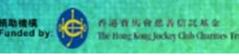


食品成分資料庫 Food Composition Database







Demonstration of Food Composition Database

http://foodcompdb.fns.cuhk.edu.hk

Ms. Anna PY, YIP

Project Officer, Food Research Centre, The Chinese University of Hong Kong



食品成分資料庫 Food Composition Database

Research Centre 繁簡略

TM

主掛機構 Organized by: 香油中文大學 DeChase Unionited Hory Kong 捐助機構 Funded by:

存语有用食意剂价证基金 The Hong Kong Jockey Clab Charities Trust

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Latest News on Food Composition Database

Focus

Food and Drugs (Composition and Labelling) (Amendment: Requirements for Nutrition Labelling and Nutrition Claim) Regulation 2008 has been enacted by the Legislative Council

Legislative Council Brief



Food Composition Database Membership is ready for apply

Details Application Form

Event Highlights



We will support HKFSTA's activity
"Visiting Food Composition
Database Laboratory, The Chinese
University of Hong Kong, cum
Dinner Gathering" on 12 July, 2008.
Please register with HKFSTA
before 9 July.

English-Anna.ppt



Contact Us



食品成分資料庫 Food Composition Database



Logout

Prot E原領 Organized

各語中文大學 The Choese University of Hong Kon

Welcome Anna Yip - The Chinese University of Hong Kong

助機構 unded by:

作语音用音乐系统 Talk 基 The Hong Kong Jockey Club Charities Trus

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Legislative Council Brief

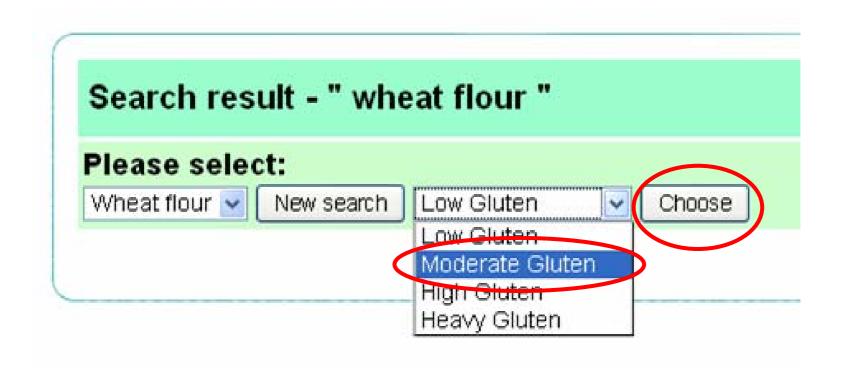
Food Composition

Event Highlights



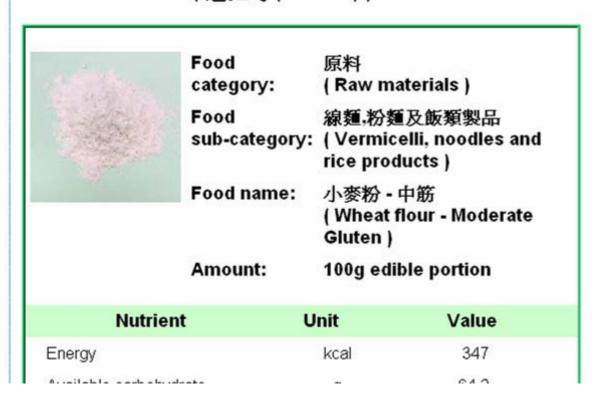
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Please register with HKFSTA







Result: Wheat flour (超斑馬 (Canada))



Revised Demonstration-FCD-English-Anna.ppt



Next step

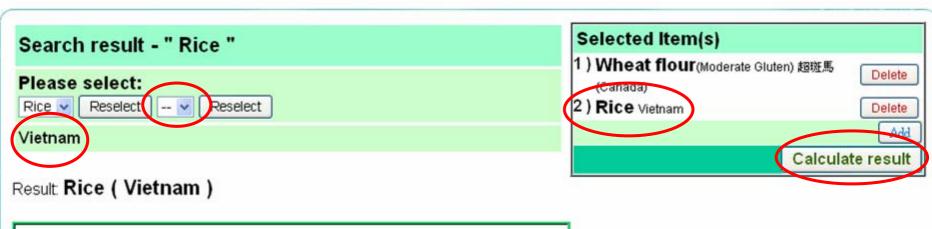
Related Links

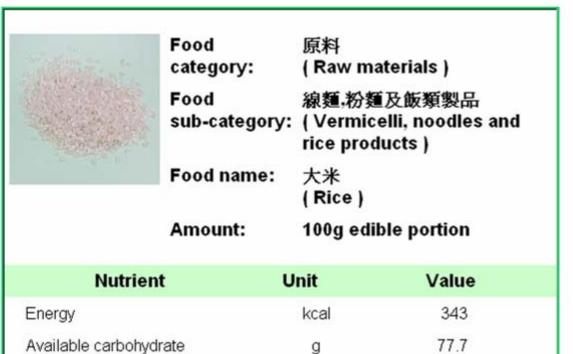
Contact Us

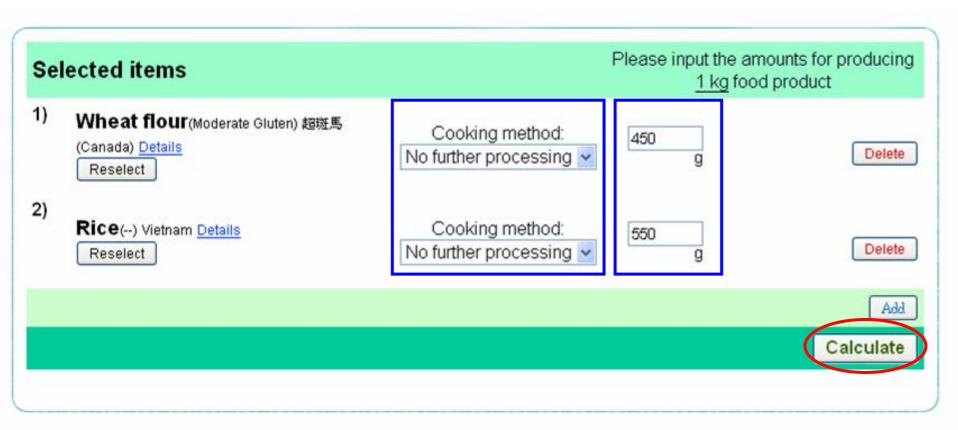
Suggestions

Site Map









Save customized data Result		Noodle	Save customized data
		Amount	
1)	Wheat flour (Moderate Gluten) 超斑馬 (Canada) <u>Details</u>	Cooking method: No further processing	450 g
2)	Rice () Vietnam Details	Cooking method: No further processing	550 g

Energy kcal / per 100g 345 Available carbohydrate g /per 100g 71.6 Sugars g /per 100g 0.2 Protein* g /per 100g 12.0 Total fat g /per 100g 1.2 Saturated fat g /per 100g 0.3 Trans fat g /per 100g 0.0 Sodium mg /per 100g 13	Nutrient	Unit	Value
Sugars g /per 100g 0.2 Protein* g /per 100g 12.0 Total fat g /per 100g 1.2 Saturated fat g /per 100g 0.3 Trans fat g /per 100g 0.0	Energy	kcal/per 100g	345
Protein* g /per 100g 12.0 Total fat g /per 100g 1.2 Saturated fat g /per 100g 0.3 Trans fat g /per 100g 0.0	Available carbohydrate	g /per 100g	71.6
Total fat g /per 100g 1.2 Saturated fat g /per 100g 0.3 Trans fat g /per 100g 0.0	Sugars	g /per 100g	0.2
Saturated fat g /per 100g 0.3 Trans fat g /per 100g 0.0	Protein*	g /per 100g	12.0
Trans fat g /per 100g 0.0	Total fat	g /per 100g	1.2
42 to 9 1991	Saturated fat	g /per 100g	0.3
Sodium mg/per 100g 13	Trans fat	g /per 100g	0.0
	Sodium	mg /per 100g	13

^{*} Crude protein content (g/100g) =Nitrogen content (%) x Nitrogen conversion factor

^{**} Nitrogen conversion factor for general foodstuffs is 6.25 unless a different nitrogen conversion factor is given in a Codex standard or in a Codex method of analysis for that food. The nitrogen conversion factor could vary from 6.38 (whey powder, casein products or milk) to 5.7 (pearl millet grain, wheat flour, wheat grain in flour, durum wheat semolina or soya bean).