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**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

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**Regulation of food composition data expression
(English Translation)**

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

Drafting organizations of this standard. Institute of Nutrition and Health, Chinese Center for Disease Control and Prevention, Shanghai Municipal Center for Disease Control and Prevention, Zhejiang Provincial Disease Prevention and Control Center Anti-control center.

1 Scope

This standard specifies the basic requirements of food composition data expression specifications, food description information and classification, food coding, food composition data the source, food ingredient name and value rules, and the binding rules for food ingredient data.

This standard applies to the expression and description of food composition data.

2 Normative references

The following documents are indispensable for the application of this document. For dated reference documents, only the dated version applies to this article Pieces. For undated references, the latest version (including all amendments) applies to this document.

GB/Z 21922 Basic terms of food nutrition

3 Terms and definitions

The following terms and definitions apply to this document.

Food composition data A set of descriptions of food names and their characteristics, food ingredient names and their contents, and standardize ingredient definitions, contents, attributes, relationships, labels and values Data requested.

Food composition table Organize, compile and manage the collection of food composition data in tabular form. These data have themes, can be identified, and specify the Relevance and unity. According to different themes, the food composition table is divided into a comprehensive composition table and a summary composition table.

Food composition database A collection of food composition data organized, stored and managed according to the data structure. These data are subject, identifiable, and can be computerized Process and serve a variety of applications. Under the condition of meeting the theme needs and management, the correlation and unity between variables are stipulated.

The food component database is divided into comprehensive database and specific theme database according to different goals.

Tagname

According to the scientific naming rules of food ingredients established by the International Food Ingredients Alliance (INFOODS), established in the food ingredient database A set of "marks" the scientific names of food ingredients and the methods of expression of information such as the detection or calculation methods on which they are based, including units and value rules Then wait.

Conversion factor

A parameter used to describe the relationship between the measured value of a component and its actual expressed value. The conversion factor is often a prescribed constant.

Edible part

The remaining part of food after removing its inedible parts.

Identification symbol Normative symbols used in the database for non-data-type expression of component content, such as untested, estimated value, borrowed value, etc.

Substitution.

The limit of quantitation Under certain detection conditions, when a certain degree of accuracy and precision is reached, the lowest concentration of the analyte in the test sample is detected.

4 Basic requirements

4.1

The main content of the food composition database (table) includes themes, instructions for use, data sources, definitions of each composition and analysis methods, Ingredient name, edible part, content value or identification symbol, and other information that needs to be explained.

4.2

Food composition data should be expressed in terms of the composition content per 100g edible part. The labeling of each food ingredient data should comply with Appendix A Requirements.

4.3

The food composition database should be systematic, expandable and stable. The format of the food composition database includes Two forms of sub-database.

4.4

The food should be representative, and the national standard method should be the first choice for the component detection method. When there is no national standard method, international organization recommendations can be used Methods, such as Codex Alimentarius Commission (CODEX), Association of Analytical Chemists (AOAC), etc., industry standards and publicly available Develop the measurement method based on the table literature.

5.1 Food description information

Food description information includes food Chinese name, alias or common name, Latin name, English name, food species, source; packaged food includes Brand, manufacturer and ingredients, etc. Sample collection and pre-processing information, etc.

5.2 Food classification

Foods are divided into the following 20 categories according to their raw material properties, and each category is divided into several subcategories and subcategories, as shown in Table 1.

Note: In the food composition database, each food has a unique code. The food code is based on the combination of classification and serial number, using letters and numbers Mixed coding. According to the food classification code, sub-category code, sub-category code, sequence number, additional code, they are arranged from left to right.

7 Sources of food composition data

7.1

The sources of food composition data can include laboratory measured data, derived data and borrowed data. Compile food composition database (table) the actual measured data and derived data are preferred at the time.

7.2

When the content value of food ingredients is derived from the actual measurement of the laboratory, the laboratory is required to have obtained qualification accreditation and the content value is in Obtained under guaranteed quality control conditions.

7.3

Derivative data is data derived from calculation or statistics of a certain measurement data of food composition according to a certain conversion relationship.

The conversion factor used should meet the requirements of 8.2.

7.4

The borrowed data refers to the data of the same or similar food in the authoritative database of other countries or regions, which can be the whole food Data can also be a value in a food. When borrowing literature data, the laboratory qualification, testing method principle, precision, Accuracy and copyright permit, and this needs to be explained when borrowing data.

8.1 Names of nutritional ingredients

The name of each nutrient component should be scientifically standardized, and the names of the nutrient components that can be used are listed in Appendix A.

8.2 Conversion factor

Energy, protein, fatty acid, retinol equivalent, alpha-tocopherol equivalent, dietary folic acid equivalent and other conversion coefficients are in accordance with GB/Z 21922 Relevant regulations are implemented.

8.3 Use of identification symbols

In the database (table), when there are undetected,, calculated values, estimated values, etc., the corresponding identification symbols should be used. data the identification symbols and descriptions that can be used in the library (table) are shown in Table 3.