



Food and Agriculture Organization
of the United Nations

Component conventions and expressions

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Units, denominators, modes of expression

- Units (how much of the component):
 - g, mg, mcg, kJ (kcal)
- Denominators (in where):
 - per 100g edible portion (usually used in FCDB)
 - per kg
 - per g nitrogen
 - per 100g total fatty acids
 - per 100g dry matter
 - per 100g total food (as purchased)
 - per 100ml
- Mode of expression
 - calculation method (e.g. in monosaccharide equivalent or vitamin equivalents, algorithms using conversion factors such as energy or protein)
 - units and denominators
 - significant figures
 - rounding



Table 9.1 Modes of expression of food composition values in reference and user databases (per 100 g edible portion of food)

<i>Constituent</i>	<i>Unit</i>	<i>Number of significant digits</i>	<i>Suggested limits in database</i>		<i>Trace = less than</i>
			<i>Value</i>	<i>Limit</i>	
Energy	kJ (kcal)	3	1–999	±1	0.6
			>1000	±10	6
Major constituents (water, protein, fat, carbohydrates, dietary fibre, alcohol, organic acids)	g	3		±0.1	0.06
Amino acids	mg	3		±0.1	0.06
Fatty acids	g	3		±0.1	0.06
	mg	3		±0.1	0.06
Cholesterol	mg	3		±1	0.6
Inorganic constituents	mg	3	1–9	± 0.1	0.06
	mg	3	10–99	±1	
	mg	3	>100	±10	
	µg	2	100–1000	±10	6



Table 9.1 Modes of expression of food composition values in reference and user databases (per 100 g edible portion of food)

Constituent	Unit	Number of significant digits	Suggested limits in database		Trace = less than
			Value	Limit	
Vitamins					
Vitamin A					
Retinol	µg	3		±1	0.6
Carotenes	µg	3		±1	0.6
Vitamin D	µg	2		±0.1	0.06
Vitamin E					
Tocopherols	mg	2		±0.01	0.006
Vitamin K	µg	2		±0.1	0.06
Group B vitamins					
Thiamin	mg	2		±0.01	0.006
Riboflavin	mg	2		±0.01	0.006
Niacin	mg	2		±0.01	0.006
Vitamin B ₆	mg	2		±0.01	0.006
Pantothenic acid	mg	2		±0.01	0.006
Biotin	mg	2		±0.01	0.006
Vitamin B ₁₂	µg	2		±0.01	0.006
Folates	µg	2		±0.1	0.06
Vitamin C	mg	3		±0.1	0.06



Significant figure

- The last digit should reflect the precision of the analysis and the value cited should not give a false impression on the precision the constituent can be measured
- is different from decimal places
- 123 or 12.3 or 1.23 or 0.123 have all three significant figures
- in reference DB useful to have one more significant figure than in user DB
- record values as reported from lab or from calculations (may be more than useful number of significant figures)



Rounding

- mostly after aggregation of calculation use rounding
- convention:
 - 0-4 rounded down
 - 6-9 rounded up
 - 5 rounded down with even figures (0.25 --> 0.2) and rounded up with uneven figures (0.55 --> 0.6)



Data values

- Analytical values
- Missing values (never assign zero value)
- Zero values (presumed or assumed)
- Trace values (Tr, present but $< \text{LOD}$ or LOQ , should not have zero value)
- Imputed values
- Calculated values



Why would we calculate values?

- some nutrients are always calculated
 - energy
 - protein
 - Retinol equivalents
 - beta carotenes equivalent
 - vitamin D
 - alpha tocopherol equivalent
 - niacin equivalent
 - dietary folate equivalent
 - fatty acids in food
- missing data in FCDB but important for users



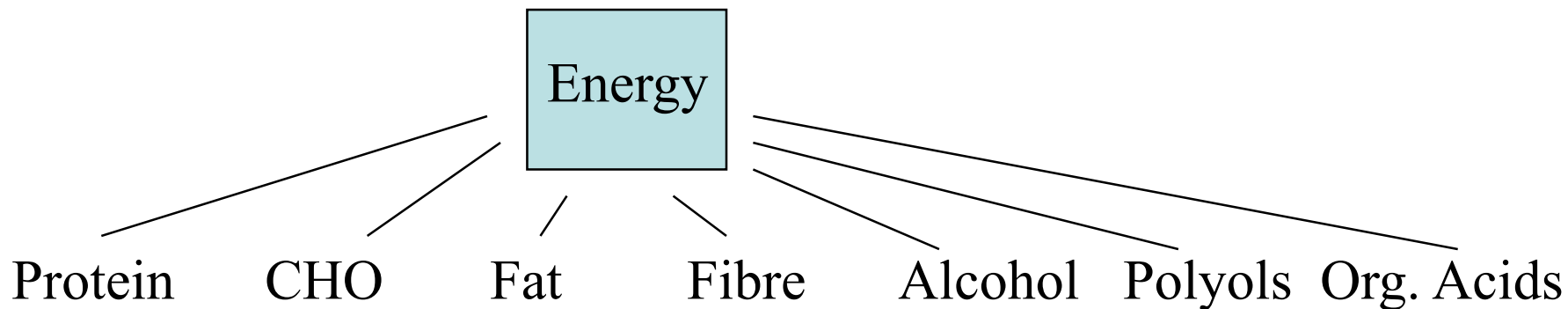
Energy

Energy value depend on:

- macronutrient definitions (CHO, protein, fat, fibre)
- conversion factors used
 - Gross energy ' (for Protein, CHO, fat, alcohol, fibre in kJ/g: 24, 17 (16), 40,30,17 (in kcal/g : 5.65, 4.0 (3.7), 9.4, 7, 4),
 - general Atwater factors (for Protein, CHO, fat, alcohol in kJ/g: 17, 17, 37, 29 (in kcal/g: 4,4,9,7)
 - specific Atwater factors as indicated in Merrill & Watt (1973)
 - dietary fibre 8 kJ/g (2 kcal) applied or not



Combination of macronutrient values



Def.	13	5	2	5	1	1	1
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==> theoretical 650 combinations of definitions, meaning different nutrient values, before even applying the different energy conversion factors



Energy

kcal/g

- 4, 4, 7, 9: most
- 3.75, 4, 7, 9: UK
- USDA: specific Atwater factors + 4, 4, 7, 9
- dietary fibre: 2 kcal/g

kJ/g

- 17 (16), 17, 29, 37 kJ/g
- or kcal x 4.2 (or 4.184) – not recommended
- dietary fibre: 8 kJ/g



Protein

- **Selection of nitrogen value (3)**
 - total N (= as analysed through Kjeldahl) *
 - amino N
 - protein N
- **Selection of nitrogen conversion factors (4)**
 - N x 6.25 for all foods
 - N x Jones factors(4.17 - 6.38) depending on food
 - N x adapted Jones factors
 - N x lower factors (5.7 or 5.33 and specific factors)
- **Sum of amino acids**



Fat

- Fat, total. Sum of triglycerides, phospholipids, sterols and related compounds. The analytical method is a mixed solvent extraction (Tagname: FAT)
- Fat, total. Derived by analysis using continuous extraction (Soxhlet method). The nutrient values are lower for cereals but comparable for other food groups (Tagname: FATCE)
- Total fat by NLEA definition (triglyceride equivalents of fatty acids). This is used for labelling in the United States of America (Tagname: FATNLEA)
- = fatty acids/ fatty acid conversion factor



Table 9.2 Conversion factors to be applied to total fat to give values for total fatty acids in the fat

<i>Food</i>	<i>Factor</i>	<i>Food</i>	<i>Factor</i>
Wheat, barley and rye ¹		Beef ³	
wholegrain	0.72	lean	0.916
flour	0.67	fat	0.953
bran	0.82	Lamb, take as beef	
Oats, whole ¹	0.94	Pork ⁴	
Rice, milled ¹	0.85	lean	0.910
Milk and milk products	0.945	fat	0.953
Eggs ²	0.83	Poultry	0.945
Fats and oils, all except coconut	0.956	Brain ⁴	0.561
Coconut oil	0.942	Heart ⁴	0.789
Vegetables and fruit	0.80	Kidney ⁴	0.747
Avocado pears	0.956	Liver ⁴	0.741
Nuts	0.956	Fish ⁵	
		fatty	0.90
		white	0.70



Fat

- total fat: most countries
- Fat (Soxhlet): China, Egypt, (Lesotho)
- triglycerides: NZ
- fatty acid conversion factor: in introduction but not at food level
- FA fractions (sat., monounsatur., polyunsatur.): many in g, some also in % but contributing FAs might be different
- trans FA: NZ, USDA, Norway, Denmark, NEVO, UK
- individual FAs: few, e.g. UK, USDA, NZ, China
- need for revised nomenclature of fatty acids



Retinol equivalent

- Total vitamin A activity (mcg) in retinol equivalent
= mcg retinol + $\frac{1}{6}$ mcg beta-carotene + $\frac{1}{12}$ mcg
alpha-carotene + $\frac{1}{12}$ mcg beta-cryptoxanthin
= mcg retinol + $\frac{1}{6}$ mcg beta-carotene equivalent
- RAE (retinol activity equivalent) in mcg in USDA, DK
= mcg retinol + $\frac{1}{12}$ mcg beta-carotene + $\frac{1}{24}$ mcg $\frac{1}{12}$
alpha-carotene + $\frac{1}{24}$ mcg beta-cryptoxanthin
- all-*trans* retinol equivalents in mcg (UK)
= all-*trans* retinol + 0.75 13-*cis* retinol + 0.90
retinaldehyde



β -carotene equivalent

- = 1 β -carotene + 0.5 α -carotene + 0.5 β -cryptoxanthin
- = 1 β -carotene + 0.5 α -carotene + 0.5 α -cryptoxanthin + 0.5 β -cryptoxanthin



Vitamin D

- = ergocalciferol (vitamin D2) +
cholecalciferol (vitamin D3)
- = cholecalciferol (vitamin D3)
- = Vitamin D3 + 5x 25-
hydroxycholecalciferol (used in UK, DEN)



Vitamin E

- alpha-tocopherol (TOPHA)
- α -TE (VITE) = α -tocopherol + 0.5 β -tocopherol + 0.1 γ -tocopherol + 0.3 α -tocotrienol
- UK: α -TE (VITE) = α -tocopherol + 0.4 β -tocopherol + 0.1 γ -tocopherol + 0.01 δ -tocopherol + 0.3 α -tocotrienol + 0.05 β -tocotrienol + 0.01 γ -tocotrienol
- α -TE (VITE) = α -tocopherol + 0.4 β -tocopherol + 0.1 γ -tocopherol + 0.01 δ -tocopherol

BUT: DRI (2001) found that only TOPHA and 3 synthetic forms have vitamin E activity



Niacin equivalent

- niacin + $1/60$ tryptophan

VS.

- niacin
- but in case of limited protein supply
tryptophan is not available for niacin
activity



Folates

- folate (= food folate)
- total folate = food folate + folic acid
- Dietary Folate Equivalent (DFE in mcg) = food folate (pteroylpolyglutamates) + 1.7 x synthetic folic acid (pteroylmonoglutamic acid)

Example for USDA all-purpose flour, enriched

Total folate 194 mcg

Food folate 29 mcg * 1 = 29

Folic Acid 165 mcg * 1.7 = 280

309 mcg DFE



Usage of units and expressions

- important that every value has a clear unit and denominator, and a well-defined expression
- all necessary elements to calculate the different expressions should be stored in the DB, if possible with other components
- less errors occur in user DBs when nutrient values of calculated components are calculated in own DB (instead of copied from other sources)

For more on food composition, visit www.fao.org/infoods