

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						

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						