

LanguaL proposals from HMTool recipe & menu management project

Jayne Ireland, Denmark, and Manuel Moñino Gómez, Mallorca, Spain

1. Distinguish “**fatty fish**” from “**lean fish**”: as some fish can belong to one or other of these groups according to season and fishing zone, it is better to use facet Z – FAT CONTENT than facet B (species). HMTool project proposes 3% fat to distinguish lean fish. There is already a descriptor FAT CONTENT > 3% [Z0187].

FAT CONTENT <= 3%	BT: FAT CONTENT < 3.5% [Z0190]
-------------------	--------------------------------

2. Distinguish “**fatty meat**” from “**lean meat**”: as some animal species can belong to one or other of these groups according to meat cut/presence of skin, it is better to use facet Z – FAT CONTENT than facet B (species of mammal or poultry):

FAT CONTENT >10%	BT: FAT CONTENT > 5% [Z0182]
FAT CONTENT <= 10%	BT: FAT CONTENT < 30% % [Z0184]

3. This means that the descriptors under **FAT CONTENT (EUROPE) [Z0177]** need to be reorganized hierarchically, in order to enable retrieval of narrower terms. For example, a search for products with fat content <30% should also yield products whose fat content is >10% etc. Moreover, the SCOPE NOTES and Additional Information for descriptors under FAT CONTENT (EUROPE) [Z0177] need to be added to the thesaurus.

4. Distinguish **Cereal bars** from FINE BAKERY WARE (EUROFIR) [A0821]. The US classification includes cereal bars under *BREAKFAST CEREAL (US CFR)*, and GS1 includes both breakfast cereals & bars under *CEREALS PRODUCTS - READY TO EAT (SHELF STABLE) (GS1 GPC)*. Cereal bars (e.g. muesli bars) are sold next to Breakfast cereals in supermarkets, so a simple solution would be to include Cereal bars within the BREAKFAST CEREAL group. However, just including bars with breakfast cereals could result in a loss in precision, as cereal bars can be consumed at different times of the day. It is therefore proposed to create a new descriptor :

CEREAL BAR (EUROFIR)	BT: BREAKFAST CEREAL (EUROFIR) [A0816], FINE BAKERY WARE (EUROFIR) [A0821]	Synonyms: muesli bar, granola bar, flapjack bar
----------------------	--	---

5. **PIZZA** is such a common food in Europe, yet we lack a descriptor in the EuroFIR classification. GS1 has a food group *SAVOURY BAKERY PRODUCTS (GS1 GPC)* with subgroups to index *PIES/PASTRIES/PIZZAS/QUICHES – SAVOURY* according to their preservation method. The US has a food group *PIE, UNSWEETENED, OR PIZZA (US CFR)* under Prepared food products (Pizza Crust remaining under BREAD). It is therefore proposed to add a similar descriptor to the EuroFIR classification:

PIE, UNSWEETENED, OR PIZZA (EUROFIR)	BT: SAVOURY CEREAL DISH (EUROFIR) [A0822]	SN: Used only for unsweetened products; sweetened pies are indexed under * FINE BAKERY WARE (EUROFIR) [A0821]*. Pizza crust should be indexed as *UNLEAVENED BREAD	Related Terms: PIE, UNSWEETENED, OR PIZZA (US CFR) [A0100], SAVOURY BAKERY PRODUCTS (GS1 GPC) [A0947]
--------------------------------------	---	--	---

	(EUROFIR)* [A0819]	
--	--------------------	--

6. **Pancakes & Waffles** (both sweet and savoury) are common in European databases, but we cannot retrieve them from the EuroFIR food classification. HMTool project proposes to use PANCAKE OR WAFFLE (US CFR) [A0194], which is defined as “A thin, sweetened bakery product griddled or cooked in a heated mold” and has a BT BAKERY PRODUCT, SWEETENED (US CFR). Should we create 2 EuroFIR descriptors (PANCAKE OR WAFFLE, SWEETENED and PANCAKE, SAVOURY) or is one EuroFIR descriptor enough?

PANCAKE OR WAFFLE (EUROFIR)	BT: FINE BAKERY WARE (EUROFIR) [A0821]	AI: A thin, bakery product griddled or cooked in a heated mould.	SN: If sweetened, index also * SUGAR OR SUGAR SYRUP ADDED* [H0136] or narrower term. If filled, use * PREPARED FOOD PRODUCT (EUROFIR)* [A0861] or narrower term.	Related Term: PANCAKE OR WAFFLE (US CFR) [A0194]
-----------------------------	--	--	--	--

7. **UNLEAVENED BREAD (EUROFIR) [A0819]:** add SYNONYMS & AI

UNLEAVENED BREAD (EUROFIR) [A0819]	AI: A flatbread, or unleavened bread, is a simple bread made with flour, water, and salt and then thoroughly rolled into flattened dough. Many flatbreads are unleavened—made without yeast or sourdough culture—although some flatbread is made with yeast, such as pita bread. There are many other optional ingredients that flatbreads may contain, such as curry powder, diced jalapeños, chili powder, or black pepper. Olive oil or sesame oil may be added as well. Flatbreads can range from one millimeter to a few centimeters thick. [Wikipedia]	Synonyms: flatbread; crisp bread
------------------------------------	--	----------------------------------

Or else, given the Wikipedia definition (above), make FLATBREAD (EUROFIR) the preferred term for A0819, with “unleavened bread” as Synonym:

FLATBREAD (EUROFIR) [A0819]	AI: A flatbread, or unleavened bread, is a simple bread made with flour, water, and salt and then thoroughly rolled into flattened dough. Many flatbreads are unleavened—made without yeast or sourdough culture—although some flatbread is made with yeast, such as pita bread. There are many other optional ingredients that flatbreads may contain, such as curry powder, diced jalapeños, chili powder, or black pepper. Olive oil or sesame oil may be added as well. Flatbreads can range from one millimeter to a few centimeters thick. [Wikipedia]	Synonyms: unleavened bread; crisp bread
-----------------------------	--	---