

Hong Kong Population-Based Food Consumption Survey 2005-2007

Notes on Survey Data for Report Reader

Purpose

1. This brief note is prepared for the Food Consumption Survey (Survey) report readers with a view to facilitating them in understanding and interpreting the food consumption data collected by 24-hour dietary intake (24-hr recall) interview and presented in the Survey report.
2. Readers should refer to the Survey report for details on the methodology and limitation of the Survey, in order to assess their implications on the Survey result.

Background

3. The food consumption amounts were obtained from (i) self-report of survey respondents, or (ii) breaking-down of recipe foods into their ingredients.
4. Food consumption data for 28 food groups and 123 food subgroups have been provided in separated tabulations. These tabulations show the mean, median, 5th percentile, 95th percentile, and 97.5th percentile of consumption amount for respondents and consumers.
5. Consumption data in the report and all tabulations have been weighted by age group and gender, unless otherwise specified, so that the data could be used to represent the consumption pattern of Hong Kong adults.

Data captured in the Survey

6. Data on cooking method was not captured in the database.
7. The amount of food recorded refers to the edible portion of the food in the state as consumed. For example, weight of dried mushroom refers to the weight after trimming, soaking and cooking.

Data interpretation

8. The value “0.00” shown in tabulations in report and appendices may refer

to values smaller than 0.005, or true zero.

9. “Food group” and “Food subgroup” consumption was calculated by direct summation of the weight of all food items in the group/subgroup. For example, the amount of rice group was calculated by adding up the weight of cooked white rice, congee and rice flour, etc., without any conversion.
10. For food group/subgroup consisting of both liquid food and solid food, the total weight of the group/subgroup was calculated by summation of the gram weight and milliliter volume of all foods in the group/subgroup in 1:1 ratio (i.e., no conversion between gram and milliliter).
11. Some food items may be consumed either by itself (direct consumption) or as an ingredient of certain recipes. When consumed as recipe ingredient, the edible portion of the food in cooked recipe may be very small. Thus, the range of consumption amount of these foods may be large. Red wine, rice wine and fresh lemon juice are some of the examples.
12. Due to the nature and limitation of the Survey, some consumption data may have been underestimated. For example:
 - (i) Chinese New Year food consumption obtained from the 24-hr recall was likely to be underestimated as no interview had been arranged during the first week of the Chinese New Year.
 - (ii) The consumption amount of oil, sugar, salt and some condiments may have been underestimated as it was difficult for respondents to recall and report the actual amount consumed, especially if he/she was not the one responsible for preparing the dishes. Moreover, the oil, sugar, salt and condiments in mixed food items, such as oil in spring rolls and butter in cocktail buns, have not been taken into account.

Data application

13. When using the food consumption data in estimating exposure to chemicals/nutrients, consideration should be made on the possible change of chemical/nutrient concentration in food before and after food preparation/cooking.
14. Some food subgroups had very few consumers (e.g. 1 consumer). For

these subgroups, data users should make their own decision on whether these data could be used to represent the respective population for the purpose of individual studies.

15. The Survey data should not be reproduced, reviewed, or abstracted in part or in whole, or in conjunction with other publications or research work unless a written permission is obtained from the Centre for Food Safety. Acknowledgement is required if other parts of the Survey report are used.

Centre for Food Safety
April 2010