

**Proposal to modify Scope Note for \*SALT ADDED\* [H0367]**

Present Scope Note	(tentative definition) used when salt or sodium chloride is the second, third or fourth ingredient in a multiple-ingredient food product such as dry, packaged soup mix. The salt or sodium chloride constitutes a significant ingredient in proportion to the first ingredient of the food. Do not use for food products with a limited number of ingredients where the salt or sodium chloride does not constitute a significant ingredient, for example, salted peanuts, when the ingredients are specified as 'peanuts, salt'.
Comment	<p>First of all, it was decided in LanguaL 2007 to eliminate rules of “second, third or fourth ingredient” when indexing added ingredients, so this should not be in the Scope Note.</p> <p>Moreover, is a general rule in a thesaurus that a broader term should encompass its narrower terms (e.g. *SWEETENER ADDED* has narrower terms *NONNUTRITIVE SWEETENER ADDED* and *NUTRITIVE SWEETENER ADDED*). A broader term is often used when not enough information is present to choose among more specific descriptors. Moreover, It is a general rule that rules for using a descriptor apply to all its NTs except when specifically stated.</p> <p>The descriptor *SALT ADDED* [H0367] has only one narrower term, *SALTED* [H0173]: The SN for the latter is: “Used for products known to contain at least 4% added and naturally present salt (sodium chloride); also when it is necessary to distinguish one product from another (e.g., salted peanuts). It should be used for salt-fermented products or when salting is a secondary preservation method.”</p> <p>However, the present SN for the broader term *SALT ADDED* specifically excludes food that have been *SALTED* (“Do not use for food products with a limited number of ingredients where the salt or sodium chloride does not constitute a significant ingredient, for example, salted peanuts, when the ingredients are specified as 'peanuts, salt'.”)</p>
Proposed Scope Note	Use when salt or sodium chloride constitutes a significant ingredient in proportion to other ingredients of the food, for example when salt or sodium chloride is the second, third or fourth ingredient in a multiple-ingredient food product such as dry, packaged soup mix. For food products with a limited number of ingredients and where the salt or sodium chloride constitutes a significant ingredient (e.g., salted peanuts), use the narrower term *SALTED* [H0173].

**Slight modification of Scope Note for \*SALTED\* [H0173]:**

Present	Used for products known to contain at least 4% added and naturally
---------	--

Scope Note	present salt (sodium chloride); also when it is necessary to distinguish one product from another (e.g., salted peanuts). It should be used for salt-fermented products or when salting is a secondary <u>peservation</u> method.”
Comment	typo
Proposed Scope Note	Used for products known to contain at least 4% added and naturally present salt (sodium chloride); also when it is necessary to distinguish one product from another (e.g., salted peanuts). It should be used for salt-fermented products or when salting is a secondary preservation method.”

**Proposed update of \* SMOKED OR SMOKE-FLAVORED\* [H0172]**

SMOKED OR SMOKE-FLAVORED [H0172]  
 SMOKED BY ADDING SMOKE CONCENTRATE [H0110]  
 SMOKED BY SMOKE INFILTRATION [H0118]

Proposed Additional Information	Smoking is the process of flavoring, cooking, or preserving food by exposing it to the smoke from burning or smoldering plant materials, most often wood. Meats and fish are the most common smoked foods, though cheeses, vegetables, and ingredients used to make beverages such as whisky, rauchbier and lapsang souchong tea are also smoked. [Wikipedia]
---------------------------------	---

**Proposed update of \* SMOKED BY ADDING SMOKE CONCENTRATE [H0110]**

Proposed Additional Information	In modern times, almost all smoking is carried out for its flavor. This flavoring can be purchased as a liquid in most supermarkets to mimic the flavor of smoking—not its preservative qualities—without the actual cooking process... Liquid smoke is often used in the processing of bacon, and is one of the main flavors in the curing solution used for bacon. It is also used to flavor jerky and tofu. Liquid smoke is also used in some soft cheeses and tempeh. [Wikipedia] Liquid smoke is also a common ingredient in many barbecue sauces and meat marinades.
---------------------------------	---

**Proposed update of \*SMOKED BY SMOKE INFILTRATION\* [H0118]**

Present Scope Note	Use when food is exposed it for long periods of time to the smoke from a wood fire. If smoking also includes heat treatment, index the proper heat treatment under *PRESERVED BY HEAT TREATMENT [J0120]*.
--------------------	---

Comment	If the food product has been preserved by smoking, *PRESERVED BY SMOKING* [J0106] should be indexed.
Proposed Scope Note	Use when food is exposed it for long periods of time to the smoke from a wood fire. Index also *PRESERVED BY SMOKING* [J0106]. If smoking also includes heat treatment, index the proper heat treatment under *PRESERVED BY HEAT TREATMENT* [J0120].
Proposed Related Term	*PRESERVED BY SMOKING* [J0106].

**Proposed update of \*PRESERVED BY SMOKING\* [J0106]**

PRESERVED BY REDUCING WATER ACTIVITY [J0145]  
 DEHYDRATED OR DRIED  
 PRESERVED BY ADDING SUGAR  
 PRESERVED BY SALTING [J0103]  
 PRESERVED BY SMOKING [J0106]

PRESERVED BY SMOKING [J0106] Present Scope Note	Used when smoking is the primary preservation method.
Comment	In Facet J, indexing is no longer limited to primary preservation methods: all preservation methods can be indexed.
Proposed Scope Note	Used when smoking is used for preservation.
Proposed Additional Information	In the past, smoking was a useful preservation tool, in combination with other techniques, most commonly salt-curing or drying. For some long-smoked foods, the smoking time also served to dry the food. Drying, curing, or other techniques can render the interior of foods inhospitable to bacterial life, while the smoking gives the vulnerable exterior surfaces an extra layer of protection. [Wikipedia]
Proposed Related Term	SMOKED BY SMOKE INFILTRATION [H0118]

**Proposed update of \*PRESERVED BY SALTING\* [J0103]**

PRESERVED BY SALTING [J0103] Present Scope Note	Used when salting is the primary preservation method; generally the level of salt in the food is 8% or higher.
Comment	In Facet J, indexing is no longer limited to primary

	preservation methods: all preservation methods can be indexed.
Proposed Scope Note	Used when salting is used for preservation; generally the level of salt in the food is 8% or higher.

**Move the following Scope Notes to Additional Information field:**

Descriptor	Present Scope Note
*HIGH TEMPERATURE SHORT TIME (HTST) PASTEURIZATION* [J0178]	High Temperature Short Time (HTST) pasteurization is one of the most common methods of pasteurization, which uses metal plates and hot water to raise milk temperatures to at least 72° C (161° F) for not less than 15 seconds, followed by rapid cooling.
*HIGHER HEAT SHORTER TIME (HHST) PASTEURIZATION* [J0179]	Higher Heat Shorter Time (HHST) is a process similar to HTST pasteurization, but it uses slightly different equipment and higher temperatures (83 - 127° C) for a shorter time.
*LOW-TEMPERATURE-LONG-TIME (LTLT) PASTEURIZATION* [J0182]	Low-Temperature-Long-Time Treatment (LTLT) uses low heat for a longer time to kill pathogenic bacteria. For example, milk is pasteurized at 63° C (145° F) for 30 minutes.
*ULTRA HIGH TEMPERATURE (UHT) PASTEURIZATION* [J0180]	Typically involves heating milk or cream to 135° to 150° C (275° to 302° F) for 1 or 2 seconds. The milk is then packaged in sterile, hermetically-sealed (airtight) containers (aseptic filling) and can be stored without refrigeration for up to 90 days. After opening, spoilage times for UHT products are similar to those of conventionally pasteurized products.
*ULTRA PASTEURIZED (UP) BY HEAT* [J0148]	When used to describe a dairy product, means that such product shall have been thermally processed at or above 138° C (280° C) for at least 2 seconds, either before or after packaging so as to produce a product that has extended shelf life under refrigerated conditions (21 CFR 131.3 (c)). Used to describe liquid egg products that also have been thermally processed, but at a different temperature than for milk products. The egg product will have an extended shelf life under refrigerated conditions.