

Example archival database – completed

These are the data of the LabTec report 146 on unleavened traditional bread

| Nutrient | Unit* | North | South | Coastal region | Method used | Tagname |
|---------------|-------|-------|-------|----------------|---|---------|
| Water | g | 42.7 | 43.9 | 41.3 | Air oven drying at 100°C | WATER |
| Fat | g | 1.8 | 2.0 | 1.6 | Mixed solvent extraction with chloroform-methanol | FAT |
| Protein | g | 7.5 | 7.1 | 7.4 | Kjeldahl | PROTCNT |
| Dietary fibre | g | 2.1 | 2.3 | 2.2 | AOAC, Prosky | FIBTG |
| Ash | mg | 1900 | 2100 | 2200 | Dry ashing | ASH |
| Sodium | mg | 522 | 533 | 544 | AAS with electrothermal furnace | NA |
| Vitamin E | mg | 0.32 | 0.29 | 0.36 | HPLC | TOCPHA |
| Folate | µg | 21 | 20 | 64 | Microbiological assay | FOL |

* per 100g edible portion

The example below shows how the data of the LabTec report 146 on unleavened traditional bread were entered into the example archival database

Example of the archival database

| Code | | 010403 | 010410 | 010411 | 010412 | | |
|---|--|--|--|--|---|--|--|
| Food name in English | | Bread, traditional, unleavened, wheat, white | Bread, traditional, unleavened, wheat, white (North) | Bread, traditional, unleavened, wheat, white (South) | Bread, traditional, unleavened, wheat, white (Coastal region) | | |
| Source/biblioid-food number in source/food name in source | | UK6-42/chapatis, made without fat | LabTec146 | LabTec146 | LabTec146 | | |
| Sum of proximates (original) | | | | | | | |
| Sum of proximates (own DB) | | | | | | | |
| EDIBLE | edible portion coefficient | 1.00 | | | | | |
| ENERC(kJ) (original) | energy (original as from source) | 860 | | | | | |
| ENERC(kcal) (original) | energy (original as from source) | 202 | | | | | |
| ENERC(kJ) (standardized) | energy (standardized) | | | | | | |
| ENERC(kcal) (standardized) | energy (standardized) | | | | | | |
| WATER(g) | water | 45.8 | 42.7 | 43.9 | 41.3 | | |
| PROTCNT(g) | protein, total; calculated from total nitrogen | 7.3 | 7.5 | 7.1 | 7.4 | | |
| FAT(g) (standardized) | fat, total (standardized) | | | | | | |
| FAT(g) | fat, total | 1.0 | 1.8 | 2.0 | 1.6 | | |
| FATCE(g) | fat, total (Soxhlet) | | | | | | |
| FAT-(g) | fat, total, method of determination unknown or mixed methods | | | | | | |
| CHOAVLDF(g) (standardized) | carbohydrate, available; calculated by difference (standardized) | | | | | | |
| CHOAVLDF(g) | carbohydrate, available; calculated by difference | | | | | | |

FAO/INFOODS e-Learning Course on Food Composition Data

Lesson 5.3: Compilation Exercise: Archival Database

| | | | | | | | |
|-------------------------|--|------|------|------|------|--|--|
| CHOAVL(g) | carbohydrate, available by weight | | | | | | |
| CHOCDF(g) | carbohydrate, total; calculated by difference | | | | | | |
| CHOAVLM(g) | carbohydrate, available; expressed as monosaccharide equivalents | 43.7 | | | | | |
| FIBTG(g) (standardized) | fibre, total dietary; (Prosky) (standardized) | | | | | | |
| FIBTG(g) AOAC | fibre, total dietary; (Prosky) | | 2.1 | 2.3 | 2.2 | | |
| PSACNS(g) NSP | polysaccharides, non-starch (Englyst method) | | | | | | |
| FIBC(g) crude | fibre, crude | | | | | | |
| FIB-(g) | fibre; unknown or mixed methods | | | | | | |
| ALC(g) | alcohol | | | | | | |
| ASH(g) | ash | | 1.9 | 2.1 | 2.2 | | |
| NA(mg) | sodium | 120 | 522 | 533 | 544 | | |
| CA(mg) | | 60 | | | | | |
| THIA(mg) | | 0.23 | | | | | |
| FOL(mcg) (standardized) | folate, total; microbiological assay (standardized) | | | | | | |
| FOLSUM(mcg) | sum of folate vitamers determined by HPLC | | | | | | |
| FOL(mcg) | folate, total; microbiological assay | 14 | 21 | 20 | 64 | | |
| FOLAC(mcg) | folic acid | | | | | | |
| FOLFD(mcg) | folate food, naturally occurring food folates | | | | | | |
| VITE(mg) (standardized) | vitamin E; as alpha-tocopherol equivalents (standardized) | | | | | | |
| VITE(mg) | vitamin E; as alpha-tocopherol equivalents | tr | | | | | |
| TOCPHA(mg) | alpha-tocopherol | | 0.32 | 0.29 | 0.36 | | |
| VITE- | vitamin E; unknown or mixed methods | | | | | | |