

Composition of Foods
Raw, Processed, Prepared
USDA National Nutrient Database for Standard
Reference, Release 17

July 2004

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Introduction

The USDA National Nutrient Database for Standard Reference (SR) is the major source of food composition data in the United States. It provides the foundation for most food composition databases in the public and private sectors. As information is updated, new versions of the database are released. This version, Release 17 (SR17), contains data on 6,839 food items and up to 128 food components. It replaces SR16-1 issued in February 2004.

SR17 includes data for all the food groups and nutrients published in the 21 volumes of "Agriculture Handbook 8" (U.S. Department of Agriculture 1976–92), and its four supplements (U.S. Department of Agriculture 1990–93), which superseded the 1963 edition (Watt and Merrill 1963). Since 1992, updated data have been published electronically on the USDA Nutrient Data Laboratory (NDL) website. SR17 supersedes all previous releases, including the printed versions, in the event of any differences.

With the first release of data from our new Nutrient Databank System (NDBS) in July 2001, we changed some formats and added fields to improve the descriptive information for food items and the statistical information about the nutrient values. While data in previous releases have been moved to the new NDBS, they have not been processed through the complete system. Therefore, many of these new fields contain data for only a limited number of items and it will take several years before they are populated for most food items in the database.

We compiled data from published and unpublished sources. Published sources include the scientific and technical literature. Unpublished data include those obtained from the food industry, other government agencies, and research conducted under contracts initiated by USDA Agricultural Research Service (ARS). These analyses are currently conducted under the National Food and Nutrient Analysis Program (NFNAP), which began in 1997, in cooperation with the National Heart Lung and Blood Institute, the National Institutes of Health (Pehrsson et al. 2000). Values in the database may be based on the results of laboratory analyses or calculated by using appropriate algorithms, factors, or recipes, as indicated by the source code in the Nutrient Data file. Not every food item may contain a complete nutrient profile.

Specific Changes

We have made several major changes to the database since the last release, as listed below:

- Updated nutrient profiles for 14 legumes and legume products,
- Revised α -tocopherol values in infant formulas to consider different activities of the all-rac and RRR forms of α -tocopherol,
- Added data for 19 Navajo foods and 71 Alaskan native foods as the first part of the American Indian/Alaskan Native Foods Database,
- Expanded frozen novelties and ice creams to include no sugar added, light and 98% fat free brand name items,
- Included brand name fast food data when analytical data were available through NFNAP, and

- Added data, including trans fat levels, for 28 typical industrial oils, margarines, and shortenings designed for use in commercial food products. These industrial products are described by oil source (soy, canola, etc.) and by recommended usage (filling fat, salad, and light frying, confection, etc.).

Data Files

The data files for SR17 are in ASCII format. A description of each field in these files and the relationships between each begins on p. 18. We have also made a Microsoft Access 2000 database available. This database contains all the SR17 files and relationships, with a few sample queries and reports. We have also included an abbreviated file (p. 27), with fewer nutrients, but all the food items. A Microsoft Excel 2000 spreadsheet of this file is also provided.

Reports

The data in SR17 are also available as reports in two different presentations. The first presents items in SR17 as page images containing all the data for each food. These data are separated into files by food groups. The second presentation contains selected foods and nutrients in SR17. These reports are sorted either by food description or in descending order by nutrient content in terms of common household measures. The food items and weights in these reports are adapted from those in the “U.S. Department of Agriculture Home and Garden Bulletin 72, Nutritive Value of Foods” (Gebhardt and Thomas 2002).

The Adobe Reader is needed to see these files. There is a link from the NDL website to Adobe's website where it can be downloaded at no charge.

File Content

As mentioned earlier, the database consists of several separate data files. The sections below provide details about the information in each. More extensive details on many specific foods are available in the printed “Agriculture Handbook 8” sections (U.S. Department of Agriculture 1976–92).

The four principal files are the Food Description file, Nutrient Data file, Gram Weight file, and Footnote file. The six support files are the Nutrient Definition file, Food Group Description file, Source Code file, Data Derivation Code Description file, Sources of Data file, and Sources of Data Link file.

Food Description File

This file includes descriptive information about the food items. For more details on the Food Description file, see “Food Description File Formats” (p. 20). Food descriptions for brand name items are in upper case. A full description and a short description (containing abbreviations) are provided. Abbreviations used in creating short descriptions are given in appendix A. In creating

the short description, we did not abbreviate the first word in the long description. In addition, if the long description was 25 characters or less, the short description contains no abbreviations. Abbreviations used elsewhere are given in appendix B. Scientific names, amounts of refuse, and refuse descriptions are provided where appropriate. The factors used to calculate protein from nitrogen are included, as well as those used to calculate calories. There are no factors for items prepared using the recipe program of the NDBS or for items where the manufacturer calculates protein and calories.

Refuse

The refuse and refuse description fields contain amounts and descriptions of inedible material (for example, seeds, bone, and skin) for applicable foods. These amounts are expressed as a percentage of the total weight of the item as purchased, and they are used to compute the weight of the edible portion. Refuse data were obtained from USDA-sponsored contracts and U.S. Department of Agriculture handbooks 102 and 456 (Adams 1975, Matthews and Garrison 1975). To calculate "amount of nutrient in edible portion of 1 pound as purchased," use the following formula:

$$Y = V * 4.536 * [(100 - R) / 100]$$

where

Y = nutrient value per 1 pound as purchased,

V = nutrient value per 100 g (Nutr_Val in the Nutrient Data file), and

R = percent refuse (Refuse in the Food Description file).

For meat cuts containing bone and connective tissue, the amount of connective tissue is included in the value given for bone. Separable fat is not shown as refuse if the meat is described as separable lean and fat. Separable fat generally refers to seam fat and intramuscular fat. Separable lean refers to muscle tissue that can be readily separated from the intact cut; it includes any fat striations (marbling) within the muscle. For boneless cuts, the refuse values apply to connective tissue or connective tissue plus separable fat. The percentage yield of cooked, edible meat from 1 pound of raw meat with refuse can be determined from the following formula

$$Y = (W_c / 453.6) * 100$$

where

W_c = weight of cooked, edible meat.

Nutrients

The Nutrient file contains nutrient values per 100 g, edible portion, along with fields to further describe the mean value. Nutrient values have been rounded to the number of decimal places for each nutrient as specified in the Nutrient Definition file (p. 23). In addition to the mean value, number of samples, and standard deviation, we provide a number of statistical attributes to better describe the mean. These include the following:

- Number of studies—the number of analytical studies used to generate a mean. A study is a discrete research project on the analysis of foods. A study can be the analysis of one nutrient in one food, one nutrient in many foods, or many nutrients in many foods.
- Minimum value—the smallest observed value in a range of values.
- Maximum value—the largest observed value in a range of values.
- Degrees of freedom—the number of values that are free to vary after we have placed certain restrictions on the data; used in probability calculations.
- Lower- and upper-error bounds—represent a range of values within which the mean is expected to fall, given a pre-specified confidence level. For SR17 and related releases, the confidence level is 95 percent.
- Statistical comments—give additional details about certain assumptions made during statistical calculations. The definition of each comment is given in the discussion of the Nutrient Value file under “File Formats.”

Other fields provide information on how the values are generated, as follows:

- Derivation code—gives more information about how a value was calculated or imputed. Procedures for imputing nutrient values were described by Schakel et al. (1997).
- Reference NDB number—indicates the NDB number of the food item that was used to impute a nutrient value for another food. This field is only populated for items added or updated since SR14.
- Added nutrient marker—a “Y” indicates that a mineral or vitamin was added for enrichment or fortification. This field is populated for ready-to-eat breakfast cereals and many brand name hot cereals in food group 8. In future releases, this field will be populated for other food groups.
- Confidence code—indicates the relative quality of the data. This code is derived using the data quality criteria first described by Mangels et al. (1993). These criteria have been expanded and enhanced for the new NDBS (Holden et al. 2002). This field has not been populated for this release.

For more details on the Nutrient Data file, see “Nutrient Data File Formats” (p. 22). Nutrient values give the total amount of the nutrient present in the edible portion of the food, including any nutrients added in processing. The values do not necessarily give the nutrient amounts available to the body. Table 1 gives an idea of the comprehensiveness of the database by listing for each nutrient the number of items that contain data.

Table 1.—Number of foods in database (*n* = 6,839) containing selected nutrients

Nutrient	Number of foods	Nutrient	Number of foods
Protein*	6839	Vitamin D	453
Total lipid (fat)*	6839	Vitamin K*	3356
Water*	6835	α -tocopherol (Vitamin E)*	3667
Energy*	3839	β -tocopherol	666
Carbohydrate, by difference*	6839	γ -tocopherol	676
Total dietary fiber*	6108	δ -tocopherol	669
Starch	247	Vitamin C, total ascorbic acid*	6539
Total sugars*	4129	Thiamin*	6401
Sucrose	446	Riboflavin*	6405
Glucose	454	Niacin*	6397
Fructose	446	Pantothenic acid	5638
Lactose	403	Vitamin B ₆ *	6214
Maltose	400	Folate, total*	6198
Galactose	307	Folic acid*	6001
Ash*	6833	Food folate*	6055
Calcium*	6698	Folate (DFE)*	6001
Iron*	6723	Vitamin B ₁₂ *	6188
Magnesium*	6333	Cholesterol*	6649
Phosphorus*	6435	Phytosterols	583
Potassium*	6485	β -Sitosterol	58
Sodium*	6780	Stigmasterol	58
Zinc*	6314	Campesterol	57
Copper*	6245	Alcohol*	3909
Manganese	5436	Caffeine*	3570
Selenium*	5682	Theobromine*	3556
Vitamin A (IU)*	6623		
Vitamin A (RAE)*	5980		
Retinol*	5948		
β -carotene*	3730		
α -carotene*	3593		
β -cryptoxanthin*	3577		
Lycopene*	3555		
Lutein+zeaxanthin*	3547		

**Table 1.—Number of foods in database (*n* = 6,839) containing selected nutrients—
(continued)**

Nutrient	Number of foods	Nutrient	Number of foods
Total saturated fatty acids*	6589	18:4*	4012
4:0*	4057	20:2 n-6 c,c	337
6:0*	4083	20:3 undifferentiated	381
8:0*	4236	20:4 undifferentiated*	4944
10:0*	4928	20:5 n-3*	4265
12:0*	5258	22:5 n-3*	4211
13:0	126	22:6 n-3*	4264
14:0*	5696	Fatty acids, total <i>trans</i>	236
15:0	525	Fatty acids, total <i>trans</i> - monoenoic	58
16:0*	5934	Fatty acids, total <i>trans</i> - polyenoic	38
18:0*	5920	Tryptophan	4394
20:0	660	Threonine	4440
22:0	503	Isoleucine	4443
24:0	258	Leucine	4443
Total monounsaturated fatty acids*	6358	Lysine	4458
14:1	623	Methionine	4454
15:1	281	Cystine	4383
16:1 undifferentiated*	5653	Phenylalanine	4441
16:1 c	48	Tyrosine	4410
16:1 t	10	Valine	4443
17:1	317	Arginine	4430
18:1 undifferentiated*	5957	Histidine	4435
18:1 c	71	Alanine	4382
18:1 t	71	Aspartic acid	4385
20:1*	4931	Glutamic acid	4386
22:1 undifferentiated*	4291	Glycine	4383
22:1 c	3	Proline	4371
24:1 c	87	Serine	4381
Total polyunsaturated fatty acids*	6365	Hydroxyproline	512
18:2 undifferentiated*	5975		
18:2 n-6 c,c	82		
18:2 i	45		
18:3 undifferentiated*	5859		
18:3 n-3 c,c,c	179		
18:3 n-6 c,c,c	172		

* Items used in the USDA Food and Nutrient Database for Dietary Studies (FNDDS) (U.S. Department of Agriculture—Agricultural Research Service 2004).

When nutrient data for prepared or cooked products were unavailable or incomplete, nutrient values were calculated from comparable raw items or by recipe. When values are calculated in a recipe or from the raw item, appropriate nutrient retention (U.S. Department of Agriculture 2003) and yield factors are applied. To obtain the content of nutrient per 100 g of cooked food, the nutrient content per 100 g of raw food is multiplied by the nutrient retention factor and, when appropriate, yield factors.

$$V_c = (V_r * RF) / Y_c$$

where:

V_c = nutrient content of cooked food,

V_r = nutrient content of raw food,

RF = retention factor, and

Y_c = yield of cooked food.

Nutrient retention factors are based on data from USDA research contracts, recent research reported in the literature, and USDA publications. Most retention factors were calculated by the True Retention Method (%TR) (Murphy et al. 1975). This method, as shown below, accounts for the loss of solids from foods that occurs during preparation and cooking.

$$\%TR = (N_c * G_c) / (N_r * G_r) \times 100$$

where

N_c = nutrient content per g of cooked food,

G_c = g of cooked food,

N_r = nutrient content per g of raw food, and

G_r = g of food before cooking.

In general, levels of fortified nutrients are the values calculated by the manufacturer or NDL food specialists, based on the Nutrition Labeling and Education Act (NLEA) label declaration of % Daily Value (DV) (CFR, Title 21, Pt. 101) (U.S. Food and Drug Administration–Department of Health and Human Services 2004). Such values represent the minimum nutrient level one can expect in the product. If analytical values were available to estimate levels of added nutrients, a number is present in the sample count field for these nutrients.

Proximates. Proximate components include water (moisture), protein, total lipid (fat), total carbohydrate, and ash. The values for protein were calculated from the level of total nitrogen (N) in the food, using the conversion factors recommended by Jones (1941). The specific factor applied to each food item is provided in the N_Factor field in the Food Description file. The general factor of 6.25 is used to calculate protein in items that do not have a specific factor. There is no factor for items prepared using the recipe program of the NDBS or for items where the manufacturer calculates protein.

Protein values for chocolate, cocoa products, coffee, mushrooms, and yeast were adjusted for nonprotein nitrogenous material. The adjusted protein conversion factors used to calculate

protein for these items are as follows:

chocolate and cocoa	4.74
coffee	5.3
mushrooms	4.38
yeast	5.7

When these items were ingredients, only their protein nitrogen content was used to determine their contribution to the protein and amino acid content of the food. Protein calculated from total nitrogen, which may contain nonprotein nitrogen, was used in determining carbohydrate by difference. This unadjusted protein value is not given in the Nutrient Data file for SR17; rather, it is given as a footnote in printed sections of "Agriculture Handbook 8."

For soybeans, nitrogen values were multiplied by a factor of 5.71 (Jones 1941) to calculate protein. The soybean industry, however, uses 6.25 to calculate protein. The protein content of soy flours, soy meals, soy protein concentrates, and soy protein isolates is expressed both ways. The item calculated using the 6.25 factor is identified as "crude protein basis."

The total lipid (fat) content of most foods was determined by gravimetric methods, including extraction methods such as those that use ether or a mixed solvent system of chloroform and methanol, or by acid hydrolysis. Total lipid determined by extraction is reported as Nutrient No. 204. It is sometimes referred to as "crude fat" and includes the weight of all lipid components soluble in the solvent system. Nutrient No. 204 may not be identical to the fat level declared on food labels under the NLEA, where fat is expressed as the amount of triglyceride that would produce the analytically determined amount of lipid fatty acids. The term "NLEA fat" is commonly referred to as "total fatty acids expressed as triglycerides."

Carbohydrate, when present, was determined as the difference between 100 and the sum of the percentages of water, protein, total lipid (fat), ash, and, when present, alcohol. Total carbohydrate values include total dietary fiber. Total dietary fiber content was determined by the following enzymatic-gravimetric methods 985.29 and 991.43 of the Association of Official Analytical Chemists (AOAC 1995). Total sugars is the term used for the sum of the individual monosaccharides (galactose, glucose, and fructose) and disaccharides (sucrose, lactose, and maltose). Analytical data for individual sugars were determined using AOAC methods (1995), either high-performance liquid chromatography (HPLC) or gas-liquid chromatography (GLC). When analytical data for total sugars were unavailable for items in the USDA Food and Nutrient Database for Dietary Studies (FNDDS), values were imputed or obtained from manufacturers and trade associations. Starch was analyzed using the AOAC method 966.11 (1995). Because the analyses of total dietary fiber, total sugars, and starch are performed separately, the sum of these carbohydrate fractions may not add up to the carbohydrate-by-difference value.

Food energy is expressed in kilocalories (kcal) and kilojoules (kJ). One kcal equals 4.184 kJ. The data are for physiological energy, which is the energy value remaining after losses from digestion and metabolism are deducted from gross energy. Calorie values, with the exception of formulated foods, are based on the Atwater system for determining energy values. Derivation of the Atwater calorie factors is outlined in "Agriculture Handbook 74" (Merrill and Watt 1973).

For formulated foods, calorie values (source codes 8 or 9; for more information on source codes, see p. 24) generally reflect industry practices (as permitted by NLEA) of calculating calories from 4-4-9 calories per gram of protein, carbohydrate, and fat, respectively, or from 4-4-9 calories per gram of protein, carbohydrate minus insoluble fiber, and fat. The latter method is often used for high-fiber foods.

Calorie factors for protein, fat, and carbohydrates are included in the Food Description file. For foods containing alcohol, we used a factor of 6.93 to calculate calories per gram of alcohol. No calorie factors are given for items prepared using the recipe program of the NDBS. Instead, total calories for these items equal the sums of the calories contributed by each ingredient after adjustment for changes in yield, as appropriate. For formulated foods, if the calories calculated by the manufacturer are reported, no calorie factors are given.

Calorie factors for fructose and sorbitol, not available in the Atwater system, were derived from the work of Livesay and Marinos (1988). Calorie factors for coffee and tea were estimated from those for seeds and vegetables, respectively.

Minerals. Minerals included in the database are calcium, iron, magnesium, phosphorus, potassium, sodium, zinc, copper, manganese, and selenium. Levels of minerals for most foods were determined by methods of the AOAC (1995). Calcium, iron, magnesium, phosphorus, sodium, potassium, zinc, copper, and manganese were usually determined by atomic absorption and inductively coupled plasma emission spectrophotometry.

Much of the analytical data for selenium was published earlier (U.S. Department of Agriculture 1992) and were determined by the modified selenium hydride and fluorometric methods. The selenium content of plants, in particular cereal grains, is strongly influenced by the quantity of biologically available selenium in the soil in which the plants grow, that is, by their geographical origin (Kubota and Allaway 1972). The selenium content of fruits and vegetables is normally very low. While soil affects the selenium content of fruits and vegetables, it does not significantly increase the amount of selenium in them. The values given are national averages and should be used with caution when levels of selenium in locally grown foods are being considered.

Vitamins. Vitamins included in the database are ascorbic acid (vitamin C), thiamin, riboflavin, niacin, pantothenic acid, vitamin B₆, vitamin B₁₂, folate, vitamin A, vitamin E (α -tocopherol), vitamin K (phylloquinone), and vitamin D.

Ascorbic acid. In the current database system, all data for ascorbic acid are listed under Nutrient No. 401 (total ascorbic acid), though reduced ascorbic acid content is reported for many food groups, especially those that are major nutritional contributors of ascorbic acid, such as fruits and vegetables. Total ascorbic acid was reported for food groups 1 (Dairy and Eggs), 2 (Spices and Herbs), 4 (Fats and Oils), 12 (Nut and Seeds), and 17 (Lamb, Veal, and Game). Food group 10 (Pork and Pork Products) contains a mixture of total and reduced forms. Reduced ascorbic acid was determined by the dichloroindophenol method and total ascorbic acid by the fluorometric method.

Thiamin, Riboflavin, and Niacin. Thiamin was determined chemically by the thiochrome procedure or by microbiological methods. Fluorometric or microbiological methods were used to measure riboflavin. The values for niacin are for preformed niacin only and do not include the niacin contributed by tryptophan, a niacin precursor. The term “niacin equivalent” applies to the potential niacin value, that is, to the sum of the preformed niacin and the amount that could be derived from tryptophan. In estimating the amounts of niacin available from foods, the mean value of 60 mg tryptophan is considered equivalent to 1 mg niacin (NAS/IOM 1998).

Pantothenic acid, Vitamins B₆, and B₁₂. Pantothenic acid was determined microbiologically. Vitamins B₆ and B₁₂ were determined by microbiological or chromatographic methods. Vitamin B₁₂ is found in foods of animal origin or those containing some ingredient of animal origin, for example, cake that contains eggs or milk. For foods that contain only plant products, the value for vitamin B₁₂ is assumed to be zero. Some reports contain values for vitamin B₁₂ in certain fermented foods (beer, soy sauce, and miso). It is believed that this B₁₂ is synthesized not by the microorganisms responsible for the fermentation of the food but, rather, by other contaminating microorganisms. Therefore, one should not consider these foods to be a consistent source of vitamin B₁₂ (Liem et al. 1977).

Folate. In addition to the total folate value previously reported, we are now reporting values for folic acid, food folate, and total folate reported as µg of dietary folate equivalents (DFEs).

This change responds to new Dietary Reference Intakes (DRIs) for folate issued by the National Academy of Sciences, Institute of Medicine, (NAS/IOM 1998). DRIs for folate are expressed in DFEs, which take into account the greater bioavailability of synthetic folic acid compared with naturally occurring food folate.

To calculate DFEs, it is necessary to have separate values for naturally occurring food folate and added synthetic folic acid.

$$\mu\text{g DFE} = \mu\text{g food folate} + (1.7 \text{ H } \mu\text{g folic acid})$$

In SR12 (1998), the folate values in the database were updated to reflect regulations requiring the addition of folic acid to enriched cereal grain products subject to standards of identity (CFR, Title 21, Pts. 136–137). These products include flour, cornmeal and grits, farina, rice, macaroni, noodles, bread, rolls, and buns. Folic acid may continue to be added (with some restrictions on amounts) to breakfast cereals, infant formulas, medical foods, food for special dietary use, and meal replacement products. At that time, values for the database were based on enrichment levels specified in the regulations, since analytical values were not yet available. Beginning with SR16, analytical folate values from NFNAP and the scientific literature have been used for flour, cornmeal and grits, farina, macaroni and noodles, bread, rolls and a few types of crackers. For many baked products containing enriched flour and cornmeal as ingredients, folate values have been calculated by recipe using the revised folate values for the ingredients.

For unenriched foods, the total folate value consists of only food folate. Therefore, the value for total folate with its number of data points and standard error, if present, was also used for food folate. The folic acid value was assumed to be zero.

Enriched ready-to-eat (RTE) cereals have generally included folic acid fortification for over 25 years. Therefore, food folate values (before fortification) were not readily available for these products. Food folate was estimated by means of the databank formulation program for a variety of high-consumption cereals. Mean folate values were calculated for categories of RTE cereals based on grain content. Added folic acid was then calculated by subtracting estimated food folate from the total folate content reported in SR13 (1999).

Folate values for foods analyzed through NFNAP are generated using the trienzyme microbiological procedure (Martin et al., 1990). Microbiological methods measure total folate; for enriched foods, folic acid and food folate are not distinguished from each other. Therefore, to be able to calculate DFE, enriched foods are also analyzed by a microbiological procedure without enzymes to estimate the amount of added folic acid. Food folate is then calculated by difference.

Vitamin A. Beginning with SR15 (2002), in addition to the international units (IUs) that have been reported in the past, we reported values for vitamin A in μg of retinol activity equivalents (RAEs) and μg of retinol. Values in μg of retinol equivalents (REs) were dropped from the database.

This change responds to new DRIs for vitamin A issued by the National Academy of Sciences' Institute of Medicine (NAS/IOM 2001). Along with the new DRIs, the panel recommended changing the factors used for calculating vitamin A activity from the individual provitamin A carotenoids and introduced RAE as a new unit for expressing vitamin A activity. One μg RAE is equivalent to 1 μg of all-*trans*-retinol, 12 μg of all-*trans*- β -carotene, or 24 μg of other provitamin A carotenoids. The RAE conversion factors are based on recent studies that show that the conversion of provitamin A carotenoids to retinol is only half as great as previously thought.

Vitamin A in IU will continue to be reported because that is the unit used for nutrition labeling. One IU is equivalent to 0.3 μg retinol, 0.6 μg beta-carotene, or 1.2 μg other provitamin-A carotenoids (NAS/NRC 1989).

Individual carotenoids, β -carotene, α -carotene, β -cryptoxanthin, lycopene, and lutein+zeaxanthin are reported. The analytical data are from NFNAP, generated using HPLC methodology, and from the scientific literature. Most analytical systems do not separate lutein and zeaxanthin, so these carotenoids are shown combined. These values supersede those in Holden et al. 1999. Vitamin A values in IU and RAE were calculated from the individual carotenoids (β -carotene, α -carotene, and β -cryptoxanthin) using the appropriate factors. For food items used in the FNDDS, carotenoid values were imputed if analytical data were not available. For many of these items data were only available for vitamin A in IU. However, the variability in carotenoid levels due to cultivar, season, growing area, etc., increases the difficulty in imputing individual carotenoids to match existing IU values. The vitamin A IU value should agree with the IU value calculated from individual carotenoids " 15 IU.

When individual carotenoids are not reported for plant foods (such as fruits, vegetables, legumes, nuts, cereal grains, and spices and herbs), μg RAE were calculated by dividing the IU value by

20. In foods of animal origin, such as eggs, beef, pork, poultry, lamb, veal, game, and fish (except for some organ meats and dairy), all of the vitamin A activity is contributed by retinol. For these foods, when analytical data was not available, μg RAE and μg of retinol were calculated by dividing the IU value by 3.33.

In foods that contain both retinol and provitamin A carotenoids, the amount of these components must be known to calculate RAE. Most of the vitamin A data in the database was received as IU. Therefore, the amounts of the provitamin A carotenoids and retinol had to be estimated based on the amount of retinol and provitamin A carotenoids in the ingredients. Once the components had been estimated, μg RAE were calculated as $(\text{IU from carotenoids}/20) + (\text{IU from retinol}/3.33)$. μg of retinol were calculated as $\text{IU from retinol}/3.33$.

Vitamin E. Vitamin E activity as defined by the DRI report (NAS/IOM 2000) is now limited to the naturally occurring form and three synthetic forms of α -tocopherol. For this reason, α -tocopherol equivalents, which included vitamin E activity from α -, β -, γ -, and δ -tocopherols and α -, β -, and γ -tocotrienols, were dropped from the database in SR16. Tocopherols were determined by gas-liquid chromatography (GLC) or high-performance liquid chromatography (HPLC). For those items in FNDDS, values are presented for α -tocopherol. If analytical data were unavailable, values for α -tocopherol were imputed. When available, values are also presented for the other tocopherols.

In the new Dietary Reference Intakes for Vitamin E, different factors were used to calculate the milligram amount of α -tocopherol from IU of vitamin E (NAS/IOM 2000). The factors vary depending upon the chemical form of α -tocopherol used to fortify the food where

mg of α -tocopherol in food, fortified food, or multivitamin

= IU of the RRR- α -tocopherol compound X 0.67 and

= IU of the *all rac*- α -tocopherol compound X 0.45.

Before SR16-1, the conversion factor for RRR- α -tocopherol was used for all vitamin E fortified foods. New α -tocopherol values have been calculated for breakfast cereals, most infant formulas and a few other foods, where we have confirmed that *all rac*- α -tocopherol was used. For more information about vitamin E in breakfast cereals, see the article in the January 2004 issue of the *American Journal of Clinical Nutrition* by Leonard et al. (2004).

Vitamin K. Much of the data for vitamin K were generated under NFNAP and supersede the values in the Provisional Table (PT-104) (Weihrauch and Chatra 1994). Vitamin K is extracted with hexane, purified with solid phase extraction using silica columns, and quantitated using HPLC with chemical reduction and fluorescence detection. Losses are corrected using vitamin $\text{K}_{1(25)}$ as internal standard (Booth et al. 1994).

Vitamin D. Much of the data for vitamin D were published earlier (Weihrauch and Tamaki 1991). Values for breakfast cereals were updated based on data received from the food industry.

Lipid Components. Fatty acids are expressed as the actual quantity of fatty acid in g per 100 g of food and do not represent fatty acids as triglycerides. Historically, most fatty acid data were obtained as the percentage of fatty acid methyl esters and determined by GLC analyses. These data were converted to g fatty acid per 100 g total lipid using lipid conversion factors and then to g fatty acid per 100 g edible portion of food using the total lipid content. Details of the derivation of lipid conversion factors were published by Weihrauch et al. 1977. In the redesigned NDBS, fatty acid data may be imported in a variety of units and converted within the system. No conversions are required if data are received as g fatty acid per 100 g edible portion of food. Data received as fatty acid esters and triglycerides are converted to fatty acids using Sheppard conversion factors. Sheppard conversion factors are based on the molecular weights of the specific fatty acid and its corresponding esters (butyl or methyl) and triglyceride (Sheppard 1992). When fatty acid data are received as percentages of fatty acid methyl esters, methyl esters are converted to fatty acids using Sheppard conversion factors and then multiplied by total lipid (Nutrient No. 204) to give g fatty acid per 100 g edible portion of food. Occasionally, total lipid values are available from a variety of data sources, but individual fatty acids are available from fewer references. In those cases, it may be necessary to normalize the individual fatty acids to the mean fat value of the food item. In the case of normalized fatty acids, the sum of the individual fatty acids will equal the mean fat value multiplied by the Weihrauch lipid conversion factor for that food item. No statistics of variability are reported for normalized fatty acids.

The basic format for describing individual fatty acids is that the number before the colon indicates the number of carbon atoms in the fatty acid chain, and the number after the colon indicates the number of double bonds. For unsaturated fatty acids, additional nutrient numbers have been added to accommodate the reporting of many specific positional and geometric isomers. Of the specific isomers, there are two basic classifications considered: omega double bond position and *cis/trans* configuration of double bonds.

Omega-3 and omega-6 isomers are denoted in shorthand nomenclature as n-3 and n-6. The n-number indicates the position of the first double bond from the methyl end of the carbon chain. The letter *c* or *t* indicates whether the bond is *cis* or *trans*. For polyunsaturated fatty acids, *cis* and *trans* configurations at successive double bonds may be indicated. For example, linoleic acid is an 18 carbon omega-6 fatty acid with 2 double bonds, both in *cis* configuration. When data are isomer specific, linoleic acid is described as 18:2 n-6 c,c. Other isomers of 18:2, for which new nutrient numbers have been assigned, include 18:2 c,t, 18:2 t,c, and 18:2 t,t; 18:2 t not further defined and 18:2 i. 18:2 i is not a single isomer but includes isomers other than 18:2 n-6 c,c with peaks that cannot be easily differentiated in the particular food item. Systematic and common names for fatty acids are given in table 2.

Fatty acid totals: Only a small portion of the fatty acid data received for release in SR17 contains specific positional and geometric isomers. Therefore, it has been necessary to maintain the usual nutrient numbers corresponding to fatty acids with no further differentiation other than carbon length and number of double bonds. To aid users of our data, specific isomers are always summed to provide a total value for the undifferentiated fatty acid. Thus, mean values for the specific isomers of 18:2 would be summed to provide a mean for 18:2 undifferentiated (Nutrient No. 618). Other fatty acid totals provided are (1) the sum of saturated, monounsaturated, and polyunsaturated fatty acids and (2) the sum of *trans*-monoenoic, the sum of *trans*-polyenoic, and

the sum of all *trans* fatty acids.

Values for total saturated, monounsaturated, and polyunsaturated fatty acids may include individual fatty acids not reported; therefore, the sum of their values may exceed the sum of the individual fatty acids. In rare cases, the sum of the individual fatty acids may exceed the sum of the values given for the total saturated fatty acids (SFA), monounsaturated fatty acids (MUFA), and polyunsaturated fatty acids (PUFA). These differences are generally caused by rounding and may be relatively small.

For formulated brand name foods, industry data were often available for fatty acid classes (SFA, MUFA, and PUFA) but were lacking for individual fatty acids. In these cases, individual fatty acids were calculated from the fatty acids of the individually listed ingredients and normalized to the total fat level. A best-fit approximation was made to fatty acid classes, but unavoidably, calculated sums of individual fatty acid totals did not always match industry data for fatty acid classes. Zero values for individual fatty acids should be understood to mean that trace amounts may be present. When g fatty acids per 100 g of total lipid were converted to g fatty acids per 100 g of food, values of less than 0.0005 were rounded to 0.

Table 2 is provided for the convenience of users in attaching common names or systematic names to fatty acids in our database. Although individual fatty acids are more specific than in past releases, it is not possible to include every possible geometric and positional isomer. Where specific isomers exist for a fatty acid, the common name of the most typical isomer is listed for the undifferentiated fatty acid and an asterisk (*) designates the specific isomer by that name. The most typical isomer for 18:1 is oleic. Thus, the specific isomer by that name, 18:1 c, is designated in table 2 as oleic.

Cholesterol. Cholesterol values were generated primarily by GLC procedures. It is assumed that cholesterol is present only in foods of animal origin and foods containing at least one ingredient of animal origin (for example, cake that contains eggs). For mixtures containing ingredients derived from animal products, the cholesterol value may have been calculated from the value for those ingredients. For foods that contain only plant products, the value for cholesterol is assumed to be zero.

Plant sterols. Data on plant sterols (campesterol, stigmasterol, and β -sitosterol) were obtained by colorimetric or gas-chromatographic procedures and summed to calculate total phytosterols.

Table 2.—Systematic and common names for fatty acids

Fatty acid	Systematic name	Common name of most typical isomer	Nutrient number
Saturated fatty acids			
4:0	butanoic	butyric	607
6:0	hexanoic	caproic	608
8:0	octanoic	caprylic	609
10:0	decanoic	capric	610
12:0	dodecanoic	lauric	611
13:0	tridecanoic		696
14:0	tetradecanoic	myristic	612
15:0	pentadecanoic		652
16:0	hexadecanoic	palmitic	613
17:0	heptadecanoic	margaric	653
18:0	octadecanoic	stearic	614
20:0	eicosanoic	arachidic	615
22:0	docosanoic	behenic	624
24:0	tetracosanoic	lignoceric	654
Monounsaturated fatty acids			
14:1	tetradecenoic	myristoleic	625
15:1	pentadecenoic		697
16:1 undifferentiated	hexadecenoic	palmitoleic	626
16:1 c			673*
16:1 t			662
17:1	heptadecenoic		687
18:1 undifferentiated	octadecenoic	oleic	617
18:1 c			674*
18:1 t			663
20:1	eicosenoic	gadoleic	628
22:1 undifferentiated	docosenoic	erucic	630
22:1 c			676*
24:1 c	cis-tetracosenoic	nervonic	671

Table 2.—Systematic and common names for fatty acids—(continued)

Fatty acid	Systematic name	Common name of most typical isomer	Nutrient number
Polyunsaturated fatty acids			
18:2 undifferentiated	octadecadienoic	linoleic	618
18:2 n-6 c,c			675*
18:2 i			666
18:2 t not further defined			665
18:3	octadecatrienoic	linolenic	619
18:3 n-3 c,c,c		alpha-linolenic	851*
18:3 n-6 c,c,c		gamma-linolenic	685
18:4 undifferentiated	octadecatetraenoic	parinaric	627
20:2 n-6 c,c	eicosadienoic		672
20:3 undifferentiated	eicosatrienoic		689
20:4 undifferentiated	eicosatetraenoic	arachidonic	620
20:5 n-3	eicosapentaenoic (EPA)	timnodonic	629
22:5 n-3	docosapentaenoic (DPA)	clupanodonic	631
22:6 n-3	docosahexaenoic (DHA)		621

* Designates the specific isomer associated with the common name; the typical isomer is listed for the undifferentiated fatty acid.

Amino Acids. Amino acid data for a class or species of food are aggregated to yield a set of values that serve as the pattern for calculating the amino acid profile of other similar foods. The amino acid values for the pattern are expressed on a per-gram-of-nitrogen basis. Data to develop amino acid patterns for simple foods were obtained primarily by ion-exchange chromatography. The amino acid patterns and the total nitrogen content were used to calculate the levels of individual amino acids per 100 g of food, using the following formula:

$$AA_f = (AA_n * V_p) / N_f$$

where

AA_f = amino acid content per 100 g of food,

AA_n = amino acid content per g of nitrogen,

V_p = protein content of food, and

N_f = nitrogen factor.

In the past, the number of data points appeared only on the food item for which the amino acid pattern was developed, not on other foods that used the same pattern. It referred to the number of observations used in developing the amino acid pattern for that food. For foods processed in the new NDBS, the number of observations used in developing an amino acid pattern will be released only with the pattern. The amino acid profiles calculated from these patterns will show the number of data points to be zero.

If amino acid values are presented for an item with more than one protein-containing ingredient, the values may have been calculated on a per-gram-of-nitrogen basis from the amino acid patterns of the various protein-containing ingredients. Then the amino acid contents for an item on the 100-g basis were calculated as the sum of the amino acids in each protein-containing ingredient multiplied by total nitrogen in the item.

Weights and Measures

Information is provided on household measures for food items (for example, 1 cup, 1 tablespoon, 1 fruit, and 1 leg). Weights are given for edible material without refuse. The Weight file contains the gram weights and measure descriptions for each food item. This file can be used to calculate nutrient values for food portions from the values provided per 100 g of food. The following formula is used to calculate the nutrient content per household measure:

$$N = (V*W)/100$$

where

N = nutrient value per household measure,
V = nutrient value per 100 g (Nutr_Val in the Nutrient Data file), and
W = g weight of portion (Gm_Wgt in the Weight file).

The Weight file can be used to produce reports showing the household measure and nutrient values calculated for that portion. The weights were derived from published sources, industry files, studies conducted by USDA (Adams 1975, Fulton et al. 1977), and the weights and measures used in the FNDDS (2004). Though we made special efforts to provide representative values, weights and measures obtained from different sources vary considerably for some foods. The format of this file is described on p. 25.

Footnotes

Footnotes are provided for a few items where information about food description, weights and measures, or nutrient values could not be accommodated in existing fields. Many of the footnotes published in "Agriculture Handbook 8" are no longer needed because the information has been moved to other fields and tables. For example, details about the measure description, once contained in footnotes, are now part of the measure description in the Weight file. Values for additional nutrients once included in footnotes were given nutrient numbers, when appropriate, and included in the Nutrient Data file. The database also incorporates data that cover enrichment or fortification or cases where nutrient content is affected by plant part or color (for example, yellow and white corn). The format of this file is described on p. 25

Sources of Data

We first added this file (previously called References) with SR14 (2001). We have changed the name and some of the fields to reflect the fact that not all sources are journals or books, but also include the results of unpublished data from USDA-sponsored research and from research sponsored by others either separately or in collaboration with USDA. It contains data sources for the nutrient values and links to an identification number on each nutrient record. Since many of the data in this release were carried forward from SR13 (1999), nutrient-specific source

documentation was not electronically available. As new data for these foods are generated and as additional documentation is entered into the new NDBS, data source information will increase in future releases. The format of this file is described on p. 26.

A file, the Sources of Data Link file is provided to allow users to establish a relationship between the Sources of Data file and the Nutrient Data file. This lets the user identify specific sources of data for each nutrient value. The format of this file is described on p. 27.

Explanation of File Formats

The data appear in two different organizational formats. One is a relational format of four principal and six support files making up the database. The relational format is complete and contains all food, nutrient, and related data. The other is a flat abbreviated file with all the food items, but fewer nutrients and related information.

Relational Files

The four principal and six support files of the relational database can be linked together in a variety of combinations to produce queries and generate reports (figure 1). Table 3 shows the number of records in each file. The relational files are in both ASCII format and a Microsoft Access 2000 database. Tables 4–13 describe the formats of these files. Information on the relationships that can be made among these files is also given. Fields that always contain data and fields that can be left blank or null are identified in the “blank” column; N indicates a field that is always filled; Y indicates a field that may be left blank (null) (tables 4–13). An asterisk (*) indicates that this is an index field for the file. Although the ASCII files are not indexed, the file descriptions show where indexes were used to sort and manage records within the NDBS. When importing these files into a database management system, if files are to be indexed, it is important to use the indexes listed here, particularly with the Nutrient Data file, which uses two.

ASCII files are delimited. All fields are separated by carets (^) and text fields are surrounded by tildes (~). A double caret (^) or two carets and two tildes (~) appear when a field is null or blank. Format descriptions include the name of each field, its type [N = numeric with width and number of decimals (w.d) and A = alphanumeric], and maximum length. The actual length in the data files may be less and most likely will change in later releases. Values will be padded with zeroes when imported into various software packages, depending on the formats used.

Figure 1. Relationships among files in the USDA National Nutrient Database for Standard Reference

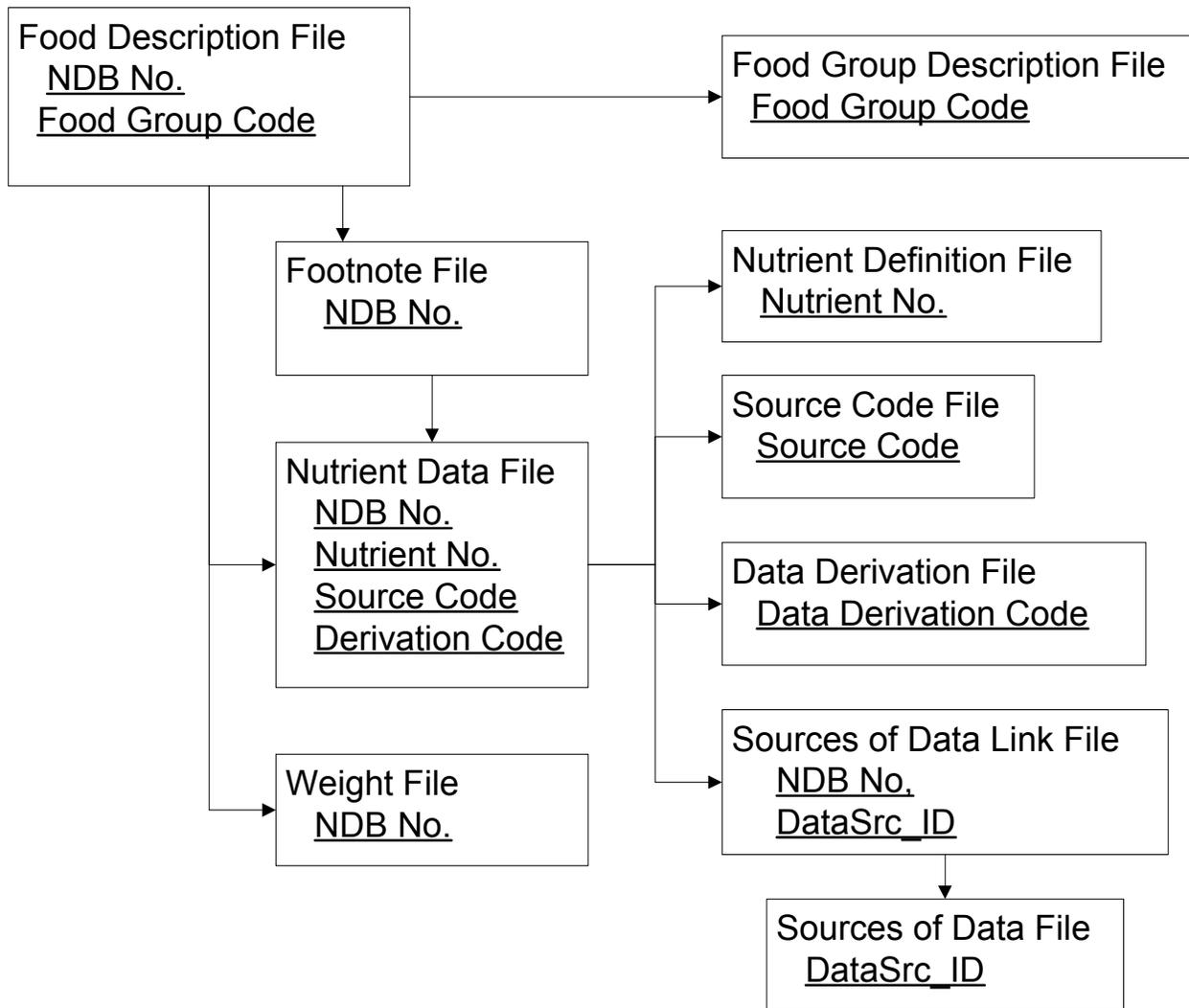


Table 3.—Number of records in principal and support files

File name	Table name	Number of records
Principal files		
Food Description	FOOD_DES	6,839
Nutrient Data	NUT_DATA	455,905
Weight	WEIGHT	12,583
Footnote	FOOTNOTE	155
Support files		
Food Group Description	FD_GROUP	24
Nutrient Definition	NUTR_DEF	128
Source Code	SRC_CD	10
Data Derivation Description	DERIV_CD	54
Sources of Data	DATA_SRC	330
Sources of Data Link	DATSRCLN	69,132

Food Description File (file name = FOOD_DES). The Food Description file (table 4) contains a long and short description and food group for 6,839 food items, along with common names, manufacturer name, scientific name, percentage of refuse, and factors used for calculating protein and calories, if applicable.

- Links to the Food Group Description file by the FdGrp_Cd field
- Links to the Nutrient Data file by the NDB_No field
- Links to the Weight file by the NDB_No field
- Links to the Footnote file by the NDB_No field
- Links to Sources of Data file by the NDB_No field through the Sources of Data Link file

Table 4.—Food Description File Format

Field name	Type	Blank	Description
NDB_No	A 5*	N	5-digit Nutrient Databank number that uniquely identifies a food item
FdGrp_Cd	A 4	N	4-digit code indicating food group to which a food item belongs
Long_Desc	A 200	N	200-character description of food item

Shrt_Desc	A 60	N	60-character abbreviated description of food item. Generated from the 200-character description using abbreviations in appendix A. If short description was longer than 60 characters, additional abbreviations were made.
ComName	A 100	Y	Other names commonly used to describe a food, including local or regional names for various foods, for example, “soda” or “pop” for “carbonated beverages”
ManufacName	A 50	Y	Indicates the company that manufactured the product, when appropriate
Survey	A 1	Y	Indicates if the food item is used in the USDA Food and Nutrient Database for Dietary Studies (FNDDS) and has a complete nutrient profile for a specified set of nutrients
Ref_desc	A 60	Y	Description of inedible parts of a food item (refuse), such as seeds or bone
Refuse	N 2	Y	Percentage of refuse
SciName	A 60	Y	Scientific name of the food item. Given for the least processed form of the food (usually raw), if applicable
N_Factor	N 4.2	Y	Factor for converting nitrogen to protein
Pro_Factor	N 4.2	Y	Factor for calculating calories from protein
Fat_Factor	N 4.2	Y	Factor for calculating calories from fat
CHO_Factor	N 4.2	Y	Factor for calculating calories from carbohydrate

* Index field for the Food Description file.

Food Group Description File (file name = FD_GROUP). This file (table 5) is a support file to the Food Description file and contains a list of food groups used in SR17 and their descriptions.

- Links to the Food Description file by FdGrp_Cd

Table 5.—Food Group Description File Format

Field name	Type	Blank	Description
FdGrp_Cd	A 4*	N	4-digit code identifying a food group. Only the first 2 digits are currently assigned. In the future, the last 2 digits may be used. Codes may not be consecutive.
FdGrp_Desc	A 60	N	Name of food group

* Index field for the Food Group Description file.

Nutrient Data File (file name = NUT_DATA). The Nutrient Data file (table 6) contains the nutrient values and information about the values, including expanded statistical information.

- Links to the Food Description file by NDB_No.
- Links to the Weight file by NDB_No.
- Links to the Footnote file by NDB_No and when applicable, Nutr_No.
- Links to the Nutrient Definition file by Nutr_No.
- Links to the Source Code file by Src_Cd
- Links to the Derivation Code file by Deriv_Cd

Table 6.—Nutrient Data File Format

Field name	Type	Blank	Description
NDB_No	A 5*	N	5-digit Nutrient Databank number
Nutr_No	A 3*	N	Unique 3-digit identifier code for a nutrient
Nutr_Val	N 10.3	N	Amount in 100 grams, edible portion †
Num_Data_Pts	N 5.0	N	Number of data points (previously called Sample_Ct)
Std_Error	N 8.3	Y	Standard error of the mean. Null if could not be calculated
Src_Cd	A 2	N	Code indicating type of data
Deriv_Cd	A 4	Y	Data Derivation Code giving specific information on how the value was determined
Ref_NDB_No	A 5	Y	NDB number of the item used to impute a missing value. Populated only for items added or updated starting with SR14
Add_Nutr_Mark	A 1	Y	Indicates a vitamin or mineral added for fortification or enrichment. This field is populated for ready-to-eat breakfast cereals and many brand name hot cereals in food group 8. Other food groups will be populated in future releases
Num_Studies	N 2	Y	Number of studies
Min	N 10.3	Y	Minimum value
Max	N 10.3	Y	Maximum value
DF	N 2	Y	Degrees of Freedom
Low_EB	N 10.3	Y	Lower 95% error bound
Up_EB	N 10.3	Y	Upper 95% error bound

Stat_cmt	A 10	Y	Statistical comments. See definitions below.
CC	A 1	Y	Confidence Code indicating data quality, based on evaluation of sample plan, sample handling, analytical method, analytical quality control, and number of samples analyzed. Not populated for this release

* Index field for the Nutrient Data file.

† Nutrient values have been rounded to a specified number of decimal places for each nutrient. Number of decimal places are listed in the Nutrient Definition file.

Definitions of each Statistical Comment included in the Nutrient Data table follow:

1. The displayed summary statistics were computed from data containing some less-than values. Less-than, trace, and not-detected values were calculated.
2. The displayed degrees of freedom were computed using Satterthwaite's approximation (Korz and Johnson 1988).
3. The procedure used to estimate the reliability of the generic mean requires that the data associated with each study be a simple random sample from all the products associated with the given data source (for example, manufacturer, variety, cultivar, and species).
4. For this nutrient, one or more data sources had only one observation. Therefore, the standard errors, degrees of freedom, and error bounds were computed from the between-group standard deviation of the weighted groups having only one observation.

Nutrient Definition File (file name = NUTR_DEF). The Nutrient Definition file (table 7) is the support file to the Nutrient Data file. It provides the 3-digit nutrient code, unit of measure, INFOODS tagname, and description.

- Links to the Nutrient Data file by Nutr_No.

Table 7.—Nutrient Definition File Format

Field name	Type	Blank	Description
Nutr_No	A 3*	N	Unique 3-digit identifier code for a nutrient
Units	A 7	N	Units of measure (mg, g, µg, and so on.)
Tagname	A 20	Y	International Network of Food Data Systems (INFOODS) Tagnames.† A unique abbreviation for a food component developed by INFOODS to aid in the interchange of data
NutrDesc	A 60	N	Name of food component
Num_Dec	A 1	N	Number of decimal places that a nutrient value is rounded to
SR_Order	N 6	N	Used to sort nutrient records in the same order as various reports produced from SR

* Index field for the Nutrient Definition file.

† INFOODS 2004.

Source Code File (file name = SRC_CD). The Source Code file (table 8) contains codes indicating the type of data (analytical, calculated, assumed zero, and so on) in the Nutrient Data file. To improve the usability of the database and to provide values for the FNDDS, NDL staff imputed nutrient values for a number of proximate components, total dietary fiber, total sugar, and vitamin and mineral values.

- Links to the Nutrient Data file by Src_Cd

Table 8.—Source Code File Format

Field name	Type	Blank	Description
Src_Cd	A 2*	N	2-digit code
SrcCd_Desc	A 60	N	Description of source code that identifies the type of nutrient data

* Index field for the Source Code file.

Data Derivation Code Description File (file name = DERIV_CD). This file (table 9) is a support file for the Nutrient Data file and contains information on how the nutrient values were determined. The file contains the derivation codes and their descriptions.

- Links to the Nutrient Data file by Deriv_Cd

Table 9.—Data Derivation Code File Format

Field name	Type	Blank	Description
Deriv_Cd	A 4*	N	Derivation Code
Deriv_Desc	A 120	N	Description of derivation code giving specific information on how the value was determined

* Index field for the Data Derivation Code file.

For example, the data derivation code that indicates how α -tocopherol (Nutrient No. 323) in Emu, fan fillet, raw (NDB. No. 05623) was calculated is BFSN. The breakdown of the code is as follows:

- B = based on another form of the food or a similar food;
- F = concentration adjustment used;
- S = solids, the specific concentration adjustment used; and
- N = retention factors not used

The Reference_NDB_No is 05621 Emu, ground, raw. This means that the analytical α -tocopherol value in the solids of emu, ground raw is used to calculate the α -tocopherol in the solids of emu, fan fillet, raw.

$$N_t = (N_s * S_s) / S_t$$

where

N_t = the nutrient content of the target item,

N_s = the nutrient content of the source item,

For NDB No. 05621, α -tocopherol = 0.24 mg/100 g

S_s = the solids content of the source item, and

For NDB No. 05621, solids = 25.38 g/100 g

S_t = the solids content of the target item.

For NDB No. 05623, solids = 27.13 g/100 g

So, using this formula for the above example:

$$N_t = (0.24 \times 25.38) / 27.13 = 0.22 \text{ mg/100 g } \alpha\text{-tocopherol in Emu, fan fillet, raw}$$

Only items that were imputed in the new NDBS will have derivation codes and reference NDB numbers. Other items that were imputed by hand during the development of data derivation codes will have data derivation codes, but the reference NDB number field will be blank.

Weight File (file name = WEIGHT). This file (table 10) contains the weight in grams of a number of common measures for each food item.

- Links to Food Description file by NDB_No.
- Links to Nutrient Data file by NDB_No.

Table 10.— Weight File Format

Field name	Type	Blank	Description
NDB_No	A 5*	N	5-digit Nutrient Databank number
Seq	A 2*	N	Sequence number
Amount	N 5.3	N	Unit modifier (for example, 1 in “1 cup”)
Msre_Desc	A 80	N	Description (for example, cup, diced, and 1-inch pieces)
Gm_Wgt	N 7.1	N	Gram weight
Num_Data_Pts	N 3	Y	Number of data points
Std_Dev	N 7.3	Y	Standard deviation

* Index field for the Weight file.

Footnote File (file name = FOOTNOTE). This file (table 11) contains additional information about the food item, household weight, and nutrient value.

- Links to the Food Description file by NDB_No.
- Links to the Nutrient Data file by NDB_No and Nutr_No.

Table 11.—Footnote File Format

Field name	Type	Blank	Description
NDB_No	A 5*	N	5-digit Nutrient Databank number
Footnt_No	A 4*	N	Sequence number
Footnt_Typ	A 1	N	Type of footnote D = footnote adding information to the food description; M = footnote adding information to measure description; N = footnote providing additional information on a nutrient value. If the Footnt_typ = N, the Nutr_No will also be filled in
Nutr_No	A 3	Y	Unique 3-digit identifier code for a nutrient to which footnote applies
Footnt_Txt	A 200	N	Footnote text

* Index field for the Footnote file.

Sources of Data File (file name = DATA_SRC) This file (table 12) provides a citation to the DataSrc_ID in the Sources of Data Link file.

- Links to Nutrient Data file by NDB No. through the Sources of Data Link file

Table 12.—Sources of Data File Format

Field name	Type	Blank	Description
DataSrc_ID	A 6*	N	Unique number identifying the reference/source
Authors	A 255	Y	List of authors for a journal article or name of sponsoring organization for other documents
Title	A 255	N	Title of article or name of document, such as a report from a company or trade association
Year	A 4	Y	Year article or document was published
Journal	A 135	Y	Name of the journal in which the article was published
Vol_City	A 10	Y	Volume number for journal articles or books; city where sponsoring organization is located
Issue_State	A 5	Y	Issue number for journal article; State where the sponsoring organization is located
Start_Page	A 5	Y	Starting page number of article/document
End_Page	A 5	Y	Ending page number of article/document

* Index field for the Sources of Data file.

Sources of Data Link File (file name = DATSRCLN). This file (table 13) is used to link the Nutrient Data file with the Sources of Data table. It is needed to resolve the many-to-many relationship between the two tables.

- Links to the Nutrient Data file by NDB No. and Nutr_No.
- Links to the Sources of Data file by DataSrc_ID.

Table 13.—Sources of Data Link File Format

Field name	Type	Blank	Description
NDB_No	A 5*	N	5-digit Nutrient Databank number
Nutr_No	A 3*	N	Unique 3-digit identifier code for a nutrient
DataSrc_ID	A 6	N	Unique ID identifying the reference/source

* Index field for the Sources of Data Link file.

Abbreviated File (file name = ABBREV). The Abbreviated file is available in ASCII format and is also provided in a Microsoft Excel spreadsheet. Starting with SR16 (2003), we have added total sugars, folic acid, food folate, folate DFE, retinol, α -tocopherol, vitamin K, and individual carotenoids (α -carotene, β -carotene, β -cryptoxanthin, lycopene, and lutein+zeaxanthin) to the Abbreviated file. The ASCII file (table 14) is in delimited format. Fields are separated by a caret (^). Text fields are surrounded by a tilde (~). Data refer to 100 g of the edible portion of the food item. Decimal points are included in the fields. Missing values are denoted by the null value of two consecutive carets (^ ^) or two carets and two tildes (~ ~). The file is sorted in ascending order by the NDB number. Two common measures are provided, which are the first two common measures in the Weight file for each NDB number.

This file is a flat file and is provided for those users who do not need a relational database. It contains the information in one record per food item and is suitable for importing into a spreadsheet. We have imported the data file into a Microsoft Excel 2000 spreadsheet for users of that application. Users of other software applications can import either the Microsoft Excel 2000 spreadsheet or the ASCII files. It contains all the food items, but less descriptive information and fewer nutrients and weights than the larger relational files. If additional information is needed, this file can be linked to the other files by the NDB number.

Table 14.—Abbreviated File Format

Field name	Type	Description
NDB_No.	A 5*	5-digit Nutrient Databank number
Shrt_Desc	A 60	60-character abbreviated description of food item†
Water	N 10.2	Water (g/100 g)
Energ_Kcal	N 10	Food energy (kcal/100 g)

Field name	Type	Description
Protein	N 10.2	Protein (g/100 g)
Lipid_Tot	N 10.2	Total lipid (fat)(g/100 g)
Ash	N 10.2	Ash (g/100 g)
Carbohydrt	N 10.2	Carbohydrate, by difference (g/100 g)
Fiber_TD	N 10.1	Total dietary fiber (g/100 g)
Sugar_Tot	N 10.2	Total sugars (g/100 g)
Calcium	N 10	Calcium (mg/100 g)
Iron	N 10.2	Iron (mg/100 g)
Magnesium	N 10	Magnesium (mg/100 g)
Phosphorus	N 10	Phosphorus (mg/100 g)
Potassium	N 10	Potassium (mg/100 g)
Sodium	N 10	Sodium (mg/100 g)
Zinc	N 10.2	Zinc (mg/100 g)
Copper	N 10.3	Copper (mg/100 g)
Manganese	N 10.3	Manganese (mg/100 g)
Selenium	N 10.1	Selenium (μg /100 g)
Vit_C	N 10.1	Vitamin C (mg/100 g)
Thiamin	N 10.3	Thiamin (mg/100 g)
Riboflavin	N 10.3	Riboflavin (mg/100 g)
Niacin	N 10.3	Niacin (mg/100 g)
Panto_acid	N 10.3	Pantothenic acid (mg/100 g)
Vit_B6	N 10.3	Vitamin B ₆ (mg/100 g)
Folate_Tot	N 10	Folate (μg /100 g)
Folic_acid	N 10	Folic acid (μg /100 g)
Food_Folate	N 10	Food folate (μg /100 g)
Folate_DFE	N 10	Folate (μg dietary folate equivalents/100 g)
Vit_B12	N 10.2	Vitamin B ₁₂ (μg /100 g)
Vit_A_IU	N 10	Vitamin A (IU/100 g)
Vit_A_RAE	N 10	Vitamin A (μg retinol activity equivalents/100g)
Retinol	N 10	Retinol (μg /100 g)
Vit_E	N 10.2	Vitamin E (alpha-tocopherol) (mg/100 g)
Vit_K	N 10.1	Vitamin K (phylloquinone) (μg /100 g)

Field name	Type	Description
Alpha_Carot	N 10	Alpha-carotene (µg/100 g)
Beta_Carot	N 10	Beta-carotene (µg/100 g)
Beta_Crypt	N 10	Beta-cryptoxanthin (µg/100 g)
Lycopene	N 10	Lycopene (µg/100 g)
Lut+Zea	N 10	Lutein+zeaxanthin (µg/100 g)
FA_Sat	N 10.3	Saturated fatty acid (g/100 g)
FA_Mono	N 10.3	Monounsaturated fatty acids (g/100 g)
FA_Poly	N 10.3	Polyunsaturated fatty acids (g/100 g)
Cholestrl	N 10.3	Cholesterol (mg/100 g)
GmWt_1	N 9.2	First household weight for this item from the Weight file†
GmWt_Desc1	A 120	Description of household weight number 1
GmWt_2	N 9.2	Second household weight for this item from the Weight file‡
GmWt_Desc2	A 120	Description of household weight number 2
Refuse_Pct	N 2	Percent refuse§

* Index field for the Abbreviated file.

† For a 200-character description and other descriptive information, link to the Food Description file.

‡ For the complete list and description of the measure, link to the Weight file.

§ For a description of refuse, link to the Food Description file.

Update Files . These update files provide changes made between SR16-1 (2004) and SR17 (2004). Update files in ASCII are provided for those users who reformatted previous releases for their systems and wish to do their own updates. If you are using an earlier release, you will need to first obtain the update files for that release through SR16-1, update your database to SR16-1, then use the update files for SR17. These updates are available on NDL's website: <http://www.nal.usda.gov/fnic/foodcomp>. Added items are given in six files:

- ADD_FOOD for descriptions of the new items,
- ADD_NUTR for added nutrient data,
- ADD_WGT for added weight and measure data,
- ADD_FTNT for added footnotes,
- ADD_FDGP for added food groups, and
- ADD_NDEF for added nutrient definitions

These files are in the same formats as the Food Description file, the Nutrient Data file, Weight file, Footnote file, Food Group Description file, Nutrient Definition file, and the Data Derivation Code Description file.

Four files contain changes made since SR16-1 (2004):

- CHG_FOOD contains records with changes in the descriptive information for a food item.
- CHG_NUTR contains changes to the following fields: nutrient values, standard errors, number of data points, source code, and data derivation code.
- CHG_WGT contains records with changes to the gram weights or measure information.
- CHG_NDEF contains changes in the Nutrient Definition file.

If the values in any fields have changed, the entire record is included for that file. These files are in the same format as the Food Description, Nutrient Data, Nutrient Definition, and Weight files. The update files are provided in ASCII format.

Five files contain records that were deleted since SR16-1 (2004):

- DEL_FOOD file (table 15) lists those food items that were deleted from the database.
- DEL_NUTR file (table 16) lists those nutrient values that were removed from the database.
- DEL_WGT contains any gram weights that were removed. These records are in the same format as the Weight file (table 10).
- DEL_FTNT contains any footnotes that were removed from the database (table 17).
- DEL_DERV contains derivation codes that are no longer used due to the removal or updating of the record(s) that contained them. These records are in the same format as DERIV_CD (table 9).

Table 15.—Foods Deleted Format

Field name	Type	Blank	Description
NDB_No	A 5*	N	Unique 5-digit number identifying deleted item
Shrt_Desc	A 60	N	60-character abbreviated description of food item

* Index field for Foods Deleted file.

Table 16. —Nutrients Deleted Format

Field name	Type	Blank	Description
NDB_No	A 5*	N	Unique 5-digit number identifying the item that contains the deleted nutrient record
Nutr_No	A 3	N	Nutrient number of deleted record

* Index field for Nutrients Deleted file.

Table 17.—Footnotes Deleted Format

Field name	Type	Blank	Description
NDB_No	A 5*	N	Unique 5-digit number identifying the item that contains the deleted nutrient record
Nutr_No	A 3	N	Nutrient number of deleted record
Footnt_Typ	A 1	N	Type of footnote of deleted record

* Index field for Footnotes Deleted file.

Update files in ASCII are also provided for the Abbreviated file:

- CHG_ABBR file contains records for food items where a food description, household weight, refuse value, or nutrient value was added, changed, or deleted since SR16-1. This file is in the same format as the Abbreviated file (table 14).
- DEL_ABBR contains food items that were removed from the database; it is in the same format as DEL_FOOD.
- ADD_ABBR contains food items added since SR16-1; it is also in the same format as the Abbreviated file.

Summary

Values for individual carotenoids and vitamin K, first added in SR16, have been maintained. The carotenoids include α -carotene, β -carotene, β -cryptoxanthin, lutein+zeaxanthin, and lycopene. Values for the above nutrients, α -tocopherol, and total sugars have been expanded to include all foods used in the FNDDS. A number of legumes; frozen novelties and ice creams; industrial oils, margarines and shortenings; Navajo foods and Alaskan Native foods have been added or revised. SR18, which will be released in about a year, will contain additional items and updates.

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Appendix A. Abbreviations Used in Short Descriptions

All purpose	ALLPURP
Aluminum	AL
And	&
Apple	APPL
Apples	APPLS
Applesauce	APPLSAUC
Approximate	APPROX
Approximately	APPROX
Arm and blade	ARM&BLD
Artificial	ART
Ascorbic acid	VIT C
Aspartame	ASPRT
Aspartame-sweetened	ASPRT-SWTND
Baby food	BABYFD
Baked	BKD
Barbequed	BBQ
Based	BSD
Beans	BNS
Beef	BF
Beverage	BEV
Boiled	BLD
Boneless	BNLESS
Bottled	BTLD
Bottom	BTTM
Braised	BRSD
Breakfast	BRKFST
Broiled	BRLD
Buttermilk	BTTRMLK
Calcium	CA
Calorie, calories	CAL
Canned	CND
Carbonated	CARB
Center	CNTR
Cereal	CRL
Cheese	CHS
Chicken	CHICK
Chocolate	CHOC
Choice	CHOIC
Cholesterol	CHOL
Cholesterol-free	CHOL-FREE
Chopped	CHOPD
Cinnamon	CINN
Coated	COATD
Coconut	COCNT

Commercial	COMM
Commercially	COMMLY
Commodity	CMDTY
Composite	COMP
Concentrate	CONC
Concentrated	CONCD
Condensed	COND
Condiment, condiments	CONDMNT
Cooked	CKD
Cottonseed	CTNSD
Cream	CRM
Creamed	CRMD
Dark	DK
Decorticated	DECORT
Dehydrated	DEHYD
Dessert, desserts	DSSRT
Diluted	DIL
Domestic	DOM
Drained	DRND
Dressing	DRSNG
Drink	DRK
Drumstick	DRUMSTK
English	ENG
Enriched	ENR
Equal	EQ
Evaporated	EVAP
Except	XCPT
Extra	EX
Flank steak	FLANKSTK
Flavored	FLAV
Flour	FLR
Food	FD
Fortified	FORT
French fried	FRENCH FR
French fries	FRENCH FR
Fresh	FRSH
Frosted	FRSTD
Frosting	FRSTNG
Frozen	FRZ
Grades	GRDS
Gram	GM
Green	GRN
Greens	GRNS
Heated	HTD
Heavy	HVY
Hi-meat	HI-MT
High	HI

Hour	HR
Hydrogenated	HYDR
Imitation	IMITN
Immature	IMMAT
Imported	IMP
Include, includes	INCL
Including	INCL
Infant formula	INF FORMULA
Ingredient	ING
Instant	INST
Juice	JUC
Junior	JR
Kernels	KRNLS
Large	LRG
Lean	LN
Lean only	LN
Leavened	LVND
Light	LT
Liquid	LIQ
Low	LO
Low fat	LOFAT
Marshmallow	MARSHMLLW
Mashed	MSHD
Mayonnaise	MAYO
Medium	MED
Mesquite	MESQ
Minutes	MIN
Mixed	MXD
Moisture	MOIST
Natural	NAT
New Zealand	NZ
Noncarbonated	NONCARB
Nonfat dry milk	NFDM
Nonfat dry milk solids	NFDMS
Nonfat milk solids	NFMS
Not Further Specified	NFS
Nutrients	NUTR
Nutrition	NUTR
Ounce	OZ
Pack	PK
Par fried	PAR FR
Parboiled	PARBLD
Partial	PART
Partially	PART
Partially fried	PAR FR
Pasteurized	PAST
Peanut	PNUT

Peanuts	PNUTS
Phosphate	PO4
Phosphorus	P
Pineapple	PNAPPL
Plain	PLN
Porterhouse	PRTRHS
Potassium	K
Powder	PDR
Powdered	PDR
Precooked	PRECKD
Preheated	PREHTD
Prepared	PREP
Processed	PROC
Product code	PROD CD
Propionate	PROP
Protein	PROT
Pudding, puddings	PUDD
Ready-to-bake	RTB
Ready-to-cook	RTC
Ready-to-drink	RTD
Ready-to-eat	RTE
Ready-to-feed	RTF
Ready-to-heat	RTH
Ready-to-serve	RTS
Ready-to-use	RTU
Reconstituted	RECON
Reduced	RED
Reduced-calorie	RED-CAL
Refrigerated	REFR
Regular	REG
Reheated	REHTD
Replacement	REPLCMNT
Restaurant-prepared	REST-PREP
Retail	RTL
Roast	RST
Roasted	RSTD
Round	RND
Sandwich	SNDWCH
Sauce	SAU
Scalloped	SCALLPD
Scrambled	SCRMBLD
Seed	SD
Select	SEL
Separable ¹	
Shank and sirloin	SHK&SIRL
Short	SHRT
Shoulder	SHLDR

Simmered	SIMMRD
Skin	SKN
Small	SML
Sodium	NA
Solids	SOL
Solution	SOLN
Soybean	SOYBN
Special	SPL
Species	SP
Spread	SPRD
Standard	STD
Steamed	STMD
Stewed	STWD
Stick	STK
Sticks	STKS
Strained	STR
Substitute	SUB
Summer	SMMR
Supplement	SUPP
Sweet	SWT
Sweetened	SWTND
Sweetener	SWTNR
Teaspoon	TSP
Thousand	1000
Toasted	TSTD
Toddler	TODD
Trimmed ¹	
Trimmed to ¹	
Uncooked	UNCKD
Uncreamed	UNCRMD
Undiluted	UNDIL
Unenriched	UNENR
Unheated	UNHTD
Unprepared	UNPREP
Unspecified	UNSPEC
Unsweetened	UNSWTND
Variety, varieties	VAR
Vegetable, vegetables	VEG
Vitamin A	VIT A
Vitamin C	VIT C
Water	H2O
Whitener	WHTNR
Whole	WHL
Winter	WNTR
With	W/

Without
Yellow

WO/
YEL

¹ Removed in short description

Appendix B. Other Abbreviations

ap	as purchased
ARS	Agricultural Research Service
DFE	dietary folate equivalent
dia	diameter
fl oz	fluid ounce
g	gram
IU	international unit
kcal	kilocalorie
kJ	kilojoule
lb	pound
µg, mcg	microgram
mg	milligram
ml	milliliter
NDB	Nutrient Databank
NDBS	Nutrient Databank System
NDL	Nutrient Data Laboratory
NLEA	Nutrition Labeling and Education Act
oz	ounce
RAE	retinol activity equivalent
FNDDS	USDA Food and Nutrient Database for Dietary Studies
SR	USDA National Nutrient Database for Standard Reference