

Annex 1

Index of foods with English, French, scientific names, and corresponding reference sources

Index des aliments, avec leurs noms anglais français et scientifique, et les références correspondantes

| Code | Food name in English | Food name in French | Scientific name | BiblioID | Page Nr |
|--------|--|--|--|--|---------|
| 09_009 | African carp, grilled* (without salt and fat) | Carpe d'Afrique, grillée* (sans sel ou mat.grasse) | <i>Labeo spp.</i> | calc. from African carp, raw | 67 |
| 09_007 | African carp, raw | Carpe d'Afrique, crue | <i>Labeo spp.</i> | 1M(85), 69fi, 75fi, 85fi, 98fi, 155fi, FAO(1252), 09_021 | 67 |
| 09_008 | African carp, steamed* (without salt) | Carpe d'Afrique, cuit à la vapeur* (sans sel) | <i>Labeo spp.</i> | calc. from African carp, raw | 67 |
| 05_023 | African fan palm, fruit, pulp, raw | Rônier, pulpe, cru | <i>Borassus flabellifer var. aethiopicum</i> | 1B(13586), FAO(853) | 40 |
| 05_024 | African locust bean, flour from fruit, pulp | Néré, farine de la pulpe du fruit | <i>Parkia spp.</i> | 1M(244), 1E, 9N, 7E, 05_001 | 40 |
| 05_001 | African locust bean, fruit, pulp, raw | Néré, fruit, pulpe, crue | <i>Parkia spp.</i> | 3B, 2E, 15B, 22N, FAO(854), 1B(13565) | 40 |
| 03_009 | African locust bean, seeds, dried | Néré, graines, séchées | <i>Parkia biglobosa</i> | FAO(276) | 22 |
| 03_011 | African yam bean, boiled* (without salt) | Haricot igname, bouilli* (sans sel) | <i>Sphenostylis stenocarpa</i> | calc. from African yam bean, raw | 22 |
| 03_010 | African yam bean, dried, raw | Haricot igname, sec, cru | <i>Sphenostylis stenocarpa</i> | 15N, 8GH, FAO(359) | 22 |
| 05_025 | Akee, pulp, raw | Finsan, pulpe, cru | <i>Bligbia sapida</i> | FAO(497), 19N | 40 |
| 04_024 | Amaranth leaves, boiled* (without salt) | Amarante, feuilles, bouillie* (sans sel) | <i>Amaranthus spp.</i> | calc. Amaranth leaves, raw | 28 |
| 04_023 | Amaranth leaves, raw | Amarante, feuilles, crue | <i>Amaranthus spp.</i> | CTA, 3B, 10E, 4P, 3P(13), 2P(117), I1, 3B, 10E, UK6(13-149), US23(11003), | 28 |
| 09_012 | Anchovy, canned in oil | Anchois, en conserve d'huile | <i>Engraulis encrasicolus</i> | US23(15002) | 67 |
| 09_011 | Anchovy, fillet, grilled* (without salt and fat) | Anchois, filet, grillé* (sans sel ou mat. grasse) | <i>Engraulis encrasicolus</i> | calc. from Anchovy, fillet, raw | 67 |
| 09_001 | Anchovy, fillet, raw | Anchois, filet, cru | <i>Engraulis encrasicolus</i> | 2P(215), FAO(1219), 5B, US23(15001), 45fi, 55fi, 57fi, 73fi, 80fi, 173fi, US23 (Fish raw, average) | 67 |
| 09_010 | Anchovy, fillet, steamed* (without salt) | Anchois, filet, cuit à la vapeur* (sans sel) | <i>Engraulis encrasicolus</i> | calc. from Anchovy, fillet, raw | 67 |

Source:

Stadlmayr B, Charrondière UR, Enujiugha VN, Bayili RG, Fagbohoun EG, Samb B et al. (2012) West African Food Composition Table/Table de Composition des Aliments d'Afrique de l'Ouest. FAO, Rome.