



食品成分資料庫 Food Composition Database

主辦機構
Organized by:



香港中文大學
The Chinese University of Hong Kong

捐助機構
Funded by:



香港賽馬會慈善信託基金
The Hong Kong Jockey Club Charities Trust



繁 簡 ENG

Demonstration of Food Composition Database

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

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Project Officer, Food Research Centre,
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Food Research Centre

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Focus

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

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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.

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Member Login

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Password:

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Food Composition

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Search result - "wheat flour"

Please select:

Wheat flour

Selected Item(s)

No Selected item

Search result - "wheat flour"

Please select:

Wheat flour ▼

New search

Low Gluten ▼

Choose

Low Gluten

Moderate Gluten

High Gluten

Heavy Gluten

Search result - "wheat flour"

Please select:

Wheat flour Moderate Gluten

鳥羽 (Japan) 超斑馬 (Canada)

Selected Item(s)

1) **Wheat flour** (Moderate Gluten) 超斑馬
(Canada)

Result: **Wheat flour (超斑馬 (Canada))**



Food category: 原料
(Raw materials)

Food sub-category: 線麵,粉麵及飯類製品
(Vermicelli, noodles and rice products)

Food name: 小麥粉 - 中筋
(Wheat flour - Moderate Gluten)

Amount: 100g edible portion

Nutrient	Unit	Value
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Energy	kcal	347
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Available carbohydrate	-	64.0
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Food Search

Step 1	Step 2	Step 3
<p>Please select Food Category:</p> <ul style="list-style-type: none">Restaurants and street snacksPrepackaged food productsRaw materials <p>Next step</p>	<p>Please select Food Sub-category:</p>	<p>Please select Food</p>

Food Search

Step 1

Please select Food Category:

Restaurants and street snacks
Prepackaged food products
Raw materials

Reselect

Step 2

Please select Food Sub-category:

Bakery products
Vermicelli, noodles and rice products
Dim Sum
Sauces and seasoning
Processed and preserved meat
Dairy products
Fruit and vegetable products
Fish and crustacean products
Vegetable and imitation animal oils and fat products

Reselect

Step 3

Please select Food

Buckwheat
Wheat flour
Monosodium glutamate (MSG)
Rice
Bread Flour
Corn flour
Tapioca Flour
Egg, Salted
Dried shrimp

Confirm

Search result - " Rice "

Please select:

Rice --

Vietnam

Result: **Rice (Vietnam)**



Food category: 原料
(Raw materials)

Food sub-category: 線麵,粉麵及飯類製品
(Vermicelli, noodles and rice products)

Food name: 大米
(Rice)

Amount: 100g edible portion

Nutrient	Unit	Value
Energy	kcal	343
Available carbohydrate	g	77.7

Selected Item(s)

1) **Wheat flour** (Moderate Gluten) 超斑馬
(Canada)

Delete

2) **Rice** Vietnam

Delete

Add

Calculate result

Selected items

Please input the amounts for producing
1 kg food product

1) **Wheat flour** (Moderate Gluten) 超斑馬

(Canada) [Details](#)

Reselect

Cooking method:
No further processing ▾

450 g

Delete

2) **Rice** (-) Vietnam [Details](#)

Reselect

Cooking method:
No further processing ▾

550 g

Delete

Add

Calculate

Save customized data

Result

Amount

- | | | |
|---|---------------------------------------|-------|
| 1) Wheat flour (Moderate Gluten) 超斑馬
(Canada) Details | Cooking method: No further processing | 450 g |
| 2) Rice (--) Vietnam Details | Cooking method: No further processing | 550 g |

Nutrient	Unit	Value
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

* 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).