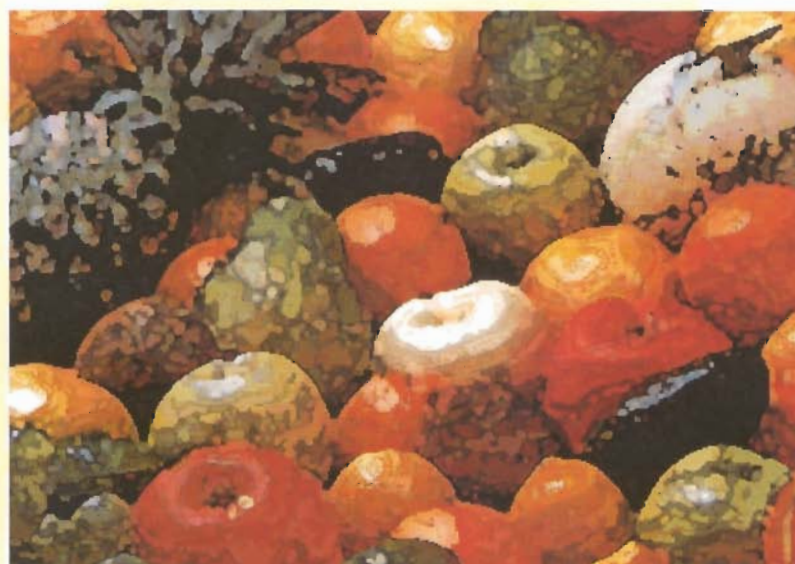




European cooperation in the field of scientific and technical research

Food sciences and technology

LanguaL 2000 **The LanguaL thesaurus**



*Working group on food description,
terminology and nomenclature*

COST Action 99

Research action on food consumption and composition data



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European Commission

COST Action 99
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and composition data

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terminology and nomenclature

Edited by:

Anders Møller and Jayne Ireland

Directorate-General for Research

2000

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LanguaL 2000
THE LANGUAL THESAURUS

PREPARED BY

ANDERS MØLLER

JAYNE IRELAND

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Paris, January 2000, *revised September 2003*

Anders Møller

Jayne Ireland

Introduction to COST Action 99

COST (Cooperation in Science and Technology) is a research programme to facilitate scientific and technical co-operation at European level, complementing in particular the EU framework programmes and EUREKA. COST co-operation takes the form of concerted Actions, which involve the co-ordination of national research projects. The Action's focus on specific themes, which are targeted by participating countries according to their research priorities. The co-ordination avoids unnecessary duplication of research, at both European and national level, and helps build larger, more effective scientific communities. At present, COST offers the possibility to co-operate between scientists from up to 32 member countries, and participants from other countries may be admitted on a case by case basis. COST is funding projects involved in pre-competitive and basic research as well as other activities of public utility. The scientific quality of COST projects is well recognised and contributes to a coherent structure for European research.

In the field of Food Science and Technology, COST is mainly concerned with improving food safety, food quality and nutrition. Taking into account these main topics, COST Action 99 (1994-1999) is specifically devoted to "Food Consumption and Composition Data". Twenty-seven countries have actively participated in this COST Action: Austria, Belgium, Croatia, Czech Republic, Cyprus, Denmark, Finland, France, Germany, Greece, Hungary, Ireland, Iceland, Italy, Lithuania, Luxembourg, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, Switzerland, The Netherlands, Turkey and United Kingdom. The Action has been supported by the European Commission, Directorate General for Research and in particular by the Unit AP2: Political Co-ordination and Strategy, responsible for COST support and its Scientific Secretariat.

The primary objective of the COST 99 Action was to merge knowledge and expertise of experts in COST countries in order to:

1. To construct and establish a network of compatible food composition databases with the quality required for interpretation, description and exchange of high quality food consumption and food composition data.
2. To ensure the continuity of collection and improve the quality and harmonisation of food consumption data as available from food balance sheets and household budget surveys.
3. To continue to improve the quality and compatibility of data for inclusion in tables and databases of food composition.
4. To maintain and improve existing food coding systems in order to exchange data efficiently.

The secondary objective was to provide information on food supplies, dietary patterns and the intake of nutrients and of non-nutrients.

Marija Skerlj
Scientific Secretary

LanguaL 2000 Thesaurus

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1 WHAT IS LANGUAL?

LanguaL stands for "**Langua a**Limentaria" or "language of food". It is an automated method for describing, capturing and retrieving data about food. The work on LanguaL was started in the late 1970's by the Center for Food Safety and Applied Nutrition (CFSAN) of the United States Food and Drug Administration (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).¹ Since then, LanguaL has been developed in collaboration with the US National Cancer Institute (NCI), and, more recently, its European partners, notably in France, Denmark, Switzerland and Hungary. Since 1996, the European LanguaL Technical Committee has administered the thesaurus.

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

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

As constructed, LanguaL is a multilingual thesaural system using faceted 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 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 (e.g. English, French, Danish and Hungarian).

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

¹ 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.

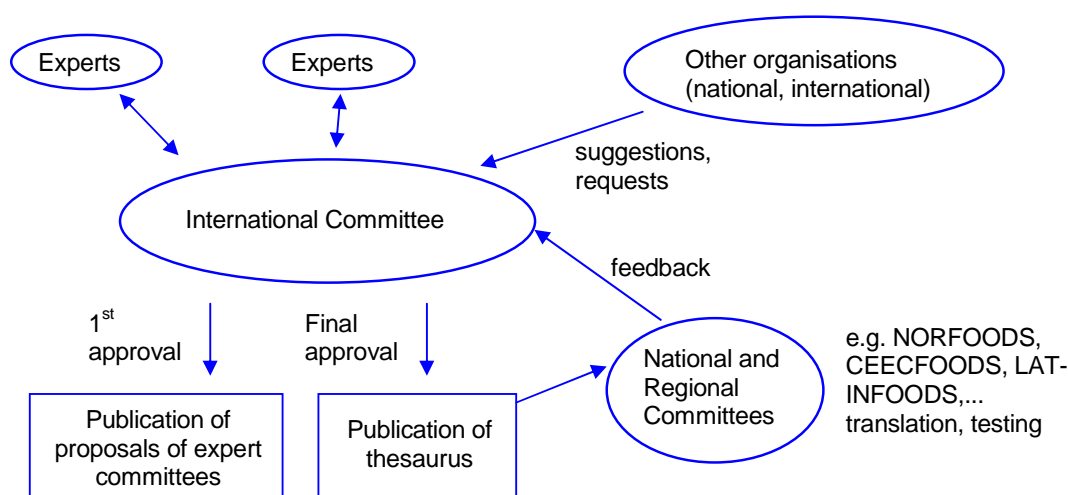
² Hendricks, T. *LanguaL, an Automated Method for Describing, Capturing and Retrieving Data about Food*. In Simnopoulos A.P., Butrum RR (eds.): *International Food Data Bases and Information Exchange*, World. Rev. Nutr. Diet., Basel, Karger, 1992, vol. 68, pp. 94 – 103.

³ FDA/CFSAN. *LanguaL User's Manual*, version 1993.

1.1 INTERNATIONAL USE OF LANGUAL

LanguaL can facilitate direct links to many different food consumption and analytical databases as well as bibliographic files, worldwide. For example, LanguaL 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 has also been used by the National Cancer Institute (US NCI) and the International Agency for Research in Cancer (WHO IARC)⁴ in their studies of diet's relationship to cancer incidence. LanguaL is currently being applied by official authorities in Denmark, France, Hungary and Switzerland.

The international use of LanguaL is best shown in the demonstration database set up on the LanguaL web-site (<http://food.ethz.ch/langual/>). At this web-site, food composition data from Denmark, France, Hungary and the United States are linked together through a common LanguaL interface. The user interface allows the search of foods available in these nutrient databanks in order to promote data interchange, as well as to provide a useful tool for persons looking for food composition data and publicity for national databanks.



The flexibility and multidisciplinary 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 thesaurus in 1996.⁵ The information flow decided upon is illustrated in the figure above.

Although it is not the only food description language, LanguaL is considered the most definitive at the present time. Altogether, over 40,000 food products have been coded in various countries

⁴ 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*.

⁵ Ireland-Ripert J. and Møller A. (1996). LanguaL: international organisation. *Food Chemistry*, v.57 n°1, 155-156.

using this system. Despite its shortcomings, the LanguaL thesaurus remains a good starting point for development of a truly international and flexible faceted thesaurus for food description.

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

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2 THE MULTILINGUAL 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 thesaurus. Spelling was originally US English. Later updates include British English, as these updates were based on European legislation. Other languages (*secondary languages*) include Danish, French, and Hungarian; the translations have been prepared by the corresponding national centres. The thesaurus has, moreover, been partially translated into Czech, Spanish (and Catalan) and Flemish. These translations are available from the national centres.

Contrary to some multilingual thesauri, LanguaL 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.

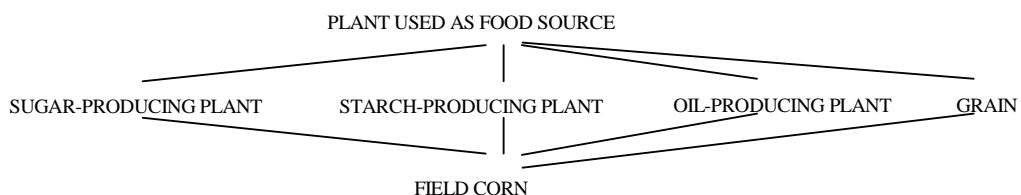
2.2 HIERARCHY

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 were fully structured. Care was 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 its generic relationship to four broader terms. In other cases, poly-hierarchical links may be based upon whole-part relationships.

Example:



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 thesauri⁶ and of multilingual thesauri⁷. In accordance with these standards, the LanguaL 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 Users' Manual, edition 29 September 1993, but are not included in this version of LanguaL.

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:

⁶ International Standard ISO 2788 (1986). Documentation – Guidelines for the establishment and development of monolingual thesauri

⁷ International Standard ISO 5964 (1985). Documentation – Guidelines for the establishment and development of multilingual thesauri

- 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. Moreover, a faceted thesaurus contains many terms that require definition. 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.
- AI** Additional Information
In addition to indexing information handled by the scope notes, the LanguaL 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 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 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 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. **AI** additional information about the terms

In the LanguaL thesaurus alphabetical display, only one level above (BT) and one level below (NT) are 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	
UT :	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, 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 (G0016)
BOILED IN SMALL AMOUNT OF LIQUID (G0017)
BOILED AND UNDRAINED (G0018)
BRAISED (G0019)
SIMMERED, POACHED OR STEWED (G0020)
STEEPED (G0036)

Example of alphabetical index of terms:

B1408	ABALONE
B1645	ABALONE MUSHROOM
B1241	abelmoschus esculentus
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 FOOD
A0112	NONALCOHOLIC BEVERAGE
A0113	SPICE OR HERB
A0114	FROZEN DAIRY DESSERT
A0115	CHEESE OR CHEESE PRODUCT

3 LINGUAL THESAURUS – ALPHABETICAL DISPLAY

- "FREE" LABEL CLAIM
 FTC: P0129
 BT: LABEL CLAIM [P0059]
 UF: free, label claim
 SN: 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: LABEL CLAIM [P0059]
 UF: fresh frozen, label claim
 SN: The food was quickly frozen while still fresh.
- "FRESH" LABEL CLAIM
 FTC: P0120
 BT: LABEL CLAIM [P0059]
 UF: fresh, label claim
 SN: A raw food that has not been frozen, heat processed or otherwise preserved.
- "HIGH" LABEL CLAIM
 FTC: P0130
 BT: LABEL CLAIM [P0059]
 UF: excellent source of label claim
 UF: excellent source of label claim
 UF: high, label claim
 UF: rich in label claim
 UF: rich in label claim
 SN: 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: 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
 BT: LABEL CLAIM [P0059]
 UF: light, label claim
 SN: 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. proposed)
- "MORE" LABEL CLAIM
 FTC: P0133
 BT: 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.
- "SOURCE OF" LABEL CLAIM
 FTC: P0134
 BT: 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)
- A. PRODUCT TYPE
 FTC: A0361
 SN: This descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor in indexing. Use more precise narrower term.
- ABALONE
 FTC: B1408
 BT: ARCHAEOGASTROPOD [B1002]
 UF: haliotis spp.
- ABALONE MUSHROOM
 FTC: B1645
 BT: MUSHROOM [B1467]
- abelmoschus esculentus
 USE: OKRA [B1241]
- abogado
 USE: AVOCADO [B1470]
- abramis brama
 USE: BREAM [B1763]
- ACACIA (GENUS)
 FTC: B1327
 BT: HEMICELLULOSE-PRODUCING PLANT [B1014]
- ACACIA GUM (GUM ARABIC)
 FTC: B2975
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 414
 UF: INS 414
- ACACIA GUM (GUM ARABIC) ADDED
 FTC: H0400
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 414 added
 UF: INS 414 added
- acacia insuavis
 USE: CHA OM [B2455]
- acanthocybium solandri
 USE: WAHOO [B1630]
- acanthuridae
 USE: SURGEONFISH FAMILY [B2303]
- acca sellowiana
 USE: PINEAPPLE GUAVA [B2767]
- ACEROLA
 FTC: B1360
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: barbados cherry
 UF: malpighia glabra
 UF: malpighia marginata
 UF: west indian cherry
- ACESULFAME K
 FTC: B2976
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 950
 UF: INS 950
- ACESULFAME K ADDED
 FTC: H0401
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 950 added
 UF: INS 950 added
- ACETATE CELLULOSE FILM

- FTC: M0323
BT: CELLULOSE FILM [M0322]
- ACETIC ACID
FTC: B2977
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 260
UF: INS 260
- ACETIC ACID ADDED
FTC: H0402
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 260 added
UF: INS 260 added
- ACETIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS
FTC: B2978
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 472a
UF: INS 472a
- ACETIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED
FTC: H0403
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 472a added
UF: INS 472a added
- ACETIC ACID FERMENTED
FTC: H0300
BT: CARBOHYDRATE FERMENTED [H0256]
- ACETYLATED DISTARCH ADIPATE
FTC: B2979
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 1422
UF: INS 1422
- ACETYLATED DISTARCH ADIPATE ADDED
FTC: H0404
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 1422 added
UF: INS 1422 added
- ACETYLATED DISTARCH PHOSPHATE
FTC: B2980
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 1414
UF: INS 1414
- ACETYLATED DISTARCH PHOSPHATE ADDED
FTC: H0405
- BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 1414 added
UF: INS 1414 added
- ACETYLATED STARCH
FTC: B2981
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 1420
UF: INS 1420
- ACETYLATED STARCH ADDED
FTC: H0406
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 1420 added
UF: INS 1420 added
- achras sapota
USE: SAPODILLA [B1693]
- ACID
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
FTC: A0362
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
Al: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- 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 acidity 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 [A0181]
- ACIDIFIER
FTC: A0363
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
- Al: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- ACIDITY REGULATOR
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 medirostris
USE: GREEN STURGEON [B1972]
- acipenser spp.
USE: STURGEON [B1465]
- acipenser transmontanus
USE: WHITE STURGEON [B1973]
- acipenseridae
USE: STURGEON FAMILY [B1897]
- ackee
USE: AKEE [B1690]
- ACORN
FTC: B1715
BT: TEMPERATE-ZONE NUT [B1062]
- 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]
SN: 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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 355
 UF: INS 355
- ADIPIC ACID ADDED
 FTC: H0407
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 355 added
 UF: INS 355 added
- ADJUNCT CHARACTERISTICS OF MEAT, POULTRY OR FISH
 FTC: Z0049
 BT: Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]
- ADZUKI BEAN
 FTC: B1110
 BT: BEAN (VEGETABLE) [B1567]
 UF: phaseolus angularis
- aequipecten gibbus
 USE: CALICO SCALLOP [B1945]
- 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
 FTC: A0141
 BT: SOFT CANDY [A0293]
 UF: confectionery, aerated
 SN: Confectionery into which a substantial amount of air has been incorporated to produce a sponge-like or chewy texture. Examples are marshmallow and nougat.
- afars issas
 USE: DJIBOUTI [DJ]
- AFGHANISTAN
 FTC: AF
 BT: ASIA, WESTERN [QN05]
- AFRAMOMUM
 FTC: B2760
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: aframomum albobviolaceum
 UF: aframomum angustifolium
 UF: aframomum giganteum
 UF: aframomum latifolium
 UF: aframomum spp.
 UF: aframomum stipulatum
- aframomum albobviolaceum
 USE: AFRAMOMUM [B2760]
- aframomum angustifolium
 USE: AFRAMOMUM [B2760]
- aframomum giganteum
 USE: AFRAMOMUM [B2760]
- aframomum latifolium
 USE: AFRAMOMUM [B2760]
- aframomum spp.
 USE: AFRAMOMUM [B2760]
- aframomum stipulatum
 USE: AFRAMOMUM [B2760]
- AFRICA
 FTC: QM
 BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]
- AFRICA, CENTRAL
 FTC: QM01
 BT: AFRICA [QM]
 UF: central africa
- AFRICA, EASTERN
 FTC: QM02
 BT: AFRICA [QM]
 UF: east africa
- AFRICA, NORTHERN
 FTC: QM03
 BT: AFRICA [QM]
 UF: north africa
 SN: Foods found in this section include those common to all north african countries. These countries include algeria, djibouti, egypt, ethiopia, libya, morocco and tunisia. See these individual country listings for additional food names.
- AFRICA, SOUTHERN
 FTC: QM04
 BT: AFRICA [QM]
 UF: southern africa
- AFRICA, WESTERN
 FTC: QM05
 BT: AFRICA [QM]
- UF: west africa
 SN: Foods found in this section include those common to all west african countries. These countries include Benin, Burkina Faso, Cameroon, Côte d'Ivoire, Equatorial Guinea, Gabon, Gambia, Ghana, Guinea, Guinea-Bissau, Liberia, Mali, Mauritania, Nigeria, Sao Tome and Principe, Senegal, Sierra Leone, Togo and Western Sahara. See these individual country listings for additional food names.
- AFRICAN CONTINENTAL FISHING AREA
 FTC: AA01
 BT: FISHING AREAS [AA]
- AFRICAN EBONY
 FTC: B2818
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: diospyros bicolor
 UF: diospyros mespiliformis
 UF: diospyros senegalensis
 UF: jackal berry
 UF: monkey guava
 UF: nigerian ebony
 UF: swamp ebony
- AFRICAN FAN PALM
 FTC: B2799
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: borassus aethiopicum
 UF: borassus flabellifer var. aethiopicum
- AFRICAN HORNED CUCUMBER
 FTC: B2842
 BT: FRUIT USED AS VEGETABLE [B1006]
 UF: cucumis metuliferus
- AFRICAN LOCUST BEAN
 FTC: B2926
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: nere
 UF: parkia filicoidea
- AFRICAN LUNGFISH FAMILY
 FTC: B1993
 BT: FISH, LEPIDOSIRENIFORM [B1994]
 UF: protopteridae
- AFRICAN MANGO
 FTC: B2806
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: Irvingia gabonensis
- african marigold
 USE: AZTEC MARIGOLD [B2339]
- AFRICAN MIDFISH
 FTC: B2317
 BT: FISH, BONY [B1365]
- AFRICAN PEACH
 FTC: B2784

- BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: *nauclea latifolia*
 UF: *sarcocephalus*
 UF: *sarcocephalus esculentus*
 UF: *sarcocephalus latifolius*
- AFRICAN POMPANO
 FTC: B2147
 BT: POMPANO [B1475]
 UF: *alectis ciliaris*
 UF: threadfish
- AGAR
 FTC: B1033
 BT: HEMICELLULOSE-PRODUCING PLANT [B1014]
 UF: agar-agar
- AGAR
 FTC: B2983
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 406
 UF: INS 406
- 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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 406 added
 UF: INS 406 added
- agar-agar
 USE: AGAR [B1033]
- agaricus campestris
 USE: MEADOW 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]
- agnatha
 USE: FISH, JAWLESS [B1164]
- agonostomus spp.
 USE: MULLET [B1287]
- AGRICULTURAL PRODUCTION ENVIRONMENT
 FTC: Z0152
 BT: PRODUCTION ENVIRONMENT [Z0206]
 SN: Descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor in indexing. Use a more precise narrower term.
- agrimonia eupatoria
 USE: COCKLEBUR [B2055]
- agrimony
 USE: COCKLEBUR [B2055]
- agropyron spicatum
 USE: WHEATGRASS [B2362]
- aguacate
 USE: AVOCADO [B1470]
- ahi
 USE: BIGEYE TUNA [B1069]
- AIR BLADDER
 FTC: C0284
 BT: ORGAN MEAT, OTHER SYSTEMS [C0255]
 UF: fish maw
 UF: swim bladder
- aiwain
 USE: AJOWAN [B2515]
- ajawain
 USE: AJOWAN [B2515]
- 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
 FTC: B1690
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: ackee
 UF: *blighia sapida*
- akule
 USE: BIGEYE SCAD [B2660]
- ALABAMA
 FTC: US01
 BT: SOUTHEASTERN STATES [US63]
- ALASKA
 FTC: US02
 BT: WESTERN STATES [US66]
- ALASKA PEA
 FTC: B1326
 BT: PEA, EDIBLE SEED CULTIVARS [B1001]
 UF: early june pea
 UF: pea, smooth skin cultivars
- alaska pollock
 USE: WALLEYE POLLOCK [B1843]
- ALBACORE
 FTC: B1506
 BT: TUNA [B1269]
 UF: *thunnus alalunga*
 UF: *thunnus germon*
- ALBANIA
 FTC: AL
 BT: EUROPE, EASTERN [QR02]
- ALBERTA
 FTC: CA01
 BT: CANADA [CA]
- 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 (EUROPE)
 FTC: Z0165
 BT: FOOD CONTENT RANGE (EUROPE) [Z0176]
- ALCOHOL CONTENT < 1%
 FTC: Z0169
 BT: ALCOHOL CONTENT (EUROPE) [Z0165]
- ALCOHOL CONTENT < 9%
 FTC: Z0171
 BT: ALCOHOL CONTENT (EUROPE) [Z0165]
- ALCOHOL CONTENT > 5%
 FTC: Z0166
 BT: ALCOHOL CONTENT (EUROPE) [Z0165]
- ALCOHOL CONTENT > 9%
 FTC: Z0170
 BT: ALCOHOL CONTENT (EUROPE) [Z0165]
- ALCOHOL CONTENT 1-3%
 FTC: Z0168
 BT: ALCOHOL CONTENT (EUROPE) [Z0165]
- ALCOHOL CONTENT 3.1-5%
 FTC: Z0167

- BT: ALCOHOL CONTENT (EU-ROPE) [Z0165]
- ALCOHOL FERMENTED
 FTC: H0232
 BT: CARBOHYDRATE FERMEN-
 TEMENTED [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 vol-
 ume.
- alcohol or neutral spirits
 USE: NEUTRAL DISTILLED SPIR-
 ITS [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 vol-
 ume.
- ALCOHOL REMOVED
 FTC: H0285
 BT: COMPONENT REMOVED
 [H0238]
 SN: Used for products from which
 alcohol has been removed.
- ALCOHOL-ACETIC ACID FER-
 MENTED
 FTC: H0123
 BT: CARBOHYDRATE FER-
 MENTED [H0256]
- ALCOHOLATED
 FTC: H0160
 BT: FLAVORING OR TASTE
 INGREDIENT ADDED
 [H0117]
 UF: brandied
 SN: Used when alcohol is added
 for flavor or taste, for exam-
 ple, brandied peaches or
 cold-pack cheese food with
 port wine.
- ALCOHOLATED
 FTC: H0160
 BT: ALCOHOL ADDED [H0332]
 UF: brandied
 SN: Used when alcohol is added
 for flavor or taste, for exam-
 ple, brandied peaches or
 cold-pack cheese food with
 port wine.
- ALCOHOLIC BEVERAGE
 FTC: A0278
 BT: BEVERAGE [A0229]
 SN: Beverage containing more
 than 0.5% alcohol; includes
- distilled spirits, malt bever-
 age, and wine.
- ALCOHOLIC BEVERAGE ANALOG
 FTC: A0295
 BT: NONALCOHOLIC BEVER-
 AGE [A0112]
 SN: Used for beverages marketed
 to resemble beer, wine or
 other alcoholic beverages but
 containing less than 0.5% al-
 cohol by volume. Excludes
 unfermented fruit juices even
 if carbonated, for example,
 sparkling cider.
- aldrichetta forsteri
 USE: YELLOWEYE MULLET
 [B2896]
- alectis ciliaris
 USE: AFRICAN POMPANO
 [B2147]
- alectryon subcinereus
 USE: RAMBUTAN [B1629]
- alepocephalidae family
 USE: SLICKHEAD FAMILY
 [B2909]
- alepocephalus australis
 USE: SMALL SCALED BROWN
 SLICKHEAD [B2908]
- alepocephalus spp.
 USE: LARGE SCALED BROWN
 SLICKHEAD [B2907]
- ALEWIFE
 FTC: B1402
 BT: SHAD [B1348]
 UF: alosa pseudoharengus
 UF: pomolobus pseudoharengus
 UF: river herring
- ALFALFA
 FTC: B1359
 BT: PROTEIN-PRODUCING
 PLANT [B1049]
 UF: lucerne
 UF: medicago sativa
- ALFONSINO
 FTC: B2883
 BT: ALFONSINO FAMILY
 [B2884]
 UF: trachichthodes affinis
- ALFONSINO FAMILY
 FTC: B2884
 BT: FISH, BERYCIFORM [B1983]
 UF: berycidae
- ALGAE
 FTC: B1301
 BT: ALGAE, BACTERIA OR
 FUNGUS USED AS FOOD
 SOURCE [B1215]
 SN: Unicellular and multicellular
 algae.
- ALGAE, BACTERIA OR FUNGUS
 USED AS FOOD SOURCE
 FTC: B1215
 BT: B. FOOD SOURCE [B1564]
- ALGAE, BLUE-GREEN
 FTC: B1746
 BT: ALGAE [B1301]
 UF: cyanophyta
- ALGAE, BROWN
 FTC: B2395
 BT: ALGAE, BACTERIA OR
 FUNGUS USED AS FOOD
 SOURCE [B1215]
 UF: brown algae
 UF: phaeophyta
- ALGAE, GREEN
 FTC: B2502
 BT: ALGAE [B1301]
 UF: chlorophyta
- ALGAE, RED
 FTC: B1743
 BT: ALGAE [B1301]
- ALGERIA
 FTC: DZ
 BT: AFRICA, NORTHERN
 [QM03]
- ALGINATE ADDED
 FTC: H0385
 BT: SEAWEED EXTRACT
 ADDED [H0383]
 SN: Food dictionary--Used when
 alginate is added to a food at
 any level.
- ALGINIC ACID
 FTC: B2984
 BT: FOOD ADDITIVE, EURO-
 PEAN COMMUNITY/CODEX
 ALIMENTARIUS [B2972]
 UF: E 400
 UF: INS 400
- ALGINIC ACID ADDED
 FTC: H0409
 BT: FOOD ADDITIVE ADDED,
 EUROPEAN COMMU-
 NITY/CODEX ALIMEN-
 TARIUS [H0399]
 UF: E 400 added
 UF: INS 400 added
- ALIMENT DE DISETTE
 FTC: P0182
 BT: OTHER SPECIAL CLAIM OR
 USE [P0159]
 UF: starvation food
 SN: Wild or semiwild foods con-
 sumed only during periods of
 famine when no other food is
 available.
- ALKALI
 FTC: A0364
 BT: FUNCTIONAL CLASSES,
 CODEX ALIMENTARIUS
 [A0351]
 AI: FAO Food and Nutrition Pa-
 per 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
 SN: 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.
- ALCALOID 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 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]
- ALLIGATOR
 FTC: B2440
 BT: REPTILE [B1625]
 UF: alligator spp.
- alligator spp.
 USE: ALLIGATOR [B2440]
- allium ampeloprasum var. porrum
 USE: LEEK [B1308]
- allium cepa
 USE: ONION [B1300]
- allium cepa var. aggregatum
 USE: SHALLOT [B1538]
- allium fistulosum
 USE: WELSH ONION [B2418]
- allium sativum
 USE: GARLIC [B1233]
- allium schoenoprasum
 USE: CHIVE [B1294]
- allium tuberosum
 USE: CHINESE CHIVE [B2419]
- allmouth
 USE: MONKFISH [B2401]
- alocytus niger
 USE: BLACK OREO DORY [B2578]
- allothunnus fallai
 USE: SLENDER TUNA [B2891]
- ALLSPICE
 FTC: B1356
- BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: jamaica pepper
 UF: pimenta
 UF: pimenta officinalis
- ALLURA RED AC
 FTC: B2985
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 129
 UF: INS 129
- ALLURA RED AC ADDED
 FTC: H0410
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 129 added
 UF: INS 129 added
- ALMOND
 FTC: B1272
 BT: TEMPERATE-ZONE NUT [B1062]
 UF: prunus amygdalus
 UF: prunus communis
 UF: prunus dulcis
- ALMOND, BITTER
 FTC: B2721
 BT: ALMOND [B1272]
 UF: bitter almond
 UF: prunus dulcis var. amara
- ALMOND, SWEET
 FTC: B2720
 BT: ALMOND [B1272]
 UF: prunus amygdalus var. dulcis
 UF: prunus dulcis var. dulcis
- ALOE
 FTC: B2348
 BT: SUGAR-PRODUCING PLANT [B1012]
 UF: aloe barbadensis
- aloe barbadensis
 USE: ALOE [B2348]
- alosa aestivalis
 USE: BLUEBACK HERRING [B1852]
- alosa pseudoharengus
 USE: ALEWIFE [B1402]
- alosa sapidissima
 USE: AMERICAN SHAD [B1147]
- alosa spp.
 USE: SHAD [B1348]
- ALOYAU
 FTC: Z0141
 BT: QUARTIER ARRIERE [Z0135]
 SN: This corresponds approximately to the U.S. cuts of meat called 'loin' and 'rib'.
- ALPHA-TOCOPHEROL
 FTC: B2986
- BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 307
 UF: INS 307
- ALPHA-TOCOPHEROL ADDED
 FTC: H0411
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 307 added
 UF: INS 307 added
- alpinia galanga
 USE: GREATER GALANGAL [B2601]
- alta fescue
 USE: REED FESCUE [B2338]
- altamisa
 USE: FEVERFEW [B2054]
- ALUMINIUM
 FTC: B2987
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 173
 UF: INS 173
- ALUMINIUM ADDED
 FTC: H0412
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 173 added
 UF: INS 173 added
- ALUMINIUM AMMONIUM SULPHATE
 FTC: B2988
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 523
 UF: INS 523
- ALUMINIUM AMMONIUM SULPHATE ADDED
 FTC: H0413
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 523 added
 UF: INS 523 added
- 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: ALUMINIUM CAN, DRUM OR BARREL [M0175]

ALUMINIUM CAN, DRUM OR BARREL, VARNISHED FTC: M0292 BT: ALUMINUM CAN, DRUM OR BARREL [M0175]	BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972] UF: E 520 UF: INS 520	ALUMINUM TRAY OR PAN, LAMINATE COVER OR WRAPPING FTC: M0162 BT: ALUMINUM TRAY OR PAN [M0165]
ALUMINIUM FOIL WRAPPER, COATED FOR HEAT SEALING FTC: M0295 BT: ALUMINUM FOIL WRAPPER [M0190]	ALUMINIUM SULPHATE ADDED FTC: H0417 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399] UF: E 520 added UF: INS 520 added	ALUMINUM TRAY OR PAN, PAPER WRAPPING FTC: M0164 BT: ALUMINUM TRAY OR PAN [M0165]
ALUMINIUM FOIL-PAPER WRAPPER FTC: M0296 BT: ALUMINUM FOIL WRAPPER [M0190]	ALUMINUM FTC: N0042 BT: METAL [N0041]	ALUMINUM TRAY OR PAN, PLASTIC COVER OR WRAPPING FTC: M0160 BT: ALUMINUM TRAY OR PAN [M0165]
ALUMINIUM POTASSIUM SULPHATE FTC: B2989 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972] UF: E 522 UF: INS 522	ALUMINUM BOX FTC: M0287 BT: ALUMINUM CONTAINER [M0182]	ALUMINUM TUBE FTC: M0168 BT: ALUMINUM CONTAINER [M0182]
ALUMINIUM POTASSIUM SULPHATE ADDED FTC: H0414 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399] UF: E 522 added UF: INS 522 added	ALUMINUM CAN, DRUM OR BARREL FTC: M0175 BT: ALUMINUM CONTAINER [M0182]	ALUMINUM TUBE, TOP LINED WITH CORK FTC: M0171 BT: ALUMINUM TUBE [M0168]
ALUMINIUM SILICATE (KAOLIN) FTC: B2990 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972] UF: E 559 UF: INS 559	ALUMINUM COEXTRUDED WITH PAPER FTC: M0297 BT: ALUMINIUM FOIL-PAPER WRAPPER [M0296]	ALUMINUM TUBE, TOP LINED WITH FOIL FTC: M0170 BT: ALUMINUM TUBE [M0168]
ALUMINIUM SILICATE (KAOLIN) ADDED FTC: H0415 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399] UF: E 559 added UF: INS 559 added	ALUMINUM COMBINED WITH PAPER AND PLASTIC FTC: M0298 BT: ALUMINIUM FOIL-PAPER WRAPPER [M0296]	ALUMINUM TUBE, TOP LINED WITH LAMINATE FTC: M0169 BT: ALUMINUM TUBE [M0168]
ALUMINIUM SODIUM SULPHATE FTC: B2991 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972] UF: E 521 UF: INS 521	ALUMINUM COMBINED WITH REGENERATED CELLULOSE FTC: M0299 BT: ALUMINIUM FOIL-PAPER WRAPPER [M0296]	ALUMINUM TUBE, UNLINED PLASTIC TOP FTC: M0139 BT: ALUMINUM TUBE [M0168]
ALUMINIUM SODIUM SULPHATE ADDED FTC: H0416 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399] UF: E 521 added UF: INS 521 added	ALUMINUM CONTAINER FTC: M0182 BT: METAL CONTAINER [M0151]	aluterus monoceros USE: UNICORN FILEFISH [B2186]
ALUMINIUM SULPHATE FTC: B2992	ALUMINUM FOIL WRAPPER FTC: M0190 BT: ALUMINUM CONTAINER [M0182] UF: foil, aluminum	amanita rubescens USE: BLUSHER MUSHROOM [B2073]
	ALUMINUM CONTAINER FTC: M0182 BT: METAL CONTAINER [M0151]	AMARANTH FTC: B2993 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972] UF: E 123 UF: INS 123
	ALUMINUM TRAY OR PAN FTC: M0165 BT: ALUMINUM CONTAINER [M0182]	AMARANTH (GRAIN) FTC: B1717 BT: GRAIN [B1324] UF: amaranthus
	ALUMINUM TRAY OR PAN, ALUMINUM FOIL COVER OR WRAPPING FTC: M0163 BT: ALUMINUM TRAY OR PAN [M0165]	AMARANTH ADDED FTC: H0418 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399] UF: E 123 added UF: INS 123 added
	ALUMINUM TRAY OR PAN, CARDBOARD COVER FTC: M0161 BT: ALUMINUM TRAY OR PAN [M0165]	amaranthus USE: AMARANTH (GRAIN) [B1717]

- AMARILLO SNAPPER
 FTC: B1801
 BT: SNAPPER FAMILY [B1798]
 UF: lutjanus argentiventris
 UF: snapper, amarillo
- amazon catfish
 USE: SOUTH AMERICAN CAT-
 FISH [B2154]
- AMBARELLA
 FTC: B1284
 BT: TROPICAL OR SUBTROPICAL
 FRUIT [B1024]
 UF: golden apple
 UF: otaheite ambarella
 UF: spondias cytherea
 UF: spondias dulcis
 UF: wi tree
- AMBERJACK
 FTC: B2642
 BT: JACK FAMILY [B1755]
 UF: seriola spp.
- amberjack, greater
 USE: GREATER AMBERJACK
 [B2391]
- ambloplites rupestris
 USE: ROCK BASS [B1362]
- ameghinomya antiqua
 USE: HARD CLAM [B2193]
- amelanchier
 USE: JUNE BERRY [B1435]
- american aloe
 USE: CENTURY PLANT [B2002]
- american buffalo
 USE: BISON [B2098]
- AMERICAN EEL
 FTC: B2177
 BT: FRESHWATER EEL FAMILY
 [B2545]
 UF: anguilla rostrata
- AMERICAN LOBSTER
 FTC: B1949
 BT: CLAWED LOBSTER FAMILY
 [B1986]
 UF: homarus americanus
 UF: northern lobster
- american oyster
 USE: EASTERN OYSTER [B1951]
- AMERICAN PLAICE
 FTC: B1862
 BT: RIGHT EYE FLOUNDER
 FAMILY [B1856]
 UF: hippoglossoides platessoides
 UF: plaice, american
- american plum
 USE: WILD PLUM [B2670]
- AMERICAN RAZOR CLAM
 FTC: B2326
 BT: CLAM [B1331]
 UF: siligna patula
- AMERICAN SAMOA
 FTC: AS
- BT: PACIFIC OCEAN ISLANDS
 [QU]
 UF: samoa, american
- AMERICAN SAND LANCE
 FTC: B2383
 BT: SAND LANCE FAMILY
 [B1830]
 UF: ammodytes americanus
- AMERICAN SHAD
 FTC: B1147
 BT: SHAD [B1348]
 UF: alosa sapidissima
- amia calva
 USE: BOWFIN [B2436]
- AMIDATED PECTIN
 FTC: B2994
 BT: FOOD ADDITIVE, EURO-
 PEAN COMMUNITY/CODEX
 ALIMENTARIUS [B2972]
 UF: E 440
 UF: INS 440
- AMIDATED PECTIN ADDED
 FTC: H0419
 BT: FOOD ADDITIVE ADDED,
 EUROPEAN COMMU-
 NITY/CODEX ALIMEN-
 TARIUS [H0399]
 UF: E 440 added
 UF: INS 440 added
- amiidae
 USE: BOWFIN FAMILY [B2435]
- AMIN RESIN CONTAINER
 FTC: M0384
 BT: THERMOSETTING POLY-
 MER CONTAINER [M0382]
- AMINO ACID ADDED
 FTC: H0210
 BT: 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
 USE: NYLON 11 CONTAINER
 [M0361]
- ammodytes americanus
 USE: AMERICAN SAND LANCE
 [B2383]
- ammodytes spp.
 USE: SAND LANCE [B1354]
- ammodytidae
 USE: SAND LANCE FAMILY
 [B1830]
- AMMONIA CAMEL
 FTC: B2995
 BT: FOOD ADDITIVE, EURO-
 PEAN COMMUNITY/CODEX
 ALIMENTARIUS [B2972]
 UF: E 150c
 UF: INS 150c
- AMMONIA CAMEL ADDED
 FTC: H0420
 BT: FOOD ADDITIVE ADDED,
 EUROPEAN COMMU-
 NITY/CODEX ALIMEN-
 TARIUS [H0399]
 UF: E 150c added
 UF: INS 150c added
- AMMONIUM ALGINATE
 FTC: B2996
 BT: FOOD ADDITIVE, EURO-
 PEAN COMMUNITY/CODEX
 ALIMENTARIUS [B2972]
 UF: E 403
 UF: INS 403
- AMMONIUM ALGINATE ADDED
 FTC: H0421
 BT: FOOD ADDITIVE ADDED,
 EUROPEAN COMMU-
 NITY/CODEX ALIMEN-
 TARIUS [H0399]
 UF: E 403 added
 UF: INS 403 added
- AMMONIUM CARBONATE
 FTC: B2997
 BT: FOOD ADDITIVE, EURO-
 PEAN COMMUNITY/CODEX
 ALIMENTARIUS [B2972]
 UF: E 503
 UF: INS 503
- AMMONIUM CARBONATE ADDED
 FTC: H0422
 BT: FOOD ADDITIVE ADDED,
 EUROPEAN COMMU-
 NITY/CODEX ALIMEN-
 TARIUS [H0399]
 UF: E 503 added
 UF: INS 503 added
- AMMONIUM HYDROGEN CAR-
 BONATE
 FTC: B2998
 BT: FOOD ADDITIVE, EURO-
 PEAN COMMUNITY/CODEX
 ALIMENTARIUS [B2972]
 UF: E 503
 UF: INS 503
- AMMONIUM HYDROGEN CAR-
 BONATE ADDED
 FTC: H0423
 BT: FOOD ADDITIVE ADDED,
 EUROPEAN COMMU-
 NITY/CODEX ALIMEN-
 TARIUS [H0399]
 UF: E 503 added
 UF: INS 503 added
- AMMONIUM HYDROXIDE
 FTC: B2999
 BT: FOOD ADDITIVE, EURO-
 PEAN COMMUNITY/CODEX
 ALIMENTARIUS [B2972]
 UF: E 527
 UF: INS 527
- AMMONIUM HYDROXIDE ADDED
 FTC: H0424
 BT: FOOD ADDITIVE ADDED,
 EUROPEAN COMMU-
 NITY/CODEX ALIMEN-
 TARIUS [H0399]
 UF: E 527 added
 UF: INS 527 added

- AMMONIUM PHOSPHATIDES
 FTC: B3000
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 442
 UF: INS 442
- AMMONIUM PHOSPHATIDES ADDED
 FTC: H0425
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 442 added
 UF: INS 442 added
- AMMONIUM SULPHATE
 FTC: B3001
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 517
 UF: INS 517
- AMMONIUM SULPHATE ADDED
 FTC: H0426
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 517 added
 UF: INS 517 added
- AMNESIC SHELLFISH POISONING
 FTC: ASFP
 BT: HACCP GUIDE [HA00]
- amomum granum-paradisii
 USE: GRAINS OF PARADISE [B2061]
- amomum melegueta
 USE: GRAINS OF PARADISE [B2061]
- amorphophallus rivieri
 USE: DEVILS TONGUE [B2344]
- amorphophallus rivieri var. konjac
 USE: KONJAC [B2637]
- amphibia
 USE: AMPHIBIAN [B1624]
- AMPHIBIAN
 FTC: B1624
 BT: ANIMAL USED AS FOOD SOURCE [B1297]
 UF: amphibia
- amphidesma subtriangulatum
 USE: TUA TUA [B2261]
- amphidesma ventricosum
 USE: NEW ZEALAND SURF CLAM [B2684]
- amphidesmatidae
 USE: TUA TUA [B2261]
- ampoule
 USE: AMPUL [M0196]
- AMPUL
- FTC: M0196
 BT: CONTAINER OR WRAPPING BY FORM [M0195]
 UF: ampoule
 UF: phial
- amur carp
 USE: SILVER CARP [B2254]
- amusium japonic
 USE: JAPANESE SCALLOP [B2353]
- anabantidae
 USE: GOURAMI FAMILY [B2422]
- anacardium occidentale
 USE: CASHEW [B1221]
- 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 lupus
 USE: ATLANTIC WOLFFISH [B1817]
- anarhichas spp.
 USE: WOLFFISH [B1519]
- ANCHO PEPPER
 FTC: B2550
 BT: HOT PEPPER [B1643]
- anchoa engraulis
 USE: ANCHOVY [B1554]
- ANCHOVY
 FTC: B1554
 BT: ANCHOVY FAMILY [B1854]
 UF: anchoa engraulis
 UF: engraulis anchoita
- ANCHOVY FAMILY
 FTC: B1854
 BT: FISH, CLUPEIFORM [B1601]
 UF: engraulidae
- anchovy, northern
 USE: NORTHERN ANCHOVY [B1855]
- andora
 USE: UNICORN FILEFISH [B2186]
- ANDORRA
 FTC: AD
 BT: EUROPE, WESTERN [QR04]
- anethum
 USE: DILL [B1277]
- ANGEL SHARK
 FTC: B1138
 BT: ANGEL SHARK FAMILY [B1914]
 UF: squatina spp.
- ANGEL SHARK FAMILY
 FTC: B1914
 BT: FISH, SQUALIFORM [B1911]
 UF: squatinidae
- ANGELFISH
 FTC: B2653
 BT: ANGELFISH FAMILY [B2652]
- ANGELFISH FAMILY
 FTC: B2652
 BT: FISH, PERCIFORM [B1581]
- ANGELICA
 FTC: B1377
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: angelica archangelica
- angelica archangelica
 USE: ANGELICA [B1377]
- anglerfish
 USE: MONKFISH [B2401]
- ANGOLA
 FTC: AO
 BT: AFRICA, SOUTHERN [QM04]
- ANGOSTURA (TREE)
 FTC: B1188
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: cusparia trifoliata
 UF: galipea officinalis
- ANGUILLA
 FTC: AI
 BT: CARIBBEAN ISLANDS [QO01]
- anguilla anguilla
 USE: EUROPEAN EEL [B2706]
- anguilla australis
 USE: SHORT-FINNED EEL [B2673]
- anguilla dieffenbachii
 USE: LONG-FINNED EEL [B2672]
- anguilla rostrata
 USE: AMERICAN EEL [B2177]
- anguillidae
 USE: FRESHWATER EEL FAMILY [B2545]
- ANILINE-FORMALDEHYDE CONTAINER
 FTC: M0385
 BT: AMIN RESIN CONTAINER [M0384]
- ANIMAL BODY OR BODY PART
 FTC: C0127
 BT: PART OF ANIMAL [C0164]
 SN: 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 breeding or coating.
- ANIMAL FOOD
 FTC: P0021
 BT: CONSUMER GROUP [P0136]
- ANIMAL HAIR CONTAINER
 FTC: M0410
 BT: NATURAL TEXTILE CONTAINER [M0409]
- animal skin
 USE: SKIN, ANIMAL [C0193]
- ANIMAL USED AS FOOD SOURCE
 FTC: B1297
 BT: B. FOOD SOURCE [B1564]
 SN: Multicellular animal, e.g., fish, meat animal or poultry. For a unicellular animal, use *ALGAE OR FUNGUS USED AS FOOD SOURCE*.
- ANISAKIS INFESTATION
 FTC: ANIN
 BT: HACCP GUIDE [HA00]
- ANISE
 FTC: B1296
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: anise, common
 UF: aniseed
 UF: pimpinella anisum
- anise, common
 USE: ANISE [B1296]
- aniseed
 USE: ANISE [B1296]
- ANJOU PEAR
 FTC: B2081
 BT: PEAR [B1344]
- ANNATTO, BIXIN, NORBIXIN
 FTC: B3002
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 160b
 UF: INS 160b
- ANNATTO, BIXIN, NORBIXIN ADDED
 FTC: H0427
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMU-
- NITY/CODEX ALIMEN-TARIUS [H0399]
 UF: E 160b added
 UF: INS 160b added
- annona
 USE: SOURSOP [B1480]
- annona cherimola
 USE: CHERIMOYA [B1687]
- annona chrysophylla
 USE: WILD CUSTARD APPLE [B2762]
- 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]
- ANONIDIUM
 FTC: B2833
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: annona manii
 UF: anonidium mannii
- anonidium mannii
 USE: ANONIDIUM [B2833]
- anoplopoma fimbria
 USE: SABLEFISH [B1437]
- anopoplomatidae
 USE: SABLEFISH FAMILY [B2006]
- ANOSTRACA SHRIMP FAMILY
 FTC: B2465
 BT: SHRIMP [B1237]
- ANT (INSECT)
 FTC: B2495
 BT: INSECT [B1220]
 UF: formicidae
- ANTARCTIC CONTINENTAL FISHING AREA
 FTC: AA08
 BT: FISHING AREAS [AA]
- ANTARCTIC CUTLERFISH
 FTC: B2671
 BT: BUTTERFISH FAMILY [B1827]
- UF: hyperoglyphe antarctica
- ANTARCTIC KRILL
 FTC: B1954
 BT: KRILL [B2844]
 UF: euphasia superba
 UF: euphausia spp.
 UF: krill, antarctic
- ANTARCTICA
 FTC: AQ
 BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]
- ANTELOPE
 FTC: B1481
 BT: MEAT ANIMAL (MAMMAL) [B1134]
 UF: hippotragus spp.
 UF: neotragus spp.
 UF: tetracerus spp.
- ANTHOCYANINS
 FTC: B3003
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 163
 UF: INS 163
- ANTHOCYANINS ADDED
 FTC: H0428
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMEN-TARIUS [H0399]
 UF: E 163 added
 UF: INS 163 added
- anthriscus cerefolium
 USE: CHERVIL [B1444]
- ANTIBLEACHING AGENT
 FTC: A0365
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- ANTIBROWNING AGENT
 FTC: A0366
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- ANTICAKING AGENT
 FTC: A0327
 BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
 AI: Substance that reduces the tendency of individual particles of a foodstuff to adhere to one another. European Council Directive 95/2/EC
- ANTICAKING AGENT
 FTC: A0367
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]

- AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- ANTIDESMA**
 FTC: B2834
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: antidesma vogelianum
- antidesma vogelianum
 USE: ANTIDESMA [B2834]
- ANTIFOAMING AGENT**
 FTC: A0328
 BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
 AI: Substance that prevents or reduces foaming. European Council Directive 95/2/EC.
- ANTIFOAMING AGENT**
 FTC: A0368
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- ANTIGUA AND BARBUDA**
 FTC: AG
 BT: CARIBBEAN ISLANDS [Q001]
 UF: barbuda
- ANTIMICROBIAL PRESERVATIVE**
 FTC: A0369
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- ANTIMOULD AND ANTITROPE AGENT**
 FTC: A0370
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- ANTIOXIDANT**
 FTC: A0318
 BT: FOOD ADDITIVE [A0181]
 SN: Substance used to preserve food by retarding deterioration, rancidity or discoloration due to oxidation.
- ANTIOXIDANT**
 FTC: A0329
 BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
 AI: 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**
 FTC: A0371
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- ANTIOXIDANT SYNERGIST**
 FTC: A0372
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- ANTIOXIDANTS SOLUBILIZER**
 FTC: A0373
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- ANTISPATTERING AGENT**
 FTC: A0375
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- ANTITROPE AGENT**
 FTC: A0374
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [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 [B1024]
 UF: antrocaryon klaineianum
- antrocaryon klaineianum
 USE: ANTROCARYON [B2835]
- AONORI**
 FTC: B2640
 BT: ENTEROMORPHA [B2639]
 UF: enteromorpha prolifera
- aperitif wine (U.S.)
 USE: HEAVY WINE, 14-24% ALCOHOL [A0224]
- aphania senegalensis
 USE: SOAPBERRY [B2836]
- apium graveolens rapaceum
 USE: CELERIAC [B1729]
- apium graveolens var. dulce
 USE: CELERY [B1282]
- aplodiotus grunniens
 USE: FRESHWATER DRUM [B1796]
- aplodiotus spp.
- USE: DRUM [B1204]
- apogonidae
 USE: CARDINALFISH FAMILY [B2886]
- apolectus niger
 USE: BLACK POMFRET [B2377]
- APPELLATION CONTROLEE**
 FTC: Z0086
 BT: STATUS OF FOOD NAME [Z0087]
 UF: controlled name
 UF: protected name
- APPLE**
 FTC: B1245
 BT: CORE OR POME FRUIT [B1599]
 UF: malus communis
 UF: malus sylvestris
 UF: pyrus malus
- APPLE BANANA**
 FTC: B1568
 BT: BANANA [B1266]
- apple guava
 USE: GUAVA [B1333]
- APRICOT**
 FTC: B1529
 BT: PIT FRUIT [B1539]
 UF: prunus armeniaca
- apricot and orange
 USE: ORANGE AND APRICOT [B1709]
- apsilus dentatus
 USE: BLACK SNAPPER [B1099]
- AQUACULTURE**
 FTC: AQU1
 BT: FISHING AREAS [AA]
- AQUATIC ANIMAL**
 FTC: B1142
 BT: FISH OR LOWER WATER ANIMAL [B1021]
- ARABIAN MUMMUM**
 FTC: B2796
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: carissa edulis
 UF: carissa edulis var. candolleana
 UF: carissa edulis var. cornifolia
 UF: carissa edulis var. tomentosa
 UF: wild plum (carissa edulis)
- arachis hypogaea
 USE: PEANUT [B1337]
- ARBOL PEPPER**
 FTC: B2551
 BT: HOT PEPPER [B1643]
 UF: pepper, arbol
- arbutus
 USE: STRAWBERRY TREE [B2761]
- arbutus unedo

- USE: STRAWBERRY TREE [B2761]
- arca barbata
USE: ARK SHELL [B2432]
- ARCHAEOGASTROPOD
FTC: B1002
BT: GASTROPOD [B2111]
UF: aspidobranchia
- archosargus probatocephalus
USE: SHEEPSHEAD [B1422]
- ARCTIC CHAR
FTC: B1332
BT: TROUT [B1258]
UF: char, alpine
UF: salvelinus alpinus
- ARCTIC FISHING AREA
FTC: AA18
BT: FISHING AREAS [AA]
- ARCTIC GRAYLING
FTC: B2860
BT: GRAYLING [B2711]
UF: thymallus arcticus
- arctic whitefish
USE: HUMPBACK WHITEFISH [B2284]
- arctica islandica
USE: OCEAN QUAHOG [B1953]
- arctica spp.
USE: QUAHOG [B2501]
- arctoscopus spp.
USE: SANDFISH [B2568]
- areca catechu
USE: BETEL NUT PALM [B2311]
- argemone
USE: PRICKLY POPPY [B2156]
- argemoney
USE: PRICKLY POPPY [B2156]
- ARGENTINA
FTC: AR
BT: SOUTH AMERICA [QV]
- argentina spp.
USE: ARGENTINE [B1430]
- ARGENTINE
FTC: B1430
BT: ARGENTINE FAMILY [B1924]
UF: argentina spp.
UF: silver smelts
- ARGENTINE FAMILY
FTC: B1924
BT: FISH, SALMONIFORM [B1592]
UF: argentinidae
- ARGENTINE HAKE
FTC: B2142
BT: WHITING [B1640]
UF: merluccius hubbsi
UF: southwest atlantic hake
- ARGENTINE QUEENFISH
FTC: B1939
BT: JACK FAMILY [B1755]
- ARGENTINE SEA BASS
FTC: B1762
BT: SEA BASS [B2180]
UF: sea bass, argentine
- argentinidae
USE: ARGENTINE FAMILY [B1924]
- ARGON
FTC: B3004
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 938
UF: INS 938
- ARGON ADDED
FTC: H0429
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 938 added
UF: INS 938 added
- argopecten irradians
USE: BAY SCALLOP [B2459]
- ARID CLIMATIC ZONE
FTC: CLZ06
BT: DRY CLIMATIC ZONE [CLZ04]
- ariidae
USE: SEA CATFISH FAMILY [B1155]
- ARIL
FTC: C0287
BT: SEED PART, OTHER [C0178]
AI: <DICTION> 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 upsulonorhous
USE: SEA CATFISH [B2374]
- ARIZONA
FTC: US04
BT: SOUTHWESTERN STATES [US64]
- ARKANSAS
FTC: US05
BT: MIDWESTERN STATES [US61]
- ARK SHELL
FTC: B2432
BT: BIVALVE [B2113]
UF: arca barbata
- ARMADILLO
FTC: B1626
BT: MEAT ANIMAL (MAMMAL) [B1134]
- UF: dasypodidae
- ARMENIA
FTC: AM
BT: ASIA, WESTERN [QN05]
- armillaria
USE: BRACELET MUSHROOM [B2758]
- armillaria mellea
USE: HONEY MUSHROOM [B2735]
- armoracia lapathifolia
USE: HORSE RADISH [B1146]
- aroma
USE: FLAVORING [A0215]
- 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: notodarus spp.
- ARROWHEAD
FTC: B1716
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
UF: duck potato
UF: sagittaria tatifolia
- ARROWROOT
FTC: B2400
BT: STARCH-PRODUCING PLANT [B1016]
UF: maranta arundinacea
- ARROWTOOTH FLOUNDER
FTC: B1866
BT: RIGHT EYE FLOUNDER FAMILY [B1856]
UF: atheresthes stomias
- artemia salina
USE: BRINE SHRIMP [B2464]
- ARTICHOKE
FTC: B1466
BT: FLORET USED AS VEGETABLE [B1036]
UF: cynara scolymus
- artificial cheese rind
USE: CHEESE RIND, ARTIFICIAL [Z0148]
- ARTIFICIAL CHOCOLATE FLAVORING ADDED
FTC: H0394
BT: FLAVORING ADDED, ARTIFICIAL [H0228]
UF: chocolate flavoring added, artificial

ARTIFICIAL FRUIT FLAVORING
ADDED
FTC: H0395
BT: FLAVORING ADDED, ARTIFICIAL [H0228]

ARTIFICIAL INGREDIENT-RELATED
CLAIM OR USE
FTC: P0106
BT: FOOD FOR SPECIAL DIETARY USE [P0023]

artificial sweetener added
USE: NONNUTRITIVE SWEETENER ADDED [H0108]

ARTIFICIALLY CARBONATED
FTC: H0109
BT: CARBONATED [H0175]
SN: Dried when carbon dioxide has been added to a food product at any level.

ARTIFICIALLY HEAT DRIED
FTC: J0144
BT: HEAT DRIED [J0117]
SN: Dried by the application of artificial heat.

ARTIFICIALLY SWEETENED FRUIT
JELLY ADDED
FTC: H0131
BT: JELLY, JAM OR PRESERVE ADDED [H0122]
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: AW
BT: CARIBBEAN ISLANDS [Q001]

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
FTC: B2034
BT: FUNGUS [B1261]
UF: ascomycetes

ascomycetes
USE: ASCOMYCETE [B2034]

ASCORBIC ACID
FTC: B3005
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 300
UF: INS 300

ASCORBIC ACID ADDED
FTC: H0430
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 300 added
UF: INS 300 added

ASCORBYL PALMITATE
FTC: B3006
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 304
UF: INS 304

ASCORBYL PALMITATE ADDED
FTC: H0431
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 304 added
UF: INS 304 added

ASCORBYL STEARATE
FTC: B3007
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 304
UF: INS 304

ASCORBYL STEARATE ADDED
FTC: H0432
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 304 added
UF: INS 304 added

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]
SN: Some cheeses are surrounded by a layer of ashes.

ash gourd
USE: CHINESE PRESERVING MELON [B1616]

ashanti plum
USE: HOG PLUM [B1307]

ASIA
FTC: QN
BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]

ASIA, CENTRAL
FTC: QN01
BT: ASIA [QN]
UF: central asia

ASIA, NORTHEAST
FTC: QN02
BT: ASIA [QN]
UF: northeast asia

ASIA, SOUTHEAST
FTC: QN03
BT: ASIA [QN]
UF: southeast asia

SN: Foods found in this section include those common to all southeast asian countries. These countries include Brunei, Darussalam, East Timor, Indonesia, Kampuchea, Laos, Malaysia, Myanmar (Burma), Singapore, Thailand and Viet nam. See these individual country listings for additional food names.

ASIA, SOUTHERN
FTC: QN04
BT: ASIA [QN]
UF: southern asia

ASIA, WESTERN
FTC: QN05
BT: ASIA [QN]
UF: western asia

ASIAN CLAM
FTC: B2646
BT: CLAM [B1331]
UF: corbicula fluminea

ASIAN CONTINENTAL FISHING
AREA
FTC: AA04
BT: FISHING AREAS [AA]

ASIAN NORTHWEST FISHING
AREA
FTC: AA07
BT: FISHING AREAS [AA]

asian pear
USE: SAND PEAR [B1523]

ASIAN WATER BUFFALO
FTC: B2095
BT: BUFFALO [B1476]
UF: bubalus bubalis
UF: water buffalo, asian

ASIATIC PENNYWORT
FTC: B2442
BT: LEAFY VEGETABLE [B1566]
UF: centella asiatica
UF: hydrocotyle
UF: hydrocotyle asiatica
UF: indian pennywort

- asimina triloba
USE: PAWPAW [B1202]
- aspalathus linearis
USE: ROOIBOS [B2057]
- ASPARAGUS
FTC: B1415
BT: STEM OR SPEAR VEGETABLE [B1005]
UF: asparagus officinalis
- 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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 951
UF: INS 951
- ASPARTAME ADDED
FTC: H0433
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 951 added
UF: INS 951 added
- aspidobranchia
USE: ARCHAEOGASTROPOD [B1002]
- asteroidae
USE: STARFISH [B2108]
- atelecyclidae
USE: HORSE CRAB FAMILY [B2230]
- atheresthes evermanni
USE: KAMCHATKA FLOUNDER [B1875]
- atheresthes stomias
USE: ARROWTOOTH FLOUNDER [B1866]
- atherinidae
USE: SILVERSIDE FAMILY [B1884]
- ATLANTIC BONITO
FTC: B1792
BT: BONITO [B1264]
UF: bonito, atlantic
UF: pelamys sardis
UF: sarda sarda
UF: scomber mediterraneus
UF: scomber palamitus
- ATLANTIC COD
FTC: B1842
BT: COD [B1423]
UF: cod, atlantic
- UF: gadus morhua
- ATLANTIC CROAKER
FTC: B1795
BT: CROAKER [B1794]
UF: croaker, atlantic
UF: micropogonias undulatus
- ATLANTIC CUTLASSFISH
FTC: B2861
BT: SNAKE MACKEREL FAMILY [B1820]
UF: trichiurus lepturus
- ATLANTIC HALIBUT
FTC: B1877
BT: RIGHTEYE FLOUNDER FAMILY [B1856]
UF: halibut, atlantic
UF: hippoglossus hippoglossus
- ATLANTIC HERRING
FTC: B1586
BT: HERRING [B1414]
UF: atlantic sardine
UF: baltic herring
UF: clupea harengus harengus
UF: herring, atlantic
- ATLANTIC HORSE MACKEREL
FTC: B1166
BT: SCAD [B2424]
UF: trachurus trachurus
- ATLANTIC MACKEREL
FTC: B1790
BT: MACKEREL [B1043]
UF: mackerel, atlantic
UF: scomber scombrus
- ATLANTIC MENHADEN
FTC: B1849
BT: MENHADEN [B1396]
UF: brevoortia tyrannus
UF: menhaden, atlantic
- ATLANTIC OCEAN
FTC: ATOC
BT: FISHING AREAS [AA]
- ATLANTIC OCEAN EAST FISHING AREA
FTC: AA34
BT: FISHING AREAS [AA]
- ATLANTIC OCEAN ISLANDS
FTC: QO
BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]
- ATLANTIC OCEAN NORTHEAST FISHING AREA
FTC: AA27
BT: FISHING AREAS [AA]
- ATLANTIC OCEAN NORTHWEST FISHING AREA
FTC: AA21
BT: FISHING AREAS [AA]
- ATLANTIC OCEAN SOUTH FISHING AREA
FTC: AA48
BT: FISHING AREAS [AA]
- ATLANTIC OCEAN SOUTHEAST FISHING AREA
- FTC: AA47
BT: FISHING AREAS [AA]
- ATLANTIC OCEAN SOUTHWEST FISHING AREA
FTC: AA41
BT: FISHING AREAS [AA]
- ATLANTIC OCEAN WEST FISHING AREA
FTC: AA31
BT: FISHING AREAS [AA]
- ATLANTIC POMFRET
FTC: B1929
BT: POMFRET FAMILY [B1938]
UF: black sea bream
UF: brama brama
UF: brama raji
UF: bream, black sea
UF: pomfret, atlantic
UF: ray's bream
- ATLANTIC ROCK CRAB
FTC: B2350
BT: ROCK CRAB FAMILY [B2351]
UF: cancer irroratus
- ATLANTIC SALMON
FTC: B1587
BT: SALMON [B2250]
UF: salmo salar
- atlantic sardine
USE: ATLANTIC HERRING [B1586]
- ATLANTIC SAURY
FTC: B1889
BT: SAURY FAMILY [B1888]
UF: saury, atlantic
UF: scomberesox saurus
UF: skipper (atlantic saury)
- ATLANTIC SURFLAM
FTC: B1959
BT: CLAM [B1331]
UF: bar clam
UF: sea clam
UF: spisula solidissima
- ATLANTIC THREAD HERRING
FTC: B1851
BT: THREAD HERRING [B1239]
UF: opisthonema oglinum
UF: thread herring, atlantic
- ATLANTIC WOLFFISH
FTC: B1817
BT: WOLFFISH FAMILY [B1816]
UF: anarhichas lupus
UF: wolffish, atlantic
- atrina pectinata
USE: PEN SHELL [B2881]
- atriplex hortensis
USE: GARDEN ORACH [B2751]
- august plum
USE: WILD PLUM [B2670]
- aulacomya ater
USE: MUSSEL [B1223]
- auricularia polytricha

- USE: BLACK FUNGUS [B1741]
- AUSTRALIA
 FTC: AU
 BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]
- australian cod
 USE: BLUE COD [B2290]
- AUSTRALIAN CONTINENTAL FISHING AREA
 FTC: AA06
 BT: FISHING AREAS [AA]
- AUSTRALIAN RUFF
 FTC: B1941
 BT: AUSTRALIAN SALMON FAMILY [B1940]
 UF: arripis georgianus
- australian salmon
 USE: KAHAWAI [B2237]
- AUSTRALIAN SALMON FAMILY
 FTC: B1940
 BT: FISH, PERCIFORM [B1581]
 UF: arripidae
- AUSTRIA
 FTC: AT
 BT: EUROPE, CENTRAL [QR01]
- axis bisus
 USE: BULLET TUNA [B1930]
- axis rochei
 USE: BULLET TUNA [B1930]
- axis thazard
 USE: FRIGATE TUNA [B1787]
- avena sativa
 USE: OAT [B1219]
- averrhoa bilimbi
 USE: BILIMBI [B2513]
- averrhoa carambola
 USE: CARAMBOLA [B1686]
- AVOCADO
 FTC: B1470
 BT: FRUIT USED AS VEGETABLE [B1006]
 UF: abogado
 UF: aguacate
 UF: palta
 UF: persea americana
 UF: persea gratissima
- AVOCADO
 FTC: B1470
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: abogado
 UF: aguacate
 UF: palta
 UF: persea americana
 UF: persea gratissima
- AVOCADO
 FTC: B1470
 BT: PIT FRUIT [B1539]
 UF: abogado
 UF: aguacate
 UF: palta
- UF: persea americana
 UF: persea gratissima
- UF: persea americana
 UF: persea gratissima
- AYU
 FTC: B2516
 BT: SMELT FAMILY [B1904]
 UF: plecoglossus altivelis
- AZERBAIJAN
 FTC: AZ
 BT: ASIA, WESTERN [QN05]
- AZORUBINE, CARMOISINE
 FTC: B3009
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 122
 UF: INS 122
- AZORUBINE, CARMOISINE ADDED
 FTC: H0434
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 122 added
 UF: INS 122 added
- AZTEC MARIGOLD
 FTC: B2339
 BT: PLANT USED AS FOOD SOURCE [B1347]
 UF: african marigold
 UF: big marigold
 UF: tagetes erecta
- B. FOOD SOURCE
 FTC: B1564
 SN: Individual plant or animal from which the food product or its major ingredient is derived; also a chemical food source.
- BABACO
 FTC: B2797
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: carica pentagona
- babacu
 USE: BABASSU PALM [B1707]
- BABASSU PALM
 FTC: B1707
 BT: PALM [B1286]
 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]
- BACTERIA
 FTC: B2846
- BT: ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
- BACTERIA CURED
 FTC: H0326
 BT: LACTIC ACID-OTHER AGENT FERMENTED [H0107]
- BAG, SACK OR POUCH
 FTC: M0197
 BT: CONTAINER OR WRAPPING BY FORM [M0195]
 UF: sack
 SN: 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: BS
 BT: ATLANTIC OCEAN ISLANDS [QO]
- BAHRAIN
 FTC: BH
 BT: MIDDLE EAST [QN06]
- bain-marie cooked
 USE: COOKED IN WATER BATH [G0034]
- baked apple berry
 USE: CLOUDBERRY [B2029]
- BAKED OR ROASTED
 FTC: G0005
 BT: COOKED BY DRY HEAT [G0004]
 UF: roasted or baked
 SN: Cooked without moisture, covered or uncovered, in an oven. *ROASTING* usually applies to meats or nuts.
- BAKERY PRODUCT
 FTC: A0191
 BT: PREPARED GRAIN OR STARCH PRODUCT [A0106]
 SN: Prepared grain product made by baking or frying. Includes doughs, batters and mixes.
- BAKERY PRODUCT, SWEETENED
 FTC: A0135
 BT: BAKERY PRODUCT [A0191]
 UF: crepe, dessert
 UF: dessert crepe
 UF: sweetened bakery product
 SN: 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, UNSWEET-
ENED
FTC: A0107
BT: BAKERY PRODUCT [A0191]
UF: crepe, unfilled
UF: unfilled crepe
UF: unsweetened bakery product
SN: 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 prod-
ucts that fall under
*PREPARED FOOD PROD-
UCT WITH BAKERY BASE
OR ENCLOSURE, UN-
SWEETENED* or the appropri-
ate narrower term. See 21
CFR for description of some
subgroups.
- BAKERY WARES
FTC: A0458
AI: CIAA ADD/385/90E Rev 5
- BAKERY WARES
FTC: A0632
AI: CL 1996/14-FAC, May 1996
- 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: ID02
BT: INDONESIA [ID]
- balistidae
USE: LEATHERJACKET FAMILY
[B2138]
- balistides
USE: TRIGGERFISH [B2131]
- balm
USE: BALM, LEMON [B2621]
- BALM, LEMON
FTC: B2621
BT: SPICE OR FLAVOR-
PRODUCING PLANT
[B1179]
UF: balm
UF: lemon balm
UF: melissa officinalis
- BALSAM APPLE
FTC: B2172
- BT: SQUASH, GOURD OR
PUMPKIN [B2091]
UF: momordica balsamina
- balsam pear
USE: BITTER MELON [B1101]
- baltic herring
USE: ATLANTIC HERRING
[B1586]
- BAMBOO
FTC: B1271
BT: STEM OR SPEAR VEGE-
TABLE [B1005]
UF: bambusa vulgaris
- bambusa vulgaris
USE: BAMBOO [B1271]
- BANANA
FTC: B1266
BT: TROPICAL OR SUBTROPI-
CAL FRUIT [B1024]
UF: banana, common
UF: common banana
UF: musa acuminata
UF: musa sapientum
UF: musa spp.
- BANANA PASSIONFRUIT
FTC: B2028
BT: TROPICAL OR SUBTROPI-
CAL FRUIT [B1024]
UF: curuba
UF: passiflora mollisima
- BANANA SQUASH
FTC: B2510
BT: WINTER SQUASH [B1189]
UF: cucurbita maxima var. ba-
nana
- banana, common
USE: BANANA [B1266]
- BANDTAIL PUFFER
FTC: B2271
BT: PUFFERFISH FAMILY
[B1990]
UF: sphoeroides spengleri
- BANGLADESH
FTC: BD
BT: ASIA, SOUTHERN [QN04]
- BANK ROCKFISH
FTC: B1772
BT: SCORPIONFISH FAMILY
[B1084]
UF: rockfish, bank
UF: sebastes rufus
- BAOBAB
FTC: B2759
BT: TROPICAL OR SUBTROPI-
CAL FRUIT [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
- bar clam
- USE: ATLANTIC SURFCLAM
[B1959]
- BAR JACK
FTC: B2335
BT: JACK [B1044]
UF: caranx ruber
UF: carrang
- barak
USE: UCUHUBA [B1699]
- BARBADOS
FTC: BB
BT: CARIBBEAN ISLANDS
[QO01]
- barbados cherry
USE: ACEROLA [B1360]
- barbarea verna
USE: LAND CRESS [B2873]
- barbary fig
USE: PRICKLY PEAR [B1672]
- BARBEL
FTC: B2712
BT: CARP OR MINNOW FAMILY
[B1921]
UF: barbus barbus
- BARBERRY
FTC: B2492
BT: BERRY [B1231]
UF: berberis vulgaris
- barbuda
USE: ANTIGUA AND BARBUDA
[AG]
- barbus barbus
USE: BARBEL [B2712]
- BARK
FTC: C0264
BT: ROOT, STEM, LEAF OR
FLOWER [C0148]
SN: The woody external covering
of the stem, branch or root of
a plant, as distinct and sepa-
rate from the wood itself.
- BARLEY
FTC: B1230
BT: GRAIN [B1324]
UF: hordeum vulgare
- BARLEY ADDED
FTC: H0323
BT: GRAIN ADDED [H0152]
SN: Used when barley is the sec-
ond to fourth ingredient in or-
der of predominance, exclud-
ing water.
- BARNACLE
FTC: B2127
BT: CIRRIPEDE [B2128]
UF: balanus spp.
UF: lepas psittacus
- BARRACUDA
FTC: B1540
BT: BARRACUDA FAMILY
[B1829]
UF: sphyraena spp.

- BARRACUDA FAMILY
 FTC: B1829
 BT: FISH, PERCIFORM [B1581]
 UF: sphyraenidae
- BARRAMUNDI PERCH
 FTC: B2872
 BT: SNOOK FAMILY [B1824]
 UF: lates calcarifer
- barrel
 USE: WOOD BARREL, CASK OR WHEEL [M0179]
- barrel
 USE: DRUM (CONTAINER) [M0198]
- BARROW
 FTC: B1280
 BT: SWINE [B1136]
- basella alba
 USE: MALABAR NIGHTSHADE [B1150]
- BASIDIOMYCETE
 FTC: B2035
 BT: FUNGUS [B1261]
 UF: basidiomycetes
- basidiomycetes
 USE: BASIDIOMYCETE [B2035]
- basil
 USE: BASIL, SWEET [B1158]
- BASIL, BUSH
 FTC: B1145
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: ocimum minimum
- BASIL, SWEET
 FTC: B1158
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: basil
 UF: ocimum basilicum
 UF: sweet basil
- BASS
 FTC: B2665
 BT: SUNFISH FAMILY [B1818]
- BASS FIBRE CONTAINER
 FTC: M0411
 BT: NATURAL TEXTILE CONTAINER [M0409]
- bass, white
 USE: WHITE BASS [B1764]
- BASSES-COTES
 FTC: Z0130
 BT: QUARTIER AVANT [Z0122]
 SN: This corresponds approximately to the U.S. cut of meat called 'blade'.
- bassia latifolia
 USE: ILLIPE [B2110]
- BASTARD TRUMPETER
 FTC: B1936
 BT: TRUMPETER FAMILY [B1988]
 UF: latridopsis ciliaris
 UF: moki
- batavian orange
 USE: ORANGE [B1339]
- batoka plum
 USE: GOVERNOR'S PLUM [B2789]
- batrachoididae
 USE: TOADFISH FAMILY [B2264]
- batter-coated
 USE: BREADED OR BATTER-COATED [H0188]
- BAVETTE
 FTC: Z0124
 BT: CAPARACON [Z0123]
- BAXTERS DOGFISH
 FTC: B2910
 BT: DOGFISH SHARK FAMILY [B1912]
 UF: etmopterus baxteri
 SN: Source--Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.437. Scientific name verifiable, common name unverified.
- BAY
 FTC: B1197
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: bay laurel leaf
 UF: bay leaf
 UF: laurel
 UF: laurus nobilis
- 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
- bean (part of plant)
 USE: SEED OR KERNEL, SKIN PRESENT, GERM PRESENT [C0133]
- BEAN (VEGETABLE)
 FTC: B1567
 BT: POD OR SEED VEGETABLE [B1156]
 UF: beans, variety unknown
 UF: marrow bean
 UF: phaseolus
- beans, variety unknown
 USE: BEAN (VEGETABLE) [B1567]
- BEAR
 FTC: B2406
 BT: MEAT ANIMAL (MAMMAL) [B1134]
 UF: ursa spp.
- beaten
 USE: AERATED BY WHIPPING [H0358]
- BEAVER
 FTC: B1325
 BT: MEAT ANIMAL (MAMMAL) [B1134]
 UF: castor canadensis
- BEECHNUT
 FTC: B1543
 BT: TEMPERATE-ZONE NUT [B1062]
 UF: fagus
- beef and pork
 USE: CATTLE AND SWINE [B1105]
- beef and pork and veal
 USE: CATTLE AND SWINE AND CALF [B1000]
- BEEFALO
 FTC: B2407
 BT: CATTLE [B1161]
- BEEFALO
 FTC: B2407
 BT: BUFFALO [B1476]
- BEEFSTEAK MOREL
 FTC: B2446
 BT: MOREL [B2032]
 UF: brain mushroom
 UF: false morel
 UF: gyromitra esculenta
- BEEFSTEAK PLANT
 FTC: B2135
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: perilla frutescens crispa
- BEESWAX, WHITE AND YELLOW
 FTC: B3010
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 901
 UF: INS 901
- BEESWAX, WHITE AND YELLOW ADDED
 FTC: H0435
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 901 added
 UF: INS 901 added
- BEET
 FTC: B1309
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 UF: beetroot
 UF: beta vulgaris

- beetroot
USE: BEET [B1309]
- BEETROOT RED, BETANIN**
FTC: B3011
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 162
UF: INS 162
- BEETROOT RED, BETANIN ADDED**
FTC: H0436
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 162 added
UF: INS 162 added
- BEGGIATOALES USED AS FOOD SOURCE**
FTC: B2850
BT: BACTERIA [B2846]
SN: The Prokaryotes, 2d ed., 1992, v.1, p.536.
- BELARUS**
FTC: BY
BT: EUROPE, EASTERN [QR02]
UF: byelorussia
- BELGIAN CARROT**
FTC: B1095
BT: CARROT [B1227]
- belgian endive
USE: CHICORY [B1552]
- BELGIUM**
FTC: BE
BT: EUROPE, WESTERN [QR04]
- BELIZE**
FTC: BZ
BT: CENTRAL AMERICA [QP]
- 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
- BELLY MEAT**
FTC: Z0063
BT: CUT OF MEAT, U.S. [Z0008]
SN: Boneless skeletal meat from the lower sides of meat animals; usually belly meat is smoked and cured to produce bacon.
- belone belone
USE: CALIFORNIA NEEDLEFISH [B1417]
- belonidae
- USE: NEEDLEFISH FAMILY [B1887]
- BELUGA**
FTC: B2528
BT: STURGEON FAMILY [B1897]
UF: huso huso
- BELWISIA**
FTC: B2826
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: belwisia vogelii
UF: napoleonaea
UF: napoleonaea vogelii
- 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]
- BENIN**
FTC: BJ
BT: AFRICA, WESTERN [QM05]
UF: dahomey
- benincasa ceriflora
USE: CHINESE PRESERVING MELON [B1616]
- benincasa hispida
USE: CHINESE PRESERVING MELON [B1616]
- benincasa hispida var.
USE: FUZZY MELON [B2518]
- BENTONITE**
FTC: B3012
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 558
UF: INS 558
- BENTONITE ADDED**
FTC: H0437
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 558 added
UF: INS 558 added
- BENZOIC ACID**
FTC: B3013
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 210
UF: INS 210
- BENZOIC ACID ADDED**
FTC: H0438
- BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 210 added
UF: INS 210 added
- ber
USE: INDIAN JUJUBE [B2794]
- berberis vulgaris
USE: BARBERRY [B2492]
- BERGAMOT ORANGE**
FTC: B1898
BT: SOUR ORANGE [B1193]
UF: citrus aurantium bergamia
- BERMUDA**
FTC: BM
BT: ATLANTIC OCEAN ISLANDS [QQ]
- BERRY**
FTC: B1231
BT: FRUIT-PRODUCING PLANT [B1140]
- berry or fruit (anatomical part)
USE: FRUIT OR BERRY [C0167]
- BERRY, BRAMBLE**
FTC: B1121
BT: BERRY [B1231]
UF: rubus spp.
- BERRY, RIBES**
FTC: B1159
BT: BERRY [B1231]
UF: ribes
- BERRY, VACCINIUM**
FTC: B1614
BT: BERRY [B1231]
- bertholletia excelsa
USE: BRAZILNUT [B1463]
- berycidae
USE: ALFONSINO FAMILY [B2884]
- beta vulgaris
USE: BEET [B1309]
- beta vulgaris var. cicla
USE: SWISS CHARD [B1175]
- beta vulgaris var. crassa
USE: SUGAR BEET [B1370]
- BETA-APO-8'-CAROTENAL (C 30)**
FTC: B3014
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 160e
UF: INS 160e
- BETA-APO-8'-CAROTENAL (C 30) ADDED**
FTC: H0439
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 160e added

- UF: INS 160e added
- BETA-CAROTENE**
 FTC: B3015
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 160a
 UF: INS 160a
- BETA-CAROTENE ADDED**
 FTC: H0440
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 160a added
 UF: INS 160a added
- BETEL**
 FTC: B2310
 BT: PLANT USED AS FOOD SOURCE [B1347]
 UF: betle pepper
 UF: piper betle
- BETEL NUT PALM**
 FTC: B2311
 BT: PLANT USED AS FOOD SOURCE [B1347]
 UF: areca catechu
- betle pepper
 USE: BETEL [B2310]
- betu
 USE: DESERT DATE [B2837]
- BEVERAGE**
 FTC: A0229
 BT: PRODUCT TYPE, USA [A0289]
 SN: Alcoholic or nonalcoholic beverage; excludes milk and milk-based beverages, fruit juices and fruit juice drinks, and vegetable juices.
- BEVERAGE BASE**
 FTC: Z0088
 BT: FORMULATED MIX [Z0074]
 SN: 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, NON-CARBONATED BEVERAGE**
 FTC: N0012
 BT: BEVERAGE CAN ENAMEL [N0011]
- BEVERAGES**
 FTC: A0465
 AI: CIAA ADD/385/90E Rev 5
- BEVERAGES, EXCLUDING DAIRY PRODUCTS**
 FTC: A0639
 AI: CL 1996/14-FAC, May 1996
- BHUTAN**
 FTC: BT
 BT: ASIA, CENTRAL [QN01]
- BIAXIAL ORIENTED POLYPROPYLENE CONTAINER**
 FTC: M0375
 BT: POLYPROPYLENE CONTAINER [M0374]
- BIBB LETTUCE**
 FTC: B2085
 BT: BUTTERHEAD LETTUCE [B2084]
- big marigold
 USE: AZTEC MARIGOLD [B2339]
- bigarade
 USE: SOUR ORANGE [B1193]
- BIGEYE CARDINALFISH**
 FTC: B2885
 BT: CARDINALFISH FAMILY [B2886]
 UF: epigonus telescopus
- BIGEYE SCAD**
 FTC: B2660
 BT: SCAD [B2424]
 UF: akule
 UF: selar crumenophthalmus
- BIGEYE TUNA**
 FTC: B1069
 BT: TUNA [B1269]
 UF: ahi
 UF: parathunnus mebachi
 UF: thunnus obesus
- BIGLEAF LINDEN**
 FTC: B2967
 BT: LINDEN [B2051]
- BILBERRY**
 FTC: B2013
 BT: BERRY, VACCINIUM [B1614]
 UF: vaccinium myrtillus
- BILIMBI**
 FTC: B2513
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: averroha bilimbi
 UF: blimbing
 UF: cucumber tree
 UF: tree sorrel
- BILLFISH FAMILY**
 FTC: B1518
 BT: FISH, PERCIFORM [B1581]
 UF: istiophoridae
- BIMETAL CONTAINER**
 FTC: M0107
 BT: METAL CONTAINER [M0151]
- BINDER**
 FTC: A0376
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: 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]
- BIPHENYL, DIPHENYL**
 FTC: B3016
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 230
 UF: INS 230
- BIPHENYL, DIPHENYL ADDED**
 FTC: H0441
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 230 added
 UF: INS 230 added
- bird cherry pepper
 USE: CHERRY PEPPER [B2556]
- BIRD FOOD**
 FTC: P0030
 BT: PET FOOD [P0029]
- birgus latro
 USE: COCONUT CRAB [B2219]
- BISON**
 FTC: B2098
 BT: MEAT ANIMAL (MAMMAL) [B1134]
 UF: american buffalo
 UF: bison spp.
 UF: buffalo, american
- bison spp.
 USE: BISON [B2098]
- bisque
 USE: SOUP, THICK [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]
- BITTERSWEET, EUROPEAN
FTC: B1076
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: solanum dulcamara
- BITTERWOOD
FTC: B2793
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: mafouere
UF: trichilia spp.
- bitu
USE: DESERT DATE [B2837]
- BIVALVE
FTC: B2113
BT: MOLLUSK [B2112]
UF: pelecypod
UF: pelecypoda
- black bass
USE: LARGEMOUTH BASS [B2182]
- black bean (phaseolus)
USE: PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]
- BLACK CHERRY
FTC: B2479
BT: CHERRY [B1306]
UF: prunus serotina
UF: wild black cherry
- BLACK CRAPPIE
FTC: B1819
BT: CRAPPIE [B1409]
UF: crappie, black
UF: pomoxis nigromaculatus
- BLACK CURRANT
FTC: B1192
BT: CURRANT [B1528]
UF: ribes nigrum
- BLACK FUNGUS
FTC: B1741
BT: BASIDIOMYCETE [B2035]
UF: auricularia polytricha
UF: cloud ears fungus
UF: ear fungus
UF: jew's ear
- BLACK GRAM BEAN
FTC: B1588
BT: BEAN (VEGETABLE) [B1567]
UF: mungo bean
UF: phaseolus mungo
UF: urad
UF: urd
UF: urdbean
- BLACK KINGKLIP
FTC: B1857
BT: CUSK-EEL FAMILY [B1844]
UF: genypterus maculatus
UF: kingklip, black
- BLACK MOREL
FTC: B2021
BT: MOREL [B2032]
UF: morchella angusticeps
UF: morchella conica
- BLACK MULBERRY
FTC: B2776
BT: MULBERRY [B1501]
UF: morus nigra
- black mushroom
USE: SHIITAKE MUSHROOM [B1635]
- BLACK MUSTARD
FTC: B1127
BT: MUSTARD [B2069]
UF: brassica nigra
UF: mustard, black
- BLACK OLIVE
FTC: B1170
BT: OLIVE [B1299]
- BLACK OREO DORY
FTC: B2578
BT: OREO FAMILY [B2576]
UF: allocyttus niger
UF: oreo dory, black
- black pepper
USE: PEPPER, BLACK [B1191]
- BLACK PLUM
FTC: B2920
BT: VITEX [B2933]
UF: vitex doniana
- black plum (syzyguim)
USE: JAMBOLAN [B1651]
- BLACK POMFRET
FTC: B2377
BT: POMPANO [B1475]
UF: apolectus niger
UF: parastromateus niger
- BLACK RADISH
FTC: B2959
BT: RADISH [B1315]
- BLACK RASPBERRY
FTC: B1618
BT: RASPBERRY [B1494]
UF: rubus occidentalis
- BLACK ROCKFISH
FTC: B1770
BT: SCORPIONFISH FAMILY [B1084]
- UF: rockfish, black
UF: sebastes melanops
- BLACK RUFF
FTC: B2895
BT: BUTTERFISH FAMILY [B1827]
UF: centrolophus niger
- BLACK SALSIFY
FTC: B2962
BT: SALSIFY [B1551]
- BLACK SEA BASS
FTC: B1438
BT: SEA BASS [B2180]
UF: blackfish
UF: centropristis striata
UF: sea bass, black
- black sea bream
USE: ATLANTIC POMFRET [B1929]
- BLACK SKIPJACK
FTC: B1112
BT: TUNA [B1269]
UF: euthynnus lineatus
- BLACK SLICKHEAD
FTC: B2914
BT: SLICKHEAD FAMILY [B2909]
UF: xenodermichthys spp.
SN: 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 FAMILY [B1798]
UF: apsilus dentatus
- black tiger prawn
USE: GIANT TIGER PRAWN [B2612]
- black turtle bean
USE: MORETON BAY CHESTNUT [B2133]
- BLACK WALNUT
FTC: B1071
BT: WALNUT [B1290]
BT: WALNUT [B1290]
UF: juglans nigra
- BLACKBACK FLOUNDER
FTC: B1971
BT: RIGHTEYE FLOUNDER FAMILY [B1856]
UF: pleuronectes americanus
UF: pseudopleuronectes americanus
- BLACKBERRY
FTC: B1407
BT: BERRY, BRAMBLE [B1121]
UF: rubus macropetalus
- 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 FAMILY [B1798]
 UF: lutjanus buccanella
 UF: snapper, blackfin
- BLACKFIN TUNA**
 FTC: B1070
 BT: TUNA [B1269]
 UF: thunnus atlanticus
- blackfish
 USE: BLACK SEA BASS [B1438]
- BLACKFOOT ABALONE**
 FTC: B2681
 BT: ABALONE [B1408]
 UF: haliotis iris
 UF: paua
- blackspot snapper
 USE: JOHN'S SNAPPER [B2313]
- BLACKTAIL PIKE-CONGER**
 FTC: B2535
 BT: DUCKBILL EEL FAMILY [B2533]
 UF: pike-conger, blacktail
- blanched or scalded
 USE: SCALDED OR BLANCHED [G0042]
- BLEACHED**
 FTC: H0197
 BT: PHYSICALLY/CHEMICALLY MODIFIED [H0130]
 SN: 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**
 FTC: A0377
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- bleareyed snapper
 USE: QUEEN SNAPPER [B2151]
- BLEWIT**
 FTC: B2521
 BT: MUSHROOM [B1467]
 UF: lepista spp.
- blighia sapida
 USE: AKEE [B1690]
- blimbing
 USE: BILIMBI [B2513]
- BLOOD**
 FTC: C0185
- BT: ORGAN MEAT, CARDIO-VASCULAR 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 SNAPPER**
 FTC: B2256
 BT: SNAPPER FAMILY [B1798]
 UF: lutjanus sanguineus
 UF: scarlet snapper
- BLUE CATFISH**
 FTC: B1900
 BT: CATFISH [B2620]
 UF: catfish, blue
 UF: ictalurus furcatus
- BLUE COD**
 FTC: B2290
 BT: SANDPERCH FAMILY [B2368]
 UF: australian cod
 UF: new zealand cod
 UF: paraperis colias
- BLUE CRAB**
 FTC: B1648
 BT: SWIMMING CRAB FAMILY [B2212]
 UF: callinectes sapidus
- blue fusilier
 USE: FUSILIER [B2603]
- BLUE KING CRAB**
 FTC: B2210
 BT: STONE AND KING CRAB FAMILY [B2209]
 UF: paralithodes platypus
- BLUE LING**
 FTC: B2864
 BT: LING [B2144]
 UF: molva dypterygia
- BLUE MARLIN**
 FTC: B2325
 BT: BILLFISH FAMILY [B1518]
 UF: makaira nigricans
 UF: pacific blue marlin
- BLUE MUSSEL**
 FTC: B2875
 BT: MUSSEL [B1223]
 UF: mytilus edulis
- BLUE PIKE**
 FTC: B1424
 BT: PERCH FAMILY [B2004]
 UF: stizostedion vitreum glaucum
- blue point oyster
 USE: EASTERN OYSTER [B1951]
- BLUE ROCKFISH**
 FTC: B2667
 BT: SCORPIONFISH FAMILY [B1084]
 UF: sebastes mystinus
- BLUE RUNNER**
- FTC: B1778
 BT: JACK [B1044]
 UF: caranx crysos
- BLUE SHRIMP**
 FTC: B2233
 BT: PENAEID SHRIMP FAMILY [B1081]
 UF: pacific blue shrimp
 UF: penaeus stylirostris
- BLUE SWIMMING CRAB**
 FTC: B2213
 BT: SWIMMING CRAB FAMILY [B2212]
 UF: bluey
 UF: portunus pelagicus
- BLUE TILAPIA**
 FTC: B1832
 BT: CICHLID FAMILY [B1831]
 UF: tilapia aurea
 UF: tilapia, blue
- BLUE WAREHOU**
 FTC: B2304
 BT: RUFF FAMILY [B2679]
 UF: travelle
- BLUE WHITING**
 FTC: B1837
 BT: WHITING [B1640]
 UF: micromesistius poutassou
 UF: poutassou
- BLUEBACK HERRING**
 FTC: B1852
 BT: HERRING [B1414]
 UF: alosa aestivalis
 UF: herring, blueback
 UF: pomolobus aestivalis
- blueback mullet
 USE: WHITE MULLET [B1786]
- blueback salmon
 USE: SOCKEYE SALMON [B1128]
- BLUEBERRY**
 FTC: B1491
 BT: BERRY, VACCINIUM [B1614]
 UF: vaccinium spp.
- BLUEFIN SEAROBIN**
 FTC: B2249
 BT: SEAROBIN FAMILY [B2235]
 UF: chelidonichthys kumu
- BLUEFIN TUNA**
 FTC: B1120
 BT: TUNA [B1269]
 UF: thunnus thynnus
- BLUEFISH**
 FTC: B1512
 BT: BLUEFISH FAMILY [B1810]
 UF: pomatomus saltatrix
- BLUEFISH FAMILY**
 FTC: B1810
 BT: FISH, PERCIFORM [B1581]
 UF: pomatomidae
- BLUEGILL**
 FTC: B2079
 BT: SUNFISH FAMILY [B1818]

- bluey
USE: BLUE SWIMMING CRAB [B2213]
- BLUSHER MUSHROOM
FTC: B2073
BT: MUSHROOM [B1467]
UF: amanita rubescens
- BOAR
FTC: B2248
BT: SWINE [B1136]
- BOCACCI
FTC: B1682
BT: SCORPIONFISH FAMILY [B1084]
UF: sebastes paucispinis
- BODYING AGENT
FTC: A0378
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: 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]
- BOILED
FTC: G0014
BT: COOKED IN WATER OR WATER-BASED LIQUID [G0013]
SN: Cooked in boiling water at 212 degrees F.
- BOILED AND DRAINED
FTC: G0015
BT: BOILED [G0014]
SN: 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]
SN: 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]
SN: 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]
- BOK CHOY
FTC: B2077
BT: HEAD VEGETABLE [B1194]
UF: brassica rapa var. chinensis
UF: pak choi
- boletus edulis
USE: STEINPILZ [B2033]
- boletus rufus
USE: RED BOLETUS [B2737]
- BOLIVIA
FTC: BO
BT: SOUTH AMERICA [QV]
- 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
- BONE MARROW
FTC: C0149
BT: ORGAN MEAT, CARDIO-VASCULAR SYSTEM [C0129]
- BONE OR SHELL
FTC: C0168
BT: NONMEAT PART OF ANIMAL [C0122]
UF: shell (animal)
SN: 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.
- bonito, atlantic
USE: ATLANTIC BONITO [B1792]
- bonito, pacific
USE: PACIFIC BONITO [B1791]
- BONNETHEAD
FTC: B2594
BT: HAMMERHEAD SHARK FAMILY [B2591]
UF: sphyrna tiburo
- BORAGE
FTC: B1735
- BT: LEAFY VEGETABLE [B1566]
UF: borago officinalis
- borago officinalis
USE: BORAGE [B1735]
- borassus aethiopicum
USE: AFRICAN FAN PALM [B2799]
- borassus flabellifer var. aethiopicum
USE: AFRICAN FAN PALM [B2799]
- BORIC ACID
FTC: B3017
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 284
UF: INS 284
- BORIC ACID ADDED
FTC: H0442
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 284 added
UF: INS 284 added
- BORNEO
FTC: ID13
BT: INDONESIA [ID]
- BOSC PEAR
FTC: B2080
BT: PEAR [B1344]
- BOSCIA
FTC: B2838
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: boscia angustifolia
- boscia angustifolia
USE: BOSCIA [B2838]
- BOSNIA AND HERZEGOVINA
FTC: BA
BT: EUROPE, EASTERN [QR02]
UF: herzegovina
- boston butt
USE: SHOULDER (MEAT CUT) [Z0043]
- BOSTON LETTUCE
FTC: B2086
BT: BUTTERHEAD LETTUCE [B2084]
- bothidae
USE: LEFT-EYE FLOUNDER FAMILY [B1879]
- BOTSWANA
FTC: BW
BT: AFRICA, SOUTHERN [QM04]
- BOTTLE
FTC: M0214
BT: BOTTLE OR JAR [M0203]
- bottle gourd
USE: CALABASH GOURD [B1720]

- BOTTLE OR JAR**
 FTC: M0203
 BT: CAN, BOTTLE OR JAR [M0194]
 UF: jar
- bottle, jar or can
 USE: CAN, BOTTLE OR JAR [M0194]
- bouillon**
 USE: SOUP, THIN [A0243]
- BOUVET ISLAND**
 FTC: BV
 BT: ATLANTIC OCEAN ISLANDS [QO]
- BOWFIN**
 FTC: B2436
 BT: BOWFIN FAMILY [B2435]
 UF: amia calva
 UF: mudfish
- BOWFIN FAMILY**
 FTC: B2435
 BT: FISH, AMIIFORM [B2425]
 UF: amiidae
- BOX**
 FTC: M0213
 BT: CONTAINER OR WRAPPING BY FORM [M0195]
 UF: carton
 UF: case
 UF: crate
- BOYSENBERRY**
 FTC: B1063
 BT: BLACKBERRY [B1407]
 UF: rubus ursinus var. loganobaccus cv. boysen
- BRACELET MUSHROOM**
 FTC: B2758
 BT: BASIDIOMYCETE [B2035]
 UF: armillaria
- brachyplatystoma flavicans**
 USE: SOUTH AMERICAN CATFISH [B2154]
- brachyplatystoma vaillanti**
 USE: BRAZILIAN CATFISH [B2155]
- brachyura spp.**
 USE: CRAB [B1335]
- BRACKEN FERN**
 FTC: B2450
 BT: FERN [B2453]
 UF: brake (plant)
 UF: pteridium aquilinum
 UF: pteris aquilina
- 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]
 SN: 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 raji**
 USE: ATLANTIC POMFRET [B1929]
- brama spp.**
 USE: POMFRET [B2571]
- bramiidae**
 USE: POMFRET FAMILY [B1938]
- BRAN**
 FTC: C0288
 BT: SKIN OR BRAN (PERICARP) [C0111]
 AI: <DICTION> 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 OR KERNEL, SKIN PRESENT [C0135]
- branchiostegidae**
 USE: TILEFISH FAMILY [B1923]
- brandied**
 USE: ALCOHOLATED [H0160]
- branta spp.**
 USE: GOOSE [B1253]
- BRASILIAN GUAVA**
 FTC: B2958
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
- brassica**
 USE: MUSTARD [B2069]
- brassica campestris**
 USE: FIELD MUSTARD [B2068]
- brassica hirta**
 USE: MUSTARD, WHITE [B1148]
- brassica juncea**
 USE: BROWN MUSTARD [B1092]
- brassica napobrassica var. solidiflora**
 USE: RUTABAGA [B1413]
- brassica napus**
 USE: RAPE [B1248]
- brassica napus var. napobrassica**
 USE: RUTABAGA [B1413]
- brassica nigra**
 USE: BLACK MUSTARD [B1127]
- brassica oleracea var. alboglabra**
 USE: CHINESE KALE [B2421]
- brassica oleracea var. botrytis (cauliflower)**
 USE: CAULIFLOWER [B1094]
- brassica oleracea var. bullata**
 USE: SAVOY CABBAGE [B2415]
- brassica oleracea var. capitata**
 USE: CABBAGE [B1406]
- brassica oleracea var. gemmifera**
 USE: BRUSSELS SPROUT [B1611]
- brassica oleracea var. gongyloides**
 USE: KOHLRABI [B1369]
- brassica pekinensis**
 USE: CHINESE OR CELERY CABBAGE [B1051]
- brassica rapa**
 USE: FIELD MUSTARD [B2068]
- brassica rapa var. chinensis**
 USE: BOK CHOY [B2077]
- brassica rapa var. pekinensis**
 USE: CHINESE OR CELERY CABBAGE [B1051]
- brassica rapa var. rapifera**
 USE: TURNIP [B1238]
- BRAZIL**
 FTC: BR
 BT: SOUTH AMERICA [QV]
- brazil cherry**
 USE: SURINAM CHERRY [B1657]
- brazil nut**
 USE: BRAZILNUT [B1463]
- BRAZILIAN CATFISH**
 FTC: B2155
 BT: LONG WHISKERED CATFISH FAMILY [B1969]
 UF: brachyplatystoma vaillanti
- brazilian cocoa**
 USE: GUARANA [B2063]

- BRAZILIAN DUCKBILL**
 FTC: B1928
 BT: FLATHEAD FAMILY [B1809]
 UF: percophis brasiliensis
- brazilian guava
 USE: PINEAPPLE GUAVA [B2767]
- BRAZILIAN PEPPER TREE**
 FTC: B2347
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: christmas berry tree
 UF: schinus terebinthifolius
- BRAZILNUT**
 FTC: B1463
 BT: TROPICAL OR SUBTROPICAL NUT [B1022]
 UF: bertholletia excelsa
 UF: brazil nut
 UF: cream nut
 UF: para nut
- BREAD**
 FTC: A0178
 BT: BAKERY PRODUCT, UNSWEETENED [A0107]
 UF: bun, roll, or bread
 UF: roll, bun, or bread
 SN: Unsweetened bakery product that may be unleavened or yeast-leavened and may be baked in various forms. Excludes pie crust.
- 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 [B1024]
 UF: artocarpus altilis
 UF: artocarpus incisa
- BREADNUT**
 FTC: B1722
 BT: TEMPERATE-ZONE NUT [B1062]
- BREAKFAST CEREAL**
 FTC: A0258
 BT: PREPARED GRAIN OR STARCH PRODUCT [A0106]
 UF: cereal, breakfast
 SN: 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 [A0274]
- BREAM**
 FTC: B1763
 BT: SUNFISH FAMILY [B1818]
 UF: abramis brama
- 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
 USE: MENHADEN [B1396]
- brevoortia maculate chilcae
 USE: PERUVIAN MENHADEN [B2176]
- brevoortia patronus
 USE: GULF MENHADEN [B1848]
- brevoortia tyrannus
 USE: ATLANTIC MENHADEN [B1849]
- BRIDELIA**
 FTC: B2839
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: bridelia duvigneaudii
- bridelia duvigneaudii
 USE: BRIDELIA [B2839]
- BRILL**
 FTC: B2708
 BT: LEFT-EYE FLOUNDER FAMILY [B1879]
 UF: scophthalmus rhombus
- BRILLIANT BLACK BN, BLACK PN**
 FTC: B3018
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 151
 UF: INS 151
- BRILLIANT BLACK BN, BLACK PN ADDED**
 FTC: H0443
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 151 added
 UF: INS 151 added
- BRILLIANT BLUE FCF**
- FTC: B3019
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 133
 UF: INS 133
- BRILLIANT BLUE FCF ADDED**
 FTC: H0444
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 133 added
 UF: INS 133 added
- BRINE SHRIMP**
 FTC: B2464
 BT: ANOSTRACA SHRIMP FAMILY [B2465]
 UF: artemia salina
- brined
 USE: PRESERVED BY BRINING [J0137]
- BRISKET**
 FTC: Z0020
 BT: CUT OF MEAT, U.S. [Z0008]
- BRITISH COLUMBIA**
 FTC: CA02
 BT: CANADA [CA]
- BRITISH INDIAN OCEAN TERRITORY**
 FTC: IO
 BT: INDIAN OCEAN ISLANDS [QS]
- british virgin islands
 USE: VIRGIN ISLANDS (BRITISH) [VG]
- BRITTLE**
 FTC: A0226
 BT: HARD CANDY [A0216]
 UF: candy, brittle
 SN: Flat hard candy to which is added nuts, usually peanuts.
- BROAD BEAN**
 FTC: B1367
 BT: VETCH [B2070]
 UF: faba bean
 UF: fava bean
 UF: horse bean
 UF: vicia faba
- BROADLEAVED ENDIVE**
 FTC: B2942
 BT: ENDIVE [B1314]
- BROCCOFLOWER**
 FTC: B2600
 BT: CAULIFLOWER [B1094]
 SN: A hybrid cross between broccoli and cauliflower having milder taste than cauliflower and a light green color.
- BROCCOFLOWER**
 FTC: B2600
 BT: BROCCOLI [B1443]
 SN: A hybrid cross between broccoli and cauliflower having

- milder taste than cauliflower and a light green color.
- BROCCOLI**
 FTC: B1443
 BT: STEM OR SPEAR VEGETABLE [B1005]
- broccoli raab
 USE: FIELD MUSTARD [B2068]
- BROILED OR GRILLED**
 FTC: G0006
 BT: COOKED BY DRY HEAT [G0004]
 UF: grilled
 SN: 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
 SN: A young chicken (usually 8-12 weeks or age), of either sex, that is tender-meat with soft, pliable, smooth-textured skin and flexible breastbone cartilage.
- broken into large pieces
 USE: DIVIDED INTO PIECES, THICKNESS >1.5 CM. [E0125]
- BROMATED**
 FTC: H0276
 BT: PHYSICALLY/CHEMICALLY MODIFIED [H0130]
- BROOK TROUT**
 FTC: B1077
 BT: TROUT [B1258]
 UF: salvelinus fontinalis
 UF: speckled trout
- broom druif
 USE: WILD GRAPE [B2825]
- brosme brosmie
 USE: CUSK [B2143]
- brosmius brosmie
 USE: CUSK [B2143]
- BROTH OR STOCK**
 FTC: C0170
 BT: MULTICOMPONENT EXTRACT, CONCENTRATE OR ISOLATE [C0159]
 UF: stock
 UF: water extract of plant or animal
 SN: 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 durra
 USE: DURRA, BROWN [B2622]
- BROWN FK**
 FTC: B3020
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 154
 UF: INS 154
- BROWN FK ADDED**
 FTC: H0445
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 154 added
 UF: INS 154 added
- BROWN HT**
 FTC: B3021
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 155
 UF: INS 155
- BROWN HT ADDED**
 FTC: H0446
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 155 added
 UF: INS 155 added
- BROWN MUSTARD**
 FTC: B1092
 BT: MUSTARD [B2069]
 UF: brassica juncea
 UF: indian mustard
 UF: leaf mustard
 UF: mustard spinach
 UF: mustard, brown
- BROWN ROCK SHRIMP**
 FTC: B1098
 BT: PENAEID SHRIMP FAMILY [B1081]
 UF: sicyonia brevirostris
- BROWN SALT: NUTRIENT, DIETARY SUPPLEMENT**
 FTC: A0379
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- BROWN SHRIMP**
 FTC: B2874
 BT: PENAEID SHRIMP FAMILY [B1081]
 UF: crangon crangon
- UF: crangon vulgaris
 UF: penaeus aztecus
 UF: penaeus californiensis
 UF: penaeus canaliculatus
- BROWN SHRIMP**
 FTC: B2874
 BT: CRANGONID SHRIMP FAMILY [B2574]
 UF: crangon crangon
 UF: crangon vulgaris
 UF: penaeus aztecus
 UF: penaeus californiensis
 UF: penaeus canaliculatus
- BROWN SUGAR**
 FTC: C0156
 BT: SUCROSE [C0210]
 SN: 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 TROUT**
 FTC: B1479
 BT: TROUT [B1258]
 UF: salmo trutta
 UF: sea trout
 UF: trout, brown
- BROWNSPOTTED ROCKCOD**
 FTC: B2694
 BT: GROUPE [B1496]
 UF: epinephelus chlorostigma
- BRUNEI DARUSSALAM**
 FTC: BN
 BT: ASIA, SOUTHEAST [QN03]
- brushed cheese rind
 USE: CHEESE RIND, WASHED OR BRUSHED [Z0072]
- BRUSSELS SPROUT**
 FTC: B1611
 BT: HEAD VEGETABLE [B1194]
 UF: brassica oleracea var. gemmifera
- bubalus
 USE: BUFFALO [B1476]
- bubalus bubalis
 USE: ASIAN WATER BUFFALO [B2095]
- buccinum spp.
 USE: WHELK [B1633]
- buckhorn (osmunda)
 USE: CINNAMON FERN [B2017]
- BUCKWHEAT**
 FTC: B1405
 BT: GRAIN [B1324]
 UF: fagopyrum esculentum
 UF: fagopyrum sagittatum

- 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]
 AI: <DICTION> 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: MEAT ANIMAL (MAMMAL) [B1134]
 UF: bubalus
- buffalo fish (catostomus)**
 USE: WHITE SUCKER [B2402]
- buffalo, american**
 USE: BISON [B2098]
- BUFFALOFISH**
 FTC: B1085
 BT: SUCKER FAMILY [B1892]
 UF: ictiobus spp.
- BUFFERING AGENT**
 FTC: A0380
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: 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]
 AI: <DICTION> 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, root or tuber**
 USE: ROOT, TUBER OR BULB [C0238]
- BULGARIA**
 FTC: BG
 BT: EUROPE, EASTERN [QR02]
- BULKING AGENT**
 FTC: A0330
 BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
- AI:** Substance that contributes to the volume of a foodstuff without contributing significantly to its available energy value. European Council Directive 95/2/EC.
- BULKING AGENT**
 FTC: A0381
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- bullace**
 USE: DAMSON PLUM [B1662]
- BULLET TUNA**
 FTC: B1930
 BT: TUNA [B1269]
 UF: axis bisus
 UF: axis rochei
 UF: scomber rochei
- BULLHEAD CATFISH**
 FTC: B2007
 BT: CATFISH [B2620]
 UF: ictalurus spp.
- BULLHEAD CATFISH FAMILY**
 FTC: B1040
 BT: FISH, SILURIFORM [B1598]
 UF: ictaluridae
- bullock's heart**
 USE: CUSTARD APPLE [B1689]
- bumalo**
 USE: BOMBAY DUCK [B2499]
- bummalow**
 USE: BOMBAY DUCK [B2499]
- bun, roll, or bread**
 USE: BREAD [A0178]
- BURBOT**
 FTC: B1627
 BT: COD FAMILY [B1835]
 UF: lota lota
 UF: lota maculosa
- burdock root**
 USE: LAPPA [B1646]
- BURDOCK, GOBO**
 FTC: B2889
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
- BURKINA FASO**
 FTC: BF
 BT: AFRICA, WESTERN [QM05]
 UF: upper volta
- burlap bag**
 USE: TEXTILE OR FABRIC BAG [M0158]
- burma**
 USE: MYANMAR [MM]
- BURUNDI**
 FTC: BI
- BT:** AFRICA, EASTERN [QM02]
- bush bean**
 USE: PHASEOLUS VULGARIS, EDIBLE POD CULTIVAR [B1060]
- BUSH MANGO**
 FTC: B2841
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: cordyla africana
 UF: cordyla pinnata
 UF: cordyla richardii
- bushbutter**
 USE: EBEN TREE [B2768]
- busycon**
 USE: CONCH [B1259]
- busycon spp.**
 USE: WHELK [B1633]
- BUTTER**
 FTC: C0179
 BT: CREAM OR CREAM COMPONENT [C0123]
 SN: Cream component produced by churning and containing not less than 80% milkfat.
- BUTTER**
 FTC: C0179
 BT: FAT OR OIL [C0190]
 SN: Cream component produced by churning and containing not less than 80% milkfat.
- BUTTER ADDED**
 FTC: H0271
 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: B1739
 BT: STEM OR SPEAR VEGETABLE [B1005]
 UF: fuki
 UF: petasites japonica
- BUTTER CLAM**
 FTC: B1065
 BT: CLAM [B1331]
 UF: saxidomus giganteus
 UF: saxidomus purpuratus
- BUTTER PRODUCT ANALOG**
 FTC: A0294
 BT: MILK OR MILK PRODUCT ANALOG [A0147]
 UF: butter substitute
 UF: butter, imitation
 UF: imitation butter
 SN: 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: sole, butter
- butter substitute
USE: BUTTER PRODUCT ANALOG [A0294]
- butter, imitation
USE: BUTTER PRODUCT ANALOG [A0294]
- BUTTERFISH
FTC: B1410
BT: BUTTERFISH FAMILY [B1827]
UF: *peprilus triacanthus*
- BUTTERFISH FAMILY
FTC: B1827
BT: FISH, PERCIFORM [B1581]
UF: stromateidae
- BUTTERFLY COD
FTC: B2868
BT: SCORPIONFISH FAMILY [B1084]
UF: pterois spp.
- BUTTERFLY MACKEREL
FTC: B2314
BT: MACKEREL [B1043]
UF: *gasterochisma melampus*
UF: *gastoro*
- BUTTERHEAD LETTUCE
FTC: B2084
BT: LETTUCE [B1390]
- BUTTERMILK
FTC: C0216
BT: CREAM OR CREAM COMPONENT [C0123]
SN: 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]
BT: WALNUT [B1290]
UF: *juglans cinera*
UF: *noix juglans cinera*
- BUTTERNUT SQUASH
FTC: B2509
BT: WINTER SQUASH [B1189]
UF: *cucurbita moschata* var. *butternut*
- button
USE: CAP, BUTTON [C0258]
- BUTYLATED HYDROXYANISOLE (BHA)
FTC: B3022
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 320
UF: INS 320
- BUTYLATED HYDROXYANISOLE (BHA) ADDED
FTC: H0447
- BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 320 added
UF: INS 320 added
- BUTYLATED HYDROXYTOLUENE (BHT)
FTC: B3023
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 321
UF: INS 321
- BUTYLATED HYDROXYTOLUENE (BHT) ADDED
FTC: H0448
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 321 added
UF: INS 321 added
- BUTYRATE CELLULOSE FILM
FTC: M0324
BT: CELLULOSE FILM [M0322]
- butyrospermum parkii*
USE: SHEANUT [B1667]
- byelorussia*
USE: BELARUS [BY]
- C. PART OF PLANT OR ANIMAL
FTC: C0116
SN: 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*.
- CABBAGE
FTC: B1406
BT: HEAD VEGETABLE [B1194]
UF: *brassica oleracea* var. *capitata*
- cabbage, green
USE: GREEN CABBAGE [B2071]
- cabbage, red
USE: RED CABBAGE [B2072]
- CABEZON
FTC: B1788
BT: SCULPIN FAMILY [B1789]
UF: *scorpaenichthys marmoratus*
- cabocha squash
USE: JAPANESE SQUASH [B2523]
- CACAO
FTC: B1318
BT: OIL-PRODUCING PLANT [B1017]
UF: *theobroma cacao*
- CACAO
FTC: B1318
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: *theobroma cacao*
- CACAO OR CHOCOLATE PRODUCT
FTC: A0272
BT: PRODUCT TYPE, USA [A0289]
UF: chocolate or cacao product
SN: 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).
- CACAO OR CHOCOLATE PRODUCT ANALOG
FTC: A0158
BT: CACAO OR CHOCOLATE PRODUCT [A0272]
UF: chocolate or cacao product analog
SN: 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
- caelorinchus kaiyomaru*
USE: KAIYOMARU RATTAIL [B2905]
- 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 [TC]
- caimito
USE: STAR APPLE [B2036]

- cajanus cajan
USE: PIGEON PEA [B2010]
- CAKE
FTC: A0210
BT: BAKERY PRODUCT, SWEETENED [A0135]
SN: Sweetened bakery product that is leavened and baked.
- CALABASH GOURD
FTC: B1720
BT: GOURD [B1719]
UF: bottle gourd
UF: lagenaria siceraria
UF: lagenaria vulgaris
- calamari
USE: SQUID [B1205]
- CALAMONDIN
FTC: B2625
BT: CITRUS FRUIT [B1139]
UF: citrofortunella mitis
UF: panama orange
- CALCIUM HYDROGEN CARBONATE
FTC: B3024
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 170
UF: INS 170
- CALCIUM HYDROGEN CARBONATE ADDED
FTC: H0449
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 170 added
UF: INS 170 added
- CALCIUM 5'-RIBONUCLEOTIDES
FTC: B3025
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 634
UF: INS 634
- CALCIUM 5'-RIBONUCLEOTIDES ADDED
FTC: H0450
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 634 added
UF: INS 634 added
- CALCIUM ACETATE
FTC: B3026
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 263
UF: INS 263
- CALCIUM ACETATE ADDED
FTC: H0451
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
- UF: E 263 added
UF: INS 263 added
- CALCIUM ALGINATE
FTC: B3027
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 404
UF: INS 404
- CALCIUM ALGINATE ADDED
FTC: H0452
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 404 added
UF: INS 404 added
- CALCIUM ALUMINIUM SILICATE
FTC: B3028
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 556
UF: INS 556
- CALCIUM ALUMINIUM SILICATE ADDED
FTC: H0453
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 556 added
UF: INS 556 added
- CALCIUM ASCORBATE
FTC: B3029
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 302
UF: INS 302
- CALCIUM ASCORBATE ADDED
FTC: H0454
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 302 added
UF: INS 302 added
- CALCIUM BENZOATE
FTC: B3030
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 213
UF: INS 213
- CALCIUM BENZOATE ADDED
FTC: H0455
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 213 added
UF: INS 213 added
- CALCIUM CARBONATE
FTC: B3031
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 170
UF: INS 170
- CALCIUM CARBONATE ADDED
FTC: H0456
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 170 added
UF: INS 170 added
- CALCIUM CHLORIDE
FTC: B3032
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 509
UF: INS 509
- CALCIUM CHLORIDE ADDED
FTC: H0457
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 509 added
UF: INS 509 added
- CALCIUM CYCLAMATE
FTC: B3033
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 952
UF: INS 952
- CALCIUM CYCLAMATE ADDED
FTC: H0458
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 952 added
UF: INS 952 added
- CALCIUM DIGLUTAMATE
FTC: B3034
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 623
UF: INS 623
- CALCIUM DIGLUTAMATE ADDED
FTC: H0459
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 623 added
UF: INS 623 added
- CALCIUM DIHYDROGEN DIPHOSPHATE
FTC: B3035
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 450
UF: INS 450

- CALCIUM DIHYDROGEN DIPHOSPHATE ADDED
 FTC: H0460
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 450 added
 UF: INS 450 added
- CALCIUM DISODIUM ETHYLENE DIAMINE TETRA-ACETATE (CALCIUM DISODIUM EDTA)
 FTC: B3036
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 385
 UF: INS 385
- CALCIUM DISODIUM ETHYLENE DIAMINE TETRA-ACETATE (CALCIUM DISODIUM EDTA) ADDED
 FTC: H0461
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 385 added
 UF: INS 385 added
- CALCIUM FERROCYANIDE
 FTC: B3037
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 538
 UF: INS 538
- CALCIUM FERROCYANIDE ADDED
 FTC: H0462
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 538 added
 UF: INS 538 added
- CALCIUM GLUCONATE
 FTC: B3038
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 578
 UF: INS 578
- CALCIUM GLUCONATE ADDED
 FTC: H0463
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 578 added
 UF: INS 578 added
- CALCIUM GUANYLATE
 FTC: B3039
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 629
 UF: INS 629
- CALCIUM GUANYLATE ADDED
 FTC: H0464
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 629 added
 UF: INS 629 added
- CALCIUM HYDROGEN MALATE
 FTC: B3040
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 352
 UF: INS 352
- CALCIUM HYDROGEN MALATE ADDED
 FTC: H0465
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 352 added
 UF: INS 352 added
- CALCIUM HYDROGEN SULPHITE
 FTC: B3041
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 227
 UF: INS 227
- CALCIUM HYDROGEN SULPHITE ADDED
 FTC: H0466
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 227 added
 UF: INS 227 added
- CALCIUM HYDROXIDE
 FTC: B3042
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 526
 UF: INS 526
- CALCIUM HYDROXIDE ADDED
 FTC: H0467
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 526 added
 UF: INS 526 added
- CALCIUM INOSINATE
 FTC: B3043
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 633
 UF: INS 633
- CALCIUM INOSINATE ADDED
 FTC: H0468
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 633 added
 UF: INS 633 added
- CALCIUM LACTATE
 FTC: B3044
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 327
 UF: INS 327
- CALCIUM LACTATE ADDED
 FTC: H0469
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 327 added
 UF: INS 327 added
- CALCIUM MALATE
 FTC: B3045
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 352
 UF: INS 352
- CALCIUM MALATE ADDED
 FTC: H0470
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 352 added
 UF: INS 352 added
- CALCIUM OXIDE
 FTC: B3046
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 529
 UF: INS 529
- CALCIUM OXIDE ADDED
 FTC: H0471
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 529 added
 UF: INS 529 added
- CALCIUM POLYPHOSPHATES
 FTC: B3047
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 452
 UF: INS 452
- CALCIUM POLYPHOSPHATES ADDED
 FTC: H0472
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 452 added
 UF: INS 452 added
- CALCIUM PROPIONATE
 FTC: B3048
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 282
 UF: INS 282

- CALCIUM PROPIONATE ADDED
 FTC: H0473
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 282 added
 UF: INS 282 added
- calcium removed
 USE: DEMINERALIZED [H0137]
- CALCIUM SACCHARIN
 FTC: B3049
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 954
 UF: INS 954
- CALCIUM SACCHARIN ADDED
 FTC: H0474
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 954 added
 UF: INS 954 added
- CALCIUM SILICATE
 FTC: B3050
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 552
 UF: INS 552
- CALCIUM SILICATE ADDED
 FTC: H0475
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 552 added
 UF: INS 552 added
- CALCIUM SORBATE
 FTC: B3051
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 203
 UF: INS 203
- CALCIUM SORBATE ADDED
 FTC: H0476
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 203 added
 UF: INS 203 added
- CALCIUM STEAROYL-2-LACTYLATE
 FTC: B3052
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 482
 UF: INS 482
- CALCIUM STEAROYL-2-LACTYLATE ADDED
 FTC: H0477
- BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 482 added
 UF: INS 482 added
- CALCIUM SULPHATE
 FTC: B3053
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 516
 UF: INS 516
- CALCIUM SULPHATE ADDED
 FTC: H0478
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 516 added
 UF: INS 516 added
- CALCIUM SULPHITE
 FTC: B3054
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 226
 UF: INS 226
- CALCIUM SULPHITE ADDED
 FTC: H0479
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 226 added
 UF: INS 226 added
- CALCIUM TARTRATE
 FTC: B3055
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 354
 UF: INS 354
- CALCIUM TARTRATE ADDED
 FTC: H0480
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 354 added
 UF: INS 354 added
- CALF
 FTC: B1349
 BT: CATTLE [B1161]
 UF: veal
- 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: CLAM [B1331]
- UF: macrocallista maculata
- CALICO SCALLOP
 FTC: B1945
 BT: SCALLOP [B1489]
 UF: aequipecten gibbus
- CALIFORNIA
 FTC: US06
 BT: WESTERN STATES [US66]
- CALIFORNIA CORBINA
 FTC: B1933
 BT: CORVINA [B2664]
- CALIFORNIA HALIBUT
 FTC: B1882
 BT: LEFT EYE FLOUNDER FAMILY [B1879]
 UF: halibut, california
 UF: paralichthys californicus
- CALIFORNIA MUSSEL
 FTC: B1046
 BT: MUSSEL [B1223]
 UF: mytilus californianus
- CALIFORNIA NEEDLEFISH
 FTC: B1417
 BT: NEEDLEFISH FAMILY [B1887]
 UF: belone belone
 UF: garfish
 UF: needlefish, california
 UF: strongylura exilis
- california pepper
 USE: ANAHEIM PEPPER [B2549]
- CALIFORNIA PILCHARD
 FTC: B2294
 BT: SARDINE [B1558]
 UF: sardinops caerulea
- CALIFORNIA VALENCIA ORANGE
 FTC: B1056
 BT: ORANGE [B1339]
- CALIFORNIA YELLOWTAIL
 FTC: B1779
 BT: YELLOWTAIL [B1534]
 UF: seriola dorsalis
 UF: yellowtail, california
- callinectes sapidus
 USE: BLUE CRAB [B1648]
- callista chione
 USE: VENUS CLAM [B2890]
- callorhynchidae
 USE: PLOWNOSE CHIMERA FAMILY [B2268]
- callorhynchus millii
 USE: ELEPHANT FISH [B2269]
- calocarpum sapota
 USE: SAPOTE [B1694]
- CALORIE FREE FOOD
 FTC: P0055
 BT: NO OR REDUCED CALORIES CLAIM OR USE [P0066]
 SN: Food having less than 5 calories per amount customarily

- consumed. Calorie amount is not defined for meals or main dishes.
- CALORIE SPECIAL CLAIM OR USE**
 FTC: P0045
 BT: NUTRITION-RELATED CLAIM OR USE [P0065]
 SN: All narrower term definitions extracted from 58 Federal Register 2302, January 6, 1993, part 101.60(b).
- CALYX**
 FTC: C0276
 BT: FLORET OR FLOWER [C0237]
- cambodia**
 USE: KAMPUCHEA [KH]
- CAMEL**
 FTC: B2103
 BT: MEAT ANIMAL (MAMMAL) [B1134]
 UF: camelus spp.
- camellia sinensis**
 USE: TEA [B1623]
- camellia thea**
 USE: TEA [B1623]
- camelus spp.**
 USE: CAMEL [B2103]
- CAMEROON**
 FTC: CM
 BT: AFRICA, CENTRAL [QM01]
- 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
 UF: jar, bottle or can
- CANADA**
 FTC: CA
 BT: NORTH AMERICA [QT]
- canadian pike**
 USE: SAUGER [B1670]
- canarium ovatum**
 USE: PILI TREE [B1289]
- canarium schweinfurthii**
 USE: INCENSE TREE [B2840]
- CANARY ROCKFISH**
 FTC: B1774
 BT: SCORPIONFISH FAMILY [B1084]
 UF: rockfish, canary
 UF: sebastes pinniger
- cancer irroratus**
 USE: ATLANTIC ROCK CRAB [B2350]
- cancer magister**
 USE: DUNGENESS CRAB [B1180]
- cancer pagurus**
 USE: EDIBLE ROCK CRAB [B1960]
- cancridae**
 USE: ROCK CRAB FAMILY [B2351]
- CANDELILLA WAX**
 FTC: B3056
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 902
 UF: INS 902
- CANDELILLA WAX ADDED**
 FTC: H0481
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 902 added
 UF: INS 902 added
- CANDIED**
 FTC: H0182
 BT: PHYSICALLY/CHEMICALLY MODIFIED [H0130]
 SN: Food dictionary--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]
- CANDY**
 FTC: A0204
 BT: CONFECTIONERY [A0188]
 SN: 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 [A0226]
- candy, caramel**
 USE: CARAMEL CANDY [A0173]
- candy, chocolate**
 USE: CHOCOLATE CANDY [A0288]
- candy, fondant**
 USE: FONDANT [A0244]
- cane apple**
 USE: STRAWBERRY TREE [B2761]
- CANE SYRUP ADDED**
 FTC: H0283
 BT: SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]
 SN: Used when cane syrup is the second or third ingredient in order of predominance or if the cane syrup content is known to be 5% or more.
- cangrejos**
 USE: LAND CRAB FAMILY [B2342]
- canister**
 USE: CAN [M0204]
- cannabis sativa**
 USE: MARIJUANA PLANT [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]
- CANTALOUPE**
 FTC: B1471
 BT: MELON [B1283]
 UF: cucumis melo
- cantharellus cibarius**
 USE: CHANTERELLE [B1569]
- CANTHAXANTHIN**
 FTC: B3057
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 161g
 UF: INS 161g
- CANTHAXANTHIN ADDED**
 FTC: H0482
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 161g added
 UF: INS 161g added
- CANTHIUM**
 FTC: B2798
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: canthium crassum
- canthium crassum**
 USE: CANTHIUM [B2798]
- caolcarpum mammosum**
 USE: SAPOTE [B1694]
- CAP, BUTTON**
 FTC: C0258
 BT: PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]
 UF: button

- SN: The round upper portion of a mushroom.
USE: PEPPER, GREEN OR RED [B1250]
- CAPARACON
FTC: Z0123
BT: QUARTIER AVANT [Z0122]
SN: This corresponds approximately to the U.S. cuts of meat known as 'brisket', 'shortplate' and 'flank'.
USE: PEPPER, GREEN OR RED [B1250]
- CAPE GOOSEBERRY
FTC: B1684
BT: FRUIT USED AS VEGETABLE [B1006]
UF: groundcherry, peruvian
UF: physalis peruviana
UF: poha
USE: PAPRIKA [B1353]
- CAPE HAKE
FTC: B2141
BT: WHITING [B1640]
UF: merluccius capensis
UF: south african hake
UF: stock fish
USE: CLUSTER PEPPER [B2635]
- CAPE SPINY LOBSTER
FTC: B2166
BT: SPINY LOBSTER FAMILY [B2163]
UF: jасus lalandii
UF: panulirus lalandii
USE: HOT PEPPER [B1643]
- CAPE VERDE
FTC: CV
BT: ATLANTIC OCEAN ISLANDS [QO]
USE: BELL PEPPER OR SWEET PEPPER [B2628]
- CAPELIN
FTC: B1903
BT: SMELT FAMILY [B1904]
UF: mallotus villosus
- CAPER
FTC: B1247
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: capparis spinosa
USE: HOT PEPPER [B1643]
- capitan
USE: HOGFISH [B2482]
- CAPON
FTC: B1711
BT: CHICKEN [B1457]
SN: A surgically unsexed male chicken (usually under 8 months of age) that is tendermeated with soft, pliable, smooth-textured skin.
USE: TABASCO PEPPER [B2636]
- capparis spinosa
USE: CAPER [B1247]
- capra hircus
USE: GOAT [B1328]
- caprodon schlegelii
USE: GROUPER [B1496]
- caprolactan container
USE: NYLON 6,6 CONTAINER [M0362]
- capsicum
USE: CONE PEPPER [B2632]
- capsicum annuum
USE: PIMIENTO PEPPER [B1531]
- capsicum annuum
USE: PEPPER, GREEN OR RED [B1250]
- capsicum annuum var. longum
USE: PAPRIKA [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]
- CARAMBOLA
FTC: B1686
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: averrhoa carambola
UF: star fruit
- caramel added
USE: CARAMELIZED SUGAR ADDED [H0360]
- CARAMEL CANDY
FTC: A0173
BT: SOFT CANDY [A0293]
UF: candy, caramel
SN: Candy prepared by heating together sugar, corn syrup, fat and cream or milk to 240-250 degrees F.
- 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.
- carangidae
USE: JACK FAMILY [B1755]
- caranx bartholomaei
USE: YELLOW JACK [B2384]
- caranx crysos
USE: BLUE RUNNER [B1778]
- caranx latus
USE: HORSE-EYE JACK [B2178]
- caranx ruber
USE: BAR JACK [B2335]
- CARAWAY
FTC: B1549
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: carum carvi
UF: cumin des pres
UF: kummel
USE: CUMIN, BLACK [B1176]
- caraway, black
USE: CUMIN, BLACK [B1176]
- CARBAMIDE
FTC: B3058
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 927b
UF: INS 927b
- CARBAMIDE ADDED
FTC: H0483
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 927b added
UF: INS 927b added
- CARBAMIDE-FORMALDEHYDE CONTAINER
FTC: M0386
BT: AMIN RESIN CONTAINER [M0384]
- CARBOHYDRATE
FTC: C0152
BT: CARBOHYDRATE OR RELATED COMPOUND [C0280]
SN: Extract, concentrate or isolate high in sugar, oligosaccharide or polysaccharide.
- CARBOHYDRATE ADDED
FTC: H0209
BT: CARBOHYDRATE OR RELATED COMPOUND ADDED [H0301]
SN: 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]
SN: 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
BT: PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B1013]
- CARBON DIOXIDE
FTC: B3059
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 290
UF: INS 290
- carbon dioxide added
USE: CARBONATED [H0175]
- CARBON DIOXIDE ADDED
FTC: H0484
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 290 added
UF: INS 290 added
- CARBONATED
FTC: H0175
BT: 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]
SN: Used when carbon dioxide produced by fermentation remains noticeable in the food product.
- CARBONATING AGENT
FTC: A0382
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- CARBOXY METHYL CELLULOSE
FTC: B3060
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 466
UF: INS 466
- CARBOXY METHYL CELLULOSE ADDED
FTC: H0485
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 466 added
UF: INS 466 added
- CARBOXYMETHYL CELLULOSE ADDED
FTC: H0374
BT: CELLULOSE DERIVATIVE ADDED [H0372]
SN: Used when carboxymethyl cellulose is added at any level.
- carcharinidae
USE: REQUIEM SHARK FAMILY [B1916]
- CARDAMOM
FTC: B1665
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: elettaris cardamomum
- cardboard box
USE: PAPERBOARD CONTAINER [M0156]
- cardboard container
USE: PAPERBOARD CONTAINER [M0156]
- cardboard container
USE: PAPERBOARD CONTAINER [M0156]
- cardboard container
USE: PAPERBOARD CONTAINER [M0156]
- CARDINALFISH
FTC: B2936
BT: CARDINALFISH FAMILY [B2886]
- CARDINALFISH FAMILY
FTC: B2886
BT: FISH, PERCIFORM [B1581]
UF: apogonidae
- cardium aculeata
USE: SPINY COCKLE [B1964]
- cardium echinatum
USE: SPINY COCKLE [B1964]
- cardium spp.
USE: COCKLE [B1317]
- CARDOON
FTC: B1727
BT: VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]
UF: cynara cardunculus
- CARIBBEAN ISLANDS
FTC: Q001
BT: ATLANTIC OCEAN ISLANDS [QO]
- CARIBBEAN RED SNAPPER
FTC: B2150
BT: SNAPPER FAMILY [B1798]
UF: lutjanus purpureus
- CARIBBEAN SPINY LOBSTER
FTC: B2164
BT: SPINY LOBSTER FAMILY [B2163]
UF: florida lobster
UF: panulirus argus
- CARIBOU
FTC: B1509
BT: DEER FAMILY [B1500]
UF: rangifer arcticus
- carica papaya
USE: PAPAYA [B1249]
- carica pentagona
USE: BABACO [B2797]
- 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]
- CARMINE CUSK-EEL
FTC: B2379
BT: CUSK-EEL FAMILY [B1844]
UF: genypterus reedi
- CARNAUBA WAX
FTC: B3061
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 903
UF: INS 903
- CARNAUBA WAX ADDED
FTC: H0486
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 903 added
UF: INS 903 added
- 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]
 UF: ceratonia siliqua
 UF: locust bean
- 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.
- CAROTENES ADDED
 FTC: H0317
 BT: COLOR ADDED [H0150]
- CAROTENES ADDED
 FTC: H0317
 BT: VITAMIN A OR CAROTENES ADDED [H0213]
- CARP
 FTC: B2617
 BT: CARP OR MINNOW FAMILY [B1921]
- CARP OR MINNOW FAMILY
 FTC: B1921
 BT: FISH, CYPRINIFORM [B1594]
 UF: cyprinidae
 UF: minnow family
- carp, silver
 USE: SILVER CARP [B2254]
- CARRAGEENAN
 FTC: B3062
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 407
 UF: 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
 FTC: H0487
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMU-
- NITY/CODEX ALIMENTARIUS [H0399]
 UF: E 407 added
 UF: INS 407 added
- carrang
 USE: BAR JACK [B2335]
- CARRIER
 FTC: A0383
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- CARRIER SOLVENT
 FTC: A0384
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- CARRIER, INCLUDING CARRIER SOLVENT
 FTC: A0331
 BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
 AI: 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.
- CARROT
 FTC: B1227
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 UF: baby carrot
 UF: daucus carota
- carrot and pea
 USE: PEA AND CARROT [B1613]
- carthamus tinctorius
 USE: SAFFLOWER [B1548]
- carton
 USE: BOX [M0213]
- carum carvi
 USE: CARAWAY [B1549]
- carum copticum
 USE: AJOWAN [B2515]
- carya illinoensis
 USE: PECAN [B1320]
- carya pecan
 USE: PECAN [B1320]
- carya spp.
 USE: HICKORY [B1553]
- CARYOPHANALES USED AS FOOD SOURCE
 FTC: B2927
 BT: BACTERIA [B2846]
 SN: The Prokaryotes, 2d ed., 1992, v. II, p.1785.
- caryophyllus
 USE: CLOVE [B1255]
- CASABA MELON
 FTC: B1102
 BT: MELON [B1283]
- CASCABEL PEPPER
 FTC: B2552
 BT: HOT PEPPER [B1643]
 UF: pepper, cascabel
 UF: sleigh bell pepper
- CASCARA SAGRADA
 FTC: B2340
 BT: FRUIT-PRODUCING PLANT [B1140]
 UF: rhamnus purshiana
- case
 USE: BOX [M0213]
- CASEIN
 FTC: C0180
 BT: PROTEIN EXTRACT, CONCENTRATE OR ISOLATE [C0236]
 SN: 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 [B1022]
 UF: anacardium occidentale
 UF: cashew apple
- cashew apple
 USE: CASHEW [B1221]
- CASSAVA
 FTC: B1352
 BT: STARCH-PRODUCING PLANT [B1016]
 UF: manihot esculenta
 UF: yuca
- CASSAVA
 FTC: B1352
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 UF: manihot esculenta
 UF: yuca
- cassia
 USE: CINNAMON [B1472]
- cassia spp.
 USE: SENNA [B2056]
- CASSIA, BATAVIA
 FTC: B1556
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]

- cassia, chinese
USE: CINNAMON, CHINESE [B1572]
- cassia, saigon
USE: CINNAMON, SAIGON [B1590]
- castagnole
USE: POMFRET FAMILY [B1938]
- 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 canadensis
USE: BEAVER [B1325]
- CAT FOOD
FTC: P0028
BT: PET FOOD [P0029]
- cat thorn
USE: SCLEROCARYA [B2822]
- cataria
USE: CATNIP [B2046]
- 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]
- CATJANG BEAN
FTC: B1919
BT: COWPEA [B1200]
UF: bombay cowpea
UF: catjung
UF: dolichos unguiculata
UF: vigna cylindrica
UF: vigna unguiculata
- catjang pea
USE: PIGEON PEA [B2010]
- catjung
USE: CATJANG BEAN [B1919]
- 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]
- CATTLE
FTC: B1161
BT: MEAT ANIMAL (MAMMAL) [B1134]
- 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]
UF: cow and goat
UF: goat and cattle
UF: goat and cow
- CATTLE AND LAMB
FTC: B2396
BT: CATTLE [B1161]
- CATTLE AND LAMB
FTC: B2396
BT: LAMB [B1669]
- CATTLE AND SHEEP
FTC: B2244
BT: CATTLE [B1161]
UF: cow and sheep
UF: sheep and cattle
UF: sheep and cow
- CATTLE AND SHEEP
FTC: B2244
BT: SHEEP [B1183]
UF: cow and sheep
UF: sheep and cattle
UF: sheep and cow
- CATTLE AND SHEEP AND GOAT
FTC: B2247
BT: CATTLE [B1161]
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]
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: 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 SWINE
FTC: B1105
BT: SWINE [B1136]
UF: beef and pork
UF: swine and cattle
- CATTLE AND SWINE
FTC: B1105
BT: CATTLE [B1161]
UF: beef and pork
UF: swine and cattle
- CATTLE AND SWINE AND CALF
FTC: B1000
BT: SWINE [B1136]
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: CATTLE [B1161]
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: 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 SHEEP
FTC: B2243
BT: SWINE [B1136]
UF: sheep and cattle and swine
UF: swine and cattle and sheep
- 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: SHEEP [B1183]
UF: sheep and cattle and swine
UF: swine and cattle and sheep
- CATTLE FEED
FTC: P0019
BT: ANIMAL FOOD [P0021]
- CAULIFLOWER
FTC: B1094
BT: FLORET USED AS VEGETABLE [B1036]
UF: brassica oleracea var. botrytis (cauliflower)
- caulolatilus spp.
USE: TILEFISH [B1520]
- CAUSTIC SULPHITE CAMEL
FTC: B3063
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]

- UF: E 150b
UF: INS 150b
- CAUSTIC SULPHITE CAMEL ADDED
FTC: H0488
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 150b added
UF: INS 150b added
- cayenne cherry
USE: SURINAM CHERRY [B1657]
- cayenne pepper
USE: HOT PEPPER [B1643]
- CAYMAN ISLANDS
FTC: KY
BT: CARIBBEAN ISLANDS [Q001]
- 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
- CELERY
FTC: B1282
BT: STEM OR SPEAR VEGETABLE [B1005]
UF: apium graveolens var. dulce
- CELERY
FTC: B1282
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: apium graveolens var. dulce
- celery cabbage
USE: CHINESE OR CELERY CABBAGE [B1051]
- celery root
USE: CELERIAC [B1729]
- celisia argentea
USE: FEATHER COCKSCOMB [B2158]
- cellana denticulata
USE: LIMPET [B2279]
- CELLOPHANE
FTC: N0031
BT: LATEX [N0054]
- CELLULOSE
FTC: C0220
BT: POLYSACCHARIDE [C0153]
- CELLULOSE ACETATE
FTC: N0034
BT: PLASTIC [N0036]
- SN: Ca: thermoplastic material made by the esterification of cellulose with acetic anhydride and acetic acid.
- CELLULOSE ADDED
FTC: H0218
BT: 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
FTC: H0372
BT: STABILIZER ADDED [H0368]
SN: Used when a cellulose derivative (e.g., carboxymethyl cellulose, microcrystalline cellulose, etc.) is added to a food 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
- CELTUCE
FTC: B1728
BT: LETTUCE [B1390]
UF: asparagus lettuce
UF: lactuca sativa var. asparagina
UF: lactuca sativa var. augustana
- c-enamel
USE: CORN ENAMEL (C-ENAMEL) [N0030]
- centella asiatica
USE: ASIATIC PENNYWORT [B2442]
- central africa
USE: AFRICA, CENTRAL [QM01]
- CENTRAL AFRICAN REPUBLIC
FTC: CF
BT: AFRICA, CENTRAL [QM01]
- CENTRAL AMERICA
FTC: QP
BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]
SN: Foods found in this section include those common to all Central American countries. These countries include Belize, Costa Rica, El Salvador, Guatemala, Honduras, Nicaragua and Panama. See these individual country listings for additional food names.
- central asia
USE: ASIA, CENTRAL [QN01]
- centrarchidae
USE: SUNFISH FAMILY [B1818]
- centrophidae
USE: RUFF FAMILY [B2679]
- centrophus niger
USE: BLACK RUFF [B2895]
- centropomidae
USE: SNOOK FAMILY [B1824]
- centropomus undecimalis
USE: COMMON SNOOK [B1825]
- centropristis
USE: SEA BASS [B2180]
- centropristis striata
USE: BLACK SEA BASS [B1438]
- CENTURY PLANT
FTC: B2002
BT: AGAVE [B1535]
UF: agave americana
UF: agave atrovirens
UF: american aloe
UF: maguey
- CEPHALOPOD
FTC: B2116
BT: MOLLUSK [B2112]
UF: cephalopoda
- cephalopoda
USE: CEPHALOPOD [B2116]
- CERAMIC
FTC: N0038
BT: 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]
- ceratonia siliqua
 USE: CAROB BEAN [B1366]
- cereal, breakfast
 USE: BREAKFAST CEREAL [A0258]
- CEREALS AND CEREAL PRODUCTS
 FTC: A0457
 AI: CIAA ADD/385/90E Rev 5
- CEREALS AND CEREAL PRODUCTS
 FTC: A0631
 AI: CL 1996/14-FAC, May 1996
- 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 johnei
 USE: LANGOSTINO AMARILLO [B2206]
- cervus elaphus
 USE: ELK [B1292]
- cervus nippon
 USE: SIKA DEER [B1621]
- cervus spp.
 USE: DEER [B1583]
- cetraria islandica
 USE: ICELAND MOSS [B2346]
- ceylon
 USE: SRI LANKA [LK]
- CHA OM
 FTC: B2455
 BT: LEAFY VEGETABLE [B1566]
 UF: acacia insuavis
- CHAA PHLUJ
 FTC: B2457
 BT: LEAFY VEGETABLE [B1566]
- CHAD
 FTC: TD
 BT: AFRICA, CENTRAL [QM01]
- CHAIN PICKEREL
 FTC: B2334
 BT: PIKE FAMILY [B1826]
 UF: eastern pickerel
 UF: esox niger
 UF: esox reticulatus
- CHAMOIS
 FTC: B2698
 BT: ANTELOPE [B1481]
 UF: rupicapra rupicapra
- CHAMOMILE
 FTC: B2045
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
- chanidae
 USE: MILKFISH FAMILY [B2548]
- channa
 USE: STRIPED SNAKEHEAD [B2307]
- CHANNEL CATFISH
 FTC: B1899
 BT: CATFISH [B2620]
 UF: catfish, channel
 UF: ictalurus punctatus
- channidae
 USE: SNAKEHEAD FAMILY [B2309]
- chanos chanos
 USE: MILKFISH [B1909]
- CHANTERELLE
 FTC: B1569
 BT: MUSHROOM [B1467]
 UF: cantharellus cibarius
- CHAPARRAL
 FTC: B2047
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: larrea mexicana
 UF: larrea tridentata
- char, alpine
 USE: ARCTIC CHAR [B1332]
- CHARCOAL BROILED
 FTC: G0007
 BT: BROILED OR GRILLED [G0006]
 SN: Cooked without moisture over direct heat from a charcoal fire.
- CHAYOTE
 FTC: B1730
 BT: FRUIT USED AS VEGETABLE [B1006]
 UF: christophine
 UF: mirliton
 UF: sechium edule
- cheek and head trimmings
 USE: JOWL, TRIMMED [Z0040]
- cheek meat
 USE: JOWL, TRIMMED [Z0040]
- CHEESE ADDED
 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 [A0126]
- CHEESE HARDNESS CLASS (CODEX)
 FTC: A0315
 BT: CURED CHEESE [A0168]
- CHEESE HARDNESS CLASS (U.S.)
 FTC: A0316
 BT: CURED CHEESE [A0168]
- CHEESE OR CHEESE PRODUCT
 FTC: A0115
 BT: DAIRY PRODUCT [A0164]
 SN: Natural cheese, cured or uncured, cheese product (which is further processed), or cheese product analog.
- CHEESE PRODUCT ANALOG
 FTC: A0128
 BT: CHEESE OR CHEESE PRODUCT [A0115]
 UF: cheese substitute
 UF: cheese, imitation
 UF: imitation cheese
 SN: 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 [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 [A0128]

- cheese, club
USE: COLD-PACK CHEESE [A0280]
- cheese, cold-pack
USE: COLD-PACK CHEESE [A0280]
- cheese, cured
USE: CURED CHEESE [A0168]
- cheese, extra hard (codex)
USE: EXTRA HARD CHEESE (CODEX) [A0310]
- cheese, imitation
USE: CHEESE PRODUCT ANALOG [A0128]
- cheilodactylidae
USE: MORWONG FAMILY [B2546]
- cheilodactylus bergi
USE: MORWONG [B2366]
- chelidonichthys kumu
USE: BLUEFIN SEAROBIN [B2249]
- chelonia
USE: TURTLE [B1242]
- chelonia mydas
USE: GREEN TURTLE [B2412]
- CHEMICAL FOOD SOURCE
FTC: B1041
BT: 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: INGREDIENT ADDED [H0225]
UF: baking powder added
UF: baking soda added
- chenopodium album
USE: LAMB'S QUARTER [B1681]
- chenopodium ambrosioides
USE: MEXICAN TEA [B2058]
- CHERIMOYA
FTC: B1687
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: annona cherimola
- CHERRY
FTC: B1306
BT: PIT FRUIT [B1539]
- CHERRY PEPPER
FTC: B2556
BT: PUNGENT PEPPER VARIETY [B2633]
UF: bird cherry pepper
UF: capsicum annuum, cerasifera group
UF: creole cherry pepper
UF: hot cherry pepper
UF: hungarian cherry pepper
- UF: pepper, hot cherry
- CHERRY PLUM
FTC: B1676
BT: PLUM [B1206]
UF: prunus cerasifera
- CHERRY SALMON
FTC: B1108
BT: SALMON [B2250]
UF: masou salmon
UF: oncorhynchus masou
- 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
- CHESTNUT
FTC: B1544
BT: TEMPERATE-ZONE NUT [B1062]
UF: castanea spp.
- CHEWING GUM
FTC: A0176
BT: PRODUCT TYPE, USA [A0289]
SN: An elastic substance flavored and used for chewing; it may be sweetened with a nutritive or nonnutritive sweetener.
- CHEWING GUM BASE
FTC: A0385
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: 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
- chichorium endivia
USE: ENDIVE [B1314]
- chick bean
USE: GARBANZO BEAN [B1172]
- chick pea
USE: GARBANZO BEAN [B1172]
- CHICKASAW PLUM
FTC: B2743
BT: PLUM [B1206]
- CHICKEN
FTC: B1457
BT: POULTRY OR GAME BIRD [B1563]
- UF: gallus domesticus
- 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
- chicozapote
USE: SAPODILLA [B1693]
- CHILE
FTC: CL
BT: SOUTH AMERICA [QV]
- chile pepper
USE: HOT PEPPER [B1643]
- CHILEAN CROAKER
FTC: B1814
BT: CORVINA [B2664]
UF: chilean grunt
UF: cilus montii
- chilean grunt
USE: CHILEAN CROAKER [B1814]
- CHILEAN HAKE
FTC: B2643
BT: WHITING [B1640]
- CHILEAN PILCHARD
FTC: B2192
BT: SARDINE [B1558]
UF: sardinops sagax sagax
- chili de ristra pepper
USE: NEW MEXICO RED PEPPER [B2558]
- chili pepper
USE: HOT PEPPER [B1643]
- chili verde pepper
USE: ANAHEIM PEPPER [B2549]
- CHILPEPPER (FISH)
FTC: B1769
BT: SCORPIONFISH FAMILY [B1084]
UF: sebastes goodei
- chimaera monstrosa
USE: RATFISH [B2878]
- chimaeridae
USE: SHORTNOSE CHIMAERA FAMILY [B2882]
- CHIMAEROID POISONING
FTC: CHFP
BT: HACCP GUIDE [HA00]
- CHINA, PEOPLES REPUBLIC OF
FTC: CN
BT: ASIA, NORTHEAST [QN02]
UF: peoples republic of china
- CHINA, REPUBLIC OF
FTC: TW
BT: ASIA, NORTHEAST [QN02]

- UF: formosa
UF: republic of china
UF: taiwan
- CHINABERRY
FTC: B2157
BT: VEGETABLE-PRODUCING PLANT [B1579]
UF: melia azedarach
UF: sadao
- CHINESE ARTICHOKE
FTC: B2965
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
- chinese banana
USE: DWARF BANANA [B1559]
- chinese butternut
USE: CHINESE WALNUT [B2616]
- chinese cabbage
USE: CHINESE OR CELERY CABBAGE [B1051]
- CHINESE CHESTNUT
FTC: B2416
BT: CHESTNUT [B1544]
- CHINESE CHIVE
FTC: B2419
BT: CHIVE [B1294]
UF: allium tuberosum
UF: chive, chinese
UF: garlic chive
UF: oriental garlic
- chinese date
USE: CHINESE RED DATE [B2008]
- chinese gooseberry
USE: KIWIFRUIT [B1664]
- chinese jujube
USE: CHINESE RED DATE [B2008]
- CHINESE KALE
FTC: B2421
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: brassica oleracea var. al-boglabra
- CHINESE LANTERN
FTC: B2955
BT: FRUIT USED AS VEGETABLE [B1006]
- chinese mustard cabbage
USE: MUSTARD CABBAGE [B2397]
- CHINESE OR CELERY CABBAGE
FTC: B1051
BT: HEAD VEGETABLE [B1194]
UF: brassica pekinensis
UF: brassica rapa var. pekinensis
UF: celery cabbage
UF: chinese cabbage
UF: napa
UF: pe-tsai cabbage
- chinese parsley
USE: CORIANDER [B1381]
- chinese pea
USE: PEA, EDIBLE POD CULTIVARS [B1031]
- chinese pear
USE: SAND PEAR [B1523]
- 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
- CHINESE SWAMP CABBAGE
FTC: B2462
BT: LEAFY VEGETABLE [B1566]
UF: ipomoea aquatica
- chinese vegetable marrow
USE: FUZZY MELON [B2518]
- CHINESE WALNUT
FTC: B2616
BT: WALNUT [B1290]
BT: WALNUT [B1290]
UF: chinese butternut
UF: walnut, chinese
- chinese water chestnut
USE: WATER CHESTNUT [B1026]
- chinese watermelon
USE: CHINESE PRESERVING MELON [B1616]
- CHINOOK SALMON
FTC: B1132
BT: SALMON [B2250]
UF: king salmon
UF: oncorhynchus tshawytscha
UF: salmon, chinook
UF: spring salmon
- chionoecetes angulatus
USE: TRIANGLE TANNER CRAB [B2224]
- chionoecetes japonicus
USE: JAPANESE SPIDER CRAB [B2225]
- chionoecetes oplio
USE: SNOW CRAB [B1497]
- chionoecetes tanneri
USE: GROOVED TANNER CRAB [B2223]
- CHIVE
FTC: B1294
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: allium schoenoprasum
- chive, chinese
USE: CHINESE CHIVE [B2419]
- CHLAMYDOBACTERIALES AS FOOD SOURCE
FTC: B2855
BT: BACTERIA [B2846]
SN: Index bergyana, 1966, p.450.
- chlamys islandica
USE: ICELAND SCALLOP [B1947]
- chlamys nipponensis
USE: JAPANESE SCALLOP [B2353]
- CHLORIDE ADDED
FTC: H0196
BT: MINERAL ADDED [H0159]
SN: Used when chloride is added to a food product at any level.
- CHLORINATED BIPHENYL
FTC: PCBP
BT: HACCP GUIDE [HA00]
- CHLOROPHYLLINS
FTC: B3064
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 140
UF: INS 140
- CHLOROPHYLLINS ADDED
FTC: H0489
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 140 added
UF: INS 140 added
- CHLOROPHYLLS
FTC: B3065
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 140
UF: INS 140
- CHLOROPHYLLS ADDED
FTC: H0490

- BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 140 added
UF: INS 140 added
- chlorophyta
USE: ALGAE, GREEN [B2502]
- CHOCOLATE CANDY
FTC: A0288
BT: SOFT CANDY [A0293]
UF: candy, chocolate
SN: 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 flavoring added, artificial
USE: ARTIFICIAL CHOCOLATE FLAVORING ADDED [H0394]
- chocolate or cacao product
USE: CACAO OR CHOCOLATE PRODUCT [A0272]
- chocolate or cacao product analog
USE: CACAO OR CHOCOLATE PRODUCT ANALOG [A0158]
- CHOCOLATE OR COCOA ADDED
FTC: H0231
BT: FOOD ADDED [H0180]
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: 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.
- CHOICE GRADE
FTC: Z0010
BT: GRADE OF MEAT, U.S. [Z0007]
- CHOKECHERRY
FTC: B2044
BT: PIT FRUIT [B1539]
UF: prunus virginiana
- CHOLESTEROL FREE FOOD
FTC: P0042
BT: NO OR REDUCED CHOLESTEROL CLAIM OR USE [P0149]
UF: no cholesterol food
SN: 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]
SN: All narrower term definitions extracted from 58 Federal Register 2302, January 6, 1993, part 101.62(d).
- cholla
USE: PRICKLY PEAR [B1672]
- cholla cactus
USE: PRICKLY PEAR [B1672]
- chondrichthyes
USE: FISH, CARTILAGINOUS [B1007]
- CHONDRUS
FTC: B2500
BT: ALGAE, RED [B1743]
- chondrus crispus
USE: IRISH MOSS [B1742]
- chopped
USE: DIVIDED INTO PIECES, THICKNESS <0.3 CM. [E0100]
- christmas berry tree
USE: BRAZILIAN PEPPER TREE [B2347]
- CHRISTMAS ISLAND
FTC: CX
BT: AUSTRALIA [AU]
- christophine
USE: CHAYOTE [B1730]
- CHRIST'S THORN
- FTC: B2795
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: kurna
UF: rhamnus spina-christi
UF: ziziphus africana
UF: ziziphus amphibia
UF: ziziphus sphaerocarpa
UF: ziziphus spina-christi
- 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 [B1024]
UF: chrysophyllum bangweolense
- chrysophyllum albidum
USE: WHITE STAR APPLE [B2764]
- chrysophyllum autranianum
USE: GAMBEYA [B2790]
- chrysophyllum bangweolense
USE: CHRYSOPHYLLUM [B2843]
- chrysophyllum cainito
USE: STAR APPLE [B2036]
- chub (carp)
USE: COMMON CARP [B1228]
- CHUB MACKEREL
FTC: B1570
BT: MACKEREL [B1043]
UF: pacific mackerel
UF: scomber japonicus
- CHUCK
FTC: Z0021
BT: CUT OF MEAT, U.S. [Z0008]
- CHUFA
FTC: B2159

- BT: VEGETABLE-PRODUCING PLANT [B1579]
 UF: cyperus esculantus
 UF: earth almond
 UF: rush nut
 UF: tiger nut
 UF: zulu nut
- CHUM SALMON
 FTC: B1115
 BT: SALMON [B2250]
 UF: keta salmon
 UF: oncorhynchus keta
 UF: salmon, chum
- cicer arietinum
 USE: GARBANZO BEAN [B1172]
- CICHLID FAMILY
 FTC: B1831
 BT: FISH, PERCIFORM [B1581]
 UF: cichlidae
- cichlidae
 USE: CICHLID FAMILY [B1831]
- cichorium endivia
 USE: ESCAROLE [B1446]
- cichorium intybus
 USE: CHICORY [B1552]
- cider tree
 USE: SCLEROCARYA [B2822]
- CIGUATOXIC
 FTC: CGTX
 BT: HACCP GUIDE [HA00]
- cilantro
 USE: CORIANDER [B1381]
- cilus montii
 USE: CHILEAN CROAKER [B1814]
- cinnamomum cassia
 USE: CINNAMON, CHINESE [B1572]
- cinnamomum lourieri
 USE: CINNAMON, SAIGON [B1590]
- CINNAMON
 FTC: B1472
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: cassia
- 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
- CINNAMON, SAIGON
 FTC: B1590
 BT: CINNAMON [B1472]
- UF: cassia, saigon
 UF: cinnamomum lourieri
- CIPOLLINI
 FTC: B2355
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
- cirrhitidae
 USE: HAWKFISH FAMILY [B1934]
- CIRRIPED
 FTC: B2128
 BT: CRUSTACEAN [B1374]
 UF: cirripedia
- cirripedia
 USE: CIRRIPED [B2128]
- CIRUELA
 FTC: B2398
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: spondias spp.
- cisco
 USE: LAKE HERRING [B1118]
- cisco or whitefish
 USE: WHITEFISH OR CISCO [B1565]
- CITRIC ACID
 FTC: B1650
 BT: OTHER CHEMICAL FOOD SOURCE [B2973]
- CITRIC ACID
 FTC: B3066
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 330
 UF: INS 330
- CITRIC ACID ADDED
 FTC: H0491
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 330 added
 UF: INS 330 added
- CITRIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS
 FTC: B3067
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 472c
 UF: INS 472c
- CITRIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED
 FTC: H0492
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 472c added
 UF: INS 472c added
- citrofortunella mitis
- USE: CALAMONDIN [B2625]
- CITRON
 FTC: B1211
 BT: CITRUS FRUIT [B1139]
 UF: citrus medica
- CITRON MELON
 FTC: B2041
 BT: WATERMELON [B1391]
 UF: citrullus lanatus var. citroides
 UF: citrullus vulgaris var. citroides
 UF: preserving melon
 UF: stock melon
- 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 aurantifolia
 USE: LIME (CITRUS) [B1067]
- citrus aurantium
 USE: SOUR ORANGE [B1193]
- citrus aurantium bergamia
 USE: BERGAMOT ORANGE [B1898]
- citrus aurantium subsp. nastraidai
 USE: SUMMER ORANGE [B2315]
- citrus aurantium var. aurantium
 USE: SOUR ORANGE [B1193]
- citrus decumana
 USE: PUMMELO [B2018]
- citrus deliciosa
 USE: MANDARIN ORANGE [B1429]
- CITRUS ENAMEL
 FTC: N0018
 BT: COATING ENAMEL [N0024]
- CITRUS FRUIT
 FTC: B1139
 BT: FRUIT-PRODUCING PLANT [B1140]
- citrus grandis
 USE: PUMMELO [B2018]
- citrus limon
 USE: LEMON [B1275]
- 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 nobilis cv. king
USE: KING ORANGE [B2468]
- citrus nobilis cv. temple
USE: TEMPLE ORANGE [B2469]
- citrus nobilis
USE: MANDARIN ORANGE [B1429]
- citrus paradisi
USE: GRAPEFRUIT [B1507]
- citrus reticulata
USE: MANDARIN ORANGE [B1429]
- citrus reticulata cv. clementine
USE: CLEMENTINE [B1751]
- citrus reticulata cv. owan
USE: SATSUMA ORANGE [B2722]
- citrus sinensis
USE: ORANGE [B1339]
- citrus tangelo
USE: TANGELO [B1473]
- citrus unshia
USE: MANDARIN ORANGE [B1429]
- citrus unshiu
USE: SATSUMA ORANGE [B2722]
- citrus vulgaris
USE: SOUR ORANGE [B1193]
- 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
FTC: A0386
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- clariidae
USE: LABYRINTH CATFISH FAMILY [B1901]
- CLAWED LOBSTER FAMILY
FTC: B1986
BT: LOBSTER [B1505]
UF: nephropsidae
- clear plate
USE: SHOULDER (MEAT CUT) [Z0043]
- CLEMENTINE
FTC: B1751
- BT: CITRUS FRUIT [B1139]
UF: citrus reticulata cv. clementine
- clidoderma asperrimum
USE: ROUGHSCALE FLOUNDER [B2000]
- CLIMATIC ZONE
FTC: CLZ
BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]
SN: Source--National Geographic Atlas of the World, Revised 6th Edition, 1992. All terms from Vladimir Koppen system based on precipitation, temperature and vegetation.
- CLIMBING PERCH
FTC: B2529
BT: GOURAMI FAMILY [B2422]
- clingstone peach
USE: PEACH, CLINGSTONE [B1593]
- CLOSING CAP OR LID
FTC: M0423
BT: SEALING/CLOSING ELEMENT [M0220]
SN: This descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor 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 ears fungus
USE: BLACK FUNGUS [B1741]
- CLOUD PRODUCING AGENT
FTC: A0387
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- CLOUD PRODUCING AGENT IN NON-ALCOHOLIC BEVERAGES
FTC: A0388
- BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: 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
- CLOVE
FTC: B1255
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: caryophyllus
UF: eugenia aromatica
UF: syzygium aromaticum
- CLOVER
FTC: B1254
BT: SUGAR-PRODUCING PLANT [B1012]
UF: trifolium spp.
- CLOWN FIG
FTC: B2539
BT: FICUS SPP. [B2922]
- club cheese
USE: COLD-PACK CHEESE [A0280]
- clupea harengus harengus
USE: ATLANTIC HERRING [B1586]
- clupea harengus pallasii
USE: PACIFIC HERRING [B1575]
- clupea sprattus
USE: SPRAT [B1235]
- clupeidae
USE: HERRING FAMILY [B1124]
- CLUPEOTOXIC POISONING
FTC: CPFP
BT: HACCP GUIDE [HA00]
- cluster bean
USE: GUAR [B1334]
- CLUSTER PEPPER
FTC: B2635
BT: PUNGENT PEPPER VARIETY [B2633]
UF: capsicum annum, fasciculatum group
UF: red cluster pepper
- coarsely grated
USE: DIVIDED INTO PIECES, THICKNESS <0.3 CM. [E0100]
- coarsely ground
USE: DIVIDED INTO PIECES, THICKNESS <0.3 CM. [E0100]

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]
 SN: A class of coatings that contains a specially prepared vehicle, instead of raw oil. Sometimes referred to as varnish or lacquer.

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]
 UF: erythroxylum coca

coccinea cordifolia
 USE: IVY GOURD [B2420]

coccinea grandis
 USE: IVY GOURD [B2420]

coccinea indica
 USE: IVY GOURD [B2420]

COCHINEAL, CARMINIC ACID, CARMINES

FTC: B3068
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 120
 UF: INS 120

COCHINEAL, CARMINIC ACID, CARMINES ADDED

FTC: H0493
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 120 added
 UF: INS 120 added

cock

USE: ROOSTER [B1714]

cockereel

USE: ROOSTER [B1714]

COCKLE

FTC: B1317
 BT: BIVALVE [B2113]
 UF: cardium spp.

COCKLEBUR

FTC: B2055
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: agrimonia eupatoria
 UF: agrimony

cocksfoot

USE: ORCHARDGRASS [B2337]

COCO PLUM

FTC: B2763
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: chrysobalanus
 UF: chrysobalanus ellipticus
 UF: chrysobalanus icaco
 UF: chrysobalanus orbicularis
 UF: chrysobalanus purpureus
 UF: cocoplum
 UF: fat prof
 UF: icaco

COCONUT

FTC: B1536
 BT: OIL-PRODUCING PLANT [B1017]
 UF: cocos nucifera

COCONUT

FTC: B1536
 BT: TROPICAL OR SUBTROPICAL NUT [B1022]
 UF: cocos nucifera

COCONUT ADDED

FTC: H0340
 BT: NUT OR SEED ADDED [H0177]

COCONUT CRAB

FTC: B2219
 BT: COCONUT CRAB FAMILY [B2218]
 UF: birgus latro
 UF: purse crab
 UF: robber crab

COCONUT CRAB FAMILY

FTC: B2218
 BT: CRAB [B1335]
 UF: coenobitidae

coconut oil added

USE: PALM, PALM KERNEL OR COCONUT OIL ADDED [H0345]

cocoplum

USE: COCO PLUM [B2763]

COCOS ISLANDS

FTC: CC
 BT: INDIAN OCEAN ISLANDS [QS]
 UF: keeling islands

cocos nucifera

USE: COCONUT [B1536]

COD

FTC: B1423
 BT: COD FAMILY [B1835]
 UF: gadus spp.

COD FAMILY

FTC: B1835
 BT: FISH, GADIFORM [B1157]
 UF: gadidae

cod, atlantic

USE: ATLANTIC COD [B1842]

cod, pacific

USE: PACIFIC COD [B1841]

CODEX ALIMENTARIUS COMMISSION COUNTRIES

FTC: QZ02
 BT: GEOPOLITICAL DESIGNATION [QZ]

coelenterata

USE: COELENTERATE [B2409]

COELENTERATE

FTC: B2409
 BT: AQUATIC ANIMAL [B1142]
 UF: coelenterata

coelorinchus aspercephalus

USE: SMOOTH RATTAIL [B2906]

coenobitidae

USE: COCONUT CRAB FAMILY [B2218]

COEXTRUDED PAPER-ALUMINIUM-PLASTIC WRAPPER

FTC: M0352
 BT: PAPER-ALUMINIUM FOIL-PLASTIC WRAPPER [M0351]

coffea arabica

USE: COFFEE [B1305]

COFFEE

FTC: B1305
 BT: COFFEE OR TEA [B2126]
 UF: coffea arabica

COFFEE CHICORY

FTC: B2943
 BT: CHICORY [B1552]

coffee cream

USE: LIGHT CREAM [C0160]

COFFEE OR TEA

FTC: B2126
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: tea or coffee

COHO SALMON

FTC: B1117
 BT: SALMON [B2250]
 UF: cohoe salmon
 UF: medium red salmon
 UF: oncorhynchus kisutch
 UF: salmon, coho
 UF: silver salmon

cohoe salmon

- USE: COHO SALMON [B1117]
- coix lacryma-jobi
USE: JOB'S TEARS [B2341]
- COLA
FTC: B1279
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: cola acuminata
- cola acuminata
USE: COLA [B1279]
- cold cheese food
USE: COLD-PACK CHEESE FOOD [A0126]
- COLD-PACK CHEESE
FTC: A0280
BT: COLD-PACK CHEESE PRODUCT [A0116]
UF: cheese, club
UF: cheese, cold-pack
UF: club cheese
SN: 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
FTC: A0126
BT: COLD-PACK CHEESE PRODUCT [A0116]
UF: cheese food, cold-pack
UF: cold cheese food
SN: 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
FTC: A0116
BT: PROCESSED CHEESE PRODUCT [A0282]
UF: cheese product, cold-pack
SN: Cheese product made without the aid of heat. See 21 CFR 133.123-125 for lists of cheeses that cannot be used.
- cole
USE: KALE [B1281]
- collapsible tube
USE: TUBE [M0200]
- COLLARD
FTC: B1385
BT: LEAFY VEGETABLE [B1566]
- 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
FTC: A0389
- BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
Al: 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: CO
BT: SOUTH AMERICA [QV]
- COLOR ADDED
FTC: H0150
BT: INGREDIENT ADDED [H0225]
SN: Used when a color substance is added to a food at any level.
- COLOR ADDITIVE
FTC: A0166
BT: FOOD ADDITIVE [A0181]
SN: 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]
SN: Used to characterize colors of tuna or salmon flesh. The appropriate narrower term is used only when tuna or salmon is the first or sole ingredient of a food product.
- COLOR OF FISH FLESH NOT KNOWN
FTC: Z0061
BT: 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 POULTRY MEAT
FTC: Z0006
BT: ADJUNCT CHARACTERISTICS OF MEAT, POULTRY OR FISH [Z0049]
SN: 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: US08
BT: SOUTHWESTERN STATES [US64]
- COLORADO LANGOSTINO
FTC: B2205
BT: LANGOSTINO [B2486]
UF: galathea monodon
UF: pleuroncodes monodon
- COLORADO SNAPPER
FTC: B1804
BT: SNAPPER FAMILY [B1798]
UF: lutjanus colorado
UF: snapper, colorado
- COLOR-RELATED CLAIM OR USE
FTC: P0096
BT: FOOD FOR SPECIAL DIETARY USE [P0023]
- COLOUR
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
FTC: A0390
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
Al: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- COLOUR FIXATIVE
FTC: A0391
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [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: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
Al: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- COLOUR STABILIZER
FTC: A0393
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [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
- columbidae
 USE: PIGEON [B1304]
- 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 banana
 USE: BANANA [B1266]
- COMMON BEAN
 FTC: B1999
 BT: PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]
 UF: pink bean
 UF: small white bean
 UF: yellow bean
- COMMON CARP
 FTC: B1228
 BT: CARP OR MINNOW FAMILY [B1921]
 UF: chub (carp)
 UF: cyprinus carpio
- common guava
 USE: GUAVA [B1333]
- common jujube
 USE: CHINESE RED DATE [B2008]
- COMMON PERIWINKLE
 FTC: B2717
 BT: MESOGASTROPOD [B1008]
 UF: littorina littorea
 UF: periwinkle, common
- COMMON PRAWN
 FTC: B2880
 BT: PALAEMONID SHRIMP FAMILY [B1163]
 UF: palaemon serratus
- COMMON RYE
 FTC: B2352
 BT: RYE [B1313]
 UF: rye, common
 UF: secale cereale
- COMMON SNOOK
 FTC: B1825
 BT: SNOOK FAMILY [B1824]
 UF: centropomus undecimalis
- COMMON SPINY LOBSTER
 FTC: B2203
- BT: SPINY LOBSTER FAMILY [B2163]
 UF: palinurus elephas
 UF: palinurus vulgaris
- COMOROS ISLANDS
 FTC: KM
 BT: AFRICA, EASTERN [QM02]
- compartmentalized dinner
 USE: MULTICOMPONENT MEAL [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
 FTC: A0641
 AI: 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.
- concholepas concholepas
 USE: SEA SNAIL [B1955]
- concord grape
 USE: GRAPE, CONCORD [B2122]
- condensed
 USE: WATER REMOVED TO RECONSTITUTION RATIO 1 PLUS 1 [H0114]
- CONDIMENT OR RELISH
 FTC: A0179
 BT: DRESSING, CONDIMENT, GRAVY OR SAUCE [A0105]
 UF: relish or condiment
 SN: 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
 FTC: A0263
 BT: CONDIMENT OR RELISH [A0179]
 UF: sauce, condiment
 SN: 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 [A0105]
- CONE PEPPER
 FTC: B2632
 BT: PEPPER, GREEN OR RED [B1250]
 UF: capsicum annum, conoides group
- CONEY
 FTC: B2588
 BT: GROUPER [B1496]
- coney, gulf
 USE: GULF CONEY [B2589]
- CONFECTIONARY
 FTC: A0456
 AI: CIAA ADD/385/90E Rev 5
- CONFECTIONARY
 FTC: A0630
 AI: CL 1996/14-FAC, May 1996
- CONFECTIONERY
 FTC: A0188
 BT: PRODUCT TYPE, USA [A0289]
 SN: Candy or other food product made with sweeteners and frequently containing nuts, fruits, starches, flavorings and other foods (21 CFR 170.3(n)(9)).
- confectionery, aerated
 USE: AERATED CONFECTIONERY [A0141]

- conger conger
USE: CONGER EEL [B2299]
- CONGER EEL
FTC: B2299
BT: CONGER EEL FAMILY [B2300]
UF: conger conger
UF: sea eel
- CONGER EEL FAMILY
FTC: B2300
BT: EEL [B1278]
UF: congridae
- CONGO
FTC: CG
BT: AFRICA, CENTRAL [QM01]
- congridae
USE: CONGER EEL FAMILY [B2300]
- CONNECTICUT
FTC: US09
BT: NORTHEASTERN STATES [US62]
- consomme
USE: SOUP, THIN [A0243]
- CONSUMER GROUP
FTC: P0136
BT: P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]
- CONSUMER GROUP NOT APPLICABLE
FTC: P0003
BT: P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]
- CONSUMER GROUP NOT KNOWN
FTC: P0001
BT: P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]
SN: Used when nothing is known 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 descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor in indexing. Use a more precise narrower term.
AI: 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 descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor in indexing. Use a more precise narrower term.
AI: 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 label claim
USE: "SOURCE OF" LABEL CLAIM [P0134]
- contains, label claim
USE: "SOURCE OF" LABEL CLAIM [P0134]
- CONTAMINANT
FTC: A0394
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- CONTINENTAL CLIMATIC ZONE
FTC: CLZ11
BT: CLIMATIC ZONE [CLZ]
- controlled name
USE: APPELLATION CONTROLEE [Z0086]
- CONVENTIONAL OUTDOOR/OPEN-AIR PRODUCTION
FTC: Z0209
BT: OUTDOOR/OPEN-AIR [Z0208]
AI: <DICTION> Conventional outdoor/open-air production includes ICMS (Integrated Crop Management Systems)
- CONVENTIONAL UNDER GLASS/PROTECTED PRODUCTION
FTC: Z0212
BT: UNDER GLASS/PROTECTED [Z0211]
- converted (grain)
USE: INSTANTIZED [H0169]
- converted (lactose)
USE: LACTOSE CONVERTED [H0203]
- COOK ISLANDS
FTC: CK
BT: PACIFIC OCEAN ISLANDS [QU]
- COOKED BY DRY HEAT
FTC: G0004
BT: G. COOKING METHOD [G0002]
UF: dry cooked
SN: 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]
SN: Cooked in a microwave oven.
- COOKED BY MOIST HEAT
FTC: G0012
BT: G. COOKING METHOD [G0002]
SN: Cooked in varying amounts of water, water-based liquid or steam. If the food absorbs a significant amount of water, also used *REHYDRATED* or *WATER ADDED*.
- cooked custard
USE: CUSTARD, COOKED [A0219]
- COOKED IN CONTAINER IMMERSSED 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
UF: double boiler cooked
SN: 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]
SN: 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: G0021
BT: COOKED BY MOIST HEAT [G0012]

- COOKED IN WATER BATH
 FTC: G0034
 BT: METHOD OF HEATING CONTAINER [G0032]
 UF: bain-marie cooked
 SN: 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
 SN: 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]
 SN: 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
 FTC: A0203
 BT: BAKERY PRODUCT, SWEETENED [A0135]
 SN: 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: CLZ13
- BT: CONTINENTAL CLIMATIC ZONE [CLZ11]
- COPPER COMPLEXES OF CHLOROPHYLLINS
 FTC: B3069
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 141
 UF: INS 141
- COPPER COMPLEXES OF CHLOROPHYLLINS ADDED
 FTC: H0494
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 141 added
 UF: INS 141 added
- COPPER COMPLEXES OF CHLOROPHYLLS
 FTC: B3070
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 141
 UF: INS 141
- COPPER COMPLEXES OF CHLOROPHYLLS ADDED
 FTC: H0495
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 141 added
 UF: INS 141 added
- coprinus atramentarius
 USE: INKY CAP MUSHROOM [B2022]
- corazon
 USE: CUSTARD APPLE [B1689]
- corbicula fluminea
 USE: ASIAN CLAM [B2646]
- corchorus olitorius
 USE: NALTA JUTE [B1731]
- cordial
 USE: LIQUEUR [A0240]
- cordyla africana
 USE: BUSH MANGO [B2841]
- cordyla pinnata
 USE: BUSH MANGO [B2841]
- cordyla richardii
 USE: BUSH MANGO [B2841]
- CORE OR POME FRUIT
 FTC: B1599
 BT: FRUIT-PRODUCING PLANT [B1140]
 UF: pome fruit
- core, seed, or peel
 USE: PEEL, CORE OR SEED [C0110]
- coregonus albula
- USE: VENDACE [B2369]
- coregonus artedii
 USE: LAKE HERRING [B1118]
- coregonus clupearformis
 USE: LAKE WHITEFISH [B1907]
- coregonus makwi
 USE: LAKE WHITEFISH [B1907]
- coregonus pidschian
 USE: HUMPBACK WHITEFISH [B2284]
- coregonus reighardi
 USE: SHORTNOSE CISCO [B2693]
- coregonus spp.
 USE: WHITEFISH [B2687]
- CORIANDER
 FTC: B1381
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: chinese parsley
 UF: cilantro
 UF: coriandrum sativum
- coriandrum sativum
 USE: CORIANDER [B1381]
- corinth grape
 USE: GRAPE, CORINTH [B2038]
- 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]
 AI: <DICTION> 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: POD OR SEED VEGETABLE [B1156]
 UF: maize
 UF: zea mays
 SN: Searching note--use 'field corn' for any breakfast cereals or snack foods having 'corn' as the main ingredient.

CORN FTC: B1232 BT: GRAIN [B1324] UF: maize UF: zea mays SN: Searching note--Use 'field corn' for any breakfast cereals or snack foods having 'corn' as the main ingredient.	BT: DRUM FAMILY [B2005] corylus avellana USE: EUROPEAN FILBERT [B1533] corylus maxima USE: EUROPEAN FILBERT [B1533] corypha thebaica USE: DOUM PALM [B2782] coryphaena hippurus USE: DOLPHIN [B1917] coryphaenidae USE: DOLPHIN FAMILY [B1918] cos lettuce USE: ROMAINE [B2089]	USE: COATED OR COVERED [H0353] covered or coated with chocolate USE: CHOCOLATE COATED OR COVERED [H0355]
CORN ADDED FTC: H0320 BT: GRAIN ADDED [H0152] SN: Used when corn is the second to fourth ingredient in order of predominance, excluding water.	COSTA RICA FTC: CR BT: CENTRAL AMERICA [QP]	COW FTC: B1201 BT: CATTLE [B1161] 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]
corn and lima beans USE: SUCCOTASH [B1361]	COTE D'IVOIRE FTC: CI BT: AFRICA, WESTERN [QM05] UF: ivory coast	cowberry USE: LINGONBERRY (COW-BERRY) [B1019]
CORN ENAMEL (C-ENAMEL) FTC: N0030 BT: COATING ENAMEL [N0024] UF: c-enamel	COTTON FTC: B1210 BT: OIL-PRODUCING PLANT [B1017] UF: gossypium	COWCOD FTC: B1767 BT: SCORPIONFISH FAMILY [B1084] UF: sebastes levis
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.	COTTON CONTAINER FTC: M0413 BT: NATURAL TEXTILE CONTAINER [M0409]	COWPEA FTC: B1200 BT: POD OR SEED VEGETABLE [B1156] UF: vigna sinensis UF: vigna unguiculata
corn salad (plant) USE: LAMB'S LETTUCE [B1754]	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.	CRAB FTC: B1335 BT: DECAPOD [B1998] UF: brachyura spp. crab, alaska deep sea USE: KING CRAB [B1498] crab, japanese USE: KING CRAB [B1498]
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.	COTTONY JUJUBA USE: INDIAN JUJUBE [B2794]	CRABAPPLE FTC: B1488 BT: CORE OR POME FRUIT [B1599] UF: malus coronaria 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]
corn syrup solids added USE: CORN SYRUP ADDED [H0224]	COTURNIX SPP. USE: QUAIL [B1346]	CRACKER FTC: A0242 BT: BAKERY PRODUCT, UNSWEETENED [A0107] SN: Unsweetened bakery product baked in individual portions that are usually thin and crisp and may or may not be fat coated.
corn, field USE: FIELD CORN [B1379]	COTYLEDON FTC: C0292 BT: ROOT, STEM, LEAF OR FLOWER [C0148] AI: <DICTION> 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)	CRAMBE
corn, lima beans and tomatoes USE: TRIPLE SUCCOTASH [B1606]	COVERED OR COATED	
corn, sweet USE: VEGETABLE CORN [B1380]		
corn, vegetable USE: VEGETABLE CORN [B1380]		
corned USE: PRESERVED BY BRINING [J0137]		
CORNELIAN CHERRY FTC: B2946 BT: PIT FRUIT [B1539]		
CORVINA FTC: B2664		

FTC: B1336
 BT: OIL-PRODUCING PLANT [B1017]
 UF: crambe abyssinica

crambe abyssinica
 USE: CRAMBE [B1336]

crambe maritima
 USE: SEA KALE [B2011]

CRANBERRY
 FTC: B1508
 BT: BERRY, VACCINIUM [B1614]
 UF: vaccinium macrocarpon

CRANBERRY BEAN
 FTC: B1186
 BT: PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]

crangon crangon
 USE: BROWN SHRIMP [B2874]

crangon septemspinus
 USE: SAND SHRIMP [B2575]

crangon vulgaris
 USE: BROWN SHRIMP [B2874]

CRANGONID SHRIMP FAMILY
 FTC: B2574
 BT: SHRIMP [B1237]
 UF: crangonidae

crangonidae
 USE: CRANGONID SHRIMP FAMILY [B2574]

CRAPPIE
 FTC: B1409
 BT: SUNFISH FAMILY [B1818]
 UF: pomoxis spp.

crappie, black
 USE: BLACK CRAPPIE [B1819]

crassostrea gigas
 USE: PACIFIC OYSTER [B1979]

crassostrea glomerata
 USE: NEW ZEALAND ROCK OYSTER [B1952]

crassostrea spp.
 USE: OYSTER [B1224]

crassostrea virginica
 USE: EASTERN OYSTER [B1951]

crate
 USE: BOX [M0213]

CRAWFISH OR CRAYFISH
 FTC: B2686
 BT: DECAPOD [B1998]

crawfish, red swamp
 USE: RED SWAMP CRAYFISH [B2231]

crayfish, marine
 USE: SPINY LOBSTER [B1075]

CREAM

FTC: C0195
 BT: CREAM OR CREAM COMPONENT [C0123]
 UF: sweet cream
 SN: Liquid milk component separated from milk and containing not less than 18% milkfat (21 CFR 131.3).

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: BRAZILNUT [B1463]

CREAM OR CREAM COMPONENT
 FTC: C0123
 BT: MILK OR MILK COMPONENT [C0113]
 SN: A broad term that includes cream and its components, butter and buttermilk.

CREAM PRODUCT ANALOG
 FTC: A0123
 BT: MILK OR MILK PRODUCT ANALOG [A0147]
 UF: cream substitute
 UF: cream, imitation
 UF: imitation cream
 UF: whipped topping
 SN: 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 non-dairy coffee whitener and nondairy topping.

cream substitute
 USE: CREAM PRODUCT ANALOG [A0123]

cream, imitation
 USE: CREAM PRODUCT ANALOG [A0123]

cream, light
 USE: LIGHT CREAM [C0160]

creamed
 USE: AERATED BY CREAMING [H0359]

crecy greens
 USE: LAND CRESS [B2873]

CREEK CHUB
 FTC: B2191
 BT: CARP OR MINNOW FAMILY [B1921]

CRENSHAW MELON
 FTC: B1661
 BT: MELON [B1283]

creole cherry pepper

USE: CHERRY PEPPER [B2556]

crepe, dessert
 USE: BAKERY PRODUCT, SWEETENED [A0135]

crepe, dinner
 USE: PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED [A0102]

crepe, unfilled
 USE: BAKERY PRODUCT, UNSWEETENED [A0107]

crivomer 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]

CROATIA
 FTC: HR
 BT: EUROPE, EASTERN [QR02]

CROCODILE
 FTC: B2441
 BT: REPTILE [B1625]
 UF: crocodylus spp.

crocodylus spp.
 USE: CROCODILE [B2441]

crocus sativus
 USE: SAFFRON [B1459]

CROWDER PEA
 FTC: B1196
 BT: COWPEA [B1200]

CROWN CAP
 FTC: M0244

cruller
 USE: DOUGHNUT [A0248]

crumbs
 USE: DIVIDED INTO PIECES, THICKNESS <0.3 CM. [E0100]

crumbs achieved by forming
 USE: WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 0.3-1.5 CM. [E0140]

crustacea
 USE: CRUSTACEAN [B1374]

CRUSTACEAN
 FTC: B1374
 BT: SHELLFISH OR CRUSTACEAN [B1059]
 UF: crustacea

CRYOVAC
 FTC: N0028

- BT: VINYLIDENE [N0029]
SN: Trade name of a shrinkable version of pvdc used for vacuum packaging, e.g. of red meat.
- 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).
- crystalline pvc container
USE: UNPLASTICIZED POLYVINYL CHLORIDE CONTAINER [M0379]
- ctenopharyngodon idella
USE: GRASS CARP [B2867]
- CUBA
FTC: CU
BT: CARIBBEAN ISLANDS [Q001]
- CUBANELLE PEPPER
FTC: B2583
BT: HOT PEPPER [B1643]
UF: pepper, cubanelle
- cucumaria spp.
USE: SEA CUCUMBER [B2433]
- CUCUMBER
FTC: B1404
BT: FRUIT USED AS VEGETABLE [B1006]
UF: cucumis sativus
- cucumber tree
USE: BILIMBI [B2513]
- cucumis melo
USE: CANTALOUPE [B1471]
- cucumis metuliferus
USE: AFRICAN HORNED CUCUMBER [B2842]
- cucumis sativus
USE: CUCUMBER [B1404]
- 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 moschata
USE: JAPANESE SQUASH [B2523]
- cucurbita moschata var. butternut
USE: BUTTERNUT SQUASH [B2509]
- cucurbita pepo
USE: SUMMER SQUASH [B1190]
- 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]
- 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 MUSHROOM
FTC: B2937
BT: MUSHROOM [B1467]
- cultured
USE: LACTIC ACID FERMENTED [H0101]
- CULTURED MILK PRODUCT
FTC: A0101
BT: MILK OR MILK PRODUCT [A0148]
UF: milk product, cultured
SN: Milk modified by adding acid-producing and/or flavor-producing bacteria under controlled conditions.
- CUMIN
FTC: B1274
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: cuminum cyminum
- 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]
- curcuma domestica
USE: TURMERIC [B1425]
- curcuma longa
USE: TURMERIC [B1425]
- CURCUMIN
FTC: B3071
- BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 100
UF: INS 100
- CURCUMIN ADDED
FTC: H0496
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 100 added
UF: INS 100 added
- CURD
FTC: C0245
BT: MILK OR MILK COMPONENT [C0113]
SN: 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
FTC: A0168
BT: NATURAL CHEESE [A0187]
UF: cheese, cured
SN: 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
FTC: A0279
BT: MEAT OR MEAT PRODUCT (FROM MAMMAL) [A0150]
UF: meat, cured
SN: 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
SN: 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 1 TO 2 MONTHS
 FTC: H0290
 BT: CURED OR AGED [H0253]
- CURED OR AGED 12 MONTHS OR OVER
 FTC: H0294
 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 LESS THAN 2 WEEKS
 FTC: H0288
 BT: CURED OR AGED [H0253]
- CURED OR AGED TWO WEEKS TO 1 MONTH
 FTC: H0289
 BT: CURED OR AGED [H0253]
- CURLED ENDIVE
 FTC: B2941
 BT: ENDIVE [B1314]
- CURRANT
 FTC: B1528
 BT: BERRY, RIBES [B1159]
- curuba
 USE: BANANA PASSIONFRUIT [B2028]
- CUSK
 FTC: B2143
 BT: COD FAMILY [B1835]
 UF: brosmie brosmie
 UF: brosmius brosmie
 UF: moonfish
 UF: tusk
- CUSK-EEL FAMILY
 FTC: B1844
 BT: FISH, GADIFORM [B1157]
 UF: ophidiidae
- cusparia trifoliata
 USE: ANGOSTURA (TREE) [B1188]
- custard added
 USE: PUDDING OR CUSTARD ADDED [H0132]
- CUSTARD APPLE
 FTC: B1689
- BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: annona reticulata
 UF: bullock's heart
 UF: corazon
 UF: jamaica apple
- CUSTARD OR PUDDING
 FTC: A0285
 BT: DESSERT [A0222]
 UF: pie filling, non-fruit
 UF: pudding or custard
 SN: Sweetened or unsweetened custard or starch-based pudding; also non-fruit pie filling.
- CUSTARD, COOKED
 FTC: A0219
 BT: CUSTARD OR PUDDING [A0285]
 UF: cooked custard
 SN: Cooked or baked mixture of milk, eggs and optional ingredients including nutritive and non-nutritive sweeteners.
- custard, frozen
 USE: FROZEN CUSTARD [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 >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, U.S. [Z0008]
 UF: composite cut of meat
- CUT OF MEAT, COMPOSITE
 FTC: Z0047
 BT: CUT OF MEAT, FRENCH [Z0121]
 UF: composite cut of meat
- 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]
 SN: See also *Color of poultry meat* and narrower terms.
- CUTLASSFISH
 FTC: B1154
 BT: SNAKE MACKEREL FAMILY [B1820]
 UF: trichiurus spp.
- 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
- CUTTLEFISH
 FTC: B1644
 BT: CEPHALOPOD [B2116]
- cyamopsis tetragonoloba
 USE: GUAR [B1334]
- cyamopsis psoralioides
 USE: GUAR [B1334]
- cyanophyta
 USE: ALGAE, BLUE-GREEN [B1746]
- cybium
 USE: MACKEREL [B1043]
- cycas circinalis
 USE: SAGO PALM [B2139]

- cycas spp.
USE: PALM [B1286]
- CYCLAMIC ACID
FTC: B3072
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 952
UF: INS 952
- CYCLAMIC ACID ADDED
FTC: H0497
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 952 added
UF: INS 952 added
- cyclopsetta chittendeni
USE: MEXICAN FLOUNDER [B2285]
- cyclopteridae
USE: SNAILFISH FAMILY [B1822]
- cyclopterus lumpus
USE: LUMPFISH [B1823]
- cydonia spp.
USE: QUINCE [B1298]
- cymbopogon citratus
USE: LEMON GRASS [B2273]
- cynara cardunculus
USE: CARDOON [B1727]
- cynara scolymus
USE: ARTICHOKE [B1466]
- 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 esculantus
USE: CHUFA [B2159]
- cyperus rotundus
USE: NUTSEDGE [B2503]
- cyphomandra betacea
USE: TREE TOMATO [B2016]
- cyprinidae
- USE: CARP OR MINNOW FAMILY [B1921]
- cyprinodontidae
USE: KILLIFISH FAMILY [B2618]
- cyprinus carpio
USE: COMMON CARP [B1228]
- CYPRUS
FTC: CY
BT: EUROPE, SOUTHERN [QR03]
- cypselurus spp.
USE: FLYINGFISH [B1144]
- cythera chione
USE: VENUS CLAM [B2890]
- CYTOPHAGALES USED AS FOOD SOURCE
FTC: B2851
BT: BACTERIA [B2846]
UF: myxobacteriales used as food source
SN: The Prokaryotes, 2d Ed., 1992, v.IV, p.3631.
- cyttus novaezealandiae
USE: SILVER DORY [B2862]
- cyttus traversi
USE: LOOKDOWN DORY [B2903]
- CZECHOSLOVAKIA
FTC: CS
BT: EUROPE, EASTERN [QR02]
- dab, longhead
USE: LONGHEAD DAB [B1860]
- DACE
FTC: B2078
BT: CARP OR MINNOW FAMILY [B1921]
UF: rhinichthys spp.
- DACRYODES
FTC: B2769
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: dacryodes klaineana
- dacryodes edulis
USE: EBEN TREE [B2768]
- dacryodes klaineana
USE: DACRYODES [B2769]
- dactylis glomerata
USE: ORCHARDGRASS [B2337]
- dahomey
USE: BENIN [BJ]
- daikon
USE: CHINESE RADISH [B1513]
- dairy dessert, frozen
USE: FROZEN DAIRY DESSERT [A0114]
- DAIRY PRODUCT
FTC: A0164
BT: PRODUCT TYPE, USA [A0289]
- SN: Milk, a product derived from milk, or a dairy product analog; includes cheese and frozen dairy desserts.
- 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
FTC: A0452
AI: CIAA ADD/385/90E Rev 5
- DAIRY PRODUCTS, EXCLUDING FATS AND OILS, FAT EMULSIONS
FTC: A0626
AI: CL 1996/14-FAC, May 1996
- DAMSON PLUM
FTC: B1662
BT: PLUM [B1206]
UF: bullace
UF: prunus insititia
- DANDELION
FTC: B1428
BT: LEAFY VEGETABLE [B1566]
UF: taraxacum
- DANUBE SALMON
FTC: B1612
BT: SALMON [B2250]
UF: hucho hucho
- 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 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.
- dasheen
USE: TARO [B1636]
- dasypodidae
USE: ARMADILLO [B1626]
- DATE
FTC: B1209
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: phoenix dactylifera
- DATE
FTC: B1209
BT: PIT FRUIT [B1539]
UF: phoenix dactylifera
- date plum

- USE: KAKI [B2766]
- datiro
USE: WATERMELON [B1391]
- dattock tree
USE: TALLOW TREE (DETARIUM) [B2772]
- daucus carota
USE: CARROT [B1227]
- 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
- decapoda
USE: DECAPOD [B1998]
- decapterus punctatus
USE: ROUND SCAD [B2481]
- DECOLOURIZING AGENT
FTC: A0395
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- DECORATION
FTC: A0246
BT: CONFECTIONERY [A0188]
SN: Candy-like product shaped and/or colored to serve as a decoration.
- DEEP SEA CRAB FAMILY
FTC: B2228
BT: CRAB [B1335]
UF: geryonidae
- DEEP SEA LOBSTER
FTC: B2232
BT: CLAWED LOBSTER FAMILY [B1986]
UF: dublin bay prawn
UF: metanephrops
- deep sea perch
USE: ORANGE ROUGHY [B2328]
- DEEPBODY THREAD HERRING
FTC: B1980
BT: THREAD HERRING [B1239]
UF: opisthonema libertate
UF: opisthonema oblieri
- DEEP-FRIED
FTC: G0029
BT: COOKED WITH ADDED FAT OR OIL [G0025]
SN: Cooked in hot fat or oil deep enough to immerse the food entirely.
- DEEPSEA WHIPTAIL
FTC: B2898
BT: GRENADIER FAMILY [B2899]
UF: lepidorhynchus denticulatus
- DEER
FTC: B1583
BT: DEER FAMILY [B1500]
UF: cervus spp.
- DEER FAMILY
FTC: B1500
BT: MEAT ANIMAL (MAMMAL) [B1134]
UF: cervidae
- deer nut
USE: JOJOBA [B1704]
- defatted
USE: FAT REMOVED [H0161]
- DEFOAMING AGENT
FTC: A0396
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- degerminated seed or kernel
USE: SEED OR KERNEL, SKIN UNDETERMINED, GERM REMOVED [C0114]
- DEGREE OF PLANT MATURITY
FTC: Z0050
BT: Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]
SN: 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 OR KERNEL [C0155]
- DEHYDRATED OR DRIED
FTC: J0116
BT: PRESERVED BY REDUCING WATER ACTIVITY [J0145]
UF: dried or dehydrated
SN: Used when the water activity has been lowered enough to achieve preservation. Also index *WATER REMOVED* in *H. TREATMENT APPLIED*.
- delactosed
USE: LACTOSE CONVERTED [H0203]
- DELAWARE
FTC: US10
BT: MIDDLE ATLANTIC STATES [US60]
- DELTA-TOCOPHEROL
FTC: B3073
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 309
UF: INS 309
- DELTA-TOCOPHEROL ADDED
FTC: H0498
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 309 added
UF: INS 309 added
- 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 [KP]
- DENMARK
FTC: DK
BT: SCANDINAVIA [QR05]
- DENSITY ADJUSTING AGENT
FTC: A0397
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- dent com
USE: FIELD CORN [B1379]
- DENTEX
FTC: B2857
BT: PORGY FAMILY [B1808]
UF: dentex dentex
UF: dentex gibbosus
- dentex dentex
USE: DENTEX [B2857]
- dentex gibbosus
USE: DENTEX [B2857]
- DESERT DATE
FTC: B2837
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: agialida barteri
UF: agialida senegalensis
UF: agialida tombuctensis
UF: balanites aegyptiaca
UF: balanites ziziphoides
UF: betu
UF: bitu

- UF: egyptian myrobalan
 UF: jericho balsam
 UF: soapberry (balanites aegyptiaca)
 UF: torchwood
 UF: ximenia aegyptiaca
- DESSERT**
 FTC: A0222
 BT: PREPARED FOOD PRODUCT [A0172]
 SN: 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 [A0135]
- dessert wine (U.S.)
 USE: HEAVY WINE, 14-24% ALCOHOL [A0224]
- dessert, frozen dairy
 USE: FROZEN DAIRY DESSERT [A0114]
- dessert, frozen nondairy
 USE: FROZEN NONDAIRY DESSERT [A0206]
- deta
 USE: TALLOW TREE (DETARIUM) [B2772]
- detar
 USE: TALLOW TREE (DETARIUM) [B2772]
- DETARIUM**
 FTC: B2770
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: detarium macrocarpum
- detarium macrocarpum
 USE: DETARIUM [B2770]
- detarium microcarpum
 USE: SWEET DATTOCK [B2771]
- detarium senegalense
 USE: TALLOW TREE (DETARIUM) [B2772]
- DEVIL RAY**
 FTC: B2296
 BT: MANTA FAMILY [B2298]
 UF: mobula hypostoma
- DEVILFISH**
 FTC: B2297
 BT: MANTA FAMILY [B2298]
 UF: mobula mobular
- 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 rivieri
 UF: hydrosme rivieri
 UF: leopard palm
- DEWBERRY**
 FTC: B1490
 BT: BLACKBERRY [B1407]
 UF: rubus flagellaris
- 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]
 BT: STARCH ADDED [H0146]
 SN: Used when dextrin is added to a food at any level.
- DEXTROSE**
 FTC: C0222
 BT: SUGAR [C0108]
 UF: glucose, d-
 SN: 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.
- diagramma pictum
 USE: PAINTED SWEETLIPS [B2566]
- DIALIUM**
 FTC: B2928
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: dialium sp. 2732
- dialium guineense
 USE: VELVET TAMARIND [B2773]
- dialium sp. 2732
 USE: DIALIUM [B2928]
- DIAMONDBACK TERRAPIN**
 FTC: B2413
 BT: TURTLE [B1242]
 UF: malademys spp.
- DIARRHETIC SHELLFISH POISONING**
 FTC: DSFP
 BT: HACCP GUIDE [HA00]
- DICALCIUM CITRATE**
 FTC: B3074
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 333
 UF: INS 333
- DICALCIUM CITRATE ADDED**
 FTC: H0499
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 333 added
 UF: INS 333 added
- DICALCIUM DIPHOSPHATE**
 FTC: B3075
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 450
 UF: INS 450
- DICALCIUM DIPHOSPHATE ADDED**
 FTC: H0500
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 450 added
 UF: INS 450 added
- DICALCIUM PHOSPHATE**
 FTC: B3076
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 341
 UF: INS 341
- DICALCIUM PHOSPHATE ADDED**
 FTC: H0501
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 341 added
 UF: INS 341 added
- 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 fiber special claim or use
 USE: FIBER SPECIAL CLAIM OR USE [P0049]
- dietary food
 USE: FOOD FOR SPECIAL DIETARY USE [P0023]
- DIETARY OR THERAPEUTIC FORMULATION**
 FTC: A0309
 BT: PREPARED FOOD PRODUCT [A0172]
 UF: therapeutic formulation
- DIETARY SUPPLEMENT**
 FTC: A0398

- BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 Al: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- dietary use
 USE: FOOD FOR SPECIAL DIETARY USE [P0023]
- digitaria exilis
 USE: HUNGRY RICE [B2043]
- DILL
 FTC: B1277
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: anethum
- DILUENT OF COLOUR AND OTHER FOOD ADDITIVES
 FTC: A0399
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [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 [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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 242
 UF: INS 242
- DIMETHYL DICARBONATE ADDED
 FTC: H0502
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 242 added
 UF: INS 242 added
- DIMETHYL POLYSILOXANE
 FTC: B3078
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 900
 UF: INS 900
- DIMETHYL POLYSILOXANE ADDED
 FTC: H0503
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 900 added
 UF: INS 900 added
- NITY/CODEX ALIMENTARIUS [H0399]
 UF: E 900 added
 UF: INS 900 added
- dimocarpus longan
 USE: LONGAN [B1628]
- dinner with components separated in serving containers
 USE: MULTICOMPONENT MEAL [A0139]
- dinner, compartmentalized
 USE: MULTICOMPONENT MEAL [A0139]
- diodon hystrix
 USE: PORCUPINE FISH [B2714]
- diospyros
 USE: PERSIMMON [B1447]
- diospyros bicolor
 USE: AFRICAN EBONY [B2818]
- diospyros chinensis
 USE: KAKI [B2766]
- diospyros kaki
 USE: KAKI [B2766]
- diospyros mespiliformis
 USE: AFRICAN EBONY [B2818]
- diospyros senegalensis
 USE: AFRICAN EBONY [B2818]
- DIPHYLLOBOTHRIUM INFESTATION
 FTC: DBIN
 BT: HACCP GUIDE [HA00]
- diplectrum formosum
 USE: SAND PERCH [B2301]
- DIPOTASSIUM DIPHOSPHATE
 FTC: B3079
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 450
 UF: INS 450
- DIPOTASSIUM DIPHOSPHATE ADDED
 FTC: H0504
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 450 added
 UF: INS 450 added
- DIPOTASSIUM GUANYLATE
 FTC: B3080
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 628
 UF: INS 628
- DIPOTASSIUM GUANYLATE ADDED
 FTC: H0505
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 628 added
 UF: INS 628 added
- NITY/CODEX ALIMENTARIUS [H0399]
 UF: E 628 added
 UF: INS 628 added
- DIPOTASSIUM INOSINATE
 FTC: B3081
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 632
 UF: INS 632
- DIPOTASSIUM INOSINATE ADDED
 FTC: H0506
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 632 added
 UF: INS 632 added
- DIPOTASSIUM PHOSPHATE
 FTC: B3082
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 340
 UF: INS 340
- DIPOTASSIUM PHOSPHATE ADDED
 FTC: H0507
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 340 added
 UF: INS 340 added
- DIPOTASSIUM TARTRATE
 FTC: B3083
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 336
 UF: INS 336
- DIPOTASSIUM TARTRATE ADDED
 FTC: H0508
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 336 added
 UF: INS 336 added
- disaccharide added
 USE: SUGAR OR SUGAR SYRUP ADDED [H0136]
- DISHCLOTH GOURD
 FTC: B1721
 BT: GOURD [B1719]
 UF: luffa
 UF: luffa aegyptiaca
 UF: luffa cylindrica
 UF: towel gourd
 UF: vegetable sponge
- 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]
SN: Used when particle size is below 0.2 cm.
- DISODIUM 5'-RIBONUCLEOTIDES
FTC: B3084
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 635
UF: INS 635
- DISODIUM 5'-RIBONUCLEOTIDES ADDED
FTC: H0509
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 635 added
UF: INS 635 added
- DISODIUM CITRATE
FTC: B3085
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 331
UF: INS 331
- DISODIUM CITRATE ADDED
FTC: H0510
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 331 added
UF: INS 331 added
- DISODIUM DIPHOSPHATE
FTC: B3086
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 450
UF: INS 450
- DISODIUM DIPHOSPHATE ADDED
FTC: H0511
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 450 added
UF: INS 450 added
- DISODIUM GUANYLATE
FTC: B3087
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 627
UF: INS 627
- DISODIUM GUANYLATE ADDED
FTC: H0512
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 627 added
UF: INS 627 added
- DISODIUM INOSINATE
FTC: B3088
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 631
UF: INS 631
- DISODIUM INOSINATE ADDED
FTC: H0513
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 631 added
UF: INS 631 added
- DISODIUM PHOSPHATE
FTC: B3089
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 339
UF: INS 339
- DISODIUM PHOSPHATE ADDED
FTC: H0514
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 339 added
UF: INS 339 added
- DISODIUM TARTRATE
FTC: B3090
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 335
UF: INS 335
- DISODIUM TARTRATE ADDED
FTC: H0515
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 335 added
UF: INS 335 added
- DISPERSING AGENT
FTC: A0400
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- DISTARCH PHOSPHATE
FTC: B3091
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 1412
UF: INS 1412
- DISTARCH PHOSPHATE ADDED
FTC: H0516
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 1412 added
UF: INS 1412 added
- NITY/CODEX ALIMENTARIUS [H0399]
UF: E 627 added
UF: INS 627 added
- NITY/CODEX ALIMENTARIUS [H0399]
UF: E 1412 added
UF: INS 1412 added
- DISTILLED
FTC: H0270
BT: PHYSICALLY/CHEMICALLY MODIFIED [H0130]
- DISTILLED SPIRITS
FTC: A0277
BT: ALCOHOLIC BEVERAGE [A0278]
UF: hard liquor
UF: liquor, alcoholic
UF: spirits, distilled
SN: 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 [A0200]
- DISTINCTIVE DISTILLED SPIRITS
FTC: A0200
BT: DISTILLED SPIRITS [A0277]
UF: distilled spirits, distinctive
UF: spirits, distinctive distilled
SN: 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: US11
BT: MIDDLE ATLANTIC STATES [US60]
UF: washington, d.c.
- 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]
SN: 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]
SN: Divided into pieces whose shape bears little or no relation to the shape of the whole.

- tion 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]
 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 >1.5 CM.**
 FTC: E0125
 BT: DIVIDED INTO PIECES [E0152]
 UF: broken into large pieces
 UF: cut into large pieces
- 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 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]
 SN: 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: DJ
 BT: AFRICA, EASTERN [QM02]
 UF: afars issas
 UF: french territory of the afars and issas
- dock (plant)**
 USE: SORREL [B1641]
- DODECYL GALLATE**
 FTC: B3092
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 312
 UF: INS 312
- DODECYL GALLATE ADDED**
 FTC: H0517
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 312 added
 UF: INS 312 added
- DOE (GOAT)**
 FTC: B2611
 BT: GOAT [B1328]
 UF: nanny goat
- does not promote tooth decay claim or use
 USE: TOOTH DECAY-RELATED CLAIM OR USE [P0125]
- DOG FOOD**
 FTC: P0031
 BT: PET FOOD [P0029]
- DOG ROSE**
 FTC: B2961
 BT: ROSE [B1225]
- DOGFISH SHARK**
 FTC: B1195
 BT: DOGFISH SHARK FAMILY [B1912]
 UF: squalus spp.
- DOGFISH SHARK FAMILY**
 FTC: B1912
 BT: FISH, SQUALIFORM [B1911]
 UF: squalidae
- DOGFISH SHARK, CARNIVOROUS**
 FTC: B2136
 BT: DOGFISH SHARK FAMILY [B1912]
- DOGFISH SHARK, HERBIVOROUS**
 FTC: B2137
 BT: DOGFISH SHARK FAMILY [B1912]
- dogfish, spiny
 USE: SPINY DOGFISH [B1913]
- DOLICHOS**
 FTC: B2330
 BT: BEAN (VEGETABLE) [B1567]
- dolichos lablab
 USE: HYACINTH BEAN [B1725]
- dolichos sesquipedalis
 USE: YARDLONG BEAN [B1724]
- dolichos unguiculata
 USE: CATJANG BEAN [B1919]
- DOLLY VARDEN**
 FTC: B1683
 BT: TROUT [B1258]
 UF: salvelinus malma
- DOLPHIN**
 FTC: B1917
 BT: DOLPHIN FAMILY [B1918]
 UF: coryphaena hippurus
 UF: dorado
 UF: mahi mahi
- DOLPHIN FAMILY**
 FTC: B1918
 BT: FISH, PERCIFORM [B1581]
 UF: coryphaenidae
- DOMESTIC OR CULTIVATED**
 FTC: Z0154
 BT: AGRICULTURAL PRODUCTION ENVIRONMENT [Z0152]
- DOMINICA**
 FTC: DM
 BT: CARIBBEAN ISLANDS [Q001]
- DOMINICAN REPUBLIC**
 FTC: DO
 BT: CARIBBEAN ISLANDS [Q001]
- DONKEY**
 FTC: B2096
 BT: MEAT ANIMAL (MAMMAL) [B1134]
 UF: equus asinus
- doom palm
 USE: DOUM PALM [B2782]
- dorado
 USE: DOLPHIN [B1917]
- DORY FAMILY**
 FTC: B1891
 BT: FISH, ZEIFORM [B1895]
 UF: zeidae
- double boiler cooked
 USE: COOKED IN DOUBLE BOILER [G0033]
- DOUGH CONDITIONER**

- FTC: A0401
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- DOUGHNUT
 FTC: A0248
 BT: BAKERY PRODUCT, SWEETENED [A0135]
 UF: cruller
 SN: Deep-fat fried sweetened bakery product that may be leavened with yeast or baking powder.
- DOUM PALM
 FTC: B2782
 BT: TROPICAL OR SUBTROPICAL FRUIT [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
- DOVE
 FTC: B1203
 BT: POULTRY OR GAME BIRD [B1563]
- DOVER SOLE
 FTC: B1511
 BT: RIGHTEYE FLOUNDER FAMILY [B1856]
 UF: microstomus pacificus
 UF: sole, dover
- dragon eyes
 USE: LONGAN [B1628]
- DRAWN CAN
 FTC: M0216
 BT: CAN [M0204]
 UF: two-part can
- DRESSING FOR FOOD
 FTC: A0276
 BT: DRESSING, CONDIMENT, GRAVY OR SAUCE [A0105]
 UF: food dressing
 SN: Standardized or nonstandardized mixture of edible fats or oils, acidifying agents and optional ingredients such as sweeteners (nutritive or non-nutritive), starch, egg and seasonings. Used in limited amounts to accompany salads and other foods.
- DRESSING, CONDIMENT, GRAVY OR SAUCE
 FTC: A0105
 BT: PRODUCT TYPE, USA [A0289]
 UF: condiment, dressing, gravy or sauce
 UF: gravy, condiment, dressing or sauce
- UF: sauce, condiment, dressing or gravy
 SN: Seasoned product that contains multiple ingredients and that is used in limited amounts to accompany other foods; excludes flavors, spices and herbs.
- DRIED BY IR HEAT RADIATION
 FTC: J0166
 BT: DRIED UNDER NORMAL PRESSURE [J0143]
 SN: Used when susceptible materials are dried by electromagnetic radiation with wavelengths between 0.76 and 1 mm.
- DRIED BY MICROWAVE RADIATION
 FTC: J0165
 BT: DRIED BY RADIATION [J0163]
 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
 BT: DEHYDRATED OR DRIED [J0116]
 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: H0364
 BT: FRUIT ADDED [H0147]
 UF: candied fruit added
 SN: Used when a dried or candied fruit is the second ingredient in order of predominance, if it is used as a filling, or if it is part of the product name.
- dried or dehydrated
 USE: DEHYDRATED OR DRIED [J0116]
- DRIED UNDER NORMAL PRES-SURE
 FTC: J0143
 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 PRES-SURE
 FTC: J0112
 BT: ARTIFICIALLY HEAT DRIED [J0144]
- SN: Used when the pressure is reduced to increase the efficiency of water removal.
- dromaeus novaehollandiae
 USE: EMU [B2719]
- DRUM
 FTC: B1204
 BT: DRUM FAMILY [B2005]
 UF: aplodinotus spp.
- DRUM (CONTAINER)
 FTC: M0198
 BT: CONTAINER OR WRAPPING BY FORM [M0195]
 UF: barrel
- DRUM FAMILY
 FTC: B2005
 BT: FISH, PERCIFORM [B1581]
 UF: sciaenidae
- DRUM-DRIED
 FTC: J0140
 BT: DRIED UNDER NORMAL PRESSURE [J0143]
- drumstick meat, poultry
 USE: DARK MEAT [Z0002]
- drumstick tree
 USE: HORSERADISH TREE [B1748]
- DRY CLIMATIC ZONE
 FTC: CLZ04
 BT: CLIMATIC ZONE [CLZ]
- dry cooked
 USE: COOKED BY DRY HEAT [G0004]
- DRY MIX
 FTC: Z0090
 BT: FORMULATED MIX [Z0074]
 SN: A formulated mix with low water activity. Excludes dry beverage bases.
- dry roasted
 USE: FAT PARTIALLY REMOVED [H0247]
- dry salted
 USE: PRESERVED BY DRY SALTING [J0139]
- DRYING AGENT
 FTC: A0402
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: 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]
- duck potato

- USE: ARROWHEAD [B1716]
- DUCKBILL EEL FAMILY
 FTC: B2533
 BT: EEL [B1278]
 UF: nettastomatidae
- DUCKBILL FLATHEAD
 FTC: B2531
 BT: FLATHEAD FAMILY [B1809]
 UF: bembrops anatisrostris
- DULSE
 FTC: B2411
 BT: RHODYMENIA [B2410]
- dung gwa
 USE: CHINESE PRESERVING MELON [B1616]
- DUNGENESS CRAB
 FTC: B1180
 BT: ROCK CRAB FAMILY [B2351]
 UF: cancer magister
- DURIAN
 FTC: B2448
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: durio zibethinus
- durio zibethinus
 USE: DURIAN [B2448]
- DURRA, BROWN
 FTC: B2622
 BT: SORGHUM [B1448]
 BT: SORGHUM [B1448]
 UF: brown durra
 UF: guinea corn
 UF: indian millet (sorghum)
 UF: red guinea corn
- DURUM WHEAT
 FTC: B1079
 BT: WHEAT [B1312]
 UF: triticum turgidum var. durum
- DUSTING POWDER
 FTC: A0403
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: 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 [B1266]
 UF: chinese banana
 UF: ladyfinger banana
 UF: musa acuminata, var. dwarf cavendish
- E 100
 USE: CURCUMIN [B3071]
- E 100 added
 USE: CURCUMIN ADDED [H0496]
- E 101
 USE: RIBOFLAVIN [B3233]
- E 101
 USE: RIBOFLAVIN-5'-PHOSPHATE [B3234]
- E 101 added
 USE: RIBOFLAVIN ADDED [H0658]
- E 101 added
 USE: RIBOFLAVIN-5'-PHOSPHATE ADDED [H0659]
- E 102
 USE: TARTRAZINE [B3302]
- E 102 added
 USE: TARTRAZINE ADDED [H0727]
- E 104
 USE: QUINOLINE YELLOW [B3231]
- E 104 added
 USE: QUINOLINE YELLOW ADDED [H0656]
- E 110
 USE: SUNSET YELLOW FCF, ORANGE YELLOW S [B3297]
- E 110 added
 USE: SUNSET YELLOW FCF, ORANGE YELLOW S ADDED [H0722]
- E 1105
 USE: LYSOZYME [B3135]
- E 1105 added
 USE: LYSOZYME ADDED [H0560]
- E 120
 USE: COCHINEAL, CARMINIC ACID, CARMINES [B3068]
- E 120 added
 USE: COCHINEAL, CARMINIC ACID, CARMINES ADDED [H0493]
- E 1200
 USE: POLYDEXTROSE [B3188]
- E 1200 added
 USE: POLYDEXTROSE ADDED [H0613]
- E 1201
 USE: POLYVINYLPIRROLIDONE [B3198]
- E 1201 added
 USE: POLYVINYLPIRROLIDONE ADDED [H0623]
- E 1202
 USE: POLYVINYLPOLYPYRROLIDONE [B3197]
- E 1202 added
 USE: POLYVINYLPOLYPYRROLIDONE ADDED [H0622]
- E 122
 USE: AZORUBINE, CARMOISINE [B3009]
- E 122 added
 USE: AZORUBINE, CARMOISINE ADDED [H0434]
- E 123
 USE: AMARANTH [B2993]
- E 123 added
 USE: AMARANTH ADDED [H0418]
- E 124
 USE: PONCEAU 4R, COCHINEAL RED A [B3199]
- E 124 added
 USE: PONCEAU 4R, COCHINEAL RED A ADDED [H0624]
- E 127
 USE: ERYTHROSINE [B3094]
- E 127 added
 USE: ERYTHROSINE ADDED [H0519]
- E 128
 USE: RED 2G [B3232]
- E 128 added
 USE: RED 2G ADDED [H0657]
- E 129
 USE: ALLURA RED AC [B2985]
- E 129 added
 USE: ALLURA RED AC ADDED [H0410]
- E 131
 USE: PATENT BLUE V [B3181]
- E 131 added
 USE: PATENT BLUE V ADDED [H0606]
- E 132
 USE: INDIGOTINE, INDIGO CARMINE [B3122]
- E 132 added
 USE: INDIGOTINE, INDIGO CARMINE ADDED [H0547]
- E 133
 USE: BRILLIANT BLUE FCF [B3019]
- E 133 added
 USE: BRILLIANT BLUE FCF ADDED [H0444]
- E 140
 USE: CHLOROPHYLLINS [B3064]
- E 140
 USE: CHLOROPHYLLS [B3065]
- E 140 added
 USE: CHLOROPHYLLINS ADDED [H0489]
- E 140 added

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- USE: CHLOROPHYLLS ADDED [H0490]
- E 1404
USE: OXIDIZED STARCH [B3178]
- E 1404 added
USE: OXIDIZED STARCH ADDED [H0603]
- E 141
USE: COPPER COMPLEXES OF CHLOROPHYLLINS [B3069]
- E 141
USE: COPPER COMPLEXES OF CHLOROPHYLLS [B3070]
- E 141 added
USE: COPPER COMPLEXES OF CHLOROPHYLLINS ADDED [H0494]
- E 141 added
USE: COPPER COMPLEXES OF CHLOROPHYLLS ADDED [H0495]
- E 1410
USE: MONOSTARCH PHOSPHATE [B3168]
- E 1410 added
USE: MONOSTARCH PHOSPHATE ADDED [H0593]
- E 1412
USE: DISTARCH PHOSPHATE [B3091]
- E 1412 added
USE: DISTARCH PHOSPHATE ADDED [H0516]
- E 1413
USE: PHOSPHATED DISTARCH PHOSPHATE [B3185]
- E 1413 added
USE: PHOSPHATED DISTARCH PHOSPHATE ADDED [H0610]
- E 1414
USE: ACETYLATED DISTARCH PHOSPHATE [B2980]
- E 1414 added
USE: ACETYLATED DISTARCH PHOSPHATE ADDED [H0405]
- E 142
USE: GREENS S [B3112]
- E 142 added
USE: GREENS S ADDED [H0537]
- E 1420
USE: ACETYLATED STARCH [B2981]
- E 1420 added
USE: ACETYLATED STARCH ADDED [H0406]
- E 1422
- USE: ACETYLATED DISTARCH ADIPATE [B2979]
- E 1422 added
USE: ACETYLATED DISTARCH ADIPATE ADDED [H0404]
- E 1440
USE: HYDROXY PROPYL STARCH [B3119]
- E 1440 added
USE: HYDROXY PROPYL STARCH ADDED [H0544]
- E 1442
USE: HYDROXY PROPYL DISTARCH PHOSPHATE [B3118]
- E 1442 added
USE: HYDROXY PROPYL DISTARCH PHOSPHATE ADDED [H0543]
- E 1450
USE: STARCH SODIUM OCTENYL SUCCINATE [B3288]
- E 1450 added
USE: STARCH SODIUM OCTENYL SUCCINATE ADDED [H0713]
- E 1505
USE: TRIETHYL CITRATE [B3314]
- E 1505 added
USE: TRIETHYL CITRATE ADDED [H0739]
- E 150a
USE: PLAIN CARAMEL [B3187]
- E 150a added
USE: PLAIN CARAMEL ADDED [H0612]
- E 150b
USE: CAUSTIC SULPHITE CARAMEL [B3063]
- E 150b added
USE: CAUSTIC SULPHITE CARAMEL ADDED [H0488]
- E 150c
USE: AMMONIA CARAMEL [B2995]
- E 150c added
USE: AMMONIA CARAMEL ADDED [H0420]
- E 150d
USE: SULPHITE AMMONIA CARAMEL [B3294]
- E 150d added
USE: SULPHITE AMMONIA CARAMEL ADDED [H0719]
- E 151
USE: BRILLIANT BLACK BN, BLACK PN [B3018]
- E 151 added
- USE: BRILLIANT BLACK BN, BLACK PN ADDED [H0443]
- E 1518
USE: GLYCERYL TRIACETATE [B3109]
- E 1518 added
USE: GLYCERYL TRIACETATE ADDED [H0534]
- E 153
USE: VEGETABLE CARBON [B3320]
- E 153 added
USE: VEGETABLE CARBON ADDED [H0745]
- E 154
USE: BROWN FK [B3020]
- E 154 added
USE: BROWN FK ADDED [H0445]
- E 155
USE: BROWN HT [B3021]
- E 155 added
USE: BROWN HT ADDED [H0446]
- E 160a
USE: BETA-CAROTENE [B3015]
- E 160a
USE: MIXED CAROTENES [B3154]
- E 160a added
USE: BETA-CAROTENE ADDED [H0440]
- E 160a added
USE: MIXED CAROTENES ADDED [H0579]
- E 160b
USE: ANNATTO, BIXIN, NOR-BIXIN [B3002]
- E 160b added
USE: ANNATTO, BIXIN, NOR-BIXIN ADDED [H0427]
- E 160c
USE: PAPRIKA EXTRACT, CAPSANTHIN, CAPSORUBIN [B3180]
- E 160c added
USE: PAPRIKA EXTRACT, CAPSANTHIN, CAPSORUBIN ADDED [H0605]
- E 160d
USE: LYCOPENE [B3134]
- E 160d added
USE: LYCOPENE ADDED [H0559]
- E 160e
USE: BETA-APO-8'-CAROTENAL (C 30) [B3014]
- E 160e added
USE: BETA-APO-8'-CAROTENAL (C 30) ADDED [H0439]

- E 160f
USE: ETHYL ESTER OF BETA-APO-8'-CAROTENIC ACID (C 30) [B3095]
- E 160f added
USE: ETHYL ESTER OF BETA-APO-8'-CAROTENIC ACID (C 30) ADDED [H0520]
- E 161b
USE: LUTEIN [B3133]
- E 161b added
USE: LUTEIN ADDED [H0558]
- E 161g
USE: CANTHAXANTHIN [B3057]
- E 161g added
USE: CANTHAXANTHIN ADDED [H0482]
- E 162
USE: BEETROOT RED, BETANIN [B3011]
- E 162 added
USE: BEETROOT RED, BETANIN ADDED [H0436]
- E 163
USE: ANTHOCYANINS [B3003]
- E 163 added
USE: ANTHOCYANINS ADDED [H0428]
- E 170
USE: CALCIUM HYDROGEN CARBONATE [B3024]
- E 170
USE: CALCIUM CARBONATE [B3031]
- E 170 added
USE: CALCIUM HYDROGEN CARBONATE ADDED [H0449]
- E 170 added
USE: CALCIUM CARBONATE ADDED [H0456]
- E 171
USE: TITANIUM DIOXIDE [B3308]
- E 171 added
USE: TITANIUM DIOXIDE ADDED [H0733]
- E 172
USE: IRON OXIDES AND HYDROXIDES [B3124]
- E 172 added
USE: IRON OXIDES AND HYDROXIDES ADDED [H0549]
- E 173
USE: ALUMINIUM [B2987]
- E 173 added
USE: ALUMINIUM ADDED [H0412]
- E 174
USE: SILVER [B3238]
- E 174 added
USE: SILVER ADDED [H0663]
- E 175
USE: GOLD [B3111]
- E 175 added
USE: GOLD ADDED [H0536]
- E 180
USE: LITHOLRUBINE BK [B3131]
- E 180 added
USE: LITHOLRUBINE BK ADDED [H0556]
- E 200
USE: SORBIC ACID [B3279]
- E 200 added
USE: SORBIC ACID ADDED [H0704]
- E 202
USE: POTASSIUM SORBATE [B3221]
- E 202 added
USE: POTASSIUM SORBATE ADDED [H0646]
- E 203
USE: CALCIUM SORBATE [B3051]
- E 203 added
USE: CALCIUM SORBATE ADDED [H0476]
- E 210
USE: BENZOIC ACID [B3013]
- E 210 added
USE: BENZOIC ACID ADDED [H0438]
- E 211
USE: SODIUM BENZOATE [B3245]
- E 211 added
USE: SODIUM BENZOATE ADDED [H0670]
- E 212
USE: POTASSIUM BENZOATE [B3204]
- E 212 added
USE: POTASSIUM BENZOATE ADDED [H0629]
- E 213
USE: CALCIUM BENZOATE [B3030]
- E 213 added
USE: CALCIUM BENZOATE ADDED [H0455]
- E 214
USE: ETHYL P-HYDROXYBENZOATE [B3097]
- E 214 added
USE: ETHYL P-HYDROXYBENZOATE ADDED [H0522]
- E 215
USE: SODIUM ETHYL P-HYDROXYBENZOATE [B3251]
- E 215 added
USE: SODIUM ETHYL P-HYDROXYBENZOATE ADDED [H0676]
- E 216
USE: PROPYL P-HYDROXYBENZOATE [B3229]
- E 216 added
USE: PROPYL P-HYDROXYBENZOATE ADDED [H0654]
- E 217
USE: SODIUM PROPYL P-HYDROXYBENZOATE [B3271]
- E 217 added
USE: SODIUM PROPYL P-HYDROXYBENZOATE ADDED [H0696]
- E 218
USE: METHYL P-HYDROXYBENZOATE [B3151]
- E 218 added
USE: METHYL P-HYDROXYBENZOATE ADDED [H0576]
- E 219
USE: SODIUM METHYL P-HYDROXYBENZOATE [B3264]
- E 219 added
USE: SODIUM METHYL P-HYDROXYBENZOATE ADDED [H0689]
- E 220
USE: SULPHUR DIOXIDE [B3295]
- E 220 added
USE: SULPHUR DIOXIDE ADDED [H0720]
- E 221
USE: SODIUM SULPHITE [B3276]
- E 221 added
USE: SODIUM SULPHITE ADDED [H0701]
- E 222
USE: SODIUM HYDROGEN SULPHITE [B3259]
- E 222 added
USE: SODIUM HYDROGEN SULPHITE ADDED [H0684]

- E 223
USE: SODIUM METABISULPHITE [B3263]
- E 223 added
USE: SODIUM METABISULPHITE ADDED [H0688]
- E 224
USE: POTASSIUM METABISULPHITE [B3215]
- E 224 added
USE: POTASSIUM METABISULPHITE ADDED [H0640]
- E 226
USE: CALCIUM SULPHITE [B3054]
- E 226 added
USE: CALCIUM SULPHITE ADDED [H0479]
- E 227
USE: CALCIUM HYDROGEN SULPHITE [B3041]
- E 227 added
USE: CALCIUM HYDROGEN SULPHITE ADDED [H0466]
- E 228
USE: POTASSIUM HYDROGEN SULPHITE [B3211]
- E 228 added
USE: POTASSIUM HYDROGEN SULPHITE ADDED [H0636]
- E 230
USE: BIPHENYL, DIPHENYL [B3016]
- E 230 added
USE: BIPHENYL, DIPHENYL ADDED [H0441]
- E 231
USE: ORTOPHENYL PHENOL [B3176]
- E 231 added
USE: ORTOPHENYL PHENOL ADDED [H0601]
- E 232
USE: SODIUM ORTOPHENYL PHENOL [B3267]
- E 232 added
USE: SODIUM ORTOPHENYL PHENOL ADDED [H0692]
- E 233
USE: THIABENDAZOLE [B3307]
- E 233 added
USE: THIABENDAZOLE ADDED [H0732]
- E 234
USE: NISIN [B3172]
- E 234 added
USE: NISIN ADDED [H0597]
- E 235
USE: NATAMYCIN [B3170]
- E 235 added
USE: NATAMYCIN ADDED [H0595]
- E 239
USE: HEXAMETHYLENE TETRAMINE [B3116]
- E 239 added
USE: HEXAMETHYLENE TETRAMINE ADDED [H0541]
- E 242
USE: DIMETHYL DICARBONATE [B3077]
- E 242 added
USE: DIMETHYL DICARBONATE ADDED [H0502]
- E 249
USE: POTASSIUM NITRITE [B3217]
- E 249 added
USE: POTASSIUM NITRITE ADDED [H0642]
- E 250
USE: SODIUM NITRITE [B3266]
- E 250 added
USE: SODIUM NITRITE ADDED [H0691]
- E 251
USE: SODIUM NITRATE [B3265]
- E 251 added
USE: SODIUM NITRATE ADDED [H0690]
- E 252
USE: POTASSIUM NITRATE [B3216]
- E 252 added
USE: POTASSIUM NITRATE ADDED [H0641]
- E 260
USE: ACETIC ACID [B2977]
- E 260 added
USE: ACETIC ACID ADDED [H0402]
- E 261
USE: POTASSIUM ACETATE [B3200]
- E 261 added
USE: POTASSIUM ACETATE ADDED [H0625]
- E 262
USE: SODIUM ACETATE [B3239]
- E 262
USE: SODIUM HYDROGEN ACETATE (SODIUM DIACETATE) [B3255]
- E 262 added
USE: SODIUM ACETATE ADDED [H0664]
- E 262 added
USE: SODIUM HYDROGEN ACETATE (SODIUM DIACETATE) ADDED [H0680]
- E 263
USE: CALCIUM ACETATE [B3026]
- E 263 added
USE: CALCIUM ACETATE ADDED [H0451]
- E 270
USE: LACTIC ACID [B3127]
- E 270 added
USE: LACTIC ACID ADDED [H0552]
- E 280
USE: PROPIONIC ACID [B3227]
- E 280 added
USE: PROPIONIC ACID ADDED [H0652]
- E 281
USE: SODIUM PROPIONATE [B3270]
- E 281 added
USE: SODIUM PROPIONATE ADDED [H0695]
- E 282
USE: CALCIUM PROPIONATE [B3048]
- E 282 added
USE: CALCIUM PROPIONATE ADDED [H0473]
- E 283
USE: POTASSIUM PROPIONATE [B3219]
- E 283 added
USE: POTASSIUM PROPIONATE ADDED [H0644]
- E 284
USE: BORIC ACID [B3017]
- E 284 added
USE: BORIC ACID ADDED [H0442]
- E 285
USE: SODIUM TETRABORATE (BORAX) [B3277]
- E 285 added
USE: SODIUM TETRABORATE (BORAX) ADDED [H0702]
- E 290
USE: CARBON DIOXIDE [B3059]
- E 290 added
USE: CARBON DIOXIDE ADDED [H0484]
- E 296

USE: MALIC ACID [B3145]	USE: DELTA-TOCOPHEROL [B3073]	USE: POTASSIUM LACTATE [B3213]
E 296 added USE: MALIC ACID ADDED [H0570]	E 309 added USE: DELTA-TOCOPHEROL ADDED [H0498]	E 326 added USE: POTASSIUM LACTATE ADDED [H0638]
E 297 USE: FUMARIC ACID [B3101]	E 310 USE: PROPYL GALLATE [B3228]	E 327 USE: CALCIUM LACTATE [B3044]
E 297 added USE: FUMARIC ACID ADDED [H0526]	E 310 added USE: PROPYL GALLATE ADDED [H0653]	E 327 added USE: CALCIUM LACTATE ADDED [H0469]
E 300 USE: ASCORBIC ACID [B3005]	E 311 USE: OCTYL GALLATE [B3175]	E 330 USE: CITRIC ACID [B3066]
E 300 added USE: ASCORBIC ACID ADDED [H0430]	E 311 added USE: OCTYL GALLATE ADDED [H0600]	E 330 added USE: CITRIC ACID ADDED [H0491]
E 301 USE: SODIUM ASCORBATE [B3244]	E 312 USE: DODECYL GALLATE [B3092]	E 331 USE: DISODIUM CITRATE [B3085]
E 301 added USE: SODIUM ASCORBATE ADDED [H0669]	E 312 added USE: DODECYL GALLATE ADDED [H0517]	E 331 USE: MONOSODIUM CITRATE [B3164]
E 302 USE: CALCIUM ASCORBATE [B3029]	E 315 USE: ERYTHORBIC ACID [B3093]	E 331 USE: TRISODIUM CITRATE [B3317]
E 302 added USE: CALCIUM ASCORBATE ADDED [H0454]	E 315 added USE: ERYTHORBIC ACID ADDED [H0518]	E 331 added USE: DISODIUM CITRATE ADDED [H0510]
E 304 USE: ASCORBYL PALMITATE [B3006]	E 316 USE: SODIUM ERYTHORBATE [B3250]	E 331 added USE: MONOSODIUM CITRATE ADDED [H0589]
E 304 USE: ASCORBYL STEARATE [B3007]	E 316 added USE: SODIUM ERYTHORBATE ADDED [H0675]	E 331 added USE: TRISODIUM CITRATE ADDED [H0742]
E 304 added USE: ASCORBYL PALMITATE ADDED [H0431]	E 320 USE: BUTYLATED HYDROXYANISOLE (BHA) [B3022]	E 332 USE: MONOPOTASSIUM CITRATE [B3160]
E 304 added USE: ASCORBYL STEARATE ADDED [H0432]	E 320 added USE: BUTYLATED HYDROXYANISOLE (BHA) ADDED [H0447]	E 332 USE: TRIPOTASSIUM CITRATE [B3315]
E 306 USE: TOCOPHEROL-RICH EXTRACT [B3309]	E 321 USE: BUTYLATED HYDROXY-TOLUENE (BHT) [B3023]	E 332 added USE: MONOPOTASSIUM CITRATE ADDED [H0585]
E 306 added USE: TOCOPHEROL-RICH EXTRACT ADDED [H0734]	E 321 added USE: BUTYLATED HYDROXY-TOLUENE (BHT) ADDED [H0448]	E 332 added USE: TRIPOTASSIUM CITRATE ADDED [H0740]
E 307 USE: ALPHA-TOCOPHEROL [B2986]	E 322 USE: LECITHINS [B3130]	E 333 USE: DICALCIUM CITRATE [B3074]
E 307 added USE: ALPHA-TOCOPHEROL ADDED [H0411]	E 322 added USE: LECITHINS ADDED [H0555]	E 333 USE: MONOCALCIUM CITRATE [B3158]
E 308 USE: GAMMA-TOCOPHEROL [B3102]	E 325 USE: SODIUM LACTATE [B3261]	E 333 USE: TRICALCIUM CITRATE [B3312]
E 308 added USE: GAMMA-TOCOPHEROL ADDED [H0527]	E 325 added USE: SODIUM LACTATE ADDED [H0686]	E 333 added USE: DICALCIUM CITRATE ADDED [H0499]
E 309	E 326	E 333 added

- USE: MONOCALCIUM CITRATE
ADDED [H0583]
- E 333 added
USE: TRICALCIUM CITRATE
ADDED [H0737]
- E 334
USE: TARTARIC ACID (L(+)-)
[B3300]
- E 334 added
USE: TARTARIC ACID (L(+)-)
ADDED [H0725]
- E 335
USE: DISODIUM TARTRATE
[B3090]
- E 335
USE: MONOSODIUM TARTRATE
[B3167]
- E 335 added
USE: DISODIUM TARTRATE
ADDED [H0515]
- E 335 added
USE: MONOSODIUM TARTRATE
ADDED [H0592]
- E 336
USE: DIPOTASSIUM TARTRATE
[B3083]
- E 336
USE: MONOPOTASSIUM TAR-
TRATE [B3163]
- E 336 added
USE: DIPOTASSIUM TARTRATE
ADDED [H0508]
- E 336 added
USE: MONOPOTASSIUM TAR-
TRATE ADDED [H0588]
- E 337
USE: SODIUM POTASSIUM TAR-
TRATE [B3269]
- E 337 added
USE: SODIUM POTASSIUM TAR-
TRATE ADDED [H0694]
- E 338
USE: PHOSPHORIC ACID [B3186]
- E 338 added
USE: PHOSPHORIC ACID ADDED
[H0611]
- E 339
USE: DISODIUM PHOSPHATE
[B3089]
- E 339
USE: MONOSODIUM PHOS-
PHATE [B3166]
- E 339
USE: TRISODIUM PHOSPHATE
[B3319]
- E 339 added
USE: DISODIUM PHOSPHATE
ADDED [H0514]
- E 339 added
USE: MONOSODIUM PHOS-
PHATE ADDED [H0591]
- E 339 added
USE: TRISODIUM PHOSPHATE
ADDED [H0744]
- E 340
USE: DIPOTASSIUM PHOS-
PHATE [B3082]
- E 340
USE: MONOPOTASSIUM PHOS-
PHATE [B3162]
- E 340
USE: TRIPOTASSIUM PHOS-
PHATE [B3316]
- E 340 added
USE: DIPOTASSIUM PHOS-
PHATE ADDED [H0507]
- E 340 added
USE: MONOPOTASSIUM PHOS-
PHATE ADDED [H0587]
- E 340 added
USE: TRIPOTASSIUM PHOS-
PHATE ADDED [H0741]
- E 341
USE: DICALCIUM PHOSPHATE
[B3076]
- E 341
USE: MONOCALCIUM PHOS-
PHATE [B3159]
- E 341
USE: TRICALCIUM PHOSPHATE
[B3313]
- E 341 added
USE: DICALCIUM PHOSPHATE
ADDED [H0501]
- E 341 added
USE: MONOCALCIUM PHOS-
PHATE ADDED [H0584]
- E 341 added
USE: TRICALCIUM PHOSPHATE
ADDED [H0738]
- E 350
USE: SODIUM HYDROGEN MAL-
ATE [B3257]
- E 350
USE: SODIUM MALATE [B3262]
- E 350 added
USE: SODIUM HYDROGEN MAL-
ATE ADDED [H0682]
- E 350 added
USE: SODIUM MALATE ADDED
[H0687]
- E 351
USE: POTASSIUM MALATE
[B3214]
- E 351 added
- USE: POTASSIUM MALATE
ADDED [H0639]
- E 352
USE: CALCIUM HYDROGEN
MALATE [B3040]
- E 352
USE: CALCIUM MALATE [B3045]
- E 352 added
USE: CALCIUM HYDROGEN
MALATE ADDED [H0465]
- E 352 added
USE: CALCIUM MALATE ADDED
[H0470]
- E 353
USE: METATARTARIC ACID
[B3149]
- E 353 added
USE: METATARTARIC ACID
ADDED [H0574]
- E 354
USE: CALCIUM TARTRATE
[B3055]
- E 354 added
USE: CALCIUM TARTRATE
ADDED [H0480]
- E 355
USE: ADIPIC ACID [B2982]
- E 355 added
USE: ADIPIC ACID ADDED
[H0407]
- E 356
USE: SODIUM ADIPATE [B3240]
- E 356 added
USE: SODIUM ADIPATE ADDED
[H0665]
- E 357
USE: POTASSIUM ADIPATE
[B3201]
- E 357 added
USE: POTASSIUM ADIPATE
ADDED [H0626]
- E 363
USE: SUCCINIC ACID [B3290]
- E 363 added
USE: SUCCINIC ACID ADDED
[H0715]
- E 380
USE: TRIAMMONIUM CITRATE
[B3311]
- E 380 added
USE: TRIAMMONIUM CITRATE
ADDED [H0736]
- E 385
USE: CALCIUM DISODIUM ETH-
YLENE DIAMINE TETRA-
ACETATE (CALCIUM DISO-
DIUM EDTA) [B3036]

- E 385 added
USE: CALCIUM DISODIUM ETHYLENE DIAMINE TETRAACETATE (CALCIUM DISODIUM EDTA) ADDED [H0461]
- E 400
USE: ALGINIC ACID [B2984]
- E 400 added
USE: ALGINIC ACID ADDED [H0409]
- E 401
USE: SODIUM ALGINATE [B3241]
- E 401 added
USE: SODIUM ALGINATE ADDED [H0666]
- E 402
USE: POTASSIUM ALGINATE [B3202]
- E 402 added
USE: POTASSIUM ALGINATE ADDED [H0627]
- E 403
USE: AMMONIUM ALGINATE [B2996]
- E 403 added
USE: AMMONIUM ALGINATE ADDED [H0421]
- E 404
USE: CALCIUM ALGINATE [B3027]
- E 404 added
USE: CALCIUM ALGINATE ADDED [H0452]
- E 405
USE: PROPANE-1,2-DIOL ALGINATE [B3225]
- E 405 added
USE: PROPANE-1,2-DIOL ALGINATE ADDED [H0650]
- E 406
USE: AGAR [B2983]
- E 406 added
USE: AGAR ADDED [H0408]
- E 407
USE: CARRAGEENAN [B3062]
- E 407 added
USE: CARRAGEENAN ADDED [H0487]
- E 410
USE: LOCUST BEAN GUM [B3132]
- E 410 added
USE: LOCUST BEAN GUM ADDED [H0557]
- E 412
USE: GUAR GUM [B3114]
- E 412 added
USE: GUAR GUM ADDED [H0539]
- E 413
USE: TRAGACANTH [B3310]
- E 413 added
USE: TRAGACANTH ADDED [H0735]
- E 414
USE: ACACIA GUM (GUM ARABIC) [B2975]
- E 414 added
USE: ACACIA GUM (GUM ARABIC) ADDED [H0400]
- E 415
USE: XANTHAN GUM [B3321]
- E 415 added
USE: XANTHAN GUM ADDED [H0746]
- E 416
USE: KARAYA GUM [B3126]
- E 416 added
USE: KARAYA GUM ADDED [H0551]
- E 417
USE: TARA GUM [B3299]
- E 417 added
USE: TARA GUM ADDED [H0724]
- E 418
USE: GELLAN GUM [B3103]
- E 418 added
USE: GELLAN GUM ADDED [H0528]
- E 420
USE: SORBITOL [B3285]
- E 420
USE: SORBITOL SYRUP [B3286]
- E 420 added
USE: SORBITOL ADDED [H0710]
- E 420 added
USE: SORBITOL SYRUP ADDED [H0711]
- E 421
USE: MANNITOL [B3148]
- E 421 added
USE: MANNITOL ADDED [H0573]
- E 422
USE: GLYCEROL [B3107]
- E 422 added
USE: GLYCEROL ADDED [H0532]
- E 431
USE: POLYOXYETHYLENE (40) STEARATE [B3196]
- E 431 added
USE: POLYOXYETHYLENE (40) STEARATE ADDED [H0621]
- E 432
USE: POLYOXYETHYLENE (20) SORBITAN MONOLAURATE (POLYSORBATE 20) [B3191]
- E 432 added
USE: POLYOXYETHYLENE (20) SORBITAN MONOLAURATE (POLYSORBATE 20) ADDED [H0616]
- E 433
USE: POLYOXYETHYLENE (20) SORBITAN MONOOLEATE (POLYSORBATE 80) [B3192]
- E 433 added
USE: POLYOXYETHYLENE (20) SORBITAN MONOOLEATE (POLYSORBATE 80) ADDED [H0617]
- E 434
USE: POLYOXYETHYLENE (20) SORBITAN MONOPALMITATE (POLYSORBATE 40) [B3193]
- E 434 added
USE: POLYOXYETHYLENE (20) SORBITAN MONOPALMITATE (POLYSORBATE 40) ADDED [H0618]
- E 435
USE: POLYOXYETHYLENE (20) SORBITAN MONOSTEARATE (POLYSORBATE 60) [B3194]
- E 435 added
USE: POLYOXYETHYLENE (20) SORBITAN MONOSTEARATE (POLYSORBATE 60) ADDED [H0619]
- E 436
USE: POLYOXYETHYLENE (20) SORBITAN TRISTEARATE (POLYSORBATE 65) [B3195]
- E 436 added
USE: POLYOXYETHYLENE (20) SORBITAN TRISTEARATE (POLYSORBATE 65) ADDED [H0620]
- E 440
USE: AMIDATED PECTIN [B2994]
- E 440
USE: PECTIN [B3182]
- E 440 added
USE: AMIDATED PECTIN ADDED [H0419]
- E 440 added
USE: PECTIN ADDED [H0607]
- E 442
USE: AMMONIUM PHOSPHATIDES [B3000]
- E 442 added

- USE: AMMONIUM PHOSPHATIDES ADDED [H0425]
- E 444
USE: SUCROSE ACETATE ISOBUTYRATE [B3292]
- E 444 added
USE: SUCROSE ACETATE ISOBUTYRATE ADDED [H0717]
- E 445
USE: GLYCEROL ESTERS OF WOOD ROSINS [B3108]
- E 445 added
USE: GLYCEROL ESTERS OF WOOD ROSINS ADDED [H0533]
- E 450
USE: CALCIUM DIHYDROGEN DIPHOSPHATE [B3035]
- E 450
USE: DICALCIUM DIPHOSPHATE [B3075]
- E 450
USE: DIPOTASSIUM DIPHOSPHATE [B3079]
- E 450
USE: DISODIUM DIPHOSPHATE [B3086]
- E 450
USE: TETRAPOTASSIUM DIPHOSPHATE [B3303]
- E 450
USE: TETRASODIUM DIPHOSPHATE [B3304]
- E 450
USE: TRISODIUM DIPHOSPHATE [B3318]
- E 450 added
USE: CALCIUM DIHYDROGEN DIPHOSPHATE ADDED [H0460]
- E 450 added
USE: DICALCIUM DIPHOSPHATE ADDED [H0500]
- E 450 added
USE: DIPOTASSIUM DIPHOSPHATE ADDED [H0504]
- E 450 added
USE: DISODIUM DIPHOSPHATE ADDED [H0511]
- E 450 added
USE: TETRAPOTASSIUM DIPHOSPHATE ADDED [H0728]
- E 450 added
USE: TETRASODIUM DIPHOSPHATE ADDED [H0729]
- E 450 added
USE: TRISODIUM DIPHOSPHATE ADDED [H0743]
- E 451
USE: PENTAPOTASSIUM TRIPHOSPHATE [B3183]
- E 451
USE: PENTASODIUM TRIPHOSPHATE [B3184]
- E 451 added
USE: PENTAPOTASSIUM TRIPHOSPHATE ADDED [H0608]
- E 451 added
USE: PENTASODIUM TRIPHOSPHATE ADDED [H0609]
- E 452
USE: CALCIUM POLYPHOSPHATES [B3047]
- E 452
USE: POTASSIUM POLYPHOSPHATE [B3218]
- E 452
USE: SODIUM CALCIUM POLYPHOSPHATE [B3246]
- E 452
USE: SODIUM POLYPHOSPHATE [B3268]
- E 452 added
USE: CALCIUM POLYPHOSPHATES ADDED [H0472]
- E 452 added
USE: POTASSIUM POLYPHOSPHATE ADDED [H0643]
- E 452 added
USE: SODIUM CALCIUM POLYPHOSPHATE ADDED [H0671]
- E 452 added
USE: SODIUM POLYPHOSPHATE ADDED [H0693]
- E 460
USE: MICROCRYSTALLINE CELLULOSE [B3152]
- E 460
USE: POWDERED CELLULOSE [B3223]
- E 460 added
USE: MICROCRYSTALLINE CELLULOSE ADDED [H0577]
- E 460 added
USE: POWDERED CELLULOSE ADDED [H0648]
- E 461
USE: METHYL CELLULOSE [B3150]
- E 461 added
USE: METHYL CELLULOSE ADDED [H0575]
- E 463
USE: HYDROXYPROPYL CELLULOSE [B3120]
- E 463 added
USE: HYDROXYPROPYL CELLULOSE ADDED [H0545]
- E 464
USE: HYDROXYPROPYL METHYL CELLULOSE [B3121]
- E 464 added
USE: HYDROXYPROPYL METHYL CELLULOSE ADDED [H0546]
- E 465
USE: ETHYL METHYL CELLULOSE [B3096]
- E 465 added
USE: ETHYL METHYL CELLULOSE ADDED [H0521]
- E 466
USE: CARBOXY METHYL CELLULOSE [B3060]
- E 466
USE: SODIUM CARBOXY METHYL CELLULOSE [B3248]
- E 466 added
USE: CARBOXY METHYL CELLULOSE ADDED [H0485]
- E 466 added
USE: SODIUM CARBOXY METHYL CELLULOSE ADDED [H0673]
- E 470a
USE: SODIUM, POTASSIUM AND CALCIUM SALTS OF FATTY ACIDS [B3278]
- E 470a added
USE: SODIUM, POTASSIUM AND CALCIUM SALTS OF FATTY ACIDS ADDED [H0703]
- E 470b
USE: MAGNESIUM SALTS OF FATTY ACIDS [B3142]
- E 470b added
USE: MAGNESIUM SALTS OF FATTY ACIDS ADDED [H0567]
- E 471
USE: MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3156]
- E 471 added
USE: MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0581]
- E 472a
USE: ACETIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B2978]

- E 472a added
USE: ACETIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0403]
- E 472b
USE: LACTIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3128]
- E 472b added
USE: LACTIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0553]
- E 472c
USE: CITRIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3067]
- E 472c added
USE: CITRIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0492]
- E 472d
USE: TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3301]
- E 472d added
USE: TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0726]
- E 472e
USE: MONO- AND DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3155]
- E 472e added
USE: MONO- AND DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0580]
- E 472f
USE: MIXED ACETIC AND TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3153]
- E 472f added
USE: MIXED ACETIC AND TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0578]
- E 473
USE: SUCROSE ESTERS OF FATTY ACIDS [B3293]
- E 473 added
- USE: SUCROSE ESTERS OF FATTY ACIDS ADDED [H0718]
- E 474
USE: SUCROGLYCERIDES [B3291]
- E 474 added
USE: SUCROGLYCERIDES ADDED [H0716]
- E 475
USE: POLYGLYCEROL ESTERS OF FATTY ACIDS [B3189]
- E 475 added
USE: POLYGLYCEROL ESTERS OF FATTY ACIDS ADDED [H0614]
- E 476
USE: POLYGLYCEROL POLYRICINOLEATE [B3190]
- E 476 added
USE: POLYGLYCEROL POLYRICINOLEATE ADDED [H0615]
- E 477
USE: PROPANE-1,2-DIOL ESTERS OF FATTY ACIDS [B3226]
- E 477 added
USE: PROPANE-1,2-DIOL ESTERS OF FATTY ACIDS ADDED [H0651]
- E 479b
USE: THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS [B3306]
- E 479b added
USE: THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0731]
- E 481
USE: SODIUM STEAROYL-2-LACTYLATE [B3274]
- E 481 added
USE: SODIUM STEAROYL-2-LACTYLATE ADDED [H0699]
- E 482
USE: CALCIUM STEAROYL-2-LACTYLATE [B3052]
- E 482 added
USE: CALCIUM STEAROYL-2-LACTYLATE ADDED [H0477]
- E 483
USE: STEARYL TARTRATE [B3289]
- E 483 added
- USE: STEARYL TARTRATE ADDED [H0714]
- E 491
USE: SORBITAN MONOSTEARATE [B3283]
- E 491 added
USE: SORBITAN MONOSTEARATE ADDED [H0708]
- E 492
USE: SORBITAN TRISTEARATE [B3284]
- E 492 added
USE: SORBITAN TRISTEARATE ADDED [H0709]
- E 493
USE: SORBITAN MONOLAURATE [B3280]
- E 493 added
USE: SORBITAN MONOLAURATE ADDED [H0705]
- E 494
USE: SORBITAN MONOOLEATE [B3281]
- E 494 added
USE: SORBITAN MONOOLEATE ADDED [H0706]
- E 495
USE: SORBITAN MONOPALMITATE [B3282]
- E 495 added
USE: SORBITAN MONOPALMITATE ADDED [H0707]
- E 500
USE: SODIUM CARBONATE [B3247]
- E 500
USE: SODIUM HYDROGEN CARBONATE [B3256]
- E 500
USE: SODIUM SESQUICARBONATE [B3273]
- E 500 added
USE: SODIUM CARBONATE ADDED [H0672]
- E 500 added
USE: SODIUM HYDROGEN CARBONATE ADDED [H0681]
- E 500 added
USE: SODIUM SESQUICARBONATE ADDED [H0698]
- E 501
USE: POTASSIUM CARBONATE [B3205]
- E 501
USE: POTASSIUM HYDROGEN CARBONATE [B3209]
- E 501 added

- USE: POTASSIUM CARBONATE
ADDED [H0630]
- E 501 added
USE: POTASSIUM HYDROGEN
CARBONATE ADDED
[H0634]
- E 503
USE: AMMONIUM CARBONATE
[B2997]
- E 503
USE: AMMONIUM HYDROGEN
CARBONATE [B2998]
- E 503 added
USE: AMMONIUM CARBONATE
ADDED [H0422]
- E 503 added
USE: AMMONIUM HYDROGEN
CARBONATE ADDED
[H0423]
- E 504
USE: MAGNESIUM CARBONATE
[B3136]
- E 504
USE: MAGNESIUM HYDROXIDE
CARBONATE [B3140]
- E 504 added
USE: MAGNESIUM CARBONATE
ADDED [H0561]
- E 504 added
USE: MAGNESIUM HYDROXIDE
CARBONATE ADDED
[H0565]
- E 507
USE: HYDROCHLORIC ACID
[B3117]
- E 507 added
USE: HYDROCHLORIC ACID
ADDED [H0542]
- E 508
USE: POTASSIUM CHLORIDE
[B3206]
- E 508 added
USE: POTASSIUM CHLORIDE
ADDED [H0631]
- E 509
USE: CALCIUM CHLORIDE
[B3032]
- E 509 added
USE: CALCIUM CHLORIDE
ADDED [H0457]
- E 511
USE: MAGNESIUM CHLORIDE
[B3137]
- E 511 added
USE: MAGNESIUM CHLORIDE
ADDED [H0562]
- E 512
USE: STANNOUS CHLORIDE
[B3287]
- E 512 added
USE: STANNOUS CHLORIDE
ADDED [H0712]
- E 513
USE: SULPHURIC ACID [B3296]
- E 513 added
USE: SULPHURIC ACID ADDED
[H0721]
- E 514
USE: SODIUM HYDROGEN SUL-
PHATE [B3258]
- E 514
USE: SODIUM SULPHATE
[B3275]
- E 514 added
USE: SODIUM HYDROGEN SUL-
PHATE ADDED [H0683]
- E 514 added
USE: SODIUM SULPHATE
ADDED [H0700]
- E 515
USE: POTASSIUM HYDROGEN
SULPHATE [B3210]
- E 515
USE: POTASSIUM SULPHATE
[B3222]
- E 515 added
USE: POTASSIUM HYDROGEN
SULPHATE ADDED [H0635]
- E 515 added
USE: POTASSIUM SULPHATE
ADDED [H0647]
- E 516
USE: CALCIUM SULPHATE
[B3053]
- E 516 added
USE: CALCIUM SULPHATE
ADDED [H0478]
- E 517
USE: AMMONIUM SULPHATE
[B3001]
- E 517 added
USE: AMMONIUM SULPHATE
ADDED [H0426]
- E 520
USE: ALUMINIUM SULPHATE
[B2992]
- E 520 added
USE: ALUMINIUM SULPHATE
ADDED [H0417]
- E 521
USE: ALUMINIUM SODIUM SUL-
PHATE [B2991]
- E 521 added
USE: ALUMINIUM SODIUM SUL-
PHATE ADDED [H0416]
- E 522
USE: ALUMINIUM POTASSIUM
SULPHATE [B2989]
- E 522 added
USE: ALUMINIUM POTASSIUM
SULPHATE ADDED [H0414]
- E 523
USE: ALUMINIUM AMMONIUM
SULPHATE [B2988]
- E 523 added
USE: ALUMINIUM AMMONIUM
SULPHATE ADDED [H0413]
- E 524
USE: SODIUM HYDROXIDE
[B3260]
- E 524 added
USE: SODIUM HYDROXIDE
ADDED [H0685]
- E 525
USE: POTASSIUM HYDROXIDE
[B3212]
- E 525 added
USE: POTASSIUM HYDROXIDE
ADDED [H0637]
- E 526
USE: CALCIUM HYDROXIDE
[B3042]
- E 526 added
USE: CALCIUM HYDROXIDE
ADDED [H0467]
- E 527
USE: AMMONIUM HYDROXIDE
[B2999]
- E 527 added
USE: AMMONIUM HYDROXIDE
ADDED [H0424]
- E 528
USE: MAGNESIUM HYDROXIDE
[B3139]
- E 528 added
USE: MAGNESIUM HYDROXIDE
ADDED [H0564]
- E 529
USE: CALCIUM OXIDE [B3046]
- E 529 added
USE: CALCIUM OXIDE ADDED
[H0471]
- E 530
USE: MAGNESIUM OXIDE [B3141]
- E 530 added
USE: MAGNESIUM OXIDE
ADDED [H0566]
- E 535
USE: SODIUM FERROCYANIDE
[B3252]
- E 535 added
USE: SODIUM FERROCYANIDE
ADDED [H0677]

- E 536
USE: POTASSIUM FERROCYANIDE [B3207]
- E 536 added
USE: POTASSIUM FERROCYANIDE ADDED [H0632]
- E 538
USE: CALCIUM FERROCYANIDE [B3037]
- E 538 added
USE: CALCIUM FERROCYANIDE ADDED [H0462]
- E 541
USE: SODIUM ALUMINIUM PHOSPHATE, ACIDIC [B3242]
- E 541 added
USE: SODIUM ALUMINIUM PHOSPHATE, ACIDIC ADDED [H0667]
- E 551
USE: SILICIUM DIOXIDE [B3237]
- E 551 added
USE: SILICIUM DIOXIDE ADDED [H0662]
- E 552
USE: CALCIUM SILICATE [B3050]
- E 552 added
USE: CALCIUM SILICATE ADDED [H0475]
- E 553a
USE: MAGNESIUM SILICATE [B3143]
- E 553a
USE: MAGNESIUM TRISILICATE [B3144]
- E 553a added
USE: MAGNESIUM SILICATE ADDED [H0568]
- E 553a added
USE: MAGNESIUM TRISILICATE ADDED [H0569]
- E 553b
USE: TALC [B3298]
- E 553b added
USE: TALC ADDED [H0723]
- E 554
USE: SODIUM ALUMINIUM SILICATE [B3243]
- E 554 added
USE: SODIUM ALUMINIUM SILICATE ADDED [H0668]
- E 555
USE: POTASSIUM ALUMINIUM SILICATE [B3203]
- E 555 added
USE: POTASSIUM ALUMINIUM SILICATE ADDED [H0628]
- E 556
USE: CALCIUM ALUMINIUM SILICATE [B3028]
- E 556 added
USE: CALCIUM ALUMINIUM SILICATE ADDED [H0453]
- E 558
USE: BENTONITE [B3012]
- E 558 added
USE: BENTONITE ADDED [H0437]
- E 559
USE: ALUMINIUM SILICATE (KAOLIN) [B2990]
- E 559 added
USE: ALUMINIUM SILICATE (KAOLIN) ADDED [H0415]
- E 570
USE: FATTY ACIDS [B3098]
- E 570 added
USE: FATTY ACIDS ADDED [H0523]
- E 574
USE: GLUCONIC ACID [B3104]
- E 574 added
USE: GLUCONIC ACID ADDED [H0529]
- E 575
USE: GLUCONO-DELTA-LACTONE [B3105]
- E 575 added
USE: GLUCONO-DELTA-LACTONE ADDED [H0530]
- E 576
USE: SODIUM GLUCONATE [B3253]
- E 576 added
USE: SODIUM GLUCONATE ADDED [H0678]
- E 577
USE: POTASSIUM GLUCONATE [B3208]
- E 577 added
USE: POTASSIUM GLUCONATE ADDED [H0633]
- E 578
USE: CALCIUM GLUCONATE [B3038]
- E 578 added
USE: CALCIUM GLUCONATE ADDED [H0463]
- E 579
USE: FERROUS GLUCONATE [B3099]
- E 579 added
USE: FERROUS GLUCONATE ADDED [H0524]
- E 585
USE: FERROUS LACTATE [B3100]
- E 585 added
USE: FERROUS LACTATE ADDED [H0525]
- E 620
USE: GLUTAMIC ACID [B3106]
- E 620 added
USE: GLUTAMIC ACID ADDED [H0531]
- E 621
USE: MONOSODIUM GLUTAMATE [B3165]
- E 621 added
USE: MONOSODIUM GLUTAMATE ADDED [H0590]
- E 622
USE: MONOPOTASSIUM GLUTAMATE [B3161]
- E 622 added
USE: MONOPOTASSIUM GLUTAMATE ADDED [H0586]
- E 623
USE: CALCIUM DIGLUTAMATE [B3034]
- E 623 added
USE: CALCIUM DIGLUTAMATE ADDED [H0459]
- E 624
USE: MONOAMMONIUM GLUTAMATE [B3157]
- E 624 added
USE: MONOAMMONIUM GLUTAMATE ADDED [H0582]
- E 625
USE: MAGNESIUM DIGLUTAMATE [B3138]
- E 625 added
USE: MAGNESIUM DIGLUTAMATE ADDED [H0563]
- E 626
USE: GUANYLIC ACID [B3113]
- E 626 added
USE: GUANYLIC ACID ADDED [H0538]
- E 627
USE: DISODIUM GUANYLATE [B3087]
- E 627 added
USE: DISODIUM GUANYLATE ADDED [H0512]
- E 628
USE: DIPOTASSIUM GUANYLATE [B3080]
- E 628 added

USE: DIPOTASSIUM GUANYLATE ADDED [H0505]	USE: DIMETHYL POLYSILOXANE [B3078]	USE: NITROUS OXIDE [B3174]
E 629 USE: CALCIUM GUANYLATE [B3039]	E 900 added USE: DIMETHYL POLYSILOXANE ADDED [H0503]	E 942 added USE: NITROUS OXIDE ADDED [H0599]
E 629 added USE: CALCIUM GUANYLATE ADDED [H0464]	E 901 USE: BEESWAX, WHITE AND YELLOW [B3010]	E 948 USE: OXYGEN [B3179]
E 630 USE: INOSINIC ACID [B3123]	E 901 added USE: BEESWAX, WHITE AND YELLOW ADDED [H0435]	E 948 added USE: OXYGEN ADDED [H0604]
E 630 added USE: INOSINIC ACID ADDED [H0548]	E 902 USE: CANDELILLA WAX [B3056]	E 950 USE: ACESULFAME K [B2976]
E 631 USE: DISODIUM INOSINATE [B3088]	E 902 added USE: CANDELILLA WAX ADDED [H0481]	E 950 added USE: ACESULFAME K ADDED [H0401]
E 631 added USE: DISODIUM INOSINATE ADDED [H0513]	E 903 USE: CARNAUBA WAX [B3061]	E 951 USE: ASPARTAME [B3008]
E 632 USE: DIPOTASSIUM INOSINATE [B3081]	E 903 added USE: CARNAUBA WAX ADDED [H0486]	E 951 added USE: ASPARTAME ADDED [H0433]
E 632 added USE: DIPOTASSIUM INOSINATE ADDED [H0506]	E 904 USE: SHELLAC [B3236]	E 952 USE: CALCIUM CYCLAMATE [B3033]
E 633 USE: CALCIUM INOSINATE [B3043]	E 904 added USE: SHELLAC ADDED [H0661]	E 952 USE: CYCLAMIC ACID [B3072]
E 633 added USE: CALCIUM INOSINATE ADDED [H0468]	E 912 USE: MONTAN ACID ESTERS [B3169]	E 952 USE: SODIUM CYCLAMATE [B3249]
E 634 USE: CALCIUM 5'- RIBONUCLEOTIDES [B3025]	E 912 added USE: MONTAN ACID ESTERS ADDED [H0594]	E 952 added USE: CALCIUM CYCLAMATE ADDED [H0458]
E 634 added USE: CALCIUM 5'- RIBONUCLEOTIDES ADDED [H0450]	E 914 USE: OXIDIZED POLYETHYLENE WAX [B3177]	E 952 added USE: CYCLAMIC ACID ADDED [H0497]
E 635 USE: DISODIUM 5'- RIBONUCLEOTIDES [B3084]	E 914 added USE: OXIDIZED POLYETHYLENE WAX ADDED [H0602]	E 952 added USE: SODIUM CYCLAMATE ADDED [H0674]
E 635 added USE: DISODIUM 5'- RIBONUCLEOTIDES ADDED [H0509]	E 927b USE: CARBAMIDE [B3058]	E 953 USE: ISOMALT [B3125]
E 640 USE: GLYCINE [B3110]	E 927b added USE: CARBAMIDE ADDED [H0483]	E 953 added USE: ISOMALT ADDED [H0550]
E 640 USE: SODIUM GLYCINATE [B3254]	E 938 USE: ARGON [B3004]	E 954 USE: CALCIUM SACCHARIN [B3049]
E 640 added USE: GLYCINE ADDED [H0535]	E 938 added USE: ARGON ADDED [H0429]	E 954 USE: POTASSIUM SACCHARIN [B3220]
E 640 added USE: SODIUM GLYCINATE ADDED [H0679]	E 939 USE: HELIUM [B3115]	E 954 USE: SACCHARIN [B3235]
E 900	E 939 added USE: HELIUM ADDED [H0540]	E 954 USE: SODIUM SACCHARIN [B3272]
	E 941 USE: NITROGEN [B3173]	E 954 added USE: CALCIUM SACCHARIN ADDED [H0474]
	E 941 added USE: NITROGEN ADDED [H0598]	E 954 added USE: POTASSIUM SACCHARIN ADDED [H0645]
	E 942	

- E 954 added
USE: SACCHARIN ADDED [H0660]
- E 954 added
USE: SODIUM SACCHARIN ADDED [H0697]
- E 957
USE: THAUMATIN [B3305]
- E 957 added
USE: THAUMATIN ADDED [H0730]
- E 959
USE: NEOHESPERIDINE D C [B3171]
- E 959 added
USE: NEOHESPERIDINE D C ADDED [H0596]
- E 965
USE: MALTITOL [B3146]
- E 965
USE: MALTITOL SYRUP [B3147]
- E 965 added
USE: MALTITOL ADDED [H0571]
- E 965 added
USE: MALTITOL SYRUP ADDED [H0572]
- E 966
USE: LACTITOL [B3129]
- E 966 added
USE: LACTITOL ADDED [H0554]
- E 967
USE: XYLITOL [B3322]
- E 967 added
USE: XYLITOL ADDED [H0747]
- E 999
USE: QUILLAIA EXTRACT [B3230]
- E 999 added
USE: QUILLAIA EXTRACT ADDED [H0655]
- E. PHYSICAL STATE, SHAPE OR FORM
FTC: E0113
SN: 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.
- ear (corn)
USE: SEED ON COB, WITH OR WITHOUT HUSK [C0242]
- ear fungus
USE: BLACK FUNGUS [B1741]
- ear meat
- USE: JOWL, TRIMMED [Z0040]
- early june pea
USE: ALASKA PEA [B1326]
- EARLY MOREL
FTC: B2024
BT: MOREL [B2032]
UF: verpa bohémica
- earth almond
USE: CHUFA [B2159]
- earthnut
USE: PEANUT [B1337]
- east africa
USE: AFRICA, EASTERN [QM02]
- east indian illipe
USE: ILLIPE [B2110]
- EAST TIMOR
FTC: TP
BT: ASIA, SOUTHEAST [QN03]
- EASTERN OYSTER
FTC: B1951
BT: OYSTER [B1224]
UF: american oyster
UF: blue point oyster
UF: crassostrea virginica
- eastern pickerel
USE: CHAIN PICKEREL [B2334]
- EBEN TREE
FTC: B2768
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: bushbutter
UF: dacyodes edulis
UF: pachylobus edulis
- ECHINODERM
FTC: B2115
BT: AQUATIC ANIMAL [B1142]
UF: echinodermata
- echinodermata
USE: ECHINODERM [B2115]
- echinus esculentus
USE: SEA URCHIN [B2107]
- ECUADOR
FTC: EC
BT: SOUTH AMERICA [QV]
- eddo
USE: TARO [B1636]
- 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 ICES
FTC: A0454
AI: CIAA ADD/385/90E Rev 5
- EDIBLE ICES, INCLUDING SHERBET AND SORBET
FTC: A0628
AI: CL 1996/14-FAC, May 1996
- EDIBLE ROCK CRAB
FTC: B1960
BT: ROCK CRAB FAMILY [B2351]
UF: cancer pagurus
- EDIBLE SAUSAGE CASING
FTC: Z0094
BT: TYPE OF SAUSAGE CASING [Z0092]
- EDIBLE SEED
FTC: B1174
BT: NUT OR EDIBLE SEED [B1607]
- edible seed melon
USE: WATERMELON [B1391]
- edible-podded pea
USE: PEA, EDIBLE POD CULTIVARS [B1031]
- EEL
FTC: B1278
BT: FISH, ANGUILLIFORM [B1574]
- EEL, FRESHWATER
FTC: B2700
BT: FRESHWATER EEL FAMILY [B2545]
UF: freshwater eel
- EELPOUT
FTC: B2292
BT: EELPOUT FAMILY [B1846]
UF: zoarces viviparus
- EELPOUT FAMILY
FTC: B1846
BT: FISH, GADIFORM [B1157]
UF: zoarcidae
- EGG
FTC: C0194
BT: PART OF ANIMAL [C0164]
SN: Poultry, game bird or turtle eggs; fish roe are indexed under *OVARY, ROE*.
- 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
FTC: A0461
AI: CIAA ADD/385/90E Rev 5
- EGG AND EGG PRODUCTS
FTC: A0635
AI: CL 1996/14-FAC, May 1996
- EGG FREE CLAIM OR USE
FTC: P0175

- BT: OTHER INGREDIENT- OR
CONSTITUENT-RELATED
CLAIM OR USE [P0115]
- EGG OR EGG PRODUCT
FTC: A0261
BT: PRODUCT TYPE, USA
[A0289]
SN: Fresh egg in shell, liquid,
frozen, dried egg or egg com-
ponent, or egg product ana-
log. Includes boiled, poached,
scrambled, and fried eggs.
Excludes prepared egg
dishes, such as omelettes.
- EGG PRODUCT ANALOG
FTC: A0254
BT: EGG OR EGG PRODUCT
[A0261]
UF: egg product, imitation
UF: egg substitute
UF: imitation egg product
SN: Food product having func-
tional characteristics similar to
an egg product; it may be nu-
tritionally equivalent or inferior
to the product it purports to
resemble. Includes egg
whites that have added ingre-
dients, particularly vegetable
oil.
- egg product, imitation
USE: EGG PRODUCT ANALOG
[A0254]
- EGG SHELL
FTC: C0278
BT: EGG [C0194]
UF: shell (egg)
SN: 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
[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.
- EGGPLANT
FTC: B1458
BT: FRUIT USED AS VEGETA-
BLE [B1006]
UF: solanum melongena
- EGYPT
FTC: EG
BT: AFRICA, NORTHERN
[QM03]
- egyptian doum
USE: DOUM PALM [B2782]
- egyptian myrobolan
USE: DESERT DATE [B2837]
- egyptian sycamore
USE: SYCAMORE FIG [B2779]
- EL SALVADOR
FTC: SV
BT: CENTRAL AMERICA [QP]
- elagatis bipinnulata
USE: RAINBOW RUNNER [B2382]
- ELDERBERRY
FTC: B1403
BT: BERRY [B1231]
UF: sambucus spp.
- eledone spp.
USE: OCTOPUS [B1514]
- eleocharis dulcis
USE: WATER CHESTNUT [B1026]
- ELEPHANT
FTC: B2129
BT: MEAT ANIMAL (MAMMAL)
[B1134]
UF: elephantidae
- elephant apple
USE: WOOD APPLE [B2845]
- ELEPHANT FISH
FTC: B2269
BT: PLOWNOSE CHIMERA
FAMILY [B2268]
UF: callorhynchus millii
UF: elephant shark
UF: silver trumpeter
- elephant orange
USE: NATAL ORANGE [B2787]
- elephant shark
USE: ELEPHANT FISH [B2269]
- elephantidae
USE: ELEPHANT [B2129]
- elettaria cardamomum
USE: CARDAMOM [B1665]
- ELK
FTC: B1292
BT: DEER FAMILY [B1500]
UF: cervus elaphus
- ellice islands
USE: TUVALU [TV]
- embryo (seed)
USE: GERM [C0182]
- empanada
USE: PASTRY, UNSWEETENED,
FILLED [A0103]
- EMPEROR
FTC: B2859
BT: EMPEROR FAMILY [B2866]
UF: lethrinus spp.
- EMPEROR FAMILY
FTC: B2866
BT: FISH, PERCIFORM [B1581]
- EMPEROR SNAPPER
FTC: B1931
BT: SNAPPER FAMILY [B1798]
- EMU
FTC: B2719
BT: POULTRY OR GAME BIRD
[B1563]
UF: dromaeus novaehollandiae
- emulsified
USE: HOMOGENIZED OR EMUL-
SIFIED [H0306]
- EMULSIFIER
FTC: A0333
BT: FOOD ADDITIVE CLASSIFI-
CATION, EUROPEAN
COMMUNITY [A0324]
AI: Substance that makes it pos-
sible to form or maintain a
homogenous mixture of two
or more immiscible phases as
oil and water in a foodstuff.
European Council Directive
95/2/EC.
- EMULSIFIER
FTC: A0404
BT: FUNCTIONAL CLASSES,
CODEX ALIMENTARIUS
[A0351]
AI: FAO Food and Nutrition Pa-
per 30/Rev. 1. FAO, Rome
1985. ISBN 92-5-102292-5
- EMULSIFYING SALT
FTC: A0334
BT: FOOD ADDITIVE CLASSIFI-
CATION, EUROPEAN
COMMUNITY [A0324]
AI: Substance that converts pro-
teins 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
FTC: A0405
BT: FUNCTIONAL CLASSES,
CODEX ALIMENTARIUS
[A0351]
AI: FAO Food and Nutrition Pa-
per 30/Rev. 1. FAO, Rome
1985. ISBN 92-5-102292-5
- ENDIVE
FTC: B1314
BT: LEAFY VEGETABLE [B1566]
UF: chichorium endivia

- endosperm
USE: SEED OR KERNEL, SKIN REMOVED, GERM REMOVED (ENDOSPERM) [C0208]
- endosperm with bran
USE: SEED OR KERNEL, SKIN PRESENT, GERM REMOVED [C0119]
- energy food stick
USE: MEAL REPLACEMENT [A0274]
- engineered seafood
USE: SEAFOOD PRODUCT ANALOG [A0156]
- ENGLAND
FTC: GB01
BT: UNITED KINGDOM [GB]
- english pea
USE: PEA [B1338]
- ENGLISH SOLE
FTC: B1131
BT: RIGHTEYE FLOUNDER FAMILY [B1856]
UF: parophrys vetulus
UF: sole, english
- ENGLISH WALNUT
FTC: B1130
BT: WALNUT [B1290]
BT: WALNUT [B1290]
UF: juglans regia
UF: persian walnut
- engraulidae
USE: ANCHOVY FAMILY [B1854]
- engraulis anchoita
USE: ANCHOVY [B1554]
- engraulis mordax
USE: NORTHERN ANCHOVY [B1855]
- ENOKI MUSHROOM
FTC: B2507
BT: MUSHROOM [B1467]
UF: flammulina velutipes
- enriched
USE: NUTRIENT OR DIETARY SUBSTANCE ADDED [H0194]
- ensis macha
USE: RAZOR SHELL CLAM [B2879]
- ENTEROMORPHA
FTC: B2639
BT: ALGAE, GREEN [B2502]
- enteromorpha prolifera
USE: AONORI [B2640]
- ENTRE-COTE
FTC: Z0142
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]
SN: CFSAN thesaurus--a flexible container of distinctive construction and closure features used in the dispensing of tablet or powdered prescription medication; it is typically constructed of film or paper that may be coated or laminated to protect the contents.
- ENZYMATICALLY MODIFIED
FTC: H0252
BT: 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
FTC: A0406
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- eopsetta jordani
USE: PETRALE SOLE [B1863]
- ephedra nevadensis
USE: NEVADA JOINTFIR [B2049]
- epigonus telescopus
USE: BIGEYE CARDINALFISH [B2885]
- epinephalinae
USE: SEA BASS FAMILY [B1524]
- epinephelus areolatus
USE: PERSIAN GROUPER [B1758]
- epinephelus chlorostigma
USE: BROWNSPOTTED ROCKCOD [B2694]
- epinephelus itajara
USE: JEWFISH [B1756]
- epinephelus morio
USE: RED GROUPER [B1757]
- epinephelus spp.
USE: GROUPER [B1496]
- epinephelus tauvina
USE: GREASY ROCKCOD [B1759]
- epos root
USE: EPPAW [B1752]
- EPOXY RESIN CONTAINER
FTC: M0388
BT: THERMOSETTING POLYMER CONTAINER [M0382]
- EPPAW
FTC: B1752
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
UF: epos root
- EQUATORIAL GUINEA
FTC: GQ
BT: AFRICA, CENTRAL [QM01]
- equisi
USE: WATERMELON [B1391]
- equus asinus
USE: DONKEY [B2096]
- equus caballus
USE: HORSE [B1229]
- equus zebra
USE: ZEBRA [B2097]
- eragrostis tef
USE: TEFF [B2475]
- erimacrus isenbeckii
USE: KEGANI CRAB [B1961]
- erobotrya japonica
USE: LOQUAT [B1244]
- ERIPHIA LAEVIMONA
FTC: B2217
BT: MUD CRAB FAMILY [B2215]
- ERIPHIA SCABRICULA
FTC: B2216
BT: MUD CRAB FAMILY [B2215]
- eruca vesicaria sativa
USE: ROCKET [B2474]
- ERYTHORBIC ACID
FTC: B3093
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 315
UF: INS 315
- ERYTHORBIC ACID ADDED
FTC: H0518
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 315 added
UF: INS 315 added
- ERYTHROSINE
FTC: B3094
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 127
UF: INS 127
- ERYTHROSINE ADDED
FTC: H0519
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 127 added
UF: INS 127 added

- erythroxylum coca
USE: COCA [B2053]
- ESCAROLE
FTC: B1446
BT: LEAFY VEGETABLE [B1566]
UF: cichorium endivia
- ESCOLAR
FTC: B1821
BT: SNAKE MACKEREL FAMILY [B1820]
UF: lepidocybium flavobrunneum
- esocidae
USE: PIKE FAMILY [B1826]
- esox lucius
USE: NORTHERN PIKE [B1143]
- esox masquinongy
USE: MUSKELLUNGE [B1165]
- esox niger
USE: CHAIN PICKEREL [B2334]
- 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]
SN: 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: EE
BT: EUROPE, EASTERN [QR02]
- etelis oculatus
USE: QUEEN SNAPPER [B2151]
- ETHIOPIA
FTC: ET
BT: AFRICA, EASTERN [QM02]
- ethmidium chilcae
USE: PERUVIAN MENCHADEN [B2176]
- ethmidium maculatum
USE: PERUVIAN MENCHADEN [B2176]
- ETHYL ESTER OF BETA-APO-8'-CAROTENIC ACID (C 30)
FTC: B3095
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
- UF: E 160f
UF: INS 160f
- ETHYL ESTER OF BETA-APO-8'-CAROTENIC ACID (C 30) ADDED
FTC: H0520
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 160f added
UF: INS 160f added
- ETHYL METHYL CELLULOSE
FTC: B3096
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 465
UF: INS 465
- ETHYL METHYL CELLULOSE ADDED
FTC: H0521
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 465 added
UF: INS 465 added
- ETHYL P-HYDROXYBENZOATE
FTC: B3097
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 214
UF: INS 214
- ETHYL P-HYDROXYBENZOATE ADDED
FTC: H0522
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 214 added
UF: INS 214 added
- etmopterus baxteri
USE: BAXTERS DOGFISH [B2910]
- etrumeus micropus
USE: ROUND HERRING [B1850]
- EUBACTERIALES USED AS FOOD SOURCE
FTC: B2848
BT: BACTERIA [B2846]
SN: 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]
- eugenia aqua
USE: WATER ROSEAPPLE [B2777]
- eugenia aromatica
USE: CLOVE [B1255]
- EUGENIA CAPENSIS
FTC: B2778
BT: EUGENIA SPP. [B2921]
- eugenia guineensis
USE: WATER BERRY [B2830]
- eugenia jambolana
USE: JAMBOLAN [B1651]
- eugenia jambos
USE: ROSEAPPLE [B2020]
- eugenia malaccensis
USE: MOUNTAIN APPLE [B2831]
- eugenia michelii
USE: SURINAM CHERRY [B1657]
- EUGENIA SPP.
FTC: B2921
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
- eugenia uniflora
USE: SURINAM CHERRY [B1657]
- EULACHON
FTC: B2654
BT: SMELT FAMILY [B1904]
- euphasia superba
USE: ANTARCTIC KRILL [B1954]
- euphausia spp.
USE: ANTARCTIC KRILL [B1954]
- euphorbia longan
USE: LONGAN [B1628]
- euphorbia nephelium
USE: RAMBUTAN [B1629]
- EURASIAN PERCH
FTC: B2336
BT: PERCH FAMILY [B2004]
UF: perca fluviatilis
- EUROPE
FTC: QR
BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]
- EUROPE, CENTRAL
FTC: QR01
BT: EUROPE [QR]
- EUROPE, EASTERN
FTC: QR02
BT: EUROPE [QR]
- EUROPE, SOUTHERN
FTC: QR03
BT: EUROPE [QR]
- EUROPE, WESTERN
FTC: QR04
BT: EUROPE [QR]
- EUROPEAN CHESTNUT
FTC: B1584
BT: CHESTNUT [B1544]
UF: castanea sativa

- european community
 USE: EUROPEAN UNION [QZ01]
- EUROPEAN CONTINENTAL FISH-
 ING AREA
 FTC: AA05
 BT: FISHING AREAS [AA]
- EUROPEAN DOVER SOLE
 FTC: B1878
 BT: SOLE FAMILY [B1025]
 UF: sole, european
 UF: solea vulgaris
- european economic community
 USE: EUROPEAN UNION [QZ01]
- EUROPEAN EEL
 FTC: B2706
 BT: FRESHWATER EEL FAMILY
 [B2545]
 UF: anguilla anguilla
- EUROPEAN FILBERT
 FTC: B1533
 BT: TEMPERATE-ZONE NUT
 [B1062]
 UF: corylus avellana
 UF: corylus maxima
 UF: filbert nut
 UF: hazelnut
- european grape
 USE: GRAPE, EUROPEAN
 [B2121]
- EUROPEAN HAKE
 FTC: B2365
 BT: WHITING [B1640]
 UF: merluccius merluccius
- EUROPEAN JOHN DORY
 FTC: B2278
 BT: DORY FAMILY [B1891]
 UF: galilee fish
 UF: st. peter's fish
 UF: zeus faber
- EUROPEAN LOBSTER
 FTC: B1950
 BT: CLAWED LOBSTER FAMILY
 [B1986]
 UF: homarus gammarus
 UF: homarus vulgaris
- european mistletoe
 USE: MISTLETOE [B2052]
- european oregano
 USE: OREGANO [B1542]
- EUROPEAN PILCHARD
 FTC: B1853
 BT: SARDINE [B1558]
 UF: sardina pilchardus
- EUROPEAN PLAICE
 FTC: B1861
 BT: RIGHTEYE FLOUNDER
 FAMILY [B1856]
 UF: plaice, european
 UF: pleuronectes platessa
- EUROPEAN STRAWBERRY
 FTC: B2948
 BT: STRAWBERRY [B1393]
- EUROPEAN UNION
 FTC: QZ01
 BT: GEOPOLITICAL DESIGNA-
 TION [QZ]
 UF: european community
 UF: european economic commu-
 nity
- EUROPEAN WHITING
 FTC: B2644
 BT: WHITING [B1640]
 UF: gadus merlangus
 UF: merlangius merlangus
- EURYALE
 FTC: B2524
 BT: EDIBLE SEED [B1174]
 UF: fox nut
 UF: gorgon nut
 SN: Seeds of prickly water-lily
 frequently cultivated in india
 and china.
- euthynnus
 USE: TUNA [B1269]
- euthynnus affinis
 USE: KAWAKAWA [B1546]
- euthynnus alletteratus
 USE: SPOTTED TUNNY [B1111]
- euthynnus lineatus
 USE: BLACK SKIPJACK [B1112]
- euthynnus pelamis
 USE: SKIPJACK TUNA [B1376]
- euthynnus yaito
 USE: KAWAKAWA [B1546]
- eutrema wasabi
 USE: WASABI [B2236]
- evechinus chloroticus
 USE: SEA URCHIN [B2107]
- EVENING PRIMROSE
 FTC: B2109
 BT: OIL-PRODUCING PLANT
 [B1017]
 UF: oenothera biennis
- EWE
 FTC: B2610
 BT: SHEEP [B1183]
- excellent source of label claim
 USE: "HIGH" LABEL CLAIM
 [P0130]
- 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 CHARACTERIS-
 TICS 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 informa-
 tion 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]
- EXTRA HARD CHEESE (CODEX)
 FTC: A0310
 BT: CHEESE HARDNESS
 CLASS (CODEX) [A0315]
 UF: cheese, extra hard (codex)
 SN: Cheese having less than 51%
 moisture on a fat- free basis
 (codex alimentarius standard
 a-6, volume xvi, ed. 1).
- EXTRACT, CONCENTRATE OR
 ISOLATE OF PLANT OR
 ANIMAL
 FTC: C0228
 BT: C. PART OF PLANT OR
 ANIMAL [C0116]
 SN: A physical-chemical compo-
 nent separated from the food
 source or its parts by extrac-
 tion, 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 disper-
 sion. The extract, concen-
 trate or isolate is indexed in
 preference to the anatomic
 part from which it is derived.
 For example, peanut oil is in-
 dexed under *PEANUT*
 combined with *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
 FTC: A0407

BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]	fagus USE: BEECHNUT [B1543]	FAT CONTENT < 30% FTC: Z0193 BT: FAT CONTENT (EUROPE) [Z0177]
AI: FAO Food and Nutrition Pa- per 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5	FALKLAND ISLANDS FTC: FK BT: ATLANTIC OCEAN ISLANDS [QO] UF: islas malvinas UF: malvinas	FAT CONTENT < 5% FTC: Z0183 BT: FAT CONTENT (EUROPE) [Z0177]
extrud USE: EXTRUDED [H0352]	false morel USE: BEEFSTEAK MOREL [B2446]	FAT CONTENT < 50%, < 35% PUFA FTC: Z0203 BT: FAT CONTENT (EUROPE) [Z0177]
EXTRUDED FTC: H0352 BT: PHYSICALLY/CHEMICALLY MODIFIED [H0130] UF: extrud SN: Modified through a physical or chemical procedure by forcing a food mixture through a die to achieve a particular shape.	false saffron USE: SAFFLOWER [B1548]	FAT CONTENT < 50%, > 35% PUFA FTC: Z0202 BT: FAT CONTENT (EUROPE) [Z0177]
EYE FTC: C0256 BT: ORGAN MEAT, OTHER SYSTEMS [C0255]	famille du saumon USE: TROUT FAMILY [B1129]	FAT CONTENT > 3% FTC: Z0187 BT: FAT CONTENT (EUROPE) [Z0177]
F. EXTENT OF HEAT TREATMENT FTC: F0011 SN: 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 treat- ment causes chemical changes and/or reduction of enzyme and of microbial ac- tivity and thus affects food safety and shelflife. Specifics of preparation are covered by *G. COOKING METHOD* and *H. TREATMENT AP- PLIED*.	FANTAIL MULLET FTC: B1784 BT: MULLET FAMILY [B1782] UF: mugil trichodon UF: mullet, fantail	FAT CONTENT > 30% FTC: Z0184 BT: FAT CONTENT (EUROPE) [Z0177]
faba bean USE: BROAD BEAN [B1367]	FANTAIL SOLE FTC: B1880 BT: LEFTEYE FLOUNDER FAM- ILY [B1879] UF: sole, fantail	FAT CONTENT > 4% FTC: Z0178 BT: FAT CONTENT (EUROPE) [Z0177]
fabric USE: TEXTILE OR FABRIC [N0045]	FAROE ISLANDS FTC: FO BT: ATLANTIC OCEAN ISLANDS [QO] UF: faeroe islands	FAT CONTENT > 5% FTC: Z0182 BT: FAT CONTENT (EUROPE) [Z0177]
FADOGIA FTC: B2800 BT: TROPICAL OR SUBTROPI- CAL FRUIT [B1024] UF: fadogia triphylla	FAROE ISLANDS FTC: FO BT: SCANDINAVIA [QR05] UF: faeroe islands	FAT CONTENT > 50% FTC: Z0191 BT: FAT CONTENT (EUROPE) [Z0177]
fadogia triphylla USE: FADOGIA [B2800]	FAST FOOD RESTAURANT PRE- PARED FTC: Z0111 BT: RESTAURANT OR FAST FOOD PREPARED [Z0119] UF: prepared in fast food restau- rant	FAT CONTENT > 60% FTC: Z0194 BT: FAT CONTENT (EUROPE) [Z0177]
FADOGIELLA FTC: B2801 BT: TROPICAL OR SUBTROPI- CAL FRUIT [B1024] UF: fadogiella manikensis	FAT BACK FTC: Z0037 BT: SHOULDER (MEAT CUT) [Z0043]	FAT CONTENT > 80%, < 25% PUFA FTC: Z0199 BT: FAT CONTENT (EUROPE) [Z0177]
fadogiella manikensis USE: FADOGIELLA [B2801]	FAT CONTENT (EUROPE) FTC: Z0177 BT: FOOD CONTENT RANGE (EUROPE) [Z0176]	FAT CONTENT > 80%, > 25% PUFA FTC: Z0198 BT: FAT CONTENT (EUROPE) [Z0177]
faeroe islands USE: FAROE ISLANDS [FO]	FAT CONTENT < 1% FTC: Z0181 BT: FAT CONTENT (EUROPE) [Z0177]	FAT CONTENT >= 3.5% FTC: Z0189 BT: FAT CONTENT (EUROPE) [Z0177]
fagopyrum esculentum USE: BUCKWHEAT [B1405]	FAT CONTENT < 15% FTC: Z0186 BT: FAT CONTENT (EUROPE) [Z0177]	FAT CONTENT 1-2.9% FTC: Z0180 BT: FAT CONTENT (EUROPE) [Z0177]
fagopyrum sagittatum USE: BUCKWHEAT [B1405]	FAT CONTENT < 3.5% FTC: Z0190 BT: FAT CONTENT (EUROPE) [Z0177]	FAT CONTENT 1-3% FTC: Z0188 BT: FAT CONTENT (EUROPE) [Z0177]
		FAT CONTENT 15-30% FTC: Z0185

- BT: FAT CONTENT (EUROPE) [Z0177]
- FAT CONTENT 30-45%
 FTC: Z0196
 BT: FAT CONTENT (EUROPE) [Z0177]
- FAT CONTENT 30-50%
 FTC: Z0192
 BT: FAT CONTENT (EUROPE) [Z0177]
- FAT CONTENT 31-45%
 FTC: Z0197
 BT: FAT CONTENT (EUROPE) [Z0177]
- FAT CONTENT 3-4%
 FTC: Z0179
 BT: FAT CONTENT (EUROPE) [Z0177]
- FAT CONTENT 46-60%
 FTC: Z0195
 BT: FAT CONTENT (EUROPE) [Z0177]
- FAT CONTENT 50-80%, < 25% PUFA
 FTC: Z0200
 BT: FAT CONTENT (EUROPE) [Z0177]
- FAT CONTENT 50-80%, > 25% PUFA
 FTC: Z0201
 BT: FAT CONTENT (EUROPE) [Z0177]
- FAT FREE FOOD
 FTC: P0054
 BT: NO OR REDUCED FAT CLAIM OR USE [P0069]
 UF: no fat food
 UF: nonfat food
 SN: 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.
- FAT OR OIL
 FTC: C0190
 BT: EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL [C0228]
 UF: oil or fat
 SN: 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 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]
 SN: 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]
 SN: 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]
 SN: 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
 SN: 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
 FTC: A0453
 AI: CIAA ADD/385/90E Rev 5
- FATS AND OILS, AND FAT EMULSIONS (TYPE WATER-IN-OIL)
 FTC: A0627
 AI: CL 1996/14-FAC, May 1996
- FATTY ACIDS
 FTC: B3098
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 570
 UF: INS 570

- FATTY ACIDS ADDED**
 FTC: H0523
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 570 added
 UF: INS 570 added
- 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]
 SN: Epidermal appendage that constitutes the plumage of birds.
- FEATHER COCKSCOMB**
 FTC: B2158
 BT: VEGETABLE-PRODUCING PLANT [B1579]
 UF: celisia argentea
 UF: soko
- federal republic of germany**
 USE: GERMAN FEDERAL REPUBLIC [DE]
- FEED FOR FOOD ANIMALS**
 FTC: P0015
 BT: ANIMAL FOOD [P0021]
 UF: food for food animals
- feed for non-food animals**
 USE: FOOD FOR NON-FOOD ANIMALS [P0013]
- fejjoa**
 USE: PINEAPPLE GUAVA [B2767]
- fejjoa 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
- FENUGREEK**
 FTC: B1696
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: trigonella foenum-graecum
- FERETIA**
 FTC: B2802
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
- UF: feretia aeruginerscens
- feretia aeruginerscens**
 USE: FERETIA [B2802]
- fermented, unspecified**
 USE: MICROBIAL/ENZYMATICALLY MODIFIED [H0119]
- FERMENTED/MODIFIED, MULTIPLE COMPONENT**
 FTC: H0128
 BT: MICROBIAL/ENZYMATICALLY MODIFIED [H0119]
 UF: ripened (cured)
 SN: 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: MICROBIAL/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]
- fern palm**
 USE: SAGO PALM [B2139]
- feronia limonia**
 USE: WOOD APPLE [B2845]
- FERROUS GLUCONATE**
 FTC: B3099
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 579
 UF: INS 579
- FERROUS GLUCONATE ADDED**
 FTC: H0524
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 579 added
 UF: INS 579 added
- FERROUS LACTATE**
 FTC: B3100
- BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 585
 UF: INS 585
- FERROUS LACTATE ADDED**
 FTC: H0525
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 585 added
 UF: INS 585 added
- 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
 SN: 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]
- ficus bibracteata**
 USE: FICUS PLATYPHYLLA [B2823]
- ficus bongoensis**
 USE: FICUS ITEOPHYLLA [B2824]
- ficus carica**
 USE: FIG [B1302]
- ficus dekdekana**
 USE: FICUS ITEOPHYLLA [B2824]
- ficus gnaphalocarpa**
 USE: SYCAMORE FIG [B2779]
- FICUS ITEOPHYLLA**
 FTC: B2824
 BT: FICUS SPP. [B2922]
 UF: ficus bongoensis

- UF: ficus dekdekena
 UF: ficus sassandrensis
 UF: ficus spragueana
 UF: ficus thonning
 UF: ficus thonningii
- FICUS PLATYPHYLLA**
 FTC: B2823
 BT: FICUS SPP. [B2922]
 UF: ficus bibracteata
 UF: ficus umbrosa
- ficus sassandrensis
 USE: FICUS ITEOPHYLLA [B2824]
- FICUS SPP.**
 FTC: B2922
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: ficus, wild
- ficus spragueana
 USE: FICUS ITEOPHYLLA [B2824]
- ficus sycomorus
 USE: SYCAMORE FIG [B2779]
- ficus thonning
 USE: FICUS ITEOPHYLLA [B2824]
- ficus thonningii
 USE: FICUS ITEOPHYLLA [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**
 FTC: B1663
 BT: BEAN (VEGETABLE) [B1567]
- FIELD CORN**
 FTC: B1379
 BT: SUGAR-PRODUCING PLANT [B1012]
 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.
- 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.
- FIELD CORN**
 FTC: B1379
- BT: OIL-PRODUCING PLANT [B1017]
 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.
- FIELD CORN**
 FTC: B1379
 BT: CORN [B1232]
 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.
- 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: lepidium campestre
- FIELD MUSTARD**
 FTC: B2068
 BT: MUSTARD [B2069]
 UF: brassica campestris
 UF: brassica rapa
 UF: broccoli raab
 UF: rapini
- FIELD PEA**
 FTC: B1486
 BT: PEA, EDIBLE SEED CULTIVARS [B1001]
 UF: pisum sativum var. arvense
- field-dried
 USE: NATURALLY DRIED [J0141]
- FIG**
 FTC: B1302
 BT: FICUS SPP. [B2922]
 UF: ficus carica
- FIJI**
 FTC: FJ
 BT: PACIFIC OCEAN ISLANDS [QU]
- filbert nut
 USE: EUROPEAN FILBERT [B1533]
- FILEFISH**
 FTC: B2132
 BT: LEATHERJACKET FAMILY [B2138]
 UF: monacanthinae
- FILET**
 FTC: Z0144
- BT: ALOYAU [Z0141]
- FILLED OR STUFFED**
 FTC: H0207
 BT: INGREDIENT ADDED [H0225]
 UF: stuffed
 SN: Used for all filled or stuffed products, including pies and sandwiches.
- FILLER**
 FTC: A0408
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- FILTERING AID**
 FTC: A0409
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- FIN**
 FTC: C0283
 BT: ANIMAL BODY OR BODY PART [C0127]
- FINELY GROUND**
 FTC: E0106
 BT: DISINTEGRATED OR GROUND [E0136]
 UF: flour (physical state)
 UF: powdered
 UF: pulverized
- fingerfish family
 USE: MOONFISH FAMILY [B1996]
- FINLAND**
 FTC: FI
 BT: SCANDINAVIA [QR05]
- FIRE THORN**
 FTC: B2349
 BT: CORE OR POME FRUIT [B1599]
 UF: pyracantha coccinea
- FIRMING AGENT**
 FTC: A0335
 BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
 AI: 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.
- FIRMING AGENT**
 FTC: A0410
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5

- FISH
 FTC: B1222
 BT: FISH OR LOWER WATER ANIMAL [B1021]
- FISH AND FISH PRODUCTS
 FTC: A0460
 AI: CIAA ADD/385/90E Rev 5
- FISH AND FISH PRODUCTS
 FTC: A0634
 AI: CL 1996/14-FAC, May 1996
- FISH FEED (FOOD FISH)
 FTC: P0011
 BT: ANIMAL FOOD [P0021]
- fish food (pet fish)
 USE: PET FISH FOOD [P0012]
- fish maw
 USE: AIR BLADDER [C0284]
- FISH OR LOWER WATER ANIMAL
 FTC: B1021
 BT: ANIMAL USED AS FOOD SOURCE [B1297]
 UF: invertebrate, water
- FISH, ACIPENSERIFORM
 FTC: B1020
 BT: FISH, BONY [B1365]
- FISH, ALBULIFORM
 FTC: B2544
 BT: FISH, BONY [B1365]
 SN: Source—American Fisheries Society.
- FISH, AMIIFORM
 FTC: B2425
 BT: FISH, BONY [B1365]
- FISH, ANGUILLIFORM
 FTC: B1574
 BT: FISH, BONY [B1365]
- FISH, ATHERINIFORM
 FTC: B1573
 BT: FISH, BONY [B1365]
- FISH, AULOPIFORM
 FTC: B2497
 BT: FISH, BONY [B1365]
- FISH, BATRACHOIDIFORM
 FTC: B2200
 BT: FISH, BONY [B1365]
- FISH, BERYCIFORM
 FTC: B1983
 BT: FISH, BONY [B1365]
- FISH, BONY
 FTC: B1365
 BT: FISH [B1222]
 UF: osteichthyes
- FISH, CARTILAGINOUS
 FTC: B1007
 BT: FISH [B1222]
 UF: chondrichthyes
- FISH, CHIMAERIFORM
 FTC: B2267
 BT: FISH, CARTILAGINOUS [B1007]
- FISH, CLUPEIFORM
 FTC: B1601
 BT: FISH, BONY [B1365]
- FISH, CYPRINIFORM
 FTC: B1594
 BT: FISH, BONY [B1365]
- FISH, GADIFORM
 FTC: B1157
 BT: FISH, BONY [B1365]
- FISH, GASTEROSTEIFORM
 FTC: B2478
 BT: FISH, BONY [B1365]
- FISH, GONORYNCHIFORM
 FTC: B2543
 BT: FISH, BONY [B1365]
- FISH, JAWLESS
 FTC: B1164
 BT: FISH [B1222]
 UF: agnatha
- FISH, LAMNIFORM
 FTC: B2553
 BT: FISH, CARTILAGINOUS [B1007]
- FISH, LEPIDOSIRENIFORM
 FTC: B1994
 BT: FISH, BONY [B1365]
- FISH, LEPISOSTEIFORM
 FTC: B1894
 BT: FISH, BONY [B1365]
- FISH, LOPHIIFORM
 FTC: B2404
 BT: FISH, BONY [B1365]
- FISH, PERCIFORM
 FTC: B1581
 BT: FISH, BONY [B1365]
- FISH, PLEURONECTIFORM
 FTC: B1023
 BT: FISH, BONY [B1365]
 UF: flatfish, flounder
 UF: flounders
- FISH, RAJIFORM
 FTC: B1968
 BT: FISH, CARTILAGINOUS [B1007]
- FISH, SALMONIFORM
 FTC: B1592
 BT: FISH, BONY [B1365]
- FISH, SCORPAENIFORM
 FTC: B2265
 BT: FISH, BONY [B1365]
- FISH, SILURIFORM
 FTC: B1598
 BT: FISH, BONY [B1365]
- FISH, SQUALIFORM
 FTC: B1911
 BT: FISH, CARTILAGINOUS [B1007]
- FISH, TETRAODONTIFORM
 FTC: B1977
- BT: FISH, BONY [B1365]
- FISH, ZEIFORM
 FTC: B1895
 BT: FISH, BONY [B1365]
- FISHING AREAS
 FTC: AA
 BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]
- fissurella maxima
 USE: KEYHOLE LIMPET [B2358]
- FIVE-LINED SNAPPER
 FTC: B1981
 BT: SNAPPER FAMILY [B1798]
 UF: lutjanus quinquelineatus
- 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 sepiparia
 USE: GOVERNOR'S PLUM [B2789]
- 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]
- flamulina velutipes
 USE: ENOKI MUSHROOM [B2507]
- FLANCHET
 FTC: Z0125
 BT: CAPARACON [Z0123]
 SN: This corresponds approximately to the U.S. cut of meat called 'flank'.
- FLANK
 FTC: Z0022
 BT: CUT OF MEAT, U.S. [Z0008]
- flatfish, flounder
 USE: FISH, PLEURONECTIFORM [B1023]
- FLATHEAD
 FTC: B2530
 BT: FLATHEAD FAMILY [B1809]
 UF: bembrops spp.

- FLATHEAD CATFISH
 FTC: B2582
 BT: CATFISH [B2620]
 UF: catfish, flathead
 UF: pylodictis olivaris
- FLATHEAD FAMILY
 FTC: B1809
 BT: FISH, PERCIFORM [B1581]
 UF: percophidae
- FLATHEAD SOLE
 FTC: B1871
 BT: RIGHTEYE FLOUNDER FAMILY [B1856]
 UF: hippoglossoides elassodon
 UF: sole, flathead
- FLATIRON HERRING
 FTC: B2152
 BT: HERRING [B1414]
- FLATTENED
 FTC: H0366
 BT: PHYSICALLY/CHEMICALLY MODIFIED [H0130]
 SN: 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
 FTC: A0301
 BT: FLAVORING OR FLAVOR ENHANCER [A0300]
 UF: taste enhancer
 SN: Substance added to a food to supplement, enhance or modify the original taste and/or aroma of a food or any of its ingredients without imparting a pronounced characteristic taste or aroma of its own (modified from 21 CFR 170.3 (o) (11)).
- flavor enhancer or flavoring
 USE: FLAVORING OR FLAVOR ENHANCER [A0300]
- FLAVOR- OR TASTE-RELATED CLAIM OR USE
 FTC: P0099
 BT: FOOD FOR SPECIAL DIETARY USE [P0023]
 UF: taste- or flavor-related claim or use
- FLAVORING
 FTC: A0215
 BT: FLAVORING OR FLAVOR ENHANCER [A0300]
 UF: aroma
 SN: Natural or synthetic product, dissolved in a suitable solvent or carried on an appropriate dry base and added to a food product to enhance or impart taste and aroma.
- FLAVORING ADDED, ARTIFICIAL
 FTC: H0228
 BT: FLAVORING, SPICE OR HERB ADDED [H0227]
- FLAVORING OR FLAVOR ENHANCER
 FTC: A0300
 BT: FLAVORING OR SEASONING [A0133]
 UF: flavor enhancer or flavoring
- FLAVORING OR SEASONING
 FTC: A0133
 BT: PRODUCT TYPE, USA [A0289]
 UF: seasoning or flavoring
 SN: Product that imparts or helps to impart a taste or aroma in food (21 CFR.170.3(n)(26)).
- FLAVORING OR SPICE EXTRACT OR CONCENTRATE ADDED
 FTC: H0100
 BT: 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
 FTC: A0411
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- FLAVOUR ENHANCER
 FTC: A0336
 BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
- AI: Substance that enhances the existing taste and/or odour of a foodstuff. European Council Directive 95/2/EC.
- FLAVOUR ENHANCER
 FTC: A0412
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- FLAVOURING AGENT
 FTC: A0413
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- FLAVOURS SOLUBILIZER
 FTC: A0414
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [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: linum usitatissimum
- FLEAWORT
 FTC: B2659
 BT: GRAIN OR SEED-PRODUCING PLANT [B1047]
 UF: plantago afra
 UF: plantago ovata
 UF: plantago psyllium
 UF: psyllium plant
 UF: spanish psyllium
- flesh of fruit
 USE: FRUIT OR BERRY, PEEL REMOVED, CORE, PIT OR SEED REMOVED [C0229]
- FLORET OR FLOWER
 FTC: C0237
 BT: PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]
 UF: bud (flower)
 SN: The pigmented blossom of a plant that contains the reproductive organs; a floret is a single flower of a multiple flowered inflorescence. Also includes flower buds.
- FLORET USED AS VEGETABLE
 FTC: B1036
 BT: VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]
- FLORIDA
 FTC: US12
 BT: SOUTHEASTERN STATES [US63]

- florida lobster
USE: CARIBBEAN SPINY LOBSTER [B2164]
- FLORIDA POMPANO
FTC: B1780
BT: POMPANO [B1475]
UF: trachinotus carolinus
- FLORIDA STONE CRAB
FTC: B1944
BT: MUD CRAB FAMILY [B2215]
UF: menippe
UF: menippi mercenaria
UF: stone crab
- 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]
- flourishers
USE: FISH, PLEURONECTIFORM [B1023]
- flour (physical state)
USE: FINELY GROUND [E0106]
- flour added
USE: GRAIN ADDED [H0152]
- FLOUR TREATMENT AGENT
FTC: A0337
BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
AI: 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.
- FLOUR TREATMENT AGENT (CODEX)
FTC: A0415
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- flower, root, stem or leaf
USE: ROOT, STEM, LEAF OR FLOWER [C0148]
- fluid
USE: LIQUID [E0130]
- fluvialosa vlaminghi
USE: WESTERN AUSTRALIAN GIZZARD SHAD [B2324]
- FLYINGFISH
FTC: B1144
BT: FLYINGFISH FAMILY [B1886]
UF: cypselurus spp.
UF: exocoetus spp.
UF: hirundichthys spp.
- FLYINGFISH FAMILY
FTC: B1886
BT: FISH, ATHERINIFORM [B1573]
UF: exocoetidae
- FOAMING AGENT
FTC: A0338
BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
AI: 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.
- FOAMING AGENT
FTC: A0416
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- foeniculum vulgare
USE: FENNEL [B1262]
- foil, aluminum
USE: ALUMINUM FOIL WRAPPER [M0190]
- FONDANT
FTC: A0244
BT: SOFT CANDY [A0293]
UF: candy, fondant
SN: 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.
- FOOD ADDED
FTC: H0180
BT: INGREDIENT ADDED [H0225]
SN: 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
FTC: A0181
BT: PRODUCT TYPE, USA [A0289]
SN: 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.
- FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS
FTC: H0399
BT: INGREDIENT ADDED [H0225]
SN: This descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor in indexing. Use 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: A. PRODUCT TYPE [A0361]
SN: This descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor in indexing. Use more precise narrower term.
- FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS
FTC: B2972
BT: CHEMICAL FOOD SOURCE [B1041]
- FOOD ADDITIVES
FTC: A0323
BT: A. PRODUCT TYPE [A0361]
SN: This descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor in indexing. Use more precise narrower term.
- FOOD COLOUR
FTC: A0417
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [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 (EUROPE)
 FTC: Z0176
 BT: Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]
- food dressing
 USE: DRESSING FOR FOOD [A0276]
- food for dietary use
 USE: FOOD FOR SPECIAL DIETARY USE [P0023]
- food for food animals
 USE: FEED FOR FOOD ANIMALS [P0015]
- FOOD FOR LABORATORY ANIMALS
 FTC: P0010
 BT: ANIMAL FOOD [P0021]
- FOOD FOR NON-FOOD ANIMALS
 FTC: P0013
 BT: ANIMAL FOOD [P0021]
 UF: feed for non-food animals
 UF: mink food
- FOOD FOR SPECIAL DIETARY USE
 FTC: P0023
 BT: P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]
 UF: dietary food
 UF: dietary use
 UF: food for dietary use
 UF: special dietary food
 SN: 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*.
- FOOD INDUSTRY PREPARED
 FTC: Z0112
 BT: PREPARATION ESTABLISHMENT [Z0108]
 UF: prepared by food industry
- 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 [A0139]
- FOOD PRESERVATIVE
 FTC: A0418
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- FOOD SOURCE NOT KNOWN
 FTC: B0001
 BT: 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.
- FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES
 FTC: A0464
 AI: CIAA ADD/385/90E Rev 5
- FOODSTUFFS INTENDED FOR PARTICULAR NUTRITIONAL USES
 FTC: A0638
 AI: CL 1996/14-FAC, May 1996
- FOOT (MEAT CUT)
 FTC: Z0041
 BT: CUT OF MEAT, U.S. [Z0008]
- 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]
- formicidae
 USE: ANT (INSECT) [B2495]
- formosa
 USE: CHINA, REPUBLIC OF [TW]
- formosan crab
 USE: ORIENTAL BLUE CRAB [B2214]
- FORMULATED MIX
 FTC: Z0074
 BT: Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]
 SN: 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
 FTC: A0419
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- FORMULATION AID
 FTC: A0420
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- fortified
 USE: NUTRIENT OR DIETARY SUBSTANCE ADDED [H0194]
- fortunella japonica
 USE: ROUND KUMQUAT [B2775]
- fortunella margarita
 USE: OVAL KUMQUAT [B2774]
- fortunella spp.
 USE: KUMQUAT [B1530]
- fowl
 USE: POULTRY OR GAME BIRD [B1563]
- fox grape
 USE: GRAPE, FOX [B2001]

fox nut USE: EURYALE [B2524]	USE: "FRESH FROZEN" LABEL CLAIM [P0178]	FROZEN BY REFRIGERATING AGENT FTC: J0171 BT: QUICK FROZEN [J0132] SN: Cryo-quick refrigerated using refrigerating agent, e.g. liquid nitrogen. Example: lobster.
fragaria spp. USE: STRAWBERRY [B1393]	fresh, label claim USE: "FRESH" LABEL CLAIM [P0120]	FROZEN CUSTARD FTC: A0165 BT: ICE CREAM OR FROZEN CUSTARD [A0137] UF: custard, frozen UF: french custard ice cream UF: french ice cream UF: ice cream, french SN: 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)).
FRANCE FTC: FR BT: EUROPE, WESTERN [QR04]	FRESHWATER FTC: FRWA BT: FISHING AREAS [AA]	FROZEN DAIRY DESSERT FTC: A0114 BT: DAIRY PRODUCT [A0164] UF: dairy dessert, frozen UF: dessert, frozen dairy SN: 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*.
FRECKLED PIKE-CONGER FTC: B2536 BT: DUCKBILL EEL FAMILY [B2533]	FRESHWATER BASS FTC: B2426 BT: SUNFISH FAMILY [B1818]	FROZEN NONDAIRY DESSERT FTC: A0206 BT: DESSERT [A0222] UF: dessert, frozen nondairy UF: nondairy dessert, frozen SN: Frozen dessert prepared from nondairy ingredients.
free, label claim USE: "FREE" LABEL CLAIM [P0129]	FRESHWATER DRUM FTC: B1796 BT: DRUM [B1204] UF: aplodinotus grunniens UF: gaspergou	frozen previously USE: PREVIOUSLY FROZEN [H0241]
FREEZANT FTC: A0421 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351] AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5	freshwater eel USE: EEL, FRESHWATER [B2700]	FROZEN TOFU DESSERT FTC: A0307 BT: FROZEN NONDAIRY DESSERT [A0206] UF: tofu dessert, frozen UF: tofu frozen dessert SN: Frozen dessert prepared from tofu ingredient and intended to resemble ice cream.
FREEZE-DRIED FTC: J0130 BT: DRIED UNDER REDUCED PRESSURE [J0112] SN: Dehydrated by sublimation under reduced pressure while frozen. Usually the product is not stored frozen.	FRESHWATER EEL FAMILY FTC: B2545 BT: EEL [B1278] UF: anguillidae	FROZEN YOGURT FTC: A0211 BT: FROZEN DAIRY DESSERT [A0114] UF: yogurt, frozen SN: A frozen dessert prepared from yogurt and other ingredients.
french bean USE: KIDNEY BEAN [B1113]	FRESHWATER PERCH FTC: B1557 BT: PERCH FAMILY [B2004] UF: perch, freshwater	FRUCTOSE FTC: C0223 BT: SUGAR [C0108]
french custard ice cream USE: FROZEN CUSTARD [A0165]	fried USE: COOKED WITH FAT OR OIL [G0024]	
french cut USE: SLICED, THIN, BELOW 0.5 CM. [E0145]	FRIGATE TUNA FTC: B1787 BT: TUNA [B1269] UF: auxis thazard UF: tuna, frigate	
french fried USE: FAT OR OIL COATED [H0233]	fringe sole USE: SAND SOLE [B1870]	
FRENCH GUIANA FTC: GF BT: SOUTH AMERICA [QV]	FRINGESCALE SARDINELLA FTC: B2648 BT: SARDINE [B1558] UF: sardinella fimbriata	
french ice cream USE: FROZEN CUSTARD [A0165]	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	
FRENCH POLYNESIA FTC: PF BT: PACIFIC OCEAN ISLANDS [QU]	frogfish USE: MONKFISH [B2401]	
FRENCH SOUTHERN TERRITORIES FTC: TF BT: PACIFIC OCEAN ISLANDS [QU]	frostfish USE: WHITING [B1640]	
french territory of the afars and issas USE: DJIBOUTI [DJ]	frosting USE: ICING OR FROSTING [A0269]	
french vanilla USE: VANILLA [B1355]	frozen USE: PRESERVED BY FREEZING [J0136]	
fresh frozen, label claim		

- 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 ADDED**
 FTC: H0147
 BT: FOOD ADDED [H0180]
- fruit bread
 USE: QUICK BREAD, SWEETENED [A0183]
- FRUIT BUTTER**
 FTC: A0184
 BT: FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT [A0155]
 SN: 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**
 FTC: A0155
 BT: FRUIT OR FRUIT PRODUCT [A0143]
 SN: 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**
 FTC: A0209
 BT: FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT [A0155]
 SN: 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**
 FTC: A0127
 BT: FRUIT JUICE OR RELATED PRODUCT [A0104]
 UF: juice, fruit
 SN: 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**
 FTC: A0104
 BT: FRUIT OR FRUIT PRODUCT [A0143]
 SN: 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**
 FTC: A0130
 BT: FRUIT JUICE OR RELATED PRODUCT [A0104]
 UF: diluted juice beverage
 UF: juice beverage, diluted
 SN: 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**
 FTC: A0196
 BT: FRUIT JUICE OR RELATED PRODUCT [A0104]
 SN: 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**
 FTC: C0167
 BT: FRUIT OR SEED [C0165]
 UF: berry or fruit (anatomical part)
 UF: fruit or berry, peel undetermined
 UF: hip (fruit)
 SN: The fleshy fruit or berry of any plant (including vegetables). The bulk of a fruit is its fleshy part, which is covered by a peel (skin) and which encloses a core, pit or seeds. The factor values under *FRUIT OR BERRY* are arrayed so that the indexer can check first whether the peel is present, removed or undetermined; then check the same information for the core, pit or seeds. For juices, beverages or jellies made from fruit, Index the entire part from which the product is derived.
- fruit or berry, bunch
 USE: FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED PRESENT [C0140]
- FRUIT OR BERRY, CORE ONLY**
 FTC: C0293
 BT: PEEL, CORE OR SEED [C0110]
 AI: <DICTION> The hard, central part of an apple, pear, etc., that contains the seeds (Source: Webster's)
- FRUIT OR BERRY, PEEL ONLY**
 FTC: C0294
 BT: PEEL, CORE OR SEED [C0110]
 AI: <DICTION> The rind or skin of fruit (Source: Webster's)
- FRUIT OR BERRY, PEEL PRESENT**
 FTC: C0137
 BT: FRUIT OR BERRY [C0167]
- FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED PRESENT**
 FTC: C0140
 BT: FRUIT OR BERRY, PEEL PRESENT [C0137]
 UF: fruit or berry, bunch
- FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED REMOVED**
 FTC: C0139
 BT: FRUIT OR BERRY, PEEL PRESENT [C0137]
- FRUIT OR BERRY, PEEL REMOVED**
 FTC: C0138

- BT: FRUIT OR BERRY [C0167]
- FRUIT OR BERRY, PEEL REMOVED, CORE, PIT OR SEED PRESENT
FTC: C0230
BT: FRUIT OR BERRY, PEEL REMOVED [C0138]
- FRUIT OR BERRY, PEEL REMOVED, CORE, PIT OR SEED REMOVED
FTC: C0229
BT: FRUIT OR BERRY, PEEL REMOVED [C0138]
UF: flesh of fruit
- fruit or berry, peel undetermined
USE: FRUIT OR BERRY [C0167]
- FRUIT OR BERRY, PEEL UNDETERMINED, CORE, PIT OR SEED PRESENT
FTC: C0163
BT: FRUIT OR BERRY [C0167]
- FRUIT OR BERRY, PEEL UNDETERMINED, CORE, PIT OR SEED REMOVED
FTC: C0213
BT: FRUIT OR BERRY [C0167]
- FRUIT OR BERRY, SEED ONLY
FTC: C0295
BT: PEEL, CORE OR SEED [C0110]
AI: <DICTION> 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).
- FRUIT OR FRUIT PRODUCT
FTC: A0143
BT: FRUIT OR VEGETABLE PRODUCT [A0257]
UF: pie filling, fruit
SN: Fruit in all forms; includes fruit juices and fruit juice drinks, fruit butters, jellies, preserves, and related products.
- FRUIT OR NUT CANDY
FTC: A0161
BT: CANDY [A0204]
UF: nut or fruit candy
SN: Candy in which fruit or nut is the first ingredient.
- FRUIT OR SEED
FTC: C0165
BT: PART OF PLANT [C0174]
- FRUIT OR VEGETABLE PRODUCT
FTC: A0257
BT: PRODUCT TYPE, USA [A0289]
- SN: Fruits and vegetables in all forms.
- FRUIT PEEL ADDED
FTC: H0363
BT: FRUIT ADDED [H0147]
- FRUIT PRESERVE OR JAM
FTC: A0251
BT: FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT [A0155]
UF: jam or fruit preserve
UF: marmalade
SN: 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
FTC: A0197
BT: FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT [A0155]
SN: 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]
- FRUITING BODY
FTC: C0296
BT: PART OF ALGAE OR FUNGUS [C0247]
AI: <DICTION> 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
FTC: A0455
AI: CIAA ADD/385/90E Rev 5
- FRUITS AND VEGETABLES
FTC: A0629
AI: CL 1996/14-FAC, May 1996
- fryer chicken
USE: BROILER OR FRYER CHICKEN [B1198]
- fu gwa
USE: BITTER MELON [B1101]
- FUDGE
- FTC: A0213
BT: SOFT CANDY [A0293]
SN: Soft candy prepared by boiling milk, sugar, salt and optional ingredients to the soft-ball stage (238 degrees F.).
- FUGU
FTC: B2175
BT: PUFFER [B2394]
- fuki
USE: BUTTER BUR [B1739]
- 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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 297
UF: INS 297
- FUMARIC ACID ADDED
FTC: H0526
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 297 added
UF: INS 297 added
- FUMIGANT
FTC: A0422
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- FUNCTIONAL CLASSES, CODEX ALIMENTARIUS
FTC: A0351
BT: FOOD ADDITIVES [A0323]
SN: This descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor in indexing. Use more precise narrower term.
- fundulus spp.
USE: KILLIFISH [B2599]
- FUNGICIDAL PRESERVATIVE
FTC: A0423

BT: FUNCTIONAL CLASSES,
CODEX ALIMENTARIUS
[A0351]
Al: FAO Food and Nutrition Pa-
per 30/Rev. 1. FAO, Rome
1985. ISBN 92-5-102292-5

FUNGISTATIC AGENT
FTC: A0424

BT: FUNCTIONAL CLASSES,
CODEX ALIMENTARIUS
[A0351]
Al: FAO Food and Nutrition Pa-
per 30/Rev. 1. FAO, Rome
1985. ISBN 92-5-102292-5

FUNGUS
FTC: B1261
BT: ALGAE, BACTERIA OR
FUNGUS USED AS FOOD
SOURCE [B1215]

FUSILIER
FTC: B2603
BT: FUSILIER FAMILY [B2602]
UF: blue fusilier

FUSILIER FAMILY
FTC: B2602
BT: FISH, PERCIFORM [B1581]
UF: caesionidae

fusilier, lunar
USE: LUNAR FUSILIER [B2604]

fusilier, striated
USE: STRIATED FUSILIER
[B2606]

fusilier, suiez
USE: SUEZ FUSILIER [B2605]

futuna islands
USE: WALLIS AND FUTUNA IS-
LANDS [WF]

FUZZY MELON
FTC: B2518
BT: SQUASH, GOURD OR
PUMPKIN [B2091]
UF: benincasa hispida var.
UF: chinese vegetable marrow
UF: hairy melon
UF: mogwa

G. COOKING METHOD
FTC: G0002
SN: The method by which a food
is precooked, cooked, re-
heated, or held warm. Cook-
ing means raising the tem-
perature of a food by heat or
microwaves for a time suffi-
cient to convert it from a raw
or partially cooked state to a
partially or fully cooked state.
The physical and biochemical
changes in the food and its
components that affect the
safety, palatability or nutri-
tional characteristics of the
food depend not only on the
degree of cooking as indexed
in d. Extent of heat treatment
but also on the specific cook-
ing a cooking method is in-
dexed no matter where it is

applied: in the home, in a
store, by a vendor, in a res-
taurant, or in a food manufac-
turing plant. If cooking in-
volves two or more steps,
such as pre-grilling and then
baking, index all; the steps
may be applied in the same
location or at different loca-
tions (for example, a pre-
grilled frozen chicken breast
that is fully cooked through
baking in the home). For sim-
ple reheating, use a descrip-
tor under *REHEATED*. As a
rule, only cooking methods
applied to the food product as
a whole are indexed. Cooking
methods applied to a compo-
nent or ingredient of the food
may be indexed if they are of
significance for the safety,
palatability, or nutritional
characteristics of the Cooking
method is not indexed for
products where heating
serves mainly for preserva-
tion, such as in canning or
blanching vegetables before
freezing. It is also not indexed
for products wherein heating
is inherent in the food as it is
indexed in A. Product Type.
Examples would be the heat-
ing of cheese for manufac-
ture, the pasteurization of
milk, the boiling of sugar
syrup in the making of confec-
tionery, or the drum-drying
under heat of breakfast cere-
als. These products and
products not subject to heat
treatment are indexed by
*COOKING METHOD NOT
APPLICABLE*.

GABON
FTC: GA
BT: AFRICA, CENTRAL [QM01]

gadidae
USE: COD FAMILY [B1835]

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: POLLOCK [B1440]

gadus spp.
USE: COD [B1423]

gadus virens
USE: POLLOCK [B1440]

GAFFTOPSAIL CATFISH
FTC: B2174
BT: SEA CATFISH FAMILY
[B1155]
UF: bagre marinus

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
USE: GREATER GALANGAL
[B2601]

GALANGAL
FTC: B2971
BT: SPICE OR FLAVOR-
PRODUCING PLANT
[B1179]

galangale
USE: GREATER GALANGAL
[B2601]

galathea monodon
USE: COLORADO LANGOSTINO
[B2205]

galatheidae
USE: SQUAT LOBSTER FAMILY
[B2162]

galeichthys felis
USE: SEA CATFISH [B2374]

galeorhinus galeus
USE: TOPE SHARK [B2525]

galilee fish
USE: EUROPEAN JOHN DORY
[B2278]

galipea officinalis
USE: ANGOSTURA (TREE)
[B1188]

gallinago spp.
USE: SNIPE [B2696]

gallus domesticus
USE: CHICKEN [B1457]

GAMBEYA
FTC: B2790
BT: TROPICAL OR SUBTROPIC-
CAL FRUIT [B1024]
UF: chrysophyllum autranianum
UF: gambeya lacourtiana
UF: longhi

gambeya lacourtiana
USE: GAMBEYA [B2790]

GAMBIA
FTC: GM
BT: AFRICA, WESTERN [QM05]

- game birds
USE: POULTRY OR GAME BIRD [B1563]
- GAME FEED
FTC: P0157
BT: ANIMAL FOOD [P0021]
- GAMMA-TOCOPHEROL
FTC: B3102
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 308
UF: INS 308
- GAMMA-TOCOPHEROL ADDED
FTC: H0527
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 308 added
UF: INS 308 added
- gandules
USE: PIGEON PEA [B2010]
- ganoderma lucidum
USE: REISHI MUSHROOM [B2361]
- GAR FAMILY
FTC: B1893
BT: FISH, LEPISTOSTEIFORM [B1894]
UF: lepisosteidae
- 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
- GARCINIA
FTC: B2803
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: garcinia buchananii
UF: garcinia huillensis
- garcinia buchananii
USE: GARCINIA [B2803]
- garcinia huillensis
USE: GARCINIA [B2803]
- garcinia mangostana
USE: MANGOSTEEN [B2037]
- GARDEN CRESS
FTC: B2270
BT: LEAFY VEGETABLE [B1566]
UF: lepidium sativum
- garden lemon
USE: MANGO MELON [B2042]
- GARDEN ORACH
FTC: B2751
BT: LEAFY VEGETABLE [B1566]
UF: atriplex hortensis
UF: mountain spinach
- UF: orach
- garden pea
USE: PEA [B1338]
- garfish
USE: CALIFORNIA NEEDLEFISH [B1417]
- GARLAND CHRYSANTHEMUM
FTC: B1740
BT: LEAFY VEGETABLE [B1566]
UF: chrysanthemum coronarium
UF: chrysanthemum, garland
UF: kor tongho
UF: shungiku
- GARLIC
FTC: B1233
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: allium sativum
- garlic chive
USE: CHINESE CHIVE [B2419]
- garrick
USE: PALOMETA [B2490]
- gaspergou
USE: FRESHWATER DRUM [B1796]
- gasterochisma melampus
USE: BUTTERFLY MACKEREL [B2314]
- gasterosteidae
USE: STICKLEBACK FAMILY [B2483]
- gastoro
USE: BUTTERFLY MACKEREL [B2314]
- GASTROPOD
FTC: B2111
BT: MOLLUSK [B2112]
UF: gastropoda
- gastropoda
USE: GASTROPOD [B2111]
- gathered or wild
USE: WILD OR GATHERED [Z0153]
- gaultheria procumbens
USE: WINTERGREEN [B1386]
- GAZA STRIP
FTC: GZ
BT: MIDDLE EAST [QN06]
- gecarcinidae
USE: LAND CRAB FAMILY [B2342]
- GECKO
FTC: B2615
BT: LIZARD [B2293]
- GELATIN
FTC: C0219
- BT: PROTEIN EXTRACT, CONCENTRATE OR ISOLATE [C0236]
SN: A protein extract or concentrate derived from collagen.
- GELATIN ADDED
FTC: H0165
BT: PROTEIN ADDED [H0164]
SN: used when gelatin is added at any level.
- GELATIN ADDED
FTC: H0165
BT: STABILIZER ADDED [H0368]
SN: used when gelatin is added at any level.
- GELATIN DESSERT
FTC: A0169
BT: DESSERT [A0222]
SN: Sweetened product containing gelatin, flavoring and coloring.
- GELLAN GUM
FTC: B3103
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 418
UF: INS 418
- GELLAN GUM ADDED
FTC: H0528
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 418 added
UF: INS 418 added
- gelling agent
USE: STABILIZER, THICKENER OR GELLING AGENT [A0319]
- GELLING AGENT
FTC: A0339
BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
AI: Substance that gives a foodstuff texture through formation of a gel. European Council Directive 95/2/EC.
- GELLING AGENT
FTC: A0426
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- gempylidae
USE: SNAKE MACKEREL FAMILY [B1820]
- genip (melicoccus)
USE: SPANISH LIME [B1468]
- genipa americana
USE: MARMALADE BOX [B2662]

- genipap
USE: MARMALADE BOX [B2662]
- genyonemus lineatus
USE: WHITE CROAKER [B2281]
- genypterus blacodes
USE: GOLDEN KINGKLIP [B1858]
- genypterus chilensis
USE: RED KINGKLIP [B1859]
- genypterus maculatus
USE: BLACK KINGKLIP [B1857]
- genypterus reedi
USE: CARMINE CUSK-EEL [B2379]
- genypterus spp.
USE: KINGKLIP [B2485]
- GEOPOLITICAL DESIGNATION
FTC: QZ
BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]
- GEORGIA
FTC: US13
BT: SOUTHEASTERN STATES [US63]
- GEORGIA (COUNTRY)
FTC: GG
BT: ASIA, WESTERN [QN05]
- 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]
AI: <DICTION> The oil produced by pressing or extracting lipids from plant germs (e.g. wheat germ oil, corn germ oil) /AM
- GERMAN FEDERAL REPUBLIC
FTC: DE
BT: EUROPE, CENTRAL [QR01]
UF: federal republic of germany
UF: germany
- german wheat
USE: SPELT [B2917]
- germany
USE: GERMAN FEDERAL REPUBLIC [DE]
- GERMINATED OR SPROUTED SEED
FTC: C0102
BT: SEED OR KERNEL, SKIN PRESENT, GERM PRESENT [C0133]
UF: sprouted seed
- SN: 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*.
- germo
USE: TUNA [B1269]
- geryon granulatus
USE: PACIFIC DEEP SEA CRAB [B2229]
- geryon quinquegens
USE: RED DEEPSEA CRAB [B1943]
- geryonidae
USE: DEEP SEA CRAB FAMILY [B2228]
- GHANA
FTC: GH
BT: AFRICA, WESTERN [QM05]
- GIANT FRESHWATER PRAWN
FTC: B1263
BT: PALAEMONID SHRIMP FAMILY [B1163]
- GIANT GRANADILLA
FTC: B2785
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: passiflora macrocarpa
UF: passiflora quadrangularis
- giant greystripe
USE: SUNFLOWER [B1547]
- giant owl limpet
USE: OWL LIMPET [B2357]
- GIANT SEA BASS
FTC: B1765
BT: TEMPERATE BASS FAMILY [B1184]
UF: sea bass, giant
UF: stereolepis gigas
- GIANT SEA PIKE
FTC: B2392
BT: BARRACUDA FAMILY [B1829]
UF: sphyraena jello
- GIANT STARGAZER
FTC: B2877
BT: STARGAZER FAMILY [B2275]
UF: kathetostoma giganteum
- GIANT TIGER PRAWN
FTC: B2612
BT: PENAEID SHRIMP FAMILY [B1081]
UF: black tiger prawn
UF: penaeus monodon
- GIBRALTAR
FTC: GI
BT: EUROPE, SOUTHERN [QR03]
- gilbert islands
USE: KIRIBATI [KI]
- GILCHRIST SPINY LOBSTER
FTC: B2167
BT: SPINY LOBSTER FAMILY [B2163]
UF: palinurus gilchristi
- GILT HEADED BREAM
FTC: B2858
BT: PORGY FAMILY [B1808]
UF: sparus auratus
- GINGER
FTC: B1265
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: zingiber officinale
- gingerbread palm
USE: DOUM PALM [B2782]
- GINGERBREAD PLUM
FTC: B2829
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: parinari macrophylla
- gingerbread tree
USE: DOUM PALM [B2782]
- GINKGO
FTC: B1260
BT: TEMPERATE-ZONE NUT [B1062]
UF: ginkgo biloba
- ginkgo biloba
USE: GINKGO [B1260]
- GINSENG
FTC: B1673
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: panax
- 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
FTC: B2370
BT: SHAD [B1348]
UF: nematalosa come
- GLASS
FTC: N0040
BT: FOOD CONTACT SURFACE FROM HUMAN-MADE MATERIAL [N0051]
SN: An amorphous, inorganic, inert substance consisting of a mixture of silicates, borates or phosphates, and usually transparent or translucent.

- 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
 BT: 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]
- glaucus
 USE: PALOMETA [B2490]
- GLAZE
 FTC: A0214
- BT: PRODUCT TYPE, USA [A0289]
 SN: An edible coating used to enhance appearance and palatability and to protect the food product.
- glazed
 USE: COATED OR COVERED [H0353]
- GLAZING AGENT (INCLUDING LUBRICANTS)
 FTC: A0340
 BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
 AI: 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.
- GLOBE TOMATO
 FTC: B1078
 BT: TOMATO [B1276]
- globefish
 USE: PUFFER [B2394]
- GLUCONIC ACID
 FTC: B3104
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 574
 UF: INS 574
- GLUCONIC ACID ADDED
 FTC: H0529
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 574 added
 UF: INS 574 added
- GLUCONO-DELTA-LACTONE
 FTC: B3105
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 575
 UF: INS 575
- GLUCONO-DELTA-LACTONE ADDED
 FTC: H0530
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 575 added
 UF: INS 575 added
- glucose, d-
 USE: DEXTROSE [C0222]
- GLUTAMIC ACID
 FTC: B3106
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 620
 UF: INS 620

- GLUTAMIC ACID ADDED
 FTC: H0531
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 620 added
 UF: INS 620 added
- GLUTEN
 FTC: C0177
 BT: PROTEIN EXTRACT, CONCENTRATE OR ISOLATE [C0236]
 SN: Extract, concentrate or isolate high in gluten, the predominant protein of wheat or corn.
- gluten added
 USE: PROTEIN ADDED [H0164]
- GLUTEN FREE CLAIM OR USE
 FTC: P0174
 BT: OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE [P0115]
- GLYCEROL
 FTC: B3107
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 422
 UF: INS 422
- GLYCEROL ADDED
 FTC: H0532
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 422 added
 UF: INS 422 added
- GLYCEROL ESTERS OF WOOD ROSINS
 FTC: B3108
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 445
 UF: INS 445
- GLYCEROL ESTERS OF WOOD ROSINS ADDED
 FTC: H0533
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 445 added
 UF: INS 445 added
- GLYCERYL TRIACETATE
 FTC: B3109
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 1518
 UF: INS 1518
- GLYCERYL TRIACETATE ADDED
 FTC: H0534
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
- UF: E 1518 added
 UF: INS 1518 added
- GLYCINE
 FTC: B3110
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 640
 UF: INS 640
- GLYCINE ADDED
 FTC: H0535
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 640 added
 UF: INS 640 added
- glycine max
 USE: SOYBEAN [B1452]
- glycyrrhiza glabra
 USE: LICORICE [B2048]
- glyptocephalus cynoglossus
 USE: GRAY SOLE [B1867]
- glyptocephalus zachirus
 USE: REX SOLE [B1864]
- gmelina indica
 USE: GOVERNOR'S PLUM [B2789]
- GOA BEAN
 FTC: B1726
 BT: BEAN (VEGETABLE) [B1567]
 UF: asparagus pea
 UF: psophocarpus tetragonolobus
 UF: winged bean
- GOAT
 FTC: B1328
 BT: MEAT ANIMAL (MAMMAL) [B1134]
 UF: capra hircus
- 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]
- GOATFISH FAMILY
 FTC: B2658
 BT: FISH, PERCIFORM [B1581]
- gobiidae
 USE: GOBY FAMILY [B2542]
- gobio gobio
 USE: GUDGEON [B2705]
- GOBY
 FTC: B2541
 BT: GOBY FAMILY [B2542]
 UF: mudskipper
- GOBY FAMILY
 FTC: B2542
 BT: FISH, PERCIFORM [B1581]
 UF: gobiidae
- GOBY FLATHEAD
 FTC: B2532
 BT: FLATHEAD FAMILY [B1809]
 UF: bembrops gobioides
- GOLD
 FTC: B3111
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 175
 UF: INS 175
- GOLD ADDED
 FTC: H0536
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 175 added
 UF: INS 175 added
- gold apple
 USE: TOMATO [B1276]
- golden apple
 USE: AMBARELLA [B1284]
- golden corn
 USE: VEGETABLE CORN [B1380]
- GOLDEN CRAB
 FTC: B2343
 BT: STONE AND KING CRAB FAMILY [B2209]
 UF: lithodes aequispina
- golden gram bean
 USE: MUNG BEAN [B1395]
- GOLDEN KINGKLIP
 FTC: B1858
 BT: CUSK-EEL FAMILY [B1844]
 UF: genypterus blacodes
 UF: kingklip, golden
- golden orfes
 USE: IDE [B2713]
- golden oriental grapefruit
 USE: SUMMER ORANGE [B2315]
- GOLDEN SNAPPER
 FTC: B2148
 BT: SNAPPER FAMILY [B1798]
 UF: lutjanus inermis
- GOLD-STRIPED SNAPPER
 FTC: B1982
 BT: SNAPPER FAMILY [B1798]

- 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]
- GOOSE
FTC: B1253
BT: POULTRY OR GAME BIRD [B1563]
UF: branta spp.
- goose plum
USE: WILD PLUM [B2670]
- GOOSEBERRY
FTC: B1394
BT: BERRY, RIBES [B1159]
- GOOSEFISH FAMILY
FTC: B2405
BT: FISH, LOPHIIFORM [B2404]
UF: lophiidae
- goosefoot, white
USE: LAMB'S QUARTER [B1681]
- gooseneck sorgho
USE: SORGHUM [B1448]
- gorgon nut
USE: EURYALE [B2524]
- gossypium
USE: COTTON [B1210]
- GOURAMI
FTC: B2423
BT: GOURAMI FAMILY [B2422]
UF: gouramy
UF: trichopsis
- GOURAMI FAMILY
FTC: B2422
BT: FISH, PERCIFORM [B1581]
UF: anabantidae
- gouramy
USE: GOURAMI [B2423]
- GOURD
FTC: B1719
BT: SQUASH, GOURD OR PUMPKIN [B2091]
- gourd, squash or pumpkin
USE: SQUASH, GOURD OR PUMPKIN [B2091]
- 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
- 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, U.S. [Z0007]
- GRADE OF MEAT, MIXTURE
FTC: Z0053
BT: GRADE OF MEAT, EUROPE [Z0065]
- 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
BT: GRADE OF MEAT, EUROPE [Z0065]
UF: meat grade u
- GRAIN
FTC: B1324
BT: GRAIN OR SEED-PRODUCING PLANT [B1047]
- GRAIN ADDED
FTC: H0152
BT: FOOD ADDED [H0180]
- UF: flour added
- GRAIN OR SEED-PRODUCING PLANT
FTC: B1047
BT: PLANT USED AS FOOD SOURCE [B1347]
- GRAIN OR STARCH PRODUCT
FTC: A0125
BT: PRODUCT TYPE, USA [A0289]
SN: Any form of whole or milled grain, prepared grain product or starch containing product derived from non-grain sources.
- GRAINS OF PARADISE
FTC: B2061
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: amomum granum-paradisii
UF: amomum melegueta
- granadilla
USE: PASSION FRUIT [B1634]
- granule, food
USE: WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 0.3-1.5 CM. [E0140]
- GRAPE
FTC: B1329
BT: BERRY [B1231]
UF: vitis
- GRAPE, CONCORD
FTC: B2122
BT: GRAPE, FOX [B2001]
UF: concord grape
UF: vitis labrusca var. concord
- GRAPE, CORINTH
FTC: B2038
BT: GRAPE, EUROPEAN [B2121]
UF: corinth grape
- GRAPE, EUROPEAN
FTC: B2121
BT: GRAPE [B1329]
UF: european grape
UF: vitis vinifera
- GRAPE, FOX
FTC: B2001
BT: GRAPE [B1329]
UF: fox grape
UF: vitis labrusca
UF: vitis labruscana
- GRAPE, MUSCADINE
FTC: B2123
BT: GRAPE [B1329]
UF: grape, scuppermong
UF: muscadine grape
UF: scuppermong grape
UF: vitis rotundifolia
- GRAPE, MUSCAT
FTC: B1178
BT: GRAPE, EUROPEAN [B2121]
UF: muscat grape

- GRAPE, ONDERDONK
 FTC: B2124
 BT: GRAPE [B1329]
 UF: onderdonk grape
 UF: vitis aestivalis
- grape, scuppermong
 USE: GRAPE, MUSCADINE [B2123]
- GRAPE, SULTANA
 FTC: B1072
 BT: GRAPE, EUROPEAN [B2121]
 UF: sultana
- GRAPE, THOMPSON SEEDLESS
 FTC: B1045
 BT: GRAPE, EUROPEAN [B2121]
 UF: thompson seedless grape
- grape, wild
 USE: WILD GRAPE [B2825]
- GRAPEFRUIT
 FTC: B1507
 BT: CITRUS FRUIT [B1139]
 UF: citrus paradisi
- GRAPEFRUIT AND ORANGE
 FTC: B1028
 BT: ORANGE [B1339]
 UF: orange and grapefruit
- GRAPEFRUIT AND ORANGE
 FTC: B1028
 BT: GRAPEFRUIT [B1507]
 UF: orange and grapefruit
- 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
- GRASS SHRIMP
 FTC: B2480
 BT: PENAEID SHRIMP FAMILY [B1081]
- GRASSHOPPER
 FTC: B2496
 BT: INSECT [B1220]
- GRATED CHEESE FOOD
 FTC: A0291
 BT: PROCESSED CHEESE PRODUCT [A0282]
 SN: 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]
- gravy added
 USE: PACKED IN GRAVY OR SAUCE [K0034]
- GRAVY OR SAUCE
 FTC: A0286
 BT: DRESSING, CONDIMENT, GRAVY OR SAUCE [A0105]
 UF: sauce or gravy
 SN: 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 [A0105]
- gray ephedra
 USE: NEVADA JOINTFIR [B2049]
- GRAY PLUM
 FTC: B2828
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: parinari excelsa
 UF: parinari holstii
 UF: parinarium
- GRAY SEATROUT
 FTC: B2375
 BT: WEAKFISH [B1526]
 UF: cynoscion acoupa
- GRAY SNAPPER
 FTC: B1168
 BT: SNAPPER FAMILY [B1798]
 UF: lutjanus griseus
- GRAY SOLE
 FTC: B1867
 BT: RIGHTEYE FLOUNDER FAMILY [B1856]
 UF: glyptocephalus cynoglossus
 UF: sole, gray
 UF: witch flounder
- GRAYLING
 FTC: B2711
 BT: TROUT FAMILY [B1129]
 UF: thymallus thymallus
- GREASE PROOF PAPER CONTAINER
 FTC: M0337
 BT: PAPER CONTAINER, UNTREATED [M0334]
 UF: glassine
 UF: vegetable parchment
- GREASY ROCKCOD
- FTC: B1759
 BT: GROUPER [B1496]
 UF: epinephelus tauvina
 UF: tauvina grouper
- great britain
 USE: UNITED KINGDOM [GB]
- GREAT HAMMERHEAD
 FTC: B2593
 BT: HAMMERHEAD SHARK FAMILY [B2591]
 UF: hammerhead, great
 UF: sphyrna mokarran
- GREAT NORTHERN BEAN
 FTC: B1027
 BT: PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]
- GREATER AMBERJACK
 FTC: B2391
 BT: AMBERJACK [B2642]
 UF: amberjack, greater
 UF: seriola dumerili
- 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
- GREECE
 FTC: GR
 BT: EUROPE, SOUTHERN [QR03]
- 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]
 UF: shellie bean
- GREEN BELL PEPPER
 FTC: B2629
 BT: BELL PEPPER OR SWEET PEPPER [B2628]
 UF: green pepper
 SN: Unripe fruit of red or yellow bell pepper varieties.
- GREEN CABBAGE
 FTC: B2071

- BT: CABBAGE [B1406]
UF: cabbage, green
- green gram bean
USE: MUNG BEAN [B1395]
- GREEN JACK
FTC: B2251
BT: JACK [B1044]
UF: jack, green
UF: jurel (green jack)
- GREEN KIDNEY BEAN
FTC: B1658
BT: KIDNEY BEAN [B1113]
- GREEN OLIVE
FTC: B1169
BT: OLIVE [B1299]
- green onion
USE: SCALLION [B1478]
- green or wax bean
USE: PHASEOLUS VULGARIS,
EDIBLE POD CULTIVAR
[B1060]
- green pea
USE: PEA [B1338]
- green pepper
USE: GREEN BELL PEPPER
[B2629]
- GREEN STURGEON
FTC: B1972
BT: STURGEON FAMILY
[B1897]
UF: acipenser medirostris
- GREEN TURTLE
FTC: B2412
BT: TURTLE [B1242]
UF: chelonia mydas
- GREEN: NUTRIENT, DIET SUP-
PLEMENT, ANTI-CAKING
AGENT
FTC: A0427
BT: FUNCTIONAL CLASSES,
CODEX ALIMENTARIUS
[A0351]
AI: FAO Food and Nutrition Pa-
per 30/Rev. 1. FAO, Rome
1985. ISBN 92-5-102292-5
- GREENGAGE PLUM
FTC: B1675
BT: DAMSON PLUM [B1662]
UF: prunus insititia var. italica
- GREENLAND
FTC: GL
BT: ATLANTIC OCEAN ISLANDS
[QO]
- GREENLAND COD
FTC: B2865
BT: COD [B1423]
UF: gadus ogac
- greenland halibut
USE: GREENLAND TURBOT
[B1589]
- GREENLAND TURBOT
- FTC: B1589
BT: RIGHTEYE FLOUNDER
FAMILY [B1856]
UF: greenland halibut
UF: halibut, greenland
UF: reinhardtius hippoglossoides
UF: turbot, greenland
- GREENLING
FTC: B1431
BT: GREENLING FAMILY
[B1811]
UF: hexagrammos
- GREENLING FAMILY
FTC: B1811
BT: FISH, SCORPAENIFORM
[B2265]
UF: hexagrammidae
- green-lipped mussel
USE: NEW ZEALAND GREEN
MUSSEL [B1963]
- GREENS S
FTC: B3112
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 142
UF: INS 142
- GREENS S ADDED
FTC: H0537
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 142 added
UF: INS 142 added
- GRENADA
FTC: GD
BT: CARIBBEAN ISLANDS
[QO01]
- GRENADIER
FTC: B2897
BT: GRENADIER FAMILY
[B2899]
UF: macrourus spp.
- GRENADIER FAMILY
FTC: B2899
BT: FISH, GADIFORM [B1157]
UF: macrouridae
- grenadine islands
USE: SAINT VINCENT AND THE
GRENADINES [VC]
- GREWIA
FTC: B2804
BT: TROPICAL OR SUBTROPIC-
CAL FRUIT [B1024]
UF: grewia spp.
- grewia spp.
USE: GREWIA [B2804]
- GREY GURNARD
FTC: B2703
BT: SEAROBIN FAMILY [B2235]
UF: trigla gurnardus
- grey shark
USE: TOPE SHARK [B2525]
- greyboy
USE: TOPE SHARK [B2525]
- GRIDDLED
FTC: G0008
BT: COOKED BY DRY HEAT
[G0004]
SN: Cooked on a flat surface at
medium heat with only a suf-
ficient amount of fat used to
prevent sticking.
- grilled
USE: BROILED OR GRILLED
[G0006]
- GROOVED TANNER CRAB
FTC: B2223
BT: SPIDER CRAB FAMILY
[B2222]
UF: chionoecetes tanneri
- GROPER
FTC: B1989
BT: TEMPERATE BASS FAMILY
[B1184]
UF: polyprion morone
UF: polyprion oxygeneios
- GROUND CHERRY
FTC: B2519
BT: FRUIT USED AS VEGETA-
BLE [B1006]
UF: husk tomato
UF: physalis spp.
- groundcherry, peruvian
USE: CAPE GOOSEBERRY
[B1684]
- 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: caprodon schlegelii
UF: epinephelus spp.
UF: mero
UF: mycteroperca spp.
- GROUSE
FTC: B1251
BT: POULTRY OR GAME BIRD
[B1563]
UF: tetra
- GROWING CONDITIONS
FTC: Z0207
BT: PRODUCTION ENVIRON-
MENT [Z0206]
SN: This descriptor is for CLAS-
SIFICATION ONLY; DO NOT
USE descriptor in indexing.
Use more precise narrower
term.
- GRUNT

- FTC: B1813
 BT: GRUNT FAMILY [B1812]
 UF: haemulon spp.
- GRUNT FAMILY**
 FTC: B1812
 BT: FISH, PERCIFORM [B1581]
 UF: haemulidae
- GUADELOUPE**
 FTC: GP
 BT: CARIBBEAN ISLANDS [Q001]
- GUAJILLO PEPPER**
 FTC: B2554
 BT: HOT PEPPER [B1643]
 UF: pepper, guajillo
- GUAM**
 FTC: GU
 BT: PACIFIC OCEAN ISLANDS [QU]
- guamabana
 USE: SOURSOP [B1480]
- GUANYLIC ACID**
 FTC: B3113
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 626
 UF: INS 626
- GUANYLIC ACID ADDED**
 FTC: H0538
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 626 added
 UF: INS 626 added
- GUAR**
 FTC: B1334
 BT: HEMICELLULOSE-PRODUCING PLANT [B1014]
 UF: cluster bean
 UF: cyamopsis tetragonoloba
 UF: cyamopsis psoralioides
- GUAR GUM**
 FTC: B3114
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 412
 UF: 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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 412 added
 UF: INS 412 added
- GUARANA**
- FTC: B2063
 BT: GRAIN OR SEED-PRODUCING PLANT [B1047]
 UF: brazilian cocoa
 UF: paullinia cupana
 UF: uabano
- GUAREA**
 FTC: B2805
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
- GUATEMALA**
 FTC: GT
 BT: CENTRAL AMERICA [QP]
- GUAVA**
 FTC: B1333
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: apple guava
 UF: common guava
 UF: guayaba
 UF: pididium guajava
 UF: pididium spp.
 UF: yellow guava
- guava, strawberry
 USE: STRAWBERRY GUAVA [B1649]
- guayaba
 USE: GUAVA [B1333]
- GUDGEON**
 FTC: B2705
 BT: CARP OR MINNOW FAMILY [B1921]
 UF: gobio gobio
- GUINEA**
 FTC: GN
 BT: AFRICA, WESTERN [QM05]
- guinea corn
 USE: DURRA, BROWN [B2622]
- GUINEA FOWL**
 FTC: B1125
 BT: POULTRY OR GAME BIRD [B1563]
 UF: numida meleagris
- guinea gumvine
 USE: LANDOLPHIA [B2807]
- GUINEA-BISSAU**
 FTC: GW
 BT: AFRICA, WESTERN [QM05]
- guizotia abyssinica
 USE: NIGER (PLANT) [B2066]
- GULF CONEY**
 FTC: B2589
 BT: GROUPE [B1496]
 UF: coney, gulf
- GULF MENHADEN**
 FTC: B1848
 BT: MENHADEN [B1396]
 UF: brevoortia patronus
 UF: menhaden, gulf
- GUM**
 FTC: C0298
- BT: MULTICOMPONENT EXTRACT, CONCENTRATE OR ISOLATE [C0159]
 AI: <DICTION> 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 ADDED**
 FTC: H0380
 BT: PLANT EXUDATE GUM ADDED [H0379]
 SN: 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: SOUP, THICK [A0180]
- gummy shark
 USE: SMOOTH DOGFISH [B2312]
- gum-producing plant
 USE: HEMICELLULOSE-PRODUCING PLANT [B1014]
- GUMVINE**
 FTC: B2792
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: landolphia senegalensis
 UF: saba
 UF: saba senegalensis
- GUYANA**
 FTC: GY
 BT: SOUTH AMERICA [QV]
- gymnachirus melas
 USE: NAKED SOLE [B2288]
- gyromitra esculenta
 USE: BEEFSTEAK MOREL [B2446]
- gyromitra gigas
 USE: SNOW MUSHROOM [B2025]
- H. TREATMENT APPLIED**
 FTC: H0111
 SN: 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: HA00
 BT: Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]
- HADDOCK**
 FTC: B1441
 BT: COD FAMILY [B1835]
 UF: gadus aeglefinus
 UF: melanogrammus aeglefinus
- haemulidae**
 USE: GRUNT FAMILY [B1812]
- haemulon spp.**
 USE: GRUNT [B1813]
- HAIRY CRAB**
 FTC: B2227
 BT: SPONGE CRAB FAMILY [B2226]
 UF: velvet crab
- HAIRY LANDOLPHIA**
 FTC: B2808
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: landolphia poilu
 UF: landolphia hirsuta
- hairy lychee**
 USE: RAMBUTAN [B1629]
- hairy melon**
 USE: FUZZY MELON [B2518]
- HAITI**
 FTC: HT
 BT: CARIBBEAN ISLANDS [Q001]
- HAKE**
 FTC: B1291
 BT: COD FAMILY [B1835]
 UF: merluce
 UF: merluza
 UF: urophycis spp.
- hake, white**
 USE: WHITE HAKE [B1840]
- HALFBEAK FAMILY**
 FTC: B2912
 BT: FISH, ATHERINIFORM [B1573]
 UF: hemiramphidae
 SN: 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.
- halibut, atlantic**
 USE: ATLANTIC HALIBUT [B1877]
- halibut, california**
 USE: CALIFORNIA HALIBUT [B1882]
- halibut, greenland**
 USE: GREENLAND TURBOT [B1589]
- halibut, pacific**
 USE: PACIFIC HALIBUT [B1876]
- haliotis iris**
 USE: BLACKFOOT ABALONE [B2681]
- haliotis spp.**
 USE: ABALONE [B1408]
- halved**
 USE: DIVIDED INTO HALVES [E0116]
- ham**
 USE: SWINE [B1136]
- HAMMERHEAD SHARK**
 FTC: B2598
 BT: HAMMERHEAD SHARK FAMILY [B2591]
 UF: shark, hammerhead
 UF: sphyrna spp.
- HAMMERHEAD SHARK FAMILY**
 FTC: B2591
 BT: FISH, LAMNIFORM [B2553]
 UF: sphyrnidae
- hammerhead, great**
 USE: GREAT HAMMERHEAD [B2593]
- hammerhead, scalloped**
 USE: SCALLOPED HAMMERHEAD [B2592]
- hammerhead, smooth**
 USE: SMOOTH HAMMERHEAD [B2595]
- HAMPE**
 FTC: Z0126
 BT: CAPARACON [Z0123]
- HANASAKI CRAB**
 FTC: B1093
 BT: STONE AND KING CRAB FAMILY [B2209]
 UF: paralithodes brevipes
- HANOVER GREENS**
 FTC: B1171
 BT: KALE [B1281]
- hapalochlaena maculosa**
 USE: SPOTTED OCTOPUS [B1054]
- HARD CANDY**
 FTC: A0216
 BT: CANDY [A0204]
 SN: 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]
- HARD CHEESE (U.S.)**
 FTC: A0186
 BT: CHEESE HARDNESS CLASS (U.S.) [A0316]
 SN: Cured cheese ripened by bacteria. Moisture max. 42%; includes full fat, part-skim and skim hard cheese with or without eyes. Note: the CFR term 'hard cheeses' refers to hard cheese, full fat only.
- HARD CLAM**
 FTC: B2193
 BT: CLAM [B1331]
 UF: ameghinomya antiqua
 UF: meretricinae spp.
 UF: venus mortoni
- HARD GRATING CHEESE (U.S.)**
 FTC: A0290
 BT: CHEESE HARDNESS CLASS (U.S.) [A0316]
 SN: Cured cheese with a moisture maximum of 34%; milkfat solids minimum 32%.
- hard liquor**
 USE: DISTILLED SPIRITS [A0277]
- HARD WHEAT**
 FTC: B1418
 BT: WHEAT [B1312]
- HARD-FLESHED CHERRY**
 FTC: B2957
 BT: PIT FRUIT [B1539]
- HARE**
 FTC: B2695
 BT: MEAT ANIMAL (MAMMAL) [B1134]
 UF: lepus spp.
- harengula pensacolatae**
 USE: SCALED SARDINE [B2173]
- harpagophytum procumbens**
 USE: DEVIL'S CLAW [B2050]
- HARVESTFISH**
 FTC: B2286
 BT: BUTTERFISH FAMILY [B1827]
 UF: peprilus alepidotus
- hash or stew**
 USE: STEW OR HASH [A0212]
- HAW**
 FTC: B1708
 BT: CORE OR POME FRUIT [B1599]
- HAWAII**
 FTC: US15
 BT: WESTERN STATES [US66]
- HAWKFISH FAMILY**

- FTC: B1934
BT: FISH, PERCIFORM [B1581]
UF: cirrhitidae
- HAZARD 1**
FTC: HA01
BT: HACCP GUIDE [HA00]
SN: CFSAN thesaurus--
contamination of raw material
at receipt with pesticides, in-
dustrial chemicals, and toxic
elements, other than methyl
mercury.
- HAZARD 10**
FTC: HA10
BT: HACCP GUIDE [HA00]
SN: CFSAN thesaurus--
contamination of raw mollus-
can shellfish upon receipt with
pathogenic microorganisms
derived from the harvest area.
- HAZARD 2**
FTC: HA02
BT: HACCP GUIDE [HA00]
SN: CFSAN thesaurus--
contamination of raw materi-
als at receipt with mercury.
- HAZARD 3**
FTC: HA03
BT: HACCP GUIDE [HA00]
SN: CFSAN thesaurus--
contamination of raw materi-
als at receipt with natural tox-
ins derived from the harvest
area.
- HAZARD 4**
FTC: HA04
BT: HACCP GUIDE [HA00]
SN: CFSAN thesaurus--
contamination of raw materi-
als at receipt with filth and ex-
traneous material and nox-
ious substances not derived
from the harvest area.
- HAZARD 5**
FTC: HA05
BT: HACCP GUIDE [HA00]
SN: CFSAN thesaurus--
decomposition and contami-
nation at time of receipt of
raw materials seafood.
- HAZARD 6**
FTC: HA06
BT: HACCP GUIDE [HA00]
SN: CFSAN thesaurus--histamine
contamination at time of re-
ceipt of raw materials sea-
food.
- HAZARD 7**
FTC: HA07
BT: HACCP GUIDE [HA00]
SN: CFSAN thesaurus--
contamination of raw material
seafood at receipt with ex-
cessive levels or unapproved
food additives.
- HAZARD 8**
FTC: HA08
BT: HACCP GUIDE [HA00]
- SN: CFSAN thesaurus--parasites
in species disposed to them.
- HAZARD 9**
FTC: HA09
BT: HACCP GUIDE [HA00]
SN: CFSAN thesaurus--
contamination of raw material
seafood at receipt with ex-
cessive levels or unapproved
animal drugs.
- hazelnut
USE: EUROPEAN FILBERT
[B1533]
- HEAD (PLANT)**
FTC: C0151
BT: PLANT ABOVE SURFACE,
EXCLUDING FRUIT AND
SEED [C0144]
- head meat
USE: JOWL, TRIMMED [Z0040]
- HEAD VEGETABLE**
FTC: B1194
BT: VEGETABLE-PRODUCING
PLANT, ABOVE-GROUND
PARTS USED [B1057]
- HEALTH-RELATED CLAIM OR USE**
FTC: P0124
BT: FOOD FOR SPECIAL DIE-
TARY USE [P0023]
- HEARD AND MCDONALD ISLANDS**
FTC: HM
BT: INDIAN OCEAN ISLANDS
[QS]
UF: mcdonald islands
- HEART (ANIMAL)**
FTC: C0201
BT: ORGAN MEAT, CARDIO-
VASCULAR SYSTEM
[C0129]
- HEART (PLANT)**
FTC: C0162
BT: PLANT ABOVE SURFACE,
EXCLUDING FRUIT AND
SEED [C0144]
SN: The tender leaves and adja-
cent tissue at the center of a
plant.
- heat and serve
USE: PARTIALLY HEAT-
TREATED [F0018]
- heat and serve dinner
USE: MULTICOMPONENT MEAL
[A0139]
- HEAT DRIED**
FTC: J0117
BT: DEHYDRATED OR DRIED
[J0116]
SN: Dried by heat.
- HEAT-TREATED**
FTC: F0022
BT: F. EXTENT OF HEAT
TREATMENT [F0011]
- HEAT-TREATED, MULTIPLE COM-
PONENTS, 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 ex-
ample would be a cheese-
burger with a fully cooked bun
and meat but a partially
cooked slice of cheese and
possibly raw tomato and let-
tuce.
- HEAVY CREAM**
FTC: C0161
BT: CREAM [C0195]
UF: cream for whipping
UF: heavy whipping cream
SN: Cream containing not less
than 36% milkfat; a product
labeled *HEAVY CREAM*
may contain optional ingredi-
ents specified by 21 CFR
131.150.
- heavy whipping cream
USE: HEAVY CREAM [C0161]
- HEAVY WINE, 14-24% ALCOHOL**
FTC: A0224
BT: WINE, 7-24% ALCOHOL
[A0205]
UF: aperitif wine (U.S.)
UF: dessert wine (U.S.)
SN: Wine containing 14-24%
alcohol.
- 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, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 939
UF: INS 939
- HELIUM ADDED**
FTC: H0540
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 939 added
UF: INS 939 added
- helvellaceae
USE: MOREL [B2032]
- 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]
- HEN
FTC: B1713
BT: CHICKEN [B1457]
UF: stewing chicken
SN: 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: CLAM [B1331]
UF: clam, hen
UF: mactra sachalinensis
- herb added
USE: SPICE OR HERB ADDED [H0151]
- herb or spice
USE: SPICE OR HERB [A0113]
- herb-producing plant
USE: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
- HERRING
FTC: B1414
BT: HERRING FAMILY [B1124]
- HERRING FAMILY
FTC: B1124
BT: FISH, CLUPEIFORM [B1601]
UF: clupeidae
- herring, atlantic
USE: ATLANTIC HERRING [B1586]
- herring, blueback
USE: BLUEBACK HERRING [B1852]
- herring, round
USE: ROUND HERRING [B1850]
- herzegovina
USE: BOSNIA AND HERZEGOVINA [BA]
- hexagrammidae
USE: GREENLING FAMILY [B1811]
- hexagrammos
USE: GREENLING [B1431]
- HEXAMETHYLENE TETRAMINE
FTC: B3116
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 239
UF: INS 239
- HEXAMETHYLENE TETRAMINE ADDED
FTC: H0541
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 239 added
UF: INS 239 added
- hiatula diphos
USE: PURPLE CLAM [B1030]
- HIBISCUS
FTC: B2082
BT: VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]
UF: hibiscus spp.
- hibiscus sabdariffa
USE: ROSELLE [B1691]
- hibiscus spp.
USE: HIBISCUS [B2082]
- HICKORY
FTC: B1553
BT: TEMPERATE-ZONE NUT [B1062]
UF: carya spp.
- HIGH CALORIE FOOD
FTC: P0060
BT: CALORIE SPECIAL CLAIM OR USE [P0045]
- HIGH DENSITY POLYETHYLENE CONTAINER
FTC: M0368
BT: POLYETHYLENE CONTAINER [M0367]
- high dietary fiber food
USE: HIGH FIBER FOOD [P0048]
- HIGH ELEVATIONS CLIMATIC ZONE
FTC: CLZ18
BT: CLIMATIC ZONE [CLZ]
- HIGH FIBER FOOD
FTC: P0048
BT: FIBER SPECIAL CLAIM OR USE [P0049]
UF: high dietary fiber food
SN: 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, label claim
USE: "HIGH" LABEL CLAIM [P0130]
- HIGHBUSH BLUEBERRY
FTC: B2026
BT: BLUEBERRY [B1491]
UF: swamp blueberry
UF: vaccinium corymbosum
UF: whortleberry (vaccinium corymbosum)
- HIGHLANDS CLIMATIC ZONE
FTC: CLZ19
BT: HIGH ELEVATIONS CLIMATIC ZONE [CLZ18]
- HIJIKI
FTC: B2641
BT: KELP [B1744]
UF: hijikia fusiformis
SN: 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]
- hind quarter
USE: QUARTIER ARRIERE [Z0135]
- hip (fruit)
USE: FRUIT OR BERRY [C0167]
- hippocampus spp.
USE: SEAHORSE [B2572]
- hippoglossoides elassodon
USE: FLATHEAD SOLE [B1871]
- hippoglossoides platessoides
USE: AMERICAN PLAICE [B1862]
- hippoglossoides spp.
USE: PLAICE [B2570]
- hippoglossus hippoglossus
USE: ATLANTIC HALIBUT [B1877]
- hippoglossus spp.
USE: HALIBUT [B1532]
- hippoglossus stenolepsis
USE: PACIFIC HALIBUT [B1876]
- hippophae rhamnoides
USE: SEA BUCKTHORN [B2748]
- HIPPOPOTAMUS
FTC: B2130
BT: MEAT ANIMAL (MAMMAL) [B1134]
UF: hippopotamus amphibius
- hippopotamus amphibius
USE: HIPPOPOTAMUS [B2130]
- hippotragus spp.

- USE: ANTELOPE [B1481]
- hirundichthys spp.
USE: FLYINGFISH [B1144]
- hissing tree
USE: MOBOLA PLUM [B2827]
- HOG PLUM
FTC: B1307
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: ashanti plum
UF: jobo
UF: spondias lutea
UF: spondias mombin
UF: yellow mombin
- hog plum (prunus)
USE: WILD PLUM [B2670]
- HOGCHOKER
FTC: B2289
BT: SOLE FAMILY [B1025]
UF: trinectes maculatus
- HOGFISH
FTC: B2482
BT: WRASSE FAMILY [B2277]
UF: capitan
UF: lachnolaimus maximus
- HOKI
FTC: B1838
BT: WHITING [B1640]
UF: macruronus novaezelandiae
- holland
USE: NETHERLANDS [NL]
- HOLLY
FTC: B1697
BT: BERRY [B1231]
UF: ilex spp.
- holocentrus spp.
USE: SQUIRRELFISH [B2656]
- holy see
USE: VATICAN CITY [VA]
- homarus americanus
USE: AMERICAN LOBSTER [B1949]
- homarus gammarus
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
- 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: HN
BT: CENTRAL AMERICA [QP]
- HONEY
FTC: C0188
BT: SUGAR SYRUP OR SYRUP SOLIDS [C0271]
SN: A sweet viscous material produced by bees from nectar or aphid secretions. Contains primarily fructose and dextrose.
- HONEY ADDED
FTC: H0149
BT: SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]
- HONEY MUSHROOM
FTC: B2735
BT: BRACELET MUSHROOM [B2758]
UF: armillaria mellea
- honeyberry
USE: SPANISH LIME [B1468]
- HONEYDEW MELON
FTC: B1582
BT: MELON [B1283]
- HONG KONG
FTC: HK
BT: ASIA, NORTHEAST [QN02]
- hoplopagrus guentheri
USE: STRIPED PARGO [B2565]
- hoplostethus
USE: ROUGHY [B2327]
- HOPS
FTC: B1517
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: humulus
- hordeum vulgare
USE: BARLEY [B1230]
- HORSE
FTC: B1229
BT: MEAT ANIMAL (MAMMAL) [B1134]
UF: equus caballus
- horse bean
USE: BROAD BEAN [B1367]
- HORSE CRAB FAMILY
- FTC: B2230
BT: CRAB [B1335]
UF: atelecyclidae
- HORSE FEED
FTC: P0025
BT: ANIMAL FOOD [P0021]
- HORSE GRAM BEAN
FTC: B2463
BT: DOLICHOS [B2330]
- HORSE-EYE JACK
FTC: B2178
BT: JACK [B1044]
UF: caranx latus
UF: jack, horse-eye
UF: jurel (horse-eye jack)
- HORSERADISH
FTC: B1146
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: armoracia lapathifolia
- 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]
UF: drumstick tree
UF: moringa oleifera
UF: moringa pterygosperma
- 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 PEPPER
FTC: B1643
BT: PUNGENT PEPPER VARIETY [B2633]
UF: capsicum annum, 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]
- HUBBARD SQUASH
FTC: B2511
BT: WINTER SQUASH [B1189]
UF: cucurbita maxima var. hubbard
- hucho hucho
USE: DANUBE SALMON [B1612]
- HUCKLEBERRY
FTC: B1064
BT: BERRY, VACCINIUM [B1614]
- HUMAN AS MILK SOURCE
FTC: B1087
BT: LIQUID AS FOOD SOURCE [B2974]
- HUMAN FOOD
FTC: P0026
BT: CONSUMER GROUP [P0136]
SN: Food produced and marketed for human use.
- HUMAN FOOD, NO AGE SPECIFICATION
FTC: P0024
BT: HUMAN FOOD [P0026]
SN: Food produced and marketed for human use without any restriction by age.
- HUMECTANT
FTC: A0341
BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
AI: Substance that prevents foodstuffs from drying out by counteracting the effect of an atmosphere having a low degree of humidity, or promote the dissolution of a powder in an aqueous medium. European Council Directive 95/2/EC.
- HUMECTANT
FTC: A0425
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- HUMID SUBTROPICAL CLIMATIC ZONE
FTC: CLZ10
BT: MILD CLIMATIC ZONE [CLZ07]
- HUMPBACK SNAPPER
FTC: B1806
BT: SNAPPER FAMILY [B1798]
UF: lutjanus gibbus
UF: snapper, humpback
- HUMPBACK WHITEFISH
FTC: B2284
BT: WHITEFISH OR CISCO [B1565]
UF: arctic whitefish
UF: coregonus pidschian
- humulus
USE: HOPS [B1517]
- hungarian cherry pepper
USE: CHERRY PEPPER [B2556]
- HUNGARY
FTC: HU
BT: EUROPE, EASTERN [QR02]
- HUNGRY RICE
FTC: B2043
BT: MILLET [B2505]
UF: digitaria exilis
- HUSK
FTC: C0181
BT: PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]
SN: A leafy or fibrous envelope of a fruit or seed. Compare *SHELL (SEED)*.
- husk tomato
USE: GROUND CHERRY [B2519]
- HUSK WRAPPER
FTC: M0206
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
- HYDROCHLORIC ACID
FTC: B3117
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 507
UF: INS 507
- HYDROCHLORIC ACID ADDED
FTC: H0542
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 507 added
UF: INS 507 added
- hydrocotyle
USE: ASIATIC PENNYWORT [B2442]
- hydrocotyle asiatica
USE: ASIATIC PENNYWORT [B2442]
- HYDROGENATED
FTC: H0174
BT: PHYSICALLY/CHEMICALLY MODIFIED [H0130]
SN: The saturating or hardening of a vegetable oil to which hydrogen has been chemically added to convert it to a fat.
- 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]
- HYDROPONICS
FTC: Z0214
BT: UNDER GLASS/PROTECTED [Z0211]
AI: <DICTION> 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]
- HYDROXY PROPYL DISTARCH PHOSPHATE
FTC: B3118
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 1442
UF: INS 1442
- HYDROXY PROPYL DISTARCH PHOSPHATE ADDED
FTC: H0543
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 1442 added
UF: INS 1442 added
- HYDROXY PROPYL STARCH
FTC: B3119
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 1440
UF: INS 1440
- HYDROXY PROPYL STARCH ADDED
FTC: H0544
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 1440 added

- UF: INS 1440 added
- HYDROXYPROPYL CELLULOSE
 FTC: B3120
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 463
 UF: INS 463
- HYDROXYPROPYL CELLULOSE ADDED
 FTC: H0545
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 463 added
 UF: INS 463 added
- HYDROXYPROPYL METHYL CELLULOSE
 FTC: B3121
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 464
 UF: INS 464
- HYDROXYPROPYL METHYL CELLULOSE ADDED
 FTC: H0546
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 464 added
 UF: INS 464 added
- hylocereus triangularis
 USE: PITAYA [B2781]
- hylocereus undatus
 USE: PITAYA [B2781]
- hyperoglyphe antarctica
 USE: ANTARCTIC CUTLERFISH [B2671]
- 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]
 SN: Index bergeryana, 1966, p.612.
- HYPOCOTYL
 FTC: C0299
 BT: COTYLEDON [C0292]
 AI: <DICTION> 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]
- HYSSOP
 FTC: B2950
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
- icaco
 USE: COCO PLUM [B2763]
- ICE CAP CLIMATIC ZONE
 FTC: CLZ17
 BT: POLAR CLIMATIC ZONE [CLZ15]
- ICE CREAM
 FTC: A0227
 BT: ICE CREAM OR FROZEN CUSTARD [A0137]
 SN: 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
 FTC: A0137
 BT: FROZEN DAIRY DESSERT [A0114]
 UF: frozen custard or ice cream
 SN: 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
 FTC: A0159
 BT: FROZEN DAIRY DESSERT [A0114]
 UF: imitation ice cream
 SN: 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 [A0165]
- ICE MILK
 FTC: A0233
 BT: FROZEN DAIRY DESSERT [A0114]
 SN: 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: LETTUCE [B1390]
- ICELAND
 FTC: IS
 BT: ATLANTIC OCEAN ISLANDS [QO]
- ICELAND
 FTC: IS
 BT: SCANDINAVIA [QR05]
- iceland lichen
 USE: ICELAND MOSS [B2346]
- ICELAND MOSS
 FTC: B2346
 BT: ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
 UF: cetraria islandica
 UF: iceland lichen
- ICELAND SCALLOP
 FTC: B1947
 BT: SCALLOP [B1489]
 UF: chlamys islandica
- ICHTHYOALLYEINOTOXIC POISONING
 FTC: IAFP
 BT: HACCP GUIDE [HA00]
- ICHTHYOCRINOTOXIC POISONING
 FTC: ICFP
 BT: HACCP GUIDE [HA00]
- ICHTHYOHEPATOTOXIC POISONING
 FTC: IHFP
 BT: HACCP GUIDE [HA00]
- ICHTHYOOTOXIC POISONING
 FTC: IOFP
 BT: HACCP GUIDE [HA00]
- ICING OR FROSTING
 FTC: A0269
 BT: CONFECTIONERY [A0188]
 UF: frosting
 SN: 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: US16
BT: WESTERN STATES [US66]
- IDE
FTC: B2713
BT: CARP OR MINNOW FAMILY [B1921]
UF: golden orfes
UF: leuciscus idus
- IGUANA
FTC: B2701
BT: LIZARD [B2293]
UF: iguana iguana
- iguana iguana
USE: IGUANA [B2701]
- ilex paraguariensis
USE: MATE [B2059]
- ilex spp.
USE: HOLLY [B1697]
- illicium verum
USE: STAR ANISE [B1464]
- ILLINOIS
FTC: US17
BT: MIDWESTERN STATES [US61]
- 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 [A0294]
- imitation cheese
USE: CHEESE PRODUCT ANALOG [A0128]
- imitation cream
USE: CREAM PRODUCT ANALOG [A0123]
- imitation egg product
USE: EGG PRODUCT ANALOG [A0254]
- IMITATION GREASE PROOF PAPER CONTAINER
FTC: M0338
BT: PAPER CONTAINER, UNTREATED [M0334]
- imitation ice cream
USE: ICE CREAM PRODUCT ANALOG [A0159]
- imitation meat
USE: MEAT PRODUCT ANALOG [A0132]
- imitation milk
USE: MILK ANALOG [A0182]
- imitation poultry product
USE: POULTRY PRODUCT ANALOG [A0157]
- imitation seafood product
USE: SEAFOOD PRODUCT ANALOG [A0156]
- IMPREGNATED/MICRO WAXED PAPER
FTC: M0346
BT: PAPER WRAPPER [M0173]
- INCA SCAD
FTC: B2901
BT: JACK MACKEREL [B1090]
UF: trachurus murphyi
- INCENSE TREE
FTC: B2840
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: canarium schweinfurthii
UF: papo canary tree
- INCONNU
FTC: B2302
BT: TROUT [B1258]
UF: shee fish
UF: stenodus leucichthys
UF: stenodus makenii
- INDIA
FTC: IN
BT: ASIA, SOUTHERN [QN04]
- indian cherry
USE: INDIAN JUJUBE [B2794]
- INDIAN CRESS
FTC: B2968
BT: LEAFY VEGETABLE [B1566]
- INDIAN FIG
FTC: B2019
BT: PRICKLY PEAR [B1672]
UF: opuntia ficus-indica
UF: opuntia occidentalis
UF: spineless cactus
- indian gram bean
USE: GARBANZO BEAN [B1172]
- 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
- INDIAN LONG PEPPER
FTC: B2956
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
- INDIAN MACKEREL
FTC: B2934
BT: MACKEREL [B1043]
UF: rastrelliger kanagurta
- indian mango
USE: MANGO [B1270]
- indian millet (pennisetum)
USE: PEARL MILLET [B2140]
- indian millet (sorghum)
USE: DURRA, BROWN [B2622]
- indian mustard
USE: BROWN MUSTARD [B1092]
- INDIAN OCEAN
FTC: INOC
BT: FISHING AREAS [AA]
- INDIAN OCEAN EAST FISHING AREA
FTC: AA57
BT: FISHING AREAS [AA]
- INDIAN OCEAN FLOUNDER
FTC: B1873
BT: PSETTODID FAMILY [B2666]
UF: flounder, indian ocean
- INDIAN OCEAN ISLANDS
FTC: QS
BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]
- INDIAN OCEAN SOUTH FISHING AREA
FTC: AA58
BT: FISHING AREAS [AA]
- INDIAN OCEAN WEST FISHING AREA
FTC: AA51
BT: FISHING AREAS [AA]
- indian pennywort
USE: ASIATIC PENNYWORT [B2442]
- indian plum
USE: GOVERNOR'S PLUM [B2789]
- indian plum (ziziphus)
USE: INDIAN JUJUBE [B2794]
- INDIAN THREADFIN
FTC: B2188
BT: THREADFIN FAMILY [B2253]
UF: threadfin, indian
- indian wood apple
USE: WOOD APPLE [B2845]
- INDIANA
FTC: US18
BT: MIDWESTERN STATES [US61]
- INDIGOTINE, INDIGO CARMINE
FTC: B3122
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 132
UF: INS 132
- INDIGOTINE, INDIGO CARMINE ADDED
FTC: H0547
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMU-

- NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 132 added
UF: INS 132 added
- INDONESIA
FTC: ID
BT: ASIA, SOUTHEAST [QN03]
- INEDIBLE SAUSAGE CASING
FTC: Z0093
BT: TYPE OF SAUSAGE CAS-
ING [Z0092]
SN: If the sausage casing is in-
edible, then index the casing
material under *N. FOOD
CONTACT SURFACE*.
- INFANT OR TODDLER FOOD
FTC: P0020
BT: HUMAN FOOD [P0026]
UF: junior food
UF: toddler food
SN: Food produced and marketed
to supply the particular dietary
needs of normal infants (21
CFR 105.65) or normal tod-
dlers (age 1 to 2 years). Jun-
ior 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'.
- INGREDIENT ADDED
FTC: H0225
BT: H. TREATMENT APPLIED
[H0111]
SN: A food product is character-
ized by its main ingredient
(food source and part); the
addition of secondary ingredi-
ents is considered a treat-
ment applied to the product.
Secondary ingredients are in-
dexed according to rules that
are based on the order of
predominance by weight (not
counting water) as seen from
the label statement, formula-
tion or recipe and/or from the
amount of the ingredient as
percentage of total product
weight. The general rule is:
an ingredient is always in-
dexed if it is the second in-
gredient in order of predomi-
nance, 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 in-
dexing. For example,
MUSHROOM ADDED is in-
dexed regardless of ingredi-
ent 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 ingre-
dients.
- INGREDIENT PRESERVED BY
HEAT TREATMENT
FTC: J0151
BT: PRESERVED BY HEAT
TREATMENT [J0120]
SN: Used when an ingredient or a
component of a food has
been preserved by pasteuriz-
ation, ultrapasteurization or
has been sterilized.
- INGREDIENT PRESERVED BY IR-
RADIATION
FTC: J0152
BT: PRESERVED BY IRRADIA-
TION [J0138]
SN: Used when an ingredient or a
component of a food has
been preserved by irradiation.
- INK, AQUATIC ANIMAL
FTC: C0246
BT: ORGAN MEAT, DIGESTIVE
SYSTEM [C0106]
- INKY CAP MUSHROOM
FTC: B2022
BT: MUSHROOM [B1467]
UF: coprinus atramentarius
- INNER BAG
FTC: M0420
BT: BAG, SACK OR POUCH
[M0197]
- INOSINIC ACID
FTC: B3123
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 630
UF: INS 630
- INOSINIC ACID ADDED
FTC: H0548
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 630 added
UF: INS 630 added
- INS 100
USE: CURCUMIN [B3071]
- INS 100 added
USE: CURCUMIN ADDED [H0496]
- INS 101
USE: RIBOFLAVIN [B3233]
- INS 101
USE: RIBOFLAVIN-5'-
PHOSPHATE [B3234]
- INS 101 added
USE: RIBOFLAVIN ADDED
[H0658]
- INS 101 added
USE: RIBOFLAVIN-5'-
PHOSPHATE ADDED
[H0659]
- INS 102
USE: TARTRAZINE [B3302]
- INS 102 added
USE: TARTRAZINE ADDED
[H0727]
- INS 104
USE: QUINOLINE YELLOW
[B3231]
- INS 104 added
USE: QUINOLINE YELLOW
ADDED [H0656]
- INS 110
USE: SUNSET YELLOW FCF,
ORANGE YELLOW S
[B3297]
- INS 110 added
USE: SUNSET YELLOW FCF,
ORANGE YELLOW S
ADDED [H0722]
- INS 1105
USE: LYSOZYME [B3135]
- INS 1105 added
USE: LYSOZYME ADDED [H0560]
- INS 120
USE: COCHINEAL, CARMINIC
ACID, CARMINES [B3068]
- INS 120 added
USE: COCHINEAL, CARMINIC
ACID, CARMINES ADDED
[H0493]
- INS 1200
USE: POLYDEXTROSE [B3188]
- INS 1200 added
USE: POLYDEXTROSE ADDED
[H0613]
- INS 1201
USE: POLYVINYLPIRROLIDONE
[B3198]
- INS 1201 added
USE: POLYVINYLPIRROLIDONE
ADDED [H0623]
- INS 1202
USE: POLYVINYLPOLYPYR-
ROLIDONE [B3197]
- INS 1202 added
USE: POLYVINYLPOLYPYR-
ROLIDONE ADDED [H0622]
- INS 122
USE: AZORUBINE, CARMOISINE
[B3009]
- INS 122 added
USE: AZORUBINE, CARMOISINE
ADDED [H0434]
- INS 123
USE: AMARANTH [B2993]
- INS 123 added
USE: AMARANTH ADDED [H0418]
- INS 124

- USE: PONCEAU 4R, COCHINEAL RED A [B3199]
- INS 124 added
USE: PONCEAU 4R, COCHINEAL RED A ADDED [H0624]
- INS 127
USE: ERYTHROSINE [B3094]
- INS 127 added
USE: ERYTHROSINE ADDED [H0519]
- INS 128
USE: RED 2G [B3232]
- INS 128 added
USE: RED 2G ADDED [H0657]
- INS 129
USE: ALLURA RED AC [B2985]
- INS 129 added
USE: ALLURA RED AC ADDED [H0410]
- INS 131
USE: PATENT BLUE V [B3181]
- INS 131 added
USE: PATENT BLUE V ADDED [H0606]
- INS 132
USE: INDIGOTINE, INDIGO CAR-
MINE [B3122]
- INS 132 added
USE: INDIGOTINE, INDIGO CAR-
MINE ADDED [H0547]
- INS 133
USE: BRILLIANT BLUE FCF [B3019]
- INS 133 added
USE: BRILLIANT BLUE FCF
ADDED [H0444]
- INS 140
USE: CHLOROPHYLLINS [B3064]
- INS 140
USE: CHLOROPHYLLS [B3065]
- INS 140 added
USE: CHLOROPHYLLINS ADDED [H0489]
- INS 140 added
USE: CHLOROPHYLLS ADDED [H0490]
- INS 1404
USE: OXIDIZED STARCH [B3178]
- INS 1404 added
USE: OXIDIZED STARCH ADDED [H0603]
- INS 141
USE: COPPER COMPLEXES OF
CHLOROPHYLLINS [B3069]
- INS 141
USE: COPPER COMPLEXES OF
CHLOROPHYLLS [B3070]
- INS 141 added
USE: COPPER COMPLEXES OF
CHLOROPHYLLINS ADDED [H0494]
- INS 141 added
USE: COPPER COMPLEXES OF
CHLOROPHYLLS ADDED [H0495]
- INS 1410
USE: MONOSTARCH PHOS-
PHATE [B3168]
- INS 1410 added
USE: MONOSTARCH PHOS-
PHATE ADDED [H0593]
- INS 1412
USE: DISTARCH PHOSPHATE [B3091]
- INS 1412 added
USE: DISTARCH PHOSPHATE
ADDED [H0516]
- INS 1413
USE: PHOSPHATED DISTARCH
PHOSPHATE [B3185]
- INS 1413 added
USE: PHOSPHATED DISTARCH
PHOSPHATE ADDED [H0610]
- INS 1414
USE: ACETYLATED DISTARCH
PHOSPHATE [B2980]
- INS 1414 added
USE: ACETYLATED DISTARCH
PHOSPHATE ADDED [H0405]
- INS 142
USE: GREENS S [B3112]
- INS 142 added
USE: GREENS S ADDED [H0537]
- INS 1420
USE: ACETYLATED STARCH [B2981]
- INS 1420 added
USE: ACETYLATED STARCH
ADDED [H0406]
- INS 1422
USE: ACETYLATED DISTARCH
ADIPATE [B2979]
- INS 1422 added
USE: ACETYLATED DISTARCH
ADIPATE ADDED [H0404]
- INS 1440
USE: HYDROXY PROPYL
STARCH [B3119]
- INS 1440 added
USE: HYDROXY PROPYL
STARCH ADDED [H0544]
- INS 1442
USE: HYDROXY PROPYL DIS-
TARCH PHOSPHATE [B3118]
- INS 1442 added
USE: HYDROXY PROPYL DIS-
TARCH PHOSPHATE
ADDED [H0543]
- INS 1450
USE: STARCH SODIUM OC-
TENYL SUCCINATE [B3288]
- INS 1450 added
USE: STARCH SODIUM OC-
TENYL SUCCINATE ADDED [H0713]
- INS 1505
USE: TRIETHYL CITRATE [B3314]
- INS 1505 added
USE: TRIETHYL CITRATE ADDED [H0739]
- INS 150a
USE: PLAIN CAMEL [B3187]
- INS 150a added
USE: PLAIN CAMEL ADDED [H0612]
- INS 150b
USE: CAUSTIC SULPHITE
CAMEL [B3063]
- INS 150b added
USE: CAUSTIC SULPHITE
CAMEL ADDED [H0488]
- INS 150c
USE: AMMONIA CAMEL [B2995]
- INS 150c added
USE: AMMONIA CAMEL
ADDED [H0420]
- INS 150d
USE: SULPHITE AMMONIA
CAMEL [B3294]
- INS 150d added
USE: SULPHITE AMMONIA
CAMEL ADDED [H0719]
- INS 151
USE: BRILLIANT BLACK BN,
BLACK PN [B3018]
- INS 151 added
USE: BRILLIANT BLACK BN,
BLACK PN ADDED [H0443]
- INS 1518
USE: GLYCERYL TRIACETATE [B3109]
- INS 1518 added
USE: GLYCERYL TRIACETATE
ADDED [H0534]
- INS 153
USE: VEGETABLE CARBON [B3320]

INS 153 added USE: VEGETABLE CARBON ADDED [H0745]	USE: LUTEIN ADDED [H0558]	INS 180 added USE: LITHOLRUBINE BK ADDED [H0556]
INS 154 USE: BROWN FK [B3020]	INS 161g USE: CANTHAXANTHIN [B3057]	INS 20 USE: PROPANE-1,2-DIOL (PRO- PYLENE GLYCOL) [B3224]
INS 154 added USE: BROWN FK ADDED [H0445]	INS 161g added USE: CANTHAXANTHIN ADDED [H0482]	INS 20 added USE: PROPANE-1,2-DIOL (PRO- PYLENE GLYCOL) ADDED [H0649]
INS 155 USE: BROWN HT [B3021]	INS 162 USE: BEETROOT RED, BETANIN [B3011]	INS 200 USE: SORBIC ACID [B3279]
INS 155 added USE: BROWN HT ADDED [H0446]	INS 162 added USE: BEETROOT RED, BETANIN ADDED [H0436]	INS 200 added USE: SORBIC ACID ADDED [H0704]
INS 160a USE: BETA-CAROTENE [B3015]	INS 163 USE: ANTHOCYANINS [B3003]	INS 202 USE: POTASSIUM SORBATE [B3221]
INS 160a USE: MIXED CAROTENES [B3154]	INS 163 added USE: ANTHOCYANINS ADDED [H0428]	INS 202 added USE: POTASSIUM SORBATE ADDED [H0646]
INS 160a added USE: BETA-CAROTENE ADDED [H0440]	INS 170 USE: CALCIUM HYDROGEN CARBONATE [B3024]	INS 203 USE: CALCIUM SORBATE [B3051]
INS 160a added USE: MIXED CAROTENES ADDED [H0579]	INS 170 added USE: CALCIUM CARBONATE [B3031]	INS 203 added USE: CALCIUM SORBATE ADDED [H0476]
INS 160b USE: ANNATTO, BIXIN, NOR- BIXIN [B3002]	INS 170 added USE: CALCIUM CARBONATE ADDED [H0456]	INS 210 USE: BENZOIC ACID [B3013]
INS 160b added USE: ANNATTO, BIXIN, NOR- BIXIN ADDED [H0427]	INS 171 USE: TITANIUM DIOXIDE [B3308]	INS 210 added USE: BENZOIC ACID ADDED [H0438]
INS 160c USE: PAPRIKA EXTRACT, CAP- SANTHIN, CAPSORUBIN [B3180]	INS 171 added USE: TITANIUM DIOXIDE ADDED [H0733]	INS 211 USE: SODIUM BENZOATE [B3245]
INS 160c added USE: PAPRIKA EXTRACT, CAP- SANTHIN, CAPSORUBIN ADDED [H0605]	INS 172 USE: IRON OXIDES AND HY- DROXIDES [B3124]	INS 211 added USE: SODIUM BENZOATE ADDED [H0670]
INS 160d USE: LYCOPENE [B3134]	INS 172 added USE: IRON OXIDES AND HY- DROXIDES ADDED [H0549]	INS 212 USE: POTASSIUM BENZOATE [B3204]
INS 160d added USE: LYCOPENE ADDED [H0559]	INS 173 USE: ALUMINIUM [B2987]	INS 212 added USE: POTASSIUM BENZOATE ADDED [H0629]
INS 160e USE: BETA-APO-8'-CAROTENAL (C 30) [B3014]	INS 173 added USE: ALUMINIUM ADDED [H0412]	INS 213 USE: CALCIUM BENZOATE [B3030]
INS 160e added USE: BETA-APO-8'-CAROTENAL (C 30) ADDED [H0439]	INS 174 USE: SILVER [B3238]	INS 213 added USE: CALCIUM BENZOATE ADDED [H0455]
INS 160f USE: ETHYL ESTER OF BETA- APO-8'-CAROTENIC ACID (C 30) [B3095]	INS 174 added USE: SILVER ADDED [H0663]	INS 214 USE: ETHYL P- HYDROXYBENZOATE [B3097]
INS 160f added USE: ETHYL ESTER OF BETA- APO-8'-CAROTENIC ACID (C 30) ADDED [H0520]	INS 175 USE: GOLD [B3111]	INS 214 added USE: ETHYL P- HYDROXYBENZOATE ADDED [H0522]
INS 161b USE: LUTEIN [B3133]	INS 175 added USE: GOLD ADDED [H0536]	
INS 161b added	INS 180 USE: LITHOLRUBINE BK [B3131]	

INS 215 USE: SODIUM ETHYL P- HYDROXYBENZOATE [B3251]	USE: SODIUM METABISULPHITE ADDED [H0688]	USE: NATAMYCIN ADDED [H0595]
INS 215 added USE: SODIUM ETHYL P- HYDROXYBENZOATE ADDED [H0676]	INS 224 USE: POTASSIUM METABISUL- PHITE [B3215]	INS 239 USE: HEXAMETHYLENE TETRA- MINE [B3116]
INS 216 USE: PROPYL P- HYDROXYBENZOATE [B3229]	INS 224 added USE: POTASSIUM METABISUL- PHITE ADDED [H0640]	INS 239 added USE: HEXAMETHYLENE TETRA- MINE ADDED [H0541]
INS 216 added USE: PROPYL P- HYDROXYBENZOATE ADDED [H0654]	INS 226 USE: CALCIUM SULPHITE [B3054]	INS 242 USE: DIMETHYL DICARBONATE [B3077]
INS 217 USE: SODIUM PROPYL P- HYDROXYBENZOATE [B3271]	INS 226 added USE: CALCIUM SULPHITE ADDED [H0479]	INS 242 added USE: DIMETHYL DICARBONATE ADDED [H0502]
INS 217 added USE: SODIUM PROPYL P- HYDROXYBENZOATE ADDED [H0696]	INS 227 USE: CALCIUM HYDROGEN SULPHITE [B3041]	INS 249 USE: POTASSIUM NITRITE [B3217]
INS 218 USE: METHYL P- HYDROXYBENZOATE [B3151]	INS 227 added USE: CALCIUM HYDROGEN SULPHITE ADDED [H0466]	INS 249 added USE: POTASSIUM NITRITE ADDED [H0642]
INS 218 added USE: METHYL P- HYDROXYBENZOATE ADDED [H0576]	INS 228 USE: POTASSIUM HYDROGEN SULPHITE [B3211]	INS 250 USE: SODIUM NITRITE [B3266]
INS 219 USE: SODIUM METHYL P- HYDROXYBENZOATE [B3264]	INS 228 added USE: POTASSIUM HYDROGEN SULPHITE ADDED [H0636]	INS 250 added USE: SODIUM NITRITE ADDED [H0691]
INS 219 added USE: SODIUM METHYL P- HYDROXYBENZOATE ADDED [H0689]	INS 230 USE: BIPHENYL, DIPHENYL [B3016]	INS 251 USE: SODIUM NITRATE [B3265]
INS 220 USE: SULPHUR DIOXIDE [B3295]	INS 230 added USE: BIPHENYL, DIPHENYL ADDED [H0441]	INS 251 added USE: SODIUM NITRATE ADDED [H0690]
INS 220 added USE: SULPHUR DIOXIDE ADDED [H0720]	INS 231 USE: ORTOPHENYL PHENOL [B3176]	INS 252 USE: POTASSIUM NITRATE [B3216]
INS 221 USE: SODIUM SULPHITE [B3276]	INS 231 added USE: ORTOPHENYL PHENOL ADDED [H0601]	INS 252 added USE: POTASSIUM NITRATE ADDED [H0641]
INS 221 added USE: SODIUM SULPHITE ADDED [H0701]	INS 232 USE: SODIUM ORTOPHENYL PHENOL [B3267]	INS 260 USE: ACETIC ACID [B2977]
INS 222 USE: SODIUM HYDROGEN SUL- PHITE [B3259]	INS 232 added USE: SODIUM ORTOPHENYL PHENOL ADDED [H0692]	INS 260 added USE: ACETIC ACID ADDED [H0402]
INS 222 added USE: SODIUM HYDROGEN SUL- PHITE ADDED [H0684]	INS 233 USE: THIABENDAZOLE [B3307]	INS 261 USE: POTASSIUM ACETATE [B3200]
INS 223 USE: SODIUM METABISULPHITE [B3263]	INS 233 added USE: THIABENDAZOLE ADDED [H0732]	INS 261 added USE: POTASSIUM ACETATE ADDED [H0625]
INS 223 added	INS 234 USE: NISIN [B3172]	INS 262 USE: SODIUM ACETATE [B3239]
	INS 234 added USE: NISIN ADDED [H0597]	INS 262 USE: SODIUM HYDROGEN ACE- TATE (SODIUM DIACE- TATE) [B3255]
	INS 235 USE: NATAMYCIN [B3170]	INS 262 added USE: SODIUM ACETATE ADDED [H0664]
	INS 235 added	INS 262 added

- USE: SODIUM HYDROGEN ACETATE (SODIUM DIACETATE) ADDED [H0680]
- INS 263
USE: CALCIUM ACETATE [B3026]
- INS 263 added
USE: CALCIUM ACETATE ADDED [H0451]
- INS 270
USE: LACTIC ACID [B3127]
- INS 270 added
USE: LACTIC ACID ADDED [H0552]
- INS 280
USE: PROPIONIC ACID [B3227]
- INS 280 added
USE: PROPIONIC ACID ADDED [H0652]
- INS 281
USE: SODIUM PROPIONATE [B3270]
- INS 281 added
USE: SODIUM PROPIONATE ADDED [H0695]
- INS 282
USE: CALCIUM PROPIONATE [B3048]
- INS 282 added
USE: CALCIUM PROPIONATE ADDED [H0473]
- INS 283
USE: POTASSIUM PROPIONATE [B3219]
- INS 283 added
USE: POTASSIUM PROPIONATE ADDED [H0644]
- INS 284
USE: BORIC ACID [B3017]
- INS 284 added
USE: BORIC ACID ADDED [H0442]
- INS 285
USE: SODIUM TETRABORATE (BORAX) [B3277]
- INS 285 added
USE: SODIUM TETRABORATE (BORAX) ADDED [H0702]
- INS 290
USE: CARBON DIOXIDE [B3059]
- INS 290 added
USE: CARBON DIOXIDE ADDED [H0484]
- INS 296
USE: MALIC ACID [B3145]
- INS 296 added
USE: MALIC ACID ADDED [H0570]
- INS 297
USE: FUMARIC ACID [B3101]
- INS 297 added
USE: FUMARIC ACID ADDED [H0526]
- INS 300
USE: ASCORBIC ACID [B3005]
- INS 300 added
USE: ASCORBIC ACID ADDED [H0430]
- INS 301
USE: SODIUM ASCORBATE [B3244]
- INS 301 added
USE: SODIUM ASCORBATE ADDED [H0669]
- INS 302
USE: CALCIUM ASCORBATE [B3029]
- INS 302 added
USE: CALCIUM ASCORBATE ADDED [H0454]
- INS 304
USE: ASCORBYL PALMITATE [B3006]
- INS 304
USE: ASCORBYL STEARATE [B3007]
- INS 304 added
USE: ASCORBYL PALMITATE ADDED [H0431]
- INS 304 added
USE: ASCORBYL STEARATE ADDED [H0432]
- INS 306
USE: TOCOPHEROL-RICH EXTRACT [B3309]
- INS 306 added
USE: TOCOPHEROL-RICH EXTRACT ADDED [H0734]
- INS 307
USE: ALPHA-TOCOPHEROL [B2986]
- INS 307 added
USE: ALPHA-TOCOPHEROL ADDED [H0411]
- INS 308
USE: GAMMA-TOCOPHEROL [B3102]
- INS 308 added
USE: GAMMA-TOCOPHEROL ADDED [H0527]
- INS 309
USE: DELTA-TOCOPHEROL [B3073]
- INS 309 added
USE: DELTA-TOCOPHEROL ADDED [H0498]
- INS 310
USE: PROPYL GALLATE [B3228]
- INS 310 added
USE: PROPYL GALLATE ADDED [H0653]
- INS 311
USE: OCTYL GALLATE [B3175]
- INS 311 added
USE: OCTYL GALLATE ADDED [H0600]
- INS 312
USE: DODECYL GALLATE [B3092]
- INS 312 added
USE: DODECYL GALLATE ADDED [H0517]
- INS 315
USE: ERYTHORBIC ACID [B3093]
- INS 315 added
USE: ERYTHORBIC ACID ADDED [H0518]
- INS 316
USE: SODIUM ERYTHORBATE [B3250]
- INS 316 added
USE: SODIUM ERYTHORBATE ADDED [H0675]
- INS 320
USE: BUTYLATED HYDROXYANISOLE (BHA) [B3022]
- INS 320 added
USE: BUTYLATED HYDROXYANISOLE (BHA) ADDED [H0447]
- INS 321
USE: BUTYLATED HYDROXY-TOLUENE (BHT) [B3023]
- INS 321 added
USE: BUTYLATED HYDROXY-TOLUENE (BHT) ADDED [H0448]
- INS 322
USE: LECITHINS [B3130]
- INS 322 added
USE: LECITHINS ADDED [H0555]
- INS 325
USE: SODIUM LACTATE [B3261]
- INS 325 added
USE: SODIUM LACTATE ADDED [H0686]
- INS 326
USE: POTASSIUM LACTATE [B3213]
- INS 326 added
USE: POTASSIUM LACTATE ADDED [H0638]

INS 327 USE: CALCIUM LACTATE [B3044]	INS 334 USE: TARTARIC ACID (L(+)-) [B3300]	USE: TRISODIUM PHOSPHATE ADDED [H0744]
INS 327 added USE: CALCIUM LACTATE ADDED [H0469]	INS 334 added USE: TARTARIC ACID (L(+)-) ADDED [H0725]	INS 340 USE: DIPOTASSIUM PHOS- PHATE [B3082]
INS 330 USE: CITRIC ACID [B3066]	INS 335 USE: DISODIUM TARTRATE [B3090]	INS 340 USE: MONOPOTASSIUM PHOS- PHATE [B3162]
INS 330 added USE: CITRIC ACID ADDED [H0491]	INS 335 USE: MONOSODIUM TARTRATE [B3167]	INS 340 USE: TRIPOTASSIUM PHOS- PHATE [B3316]
INS 331 USE: DISODIUM CITRATE [B3085]	INS 335 added USE: DISODIUM TARTRATE ADDED [H0515]	INS 340 added USE: DIPOTASSIUM PHOS- PHATE ADDED [H0507]
INS 331 USE: MONOSODIUM CITRATE [B3164]	INS 335 added USE: MONOSODIUM TARTRATE ADDED [H0592]	INS 340 added USE: MONOPOTASSIUM PHOS- PHATE ADDED [H0587]
INS 331 USE: TRISODIUM CITRATE [B3317]	INS 336 USE: DIPOTASSIUM TARTRATE [B3083]	INS 340 added USE: TRIPOTASSIUM PHOS- PHATE ADDED [H0741]
INS 331 added USE: DISODIUM CITRATE ADDED [H0510]	INS 336 USE: MONOPOTASSIUM TAR- TRATE [B3163]	INS 341 USE: DICALCIUM PHOSPHATE [B3076]
INS 331 added USE: MONOSODIUM CITRATE ADDED [H0589]	INS 336 added USE: DIPOTASSIUM TARTRATE ADDED [H0508]	INS 341 USE: MONOCALCIUM PHOS- PHATE [B3159]
INS 331 added USE: TRISODIUM CITRATE ADDED [H0742]	INS 336 added USE: MONOPOTASSIUM TAR- TRATE ADDED [H0588]	INS 341 USE: TRICALCIUM PHOSPHATE [B3313]
INS 332 USE: MONOPOTASSIUM CIT- RATE [B3160]	INS 337 USE: SODIUM POTASSIUM TAR- TRATE [B3269]	INS 341 added USE: DICALCIUM PHOSPHATE ADDED [H0501]
INS 332 USE: TRIPOTASSIUM CITRATE [B3315]	INS 337 added USE: SODIUM POTASSIUM TAR- TRATE ADDED [H0694]	INS 341 added USE: MONOCALCIUM PHOS- PHATE ADDED [H0584]
INS 332 added USE: MONOPOTASSIUM CIT- RATE ADDED [H0585]	INS 338 USE: PHOSPHORIC ACID [B3186]	INS 341 added USE: TRICALCIUM PHOSPHATE ADDED [H0738]
INS 332 added USE: TRIPOTASSIUM CITRATE ADDED [H0740]	INS 338 added USE: PHOSPHORIC ACID ADDED [H0611]	INS 350 USE: SODIUM HYDROGEN MAL- ATE [B3257]
INS 333 USE: DICALCIUM CITRATE [B3074]	INS 339 USE: DISODIUM PHOSPHATE [B3089]	INS 350 USE: SODIUM MALATE [B3262]
INS 333 USE: MONOCALCIUM CITRATE [B3158]	INS 339 USE: MONOSODIUM PHOS- PHATE [B3166]	INS 350 added USE: SODIUM HYDROGEN MAL- ATE ADDED [H0682]
INS 333 USE: TRICALCIUM CITRATE [B3312]	INS 339 USE: TRISODIUM PHOSPHATE [B3319]	INS 350 added USE: SODIUM MALATE ADDED [H0687]
INS 333 added USE: DICALCIUM CITRATE ADDED [H0499]	INS 339 added USE: DISODIUM PHOSPHATE ADDED [H0514]	INS 351 USE: POTASSIUM MALATE [B3214]
INS 333 added USE: MONOCALCIUM CITRATE ADDED [H0583]	INS 339 added USE: MONOSODIUM PHOS- PHATE ADDED [H0591]	INS 351 added USE: POTASSIUM MALATE ADDED [H0639]
INS 333 added USE: TRICALCIUM CITRATE ADDED [H0737]	INS 339 added	INS 352 USE: CALCIUM HYDROGEN MALATE [B3040]

- INS 352
USE: CALCIUM MALATE [B3045]
- INS 352 added
USE: CALCIUM HYDROGEN
MALATE ADDED [H0465]
- INS 352 added
USE: CALCIUM MALATE ADDED
[H0470]
- INS 353
USE: METATARTARIC ACID
[B3149]
- INS 353 added
USE: METATARTARIC ACID
ADDED [H0574]
- INS 354
USE: CALCIUM TARTRATE
[B3055]
- INS 354 added
USE: CALCIUM TARTRATE
ADDED [H0480]
- INS 355
USE: ADIPIC ACID [B2982]
- INS 355 added
USE: ADIPIC ACID ADDED
[H0407]
- INS 356
USE: SODIUM ADIPATE [B3240]
- INS 356 added
USE: SODIUM ADIPATE ADDED
[H0665]
- INS 357
USE: POTASSIUM ADIPATE
[B3201]
- INS 357 added
USE: POTASSIUM ADIPATE
ADDED [H0626]
- INS 363
USE: SUCCINIC ACID [B3290]
- INS 363 added
USE: SUCCINIC ACID ADDED
[H0715]
- INS 380
USE: TRIAMMONIUM CITRATE
[B3311]
- INS 380 added
USE: TRIAMMONIUM CITRATE
ADDED [H0736]
- INS 385
USE: CALCIUM DISODIUM ETH-
YLENE DIAMINE TETRA-
ACETATE (CALCIUM DISO-
DIUM EDTA) [B3036]
- INS 385 added
USE: CALCIUM DISODIUM ETH-
YLENE DIAMINE TETRA-
ACETATE (CALCIUM DISO-
DIUM EDTA) ADDED
[H0461]
- INS 400
USE: ALGINIC ACID [B2984]
- INS 400 added
USE: ALGINIC ACID ADDED
[H0409]
- INS 401
USE: SODIUM ALGINATE [B3241]
- INS 401 added
USE: SODIUM ALGINATE ADDED
[H0666]
- INS 402
USE: POTASSIUM ALGINATE
[B3202]
- INS 402 added
USE: POTASSIUM ALGINATE
ADDED [H0627]
- INS 403
USE: AMMONIUM ALGINATE
[B2996]
- INS 403 added
USE: AMMONIUM ALGINATE
ADDED [H0421]
- INS 404
USE: CALCIUM ALGINATE
[B3027]
- INS 404 added
USE: CALCIUM ALGINATE
ADDED [H0452]
- INS 405
USE: PROPANE-1,2-DIOL ALGI-
NATE [B3225]
- INS 405 added
USE: PROPANE-1,2-DIOL ALGI-
NATE ADDED [H0650]
- INS 406
USE: AGAR [B2983]
- INS 406 added
USE: AGAR ADDED [H0408]
- INS 407
USE: CARRAGEENAN [B3062]
- INS 407 added
USE: CARRAGEENAN ADDED
[H0487]
- INS 410
USE: LOCUST BEAN GUM
[B3132]
- INS 410 added
USE: LOCUST BEAN GUM
ADDED [H0557]
- INS 412
USE: GUAR GUM [B3114]
- INS 412 added
USE: GUAR GUM ADDED [H0539]
- INS 413
USE: TRAGACANTH [B3310]
- INS 413 added
USE: TRAGACANTH ADDED
[H0735]
- INS 414
USE: ACACIA GUM (GUM ARA-
BIC) [B2975]
- INS 414 added
USE: ACACIA GUM (GUM ARA-
BIC) ADDED [H0400]
- INS 415
USE: XANTHAN GUM [B3321]
- INS 415 added
USE: XANTHAN GUM ADDED
[H0746]
- INS 416
USE: KARAYA GUM [B3126]
- INS 416 added
USE: KARAYA GUM ADDED
[H0551]
- INS 417
USE: TARA GUM [B3299]
- INS 417 added
USE: TARA GUM ADDED [H0724]
- INS 418
USE: GELLAN GUM [B3103]
- INS 418 added
USE: GELLAN GUM ADDED
[H0528]
- INS 420
USE: SORBITOL [B3285]
- INS 420
USE: SORBITOL SYRUP [B3286]
- INS 420 added
USE: SORBITOL ADDED [H0710]
- INS 420 added
USE: SORBITOL SYRUP ADDED
[H0711]
- INS 421
USE: MANNITOL [B3148]
- INS 421 added
USE: MANNITOL ADDED [H0573]
- INS 422
USE: GLYCEROL [B3107]
- INS 422 added
USE: GLYCEROL ADDED [H0532]
- INS 431
USE: POLYOXYETHYLENE (40)
STEARATE [B3196]
- INS 431 added
USE: POLYOXYETHYLENE (40)
STEARATE ADDED [H0621]
- INS 432
USE: POLYOXYETHYLENE (20)
SORBITAN MONOLAURATE
(POLYSORBATE 20) [B3191]

- INS 432 added
USE: POLYOXYETHYLENE (20)
SORBITAN MONOLAURATE
(POLYSORBATE 20)
ADDED [H0616]
- INS 433
USE: POLYOXYETHYLENE (20)
SORBITAN MONOOLEATE
(POLYSORBATE 80) [B3192]
- INS 433 added
USE: POLYOXYETHYLENE (20)
SORBITAN MONOOLEATE
(POLYSORBATE 80)
ADDED [H0617]
- INS 434
USE: POLYOXYETHYLENE (20)
SORBITAN MONOPALMI-
TATE (POLYSORBATE 40)
[B3193]
- INS 434 added
USE: POLYOXYETHYLENE (20)
SORBITAN MONOPALMI-
TATE (POLYSORBATE 40)
ADDED [H0618]
- INS 435
USE: POLYOXYETHYLENE (20)
SORBITAN
MONOSTEARATE (POLY-
SORBATE 60) [B3194]
- INS 435 added
USE: POLYOXYETHYLENE (20)
SORBITAN
MONOSTEARATE (POLY-
SORBATE 60) ADDED
[H0619]
- INS 436
USE: POLYOXYETHYLENE (20)
SORBITAN TRISTEARATE
(POLYSORBATE 65) [B3195]
- INS 436 added
USE: POLYOXYETHYLENE (20)
SORBITAN TRISTEARATE
(POLYSORBATE 65)
ADDED [H0620]
- INS 440
USE: AMIDATED PECTIN [B2994]
- INS 440
USE: PECTIN [B3182]
- INS 440 added
USE: AMIDATED PECTIN ADDED
[H0419]
- INS 440 added
USE: PECTIN ADDED [H0607]
- INS 442
USE: AMMONIUM PHOSPHATI-
DES [B3000]
- INS 442 added
USE: AMMONIUM PHOSPHATI-
DES ADDED [H0425]
- INS 444
USE: SUCROSE ACETATE ISO-
BUTYRATE [B3292]
- INS 444 added
USE: SUCROSE ACETATE ISO-
BUTYRATE ADDED [H0717]
- INS 445
USE: GLYCEROL ESTERS OF
WOOD ROSINS [B3108]
- INS 445 added
USE: GLYCEROL ESTERS OF
WOOD ROSINS ADDED
[H0533]
- INS 450
USE: CALCIUM DIHYDROGEN
DIPHOSPHATE [B3035]
- INS 450
USE: DICALCIUM DIPHOSPHATE
[B3075]
- INS 450
USE: DIPOTASSIUM DIPHOS-
PHATE [B3079]
- INS 450
USE: DISODIUM DIPHOSPHATE
[B3086]
- INS 450
USE: TETRAPOTASSIUM DI-
PHOSPHATE [B3303]
- INS 450
USE: TETRASODIUM DIPHOS-
PHATE [B3304]
- INS 450
USE: TRISODIUM DIPHOSPHATE
[B3318]
- INS 450 added
USE: CALCIUM DIHYDROGEN
DIPHOSPHATE ADDED
[H0460]
- INS 450 added
USE: DICALCIUM DIPHOSPHATE
ADDED [H0500]
- INS 450 added
USE: DIPOTASSIUM DIPHOS-
PHATE ADDED [H0504]
- INS 450 added
USE: DISODIUM DIPHOSPHATE
ADDED [H0511]
- INS 450 added
USE: TETRAPOTASSIUM DI-
PHOSPHATE ADDED
[H0728]
- INS 450 added
USE: TETRASODIUM DIPHOS-
PHATE ADDED [H0729]
- INS 450 added
USE: TRISODIUM DIPHOSPHATE
ADDED [H0743]
- INS 451
USE: PENTAPOTASSIUM TRI-
PHOSPHATE [B3183]
- INS 451
USE: PENTASODIUM TRIPHOS-
PHATE [B3184]
- INS 451 added
USE: PENTAPOTASSIUM TRI-
PHOSPHATE ADDED
[H0608]
- INS 451 added
USE: PENTASODIUM TRIPHOS-
PHATE ADDED [H0609]
- INS 452
USE: CALCIUM POLYPHOS-
PHATES [B3047]
- INS 452
USE: POTASSIUM POLYPHOS-
PHATE [B3218]
- INS 452
USE: SODIUM CALCIUM POLY-
PHOSPHATE [B3246]
- INS 452
USE: SODIUM POLYPHOSPHATE
[B3268]
- INS 452 added
USE: CALCIUM POLYPHOS-
PHATES ADDED [H0472]
- INS 452 added
USE: POTASSIUM POLYPHOS-
PHATE ADDED [H0643]
- INS 452 added
USE: SODIUM CALCIUM POLY-
PHOSPHATE ADDED
[H0671]
- INS 452 added
USE: SODIUM POLYPHOSPHATE
ADDED [H0693]
- INS 460
USE: MICROCRYSTALLINE CEL-
LULOSE [B3152]
- INS 460
USE: POWDERED CELLULOSE
[B3223]
- INS 460 added
USE: MICROCRYSTALLINE CEL-
LULOSE ADDED [H0577]
- INS 460 added
USE: POWDERED CELLULOSE
ADDED [H0648]
- INS 461
USE: METHYL CELLULOSE
[B3150]
- INS 461 added
USE: METHYL CELLULOSE
ADDED [H0575]
- INS 463
USE: HYDROXYPROPYL CELLU-
LOSE [B3120]
- INS 463 added
USE: HYDROXYPROPYL CELLU-
LOSE ADDED [H0545]

INS 464
USE: HYDROXYPROPYL
METHYL CELLULOSE
[B3121]

INS 464 added
USE: HYDROXYPROPYL
METHYL CELLULOSE
ADDED [H0546]

INS 465
USE: ETHYL METHYL CELLU-
LOSE [B3096]

INS 465 added
USE: ETHYL METHYL CELLU-
LOSE ADDED [H0521]

INS 466
USE: CARBOXY METHYL CELLU-
LOSE [B3060]

INS 466
USE: SODIUM CARBOXY
METHYL CELLULOSE
[B3248]

INS 466 added
USE: CARBOXY METHYL CELLU-
LOSE ADDED [H0485]

INS 466 added
USE: SODIUM CARBOXY
METHYL CELLULOSE
ADDED [H0673]

INS 470a
USE: SODIUM, POTASSIUM AND
CALCIUM SALTS OF FATTY
ACIDS [B3278]

INS 470a added
USE: SODIUM, POTASSIUM AND
CALCIUM SALTS OF FATTY
ACIDS ADDED [H0703]

INS 470b
USE: MAGNESIUM SALTS OF
FATTY ACIDS [B3142]

INS 470b added
USE: MAGNESIUM SALTS OF
FATTY ACIDS ADDED
[H0567]

INS 471
USE: MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
[B3156]

INS 471 added
USE: MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
ADDED [H0581]

INS 472a
USE: ACETIC ACID ESTERS OF
MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
[B2978]

INS 472a added
USE: ACETIC ACID ESTERS OF
MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
ADDED [H0403]

INS 472b
USE: LACTIC ACID ESTERS OF
MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
[B3128]

INS 472b added
USE: LACTIC ACID ESTERS OF
MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
ADDED [H0553]

INS 472c
USE: CITRIC ACID ESTERS OF
MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
[B3067]

INS 472c added
USE: CITRIC ACID ESTERS OF
MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
ADDED [H0492]

INS 472d
USE: TARTARIC ACID ESTERS
OF MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
[B3301]

INS 472d added
USE: TARTARIC ACID ESTERS
OF MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
ADDED [H0726]

INS 472e
USE: MONO- AND DIACETYL
TARTARIC ACID ESTERS
OF MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
[B3155]

INS 472e added
USE: MONO- AND DIACETYL
TARTARIC ACID ESTERS
OF MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
ADDED [H0580]

INS 472f
USE: MIXED ACETIC AND TAR-
TARIC ACID ESTERS OF
MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
[B3153]

INS 472f added
USE: MIXED ACETIC AND TAR-
TARIC ACID ESTERS OF
MONO- AND DIGLYC-
ERIDES OF FATTY ACIDS
ADDED [H0578]

INS 473
USE: SUCROSE ESTERS OF
FATTY ACIDS [B3293]

INS 473 added
USE: SUCROSE ESTERS OF
FATTY ACIDS ADDED
[H0718]

INS 474
USE: SUCROGLYCERIDES
[B3291]

INS 474 added
USE: SUCROGLYCERIDES
ADDED [H0716]

INS 475
USE: POLYGLYCEROL ESTERS
OF FATTY ACIDS [B3189]

INS 475 added
USE: POLYGLYCEROL ESTERS
OF FATTY ACIDS ADDED
[H0614]

INS 476
USE: POLYGLYCEROL
POLYRICINOLEATE [B3190]

INS 476 added
USE: POLYGLYCEROL
POLYRICINOLEATE ADDED
[H0615]

INS 477
USE: PROPANE-1,2-DIOL ES-
TERS OF FATTY ACIDS
[B3226]

INS 477 added
USE: PROPANE-1,2-DIOL ES-
TERS OF FATTY ACIDS
ADDED [H0651]

INS 479b
USE: THERMALLY OXIDIZED
SOYA BEAN OIL INTER-
ACTED WITH MONO- AND
DIGLYCERIDES OF FATTY
ACIDS [B3306]

INS 479b added
USE: THERMALLY OXIDIZED
SOYA BEAN OIL INTER-
ACTED WITH MONO- AND
DIGLYCERIDES OF FATTY
ACIDS ADDED [H0731]

INS 481
USE: SODIUM STEAROYL-2-
LACTYLATE [B3274]

INS 481 added
USE: SODIUM STEAROYL-2-
LACTYLATE ADDED
[H0699]

INS 482
USE: CALCIUM STEAROYL-2-
LACTYLATE [B3052]

INS 482 added
USE: CALCIUM STEAROYL-2-
LACTYLATE ADDED
[H0477]

INS 483
USE: STEARYL TARTRATE
[B3289]

INS 483 added
USE: STEARYL TARTRATE
ADDED [H0714]

INS 491
USE: SORBITAN MONOSTE-
ARATE [B3283]

INS 491 added

USE: SORBITAN MONOSTEARATE ADDED [H0708]	INS 503 USE: AMMONIUM CARBONATE [B2997]	INS 513 added USE: SULPHURIC ACID ADDED [H0721]
INS 492 USE: SORBITAN TRISTEARATE [B3284]	INS 503 USE: AMMONIUM HYDROGEN CARBONATE [B2998]	INS 514 USE: SODIUM HYDROGEN SULPHATE [B3258]
INS 492 added USE: SORBITAN TRISTEARATE ADDED [H0709]	INS 503 added USE: AMMONIUM CARBONATE ADDED [H0422]	INS 514 USE: SODIUM SULPHATE [B3275]
INS 493 USE: SORBITAN MONOLAURATE [B3280]	INS 503 added USE: AMMONIUM HYDROGEN CARBONATE ADDED [H0423]	INS 514 added USE: SODIUM HYDROGEN SULPHATE ADDED [H0683]
INS 493 added USE: SORBITAN MONOLAURATE ADDED [H0705]	INS 504 USE: MAGNESIUM CARBONATE [B3136]	INS 514 added USE: SODIUM SULPHATE ADDED [H0700]
INS 494 USE: SORBITAN MONOOLEATE [B3281]	INS 504 USE: MAGNESIUM HYDROXIDE CARBONATE [B3140]	INS 515 USE: POTASSIUM HYDROGEN SULPHATE [B3210]
INS 494 added USE: SORBITAN MONOOLEATE ADDED [H0706]	INS 504 added USE: MAGNESIUM CARBONATE ADDED [H0561]	INS 515 USE: POTASSIUM SULPHATE [B3222]
INS 495 USE: SORBITAN MONOPALMITATE [B3282]	INS 504 added USE: MAGNESIUM HYDROXIDE CARBONATE ADDED [H0565]	INS 515 added USE: POTASSIUM HYDROGEN SULPHATE ADDED [H0635]
INS 495 added USE: SORBITAN MONOPALMITATE ADDED [H0707]	INS 507 USE: HYDROCHLORIC ACID [B3117]	INS 515 added USE: POTASSIUM SULPHATE ADDED [H0647]
INS 500 USE: SODIUM CARBONATE [B3247]	INS 507 added USE: HYDROCHLORIC ACID ADDED [H0542]	INS 516 USE: CALCIUM SULPHATE [B3053]
INS 500 USE: SODIUM HYDROGEN CARBONATE [B3256]	INS 508 USE: POTASSIUM CHLORIDE [B3206]	INS 516 added USE: CALCIUM SULPHATE ADDED [H0478]
INS 500 USE: SODIUM SESQUICARBONATE [B3273]	INS 508 added USE: POTASSIUM CHLORIDE ADDED [H0631]	INS 517 USE: AMMONIUM SULPHATE [B3001]
INS 500 added USE: SODIUM CARBONATE ADDED [H0672]	INS 509 USE: CALCIUM CHLORIDE [B3032]	INS 517 added USE: AMMONIUM SULPHATE ADDED [H0426]
INS 500 added USE: SODIUM HYDROGEN CARBONATE ADDED [H0681]	INS 509 added USE: CALCIUM CHLORIDE ADDED [H0457]	INS 520 USE: ALUMINIUM SULPHATE [B2992]
INS 500 added USE: SODIUM SESQUICARBONATE ADDED [H0698]	INS 511 USE: MAGNESIUM CHLORIDE [B3137]	INS 520 added USE: ALUMINIUM SULPHATE ADDED [H0417]
INS 501 USE: POTASSIUM CARBONATE [B3205]	INS 511 added USE: MAGNESIUM CHLORIDE ADDED [H0562]	INS 521 USE: ALUMINIUM SODIUM SULPHATE [B2991]
INS 501 USE: POTASSIUM HYDROGEN CARBONATE [B3209]	INS 512 USE: STANNOUS CHLORIDE [B3287]	INS 521 added USE: ALUMINIUM SODIUM SULPHATE ADDED [H0416]
INS 501 added USE: POTASSIUM CARBONATE ADDED [H0630]	INS 512 added USE: STANNOUS CHLORIDE ADDED [H0712]	INS 522 USE: ALUMINIUM POTASSIUM SULPHATE [B2989]
INS 501 added USE: POTASSIUM HYDROGEN CARBONATE ADDED [H0634]	INS 513 USE: SULPHURIC ACID [B3296]	INS 522 added USE: ALUMINIUM POTASSIUM SULPHATE ADDED [H0414]
		INS 523

- USE: ALUMINIUM AMMONIUM SULPHATE [B2988]
- INS 523 added
USE: ALUMINIUM AMMONIUM SULPHATE ADDED [H0413]
- INS 524
USE: SODIUM HYDROXIDE [B3260]
- INS 524 added
USE: SODIUM HYDROXIDE ADDED [H0685]
- INS 525
USE: POTASSIUM HYDROXIDE [B3212]
- INS 525 added
USE: POTASSIUM HYDROXIDE ADDED [H0637]
- INS 526
USE: CALCIUM HYDROXIDE [B3042]
- INS 526 added
USE: CALCIUM HYDROXIDE ADDED [H0467]
- INS 527
USE: AMMONIUM HYDROXIDE [B2999]
- INS 527 added
USE: AMMONIUM HYDROXIDE ADDED [H0424]
- INS 528
USE: MAGNESIUM HYDROXIDE [B3139]
- INS 528 added
USE: MAGNESIUM HYDROXIDE ADDED [H0564]
- INS 529
USE: CALCIUM OXIDE [B3046]
- INS 529 added
USE: CALCIUM OXIDE ADDED [H0471]
- INS 530
USE: MAGNESIUM OXIDE [B3141]
- INS 530 added
USE: MAGNESIUM OXIDE ADDED [H0566]
- INS 535
USE: SODIUM FERROCYANIDE [B3252]
- INS 535 added
USE: SODIUM FERROCYANIDE ADDED [H0677]
- INS 536
USE: POTASSIUM FERROCYANIDE [B3207]
- INS 536 added
USE: POTASSIUM FERROCYANIDE ADDED [H0632]
- INS 538
USE: CALCIUM FERROCYANIDE [B3037]
- INS 538 added
USE: CALCIUM FERROCYANIDE ADDED [H0462]
- INS 541
USE: SODIUM ALUMINIUM PHOSPHATE, ACIDIC [B3242]
- INS 541 added
USE: SODIUM ALUMINIUM PHOSPHATE, ACIDIC ADDED [H0667]
- INS 551
USE: SILICIUM DIOXIDE [B3237]
- INS 551 added
USE: SILICIUM DIOXIDE ADDED [H0662]
- INS 552
USE: CALCIUM SILICATE [B3050]
- INS 552 added
USE: CALCIUM SILICATE ADDED [H0475]
- INS 553a
USE: MAGNESIUM SILICATE [B3143]
- INS 553a
USE: MAGNESIUM TRISILICATE [B3144]
- INS 553a added
USE: MAGNESIUM SILICATE ADDED [H0568]
- INS 553a added
USE: MAGNESIUM TRISILICATE ADDED [H0569]
- INS 553b
USE: TALC [B3298]
- INS 553b added
USE: TALC ADDED [H0723]
- INS 554
USE: SODIUM ALUMINIUM SILICATE [B3243]
- INS 554 added
USE: SODIUM ALUMINIUM SILICATE ADDED [H0668]
- INS 555
USE: POTASSIUM ALUMINIUM SILICATE [B3203]
- INS 555 added
USE: POTASSIUM ALUMINIUM SILICATE ADDED [H0628]
- INS 556
USE: CALCIUM ALUMINIUM SILICATE [B3028]
- INS 556 added
USE: CALCIUM ALUMINIUM SILICATE ADDED [H0453]
- INS 558
USE: BENTONITE [B3012]
- INS 558 added
USE: BENTONITE ADDED [H0437]
- INS 559
USE: ALUMINIUM SILICATE (KAOLIN) [B2990]
- INS 559 added
USE: ALUMINIUM SILICATE (KAOLIN) ADDED [H0415]
- INS 570
USE: FATTY ACIDS [B3098]
- INS 570 added
USE: FATTY ACIDS ADDED [H0523]
- INS 574
USE: GLUCONIC ACID [B3104]
- INS 574 added
USE: GLUCONIC ACID ADDED [H0529]
- INS 575
USE: GLUCONO-DELTA-LACTONE [B3105]
- INS 575 added
USE: GLUCONO-DELTA-LACTONE ADDED [H0530]
- INS 576
USE: SODIUM GLUCONATE [B3253]
- INS 576 added
USE: SODIUM GLUCONATE ADDED [H0678]
- INS 577
USE: POTASSIUM GLUCONATE [B3208]
- INS 577 added
USE: POTASSIUM GLUCONATE ADDED [H0633]
- INS 578
USE: CALCIUM GLUCONATE [B3038]
- INS 578 added
USE: CALCIUM GLUCONATE ADDED [H0463]
- INS 579
USE: FERROUS GLUCONATE [B3099]
- INS 579 added
USE: FERROUS GLUCONATE ADDED [H0524]
- INS 585
USE: FERROUS LACTATE [B3100]
- INS 585 added
USE: FERROUS LACTATE ADDED [H0525]

INS 620 USE: GLUTAMIC ACID [B3106]	USE: CALCIUM GUANYLATE ADDED [H0464]	USE: BEESWAX, WHITE AND YELLOW [B3010]
INS 620 added USE: GLUTAMIC ACID ADDED [H0531]	INS 630 USE: INOSINIC ACID [B3123]	INS 901 added USE: BEESWAX, WHITE AND YELLOW ADDED [H0435]
INS 621 USE: MONOSODIUM GLUTA- MATE [B3165]	INS 630 added USE: INOSINIC ACID ADDED [H0548]	INS 902 USE: CANDELILLA WAX [B3056]
INS 621 added USE: MONOSODIUM GLUTA- MATE ADDED [H0590]	INS 631 USE: DISODIUM INOSINATE [B3088]	INS 902 added USE: CANDELILLA WAX ADDED [H0481]
INS 622 USE: MONOPOTASSIUM GLU- TAMATE [B3161]	INS 631 added USE: DISODIUM INOSINATE ADDED [H0513]	INS 903 USE: CARNAUBA WAX [B3061]
INS 622 added USE: MONOPOTASSIUM GLU- TAMATE ADDED [H0586]	INS 632 USE: DIPOTASSIUM INOSINATE [B3081]	INS 903 added USE: CARNAUBA WAX ADDED [H0486]
INS 623 USE: CALCIUM DIGLUTAMATE [B3034]	INS 632 added USE: DIPOTASSIUM INOSINATE ADDED [H0506]	INS 904 USE: SHELLAC [B3236]
INS 623 added USE: CALCIUM DIGLUTAMATE ADDED [H0459]	INS 633 USE: CALCIUM INOSINATE [B3043]	INS 904 added USE: SHELLAC ADDED [H0661]
INS 624 USE: MONOAMMONIUM GLUTA- MATE [B3157]	INS 633 added USE: CALCIUM INOSINATE ADDED [H0468]	INS 912 USE: MONTAN ACID ESTERS [B3169]
INS 624 added USE: MONOAMMONIUM GLUTA- MATE ADDED [H0582]	INS 634 USE: CALCIUM 5'- RIBONUCLEOTIDES [B3025]	INS 912 added USE: MONTAN ACID ESTERS ADDED [H0594]
INS 625 USE: MAGNESIUM DIGLUTA- MATE [B3138]	INS 634 added USE: CALCIUM 5'- RIBONUCLEOTIDES ADDED [H0450]	INS 914 USE: OXIDIZED POLYETHYLENE WAX [B3177]
INS 625 added USE: MAGNESIUM DIGLUTA- MATE ADDED [H0563]	INS 635 USE: DISODIUM 5'- RIBONUCLEOTIDES [B3084]	INS 914 added USE: OXIDIZED POLYETHYLENE WAX ADDED [H0602]
INS 626 USE: GUANYLIC ACID [B3113]	INS 635 added USE: DISODIUM 5'- RIBONUCLEOTIDES ADDED [H0509]	INS 927b USE: CARBAMIDE [B3058]
INS 626 added USE: GUANYLIC ACID ADDED [H0538]	INS 640 USE: GLYCINE [B3110]	INS 927b added USE: CARBAMIDE ADDED [H0483]
INS 627 USE: DISODIUM GUANYLATE [B3087]	INS 640 USE: SODIUM GLYCINATE [B3254]	INS 938 USE: ARGON [B3004]
INS 627 added USE: DISODIUM GUANYLATE ADDED [H0512]	INS 640 added USE: GLYCINE ADDED [H0535]	INS 938 added USE: ARGON ADDED [H0429]
INS 628 USE: DIPOTASSIUM GUANYLATE [B3080]	INS 640 added USE: SODIUM GLYCINATE ADDED [H0679]	INS 939 USE: HELIUM [B3115]
INS 628 added USE: DIPOTASSIUM GUANYLATE ADDED [H0505]	INS 900 USE: DIMETHYL POLYSILOXANE [B3078]	INS 939 added USE: HELIUM ADDED [H0540]
INS 629 USE: CALCIUM GUANYLATE [B3039]	INS 900 added USE: DIMETHYL POLYSILOXANE ADDED [H0503]	INS 941 USE: NITROGEN [B3173]
INS 629 added	INS 901	INS 941 added USE: NITROGEN ADDED [H0598]
		INS 942 USE: NITROUS OXIDE [B3174]
		INS 942 added USE: NITROUS OXIDE ADDED [H0599]
		INS 948 USE: OXYGEN [B3179]

INS 948 added
USE: OXYGEN ADDED [H0604]

INS 950
USE: ACESULFAME K [B2976]

INS 950 added
USE: ACESULFAME K ADDED [H0401]

INS 951
USE: ASPARTAME [B3008]

INS 951 added
USE: ASPARTAME ADDED [H0433]

INS 952
USE: CALCIUM CYCLAMATE [B3033]

INS 952
USE: CYCLAMIC ACID [B3072]

INS 952
USE: SODIUM CYCLAMATE [B3249]

INS 952 added
USE: CALCIUM CYCLAMATE ADDED [H0458]

INS 952 added
USE: CYCLAMIC ACID ADDED [H0497]

INS 952 added
USE: SODIUM CYCLAMATE ADDED [H0674]

INS 953
USE: ISOMALT [B3125]

INS 953 added
USE: ISOMALT ADDED [H0550]

INS 954
USE: CALCIUM SACCHARIN [B3049]

INS 954
USE: POTASSIUM SACCHARIN [B3220]

INS 954
USE: SACCHARIN [B3235]

INS 954
USE: SODIUM SACCHARIN [B3272]

INS 954 added
USE: CALCIUM SACCHARIN ADDED [H0474]

INS 954 added
USE: POTASSIUM SACCHARIN ADDED [H0645]

INS 954 added
USE: SACCHARIN ADDED [H0660]

INS 954 added
USE: SODIUM SACCHARIN ADDED [H0697]

INS 957
USE: THAUMATIN [B3305]

INS 957 added
USE: THAUMATIN ADDED [H0730]

INS 959
USE: NEOHESPERIDINE D C [B3171]

INS 959 added
USE: NEOHESPERIDINE D C ADDED [H0596]

INS 965
USE: MALTITOL [B3146]

INS 965
USE: MALTITOL SYRUP [B3147]

INS 965 added
USE: MALTITOL ADDED [H0571]

INS 965 added
USE: MALTITOL SYRUP ADDED [H0572]

INS 966
USE: LACTITOL [B3129]

INS 966 added
USE: LACTITOL ADDED [H0554]

INS 967
USE: XYLITOL [B3322]

INS 967 added
USE: XYLITOL ADDED [H0747]

INS 999
USE: QUILLAIA EXTRACT [B3230]

INS 999 added
USE: QUILLAIA EXTRACT ADDED [H0655]

INSECT
FTC: B1220
BT: ANIMAL USED AS FOOD SOURCE [B1297]

instant breakfast
USE: MEAL REPLACEMENT [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]

INVERT SUGAR
FTC: C0171
BT: SUGAR [C0108]

INVERT SUGAR ADDED
FTC: H0211
BT: SUGAR OR SUGAR SYRUP ADDED [H0136]

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.

IOWA
FTC: US19
BT: MIDWESTERN STATES [US61]

ipil-ipil
USE: LEUCAENA [B2443]

ipomoea aquatica
USE: CHINESE SWAMP CABBAGE [B2462]

ipomoea batatas
USE: SWEET POTATO [B1106]

IRAN
FTC: IR
BT: MIDDLE EAST [QN06]

IRAQ
FTC: IQ
BT: MIDDLE EAST [QN06]

IRELAND
FTC: IE
BT: EUROPE, WESTERN [QR04]

IRIAN JAYA
FTC: ID09
BT: INDONESIA [ID]

IRISH MOSS
FTC: B1742
BT: CHONDRUS [B2500]
UF: chondrus crispus

irish potato
USE: POTATO [B1218]

IRON ADDED
FTC: H0181
BT: MINERAL ADDED [H0159]
SN: 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 AND HYDROXIDES

FTC: B3124
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 172
 UF: INS 172

IRON OXIDES AND HYDROXIDES ADDED

FTC: H0549
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 172 added
 UF: INS 172 added

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]

islas malvinas

USE: FALKLAND ISLANDS [FK]

ISOMALT

FTC: B3125
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 953
 UF: INS 953

ISOMALT ADDED

FTC: H0550
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 953 added
 UF: INS 953 added

ISRAEL

FTC: IL
 BT: MIDDLE EAST [QN06]

istiophoridae

USE: BILLFISH FAMILY [B1518]

istiophorus platypterus

USE: SAILFISH [B1521]

isurus oxyrinchus

USE: SHORTFIN MAKO SHARK [B2471]

isurus paucus

USE: LONGFIN MAKO SHARK [B2472]

isurus spp.

USE: MAKO SHARK [B2470]

ITALIAN PRUNE PLUM

FTC: B2125
 BT: PLUM [B1206]

italian tomato

USE: PEAR TOMATO [B1107]

ITALY

FTC: IT
 BT: EUROPE, SOUTHERN [QR03]

ivory coast

USE: COTE D'IVOIRE [CI]

IVY GOURD

FTC: B2420
 BT: SQUASH, GOURD OR PUMPKIN [B2091]
 UF: coccinea cordifolia
 UF: coccinea grandis
 UF: coccinea indica

J. PRESERVATION METHOD

FTC: J0107
 SN: The methods contributing to the prevention or retardation of microbial or enzymatic 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.

JACK

FTC: B1044
 BT: JACK FAMILY [B1755]

JACK FAMILY

FTC: B1755
 BT: FISH, PERCIFORM [B1581]
 UF: carangidae

JACK MACKEREL

FTC: B1090

BT: JACK FAMILY [B1755]
 UF: trachurus declivis
 UF: trachurus novaezelandiae
 UF: trachurus symmetricus

jack, green

USE: GREEN JACK [B2251]

jack, horse-eye

USE: HORSE-EYE JACK [B2178]

jackal berry

USE: AFRICAN EBONY [B2818]

jackass morwong

USE: TARAHIHI [B1910]

JACKFRUIT

FTC: B1545
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: artocarpus heterophyllus
 UF: artocarpus integrifolius
 UF: jakfruit
 UF: langka

jacquintia 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 [A0251]

JAMAICA

FTC: JM
 BT: CARIBBEAN ISLANDS [QO01]

jamaica apple

USE: CUSTARD APPLE [B1689]

jamaica pepper

USE: ALLSPICE [B1356]

jamaica sorrel

USE: ROSELLE [B1691]

jaman

USE: ROSEAPPLE [B2020]

jamberry

USE: MEXICAN HUSK TOMATO [B2015]

jambol

USE: JAMBOLAN [B1651]

JAMBOLAN

FTC: B1651
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: black plum (syzygium)
 UF: eugenia jambolana
 UF: jambol
 UF: jambolan plum
 UF: jambul
 UF: java plum
 UF: syzygium cumini

- jambolan plum
USE: JAMBOLAN [B1651]
- jambos
USE: ROSEAPPLE [B2020]
- 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 [SJ]
- JAP OR AGAR JELLY CANDY
FTC: A0146
BT: JELLY CANDY [A0162]
SN: Jelly candy having agar as its principal jelling ingredient.
- JAPAN
FTC: JP
BT: ASIA, NORTHEAST [QN02]
- JAPAN PEPPER
FTC: B2306
BT: FRUIT USED AS VEGETABLE [B1006]
UF: zanthoxylum piperitum
- JAPAN PEPPER
FTC: B2306
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: zanthoxylum piperitum
- JAPAN SEA BASS
FTC: B1760
BT: TEMPERATE BASS FAMILY [B1184]
UF: sea bass, japanese
- japanese bunching onion
USE: WELSH ONION [B2418]
- JAPANESE CHESTNUT
FTC: B2417
BT: CHESTNUT [B1544]
- japanese deep sea crab
USE: PACIFIC DEEP SEA CRAB [B2229]
- japanese fern palm
USE: SAGO PALM [B2139]
- JAPANESE HARD CLAM
FTC: B2386
BT: CLAM [B1331]
UF: meretrix lamarckii
- japanese horseradish
USE: WASABI [B2236]
- JAPANESE LITTLENECK CLAM
FTC: B2354
- BT: CLAM [B1331]
UF: asari
UF: tapes japonica
UF: tapes philippinarum
UF: venerupis philippinarum
- japanese medlar
USE: LOQUAT [B1244]
- japanese mushroom
USE: SHIITAKE MUSHROOM [B1635]
- JAPANESE OYSTER
FTC: B2876
BT: OYSTER [B1224]
UF: ostrea laperousei
- japanese pear
USE: SAND PEAR [B1523]
- japanese persimmon
USE: KAKI [B2766]
- JAPANESE PILCHARD
FTC: B1974
BT: SARDINE [B1558]
UF: sardinops melanostictus
UF: sardinops sagax melanosticta
- JAPANESE PLUM
FTC: B2736
BT: PLUM [B1206]
UF: susina
- japanese plum (eribotrya)
USE: LOQUAT [B1244]
- japanese pumpkin
USE: JAPANESE SQUASH [B2523]
- JAPANESE SCALLOP
FTC: B2353
BT: SCALLOP [B1489]
UF: amusium japonic
UF: chlamys nipponensis
- JAPANESE SPIDER CRAB
FTC: B2225
BT: SPIDER CRAB FAMILY [B2222]
UF: chionoecetes japonicus
- JAPANESE SPINY LOBSTER
FTC: B2168
BT: SPINY LOBSTER FAMILY [B2163]
UF: panulirus japonicus
- JAPANESE SQUASH
FTC: B2523
BT: WINTER SQUASH [B1189]
UF: cabocha squash
UF: cucurbita moschata
UF: japanese pumpkin
UF: kabocha squash
UF: nam gwa
- 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]
- jasus lalandii
USE: CAPE SPINY LOBSTER [B2166]
- JAVA
FTC: ID07
BT: INDONESIA [ID]
- java plum
USE: JAMBOLAN [B1651]
- java root
USE: GREATER GALANGAL [B2601]
- jelling agent
USE: STABILIZER, THICKENER OR GELLING AGENT [A0319]
- JELLY CANDY
FTC: A0162
BT: SOFT CANDY [A0293]
SN: 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, 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.
- jericho balsam
USE: DESERT DATE [B2837]
- JERUSALEM ARTICHOKE
FTC: B1038
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
UF: helianthus tuberosus
- JEWFISH
FTC: B1756
BT: GROUPEL [B1496]
UF: epinephelus itajara
- jew's ear
USE: BLACK FUNGUS [B1741]
- jew's mallow
USE: NALTA JUTE [B1731]
- JICAMA
FTC: B1738

- BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 UF: pachyrhizus erosus
 UF: pachyrhizus tuberosus
- jobo
 USE: HOG PLUM [B1307]
- JOB'S TEARS
 FTC: B2341
 BT: GRAIN OR SEED-PRODUCING PLANT [B1047]
 UF: coix lacryma-jobi
- JOHN DORY
 FTC: B2184
 BT: DORY FAMILY [B1891]
 UF: zeus capensis
 UF: zeus japonicus
 SN: Source--multilingual dictionary of fish and fish products.
- JOHN'S SNAPPER
 FTC: B2313
 BT: SNAPPER FAMILY [B1798]
 UF: blackspot snapper
 UF: lutjanus johnii
 UF: plainscaled snapper
 UF: thailand snapper
- JOJOBA
 FTC: B1704
 BT: OIL-PRODUCING PLANT [B1017]
 UF: deer nut
 UF: goat nut
 UF: simmondsia chinensis
- JOJOBA
 FTC: B1704
 BT: EDIBLE SEED [B1174]
 UF: deer nut
 UF: goat nut
 UF: simmondsia chinensis
- JORDAN
 FTC: JO
 BT: MIDDLE EAST [QN06]
- 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.
- JUG OR DEMIJOHN
 FTC: M0218
 BT: BOTTLE OR JAR [M0203]
- juglans cinera
 USE: BUTTERNUT [B1453]
- juglans nigra
 USE: BLACK WALNUT [B1071]
- juglans regia
 USE: ENGLISH WALNUT [B1130]
- juglans spp.
 USE: WALNUT [B1290]
- JUICE
 FTC: C0300
 BT: MULTICOMPONENT EXTRACT, CONCENTRATE OR ISOLATE [C0159]
 AI: <DICTION> The liquid part of a plant, fruit, or vegetable (Source: Webster's)
- juice beverage, diluted
 USE: FRUIT JUICE, DILUTED [A0130]
- juice, fruit
 USE: FRUIT JUICE [A0127]
- juice, vegetable
 USE: VEGETABLE JUICE [A0264]
- JUJUBE
 FTC: B1311
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: ziziphus spp.
- 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
 UF: serviceberry
 UF: shadbush
 UF: sugarplum
- 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]
- jute mallow
 USE: NALTA JUTE [B1731]
- jute, nalta
 USE: NALTA JUTE [B1731]
- K. PACKING MEDIUM
 FTC: K0020
 SN: 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 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
- KAIYOMARU RATTAIL
 FTC: B2905
 BT: GRENADIER FAMILY [B2899]
 UF: caelorinchus kaiyomaru
 SN: Source--eschmeyer, catalog of the genera of recent fishes, california academy of sciences, 1990, p.458. Scientific name verifiable, common name unverified.
- KAKI
 FTC: B2766
 BT: PERSIMMON [B1447]
 UF: date plum
 UF: diospyros chinensis
 UF: diospyros kaki
 UF: japanese persimmon
 UF: keg fig
 UF: persimmon, japanese
 UF: sharon fruit
- KALE
 FTC: B1281
 BT: LEAFY VEGETABLE [B1566]
 UF: cole
- KAMCHATKA FLOUNDER
 FTC: B1875
 BT: RIGHTEYE FLOUNDER FAMILY [B1856]
 UF: atheresthes evermanni
 UF: flounder, kamchatka
- KAMPUCHEA
 FTC: KH
 BT: ASIA, SOUTHEAST [QN03]
 UF: cambodia

- KANDA**
 FTC: B2305
 BT: MULLET FAMILY [B1782]
 UF: mugil kandavensis
 UF: valamugil engeli
- KANGAROO**
 FTC: B2092
 BT: MEAT ANIMAL (MAMMAL) [B1134]
 UF: macropus spp.
- KANSAS**
 FTC: US20
 BT: MIDWESTERN STATES [US61]
- KARAYA GUM**
 FTC: B3126
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 416
 UF: 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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 416 added
 UF: INS 416 added
- kathetostoma giganteum**
 USE: GIANT STARGAZER [B2877]
- katsuwonus pelamis**
 USE: SKIPJACK TUNA [B1376]
- KAVA**
 FTC: B2060
 BT: CARBOHYDRATE-PRODUCING PLANT [B1048]
 UF: piper methysticum
- KAWAKAWA**
 FTC: B1546
 BT: TUNA [B1269]
 UF: euthynnus affinis
 UF: euthynnus yaito
- KAZAKHSTAN**
 FTC: KZ
 BT: ASIA, WESTERN [QN05]
- keeling islands**
 USE: COCOS ISLANDS [CC]
- keg fig**
 USE: KAKI [B2766]
- KEGANI CRAB**
 FTC: B1961
 BT: HORSE CRAB FAMILY [B2230]
 UF: erimacrus isenbeckii
- KELP**
 FTC: B1744
 BT: ALGAE, BROWN [B2395]
 kelp added
 USE: IODIZED [H0189]
- KENT COUNTY**
 FTC: US10A
- KENTUCKY**
 FTC: US21
 BT: MIDDLE ATLANTIC STATES [US60]
- KENYA**
 FTC: KE
 BT: AFRICA, EASTERN [QM02]
- kernel or seed**
 USE: SEED OR KERNEL [C0155]
- keta salmon**
 USE: CHUM SALMON [B1115]
- KEYHOLE LIMPET**
 FTC: B2358
 BT: LIMPET [B2279]
 UF: fissurella maxima
- kha (spice)**
 USE: GREATER GALANGAL [B2601]
- 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.
- KILLIFISH FAMILY**
 FTC: B2618
 BT: FISH, ATHERINIFORM [B1573]
 UF: cyprinodontidae
- KING CRAB**
 FTC: B1498
 BT: STONE AND KING CRAB FAMILY [B2209]
 UF: crab, alaska deep sea
 UF: crab, japanese
- KING MACKEREL**
 FTC: B1516
 BT: MACKEREL [B1043]
- king mandarin orange**
 USE: KING ORANGE [B2468]
- KING ORANGE**
 FTC: B2468
- BT: MANDARIN ORANGE**
 [B1429]
 UF: citrus nobilis cv. king
 UF: king mandarin orange
- king salmon**
 USE: CHINOOK SALMON [B1132]
- KINGFISH**
 FTC: B2198
 BT: DRUM FAMILY [B2005]
 UF: menticirrus
- KINGKLIP**
 FTC: B2485
 BT: CUSK-EEL FAMILY [B1844]
 UF: genypterus spp.
- kingklip, black**
 USE: BLACK KINGKLIP [B1857]
- kingklip, golden**
 USE: GOLDEN KINGKLIP [B1858]
- kingklip, red**
 USE: RED KINGKLIP [B1859]
- kirghizia**
 USE: KYRGYZSTAN [KG]
- KIRIBATI**
 FTC: KI
 BT: PACIFIC OCEAN ISLANDS [QU]
 UF: gilbert islands
- KIWIFRUIT**
 FTC: B1664
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: actinidia chinensis
 UF: actinidia sinensis
 UF: chinese gooseberry
 UF: strawberry peach
- knish**
 USE: PASTRY, UNSWEETENED, FILLED [A0103]
- KODO MILLET**
 FTC: B2504
 BT: MILLET [B2505]
- KOHLRABI**
 FTC: B1369
 BT: STEM OR SPEAR VEGETABLE [B1005]
 UF: brassica oleracea var. gongyolodes
- kombu**
 USE: KONBU [B2638]
- KONBU**
 FTC: B2638
 BT: KELP [B1744]
 UF: kombu
 UF: laminaria japonica
 UF: laminaria longissima
 UF: naga-kombu
 SN: 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
- kor tongho
 USE: GARLAND CHRYSANTHEMUM [B1740]
- KOREA, DEMOCRATIC PEOPLE'S REPUBLIC OF**
 FTC: KP
 BT: ASIA, NORTHEAST [QN02]
 UF: democratic people's republic of korea
 UF: korea, north
 UF: north korea
- korea, north
 USE: KOREA, DEMOCRATIC PEOPLE'S REPUBLIC OF [KP]
- KOREA, REPUBLIC OF**
 FTC: KR
 BT: ASIA, NORTHEAST [QN02]
 UF: korea, south
 UF: republic of korea
 UF: south korea
- korea, south
 USE: KOREA, REPUBLIC OF [KR]
- KOSHER CLAIM OR USE**
 FTC: P0127
 BT: RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]
- KOSHER FOR PASSOVER CLAIM OR USE**
 FTC: P0135
 BT: KOSHER CLAIM OR USE [P0127]
- KOSHER MILCHLIG CLAIM OR USE**
 FTC: P0177
 BT: KOSHER CLAIM OR USE [P0127]
 SN: CFSAN thesaurus--used to indicate a food is kosher but may contain dairy ingredients.
- KRADON**
 FTC: B2461
 BT: VEGETABLE-PRODUCING PLANT [B1579]
- KRAFT OR BROWN PAPER CONTAINER**
 FTC: M0336
 BT: PAPER CONTAINER, UNTREATED [M0334]
- KRILL**
 FTC: B2844
 BT: DECAPOD [B1998]
 UF: meganyctiphanes norvegica
 UF: thysandoessa inermis
- krill, antarctic
 USE: ANTARCTIC KRILL [B1954]
- kummel
 USE: CARAWAY [B1549]
- KUMQUAT**
 FTC: B1530
 BT: CITRUS FRUIT [B1139]
 UF: fortunella spp.
- kundur
 USE: CHINESE PRESERVING MELON [B1616]
- kurna
 USE: CHRIST'S THORN [B2795]
- KUWAIT**
 FTC: KW
 BT: MIDDLE EAST [QN06]
- KYRGYZSTAN**
 FTC: KG
 BT: ASIA, WESTERN [QN05]
 UF: kirghizia
- LABEL CLAIM**
 FTC: P0059
 BT: LABEL OR LABELING CLAIM [P0160]
 SN: 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.
- LABEL CLAIM IN FOOD NAME**
 FTC: P0161
 BT: 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: 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
 BT: P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]
 SN: 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: 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.
- lablab
 USE: HYACINTH BEAN [B1725]
- LABRADOR REDFISH**
 FTC: B1768
 BT: SCORPIONFISH FAMILY [B1084]
 UF: redfish, labrador
 UF: sebastes fasciatus
- labridae
 USE: WRASSE FAMILY [B2277]
- labrus viridis
 USE: WRASSE [B2389]
- LABYRINTH CATFISH FAMILY**
 FTC: B1901
 BT: FISH, SILURIFORM [B1598]
 UF: clariidae
- lacertae
 USE: LIZARD [B2293]
- lachnolaimus maximus
 USE: HOGFISH [B2482]
- LACQUERED PAPER CONTAINER**
 FTC: M0331
 BT: PAPER CONTAINER, TREATED [M0330]
- lactarius
 USE: MILK MUSHROOM [B2074]
- LACTARIUS AQUIFLUUS**
 FTC: B2075
 BT: MILK MUSHROOM [B2074]
 UF: lactarius helvus
- LACTARIUS DELICIOSUS**
 FTC: B2740
 BT: MILK MUSHROOM [B2074]
 UF: orange agaric
 UF: saffron milk cap
- lactarius helvus
 USE: LACTARIUS AQUIFLUUS [B2075]
- LACTIC ACID**
 FTC: B3127
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 270
 UF: INS 270
- LACTIC ACID ADDED**
 FTC: H0552
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 270 added
 UF: INS 270 added

- LACTIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS
 FTC: B3128
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 472b
 UF: INS 472b
- LACTIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED
 FTC: H0553
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 472b added
 UF: INS 472b added
- LACTIC ACID FERMENTED
 FTC: H0101
 BT: CARBOHYDRATE FERMENTED [H0256]
 UF: cultured
 UF: pickled by fermentation
- LACTIC ACID-OTHER AGENT FERMENTED
 FTC: H0107
 BT: FERMENTED/MODIFIED, MULTIPLE COMPONENT [H0128]
- LACTITOL
 FTC: B3129
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 966
 UF: INS 966
- LACTITOL ADDED
 FTC: H0554
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 966 added
 UF: INS 966 added
- LACTOSE
 FTC: C0209
 BT: SUGAR [C0108]
 SN: Used when lactose or a high lactose sweetener is the major ingredient.
- LACTOSE ADDED
 FTC: H0157
 BT: 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: delactosed
 SN: Used when all or part of the lactose in milk is converted to glucose and galactose through enzymatic action.
- LACTOSE FREE FOOD
 FTC: P0171
 BT: 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 sativa*
 USE: LETTUCE [B1390]
- lactuca sativa* var. *asparagina*
 USE: CELTUCE [B1728]
- lactuca sativa* var. *augustana*
 USE: CELTUCE [B1728]
- lactuca sativa* var. *cos*
 USE: ROMAINE [B2089]
- ladyfinger banana*
 USE: DWARF BANANA [B1559]
- lagenaria siceraria*
 USE: CALABASH GOURD [B1720]
- lagenaria vulgaris*
 USE: CALABASH GOURD [B1720]
- lagopus* spp.
 USE: PTARMIGAN [B2697]
- LAKE HERRING
 FTC: B1118
 BT: WHITEFISH OR CISCO [B1565]
 UF: cisco
 UF: coregonus artedii
 UF: tullibee
- LAKE TROUT
 FTC: B1503
 BT: TROUT [B1258]
 UF: cristivomer namaycush
 UF: salvelinus namaycush
- LAKE VICTORIA PERCH
 FTC: B1935
 BT: SNOOK FAMILY [B1824]
 UF: lates niloticus
- LAKE WHITEFISH
 FTC: B1907
 BT: WHITEFISH OR CISCO [B1565]
 UF: coregonus clupearformis
 UF: coregonus makwi
 UF: whitefish, lake
- la-kwa*
 USE: BITTER MELON [B1101]
- lama glama*
 USE: LLAMA [B2741]
- LAMB
 FTC: B1669
 BT: SHEEP [B1183]
- LAMB'S LETTUCE
 FTC: B1754
 BT: LEAFY VEGETABLE [B1566]
 UF: corn salad (plant)
 UF: valerianella olitoria
- LAMB'S QUARTER
 FTC: B1681
 BT: LEAFY VEGETABLE [B1566]
 UF: chenopodium album
 UF: goosefoot, white
 UF: pigweed
 UF: white goosefoot
- laminaria japonica*
 USE: KONBU [B2638]
- laminaria longissima*
 USE: KONBU [B2638]
- 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 nasus
USE: PORBEAGLE [B1978]
- lamnidae
USE: MACKEREL SHARK FAMILY [B1915]
- LAMPREY
FTC: B2753
BT: FISH, JAWLESS [B1164]
- LAND CRAB FAMILY
FTC: B2342
BT: CRAB [B1335]
UF: cangrejos
UF: gecarcinidae
- LAND CRESS
FTC: B2873
BT: LEAFY VEGETABLE [B1566]
UF: barbarea verna
UF: crecycy greens
- LANDOLPHIA
FTC: B2807
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: guinea gumvine
UF: landolphia heudelotti
- landolphia poilu
USE: HAIRY LANDOLPHIA [B2808]
- landolphia heudelotti
USE: LANDOLPHIA [B2807]
- landolphia hirsuta
USE: HAIRY LANDOLPHIA [B2808]
- landolphia owariensis
USE: WHITE RUBBER VINE [B2809]
- landolphia senegalensis
USE: GUMVINE [B2792]
- langka
USE: JACKFRUIT [B1545]
- LANGOSTINO
FTC: B2486
BT: SQUAT LOBSTER FAMILY [B2162]
- LANGOSTINO AMARILLO
FTC: B2206
BT: LANGOSTINO [B2486]
UF: cervinumida johni
- 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]
- LAOS
FTC: LA
BT: ASIA, SOUTHEAST [QN03]
- 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
- large lima bean
USE: FORDHOOK LIMA BEAN [B1562]
- LARGE SCALED BROWN SLICK-HEAD
FTC: B2907
BT: SLICKHEAD FAMILY [B2909]
UF: alepocephalus spp.
SN: Source--Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.455. Scientific name verifiable, common name unverified.
- LARGEMOUTH BASS
FTC: B2182
BT: BASS [B2665]
UF: black bass
UF: micropterus salmoides
SN: Source--American Fisheries Society
- larrea mexicana
USE: CHAPARRAL [B2047]
- larrea tridentata
USE: CHAPARRAL [B2047]
- lates calcarifer
USE: BARRAMUNDI PERCH [B2872]
- lates niloticus
USE: LAKE VICTORIA PERCH [B1935]
- LATEX
FTC: N0054
BT: VINYLIDENE [N0029]
- lathyrus aphaca
USE: MATHIE [B2473]
- lathyrus odoratus
USE: SWEET PEA [B1487]
- latrididae
USE: TRUMPETER FAMILY [B1988]
- latridopsis ciliaris
USE: BASTARD TRUMPETER [B1936]
- LATVIA
FTC: LV
BT: EUROPE, EASTERN [QR02]
- laurel
USE: BAY [B1197]
- laurus nobilis
USE: BAY [B1197]
- LAVER
FTC: B1745
BT: ALGAE, RED [B1743]
UF: nori
UF: porphyra umbilicalis
- LEAD POISONING
FTC: LEPO
BT: HACCP GUIDE [HA00]
- leadtree
USE: LEUCAENA [B2443]
- LEAF
FTC: C0200
BT: PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]
SN: The flat or fleshy expanded blade (lamina) including a small and insignificant leaf-stalk but excluding a large and fleshy leafstalk such as celery stalks or rhubarb stalks. 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)*.
- leaf beet
USE: SWISS CHARD [B1175]
- LEAF FIBRE CONTAINER
FTC: M0414
BT: NATURAL TEXTILE CONTAINER [M0409]
- 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]
- LEAFY VEGETABLE
FTC: B1566
BT: VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]
- LEATHERJACKET
FTC: B2146
BT: JACK [B1044]
- LEATHERJACKET FAMILY
FTC: B2138
BT: FISH, TETRAODONTIFORM [B1977]
UF: balistidae
- LEAVENING AGENT
FTC: A0428
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- LEBANON
FTC: LB
BT: MIDDLE EAST [QN06]
- lebranche mullet
USE: LIZA [B2359]
- leccinum scabrum
USE: ROUGH STEMMED BOLETUS [B2738]
- lechoza
USE: PAPAYA [B1249]
- LECITHINS
FTC: B3130
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 322
UF: INS 322
- LECITHINS ADDED
FTC: H0555
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 322 added
UF: INS 322 added
- LEEK
FTC: B1308
BT: VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]
UF: allium ampeloprasum var. porrum
- LEFTEYE FLOUNDER FAMILY
FTC: B1879
BT: FISH, PLEURONECTIFORM [B1023]
UF: bothidae
- 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]
- lelostomus xanthurus
USE: SPOT [B1256]
- LEMON
FTC: B1275
BT: CITRUS FRUIT [B1139]
UF: citrus limon
UF: citrus medica var. limonum
- lemon balm
USE: BALM, LEMON [B2621]
- LEMON GRASS
FTC: B2273
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: cymbopogon citratus
UF: fever grass
UF: west indian lemongrass
- LEMON SOLE
FTC: B2647
BT: RIGHTEYE FLOUNDER FAMILY [B1856]
- LEMON VERBENA
FTC: B2953
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
- lens culinaris
USE: LENTIL [B1268]
- LENTIL
FTC: B1268
BT: POD OR SEED VEGETABLE [B1156]
UF: lens culinaris
- lentinus edodes
USE: SHIITAKE MUSHROOM [B1635]
- leopard palm
USE: DEVILS TONGUE [B2344]
- lepas psittacus
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]
- lepidorhynchus denticulatus
- USE: DEEPSEA WHIPTAIL [B2898]
- lepiota naucina
USE: WHITE LEPIOTA [B2117]
- lepisosteidae
USE: GAR FAMILY [B1893]
- lepista nudum
USE: WOOD BLEWIT [B2522]
- lepista spp.
USE: BLEWIT [B2521]
- lepomis gibbosus
USE: PUMPKINSEED [B2403]
- lepomis spp.
USE: SUNFISH [B1419]
- lepus spp.
USE: HARE [B2695]
- LESOTHO
FTC: LS
BT: AFRICA, SOUTHERN [QM04]
- 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 GALANGAL
FTC: B2938
BT: GALANGAL [B2971]
- lethrinus spp.
USE: EMPEROR [B2859]
- LETTUCE
FTC: B1390
BT: HEAD VEGETABLE [B1194]
UF: lactuca sativa
- LEUCAENA
FTC: B2443
BT: PLANT USED AS FOOD SOURCE [B1347]
UF: ipil-ipil
UF: jumbie bean
UF: leadtree
- leuciscus idus
USE: IDE [B2713]
- leucoagricus naucina
USE: WHITE LEPIOTA [B2117]
- levulose
USE: FRUCTOSE [C0223]
- LIBERIA
FTC: LR
BT: AFRICA, WESTERN [QM05]
- LIBYA
FTC: LY
BT: AFRICA, NORTHERN [QM03]
- LICHEN

- FTC: B2345
BT: ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
- LICORICE
FTC: B2048
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: glycyrrhiza glabra
- LIECHTENSTEIN
FTC: LI
BT: EUROPE, WESTERN [QR04]
- LIGHT CREAM
FTC: C0160
BT: CREAM [C0195]
UF: coffee cream
UF: cream, light
UF: table cream
SN: Cream containing not less than 18% but less than 30% milkfat; a product labeled "LIGHT CREAM" may contain 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: Z0004
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
BT: CREAM [C0195]
UF: whipping cream
SN: Cream that contains not less than 30% but less than 36% milkfat.
- LIGHT WINE, 7-14% ALCOHOL
FTC: A0299
BT: WINE, 7-24% ALCOHOL [A0205]
UF: sparkling wine (U.S.)
UF: table wine (U.S.)
SN: Wine containing 7-14% alcohol.
- light, label claim
USE: "LIGHT" LABEL CLAIM [P0132]
- lilium spp.
USE: LILY [B2451]
- LILY
FTC: B2451
BT: PLANT USED AS FOOD SOURCE [B1347]
- UF: lilium spp.
- LIMA BEAN
FTC: B1397
BT: BEAN (VEGETABLE) [B1567]
UF: phaseolus limensis
- 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
USE: SUCCOTASH [B1361]
- limanda ferruginea
USE: YELLOWTAIL FLOUNDER [B1872]
- limanda proboscidea
USE: LONGHEAD DAB [B1860]
- LIME (CITRUS)
FTC: B1067
BT: CITRUS FRUIT [B1139]
UF: citrus aurantifolia
UF: citrus medica var. acida
- LIMPET
FTC: B2279
BT: ARCHAEOGASTROPOD [B1002]
UF: cellana denticulata
UF: lapa
UF: patella caerulea
UF: patella vulgata
- limpet, giant owl
USE: OWL LIMPET [B2357]
- 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
FTC: B2221
- BT: SHORE, MARSH AND TALON CRAB FAMILY [B2220]
UF: pachygrapsus crassipes
- LING
FTC: B2144
BT: COD FAMILY [B1835]
UF: molva molva
- LINGCOD
FTC: B1384
BT: GREENLING FAMILY [B1811]
UF: ophiodon elongatus
- LINGONBERRY (COWBERRY)
FTC: B1019
BT: BERRY, VACCINIUM [B1614]
UF: cowberry
UF: vaccinium vitis-idaea var. minus
- 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]
- LIQUEUR
FTC: A0240
BT: DISTINCTIVE DISTILLED SPIRITS [A0200]
UF: cordial
SN: 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)).
- LIQUID
FTC: E0130
BT: E. PHYSICAL STATE, SHAPE OR FORM [E0113]
UF: fluid
SN: 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. Liq-

uids 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
 BT: B. FOOD SOURCE [B1564]

LIQUID FREEZANT
 FTC: A0429
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: 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: prebasted
 SN: Used when liquid is injected into a meat or poultry is prebasted. Do not confuse with *WATER ADDED*.

LIQUID, HIGH VISCOSITY
 FTC: E0102
 BT: LIQUID [E0130]
 UF: liquid, thick
 SN: 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
 SN: A liquid 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, thick
 USE: LIQUID, HIGH VISCOSITY [E0102]

liquid, thin
 USE: LIQUID, LOW VISCOSITY [E0109]

liquid, very thick
 USE: SEMILIQUID [E0103]

liquor, alcoholic
 USE: DISTILLED SPIRITS [A0277]

litchee
 USE: LITCHI [B1212]

LITCHI
 FTC: B1212
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: litchee
 UF: litchi chinensis
 UF: litchi nut
 UF: nephelium litchi

litchi chinensis
 USE: LITCHI [B1212]

litchi nut
 USE: LITCHI [B1212]

lithodes aequispina
 USE: GOLDEN CRAB [B2343]

lithodidae
 USE: STONE AND KING CRAB FAMILY [B2209]

LITHOLRUBINE BK
 FTC: B3131
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 180
 UF: INS 180

LITHOLRUBINE BK ADDED
 FTC: H0556

BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 180 added
 UF: INS 180 added

LITHUANIA
 FTC: LT
 BT: EUROPE, EASTERN [QR02]

LITTLE RADISH
 FTC: B2960
 BT: RADISH [B1315]

LITTLELEAF LINDEN
 FTC: B2966
 BT: LINDEN [B2051]

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]
 AI: <DICTION> 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: MULLET FAMILY [B1782]
 UF: lebranche mullet
 UF: mugil brasiliensis
 UF: mugil liza

LIZARD
 FTC: B2293
 BT: REPTILE [B1625]
 UF: lacertae

LIZARDFISH FAMILY
 FTC: B2498
 BT: FISH, AULOPIFORM [B2497]
 UF: synodontidae

LLAMA
 FTC: B2741
 BT: MEAT ANIMAL (MAMMAL) [B1134]
 UF: lama glama

LOBSTER
 FTC: B1505
 BT: DECAPOD [B1998]
 UF: homarus spp.
 UF: panulirus spp.

locust bean
 USE: CAROB BEAN [B1366]

LOCUST BEAN GUM
 FTC: B3132

- BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 410
UF: INS 410
- locust bean gum added
USE: CAROB BEAN GUM ADDED [H0377]
- LOCUST BEAN GUM ADDED
FTC: H0557
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 410 added
UF: INS 410 added
- LOGANBERRY
FTC: B1401
BT: BLACKBERRY [B1407]
UF: rubus ursinus var. loganobac-cus cv. logan
- LOIN
FTC: Z0031
BT: CUT OF MEAT, U.S. [Z0008]
- long pepper
USE: HOT PEPPER [B1643]
- LONG WHISKERED CATFISH FAMILY
FTC: B1969
BT: FISH, SILURIFORM [B1598]
UF: pimelodidae
- LONGAN
FTC: B1628
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: dimocarpus longan
UF: dragon eyes
UF: euphorbia longan
UF: lungan
UF: nephelium longanum
- LONGFIN MAKO SHARK
FTC: B2472
BT: MACKEREL SHARK FAMILY [B1915]
UF: isurus paucus
- LONG-FINNED EEL
FTC: B2672
BT: FRESHWATER EEL FAMILY [B2545]
UF: anguilla dieffenbachii
- LONGHEAD DAB
FTC: B1860
BT: RIGHTEYE FLOUNDER FAMILY [B1856]
UF: dab, longhead
UF: liimanda proboscidea
- longhi
USE: GAMBEYA [B2790]
- LONGLEGGED SPINY LOBSTER
FTC: B2169
BT: SPINY LOBSTER [B1075]
UF: panulirus longipes
- LONGTAIL TUNA
FTC: B1004
- BT: TUNA [B1269]
UF: neothunnus rarus
UF: northern bluefin tuna
UF: thunnus tonggol
- LOOKDOWN DORY
FTC: B2903
BT: DORY FAMILY [B1891]
UF: cyttus traversi
- LOOSE LEAF LETTUCE
FTC: B2087
BT: LETTUCE [B1390]
- loose-skinned orange
USE: MANDARIN ORANGE [B1429]
- lophiidae
USE: GOOSEFISH FAMILY [B2405]
- lopius piscatorius
USE: MONKFISH [B2401]
- LOQUAT
FTC: B1244
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: eribotrya japonica
UF: japanese medlar
UF: japanese plum (eribotrya)
- LOQUAT
FTC: B1244
BT: PIT FRUIT [B1539]
UF: eribotrya japonica
UF: japanese medlar
UF: japanese plum (eribotrya)
- 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 [B1174]
- LOUISIANA
FTC: US22
BT: SOUTHEASTERN STATES [US63]
- louisiana crayfish
USE: RED SWAMP CRAYFISH [B2231]
- LOVAGE
FTC: B2952
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
- love apple
USE: TOMATO [B1276]
- LOW CALORIE FOOD
FTC: P0033
- BT: NO OR REDUCED CALORIES CLAIM OR USE [P0066]
SN: 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.
- LOW DENSITY POLYETHYLENE CONTAINER
FTC: M0370
BT: POLYETHYLENE CONTAINER [M0367]
- LOW DENSITY POLYETHYLENE CONTAINER, TREATED
FTC: M0372
BT: LOW DENSITY POLYETHYLENE CONTAINER [M0370]
- LOW FAT FOOD
FTC: P0039
BT: NO OR REDUCED FAT CLAIM OR USE [P0069]
SN: 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.
- LOW FIBER FOOD
FTC: P0063
BT: FIBER SPECIAL CLAIM OR USE [P0049]
- LOW IN CHOLESTEROL FOOD
FTC: P0043
BT: NO OR REDUCED CHOLESTEROL CLAIM OR USE [P0149]
SN: Food having 20 milligrams 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]
SN: Food having one gram or less saturated fat per amount customarily consumed and 15% or less of calories from satu-

- rated 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
 BT: NO OR REDUCED SALT OR SODIUM CLAIM OR USE [P0077]
 UF: low sodium or salt food
 SN: 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.
- LOW SODIUM FOOD**
 FTC: P0156
 BT: LOW SALT OR SODIUM FOOD [P0038]
 SN: 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]
 SN: Not defined in Federal Register; no basis for a recommended intake.
- LOW-ALCOHOL WINE, .5-7% ALCOHOL**
 FTC: A0298
 BT: WINE OR WINE-LIKE PRODUCT, .5-24% ALCOHOL [A0297]
 SN: Wine or wine-like product containing .5-7% alcohol.
- loxechimus spp.
 USE: SEA URCHIN [B2107]
- lubia bean
 USE: HYACINTH BEAN [B1725]
- lucerne
 USE: ALFALFA [B1359]
- luciperca
 USE: PIKE PERCH [B1399]
- luciperca sandra
 USE: ZANDER [B2387]
- lucuma mammosa
 USE: SAPOTE [B1694]
- luffa
 USE: DISHCLOTH GOURD [B1721]
- luffa aegyptiaca
 USE: DISHCLOTH GOURD [B1721]
- luffa cylindrica
 USE: DISHCLOTH GOURD [B1721]
- lulo
 USE: NARANJILLA [B2062]
- LUMPFISH**
 FTC: B1823
 BT: SNAILFISH FAMILY [B1822]
 UF: cyclopterus lumpus
- LUNAR FUSILIER**
 FTC: B2604
 BT: FUSILIER [B2603]
 UF: fusilier, lunar
- luncheon meat
 USE: SAUSAGE OR LUNCHEON MEAT [A0221]
- LUNG**
 FTC: C0187
 BT: ORGAN MEAT, OTHER SYSTEMS [C0255]
- lungan
 USE: LONGAN [B1628]
- LUPINE BEAN**
 FTC: B1701
 BT: OIL-PRODUCING PLANT [B1017]
 UF: lupinus spp.
- LUPINE BEAN**
 FTC: B1701
 BT: BEAN (VEGETABLE) [B1567]
 UF: lupinus spp.
- lupinus spp.
 USE: LUPINE BEAN [B1701]
- LUTEIN**
 FTC: B3133
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 161b
 UF: INS 161b
- LUTEIN ADDED**
 FTC: H0558
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 161b added
 UF: INS 161b added
- 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 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 SILLA
 FTC: B2381
 BT: SNAPPER FAMILY [B1798]
- lutjanus spp.
 USE: SNAPPER [B1510]
- lutjanus vivanus
 USE: SILK SNAPPER [B1800]
- LUXEMBOURG**
 FTC: LU
 BT: EUROPE, WESTERN [QR04]
- LYCOPENE**
 FTC: B3134
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 160d

- UF: INS 160d
- LYCOPENE ADDED**
 FTC: H0559
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 160d added
 UF: INS 160d added
- lycopersicon esculentum*
 USE: TOMATO [B1276]
- lycopersicon lycopersicum*
 USE: TOMATO [B1276]
- lycopersicon lycopersicum* var. *cerasiforme*
 USE: MINIATURE TOMATO [B1608]
- lycopersicon lycopersicum* var. *pyriforme*
 USE: PEAR TOMATO [B1107]
- LYSOZYME**
 FTC: B3135
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 1105
 UF: INS 1105
- LYSOZYME ADDED**
 FTC: H0560
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 1105 added
 UF: INS 1105 added
- M. CONTAINER OR WRAPPING**
 FTC: M0100
 SN: This descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor 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.
- MACADAMIA**
 FTC: B1451
 BT: TROPICAL OR SUBTROPICAL NUT [B1022]
 UF: macadamia spp.
- macadamia* spp.
 USE: MACADAMIA [B1451]
- MACARONI OR NOODLE PRODUCT**
 FTC: A0275
 BT: PREPARED GRAIN OR STARCH PRODUCT [A0106]
 SN: 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: MO
 BT: ASIA, NORTHEAST [QN02]
- MACE**
 FTC: B1321
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
- machuelo*
 USE: PERUVIAN MENHADEN [B2176]
- MACKEREL**
 FTC: B1043
 BT: MACKEREL FAMILY [B1426]
 UF: cybium
 UF: scomber
 UF: scomberomorus
- MACKEREL FAMILY**
 FTC: B1426
 BT: FISH, PERCIFORM [B1581]
 UF: scombridae
- mackerel pike*
 USE: PACIFIC SAURY [B1890]
- MACKEREL SHARK FAMILY**
 FTC: B1915
 BT: FISH, LAMNIFORM [B2553]
 UF: lamnidae
- mackerel, atlantic*
 USE: ATLANTIC MACKEREL [B1790]
- macrocallista maculata*
 USE: CALICO CLAM [B2319]
- macropus* spp.
 USE: KANGAROO [B2092]
- macrouridae*
 USE: GRENADIER FAMILY [B2899]
- macrourus* spp.
 USE: GRENADIER [B2897]
- macrozoarces americanus*
 USE: OCEAN POUT [B1845]
- macruronus novaezelandiae*
 USE: HOKI [B1838]
- maetra sachalinensis*
 USE: HEN CLAM [B2590]
- MADAGASCAR**
 FTC: MG
 BT: AFRICA, SOUTHERN [QM04]
 UF: malagasy republic
- madagascar plum*
 USE: GOVERNOR'S PLUM [B2789]
- made from concentrate*
 USE: REHYDRATED [H0259]
- madhuca latifolia*
 USE: ILLIPE [B2110]
- mafouere*
 USE: BITTERWOOD [B2793]
- MAFURRA**
 FTC: B2329
 BT: OIL-PRODUCING PLANT [B1017]
 UF: trichilia emetica
- MAGNESIUM CARBONATE**
 FTC: B3136
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 504
 UF: INS 504
- MAGNESIUM CARBONATE ADDED**
 FTC: H0561
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 504 added
 UF: INS 504 added
- MAGNESIUM CHLORIDE**
 FTC: B3137
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 511
 UF: INS 511
- MAGNESIUM CHLORIDE ADDED**
 FTC: H0562
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 511 added
 UF: INS 511 added
- MAGNESIUM DIGLUTAMATE**
 FTC: B3138
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 625
 UF: INS 625
- MAGNESIUM DIGLUTAMATE ADDED**
 FTC: H0563
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 625 added
 UF: INS 625 added
- MAGNESIUM HYDROXIDE**
 FTC: B3139

- BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 528
UF: INS 528
- MAGNESIUM HYDROXIDE ADDED
FTC: H0564
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 528 added
UF: INS 528 added
- MAGNESIUM HYDROXIDE CARBONATE
FTC: B3140
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 504
UF: INS 504
- MAGNESIUM HYDROXIDE CARBONATE ADDED
FTC: H0565
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 504 added
UF: INS 504 added
- MAGNESIUM OXIDE
FTC: B3141
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 530
UF: INS 530
- MAGNESIUM OXIDE ADDED
FTC: H0566
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 530 added
UF: INS 530 added
- MAGNESIUM SALTS OF FATTY ACIDS
FTC: B3142
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 470b
UF: INS 470b
- MAGNESIUM SALTS OF FATTY ACIDS ADDED
FTC: H0567
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 470b added
UF: INS 470b added
- MAGNESIUM SILICATE
FTC: B3143
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 553a
UF: INS 553a
- MAGNESIUM SILICATE ADDED
FTC: H0568
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 553a added
UF: INS 553a added
- MAGNESIUM TRISILICATE
FTC: B3144
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 553a
UF: INS 553a
- MAGNESIUM TRISILICATE ADDED
FTC: H0569
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 553a added
UF: INS 553a added
- maguey
USE: CENTURY PLANT [B2002]
- mahi mahi
USE: DOLPHIN [B1917]
- maia
USE: NEW ZEALAND SPIDER CRAB [B2105]
- MAINE
FTC: US23
BT: NORTHEASTERN STATES [US62]
- 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
BT: MACKEREL SHARK FAMILY [B1915]
UF: isurus spp.
- malabar black pepper
USE: PEPPER, BLACK [B1191]
- MALABAR NIGHTSHADE
FTC: B1150
BT: LEAFY VEGETABLE [B1566]
UF: basella alba
UF: vine spinach
- malabar plum
USE: ROSEAPPLE [B2020]
- MALABAR SNAPPER
FTC: B1805
BT: SNAPPER FAMILY [B1798]
UF: lutjanus malabaricus
UF: snapper, malabar red
- malacanthidae
USE: TILEFISH FAMILY [B1923]
- malaclemys
USE: TURTLE [B1242]
- malademys spp.
USE: DIAMONDBACK TERRAPIN [B2413]
- malagasy republic
USE: MADAGASCAR [MG]
- MALANGA
FTC: B1499
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
UF: ocumo
UF: tanier
UF: tannia
UF: tanyah
UF: xanthosoma
- MALAWI
FTC: MW
BT: AFRICA, SOUTHERN [QM04]
- MALAYSIA
FTC: MY
BT: ASIA, SOUTHEAST [QN03]
- MALDIVES
FTC: MV
BT: INDIAN OCEAN ISLANDS [QS]
- MALI
FTC: ML
BT: AFRICA, WESTERN [QM05]
- MALIC ACID
FTC: B3145
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 296
UF: INS 296
- MALIC ACID ADDED
FTC: H0570
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 296 added
UF: INS 296 added
- malka
USE: CLOUDBERRY [B2029]
- mallotus villosus
USE: CAPELIN [B1903]
- malpighia glabra
USE: ACEROLA [B1360]
- malpighia marginata
USE: ACEROLA [B1360]

- MALT BEVERAGE**
 FTC: A0195
 BT: ALCOHOLIC BEVERAGE [A0278]
 SN: 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 [A0112]
- MALTA**
 FTC: MT
 BT: EUROPE, SOUTHERN [QR03]
- MALTITOL**
 FTC: B3146
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 965
 UF: INS 965
- MALTITOL ADDED**
 FTC: H0571
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 965 added
 UF: INS 965 added
- MALTITOL SYRUP**
 FTC: B3147
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 965
 UF: INS 965
- MALTITOL SYRUP ADDED**
 FTC: H0572
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 965 added
 UF: INS 965 added
- 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 communis**
- USE: APPLE [B1245]
- malus coronaria**
 USE: CRABAPPLE [B1488]
- malus sylvestris**
 USE: APPLE [B1245]
- malvinas**
 USE: FALKLAND ISLANDS [FK]
- mamey**
 USE: MAMMY APPLE [B1685]
- mamey colorado**
 USE: SAPOTE [B1694]
- mamey sapote**
 USE: SAPOTE [B1694]
- MAMMEA**
 FTC: B2810
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: *mammea africana*
- mammea africana**
 USE: MAMMEA [B2810]
- mammea americana**
 USE: MAMMY APPLE [B1685]
- mammea sapote**
 USE: SAPOTE [B1694]
- MAMMY APPLE**
 FTC: B1685
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: *mamey*
 UF: *mammea americana*
 UF: south american apricot
- manoncillo**
 USE: SPANISH LIME [B1468]
- MANDARIN ORANGE**
 FTC: B1429
 BT: CITRUS FRUIT [B1139]
 UF: *citrus deliciosa*
 UF: *citrus nobilis*
 UF: *citrus reticulata*
 UF: *citrus unshia*
 UF: loose-skinned orange
 UF: tangerine
- mangifera indica**
 USE: MANGO [B1270]
- MANGO**
 FTC: B1270
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: indian mango
 UF: *mangifera indica*
- MANGO MELON**
 FTC: B2042
 BT: MELON [B1283]
 UF: garden lemon
 UF: melon apple
 UF: orange melon
 UF: vegetable orange
 UF: vine peach
- MANGOSTEEN**
 FTC: B2037
- BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: *garcinia mangostana*
- manihot esculenta**
 USE: CASSAVA [B1352]
- manilkara zapota**
 USE: SAPODILLA [B1693]
- MANITOBA**
 FTC: CA03
 BT: CANADA [CA]
- MANNITOL**
 FTC: B3148
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 421
 UF: INS 421
- MANNITOL ADDED**
 FTC: H0304
 BT: SUGAR ALCOHOL ADDED [H0302]
 SN: Used when mannitol is added at any level.
- MANNITOL ADDED**
 FTC: H0573
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 421 added
 UF: INS 421 added
- MANTA FAMILY**
 FTC: B2298
 BT: FISH, RAJIFORM [B1968]
 UF: *mobulidae*
- manzanilla olive**
 USE: OLIVE [B1299]
- MAPLE SYRUP ADDED**
 FTC: H0282
 BT: SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]
- maranta arundinacea**
 USE: ARROWROOT [B2400]
- marbola plum**
 USE: MOBOLA PLUM [B2827]
- MARCREUSE**
 FTC: Z0134
 BT: RAQUETTE [Z0131]
- MARGARINE**
 FTC: A0231
 BT: BUTTER PRODUCT ANALOG [A0294]
 SN: 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]
- MARGIN JACKKNIFE
 FTC: B2716
 BT: CLAM [B1331]
 UF: razor clam
 UF: solen marginatus
- marianas islands
 USE: NORTHERN MARIANA ISLANDS [MP]
- MARIHUANA PLANT
 FTC: B2323
 BT: OIL-PRODUCING PLANT [B1017]
 UF: cannabis sativa
- MARINA WEST COAST CLIMATIC ZONE
 FTC: CLZ08
 BT: MILD CLIMATIC ZONE [CLZ07]
- 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: SPICE OR HERB ADDED [H0151]
 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]
 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.
- marine crayfish
 USE: SPINY LOBSTER [B1075]
- MARINE MAMMAL
 FTC: B1122
- BT: MEAT ANIMAL (MAMMAL) [B1134]
- MARJORAM, POT
 FTC: B1097
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: origanum heracleoticum
 UF: origanum onites
- marjoram, sweet
 USE: SWEET MARJORAM [B1609]
- marjoram, wild
 USE: OREGANO [B1542]
- MARLIN
 FTC: B1243
 BT: BILLFISH FAMILY [B1518]
 UF: makaira spp.
 UF: tetrapturus spp.
- marling
 USE: WHITING [B1640]
- marmalade
 USE: FRUIT PRESERVE OR JAM [A0251]
- MARMALADE BOX
 FTC: B2662
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: genipa americana
 UF: genipap
- marmalade fruit
 USE: SAPOTE [B1694]
- marmalade plum
 USE: SAPOTE [B1694]
- marmota monax
 USE: WOODCHUCK [B1576]
- maroola nut
 USE: SCLEROCARYA [B2822]
- marrow bean
 USE: BEAN (VEGETABLE) [B1567]
- marrow, vegetable
 USE: VEGETABLE MARROW [B2031]
- MARSHALL ISLANDS
 FTC: MH
 BT: PACIFIC OCEAN ISLANDS [QU]
- MARTINIQUE
 FTC: MQ
 BT: CARIBBEAN ISLANDS [QO01]
- marula
 USE: SCLEROCARYA [B2822]
- marumi kumquat
 USE: ROUND KUMQUAT [B2775]
- MARYLAND
 FTC: US24
- BT: MIDDLE ATLANTIC STATES [US60]
- mashed
 USE: SEMISOLID WITH SMOOTH CONSISTENCY [E0119]
- masou salmon
 USE: CHERRY SALMON [B1108]
- MASSACHUSETTS
 FTC: US25
 BT: NORTHEASTERN STATES [US62]
- ma-tai water chestnut
 USE: WATER CHESTNUT [B1026]
- MATE
 FTC: B2059
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: ilex paraguariensis
 UF: paraguay tea
 UF: yerba mate
- MATERIAL OF CONTACT PRIOR TO PACKAGING
 FTC: Z0077
 BT: Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]
- MATRIE
 FTC: B2473
 BT: PEA, EDIBLE SEED CULTIVARS [B1001]
 UF: lathyrus aphaca
 SN: Eaten in the immature state in europe and the orient.
- mature
 USE: RIPE OR MATURE [Z0052]
- MATURITY OR RIPENESS UNKNOWN
 FTC: Z0205
 BT: DEGREE OF PLANT MATURITY [Z0050]
- MAURITANIA
 FTC: MR
 BT: AFRICA, WESTERN [QM05]
- MAURITIUS
 FTC: MU
 BT: INDIAN OCEAN ISLANDS [QS]
- maw (mammal)
 USE: STOMACH [C0211]
- mayom
 USE: OTAHEITE GOOSEBERRY [B2360]
- mcdonald islands
 USE: HEARD AND MCDONALD ISLANDS [HM]
- meadow fescue
 USE: REED FESCUE [B2338]
- MEADOW MUSHROOM
 FTC: B2023
 BT: MUSHROOM [B1467]
 UF: agaricus campestris

- MEAGRE**
 FTC: B2863
 BT: DRUM [B1204]
 UF: sciaena aquila
- meal**
 USE: MEDIUM GROUND [E0117]
- MEAL REPLACEMENT**
 FTC: A0274
 BT: DIETARY OR THERAPEUTIC FORMULATION [A0309]
 UF: breakfast squares
 UF: energy food stick
 UF: instant breakfast
 SN: 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 AND MEAT PRODUCTS**
 FTC: A0459
 AI: CIAA ADD/385/90E Rev 5
- MEAT AND MEAT PRODUCTS**
 FTC: A0633
 AI: CL 1996/14-FAC, May 1996
- MEAT ANIMAL (MAMMAL)**
 FTC: B1134
 BT: ANIMAL USED AS FOOD SOURCE [B1297]
- 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 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 (FROM MAMMAL)**
 FTC: A0150
 BT: MEAT, POULTRY, SEA-FOOD OR RELATED PRODUCT [A0217]
 SN: 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]
 SN: 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 ANALOG**
 FTC: A0132
 BT: MEAT OR MEAT PRODUCT (FROM MAMMAL) [A0150]
 UF: imitation meat
 SN: 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 [A0279]
- MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT**
 FTC: A0217
 BT: PRODUCT TYPE, USA [A0289]
 SN: Products of the flesh of animals.
- medicago sativa**
 USE: ALFALFA [B1359]
- MEDITERRANEAN CLIMATIC ZONE**
 FTC: CLZ09
 BT: MILD CLIMATIC ZONE [CLZ07]
- MEDITERRANEAN FISHING AREA**
 FTC: AA37
 BT: FISHING AREAS [AA]
- 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: mespilis germanica
- medusae**
 USE: JELLYFISH [B2408]
- meganyctiphanes norvegica**
 USE: KRILL [B2844]
- MEGRIM**
 FTC: B2710
 BT: LEFT EYE FLOUNDER FAMILY [B1879]
- melanogrammus aeglefinus**
 USE: HADDOCK [B1441]
- melia azedarach**
 USE: CHINABERRY [B2157]
- melicoccus bijugatus**
 USE: SPANISH LIME [B1468]
- melilot**
 USE: SWEET CLOVER [B2332]
- melilotus**
 USE: SWEET CLOVER [B2332]
- melissa officinalis**
 USE: BALM, LEMON [B2621]
- MELLORINE**
 FTC: A0232
 BT: ICE CREAM PRODUCT ANALOG [A0159]
 SN: 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]
- 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]
- MENHADEN
FTC: B1396
BT: HERRING FAMILY [B1124]
UF: brevoortia
- menhaden, atlantic
USE: ATLANTIC MENHADEN
[B1849]
- menhaden, gulf
USE: GULF MENHADEN [B1848]
- menippe
USE: FLORIDA STONE CRAB
[B1944]
- menippi mercenaria
USE: FLORIDA STONE CRAB
[B1944]
- menpachi
USE: SQUIRRELFISH [B2656]
- mentha piperita
USE: PEPPERMINT [B1449]
- mentha spicata
USE: SPEARMINT [B1434]
- mentha spp.
USE: MINT [B1267]
- mentha viridis
USE: SPEARMINT [B1434]
- menticirrhus
USE: KINGFISH [B2198]
- mercenaria mercenaria
USE: NORTHERN QUAHOG
[B1068]
- mercenaria spp.
USE: QUAHOG [B2501]
- meretricinae spp.
USE: HARD CLAM [B2193]
- meretrix lamarckii
USE: JAPANESE HARD CLAM
[B2386]
- merlangius merlangus
USE: EUROPEAN WHITING
[B2644]
- merluccius capensis
USE: CAPE HAKE [B2141]
- merluccius hubbsi
USE: ARGENTINE HAKE [B2142]
- merluccius merluccius
USE: EUROPEAN HAKE [B2365]
- merluccius productus
USE: PACIFIC WHITING [B1137]
- merluccius spp.
USE: WHITING [B1640]
- merluce
USE: HAKE [B1291]
- merluza
USE: HAKE [B1291]
- mero
USE: GROUPEL [B1496]
- MESOGASTROPOD
FTC: B1008
BT: GASTROPOD [B2111]
- mespilus germanica
USE: MEDLAR [B2014]
- METAL
FTC: N0041
BT: FOOD CONTACT SURFACE
FROM HUMAN-MADE MA-
TERIAL [N0051]
- METAL CONTAINER
FTC: M0151
BT: CONTAINER OR WRAP-
PING 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 CON-
TAINER
FTC: M0393
BT: METALLIZED POLYMER
CONTAINER [M0392]
- METALLIZED POLYESTER CON-
TAINER
FTC: M0394
BT: METALLIZED POLYMER
CONTAINER [M0392]
- METALLIZED POLYMER CON-
TAINER
FTC: M0392
- BT: PLASTIC CONTAINER,
COMBINED MATERIAL
[M0391]
- metanephrops
USE: DEEP SEA LOBSTER
[B2232]
- METATARTARIC ACID
FTC: B3149
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 353
UF: INS 353
- METATARTARIC ACID ADDED
FTC: H0574
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 353 added
UF: INS 353 added
- METHOD OF HEATING CON-
TAINER
FTC: G0032
BT: G. COOKING METHOD
[G0002]
SN: 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 sur-
face or into an oven are not
indexed here.
- METHYL CELLULOSE
FTC: B3150
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 461
UF: INS 461
- METHYL CELLULOSE ADDED
FTC: H0575
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 461 added
UF: INS 461 added
- METHYL P-HYDROXYBENZOATE
FTC: B3151
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 218
UF: INS 218
- METHYL P-HYDROXYBENZOATE
ADDED
FTC: H0576
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 218 added
UF: INS 218 added
- MEXICAN FLOUNDER
FTC: B2285

- BT: LEFTEYE FLOUNDER FAMILY [B1879]
UF: cyclosetta chittendeni
- MEXICAN HUSK TOMATO
FTC: B2015
BT: GROUND CHERRY [B2519]
UF: jamberry
UF: physalis ixocarpa
UF: tomatillo
- mexican marjoram
USE: OREGANO, MEXICAN [B2262]
- mexican oregano
USE: OREGANO, MEXICAN [B2262]
- 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 ambrosioides
- mexican wild sage
USE: OREGANO, MEXICAN [B2262]
- MEXICO
FTC: MX
BT: NORTH AMERICA [QT]
- MICHIGAN
FTC: US26
BT: MIDWESTERN STATES [US61]
- 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
SN: 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]
- MICROCRYSTALLINE CELLULOSE
FTC: B3152
- BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 460
UF: INS 460
- 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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 460 added
UF: INS 460 added
- micromesistius australis
USE: SOUTHERN BLUE WHITING [B1836]
- micromesistius poutassou
USE: BLUE WHITING [B1837]
- MICRONESIA
FTC: FM
BT: PACIFIC OCEAN ISLANDS [QU]
- micropogonias undulatus
USE: ATLANTIC CROAKER [B1795]
- micropterus dolomieu
USE: SMALLMOUTH BASS [B2427]
- micropterus salmoides
USE: LARGEMOUTH BASS [B2182]
- microstomus pacificus
USE: DOVER SOLE [B1511]
- MIDDLE ATLANTIC STATES
FTC: US60
BT: UNITED STATES [US]
- MIDDLE EAST
FTC: QN06
BT: ASIA [QN]
- midget tomato
USE: MINIATURE TOMATO [B1608]
- MIDWESTERN STATES
FTC: US61
BT: UNITED STATES [US]
- MILD CLIMATIC ZONE
FTC: CLZ07
BT: CLIMATIC ZONE [CLZ]
- MILK
FTC: C0235
BT: MILK OR MILK COMPONENT [C0113]
- SN: Milk is a secretion from the mammary glands of female mammals. 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).
- MILK ADDED
FTC: H0184
BT: MILK OR MILK PRODUCT ADDED [H0297]
- MILK ANALOG
FTC: A0182
BT: MILK OR MILK PRODUCT ANALOG [A0147]
UF: imitation milk
SN: Food product having functional characteristics similar to milk; it may be nutritionally equivalent or inferior to the product it purports to resemble.
- MILK ENAMEL
FTC: N0019
BT: COATING ENAMEL [N0024]
- MILK MUSHROOM
FTC: B2074
BT: MUSHROOM [B1467]
UF: lactarius
- MILK OR MILK COMPONENT
FTC: C0113
BT: PART OF ANIMAL [C0164]
SN: 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). Examples: 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).
- MILK OR MILK PRODUCT
FTC: A0148
BT: DAIRY PRODUCT [A0164]
SN: 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
 FTC: A0147
 BT: MILK OR MILK PRODUCT [A0148]
 SN: 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, cultured
 USE: CULTURED MILK PRODUCT [A0101]
- milk, nut
 USE: NUT MILK [C0214]
- MILKFISH
 FTC: B1909
 BT: MILKFISH FAMILY [B2548]
 UF: chanos chanos
- MILKFISH FAMILY
 FTC: B2548
 BT: FISH, GONORYNCHIFORM [B2543]
 UF: chanidae
- MILLED GRAIN OR STARCH PRODUCT
 FTC: A0149
 BT: GRAIN OR STARCH PRODUCT [A0125]
 SN: 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]
- MILLET, COMMON
 FTC: B1285
 BT: MILLET [B2505]
 UF: panicum miliaceum
 UF: proso millet
- miló
 USE: SORGHUM [B1448]
- milt, soft roe
 USE: TESTIS, MILT OR SOFT ROE [C0234]
- MIMUSOPS
 FTC: B2811
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: mimusops zeyheri
- 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 WATER
 FTC: B1288
 BT: WATER [B1217]
 SN: Potable water that has a high content of dissolved minerals and may contain natural carbon dioxide.
- minerals removed
 USE: DEMINERALIZED [H0137]
- MINIATURE TOMATO
 FTC: B1608
 BT: TOMATO [B1276]
 UF: cherry tomato
 UF: lycopersicon lycopersicum var. cerasiforme
 UF: midget tomato
- mink food
 USE: FOOD FOR NON-FOOD ANIMALS [P0013]
- MINNESOTA
 FTC: US27
 BT: MIDWESTERN STATES [US61]
- MINNOW
 FTC: B1922
 BT: CARP OR MINNOW FAMILY [B1921]
 UF: phoxinus spp.
- 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 [PM]
- MIRABELLE PLUM
 FTC: B2733
 BT: DAMSON PLUM [B1662]
 UF: prunus domestica var. syriaca
 UF: prunus insititia var. syriaca
 UF: syrian plum
- MIRACLE FRUIT
 FTC: B2030
- BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
- mirliton
 USE: CHAYOTE [B1730]
- MISSISSIPPI
 FTC: US28
 BT: SOUTHEASTERN STATES [US63]
- MISSOURI
 FTC: US29
 BT: MIDWESTERN STATES [US61]
- 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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 472f
 UF: INS 472f
- MIXED ACETIC AND TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED
 FTC: H0578
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 472f added
 UF: INS 472f added
- MIXED CAROTENES
 FTC: B3154
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 160a
 UF: INS 160a
- MIXED CAROTENES ADDED
 FTC: H0579
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 160a added
 UF: INS 160a added
- MOBOLA PLUM
 FTC: B2827
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: cork tree (parinari)
 UF: hissing tree
 UF: marbola plum
 UF: parinari curatellifolia
 UF: parinari mobola
 UF: sand apple
- mobula hypostoma
 USE: DEVIL RAY [B2296]

- mobula mobular
USE: DEVILFISH [B2297]
- mobulidae
USE: MANTA FAMILY [B2298]
- modified food starch added
USE: MODIFIED STARCH ADDED [H0279]
- MODIFIED STARCH
FTC: A0342
BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
AI: 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]
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]
- mogwa
USE: FUZZY MELON [B2518]
- moistened
USE: REHYDRATED [H0259]
- MOISTURE RETAINING AGENT
FTC: A0430
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: 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: molidea
- mola lanceolata
USE: SHARPTAIL MOLA [B2584]
- MOLASSES
FTC: C0207
BT: SUGAR SYRUP OR SYRUP SOLIDS [C0271]
SN: Liquid product remaining after crystallization of sugar from sugar syrup; most molasses is made from sugar cane.
- MOLASSES ADDED
FTC: H0156
- BT: 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 [MD]
- MOLDOVA
FTC: MD
BT: EUROPE, EASTERN [QR02]
UF: moldavia
- molidea
USE: MOLA FAMILY [B2586]
- mollusca
USE: MOLLUSK [B2112]
- MOLLUSK
FTC: B2112
BT: SHELLFISH [B1433]
UF: mollusca
- MOLLUSK SHELL, FOOD CONTACT SURFACE
FTC: N0053
BT: FOOD CONTACT SURFACE FROM NATURAL MATERIAL [N0050]
- molokhia
USE: NALTA JUTE [B1731]
- molva dypterygia
USE: BLUE LING [B2864]
- molva molva
USE: LING [B2144]
- momordica balsamina
USE: BALSAM APPLE [B2172]
- momordica charantia
USE: BITTER MELON [B1101]
- momordica lanata
USE: WATERMELON [B1391]
- monacanthinae
USE: FILEFISH [B2132]
- MONACO
FTC: MC
BT: EUROPE, SOUTHERN [QR03]
- MONGOLIA
FTC: MN
BT: ASIA, CENTRAL [QN01]
- MONKEY
FTC: B2439
- BT: MEAT ANIMAL (MAMMAL) [B1134]
UF: cebidae
- monkey ball
USE: NATAL ORANGE [B2787]
- monkey guava
USE: AFRICAN EBONY [B2818]
- monkey-bread tree
USE: BAOBAB [B2759]
- MONKFISH
FTC: B2401
BT: GOOSEFISH FAMILY [B2405]
UF: allmouth
UF: anglerfish
UF: frogfish
UF: lophius piscatorius
- monk's beard
USE: CHICORY [B1552]
- MONO- AND DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS
FTC: B3155
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 472e
UF: INS 472e
- MONO- AND DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED
FTC: H0580
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 472e added
UF: INS 472e added
- MONO- AND DIGLYCERIDES OF FATTY ACIDS
FTC: B3156
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 471
UF: INS 471
- MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED
FTC: H0581
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 471 added
UF: INS 471 added
- MONOAMMONIUM GLUTAMATE
FTC: B3157
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 624
UF: INS 624
- MONOAMMONIUM GLUTAMATE ADDED

- FTC: H0582
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 624 added
 UF: INS 624 added
- MONOCALCIUM CITRATE**
 FTC: B3158
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 333
 UF: INS 333
- MONOCALCIUM CITRATE ADDED**
 FTC: H0583
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 333 added
 UF: INS 333 added
- MONOCALCIUM PHOSPHATE**
 FTC: B3159
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 341
 UF: INS 341
- MONOCALCIUM PHOSPHATE ADDED**
 FTC: H0584
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 341 added
 UF: INS 341 added
- monodactylidae
 USE: MOONFISH FAMILY [B1996]
- monodactylus argenteus
 USE: SILVER MOONFISH [B1995]
- MONOPOTASSIUM CITRATE**
 FTC: B3160
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 332
 UF: INS 332
- MONOPOTASSIUM CITRATE ADDED**
 FTC: H0585
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 332 added
 UF: INS 332 added
- MONOPOTASSIUM GLUTAMATE**
 FTC: B3161
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 622
 UF: INS 622
- MONOPOTASSIUM GLUTAMATE ADDED**
- FTC: H0586
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 622 added
 UF: INS 622 added
- MONOPOTASSIUM PHOSPHATE**
 FTC: B3162
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 340
 UF: INS 340
- MONOPOTASSIUM PHOSPHATE ADDED**
 FTC: H0587
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 340 added
 UF: INS 340 added
- MONOPOTASSIUM TARTRATE**
 FTC: B3163
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 336
 UF: INS 336
- MONOPOTASSIUM TARTRATE ADDED**
 FTC: H0588
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 336 added
 UF: INS 336 added
- monosaccharide added
 USE: SUGAR OR SUGAR SYRUP ADDED [H0136]
- MONOSODIUM CITRATE**
 FTC: B3164
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 331
 UF: INS 331
- MONOSODIUM CITRATE ADDED**
 FTC: H0589
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 331 added
 UF: INS 331 added
- MONOSODIUM GLUTAMATE**
 FTC: B1652
 BT: OTHER CHEMICAL FOOD SOURCE [B2973]
 UF: monosodium l-glutamate
 UF: msg
 UF: sodium glutamate
- MONOSODIUM GLUTAMATE**
 FTC: B3165
- BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 621
 UF: INS 621
- monosodium glutamate added
 USE: MSG ADDED [H0369]
- MONOSODIUM GLUTAMATE ADDED**
 FTC: H0590
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 621 added
 UF: INS 621 added
- monosodium l-glutamate
 USE: MONOSODIUM GLUTAMATE [B1652]
- MONOSODIUM PHOSPHATE**
 FTC: B3166
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 339
 UF: INS 339
- MONOSODIUM PHOSPHATE ADDED**
 FTC: H0591
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 339 added
 UF: INS 339 added
- MONOSODIUM TARTRATE**
 FTC: B3167
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 335
 UF: INS 335
- MONOSODIUM TARTRATE ADDED**
 FTC: H0592
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 335 added
 UF: INS 335 added
- MONOSTARCH PHOSPHATE**
 FTC: B3168
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 1410
 UF: INS 1410
- MONOSTARCH PHOSPHATE ADDED**
 FTC: H0593
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 1410 added
 UF: INS 1410 added
- MONTAN ACID ESTERS**

- FTC: B3169
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 912
 UF: INS 912
- MONTAN ACID ESTERS ADDED
 FTC: H0594
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 912 added
 UF: INS 912 added
- MONTANA
 FTC: US30
 BT: WESTERN STATES [US66]
- MONTSEERRAT
 FTC: MS
 BT: CARIBBEAN ISLANDS [QO01]
- moonfish
 USE: CUSK [B2143]
- MOONFISH FAMILY
 FTC: B1996
 BT: FISH, PERCIFORM [B1581]
 UF: fingerfish family
 UF: monodactylidae
- MOOSE
 FTC: B1257
 BT: DEER FAMILY [B1500]
 UF: alces alces
- mora pacifica
 USE: MORID COD [B2892]
- morchella angusticeps
 USE: BLACK MOREL [B2021]
- morchella conica
 USE: BLACK MOREL [B2021]
- morchellaceae
 USE: MOREL [B2032]
- more, label claim
 USE: "MORE" LABEL CLAIM [P0133]
- MOREL
 FTC: B2032
 BT: ASCOMYCETE [B2034]
 UF: helvellaceae
 UF: morchellaceae
- MORELLO CHERRY
 FTC: B2506
 BT: SOUR CHERRY [B1052]
- MORETON BAY CHESTNUT
 FTC: B2133
 BT: BEAN (VEGETABLE) [B1567]
 UF: black turtle bean
 UF: castanospermum australe
- MORID COD
 FTC: B2892
 BT: MORID COD FAMILY [B2170]
 UF: mora pacifica
- UF: pseudophycis breviusculus
- MORID COD FAMILY
 FTC: B2170
 BT: FISH, GADIFORM [B1157]
- moringa oleifera
 USE: HORSERADISH TREE [B1748]
- moringa pterygosperma
 USE: HORSERADISH TREE [B1748]
- mormon tea
 USE: NEVADA JOINTFIR [B2049]
- MOROCCO
 FTC: MA
 BT: AFRICA, NORTHERN [QM03]
- morone americana
 USE: WHITE PERCH [B1152]
- morone chrysops
 USE: WHITE BASS [B1764]
- morone saxatilis
 USE: STRIPED BASS [B2181]
- morula
 USE: SCLEROCARYA [B2822]
- morus nigra
 USE: BLACK MULBERRY [B2776]
- morus spp.
 USE: MULBERRY [B1501]
- MORWONG
 FTC: B2366
 BT: MORWONG FAMILY [B2546]
 UF: cheilodactylus bergi
- MORWONG FAMILY
 FTC: B2546
 BT: FISH, PERCIFORM [B1581]
 UF: cheilodactylidae
- morwong, jackass
 USE: TARAKIHI [B1910]
- moschus spp.
 USE: MUSK DEER [B1620]
- MOTH BEAN
 FTC: B1920
 BT: BEAN (VEGETABLE) [B1567]
 UF: phaseolus aconitifolius
- mother-in-law fish
 USE: PAINTED SWEETLIPS [B2566]
- MOUNTAIN APPLE
 FTC: B2831
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: eugenia malaccensis
 UF: ohia
 UF: pinkapple
 UF: roseapple (syzygium malaccense)
 UF: syzygium malaccense
- mountain spinach
 USE: GARDEN ORACH [B2751]
- MOZAMBIQUE
 FTC: MZ
 BT: AFRICA, SOUTHERN [QM04]
- mozambique orange
 USE: ORANGE [B1339]
- MOZAMBIQUE TILAPIA
 FTC: B1833
 BT: CICHLID FAMILY [B1831]
 UF: tilapia mossambica
 UF: tilapia, mozambique
- 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: xanthidae
- mudfish
 USE: BOWFIN [B2436]
- mudskipper
 USE: GOBY [B2541]
- mugil brasiliensis
 USE: LIZA [B2359]
- mugil cephalus
 USE: STRIPED MULLET [B1783]
- mugil curema
 USE: WHITE MULLET [B1786]
- mugil gaimardianus
 USE: REDEYE MULLET [B1785]
- mugil kandavensis
 USE: KANDA [B2305]
- mugil liza
 USE: LIZA [B2359]
- mugil spp.
 USE: MULLET [B1287]
- mugil trichodon
 USE: FANTAIL MULLET [B1784]
- mugilidae
 USE: MULLET FAMILY [B1782]
- mugiloididae
 USE: SANDPERCH FAMILY [B2368]

MULATO PEPPER
 FTC: B2557
 BT: HOT PEPPER [B1643]
 UF: pepper, mulato

MULBERRY
 FTC: B1501
 BT: BERRY [B1231]
 UF: morus spp.

mulberry fig
 USE: SYCAMORE FIG [B2779]

MULE
 FTC: B2093
 BT: HORSE [B1229]

MULE
 FTC: B2093
 BT: DONKEY [B2096]

MULE DEER
 FTC: B1622
 BT: DEER [B1583]
 UF: odocoileus hemionus

MULLET
 FTC: B1287
 BT: MULLET FAMILY [B1782]
 UF: agonostomus spp.
 UF: mugil spp.

MULLET FAMILY
 FTC: B1782
 BT: FISH, PERCIFORM [B1581]
 UF: mugilidae

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]

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
 BT: EXTRACT, CONCENTRATE OR ISOLATE OF PLANT OR ANIMAL [C0228]
 SN: 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
 FTC: A0139
 BT: PREPARED FOOD PRODUCT [A0172]
 UF: compartmentalized dinner 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
 SN: 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

multiple heat treatments
 USE: HEAT-TREATED, MULTIPLE COMPONENTS, DIFFERENT DEGREES OF TREATMENT [F0023]

multiple-course dinner
 USE: MULTICOMPONENT MEAL [A0139]

MUNG BEAN
 FTC: B1395
 BT: BEAN (VEGETABLE) [B1567]
 UF: golden gram bean
 UF: green gram bean
 UF: phaseolus aureus

mungo bean
 USE: BLACK GRAM BEAN [B1588]

musa acuminata
 USE: BANANA [B1266]

musa acuminata, var. dwarf cavendish
 USE: DWARF BANANA [B1559]

musa sapientum
 USE: BANANA [B1266]

musa spp.
 USE: BANANA [B1266]

muscadine grape
 USE: GRAPE, MUSCADINE [B2123]

muscat grape
 USE: GRAPE, MUSCAT [B1178]

MUSHROOM
 FTC: B1467
 BT: BASIDIOMYCETE [B2035]
 UF: wild mushroom

MUSHROOM ADDED
 FTC: H0166
 BT: VEGETABLE ADDED [H0212]
 SN: Used when mushroom is added at any level.

MUSK DEER
 FTC: B1620
 BT: DEER [B1583]
 UF: moschus spp.

MUSKELLUNGE
 FTC: B1165
 BT: PIKE FAMILY [B1826]
 UF: esox masquinongy

MUSKMELON
 FTC: B2067
 BT: MELON [B1283]

MUSKRAT
 FTC: B1527
 BT: MEAT ANIMAL (MAMMAL) [B1134]

MUSSEL
 FTC: B1223
 BT: BIVALVE [B2113]
 UF: aulacomya ater

MUSTARD
 FTC: B2069
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: brassica

MUSTARD
 FTC: B2069
 BT: LEAFY VEGETABLE [B1566]
 UF: brassica

MUSTARD CABBAGE
 FTC: B2397
 BT: HEAD VEGETABLE [B1194]
 UF: chinese mustard cabbage

mustard spinach
 USE: BROWN MUSTARD [B1092]

mustard, black
 USE: BLACK MUSTARD [B1127]

- mustard, brown
USE: BROWN MUSTARD [B1092]
- MUSTARD, WHITE
FTC: B1148
BT: MUSTARD [B2069]
UF: brassica hirta
UF: mustard, white or yellow
UF: mustard, yellow
- mustard, white or yellow
USE: MUSTARD, WHITE [B1148]
- mustard, yellow
USE: MUSTARD, WHITE [B1148]
- mustelus canis
USE: SMOOTH DOGFISH [B2312]
- mustelus mustelus
USE: SMOOTH DOGFISH [B2312]
- mutton (meat)
USE: SHEEP [B1183]
- MUTTON SNAPPER
FTC: B1802
BT: SNAPPER FAMILY [B1798]
UF: lutjanus analis
UF: snapper, mutton
- mya arenaria
USE: SOFTSHELL CLAM [B2356]
- MYANMAR
FTC: MM
BT: ASIA, SOUTHEAST [QN03]
UF: burma
SN: This country was formerly known as 'burma'.
- MYCOPLASMATALES USED AS FOOD SOURCE
FTC: B2853
BT: BACTERIA [B2846]
SN: The Prokaryotes, 2d ed., 1992, v. II, p.1938.
- mycteroperca spp.
USE: GROUPER [B1496]
- mycteroperca venenosa
USE: YELLOWFIN GROUPER [B2390]
- MYLAR
FTC: N0026
BT: POLYESTER [N0033]
SN: Trade name of polyester used in the usa.
- myristica fragrans
USE: NUTMEG [B1214]
- mytilus californianus
USE: CALIFORNIA MUSSEL [B1046]
- mytilus edulis
USE: BLUE MUSSEL [B2875]
- myxobacterales used as food source
USE: CYTOPHAGALES USED AS FOOD SOURCE [B2851]
- N. FOOD CONTACT SURFACE
FTC: N0010
- SN: This descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor in indexing. Use a more precise narrower term.
- SN: The specific container or coating materials in direct contact with the food. Multiple values can be assigned.
- naga-kombu
USE: KONBU [B2638]
- nagami kumquat
USE: OVAL KUMQUAT [B2774]
- NAKED SOLE
FTC: B2288
BT: SOLE FAMILY [B1025]
UF: gymnachirus melas
- NALTA JUTE
FTC: B1731
BT: LEAFY VEGETABLE [B1566]
UF: corchorus olitorius
UF: jew's mallow
UF: jute mallow
UF: jute, nalta
UF: molokhia
UF: tossa jute
- nam gwa
USE: JAPANESE SQUASH [B2523]
- NAMIBIA
FTC: NA
BT: AFRICA, SOUTHERN [QM04]
UF: south-west africa
- nanny goat
USE: DOE (GOAT) [B2611]
- napa
USE: CHINESE OR CELERY CABBAGE [B1051]
- napoleonaea
USE: BELWISIA [B2826]
- napoleonaea vogelii
USE: BELWISIA [B2826]
- NARANJILLA
FTC: B2062
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: lulo
UF: solanum quitoense
- NARROW-BARRED MACKEREL
FTC: B2935
BT: MACKEREL [B1043]
UF: scomberomorus commerson
- nasturtium officinale
USE: WATERCRESS [B1492]
- NATAL ORANGE
FTC: B2787
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: brehemia spinosa
UF: elephant orange
UF: kaffir orange
UF: monkey ball
- UF: strychnos laxa
UF: strychnos spinosa
- NATAL PLUM
FTC: B1482
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
- NATAMYCIN
FTC: B3170
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 235
UF: INS 235
- NATAMYCIN ADDED
FTC: H0595
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 235 added
UF: INS 235 added
- NATURAL CHEESE
FTC: A0187
BT: CHEESE OR CHEESE PRODUCT [A0115]
SN: 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 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
 SN: 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.
- 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: NR
 BT: PACIFIC OCEAN ISLANDS [QU]
- NAVY OR PEA BEAN
 FTC: B1560
 BT: PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]
 UF: pea bean
- NEAT (FISH)
 FTC: B2318
 BT: FISH, BONY [B1365]
- NEBRASKA
 FTC: US31
 BT: MIDWESTERN STATES [US61]
- neck meat, poultry
 USE: MEAT COLOR, UNDESIGNATED OR UNKNOWN [Z0003]
- NECTARINE
 FTC: B1436
 BT: PIT FRUIT [B1539]
 UF: *prunus persica* var. *nucipersica*
- NEEDLEFISH
 FTC: B1411
 BT: NEEDLEFISH FAMILY [B1887]
- NEEDLEFISH FAMILY
 FTC: B1887
 BT: FISH, ATHERINIFORM [B1573]
 UF: belonidae
- needlefish, california
 USE: CALIFORNIA NEEDLEFISH [B1417]
- NEEM
 FTC: B2444
- BT: VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]
- nematalosa come*
 USE: GIZZARD SHAD [B2370]
- nematalosa vlaminghi*
 USE: WESTERN AUSTRALIAN GIZZARD SHAD [B2324]
- NEMATODE INFESTATION
 FTC: NMIN
 BT: HACCP GUIDE [HA00]
- NEOGASTROPOD
 FTC: B1010
 BT: GASTROPOD [B2111]
 UF: neogastropoda
- neogastropoda*
 USE: NEOGASTROPOD [B1010]
- NEOHESPERIDINE D C
 FTC: B3171
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 959
 UF: INS 959
- NEOHESPERIDINE D C ADDED
 FTC: H0596
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 959 added
 UF: INS 959 added
- neophrynichthys angustus*
 USE: PALE TOADFISH [B2915]
- neothunnus*
 USE: TUNA [B1269]
- neothunnus macropterus*
 USE: YELLOWFIN TUNA [B1074]
- neothunnus rarus*
 USE: LONGTAIL TUNA [B1004]
- neotragus* spp.
 USE: ANTELOPE [B1481]
- NEPAL
 FTC: NP
 BT: ASIA, CENTRAL [QN01]
- nepeta cataria*
 USE: CATNIP [B2046]
- nephelium lappaceum*
 USE: RAMBUTAN [B1629]
- nephelium litchi*
 USE: LITCHI [B1212]
- nephelium longanum*
 USE: LONGAN [B1628]
- nephrops norvegicus*
 USE: NORWAY LOBSTER [B1956]
- nephropsidae*
 USE: CLAWED LOBSTER FAMILY [B1986]
- neptunea* spp.
 USE: WHELK [B1633]
- nere
 USE: AFRICAN LOCUST BEAN [B2926]
- NETHERLANDS
 FTC: NL
 BT: EUROPE, WESTERN [QR04]
 UF: holland
- NETHERLANDS ANTILLES
 FTC: AN
 BT: CARIBBEAN ISLANDS [QO01]
- nettastomatidae*
 USE: DUCKBILL EEL FAMILY [B2533]
- NETTLE
 FTC: B1674
 BT: LEAFY VEGETABLE [B1566]
 UF: *urtica* spp.
- NEUROTOXIC SHELLFISH POISONING
 FTC: NSFP
 BT: HACCP GUIDE [HA00]
- NEUTRAL DISTILLED SPIRITS
 FTC: A0120
 BT: DISTILLED SPIRITS [A0277]
 UF: alcohol or neutral spirits
 UF: neutral spirits or alcohol
 SN: 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 [A0120]
- NEUTRAL ZONE
 FTC: NT
 BT: MIDDLE EAST [QN06]
- NEUTRALIZING AGENT
 FTC: A0431
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- NEVADA
 FTC: US32
 BT: WESTERN STATES [US66]
- 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 [KN]
- NEW BRUNSWICK
FTC: CA04
BT: CANADA [CA]
- NEW CALEDONIA
FTC: NC
BT: PACIFIC OCEAN ISLANDS [QU]
- NEW CASTLE COUNTY
FTC: US10A
- new guinea
USE: PAPUA NEW GUINEA [PG]
- NEW HAMPSHIRE
FTC: US33
BT: NORTHEASTERN STATES [US62]
- new hebrides
USE: VANUATU [VU]
- NEW JERSEY
FTC: US34
BT: MIDDLE ATLANTIC STATES [US60]
- NEW MEXICO
FTC: US35
BT: SOUTHWESTERN STATES [US64]
- 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 YORK
FTC: US36
BT: NORTHEASTERN STATES [US62]
- NEW ZEALAND
FTC: NZ
BT: PACIFIC OCEAN ISLANDS [QU]
- new zealand cod
USE: BLUE COD [B2290]
- NEW ZEALAND COMMERCIAL SCALLOP
FTC: B1946
BT: SCALLOP [B1489]
UF: pecten novaezealandiae
- new zealand crab
USE: NEW ZEALAND SPIDER CRAB [B2105]
- NEW ZEALAND DREDGE OYSTER
FTC: B2690
BT: OYSTER [B1224]
UF: ostrea lutaria
UF: tiostrea lutaria
- NEW ZEALAND GARFISH
FTC: B2911
BT: HALFBEAK FAMILY [B2912]
UF: hyporhamphus ihi
- NEW ZEALAND GREEN MUSSEL
FTC: B1963
BT: MUSSEL [B1223]
UF: green-lipped mussel
UF: perna canaliculus
- NEW ZEALAND ROCK OYSTER
FTC: B1952
BT: OYSTER [B1224]
UF: crassostrea glomerata
- NEW ZEALAND SOLE
FTC: B2680
BT: RIGHTEYE FLOUNDER FAMILY [B1856]
UF: peltorhamphus novaezealandiae
- NEW ZEALAND SPIDER CRAB
FTC: B2105
BT: SPIDER CRAB FAMILY [B2222]
UF: jacquiniotia edwardsii
UF: maia
UF: maja
UF: new zealand crab
- NEW ZEALAND SPINACH
FTC: B1732
BT: LEAFY VEGETABLE [B1566]
UF: spinach, new zealand
UF: tetragonia expansa
- NEW ZEALAND SURF CLAM
FTC: B2684
BT: CLAM [B1331]
UF: amphidesma ventricosum
- NEWFOUNDLAND
FTC: CA05
BT: CANADA [CA]
- NIACIN ADDED
FTC: H0311
BT: VITAMIN B ADDED [H0216]
SN: 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: NI
BT: CENTRAL AMERICA [QP]
- nigella sativa
USE: CUMIN, BLACK [B1176]
- NIGER
FTC: NE
BT: AFRICA, WESTERN [QM05]
- NIGER (PLANT)
FTC: B2066
BT: OIL-PRODUCING PLANT [B1017]
UF: guizotia abyssinica
UF: ramtilla
- NIGERIA
FTC: NG
BT: AFRICA, WESTERN [QM05]
- nigerian ebony
USE: AFRICAN EBONY [B2818]
- night snapper
USE: QUEEN SNAPPER [B2151]
- NILE TILAPIA
FTC: B1834
BT: CICHLID FAMILY [B1831]
UF: tilapia nilotica
UF: tilapia, Nile
- NISIN
FTC: B3172
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 234
UF: INS 234
- NISIN ADDED
FTC: H0597
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 234 added
UF: INS 234 added
- nispero tree
USE: SAPODILLA [B1693]
- NITROGEN
FTC: B3173
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 941
UF: INS 941
- NITROGEN ADDED
FTC: H0598
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 941 added
UF: INS 941 added
- NITROUS OXIDE
FTC: B3174
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 942
UF: INS 942
- NITROUS OXIDE ADDED
FTC: H0599
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 942 added
UF: INS 942 added
- NIUE
FTC: NU
BT: PACIFIC OCEAN ISLANDS [QU]
- 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: COLOR-RELATED CLAIM OR USE [P0096]

NO ARTIFICIAL COLORS CLAIM OR USE
 FTC: P0097
 BT: ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]

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]
 UF: all natural flavors claim or use

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
 BT: ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]

NO ARTIFICIAL PRESERVATIVES CLAIM OR USE
 FTC: P0113
 BT: NO PRESERVATIVES CLAIM OR USE [P0114]

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 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]
 SN: 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
 BT: 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
 FTC: P0066
 BT: CALORIE SPECIAL CLAIM OR USE [P0045]
 UF: reduced or no calories claim or use

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 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]
 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 self-packed (canned condensed soup). If the product is packed in a gas other than air (e.g., apple-sauce 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 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
BT: NO OR REDUCED SALT OR SODIUM CLAIM OR USE [P0077]
UF: unsalted claim or use
SN: 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
BT: NO OR REDUCED SUGAR CLAIM OR USE [P0090]
SN: 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: ARTIFICIAL INGREDIENT-RELATED CLAIM OR USE [P0106]
- NO SULFITE ADDED CLAIM OR USE
FTC: P0112
BT: PRESERVATIVE-RELATED CLAIM OR USE [P0110]
- 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]
- noix juglans cinera
USE: BUTTERNUT [B1453]
- NONALCOHOLIC BEVERAGE
FTC: A0112
BT: BEVERAGE [A0229]
UF: malt beverage, nonalcoholic
SN: 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.
- nondairy dessert, frozen
USE: FROZEN NONDAIRY DESERT [A0206]
- nonfat food
USE: FAT FREE FOOD [P0054]
- NONMEAT PART OF ANIMAL
FTC: C0122
BT: ANIMAL BODY OR BODY PART [C0127]
SN: Bone, feathers, shell, skin or trim fat. *BLOOD* AND *INK, AQUATIC ANIMAL* are listed under organ meat.
- NONNUTRITIVE SWEETENER
FTC: A0142
BT: SWEETENER [A0237]
UF: sweetener, nonnutritive
- SN: 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
FTC: A0136
BT: DRESSING FOR FOOD [A0276]
SN: Dressing for which no standards of identity are specified in the CFR.
- nordic countries
USE: SCANDINAVIA [QR05]
- NORFOLK ISLAND
FTC: NF
BT: PACIFIC OCEAN ISLANDS [QU]
- nori
USE: LAYER [B1745]
- north africa
USE: AFRICA, NORTHERN [QM03]
- NORTH AMERICA
FTC: QT
BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]
- NORTH AMERICAN CONTINENTAL FISHING AREA
FTC: AA02
BT: FISHING AREAS [AA]
- NORTH CAROLINA
FTC: US37
BT: SOUTHEASTERN STATES [US63]
- NORTH DAKOTA
FTC: US38
BT: MIDWESTERN STATES [US61]
- north korea
USE: KOREA, DEMOCRATIC PEOPLE'S REPUBLIC OF [KP]
- northeast asia
USE: ASIA, NORTHEAST [QN02]
- NORTHEASTERN STATES
FTC: US62

- BT: UNITED STATES [US]
- NORTHERN ANCHOVY
 FTC: B1855
 BT: ANCHOVY FAMILY [B1854]
 UF: anchovy, northern
 UF: engraulis mordax
- northern bluefin tuna
 USE: LONGTAIL TUNA [B1004]
- NORTHERN HORSE MUSSEL
 FTC: B1037
 BT: MUSSEL [B1223]
 UF: modiolus modiolus
- northern lobster
 USE: AMERICAN LOBSTER [B1949]
- NORTHERN MARIANA ISLANDS
 FTC: MP
 BT: PACIFIC OCEAN ISLANDS [QU]
 UF: marianas islands
- NORTHERN PIKE
 FTC: B1143
 BT: PIKE FAMILY [B1826]
 UF: esox lucius
- NORTHERN PUFFER
 FTC: B2239
 BT: PUFFERFISH FAMILY [B1990]
 UF: sea squab
 UF: sphaeroides maculatus
- NORTHERN QUAHOG
 FTC: B1068
 BT: CLAM [B1331]
 UF: cherrystone clam
 UF: clam, cherrystone
 UF: mercenaria mercenaria
 UF: venus mercenaria
- NORTHERN SHRIMP
 FTC: B1970
 BT: PANDALID SHRIMP FAMILY [B1119]
 UF: pandalus borealis
- northern white shrimp
 USE: WHITE SHRIMP [B1149]
- NORTHWEST TERRITORIES
 FTC: CA06
 BT: CANADA [CA]
- NORWAY
 FTC: NO
 BT: SCANDINAVIA [QR05]
- NORWAY LOBSTER
 FTC: B1956
 BT: CLAWED LOBSTER FAMILY [B1986]
 UF: nephrops norvegicus
 UF: scampi
- nose meat
 USE: JOWL, TRIMMED [Z0040]
- not cooked or raw
 USE: NOT HEAT-TREATED [F0003]
- 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 chemnitzii
 USE: SPINY EEL [B2527]
- notodarus spp.
 USE: ARROW SQUID [B2683]
- notogaleus australis
 USE: SCHOOL SHARK [B2282]
- notropis spp.
 USE: SHINER [B1908]
- NOVA SCOTIA
 FTC: CA07
 BT: CANADA [CA]
- numida meleagris
 USE: GUINEA FOWL [B1125]
- NUT
 FTC: B1213
 BT: NUT OR EDIBLE SEED [B1607]
- nut bread
 USE: QUICK BREAD, SWEETENED [A0183]
- NUT MILK
 FTC: C0214
 BT: SEED PART, OTHER [C0178]
 UF: milk, nut
 SN: A liquid enclosed by the endosperm of nuts.
- NUT OR EDIBLE SEED
 FTC: B1607
 BT: GRAIN OR SEED-PRODUCING PLANT [B1047]
- nut or fruit candy
 USE: FRUIT OR NUT CANDY [A0161]
- NUT OR NUT PRODUCT
 FTC: A0260
 BT: NUT OR SEED PRODUCT [A0306]
 SN: 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
 FTC: A0306
 BT: PRODUCT TYPE, USA [A0289]
- nut, shelled (part or portion)
 USE: SEED OR KERNEL [C0155]
- nutgrass
 USE: NUTSEDGE [B2503]
- NUTMEG
 FTC: B1214
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: myristica fragrans
- nutmeg flower
 USE: CUMIN, BLACK [B1176]
- NUTRIA
 FTC: B2094
 BT: MEAT ANIMAL (MAMMAL) [B1134]
- NUTRIENT
 FTC: A0432
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [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.
- NUTRITION-RELATED CLAIM OR USE
 FTC: P0065
 BT: FOOD FOR SPECIAL DIETARY USE [P0023]
- nutritive carbohydrate sweetener
 USE: NUTRITIVE SWEETENER [A0118]
- NUTRITIVE SWEETENER
 FTC: A0118
 BT: SWEETENER [A0237]
 UF: nutritive carbohydrate sweetener
 UF: sweetener, nutritive

- SN: A substance having greater 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 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%.
- NUTSEEDGE
FTC: B2503
BT: GRAIN [B1324]
UF: cyperus rotundus
UF: nutgrass
UF: purple nutsedge
- NYLON
FTC: N0027
BT: PLASTIC [N0036]
SN: 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 nylon-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
- OAT
FTC: B1219
BT: GRAIN [B1324]
UF: avena sativa
- OAT ADDED
FTC: H0322
BT: GRAIN ADDED [H0152]
- ocean perch
USE: REDFISH OR OCEAN PERCH [B1153]
- OCEAN POUT
FTC: B1845
BT: EELPOUT FAMILY [B1846]
UF: macrozoarces americanus
- OCEAN QUAHOG
FTC: B1953
BT: CLAM [B1331]
- UF: arctica islandica
- ocimum basilicum
USE: BASIL, SWEET [B1158]
- ocimum frutescens
USE: PERILLA [B2919]
- ocimum minimum
USE: BASIL, BUSH [B1145]
- OCTOPUS
FTC: B1514
BT: CEPHALOPOD [B2116]
UF: eledone spp.
UF: octopus spp.
UF: polypus
- octopus maculosus
USE: SPOTTED OCTOPUS [B1054]
- octopus spp.
USE: OCTOPUS [B1514]
- OCTYL GALLATE
FTC: B3175
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 311
UF: INS 311
- OCTYL GALLATE ADDED
FTC: H0600
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 311 added
UF: INS 311 added
- ocumo
USE: MALANGA [B1499]
- odina edulis
USE: WILD GRAPE [B2825]
- odobenus rosmarus
USE: WALRUS [B2090]
- odocoileus hemionus
USE: MULE DEER [B1622]
- odocoileus virginianus
USE: WHITE-TAILED DEER [B1537]
- odontaspidae
USE: SAND TIGER FAMILY [B2754]
- odontaspis taurus
USE: SAND TIGER [B2718]
- odontheistes regia
USE: SOUTH AMERICAN SILVERSIDE [B1885]
- odontophorinae
USE: PARTRIDGE [B1382]
- ODOUR REMOVING AGENT
FTC: A0433
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
- AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- oenothera biennis
USE: EVENING PRIMROSE [B2109]
- OGEN MELON
FTC: B2120
BT: MELON [B1283]
- OHELOBERRY
FTC: B1688
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: vaccinium reticulatum
- ohia
USE: MOUNTAIN APPLE [B2831]
- OHIO
FTC: US39
BT: MIDDLE ATLANTIC STATES [US60]
- OIL CONTENT (EUROPE)
FTC: Z0172
BT: FOOD CONTENT RANGE (EUROPE) [Z0176]
- OIL CONTENT < 25%
FTC: Z0175
BT: OIL CONTENT (EUROPE) [Z0172]
- OIL CONTENT > 50%
FTC: Z0173
BT: OIL CONTENT (EUROPE) [Z0172]
- OIL CONTENT 25-50%
FTC: Z0174
BT: OIL CONTENT (EUROPE) [Z0172]
- oil or fat
USE: FAT OR OIL [C0190]
- oil roasted
USE: COOKED WITH ADDED FAT OR OIL [G0025]
- OIL SARDINE
FTC: B1966
BT: SARDINE [B1558]
UF: tamban
- OIL-PRODUCING PLANT
FTC: B1017
BT: PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B1013]
- OKLAHOMA
FTC: US40
BT: SOUTHWESTERN STATES [US64]
- OKRA
FTC: B1241
BT: FRUIT USED AS VEGETABLE [B1006]
UF: abelmoschus esculentus
- OLALLIEBERRY
FTC: B2609

- BT: BLACKBERRY [B1407]
 SN: CFSAN thesaurus--a black berry that is a cross between the loganberry and the youngberry cultivated in california and oregon.
- OLAX
 FTC: B2812
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: olax obtusifolia
- olax obtusifolia
 USE: OLAX [B2812]
- old cocoyam
 USE: TARO [B1636]
- olea europaea
 USE: OLIVE [B1299]
- OLIGOSACCHARIDE
 FTC: C0226
 BT: CARBOHYDRATE [C0152]
 SN: 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]
 SN: 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
- OLIVE
 FTC: B1299
 BT: OIL-PRODUCING PLANT [B1017]
 UF: manzanilla olive
 UF: olea europaea
- 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
- OLYMPIA OYSTER
 FTC: B1958
 BT: OYSTER [B1224]
 UF: ostrea lurida
 UF: western oyster
- OMAN
 FTC: OM
 BT: MIDDLE EAST [QN06]
- oncorhynchus
 USE: PACIFIC SALMON [B1126]
- oncorhynchus clarki
 USE: CUTTHROAT TROUT [B2869]
- oncorhynchus gorboscha
 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 spp.
 USE: SALMON [B2250]
- oncorhynchus tshawytscha
 USE: CHINOOK SALMON [B1132]
- 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 cepa
 UF: cebolla
- ONION ADDED
 FTC: H0349
 BT: VEGETABLE ADDED [H0212]
 SN: Used for special studies only.
- onion and pea
 USE: PEA AND ONION [B1605]
- ONTARIO
 FTC: CA08
 BT: CANADA [CA]
- ophipcephalus obscurus
 USE: SNAKEHEAD [B2308]
- ophipcephalus striatus
- USE: STRIPED SNAKEHEAD [B2307]
- ophidia
 USE: SNAKE [B1295]
- ophipiidae
 USE: CUSK-EEL FAMILY [B1844]
- ophipodon elongatus
 USE: LINGCOD [B1384]
- ophiponema libertate
 USE: DEEPBODY THREAD HERRING [B1980]
- ophiponema oblieri
 USE: DEEPBODY THREAD HERRING [B1980]
- ophiponema oglinum
 USE: ATLANTIC THREAD HERRING [B1851]
- ophiponema spp.
 USE: THREAD HERRING [B1239]
- OPOSSUM
 FTC: B1450
 BT: MEAT ANIMAL (MAMMAL) [B1134]
 UF: didelphidae
- opsanus
 USE: TOADFISH [B2187]
- opuntia ficus-indica
 USE: 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]
- ORANGE
 FTC: B1339
 BT: CITRUS FRUIT [B1139]
 UF: batavian orange
 UF: citrus sinensis
 UF: mozambique orange
 UF: sweet orange
 UF: tight-skinned orange
 UF: west african sweet orange
- orange agaric
 USE: LACTARIUS DELICIOSUS [B2740]
- ORANGE AND APRICOT
 FTC: B1709
 BT: ORANGE [B1339]
 UF: apricot and orange
- ORANGE AND APRICOT
 FTC: B1709
 BT: APRICOT [B1529]
 UF: apricot and orange
- orange and grapefruit

- USE: GRAPEFRUIT AND ORANGE [B1028]
- orange and pineapple
USE: PINEAPPLE AND ORANGE [B1631]
- ORANGE COUNTY, FL
FTC: US12A
- orange melon
USE: MANGO MELON [B2042]
- ORANGE ROUGHY
FTC: B2328
BT: SLIMEHEAD FAMILY [B1942]
UF: deep sea perch
- orbignya barbosiana
USE: BABASSU PALM [B1707]
- orbignya speciosa
USE: BABASSU PALM [B1707]
- ORCHARDGRASS
FTC: B2337
BT: PLANT USED AS FOOD SOURCE [B1347]
UF: cocksfoot
UF: dactylis glomerata
- OREGANO
FTC: B1542
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: european oregano
UF: marjoram, wild
UF: oregano, common
UF: oregano, european
UF: organum
UF: origanum vulgare
UF: wild marjoram
- 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]
UF: lippia graveolens
UF: mexican marjoram
UF: mexican oregano
UF: mexican sage
UF: mexican sage, organ
UF: mexican wild sage
UF: oregano, lippia
UF: organum
UF: organ
UF: sage, mexican
- organum
USE: OREGANO, MEXICAN [B2262]
- OREGON
FTC: US41
- BT: WESTERN STATES [US66]
- OREO DORY
FTC: B2577
BT: OREO FAMILY [B2576]
- oreo dory, black
USE: BLACK OREO DORY [B2578]
- oreo dory, smooth
USE: SMOOTH OREO DORY [B2579]
- OREO FAMILY
FTC: B2576
BT: FISH, ZEIFORM [B1895]
- ORGAN MEAT
FTC: C0218
BT: MEAT PART [C0103]
UF: variety meat
SN: 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]
SN: 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: FOOD FOR SPECIAL DIETARY USE [P0023]
UF: no pesticides claim or use
UF: organically grown label claim
SN: 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.
- ORGANIC OUTDOOR/OPEN-AIR PRODUCTION
FTC: Z0210
BT: OUTDOOR/OPEN-AIR [Z0208]
AI: <DICTION> Organic: grown with only animal or vegetable fertilisers, as manure, bone meal, compost, etc. (Source: Webster's)
- ORGANIC UNDER GLASS/PROTECTED PRODUCTION
FTC: Z0213
BT: UNDER GLASS/PROTECTED [Z0211]
AI: <DICTION> Organic: grown with only animal or vegetable fertilisers, as manure, bone meal, compost, etc. (Source: Webster's)
- organically grown label claim
USE: ORGANIC FOOD CLAIM OR USE [P0128]
- ORIENTAL BLUE CRAB
FTC: B2214
BT: SWIMMING CRAB FAMILY [B2212]
UF: formosan crab
UF: portunus trituberculatus
- ORIENTAL CASHEW
FTC: B2517
BT: CASHEW [B1221]
- oriental garlic
USE: CHINESE CHIVE [B2419]
- oriental pear
USE: SAND PEAR [B1523]
- ORIENTED POLYPROPYLENE CONTAINER
FTC: M0376
BT: POLYPROPYLENE CONTAINER [M0374]
- origan
USE: OREGANO, MEXICAN [B2262]
- organum
USE: OREGANO [B1542]
- organum heracleoticum
USE: MARJORAM, POT [B1097]
- organum majorana
USE: SWEET MARJORAM [B1609]
- organum onites
USE: MARJORAM, POT [B1097]
- organum vulgare
USE: OREGANO [B1542]
- ORNATE SPINY LOBSTER
FTC: B2165

- BT: SPINY LOBSTER FAMILY [B2163]
UF: panulirus ornatus
- orthostemon sellowiana
USE: PINEAPPLE GUAVA [B2767]
- ORTOPHENYL PHENOL
FTC: B3176
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 231
UF: INS 231
- ORTOPHENYL PHENOL ADDED
FTC: H0601
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 231 added
UF: INS 231 added
- oryctolagus spp.
USE: RABBIT [B1323]
- oryza glaberrima
USE: RED RICE [B2512]
- oryza sativa
USE: RICE [B1322]
- oryziidae
USE: RICEFISH FAMILY [B2372]
- osmeridae
USE: SMELT FAMILY [B1904]
- osmerus mordax
USE: RAINBOW SMELT [B1905]
- osmerus thaleichthys
USE: SMELT [B1310]
- OSMOTICALLY DRIED
FTC: J0124
BT: DEHYDRATED OR DRIED [J0116]
SN: Reduction of water in the product by osmosis.
- osmunda cinnamomea
USE: CINNAMON FERN [B2017]
- osteichthyes
USE: FISH, BONY [B1365]
- ostrea laperousei
USE: JAPANESE OYSTER [B2876]
- ostrea lurida
USE: OLYMPIA OYSTER [B1958]
- ostrea lutaria
USE: NEW ZEALAND DREDGE OYSTER [B2690]
- ostrea spp.
USE: OYSTER [B1224]
- OSTRICH
FTC: B2118
BT: POULTRY OR GAME BIRD [B1563]
UF: rheidae
- UF: struthio camelus
- otaheite ambarella
USE: AMBARELLA [B1284]
- OTAHEITE GOOSEBERRY
FTC: B2360
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: mayom
UF: phyllanthus acidis
- otariidae
USE: SEAL [B1341]
- 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
FTC: A0467
AI: CIAA ADD/385/90E Rev 5
- OTHER INGREDIENT- OR CONSTITUENT-RELATED CLAIM OR USE
FTC: P0115
BT: FOOD FOR SPECIAL DIETARY USE [P0023]
UF: other constituent- or ingredient-related claim or use
- OTHER SPECIAL CLAIM OR USE
FTC: P0159
BT: FOOD FOR SPECIAL DIETARY USE [P0023]
- OTHER SUBSTANCE COATED OR COVERED
FTC: H0356
BT: COATED OR COVERED [H0353]
- OUTDOOR/OPEN-AIR
FTC: Z0208
BT: GROWING CONDITIONS [Z0207]
- OVAL KUMQUAT
FTC: B2774
BT: KUMQUAT [B1530]
UF: fortunella margarita
UF: nagami kumquat
- OVARY, ROE
FTC: C0202
BT: ORGAN MEAT, UROGENITAL SYSTEM [C0145]
UF: roe
SN: The female reproductive organs of animals (e.g., fish roe, coral of a lobster).
- ovis spp.
USE: SHEEP [B1183]
- OWL LIMPET
FTC: B2357
BT: LIMPET [B2279]
UF: giant owl limpet
- UF: limpet, giant owl
UF: lottia gigantea
- OXIDIZED POLYETHYLENE WAX
FTC: B3177
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 914
UF: INS 914
- OXIDIZED POLYETHYLENE WAX ADDED
FTC: H0602
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 914 added
UF: INS 914 added
- OXIDIZED STARCH
FTC: B3178
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 1404
UF: INS 1404
- OXIDIZED STARCH ADDED
FTC: H0603
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 1404 added
UF: INS 1404 added
- OXIDIZING AGENT
FTC: A0434
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- OXYGEN
FTC: B3179
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 948
UF: INS 948
- OXYGEN ADDED
FTC: H0604
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 948 added
UF: INS 948 added
- OYSTER
FTC: B1224
BT: BIVALVE [B2113]
UF: crassostrea spp.
UF: ostrea spp.
- OYSTER MUSHROOM
FTC: B1632
BT: MUSHROOM [B1467]
UF: pleurotus ostreatus
- oyster plant
USE: SALSIFY [B1551]

- P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM
 FTC: P0032
 SN: 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.
- pachygrapsus crassipes
 USE: LINED SHORE CRAB [B2221]
- pachylobus balsamiflora
 USE: TOOTH-BRUSH TREE [B2814]
- pachylobus edulis
 USE: EBEN TREE [B1768]
- pachylobus trimera
 USE: TOOTH-BRUSH TREE [B2814]
- pachyrhizus erosus
 USE: JICAMA [B1738]
- pachyrhizus tuberosus
 USE: JICAMA [B1738]
- pacific blue marlin
 USE: BLUE MARLIN [B2325]
- pacific blue shrimp
 USE: BLUE SHRIMP [B2233]
- PACIFIC BONITO
 FTC: B1791
 BT: BONITO [B1264]
 UF: bonito, pacific
 UF: sarda chiliensis
- PACIFIC COD
 FTC: B1841
 BT: COD [B1423]
 UF: cod, pacific
 UF: gadus macrocephalus
- PACIFIC DEEP SEA CRAB
 FTC: B2229
 BT: DEEP SEA CRAB FAMILY [B2228]
 UF: geryon granulatus
 UF: japanese deep sea crab
- PACIFIC GEODUCK
 FTC: B2538
 BT: CLAM [B1331]
 UF: clam, pacific geoduck
 UF: panopea abrupta
- pacific hake
 USE: PACIFIC WHITING [B1137]
- PACIFIC HALIBUT
 FTC: B1876
- BT: RIGHTEYE FLOUNDER FAMILY [B1856]
 UF: halibut, pacific
 UF: hippoglossus stenolepsis
- PACIFIC HERRING
 FTC: B1575
 BT: HERRING [B1414]
 UF: clupea harengus pallasii
- PACIFIC LITTLENECK CLAM
 FTC: B1035
 BT: CLAM [B1331]
 UF: protothaca staminea
- pacific mackerel
 USE: CHUB MACKEREL [B1570]
- PACIFIC OCEAN
 FTC: PAOC
 BT: FISHING AREAS [AA]
- PACIFIC OCEAN EAST FISHING AREA
 FTC: AA77
 BT: FISHING AREAS [AA]
- PACIFIC OCEAN ISLANDS
 FTC: QU
 BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]
- PACIFIC OCEAN NORTHEAST FISHING AREA
 FTC: AA67
 BT: FISHING AREAS [AA]
- PACIFIC OCEAN NORTHWEST FISHING AREA
 FTC: AA61
 BT: FISHING AREAS [AA]
- PACIFIC OCEAN PERCH
 FTC: B1034
 BT: SCORPIONFISH FAMILY [B1084]
 UF: sebastes alutus
- PACIFIC OCEAN SOUTH FISHING AREA
 FTC: AA88
 BT: FISHING AREAS [AA]
- PACIFIC OCEAN SOUTHEAST FISHING AREA
 FTC: AA87
 BT: FISHING AREAS [AA]
- PACIFIC OCEAN SOUTHWEST FISHING AREA
 FTC: AA81
 BT: FISHING AREAS [AA]
- PACIFIC OCEAN WEST FISHING AREA
 FTC: AA71
 BT: FISHING AREAS [AA]
- PACIFIC OYSTER
 FTC: B1979
 BT: OYSTER [B1224]
 UF: crassostrea gigas
- pacific red snapper
 USE: PACIFIC SNAPPER [B2149]
- PACIFIC SALMON
 FTC: B1126
 BT: SALMON [B2250]
 UF: oncorhynchus
 UF: salmon, pacific
- PACIFIC SARDINE
 FTC: B1847
 BT: SARDINE [B1558]
 UF: sardine, pacific
 UF: sardinops sagax caeruleus
- PACIFIC SAURY
 FTC: B1890
 BT: SAURY FAMILY [B1888]
 UF: cololabis saira
 UF: mackerel pike
 UF: saury, pacific
 UF: skipper (pacific saury)
- PACIFIC SIERRA
 FTC: B1793
 BT: MACKEREL [B1043]
 UF: scomberomorus sierra
 UF: sierra, pacific
- PACIFIC SNAPPER
 FTC: B2149
 BT: SNAPPER FAMILY [B1798]
 UF: lutjanus peru
 UF: pacific red snapper
- pacific white shrimp
 USE: WHITELEG SHRIMP [B2234]
- PACIFIC WHITING
 FTC: B1137
 BT: WHITING [B1640]
 UF: merluccius productus
 UF: pacific hake
- PACKAGING GAS
 FTC: A0343
 BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
 AI: 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]
 SN: 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]
SN: 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]
SN: 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]
SN: 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 large-scale 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: K0033
BT: PACKED IN GRAVY OR SAUCE [K0034]
- PACKED IN GRAVY OR SAUCE, FRUIT
FTC: K0045
BT: 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: K0012
BT: PACKED IN SWEETENED LIQUID [K0023]
- PACKED IN INK
FTC: K0044
BT: PACKED IN EDIBLE MEDIUM [K0011]
SN: Packed in squid or octopus ink.
- PACKED IN LIGHTLY SWEETENED WATER OR JUICE
FTC: K0013
BT: PACKED IN SWEETENED LIQUID [K0023]
- packed in modified air
USE: PACKED IN GAS MIXTURE [K0032]
- PACKED IN NITROGEN
FTC: K0031
BT: PACKED IN GAS OTHER THAN AIR [K0014]
- PACKED IN OLIVE OIL
FTC: K0038
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
BT: PACKED IN EDIBLE MEDIUM [K0011]
SN: 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 with grain of at least 10. For lower grain, use *PACKED IN WATER*.
- 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*.
- 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 PROPPELLANT
 FTC: K0015
 BT: K. PACKING MEDIUM [K0020]
 SN: 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
 FTC: A0435
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: 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.
- PADANG CASSIA
 FTC: B2944
 BT: CINNAMON [B1472]
- PADDLEFISH
 FTC: B1412
 BT: PADDLEFISH FAMILY [B1896]
 UF: polyodon spathula
- PADDLEFISH FAMILY
 FTC: B1896
 BT: FISH, ACIPENSERIFORM [B1020]
 UF: polyodontidae
- paddy straw mushroom
 USE: STRAW MUSHROOM [B1637]
- pagellus erythrinus
 USE: PANDORA [B2871]
- 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 SPINY LOBSTER
 FTC: B1948
 BT: SPINY LOBSTER FAMILY [B2163]
 UF: painted crayfish
 UF: panulirus versicolor
- PAINTED SWEETLIPS
 FTC: B2566
 BT: GRUNT FAMILY [B1812]
 UF: diagramma pictum
 UF: mother-in-law fish
 UF: plectorhynchus pictus
 UF: thicklip bream
- pak choi
 USE: BOK CHOY [B2077]
- PAK KARD
 FTC: B2456
 BT: CABBAGE [B1406]
- PAKISTAN
 FTC: PK
 BT: ASIA, WESTERN [QN05]
- palaemon serratus
 USE: COMMON PRAWN [B2880]
- PALAEMONID SHRIMP FAMILY
 FTC: B1163
 BT: SHRIMP [B1237]
 UF: palaemonidae
- palaemonidae
 USE: PALAEMONID SHRIMP FAMILY [B1163]
- PALAU
 FTC: PW
 BT: PACIFIC OCEAN ISLANDS [QU]
- PALE TOADFISH
 FTC: B2915
 BT: FLATHEAD FAMILY [B1809]
 UF: neophrynichthys angustus
 SN: Source--Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.470. Scientific name verifiable, common name unverified.
- palinuridae
 USE: SPINY LOBSTER FAMILY [B2163]
- palinurus elephas
 USE: COMMON SPINY LOBSTER [B2203]
- palinurus gilchristi
- USE: GILCHRIST SPINY LOBSTER [B2167]
- palinurus spp.
 USE: SPINY LOBSTER [B1075]
- palinurus vulgaris
 USE: COMMON SPINY LOBSTER [B2203]
- PALM
 FTC: B1286
 BT: OIL-PRODUCING PLANT [B1017]
 UF: cycas spp.
- PALM
 FTC: B1286
 BT: CARBOHYDRATE-PRODUCING PLANT [B1048]
 UF: cycas spp.
- 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
- PALOMETA
 FTC: B2490
 BT: POMPANO [B1475]
 UF: garrick
 UF: glaucus
 UF: trachinotus glaucus
- palta
 USE: AVOCADO [B1470]
- PANAMA
 FTC: PA
 BT: CENTRAL AMERICA [QP]
- panama orange
 USE: CALAMONDIN [B2625]
- panax
 USE: GINSENG [B1673]
- PANCAKE OR WAFFLE
 FTC: A0194
 BT: BAKERY PRODUCT, SWEETENED [A0135]
 UF: waffle or pancake
 SN: A thin, sweetened bakery product griddled or cooked in a heated mold.
- PANCREAS
 FTC: C0204
 BT: ORGAN MEAT, DIGESTIVE SYSTEM [C0106]
- pancreas or thymus

USE: THYMUS OR PANCREAS [C0109]	panulirus versicolor USE: PAINTED SPINY LOBSTER [B1948]	FTC: M0156 BT: PAPERBOARD OR PAPER CONTAINER [M0159] UF: cardboard box UF: cardboard container UF: cardboard container
PANDALID SHRIMP FAMILY FTC: B1119 BT: SHRIMP [B1237]	papaver USE: POPPY [B1515]	
pandalopsis dispar USE: SIDESTRIPE SHRIMP [B2888]	PAPAYA FTC: B1249 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024] UF: carica papaya UF: lechoza UF: melon tree	PAPERBOARD CONTAINER WITH ALUMINUM FOIL LINER FTC: M0147 BT: PAPERBOARD CONTAINER WITH LINER [M0155]
pandalus borealis USE: NORTHERN SHRIMP [B1970]	PAPER BAG, SACK OR POUCH FTC: M0120 BT: PAPERBOARD OR PAPER CONTAINER [M0159]	PAPERBOARD CONTAINER WITH FOIL OR LINER OVER- WRAP FTC: M0192 BT: PAPERBOARD CONTAINER [M0156]
PANDORA FTC: B2871 BT: PORGY FAMILY [B1808] UF: pagellus erythrinus	PAPER BAG, SACK OR POUCH, FOIL LINER FTC: M0118 BT: PAPER BAG, SACK OR POUCH [M0120]	PAPERBOARD CONTAINER WITH LAMINATE LINER FTC: M0142 BT: PAPERBOARD CONTAINER WITH LINER [M0155]
panicum miliaceum USE: MILLET, COMMON [B1285]	PAPER BAG, SACK OR POUCH, LAMINATE LINER FTC: M0119 BT: PAPER BAG, SACK OR POUCH [M0120]	PAPERBOARD CONTAINER WITH LINER FTC: M0155 BT: PAPERBOARD CONTAINER [M0156]
panopea abrupta USE: PACIFIC GEODUCK [B2538]	PAPER BAG, SACK OR POUCH, PAPER LINER FTC: M0141 BT: PAPER BAG, SACK OR POUCH [M0120]	PAPERBOARD CONTAINER WITH PAPER LINER FTC: M0148 BT: PAPERBOARD CONTAINER WITH LINER [M0155]
panuliridae USE: SPINY LOBSTER FAMILY [B2163]	PAPER BAG, SACK OR POUCH, PLASTIC LINER FTC: M0117 BT: PAPER BAG, SACK OR POUCH [M0120]	PAPERBOARD CONTAINER WITH PLASTIC LINER FTC: M0146 BT: PAPERBOARD CONTAINER WITH LINER [M0155]
panulirus argus USE: CARIBBEAN SPINY LOB- STER [B2164]	PAPER COMBINED MATERIAL FTC: M0345 BT: PAPER WRAPPER [M0173]	PAPERBOARD CONTAINER WITH WINDOW FTC: M0154 BT: PAPERBOARD CONTAINER [M0156]
panulirus burgeri USE: SCALLOPED SPINY LOB- STER [B2204]	PAPER CONTAINER, TREATED FTC: M0330 BT: PAPER BAG, SACK OR POUCH [M0120]	PAPERBOARD CONTAINER, PLASTIC COATED FTC: M0153 BT: PAPERBOARD CON- TAINER, SURFACE TREATED [M0341]
panulirus homarus USE: SCALLOPED SPINY LOB- STER [B2204]	PAPER CONTAINER, UNTREATED FTC: M0334 BT: PAPER BAG, SACK OR POUCH [M0120]	PAPERBOARD CONTAINER, SUR- FACE TREATED FTC: M0341 BT: PAPERBOARD CONTAINER [M0156]
panulirus japonicus USE: JAPANESE SPINY LOB- STER [B2168]	PAPER OR PAPERBOARD FTC: N0039 BT: FOOD CONTACT SURFACE FROM HUMAN-MADE MA- TERIAL [N0051] UF: paperboard or paper	PAPERBOARD CONTAINER, SUR- FACE TREATED BOTH SIDES FTC: M0342 BT: PAPERBOARD CON- TAINER, SURFACE TREATED [M0341]
panulirus lalandii USE: CAPE SPINY LOBSTER [B2166]	PAPER WRAPPER FTC: M0173 BT: PAPERBOARD OR PAPER CONTAINER [M0159]	
panulirus longipes USE: LONGLEGGED SPINY LOB- STER [B2169]	PAPER-ALUMINIUM FOIL-PLASTIC WRAPPER FTC: M0351 BT: PAPER WRAPPER [M0173]	PAPERBOARD CONTAINER, SUR- FACE TREATED INSIDE FTC: M0343 BT: PAPERBOARD CON- TAINER, SURFACE TREATED [M0341]
panulirus ornatus USE: ORNATE SPINY LOBSTER [B2165]	PAPERBOARD CONTAINER	
panulirus penicillatus USE: PRONGHORN SPINY LOB- STER [B2202]		
panulirus regius USE: ROYAL SPINY LOBSTER [B2208]		
panulirus rissonii USE: ROYAL SPINY LOBSTER [B2208]		
PANULIRUS RISSORE FTC: B2201 BT: SPINY LOBSTER FAMILY [B2163]		
panulirus spp. USE: LOBSTER [B1505]		

- 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]
- papo canary tree
 USE: INCENSE TREE [B2840]
- PAPRIKA
 FTC: B1353
 BT: PEPPER, GREEN OR RED [B1250]
 UF: capsicum annuum var. longum
 UF: paprika, hungarian
- PAPRIKA EXTRACT, CAPSANTHIN, CAPSORUBIN
 FTC: B3180
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 160c
 UF: INS 160c
- PAPRIKA EXTRACT, CAPSANTHIN, CAPSORUBIN ADDED
 FTC: H0605
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 160c added
 UF: INS 160c added
- paprika, hot
 USE: PUNGENT PEPPER VARIETY [B2633]
- paprika, hungarian
 USE: PAPRIKA [B1353]
- paprika, sweet
 USE: BELL PEPPER OR SWEET PEPPER [B2628]
- PAPUA NEW GUINEA
 FTC: PG
 BT: PACIFIC OCEAN ISLANDS [QU]
 UF: new guinea
- para nut
 USE: BRAZILNUT [B1463]
- paracentrotus lividus
 USE: SEA URCHIN [B2107]
- PARAGUAY
 FTC: PY
 BT: SOUTH AMERICA [QV]
- paraguay tea
 USE: MATE [B2059]
- paralabrax
 USE: SEA BASS [B2180]
- paralabrax callaensis
 USE: PERUVIAN SEA BASS [B1761]
- paralichthys californicus
 USE: CALIFORNIA HALIBUT [B1882]
- paralichthys dentatus
 USE: SUMMER FLOUNDER [B1883]
- paralichthys lethostigma
 USE: SOUTHERN FLOUNDER [B1881]
- paralichthys microps
 USE: SMALLEYE FLOUNDER [B2393]
- paralithodes brevipes
 USE: HANASAKI CRAB [B1093]
- paralithodes camtschaticus
 USE: RED KING CRAB [B2211]
- paralithodes platypus
 USE: BLUE KING CRAB [B2210]
- paralonchurus peruanus
 USE: PERUVIAN CROAKER [B1797]
- paralonchurus spp.
 USE: CROAKER [B1794]
- PARALYTIC SHELLFISH POISONING
 FTC: PSFP
 BT: HACCP GUIDE [HA00]
- parapercis colias
 USE: BLUE COD [B2290]
- parastichopus californicus
 USE: SEA CUCUMBER [B2433]
- parastromateus niger
 USE: BLACK POMFRET [B2377]
- parathunnus
 USE: TUNA [B1269]
- parathunnus mebachi
 USE: BIGEYE TUNA [B1069]
- paratrachichthys
 USE: ROUGHY [B2327]
- PARBOILED (GRAIN)
 FTC: H0220
 BT: PHYSICALLY/CHEMICALLY MODIFIED [H0130]
 UF: parboiled (rice)
 SN: Treated with moist heat to soften the grain and to transfer nutrients from the bran to the endosperm.
- parboiled (rice)
 USE: PARBOILED (GRAIN) [H0220]
- PAREVE CLAIM OR USE
 FTC: P0168
 BT: RELIGION- OR CUSTOMS-RELATED CLAIM OR USE [P0126]
 UF: parve claim or use
- 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]
- parophrys vetulus

- USE: ENGLISH SOLE [B1131]
- PARSLEY
 FTC: B1550
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: petroselinum crispum
 UF: petroselinum hortense
- PARSLEY ADDED
 FTC: H0348
 BT: VEGETABLE ADDED [H0212]
 SN: Used for special studies only.
- PARSNIP
 FTC: B1483
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
- 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]
 SN: 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]
 SN: 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
 SN: 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.
- 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
- parve claim or use
 USE: PAREVE CLAIM OR USE [P0168]
- PASILLA PEPPER
 FTC: B2560
 BT: HOT PEPPER [B1643]
 UF: pepper, pasilla
- passiflora edulis
 USE: PASSION FRUIT [B1634]
- passiflora macrocarpa
 USE: GIANT GRANADILLA [B2785]
- passiflora mollisima
 USE: BANANA PASSIONFRUIT [B2028]
- passiflora quadrangularis
 USE: GIANT GRANADILLA [B2785]
- PASSION FRUIT
 FTC: B1634
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: granadilla
 UF: passiflora edulis
 UF: purple granadilla
- PASTA DISH
- FTC: A0220
 BT: PREPARED FOOD PRODUCT [A0172]
 SN: 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*.
- PASTEURIZED BLENDED CHEESE
 FTC: A0145
 BT: PASTEURIZED CHEESE PRODUCT [A0117]
 SN: 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]
 SN: Used when the product is held at a temperature of 60-95 degrees C (140-200 degrees F) for a time sufficient to destroy most pathogenic and food spoilage organisms. When followed by refrigeration, also index *PRESERVED BY STORAGE IN REFRIGERATION*.
- PASTEURIZED BY HEAT AFTER FILLING
 FTC: J0158
 BT: PASTEURIZED BY HEAT [J0135]
 SN: Used when a product is pasteurized by holding at a pasteurization temperature after filling.
- PASTEURIZED BY HEAT BEFORE FILLING
 FTC: J0159
 BT: PASTEURIZED BY HEAT [J0135]
 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]
 SN: Used when sufficient radiation (e.g. 10 kGy) is applied to destroy most patho-genic and food spoilage organisms. Also index *PRESERVED BY STORAGE IN REFRIGERATION*.
- PASTEURIZED CHEESE PRODUCT
 FTC: A0117
 BT: PROCESSED CHEESE PRODUCT [A0282]

- SN: 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**
 FTC: A0266
 BT: PASTEURIZED CHEESE PRODUCT [A0117]
 SN: Pasteurized cheese product made without emulsifier and with optional dairy ingredients. Milkfat minimum 20% of total; moisture minimum 44%, maximum 60% (21 CFR 133.175, 133.176).
- PASTEURIZED PROCESS CHEESE**
 FTC: A0110
 BT: PASTEURIZED CHEESE PRODUCT [A0117]
 SN: 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**
 FTC: A0111
 BT: PASTEURIZED CHEESE PRODUCT [A0117]
 SN: Pasteurized cheese product made with optional emulsifier and optional dairy ingredients. Milkfat minimum 23% of total; moisture maximum 44%.
- PASTEURIZED PROCESS CHEESE SPREAD**
 FTC: A0109
 BT: PASTEURIZED CHEESE PRODUCT [A0117]
 SN: 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).
- PASTRY SHELL, UNSWEETENED**
 FTC: A0108
 BT: BAKERY PRODUCT, UNSWEETENED [A0107]
 UF: puff pastry
- PASTRY, SWEETENED**
 FTC: A0202
 BT: BAKERY PRODUCT, SWEETENED [A0135]
 SN: 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**
 FTC: A0103
 BT: PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED [A0102]
 UF: empanada
 UF: knish
 UF: turnover, unsweetened
- patella caerulea**
 USE: LIMPET [B2279]
- patella vulgata**
 USE: LIMPET [B2279]
- PATENT BLUE V**
 FTC: B3181
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 131
 UF: INS 131
- PATENT BLUE V ADDED**
 FTC: H0606
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 131 added
 UF: INS 131 added
- paua**
 USE: BLACKFOOT ABALONE [B2681]
- PAULINIA**
 FTC: B2813
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: paullinia pinnata
- paullinia cupana**
 USE: GUARANA [B2063]
- paullinia pinnata**
 USE: PAULINIA [B2813]
- PAWPAW**
 FTC: B1202
 BT: PIT FRUIT [B1539]
 UF: asimina triloba
- PEA**
 FTC: B1338
 BT: POD OR SEED VEGETABLE [B1156]
 UF: english pea
 UF: garden pea
 UF: green pea
 UF: pisum sativum
- PEA AND CARROT**
 FTC: B1613
 BT: CARROT [B1227]
 UF: carrot and pea
- PEA AND CARROT**
 FTC: B1613
 BT: PEA [B1338]
 UF: carrot and pea
- PEA AND ONION**
- FTC: B1605**
 BT: ONION [B1300]
 UF: onion and pea
- PEA AND ONION**
 FTC: B1605
 BT: PEA [B1338]
 UF: onion and pea
- 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: sugar pod garden pea
- PEA, EDIBLE SEED CULTIVARS**
 FTC: B1001
 BT: PEA [B1338]
- pea, smooth skin cultivars**
 USE: ALASKA PEA [B1326]
- PEA, SMOOTH WRINKLED CROSSES**
 FTC: B1042
 BT: PEA, EDIBLE SEED CULTIVARS [B1001]
- pea, sweet**
 USE: SWEET PEA [B1487]
- pea, wrinkled cultivars**
 USE: SWEET PEA [B1487]
- PEACH**
 FTC: B1350
 BT: PIT FRUIT [B1539]
 UF: prunus persica
- PEACH, CLINGSTONE**
 FTC: B1593
 BT: PEACH [B1350]
 UF: clingstone peach
- PEACH, FREESTONE**
 FTC: B1585
 BT: PEACH [B1350]
- PEANUT**
 FTC: B1337
 BT: OIL-PRODUCING PLANT [B1017]
 UF: arachis hypogaea
 UF: earthnut
 UF: groundnut
- PEANUT**
 FTC: B1337
 BT: NUT [B1213]
 UF: arachis hypogaea
 UF: earthnut
 UF: groundnut
- 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]
- peapod
 USE: SNOW PEA [B2466]
- PEAR
 FTC: B1344
 BT: CORE OR POME FRUIT [B1599]
 UF: pyrus communis
- pear melon
 USE: PEPINO [B2493]
- PEAR TOMATO
 FTC: B1107
 BT: TOMATO [B1276]
 UF: italian tomato
 UF: lycopersicon lycopersicum var. pyriforme
- PEARL MILLET
 FTC: B2140
 BT: MILLET [B2505]
 UF: indian millet (pennisetum)
- PECAN
 FTC: B1320
 BT: TEMPERATE-ZONE NUT [B1062]
 UF: carya illinoensis
 UF: carya pecan
- pecten aequiscleatus
 USE: SCALLOP [B1489]
- pecten grandis
 USE: SCALLOP [B1489]
- pecten laquaetus
 USE: SCALLOP [B1489]
- pecten novaezealandiae
 USE: NEW ZEALAND COMMERCIAL SCALLOP [B1946]
- PECTIN
 FTC: C0198
 BT: POLYSACCHARIDE [C0153]
- PECTIN
 FTC: B3182
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 440
 UF: INS 440
- PECTIN ADDED
 FTC: H0145
 BT: POLYSACCHARIDE ADDED [H0120]
 SN: Used when pectin is added at any level.
- PECTIN ADDED
 FTC: H0145
- BT: STABILIZER ADDED [H0368]
 SN: Used when pectin is added at any level.
- PECTIN ADDED
 FTC: H0607
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 440 added
 UF: INS 440 added
- PECTIN JELLY CANDY
 FTC: A0255
 BT: JELLY CANDY [A0162]
 SN: Jelly candy having pectin as its principal jelling ingredient.
- PECTIN-PRODUCING PLANT
 FTC: B1011
 BT: POLYSACCHARIDE-PRODUCING PLANT [B1009]
- PEEL OIL
 FTC: C0302
 BT: FAT OR OIL [C0190]
 AI: <DICTION> The oil or fat produced by extracting the lipids from fruit or vegetable peel /AM
- PEEL, CORE OR SEED
 FTC: C0110
 BT: FRUIT OR BERRY [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
- 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]
- peltorhampus novaezealandiae
 USE: NEW ZEALAND SOLE [B2680]
- PEN SHELL
 FTC: B2881
 BT: BIVALVE [B2113]
 UF: atrina pectinata
- PENAEID SHRIMP FAMILY
 FTC: B1081
 BT: SHRIMP [B1237]
 UF: penaeidae
- penaeidae
 USE: PENAEID SHRIMP FAMILY [B1081]
- penaeus aztecus
 USE: BROWN SHRIMP [B2874]
- penaeus brasiliensis
 USE: PINKSPOTTED SHRIMP [B1957]
- penaeus brevirostris
 USE: PINK SHRIMP [B2580]
- penaeus californiensis
 USE: BROWN SHRIMP [B2874]
- penaeus canaliculatus
 USE: BROWN SHRIMP [B2874]
- penaeus duorarum
 USE: PINK SHRIMP [B2580]
- penaeus monodon
 USE: GIANT TIGER PRAWN [B2612]
- penaeus penicillatus
 USE: REDTAIL PRAWN [B2613]
- penaeus setiferus
 USE: WHITE SHRIMP [B1149]
- penaeus spp.
 USE: SHRIMP [B1237]
- penaeus stylirostris
 USE: BLUE SHRIMP [B2233]
- penaeus vannamei
 USE: WHITELEG SHRIMP [B2234]
- PENNSYLVANIA
 FTC: US42
 BT: MIDDLE ATLANTIC STATES [US60]
- PENTAPOTASSIUM TRIPHOSPHATE
 FTC: B3183
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 451
 UF: INS 451
- PENTAPOTASSIUM TRIPHOSPHATE ADDED
 FTC: H0608
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 451 added
 UF: INS 451 added
- PENTASODIUM TRIPHOSPHATE
 FTC: B3184
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 451
 UF: INS 451

- PENTASODIUM TRIPHOSPHATE
ADDED
FTC: H0609
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 451 added
UF: INS 451 added
- peoples republic of china
USE: CHINA, PEOPLES REPUB-
LIC OF [CN]
- PEPINO
FTC: B2493
BT: TROPICAL OR SUBTROPICAL
FRUIT [B1024]
UF: melon pear
UF: melon shrub
UF: pear melon
- 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
- PEPPER, BLACK OR WHITE
FTC: B2255
BT: FRUIT USED AS VEGETA-
BLE [B1006]
UF: piper nigrum
SN: Black pepper consists of
unripe whole fruit that are
sundried. White pepper con-
sists of the seeds only of ripe
fruit.
- PEPPER, BLACK OR WHITE
FTC: B2255
BT: SPICE OR FLAVOR-
PRODUCING PLANT
[B1179]
UF: piper nigrum
SN: Black pepper consists of
unripe whole fruit that are
sundried. White pepper con-
sists of the seeds only of ripe
fruit.
- pepper, cascabel
USE: CASCABEL PEPPER
[B2552]
- pepper, cubanelle
USE: CUBANELLE PEPPER
[B2583]
- PEPPER, GREEN OR RED
FTC: B1250
BT: FRUIT USED AS VEGETA-
BLE [B1006]
UF: capsicum
UF: capsicum annum
SN: The taxonomies given vary
widely.
- PEPPER, GREEN OR RED
FTC: B1250
BT: SPICE OR FLAVOR-
PRODUCING PLANT
[B1179]
UF: capsicum
UF: capsicum annum
SN: The taxonomies given vary
widely.
- pepper, guajillo
USE: GUAJILLO PEPPER [B2554]
- pepper, habanero
USE: HABANERO PEPPER
[B2555]
- pepper, hot cherry
USE: CHERRY PEPPER [B2556]
- pepper, mulato
USE: MULATO PEPPER [B2557]
- pepper, new mexico red
USE: NEW MEXICO RED PEP-
PER [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, WHITE
FTC: B1141
BT: PEPPER, BLACK OR WHITE
[B2255]
UF: white pepper
- PEPPERMINT
FTC: B1449
BT: MINT [B1267]
UF: mentha piperita
- peprilus alepidotus
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]
- percent fat free claim or use
USE: (PERCENT) FAT FREE
CLAIM OR USE [P0150]
- PERCH FAMILY
FTC: B2004
BT: FISH, PERCIFORM [B1581]
UF: percidae
- perch, freshwater
USE: FRESHWATER PERCH
[B1557]
- percichthyidae
USE: TEMPERATE BASS FAMILY
[B1184]
- percidae
USE: PERCH FAMILY [B2004]
- percophidae
USE: FLATHEAD FAMILY [B1809]
- percophis brasiliensis
USE: BRAZILIAN DUCKBILL
[B1928]
- perdicinae
USE: PARTRIDGE [B1382]
- perdix
USE: PARTRIDGE [B1382]
- 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]
- PERIWINKLE FAMILY
FTC: B2925
BT: MESOGASTROPOD [B1008]
UF: littorinidae
- periwinkle, common
USE: COMMON PERIWINKLE
[B2717]
- perna canaliculus
USE: NEW ZEALAND GREEN
MUSSEL [B1963]
- persea americana
USE: AVOCADO [B1470]
- persea gratissima
USE: AVOCADO [B1470]
- PERSIAN GROUPER
FTC: B1758
BT: GROUPER [B1496]
UF: epinephelus areolatus
- PERSIAN MELON
FTC: B1133
BT: MELON [B1283]
- persian walnut
USE: ENGLISH WALNUT [B1130]

PERSIMMON
 FTC: B1447
 BT: FRUIT-PRODUCING PLANT [B1140]
 UF: diospyros

persimmon, japanese
 USE: KAKI [B2766]

PERU
 FTC: PE
 BT: SOUTH AMERICA [QV]

PERUVIAN CROAKER
 FTC: B1797
 BT: CROAKER [B1794]
 UF: paralonchurus peruanus

PERUVIAN MENHADEN
 FTC: B2176
 BT: MENHADEN [B1396]
 UF: brevoortia maculate chilcae
 UF: ethmidium chilcae
 UF: ethmidium maculatum
 UF: machuelo

PERUVIAN SEA BASS
 FTC: B1761
 BT: SEA BASS [B2180]
 UF: paralabrax callaensis
 UF: sea bass, peruvian

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]
 SN: Food produced and marketed for pet animals and labeled as such.

PETAL
 FTC: C0303
 BT: FLORET OR FLOWER [C0237]
 AI: <DICTION> 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]
 AI: <DICTION> 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 jordani
 UF: sole, petrale

petromyzon marinus

USE: SEA LAMPREY [B2704]

petroselinum crispum
 USE: PARSLEY [B1550]

petroselinum crispum var. tuberosum
 USE: TURNIP-ROOTED PARSLEY [B2734]

petroselinum hortense
 USE: PARSLEY [B1550]

pe-tsai cabbage
 USE: CHINESE OR CELERY CABBAGE [B1051]

phaeophyta
 USE: ALGAE, BROWN [B2395]

phaseolus
 USE: BEAN (VEGETABLE) [B1567]

phaseolus aconitifolius
 USE: MOTH BEAN [B1920]

phaseolus angularis
 USE: ADZUKI BEAN [B1110]

phaseolus aureus
 USE: MUNG BEAN [B1395]

phaseolus calcaratus
 USE: RED 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
 FTC: B1555
 BT: BEAN (VEGETABLE) [B1567]

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)

phasianus spp.
 USE: PHEASANT [B1460]

PHEASANT
 FTC: B1460
 BT: POULTRY OR GAME BIRD [B1563]
 UF: phasianus spp.

phelum pratense
 USE: TIMOTHY [B2331]

PHENONILE RESIN CONTAINER
 FTC: M0389
 BT: THERMOSETTING POLYMER CONTAINER [M0382]

phial
 USE: AMPUL [M0196]

PHILIPPINES
 FTC: PH
 BT: PACIFIC OCEAN ISLANDS [QU]

philohela minor
 USE: WOODCOCK [B2119]

phocidae
 USE: SEAL [B1341]

phoenix
 USE: SENEGAL DATE PALM [B2786]

phoenix dactylifera
 USE: DATE [B1209]

phoenix reclinata
 USE: SENEGAL DATE PALM [B2786]

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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 1413
 UF: INS 1413

PHOSPHATED DISTARCH PHOSPHATE ADDED
 FTC: H0610
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 1413 added
 UF: INS 1413 added

PHOSPHORIC ACID
 FTC: B3186
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 338
 UF: INS 338

- PHOSPHORIC ACID ADDED
 FTC: H0611
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 338 added
 UF: INS 338 added
- PHOSPHORUS ADDED
 FTC: H0223
 BT: MINERAL ADDED [H0159]
- phoxinus spp.
 USE: MINNOW [B1922]
- phyllanthus acidis
 USE: OTAHEITE GOOSEBERRY [B2360]
- physalis ixocarpa
 USE: MEXICAN HUSK TOMATO [B2015]
- physalis peruviana
 USE: CAPE GOOSEBERRY [B1684]
- 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]
- phytolacca
 USE: POKEWEEED [B1400]
- pickle, vegetable
 USE: VEGETABLE PICKLE [A0271]
- PICKLED
 FTC: H0190
 BT: MICROBIOLOGICALLY/ENZYMATICALLY MODIFIED [H0119]
- SN: 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. Also index by other applicable terms from *MICROBIOLOGICALLY/ENZYMATICALLY MODIFIED*.
- pickled by acidification
 USE: ACIDIFIED [H0200]
- pickled by fermentation
 USE: LACTIC ACID FERMENTED [H0101]
- picnic shoulder
 USE: SHOULDER (MEAT CUT) [Z0043]
- picowaved
 USE: IRRADIATED [H0121]
- PIE CRUST, SWEETENED
 FTC: A0140
 BT: BAKERY PRODUCT, SWEETENED [A0135]
 SN: 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
 FTC: A0160
 BT: BAKERY PRODUCT, UNSWEETENED [A0107]
 UF: pie shell
 SN: 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 [A0143]
- pie filling, non-fruit
 USE: CUSTARD OR PUDDING [A0285]
- pie shell
 USE: PIE CRUST, UNSWEETENED [A0160]
- PIE, SWEETENED
 FTC: A0253
 BT: BAKERY PRODUCT, SWEETENED [A0135]
 UF: tart
 UF: turnover, sweetened
 SN: 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
 FTC: A0100
 BT: PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED [A0102]
 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 FOOD [P0021]
 UF: swine feed
- PIGEON
 FTC: B1304
 BT: POULTRY OR GAME BIRD [B1563]
 UF: columbidae
 UF: squab
- PIGEON PEA
 FTC: B2010
 BT: PEA, EDIBLE SEED CULTIVARS [B1001]
 UF: cajanus cajan
 UF: catjang pea
 UF: gandules
 UF: red gram
- pignolia
 USE: PINE NUT [B1596]
- pigweed
 USE: LAMB'S QUARTER [B1681]
- PIKE
 FTC: B1293
 BT: PIKE FAMILY [B1826]
 UF: esox spp.
- PIKE FAMILY
 FTC: B1826
 BT: FISH, SALMONIFORM [B1592]
 UF: esocidae
- PIKE PERCH
 FTC: B1399
 BT: PERCH FAMILY [B2004]
 UF: lucioperca
 UF: stizostedion
- PIKE-CONGER
 FTC: B2534
 BT: DUCKBILL EEL FAMILY [B2533]
- pike-conger, blacktail
 USE: BLACKTAIL PIKE-CONGER [B2535]
- pilchard
 USE: SARDINE [B1558]
- PILI TREE
 FTC: B1289
 BT: TROPICAL OR SUBTROPICAL NUT [B1022]
 UF: canarium ovatum

- pimelodidae
USE: LONG WHISKERED CAT-FISH 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]
- PINE NUT
FTC: B1596
BT: TEMPERATE-ZONE NUT [B1062]
UF: pignolia
UF: pino nut
UF: pinon
UF: pinon nut
UF: pinus edulis
UF: pinus pinea
- PINEAPPLE
FTC: B1484
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: ananas comosus
- PINEAPPLE AND GRAPEFRUIT
FTC: B1246
BT: PINEAPPLE [B1484]
UF: grapefruit and pineapple
- PINEAPPLE AND GRAPEFRUIT
FTC: B1246
BT: GRAPEFRUIT [B1507]
UF: grapefruit and pineapple
- PINEAPPLE AND ORANGE
FTC: B1631
BT: ORANGE [B1339]
UF: orange and pineapple
- PINEAPPLE AND ORANGE
FTC: B1631
BT: PINEAPPLE [B1484]
UF: orange and pineapple
- PINEAPPLE GUAVA
FTC: B2767
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: acca sellowiana
UF: brazilian guava
UF: feijoa
UF: feijoa sellowiana
UF: orthostemon sellowiana
- pinguipes spp.
USE: SANDPERCH [B2367]
- pink bean
USE: COMMON BEAN [B1999]
- PINK FISH FLESH
FTC: Z0060
BT: COLOR OF FISH FLESH [Z0055]
- SN: Used for salmon that is not designated as 'red'.
- PINK SALMON
FTC: B1116
BT: SALMON [B2250]
UF: oncorhynchus gorboscha
UF: salmon, pink
- PINK SHRIMP
FTC: B2580
BT: PENAEID SHRIMP FAMILY [B1081]
UF: penaeus brevisrostris
UF: penaeus duorarum
UF: shrimp, pink
- pinkapple
USE: MOUNTAIN APPLE [B2831]
- PINKISH FAN LOBSTER
FTC: B2207
BT: SLIPPER LOBSTER FAMILY [B1997]
- PINKSPOTTED SHRIMP
FTC: B1957
BT: PENAEID SHRIMP FAMILY [B1081]
UF: penaeus brasiliensis
- pino nut
USE: PINE NUT [B1596]
- pinon
USE: PINE NUT [B1596]
- pinon nut
USE: PINE NUT [B1596]
- PINTO BEAN
FTC: B1368
BT: PHASEOLUS VULGARIS, EDIBLE SEED CULTIVAR [B1061]
- pinus edulis
USE: PINE NUT [B1596]
- PINUS GENUS
FTC: B1083
BT: CELLULOSE-PRODUCING PLANT [B1015]
- pinus pinea
USE: PINE NUT [B1596]
- PIPEFISH FAMILY
FTC: B2573
BT: FISH, GASTEROSTEIFORM [B2478]
UF: syngnathidae
- piper betle
USE: BETEL [B2310]
- piper methysticum
USE: KAVA [B2060]
- piper nigrum
USE: PEPPER, BLACK OR WHITE [B2255]
- PIPI CLAM
FTC: B2682
BT: CLAM [B1331]
UF: paphies australis
- pisidium guajava
USE: GUAVA [B1333]
- PISTACHIO
FTC: B1416
BT: TROPICAL OR SUBTROPICAL NUT [B1022]
UF: pistacia spp.
- pistacia spp.
USE: PISTACHIO [B1416]
- pisum sativum
USE: PEA [B1338]
- pisum sativum var. arvense
USE: FIELD PEA [B1486]
- pisum sativum var. macrocarpon
USE: PEA, EDIBLE POD CULTIVARS [B1031]
- PIT FRUIT
FTC: B1539
BT: FRUIT-PRODUCING PLANT [B1140]
UF: stone fruit
- pitahaya
USE: PITAYA [B2781]
- pitanga
USE: SURINAM CHERRY [B1657]
- PITAYA
FTC: B2781
BT: CACTUS [B2241]
UF: hylocereus triangularis
UF: hylocereus undatus
UF: pitahaya
- PITCAIRN ISLAND
FTC: PN
BT: PACIFIC OCEAN ISLANDS [QU]
- PIZZA CRUST
FTC: A0167
BT: BREAD [A0178]
SN: Yeast-leavened bread that is used as a base for filling, particularly to make pizza.
- pizza pie
USE: PIE, UNSWEETENED, OR PIZZA [A0100]
- placopecten magellanicus
USE: SEA SCALLOP [B1050]
- PLAICE
FTC: B2570
BT: RIGHTEYE FLOUNDER FAMILY [B1856]
UF: hippoglossoides spp.
UF: pleuronectes spp.
- plaice, american
USE: AMERICAN PLAICE [B1862]
- plaice, european
USE: EUROPEAN PLAICE [B1861]
- PLAIN CARAMEL
FTC: B3187

- BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 150a
UF: INS 150a
- PLAIN CARAMEL ADDED
FTC: H0612
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 150a added
UF: INS 150a added
- 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 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 USED AS FOOD SOURCE
FTC: B1347
BT: B. FOOD SOURCE [B1564]
SN: Multicellular plants. For unicellular plants as well as for algae, mushrooms and yeast, use the appropriate narrower term under *ALGAE OR FUNGUS USED AS FOOD SOURCE*.
- PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE
FTC: B1013
BT: PLANT USED AS FOOD SOURCE [B1347]
- plantago afra
USE: FLEAWORT [B2659]
- plantago ovata
USE: FLEAWORT [B2659]
- plantago psyllium
USE: FLEAWORT [B2659]
- PLANTAIN (MUSA)
FTC: B1439
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
- 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]
AI: 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 descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor in indexing. Use a more precise narrower term.
AI: 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 stellatus
 USE: STARRY FLOUNDER [B1874]
- plecoglossus altivelis
 USE: AYU [B2516]
- plectorhynchus pictus
 USE: PAINTED SWEETLIPS [B2566]
- pleuronectes monodon
- USE: COLORADO LANGOSTINO [B2205]
- pleuronectes americanus
 USE: BLACKBACK FLOUNDER [B1971]
- pleuronectes platessa
 USE: EUROPEAN PLAICE [B1861]
- pleuronectes spp.
 USE: PLAICE [B2570]
- pleuronectidae
 USE: RIGHTEYE FLOUNDER FAMILY [B1856]
- pleurotus ostreatus
 USE: OYSTER MUSHROOM [B1632]
- PLIOFILM
 FTC: N0032
 BT: PLASTIC [N0036]
 SN: A rubber hydrochloride, first introduced as a packaging film in 1936 in the U.S.A.
- PLOWNOSE CHIMERA FAMILY
 FTC: B2268
 BT: FISH, CHIMAERIFORM [B2267]
 UF: callorhynchidae
- plug
 USE: STOPPER [M0427]
- PLUM
 FTC: B1206
 BT: PIT FRUIT [B1539]
 UF: prunus domestica
- PLUMED SCORPIONFISH
 FTC: B2608
 BT: SCORPIONFISH FAMILY [B1084]
 UF: lionfish
 UF: turkeyfish
- poached
 USE: SIMMERED, POACHED OR STEWED [G0020]
- POBLANO PEPPER
 FTC: B2559
 BT: HOT PEPPER [B1643]
 UF: pepper, poblano
- POD AND FULL-SIZE SEED, MIXTURE
 FTC: C0117
 BT: POD OR SEED [C0158]
 SN: Used for mixtures of pods and seeds.
- 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 consumption.
- 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 OR SEED
 FTC: C0158
 BT: FRUIT OR SEED [C0165]
 UF: seed or pod
 SN: A pod is a slightly thickened tissue that surrounds the seeds and that dries and opens as the fruit becomes ripe.
- POD OR SEED VEGETABLE
 FTC: B1156
 BT: VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]
- POD WITH SEEDS REMOVED
 FTC: C0112
 BT: POD OR SEED [C0158]
- poha
 USE: CAPE GOOSEBERRY [B1684]
- 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
 UF: pokeberry
- POLAND
 FTC: PL
 BT: EUROPE, EASTERN [QR02]
- POLAR CLIMATIC ZONE
 FTC: CLZ15
 BT: CLIMATIC ZONE [CLZ]
- pole bean
 USE: PHASEOLUS VULGARIS, EDIBLE POD CULTIVAR [B1060]
- pollachius virens
 USE: POLLOCK [B1440]
- POLLEN
 FTC: C0279
 BT: STIGMA [C0277]
- POLLOCK
 FTC: B1440
 BT: COD FAMILY [B1835]
 UF: gadus pollachius
 UF: gadus virens
 UF: pollachius virens
 UF: saithe
 UF: sea salmon
- pollock, walleye

- USE: WALLEYE POLLOCK
[B1843]
- POLYAMIDE CONTAINER
FTC: M0359
BT: THERMOPLASTIC SHEET
OR CONTAINER [M0358]
- POLYAMIDE CONTAINER
FTC: M0416
BT: POLYMER BASE TEXTILE
CONTAINER [M0415]
- POLYCARBONATE CONTAINER
FTC: M0363
BT: POLYESTER CONTAINER
[M0364]
- POLYDEXTROSE
FTC: B3188
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 1200
UF: INS 1200
- POLYDEXTROSE ADDED
FTC: H0314
BT: CARBOHYDRATE ADDED
[H0209]
- POLYDEXTROSE ADDED
FTC: H0613
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 1200 added
UF: INS 1200 added
- POLYESTER
FTC: N0033
BT: PLASTIC [N0036]
- POLYESTER CONTAINER
FTC: M0364
BT: THERMOPLASTIC SHEET
OR CONTAINER [M0358]
- POLYESTER CONTAINER
FTC: M0417
BT: POLYMER BASE TEXTILE
CONTAINER [M0415]
- POLYESTER CONTAINER, GLASS
FIBRE STRENGTHENED
FTC: M0365
BT: POLYESTER CONTAINER
[M0364]
- POLYESTER RESIN CONTAINER
FTC: M0390
BT: THERMOSETTING POLY-
MER CONTAINER [M0382]
- POLYETHYLENE
FTC: N0017
BT: PLASTIC [N0036]
SN: Pe
- POLYETHYLENE - REGENERATED
CELLULOSE CONTAINER
FTC: M0405
BT: PLASTIC CONTAINER,
COMBINED MATERIAL
[M0391]
- POLYETHYLENE - VINYL CO-
POLYMER 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 CON-
TAINER
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 CON-
TAINER
FTC: M0404
- BT: PLASTIC CONTAINER,
COMBINED MATERIAL
[M0391]
- POLYETHYLENE CONTAINER
FTC: M0367
BT: POLYOLEFIN CONTAINER
[M0431]
- 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, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 475
UF: INS 475
- POLYGLYCEROL ESTERS OF
FATTY ACIDS ADDED
FTC: H0614
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 475 added
UF: INS 475 added
- POLYGLYCEROL POLYRICI-
NOLEATE
FTC: B3190
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 476
UF: INS 476
- POLYGLYCEROL POLYRICI-
NOLEATE ADDED
FTC: H0615
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 476 added
UF: INS 476 added
- POLYMER BASE TEXTILE CON-
TAINER
FTC: M0415
BT: TEXTILE OR FABRIC CON-
TAINER [M0157]
- POLYMETHYLMETHACRYLATE
CONTAINER
FTC: M0373
BT: POLYOLEFIN CONTAINER
[M0431]
- polynemidae
USE: THREADFIN FAMILY
[B2253]
- polyodon spathula
USE: PADDLEFISH [B1412]
- polyodontidae

- USE: PADDLEFISH FAMILY
[B1896]
- POLYOLEFIN CONTAINER
FTC: M0431
BT: THERMOPLASTIC SHEET
OR CONTAINER [M0358]
- POLYOLEFINE CONTAINER
FTC: M0418
BT: POLYMER BASE TEXTILE
CONTAINER [M0415]
- POLYOXYETHYLENE (20) SORBI-
TAN MONOLAUATE
(POLYSORBATE 20)
FTC: B3191
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 432
UF: INS 432
- POLYOXYETHYLENE (20) SORBI-
TAN MONOLAUATE
(POLYSORBATE 20)
ADDED
FTC: H0616
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 432 added
UF: INS 432 added
- POLYOXYETHYLENE (20) SORBI-
TAN MONOOLEATE
(POLYSORBATE 80)
FTC: B3192
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 433
UF: INS 433
- POLYOXYETHYLENE (20) SORBI-
TAN MONOOLEATE
(POLYSORBATE 80)
ADDED
FTC: H0617
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 433 added
UF: INS 433 added
- POLYOXYETHYLENE (20) SORBI-
TAN MONOPALMITATE
(POLYSORBATE 40)
FTC: B3193
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 434
UF: INS 434
- POLYOXYETHYLENE (20) SORBI-
TAN MONOPALMITATE
(POLYSORBATE 40)
ADDED
FTC: H0618
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 434 added
- UF: INS 434 added
- POLYOXYETHYLENE (20) SORBI-
TAN MONOSTEARATE
(POLYSORBATE 60)
FTC: B3194
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 435
UF: INS 435
- POLYOXYETHYLENE (20) SORBI-
TAN MONOSTEARATE
(POLYSORBATE 60)
ADDED
FTC: H0619
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 435 added
UF: INS 435 added
- POLYOXYETHYLENE (20) SORBI-
TAN TRISTEARATE (POLY-
SORBATE 65)
FTC: B3195
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 436
UF: INS 436
- POLYOXYETHYLENE (20) SORBI-
TAN TRISTEARATE (POLY-
SORBATE 65) ADDED
FTC: H0620
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 436 added
UF: INS 436 added
- POLYOXYETHYLENE (40) STE-
ARATE
FTC: B3196
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 431
UF: INS 431
- POLYOXYETHYLENE (40) STE-
ARATE ADDED
FTC: H0621
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 431 added
UF: INS 431 added
- polyprion americanus
USE: WRECKFISH [B1432]
- polyprion morone
USE: GROPER [B1989]
- polyprion oxygeneios
USE: GROPER [B1989]
- 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]
SN: 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 depend-
ing 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]
- POLYVINYL CHLORIDE
FTC: N0037
BT: PLASTIC [N0036]
SN: Pvc
- POLYVINYL CHLORIDE - POLYVI-
NYLIDENE CHLORIDE
CONTAINER
FTC: M0407
BT: PLASTIC CONTAINER,
COMBINED MATERIAL
[M0391]
- POLYVINYL CHLORIDE CON-
TAINER
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]
- POLYVINYLPIRROLIDONE
FTC: B3197
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 1202
UF: INS 1202
- POLYVINYLPIRROLIDONE ADDED
FTC: H0622
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 1202 added
UF: INS 1202 added
- POLYVINYLPIRROLIDONE
FTC: B3198
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 1201
UF: INS 1201
- POLYVINYLPIRROLIDONE ADDED
FTC: H0623
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 1201 added
UF: INS 1201 added
- pomarosa
USE: ROSEAPPLE [B2020]
- pomatomidae
USE: BLUEFISH FAMILY [B1810]
- pomatomus saltatrix
USE: BLUEFISH [B1512]
- pome fruit
USE: CORE OR POME FRUIT [B1599]
- POMEGRANATE
FTC: B1162
BT: FRUIT-PRODUCING PLANT [B1140]
UF: punica granatum
- POMFRET
FTC: B2571
BT: POMFRET FAMILY [B1938]
UF: brama spp.
- POMFRET FAMILY
FTC: B1938
BT: FISH, PERCIFORM [B1581]
UF: bramiidae
UF: castagnole
- pomfret, atlantic
USE: ATLANTIC POMFRET [B1929]
- pomolobus aestivalis
- USE: BLUEBACK HERRING [B1852]
- pomolobus pseudoharengus
USE: ALEWIFE [B1402]
- pomoxis nigromaculatus
USE: BLACK CRAPPIE [B1819]
- pomoxis spp.
USE: CRAPPIE [B1409]
- POMPANO
FTC: B1475
BT: JACK FAMILY [B1755]
UF: trachinotus spp.
- PONCEAU 4R, COCHINEAL RED A
FTC: B3199
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 124
UF: INS 124
- PONCEAU 4R, COCHINEAL RED A ADDED
FTC: H0624
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 124 added
UF: INS 124 added
- POND APPLE
FTC: B2939
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
- POND SMELT
FTC: B2870
BT: SMELT FAMILY [B1904]
UF: hypomesus olidus
- POPCORN
FTC: B1454
BT: CORN [B1232]
BT: CORN [B1232]
UF: popping corn
UF: zea mays var. praecox
- POPCORN, WHITE
FTC: B1151
BT: POPCORN [B1454]
- POPCORN, YELLOW
FTC: B1617
BT: POPCORN [B1454]
- POPPED
FTC: G0009
BT: COOKED BY DRY HEAT [G0004]
SN: Cooked by agitating the food over a dry, high heat source, resulting in exploding.
- popping corn
USE: POPCORN [B1454]
- POPPY
FTC: B1515
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: papaver
- PORBEAGLE
FTC: B1978
BT: MACKEREL SHARK FAMILY [B1915]
UF: lamna cornubica
UF: lamna nasus
- PORCUPINE FISH
FTC: B2714
BT: PUFFER [B2394]
UF: diodon hystrix
- PORGY
FTC: B1234
BT: PORGY FAMILY [B1808]
- PORGY FAMILY
FTC: B1808
BT: FISH, PERCIFORM [B1581]
UF: sparidae
- porgy, red hawaiian
USE: RED HAWAIIAN PORGY [B1815]
- pork
USE: SWINE [B1136]
- porphyra umbilicalis
USE: LAVER [B1745]
- PORTUGAL
FTC: PT
BT: EUROPE, SOUTHERN [QR03]
- portulaca spp.
USE: PURSLANE [B1642]
- portunidae
USE: SWIMMING CRAB FAMILY [B2212]
- portunus
USE: SWIMMING CRAB [B2106]
- portunus pelagicus
USE: BLUE SWIMMING CRAB [B2213]
- portunus trituberculatus
USE: ORIENTAL BLUE CRAB [B2214]
- POTASSIUM ACETATE
FTC: B3200
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 261
UF: INS 261
- POTASSIUM ACETATE ADDED
FTC: H0625
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 261 added
UF: INS 261 added
- POTASSIUM ADDED
FTC: H0195
BT: MINERAL ADDED [H0159]
- POTASSIUM ADIPATE

- FTC: B3201
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 357
 UF: INS 357
- POTASSIUM ADIPATE ADDED**
 FTC: H0626
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 357 added
 UF: INS 357 added
- POTASSIUM ALGINATE**
 FTC: B3202
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 402
 UF: INS 402
- POTASSIUM ALGINATE ADDED**
 FTC: H0627
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 402 added
 UF: INS 402 added
- POTASSIUM ALUMINIUM SILICATE**
 FTC: B3203
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 555
 UF: INS 555
- POTASSIUM ALUMINIUM SILICATE ADDED**
 FTC: H0628
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 555 added
 UF: INS 555 added
- POTASSIUM BENZOATE**
 FTC: B3204
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 212
 UF: INS 212
- POTASSIUM BENZOATE ADDED**
 FTC: H0629
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 212 added
 UF: INS 212 added
- POTASSIUM CARBONATE**
 FTC: B3205
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 501
 UF: INS 501
- POTASSIUM CARBONATE ADDED**
 FTC: H0630
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 501 added
 UF: INS 501 added
- POTASSIUM CHLORIDE**
 FTC: B1653
 BT: OTHER CHEMICAL FOOD SOURCE [B2973]
- POTASSIUM CHLORIDE**
 FTC: B3206
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 508
 UF: INS 508
- POTASSIUM CHLORIDE ADDED**
 FTC: H0631
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 508 added
 UF: INS 508 added
- potassium chloride mixt. with sodium chloride
 USE: SODIUM CHLORIDE MIXT. WITH POTASSIUM CHLORIDE [B1656]
- POTASSIUM FERROCYANIDE**
 FTC: B3207
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 536
 UF: INS 536
- POTASSIUM FERROCYANIDE ADDED**
 FTC: H0632
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 536 added
 UF: INS 536 added
- POTASSIUM GLUCONATE**
 FTC: B3208
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 577
 UF: INS 577
- POTASSIUM GLUCONATE ADDED**
 FTC: H0633
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 577 added
 UF: INS 577 added
- POTASSIUM HYDROGEN CARBONATE**
 FTC: B3209
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
- UF: E 501
 UF: INS 501
- POTASSIUM HYDROGEN CARBONATE ADDED**
 FTC: H0634
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 501 added
 UF: INS 501 added
- POTASSIUM HYDROGEN SULPHATE**
 FTC: B3210
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 515
 UF: INS 515
- POTASSIUM HYDROGEN SULPHATE ADDED**
 FTC: H0635
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 515 added
 UF: INS 515 added
- POTASSIUM HYDROGEN SULPHITE**
 FTC: B3211
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 228
 UF: INS 228
- POTASSIUM HYDROGEN SULPHITE ADDED**
 FTC: H0636
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 228 added
 UF: INS 228 added
- POTASSIUM HYDROXIDE**
 FTC: B3212
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 525
 UF: INS 525
- POTASSIUM HYDROXIDE ADDED**
 FTC: H0637
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 525 added
 UF: INS 525 added
- POTASSIUM LACTATE**
 FTC: B3213
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 326
 UF: INS 326
- POTASSIUM LACTATE ADDED**

- FTC: H0638
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 326 added
 UF: INS 326 added
- POTASSIUM MALATE**
 FTC: B3214
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 351
 UF: INS 351
- POTASSIUM MALATE ADDED**
 FTC: H0639
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 351 added
 UF: INS 351 added
- POTASSIUM METABISULPHITE**
 FTC: B3215
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 224
 UF: INS 224
- POTASSIUM METABISULPHITE ADDED**
 FTC: H0640
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 224 added
 UF: INS 224 added
- POTASSIUM NITRATE**
 FTC: B3216
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 252
 UF: INS 252
- POTASSIUM NITRATE ADDED**
 FTC: H0641
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 252 added
 UF: INS 252 added
- POTASSIUM NITRITE**
 FTC: B3217
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 249
 UF: INS 249
- POTASSIUM NITRITE ADDED**
 FTC: H0642
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 249 added
 UF: INS 249 added
- POTASSIUM POLYPHOSPHATE**
 FTC: B3218
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 452
 UF: INS 452
- POTASSIUM POLYPHOSPHATE ADDED**
 FTC: H0643
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 452 added
 UF: INS 452 added
- POTASSIUM PROPIONATE**
 FTC: B3219
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 283
 UF: INS 283
- POTASSIUM PROPIONATE ADDED**
 FTC: H0644
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 283 added
 UF: INS 283 added
- POTASSIUM SACCHARIN**
 FTC: B3220
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 954
 UF: INS 954
- POTASSIUM SACCHARIN ADDED**
 FTC: H0645
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 954 added
 UF: INS 954 added
- POTASSIUM SORBATE**
 FTC: B3221
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 202
 UF: INS 202
- POTASSIUM SORBATE ADDED**
 FTC: H0646
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 202 added
 UF: INS 202 added
- POTASSIUM SULPHATE**
 FTC: B3222
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 515
 UF: INS 515
- POTASSIUM SULPHATE ADDED**
 FTC: H0647
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 515 added
 UF: INS 515 added
- POTATO**
 FTC: B1218
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 UF: irish potato
 UF: solanum tuberosum
 UF: white potato
- POULTRY ADDED**
 FTC: H0171
 BT: FOOD ADDED [H0180]
 SN: Used when poultry meat is added at any level.
- POULTRY FEED**
 FTC: P0018
 BT: ANIMAL FOOD [P0021]
- POULTRY OR GAME BIRD**
 FTC: B1563
 BT: ANIMAL USED AS FOOD SOURCE [B1297]
 UF: fowl
 UF: game birds
- POULTRY OR POULTRY PRODUCT**
 FTC: A0273
 BT: MEAT, POULTRY, SEA-FOOD OR RELATED PRODUCT [A0217]
 SN: 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**
 FTC: A0157
 BT: POULTRY OR POULTRY PRODUCT [A0273]
 UF: imitation poultry product
 UF: poultry-like product
 UF: poultry-like vegetable protein food
 UF: simulated poultry meat
 SN: 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**
 FTC: A0131
 BT: POULTRY OR POULTRY PRODUCT [A0273]
 SN: Food product consisting of comminuted poultry meat, usually seasoned, pressed and/or encased.

- poultry-like product
USE: POULTRY PRODUCT ANALOG [A0157]
- poultry-like vegetable protein food
USE: POULTRY PRODUCT ANALOG [A0157]
- poupartia birrea
USE: SCLEROCARYA [B2822]
- pourpartia caffra
USE: SCLEROCARYA [B2822]
- poutassou
USE: BLUE WHITING [B1837]
- pouteria sapota
USE: SAPOTE [B1694]
- powdered
USE: FINELY GROUND [E0106]
- POWDERED CELLULOSE
FTC: B3223
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 460
UF: INS 460
- POWDERED CELLULOSE ADDED
FTC: H0648
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 460 added
UF: INS 460 added
- prawn
USE: SHRIMP [B1237]
- prebaked
USE: PARTIALLY HEAT-TREATED [F0018]
- prebasted
USE: LIQUID INJECTED [H0275]
- precooked
USE: PARTIALLY HEAT-TREATED [F0018]
- PREPARATION ESTABLISHMENT
FTC: Z0108
BT: PRODUCTION ENVIRONMENT [Z0206]
SN: Descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor 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 [A0172]
- PREPARED EGG DISH
FTC: A0284
BT: PREPARED FOOD PRODUCT [A0172]
UF: quiche
SN: Prepared food product that contains egg as its principal ingredient. Examples include cheese souffle and quiche lorraine.
- PREPARED FOOD PRODUCT
FTC: A0172
BT: PRODUCT TYPE, USA [A0289]
UF: prepared dish
SN: 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*²; these factors should be carefully considered in indexing. The classification of prepared food products emphasizes consumption characteristics.
- PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED
FTC: A0102
BT: PREPARED FOOD PRODUCT [A0172]
UF: crepe, dinner
UF: taco, prepared
- PREPARED GRAIN OR STARCH PRODUCT
FTC: A0106
BT: GRAIN OR STARCH PRODUCT [A0125]
SN: 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]
- PRESENCE OF CASING OR RIND
FTC: Z0102
- BT: Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]
- PRESERVATION METHOD NOT KNOWN
FTC: J0001
BT: 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 [A0181]
SN: Substance added to a product to prevent growth of contaminating microorganisms and subsequent spoilage of the product.
- PRESERVATIVE
FTC: A0344
BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
AI: 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: FOOD FOR SPECIAL DIETARY 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]
SN: Preserved by adding antibiotics (e.g. nisin, tylosine, subtilin, bacitracin, chlorotetracycline, oxytetracycline) to kill microorganisms or stop their growth.
- PRESERVED BY ADDING CHEMICALS
FTC: J0100
BT: PRESERVED BY CHEMICALS [J0109]
SN: Preserved by adding chemical preservatives (e.g., sorbic acid, sodium benzoate, BHT, calcium propionate) to suppress or inhibit undesirable microorganisms or enzyme activity.
- PRESERVED BY ADDING INORGANIC ACIDS OR SALTS
FTC: J0154
BT: PRESERVED BY ADDING ACID [J0149]

- SN: Preserved by adding inorganic acids or salts (e.g. SO₂, H₂SO₄, KNO₃, 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]
 SN: 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]
 SN: Preserved by adding spices or extracts (e.g. garlic, onion, horseradish, paprika) to suppress or inhibit undesirable micro-organisms or enzyme activity.
- PRESERVED BY ADDING SUGAR**
 FTC: J0146
 BT: PRESERVED BY REDUCING WATER ACTIVITY [J0145]
 SN: 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
 SN: 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]
 SN: Preserved by use of chemical to destroy, suppress or inhibit undesirable microorganisms or enzyme activity.
- PRESERVED BY DRY SALTING**
 FTC: J0139
 BT: PRESERVED BY SALTING [J0103]
 UF: dry salted
 SN: 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]
 SN: Treated by electron accelerator radiation, for example to kill insects in cereals.
- PRESERVED BY FERMENTATION**
 FTC: J0104
 BT: J. PRESERVATION METHOD [J0107]
 SN: Preserved by suppressing undesirable microorganisms and enzymatic activity by the effects of fermentation.
- PRESERVED BY FILTRATION**
 FTC: J0121
 BT: J. PRESERVATION METHOD [J0107]
 SN: Preserved by filtering out yeasts and molds, generally followed by aseptic packaging.
- PRESERVED BY FREEZING**
 FTC: J0136
 BT: PRESERVED BY REFRIGERATION OR FREEZING [J0142]
 UF: frozen
 SN: 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]
 SN: Preserved by the use of high temperature for a time sufficient to reduce or destroy undesirable microorganisms and enzyme activity.
- PRESERVED BY IONIZING RADIATION**
 FTC: J0122
 BT: PRESERVED BY IRRADIATION [J0138]
 SN: Preserved by irradiation, primarily by gamma radiation.
- PRESERVED BY IRRADIATION**
 FTC: J0138
 BT: J. PRESERVATION METHOD [J0107]
 SN: Preserved by the use of radiation to destroy or suppress undesirable microorganisms or enzyme activity.
- 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
 BT: J. PRESERVATION METHOD [J0107]
 SN: 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 REFRIGERATION OR FREEZING**
 FTC: J0142
 BT: J. PRESERVATION METHOD [J0107]
 SN: Preserved by cooling and keeping at a temperature below 45 degrees F to prevent or retard microbial or enzymatic spoilage.
- PRESERVED BY SALTING**
 FTC: J0103
 BT: PRESERVED BY REDUCING WATER ACTIVITY [J0145]
 SN: Used when salting is the primary preservation method; generally the level of salt in the food is 8% or higher.
- PRESERVED BY SALTING**
 FTC: J0103
 BT: PRESERVED BY ADDING INORGANIC ACIDS OR SALTS [J0154]
 SN: Used when salting is the primary preservation method; generally the level of salt in the food is 8% or higher.
- PRESERVED BY SMOKING**
 FTC: J0106
 BT: PRESERVED BY REDUCING WATER ACTIVITY [J0145]
 SN: Used when smoking is the primary preservation method.
- PRESERVED BY SOUS VIDE**
 FTC: J0150
 BT: PRESERVED BY REFRIGERATION OR FREEZING [J0142]
 UF: sous vide
- PRESERVED BY STORAGE IN INERT ATMOSPHERE**
 FTC: J0173
 BT: PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE [J0111]

- SN: 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]
 SN: Preserved by storage in low-oxygen atmosphere, which reduces microbial and enzymatic activity; 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 STORAGE IN REFRIGERATION [J0131]
 SN: Preserved by storage in refrigerating agent, e.g. solid carbon dioxide.
- PRESERVED BY STORAGE IN REFRIGERATION**
 FTC: J0131
 BT: PRESERVED BY REFRIGERATION OR FREEZING [J0142]
 UF: refrigerated
 SN: Preserved by cooling and keeping at a temperature between 30-45 degrees F. Preservation methods that imply subsequent refrigeration are: *PASTEURIZED BY IRRADIATION*, *PASTEURIZED BY HEAT*, *PRESERVED BY CHEMICALS*, *PRESERVED BY FERMENTATION*, *SURFACE PASTEURIZED BY ULTRAVIOLET* and *PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE*.
- PRESERVED BY STORAGE IN VACUUM**
 FTC: J0174
 BT: PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE [J0111]
 SN: 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]
 SN: 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 ULTRAFILTRATION**
 FTC: J0157
 BT: PRESERVED BY FILTRATION [J0121]
 SN: Used when a product is preserved by the use of ultrafiltration to remove undesirable micro organisms and molecules. Example: beer.
- preserved, method not specified
 USE: PRESERVATION METHOD NOT KNOWN [J0001]
- preserving melon
 USE: CITRON MELON [B2041]
- 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 FRUIT [B1139]
 UF: zanthoxylum
- prickly custard apple
 USE: SOURSOP [B1480]
- PRICKLY LETTUCE**
 FTC: B2951
 BT: LEAFY VEGETABLE [B1566]
- 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)
- PRICKLY POPPY**
 FTC: B2156
 BT: OIL-PRODUCING PLANT [B1017]
 UF: argemone
 UF: argemoney
- PRIME GRADE**
 FTC: Z0009
 BT: GRADE OF MEAT, U.S. [Z0007]
- PRINCE EDWARD ISLAND**
 FTC: CA09
 BT: CANADA [CA]
- principe
 USE: SAO TOME AND PRINCIPE [ST]
- prionotus
 USE: SEAROBIN [B2195]
- procambarus clarkii
 USE: RED SWAMP CRAYFISH [B2231]
- PROCESSED CHEESE PRODUCT**
 FTC: A0282
 BT: CHEESE OR CHEESE PRODUCT [A0115]
 SN: 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 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 METAL CONTAINER**
 FTC: Z0083
 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]
- PROCESSING-RELATED CLAIM OR USE
 FTC: P0119
 BT: FOOD FOR SPECIAL DIETARY USE [P0023]
- procyon spp.
 USE: RACCOON [B1461]
- PRODUCT TYPE NOT KNOWN
 FTC: A0001
 BT: PRODUCT TYPE, USA [A0289]
 SN: Used when no product type is evident from the food product name, e.g., 'artificially sweetened food', 'food with herbs added', etc.
- PRODUCT TYPE, OTHER
 FTC: A0004
 BT: PRODUCT TYPE, USA [A0289]
 SN: Used only if the product does not fall under any of the major product types listed.
- PRODUCT TYPE, USA
 FTC: A0289
 BT: A. PRODUCT TYPE [A0361]
 SN: Food group having common consumption, functional or manufacturing characteristics, e.g., *FRUIT OR VEGETABLE PRODUCT*, *DAIRY PRODUCT*, *CONFECTIONERY*, *PREPARED FOOD PRODUCT*, etc.
- PRODUCTION ENVIRONMENT
 FTC: Z0206
 BT: Z. ADJUNCT CHARACTERISTICS OF FOOD [Z0005]
 SN: This descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor in indexing. Use 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: SPINY LOBSTER FAMILY [B2163]
 UF: panulirus penicillatus
 UF: red lobster
 UF: variegated crayfish
- PROPANE-1,2-DIOL (PROPYLENE GLYCOL)
 FTC: B3224
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: INS 20
- PROPANE-1,2-DIOL (PROPYLENE GLYCOL) ADDED
 FTC: H0649
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: INS 20 added
- PROPANE-1,2-DIOL ALGINATE
 FTC: B3225
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 405
 UF: INS 405
- PROPANE-1,2-DIOL ALGINATE ADDED
 FTC: H0650
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 405 added
 UF: INS 405 added
- PROPANE-1,2-DIOL ESTERS OF FATTY ACIDS
 FTC: B3226
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 477
 UF: INS 477
- PROPANE-1,2-DIOL ESTERS OF FATTY ACIDS ADDED
 FTC: H0651
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 477 added
 UF: INS 477 added
- PROPELLANT
 FTC: A0345
 BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
 AI: Gas other than air, which expels a foodstuff from a container. European Council Directive 95/2/EC.
- PROPELLANT
 FTC: A0436
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
- AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- PROPIONIC ACID
 FTC: B3227
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 280
 UF: INS 280
- PROPIONIC ACID ADDED
 FTC: H0652
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 280 added
 UF: INS 280 added
- PROPYL GALLATE
 FTC: B3228
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 310
 UF: INS 310
- PROPYL GALLATE ADDED
 FTC: H0653
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 310 added
 UF: INS 310 added
- PROPYL P-HYDROXYBENZOATE
 FTC: B3229
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 216
 UF: INS 216
- PROPYL P-HYDROXYBENZOATE ADDED
 FTC: H0654
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 216 added
 UF: INS 216 added
- PROPYONATE CELLULOSE FILM
 FTC: M0325
 BT: CELLULOSE FILM [M0322]
- proso millet
 USE: MILLET, COMMON [B1285]
- protected name
 USE: APPELLATION CONTROLEE [Z0086]
- PROTEIN ADDED
 FTC: H0164
 BT: INGREDIENT ADDED [H0225]
 UF: gluten added
 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]
 SN: 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 SUBSTITUTED**
 FTC: H0250
 BT: COMPONENT SUBSTITUTED [H0103]
- PROTEIN-PRODUCING PLANT**
 FTC: B1049
 BT: PLANT USED FOR PRODUCING EXTRACT OR CONCENTRATE [B1013]
- PROTEOLYTIC FERMENTED**
 FTC: H0102
 BT: FERMENTED/MODIFIED, SINGLE COMPONENT [H0230]
- protopteridae**
 USE: AFRICAN LUNGFISH FAMILY [B1993]
- protothaca staminea**
 USE: PACIFIC LITTLENECK CLAM [B1035]
- provides label claim**
 USE: "SOURCE OF" LABEL CLAIM [P0134]
- provides, label claim**
 USE: "SOURCE OF" LABEL CLAIM [P0134]
- PRUNE**
 FTC: B1207
 BT: PLUM [B1206]
- prunus americana**
 USE: WILD PLUM [B2670]
- prunus amygdalus**
 USE: ALMOND [B1272]
- prunus amygdalus var. dulcis**
 USE: ALMOND, SWEET [B2720]
- 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 serotina**
 USE: BLACK CHERRY [B2479]
- prunus virginiana**
 USE: CHOKECHERRY [B2044]
- psettichthys melanostictus**
 USE: SAND SOLE [B1870]
- PSETTODID FAMILY**
 FTC: B2666
 BT: FISH, PLEURONECTIFORM [B1023]
- pseudocentrotus spp.**
 USE: SEA URCHIN [B2107]
- PSEUDOMONADALES USED AS FOOD SOURCE**
 FTC: B2847
 BT: BACTERIA [B2846]
 SN: 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 [B1024]
 UF: pseudospondias longifolia
- pseudospondias longifolia**
 USE: PSEUDOSPONDIAS [B2923]
- pseudoxenamystax bulbiceps**
 USE: SWOLLENHEAD CONGER EEL [B2918]
- psidium cattleianum**
 USE: STRAWBERRY GUAVA [B1649]
- psidium spp.**
 USE: GUAVA [B1333]
- PSILOCYBE SEMILANCEATA**
 FTC: B2076
 BT: MUSHROOM [B1467]
- psophocarpus tetragonolobus**
 USE: GOA BEAN [B1726]
- psychrolutidae**
 USE: FATHEAD FAMILY [B2916]
- psyllium plant**
 USE: FLEAWORT [B2659]
- PTARMIGAN**
 FTC: B2697
 BT: POULTRY OR GAME BIRD [B1563]
 UF: lagopus spp.
- pteridium aquilinum**
 USE: BRACKEN FERN [B2450]
- pteris aquilina**
 USE: BRACKEN FERN [B2450]
- pterois spp.**
 USE: BUTTERFLY COD [B2868]
- pudding or custard**
 USE: CUSTARD OR PUDDING [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**
 FTC: A0192
 BT: CUSTARD OR PUDDING [A0285]
 UF: starch pudding
 SN: Cooked or uncooked mixture prepared with starch (tapioca starch, cornstarch, etc.) and other optional ingredients including sweeteners, eggs and flavorings.
- PUERTO RICO**
 FTC: PR
 BT: CARIBBEAN ISLANDS [Q001]

- puff pastry
USE: PASTRY SHELL, UNSWEETENED [A0108]
- PUFFED**
FTC: H0268
BT: PHYSICALLY/CHEMICALLY MODIFIED [H0130]
- PUFFER**
FTC: B2394
BT: PUFFERFISH FAMILY [B1990]
UF: globefish
UF: sphaeroides spp.
- PUFFERFISH FAMILY**
FTC: B1990
BT: FISH, TETRAODONTIFORM [B1977]
UF: tetraodontidae
- pulverized
USE: FINELY GROUND [E0106]
- PUMMELO**
FTC: B2018
BT: CITRUS FRUIT [B1139]
UF: citrus decumana
UF: citrus grandis
UF: citrus maxima
UF: shaddock
- PUMPKIN**
FTC: B1456
BT: EDIBLE SEED [B1174]
- PUMPKIN**
FTC: B1456
BT: WINTER SQUASH [B1189]
- pumpkin, squash or gourd
USE: SQUASH, GOURD OR PUMPKIN [B2091]
- PUMPKINSEED**
FTC: B2403
BT: SUNFISH [B1419]
UF: leptomis gibbosus
- PUNGENT PEPPER VARIETY**
FTC: B2633
BT: PEPPER, GREEN OR RED [B1250]
UF: paprika, hot
UF: red pepper (pungent pepper variety)
SN: Grouped together because of similar use.
- punica granatum
USE: POMEGRANATE [B1162]
- purine removed
USE: ALKALOID OR PURINE REMOVED [H0135]
- PURPLE CLAM**
FTC: B1030
BT: CLAM [B1331]
UF: hiatula diphos
- purple granadilla
USE: PASSION FRUIT [B1634]
- purple nutsedge
USE: NUTSEDGE [B2503]
- purse crab
USE: COCONUT CRAB [B2219]
- PURSLANE**
FTC: B1642
BT: VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]
UF: portulaca spp.
- pylodictis olivaris
USE: FLATHEAD CATFISH [B2582]
- pyracantha coccinea
USE: FIRE THORN [B2349]
- pyrus communis
USE: PEAR [B1344]
- pyrus malus
USE: APPLE [B1245]
- pyrus pyrifolia
USE: SAND PEAR [B1523]
- QATAR**
FTC: QA
BT: MIDDLE EAST [QN06]
- QUAHOG**
FTC: B2501
BT: CLAM [B1331]
UF: arctica spp.
UF: mercenaria spp.
- QUAIL**
FTC: B1346
BT: POULTRY OR GAME BIRD [B1563]
UF: coturnix spp.
- 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
- QUEBEC**
FTC: CA10
BT: CANADA [CA]
- queen sago palm
USE: SAGO PALM [B2139]
- QUEEN SCALLOP**
FTC: B2715
BT: SCALLOP [B1489]
- QUEEN SNAPPER**
FTC: B2151
BT: SNAPPER FAMILY [B1798]
UF: bleareyed snapper
UF: cachucho
UF: etelis oculatus
UF: night snapper
- QUEENFISH**
FTC: B2280
BT: DRUM [B1204]
UF: seriphus politus
- quiche
USE: PREPARED EGG DISH [A0284]
- QUICK BREAD, SWEETENED**
FTC: A0183
BT: BAKERY PRODUCT, SWEETENED [A0135]
UF: fruit bread
UF: nut bread
SN: Chemically leavened sweetened bakery product that may contain other ingredients such as fruits, nuts or that may be filled.
- QUICK BREAD, UNSWEETENED**
FTC: A0283
BT: BAKERY PRODUCT, UNSWEETENED [A0107]
SN: Chemically leavened unsweetened bakery product such as biscuits or unsweetened combread.
- 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
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 999
UF: INS 999
- QUILLAIA EXTRACT ADDED**
FTC: H0655
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 999 added
UF: INS 999 added
- QUINCE**
FTC: B1298
BT: CORE OR POME FRUIT [B1599]
UF: cydonia spp.
- QUINOA**
FTC: B2027
BT: GRAIN [B1324]
- QUINOLINE YELLOW**
FTC: B3231
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 104
UF: INS 104

- QUINOLINE YELLOW ADDED
 FTC: H0656
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMEN-TARIUS [H0399]
 UF: E 104 added
 UF: INS 104 added
- R. GEOGRAPHIC PLACES AND REGIONS
 FTC: QX
 SN: Contains names of the conti-nents, regions and countries of the world, as well as worldwide fishing regions and geopolitical designations.
- RABBIT
 FTC: B1323
 BT: MEAT ANIMAL (MAMMAL) [B1134]
 UF: oryctolagus spp.
 UF: sylvilagus spp.
- RABBIT FEED
 FTC: P0158
 BT: ANIMAL FOOD [P0021]
- RACCOON
 FTC: B1461
 BT: MEAT ANIMAL (MAMMAL) [B1134]
 UF: procyon spp.
- rack (meat cut)
 USE: RIB (MEAT CUT) [Z0023]
- RADICCHIO
 FTC: B2452
 BT: HEAD VEGETABLE [B1194]
- RADISH
 FTC: B1315
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 UF: raphanus sativus
- RAINBOW RUNNER
 FTC: B2382
 BT: JACK [B1044]
 UF: elagatis bipinnulata
- RAINBOW SMELT
 FTC: B1905
 BT: SMELT FAMILY [B1904]
 UF: osmerus mordax
 UF: smelt, rainbow
- RAINBOW TROUT
 FTC: B1109
 BT: TROUT [B1258]
 UF: oncorhynchus mykiss
 UF: salmo gairdneri
 UF: salmo irideus
 UF: steelhead trout
 UF: trout, rainbow
- RAISING AGENT
 FTC: A0346
 BT: FOOD ADDITIVE CLASSIFI-CATION, EUROPEAN COMMUNITY [A0324]
 AI: Substance or combinations of substances that liberate gas
- and thereby increase the vol-ume of a dough or batter.
 European Council Directive 95/2/EC.
- raja spp.
 USE: SKATE [B1340]
- rajidae
 USE: SKATE FAMILY [B1976]
- RAMBUTAN
 FTC: B1629
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: alectryon subcinerus
 UF: euphorbia nephelium
 UF: hairy lychee
 UF: nephelium lappaceum
 UF: rhambustan
- RAMIE
 FTC: B2447
 BT: LEAFY VEGETABLE [B1566]
 UF: Boehmeria nivea
- ramtilla
 USE: NIGER (PLANT) [B2066]
- rana catesbiana
 USE: FROG [B1252]
- rana esculenta
 USE: FROG [B1252]
- rana japonica
 USE: FROG [B1252]
- rana nigromaculata
 USE: FROG [B1252]
- rana pipiens
 USE: FROG [B1252]
- rana sylvatica
 USE: FROG [B1252]
- rangifer arcticus
 USE: CARIBOU [B1509]
- raniceps raninus
 USE: TADPOLE FISH [B2707]
- RAPE
 FTC: B1248
 BT: OIL-PRODUCING PLANT [B1017]
 UF: brassica napus
- raphanus sativus
 USE: RADISH [B1315]
- raphanus sativus longipinnatus
 USE: CHINESE RADISH [B1513]
- rapini
 USE: FIELD MUSTARD [B2068]
- RAQUETTE
 FTC: Z0131
 BT: QUARTIER AVANT [Z0122]
 SN: This corresponds approxi-mately to the U.S. cuts of meat called 'shoulder' and 'foreshank'.
- RASPBERRY
 FTC: B1494
 BT: BERRY, BRAMBLE [B1121]
- rastrelliger kanagurta
 USE: INDIAN MACKEREL [B2934]
- RATFISH
 FTC: B2878
 BT: SHORTNOSE CHIMAERA FAMILY [B2882]
 UF: chimaera monstrosa
 UF: hydrolagus novaezelandiae
 UF: hydrolagus spp.
- RATTLESNAKE
 FTC: B2438
 BT: SNAKE [B1295]
- 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: CLAM [B1331]
 UF: ensis macha
- ready to eat (cooked)
 USE: FULLY HEAT-TREATED [F0014]
- READY-TO-EAT SAVORIES
 FTC: A0466
 AI: CIAA ADD/385/90E Rev 5
- READY-TO-EAT SAVORIES
 FTC: A0640
 AI: CL 1996/14-FAC, May 1996
- reconstituted to liquid
 USE: REHYDRATED [H0259]
- RECYCLED PAPERBOARD CON-TAINER
 FTC: M0429
 BT: PAPERBOARD CON-TAINER, UNTREATED [M0340]
 SN: Example: egg box.
- RED 2G
 FTC: B3232
 BT: FOOD ADDITIVE, EURO-PEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 128
 UF: INS 128
- RED 2G ADDED
 FTC: H0657
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMU-NITY/CODEX ALIMEN-TARIUS [H0399]
 UF: E 128 added
 UF: INS 128 added

- RED BANANA
 FTC: B1561
 BT: BANANA [B1266]
 UF: red-skinned banana
- RED BEAN
 FTC: B1702
 BT: BEAN (VEGETABLE) [B1567]
 UF: phaseolus calcaratus
 UF: rice bean
- RED BEET
 FTC: B2940
 BT: BEET [B1309]
- RED BELL PEPPER
 FTC: B2630
 BT: BELL PEPPER OR SWEET PEPPER [B2628]
 UF: red bell sweet pepper
 UF: red sweet pepper
 SN: Ripe fruit of red bell pepper varieties. Do not confuse with *RED PEPPER*.
- red bell sweet pepper
 USE: RED BELL PEPPER [B2630]
- RED BOLETUS
 FTC: B2737
 BT: MUSHROOM [B1467]
 UF: boletus rufus
 SN: Source--Persoon, D.C.H., Synopsis Methodica Fungorum. 1801, p.504.
- RED CABBAGE
 FTC: B2072
 BT: CABBAGE [B1406]
 UF: cabbage, red
- RED CLOVER
 FTC: B2333
 BT: CLOVER [B1254]
 UF: trifolium pratense
- red cluster pepper
 USE: CLUSTER PEPPER [B2635]
- RED COD
 FTC: B2179
 BT: MORID COD FAMILY [B2170]
 UF: physiculus bachus
 UF: pseudophycis bachus
- RED CURRANT
 FTC: B1055
 BT: CURRANT [B1528]
 UF: ribes rubrum
 UF: ribes sativum
- red date
 USE: CHINESE RED DATE [B2008]
- RED DEEPSEA CRAB
 FTC: B1943
 BT: DEEP SEA CRAB FAMILY [B2228]
 UF: geryon quinquedens
- RED DRUM
 FTC: B2460
 BT: DRUM [B1204]
- UF: sciaenops ocellatus
- RED FISH FLESH
 FTC: Z0059
 BT: COLOR OF FISH FLESH [Z0055]
 SN: Used only for red salmon.
- red gram
 USE: PIGEON PEA [B2010]
- RED GROUPER
 FTC: B1757
 BT: GROUPER [B1496]
 UF: epinephelus morio
- red guinea corn
 USE: DURRA, BROWN [B2622]
- RED HAKE
 FTC: B1442
 BT: HAKE [B1291]
 UF: urophycis chuss
- RED HAWAIIAN PORGY
 FTC: B1815
 BT: PORGY FAMILY [B1808]
 UF: chrysophrys auratus
 UF: porgy, red hawaiian
- RED KIDNEY BEAN
 FTC: B1659
 BT: KIDNEY BEAN [B1113]
- RED KING CRAB
 FTC: B2211
 BT: STONE AND KING CRAB FAMILY [B2209]
 UF: paralithodes camtschaticus
- RED KINGKLIP
 FTC: B1859
 BT: CUSK-EEL FAMILY [B1844]
 UF: genypterus chilensis
 UF: kingklip, red
- RED LEAF LETTUCE
 FTC: B2088
 BT: LOOSE LEAF LETTUCE [B2087]
- red lobster
 USE: PRONGHORN SPINY LOBSTER [B2202]
- RED MULLET
 FTC: B2567
 BT: GOATFISH FAMILY [B2658]
 UF: mullet, red
 UF: mullus surmuletus
- red pepper (chile pepper)
 USE: HOT PEPPER [B1643]
- red pepper (pungent pepper variety)
 USE: PUNGENT PEPPER VARIETY [B2633]
- RED PORGY
 FTC: B2283
 BT: PORGY FAMILY [B1808]
 UF: pagrus pagrus
 UF: pagrus sedicem
- RED RASPBERRY
 FTC: B1096
 BT: RASPBERRY [B1494]
- UF: rubus idaeus
- RED RICE
 FTC: B2512
 BT: RICE [B1322]
 UF: oryza glaberrima
 UF: rice, red
- RED ROCKFISH
 FTC: B2900
 BT: SCORPIONFISH FAMILY [B1084]
 UF: scorpaena cardinalis
- red salmon
 USE: SOCKEYE SALMON [B1128]
- RED SHRIMP
 FTC: B2614
 BT: PENAEID SHRIMP FAMILY [B1081]
- RED SNAPPER
 FTC: B1089
 BT: SNAPPER FAMILY [B1798]
 UF: lutjanus blackfordi
 UF: lutjanus campechanus
 UF: lutjanus pensacolae
 UF: snapper, red
- red sorrel (hibiscus)
 USE: ROSELLE [B1691]
- RED SWAMP CRAYFISH
 FTC: B2231
 BT: CRAWFISH OR CRAYFISH [B2686]
 UF: crawfish, red swamp
 UF: louisiana crayfish
 UF: procambarus clarkii
- red sweet pepper
 USE: RED BELL PEPPER [B2630]
- REDEYE MULLET
 FTC: B1785
 BT: MULLET FAMILY [B1782]
 UF: mugil gaimardianus
 UF: mullet, redeye
- REDFISH OR OCEAN PERCH
 FTC: B1153
 BT: SCORPIONFISH FAMILY [B1084]
 UF: ocean perch
 UF: rockfish (ocean perch)
 UF: sebastes marinus
- redfish, labrador
 USE: LABRADOR REDFISH [B1768]
- redfish, little
 USE: SOCKEYE SALMON [B1128]
- red-skinned banana
 USE: RED BANANA [B1561]
- REDTAIL PRAWN
 FTC: B2613
 BT: PENAEID SHRIMP FAMILY [B1081]
 UF: penaeus penicillatus
- REDUCED CALORIE FOOD
 FTC: P0034

- BT: NO OR REDUCED CALORIES CLAIM OR USE [P0066]
 SN: Food having at least 25% fewer calories per amount customarily consumed from the calories of a comparable food product. The comparable food may not be 'low calorie'.
- REDUCED CHOLESTEROL FOOD
 FTC: P0044
 BT: NO OR REDUCED CHOLESTEROL CLAIM OR USE [P0149]
 SN: 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 FAT FOOD
 FTC: P0040
 BT: NO OR REDUCED FAT CLAIM OR USE [P0069]
 SN: 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 CALORIES CLAIM OR USE [P0066]
- reduced or no cholesterol claim or use
 USE: NO OR REDUCED CHOLESTEROL CLAIM OR USE [P0149]
- 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]
- SN: 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]
 SN: 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]
 SN: 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 FOOD SOURCE [B1347]
 UF: alta fescue
 UF: festuca arundinacea
 UF: festuca elatior
 UF: meadow fescue
 UF: tall fescue
- REFINED OR PARTIALLY-REFINED FOOD PRODUCT
 FTC: A0129
 BT: PRODUCT TYPE, USA [A0289]
 SN: 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.
- refrigerated
 USE: PRESERVED BY STORAGE IN REFRIGERATION [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]
 SN: 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: B1619
 BT: DEER [B1583]
- reinhardtius hippoglossoides
 USE: GREENLAND TURBOT [B1589]
- reinhardtius spp.
 USE: HALIBUT [B1532]
- REISHI MUSHROOM
 FTC: B2361
 BT: MUSHROOM [B1467]
 UF: ganoderma lucidum

- RELEASE AGENT
 FTC: A0437
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: 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: FOOD FOR SPECIAL DIETARY USE [P0023]
 UF: custom- or religion-related claim or use
- RELISH
 FTC: A0225
 BT: CONDIMENT OR RELISH [A0179]
 SN: 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 [A0179]
- rennin (rennet) coagulated
 USE: CLOTTING ENZYME ADDED [H0298]
- REPTILE
 FTC: B1625
 BT: ANIMAL USED AS FOOD SOURCE [B1297]
 UF: reptilia
- REPTILE, AMPHIBIAN, INSECT, ETC. MEAT OR MEAT PRODUCT
 FTC: A0303
 BT: MEAT, POULTRY, SEA-FOOD OR RELATED PRODUCT [A0217]
 SN: 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 [TW]
- republic of korea
 USE: KOREA, REPUBLIC OF [KR]
- REQUIEM SHARK FAMILY
 FTC: B1916
 BT: FISH, LAMNIFORM [B2553]
 UF: carcharhinidae
- RESIDUE
 FTC: A0438
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [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]
 SN: 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]
- retortable pouch
 USE: LAMINATE BAG OR POUCH [M0144]
- REUNION ISLAND
 FTC: RE
 BT: INDIAN OCEAN ISLANDS [QS]
- REX SOLE
 FTC: B1864
 BT: RIGHTEYE FLOUNDER FAMILY [B1856]
 UF: glyptocephalus zachirus
- rexea solandri
 USE: SILVER GEMFISH [B2676]
- rhambustan
 USE: RAMBUTAN [B1629]
- rhamnus purshiana
 USE: CASCARA SAGRADA [B2340]
- rhamnus spina-christi
 USE: CHRIST'S THORN [B2795]
- rhamnus ziziphus
 USE: CHINESE RED DATE [B2008]
- rheidae
 USE: OSTRICH [B2118]
- rheum rhabarbarum
 USE: RHUBARB [B1364]
- rhinichthys spp.
 USE: DACE [B2078]
- RHIZOME
 FTC: C0305
 BT: ROOT, TUBER OR BULB [C0238]
 AI: <DICTION> A creeping stem lying, usually horizontally, at or under the surface of the soil and differing from a root in having scale leaves, bearing leaves or aerial shoots near its tips, and producing roots from its undersurface (Source: Webster's)
- RHODE ISLAND
 FTC: US44
 BT: NORTHEASTERN STATES [US62]
- rhodesia
 USE: ZIMBABWE [ZW]
- RHODYMENIA
 FTC: B2410
 BT: ALGAE, RED [B1743]
- rhombosolea leporina
 USE: YELLOWBELLY FLOUNDER [B2675]
- rhombosolea plebeia
 USE: SAND FLOUNDER [B2674]
- rhophilema spp.
 USE: JELLYFISH [B2408]
- RHUBARB
 FTC: B1364
 BT: FRUIT-PRODUCING PLANT [B1140]
 UF: rheum rhabarbarum
- rhus spp.
 USE: SUMAC [B2161]
- RIB (MEAT CUT)
 FTC: Z0023
 BT: CUT OF MEAT, U.S. [Z0008]
 UF: hotel rack
 UF: rack (meat cut)
- ribes
 USE: BERRY, RIBES [B1159]
- ribes nigrum
 USE: BLACK CURRANT [B1192]
- ribes rubrum cv.
 USE: WHITE CURRANT [B2752]
- ribes rubrum
 USE: RED CURRANT [B1055]
- ribes sativum
 USE: RED CURRANT [B1055]
- ribes sativum cv.
 USE: WHITE CURRANT [B2752]
- RIBOFLAVIN
 FTC: B3233
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 101
 UF: INS 101
- 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,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 101 added
UF: INS 101 added
- RIBOFLAVIN-5'-PHOSPHATE**
FTC: B3234
BT: FOOD ADDITIVE, EURO-
PEAN COMMUNITY/CODEX
ALIMENTARIUS [B2972]
UF: E 101
UF: INS 101
- RIBOFLAVIN-5'-PHOSPHATE
ADDED**
FTC: H0659
BT: FOOD ADDITIVE ADDED,
EUROPEAN COMMU-
NITY/CODEX ALIMEN-
TARIUS [H0399]
UF: E 101 added
UF: INS 101 added
- RICE**
FTC: B1322
BT: GRAIN [B1324]
UF: oryza sativa
- RICE ADDED**
FTC: H0321
BT: GRAIN ADDED [H0152]
- rice bean
USE: RED BEAN [B1702]
- rice, red
USE: RED RICE [B2512]
- rice, wild
USE: WILD RICE [B1375]
- RICEFISH FAMILY**
FTC: B2372
BT: FISH, ATHERINIFORM
[B1573]
UF: oryziidae
- 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]
- 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]
SN: The Prokaryotes, 2d. Ed,
1992, v.III, p.2401.
- RIGHT EYE FLOUNDER FAMILY**
FTC: B1856
BT: FISH, PLEURONECTIFORM
[B1023]
UF: pleuronectidae
- RIND REMOVED**
FTC: H0398
BT: COMPONENT REMOVED
[H0238]
SN: Used for food products (typi-
cally fruit, cheese or meat)
that have had the rind re-
moved.
- ringed boletus
USE: SLIPPERY JACK MUSH-
ROOM [B2260]
- RIPE OR MATURE**
FTC: Z0052
BT: DEGREE OF PLANT MA-
TURITY [Z0050]
UF: mature
SN: That stage of plant develop-
ment at which a plant or plant
part has achieved full maturity
and is ready for utilization.
Use only if ripeness is stated
in the food name or label.
- ripened (cured)
USE: FERMENTED/MODIFIED,
MULTIPLE COMPONENT
[H0128]
- river herring
USE: ALEWIFE [B1402]
- ROACH (FISH)**
FTC: B1925
BT: CARP OR MINNOW FAMILY
[B1921]
UF: rutilus rutilus
- 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]
SN: 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: BASS [B2665]
UF: ambloplites rupestris
- ROCK COD**
FTC: B2145
BT: MORID COD FAMILY
[B2170]
UF: lotella rhacina
UF: physiculus barbatus
- ROCK CORNISH FOWL**
FTC: B1591
BT: POULTRY OR GAME BIRD
[B1563]
- ROCK CRAB FAMILY**
FTC: B2351
BT: CRAB [B1335]
UF: cancridae
- rock lobster
USE: SPINY LOBSTER [B1075]
- ROCK SHELL SNAIL**
FTC: B2322
BT: SNAIL [B2114]
UF: thaididae
- ROCK SOLE**
FTC: B1868
BT: RIGHT EYE FLOUNDER
FAMILY [B1856]
UF: lepidopsetta bilineata
UF: sole, rock
- ROCKET**
FTC: B2474
BT: LEAFY VEGETABLE [B1566]
UF: eruca vesicaria sativa
UF: rocket-salad
UF: rugula
- rocket-salad
USE: ROCKET [B2474]
- ROCKFISH**
FTC: B2893
BT: SCORPIONFISH FAMILY
[B1084]
UF: helicolenus papillosus
- 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]
- roll, bun, or bread
USE: BREAD [A0178]
- roll, sweet
USE: SWEET ROLL OR SWEET BUN [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: lactuca sativa var. cos
- roman coriander
USE: CUMIN, BLACK [B1176]
- ROMANIA
FTC: RO
BT: EUROPE, EASTERN [QR02]
- ROOIBOS
FTC: B2057
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: aspalathus linearis
- ROOSTER
FTC: B1714
BT: CHICKEN [B1457]
UF: cock
UF: cockerel
SN: A mature male chicken with coarse skin, toughened and darkened meat, and hardened breastbone tip.
- ROOT
FTC: C0306
BT: ROOT, TUBER OR BULB [C0238]
AI: <DICTION> 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 OF LANGUAL THESAURUS HIERARCHY *****
- 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
SN: 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]
- 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 [B1024]
UF: eugenia jambos
UF: jaman
UF: jambos
UF: jamrosade
UF: jamrose
UF: malabar plum
UF: pomarosa
- roseapple (syzygium malaccense)
USE: MOUNTAIN APPLE [B2831]
- ROSELLE
FTC: B1691
BT: HIBISCUS [B2082]
UF: hibiscus sabdariffa
UF: jamaica sorrel
UF: red sorrel (hibiscus)
- ROSEMARY
FTC: B1495
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: rosmarinus officinalis
- rosmarinus officinalis
USE: ROSEMARY [B1495]
- ROUGH STEMMED BOLETUS
FTC: B2738
BT: MUSHROOM [B1467]
UF: leccinum scabrum
- ROUGHSCALE FLOUNDER
FTC: B2000
BT: RIGHTEYE FLOUNDER FAMILY [B1856]
UF: clidoderma asperrimum
- ROUGHY
FTC: B2327
BT: SLIMEHEAD FAMILY [B1942]
UF: hoplostethus
UF: paratrachichthys
- ROUND HERRING
FTC: B1850
BT: HERRING [B1414]
UF: etrumeus micropus
UF: herring, round
- ROUND KUMQUAT
FTC: B2775
BT: KUMQUAT [B1530]
UF: fortunella japonica
UF: marumi kumquat
- ROUND OR LEG (MEAT CUT)
FTC: Z0024
BT: CUT OF MEAT, U.S. [Z0008]
UF: leg (meat cut)
- ROUND SCAD
FTC: B2481
BT: SCAD [B2424]
UF: decapterus punctatus
- ROYAL SPINY LOBSTER
FTC: B2208
BT: SPINY LOBSTER FAMILY [B2163]
UF: panulirus regius
UF: panulirus rissonii
- RUBBER CONTAINER
FTC: M0329
BT: NATURAL POLYMER CONTAINER [M0320]
UF: resin elastic container
- RUBBER GASKET
FTC: M0261
BT: SEAL/GASKET [M0257]
- RUBUS
FTC: B2819

- BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: rubus pinnatus var. afro-tropicus
- rubus chamaemorus
 USE: CLOUDBERRY [B2029]
- rubus flagellaris
 USE: DEWBERRY [B1490]
- rubus idaeus
 USE: RED RASPBERRY [B1096]
- rubus macropetalus
 USE: BLACKBERRY [B1407]
- rubus occidentalis
 USE: BLACK RASPBERRY [B1618]
- rubus pinnatus var. afrotropicus
 USE: RUBUS [B2819]
- rubus spp.
 USE: BERRY, BRAMBLE [B1121]
- 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]
- RUFF FAMILY
 FTC: B2679
 BT: FISH, PERCIFORM [B1581]
 UF: centrolophidae
 UF: warehou family
- 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.
- rupicapra rupicapra
 USE: CHAMOIS [B2698]
- rush nut
 USE: CHUFA [B2159]
- RUSSIA
 FTC: RU
 BT: ASIA [QN]
- RUSSIA
 FTC: RU
 BT: EUROPE, EASTERN [QR02]
- RUTABAGA
 FTC: B1413
- BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 UF: brassica napobrassica var. solidiflora
 UF: brassica napus var. napobrassica
 UF: swede
 UF: swedish turnip
- rutilus rutilus
 USE: ROACH (FISH) [B1925]
- RWANDA
 FTC: RW
 BT: AFRICA, EASTERN [QM02]
- RYE
 FTC: B1313
 BT: GRAIN [B1324]
 UF: secale
- RYE ADDED
 FTC: H0337
 BT: GRAIN ADDED [H0152]
- 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
- SABLEFISH FAMILY
 FTC: B2006
 BT: FISH, PERCIFORM [B1581]
 UF: anopoplomatidae
- SACCHARIN
 FTC: B3235
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 954
 UF: INS 954
- SACCHARIN ADDED
 FTC: H0660
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 954 added
 UF: INS 954 added
- saccharum officinarum
 USE: SUGAR CANE [B1378]
- 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
- SAFFLOWER
 FTC: B1548
 BT: EDIBLE SEED [B1174]
 UF: carthamus tinctorius
 UF: false saffron
- 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
- saffron milk cap
 USE: LACTARIUS DELICIOSUS [B2740]
- SAGE
 FTC: B1303
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: salvia
- sage, mexican
 USE: OREGANO, MEXICAN [B2262]
- sagittaria latifolia
 USE: ARROWHEAD [B1716]
- SAGO PALM
 FTC: B2139
 BT: PALM [B1286]
 BT: PALM [B1286]
 UF: cycas circinalis
 UF: fern palm
 UF: japanese fern palm
 UF: queen sago palm
- SAILFISH
 FTC: B1521
 BT: BILLFISH FAMILY [B1518]
 UF: istiophorus platypterus
- saint helena island
 USE: ST. HELENA [SH]
- SAINT KITTS AND NEVIS
 FTC: KN
 BT: CARIBBEAN ISLANDS [QO01]
 UF: nevis island
- SAINT LUCIA
 FTC: LC
 BT: CARIBBEAN ISLANDS [QO01]
- saint pierre and miquelon
 USE: ST. PIERRE AND MIQUELON [PM]
- SAINT VINCENT AND THE GRENADINES

- FTC: VC
BT: CARIBBEAN ISLANDS [QO01]
UF: grenadine islands
- saithe
USE: POLLOCK [B1440]
- SAL TREE
FTC: B2363
BT: OIL-PRODUCING PLANT [B1017]
UF: shorea robusta
- SALACIA
FTC: B2929
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: salacia spp.
- salacia spp.
USE: SALACIA [B2929]
- SALAD
FTC: A0208
BT: PREPARED FOOD PRODUCT [A0172]
SN: 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.
- 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 trutta
USE: BROWN TROUT [B1479]
- SALMON
FTC: B2250
BT: TROUT FAMILY [B1129]
UF: oncorhynchus spp.
- 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]
- salmonidae
USE: TROUT FAMILY [B1129]
- SALSIFY
FTC: B1551
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
UF: oyster plant
UF: tragopogon porrifolius
- SALT ADDED
FTC: H0367
BT: FLAVORING OR TASTE INGREDIENT ADDED [H0117]
SN: (tentative definition) used when salt or sodium chloride is the second, third or fourth ingredient in a multiple-ingredient food product such as dry, packaged soup mix. The salt or sodium chloride constitutes a significant ingredient in proportion to the first ingredient of the food. Do not use for food products with a limited number of ingredients where the salt or sodium chloride does not constitute a significant ingredient, for example, salted peanuts, when the ingredients are specified as 'peanuts, salt'.
- SALT FREE FOOD
FTC: P0080
BT: SALT OR SODIUM FREE FOOD [P0035]
SN: 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 OR SALT SUBSTITUTE
FTC: A0134
BT: FLAVORING OR SEASONING [A0133]
UF: salt substitute or salt
SN: 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
- BT: NO OR REDUCED SALT OR SODIUM CLAIM OR USE [P0077]
UF: sodium or salt free food
SN: Food having less than 5 milligrams of salt or sodium per amount customarily consumed (or for meals and main dishes, less than 5 milligrams of salt or sodium per labeled serving). Such foods must not contain an ingredient that is salt or sodium or generally understood to contain salt or sodium except where the ingredient listed is footnoted '*adds a trivial amount of (salt or sodium)'.
- SALT OR SODIUM SPECIAL CLAIM OR USE
FTC: P0047
BT: NUTRITION-RELATED CLAIM OR USE [P0065]
UF: sodium or salt special diet
SN: All narrower term definitions extracted from 58 Federal Register 2032, January 6, 1993, part 101.61.
- SALT SUBSTITUTE
FTC: A0439
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: 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 [A0134]
- SALT-BRACKISH WATER BASS
FTC: B2428
BT: TEMPERATE BASS FAMILY [B1184]
- SALTED
FTC: H0173
BT: SALT ADDED [H0367]
UF: sodium chloride added
SN: Used for products known to contain at least 4% added and naturally present salt (sodium chloride); also when it is necessary to distinguish one product from another (e.g., salted peanuts). It should be used for salt-fermented products or when salting is a secondary preservation method.
- SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC.
FTC: A0463
AI: CIAA ADD/385/90E Rev 5
- SALTS AND SPICES, SOUPS, SAUCES AND SALADS, PROTEIN PRODUCTS ETC.
FTC: A0637
AI: CL 1996/14-FAC, May 1996
- salvelinus alpinus
USE: ARCTIC CHAR [B1332]

salvelinus fontinalis USE: BROOK TROUT [B1077]	BT: SEATROUT [B2657] UF: cynoscion arenarius UF: white seatrout	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.
salvelinus malma USE: DOLLY VARDEN [B1683]	sand shark USE: SAND TIGER [B2718]	
salvelinus namaycush USE: LAKE TROUT [B1503]	SAND SHRIMP FTC: B2575 BT: CRANGONID SHRIMP FAMILY [B2574] UF: crangon septemspinus UF: shrimp, sand	
salvia USE: SAGE [B1303]		SANTA CLAUS MELON FTC: B1578 BT: MELON [B1283] UF: melon, santa claus
salvia chia USE: CHIA [B1723]	SAND SOLE FTC: B1870 BT: RIGHTEYE FLOUNDER FAMILY [B1856] UF: fringe sole UF: psettichthys melanostictus UF: sole, sand	santiria USE: TOOTH-BRUSH TREE [B2814]
salvia columbariae USE: CHIA [B1723]		santiria trimera USE: TOOTH-BRUSH TREE [B2814]
sambucus spp. USE: ELDERBERRY [B1403]	SAND TIGER FTC: B2718 BT: SAND TIGER FAMILY [B2754] UF: odontaspis taurus UF: sand shark	SANTOL FTC: B2449 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024] UF: sandoricum koetjape
samoa, american USE: AMERICAN SAMOA [AS]		SAO TOME AND PRINCIPE FTC: ST BT: AFRICA, CENTRAL [QM01] UF: principe
samoa, western USE: WESTERN SAMOA [WS]	SAND TIGER FAMILY FTC: B2754 BT: FISH, LAMNIFORM [B2553] UF: odontaspidae	
SAN MARINO FTC: SM BT: EUROPE, SOUTHERN [QR03]	SANDDAB FTC: B2649 BT: LEFTEYE FLOUNDER FAMILY [B1879]	sapindus senegalensis USE: SOAPBERRY [B2836]
sanaa USE: YEMEN ARAB REPUBLIC [YE]	sandeel USE: SAND LANCE [B1354]	SAPODILLA FTC: B1693 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024] UF: achras sapota UF: chicle tree UF: chicozapote UF: manilkara zapota UF: nispero tree
sand apple USE: MOBOLA PLUM [B2827]	SANDFISH FTC: B2568 BT: SANDFISH FAMILY [B2569] UF: arctoscopus spp. UF: trichodon spp.	sapota USE: SAPOTE [B1694]
SAND FLOUNDER FTC: B2674 BT: RIGHTEYE FLOUNDER FAMILY [B1856] UF: rhombosolea plebeia	SANDFISH FAMILY FTC: B2569 BT: FISH, PERCIFORM [B1581] UF: trichodontidae	SAPOTE FTC: B1694 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024] UF: calocarpum sapota UF: caolcarpum mammosum UF: lucuma mammosa UF: mamey colorado UF: mamey sapote UF: mamee sapote UF: marmalade fruit UF: marmalade plum UF: pouteria sapota UF: sapota SN: See Hortus, p.204 for reference to Calocarpum mammosum.
SAND LANCE FTC: B1354 BT: SAND LANCE FAMILY [B1830] UF: ammodytes spp. UF: sandeel	sandoricum koetjape USE: SANTOL [B2449]	
SAND LANCE FAMILY FTC: B1830 BT: FISH, PERCIFORM [B1581] UF: ammodytidae	SANDPERCH FTC: B2367 BT: SANDPERCH FAMILY [B2368] UF: pinguipes spp.	
sand lobster USE: SLIPPER LOBSTER [B2491]	SANDPERCH FAMILY FTC: B2368 BT: FISH, PERCIFORM [B1581] UF: mugiloididae	
SAND PEAR FTC: B1523 BT: PEAR [B1344] UF: asian pear UF: chinese pear UF: japanese pear UF: oriental pear UF: pyrus pyrifolia	SANDWICH FTC: A0218 BT: PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED [A0102] SN: Sandwich takes precedent over other product types. Examples: peanut butter and jelly sandwich, tuna sandwich,	
SAND PERCH FTC: B2301 BT: GROUPEL [B1496] UF: diplectrum formosum		SARAN FTC: N0025 BT: VINYLIDENE [N0029] SN: Trade name of polyvinylidene chloride copolymer film. Chief packaging uses are in film and in coatings for other flexi-
SAND SEATROUT FTC: B1104		

ble substrates such as cellophane and paper.	USE: SOUTH AFRICAN PILCHARD [B1984]	where the ingredient listed has been footnoted *adds a trivial amount of saturated fat.
sarcocephalus USE: AFRICAN PEACH [B2784]	sardinops sagax caeruleus USE: PACIFIC SARDINE [B1847]	SATURATED FAT-RELATED CLAIM OR USE
sarcocephalus esculentus USE: AFRICAN PEACH [B2784]	sardinops sagax melanosticta USE: JAPANESE PILCHARD [B1974]	FTC: P0071 BT: FAT SPECIAL CLAIM OR USE [P0017]
sarcocephalus latifolius USE: AFRICAN PEACH [B2784]	sardinops sagax sagax USE: CHILEAN PILCHARD [B2192]	SN: All narrower term definitions extracted from 58 Federal Register 2302, January 6, 1993, part 101.62(c).
sarda chiliensis USE: PACIFIC BONITO [B1791]	SARSAPARILLA FTC: B2065 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179] UF: smilax aristolochiifolia	satureja hortensis USE: SAVORY, SUMMER [B1123]
sarda orientalis USE: STRIPED BONITO [B2189]	SASKATCHEWAN FTC: CA11 BT: CANADA [CA]	satureja montana USE: SAVORY, WINTER [B1114]
sarda sarda USE: ATLANTIC BONITO [B1792]	SASSAFRAS FTC: B1493 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179] UF: sassafras albidum	sauce added USE: PACKED IN GRAVY OR SAUCE [K0034]
sarda spp. USE: BONITO [B1264]	SASSAFRAS albidum USE: SASSAFRAS [B1493]	sauce or gravy USE: GRAVY OR SAUCE [A0286]
sarda velox USE: STRIPED BONITO [B2189]	SATAW FTC: B2458 BT: POD OR SEED VEGETABLE [B1156] UF: sato	sauce, condiment USE: CONDIMENT SAUCE [A0263]
sardina USE: SARDINE [B1558]	SATSUMA ORANGE FTC: B2722 BT: MANDARIN ORANGE [B1429] UF: citrus reticulata cv. owan UF: citrus unshiu SN: CFSAN thesaurus--a hort. class of mandarin oranges from Japan (Hortus). No authoritative source for Citrus unshiu.	sauce, condiment, dressing or gravy USE: DRESSING, CONDIMENT, GRAVY OR SAUCE [A0105]
sardina pilchardus USE: EUROPEAN PILCHARD [B1853]	SATURATED (IMMERSED) PAPER CONTAINER FTC: M0332 BT: PAPER CONTAINER, TREATED [M0330]	SAUDI ARABIA FTC: SA BT: MIDDLE EAST [QN06]
SARDINE FTC: B1558 BT: HERRING FAMILY [B1124] UF: pilchard UF: sardina UF: sardinops	SATURATED FAT FREE FOOD FTC: P0179 BT: SATURATED FAT-RELATED CLAIM OR USE [P0071] SN: 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	SAUGER FTC: B1670 BT: PERCH FAMILY [B2004] UF: canadian pike UF: stizostedion canadense
sardine, pacific USE: PACIFIC SARDINE [B1847]	SATURATED FAT-RELATED CLAIM OR USE [P0071]	SAURY FTC: B2484 BT: SAURY FAMILY [B1888] UF: scomberesox spp.
sardine, spanish USE: SPANISH SARDINE [B2003]	SATURATED FAT-RELATED CLAIM OR USE [P0071]	SAURY FAMILY FTC: B1888 BT: FISH, ATHERINIFORM [B1573] UF: scomberesocidae
SARDINELLA FTC: B1392 BT: SARDINE [B1558] UF: sardinella spp.	SATURATED FAT-RELATED CLAIM OR USE [P0071]	saury, atlantic USE: ATLANTIC SAURY [B1889]
sardinella anchovia USE: SPANISH SARDINE [B2003]	SATURATED FAT-RELATED CLAIM OR USE [P0071]	saury, pacific USE: PACIFIC SAURY [B1890]
sardinella aurita USE: SPANISH SARDINE [B2003]	SATURATED FAT-RELATED CLAIM OR USE [P0071]	SAUSAGE CASING NOT KNOWN FTC: Z0095 BT: TYPE OF SAUSAGE CASING [Z0092]
sardinella fimbriata USE: FRINGESCALE SARDINELLA [B2648]	SATURATED FAT-RELATED CLAIM OR USE [P0071]	SAUSAGE OR LUNCHEON MEAT FTC: A0221 BT: MEAT OR MEAT PRODUCT (FROM MAMMAL) [A0150] UF: luncheon meat SN: 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
sardinella spp. USE: SARDINELLA [B1392]	SATURATED FAT-RELATED CLAIM OR USE [P0071]	
sardinops USE: SARDINE [B1558]	SATURATED FAT-RELATED CLAIM OR USE [P0071]	
sardinops caerulea USE: CALIFORNIA PILCHARD [B2294]	SATURATED FAT-RELATED CLAIM OR USE [P0071]	
sardinops melanostictus USE: JAPANESE PILCHARD [B1974]	SATURATED FAT-RELATED CLAIM OR USE [P0071]	
sardinops ocellatus	SATURATED FAT-RELATED CLAIM OR USE [P0071]	

- 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 head-cheese. 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 *TYPE OF SAUSAGE CASING* in *Z. ADJUNCT CHARACTERISTICS OF FOOD*.
- SAUTEED**
 FTC: G0027
 BT: COOKED IN SMALL AMOUNT OF FAT OR OIL [G0026]
 SN: Cooked in a very small amount of very hot fat, turning and browning the food on all sides.
- savory
 USE: SAVORY, WINTER [B1114]
- SAVORY, SUMMER**
 FTC: B1123
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: satureja hortensis
 UF: summer savory
- SAVORY, WINTER**
 FTC: B1114
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: satureja montana
 UF: savory
 UF: winter savory
- SAVOY CABBAGE**
 FTC: B2415
 BT: CABBAGE [B1406]
 UF: brassica oleracea var. bullata
- saxidomus giganteus
 USE: BUTTER CLAM [B1065]
- saxidomus purpuratus
 USE: BUTTER CLAM [B1065]
- SCAD**
 FTC: B2424
 BT: JACK FAMILY [B1755]
- SCALDED OR BLANCHED**
- FTC: G0042
 BT: G. COOKING METHOD [G0002]
 UF: blanched or scalded
 SN: A method of precooking food where a liquid is heated to just below the boiling point (180 degrees F.). Often used to retard the 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: SARDINE [B1558]
 UF: harengula pensacolae
- SCALLION**
 FTC: B1478
 BT: VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]
 UF: green onion
 UF: spring onion
- SCALLOP**
 FTC: B1489
 BT: BIVALVE [B2113]
 UF: pecten aequiscleatus
 UF: pecten grandis
 UF: pecten laquaetus
- SCALLOPED HAMMERHEAD**
 FTC: B2592
 BT: HAMMERHEAD SHARK FAMILY [B2591]
 UF: hammerhead, scalloped
- SCALLOPED SPINY LOBSTER**
 FTC: B2204
 BT: SPINY LOBSTER FAMILY [B2163]
 UF: panulirus burgeri
 UF: panulirus homarus
- SCAMP**
 FTC: B2887
 BT: SEA BASS FAMILY [B1524]
- scampi
 USE: NORWAY LOBSTER [B1956]
- SCANDINAVIA**
 FTC: QR05
 BT: EUROPE [QR]
 UF: nordic countries
 SN: Foods found in this section include those common to all Scandinavian countries. These countries include Denmark, Faroe Islands, Finland, Iceland, Norway and Sweden. See these individual country listings for additional food names.
- scaphirhynchus spp.
 USE: STURGEON [B1465]
- SCARLET RUNNER BEAN**
 FTC: B2009
 BT: BEAN (VEGETABLE) [B1567]
 UF: phaseolus coccineus
- UF: phaseolus multifloris
- scarlet snapper
 USE: BLOOD SNAPPER [B2256]
- schinus terebinthifolius
 USE: BRAZILIAN PEPPER TREE [B2347]
- SCHOOL SHARK**
 FTC: B2282
 BT: REQUIEM SHARK FAMILY [B1916]
 UF: notogaleus australis
 UF: soupfin shark
- sciaena aquila
 USE: MEAGRE [B2863]
- sciaenidae
 USE: DRUM FAMILY [B2005]
- sciaenops ocellatus
 USE: RED DRUM [B2460]
- SCLEROCARYA**
 FTC: B2822
 BT: TROPICAL OR SUBTROPICAL FRUIT [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
 UF: spondias birrea
- sclerocarya birrea
 USE: SCLEROCARYA [B2822]
- sclerocarya caffra
 USE: SCLEROCARYA [B2822]
- scomber
 USE: MACKEREL [B1043]
- 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 tapeinocephalus
 USE: SPOTTED CHUB MACKEREL [B1926]

- scomberesocidae
 USE: SAURY FAMILY [B1888]
- scomberesox saurus
 USE: ATLANTIC SAURY [B1889]
- scomberesox spp.
 USE: SAURY [B2484]
- scomberomorus
 USE: MACKEREL [B1043]
- scomberomorus commerson
 USE: NARROW-BARRED MACKEREL [B2935]
- scomberomorus commersoni
 USE: SPANISH MACKEREL [B1571]
- scomberomorus maculatus
 USE: SPANISH MACKEREL [B1571]
- scomberomorus sierra
 USE: PACIFIC SIERRA [B1793]
- scombridae
 USE: MACKEREL FAMILY [B1426]
- SCOMBROTOXIC
 FTC: SCOM
 BT: HACCP GUIDE [HA00]
- scophthalmus maximus
 USE: TURBOT [B1240]
- scophthalmus rhombus
 USE: BRILL [B2708]
- scorpaena cardinalis
 USE: RED ROCKFISH [B2900]
- scorpaenichthys marmoratus
 USE: CABEZON [B1788]
- scorpaenidae
 USE: SCORPIONFISH FAMILY [B1084]
- SCORPIONFISH FAMILY
 FTC: B1084
 BT: FISH, SCORPAENIFORM [B2265]
 UF: scorpaenidae
- SCOTLAND
 FTC: GB02
 BT: UNITED KINGDOM [GB]
- SCRAWLED SOLE
 FTC: B2287
 BT: SOLE FAMILY [B1025]
 UF: trinectes inscriptus
- SCREW CAP OR LID
 FTC: M0425
 BT: CLOSING CAP OR LID [M0423]
- SCULPIN FAMILY
 FTC: B1789
 BT: FISH, PERCIFORM [B1581]
 UF: cottidae
- SCUP
 FTC: B2399
- BT: PORGY FAMILY [B1808]
 UF: stenotomus chrysops
- BT: GRAPE, MUSCADINE [B2123]
- SCURVY-GRASS
 FTC: B2945
 BT: LEAFY VEGETABLE [B1566]
- scyllaridae
 USE: SLIPPER LOBSTER FAMILY [B1997]
- SEA BASS
 FTC: B2180
 BT: SEA BASS FAMILY [B1524]
 UF: centropristis
 UF: paralabrax
- SEA BASS FAMILY
 FTC: B1524
 BT: FISH, PERCIFORM [B1581]
 UF: epinephalinae
 UF: serranidae
- 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 BREAM
 FTC: B2388
 BT: PORGY FAMILY [B1808]
 UF: chrysophrys unicolor
- SEA BUCKTHORN
 FTC: B2748
 BT: PIT FRUIT [B1539]
 UF: hippophae rhamnoides
- SEA CATFISH
 FTC: B2374
 BT: SEA CATFISH FAMILY [B1155]
 UF: arius caelatus
 UF: arius upsulonothorus
 UF: felichthys felis
 UF: galeichthys felis
 UF: tachysurus caelatus
- SEA CATFISH FAMILY
 FTC: B1155
 BT: FISH, SILURIFORM [B1598]
 UF: ariidae
- sea clam
 USE: ATLANTIC SURFCLAM [B1959]
- SEA CUCUMBER
 FTC: B2433
 BT: ECHINODERM [B2115]
 UF: cucumaria spp.
- UF: parastichopus californicus
 UF: sea slug
- 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 [B2753]
 UF: petromyzon marinus
- SEA LETTUCE
 FTC: B2476
 BT: ALGAE, GREEN [B2502]
 UF: ulva spp.
- sea salmon
 USE: POLLOCK [B1440]
- SEA SCALLOP
 FTC: B1050
 BT: SCALLOP [B1489]
 UF: placopecten magellanicus
- sea slug
 USE: SEA CUCUMBER [B2433]
- SEA SNAIL
 FTC: B1955
 BT: SNAIL, WATER [B1135]
 UF: concholepas concholepas
 UF: liparis spp.
- sea squab
 USE: NORTHERN PUFFER [B2239]
- sea trout
 USE: BROWN TROUT [B1479]
- SEA URCHIN
 FTC: B2107
 BT: ECHINODERM [B2115]
 UF: echinus esculentus
 UF: evechinus chloroticus
 UF: heliocidaris spp.
 UF: loxechimus spp.
 UF: paracentrotus lividus
 UF: pseudocentrotus spp.
 UF: stronglylocentrotus spp.
- SEABOB
 FTC: B2320
 BT: PENAEID SHRIMP FAMILY [B1081]
 UF: xiphopenaeus kroyeri
- SEAFOOD ADDED
 FTC: H0153
 BT: FOOD ADDED [H0180]
 SN: Used when seafood (meat) is added at any level.
- SEAFOOD ENAMEL
 FTC: N0023
 BT: COATING ENAMEL [N0024]
- SEAFOOD OR SEAFOOD PRODUCT
 FTC: A0267

- BT: MEAT, POULTRY, SEA-FOOD OR RELATED PRODUCT [A0217]
 SN: 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 ANALOG
 FTC: A0156
 BT: SEAFOOD OR SEAFOOD PRODUCT [A0267]
 UF: engineered seafood
 UF: imitation seafood product
 SN: 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
 FTC: A0296
 BT: SEAFOOD OR SEAFOOD PRODUCT [A0267]
 SN: Food product consisting of comminuted seafood, usually seasoned, pressed and/or encased.
- SEAHORSE
 FTC: B2572
 BT: PIPEFISH FAMILY [B2573]
 UF: hippocampus spp.
- SEAL
 FTC: B1341
 BT: MARINE MAMMAL [B1122]
 UF: otariidae
 UF: phocidae
- SEAL/GASKET
 FTC: M0257
 BT: SEALING/CLOSING ELEMENT [M0220]
 SN: This descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor in indexing. Use a more precise narrower term.
- SEALING AGENT
 FTC: A0440
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: 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 descriptor is for CLASSIFICATION ONLY; DO NOT USE descriptor in indexing. Use a more precise narrower term.
 AI: Classification corresponding to FSTA Thesaurus Packaging 3.2.4 Sealing/closing means
- SEAROBIN
 FTC: B2195
 BT: SEAROBIN FAMILY [B2235]
 UF: prionotus
- SEAROBIN FAMILY
 FTC: B2235
 BT: FISH, SCORPAENIFORM [B2265]
 UF: triglidae
- SEASONING AGENT
 FTC: A0441
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- seasoning or flavoring
 USE: FLAVORING OR SEASONING [A0133]
- SEATROUT
 FTC: B2657
 BT: DRUM FAMILY [B2005]
- seatrout (weakfish)
 USE: WEAKFISH [B1526]
- SEAWEED
 FTC: B2266
 BT: ALGAE [B1301]
- 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]
- secale
 USE: RYE [B1313]
- secale cereale
 USE: COMMON RYE [B2352]
- sechium edule
 USE: CHAYOTE [B1730]
- 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: POD OR SEED [C0158]
 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]
 AI: <DICTION> 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 OR KERNEL, SKIN PRESENT, GERM PRESENT [C0133]

- UF: ear (corn)
- SEED OR KERNEL
 FTC: C0155
 BT: POD OR SEED [C0158]
 UF: dehulled seed
 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 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). The factor values under *SEED OR KERNEL* 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.
- SEED OR KERNEL, SKIN PRESENT
 FTC: C0135
 BT: SEED OR KERNEL [C0155]
 UF: bran and other parts of seed or kernel
- SEED OR KERNEL, SKIN PRESENT, GERM PRESENT
 FTC: C0133
 BT: SEED OR KERNEL, SKIN PRESENT [C0135]
 UF: bean (part of plant)
 UF: whole grain
 UF: whole kernel
- SEED OR KERNEL, SKIN PRESENT, GERM REMOVED
 FTC: C0119
 BT: SEED OR KERNEL, SKIN PRESENT [C0135]
 UF: endosperm with bran
 SN: A degerminated seed.
- SEED OR KERNEL, SKIN REMOVED
 FTC: C0134
 BT: SEED OR KERNEL [C0155]
- SEED OR KERNEL, SKIN REMOVED, GERM PRESENT
 FTC: C0132
 BT: SEED OR KERNEL, SKIN REMOVED [C0134]
- SEED OR KERNEL, SKIN REMOVED, GERM REMOVED (ENDOSPERM)
 FTC: C0208
 BT: SEED OR KERNEL, SKIN REMOVED [C0134]
 UF: endosperm
 SN: The bulk of a seed; germ and bran are removed.
- seed or kernel, skin undetermined
 USE: SEED OR KERNEL [C0155]
- SEED OR KERNEL, SKIN UNDETERMINED, GERM PRESENT
 FTC: C0136
 BT: SEED OR KERNEL [C0155]
- SEED OR KERNEL, SKIN UNDETERMINED, GERM REMOVED
 FTC: C0114
 BT: SEED OR KERNEL [C0155]
 UF: degerminated seed or kernel
- seed or pod
 USE: POD OR SEED [C0158]
- SEED OR SEED PRODUCT
 FTC: A0305
 BT: NUT OR SEED PRODUCT [A0306]
- SEED PART, OTHER
 FTC: C0178
 BT: SEED OR KERNEL [C0155]
- seed without shell or hull
 USE: SEED OR KERNEL [C0155]
- seed, peel or core
 USE: PEEL, CORE OR SEED [C0110]
- seer
 USE: SPANISH MACKEREL [B1571]
- segmented
 USE: DIVIDED INTO SEGMENTS OR WEDGES [E0107]
- selar crumenophthalmus
 USE: BIGEYE SCAD [B2660]
- SELECT GRADE
 FTC: Z0011
 BT: GRADE OF MEAT, U.S. [Z0007]
 UF: good grade
- self-basting
 USE: FAT OR OIL ADDED [H0221]
- self-pack
 USE: NO PACKING MEDIUM USED [K0003]
- SEMELLE
 FTC: Z0138
 BT: CUISSE [Z0136]
 SN: Includes ronde de gite, gite noix, etc.
- SEMIARID CLIMATIC ZONE
 FTC: CLZ05
 BT: DRY CLIMATIC ZONE [CLZ04]
- 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]
 SN: Cheese having between 54-63% moisture on a fat-free basis (Codex Alimentarius Standard A-6, Volume XV1, ed. 1).
- 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]
- semiplastic (state)
 USE: SEMISOLID [E0144]
- SEMISOFT CHEESE (CODEX)
 FTC: A0313
 BT: CHEESE HARDNESS CLASS (CODEX) [A0315]
 SN: Cheese having between 61-69% moisture on a fat-free basis (codex alimentarius standard a-6, volume xvi, ed. 1).
- SEMISOFT CHEESE (U.S.)
 FTC: A0281
 BT: CHEESE HARDNESS CLASS (U.S.) [A0316]
 SN: Cured cheese, moisture max. 52%; includes principally by bacteria or by bacteria and surface microorganisms. Note: the CFR term 'semisoft cheeses' refers to semisoft cheese, full fat only.
- 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 SEMI-WILD [Z0204]
- SENEGAL
FTC: SN
BT: AFRICA, WESTERN [QM05]
- SENEGAL DATE PALM
FTC: B2786
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: phoenix
UF: phoenix reclinata
- senegal dattock
USE: TALLOW TREE (DETARIUM) [B2772]
- SENNA
FTC: B2056
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: cassia spp.
- 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]
- SEQUESTRANT
FTC: A0347
BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
AI: Substance that forms chemical complexes with metallic ions. European Council Directive 95/2/EC.
- SEQUESTRANT
FTC: A0442
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- seriola dorsalis
USE: CALIFORNIA YELLOWTAIL [B1779]
- seriola dumerili
USE: GREATER AMBERJACK [B2391]
- seriola lalandei
USE: YELLOWTAIL [B1534]
- seriola spp.
USE: AMBERJACK [B2642]
- seriolella caerulea
USE: WHITE WAREHOU [B2894]
- seriphus politus
USE: QUEENFISH [B2280]
- serranidae
USE: SEA BASS FAMILY [B1524]
- SERRANO PEPPER
FTC: B2563
BT: HOT PEPPER [B1643]
UF: pepper, serrano
- SERVICE TREE
FTC: B2963
BT: CORE OR POME FRUIT [B1599]
- serviceberry
USE: JUNE BERRY [B1435]
- SESAME
FTC: B1226
BT: OIL-PRODUCING PLANT [B1017]
UF: sesamum indicum
UF: sesamum orientale
- SESAME
FTC: B1226
BT: EDIBLE SEED [B1174]
UF: sesamum indicum
UF: sesamum orientale
- 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]
- seville orange
USE: SOUR ORANGE [B1193]
- SEYCHELLES
FTC: SC
BT: INDIAN OCEAN ISLANDS [QS]
- SHAD
FTC: B1348
BT: HERRING FAMILY [B1124]
UF: alosa spp.
- shadbush
USE: JUNE BERRY [B1435]
- shaddock
USE: PUMMELO [B2018]
- SHALLOT
FTC: B1538
BT: VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]
UF: allium cepa var. aggregatum
- SHALLOW FRIED
FTC: G0035
BT: COOKED WITH ADDED FAT OR OIL [G0025]
SN: 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)
- SHARK
FTC: B1342
BT: FISH, SQUALIFORM [B1911]
- shark, hammerhead
USE: HAMMERHEAD SHARK [B2598]
- shark, small eye hammerhead
USE: SMALL EYE HAMMERHEAD [B2596]
- sharon fruit
USE: KAKI [B2766]
- sharp frozen
USE: SLOW FROZEN [J0128]
- SHARP TAIL MOLA
FTC: B2584
BT: MOLA FAMILY [B2586]
UF: mola lanceolata
- sheabutter
USE: SHEANUT [B1667]
- SHEANUT
FTC: B1667
BT: OIL-PRODUCING PLANT [B1017]
UF: butyrospermum parkii
UF: sheabutter
- SHEATFISH
FTC: B2431
BT: SHEATFISH FAMILY [B2547]
- SHEATFISH FAMILY
FTC: B2547
BT: FISH, SILURIFORM [B1598]
UF: siluridae
- shee fish
USE: INCONNU [B2302]
- SHEEP
FTC: B1183
BT: MEAT ANIMAL (MAMMAL) [B1134]
UF: mutton (meat)

- UF: ovis spp.
- 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: SHEEP [B1183]
UF: goat and sheep
- SHEEP AND GOAT
FTC: B2101
BT: GOAT [B1328]
UF: goat and sheep
- sheep and goat and cow
USE: CATTLE AND SHEEP AND GOAT [B2247]
- SHEEP AND GOAT FEED
FTC: P0014
BT: ANIMAL FOOD [P0021]
- SHEEPSHEAD
FTC: B1422
BT: PORGY FAMILY [B1808]
UF: archosargus probatocephalus
- 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: POD OR SEED [C0158]
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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 904
UF: INS 904
- SHELLAC ADDED
- FTC: H0661
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 904 added
UF: INS 904 added
- shelled seed
USE: SEED OR KERNEL [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]
- SHERBET
FTC: A0245
BT: FROZEN DAIRY DESSERT [A0114]
SN: 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%.
- SHIITAKE MUSHROOM
FTC: B1635
BT: MUSHROOM [B1467]
UF: black mushroom
UF: forest mushroom
UF: japanese mushroom
UF: lentinus edodes
- SHINER
FTC: B1908
BT: CARP OR MINNOW FAMILY [B1921]
UF: notropis spp.
- shoestring
USE: SLICED, THIN, BELOW 0.5 CM. [E0145]
- shoot
USE: SPEAR OR SHOOT [C0186]
- SHORE, MARSH AND TALON CRAB FAMILY
FTC: B2220
BT: CRAB [B1335]
UF: grapsidae
- shorea robusta
USE: SAL TREE [B2363]
- SHORT LOIN
FTC: Z0026
BT: CUT OF MEAT, U.S. [Z0008]
- SHORT PLATE
FTC: Z0028
BT: CUT OF MEAT, U.S. [Z0008]
- SHORTFIN CORVINA
FTC: B2153
BT: CORVINA [B2664]
UF: cynoscion parvipinnis
- SHORTFIN MAKO SHARK
FTC: B2471
BT: MACKEREL SHARK FAMILY [B1915]
UF: isurus oxyrinchus
- SHORT-FINNED EEL
FTC: B2673
BT: FRESHWATER EEL FAMILY [B2545]
UF: anguilla australis
- SHORTNOSE CHIMAERA FAMILY
FTC: B2882
BT: FISH, CHIMAERIFORM [B2267]
UF: chimaeridae
- SHORTNOSE CISCO
FTC: B2693
BT: WHITEFISH OR CISCO [B1565]
UF: coregonus reighardi
- 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: penaeus spp.
UF: prawn
- shrimp, pink
USE: PINK SHRIMP [B2580]
- shrimp, sand
USE: SAND SHRIMP [B2575]
- shungiku
USE: GARLAND CHRYSANTHEMUM [B1740]
- sicyonia brevirostris
USE: BROWN ROCK SHRIMP [B1098]
- SICYONID SHRIMP FAMILY
FTC: B1086
BT: SHRIMP [B1237]
UF: sicyoniidae
- sicyoniidae
USE: SICYONID SHRIMP FAMILY [B1086]
- SIDE (MEAT CUT)
FTC: Z0046
BT: CUT OF MEAT, U.S. [Z0008]
UF: spareribs
- SIDESTRIPED SHRIMP
FTC: B2888

- BT: PANDALID SHRIMP FAMILY [B1119]
 UF: pandalopsis dispar
- SIERRA LEONE
 FTC: SL
 BT: AFRICA, WESTERN [QM05]
- 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
- SILICIUM DIOXIDE
 FTC: B3237
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 551
 UF: INS 551
- SILICIUM DIOXIDE ADDED
 FTC: H0662
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 551 added
 UF: INS 551 added
- siligna patula
 USE: AMERICAN RAZOR CLAM [B2326]
- SILK SNAPPER
 FTC: B1800
 BT: SNAPPER FAMILY [B1798]
 UF: lutjanus vivanus
 UF: snapper, silk
- siluridae
 USE: SHEATFISH FAMILY [B2547]
- SILVER
 FTC: B3238
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 174
 UF: INS 174
- SILVER ADDED
 FTC: H0663
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 174 added
 UF: INS 174 added
- silver beet
- USE: SWISS CHARD [B1175]
- SILVER CARP
 FTC: B2254
 BT: CARP OR MINNOW FAMILY [B1921]
 UF: amur carp
 UF: carp, silver
 UF: hypophthalmichthys molitrix
- SILVER CATFISH
 FTC: B2316
 BT: FISH, SILURIFORM [B1598]
- SILVER DORY
 FTC: B2862
 BT: DORY FAMILY [B1891]
 UF: cyttus novaezealandiae
- SILVER GEMFISH
 FTC: B2676
 BT: SNAKE MACKEREL FAMILY [B1820]
 UF: rexea solandri
- SILVER HAKE
 FTC: B2645
 BT: WEAKFISH [B1526]
- SILVER MOONFISH
 FTC: B1995
 BT: MOONFISH FAMILY [B1996]
 UF: monodactylus argenteus
- silver salmon
 USE: COHO SALMON [B1117]
- SILVER SCABBARDFISH
 FTC: B2902
 BT: SNAKE MACKEREL FAMILY [B1820]
 UF: lepidopus caudatus
- silver smelts
 USE: ARGENTINE [B1430]
- silver trumpeter
 USE: ELEPHANT FISH [B2269]
- SILVER WAREHOU
 FTC: B2678
 BT: RUFF FAMILY [B2679]
- SILVERFISH
 FTC: B2488
 BT: FISH, BONY [B1365]
 UF: polysteganus argyrosomus
- SILVERSIDE FAMILY
 FTC: B1884
 BT: FISH, ATHERINIFORM [B1573]
 UF: atherinidae
- silverside, south american
 USE: SOUTH AMERICAN SILVERSIDE [B1885]
- SIMMERED, POACHED OR STEWED
 FTC: G0020
 BT: COOKED IN WATER OR WATER-BASED LIQUID [G0013]
 UF: poached
 UF: stewed
- SN: 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 [A0157]
- SINGAPORE
 FTC: SG
 BT: ASIA, SOUTHEAST [QN03]
- SIRLOIN
 FTC: Z0027
 BT: CUT OF MEAT, U.S. [Z0008]
- sisymbrium altissimum
 USE: TUMBLE MUSTARD [B1737]
- SKATE
 FTC: B1340
 BT: SKATE FAMILY [B1976]
 UF: raja spp.
 UF: ray
- SKATE FAMILY
 FTC: B1976
 BT: FISH, RAJIFORM [B1968]
 UF: rajidae
- skeletal meat added
 USE: MEAT ADDED [H0191]
- SKELETAL MEAT PART
 FTC: C0175
 BT: MEAT PART [C0103]
 SN: 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]
- SKILFISH
FTC: B1807
BT: SABLEFISH FAMILY [B2006]
- SKIN OR BRAN (PERICARP)
FTC: C0111
- BT: SEED PART, OTHER [C0178]
UF: bran (pericarp)
SN: A thin membrane covering the seed of a plant. Compare *SHELL (SEED)*.
- SKIN, ANIMAL
FTC: C0193
BT: NONMEAT PART OF ANIMAL [C0122]
UF: animal skin
- SKIPJACK TUNA
FTC: B1376
BT: TUNA [B1269]
UF: euthynnus pelamis
UF: katsuwonus pelamis
UF: thynnus pelamis
- skipper (atlantic saury)
USE: ATLANTIC SAURY [B1889]
- skipper (pacific saury)
USE: PACIFIC SAURY [B1890]
- skunk cabbage
USE: SWAMP CABBAGE [B1733]
- sleigh bell pepper
USE: CASCABEL PEPPER [B2552]
- SLENDER SOLE
FTC: B1865
BT: RIGHTEYE FLOUNDER FAMILY [B1856]
UF: sole, slender
- SLENDER TUNA
FTC: B2891
BT: TUNA [B1269]
UF: allothunnus fallai
- 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, SALMONIFORM [B1592]
UF: alepocephalidae family
- SLIME FLOUNDER
FTC: B1975
BT: RIGHTEYE FLOUNDER FAMILY [B1856]
- SLIMEHEAD FAMILY
FTC: B1942
- BT: FISH, BERYCIFORM [B1983]
UF: trachichthyidae
- SLIPPER LOBSTER
FTC: B2491
BT: SLIPPER LOBSTER FAMILY [B1997]
UF: bay lobster
UF: sand lobster
- SLIPPER LOBSTER FAMILY
FTC: B1997
BT: LOBSTER [B1505]
UF: scyllaridae
- SLIPPERY JACK MUSHROOM
FTC: B2260
BT: MUSHROOM [B1467]
UF: ringed boletus
UF: suillus luteus
- SLOVENIA
FTC: SI
BT: EUROPE, EASTERN [QR02]
- 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
FTC: B2969
BT: CRANBERRY [B1508]
- SMALL SCALED BROWN SLICK-HEAD
FTC: B2908
BT: SLICKHEAD FAMILY [B2909]
UF: alepocephalus australis
SN: 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: LEFT EYE FLOUNDER FAMILY [B1879]
UF: paralichthys microps
- SMALLEYE HAMMERHEAD
FTC: B2596
BT: HAMMERHEAD SHARK FAMILY [B2591]
UF: shark, small eye hammerhead
UF: sphyrna tudes
- SMALLMOUTH BASS
FTC: B2427
BT: BASS [B2665]
UF: micropterus dolomieu

- SMELT**
 FTC: B1310
 BT: SMELT FAMILY [B1904]
 UF: osmerus thaleichthys
- SMELT FAMILY**
 FTC: B1904
 BT: FISH, SALMONIFORM [B1592]
 UF: osmeridae
- smelt, rainbow**
 USE: RAINBOW SMELT [B1905]
- smilax aristolochiifolia**
 USE: SARSAPARILLA [B2065]
- SMOKED BY ADDING SMOKE CONCENTRATE**
 FTC: H0110
 BT: SMOKED OR SMOKE-FLAVORED [H0172]
- SMOKED BY SMOKE INFILTRATION**
 FTC: H0118
 BT: SMOKED OR SMOKE-FLAVORED [H0172]
- SMOKED OR SMOKE-FLAVORED**
 FTC: H0172
 BT: FLAVORING OR TASTE INGREDIENT ADDED [H0117]
 SN: Used for food products that are flavored by smoke infiltration or by adding smoke concentrate.
- SMOOTH DOGFISH**
 FTC: B2312
 BT: DOGFISH SHARK FAMILY [B1912]
 UF: gummy shark
 UF: mustelus canis
 UF: mustelus mustelis
 UF: smooth hound
- SMOOTH HAMMERHEAD**
 FTC: B2595
 BT: HAMMERHEAD SHARK FAMILY [B2591]
 UF: hammerhead, smooth
 UF: sphyrna zygaena
- smooth hound**
 USE: SMOOTH DOGFISH [B2312]
- smooth lepiota**
 USE: WHITE LEPIOTA [B2117]
- SMOOTH OREO DORY**
 FTC: B2579
 BT: OREO FAMILY [B2576]
 UF: oreo dory, smooth
- SMOOTH RATTAIL**
 FTC: B2906
 BT: GRENADIER FAMILY [B2899]
 UF: coelorinchus aspercephalus
 SN: Source--Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.458. Scientific name verifiable, common name unverified.
- SNACK FOOD**
 FTC: A0228
 BT: PRODUCT TYPE, USA [A0289]
 SN: Unsweetened food product marketed for consumption between meals; excludes nuts, edible seeds, and sweetened products such as cakes, puddings and candies.
- SNAIL**
 FTC: B2114
 BT: NEOGASTROPOD [B1010]
- SNAIL, LAND**
 FTC: B1455
 BT: SNAIL [B2114]
- SNAIL, WATER**
 FTC: B1135
 BT: SNAIL [B2114]
- SNAILFISH FAMILY**
 FTC: B1822
 BT: FISH, PERCIFORM [B1581]
 UF: cyclopteridae
- SNAKE**
 FTC: B1295
 BT: REPTILE [B1625]
 UF: ophidia
- SNAKE MACKEREL**
 FTC: B2185
 BT: SNAKE MACKEREL FAMILY [B1820]
 UF: thyrsites atun
- SNAKE MACKEREL FAMILY**
 FTC: B1820
 BT: FISH, PERCIFORM [B1581]
 UF: cutlassfish family
 UF: gempylidae
- SNAKEHEAD**
 FTC: B2308
 BT: SNAKEHEAD FAMILY [B2309]
 UF: ophicephalus obscurus
- SNAKEHEAD FAMILY**
 FTC: B2309
 BT: FISH, PERCIFORM [B1581]
 UF: channidae
- snap bean**
 USE: GREEN BEAN [B1371]
- SNAPPER**
 FTC: B1510
 BT: SNAPPER FAMILY [B1798]
 UF: lutjanus spp.
- SNAPPER FAMILY**
 FTC: B1798
 BT: FISH, PERCIFORM [B1581]
 UF: lutjanidae
- 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]
- SNUIPE**
 FTC: B2696
 BT: POULTRY OR GAME BIRD [B1563]
 UF: gallinago spp.
- SNOOK FAMILY**
 FTC: B1824
 BT: FISH, PERCIFORM [B1581]
 UF: centropomidae
- snout meat**
 USE: JOWL, TRIMMED [Z0040]
- SNOW CRAB**
 FTC: B1497
 BT: SPIDER CRAB FAMILY [B2222]
 UF: chionoecetes oplio
- SNOW MUSHROOM**
 FTC: B2025
 BT: MOREL [B2032]
 UF: gyromitra gigas
- SNOW PEA**
 FTC: B2466
 BT: PEA, EDIBLE POD CULTIVARS [B1031]
 UF: peapod
- soaked**
 USE: REHYDRATED [H0259]
- SOAPBERRY**
 FTC: B2836
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: aphania senegalensis
 UF: sapindus senegalensis
- soapberry (balanites aegyptiaca)**
 USE: DESERT DATE [B2837]
- SOCKEYE SALMON**
 FTC: B1128
 BT: SALMON [B2250]
 UF: blueback salmon
 UF: oncorhynchus nerka
 UF: red salmon
 UF: redfish, little

- UF: salmon, sockeye
- SODIUM ACETATE**
 FTC: B3239
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 262
 UF: INS 262
- SODIUM ACETATE ADDED**
 FTC: H0664
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 262 added
 UF: INS 262 added
- SODIUM ADDED**
 FTC: H0144
 BT: MINERAL ADDED [H0159]
- SODIUM ADIPATE**
 FTC: B3240
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 356
 UF: INS 356
- SODIUM ADIPATE ADDED**
 FTC: H0665
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 356 added
 UF: INS 356 added
- SODIUM ALGINATE**
 FTC: B3241
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 401
 UF: INS 401
- SODIUM ALGINATE ADDED**
 FTC: H0666
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 401 added
 UF: INS 401 added
- SODIUM ALUMINIUM PHOSPHATE, ACIDIC**
 FTC: B3242
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 541
 UF: INS 541
- SODIUM ALUMINIUM PHOSPHATE, ACIDIC ADDED**
 FTC: H0667
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 541 added
 UF: INS 541 added
- SODIUM ALUMINIUM SILICATE**
 FTC: B3243
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 554
 UF: INS 554
- SODIUM ALUMINIUM SILICATE ADDED**
 FTC: H0668
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 554 added
 UF: INS 554 added
- SODIUM ASCORBATE**
 FTC: B3244
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 301
 UF: INS 301
- SODIUM ASCORBATE ADDED**
 FTC: H0669
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 301 added
 UF: INS 301 added
- SODIUM BENZOATE**
 FTC: B3245
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 211
 UF: INS 211
- SODIUM BENZOATE ADDED**
 FTC: H0670
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 211 added
 UF: INS 211 added
- SODIUM BICARBONATE**
 FTC: B1654
 BT: OTHER CHEMICAL FOOD SOURCE [B2973]
- SODIUM CALCIUM POLYPHOSPHATE**
 FTC: B3246
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 452
 UF: INS 452
- SODIUM CALCIUM POLYPHOSPHATE ADDED**
 FTC: H0671
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 452 added
 UF: INS 452 added
- SODIUM CARBONATE**
 FTC: B3247
- BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]**
 UF: E 500
 UF: INS 500
- SODIUM CARBONATE ADDED**
 FTC: H0672
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 500 added
 UF: INS 500 added
- SODIUM CARBOXY METHYL CELLULOSE**
 FTC: B3248
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 466
 UF: INS 466
- SODIUM CARBOXY METHYL CELLULOSE ADDED**
 FTC: H0673
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 466 added
 UF: INS 466 added
- 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 CYCLAMATE**
 FTC: B3249
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 952
 UF: INS 952
- SODIUM CYCLAMATE ADDED**
 FTC: H0674
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 952 added
 UF: INS 952 added
- SODIUM ERYTHORBATE**
 FTC: B3250
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 316
 UF: INS 316
- SODIUM ERYTHORBATE ADDED**
 FTC: H0675

- BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 316 added
 UF: INS 316 added
- SODIUM ETHYL P-HYDROXYBENZOATE
 FTC: B3251
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 215
 UF: INS 215
- SODIUM ETHYL P-HYDROXYBENZOATE ADDED
 FTC: H0676
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 215 added
 UF: INS 215 added
- SODIUM FERROCYANIDE
 FTC: B3252
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 535
 UF: INS 535
- SODIUM FERROCYANIDE ADDED
 FTC: H0677
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 535 added
 UF: INS 535 added
- SODIUM FREE FOOD
 FTC: P0152
 BT: SALT OR SODIUM FREE FOOD [P0035]
 SN: Food having less than 5 milligrams sodium per amount customarily consumed (or for meals and main dishes, less 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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 576
 UF: INS 576
- SODIUM GLUCONATE ADDED
 FTC: H0678
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 576 added
- UF: INS 576 added
- sodium glutamate
 USE: MONOSODIUM GLUTAMATE [B1652]
- SODIUM GLYCINATE
 FTC: B3254
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 640
 UF: INS 640
- SODIUM GLYCINATE ADDED
 FTC: H0679
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 640 added
 UF: INS 640 added
- SODIUM HYDROGEN ACETATE (SODIUM DIACETATE)
 FTC: B3255
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 262
 UF: INS 262
- SODIUM HYDROGEN ACETATE (SODIUM DIACETATE) ADDED
 FTC: H0680
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 262 added
 UF: INS 262 added
- SODIUM HYDROGEN CARBONATE
 FTC: B3256
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 500
 UF: INS 500
- SODIUM HYDROGEN CARBONATE ADDED
 FTC: H0681
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 500 added
 UF: INS 500 added
- SODIUM HYDROGEN MALATE
 FTC: B3257
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 350
 UF: INS 350
- SODIUM HYDROGEN MALATE ADDED
 FTC: H0682
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 350 added
- UF: INS 350 added
- SODIUM HYDROGEN SULPHATE
 FTC: B3258
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 514
 UF: INS 514
- SODIUM HYDROGEN SULPHATE ADDED
 FTC: H0683
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 514 added
 UF: INS 514 added
- SODIUM HYDROGEN SULPHITE
 FTC: B3259
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 222
 UF: INS 222
- SODIUM HYDROGEN SULPHITE ADDED
 FTC: H0684
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 222 added
 UF: INS 222 added
- SODIUM HYDROXIDE
 FTC: B3260
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 524
 UF: INS 524
- SODIUM HYDROXIDE ADDED
 FTC: H0685
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 524 added
 UF: INS 524 added
- SODIUM LACTATE
 FTC: B3261
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 325
 UF: INS 325
- SODIUM LACTATE ADDED
 FTC: H0686
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 325 added
 UF: INS 325 added
- SODIUM MALATE
 FTC: B3262
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]

- UF: E 350
UF: INS 350
- SODIUM MALATE ADDED**
FTC: H0687
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 350 added
UF: INS 350 added
- SODIUM METABISULPHITE**
FTC: B3263
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 223
UF: INS 223
- SODIUM METABISULPHITE ADDED**
FTC: H0688
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 223 added
UF: INS 223 added
- SODIUM METHYL P-HYDROXYBENZOATE**
FTC: B3264
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 219
UF: INS 219
- SODIUM METHYL P-HYDROXYBENZOATE ADDED**
FTC: H0689
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 219 added
UF: INS 219 added
- SODIUM NITRATE**
FTC: B3265
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 251
UF: INS 251
- SODIUM NITRATE ADDED**
FTC: H0690
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 251 added
UF: INS 251 added
- SODIUM NITRITE**
FTC: B3266
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 250
UF: INS 250
- SODIUM NITRITE ADDED**
FTC: H0691
- BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 250 added
UF: INS 250 added
- 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 ORTOPHENYL PHENOL**
FTC: B3267
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 232
UF: INS 232
- SODIUM ORTOPHENYL PHENOL ADDED**
FTC: H0692
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 232 added
UF: INS 232 added
- SODIUM POLYPHOSPHATE**
FTC: B3268
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 452
UF: INS 452
- SODIUM POLYPHOSPHATE ADDED**
FTC: H0693
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 452 added
UF: INS 452 added
- SODIUM POTASSIUM TARTRATE**
FTC: B3269
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 337
UF: INS 337
- SODIUM POTASSIUM TARTRATE ADDED**
FTC: H0694
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 337 added
UF: INS 337 added
- SODIUM PROPIONATE**
FTC: B3270
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 281
UF: INS 281
- SODIUM PROPIONATE ADDED**
FTC: H0695
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 281 added
UF: INS 281 added
- SODIUM PROPYL P-HYDROXYBENZOATE**
FTC: B3271
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 217
UF: INS 217
- SODIUM PROPYL P-HYDROXYBENZOATE ADDED**
FTC: H0696
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 217 added
UF: INS 217 added
- 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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 954
UF: INS 954
- SODIUM SACCHARIN ADDED**
FTC: H0697
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 954 added
UF: INS 954 added
- SODIUM SESQUICARBONATE**
FTC: B3273
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 500
UF: INS 500
- SODIUM SESQUICARBONATE ADDED**
FTC: H0698
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 500 added
UF: INS 500 added
- SODIUM STEAROYL-2-LACTYLATE**
FTC: B3274

- BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 481
 UF: INS 481
- SODIUM STEAROYL-2-LACTYLATE ADDED
 FTC: H0699
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 481 added
 UF: INS 481 added
- SODIUM SULPHATE
 FTC: B3275
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 514
 UF: INS 514
- SODIUM SULPHATE ADDED
 FTC: H0700
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 514 added
 UF: INS 514 added
- SODIUM SULPHITE
 FTC: B3276
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 221
 UF: INS 221
- SODIUM SULPHITE ADDED
 FTC: H0701
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 221 added
 UF: INS 221 added
- SODIUM TETRABORATE (BORAX)
 FTC: B3277
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 285
 UF: INS 285
- SODIUM TETRABORATE (BORAX) ADDED
 FTC: H0702
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 285 added
 UF: INS 285 added
- SODIUM TRIPOLYPHOSPHATE
 FTC: NATP
 BT: HACCP GUIDE [HA00]
- SODIUM, POTASSIUM AND CALCIUM SALTS OF FATTY ACIDS
 FTC: B3278
- BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 470a
 UF: INS 470a
- SODIUM, POTASSIUM AND CALCIUM SALTS OF FATTY ACIDS ADDED
 FTC: H0703
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 470a added
 UF: INS 470a added
- SOFT CANDY
 FTC: A0293
 BT: CANDY [A0204]
 SN: Candy prepared by cooking a mixture of water, sugars and optional ingredients to a temperature of 250 degrees F. or less.
- soft cheese
 USE: UNCURED CHEESE [A0185]
- SOFT CHEESE (CODEX)
 FTC: A0314
 BT: CHEESE HARDNESS CLASS (CODEX) [A0315]
 SN: Cheese having greater than 67% moisture on a fat-free basis (Codex Alimentarius Standard A-6, Volume XVI, ed. 1).
- SOFT CHEESE (U.S.)
 FTC: A0138
 BT: CHEESE HARDNESS CLASS (U.S.) [A0316]
 UF: soft-ripened cheese (U.S.)
 SN: Cured cheese that cures from the surface toward the center. For standardized soft-ripened cheeses, milk fat min. 50% of solids.
- SOFT DRINK
 FTC: A0241
 BT: NONALCOHOLIC BEVERAGE [A0112]
 SN: 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: WHEAT [B1312]
- soft-ripened cheese (U.S.)
 USE: SOFT CHEESE (U.S.) [A0138]
- SOFTSHELL CLAM
 FTC: B2356
 BT: CLAM [B1331]
 UF: mya arenaria
- soko
 USE: FEATHER COCKSCOMB [B2158]
- solanum dulcamara
 USE: BITTERSWEET, EUROPEAN [B1076]
- solanum lycopersicum
 USE: TOMATO [B1276]
- solanum melongena
 USE: EGGPLANT [B1458]
- solanum quitoense
 USE: NARANJILLA [B2062]
- solanum tuberosum
 USE: POTATO [B1218]
- SOLE FAMILY
 FTC: B1025
 BT: FISH, PLEURONECTIFORM [B1023]
 UF: soleidae
- 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]
- SOLID
FTC: E0151
BT: E. PHYSICAL STATE, SHAPE OR FORM [E0113]
SN: 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: SB
BT: PACIFIC OCEAN ISLANDS [QU]
- SOMALIA
FTC: SO
BT: AFRICA, EASTERN [QM02]
- SORBIC ACID
FTC: B3279
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 200
UF: INS 200
- SORBIC ACID ADDED
FTC: H0704
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 200 added
UF: INS 200 added
- SORBITAN MONOLAURATE
FTC: B3280
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 493
UF: INS 493
- SORBITAN MONOLAURATE ADDED
FTC: H0705
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 493 added
UF: INS 493 added
- SORBITAN MONOOLEATE
FTC: B3281
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 494
UF: INS 494
- SORBITAN MONOOLEATE ADDED
FTC: H0706
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 494 added
UF: INS 494 added
- SORBITAN MONOPALMITATE
FTC: B3282
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 495
UF: INS 495
- SORBITAN MONOPALMITATE ADDED
FTC: H0707
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 495 added
UF: INS 495 added
- SORBITAN MONOSTEARATE
FTC: B3283
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 491
UF: INS 491
- SORBITAN MONOSTEARATE ADDED
FTC: H0708
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 491 added
- UF: INS 491 added
- SORBITAN TRISTEARATE
FTC: B3284
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 492
UF: INS 492
- SORBITAN TRISTEARATE ADDED
FTC: H0709
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 492 added
UF: INS 492 added
- SORBITOL
FTC: C0281
BT: DEXTROSE [C0222]
- SORBITOL
FTC: B3285
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 420
UF: INS 420
- SORBITOL ADDED
FTC: H0303
BT: SUGAR ALCOHOL ADDED [H0302]
SN: Used when sorbitol is added at any level.
- SORBITOL ADDED
FTC: H0710
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 420 added
UF: INS 420 added
- SORBITOL SYRUP
FTC: B3286
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 420
UF: INS 420
- SORBITOL SYRUP ADDED
FTC: H0711
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 420 added
UF: INS 420 added
- SORGHUM
FTC: B1448
BT: SUGAR-PRODUCING PLANT [B1012]
UF: gooseneck sorgho
UF: kaffir
UF: kafir
UF: milo
UF: sorghum bicolor
- SORGHUM
FTC: B1448
BT: GRAIN [B1324]

- UF: gooseneck sorgho
 UF: kaffir
 UF: kafir
 UF: milo
 UF: sorghum bicolor
- sorghum bicolor
 USE: SORGHUM [B1448]
- SORGHUM SYRUP ADDED
 FTC: H0284
 BT: SUGAR SYRUP OR SUGAR SYRUP SOLIDS ADDED [H0280]
- SORINDEIA
 FTC: B2815
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: sorindeia katangensis
- sorindeia katangensis
 USE: SORINDEIA [B2815]
- SORREL
 FTC: B1641
 BT: LEAFY VEGETABLE [B1566]
 UF: dock (plant)
 UF: rumex
 UF: sour grass
- SOUP
 FTC: A0198
 BT: PREPARED FOOD PRODUCT [A0172]
 SN: A liquid 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 [A0180]
- SOUP, THICK
 FTC: A0180
 BT: SOUP [A0198]
 UF: bisque
 UF: gumbo
 UF: soup, cream
 SN: A soup in which the liquid phase has high viscosity.
- SOUP, THIN
 FTC: A0243
 BT: SOUP [A0198]
 UF: bouillon
 UF: consomme
 SN: A soup in which the liquid phase has low viscosity.
- soupfin shark
 USE: SCHOOL SHARK [B2282]
- SOUR CHERRY
 FTC: B1052
 BT: CHERRY [B1306]
 UF: prunus cerasus
 UF: tart cherry
- sour grass
- USE: SORREL [B1641]
- 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
- source of, label claim
 USE: "SOURCE OF" LABEL CLAIM [P0134]
- SOURPLUM
 FTC: B2832
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: ximenia caffra
- SOURSOP
 FTC: B1480
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: annona
 UF: annona muricata
 UF: guamabana
 UF: prickly custard apple
- sous vide
 USE: PRESERVED BY SOUS VIDE [J0150]
- SOUTH AFRICA
 FTC: ZA
 BT: AFRICA, SOUTHERN [QM04]
- south african hake
 USE: CAPE HAKE [B2141]
- SOUTH AFRICAN PILCHARD
 FTC: B1984
 BT: SARDINE [B1558]
 UF: sardinops ocellatus
- SOUTH AMERICA
 FTC: QV
 BT: R. GEOGRAPHIC PLACES AND REGIONS [QX]
- south american apricot
 USE: MAMMY APPLE [B1685]
- SOUTH AMERICAN CATFISH
 FTC: B2154
 BT: LONG WHISKERED CATFISH FAMILY [B1969]
 UF: amazon catfish
 UF: brachyplatystoma flavicans
- SOUTH AMERICAN CONTINENTAL FISHING AREA
 FTC: AA03
 BT: FISHING AREAS [AA]
- SOUTH AMERICAN SILVERSIDE
 FTC: B1885
 BT: SILVERSIDE FAMILY [B1884]
 UF: odontheistes regia
 UF: silverside, south american
- SOUTH CAROLINA
- FTC: US45
 BT: SOUTHEASTERN STATES [US63]
- SOUTH DAKOTA
 FTC: US46
 BT: MIDWESTERN STATES [US61]
- south korea
 USE: KOREA, REPUBLIC OF [KR]
- southeast asia
 USE: ASIA, SOUTHEAST [QN03]
- SOUTHEASTERN STATES
 FTC: US63
 BT: UNITED STATES [US]
- southern africa
 USE: AFRICA, SOUTHERN [QM04]
- southern asia
 USE: ASIA, SOUTHERN [QN04]
- SOUTHERN BLUE WHITING
 FTC: B1836
 BT: WHITING [B1640]
 UF: micromesistius australis
 UF: whiting, southern blue
- SOUTHERN BLUEFIN TUNA
 FTC: B1003
 BT: TUNA [B1269]
 UF: thunnus maccoyii
- SOUTHERN FLOUNDER
 FTC: B1881
 BT: LEFT EYE FLOUNDER FAMILY [B1879]
 UF: flounder, southern
 UF: paralichthys lethostigma
- southern pea
 USE: BLACK EYED PEA [B1100]
- SOUTHERN TANNER CRAB
 FTC: B1182
 BT: SPIDER CRAB FAMILY [B2222]
- south-west africa
 USE: NAMIBIA [NA]
- southwest atlantic hake
 USE: ARGENTINE HAKE [B2142]
- SOUTHWESTERN STATES
 FTC: US64
 BT: UNITED STATES [US]
- SOY ADDED
 FTC: H0338
 BT: GRAIN ADDED [H0152]
- 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: OIL-PRODUCING PLANT [B1017]
UF: glycine max
- SOYBEAN
FTC: B1452
BT: PROTEIN-PRODUCING PLANT [B1049]
UF: glycine max
- SOYBEAN
FTC: B1452
BT: EDIBLE SEED [B1174]
UF: glycine max
- SOYBEAN
FTC: B1452
BT: BEAN (VEGETABLE) [B1567]
UF: glycine max
- SOYBEAN OIL ADDED
FTC: H0342
BT: VEGETABLE FAT OR OIL ADDED [H0263]
- SPAGHETTI SQUASH
FTC: B2508
BT: SUMMER SQUASH [B1190]
- SPAIN
FTC: ES
BT: EUROPE, SOUTHERN [QR03]
- SPANISH LIME
FTC: B1468
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: genip (melicoccus)
UF: honeyberry
UF: mamoncillo
UF: melicoccus bijugatus
- SPANISH MACKEREL
FTC: B1571
BT: MACKEREL [B1043]
UF: scomberomorus commersoni
UF: scomberomorus maculatus
UF: seer
- spanish onion
USE: WELSH ONION [B2418]
- spanish paprika pepper
USE: PIMIENTO PEPPER [B1531]
- SPANISH PLUM
FTC: B2964
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
- spanish psyllium
USE: FLEAWORT [B2659]
- SPANISH SARDINE
FTC: B2003
BT: SARDINE [B1558]
UF: sardine, spanish
UF: sardinella anchovia
UF: sardinella aurita
- SPANISH THYME
FTC: B2134
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
- UF: lippia micromera
UF: thyme, spanish
- spareribs
USE: SIDE (MEAT CUT) [Z0046]
- sparidae
USE: PORGY FAMILY [B1808]
- sparkling wine (U.S.)
USE: LIGHT WINE, 7-14% ALCOHOL [A0299]
- sparus auratus
USE: GILT HEADED BREAM [B2858]
- SPEAR OR SHOOT
FTC: C0186
BT: PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]
UF: shoot
UF: tip
SN: A young, tender flower stem growing from a root or tuber, for example, an asparagus spear or a bamboo shoot. Do not use for *SPROUT*, which grows from a seed. Compare *STEM, STALK (WITHOUT LEAVES)*.
- SPEARMINT
FTC: B1434
BT: MINT [B1267]
UF: mentha spicata
UF: mentha viridis
- special dietary food
USE: FOOD FOR SPECIAL DIETARY USE [P0023]
- SPECKLED FLOUNDER
FTC: B2385
BT: RIGHTEYE FLOUNDER FAMILY [B1856]
- SPECKLED ROCKFISH
FTC: B1775
BT: SCORPIONFISH FAMILY [B1084]
UF: rockfish, speckled
UF: sebastes ovalis
- speckled trout
USE: BROOK TROUT [B1077]
- SPELT
FTC: B2917
BT: WHEAT [B1312]
UF: german wheat
UF: triticum aestivum, spelta group
UF: triticum spelta
- sphaeroides spp.
USE: PUFFER [B2394]
- sphaeroides maculatus
USE: NORTHERN PUFFER [B2239]
- sphaeroides spengleri
USE: BANDTAIL PUFFER [B2271]
- sphyraena jello
- USE: GIANT SEA PIKE [B2392]
- sphyraena spp.
USE: BARRACUDA [B1540]
- sphyraenidae
USE: BARRACUDA FAMILY [B1829]
- sphyrna mokarran
USE: GREAT HAMMERHEAD [B2593]
- sphyrna spp.
USE: HAMMERHEAD SHARK [B2598]
- sphyrna tiburo
USE: BONNETHEAD [B2594]
- sphyrna tudes
USE: SMALL EYE HAMMERHEAD [B2596]
- sphyrna zygaena
USE: SMOOTH HAMMERHEAD [B2595]
- sphyrnidae
USE: HAMMERHEAD SHARK FAMILY [B2591]
- 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
FTC: A0113
BT: FLAVORING OR SEASONING [A0133]
UF: herb or spice
SN: 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.
- SPIDER CRAB FAMILY
FTC: B2222
BT: CRAB [B1335]
UF: majidae
- SPINACH
FTC: B1420
BT: LEAFY VEGETABLE [B1566]
UF: spinacia oleracea
- spinach beet
USE: SWISS CHARD [B1175]
- spinach, new zealand
USE: NEW ZEALAND SPINACH [B1732]

spinacia oleracea
USE: SPINACH [B1420]

spineless cactus
USE: INDIAN FIG [B2019]

SPINY COCKLE
FTC: B1964
BT: COCKLE [B1317]
UF: cardium aculeata
UF: cardium echinatum

SPINY DOGFISH
FTC: B1913
BT: DOGFISH SHARK FAMILY [B1912]
UF: dogfish, spiny
UF: squalus acanthias

SPINY EEL
FTC: B2527
BT: SPINY EEL FAMILY [B2526]
UF: notacanthus chemnitzii

SPINY EEL FAMILY
FTC: B2526
BT: FISH, ALBULIFORM [B2544]
UF: notacanthidae

SPINY LOBSTER
FTC: B1075
BT: SPINY LOBSTER FAMILY [B2163]
UF: crayfish, marine
UF: marine crayfish
UF: palinurus spp.
UF: rock lobster

SPINY LOBSTER FAMILY
FTC: B2163
BT: LOBSTER [B1505]
UF: palinuridae
UF: panuliridae

spirits, distilled
USE: DISTILLED SPIRITS [A0277]

spirits, distinctive distilled
USE: DISTINCTIVE DISTILLED SPIRITS [A0200]

SPIROCHAETALES USED AS FOOD SOURCE
FTC: B2852
BT: BACTERIA [B2846]
SN: Bergey's Manual of Systematic Bacteriology, V.1, 1984, p.38.

SPIRULINA
FTC: B2039
BT: ALGAE, BLUE-GREEN [B1746]

spisula solidissima
USE: ATLANTIC SURFCLAM [B1959]

SPLEEN
FTC: C0191
BT: ORGAN MEAT, CARDIO-VASCULAR SYSTEM [C0129]

SPLITNOSE ROCKFISH
FTC: B2669

BT: SCORPIONFISH FAMILY [B1084]
UF: sebastes diploproa

spondias birrea
USE: SCLEROCARYA [B2822]

spondias cytherea
USE: AMBARELLA [B1284]

spondias dulcis
USE: AMBARELLA [B1284]

spondias lutea
USE: HOG PLUM [B1307]

spondias mombin
USE: HOG PLUM [B1307]

spondias spp.
USE: CIRUELA [B2398]

SPONGE CRAB FAMILY
FTC: B2226
BT: CRAB [B1335]

SPOT
FTC: B1256
BT: DRUM FAMILY [B2005]
UF: leiostomus xanthurus

SPOTTED CHUB MACKEREL
FTC: B1926
BT: MACKEREL [B1043]
UF: scomber antarcticus
UF: scomber australasicus
UF: scomber tapeinocephalus

SPOTTED OCTOPUS
FTC: B1054
BT: OCTOPUS [B1514]
UF: hapalochlaena maculosa
UF: octopus maculosus

SPOTTED PIKE-CONGER
FTC: B2537
BT: DUCKBILL EEL FAMILY [B2533]

SPOTTED ROSE SNAPPER
FTC: B1803
BT: SNAPPER FAMILY [B1798]
UF: lutjanus guttatus
UF: snapper, spotted rose

SPOTTED SEATROUT
FTC: B1615
BT: SEATROUT [B2657]
UF: cynoscion nebulosus

SPOTTED STARGAZER
FTC: B2274
BT: STARGAZER FAMILY [B2275]

SPOTTED TUNNY
FTC: B1111
BT: TUNA [B1269]
UF: euthynnus alletteratus

SPRAT
FTC: B1235
BT: HERRING FAMILY [B1124]
UF: clupea sprattus
UF: sprattus sprattus

sprattus sprattus

USE: SPRAT [B1235]

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 onion
USE: SCALLION [B1478]

spring salmon
USE: CHINOOK SALMON [B1132]

SPROUT
FTC: C0183
BT: PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]
SN: A young plant growing from a seed; may have small leaves. The endosperm is diminished or removed. Compare *GERMINATED OR SPROUTED SEED* and *STEM, STALK (WITHOUT LEAVES)*.

sprouted seed
USE: GERMINATED OR SPROUTED SEED [C0102]

squab
USE: PIGEON [B1304]

squalidae
USE: DOGFISH SHARK FAMILY [B1912]

squalus acanthias
USE: SPINY DOGFISH [B1913]

squalus spp.
USE: DOGFISH SHARK [B1195]

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

SQUAT LOBSTER FAMILY
FTC: B2162
BT: LOBSTER [B1505]
UF: galatheidae

squatina spp.
USE: ANGEL SHARK [B1138]

squatinae
USE: ANGEL SHARK FAMILY [B1914]

SQUID
FTC: B1205
BT: CEPHALOPOD [B2116]
UF: calamari

- UF: teuthoidea
- SQUIRREL**
 FTC: B1389
 BT: MEAT ANIMAL (MAMMAL) [B1134]
- SQUIRRELFISH**
 FTC: B2656
 BT: SQUIRRELFISH FAMILY [B2655]
 UF: holocentrus spp.
 UF: menpachi
- SQUIRRELFISH FAMILY**
 FTC: B2655
 BT: FISH, BERYCIFORM [B1983]
- SRI LANKA**
 FTC: LK
 BT: ASIA, SOUTHERN [QN04]
 UF: ceylon
 SN: This country was formerly known as 'ceylon'.
- ST. HELENA**
 FTC: SH
 BT: ATLANTIC OCEAN ISLANDS [QO]
 UF: saint helena island
- st. peter's fish
 USE: EUROPEAN JOHN DORY [B2278]
- ST. PIERRE AND MIQUELON**
 FTC: PM
 BT: ATLANTIC OCEAN ISLANDS [QO]
 UF: miquelon
 UF: saint pierre and miquelon
- STABILIZER**
 FTC: A0321
 BT: STABILIZER, THICKENER OR GELLING AGENT [A0319]
 SN: Substance used to produce viscous solutions or dispersions, to impart body, improve consistency, or stabilize emulsions.
- STABILIZER**
 FTC: A0348
 BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
 AI: 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**
 FTC: A0443
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
- AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- 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**
 FTC: A0319
 BT: FOOD ADDITIVE [A0181]
 UF: gelling agent
 UF: jelling agent
 UF: thickener
 SN: Substance used to product viscous solutions or dispersions, to impart body, improve consistency, or stabilize emulsions. Includes suspending and bodying agents, setting agents, jelling agents, bulking agents, viscosity modifiers, etc.
- STAG CHICKEN**
 FTC: B1712
 BT: CHICKEN [B1457]
 SN: 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
 BT: STEEL PLATE CONTAINER [M0189]
- stalk (without leaves)
 USE: STEM OR STALK (WITHOUT LEAVES) [C0101]
- STANDARD GRADE**
 FTC: Z0012
 BT: GRADE OF MEAT, U.S. [Z0007]
- STANDARDIZED DRESSING**
 FTC: A0292
 BT: DRESSING FOR FOOD [A0276]
 SN: Dressing for which standards of identity are specified in the CFR. Includes french dressing (21 CFR 169.115), mayonnaise (21 CFR 169.140) and salad dressing (21 CFR 169.150).
- STANNOUS CHLORIDE**
 FTC: B3287
- BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 512
 UF: INS 512
- STANNOUS CHLORIDE ADDED**
 FTC: H0712
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 512 added
 UF: INS 512 added
- STAR ANISE**
 FTC: B1464
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: illicium verum
- STAR APPLE**
 FTC: B2036
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: caimito
 UF: chrysophyllum cainito
- star fruit
 USE: CARAMBOLA [B1686]
- STARCH**
 FTC: C0203
 BT: POLYSACCHARIDE [C0153]
 SN: 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 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]
 SN: Used when starch is the second or third ingredient in order of predominance, excluding water.
- STARCH JELLY CANDY**
 FTC: A0256
 BT: JELLY CANDY [A0162]
 SN: Jelly candy having starch as its principal jelling ingredient.
- starch pudding
 USE: PUDDING, STARCH [A0192]
- STARCH SODIUM OCTENYL SUCCINATE**
 FTC: B3288

BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]	NITY/CODEX ALIMENTARIUS [H0399]	rhubarb stalk without the leaf blade. For a large, fleshy leaf-stalk with the leaf blade use *PLANT ABOVE SURFACE*. Compare *LEAF*, *SPEAR, SHOOT* AND *SPROUT*.
UF: E 1450	UF: E 483 added	
UF: INS 1450	UF: INS 483 added	
STARCH SODIUM OCTENYL SUC-CINATE ADDED	STEEL	stem, leaf, flower or root
FTC: H0713	FTC: N0044	USE: ROOT, STEM, LEAF OR FLOWER [C0148]
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMU-NITY/CODEX ALIMEN-TARIUS [H0399]	BT: METAL [N0041]	
UF: E 1450 added	STEEL PLATE CONTAINER	stenodus leucichthys
UF: INS 1450 added	FTC: M0189	USE: INCONNU [B2302]
	BT: METAL CONTAINER [M0151]	
	UF: tin can	stenodus makenii
STARCH-PRODUCING PLANT	STEEL PLATE CONTAINER TINNED BOTH SIDES	USE: INCONNU [B2302]
FTC: B1016	FTC: M0309	stenotomus chrysops
BT: POLYSACCHARIDE-PRODUCING PLANT [B1009]	BT: TIN PLATE CONTAINER [M0176]	USE: SCUP [B2399]
		stereolepis gigas
STARCH-RELATED CLAIM OR USE	STEEL PLATE CONTAINER TINNED ONE SIDE	USE: GIANT SEA BASS [B1765]
FTC: P0092	FTC: M0308	STERILIZED AFTER FILLING
BT: NUTRITION-RELATED CLAIM OR USE [P0065]	BT: TIN PLATE CONTAINER [M0176]	FTC: J0110
		BT: STERILIZED BY HEAT [J0123]
STARFISH	STEEL SOLDER	SN: Used when a food product was sterilized by holding at a high temperature after filling.
FTC: B2108	FTC: M0262	
BT: ECHINODERM [B2115]	BT: SEAL/GASKET [M0257]	STERILIZED AT ULTRA HIGH TEM- PERATURE (UHT)
UF: asteroidae		FTC: J0147
STARGAZER FAMILY	steelhead trout	BT: ASEPTIC FILLED AND SEALED [J0126]
FTC: B2275	USE: RAINBOW TROUT [B1109]	UF: uht sterilized
BT: FISH, PERCIFORM [B1581]	STEEPED	STERILIZED BEFORE FILLING
UF: uranosupidae	FTC: G0036	FTC: J0102
STARRY FLOUNDER	BT: COOKED IN WATER OR WATER-BASED LIQUID [G0013]	BT: STERILIZED BY HEAT [J0123]
FTC: B1874	SN: Extracting flavor and other components from food sources by immersion in wa- ter, usually at near-boiling temperature.	SN: Used when a food product was sterilized by holding at a high temperature before fill- ing; the container may be sterilized before or after filling.
BT: RIGHTEYE FLOUNDER FAMILY [B1856]		
UF: flounder, starry	STEEPED BEVERAGE	STERILIZED BY HEAT
UF: platichthys stellatus	FTC: A0268	FTC: J0123
starvation food	BT: NONALCOHOLIC BEVER- AGE [A0112]	BT: PRESERVED BY HEAT TREATMENT [J0120]
USE: ALIMENT DE DISETTE [P0182]	SN: Beverage prepared by extrcting flavor and other components from food sources by percolation and/or immersion in water, usually at near-boiling temperature.	UF: canned (sterilized and hermetically packed)
STATUS OF FOOD NAME	STEINPILZ	UF: preserved by canning
FTC: Z0087	FTC: B2033	SN: Used when the product is rendered commercially sterile by holding at high tempera- ture before or after it is packed in a hermetically sealed container.
BT: Z. ADJUNCT CHARACTER- ISTICS OF FOOD [Z0005]	BT: MUSHROOM [B1467]	
STEAMED WITH PRESSURE	UF: boletus edulis	STERILIZED BY IRRADIATION
FTC: G0022	UF: yellow boletus	FTC: J0113
BT: COOKED IN STEAM [G0021]	STEM OR SPEAR VEGETABLE	BT: PRESERVED BY IONIZING RADIATION [J0122]
UF: pressure-cooked	FTC: B1005	SN: Used for a food product that has been packed in a her- metically sealed container and rendered commercially sterile by ionizing radiation (e.g. 24-28 kGy).
SN: Cooked in a pressure cooker.	BT: VEGETABLE-PRODUCING PLANT, ABOVE-GROUND PARTS USED [B1057]	
STEAMED WITHOUT PRESSURE	STEM OR STALK (WITHOUT LEAVES)	STERILIZED BY ULTRA HIGH PRESSURE
FTC: G0023	FTC: C0101	FTC: J0160
BT: COOKED IN STEAM [G0021]	BT: PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]	
SN: Cooked suspended above boiling water.	UF: stalk (without leaves)	
STEARYL TARTRATE	SN: Flower stem or large, fleshy leafstalk (petiole), such as a	
FTC: B3289		
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]		
UF: E 483		
UF: INS 483		
STEARYL TARTRATE ADDED		
FTC: H0714		
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMU-		

- BT: PRESERVED BY HEAT TREATMENT [J0120]
 SN: Sterilized by holding at a high pressure, e.g. greater than 100 bar. Example: strawberries.
- STEW OR HASH
 FTC: A0212
 BT: PREPARED FOOD PRODUCT [A0172]
 UF: hash or stew
 SN: 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.
- 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
- STIGMA
 FTC: C0277
 BT: FLORET OR FLOWER [C0237]
- STIR-FRIED
 FTC: G0028
 BT: COOKED IN SMALL AMOUNT OF FAT OR OIL [G0026]
 SN: Cooked by frying foods quickly over high heat, stirring constantly. Only enough cooking oil is used to coat the bottom of the pan.
- stizostedion
 USE: PIKE PERCH [B1399]
- stizostedion canadense
 USE: SAUGER [B1670]
- 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]
- USE: CITRON MELON [B2041]
- STOMACH
 FTC: C0211
 BT: ORGAN MEAT, DIGESTIVE SYSTEM [C0106]
 UF: maw (mammal)
- STONE AND KING CRAB FAMILY
 FTC: B2209
 BT: CRAB [B1335]
 UF: lithodidae
- stone crab
 USE: FLORIDA STONE CRAB [B1944]
- stone fruit
 USE: PIT FRUIT [B1539]
- STOPPER
 FTC: M0427
 BT: SEALING/CLOSING ELEMENT [M0220]
 UF: plug
- STRAW MUSHROOM
 FTC: B1637
 BT: MUSHROOM [B1467]
 UF: paddy straw mushroom
 UF: volvariella volvacea
- STRAWBERRY
 FTC: B1393
 BT: BERRY [B1231]
 UF: fragaria spp.
- STRAWBERRY GUAVA
 FTC: B1649
 BT: GUAVA [B1333]
 UF: guava, strawberry
 UF: psidium cattleianum
- strawberry peach
 USE: KIWIFRUIT [B1664]
- STRAWBERRY TREE
 FTC: B2761
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: arbutus
 UF: arbutus unedo
 UF: cane apple
- STREET VENDOR PREPARED AND/OR SOLD
 FTC: Z0120
 BT: PREPARATION ESTABLISHMENT [Z0108]
 SN: 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: fusilier, striated
- string bean
 USE: GREEN BEAN [B1371]
- stringless bean
 USE: GREEN BEAN [B1371]
- STRIPED BASS
 FTC: B2181
 BT: TEMPERATE BASS FAMILY [B1184]
 UF: morone saxatilis
 SN: Source--American Fisheries Society
- STRIPED BONITO
 FTC: B2189
 BT: BONITO [B1264]
 UF: sarda orientalis
 UF: sarda velox
- STRIPED MULLET
 FTC: B1783
 BT: MULLET FAMILY [B1782]
 UF: mugil cephalus
 UF: mullet, striped
- STRIPED PARGO
 FTC: B2565
 BT: SNAPPER FAMILY [B1798]
 UF: hoplopagrus guentheri
 UF: pargo raisero
 UF: pargo, striped
- STRIPED SNAKEHEAD
 FTC: B2307
 BT: SNAKEHEAD FAMILY [B2309]
 UF: channa
 UF: ophicephalus striatus
- STRIPED WEAKFISH
 FTC: B2380
 BT: WEAKFISH [B1526]
 UF: cynoscion striatus
- STRIPETAILED ROCKFISH
 FTC: B2668
 BT: SCORPIONFISH FAMILY [B1084]
 UF: sebastes saxicola
- stromateidae
 USE: BUTTERFISH FAMILY [B1827]
- stromateus cinereus
 USE: WHITE POMFRET [B1927]
- strombus spp.
 USE: CONCH [B1259]
- strongylocentrotus spp.
 USE: SEA URCHIN [B2107]
- strongylura exilis
 USE: CALIFORNIA NEEDLEFISH [B1417]
- struthio camelus
 USE: OSTRICH [B2118]
- STRYCHNOS
 FTC: B2930
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: strychnos spp.
- strychnos laxa
 USE: NATAL ORANGE [B2787]

- strychnos spinosa
USE: NATAL ORANGE [B2787]
- strychnos spp.
USE: STRYCHNOS [B2930]
- stuffed
USE: FILLED OR STUFFED [H0207]
- STURGEON
FTC: B1465
BT: STURGEON FAMILY [B1897]
UF: acipenser spp.
UF: scaphirhynchus spp.
- STURGEON FAMILY
FTC: B1897
BT: FISH, ACIPENSERIFORM [B1020]
UF: acipenseridae
- styrofoam
USE: POLYSTYRENE [N0022]
- SUBARCTIC CLIMATIC ZONE
FTC: CLZ14
BT: CONTINENTAL CLIMATIC ZONE [CLZ11]
- SUBTROPICAL REEF
FTC: SUB2
BT: FISHING AREAS [AA]
- SUBTROPICAL WATERS
FTC: SUB1
BT: FISHING AREAS [AA]
- SUCCINIC ACID
FTC: B3290
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 363
UF: INS 363
- SUCCINIC ACID ADDED
FTC: H0715
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 363 added
UF: INS 363 added
- 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]
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
- SUCKER
FTC: B1319
- BT: SUCKER FAMILY [B1892]
- SUCKER FAMILY
FTC: B1892
BT: FISH, CYPRINIFORM [B1594]
UF: catostomidae
- SUCROGLYCERIDES
FTC: B3291
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 474
UF: INS 474
- SUCROGLYCERIDES ADDED
FTC: H0716
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 474 added
UF: INS 474 added
- SUCROSE
FTC: C0210
BT: SUGAR [C0108]
SN: 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 ISOBU-TYRATE
FTC: B3292
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 444
UF: INS 444
- SUCROSE ACETATE ISOBU-TYRATE ADDED
FTC: H0717
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 444 added
UF: INS 444 added
- SUCROSE ADDED
FTC: H0158
BT: SUGAR OR SUGAR SYRUP ADDED [H0136]
SN: 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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 473
UF: INS 473
- SUCROSE ESTERS OF FATTY ACIDS ADDED
FTC: H0718
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 473 added
UF: INS 473 added
- SUDAN
FTC: SD
BT: AFRICA, EASTERN [QM02]
- SUEZ FUSILIER
FTC: B2605
BT: FUSILIER [B2603]
UF: fusilier, suez
- SUGAR
FTC: C0108
BT: CARBOHYDRATE [C0152]
SN: 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]
SN: Used when a sugar alcohol is added at any level.
- SUGAR AND HONEY
FTC: A0462
AI: CIAA ADD/385/90E Rev 5
- sugar apple
USE: SWEETSOP [B1477]
- SUGAR BEET
FTC: B1370
BT: SUGAR-PRODUCING PLANT [B1012]
UF: beta vulgaris var. crassa
- SUGAR CANE
FTC: B1378
BT: SUGAR-PRODUCING PLANT [B1012]
UF: saccharum officinarum
- SUGAR CANE AND FIELD CORN
FTC: B1680
BT: SUGAR CANE [B1378]
UF: field corn and sugar cane
- SUGAR CANE AND FIELD CORN
FTC: B1680
BT: FIELD CORN [B1379]

- UF: field corn and sugar cane
- SUGAR COATED OR COVERED**
 FTC: H0354
 BT: COATED OR COVERED [H0353]
 UF: coated or covered with sugar
- SUGAR CONTENT (EUROPE)**
 FTC: Z0161
 BT: FOOD CONTENT RANGE (EUROPE) [Z0176]
- SUGAR CONTENT < 30%**
 FTC: Z0164
 BT: SUGAR CONTENT (EUROPE) [Z0161]
- SUGAR CONTENT > 50%**
 FTC: Z0162
 BT: SUGAR CONTENT (EUROPE) [Z0161]
- SUGAR CONTENT 30-50%**
 FTC: Z0163
 BT: SUGAR CONTENT (EUROPE) [Z0161]
- sugar corn
 USE: VEGETABLE CORN [B1380]
- sugar free food
 USE: SUGARS FREE FOOD [P0056]
- SUGAR MAPLE**
 FTC: B1167
 BT: SUGAR-PRODUCING PLANT [B1012]
- SUGAR OR SUGAR SYRUP ADDED**
 FTC: H0136
 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 but several 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]
- 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 but several 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 PALM**
 FTC: B1485
 BT: SUGAR-PRODUCING PLANT [B1012]
- SUGAR PEA, EDIBLE POD**
 FTC: B2467
 BT: PEA, EDIBLE POD CULTIVARS [B1031]
 UF: sugar snap pea
- sugar pea, grown for seed
 USE: SWEET PEA [B1487]
- 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: Food vocabulary--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]
- sugarplum
 USE: JUNE BERRY [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
 SN: 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 must 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*.'
- SUGARS SPECIAL CLAIM OR USE**
 FTC: P0061
 BT: NUTRITION-RELATED CLAIM OR USE [P0065]
 SN: 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: SWEETENER-RELATED CLAIM OR USE [P0103]
 SN: All narrower term definitions extracted from 58 Federal Register 2302, January 6, 1993, part 101.60(c).
- suillus luteus
 USE: SLIPPERY JACK MUSHROOM [B2260]
- SULAWESI**
 FTC: ID21
 BT: INDONESIA [ID]
- SULPHITE AMMONIA CARAMEL**
 FTC: B3294
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 150d

- UF: INS 150d
- SULPHITE AMMONIA CARAMEL ADDED
 FTC: H0719
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 150d added
 UF: INS 150d added
- SULPHUR DIOXIDE
 FTC: B3295
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 220
 UF: INS 220
- SULPHUR DIOXIDE ADDED
 FTC: H0720
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 220 added
 UF: INS 220 added
- SULPHURIC ACID
 FTC: B3296
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 513
 UF: INS 513
- SULPHURIC ACID ADDED
 FTC: H0721
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 513 added
 UF: INS 513 added
- sultana
 USE: GRAPE, SULTANA [B1072]
- SUMAC
 FTC: B2161
 BT: FRUIT-PRODUCING PLANT [B1140]
 UF: rhus spp.
- SUMATRA
 FTC: ID24
 BT: INDONESIA [ID]
- SUMMER FLOUNDER
 FTC: B1883
 BT: LEFT-EYE FLOUNDER FAMILY [B1879]
 UF: flounder, summer
 UF: paralichthys dentatus
- SUMMER ORANGE
 FTC: B2315
 BT: SOUR ORANGE [B1193]
 UF: citrus aurantium subsp. nardoides
 UF: golden oriental grapefruit
- summer savory
 USE: SAVORY, SUMMER [B1123]
- SUMMER SQUASH
 FTC: B1190
 BT: SQUASH [B1208]
 UF: cucurbita pepo
 UF: yellow crookneck squash
 UF: yellow squash
- SUN DRIED
 FTC: J0170
 BT: NATURALLY DRIED [J0141]
 SN: Dried by exposure to the sun.
 Example: cereals, spices, vegetables.
- sundried
 USE: NATURALLY DRIED [J0141]
- SUNFISH
 FTC: B1419
 BT: SUNFISH FAMILY [B1818]
 UF: lepomis spp.
- SUNFISH FAMILY
 FTC: B1818
 BT: FISH, PERCIFORM [B1581]
 UF: centrarchidae
- SUNFLOWER
 FTC: B1547
 BT: OIL-PRODUCING PLANT [B1017]
 UF: giant greystripe
 UF: helianthus annuus
- SUNFLOWER
 FTC: B1547
 BT: EDIBLE SEED [B1174]
 UF: giant greystripe
 UF: helianthus annuus
- sunflower oil added
 USE: SAFFLOWER OR SUNFLOWER OIL ADDED [H0347]
- SUNSET YELLOW FCF, ORANGE YELLOW S
 FTC: B3297
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 110
 UF: INS 110
- SUNSET YELLOW FCF, ORANGE YELLOW S ADDED
 FTC: H0722
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 110 added
 UF: INS 110 added
- SUPPLEMENTAL FORMULATION
 FTC: A0308
 BT: DIETARY OR THERAPEUTIC FORMULATION [A0309]
- SURFACE BACTERIA CURED
 FTC: H0327
 BT: BACTERIA CURED [H0326]
- SURFACE MOLD CURED
 FTC: H0330
 BT: MOLD CURED [H0329]
- SURFACE PASTEURIZED OR DISINFECTED BY ULTRAVIOLET
 FTC: J0115
 BT: PRESERVED BY IRRADIATION [J0138]
 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 STORAGE IN REFRIGERATION*.
- SURGEONFISH FAMILY
 FTC: B2303
 BT: FISH, PERCIFORM [B1581]
 UF: acanthuridae
- SURINAM CHERRY
 FTC: B1657
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: brazil cherry
 UF: cayenne cherry
 UF: eugenia michelii
 UF: eugenia uniflora
 UF: pitanga
- SURINAME
 FTC: SR
 BT: SOUTH AMERICA [QV]
- sus scrofa
 USE: SWINE [B1136]
- susina
 USE: JAPANESE PLUM [B2736]
- SUSPENDING AGENT
 FTC: A0444
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- SUSSEX COUNTY
 FTC: US10A
- SVALBARD AND JAN MAYEN ISLANDS
 FTC: SJ
 BT: ATLANTIC OCEAN ISLANDS [QQ]
 UF: jan mayen island
- swamp blueberry
 USE: HIGHBUSH BLUEBERRY [B2026]
- SWAMP CABBAGE
 FTC: B1733
 BT: LEAFY VEGETABLE [B1566]
 UF: skunk cabbage
 UF: symplocarpus foetidus
- swamp ebony
 USE: AFRICAN EBONY [B2818]
- SWARTZIA
 FTC: B2931

- BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: swartzia fistuloides
- swartzia fistuloides
USE: SWARTZIA [B2931]
- SWAZILAND
FTC: SZ
BT: AFRICA, SOUTHERN [QM04]
- swede
USE: RUTABAGA [B1413]
- SWEDEN
FTC: SE
BT: SCANDINAVIA [QR05]
- swedish turnip
USE: RUTABAGA [B1413]
- sweet basil
USE: BASIL, SWEET [B1158]
- sweet bun
USE: SWEET ROLL OR SWEET BUN [A0151]
- SWEET CHERRY
FTC: B1091
BT: CHERRY [B1306]
UF: prunus avium
- SWEET CLOVER
FTC: B2332
BT: CLOVER [B1254]
UF: mellilot
UF: mellilotus
- sweet corn
USE: VEGETABLE CORN [B1380]
- sweet corn, white
USE: VEGETABLE CORN, WHITE [B1597]
- sweet corn, yellow
USE: VEGETABLE CORN, YELLOW [B1595]
- sweet cream
USE: CREAM [C0195]
- SWEET DATTOCK
FTC: B2771
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: detarium microcarpum
- SWEET GARCINIA
FTC: B2780
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
- SWEET MARJORAM
FTC: B1609
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: marjoram, sweet
UF: origanum majorana
- sweet orange
USE: ORANGE [B1339]
- SWEET PEA
FTC: B1487
BT: PEA, EDIBLE SEED CULTIVARS [B1001]
UF: lathyrus odoratus
UF: pea, sweet
UF: pea, wrinkled cultivars
UF: sugar pea, grown for seed
- 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
- SWEET ROLL OR SWEET BUN
FTC: A0151
BT: BAKERY PRODUCT, SWEETENED [A0135]
UF: roll, sweet
UF: sweet bun
SN: Single-portion yeast-leavened sweetened bakery product.
- SWEET SAUCE OR TOPPING
FTC: A0287
BT: CONFECTIONERY [A0188]
SN: Sweetened and flavored product that is used as an accompaniment to desserts.
- sweetbreads
USE: THYMUS OR PANCREAS [C0109]
- sweetened bakery product
USE: BAKERY PRODUCT, SWEETENED [A0135]
- SWEETENER
FTC: A0237
BT: FLAVORING OR SEASONING [A0133]
SN: A product added to a food item to achieve some degree of sweet taste; it may be nutritive or nonnutritive.
- SWEETENER
FTC: A0349
BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
AI: Substance that is used to impart a sweet taste to food-stuffs or as tabletop sweetener. European Council Directive 94/35/EC.
- 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 [A0142]
- sweetener, nutritive
USE: NUTRITIVE SWEETENER [A0118]
- SWEETENER-RELATED CLAIM OR USE
FTC: P0103
BT: FOOD FOR SPECIAL DIETARY USE [P0023]
- SWEETENERS
FTC: A0636
AI: CL 1996/14-FAC, May 1996
- SWEETENING AGENT
FTC: A0445
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- SWEETSOP
FTC: B1477
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: annona squamosa
UF: sugar apple
- swim bladder
USE: AIR BLADDER [C0284]
- SWIMMING CRAB
FTC: B2106
BT: SWIMMING CRAB FAMILY [B2212]
UF: portunus
- SWIMMING CRAB FAMILY
FTC: B2212
BT: CRAB [B1335]
UF: portunidae
- SWINE
FTC: B1136
BT: MEAT ANIMAL (MAMMAL) [B1134]
UF: ham
UF: pig
UF: pork
UF: sus scrofa
- SWINE AND CALF
FTC: B2242
BT: SWINE [B1136]
UF: calf and swine
- SWINE AND CALF
FTC: B2242
BT: CALF [B1349]
UF: calf and swine
- 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
 FTC: B1175
 BT: LEAFY VEGETABLE [B1566]
 UF: beta vulgaris var. cicla
 UF: leaf beet
 UF: silver beet
 UF: spinach beet
- SWITZERLAND
 FTC: CH
 BT: EUROPE, WESTERN [QR04]
- SWOLLENHEAD CONGER EEL
 FTC: B2918
 BT: CONGER EEL FAMILY [B2300]
 UF: pseudoxenamystax bulbiceps
 SN: Source--Eschmeyer, Catalog of the Genera of recent Fishes, California Academy of Sciences, 1990, p.441. Scientific name verifiable, common name unverified.
- SWORDFISH
 FTC: B1427
 BT: SWORDFISH FAMILY [B1383]
 UF: xiphias gladius
- SWORDFISH FAMILY
 FTC: B1383
 BT: FISH, PERCIFORM [B1581]
 UF: xiphiidae
- 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 ghaphalocarpa
- sycomorus ghaphalocarpa
 USE: SYCAMORE FIG [B2779]
- sylvilagus spp.
 USE: RABBIT [B1323]
- symplocarpus foetidus
 USE: SWAMP CABBAGE [B1733]
- syngnathidae
 USE: PIPEFISH FAMILY [B2573]
- synodontidae
 USE: LIZARDFISH FAMILY [B2498]
- SYRIA
 FTC: SY
 BT: MIDDLE EAST [QN06]
 UF: syrian arab republic
- syrian arab republic
 USE: SYRIA [SY]
- syrian plum
 USE: MIRABELLE PLUM [B2733]
- syzgium aqueum
- USE: WATER ROSEAPPLE [B2777]
- syzgium aromaticum
 USE: CLOVE [B1255]
- syzgium cumini
 USE: JAMBOLAN [B1651]
- syzgium guineense
 USE: WATER BERRY [B2830]
- syzgium malaccense
 USE: MOUNTAIN APPLE [B2831]
- TABASCO PEPPER
 FTC: B2636
 BT: PUNGENT PEPPER VARIETY [B2633]
 UF: capsicum frutescens
- table cream
 USE: LIGHT CREAM [C0160]
- table wine (U.S.)
 USE: LIGHT WINE, 7-14% ALCOHOL [A0299]
- tablet, food
 USE: WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 0.3-1.5 CM. [E0140]
- TABLETING AID
 FTC: A0446
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: 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 [A0102]
- TADJIKISTAN
 FTC: TJ
 BT: ASIA, WESTERN [QN05]
 UF: tadjikistan
- TADPOLE FISH
 FTC: B2707
 BT: HAKE [B1291]
 UF: forkbeard
 UF: raniceps raninus
- tadjikistan
 USE: TADJIKISTAN [TJ]
- tagetes erecta
 USE: AZTEC MARIGOLD [B2339]
- TAHITI
 FTC: PF01
 BT: FRENCH POLYNESIA [PF]
- TAIL
 FTC: Z0155
 BT: CUT OF MEAT, U.S. [Z0008]
- TAIL
- FTC: Z0155
 BT: QUARTIER ARRIERE [Z0135]
- tairaka
 USE: TUA TUA [B2261]
- taiwan
 USE: CHINA, REPUBLIC OF [TW]
- TALC
 FTC: B3298
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 553b
 UF: INS 553b
- TALC ADDED
 FTC: H0723
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 553b added
 UF: INS 553b added
- tall fescue
 USE: REED FESCUE [B2338]
- TALLOW TREE (DETARIUM)
 FTC: B2772
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: dattock tree
 UF: deta
 UF: detar
 UF: detarium senegalense
 UF: senegal dattock
- tamarillo
 USE: TREE TOMATO [B2016]
- TAMARIND
 FTC: B1695
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: tamarindus indica
- tamarindus indica
 USE: TAMARIND [B1695]
- tamban
 USE: OIL SARDINE [B1966]
- tanga kwang
 USE: ILLIPE [B2110]
- TANGELO
 FTC: B1473
 BT: CITRUS FRUIT [B1139]
 UF: citrus tangelo
- tangerine
 USE: MANDARIN ORANGE [B1429]
- tanier
 USE: MALANGA [B1499]
- tannia
 USE: MALANGA [B1499]
- tanyah
 USE: MALANGA [B1499]
- TANZANIA

- FTC: TZ
BT: AFRICA, EASTERN [QM02]
- 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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 417
UF: INS 417
- TARA GUM ADDED
FTC: H0724
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 417 added
UF: INS 417 added
- TARAKIHI
FTC: B1910
BT: MORWONG FAMILY [B2546]
UF: jackass morwong
UF: morwong, jackass
- 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
- TARRAGON
FTC: B1469
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
- tart
USE: PIE, SWEETENED [A0253]
- tart cherry
USE: SOUR CHERRY [B1052]
- TARTARIC ACID (L+)-
FTC: B3300
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 334
UF: INS 334
- TARTARIC ACID (L+)- ADDED
FTC: H0725
- BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 334 added
UF: INS 334 added
- TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS
FTC: B3301
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 472d
UF: INS 472d
- TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED
FTC: H0726
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 472d added
UF: INS 472d added
- TARTRAZINE
FTC: B3302
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 102
UF: INS 102
- TARTRAZINE ADDED
FTC: H0727
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 102 added
UF: INS 102 added
- taste enhancer
USE: FLAVOR ENHANCER [A0301]
- taste- or flavor-related claim or use
USE: FLAVOR- OR TASTE-RELATED CLAIM OR USE [P0099]
- TASTE REMOVING AGENT
FTC: A0447
BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- tau kok
USE: YARDLONG BEAN [B1724]
- AUTOG
FTC: B2276
BT: WRASSE FAMILY [B2277]
UF: tautoga onitis
- tautoga onitis
USE: TAUTOG [B2276]
- tauvina grouper
- USE: GREASY ROCKCOD [B1759]
- TAYBERRY
FTC: B2520
BT: BERRY, BRAMBLE [B1121]
SN: A cross between red raspberry and other bramble berry species (The Plant Book, Cambridge University Press 1990, page 571)
- TEA
FTC: B1623
BT: COFFEE OR TEA [B2126]
UF: camellia sinensis
UF: camellia thea
UF: thea sinensis
- tea or coffee
USE: COFFEE OR TEA [B2126]
- tear-off lid
USE: PEEL-OFF LID [M0426]
- tear-open lid
USE: PEEL-OFF LID [M0426]
- TEFF
FTC: B2475
BT: GRAIN [B1324]
UF: eragrostis tef
- TEFLON
FTC: N0055
BT: PLASTIC [N0036]
SN: Trade name for a polymer used to provide better protection and longer life to porous metals (nickel alloys) in coextruded sheets and films.
- TEMPERATE BASS FAMILY
FTC: B1184
BT: FISH, PERCIFORM [B1581]
UF: percichthyidae
- TEMPERATE-ZONE NUT
FTC: B1062
BT: NUT [B1213]
- TEMPLE ORANGE
FTC: B2469
BT: ORANGE [B1339]
UF: citrus nobilis cv. temple
- TEMPLE ORANGE
FTC: B2469
BT: MANDARIN ORANGE [B1429]
UF: citrus nobilis cv. temple
- TENCH
FTC: B1906
BT: CARP OR MINNOW FAMILY [B1921]
UF: tinca tinca
- TENNESSEE
FTC: US47
BT: SOUTHEASTERN STATES [US63]
- terrapin
USE: TURTLE [B1242]
- TESTIS, MILT OR SOFT ROE

- FTC: C0234
 BT: ORGAN MEAT, UROGENITAL SYSTEM [C0145]
 UF: milt, soft roe
 UF: soft roe
 SN: The male reproductive organs and secretions of animals.
- tetra
 USE: GROUSE [B1251]
- tetracerus spp.
 USE: ANTELOPE [B1481]
- tetragonia expansa
 USE: NEW ZEALAND SPINACH [B1732]
- tetraodontidae
 USE: PUFFERFISH FAMILY [B1990]
- TETRAPOTASSIUM DIPHOSPHATE
 FTC: B3303
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 450
 UF: INS 450
- TETRAPOTASSIUM DIPHOSPHATE ADDED
 FTC: H0728
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 450 added
 UF: INS 450 added
- tetrapturus spp.
 USE: MARLIN [B1243]
- TETRASODIUM DIPHOSPHATE
 FTC: B3304
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 450
 UF: INS 450
- TETRASODIUM DIPHOSPHATE ADDED
 FTC: H0729
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 450 added
 UF: INS 450 added
- TETRODOTOXIC POISONING
 FTC: TDFP
 BT: HACCP GUIDE [HA00]
- teuthoidea
 USE: SQUID [B1205]
- TEXAS
 FTC: US48
 BT: SOUTHWESTERN STATES [US64]
- 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]
 SN: Modified through physical and/or chemical treatment to promote or affect the tactile quality and appearance of a food product.
- TEXTURIZER
 FTC: A0448
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: 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: TH
 BT: ASIA, SOUTHEAST [QN03]
- thailand snapper
 USE: JOHN'S SNAPPER [B2313]
- THAUMATIN
 FTC: B3305
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 957
 UF: INS 957
- THAUMATIN ADDED
 FTC: H0730
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 957 added
- UF: INS 957 added
- the' de gambie
 USE: YELLOW SAGE [B2783]
- thea sinensis
 USE: TEA [B1623]
- theobroma cacao
 USE: CACAO [B1318]
- theragra chalcogramma
 USE: WALLEYE POLLOCK [B1843]
- therapeutic formulation
 USE: DIETARY OR THERAPEUTIC FORMULATION [A0309]
- THERMALLY OXIDIZED SOY BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS
 FTC: B3306
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 479b
 UF: INS 479b
- THERMALLY OXIDIZED SOY BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED
 FTC: H0731
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 479b added
 UF: INS 479b added
- 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, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 233
 UF: INS 233
- THIABENDAZOLE ADDED
 FTC: H0732
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 233 added

- UF: INS 233 added
- THIAMINE ADDED**
 FTC: H0309
 BT: VITAMIN B ADDED [H0216]
 UF: vitamin B1 added
 SN: 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
- thickener**
 USE: STABILIZER, THICKENER OR GELLING AGENT [A0319]
- THICKENER**
 FTC: A0350
 BT: FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]
 AI: Substance that increases the viscosity of a foodstuff. European Council Directive 95/2/EC.
- THICKENING AGENT**
 FTC: A0449
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [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]
- thixotropic (state)**
 USE: SEMISOLID [E0144]
- thompson seedless grape**
 USE: GRAPE, THOMPSON SEEDLESS [B1045]
- THREAD HERRING**
 FTC: B1239
 BT: HERRING FAMILY [B1124]
 UF: opisthonema spp.
- thread herring, atlantic**
 USE: ATLANTIC THREAD HERRING [B1851]
- THREADFIN FAMILY**
 FTC: B2253
 BT: FISH, PERCIFORM [B1581]
 UF: polynemidae
- threadfin, indian**
 USE: INDIAN THREADFIN [B2188]
- threadfish**
 USE: AFRICAN POMPANO [B2147]
- THREE-PART CAN**
 FTC: M0217
 BT: CAN [M0204]
- thunnus**
 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 thynnus**
 USE: BLUEFIN TUNA [B1120]
- thunnus tonggol**
 USE: LONGTAIL TUNA [B1004]
- thymallus arcticus**
 USE: ARCTIC GRAYLING [B2860]
- thymallus thymallus**
 USE: GRAYLING [B2711]
- THYME**
 FTC: B1199
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: thyme, common
 UF: thyme, white
 UF: thymus vulgaris
- 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
- 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]
- thysandoessa inermis**
 USE: KRILL [B2844]
- tiger nut**
 USE: CHUFA [B2159]
- tight-skinned orange**
 USE: ORANGE [B1339]
- TILAPIA**
 FTC: B2434
 BT: CICHLID FAMILY [B1831]
 UF: tilapia spp.
- 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
 BT: TILEFISH FAMILY [B1923]
 UF: caulolatilus spp.
- TILEFISH FAMILY**
 FTC: B1923
 BT: FISH, PERCIFORM [B1581]
 UF: branchiostegidae
 UF: malacanthidae
- tilia spp.**
 USE: LINDEN [B2051]
- TIMOTHY**
 FTC: B2331
 BT: PLANT USED AS FOOD SOURCE [B1347]
 UF: phelum pratense
- 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]
- TISSUE PAPER CONTAINER
 FTC: M0339
 BT: PAPER CONTAINER, UNTREATED [M0334]
 SN: Porous, wet-strength paper, e.g. tea bag.'
- TITANIUM DIOXIDE
 FTC: B3308
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 171
 UF: INS 171
- TITANIUM DIOXIDE ADDED
 FTC: H0733
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 171 added
 UF: INS 171 added
- TOADFISH
 FTC: B2187
 BT: TOADFISH FAMILY [B2264]
 UF: opsanus
- TOADFISH FAMILY
 FTC: B2264
 BT: FISH, BATRACHOIDIFORM [B2200]
 UF: batrachoididae
- TOASTED
 FTC: G0010
 BT: COOKED BY DRY HEAT [G0004]
 SN: Cooked with direct heat until the surface of the food is browned, usually associated with bread or sandwiches.
- tobago
 USE: TRINIDAD AND TOBAGO [TT]
- TOCOPHEROL-RICH EXTRACT
- FTC: B3309
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 306
 UF: INS 306
- TOCOPHEROL-RICH EXTRACT ADDED
 FTC: H0734
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 306 added
 UF: INS 306 added
- toddler food
 USE: INFANT OR TODDLER FOOD [P0020]
- tofu dessert, frozen
 USE: FROZEN TOFU DESSERT [A0307]
- tofu frozen dessert
 USE: FROZEN TOFU DESSERT [A0307]
- TOGO
 FTC: TG
 BT: AFRICA, WESTERN [QM05]
- TOKELAU
 FTC: TK
 BT: PACIFIC OCEAN ISLANDS [QU]
- tomatillo
 USE: MEXICAN HUSK TOMATO [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
- TOMATO ADDED
 FTC: H0350
 BT: VEGETABLE ADDED [H0212]
 SN: Used for special studies only.
- tomato, corn and lima beans
 USE: TRIPLE SUCCOTASH [B1606]
- tomato, sweet corn and lima beans
 USE: TRIPLE SUCCOTASH [B1606]
- TONGA
 FTC: TO
 BT: PACIFIC OCEAN ISLANDS [QU]
- TONGUE
 FTC: C0189
 BT: ORGAN MEAT, OTHER SYSTEMS [C0255]
- TONKA
- FTC: B1039
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
- 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 [B1024]
 UF: pachylobus balsamiflora
 UF: pachylobus trimera
 UF: santiria
 UF: santiria trimera
- TOP SHELL
 FTC: B2321
 BT: ARCHAEOGASTROPOD [B1002]
 UF: nonodonta turbinata
 UF: turbo cornutus
- TOPE SHARK
 FTC: B2525
 BT: REQUIEM SHARK FAMILY [B1916]
 UF: galeorhinus galeus
 UF: grey shark
 UF: greyboy
- torchwood
 USE: DESERT DATE [B2837]
- 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: DISHCLOTH GOURD [B1721]
- trachichthodes affinis
 USE: ALFONSINO [B2883]
- trachichthyidae
 USE: SLIMEHEAD FAMILY [B1942]
- trachinidae
 USE: WEEVERFISH FAMILY [B2291]
- trachinotus carolinus
 USE: FLORIDA POMPANO [B1780]
- trachinotus glaucus
 USE: PALOMETTA [B2490]
- trachinotus spp.
 USE: POMPANO [B1475]

- trachurus declivis
USE: JACK MACKEREL [B1090]
- trachurus murphyi
USE: INCA SCAD [B2901]
- trachurus novaezelandiae
USE: JACK MACKEREL [B1090]
- trachurus symmetricus
USE: JACK MACKEREL [B1090]
- trachurus trachurus
USE: ATLANTIC HORSE MACKEREL [B1166]
- trachyrhynchus longirostris
USE: UNICORN RATTAIL [B2913]
- trachyspermum copticum
USE: AJOWAN [B2515]
- TRAGACANTH
FTC: B3310
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 413
UF: INS 413
- TRAGACANTH ADDED
FTC: H0735
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 413 added
UF: INS 413 added
- 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.
- 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]
- travella
USE: BLUE WAREHOU [B2304]
- TRAY
FTC: M0219
BT: CONTAINER OR WRAPPING BY FORM [M0195]
- TREATMENT APPLIED NOT KNOWN
FTC: H0001
BT: H. TREATMENT APPLIED [H0111]
SN: 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 FERN
FTC: B1750
BT: VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]
- tree sorrel
USE: BILIMBI [B2513]
- TREE TOMATO
FTC: B2016
BT: TOMATO [B1276]
UF: cyphomandra betacea
UF: tamarillo
- TREVALLY
FTC: B2651
BT: JACK FAMILY [B1755]
UF: ulua
- TRIAMMONIUM CITRATE
FTC: B3311
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 380
UF: INS 380
- TRIAMMONIUM CITRATE ADDED
FTC: H0736
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 380 added
UF: INS 380 added
- TRIANGLE TANNER CRAB
FTC: B2224
BT: SPIDER CRAB FAMILY [B2222]
UF: chionoecetes angulatus
- TRICALCIUM CITRATE
FTC: B3312
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 333
UF: INS 333
- TRICALCIUM CITRATE ADDED
FTC: H0737
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 333 added
UF: INS 333 added
- TRICALCIUM PHOSPHATE
FTC: B3313
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 341
UF: INS 341
- TRICALCIUM PHOSPHATE ADDED
FTC: H0738
- BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 341 added
UF: INS 341 added
- trichilia emetica
USE: MAFURRA [B2329]
- trichilia spp.
USE: BITTERWOOD [B2793]
- trichiurus lepturus
USE: ATLANTIC CUTLASSFISH [B2861]
- trichiurus spp.
USE: CUTLASSFISH [B1154]
- trichodon spp.
USE: SANDFISH [B2568]
- trichodontidae
USE: SANDFISH FAMILY [B2569]
- trichopsis
USE: GOURAMI [B2423]
- TRICHOSCYPHA
FTC: B2820
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: trichoscypha spp.
- trichoscypha spp.
USE: TRICHOSCYPHA [B2820]
- TRIETHYL CITRATE
FTC: B3314
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 1505
UF: INS 1505
- TRIETHYL CITRATE ADDED
FTC: H0739
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 1505 added
UF: INS 1505 added
- trifolium pratense
USE: RED CLOVER [B2333]
- trifolium spp.
USE: CLOVER [B1254]
- TRIGGERFISH
FTC: B2131
BT: LEATHERJACKET FAMILY [B2138]
UF: balistides
- trigla gurnardus
USE: GREY GURNARD [B2703]
- triglidae
USE: SEAROBIN FAMILY [B2235]
- trigonella foenum-graecum
USE: FENUGREEK [B1696]
- trinetes inscriptus

- USE: SCRAWLED SOLE [B2287]
- trinetes maculatus
USE: HOGCHOKER [B2289]
- TRINIDAD AND TOBAGO
FTC: TT
BT: CARIBBEAN ISLANDS [Q001]
UF: tobago
- TRIPE
FTC: C0192
BT: RUMINANT STOMACH [C0224]
SN: The stomach of a beef cow.
- 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]
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: LIMA BEAN [B1397]
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
- TRIPOTASSIUM CITRATE
FTC: B3315
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 332
UF: INS 332
- TRIPOTASSIUM CITRATE ADDED
FTC: H0740
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 332 added
UF: INS 332 added
- TRIPOTASSIUM PHOSPHATE
FTC: B3316
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 340
UF: INS 340
- TRIPOTASSIUM PHOSPHATE ADDED
FTC: H0741
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 340 added
UF: INS 340 added
- TRISODIUM CITRATE
FTC: B3317
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 331
UF: INS 331
- TRISODIUM CITRATE ADDED
FTC: H0742
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 331 added
UF: INS 331 added
- TRISODIUM DIPHOSPHATE
FTC: B3318
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 450
UF: INS 450
- TRISODIUM DIPHOSPHATE ADDED
FTC: H0743
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 450 added
UF: INS 450 added
- TRISODIUM PHOSPHATE
FTC: B3319
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 339
UF: INS 339
- TRISODIUM PHOSPHATE ADDED
FTC: H0744
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 339 added
UF: INS 339 added
- TRITICALE
FTC: B1358
BT: GRAIN [B1324]
UF: rye-wheat hybrid
- triticum aestivum, spelta group
USE: SPELT [B2917]
- triticum spelta
- USE: SPELT [B2917]
- triticum turgidum var. durum
USE: DURUM WHEAT [B1079]
- TROPICAL CLIMATIC ZONE
FTC: CLZ01
BT: CLIMATIC ZONE [CLZ]
- TROPICAL DRY CLIMATIC ZONE
FTC: CLZ03
BT: TROPICAL CLIMATIC ZONE [CLZ01]
- TROPICAL OR SUBTROPICAL FRUIT
FTC: B1024
BT: FRUIT-PRODUCING PLANT [B1140]
- TROPICAL OR SUBTROPICAL NUT
FTC: B1022
BT: NUT [B1213]
- TROPICAL REEF
FTC: TRO2
BT: FISHING AREAS [AA]
- TROPICAL WATERS
FTC: TRO1
BT: FISHING AREAS [AA]
- TROPICAL WET CLIMATIC ZONE
FTC: CLZ02
BT: TROPICAL CLIMATIC ZONE [CLZ01]
- TROUT
FTC: B1258
BT: TROUT FAMILY [B1129]
UF: salmo except salmo salar
- TROUT FAMILY
FTC: B1129
BT: FISH, SALMONIFORM [B1592]
UF: famille du saumon
UF: salmonidae
- trout, brown
USE: BROWN TROUT [B1479]
- trout, rainbow
USE: RAINBOW TROUT [B1109]
- TRUFFLE
FTC: B1387
BT: ASCOMYCETE [B2034]
- TRUMPETER FAMILY
FTC: B1988
BT: FISH, PERCIFORM [B1581]
UF: latrididae
- TUA TUA
FTC: B2261
BT: CLAM [B1331]
UF: amphidesma subtriangulatum
UF: amphidesmatidae
UF: tairaka
- TUBE
FTC: M0200
BT: CONTAINER OR WRAPPING BY FORM [M0195]
UF: collapsible tube

- TUBER**
 FTC: C0308
 BT: ROOT, TUBER OR BULB [C0238]
 AI: <DICTION> 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, bulb or root
 USE: ROOT, TUBER OR BULB [C0238]
- tullibee
 USE: LAKE HERRING [B1118]
- TUMBLE MUSTARD**
 FTC: B1737
 BT: POD OR SEED VEGETABLE [B1156]
 UF: *sisymbrium altissimum*
- tumeric
 USE: TURMERIC [B1425]
- TUNA**
 FTC: B1269
 BT: MACKEREL FAMILY [B1426]
 UF: *euthynnus*
 UF: *germo*
 UF: *neothunnus*
 UF: *parathunnus*
 UF: *thunnus*
- tuna (*opuntia*)
 USE: PRICKLY PEAR [B1672]
- tuna, frigate
 USE: FRIGATE TUNA [B1787]
- tuna, yellowfin
 USE: YELLOWFIN TUNA [B1074]
- TUNDRA CLIMATIC ZONE**
 FTC: CLZ16
 BT: POLAR CLIMATIC ZONE [CLZ15]
- TUNISIA**
 FTC: TN
 BT: AFRICA, NORTHERN [QM03]
- tunka
 USE: CHINESE PRESERVING MELON [B1616]
- turbo cornutus
 USE: TOP SHELL [B2321]
- TURBOT**
 FTC: B1240
 BT: LEFT EYE FLOUNDER FAMILY [B1879]
 UF: *scophthalmus maximus*
- turbot, greenland
 USE: GREENLAND TURBOT [B1589]
- TURKEY**
 FTC: TR
 BT: MIDDLE EAST [QN06]
- TURKEY**
 FTC: TR
 BT: EUROPE, EASTERN [QR02]
- TURKEY (POULTRY)**
 FTC: B1236
 BT: POULTRY OR GAME BIRD [B1563]
- turkeyfish
 USE: PLUMED SCORPIONFISH [B2608]
- TURKMENISTAN**
 FTC: TM
 BT: ASIA, WESTERN [QN05]
- TURKS AND CAICOS ISLANDS**
 FTC: TC
 BT: CARIBBEAN ISLANDS [QO01]
 UF: caicos islands
- TURMERIC**
 FTC: B1425
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: *curcuma domestica*
 UF: *curcuma longa*
 UF: tumeric
- TURNIP**
 FTC: B1238
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
 UF: *brassica rapa* var. *rapifera*
- TURNIP-ROOTED PARSLEY**
 FTC: B2734
 BT: PARSLEY [B1550]
 UF: *petroselinum crispum* var. *tuberosum*
- turnover, sweetened
 USE: PIE, SWEETENED [A0253]
- turnover, unsweetened
 USE: PASTRY, UNSWEETENED, FILLED [A0103]
- TURTLE**
 FTC: B1242
 BT: REPTILE [B1625]
 UF: *chelonia*
 UF: *malaclemys*
 UF: terrapin
- tusk
 USE: CUSK [B2143]
- tussilago farfara
 USE: COLTSFOOT [B1647]
- TUVALU**
 FTC: TV
 BT: PACIFIC OCEAN ISLANDS [QU]
 UF: ellice islands
- tv dinner
 USE: MULTICOMPONENT MEAL [A0139]
- 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: US65
 BT: UNITED STATES [US]
- u.s. virgin islands
 USE: VIRGIN ISLANDS (U.S.) [VI]
- uabano
 USE: GUARANA [B2063]
- UAPACA**
 FTC: B2821
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: *uapaca paludosa*
- uapaca paludosa*
 USE: UAPACA [B2821]
- UCUHUBA**
 FTC: B1699
 BT: OIL-PRODUCING PLANT [B1017]
 UF: barak
 UF: *virola sebifera*
 SN: Source--A Checklist of Names for 3,000 Vascular Plants of Economic Importance, 1986, p.148 (for scientific name).
- UGANDA**
 FTC: UG
 BT: AFRICA, EASTERN [QM02]
- UGLI FRUIT**
 FTC: B1502
 BT: CITRUS FRUIT [B1139]
- uht sterilized
 USE: STERILIZED AT ULTRA HIGH TEMPERATURE (UHT) [J0147]
- UKRAINE**
 FTC: UA
 BT: EUROPE, EASTERN [QR02]
- ULTRAPASTEURIZED BY HEAT**
 FTC: J0148
 BT: PRESERVED BY HEAT TREATMENT [J0120]
 SN: When used to describe a dairy product, means that such product shall have been thermally processed at or above 138 degrees C. (280 degrees F.) 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]
- UNBLEACHED CLAIM OR USE
FTC: P0123
BT: PROCESSING-RELATED CLAIM OR USE [P0119]
- uncooked or raw
USE: NOT HEAT-TREATED [F0003]
- UNCURED CHEESE
FTC: A0185
BT: NATURAL CHEESE [A0187]
UF: soft cheese
SN: 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
FTC: Z0211
BT: GROWING CONDITIONS [Z0207]
- UNENRICHED CLAIM OR USE
FTC: P0172
BT: VITAMIN- OR MINERAL-RELATED CLAIM OR USE [P0095]
- unfilled crepe
USE: BAKERY PRODUCT, UNSWEETENED [A0107]
- UNICORN FILEFISH
FTC: B2186
BT: LEATHERJACKET FAMILY [B2138]
UF: aluterus monoceros
UF: andora
- UNICORN RATTAIL
FTC: B2913
BT: PIPEFISH FAMILY [B2573]
UF: trachyrhynchus longirostris
- UNITED ARAB EMIRATES
FTC: AE
BT: MIDDLE EAST [QN06]
- UNITED KINGDOM
FTC: GB
BT: EUROPE, WESTERN [QR04]
UF: great britain
- UNITED STATES
FTC: US
BT: NORTH AMERICA [QT]
- UNITED STATES MINOR OUTLYING ISLANDS
FTC: UM
BT: PACIFIC OCEAN ISLANDS [QU]
- 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: 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. Use only if ripeness is stated in in the food name or label.
- unsalted claim or use
USE: NO SALT ADDED CLAIM OR USE [P0078]
- unspecified material wrapping
USE: WRAPPER, MATERIAL UNSPECIFIED [M0211]
- unsweetened bakery product
USE: BAKERY PRODUCT, UNSWEETENED [A0107]
- UNSWEETENED CLAIM OR USE
FTC: P0105
BT: SWEETENER-RELATED CLAIM OR USE [P0103]
- UPLANDS CLIMATIC ZONE
FTC: CLZ20
BT: HIGH ELEVATIONS CLIMATIC ZONE [CLZ18]
- upper volta
USE: BURKINA FASO [BF]
- upside-down tree
USE: BAOBAB [B2759]
- urad
USE: BLACK GRAM BEAN [B1588]
- uranosupidae
USE: STARGAZER FAMILY [B2275]
- urd
USE: BLACK GRAM BEAN [B1588]
- urdbean
USE: BLACK GRAM BEAN [B1588]
- urophycis chuss
USE: RED HAKE [B1442]
- urophycis spp.
USE: HAKE [B1291]
- urophycis tenuis
USE: WHITE HAKE [B1840]
- ursa spp.
USE: BEAR [B2406]
- urtica spp.
USE: NETTLE [B1674]
- URUGUAY
FTC: UY
BT: SOUTH AMERICA [QV]
- UTAH
FTC: US49
BT: SOUTHWESTERN STATES [US64]
- UTILITY GRADE
FTC: Z0014
BT: GRADE OF MEAT, U.S. [Z0007]
- UZBEKISTAN
FTC: UZ
BT: ASIA, WESTERN [QN05]
- vaccinium corymbosum
USE: HIGHBUSH BLUEBERRY [B2026]
- vaccinium macrocarpon
USE: CRANBERRY [B1508]
- vaccinium myrtillus
USE: BILBERRY [B2013]
- vaccinium reticulatum
USE: OHELOBERRY [B1688]
- vaccinium spp.
USE: BLUEBERRY [B1491]
- vaccinium vitis-idaea var. minus
USE: LINGONBERRY (COWBERRY) [B1019]
- VACUUM-PACKED
FTC: K0027
BT: K. PACKING MEDIUM [K0020]
SN: Packed in a container under high vacuum (26-29 in.).
- valamugil engeli
USE: KANDA [B2305]
- valerianella olitoria

- USE: LAMB'S LETTUCE [B1754]
- VANGUERIOPSIS
 FTC: B2932
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: vangueriopsis lanciflora
- vangueriopsis lanciflora
 USE: VANGUERIOPSIS [B2932]
- VANILLA
 FTC: B1355
 BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
 UF: french vanilla
 UF: vanilla fragrans
- vanilla fragrans
 USE: VANILLA [B1355]
- VANUATU
 FTC: VU
 BT: PACIFIC OCEAN ISLANDS [QU]
 UF: new hebrides
- variegated crayfish
 USE: PRONGHORN SPINY LOBSTER [B2202]
- variety meat
 USE: ORGAN MEAT [C0218]
- VARNISHED TIN-PLATE CONTAINER
 FTC: M0310
 BT: TIN PLATE CONTAINER [M0176]
- VATICAN CITY
 FTC: VA
 BT: EUROPE, SOUTHERN [QR03]
 UF: holy see
- veal
 USE: CALF [B1349]
- VEGETABLE ADDED
 FTC: H0212
 BT: FOOD ADDED [H0180]
- VEGETABLE CARBON
 FTC: B3320
 BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
 UF: E 153
 UF: INS 153
- VEGETABLE CARBON ADDED
 FTC: H0745
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 153 added
 UF: INS 153 added
- VEGETABLE CORN
 FTC: B1380
 BT: CORN [B1232]
 BT: CORN [B1232]
 UF: corn, sweet
 UF: corn, vegetable
- UF: golden corn
 UF: sugar corn
 UF: sweet corn
 UF: zea mays var. rugosa
- vegetable corn and lima bean
 USE: SUCCOTASH [B1361]
- vegetable corn, lima bean and tomato
 USE: TRIPLE SUCCOTASH [B1606]
- VEGETABLE CORN, WHITE
 FTC: B1597
 BT: VEGETABLE CORN [B1380]
 UF: sweet corn, white
- VEGETABLE CORN, YELLOW
 FTC: B1595
 BT: VEGETABLE CORN [B1380]
 UF: sweet corn, yellow
- 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
 FTC: A0264
 BT: VEGETABLE OR VEGETABLE PRODUCT [A0152]
 UF: juice, vegetable
 SN: 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
 FTC: A0152
 BT: FRUIT OR VEGETABLE PRODUCT [A0257]
 SN: Food vocabulary--Vegetables in all forms except where a use-related product type descriptor (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
 FTC: A0271
 BT: VEGETABLE OR VEGETABLE PRODUCT [A0152]
 UF: pickle, vegetable
 SN: 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 sponge
 USE: DISHCLOTH 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 berry
 USE: VELVET TAMARIND [B2773]
- velvet crab
 USE: HAIRY CRAB [B2227]
- VELVET TAMARIND
 FTC: B2773
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: dialium guineense
 UF: sierra leone tree
 UF: velvet berry
- VENDACE
 FTC: B2369
 BT: WHITEFISH OR CISCO [B1565]
 UF: coregonus albula
- venerupis philippinarum
 USE: JAPANESE LITTLENECK CLAM [B2354]
- VENEZUELA
 FTC: VE
 BT: SOUTH AMERICA [QV]
- VENUS CLAM
 FTC: B2890
 BT: CLAM [B1331]
 UF: callista chione

UF: cythera chione	BT: CONTAINER OR WRAP- PING BY FORM [M0195]	FTC: B2949 BT: STRAWBERRY [B1393]
venus mercenaria USE: NORTHERN QUAHOG [B1068]	vicia USE: VETCH [B2070]	viola sebifera USE: UCUHUBA [B1699]
venus mortoni USE: HARD CLAM [B2193]	vicia faba USE: BROAD BEAN [B1367]	viscum album USE: MISTLETOE [B2052]
VERMILION ROCKFISH FTC: B1766 BT: SCORPIONFISH FAMILY [B1084] UF: rockfish, vermilion UF: sebastes miniatus	VIET NAM FTC: VN BT: ASIA, SOUTHEAST [QN03]	VITAMIN A ADDED FTC: H0316 BT: VITAMIN A OR CARO- TENES ADDED [H0213]
VERMONT FTC: US50 BT: NORTHEASTERN STATES [US62]	vigna cylindrica USE: CATJANG BEAN [B1919]	VITAMIN A OR CAROTENES ADDED FTC: H0213 BT: VITAMIN ADDED [H0163]
verpa bohemica USE: EARLY MOREL [B2024]	vigna sesquipedalis USE: YARDLONG BEAN [B1724]	VITAMIN ADDED FTC: H0163 BT: NUTRIENT OR DIETARY SUBSTANCE ADDED [H0194] SN: Used when a vitamin is added for nutrient supplementation at any level.
VERY LOW SALT FOOD FTC: P0085 BT: VERY LOW SALT OR SO- DIUM FOOD [P0036] SN: Food having less than 35 milligrams of salt per serving and per 100 grams of food. (U.S. proposed)	vigna sinensis USE: COWPEA [B1200]	VITAMIN B ADDED FTC: H0216 BT: VITAMIN ADDED [H0163]
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 SN: Food having 35 milligrams or less salt or sodium per amount customarily con- sumed (and per 50 grams if the amount customarily con- sumed is small). Meals and main dishes contain 35 milli- grams or less salt or sodium per 100 grams of food.	vigna unguiculata USE: COWPEA [B1200]	vitamin B1 added USE: THIAMINE ADDED [H0309]
VERY LOW SODIUM FOOD FTC: P0153 BT: VERY LOW SALT OR SO- DIUM FOOD [P0036] SN: Food having 35 milligrams or less sodium per amount cus- tomarily consumed (and per 50 grams of food if the amount customarily con- sumed is small). Meals and main dishes contain 35 milli- grams or less sodium per 100 grams food.	vigna unguiculata USE: CATJANG BEAN [B1919]	vitamin b2 added USE: RIBOFLAVIN ADDED [H0310]
very low sodium or salt food USE: VERY LOW SALT OR SO- DIUM FOOD [P0036]	vigna unguiculata unguiculata USE: BLACKEYED PEA [B1100]	VITAMIN C ADDED FTC: H0215 BT: VITAMIN ADDED [H0163]
VETCH FTC: B2070 BT: POD OR SEED VEGETABLE [B1156] UF: tare UF: vicia	vigna unguiculata var. sesquipedalis USE: YARDLONG BEAN [B1724]	VITAMIN D ADDED FTC: H0214 BT: VITAMIN ADDED [H0163]
VIAL FTC: M0201	vine peach USE: MANGO MELON [B2042]	VITAMIN E ADDED FTC: H0217 BT: VITAMIN ADDED [H0163]
	vine spinach USE: MALABAR NIGHTSHADE [B1150]	VITAMIN- OR MINERAL-RELATED CLAIM OR USE FTC: P0095 BT: NUTRITION-RELATED CLAIM OR USE [P0065] UF: mineral- or vitamin-related claim or use
	VINEGAR FTC: A0302 BT: CONDIMENT SAUCE [A0263] SN: An acetic acid-containing liquid. Used as condiment or preservative in cooking, pick- ling and salad dressing prepa- ration; may be flavored with herbs, vegetables or fruits. Natural vinegar is made by fermenting cider, wine, etc.	VITEX FTC: B2933 BT: TROPICAL OR SUBTROPIC- CAL FRUIT [B1024] UF: vitex spp.
	VINYLDIENE FTC: N0029 BT: PLASTIC [N0036] SN: Pvdc	vitex doniana USE: BLACK PLUM [B2920]
	VIRGIN ISLANDS (BRITISH) FTC: VG BT: CARIBBEAN ISLANDS [QO01] UF: british virgin islands	vitex spp. USE: VITEX [B2933]
	VIRGIN ISLANDS (U.S.) FTC: VI BT: CARIBBEAN ISLANDS [QO01] UF: u.s. virgin islands	vitis USE: GRAPE [B1329]
	VIRGINIA FTC: US51 BT: MIDDLE ATLANTIC STATES [US60]	vitis aestivalis USE: GRAPE, ONDERDONK [B2124]
	VIRGINIA STRAWBERRY	

- 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 vinifera
USE: GRAPE, EUROPEAN [B2121]
- volvarella volvacea
USE: STRAW MUSHROOM [B1637]
- waffle or pancake
USE: PANCAKE OR WAFFLE [A0194]
- WAHOO
FTC: B1630
BT: MACKEREL FAMILY [B1426]
UF: acanthocybium solandri
- WAKAME
FTC: B1747
BT: KELP [B1744]
UF: undaria pinnatifida
- WALES
FTC: GB03
BT: UNITED KINGDOM [GB]
- WALLEYE PIKE
FTC: B1398
BT: PERCH FAMILY [B2004]
UF: stizostedion vitreum
UF: stizostedion vitreum vitreum
UF: yellow pike
- WALLEYE POLLOCK
FTC: B1843
BT: POLLOCK [B1440]
UF: alaska pollock
UF: pollock, walleye
UF: theragra chalcogramma
- WALLIS AND FUTUNA ISLANDS
FTC: WF
BT: PACIFIC OCEAN ISLANDS [QU]
UF: futuna islands
- WALNUT
FTC: B1290
BT: OIL-PRODUCING PLANT [B1017]
UF: juglans spp.
- WALNUT
FTC: B1290
BT: TEMPERATE-ZONE NUT [B1062]
UF: juglans spp.
- walnut, chinese
USE: CHINESE WALNUT [B2616]
- WALRUS
FTC: B2090
- BT: MARINE MAMMAL [B1122]
UF: odobenus rosmarus
- warehou family
USE: RUFF FAMILY [B2679]
- WARM SUMMER CLIMATIC ZONE
FTC: CLZ12
BT: CONTINENTAL CLIMATIC ZONE [CLZ11]
- WASABI
FTC: B2236
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: eutrema wasabi
UF: japanese horseradish
UF: wasabia japonica
- wasabia japonica
USE: WASABI [B2236]
- washed or brushed cheese rind
USE: CHEESE RIND, WASHED OR BRUSHED [Z0072]
- WASHINGTON
FTC: US53
BT: WESTERN STATES [US66]
- washington, d.c.
USE: DISTRICT OF COLUMBIA [US11]
- WATER
FTC: B1217
BT: LIQUID AS FOOD SOURCE [B2974]
SN: Potable water. water is indexed as a food source if it is the only ingredient or if the product is a soft drink.
- 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 [B1024]
UF: eugenia guineensis
UF: syzygium guineense
- water buffalo, asian
USE: ASIAN WATER BUFFALO [B2095]
- WATER CHESTNUT
FTC: B1026
BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
UF: chinese water chestnut
UF: eleocharis dulcis
UF: ma-tai water chestnut
- water extract of plant or animal
USE: BROTH OR STOCK [C0170]
- WATER ICE
FTC: A0230
BT: FROZEN NONDAIRY DESSERT [A0206]
SN: 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]
- water oats
USE: WILD RICE [B1375]
- WATER REMOVED
FTC: H0138
BT: WATER ADDED OR REMOVED [H0254]
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 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 [B1024]
 UF: eugenia aqua
 UF: jambu fruit
 UF: syzgium aqueum
 UF: water apple
 UF: water rose
- WATERCRESS
 FTC: B1492
 BT: LEAFY VEGETABLE [B1566]
 UF: nasturtium officinale
- WATERMELON
 FTC: B1391
 BT: MELON [B1283]
 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
- WAX
 FTC: N0015
 BT: FOOD CONTACT SURFACE FROM HUMAN-MADE MATERIAL [N0051]
 SN: 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
 FTC: B1526
 BT: DRUM FAMILY [B2005]
 UF: cynoscion regalis
 UF: seatrout (weakfish)
- wedge-shaped
- USE: DIVIDED INTO SEGMENTS OR WEDGES [E0107]
- WEEVERFISH FAMILY
 FTC: B2291
 BT: FISH, PERCIFORM [B1581]
 UF: trachinidae
- WELSH ONION
 FTC: B2418
 BT: VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]
 UF: allium fistulosum
 UF: japanese bunching onion
 UF: spanish onion
- west africa
 USE: AFRICA, WESTERN [QM05]
- west african sweet orange
 USE: ORANGE [B1339]
- west indian cherry
 USE: ACEROLA [B1360]
- west indian lemongrass
 USE: LEMON GRASS [B2273]
- WEST VIRGINIA
 FTC: US54
 BT: MIDDLE ATLANTIC STATES [US60]
- western asia
 USE: ASIA, WESTERN [QN05]
- WESTERN AUSTRALIAN GIZZARD SHAD
 FTC: B2324
 BT: SHAD [B1348]
 UF: fluvialosa vlaminghi
 UF: nematalosa vlaminghi
- western oyster
 USE: OLYMPIA OYSTER [B1958]
- WESTERN SAHARA
 FTC: EH
 BT: AFRICA, WESTERN [QM05]
- WESTERN SAMOA
 FTC: WS
 BT: PACIFIC OCEAN ISLANDS [QU]
 UF: samoa, western
- WESTERN STATES
 FTC: US66
 BT: UNITED STATES [US]
- WETTING AGENT
 FTC: A0450
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- WHALE
 FTC: B1343
 BT: MARINE MAMMAL [B1122]
- WHEAT
 FTC: B1312
 BT: GRAIN [B1324]
- WHEAT ADDED
 FTC: H0319
 BT: GRAIN ADDED [H0152]
- WHEAT GERM ADDED
 FTC: H0222
 BT: WHEAT ADDED [H0319]
- WHEATGRASS
 FTC: B2362
 BT: PLANT USED AS FOOD SOURCE [B1347]
 UF: agropyron spicatum
- WHELK
 FTC: B1633
 BT: NEOGASTROPOD [B1010]
 UF: buccinum spp.
 UF: busycon spp.
 UF: neptunea spp.
- WHEY
 FTC: C0244
 BT: MILK OR MILK COMPONENT [C0113]
 SN: The serum or watery part of milk that is separated from the thicker or more coagulable part or curd, especially in the process of making cheese; it contains lactose, minerals and lactalbumin.
- WHEY ADDED
 FTC: H0260
 BT: MILK OR MILK PRODUCT ADDED [H0297]
- whipped
 USE: AERATED BY WHIPPING [H0358]
- WHIPPED EGG WHITE ADDED
 FTC: H0365
 BT: EGG WHITE ADDED [H0205]
- whipped topping
 USE: CREAM PRODUCT ANALOG [A0123]
- whipping cream
 USE: LIGHT WHIPPING CREAM [C0154]
- 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: B1764
 BT: TEMPERATE BASS FAMILY [B1184]
 UF: bass, white
 UF: morone chrysops
- WHITE CATFISH
 FTC: B2183

- BT: CATFISH [B2620]
UF: ictalurus catus
- WHITE CROAKER
FTC: B2281
BT: CROAKER [B1794]
UF: croaker, white
UF: genyonemus lineatus
- WHITE CURRANT
FTC: B2752
BT: CURRANT [B1528]
UF: ribes rubrum cv.
UF: ribes sativum cv.
- WHITE FISH FLESH
FTC: 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 goosefoot
USE: LAMB'S QUARTER [B1681]
- white gourd
USE: CHINESE PRESERVING MELON [B1616]
- WHITE HAKE
FTC: B1840
BT: HAKE [B1291]
UF: hake, white
UF: urophycis tenuis
- WHITE LEPIOTA
FTC: B2117
BT: MUSHROOM [B1467]
UF: lepiota naucina
UF: leucoagricus naucina
UF: smooth lepiota
- WHITE MULBERRY
FTC: B2954
BT: MULBERRY [B1501]
- WHITE MULLET
FTC: B1786
BT: MULLET FAMILY [B1782]
UF: blueback mullet
UF: mugil curema
UF: mullet, white
- white pepper
USE: PEPPER, WHITE [B1141]
- WHITE PERCH
FTC: B1152
BT: TEMPERATE BASS FAMILY [B1184]
UF: morone americana
- WHITE POMFRET
FTC: B1927
BT: BUTTERFISH FAMILY [B1827]
UF: stromateus cinereus
- white potato
USE: POTATO [B1218]
- white pumpkin
USE: CHINESE PRESERVING MELON [B1616]
- WHITE RUBBER VINE
FTC: B2809
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: landolphia owariensis
UF: white ball rubber
SN: Common name verified A Checklist of Names for 3000 Vascular Plants of Economic Importance, p.84.
- WHITE SEABASS
FTC: B1187
BT: SEATROUT [B2657]
UF: cynoscion nobilis
- white seatrout
USE: SAND SEATROUT [B1104]
- WHITE SHRIMP
FTC: B1149
BT: PENAEID SHRIMP FAMILY [B1081]
UF: northern white shrimp
UF: penaeus setiferus
UF: white shrimp
- white shrimp
USE: WHITE SHRIMP [B1149]
- WHITE STAR APPLE
FTC: B2764
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: chrysophyllum albidum
UF: white apple
- WHITE STURGEON
FTC: B1973
BT: STURGEON FAMILY [B1897]
UF: acipenser transmontanus
- WHITE SUCKER
FTC: B2402
BT: SUCKER FAMILY [B1892]
UF: buffalo fish (catostomus)
UF: catostomus commersoni
- WHITE SUGAR
FTC: C0157
BT: SUCROSE [C0210]
SN: Highly refined crystalline sugar that appears white in color.
- WHITE TREVALLY
FTC: B2238
BT: TREVALLY [B2651]
- WHITE WAREHOUSE
FTC: B2894
BT: RUFF FAMILY [B2679]
UF: seriolella caerulea
- WHITEFISH
FTC: B2687
BT: WHITEFISH OR CISCO [B1565]
UF: coregonus spp.
- WHITEFISH OR CISCO
FTC: B1565
BT: TROUT FAMILY [B1129]
UF: cisco or whitefish
- whitefish, lake
USE: LAKE WHITEFISH [B1907]
- WHITELEG SHRIMP
FTC: B2234
BT: PENAEID SHRIMP FAMILY [B1081]
UF: pacific white shrimp
UF: penaeus vannamei
- WHITE-TAILED DEER
FTC: B1537
BT: DEER [B1583]
UF: odocoileus virginianus
- WHITING
FTC: B1640
BT: COD FAMILY [B1835]
UF: frostfish
UF: marling
UF: merluccius spp.
- whiting, southern blue
USE: SOUTHERN BLUE WHITING [B1836]
- WHOLE
FTC: E0131
BT: SOLID [E0151]
SN: 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]

- SN: 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*.
- WHOLE EGG WITHOUT SHELL
 FTC: C0225
 BT: WHOLE EGG [C0274]
- whole grain
 USE: SEED OR KERNEL, SKIN PRESENT, GERM PRESENT [C0133]
- whole kernel
 USE: SEED OR KERNEL, 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
 BT: 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 >7 CM.
 FTC: E0146
 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]
- whortleberry (*vaccinium corybosum*)
 USE: Highbush blueberry [B2026]
- wi tree
 USE: Ambarella [B1284]
- 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*
- WILD APRICOT
 FTC: B2791
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
- wild black cherry
 USE: Black cherry [B2479]
- wild bullock's heart
 USE: Wild custard apple [B2762]
- WILD CAIA
 FTC: B2272
 BT: OIL-PRODUCING PLANT [B1017]
- WILD CUSTARD APPLE
 FTC: B2762
- BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: *annona chrysophylla*
 UF: *annona porpetac*
 UF: *annona senegalensis*
 UF: *annona senegalensis* var. *latifolia*
 UF: *annona senegalensis* var. *porpetac*
 UF: wild bullock's heart
 UF: wild soursop
- WILD GRAPE
 FTC: B2825
 BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
 UF: broom druif
 UF: grape, wild
 UF: *lannea edulis*
 UF: *lannea velutuna*
 UF: *odina edulis*
- wild marjoram
 USE: Oregano [B1542]
- wild mushroom
 USE: Mushroom [B1467]
- 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
 FTC: B2670
 BT: PLUM [B1206]
 UF: american plum
 UF: august plum
 UF: goose plum
 UF: hog plum (*prunus*)
 UF: *prunus americana*
 UF: yellow plum
- wild plum (*carissa edulis*)
 USE: Arabian mummum [B2796]
- WILD RICE
 FTC: B1375
 BT: GRAIN [B1324]
 UF: rice, wild
 UF: water oats
 UF: *zizania* spp.
- wild soursop
 USE: Wild custard apple [B2762]
- WINE OR WINE-LIKE PRODUCT, .5-24% ALCOHOL
 FTC: A0297
 BT: ALCOHOLIC BEVERAGE [A0278]
 SN: 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, 7-24% ALCOHOL

- FTC: A0205
BT: WINE OR WINE-LIKE PRODUCT, .5-24% ALCOHOL [A0297]
SN: 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).
- WING (POULTRY MEAT CUT)
FTC: Z0157
BT: CUT OF POULTRY MEAT [Z0156]
- wing meat, poultry
USE: LIGHT MEAT [Z0004]
- winged bean
USE: GOA BEAN [B1726]
- winter savory
USE: SAVORY, WINTER [B1114]
- WINTER SQUASH
FTC: B1189
BT: SQUASH [B1208]
UF: cucurbita maxima
- WINTERGREEN
FTC: B1386
BT: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
UF: gaultheria procumbens
UF: wintergreen spice
- wintergreen spice
USE: WINTERGREEN [B1386]
- WISCONSIN
FTC: US55
BT: MIDWESTERN STATES [US61]
- witch flounder
USE: GRAY SOLE [B1867]
- witloof chicory
USE: CHICORY [B1552]
- WOLFFISH
FTC: B1519
BT: WOLFFISH FAMILY [B1816]
UF: anarhichas spp.
- WOLFFISH FAMILY
FTC: B1816
BT: FISH, PERCIFORM [B1581]
UF: anarhichadidae
- wolffish, atlantic
USE: ATLANTIC WOLFFISH [B1817]
- WOOD
FTC: N0035
BT: FOOD CONTACT SURFACE FROM NATURAL MATERIAL [N0050]
- WOOD
FTC: C0309
- BT: PLANT ABOVE SURFACE, EXCLUDING FRUIT AND SEED [C0144]
AI: <DICTION> The hard, fibrous substance beneath the bark in the stems and branches of trees and shrubs; xylem (Source: Webster's)
- WOOD APPLE
FTC: B2845
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
UF: elephant apple
UF: feronia limonia
UF: indian wood apple
- 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 nudum
- 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]
- WOODCHUCK
FTC: B1576
BT: MEAT ANIMAL (MAMMAL) [B1134]
UF: groundhog
UF: marmota monax
- WOODCOCK
FTC: B2119
BT: POULTRY OR GAME BIRD [B1563]
UF: philohela minor
- WOODEN CORK
FTC: M0256
BT: STOPPER [M0427]
- 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
- WRASSE FAMILY
FTC: B2277
BT: FISH, PERCIFORM [B1581]
UF: labridae
- wreath chili pepper
USE: NEW MEXICO RED PEPPER [B2558]
- WRECKFISH
FTC: B1432
BT: TEMPERATE BASS FAMILY [B1184]
UF: polyprion americanus
- WYOMING
FTC: US56
BT: WESTERN STATES [US66]
- XANTHAN GUM
FTC: B3321
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 415
UF: INS 415
- XANTHAN GUM ADDED
FTC: H0388
BT: MICROBIAL GUM ADDED [H0387]
SN: Used when xanthan gum is added to a food at any level.
- XANTHAN GUM ADDED
FTC: H0746
BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
UF: E 415 added
UF: INS 415 added
- xanthidae
USE: MUD CRAB FAMILY [B2215]
- xanthosoma
USE: MALANGA [B1499]
- xenodermichthys spp.
USE: BLACK SLICKHEAD [B2914]
- ximenia aegyptiaca
USE: DESERT DATE [B2837]
- ximenia caffra
USE: SOURPLUM [B2832]
- xiphias gladius
USE: SWORDFISH [B1427]
- xiphiidae
USE: SWORDFISH FAMILY [B1383]
- xiphopenaeus kroyeri
USE: SEABOB [B2320]
- XYLITOL
FTC: B3322
BT: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
UF: E 967
UF: INS 967
- XYLITOL ADDED

- FTC: H0305
 BT: SUGAR ALCOHOL ADDED [H0302]
 SN: Used when xylitol is added at any level.
- XYLITOL ADDED**
 FTC: H0747
 BT: FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 UF: E 967 added
 UF: INS 967 added
- YAM, TROPICAL**
 FTC: B1181
 BT: VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]
- YARDLONG BEAN**
 FTC: B1724
 BT: COWPEA [B1200]
 UF: asparagus bean
 UF: dolichos sesquipedalis
 UF: tau kok
 UF: vigna sesquipedalis
 UF: vigna unguiculata var. sesquipedalis
- YEAST**
 FTC: B1345
 BT: FUNGUS [B1261]
- YEAST FOOD**
 FTC: A0451
 BT: FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]
 AI: FAO Food and Nutrition Paper 30/Rev. 1. FAO, Rome 1985. ISBN 92-5-102292-5
- yeast leavened
 USE: CARBOHYDRATE FERMENTED [H0256]
- yellow bean
 USE: COMMON BEAN [B1999]
- YELLOW BELL PEPPER**
 FTC: B2631
 BT: BELL PEPPER OR SWEET PEPPER [B2628]
 SN: Ripe fruit of yellow bell pepper varieties.
- yellow boletus
 USE: STEINPILZ [B2033]
- YELLOW BULLHEAD**
 FTC: B2607
 BT: CATFISH [B2620]
 UF: catfish, yellow bullhead
 UF: ictalurus natalis
 UF: yellow catfish
- yellow catfish
 USE: YELLOW BULLHEAD [B2607]
- YELLOW CROAKER**
 FTC: B2487
 BT: CROAKER [B1794]
 UF: pseudosciaena manchurica
- yellow crookneck squash
 USE: SUMMER SQUASH [B1190]
- yellow guava
 USE: GUAVA [B1333]
- YELLOW JACK**
 FTC: B2384
 BT: JACK [B1044]
 UF: caranx bartholomaei
- yellow mombin
 USE: HOG PLUM [B1307]
- YELLOW PEA**
 FTC: B2414
 BT: PEA, EDIBLE SEED CULTIVARS [B1001]
 UF: toor
- YELLOW PERCH**
 FTC: B1177
 BT: PERCH FAMILY [B2004]
 UF: perca flavescens
- yellow pike
 USE: WALLEYE PIKE [B1398]
- yellow plum
 USE: WILD PLUM [B2670]
- YELLOW SAGE**
 FTC: B2783
 BT: PLANT USED AS FOOD SOURCE [B1347]
 UF: lantana
 UF: lantana camara
 UF: the' de gambie
- YELLOW SOLE**
 FTC: B2489
 BT: SOLE FAMILY [B1025]
 UF: buglossidium luteum
- yellow squash
 USE: SUMMER SQUASH [B1190]
- YELLOWBELLY FLOUNDER**
 FTC: B2675
 BT: RIGHTEYE FLOUNDER FAMILY [B1856]
 UF: rhombosolea leporina
- yellowberry
 USE: CLOUDBERRY [B2029]
- YELLOW EYE MULLET**
 FTC: B2896
 BT: MULLET FAMILY [B1782]
 UF: aldrichetta forsteri
- YELLOW EYE ROCKFISH**
 FTC: B1773
 BT: SCORPIONFISH FAMILY [B1084]
 UF: rockfish, yelloweye
 UF: sebastes ruberrimus
- YELLOWFIN GROUPER**
 FTC: B2390
 BT: GROUPER [B1496]
 UF: mycteroperca venenosa
- YELLOWFIN SOLE**
 FTC: B2581
 BT: RIGHTEYE FLOUNDER FAMILY [B1856]
- UF: sole, yellowfin
- YELLOWFIN TUNA**
 FTC: B1074
 BT: TUNA [B1269]
 UF: neothunnus macropterus
 UF: thunnus albacares
 UF: tuna, yellowfin
- YELLOWTAIL**
 FTC: B1534
 BT: AMBERJACK [B2642]
 UF: seriola lalandei
- YELLOWTAIL FLOUNDER**
 FTC: B1872
 BT: RIGHTEYE FLOUNDER FAMILY [B1856]
 UF: flounder, yellowtail
 UF: limanda ferruginea
- YELLOWTAIL ROCKFISH**
 FTC: B1777
 BT: SCORPIONFISH FAMILY [B1084]
 UF: rockfish, yellowtail
 UF: sebastes flavidus
- yellowtail, california
 USE: CALIFORNIA YELLOWTAIL [B1779]
- yemen
 USE: YEMEN ARAB REPUBLIC [YE]
- YEMEN ARAB REPUBLIC**
 FTC: YE
 BT: MIDDLE EAST [QN06]
 UF: sanaa
 UF: yemen
- yerba mate
 USE: MATE [B2059]
- yogurt, frozen
 USE: FROZEN YOGURT [A0211]
- YOUNGBERRY**
 FTC: B1388
 BT: BLACKBERRY [B1407]
 UF: rubus ursinus cv. young
- yuca
 USE: CASSAVA [B1352]
- YUGOSLAVIA**
 FTC: YU
 BT: EUROPE, EASTERN [QR02]
- YUKON TERRITORY**
 FTC: CA12
 BT: CANADA [CA]
- Z. ADJUNCT CHARACTERISTICS OF FOOD**
 FTC: Z0005
 SN: Additional groups of factor terms of a miscellaneous nature.
- ZAIRE**
 FTC: ZR
 BT: AFRICA, CENTRAL [QM01]
- ZAMBIA**
 FTC: ZM

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- BT: AFRICA, SOUTHERN
[QM04]
- ZANDER
FTC: B2387
BT: PERCH FAMILY [B2004]
UF: *Lucioperca sandra*
- ZANHA AFRICANA
FTC: B2816
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
- ZANHA GOULOUNGENSIS
FTC: B2817
BT: TROPICAL OR SUBTROPICAL FRUIT [B1024]
- zanthoxylum*
USE: PRICKLY ASH [B2295]
- zanthoxylum piperitum*
USE: JAPAN PEPPER [B2306]
- 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: MEAT ANIMAL (MAMMAL)
[B1134]
UF: *equus zebra*
- zeidae*
USE: DORY FAMILY [B1891]
- ZEODARY
FTC: B2947
BT: SPICE OR FLAVOR-PRODUCING PLANT
[B1179]
- zeus capensis*
USE: JOHN DORY [B2184]
- zeus faber*
USE: EUROPEAN JOHN DORY
[B2278]
- zeus japonicus*
USE: JOHN DORY [B2184]
- ZIMBABWE
FTC: ZW
BT: AFRICA, SOUTHERN
[QM04]
UF: *rhodesia*
- ZINC ADDED
FTC: H0273
BT: MINERAL ADDED [H0159]
- zingiber officinale*
USE: GINGER [B1265]
- zit kwa*
USE: CHINESE PRESERVING
MELON [B1616]
- zizania* spp.
USE: WILD RICE [B1375]
- ziziphus abyssinicus*
USE: INDIAN JUJUBE [B2794]
- ziziphus africana*
USE: CHRIST'S THORN [B2795]
- ziziphus amphibia*
USE: CHRIST'S THORN [B2795]
- 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 sphaerocarpa*
USE: CHRIST'S THORN [B2795]
- 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]
- ZUCCHINI
FTC: B1462
BT: SUMMER SQUASH [B1190]
UF: *cucurbita pepo* var. *melo-pepo*
cv. *zucchini*
- zulu nut*
USE: CHUFA [B2159]

4 LANGUAL THESAURUS – SYSTEMATIC DISPLAY

4.1 A. PRODUCT TYPE

LANGUAL THESAURUS ROOT [00000]

A. PRODUCT TYPE [A0361]

FOOD ADDITIVE CLASSIFICATION, EUROPEAN COMMUNITY [A0324]

ACID [A0325]

ACIDITY REGULATOR [A0326]

ANTICAKING AGENT [A0327]

ANTIFOAMING AGENT [A0328]

ANTIOXIDANT [A0329]

BULKING AGENT [A0330]

CARRIER, INCLUDING CARRIER SOLVENT [A0331]

COLOUR [A0332]

EMULSIFIER [A0333]

EMULSIFYING SALT [A0334]

FIRMING AGENT [A0335]

FLAVOUR ENHANCER [A0336]

FLOUR TREATMENT AGENT [A0337]

FOAMING AGENT [A0338]

GELLING AGENT [A0339]

GLAZING AGENT (INCLUDING LUBRICANTS) [A0340]

HUMECTANT [A0341]

MODIFIED STARCH [A0342]

PACKAGING GAS [A0343]

PRESERVATIVE [A0344]

PROPELLANT [A0345]

RAISING AGENT [A0346]

SEQUESTERANT [A0347]

STABILIZER [A0348]

SWEETENER [A0349]

THICKENER [A0350]

FOOD ADDITIVES [A0323]

FUNCTIONAL CLASSES, CODEX ALIMENTARIUS [A0351]

ACID [A0362]

ACIDIFIER [A0363]

ALKALI [A0364]

ANTIBLEACHING AGENT [A0365]

ANTIBROWNING AGENT [A0366]

ANTICAKING AGENT [A0367]

ANTIFOAMING AGENT [A0368]

ANTIMICROBIAL PRESERVATIVE [A0369]

ANTIMOULD AND ANTITROPE AGENT [A0370]

ANTIOXIDANT [A0371]

ANTIOXIDANT SYNERGIST [A0372]

ANTIOXIDANTS SOLUBILIZER [A0373]

ANTISPATTERING AGENT [A0375]

ANTITROPE AGENT [A0374]

BINDER [A0376]

BLEACHING AGENT [A0377]

BODYING AGENT [A0378]

BROWN SALT: NUTRIENT, DIETARY SUPPLEMENT [A0379]

BUFFERING AGENT [A0380]

BULKING AGENT [A0381]

CARBONATING AGENT [A0382]

CARRIER [A0383]

CARRIER SOLVENT [A0384]

CHEWING GUM BASE [A0385]
CLARIFYING AGENT [A0386]
CLOUD PRODUCING AGENT [A0387]
CLOUD PRODUCING AGENT IN NON-ALCOHOLIC BEVERAGES [A0388]
COLLOIDAL STABILIZERS [A0389]
COLOUR ADJUNCT [A0390]
COLOUR FIXATIVE [A0391]
COLOUR RETENTION AGENT (CODEX) [A0392]
COLOUR STABILIZER [A0393]
CONTAMINANT [A0394]
DECOLOURIZING AGENT [A0395]
DEFOAMING AGENT [A0396]
DENSITY ADJUSTING AGENT [A0397]
DIETARY SUPPLEMENT [A0398]
DILUENT OF COLOUR AND OTHER FOOD ADDITIVES [A0399]
DISPERSING AGENT [A0400]
DOUGH CONDITIONER [A0401]
DRYING AGENT [A0402]
DUSTING POWDER [A0403]
EMULSIFIER [A0404]
EMULSION STABILIZER [A0405]
ENZYME PREPARATION [A0406]
EXTRACTION SOLVENT [A0407]
FILLER [A0408]
FILTERING AID [A0409]
FIRMING AGENT [A0410]
FLAVOUR ADJUNCT [A0411]
FLAVOUR ENHANCER [A0412]
FLAVOURING AGENT [A0413]
FLAVOURS SOLUBILIZER [A0414]
FLOUR TREATMENT AGENT (CODEX) [A0415]
FOAMING AGENT [A0416]
FOOD COLOUR [A0417]
FOOD PRESERVATIVE [A0418]
FORMULATION AGENT [A0419]
FORMULATION AID [A0420]
FREEZANT [A0421]
FUMIGANT [A0422]
FUNGICIDAL PRESERVATIVE [A0423]
FUNGISTATIC AGENT [A0424]
GELLING AGENT [A0426]
GREEN: NUTRIENT, DIET SUPPLEMENT, ANTI-CAKING AGENT [A0427]
HUMECTANT [A0425]
LEAVENING AGENT [A0428]
LIQUID FREEZANT [A0429]
MOISTURE RETAINING AGENT [A0430]
NEUTRALIZING AGENT [A0431]
NUTRIENT [A0432]
ODOUR REMOVING AGENT [A0433]
OXIDIZING AGENT [A0434]
PACKING GAS [A0435]
PROPELLANT [A0436]
RELEASE AGENT [A0437]
RESIDUE [A0438]
SALT SUBSTITUTE [A0439]
SEALING AGENT [A0440]
SEASONING AGENT [A0441]
SEQUESTRANT [A0442]
STABILIZER [A0443]
SUSPENDING AGENT [A0444]
SWEETENING AGENT [A0445]
TABLETING AID [A0446]
TASTE REMOVING AGENT [A0447]
TEXTURIZER [A0448]
THICKENING AGENT [A0449]
WETTING AGENT [A0450]
YEAST FOOD [A0451]
PRODUCT TYPE, USA [A0289]
BEVERAGE [A0229]
ALCOHOLIC BEVERAGE [A0278]

- DISTILLED SPIRITS [A0277]
 - DISTINCTIVE DISTILLED SPIRITS [A0200]
 - LIQUEUR [A0240]
 - NEUTRAL DISTILLED SPIRITS [A0120]
 - MALT BEVERAGE [A0195]
 - WINE OR WINE-LIKE PRODUCT, .5-24% ALCOHOL [A0297]
 - LOW-ALCOHOL WINE, .5-7% ALCOHOL [A0298]
 - WINE, 7-24% ALCOHOL [A0205]
 - HEAVY WINE, 14-24% ALCOHOL [A0224]
 - LIGHT WINE, 7-14% ALCOHOL [A0299]
- NONALCOHOLIC BEVERAGE [A0112]
 - ALCOHOLIC BEVERAGE ANALOG [A0295]
 - SOFT DRINK [A0241]
 - STEEPED BEVERAGE [A0268]
- CACAO OR CHOCOLATE PRODUCT [A0272]
 - CACAO OR CHOCOLATE PRODUCT ANALOG [A0158]
- CHEWING GUM [A0176]
- CONFECTIONERY [A0188]
 - CANDY [A0204]
 - FRUIT OR NUT CANDY [A0161]
 - HARD CANDY [A0216]
 - BRITTLE [A0226]
 - SOFT CANDY [A0293]
 - AERATED CONFECTIONERY [A0141]
 - CARAMEL CANDY [A0173]
 - CHOCOLATE CANDY [A0288]
 - FONDANT [A0244]
 - FUDGE [A0213]
 - JELLY CANDY [A0162]
 - JAP OR AGAR JELLY CANDY [A0146]
 - PECTIN JELLY CANDY [A0255]
 - STARCH JELLY CANDY [A0256]
- DECORATION [A0246]
- ICING OR FROSTING [A0269]
- SWEET SAUCE OR TOPPING [A0287]
- DAIRY PRODUCT [A0164]
 - CHEESE OR CHEESE PRODUCT [A0115]
 - CHEESE PRODUCT ANALOG [A0128]
 - NATURAL CHEESE [A0187]
 - CURED CHEESE [A0168]
 - 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]
 - CHEESE HARDNESS CLASS (U.S.) [A0316]
 - HARD CHEESE (U.S.) [A0186]
 - HARD GRATING CHEESE (U.S.) [A0290]
 - SEMISOFT CHEESE (U.S.) [A0281]
 - SOFT CHEESE (U.S.) [A0138]
 - UNCURED CHEESE [A0185]
 - PROCESSED CHEESE PRODUCT [A0282]
 - COLD-PACK CHEESE PRODUCT [A0116]
 - COLD-PACK CHEESE [A0280]
 - COLD-PACK CHEESE FOOD [A0126]
 - GRATED CHEESE FOOD [A0291]
 - PASTEURIZED CHEESE PRODUCT [A0117]
 - PASTEURIZED BLENDED CHEESE [A0145]
 - PASTEURIZED CHEESE SPREAD [A0266]
 - PASTEURIZED PROCESS CHEESE [A0110]
 - PASTEURIZED PROCESS CHEESE FOOD [A0111]
 - PASTEURIZED PROCESS CHEESE SPREAD [A0109]
 - FROZEN DAIRY DESSERT [A0114]
 - FROZEN YOGURT [A0211]
 - ICE CREAM OR FROZEN CUSTARD [A0137]
 - FROZEN CUSTARD [A0165]
 - ICE CREAM [A0227]
 - ICE CREAM PRODUCT ANALOG [A0159]
 - MELLORINE [A0232]

- ICE MILK [A0233]
- SHERBET [A0245]
- MILK OR MILK PRODUCT [A0148]
 - CULTURED MILK PRODUCT [A0101]
 - MILK OR MILK PRODUCT ANALOG [A0147]
 - BUTTER PRODUCT ANALOG [A0294]
 - MARGARINE [A0231]
 - CREAM PRODUCT ANALOG [A0123]
 - MILK ANALOG [A0182]
- DRESSING, CONDIMENT, GRAVY OR SAUCE [A0105]
 - CONDIMENT OR RELISH [A0179]
 - CONDIMENT SAUCE [A0263]
 - VINEGAR [A0302]
 - RELISH [A0225]
 - DRESSING FOR FOOD [A0276]
 - NONSTANDARDIZED DRESSING [A0136]
 - STANDARDIZED DRESSING [A0292]
 - GRAVY OR SAUCE [A0286]
- EGG OR EGG PRODUCT [A0261]
 - EGG PRODUCT ANALOG [A0254]
- FLAVORING OR SEASONING [A0133]
 - FLAVORING OR FLAVOR ENHANCER [A0300]
 - FLAVOR ENHANCER [A0301]
 - FLAVORING [A0215]
- SALT OR SALT SUBSTITUTE [A0134]
- SPICE OR HERB [A0113]
- SWEETENER [A0237]
 - NONNUTRITIVE SWEETENER [A0142]
 - NUTRITIVE SWEETENER [A0118]
- FOOD ADDITIVE [A0181]
 - ACIDIFIER [A0322]
 - ANTIOXIDANT [A0318]
 - COLOR ADDITIVE [A0166]
 - PRESERVATIVE [A0317]
 - STABILIZER, THICKENER OR GELLING AGENT [A0319]
 - STABILIZER [A0321]
- FRUIT OR VEGETABLE PRODUCT [A0257]
 - FRUIT OR FRUIT PRODUCT [A0143]
 - FRUIT BUTTER, JELLY, PRESERVE OR RELATED PRODUCT [A0155]
 - FRUIT BUTTER [A0184]
 - FRUIT JELLY [A0209]
 - FRUIT PRESERVE OR JAM [A0251]
 - FRUIT SPREAD OR SAUCE [A0197]
 - FRUIT JUICE OR RELATED PRODUCT [A0104]
 - FRUIT JUICE [A0127]
 - FRUIT JUICE, DILUTED [A0130]
 - FRUIT NECTAR [A0196]
 - VEGETABLE OR VEGETABLE PRODUCT [A0152]
 - VEGETABLE JUICE [A0264]
 - VEGETABLE PICKLE [A0271]
- GLAZE [A0214]
- GRAIN OR STARCH PRODUCT [A0125]
 - MILLED GRAIN OR STARCH PRODUCT [A0149]
 - PREPARED GRAIN OR STARCH PRODUCT [A0106]
 - BAKERY PRODUCT [A0191]
 - BAKERY PRODUCT, SWEETENED [A0135]
 - CAKE [A0210]
 - COOKIE [A0203]
 - DOUGHNUT [A0248]
 - PANCAKE OR WAFFLE [A0194]
 - PASTRY, SWEETENED [A0202]
 - PIE CRUST, SWEETENED [A0140]
 - PIE, SWEETENED [A0253]
 - QUICK BREAD, SWEETENED [A0183]
 - SWEET ROLL OR SWEET BUN [A0151]
 - BAKERY PRODUCT, UNSWEETENED [A0107]
 - BREAD [A0178]
 - PIZZA CRUST [A0167]
 - CRACKER [A0242]
 - PASTRY SHELL, UNSWEETENED [A0108]

- PIE CRUST, UNSWEETENED [A0160]
- QUICK BREAD, UNSWEETENED [A0283]
- BREAKFAST CEREAL [A0258]
- MACARONI OR NOODLE PRODUCT [A0275]
- MEAT, POULTRY, SEAFOOD OR RELATED PRODUCT [A0217]
- MEAT OR MEAT PRODUCT (FROM MAMMAL) [A0150]
- CURED MEAT [A0279]
- MEAT PRODUCT ANALOG [A0132]
- SAUSAGE OR LUNCHEON MEAT [A0221]
- POULTRY OR POULTRY PRODUCT [A0273]
- POULTRY PRODUCT ANALOG [A0157]
- POULTRY-BASED SAUSAGE OR LUNCHEON MEAT [A0131]
- REPTILE, AMPHIBIAN, INSECT, ETC. MEAT OR MEAT PRODUCT [A0303]
- SEAFOOD OR SEAFOOD PRODUCT [A0267]
- SEAFOOD PRODUCT ANALOG [A0156]
- SEAFOOD-BASED SAUSAGE OR LUNCHEON MEAT [A0296]
- NUT OR SEED PRODUCT [A0306]
- NUT OR NUT PRODUCT [A0260]
- SEED OR SEED PRODUCT [A0305]
- PREPARED FOOD PRODUCT [A0172]
- DESSERT [A0222]
- CUSTARD OR PUDDING [A0285]
- CUSTARD, COOKED [A0219]
- PUDDING, STARCH [A0192]
- FROZEN NONDAIRY DESSERT [A0206]
- FROZEN TOFU DESSERT [A0307]
- WATER ICE [A0230]
- GELATIN DESSERT [A0169]
- DIETARY OR THERAPEUTIC FORMULATION [A0309]
- MEAL REPLACEMENT [A0274]
- SUPPLEMENTAL FORMULATION [A0308]
- MULTICOMPONENT MEAL [A0139]
- PASTA DISH [A0220]
- PREPARED EGG DISH [A0284]
- PREPARED FOOD PRODUCT WITH BAKERY BASE OR ENCLOSURE, UNSWEETENED [A0102]
- PASTRY, UNSWEETENED, FILLED [A0103]
- PIE, UNSWEETENED, OR PIZZA [A0100]
- SANDWICH [A0218]
- SALAD [A0208]
- SOUP [A0198]
- SOUP, THICK [A0180]
- SOUP, THIN [A0243]
- STEW OR HASH [A0212]
- PRODUCT TYPE NOT KNOWN [A0001]
- PRODUCT TYPE, OTHER [A0004]
- REFINED OR PARTIALLY-REFINED FOOD PRODUCT [A0129]
- SNACK FOOD [A0228]

4.2 B. FOOD SOURCE

- B. FOOD SOURCE [B1564]
 - ALGAE, BACTERIA OR FUNGUS USED AS FOOD SOURCE [B1215]
 - ALGAE [B1301]
 - ALGAE, BLUE-GREEN [B1746]
 - SPIRULINA [B2039]
 - ALGAE, GREEN [B2502]
 - ENTEROMORPHA [B2639]
 - AONORI [B2640]
 - SEA LETTUCE [B2476]
 - ALGAE, RED [B1743]
 - CHONDRUS [B2500]
 - IRISH MOSS [B1742]
 - LAVER [B1745]
 - RHODYMENIA [B2410]
 - DULSE [B2411]
 - SEAWEED [B2266]
 - ALGAE, BROWN [B2395]
 - KELP [B1744]
 - HIJIKI [B2641]
 - KONBU [B2638]
 - WAKAME [B1747]
 - 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]
 - ASCOMYCETE [B2034]
 - MOREL [B2032]
 - BEEFSTEAK MOREL [B2446]
 - BLACK MOREL [B2021]
 - EARLY MOREL [B2024]
 - SNOW MUSHROOM [B2025]
 - TRUFFLE [B1387]
 - BASIDIOMYCETE [B2035]
 - BLACK FUNGUS [B1741]
 - BRACELET MUSHROOM [B2758]
 - HONEY MUSHROOM [B2735]
 - MUSHROOM [B1467]
 - ABALONE MUSHROOM [B1645]
 - BLEWIT [B2521]
 - WOOD BLEWIT [B2522]
 - BLUSHER MUSHROOM [B2073]
 - CHANTERELLE [B1569]
 - CULTIVATED MUSHROOM [B2937]
 - ENOKI MUSHROOM [B2507]
 - INKY CAP MUSHROOM [B2022]
 - MEADOW MUSHROOM [B2023]
 - MILK MUSHROOM [B2074]
 - LACTARIUS AQUIFLUUS [B2075]
 - LACTARIUS DELICIOSUS [B2740]
 - OYSTER MUSHROOM [B1632]
 - PSILOCYBE SEMILANCEATA [B2076]
 - RED BOLETUS [B2737]

REISHI MUSHROOM [B2361]
 ROUGH STEMMED BOLETUS [B2738]
 SHIITAKE MUSHROOM [B1635]
 SLIPPERY JACK MUSHROOM [B2260]
 STEINPILZ [B2033]
 STRAW MUSHROOM [B1637]
 WHITE LEPIOTA [B2117]
 YEAST [B1345]
 ICELAND MOSS [B2346]
 LICHEN [B2345]
 ANIMAL USED AS FOOD SOURCE [B1297]
 AMPHIBIAN [B1624]
 FROG [B1252]
 FISH OR LOWER WATER ANIMAL [B1021]
 AQUATIC ANIMAL [B1142]
 COELENTERATE [B2409]
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 ECHINODERM [B2115]
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 STARFISH [B2108]
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 FISH, BONY [B1365]
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 PADDLEFISH FAMILY [B1896]
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 STURGEON FAMILY [B1897]
 BELUGA [B2528]
 GREEN STURGEON [B1972]
 STURGEON [B1465]
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 SPINY EEL [B2527]
 FISH, AMIIFORM [B2425]
 BOWFIN FAMILY [B2435]
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 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]
 PIKE-CONGER [B2534]
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 EEL, FRESHWATER [B2700]
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 LONG-FINNEE EEL [B2672]
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 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]
 NEEDLEFISH [B1411]
 RICEFISH FAMILY [B2372]
 SAURY FAMILY [B1888]
 ATLANTIC SAURY [B1889]
 PACIFIC SAURY [B1890]
 SAURY [B2484]
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 LIZARDFISH FAMILY [B2498]
 BOMBAY DUCK [B2499]
 FISH, BATRACHOIDIFORM [B2200]
 TOADFISH FAMILY [B2264]
 TOADFISH [B2187]
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 ANCHOVY [B1554]
 NORTHERN ANCHOVY [B1855]
 HERRING FAMILY [B1124]
 HERRING [B1414]
 ATLANTIC HERRING [B1586]
 BLUEBACK HERRING [B1852]
 FLATIRON HERRING [B2152]
 PACIFIC HERRING [B1575]
 ROUND HERRING [B1850]
 MENHADEN [B1396]
 ATLANTIC MENHADEN [B1849]
 GULF MENHADEN [B1848]
 PERUVIAN MENHADEN [B2176]
 SARDINE [B1558]
 CALIFORNIA PILCHARD [B2294]
 CHILEAN PILCHARD [B2192]
 EUROPEAN PILCHARD [B1853]
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 OIL SARDINE [B1966]
 PACIFIC SARDINE [B1847]
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 GREENLAND COD [B2865]
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 BLUE LING [B2864]
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 WALLEYE POLLOCK [B1843]
 WHITING [B1640]
 ARGENTINE HAKE [B2142]
 BLUE WHITING [B1837]
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 EUROPEAN WHITING [B2644]
 HOKI [B1838]
 PACIFIC WHITING [B1137]
 SOUTHERN BLUE WHITING [B1836]
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 BLACK KINGKLIP [B1857]
 CARMINE CUSK-EEL [B2379]
 GOLDEN KINGKLIP [B1858]
 KINGKLIP [B2485]
 RED KINGKLIP [B1859]
 EELPOUT FAMILY [B1846]
 EELPOUT [B2292]
 OCEAN POUT [B1845]
 GRENADIER FAMILY [B2899]
 DEEPSEA WHIPTAIL [B2898]
 GRENADIER [B2897]
 KAIYOMARU RATTAIL [B2905]
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 MORID COD [B2892]
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 MILKFISH FAMILY [B2548]
 MILKFISH [B1909]
 FISH, LEPIDOSIRENIFORM [B1994]
 AFRICAN LUNGFISH FAMILY [B1993]
 FISH, LEPISOSTEIFORM [B1894]
 GAR FAMILY [B1893]
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 GOSEFISH FAMILY [B2405]
 MONKFISH [B2401]
 FISH, PERCIFORM [B1581]
 ANGELFISH FAMILY [B2652]
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 AUSTRALIAN RUFF [B1941]
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 BARRACUDA [B1540]
 GIANT SEA PIKE [B2392]
 BILLFISH FAMILY [B1518]

BLUE MARLIN [B2325]
 MARLIN [B1243]
 SAILFISH [B1521]
 BLUEFISH FAMILY [B1810]
 BLUEFISH [B1512]
 BUTTERFISH FAMILY [B1827]
 ANTARCTIC CUTLERFISH [B2671]
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 CARDINALFISH FAMILY [B2886]
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 CARDINALFISH [B2936]
 CICHLID FAMILY [B1831]
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 MOZAMBIQUE TILAPIA [B1833]
 NILE TILAPIA [B1834]
 TILAPIA [B2434]
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 DOLPHIN [B1917]
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 SHORTFIN CORVINA [B2153]
 CROAKER [B1794]
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 PERUVIAN CROAKER [B1797]
 WHITE CROAKER [B2281]
 YELLOW CROAKER [B2487]
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 SPOTTED SEATROUT [B1615]
 WHITE SEABASS [B1187]
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 WEAKFISH [B1526]
 GRAY SEATROUT [B2375]
 SILVER HAKE [B2645]
 STRIPED WEAKFISH [B2380]
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 EMPEROR [B2859]
 FLATHEAD FAMILY [B1809]
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 FLATHEAD [B2530]
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 STRIATED FUSILIER [B2606]
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 GOATFISH [B2650]
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 GOBY [B2541]
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 GRUNT [B1813]
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HAWKFISH FAMILY [B1934]
 JACK FAMILY [B1755]
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 YELLOWTAIL [B1534]
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 ARGENTINE QUEENFISH [B1939]
 JACK [B1044]
 BAR JACK [B2335]
 BLUE RUNNER [B1778]
 GREEN JACK [B2251]
 HORSE-EYE JACK [B2178]
 LEATHERJACKET [B2146]
 RAINBOW RUNNER [B2382]
 YELLOW JACK [B2384]
 JACK MACKEREL [B1090]
 INCA SCAD [B2901]
 POMPANO [B1475]
 AFRICAN POMPANO [B2147]
 BLACK POMFRET [B2377]
 FLORIDA POMPANO [B1780]
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 BIGEYE SCAD [B2660]
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 BONITO [B1264]
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 STRIPED BONITO [B2189]
 MACKEREL [B1043]
 ATLANTIC MACKEREL [B1790]
 BUTTERFLY MACKEREL [B2314]
 CHUB MACKEREL [B1570]
 INDIAN MACKEREL [B2934]
 KING MACKEREL [B1516]
 NARROW-BARRED MACKEREL [B2935]
 PACIFIC SIERRA [B1793]
 SPANISH MACKEREL [B1571]
 SPOTTED CHUB MACKEREL [B1926]
 TUNA [B1269]
 ALBACORE [B1506]
 BIGEYE TUNA [B1069]
 BLACK SKIPJACK [B1112]
 BLACKFIN TUNA [B1070]
 BLUEFIN TUNA [B1120]
 BULLET TUNA [B1930]
 FRIGATE TUNA [B1787]
 KAWAKAWA [B1546]
 LONGTAIL TUNA [B1004]
 SKIPJACK TUNA [B1376]
 SLENDER TUNA [B2891]
 SOUTHERN BLUEFIN TUNA [B1003]
 SPOTTED TUNNY [B1111]
 YELLOWFIN TUNA [B1074]
 WAHOO [B1630]
 MOONFISH FAMILY [B1996]
 SILVER MOONFISH [B1995]
 MORWONG FAMILY [B2546]
 MORWONG [B2366]
 TARAKIHI [B1910]
 MULLET FAMILY [B1782]
 FANTAIL MULLET [B1784]
 KANDA [B2305]
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 MULLET [B1287]
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STRIPED MULLET [B1783]
 WHITE MULLET [B1786]
 YELLOWEYE MULLET [B2896]
 PERCH FAMILY [B2004]
 BLUE PIKE [B1424]
 EURASIAN PERCH [B2336]
 FRESHWATER PERCH [B1557]
 PIKE PERCH [B1399]
 SAUGER [B1670]
 WALLEYE PIKE [B1398]
 YELLOW PERCH [B1177]
 ZANDER [B2387]
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 ATLANTIC POMFRET [B1929]
 POMFRET [B2571]
 PORGY FAMILY [B1808]
 DENTEX [B2857]
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 PANDORA [B2871]
 PORGY [B1234]
 RED HAWAIIAN PORGY [B1815]
 RED PORGY [B2283]
 SCUP [B2399]
 SEA BREEM [B2388]
 SHEEPSHEAD [B1422]
 RUFF FAMILY [B2679]
 BLUE WAREHOU [B2304]
 SILVER WAREHOU [B2678]
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 SABLEFISH FAMILY [B2006]
 SABLEFISH [B1437]
 SKILFISH [B1807]
 SAND LANCE FAMILY [B1830]
 AMERICAN SAND LANCE [B2383]
 SAND LANCE [B1354]
 SANDFISH FAMILY [B2569]
 SANDFISH [B2568]
 SANDPERCH FAMILY [B2368]
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 SCULPIN FAMILY [B1789]
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 SEA BASS FAMILY [B1524]
 GROUPER [B1496]
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 GREASY ROCKCOD [B1759]
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 SAND PERCH [B2301]
 YELLOWFIN GROUPER [B2390]
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 SEA BASS [B2180]
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 BLACK SEA BASS [B1438]
 PERUVIAN SEA BASS [B1761]
 SNAILFISH FAMILY [B1822]
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 SNAKE MACKEREL FAMILY [B1820]
 ATLANTIC CUTLASSFISH [B2861]
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 SNAKEHEAD FAMILY [B2309]
 SNAKEHEAD [B2308]
 STRIPED SNAKEHEAD [B2307]

SNAPPER FAMILY [B1798]
 AMARILLO SNAPPER [B1801]
 BLACK SNAPPER [B1099]
 BLACKFIN SNAPPER [B1799]
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 COLORADO SNAPPER [B1804]
 EMPEROR SNAPPER [B1931]
 FIVE-LINED SNAPPER [B1981]
 GOLDEN SNAPPER [B2148]
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 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]
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 SILK SNAPPER [B1800]
 SNAPPER [B1510]
 SPOTTED ROSE SNAPPER [B1803]
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 LAKE VICTORIA PERCH [B1935]
 STARGAZER FAMILY [B2275]
 GIANT STARGAZER [B2877]
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 SURGEONFISH FAMILY [B2303]
 SWORDFISH FAMILY [B1383]
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 TILEFISH FAMILY [B1923]
 TILEFISH [B1520]
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 ATLANTIC WOLFFISH [B1817]
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LEFTEYE FLOUNDER FAMILY [B1879]
 BRILL [B2708]
 CALIFORNIA HALIBUT [B1882]
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 MEXICAN FLOUNDER [B2285]
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 SMALLEYE FLOUNDER [B2393]
 SOUTHERN FLOUNDER [B1881]
 SUMMER FLOUNDER [B1883]
 TURBOT [B1240]
 PSETTODID FAMILY [B2666]
 INDIAN OCEAN FLOUNDER [B1873]
 RIGHTEYE FLOUNDER FAMILY [B1856]
 AMERICAN PLAICE [B1862]
 ARROWTOOTH FLOUNDER [B1866]
 ATLANTIC HALIBUT [B1877]
 BLACKBACK FLOUNDER [B1971]
 BUTTER SOLE [B1869]
 DOVER SOLE [B1511]
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 FLATHEAD SOLE [B1871]
 GRAY SOLE [B1867]
 GREENLAND TURBOT [B1589]
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 KAMCHATKA FLOUNDER [B1875]
 LEMON SOLE [B2647]
 LONGHEAD DAB [B1860]
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 PACIFIC HALIBUT [B1876]
 PETRALE SOLE [B1863]
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 REX SOLE [B1864]
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 SAND FLOUNDER [B2674]
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 SPECKLED FLOUNDER [B2385]
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 YELLOWBELLY FLOUNDER [B2675]
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 SOLE FAMILY [B1025]
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 SLICKHEAD FAMILY [B2909]
 BLACK SLICKHEAD [B2914]
 LARGE SCALED BROWN SLICKHEAD [B2907]
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 SMELT FAMILY [B1904]
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 TROUT FAMILY [B1129]
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 CHERRY SALMON [B1108]
 CHINOOK SALMON [B1132]
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 PACIFIC SALMON [B1126]
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 BROOK TROUT [B1077]
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 LAKE TROUT [B1503]
 RAINBOW TROUT [B1109]
 WHITEFISH OR CISCO [B1565]
 HUMPBACK WHITEFISH [B2284]
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 SHORTNOSE CISCO [B2693]
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 WHITEFISH [B2687]
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 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]
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 PACIFIC OCEAN PERCH [B1034]
 PLUMED SCORPIONFISH [B2608]
 RED ROCKFISH [B2900]
 REDFISH OR OCEAN PERCH [B1153]
 ROCKFISH [B2893]
 SPECKLED ROCKFISH [B1775]
 SPLITNOSE ROCKFISH [B2669]
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 VERMILION ROCKFISH [B1766]
 WIDOW ROCKFISH [B1776]
 YELLOWEYE ROCKFISH [B1773]
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 BULLHEAD CATFISH FAMILY [B1040]
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 BULLHEAD CATFISH [B2007]
 CHANNEL CATFISH [B1899]
 FLATHEAD CATFISH [B2582]

WHITE CATFISH [B2183]
 YELLOW BULLHEAD [B2607]
 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]
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 LEATHERJACKET FAMILY [B2138]
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 MOLA FAMILY [B2586]
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 PUFFERFISH FAMILY [B1990]
 BANDTAIL PUFFER [B2271]
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 COFFEE [B1305]
 TEA [B1623]
 COLA [B1279]
 COLTSFOOT [B1647]
 CORIANDER [B1381]
 CUMIN [B1274]
 CUMIN, BLACK [B1176]
 DEVIL'S CLAW [B2050]
 DILL [B1277]
 EUCALYPTUS [B2661]

FENNEL [B1262]
 FENUGREEK [B1696]
 FEVERFEW [B2054]
 GALANGAL [B2971]
 GREATER GALANGAL [B2601]
 LESSER GALANGAL [B2938]
 GARLIC [B1233]
 GINGER [B1265]
 GINSENG [B1673]
 GRAINS OF PARADISE [B2061]
 HOPS [B1517]
 HORSERADISH [B1146]
 HYSOPO [B2950]
 INDIAN LONG PEPPER [B2956]
 JAPAN PEPPER [B2306]
 JUNIPER [B2040]
 LEMON GRASS [B2273]
 LEMON VERBENA [B2953]
 LICORICE [B2048]
 LINDEN [B2051]
 BIGLEAF LINDEN [B2967]
 LITTLELEAF LINDEN [B2966]
 LOVAGE [B2952]
 MACE [B1321]
 MARJORAM, POT [B1097]
 MATE [B2059]
 MEXICAN TEA [B2058]
 MINT [B1267]
 PEPPERMINT [B1449]
 SPEARMINT [B1434]
 MISTLETOE [B2052]
 MUSTARD [B2069]
 BLACK MUSTARD [B1127]
 BROWN MUSTARD [B1092]
 FIELD MUSTARD [B2068]
 MUSTARD, WHITE [B1148]
 NEVADA JOINTFIR [B2049]
 NUTMEG [B1214]
 OREGANO [B1542]
 OREGANO, MEXICAN [B2262]
 PARSLEY [B1550]
 TURNIP-ROOTED PARSLEY [B2734]
 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]
 PAPRIKA [B1353]
 PUNGENT PEPPER VARIETY [B2633]
 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]
 TABASCO PEPPER [B2636]
 POPPY [B1515]
 ROOIBOS [B2057]
 ROSE [B1225]
 DOG ROSE [B2961]
 ROSEMARY [B1495]
 SAFFRON [B1459]
 SAGE [B1303]
 SARSAPARILLA [B2065]
 SASSAFRAS [B1493]
 SAVORY, SUMMER [B1123]
 SAVORY, WINTER [B1114]
 SENNA [B2056]
 SPANISH THYME [B2134]
 STAR ANISE [B1464]
 SWEET MARJORAM [B1609]
 TARRAGON [B1469]
 THYME [B1199]
 THYME, WILD [B1173]
 TONKA [B1039]
 TURMERIC [B1425]
 VANILLA [B1355]
 WASABI [B2236]
 WINTERGREEN [B1386]
 ZEODARY [B2947]
 TIMOTHY [B2331]
 VEGETABLE-PRODUCING PLANT [B1579]
 CHINABERRY [B2157]
 CHUFA [B2159]
 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]
 CAULIFLOWER [B1094]
 BROCCOFLOWER [B2600]
 FRUIT USED AS VEGETABLE [B1006]
 AFRICAN HORNED CUCUMBER [B2842]
 AVOCADO [B1470]
 CAPE GOOSEBERRY [B1684]
 CHAYOTE [B1730]
 CHINESE LANTERN [B2955]
 CUCUMBER [B1404]
 EGGPLANT [B1458]
 GROUND CHERRY [B2519]
 MEXICAN HUSK TOMATO [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]
 PAPRIKA [B1353]

PUNGENT PEPPER VARIETY [B2633]
 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]
 TABASCO PEPPER [B2636]
 SQUASH, GOURD OR PUMPKIN [B2091]
 BALSAM APPLE [B2172]
 BITTER MELON [B1101]
 CHINESE PRESERVING MELON [B1616]
 FUZZY MELON [B2518]
 GOURD [B1719]
 CALABASH GOURD [B1720]
 DISHCLOTH GOURD [B1721]
 IVY GOURD [B2420]
 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]
 GLOBE TOMATO [B1078]
 MINIATURE TOMATO [B1608]
 PEAR TOMATO [B1107]
 TREE TOMATO [B2016]
 TRIPLE SUCCOTASH [B1606]
 HEAD VEGETABLE [B1194]
 BOK CHOY [B2077]
 BRUSSELS SPROUT [B1611]
 CABBAGE [B1406]
 GREEN CABBAGE [B2071]
 PAK KARD [B2456]
 RED CABBAGE [B2072]
 SAVOY CABBAGE [B2415]
 CHINESE OR CELERY CABBAGE [B1051]
 LETTUCE [B1390]
 BUTTERHEAD LETTUCE [B2084]
 BIBB LETTUCE [B2085]
 BOSTON LETTUCE [B2086]
 CELTUCE [B1728]
 ICEBERG LETTUCE [B2083]
 LOOSE LEAF LETTUCE [B2087]
 RED LEAF LETTUCE [B2088]
 ROMAINE [B2089]
 MUSTARD CABBAGE [B2397]
 RADICCHIO [B2452]
 HIBISCUS [B2082]
 ROSELLE [B1691]

LEAFY VEGETABLE [B1566]
 ASIATIC PENNYWORT [B2442]
 BORAGE [B1735]
 CHA OM [B2455]
 CHICORY [B1552]
 COFFEE CHICORY [B2943]
 CHINESE SWAMP CABBAGE [B2462]
 CHAA PHLUU [B2457]
 COLLARD [B1385]
 DANDELION [B1428]
 ENDIVE [B1314]
 BROADLEAVED ENDIVE [B2942]
 CURLED ENDIVE [B2941]
 ESCAROLE [B1446]
 FIELD CRESS [B1082]
 GARDEN CRESS [B2270]
 GARDEN ORACH [B2751]
 GARLAND CHRYSANTHEMUM [B1740]
 INDIAN CRESS [B2968]
 KALE [B1281]
 HANOVER GREENS [B1171]
 LAMB'S LETTUCE [B1754]
 LAMB'S QUARTER [B1681]
 LAND CRESS [B2873]
 MALABAR NIGHTSHADE [B1150]
 MUSTARD [B2069]
 BLACK MUSTARD [B1127]
 BROWN MUSTARD [B1092]
 FIELD MUSTARD [B2068]
 MUSTARD, WHITE [B1148]
 NALTA JUTE [B1731]
 NETTLE [B1674]
 NEW ZEALAND SPINACH [B1732]
 POKEWEED [B1400]
 PRICKLY LETTUCE [B2951]
 RAMIE [B2447]
 ROCKET [B2474]
 SCURVY-GRASS [B2945]
 SORREL [B1641]
 SPINACH [B1420]
 SWAMP CABBAGE [B1733]
 SWISS CHARD [B1175]
 WATERCRESS [B1492]
 NEEM [B2444]
 POD OR SEED VEGETABLE [B1156]
 BEAN (VEGETABLE) [B1567]
 ADZUKI BEAN [B1110]
 BLACK GRAM BEAN [B1588]
 DOLICHOS [B2330]
 HORSE GRAM BEAN [B2463]
 HYACINTH BEAN [B1725]
 FIELD BEAN [B1663]
 GARBANZO BEAN [B1172]
 GOA BEAN [B1726]
 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]
 RED BEAN [B1702]
 SCARLET RUNNER BEAN [B2009]
 SIEVA BEAN [B1372]
 SOYBEAN [B1452]
 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]
 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]
 LENTIL [B1268]
 PEA [B1338]
 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]
 ALASKA PEA [B1326]
 FIELD PEA [B1486]
 MATRIE [B2473]
 PEA, SMOOTH WRINKLED CROSSES [B1042]
 PIGEON PEA [B2010]
 SWEET PEA [B1487]
 YELLOW PEA [B2414]
 SATAW [B2458]
 TUMBLE MUSTARD [B1737]
 VETCH [B2070]
 BROAD BEAN [B1367]
 SESBANIA [B1736]
 STEM OR SPEAR VEGETABLE [B1005]
 ASPARAGUS [B1415]
 GREEN ASPARAGUS [B1604]
 WHITE ASPARAGUS [B1603]
 BAMBOO [B1271]
 BROCCOLI [B1443]
 BROCCOFLOWER [B2600]
 BUTTER BUR [B1739]
 CELERY [B1282]
 KOHLRABI [B1369]
 SEA KALE [B2011]
 VEGETABLE-PRODUCING PLANT, MOST PARTS USED [B1058]
 CARDOON [B1727]
 LEEK [B1308]
 PURSLANE [B1642]
 SCALLION [B1478]
 SHALLOT [B1538]
 TREE FERN [B1750]
 WELSH ONION [B2418]
 VEGETABLE-PRODUCING PLANT, ROOT, TUBER OR BULB USED [B1018]

ARROWHEAD [B1716]
BEET [B1309]
 RED BEET [B2940]
BURDOCK, GOBO [B2889]
CARROT [B1227]
 BELGIAN CARROT [B1095]
 PEA AND CARROT [B1613]
CASSAVA [B1352]
CELERIAC [B1729]
CHINESE ARTICHOKE [B2965]
CIPOLLINI [B2355]
EPPAW [B1752]
JERUSALEM ARTICHOKE [B1038]
JICAMA [B1738]
LAPPA [B1646]
MALANGA [B1499]
ONION [B1300]
 PEA AND ONION [B1605]
PARSNIP [B1483]
POTATO [B1218]
RADISH [B1315]
 BLACK RADISH [B2959]
 CHINESE RADISH [B1513]
 LITTLE RADISH [B2960]
RUTABAGA [B1413]
SALSIFY [B1551]
 BLACK SALSIFY [B2962]
SWEET POTATO [B1106]
TARO [B1636]
TURNIP [B1238]
WATER CHESTNUT [B1026]
YAM, TROPICAL [B1181]
WATER MIMOSA [B2445]
WHEATGRASS [B2362]
YELLOW SAGE [B2783]

4.3 C. PART OF PLANT OR ANIMAL

- C. 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]
- 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]
 - 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]
- 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 SEPERABLE 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 OR BERRY [C0167]
 - FRUIT OR BERRY, PEEL PRESENT [C0137]
 - FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED PRESENT [C0140]
 - FRUIT OR BERRY, PEEL PRESENT, CORE, PIT OR SEED REMOVED [C0139]
 - FRUIT OR BERRY, PEEL REMOVED [C0138]
 - FRUIT OR BERRY, PEEL REMOVED, CORE, PIT OR SEED PRESENT [C0230]
 - FRUIT OR BERRY, PEEL REMOVED, CORE, PIT OR SEED REMOVED [C0229]
 - FRUIT OR BERRY, PEEL UNDETERMINED, CORE, PIT OR SEED PRESENT [C0163]
 - FRUIT OR BERRY, PEEL UNDETERMINED, CORE, PIT OR SEED REMOVED [C0213]
 - PEEL, CORE OR SEED [C0110]
 - FRUIT OR BERRY, CORE ONLY [C0293]
 - FRUIT OR BERRY, PEEL ONLY [C0294]
 - FRUIT OR BERRY, 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 IN SHELL OR HULL [C0227]
 SEED OR KERNEL [C0155]
 SEED OR KERNEL, SKIN PRESENT [C0135]
 SEED OR KERNEL, SKIN PRESENT, GERM PRESENT [C0133]
 GERMINATED OR SPROUTED SEED [C0102]
 SEED ON COB, WITH OR WITHOUT HUSK [C0242]
 SEED OR KERNEL, SKIN PRESENT, GERM REMOVED [C0119]
 SEED OR KERNEL, SKIN REMOVED [C0134]
 SEED OR KERNEL, SKIN REMOVED, GERM PRESENT [C0132]
 SEED OR KERNEL, SKIN REMOVED, GERM REMOVED (ENDOSPERM) [C0208]
 SEED OR KERNEL, SKIN UNDETERMINED, GERM PRESENT [C0136]
 SEED OR KERNEL, SKIN UNDETERMINED, GERM REMOVED [C0114]
 SEED PART, OTHER [C0178]
 ARIL [C0287]
 GERM [C0182]
 GERM AND BRAN [C0142]
 NUT MILK [C0214]
 SKIN OR BRAN (PERICARP) [C0111]
 BRAN [C0288]
 SHELL (SEED) [C0249]
 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]
 STIGMA [C0277]
 POLLEN [C0279]
 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]

4.4 E. PHYSICAL STATE, SHAPE OR FORM

- 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 >1.5 CM. [E0125]
 - 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]
 - 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 >7 CM. [E0146]
 - WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 0.3-1.5 CM. [E0140]
 - WHOLE, SHAPE ACHIEVED BY FORMING, THICKNESS 1.5-7 CM. [E0105]
 - WHOLE AND PIECES [E0104]

4.5 F. EXTENT OF HEAT TREATMENT

- 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]

4.6 G. COOKING METHOD

- G. COOKING METHOD [G0002]
 - COOKED BY DRY HEAT [G0004]
 - BAKED OR ROASTED [G0005]
 - BROILED OR GRILLED [G0006]
 - CHARCOAL BROILED [G0007]
 - 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]
 - 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]
 - 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]

4.7 H. TREATMENT APPLIED

- 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]
 - RIND REMOVED [H0398]
 - COMPONENT SUBSTITUTED [H0103]
 - FAT SUBSTITUTED [H0208]
 - PROTEIN SUBSTITUTED [H0250]
 - FOOD MODIFIED [H0141]
 - INSTANTIZED [H0169]
 - MICROBIAALLY/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 1 TO 2 MONTHS [H0290]
 - CURED OR AGED 12 MONTHS OR OVER [H0294]
 - 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 LESS THAN 2 WEEKS [H0288]
 - CURED OR AGED TWO WEEKS TO 1 MONTH [H0289]
 - 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]
 EXTRUDED [H0352]
 FLAKED [H0274]
 FLATTENED [H0366]
 HOMOGENIZED OR EMULSIFIED [H0306]
 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]
 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]
 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]
 MANNITOL ADDED [H0304]
 SORBITOL ADDED [H0303]
 XYLITOL ADDED [H0305]
 CHEMICAL LEAVENING AGENT ADDED [H0351]
 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]
 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]
 CAMELIZED 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]
 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]
 BRAN ADDED [H0318]
 BREADED OR BATTER-COATED [H0188]
 BUCKWHEAT ADDED [H0336]
 CORN ADDED [H0320]
 OAT ADDED [H0322]
 RICE ADDED [H0321]
 RYE ADDED [H0337]
 SOY ADDED [H0338]
 WHEAT ADDED [H0319]
 WHEAT GERM ADDED [H0222]
 MEAT ADDED [H0191]
 ORGAN MEAT ADDED [H0307]
 BLOOD ADDED [H0339]
 PLASMA ADDED [H0397]
 NUT OR SEED ADDED [H0177]
 COCONUT ADDED [H0340]
 PEANUT OR PEANUT BUTTER ADDED [H0124]
 SEED ADDED [H0333]
 POULTRY ADDED [H0171]
 POULTRY ORGAN MEAT ADDED [H0308]
 SEAFOOD ADDED [H0153]
 VEGETABLE ADDED [H0212]
 MUSHROOM ADDED [H0166]
 ONION ADDED [H0349]
 PARSLEY ADDED [H0348]
 TOMATO ADDED [H0350]
 FOOD ADDITIVE ADDED, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [H0399]
 ACACIA GUM (GUM ARABIC) ADDED [H0400]
 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 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 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]
 BEESWAX, WHITE AND YELLOW ADDED [H0435]

BEETROOT RED, BETANIN ADDED [H0436]
BENTONITE ADDED [H0437]
BENZOIC ACID ADDED [H0438]
BETA-APO-8'-CAROTENAL (C 30) ADDED [H0439]
BETA-CAROTENE ADDED [H0440]
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]
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 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 OXIDE ADDED [H0471]
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]
CANDELLILLA WAX ADDED [H0481]
CANTHAXANTHIN ADDED [H0482]
CARBAMIDE ADDED [H0483]
CARBON DIOXIDE ADDED [H0484]
CARBOXY METHYL CELLULOSE ADDED [H0485]
CARNAUBA WAX ADDED [H0486]
CARRAGEENAN ADDED [H0487]
CAUSTIC SULPHITE CAMEL ADDED [H0488]
CHLOROPHYLLINS ADDED [H0489]
CHLOROPHYLLS ADDED [H0490]
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]
CURCUMIN ADDED [H0496]
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]
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]
ERYTHORBIC ACID ADDED [H0518]
ERYTHROSINE ADDED [H0519]
ETHYL ESTER OF BETA-APO-8'-CAROTENIC ACID (C 30) ADDED [H0520]
ETHYL METHYL CELLULOSE ADDED [H0521]
ETHYL P-HYDROXYBENZOATE ADDED [H0522]
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 ESTERS OF WOOD ROSINS ADDED [H0533]
GLYCERYL TRIACETATE ADDED [H0534]
GLYCINE ADDED [H0535]
GOLD ADDED [H0536]
GREENS S ADDED [H0537]
GUANYLIC ACID ADDED [H0538]
GUAR GUM ADDED [H0539]
HELIUM ADDED [H0540]
HEXAMETHYLENE TETRAMINE ADDED [H0541]
HYDROCHLORIC ACID ADDED [H0542]
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]
IRON OXIDES AND HYDROXIDES ADDED [H0549]
ISOMALT ADDED [H0550]
KARAYA GUM ADDED [H0551]
LACTIC ACID ADDED [H0552]
LACTIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0553]
LACTITOL ADDED [H0554]
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 CHLORIDE ADDED [H0562]
MAGNESIUM DIGLUTAMATE ADDED [H0563]
MAGNESIUM HYDROXIDE ADDED [H0564]
MAGNESIUM HYDROXIDE CARBONATE ADDED [H0565]
MAGNESIUM OXIDE ADDED [H0566]
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]
MANNITOL ADDED [H0573]
METATARTARIC ACID ADDED [H0574]

METHYL CELLULOSE ADDED [H0575]
METHYL P-HYDROXYBENZOATE ADDED [H0576]
MICROCRYSTALLINE CELLULOSE ADDED [H0577]
MIXED ACETIC AND TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS
ADDED [H0578]
MIXED CAROTENES ADDED [H0579]
MONO- AND DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS
ADDED [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 D C 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]
PENTAPOTASSIUM TRIPHOSPHATE ADDED [H0608]
PENTASODIUM TRIPHOSPHATE ADDED [H0609]
PHOSPHATED DISTARCH PHOSPHATE ADDED [H0610]
PHOSPHORIC ACID ADDED [H0611]
PLAIN CARAMEL ADDED [H0612]
POLYDEXTROSE ADDED [H0613]
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]
POLYVINYLPIRROLIDONE ADDED [H0622]
POLYVINYLPIRROLIDONE 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 CHLORIDE ADDED [H0631]
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 POLYPHOSPHATE ADDED [H0643]
POTASSIUM PROPIONATE ADDED [H0644]
POTASSIUM SACCHARIN ADDED [H0645]
POTASSIUM SORBATE ADDED [H0646]
POTASSIUM SULPHATE ADDED [H0647]
POWDERED CELLULOSE ADDED [H0648]
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]
QUILLAIA EXTRACT ADDED [H0655]
QUINOLINE YELLOW ADDED [H0656]
RED 2G ADDED [H0657]
RIBOFLAVIN ADDED [H0658]
RIBOFLAVIN-5'-PHOSPHATE ADDED [H0659]
SACCHARIN ADDED [H0660]
SHELLAC ADDED [H0661]
SILICIUM DIOXIDE ADDED [H0662]
SILVER ADDED [H0663]
SODIUM ACETATE ADDED [H0664]
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 CARBOXY METHYL CELLULOSE ADDED [H0673]
SODIUM CYCLAMATE ADDED [H0674]
SODIUM ERYTHORBATE ADDED [H0675]
SODIUM ETHYL P-HYDROXYBENZOATE ADDED [H0676]
SODIUM FERROCYANIDE ADDED [H0677]
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 METABISULPHITE ADDED [H0688]
SODIUM METHYL P-HYDROXYBENZOATE ADDED [H0689]
SODIUM NITRATE ADDED [H0690]
SODIUM NITRITE ADDED [H0691]
SODIUM ORTOPHENYL PHENOL ADDED [H0692]
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 SULPHITE ADDED [H0701]
SODIUM TETRABORATE (BORAX) ADDED [H0702]
SODIUM, POTASSIUM AND CALCIUM SALTS OF FATTY ACIDS ADDED [H0703]
SORBIC ACID ADDED [H0704]
SORBITAN MONOLAURATE ADDED [H0705]
SORBITAN MONOLEATE ADDED [H0706]
SORBITAN MONOPALMITATE ADDED [H0707]
SORBITAN MONOSTEARATE ADDED [H0708]
SORBITAN TRISTEARATE ADDED [H0709]
SORBITOL ADDED [H0710]
SORBITOL SYRUP ADDED [H0711]
STANNOUS CHLORIDE ADDED [H0712]

STARCH SODIUM OCTENYL SUCCINATE ADDED [H0713]
STEARYL TARTRATE ADDED [H0714]
SUCCINIC ACID ADDED [H0715]
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 ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [H0726]
TARTRAZINE ADDED [H0727]
TETRAPOTASSIUM DIPHOSPHATE ADDED [H0728]
TETRASODIUM DIPHOSPHATE ADDED [H0729]
THAUMATIN ADDED [H0730]
THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS ADDED [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]
TRIPOTASSIUM CITRATE ADDED [H0740]
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]
FOOD ADDITIVE ADDED, USA [H0371]
MSG ADDED [H0369]
STABILIZER ADDED [H0368]
CELLULOSE DERIVATIVE 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]
NUTRIENT OR DIETARY SUBSTANCE ADDED [H0194]
AMINO ACID ADDED [H0210]
MINERAL ADDED [H0159]
CALCIUM ADDED [H0162]
CHLORIDE ADDED [H0196]
IODIZED [H0189]
IRON ADDED [H0181]
PHOSPHORUS ADDED [H0223]

POTASSIUM ADDED [H0195]
SODIUM ADDED [H0144]
ZINC ADDED [H0273]
VITAMIN ADDED [H0163]
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 C ADDED [H0215]
VITAMIN D ADDED [H0214]
VITAMIN E ADDED [H0217]
PHOSPHATE ADDED [H0370]
PROTEIN ADDED [H0164]
GELATIN ADDED [H0165]
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]

PRESERVED BY DRY SALTING [J0139]
PRESERVED BY SMOKING [J0106]
PRESERVED BY REFRIGERATION OR FREEZING [J0142]
PRESERVED BY FREEZING [J0136]
QUICK FROZEN [J0132]
FROZEN BY REFRIGERATING AGENT [J0171]
SLOW FROZEN [J0128]
PRESERVED BY SOUS VIDE [J0150]
PRESERVED BY STORAGE IN REFRIGERATION [J0131]
PRESERVED BY STORAGE IN REFRIGERATING AGENT [J0172]
PRESERVED BY STORAGE IN MODIFIED ATMOSPHERE [J0111]
PRESERVED BY STORAGE IN INERT ATMOSPHERE [J0173]
PRESERVED BY STORAGE IN VACUUM [J0174]

4.9 K. PACKING MEDIUM

- K. PACKING MEDIUM [K0020]
- NO PACKING MEDIUM USED [K0003]
- PACKED IN EDIBLE MEDIUM [K0011]
- PACKED IN BROTH [K0042]
- PACKED IN CREAM OR MILK [K0043]
- PACKED IN FAT OR OIL [K0026]
- PACKED IN 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 WATER [K0017]
- PACKED IN GAS OTHER THAN AIR [K0014]
- PACKED IN CARBON DIOXIDE [K0028]
- PACKED IN GAS MIXTURE [K0032]
- PACKED IN NITROGEN [K0031]
- PACKED WITH AEROSOL PROPELLANT [K0015]
- PACKING MEDIUM NOT KNOWN [K0001]
- PACKING MEDIUM, OTHER [K0004]
- VACUUM-PACKED [K0027]

4.10 M. CONTAINER OR WRAPPING

- 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]
 - TRAY [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]
 - ALUMINIUM 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]
 - 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]
 - ALUMINIUM 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]
 - PROPIONATE 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]
 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]
 PLASTIC CONTAINER, MOLDED OR BUBBLE PACK [M0180]
 PLASTIC CONTAINER, BLOW-MOLDED [M0193]
 PLASTIC CONTAINER, RIGID OR SEMIRIGID, 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]
 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]

4.11 N. FOOD CONTACT SURFACE

- 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]
 - VINYLDENE [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]

4.12 P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM

- P. CONSUMER GROUP/DIETARY USE/LABEL CLAIM [P0032]
 - CONSUMER GROUP [P0136]
 - ANIMAL FOOD [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 FOOD [P0026]
 - HUMAN FOOD, NO AGE SPECIFICATION [P0024]
 - INFANT OR TODDLER FOOD [P0020]
 - CONSUMER GROUP NOT APPLICABLE [P0003]
 - CONSUMER GROUP NOT KNOWN [P0001]
 - FOOD FOR SPECIAL DIETARY 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]
 - HEALTH-RELATED CLAIM OR USE [P0124]
 - TOOTH DECAY-RELATED CLAIM OR USE [P0125]
 - NUTRITION-RELATED CLAIM OR USE [P0065]
 - CALORIE SPECIAL CLAIM OR USE [P0045]
 - HIGH CALORIE FOOD [P0060]
 - NO OR REDUCED CALORIES CLAIM OR USE [P0066]
 - CALORIE FREE FOOD [P0055]
 - LOW CALORIE FOOD [P0033]
 - REDUCED CALORIE FOOD [P0034]
 - 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]
 - FAT SPECIAL CLAIM OR USE [P0017]
 - 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 ADDED 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]
 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]
 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]
 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]
 NO VITAMIN OR MINERAL ADDED CLAIM OR USE [P0173]
 UNENRICHED CLAIM OR USE [P0172]
 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]
 NO MSG ADDED CLAIM OR USE [P0116]
 OTHER SPECIAL CLAIM OR USE [P0159]
 ALIMENT DE DISETTE [P0182]
 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]
 KOSHER CLAIM OR USE [P0127]
 KOSHER FOR PASSOVER CLAIM OR USE [P0135]
 KOSHER MILCHLIG CLAIM OR USE [P0177]
 PAREVE CLAIM OR USE [P0168]
 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]
LABEL OR LABELING CLAIM [P0160]
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]
SOURCE OF LABEL CLAIM [P0134]
LABEL CLAIM IN FOOD NAME [P0161]
LABEL CLAIM SEPARATE FROM FOOD NAME [P0162]
LABELING CLAIM [P0163]

4.13 R. GEOGRAPHIC PLACES AND REGIONS

R. GEOGRAPHIC PLACES AND REGIONS [QX]

AFRICA [QM]

AFRICA, CENTRAL [QM01]

CAMEROON [CM]

CENTRAL AFRICAN REPUBLIC [CF]

CHAD [TD]

CONGO [CG]

EQUATORIAL GUINEA [GQ]

GABON [GA]

SAO TOME AND PRINCIPE [ST]

ZAIRE [ZR]

AFRICA, EASTERN [QM02]

BURUNDI [BI]

COMOROS ISLANDS [KM]

DJIBOUTI [DJ]

ETHIOPIA [ET]

KENYA [KE]

RWANDA [RW]

SOMALIA [SO]

SUDAN [SD]

TANZANIA [TZ]

UGANDA [UG]

AFRICA, NORTHERN [QM03]

ALGERIA [DZ]

EGYPT [EG]

LIBYA [LY]

MOROCCO [MA]

TUNISIA [TN]

AFRICA, SOUTHERN [QM04]

ANGOLA [AO]

BOTSWANA [BW]

LESOTHO [LS]

MADAGASCAR [MG]

MALAWI [MW]

MOZAMBIQUE [MZ]

NAMIBIA [NA]

SOUTH AFRICA [ZA]

SWAZILAND [SZ]

ZAMBIA [ZM]

ZIMBABWE [ZW]

AFRICA, WESTERN [QM05]

BENIN [BJ]

BURKINA FASO [BF]

COTE D'IVOIRE [CI]

GAMBIA [GM]

GHANA [GH]

GUINEA [GN]

GUINEA-BISSAU [GW]

LIBERIA [LR]

MALI [ML]

MAURITANIA [MR]

NIGER [NE]

NIGERIA [NG]

SENEGAL [SN]

SIERRA LEONE [SL]

TOGO [TG]

WESTERN SAHARA [EH]

ANTARCTICA [AQ]

ASIA [QN]

ASIA, CENTRAL [QN01]

BHUTAN [BT]

MONGOLIA [MN]
 NEPAL [NP]
 ASIA, NORTHEAST [QN02]
 CHINA, PEOPLES REPUBLIC OF [CN]
 CHINA, REPUBLIC OF [TW]
 HONG KONG [HK]
 JAPAN [JP]
 KOREA, DEMOCRATIC PEOPLE'S REPUBLIC OF [KP]
 KOREA, REPUBLIC OF [KR]
 MACAU [MO]
 ASIA, SOUTHEAST [QN03]
 BRUNEI DARUSSALAM [BN]
 EAST TIMOR [TP]
 INDONESIA [ID]
 BALI [ID02]
 BORNEO [ID13]
 IRIAN JAYA [ID09]
 JAVA [ID07]
 SULAWESI [ID21]
 SUMATRA [ID24]
 KAMPUCHEA [KH]
 LAOS [LA]
 MALAYSIA [MY]
 MYANMAR [MM]
 SINGAPORE [SG]
 THAILAND [TH]
 VIET NAM [VN]
 ASIA, SOUTHERN [QN04]
 BANGLADESH [BD]
 INDIA [IN]
 SRI LANKA [LK]
 ASIA, WESTERN [QN05]
 AFGHANISTAN [AF]
 ARMENIA [AM]
 AZERBAIJAN [AZ]
 GEORGIA (COUNTRY) [GG]
 KAZAKHSTAN [KZ]
 KYRGYZSTAN [KG]
 PAKISTAN [PK]
 TADJIKISTAN [TJ]
 TURKMENISTAN [TM]
 UZBEKISTAN [UZ]
 MIDDLE EAST [QN06]
 BAHRAIN [BH]
 GAZA STRIP [GZ]
 IRAN [IR]
 IRAQ [IQ]
 ISRAEL [IL]
 JORDAN [JO]
 KUWAIT [KW]
 LEBANON [LB]
 NEUTRAL ZONE [NT]
 OMAN [OM]
 QATAR [QA]
 SAUDI ARABIA [SA]
 SYRIA [SY]
 TURKEY [TR]
 UNITED ARAB EMIRATES [AE]
 YEMEN ARAB REPUBLIC [YE]
 RUSSIA [RU]
 ATLANTIC OCEAN ISLANDS [QO]
 BAHAMAS [BS]
 BERMUDA [BM]
 BOUVET ISLAND [BV]
 CAPE VERDE [CV]
 CARIBBEAN ISLANDS [QO01]
 ANGUILLA [AI]
 ANTIGUA AND BARBUDA [AG]
 ARUBA [AW]
 BARBADOS [BB]

CAYMAN ISLANDS [KY]
 CUBA [CU]
 DOMINICA [DM]
 DOMINICAN REPUBLIC [DO]
 GRENADA [GD]
 GUADELOUPE [GP]
 HAITI [HT]
 JAMAICA [JM]
 MARTINIQUE [MQ]
 MONTSERRAT [MS]
 NETHERLANDS ANTILLES [AN]
 PUERTO RICO [PR]
 SAINT KITTS AND NEVIS [KN]
 SAINT LUCIA [LC]
 SAINT VINCENT AND THE GRENADINES [VC]
 TRINIDAD AND TOBAGO [TT]
 TURKS AND CAICOS ISLANDS [TC]
 VIRGIN ISLANDS (BRITISH) [VG]
 VIRGIN ISLANDS (U.S.) [VI]
 FALKLAND ISLANDS [FK]
 FAROE ISLANDS [FO]
 GREENLAND [GL]
 ICELAND [IS]
 ST. HELENA [SH]
 ST. PIERRE AND MIQUELON [PM]
 SVALBARD AND JAN MAYEN ISLANDS [SJ]
 AUSTRALIA [AU]
 CHRISTMAS ISLAND [CX]
 CENTRAL AMERICA [QP]
 BELIZE [BZ]
 COSTA RICA [CR]
 EL SALVADOR [SV]
 GUATEMALA [GT]
 HONDURAS [HN]
 NICARAGUA [NI]
 PANAMA [PA]
 CLIMATIC ZONE [CLZ]
 CONTINENTAL CLIMATIC ZONE [CLZ11]
 COOL SUMMER CLIMATIC ZONE [CLZ13]
 SUBARCTIC CLIMATIC ZONE [CLZ14]
 WARM SUMMER CLIMATIC ZONE [CLZ12]
 DRY CLIMATIC ZONE [CLZ04]
 ARID CLIMATIC ZONE [CLZ06]
 SEMIARID CLIMATIC ZONE [CLZ05]
 HIGH ELEVATIONS CLIMATIC ZONE [CLZ18]
 HIGHLANDS CLIMATIC ZONE [CLZ19]
 UPLANDS CLIMATIC ZONE [CLZ20]
 MILD CLIMATIC ZONE [CLZ07]
 HUMID SUBTROPICAL CLIMATIC ZONE [CLZ10]
 MARINA WEST COAST CLIMATIC ZONE [CLZ08]
 MEDITERRANEAN CLIMATIC ZONE [CLZ09]
 POLAR CLIMATIC ZONE [CLZ15]
 ICE CAP CLIMATIC ZONE [CLZ17]
 TUNDRA CLIMATIC ZONE [CLZ16]
 TROPICAL CLIMATIC ZONE [CLZ01]
 TROPICAL DRY CLIMATIC ZONE [CLZ03]
 TROPICAL WET CLIMATIC ZONE [CLZ02]
 EUROPE [QR]
 EUROPE, CENTRAL [QR01]
 AUSTRIA [AT]
 GERMAN FEDERAL REPUBLIC [DE]
 EUROPE, EASTERN [QR02]
 ALBANIA [AL]
 BELARUS [BY]
 BOSNIA AND HERZEGOVINA [BA]
 BULGARIA [BG]
 CROATIA [HR]
 CZECHOSLOVAKIA [CS]
 ESTONIA [EE]
 HUNGARY [HU]

LATVIA [LV]
 LITHUANIA [LT]
 MOLDOVA [MD]
 POLAND [PL]
 ROMANIA [RO]
 RUSSIA [RU]
 SLOVENIA [SI]
 TURKEY [TR]
 UKRAINE [UA]
 YUGOSLAVIA [YU]
 EUROPE, SOUTHERN [QR03]
 CYPRUS [CY]
 GIBRALTAR [GI]
 GREECE [GR]
 ITALY [IT]
 MALTA [MT]
 MONACO [MC]
 PORTUGAL [PT]
 SAN MARINO [SM]
 SPAIN [ES]
 VATICAN CITY [VA]
 EUROPE, WESTERN [QR04]
 ANDORRA [AD]
 BELGIUM [BE]
 FRANCE [FR]
 IRELAND [IE]
 LIECHTENSTEIN [LI]
 LUXEMBOURG [LU]
 NETHERLANDS [NL]
 SWITZERLAND [CH]
 UNITED KINGDOM [GB]
 ENGLAND [GB01]
 SCOTLAND [GB02]
 WALES [GB03]
 SCANDINAVIA [QR05]
 DENMARK [DK]
 FAROE ISLANDS [FO]
 FINLAND [FI]
 ICELAND [IS]
 NORWAY [NO]
 SWEDEN [SE]
 FISHING AREAS [AA]
 AFRICAN CONTINENTAL FISHING AREA [AA01]
 ANTARCTIC CONTINENTAL FISHING AREA [AA08]
 AQUACULTURE [AQU1]
 ARCTIC FISHING AREA [AA18]
 ASIAN CONTINENTAL FISHING AREA [AA04]
 ASIAN NORTHWEST FISHING AREA [AA07]
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LanguaL stands for '**L**angua **a**limentaria' or 'language of food'. It is an automated method for describing, capturing and retrieving data about food. The work on LanguaL was started in the late 1970s 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 has been developed in collaboration with the US National Cancer Institute (NCI), and, more recently, its European partners, notably in France, Denmark, Switzerland and Hungary. Since 1996, the European LanguaL Technical Committee has administered the thesaurus.

This report presents the details of the present version, LanguaL 2000 thesaurus, according to international thesaurus standards, an alphabetical display of descriptors and synonyms (non-descriptors) as well as the systematic display of the thesaurus hierarchy.

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