (USDA SR) [A1289]

UF confectionery

This group includes sucrose and other sugars, sugar substitutes, honey and syrups; fruit jams, marmalades and other spreads; dessert jellies and toppings; chocolate and non-chocolate confectionery; a food product whose predominant constituent is sugar or chocolate; a recipe dish whose main ingredient is considered to be sugar or chocolate.

### SUGAR OR SUGAR SYRUP ADDED

FTC H0136

ΑI

BT NUTRITIVE SWEETENER ADDED [H0105]

UF disaccharide added UF monosaccharide added

UF sugar added

SN Added sugar or sugar syrup is indexed if it is the second or third ingredient in order of predominance or if it amounts to 5% or more. When percentage figures are known, total the sugar contribution from all added

ingredients (e.g., from added milk chocolate). Use the most specific term(s) applicable. Use the broad term \*SUGAR OR SUGAR SYRUP ADDED\* only if (1) the specific sugar is not in the vocabulary, (2) the specific sugar is not known, or (3) no individual sugar is indexable butseveral added sugars together amount to 5% or more. Special notes: (1) lactose is indexed at any level. (2) on a product label or recipe 'sugar' means \*SUCROSE\* and should be so indexed.

### SUGAR OR SUGAR SYRUP ADDED

FTC H0136

BT CARBOHYDRATE ADDED [H0209]

## SUGAR PALM

FTC B1485

BT SUGAR-PRODUCING PLANT [B1012]

#### sugar pea

USE PEA, EDIBLE POD CULTIVARS [B1031]

### sugar pea, edible pod

USE SNOW PEA [B2466]

### SUGAR PEA, EDIBLE POD

FTC B2467

BT PEA, EDIBLE POD CULTIVARS [B1031]

UF sugar snap pea

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al <SCINAM>Pisum sativum L. convar. axiphium Alef.

### sugar pod garden pea

USE PEA, EDIBLE POD CULTIVARS [B1031]

# sugar snap pea

USE SUGAR PEA, EDIBLE POD [B2467]

# sugar syrup added

USE SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]

# SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED

FTC H0280

BT SUGAR OR SUGAR SYRUP ADDED [H0136]

UF sugar syrup added
UF sugar syrup solids added

SN For the definition of sugar syrup, see \*SUGAR SYRUP OR SYRUP SOLIDS\*. Sugar syrups, especially corn syrup, usually contain several sugars in varying proportions; the specific sugars are not indexed individually.

# SUGAR SYRUP OR SYRUP SOLIDS

FTC C0271

BT SUGAR [C0108]

SN Used when a sugar syrup or sugar syrup solids is the major ingredient. Sugar syrup is a liquid or semiliquid high in sugar content derived from a plant source through extraction possibly followed by conversion and/or concentration. A sugar syrup usually contains several sugars in varying proportions. Sugar syrup solids are derived by removing water from sugar syrup.

### sugar syrup solids added

USE SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]

## SUGAR, HONEY OR SYRUP (EUROFIR)

FTC A0836

BT SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835]

RT SUGAR AND HONEY (CIAA) [A0462]

RT 07 SUGAR (EFG) [A0697]

Al This group includes sugars (e.g. white sugar, brown sugar, fructose), sugar substitutes (non-nutritive sweeteners like aspartame & saccharine, nutritive sweeteners like sorbitol & mannitol), honey, syrups (e.g. molasses, maple

syrup, corn syrup).

sugarleaf

USE STEVIA [B4455]

sugarloaf

USE POINTED HEADED CABBAGE [B3355]

sugarplum

USE JUNEBERRY [B1435]

SUGAR-PRODUCING PLANT

FTC B1012

BT CARBOHYDRATE-PRODUCING PLANT [B1048]

**SUGARS FREE FOOD** 

FTC P0056

BT NO SUGARS ADDED CLAIM OR USE [P0091]

UF sugar free food

Al A claim that a food is sugars-free, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 0,5 g of sugars per 100 g or 100 ml [REGULATION (EC) No

1924/2006 Corrigendum 2007-01-18].

Food having less than 0.5 grams sugars per amount customarily consumed (or for meals and main dishes, less than 0.5 grams sugars per labeled serving). Such foods nust contain no ingredient that is a sugar or generally understood to contain sugars except where the ingredient listed is footnoted '\*adds a trivial amount of sugars' [US FDA]

SUGARS SPECIAL CLAIM OR USE

FTC P0061

BT SWEETENER-RELATED CLAIM OR USE [P0103]

All narrower term definitions extracted from 58 Federal Register 2302, January 6, 1993, part 101.60(c).

SUGARS SPECIAL CLAIM OR USE

FTC P0061

BT NUTRITION-RELATED CLAIM OR USE [P0065]

suillus luteus

USE SLIPPERY JACK MUSHROOM [B2260]

SULAWESI

FTC R0253

BT INDONESIA [R0248]

SN US FDA 1995 Code: ID21

Sulfur dioxide

USE SULPHUR DIOXIDE [B3295]

Sulfuric acid

USE SULPHURIC ACID [B3296]

**SULPHITE AMMONIA CARAMEL** 

FTC B3294

BT FOOD ADDITIVE [B2972]

UF Caramel IV - sulfite ammonia caramel

UF E 150d UF INS 150d

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours

(94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 150d. Codex: INS 150d.

### **SULPHITE AMMONIA CARAMEL ADDED**

FTC H0719

BT FOOD ADDITIVE ADDED [H0399]

### **SULPHUR DIOXIDE**

FTC B3295

BT FOOD ADDITIVE [B2972]

UF E 220 UF INS 220 UF Sulfur dioxide

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant, preservative.

Europe: E 220. Codex: INS 220.

### **SULPHUR DIOXIDE ADDED**

FTC H0720

BT FOOD ADDITIVE ADDED [H0399]

# **SULPHUR DIOXIDE AND SULPHITES**

FTC P0225

BT FOOD ALLERGEN LABELLING [P0213]

SN Used for sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.

Al Sulphur dioxide and sulphites are included in the EU list of allergens

because they can cause adverse reactions in some people.

Regulated by Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 amending Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs.

### SULPHURIC ACID

FTC B3296

BT FOOD ADDITIVE [B2972]

UF E 513 UF INS 513 UF Sulfuric acid

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

Europe: E 513. Codex: INS 513.

#### SULPHURIC ACID ADDED

FTC H0721

BT FOOD ADDITIVE ADDED [H0399]

sultana

USE GRAPE, SULTANA [B1072]

#### SUMAC

FTC B2161

BT FRUIT-PRODUCING PLANT [B1140]

UF rhus spp.

Al <SCIFAM>Anacardiaceae [ITIS 28771]

<SCIGEN>Rhus L. [ITIS 28772] <SCIGEN>Rhus sp. [GRIN 317097] <SCIGEN>Rhus L. [PLANTS RHUS] <SCIGEN>Rhus [DPNL 2003 12566]

## **SUMATRA**

FTC R0254

BT INDONESIA [R0248]

SN US FDA 1995 Code: ID24

# SUMMER FLOUNDER

FTC B1883

BT LEFTEYE FLOUNDER FAMILY [B1879]

UF flounder, summer UF paralichthys dentatus

Al <SCIFAM>Paralichthyidae [ITIS 553179]

<SCINAM>Paralichthys dentatus (Linnaeus, 1766) [ITIS 172735]
<SCINAM>Paralichthys dentatus (Linnaeus, 1766) [Fishbase 2004 1338]
<SCINAM>Paralichthys dentatus (Linnaeus, 1766) [FAO ASFIS FLS]
<SCINAM>Paralichthys dentatus (Linnaeus, 1766) [CEC 1993 1105]

<SCINAM>Paralichthys dentatus [2010 FDA Seafood List]

### summer grape

USE GRAPE, ONDERDONK [B2124]

### **SUMMER ORANGE**

FTC B2315

BT SOUR ORANGE [B1193]

UF citrus aurantium subsp. nastridaidai

UF citrus natsudaidai
UF golden oriental grapefruit
UF summer tangerine

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus natsudaidai Hayata [GRIN 10757]

### summer savory

USE SAVORY, SUMMER [B1123]

### **SUMMER SQUASH**

FTC B1190

BT SQUASH [B1208] UF cucurbita pepo

UF yellow crookneck squash

UF yellow squash

Al <SCIFAM>Cucurbitaceae

<SCINAM>Cucurbita pepo L. [NETTOX]

<GRIN>12606 <MANSFELD>4153

### summer tangerine

USE SUMMER ORANGE [B2315]

## **SUMMER TRUFFLE**

FTC B3795

BT TRUFFLE [B1387]
UF burgundy truffle
UF tuber aestivum
UF tuber uncinatum

Al <SCINAM>Tuber aestivum Vittad., 1831 [INDEX FUNGORUM 218597]

### **SUN DRIED**

FTC J0170

BT NATURALLY DRIED [J0141]

Al Dried by exposure to the sun. Example: cereals, spices, vegetables.

### sundried

USE NATURALLY DRIED [J0141]

sunfish

USE MOONFISH [B4285]

## SUNFISH

FTC B1419

BT SUNFISH FAMILY [B1818]

UF lepomis spp.

AI <SCIFAM>Centrarchidae [ITIS 168093]

<SCIGEN>Lepomis Rafinesque, 1819 [ITIS 168130]

# **SUNFISH FAMILY**

FTC B1818

BT FISH, PERCIFORM [B1581]

UF centrarchidae

Al <SCIFAM>Centrarchidae [ITIS 168093]

## **SUNFLOWER**

FTC B1547

BT OIL-PRODUCING PLANT [B1017]

UF giant greystripe
UF helianthus annuus

AI <SCIFAM>Asteraceae [ITIS 35420]

<SCINAM>Helianthus annuus L. [ITIS 36616] <SCINAM>Helianthus annuus L. [GRIN 27923] <SCINAM>Helianthus annuus L. [PLANTS HEAN

<SCINAM>Helianthus annuus L. [PLANTS HEAN3] <SCINAM>Helianthus annuus L. ssp. annuus var. annuus [EuroFIR-NETTOX 2007 144]

<SCINAM>Helianthus annuus L. [DPNL 2003 10207]

<MANSFELD>32888

#### **SUNFLOWER**

FTC B1547

BT EDIBLE SEED PRODUCING PLANT [B1174]

#### sunflower oil added

USE SAFFLOWER OR SUNFLOWER OIL ADDED [H0347]

### **SUNRAY VENUS**

FTC B3641

BT VENUS CLAM FAMILY [B2890]

UF macrocallista nimbosa

Al <SCIFAM>Veneridae Rafinesque, 1815 [ITIS 81439]

<SCINAM>Macrocallista nimbosa (Lightfoot, 1786) [İTIS 81579] <SCINAM>Macrocallista nimbosa (Lightfoot, 1786) [FAO ASFIS KSN]

<SCINAM>Macrocallista nimbosa [2010 FDA Seafood List]

### sunset hibiscus

USE SUNSET MUSKMALLOW [B4283]

## SUNSET MUSKMALLOW

FTC B4283

BT VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]

UF abelmoschus manihot

UF aibika

UF hibiscus manihot UF sunset hibiscus

Al <SCIFAM>Malvaceae [ITIS 21608]

<SCINAM>Abelmoschus manihot (L.) Medik. [ITIS 21771] <SCINAM>Abelmoschus manihot (L.) Medik. [GRIN 621] <SCINAM>Abelmoschus manihot (L.) Medik. [PLANTS ABMA9]

The aibika (Abelmoschus manihot) is a flowering plant in the mallow family Malvaceae. It was formerly considered a species of Hibiscus, but is now classified in the genus Abelmoschus. The plant is also known as the sunset muskmallow, sunset hibiscus, or hibiscus manihot.\$br /\$ln Japanese, this plant is known as tororo aoi and is used to make neri, a starchy substance used in making washi. In Korean, this plant is known as hwang chok kyu and is used to make dak pul, which assists in making hanji.[http://en.wikipedia.org/wiki/Abelmoschus\_manihot]

## SUNSET MUSKMALLOW

FTC B4283

BT MALLOWS [B4282]

### Sunset yellow FCF

USE SUNSET YELLOW FCF/ORANGE YELLOW S [B3297]

## SUNSET YELLOW FCF, ORANGE YELLOW S ADDED

FTC H0722

BT FOOD ADDITIVE ADDED [H0399]

## SUNSET YELLOW FCF/ORANGE YELLOW S

FTC B3297

BT FOOD ADDITIVE [B2972]

UF E 110 UF INS 110

UF Sunset yellow FCF

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[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general

[http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 110. Codex: INS 110.

### SUPPLEMENT FORM

FTC E0154

BT E. PHYSICAL STATE, SHAPE OR FORM [E0113]

UF galenic formulation

This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.
 Food supplements are generally marketed in dose form designed to be taken in measured small unit quantities, such as pill, capsule, tablet, powder or liquid.

## SUPPLEMENT FORM, OTHER

FTC E0172

BT SUPPLEMENT FORM [E0154]

Al Other liquid or powder forms for ingestion in dose amounts. Other forms not represented for use as a conventional food or as a sole item of a meal or the diet.

## SUPPLEMENT FORM, UNKNOWN

FTC E0177

BT SUPPLEMENT FORM [E0154]

SN Used when nothing is known about the form of the dietary supplement.

## SUPPLEMENTAL FORMULATION (US CFR)

FTC A0308

BT DIETARY OR THERAPEUTIC FORMULATION (US CFR) [A0309]

RT DIETARY SUPPLEMENT (EUROFIR) [A0870]

## surf bream

USE SILVER BREAM [B3371]

surf clam

USE ATLANTIC SURFCLAM [B1959]

### **SURFACE BACTERIA CURED**

FTC H0327

BT BACTERIA CURED [H0326]

## SURFACE MOLD CURED

FTC H0330

BT MOLD CURED [H0329]

### SURFACE PASTEURIZED OR DISINFECTED BY ULTRAVIOLET IRRADIATION

FTC J0115

BT PRESERVED BY IRRADIATION [J0138]
RT PRESERVED BY CHILLING [J0131]

SN Used when sufficient ultraviolet radiation is applied to destroy most pathogenic and spoilage organisms present on the surface or to inhibit sprouting of stored agricultural produce and destroy storage pests. When followed by refrigeration, also index \*PRESERVED BY CHILLING\*.

## **SURGEONFISH FAMILY**

FTC B2303

BT FISH, PERCIFORM [B1581]

UF acanthuridae

Al <SCIFAM>Acanthuridae [ITIS 172250]

<SCIFAM>Acanthuridae [FAO ASFIS SUR] <SCIFAM>Acanthuridae [CEC 1993 935]

### **SURINAM CHERRY**

**FTC** B1657

BT EUGENIA [B2921] UF brazil cherry UF cayenne cherry UF eugenia michelii UF eugenia uniflora

UF pitanga

<SCIFAM>Myrtaceae [ITIS 27172] ΑI

<SCINAM>Eugenia uniflora L. [ITIS 27224] <SCINAM>Eugenia uniflora L. [GRIN 16210] <SCINAM>Eugenia uniflora L. [PLANTS EUUN2]
<SCINAM>Eugenia uniflora L. [EuroFIR-NETTOX 2007 130]

<SCINAM>Eugenia uniflora L. [DPNL 2003 9653]

<MANSFELD>12194

## surinam quassia

**USE** BITTERWOOD [B2793]

### SURINAME

**FTC** R0385

BT SOUTH AMERICA [R0364]

SN US FDA 1995 Code: SR

#### sus scrofa

USE **SWINE [B1136]** 

### sus scrofa domesticus

USE **SWINE [B1136]** 

# susina

USE JAPANESE PLUM [B2736]

# SUSPENDING AGENT (CODEX)

FTC A0444

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

ΑI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

## SUSSEX COUNTY

**FTC** R0487

BT DELAWARE [R0421]

SN US FDA 1995 Code: US10C

## **SUTCHI CATFISH**

FTC B3685

BT GIANT CATFISHES [B3684] pangasius hypophthalmus UF

UF striped catfish

<SCIFAM>Pangasiidae Bleeker, 1858 [ITIS 164089] ΑI

<SCINAM>Pangasius hypophthalmus (Sauvage, 1878) [ITIS 639954] <SCINAM>Pangasius hypophthalmus (Sauvage, 1878) [Fishbase 2004 14154] <SCINAM>Pangasius hypophthalmus (Sauvage, 1878) [FAO ASFIS PGS]

<SCINAM>Pangasius hypophthalmus [2010 FDA Seafood List]

## **SVALBARD AND JAN MAYEN ISLANDS**

**FTC** R0380

ATLANTIC OCEAN ISLANDS [R0352] BT

UF jan mayen island SN US FDA 1995 Code: SJ

## swamp blueberry

USE HIGHBUSH BLUEBERRY [B2026]

### **SWAMP CABBAGE**

FTC B1733

BT LEAFY VEGETABLE [B1566]

UF skunk cabbage
UF symplocarpus foetidus

Al <SCIFAM>Araceae [ITIS 42521]

<SCINAM>Symplocarpus foetidus (L.) Salisb. ex Nutt. [ITIS 42538] <SCINAM>Symplocarpus foetidus (L.) Salisb. ex Nutt. [PLANTS SYFO]

#### swamp ebony

USE AFRICAN EBONY [B2818]

#### **SWAMP MINNOW**

FTC B3868

BT REDBELLY DACE [B1922]

UF phoxinus percnurus

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Phoxinus percnurus (Pallas, 1811) [CEC 1993 345]

### swamp morning glory

USE CHINESE SWAMP CABBAGE [B2462]

### swamp morningglory

USE CHINESE SWAMP CABBAGE [B2462]

### swamp morning-glory

USE CHINESE SWAMP CABBAGE [B2462]

## **SWAMP TARO**

FTC B4278

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF cyrtosperma chamissonis
AI <SCIFAM>Araceae [ITIS 42521]

<SCINAM>Cyrtosperma chamissonis (Schott) Merr. [ITIS 506753] <SCINAM>Cyrtosperma chamissonis (Schott) Merr. [PLANTS CYCH7]

laraj (\$i\$Cyrtosperma chamissonis - Araceae\$/i\$). This large, cultivated "hard" or "swamp" taro has been a very important starchy, staple food source. It reaches heights up to 4-6 m (15-20 ft) and produces huge green to yellowish-green, heart-shaped leaves with tips that point upward.\$br /\$ laraj is an aroid "root crop" species probably native to Southeast Asia or wetern Melanesia. Early settlers brought it by canoe to many islands of the tropical Pacific, including the Marshall Islands, in prehistoric times.[http://www.hawaii.edu/cpis/Ml/plants/iaraj.html]

## swarming squat lobster

USE NEW ZEALAND LANGOSTINO [B3485]

### **SWARTZIA**

FTC B2931

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF swartzia fistuloides

AI <SCINAM>Bobgunnia fistuloides (Harms) J. H. Kirkbr. & Wiersema [GRIN 438178]

### swartzia fistuloides

USE SWARTZIA [B2931]

### swatow mustard

USE CABBAGE-LEAF MUSTARD [B4251]

### **SWAZILAND**

FTC R0391

BT AFRICA, SOUTHERN [R0343]

SN US FDA 1995 Code: SZ

swede

USE RUTABAGA [B1413]

**SWEDEN** 

FTC R0376

BT EUROPE, NORDIC COUNTRIES [R0360]

SN US FDA 1995 Code: SE

swedish turnip

USE RUTABAGA [B1413]

sweet bamboo

USE TAIWAN GIANT BAMBOO [B3732]

sweet basil

USE BASIL, SWEET [B1158]

sweet bun

USE SWEET ROLL OR SWEET BUN (US CFR) [A0151]

SWEET CHERRY

FTC B1091

BT CHERRY [B1306] UF prunus avium

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Prunus avium (L.) L. [ITIS 24770] <SCINAM>Prunus avium (L.) L. [GRIN 29844] <SCINAM>Prunus avium (L.) L. [PLANTS PRAV] <SCINAM>Prunus avium (L.) L. [DPNL 2003 12262]

<MANSFELD>9202

**SWEET CICELY** 

FTC B3430

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF myrrh

Al <SCIFAM>Apiaceae (alt. Umbelliferae)

<SCINAM>Myrrhis odorata (L.) Scop. [CCPR]

<GRIN>102117

SWEET CLOVER

FTC B2332

BT CLOVER [B1254]

**UF** melilot

UF melilotus officinalis UF yellow sweet clover

AI <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Melilotus officinalis (L.) Lam. [ITIS 26150] <SCINAM>Melilotus officinalis (L.) Lam. [GRIN 24009] <SCINAM>Melilotus officinalis (L.) Lam. [PLANTS MEOF] <SCINAM>Melilotus officinalis Lam. [DPNL 2003 11138]

\$i\$Melilotus officinalis\$/i\$, known as the yellow sweet clover, yellow melilot, ribbed melilot or common melilot is a

species of legume native to Eurasia and introduced in North America, Africa and

Australia.[http://en.wikipedia.org/wiki/Melilotus\_officinalis]

**SWEET CLOVER** 

FTC B2332

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

### sweet corn

USE VEGETABLE CORN [B1380]

### sweet corn, white

USE VEGETABLE CORN, WHITE [B1597]

#### sweet corn, yellow

USE VEGETABLE CORN, YELLOW [B1595]

#### **SWEET CRABAPPLE**

FTC B1488

BT CORE OR POME FRUIT [B1599]

UF malus coronaria

AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Malus coronaria (L.) P. Mill. [ITIS 25257] <SCINAM>Malus coronaria (L.) Mill. [GRIN 23225] <SCINAM>Malus coronaria (L.) Mill. [PLANTS MACO5]

#### sweet cream

USE CREAM [C0195]

# **SWEET DATTOCK**

FTC B2771

BT DETARIUM [B2770]
UF detarium microcarpum

Al <SCINAM>Detarium microcarpum Guill. & Perr. [GRIN 411953]

### **SWEET FENNEL**

FTC B3334

BT FENNEL [B1262]

UF foeniculum vulgare subsp. vulgare var. dulce

UF roman fennel

Al <SCIFAM>Apiaceae [ITIS 500042]

<SCINAM>Foeniculum vulgare P. Mill. [ITIS 29509]

<SCINAM>Foeniculum vulgare var. dulce (Mill.) Batt. [GRIN 102104]

<SCINAM>Foeniculum vulgare Mill. [PLANTS FOVU]

<SCINAM>Foeniculum vulgare var. dulce (Mill.) Battand. & Trabut [MANSFELD 1559]

# **SWEET GARCINIA**

FTC B2780

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF brindall berry
UF brindleberry
UF gambooge
UF garcinia cambogia
UF garcinia gummi-gutta

UF goraka
UF kodumpuli
UF malabar tamarind

AI <SCINAM>Garcinia gummi-gutta (L.) N. Robson [GRIN 420224] <SCINAM>Garcinia cambogia (Gaertn.) Desr. [DPNL 2003 9929]

## sweet giant bamboo

USE TAIWAN GIANT BAMBOO [B3732]

# sweet leaf

USE STEVIA [B4455]

## **SWEET LIME**

FTC B4215

BT CITRUS FAMILY [B1139]

UF bitter orange

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus limetta Risso [ITIS 501572] <SCINAM>Citrus limetta Risso [GRIN 10730] <SCINAM>Citrus limetta Risso [PLANTS CILI2]

<SCINAM>Citrus limetta Risso [EuroFIR-NETTOX 2007 92]

<SCINAM>Citrus limetta Risso [DPNL 2003 8693]

### sweet lowbush blueberry

USE LOWBUSH BLUEBERRY [B3741]

#### SWEET MARJORAM

FTC B1609

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF marjoram, sweet
UF origanum majorana
AI <SCIFAM>Labiatae

<SCINAM>Origanum majorana L. [NETTOX]

<GRIN>25912 <MANSFELD>16210

#### **SWEET ONION**

FTC B3721

BT ONION [B1300]
UF white onion

Al <SCIFAM>Liliaceae (Alliaceae)

<SCINAM>Allium cepa L. [ITIS 42720] <SCINAM>Allium cepa L. [GRIN 2244] <SCINAM>Allium cepa L. [PLANTS ALCE]

<SCINAM>Allium cepa L. [EuroFIR-NETTOX 2007 8]

<SCINAM>Allium cepa L. [DPNL 2003 7309]

Sweet onion is a variety of onion that is not pungent. There are several varieties of sweet onion. The term sweet onion comes from the perceived sweetness of the onion compared to other varieties. This perceived sweetness is derived from a low sulfur content and and high water content when compared to other onion

varieties.[http://en.wikipedia.org/wiki/Sweet\_onion]

### sweet orange

USE ORANGE [B1339]

### SWEET PEA

FTC B1487

BT POD OR SEED VEGETABLE, POISONOUS CULTIVARS [B3483]

UF lathyrus odoratus UF pea, sweet

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Lathyrus odoratus L. [ITIS 25864] <SCINAM>Lathyrus odoratus L. [GRIN 21596] <SCINAM>Lathyrus odoratus L. [PLANTS LAOD] <SCINAM>Lathyrus odoratus L. [DPNL 2003 10712]

Sweet pea (\$i\$Lathyrus odoratus\$/i\$) is a flowering plant in the genus \$i\$Lathyrus\$/i\$ in the family \$i\$Fabaceae\$/i\$ (legumes), native to the eastern Mediterranean. Unlike the edible pea, there is evidence that seeds of members of the genus \$i\$Lathyrus\$/i\$ are toxic if ingested in quantity. A related species, \$i\$Lathyrus sativus\$/i\$, is grown for human consumption but when it forms a major part of the diet it causes symptoms of toxicity called lathyrism.[http://en.wikipedia.org/wiki/Lathyrus\_odoratus]

### sweet pepper

USE BELL PEPPER OR SWEET PEPPER [B2628]

# SWEET POTATO

FTC B1106

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF ipomoea batatas

Al <SCIFAM>Convolvulaceae

<SCINAM>Ipomoea batatas (L.) Poiret [NETTOX]

<GRIN>20142 <MANSFELD>21565

## SWEET ROLL OR SWEET BUN (US CFR)

FTC A0151

BT BAKERY PRODUCT, SWEETENED (US CFR) [A0135]

UF roll, sweet UF sweet bun

Al Single-portion yeast-leavened sweetened bakery product.

### sweet sauce

USE DESSERT SAUCE (EUROFIR) [A0863]

## **SWEET SAUCE OR TOPPING (US CFR)**

FTC A0287

BT CONFECTIONERY (US CFR) [A0188]
RT DESSERT SAUCE (EUROFIR) [A0863]

Al Sweetened and flavored product that is used as an accompaniment to desserts.

### sweet verbena myrtle

USE LEMON MYRTLE [B4340]

#### sweet verbena tree

USE LEMON MYRTLE [B4340]

### sweetbreads

USE THYMUS OR PANCREAS [C0109]

### sweetened bakery product

USE BAKERY PRODUCT, SWEETENED (US CFR) [A0135]

### **SWEETENER (EC)**

FTC A0349

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that is used to impart a sweet taste to foodstuffs or as tabletop sweetener. European Council Directive 94/35/EC.

## SWEETENER (US CFR)

FTC A0237

BT FLAVORING OR SEASONING (US CFR) [A0133]

Al A product added to a food item to achieve some degree of sweet taste; it may be nutritive or nonnutritive.

## SWEETENER ADDED

FTC H0202

BT FLAVORING OR TASTE INGREDIENT ADDED [H0117]

SN Includes \*NONNUTRITIVE SWEETENER ADDED\*, and \*NUTRITIVE SWEETENER ADDED\*; see scope notes for

these terms.

# sweetener, nonnutritive

USE NONNUTRITIVE SWEETENER (US CFR) [A0142]

## sweetener, nutritive

USE NUTRITIVE SWEETENER (US CFR) [A0118]

# SWEETENER-RELATED CLAIM OR USE

FTC P0103

BT DIETARY CLAIM OR USE [P0023]

## **SWEETENERS (CCFAC)**

FTC A0636

BT FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]

Al CL 1996/14-FAC, May 1996

## **SWEETENING AGENT (CODEX)**

FTC A0445

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### sweetleaf

USE STEVIA [B4455]

### sweetlip

USE GRUNT FAMILY [B1812]

## sweetpea (garden vetch)

USE COMMON VETCH [B4373]

### **SWEETSOP**

FTC B1477

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF annona squamosa

UF seet sop
UF sugar apple

AI <SCIFAM>Annonaceae [ITIS 18092]

<SCINAM>Annona squamosa L. [ITIS 18100] <SCINAM>Annona squamosa L. [GRIN 3503] <SCINAM>Annona squamosa L. [PLANTS ANSQ]

<SCINAM>Annona squamosa L. [EuroFIR-NETTOX 2007 24]

<SCINAM>Annona squamosa L. [DPNL 2003 7540]

<MANSFELD>28762

#### swim bladder

USE AIR BLADDER [C0284]

## SWIM CRAB (CALLINECTES SPP.)

FTC B3570

BT SWIMMING CRAB FAMILY [B2212]

UF callinectes spp.

Al <SCIFAM>Portunidae Rafinesque, 1815 [ITIS 98689] <SCIGEN>Callinectes Stimpson, 1860 [ITIS 98695]

# SWIM CRAB (PORTUNUS SPP.)

FTC B2106

BT SWIMMING CRAB FAMILY [B2212]

UF portunus spp.

Al <SCIFAM>Portunidae Rafinesque, 1815 [ITIS 98689] <SCIGEN>Portunus Weber, 1795 [ITIS 98717]

## **SWIMMING CRAB FAMILY**

FTC B2212

BT CRAB [B1335]
UF portunidae
UF swimming crabs

Al <SCIFAM>Portunidae Rafinesque, 1815 [ITIS 98689]

<SCIFAM>Portunidae [FAO ASFIS SWM]

### swimming crabs

USE SWIMMING CRAB FAMILY [B2212]

### **SWINE**

FTC B1136

BT ANIMAL (MAMMAL) [B1134]

UF ham UF pig UF pork

UF sus scrofa

UF sus scrofa domesticus

Al <SCIFAM>Suidae Gray, 1821 [ITIS 180720]

<SCINAM>Sus scrofa Linnaeus, 1758 [ITIS 180722] <SCINAM>Sus scrofa Linnaeus, 1758 [MSW3 14200054]

### **SWINE AND CALF**

FTC B2242

BT CALF [B1349] UF calf and swine

### **SWINE AND CALF**

FTC B2242

BT SWINE [B1136]

#### swine and cattle

USE CATTLE AND SWINE [B1105]

### swine and cattle and calf

USE CATTLE AND SWINE AND CALF [B1000]

### swine and cattle and sheep

USE CATTLE AND SWINE AND SHEEP [B2243]

#### swine feed

USE PIG FEED [P0027]

#### swiss chard

USE CHARD [B1175]

## **SWITZERLAND**

FTC R0188

BT EUROPE, WESTERN [R0359]

SN US FDA 1995 Code: CH

## **SWOLLENHEAD CONGER EEL**

FTC B2918

BT CONGER EEL FAMILY [B2300]

UF bassanago bulbiceps

UF pseudoxenamystax bulbicepsAI <SCIFAM>Congridae [ITIS 635910]

<SCINAM>Bassanago bulbiceps Whitley, 1948 [ITIS 635910]

<SCINAM>Bassanago bulbiceps Whitley, 1948 [Fishbase 2004 13968]

<SOURCE>Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.441.

Scientific name verifiable, common name unverified.

## **SWORD RAZOR**

FTC B4144

BT RAZOR SHELL FAMILY [B4143]

UF ensis siliqua

Al <SCIFAM>Pharidae H. Adams and A. Adams, 1858 [ITIS 566908]

<SCINAM>Ensis siliqua [ITIS 81026]

<SCINAM>Ensis siliqua (Linnaeus, 1758) [FAO ASFIS EQI] <SCINAM>Ensis siliqua (Linnaeus, 1758) [CEC 1993 1392]

<SCINAM>Ensis siliqua [2010 FDA Seafood List]

# SWORD-BEAN

FTC B3401

BT BEAN (VEGETABLE) [B1567]

UF dolichos gladiatus

Al <SCIFAM>Fabaceae (alt. Leguminosae)

<SCINAM>Canavalia gladiata (Jacq.) DC. [CCPR]

### <GRIN>882

### **SWORDFISH**

FTC B1427

BT SWORDFISH FAMILY [B1383]

UF xiphias gladius

Al <SCIFAM>Xiphiidae [ITIS 172480]

<SCINAM>Xiphias gladius Linnaeus, 1758 [ITIS 172482] <SCINAM>Xiphias gladius Linnaeus, 1758 [Fishbase 2004 226] <SCINAM>Xiphias gladius Linnaeus, 1758 [FAO ASFIS SWO] <SCINAM>Xiphias gladius [2010 FDA Seafood List] <SCINAM>Xiphias gladius [FDA RFE 2010 93]

## **SWORDFISH FAMILY**

FTC B1383

BT FISH, PERCIFORM [B1581]

UF xiphiidae

Al <SCIFAM>Xiphiidae [ITIS 172480] <SCIFAM>Xiphiidae [CEC 1993 1018]

### SYCAMORE FIG

FTC B2779

BT FICUS SPP. [B2922]
UF egyptian sycamore
UF ficus gnaphalocarpa
UF ficus sycomorus
UF ficus trachophylla
UF mulberry fig

UF sycomorus ghaphalocarpaAI <SCIFAM>Moraceae [ITIS 19063]

<SCINAM>Ficus sycomorus L. [ITIS 506546] <SCINAM>Ficus sycomorus L. [GRIN 17000] <SCINAM>Ficus sycomorus L. [PLANTS FISY2] <SCINAM>Ficus sycomorus L. [DPNL 2003 9825]

## sycomorus ghaphalocarpa

USE SYCAMORE FIG [B2779]

## SYDNEY CUPPED OYSTER

FTC B3674

BT OYSTER [B1224]
UF crassostrea commercialis
UF saccostrea cuccullata

Al <SCIFAM>Ostreidae Rafinesque, 1815 [ITIS 79866]

<SCINAM>Saccostrea cuccullata [ITIS 79893]

<SCINAM>Saccostrea cuccullata (Born, 1778) [FAO ASFIS CSC] <SCINAM>Saccostrea cuccullata (Born, 1778) [CEC 1993 1341] <SCINAM>Saccostrea cuccullata [2010 FDA Seafood List]

## sylvilagus spp.

USE RABBIT [B1323]

# symplocarpus foetidus

USE SWAMP CABBAGE [B1733]

# syncerus caffer

USE AFRICAN BUFFALO [B4156]

## syngnathidae

USE PIPEFISH FAMILY [B2573]

## synodontidae

USE LIZARDFISH FAMILY [B2498]

### synodus saurus

USE ATLANTIC LIZARDFISH [B3828]

## synsepalum dulcificum

USE MIRACLE FRUIT [B2030]

### **SYRIA**

FTC R0390

BT MIDDLE EAST [R0351]
UF syrian arab republic
SN US FDA 1995 Code: SY

## syrian arab republic

USE SYRIA [R0390]

### syrian christ-thorn

USE CHRIST'S THORN [B2795]

## syrian cotton

USE LEVANT COTTON [B3738]

# syrian plum

USE MIRABELLE PLUM [B2733]

# **SYRUP**

FTC E0167

BT LIQUID, SUPPLEMENT FORM [E0165]

Al Syrup or suspension/emulsion.

# syzygium anisatum

USE ANISEED MYRTLE [B4338]

## syzygium aqueum

USE WATER ROSEAPPLE [B2777]

## syzygium aromaticum

USE CLOVE [B1255]

## syzygium cumini

USE JAMBOLAN [B1651]

## syzygium guineense

USE WATER BERRY [B2830]

# syzygium jambos

USE ROSEAPPLE [B2020]

## syzygium malaccense

USE MOUNTAIN APPLE [B2831]

# **TABASCO PEPPER**

FTC B2636

BT PUNGENT PEPPER VARIETY [B2633]

UF capsicum frutescens AI <SCIFAM>Solanaceae

<SCINAM>Capsicum frutescens L. [NETTOX]

<GRIN>8913 <MANSFELD>6121

#### table cream

USE LIGHT CREAM [C0160]

#### table wine (U.S.)

USE LIGHT WINE, 7-14% ALCOHOL (US CFR) [A0299]

#### **TABLET**

FTC E0155

BT SUPPLEMENT FORM [E0154]

UF caplet UF pill

Al

A tablet is a mixture of active substances and excipients, usually in powder form, pressed or compacted into a solid. Tablets can be made in virtually any shape, although requirements of patients and tableting machines mean that most are round, oval or capsule shaped. Medicinal tablets and capsules are often called "pills". This is technically incorrect, since tablets are made by compression, whereas pills are ancient solid dose forms prepared by rolling a soft mass into a round shape. A caplet is a smooth, coated, oval shaped medicinal tablet in the shape of a capsule. [Wikipedia]

#### tablet, food

USE WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 0.3-1.5 CM. [E0140]

## **TABLETING AID (CODEX)**

FTC A0446

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### tachysurus caelatus

USE SEA CATFISH [B2374]

### taco, prepared

USE PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED (US CFR) [A0102]

### **TADJIKISTAN**

FTC R0397

BT ASIA, WESTERN [R0350]

UF tadzhikistan

SN US FDA 1995 Code: TJ

# **TADPOLE FISH**

FTC B2707

BT CODLING [B1291]

UF forkbeard
UF raniceps raninus

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Raniceps raninus (Linnaeus, 1758) [ITIS 164777] <SCINAM>Raniceps raninus (Linnaeus, 1758) [Fishbase 2004 1349] <SCINAM>Raniceps raninus (Linnaeus, 1758) [FAO ASFIS RCR] <SCINAM>Raniceps raninus (Linnaeus, 1758) [CEC 1993 462]

## tadzhikistan

USE TADJIKISTAN [R0397]

### tagetes erecta

USE AZTEC MARIGOLD [B2339]

### TAHITI

FTC R0327

BT FRENCH POLYNESIA [R0326]

SN US FDA 1995 Code: PF01

**TAIL** 

FTC Z0155

BT QUARTIER ARRIERE [Z0135]

**TAIL** 

FTC Z0155

BT CUT OF MEAT, U.S. [Z0008]

tailed pepper

USE CUBEB [B4350]

**TAIMEN** 

FTC B4049

BT DANUBE SALMON [B4047]

UF hucho taimen

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Hucho taimen (Pallas, 1773) [ITIS 623484] <SCINAM>Hucho taimen (Pallas, 1773) [Fishbase 2004 8681]

taiwan

USE CHINA, REPUBLIC OF [R0408]

### **TAIWAN GIANT BAMBOO**

FTC B3732

BT BAMBOO [B1271]
UF dendrocalamus latiflorus

UF ma bamboo

UF sinocalamus latifloru
UF sweet bamboo
UF sweet giant bamboo
UF wideleaf bamboo

AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Sinocalamus latiflorus (Munro) McClure [ITIS 556521]
<SCINAM>Dendrocalamus latiflorus Munro [GRIN 13523]
<SCINAM>Dendrocalamus latiflorus Munro [MANSFELD 19310]
<SCINAM>Sinocalamus latiflorus (Munro) McClure [PLANTS SILA23]

**TALC** 

FTC B3298

BT FOOD ADDITIVE [B2972]

UF E 553b UF INS 553(iii)

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): anticaking agent, coating agent, dusting agent, surface-finishing agent, texturizing agent.

Europe: E 553b. Codex: INS 553(iii).

### TALC ADDED

FTC H0723

BT FOOD ADDITIVE ADDED [H0399]

### tall fescue

USE REED FESCUE [B2338]

### **TALLOW TREE (DETARIUM)**

FTC B2772

BT DETARIUM [B2770]

UF dattock tree

UF deta UF detar

UF detarium senegalense
UF senegal dattock

Al <SCINAM>Detarium senegalense J. F. Gmel. [GRIN 13690]

### talon crabs

USE SHORE, MARSH AND TALON CRAB FAMILY [B2220]

#### tamarillo

USE TREE TOMATO [B2016]

### **TAMARIND**

FTC B1695

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF indian tamarind
UF tamarindus indica

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Tamarindus indica L. [ITIS 26980] <SCINAM>Tamarindus indica L. [GRIN 36219] <SCINAM>Tamarindus indica L. [PLANTS TAIN2]

<SCINAM>Tamarindus indica L. [EuroFIR-NETTOX 2007 272]

<SCINAM>Tamarindus indica L. [DPNL 2003 13434]

<MANSFELD>17761

## TAMARIND PLUM

FTC B4236

BT DIALIUM [B2928]
UF dialium indum

Al <SCINAM>Dialium indum L. [GRIN 13793]

### tamarindus indica

USE TAMARIND [B1695]

### tamban

USE OIL SARDINE [B1966]

## tanga kwang

USE ILLIPE [B2110]

# **TANGELO**

FTC B1473

BT CITRUS FAMILY [B1139]

UF citrus xtangelo
UF citrus tangelo
UF citrus x tangelo

AI <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus X tangelo J. Ingram & H. Moore [ITIS 506398]
<SCINAM>Citrus x tangelo J. W. Ingram & H. E. Moore [GRIN 102894]
<SCINAM>Citrus xtangelo J.W. Ingram & H.E. Moore [PLANTS CITA]
<SCINAM>Citrus x tangelo J.W.Ingram & H.E.Moore [DPNL 2003 8707]

The tangelo, Citrus × tangelo, is also widely known as the honeybell. Tangelo is a citrus fruit that is a hybrid of a tangerine and either a pomelo or a grapefruit.[http://en.wikipedia.org/wiki/Tangelo]

## **TANGELOLO**

FTC B3435

BT TANGELO [B1473]
AI <SCIFAM> Rutaceae

<SCINAM>Hybrids of Grapefruit x Tangelo [CCPR]

### tangerine

USE MANDARIN ORANGE [B1429]

### **TANGERINE**

FTC B4217

BT CITRUS FAMILY [B1139]

UF citrus tangerina UF dancy tangerine

Al <SCINAM>Citrus tangerina Tanaka [GRIN 314342]

<SCINAM>Citrus tangerina hort. ex Tanaka [DPNL 2003 8704]

### tanier

USE ARROWLEAF ELEPHANT'S EAR [B1499]

## **TANKAN MANDARIN**

FTC B4355

BT MANDARIN ORANGE [B1429]

UF citrus tankan

AI <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus tankan Hayata [GRIN 314329]

### tanner crab

**USE** SOUTHERN TANNER CRAB [B1182]

tannia

USE ARROWLEAF ELEPHANT'S EAR [B1499]

## **TANSY**

FTC B3431

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

AI <SCIFAM>Asteraceae (alt. Compositae)

<SCINAM>Tanacetum balsamita L.; Chrysanthemum balsamita L. [CCPR]

<GRIN>80037

## tanyah

USE ARROWLEAF ELEPHANT'S EAR [B1499]

# **TANZANIA**

FTC R0409

BT AFRICA, EASTERN [R0341]

SN US FDA 1995 Code: TZ

## TAP WATER/TABLE WATER

FTC B3323

BT WATER [B1217]

# tapes japonica

USE JAPANESE LITTLENECK CLAM [B2354]

# tapes philippinarum

USE JAPANESE LITTLENECK CLAM [B2354]

# TARA GUM

FTC B3299

BT FOOD ADDITIVE [B2972]

UF E 417 UF INS 417

SN If used

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): gelling agent, stabilizer, thickener.

Europe: E 417. Codex: INS 417.

### TARA GUM ADDED

FTC H0724

BT FOOD ADDITIVE ADDED [H0399]

#### **TARAKIHI**

FTC B1910

BT MORWONG FAMILY [B2546]

UF jackass morwong
UF morwong, jackass

UF nemadactylus macropterus

Al <SCIFAM>Cheilodactylidae [ITIS 170252]

<SCINAM>Nemadactylus macropterus (Forster in Bloch and Schneider, 1801) [ITIS 170262]

<SCINAM>Nemadactylus macropterus (Forster, 1801) [Fishbase 2004 10106] <SCINAM>Nemadactylus macropterus (Forster, 1801) [FAO ASFIS TAK]

<SCINAM>Nemadactylus macropterus (Block and Schneider, 1801) [CEC 1993 850]

<SCINAM>Nemadactylus macropterus [2010 FDA Seafood List]

### taraxacum

USE DANDELION [B1428]

tare

USE VETCH [B2070]

**TARO** 

FTC B1636

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF colocasia esculenta

UF dasheen
UF eddo
UF old cocoyam
AI <SCIFAM>Araceae

<SCINAM>Colocasia esculenta (L.) Schott. [NETTOX]

<GRIN>11177 <MANSFELD>29329

## **TARRAGON**

FTC B1469

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

Al <SCIFAM>Compositae (Asteraceae)

<SCINAM>Artemisia dracunculus L. [NETTOX]

<GRIN>4282 <MANSFELD>32343

#### **TARRY SKATE**

FTC B4095

BT STOUT SKATE [B4103]
UF amblyraja radiata
UF atlantic pricly skate

UF raja radiata
UF thorny skate

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Amblyraja radiata (Donovan, 1808) [ITIS 564149] <SCINAM>Amblyraja radiata (Donovan, 1808) [Fishbase 2004 2565]

<SCINAM>Raja radiata Donovan 1808 [FAO ASFIS RJR] <SCINAM>Amblyraja radiata [2010 FDA Seafood List]

#### TARRY SKATE

FTC B4095

BT SKATE [B1340]

tart

USE PIE, SWEETENED (US CFR) [A0253]

tart cherry

USE SOUR CHERRY [B1052]

## TARTARIC ACID (L(+)-)

FTC B3300

BT FOOD ADDITIVE [B2972]

UF E 334 UF INS 334

UF Tartaric acid, L(+)-

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, antioxidant synergist, sequestrant.

Europe: E 334. Codex: INS 334.

# TARTARIC ACID (L(+)-) ADDED

FTC H0725

BT FOOD ADDITIVE ADDED [H0399]

## Tartaric acid esters of mono- and di-glycerides of fatty

USE TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3301]

### TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS

FTC B3301

BT FOOD ADDITIVE [B2972]

UF E 472d UF INS 472d

UF Tartaric acid esters of mono- and di-glycerides of fatty

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food

Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier, acids, sequestrant, stabilizer.

Europe: E 472d. Codex: INS 472d.

### TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED

FTC H0726

BT FOOD ADDITIVE ADDED [H0399]

Tartaric acid, L(+)-

USE TARTARIC ACID (L(+)-) [B3300]

**Tartarzine** 

USE TARTRAZINE [B3302]

#### **TARTRAZINE**

FTC B3302

BT FOOD ADDITIVE [B2972]

UF E 102 UF INS 102 UF Tartarzine

SN If us

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): colour.

Europe: E 102. Codex: INS 102.

### **TARTRAZINE ADDED**

FTC H0727

BT FOOD ADDITIVE ADDED [H0399]

### taste enhancer

USE FLAVOR ENHANCER (US CFR) [A0301]

### taste- or flavor-related claim or use

USE FLAVOR- OR TASTE-RELATED CLAIM OR USE [P0099]

## **TASTE REMOVING AGENT (CODEX)**

FTC A0447

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### tau kok

USE YARDLONG BEAN [B1724]

### **TAUTOG**

FTC B2276

вт WRASSE FAMILY [B2277]

UF tautoga onitis

<SCIFAM>Labridae Cuvier, 1816 [ITIS 170477] ΑI

<SCINAM>Tautoga onitis (Linnaeus, 1758) [ITIS 170479] <SCINAM>Tautoga onitis (Linnaeus, 1758) [Fishbase 2004 458] <SCINAM>Tautoga onitis (Linnaeus, 1758) [FAO ASFIS TAU] <SCINAM>Tautoga onitis (Linnaeus, 1758) [CEC 1993 843] <SCINAM>Tautoga onitis [2010 FDA Seafood List]

### tautoga onitis

USE TAUTOG [B2276]

### tauvina grouper

**GREASY ROCKCOD [B1759]** USE

### **TAYBERRY**

FTC B2520

BERRY, BRAMBLE [B1121] BT UF rubus idaeus x fructicosus <SCIFAM>Rosaceae [ITIS 24538] ΑI

<SCINAM>Rubus loganobaccus L. H. Bailey [GRIN 104968]

<SCINAM>Rubus idaeus x fructicosus

A cross between red raspberry and other bramble berry species [The Plant Book, Cambridge University Press 1990, page 571].

Tayberry (Rubus idaeus x fruticosus) is a cultivated shrub in the genus Rubus of the family Rosaceae patented in

1979 as a cross between a loganberry and the black raspberry [http://en.wikipedia.org/wiki/Tayberry].

## TEA

FTC. B1623

COFFEE OR TEA [B2126] BT

UF camellia sinensis UF camellia thea UF thea sinensis

ΑI <SCIFAM>Theaceae [ITIS 21371]

<SCINAM>Camellia sinensis (L.) O. Kuntze [ITIS 506801] <SCINAM>Camellia sinensis (L.) Kuntze [GRIN 8732] <SCINAM>Camellia sinensis (L.) Kuntze [PLANTS CASI16]

<SCINAM>Camellia sinensis (L.) Kuntze [EuroFIR-NETTOX 2007 68] <SCINAM>Camellia sinensis (L.) Kuntze [DPNL 2003 8281]

<MANSFELD>4999

### TEA

FTC B1623

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

# tea or coffee

USE COFFEE OR TEA [B2126]

## tear-off lid

USE PEEL-OFF LID [M0426]

### tear-open lid

USE PEEL-OFF LID [M0426]

## **TEENAGERS**

**FTC** 

BT HUMAN CONSUMER, FOUR YEARS AND ABOVE [P0250]

### **TEFF**

FTC B2475

BT MILLET [B2505] UF eragrostis tef

AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Eragrostis tef (Zuccagni) Trotter [ITIS 40738] <SCINAM>Eragrostis tef (Zuccagni) Trotter [GRIN 15320] <SCINAM>Eragrostis tef (Zuccagni) Trotter [PLANTS ERTE]

Eragrostis tef, known as Xaafii, (Oromiffa), teff, taf, is an annual grass, a species of lovegrass native to the northern

Ethiopian Highlands of Northeast Africa.[http://en.wikipedia.org/wiki/Eragrostis\_tef]

### **TEFLON**

FTC N0055

BT PLASTIC [N0036]

Al Trade name for a polymer used to provide better protection and longer life to porous metals (nickel alloys) in

coextruded sheets and films.

### telinga-potato

**USE** WHITESPOT GIANT ARUM [B4274]

### **TEMPERATE BASS FAMILIES**

FTC B1184

BT FISH, PERCIFORM [B1581]

UF moronidae UF percichthyidae

AI <SCIFAM>Percichthyidae [ITIS 170315] <SCIFAM>Moronidae [ITIS 202002]

### TEMPERATE-ZONE NUT PRODUCING PLANT

FTC B1062

BT NUT PRODUCING PLANT [B1213]

### **TEMPLE ORANGE**

FTC B2469

BT MANDARIN ORANGE [B1429]
UF citrus nobilis cv. temple

UF citrus temple

AI <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus temple hort. ex Yu. Tanaka [GRIN 314330]

### **TEMPLE ORANGE**

FTC B2469

BT CITRUS FAMILY [B1139]

### **TENCH**

FTC B1906

BT CARP OR MINNOW FAMILY [B1921]

UF tinca tinca

Al <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Tinca tinca (Linnaeus, 1758) [ITIS 163348] <SCINAM>Tinca tinca (Linnaeus, 1758) [Fishbase 2004 269] <SCINAM>Tinca tinca (Linnaeus, 1758) [FAO ASFIS FTE] <SCINAM>Tinca tinca (Linnaeus, 1758) [CEC 1993 358] <SCINAM>Tinca tinca [2010 FDA Seafood List]

## **TENDERLOIN**

FTC Z0217

BT CUT OF MEAT, U.S. [Z0008]

### **TENNESSEE**

FTC R0456

BT SOUTHEASTERN STATES [R0468]

SN US FDA 1995 Code: US47

#### **TEOSINTE**

FTC B3406

BT CORN [B1232]

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Zea mays ssp. parviglumis Iltis & Doebley [ITIS 524871]

<SCINAM>Zea mays var. huehuetenangensis Iltis & Doebley [ITIS 566843]

<SCINAM>Zea mays subsp. huehuetenangensis (H. H. Iltis & Doebley) Doebley [GRIN 410702]

<SCINAM>Zea mays subsp. mexicana (Schrad.) H. H. Iltis [GRIN 103582] <SCINAM>Zea mays subsp. parviglumis H. H. Iltis & Doebley [GRIN 400366] <SCINAM>Zea mays L. ssp. parviglumis Iltis & Doebley [PLANTS ZEMAP]

<SCINAM>Zea mays L. ssp. parviglumis Iltis & Doebley var. huehuetenangensis Iltis & Doebley [PLANTS ZEMAH]

<SCINAM>Zea mays subsp. mexicana (Schrad.) H. H. Iltis [GRIN 103582]

<SCINAM>Zea mays ssp. mexicana (Schrader) Iltis; Zea mexicana (Schrader) Kunze; Euchlaena mexicana

Schrader. [CCPR]

### **TEPARY**

FTC B3402

BT BEAN (VEGETABLE) [B1567]

Al <SCIFAM>Fabaceae (alt. Leguminosae)

<SCINAM>Phaseolus acutifolius Gray, var. latifolius Freem. [CCPR]

<GRIN>27549

## teraponidae

USE GRUNTER FAMILY [B4309]

### terapontidae

USE GRUNTER FAMILY [B4309]

## terminalia catappa

USE TROPICAL ALMOND [B3437]

# terrapin

SN

USE TURTLE [B1242]

# Tertiary butylhydroquinone

USE TERTIARY-BUTYL HYDROQUINONE (TBHQ) [B4431]

## **TERTIARY-BUTYL HYDROQUINONE (TBHQ)**

FTC B4431

BT FOOD ADDITIVE [B2972]

UF E 319 UF INS 319

UF Tertiary butylhydroquinone

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): antioxidant.

Europe: E 319. Codex: INS 319.

# TERTIARY-BUTYL HYDROQUINONE (TBHQ) ADDED

FTC H0844

BT FOOD ADDITIVE ADDED [H0399]

#### **TESTIS, MILT OR SOFT ROE**

FTC C0234

BT ORGAN MEAT, UROGENITAL SYSTEM [C0145]

UF milt, soft roe
UF soft roe

Al The male reproductive organs and secretions of animals.

### tetracerus spp.

USE ANTELOPE [B1481]

### tetragonia expansa

USE NEW ZEALAND SPINACH [B1732]

#### tetraodontidae

USE PUFFERFISH FAMILY [B1990]

### tetraoninae

USE GROUSE [B1251]

## TETRAPOTASSIUM DIPHOSPHATE

FTC B3303

BT FOOD ADDITIVE [B2972]

UF E 450 UF INS 450(v)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, emulsifier, moisture-retention agent, raising agent, sequestrant, stabilizer, texturizing agent.

Europe: E 450. Codex: INS 450(v).

### TETRAPOTASSIUM DIPHOSPHATE ADDED

FTC H0728

BT FOOD ADDITIVE ADDED [H0399]

### tetrapturus spp.

USE MARLIN [B1243]

### **TETRASODIUM DIPHOSPHATE**

FTC B3304

BT FOOD ADDITIVE [B2972]

UF E 450 UF INS 450(iii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, buffering agent, emulsifier, moisture-retention agent, raising agent, sequestrant, stabilizer, texturizing agent.

Europe: E 450. Codex: INS 450(iii).

## **TETRASODIUM DIPHOSPHATE ADDED**

FTC H0729

BT FOOD ADDITIVE ADDED [H0399]

## **TETRODOTOXIC POISONING**

FTC 70249

BT HACCP GUIDE [Z0221]

SN US FDA 1995 Code: TDFP

### **TEXAS**

FTC R0457

BT SOUTHWESTERN STATES [R0469]

SN US FDA 1995 Code: US48

### **TEXAS PERSIMMON**

FTC B4240

BT PERSIMMON [B1447]

UF chapote

UF diospyros texana
UF mexican persimmon

Al <SCIFAM>Ebenaceae [ITIS 23852]

<SCINAM>Diospyros texana Scheele [ITIS 23854] <SCINAM>Diospyros texana Scheele [GRIN 14325] <SCINAM>Diospyros texana Scheele [PLANTS DITE3]

## **TEXAS PERSIMMON**

FTC B4240

BT SAPOTE [B1694]

## **TEXTILE OR FABRIC**

FTC N0045

BT FOOD CONTACT SURFACE FROM HUMAN-MADE MATERIAL [N0051]

UF cloth
UF fabric

## **TEXTILE OR FABRIC BAG**

FTC M0158

BT TEXTILE OR FABRIC CONTAINER [M0157]

UF burlap bag
UF cloth bag

### **TEXTILE OR FABRIC CONTAINER**

FTC M0157

BT CONTAINER OR WRAPPING BY MATERIAL [M0202]

## TEXTILE OR FABRIC STOCKING OR CASING

FTC M0113

BT TEXTILE OR FABRIC CONTAINER [M0157]

### **TEXTURED**

FTC H0192

BT PHYSICALLY/CHEMICALLY MODIFIED [H0130]

Modified through physical and/or chemical treatment to promote or affect the tactile quality and appearance of a

food product.

## **TEXTURIZER (CODEX)**

FTC A0448

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### thai ginger

USE GREATER GALANGAL [B2601]

#### THAI PEPPER

FTC B2564

BT HOT PEPPER [B1643]

UF pepper, thai

### thaididae

USE ROCK SHELL SNAIL [B2322]

#### **THAILAND**

FTC R0396

BT ASIA, SOUTHEAST [R0348]

SN US FDA 1995 Code: TH

### THAILAND BAMBOO

FTC B3736

BT BAMBOO [B1271]
UF monastery bamboo
UF thyrsostachys siamensis
UF umbrella-handle bamboo
AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Thyrsostachys siamensis Gamble [GRIN 36634]

## thailand snapper

USE JOHN'S SNAPPER [B2313]

## thalasochelys caretta

USE LOGGERHEAD TURTLE [B3467]

## thaleichthys pacificus

USE EULACHON [B2654]

### **THAUMATIN**

FTC B3305

BT FOOD ADDITIVE [B2972]

UF E 957 UF INS 957

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general

[http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer, sweetener.

Europe: E 957. Codex: INS 957.

### **THAUMATIN ADDED**

FTC H0730

BT FOOD ADDITIVE ADDED [H0399]

### the' de gambie

USE YELLOW SAGE [B2783]

#### thea sinensis

**USE** TEA [B1623]

#### theobroma cacao

USE CACAO [B1318]

## theobroma grandiflorum

USE CUPUAÇU [B4457]

### theragra chalcogramma

USE ALASKA POLLOCK [B1843]

#### therapeutic formulation

USE DIETARY OR THERAPEUTIC FORMULATION (US CFR) [A0309]

## theraponidae

USE GRUNTER FAMILY [B4309]

# therapontidae

USE GRUNTER FAMILY [B4309]

# THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY

FTC H0731

BT FOOD ADDITIVE ADDED [H0399]

# Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty

USE THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY

[B3306]

### THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY

FTC B3306

BT FOOD ADDITIVE [B2972]

UF E 479b UF INS 479

SN

UF Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier.

Europe: E 479b. Codex: INS 479.

## THERMOPLASTIC ADHESIVE

FTC M0229

BT ADHESIVE [M0221]

### THERMOPLASTIC SHEET OR CONTAINER

FTC M0358

BT PLASTIC CONTAINER, ACCORDING TO TYPE OF PLASTIC [M0357]

### THERMOSETTING POLYMER CONTAINER

FTC M0382

BT PLASTIC CONTAINER, ACCORDING TO TYPE OF PLASTIC [M0357]

#### **THIABENDAZOLE**

FTC B3307

BT FOOD ADDITIVE [B2972]

UF E 233 UF INS 233

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): preservative.

Europe: E 233. Codex: INS 233.

### THIABENDAZOLE ADDED

FTC H0732

BT FOOD ADDITIVE ADDED [H0399]

## THIAMIN HYDROCHLORIDE

FTC B3777

BT VITAMIN B1 [B3755]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eurlex.europa.eu/LexUriServ/do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

### THIAMIN MONONITRATE

FTC B3778

BT VITAMIN B1 [B3755]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eurlex.europa.eu/LexUriServ/do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

## THIAMINE ADDED

FTC H0309

BT VITAMIN B ADDED [H0216]

UF vitamin B1 added

Used when thiamine is added at any level. Always use this term for enriched flour or rice, enriched bakery products, and enriched macaroni or noodle products. (21 CFR 137. 610(a), 21 CFR 136.115(a)(1), and others).

### THICKBACK SOLE

FTC B2709

BT SOLE FAMILY [B1025]
UF microchirus variegatus

Al <SCIFAM>Soleidae [ITIS 172980]

<SCINAM>Microchirus variegatus (Donovan, 1808) [ITIS 173026] <SCINAM>Microchirus variegatus (Donovan, 1808) [Fishbase 2004 32] <SCINAM>Microchirus variegatus (Donovan, 1808) [FAO ASFIS MKG] <SCINAM>Microchirus variegatus (Donovan, 1808) [CEC 1993 1147] <SCINAM>Microchirus variegatus [2010 FDA Seafood List]

#### thickener

USE STABILIZER, THICKENER OR GELLING AGENT (US CFR) [A0319]

## THICKENER (EC)

FTC A0350

BT FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

Al Substance that increases the viscosity of a foodstuff. European Council Directive 95/2/EC.

### THICKENING AGENT (CODEX)

FTC A0449

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

AI FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

### thicklip bream

USE PAINTED SWEETLIPS [B2566]

### THIGH (POULTRY MEAT CUT)

FTC Z0160

BT CUT OF POULTRY MEAT [Z0156]

### thigh meat, poultry

USE DARK MEAT [Z0002]

## **THIMBLEBERRY**

FTC B4260

BT BERRY, BRAMBLE [B1121]

UF rubus parviflorus UF salmonberry

AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus parviflorus Nutt. [ITIS 25007] <SCINAM>Rubus parviflorus Nutt. [GRIN 32408] <SCINAM>Rubus parviflorus Nutt. [PLANTS RUPA]

<SCINAM>Rubus parviflorus Nutt. var. parviflorus [PLANTS RUPAP2]

<SCINAM>Rubus parviflorus Nutt. var. velutinus (Hook. & Arn.) Greene [PLANTS RUPAV]

\$i\$Rubus parviflorus\$/i\$, commonly called thimbleberry or salmonberry, is a species of \$i\$Rubus\$/i\$, native to western and northern North America. Thimbleberry fruits are larger, flatter, and softer than raspberries, and have many small seeds. Because the fruit is so soft, it does not pack or ship well, so thimbleberries are rarely cultivated commercially. However, wild thimbleberries make an excellent jam which is sold as a local delicacy. The fruits can be eaten raw or dried. [http://en.wikipedia.org/wiki/Rubus\_parviflorus]

### thixotropic (state)

USE SEMISOLID [E0144]

# thompson seedless grape

USE GRAPE, THOMPSON SEEDLESS [B1045]

### thong weed

USE SEA THONG [B4337]

### THORNBACK RAY

FTC B4085

BT SKATE [B1340]

UF raja clavata

AI <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845] <SCINAM>Raja clavata Linnaeus, 1758 [ITIS 160901]

<SCINAM>Raja clavata Linnaeus, 1758 [Fishbase 2004 2059] <SCINAM>Raja clavata Linnaeus, 1758 [FAO ASFIS RJC]

### thornless blackberry

USE ELMLEAF BLACKBERRY [B4298]

### thorny skate

USE TARRY SKATE [B4095]

### THREAD HERRING

FTC B1239

BT HERRING FAMILY [B1124]

UF opisthonema spp.

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCIGEN>Opisthonema Gill, 1861 [ITIS 161747]

### thread herring, atlantic

USE ATLANTIC THREAD HERRING [B1851]

### THREADED ABALONE

FTC B3542

BT ABALONE [B1408]
UF haliotis assimilis

Al <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897]

<SCINAM>Haliotis assimilis Dall, 1878 [ITIS 69509] <SCINAM>Haliotis assimilis Dall, 1878 [FAO ASFIS HTW] <SCINAM>Haliotis assimilis [2010 FDA Seafood List]

## threadfin

USE FIVE-RAYED THREADFIN [B4035]

## THREADFIN FAMILY

FTC B2253

BT FISH, PERCIFORM [B1581]

**UF** polynemidae

AI <SCIFAM>Polynemidae [ITIS 170445] <SCIFAM>Polynemidae [FAO ASFIS THF] <SCIFAM>Polynemidae [CEC 1993 548]

### threadfin salmon

USE KING THREADFIN [B3457]

## threadfin, indian

USE INDIAN THREADFIN [B2188]

# threadfish

USE AFRICAN POMPANO [B2147]

# threadfish

USE COBBLERFISH [B3967]

# THREE-PART CAN

FTC M0217 BT CAN [M0204]

# thunderpumper

USE FRESHWATER DRUM [B1204]

thunnini

USE TUNA [B1269]

thunnus alalunga

USE ALBACORE [B1506]

thunnus albacares

USE YELLOWFIN TUNA [B1074]

thunnus atlanticus

USE BLACKFIN TUNA [B1070]

thunnus germo

USE ALBACORE [B1506]

thunnus maccoyii

USE SOUTHERN BLUEFIN TUNA [B1003]

thunnus obesus

USE BIGEYE TUNA [B1069]

thunnus spp.

USE ALBACORE AND TUNA [B3989]

thunnus thynnus

USE BLUEFIN TUNA [B1120]

thunnus tonggol

USE LONGTAIL TUNA [B1004]

thymallus arcticus

USE ARCTIC GRAYLING [B2860]

thymallus spp.

USE GRAYLING [B4045]

thymallus thymallus

USE GRAYLING [B2711]

THYME

FTC B1199

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF thyme, common
UF thyme, white
UF thymus vulgaris
AI <SCIFAM>Labiatae

<SCINAM>Thymus vulgaris L. [NETTOX]

<GRIN>36631 <MANSFELD>16318

thyme, common

USE THYME [B1199]

thyme, spanish

USE SPANISH THYME [B2134]

thyme, white

USE THYME [B1199]

THYME, WILD

FTC B1173

BT THYME [B1199]

UF thymus serpyllum AI <SCIFAM>Labiatae

<SCINAM>Thymus serpyllum L. [NETTOX]

<GRIN>36628 <MANSFELD>16336

### **THYMUS**

FTC C0273

BT ORGAN MEAT, OTHER SYSTEMS [C0255]

## **THYMUS OR PANCREAS**

FTC C0109

BT ORGAN MEAT [C0218]
UF pancreas or thymus
UF sweetbreads

### thymus serpyllum

USE THYME, WILD [B1173]

### thymus vulgaris

USE THYME [B1199]

### thynnus pelamis

USE SKIPJACK TUNA [B1376]

### thyrsites atun

USE SNAKE MACKEREL [B2185]

### thyrsostachys siamensis

USE THAILAND BAMBOO [B3736]

## **TIBETIAN RHUBARB**

FTC B4230

BT RHUBARB [B1364]
UF rheum officinale

Al <SCIFAM>Polygonaceae [ITIS 20842]

<SCINAM>Rheum officinale Baillon [ITIS 506563] <SCINAM>Rheum officinale Baill. [GRIN 31117] <SCINAM>Rheum officinale Baill. [PLANTS RHOF] <SCINAM>Rheum officinale Baill. [DPNL 2003 12482]

# tiger nut

USE NUTSEDGE [B2159]

## **TIGER SAW-GILL**

FTC B4186

BT MUSHROOM [B1467]

UF kegawatake UF lentinus tigrinus

Al <SCINAM>Lentinus tigrinus (Bull.) Fr., 1825 [INDEX FUNGORUM 164542]

### tigernut

USE NUTSEDGE [B2159]

## tigerperch

USE GRUNTER FAMILY [B4309]

# tight-skinned orange

USE ORANGE [B1339]

# TILAPIA

FTC B2434

BT CICHLID FAMILY [B1831]

UF tilapia spp.

<SCIFAM>Cichlidae [ITIS 169770] ΑI

<SCIGEN>Tilapia Smith, 1840 [ITIS 169809]

### tilapia aurea

**USE** BLUE TILAPIA [B1832]

### tilapia mossambica

**USE** MOZAMBIQUE TILAPIA [B1833]

### tilapia nilotica

**USE** NILE TILAPIA [B1834]

### tilapia spp.

**USE** TILAPIA [B2434]

### tilapia, blue

**USE** BLUE TILAPIA [B1832]

#### tilapia, mozambique

**USE** MOZAMBIQUE TILAPIA [B1833]

### tilapia, nile

USE NILE TILAPIA [B1834]

### **TILEFISH**

FTC B1520

вт TILEFISH FAMILY [B1923]

UF caulolatilus spp.

ΑI <SCIFAM>Malacanthidae [ITIS 168537] <SCIGEN>Caulolatilus Gill, 1862 [ITIS 168539]

# **TILEFISH FAMILY**

**FTC** B1923

BT FISH, PERCIFORM [B1581]

UF branchiostegidae UF malacanthidae

<SCIFAM>Malacanthidae [ITIS 168537] ΑI <SCIFAM>Branchiostegidae [FAO ASFIS TIS]

# tilia spp.

USE LINDEN [B2051]

# **TIMOR DEER**

FTC B4276 вт **DEER [B1583]** 

UE cervus timorensis

UE

<SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693] ΑI

<SCINAM>Cervus timorensis Blainville, 1822 [ITIS 625050]

The Javan Rusa or Sunda Sambar (Rusa timorensis) is a deer native to the islands of Java, Bali and Timor (shared with East Timor) in Indonesia. It is also an introduced species in Irian Jaya, Borneo (Kalimantan), the Lesser Sunda Islands, Maluku, Sulawesi, Australia, Mauritius, New Caledonia, New Zealand, Papua New Guinea, and

Réunion.[http://en.wikipedia.org/wiki/Cervus\_timorensis]

# **TIMOTHY**

PLANT USED AS FODDER [B3358] BT

UF phleum pratense

ΑI <SCINAM>Phleum pratense L. [GRIN] TIN

FTC N0043

BT METAL [N0041]

tin can

USE STEEL PLATE CONTAINER [M0189]

**TIN PLATE CONTAINER** 

FTC M0176

BT STEEL PLATE CONTAINER [M0189]

**TIN SOLDER** 

FTC M0263

BT SEAL/GASKET [M0257]

tinca tinca

USE TENCH [B1906]

**TINLESS STEEL PLATE CONTAINER** 

FTC M0149

BT STEEL PLATE CONTAINER [M0189]

tiostrea lutaria

USE NEW ZEALAND DREDGE OYSTER [B2690]

tip

USE SPEAR OR SHOOT [C0186]

tipa

USE SOUTHERN QUEEN SCALLOP [B4277]

**TISSUE PAPER CONTAINER** 

FTC M0339

BT PAPER CONTAINER, UNTREATED [M0334]
Al Porous, wet-strength paper, e.g. tea bag.

TITANIUM DIOXIDE

FTC B3308

BT FOOD ADDITIVE [B2972]

UF E 171 UF INS 17

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive; technological purpose(s): colour.

Europe: E 171. Codex: INS 171.

## TITANIUM DIOXIDE ADDED

FTC H0733

BT FOOD ADDITIVE ADDED [H0399]

titi

USE SOOTY SHEARWATER [B4297]

#### **TOADFISH**

FTC B2187

BT TOADFISH FAMILY [B2264]

UF opsanus

Al <SCIFAM>Batrachoididae [ITIS 164422]

<SCINAM>Opsanus Rafinesque, 1818 [ITIS 164422]

### **TOADFISH FAMILY**

FTC B2264

BT FISH, BATRACHOIDIFORM [B2200]

UF batrachoididae

AI <SCIFAM>Batrachoididae [ITIS 164412] <SCIFAM>Batrachoididae [FAO ASFIS TFD] <SCIFAM>Batrachoididae [CEC 1993 1178]

#### **TOASTED**

FTC G0010

BT COOKED BY DRY HEAT [G0004]

Al Cooked with direct heat until the surface of the food is browned, usually associated with bread or sandwiches.

#### tobago

USE TRINIDAD AND TOBAGO [R0406]

## Tocopherol, delta-, synthetic

USE DELTA-TOCOPHEROL [B3073]

## Tocopherol, gamma-, synthetic

USE GAMMA-TOCOPHEROL [B3102]

# TOCOPHEROL-RICH EXTRACT

FTC B3309

BT FOOD ADDITIVE [B2972]

UF E 306

SN

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and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

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Al Food additive.

Europe: E 306.

## TOCOPHEROL-RICH EXTRACT ADDED

FTC H0734

BT FOOD ADDITIVE ADDED [H0399]

### **Tocopherols**

USE ALPHA-TOCOPHEROL [B2986]

## todarodes angolensis

USE ANGOLAN FLYING SQUID [B3699]

## todarodes filippovae

USE ANTARCTIC FLYING SQUID [B3700]

#### todarodes pacificus

USE JAPANESE FLYING SQUID [B3701]

#### todarodes sagittatus

USE EUROPEAN FLYING SQUID [B3702]

#### todaropsis eblanae

USE LESSER FLYING SQUID [B3703]

#### toddler food

USE INFANT OR TODDLER FOOD [P0020]

#### tofu dessert, frozen

USE FROZEN TOFU DESSERT (US CFR) [A0307]

#### tofu frozen dessert

USE FROZEN TOFU DESSERT (US CFR) [A0307]

## **TOGO**

FTC R0395

BT AFRICA, WESTERN [R0344]

SN US FDA 1995 Code: TG

## **TOHEROA WEDGE CLAM**

FTC B2684

BT CLAM [B1331]

UF amphidesma ventricosum
UF new zealand surf clam

SN Renamed from New Zealand surf clam based on scientific name.

Al <SCIFAM>Mesodesmatidae [FAO ASFIS EQV]

<SCINAM>Mesodesma ventricosum (Gray 1843) [FAO ASFIS EQV]

### **TOKELAU**

FTC R0398

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: TK

#### tomatillo

USE MEXICAN GROUND CHERRY [B2015]

#### TOMATO

FTC B1276

BT FRUIT USED AS VEGETABLE [B1006]

UF gold apple
UF love apple

UF lycopersicon esculentum
UF lycopersicon lycopersicum
UF solanum lycopersicum

Al <SCIFAM>Solanaceae [ITIS 30411]

<SCINAM>Lycopersicon esculentum var. esculentum P. Mill. [ITIS 529044]

<SCINAM>Solanum lycopersicum L. [ITIS 521671]
<SCINAM>Solanum lycopersicum L. [GRIN 101442]

<SCINAM>Solanum lycopersicum L. [PLANTS SOLY2]

<SCINAM>Lycopersicon esculentum Mill. [EuroFIR-NETTOX 2007 172]

<SCINAM>Lycopersicon esculentum Mill. [DPNL 2003 10985]

<MANSFELD>6054

The word "tomato" may refer to the plant (Solanum lycopersicum) or the edible, typically red, fruit that it bears. Originating in South America, the tomato was spread around the world following the Spanish colonization of the

Americas, and its many varieties are now widely grown, often in greenhouses in cooler climates. See also the list of tomato cultivars [http://en.wikipedia.org/wiki/List\_of\_tomato\_cultivars].[]

#### **TOMATO ADDED**

FTC H0350

BT VEGETABLE ADDED [H0212]

#### tomato, corn and lima beans

USE TRIPLE SUCCOTASH [B1606]

#### tomato, sweet corn and lima beans

USE TRIPLE SUCCOTASH [B1606]

tomtate

USE GRUNT [B1813]

#### **TONGA**

FTC R0401

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: TO

#### **TONGUE**

FTC C0189

BT ORGAN MEAT, OTHER SYSTEMS [C0255]

## **TONKA BEAN**

FTC B1039

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF cumaru

UF dipteryx odorata

UF kumaru

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Dipteryx odorata (Aublet) Willd. [ITIS 506251]

<SCINAM>Dipteryx odorata (Aubl.) Willd. [GRIN 14393]

<SCINAM>Dipteryx odorata (Aubl.) Willd. [PLANTS DIOD2]

Dipteryx odorata (commonly known as "cumaru" or "kumaru") is a species of flowering tree in the pea family, Fabaceae, that is native to the Orinoco region of northern South America. Its seeds are known as tonka beans. They are black and wrinkled and have a smooth, brown interior. Their fragrance is reminiscent of vanilla, almonds,

cinnamon, and cloves.[http://en.wikipedia.org/wiki/Dipteryx\_odorata]

### **TONKA BEAN**

FTC B1039

BT TROPICAL OR SUBTROPICAL FRUIT - INEDIBLE PEEL [B3391]

toor

USE YELLOW PEA [B2414]

## TOOTH DECAY-RELATED CLAIM OR USE

FTC P0125

BT HEALTH-RELATED CLAIM OR USE [P0124]
UF does not promote tooth decay claim or use

## TOOTH-BRUSH TREE

FTC B2814

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF pachylobus balsamiflora
UF pachylobus trimera

UF santiria
UF santiria trir

Al <SCINAM>Santiria trimera (Oliv.) Aubrév. [The Plant List 2486154]

#### TOOTHED ROCK CRAB

FTC B3564

ROCK CRAB FAMILY [B2351] BT

UF cancer bellianus

<SCIFAM>Cancridae Latreille, 1802 [ITIS 98670] ΑI

<SCINAM>Cancer bellianus Johnston 1861 [FAO ASFIS KCB]

#### top onion

**USE** TREE ONION [B3487]

#### **TOP SHELL**

FTC B2321

BT ARCHAEOGASTROPOD [B1002]

UF nonodonta turbinata UF turbo cornutus

ΑI <SCINAM>Turbo cornutus Lightfoot 1786 [FAO ASFIS TOS]

<SCINAM>Turbo cornutus [CEC 1993 1315] <SCINAM>Turbo cornutus [2010 FDA Seafood List]

#### **TOPE SHARK**

FTC B2525

BT HOUND SHARK FAMILY [B3510]

UF galeorhinus galeus

UF grey shark UF greyboy UF school shark

<SCIFAM>Triakidae Gray, 1851 [ITIS 160529] ΑI

<SCINAM>Galeorhinus galeus (Linnaeus, 1758) [ITIS 160181] <SCINAM>Galeorhinus galeus (Linnaeus, 1758) [Fishbase 2004 4642] <SCINAM>Galeorhinus galeus (Linnaeus, 1758) [FAO ASFIS GAG] <SCINAM>Galeorhinus galeus (Linnaeus, 1758) [CEC 1993 49]

<SCINAM>Galeorhinus galeus [2010 FDA Seafood List]

### **TOPEE TAMBU**

FTC B3446

VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018] BT

UF guinea arrowroot

UF leren

ΑI <SCIFAM>Marantaceae

<SCINAM>Calathea allouia (Aubl.) Lindl. [CCPR]

<GRIN>8405

topes

USE HOUND SHARK FAMILY [B3510]

## torchwood

USE **DESERT DATE [B2837]** 

# tordylium apulum

HARTWORT [B3711]

# tordylium maximum

USE HARTWORT [B3711]

# **TORTOISE SHELL BAMBOO**

**FTC** B3735

BT BAMBOO [B1271] UF moso bamboo phyllostachys edulis UF pubescent bamboo

ΑI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Phyllostachys edulis (Carr.) Houz. [ITIS 565400] <SCINAM>Phyllostachys edulis (Carrière) J. Houz. [GRIN 28158] <SCINAM>Phyllostachys edulis (Carr.) Lehaie [MANSFELD 19092]

tossa jute

USE NALTA JUTE [B1731]

total edible meat part

USE SKELETAL MEAT PART, WITHOUT BONE AND SKIN, WITH SEPARABLE FAT [C0269]

towel gourd

USE SPONGE GOURD [B1721]

trachichthyidae

USE SLIMEHEAD FAMILY [B1942]

trachinidae

USE WEEVERFISH FAMILY [B2291]

trachinotus carolinus

USE FLORIDA POMPANO [B1780]

trachinotus glaucus

USE PALOMETA [B2490]

trachinotus spp.

USE POMPANO [B1475]

trachurus declivis

USE GREEN-BACK HORSE MACKEREL [B3956]

trachurus japonicus

USE JAPANESE JACK MACKEREL [B3957]

trachurus lathami

USE ROUGH SCAD [B3958]

trachurus murphyi

USE CHILEAN HORSE MACKEREL [B2901]

trachurus novaezelandiae

USE YELLOWTAIL HORSE MACKEREL [B4300]

trachurus picturatus

USE OFFSHORE JACK MACKEREL [B3953]

trachurus spp.

USE SAUREL [B1090]

trachurus symmetricus

USE PACIFIC JACK MACKEREL [B3954]

trachurus trachurus

USE ATLANTIC HORSE MACKEREL [B1166]

trachurus trachurus capensis

USE CAPE HORSE MACKEREL [B3952]

trachurus trecae

USE CUNENE HORSE MACKEREL [B3955]

trachyrhynchus longirostris

USE UNICORN RATTAIL [B2913]

#### trachyspermum copticum

USE AJOWAN [B2515]

#### TRADITIONAL COMPOSITION CLAIM OR USE

FTC P0237

ΑI

BT TRADITIONAL FOOD CLAIM OR USE [P0234]

SN Use when "Traditional composition" is claimed.

The uniquely identifiable composition (in terms of ingredients) that was first established prior to the Second World War and passed down through generations by oral or other means (taking into account cases where composition was abandoned for a time and then reinstated) and when necessary is differentiated from the composition defined by the generally recognized characteristics of the wider food group to which the product belongs. [Traditional Foods in Europe, EuroFIR Synthesis report No 6, 2009]

## TRADITIONAL FOOD CLAIM OR USE

FTC P0234

BT RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]

Al 'Traditional' means proven usage on the Community market for a time period showing transmission between generations; this time period should be the one generally ascribed to one human generation, at least 25 years [COUNCIL REGULATION (EC) No 509/2006 of 20 March 2006 on agricultural products and foodstuffs as traditional specialities guaranteed].

A traditional food product is a product frequently consumed or associated to specific celebrations and/or seasons, normally transmitted from one generation to another, made with care in a specific way according to the gastronomic heritage, with little or no processing/manipulation, that is distinguished and known because of its sensory properties and associated to a certain local area, region or country. [http://www.truefood.eu/]

Traditional means conforming to established practice or specifications prior to the Second World War. Traditional food is a food of a specific feature or features, which distinguish it clearly from other similar products of the same category in terms of the use of traditional ingredients (raw materials or primary products), traditional composition or traditional type of production and/or processing method. [Traditional Foods in Europe, EuroFIR Synthesis report No 6, 2009]

## TRADITIONAL INGREDIENT CLAIM OR USE

FTC P0236

Al

BT TRADITIONAL FOOD CLAIM OR USE [P0234]

SN Use when "Traditional ingredients" is claimed.

Raw material (species and/or varieties) or primary product either alone or as an ingredient that has been used in identifiable geographical areas and remains in use today (taking into account cases where use was abandoned for a time and then reinstated) and its characteristics are in accordance with current specifications of national and EU legislation. [Traditional Foods in Europe, EuroFIR Synthesis report No 6, 2009]

## TRADITIONAL SPECIALITY GUARANTEED (TSG)

FTC Z0257

BT PROTECTED GEOGRAPHICAL STATUS (PGS) [Z0254]

Al TSG- highlights traditional character, either in the composition or means of production [http://ec.europa.eu/agriculture/quality/schemes/index\_en.htm].

## TRADITIONAL TYPE OF PRODUCTION AND/OR PROCESSING CLAIM OR USE

FTC P0238

BT TRADITIONAL FOOD CLAIM OR USE [P0234]

SN Use when "Traditional type of production and/or processing" is claimed.

The production and/or processing of a food that has been transmitted from generation to generation through oral tradition or other means and has been applied prior to the Second World War and remains in use (taking into account cases where composition was abandoned for a time and then reinstated) despite its adjustment to binding rules from national or EU food hygiene regulations or the incorporation of technological progress, under the condition that production and/or processing remains in line with methods used originally and that the food's intrinsic features such as its physical, chemical, microbiological or organoleptic features are maintained. [Traditional Foods in Europe, EuroFIR Synthesis report No 6, 2009]

## TRAGACANTH

ΑI

FTC B3310

BT FOOD ADDITIVE [B2972]

1264

UF E 413 UF INS 413

UF Tragacanth gum

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011)

[http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier, stabilizer, thickener.

Europe: E 413. Codex: INS 413.

#### TRAGACANTH ADDED

FTC H0735

BT FOOD ADDITIVE ADDED [H0399]

### Tragacanth gum

USE TRAGACANTH [B3310]

#### TRAGACANTH GUM ADDED

FTC H0382

BT PLANT EXUDATE GUM ADDED [H0379]

UF gum tragacanth added

SN Used when tragacanth gum is added at any level.

## tragelaphus angasii

USE NYALA [B4376]

## tragelaphus buxtoni

USE MOUNTAIN NYALA [B4377]

### tragelaphus imberbis

USE LESSER KUDU [B4378]

#### tragelaphus spp.

USE SPIRAL-HORNED BOVINE [B4375]

### tragelaphus strepsiceros

USE GREATER KUDU [B4379]

# tragopogon porrifolius

USE SALSIFY [B1551]

# TRANCHE (MEAT CUT)

FTC Z0139

BT CUISSE [Z0136]

SN Includes tende de tranche/milieu de gite, ronde de tranche, poire, merlan, araignee, etc.

## TRANCHE GRASSE

FTC Z0140

BT CUISSE [Z0136]

#### TRANS FAT CLAIM OR USE

FTC P0196

BT FAT SPECIAL CLAIM OR USE [P0017]

### transvaal red milkwood

USE MIMUSOPS [B2811]

## trapa natans

USE WATERCHESTNUT [B3719]

## TRAPP AVOCADO

FTC B4232

BT AVOCADO [B1470]
UF lowland avocado

UF persea americana var. americana

UF west indian avocado

Al <SCIFAM>Lauraceae [ITIS 18145]

<SCINAM>Persea americana var. americana Miller [ITIS 530949] <SCINAM>Persea americana var. americana [GRIN 319434] <SCINAM>Persea americana Mill. var. americana [PLANTS PEAMA2]

#### trasnkei spiny lobster

USE SCALLOPED SPINY LOBSTER [B2204]

travelle

USE BLUE WAREHOU [B2304]

#### TREATMENT APPLIED NOT KNOWN

FTC H0001

BT H. TREATMENT APPLIED [H0111]

Used when it is not known whether any of the treatments listed here have been applied to a food product. If it is

known that no treatment was applied, use \*NO TREATMENT APPLIED\*.

## tree ear fungus

USE CLOUD EAR FUNGUS [B3723]

## TREE FERN

FTC B1750

BT VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]

### TREE NUT ADDED

FTC H0757

BT NUT OR SEED ADDED [H0177]

Al Examples of tree nuts are walnut, cashew, almond, chestnut, coconut.

## TREE ONION

FTC B3487

BT ALLIUM SPECIES [B4302]
UF beltsville bunching onion
UE catawissa onion

UF catawissa onion
UF egyptian onion
UF top onion
UF wakegi onion
AI <SCIFAM>Alliaceae

<SCINAM>Allium xproliferum (Moench) Schrad. ex Willd. [GRIN]

<GRIN>404736

Tree onions, also commonly called top onions or Egyptian onions, are a strong-growing onion with a bunch of bulblets where a normal onion would have flowers. In some varieties these bulblets will sprout and grow while still on the original stalk, which may bend down under the weight of the new growth, giving rise to the name, walking onion. [Source: Wikipedia]

### 1266

#### TREE ONION

FTC B3487

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

#### tree sorrel

USE BILIMBI [B2513]

#### TREE TOMATO

FTC B2016

BT FRUIT USED AS VEGETABLE [B1006]

UF cyphomandra betacea
UF solanum betaceum

UF tamarillo

AI <SCIFAM>Solanaceae [ITIS 30411]

<SCINAM>Cyphomandra betacea (Cav.) Sendtner [ITIS 505817]

<SCINAM>Solanum betaceum Cav. [GRIN 100825]

<SCINAM>Cyphomandra betacea (Cav.) Sendtn. [PLANTS CYBE3] <SCINAM>Cyphomandra betacea (Cav.) Sendtn. [DPNL 2003 9134]

\$i\$Solanum betaceum\$/i\$ (syn. \$i\$Cyphomandra betacea\$/i\$) is a small tree or shrub in the flowering plant family Solanaceae "the nightshade plant". It is best known as the species that bears the tamarillo, an egg-shaped edible

fruit. Other names include tree tomato, tomate de árbol, and dutch eggplant in Indonesia.[http://en.wikipedia.org/wiki/Cyphomandra\_betacea]

#### **TREFOIL**

FTC B3382

BT LEGUME ANIMAL FEED [B3377]
AI <SCIFAM>Fabaceae (alt. Leguminosae)

<SCINAM>Lotus corniculatus, L.; other Lotus spp. [CCPR]

<GRIN>300317

#### tremella fuciformis

USE SNOW FUNGUS [B4170]

### tremella mesenterica

USE YELLOW BRAIN FUNGUS [B4183]

### **TREVALLY**

FTC B2651

BT JACK FAMILY [B1755]

UF ulua

Al <SCIFAM>Carangidae [ITIS 168584]

<SCIGEN>Pseudocaranx Bleeker, 1863 [ITIS 168770]

### Triacetin

USE GLYCERYL TRIACETATE (TRIACETIN) [B3109]

triakidae

USE HOUND SHARK FAMILY [B3510]

# triakis semifasciata

USE LEOPARD SHARK [B4111]

## triakis spp.

USE LEOPARD SHARK [B4110]

## TRIAMMONIUM CITRATE

FTC B3311

BT FOOD ADDITIVE [B2972]

UF E 380 UF INS 380

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator.

> Europe: E 380. Codex: INS 380.

#### TRIAMMONIUM CITRATE ADDED

**FTC** H0736

FOOD ADDITIVE ADDED [H0399] BT

#### TRIANGLE TANNER CRAB

FTC R2224

**BT OREGONIID FAMILY [B4138]** UF chionoecetes angulatus

Al <SCIFAM>Oregoniidae Garth, 1958 [ITIS 621704]

<SCINAM>Chionoecetes angulatus M. J. Rathbun, 1924 [ITIS 98430]

<SCINAM>Chionoecetes angulatus [2010 FDA Seafood List]

#### TRICALCIUM CITRATE

**FTC** B3312

BT FOOD ADDITIVE [B2972]

UF F 333 UF INS 333(iii)

SN If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav index en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive: technological purpose(s): acidity regulator, firming agent, sequestrant, stabilizer.

Europe: E 333. Codex: INS 333(iii).

### TRICALCIUM CITRATE ADDED

BT FOOD ADDITIVE ADDED [H0399]

## TRICALCIUM PHOSPHATE

FOOD ADDITIVE [B2972]

UF E 341 UF INS 341(iii)

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDFI and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, anticaking agent, buffer, clouding agent, firming agent, flour treatment agent, humectant, moisture-retention agent, raising agent, stabilizer, texturizing agent.

Europe: E 341. Codex: INS 341(iii).

#### TRICALCIUM PHOSPHATE ADDED

FTC H0738

BT FOOD ADDITIVE ADDED [H0399]

#### trichilia emetica

USE MAFURRA [B2329]

#### trichiuridae

USE CUTLASSFISH [B4026]

#### trichiurus lepturus

USE ATLANTIC CUTLASSFISH [B2861]

### trichiurus spp.

USE CUTLASSFISH [B1154]

#### trichodon trichodon

USE PACIFIC SANDFISH [B4012]

#### trichodontidae

USE SANDFISH FAMILY [B2569]

#### trichopsis spp.

USE CROAKING GOURAMI [B2423]

#### **TRICHOSCYPHA**

FTC B2820

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

**UF** trichoscypha spp.

Al <SCINAM>Trichoscypha Hook. f. [GRIN 12328]

#### trichoscypha spp.

USE TRICHOSCYPHA [B2820]

### TRIETHYL CITRATE

FTC B3314

BT FOOD ADDITIVE [B2972]

UF E 1505 UF INS 1505

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on

the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): carrier solvent, emulsifier, foam stabilizer, plasticizer, sequestrant.

Europe: E 1505. Codex: INS 1505.

## TRIETHYL CITRATE ADDED

FTC H0739

FOOD ADDITIVE ADDED [H0399] BT

## trifolium pratense

USE RED CLOVER [B2333]

### trifolium spp.

USE **CLOVER [B1254]** 

#### TRIGGERFISH

FTC B2131

TRIGGERFISH FAMILY [B2138] BT

UF

<SCIFAM>Balistidae [ITIS 173128] ΑI

<SCIGEN>Balistes Linnaeus, 1758 [ITIS 173137]

#### TRIGGERFISH FAMILY

FTC B2138

BT FISH, TETRAODONTIFORM [B1977]

UF balistidae

<SCIFAM>Balistidae [ITIS 173128] ΑI

<SCIFAM>Balistidae [FAO ASFIS TRI] <SCIFAM>Balistidae [CEC 1993 1167]

Triggerfishes are about 40 species of often brightly colored fishes of the family \$i\$Balistidae\$/i\$. Often marked by lines and spots, they inhabit tropical and subtropical oceans throughout the world, with the greatest species richness in the Indo-Pacific. Most are found in relatively shallow, coastal habitats, especially at coral reefs, but a few, such as the aptly named oceanic triggerfish (Canthidermis maculata), are pelagic. While several species from this family are popular in the marine aquarium trade, they are often notoriously ill-

tempered.[http://en.wikipedia.org/wiki/Balistidae]

## trigla gurnardus

USE **GREY GURNARD [B2703]** 

triglidae

USE **SEAROBIN FAMILY [B2235]** 

## trigonella foenum-graecum

USE FENUGREEK [B1696]

### trinectes inscriptus

USE SCRAWLED SOLE [B2287]

#### trinectes maculatus

USE HOGCHOKER [B2289]

## TRINIDAD AND TOBAGO

**FTC** R0406

BT CARIBBEAN ISLANDS [R0353]

UF

SN US FDA 1995 Code: TT

## **TRIPE**

**FTC** C0192

BT **RUMINANT STOMACH [C0224]** ΑI The stomach of a beef cow.

#### **TRIPHOSPHATES**

FTC B4432

BT FOOD ADDITIVE [B2972]

UF E 451 UF INS 451

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive.

Europe: E 451. Codex: INS 451.

#### TRIPHOSPHATES ADDED

FTC H0845

BT FOOD ADDITIVE ADDED [H0399]

#### TRIPLE SUCCOTASH

FTC B1606

BT TOMATO [B1276]

UF corn, lima beans and tomatoes
UF lima bean, corn and tomatoes
UF lima bean, sweet corn and tomatoes
UF tomato, corn and lima beans
UF tomato, sweet corn and lima beans
UF vegetable corn, lima bean and tomato

## TRIPLE SUCCOTASH

FTC B1606

BT VEGETABLE CORN [B1380]

### TRIPLE SUCCOTASH

FTC B1606

BT LIMA BEAN [B1397]

# TRIPOTASSIUM CITRATE

FTC B3315

SN

BT FOOD ADDITIVE [B2972]

UF E 332 UF INS 332(ii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, sequestrant, stabilizer.

Europe: E 332. Codex: INS 332(ii).

## TRIPOTASSIUM CITRATE ADDED

FTC H0740

BT FOOD ADDITIVE ADDED [H0399]

#### TRIPOTASSIUM PHOSPHATE

FTC B3316

BT FOOD ADDITIVE [B2972]

UF E 340 UF INS 340(iii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments

[http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html] and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, emulsifier, humectants, moisture-retention agent, sequestrant, stabilizer, texturizing agent.

Europe: E 340. Codex: INS 340(iii).

## TRIPOTASSIUM PHOSPHATE ADDED

FTC H0741

BT FOOD ADDITIVE ADDED [H0399]

### tripple-grooved shrimp

USE CARAMOTE PRAWN [B3490]

## TRISODIUM CITRATE

FTC B3317

SN

BT FOOD ADDITIVE [B2972]

UF E 331
UF INS 331(iii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, emulsifier, sequestrant, stabilizer.

Europe: E 331. Codex: INS 331(iii).

### TRISODIUM CITRATE ADDED

FTC H0742

BT FOOD ADDITIVE ADDED [H0399]

#### TRISODIUM DIPHOSPHATE

FTC B3318

BT FOOD ADDITIVE [B2972]

UF E 450 UF INS 450(ii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, emulsifier, raising agent, moisture-retention agent, sequestrant, stabilizer, texturizing agent.

Europe: E 450. Codex: INS 450(ii).

#### TRISODIUM DIPHOSPHATE ADDED

FTC H0743

BT FOOD ADDITIVE ADDED [H0399]

#### TRISODIUM PHOSPHATE

FTC B3319

SN

BT FOOD ADDITIVE [B2972]

UF E 339 UF INS 339(iii)

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): acidity regulator, antimicrobial synergist, emulsifier, humectant, moistureretention agent, stabilizer, sequestrant, texturizing agent.

Europe: E 339. Codex: INS 339(iii).

# TRISODIUM PHOSPHATE ADDED

FTC H0744

BT FOOD ADDITIVE ADDED [H0399]

#### trisopterus esmarkii

USE NORWAY POUT [B3354]

### TRISTAN ROCK LOBSTER

FTC B3605

BT JASID SPINY LOBSTER [B3607]

UF jasus tristani

Al <SCIFAM>Palinuridae Latreille, 1802 [ITIS 97646] <SCINAM>Jasus tristani Holthuis, 1963 [ITIS 552956]

<SCINAM>Jasus tristani Holthuis, 1963 [FAO ASFIS LBT] <SCINAM>Jasus tristani Holthuis, 1963 [CEC 1993 1249]

## **TRITICALE**

FTC B1358

BT GRAIN [B1324]
UF rye-wheat hybrid
UF x triticosecale

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>X Triticosecale rimpaui Wittm. [ITIS 506625] <SCINAM>X Triticosecale Wittm. [ITIS 500788]

<SCINAM>xTriticosecale rimpaui Wittm. [PLANTS TRRI8]

<SCINAM>X Triticosecale sp. [GRIN 300683] <SCINAM>X Triticosecale [DPNL 2003 13948]

#### triticum aestivum

USE COMMON WHEAT [B3507]

#### triticum aestivum

USE HARD WHEAT [B1418]

#### triticum aestivum

USE SOFT WHEAT [B1421]

# triticum aestivum subsp. spelta

USE SPELT [B2917]

## triticum aestivum, spelta group

USE SPELT [B2917]

# triticum dicoccum

USE EMMER [B3505]

## triticum durum

USE DURUM WHEAT [B1079]

## triticum ispahanicum ssp. durum

USE DURUM WHEAT [B1079]

## triticum spelta

USE SPELT [B2917]

## triticum spp.

USE WHEAT [B1312]

# triticum turgidum var. durum

USE DURUM WHEAT [B1079]

#### troche

USE LOZENGE [E0174]

## tronchuda cabbage

USE TRONCHUDA KALE [B4322]

# TRONCHUDA KALE

FTC B4322
BT KALE [B1281]
UF bedford cabbage
UF braganza

UF brassica oleracea var. costata

UF portuguese cole UF tronchuda cabbage

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica oleracea var. costata DC. [ITIS 530958] <SCINAM>Brassica oleracea L. var. costata DC. [GRIN 105448] <SCINAM>Brassica oleracea L. var. costata DC. [PLANTS BROLC2] <SCINAM>Brassica oleracea L. var. costata DC. [DPNL 2003 8106]

## tropaeolum majus

USE GARDEN NASTURTIUM [B3456]

#### tropaeolum majus

USE INDIAN CRESS [B2968]

#### TROPICAL ALMOND

FTC B3437

BT TROPICAL OR SUBTROPICAL NUT PRODUCING PLANT [B1022]

UF indian-almond
UF malabar-almond
UF sea-almond
UF terminalia catappa

AI <SCIFAM>Combretaceae [ITIS 27755]

<SCINAM>Terminalia catappa L. [ITIS 27762] <SCINAM>Terminalia catappa L. [GRIN 36334] <SCINAM>Terminalia catappa L. [PLANTS TECA]

<SCINAM>Terminalia catappa L. [CCPR]

## TROPICAL CLIMATIC ZONE

FTC R0489

BT CLIMATIC ZONE [R0193]

## TROPICAL DRY CLIMATIC ZONE

FTC R0491

BT TROPICAL CLIMATIC ZONE [R0489]

## TROPICAL OR SUBTROPICAL FRUIT - EDIBLE PEEL

FTC B3387

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

#### TROPICAL OR SUBTROPICAL FRUIT - INEDIBLE PEEL

FTC B3391

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

## TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT

FTC B1024

BT FRUIT-PRODUCING PLANT [B1140]

# TROPICAL OR SUBTROPICAL NUT PRODUCING PLANT

FTC B1022

BT NUT PRODUCING PLANT [B1213]

# TROPICAL REEF

FTC R0405

BT TROPICAL WATERS [R0404]

SN US FDA 1995 Code: TRO2

## **TROPICAL WATERS**

FTC R0404

BT FISHING AREAS [R0124]

SN US FDA 1995 Code: TRO1

#### TROPICAL WET CLIMATIC ZONE

FTC R0490

BT TROPICAL CLIMATIC ZONE [R0489]

#### **TROUT**

FTC B1258

BT ATLANTIC SALMON [B2250]
UF salmo except salmo salar

### TROUT AND SALMON FAMILY

FTC B1129

BT FISH, SALMONIFORM [B1592]

UF salmonidae

AI <SCIFAM>Salmonidae [ITIS 161931] <SCIFAM>Salmonidae [FAO ASFIS SLZ] <SCIFAM>Salmonidae [CEC 1993 256]

#### trout, brown

USE BROWN TROUT [B1479]

#### trout, rainbow

USE RAINBOW TROUT [B1109]

#### true crabs

USE CRAB [B1335]

## true limpets

USE LIMPET [B2279]

#### true morel

USE BLACK MOREL [B2021]

# TRUE MUSKMELON

FTC B4221

BT MUSKMELON [B2067]

Al <SCINAM>Cucumis melo L. var. reticulatus Ser. [DPNL 2003 9043]

Melons with netted skin.[http://en.wikipedia.org/wiki/Melon]

## true perch

USE PERCH FAMILY [B2004]

## true seal

USE SEAL FAMILY [B1341]

# **TRUE SENNA**

FTC B4189

BT PLANT USED FOR DIETARY SUPPLEMENTS [B4168]

UF alexandrian senna UF senna alexandrina

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Senna alexandrina P. Mill. [ITIS 505142] <SCINAM>Senna alexandrina Mill. [GRIN 100067] <SCINAM>Senna alexandrina Mill. [PLANTS SEAL5] <SCINAM>Senna alexandrina Mill. [DPNL 2003 13050]

## **TRUE SENNA**

FTC B4189

BT SENNA [B2056]

### **TRUFFLE**

FTC B1387

BT ASCOMYCOTA [B2034]

UF tuber spp.

Al <SCINAM>Tuber spp.

#### TRUMPETER FAMILY

FTC B1988

BT FISH, PERCIFORM [B1581]

UF latridae UF latrididae

AI <SCIFAM>Latridae [ITIS 645309] <SCIFAM>Latridae [FAO ASFIS TRU] <SCIFAM>Latridae [CEC 1993 852]

#### trunkfish

USE MOLA FAMILY [B2586]

#### trutta marina

USE BROWN TROUT [B1479]

#### tsai shim

USE TSAI SHIM [B3374]

#### **TSAI SHIM**

FTC B3374

BT LEAFY VEGETABLE [B1566]
UF brassica parachinensis
UF brassica rapa parachinensis

UF choisum
UF false pak-choi
UF tsai shim
UF tsoi sum

AI <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica parachinensis L. H. Bailey [ITIS 506222]

<SCINAM>Brassica rapa var. parachinensis (L. H. Bailey) Hanelt [GRIN 319637]

<SCINAM>Brassica parachinensis L.H. Bailey [PLANTS BRPA13]

<SCINAM>Brassica campestris L., var. parachinensis (Bailey) Sinsk. [CCPR]

## **TSAI SHIM**

FTC B3374

BT BRASSICA SPECIES [B3372]

## tsoi sum

USE TSAI SHIM [B3374]

### tsuetake

USE ROOTING SHANK [B4179]

#### ttiticum turgidum subsp. dicoccon

USE EMMER [B3505]

## tuatua

USE NEW ZEALAND WEDGE CLAM [B2261]

## **TUBE**

FTC M0200

BT CONTAINER OR WRAPPING BY FORM [M0195]

UF collapsible tube

## tube abalone

USE TUBERCULATE ABALONE [B3535]

#### **TUBENOSE GOBY**

FTC B3938

BT TUBENOSE GOBY [B3937]
AI <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Proterorhinus marmoratus (Pallas, 1814) [ITIS 172080]

<SCINAM>Proterorhinus marmoratus (Pallas, 1814) [Fishbase 2004 12020] <SCINAM>Proterorhinus marmoratus (Pallas, 1814) [FAO ASFIS RSO] <SCINAM>Proterorhinus marmoratus (Pallas, 1811) [CEC 1993 1049]

#### **TUBENOSE GOBY**

FTC B3937

BT GOBY FAMILY [B2542]
UF proterorhinus spp.

Al <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Proterorhinus Smitt, 1900 [ITIS 172079]

#### **TUBER**

FTC C0308

BT ROOT, TUBER OR BULB [C0238]

Al A short, thickened, fleshy part of an underground stem, as a potato: new plants develop from the buds, or eyes,

that grow in the axils of the minute scale leaves of a tuber (Source: Webster's)

#### tuber aestivum

USE SUMMER TRUFFLE [B3795]

#### tuber indicum

USE CHINESE TRUFFLE [B3794]

#### tuber magnatum

USE WHITE TRUFFLE [B3792]

## tuber melanosporum

USE BLACK TRUFFLE [B3793]

#### tuber sinensis

USE CHINESE TRUFFLE [B3794]

# tuber spp.

USE TRUFFLE [B1387]

## tuber uncinatum

USE SUMMER TRUFFLE [B3795]

### tuber, bulb or root

USE ROOT, TUBER OR BULB [C0238]

### **TUBERCULATE ABALONE**

FTC B3535

BT ABALONE [B1408]
UF haliotis tuberculata
UF tube abalone

Al <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897]

<SCINAM>Haliotis tuberculata [İTIS 69508]

<SCINAM>Haliotis tuberculata Linnaeus, 1758 [FAO ASFIS HLT] <SCINAM>Haliotis tuberculata Linnaeus, 1758 [CEC 1993 1313] <SCINAM>Haliotis tuberculata [2010 FDA Seafood List]

## tuberous prickly-pear

USE INDIAN FIG [B2019]

#### TUCUM

FTC B4346

BT OIL-PRODUCING PLANT [B1017]

UF astrocaryum vulgare

UF awarra palm UF tucuma

Al <SCINAM>Astrocaryum vulgare Mart. [GRIN 5941]

\$i\$Astrocaryum vulgare\$/i\$ (common names Tucum or Tucumã-do-Pará in Brazil, Aouara in French Guiana, Wara awara in Guyana, awarra in Suriname, Chontilla in Ecuador) is a palm native to Amazon Rainforest vegetation, typical of the Pará state in Brazil. This plant has edible fruit, which are also used for biodiesel production. This plant is cited in Flora Brasiliensis by Carl Friedrich Philipp von Martius.[]

#### tucuma

USE TUCUM [B4346]

#### **TUFTED PUFFIN**

FTC B4293

BT PUFFIN [B4292]
UF crested puffin
UF fratercula cirrhata

AI <SCIFAM>Alcidae [ITIS 176967]

<SCINAM>Fratercula cirrhata (Pallas, 1769) [ITIS 177032]

The Tufted Puffin (Fratercula cirrhata) also known as Crested Puffin, is a relatively abundant medium-sized pelagic seabird in the auk (Alcidae) family found throughout the North Pacific Ocean. It is one of three species of puffin that make up the Fratercula genus and is easily recognizable by its thick red bill and yellow

tufts.[http://en.wikipedia.org/wiki/Tufted\_Puffin]

#### tullibee

USE LAKE HERRING [B1118]

## **TUMBLE MUSTARD**

FTC B1737

BT POD OR SEED VEGETABLE [B1156]

UF sisymbrium altissimum

## tumbleweed

USE PRICKLY SALTWORT [B4331]

## tumeric

USE TURMERIC [B1425]

## TUNA

FTC B1269

BT MACKEREL FAMILY [B1426]

UF thunnini

AI <SCIFAM>Scombridae [ITIS 172398]

<SCITRI>Thunnini Starks, 1910 [ITIS 638252]

### tuna (opuntia)

USE PRICKLY PEAR [B1672]

# tuna, frigate

USE FRIGATE TUNA [B1787]

### tuna, yellowfin

USE YELLOWFIN TUNA [B1074]

## **TUNDRA CLIMATIC ZONE**

FTC R0504

BT POLAR CLIMATIC ZONE [R0503]

#### **TUNISIA**

FTC R0400

BT AFRICA, NORTHERN [R0342]

SN US FDA 1995 Code: TN

#### tunka

USE CHINESE PRESERVING MELON [B1616]

#### turbo cornutus

USE TOP SHELL [B2321]

#### **TURBOT**

FTC B1240

BT TURBOT FAMILY [B4037]

UF psetta maxima

UF scophthalmus maximus

Al <SCIFAM>Scophthalmidae [ITIS 172713]

<SCINAM>Psetta maxima (Linnaeus, 1758) [ITIS 616195]
<SCINAM>Psetta maxima (Linnaeus, 1758) [Fishbase 2004 1348]
<SCINAM>Psetta maxima (Linnaeus, 1758) [FAO ASFIS TUR]
<SCINAM>Psetta maxima (Linnaeus, 1758) [CEC 1993 1158]
<SCINAM>Psetta maxima maeotica (Pallas, 1811) [CEC 1993 1159]

<SCINAM>Psetta maxima [2010 FDA Seafood List]

## **TURBOT FAMILY**

FTC B4037

BT FISH, PLEURONECTIFORM [B1023]

UF scophthalmidae

Al <SCIFAM>Scophthalmidae [ITIS 172713] <SCIFAM>Scophthalmidae [FAO ASFIS SCF] <SCIFAM>Scophthalmidae [CEC 1993 1160]

## turbot, greenland

USE GREENLAND HALIBUT [B1589]

### **TURKEY**

FTC R0403

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: TR

### **TURKEY**

FTC R0403

BT MIDDLE EAST [R0351]

# TURKEY (POULTRY)

FTC B1236

BT POULTRY OR GAME BIRD [B1563]

UF meleagris spp.

Al <SCIFAM>Phasianidae [ITIS 175861]

<SCIGEN>Meleagris Linnaeus, 1758 [ITIS 176135]

### **TURKEY ADDED**

FTC H0767

BT MEAT ADDED [H0191]

SN Used when turkey meat is added as an ingredient in the food. If organ meat or meat product is added, use the more precise terms \*ORGAN MEAT ADDED [H0307] and \*MEAT PRODUCT ADDED [H0759]\*.

# TURKEY WING

FTC B3547

BT ARKSHELLS [B2432]

UF arca zebra

AI <SCIFAM>Arcidae Lamarck, 1809 [ITIS 79326] <SCINAM>Arca zebra (Swainson, 1833) [ITIS 79368]

<SCINAM>Arca zebra (Swainson, 1833) [FAO ASFIS RQZ]

<SCINAM>Arca zebra [2010 FDA Seafood List]

#### turkeyfish

USE PLUMED SCORPIONFISH [B2608]

#### **TURKISH SNAIL**

FTC B3664

BT LAND SNAIL [B1455]

UF helix lucorum

Al <SCIFAM>Helicidae [ITIS 77903]

<SCINAM>Helix lucorum Linnaeus 1758 [http://en.wikipedia.org/wiki/Helix\_lucorum]

#### **TURKMENISTAN**

FTC R0399

BT ASIA, WESTERN [R0350]

SN US FDA 1995 Code: TM

#### **TURKS AND CAICOS ISLANDS**

FTC R0392

BT CARIBBEAN ISLANDS [R0353]

UF caicos islands

SN US FDA 1995 Code: TC

#### **TURMERIC**

FTC B1425

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF curcuma domestica
UF curcuma longa

UF tumeric

Al <SCIFAM>Zingiberaceae

<SCINAM>Curcuma longa L. [NETTOX]

<GRIN>12676 <MANSFELD>3244

## **TURNIP**

FTC B1238

BT BRASSICA SPECIES [B3372]
UF brassica rapa var. rapifera

AI <SCIFAM>Cruciferae (Brassicaceae)

<SCINAM>Brassica rapa L. ssp. rapa [NETTOX]

<GRIN>316592 <MANSFELD>23971

## **TURNIP**

FTC B1238

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

# **TURNIP GREENS**

FTC B1171

**BT** KALE [B1281]

UF brassica rapa var. perviridis

UF hanover greens
UF turnip salad
UF turnip tops

AI <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Brassica rapa L. [ITIS 23063]

<SCINAM>Brassica rapa var. perviridis L. H. Bailey [GRIN 7687]

<SCINAM>Brassica rapa L. [PLANTS BRRA]

<SCINAM>Brassica rapa L. subsp. perviridis L.H.Bailey [DPNL 2003 8123]

turnip greens = turnip tops = turnip salad = Hanover greens.

## turnip salad

USE TURNIP GREENS [B1171]

## turnip tops

USE TURNIP GREENS [B1171]

#### turnip-rape

USE WINTER TURNIP RAPE [B3727]

#### turnip-rooted chervil

USE BULBOUS CHERVIL [B3440]

#### **TURNIP-ROOTED PARSLEY**

FTC B2734

BT PARSLEY [B1550]

UF petroselinum crispum convar. radicosum
UF petroselinum crispum var. tuberosum
AI <SCIFAM>Apiaceae [ITIS 500042]

<SCINAM>Petroselinum crispum (P. Mill.) Nyman ex A.W. Hill [ITIS 29817]

<SCINAM>Petroselinum crispum (Mill.) Nyman ex A. W. Hill var. tuberosum (Bernh.) Mart. Crov. [GRIN 409748]

<SCINAM>Petroselinum crispum convar. radicosum (Alef.) Danert [MANSFELD 1265]

<SCINAM>Petroselinum crispum (Mill.) A.W.Hill convar. radicosum (Alef.) Danert [EuroFIR-NETTOX 205b]

#### turnover, sweetened

USE PIE, SWEETENED (US CFR) [A0253]

#### turnover, unsweetened

USE PASTRY, UNSWEETENED, FILLED (US CFR) [A0103]

#### **TURTLE**

FTC B1242

BT REPTILE [B1625]

UF chelonia
UF malaclemys
UF terrapin

Al Turtles are reptiles of the order \$i\$Testudines\$/i\$ (the crown group of the superorder \$i\$Chelonia\$/i\$),

characterised by a special bony or cartilaginous shell developed from their ribs that acts as a shield. Species of the

zoological order \$i\$Chelonia\$/i\$.[http://en.wikipedia.org/wiki/Turtle]

#### tusk

USE CUSK [B2143]

## tussilago farfara

USE COLTSFOOT [B1647]

## TUVALU

FTC R0407

BT PACIFIC OCEAN ISLANDS [R0363]

UF ellice islands

SN US FDA 1995 Code: TV

#### tv dinner

USE MULTICOMPONENT MEAL (US CFR) [A0139]

### **TWAITE SHAD**

FTC B3864

BT RIVER HERRING [B1348]

UF alosa fallax

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Alosa fallax (Lacepède, 1803) [Fishbase 2004 5355] <SCINAM>Alosa fallax (Lacepède, 1803) [FAO ASFIS TSD] <SCINAM>Alosa fallax Lacépède, 1803 [CEC 1993 154]

## twelve-months yam

USE YELLOW GUINEA YAM [B3399]

#### TWO ROW BARLEY

FTC B3340

BT BARLEY [B1230] UF hordeum distichum

UF hordeum vulgare I. convar. distichon
UF hordeum vulgare subsp. vulgare
AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Hordeum vulgare L. [İTIS 40874] <SCINAM>Hordeum vulgare L. [GRIN 317403] <SCINAM>Hordeum vulgare L. [PLANTS HOVU]

<SCINAM>Hordeum vulgare L. ssp. vulgare convar. distichon (L.) Alef. [EuroFIR-NETTOX 2007 147]

<SCINAM>Hordeum vulgare L. [DPNL 2003 10323]

<SCINAM>Hordeum vulgare L. convar. distichon (L.) Alef. [DPNL 2003 10324]

#### two-part can

USE DRAWN CAN [M0216]

#### TYPE OF RIND OR CRUST

FTC Z0071

BT PRESENCE OF CASING OR RIND [Z0102]

### **TYPE OF SAUSAGE CASING**

FTC Z0092

BT PRESENCE OF CASING OR RIND [Z0102]

#### **U.S. PROTECTORATES**

FTC R0470

BT UNITED STATES [R0413]

SN US FDA 1995 Code: US65

### u.s. virgin islands

USE VIRGIN ISLANDS (U.S.) [R0478]

#### uabano

USE GUARANA [B2063]

### **UAPACA**

FTC B2821

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF uapaca paludosa

Al <SCINAM>Uapaca paludosa Aubrév. & Leandri [The Plant List 209645]

### uapaca paludosa

USE UAPACA [B2821]

#### **UCUHUBA**

FTC B1699

BT OIL-PRODUCING PLANT [B1017]

UF barak
UF virola sebifera
UF virola surinamensis

Al Source--A Checklist of Names for 3,000 Vascular Plants of Economic Importance, 1986, p.148 (for scientific name).

<SCINAM>Virola surinamensis (Rol. ex Rottb.) Warb. [GRIN]

<GRIN>24865

### **UGANDA**

FTC R0411

BT AFRICA, EASTERN [R0341]

SN US FDA 1995 Code: UG

#### **UGLI FRUIT**

FTC B1502

BT TANGELO [B1473]

UF citrus reticulata x citrus paradisi
AI <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Citrus reticulata x Citrus paradisi

UGLI is the trademark of Cabel Hall Citrus Limited and under which they sell their Jamaican tangelo, a citrus fruit created by hybridizing a grapefruit (or pomelo), an orange and a tangerine. Its species is Citrus reticulata x Citrus paradisi.[http://en.wikipedia.org/wiki/Ugli]

#### uht sterilized

USE STERILIZED AT ULTRA HIGH TEMPERATURE (UHT) [J0147]

#### UKRAINE

FTC R0410

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: UA

#### ULLUCU

FTC B3447

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

Al <SCIFAM>Basellaceae

<SCINAM>Ullucus tuberosus Caldas [CCPR]

<GRIN>40814

## **ULTRA HIGH TEMPERATURE (UHT) PASTEURIZATION**

FTC J0180

BT PASTEURIZED BY HEAT [J0135]

Al Typically involves heating milk or cream to 135° to 150° C (275° to 302° F) for 1 or 2 seconds. The milk is then packaged in sterile, hermetically-sealed (airtight) containers (aspetic filling) and can be stored without refrigeration for up to 90 days. After opening, spoilage times for UHT products are similar to those of conventionally pasteurized products.

# **ULTRA PASTEURIZED (UP) BY HEAT**

FTC J0148

BT PASTEURIZED BY HEAT [J0135]

Al When used to describe a dairy product, means that such product shall have been thermally processed at or above 138° C (280° C) for at least 2 seconds, either before or after packaging so as to produce a product that has extended shelf life under refrigerated conditions (21 CFR 131.3 (c)). Used to describe liquid egg products that also have been thermally processed, but at a different temperature than for milk products. The egg product will have an extended shelf life under refrigerated conditions.

#### ulua

USE TREVALLY [B2651]

ulva spp.

USE SEA LETTUCE [B2476]

### umbrella pine

USE STONE PINE [B1596]

## umbrella-handle bamboo

USE THAILAND BAMBOO [B3736]

### **UNBLEACHED CLAIM OR USE**

FTC P0123

PROCESSING-RELATED CLAIM OR USE [P0119]

#### uncooked or raw

USE NOT HEAT-TREATED [F0003]

#### **UNCURED CHEESE (EUROFIR)**

FTC A0786

BT CHEESE (EUROFIR) [A0784]

RT UNCURED CHEESE (US CFR) [A0185]

RT UNRIPENED (CODEX) [A1211]

UF unripened cheese

Al Unripened cheese including fresh cheese is cheese which is ready for consumption shortly after manufacture (CODEX STAN A-6-1978, Rev.1-1999, Amended 2003). It is consumed fresh and has a mild acid flavour, moisture max. 80%. Includes such products as cream cheese and mozzarella cheese.

## **UNCURED CHEESE (US CFR)**

FTC A0185

BT NATURAL CHEESE (US CFR) [A0187]
RT UNCURED CHEESE (EUROFIR) [A0786]

RT UNRIPENED (CODEX) [A1211]

UF soft cheese

Al Natural cheese that is not cured or is cured for less than 7 days. It may undergo some further processing, such as creaming. It is consumed fresh and has a mild acid flavor. Moisture max. 80%. Includes such products as cottage cheese, cream cheese and mozzarella cheese.

#### undaria pinnatifida

USE WAKAME [B1747]

#### **UNDER GLASS/PROTECTED GROWING CONDITION**

**FTC** Z021

BT GROWING CONDITION [Z0207]

## **UNDULATE RAY**

FTC B4099

BT SKATE [B1340]
UF marbled ray
UF painted ray
UF raja undulata

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Raja undulata Lacepede, 1802 [ITIS 160900] <SCINAM>Raja undulata Lacepède, 1802 [Fishbase 2004 7617] <SCINAM>Raja undulata Lacepède, 1802 [FAO ASFIS RJU] <SCINAM>Raja undulata Lacépède, 1802 [CEC 1993 100]

### **UNENRICHED CLAIM OR USE**

FTC P0172

BT VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

### unfilled crepe

USE BAKERY PRODUCT, UNSWEETENED (US CFR) [A0107]

#### **UNFORTIFIED CLAIM OR USE**

FTC P0186

BT VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]

## **UNICORN FILEFISH**

FTC B2186

BT FILEFISH FAMILY [B2132]
UF aluterus monoceros

UF andora

AI <SCIFAM>Monacanthidae [ITIS 203428]

<SCINAM>Aluterus monoceros (Linnaeus, 1758) [ITIS 173133] <SCINAM>Aluterus monoceros (Linnaeus, 1758) [Fishbase 2004 4274] <SCINAM>Aluterus monoceros (Linnaeus, 1758) [FAO ASFIS ALM]

<SCINAM>Aluterus monoceros [2010 FDA Seafood List]

#### **UNICORN RATTAIL**

FTC B2913

BT GRENADIER FAMILY [B2899]
UF trachyrhynchus longirostris

Al <SCIFAM>Macrouridae Gilbert and Hubbs, 1916 [ITIS 165332] <SCINAM>Trachyrincus longirostris (Günther, 1878) [ITIS 550805]

<SCINAM>Trachyrincus longirostris (Günther, 1878) [Fishbase 2004 49205]

#### **UNITED ARAB EMIRATES**

FTC R0101

BT MIDDLE EAST [R0351]

SN US FDA 1995 Code: AE

#### **UNITED KINGDOM**

FTC R0222

BT EUROPE, WESTERN [R0359]

UF great britain

SN US FDA 1995 Code: GB

#### **UNITED STATES**

FTC R0413

BT NORTH AMERICA [R0362]

SN US FDA 1995 Code: US

#### **UNITED STATES MINOR OUTLYING ISLANDS**

FTC R0412

BT PACIFIC OCEAN ISLANDS [R0363]

SN US FDA 1995 Code: UM

#### unleavened bread

USE UNLEAVENED BREAD, CRISP BREAD AND RUSK (EUROFIR) [A0819]

## UNLEAVENED BREAD, CRISP BREAD AND RUSK (EUROFIR)

FTC A0819

ΑI

BT BREAD AND SIMILAR PRODUCTS (EUROFIR) [A0817]

UF crisp bread UF flatbread

UF unleavened bread

SN Renamed from \*FLATBREAD (EUROFIR)\* (LanguaL 2010).

A flatbread, or unleavened bread, is a simple bread made with flour, water, and salt and then thoroughly rolled into flattened dough. Many flatbreads are unleavened-made without yeast or sourdough culture-although some flatbread is made with yeast, such as pita bread. There are many other optional ingredients that flatbreads may contain, such as curry powder, diced jalapeños, chili powder, or black pepper. Olive oil or sesame oil may be added as well. Flatbreads can range from one millimeter to a few centimeters thick. [Wikipedia].

Includes pitta bread, matzo, tortilla.

## UNPLASTICIZED POLYVINYL CHLORIDE CONTAINER

FTC M0379

BT POLYVINYL CHLORIDE CONTAINER [M0378]

UF crystalline pvc container

## UNPURIFIED OR UNREFINED CLAIM OR USE

FTC P0122

BT PROCESSING-RELATED CLAIM OR USE [P0119]

UF unrefined or unpurified claim or use

### unrefined or unpurified claim or use

USE UNPURIFIED OR UNREFINED CLAIM OR USE [P0122]

#### **UNRIPE OR IMMATURE**

FTC Z0051

BT DEGREE OF PLANT MATURITY [Z0050]

**SN** Use only if ripeness is stated in the food name or label.

Al That stage of plant development at which a plant or plant part has not achieved full maturity. This condition does not necessarily preclude utilization, for example, green tomatoes are consumed despite their relative unripeness to

red tomatoes.

### **UNRIPENED (CODEX)**

FTC A1211

BT DESIGNATION ACCORDING TO PRINCIPLE CHEESE RIPENING CHARACTERISTICS (CODEX) [A1208]

UF fresh cheese

#### unripened cheese

USE UNCURED CHEESE (EUROFIR) [A0786]

#### unsalted claim or use

USE NO SALT ADDED CLAIM OR USE [P0078]

### **UNSATURATED FAT CLAIM OR USE**

FTC P0247

BT FAT SPECIAL CLAIM OR USE [P0017]

#### unshu orange

USE SATSUMA ORANGE [B2722]

### unspecified material wrapping

USE WRAPPER, MATERIAL UNSPECIFIED [M0211]

## unsweetened bakery product

USE BAKERY PRODUCT, UNSWEETENED (US CFR) [A0107]

## **UNSWEETENED CLAIM OR USE**

FTC P0105

BT SWEETENER-RELATED CLAIM OR USE [P0103]

### unsweetened pie

USE PIE, UNSWEETENED, OR PIZZA (EUROFIR) [A1296]

## upeneus asymmetricus

USE GOLDEN-STRIPED GOATFISH [B3920]

## upeneus spp.

USE GOATFISH [B2650]

## **UPLAND COTTON**

FTC B3739

BT COTTON [B1210]
UF american cotton
UF american upland cotton

UF bourbon cotton

UF cotton

UF gossypium hirsutum

Al <SCIFAM>Malvaceae [ITIS 21608]

<SCINAM>Gossypium hirsutum L. [ITIS 21711] <SCINAM>Gossypium hirsutum L. [GRIN 17917] <SCINAM>Gossypium hirsutum L. [PLANTS GOHI]

<SCINAM>Gossypium hirsutum L. [EuroFIR-NETTOX 2007 521]

<SCINAM>Gossypium hirsutum L. [DPNL 2003 10083]

<SCINAM>Gossypium hirsutum L. [MANSFELD 13760]

#### upland cress

USE LAND CRESS [B2873]

## upland rice

**USE** RICE [B1322]

#### **UPLANDS CLIMATIC ZONE**

**FTC** R0508

HIGH ELEVATIONS CLIMATIC ZONE [R0506] BT

#### upper volta

**USE** BURKINA FASO [R0156]

#### upside-down tree

USE **BAOBAB** [B2759]

urad

USE BLACK GRAM BEAN [B1588]

#### uranoscopidae

USE STARGAZER FAMILY [B2275]

urd

USE **BLACK GRAM BEAN [B1588]** 

urdbean

**USE BLACK GRAM BEAN [B1588]** 

## **Urea (Carbamide)**

CARBAMIDE [B3058] **USE** 

## urophycis brasiliensis

USE **BRAZILIAN CODLING [B3873]** 

## urophycis chuss

USE RED HAKE [B1442]

#### urophycis spp.

USE CODLING [B1291]

## urophycis tenuis

USE WHITE HAKE [B1840]

ursidae

USE BEAR [B2406]

## urtica spp.

USE NETTLE [B1674]

## **URUGAVIAN LOBSTER**

FTC B3597

BT DEEP SEA LOBSTER [B2232] metanephrops rubellus UF urugayian lobster

ΑI <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops rubellus (Moreira, 1903) [ITIS 552940] <SCINAM>Metanephrops rubellus (Moreira, 1903) [FAO ASFIS MFS]

<SCINAM>Metanephrops rubellus [2010 FDA Seafood List]

### urugayian lobster

USE **URUGAVIAN LOBSTER [B3597]** 

### **URUGUAY**

FTC R0472

BT SOUTH AMERICA [R0364]

SN US FDA 1995 Code: UY

#### usuhiratake

USE GREY OYSTER MUSHROOM [B4177]

#### UTAH

FTC R0458

BT SOUTHWESTERN STATES [R0469]

SN US FDA 1995 Code: US49

#### **UTILITY GRADE**

FTC Z0014

BT GRADE OF MEAT, U.S. [Z0007]

#### **UZBEKISTAN**

FTC R0473

BT ASIA, WESTERN [R0350]

SN US FDA 1995 Code: UZ

### vaccinium angustifolium

USE LOWBUSH BLUEBERRY [B3741]

## vaccinium corymbosum

USE HIGHBUSH BLUEBERRY [B2026]

### vaccinium macrocarpon

USE AMERICAN CRANBERRY [B1508]

### vaccinium microcarpum

USE COMMON CRANBERRY [B2969]

## vaccinium myrtillus

USE BILBERRY [B2013]

## vaccinium oxycoccos

USE COMMON CRANBERRY [B2969]

# vaccinium oxycoccus

USE COMMON CRANBERRY [B2969]

# vaccinium parvifolium

USE RED HUCKLEBERRY [B3489]

# vaccinium reticulatum

USE OHELOBERRY [B1688]

## vaccinium spp.

USE BERRY, VACCINIUM [B1614]

## vaccinium spp.

USE HUCKLEBERRY [B1064]

## vaccinium spp. cyanococcus group

USE BLUEBERRY [B1491]

## vaccinium uliginosum

USE BOG BILBERRY [B2970]

#### vaccinium virgatum

USE RABBITEYE BLUEBERRY [B4356]

#### vaccinium vitis-idaea

USE LINGONBERRY (COWBERRY) [B1019]

## vaccinium vitis-idaea ssp. minus

USE NORTHERN MOUNTAIN CRANBERRY [B3718]

#### VACUUM-PACKED

FTC K0027

BT K. PACKING MEDIUM [K0020]

Al Packed in a container under high vacuum (26-29 in.).

## valamugil engeli

USE KANDA [B2305]

#### valamugil spp.

USE BLUESPOT MULLET [B3995]

## valerian

USE GARDEN VALERIAN [B4204]

#### valeriana officinalis

USE GARDEN VALERIAN [B4204]

#### valerianella dentata

USE NARROWFRUIT CORNSALAD [B4328]

## valerianella eriocarpa

USE ITALIAN CORNSALAD [B4327]

## valerianella locusta

USE LAMB'S LETTUCE [B1754]

### valerianella spp.

USE CORNSALAD [B4326]

## **VANGUERIOPSIS**

FTC B2932

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF vangueriopsis lanciflora

Al <SCINAM>Vangueriopsis lanciflora (Hiern) Robyns [The PlantList 211813]

## vangueriopsis lanciflora

USE VANGUERIOPSIS [B2932]

## VANILLA

FTC B1355

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF french vanilla
UF vanilla fragrans

Al <SCIFAM>Orchidaceae

<SCINAM>Vanilla planifolia Andr. [NETTOX]

<GRIN>41111 <MANSFELD>11314

## vanilla fragrans

USE VANILLA [B1355]

#### **VANUATU**

FTC R0480

BT PACIFIC OCEAN ISLANDS [R0363]

UF new hebrides

SN US FDA 1995 Code: VU

## variegated crayfish

USE PRONGHORN SPINY LOBSTER [B2202]

## variegated lucerne

USE BASTARD MEDIC [B3348]

## **VARIEGATED SCALLOP**

FTC B4147

BT SCALLOP [B1489] UF chlamys varia

Al <SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611]

<SCINAM>Chlamys varia [ITIS 79628]

<SCINAM>Chlamys varia (Linnaeus, 1758) [FAO ASFIS VSC] <SCINAM>Chlamys varia (Linnaeus, 1758) [CEC 1993 1346]

## variety meat

USE ORGAN MEAT [C0218]

#### varnish tree

USE CANDLENUT [B4351]

# **VARNISHED TIN-PLATE CONTAINER**

FTC M0310

BT TIN PLATE CONTAINER [M0176]

## **VATICAN CITY**

FTC R0474

BT EUROPE, SOUTHERN [R0358]

UF holy see

SN US FDA 1995 Code: VA

### veal

ΑI

USE CALF [B1349]

## VEGAN/VEGETARIAN OR SUITABILITY FOR VEGAN/VEGETARIAN CLAIM OR USE

FTC P0199

BT RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]

# **VEGETABLE (EXCLUDING POTATO) (EUROFIR)**

FTC A0826

VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]15 VEGETABLES, EXCLUDING POTATOES (EFG) [A0705]

In EFG, Potatoes were excluded distinguished from other vegetables because of their high starch content. Herbs have been included where these may be consumed in significant amounts as vegetables, either raw or cooked (e.g. parsley, chives). A vegetable fruit is usually consumed as a vegetable when the starch content is high (e.g. avocado, olive). Some examples of foods classified here would be lettuce, cabbage, rhubarb, asparagus, onion, carrot.

## **VEGETABLE ADDED**

FTC H0212

BT FOOD ADDED [H0180]

#### VEGETABLE CARBON

B3320

FOOD ADDITIVE [B2972] BT

UF E 153 **INS 153** UF

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

ΑI Food additive; technological purpose(s): colour.

> Europe: E 153. Codex: INS 153.

#### **VEGETABLE CARBON ADDED**

FTC. H0745

BT FOOD ADDITIVE ADDED [H0399]

#### **VEGETABLE CORN**

**FTC** B1380

BT CORN [B1232] UF corn. sweet UF corn, vegetable UF golden corn UF sugar corn UF sweet corn

UF zea mays var. rugosa

<SCIFAM>Poaceae [ITIS 40351] ΑI

<SCINAM>Zea mays L. [ITIS 42269]

Sweet corn (Zea mays convar. saccharata var. rugosa; also called Indian corn, sugar corn, and pole corn) is a variety of maize with a high sugar content. Sweet corn is the result of a naturally occurring recessive mutation in the genes which control conversion of sugar to starch inside the endosperm of the corn kernel. Unlike field corn varieties, which are harvested when the kernels are dry and mature (dent stage), sweet corn is picked when immature (milk stage) and prepared and eaten as a vegetable, rather than a grain. Since the process of maturation involves converting sugar to starch, sweet corn stores poorly and must be eaten fresh, canned, or frozen, before the kernels become tough and starchy.[http://en.wikipedia.org/wiki/Sweet\_corn]

## vegetable corn and lima bean

USE SUCCOTASH [B1361]

#### vegetable corn, lima bean and tomato

TRIPLE SUCCOTASH [B1606]

# **VEGETABLE CORN, WHITE**

**FTC** 

вт VEGETABLE CORN [B1380]

sweet corn, white

## **VEGETABLE CORN, YELLOW**

**FTC** B1595

BT VEGETABLE CORN [B1380]

sweet corn, yellow

## **VEGETABLE DISH (EUROFIR)**

**FTC** A0828 BT VEGETABLE PRODUCT (EUROFIR) [A0827]

Al A recipe dish whose main ingredient is considered to be vegetables.

### **VEGETABLE DISH (EUROFIR)**

FTC A0828

BT PREPARED FOOD PRODUCT (EUROFIR) [A0861]

## **VEGETABLE FAT OR OIL (EUROFIR)**

FTC A0806

BT FAT OR OIL (EUROFIR) [A0805]
RT 10 VEGETABLE OILS (EFG) [A0700]

RT 068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]

RT GERM OIL [C0297] RT SEED OIL [C0307]

Al In this context, "vegetable fats" are oils that are solid at room temperature (e.g. palm oil, cocoa butter). It may also apply to hydrogenated (hardened) vegetable fats.

## **VEGETABLE FAT OR OIL ADDED**

FTC H0263

BT FAT OR OIL ADDED [H0221]

## **VEGETABLE FAT OR OIL COATED**

FTC H0334

BT FAT OR OIL COATED [H0233]

### vegetable ivory palm

USE DOUM PALM [B2782]

### **VEGETABLE JUICE (US CFR)**

FTC A0264

ΑI

ΑI

BT VEGETABLE OR VEGETABLE PRODUCT (US CFR) [A0152]

RT JUICE OR NECTAR (EUROFIR) [A0841]

RT 10000220 - JUICE - READY TO DRINK (SHELF STABLE) (GS1 GPC) [A0919]

UF juice, vegetable

The liquid extracted or expressed from mature vegetables with or without optional ingredients such as seasoning or salt. Products prepared from vegetable juice by thickening with gelatin or pectin are indexed under the broader term \*VEGETABLE OR VEGETABLE PRODUCT\*. For part or portion, index the part or the plant from which the juice was extracted, rather than \*PLANT EXTRACT, CONCENTRATE, OR ISOLATE\*.

## **VEGETABLE MARROW**

FTC B2031

BT SUMMER SQUASH [B1190]

UF marrow, vegetable

## **VEGETABLE OR VEGETABLE PRODUCT (EUROFIR)**

FTC A0825

BT EUROFIR FOOD CLASSIFICATION [A0777]

RT VEGETABLE OR VEGETABLE PRODUCT (US CFR) [A0152]

RT FRUITS AND VEGETABLES (CIAA) [A0455]

RT 02 VEGETABLES (CCPR) [A0650]

RT 08 VEGETABLES AND VEGETABLE PRODUCTS (EUROCODE2) [A0731]

RT FRUITS AND VEGETABLES (CCFAC) [A0629]

RT 0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]

RT 1100 VEGETABLES AND VEGETABLE PRODUCTS (USDA SR) [A1281]

includes: plants and parts of plants eaten as vegetables (i.e. normally consumed as a savoury and usually with other foods as sources of protein and/or grain starch), including immature pulses; edible fungi and seaweed; a food product whose predominant constituent is vegetables; a recipe dish whose main ingredient is considered to be vegetables. The group excludes: fruiting body of a plant when this is consumed as a dessert fruit (under \*FRUIT\*); seeds, kernels and nuts (under \*NUT, SEED OR KERNEL PRODUCT\*); oils produced from vegetable plants (under \*FAT OR OIL\*); herbs, spices, chutney and pickles produced from vegetables (under \*SPICE, CONDIMENT OR OTHER INGREDIENT\*); food products produced wholly or partially from vegetables but used as a substitute for a food assigned to another main group (for example, potato flour is a substitute flour under \*FLOUR OR STARCH\*).

### **VEGETABLE OR VEGETABLE PRODUCT (US CFR)**

FTC A0152

BT FRUIT OR VEGETABLE PRODUCT (US CFR) [A0257]

RT VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]

RT 1100 VEGETABLES AND VEGETABLE PRODUCTS (USDA SR) [A1281]

RT 1600 LEGUMES AND LEGUME PRODUCTS (USDA SR) [A1286]

Al Vegetables in all forms except where a use-related product type descriptior (such as \*PREPARED FOOD

PRODUCT\* or \*SNACK FOOD\*) takes precedence.

#### vegetable orange

USE MANGO MELON [B2042]

## vegetable parchment

USE GREASE PROOF PAPER CONTAINER [M0337]

## **VEGETABLE PICKLE (US CFR)**

FTC A0271

BT VEGETABLE OR VEGETABLE PRODUCT (US CFR) [A0152]

RT CHUTNEY OR PICKLE (EUROFIR) [A0860] RT 10000244 - PICKLES (GS1 GPC) [A1181]

RT PICKLED [H0190] UF pickle, vegetable

Al Vegetable product prepared by immersing vegetable in a brine or an acid solution. Often this treatment induces

fermentation and/or other changes in the product.

#### **VEGETABLE PRODUCT (EUROFIR)**

FTC A0827

BT VEGETABLE (EXCLUDING POTATO) (EUROFIR) [A0826]

RT 056 DRIED VEGETABLES (DV) (CCPR) [A0757]

Al e.g. tomato purée, sun-dried tomatoes, pickled red cabbage, sauerkraut.

## vegetable sponge

USE SPONGE GOURD [B1721]

### **VEGETABLE-PRODUCING PLANT**

FTC B1579

BT PLANT USED AS FOOD SOURCE [B1347]

## VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED

FTC B1057

BT VEGETABLE-PRODUCING PLANT [B1579]

#### **VEGETABLE-PRODUCING PLANT, MOST PARTS USED**

FTC B1058

BT VEGETABLE-PRODUCING PLANT [B1579]

# VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED

FTC B1018

BT VEGETABLE-PRODUCING PLANT [B1579]

## **VELVET BEAN**

FTC B3403

BT BEAN (VEGETABLE) [B1567]

Al <SCIFAM>Fabaceae (alt. Leguminosae)

<SCINAM>Mucuna deeringiana (Bort.) Merr.; Stizolobium deeringianum Bort.; other Stizolobium spp. [CCPR]

<GRIN>24652

### **VELVET BELLY**

FTC B4117

BT LANTERN SHARK FAMILY [B3509]

UF black centrina
UF etmopterus spinax
UF lantern shark

Al <SCIFAM>Etmopteridae Fowler, 1934 [ITIS 649694]

<SCINAM>Etmopterus spinax (Linnaeus, 1758) [ITIS 160670] <SCINAM>Etmopterus spinax (Linnaeus, 1758) [Fishbase 2004 687] <SCINAM>Etmopterus spinax (Linnaeus, 1758) [FAO ASFIS ETX] <SCINAM>Etmopterus spinax (Linnaeus, 1758) [CEC 1993 60]

#### velvet berry

USE VELVET TAMARIND [B2773]

#### velvet crab

USE HAIRY SPONGE CRAB [B2227]

#### **VELVET FAN LOBSTER**

FTC B3586

BT FAN LOBSTER [B2207]
UF ibacus alticrenatus
UF ibacus altricrenatus

AI <SCIFAM>Scyllaridae Latreille, 1825 [ITIS 97660]
<SCINAM>Ibacus altricrenatus Bate, 1888 [ITIS 553009]
<SCINAM>Ibacus alticrenatus Bate, 1888 [FAO ASFIS IBA]

#### velvet foot

USE ENOKITAKE [B2507]

#### **VELVET LEATHERJACKET**

FTC B4290

BT FILEFISH FAMILY [B2132]

UF meuschenia scaber

Al <SCIFAM>Monacanthidae [ITIS 203428]

<SCINAM>Meuschenia scaber (Forster in Bloch and Schneider, 1801) [ITIS 646154]

<SCINAM>Meuschenia scaber (Forster, 1801) [Fishbase 2004 13139]

<SCINAM>Parika scaber (Forster, 1801) [FAO ASFIS PKB]

<SCINAM>Meuschenia scaber [2010 FDA Seafood List]

<SCINAM>Meuschenia scaber Forster, 1801 [AFNS 2009 37 465005

The smooth leatherjacket or velvet leatherjacket, \$\\$Meuschenia scaber\$/i\$, is a filefish of the family \$\\$Monacanthidae\$/i\$, found off eastern Australia and all around New Zealand to depths of about 100 m, on rocky weedy reef areas. Its length is between 25 and 35 cm. In New Zealand it is simply known as leatherjacket as it is the only fish of this family commonly found there.[http://en.wikipedia.org/wiki/Velvet\_Leatherjacket]

### **VELVET LOBSTER**

FTC B3602

BT DEEP SEA LOBSTER [B2232]
UF metanephrops velutinus

AI <SCIFAM>Nephropidae Dana, 1852 [ITIS 97307]

<SCINAM>Metanephrops velutinus Chan and Yu, 1991 [ITIS 552945] <SCINAM>Metanephrops velutinus Chan & Yu 1991 [FAO ASFIS MFV]

#### velvet shank

USE ENOKITAKE [B2507]

#### velvet stem

USE ENOKITAKE [B2507]

## **VELVET TAMARIND**

FTC B2773

BT DIALIUM [B2928]
UF dialium guineense
UF sierra leone tree
UF velvet berry

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Dialium guineense Willd. [ITIS 506249]

<SCINAM>Dialium guineense Willd. [GRIN 13792] <SCINAM>Dialium guineense Willd. [PLANTS DIGU2]

#### VENDACE

FTC B2369

BT WHITEFISH OR CISCO [B1565]

UF coregonus albula

AI <SCIFAM>Salmonidae [ITIS 161931]

<SCINAM>Coregonus albula (Linnaeus, 1758) [ITIS 161963] <SCINAM>Coregonus albula (Linnaeus, 1758) [Fishbase 2004 231] <SCINAM>Coregonus albula (Linnaeus, 1758) [FAO ASFIS FVE] <SCINAM>Coregonus albula (Linnaeus, 1758) [CEC 1993 227] <SCINAM>Coregonus albula [2010 FDA Seafood List]

#### veneridae

USE VENUS CLAM FAMILY [B2890]

#### venerupis philippinarum

USE JAPANESE LITTLENECK CLAM [B2354]

#### **VENEZUELA**

FTC R0476

BT SOUTH AMERICA [R0364]

SN US FDA 1995 Code: VE

# **VENUS CLAM FAMILY**

FTC B2890

BT CLAM [B1331] UF veneridae

Al <SCIFAM>Veneridae Rafinesque, 1815 [ITIS 81439]

# venus mercenaria

USE NORTHERN QUAHOG [B1068]

# venus'-comb

USE SHEPHERD'S NEEDLE [B3714]

# VERBENA

FTC B3479

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF verbena ssp.
UF vervain

Al <SCIFAM>Verbenaceae Adans., nom. cons. [ITIS 32064]

<SCINAM>Verbena L. [ITIS 32070] <SCINAM>Verbena sp. [GRIN 300653] <SCINAM>Verbena L. [PLANTS VERBE] <SCINAM>Verbena [DPNL 2003 13782]

## verbena officinalis

USE COMMON VERBENA [B3480]

# verbena ssp.

USE VERBENA [B3479]

# **VERMILION ROCKFISH**

FTC B1766

BT SCORPIONFISH FAMILY [B1084]

UF rockfish, vermilion UF sebastes miniatus

Al <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes miniatus (Jordan and Gilbert, 1880) [ITIS 166729] <SCINAM>Sebastes miniatus (Jordan & Gilbert, 1880) [Fishbase 2004 3982] <SCINAM>Sebastes miniatus (Jordan & Gilbert, 1880) [FAO ASFIS SFW] <SCINAM>Sebastes miniatus [2010 FDA Seafood List]

#### **VERMONT**

FTC R0459

BT NORTHEASTERN STATES [R0467]

SN US FDA 1995 Code: US50

### verpa bohemica

USE EARLY MOREL [B2024]

vervain

USE VERBENA [B3479]

## **VERY LOW SALT FOOD**

FTC P0085

BT VERY LOW SALT OR SODIUM FOOD [P0036]

Al Food having less than 35 milligrams of salt per serving and per 100 grams of food. (U.S. proposed)

# **VERY LOW SALT OR SODIUM FOOD**

FTC P0036

BT NO OR REDUCED SALT OR SODIUM CLAIM OR USE [P0077]

UF very low sodium or salt food

Al A claim that a food is very low in sodium/salt, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 0,04 g of sodium, or the equivalent value for salt, per 100 g or per 100 ml. This claim shall not be used for natural mineral waters and other waters [REGULATION (EC) No 1924/2006 Corrigendum 2007-01-18].

Food having 35 milligrams or less salt or sodium per amount customarily consumed (and per 50 grams if the amount customarily consumed is small). Meals and main dishes contain 35 milligrams or less salt or sodium per 100 grams of food [US FDA]

## **VERY LOW SODIUM FOOD**

FTC P0153

BT VERY LOW SALT OR SODIUM FOOD [P0036]

Al Food having 35 milligrams or less sodium per amount customarily consumed (and per 50 grams of food if the amount customarily consumed is small). Meals and main dishes contain 35 milligrams or less sodium per 100 grams food.

# very low sodium or salt food

USE VERY LOW SALT OR SODIUM FOOD [P0036]

# **VETCH**

FTC B2070

BT POD OR SEED VEGETABLE [B1156]

UF tare UF vicia

AI <SCIFAM>Leguminosae (Fabaceae) <SCINAM>Lathyrus sativus L. [NETTOX]

<GRIN>21613 <MANSFELD>30514

VIAL

FTC M0201

BT CONTAINER OR WRAPPING BY FORM [M0195]

vicia

USE VETCH [B2070]

# vicia faba

USE BROAD BEAN [B1367]

## vicia faba

USE HORSE BEAN [B1663]

#### vicia faba equina

USE HORSE BEAN [B1663]

# vicia sativa

USE COMMON VETCH [B4373]

#### **VIET NAM**

FTC R0479

BT ASIA, SOUTHEAST [R0348]

SN US FDA 1995 Code: VN

# vietnamese cilantro

USE VIETNAMESE CORIANDER [B4343]

# **VIETNAMESE CORIANDER**

FTC B4343

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF cambodian mint

UF hot mint

UF persicaria odorata
UF vietnamese cilantro
UF vietnamese mint
UF vietnamese mint palm

Al <SCINAM>Persicaria odorata (Lour.) Sojak [GRIN 407755]

\$i\$Persicaria odorata\$/i\$, the Vietnamese coriander, is an herb whose leaves are used in Southeast Asian cooking. Other English names for the herb include Vietnamese mint, Vietnamese cilantro, Cambodian mint and hot

mint.

#### vietnamese mint

USE VIETNAMESE CORIANDER [B4343]

# vietnamese mint palm

USE VIETNAMESE CORIANDER [B4343]

# vigna angularis

USE ADZUKI BEAN [B1110]

# vigna cylindrica

USE CATJANG BEAN [B1919]

# vigna sesquipedalis

USE YARDLONG BEAN [B1724]

## vigna sinensis

USE COWPEA [B1200]

### vigna subterranea

USE BAMBARA GROUNDNUT [B3418]

## vigna umbellata

USE RICE BEAN [B1702]

# vigna unguiculata

USE CATJANG BEAN [B1919]

# vigna unguiculata

USE COWPEA [B1200]

# vigna unguiculata unguiculata

USE BLACKEYED PEA [B1100]

### vigna unguiculata var. sesquipedalis

USE YARDLONG BEAN [B1724]

#### **VIMBA BREAM**

FTC B3871

BT CARP OR MINNOW FAMILY [B1921]

UF vimba vimba

AI <SCIFAM>Cyprinidae [ITIS 163342]

<SCINAM>Vimba vimba (Linnaeus, 1758) [ITIS 639696] <SCINAM>Vimba vimba (Linnaeus, 1758) [Fishbase 2004 6375] <SCINAM>Vimba vimba (Linnaeus, 1758) [FAO ASFIS VIV] <SCINAM>Vimba vimba (Linnaeus, 1758) [CEC 1993 359]

#### vimba vimba

USE VIMBA BREAM [B3871]

#### vine peach

USE MANGO MELON [B2042]

#### vine spinach

USE MALABAR NIGHTSHADE [B1150]

# **VINEGAR (US CFR)**

FTC A0302

BT CONDIMENT SAUCE (US CFR) [A0263]

Al An acetic acid-containing liquid. Used as condiment or preservative in cooking, pickling and salad dressing preparation; may be flavored with herbs, vegetables or fruits. Natural vinegar is made by fermenting cider, wine,

### **VINYLIDENE**

FTC N0029

BT PLASTIC [N0036]

AI PVDC

# **VIOLET BITTERSWEET**

FTC B3646

BT COCKLE [B1317]
UF glycymeris violacescens
UF purple bittersweet

Al <SCINAM>Glycymeris violacescens (Lamarck, 1819) [WoRMS AphialD: 140026]

<SCINAM>Glycymeris violacescens [2010 FDA Seafood List]

# **VIRGIN ISLANDS (BRITISH)**

FTC R0477

BT CARIBBEAN ISLANDS [R0353]

UF british virgin islands
SN US FDA 1995 Code: VG

### **VIRGIN ISLANDS (U.S.)**

FTC R0478

BT CARIBBEAN ISLANDS [R0353]

UF u.s. virgin islands SN US FDA 1995 Code: VI

# VIRGINIA

FTC R0460

BT MIDDLE ATLANTIC STATES [R0465]

SN US FDA 1995 Code: US51

# virginia quail

USE NORTHERN BOBWHITE [B4364]

#### **VIRGINIA STRAWBERRY**

FTC B2949

BT STRAWBERRY [B1393]
UF fragaria virginiana
UF scarlet strawberry
UF wild strawberry

AI <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Fragaria virginiana Duchesne [ITIS 24639] <SCINAM>Fragaria virginiana Mill. [GRIN 267]

<SCINAM>Fragaria virginiana Duchesne [PLANTS FRVI] <SCINAM>Fragaria virginiana Mill. [EuroFIR-NETTOX 2007 138]

<SCINAM>Fragaria virginiana Mill. [DPNL 2003 9866]

<MANSFELD>8610

#### virola sebifera

USE UCUHUBA [B1699]

#### virola surinamensis

USE UCUHUBA [B1699]

## viscum album

USE MISTLETOE [B2052]

#### VITAMIN A

FTC B3750

BT FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

# VITAMIN A ADDED

FTC H0316

BT VITAMIN A OR CAROTENES ADDED [H0213]

### VITAMIN A OR CAROTENES ADDED

FTC H0213

BT VITAMIN ADDED [H0163]

# VITAMIN ADDED

FTC H0163

BT NUTRIENT OR DIETARY SUBSTANCE ADDED [H0194]

SN Used when a vitamin is added for nutrient supplementation at any level.

## vitamin and mineral food supplements

USE DIETARY SUPPLEMENT (EUROFIR) [A0870]

### **VITAMIN B ADDED**

FTC H0216

BT VITAMIN ADDED [H0163]

#### VITAMIN B1

FTC B3755

BT FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

## vitamin B1 added

USE THIAMINE ADDED [H0309]

#### **VITAMIN B12**

FTC B3761

BT FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

#### **VITAMIN B12 ADDED**

FTC H0772

BT VITAMIN B ADDED [H0216]

#### VITAMIN B2

FTC B3756

BT FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

#### vitamin b2 added

USE RIBOFLAVIN ADDED [H0310]

#### **VITAMIN B6**

FTC B3759

BT FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

#### **VITAMIN B6 ADDED**

FTC H0771

BT VITAMIN B ADDED [H0216]

# **VITAMIN C**

FTC B3763

BT FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

# VITAMIN C ADDED

FTC H0215

BT VITAMIN ADDED [H0163]

### **VITAMIN D**

FTC B3752

BT FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

# VITAMIN D ADDED

FTC H0214

BT VITAMIN ADDED [H0163]

# VITAMIN E

FTC B3753

BT FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

#### **VITAMIN E ADDED**

FTC H0217

BT VITAMIN ADDED [H0163]

#### **VITAMIN K**

FTC B3754

BT FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751]

AI <SOURCE>DIRECTIVE 2002/46/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 June

2002 on the approximation of the laws of the Member States relating to food supplements [http://eur-

lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

#### **VITAMIN K ADDED**

FTC H0769

BT VITAMIN ADDED [H0163]

#### VITAMIN- OR MINERAL-RELATED CLAIM OR USE

FTC P0095

BT NUTRITION-RELATED CLAIM OR USE [P0065]

UF mineral- or vitamin-related claim or use

#### vitamin supplement

USE DIETARY SUPPLEMENT, VITAMIN [A1302]

## vitellaria paradoxa

USE SHEANUT [B1667]

#### VITEX

FTC B2933

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF chastetree UF vitex spp.

Al <SCIFAM>Verbenaceae Adans., nom. cons. [ITIS 32064]

<SCIGEN>Vitex L. [ITIS 32220] <SCINAM>Vitex sp. [GRIN 312482] <SCIGEN>Vitex L. [PLANTS VITEX]

#### vitex agnus-castus

USE CHASTE TREE [B4205]

#### vitex doniana

USE BLACK PLUM [B2920]

# vitex spp.

USE VITEX [B2933]

#### vitis aestivalis

USE GRAPE, ONDERDONK [B2124]

# vitis labrusca

USE GRAPE, FOX [B2001]

# vitis labrusca var. concord

USE GRAPE, CONCORD [B2122]

# vitis labruscana

USE GRAPE, FOX [B2001]

# vitis rotundifolia

USE GRAPE, MUSCADINE [B2123]

## vitis rotundifolia

USE MUNSON'S GRAPE [B4213]

vitis spp.

USE GRAPE [B1329]

vitis vinifera

USE GRAPE, EUROPEAN [B2121]

voandzeia subterranea

**USE** BAMBARA GROUNDNUT [B3418]

volvariella volvacea

USE STRAW MUSHROOM [B1637]

**WAFER** 

FTC E0173

BT SUPPLEMENT FORM, OTHER [E0172]

waffle or pancake

USE PANCAKE OR WAFFLE (US CFR) [A0194]

WAHOO

FTC B1630

BT MACKEREL FAMILY [B1426]
UF acanthocybium solandri

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Acanthocybium solandri (Cuvier in Cuvier and Valenciennes, 1832) [ITIS 172451]

<SCINAM>Acanthocybium solandri (Cuvier, 1832) [Fishbase 2004 89]
<SCINAM>Acanthocybium solandri (Cuvier, 1832) [FAO ASFIS WAH]
<SCINAM>Acanthocybium solandri (Cuvier, 1832) [CEC 1993 950]
<SCINAM>Acanthocybium solandri [2010 FDA Seafood List]

**WAKAME** 

FTC B1747 BT KELP [B1744] UF undaria pinnatifida

AI <SCINAM>Undaria pinnatifida (Harvey) Suringar 1873 [FAO ASFIS UDP]

Wakame, \$i\$Undaria pinnatifida\$/i\$, is a sea vegetable, or edible seaweed. It has a subtly sweet flavour and is

most often served in soups and salads.

Sea-farmers have grown wakame for hundreds of years in Korea and Japan and it has been nominated as among 100 of the world's worst invasive species according to the Global Invasive Species

Database.[http://en.wikipedia.org/wiki/Undaria\_pinnatifida]

wakegi onion

USE TREE ONION [B3487]

**WALES** 

FTC R0225

BT UNITED KINGDOM [R0222]

SN US FDA 1995 Code: GB03

wall rocket

USE PERENNIAL WALLROCKET [B3737]

**WALLEYE PIKE** 

FTC B1398

BT PERCH FAMILY [B2004]

UF sander vitreus
UF stizostedion vitreum
UF stizostedion vitreum vitreum

UF yellow pike

Al <SCIFAM>Percidae [ITIS 168356]

<SCINAM>Sander vitreus (Mitchill, 1818) [ITIS 650173] <SCINAM>Sander vitreus (Mitchill, 1818) [Fishbase 2004 3516] <SCINAM>Sander vitreus (Mitchill, 1818) [FAO ASFIS STV]

SCINAM>Stizostedion vitreum vitreum (Mitchill, 1818) [CEC 1993 613]

#### walleye pollock

USE ALASKA POLLOCK [B1843]

# **WALLIS AND FUTUNA ISLANDS**

FTC R0481

BT PACIFIC OCEAN ISLANDS [R0363]

UF futuna islands

SN US FDA 1995 Code: WF

#### WALNUT

FTC B1290

BT OIL-PRODUCING PLANT [B1017]

UF juglans spp.

SN When indexing the walnut fruit (drupe, seed) index both \*WALNUT [B1290]\* and \*FRUIT [C0167]\* (or its more

precise narrower terms).

Al <SCIFAM>Juglandaceae [ITIS 19222]

<SCIGEN>Juglans L. [ITIS 19248] <SCIGEN>Juglans sp. [GRIN 300288] <SCIGEN>Juglans L. [PLANTS JUGLA] <SCIGEN>Juglans [DPNL 2003 10555]

Juglans is a plant genus of the family Juglandaceae, the seeds of which are known as

walnuts.[http://en.wikipedia.org/wiki/Juglans]

#### WALNUT

FTC B1290

BT TEMPERATE-ZONE NUT PRODUCING PLANT [B1062]

### walnut, chinese

USE CHINESE WALNUT [B2616]

## WALRUS

FTC B2090

BT PINNIPED GROUP [B4165]
UF odobenus rosmarus

Al <SCIFAM>Odobenidae Allen, 1880 [ITIS 180637]

<SCINAM>Odobenus rosmarus (Linnaeus, 1758) [ITIS 180639] <SCINAM>Odobenus rosmarus (Linnaeus, 1758) [FAO ASFIS WAL] <SCINAM>Odobenus rosmarus (Linnaeus, 1758) [CEC 1993 1427] <SCINAM>Odobenus rosmarus Linnaeus, 1758 [MSW3 14001024]

### wapiti

USE ELK [B1292]

# warehou family

USE RUFF FAMILY [B2679]

# WARM SUMMER CLIMATIC ZONE

FTC R0500

BT CONTINENTAL CLIMATIC ZONE [R0499]

#### warty crab

USE REDFINGER RUBBLE CRAB [B3554]

#### **WARTY CRAB**

FTC B3555

BT STONE CRAB FAMILY [B4135]

UF eriphia verrucosa

<SCIFAM>Menippidae Ortmann, 1893 [ITIS 621503] ΑI

<SCINAM>Eriphia verrucosa (Forskal, 1775) [ITIS 199975]

<SCINAM>Eriphia verrucosa (Forsskål, 1775) [FAO ASFIS EIK]

#### **WARTY DORY**

FTC: B4079

RT OREO DORY [B2577] UF allocyttus verrucosus

<SCIFAM>Oreosomatidae Bleeker, 1859 [ITIS 166304] ΑI

<SCINAM>Allocyttus verrucosus (Gilchrist, 1906) [ITIS 166306] <SCINAM>Allocyttus verrucosus (Gilchrist, 1906) [Fishbase 2004 9144] <SCINAM>Allocyttus verrucosus (Gilchrist, 1906) [FAO ASFIS ALL]

#### **WASABI**

FTC B2236

вт SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF eutrema wasabi UF japanese horseradish UF wasabia japonica

#### wasabia japonica

**WASABI** [B2236] USE

#### washed or brushed cheese rind

CHEESE RIND, WASHED OR BRUSHED [Z0072] USE

#### WASHINGTON

**FTC** R0461

BT WESTERN STATES [R0471]

SN US FDA 1995 Code: US53

## washington, d.c.

USE DISTRICT OF COLUMBIA [R0422]

# **WATER**

**FTC** B1217

BT LIQUID AS FOOD SOURCE [B2974]

SN Water is indexed as a food source if it is the only ingredient or if the product is a soft drink.

Potable water. ΑI

# WATER (EUROFIR)

**FTC** A0844

BT NON ALCOHOLIC BEVERAGE (EUROFIR) [A0842] RT 10000232 - PACKAGED WATER (GS1 GPC) [A0923]

RT WATER [B1217]

ΑI Includes tap water, carbonated mineral water, still mineral water.

# **WATER ADDED**

**FTC** H0148

BT WATER ADDED OR REMOVED [H0254]

UF diluted

SN Used for a liquid or solid product to which water was added beyond its natural water level. If a single-strength standard for the product exists, use the appropriate narrower term under \*WATER ADDED\*.

# WATER ADDED OR REMOVED

FTC H0254

BT H. TREATMENT APPLIED [H0111]

SN Used when water is added or removed in order to change the total solids-to-liquids ratio of a food product.

### water apple

USE WATER ROSEAPPLE [B2777]

#### WATER BERRY

FTC B2830

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF eugenia guineensis UF syzygium guineense

UF water pear

Al <SCINAM>Syzygium guineense (Willd.) DC. [GRIN 459882]

#### water buffalo, asian

USE ASIAN WATER BUFFALO [B2095]

### water extract of plant or animal

USE BROTH OR STOCK [C0170]

#### water greens

USE JAPANESE MUSTARD [B3747]

# WATER ICE (US CFR)

FTC A0230

BT FROZEN NONDAIRY DESSERT (US CFR) [A0206]

Al Frozen non-dairy dessert prepared by freezing, while stirring, a mixture of water, nutritive sweeteners and flavorings; the mix may or may not be pasteurized. Must not contain milk or milk-derived ingredients, egg yolk or

food fats. The optional flavor ingredients are specified in 21 CFR 135.140(d) and (e).

#### **WATER MIMOSA**

FTC B2445

BT VEGETABLE-PRODUCING PLANT [B1579]

UF neptunia prostrata

Al <SCINAM>Neptunia prostrata (Lam.) Baill.

# water oats

USE WILD RICE [B1375]

# water pear

USE WATER BERRY [B2830]

# WATER REMOVED

FTC H0138

BT WATER ADDED OR REMOVED [H0254]
RT DEHYDRATED OR DRIED [J0116]

SN Used for a liquid or solid product from which a significant amount of water (25% or more of the original weight of the

water) has been removed. If dehydration is the primary preservation method, also index \*DEHYDRATED OR DRIED\*. For soups that require the addition of water, use the appropriate narrower term regardless of whether water was removed or not. Do not use for products that have been rehydrated.

water was removed or not. Do not use for products that have been rehydrated.

# WATER REMOVED TO RECONSTITUTION RATIO 1 PLUS 1

FTC H0114

BT WATER REMOVED [H0138]

UF condensed

# WATER REMOVED TO RECONSTITUTION RATIO 2 PLUS 1

FTC H0113

BT WATER REMOVED [H0138]
UF concentrated, 20-40 degrees brix

# WATER REMOVED TO RECONSTITUTION RATIO 3 PLUS 1 OR HIGHER

FTC H0112

BT WATER REMOVED [H0138]

UF concentrated, 40 degrees brix or higher

#### water rose

USE WATER ROSEAPPLE [B2777]

#### **WATER ROSEAPPLE**

FTC B2777

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF eugenia aqua
UF jambu fruit
UF syzygium aqueum
UF water apple
UF water rose

Al <SCIFAM>Myrtaceae [ITIS 27172]

<SCINAM>Syzygium aqueum (Burman f.) Alston [ITIS 506166] <SCINAM>Syzygium aqueum (Burm. f.) Alston [GRIN 50068] <SCINAM>Syzygium aqueum (Burm. f.) Alston [PLANTS SYAQ]

#### **WATER SNAIL**

FTC B1135 BT SNAIL [B2114]

### water spinach

USE CHINESE SWAMP CABBAGE [B2462]

# water yam

USE YAM, TROPICAL [B1181]

### WATERCHESTNUT

FTC B3719

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF caltrop
UF trapa natans
UF waternut

AI <SCIFAM>Trapaceae [ITIS 27168] <SCINAM>Trapa natans L. [ITIS 27170]

<SCINAM>Trapa natans L. var. natans [GRIN 400138] <SCINAM>Trapa natans L. [MANSFELD 4856]

## **WATERCRESS**

FTC B1492

BT LEAFY VEGETABLE [B1566]

UF nasturtium officinale

UF rorippa nasturtium-aquaticumAI <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Rorippa nasturtium-aquaticum (L.) Hayek [ITIS 22993]
<SCINAM>Nasturtium officinale W. T. Aiton [GRIN 25072]
<SCINAM>Nasturtium officinale W.T. Aiton [PLANTS NAOF]
<SCINAM>Nasturtium officinale R.Br. [EuroFIR-NETTOX 2007 191]

<SCINAM>Nasturtium officinale R.Br. [DPNL 2003 11319]

<MANSFELD>23589

# WATERMELON

FTC B1391

BT FRUIT-PRODUCING PLANT [B1140]

UF citrullus lanatus
UF citrullus vulgaris
UF colocynthis citrullus
UF cucurbita citrullus

UF datiro

UF edible seed melon

**UF** equisi

UF kaffir melon UF momordica lanata

AI <SCIFAM>Cucurbitaceae [ITIS 22337]

<SCINAM>Citrullus lanatus (Thunb.) Matsumura & Nakai [ITIS 22356] <SCINAM>Citrullus lanatus (Thunb.) Matsum. & Nakai [GRIN 10675] <SCINAM>Citrullus lanatus (Thunb.) Matsum. & Nakai [PLANTS CILA3]

<SCINAM>Citrullus lanatus (Thunb.) Matsum. & Nakai ssp. lanatus [EuroFIR-NETTOX 2007 87]

<SCINAM>Citrullus lanatus (Thunb.) Matsum. & Nakai [DPNL 2003 8684]

<MANSFELD>3905

### waternut

USE CHINESE WATERCHESTNUT [B1026]

waternut

USE WATERCHESTNUT [B3719]

wattle

USE ACACIA (GENUS) [B1327]

WAX

FTC N0015

BT FOOD CONTACT SURFACE FROM HUMAN-MADE MATERIAL [N0051]

Al Wax may be applied directly as a coating to the food product or may be used as a container material. Examples

include wax-coated cheese, wax-coated cucumber, waxed fiberboard container, etc.

#### **WAX BEAN**

FTC B1351

BT PHASEOLUS VULGARIS, EDIBLE POD CULTIVAR [B1060]

## **WAX CONTAINER**

FTC M0209

BT CONTAINER OR WRAPPING BY MATERIAL [M0202]

# wax gourd

USE CHINESE PRESERVING MELON [B1616]

# **WAXED PAPER CONTAINER**

FTC M0333

BT PAPER CONTAINER, TREATED [M0330]

weakfish

USE KINGFISH [B2198]

weakfish

USE SEATROUT [B2657]

## WEAKFISH

FTC B1526

BT GRAY SEATROUT [B2375]

UF cynoscion regalis
UF seatrout (weakfish)

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al Duplicate entry of \*GRAY SEATROUT [B2375]\*.

# WEATHERVANE SCALLOP

FTC B4384

BT SCALLOP [B1489]
UF patinopecten caurinus

Al <SCIFAM>Pectinidae Rafinesque, 1815 [ITIS 79611]

<SCINAM>Patinopecten caurinus (Gould, 1850) [ITIS 79757] <SCINAM>Patinopecten caurinus (Gould 1850) [FAO ASFIS SCG] <SCINAM>Patinopecten caurinus [2010 FDA Seafood List]

# wedge-shaped

USE DIVIDED INTO SEGMENTS OR WEDGES [E0107]

#### weed-whitings

USE ODACIDAE [B4288]

#### **WEEVERFISH FAMILY**

FTC B2291

BT FISH, PERCIFORM [B1581]

UF trachinidae

#### **WEIGHT-REDUCERS**

FTC P0262

BT HUMAN CONSUMER, OTHER [P0258]

#### **WELLINGTON FLYING SQUID**

FTC B3698

BT FLYING SQUID [B3693]

UF arrow squid
UF nototodarus sloani

Al <SCIFAM>Ommastrephidae Steenstrup, 1857 [ITIS 82514]

<SCINAM>Nototodarus sloanii (Gray, 1849) [ITIS 556164] <SCINAM>Nototodarus sloani (Gray, 1849) [FAO ASFIS TSQ] <SCINAM>Nototodarus sloani (Gray, 1849) [CEC 1993 1413] <SCINAM>Nototodarus sloanii [2010 FDA Seafood List]

#### **WELS CATFISH**

FTC B2431

BT SHEATFISH FAMILY [B2547]

UF sheatfish
UF silurus glanis

Al <SCIFAM>Siluridae Cuvier, 1816 [ITIS 164066]

<SCINAM>Silurus glanis Linnaeus, 1758 [ITIS 164068] <SCINAM>Silurus glanis Linnaeus, 1758 [Fishbase 2004 289] <SCINAM>Silurus glanis Linnaeus, 1758 [FAO ASFIS SOM] <SCINAM>Silurus glanis Linnaeus, 1758 [CEC 1993 376] <SCINAM>Silurus glanis [2010 FDA Seafood List]

# **WELSH ONION**

FTC B2418

BT ONION [B1300]
UF allium fistulosum

UF japanese bunching onion

UF spanish onion

AI <SCIFAM>Liliaceae [ITIS 42633]

<SCINAM>Allium fistulosum L. [İTIS 185463] <SCINAM>Allium fistulosum L. [GRIN 2276] <SCINAM>Allium fistulosum L. [PLANTS ALFI4]

<SCINAM>Allium fistulosum L. [EuroFIR-NETTOX 2007 9]

<SCINAM>Allium fistulosum L. [DPNL 2003 7316]

<MANSFELD>126

# **WELSH ONION**

FTC B2418

BT VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]

# **WELSH ONION**

FTC B2418

BT ALLIUM SPECIES [B4302]

### west africa

USE AFRICA, WESTERN [R0344]

#### **WEST AFRICAN GOATFISH**

FTC B3919

BT GOATFISH [B2650]
UF pseudupeneus prayensis

Al <SCIFAM>Mullidae [ITIS 169406]

<SCINAM>Pseudupeneus prayensis (Cuvier in Cuvier and Valenciennes, 1829) [ITIS 620958]

<SCINAM>Pseudupeneus prayensis (Cuvier, 1829) [Fishbase 2004 453] <SCINAM>Pseudupeneus prayensis (Cuvier 1829) [FAO ASFIS GOA] <SCINAM>Pseudupeneus prayensis (Cuvier, 1829) [CEC 1993 811]

# **WEST AFRICAN PEBBER**

FTC B4349

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF ashanti pepper
UF benin pepper
UF guinea cubeb
UF piper guineense

Al <SCIFAM>Piperaceae [ITIS 18224]

<SCINAM>Piper guineense Schumacher & Thonn. [ITIS 506522]

<SCINAM>Piper guineense Thonn. [GRIN 28582]

<SCINAM>Piper guineense Schumach. & Thonn. [PLANTS PIGU3]

West African Pepper, also known as Ashanti Pepper, Benin Pepper, False Cubeb, Guinea Cubeb, Uziza Pepper or (ambiguously) "Guinea pepper", called locally kale, kukauabe, masoro, sasema and soro wisa, is a West African spice that corresponds to the dried fruit of \$i\$Piper guineense\$/i\$.[http://en.wikipedia.org/wiki/Piper\_guineense]

### west african sweet orange

USE ORANGE [B1339]

#### west indian avocado

USE TRAPP AVOCADO [B4232]

### west indian cherry

USE ACEROLA [B1360]

# WEST INDIAN FIGHTING CONCH

FTC B3670

BT CONCH [B1259]
UF strombus pugilis

Al <SCIFAM>Strombidae Rafinesque, 1815 [ITIS 72554]

<SCINAM>Strombus pugilis Linnaeus, 1758 [ITIS 72560] <SCINAM>Strombus pugilis Linnaeus, 1758 [FAO ASFIS RXU]

<SCINAM>Strombus pugilis [2010 FDA Seafood List]

### **WEST INDIAN GHERKIN**

FTC B3407

BT CUCUMBER [B1404]
UF bur cucumber

UF bur gherkin
UF cucumis anguria

Al <SCIFAM>Cucurbitaceae

<SCINAM>Cucumis sativus L.; pickling cucumber cultivars [CCPR]

<GRIN>12546

#### west indian lemongrass

USE LEMON GRASS [B2273]

# **WEST VIRGINIA**

FTC R0462

BT MIDDLE ATLANTIC STATES [R0465]

SN US FDA 1995 Code: US54

#### western asia

USE ASIA, WESTERN [R0350]

#### western australia river gizzard shad

USE WESTERN AUSTRALIAN GIZZARD SHAD [B2324]

#### **WESTERN AUSTRALIAN GIZZARD SHAD**

FTC B2324

BT GIZZARD SHAD [B3842]

UF bony bream
UF fluvialosa vlaminghi
UF nematalosa vlaminghi

UF perth herring

Western australia river gizzard shadAI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Nematalosa vlaminghi (Munro, 1956) [ITIS 161808]<SCINAM>Nematalosa vlaminghi (Munro, 1956) [Fishbase 2004 1618]

<SCINAM>Nematalosa vlaminghi [2010 FDA Seafood List]

#### **WESTERN KING PRAWN**

FTC B3495

BT PENAEID SHRIMP FAMILY [B1081]

UF melicertus latisulcatus

UF melicertus latisulcatus latisulcatus

UF penaeus latisulcatus

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Melicertus latisulcatus (Kishinouye, 1896) [ITIS 551687] <SCINAM>Melicertus latisulcatus [2010 FDA Seafood List] <SCINAM>Penaeus latisulcatus Kishinouye, 1896 [FAO ASFIS WKP]

<SCINAM>Penaeus latisulcatus Kishinouye, 1896 [CEC 1993 1208]

# western oyster

USE OLYMPIA FLAT OYSTER [B1958]

# WESTERN PACIFIC GIZZARD SHAD

FTC B3861

BT GIZZARD SHAD [B3842]
UF nematalosa come

AI <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Nematalosa come (Richardson, 1846) [ITIS 161803] <SCINAM>Nematalosa come (Richardson, 1846) [Fishbase 2004 1611] <SCINAM>Nematalosa come (Richardson, 1846) [FAO ASFIS NCO]

# western red raspberry

USE RED RASPBERRY [B1096]

# **WESTERN SAHARA**

FTC R0211

BT AFRICA, WESTERN [R0344]

SN US FDA 1995 Code: EH

### **WESTERN SAMOA**

FTC R0482

BT PACIFIC OCEAN ISLANDS [R0363]

UF samoa, western

SN US FDA 1995 Code: WS

### **WESTERN STATES**

FTC R0471

BT UNITED STATES [R0413]

SN US FDA 1995 Code: US66

#### **WETTING AGENT (CODEX)**

FTC A0450

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### WHALE

FTC B1343

BT CETACEAN MARINE MAMMAL [B4164]

# WHEAT

FTC B1312

BT GRAIN [B1324]
UF triticum spp.

Al <SCIFAM>Gramineae (Poaceae)

Wheat (Triticum spp.) is a domesticated grass from the Levant that is cultivated worldwide. Major cultivated species of wheat:\$br/\$

- \* Common wheat or Bread wheat (Triticum aestivum) A hexaploid species that is the most widely cultivated in the world.\$br /\$
- \* Durum (Triticum durum) The only tetraploid form of wheat widely used today, and the second most widely cultivated wheat.\$br /\$
- \* Einkorn (Triticum monococcum) A diploid species with wild and cultivated variants. Domesticated at the same time as emmer wheat, but never reached the same importance.\$br /\$
- \* Emmer (Triticum dicoccon) A tetraploid species, cultivated in ancient times but no longer in widespread use.\$br
- \* Spelt (Triticum spelta) Another hexaploid species cultivated in limited quantities.\$br /\$ [http://en.wikipedia.org/wiki/Wheat]

## **WHEAT**

FTC B1312

BT OIL-PRODUCING PLANT [B1017]

#### WHEAT ADDED

FTC H0319

BT GRAIN ADDED [H0152]

# WHEAT GERM ADDED

FTC H0222

BT WHEAT ADDED [H0319]

# WHEAT MALT ADDED

FTC H0755

BT WHEAT ADDED [H0319]

#### **WHEATGRASS**

FTC B2362

BT PLANT USED AS FODDER [B3358]

UF agropyron spicatum
UF bluebunch wheatgrass

# WHELK

FTC B1633

BT NEOGASTROPOD [B1010]

UF buccinum spp.
UF busycon spp.
UF neptunea spp.

# WHEY

FTC C0244

BT MILK OR MILK COMPONENT [C0113]

Al The serum or watery part of milk that is separated from the thicker or more coagulable part or curd, espcially in the process of making cheese; it contains lactose, minerals and lactalbumin.

#### **WHEY ADDED**

FTC H0260

MILK OR MILK PRODUCT ADDED [H0297] BT

whiff

USE MEGRIM [B2710]

whinberry

USE BILBERRY [B2013]

whipped

USE **AERATED BY WHIPPING [H0358]** 

# WHIPPED EGG WHITE ADDED

вт EGG WHITE ADDED [H0205]

# whipped topping

USE CREAM PRODUCT ANALOG (US CFR) [A0123]

#### whipping cream

USE LIGHT WHIPPING CREAM [C0154]

#### whiskery sharks

**HOUND SHARK FAMILY [B3510]** USE

#### WHITE ABALONE

FTC B3540

ABALONE [B1408] BT UF haliotis sorenseni

ΑI <SCIFAM>Haliotididae Rafinesque, 1815 [ITIS 566897]

<SCINAM>Haliotis sorenseni Bartsch, 1940 [ITIS 69502] <SCINAM>Haliotis sorenseni Bartsch, 1940 [FAO ASFIS HSW]

<SCINAM>Haliotis sorenseni [2010 FDA Seafood List]

### white apple

USE WHITE STAR APPLE [B2764]

# WHITE ASPARAGUS

FTC B1603

BT ASPARAGUS [B1415]

# white ball rubber

USE WHITE RUBBER VINE [B2809]

# WHITE BASS

FTC

вт TEMPERATE BASS FAMILIES [B1184]

UF bass, white UF morone chrysops

<SCIFAM>Moronidae [ITIS 202002] ΑI

<SCINAM>Morone chrysops (Rafinesque, 1820) [ITIS 167682] <SCINAM>Morone chrysops (Rafinesque, 1820) [Fishbase 2004 3308] <SCINAM>Morone chrysops (Rafinesque 1820) [FAO ASFIS ROY] <SCINAM>Morone chrysops (Rafinesque, 1820) [CEC 1993 589]

<SCINAM>Morone chrysops [2010 FDA Seafood List]

## WHITE CABBAGE

FTC

BT CABBAGE [B1406]

UF brassica oleracea convar. capitata var. capitata

UF brassica oleracea var. capitata UF green cabbage

Al <SCIFAM>Cruciferae (Brassicaceae)

<SCINAM>Brassica oleracea var. capitata L. [GRIN 7672]

<SCINAM>Brassica oleracea L. convar. capitata (L.) Alef. var. capitata L. [EuroFIR-NETTOX 2007 56]

<SCINAM>Brassica oleracea L. var. alba DC. [DPNL 2003 8102]

<MANSFELD>23907

White cabbage (\$i\$Brassica oleracea\$/i\$ convar. \$i\$capitata\$/i\$ var. \$i\$alba\$/i\$ L.) is a variety of the cabbage, a

cultivar of the plant species \$i\$Brassica oleracea\$/i\$. White cabbage is a winter

vegetable.[http://en.wikipedia.org/wiki/White\_cabbage]

#### WHITE CATFISH

FTC B2183

BT BULLHEAD [B4066]
UF ictalurus catus

AI <SCIFAM>Ictaluridae Gill, 1861 [ITIS 163995]

<SCINAM>Ameiurus catus (Linnaeus, 1758) [ITIS 164037] <SCINAM>Ameiurus catus (Linnaeus, 1758) [Fishbase 2004 3018] <SCINAM>Ameiurus catus (Linnaeus, 1758) [FAO ASFIS ITC]

<SCINAM>Ameiurus catus [2010 FDA Seafood List]

# WHITE CRAPPIE

FTC B3368

BT CRAPPIE [B1409]
UF aspledinotus grunniens
UF pomoxis annularis

Al <SCIFAM>Centrarchidae [ITIS 168093]

<SCINAM>Pomoxis annularis Rafinesque, 1818 [ITIS 168166] <SCINAM>Pomoxis annularis Rafinesque, 1818 [Fishbase 2004 3387] <SCINAM>Pomoxis annularis Rafinesque, 1818 [FAO ASFIS PXR] <SCINAM>Pomoxis annularis Rafinesque, 1818 [CEC 1993 596]

<SCINAM>Pomoxis annularis [2010 FDA Seafood List]

<SCINAM>Aspledinotus grunniens; syn: Pomoxis annularis Raf. [Codex CCPR]

The white crappie, Pomoxis annularis Rafinesque, 1818, is native throughout the eastern half of Canada and the United States, and has been widely introduced in the west as well. The white crappie is generally deep-bodied and silvery in color, with darker vertical stripes. The dorsal fin of the white crappie has six spines. The maximum recorded length for a white crappie in 53.0 cm (21 in), with a maximum weight of almost 2.35 kg (more than 5.18 lb); it can live as long as thirty years. This species prefers slower-moving water, whether a backwater of a small creek or a large lake. Some sources say the White Crappie will overpopulate in lakes less than 1000 acres (4 km²). White Crappie often school around structure such as submerged trees. (http://en.wikipedia.org/wiki/White\_crappie)

# white crawfish

USE WHITE RIVER CRAYFISH [B3572]

## WHITE CROAKER

FTC B2281

BT GENYONEMUS [B3912]

UF croaker, white
UF genyonemus lineatus

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Genyonemus lineatus (Ayres, 1855) [ITIS 169257] <SCINAM>Genyonemus lineatus (Ayres, 1855) [Fishbase 2004 422] <SCINAM>Genyonemus lineatus (Ayres, 1855) [FAO ASFIS KIC] <SCINAM>Genyonemus lineatus (Ayres, 1855) [CEC 1993 721] <SCINAM>Genyonemus lineatus [2010 FDA Seafood List]

### WHITE CURRANT

FTC B2752

BT EDIBLE CURRANT [B1528]

UF ribes glandulosum UF skunk currant

Al <SCIFAM>Grossulariaceae [ITIS 24094]

<SCINAM>Ribes glandulosum Grauer [ITIS 24466] <SCINAM>Ribes glandulosum Grauer [GRIN 31803] <SCINAM>Ribes glandulosum Grauer [PLANTS RIGL]

# white dapperling

WHITE LEPIOTA [B2117] USE

#### white elf

**USE** ABALONE MUSHROOM [B1645]

#### white fish

**USE** FAT CONTENT <= 3% [Z0264]

#### WHITE FISH FLESH

Z0056

BT COLOR OF FISH FLESH [Z0055]

SN This designation is limited to the species thunnus germo (albacore); the flesh is not darker than munsell value 6.3

(21 CFR 161.190(a)(4)(i)).

#### WHITE FLESH

**FTC** Z0274

BT COLOR OF FRUIT OR VEGETABLE FLESH [Z0269]

#### white fonio

USE FONIO [B2043]

#### WHITE GINGER

**FTC** 

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF hedychium coronarium

ΑI <SCIFAM>Zingiberaceae [ITIS 42392]

<SCINAM>Hedychium coronarium Koenig [ITIS 42396] <SCINAM>Hedychium coronarium J. Koenig [GRIN 18576] <SCINAM>Hedychium coronarium J. Koenig [PLANTS HECO11]

The White ginger lily (\$i\$Hedychium coronarium\$/i\$) is originally from the Himalayas region of Nepal and India

where it is known as dolan champa.[http://en.wikipedia.org/wiki/Hedychium\_coronarium]

# white goosefoot

**USE** LAMB'S QUARTER [B1681]

## white gourd

**USE** CHINESE PRESERVING MELON [B1616]

# WHITE GROUPER

FTC B4016

BT GROUPER [B1496] UF epinephelus aeneus

ΑI <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Epinephelus aeneus (E. Geoffroy Saint-Hilaire, 1817) [ITIS 551036] <SCINAM>Epinephelus aeneus (Geoffroy Saint-Hilaire, 1817) [Fishbase 2004 426] <SCINAM>Epinephelus aeneus (Geoffroy St. Hilaire, 1817) [FAO ASFIS GPW] <SCINAM>Epinephelus aeneus (Geoffroy St.-Hilaire, 1817) [CEC 1993 565]

<SCINAM>Epinephelus aeneus [2010 FDA Seafood List]

# WHITE GUINEA YAM

FTC B3398 BT YAM [B3396] UF common yam UF eight-months yam UF guinea yam UF white yam

<SCIFAM>Dioscoreaceae [ITIS 43365]

<SCINAM>Dioscorea rotundata Poir. [ITIS 43376] <SCINAM>Dioscorea rotundata Poir. [GRIN 14249] <SCINAM>Dioscorea rotundata Poir. [MANSFELD 18876] <SCINAM>Dioscorea rotundata Poir. [PLANTS DIRO] <SCINAM>Dioscorea rotundata Poir. [CCPR]

#### WHITE HAKE

FTC B1840

BT CODLING [B1291]
UF hake, white
UF urophycis tenuis

Al <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701]

<SCINAM>Urophycis tenuis (Mitchill, 1814) [ITIS 164732]
<SCINAM>Urophycis tenuis (Mitchill, 1814) [Fishbase 2004 313]
<SCINAM>Urophycis tenuis (Mitchill, 1814) [FAO ASFIS HKW]
<SCINAM>Urophycis tenuis (Mitchill, 1814) [CEC 1993 470]
<SCINAM>Urophycis tenuis [2010 FDA Seafood List]
<SCINAM>Urophycis tenuis [FDA RFE 2010 92]

# white jelly

USE SNOW FUNGUS [B4170]

# WHITE LEPIOTA

FTC B2117

BT MUSHROOM [B1467] UF lepiota naucina

UF leucoagaricus leucothites UF leucoagaricus naucinus

UF smooth lepiota
UF white dapperling

Al <SCINAM>Leucoagaricus leucothites (Vittad.) Wasser, 1977 [INDEX FUNGORUM 355733]

#### WHITE MULBERRY

FTC B2954

BT MULBERRY [B1501]

UF morus alba

Al <SCIFAM>Moraceae [ITIS 19063]

<SCINAM>Morus alba L. [ITIS 19066]
<SCINAM>Morus alba L. [GRIN 24607]
<SCINAM>Morus alba L. [PLANTS MOAL]

<SCINAM>Morus alba L. [EuroFIR-NETTOX 2007 186]

<SCINAM>Morus alba L. [DPNL 2003 11260]

<MANSFELD>12894

# WHITE MULLET

FTC B1786

BT GRAY MULLET [B1287]

UF blueback mullet
UF mugil curema
UF mullet, white

Al <SCIFAM>Mugilidae [ITIS 170333]

<SCINAM>Mugil curema Valenciennes in Cuvier and Valenciennes, 1836 [ITIS 170336]

<SCINAM>Mugil curema Valenciennes, 1836 [Fishbase 2004 1086] <SCINAM>Mugil curema Valenciennes, 1836 [FAO ASFIS MGU]

<SCINAM>Mugil curema [2010 FDA Seafood List]

# WHITE MUSTARD

FTC B1148

BT MUSTARD [B2069] UF brassica hirta

UF mustard, white or yellow

UF mustard, yellow

Al <SCIFAM>Brassicaceae [ITIS 22669]

<SCINAM>Sinapis alba L. [ITIS 23309] <SCINAM>Sinapis alba L. [GRIN 33963] <SCINAM>Sinapis alba L. [PLANTS SIAL5]

<SCINAM>Sinapis alba L. ssp. alba [EuroFIR-NETTOX 2007 260]

<SCINAM>Sinapis alba L. [DPNL 2003 13121]

<MANSFELD>24142

White mustard (\$i\$Sinapis alba\$/i\$) is an annual plant of the family \$i\$Brassicaceae\$/i\$. It is sometimes also referred to as \$i\$Brassica alba\$/i\$ or \$i\$Brassica hirta\$/i\$. Grown for its seeds, mustard, as fodder crop or as a green manure, it is now widespread worldwide, although it probably originated in the Mediterranean region.[http://en.wikipedia.org/wiki/White\_mustard]

# WHITE OCTOPUS

FTC B3679

BT OCTOPUS [B1514] UF eledone moschata

AI <SCIFAM>Octopodidae D'Orbigny, 1839-1842 in Férussac and D'Orbigny, 1834-1848 [ITIS

82590]<SCINAM>Eledone moschata (Lamarck, 1798) [ITIS 556275] <SCINAM>Eledone moschata (Lamarck 1798) [FAO ASFIS EDT] <SCINAM>Eledone moschata (Lamarck, 1798) [CEC 1417]

#### white onion

USE SWEET ONION [B3721]

#### WHITE OYSTER MUSHROOM

FTC B4172

BT OYSTER MUSHROOM [B1632]

UF pleurotus floridanus

Al <SCINAM>Pleurotus floridanus Singer, 1946 [INDEX FUNGORUM 289777]

# WHITE PEA

FTC B4372

BT POD OR SEED VEGETABLE, POISONOUS CULTIVARS [B3483]

UF lathyrus sativus

Al <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Lathyrus sativus L. [ITIS 25877] <SCINAM>Lathyrus sativus L. [GRIN 21613] <SCINAM>Lathyrus sativus L. [PLANTS LASA2]

<SCINAM>Lathyrus sativus L. [EuroFIR-NETTOX 2007 161]

<SCINAM>Lathyrus sativus L. [DPNL 2003 10714]

Lathyrus sativus, is a legume (family Fabaceae) commonly grown for human consumption and livestock feed in Asia and East Africa. It is a particularly important crop in areas that are prone to drought and famine, and is thought of as an 'insurance crop' as it produces reliable yields when all other crops fail. Like other grain legumes, \$i\$Lathyrus sativus\$/i\$ produces a high-protein seed. The seeds also contain variable amounts of a neurotoxic amino acid ß-N-Oxalyl-L-a,ß-diaminopropionic acid or ODAP or

BOAA.[http://en.wikipedia.org/wiki/Lathyrus\_sativus]

# WHITE PEA

FTC B3356

BT PEA, EDIBLE SEED CULTIVARS [B1001]

UF chickling pea
UF lathyrus sativus

AI <SCINAME>Lathyrus sativus L.

<GRIN>21613 <ITIS>25877

## white pepper

USE PEPPER, WHITE [B1141]

# WHITE PERCH

FTC B1152

BT TEMPERATE BASS FAMILIES [B1184]

UF morone americana

Al <SCIFAM>Moronidae [ITIS 202002]

<SCINAM>Morone americana (Gmelin, 1789) [ITIS 167678] <SCINAM>Morone americana (Gmelin, 1789) [Fishbase 2004 355] <SCINAM>Morone americana (Gmelin, 1789) [FAO ASFIS PEW] <SCINAM>Morone americana (Gmelin, 1789) [CEC 1993 588] <SCINAM>Morone americana [2010 FDA Seafood List]

# WHITE POMFRET

FTC B1927

BT BUTTERFISH FAMILY [B1827]

UF pampus cinereus UF stromateus cinereus

AI <SCIFAM>Stromateidae [ITIS 172563]

<SCINAM>Pampus cinereus (Bloch, 1795) [ITIS 642905]

<SCINAM>Pampus cinereus (Bloch, 1795) [Fishbase 2004 59624]

<SCINAM>Pampus cinereus [2010 FDA Seafood List]

#### white potato

USE POTATO [B1218]

#### white pumpkin

USE CHINESE PRESERVING MELON [B1616]

#### white ramie

USE RAMIE [B2447]

#### WHITE RIVER CRAYFISH

FTC B3572

BT AMERICAN CRAYFISH FAMILY [B4140]

UF procambarus acutus
UF white crawfish

Al <SCIFAM>Cambaridae Hobbs, 1942 [ITIS 97336]

<SCINAM>Procambarus acutus (Girard, 1852) [ITIS 97492] <SCINAM>Procambarus acutus (Girard 1852) [FAO ASFIS PCC] <SCINAM>Procambarus acutus [2010 FDA Seafood List]

#### WHITE RUBBER VINE

FTC B2809

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF landolphia owariensis
UF white ball rubber

Al <SCIFAM>Apocynaceae Adans., nom. cons. [ITIS 30124]

<SCINAM>Landolphia owariensis P. Beauv. [ITIS 505996] <SCINAM>Landolphia owariensis P. Beauv. [GRIN 21435] <SCINAM>Landolphia owariensis P. Beauv. [PLANTS LAOW]

# WHITE SAPOTE

FTC B4241

BT SAPOTE [B1694] UF casimiroa edulis

Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Casimiroa edulis Llave & Lex. [ITIS 506385]
<SCINAM>Casimiroa edulis La Llave & Lex. [GRIN 9292]
<SCINAM>Casimiroa edulis Llave & Lex. [PLANTS CAED6]
<SCINAM>Casimiroa edulis La Llave & Lex. [DPNL 2003 8412]

# WHITE SEA HERRING

FTC B3847

BT PACIFIC HERRING [B1575]
UF clupea pallasii marisalbi

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Clupea pallasii marisalbi Berg, 1923 [Fishbase 2004 47567]

## WHITE SEABASS

FTC B1187

BT ATRACTOSCION [B3906]
UF atractoscion nobilis
UF cynoscion nobilis

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Atractoscion nobilis (Ayres, 1860) [ITIS 169387] <SCINAM>Atractoscion nobilis (Ayres, 1860) [Fishbase 2004 3578] <SCINAM>Atractoscion nobilis (Ayres, 1860) [FAO ASFIS WEW] <SCINAM>Atractoscion nobilis (Ayres, 1860) [CEC 1993 711] <SCINAM>Atractoscion nobilis [2010 FDA Seafood List]

#### white seatrout

USE SAND SEATROUT [B1104]

#### white shrimp

USE NORTHERN WHITE SHRIMP [B1149]

#### WHITE SKATE

FTC B4080

BT SKATE [B1340] UF raja alba

UF raja alba
UF rostroraja alba

Al <SCIFAM>Rajidae Blainville, 1816 [ITIS 160845]

<SCINAM>Rostroraja alba (Lacepède, 1803) [ITIS 564123] <SCINAM>Rostroraja alba (Lacepède, 1803) [Fishbase 2004 7613]

<SCINAM>Raja alba Lacepède, 1803 [FAO ASFIS RJA]

#### WHITE SKIN

FTC Z0283

BT COLOR OF FRUIT OR VEGETABLE SKIN [Z0278]

#### WHITE STAR APPLE

FTC B2764

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF chrysophyllum albidum

UF white apple

Al <SCIFAM>Sapotaceae [ITIS 23802]

<SCINAM>Chrysophyllum albidum G. Don [ITIS 505966] <SCINAM>Chrysophyllum albidum G. Don [GRIN 400210] <SCINAM>Chrysophyllum albidum G. Don [PLANTS CHAL19]

### WHITE STURGEON

FTC B1973

BT STURGEON [B1465]
UF acipenser transmontanus

Al <SCIFAM>Acipenseridae [ITIS 161064]

<SCINAM>Acipenser transmontanus Richardson, 1836 [ITIS 161068]
<SCINAM>Acipenser transmontanus Richardson, 1836 [Fishbase 2004 2594]
<SCINAM>Acipenser transmontanus Richardson, 1836 [FAO ASFIS APN]
<SCINAM>Acipenser transmontanus Richardson, 1836 [CEC 1993 136]

<SCINAM>Acipenser transmontanus [2010 FDA Seafood List]

## WHITE SUCKER

FTC B2402

BT SUCKER [B1319]
UF buffalo fish (catostomus)
UF catostomus commersoni

Al <SCIFAM>Catostomidae [ITIS 163892]

<SCINAM>Catostomus commersonii (Lacepède, 1803) [ITIS 553273] <SCINAM>Catostomus commersoni (Lacepède 1803) [FAO ASFIS ATO]

<SCINAM>Catostomus commersonii [2010 FDA Seafood List]

# WHITE SUGAR

FTC C0157

BT SUCROSE [C0210]

Al Highly refined crystalline sugar that appears white in color.

# WHITE SUGAR ADDED

FTC H0749

BT SUCROSE ADDED [H0158]

#### WHITE TREVALLY

FTC B2238

BT TREVALLY [B2651]
UF pseudocaranx dentex

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Pseudocaranx dentex (Bloch and Schneider, 1801) [ITIS 168641] <SCINAM>Pseudocaranx dentex (Bloch & Schneider, 1801) [Fishbase 2004 1002] <SCINAM>Pseudocaranx dentex (Bloch & Schneider, 1801) [FAO ASFIS TRZ] <SCINAM>Pseudocaranx dentex (Bloch and Schneider, 1801) [CEC 1993 644]

<SCINAM>Pseudocaranx dentex [2010 FDA Seafood List]

## WHITE TRUFFLE

FTC B3792

BT TRUFFLE [B1387]
UF italian white truffle
UF tuber magnatum

Al <SCINAM>Tuber magnatum Picco, 1788 [INDEX FUNGORUM 184470]

#### WHITE WAREHOU

FTC B2894

BT SILVERFISH [B3900]
UF seriolella caerulea

Al <SCIFAM>Centrolophidae [ITIS 172508]

<SCINAM>Seriolella caerulea Guichenot, 1848 [ITIS 642977]
<SCINAM>Seriolella caerulea Guichenot, 1848 [Fishbase 2004 12919]
<SCINAM>Seriolella caerulea Guichenot, 1848 [FAO ASFIS SEU]

<SCINAM>Seriolella caerulea [2010 FDA Seafood List

#### white yam

USE WHITE GUINEA YAM [B3398]

## WHITEFISH OR CISCO

FTC B1565

BT TROUT AND SALMON FAMILY [B1129]

UF cisco or whitefish coregoninae

AI <SCIFAM>Salmonidae [ITIS 161931] <SCISUBFAM>Coregoninae [ITIS 623284] <SCISUNFAM>Coregoninae [CEC 1993 255]

# whitefish, baltic

USE COMMON WHITEFISH [B2687]

# whitefish, common

USE COMMON WHITEFISH [B2687]

# whitefish, lake

USE LAKE WHITEFISH [B1907]

# WHITE-FRINGE GIGANTOCHLOA

FTC B3733

BT BAMBOO [B1271]
UF gigantochloa albociliata

Al <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Gigantochloa albociliata (Munro) Kurz [GRIN 403384] <SCINAM>Gigantochloa albociliata (Munro) Kurz [MANSFELD 19259]

# WHITEHEAD'S ROUND HERRING

FTC B3852

BT ROUND HERRING [B3846]
UF etrumeus whiteheadi

Al <SCIFAM>Clupeidae [ITIS 161700]

<SCINAM>Etrumeus whiteheadi Wongratana, 1983 [ITIS 551211]

<SCINAM>Etrumeus whiteheadi Wongratana, 1983 [Fishbase 2004 1456] <SCINAM>Etrumeus whiteheadi Wongratana, 1983 [FAO ASFIS WRR]

#### WHITELEG SHRIMP

FTC B2234

BT PENAEID SHRIMP FAMILY [B1081]

UF litopenaeus vannamei
UF pacific white shrimp
UF penaeus vannamei

AI <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Litopenaeus vannamei (Boone, 1931) [ITIS 551682] <SCINAM>Litopenaeus vannamei [2010 FDA Seafood List] <SCINAM>Penaeus vannamei Boone, 1931 [FAO ASFIS PNV] <SCINAM>Penaeus vannamei Boone, 1931 [CEC 1993 1216]

# WHITE-MOUTH CROAKER

FTC B3910

BT FINEBARBEL CROAKER [B3909]

UF micropoginias furnieri

Al <SCIFAM>Sciaenidae [ITIS 169237]

<SCINAM>Micropogonias furnieri (Desmarest, 1823) [ITIS 169285] <SCINAM>Micropogonias furnieri (Desmarest, 1823) [Fishbase 2004 7620] <SCINAM>Micropogonias furnieri (Desmarest, 1823) [FAO ASFIS CKM]

<SCINAM>Micropogonias furnieri [2010 FDA Seafood List]

### WHITESPOT GIANT ARUM

FTC B4274

BT STARCH-PRODUCING PLANT [B1016]

UF amorphophallus paeoniifolius

UF elephant foot yam
UF elephant yam
UF telinga-potato

Al <SCIFAM>Araceae [ITIS 42521]

<SCINAM>Amorphophallus paeoniifolius (Dennst.) Nicolson [ITIS 506752] <SCINAM>Amorphophallus paeoniifolius (Dennst.) Nicolson [GRIN 102457] <SCINAM>Amorphophallus paeoniifolius (Dennst.) Nicolson [PLANTS AMPA13] <SCINAM>Amorphophallus paeoniifolius (Dennst.) Nicolson [DPNL 2003 7462]

Amorphophallus paeoniifolius, the Elephant foot yam or Whitespot giant arum or Stink lily, is a tropical tuber crop that offers excellent scope for adoption in the tropical countries as a cash crop due to its production potential and popularity as a vegetable in various delicious cuisines.[http://en.wikipedia.org/wiki/Amorphophallus\_paeoniifolius]

# WHITE-SPOTTED GUITARFISH

FTC B4126

BT GUITARFISH [B4130]
UF rhinobatos albomaculatus

Al <SCIFAM>Rhinobatidae Müller and Henle, 1837 [ITIS 160813]

<SCINAM>Rhinobatos albomaculatus (Norman, 1930) [ITIS 564441]

<SCINAM>Rhinobatos albomaculatus Norman, 1930 [Fishbase 2004 8825]

<SCINAM>Rhinobatos albomaculatus (Norman, 1930) [FAO ASFIS GUB]

<SCINAM>Rhinobatos albomaculatus Norman, 1930 [CEC 1993 73]

## WHITE-TAILED DEER

FTC B1537

BT ODOCOILEUS DEER [B4160]

UF odocoileus virginianus

Al <SCIFAM>Cervidae Goldfuss, 1820 [ITIS 180693]

<SCINAM>Odocoileus virginianus (Zimmermann, 1780) [ITIS 180699] SCINAM>Odocoileus virginianus Zimmermann, 1780 [MSW3 14200278]

## WHITING

FTC B1640

BT COD FAMILY [B1835]

UF frostfish
UF marling

UF merlangius spp.

AI <SCIFAM>Gadidae Rafinesque, 1810 [ITIS 164701] <SCINAM>Merlangius Geoffroy, 1767 [ITIS 164757]

#### whiting, southern blue

USE SOUTHERN BLUE WHITING [B1836]

#### whitings

USE SILLAGO-WHITING FAMILY [B4311]

### WHOLE

FTC E0131

BT SOLID [E0151]

Al Refers to natural or formed shape as appropriate, regardless of size, which may vary from very large (e.g., beef

carcass) to very small (e.g., poppy seed, yeast cell).

#### WHOLE AND PIECES

FTC E0104

BT SOLID [E0151]

#### WHOLE ANIMAL OR MOST PARTS USED

FTC C0173

BT ANIMAL BODY OR BODY PART [C0127]

SN Used when the entire animal body is the food source. Head or tail may have been removed. Use the appropriate

narrower term depending on the presence or absence of skin, feathers, scales, fins and/or entrails. The body may

have been cut into pieces or disintegrated.

# WHOLE ANIMAL, SKINNED, DEFEATHERED OR SCALED, EVISCERATED

FTC C0120

BT WHOLE ANIMAL OR MOST PARTS USED [C0173]

# WHOLE ANIMAL, SKINNED, DEFEATHERED OR SCALED, NOT EVISCERATED

FTC C0147

BT WHOLE ANIMAL OR MOST PARTS USED [C0173]

# WHOLE ANIMAL, WITH SKIN, FEATHERS OR SCALES, EVISCERATED

FTC C0105

BT WHOLE ANIMAL OR MOST PARTS USED [C0173]

Animal body with skin, feathers or scales from which the internal organs have been removed and the internal cavity

cleaned. Some or all of the organs are sold with the carcass.

## WHOLE ANIMAL, WITH SKIN, FEATHERS OR SCALES, NOT EVISCERATED

FTC C0275

BT WHOLE ANIMAL OR MOST PARTS USED [C0173]

## WHOLE EGG

FTC C0274 BT EGG [C0194]

# WHOLE EGG IN SHELL

FTC C0128

BT WHOLE EGG [C0274]

SN The egg shell functions as a container. Therefore, the physical state of a raw egg in the shell is \*LIQUID, HIGH

VISCOSITY, WITH NO VISIBLE PARTICLES\*.

Al The egg shell functions as a container. Therefore, the physical state of a raw egg in the shell is \*LIQUID, HIGH

VISCOSITY, WITH NO VISIBLE PARTICLES\*.

# WHOLE EGG WITHOUT SHELL

FTC C0225

BT WHOLE EGG [C0274]

### whole grain

USE SEED, SKIN PRESENT, GERM PRESENT [C0133]

#### whole kernel

USE SEED, SKIN PRESENT, GERM PRESENT [C0133]

#### WHOLE PLANT OR MOST PARTS USED

FTC C0150

BT PART OF PLANT [C0174]

#### WHOLE, NATURAL SHAPE

FTC E0150

BT WHOLE [E0131]

SN Whole refers not only to a whole plant or animal but also to a whole part as indexed in C. PART OF PLANT OR ANIMAL; examples of whole natural products are: an apple, rice in grain form, an asparagus spear, a spinach leaf,

a beef carcass, a dressed chicken, a chicken drumstick, a calf liver. Products may have been slightly modified during processing and preservation (e.g., raisins or a pear that has been peeled and cored).

#### WHOLE, SHAPE ACHIEVED BY FORMING

FTC E0147

WHOLE [E0131]
UF stick, formed

SN Used only for solid food products, i.e. hard or soft products capable of retaining a definite shape at room

temperature (20 degrees C.). Examples of whole formed products are: whole cheese, apple pie, loaf of unsliced

bread, noodle, yeast tablet and cornflake.

# WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS < 0.3 CM.

FTC E0153

BT WHOLE, SHAPE ACHIEVED BY FORMING [E0147]

### WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 0.3-1.5 CM.

FTC E0140

BT WHOLE, SHAPE ACHIEVED BY FORMING [E0147]

UF crumbs achieved by forming

UF granule, food UF pellet, food UF tablet, food

# WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 1.5-7 CM.

FTC E0105

BT WHOLE, SHAPE ACHIEVED BY FORMING [E0147]

# WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS BIGGER THAN 7 CM.

FTC E0146

BT WHOLE, SHAPE ACHIEVED BY FORMING [E0147]

### whortleberry

USE BILBERRY [B2013]

wi tree

USE AMBARELLA [B1284]

# wideleaf bamboo

USE TAIWAN GIANT BAMBOO [B3732]

# wide-necked bottle

USE JAR [M0215]

# wide-necked jar

**USE** JAR [M0215]

#### **WIDOW ROCKFISH**

FTC: B1776

BT SCORPIONFISH FAMILY [B1084]

UF rockfish, widow UF sebastes entomelas

ΑI <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes entomelas (Jordan and Gilbert, 1880) [ITIS 166719] <SCINAM>Sebastes entomelas (Jordan & Gilbert, 1880) [Fishbase 2004 502] <SCINAM>Sebastes entomelas (Jordan & Gilbert, 1880) [FAO ASFIS WRO] <SCINAM>Sebastes entomelas (Jordan and Gilbert, 1880) [CEC 1993 1061]

<SCINAM>Sebastes entomelas [2010 FDA Seafood List] <SCINAM>Sebastes entomelas [FDA RFE 2010 69]

#### WILD APRICOT

FTC: B2791

вт TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF ancylobotrys capensis

ΑI <SCINAM>Ancylobotrys capensis (Oliv.) Pichon [GRIN 102220]

Ancylobotrys capensis (Oliv.) Pichon, or Wild Apricot, is a tangled, sprawling, multi-stemmed South African creeper

of the Apocynaceae family.[http://en.wikipedia.org/wiki/Ancylobotrys\_capensis]

#### **WILD BARLEY**

**FTC** B4242

вт **BARLEY [B1230]** 

ΑI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Hordeum vulgare subsp. spontaneum (K. Koch) Thell. [GRIN 317384]

#### wild black cherry

**USE BLACK CHERRY [B2479]** 

# wild boar

USF **BOAR [B2248]** 

#### wild bullock's heart

USE WILD CUSTARD APPLE [B2762]

# **WILD CAIA**

FTC B2272

вт **OIL-PRODUCING PLANT [B1017]** 

### wild carrot

USE CARROT [B1227]

## wild chestnut

PACHIRA [B3405] USE

# **WILD CUSTARD APPLE**

FTC B2762

TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024] BT

UF annona chrysophylla UF annona porpetac UF annona senegalensis

UE annona senegalensis var. latifolia UF annona senegalensis var. porpetac

UF wild bullock's heart UF wild soursop

<SCIFAM>Annonaceae [ITIS 18092]

<SCINAM>Annona senegalensis Pers. [ITIS 506201] <SCINAM>Annona senegalensis Pers. [GRIN 3501] <SCINAM>Annona senegalensis Pers. [PLANTS ANSE16] wild date

USE FADOGIA [B2800]

wild duck

USE MALLARD [B4367]

wild garlic

USE CANADIAN ONION [B4324]

### **WILD GRAPE**

FTC B2825

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

UF broom druif
UF grape, wild
UF lannea edulis
UF lannea velutuna
UF odina edulis

Al <SCINAM>Lannea edulis (Sond.) Engl. [GRIN 21444]

wild leek

USE GREAT-HEADED GARLIC [B3486]

wild marjoram

USE OREGANO [B1542]

wild mushroom

USE MUSHROOM [B1467]

wild onion

USE CANADIAN ONION [B4324]

# **WILD OR GATHERED**

FTC Z0153

BT AGRICULTURAL PRODUCTION ENVIRONMENT [Z0152]

UF gathered or wild

SN Used for food such as gathered tropical fruit, wild blueberries, wild game, etc.

wild plum

USE AMERICAN PLUM [B2670]

wild plum (carissa edulis)

USE ARABIAN MUMMUM [B2796]

# **WILD RICE**

FTC B1375

BT GRAIN [B1324]
UF rice, wild
UF water oats
UF zizania spp.

AI <SCIFAM>Poaceae [ITIS 40351]

<SCINAM>Zizania L. [ITIS 41318] <SCINAM>Zizania [DPNL 2003 13988]

<SCIFAM>Gramineae (Poaceae)

<SCINAM>Zizania aquatica L. [NETTOX]

<GRIN>403525

<MANSFELD>21064

Wild rice (also called Canada rice, Indian rice, and water oats) is four species of grasses forming the genus Zizania, and the grain which can be harvested from them. The grain was historically gathered and eaten in both North America and China. While it is now something of a delicacy in North America, the grain is eaten less in China,[1]:165 where the plant's stem is used as a vegetable.[http://en.wikipedia.org/wiki/Wild\_rice]

#### **WILD SENNA**

FTC B4191

BT SENNA [B2056] UF senna tora

AI <SCIFAM>Fabaceae [ITIS 500059]

<SCINAM>Senna tora (L.) Roxb. [ITIS 505182] <SCINAM>Senna tora (L.) Roxb. [GRIN 313456] <SCINAM>Senna tora (L.) Roxb. [PLANTS SETO4]

# wild soursop

USE WILD CUSTARD APPLE [B2762]

#### wild strawberry

USE EUROPEAN STRAWBERRY [B2948]

#### wild strawberry

USE VIRGINIA STRAWBERRY [B2949]

#### WILD TURKEY

FTC B4166

BT TURKEY (POULTRY) [B1236]

UF meleagris gallopavo

AI <SCIFAM>Phasianidae [ITIS 175861]

<SCINAM>Meleagris gallopavo Linnaeus, 1758 [ITIS 176136]

#### willow-leaf mandarin

USE ITALIAN TANGERINE [B4216]

#### WINE OR WINE-LIKE PRODUCT, .5-24% ALCOHOL (US CFR)

FTC A0297

BT ALCOHOLIC BEVERAGE (US CFR) [A0278]

RT WINE, FORTIFIED WINE OR WINE-LIKE BEVERAGE (EUROFIR) [A0849]

Al Alcoholic beverage produced by the normal fermentation of the juice of grapes or other fruits or of the fermentable parts of plants or plant-related products; may contain certain optional ingredients. Contains between .5-24%

alcohol.

# wine raspberry

USE WINEBERRY [B4261]

# WINE, 7-24% ALCOHOL (US CFR)

FTC A0205

ΑI

BT WINE OR WINE-LIKE PRODUCT, .5-24% ALCOHOL (US CFR) [A0297]

Alcoholic beverage produced by the normal fermentation of the juice of grapes or other fruits or of the fermentable parts of plants or plant-related products; may contain certain optional ingredients. Contains between 7-24% alcohol by volume (27 CFR 4.10).

### WINE, FORTIFIED WINE OR WINE-LIKE BEVERAGE (EUROFIR)

FTC A0849

BT ALCOHOLIC BEVERAGE (EUROFIR) [A0846]

RT WINE OR WINE-LIKE PRODUCT, .5-24% ALCOHOL (US CFR) [A0297]

RT 22 WINE (EFG) [A0712]

Al Alcoholic beverage produced by the normal fermentation of the juice of grapes or other fruits or of the fermentable parts of plants or plant-related products. The group includes table wine, dessert wine, elderberry wine, fortified and liqueur wines (e.g. port, sherry, vermouth).

## WINEBERRY

FTC B4261

BT RASPBERRY [B1494]
UF japanese wineberry
UF rubus phoenicolasius
UF wine raspberry

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus phoenicolasius Maxim. [ITIS 25017]

<SCINAM>Rubus phoenicolasius Maxim. [GRIN 32416]

<SCINAM>Rubus phoenicolasius Maxim. [PLANTS RUPH]

<SCINAM>Rubus phoenicolasius Maxim. [DPNL 2003 12674]

\$i\$Rubus phoenicolasius\$/i\$ (Japanese Wineberry, Wineberry, or Wine Raspberry) is a species of raspberry (\$i\$Rubus\$/i\$ subgenus \$i\$Idaeobatus\$/i\$) native to northern China, Japan, and Korea. The species was introduced to Europe and North America as an ornamental plant and for its potential in breeding hybrid raspberries. It has subsequently escaped from cultivation and become naturalised and sometimes invasive in parts of Europe and eastern North America. [http://en.wikipedia.org/wiki/Rubus phoenicolasius]

# WING (POULTRY MEAT CUT)

**FTC** 

вт **CUT OF POULTRY MEAT [Z0156]** 

### wing meat, poultry

USE LIGHT MEAT [Z0004]

#### winged bean

USE **GOA BEAN [B1726]** 

#### **WINTER CRESS**

FTC:

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF barbarea vulgaris UF rocket cress UF yellow rocket

<SCIFAM>Brassicaceae [ITIS 22669] ΑI

<SCINAM>Barbarea vulgaris Ait. f. [ITIS 22741] <SCINAM>Barbarea vulgaris W. T. Aiton [GRIN 6491] <SCINAM>Barbarea vulgaris W.T. Aiton [PLANTS BAVU]

<SCINAM>Barbarea vulgaris R.Br. [DPNL 2003 7918]

\$i\$Barbarea vulgaris\$/i\$, also called as bittercress, herb barbara, rocketcress, yellow rocketcress, winter rocket, and wound rocket, is a biennial herb of the genus \$i\$Barbarea\$/i\$, belonging to the family

\$i\$Brassicaceae\$/i\$.[http://en.wikipedia.org/wiki/Barbarea\_vulgaris]

#### winter mushroom

USE **ENOKITAKE [B2507]** 

#### winter savory

**USE** SAVORY, WINTER [B1114]

#### **WINTER SKATE**

**FTC** B4093

BT **ROUGH SKATE [B4101]** 

UF big skate eyed skate UF UF leucoraia ocellata UF raia ocellata

<SCIFAM>Rajidae Blainville, 1816 [ITIS 160845] ΑI

<SCINAM>Leucoraja ocellata (Mitchill, 1815) [ITIS 564145]

<SCINAM>Leucoraja ocellata (Mitchill, 1815) [Fishbase 2004 2562]

<SCINAM>Raja ocellata Mitchill, 1815 [FAO ASFIS RJT] <SCINAM>Raja ocellata Mitchill, 1815 [CEC 1993 97]

<SCINAM>Leucoraja ocellata [2010 FDA Seafood List]

### **WINTER SKATE**

FTC. B4093

BT SKATE [B1340]

# WINTER SQUASH

**FTC** B1189

BT SQUASH [B1208] UF cucurbita maxima

## **WINTER TURNIP RAPE**

FTC B3727

BT BRASSICA SPECIES [B3372]

UF canola
UF field mustard
UF polish canola
UF turnip-rape

AI <SCINAM>Brassica rapa subsp. oleifera (DC.) Metzg. [GRIN 319648] <SCINAM>Brassica rapa subsp. oleifera (DC.) Metzg. [MANSFELD 23939]

#### **WINTER TURNIP RAPE**

FTC B3727

BT OIL-PRODUCING PLANT [B1017]

#### **WINTERGREEN**

FTC B1386

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF gaultheria procumbens
UF wintergreen spice

## wintergreen spice

USE WINTERGREEN [B1386]

#### WINTER-PURSLANE

FTC B3420

BT LEAFY VEGETABLE [B1566]

UF claytonia perfoliata
UF cuban-spinach
UF miner's-lettuce

Al <SCIFAM>Portulacaceae [ITIS 20375]

<SCINAM>Claytonia perfoliata Donn ex Willd. [ITIS 20395] <SCINAM>Claytonia perfoliata Donn ex Willd. [GRIN 316941] <SCINAM>Claytonia perfoliata Donn ex Willd. [PLANTS CLPE] <SCINAM>Claytonia perfoliata Donn ex Willd. [DPNL 2003 8715]

<SCINAM>Claytonia perfoliata Donn ex Willd.; Montia perfoliata Howell [CCPR]

# WINTER-PURSLANE

FTC B3420

BT PURSLANE [B1642]

# WISCONSIN

FTC R0463

BT MIDWESTERN STATES [R0466]

SN US FDA 1995 Code: US55

wisent

USE EUROPEAN BISON [B4155]

# witch flounder

USE GRAY SOLE [B1867]

# WITCH PRAWN

FTC B3625

BT PENAEID SHRIMP FAMILY [B1081]

UF melicertus canaliculatus
UF penaeus canaliculatus

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Melicertus canaliculatus (Olivier, 1811) [ITIS 551589] <SCINAM>Penaeus canaliculatus (Olivier, 1811) [FAO ASFIS EKU]

# witloof chicory

CHICORY [B1552] USE

#### WOLFBERRY

FTC B4197

PLANT USED FOR DIETARY SUPPLEMENTS [B4168] вт

UF common matrimonyvine

UF gojiberry UF lycium barbarum UF lycium halimifolium

ΑI <SCIFAM>Solanaceae [ITIS 30411]

<SCINAM>Lycium barbarum L. [ITIS 503599] <SCINAM>Lycium barbarum L. [GRIN 22939] <SCINAM>Lycium barbarum L. [PLANTS LYBA4] <SCINAM>Lycium barbarum L. [DPNL 2003 10982]

Wolfberry, commercially called goji berry, is the common name for the fruit of two very closely related species: \$i\$Lycium barbarum\$/i\$ and \$i\$Lycium chinense\$/i\$, two species of boxthorn in the family \$i\$Solanaceae\$/i\$ (which also includes the potato, tomato, eggplant, deadly nightshade, chili pepper, and tobacco). It is native to

southeastern Europe and Asia.[http://en.wikipedia.org/wiki/Lycium\_chinense]

#### **WOLFBERRY**

**FTC** 

вт LEAFY VEGETABLE [B1566]

#### **WOLFFISH**

FTC B1519

вт WOLFFISH FAMILY [B1816]

UF anarhichas spp.

ΑI <SCIFAM>Anarhichadidae Bonaparte, 1846 [ITIS 171335] <SCIGEN>Anarhichas Linnaeus, 1758 [ITIS 171336]

# **WOLFFISH FAMILY**

FTC B1816

вт FISH, PERCIFORM [B1581]

UF anarhichadidae

ΑI <SCIFAM>Anarhichadidae Bonaparte, 1846 [ITIS 171335]

<SCIFAM>Anarhichadidae [CEC 1993 904]

### wolffish, atlantic

**USE** ATLANTIC WOLFFISH [B1817]

# WOMEN

FTC P0252

BT HUMAN CONSUMER, ADULT [P0188]

# WOOD

FTC N0035

FOOD CONTACT SURFACE FROM NATURAL MATERIAL [N0050] BT

# WOOD

FTC C0309

PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144] BT

The hard, fibrous substance beneath the bark in the stems and branches of trees and shrubs; xylem (Source: Webster's)

#### **WOOD APPLE**

FTC

TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024] BT

UF elephant apple UF feronia limonia UF indian wood apple UF limonia acidissima Al <SCIFAM>Rutaceae [ITIS 28848]

<SCINAM>Limonia acidissima L. [ITIS 506392]<SCINAM>Limonia acidissima L. [GRIN 22253]<SCINAM>Limonia acidissima L. [PLANTS LIAC5]<SCINAM>Limonia acidissima L. [DPNL 2003 10861]

# WOOD BARREL, CASK OR WHEEL

FTC M0179

BT WOOD CONTAINER [M0174]

UF barrel UF wood cask

# **WOOD BLEWIT**

FTC B2522

BT BLEWIT [B2521]
UF lepista nuda

Al <SCINAM>Lepista nuda (Bull.) Cooke, 1871 [INDEX FUNGORUM 356735]

#### **WOOD BOX**

FTC M0177

BT WOOD CONTAINER [M0174]

#### wood cask

USE WOOD BARREL, CASK OR WHEEL [M0179]

### WOOD CONTAINER

FTC M0174

BT CONTAINER OR WRAPPING BY MATERIAL [M0202]

#### WOOD DRUM

FTC M0178

BT WOOD CONTAINER [M0174]

#### wood ear fungus

USE CLOUD EAR FUNGUS [B3723]

#### WOODCHUCK

FTC B1576

BT ANIMAL (MAMMAL) [B1134]

UF groundhog
UF marmota monax

Al <SCIFAM>Sciuridae Hemprich, 1820 [ITIS 180135]

<SCINAM>Marmota monax (Linnaeus, 1758) [ITIS 180137]

### WOODCOCK

FTC B2119

BT POULTRY OR GAME BIRD [B1563]

UF philohela minor UF scolopax minor

Al <SCIFAM>Scolopacidae [ITIS 176568]

<SCINAM>Scolopax minor Gmelin, 1789 [ITIS 176580]

# **WOODEN CORK**

FTC M0256

BT STOPPER [M0427]

# woodland strawberry

USE EUROPEAN STRAWBERRY [B2948]

# WOODRUFF

FTC B3432

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF galium odoratum
AI <SCIFAM>Rubiaceae

<SCINAM>Asperula odorata L. [CCPR]

<GRIN>103279

#### wormseed

USE MEXICAN TEA [B2058]

### **WORMWOOD**

FTC B3433

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF mugwort
UF southernwood

Al <SCIFAM>Asteraceae (alt. Compositae)

<SCINAM>Artemisia absinthium L.; A. abrotanum L.; A. vulgaris L. [CCPR]

<GRIN>427

# WRAPPER, MATERIAL UNSPECIFIED

FTC M0211

BT CONTAINER OR WRAPPING BY FORM [M0195]

UF unspecified material wrapping

#### WRASSE

FTC B2389

BT WRASSE FAMILY [B2277]

UF labrus viridis

Al <SCIFAM>Labridae Cuvier, 1816 [ITIS 170477]

<SCINAM>Labrus viridis Linnaeus, 1758 [ITIS 170735] <SCINAM>Labrus viridis Linnaeus, 1758 [Fishbase 2004 51659]

<SCINAM>Labrus viridis Linnaeus, 1758 [CEC 1993 834]

# WRASSE FAMILY

FTC B2277

BT FISH, PERCIFORM [B1581]

UF labridae

AI <SCINAM>Labridae Cuvier, 1816 [ITIS 170477]

<SCIFAM>Labridae [FAO ASFIS WRA] <SCIFAM>Labridae [CEC 1993 830]

# wreath chili pepper

USE NEW MEXICO RED PEPPER [B2558]

# **WRECKFISH**

FTC B1432

BT WRECKFISH FAMILY [B4031]

UF polyprion americanus

Al <SCIFAM>Polyprionidae [ITIS 641834]

<SCINAM>Polyprion americanus (Bloch and Schneider, 1801) [ITIS 167914] <SCINAM>Polyprion americanus (Bloch & Schneider, 1801) [Fishbase 2004 349] <SCINAM>Polyprion americanus (Bloch & Schneider, 1801) [FAO ASFIS WRF] <SCINAM>Polyprion americanus (Bloch and Schneider, 1801) [CEC 1993 577]

<SCINAM>Polyprion americanus [2010 FDA Seafood List]

# WRECKFISH FAMILY

FTC B4031

BT FISH, PERCIFORM [B1581]

UF polyprionidae

AI <SCIFAM>Polyprionidae [ITIS 641834]

### **WYOMING**

FTC R0464

BT WESTERN STATES [R0471]

SN US FDA 1995 Code: US56

#### x citrofortunella microcarpa

USE CALAMONDIN [B2625]

#### x citrofortunella mitis

USE CALAMONDIN [B2625]

## x triticosecale

USE TRITICALE [B1358]

#### **XANTHAN GUM**

FTC B3321

BT FOOD ADDITIVE [B2972]

UF E 415 UF INS 415

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier, foaming agent, stabilizer, thickener.

Europe: E 415. Codex: INS 415.

## XANTHAN GUM ADDED

FTC H0746

BT FOOD ADDITIVE ADDED [H0399]

## **XANTHAN GUM ADDED**

FTC H0388

BT MICROBIAL GUM ADDED [H0387]

SN Used when xanthan gum is added to a food at any level.

## xanthidae

USE MUD CRAB FAMILY [B2215]

#### xanthosoma

USE ARROWLEAF ELEPHANT'S EAR [B1499]

## xanthosoma sagittifolia

USE ARROWLEAF ELEPHANT'S EAR [B1499]

## xanthosoma sagittifolium

USE ARROWLEAF ELEPHANT'S EAR [B1499]

## xenodermichthys spp.

USE BLACK SLICKHEAD [B2914]

#### xerula radicata

USE ROOTING SHANK [B4179]

## ximenia aegyptiaca

USE DESERT DATE [B2837]

#### ximenia caffra

USE SOURPLUM [B2832]

#### xiphias gladius

USE SWORDFISH [B1427]

#### xiphiidae

USE SWORDFISH FAMILY [B1383]

#### xiphopenaeus kroyeri

USE ATLANTIC SEABOB [B2320]

## xiphopenaeus kroyeri

USE PACIFIC SEABOB [B3631]

#### xiphopenaeus riveti

USE PACIFIC SEABOB [B3631]

#### xiu cai

USE JAPANESE MUSTARD [B3747]

#### **XYLITOL**

FTC B3322

BT FOOD ADDITIVE [B2972]

UF E 967 UF INS 967

SN

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS 192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): emulsifier, humectant, stabilizer, sweetener, thickener.

Europe: E 967. Codex: INS 967.

## XYLITOL ADDED

FTC H0747

BT FOOD ADDITIVE ADDED [H0399]

## XYLITOL ADDED

FTC H0305

BT SUGAR ALCOHOL ADDED [H0302]

SN Used when xylitol is added at any level.

## xystreurys liolepis

USE FANTAIL SOLE [B1880]

#### YAK

FTC B3365

BT CATTLE [B1161]

UF bos grunniens UF grunting ox

Al <SCIFAM>Bovidae Gray, 1821 [ITIS 180704]

<SCINAM>Bos grunniens Linnaeus, 1766 [ITIS 183840] <SCINAM>Bos grunniens Linnaeus, 1766 [MSW3 14200680]

The yak (Bos grunniens) is a long-haired humped domestic bovine found in Tibet and throughout the Himalayan region of south central Asia. In Tibetan, the word yak refers only to the male of the species; a female is a dri or nak. In English, however, yak is usually used for both sexes. Wild yaks (Bos mutus) stand about two meters tall at the shoulder. Domestic yaks are about half that height. Both types have long shaggy hair to insulate them from the cold. Wild yaks can be either brown or black. Domesticated ones can also be white. Both males and females have horns. The word Yak is also used to describe an irritating or disagreeable individual.

[http://en.wikipedia.org/wiki/Yak]

#### YAM

FTC B3396

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

Al <SCIFAM>Dioscoreaceae <SCINAM>Dioscorea L. [CCPR]

<GRIN>300191

#### yam bean

USE AHIPA [B4256]

#### yam bean

USE JICAMA [B1738]

#### YAM BEAN

FTC B4254

BT VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

UF pachyrhizus spp.

AI <SCIFAM>Fabaceae [ITIS 500059]

<SCIGEN>Pachyrhizus L.C. Rich. ex DC. [ITIS 26823]

<SCIGEN>Pachyrhizus sp. [GRIN 300419]

<SCIGEN>Pachyrhizus Rich. ex DC. [PLANTS PACHY2]

<SCIGEN>Pachyrhizus [DPNL 2003 11584]

Pachyrhizus is a small genus of five or six species of tropical and subtropical plants growing from large, often edible taproots.[http://en.wikipedia.org/wiki/Pachyrhizus]

## YAM, TROPICAL

FTC B1181

BT YAM [B3396]
UF dioscorea alata
UF greater yam
UF guyana arrowroot
UF water yam

Al <SCIFAM>Dioscoreaceae

<SCINAM>Dioscorea species [NETTOX]

<GRIN>14175 <MANSFELD>18574

## yaquina oyster

USE OLYMPIA FLAT OYSTER [B1958]

## YARDLONG BEAN

FTC B1724

BT COWPEA [B1200]
UF asparagus bean
UF dolichos sesquipedalis

UF tau kok

UF vigna sesquipedalis

UF vigna unguiculata var. sesquipedalis

## yautia

USE ARROWLEAF ELEPHANT'S EAR [B1499]

#### **YEAST**

FTC B1345

BT FUNGUS [B1261]

Al Yeasts are eukaryotic micro-organisms classified in the kingdom Fungi, with 1,500 species currently described

estimated to be only 1% of all fungal species.[http://en.wikipedia.org/wiki/Yeast]

#### **YEAST ADDED**

FTC H0753

BT LEAVENING AGENT ADDED [H0751]

## **YEAST FOOD (CODEX)**

FTC A0451

BT CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]

Al FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

#### yeast leavened

USE CARBOHYDRATE FERMENTED [H0256]

## YEAST SUPPLEMENT

FTC A1307

BT DIETARY SUPPLEMENT, HERBAL OR BOTANICAL [A1306]

SN Currently not used in US classification of dietary supplements.

Al Nutritional yeast is a source of protein and vitamins, especially the B-complex vitamins and is a complete protein.

[http://en.wikipedia.org/wiki/Nutritional\_yeast]

#### yellow bean

USE COMMON BEAN [B1999]

#### YELLOW BELL PEPPER

FTC B2631

BELL PEPPER OR SWEET PEPPER [B2628]

Al Ripe fruit of yellow bell pepper varieties.

#### yellow boletus

USE STEINPILZ [B2033]

## **YELLOW BRAIN FUNGUS**

FTC B4183

BT MUSHROOM [B1467]
UF koganenikawatake
UF tremella mesenterica

AI <SCINAM>Tremella mesenterica Retz., 1769 [INDEX FUNGORUM 154470]

## YELLOW BULLHEAD

FTC B2607

BT BULLHEAD [B4066]
UF catfish, yellow bullhead
UF ictalurus natalis
UF yellow catfish

Al <SCIFAM>Ictaluridae Gill, 1861 [ITIS 163995]

<SCINAM>Ameiurus natalis (Lesueur, 1819) [ITIS 164041] <SCINAM>Ameiurus natalis (Lesueur, 1819) [Fishbase 2004 3021] <SCINAM>Ameiurus natalis (Lesueur, 1819) [FAO ASFIS ITN] <SCINAM>Ameiurus natalis [2010 FDA Seafood List]

## yellow catfish

USE YELLOW BULLHEAD [B2607]

## YELLOW CROAKER

FTC B2487

BT LARIMICHTHYS [B3913] UF larimichthys polyactis UF little yellow croaker UF pseudosciaena manchurica

UF redlip croaker

<SCIFAM>Sciaenidae [ITIS 169237] ΑI

> <SCINAM>Larimichthys polyactis (Bleeker, 1877) [ITIS 646548] <SCINAM>Larimichthys polyactis (Bleeker, 1877) [Fishbase 2004 416] <SCINAM>Larimichthys polyactis (Bleeker, 1877) [FAO ASFIS CRY] <SCINAM>Larimichthys polyactis [2010 FDA Seafood List]

<SCINAM>Larimichthys polyactis [FDA RFE 2010 26]

## yellow crookneck squash

SUMMER SQUASH [B1190] USE

## YELLOW FLESH

FTC 70273

BT COLOR OF FRUIT OR VEGETABLE FLESH [Z0269]

#### YELLOW GENTIAN

FTC R4335

PLANT FOR MEDICINAL USE [B3359] **BT** 

UF gentian, yellow UF gentiana lutea UF great yellow gentian

<SCIFAM>Gentianaceae [ITIS 29962]

<SCINAM>Gentiana lutea L. [ITIS 505985] <SCINAM>Gentiana lutea L. [GRIN 17392] <SCINAM>Gentiana lutea L. [PLANTS GELU2] <SCINAM>Gentiana lutea L. [DPNL 2003 9966]

Gentiana lutea (Great Yellow Gentian) is a species of gentian native to the mountains of central and southern

Europe. Other names include 'Yellow Gentian', 'Bitter Root', 'Bitterwort', 'Centiyane', and 'Genciana'.

Gentian root has a long history of use as a herbal bitter in the treatment of digestive disorders and is an ingredient

of many proprietary medicines.[http://en.wikipedia.org/wiki/Gentiana\_lutea]

## **YELLOW GENTIAN**

FTC.

BT **GREATER PLANTAIN [B4334]** 

## yellow guava

**USE GUAVA [B1333]** 

## YELLOW GUINEA YAM

FTC B3399 YAM [B3396] BT twelve-months yam UF UF yellow yam

<SCIFAM>Dioscoreaceae [ITIS 43365] ΑI

<SCINAM>Dioscorea cayenensis Lam. [ITIS 506485] <SCINAM>Dioscorea cayenensis Lam. [GRIN 14189] <SCINAM>Dioscorea cayenensis Lam. [MANSFELD 18799] <SCINAM>Dioscorea cayenensis Lam. [PLANTS DICA25]

<SCINAM>Dioscorea cayenensis Lam. [CCPR]

## **YELLOW JACK**

FTC B2384

BT ISLAND JACK [B3950] UF carangoides bartholomaei UF caranx bartholomaei

<SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Carangoides bartholomaei (Cuvier in Cuvier and Valenciennes, 1833) [ITIS 168607]

<SCINAM>Carangoides bartholomaei (Cuvier, 1833) [Fishbase 2004 1913]

<SCINAM>Caranx bartholomaei Cuvier 1833 [FAO ASFIS NBR] <SCINAM>Carangoides bartholomaei [2010 FDA Seafood List]

#### **YELLOW JACK**

FTC B2384 BT JACK [B1044]

#### yellow mombin

USE HOG PLUM [B1307]

#### YELLOW ONION

FTC B4314

BT ONION [B1300]

AI <SCIFAM>Liliaceae (Alliaceae) <SCINAM>Allium cepa L. [ITIS 42720] <SCINAM>Allium cepa L. [GRIN 2244] <SCINAM>Allium cepa L. [PLANTS ALCE]

<SCINAM>Allium cepa L. [EuroFIR-NETTOX 2007 8] <SCINAM>Allium cepa L. [DPNL 2003 7309]

## **YELLOW PEA**

FTC B2414

BT PEA, EDIBLE SEED CULTIVARS [B1001]

UF toor

#### YELLOW PERCH

FTC B1557

BT PERCH FAMILY [B2004]
UF freshwater perch
UF perca spp.

UF perch, freshwater
AI <SCIFAM>Percida

<SCIFAM>Percidae [ITIS 168356] <SCIGEN>Perca Linnaeus, 1758 [ITIS 168468]

#### YELLOW PERCH

FTC B1177

BT YELLOW PERCH [B1557]

UF perca flavescens

Al <SCIFAM>Percidae [ITIS 168356]

<SCINAM>Perca flavescens (Mitchill, 1814) [ITIS 168469] <SCINAM>Perca flavescens (Mitchill, 1814) [Fishbase 2004 359] <SCINAM>Perca flavescens (Mitchill, 1814) [FAO ASFIS FPY] <SCINAM>Perca flavescens (Mitchill, 1814) [CEC 1993 607] <SCINAM>Perca flavescens [2010 FDA Seafood List]

#### yellow pike

USE WALLEYE PIKE [B1398]

## yellow plum

USE AMERICAN PLUM [B2670]

## yellow rocket

USE WINTER CRESS [B4345]

## **YELLOW SAGE**

FTC B2783

BT PLANT FOR MEDICINAL USE [B3359]

UF lantana camara
UF lantana strigocamara
UF the' de gambie

Al <SCINAM>Lantana strigocamara R. W. Sanders [GRIN 451886]

## yellow sapote

USE CANISTEL [B3393]

#### YELLOW SKIN

FTC Z0282

BT COLOR OF FRUIT OR VEGETABLE SKIN [Z0278]

#### YELLOW SOLE

FTC B2489

BT SOLE FAMILY [B1025]
UF buglossidium luteum

Al <SCIFAM>Soleidae [ITIS 172980]

<SCINAM>Buglossidium luteum (Risso, 1810) [ITIS 173021]
<SCINAM>Buglossidium luteum (Risso, 1810) [Fishbase 2004 53]
<SCINAM>Buglossidium luteum (Risso, 1810) [FAO ASFIS GSM]
<SCINAM>Buglossidium luteum (Risso, 1810) [CEC 1993 1142]
<SCINAM>Buglossidium luteum [2010 FDA Seafood List]

#### yellow squash

USE SUMMER SQUASH [B1190]

## yellow sweet clover

USE SWEET CLOVER [B2332]

## yellow yam

USE YELLOW GUINEA YAM [B3399]

#### YELLOWBELLY FLOUNDER

FTC B2675

BT RHOMBOSOLEIDAE [B4042]

UF rhombosolea leporina

Al <SCIFAM>Rhombosoleidae [ITIS 615936]

<SCINAM>Rhombosolea leporina Günther, 1862 [ITIS 172954]

<SCINAM>Rhombosolea leporina Günther, 1862 [Fishbase 2004 12949]

<SCINAM>Rhombosolea leporina [2010 FDA Seafood List]

## yellowberry

USE CLOUDBERRY [B2029]

#### YELLOWEYE MULLET

FTC B2896

BT ALDRICHETTA [B3996]
UF aldrichetta forsteri

Al <SCIFAM>Mugilidae [ITIS 170333]

<SCINAM>Aldrichetta forsteri (Valenciennes in Cuvier and Valenciennes, 1836) [ITIS 170374]

<SCINAM>Aldrichetta forsteri (Valenciennes, 1836) [Fishbase 2004 12938] <SCINAM>Aldrichetta forsteri (Valenciennes, 1836) [FAO ASFIS MAD]

<SCINAM>Aldrichetta forsteri [2010 FDA Seafood List]

## YELLOWEYE ROCKFISH

FTC B1773

BT SCORPIONFISH FAMILY [B1084]

UF rockfish, yelloweye
UF sebastes ruberrimus

AI <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes ruberrimus (Cramer, 1895) [ITIS 166740]

<SCINAM>Sebastes ruberrimus (Jordan & Gilbert, 1883) [Fishbase 2004 3996] <SCINAM>Sebastes ruberrimus (Jordan & Gilbert, 1883) [FAO ASFIS RRV]

<SCINAM>Sebastes ruberrimus [2010 FDA Seafood List] <SCINAM>Sebastes ruberrimus [FDA RFE 2010 77]

## YELLOWFIN GROUPER

FTC B2390

BT MYCTEROPERCA [B4014]

UF mycteroperca venenosa

AI <SCIFAM>Serranidae [ITIS 167674]

<SCINAM>Mycteroperca venenosa (Linnaeus, 1758) [ITIS 167764] <SCINAM>Mycteroperca venenosa (Linnaeus, 1758) [Fishbase 2004 1216] <SCINAM>Mycteroperca venenosa (Linnaeus, 1758) [FAO ASFIS MKV]

<SCINAM>Mycteroperca venenosa [2010 FDA Seafood List]

#### YELLOWFIN SOLE

FTC B2581

BT MUD DAB [B4043]
UF limanda aspera
UF sole, yellowfin

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Limanda aspera (Pallas, 1814) [ITIS 172907]
<SCINAM>Limanda aspera (Pallas, 1814) [Fishbase 2004 520]
<SCINAM>Limanda aspera (Pallas, 1814) [FAO ASFIS YES]
<SCINAM>Limanda aspera (Pallas, 1811) [CEC 1993 1122]
<SCINAM>Limanda aspera [2010 FDA Seafood List]

#### YELLOWFIN TUNA

FTC B1074

BT ALBACORE AND TUNA [B3989]

UF neothunnus macropterus
UF thunnus albacares
UF tuna, yellowfin

Al <SCIFAM>Scombridae [ITIS 172398]

<SCINAM>Thunnus albacares (Bonnaterre, 1788) [ITIS 172423] <SCINAM>Thunnus albacares (Bonnaterre, 1788) [Fishbase 2004 143] <SCINAM>Thunnus albacares (Bonnaterre, 1788) [FAO ASFIS YFT] <SCINAM>Thunnus albacares (Bonnaterre, 1788) [CEC 1993 997]

<SCINAM>Thunnus albacares [2010 FDA Seafood List] <SCINAM>Thunnus albacares [FDA RFE 2010 90]

#### YELLOWLEG SHRIMP

FTC B3624

BT PENAEID SHRIMP FAMILY [B1081]
UF farfantepenaeus californiensis

UF penaeus californiensis

Al <SCIFAM>Penaeidae Rafinesque, 1815 [ITIS 95602]

<SCINAM>Farfantepenaeus californiensis (Holmes, 1900) [ITIS 551573] <SCINAM>Penaeus californiensis Holmes, 1900 [FAO ASFIS YPS] <SCINAM>Penaeus californiensis Holmes, 1900 [CEC 1993 1202]

## YELLOWTAIL

FTC B1534

BT AMBERJACK [B2642]
UF great amberjack
UF seriola lalandei
UF yellowtail amberjack
UF yellowtail jack

AI <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Seriola lalandi Valenciennes in Cuvier and Valenciennes, 1833 [ITIS 168695]

<SCINAM>Seriola lalandi Valenciennes, 1833 [Fishbase 2004 382] <SCINAM>Seriola lalandi Valenciennes 1833 [FAO ASFIS YTC] <SCINAM>Seriola lalandi Valenciennes, 1833 [CEC 1993 651]

<SCINAM>Seriola lalandi [2010 FDA Seafood List] <SCINAM>Seriola lalandei [FDA RFE 2010 81]

## yellowtail amberjack

USE YELLOWTAIL [B1534]

## yellowtail catfish

USE PANGAS CATFISH [B3689]

#### YELLOWTAIL FLOUNDER

FTC B1872

BT MUD DAB [B4043]
UF flounder, yellowtail
UF limanda ferruginea

Al <SCIFAM>Pleuronectidae [ITIS 172859]

<SCINAM>Limanda ferruginea (Storer, 1839) [ITIS 172909]
<SCINAM>Limanda ferruginea (Storer, 1839) [Fishbase 2004 521]
<SCINAM>Limanda ferruginea (Storer, 1839) [FAO ASFIS YEL]
<SCINAM>Limanda ferruginea (Storer, 1839) [CEC 1993 1123]
<SCINAM>Limanda ferruginea [2010 FDA Seafood List]
<SCINAM>Limanda ferruginea [FDA RFE 2010 28]

#### YELLOWTAIL HORSE MACKEREL

FTC B4300

BT SAUREL [B1090]

UF trachurus novaezelandiae

Al <SCIFAM>Carangidae [ITIS 168584]

<SCINAM>Trachurus novaezelandiae Richardson, 1843 [ITIS 642029] <SCINAM>Trachurus novaezelandiae Richardson, 1843 [Fishbase 2004 1979]

<SCINAM>Trachurus novaezelandiae Richardson, 1843 [Fishbase 2004 1979]<SCINAM>Trachurus novaezelandiae (Richardson 1843) [FAO ASFIS TUZ]

<SCINAM>Trachurus novaezelandiae [2010 FDA Seafood List]

<SCINAM>Trachurus novaezelandiae Richardson, 1843 [AFNS 2009 37 337003]

The yellowtail horse mackerel, Trachurus novaezelandiae, is a jack in the family Carangidae found around Australia and New Zealand at depths of up to 500 m. Its length is up to 50 cm.\$br /\$The yellowtail horse mackerel is very similar to the greenback horse mackerel but has 68 to 73 lateral line scutes, compared with 76 to 82 for the greenback horse mackerel.[http://en.wikipedia.org/wiki/Trachurus\_novaezelandiae]

## yellowtail jack

USE YELLOWTAIL [B1534]

#### YELLOWTAIL ROCKFISH

FTC B1777

BT SCORPIONFISH FAMILY [B1084]

UF rockfish, yellowtail UF sebastes flavidus

Al <SCIFAM>Scorpaenidae [ITIS 166704]

<SCINAM>Sebastes flavidus (Ayres, 1862) [ITIS 166720]
<SCINAM>Sebastes flavidus (Ayres, 1862) [Fishbase 2004 503]
<SCINAM>Sebastes flavidus (Ayres, 1862) [FAO ASFIS YRO]
<SCINAM>Sebastes flavidus (Ayres, 1862) [CEC 1993 1062]
<SCINAM>Sebastes flavidus [2010 FDA Seafood List]
<SCINAM>Sebastes flavidus [FDA RFE 2010 70]

## yellowtail, california

USE CALIFORNIA YELLOWTAIL [B1779]

yemen

USE YEMEN ARAB REPUBLIC [R0483]

## YEMEN ARAB REPUBLIC

FTC R0483

BT MIDDLE EAST [R0351]

UF sanaa UF yemen

SN US FDA 1995 Code: YE

## yerba mate

USE MATE [B2059]

## yogurt, frozen

USE FROZEN YOGURT (US CFR) [A0211]

#### YOUNGBERRY

FTC B1388

BT BLACKBERRY [B4206]

UF rubus hybr.

UF rubus ursinus cv. young

Al <SCIFAM>Rosaceae [ITIS 24538]

<SCINAM>Rubus Hybr. [GRIN 104971]

A trailing, prickly hybrid between a blackberry and a dewberry (Rubus ursinus cv. Young) of the rose family,

cultivated in the western United States.

yuca

USE CASSAVA [B1352]

#### **YUGOSLAVIA**

FTC R0484

BT EUROPE, EASTERN [R0357]

SN US FDA 1995 Code: YU

#### YUKON TERRITORY

FTC R0183

BT CANADA [R0171]

SN US FDA 1995 Code: CA12

## Z. ADJUNCT CHARACTERISTICS OF FOOD

FTC Z0005

BT LANGUAL THESAURUS ROOT [00000]

SN This term is for CLASSIFICATION ONLY; DO NOT USE term in indexing. Use a more precise narrower term.

Al Additional groups of descriptors of a miscellaneous nature. [FDA CFSAN 1995]

#### **ZAIRE**

FTC R0122

BT AFRICA, CENTRAL [R0340]

SN US FDA 1995 Code: ZR

## ZAMBIA

FTC R0121

BT AFRICA, SOUTHERN [R0343]

SN US FDA 1995 Code: ZM

## **ZANDER**

FTC B2387

BT PIKE PERCH [B1399]
RT PIKE PERCH [B1399]
UF lucioperca sandra
UF pike perch
UF sander lucioperca

SN This term is only kept for backward compatibility. DO NOT USE for new indexing.

Al Synonym of \*PIKE PERCH [B1399]\*

## ZANHA AFRICANA

FTC B2816

BT TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024]

Al <SCINAM>Zanha africana (Radlk.) Exell [GRIN 417928]

## zanha golungensis

USE ZANHA GOLUNGENSIS [B2817]

#### **ZANHA GOLUNGENSIS**

FTC B2817

TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024] BT

UF zanha golungensis

ΑI <SCINAM>Zanha golungensis Hiern [The Plant List 2470443]

#### zanthoxylum piperitum

JAPAN PEPPER [B2306] **USE** 

## zanthoxylum spp.

USE PRICKLY ASH [B2295]

#### zarzamora

USE **ELMLEAF BLACKBERRY [B4298]** 

#### zea mays

USE CORN [B1232]

#### zea mays var. indentata

USE FIELD CORN [B1379]

#### zea mays var. praecox

USE POPCORN [B1454]

#### zea mays var. rugosa

USE **VEGETABLE CORN [B1380]** 

#### **ZEBRA**

**FTC** B2097

BT ANIMAL (MAMMAL) [B1134]

UF equus zebra

ΑI <SCIFAM>Equidae Gray, 1821 [ITIS 180688]

<SCINAM>Equus zebra Linnaeus, 1758 [ITIS 202401] <SCINAM>Equus zebra Linnaeus, 1758 [MSW3 14100033]

## ZEBU

FTC B3367

RT **CATTLE [B1161]** UF bos indicus UF bos taurus indicus

<SCIFAM>Bovidae Gray, 1821 [ITIS 180704] ΑI

<SCINAM>Bos taurus Linnaeus, 1758 [ITIS 183838] <SCINAM>Bos taurus indicus Linnaeus, 1758 [MSW3 14200689]

Zebus (Bos taurus indicus), sometimes known as 'nothing cattle', are better-adapted to tropical environments than other domestic cattle. Their scientific name was originally Bos indicus, but this name is now deemed invalid by ITIS, who classify the zebu under Bos taurus along with all other domestic cattle, and their aurochs ancestors, domesticated in India about 10,000 years ago. The ancient species of Bos nomadicus cattle or even gaur may have contributed to the development of the zebus. There are some 75 known breeds, split about evenly between African breeds and South Asian ones. The major Zebu cattle breeds of the world include Gyr, Guzerat, Indu-Brazilian, Nellore, Ongole and Brahman. Zebu have humps, large dewlaps and ears. They have more sweat glands than European cattle (Bos taurus). They handle hot, humid climates well and have pest resistances not seen in European cattle. (http://en.wikipedia.org/wiki/Zebu)

## **ZEDOARY**

**FTC** B2947

BT SPICE OR FLAVOR-PRODUCING PLANT [B1179]

UF curcuma zedoaria

ΑI <SCIFAM>Zingiberaceae

<SCINAM>Curcuma zedoaria (Bergius) Rosc. [NETTOX]

<GRIN>12678 <MANSFELD>3231 zeidae

USE DORY FAMILY [B1891]

zeiformes

USE FISH, ZEIFORM [B1895]

zeus capensis

USE CAPE DORY [B2184]

zeus faber

USE EUROPEAN JOHN DORY [B2278]

zeus japonicus

USE EUROPEAN JOHN DORY [B2278]

**ZIMBABWE** 

FTC R0123

BT AFRICA, SOUTHERN [R0343]

UF rhodesia

SN US FDA 1995 Code: ZW

## ZINC ACETATE

SN

FTC B4433

BT FOOD ADDITIVE [B2972]

UF E 650 UF INS 650

If used for food additives, this descriptor refers to the European Commission food additive regulation according to COMMISSION REGULATION (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives [http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:295:0001:0177:EN:PDF] and its basis, the four Food Additive Directives: the EEC Framework Directive on Food Additives (89/107/EEC), the Directive on colours (94/36/EC), the Directive on sweeteners (94/35/EC) and the 'miscellaneous' Directive (95/2/EC) plus amendments [http://ec.europa.eu/food/fs/sfp/flav\_index\_en.html]

and/or Codex Alimentarius Commission General Standard for Food Additives (CODEX STAN 192, revised 2011) [http://www.codexalimentarius.net/download/standards/4/CXS\_192e.pdf].

If used for food supplement substances, this descriptor refers to the European Commission regulation in general [http://ec.europa.eu/food/food/labellingnutrition/supplements/index\_en.htm] and specifically to the EC Directive on the approximation of the laws of the Members States relating to food supplements (2002/46/EC) [http://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:183:0051:0057:EN:PDF].

Al Food additive; technological purpose(s): flavour enhancer.

Europe: E 650. Codex: INS 650.

## ZINC ACETATE ADDED

FTC H0846

BT FOOD ADDITIVE ADDED [H0399]

ZINC ADDED

FTC H0273

BT MINERAL ADDED [H0159]

zingiber officinale

USE GINGER [B1265]

zit kwa

USE CHINESE PRESERVING MELON [B1616]

zizania aquatica

USE CANADIAN WILD RICE [B4245]

#### zizania latifolia

USE MANCHURIAN WILD RICE [B4246]

#### zizania spp.

USE WILD RICE [B1375]

## ziziphus abyssinicus

USE INDIAN JUJUBE [B2794]

## ziziphus jujuba

USE CHINESE RED DATE [B2008]

## ziziphus lotus

USE CHINESE RED DATE [B2008]

## ziziphus mauritiana

USE INDIAN JUJUBE [B2794]

## ziziphus orthacantha

USE INDIAN JUJUBE [B2794]

## ziziphus spina-christi

USE CHRIST'S THORN [B2795]

## ziziphus spp.

USE JUJUBE [B1311]

#### ziziphus vulgaris

USE CHINESE RED DATE [B2008]

## ziziphus ziziphus

USE CHINESE RED DATE [B2008]

## zizyphus sativa

USE CHINESE RED DATE [B2008]

## zoarces viviparus

USE EELPOUT [B2292]

#### zoarcidae

USE EELPOUT FAMILY [B1846]

## ZOSTERISESSOR

FTC B3939

BT GOBY FAMILY [B2542]
UF zosterisessor spp.

Al <SCIFAM>Gobiidae [ITIS 171746]

<SCINAM>Zosterisessor Whitley, 1935 [ITIS 172085]

## zosterisessor ophiocephalus

USE GRASS GOBY [B3940]

## zosterisessor spp.

USE ZOSTERISESSOR [B3939]

## ZUCCHINI

FTC B1462

BT SUMMER SQUASH [B1190]

UF courgette
UF cucurbita pepo

UF cucurbita pepo var. melopepo cv. zucchini

#### 1344 LanguaL™ 2011 Thesaurus - Alphabetical Display

ΑI <SCIFAM>Cucurbitaceae [ITIS 22337]

<SCINAM>Cucurbita pepo L. [ITIS 22373]
<SCINAM>Cucurbita pepo L. [GRIN 12606]
<SCINAM>Cucurbita pepo L. [PLANTS CUPE]

<SCINAM>Cucurbita pepo L. [EuroFIR-NETTOX 2007 113]

<SCINAM>Cucurbita pepo L. [DPNL 2003 9052]
The zucchini or courgette is a summer squash which can reach nearly a meter in length, but which is usually harvested at half that size or less. Along with certain other squashes, it belongs to the species Cucurbita pepo. Zucchini can be dark or light green. A related hybrid, the golden zucchini, is a deep yellow or orange color.[http://en.wikipedia.org/wiki/Zucchini]

#### zulu nut

USE NUTSEDGE [B2159]

## zygochlamys delicatula

SOUTHERN QUEEN SCALLOP [B4277]

# 4 LANGUAL™ 2011 THESAURUS - SYSTEMATIC DISPLAY

## Facet A. PRODUCT TYPE

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A. PRODUCT TYPE [A0361]
  DIETARY SUPPLEMENT [A1298]
    DIETARY SUPPLEMENT, AMINO ACID OR PROTEIN [A1305]
    DIETARY SUPPLEMENT, COMBINATION [A1313]
      BOTANICAL SUPPLEMENT WITH VITAMIN/MINERAL [A1317]
        BOTANICAL SUPPLEMENT WITH MINERAL(S) [A1318]
         BOTANICAL SUPPLEMENT WITH MULTI-VITAMIN/MINERAL [A1319]
         BOTANICAL SUPPLEMENT WITH VITAMIN(S) [A1320]
      DIETARY SUPLLEMENT, COMBINATION, OTHER [A1325]
      DIETARY SUPPLEMENT, MULTI-VITAMIN/MINERAL [A1314]
         MULTI-VITAMIN AND MULTI-MINERAL SUPPLEMENT [A1315]
         MULTI-VITAMIN AND SINGLE MINERAL SUPPLEMENT [A1323]
         SINGLE VITAMIN AND MULTI-MINERAL SUPPLEMENT [A1322]
         SINGLE VITAMIN AND SINGLE MINERAL SUPPLEMENT [A1316]
      DIETARY SUPPLEMENT, MULTI-VITAMIN/MINERAL AND AMINO ACIDS [A1321]
      DIETARY SUPPLEMENT, VITAMIN(S) AND FATTY ACIDS [A1324]
    DIETARY SUPPLEMENT, HERBAL OR BOTANICAL [A1306]
      PROBIOTIC OR BACTERIA SUPPLEMENT [A1308]
       YEAST SUPPLEMENT [A1307]
    DIETARY SUPPLEMENT, METABOLITE, CONSTITUENT, EXTRACT OR ISOLATE [A1309]
      ENZYME SUPPLEMENT [A1311]
      FATTY ACID OR FAT/OIL SUPPLEMENT [A1310]
      PHYTOESTROGEN SUPPLEMENT [A1312]
    DIETARY SUPPLEMENT, MINERAL [A1299]
      MULTI-MINERAL SUPPLEMENT [A1300]
      SINGLE MINERAL SUPPLEMENT [A1301]
    DIETARY SUPPLEMENT, NOT SPECIFIED [A1329]
DIETARY SUPPLEMENT, OTHER [A1326]
      DIETARY SUPPLEMENT, ELECTROLYTE [A1327]
      DIETARY SUPPLEMENT, FIBRE [A1328]
    DIETARY SUPPLEMENT, VITAMIN [A1302]
      MULTI-VITAMIN SUPPLEMENT [A1303]
      SINGLE VITAMIN SUPPLEMENT [A1304]
  FOOD ADDITIVES [A0323]
    CODEX ALIMENTARIUS, FUNCTIONAL CLASSES [A0351]
      ACID (CODEX) [A0362]
      ACIDIFIER (CODEX) [A0363]
      ALKALI (CODEX) [A0364]
      ANTIBLEACHING AGENT (CODEX) [A0365]
      ANTIBROWNING AGENT (CODEX) [A0366]
      ANTICAKING AGENT (CODEX) [A0367]
      ANTIFOAMING AGENT (CODEX) [A0368]
      ANTIMICROBIAL PRESERVATIVE (CODEX) [A0369]
      ANTIMOULD AND ANTITROPE AGENT (CODEX) [A0370]
      ANTIOXIDANT (CODEX) [A0371]
ANTIOXIDANT SYNERGIST (CODEX) [A0372]
      ANTIOXIDANTS SOLUBILIZER (CODEX) [A0373]
      ANTISPATTERING AGENT (CODEX) [A0375]
      ANTITROPE AGENT (CODEX) [A0374]
      BINDER (CODEX) [A0376]
      BLEACHING AGENT (CODEX) [A0377]
      BODYING AGENT (CODEX) [Á0378]
      BROWN SALT: NUTRIENT, DIETARY SUPPLEMENT (CODEX) [A0379]
      BUFFERING AGENT (CODEX) [A0380]
      BULKING AGENT (CODEX) [A0381]
      CARBONATING AGENT (CODEX) [A0382]
      CARRIER (CODEX) [A0383]
      CARRIER SOLVENT (CODEX) [A0384]
CHEWING GUM BASE (CODEX) [A0385]
      CLARIFYING AGENT (CODEX) [A0386]
      CLOUD PRODUCING AGENT (CODEX) [A0387]
      CLOUD PRODUCING AGENT IN NON-ALCOHOLIC BEVERAGES (CODEX) [A0388]
      COLLOIDAL STABILIZERS (CODEX) [A0389]
      COLOUR ADJUNCT (CODEX) [A0390]
      COLOUR FIXATIVE (CODEX) [A0391]
      COLOUR RETENTION AGENT (CODEX) [A0392]
      COLOUR STABILIZER (CODEX) [A0393]
      CONTAMINANT (CODEX) [A0394]
      DECOLOURIZING AGENT (CODEX) [A0395]
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**DEFOAMING AGENT (CODEX) [A0396]** DENSITY ADJUSTING AGENT (CODEX) [A0397] DIETARY SUPPLEMENT (CODEX) [A0398] DILUENT OF COLOUR AND OTHER FOOD ADDITIVES (CODEX) [A0399] DISPERSING AGENT (CODEX) [A0400] DOUGH CONDITIONER (CODEX) [A0401] DRYING AGENT (CODEX) [A0402] DUSTING POWDER (CODEX) [A0403] EMULSIFIER (CODEX) [A0404] EMULSION STABILIZER (CODEX) [A0405] **ENZYME PREPARATION (CODEX) [A0406]** EXTRACTION SOLVENT (CODEX) [A0407] FILLER (CODEX) [A0408] FILTERING AID (CODEX) [A0409] FIRMING AGENT (CODEX) [A0410] FLAVOUR ADJUNCT (CODEX) [A0411] FLAVOUR ENHANCER (CODEX) [A0412] FLAVOURING AGENT (CODEX) [A0413] FLAVOURS SOLUBILIZER (CODEX) [A0414] FLOUR TREATMENT AGENT (CODEX) [A0415] FOOD COLOUR (CODEX) [A0416]
FOOD COLOUR (CODEX) [A0417]
FOOD PRESERVATIVE (CODEX) [A0418]
FORMULATION AGENT (CODEX) [A0419] FORMULATION AID (CODEX) [A0420] FREEZANT (CODEX) [A0421] FUMIGANT (CODEX) [A0422] FUNGICIDAL PRESERVATIVE (CODEX) [A0423] FUNGISTATIC AGENT (CODEX) [A0424] **GELLING AGENT (CODEX) [A0426]** GREEN: NUTRIENT, DIET SUPPLEMENT, ANTI-CAKING AGENT (CODEX) [A0427] HUMECTANT (CODEX) [A0425] LEAVENING AGENT (CODEX) [A0428] LIQUID FREEZANT (CODEX) [A0429] MOISTURE RETAINING AGENT (CODEX) [A0430] NEUTRALIZING AGENT (CODEX) [A0431] NUTRIENT (CODEX) [A0432] ODOUR REMOVING AGENT (CODEX) [A0433] OXIDIZING AGENT (CODEX) [A0434] PACKING GAS (CODEX) [A0435] PROPELLANT (CODEX) [A0436] RELEASE AGENT (CODEX) [A0437] RESIDUE (CODEX) [A0438] SALT SUBSTITUTE (CODEX) [A0439] SEALING AGENT (CODEX) [A0440] SEASONING AGENT (CODEX) [A0441] SEQUESTRANT (CODEX) [A0442] STABILIZER (CODEX) [A0443] SUSPENDING AGENT (CODEX) [A0444] SWEETENING AGENT (CODEX) [A0445] TABLETING AID (CODEX) [A0446] TASTE REMOVING AGENT (CODEX) [A0447] TEXTURIZER (CODEX) [A0448] THICKENING AGENT (CODEX) [A0449] WETTING AGENT (CODEX) [A0450] YEAST FOOD (CODEX) [A0451] FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324] ACID (EC) [A0325] ACIDITY REGULATOR (EC) [A0326] ANTICAKING AGENT (EC) [A0327] ANTIFOAMING AGENT (EC) [A0328] ANTIOXIDANT (EC) [A0329] **BULKING AGENT (EC) [A0330]** CARRIER, INCLUDING CARRIER SOLVENT (EC) [A0331] COLOUR (EC) [A0332] EMULSIFIER (EC) [A0333] EMULSIFYING SALT (EC) [A0334] FIRMING AGENT (EC) [A0335] FLAVOUR ENHANCER (EC) [A0336] FLOUR TREATMENT AGENT (EC) [A0337] FOAMING AGENT (EC) [A0338] GELLING AGENT (EC) [A0339] GLAZING AGENT (INCLUDING LUBRICANTS) (EC) [A0340] HUMECTANT (EC) [A0341]

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MODIFIED STARCH (EC) [A0342]
    PACKAGING GAS (EC) [A0343]
    PRESERVATIVE (EC) [A0344]
    PROPELLANT (EC) [A0345]
    RAISING AGENT (ÉC) [A0346]
    SEQUESTRANT (EC) [A0347]
    STABILIZER (EC) [A0348]
    SWEETENER (EC) [A0349]
THICKENER (EC) [A0350]
PRODUCT TYPE, EUROPEAN UNION [A0356]
  CIAA FOOD CLASSIFICATION FOR FOOD ADDITIVES [A0357]
    BAKERY WARES (CIAA) [A0458]
    BEVERAGES (CIAA) [A0465]
    CEREALS AND CEREAL PRODUCTS (CIAA) [A0457]
    CONFECTIONARY (CIAA) [A0456]
    DAIRY PRODUCTS (CIAA) [A0452]
    EDIBLE ICES (CIAA) [A0454]
    EGG AND EGG PRODUCTS (CIAA) [A0461]
    FATS AND OILS (CIAA) [A0453]
    FISH AND FISH PRODUCTS (CIAA) [A0460]
    FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES (CIAA) [A0464]
    FRUITS AND VEGETABLES (CIAA) [A0455]
    MEAT AND MEAT PRODUCTS (CIAA) [A0459]
    OTHER FOODS (CIAA) [A0467]
    READY-TO-EAT SAVORIES (CIAA) [A0466]
    SALTS AND SPICES, SOUPS, SAÚCES AND SALADS, PROTEIN PRODUCTS ETC. (CIAA) [A0463]
  SUGAR AND HONEY (CIAA) [A0462]
CLASSIFICATION OF PRODUCTS OF PLANT AND ANIMAL ORIGIN, EUROPEAN COMMUNITY [A1220]
    0100000 - 1. FRUIT FRESH OR FROZEN; NUTS (EC) [A1221]
       0110000 - CITRUS FRUIT (EC) [A1222]
       0120000 - TREE NUTS (SHELLED OR UNSHELLED) (EC) [A1223]
0130000 - POME FRUIT (EC) [A1224]
       0140000 - STONE FRUIT (EC) [A1225]
       0150000 - BERRIES AND SMALL FRUIT (EC) [A1226]
       0160000 - MISCELLANEOUS FRUIT (EC) [A1267]
    0200000 - 2. VEGETABLES FRESH OR FROZEN (EC) [A1227]
       0210000 - ROOT AND TUBER VEGETABLES (EC) [A1228]
       0220000 - BULB VEGETABLES (EC) [A1229]
       0230000 - FRUITING VEGETABLES (EC) [A1230]
       0240000 - BRASSICA VEGETABLES (EC) [A1231]
       0250000 - LEAF VEGETABLES AND HERBS (EC) [A1232]
       0260000 - LEGUME VEGETABLES (EC) [A1233]
       0270000 - STEM VEGETABLES (EC) [A1234]
       0280000 - FUNGI (EC) [A1235]
       0290000 - SEA WEEDS (EC) [A1268]
    0300000 - 3. PULSES, DRY (EC) [A1236]
    0400000 - 4. OILSEEDS AND OILFRUITS (EC) [A1237]
       0401000 - OILSEEDS (EC) [A1238]
       0402000 - OILFRUITS (EC) [A1239]
    0500000 - 5. CEREALS (EC) [A1240]
    0600000 - 6. TEA, COFFEE, HERBAL INFUSIONS AND COCOA (EC) [A1241]
       0610000 - TEA (EC) [A1242]
       0620000 - COFFEE BEANS (EC) [A1243]
       0630000 - HERBAL INFUSIONS (EC) [A1244]
       0640000 - COCOA (EC) [A1245]
       0650000 - CAROB (EC) [A1246]
    0700000 - HOPS (DRIED) (EC) [A1247]
    0800000 - SPICES (EC) [A1248]
       0810000 - SPICES, SEEDS (EC) [A1249]
0820000 - SPICES, FRUITS AND BERRIES (EC) [A1250]
       0830000 - SPICES, BARK (EC) [A1251]
       0840000 - SPICES, ROOTS OR RHIZOME (EC) [A1252]
       0850000 - SPICES, BUDS (EC) [A1253]
       0860000 - SPICES, FLOWER STIGMA (EC) [A1254]
       0870000 - SPICES, ARIL (EC) [A1255]
    0900000 - 9. SUGAR PLANTS (EC) [A1256]
    1000000 - 10. PRODUCTS OF ANIMAL ORIGIN - TERRESTRIAL ANIMALS (EC) [A1257]
       1010000 - MEAT (EC) [A1258]
       1020000 - MILK AND MILK PRODUCTS (EC) [A1259]
       1030000 - BIRDS EGGS (EC) [A1260]
       1040000 - HONEY (EC) [A1261]
       1050000 - AMPHIBIANS AND REPTILES (EC) [A1262]
       1060000 - SNAILS (EC) [A1263]
       1070000 - OTHER TERRESTRIAL ANIMAL PRODUCTS (EC) [A1264]
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1100000 - 11. FISH, FISH PRODUCTS, SHELL FISH, MOLLUSCS AND OTHER MARINE AND FRESHWATER FOOD
PRODUCTS (EC) [A1265]
       1200000 - CROPS EXCLUSIVELY FOR ANIMAL FEED (EC) [A1266]
    EUROCODE 2 FOOD CLASSIFICATION [A0642]
       01 MILK AND MILK PRODUCTS (EUROCODE2) [A0724]
       02 EGG AND EGG PRODUCTS (EUROCODE2) [A0725]
       03 MEAT AND MEAT PRODUCTS (EUROCODE2) [A0726]
       04 FISH AND FISH PRODUCTS (EUROCODE2) [A0727]
       05 FATS AND OILS (EUROCODE2) [A0728]
06 GRAINS AND GRAIN PRODUCTS (EUROCODE2) [A0729]
       07 PULSES, SEEDS, KERNELS, NUTS AND PRODUCTS (EUROCODE2) [A0730]
       08 VEGETABLES AND VEGETABLE PRODUCTS (EUROCODE2) [A0731]
       09 FRUIT AND FRUIT PRODUCTS (EUROCODE2) [A0732]
       10 SUGAR, CHOCOLATE AND RELATED PRODUCTS (EUROCODE2) [A0733]
       11 BEVERAGES (NON-MILK) (EUROCODE2) [A0734]
       12 MISCELLANEOUS FOODS (EUROCODE2) [A0735]
    13 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EUROCODE2) [A0736] EUROFIR FOOD CLASSIFICATION [A0777]
       BEVERAGE (NON-MILK) (EUROFIR) [A0840]
         ALCOHOLIC BEVERAGE (EUROFIR) [A0846]
ALCOHOLIC MIXED DRINK (EUROFIR) [A0851]
BEER OR BEER-LIKE BEVERAGE (EUROFIR) [A0847]
            CIDER, PERRY OR SIMILAR DRINK (EUROFIR) [A0848]
            LIQUEUR OR SPIRITS (EUROFIR) [A0850]
            WINE, FORTIFIED WINE OR WINE-LIKE BEVERAGE (EUROFIR) [A0849]
          JUICE OR NECTAR (EUROFIR) [A0841]
         NON ALCOHOLIC BEVERAGE (EUROFIR) [A0842]
            COFFEE, TEA, COCOA OR INFUSION (EUROFIR) [A0845]
SOFT DRINK (EUROFIR) [A0843]
            WATER (EUROFIR) [A0844]
       EGG OR EGG PRODUCT (EUROFIR) [A0790]
EGG DISH (EUROFIR) [A0792]
FRESH OR PROCESSED EGG (EUROFIR) [A0791]
       FAT OR OIL (EUROFIR) [A0805]
         BUTTER OR OTHER ANIMAL FAT (EUROFIR) [A0808]
            BUTTER (EUROFIR) [A0809]
            FISH OILS (EUROFIR) [A0811]
            OTHER ANIMAL FATS (EUROFIR) [A0810]
         MARGARINE OR LIPID OF MIXED ORIGIN (EUROFIR) [A0807]
VEGETABLE FAT OR OIL (EUROFIR) [A0806]
       FRUIT OR FRUIT PRODUCT (EUROFIR) [A0833]
       PROCESSED FRUIT PRODUCT (EUROFIR) [A0834]
GRAIN OR GRAIN PRODUCT (EUROFIR) [A0812]
          BREAD AND SIMILAR PRODUCTS (EUROFIR) [A0817]
            BREAD PRODUCT (EUROFIR) [A0820]
            LEAVENED BREAD (EUROFIR) [A0818]
UNLEAVENED BREAD, CRISP BREAD AND RUSK (EUROFIR) [A0819]
          BREAKFAST CEREAL (EUROFIR) [A0816]
            CEREAL BAR (EURÒFIR) [A1330]
          CEREAL OR CEREAL-LIKE MILLING PRODUCTS AND DERIVATIVES (EUROFIR) [A0813]
          FINE BAKERY WARE (EUROFIR) [A0821]
            BISCUITS, SWEET AND SEMI-SWEET (EUROFIR) [A1331]
            PANCAKE OR WAFFLE (EUROFIR) [A1297]
PASTRIES AND CAKES (EUROFIR) [A1332]
               CAKE (EUROFIR) [A1333]
               PIE, SWEETENED (EUROFIR) [A1334]
          PASTA AND SIMILAR PRODUCTS (EUROFIR) [A0815]
         RICE OR OTHER GRAIN (EUROFIR) [A0814]
          SAVOURY CEREAL DISH (EUROFIR) [A0822]
            PASTA DISH (EUROFIR) [A1204]
            PIE, UNSWEETENED, OR PIZZA (EUROFIR) [A1296]
       MEAT OR MEAT PRODUCT (EUROFIR) [A0793]
         MEAT ANALOGUE (EUROFIR) [A0800]
         MEAT DISH (EUROFIR) [A0799]
         OFFAL (EUROFIR) [A0796]
          POULTRY MEAT (EUROFIR) [A0795]
          PRESERVED MEAT (EUROFIR) [A0797]
          RED MEAT (EUROFIR) [A0794]
          SAUSAGE OR SIMILAR MEAT PRODUCT (EUROFIR) [A0798]
       MILK, MILK PRODUCT OR MILK SUBSTITUTE (EUROFIR) [A0778]
          CHEESE (EUROFIR) [A0784]
            CURED CHEESE (EUROFIR) [A0785]
            PROCESSED CHEESE (EUROFIR) [A0787]
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UNCURED CHEESE (EÙROFIR) [Á0786]

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FERMENTED MILK PRODUCT (EUROFIR) [A0783]
    FROZEN DAIRY DESSERT (EUROFIR) [A0789]
    IMMITATION MILK PRODUCTS (EURÓFIR) [A0788]
    MILK (EUROFIR) [A0779]
       CRÈAM (EUROFIR) [A0782]
       LIQUID MILK (EUROFIR) [A0780]
      PROCESSED MILK (EUROFIR) [A0781]
  MISCELLANEOUS FOOD PRODUCT (EUROFIR) [A0852]
    PREPARED FOOD PRODUCT (EUROFIR) [A0861]
       DESSERT (EUROFIR) [A0864]
       DESSERT SAUCE (EUROFIR) [A0863]
       EGG DISH (EUROFIR) [A0792]
      MEAT DISH (EUROFIR) [A0799]
      POTATO DISH (EUROFIR) [A0830]
      PREPARED SALAD (EUROFIR) [A0866]
       PULSE DISH (EUROFIR) [A0832]
       SANDWICH (EUROFIR) [A1203]
       SANDWICH FILLING (EUROFIR) [A0867]
       SAVOURY CEREAL DISH (EUROFIR) [A0822]
         PASTA DISH (EUROFIR) [A1204]
PIE, UNSWEETENED, OR PIZZA (EUROFIR) [A1296]
       SAVOURY SAUCE (EUROFIR) [A0862]
       SAVOURY SNACK (EUROFIR) [A0868]
       SEAFOOD DISH (EÙROFIR) [A0804]
       SOUP (EUROFIR) [A0865]
       VEGETABLE DISH (EUROFIR) [A0828]
    SPICE, CONDIMENT OR OTHER INGREDIENT (EUROFIR) [A0853]
      BAKING INGREDIENT (EUROFIR) [A0854]
       CONDIMENT (EUROFIR) [A0858]
         CHUTNEY OR PICKLE (EUROFIR) [A0860]
      DRESSING, MAYONNAISE (EUROFIR) [A0859]
FLAVOURING OR ESSENCE (EUROFIR) [A0855]
       HERB OR SPICE (EUROFIR) [A0857]
       SEASONING OR EXTRACT (EUROFIR) [A0856]
  NUT, SEED OR KERNEL (EUROFIR) [A0823]
NUT OR SEED PRODUCT (EUROFIR) [A0824]
  PRODUCT FOR SPECIAL NUTRITIONAL USE OR DIETARY SUPPLEMENT (EUROFIR) [A0869]
    DIETARY SUPPLEMENT (EUROFIR) [A0870]
    FOOD FOR SPECIAL NUTRITIONAL USE (EUROFIR) [A0871]
      FOOD FOR INFANTS (EUROFIR) [A0873]
       FOOD FOR WEIGHT REDUCTION [A1205]
       MEDICAL FOOD (EUROFIR) [A0872]
       SPORTS FOOD [A1206]
  SEAFOOD OR RELATED PRODUCT (EUROFIR) [A0801]
    FISH OR RELATED ORGANISM (EUROFIR) [A0802]
    SEAFOOD PRODUCT (EUROFIR) [A0803]
       SEAFOOD DISH (EUROFIR) [A0804]
  SUGAR OR SUGAR PRODUCT (EUROFIR) [A0835]
    CHOCOLATE OR CHOCOLATE PRODUCT (EUROFIR) [A0839]
    JAM OR MARMALADE (EUROFIR) [A0837]
    NON-CHOCOLATE CONFECTIONERY OR OTHER SUGAR PRODUCT (EUROFIR) [A0838]
    SUGAR, HONEY OR SYRUP (EUROFIR) [A0836]
  VEGETABLE OR VEGETABLE PRODUCT (EUROFIR) [A0825]
    PULSE OR PULSE PRODUCT (EUROFIR) [A0831]
      PULSE DISH (EUROFIR) [A0832]
    STARCHY ROOT OR POTATO (EUROFIR) [A0829]
    POTATO DISH (EUROFIR) [A0830]
VEGETABLE (EXCLUDING POTATO) (EUROFIR) [A0826]
       VEGETABLE PRODUCT (EUROFIR) [A0827]
         CHUTNEY OR PICKLE (EUROFIR) [A0860]
         VEGETABLE DISH (EUROFIR) [A0828]
           MUSHROOM DISH (EUROFIR) [A1335]
EUROPEAN FOOD GROUPS (EFG) [A0690]
  01 BREAD AND ROLLS (EFG) [A0691]
  02 BREAKFAST CEREALS (EFG) [A0692]
  03 FLOUR (EFG) [A0693]
  04 PASTA (EFG) [A0694]
  05 BAKERY PRODUCTS (EFG) [A0695]
  06 RICE AND OTHER CEREAL PRODUCTS (EFG) [A0696]
  07 SUGAR (EFG) [A0697]
  08 SUGAR PRODUCTS, EXCLUDING CHOCOLATE (EFG) [A0698]
  09 CHOCOLATE (EFG) [A0699]
  10 VEGETABLE OILS (EFG) [A0700]
  11 MARGARINE AND LIPIDS OF MIXED ORIGIN (EFG) [A0701]
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12 BUTTER AND ANIMAL FATS (EFG) [A0702]
      13 NUTS (EFG) [A0703]
      14 PULSES (EFG) [A0704]
      15 VEGETABLES, EXCLUDING POTATOES (EFG) [A0705]
      16 STARCHY ROOTS AND POTATOES (EFG) [A0706]
      17 FRUITS (EFG) [A0707]
      18 FRUIT JUICES (EFG) [A0708]
      19 NON-ALCOHOLIC BEVERAGES (EFG) [A0709]
      20 COFFEE, TEA, COCOA POWDER (EFG) [A0710]
21 BEER (EFG) [A0711]
      22 WINE (EFG) [A0712]
      23 OTHER ALCOHOLIC BEVERAGES (EFG) [A0713]
      24 RED MEAT AND MEAT PRODUCTS (EFG) [A0714]
      25 POULTRY AND POULTRY PRODUCTS (EFG) [A0715]
      26 OFFALS (EFG) [A0716]
      27 FISH AND SEAFOOD (EFG) [A0717]
      28 EGGS (EFG) [A0718]
      29 MILK (EFG) [A0719]
      30 CHEESE (EFG) [A0720]
      31 OTHER MILK PRODUCTS (EFG) [A0721]
      32 MISCELLANEOUS FOODS (EFG) [A0722]
      33 PRODUCTS FOR SPECIAL NUTRITIONAL USE (EFG) [A0723]
  PRODUCT TYPE, INTERNATIONAL [A0352]
    CLASSIFICATION OF FOOD AND FEED COMMODITIES (CODEX ALIMENTARIUS) [A0643]
      A. PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0644]
         01 FRUITS (CCPR) [A0649]
           001 CITRUS FRUITS (FC) (CCPR) [A0668]
           002 POME FRUITS (FP) (CCPR) [A0669]
003 STONE FRUITS (FS) (CCPR) [A0670]
           004 BERRIES AND OTHER SMALL FRUITS (FB) (CCPR) [A0671]
           005 ASSORTED TROPICAL AND SUB-TROPICAL FRUIT - EDIBLE PEEL (FT) (CCPR) [A0672] 006 ASSORTED TROPICAL AND SUB-TROPICAL FRUIT - INEDIBLE PEEL (FI) (CCPR) [A0673]
         02 VEGETABLES (CCPR) [A0650]
           009 BULB VEGÈTABLÉS (VA) (CCPR) [A0674]
           010 BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGE, FLOWERHEAD BRASSICAS (VB)
(CCPR) [A0675]
           011 FRUITING VEGETABLES, CUCURBITS (VC) (CCPR) [A0676]
           012 FRUITING VEGETABLES, OTHER THAN CUCURBITS (VO) (CCPR) [A0677]
           013 LEAFY VEGETABLES (INCLUDING BRASSICA LEAFY VEGETABLES) (VL) (CCPR) [A0678]
           014 LEGUME VEGETABLES (VP) (CCPR) [A0679]
           015 PULSES (VD) (CCPR) [A0680]
           016 ROOT AND TÜBER VEGETABLES (VR) (CCPR) [A0681]
           017 STALK AND STEM VEGETABLES (VS) (CCPR) [A0682]
         03 GRASSES (CCPR) [A0651]
           020 CEREAL GRAÍNS (GC) (CCPR) [A0683]
           021 GRASSES FOR SUGAR AND SYRUP PRODUCTION (GS) (CCPR) [A0684]
         04 NUTS AND SEEDS (CCPR) [A0652]
           022 TREE NUTS (TN) (CCPR) [A0685]
           023 OILSEED (SO) (CCPR) [A0686]
           024 SEED FOR BEVERAGES AND SWEETS (SB) (CCPR) [A0687]
         05 HERBS AND SPICES (CCPR) [A0653]
           027 HERBS (HH) (CCPR) [A0688]
      028 SPICES (HS) (CODEX) [A0689]

B. PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0645]
         06 MAMMALIAN PRODUCTS (CCPR) [A0654]
           030 MEAT (FROM MAMMALS OTHER THAN MARINE MAMMALS) (MM) (CCPR) [A0737]
           031 MAMMALIAN FATS (MF) (CCPR) [A0738]
           032 EDIBLE OFFAL (MAMMALIAN) (MO) (CCPR) [A0739]
           033 MILKS (ML) (CCPR) [A0740]
         07 POULTRY PRODUCTS (CCPR) [A0655]
           036 POULTRY MEAT (INCLUDING PIGEON MEAT) (PM) (CCPR) [A0741]
           037 POULTRY FATS (PF) (CCPR) [A0742]
           038 - POULTRY, EDIBLE OFFAL OF (PO) (CCPR) [A0743]
           039 EGGS (PE) (CCPR) [A0744]
         08 AQUATIC ANIMAL PRODUCTS (CCPR) [A0656]
           040 FRESHWATER FISH (WF) (CCPR) [A0745]
           041 DIADROMOOUS FISH (WD) (CCPR) [A0746]
           042 MARINE FISH (WS) (CCPR) [A0747]
           043 FISH ROE (INCLUDING MILT = SOFT ROE) AND EDIBLE OFFAL OF FISH (WR) (CCPR) [A0748]
           044 MARINE MAMMALS (WM) (CCPR) [A0749]
           045 CRUSTACEANS (WC) (CCPR) [A0750]
         09 AMPHIBIANS AND REPTILES (CCPR) [A0657]
           048 FROGS, LIZARDS, SNAKES AND TURTLES (AR) (CCPR) [A0751]
         10 INVERTEBRATE ANIMALS (CCPR) [A0658]
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049 MOLLUSCS (INCLUDING CEPHALOPODS) AND OTHER INVERTEBRATE ANIMALS (IM) (CCPR) [A0752]
       C. PRIMARY FEED COMMODITIES (CCPR) [A0646]
         11 PRIMARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0659]
            050 LEGUME ANIMAL FEEDS (AL) (CCPR) [A0753]
            051 STRAW, FODDER AND FORAGE OF CEREAL GRAINS AND GRASSES, EXCEPT GRASSES FOR
SUGAR PRODUCTION (INCLUDING BUCKWHEAT FOODER) (AS/AF) (CCPR) [A0754]
            052 MISCELLANEOUS FODDER AND FORAGE CROPS (AM) (CCPR) [A0755]
       D. PROCESSED FOOD OF PLANT ORIGIN (CCPR) [A0647]
         12 SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (CCPR) [A0660]
            055 DRIED FRUITS (DF) (CCPR) [A0756]
            056 DRIED VEGETABLES (DV) (CCPR) [A0757]
            057 DRIED HERBS (DH) (CCPR) [A0758]
            058 MILLED CEREAL PRODUCTS (EARLY MILLING STAGES) (CM) (CCPR) [A0759]
            059 MISCELLANEAOUS SECONDARY FOOD COMMODITIES OF PLANT ORIGIN (SM) (CCPR) [A0760]
         13 DERIVED PRODUCTS OF PLANT ORIGIN (CCPR) [A0661]
            065 CEREAL GRAIN MILLING FRACTIONS (CF) (CCPR) [A0761]
            066 TEAS (DT) (CCPR) [A0762]
            067 VEGETABLE OILS, CRUDE (OC) (CCPR) [A0763]
            068 VEGETABLE OILS, EDIBLE (OR REFINED) (OR) (CCPR) [A0764]
            069 MISCELLANEOUS DERIVED EDIBLE PRODUCTS OF PLANT ORIGIN (DM) (CCPR) [A0765]
            070 FRUIT JUICES (JF) (CCPR) [A0766]
            071 BY-PRODUCTS, USED FOR ANIMAL FEEDING PURPOSES, DERIVED FROM FRUIT AND VEGETABLE
PROCESSING (AB) (CCPR) [A0767]
         14 MANUFACTURED FOODS (SINGLE INGREDIENT) OF PLANT ORIGIN (CCPR) [A0662]
         15 MANUFACTURED FOODS (MULTI-INGREDIENT) OF PLANT ORIGIN (CCPR) [A0663]
            078 MANUFACTURED MULTI-INGREDIENT CEREAL PRODUCTS (CP) (CCPR) [A0768]
       E. PROCESSED FOOD OF ANIMAL ORIGIN (CCPR) [A0648]
         16 SECONDARY FOOD COMMODITIES OF ANIMAL ORIGIN (CCPR) [A0664]
080 DRIED MEAT AND FISH PRODUCTS (MD) (CCPR) [A0769]
         17 DERIVED EDIBLE PRODUCTS OF ANIMAL ORIGIN (CCPR) [A0665]
           082 SECONDARY MILK PRODUCTS (LS) (CCPR) [A0770]
084 CRUSTACEANS, PROCESSED (SC) (CCPR) [A0771]
            085 ANIMAL FATS, PROCESSED (FA) (CCPR) [A0772]
            086 MILK FATS (FM) (CCPR) [A0773]
         087 DERIVED MILK PRODUCTS (LD) (CCPR) [A0774]

18 MANUFACTURED FOOD (SINGLE-INGREDIENT) OF ANIMAL ORIGIN (CCPR) [A0666]
            090 MANUFACTURED MILK PRODUCTS (SINGLE INGREDIENT) OF ANIMAL ORIGIN (LI) (CCPR) [A0775]
         19 MANUFACTURED FOOD (MULTI-INGREDIENT) OF ANIMAL ORIGIN (CCPR) [A0667]
    092 MANUFACTURED MILK PRODUCTS (MULTI-INGREDIENT) OF ANIMAL ORIGIN (LM) (CCPR) [A0776] FOOD CLASSIFICATION FOR FOOD ADDITIVES (CODEX ALIMENTARIUS) [A0355]
       BAKERY WARES (CCFAC) [A0632]
       BEVERAGES, EXCLUDING DAIRY PRODUCTS (CCFAC) [A0639]
CEREALS AND CEREAL PRODUCTS (CCFAC) [A0631]
COMPOSITE FOODS (CCFAC) [A0641]
       CONFECTIONARY (CCFAC) [A0630]
       DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS (CCFAC) [A0626]
       EDIBLE ICES, INCLUDING SHERBET AND SORBET (CCFAC) [A0628]
       EGG AND EGG PRODUCTS (CCFAC) [A0635]
       FATS AND OILS, AND FAT EMULSIONS (TYPE WATER-IN-OIL) (CCFAC) [A0627]
       FISH AND FISH PRODUCTS (CCFAC) [A0634]
       FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES (CCFAC) [A0638]
       FRUITS AND VEGETABLES (CCFAC) [A0629]
       MEAT AND MEAT PRODUCTS (CCFAC) [A0633]
READY-TO-EAT SAVORIES (CCFAC) [A0640]
       SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC. (CCFAC) [A0637]
       SWEETENERS (CCFAC) [A0636]
    GENERAL STANDARD FOR CHEESE (CODEX ALIMENTARIUS) [A1207]
       CHEESE HARDNESS CLASS (CODEX) [A0315]
         EXTRA HARD CHEESE (CODEX) [A0310]
         HARD CHEESE (CODEX) [A0311]
         SEMIHARD CHEESE (CODEX) [A0312]
         SEMISOFT CHEESE (CODEX) [A0313]
       SOFT CHEESE (CODEX) [A0314]
DESIGNATION ACCORDING TO MILK FAT CONTENT [A1213]
FULL FAT CHEESE (CODEX) [A1215]
         HIGH FAT CHEESE (CODEX) [A1214]
         MEDIUM FAT CHEESE (CODEX) [A1216]
         PARTIALLY SKIMMED CHEESE (CODEX) [A1217]
         SKIM CHEESE (CODEX) [A1218]
       DESIGNATION ACCORDING TO PRINCIPLE CHEESE RIPENING CHARACTERISTICS (CODEX) [A1208]
         IN BRINE [A1212]
         MOULD RIPENED (CODEX) [A1210]
         RIPENED (CODEX) [A1209]
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UNRIPENED (CODEX) [A1211]

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GLOBAL PRODUCT CLASSIFICATION (GS1 GPC) [A0874]
       50100000 - FRUITS/VEGETABLES/NUTS/SEEDS (GS1 GPC) [A0987]
         50101500 - VEGETABLES - UNPREPARED/UNPROCESSED (GS1 GPC) [A1010]
            10000004 - VEGETABLES - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC) [A1012]
            10000005 - VEGETABLES - UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC) [A1011]
            10000006 - VEGETABLES - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC) [A1013]
         50101600 - FRUIT - UNPREPARED/UNPROCESSED (GS1 GPC) [A0992]
            10000001 - FRUIT - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC) [A0994]
           10000002 - FRUIT - UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC) [A0993] 10000003 - FRUIT - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC) [A0995]
         50101700 - NUTS/SEEDS - UNPREPARED/UNPROCESSED (GS1 GPC) [A1003]
            10000007 - NUTS/SEEDS - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC) [A1004]
            10000008 - NUTS/SEEDS - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC) [A1005]
         50101800 - NUTS/SEEDS - PREPARED/PROCESSED (GS1 GPC) [A1000]
            10000235 - NUTS/SEEDS - PREPARED/PROCESSED (PERISHABLE) (GS1 GPC) [A1001]
            10000236 - NUTS/SEEDS - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC) [A1002]
         50101900 - FRUIT/NUTS/SEEDS COMBINATION (GS1 GPC) [A0996]
            10000207 - FRUIT/NUTS/SEEDS MIXES - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC) [A0997]
            10000209 - FRUIT/NUTS/SEEDS MIXES - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC)
[A0998]
            10000604 - FRUIT/NUTS/SEEDS COMBINATION VARIETY PACKS (GS1 GPC) [A0999]
         50102000 - FRUIT - PREPARED/PROCESSED (GS1 GPC) [A0988]
            10000204 - FRUIT - PREPARED/PROCESSED (FROZEN) (GS1 GPC) [A0989]
            10000205 - FRUIT - PREPARED/PROCESSED (PERISHABLE) (GS1 GPC) [A0990]
            10000206 - FRUIT - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC) [A0991]
         50102100 - VEGETABLES - PREPARED/PROCESSED (GS1 GPC) [A1006]
            10000270 - VEGETABLES - PREPARED/PROCESSED (FROZEN) (GS1 GPC) [A1007]
           10000271 - VEGETABLES - PREPARED/PROCESSED (PERISHABLE) (GS1 GPC) [A1008]
10000272 - VEGETABLES - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC) [A1009]
         50102200 - FRUITS/VEGETABLES/NUTS/SEEDS VARIETY PACKS (GS1 GPC) [A1014]
       50110000 - MEAT/POULTRY/GAME/BATRACHIAN (GS1 GPC) [A1015]
         50111500 - MEAT/POULTRY/GAME/BATRACHIAN - UNPRÉPARED/UNPROCESSED (GS1 GPC) [A1020]
            10000009 - MEAT/POULTRY/GAME/BATRACHIAN - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1
GPC) [A1022]
            10000010 - MEAT/POULTRY/GAME/BATRACHIAN - UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC)
[A1021]
            10000011 - MEAT/POULTRY/GAME/BATRACHIAN - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1
GPC) [A1023]
         50112000 - MEAT/POULTRY/GAME/BATRACHIAN - PREPARED/PROCESSED (GS1 GPC) [A1016]
            10000012 - MEAT/POULTRY/GAME/BATRACHIAN - PREPARED/PROCESSED (PERISHABLE) (GS1 GPC)
[A1018]
            10000013 - MEAT/POULTRY/GAME/BATRACHIAN - PREPARED/PROCESSED (FROZEN) (GS1 GPC) [A1017]
            10000014 - MEAT/POULTRY/GAME/BATRACHIAN - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC)
[A1019]
         50112100 - MEAT/POULTRY/GAME/BATRACHIAN VARIETY PACKS (GS1 GPC) [A1024]
       50120000 - SEAFOOD (GS1 GPC) [A1124]
         50121500 - FISH - UNPREPARED/UNPROCESSED (GS1 GPC) [A1144]
            10000281 - FISH - UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC) [A1145]
            10000282 - FISH - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC) [A1146]
            10000283 - FISH - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC) [A1147]
         50121700 - SHELLFISH UNPREPARED/UNPROCESSED (GS1 GPC) [A1152]
            10000019 - SHELLFISH - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC) [A1154]
           10000020 - SHELLFISH - UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC) [A1153]
10000021 - SHELLFISH - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC) [A1155]
         50121800 - AQUATIC PLANTS UNPREPARED/UNPROCESSED (GS1 GPC) [A1160]
            10000137 - AQUATIC PLANTS UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC) [A1162]
            10000138 - AQUATIC PLANTS UNPREPARED/UNPROCESSED (FROZEN) (GŚ1 GPC) [A1161]
            10000139 - AQUATIC PLANTS UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC) [A1163]
         50121900 - FISH - PREPARED/PROCESSED (GS1 GPC) [A1140]
10000016 - FISH - PREPARED/PROCESSED (PERISHABLE) (GS1 GPC) [A1142]
            10000017 - FISH - PREPARED/PROCESSED (FROZEN) (GS1 GPC) [A1141]
            10000018 - FISH - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC) [A1143]
         50122000 - AQUATIC INVERTEBRATES - PREPARED/PROCESSED (GS1 GPC) [A1125]
            10000145 - AQUATIC INVERTEBRATES - PREPARED/PROCESSED (FROZEN) (GS1 GPC) [A1126] 10000146 - AQUATIC INVERTEBRATES - PREPARED/PROCESSED (PERISHABLE) (GS1 GPC) [A1127]
            10000147 - AQUATIC INVERTEBRATES - PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC) [A1128]
         50122100 - SHELLFISH PREPARED/PROCESSED (GS1 GPC) [A1148]
            10000256 - SHELLFISH PREPARED/PROCESSED (FROZEN) (GS1 GPC) [A1149]
            10000257 - SHELLFISH PREPARED/PROCESSED (PERISHÁBLE) (GS1 GPC) [A1150]
            10000258 - SHELLFISH PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC) [A1151]
         50122200 - AQUATIC PLANTS PREPARED/PROCESSED (GS1 GPC) [A1156]
            10000151 - AQUATIC PLANTS PREPARED/PROCESSED (FROZEN) (GS1 GPC) [A1157]
            10000152 - AQUATIC PLANTS PREPARED/PROCESSED (PERISHABLE) (GS1 GPC) [A1158]
            10000153 - AQUATIC PLANTS PREPARED/PROCESSED (SHELF STABLE) (GS1 GPC) [A1159]
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50122300 - AQUATIC INVERTEBRATES - UNPREPARED/UNPROCESSED (GS1 GPC) [A1129]
            10000148 - AQUATIC INVERTEBRATES - UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC) [A1130]
            10000149 - AQUATIC INVERTEBRATES - UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC) [A1131]
            10000150 - AQUATIC INVERTEBRATES - UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC)
[A1132]
          50122400 - SEAFOOD VARIETY PACKS (GS1 GPC) [A1164]
         50122500 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD COMBINATION (GS1 GPC) [A1133]
            10000626 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD MIXES - PREPARED/PROCESSED
(FROZEN) (GS1 GPC) [A1134]
            10000627 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD MIXES - PREPARED/PROCESSED
(PERISHABLE) (GS1 GPC) [A1135]
            10000628 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD MIXES - PREPARED/PROCESSED
(SHELF STABLE) (GS1 GPC) [A1136]
            10000629 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD MIXES -
UNPREPARED/UNPROCESSED (FROZEN) (GS1 GPC) [A1137]
            10000630 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD MIXES -
UNPREPARED/UNPROCESSED (PERISHABLE) (GS1 GPC) [A1138]
            10000631 - AQUATIC INVERTEBRATES/FISH/SHELLFISH/SEAFOOD MIXES -
UNPREPARED/UNPROCESSED (SHELF STABLE) (GS1 GPC) [A1139]
       50130000 - MILK/BUTTER/CREAM/YOGHURTS/CHEESE/EGGS/SUBSTITUTES (GS1 GPC) [A1025]
         50131600 - EGGS/EGG SUBSTITUTES (GS1 GPC) [A1038]
            10000031 - EGGS/EGGS SUBSTITUTES (PERISHABLE) (GS1 GPC) [A1040]
            10000032 - EGGS/EGGS SUBSTITUTES (SHELF STABLE) (GS1 GPC) [A1041]
            10000582 - EGGS/EGGS SUBSTITUTES (FROZEN) (GS1 GPC) [A1039]
         50131700 - MILK/MILK SUBSTITUTES (GS1 GPC) [A1042]
            10000025 - MILK/MILK SUBSTITUTES (PERISHABLE) (GS1 GPC) [A1044]
         10000026 - MILK/MILK SUBSTITUTES (SHELF STABLE) (GS1 GPC) [A1045]
10000027 - MILK/MILK SUBSTITUTES (FROZEN) (GS1 GPC) [A1043]
50131800 - CHEESE/CHEESE SUBSTITUTES (GS1 GPC) [A1030]
            10000028 - CHEESE/CHEESE SUBSTITUTES (PERISHABLE) (GS1 GPC) [A1032]
            10000029 - CHEESE/CHEESE SUBSTITUTES (SHELF STABLE) (GS1 GPC) [A1033] 10000030 - CHEESE/CHEESE SUBSTITUTES (FROZEN) (GS1 GPC) [A1031]
         50131900 - BUTTER/BUTTER SUBSTITUTES (GS1 GPC) [A1026]
            10000167 - BUTTER/BUTTER SUBSTITUTES (FROZEN) (GS1 GPC) [A1027]
            10000168 - BUTTER/BUTTER SUBSTITUTES (PERISHABLE) (GS1 GPC) [A1028]
            10000169 - BUTTER/BUTTER SUBSTITUTES (SHELF STABLE) (GS1 GPC) [A1029]
         50132000 - CREAM/CREAM SUBSTITUTES (GS1 GPC) [A1034]
            10000188 - CREAM/CREAM SUBSTITUTES (FROZEN) (GS1 GPC) [A1035]
            10000189 - CREAM/CREAM SUBSTITUTES (PERISHABLE) (GS1 GPC) [A1036] 10000190 - CREAM/CREAM SUBSTITUTES (SHELF STABLE) (GS1 GPC) [A1037]
          50132100 - YOGHURT/YOGHURT SUBSTITUTES (GS1 GPC) [A1046]
            10000277 - YOGHURT/YOGHURT SUBSTITUTES (FROZEN) (GS1 GPC) [A1047]
10000278 - YOGHURT/YOGHURT SUBSTITUTES (PERISHABLE) (GS1 GPC) [A1048]
            10000279 - YOGHURT/YOGHURT SUBSTITUTES (SHELF STABLE) (GS1 GPC) [A1049]
          50132200 - MILK/BUTTER/CREAM/YOGHURTS/CHEÈSE/EGGS/SUBŚTITUTES VARIETY PACKS (GS1 GPC)
[A1050]
       50150000 - OILS/FATS EDIBLE (GS1 GPC) [A1051]
          50151500 - OILS EDIBLE (GS1 GPC) [A1058]
            10000040 - OILS EDIBLE - VEGETABLE OR PLANT (SHELF STABLE) (GS1 GPC) [A1059]
          50151600 - FATS EDIBLE (GS1 GPC) [A1052]
            10000041 - FATS EDIBLE - ANIMAL (PERISHABLE) (GS1 GPC) [A1053]
            10000042 - FATS EDIBLE - VEGETABLE OR PLANT (SHELF STABLE) (GS1 GPC) [A1056]
            10000574 - FATS EDIBLE - ANIMAL (SHELF STABLE) (GS1 GPC) [A1054]
10000585 - FATS EDIBLE - VEGETABLE OR PLANT (PERISHABLE) (GS1 GPC) [A1055]
            10000608 - FATS EDIBLE VARIETY PACKS (GS1 GPC) [A1057]
          50151700 - OILS/FATS EDIBLE VARIETY PACKS (GS1 GPC) [A1060]
       50160000 - CONFECTIONERY/SUGAR SWEETENING PRODUCTS (GS1 GPC) [A0976]
          50161500 - SUGARS/SUGAR SUBSTITUTE PRODUCTS (GS1 GPC) [A0982]
            10000043 - SUGAR/SUGAR SUBSTITUTES (SHELF STABLE) (GS1 GPC) [A0983]
            10000044 - SYRUP/TREACLE/MOLASSES (SHELF STABLE) (GS1 GPC) [A0984]
            10000603 - SUGARS/SUGAR SUBSTITUTE PRODUCTS VARIETY PACKS (GS1 GPC) [A0985]
         50161800 - CONFECTIONERY PRODUCTS (GS1 GPC) [A0977]
            10000045 - CHOCOLATE/CHOCOLATE SUBSTITUTES CONFECTIONERY (GS1 GPC) [A0978]
            10000046 - CHOCOLATE/SUGAR CANDY COMBINATION - CONFECTIONERY (GS1 GPC) [A0979] 10000047 - SUGAR CANDY/SUGAR CANDY SUBSTITUTES CONFECTIONERY (GS1 GPC) [A0980]
            10000602 - CONFECTIONERY PRODUCTS VARIETY PACKS (GS1 GPC) [A0981]
          50161900 - CONFECTIONERY/SUGAR SWEETENING PRODUCTS VARIETY PACKS (GS1 GPC) [A0986]
       50170000 - SEASONINGS/PRESERVATIVES/EXTRACTS (GS1 GPC) [A1165]
          50171500 - HERBS/SPICES/EXTRACTS (GS1 GPC) [A1166]
            10000048 - HERBS/SPICES (PERISHABLE) (GS1 GPC) [A1169]
10000049 - HERBS/SPICES (SHELF STABLE) (GS1 GPC) [A1170]
10000050 - EXTRACTS/SALT/MEAT TENDERISERS (SHELF STABLE) (GS1 GPC) [A1167]
            10000212 - HERBS/SPICES (FROZEN) (GS1 GPC) [A1168]
            10000578 - STOCK LIQUID/BONES (SHELF STABLE) (GS1 GPC) [A1173]
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10000579 - STOCK LIQUID/BONES (PERISHABLE) (GS1 GPC) [A1172]
            10000580 - STOCK LIQUID/BONES (FROZEN) (GŚ1 GPC) [A1171]
            10000615 - HERBS/SPICES/EXTRACTS VARIETY PACKS (GS1 GPC) [A1174]
          50171700 - VINEGARS/COOKING WINES (GS1 GPC) [A1198]
            10000051 - VINEGARS (GS1 GPC) [A1200]
            10000052 - COOKING WINES (GS1 GPC) [A1199]
            10000618 - VINEGARS/COOKING WINES VARIETY PACKS (GS1 GPC) [A1201]
          50171800 - SAUCES/SPREADS/DIPS/CONDIMENTS (GS1 GPC) [A1183]
             10000054 - SAUCES DIPPING/CONDIMENTS/SAVOURY TOPPINGS/SAVOURY SPREADS/MARINADES
(PERISHABLE) (GS1 GPC) [A1195]
             10000055 - SAUCES - COOKING (PERISHABLE) (GS1 GPC) [A1192]
            10000056 - SAUCES - COOKING (FROZEN) (GS1 GPC) [A1191]
            10000057 - SAUCES - COOKING (SHELF STABLE) (GS1 GPC) [A1193]
            10000064 - PATE (PERISHABLE) (GS1 GPC) [A1189]
            10000199 - DRESSINGS/DIPS (PERISHABLE) (GS1 GPC) [A1185]
            10000200 - DRESSINGS/DIPS (SHELF STABLE) (GS1 GPC) [A1186]
            10000280 - SAUCES DIPPING/CONDIMENTS/SÁVOURY TÓPPINGS/SAVOURY SPREADS/MARINADES
(SHELF STABLE) (GS1 GPC) [A1196]
            10000306 - PATE (SHELF STABLE) (GS1 GPC) [A1190]
            10000576 - PATE (FROZEN) (GS1 GPC) [A1188]
10000577 - SAUCES DIPPING/CONDIMENTS/SAVOURY TOPPINGS/SAVOURY SPREADS/MARINADES
(FROZEN) (GS1 GPC) [A1194]
            10000581 - FOOD GLAZES (SHELF STABLE) (GS1 GPC) [A1187]
            10000583 - DRESSING/DIPS (FROZEN) (GS1 GPC) [A1184]
             10000617 - SAUCES/SPREADS/DIPS/CONDIMENTS VARIETY PACKS (GS1 GPC) [A1197]
          50171900 - PICKLES/RELISHES/CHUTNEYS/OLIVES (GS1 GPC) [A1175]
            10000180 - CHUTNEYS/RELISHES (SHELF STABLE) (GS1 GPC) [A1178]
            10000238 - OLIVES (PERISHABLE) (GS1 GPC) [A1179]
10000239 - OLIVES (SHELF STABLE) (GS1 GPC) [A1180]
            10000244 - PICKLES (GS1 GPC) [A1181]
            10000586 - CHUTNEYS/RELISHES (FROZEN) (GS1 GPC) [A1176]
10000587 - CHUTNEYS/RELISHES (PERISHABLE) (GS1 GPC) [A1177]
            10000616 - PICKLES/RELISHES/CHUTNEYS/OLIVES VARIETY PACKS (GS1 GPC) [A1182]
          50172000 - SEASONINGS/PRESERVATIVES/EXTRACTS VARIETY PACKS (GS1 GPC) [A1202]
       50180000 - BREAD/BAKERY PRODUCTS (GS1 GPC) [A0927]
50181700 - BAKING/COOKING MIXES/SUPPLIES (GS1 GPC) [A0928]
             10000068 - BAKING/COOKING MIXES (PERISHABLE) (GS1 GPC) [A0930]
            10000069 - BAKING/COOKING SUPPLIES (PERISHABLE) (GS1 GPC) [A0934]
            10000155 - BAKING/COOKING MIXES (FROZEN) (GS1 GPC) [A0929]
10000156 - BAKING/COOKING MIXES (SHELF STABLE) (GS1 GPC) [A0931]
            10000157 - BAKING/COOKING SUPPLIES (FROZEN) (GS1 GPC) [A0933]
            10000158 - BAKING/COOKING SUPPLIES (SHELF STABLE) (GS1 GPC) [A0935]
10000595 - BAKING/COOKING MIXES/SUPPLIES VARIETY PACKS (GS1 GPC) [A0932]
          50181900 - BREAD (GS1 GPC) [A0943]
            10000163 - BREAD (FROZEN) (GS1 GPC) [A0944]
            10000164 - BREAD (PERISHABLE) (GS1 GPC) [A0945]
             10000165 - BREAD (SHELF STABLE) (GS1 GPC) [A0946]
          50182000 - SWEET BAKERY PRODUCTS (GS1 GPC) [A0951]
            10000170 - CAKES - SWEET (FROZEN) (GS1 GPC) [A0952]
            10000171 - CAKES - SWEET (PERISHABLE) (GS1 GPC) [A0953]
            10000172 - CAKES - SWEET (SHELF STABLE) (GS1 GPC) [A0954]
            10000245 - PIES/PASTRIES - SWEET (FROZEN) (GS1 GPC) [A0955]
            10000246 - PIES/PASTRIES - SWEET (PERISHABLE) (GS1 GPC) [A0956]
10000247 - PIES/PASTRIES - SWEET (SHELF STABLE) (GS1 GPC) [A0957]
            10000597 - SWEET BAKERY PRODUCTS VARIETY PACKS (GS1 GPC) [A0958]
          50182100 - BISCUITS/COOKIES (GS1 GPC) [A0936]
            10000160 - BISCUITS/COOKIES (PERISHABLE) (GS1 GPC) [A0938]
            10000161 - BISCUITS/COOKIES (SHELF STABLE) (GS1 GPC) [A0939]
            10000166 - DRIED BREADS (SHELF STABLE) (GS1 GPC) [A0942]
            10000304 - BISCUITS/COOKIES (FROZEN) (GS1 GPC) [A0937]
            10000305 - DRIED BREADS (FRÖZEN) (GŚ1 GPC) [A0941]
            10000596 - BISCUITS/COOKIES VARIÉTY PACKS (GS1 GPC) [A0940]
          50182200 - SAVOURY BAKERY PRODUCTS (GS1 GPC) [A0947]
            10000248 - PIES/PASTRIES/PIZZAS/QUICHES - SAVOURY (FROZEN) (GS1 GPC) [A0948]
10000249 - PIES/PASTRIES/PIZZAS/QUICHES - SAVOURY (PERISHABLE) (GS1 GPC) [A0949]
            10000250 - PIES/PASTRIES/PIZZAS/QUICHES - SAVOURY (SHELF STABLE) (GS1 GPC) [A0950]
          50182300 - BREAD/BAKERY PRODUCTS VARIETY PACKS (GS1 GPC) [A0959]
       50190000 - PREPARED/PRESERVED FOODS (GS1 GPC) [A1061]
          50191500 - PREPARED SOUPS (GS1 GPC) [A1101]
             10000260 - SOUPS - PREPARED (FROZEN) (GS1 GPC) [A1102]
            10000261 - SOUPS - PREPARED (PERISHABLE) (GS1 GPC) [A1103]
             10000262 - SOUPS - PREPARED (SHELF STABLE) (GS1 GPC) [A1104]
          50192100 - SNACKS (GS1 GPC) [A1108]
            10000177 - CHIPS/CRISPS/SNACK MIXES - NATURAL/EXTRUDED (SHELF STABLE) (GS1 GPC) [A1109]
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10000252 - POPCORN (SHELF STABLE) (GS1 GPC) [A1110]
             10000612 - SNACKS VARIETY PACKS (GS1 GPC) [A1111]
          50192300 - DESSERTS/DESSERT SAUCES/TOPPINGS (GS1 GPC) [A1073]
             10000193 - DESSERT SAUCES/TOPPINGS/FILLINGS (FROZEN) (GS1 GPC) [A1074]
             10000194 - DESSERT SAUCES/TOPPINGS/FILLINGS (PERISHABLE) (GS1 GPC) [A1075]
             10000195 - DESSERT SAUCES/TOPPINGS/FILLINGS (SHELF STABLE) (GS1 GPC) [A1076]
             10000196 - DESSERTS (FROZEN) (GS1 GPC) [A1077]
             10000197 - DESSERTS (PERISHÁBLE) (GS1 GPC) [A1078]
             10000215 - ICE CREAM/ICE NOVELTIES (FROZEN) (GS1 GPC) [A1080]
10000216 - ICE CREAM/ICE NOVELTIES (SHELF STABLE) (GS1 GPC) [A1081]
             10000312 - DESSERTS (SHELF STABLE) (GS1 GPC) [A1079]
             10000611 - DESSERTS/DESSERT TOPPÍNGS VARIÉTY PACKS (GS1 GPC) [A1082]
          50192400 - SWEET SPREADS (GS1 GPC) [A1112]
10000187 - CONFECTIONERY BASED SPREADS (SHELF STABLE) (GS1 GPC) [A1113]
             10000213 - HONEY (SHELF STABLE) (GS1 GPC) [A1114]
             10000217 - JAMS/MARMALADES/CONFITURE (SHELF STABLE) (GS1 GPC) [A1115]
             10000621 - SWEET SPREADS VARIETY PACKS (GS1 GPC) [A1116]
          50192500 - SANDWICHES/FILLED ROLLS/WRAPS (GS1 GPC) [A1105]
             10000254 - SANDWICHES/FILLED ROLLS/WRAPS (FROZEN) (GS1 GPC) [A1106]
             10000255 - SANDWICHES/FILLED ROLLS/WRAPS (PERISHABLE) (GS1 GPC) [A1107]
          50192900 - PASTA/NOODLES (GS1 GPC) [A1095]
10000240 - PASTA/NOODLES - READY TO EAT (PERISHABLE) (GS1 GPC) [A1099]
             10000241 - PASTA/NOODLES - READY TO EAT (SHELF STABLE) (GS1 GPC) [A1100]
             10000242 - PASTA/NOODLES - NOT READY TO EAT (SHELF STABLE) (GS1 GPC) [A1098]
             10000317 - PASTA/NOODLES - NOT READY TO EAT (PERISHABLE) (GS1 GPC) [A1097]
             10000318 - PASTA/NOODLES - NOT READY TO EAT (FROZEN) (GŚ1 GPC) [A1096]
          50193000 - BABY/INFANT - FOODS/BEVERAGES (GS1 GPC) [A1062]
10000104 - BABY/INFANT - SPECIALISED FOODS (SHELF STABLE) (GS1 GPC) [A1065]
10000105 - BABY/INFANT - SPECIALISED BEVERAGES (SHELF STABLE) (GS1 GPC) [A1064]
             10000575 - BABY/INFANT - FORMULA (SHELF STABLE) (GS1 GPC) [A1063]
             10000610 - BABY/INFANT - FOODS/BEVERAGES VARIETY PACKS (GS1 GPC) [A1066]
          50193100 - VEGETABLE BASED PRODUCTS (GS1 GPC) [A1117]
             10000288 - VEGETABLE BASED PRODUCTS - READY TO EAT (SHELF STABLE) (GS1 GPC) [A1122]
             10000289 - VEGETABLE BASED PRODUCTS - READY TO EAT (PERISHABLE) (GS1 GPC) [A1121]
             10000290 - VEGETABLE BASED PRODUCTS - NOT READY TO EAT (PERISHABLE) (GS1 GPC) [A1119]
             10000291 - VEGETABLE BASED PRODUCTS - NOT READY TO EAT (FROZEN) (GS1 GPC) [A1118]
             10000292 - VEGETABLE BASED PRODUCTS - NOT READY TO EAT (SHELF STABLE) (GS1 GPC) [A1120]
          50193200 - GRAIN BASED PRODUCTS (GS1 GPC) [A1089]
             10000293 - GRAIN BASED PRODUCTS - READY TO EAT - SAVOURY (PERISHABLE) (GS1 GPC) [A1093] 10000294 - GRAIN BASED PRODUCTS - READY TO EAT - SAVOURY (SHELF STABLE) (GS1 GPC) [A1094]
             10000295 - GRAIN BASED PRODUCTS - NOT READY TO EAT - SAVOURY (PERISHABLE) (GS1 GPC)
[A1091]
             10000296 - GRAIN BASED PRODUCTS - NOT READY TO EAT - SAVOURY (FROZEN) (GS1 GPC) [A1090]
             10000297 - GRAIN BASED PRODUCTS - NOT READY TO EAT - SAVOURY (SHELF STABLE) (GS1 GPC)
[A1092]
          50193300 - DOUGH BASED PRODUCTS (GS1 GPC) [A1083]
             10000298 - DOUGH BASED PRODUCTS - READY TO EAT - SAVOURY (PERISHABLE) (GS1 GPC) [A1087]
             10000299 - DOUGH BASED PRODUCTS - READY TO EAT - SAVOURY (SHELF STABLE) (GS1 GPC) [A1088]
             10000300 - DOUGH BASED PRODUCTS - NOT READY TO EAT - SAVOURY (PERISHABLE) (GS1 GPC)
[A1085]
             10000301 - DOUGH BASED PRODUCTS - NOT READY TO EAT - SAVOURY (FROZEN) (GS1 GPC) [A1084]
             10000302 - DOUGH BASED PRODUCTS - NOT READY TO EAT - SAVOURY (SHELF STABLE) (GS1 GPC)
[A1086]
          50193400 - PREPARED/PRESERVED FOODS VARIETY PACKS (GS1 GPC) [A1123]
          50193500 - DAIRY/EGG BASED PRODUCTS (GS1 GPC) [A1067]
             10005224 - DAIRY/EGG BASED PRODUCTS - NOT READY TO EAT (FROZEN) (GS1 GPC) [A1068]
10005225 - DAIRY/EGG BASED PRODUCTS - NOT READY TO EAT (PERISHABLE) (GS1 GPC) [A1069]
10005226 - DAIRY/EGG BASED PRODUCTS - NOT READY TO EAT (SHELF STABLE) (GS1 GPC) [A1070]
             10005227 - DAIRY/EGG BASED PRODUCTS - READY TO EAT (PERISHABLE) (GS1 GPC) [A1071] 10005228 - DAIRY/EGG BASED PRODUCTS - READY TO EAT (SHELF STABLE) (GS1 GPC) [A1072]
       50200000 - BEVERAGES (GS1 GPC) [A0875]
          50201700 - COFFEE/TEA/SUBSTITUTES (GS1 GPC) [A0891]
             10000111 - COFFEE/COFFEE SUBSTITUTES - BEANS/GROUND (GS1 GPC) [A0892]
             10000114 - COFFEE/COFFEE SUBSTITUTES - READY TO DRINK (GS1 GPC) [A0894] 10000115 - COFFEE/COFFEE SUBSTITUTES - INSTANT (GS1 GPC) [A0893]
             10000116 - TEA - BAGS/LOOSE (GS1 GPC) [A0899]
             10000117 - TEA - INSTANT (GS1 GPC) [A0900]
             10000118 - TEA - READY TO DRINK (GS1 GPC) [A0901]
             10000119 - FRUIT HERBAL INFUSIONS - BAGS/LOOSE (GS1 GPC) [A0896]
             10000210 - FRUIT HERBAL INFUSIONS - INSTANT (GS1 GPC) [A0897]
10000313 - FRUIT HERBAL INFUSIONS - READY TO DRINK (GS1 GPC) [A0898]
             10000592 - COFFEE/TEA/SUBSTITUTES VARIETY PACKS (GS1 GPC) [A0895]
          50202200 - ALCOHOLIC BEVERAGES (GS1 GPC) [A0876]
             10000142 - ALCOHOL MAKING KITS (GS1 GPC) [A0877]
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10000143 - ALCOHOL MAKING SUPPLIES (GS1 GPC) [A0878]
             10000144 - ALCOHOLIC PRE-MIXED DRINKS (GS1 GPC) [A0881]
             10000159 - BEER (GS1 GPC) [A0882]
             10000181 - CIDER/PERRY (GS1 GPC) [A0883]
             10000227 - LIQUEURS (GS1 GPC) [A0884]
             10000263 - SPIRITS (GS1 GPC) [A0885]
             10000273 - WINE - FORTIFIED (GS1 GPC) [A0886]
             10000275 - WINE - SPARKLING (GS1 GPC) [A0887]
             10000276 - WINE - STILL (GS1 GPC) [A0888]
             10000588 - NON GRAPE FERMENTED ALCOHOLIC BEVERAGES - STILL (GS1 GPC) [A0890] 10000589 - ALCOHOLIC CORDIALS/SYRUPS (GS1 GPC) [A0880]
             10000591 - ALCOHOLIC BEVERAGES VARIETY PACKS (GS1 GPC) [A0879]
             10003689 - NON GRAPE FERMENTED ALCOHOLIC BEVERAGES - SPARKLING (GS1 GPC) [A0889]
           50202300 - NON ALCOHOLIC BEVERAGES - READY TO DRINK (GS1 GPC) [A0912]
             10000179 - CHOCOLATE/COCOA/MALT - READY TO DRINK (GS1 GPC) [A0913]
             10000191 - DAIRY/DAIRY SUBSTITUTE BASED DRINKS - READY TO DRINK (PERISHABLE) (GS1 GPC)
[A0914]
             10000192 - DAIRY/DAIRY SUBSTITUTE BASED DRINKS - READY TO DRINK (SHELF STABLE) (GS1 GPC)
[A0915]
             10000201 - DRINKS FLAVOURED - READY TO DRINK (GS1 GPC) [A0916]
             10000214 - ICE (GS1 GPC) [A0917]
             10000219 - JUICE - READY TO DRINK (PERISHABLE) (GS1 GPC) [A0918]
             10000220 - JUICE - READY TO DRINK (SHELF STABLE) (GS1 GPC) [A0919]
             10000222 - JUICE DRINKS - READY TO DRINK (PERISHABLE) (GS1 GPC) [A0920]
             10000223 - JUICE DRINKS - READY TO DRINK (SHELF STABLE) (GS1 GPC) [A0921]
             10000232 - PACKAGED WATER (GS1 GPC) [A0923]
             10000265 - SPORTS DRINKS - REHYDRATION (READY TO DRINK) (GS1 GPC) [A0924]
             10000266 - STIMULANTS/ENERGY DRINKS - READY TO DRINK (GS1 GPC) [A0925]
10000594 - NON ALCOHOLIC BEVERAGES VARIETY PACKS - READY TO DRINK (GS1 GPC) [A0922]
           50202400 - NON ALCOHOLIC BEVERAGES - NOT READY TO DRINK (GS1 GPC) [A0902]
             10000178 - CHOCOLATE/COCOA/MALT - NOT READY TO DRINK (GS1 GPC) [A0903] 10000202 - DRINKS FLAVOURED - NOT READY TO DRINK (GS1 GPC) [A0905]
             10000264 - SPORTS DRINKS - REHYDRATION (NOT READY TO DRINK) (GS1 GPC) [A0910]
             10000307 - JUICE - NOT READY TO DRINK (FRÖZEN) (GS1 GPC) [A0906]
             10000308 - JUICE - NOT READY TO DRINK (SHELF STABLE) (GS1 GPC) [A0907]
10000309 - JUICE DRINKS - NOT READY TO DRINK (SHELF STABLE) (GS1 GPC) [A0908]
             10000310 - DAIRY/DAIRY SUBSTITUTE BASED DRINKS - NOT READY TO DRINK (SHELF STABLE) (GS1
GPC) [A0904]
             .
10000311 - STIMULANTS/ENERGY DRINKS - NOT READY TO DRINK (GS1 GPC) [A0911]
10000593 - NON ALCOHOLIC BEVERAGES VARIETY PACKS - NOT READY TO DRINK (GS1 GPC) [A0909]
           50202500 - BEVERAGES VARIETY PACKS (GS1 GPC) [A0926]
        50220000 - CEREAL/GRAIN/PULSE PRODUCTS (GS1 GPC) [A0960]
          50221000 - GRAINS/FLOUR (GS1 GPC) [A0961]
             10000203 - FLOUR - CEREAL/PULSE (SHELF STABLE) (GS1 GPC) [A0962]
             10000211 - GRAINS/CEREAL - NOT READY TO EAT - (SHELF STABLE) (GS1 GPC) [A0965] 10000314 - GRAINS/CEREAL - NOT READY TO EAT - (FROZEN) (GS1 GPC) [A0963] 10000315 - GRAINS/CEREAL - NOT READY TO EAT - (PERISHABLE) (GS1 GPC) [A0964]
             10000316 - GRAINS/CEREAL - READY TO EAT - (PERISHABLE) (GS1 GPC) [A0966] 10000319 - GRAINS/CEREAL - READY TO EAT - (SHELF STABLE) (GS1 GPC) [A0967]
             10000599 - GRAINS/FLOUR VARIETY PACKS (GS1 GPC) [A0968]
           50221200 - PROCESSED CEREAL PRODUCTS (GS1 GPC) [A0969]
             10000284 - CEREALS PRODUCTS - READY TO EAT (SHELF STABLE) (GS1 GPC) [A0971]
             10000285 - CEREALS PRODUCTS - NOT READY TO EAT (SHELF STABLE) (GS1 GPC) [A0970]
             10000286 - CEREAL PRODUCTS - READY TO EAT (PERISHABLE) (GS1 GPC) [A0972]
             10000287 - CEREAL/MUESLI BARS (GS1 GPC) [A0973]
             10000600 - PROCESSED CEREAL PRODUCTS VARIETY PACKS (GS1 GPC) [A0974]
           50221300 - CEREAL/GRAIN/PULSE PRODUCTS VARIETY PACKS (GS1 GPC) [A0975]
  PRODUCT TYPE, NOT KNOWN [A0001]
  PRODUCT TYPE, OTHER [A0004]
PRODUCT TYPE, USA [A0289]
     PRODUCT TYPE, U.S. CODE OF FEDERAL REGULATIONS, TITLE 21 [A1270]
        BEVERAGE (US CFR) [A0229]
           ALCOHOLIC BEVERAGE (US CFR) [A0278]
             DISTILLED SPIRITS (US CFR) [A0277]
                DISTINCTIVE DISTILLED SPIRITS (US CFR) [A0200]
                   LIQUEUR (US CFR) [A0240]
                NEUTRAL DISTILLED SPIRITS (US CFR) [A0120]
             MALT BEVERAGE (US CFR) [A0195]
             WINE OR WINE-LIKE PRODUCT, .5-24% ALCOHOL (US CFR) [A0297]
                LOW-ALCOHOL WINE, .5-7% ALCOHOL (US CFR) [A0298] WINE, 7-24% ALCOHOL (US CFR) [A0205]
                   HEAVY WINE, 14-24% ALCOHOL (US CFR) [A0224]
LIGHT WINE, 7-14% ALCOHOL (US CFR) [A0299]
          NONALCOHOLIC BEVERAGE (US CFR) [A0112]
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ALCOHOLIC BEVERAGE ANALOG (US CFR) [A0295]
    SOFT DRINK (US CFR) [A0241]
STEEPED BEVERAGE (US CFR) [A0268]
CACAO OR CHOCOLATE PRODUCT (US CFR) [A0272]
  CACAO OR CHOCOLATE PRODUCT ANALÓG (US CFR) [A0158]
CHEWING GUM (US CFR) [A0176]
CONFECTIONERY (US CFR) [A0188]
  CANDY (US CFR) [A0204]
     FRUIT OR NUT CANDY (US CFR) [A0161]
    HARD CANDY (US CFR) [A0216]
       BRITTLE (US CFR) [A0226]
     SOFT CANDY (US CFR) [A0293]
       AERATED CONFECTIONERY (US CFR) [A0141]
       CARAMEL CANDY (US CFR) [A0173]
       CHOCOLATE CANDY [A0288]
       FONDANT (US CFR) [A0244]
       FUDGE (US CFR) [A0213]
       JELLY CANDY (US CFR) [A0162]
         JAP OR AGAR JELLY CANDY (US CFR) [A0146]
         PECTIN JELLY CANDY (US CFR) [A0255]
STARCH JELLY CANDY (US CFR) [A0256]
  DECORATION (US CFR) [A0246]
  ICING OR FROSTING (ÚS CFR) [A0269]
  SWEET SAUCE OR TOPPING (US CFR) [A0287]
DAIRY PRODUCT (US CFR) [A0164]
  CHEESE OR CHEESE PRODUCT (US CFR) [A0115]
    CHEESE PRODUCT ANALOG (US CFR) [A0128]
    NATURAL CHEESE (US CFR) [A0187]
CURED CHEESE (US CFR) [A0168]
         CHEESE HARDNESS CLASS (US CFR) [A0316]
           HARD CHEESE (US CFR) [A0186]
HARD GRATING CHEESE (US CFR) [A0290]
            SEMISOFT CHEESE (US CFR) [A0281]
            SEMISOFT PART SKIM CHEESE (US CFR) [A1219]
            SOFT CHEESE (US CFR) [A0138]
       UNCURED CHEESE (US CFR) [A0185]
    PROCESSED CHEESE PRODUCT (US CFR) [A0282]
       COLD-PACK CHEESE PRODUCT (US CFR) [A0116]
         COLD-PACK CHEESE (US CFR) [A0280]
COLD-PACK CHEESE FOOD (US CFR) [A0126]
       GRATED CHEESE FOOD [A0291]
       PASTEURIZED CHEESE PRODUCT (US CFR) [A0117]
         PASTEURIZED BLENDED CHEESE (US CFR) [A0145]
         PASTEURIZED CHEESE SPREAD (US CFR) [A0266]
         PASTEURIZED PROCESS CHEESE (US CFR) [A0110]
         PASTEURIZED PROCESS CHEESE FOOD (US CFR) [A0111]
         PASTEURIZED PROCESS CHEESE SPREAD (US CFR) [A0109]
  FROZEN DAIRY DESSERT (US CFR) [A0114]
    FROZEN YOGURT (US CFR) [A0211]
    ICE CREAM OR FROZEN CUSTARD (US CFR) [A0137]
       FROZEN CUSTARD (US CFR) [A0165]
       ICE CREAM (US CFR) [A0227]
    ICE CREAM PRODUCT ÁNALOG (US CFR) [A0159]
       MELLORINE (US CFR) [A0232]
    ICE MILK (US CFR) [A0233]
  SHERBET (US CFR) [A0245]
MILK OR MILK PRODUCT (US CFR) [A0148]
CULTURED MILK PRODUCT (US CFR) [A0101]
    MILK OR MILK PRODUCT ANALOG (US CFR) [A0147]
       BUTTER PRODUCT ANALOG (US CFR) [A0294]
         MARGARINE (US CFR) [A0231]
       CREAM PRODUCT ANALOG (US CFR) [A0123]
       MILK ANALOG (US CFR) [A0182]
DRESSING, CONDIMENT, GRAVY OR SAUCE (US CFR) [A0105]
  CONDIMENT OR RELISH (US CFR) [A0179]
    CONDIMENT SAUCE (US CFR) [A0263]
       VINEGAR (US CFR) [A0302]
    RELISH (US CFR) [A0225]
  DRESSING FOR FOOD (US CFR) [A0276]
    NONSTANDARDIZED DRESSING (US CFR) [A0136]
    STANDARDIZED DRESSING (US CFR) [A0292]
  GRAVY OR SAUCE (US CFR) [A0286]
EGG OR EGG PRODUCT (US CFR) [A0261]
  EGG PRODUCT ANALOG (US CFR) [A0254]
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FLAVORING OR SEASONING (US CFR) [A0133]
  FLAVORING OR FLAVOR ENHANCER (US CFR) [A0300]
     FLAVOR ENHANCER (US CFR) [A0301]
     FLAVORING (US CFR) [A0215]
  SALT OR SALT SUBSTITUTE (US CFR) [A0134]
  SPICE OR HERB (US CFR) [A0113]
  SWEETENER (US CFR) [A0237]
     NONNUTRITIVE SWEETENER (US CFR) [A0142]
     NUTRITIVE SWEETENER (US CFR) [A0118]
FOOD ADDITIVE (US CFR) [A0181]
  ACIDIFIER [A0322]
  ANTIOXIDANT (US CFR) [A0318]
  COLOR ADDITIVE (US CFR) [A0166]
  PRESERVATIVE [A0317]
  STABILIZER, THICKENER OR GELLING AGENT (US CFR) [A0319]
STABILIZER (US CFR) [A0321]
FRUIT OR VEGETABLE PRODUCT (US CFR) [A0257]
  FRUIT OR FRUIT PRODUCT (US CFR) [A0143]
     FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT (US CFR) [A0155]
       FRUIT BUTTER (US CFR) [A0184]
       FRUIT JELLY (US CFR) [A0209]
       FRUIT PRESERVE OR JAM (US CFR) [A0251]
       FRUIT SPREAD OR SAUCE (US CFR) [A0197]
     FRUIT JUICE OR RELATED PRODUCT (US CFR) [A0104]
       FRUIT JUICE (US CFR) [A0127]
       FRUIT JUICE, DILUTED (US CFR) [A0130]
       FRUIT NECTAR (US CFR) [A0196]
  VEGETABLE OR VEGETABLE PRODUCT (US CFR) [A0152]
VEGETABLE JUICE (US CFR) [A0264]
     VEGETABLE PICKLE (US CFR) [A0271]
GLAZE (US CFR) [A0214]
GRAIN OR STARCH PRODUCT (US CFR) [A0125]
  MILLED GRAIN OR STARCH PRODUCT (US CFR) [A0149]
  PREPARED GRAIN OR STARCH PRODUCT (US CFR) [A0106]
     BAKERY PRODUCT (US CFR) [A0191]
       BAKERY PRODUCT, SWEETENED (US CFR) [A0135]
          CAKE (US CFR) [A0210]
          COOKIE (US CFR) [A0203]
         DOUGHNUT (US CFR) [A0248]
PANCAKE OR WAFFLE (US CFR) [A0194]
          PASTRY, SWEETENED (US CFR) [A0202]
         PIE CRUST, SWEETENED (US CFR) [A0140]
PIE, SWEETENED (US CFR) [A0253]
          QUICK BREAD, SWEETENED (US CFR) [A0183]
          SWEET ROLL OR SWEET BUN (US CFR) [A0151]
       BAKERY PRODUCT, UNSWEETENED (US CFR) [A0107]
          BREAD (US CFR) [A0178]
            PIZZA CRUST (US CFR) [A0167]
          CRACKER (US CFR) [A0242]
          PASTRY SHELL, UNSWEETENED (US CFR) [A0108]
          PIE CRUST, UNSWEETENED (US CFR) [A0160]
          QUICK BREAD, UNSWEETENED (US CFR) [A0283]
    BREAKFAST CEREAL (US CFR) [A0258]
MACARONI OR NOODLE PRODUCT (US CFR) [A0275]
MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT (US CFR) [A0217]
  MEAT OR MEAT PRODUCT (FROM MAMMAL) (US CFR) [A0150]
     CURED MEAT (US CFR) [A0279]
MEAT PRODUCT ANALOG (US CFR) [A0132]
  SAUSAGE OR LUNCHEON MEAT (US CFR) [A0221]
POULTRY OR POULTRY PRODUCT (US CFR) [A0273]
     POULTRY PRODUCT ANALOG (US CFR) [A0157]
     POULTRY-BASED SAUSAGE OR LUNCHEON MEAT (US CFR) [A0131]
  REPTILE, AMPHIBIAN, INSECT, ETC. MEAT OR MEAT PRODUCT (US CFR) [A0303]
  SEAFOOD OR SEAFOOD PRODUCT (US CFR) [A0267]
     SEAFOOD PRODUCT ANALOG (US CFR) [A0156]
     SEAFOOD-BASED SAUSAGE OR LUNCHEON MEAT (US CFR) [A0296]
NUT OR SEED PRODUCT (US CFR) [A0306]
NUT OR NUT PRODUCT (US CFR) [A0260]
  SEED OR SEED PRODUCT (US CFR) [A0305]
PREPARED FOOD PRODUCT (US CFR) [A0172]
  DESSERT (US CFR) [A0222]
     CUSTARD OR PUDDING (US CFR) [A0285]
       CUSTARD, COOKED (US CFR) [A0219]
       PUDDING, STARCH (US CFR) [A0192]
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FROZEN NONDAIRY DESSERT (US CFR) [A0206]
         FROZEN TOFU DESSERT (US CFR) [A0307]
       WATER ICE (US CFR) [A0230]
GELATIN DESSERT (US CFR) [A0169]
    DIETARY OR THERAPEUTIC FORMULATION (US CFR) [A0309]
       MEAL REPLACEMENT (US CFR) [A0274]
       SUPPLEMENTAL FORMULATION (US CFR) [A0308]
    MULTICOMPONENT MEAL (US CFR) [A0139]
    PASTA DISH (US CFR) [A0220]
    PREPARED EGG DISH (US CFR) [A0284]
    PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED (US CFR) [A0102]
       PASTRY, UNSWEETENED, FILLED (US CFR) [A0103]
       PIE, UNSWEETENED, OR PIZZA (US CFR) [A0100]
       SANDWICH (US CFR) [A0218]
    SALAD (US CFR) [A0208]
    SOUP (US CFR) [A0198]
SOUP, THICK (US CFR) [A0180]
SOUP, THIN (US CFR) [A0243]
    STEW OR HASH (US CFR) [A0212]
  REFINED OR PARTIALLY-REFINED FOOD PRODUCT (US CFR) [A0129]
  SNACK FOOD (US CFR) [A0228]
PRODUCT TYPE, USDA STANDARD REFERENCE [A1269]
  0100 DAIRY AND EGG PRODUCTS (USDA SR) [A1271]
  0200 SPICES AND HERBS (USDA SR) [A1272]
  0300 BABY FOODS (USDA SR) [A1273]
  0400 FATS AND OILS (USDA SR) [A1274]
  0500 POULTRY PRODUCTS (USDA SR) [A1275]
  0600 SOUPS, SAUCES, AND GRAVIES (USDA SR) [A1276]
0700 SAUSAGES AND LUNCHEON MEATS (USDA SR) [A1277]
  0800 BREAKFAST CEREALS (USDA SR) [A1278]
  0900 FRUITS AND FRUIT JUICES (USDA SR) [A1279]
  1000 PORK PRODUCTS (USDA SR) [A1280]
  1100 VEGETABLES AND VEGETABLE PRODUCTS (USDA SR) [A1281]
  1200 NUT AND SEED PRODUCTS (USDA SR) [A1282]
  1300 BEEF PRODUCTS (USDA SR) [A1283]
  1400 BEVERAGES (USDA SR) [A1284]
  1500 FINFISH AND SHELLFISH PRODUCTS (USDA SR) [A1285]
  1600 LEGUMES AND LEGUME PRODUCTS (USDA SR) [A1286]
  1700 LAMB, VEAL, AND GAME PRODUCTS (USDA SR) [A1287]
  1800 BAKED PRODUCTS (USDA SR) [A1288]
  1900 SWEETS (USDA SR) [A1289]
  2000 CEREAL GRAINS AND PASTA (USDA SR) [A1290]
  2100 FAST FOODS (USDA SR) [A1291]
  2200 MEALS, ENTREES, AND SIDEDISHES (USDA SR) [A1292]
  2500 SNACKS (USDA SR) [A1293]
  3500 ETHNIC FOODS (USDA SR) [A1294]
  3600 RESTAURANT FOODS (USDA SR) [A1295]
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# Facet B. FOOD SOURCE

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B. FOOD SOURCE [B1564]
  ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
    ALGAE [B1301]
      ALGAE, BLUE-GREEN [B1746]
         SPIRULINA [B2039]
      ALGAE, BROWN [B2395]
        KELP [B1744]
HIJIKI [B2641]
           KONBU [B2638]
           WAKAME [B1747]
        SEA THONG [B4337]
      ALGAE, GREEN [B2502]
        ENTEROMORPHA [B2639]
           DARK GREEN NORI [B2640]
         SEA LETTUCE [B2476]
      ALGAE, RED [B1743]
         CHONDRUS [B2500]
          IRISH MOSS [B1742]
         EUCHEUMA [B4336]
        LAVER [B1745]
        PALMARIA [B3790]
           DULSE [B2411]
         PYROPIA COLUMBINA [B4291]
        RHODYMENIA [B2410]
      SEAWEED [B2266]
    BACTERIA [B2846]
      ACTINOMYCETALES USED AS FOOD SOURCE [B2849]
      BEGGIATOALES USED AS FOOD SOURCE [B2850]
      CARYOPHANALES USED AS FOOD SOURCE [B2927]
      CHLAMYDOBACTERIALES AS FOOD SOURCE [B2855]
      CYTOPHAGALES USED AS FOOD SOURCE [B2851]
      EUBACTERIALES USED AS FOOD SOURCE [B2848]
      HYPHOMICROBIALES AS FOOD SOURCE [B2856]
      MYCOPLASMATALES USED AS FOOD SOURCE [B2853]
      PSEUDOMONADALES USED AS FOOD SOURCE [B2847]
      RICKETTSIALES USED AS FOOD SOURCE [B2854]
      SPIROCHAETALES USED AS FOOD SOURCE [B2852]
    FUNGUS [B1261]
      ASCOMYCOTA [B2034]
        FALSE MOREL [B3791]
           BEEFSTEAK MOREL [B2446]
           SNOW MUSHROOM [B2025]
        MOREL [B2032]
          BLACK MOREL [B2021]
EARLY MOREL [B2024]
        TRUFFLE [B1387]
           BLACK TRUFFLE [B3793]
           CHINESE TRUFFLE [B3794]
           SUMMER TRUFFLE [B3795]
           WHITE TRUFFLE [B3792]
      BASIDIOMYCETE [B2035]
         BLACK FUNGUS [B1741]
           CLOUD EAR FUNGUS [B3723]
           JEW'S EAR [B3724]
         BROWN CLAMSHELL MUSHROOMS [B3744]
         HONEY FUNGUS [B2758]
           HONEY MUSHROOM [B2735]
        MUSHROOM [B1467]
           BLEWIT [B2521]
             WOOD BLEWIT [B2522]
           BLUSHER MUSHROOM [B2073]
           BOLETES [B3452]
             RED BOLETUS [B2737]
             ROUGH STEMMED BOLETUS [B2738]
SLIPPERY JACK MUSHROOM [B2260]
             STEINPILZ [B2033]
           CAULIFLOWER FUNGUS [B4184]
           CHANTERELLE [B1569]
           COLLARED STINKHORN [B4178]
           CORAL TOOTH MUSHROOM [B4182]
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CULTIVATED MUSHROOM [B2937] ELM OYSTER [B4185] **ENOKITAKE [B2507]** FIELD MUSHROOM [B2023] GREEN OYSTER [B4180] GYPSY MUSHROOM [B4253] INKY CAP MUSHROOM [B2022] MAGIC MUSHROOM [B2076] MAITAKE MUSHROOM [B3726] MILK MUSHROOM [B2074] FENUGREEK MILKCAP [B2075] SAFFRON MILKCAP [B2740] MONKEYHEAD MUSHROOM [B4174] NAMEKO MUSHROOM [B4173] OYSTER MUSHROOM [B1632] ABALONE MUSHROOM [B1645] GREY OYSTER MUSHROOM [B4177] KING OYSTER MUSHROOM [B3743] OYSTER MUSHROOM [B3796] WHITE OYSTER MUSHROOM [B4172] REISHI MUSHROOM [B2361] **ROOTING SHANK [B4179]** SHAGGY INC CAP [B4181] SHIITAKE MUSHROOM [B1635] SHIMEJI MUSHROOM [B4176] SNOW FUNGUS [B4170] SOUTH POLAR FUNGUS [B4171] SPRING MUSHROOM [B4175] ST. GEORGE'S MUSHROOM [B4187] STRAW MUSHROOM [B1637] TIGER SAW-GILL [B4186] WHITE LEPIOTA [B2117] YELLOW BRAIN FUNGUS [B4183] YEAST [B1345] SACCHAROMYCES CEREVISIAE [B3797] SACCHAROMYCES PASTORIANUS [B3798] LICHEN [B2345] **ICELAND MOSS [B2346]** ANIMAL USED AS FOOD SOURCE [B1297] AMPHIBIAN OR REPTILE [B3468] AMPHIBIAN [B1624] FROG [B1252] AGILE FROG [B3461] AMERICAN BULLFROG [B3459] COMMON FROG [B3462] EDIBLE FROG [B3463] INDIAN BULLFROG [B3460] MARSH FROG [B3464] POOL FROG [B3465] REPTILE [B1625] ALLIGATOR [B2440] AMERICAN ALLIGATOR [B3799] CHINESE ALLIGATOR [B3800] CROCODILE [B2441] AMERICAN CROCODILE [B3801] ESTUARINE CROCODILE [B3803] NEW GUINEA CROCODILE [B3802] NILE CROCODILE [B3804] SIAMESE CROCODILE [B3805] LIZARD [B2293] **GECKO [B2615]** IGUANA [B2701] **GREEN IGUANA [B3806]** SNAKE [B1295] RATTLESNAKE [B2438] **TURTLE [B1242]** DIAMONDBACK TERRAPIN [B2413] **GREEN TURTLE [B2412]** HAWKSBILL TURTLE [B3466] LOGGERHEAD TURTLE [B3467] **SNAPPING TURTLE [B4385]** ANIMAL (MAMMAL) [B1134] ARMADILLO [B1626] BEAR [B2406]

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BEAVER [B1325]
BOVID [B4381]
  ANTELOPE [B1481]
    CHAMOIS [B2698]
  BOVINE [B4374]
     AFRICAN BUFFALO [B4156]
    BISON [B2098]
       AMERICAN BISON [B4154]
       BEEFALO [B2407]
       EUROPEAN BISON [B4155]
    BUFFALO [B1476]
       ASIAN WATER BUFFALO [B2095]
       SHORT-HORNED WATER BUFFALO [B4380]
     CATTLE [B1161]
       CALF [B1349]
         CATTLE AND SWINE AND CALF [B1000]
       SWINE AND CALF [B2242]
CATTLE AND GOAT [B2245]
       CATTLE AND LAMB [B2396]
       CATTLE AND SHEEP [B2244]
CATTLE AND SHEEP AND GOAT [B2247]
       CATTLE AND SWINE [B1105]
       CATTLE AND SWINE AND CALF [B1000]
       CATTLE AND SWINE AND SHEEP [B2243]
       COW [B1201]
       YAK [B3365]
       ZEBÚ [B3367]
     SPIRAL-HORNED BOVINE [B4375]
       GREATER KUDU [B4379]
       LESSER KUDU [B4378]
       MOUNTAIN NYALA [B4377]
       NYALA [B4376]
CAMEL [B2103]
  BACTRIAN CAMEL [B4359]
DROMEDARY CAMEL [B4360]
DEER FAMILY [B1500]
  DEER [B1583]
    ELK [B1292]
    RED DEER [B4371]
     SIKA DEER [B1621]
    TIMOR DEER [B4276]
  FALLOW DEER [B4159]
  MOOSE [B1257]
  ODOCOILEUS DEER [B4160]
    MULE DEER [B1622]
     WHITE-TAILED DEER [B1537]
  REINDEER [B1509]
     REINDEER [B1619]
  ROE DEER [B3366]
    EUROPEAN ROE DEER [B4157]
    SIBERIAN ROE DEER [B4158]
DONKEY [B2096]
  MULE [B2093]
ELEPHANT [B2129]
GOAT [B1328]
  CATTLE AND GOAT [B2245]
  CATTLE AND SHEEP AND GOAT [B2247]
  DOE (GOAT) [B2611]
  KID [B2702]
  SHEEP AND GOAT [B2101]
HARE [B2695]
  ARCTIC HARE [B4162]
  EUROPEAN HARE [B4161]
HIPPOPOTAMUS [B2130]
HORSE [B1229]
  MULE [B2093]
KANGAROO [B2092]
LLAMA [B2741]
MARINE MAMMAL [B1122]
  CETACEAN MARINE MAMMAL [B4164]
     DOLPHIN FAMILY [B3363]
     PORPOISE FAMILY [B3364]
     WHALE [B1343]
  PINNIPED GROUP [B4165]
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EARED SEAL FAMILY [B4163]
      SEAL FAMILY [B1341]
      WALRUS [B2090]
  MONKEY [B2439]
  MUSK DEER [B1620]
  MUSKRAT [B1527]
  NUTRIA [B2094]
  OPOSSUM [B1450]
  RABBIT [B1323]
RACCOON [B1461]
  SHEEP [B1183]
    CATTLE AND SHEEP [B2244]
    CATTLE AND SHEEP AND GOAT [B2247]
    CATTLE AND SWINE AND SHEEP [B2243]
    EWE [B2610]
    LAMB [B1669]
      CATTLE AND LAMB [B2396]
    MOUFLON [B4361]
    SHEEP AND GOAT [B2101]
  SQUIRREL [B1389]
  SWINE [B1136]
    BARROW [B1280]
    BOAR [B2248]
    CATTLE AND SWINE [B1105]
    CATTLE AND SWINE AND CALF [B1000]
    CATTLE AND SWINE AND SHEEP [B2243]
    SWINE AND CALF [B2242]
  WOODCHUCK [B1576]
  ZEBRA [B2097]
FISH OR LOWER WATER ANIMAL [B1021]
  AQUATIC ANIMAL [B1142]
COELENTERATE [B2409]
       JELLYFISH [B2408]
    ECHINODERM [B2115]
      SEA CUCUMBER [B2433]
       SEA URCHIN [B2107]
       STARFISH [B2108]
  FISH [B1222]
    DIADROMOUS FISH [B3360]
      AMPHIDROMOUS FISH [B3450]
       ANADROMOUS FISH [B3448]
         SALMONINS [B3807]
ATLANTIC SALMON [B2250]
              ATLANTIC SALMON [B1587]
              CUTTHROAT TROUT [B2869]
              TROUT [B1258]
                BROWN TROUT [B1479]
                CUTTHROAT TROUT [B2869]
LAKE TROUT [B4065]
                RIVER TROUT [B4064]
           CHAR [B4051]
              ARCTIC CHAR [B1332]
              BROOK TROUT [B1077]
DOLLY VARDEN [B1683]
              LAKE TROUT [B1503]
           DANUBE SALMON [B4047]
              DANUBE SALMON [B1612]
              JAPANESE HUCHEN [B4048]
              KOREAN TAIMEN [B4050]
              TAIMEN [B4049]
            PACIFIC SALMON [B1126]
              ARIZONA TROUT [B4059]
              BIWA [B4063]
              CHERRY SALMON [B1108]
              CHINOOK SALMON [B1132]
              CHUM SALMON [B1115]
              COHO SALMON [B1117]
              GILA TROUT [B4062]
              GOLDEN TROUT [B4060]
              MEXICAN GOLDEN TROUT [B4061]
              PINK SALMON [B1116]
              RAINBOW TROUT [B1109]
              SOCKEYE SALMON [B1128]
      CATADROMOUS FISH [B3449]
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FRESHWATER EEL FAMILY [B2545] AMERICAN EEL [B2177] EEL, FRESHWATER [B2700] EUROPEAN EEL [B2706] JAPANESE EEL [B3497] LONG-FINNED EEL [B3451] NEW ZEALAND LONG-FINNED EEL [B2672] SHORT-FINNED EEL [B2673] FISH, BONY [B1365] FISH, ACIPENSERIFORM [B1020] PADDLEFISH FAMILY [B1896] PADDLEFISH [B1412] STURGEON FAMILY [B1897] BELUGA [B2528] STURGEON [B1465] ADRIATIC STURGEON [B3816] **EUROPEAN STURGEON [B3812]** FRINGE-BARBEL STURGEON [B3815] **GREEN STURGEON [B1972] RUSSIAN STURGEOUN [B3811]** SEVRUGA [B3813] STERLET [B3814] WHITE STURGEON [B1973] FISH, ALBULIFORM [B2544] SPINY EEL FAMILY [B2526] SPINY EEL [B2527] FISH, AMIIFORM [B2425] **BOWFIN FAMILY [B2435]** BOWFIN [B2436] FISH, ANGUILLIFORM [B1574] EEL [B1278] CONGER EEL FAMILY [B2300] CONGER EEL [B2299] SWOLLENHEAD CONGER EEL [B2918] **DUCKBILL EEL FAMILY [B2533]** BLACKTAIL PIKE-CONGER [B2535] FRECKLED PIKE-CONGER [B2536] SPOTTED PIKE-CONGER [B2537] FRESHWATER EEL FAMILY [B2545] AMERICAN EEL [B2177] EEL, FRESHWATER [B2700] EUROPEAN EEL [B2706] JAPANESE EEL [B3497] LONG-FINNED EEL [B3451] NEW ZEALAND LONG-FINNED EEL [B2672] SHORT-FINNED EEL [B2673] PIKE-CONGER FAMILY [B3818] DAGGERTOOTH PIKE-CONGER [B3817] PIKE-CONGER [B2534] FISH, ATHERINIFORM [B1573] FLYINGFISH FAMILY [B1886] FLYINGFISH [B1144] HALFBEAK FAMILY [B2912] NEW ZEALAND GARFISH [B2911] **KILLIFISH FAMILY [B2618]** KILLIFISH [B2599] NEEDLEFISH FAMILY [B1887] CALIFORNIA NEEDLEFISH [B1417] GARFISH [B3351] NEEDLEFISH [B1411] NEOTROPICAL SILVERSIDE FAMILY [B3819] ATLANTIC SILVERSIDE [B3823] SOUTH AMERICAN SILVERSIDE [B1885] RICEFISH FAMILY [B2372] SAURY FAMILY [B1888] PACIFIC SAURY [B1890] SAURY [B2484] ATLANTIC SAURY [B1889] SILVERSIDE FAMILY [B1884] BOYER'S SANDSMELT [B3820] SANDSMELT [B3822] SMELT [B3821] FISH, AULOPIFORM [B2497] FLAGFIN FAMILY [B3824]

MEDITERRANEAN FLAGFIN [B3825] LIZARDFISH FAMILY [B2498] ATLANTIC LIZARDFISH [B3828] BOMBAY DUCK [B2499] BRUSHTOOTH LIZARDFISH [B3827] **GREATER LIZARDFISH [B3826]** FISH, BATRACHOIDIFORM [B2200] TOADFISH FAMILY [B2264] TOADFISH [B2187] FISH, BERYCIFORM [B1983] ALFONSINO FAMILY [B2884] ALFONSINOS [B2883] RED BREAM [B3829] SPLENDID ALFONSINO [B4275] SLIMEHEAD FAMILY [B1942] ORANGE ROUGHY [B2328] ROUGHY [B2327] SQUIRRELFISH FAMILY [B2655] SQUIRRELFISH [B2656] FISH, CLUPEIFORM [B1601] ANCHOVY FAMILY [B1854] ANCHOVETA [B3839] ARGENTINE ANCHOVY [B1554] ATLANTIC ANCHOVETA [B3832] AUSTRALIAN ANCHOVY [B3835] BAY ANCHOVY [B3831] EUROPEAN ANCHOVÝ [B3837] JAPANESE ANCHOVY [B3838] NORTHERN ANCHOVY [B1855] PACIFIC ANCHOVETA [B3833] RAT-TAIL ANCHOVY [B3834] RIVER ANCHOITA [B3840] STET ANCHOVY [B3836] STRIPED ANCHOVY [B3830] HERRING FAMILY [B1124] GIZZARD SHAD [B3842] BLOCH'S GIZZARD SHAD [B2370] GALATHEA GIZZARD SHAD [B3862] WESTERN AUSTRALIAN GIZZARD SHAD [B2324] WESTERN PACIFIC GIZZARD SHAD [B3861] HARENGULA [B3856] FALSE HERRING [B3854] FLATIRON HERRING [B2152] REDEAR SARDINE [B3855] SCALED SARDINE [B2173] HERRING [B1414] ATLANTIC HERRING [B1586] BALTIC HERRING [B3841] PACIFIC HERRING [B1575] CHOSA HERRING [B3848] WHITE SEA HERRING [B3847] MENHADEN [B1396] ATLANTIC MENHADEN [B1849]
GULF MENHADEN [B1848] PERUVIAN MENHADEN [B2176] RIVER HERRING [B1348] ALEWIFE [B1402] ALLIS SHAD [B3863] AMERICAN SHAD [B1147] BLACK SEA SHAD [B3867] **BLUEBACK HERRING [B1852]** HICKORY SHAD [B3866] TWAITE SHAD [B3864] NILE TWAITE SHAD [B3865] **ROUND HERRING [B3846]** ATLANTIC ROUND HERRING [B3850] CALIFORNIAN ROUND HERRING [B3849] PACIFIC ROUND HERRING [B1850] RED-EYED ROUND HERRING [B3851] WHITEHEAD'S ROUND HERRING [B3852] SARDINE [B1558] **EUROPEAN SARDINE [B1853]** PILCHARD [B3853] CALIFORNIA PILCHARD [B2294]

CHILEAN PILCHARD [B2192] PACIFIC SARDINE [B1847] JAPANESE PILCHARD [B1974] PICTON HERRING [B3857] SOUTH AFRICAN PILCHARD [B1984] SOUTHERN AFRICAN PILCHARD [B3858] SARDINELLA [B1392] FRINGESCALE SARDINELLA [B2648] JAPANESE SARDINELLA [B3860] OIL SARDINE [B1966] SHORT-BODY SARDINELLA [B3859] SPANISH SARDINE [B2003] SPRAT [B1235] BALTIC SPRAT [B3845] THREAD HERRING [B1239] ATLANTIC THREAD HERRING [B1851] DEEPBODY THREAD HERRING [B1980] FISH, CYPRINIFORM [B1594] CARP OR MINNOW FAMILY [B1921] AMUR BITTERLING [B3473] **BARBEL** [B2712] **BLEAK** [B3472] BREAM [B1763] CARP [B2617] COMMON CARP [B1228] CHINESE MUD CARP [B4382] CREEK CHUB [B2191] CRUCIAN CARP [B3474] **DACE [B2078] EUROPEAN CHUB [B3475]** GRASS CARP [B2867] GREEK RUDD [B3870] GUDGEON [B2705] IDE [B2713] REDBELLY DACE [B1922] PINK MINNOW [B3869] SWAMP MINNOW [B3868] ROACH (FISH) [B1925] **ROHU** [B3469] RUDD [B3477] **SHINER [B1908]** SILVER CARP [B2254] SNEEP [B3476] TENCH [B1906] VIMBA BREAM [B3871] SUCKER FAMILY [B1892] **BUFFALOFISH** [B1085] **SUCKER [B1319]** WHITE SUCKER [B2402] FISH, ESOCIFORM [B3808] PIKE FAMILY [B1826] AMUR PIKE [B3500] CHAIN PICKEREL [B2334] GRASS PICKEREL [B3872] MUSKELLUNGE [B1165] NORTHERN PIKE [B1143] PIKE [B1293] FISH, GADIFORM [B1157] COD FAMILY [B1835] ALASKA POLLOCK [B1843] BLUE WHITING [B3880] **BLUE WHITING [B1837]** SOUTHERN BLUE WHITING [B1836] BURBOT [B1627] COD [B1423] ARCTIC COD [B3789] ATLANTIC COD [B1842] GREENLAND COD [B2865] PACIFIC COD [B1841] CODLING [B1291] BRAZILIAN CODLING [B3873] RED HAKE [B1442] TADPOLE FISH [B2707] WHITE HAKE [B1840]

CUSK [B2143] EUROPEAN LING [B3874] BLUE LING [B2864] LING [B2144] **MEDITERRANEAN LING [B3875]** HADDOCK [B1441] NORWAY POUT [B3354] POLLOCK [B3876] **EUROPEAN POLLOCK [B3877]** SAITHE [B1440] WHITING [B1640] BLACK SEA WHITING [B3881] **EUROPEAN WHITING [B2644]** CUSK-EEL FAMILY [B1844] CUSK-EEL [B3883] BASKETWEAVÉ CUSK-EEL [B3884] SNAKE BLENNY [B3882] KINGKLIP [B2485] BLACK KINGKLIP [B1857] CARMINE CUSK-EEL [B2379] GOLDEN KINGKLIP [B1858] RED KINGKLIP [B1859] **EELPOUT FAMILY [B1846]** EELPOUT [B2292] OCEAN POUT [B1845] **GRENADIER FAMILY [B2899]** DEEPSEA WHIPTAIL [B2898] GRENADIER [B2897] RIDGE SCALED RATTAIL [B4286] ROUGH-HEAD GRENADIER [B3897] KAIYOMARU RATTAIL [B2905] SMOOTH RATTAIL [B2906] UNICORN RATTAIL [B2913] HAKE FAMILY [B3879] **BLUE GRENADIER [B3886]** HOKI [B1838] PATAGONIAN GRENADIER [B3885] HAKE [B3878] ARGENTINE HAKE [B2142] ARGENTINE HAKE [B3891] BENGUELA HAKE [B3894] CAPE HAKE [B2141] CAPE HAKE [B3889] CHILEAN HAKE [B3890] CHILEAN HAKE [B2643] DEEPWATER HAKE [B3893] EUROPEAN HAKE [B2365] **EUROPEAN HAKE [B3892]** NORTH PACIFIC HAKE [B3895] OFFSHORE SILVER HAKE [B3887] PACIFIC WHITING [B1137] SENEGALESE HAKE [B3896] SILVER HAKE [B2645] SOUTHERN HAKE [B3888] MORID COD FAMILY [B2170] MORID COD [B2892] **RED COD [B2179]** ROCK COD [B2145] FISH, GASTEROSTEIFORM [B2478] PIPEFISH FAMILY [B2573] SEAHORSE [B2572] STICKLEBACK FAMILY [B2483] FISH, GONORYNCHIFORM [B2543] AFRICAN MUDFISH FAMILY [B3810] AFRICAN MUDFISH [B2317] MILKFISH FAMILY [B2548] MILKFISH [B1909] FISH, LEPIDOSIRENIFORM [B1994] AFRICAN LUNGFISH FAMILY [B1993] FISH, LOPHIIFORM [B2404] GOOSEFISH FAMILY [B2405] BLACK-BELLIED ANGLER [B4074] DEVIL ANGLERFISH [B4075] GOOSEFISH [B4073]

MONKFISH [B2401] FISH, OSMERIFORM [B3809] ARGENTINE FAMILY [B1924] ARGENTINE [B1430] SLICKHEAD FAMILY [B2909] BAIRD'S SMMOTH-HEAD [B3898] BLACK SLICKHEAD [B2914] LARGE SCALED BROWN SLICKHEAD [B2907] SMALL SCALED BROWN SLICKHEAD [B2908] SMELT FAMILY [B1904] AYU [B2516] CAPELIN [B1903] EULACHON [B2654] EUROPEAN SMELT [B3498] LONGFIN SMELT [B1310] POND SMELT [B2870] RAINBOW SMELT [B3499] ARCTIC SMELT [B3899] ATLANTIC RAINBOW SMELT [B1905] FISH, PERCIFORM [B1581] ANGELFISH FAMILY [B2652] ANGELFISH [B2653] AUSTRALIAN SALMON FAMILY [B1940] **AUSTRALIAN RUFF [B1941]** KAHAWAI [B2237] BARRACUDA FAMILY [B1829] BARRACUDA [B1540] PICKHANDLE BARRACUDA [B2392] BILLFISH FAMILY [B1518] MARLIN [B1243] BLUE MARLIN [B2325] SAILFISH [B1521] **BLUEFISH FAMILY [B1810]** BLUEFISH [B1512] BUTTERFISH FAMILY [B1827] **BUTTERFISH [B1410]** HARVESTFISH [B2286] WHITE POMFRET [B1927] CARDINALFISH FAMILY [B2886] CARDINALFISH [B2936] **BIGEYE CARDINALFISH [B2885]** CICHLID FAMILY [B1831] BLUE TILAPIA [B1832] MOZAMBIQUE TILAPIA [B1833] NEET (FISH) [B2318] NILE TILAPIA [B1834] TILAPIA [B2434] CLIMBING PERCH FAMILY [B2422] CLIMBING PERCH [B2529] CUTLASSFISH [B4026] CUTLASSFISH [B1154] ATLANTIC CUTLASSFISH [B2861] SILVER SCABBARDFISH [B2902] DOLPHINFISH FAMILY [B1918] DOLPHINFISH [B1917] DRUM FAMILY [B2005] ARGYROSOMUS [B4307] MEAGRE [B2863] SOUTHERN MEAGRE [B4308] ATRACTOSCION [B3906] AFRICAN WEAKFISH [B3907] WHITE SEABASS [B1187] CILUS [B3908] CHILEAN CROAKER [B1814] CORVINA [B2664] CROAKER [B1794] ANGEL CROAKER [B3911] PERUVIAN CROAKER [B1797] FINEBARBEL CROAKER [B3909] ATLANTIC CROAKER [B1795] WHITE-MOUTH CROAKER [B3910] FRESHWATER DRUM [B1204] FRESHWATER DRUM [B1796] GENYONEMUS [B3912]

WHITE CROAKER [B2281] KINGFISH [B2198] CALIFORNIA CORBINA [B1933] **GULF KINGFISH [B3902]** NORTHERN KINGFISH [B3903] SOUTHERN KINGFISH [B3901] LARIMICHTHYS [B3913] **CROCEINE CROAKER [B3914]** SOUTHERN YELLOW CROAKER [B3915] YELLOW CROAKER [B2487] QUEENFISH [B2280] RED DRUM [B2460] SEATROUT [B2657] GRAY SEATROUT [B2375] WEAKFISH [B1526] MACDONALD'S WEAKFISH [B3904] SAND SEATROUT [B1104] SHORTFIN CORVINA [B2153] SPOTTED SEATROUT [B1615] STRIPED WEAKFISH [B2380] SPOT [B3905] SPOT CROAKER [B1256] EMPEROR FAMILY [B2866] EMPEROR [B2859] FLATHEAD FAMILY [B1809] **BRAZILIAN DUCKBILL [B1928]** FLATHEAD [B2530] DUCKBILL FLATHEAD [B2531] GOBY FLATHEAD [B2532] FLATHEAD SCULPIN [B4013] PALE TOADFISH [B2915] FUSILIER FAMILY [B2602] FUSILIER [B2603] LUNAR FUSILIER [B2604] STRIATED FUSILIER [B2606] SUEZ FUSILIER [B2605] GIANT GOURAMI FAMILY [B3941] CROAKING GOURAMI [B2423] GIANT GOURAMI [B3942] GOATFISH FAMILY [B2658] GOATFISH [B2650] DOUBLEBAR GOATFISH [B3921] GOLDEN-STRIPED GOATFISH [B3920] GOLDSADDLE GOATFISH [B3922] WEST AFRICAN GOATFISH [B3919] MULLET [B3916] GOLDEN GOATFISH [B3917] RED MULLET [B2567] STRIPED MULLET [B3918] GOBY FAMILY [B2542] FRESHWATER GOBY [B3923] BLACK GOBY [B3926] GIANT GOBY [B3925] GOLDEN GOBY [B3924] ROCK GOBY [B3927] KNIPOWITSCHIA [B3932] LAGOON GOBY [B3933] MUDSKIPPER [B2541] MUDSKIPPER [B3928] POMATOSCHISTUS [B3929] CANESTRINI'S GOBY [B3930] SAND GOBY [B3931] ROUND GOBY [B3934] BIGHEAD GOBY [B3935] ROUND GOBY [B3936] TUBENOSE GOBY [B3937] TUBENOSE GOBY [B3938] ZOSTERISESSOR [B3939] GRASS GOBY [B3940] **GRUNT FAMILY [B1812]** AFRICAN STRIPED GRUNT [B3948] BARRED GRUNT [B3943] **BIGEYE GRUNT [B3945]** BIGLIP GRUNT [B3949]

**GRUNT [B1813]** PAINTED SWEETLIPS [B2566] PIGFISH [B3947] PORKFISH [B3944] SOUTHEAST PACIFIC GRUNT [B3946] **GRUNTER FAMILY [B4309]** SILVER PERCH [B4310] HAWKFISH FAMILY [B1934] JACK FAMILY [B1755] AMBERJACK [B2642] **GREATER AMBERJACK [B2391]** YELLOWTAIL [B1534] CALIFORNIA YELLOWTAIL [B1779] ARGENTINE QUEENFISH [B1939] **BIGEYE SCAD [B2424]** BIGEYE SCAD [B2660] OXEYE SCAD [B3959] COBBLERFISH [B3967] AFRICAN POMPANO [B2147] ALEXANDRIA POMPANO [B3968] INDIAN THREADFIN [B2188] ISLAND JACK [B3950] **BAR JACK [B2335]** YELLOW JACK [B2384] JACK [B1044] BAR JACK [B2335] BLUE RUNNER [B1778] GREEN JACK [B2251] HORSE-EYE JACK [B2178] YELLOW JACK [B2384] LEATHERJACKET [B2146] LEATHERJACKET [B3965] SHORTJAW LEATHERJACKET [B3966] MACKEREL SCAD [B3960] INDIAN SCAD [B3964] JAPANESE SCAD [B3963] MACKEREL SCAD [B3962] ROUND SCAD [B2481] SHORTFIN SCAD [B3961] PARASTROMATEUS [B3969] **BLACK POMFRET [B2377]** POMPANO [B1475] FLORIDA POMPANO [B1780] PALOMETA [B2490] **RUNNER** [B3951] RAINBOW RUNNER [B2382] **SAUREL** [B1090] ATLANTIC HÖRSE MACKEREL [B1166] CAPE HORSE MACKEREL [B3952] CHILEAN HORSE MACKEREL [B2901] **CUNENE HORSE MACKEREL [B3955]** GREEN-BACK HORSE MACKEREL [B3956] JAPANESE JACK MACKEREL [B3957] OFFSHORE JACK MACKEREL [B3953] PACIFIC JACK MACKEREL [B3954] ROUGH SCAD [B3958] YELLOWTAIL HORSE MACKEREL [B4300] TREVALLY [B2651] JUAN FERNANDEZ TREVALLY [B3971] SKIPJACK TREVALLY [B3970] WHITE TREVALLY [B2238] LATEOLABRACIDAE [B4032] JAPAN SEA BASS [B1760] MACKEREL FAMILY [B1426] **BONITO [B1264]** ATLANTIC BONITO [B1792] AUSTRALIAN BONITO [B3972] PACIFIC BONITO [B1791] STRIPED BONITO [B2189] CHUB MACKEREL [B3974] INDIAN MACKEREL [B2934] ISLAND MACKEREL [B3975] SHORT MACKEREL [B3976]

MACKEREL [B1043]

ATLANTIC MACKEREL [B1790] BUTTERFLY MACKEREL [B2314] CHUB MACKEREL [B1570] SPOTTED CHUB MACKEREL [B1926] SEERFISH [B3973] ATLANTIC SPANISH MACKEREL [B1571] AUSTRALIAN SPOTTED MACKEREL [B3982] BROAD-BARRED KING MACKEREL [B3987] CERO [B3986] CHINESE SEERFISH [B3988] INDO-PACIFIC KING MACKEREL [B3978] JAPANESE SPANISH MACKEREL [B3983] KANADI KINGFISH [B3984] KING MACKEREL [B1516] KOREAN SEERFISH [B3979] MONTEREY SPANISH MACKEREL [B3977] NARROW-BARRED MACKEREL [B2935] PACIFIC SIERRA [B1793] PAPUAN SEERFISH [B3981] QUEENSLAND SCHOOL MACKEREL [B3985] STREAKED SEERFISH [B3980] TUNA [B1269] ALBACORE AND TUNA [B3989] ALBACORE [B1506] BIGEYE TUNA [B1069] **BLACKFIN TUNA [B1070] BLUEFIN TUNA [B1120]** LONGTAIL TUNA [B1004] SOUTHERN BLUEFIN TUNA [B1003] YELLOWFIN TUNA [B1074] FRIGATE MACKEREL [B3991] BULLET TUNA [B1930] FRIGATE TUNA [B1787] LESSER TUNA [B3990] BLACK SKIPJACK [B1112] KAWAKAWA [B1546] SPOTTED TUNNY [B1111] OCEANIC BONITO [B3992] SKIPJACK TUNA [B1376] SLENDER TUNA [B2891] WAHOO [B1630] MOONFISH FAMILY [B1996] MOONFISH [B4285] SILVER MOONFISH [B1995] MORWONG FAMILY [B2546] MORWONG [B2366] PINTADILLA [B3993] PORAE [B4287] TARAKIHI [B1910] MULLET FAMILY [B1782] ALDRICHETTA [B3996] YELLOWEYE MULLET [B2896] BLUESPOT MULLET [B3995] KANDA [B2305] GRAY MULLET [B1287] FANTAIL MULLET [B1784] LIZA [B2359] REDEYE MULLET [B1785] STRIPED MULLET [B1783] WHITE MULLET [B1786] **MOUNTAIN MULLET [B3994]** ODACIDAE [B4288] NEW ZEALAND BUTTERFISH [B4289] PERCH FAMILY [B2004] PIKE PERCH [B1399] **ZANDER** [B2387] **RUFFE** [B3478] **SAUGER [B1670]** WALLEYE PIKE [B1398] BLUE PIKE [B1424] YELLOW PERCH [B1557] EURASIAN PERCH [B2336] YELLOW PERCH [B1177] POMFRET FAMILY [B1938]

POMFRET [B2571] ATLANTIC POMFRET [B1929] LOWFIN POMFRET [B3998] PACIFIC POMFRET [B3997] PORGY FAMILY [B1808] BOGUE [B3370] DENTEX [B2857] ANGOLA DENTEX [B4000] CANARY DENTEX [B4001] COMMON DENTEX [B3999] CONGO DENTEX [B4002] LARGE-EYED DENTEX [B4004] MOROCCO DENTEX [B4005] PINK DENTEX [B4003] GILT HEADED BREAM [B2858] PANDORA [B2871] PORGY [B1234] **RED HAWAIIAN PORGY [B1815]** RED PORGY [B2283] SALEMA [B3502] SCUP [B2399] SEA BREAM [B2388] SHEEPSHEAD [B1422] SILVER BREAM [B3371] RUFF FAMILY [B2679] ANTARCTIC CUTLERFISH [B2671] BLACK RUFF [B2895] SILVERFISH [B3900] **BLUE WAREHOU [B2304]** SILVER WAREHOU [B2678] SILVERFISH [B2488] WHITE WAREHOU [B2894] SABLEFISH FAMILY [B2006] SABLEFISH [B1437] SKILFISH [B1807] SAND LANCE FAMILY [B1830] **GREATER SANDEEL [B4010]** MEDITERRANEAN SANDEEL [B4011] SAND LANCE [B1354] AMERICAN SAND LANCE [B2383] NORTHERN SAND LANCE [B4006] PACIFIC SAND LANCE [B4007] RAITT'S SANDEEL [B4008] SANDEEL [B4009] SANDFISH FAMILY [B2569] PACIFIC SANDFISH [B4012] SAILFIN SANDFISH [B2568] SANDPERCH FAMILY [B2368] BLUE COD [B2290] SANDPERCH [B2367] **SCULPIN FAMILY [B1789]** CABEZON [B1788] SEA BASS FAMILY [B1524] ACANTHISTIUS [B4025] ARGENTINE SEA BASS [B1762] CEPHALOPHOLIS [B4015] CONEY [B2588] DIPLECTRUM [B4023] SAND PERCH [B2301] GROUPER [B1496] BROWNSPOTTED ROCKCOD [B2694] DOGTOOTH GROUPER [B4019] DUSKY SEA PERCH [B4020] **GOLDEN GROUPER [B4017] GREASY ROCKCOD [B1759] GULF CONEY [B2589]** JEWFISH [B1756] MALABAR GROUPER [B4021] NASSAU GROUPER [B4022] PERSIAN GROUPER [B1758] RED GROUPER [B1757] SPOTTED GROUPER [B4018] WHITE GROUPER [B4016] MYCTEROPERCA [B4014]

YELLOWFIN GROUPER [B2390] SAND BASS [B4024] PERUVIAN SEA BASS [B1761] SEA BASS [B2180] BLACK SEA BASS [B1438] SEA CHUB FAMILY [B4281] PARORE [B4280] SILLAGO-WHITING FAMILY [B4311] KING GEORGE WHITING [B4312] SNAILFISH FAMILY [B1822] LUMPFISH [B1823] SNAKE MACKEREL FAMILY [B1820] ESCOLAR [B1821] SILVER GEMFISH [B2676] SNAKE MACKEREL [B2185] SNAKEHEAD FAMILY [B2309] SNAKEHEAD [B2308] STRIPED SNAKEHEAD [B2307] **SNAPPER FAMILY [B1798]** SNAPPER [B1510] AMARILLO SNAPPER [B1801] BLACK SNAPPER [B1099] **BLACKFIN SNAPPER [B1799]** BLOOD SNAPPER [B2256] CARIBBEAN RED SNAPPER [B2150] COLORADO SNAPPER [B1804] EMPEROR SNAPPER [B1931] FIVE-LINED SNAPPER [B1981] **GOLDEN SNAPPER [B2148]** GOLD-STRIPED SNAPPER [B1982] **GRAY SNAPPER [B1168]** HUMPBACK SNAPPER [B1806] JOHN'S SNAPPER [B2313] LUTJANUS SILLA [B2381] MALABAR SNAPPER [B1805] MUTTON SNAPPER [B1802] PACIFIC SNAPPER [B2149] QUEEN SNAPPER [B2151] RED SNAPPER [B1089] SILK SNAPPER [B1800] SPOTTED ROSE SNAPPER [B1803] STRIPED PARGO [B2565] SNOOK FAMILY [B1824] BARRAMUNDI PERCH [B2872] COMMON SNOOK [B1825] NILE PERCH [B1935] STARGAZER FAMILY [B2275] GIANT STARGAZER [B2877] SPOTTED STARGAZER [B2274] SUNFISH FAMILY [B1818] COMMON SUNFISH [B4028] BLUEGILL [B2079] PUMPKIN-SEED [B4029] CRAPPIE [B1409] BLACK CRAPPIE [B1819] WHITE CRAPPIE [B3368] FRESHWATER BASS [B2426] BLACK BASS [B2665] LARGEMOUTH BASS [B2182] SMALLMOUTH BASS [B2427] SPOTTED BASS [B4030] ROCK BASS [B4027] ROCK BASS [B1362] SUNFISH [B1419] PUMPKINSEED [B2403] SURGEONFISH FAMILY [B2303] SWORDFISH FAMILY [B1383] SWORDFISH [B1427] TEMPERATE BASS FAMILIES [B1184] GOLDEN PERCH [B3501] MURRAY COD [B3369] SALT-BRACKISH WATER BASS [B2428] STRIPED BASS [B2181]

SCAMP [B2887]

WHITE BASS [B1764] WHITE PERCH [B1152] THREADFIN FAMILY [B2253] FIVE-RAYED THREADFIN [B4035] FOUR-FINGER THREADFIN [B4033] KING THREADFIN [B3457] **ROYAL THREADFIN [B4034]** TILEFISH FAMILY [B1923] TILEFISH [B1520] TRUMPETER FAMILY [B1988] BASTARD TRUMPETER [B1936] WEEVERFISH FAMILY [B2291] WOLFFISH FAMILY [B1816] WOLFFISH [B1519] ATLANTIC WOLFFISH [B1817] NORTHERN WOLFFISH [B4036] SPOTTED WOLFFISH [B3350] WRASSE FAMILY [B2277] HOGFISH [B2482] TAUTOG [B2276] WRASSE [B2389] WRECKFISH FAMILY [B4031] GIANT SEA BASS [B1765] **GROPER [B1989]** WRECKFISH [B1432] FISH, PLEURONECTIFORM [B1023] FRESHWATER SOLE [B4044] HOGCHOKER [B2289] NAKED SOLE [B2288] SCRAWLED SOLE [B2287] LEFTEYE FLOUNDER FAMILY [B1879] CALIFORNIA HALIBUT [B1882] FANTAIL SOLE [B1880] FOUR-SPOT FLOUNDER [B4038] MEXICAN FLOUNDER [B2285] OLIVE FLOUNDER [B4039] SMALLEYE FLOUNDER [B2393] SOUTHERN FLOUNDER [B1881] SUMMER FLOUNDER [B1883] PSETTODID FAMILY [B2666] **INDIAN OCEAN FLOUNDER [B1873]** SPINY TURBOT [B4041] SPOT-TAIL SPINY TURBOT [B4040] RHOMBOSOLEIDAE [B4042] YELLOWBELLY FLOUNDER [B2675] RIGHTEYE FLOUNDER FAMILY [B1856] AMERICAN PLAICE [B1862] **BLACKBACK FLOUNDER [B1971] BUTTER SOLE [B1869]** DOVER SOLE [B1511] **ENGLISH SOLE [B1131] EUROPEAN FLOUNDER [B3353]** FLATHEAD SOLE [B1871] GRAY SOLE [B1867] HALIBUT [B1532] ARROWTOOTH FLOUNDER [B1866] ATLANTIC HALIBUT [B1877] GREENLAND HALIBUT [B1589] PACIFIC HALIBUT [B1876] KAMCHATKA FLOUNDER [B1875] LEMON SOLE [B2647] MUD DAB [B4043] LONGHEAD DAB [B1860] SANDDAB [B2649] YELLOWFIN SOLE [B2581] YELLOWTAIL FLOUNDER [B1872] NEW ZEALAND SOLE [B2680] PETRALE SOLE [B1863] PLAICE [B2570] ALASKA PLAICE [B4383] **EUROPEAN PLAICE [B1861]** LONGHEAD DAB [B1860] REX SOLE [B1864]

ROCK SOLE [B1868]

ROUGHSCALE FLOUNDER [B2000] SAND FLOUNDER [B2674] SAND SOLE [B1870] SLENDER SOLE [B1865] SLIME FLOUNDER [B1975] SPECKLED FLOUNDER [B2385] STARRY FLOUNDER [B1874] SOLE FAMILY [B1025] EUROPEAN DOVER SOLE [B1878] THICKBACK SOLE [B2709] YELLOW SOLE [B2489] SOLE, SPECIES NOT KNOWN [B1032] TURBOT FAMILY [B4037] BRILL [B2708] MEGRIM [B2710] TURBOT B1240 FISH, SALMONIFORM [B1592] TROUT AND SALMON FAMILY [B1129] **GRAYLING [B4045]** ARCTIC GRAYLING [B2860] GRAYLING [B2711] SALMONINS [B3807] ATLANTIC SALMON [B2250] ATLANTIC SALMON [B1587] **CUTTHROAT TROUT [B2869]** TROUT [B1258] **BROWN TROUT [B1479]** CUTTHROAT TROUT [B2869] LAKE TROUT [B4065] RIVER TROUT [B4064] CHAR [B4051] ARCTIC CHAR [B1332] **BROOK TROUT [B1077]** DOLLY VARDEN [B1683] LAKE TROUT [B1503] DANUBE SALMON [B4047] DANUBE SALMON [B1612] JAPANESE HUCHEN [B4048] KOREAN TAIMEN [B4050] **TAIMEN [B4049]** PACIFIC SALMON [B1126] ARIZONA TROUT [B4059] BIWA [B4063] CHERRY SALMON [B1108] CHINOOK SALMON [B1132] CHUM SALMON [B1115] COHO SALMON [B1117] GILA TROUT [B4062] **GOLDEN TROUT [B4060]** MEXICAN GOLDEN TROUT [B4061] PINK SALMON [B1116] RAINBOW TROUT [B1109] SOCKEYE SALMON [B1128] WHITEFISH OR CISCO [B1565] BIG POWAN [B4057] BLUE WHITEFISH [B4058] COMMON WHITEFISH [B2687] HOUTING [B4056] HUMPBACK WHITEFISH [B2284] INCONNU [B2302] LAKE GENEVA WHITEFISH [B4053] LAKE HERRING [B1118] LAKE NEUCHÂTEL WHITEFISH [B4054] LAKE WHITEFISH [B1907] LARGE-BOTTOM POLLAN [B4055] POLLAN [B4052] SHORTNOSE CISCO [B2693] VENDACE [B2369] FISH, SCORPAENIFORM [B2265] FATHEAD FAMILY [B2916] GREENLING FAMILY [B1811] GREENLING [B1431] LINGCOD [B1384] SCORPIONFISH FAMILY [B1084]

BANK ROCKFISH [B1772] BLACK ROCKFISH [B1770] BLUE ROCKFISH [B2667] BOCACCIO [B1682] BUTTERFLY COD [B2868] CANARY ROCKFISH [B1774] CHILIPEPPER (FISH) [B1769] COWCOD [B1767] LABRADOR REDFISH [B1768] NORWAY HADDOCK [B3352] OLIVE ROCKFISH [B1771] PACIFIC OCEAN PERCH [B1034] PLUMED SCORPIONFISH [B2608] RED ROCKFISH [B2900] REDFISH OR OCEAN PERCH [B1153] ROCKFISH [B2893] SPECKLED ROCKFISH [B1775] SPLITNOSE ROCKFISH [B2669] STRIPETAIL ROCKFISH [B2668] **VERMILION ROCKFISH [B1766]** WIDOW ROCKFISH [B1776] YELLOWEYE ROCKFISH [B1773] YELLOWTAIL ROCKFISH [B1777] **SEAROBIN FAMILY [B2235] BLUEFIN SEAROBIN [B2249] GREY GURNARD [B2703]** SEAROBIN [B2195] FISH, SEMIONOTIFORMES [B1894] GAR FAMILY [B1893] FISH, SILURIFORM [B1598] **BULLHEAD CATFISH FAMILY [B1040]** BULLHEAD [B4066] WHITE CATFISH [B2183] YELLOW BULLHEAD [B2607] BULLHEAD CATFISH [B2007] BLUE CATFISH [B1900] CHANNEL CATFISH [B1899] CATFISH [B2620] FLATHEAD CATFISH [B4067] FLATHEAD CATFISH [B2582] GIANT CATFISHES [B3684] GIANT PANGASIUS [B3690] MEKONG GIANT CATFISH [B3686] PANGAS CATFISH [B3689] SHORTBARBEL PANGASIUS [B3688] SPOT PANGASIUS [B3687] SUTCHI CATFISH [B3685] GLASS CATFISH FAMILY [B4069] SILVER CATFISH [B2316] LABYRINTH CATFISH FAMILY [B1901] LONG WHISKERED CATFISH FAMILY [B1969] **BRAZILIAN CATFISH [B2155]** SOUTH AMERICAN CATFISH [B2154] SEA CATFISH FAMILY [B1155] **GAFFTOPSAIL CATFISH [B2174]** SEA CATFISH [B2374] SHEATFISH FAMILY [B2547] GREEK SHEATFISH [B4068] WELS CATFISH [B2431] FISH, TETRAODONTIFORM [B1977] BURRFISH FAMILY [B4072] PORCUPINEFISH [B2175] PORCUPINE FISH [B2714] FILEFISH FAMILY [B2132] UNICORN FILEFISH [B2186] VELVET LEATHERJACKET [B4290] MOLA FAMILY [B2586] OCEAN SUNFISH [B4070] SHARPTAIL MOLA [B2584] SLENDER SUNFISH [B4071] PUFFERFISH FAMILY [B1990] **PUFFER [B2394] BANDTAIL PUFFER [B2271]** 

NORTHERN PUFFER [B2239]

TRIGGERFISH FAMILY [B2138] TRIGGERFISH [B2131] FISH, ZEIFORM [B1895] **BIGEYE DORY FAMILY [B4076]** BOAR FISH [B4077] LOOKDOWN DORY [B2903] SILVER DORY [B2862] DORY FAMILY [B1891] CAPE DORY [B2184] EUROPEAN JOHN DORY [B2278] OREO DORY FAMILY [B2576] OREO DORY [B2577] **BLACK OREO DORY [B2578]** OXEYE OREO [B4078] WARTY DORY [B4079] SMOOTH OREO DORY [B2579] FISH, CARTILAGINOUS [B1007] FISH, CARCHARHINIFORM [B3515] CAT SHARK FAMILY [B3516] NURSEHOUND [B3517] SMALL-SPOTTED CATSHARK [B3518] HAMMERHEAD SHARK FAMILY [B2591] HAMMERHEAD SHARK [B2598] BONNETHEAD [B2594] **GREAT HAMMERHEAD [B2593]** SCALLOPED HAMMERHEAD [B2592] SMALLEYE HAMMERHEAD [B2596] SMOOTH HAMMERHEAD [B2595] REQUIEM SHARK FAMILY [B1916] GREY SHARKS [B3526] CARRIBEAN REEF SHARK [B3530] DUSKY SHARK [B3531] NIGHT SHARK [B3528] SANDBAR SHARK [B3527] SMALLTAIL SHARK [B3529] FISH, CHIMAERIFORM [B2267 PLOWNOSE CHIMERA FAMILY [B2268] **ELEPHANT FISH [B2269]** SHORTNOSE CHIMAERA FAMILY [B2882] RATFISH [B2878] FISH, LAMNIFORM [B2553] MACKEREL SHARK FAMILY [B1915] CARCHARODON [B3523] **GREAT WHITE SHARK [B3525]** MACKEREL SHARK [B3522] PORBEAGLE [B1978] SALMON SHARK [B3524] MAKO SHARK [B2470] LONGFIN MAKO SHARK [B2472] SHORTFIN MAKO SHARK [B2471] SAND TIGER FAMILY [B2754] SAND TIGER [B2718] FISH, RAJIFORM [B1968] MANTA FAMILY [B2298] ATLANTIC MANTA [B4131] DEVIL RAY [B2296] DEVILFISH [B2297] PACIFIC MANTA [B4132] SKATE FAMILY [B1976] LONG-NOSED SKATE [B4102] LONG-NOSED SKATE [B4094] SHARPNOSE SKATE [B4088] SKATE [B4082] ROUGH SKATE [B4101] CUCKOO RAY [B4092] LITTLE SKATE [B4086] LONG-NOSED SKATE [B4094] SANDY RAY [B4084] SHAGREEN ŘAY [B4087] WINTER SKATE [B4093] SKATE [B1340] BLOND RAY [B4083] BROWN RAY [B4090] CUCKOO RAY [B4092]

LITTLE SKATE [B4086] MEDITERRANEAN STARRY RAY [B4081] PAINTED RAY [B4089] ROUGH SKATE [B4096] SANDY RAY [B4084] SHAGREEN RAY [B4087] SHARPNOSE SKATE [B4088] SKATE [B4082] SPOTTED RAY [B4091] STARRY SKATE [B4098] TARRY SKATE [B4095] THORNBACK RAY [B4085] UNDULATE RAY [B4099] WHITE SKATE [B4080] WINTER SKATE [B4093] STOUT SKATE [B4103] TARRY SKATE [B4095] SOFTNOSE SKATE FAMILY [B4100] SPINY-TAIL SKATE [B4097] FISH, RHINOBATIFORM [B4124] GUITARFISH FAMILY [B4125] GUITARFISH [B4130] CHOLA GUITARFISH [B4127] GUITARFISH [B4129] PERUVIAN GÜITARFISH [B4128] WHITE-SPOTTED GUITARFISH [B4126] FISH, SQUALIFORM [B1911] BRAMBLE SHARK [B4122] BRAMBLE SHARK [B4123] DOGFISH SHARK FAMILY [B1912] DOGFISH SHARK, CARNIVOROUS [B2136] DOGFISH SHARK, HERBIVOROUS [B2137] SPINY DOGFISH [B1195] DOGFISH [B1913] LONGNOSE SPURDOG [B3514] SHORTNOSE SPURDOG [B4118] **GULPER SHARK FAMILY [B4112]** GULPER SHARK [B4113] LEAF-SCALE GULPER SHARK [B4114] HOUND SHARK FAMILY [B3510] LEOPARD SHARK [B4110] LEOPARD SHARK [B4111] SMOOTH-HOUND [B4109] DUSKY SMOOTH-HOUND [B2312] GUMMY SHARK [B3512] PATAGONIAN SMOOTH-HOUND [B4105] SMOOTH-HOUND [B3511] SPOTTED ESTUARY SMOOTH-HOUND [B3513] STARRY SMOOTH-HOUND [B4104] TOPE SHARK [B2525] SCHOOL SHARK [B2282] KITEFIN SHARK FAMILIE [B4115] DARKIE CHARLIE [B4116] LANTERN SHARK FAMILY [B3509] **NEW ZEALAND LANTERNSHARK [B2910]** VELVET BELLY [B4117] ROUGH SHARK FAMILY [B4120] **HUMANTIN** [B4121] SHARK [B1342] SLEEPER SHARK FAMILY [B4106] SLEEPER SHARK [B4107] **GREENLAND SHARK [B4108]** FISH, SQUANTINIFORM [B3519] ANGEL SHARK FAMILY [B1914] ANGEL SHARK [B1138] ANGEL SHARK [B4119] ATLANTIC ANGEL SHARK [B3520] PACIFIC ANGEL SHARK [B3521] FISH, JAWLESS [B1164] FISH, PETROMYZONTIFORM [B2753] LAMPREY FAMILY [B4133] SEA LAMPREY [B2704] FRESHWATER FISH [B3361] MARINE FISH [B3362]

SHELLFISH OR CRUSTACEAN [B1059] CRUSTACEAN [B1374] BRANCHIOPOD [B3616] ARTEMIIDAE SHRIMP FAMILY [B2465] BRINE SHRIMP [B2464] CIRRIPED [B2128] BARNACLE [B2127] **DUCK BARNACLE [B3553]** GOOSE BARNACLE [B3552] DECAPOD [B1998] CRAB [B1335] COCONUT CRAB FAMILY [B2218] COCONUT CRAB [B2219] DEEP SEA CRAB FAMILY [B2228] PACIFIC DEEP SEA CRAB [B2229] RED DEEPSEA CRAB [B1943] HELMET CRAB FAMILY [B4134] KEGANI CRAB [B1961] HORSE CRAB FAMILY [B2230] KING CRAB FAMILY [B2209] BLUE KING CRAB [B2210] **GOLDEN KING CRAB [B2343]** HANASAKI CRAB [B1093] KING CRAB [B1498] MURRAY KING CRAB [B4137] **RED KING CRAB [B2211]** SOUTHERN KING CRAB [B3569] STONE KING CRAB [B3568] LAND CRAB FAMILY [B2342] MUD CRAB FAMILY [B2215] OREGONIID FAMILY [B4138] GROOVED TANNER CRAB [B2223] JAPANESE SPIDER CRAB [B2225] SNOW CRAB [B1497] SOUTHERN TANNER CRAB [B1182] TRIANGLE TANNER CRAB [B2224] **ROCK CRAB FAMILY [B2351]** ATLANTIC ROCK CRAB [B2350] BIGTOOTH ROCK CRAB [B3562] **DUNGENESS CRAB [B1180] EDIBLE ROCK CRAB [B1960]** JONAH CRAB [B3560] NORTHERN LEMON ROCK CRAB [B3565] PACIFIC ROCK CRAB [B3561] RED ROCK CRAB [B3563] TOOTHED ROCK CRAB [B3564] SHORE, MARSH AND TALON CRAB FAMILY [B2220] MOTTLED SHORE CRAB [B3566] STRIPED SHORE CRAB [B2221] SPIDER CRAB FAMILY [B2222] **NEW ZEALAND SPIDER CRAB [B2105]** SPONGE CRAB FAMILY [B2226] HAIRY SPONGE CRAB [B2227] SHAGGY SPONGE CRAB [B3567] STONE CRAB FAMILY [B4135] BLACK STONE CRAB [B4136] CUBAN STONE CRAB [B3556] FLORIDA STONE CRAB [B1944] **GULF STONE CRAB [B3557]** MAROON STONE CRAB [B3558] REDFINGER RUBBLE CRAB [B3554] ROUGH REDEYE CRAB [B2217] SMOOTH REDEYE CRAB [B2216] STRIDULATING STONE CRAB [B3559] WARTY CRAB [B3555] SWIMMING CRAB FAMILY [B2212] SWIM CRAB (CALLINECTES SPP.) [B3570] BLUE CRAB [B1648] DANA SWIMMING CRAB [B3571] SWIM CRAB (PORTUNUS SPP.) [B2106] BLUE SWIMMING CRAB [B2213] ORIENTAL BLUE CRAB [B2214] CRAWFISH OR CRAYFISH [B2686] AMERICAN CRAYFISH FAMILY [B4140]

FLORIDA CRAYFISH [B3573] RED SWAMP CRAYFISH [B2231] RIBBON CRAYFISH [B3574] SPINYCHEEK CRAYFISH [B4141] WHITE RIVER CRAYFISH [B3572] **EUROPEAN CRAYFISH FAMILY [B4139]** DANUBE CRAYFISH [B3454] NOBLE CRAYFISH [B3453] RIVER CRAYFISH [B3576] STONE CRAYFISH [B3575] KRILL [B2844] ANTARCTIC KRILL [B1954] ICE KRILL [B3578] ISADA KRILL [B3582] NORTHERN KRILL [B3580] NORWEGIAN KRILL [B3577] PYGMY KRILL [B3579] SPINY KRILL [B3581] LOBSTER [B1505] CLAWED LOBSTER FAMILY [B1986] AMERICAN LOBSTER [B1949] CAPE LOBSTER [B3583] DEEP SEA LOBSTER [B2232] ANDAMAN LOBSTER [B3584] ARAFURA LOBSTER [B3587] ARMOURED LOBSTER [B3588] BIGHT LOBSTER [B3591] CARIBBEAN LOBSTER [B3590] CHINA LOBSTER [B3600] FORMOSA LOBSTER [B3593] JAPANESE LOBSTER [B3594] MOZAMBIQUE LOBSTER [B3595] **NEPTUNE LOBSTER [B3596]** NEW ZEALAND LOBSTER [B3592] NORTHWEST LOBSTER [B3589] **RED-BANDED LOBSTER [B3601]** SCULPTED LOBSTER [B3598] SIBOGA LOBSTER [B3599] **URUGAVIAN LOBSTER [B3597]** VELVET LOBSTER [B3602] **EUROPEAN LOBSTER [B1950]** NORWAY LOBSTER [B1956] SLIPPER LOBSTER FAMILY [B1997] FAN LOBSTER [B2207] VELVET FAN LOBSTER [B3586] SLIPPER LOBSTER [B2491] SMALL EUROPEAN LOCUST LOBSTER [B3585] SPINY LOBSTER FAMILY [B2163] JASID SPINY LOBSTER [B3607] CAPE SPINY LOBSTER [B2166] **GREEN ROCK LOBSTER [B3606]** JUAN FERNANDEZ ROCK LOBSTER [B3604] **RED ROCK LOBSTER [B3603]** SOUTHERN ROCK LOBSTER [B3609] ST.PAUL ROCK LOBSTER [B3608] TRISTAN ROCK LOBSTER [B3605] PALINURID SPINY LOBSTER [B1075] CAPE VERDE SPINY LOBSTER [B3612] COMMON SPINY LOBSTER [B2203] GILCHRIST SPINY LOBSTER [B2167] NATAL SPINY LOBSTER [B3611] PINK SPINY LOBSTER [B3613] PANULIRID SPINY LOBSTER [B3610] AUSTRALIAN SPINY LOBSTER [B3614] CARIBBEAN SPINY LOBSTER [B2164] JAPANESE SPINY LOBSTER [B2168] LONGLEGGED SPINY LOBSTER [B2169] ORNATE SPINY LOBSTER [B2165] PAINTED SPINY LOBSTER [B1948] PRONGHORN SPINY LOBSTER [B2202] ROYAL SPINY LOBSTER [B2208] PANULIRUS RISSORE [B2201] SCALLOPED SPINY LOBSTER [B2204] SQUAT LOBSTER FAMILY [B2162]

LANGOSTINO LOBSTER [B2486] COLORADO LANGOSTINO [B2205] LANGOSTINO AMARILLO [B2206] **NEW ZEALAND LANGOSTINO [B3485]** PELAGIC RED CRAB [B3615] **SHRIMP [B1237]** CRANGONID SHRIMP FAMILY [B2574] CALIFORNIA BAY SHRIMP [B3637] COMMON SHRIMP [B2874] SAND SHRIMP [B2575] PALAEMONID SHRIMP FAMILY [B1163] COMMON PRAWN [B2880] GIANT FRESHWATER PRAWN [B1263] GRASS SHRIMP [B2480] PAINTED RIVER PRAWN [B3617] PANDALID SHRIMP FAMILY [B1119] AESOP SHRIMP [B3618] NORTHERN SHRIMP [B1970] SIDESTRIPED SHRIMP [B2888] PENAEID SHRIMP FAMILY [B1081] ARGENTINE STILETTO SHRIMP [B3621] ATLANTIC SEABOB [B2320] BANANA PRAWN [B3629] BLUE SHRIMP [B2233] BROWN PRAWN [B3492] **BROWN TIGER PRAWN [B3628]** CARAMOTE PRAWN [B3490] CRYSTAL SHRIMP [B3626] DEEP-WATER ROSE SHRIMP [B3496] EASTERN KING PRAWN [B3491] FLESHY PRAWN [B3627] GIANT TIGER PRAWN [B2612] **GREEN TIGER PRAWN [B3493]** GUINEA SHRIMP [B3623] KURUMA PRAWN [B3494] NORTHERN PINK SHRIMP [B2580] NORTHERN WHITE SHRIMP [B1149] PACIFIC SEABOB [B3631] PINKSPOTTED SHRIMP [B1957] **REDTAIL PRAWN [B2613]** SHIBA SHRIMP [B3622] SOUTHERN PINK SHRIMP [B3630] WESTERN KING PRAWN [B3495] WHITELEG SHRIMP [B2234] WITCH PRAWN [B3625] YELLOWLEG SHRIMP [B3624] SICYONIID SHRIMP FAMILY [B1086] BROWN ROCK SHRIMP [B1098] SOLENOCERID SHRIMP FAMILY [B3620] ARGENTINE RED SHRIMP [B2614] ATLANTIC MUD SHRIMP [B3633] KNIFE SHRIMP [B3619] ROYAL RED SHRIMP [B3632] SHELLFISH [B1433] MOLLUSCS [B2112] BIVALVE [B2113] ARKSHELLS [B2432] BAUGHMAN ARK [B3551] BLOOD COCKLE [B4142] MOGAI CLAM [B3550] MOSSY ARK [B3549] NOAHS ARK [B3548] RED-BROWN ARK [B3546] TURKEY WING [B3547] CLAM [B1331] ASIAN CLAM [B2646] DIPHOS SANGUIN IB10301 MACTRA SURF SHELL FAMILY [B4145] ATLANTIC SURFCLAM [B1959] HEN CLAM [B2590] MARGIN JACKKNIFE [B2716] NEW ZEALAND WEDGE CLAM [B2261] PACIFIC GEODUCK [B2538] PIPI CLAM [B2682]

QUAHOG [B2501] NORTHERN QUAHOG [B1068] OCEAN QUAHOG [B2193] OCEAN QUAHOG [B1953] SOUTHERN QUAHOG [B3635] **RAZOR SHELL FAMILY [B4143]** AMERICAN RAZOR CLAM [B2326] ATLANTIC JACKKNIFE [B3634] POD RAZOR [B3638] RAZOR SHELL CLAM [B2879] SWORD RAZOR [B4144] SOFTSHELL CLAM [B2356] TOHEROA WEDGE CLAM [B2684] VENUS CLAM FAMILY [B2890] **BUTTER CLAM [B1065]** CALICO CLAM [B2319] CALIFORNIA VENUS (B3642) FRILLED VENUS [B3639] HARDSHELL CLAM [B3636] JAPANESE HARD CLAM [B2386] JAPANESE LITTLENECK CLAM [B2354] **NEW ZEALAND COCKLE [B3643]** PACIFIC LITTLENECK CLAM [B1035] SMOOTH VENUS [B3640] SUNRAY VENUS [B3641] COCKLE [B1317] ATLANTIC GIANT COCKLE [B3650] CALIFORNIA COCKLE [B3649] COMMON COCKLE [B3647] DOCK COCKLE [B3644] **EUROPEAN BITTERSWEET [B3645]** GREENLAND COCKLE [B3651] KNOTTED COCKLE [B3648] NUTTALL COCKLE [B3652] SPINY COCKLE [B1964] VIOLET BITTERSWEET [B3646] MUSSEL [B1223] AUSTRALIAN MUSSEL [B3656] BLUE MUSSEL [B2875] CALIFORNIA MUSSEL [B1046] CHILEAN BLUE MUSSEL [B3653] DATE SHELL [B4151] GREEN MUSSEL [B3658] HORSE MUSSEL [B4152] KERGUELEN MUSSEL [B3660] KOREAN MUSSEL [B3654] MAGELLAN MUSSEL [B4150] MEDITERRANEAN MUSSEL [B3655] NEW ZEALAND GREEN MUSSEL [B1963] NORTHERN BLUE MUSSEL [B3659] NORTHERN HORSE MUSSEL [B1037] RIVER PLATA MUSSEL [B3657] SOUTH AMERICAN ROCK MUSSEL [B4153] OYSTER [B1224] CHILEAN FLAT OYSTER [B3671] DENTICULATE ROCK OYSTER [B3675] **EASTERN OYSTER [B1951] EUROPEAN OYSTER [B3672]** JAPANESE FLAT OYSTER [B2876] KUMAMOTO OYSTER [B3676] MANGROVE CUPPED OYSTER [B3673] NEW ZEALAND DREDGE OYSTER [B2690] NEW ZEALAND ROCK OYSTER [B1952] OLYMPIA FLAT OYSTER [B1958] PACIFIC GIANT OYSTER [B1979] SYDNEY CUPPED OYSTER [B3674] PENSHELL [B3677] COMB PENSHELL [B2881] SCALLOP [B1489] ATLANTIC CALICO SCALLOP [B1945] AUSTRALIAN SCALLOP [B4148] BAY SCALLOP [B2459] **GREAT ATLANTIC SCALLOP [B3481] GREAT SCALLOP [B4146]** 

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ICELAND SCALLOP [B1947]
    JAPANESE SCALLOP [B2353]
    NEW ZEALAND COMMERCIAL SCALLOP [B1946]
    QUEEN SCALLOP [B2715]
    SEA SCALLOP [B1050]
    SOUTH ATLANTIC SCALLOP [B4149]
    SOUTHERN QUEEN SCALLOP [B4277]
    VARIEGATED SCALLOP [B4147]
    WEATHERVANE SCALLOP [B4384]
CEPHALOPOD [B2116]
  CUTTLEFISH [B1644]
    COMMON CUTTLEFISH [B3678]
  FLYING SQUID [B3693]
ANGOLAN FLYING SQUID [B3699]
    ANTARCTIC FLYING SQUID [B3700]
    ARGENTINE SHORTFIN SQUID [B3694]
    EUROPEAN FLYING SQUID [B3702]
    GOULD'S FLYING SQUID [B3704]
    JAPANESE FLYING SQUID [B3701]
    LESSER FLYING SQUID [B3703]
NORTHERN SHORTFIN SQUID [B3696]
    SHARPTAIL SHORTFIN SQUID [B3697]
     SOUTHERN SHORTFIN SQUID [B3695]
    WELLINGTON FLYING SQUID [B3698]
  OCTOPUS [B1514]
    BLUE RING OCTOPUS [B1054]
    COMMON OCTOPUS [B3680]
CURLED OCTOPUS [B3681]
    WHITE OCTOPUS [B3679]
  SQUID [B1205]
    ARROW SQUID [B2683]
CAPE HOPE SQUID [B3691]
    COMMON SQUID [B3692]
    LITTLE SQUID [B3682]
    LONG-FIN SQUID [B3683]
GASTROPOD [B2111]
  ARCHAEOGASTROPOD [B1002]
    ABALONE [B1408]
       AUSTRALIAN ABALONE [B3543]
BLACK ABALONE [B3537]
       BLACKFOOT ABALONE [B2681]
      BLACKLIP ABALONE [B3534]
DONKEYS EAR ABALONE [B3541]
       FLAT ABALONE [B3544]
       GIANT ABALONE [B3532]
       GREEN ABALONE [B3536]
       PERLEMOEN ABALONE [B3533]
       PINK ABALONE [B3539]
       PINTO ABALONE [B3545]
       RED ABALONE [B3538]
       THREADED ABALONE [B3542]
       TUBERCULATE ABALONE [B3535]
       WHITE ABALONE [B3540]
    LIMPET [B2279]
       KEYHOLE LIMPET [B3705]
         GIANT KEYHOLĖ LIMPĖT [B2358]
       OWL LIMPET [B2357]
    TOP SHELL [B2321]
  MESOGASTROPOD [B1008]
    CONCH [B1259]
       FLORIDA FIGHTING CONCH [B3665]
       HORSE CONCH [B3666]
       MILK CONCH [B3667]
       QUEEN CONCH [B3668]
       SPIDER CONCH [B3669]
       WEST INDIAN FIGHTING CONCH [B3670]
    PERIWINKLE FAMILY [B2925]
       COMMON PERIWINKLE [B2717]
  NEOGASTROPOD [B1010]
    SNAIL [B2114]
       GIANT SNAIL [B4386]
       LAND SNAIL [B1455]
         BROWN GARDENSNAIL [B3662]
         ESCARGOT [B3663]
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**GREEN GARDENSNAIL [B3661]** TURKISH SNAIL [B3664] ROCK SHELL SNAIL [B2322] WATER SNAIL [B1135] SEA SNAIL [B1955] WHELK [B1633] INSECT [B1220] ANT (INSECT) [B2495] GRASSHOPPER [B2496] POULTRY OR GAME BIRD [B1563] **BLACK GUILLEMOT [B3508]** CHICKEN [B1457] **BROILER OR FRYER CHICKEN [B1198]** CAPON [B1711] HEN [B1713] **ROASTER CHICKEN [B1710]** ROCK CORNISH FOWL [B1591] ROOSTER [B1714] STAG CHICKEN [B1712] **DUCK [B1316]** MALLARD [B4367] MULARD DUCK [B4370] MUSCOVY DUCK [B4368] PEKIN DUCK [B4369] GOOSE [B1253] **GROUSE [B1251] GUINEA FOWL [B1125]** GULL [B3503] PARTRIDGE [B1382] PHEASANT [B1460] PIGEON [B1304] COMMON GROUND DOVE [B3482] **DOVE [B1203]** PLOVER [B3504] PTARMIGAN [B2697] **PUFFIN [B4292]** ATLANTIC PUFFIN [B4294] HORNED PUFFIN [B4295] TUFTED PUFFIN [B4293] QUAIL [B1346] CALIFORNIA QUAIL [B4365] COMMON QUAIL [B4366] NORTHERN BOBWHITE [B4364] RATITE [B4362] EMU [B2719] KIWI [B4363] OSTRICH [B2118] SHEARWATER [B4296] SOOTY SHEARWATER [B4297] SNIPE [B2696] TURKEY (POULTRY) [B1236] OCELLATED TURKEY [B4167] WILD TURKEY [B4166] WOODCOCK [B2119] CHEMICAL FOOD SOURCE [B1041] FOOD ADDITIVE [B2972] 4-HEXYLRESORCINOL [B4434] ACESULFAME K [B2976] ACETIC ACID [B2977] ACETIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B2978] ACETYLATED DISTARCH ADIPATE [B2979] ACETYLATED DISTARCH PHOSPHATE [B2980] ACETYLATED OXIDISED STARCH [B4401] ACETYLATED STARCH [B2981] ADIPIC ACID [B2982] AGAR [B2983] ALGINIC ACID [B2984] ALLURA RED AC [B2985] ALPHA-TOCOPHEROL [B2986] ALUMINIUM [B2987] ALUMINIUM AMMONIUM SULPHATE [B2988] ALUMINIUM POTASSIUM SULPHATE [B2989] ALUMINIUM SILICATE (KAOLIN) [B2990] ALUMINIUM SODIUM SULPHATE [B2991]

**ALUMINIUM SULPHATE [B2992]** 

AMARANTH [B2993]

AMIDATED PECTIN [B2994]

AMMONIA CARAMEL [B2995]

AMMONIUM ALGINATE [B2996]

AMMONIUM CARBONATE [B2997]

AMMONIUM CARBONATES [B4405]

AMMONIUM HYDROGEN CARBONATE [B2998]

AMMONIUM HYDROXIDE [B2999]

AMMONIUM PHOSPHATIDES [B3000]

AMMONIUM SULPHATE [B3001]

ANNATTO, BIXIN, NORBIXIN [B3002]

ANTHOCYANINS [B3003]

ARGON [B3004]

ASCORBIC ACID [B3005]

ASCORBYL STEARATE [B3007]

ASPARTAME [B3008]

AZORUBINE, CARMOISINE [B3009]

BASIC METHACRYLATE COPOLYMER [B4406]

BEESWAX, WHITE AND YELLOW [B3010] BEETROOT RED, BETANIN [B3011]

BENTONITE [B3012]

BENZOIC ACID [B3013]

BENZYL ALCOHOL [B4407]

BETA-APO-8'-CAROTENAL (C 30) [B3014]

BETA-CAROTENE [B3015]

BETA-CYCLODEXTRIN [B4408]

BIPHENYL, DIPHENYL [B3016]

BORIC ACID [B3017]

BRILLIANT BLACK BN, BLACK PN [B3018]

BRILLIANT BLUE FCF [B3019]

BROWN FK [B3020]

**BROWN HT [B3021]** 

**BUTANE** [B4409]

BUTYLATED HYDROXYANISOLE (BHA) [B3022]

BUTYLATED HYDROXYTOLUENE (BHT) [B3023]

CALCIUM HYDROGEN CARBONATE [B3024]

CALCIUM 5'-RIBONUCLEOTIDES [B3025]

CALCIUM ACETATE [B3026]

CALCIUM ALGINATE [B3027] CALCIUM ALUMINIUM SILICATE [B3028]

CALCIUM ASCORBATE [B3029]

CALCIUM BENZOATE [B3030]

CALCIUM CARBONATE [B3031]

CALCIUM CHLORIDE [B3032]

CALCIUM CITRATES [B4411] CALCIUM CYCLAMATE [B3033]

CALCIUM DIGLUTAMATE [B3034]

CALCIUM DIHYDROGEN DIPHOSPHATE [B3035] CALCIUM DISODIUM ETHYLENE DIAMINE TETRA-ACETATE (CALCIUM DISODIUM EDTA) [B3036]

CALCIUM FERROCYANIDE [B3037]

CALCIUM GLUCONATE [B3038]

CALCIUM GUANYLATE [B3039]

CALCIUM HYDROGEN MALATE [B3040]

CALCIUM HYDROGEN SULPHITE [B3041]

CALCIUM HYDROXIDE [B3042]

CALCIUM INOSINATE [B3043]

CALCIUM LACTATE [B3044] CALCIUM MALATE [B3045]

CALCIUM MALATES [B4403]

CALCIUM OXIDE [B3046]

CALCIUM PHOSPHATES [B4413]

CALCIUM POLYPHOSPHATES [B3047]

CALCIUM PROPIONATE [B3048]

CALCIUM SACCHARIN [B3049]

CALCIUM SILICATE [B3050]

CALCIUM SORBATE [B3051]
CALCIUM STEAROYL-2-LACTYLATE [B3052]

CALCIUM SULPHATE [B3053]

CALCIUM SULPHITE [B3054]

CALCIUM TARTRATE [B3055]

CANDELILLA WAX [B3056]

CANTHAXANTHIN [B3057] CARBAMIDE [B3058]

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CARBON DIOXIDE [B3059]
      CARBOXY METHYL CELLULOSE [B3060]
CARBOXY METHYL CELLULOSE, SODIUM CARBOXY METHYL CELLULOSE, CELLULOSE GUM [B4454]
      CARNAUBA WAX [B3061]
      CAROTENES [B4414]
      CARRAGEENAN [B3062]
      CASSIA GUM [B4415]
      CAUSTIC SULPHITE CARAMEL [B3063]
      CELLULOSE [B4416]
      CHLOROPHYLLINS [B3064]
      CHLOROPHYLLS [B3065]
      CHLOROPHYLLS AND CHLOROPHYLLINS [B4417]
      CITRIC ACID [B1650]
         CITRIC ACID [B3066]
      CITRIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3067]
      COCHINEAL, CARMINIC ACID, CARMINES [B3068]
      COPPER COMPLEXES OF CHLOROPHYLLINS [B3069]
      COPPER COMPLEXES OF CHLOROPHYLLS [B3070]
COPPER COMPLEXES OF CHLOROPHYLLS, CHLOROPHYLLINS [B4395]
      CROSS-LINKED SODIUM CARBOXY METHYL CELLULOSE, CROSS LINKED CELLULOSE GUM [B4412]
      CURCUMIN [B3071]
      CYCLAMATES [B4410]
      CYCLAMIC ACID [B3072]
      DELTA-TOCOPHEROL [B3073]
      DICALCIUM CITRATE [B3074]
      DICALCIUM DIPHOSPHATE [B3075]
      DICALCIUM PHOSPHATE [B3076]
      DIMETHYL DICARBONATE [B3077]
DIMETHYL POLYSILOXANE [B3078]
      DIPHOSPHATES [B4388]
      DIPOTASSIUM DIPHOSPHATE [B3079]
      DIPOTASSIUM GUANYLATE [B3080]
      DIPOTASSIUM INOSINATE [B3081]
      DIPOTASSIUM PHOSPHATE [B3082]
      DIPOTASSIUM TARTRATE [B3083]
      DISODIUM 5'-RIBONUCLEOTIDES [B3084]
      DISODIUM CITRATE [B3085]
      DISODIUM DIPHOSPHATE [B3086]
      DISODIUM GUANYLATE [B3087]
      DISODIUM INOSINATE [B3088]
      DISODIUM PHOSPHATE [B3089]
      DISODIUM TARTRATE [B3090]
      DISTARCH PHOSPHATE [B3091]
      DODECYL GALLATE [B3092]
      ENZYMATICALLY HYDROLYSED CARBOXY METHYL CELLULOSE, ENZYMATICALLY HYDROLYSED
CELLULOSE GUM [B4389]
      ERYTHORBIC ACID [B3093]
      ERYTHRITOL [B4390]
      ERYTHROSINE [B3094]
      ETHYL CELLULOSE [B4391]
      ETHYL ESTER OF BETA-APO-8'-CAROTENIC ACID (C 30) [B3095]
      ETHYL METHYL CELLULOSE [B3096]
      ETHYL-P-HYDROXYBENZOATE [B3097]
      EXTRACTS OF ROSEMARY [B4392]
      FATTY ACID ESTERS OF ASCORBIC ACID [B4402]
      FATTY ACIDS [B3098]
      FERROUS GLUCONATE [B3099]
      FERROUS LACTATE [B3100]
      FUMARIC ACID [B3101]
      GAMMA-TOCOPHEROL [B3102]
      GELLAN GUM [B3103]
      GLUCONIC ACID [B3104]
      GLUCONO-DELTA-LACTONE [B3105]
      GLUTAMIC ACID [B3106]
      GLYCEROL [B3107]
      GLYCEROL ESTERS OF WOOD ROSINS [B3108]
      GLYCERYL DIACETATE (DIACETIN) [B4394]
      GLYCERYL TRIACETATE (TRIACETIN) [B3109]
      GLYCINE [B3110]
      GLYCINE AND ITS SODIUM SALT [B4387]
      GOLD [B3111]
      GREENS S [B3112]
      GUANYLIC ACID [B3113]
      GUAR GUM [B3114]
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GUM ARABIC (ACACIA GUM) [B2975] HELIUM [B3115] HEXAMETHYLENE TETRAMINE [B3116] HYDROCHLORIC ACID [B3117] HYDROGEN [B4396] HYDROGENATED POLY-1-DECENE [B4397] HYDROXY PROPYL DISTARCH PHOSPHATE [B3118] HYDROXY PROPYL STARCH [B3119] HYDROXYPROPYL CELLULOSE [B3120] HYDROXYPROPYL METHYL CELLULOSE [B3121] INDIGOTINE, INDIGO CARMINE [B3122] **INOSINIC ACID [B3123]** INVERTASE [B4398] IRON OXIDES AND HYDROXIDES [B3124] ISOBUTANE [B4399] ISOMALT [B3125] KARAYA GUM [B3126] KONJAC [B4400] LACTIC ACID [B3127] LACTIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3128] LACTITOL [B3129] L-ASCORBYL PALMITATE [B3006] L-CYSTEINE [B4426] LECITHINS [B3130] LITHOLRUBINE BK [B3131] LOCUST BEAN GUM [B3132] **LUTEIN [B3133]** LYCOPENE [B3134] LYSOZYME [B3135] MAGNESIUM CARBONATE [B3136] MAGNESIUM CARBONATES [B4393] MAGNESIUM CHLORIDE [B3137] MAGNESIUM DIGLUTAMATE [B3138] MAGNESIUM HYDROXIDE [B3139] MAGNESIUM HYDROXIDE CARBONATE [B3140] MAGNESIUM OXIDE [B3141] MAGNESIUM PHOSPHATES [B4418] MAGNESIUM SALTS OF FATTY ACIDS [B3142] MAGNESIUM SILICATE [B3143] MAGNESIUM TRISILICATE [B3144] MALIC ACID [B3145] MALTITOL [B3146] MALTITOL SYRUP [B3147] MALTITOLS [B4437] MANNITOL [B3148] METATARTARIC ACID [B3149] METHYL CELLULOSE [B3150] METHYL P-HYDROXYBENZOATE [B3151] MICROCRYSTALLINE CELLULOSE [B3152] MICROCRYSTALLINE WAX [B4438] MIXED ACETIC AND TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3153] MIXED CAROTENES [B3154] MONO- AND DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3155] MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3156] MONOAMMONIUM GLUTAMATE [B3157] MONOCALCIUM CITRATE [B3158] MONOCALCIUM PHOSPHATE [B3159] MONOPOTASSIUM CITRATE [B3160] MONOPOTASSIUM GLUTAMATE [B3161] MONOPOTASSIUM PHOSPHATE [B3162] MONOPOTASSIUM TARTRATE [B3163] MONOSODIUM CITRATE [B3164] MONOSODIUM GLUTAMATE [B1652] MONOSODIUM GLUTAMATE [B3165] MONOSODIUM PHOSPHATE [B3166] MONOSODIUM TARTRATE [B3167] MONOSTARCH PHOSPHATE [B3168] MONTAN ACID ESTERS [B3169] NATAMYCIN [B3170] NEOHESPERIDINE DC [B3171] NEOTAME [B4439] NISIN [B3172] NITROGEN [B3173]

NITROUS OXIDE [B3174]

OCTYL GALLATE [B3175] O-PHENYL PHENOL [B3176] OXIDIZED POLYETHYLENE WAX [B3177] OXIDIZED STARCH [B3178] **OXYGEN [B3179]** PAPRIKA EXTRACT, CAPSANTHIN, CAPSORUBIN [B3180] PATENT BLUE V [B3181] **PECTIN [B3182]** PECTINS [B4453] PENTAPOTASSIUM TRIPHOSPHATE [B3183] PENTASODIUM TRIPHOSPHATE [B3184] PHOSPHATED DISTARCH PHOSPHATE [B3185] PHOSPHORIC ACID [B3186] PLAIN CARAMEL [B3187] POLYDEXTROSE [B3188] POLYETHYLENE GLYCOL [B4440] POLYGLYCEROL ESTERS OF FATTY ACIDS [B3189] POLYGLYCEROL POLYRICINOLEATE [B3190] POLYOXYETHYLENE (20) SORBITAN MONOLAURATE (POLYSORBATE 20) [B3191] POLYOXYETHYLENE (20) SORBITAN MONOOLEATE (POLYSORBATE 80) [B3192] POLYOXYETHYLENE (20) SORBITAN MONOPALMITATE (POLYSORBATE 40) [B3193] POLYOXYETHYLENE (20) SORBITAN MONOSTEARATE (POLYSORBATE 60) [B3194] POLYOXYETHYLENE (20) SORBITAN TRISTEARATE (POLYSORBATE 65) [B3195] POLYOXYETHYLENE (40) STEARATE [B3196] POLYPHOSPHATES [B4441] POLYVINYL ALCOHOL (PVA) [B4442] POLYVINYLPOLYPYRROLIDONE [B3197] POLYVINYLPYRROLIDONE [B3198] PONCEAU 4R, COCHINEAL RED A [B3199] POTASSIUM ACETATE [B3200] POTASSIUM ADIPATE [B3201] POTASSIUM ALGINATE [B3202] POTASSIUM ALUMINIUM SILICATE [B3203] POTASSIUM BENZOATE [B3204] POTASSIUM CARBONATE [B3205] POTASSIUM CARBONATES [B4450] POTASSIUM CHLORIDE [B1653] POTASSIUM CHLORIDE [B3206] POTASSIUM CITRATES [B4451] POTASSIUM FERROCYANIDE [B3207] POTASSIUM GLUCONATE [B3208] POTASSIUM HYDROGEN CARBONATE [B3209] POTASSIUM HYDROGEN SULPHATE [B3210] POTASSIUM HYDROGEN SULPHITE [B3211] POTASSIUM HYDROXIDE [B3212] POTASSIUM LACTATE [B3213] POTASSIUM MALATE [B3214] POTASSIUM METABISULPHITE [B3215] POTASSIUM NITRATE [B3216] POTASSIUM NITRITE [B3217] POTASSIUM PHOSPHATES [B4452] POTASSIUM POLYPHOSPHÄTE [B3218] POTASSIUM PROPIONATE [B3219] POTASSIUM SACCHARIN [B3220] POTASSIUM SORBATE [B3221] POTASSIUM SULPHATE [B3222] POTASSIUM SULPHATES [B4443] POTASSIUM TARTRATES [B4436] POWDERED CELLULOSE [B3223] PROCESSED EUCHEMA SEAWEED [B4445] PROPANE [B4446] PROPANE-1,2-DIOL (PROPYLENE GLYCOL) [B3224] PROPANE-1,2-DIOL ALGINATE [B3225] PROPANE-1,2-DIOL ESTERS OF FATTY ACIDS [B3226] PROPIONIC ACID [B3227] PROPYL GALLATE [B3228] PROPYL P-HYDROXYBENZOATE [B3229] PULLULAN [B4447] QUILLAIA EXTRACT [B3230] QUINOLINE YELLOW [B3231] RED 2G [B3232]

RIBOFLAVIN [B3233]

RIBOFLAVINS [B4448]

RIBOFLAVIN-5'-PHOSPHATE [B3234]

SACCHARIN [B3235] SACCHARINS [B4449] SALT OF ASPARTAME-ACESULFAME [B4428] SHELLAC [B3236] SILICON DIOXIDE [B3237] **SILVER [B3238]** SODIUM ACETATE [B3239] SODIUM ACETATES [B4444] SODIUM ADIPATE [B3240] SODIUM ALGINATE [B3241] SODIUM ALUMINIUM PHOSPHATE ACIDIC [B3242] SODIUM ALUMINIUM SILICATE [B3243] SODIUM ASCORBATE [B3244] SODIUM BENZOATE [B3245] SODIUM CALCIUM POLYPHOSPHATE [B3246] SODIUM CARBONATE [B3247] SODIUM CARBONATES [B4421] SODIUM CARBOXY METHYL CELLULOSE [B3248] SODIUM CITRATES [B4422] SODIUM CYCLAMATE [B3249] SODIUM ERYTHORBATE [B3250] SODIUM ETHYL P-HYDROXYBENZOATE [B3251] SODIUM FERROCYANIDE [B3252] SODIUM GLUCONATE [B3253] SODIUM GLYCINATE [B3254] SODIUM HYDROGEN ACETATE (SODIUM DIACETATE) [B3255] SODIUM HYDROGEN CARBONATE [B1654] SODIUM HYDROGEN CARBONATE [B3256] SODIUM HYDROGEN MALATE [B3257] SODIUM HYDROGEN SULPHATE [B3258] SODIUM HYDROGEN SULPHITE [B3259] SODIUM HYDROXIDE [B3260] SODIUM LACTATE [B3261] SODIUM MALATE [B3262] SODIUM MALATES [B4423] SODIUM METABISULPHITE [B3263] SODIUM METHYL P-HYDROXYBENZOATE [B3264] SODIUM NITRATE [B3265] SODIUM NITRITE [B3266] SODIUM O-PHENYL PHENOL [B3267] SODIUM PHOSPHATES [B4424] SODIUM POLYPHOSPHATE [B3268] SODIUM POTASSIUM TARTRATE [B3269] SODIUM PROPIONATE [B3270] SODIUM PROPYL P-HYDROXYBENZOATE [B3271] SODIUM SACCHARIN [B3272] SODIUM SESQUICARBONATE [B3273] SODIUM STEAROYL-2-LACTYLATE [B3274] SODIUM SULPHATE [B3275] SODIUM SULPHATES [B4425] SODIUM SULPHITE [B3276] SODIUM TARTRATES [B4435] SODIUM TETRABORATE (BORAX) [B3277] SODIUM, POTASSIUM AND CALCIUM SALTS OF FATTY ACIDS [B3278] SORBIC ACID [B3279] SORBITAN MONOLAURATE [B3280] SORBITAN MONOOLEATE [B3281] SORBITAN MONOPALMITATE [B3282] SORBITAN MONOSTEARATE [B3283] SORBITAN TRISTEARATE [B3284] SORBITOL [B3285] SORBITOL SYRUP [B3286] SORBITOLS [B4427] SOYBEAN HÉMICELLULOSE [B4420] STANNOUS CHLORIDE [B3287] STARCH ALUMINIUM OCTENYL SUCCINATE [B4429] STARCH SODIUM OCTENYL SUCCINATE [B3288] STEARYL TARTRATE [B3289] STEVIOL GLYCOSIDES [B4456] SUCCINIC ACID [B3290] SUCRALOSE [B4430] SUCROGLYCERIDES [B3291] SUCROSE ACETATE ISOBUTYRATE [B3292] SUCROSE ESTERS OF FATTY ACIDS [B3293]

SULPHITE AMMONIA CARAMEL [B3294] SULPHUR DIOXIDE [B3295] SULPHURIC ACID [B3296] SUNSET YELLOW FCF/ORANGE YELLOW S [B3297] TALC [B3298] **TARA GUM [B3299]** TARTARIC ACID (L(+)-) [B3300] TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3301] TARTRAZINE [B3302] TERTIARY-BUTYL HYDROQUINONE (TBHQ) [B4431] TETRAPOTASSIUM DIPHOSPHATE [B3303] TETRASODIUM DIPHOSPHATE [B3304] THAUMATIN [B3305] THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY [B3306] THIABENDAZOLE [B3307] TITANIUM DIOXIDE [B3308] TOCOPHEROL-RICH EXTRACT [B3309] TRAGACANTH [B3310] TRIAMMONIUM CITRATE [B3311] TRICALCIUM CITRATE [B3312]
TRICALCIUM PHOSPHATE [B3313] TRIETHYL CITRATE [B3314] TRIPHOSPHATES [B4432] TRIPOTASSIUM CITRATE [B3315] TRIPOTASSIUM PHOSPHATE [B3316] TRISODIUM CITRATE [B3317] TRISODIUM DIPHOSPHATE [B3318] TRISODIUM PHOSPHATE [B3319] VEGETABLE CARBON [B3320] XANTHAN GUM [B3321] XYLITOL [B3322] ZINC ACETATE [B4433] FOOD SUPPLEMENTS, VITAMIN AND MINERAL SUBSTANCES (EC) [B3749] FOOD SUPLLEMENTS, VITAMIN SUBSTANCES (EC) [B3751] **BIOTIN [B3762]** D-BIOTIN [B3770] FOLIC ACID [B3760] PTEROYLMONOGLUTAMIC ACID [B3771] NIACIN [B3757] **NICOTINAMIDE [B3773]** NICOTINIC ACID [B3772] PANTOTHENIC ACID [B3758] DEXPANTOTHENOL [B3776] D-PANTOTHENATE, CALCIUM [B3774] D-PANTOTHENATE, SODIUM [B3775] VITAMIN A [B3750] **BETA-CAROTENE [B3015]** RETINOL [B3765] **RETINYL ACETATE [B3766] RETINYL PALMITATE [B3767]** VITAMIN B1 [B3755] THIAMIN HYDROCHLORIDE [B3777] THIAMIN MONONITRATE [B3778] VITAMIN B12 [B3761] CYANOCOBALAMIN [B3779] HYDROXOCOBALAMIN [B3780] VITAMIN B2 [B3756] RIBOFLAVIN [B3233] RIBOFLAVIN-5'-PHOSPHATE [B3234] VITAMIN B6 [B3759] PYRIDOXINE 5'-PHOSPHATE [B3782] PYRIDOXINE HYDROCHLORIDE [B3781] VITAMIN C [B3763] ASCORBIC ACID [B3005] CALCIUM ASCORBATE [B3029] L-ASCORBYL PALMITATE [B3006] POTASSIUM ASCORBATE [B3783] SODIUM ASCORBATE [B3244] VITAMIN D [B3752] CHOLECALCIFEROL [B3768] ERGOCALCIFEROL [B3769] VITAMIN E [B3753] ALPHA-TOCOPHEROL [B2986] D-ALPHA-TOCOPHEROL [B3784]

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D-ALPHA-TOCOPHERYL ACETATE [B3785]
        D-ALPHA-TOCOPHERYL SUCCINATE [B3787]
        DL-ALPHA-TOCOPHERYL ACETATE [B3786]
      VITAMIN K [B3754]
        PHYLLOQUINONE [B3788]
  FOOD SUPPLEMENTS, MINERAL SUBSTANCES (EC) [B3764] OTHER CHEMICAL FOOD SOURCE [B2973]
    ADVANTAME [B4458]
    POTASSIUM HYDROGEN TARTRATE [B4273]
    SODIUM CHLORIDE [B1655]
    SODIUM CHLORIDE MIXT. WITH POTASSIUM CHLORIDE [B1656]
FOOD SOURCE NOT KNOWN [B0001]
LIQUID AS FOOD SOURCE [B2974]
  ALCOHOL [B3324]
  HUMAN AS MILK SOURCE [B1087]
  WATER [B1217]
    MINERAL WATER [B1288]
    TAP WATER/TABLE WATER [B3323]
PLANT USED AS FOOD SOURCE [B1347]
  FRUIT-PRODUCING PLANT [B1140]
    BERRY [B1231]
      BARBERRY [B2492]
      BEARBERRY [B3404]
      BERRY, BRAMBLE [B1121]
         BLACKBERRY [B4206]
           AMERICAN DEWBERRY [B1490]
           BOYSENBERRY [B1063]
           CALIFORNIA BLACKBERRY [B4207]
           ELMLEAF BLACKBERRY [B4298]
           EUROPEAN BLACKBERRY [B1407]
           EUROPEAN DEWBERRY [B4208]
           LOGANBERRY [B1401]
           OLALLIEBERRY [B2609]
           YOUNGBERRY [B1388]
         CLOUDBERRY [B2029]
         RASPBERRY [B1494]
           BLACK RASPBERRY [B1618]
           PURPLE-FLOWERED RASPBERRY [B4268]
           RED RASPBERRY [B1096]
           STRAWBERRY RASPBERRY [B4269]
           WINEBERRY [B4261]
        SALMONBERRY [B4259]
TAYBERRY [B2520]
        THIMBLEBERRY [B4260]
      BERRY, RIBES [B1159]
        EDIBLE CURRANT [B1528]
           BLACK CURRANT [B1192]
           RED CURRANT [B1055]
           WHITE CURRANT [B2752]
         GOOSEBERRY [B1394]
      BERRY, VACCINIUM [B1614]
         BILBERRY [B2013]
        BLUEBERRY [B1491]
HIGHBUSH BLUEBERRY [B2026]
           LOWBUSH BLUEBERRY [B3741]
           RABBITEYE BLUEBERRY [B4356]
        BOG BILBERRY [B2970]
        CRANBERRY [B4209]
           AMERICAN CRANBERRY [B1508]
           COMMON CRANBERRY [B2969]
           SMALL CRANBERRY [B4210]
         HUCKLEBERRY [B1064]
           RED HUCKLEBERRY [B3489]
         LINGONBERRY (COWBERRY) [B1019]
           NORTHERN MOUNTAIN CRANBERRY [B3718]
         OHELOBERRY [B1688]
      CROWBERRY [B4262]
        BLACK CROWBERRY [B4263]
         PURPLE CROWBERRY [B4264]
         RED CROWBERRY [B4265]
      ELDERBERRY [B4211]
         CANADIAN ELDER [B4212]
         EUROPEAN ELDER [B1403]
      ENGLISH HOLLY [B1697]
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**GRAPE** [B1329] GRAPE, EUROPEAN [B2121] GRAPE, CORINTH [B2038] GRAPE, MUSCAT [B1178] GRAPE, SULTANA [B1072] GRAPE, THOMPSON SEEDLESS [B1045] GRAPE, FOX [B2001] GRAPE, CONCORD [B2122] GRAPE, MUSCADINE [B2123] MUNSON'S GRAPE [B4213] GRAPE, ONDERDONK [B2124] JABOTICABA [B4266] MULBERRY [B1501] BLACK MULBERRY [B2776] WHITE MULBERRY [B2954] STRAWBERRY [B1393] CHILEAN STRAWBERRY [B3338] EUROPEAN STRAWBERRY [B2948] ALPINE STRAWBERRY [B3339] GARDEN STRAWBERRY [B3336] GREEN STRAWBERRY [B3335] HAUTBOIS STRAWBERRY [B3337] VIRGINIA STRAWBERRY [B2949] CACTUS [B2241] PITAYA [B2781] CASCARA BUCKTHORN [B2340] CITRUS FAMILY [B1139] AUSTRALIAN FINGER LIME [B4305] AUSTRALIAN ROUND LIME [B4304] AUSTRALIAN SUNRISE LIME [B4306] CALAMONDIN [B2625] CITRON [B1211] CLEMENTINE [B1751] GRAPEFRUIT [B1507] **GRAPEFRUIT AND ORANGE [B1028]** PINEAPPLE AND GRAPEFRUIT [B1246] KAFFIR LIME [B4339] KING ORANGE [B2468] KUMQUAT [B1530] OVAL KUMQUAT [B2774] ROUND KUMQUAT [B2775] **LEMON [B1275]** LIME (CITRUS) [B1067] MANDARIN LIME [B4214] MANDARIN ORANGE [B1429] CLEOPATRA ORANGE [B4353] **ITALIAN TANGERINE [B4216]** SATSUMA ORANGE [B2722] TANKAN MANDARIN [B4355] TEMPLE ORANGE [B2469] MYRTLE-LEAF ORANGE [B4218] **ORANGE [B1339] BLOOD ORANGE [B4313]** CALIFORNIA VALENCIA ORANGE [B1056] **GRAPEFRUIT AND ORANGE [B1028]** ORANGE AND APRICOT [B1709] PINEAPPLE AND ORANGE [B1631] SOUR ORANGE [B1193] **BERGAMOT ORANGE [B1898]** SUMMER ORANGE [B2315] ORANGELO [B4354] PRICKLY ASH [B2295] PUMMELO [B2018] SWEET LIME [B4215] TANGELO [B1473] TANGELOLO [B3435] UGLI FRUIT [B1502] TANGERINE [B4217] TEMPLE ORÂNGE [B2469] CORE OR POME FRUIT [B1599] APPLE [B1245] BLACK CHOKEBERRY [B3455] CHINESE CRABAPPLE [B3344] EUROPEAN CRABAPPLE [B3347]

FIRE THORN [B2349] HAWTHORN [B1708] AZAROLE [B4258] JUNEBERRY [B1435] LOQUAT [B1244] MANDCHURIAN CRABAPPLE [B3345] MEDLAR [B2014] PARADISE APPLE [B3346] PEAR [B1344] ANJOU PEAR [B2081] BOSC PEAR [B2080] QUINCE [B1298] **COMMON QUINCE [B4219]** SAND PEAR [B1523] **SORBUS** [B4357] **EUROPEAN ROWAN [B2746]** SERVICE TREE [B2963] SWEET CRABAPPLE [B1488] INDIAN MULBERRY [B3470] MELON [B1283] MANGO MELON [B2042] MUSKMELON [B2067] MUSKMELON, CANTALOUPE GROUP [B4224] **EUROPEAN CANTALOUPE [B1471]** MUSKMELON, CROSSBRED VARIETIES [B4225] CRENSHAW MELON [B1661] MUSKMELON, INODORUS GROUP [B4223] CANARY MELON [B4227] CASABA MELON [B1102] HONEYDEW MELON [B1582] SANTA CLAUS MELON [B1578] TRUE MUSKMELON [B4221] GALIA MELON [B4220] NORTH AMERICAN CANTALOUPE [B4222] OGEN MELON [B2120] PERSIAN MELON [B1133] SUGAR MELON [B4226] PERSIMMON [B1447] AMERICAN PERSIMMON [B3329] **BLACK PERSIMMON [B3326]** CHINESE PERSIMMON [B4358] COMMON KAKI [B2766] DATE PLUM [B3328] TEXAS PERSIMMON [B4240] PRICKLY PEAR [B1672] INDIAN FIG [B2019] RHUBARB [B1364] CHINESE RHUBARB [B4229] GARDEN RHUBARB [B4228] TIBETIAN RHUBARB [B4230] STONE FRUIT [B1539] APRICOT [B1529] ORANGE AND APRICOT [B1709] AVOCADO [B1470] MEXICAN AVOCADO [B4231] TRAPP AVOCADO [B4232] **CHERRY [B1306] BLACK CHERRY [B2479]** SOUR CHERRY [B1052] MORELLO CHERRY [B2506] SWEET CHERRY [B1091] CHOKECHERRY [B2044] **CORNELIAN CHERRY [B2946] DATE [B1209]** HARD-FLESHED CHERRY [B2957] NECTARINE [B1436] PAWPAW [B1202] PEACH [B1350] PEACH, CLINGSTONE [B1593] PEACH, FREESTONE [B1585] PLUM [B1206] AMÉRICAN PLUM [B2670] CHERRY PLUM [B1676] CHICKASAW PLUM [B2743]

DAMSON PLUM [B1662] GREENGAGE PLUM [B1675] MIRABELLE PLUM [B2733] GOVERNOR'S PLUM [B2789] ITALIAN PRUNE PLUM [B2125] JAPANESE PLUM [B2736] PRUNE [B1207] SEA BUCKTHORN [B2748] SLOE [B3325] SUMAC [B2161] TROPICAL OR SUBTROPICAL FRUIT PRODUCING PLANT [B1024] ACEROLA [B1360] **AFRICAN EBONY [B2818]** AFRICAN FAN PALM [B2799] AFRICAN LOCUST BEAN [B2926] AFRICAN MANGO [B2806] AFRICAN PEACH [B2784] AKEE [B1690] AMBARELLA [B1284] ANONIDIUM [B2833] ANTIDESMA [B2834] ANTROCARYON [B2835] AVOCADO [B1470] MEXICAN AVOCADO [B4231] TRAPP AVOCADO [B4232] **BABACO** [B2797] **BANANA** [**B4270**] APPLE BANANA [B1568] DWARF BANANA [B1559] FRENCH PLANTAIN [B1266] BANANA PASSIONFRUIT [B2028] **BAOBAB** [B2759] BELWISIA [B2826] **BILIMBI** [B2513] BITTERWOOD [B2793] BOSCIA [B2838] BREADFRUIT [B1504] BRIDELIA [B2839] CANTHIUM [B2798] CARAMBOLA [B1686] CARISSA [B4267] ARABIAN MUMMUM [B2796] CARANDA [B3388] NATAL PLUM [B1482] CHERIMOYA [B1687] CHRYSOPHYLLUM [B2843] CIRUELA [B2398] HOG PLUM [B1307] JEWISH PLUM [B4234] SPANISH PLUM [B2964] COCO PLUM [B2763] CORDYLA [B2841] CUPUAÇU [B4457] CUSTARD APPLE [B1689] DACRYODES [B2769] **DATE [B1209] DESERT DATE [B2837]** DETARIUM [B2770] SWEET DATTOCK [B2771] TALLOW TREE (DETARIUM) [B2772] DIALIUM [B2928] TAMARIND PLUM [B4236] VELVET TAMARIND [B2773] DOUM PALM [B2782] **DURIAN [B2448] EBEN TREE [B2768] ENSETE [B4271]** RED BANANA [B1561] SNOW BANANA [B4272] EUGENIA [B2921] BRAZIL CHERRY [B4237] **EUGENIA CAPENSIS [B2778]** SURINAM CHERRY [B1657]

FADOGIA [B2800]

FADOGIELLA [B2801] FERETIA [B2802] FICUS SPP. [B2922] BENJAMIN TREE [B3331] CHINESE BANYAN [B2824] CLIMBING FIG [B3332] CLOWN FIG [B2539] FICUS PLATYPHYLLA [B2823] FIG [B1302] SYCAMORE FIG [B2779] GAMBEYA [B2790] GARCINIA [B2803] **GIANT GRANADILLA [B2785]** GINGERBREAD PLUM [B2829] GRAY PLUM [B2828] **GREWIA** [B2804] **GUAREA** [B2805] **GUAVA** [B1333] **BRASILIAN GUAVA [B2958]** STRAWBERRY GUAVA [B1649] GUMVINE [B2792] HAIRY LANDOLPHIA [B2808] INCENSE TREE [B2840] JABOTICABA [B4266] JACKFRUIT [B1545] JAMBOLAN [B1651] JUJUBE [B1311] CHINESE RED DATE [B2008] CHRIST'S THORN [B2795] INDIAN JUJUBE [B2794] KIWIFRUIT [B1664] LANDOLPHIA RUBBER [B2807] LITCHI [B1212] LONGAN [B1628] MAMMEA [B2810] MAMMY APPLE [B1685] MANGO [B1270] MANGOSTEEN [B2037] MARMALADE BOX [B2662] MIMUSOPS [B2811] MIRACLE FRUIT [B2030] MOBOLA PLUM [B2827] MOUNTAIN APPLE [B2831] NARANJILLA [B2062] NATAL ORANGE [B2787] OHELOBERRY [B1688] OLAX [B2812] OTAHEITE GOOSEBERRY [B2360] PAPAYA [B1249] PASSION FRUIT [B1634] PAULINIA [B2813] PEPINO [B2493] PINEAPPLE [B1484] PINEAPPLE AND GRAPEFRUIT [B1246] PINEAPPLE AND ORANGE [B1631] PINEAPPLE GUAVA [B2767] PLANTAIN (MUSA) [B1439] POMEGRANATE [B1162] POND APPLE [B2939] PSEUDOSPONDIAS [B2923] PULASAN [B3349] RAMBUTAN [B1629] ROSEAPPLE [B2020] **RUBUS** [B2819] SALACIA [B2929] SANTOL [B2449] SAPOTE B1694 **BLACK PERSIMMON [B3326]** CANISTEL [B3393] **GREEN SAPOTE [B4239]** MAMEY SAPOTE [B4238] SAPODILLA [B1693] TEXAS PERSIMMON [B4240] WHITE SAPOTE [B4241]

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SCLEROCARYA [B2822]
     SENEGAL DATE PALM [B2786]
     SOAPBERRY [B2836]
     SORINDEIA [B2815]
     SOURPLUM [B2832]
     SOURSOP [B1480]
    SPANISH LIME [B1468]
     STAR APPLE [B2036]
     STRAWBERRY TREE [B2761]
     STRYCHNOS [B2930]
    SWARTZIA [B2931]
     SWEET GARCINIA [B2780]
    SWEETSOP [B1477]
    TAMARIND [B1695]
    TOOTH-BRUSH TREE [B2814]
    TRICHOSCYPHA [B2820]
     TROPICAL OR SUBTROPICAL FRUIT - EDIBLE PEEL [B3387]
       JAVA-ALMOND [B3390]
       SEA-GRAPE [B3389]
    TROPICAL OR SUBTROPICAL FRUIT - INEDIBLE PEEL [B3391]
       ANNATTO [B3392]
       CANISTEL [B3393]
       ILAMA [B3394]
       JAVA APPLE [B3395]
       TONKA BEAN [B1039]
    UAPACA [B2821]
     VANGUERIOPSIS [B2932]
    VITEX [B2933]
BLACK PLUM [B2920]
       CHASTE TREE [B4205]
    WATER BERRY [B2830]
WATER ROSEAPPLE [B2777]
    WHITE RUBBER VINE [B2809]
     WHITE STAR APPLE [B2764]
    WILD APRICOT [B2791]
WILD CUSTARD APPLE [B2762]
    WILD GRAPE [B2825]
    WOOD APPLE [B2845]
    ZANHA AFRICANA [B2816]
     ZANHA GOLUNGENSIS [B2817]
  WATERMELON [B1391]
     CITRON MELON [B2041]
GRAIN OR SEED-PRODUCING PLANT [B1047]
  CHIA [B1723]
  FLEAWORT [B2659]
    AFRICAN PLANTAIN [B3713]
DESERT INDIANWHEAT [B4200]
  GRAIN [B1324]
     AMARANTH [B1717]
    BARLEY [B1230]
       SIX ROW BARLEY [B3341]
       TWO ROW BARLEY [B3340]
       WILD BARLEY [B4242]
    BUCKWHEAT [B1405]
     CANIHUA [B3408]
     CORN [B1232]
       FIELD CORN [B1379]
         FIELD CORN, WHITE [B1577]
FIELD CORN, YELLOW [B1580]
SUGAR CANE AND FIELD CORN [B1680]
       POPCORN [B1454]
         POPCORN, WHITE [B1151]
         POPCORN, YELLOW [B1617]
       TEOSINTE [B3406]
       VEGETABLE CORN [B1380]
         SUCCOTASH [B1361]
         TRIPLE SUCCOTASH [B1606]
         VEGETABLE CORN, WHITE [B1597]
         VEGETABLE CORN, YELLOW [B1595]
    MILLET [B2505]
       BLACK FONIO [B3471]
       COMMON MILLET [B1285]
       FINGER MILLET [B4316]
         AFRICAN FINGER MILLET [B4317]
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FONIO [B2043]
    FOXTAIL MILLET [B4243]
       GREEN FOXTAIL MILLET [B4244]
    JAPANESE MILLET [B4320]
    KODO MILLET [B2504]
    LITTLE MILLET [B4318]
    PEARL MILLET [B2140]
    TEFF [B2475]
  NUTSEDGE [B2503]
  OAT [B4319]
    COMMON OAT [B1219]
    RED OAT [B4315]
  QUINOA [B2027]
  RICE [B1322]
    AFRICAN RICE [B2512]
  RYE [B1313]
    COMMON RYE [B2352]
  SORGHUM [B1448]
    BROWN DURRA [B2622]
  TRITICALE [B1358]
WHEAT [B1312]
    COMMON WHEAT [B3507]
      HARD WHEAT [B1418]
       SOFT WHEAT [B1421]
    DURUM WHEAT [B1079]
    EINKORN [B3506]
    EMMER [B3505]
    ORIENTAL WHÉAT [B4321]
    SPELT [B2917]
  WILD RICE [B1375]
    CANADIAN WILD RICE [B4245]
    MANCHURIAN WILD RICE [B4246]
    NORTHERN WILD RICE [B4247]
GUARANA [B2063]
JOB'S TEARS [B2341]
NUT OR EDIBLE SEED PRODUCING PLANT [B1607]
  EDIBLE SEED PRODUCING PLANT [B1174]
    COTTON [B1210]
      LEVANT COTTON [B3738]
UPLAND COTTON [B3739]
    EURYALE [B2524]
    JOJOBA [B1704]
    LOTUS [B1216]
    PUMPKIN [B1456]
    SAFFLOWER [B1548]
    SESAME [B1226]
    SOYBEAN [B1452]
    SUNFLOWER [B1547]
  NUT PRODUCING PLANT [B1213]
    PEANUT [B1337]
      PEANUT WITH OTHER NUT OR SEED [B1525]
    TEMPERATE-ZONE NUT PRODUCING PLANT [B1062]
       ALMOND [B1272]
         ALMOND, BITTER [B2721]
         ALMOND, SWEET [B2720]
       APRICOT [B1529]
         ORANGE AND APRICOT [B1709]
       BEECH [B1543]
         AMERICAN BEECH [B4249]
         EUROPEAN BEECH [B4248]
         JAPANESE BEECH [B4250]
       BREADNUT [B1722]
       CHESTNUT [B1544]
         CHINESE CHESTNUT [B2416]
         EUROPEAN CHESTNUT [B1584]
         JAPANESE CHESTNUT [B2417]
         PACHIRA [B3405]
       EUROPEAN FILBERT [B1533]
       GINKGO [B1260]
      HICKORY [B1553]
OAK [B1715]
       PECAN [B1320]
       STONE PINE [B1596]
       WALNUT [B1290]
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**BLACK WALNUT [B1071]** BUTTERNUT [B1453] CHINESE WALNUT [B2616] **ENGLISH WALNUT [B1130]** TROPICAL OR SUBTROPICAL NUT PRODUCING PLANT [B1022] BRAZIL NUT [B1463] CASHEW [B1221] COCONUT PALM [B1536] JAVA-ALMOND [B3390] MACADAMIA [B1451] ORIENTAL CASHEW [B2517] PILI TREE [B1289] PISTACHIO [B1416] SAPUCAIA-NUT [B3436] TROPICAL ALMOND [B3437] PLANT ACCORDING TO FAMILY [B3357] **ALLIUM SPECIES [B4302]** CHIVE [B1294] CHINESE CHIVE [B2419] CIPOLLINI [B2355] GARLIC [B1233] GREAT-HEADED GARLIC [B3486] KURRAT [B3442] LEEK [B1308] BROADLEAF WILD LEEK [B3716] ONION [B1300] CANADIAN ONION [B4324] CHINESE ONION [B3417] PEA AND ONION [B1605] RED ONION [B3748] SHALLOT [B1538] SILVERSKIN ONION [B4323] SWEET ONION [B3721] WELSH ONION [B2418] YELLOW ONION [B4314] SCALLION [B1478] SHALLOT [B1538] TREE ONION [B3487] WELSH ONION [B2418] BRASSICA SPECIES [B3372] BOK CHOY [B2077] BROCCOLI [B1443] BROCCOFLOWER [B2600] **BRUSSELS SPROUT [B1611]** CABBAGE [B1406] **PAK KARD [B2456]** POINTED HEADED CABBAGE [B3355] RED CABBAGE [B2072] SAVOY CABBAGE [B2415] WHITE CABBAGE [B2071] CAULIFLOWER [B1094] BROCCOFLOWER [B2600] CHINESE KALE [B2421] CHINESE OR CELERY CABBAGE [B1051] KALE [B1281] COLLARD [B1385] CURLY KALE [B3376] MARROW-STEM KALE [B3375] TRONCHUDA KALE [B4322] TURNIP GREENS [B1171] KOMATSUMA [B3373] KOHLRABI [B1369] KOMATSUMA [B3373] MUSTARD [B2069] BLACK MUSTARD [B1127] **BROWN MUSTARD [B1092]** CABBAGE-LEAF MUSTARD [B4251] FIELD MUSTARD [B2068] JAPANESE MUSTARD [B3747] MUSTARD AND CRESS [B4301] RUVO KALE [B3720] WHITE MUSTARD [B1148] **RAPE** [B1248] RUTABAGA [B1413]

SCURVY-GRASS [B2945] TSAI SHIM [B3374] **TURNIP [B1238]** WINTER TURNIP RAPE [B3727] CITRUS FAMILY [B1139] **AUSTRALIAN FINGER LIME [B4305]** AUSTRALIAN ROUND LIME [B4304] AUSTRALIAN SUNRISE LIME [B4306] CALAMONDIN [B2625] CITRON [B1211] CLEMENTINE [B1751] GRAPEFRUIT [B1507] **GRAPEFRUIT AND ORANGE [B1028]** PINEAPPLE AND GRAPEFRUIT [B1246] KAFFIR LIME [B4339] KING ORANGE [B2468] KUMQUAT [B1530] OVAL KUMQUAT [B2774] **ROUND KUMQUAT [B2775]** LEMON [B1275] LIME (CITRUS) [B1067] MANDARIN LIME [B4214] MANDARIN ORANGE [B1429] **CLEOPATRA ORANGE [B4353] ITALIAN TANGERINE [B4216]** SATSUMA ORANGE [B2722] TANKAN MANDARIN [B4355] TEMPLE ORANGE [B2469] MYRTLE-LEAF ORANGE [B4218] ORANGE [B1339] BLOOD ORANGE [B4313] CALIFORNIA VALENCIA ORANGE [B1056] GRAPEFRUIT AND ORANGE [B1028] ORANGE AND APRICOT [B1709] PINEAPPLE AND ORANGE [B1631] SOUR ORANGE [B1193] **BERGAMOT ORANGE [B1898]** SUMMER ORANGE [B2315] ORANGELO [B4354] PRICKLY ASH [B2295] PUMMELO [B2018] SWEET LIME [B4215] TANGELO [B1473] TANGELOLO [B3435] UGLI FRUIT [B1502] TANGERINE [B4217] TEMPLE ORANGE [B2469] GOURD/SQUASH FAMILY [B4460] CUCUMIS SPECIES [B4459] MALLOWS [B4282] HIBISCUS [B2082] **ROSELLE [B1691]** MUSKMALLOW [B4284] NATIVE ROSELLA [B4303] OKRA [B1241] SUNSET MUSKMALLOW [B4283] PLANT FOR MEDICINAL USE [B3359] BARBADOS ALOE [B2348] BETEL [B2310] BETEL NUT PALM [B2311] BORAGE [B1735] GREATER PLANTAIN [B4334] YELLOW GENTIAN [B4335] MUSKMALLOW [B4284] PRICKLY POPPY [B2156] YELLOW GENTIAN [B4335] YELLOW SAGE [B2783] PLANT USED AS FODDER [B3358] COMMON VETCH [B4373] LEGUME ANIMAL FEED [B3377] KUDZU [B3379] LESPEDEZA [B3380] SAINFOIN [B3381] TREFOIL [B3382]

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LEUCAENA [B2443]
  MARROW-STEM KALE [B3375]
  ORCHARD GRASS [B2337]
  POD OR SEED VEGETABLE, POISONOUS CULTIVARS [B3483]
    SWEET PEA [B1487]
    WHITE PEA [B4372]
  REED FESCUE [B2338]
  STRAW, FODDER OR FORAGE OF CEREAL GRAINS AND GRASSES [B3378]
    BERMUDA GRASS [B3383]
    BLUEGRASS [B3384]
    BROME GRASS [B3385]
    DARNEL [B3386]
  TIMOTHY [B2331]
  WHEATGRASS [B2362]
PLANT USED FOR DIETARY SUPPLEMENTS [B4168]
  BARBADOS ALOE [B2348]
  BISHOP'S HAT SPECIES [B4194]
  BLESSED MILKTHISTLE [B4203]
  BOLDO [B4199]
  BORAGE [B1735]
CAPE ALOE [B4169]
  CHAMOMILE [B2045]
  CHASTE TREE [B4205]
  CHINESE BOX THORN [B3411]
  DEVIL'S-CLAW [B4195]
  EASTERN PURPLE CONEFLOWER [B4193]
  FLEAWORT [B2659]
    AFRICAN PLANTAIN [B3713]
    DESERT INDIANWHEAT [B4200]
  GARDEN VALERIAN [B4204]
  GINKGO [B1260]
GINSENG [B1673]
  INDIAN FRANKINCENSE [B4188]
  JAVA-BEAN [B4190]
  LEMON [B1275]
  PALE PURPLE CONE-FLOWER [B4192]
  PERFORATE ST. JOHN'S-WORT [B4196]
  PURPLE PASSIONFLOWER [B4198]
  SAW PALMETTO [B4202]
  SOUR ORANGE [B1193]
    BERGAMOT ORANGE [B1898]
    SUMMER ORANGE [B2315]
  SOYBEAN [B1452]
  TEA [B1623]
  TRUE SENNA [B4189]
  WOLFBERRY [B4197]
PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B1013]
  CARBOHYDRATE-PRODUCING PLANT [B1048]
    AGAVE [B1535]
      CENTURY PLANT [B2002]
    KAVA [B2060]
    PALM [B1286]
      AFRICAN OIL PALM [B3330]
      BABASSU PALM [B1707]
      SAGO PALM [B2139]
    POLYSACCHARIDE-PRODUCING PLANT [B1009]
      CELLULOSE-PRODUCING PLANT [B1015]
         PINUS GENUS [B1083]
      HEMICELLULOSE-PRODUCING PLANT [B1014]
        ACACIA (GENUS) [B1327]
        AGAR [B1033]
         CAROB BEAN [B1366]
        GUAR [B1334]
      PECTIN-PRODUCING PLANT [B1011]
      STARCH-PRODUCING PLANT [B1016]
         ARROWROOT [B2400]
         CASSAVA [B1352]
        DEVILS TONGUE [B2344]
           KONJAC [B2637]
         FIELD CORN [B1379]
           FIELD CORN, WHITE [B1577]
           FIELD CORN, YELLOW [B1580]
           SUGAR CANE AND FIELD CORN [B1680]
         WHITESPOT GIANT ARUM [B4274]
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SUGAR-PRODUCING PLANT [B1012]
    CLOVER [B1254]
      RED CLOVER [B2333]
      SWEET CLOVER [B2332]
    FIELD CORN [B1379]
      FIELD CORN, WHITE [B1577]
FIELD CORN, YELLOW [B1580]
      SUGAR CANE AND FIELD CORN [B1680]
    SORGHUM [B1448]
      BROWN DURRA [B2622]
    SUGAR BEET [B1370]
    SUGAR CANE [B1378]
      SUGAR CANE AND FIELD CORN [B1680]
    SUGAR MAPLE [B1167]
    SUGAR PALM [B1485]
COCA [B2053]
OIL-PRODUCING PLANT [B1017]
  BLESSED MILKTHISTLE [B4203]
  BORAGE [B1735]
  CACAO [B1318]
  CASTOR BEAN [B1703]
  COCONUT PALM [B1536]
  COMELLO [B1474]
  COTTON [B1210]
    LEVANT COTTON [B3738]
    UPLAND COTTON [B3739]
  CRAMBE [B1336]
  EVENING PRIMROSE [B2109]
  FIELD CORN [B1379]
    FIELD CORN, WHITE [B1577]
    FIELD CORN, YELLOW [B1580]
SUGAR CANE AND FIELD CORN [B1680]
  FLAX [B1700]
  GOLD-OF-PLEASURE [B4257]
  GRAPE [B1329]
    GRAPE, EUROPEAN [B2121]
      GRAPE, CORINTH [B2038]
      GRAPE, MUSCAT [B1178]
      GRAPE, SULTANA [B1072]
GRAPE, THOMPSON SEEDLESS [B1045]
    GRAPE, FOX [B2001]
      GRAPE, CONCORD [B2122]
    GRAPE, MUSCADINE [B2123]
      MUNSON'S GRAPE [B4213]
    GRAPE, ONDERDONK [B2124]
  HEMP [B2323]
  HORSERADISH TREE [B1748]
  ILLIPE [B2110]
  JOJOBA [B1704]
  KAPOK [B3416]
  LUPINE BEAN [B1701]
  MAFURRA [B2329]
  MUSTARD [B2069]
    BLACK MUSTARD [B1127]
    BROWN MUSTARD [B1092]
      CABBAGE-LEAF MUSTARD [B4251]
    FIELD MUSTARD [B2068]
    JAPANESE MUSTARD [B3747]
    MUSTARD AND CRESS [B4301]
    RUVO KALE [B3720]
    WHITE MUSTARD [B1148]
  NIGER (PLANT) [B2066]
  OLIVE [B1299]
    BLACK OLIVE [B1170]
    GREEN OLIVE [B1169]
  PALM [B1286]
    AFRICAN OIL PALM [B3330]
    BABASSU PALM [B1707]
    SAGO PALM [B2139]
  PEANUT [B1337]
    PEANUT WITH OTHER NUT OR SEED [B1525]
  PERILLA [B2919]
  POPPY [B1515]
    CORN POPPY [B3709]
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OPIUM POPPY [B3710] PUMPKIN [B1456] **RAPE** [B1248] SAFFLOWER [B1548] **SAL TREE [B2363]** SESAME [B1226] SHEANUT [B1667] SOYBEAN [B1452] SUNFLOWER [B1547] TUCUM [B4346] UCUHUBA [B1699] WALNUT [B1290] **BLACK WALNUT [B1071]** BUTTERNUT [B1453] CHINESE WALNUT [B2616] **ENGLISH WALNUT [B1130]** WHEAT [B1312] COMMON WHEAT [B3507] HARD WHEAT [B1418] SOFT WHEAT [B1421] DURUM WHEAT [B1079] EINKORN [B3506] EMMER [B3505] ORIENTAL WHEAT [B4321] SPELT [B2917] WILD CAIA [B2272] WINTER TURNIP RAPE [B3727] PROTEIN-PRODUCING PLANT [B1049] ALFALFA [B1359] **BASTARD MEDIC [B3348]** SOYBEAN [B1452] STEVIA [B4455] SPICE OR FLAVOR-PRODUCING PLANT [B1179] AFRAMOMUM [B2760] GRAINS-OF-PARADISE [B4352] **AJOWAN [B2515]** ALLSPICE [B1356] ANGELICA [B1377] ANGOSTURA (TREE) [B1188] ANISE [B1296] ANISEED MYRTLE [B4338] ASAFETIDA [B2171] AZTEC MARIGOLD [B2339] BALM, LEMON [B2621] BASIL, BUSH [B1145] BASIL, SWEET [B1158] BAY [B1197] **BEEFSTEAK PLANT [B2135]** BITTERSWEET, EUROPEAN [B1076] **BORAGE [B1735] BURNET [B3421]** BURNING-BUSH [B3422] CACAO [B1318] CALAMUS [B3423] CANDLENUT [B4351] **CAPER** [B1247] CARAWAY [B1549] CARDAMOM [B1665] CAROB BEAN [B1366] CATNIP [B2046] CELERY [B1282] LEAF CELERY [B3728] STALK CELERY [B3729] CHAMOMILE [B2045] CHAPARRAL [B2047] CHERVIL [B1444] CHINESE KALE [B2421] CHIVE [B1294] CHINESE CHIVE [B2419] CINNAMON [B1472] CASSIA, BATAVIA [B1556] CINNAMON, CHINESE [B1572] CINNAMON, SAIGON [B1590] PADANG CASSIA [B2944]

CLOVE [B1255] COCA [B2053] COCKLEBUR [B2055] COFFEE OR TEA [B2126] COFFEE [B1305] TEA [B1623] COLA [B1279] COLTSFOOT [B1647] CORIANDER [B1381] CUBEB [B4350] **CUMIN [B1274]** CUMIN, BLACK [B1176] CUPUAÇU [B4457] CURRYLEAF [B3424] DEVIL'S CLAW [B2050] DILL [B1277] ELECAMPANE [B3425] EUCALYPTUS [B2661] **EVENING PRIMROSE [B2109]** FENNEL [B1262] FLORENCE FENNEL [B3333] SWEET FENNEL [B3334] FENUGREEK [B1696] FEVERFEW [B2054] GALANGAL [B2971] GREATER GALANGAL [B2601] LESSER GALANGAL [B2938] GARDEN NASTURTIUM [B3456] GARLIC [B1233] GINGER [B1265] GINSENG [B1673] GRAINS OF PARADISE [B2061] HOPS [B1517] HOREHOUND [B3426] HORSERADISH [B1146] HYSSOP [B2950] INDIAN LONG PEPPER [B2956] JAPAN PEPPER [B2306] JASMINE [B4252] JUNIPER [B2040] KAFFIR LIME [B4339] LAVENDER [B3427] LEMON GRASS [B2273] LEMON MYRTLE [B4340] LICORICE [B2048] LINDEN [B2051] BIGLEAF LINDEN [B2967] LITTLELEAF LINDEN [B2966] LOVAGE [B2952] MARIGOLD [B3428] MARJORAM, POT [B1097] MATE [B2059] MEXICAN TEA [B2058] MINT [B1267] EUROPEÁN PENNYROYAL [B4341] PEPPERMINT [B1449] SPEARMINT [B1434] MISTLETOE [B2052] MUSTARD [B2069] BLACK MUSTARD [B1127] BROWN MUSTARD [B1092] CABBAGE-LEAF MUSTARD [B4251] FIELD MUSTARD [B2068] JAPANESE MUSTARD [B3747] MUSTARD AND CRESS [B4301] RUVO KALE [B3720] WHITE MUSTARD [B1148] NEVADA JOINTFIR [B2049] NUTMEG [B1214] MACE [B1321] OREGANO [B1542] OREGANO, MEXICAN [B2262] PARSLEY [B1550] GARDEN PARLEY [B3707]

**ITALIAN PARSLEY [B3706]** TURNIP-ROOTED PARSLEY [B2734] PEPPER LEAVES [B3458] PEPPER, BLACK OR WHITE [B2255] PEPPER, BLACK [B1191] PEPPER, WHITE [B1141] PEPPER, GREEN OR RED [B1250] BELL PEPPER OR SWEET PEPPER [B2628] GREEN BELL PEPPER [B2629] RED BELL PEPPER [B2630] PIMIENTO PEPPER [B1531] YELLOW BELL PEPPER [B2631] CONE PEPPER [B2632] PUNGENT PEPPER VARIETY [B2633] BANANA PEPPER [B3722] CHERRY PEPPER [B2556] CLUSTER PEPPER [B2635] HOT PEPPER [B1643] ANAHEIM PEPPER [B2549] ANCHO PEPPER [B2550] ARBOL PEPPER [B2551] CASCABEL PEPPER [B2552] CUBANELLE PEPPER [B2583] GUAJILLO PEPPER [B2554] HABANERO PEPPER [B2555] JALAPENO PEPPER [B1666] MULATO PEPPER [B2557] NEW MEXICO RED PEPPER [B2558] PASILLA PEPPER [B2560] PEQUIN PEPPER [B2561] POBLANO PEPPER [B2559] ROCOTILLO PEPPER [B2562] SERRANO PEPPER [B2563] THAI PEPPER [B2564] HUNGARIAN WAX PEPPER [B1353] TABASCO PEPPER [B2636] PEPPERTREE [B4347] BRAZILIAN PEPPER TREE [B2347] PERUVIAN PEPPERTREE [B4348] POPPY [B1515] CORN POPPY [B3709] OPIUM POPPY [B3710] ROOIBOS [B2057] ROSE [B1225] DOG ROSE [B2961] ROSEMARY [B1495] RUE [B3429] SAFFRON [B1459] SAGE [B1303] SARSAPARILLA [B2065] SASSAFRAS [B1493] SAVORY [B4342] SAVORY, SUMMER [B1123] SAVORY, WINTER [B1114] SENNA [B2056] JAVA-BEAN [B4190] TRUE SENNA [B4189] WILD SENNA [B4191] SPANISH THYME [B2134] STAR ANISE [B1464] SWEET CICELY [B3430] SWEET CLOVER [B2332] SWEET MARJORAM [B1609] TANSY [B3431] TARRAGON [B1469] THYME [B1199] THYME, WILD [B1173] TONKA BEAN [B1039] TURMERIC [B1425] VANILLA [B1355] VERBENA [B3479] COMMON VERBENA [B3480] LEMON VERBENA [B2953] **VIETNAMESE CORIANDER [B4343]** 

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WASABI [B2236]
  WEST AFRICAN PEBBER [B4349]
  WHITE GINGER [B4344]
 WINTER CRESS [B4345]
  WINTERGREEN [B1386]
  WOODRUFF [B3432]
 WORMWOOD [B3433]
  ZEDOARY [B2947]
VEGETABLE-PRODUCING PLANT [B1579]
  CHINABERRY [B2157]
  FEATHER COCKSCOMB [B2158]
  GROUNDSEL [B2160]
  KRADON [B2461]
  VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]
    FERN [B2453]
      BRACKEN FERN [B2450]
      CINNAMON FERN [B2017]
    FLORET USED AS VEGETABLE [B1036]
      ARTICHOKE [B1466]
      BROCCOLI [B1443]
        BROCCOFLOWER [B2600]
      CAULIFLOWER [B1094]
        BROCCOFLOWER [B2600]
    FRUIT USED AS VEGETABLE [B1006]
      AFRICAN HORNED CUCUMBER [B2842]
      AVOCADO [B1470]
        MEXICAN AVOCADO [B4231]
        TRAPP AVOCADO [B4232]
      CAPE GOOSEBERRY [B1684]
      CHAYOTE [B1730]
      CHINESE LANTERN [B2955]
      CUCUMBER [B1404]
        WEST INDIAN GHERKIN [B3407]
      EGGPLANT [B1458]
      GROUND CHERRY [B2519]
        MEXICAN GROUND CHERRY [B2015]
      HORSERADISH TREE [B1748]
      JAPAN PEPPER [B2306]
      OKRA [B1241]
      OLIVE [B1299]
        BLACK OLIVE [B1170]
      GREEN OLIVE [B1169]
PEPPER, BLACK OR WHITE [B2255]
        PEPPER, BLACK [B1191]
        PEPPER, WHITE [B1141]
      PEPPER, GREEN OR RED [B1250]
        BELL PEPPER OR SWEET PEPPER [B2628]
           GREEN BELL PEPPER [B2629]
          RED BELL PEPPER [B2630]
             PIMIENTO PEPPER [B1531]
           YELLOW BELL PEPPER [B2631]
        CONE PEPPER [B2632]
        PUNGENT PEPPER VARIETY [B2633]
          BANANA PEPPER [B3722]
           CHERRY PEPPER [B2556]
           CLUSTER PEPPER [B2635]
          HOT PEPPER [B1643]
             ANAHEIM PEPPER [B2549]
             ANCHO PEPPER [B2550]
            ARBOL PEPPER [B2551]
             CASCABEL PEPPER [B2552]
             CUBANELLE PEPPER [B2583]
             GUAJILLO PEPPER [B2554]
             HABANERO PEPPER [B2555]
             JALAPENO PEPPER [B1666]
             MULATO PEPPER [B2557]
            NEW MEXICO RED PEPPER [B2558]
             PASILLA PEPPER [B2560]
             PEQUIN PEPPER [B2561]
             POBLANO PEPPER [B2559]
             ROCOTILLO PEPPER [B2562]
             SERRANO PEPPER [B2563]
             THAI PEPPER [B2564]
          HUNGARIAN WAX PEPPER [B1353]
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TABASCO PEPPER [B2636] SQUASH, GOURD OR PUMPKIN [B2091] BALSAM APPLE [B2172] BITTER MELON [B1101] CHINESE PRESĖRVING MELON [B1616] FUZZY MELON [B2518] GOURD [B1719] ANGLED LOOFAH [B3488] CALABASH GOURD [B1720] IVY GOURD [B2420] SNAKE GOURD [B3434] SPONGE GOURD [B1721] SQUASH [B1208] SUMMER SQUASH [B1190] SPAGHETTI SQUASH [B2508] VEGETABLE MARROW [B2031] ZUCCHINI [B1462] WINTER SQUASH [B1189] ACORN SQUASH [B2064] BANANA SQUASH [B2510] BUTTERNUT SQUASH [B2509] HUBBARD SQUASH [B2511] JAPANESE SQUASH [B2523] PUMPKIN [B1456] TOMATO [B1276] BEEFSTEAK TOMATO [B4325] COCKTAIL TOMATO [B3745] GLOBE TOMATO [B1078] MINIATURE TOMATO [B1608] PEAR TOMATO [B1107] PLUM TOMATO [B3742] TRIPLE SUCCOTASH [B1606] TREE TOMATO [B2016] HEAD VEGETABLE [B1194] BOK CHOY [B2077] BRUSSELS SPROUT [B1611] CABBAGE [B1406] PAK KARD [B2456] POINTED HEADED CABBAGE [B3355] RED CABBAGE [B2072] SAVOY CABBAGE [B2415] WHITE CABBAGE [B2071] CHINESE OR CELERY CABBAGE [B1051] LETTUCE [B1390] **BUTTERHEAD LETTUCE [B2084]** BIBB LETTUCE [B2085] BOSTON LETTUCE [B2086] **ICEBERG LETTUCE [B2083]** FRILLICE LETTUCE [B3746] CELTUCE [B1728] LOOSE LEAF LETTUCE [B2087] CURLED LETTUCE [B3343] LOLLO ROSSO [B2088] ROMAINE [B2089] MUSTARD CABBAGE [B2397] RADICCHIO [B2452] HIBISCUS [B2082] ROSELLE [B1691] LEAFY VEGETABLE [B1566] AGRETTI [B4330] AMARANTH [B1717] ANNUAL SOWTHISTLE [B3715] ASIATIC PENNYWORT [B2442] BEET [B1309] CHARD [B1175] **RED BEET [B2940]** SEA BEET [B3717] SUGAR BEET [B1370] **BLACK NIGHTSHADE [B3409]** BLACKJACK [B3410] **BLADDER CAMPION [B3708]** BORAGE [B1735] CHAA PHLUU [B2457] CHICORY [B1552]

**COFFEE CHICORY [B2943]** RADICCHIO [B2452] SUGAR LOAF CHICORY [B4329] CHINESE BOX THORN [B3411] CHINESE SWAMP CABBAGE [B2462] **CLIMBING WATTLE [B2455]** CORNSALAD [B4326] ITALIAN CORNSALAD [B4327] LAMB'S LETTUCE [B1754] NARROWFRUIT CORNSALAD [B4328] DANDELION [B1428] ENDIVE [B1314] **BROADLEAVED ENDIVE [B2942]** ESCAROLE [B1446] **CURLED ENDIVE [B2941]** FIELD CRESS [B1082] GARDEN CRESS [B2270] MUSTARD AND CRESS [B4301] GARDEN ORACH [B2751] GARLAND CHRYSANTHEMUM [B1740] JAPANESE-GREEN [B3412] GLASSWORT [B4332] COMMON GLASSWORT [B4333] HARTWORT [B3711] INDIAN CRESS [B2968] INDIAN LETTUCE [B3342] KALE [B1281] COLLARD [B1385] CURLY KALE [B3376] MARROW-STEM KALE [B3375] TRONCHUDA KALE [B4322] TURNIP GREENS [B1171] KOMATSUMA [B3373] LAMB'S QUARTER [B1681] LAND CRESS [B2873] MALABAR NIGHTSHADE [B1150] **MALLOW [B3413]** MARSH MARIGOLD [B3414] MUSTARD [B2069] BLACK MUSTARD [B1127] **BROWN MUSTARD [B1092]** CABBAGE-LEAF MUSTARD [B4251] FIELD MUSTARD [B2068] JAPANESE MUSTARD [B3747] MUSTARD AND CRESS [B4301] RUVO KALE [B3720] WHITE MUSTARD [B1148] NALTA JUTE [B1731] NETTLE [B1674] NEW ZEALAND SPINACH [B1732] PERENNIAL WALLROCKET [B3737] PLANTAIN [B3712] FLEAWORT [B2659] AFRICAN PLANTAIN [B3713] DESERT INDIANWHEAT [B4200] GREATER PLANTAIN [B4334] YELLOW GENTIAN [B4335] POKEWEED [B1400] POPPY [B1515] CORN POPPY [B3709] OPIUM POPPY [B3710] PRICKLY LETTUCE [B2951] PRICKLY SALTWORT [B4331] **RAMIE** [B2447] ROCKET [B2474] SCURVY-GRASS [B2945] SHEPHERD'S NEEDLE [B3714] **SORREL [B1641]** SOWTHISTLE [B3415] SPINACH [B1420] SPINU SOWTHISTLE [B4299] SWAMP CABBAGE [B1733] TSAI SHIM [B3374] WATERCRESS [B1492]

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WINTER-PURSLANE [B3420]
  WOLFBERRY [B4197]
NEEM [B2444]
PALM [B1286]
  AFRICAN OIL PALM [B3330]
  BABASSU PALM [B1707]
  SAGO PALM [B2139]
POD OR SEED VEGETABLE [B1156]
  BAMBARA GROUNDNUT [B3418]
  BEAN (VEGETABLE) [B1567]
    ADZUKI BEAN [B1110]
    BLACK GRAM BEAN [B1588]
    BROAD BEAN [B1367]
      HORSE BEAN [B1663]
    DOLICHOS [B2330]
      HORSE GRAM BEAN [B2463]
      HYACINTH BEAN [B1725]
    GARBANZO BEAN [B1172]
    GOA BEAN [B1726]
    JACK-BEAN [B3400]
LIMA BEAN [B1397]
      BABY LIMA BEAN [B1185]
      FORDHOOK LIMA BEAN [B1562]
      SUCCOTASH [B1361]
      TRIPLE SUCCOTASH [B1606]
    LUPINE BEAN [B1701]
    MORETON BAY CHESTNUT [B2133]
    MOTH BEAN [B1920]
    MUNG BEAN [B1395]
    PHASEOLUS VULGARIS [B1555]
      PHASEOLUS VULGARIS, EDIBLE POD CULTIVAR [B1060]
         GREEN BEAN [B1371]
           GREEN BEAN AND PINTO BEAN [B1753]
         WAX BEAN [B1351]
      PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]
COMMON BEAN [B1999]
         CRANBERRY BEAN [B1186]
         GREAT NORTHERN BEAN [B1027]
         KIDNEY BEAN [B1113]
GREEN KIDNEY BEAN [B1658]
           RED KIDNEY BEAN [B1659]
         NAVY OR PEA BEAN [B1560]
         PINTO BEAN [B1368]
           GREEN BEAN AND PINTO BEAN [B1753]
    RICE BEAN [B1702]
    SCARLET RUNNER BEAN [B2009]
    SIEVA BEAN [B1372]
    SOYBEAN [B1452]
    SWORD-BEAN [B3401]
    TEPARY [B3402]
    VELVET BEAN [B3403]
  COMMON VETCH [B4373]
  CORN [B1232]
    FIELD CORN [B1379]
      FIELD CORN, WHITE [B1577]
      FIELD CORN, YELLOW [B1580]
      SUGAR CANE AND FIELD CORN [B1680]
    POPCORN [B1454]
      POPCORN, WHITE [B1151]
      POPCORN, YELLOW [B1617]
    TEOSINTE [B3406]
    VEGETABLE CORN [B1380]
      SUCCOTASH [B1361]
      TRIPLE SUCCOTASH [B1606]
      VEGETABLE CORN, WHITE [B1597]
      VEGETABLE CORN, YELLOW [B1595]
  COWPEA [B1200]
    BLACKEYED PEA [B1100]
    CATJANG BEAN [B1919]
    CROWDER PEA [B1196]
    YARDLONG BEAN [B1724]
  KERSTING'S GROUNDNUT [B3419]
  LENTIL [B1268]
  LUPINE BEAN [B1701]
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PEA [B1338]
      GARDEN PEA [B3484]
      PEA AND CARROT [B1613]
      PEA AND ONION [B1605]
      PEA, EDIBLE POD CULTIVARS [B1031]
        SNOW PEA [B2466]
        SUGAR PEA, EDIBLE POD [B2467]
      PEA, EDIBLE SEED CULTIVARS [B1001]
        AĹASKA PEA [B1326]
        FIELD PEA [B1486]
        MATRIE [B2473]
        PEA, SMOOTH WRINKLED CROSSES [B1042]
        PIGEON PEA [B2010]
        WHITE PEA [B3356]
        YELLOW PEA [B2414]
    PEANUT [B1337]
      PEANUT WITH OTHER NUT OR SEED [B1525]
    POD OR SEED VEGETABLE, POISONOUS CULTIVARS [B3483]
      SWEET PEA [B1487]
      WHITE PEA [B4372]
    SATAW [B2458]
    TUMBLE MUSTARD [B1737]
    VETCH [B2070]
  SESBANIA [B1736]
  STEM OR SPEAR VEGETABLE [B1005]
    ASPARAGUS [B1415]
      GREEN ASPARAGUS [B1604]
      WHITE ASPARAGUS [B1603]
    BAMBOO [B1271]
      GIANT BAMBOO [B3731]
      OLDHAM'S BAMBOO [B3730]
      PORING BAMBOO [B3734]
      TAIWAN GIANT BAMBOO [B3732]
      THAILAND BAMBOO [B3736]
      TORTOISE SHELL BAMBOO [B3735]
      WHITE-FRINGE GIGANTOCHLOA [B3733]
    BROCCOLI [B1443]
      BROCCOFLOWER [B2600]
    BUTTER BUR [B1739]
    CARDOON [B1727]
    CELERY [B1282]
      LEAF CELERY [B3728]
      STALK CELERY [B3729]
    FLORENCE FENNEL [B3333]
    KOHLRABI [B1369]
    SEA KALE [B2011]
VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]
  CARDOON [B1727]
  FIREWEED [B3725]
  LEEK [B1308]
    BROADLEAF WILD LEEK [B3716]
  NATIVE ROSELLA [B4303]
  PURSLANE [B1642]
    WINTER-PURSLANE [B3420]
  SCALLION [B1478]
  SHALLOT [B1538]
  SUNSET MUSKMALLOW [B4283]
  TREE FERN [B1750]
  WELSH ONION [B2418]
VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
  ALOCASIA [B3438]
  ARRACACHA [B3439]
  ARROWHEAD [B1716]
  ARROWLEAF ÉLEPHÁNT'S EAR [B1499]
  BEET [B1309]
    CHARD [B1175]
    RED BEET [B2940]
    SEA BEET [B3717]
    SUGAR BEET [B1370]
  BULBOUS CHERVIL [B3440]
  BURDOCK, GOBO [B2889]
  CARROT [B1227]
    BELGIAN CARROT [B1095]
    PEA AND CARROT [B1613]
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CASSAVA [B1352] CELERIAC [B1729] CHINESE ARTICHOKE [B2965]
CHINESE WATERCHESTNUT [B1026] CIPOLLINI [B2355] EDIBLE CANNA [B3441] EPPAW [B1752] **GARLIC** [B1233] GREAT-HEADED GARLIC [B3486] JERUSALEM ARTICHOKE [B1038] KURRAT [B3442] LAPPA [B1646] LILY [B2451] NUTSEDGE [B2159] OCA [B3443] ONION [B1300] CANADIAN ONION [B4324] CHINESE ONION [B3417] PEA AND ONION [B1605] RED ONION [B3748] SHALLOT [B1538] SILVERSKIN ONION [B4323] SWEET ONION [B3721] WELSH ONION [B2418] YELLOW ONION [B4314] PARSNIP [B1483] POTATO [B1218] ANDEAN POTATO [B3740] PULAKA [B4279] **RADISH** [B1315] BLACK RADISH [B2959] CHINESE RADISH [B1513] LITTLE RADISH [B2960] RAMPION [B3444] RUTABAGA [B1413] SALSIFY [B1551] BLACK SALSIFY [B2962] SKIRRIT [B3445] SWAMP TARO [B4278] SWEET POTATO [B1106] TARO [B1636] TOPEE TAMBU [B3446] TREE ONION [B3487] **TURNIP [B1238]** ULLUCU [B3447] WATERCHESTNUT [B3719] YAM [B3396] CUSH-CUSH YAM [B3397] LESSER YAM [B3327] WHITE GUINEA YAM [B3398] YAM, TROPICAL [B1181] YELLOW GUINEA YAM [B3399] YAM BEAN [B4254] AHIPA [B4256] GOITENYO [B4255] JICAMA [B1738] WATER MIMOSA [B2445]

#### Facet C. PART OF PLANT OR ANIMAL

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PART OF PLANT OR ANIMAL [C0116]
EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL [C0228]
  CARBOHYDRATE OR RELATED COMPOUND [C0280]
    CARBOHYDRATE [C0152]
      MALTODEXTRIN [C0282]
      OLIGOSACCHARIDE [C0226]
      POLYSACCHARIDE [C0153]
         CELLULOSE [C0220]
         PECTIN [C0198]
         STARCH [C0203]
      SUGAR [C0108]
         DEXTROSE [C0222]
           SORBITOL [C0281]
         FRUCTOSE [C0223]
GALACTOSE [C0254]
         INVERT SUGAR [C0171]
         LACTOSE [C0209]
         MALTOSE [C0206]
         SUCROSE [C0210]
           BROWN SUGAR [C0156]
           WHITE SUGAR [C0157]
         SUGAR SYRUP OR SYRUP SOLIDS [C0271]
           HIGH FRUCTOSE SYRUP [C0272]
           HONEY [C0188]
           MOLASSES [C0207]
  ESSENTIAL OIL, OLEORESIN OR OTHER FLAVORING SUBSTANCE [C0260]
  FAT OR OIL [C0190]
    BUTTER [C0179]
GERM OIL [C0297]
    LIVER OIL [C0301]
    PEEL OIL [C0302]
    SEED OIL [C0307]
  MULTICOMPONENT EXTRACT, CONCENTRATE OR ISOLATE [C0159]
    BROTH OR STOCK [C0170]
    GUM [C0298]
    JUICE [C0300]
    NUT MILK [C0214]
  PROTEIN EXTRACT, CONCENTRATE OR ISOLATE [C0236]
    CASEIN [C0180]
    GELATIN [C0219]
    GLUTEN [C0177]
PART OF ALGAE OR FUNGUS (C0247)
  FRUITING BODY [C0296]
PART OF ANIMAL [C0164]
  ANIMAL BODY OR BODY PART [C0127]
    EAR [C0311]
    FIN [C0283]
    MEAT PART [C0103]
      ORGAN MEAT [C0218]
         ORGAN MEAT, CARDIOVASCULAR SYSTEM [C0129]
           BLOOD [C0185]
           BONE MARROW [C0149]
           HEART (ANIMAL) [C0201]
           SPLEEN [C0191]
         ORGAN MEAT, DIGESTIVE SYSTEM [C0106]
           INK, AQUATIC ANIMAL [C0246]
           INTESTINE [C0212]
           LIVER [C0176]
           PANCREAS [C0204]
           STOMACH [C0211]
             GIZZARD [C0124]
             RUMINANT STOMACH [C0224]
                TRIPE [C0192]
         ORGAN MEAT, OTHER SYSTEMS [C0255]
AIR BLADDER [C0284]
           BRAIN [C0199]
           EYE [C0256]
           LUNG [C0187]
           THYMUS [C0273]
           TONGUE [C0189]
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1414
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ORGAN MEAT, UROGENITAL SYSTEM [C0145]
           KIDNEY [C0196]
            OVARY, ROE [C0202]
           TESTIS, MILT OR SOFT ROE [C0234]
         THYMUS OR PANCREAS [C0109]
       SKELETAL MEAT PART [C0175]
         SKELETAL MEAT PART, WITH BONE OR SHELL [C0243]
           SKELETAL MEAT PART, WITH BONE, WITH SKIN [C0265]
SKELETAL MEAT PART, WITH BONE, WITHOUT SKIN [C0266]
SKELETAL MEAT PART, WITH BONE, WITHOUT SKIN, WITH SEPARABLE FAT [C0285]
              SKELETAL MEAT PART, WITH BONE, WITHOUT SKIN, WITHOUT SEPARABLE FAT [C0286]
         SKELETAL MEAT PART, WITHOUT BONE OR SHELL [C0125]
           SKELETAL MEAT PART, WITHOUT BONE, WITH SKIN [C0267]
SKELETAL MEAT PART, WITHOUT BONE, WITHOUT SKIN [C0268]
              SKELETAL MEAT PART, WITHOUT BONE AND SKIN, WITH SEPARABLE FAT [C0269]
              SKELETAL MEAT PART, WITHOUT BONE AND SKIN, WITHOUT SEPARABLE FAT [C0270]
    NONMEAT PART OF ANIMAL [C0122]
       BONE OR SHELL [C0168]
       FAT, TRIM [C0253]
       SKIN, ANIMAL [C0193]
         FEATHER [C0221]
    WHOLE ANIMAL OR MOST PARTS USED [C0173]
       WHOLE ANIMAL, SKINNED, DEFEATHERED OR SCALED, EVISCERATED [C0120]
       WHOLE ANIMAL, SKINNED, DEFEATHERED OR SCALED, NOT EVISCERATED [C0147]
       WHOLE ANIMAL, WITH SKIN, FEATHERS OR SCALES, EVISCERATED [C0105]
       WHOLE ANIMAL, WITH SKIN, FEATHERS OR SCALES, NOT EVISCERATED [C0275]
  EGG [C0194]
    EGG SHELL [C0278]
EGG WHITE, ALBUMEN [C0241]
    EGG YOLK [C0215]
    WHOLE EGG [C0274]
       WHOLE EGG IN SHELL [C0128]
       WHOLE EGG WITHOUT SHELL [C0225]
  MILK OR MILK COMPONENT [C0113]
    CREAM OR CREAM COMPONENT [C0123]
       BUTTER [C0179]
       BUTTERMILK [C0216]
       CREAM [C0195]
         HEAVY CREAM [C0161]
         LIGHT CREAM [C0160]
         LIGHT WHIPPING CREAM [C0154]
    CURD [C0245]
    MILK [C0235]
    WHEY [C0244]
PART OF PLANT [C0174]
  FRUIT OR SEED [C0165]
    FRUIT [C0167]
       FRUIT, PEEL PRESENT [C0137]
         FRUIT, PEEL PRESENT, CORE, PIT OR SEED PRESENT [C0140]
         FRUIT, PEEL PRESENT, CORE, PIT OR SEED REMOVED [C0139]
       FRUIT, PEEL REMOVED [C0138]
         FRUIT, PEEL REMOVED, CORE, PIT OR SEED PRESENT [C0230]
         FRUIT, PEEL REMOVED, CORE, PIT OR SEED REMOVED [C0229]
       FRUIT, PEEL UNDETERMINED, CORE, PIT OR SEED PRESENT [C0163]
       FRUIT, PEEL UNDETERMINED, CORE, PIT OR SEED REMOVED [C0213]
       PEEL, CORE OR SEED [C0110]
         FRUIT, CORE ONLY [C0293]
         FRUIT, PEEL ONLY [C0294]
         FRUIT, SEED ONLY [C0295]
       POD OR SEED [C0158]
         POD AND FULL-SIZE SEED, MIXTURE [C0117]
         POD CONTAINING FULL-SIZE SEEDS [C0262]
         POD CONTAINING SMALL, IMMATURE SEED [C0169]
         POD WITH SEEDS REMOVED [C0112]
         SEED [C0155]
           SEED IN SHELL OR HULL [C0227]
            SEED PART, OTHER [C0178]
              ARIL [C0287]
              GERM [C0182]
              GERM AND BRAN [C0142]
              SHELL (SEED) [C0249]
              SKIN OR BRAN (PERICARP) [C0111]
                BRAN [C0288]
           SEED, SKIN PRESENT [C0135]
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SEED, SKIN PRESENT, GERM PRESENT [C0133]
                 GERMINATED OR SPROUTED SEED [C0102]
                 SEED ON COB, WITH OR WITHOUT HUSK [C0242]
               SEED, SKIN PRESENT, GERM REMOVED [C0119]
            SEED, SKIN REMOVED [C0134]
               SEED, SKIN REMOVED, GERM PRESENT [C0132]
              SEED, SKIN REMOVED, GERM REMOVED (ENDOSPERM) [C0208]
            SEED, SKIN UNDETERMINED, GERM PRESENT [C0136]
            SEED, SKIN UNDETERMINED, GERM REMOVED [C0114]
  ROOT, STEM, LEAF OR FLOWER [C0148]
     BARK [C0264]
     COTYLEDON [C0292]
     HYPOCOTYL [C0299]
PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]
       BUD [C0289]
       CAP, BUTTON [C0258]
       FLORET OR FLOWER [C0237]
         CALYX [C0276]
         PETAL [C0303]
         STAMEN [C0310]
POLLEN [C0279]
          STIGMA [C0277]
       HEAD (PLANT) [C0151]
       HEART (PLANT) [C0162]
       HUSK [C0181]
       LEAF [C0200]
       PETIOLE [C0304]
SPEAR OR SHOOT [C0186]
       SPROUT [C0183]
       STEM OR STALK (WITHOUT LEAVES) [C0101]
       WOOD [C0309]
     ROOT, TUBER OR BULB [C0238]
       BULB [C0290]
       CORM [C0291]
       RHIZOME [C0305]
       ROOT [C0306]
       ROOT, TUBER OR BULB, PEEL ONLY [C0261]
ROOT, TUBER OR BULB, WITH PEEL [C0239]
ROOT, TUBER OR BULB, WITHOUT PEEL [C0240]
       TUBER [C0308]
     ROOT, TUBER OR BULB, WITH PART OF TOP [C0100]
  WHOLE PLANT OR MOST PARTS USED [C0150]
PART OF PLANT OR ANIMAL NOT APPLICABLE [C0005]
PART OF PLANT OR ANIMAL NOT KNOWN [C0001]
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# Facet E. PHYSICAL STATE, SHAPE OR FORM

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E. PHYSICAL STATE, SHAPE OR FORM [E0113]
  LIQUID [E0130]
    LIQUID, HIGH VISCOSITY [E0102]
       LIQUID, HIGH VISCOSITY, WITH NO VISIBLE PARTICLES [E0139]
       LIQUID, HIGH VISCOSITY, WITH SMALL PARTICLES [E0121]
       LIQUID, HIGH VISCOSITY, WITH SOLID PIECES [E0138]
    LIQUID, LOW VISCOSITY [E0109]
       LIQUID, LOW VISCOSITY, WITH NO VISIBLE PARTICLES [E0123] LIQUID, LOW VISCOSITY, WITH SMALL PARTICLES [E0114]
       LIQUID, LOW VISCOSITY, WITH SOLID PIECES [E0149]
  PHYSICAL STATE, SHAPE OR FORM NOT KNOWN [E0001] PHYSICAL STATE, SHAPE OR FORM, MULTIPLE [E0108]
  SEMILIQUID [E0103]
     SEMILIQUID WITH SMOOTH CONSISTENCY [E0135]
     SEMILIQUID WITH SOLID PIECES [E0110]
  SEMISOLID [E0144]
     SEMISOLID WITH SMOOTH CONSISTENCY [E0119]
     SEMISOLID WITH SOLID PIECES [E0134]
  SOLID [E0151]
     CRYSTAL [E0143]
    DIVIDED OR DISINTEGRATED [E0122]
       DISINTEGRATED OR GROUND [E0136]
          FINELY GROUND [E0106]
          MEDIUM GROUND [E0117]
            MEDIUM GROUND AND SIFTED (BOLTED) [E0101]
       DIVIDED INTO HALVES, QUARTERS OR SEGMENTS [E0133]
          DIVIDED INTO HALVES [E0116]
          DIVIDED INTO QUARTERS [E0148]
          DIVIDED INTO SEGMENTS OR WEDGES [E0107]
       DIVIDED INTO PIECES [E0152]
         DIVIDED INTO PIECES, THICKNESS <0.3 CM. [E0100] DIVIDED INTO PIECES, THICKNESS 0.3-1.5 CM. [E0115]
            CUT INTO LONG PIECES [E0141]
            CUT INTO SHORT PIECES [E0111]
            SLICED [E0137]
               SLICED, THICK, BETWEEN 0.5 AND 1.5 CM. [E0124]
               SLICED, THIN, BELOW 0.5 CM. [E0145]
          DIVIDED INTO PIECES, THICKNESS MORE THAN 1.5 CM. [E0125]
    WHOLE [E0131]
       WHOLE, NATURAL SHAPE [E0150]
       WHOLE, SHAPE ACHIEVED BY FORMING [E0147]
         WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS <0.3 CM. [E0153] WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 0.3-1.5 CM. [E0140]
         WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 1.5-7 CM. [E0105] WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS BIGGER THAN 7 CM. [E0146]
    WHOLE AND PIECES [E0104]
  SUPPLEMENT FORM [E0154]
     BAR [E0164]
    CAPSULE [£0159]
       GEL CAP [E0160]
       SOFTGEL CAPSULE [E0161]
     LIQUID, SUPPLEMENT FORM [E0165]
       ORAL DROPS [E0166]
       PARENTERAL PREPARATION [E0169]
          SOLUTION FOR INFUSION [E0171]
          SOLUTION FOR INJECTION [E0170]
       SPRAY [E0168]
       SYRUP [E0167]
     LOZENGE [E0174]
     POWDER [E0162]
       GRANULES [E0163]
     SUPPLEMENT FORM, OTHER [E0172]
       GEL [E0175]
       GUMMY [E0176]
       WAFER [E0173]
     SUPPLEMENT FORM, UNKNOWN [E0177]
     TABLET [E0155]
       CHEWABLE TABLET [E0156]
       NON-CHEWABLE TABLET [E0157]
          EFFERVESCENT TABLET [E0158]
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F. EXTENT OF HEAT TREATMENT [F0011]
EXTENT OF HEAT TREATMENT NOT KNOWN [F0001]
HEAT-TREATED [F0022]
FULLY HEAT-TREATED [F0014]
PARTIALLY HEAT-TREATED [F0018]
HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT [F0023]
NOT HEAT-TREATED [F0003]

### Facet G. COOKING METHOD

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G. COOKING METHOD [G0002]
  COOKED BY DRY HEAT [G0004]
    BAKED OR ROASTED [G0005]
      BLIND BAKED [G0046]
    BROILED OR GRILLED [G0006]
      CHARCOAL BROILED [G0007]
      ROTISSERIE [G0044]
      SEARED [G0045]
    GRIDDLED [G0008]
    POPPED [G0009]
    TOASTED [G0010]
  COOKED BY MICROWAVE [G0011]
  COOKED BY MOIST HEAT [G0012]
    COOKED IN STEAM [G0021]
      STEAMED WITH PRESSURE [G0022]
      STEAMED WITHOUT PRESSURE [G0023]
    COOKED IN WATER OR WATER-BASED LIQUID [G0013]
      BOILED [G0014]
        BOILED AND DRAINED [G0015]
          BOILED IN LARGE AMOUNT OF LIQUID [G0016]
          BOILED IN SMALL AMOUNT OF LIQUID [G0017]
        BOILED AND UNDRAINED [G0018]
        DOUBLE STEAMED [G0043]
      BRAISED [G0019]
      SIMMERED, POACHED OR STEWED [G0020]
      STEEPED [G0036]
  COOKED WITH FAT OR OIL [G0024]
    COOKED WITH ADDED FAT OR OIL [G0025]
      COOKED IN SMALL AMOUNT OF FAT OR OIL [G0026]
        SAUTEED [G0027]
        STIR-FRIED [G0028]
      DEEP-FRIED [G0029]
      PRESSURE FRIED [G0047]
      SHALLOW FRIED [G0035]
    COOKED WITH INHERENT FAT OR OIL [G0030]
  COOKING METHOD NOT APPLICABLE [G0003]
  COOKING METHOD NOT KNOWN [G0001]
 METHOD OF HEATING CONTAINER [G0032]
    COOKED IN CONTAINER IMMERSED IN WATER OR STEAM [G0031]
    COOKED IN DOUBLE BOILER [G0033]
    COOKED IN WATER BATH [G0034]
  REHEATED [G0037]
    REHEATED BY BOIL-IN-BAG [G0040]
    REHEATED BY DRY HEAT [G0039]
    REHEATED BY MICROWAVE [G0038]
    REHEATED IN PAN OR COOKING UTENSIL [G0041]
 SCALDED OR BLANCHED [G0042]
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### Facet H. TREATMENT APPLIED

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H. TREATMENT APPLIED [H0111]
  COMPONENT REMOVED [H0238]
    ACID REDUCED [H0393]
    ALCOHOL REMOVED [H0285]
      ALCOHOL FULLY REMOVED [H0286]
      ALCOHOL PARTIALLY REMOVED [H0287]
    ALKALOID OR PURINE REMOVED [H0135]
      DECAFFEINATED [H0140]
    CARBOHYDRATE REMOVED [H0266]
      LACTOSE REMOVED [H0295]
    DEBITTERED [H0198]
    DEMINERALIZED [H0137]
      SODIUM REMOVED [H0236]
    FAT REMOVED [H0161]
      FAT FULLY REMOVED [H0248]
      FAT PARTIALLY REMOVED [H0247]
        FAT PARTIALLY REMOVED, 50% OR MORE REMAINING [H0324]
        FAT PARTIALLY REMOVED, LESS THAN 50% REMAINING [H0325]
    PROTEIN REMOVED [H0134]
      GLUTEN REMOVED [H0750]
    RIND REMOVED [H0398]
  COMPONENT SUBSTITUTED [H0103]
    FAT SUBSTITUTED [H0208]
    PROTEIN SUBSTITUTED [H0250]
  FOOD MODIFIED [H0141]
    INSTANTIZED [H0169]
    MICROBIALLY/ENZYMATICALLY MODIFIED [H0119]
      ENZYMATICALLY MODIFIED (H0252)
        CLOTTING ENZYME ADDED [H0298]
        LACTOSE CONVERTED [H0203]
      FERMENTED/MODIFIED, MULTIPLE COMPONENT [H0128]
        CURED OR AGED [H0253]
          CURED OR AGED < 2 WEEKS [H0288]
CURED OR AGED 2 WEEKS TO 1 MONTH [H0289]
          CURED OR AGED 1 TO 2 MONTHS [H0290]
          CURED OR AGED 2 TO 4 MONTHS [H0291]
          CURED OR AGED 4 TO 6 MONTHS [H0292]
          CURED OR AGED 6 TO 12 MONTHS [H0293]
          CURED OR AGED 12 MONTHS OR OVER [H0294]
        LACTIC ACID-OTHER AGENT FERMENTED [H0107]
          BACTERIA CURED [H0326]
             INTERIOR BACTERIA CURED [H0328]
            SURFACE BACTERIA CURED [H0327]
          MOLD CURED [H0329]
             INTERIOR MOLD CURED [H0331]
             SURFACE MOLD CURED [H0330]
      FERMENTED/MODIFIED, SINGLE COMPONENT [H0230]
        CARBOHYDRATE FERMENTED [H0256]
          ACETIC ACID FERMENTED [H0300]
          ALCOHOL FERMENTED [H0232]
          ALCOHOL-ACETIC ACID FERMENTED [H0123]
            MARINADED [H0396]
          LACTIC ACID FERMENTED [H0101]
        LIPOLYTIC FERMENTED [H0127]
        PROTEOLYTIC FERMENTED [H0102]
      PICKLED [H0190]
    PHYSICALLY/CHEMICALLY MODIFIED [H0130]
      AERATED [H0178]
        AERATED BY CREAMING [H0359]
        AERATED BY WHIPPING [H0358]
      ALKALIZED [H0206]
      BLEACHED [H0197]
      BROMATED [H0276]
      CANDIED [H0182]
      DISTILLED [H0270]
      ENCAPSULATED [H0781]
      EXTRUDED [H0352]
      FLAKED [H0274]
      FLATTENED [H0366]
      HOMOGENIZED OR EMULSIFIED [H0306]
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HYDROGENATED [H0174]
    HYDROLYZED [H0277]
    IRRADIATED [H0121]
      IRRADIATED BY IONIZING IRRADIATION [H0179]
      IRRADIATED BY ULTRAVIOLET RADIATION [H0261]
    LIQUID INJECTED [H0275]
    PARBOILED (GRAIN) [H0220]
    PHOSPHATED [H0278]
    PREVIOUSLY FROZEN [H0241]
    PUFFED [H0268]
    ROASTED (PROCESSING METHOD) [H0391]
    ROLLED [H0239]
    TEXTURED [H0192]
  RENDERED [H0760]
INGREDIENT ADDED [H0225]
  CARBOHYDRATE OR RELATED COMPOUND ADDED [H0301]
    ALCOHOL ADDED [H0332]
      ALCOHOLATED [H0160]
    CARBOHYDRATE ADDED [H0209]
      MALTODEXTRIN ADDED [H0315]
      OLIGOSACCHARIDE ADDED [H0240]
      POLYDEXTROSE ADDED [H0314]
      POLYSACCHARIDE ADDED [H0120]
         CELLULOSE ADDED [H0218]
        HEMICELLULOSE ADDED [H0125]
         PECTIN ADDED [H0145]
        STARCH ADDED [H0146]
           DEXTRIN ADDED [H0390]
           MODIFIED STARCH ADDED [H0279]
      SUGAR OR SUGAR SYRUP ADDED [H0136]
         CARAMELIZED SUGAR ADDED [H0360]
         DEXTROSE ADDED [H0154]
         FRUCTOSE ADDED [H0168]
         GALACTOSE ADDED [H0265]
        INVERT SUGAR ADDED [H0211]
        LACTOSE ADDED [H0157]
         MALTOSE ADDED [H0155]
        SUCROSE ADDED [H0158]
           BROWN SUGAR ADDED [H0361]
           WHITE SUGAR ADDED [H0749]
         SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]
           CANE SYRUP ADDED [H0283]
CORN SYRUP ADDED [H0224]
             HIGH FRUCTOSE CORN SYRUP ADDED [H0281]
           HONEY ADDED [H0149]
           MAPLE SYRUP ADDED [H0282]
           MOLASSES ADDED [H0156]
           SORGHUM SYRUP ADDED [H0284]
    SUGAR ALCOHOL ADDED [H0302]
      ERYTHRITOL ADDED [H0801]
      LACTITOL ADDED [H0554]
      MALTITOL ADDED [H0571]
      MALTITOL SYRUP ADDED [H0572]
MALTITOLS ADDED [H0816]
      MANNITOL ADDED [H0304]
      SORBITOL ADDED [H0303]
      XYLITOL ADDED [H0305]
  COATED OR COVERED [H0353]
    CAROB COATED OR COVERED [H0357]
    CHOCOLATE COATED OR COVERED [H0355]
    OTHER SUBSTANCE COATED OR COVERED [H0356]
    SUGAR COATED OR COVERED [H0354]
  COLOR ADDED [H0150]
    CAROTENES ADDED [H0317]
    CERTIFIED COLOR ADDED [H0133]
    NONCERTIFIED COLOR ADDED [H0106]
  FAT OR OIL ADDED [H0221]
    ANIMAL FAT OR OIL ADDED [H0262]
      BUTTER ADDED [H0271]
    FAT OR OIL COATED [H0233]
      ANIMAL FAT OR OIL COATED [H0335]
      VEGETABLE FAT OR OIL COATED [H0334]
    MARGARINE ADDED [H0272]
    VEGETABLE FAT OR OIL ADDED [H0263]
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CORN OIL ADDED [H0343]
    COTTONSEED OIL ADDED [H0346]
    OLIVE OIL ADDED [H0341]
    PALM, PALM KERNEL OR COCONUT OIL ADDED [H0345]
    PEANUT OIL ADDED [H0344]
    SAFFLOWER OR SUNFLOWER OIL ADDED [H0347]
    SOYBEAN OIL ADDED [H0342]
FILLED OR STUFFED [H0207]
FLAVORING OR TASTE INGREDIENT ADDED [H0117]
  ACIDIFIED [H0200]
    MARINADED [H0396]
  ALCOHOLATED [H0160]
  CARBONATED [H0175]
    ARTIFICIALLY CARBONATED [H0109]
    CARBONATED BY FERMENTATION [H0246]
  FLAVORING, SPICE OR HERB ADDED [H0227]
    FLAVORING ADDED, ARTIFICIAL [H0228]
      ARTIFICIAL CHOCOLATE FLAVORING ADDED [H0394]
      ARTIFICIAL FRUIT FLAVORING ADDED [H0395]
    FLAVORING, SPICE OR HERB ADDED, NATURAL [H0229]
      CAROB ADDED [H0267]
      CHOCOLATE OR COCOA ADDED [H0231]
      FLAVORING OR SPICE EXTRACT OR CONCENTRATE ADDED [H0100]
      SPICE OR HERB ADDED [H0151]
        MARINADED [H0396]
  SALT ADDED [H0367]
    SALTED [H0173]
  SMOKED OR SMOKE-FLAVORED [H0172]
    SMOKED BY ADDING SMOKE CONCENTRATE [H0110]
    SMOKED BY SMOKE INFILTRATION [H0118]
  SWEETENER ADDED [H0202]
NONNUTRITIVE SWEETENER ADDED [H0108]
    NUTRITIVE SWEETENER ADDED [H0105]
      SUGAR OR SUGAR SYRUP ADDED [H0136]
        CARAMELIZED SUGAR ADDED (H0360)
        DEXTROSE ADDED [H0154]
        FRUCTOSE ADDED [H0168]
        GALACTOSE ADDED [H0265]
        INVERT SUGAR ADDED [H0211]
        LACTOSE ADDED [H0157]
        MALTOSE ADDED [H0155]
        SUCROSE ADDED [H0158]
           BROWN SUGAR ADDED [H0361]
           WHITE SUGAR ADDED [H0749]
        SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]
           CANE SYRUP ADDED [H0283]
           CORN SYRUP ADDED [H0224]
             HIGH FRUCTOSE CORN SYRUP ADDED [H0281]
           HONEY ADDED [H0149]
           MAPLE SYRUP ADDED [H0282]
          MOLASSES ADDED [H0156]
           SORGHUM SYRUP ADDED [H0284]
FOOD ADDED [H0180]
  CHOCOLATE OR COCOA ADDED [H0231]
  DAIRY PRODUCT ADDED [H0242]
    CHEESE ADDED [H0143]
    MILK OR MILK PRODUCT ADDED [H0297]
      CREAM ADDED [H0296]
      MILK ADDED [H0184]
        PUDDING OR CUSTARD ADDED [H0132]
      WHEY ADDED [H0260]
  EGG ADDED [H0186]
    EGG WHITE ADDED [H0205]
      WHIPPED EGG WHITE ADDED [H0365]
    EGG YOLK ADDED [H0185]
  FRUIT ADDED [H0147]
    DRIED OR CANDIED FRUIT ADDED [H0364]
    FRUIT JUICE ADDED [H0362]
    FRUIT PEEL ADDED [H0363]
    JELLY, JAM OR PRESERVE ADDED [H0122]
      ARTIFICIALLY SWEETENED FRUIT JELLY ADDED [H0131]
  GRAIN ADDED [H0152]
    BARLEY ADDED [H0323]
      BARLEY MALT ADDED [H0754]
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**BRAN ADDED [H0318]** BREADED OR BATTER-COATED [H0188] **BUCKWHEAT ADDED [H0336]** CORN ADDED [H0320] OAT ADDED [H0322] RICE ADDED [H0321] RYE ADDED [H0337] RYE MALT ADDED [H0756] WHEAT ADDED [H0319] WHEAT GERM ADDED [H0222] WHEAT MALT ADDED [H0755] MEAT ADDED [H0191] BEEF ADDED [H0763] CHICKEN ADDED [H0766] LAMB MEAT ADDED [H0764] LARD ADDED [H0762] MEAT PRODUCT ADDED [H0759] HAM ADDED [H0765] ORGAN MEAT ADDED [H0307] BLOOD ADDED [H0339] PLASMA ADDED [H0397] PORK ADDED [H0768] TURKEY ADDED [H0767] NUT OR SEED ADDED [H0177] PEANUT OR PEANUT BUTTER ADDED [H0124] SEED ADDED [H0333] TREE NUT ADDED [H0757] COCONUT ADDED [H0340] POULTRY ADDED [H0171] POULTRY ORGAN MEAT ADDED [H0308] SEAFOOD ADDED [H0153] VEGETABLE ADDED [H0212] MUSHROOM ADDED [H0166] ONION ADDED [H0349] PARSLEY ADDED [H0348] SOY ADDED [H0338] TOMATO ADDED [H0350] FOOD ADDITIVE ADDED [H0399] 4-HEXYLRESORCINOL ADDED [H0782] ACESULFAME K ADDED [H0401] ACETIC ACID ADDED [H0402] ACETIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0403] ACETYLATED DISTARCH ADIPATE ADDED [H0404] ACETYLATED DISTARCH PHOSPHATE ADDED [H0405] ACETYLATED OXIDISED STARCH ADDED [H0783] ACETYLATED STARCH ADDED [H0406] ADIPIC ACID ADDED [H0407] AGAR ADDED [H0408] ALGINIC ACID ADDED [H0409] ALLURA RED AC ADDED [H0410] ALPHA-TOCOPHEROL ADDED [H0411] **ALUMINIUM ADDED [H0412]** ALUMINIUM AMMONIUM SULPHATE ADDED [H0413] ALUMINIUM POTASSIUM SULPHATE ADDED [H0414] ALUMINIUM SILICATE (KAOLIN) ADDED [H0415] ALUMINIUM SODIUM SULPHATE ADDED [H0416] ALUMINIUM SULPHATE ADDED [H0417] AMARANTH ADDED [H0418] AMIDATED PECTIN ADDED [H0419] AMMONIA CARAMEL ADDED [H0420] AMMONIUM ALGINATE ADDED [H0421] AMMONIUM CARBONATE ADDED [H0422] AMMONIUM CARBONATES ADDED [H0784] AMMONIUM HYDROGEN CARBONATE ADDED [H0423] AMMONIUM HYDROXIDE ADDED [H0424] AMMONIUM PHOSPHATIDES ADDED [H0425] AMMONIUM SULPHATE ADDED [H0426] ANNATTO, BIXIN, NORBIXIN ADDED [H0427] ANTHOCYANINS ADDED [H0428] ARGON ADDED [H0429] ASCORBIC ACID ADDED [H0430] ASCORBYL PALMITATE ADDED [H0431] ASCORBYL STEARATE ADDED [H0432] ASPARTAME ADDED [H0433]

AZORUBINE, CARMOISINE ADDED [H0434] BASIC METHACRYLATE COPOLYMER ADDED [H0785] BEESWAX, WHITE AND YELLOW ADDED [H0435] BEETROOT RED, BETANIN ADDED [H0436] BENTONITE ADDED [H0437] BENZOIC ACID ADDED [H0438] BENZYL ALCOHOL ADDED [H0786] BETA-APO-8'-CAROTENAL (C 30) ADDED [H0439] BETA-CAROTENE ADDED [H0440] BETA-CYCLODEXTRIN ADDED [H0787] BIPHENYL, DIPHENYL ADDED [H0441] BORIC ACID ADDED [H0442] BRILLIANT BLACK BN, BLACK PN ADDED [H0443] BRILLIANT BLUE FCF ADDED [H0444] **BROWN FK ADDED [H0445]** BROWN HT ADDED [H0446] BUTANE ADDED [H0788] BUTYLATED HYDROXYANISOLE (BHA) ADDED [H0447] BUTYLATED HYDROXYTOLUENE (BHT) ADDED [H0448] CALCIUM HYDROGEN CARBONATE ADDED [H0449] CALCIUM 5'-RIBONUCLEOTIDES ADDED [H0450] CALCIUM ACETATE ADDED [H0451] CALCIUM ALGINATE ADDED [H0452] CALCIUM ALUMINIUM SILICATE ADDED [H0453] CALCIUM ASCORBATE ADDED [H0454] CALCIUM BENZOATE ADDED [H0455] CALCIUM CARBONATE ADDED [H0456] CALCIUM CHLORIDE ADDED [H0457] CALCIUM CITRATE ADDED [H0789] CALCIUM CYCLAMATE ADDED [H0458] CALCIUM DIGLUTAMATE ADDED [H0459] CALCIUM DIHYDROGEN DIPHOSPHATE ADDED [H0460] CALCIUM DISODIUM ETHYLENE DIAMINE TETRA-ACETATE (CALCIUM DISODIUM EDTA) ADDED [H0461] CALCIUM FERROCYANIDE ADDED [H0462] CALCIUM GLUCONATE ADDED [H0463] CALCIUM GUANYLATE ADDED [H0464] CALCIUM HYDROGEN MALATE ADDED [H0465] CALCIUM HYDROGEN SULPHITE ADDED [H0466] CALCIUM HYDROXIDE ADDED [H0467] CALCIUM INOSINATE ADDED [H0468] CALCIUM LACTATE ADDED [H0469] CALCIUM MALATE ADDED [H0470] CALCIUM MALATES ADDED [H0790] CALCIUM OXIDE ADDED [H0471] CALCIUM PHOSPHATES ADDED [H0791] CALCIUM POLYPHOSPHATES ADDED [H0472] CALCIUM PROPIONATE ADDED [H0473] CALCIUM SACCHARIN ADDED [H0474] CALCIUM SILICATE ADDED [H0475] CALCIUM SORBATE ADDED [H0476] CALCIUM STEAROYL-2-LACTYLATE ADDED [H0477] CALCIUM SULPHATE ADDED [H0478] CALCIUM SULPHITE ADDED [H0479] CALCIUM TARTRATE ADDED [H0480] CANDELILLA WAX ADDED [H0481] CANTHAXANTHIN ADDED [H0482] CARBAMIDE ADDED [H0483] CARBON DIOXIDE ADDED [H0484] CARBOXY METHYL CELLULOSE ADDED [H0485] CARBOXY METHYL CELLULOSE, SODIUM CARBOXY METHYL CELLULOSE, CELLULOSE GUM ADDED [H0792] CARNAUBA WAX ADDED [H0486] CAROTENES ADDED [H0793] CARRAGEENAN ADDED [H0487] CASSIA GUM ADDED [H0794] CAUSTIC SULPHITE CARAMEL ADDED [H0488] CELLULOSE ADDED [H0795] CHLOROPHYLLINS ADDED [H0489] CHLOROPHYLLS ADDED [H0490] CHLOROPHYLLS AND CHLOROPHYLLINS ADDED [H0796] CITRIC ACID ADDED [H0491] CITRIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0492] COCHINEAL, CARMINIC ACID, CARMINES ADDED [H0493] COPPER COMPLEXES OF CHLOROPHYLLINS ADDED [H0494]

COPPER COMPLEXES OF CHLOROPHYLLS ADDED [H0495]

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COPPER COMPLEXES OF CHLOROPHYLLS, CHLOROPHYLLINS [H0797]
      CURCUMIN ADDED [H0496]
      CYCLAMATES ADDED [H0798]
      CYCLAMIC ACID ADDED [H0497]
      DELTA-TOCOPHEROL ADDED [H0498]
      DICALCIUM CITRATE ADDED [H0499]
      DICALCIUM DIPHOSPHATE ADDED [H0500]
      DICALCIUM PHOSPHATE ADDED [H0501]
      DIMETHYL DICARBONATE ADDED [H0502]
      DIMETHYL POLYSILOXANE ADDED [H0503]
      DIPHOSPHATES ADDED [H0799]
      DIPOTASSIUM DIPHOSPHATE ADDED [H0504]
      DIPOTASSIUM GUANYLATE ADDED [H0505]
      DIPOTASSIUM INOSINATE ADDED [H0506]
      DIPOTASSIUM PHOSPHATE ADDED [H0507]
      DIPOTASSIUM TARTRATE ADDED [H0508]
      DISODIUM 5'-RIBONUCLEOTIDES ADDED [H0509]
      DISODIUM CITRATE ADDED [H0510]
      DISODIUM DIPHOSPHATE ADDED [H0511]
      DISODIUM GUANYLATE ADDED [H0512]
DISODIUM INOSINATE ADDED [H0513]
      DISODIUM PHOSPHATE ADDED [H0514]
      DISODIUM TARTRATE ADDED [H0515]
      DISTARCH PHOSPHATE ADDED [H0516]
      DODECYL GALLATE ADDED [H0517]
      ENZYMATICALLY HYDROLYSED CARBOXY METHYL CELLULOSE, ENZYMATICALLY HYDROLYSED
CELLULOSE GUM [H0800]
      ERYTHORBIC ACID ADDED [H0518]
      ERYTHRITOL ADDED [H0801]
      ERYTHROSINE ADDED [H0519]
      ETHYL CELLULOSE ADDED [H0802]
      ETHYL ESTER OF BETA-APO-8'-CAROTENIC ACID (C 30) ADDED [H0520]
      ETHYL METHYL CELLULOSE ADDED [H0521]
      ETHYL P-HYDROXYBENZOATE ADDED [H0522]
      EXTRACTS OF ROSEMARY ADDED [H0803]
      FATTY ACID ESTERS OF ASCORBIC ACID ADDED [H0804]
      FATTY ACIDS ADDED [H0523]
      FERROUS GLUCONATE ADDED [H0524]
      FERROUS LACTATE ADDED [H0525]
      FUMARIC ACID ADDED [H0526]
      GAMMA-TOCOPHEROL ADDED [H0527]
      GELLAN GUM ADDED [H0528]
GLUCONIC ACID ADDED [H0529]
      GLUCONO-DELTA-LACTONE ADDED [H0530]
      GLUTAMIC ACID ADDED [H0531]
      GLYCEROL ADDED [H0532]
      GLYCEROL ADDED [110332]
GLYCEROL ESTERS OF WOOD ROSINS ADDED [H0533]
GLYCERYL DIACETATE (DIACETIN) ADDED [H0805]
      GLYCERYL TRIACETATE (TRIACETIN) ADDED [H0534]
      GLYCINE ADDED [H0535]
      GLYCINE AND ITS SODIUM SALT ADDED [H0806]
      GOLD ADDED [H0536]
      GREENS S ADDED [H0537]
GUANYLIC ACID ADDED [H0538]
      GUAR GUM ADDED [H0539]
      GUM ARABIC (ACACIA GUM) ADDED [H0400]
      HELIUM ADDED [H0540]
      HEXAMETHYLENE TETRAMINE ADDED [H0541]
      HYDROCHLORIC ACID ADDED [H0542]
      HYDROGEN ADDED [H0807]
      HYDROGENATED POLY-1-DECENE ADDED [H0808]
      HYDROXY PROPYL DISTARCH PHOSPHATE ADDED [H0543]
      HYDROXY PROPYL STARCH ADDED [H0544]
      HYDROXYPROPYL CELLULOSE ADDED [H0545]
      HYDROXYPROPYL METHYL CELLULOSE ADDED [H0546]
      INDIGOTINE, INDIGO CARMINE ADDED [H0547]
      INOSINIC ACID ADDED [H0548]
      INVERTASE ADDED [H0809]
      IRON OXIDES AND HYDROXIDES ADDED [H0549]
      ISOBUTANE ADDED [H0810]
      ISOMALT ADDED [H0550]
      KARAYA GUM ADDED [H0551]
      KONJAC ADDED [H0811]
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LACTIC ACID ADDED [H0552]

LACTIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0553] LACTITOL ADDED [H0554] L-ASCORBYL PALMITATE ADDED [H0812] L-CYSTEINE ADDED [H0813] LECITHINS ADDED [H0555] LITHOLRUBINE BK ADDED [H0556] LOCUST BEAN GUM ADDED [H0557] LUTEIN ADDED [H0558] LYCOPENE ADDED [H0559] LYSOZYME ADDED [H0560] MAGNESIUM CARBONATE ADDED [H0561] MAGNESIUM CARBONATES ADDED [H0814] MAGNESIUM CHLORIDE ADDED [H0562] MAGNESIUM DIGLUTAMATE ADDED [H0563] MAGNESIUM HYDROXIDE ADDED [H0564] MAGNESIUM HYDROXIDE CARBONATE ADDED [H0565] MAGNESIUM OXIDE ADDED [H0566] MAGNESIUM PHOSPHATES ADDED [H0815] MAGNESIUM SALTS OF FATTY ACIDS ADDED [H0567] MAGNESIUM SILICATE ADDED [H0568] MAGNESIUM TRISILICATE ADDED [H0569] MALIC ACID ADDED [H0570] MALTITOL ADDED [H0571] MALTITOL SYRUP ADDED [H0572] MALTITOLS ADDED [H0816] MANNITOL ADDED [H0304] METATARTARIC ACID ADDED [H0574] METHYL CELLULOSE ADDED [H0575] METHYL P-HYDROXYBENZOATE ADDED [H0576] MICROCRYSTALLINE CELLULOSE ADDED [H0577] MICROCRYSTALLINE WAX ADDED [H0817] MIXED ACETIC AND TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [H0578] MIXED CAROTENES ADDED [H0579] MONO- AND DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [H0580] MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0581] MONOAMMONIUM GLUTAMATE ADDED [H0582] MONOCALCIUM CITRATE ADDED [H0583] MONOCALCIUM PHOSPHATE ADDED [H0584] MONOPOTASSIUM CITRATE ADDED [H0585] MONOPOTASSIUM GLUTAMATE ADDED [H0586] MONOPOTASSIUM PHOSPHATE ADDED [H0587] MONOPOTASSIUM TARTRATE ADDED [H0588] MONOSODIUM CITRATE ADDED [H0589] MONOSODIUM GLUTAMATE ADDED [H0590] MONOSODIUM PHOSPHATE ADDED [H0591] MONOSODIUM TARTRATE ADDED [H0592] MONOSTARCH PHOSPHATE ADDED [H0593] MONTAN ACID ESTERS ADDED [H0594] NATAMYCIN ADDED [H0595] NEOHESPERIDINE DC ADDED [H0596] NISIN ADDED [H0597] NITROGEN ADDED [H0598] NITROUS OXIDE ADDED [H0599] OCTYL GALLATE ADDED [H0600] ORTOPHENYL PHENOL ADDED [H0601] OXIDIZED POLYETHYLENE WAX ADDED [H0602] OXIDIZED STARCH ADDED [H0603] OXYGEN ADDED [H0604] PAPRIKA EXTRACT, CAPSANTHIN, CAPSORUBIN ADDED [H0605] PATENT BLUE V ADDED [H0606] PECTIN ADDED [H0607] PECTINS ADDED [H0818] PENTAPOTASSIUM TRIPHOSPHATE ADDED [H0608] PENTASODIUM TRIPHOSPHATE ADDED [H0609]
PHOSPHATED DISTARCH PHOSPHATE ADDED [H0610] PHOSPHORIC ACID ADDED [H0611] PLAIN CARAMEL ADDED [H0612] POLYDEXTROSE ADDED [H0613] POLYETHYLENE GLYCOL ADDED [H0819] POLYGLYCEROL ESTERS OF FATTY ACIDS ADDED [H0614] POLYGLYCEROL POLYRICINOLEATE ADDED [H0615] POLYOXYETHYLENE (20) SORBITAN MONOLAURATE (POLYSORBATE 20) ADDED [H0616] POLYOXYETHYLENE (20) SORBITAN MONOOLEATE (POLYSORBATE 80) ADDED [H0617]

POLYOXYETHYLENE (20) SORBITAN MONOPALMITATE (POLYSORBATE 40) ADDED [H0618]

POLYOXYETHYLENE (20) SORBITAN MONOSTEARATE (POLYSORBATE 60) ADDED [H0619] POLYOXYETHYLENE (20) SORBITAN TRISTEARATE (POLYSORBATE 65) ADDED [H0620] POLYOXYETHYLENE (40) STEARATE ADDED [H0621] POLYPHOSPHATES ADDED [H0820] POLYVINYL ALCOHOL (PVA) ADDED [H0821] POLYVINYLPOLYPYRROLIDONE ADDED [H0622] POLYVINYLPYRROLIDONE ADDED [H0623] PONCEAU 4R, COCHINEAL RED A ADDED [H0624] POTASSIUM ACETATE ADDED [H0625] POTASSIUM ADIPATE ADDED [H0626] POTASSIUM ALGINATE ADDED [H0627] POTASSIUM ALUMINIUM SILICATE ADDED [H0628] POTASSIUM BENZOATE ADDED [H0629] POTASSIUM CARBONATE ADDED [H0630] POTASSIUM CARBONATES ADDED [H0822] POTASSIUM CHLORIDE ADDED [H0631] POTASSIUM CITRATES ADDED [H0823] POTASSIUM FERROCYANIDE ADDED [H0632] POTASSIUM GLUCONATE ADDED [H0633] POTASSIUM HYDROGEN CARBONATE ADDED [H0634] POTASSIUM HYDROGEN SULPHATE ADDED [H0635] POTASSIUM HYDROGEN SULPHITE ADDED [H0636] POTASSIUM HYDROXIDE ADDED [H0637] POTASSIUM LACTATE ADDED [H0638] POTASSIUM MALATE ADDED [H0639] POTASSIUM METABISULPHITE ADDED [H0640] POTASSIUM NITRATE ADDED [H0641] POTASSIUM NITRITE ADDED [H0642] POTASSIUM PHOSPHATES ADDED [H0824] POTASSIUM POLYPHOSPHATE ADDED [H0643] POTASSIUM PROPIONATE ADDED [H0644] POTASSIUM SACCHARIN ADDED [H0645] POTASSIUM SORBATE ADDED [H0646] POTASSIUM SULPHATE ADDED [H0647] POTASSIUM SULPHATES ADDED [H0825] POWDERED CELLULOSE ADDED [H0648] PROCESSED EUCHEMA SEAWEED ADDED [H0826] PROPANE ADDED [H0827] PROPANE-1,2-DIOL (PROPYLENE GLYCOL) ADDED [H0649] PROPANE-1,2-DIOL ALGINATE ADDED [H0650] PROPANE-1,2-DIOL ESTERS OF FATTY ACIDS ADDED [H0651] PROPIONIC ACID ADDED [H0652] PROPYL GALLATE ADDED [H0653] PROPYL P-HYDROXYBENZOATE ADDED [H0654] PULLULAN ADDED [H0828] QUILLAIA EXTRACT ADDED [H0655] QUINOLINE YELLOW ADDED [H0656] RED 2G ADDED [H0657] **RIBOFLAVIN ADDED [H0658]** RIBOFLAVIN-5'-PHOSPHATE ADDED [H0659] RIBOFLAVINS ADDED [H0829] SACCHARIN ADDED [H0660] SACCHARINS ADDED [H0830] SALT OF ASPARTAME-ACESULFAME ADDED [H0831] SHELLAC ADDED [H0661] SILICIUM DIOXIDE ADDED [H0662] SILVER ADDED [H0663] SODIUM ACETATE ADDED [H0664] SODIUM ACETATES ADDED [H0832] SODIUM ADIPATE ADDED [H0665] SODIUM ALGINATE ADDED [H0666] SODIUM ALUMINIUM PHOSPHATE, ACIDIC ADDED [H0667] SODIUM ALUMINIUM SILICATE ADDED [H0668] SODIUM ASCORBATE ADDED [H0669] SODIUM BENZOATE ADDED [H0670] SODIUM CALCIUM POLYPHOSPHATE ADDED [H0671] SODIUM CARBONATE ADDED [H0672] SODIUM CARBONATES ADDED [H0833] SODIUM CARBOXY METHYL CELLULOSE ADDED [H0673] SODIUM CITRATES ADDED [H0834] SODIUM CYCLAMATE ADDED [H0674] SODIUM ERYTHORBATE ADDED [H0675] SODIUM ETHYL P-HYDROXYBENZOATE ADDED [H0676]

SODIUM FERROCYANIDE ADDED [H0677]

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SODIUM GLUCONATE ADDED [H0678]
SODIUM GLYCINATE ADDED [H0679]
SODIUM HYDROGEN ACETATE (SODIUM DIACETATE) ADDED [H0680]
SODIUM HYDROGEN CARBONATE ADDED [H0681]
SODIUM HYDROGEN MALATE ADDED [H0682]
SODIUM HYDROGEN SULPHATE ADDED [H0683]
SODIUM HYDROGEN SULPHITE ADDED [H0684]
SODIUM HYDROXIDE ADDED [H0685]
SODIUM LACTATE ADDED [H0686]
SODIUM MALATE ADDED [H0687]
SODIUM MALATES ADDED [H0835]
SODIUM METABISULPHITE ADDED [H0688]
SODIUM METHYL P-HYDROXYBENZOATE ADDED [H0689]
SODIUM NITRATE ADDED [H0690]
SODIUM NITRITE ADDED [H0691]
SODIUM ORTOPHENYL PHENOL ADDED [H0692]
SODIUM PHOSPHATES ADDED [H0836]
SODIUM POLYPHOSPHATE ADDED [H0693]
SODIUM POTASSIUM TARTRATE ADDED [H0694]
SODIUM PROPIONATE ADDED [H0695]
SODIUM PROPYL P-HYDROXYBENZOATE ADDED [H0696]
SODIUM SACCHARIN ADDED [H0697]
SODIUM SESQUICARBONATE ADDED [H0698]
SODIUM STEAROYL-2-LACTYLATE ADDED [H0699]
SODIUM SULPHATE ADDED [H0700]
SODIUM SULPHATES ADDED [H0837]
SODIUM SULPHITE ADDED [H0701]
SODIUM TARTRATES ADDED [H0838]
SODIUM TETRABORATE (BORAX) ADDED [H0702]
SODIUM, POTASSIUM AND CALCIUM SALTS OF FATTY ACIDS ADDED [H0703]
SORBIC ACID ADDED [H0704]
SORBITAN MONOLAURATE ADDED [H0705]
SORBITAN MONOOLEATE ADDED [H0706]
SORBITAN MONOPALMITATE ADDED [H0707]
SORBITAN MONOSTEARATE ADDED [H0708]
SORBITAN TRISTEARATE ADDED [H0709]
SORBITOL ADDED [H0710]
SORBITOL SYRUP ADDED [H0711]
SORBITOLS ADDED [H0839]
SOYBEAN HEMICELLULOSE ADDED [H0840]
STANNOUS CHLORIDE ADDED [H0712]
STARCH ALUMINIUM OCTENYL SUCCINATE ADDED [H0841]
STARCH SODIUM OCTENYL SUCCINATE ADDED [H0713]
STEARYL TARTRATE ADDED [H0714]
STEVIOL GLYCOSIDES ADDED [H0842]
SUCCINIC ACID ADDED [H0715]
SUCRALOSE ADDED [H0843]
SUCROGLYCERIDES ADDED [H0716]
SUCROSE ACETATE ISOBUTYRATE ADDED [H0717]
SUCROSE ESTERS OF FATTY ACIDS ADDED [H0718]
SULPHITE AMMONIA CARAMEL ADDED [H0719]
SULPHUR DIOXIDE ADDED [H0720]
SULPHURIC ACID ADDED [H0721]
SUNSET YELLOW FCF, ORANGE YELLOW S ADDED [H0722]
TALC ADDED [H0723]
TARA GUM ADDED [H0724]
TARTARIC ACID (L(+)-) ADDED [H0725]
TARTARIC ACID ESTÉRS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0726]
TARTRAZINE ADDED [H0727]
TERTIARY-BUTYL HYDROQUINONE (TBHQ) ADDED [H0844]
TETRAPOTASSIUM DIPHOSPHATE ADDED [H0728]
TETRASODIUM DIPHOSPHATE ADDED [H0729]
THAUMATIN ADDED [H0730]
THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY [H0731]
THIABENDAZOLE ADDED [H0732]
TITANIUM DIOXIDE ADDED [H0733]
TOCOPHEROL-RICH EXTRACT ADDED [H0734]
TRAGACANTH ADDED [H0735]
TRIAMMONIUM CITRATE ADDED [H0736]
TRICALCIUM CITRATE ADDED [H0737]
TRICALCIUM PHOSPHATE ADDED [H0738]
TRIETHYL CITRATE ADDED [H0739]
TRIPHOSPHATES ADDED [H0845]
TRIPOTASSIUM CITRATE ADDED [H0740]
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TRIPOTASSIUM PHOSPHATE ADDED [H0741] TRISODIUM CITRATE ADDED [H0742] TRISODIUM DIPHOSPHATE ADDED [H0743] TRISODIUM PHOSPHATE ADDED [H0744] VEGETABLE CARBON ADDED [H0745] XANTHAN GUM ADDED [H0746] XYLITOL ADDED [H0747] ZINC ACETATE ADDED [H0846] FOOD ADDITIVE ADDED, USA [H0371] MSG ADDED [H0369] STABILIZER ADDED [H0368] CELLULOSE DERIVATIVÉ ADDED [H0372] CARBOXYMETHYL CELLULOSE ADDED [H0374] MICROCRYSTALLINE CELLULOSE ADDED [H0373] **GELATIN ADDED [H0165]** GUM ADDED [H0375] MICROBIAL GUM ADDED [H0387] DEXTRAN ADDED [H0389] XANTHAN GUM ADDED [H0388] PLANT EXUDATE GUM ADDED [H0379] GUM ARABIC ADDED [H0380] KARAYA GUM ADDED [H0381] TRAGACANTH GUM ADDED [H0382] SEED GUM ADDED [H0376] CAROB BEAN GUM ADDED [H0377] GUAR GUM ADDED [H0378] PECTIN ADDED [H0145] SEAWEED EXTRACT ADDED [H0383] AGAR ADDED [H0384] ALGINATE ADDED [H0385] CARRAGEENAN ADDED [H0386] STARCH ADDED [H0146] **DEXTRIN ADDED [H0390]** MODIFIED STARCH ADDED [H0279] LEAVENING AGENT ADDED [H0751] CHEMICAL LEAVENING AGENT ADDED [H0351] SOURDOUGH ADDED [H0752] YEAST ADDED [H0753] NUTRIENT OR DIETARY SUBSTANCE ADDED [H0194] AMINO ACID ADDED [H0210] MINERAL ADDED [H0159] CALCIUM ADDED [H0162] CHLORIDE ADDED [H0196] CHROMIUM ADDED [H0778] COPPER ADDED [H0775] FLUORIDE ADDED [H0780] IODIZED [H0189] IRON ADDED [H0181] MAGNESIUM ADDED [H0774] MANGANESE ADDED [H0776] MOLYBDENUM ADDED [H0779] PHOSPHORUS ADDED [H0223] POTASSIUM ADDED [H0195] SELENIUM ADDED [H0777] SODIUM ADDED [H0144] ZINC ADDED [H0273] VITAMIN ADDED [H0163] **BIOTIN ADDED [H0773]** FOLIC ACID ADDED [H0761] PANTOTHENIC ACID ADDED [H0770] VITAMIN A OR CAROTENES ADDED [H0213] CAROTENES ADDED [H0317] VITAMIN A ADDED [H0316] VITAMIN B ADDED [H0216] NIACIN ADDED [H0311] RIBOFLAVIN ADDED [H0310] THIAMINE ADDED [H0309] VITAMIN B12 ADDED [H0772] VITAMIN B6 ADDED [H0771] VITAMIN C ADDED [H0215] VITAMIN D ADDED [H0214] VITAMIN E ADDED [H0217] VITAMIN K ADDED [H0769]

PHOSPHATE ADDED [H0370]

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PROTEIN ADDED [H0164]
      GELATIN ADDED [H0165]
       GLUTEN ADDED [H0758]
      MILK PROTEIN ADDED [H0748]
       SOY PROTEIN ADDED [H0257]
  NO TREATMENT APPLIED [H0003]
  TREATMENT APPLIED NOT KNOWN [H0001]
  WATER ADDED OR REMOVED [H0254]
    REHYDRATED [H0259]
    WATER ADDED [H0148]
       DILUTED TO 15-49% OF SINGLE STRENGTH [H0234]
       DILUTED TO 50-99% OF SINGLE STRENGTH [H0237]
    WATER REMOVED [H0138]
       WATER REMOVED TO RECONSTITUTION RATIO 1 PLUS 1 [H0114]
      WATER REMOVED TO RECONSTITUTION RATIO 2 PLUS 1 [H0113]
       WATER REMOVED TO RECONSTITUTION RATIO 3 PLUS 1 OR HIGHER [H0112]
J. PRESERVATION METHOD [J0107]
  NO PRESERVATION METHOD USED [J0003]
  PRESERVATION METHOD NOT KNOWN [J0001]
  PRESERVED BY ADDING SPICES OR EXTRACTS [J0153]
  PRESERVED BY CHEMICALS [J0109]
    PRESERVED BY ADDING CHEMICALS [J0100]
      PRESERVED BY ADDING ACID [J0149]
         PRESERVED BY ADDING INORGANIC ACIDS OR SALTS [J0154]
           PRESERVED BY SALTING [J0103]
             PRESERVED BY BRINING [J0137]
         PRESERVED BY DRY SALTING [J0139]
PRESERVED BY ADDING ORGANIC ACIDS OR SALTS [J0155]
       PRESERVED BY ADDING ANTIBIOTICS [J0156]
    PRESERVED BY TREATMENT WITH CHEMICALS [J0108]
  PRESERVED BY CHILLING OR FREEZING [J0142]
    PRESERVED BY CHILLING [J0131]
       PRESERVED BY STORAGE IN REFRIGERATING AGENT [J0172]
    PRESERVED BY FREEZING [J0136]
      QUICK FROZEN [J0132]
         CRYOGENIC FROZEN [J0171]
       SLOW FROZEN [J0128]
    PRESERVED BY SOUS VIDE [J0150]
  PRESERVED BY FERMENTATION [J0104]
PRESERVED BY FILTRATION [J0121]
    PRESERVED BY MICRO-FILTRATION [J0177]
    PRESERVED BY ULTRA-FILTRATION [J0157]
  PRESERVED BY HEAT TREATMENT [J0120]
    BLANCHED [J0175]
    INGREDIENT PRESERVED BY HEAT TREATMENT [J0151]
    PASTEURIZED BY HEAT [J0135]
      FILLING CONDITIONS FOR PASTEURIZATION [J0181]
         PASTEURIZED BY HEAT AFTER FILLING [J0158]
         PASTEURIZED BY HEAT BEFORE FILLING [J0159]
       HIGH TEMPERATURE SHORT TIME (HTST) PASTEURIZATION [J0178]
       HIGHER HEAT SHORTER TIME (HHST) PASTEURIZATION [J0179]
       LOW-TEMPERATURE-LONG-TIME (LTLT) PASTEURIZATION [J0182]
      ULTRA HIGH TEMPERATURE (UHT) PASTEURIZATION [J0180]
ULTRA PASTEURIZED (UP) BY HEAT [J0148]
    STERILIZED BY HEAT [J0123]
       STERILIZED AFTER FILLING [J0110]
      STERILIZED BEFORE FILLING [J0102]
ASEPTIC FILLED AND SEALED [J0126]
           STERILIZED AT ULTRA HIGH TEMPERATURE (UHT) [J0147]
         HOT FILLED AND COOLED [J0114]
         HOT FILLED, HELD HOT AND COOLED [J0129]
  PRESERVED BY IRRADIATION [J0138]
    INGREDIENT PRESERVED BY IRRADIATION [J0152]
    PRESERVED BY ELECTRON ACCELERATOR RADIATION [J0161]
    PRESERVED BY IONIZING RADIATION [J0122]
       DISINFECTED BY IRRADIATION [J0162]
       PASTEURIZED BY IRRADIATION [J0119]
       STERILIZED BY IRRADIATION [J0113]
    SURFACE PASTEURIZED OR DISINFECTED BY ULTRAVIOLET IRRADIATION [J0115]
  PRESERVED BY OTHER METHOD [J0004]
  PRESERVED BY REDUCING WATER ACTIVITY [J0145]
    DEHYDRATED OR DRIED [J0116]
       DRIED BY RADIATION [J0163]
         DRIED BY MICROWAVE RADIATION [J0165]
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HEAT DRIED [J0117] ARTIFICIALLY HEAT DRIED [J0144]

DRIED UNDER NORMAL PRESSURE [J0143]

DRIED BY IR HEAT RADIATION [J0166] DRUM-DRIED [J0140] SHELF-DRIED UNDER NORMAL PRESSURE [J0134] DRIED UNDER OVER PRESSURE [J0168] DRIED UNDER REDUCED PRESSURE [J0112] CONCENTRATED BY REVERSE OSMOSIS [J0169] FREEZE-DRIED [J0130] SPRAY-DRIED [J0133] NATURALLY DRIED [J0141] SUN DRIED [J0170]
OSMOTICALLY DRIED [J0124]
PRESERVED BY ADDING SUGAR [J0146] PRESERVED BY SALTING [J0103] PRESERVED BY BRINING [J0137]
PRESERVED BY DRY SALTING [J0139] PRESERVED BY SMOKING [J0106] PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE [J0111]
PRESERVED BY STORAGE IN CONTROLLED ATMOSPHERE [J0176]
PRESERVED BY STORAGE IN INERT ATMOSPHERE [J0173] PRESERVED BY STORAGE IN VACUUM [J0174] STERILIZED BY ULTRA HIGH PRESSURE [J0160]

## Facet K. PACKING MEDIUM

PACKING MEDIUM NOT KNOWN [K0001] PACKING MEDIUM, OTHER [K0004] VACUUM-PACKED [K0027]

K. PACKING MEDIUM [K0020] NO PACKING MEDIUM USED [K0003] PACKED IN EDIBLE MEDIUM [K0011] PACKED IN BROTH [K0042] PACKED IN CREAM OR MILK [K0043] PACKED IN FAT OR OIL [K0026] PACKED IN ANIMAL FAT OR OIL [K0046] PACKED IN VEGETABLE OIL [K0021] PACKED IN OLIVE OIL [K0038] PACKED IN VINEGAR AND OIL [K0040] PACKED IN FRUIT JUICE [K0039] PACKED IN GELATIN [K0035] PACKED IN GRAVY OR SAUCE [K0034] PACKED IN GRAVY OR SAUCE, DAIRY OR EGG COMPONENT [K0033] PACKED IN GRAVY OR SAUCE, FRUIT [K0045] PACKED IN GRAVY OR SAUCE, MEAT [K0036] PACKED IN GRAVY OR SAUCE, VEGETABLE [K0037] PACKED IN INK [K0044] PACKED IN SALT BRINE [K0018] PACKED IN ACIDIFIED SALT BRINE [K0022] PACKED IN SWEETENED BRINE [K0019] PACKED IN SWEETENED LIQUID [K0023] PACKED IN EXTRA HEAVILY SWEETENED LIQUID [K0024] PACKED IN HEAVILY SWEETENED LIQUID [K0012] PACKED IN LIGHTLY SWEETENED WATER OR JUICE [K0013] PACKED IN SLIGHTLY SWEETENED WATER OR JUICE [K0030] PACKED IN VEGETABLE JUICE [K0016] PACKED IN VINEGAR [K0029] PACKED IN VINEGAR AND OIL [K0040] PACKED IN VINEGAR WITH SUGAR [K0010] PACKED IN VINEGAR WITH SUGAR AND SALT [K0047] PACKED IN WATER [K0017] PACKED IN GAS OTHER THAN AIR [K0014] PACKED IN CARBON DIOXIDE [K0028] PACKED IN GAS MIXTURE [K0032] PACKED IN NITROGEN [K0031] PACKED WITH AEROSOL PROPELLANT [K0015]

### Facet M. CONTAINER OR WRAPPING

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M. CONTAINER OR WRAPPING [M0100]
  CONTAINER OR WRAPPING BY FORM [M0195]
    AMPUL [M0196]
    BAG, SACK OR POUCH [M0197]
       BOIL-IN BAG [M0419]
       INNER BAG [M0420]
    BOX [M0213]
    CAN, BOTTLE OR JAR [M0194]
       BOTTLE OR JAR [M0203]
         BOTTLE [M0214]
         JAR [M0215]
         JUG OR DEMIJOHN [M0218]
       CAN [M0204]
         DRAWN CAN [M0216]
          THREE-PART CAN [M0217]
    CAPSULE [M0207]
    DRUM (CONTAINER) [M0198]
    ENVELOPE [M0199]
    MULTICONTAINER PACKAGE [M0208]
    PAIL [M0219]
    TUBE [M0200]
    VIAL [M0201]
    WRAPPER, MATERIAL UNSPECIFIED [M0211]
  CONTAINER OR WRAPPING BY MATERIAL [M0202]
    CERAMIC OR EARTHENWARE CONTAINER [M0116]
       CERAMIC OR EARTHENWARE BOTTLE [M0114]
         CERAMIC OR EARTHENWARE BOTTLE, COLOURED [M0264]
CERAMIC OR EARTHENWARE BOTTLE, UNCOLOURED [M0265]
       CERAMIC OR EARTHENWARE CROCK OR JAR [M0115]
         CERAMIC OR EARTHENWARE JAR, COLOURED [M0266]
         CERAMIC OR EARTHENWARE JAR, UNCOLOURED [M0267]
    EDIBLE CONTAINER [M0212]
    GLASS CONTAINER [M0130]
       GLASS CONTAINER, COLOURED [M0278]
         GLASS CONTAINER, COLOURED, COVERED/PROTECTED [M0282]
         GLASS CONTAINER, COLOURED, LIGHT WEIGHT [M0279]
         GLASS CONTAINER, COLOURED, NORMAL WEIGHT [M0280]
         GLASS CONTAINER, COLOURED, STRENGTHENED [M0281]
       GLASS CONTAINER, CORK STOPPER [M0121]
       GLASS CONTAINER, METAL LID [M0210]
         GLASS CONTAINER, ALUMINUM LID [M0132]
            GLASS CONTAINER, ALUMINUM LID, PLASTIC LINING [M0135]
         GLASS CONTAINER, TINLESS STEEL LID [M0106]
         GLASS CONTAINER, TIN-PLATED STEEL LID [M0143]
       GLASS CONTAINER, PLASTIC LID OR STOPPER [M0134]
         GLASS CONTAINER, PLASTIC LID, ALUMINUM FOIL LINING [M0140]
GLASS CONTAINER, PLASTIC LID, LAMINATE LINING [M0133]
         GLASS CONTAINER, PLASTIC LID, PAPER LINING [M0108]
         GLASS CONTAINER, PLASTIC LID, PLASTIC LINING [M0136]
       GLASS CONTAINER, UNCOLOURED [M0273]
         GLASS CONTAINER, UNCOLOURED, COVERED/PROTECTED [M0277]
         GLASS CONTAINER, UNCOLOURED, LIGHT WEIGHT [M0274] GLASS CONTAINER, UNCOLOURED, NORMAL WEIGHT [M0275] GLASS CONTAINER, UNCOLOURED, STRENGTHENED [M0276]
    LAMINATE CONTAINER [M0181]
       LAMINATE BAG OR POUCH [M0144]
       LAMINATE TUBE [M0167]
          LAMINATE TUBE, ENDS LINED WITH CORK [M0111]
         LAMINATE TUBE, ENDS LINED WITH FOIL [M0110] LAMINATE TUBE, ENDS LINED WITH LAMINATE [M0109]
         LAMINATE TUBE, UNLINED ALUMINUM ENDS [M0127]
LAMINATE TUBE, UNLINED PLASTIC ENDS [M0138]
    METAL CONTAINER [M0151]
       ALUMINUM CONTAINER [M0182]
         ALUMINUM BOX [M0287]
            ALUMINIUM BOX, PLASTIC-COATED [M0288]
            ALUMINIUM BOX, VARNISHED [M0289]
         ALUMINUM CAN, DRUM OR BARREL [M0175]
            ALUMINIUM CAN, DRUM OR BARREL, PLASTIC COATED [M0291]
            ALUMINIUM CAN, DRUM OR BARREL, VARNISHED [M0292]
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ALUMINUM FOIL WRAPPER [M0190]
      ALUMINIUM FOIL WRAPPER, COATED FOR HEAT SEALING [M0295]
      ALUMINIUM FOIL-PAPER WRAPPER [M0296]
         ALUMINUM COEXTRUDED WITH PAPER [M0297]
        ALUMINUM COMBINED WITH PAPER AND PLASTIC [M0298]
        ALUMINUM COMBINED WITH REGENERATED CELLULOSE [M0299]
        LAMINATED ALUMINUM COMBINATION WITH PAPER [M0300]
    ALUMINUM TRAY OR PAN [M0165]
      ALUMINUM TRAY OR PAN, ALUMINUM FOIL COVER OR WRAPPING [M0163]
      ALUMINUM TRAY OR PAN, CARDBOARD COVER [M0161]
      ALUMINUM TRAY OR PAN, LAMINATE COVER OR WRAPPING [M0162]
      ALUMINUM TRAY OR PAN, PAPER WRAPPING [M0164]
      ALUMINUM TRAY OR PAN, PLASTIC COVER OR WRAPPING [M0160]
    ALUMINUM TUBE [M0168]
      ALUMINUM TUBE, TOP LINED WITH CORK [M0171]
      ALUMINUM TUBE, TOP LINED WITH FOIL [M0170]
ALUMINUM TUBE, TOP LINED WITH LAMINATE [M0169]
ALUMINUM TUBE, UNLINED PLASTIC TOP [M0139]
  BIMETAL CONTAINER [M0107]
  STEEL PLATE CONTAINER [M0189]
    STAINLESS STEEL CONTAINER [M0301]
    TIN PLATE CONTAINER [M0176]
      STEEL PLATE CONTAINER TINNED BOTH SIDES [M0309]
      STEEL PLATE CONTAINER TINNED ONE SIDE [M0308]
      VARNISHED TIN-PLATE CONTAINER [M0310]
    TINLESS STEEL PLATE CONTAINER [M0149]
NATURAL POLYMER CONTAINER [M0320]
  CASEIN RESIN [M0321]
  CELLULOSE FILM [M0322]
    ACETATE CELLULOSE FILM [M0323]
    BUTYRATE CELLULOSE FILM [M0324]
    PROPYONATE CELLULOSE FILM [M0325]
  REGENERATED CELLULOSE FILM [M0326]
    REGENERATED CELLULOSE FILM, COATED [M0327]
    REGENERATED CELLULOSE FILM, COLOURED [M0328]
  RUBBER CONTAINER [M0329]
PAPERBOARD OR PAPER CONTAINER [M0159]
  PAPER BAG, SACK OR POUCH [M0120]
    PAPER BAG, SACK OR POUCH, FOIL LINER [M0118]
    PAPER BAG, SACK OR POUCH, LAMINATE LINER [M0119]
    PAPER BAG, SACK OR POUCH, PAPER LINER [M0141]
    PAPER BAG, SACK OR POUCH, PLASTIC LINER [M0117]
    PAPER CONTAINER, TREATED [M0330]
      LACQUERED PAPER CONTAINER [M0331]
      SATURATED (IMMERSED) PAPER CONTAINER [M0332]
      WAXED PAPER CONTAINER [M0333]
    PAPER CONTAINER, UNTREATED [M0334]
      BLEACHED PAPER CONTAINER [M0335]
      GREASE PROOF PAPER CONTAINER [M0337]
      IMITATION GREASE PROOF PAPER CONTAINER [M0338]
      KRAFT OR BROWN PAPER CONTAINER [M0336]
      TISSUE PAPER CONTAINER [M0339]
  PAPER WRAPPER [M0173]
    IMPREGNATED/MICRO WAXED PAPER [M0346]
    METALIZED PAPER WRAPPER [M0347]
      METALIZED PAPER COEXTRUDED WITH PLASTIC [M0348]
      METALIZED PAPER LAMINATED WITH PLASTIC [M0349]
      METALIZED PAPER LAMINATED WITH TREATED PAPER [M0350]
    PAPER COMBINED MATERIAL [M0345]
    PAPER-ALUMINIUM FOIL-PLASTIC WRAPPER [M0351]
      COEXTRUDED PAPER-ALUMINIUM-PLASTIC WRAPPER [M0352]
      LAMINATED PAPER-ALUMINIUM-PLASTIC WRAPPER [M0353]
    PAPER-PAPER COMBINATION [M0354]
    PAPER-PLASTIC COMBINATION [M0355]
      LAMINATE PAPER COEXTRUDED WITH PLASTIC [M0356]
  PAPERBOARD CONTAINER [M0156]
    PAPERBOARD CONTAINER WITH FOIL OR LINER OVERWRAP [M0192]
    PAPERBOARD CONTAINER WITH LINER [M0155]
      PAPERBOARD CONTAINER WITH ALUMINUM FOIL LINER [M0147]
      PAPERBOARD CONTAINER WITH LAMINATE LINER [M0142]
      PAPERBOARD CONTAINER WITH PAPER LINER [M0148]
      PAPERBOARD CONTAINER WITH PLASTIC LINER [M0146]
    PAPERBOARD CONTAINER WITH WINDOW [M0154]
    PAPERBOARD CONTAINER, SURFACE TREATED [M0341]
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PAPERBOARD CONTAINER, PLASTIC COATED [M0153]
       PAPERBOARD CONTAINER, SURFACE TREATED BOTH SIDES [M0342] PAPERBOARD CONTAINER, SURFACE TREATED INSIDE [M0343]
       PAPERBOARD CONTAINER, SURFACE TREATED OUTSIDE [M0344]
    PAPERBOARD CONTAINER, UNTREATED [M0340]
       RECYCLED PAPERBOARD CONTAINER [M0429]
    PAPERBOARD CONTAINER, WAXED [M0152]
    PAPERBOARD TUBE WITH LID OR ENDS [M0112]
  PAPERBOARD MOLDED PACK [M0150]
  PAPERBOARD TRAY WITH WRAPPER [M0129]
PLASTIC CONTAINER [M0172]
  PLASTIC CONTAINER, ACCORDING TO TYPE OF PLASTIC [M0357]
    PLASTIC CONTAINER, COMBINED MATERIAL [M0391]
       METALLIZED POLYMER CONTAINER [M0392]
         METALLIZED POLYAMIDE CONTAINER [M0393]
         METALLIZED POLYESTER CONTAINER [M0394]
       POLYETHYLENE - REGENERATED CELLULOSE CONTAINER [M0405]
POLYETHYLENE - VINYL COPOLYMER CONTAINER [M0406]
       POLYETHYLENE (HIGH DENSITY) - POLYAMIDE CONTAINER [M0395]
       POLYETHYLENE (HIGH DENSITY) - NYLON 11 CONTAINER [M0396]
POLYETHYLENE (HIGH DENSITY) - POLYESTER CONTAINER [M0397]
       POLYETHYLENE (HIGH DENSITY) - POLYPROPYLENE CONTAINER [M0398]
       POLYETHYLENE (LOW DENSITY) - POLYAMIDE CONTAINER [M0399]
         POLYETHYLENE (LOW DENSITY) - NYLON 11 CONTAINER [M0400]
       POLYETHYLENE (LOW DENSITY) - POLYESTER CONTAINER [M0401]
       POLYETHYLENE (LOW DENSITY) - POLYETHYLENE (HIGH DENSITY) CONTAINER [M0402]
       POLYETHYLENE (LOW DENSITY) - POLYETHYLENE (LOW DENSITY) CONTAINER [M0403]
       POLYETHYLENE (LOW DENSITY) - POLYPROPYLENE CONTAINER [M0404] POLYVINYL CHLORIDE - POLYVINYLIDENE CHLORIDE CONTAINER [M0407]
    THERMOPLASTIC SHEET OR CONTAINER [M0358]
       POLYAMIDE CONTAINER [M0359]
         ACRYL-NITRILE CONTAINER [M0360]
         NYLON 11 CONTAINER [M0361]
         NYLON 6,6 CONTAINER [M0362]
       POLYESTER CONTAINER [M0364]
         LINEAR POLYESTER CONTAINER [M0366]
         POLYCARBONATE CONTAINER [M0363]
         POLYESTER CONTAINER, GLASS FIBRE STRENGTHENED [M0365]
         POLYETHYLENE TEREPHTHALATE (PET) CONTAINER [M0430]
       POLYOLEFIN CONTAINER [M0431]
         POLYETHYLENE CONTAINER [M0367]
           HIGH DENSITY POLYETHYLENE CONTAINER [M0368]
           LOW DENSITY POLYETHYLENE CONTAINER [M0370]
              LINEAR LOW DENSITY POLYETHYLENE CONTAINER [M0371]
              LOW DENSITY POLYETHYLENE CONTAINER, TREATED [M0372]
         POLYMETHYLMETHACRYLATE CONTAINER [M0373]
         POLYPROPYLENE CONTAINER [M0374]
           BIAXIAL ORIENTED POLYPROPYLENE CONTAINER [M0375]
           ORIENTED POLYPROPYLENE CONTAINER [M0376]
       POLYSTYRENE CONTAINER [M0377]
       POLYVINYL CHLORIDE CONTAINER [M0378]
         PLASTICIZED POLYVINYL CHLORIDE CONTAINER [M0380]
         UNPLASTICIZED POLYVINYL CHLORIDE CONTAINER [M0379]
       POLYVINYLIDENE CHLORIDE CONTAINER [M0381]
    THERMOSETTING POLYMER CONTAINER [M0382]
       ALKYD RESIN CONTAINER [M0383]
       AMIN RESIN CONTAINER [M0384]
         ANILINE-FORMALDEHYDE CONTAINER [M0385]
         CARBAMIDE-FORMALDEHYDE CONTAINER [M0386]
         DICIANDIAMIDE-FORMALDEHYDE CONTAINER [M0387]
       EPOXY RESIN CONTAINER [M0388]
       PHENONILE RESIN CONTAINER [M0389]
       POLYESTER RESIN CONTAINER [M0390]
  PLASTIC CONTAINER, FLEXIBLE OR FILM [M0186]
    PLASTIC BAG OR POUCH [M0166]
       PLASTIC BOIL-IN-BAG [M0145]
    PLASTIC SHRINK-PACK [M0137]
    PLASTIC SQUEEZE BOTTLE OR TUBE [M0102]
      PLASTIC SQUEEZE BOTTLE OR TUBE, TOP LINED WITH CORK [M0105]
PLASTIC SQUEEZE BOTTLE OR TUBE, TOP LINED WITH FOIL [M0101]
PLASTIC SQUEEZE BOTTLE OR TUBE, TOP LINED WITH LAMINATE [M0103]
       PLASTIC SQUEEZE BOTTLE OR TUBE, UNLINED TOP [M0104]
    PLASTIC WRAPPER [M0128]
  PLASTIC CONTAINER, RIGID OR SEMIRIGID [M0184]
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PLASTIC CONTAINER, MOLDED OR BUBBLE PACK [M0180]
         PLASTIC CONTAINER, BLOW-MOLDED [M0193]
       PLASTIC CONTAINER, RÍGID OR SEMIRIGÍD, ALUMINUM LID [M0188]
      PLASTIC CONTAINER, RIGID OR SEMIRIGID, PLASTIC LID [M0187]
       PLASTIC CONTAINER, RIGID OR SEMIRIGID, TINLESS STEEL LID [M0185]
       PLASTIC CONTAINER, RIGID OR SEMIRIGID, TIN-PLATED STEEL LID [M0183]
      PLASTIC TRAY OR PAN [M0126]
         PLASTIC TRAY OR PAN, ALUMINUM FOIL COVER OR WRAPPING [M0123]
         PLASTIC TRAY OR PAN, CARDBOARD COVER [M0131]
PLASTIC TRAY OR PAN, LAMINATE COVER OR WRAPPING [M0122]
         PLASTIC TRAY OR PAN, PAPER WRAPPING [M0125]
         PLASTIC TRAY OR PAN, PLASTIC COVER OR WRAPPING [M0124]
  TEXTILE OR FABRIC CONTAINER [M0157]
    NATURAL TEXTILE CONTAINER [M0409]
       ANIMAL HAIR CONTAINER [M0410]
       ASBESTOS CONTAINER [M0412]
       BASS FIBRE CONTAINER [M0411]
      COTTON CONTAINER [M0413]
      LEAF FIBRE CONTAINER [M0414]
    POLYMER BASE TEXTILE CONTAINER [M0415]
POLYAMIDE CONTAINER [M0416]
       POLYESTER CONTAINER [M0417]
       POLYOLEFINE CONTAINER [M0418]
    TEXTILE OR FABRIC BAG [M0158]
    TEXTILE OR FABRIC STOCKING OR CASING [M0113]
  WAX CONTAINER [M0209]
  WOOD CONTAINER [M0174]
    WOOD BARREL, CASK OR WHEEL [M0179]
    WOOD BOX [M0177]
    WOOD DRUM [M0178]
CONTAINER OR WRAPPING NOT KNOWN [M0001] CONTAINER OR WRAPPING, OTHER [M0004]
  HUSK WRAPPER [M0206]
  LEAF WRAPPER [M0205]
NO CONTAINER OR WRAPPING USED [M0003]
SEALING/CLOSING ELEMENT [M0220]
  ADHESIVE [M0221]
    MULTICOMPONENT ADHESIVE [M0222]
      MULTICOMPONENT ADHESIVE, NO SOLVENT [M0223]
MULTICOMPONENT ADHESIVE, ORGANIC SOLVENT [M0224]
      MULTICOMPONENT ADHESIVE, WATER SOLUBLE [M0225]
    ONE COMPONENT ADHESIVE [M0226]
       ONE COMPONENT ADHESIVE, ORGANIC SOLVENT [M0227]
       ONE COMPONENT ADHESIVE, WATER SOLUBLE [M0228]
    THERMOPLASTIC ADHESIVE [M0229]
  CLOSING CAP OR LID [M0423]
    CLOSING CAPSULE [M0424]
    CROWN CAP [M0244]
    PEEL-OFF LID [M0426]
    SCREW CAP OR LID [M0425]
       METAL SCREW CAP OR LID [M0245]
         METAL SCREW CAP/PILFER PROOF [M0246]
       PLASTIC SCREW CAP OR LID [M0237]
         PLASTIC SCREW CAP/PILFER PROOF [M0239]
  SEAL/GASKET [M0257]
    CORK WOOD GASKET [M0258]
    METAL GASKET [M0259]
    PLASTIC GASKET [M0260]
    RUBBER GASKET [M0261]
    STEEL SOLDER [M0262]
    TIN SOLDER [M0263]
  STOPPER [M0427]
    GLASS STOPPER [M0231]
    PLASTIC STOPPER [M0233]
       POLYETHYLENE PLUG [M0234]
       POLYPROPYLENE PLUG [M0235]
       POLYVINYL CHLORIDE PLUG [M0236]
    WOODEN CORK [M0256]
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## Facet N. FOOD CONTACT SURFACE

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N. FOOD CONTACT SURFACE [N0010]
  FOOD CONTACT SURFACE FROM HUMAN-MADE MATERIAL [N0051]
    CERAMIC [N0038]
    COATING ENAMEL [N0024]
      BEVERAGE CAN ENAMEL [N0011]
        BEVERAGE CAN ENAMEL, BEER [N0014]
        BEVERAGE CAN ENAMEL, CARBONATED SOFT DRINK [N0013]
        BEVERAGE CAN ENAMEL, NONCARBONATED BEVERAGE [N0012]
      CITRUS ENAMEL [N0018]
      CORN ENAMEL (C-ENAMEL) [N0030]
      FRUIT ENAMEL (F-ENAMEL) [N0016]
      MEAT ENAMEL [N0020]
      MILK ENAMEL [N0019]
      SEAFOOD ENAMEL [N0023]
    GLASS [N0040]
    METAL [N0041]
      ALUMINUM [N0042]
      STEEL [N0044]
      TIN [N0043]
    PAPER OR PAPERBOARD [N0039]
    PLASTIC [N0036]
      CELLULOSE ACETATE [N0034]
      NYLON [N0027]
      PLIOFILM [N0032]
      POLYESTER [N0033]
        MYLAR [N0026]
      POLYETHYLENE [N0017]
      POLYPROPYLENE [N0021]
      POLYSTYRENE [N0022]
      POLYVINYL CHLORIDE [N0037]
      TEFLON [N0055]
      VINYLIDENE [N0029]
        CRYOVAC [N0028]
        LATEX [N0054]
          CELLOPHANE [N0031]
        SARAN [N0025]
    TEXTILE OR FABRIC [N0045]
    WAX [N0015]
  FOOD CONTACT SURFACE FROM NATURAL MATERIAL [N0050]
    ASH [N0047]
    CORK [N0046]
    EDIBLE CASING [N0056]
    EGG SHELL, FOOD CONTACT SURFACE [N0052]
    HUSK, FOOD CONTACT SURFACE [N0049]
    LEAF, FOOD CONTACT SURFACE [N0048]
    MOLLUSK SHELL, FOOD CONTACT SURFACE [N0053]
    NATURAL-BASED POLYMERS [N0057]
    WOOD [N0035]
  FOOD CONTACT SURFACE NOT KNOWN [N0001]
  FOOD CONTACT SURFACE, OTHER [N0004]
  NO FOOD CONTACT SURFACE PRESENT [N0003]
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#### Facet P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM

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CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]
CONSUMER GROUP [P0136]
  ANIMAL FEED [P0021]
    CATTLE FEED [P0019]
    FEED FOR FOOD ANIMALS [P0015]
    FISH FEED (FOOD FISH) [P0011]
    FOOD FOR LABORATORY ANIMALS [P0010]
    FOOD FOR NON-FOOD ANIMALS [P0013]
       PET FOOD [P0029]
         BIRD FOOD [P0030]
         CAT FOOD [P0028]
         DOG FOOD [P0031]
         PET FISH FOOD [P0012]
    GAME FEED [P0157]
    HORSE FEED [P0025]
    PIG FEED [P0027]
    POULTRY FEED (P0018)
    RABBIT FEED [P0158]
    SHEEP AND GOAT FEED [P0014]
 HUMAN, CONSUMER GROUP [P0026]
CHILDREN LESS THAN FOUR YEARS [P0256]
      INFANT OR TODDLER FOOD [P0020]
         INFANT FOOD, 0 - 6 MONTHS [P0263]
INFANT FOOD, 0 - 3 MONTHS [P0189]
           INFANT FOOD, 3 - 6 MONTHS [P0190]
         INFANT FOOD, 6 - 12 MONTHS [P0191]
         INFANT OR TODDLER FOOD, FROM 12 MONTHS ONWARDS [P0192]
    HUMAN CONSUMER, ADULT [P0188]
      MEN [P0251]
SENIORS [P0254]
      WOMEN [P0252]
         MENOPAUSED WOMEN [P0261]
         PREGNANT OR LACTATING WOMEN [P0253]
    HUMAN CONSUMER, FOUR YEARS AND ABOVE [P0250]
       TEENAGERS [P0255]
    HUMAN CONSUMER, NO AGE SPECIFICATION [P0024]
    HUMAN CONSUMER, OTHER [P0258]
       ATHLETES [P0259]
       BODYBUILDERS [P0260]
      WEIGHT-REDUCERS [P0262]
CONSUMER GROUP NOT APPLICABLE [P0003]
CONSUMER GROUP NOT KNOWN [P0001]
DIETARY CLAIM OR USE [P0023]
  ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]
    NO ARTIFICIAL ADDITIVES CLAIM OR USE [P0108]
    NO ARTIFICIAL COLORS CLAIM OR USE [P0097]
    NO ARTIFICIAL FLAVORS CLAIM OR USE [P0100]
    NO ARTIFICIAL INGREDIENTS CLAIM OR USE [P0107]
    NO ARTIFICIAL PRESERVATIVES CLAIM OR USE [P0113]
    NO ARTIFICIAL SWEETENERS CLAIM OR USE [P0104]
    NO NITRITE/NITRATE ADDED CLAIM OR USE [P0111]
    NO SULFITE ADDED CLAIM OR USE [P0112]
  COLOR-RELATED CLAIM OR USE [P0096]
    NO ARTIFICIAL COLORS CLAIM OR USE [P0097]
    NO COLOR ADDED CLAIM OR USE [P0098]
  FLAVOR- OR TASTE-RELATED CLAIM OR USE [P0099]
    NO ARTIFICIAL FLAVORS CLAIM OR USE [P0100]
    NO FLAVOR ADDED CLAIM OR USE [P0102]
    NONCARBONATED CLAIM OR USE [P0169]
  GENERAL LABEL CLAIM [P0059]
    "FREE" LABEL CLAIM [P0129]
    "FRESH FROZEN" LABEL CLAIM [P0178]
    "FRESH" LABEL CLAIM [P0120]
    "HIGH" LABEL CLAIM [P0130]
"LESS" LABEL CLAIM [P0131]
    "LIGHT" LABEL CLAIM [P0132]
    "MORE" LABEL CLAIM [P0133]
    "NATURALLY/NATURAL" LABEL CLAIM [P0209]
    "SOURCE OF" LABEL CLAIM [P0134]
    LABEL CLAIM IN FOOD NAME [P0161]
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LABEL CLAIM SEPARATE FROM FOOD NAME [P0162] HEALTH-RELATED CLAIM OR USE [P0124] CALCIUM AND OSTEOPOROSIS RELATED CLAIM OR USE [P0257] DIABETIC OR SUITABLE FOR DIABETICS CLAIM OR USE [P0198] TOOTH DECAY-RELATED CLAIM OR USE [P0125] NUTRITION-RELATED CLAIM OR USE [P0065] CHOLESTEROL SPECIAL CLAIM OR USE [P0041] NO OR REDUCED CHOLESTEROL CLAIM OR USE [P0149] CHOLESTEROL FREE FOOD [P0042] LOW IN CHOLESTEROL FOOD [P0043] REDUCED CHOLESTEROL FOOD [P0044] **ENERGY SPECIAL CLAIM OR USE [P0045]** HIGH ENERGY FOOD [P0060] NO OR REDUCED ENÈRGY CLAIM OR USE [P0066] **ENERGY FREE FOOD [P0055]** LOW ENERGY FOOD [P0033] REDUCED ENERGY FOOD [P0034] FAT SPECIAL CLAIM OR USE [P0017] FULL FAT CLAIM OR USE [P0195] NO OR REDUCED FAT CLAIM OR USE [P0069] FAT FREE FOOD [P0054] LOW FAT FOOD [P0039] (PERCENT) FAT FREE CLAIM OR USE [P0150] NO FAT ADDÉD CLAIM OR USE [P0070] REDUCED FAT FOOD [P0040] SATURATED FAT-RELATED CLAIM OR USE [P0071] LOW IN SATURATED FAT FOOD [P0057] NO ANIMAL FAT ADDED CLAIM OR USE [P0072] NO PALM OIL ADDED CLAIM OR USE [P0074] NO TROPICAL OILS ADDED CLAIM OR USE [P0073] REDUCED SATURATED FAT FOOD [P0180] SATURATED FAT FREE FOOD [P0179] TRANS FAT CLAIM OR USE [P0196] "NO TRANS FAT" CLAIM OR USE [P0233] UNSATURATED FAT CLAIM OR USE [P0247] HIGH UNSATURATED FAT [P0248] MONOUNSATURATED FAT CLAIM OR USE [P0241] HIGH MONOUNSATURATED FAT [P0243] POLYUNSATURATED FAT CLAIM OR USE [P0242] HIGH POLYUNSATURATED FAT [P0246] OMEGA-3 FATTY ACIDS CLAIM OR USE [P0244] HIGH OMEGA-3 FATTY ACIDS [P0245] SOURCE OF OMEGA-3 FATTY ACIDS [P0249] FIBER SPECIAL CLAIM OR USE [P0049] HIGH FIBER FOOD [P0048] LOW FIBER FOOD [P0063] RICH IN FIBER CLAIM OR USE [P0075] NATURALLY RICH IN FIBER CLAIM OR USE [P0076] SOURCE OF FIBRE [P0205] PROTEIN SPECIAL CLAIM OR USE [P0202] HIGH PROTEIN FOOD [P0203] SOURCE OF PROTEIN [P0206] SALT OR SODIUM SPECIAL CLAIM OR USE [P0047] NO OR REDUCED SALT OR SODIUM CLAIM OR USE [P0077] LOW SALT OR SODIUM FOOD [P0038] LOW SALT FOOD [P0083] LOW SODIUM FOOD [P0156] NO SALT ADDED CLAIM OR USE [P0078] REDUCED SALT OR SODIUM FOOD [P0037] REDUCED SALT FOOD [P0087] REDUCED SODIUM FOOD [P0154] SALT OR SODIUM FREE FOOD [P0035] SALT FREE FOOD [P0080] SODIUM FREE FOOD [P0152] NATURALLY SODIUM-FREE FOOD [P0088] VERY LOW SALT OR SODIUM FOOD [P0036] VERY LOW SALT FOOD [P0085] VERY LOW SODIUM FOOD [P0153] STARCH-RELATED CLAIM OR USE [P0092] NO MODIFIED FOOD STARCH ADDED CLAIM OR USE [P0093] NO STARCH ADDED CLAIM OR USE [P0094] SUGARS SPECIAL CLAIM OR USE [P0061] NO OR REDUCED SUGAR CLAIM OR USE [P0090] LACTOSE REDUCED FOOD [P0170]

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LACTOSE FREE FOOD [P0171]
         LOW SUGARS FOOD [P0062]
         NO SUGARS ADDED CLAIM OR USE [P0091]
           SUGARS FREE FOOD [P0056]
         REDUCED SUGARS FOOD [P0181]
    VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]
       CONTAINS (NAME OF THE NUTRIENT OR OTHER SUBSTANCE) NUTRITION CLAIM [P0207]
       ENRICHED CLAIM OR USE [P0183]
       FORTIFIED CLAIM OR USE [P0184]
       HIGH {NAME OF VITAMIN/S} AND/OR {NAME OF MINERAL/S} NUTRITION CLAIM [P0211]
       INCREASED (NAME OF NUTRIENT) NUTRITION CLAIM [P0208]
       IODIZED CLAÌM OR USE [P0185]
       NO VITAMIN OR MINERAL ADDED CLAIM OR USE [P0173]
       REDUCED (NAME OF NUTRIENT) NUTRITION CLAIM [P0212]
       SOURCE OF {NAME OF VITAMIN/S} AND/OR {NAME OF MINERAL/S} NUTRITION CLAIM [P0210]
         NATURAL SOURCE OF VITAMINS AND OR MINERALS [P0204]
      UNENRICHED CLAIM OR USE [P0172]
UNFORTIFIED CLAIM OR USE [P0186]
  ORGANIC FOOD CLAIM OR USE [P0128]
  OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]
    ALCOHOL FREE CLAIM OR USE [P0176]
    CAFFEINE FREE CLAIM OR USE [P0117]
      NATURALLY CAFFEINE FREE CLAIM OR USE [P0118]
    EGG FREE CLAIM OR USE [P0175]
    GLUTEN FREE CLAIM OR USE [P0174]
    LOW ALCOHOL CLAIM OR USE [P0193]
    NO BEEF ADDED [P0201]
    NO MSG ADDED CLAIM OR USE [P0116]
    NO PORK ADDED [P0200]
    PROBIOTIC CLAIM OR USE [P0194]
  OTHER SPECIAL CLAIM OR USE [P0159]
ALIMENT DE DISETTE [P0182]
    FOOD QUALITY CLAIM [P0197]
  PRESERVATIVE-RELATED CLAIM OR USE [P0110]
    NO NITRITE/NITRATE ADDED CLAIM OR USE [P0111]
    NO PRESERVATIVES CLAIM OR USE [P0114]
       NO ARTIFICIAL PRESERVATIVES CLAIM OR USE [P0113]
    NO SULFITE ADDED CLAIM OR USE [P0112]
  PROCESSING-RELATED CLAIM OR USE [P0119]
    NO WATER ADDED CLAIM OR USE [P0167]
    NOT PASTEURIZED CLAIM OR USE [P0121]
    UNBLEACHED CLAIM OR USE [P0123]
UNPURIFIED OR UNREFINED CLAIM OR USE [P0122]
  RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]
    ETHNIC FOOD CLAIM OR USE [P0235]
       AUTHENTIC ETHNIC FOOD CLAIM OR USE [P0239]
       MODIFIED ETHNIC FOOD CLAIM OR USE [P0240]
    HALAL CLAIM OR USE [P0187]
    KOSHER CLAIM OR USE [P0127]
       KOSHER FOR PASSOVER CLAIM OR USE [P0135]
       KOSHER MILCHLIG CLAIM OR USE [P0177]
    PAREVE CLAIM OR USE [P0168]
    TRADITIONAL FOOD CLAIM OR USE [P0234]
       TRADITIONAL COMPOSITION CLAIM OR USE [P0237]
       TRADITIONAL INGREDIENT CLAIM OR USE [P0236]
       TRADITIONAL TYPE OF PRODUCTION AND/OR PROCESSING CLAIM OR USE [P0238]
  VEGAN/VEGETARIAN OR SUITABILITY FOR VEGAN/VEGETARIAN CLAIM OR USE [P0199] SWEETENER-RELATED CLAIM OR USE [P0103]
    NO ARTIFICIAL SWEETENERS CLAIM OR USE [P0104]
    SUGARS SPECIAL CLAIM OR USE [P0061]
      NO OR REDUCED SUGAR CLAIM OR USE [P0090]
         LACTOSE REDUCED FOOD [P0170]
           LACTOSE FREE FOOD [P0171]
         LOW SUGARS FOOD [P0062]
         NO SUGARS ADDED CLAIM OR USE [P0091]
           SUGARS FREE FOOD [P0056]
         REDUCED SUGARS FOOD [P0181]
    UNSWEETENED CLAIM OR USE [P0105]
FOOD ALLERGEN LABELLING [P0213]
  CARROT AND PRODUCTS THEREOF [P0231]
CELERY AND PRODUCTS THEREOF [P0222]
  CEREALS CONTAINING GLUTEN AND PRODUCTS THEREOF [P0214]
  COCOA AND PRODUCTS THEREOF [P0226]
  CORIANDER AND PRODUCTS THEREOF [P0227]
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CORN AND PRODUCTS THEREOF [P0229]
CRUSTACEANS AND PRODUCTS THEREOF [P0215]
EGGS AND PRODUCTS THEREOF [P0216]
FISH AND PRODUCTS THEREOF [P0217]
LUPINE AND PRODUCTS THEREOF [P0228]
MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE) [P0220]
MOLLUSCS AND PRODUCTS THEREOF [P0232]
MUSTARD AND PRODUCTS THEREOF [P0223]
NUTS AND PRODUCTS THEREOF [P0221]
PEANUTS AND PRODUCTS THEREOF [P0221]
POD FRUITS AND PRODUCTS THEREOF [P0230]
SESAME SEEDS AND PRODUCTS THEREOF [P0230]
SOSSAME SEEDS AND PRODUCTS THEREOF [P0224]
SOYBEANS AND PRODUCTS THEREOF [P0219]
SULPHUR DIOXIDE AND SULPHITES [P0225]
LABEL OR LABELING CLAIM [P0160]
LABELING CLAIM [P0163]

## Facet R. GEOGRAPHIC PLACES AND REGIONS

GEOGRAPHIC PLACES AND REGIONS [R0010] CLIMATIC ZONE [R0193] CONTINENTAL CLIMATIC ZONE [R0499] COOL SUMMER CLIMATIC ZONE [R0501] SUBARCTIC CLIMATIC ZONE [R0502] WARM SUMMER CLIMATIC ZONE [R0500] DRY CLIMATIC ZONE [R0492] ARID CLIMATIC ZONE [R0494] SEMIARID CLIMATIC ZONE [R0493] HIGH ELEVATIONS CLIMATIC ZONE [R0506] HIGHLANDS CLIMATIC ZONE [R0507] UPLANDS CLIMATIC ZONE [R0508] MILD CLIMATIC ZONE [R0495] HUMID SUBTROPICAL CLIMATIC ZONE [R0498] MARINA WEST COAST CLIMATIC ZONE [R0496] MEDITERRANEAN CLIMATIC ZONE [R0497] POLAR CLIMATIC ZONE [R0503] ICE CAP CLIMATIC ZONE [R0505] TUNDRA CLIMATIC ZONE [R0504] TROPICAL CLIMATIC ZONE [R0489] TROPICAL DRY CLIMATIC ZONE [R0491] TROPICAL WET CLIMATIC ZONE [R0490] CONTINENTS, REGIONS AND COUNTRIES [R0509] AFRICA [R0339] AFRICA, CENTRAL [R0340] CAMEROON [R0194] CENTRAL AFRICAN REPUBLIC [R0185] CHAD [R0393] **CONGO** [R0186] **EQUATORIAL GUINEA [R0235]** GABON [R0221] SAO TOME AND PRINCIPE [R0386] ZAIRE [R0122] AFRICA, EASTERN [R0341] BURUNDI [R0159] COMOROS ISLANDS [R0271] DJIBOUTI [R0203] ETHIOPIA [R0213] **KENYA** [R0267] **RWANDA** [R0371] SOMALIA [R0384] SUDAN [R0375] TANZANIA [R0409] UGANDA [R0411] AFRICA, NORTHERN [R0342] ALGERIA [R0207] EGYPT [R0210] LIBYA [R0288] MOROCCO [R0289] TUNISIA [R0400] AFRICA, SOUTHERN [R0343] ANGOLA [R0109] BOTSWANA [R0168] LESOTHO [R0284] MADAGASCAR [R0292] MALAWI [R0305] MOZAMBIQUE [R0308] NAMIBIA [R0309] SOUTH AFRICA [R0120] SWAZILAND [R0391] ZAMBIA [R0121] ZIMBABWE [R0123] AFRICA, WESTERN [R0344] **BENIN** [R0160] BURKINA FASO [R0156] COTE D'IVOIRE [R0190] GAMBIA [R0232] GHANA [R0229] **GUINEA** [R0233] GUINEA-BISSAU [R0239]

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LIBERIA [R0283]
    MALI [R0294]
    MAURITANIA [R0300]
    NIGER [R0311]
    NIGERIA [R0313]
     SENEGAL [R0383]
    SIERRA LEONE [R0381]
     TOGO [R0395]
    WESTERN SAHARA [R0211]
ANTARCTICA [R0110]
ASIA [R0345]
  ASÍA, CENTRAL [R0346]
    BHUTAN [R0166]
MONGOLIA [R0296]
    NEPAL [R0317]
  ASIA, NORTHEAST [R0347]
    CHINA, PEOPLES REPUBLIC OF [R0195]
CHINA, REPUBLIC OF [R0408]
    HONG KONG [R0242]
     JAPAN [R0266]
    KOREA, DEMOCRATIC PEOPLE'S REPUBLIC OF [R0273]
     KOREA, REPUBLIC OF [R0274]
    MACAU [R0297]
  ASIA, SOUTHEAST [R0348]
     BRUNEI DARUSSALAM [R0162]
     EAST TIMOR [R0402]
    INDONESIA [R0248]
       BALI [R0249]
       BORNEO [R0252]
       IRIAN JAYA [R0251]
       JAVA [R0250]
       SULAWESI [R0253]
       SUMATRA [R0254]
    KAMPUCHEA [R0269]
    LAOS [R0278]
    MALAYSIA [R0307]
    MYANMAR [R0295]
    SINGAPORE [R0377]
    THAILAND [R0396]
VIET NAM [R0479]
  ASIA, SOUTHERN [R0349]
    BANGLADESH [R0154]
    INDIA [R0257]
     SRI LANKA [R0282]
  ASIA, WESTERN [R0350]
    AFGHANISTAN [R0102]
     ARMENIA [R0106]
    AZERBAIJAN [R0119]
    GEORGIA (COUNTRY) [R0228]
    KAZAKHSTAN [R0277]
    KYRGYZSTAN [R0268]
     PAKISTAN [R0330]
    TADJIKISTAN [R0397]
    TURKMENISTAN [R0399]
    UZBEKISTAN [R0473]
  MIDDLE EAST [R0351]
    BAHRAIN [R0158]
     GAZA STRIP [R0241]
    IRAN [R0261]
    IRAQ [R0260]
    ISRAEL [R0256]
     JORDAN [R0265]
    KUWAIT [R0275]
    LEBANON [R0279]
NEUTRAL ZONE [R0319]
     OMAN [R0322]
    QATAR [R0338]
SAUDI ARABIA [R0372]
     SYRIA [R0390]
     TURKEY [R0403]
    UNITED ARAB EMIRATES [R0101]
     YEMEN ARAB REPUBLIC [R0483]
  RUSSIA [R0370]
ATLANTIC OCEAN ISLANDS [R0352]
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BAHAMAS [R0165] BERMUDA [R0161] BOUVET ISLAND [R0167] CAPE VERDE [R0189] CARIBBEAN ISLANDS [R0353] ANGUILLA [R0104] ANTIGUA AND BARBUDA [R0103] ARUBA [R0118] BARBADOS [R0153] CAYMAN ISLANDS [R0276] CUBA [R0200] DOMINICA [R0205] DOMINICAN REPUBLIC [R0206] GRENADA [R0226] **GUADELOUPE** [R0234] HAITI [R0246] JAMAICA [R0264] MARTINIQUE [R0299] MONTSERRAT [R0301] NETHERLANDS ANTILLES [R0107] PUERTO RICO [R0334] SAINT KITTS AND NEVIS [R0272] SAINT LUCIA [R0280] SAINT VINCENT AND THE GRENADINES [R0475] TRINIDAD AND TOBAGO [R0406] TURKS AND CAICOS ISLANDS [R0392] VIRGIN ISLANDS (BRITISH) [R0477] VIRGIN ISLANDS (U.S.) [R0478] FALKLAND ISLANDS [R0216] FAROE ISLANDS [R0218] GREENLAND [R0231] ICELAND [R0262] ST. HELENA [R0378] ST. PIERRE AND MIQUELON [R0332] SVALBARD AND JAN MAYEN ISLANDS [R0380] AUSTRALIA [R0117] CHRISTMAS ISLAND [R0197] CENTRAL AMERICA [R0354] BELIZE [R0170] COSTA RICA [R0198] EL SALVADOR [R0389] GUATEMALA [R0237] HONDURAS [R0244] NICARAGUA [R0314] PANAMA [R0323] **EUROPE** [R0355] EUROPE, CENTRAL [R0356] AUSTRIA [R0115] GERMAN FEDERAL REPUBLIC [R0202] EUROPE, EASTERN [R0357] ALBANIA [R0105] BELARUS [R0169] BOSNIA AND HERZEGOVINA [R0152] BULGARIA [R0157] CROATIA [R0245] CZECH REPUBLIC [R0515] CZECHOSLOVAKIA [R0199] ESTONIA [R0209] HUNGARY [R0247] KOSOVO [R0520] LATVIA [R0287] LITHUANIA [R0285] MACEDONIA [R0519] MOLDOVA [R0291] POLAND [R0331] ROMANIA [R0369] RUSSIA [R0370] SERBIA [R0517] SLOVAKIA [R0516] SLOVENIA [R0379] TURKEY [R0403] UKRAINE [R0410] YUGOSLAVIA [R0484] EUROPE, NORDIC COUNTRIES [R0360]

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       SOUTHERN OCEAN [R0514]
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## Facet Z. ADJUNCT CHARACTERISTICS OF FOOD

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  ADJUNCT CHARACTERISTICS OF MEAT, POULTRY OR FISH [Z0049]
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       DARK FISH FLESH [Z0058]
       LIGHT FISH FLESH [Z0057]
       PINK FISH FLESH [Z0060]
       RED FISH FLESH (Z0059)
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       CUT OF MEAT, FRENCH [Z0121]
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         QUARTIER ARRIERE [Z0135]
           ALOYAU [Z0141]
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         FOOT (MEAT CUT) [Z0041]
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         JOWL, TRIMMED [Z0040]
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         SHORT LOIN [Z0026]
         SHORT PLATE [Z0028]
         SHOULDER (MEAT CUT) [Z0043]
           FAT BACK [Z0037]
         SIDE (MEAT CUT) [Z0046]
         SIRLOIN [Z0027]
         TAIL [Z0155]
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       CUT OF POULTRY MEAT [Z0156]
         BREAST (POULTRY MEAT CUT) [Z0158]
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THIGH (POULTRY MEAT CUT) [Z0160]
      WING (POULTRY MEAT CUT) [Z0157]
  EXTENT OF FAT TRIM [Z0107]
    EXTERNAL FAT TRIMMED TO 0 INCH [Z0106]
    EXTERNAL FAT TRIMMED TO 1/2 INCH [Z0104]
    EXTERNAL FAT TRIMMED TO 1/4 INCH [Z0105]
    EXTERNAL FAT TRIMMED TO 1/8 INCH [Z0252]
  GRADE OF MEAT [Z0064]
    GRADE OF MEAT NOT KNOWN [Z0019]
    GRADE OF MEAT, EUROPE [Z0065]
      GRADE A, EUROPE [Z0150]
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      GRADE R, EUROPE [Z0068]
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  PARTICLE SIZE IN SOLID FORMED PRODUCTS [Z0097]
    SOLID CONTAINING MEDIUM OR LARGE CHUNKS (8 MM.) [Z0100]
    SOLID CONTAINING MEDIUM OR SMALL PARTICLES (8-4 MM.) [Z0103]
    SOLID CONTAINING SMALL PARTICLES (4-1 MM.) [Z0099]
    SOLID CONTAINING VERY SMALL PARTICLES (>1 MM.) [Z0098]
ADJUNCT CHARACTERISTICS OF PLANTS [Z0268]
  COLOR OF FRUIT OR VEGETABLE FLESH [Z0269]
    BLUE FLESH [Z0277]
    GOLD FLESH [Z0272]
    GREEN FLESH [Z0271]
    ORANGE FLESH [Z0290]
    PINK FLESH [Z0270]
    PURPLE FLESH [Z0276]
    RED FLESH [Z0275]
    WHITE FLESH [Z0274]
    YELLOW FLESH [Z0273]
  COLOR OF FRUIT OR VEGETABLE SKIN [Z0278]
    BLACK SKIN [Z0287]
    BLUE SKIN [Z0286]
    BROWN SKIN [Z0288]
    GOLD SKIN [Z0281]
    GREEN SKIN [Z0280]
    ORANGE SKIN [Z0289]
    PINK SKIN [Z0279]
    PURPLE SKIN [Z0285]
    RED SKIN [Z0284]
    WHITE SKIN [Z0283]
    YELLOW SKIN [Z0282]
  DEGREE OF PLANT MATURITY [Z0050]
    MATURITY OR RIPENESS UNKNOWN [Z0205]
    RIPE OR MATURE [Z0052]
    UNRIPE OR IMMATURE [Z0051]
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FOOD CONTENT RANGE (EUROPE) [Z0176]
  FOOD CONTENT RANGE (EUROCODE2) [Z0259]
    ALCOHOL CONTENT (EUROCODE2) [Z0165]
      ALCOHOL CONTENT < 1% [Z0169]
      ALCOHOL CONTENT < 9% [Z0171]
      ALCOHOL CONTENT > 5% [Z0166]
      ALCOHOL CONTENT > 9% [Z0170]
      ALCOHOL CONTENT 1-3% [Z0168]
ALCOHOL CONTENT 3.1-5% [Z0167]
    FAT CONTENT (EUROCODE2) [Z0177]
      FAT CONTENT, MILK AND MILK PRODUCTS (EUROCODE2) [Z0260]
         FAT CONTENT < 1% [Z0181]
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FAT CONTENT < 15% [Z0186]
         FAT CONTENT < 3.5% [Z0190]
         FAT CONTENT < 30% [Z0193]
         FAT CONTENT < 5% [Z0183]
         FAT CONTENT > 3% [Z0187]
         FAT CONTENT > 30% [Z0184]
FAT CONTENT > 4% [Z0178]
         FAT CONTENT > 5% [Z0182]
        FAT CONTENT > 50% [Z0191]
FAT CONTENT > 60% [Z0194]
         FAT CONTENT >= 3.5% [Z0189]
         FAT CONTENT 1-2.9% [20180]
         FAT CONTENT 1-3% [Z0188]
         FAT CONTENT 15-30% [Z0185]
         FAT CONTENT 30-45% [Z0196]
         FAT CONTENT 30-50% [Z0192]
         FAT CONTENT 31-45% [Z0197]
         FAT CONTENT 3-4% [Z0179]
         FAT CONTENT 46-60% [Z0195]
       FAT CONTENT, OIL, FATS AND THEIR PRODUCTS (EUROCODE2) [Z0261]
         FAT CONTENT < 50%, < 35% PUFA [Z0203]
         FAT CONTENT < 50%, > 35% PUFA [Z0202]
         FAT CONTENT > 80%, < 25% PUFA [Z0199]
         FAT CONTENT > 80%, > 25% PUFA [Z0198]
         FAT CONTENT 50-80%, < 25% PUFA [Z0200]
         FAT CONTENT 50-80%, > 25% PUFA [Z0201]
       OIL CONTENT (EUROCODE2) [Z0172]
         OIL CONTENT < 25% [Z0175]
         OIL CONTENT > 50% [Z0173]
         OIL CONTENT 25-50% [Z0174]
    SUGAR CONTENT (EUROCODE2) [Z0161]
       SUGAR CONTENT < 30% [Z0164]
       SUGAR CONTENT > 50% [Z0162]
       SUGAR CONTENT 30-50% [Z0163]
  FOOD CONTENT RANGE, OTHER [Z0262]
    FAT CONTENT, FISH [Z0263]
       FAT CONTENT <=3% [Z0264]
       FAT CONTENT > 3% [Z0187]
    FAT CONTENT, MEAT [Z0265]
      FAT CONTENT <=10% [Z0267]
       FAT CONTENT >10% [Z0266]
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  BEVERAGE BASE [Z0088]
    BEVERAGE BASE, DRY [Z0089]
    BEVERAGE BASE, LIQUID [Z0091]
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  ANISAKIS INFESTATION [Z0222]
  CHIMAEROID POISONING [Z0225]
  CHLORINATED BIPHENYL [Z0250]
  CIGUATOXIC [Z0224]
  CLUPEOTOXIC POISONING [Z0226]
  DIARRHETIC SHELLFISH POISONING [Z0228]
  DIPHYLLOBOTHRIUM INFESTATION [Z0227]
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  HAZARD 10 [Z0238]
  HAZARD 2 [Z0230]
  HAZARD 3 [Z0231]
  HAZARD 4 [Z0232]
  HAZARD 5 [Z0233]
  HAZARD 6 [Z0234]
  HAZARD 7 [Z0235]
  HAZARD 8 [Z0236]
  HAZARD 9 [Z0237]
  ICHTHYOALLYEINOTOXIC POISONING [Z0239]
  ICHTHYOCRINOTOXIC POISONING [Z0240]
  ICHTHYOHEPATOTOXIC POISONING [Z0241]
  ICHTHYOOTOXIC POISONING [Z0242]
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SODIUM TRIPOLYPHOSPHATE [Z0244] TETRODOTOXIC POISONING [Z0249] MATERIAL OF CONTACT PRIOR TO PACKAGING [Z0077] PROCESSED IN GLASS CONTAINER [Z0082] PROCESSED IN METAL CONTAINER [Z0078] PROCESSED IN COPPER CONTAINER [Z0079] PROCESSED IN IRON CONTAINER [Z0080] PROCESSED IN STAINLESS STEEL CONTAINER [Z0081] PROCESSED IN PLASTIC CONTAINER [Z0083] PROCESSED IN STONE CONTAINER [Z0084] PROCESSED IN TEFLON-COATED CONTAINER [Z0101] PROCESSED IN WOOD CONTAINER [Z0085] PRESENCE OF CASING OR RIND [Z0102] TYPE OF RIND OR CRUST [Z0071] CHEESE RIND, ARTIFICIAL [Z0148] CHEESE RIND, MOLDY [Z0073] CHEESE RIND, NATURAL [Z0147] CHEESE RIND, WASHED OR BRUSHED [Z0072] TYPE OF SAUSAGE CASING [Z0092] EDIBLE SAUSAGE CASING [Z0094] INEDIBLE SAUSAGE CASING [Z0093] NO SAUSAGE CASING [Z0096] SAUSAGE CASING NOT KNOWN [Z0095] PRESENCE OF PACKING MEDIUM [Z0218] DRAINED [Z0219] NOT DRAINED [Z0220] PRODUCTION ENVIRONMENT [Z0206] AGRICULTURAL PRODUCTION ENVIRONMENT [Z0152] DOMESTIC OR CULTIVATED [Z0154] SEMIDOMESTIC OR SEMIWILD [Z0204] WILD OR GATHERED [Z0153] GROWING CONDITION [Z0207] ORGANIC GROWING CONDITION [Z0253] ORGANIC OUTDOOR/OPEN-AIR PRODUCTION GROWING CONDITION [Z0210] ORGANIC UNDER GLASS/PROTECTED PRODUCTION GROWING CONDITION [Z0213] OUTDOOR/OPEN-AIR GROWING CONDITION [Z0208] CONVENTIONAL OUTDOOR/OPEN-AIR PRODUCTION GROWING CONDITION [Z0209] ORGANIC OUTDOOR/OPEN-AIR PRODUCTION GROWING CONDITION [Z0210] UNDER GLASS/PROTECTED GROWING CONDITION [Z0211]
CONVENTIONAL UNDER GLASS/PROTECTED PRODUCTION GROWING CONDITION [Z0212] HYDROPONIC GROWING CONDITION [Z0214] ORGANIC UNDER GLASS/PROTECTED PRODUCTION GROWING CONDITION [Z0213] ORGANIC PRODUCTION [Z0291] ORGANIC GROWING CONDITION [Z0253] ORGANIC OUTDOOR/OPEN-AIR PRODUCTION GROWING CONDITION [Z0210] ORGANIC UNDER GLASS/PROTECTED PRODUCTION GROWING CONDITION [Z0213] PREPARATION ESTABLISHMENT [Z0108] COMMISSARY PREPARED [Z0113] FOOD INDUSTRY PREPARED [Z0112] HOME PREPARED [Z0109] RESTAURANT OR FAST FOOD PREPARED [Z0119] FAST FOOD RESTAURANT PREPARED [20111] RESTAURANT PREPARED [Z0110] STREET VENDOR PREPARED AND/OR SOLD [Z0120] PRODUCTION ENVIRONMENT NOT KNOWN [Z0215] PRODUCTION ENVIRONMENT OTHER [Z0216] STATUS OF FOOD NAME [Z0087] CONTROLLED DESIGNATION OF ORIGIN (AOC) [Z0086] CONTROLLED ORIGIN DENOMINATION (DOC) [Z0258] PROTECTED GEOGRAPHICAL STATUS (PGS) [Z0254] PROTECTED DESIGNATION OF ORIGIN (PDO) [Z0255] PROTECTED GEOGRAPHICAL INDICATION (PGI) [Z0256] TRADITIONAL SPECIALITY GUARANTEED (TSG) [Z0257]

LanguaL<sup>™</sup> stands for "Langua Alimentaria" or "language of food". It is an automated method for describing, capturing and retrieving data about food. The work on LanguaL<sup>™</sup> was started in the late 1970's by the Center for Food Safety and Applied Nutrition (CFSAN) of the United States Food and Drug Administration (FDA) as an ongoing cooperative effort of specialists in food technology, information science and nutrition. Since then, LanguaL<sup>™</sup> has been developed in collaboration with the US National Cancer Institute (NCI), and, more recently, its European partners, notably in France, Denmark, Switzerland and Hungary. Since 1996, the European LanguaL<sup>™</sup> Technical Committee has administered the thesaurus.

This report presents the details of the present version, LanguaL<sup>™</sup> 2010 Thesaurus, according to international thesaurus standards, and alphabetical display of descriptors and synonyms (non-descriptors) as well as the systematic display of the thesaurus hierarchy.