
LanguaL proposal Jayne Ireland 2012-06-25

## Proposals for new descriptors

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>A023P</td>
<td>Cooked cured bovine meat</td>
</tr>
</tbody>
</table>

**BOVIDAE**
- **BT:** ANIMAL (MAMMAL) [B1134]
- **SYN:** bovid, bovinae
- **AI:** The biological subfamily *Bovinae* includes a diverse group of 10 genera of medium to large sized ungulates, including domestic cattle, the bison, African buffalo, the water buffalo, the yak, and the four-horned and spiral-horned antelopes. [http://en.wikipedia.org/wiki/Bovine](http://en.wikipedia.org/wiki/Bovine)
- **NT:** ANTELOPE [B1481], BUFFALO [B1476], CATTLE [B1161], AFRICAN BUFFALO [B4156], BISON [B2098] => move these descriptors under the new term. A global term can be useful when the exact species is not known (as in EFSA food list).

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>A027F</td>
<td>Carp, chinese</td>
</tr>
</tbody>
</table>

Carp, Grass of the species *Cirrhinus chinensis* and otherwise known under the name of Chinese mud carp. Otherwise known under the name of Chinese mud carp. The part consumed/analysed is by default undefined. When relevant, information on the part consumed/analysed has to be reported with additional facet descriptors.

**CHINESE MUD CARP**
- **BT:** CARP [B2617]
- **SYN:** mud carp, chinese carp, cirrhinus chinensis
- **AI:** *Cirrhinus chinensis* Günther, 1868 [SciName] Chinese mud carp (*Cirrhinus chinensis*) is a species of ray-finned fish in the genus *Cirrhinus*. Chinese mud carp is an important food fish in Guangdong Province. It is also cultured in this area and Taiwan. Cantonese and Shunde cuisines often use this fish to make fish balls and dumplings. [http://en.wikipedia.org/wiki/Cirrhinus_chinensis](http://en.wikipedia.org/wiki/Cirrhinus_chinensis)

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>A02BD</td>
<td>Plaice, alaska</td>
</tr>
</tbody>
</table>

Plaice of the species *Pleuronectus quadrituberculata*. The part consumed/analysed is by default undefined. When relevant, information on the part consumed/analysed has to be reported with additional facet descriptors.

**ALASKA PLAICE**
- **BT:** PLAICE [B2570]
- **SYN:** pleuronectes quadrituberculatus
- **AI:** *Pleuronectes quadrituberculatus* Pallas, 1814 [SciName] Alaska plaice (*Pleuronectes quadrituberculatus*) is a saltwater fish that live in the North Pacific Ocean. Like most flatfish, they live on
the bottom of the continental shelf, up to 600 metres deep. Their geographic range is from the Gulf of Alaska in the east, to the Chukchi Sea in the north, to the Sea of Japan in the west. [http://en.wikipedia.org/wiki/Pleuronectes_quadrituberculatus]

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>A02HR</td>
<td>Scallop, giant pacific</td>
<td>Scallops of the species Pecten caurinus. The part consumed/analysed is by default unspecified. When relevant, information on the part consumed/analysed has to be reported with additional facet descriptors.</td>
</tr>
</tbody>
</table>

WEATHERVANE SCALLOP
- **BT**: SCALLOP [B1489]
- **SYN**: giant pacific scallop, patinopecten caurinus
- **AI**: Patinopecten caurinus (Gould 1850) [SciName] see also http://www.shim.bc.ca/species/weatherv.htm

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>A02LF</td>
<td>Turtle, snapping</td>
<td>Turtles of the species Chelydra serpentina. The part consumed/analysed is by default unspecified. When relevant, information on the part consumed/analysed has to be reported with additional facet descriptors.</td>
</tr>
</tbody>
</table>

SNAPPING TURTLE
- **BT**: TURTLE [B1242]
- **SYN**: chelydra serpentina, common snapping turtle
- **AI**: Chelydra serpentina (Linnaeus, 1758) [SciName] The common snapping turtle (Chelydra serpentina) is a large freshwater turtle of the family Chelydridae. Its natural range extends from southeastern Canada, southwest to the edge of the Rocky Mountains, as far east as Nova Scotia and Florida and as far southwest as northeastern Mexico. This species and the larger alligator snapping turtle are the only two species in this family found in North America (though the common snapping turtle, as its name implies, is much more widespread). [http://en.wikipedia.org/wiki/Chelydra_serpentina]

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>A02LM</td>
<td>Snail, giant</td>
<td>Terrestrial Snails, Edible of the species Achatina achatina; Achatina fulica; Archachatina marginata. The part consumed/analysed is by default unspecified. When relevant, information on the part consumed/analysed has to be reported with additional facet descriptors.</td>
</tr>
</tbody>
</table>

GIANT SNAIL
- **BT**: SNAIL [B2114]
- **SYN**: achatina
- **AI**: Achatina is a genus of medium-sized to very large, air-breathing, tropical land snails, terrestrial pulmonate gastropod mollusks in the family Achatinidae. There are some 200 species of Achatinidae in Sub-Saharan Africa. Some species are kept as terrarium animals due to their size and colourful shells. [http://en.wikipedia.org/wiki/Achatina]
A032Z Polyols

Group/item. The group includes all types of Polyols. The part consumed/analysed is by default a portion representing the eventual heterogeneity of this item.

**SUGAR ALCOHOL**

- **BT**: CARBOHYDRATE OR RELATED COMPOUND [C0280]
- **SYN**: polyol
- **AI**: A sugar alcohol (also known as a polyol, polyhydric alcohol, polyalcohol, or glycitol) is a hydrogenated form of carbohydrate, whose carbonyl group (aldehyde or ketone, reducing sugar) has been reduced to a primary or secondary hydroxyl group (hence the alcohol). Sugar alcohols have the general formula H(HCHO)n+1H, whereas sugars have H(HCHO)nHCO. In commercial foodstuffs sugar alcohols are commonly used in place of table sugar (sucrose), often in combination with high intensity artificial sweeteners to counter the low sweetness. Of these, xylitol is perhaps the most popular due to its similarity to sucrose in visual appearance and sweetness. Sugar alcohols do not contribute to tooth decay. [http://en.wikipedia.org/wiki/Sugar_alcohol]

I think that a SUGAR ALCOHOL section in facet C is justified, as there is SUGAR ALCOHOL ADDED [H0302] under CARBOHYDRATE OR RELATED COMPOUND ADDED [H0301]

A033F Erythritol

Subgroup/Item of the group "Polyols". The group includes all types of Erythritol. The part consumed/analysed is by default a portion representing the eventual heterogeneity of this item.

**ERYTHRITOL**

- **BT**: new SUGAR ALCOHOL descriptor
- **AI**: Erythritol ((2R,3S)-butane-1,2,3,4-tetraol) is a sugar alcohol (or polyol) that has been approved for use as a food additive in the United States and throughout much of the world. [http://en.wikipedia.org/wiki/Erythritol]

A03DG Aloe vera juice

Subgroup/Item of the group "Mixed juices with added ingredients". The group includes all types of Aloe vera juice. The part consumed/analysed is by default a portion representing the eventual heterogeneity of this item.

**ALOE VERA**

- **BT**: ALOE [B2348]
- **AI**: *Aloe vera* (L.) Burm. f. [SciName] Aloe vera is a species of succulent plant that probably originated in northern Africa. The species is frequently cited as being used in herbal medicine since the beginning of the first century AD. Extracts from *A. vera* are widely used in the cosmetics and alternative medicine industries, being marketed as variously having rejuvenating, healing or soothing properties. [http://en.wikipedia.org/wiki/Aloe_vera]

A03HP Cupuaçu

Subgroup/Item of the group "minor seeds or beans for infusions" belonging to the
taxonomic group Theobroma grandiflorum (Wild. Ex Spreng., K.Schum.. Otherwise known under the name of Cupuassu or Copoasu. The group includes all types of Cupuaçu. The part consumed/analysed is by default unspecified. When relevant, information on the part consumed/analysed has to be reported with additional facet descriptors.

**CUPUAÇU**

- **BT**: SPICE OR FLAVOR-PRODUCING PLANT [B1179]
- **SYN**: theobroma grandiflorum ; cupuaçu
- **AI**: Theobroma grandiflorum (Willd. ex Spreng.) K. Schum. [SciName]  Cupuaçu (Theobroma grandiflorum), also spelled cupuassu, cupuazú, and copoasu, is a tropical rainforest tree related to cacao. Common throughout the Amazon basin, it is widely cultivated in the jungles of Colombia, Bolivia and Peru and in the north of Brazil, with the largest production in Pará, followed by Amazonas, Rondônia and Acre. The white pulp of the cupuaçu is uniquely fragrant (described as a mix of chocolate and pineapple), and it contains theacrine (1,3,7,9-tetramethyluric acid) instead of the xanthines (caffeine, theobromine, and theophylline) found in cacao. It is frequently used in desserts, juices and sweets. The juice tastes primarily like a pear, with a hint of banana. Commercial production of cupuaçu includes food supplements, pills, drinks, smoothies and sweets. [http://en.wikipedia.org/wiki/Theobroma_grandiflorum]

### A03PY Infant and follow-on formulae
Subgroup/Item of the group "Food for infants and young children". The group includes all types of Infant and follow-on formulae. The part consumed/analysed is by default the whole marketed unit or a homogeneous representative portion.

### A03PZ Infant formulae, powder
Subgroup/Item of the group "Infant and follow-on formulae". The group includes all types of Infant formulae, powder. The part consumed/analysed is by default the whole marketed unit or a homogeneous representative portion.

**INFANT FOOD, 0- 6 MONTHS**

- **BT**: INFANT OR TODDLER FOOD [P0020]
- **SYN**: infant formula
- **NT**: INFANT FOOD, 0 - 3 MONTHS [P0189] and INFANT FOOD, 3 - 6 MONTHS [P0190]
- Move INFANT FOOD, 0 - 3 MONTHS [P0189] and INFANT FOOD, 3 - 6 MONTHS [P0190] under INFANT FOOD, 0- 6 MONTHS

Argumentation: a descriptor is needed to index infant formulae, which can be 0-3 months or 3-6 months. Follow-on formulae correspond to INFANT FOOD, 6 - 12 MONTHS [P0191]

### A046R Sucralose
Subgroup/Item of the group "Artificial sweeteners (e.g., aspartam, saccharine)". The group includes all types of Sucralose. The part consumed/analysed is by default the whole marketed unit or a homogeneous representative portion.

**SUCRALOSE**

- **BT**: FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972]
Sucralose is an artificial sweetener. The majority of ingested sucralose is not broken down by the body and therefore it is non-caloric. In the European Union, it is also known under the E number (additive code) E955. Sucralose is approximately 600 times as sweet as sucrose (table sugar), twice as sweet as saccharin, and 3 times as sweet as aspartame. [http://en.wikipedia.org/wiki/Sucralose]

Neotame is an artificial sweetener made by NutraSweet that is between 7,000 and 13,000 times as sweet as sucrose (table sugar). Neotame was approved by the Food and Drug Administration (FDA) for general use in July 2002, and has now been approved by the EU to become a classified E number (E961), but it is not yet widely used in food products. Neotame also is approved for use in Australia and New Zealand. It is assigned the International Numbering System (INS) food additive code 961. [http://en.wikipedia.org/wiki/Neotame]

Stevia is a genus of about 240 species of herbs and shrubs in the sunflower family (Asteraceae), native to subtropical and tropical regions from western North America to South America. The species Stevia rebaudiana, commonly known as sweetleaf, sweet leaf, sugarleaf, or simply stevia, is widely grown for its sweet leaves. As a sweetener and sugar substitute, stevia's taste has a slower onset and longer duration than that of sugar, although some of its extracts may have a bitter or licorice-like aftertaste at high concentrations. [http://en.wikipedia.org/wiki/Stevia]

Advantame is a new ultrahigh potency sweetener and flavor enhancer developed by Ajinomoto. It is derived from aspartame and vanillin. Advantame is approximately 20,000 times sweeter than sugar and 100 times sweeter than aspartame. Advantame has been approved for use in Australia and New
Zealand. It had been deemed Generally Recognized As Safe (GRAS) as a flavor for use in non-alcoholic beverages, chewing gum, milk products and frozen dairy products. A Food Additive Petition was submitted in April 2009 to the US FDA seeking approval for use of advantame as a sweetener in powdered beverages and for tabletop use and it is under review by the European Food Safety Authority (EFSA). [http://www.caloriecontrol.org/sweeteners-and-lite/sugar-substitutes/advantame]

**Proposals for modifying existing descriptors**

**ALOE [B2348]** (BT= SUGAR-PRODUCING PLANT [B1012])
- copy under PLANT USED FOR DIETARY SUPPLEMENTS [B4161]
- add AI= Aloe is a genus containing about 500 species of flowering succulent plants. The most common and well known of these is Aloe vera, or ‘true aloe’. [http://en.wikipedia.org/wiki/Aloe]

**CAPE ALOE [B4169]**
- move from PLANT USED FOR DIETARY SUPPLEMENTS [B4161] to narrower term ALOE [B2348]
- add to AI = Aloe ferox, also known as Cape Aloe, Bitter Aloe, Red Aloe and Tap Aloe, is a species of aloe indigenous to South Africa's Western Cape, Eastern Cape, Free State, KwaZulu-Natal, and Lesotho. [http://en.wikipedia.org/wiki/Cape_Aloe]

**LEMON VERBENA [B2953]**
- add SYN lippia citriodora

**ROOIBOS [B2057]**
- add SYN aspalathus linearis
- add AI: Aspalathus linearis (Burm. f.) R. Dahlgren [SciName] Rooibos (Aspalathus linearis) is a broom-like member of the legume family of plants growing in South Africa’s fynbos. The plant is used to make a herbal tea called rooibos tea, bush tea (esp. Southern Africa), redbush tea (esp. UK), South African red tea, or red tea. The product has been popular in Southern Africa for generations and is now consumed in many countries. It is sometimes spelled rooibosh in accordance with the old Dutch etymology. [http://en.wikipedia.org/wiki/Aspalathus_linearis]

**INFANT FOOD, 6 - 12 MONTHS [P0191]**
- add SYN: follow-on formula

**WEIGHTLOSSERS [P0262]** should be changed to WEIGHT-REDUCERS
Even though there is a new weight-watching company called “Weight Reducers International”, the term “weight-reducers” is still used generically.
Other possibilities are:
- WEIGHT-LOSERS – but losing weight can be non voluntary
- WEIGHT-WATCHERS – but this is the name of a well-known international company
- WEIGHT REDUCTION – but this is not a consumer group

**NEOHESPERIDINE D C [B3171]**
- change to NEOHESPERIDINE DC (there should not be a space between the D & C)
- add SYN: neohesperidin dihydrochalcone, NHDC, E959
- add to AI: Neohesperidin dihydrochalcone, sometimes abbreviated to neohesperidin DC or simply NHDC, is an artificial sweetener derived from citrus.

**Proposals for copying/moving existing descriptors**

**ANTELOPE [B1481], BUFFALO [B1476], CATTLE [B1161], AFRICAN BUFFALO [B4156], BISON [B2098]**
- move under BOVIDAE [new descriptor]

**PACIFIC HALIBUT [B1876]**
- move/change BT from RIGHTEYE FLOUNDER FAMILY [B1865] to HALIBUT [B1532] so it is easier to find

**SORBITOL [B0281]**
- move from under DEXTROSE [B0222] and place under new SUGAR ALCOHOL descriptor.

**MANNITOL [B3148]**
- copy from under FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972] and place under new SUGAR ALCOHOL descriptor.

**XYLITOL [B3322]**
- copy from under FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972] and place under new SUGAR ALCOHOL descriptor.

**MALTITOL [B3146]**
- copy from under FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972] and place under new SUGAR ALCOHOL descriptor.

**LACTITOL [B3129]**
- copy from under FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972] and place under new SUGAR ALCOHOL descriptor.

**ISOMALT [B3125]**
- copy from under FOOD ADDITIVE, EUROPEAN COMMUNITY/CODEX ALIMENTARIUS [B2972] and place under new SUGAR ALCOHOL descriptor.

**GINSENG [B1673] (under SPICE OR FLAVOR-PRODUCING PLANT [B1179])**
- copy under PLANT USED FOR DIETARY SUPPLEMENTS [B4168]
Additional challenges
The following questions need more discussion and clarification.

| A00GC  | White cabbage
|--------|
| Subgroup/Item of the group "Head cabbage and similar (as defined in the list of pesticide regulation)" belonging to the taxonomic group Brassica oleracea L. convar. capitata L. var. alba. The group includes the head (leaves arranged in a tightly packed form) of all types of White cabbage. The part consumed/analysed is by default unspecified. When relevant, information on the part consumed/analysed has to be reported with additional facet descriptors.

According to EuroFIR NETTOX plant list, White cabbage = Brassica oleracea L. convar. capitata (L.) Alef. var. capitata L. Is there a var. alba? What is GREEN CABBAGE and what is WHITE CABBAGE ?!

Is a descriptor needed under ADJUNCT CHARACTERISTICS OF MEAT, POULTRY OR FISH [Z0049] to denote animal maturity? This could be similar to DEGREE OF PLANT MATURITY [Z0050]. Or else, should DEGREE OF PLANT MATURITY [Z0050] and underlying descriptors be modified to accommodate both animals and plants?

PLANT ACCORDING TO FAMILY descriptors could be useful for starting to sort plants according to families:

**ALLIUM SPECIES**
- **BT**: PLANT ACCORDING TO FAMILY [B3357]
- **NT**: GARLIC [B1233], LEEK [B1308], ONION [B1300], SHALLOT [B1538], TREE ONION [B3487]...

**CUCUMIS SPECIES**
- **BT**: PLANT ACCORDING TO FAMILY [B3357]

**CUCURBITACEAE SPECIES**
- **BT**: PLANT ACCORDING TO FAMILY [B3357]

| A026X | Freshwater fish
|-------|
| Freshwater fishes generally remain life long, including the spawning period, in fresh water (lakes, ponds, rivers and brooks). Several species of freshwater fish are domesticated and bred in fish farms.

**FRESHWATER FISH [B3361]** needs to have corresponding fish species copied as NT, based on GEMS food list
Artificial sweeteners (e.g., aspartam, saccharine)

Group/item. The group includes all types of Artificial sweeteners (e.g., aspartam, saccharine). The part consumed/analysed is by default the whole marketed unit or a homogeneous representative portion.

**ARTIFICIAL SWEETENER**

- **BT:** CHEMICAL FOOD SOURCE [B1041]
- **SYN:** nonnutritive sweetener; sugar substitute
- **NT:** SACCHARIN [B3235], ASPARTAME [B3008], SODIUM CYCLAMATE [B3249], NEOHESPERIDINE D C [B3171], SUCRALOSE, NEOTAME
- **AI:** A sugar substitute is a food additive that duplicates the effect of sugar in taste, usually with less food energy. Some sugar substitutes are natural and some are synthetic. Those that are not natural are, in general, called artificial sweeteners. [http://en.wikipedia.org/wiki/Artificial_sweetener]

**EuroFIR Classification**

The EFSA FoodEX contains some suggestions for improving the EuroFIR food classification in Facet A.

<table>
<thead>
<tr>
<th>A002B</th>
<th>Cereals and cereal-like milling products and derivatives</th>
<th>The group includes all types of primary derivatives obtained from cereal and cereal-like grains, by milling and subsequent separation or purification processes.</th>
</tr>
</thead>
<tbody>
<tr>
<td>FLOUR OR STARCH (EUROFIR) [A0813]</td>
<td>Would this be a better title? CEREALS AND CEREAL-LIKE MILLING PRODUCTS AND DERIVATIVES (EUROFIR) [A0813]</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>A004V</th>
<th>Bread and similar products</th>
<th>The group includes all types of Bread and similar products. No distinction among types and source cereals is done in this group.</th>
</tr>
</thead>
<tbody>
<tr>
<td>BREAD (EUROFIR) [A0817]</td>
<td>Would this be a better title? BREAD AND SIMILAR PRODUCTS (EUROFIR) [A0817]</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>A005X</th>
<th>Unleavened bread, crisp bread and rusk</th>
<th>The group includes all types of Unleavened bread, crisp bread and rusk. The part consumed/analysed is by default the whole, or a portion proportionally representing all heterogeneity observed in this food</th>
</tr>
</thead>
</table>
FLATBREAD (EUROFIR) [A0819]
would this be a better title? UNLEAVENED BREAD, CRISP BREAD AND RUSK (EUROFIR) [A0819]
Also, LanguaL definition needs to be reviewed, as crisp breads can be either leavened or unleavened.

| A007D | Pasta and similar products | Group/item otherwise known in some regions under the name of noodles. The group includes all types of Pasta and similar products. The part consumed/analysed is by default the whole, or a portion proportionally representing all heterogeneity observed in this food item/group |

PASTA (EUROFIR) [A0815]
would this be a better title? PASTA AND SIMILAR PRODUCTS (EUROFIR) [A0815]

| A009V | Biscuits (sweet and semi-sweet) | Subgroup/Item of the group "Fine bakery wares". The group includes all types of Biscuits (sweet and semi-sweet). The part consumed/analysed is by default the whole, or a portion proportionally representing all heterogeneity observed in this food item/group |

Would it be useful to define BISCUITS, SWEET AND SEMI-SWEET (EUROFIR) as subgroup of FINE BAKERY WARE (EUROFIR) [A0821]?
- SYN cookie
- AI: Sweetened bakery product baked in individual portions that are usually small and flat. [US CFR 21]

| A00AF | Pastries and cakes | Group/item. The group includes all types of Pastries and cakes. The part consumed/analysed is by default the whole, or a portion proportionally representing all heterogeneity observed in this food item/group |
| A00AN | Cakes | Group/item. The group includes all types of cakes (generally round-formed sweets, of different height, constituted by layers of baked sweet dough alternating with creams or fillings of different nature. Often a final glazing or icing is also present). The part consumed/analysed is by default the whole, or a portion proportionally representing all heterogeneity observed in this food item/group |
| A00BV | Shortcrust (pies -tarts) | Group/item. The group includes all types of shortcrust (pies -tarts). The part consumed/analysed is by default the whole, or a portion proportionally representing all heterogeneity observed in this food item/group |

Would it be useful to define PASTRIES AND CAKES (EUROFIR) as subgroup to FINE BAKERY WARE (EUROFIR) [A0821]?
Some possible subgroups of this could be CAKE [EUROFIR] and PIE, SWEETENED [EUROFIR]
<table>
<thead>
<tr>
<th>A03GG</th>
<th>Coffee, cocoa, tea and infusions</th>
<th>The category covers both raw materials and infusions of cacao, coffee, tea and other vegetable products for infusions.</th>
</tr>
</thead>
</table>

**COFFEE, TEA, COCOA (EUROFIR) [A0845]**

Would this be a better title? COFFEE, COCOA, TEA OR INFUSION (EUROFIR)

<table>
<thead>
<tr>
<th>A03MA</th>
<th>Beer and beer-like beverage</th>
<th>Subgroup/Item of the group &quot;Alcoholic beverages&quot;. The group includes all types of Beer and beer-like beverage. The part consumed/analysed is by default the whole marketed unit or a homogeneous representative portion.</th>
</tr>
</thead>
</table>

**BEER OR OTHER MALT BEVERAGE (EUROFIR) [A0847]:**

Would this be a better title? BEER OR BEER-LIKE BEVERAGE (EUROFIR)

<table>
<thead>
<tr>
<th>A03YS</th>
<th>Mushroom based dishes</th>
<th>Subgroup/Item of the group &quot;dishes excluding pasta or rice dishes, sandwiches and pizza&quot;. The group includes all types of Mushroom based dishes. The part consumed/analysed is by default the whole marketed unit or a homogeneous representative portion.</th>
</tr>
</thead>
</table>

**MUSHROOM DISH** might be useful in a few cases
- with BT= VEGETABLE DISH (EUROFIR) [B0828]

<table>
<thead>
<tr>
<th>A040C</th>
<th>Finger food</th>
<th>Subgroup/Item of the group &quot;Sandwiches, pizza and other stuffed bread-like cereal products&quot;. The group includes all types of Finger food. The part consumed/analysed is by default the whole marketed unit or a homogeneous representative portion.</th>
</tr>
</thead>
</table>

EuroFIR classification does not have a food group for "finger food". The closest food group is SAVOURY SNACK (EUROFIR) [A0868]. The EFSA group contains hors d’oeuvres like canapés, filled vol-au-vents, spring rolls, sausage rolls, pasty, amuse-gueules, tapas...

<table>
<thead>
<tr>
<th>A046L</th>
<th>Additives, flavours, baking and processing aids</th>
<th>The category covers all items, used as ingredients and mainly having the nature of extracts or chemicals, used for technological purposes in the production of composite food.</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>A046M</th>
<th>Artificial sweeteners (e.g., aspartam, saccharine)</th>
<th>Group/Item. The group includes all types of Artificial sweeteners (e.g., aspartam, saccharine). The part consumed/analysed is by default the whole marketed unit or a homogeneous representative portion.</th>
</tr>
</thead>
</table>

**SUGAR, HONEY OR SYRUP (EUROFIR) [A0836]** "includes sugars (e.g. white sugar, brown sugar, fructose), sugar substitutes (non-nutritive sweeteners like aspartame & saccharine, nutritive sweeteners like sorbitol & mannitol), honey, syrups".
If artificial sweeteners are indexed with this descriptor, then the definition of descriptor **BAKING INGREDIENT (EUROFIR) [A0854]** should be modified from "includes yeast, baking powder, pectin, additives" to "includes yeast, baking powder, pectin, additives (excl. artificial sweeteners)" to avoid confusion about how to index non-nutritive sweeteners.

**SUGAR SUBSTITUTE**
- could be a useful NT to SUGAR, HONEY OR SYRUP (EUROFIR) [A0836]
- **AI**: A sugar substitute is a food additive that duplicates the effect of sugar in taste, usually with less food energy. Some sugar substitutes are natural and some are synthetic. In the United States, six intensely-sweet sugar substitutes have been approved for use. They are stevia, aspartame, sucralose, neotame, acesulfame potassium, and saccharin. [http://en.wikipedia.org/wiki/Sugar_substitute]